

Hot Dog Roller

30-40 dog capacity

Will cook approx 100 dogs per hour. This unit should be connected to a grounded 3-prong socket. If grill is connected on a line already overloaded, it will not operate properly.

NOTES: Requires 110 outlet w/grounded 3 prong.
1200 amps

SET-UP/INSTALLATION INSTRUCTIONS:

This 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 for a visual check of one or both sections are turned on.

Each rotary switch is marked with OFF-HIGH-MEDIUM AND LOW, or in case of the smaller model, actual temps are shown. Medium is normal for every other roller to be unheated.

Do not keep hotdogs on LOW setting for more than two hours. IF held for more than two hours they must be transferred to HIGH or MEDIUM zone for cooking and serving.

CLEAN-UP INSTRUCTIONS:

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

Turn the grill off and remove grease tray pulling forward on the front edge. Use a mild detergent or non-abrasive cleaner for the exterior.

SPECIAL NOTES:

Use only plastic or coated utensils for handling product. Metal will scratch the rollers. Do not operate grill without grease pan in place.

For Questions Call:
Good Times Rental 215.766.5637