

Electric Countertop Hot Dog Roller Grill

INSTRUCTION
SHEET
#383293

OPERATION MANUAL

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.
SAVE YOUR BOX AND ALL PACKING MATERIALS.
YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

Model: HDR-10-24-120

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

HDR-10-24-120

Model Number

Serial Number

Date Purchased

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.



AVERTISSEMENT: Toute installation, réglage, modification, réparation ou entretien incorrect peut occasionner des dommages matériels, des blessures graves ou la mort. Lire les intructions d'installation, d'utilisation et d'entretien attentivement avant d'installer ou de réparer cet appareil.



CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



ATTENTION: Ces modèles sont conçus, fabriqués, et vendus pour un usage commercial seulement. Si ces modèles sont placés pour que le grand public puisse les utiliser, assurez-vous que les consignes d'attention, d'avertissement, et les instructions d'utilisation soient clairement affichées près de chaque unité de sorte que n'importe quel utilisateur de l'appareil l'emploie correctement et ne se blesse pas ou n'endommage pas l'appareil.



WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact the factory



AVERTISSEMENT: Un technicien autorisé par l'usine devra effectuer tout l'entretien et les réparations. Avant de faire tout entretien ou réparation, entrez en contact avec l'usine.



Congratulations on your purchase of this commercial cooking equipment. Eagle Group takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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Electric Countertop Hot Dog Roller Grill

OPERATION MANUAL

Introduction

Congratulations on the purchase of your Eagle Group Hot Dog Roller. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly. This will enable the best possible performance from the product for many years.

Eagle Group will not accept liability for the following if:

- * The instructions in this manual have not been followed correctly.
- * Non-authorized personnel have tampered with the machine.
- * Non-OEM spare parts are used.
- * The machine has not been handled and cleaned correctly.

Packaging

Eagle Group prides itself on quality and service, ensuring that at the time of packing all products is supplied fully functional and free of damage.

Provided in this package are the following:

- * Hot Dog Roller
- * Drip Tray
- * Manual

Should you find any damage that occurs in transit, please contact your Eagle Group dealer immediately.

Installation

Remove the Eagle Group Hot Dog Roller from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Place your Eagle Group Hot Dog Roller on a firm level surface; adjust feet to level as necessary.

Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. Eagle Group recommends that you allow no less than 4" for a ventilation gap around the perimeter of this unit.

Caution:

Do not position or operate near combustible materials/flammable objects.

Once your Hot Dog Roller has been placed in position, be sure that the stainless steel drip tray is correctly positioned.

Supply the appropriate power and connect to source; your Hot Dog Roller is now ready to turn on and operate. (For power supply please see technical specification sheet, page 8).



Attention:



Ne pas placer ni faire fonctionner l'appareil près de matériels combustibles ou d'objets inflammables.

Une fois que votre Machine à Hot-Dog à Rouleau est mise en place, veillez à ce que le bac à recueillement en acier inoxydable soit correctement placé.

Fournir l'alimentation secteur appropriée et brancher l'appareil à la source d'alimentation ; votre Machine à Hot-Dog à Rouleau est maintenant prête à être allumée et à fonctionner. (Pour l'alimentation, veuillez voir la fiche technique, page 8).

Preparing the rollers:

During manufacturing, process oils are used to prevent rusting. While the final process the rollers are coated with food safe oil, it is strongly recommended the rollers are cleaned before use. Be sure the cooking surface is clean; using a damp cloth and soapy water, wipe down the rollers and allow to dry.

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Operation:

Your Hot Dog Roller should be turned on prior to usage to allow the cooking surface to warm up; 5 minutes is sufficient.

To get efficient use from this unit, it is recommended that for intermittent use that the energy control be turned to low when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

The unit is equipped with an On/Off rocker switch. This switches power to the unit and activates the rollers. Please note the On/Off does not activate heat. The heat is controlled by the energy dials. Please note the hot dog rollers are separated into 2 section front and back.

The 2 energy dials independently control 1 section each. Please see below for the energy dial settings.

Energy Settings

- Off Heating Elements are off
- Low Min Power / Standby
- 2 35% power
- 3 50% power
- 4 70% power
- High 100% Full power

Please note the indicator light on the front panel indicates the elements are active. If the indicator lights are off, the unit has reached temperature or has been turned off.

Eagle Group recommends that the cooking surface is lightly greased before each use.

Simply place the food products on the roller surface and cook to your needs.

Cleaning, Care and Maintenance

- * Switch off the power and disconnect from the power source.
- * The Hot Dog Roller should be cleaned regularly throughout use, and thoroughly cleaned after each meal period. Regular cleaning will result in easier cleaning, as the buildup will be less. Correct preparation of the cooking surface when first used, will assist in keeping the plates clean.
- * For best results clean the rollers while still warm using warm soapy water. A nylon cleaning cloth may be used, but it is recommended that you avoid scrapers made from steel, wool, as they will damage the cooking surface of the rollers. Do not use cold water. Leave the crumb trays in while cleaning.
- * Remove waste tray from unit and discard waste; clean in hot soapy water.
- * The remainder of the Hot Dog Roller can be cleaned with a damp cloth using hot, soapy water.
- * Warm soapy water is recommended for cleaning; prolonged use of cleaning agents may damage stainless steel.

Do not immerse in water.

Ne jamais immerger dans l'eau.

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Safety

*A recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

*Allow the Hot Dog Roller to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

*When cleaning, switch off power and disconnect from the outlet.

*Do not immerse unit in water or use hose to clean.

**If the power cord is damaged, it must be replaced by a recommended Qualified Service Technician in order to avoid a hazard.*

Trouble Shooting

Hot Dog Roller Grill		
Problem	Cause	Remedy
The unit is not working and the indicator light is not on	Main power supply	Check main power supply
	Power switch has not been turned on	Check the unit is correctly plugged in and turned on
	Wrong operating procedure	Refer to operating instructions
	Power cord is damaged	Call service agent or qualified technician
	Internal wiring fault	Call service agent or qualified technician
The unit is heating but the indicator light is not on	The indicator light bulb has blown	Replace the indicator light: call a service agent or qualified technician
	The unit has reached temperature	The unit is operating correctly

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Trouble Shooting

Problem	Cause	Remedy
Indicator light is on but the unit is not heating	Faulty element(s)	Call service agent or qualified technician
	Faulty thermostat	Call service agent or qualified technician
Slow heat up of the roller surfaces	Allow for heat up	Refer to operating instructions
	Thermostat setting	Ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	Faulty element(s)	Call service agent or qualified technician
Rollers are not rotating	The unit has not been turned on, adjust the function setting dial	Refer to operating instructions
	Motor fault	Call service agent or qualified technician
	Gears and chain fault	Call service agent or qualified technician

Compliance

Eagle products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

This compliance of Eagle products is indicated by the following marks/symbols:



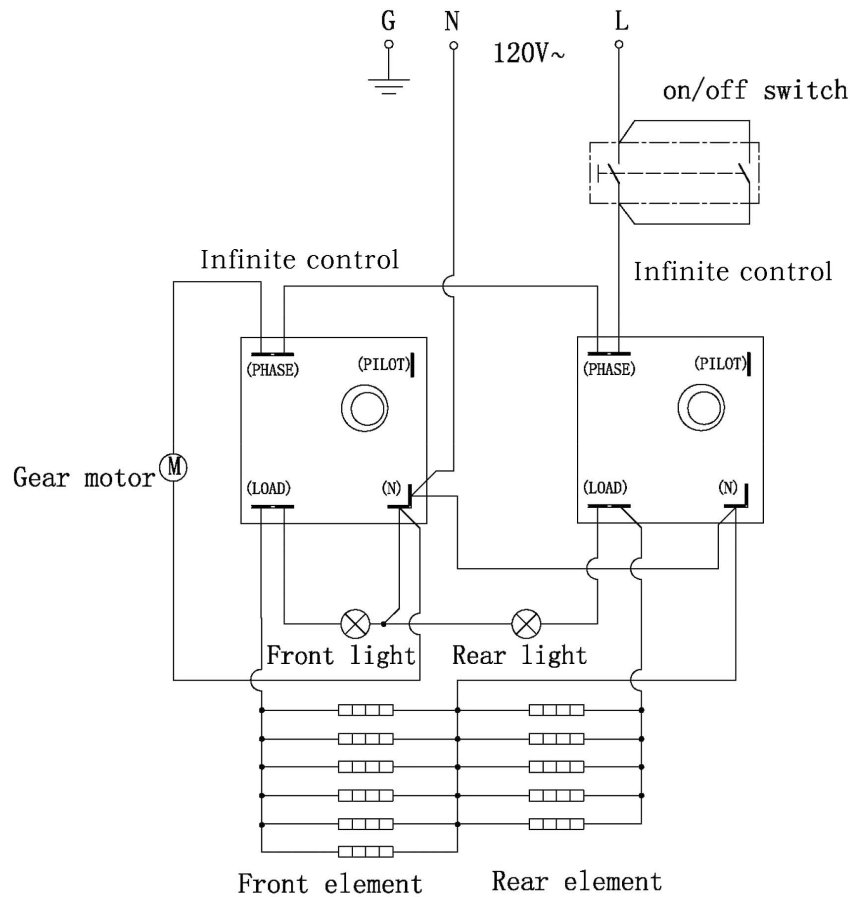
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OPERATION MANUAL

Electrical Diagram

Model: HDR-10-24-120



This circuit diagram has been provided to assist qualified electricians, only Eagle service agents or qualified electricians should carry out repairs if required. Do not remove any components or service panels on this product.

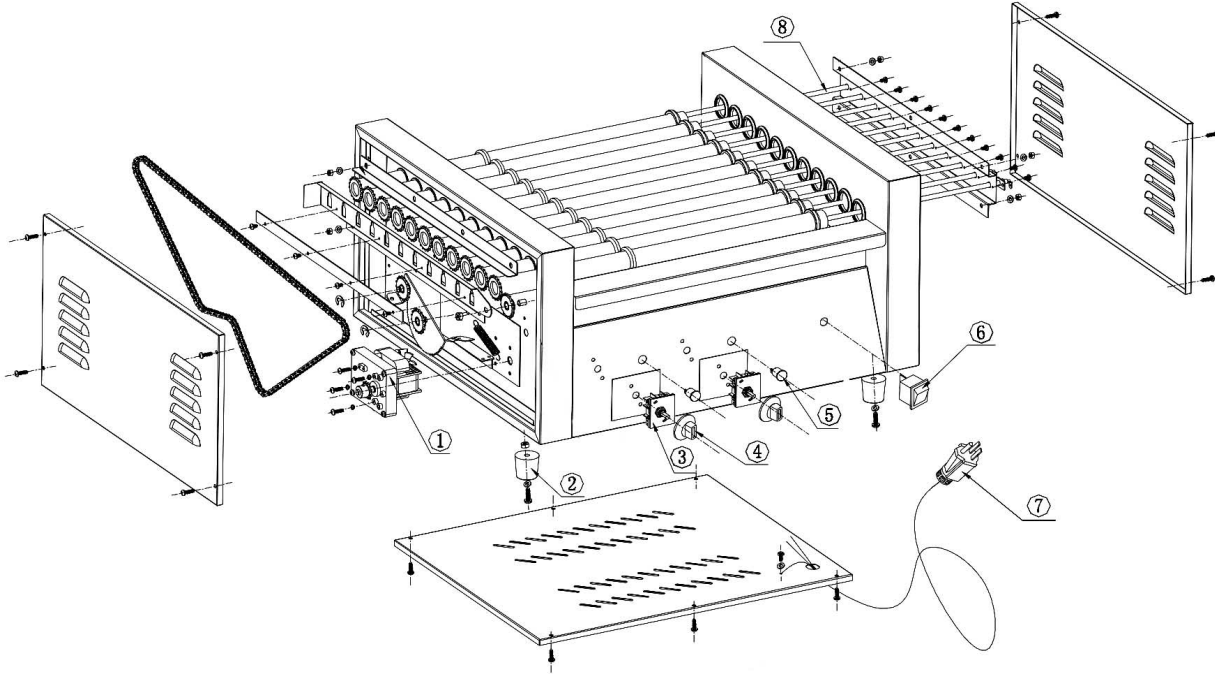
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Exploded View

Model: HDR-10-24-120



Replacement Parts List

Model: HDR-10-24-120

No.	Description	Part No.	QTY
1	Motor	381087	2
2	Feet	381088	4
3	Infinite Switch	381089	2
4	Dial	381090	2
5	Indicator Light (red)	381091	2
6	ON/OFF Switch	381092	1
7	Power Cord	381093	1
8	Heating Element	381094	11

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Specification

MODEL	VOLTAGE	POWER	AMPS	DIMENSIONS (in)		
				WIDTH	DEPTH	HEIGHT
HDR-10-24-120	120V	1430W	11.9A	23.6	20.5	13.1

Please keep this manual in a safe place for future use!

(End)

WARRANTY INFORMATION

Eagle Hot Food Tables, Cold Pan Units, Portable Warming Equipment, Heated Drawers, and Transport Holding Cabinets

Eagle will warrant for 12 months from the date of shipment from the factory or 6 months from the date first placed into service (whichever comes first). Eagle will replace any defective part or component material upon demonstration to its satisfaction that a breach of warranty did not exist. This warranty does not cover any cost associated with maintenance, misuse, abuse, improper installation, pilot light adjustments, pilot outage, improper ventilation, adjustments, alteration, calibration, wrong voltage, wrong gas, voltage or gas conversions, resetting of circuit breakers, or safety controls, overtime charges, mileage in excess of 100 miles, operation contrary to the installation and operating instructions, damage caused by flood, fire or acts of God. The warranty shall not apply if the nameplate has been removed or altered.

Eagle Cooking Equipment—including but not limited to all Gas and Electric Griddles, Charbroilers, Hot Plates and Fryers

Eagle will warrant for 12 months from the date of shipment from the factory or 6 months from the date first placed into service (whichever comes first). Units intended for other than household use. These commercial appliances must be installed within surroundings and ventilation requirements as dictated by National and/or local code. This warranty does not cover any cost associated with maintenance, misuse, abuse, improper installation, pilot light adjustments, pilot outage, improper ventilation, adjustments, alteration, calibration, wrong voltage, wrong gas, voltage or gas conversions, resetting of circuit breakers, or safety controls, overtime charges, mileage in excess of 100 miles, operation contrary to the installation and operating instructions, damage caused by flood, fire or acts of God. The warranty shall not apply if the nameplate has been removed or altered.

**CLICK HERE to review
full warranty information**



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