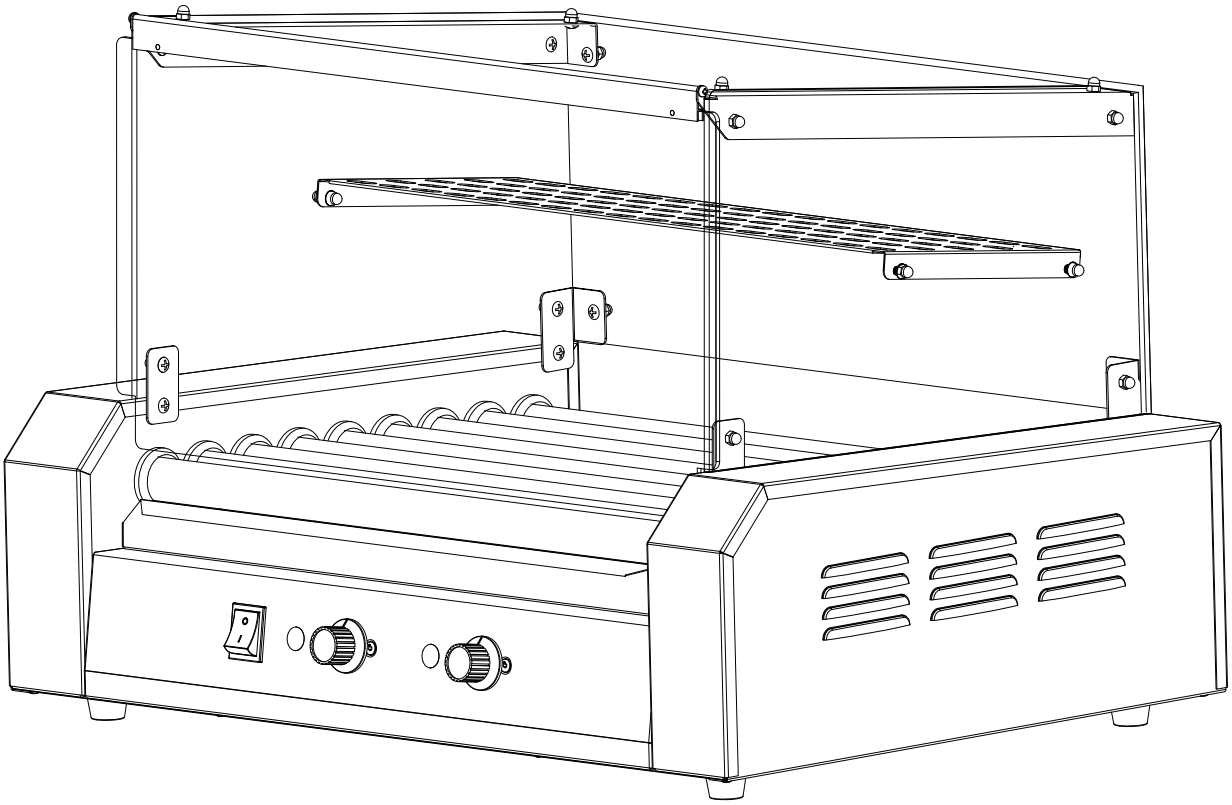


9 ROLLER HOT DOG

COOKER/GRILLERS WITH BUN WARMER

OPERATING MANUAL

FEATURE

- Stainless Steel Rollers
- Heating Indicator
- ETL Approved for Household Use
- 0-250° Heat Settings
- 360° Rotating Rollers
- Separate Front/Back Roller Temperature Zone Controls
- Easy Setup & Installation
- Standard Household 120V
- Glass Cover on Models
- EZ Clean Stainless Steel Drip Tray
- Secure Rubber Feet Keep Machine in Place
- Dependable Tough Duty Motor
- Quick Heating Allows Faster Service & Energy Efficiency

CUSTOMER SERVICE

Contact us through our website: www.TeamCustomerService.com
If you have any question about assembly, use or possible missing part, please contact us and we will be glad to assist you.

GENERAL SAFETY PRECAUTIONS

1. You will need this manual for the safety warnings and precautions, operating, inspection, maintenance and cleaning procedures. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. **Keep this manual and invoice in a safe and dry place for future reference.**
2. The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur.
3. **NEVER** use this product for anything other than its intended use. **NEVER** modify this product. Failure to comply with the precautions, warnings and recommendations in this manual will nullify your warranty and may result in injury or even death.
4. **ALWAYS** ensure that this hot dog roller is plugged into a grounded outlet with the proper power supply available.
5. **DO NOT** unplug the machine by pulling or tugging on the power cord. Firmly grasp the plug and remove from outlet.
6. **MAKE SURE** that the power outlet, plug and power cords used are in good condition. Worn, frayed or damaged plugs, cords and outlets should be replaced or repaired by a certified electrician who is properly qualified to meet local safety and electrical codes. Power supply cords should be replaced by the manufacturer. **AVOID using extension cords or 3-prong adaptors.**
7. To reduce the risk of electrical shock or fire, **MAKE SURE** that your unit is properly grounded. **NEVER TAMPER WITH, REMOVE OR CUT THE GROUNDING PIN!!** The wall outlet used with this roller **MUST** be properly grounded. If you do not have a grounded outlet, have one installed by a certified electrician who is properly qualified to meet local safety and electrical codes.
8. Make sure your machine is unplugged when you conduct any maintenance or repair. A qualified service technician should always perform service or repair.
9. This product is certified for household not commercial use.
10. **Do not cover the power cord. DO NOT** immerse cord in water or use in high traffic areas. **DO NOT** run cord over carpets or heating sources or elements. **NEVER** use with damaged cords or plugs.
11. **INTENDED FOR UPRIGHT, FREESTANDING USE ONLY.** Do not install in cabinet or enclosed spaces.
12. **DO NOT operate with missing or broken parts**.
13. This product is intended for **INDOOR USE.** Must be used in covered areas if using outdoors.
14. **Only qualified repair personnel should perform griller service.** Service or maintenance performed by unqualified personnel could result in injury.
15. **Do not operate this roller in explosive atmospheres, such as in the presence of flammable liquids, gases, or dust.**
16. **DO NOT** tamper with or modify the controls.
17. **KEEP UPRIGHT** when transporting. **DO NOT UPEND OR TURN UPSIDE DOWN.**

STORAGE & TRANSPORTATION

NEVER STORE UPSIDE DOWN.

When storing any hot dog roller, first be sure to **DISCONNECT FROM POWER SUPPLY**.

Store away from moisture and flammable materials, fumes and chemicals.

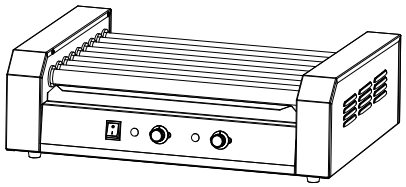
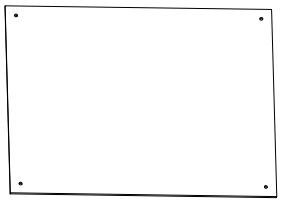
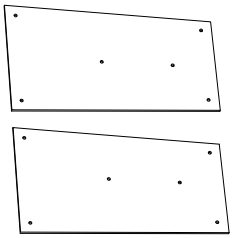
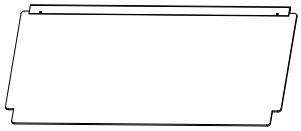
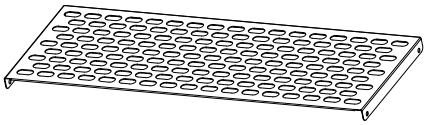
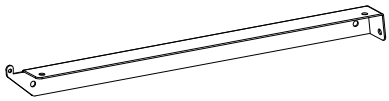
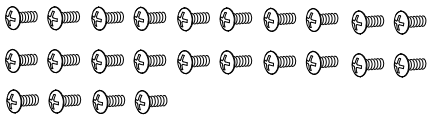
Cover when stored for long periods to prevent dust buildup.

When transporting the roller/grill, **AVOID EXCESSIVE VIBRATION**.

KEEP UPRIGHT when transporting. **DO NOT UPEND OR TURN UPSIDE DOWN.**

ASSEMBLY

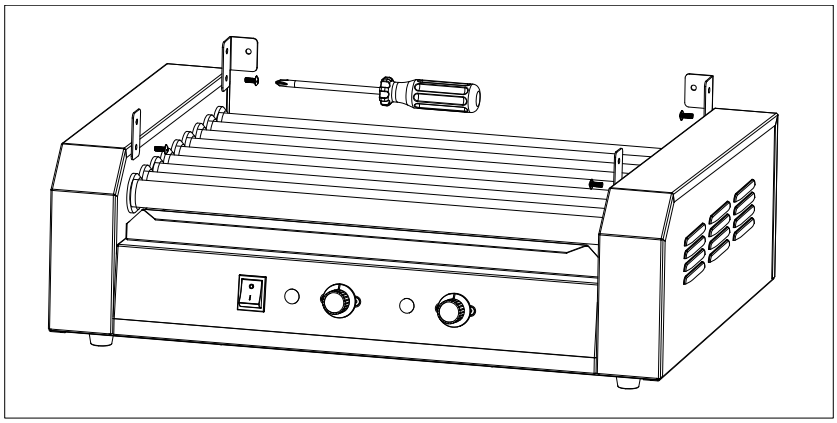
Item come with

Hot Dog Cooker  1PC	Glass (Top)  1PC	Glass(Side)  2PCS
Glass(Rear)  1PC	Door  1PC	Mesh rack  1PC
Connector(Upper Left)  1PC	Connector(Upper Right)  1PC	Connector(Front)  2PCS
Connector(Left Rear)  1PC	Connector(Right Rear)  1PC	Screw(small head) (Use for door only)  2PCS
Screw(bigger head)  24PCS	Cap Nut  20PCS	

ASSEMBLY

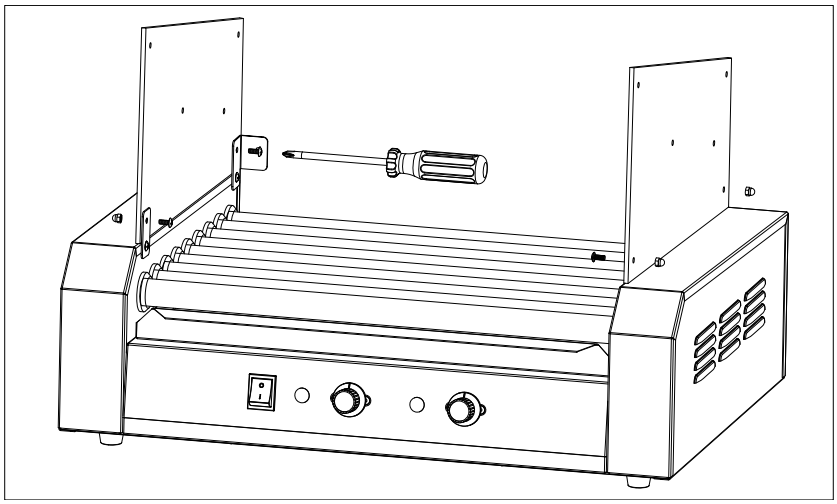
STEP 1**:**

Assemble the front & rear connectors onto the Cooker with screws.



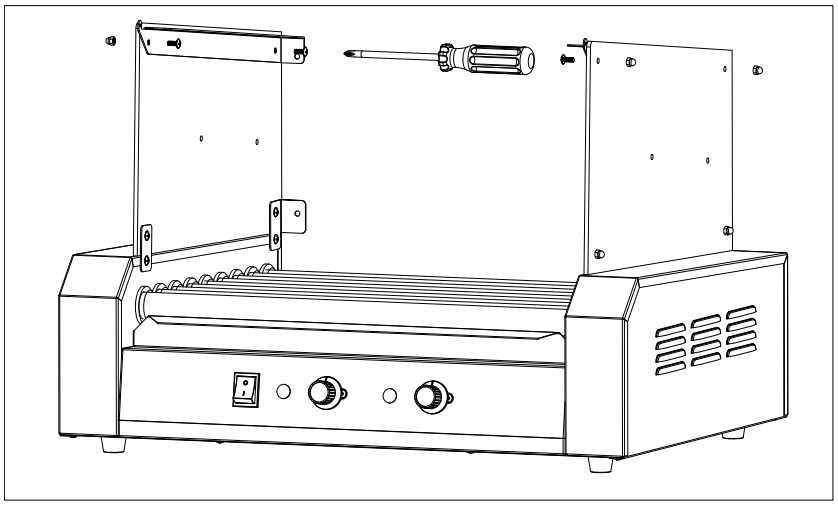
STEP 2:

Attach two Side Glasses onto the outside of connectors, fix with screws and nuts. (This glass is rectangular trapezoidal, high side on the front, low side on the rear)



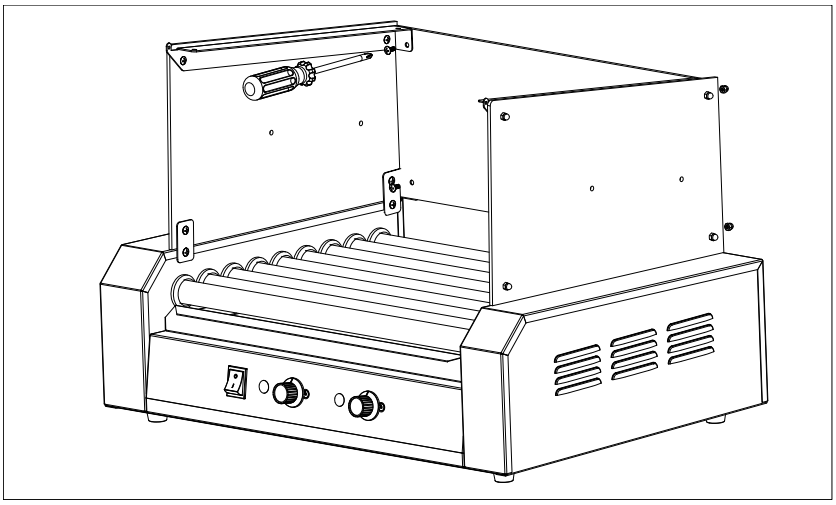
STEP 3:

Assemble the Upper connectors onto Side Glasses, fix with screws and nuts.



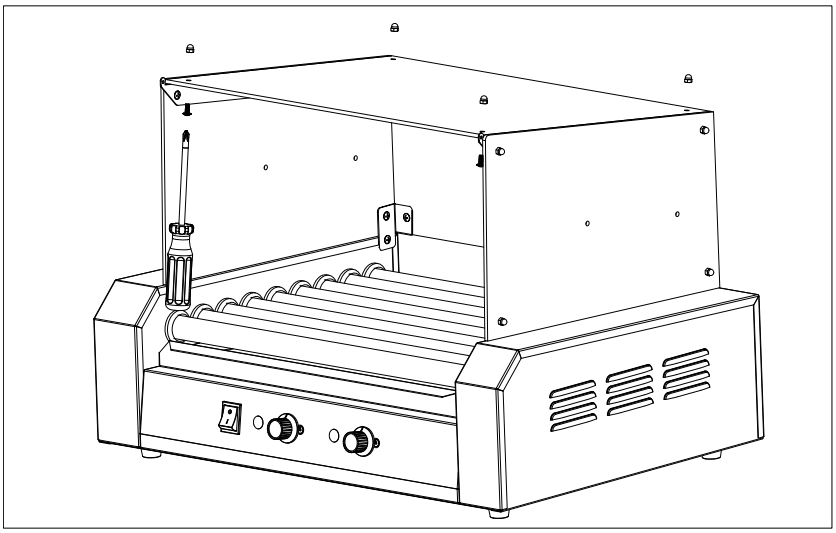
STEP 4:

Attach the Rear Glass onto the outside of connectors, fix with screws and nuts.



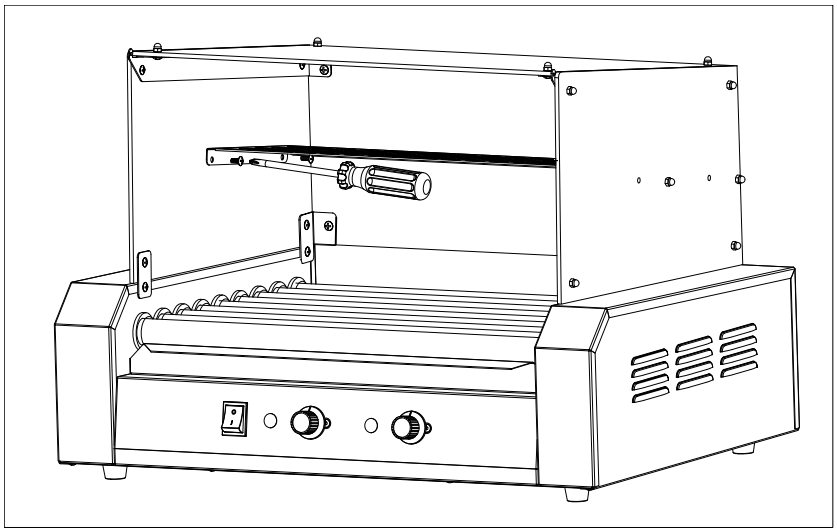
STEP 5:

Put the Top Glass onto the outside of connectors, fix with screws and nuts.



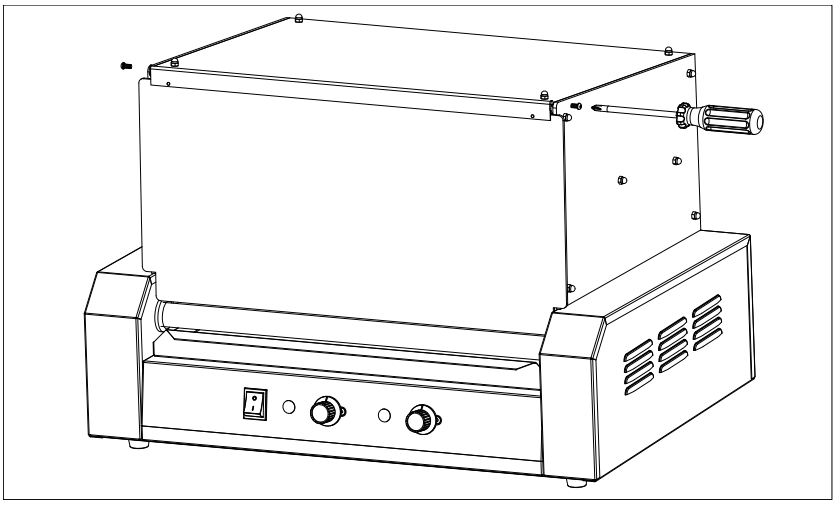
STEP 6**:**

Attach the Mesh Rack onto two Side Glasses, fix with screws and nuts.

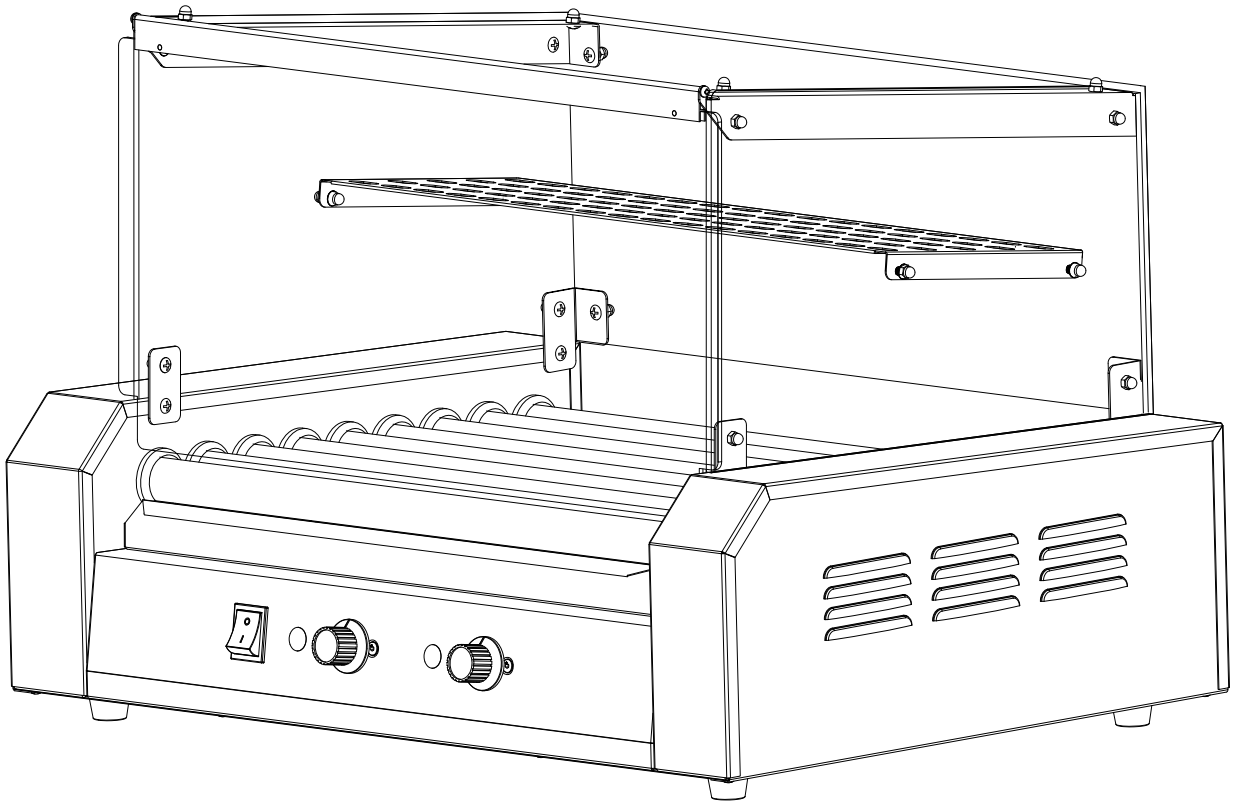


STEP 7**:**

Assemble the Door onto the Upper Connectors, fix with screws(small head)



NOW YOUR COOKER IS COMPLETE!



OPERATION & MAINTENANCE

HOW TO USE YOUR HOT DOG COOKER/GRILLER

IMPORTANT!

Before using your hot dog cooker for the first time, apply a vegetable oil such as sunflower oil or canola oil to the ends of your rollers. This will help to keep them turning smoothly and easily.

Avoid using non-stick sprays because these can contain lecithin, which will cause an eventual buildup on your rollers.

To use your machine:

1. Turn the **Power** switch to **ON.**
2. Use the temperature control dials to the desired settings. To cook product more rapidly, turn the temperature dials to their highest settings, or in a clockwise direction. To cook more slowly, or to hold already cooked product on a warm setting, adjust the temperature dial down, or in a counter-clockwise direction.

   Note: Your cooker's separate temperature dials control the heat settings for different sets of rollers. The **Front** dial controls the front 5 rollers (number of rollers will vary with model), while the **Back** dial controls the last 4 rollers of your cooker. This allows you to cook some hot dogs more quickly, while holding more cooked product at a lower warming temperature.

   In addition, the green heating indicator lights marked "Heating" will be lit when the rollers are actively being heated; when they have reached the temperature set by the temperature dials, the light will go out. Increasing the temperature setting for a group of rollers will cause the indicator light to go on and when the new temperature is reached the light will extinguish to let you know that the new setting is reached.

   CAUTION! Rollers will be hot. Use care when cleaning, adding product or serving product!

CLEANING AND MAINTENANCE

IMPORTANT!

Do not immerse any part of this machine in water. Turn the machine **OFF** prior to cleaning or maintenance and allow to cool before touching rollers. **CAUTION!** R**ollers will be hot.**

Follow the cleaning and maintenance guidelines to ensure a long life for your machine.

To clean your machine:

1. Turn the **Power** switch to **OFF.**
2. Use a soft cloth or towel to wipe the surfaces of the rollers. **DO NOT USE METAL TO CLEAN YOUR ROLLERS!** This may result in damage to the machine. In most cases the natural oils exuded from sausages or hot dogs will keep the machine well lubricated. You should simply need to wipe the rollers and outside surfaces of your machine with a cloth to remove excess oils or dust. Should you need to remove any caked on material such as cheese or condiments, use a wooden utensil and then clean with a soft cloth.