

	⚠ CAUTION
	This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. Do not allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all installation instructions before operating the equipment.

	⚠ WARNING
	Always wear safety glasses when servicing this equipment.

	⚠ WARNING
	NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment.

	⚠ WARNING
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing.

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

OPERATING PROCEDURES

1. Place hot dogs on rollers. Turn heat to designated temperature. Left knob controls the heat of one set of five (5) rollers and the right controls the other set of five (5) rollers.
2. For low heat, set control(s) to LOW using one or both sets of rollers. For high capacity, set control(s) to MEDIUM or HIGH using both sets of rollers.

CARE AND CLEANING INSTRUCTIONS

Although corrosion resistant, stainless steel should be cleaned daily to prevent pitting. Do NOT use steel wool to clean, stainless steel wool can be used.

1. UNPLUG THE POWER CORD FROM THE OUTLET !!
2. Remove any remaining hot dogs from rollers.
3. Remove drip pans and clean thoroughly.
4. Use a mild detergent, soap and water, or soda-water to clean the roller grill. Rinse after washing and dry thoroughly before using.
5. For stubborn spots or stains a mild household abrasive cleaner can be used. When applying abrasive cleaners always rub in the direction of the grain to preserve metal finish.
6. When unit has been thoroughly cleaned, rinsed and dried, re-insert drip pans beneath the rollers.
7. The unit is now cleaned and ready for operation.