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THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

HDHR30 Hot Dog High Roller Grill Operation Manual

120 Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz



READ and **UNDERSTAND** these operating and safety instructions before operating this machine.

SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your Hot Dog High Roller machine. The manual must be read and understood before installing, operating, or maintaining this equipment or equivalent training must be provided.



"The employer shall instruct each employee in the recognition and avoidance of unsafe conditions and the regulations applicable to his work environment to control or eliminate any hazards or other exposure to illness or injury. Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



It is understood that safety rules within individual companies vary. If a conflict exists between the safety procedures contained in this manual and the rules of a using company, the more stringent rule should take precedence.

This manual is filled with timesaving and money-saving information regarding your Hot Dog High Roller Grill. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions, feel free to contact our Customer Service Department at 800-228-1885.

Additional copies of this manual can be obtained from Customer Service.

Cretors warranties this machine to be free of defects in parts, materials, and workmanship for two years. Please complete and return the registration card to activate your warranty. If you have questions concerning the warranty, please contact Customer Service at 800-228-1885.

I INTRODUCTION

This manual contains information regarding your Hot Dog High Roller Grill. There is nothing, however, more important than the safety aids and warnings that are found throughout this document. The Safety Alert Symbol is used to identify topics of primary safety concern wherever they appear. Furthermore, a separate section has been included which deals exclusively with operation and accident prevention.

If, after reviewing this manual, anything is unclear or technical problems are encountered, contact the dealer from whom you purchased your machine for assistance; and, if there are any additional questions, feel free to contact our Customer Service Department at 800-228-1885. Always have the serial number of your machine available to assist in obtaining the correct information.

II SAFETY ALERT SYMBOL

The symbol shown below is used to call your attention to instructions concerning your personal safety and the safety of others. Watch this symbol. It points out important safety precautions. It means "ATTENTION! Become Alert! Your personal safety is involved!" Read the message that follows and be alert to the risk of personal injury or death.



III PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation and safety procedures associated with your Hot Dog High Roller Grill.



This manual should be kept available to operating and maintenance personnel.



A person who has not read and understood all operating and safety instructions is not qualified to operate the machine.

IV PRODUCT IDENTIFICATION

CRETORS HOT DOG HIGH ROLLER GRILL

MODEL	HDHR30AX-__ - HOT DOG GRILL
Electrical:	120 Volt, 60 Cycle 1440 Watts
Dimensions:	24.75" W x 26.19" D x 14.25" T (62.865 cm W x 66.523 cm D x 36.195 cm T)
Net Weight:	77 Lbs. (34.93 Kgs)

MODEL	HDHR30EX-__ - HOT DOG GRILL
Electrical:	230 Volt, 50 Cycle 1440 Watts
Dimensions:	24.75" W x 26.19" D x 14.25" T (62.865 cm W x 66.523 cm D x 36.195 cm T)
Net Weight:	77 Lbs. (34.93 Kgs)

V THEORY AND OBSERVATIONS OF GRILL OPERATION

The Hot Dog High Roller Grill is designed for any concession application for re-heating hot dogs, frankfurters, taquitos, and other pre-cooked products and sausages. The grills are suitable for uncooked sausages but will require a higher temperature setting. Hot Dogs/Frankfurters may be de-frosted for faster cooking.

These hotdog grills operate on a "cook and warm" principle. The cook temperature will heat and cook the product in a matter of minutes and then they can be put into the warm mode (lower setting) to keep them warm for several hours with little or no deterioration in appearance or taste. This unique feature allows the HOT DOG HIGH ROLLER GRILL to maximize the merchandising potential with the minimum of supervision. If they are left in the cook mode too long, the product will likely over cook and burn.

VI CONTROL SWITCHES

GREEN POWER SWITCH	Turns on rollers and allows Warm/Cook temperature switches to turn ON/OFF.
LEFT TEMPERATURE CONTROL	Turns on the heat to the 6 left side rollers.
RIGHT TEMPERATURE CONTROL	Turns on the heat to the 5 right side rollers.
LEFT ORANGE PILOT LIGHT	Indicates 6 left side heat elements are heated.
RIGHT ORANGE PILOT LIGHT	Indicates 5 right side heat elements are heated.

Temperature control settings and roller temperatures:

Low setting is approximately	141 degrees Fahrenheit = 60 degrees Celsius
#1 setting is approximately	219 degrees Fahrenheit = 104 degrees Celsius
#2 setting is approximately	245 degrees Fahrenheit = 118 degrees Celsius
#3 setting is approximately	290 degrees Fahrenheit = 143 degrees Celsius
#4 setting is approximately	320 degrees Fahrenheit = 160 degrees Celsius
#5 setting is approximately	342 degrees Fahrenheit = 172 degrees Celsius
High setting is approximately	350 degrees Fahrenheit = 177 degrees Celsius

VII INSTALLATION INSTRUCTIONS

1. Location

Choose a location for your Hot Dog High Roller Grill to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

The Hot Dog High Roller Grill is designed so the roller ends are facing you along with the sign holder. The switch and temperature control are also facing you.

2. Power Supply

Check the nameplate to determine the required power supply.



Connect your grill only to the correct power source.



Make certain the Rocker Switch on the grill is in the 'OFF' position when plugging into power source.

3. Assembly instructions

1. Remove protective plastic covering.
2. Remove the roller tubes and wash in warm soapy water. DO NOT USE ABRASIVE SPONGES. Abrasion will remove the coating. Rinse and dry.
3. The cabinet is to be cleaned with a damp cloth and any food grade household cleaner suitable for stainless steel surfaces. Dry thoroughly.
4. **If sneeze guard kit is purchased, separate assembly is required.**

VIII OPERATING INSTRUCTIONS

1. Turn on the Green Power switch to provide power to the rollers and temperature control switches on both Left and Right Heat Zones.
2. Turn on one or both temperature controls on to pre-heat the rollers before placing product on the rollers.
3. To warm or cook the hot dogs/product, turn on the temperature control switches to desired settings (See temperature chart above). Then place product on the rollers. The High Roller will hold 30 Hot Dogs (5 to 1lb). Three for each slot.
4. For warming use settings from Low to #3 and for cooking #4 to high. Remember even on the lower settings the product will cook just at a slower rate.
5. When you are done cooking. Turn off the temperature controls but leave the motor running for minimum 15 minutes.



Operate the Grill only under sanitary condition! (SEE SANITATION INSTRUCTIONS).



Avoid using metal tongs as they scratch and remove the nonstick coating on the rollers.

IX SANITATION INSTRUCTIONS



Be certain the machine is turned 'OFF' and power is unplugged before sanitizing this machine. Failure to do so could result in injury.



CAUTION: Do not clean appliance/rollers until it has been given sufficient time to cool. Failure to do so may result in serious burns.

- Remove the Sneeze guard (if installed) and the front sign/roller cover. The sneeze guard is on four pins, tilt back and then lift up and flex out. The front sign/cover is also on four pins. Remove by lifting up. The Sneeze guard should ONLY be cleaned with soap and water. NO PRODUCTS CONTAINING AMMONIA.
- Pull the handle located in the front to the left until it locks into position and the rollers are about 6" from the base.
- Remove the roller tubes, end caps and gears one set at a time. Note: it is recommended that the drip pan be used to hold all removed tubes and parts. Take them to a sink to be washed. The rollers tubes are either Teflon coated aluminum or stainless steel and can also be washed in a dishwasher.
- Remove the drive spring and shaft located by the gears that turn the roller tubes by pulling down and out (right hand side) towards you. Take the parts to the sink and wash them with dish soap and warm water.

- Remove the roller support bar by lifting it out. Take it to a sink and wash with dish soap and warm water.
- Remove the drip pan. There is a pin in the back that holds it in place. Pull out and lift up. Take it to a sink and wash with dish soap and warm water.
- The rest of the machine can be cleaned with a soapy damp cloth. Once cleaned wipe dry.
- Reassemble everything in reverse order.



CAUTION: This appliance(s) shall not be cleaned with a water jet

This manual is filled with timesaving and money-saving information regarding your Cretors Hot Dog Grill. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions, contact your local distributor and if there are any additional questions, feel free to contact the Customer Service Department at C. Cretors and Company.

Additional copies of this manual can be obtained from C. Cretors and Company at the address listed below. Please provide model and serial number when requesting additional copies of this manual. There will be a nominal charge for additional copies.

Cretors guarantees this machine to be free of defects in parts, materials, and workmanship for two years. Please take this time to fill out the factory registration card and return it to Cretors to activate your warranty. If you have any questions concerning the Cretors' warranty, please contact your local distributor or the Customer Service Department at C. Cretors and Company.



C. CRETORS AND COMPANY

176 MITTEL DRIVE

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