



PRODUCT MANUAL



177HDRG12 12 Hot Dog Roller Grill

CE
12/2020



General Safety Precautions

1. This manual will outline safety warnings and precautions, operating, inspection, maintenance, and cleaning procedures. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.
2. This hot dog roller grill must never be modified and should only be used for its intended purpose.
3. Always check that this hot dog roller is plugged into a grounded outlet with the appropriate electrical supply. The grounding pin should NEVER be removed or manipulated, and ensure that the wall outlet being used is properly grounded. If it is not, or you must install a grounded outlet. Have the work performed only by a certified electrician who is properly qualified to meet local safety and electrical codes.
4. To unplug the product, firmly grasp the plug and remove from the outlet – never pull on the cord itself.
5. Ensure that the power outlet, plug, and cord being used are in good, working condition. Damaged components should be repaired by a certified electrician who is qualified to meet local safety and electrical codes. DO NOT use this product with extension cords or 3 prong adaptors. Even with a properly functioning power cord, keep water away from the cord and avoid letting your power cord run over carpets or heating devices.
6. If missing or broken components are found, leave the roller TURNED OFF. Do not attempt to use the roller. Contact a qualified service technician to make all repairs.
7. Never install the roller in an enclosed space; it is designed for freestanding, INDOOR use ONLY. This machine should remain upright at all times – when in use or when in transport.
8. Use in the presence of flammable liquids, gases, dust, or other explosive situations should be avoided.

Specs

1. 5 rollers/12 hot dogs
2. 750W
3. 110V
4. 22½"W x 10"D x 6½"H
5. CE Certified
6. NEMA 5-15 Plug Type

Storage and Transportation

The Grand Slam Roller must remain upright at all times, and should never be turned sideways or upside down for storage. All power to the roller must be disconnected for proper storage. A cover for the machine is recommended to avoid dust buildup, and the roller should be stored in an area away from flammable materials and moisture.

Similar to storage, the roller should remain upright during all transportation. Avoid vibration for long periods of time.

Operation and Maintenance

NOTE: Before the first use with your Grand Slam roller, lubricate the rollers to ensure they continue to turn smoothly. This can easily be done by applying vegetable oil to the ends of the rollers. Avoid non-stick sprays, which can hinder your machine's performance because of buildup on the rollers.

To Use Your Machine:

1. Turn the Power switch to On.
2. Adjust the standard temperature controls to choose your desired cooking preference. Turn dials clockwise to reach the highest cooking settings, preferred for fast cooking. Turn the dials counter-clockwise for slower cooking, or to hold cooked hot dogs on a warm setting.

** The Front dial will set the temperature for all 5 rollers. The Back dial will set the temperature for the last 3 rollers, if so desired, so you can hold product on a warming setting while quickly cooking other hot dogs on a hotter setting.

** Green indicator lights will stay lit while the rollers are warming to your desired temperature. When that designated temperature has been reached, the light will go out.

CAUTION! The Grand Slam rollers will be very hot, and extreme care should be used when cleaning or dealing with product!



Cleaning and Maintenance

At no point in the cleaning process should the Grand Slam roller, or any part of it, be submerged in water. Rollers will be very hot, so turn the machine off prior to cleaning or maintenance and allow proper time for the machine to cool.

The Grand Slam roller will work at an optimal level, and increase the longevity of the machine, if proper cleaning and maintenance guidelines are followed.

To clean your machine:

1. Turn the Power switch to Off.
2. Gently wipe the rollers with a clean, soft cloth. Never use metal of any form to clean the rollers, as you will quickly damage them. If a strong buildup or food would get stuck to the machine, use a wooden utensil to remove before applying the clean cloth. The natural oils from the products you cook will keep the machine lubricated.



Equipment Limited Warranty

Grand Slam warrants its equipment to be free from defects in material and workmanship for a period of 90 days. This is the sole and exclusive warranty made by Grand Slam covering your Grand Slam brand equipment. A claim under this warranty must be made within **90 days** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Grand Slam reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Grand Slam Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Grand Slam makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Grand Slam has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 90 days of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Grand Slam shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.