

APW Hot Dog Rollers

INSTALLATION Place the HOTROD directly on a countertop or on a matching APW Wyott Bun Warmer or Bun Cabinet (available separately). Place the unit close to an AC outlet, of the correct voltage, to avoid undue strain on the power cord.

CAUTION: To avoid equipment damage, make certain that the nameplate voltage is the same as the outlet voltage. If the plug is to be removed and replaced with a plug more suitable for your area, the color code for the power cable is: Neutral (N) = White or Blue Live (L) = Black or Brown Safety Earth (E) = Green or Yellow/Green After a suitable location has been chosen, wipe the rollers and the drip pan with a damp cloth. The unit is ready for use.

OPERATION There are three simple controls on the front of this unit: a switch, which controls the tube rotation, and two adjustable heat controls, which activates the two banks of heating elements in the roller tubes. Both heat controls have a light above them indicating either "Front" or "Back". The front heat control activates the first 5 or 6 (depending on if your unit has 10 or 11 tubes). The back Control activates the remaining 5 tubes. Each bank of tubes can be heated independently of the others and at separate temperature settings.

Variations in voltage and ventilation make experimenting the best guide to power level adjustment. When a preferred adjustment is found, and it is desired to return consistently to the same spot on the controls, the controls can be fine-tuned by aligning with a mark on the knob. This adjustment does not require a service visit.

CLEANING DAILY CLEANING INSTRUCTIONS: 1. Heat the unit. 2. Using a moist cloth filled with crushed or flaked ice, wipe each tube. Wipe the tubes from each end to the center. This will keep as much of the loosened particles out of the bearings as possible. Extend the cloth as far as possible between the rollers. 3. With the heated rollers wiped with an ice filled cloth to loosen the particles, now, wipe clean with another cloth. Continue to wipe from the end of the rollers to the center. This will reduce the grease and particles getting into the bearings and drive mechanism. This will extend the life of the unit and extend the period between routine maintenance of the drive mechanism.

CAUTION: NEVER use abrasive powders or pads; these cleaners may damage the roller finish. Also, the particles may get into the drive mechanism shortening the unit life. 4. Remove the drip pan and wash it in hot, soapy water, then rinse. 5. If stains are still present, add a light detergent to the cloth and repeat. 6. Replace the pan and turn the unit off if the grill will not be immediately used. 6 !!! **WARNING:** This unit is not intended to hold potentially hazardous foods such as un-cooked or unpreserved meats and sausages.

Alternate Cleaning Method using optional 3M sponge (#21807305) and cleaning handle (#21807300): 1. Turn heat down to lower setting (i.e. "hold" temperature) and allow grill to cool. 2. If the grill has considerable grease build-up, wipe the excess grease from the rollers with a

lint free towel or paper towel before using the soap and sponge. 3. Place sponge onto cleaning handle. 4. Immerse sponge in warm, soapy water. 5. Scrub rollers starting from the outside of the roller working your way to the center. Rinse sponge and re-wet with the soapy solution as needed. 6. Ensure that entire roller surface is cleaned. 7. Dry with a lint free towel or paper towel. NOTE: Cleanup will be faster if the product is specifically made for cooking on roller grills. Several meat packers now offer this product. For high-volume applications or for products that have a high sugar or fat content. the HOTROD may require more frequent cleaning. For longer life of your HOTROD , follow instructions for periodic cleaning throughout the day. PERIODIC

CLEANING THROUGHOUT THE DAY: 1. For high-volume applications or for product that has a high fat content clean the rollers every 3-4 hours. 2. Clean by removing the product from the rollers and wiping with a damp cloth from outside end of the rollers to the center. Replace the product and continue cooking. There should be no need to turn off the heat when wiping down the rollers. But care should be taken not to bring hands into direct contact with the rollers as a burn could result.

NOTE: THIS APPLIANCE SHALL NOT BE CLEANED WITH A WATER JET.