



Canada Popcorn Company

**CENTERSTAGE PROFESSIONAL
24 HOT DOG ROLLER GRILL
USER MANUAL**

**HTD CANADA
Item #V583**

www.HTDCANADA.ca



PROFESSIONAL HOT DOG ROLLER GRILL

Safety Precautions

1. This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.
2. This roller grill must never be modified and should only be used for its intended purpose.
3. Always check that this roller grill is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet.
4. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the product, firmly grasp the plug and remove from the outlet – never pull on the cord itself.
5. Ensure that the power outlet, plug and cord being used are in good, working condition. Damaged components should be repaired or replaced. Even with a properly functioning power cord, keep water away from the cord and avoid letting your power cord run over carpets or heating devices.
6. If missing or broken components are found, leave the roller grill TURNED OFF. Do not attempt to use the roller grill. Contact HTD Canada at info@htdcanada.ca.
7. Never use in the presence of flammable liquids, gases, dust or other explosive situations should be avoided.
8. Never directly touch the rollers when in use, contact with skin can cause burns. Surfaces will be extremely hot during and after use, and should be allowed to cool before transporting or putting the unit in storage.
9. It is not recommended the machine be used outdoors exposed to elements such as rain or snow, unless covered or protected.
10. Manual cleaning required – unit and parts are not dishwasher safe, your grill should never be immersed in water and do not use any abrasive cleaning products.

Hot Dog 9 Roller Grill Specs

| | |
|-----------------|-------------------|
| Item # | V583 |
| Unit Dimensions | 23”L x 16”W x 7”H |
| Capacity | 24 Hot Dog |
| Voltage | 110V |
| Wattage | 1365W |

Parts List

- A. 24 Hot Dog Roller Grill
- B. Stainless Steel Drip Tray
- C. Owner’s Manual



Operating Instructions

1. Before use, securely station the grill on a dry, level surface that is away from any water.
**Before first use, be sure to clean the roller surfaces with a clean, damp cloth.
2. Plug the machine into a properly grounded 120 volt power supply.
3. Load the roller grill with the desired amount of hotdogs by placing the hotdogs on the rollers. The front 5 rollers are controlled by the left thermostat and the back 4 rollers are controlled by the right thermostat.
4. You can adjust the temperature of the front rollers and rear rollers so that you can either “cook” or “hold” on either set of rollers. It is most common to cook on the rear rollers and hold on the front.
5. Turn on the “**Power Switch**” and set the thermostats to the desired settings for cooking or holding. The rollers will begin to rotate 360° when the switch is activated and the thermostats will now be active. The thermostats will not produce heat unless the Power Switch is on.
6. A normal size hotdog should be completely cooked in about 10-15 minutes. Cook time will be slightly longer for larger hotdogs or thicker sausages.
7. Once the hotdogs have been cooked you can either adjust the thermostat to a lower setting to hold at serving temperature or move them from the “cooking” rollers to the “holding” rollers. This will prevent the hotdogs from overcooking.
8. When you are done using the machine make sure to turn off the power switch.
9. **CAUTION:** Use tongs to remove hotdogs from the grill as the product and rollers will be hot to the touch.
10. In commercial environments it is recommended to equip your grill with our optional glass sneeze Guard.



11. **OPTIONAL SNEEZE GUARD INSTALLATION** - Attach the glass cover to the right and left sideboards with the provided nuts and screws.
12. Put the completed cover onto the main machine body and fasten with the provided screws.

Cleaning and Maintenance

1. **At the end of day:** Turn the grill off using the master power switch. Remove any remaining hotdogs from the grill and let cool.
2. Turn back on the rollers and set the thermostats to “OFF” position/ setting. The rollers will now be rotating without heating up.
3. Apply slight pressure to the rollers with a clean, damp cloth as the rollers rotate. (**Note: do not use any abrasive materials as it could scratch the polished rollers**). Slide the cloth back and forth across each of the rollers until all of the surfaces have been cleaned.
4. Remove the drip tray below the rollers and in a sink clean it thoroughly using a mild detergent and water.
5. Wipe down the remaining surfaces of the grill with a clean, damp cloth as well. Never spray or get any water on the control panel or main unit to avoid damage to any electrical components.

1 Year Parts Warranty

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. This warranty does not apply to any warranty claims made on products sold or used outside of Canada

If you have any damaged, missing parts or concerns Please do not return to or contact the retailer. Please contact us directly at
info@htdcanada.ca
613-693-1806