

CLEANER IS BETTER!

Cretors introduces the revolutionary **High Roller Grill**

An industry first, our fast-cooking grill has patent-pending removable non-stick (or optional stainless-steel) roller sleeves for thorough cleaning. Built with an auger-drive system that uses fewer parts and is more reliable than chain-drive styles, the High Roller Grill is *easy to use and even easier to clean!*

Customers don't buy grill items that look like they've been sitting there for days.

Cretors new High Roller Grills are the solution. Our patent-pending technology is engineered to help keep your equipment and products more sanitary and visually appealing.

EASY DEEP CLEANING

Removable rollers allow you easy access to areas of the grill that otherwise build up residue and bacteria.

PRIORITIZED SANITATION

Safer for your customers.
Products look and taste better.

UNIQUE DISPLAY

Eye catching lights and visuals.

LOWER COSTS

Fewer parts mean less maintenance or downtime compared to other grills.

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Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



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HIGH ROLLER 10.23

HIGH ROLLER GRILL

HOT DOG EQUIPMENT

A roller grill like never seen before! Easy to use and even easier to clean. We reduce the burden of cleaning with our patented tip-up design. The Cretors High Roller Grill is built with an auger system that is more reliable with fewer parts needed for operation than other chain drive styles! The exclusive tip-up cleaning position design is not found on any other roller grill on the market.



High Roller Grill

- Patent-pending tip-up design provides easy access to components for cleaning and maintenance
- Non-stick (or optional stainless-steel) roller sleeves allow for even heat distribution and easy cleaning
- 304 Stainless steel cabinet construction is durable and easy to clean
- Stainless steel drip tray collects grease during the cooking process and simply lifts off for cleaning
- Two fully adjustable individual heat zones provide a wide range of temperature settings with easy to use temperature control
- Durable stainless steel tubular heaters
- Optional sneeze guard protects food from patrons during use
- Hold 30 Hot Dogs (5:1)
- Bun warmer fits directly under High Roller Hot Dog Grill
- Plugs into a standard 15 amp outlet

Bun Warmer

- Holds up to 30 buns
- Dry and humid warming capabilities
- The isolated water tray keeps the bun product safe from splashing water and allows for controlled, humidified heat to keep the buns soft and fresh
- Optional digital temperature control

REVOLUTIONARY CLEANING SYSTEM

Simply remove the end guard, by lifting up and then out. Pull the handle toward you to lift the rollers (grill bed) up into the cleaning position. The non-stick (or optional stainless-steel) roller sleeves easily slide off along with the driver gears and end caps from the cooking heaters for easy cleaning. Both are sink and dishwasher safe. Stainless-steel cabinet construction is easy to wipe down and keep clean. Cook a variety of products including hot dogs, corn dogs, taquitos, grilled wraps, sausages and much more for fresh product offerings.



HIGH ROLLER GRILL NORTH AMERICA

MACHINE	APPROXIMATE CAPACITY	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
		VOLTAGE	WATTS	AMPS	NEMA	DEPTH	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	lb
High Roller Hot Dog Grill	30 at once	120V/60HZ	1500	12.5	5-15	26.50	24.75	20.00	–	–	–	75
High Roller Bun Warmer	36 buns	120V/60HZ	300	–	5-15	23.30	23.25	10.25	–	–	–	–

* 5 to 1 hot dogs – 5 hot dogs per pound

- Contact Cretors for details

Contact Cretors for machine agency approval listings.



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