

## Hot Dog Roller Instructions

- 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. Turn on the roller grill to medium setting. Allow the hotdogs to heat for 20 to 30 minutes. Hotdogs prepared in this manner should achieve and maintain 140-150 degree internal temperature. For optimal food safety, we strongly recommend utilizing a meat thermometer to assure correct temperature. 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
- 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.

### **CAUTION:**

**PLEASE USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE HOT DOGS. METAL WILL SCRATCH THE ROLLERS. DO NOT OPERATE GRILL WITHOUT THE GREASE PAN IN PLACE.**

### **CLEANING:**

Remove all hot dogs. Turn control to HIGH and allow rollers to get hot. Clean rollers with a soft 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.

**Failure to return the unit clean may result in a cleaning fee!**