

PRODUCT:

QUANTITY:

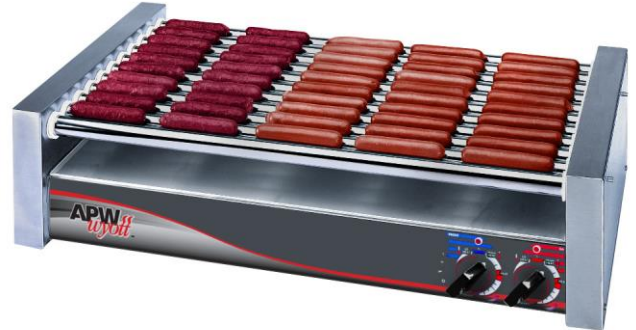
ITEM #:

Designed Smart

Equipment Packages to fit your Operations!

Available in a variety of sizes to fit your counter space:

- Compact HR(S)-20 (11 roller & 13" cooking surface across)
- Regular size HR(S)-31 (11 rollers & 19 ½" cooking surface across)
- Full Menu Size HR(S)-50 (11 rollers & 30 ½" cooking surface across) and HR(S)-85 (18 rollers & 34" cooking surface across)
- Available in Chrome or "Tru-Turn" textured rollers.
- Unit is designed to be used in a "clerk served" operation or in a customer "self-serve" merchandising plan. For counters between clerk and customer, the Flat Roller Grill is available with reversible "rear controls" and a "pass-through" sneeze guard.



Model: HR-50 Roller Grill

Designed to Deliver Great Tasting Hot Dogs!

Roller Grill heats quickly and has a fast recovery.

- Heating system has two cooking zones that can be turned to Grilling temperatures for cooking Hot Dogs in less than 4 minutes* and turned down to NSF-safe holding temperatures for serving customers.
- HR(S)-20 flat equipment can grill 340 Hot Dogs per hour.
- HR(S)-31 flat equipment can grill 510 Hot Dogs per hour.
- HR(S)-50 flat equipment can grill 850 Hot Dogs per hour.

*Grill times based on Pre-heated roller grill (about 10 minutes warm up cycle)

Easy to Operate and Maintain!

"Easy to read" graphics and heavy duty knobs on the control panel make it easier for employees to operate at the correct temperatures.

- Infinite Control System gives operator the maximum ability to adjust temperatures to a variety of hot dogs, sausage, egg roll, or other roll type products.
- Roller Grill is designed to require minimal labor:
- "Tru-Turn" coated rollers just wipe clean with damp rag.
- Raised rollers allow cleaning in "hard to reach" areas.
- Removable grease collection pan is simple to clean.
- Easiest Roller Grill in the Industry to service:
- Unit is supplied with "easy to remove" side and bottom panels.
- Dependable, high torque motor is one of the most dependable in the industry.

Design Features

- Exterior cabinet constructed of stainless steel for maximum durability.
- "Tru-turn" coating is 30% thicker than competitive non-stick coatings.
- Polytetrafluoroethylene seals at end of rollers stop grease from migrating into motors and chains.

X*PERT™ Series

- US Patent 8,727,625 Bearing Design -Bearing is larger, wider radius, tougher material and has more surface contact area. Provides more roller tube and metal gear sprocket support. Eliminates wear, wobble and more than doubles overall bearing life thus providing more years of dependable operation.
- Tru-Turn roller system enhancements include improved metal gear sprockets, design improvements on the Self Aligning Chain Guide/Tension System to provide noise free and smooth chain operation along with eliminating chain slippage.
- Tru-Turn roller tube coating processes have been enhanced to provide the thickest coating in the industry (measured by mil thickness and over 30% greater than competitors units) which provide years of better turning of products, ease of cleaning and a better looking roller grill.
- Tru-Heat has been enhanced to provide more even heating across the roller grill surface and maintain a temperature variance of less than 7 degrees. Tru-Heat eliminates hot spots found in competitors roller grills which over-heat products and greatly reduce product hot hold time on the roller grill causing increased waste

Reliability backed by APW Wyott's Warranty

All APW Wyott HotRod Roller Grill equipment is backed by a 1-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

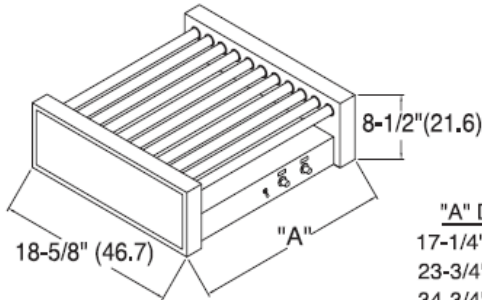


See reverse side for product specification

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"A" DIMENSION
17-1/4" (43.8) HR(S)-20
23-3/4" (60.3) HR(S)-31
34-3/4" (88.3) HR(S)-50
6 FT. CORD (182.9)
(CENTIMETERS IN PARENTHESIS)

Construction:

Stainless steel exterior, aluminum drip pan and coated steel bottom. Chrome or "Tru-Turn" textured rollers (specify Model HRS-20, -31 or -50 for "Tru-Turn". Heavy duty high torque motor.

Shipping Weight:

HR(S)-20:	35 lbs (15.9 kg)
HR(S)-31:	44 lbs (19.1 kg)
HR(S)-45:	46 lbs (21 kg)
HR(S)-50 :	55 lbs (25 kg)
HR(S)-75:	87 lbs (39.1 kg)
HR(S)-85 :	89 lbs (40 kg)

FOB: Allen, TX 75013

Accessories & Options:

- 4" Metal Leg Kit
- Reversible Controls (add R to model type)
- Pass through Sneeze Guards
- 6" Tongs
- Divider Kits
- Polycarbonate Sneeze Guards
- S=TruTurn coating on roller tubes
- BW=Bun Warmer, heated bun drawer
- BD=Unheated Bun drawer
- R=Reverse controls on back of unit (available only on slant models)

Electrical Information:

120V units use a 5-15P plug. Both the 208V and 240V units are provided with a 60" power cord with a NEMA 6-15P plug that exits from the bottom on the left rear corner.

HR(S)-20:	120V, 768W, 6.4 Amps, 60Hz
HR(S)-31:	120V, 985W, 8.3 Amps, 60Hz 208V/240V, 885/1160W, 3.2/4.8 Amps 220V, 990W, 4.5 Amps
HR(S)-45:	120V, 1465W, 12.2 Amps, 60Hz 120V (Two power cords)
HR(S)-50:	120V, 1320W, 11 Amps, 60Hz 208/240V, 1260/1665W, 6.2/7 Amps
HR(S)-75:	208V, 1820W, 8.9 Amps 985W, 8.3 Amps, 60Hz, 1 phase 240V, 2410W, 10.1 Amps
HR(S)-85	208V, 2017W, 9.7 Amps 240V, 2640W, 11 Amps

Overall Dimension:

HR(S)-20:	8 1/2"H x 17 1/4"W x 18 5/8"D (21.6 cm x 43.8 cm x 47.3 cm)
HR(S)-31:	8 1/2"H x 23 3/4" W x 18 5/8"D (21.6 cm x 88.3 cm x 47.3 cm)
HR(S)-45:	8 1/2"H x 23 3/4" W x 29 9/16"D (21.6 cm x 60.3 cm x 75.1 cm)
HR(S)-50:	8 1/2"H x 34 3/4"W x 18 5/8"D (21.6 cm x 88.3 cm x 75.1 cm)
HR(S)-75:	8 1/2"H x 34 3/4"W x 29 9/16"D (21.6 cm x 88.3 cm x 75.1 cm)
HR(S)-85:	8 1/2"H x 34 3/4"W x 29 9/16"D (21.6 cm x 88.3 cm x 75.1 cm)

NOTE: 7/16" space between rollers.

**APW Wyott Reserves the right to modify specifications or discontinue models without incurring obligation.*