



Hot Dog Roller Grills



Models: RG100, RG102

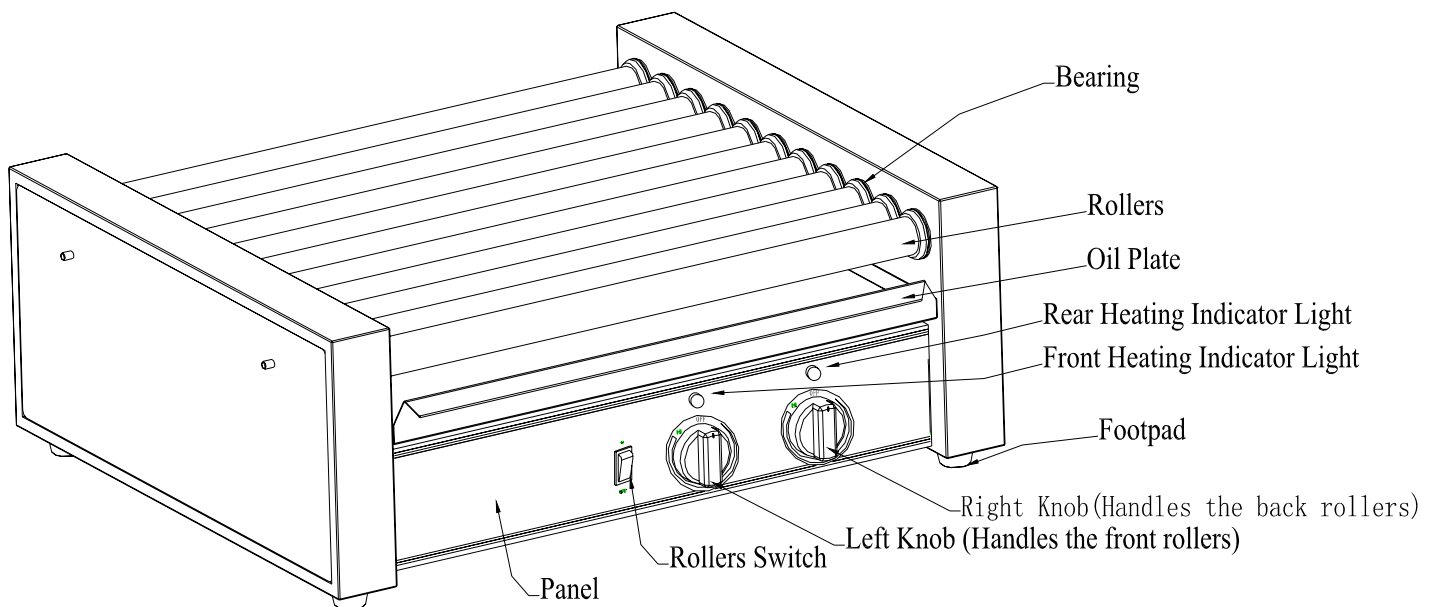
11/2010

Please read and keep these instructions. Indoor use only.

Product Features

1. Avantco Equipment's hot dog roller grills feature a convenient temperature control that makes them energy efficient and power saving.
2. The high torque motor drive system is designed for long lasting durability.
3. The seven and nine roller grills have separate controls for front and back rollers.
4. The bottom is made of #304 stainless steel with a extractable stainless steel oil plate which keeps the machine easy to clean.

Parts Identification



Technical Specifications

Model	Dimension (inches)	Voltage (V)	Power (W)	Hot Dog Quantity
RG100	22" x 8 ⁷ / ₈ " x 8 ⁵ / ₈ "	120V/60HZ	400	12
RG102	22 ⁷ / ₈ " x 15 ¹ / ₈ " x 8 ⁵ / ₈ "	120V/60HZ	720	24

Important Safeguards

1. Thoroughly read this instruction manual prior to first use.
2. Do not submerge unit and/or cord in water or any other liquids. Failure to heed this warning may result in electric shock, unit damage and/or bodily injury.
3. Close supervision is suggested when unit is in use, especially when children are present.
4. Check to make ensure unit is in off position and unplugged when not in use or prior to cleaning. Allow grill to cool completely before cleaning.
5. Do not operate if the machine suffers serious damage or malfunctions. Contact dealer for repair or adjustment.
6. It is recommended that you use only manufacturer issued parts and accessories with this unit. Using unapproved parts may result in damage or injury.
7. Do not use outdoors.
8. Do not let cord hang over the edge of table or counter. Do not let it touch any hot surfaces.
9. Do not place appliance on or near gas or electric burners or heated ovens.
10. Securely insert plug into outlet. When unplugging, be sure to remove plug only. Never pull by the power cord.

Installation

1. To avoid equipment or electrical damage, make certain that the nameplate voltage is the same as the outlet voltage.
2. Electrical and grounding connections must be in compliance with the applicable portions of the electrical code.
3. Prior to first use, it is recommended that you clean the rollers of the machine with a cotton or wipe-pad.

Operation Guide

1. Evenly place unfrozen hot dogs on the rollers.
2. Depending on the unit, the left knob handles the front rollers and the right knob handles the back rollers
For high-volume application use the both rows may be used together.
3. Turn the rollers switch on the control plate to "ON". This switch controls the rotation of the rollers.
4. Turn the knob to the desired heat level. After 40 minutes of heating the hot dogs, turn the temperature control knob lower to continuously keep warm.
5. The heating duration depends on the hot dogs' quality. Please adjust as needed or required. Average heating duration is 40 minutes, but may vary.

Cleaning Instructions

1. To avoid electric shock or scalding, unplug the power cord and allow the unit to cool before cleaning.
2. Do not submerge the hot dog grill in water or directly apply liquids to clean unit.
3. When cleaning the rollers, wipe from the end of the rollers to the center. This will reduce grease and particles from getting into the bearings. Proper cleaning may extend the life of the unit and extend the period between routine maintenances.
4. For product with high fat or sugar content, clean the rollers every 3-4 hours.
5. Remove the hot dogs from the rollers when wiping. Do not touch the heated rollers directly as this may result in burning or scalding.
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.



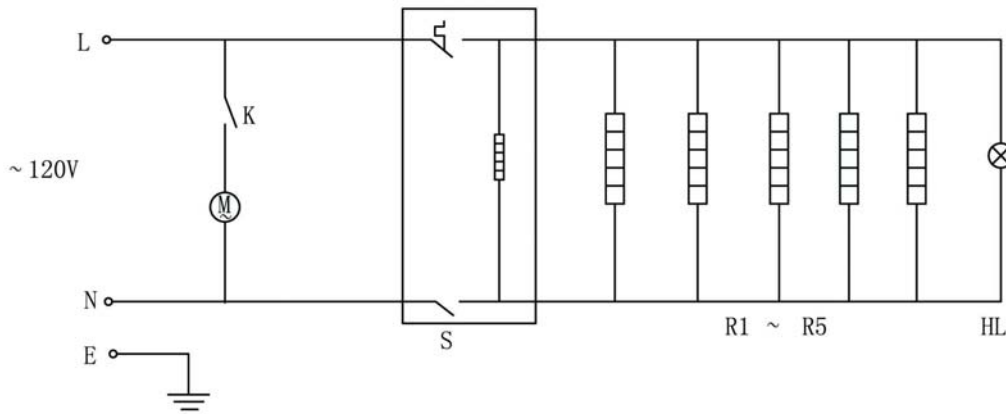
Attack tough grease, oil, and carbon with this ready to use carbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.

Suggestions

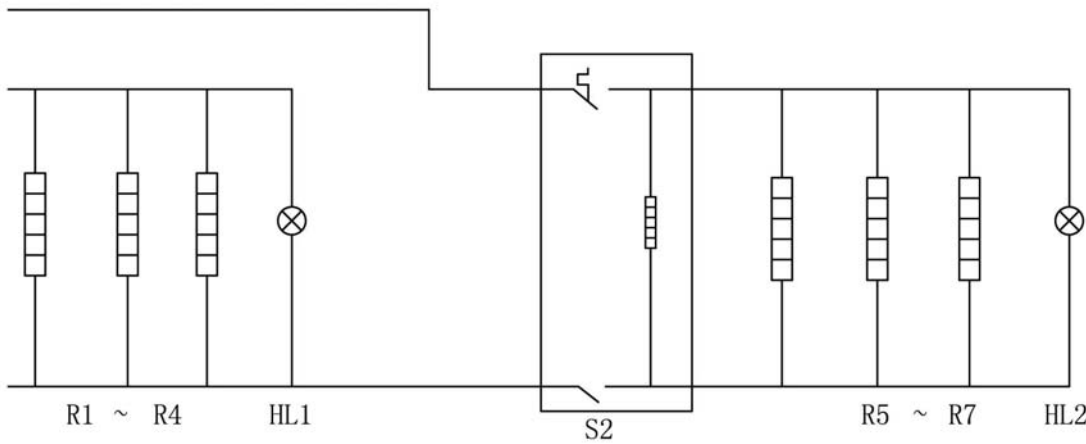
1. Hot dogs must be fully unfrozen.
2. Do not leave hot dogs on the grill too long to ensure the best results. If warming for more than four hours, the hot dogs may become thick and hard.

Circuit Diagram

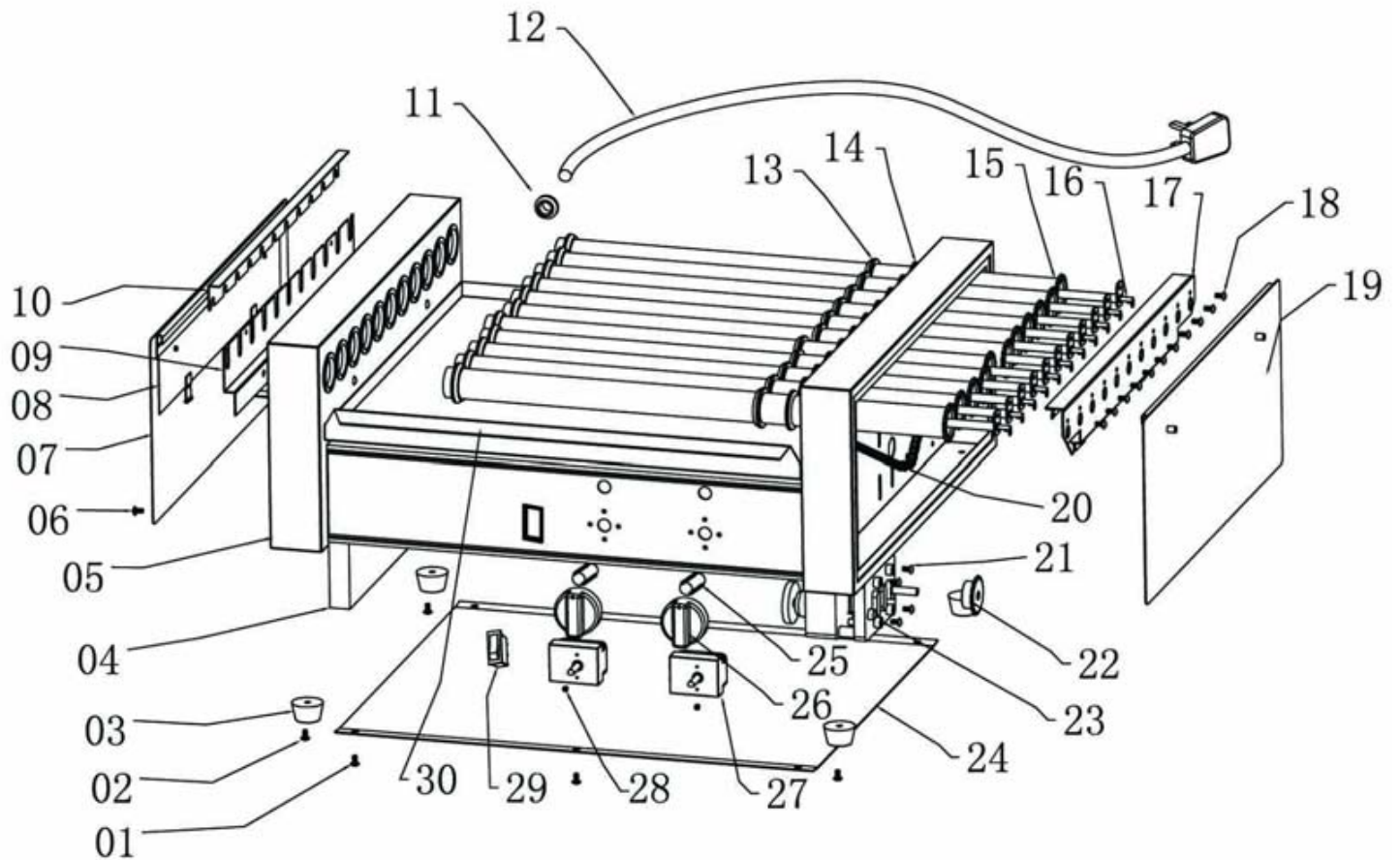
RG100



RG102



Parts Diagram



Parts List

No.	Name	Specification	Qty. (PCS)
1	Bolt	M4 x 8, Galvanized	6
2	Bolt	M5 x 16, stainless steel	6
3	Foot	Rubber	6
4	Glass cotton	Glass cotton	2
5	Housing	Stainless steel	1
6	Round head screw	M4 x 8, Stainless steel	4
7	Side board	Stainless steel	1
8	Insulated plate		2
9	Heating element supporter	Aluminum Plated	1
10	Heating element supporter	Aluminum Plated	1
11	Coil	Plastic	1
12	Power cord with plug	16#cord, NEMA 5-15 PLUG	1
13	Tube	1 ¹ / ₂ " x 1/4"	RG100:10pcs; RG102:18pcs
14	Tube pin	1 ¹ / ₂ " x 1/8"	RG100:10pcs; RG102:18pcs
15	Tube with wheel	1 ¹ / ₈ " x 19 ³ / ₄ "	RG100:5pcs; RG102:9pcs
16	Heating element	120V 80W	RG100:5pcs; RG102:9pcs
17	Heating element fixer	Stainless steel	1
18	Bolt	M4 x 8, Galvanized	RG100:5pcs; RG102:9pcs
19	Side board	Stainless steel	1
20	Chain	3.2mm a	1
21	Bolt	M4 x 8, Galvanized	4
22	Motor wheel		1
23	Motor	120V, 5.6round/min	1
24	Mesh supporter	Plastic	8
25	Indication light	16A, 250V(yellow)	2
26	Switch	41	2
27	Thermostat	EGO	2
28	Bolt	M4 x 6, Galvanized	4
29	On/off		1
30	Oil Pot		1