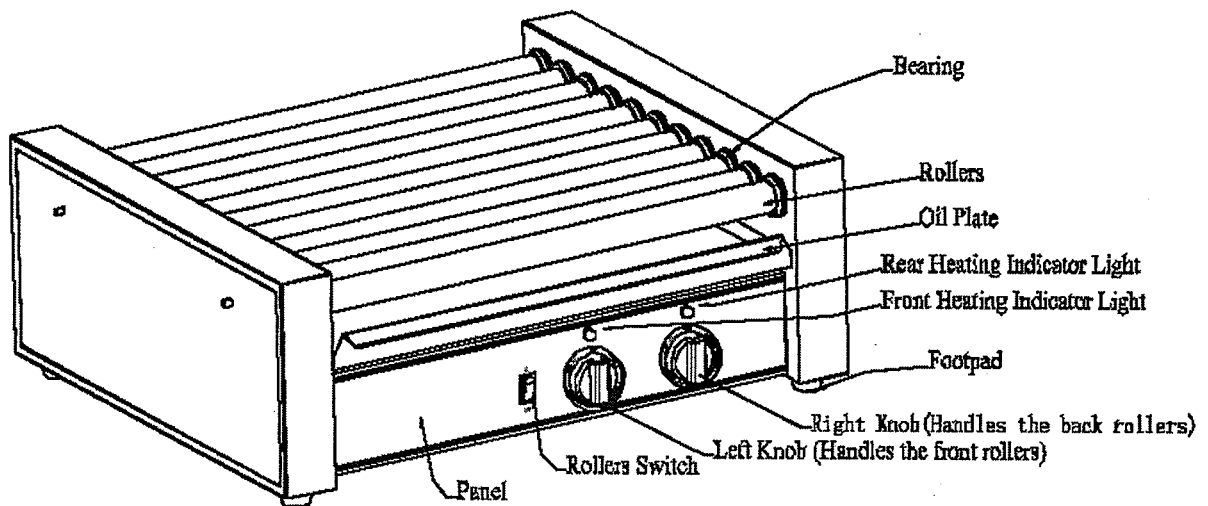


# BRIEF INTRODUCTION

## 1. Product Features

- 1) There is a temperature control. Efficiency on the power saving.
- 2) It adopts high torque motor. It results rigidity and durable.
- 3) Two knobs control the rollers separately.
- 4) The bottom set is made by stainless steel with extractable stainless steel oil plate which keeps the machine clean.
- 5) Temperature control makes to avoid over heating.

## 2. Parts Identification



## 3. Technical Parameter

Model	Dimension (mm)	Specification	Power(W)	Hot dog quantity
RG-05	580x225x222	120V/60HZ	400	12
RG-07	580x305x222	120V/60HZ	560	18
RG-09	580x385x222	120V/60HZ	720	24

# INSTALLATION

1. The working voltage of the equipment should match that of the power supply.
2. Electrical and grounding connections must comply with the applicable portions of the electrical code.
3. In the first operation, please wipe the rollers and machine with cotton paper or wipe-pad.

## **IMPORTANT SAFEGUARDS**

1. Read through this instruction carefully.
2. Do not immerse cord, plug or machine in water or any other liquid.
3. Keep the machine away from children.
4. Unplug the machine from outlet when the machine is not in use and before cleaning. Cool down the machine completely.
5. Do not operate if the machine suffers serious damage or malfunctions. Contact professional technicians for repair.
6. Do not use the parts or accessories not listed in this instruction.
7. Do not use outdoors.
8. Do not let cord hang over the edge of table or counter. Do not let it touch the hot surfaces.
9. Keep the machine away from high-temperature burner or oven.
10. Insert the plug on the wall outlet. Hold the plug, not the power cord, when pulling off the plug.

## **OPERATION GUIDE**

1. Averagely place the hot dogs on the rollers.
2. The left knob controls the front rollers and the right knob controls the rear rollers separately. For high-volume application may use the both rows together.
3. Turn on the power switch to be the 'ON' in the in the front panel. This switch makes the machine power on.
4. While using the front rollers, turn on the power switch and turn the left knob to be high temperature position. When the heating of hot dogs is completed, turn the knob to low temperature for keeping warm.
5. If continuous using for high-volume application, you may turn also the right knob to high temperature. The temperature would keep at the heat status without switching to the low temperature.
6. The heating duration depends on the hot dogs' quality. Please adjust when needed. Normally is 40 minutes.

## **CLEANING INSTRUCTIONS**

1. Pull off the power cord before cleaning.
2. Do not clean the hot dog grill by immersing in water.
3. Wipe the rollers from the end of rollers to the center. This will reduce the grease and particles getting into the bearing and extend the life of the unit.

4. For product that with high fat or sugar content, clean the rollers every 3-4 hours.
5. Removing the hot dogs from the rollers when wiping. Do not touch the heated rollers directly.
6. Do not clean roller tubes with abrasive cleaners or scouring-pads because this may damage the rollers surface and the particles may get into the bearing.

## **SUGGESTIONS**

1. Hot doges must be fully unfrozen.
2. Frozen hot dogs must be immersed in water for at least 2 hours for fully unfrozen.
3. Do not keep the hot dogs warm for too long in order to keep its taste.
4. Over 4 hours warming, the surface of hot dogs may become thick and hard.
5. Placing cotton papers on the oil plate under the rollers. So when clean the oil plate, you could just replace the cotton paper without cleaning the plate.