



## ROLLER HOT DOG COOKER

### USER MANUEL



MODELS: RR01



**Producer:** REMTA MAKİNA İTH. İHR. SAN. TİC. LTD. ŞTİ.

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## 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. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.



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 the 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 or 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 ONLY. DO NOT USE OUTDOORS.**



14. **Only qualified repair personnel should perform grill 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.**

## SPECIFICATIONS

Model	Rollers	Temp	Power	Voltage	Dimensions
RR01	7	250	1500 W	220 V	600x400 x180mm

## 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.**

# 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 DAWG series cooker's separate temperature dials control the heat settings for different sets of rollers. The **Front** dial controls all rollers (number of rollers will vary with model), while the **Back** dial controls the last 3 rollers of your cooker. This allows you to cook some hot dogs more quickly, while holding more cooked product at a lower warming temperature. Model 4095 has a dial control which affects all 5 rollers.

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! Rollers will be hot.**

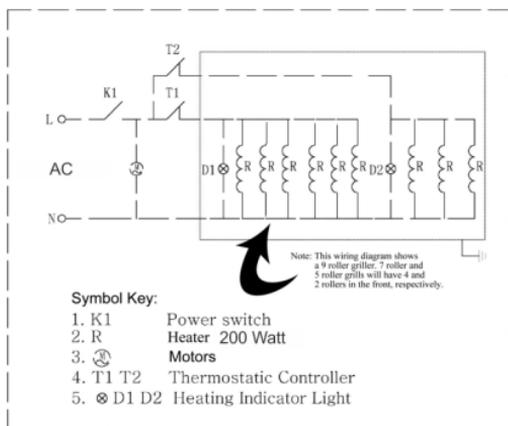
Follow the cleaning and maintenance guidelines to ensure a long life for your machine.

### 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.

# HOT DOG ROLLER WIRING DIAGRAM

**THIS DIAGRAM IS FOR REFERENCE ONLY! ATTEMPTING REPAIR BY UNQUALIFIED PERSONS MAY RESULT IN SERIOUS INJURY OR EVEN DEATH. NEVER ATTEMPT TO REPAIR OR SERVICE A MACHINE ON YOUR OWN. REPAIRS SHOULD ONLY BE CONDUCTED BY A QUALIFIED SERVICE PERSON OR ELECTRICIAN. DO NOT MODIFY ANY PART OF THIS MACHINE. ALWAYS UNPLUG BEFORE MAINTENANCE OR CLEANING.**



## 6.5. SERVICE AND EXPART POINT

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