



Hot Dog Roller Grill

Item No: **62010 / 62020 / 62030**

120V~60 Hz, 660W, 5.5A | 120~60 Hz, 860W, 7.2A | ~60 Hz, 1160W, 9.7A



WARNING ELECTRICAL SHOCK HAZARD.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.

WARNING: Handling the cord on this product may expose you to lead, a chemical known to the State of California to cause cancer and birth defects or other reproductive harm. WASH HANDS AFTER HANDLING.

Electrical ground is required on this appliance.

1. Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
2. Do not use an extension cord with this appliance.
3. Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

SAFETY INSTRUCTIONS

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this steamer. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This equipment will be HOT during use and for a short time after it is turned off. BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use in wet locations. Never locate appliance where it may fall into a water container.

Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.

CLEANING SAFETY INSTRUCTIONS

1. Turn control off and unplug the power cord. Avoid splashing water onto control.
2. Do not clean this appliance with a water jet or immerse in water or other liquid.

OPERATING INSTRUCTIONS

1. Plug the machine into a properly grounded 120 volt power supply.
2. Load the roller grill with the desired amount of hotdogs by placing the hotdogs on the rollers. The temperature of the rollers is controlled thermostat.
3. Turn on the “Roller Switch” and set the thermostat to the desired settings for cooking or holding. The rollers will begin to rotate when the switch is activated and the thermostats will now be active. The thermostat will not produce heat unless the Roller Switch is on.
4. A normal size hotdog should be completely cooked in about 10-15 minutes. Cook time will be slightly longer for larger hotdogs.
5. Once the hotdogs have been cooked you can adjust the thermostat to a lower setting to hold. This will prevent the hotdogs from over-cooking.
6. When you are done using the machine make sure to turn off the Roller switch.
7. CAUTION: Use tongs to remove hotdogs from the grill as the product and rollers will be hot to the touch.
8. In Self-Serve environments it is recommended to equip your grill with the Benchmark USA sneeze Guard (part No. 64010). An optional Bun Box that sits below the grill is also available (part No. 65010).

DIAL TEMPERATURE SETTINGS

Approximate temperatures of the rollers at the following settings.

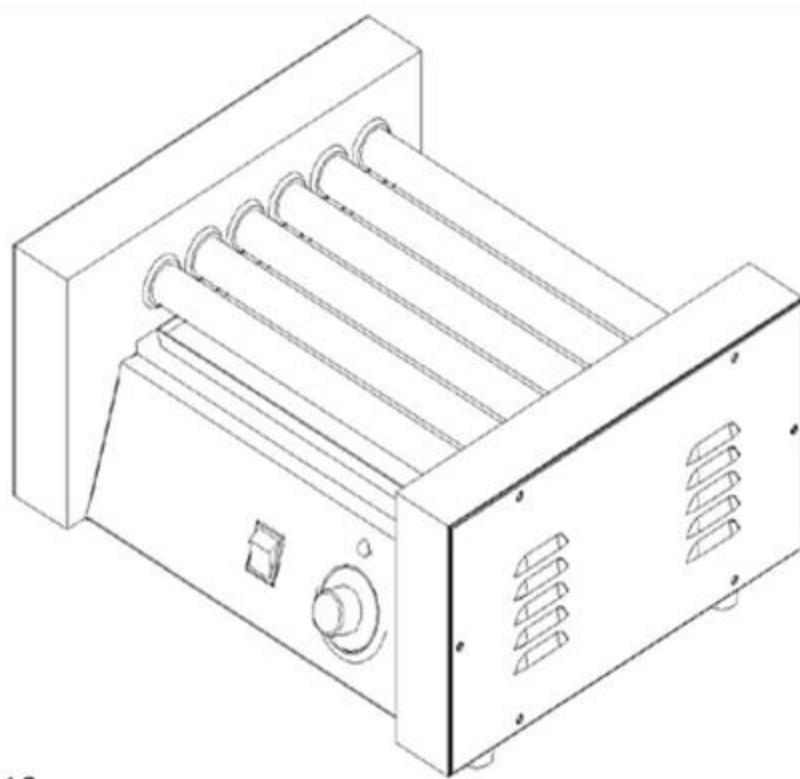
Note: your temperatures may vary slightly due to heating environmental conditions:

| Dial Setting | Roller Temperature |
|--------------|--------------------|
| LO | 95°F |
| 2 | 105°F |
| 3 | 130°F |
| 4 | 160°F |
| 5 | 220°F |
| 6 | 280°F |
| HI | 350°F |

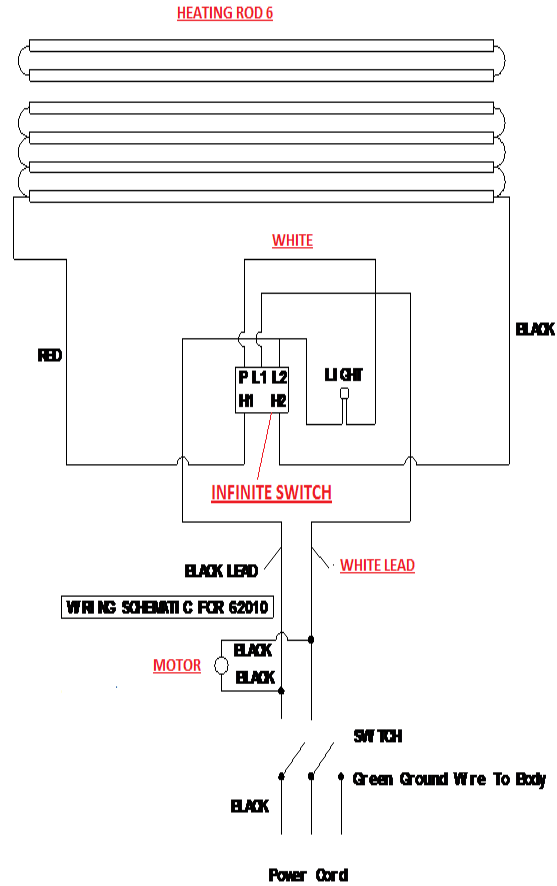
CLEANING THE MACHINE

1. **At the end of day:** Turn the machine off using the master switch. Remove any remaining hotdogs from the grill.
2. Turn on the rollers and set the thermostat to “OFF” setting. The rollers will now be rotating without any heat being applied.
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. Do not get any water on the control panel as the electricals could become damaged by water.
6. After the components have been cleaned, re-assemble the machine as outlined above.

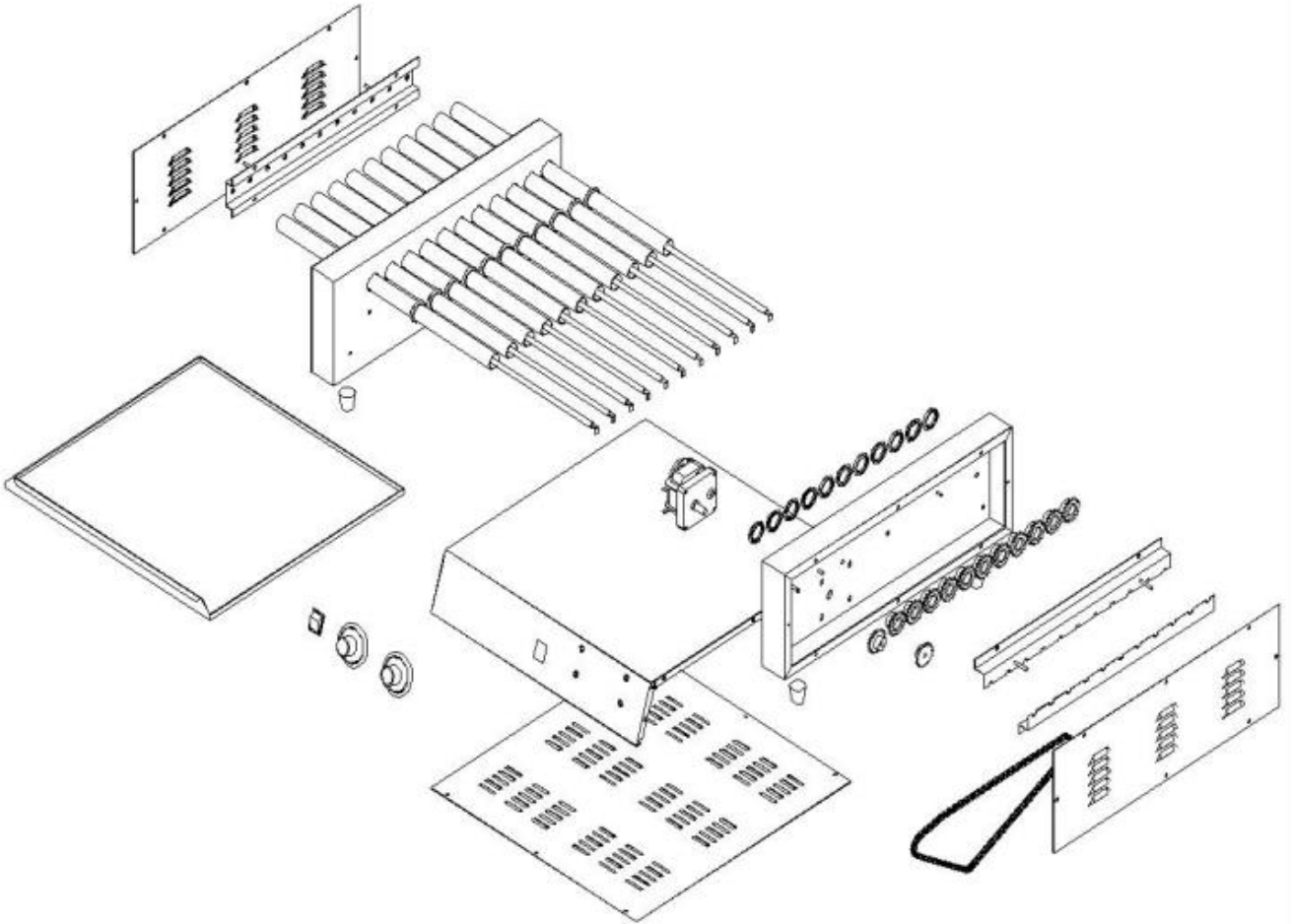
ASSEMBLY



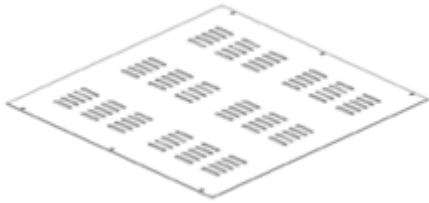
WIRING DIAGRAM



ASSEMBLY



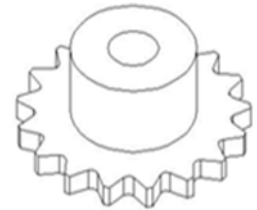
PARTS



Bottom Panel



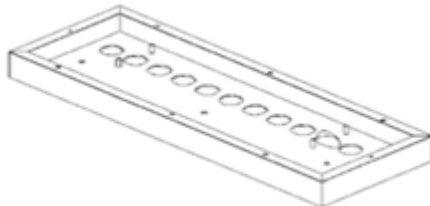
Chain



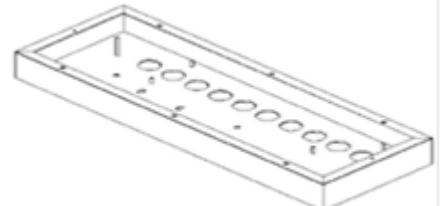
Gear



Heater



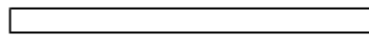
Right Panel



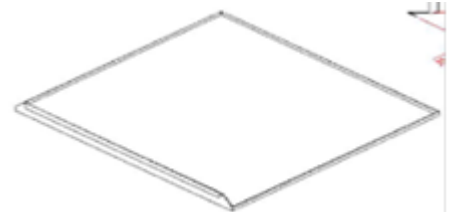
Left Panel



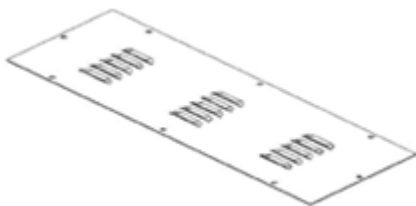
Roller Seal



Roller Tube



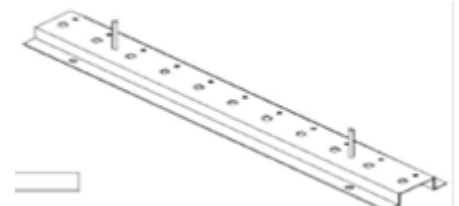
Drip Tray



Side Cover



Right Heater Guide



Left Heater Guide

PARTS LIST

| Description | 62010 | 62020 Part # | 62030 |
|--------------------|-------|-----------------|-------|
| Bottom Panel | 6101 | 6201 | 6301 |
| Drive Chain | 6102 | 6202 | 6302 |
| Gear | 6303 | 6303 | 6303 |
| Heater | 6104 | 6304 | 6304 |
| Right Panel | 6105 | 6205 | 6305 |
| Left Panel | 6106 | 6206 | 6306 |
| Roller Seal | 6307 | 6307 | 6307 |
| Roller Tube | 6108 | 6308 | 6308 |
| Drip Tray | 6109 | 6209 | 6309 |
| Side Cover | 6110 | 6210 | 6310 |
| Right Heater Guide | 6111 | 6211 | 6311 |
| Left Heater Guide | 6112 | 6212 | 6312 |
| Thermostat | 6313 | 6313 | 6313 |
| Roller Switch | 6314 | 6314 | 6314 |
| Power Cord | 6315 | 6315 | 6315 |
| Strain Relief | 6317 | 6317 | 6317 |
| Rubber Foot | 6318 | 6218 | 6318 |
| Motor | 6319 | 6319 | 6319 |
| Base | 6120 | 6220 | 6320 |