

## Hot Dog Roller

### **INSTRUCTIONS:**

1. Make sure drip pan is in place beneath the rollers.
2. With unit plugged in, turn the Power Switch ON.
3. Place hot dogs on the rollers (hot dogs should be evenly spaced).
4. Press the HI Heat Push Button for each zone being used (rollers will heat product on high for a preset amount of time, then return to the preset zone temperature). When the digital display shows the set point temperature, product is ready to serve.

Note: The Heat Indicator Light will continue to cycle OFF/ON during operation.

5. To heat additional product, move remaining product to the serving zone, load new product and press the HI Heat Push Button.

Helpful Tip: Use the front zone to hold product at serving temperature, and use the rear zone to heat up additional product; this avoids reaching over the higher heat zone for product which is ready to serve.

### **CLEANING:**

Follow the directions below to clean and sanitize the unit each day after use:

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Remove any remaining hot dogs from rollers.
3. Wipe rollers using a soft cloth dampened with a mild soap and hot water ONLY, then wipe again with a clean damp cloth to remove any remaining soap. DO NOT use oven cleaners or abrasive materials (e.g. steel wool or abrasive pads) on any roller assemblies. DO NOT scrape rollers with anything metal or plastic.
4. Remove the drip pan/accessories and clean thoroughly with mild soap and hot water.
5. Clean the unit using a soft cloth dampened with a mild soap and hot water ONLY, then wipe again with a clean damp cloth to remove any remaining soap. Wipe stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.

6. Dry the unit completely with a soft, dry cloth.
7. Reinsert the drip tray beneath the rollers

