



Hayes Specialties Corporation

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HOT DOG ROLLER INSTRUCTIONS

****IMPORTANT****

While it performs best plugged directly into a 120 volt power supply, if you must use an extension cord, use a #10 wire cord as short as possible.

OPERATION

1. Place machine on a flat, stable surface.
2. Make sure all machine switches are in the OFF position before plugging in.
3. Flip On/Off Switch to 'ON' position to start rollers.
4. Heat Control turns counter-clockwise to increase the amount of heat to the rollers.
5. Hot dog roller grill runs on a 15-20 minute cook cycle for room temperature hot dogs, and 30-45 minute cook cycle for frozen hot dogs. **Note: We recommend you only use fully cooked hot dogs or sausages; no raw brats.**

*****CAUTION*****

TO AVOID BURNS, DO NOT TOUCH HEATED SURFACES!!! DO NOT LEAVE OBJECTS IN CONTACT WITH HEATED SURFACES!!!

CLEANING

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Remove any remaining hot dogs from the rollers.
3. Clean all rollers using a soft, damp cloth.
4. Remove the drip pan and was with mild soap and hot water.
5. Clean the outside of the machine with a soft, damp cloth. **Note: Do not use any oven cleaners or abrasive materials as they will damage the machine.**
6. Dry the unit completely with a soft, dry cloth.
7. When the unit is dry, reinsert the drip tray beneath the rollers.



******DO NOT LIFT OR CARRY MACHINE BY THE ROLLERS******