

CARNIVAL KING

USER MANUAL



HOT DOG ROLLER GRILLS

Item #382HDRG12, #382HDRG18, #382HDRG24, #382HDRG30



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www.CarnivalKingSupplies.com



HOT DOG ROLLER GRILLS MANUAL

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

MODEL	WIDTH	DEPTH	HEIGHT	# ROLLERS	# HOT DOGS	VOLTAGE	WATTAGE	CERTIFICATIONS
382HDRG12	22½"	10"	7"	5	12	120	650	CE, cETLus, ETL Sanitation
382HDRG18	22½"	13"	7"	7	18	120	910	CE, cETLus, ETL Sanitation
382HDRG24	22½"	16"	7"	9	24	120	1170	CE, cETLus, ETL Sanitation
382HDRG30	22½"	19"	7"	11	30	120	1430	CE, cETLus, ETL Sanitation

Storage and Transportation

The Carnival King 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.



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Operation and Maintenance

NOTE: Prior to first use, it is recommended that you clean the rollers of the machine with a soft cloth. Unfrozen hot dogs are recommended. If warming for more than four hours, product quality may diminish. 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.
 - ** Lightly applying oil to the rollers with a high-heat brush may be necessary to avoid products sticking. Avoid applying oil to the roller seals.
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. The Back dial will set the temperature for the back 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 Carnival King 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 Carnival King 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 Carnival King roller will work at an optimal level, and increase the longevity of the machine, if proper cleaning and maintenance guidelines are followed.

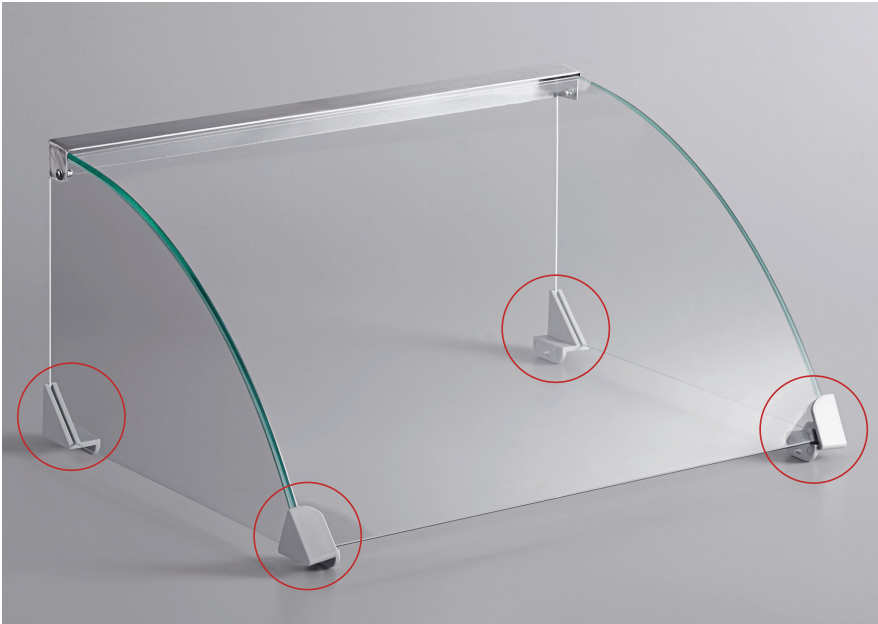
TO CLEAN YOUR MACHINE:

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.
3. For product with high fat or sugar content, clean the rollers every 3-4 hours.
4. We recommend Noble Formula-D. 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.

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Installing Sneeze Guard

1. Begin by removing the 4 existing screws at the top edge of machine. Install the 4 plastic brackets with the screws. Place the two triangle glass sections into the brackets carefully.



2. Place the curved glass section into the back plastic brackets channel. Make sure the edges of the top and side glass are flush.
3. Place the stainless steel trim plate over the edge of the top and side glass. Insert a bolt through each side of the trim plate. Secure bolts with nuts. **DO NOT OVERTIGHTEN** as this may crack the glass.

