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|  | Hot Dog Roller Instructions **Hot Dog Roller** |
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# INSTALLATION/OPERATION PROCEDURE

For flexibility, the roller grill is divided into two independently controlled heat sections. The right control knob controls the rear cooking section and the left control knob controls the front cooking section.

A signal light is provided next to each control knob to give a visual check if one or both sections are turned on.

Each section is controlled by means of a rotary switch with positions marked at OFF-HIGH-MEDIUM and LOW. On MEDIUM, it is normal for every other roller to be unheated.

Hot dogs should be kept refrigerated until ready to use. Always use hot dogs or sausages made for grilling.

Do not keep hot dogs on the LOW setting for more than two hours. If held for more than two hours they must be transferred to HIGH or MEDIUM heated zone for cooking and serving.

### CAUTION

**USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE HOT DOGS. METAL WILL SCRATCH THE ROLLERS. WHEN COOKING, DO NOT TRANSFER HOT DOGS FROM HIGH TO LOW HEAT AS THEY MAY SHRINK. DO NOT OPERATE GILL WITHOUT GREASE PAN IN PLACE.**

Cooking time will vary depending on starting temperature and quality of the product. For best results follow the cooking systems shown below.

1. Busy periods – Set both controls on HIGH and fill to capacity.
2. Medium periods – Set control to HIGH to cook hot dogs. Reduce heat to MEDIUM as needed.
3. Slow periods – preheat hot dogs on LOW. Turn heat to HIGH for cooking, as needed.

**CLEANING:**

Remove all hot dogs. Turn control to HIGH and allow rollers to get hot. Clean rollers with a clean wet cloth. Wipe from the outside ends towards the center of the rollers. Do not force grease into the roller end bearings.

Turn grill off and remove the grease tray by pulling forward on the front edge. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. The exterior should be kept bright and attractive by using a mild detergent or non-abrasive cleaner.

***Hot Dog Roller w/larger spindles: Takes a approximately 20 mins. 20 hot dogs.***

***Hot Dog Steamer: Takes 20-25 mins. 75 hot dogs-20 buns.***

***Hot Dog Broiler: Takes the most time, better flavor. Carousel style. A half an hour. 20 hot dogs.***