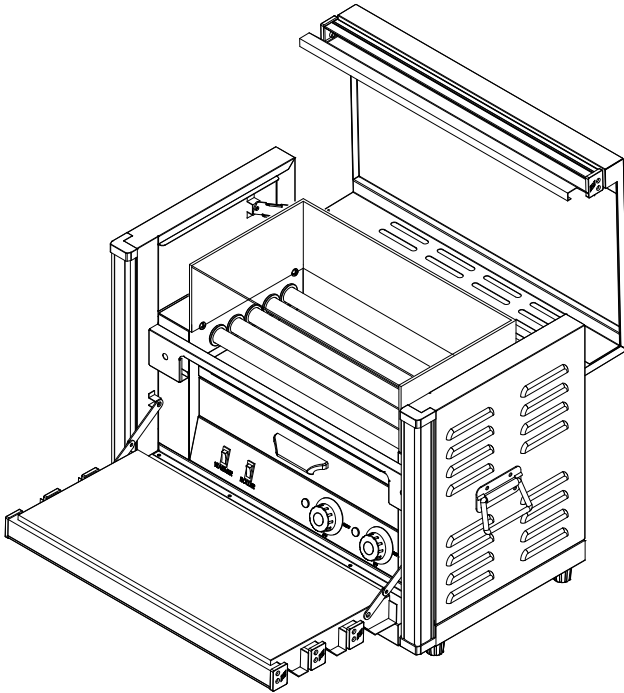




# Hot Dog Roller

Snap-on tool storage EPIQ style **Hot Dog Roller**

- Stainless steel construction with 5 non-stick stainless rollers
- 2 temperature controls with 375°F max for rollers and 185°F for bun warmer drawer
- Protective stainless steel with tempered glass shroud/sneeze guard over rollers
- Cooks 12 hot dogs or brats at a time
- Pull-out drip pan/tray for easy cleaning



Dear Customer,

Before placing your new Hot Dog Roller into operation please read these operating instructions carefully. They contain important information for safe use, for installation and for care of the appliance. Please keep these operating instructions for future reference.

Notes which are important for your safety or for the proper functioning of the unit are stressed with a warning triangle and/or with signal words (Warning!, Caution!, Important! ).

Please observe the following carefully.

 **WARNING**

 **CAUTION**



The operating instructions contain instructions for the correction of possible malfunctions by the user in the “Troubleshooting” section.

 **WARNING**

1. Oversized foods or metal utensils must not be placed on the rollers or inserted in the unit as they may create a fire or risk of electric shock.
2. A fire may occur if the unit is covered by or touching flammable material including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the unit when in operation.
3. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving risk of electric shock.
4. Extreme caution should be exercised when using containers constructed of material other than metal or glass.
5. Do not store any materials or accessories in this unit when not in use.
6. Do not place any of the following materials on the rollers or drawer: paper, cardboard, plastic, etc.
7. Do not cover drip tray or any part of the unit with metal foil. This could cause overheating.
8. When not in use, turn the power and warming drawer switches to the OFF position and unplug the power cord.



## SAFETY INSTRUCTIONS

1. **CAUTION** – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. The appliance is to be mounted on floors of noncombustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.
2. **IMPORTANT:** Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
3. **IMPORTANT:** Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag located on the back of the unit.
4. **CAUTION:** This Hot Dog Roller's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
5. **CAUTION:** Always disconnect Power when not in use and before cleaning or servicing.
6. **CAUTION:** 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.
7. **CAUTION:** Equipment surfaces are HOT during use and for a short time after disconnecting the power. Allow to cool before moving or servicing.
8. **WARNING:** DO NOT immerse in water or other liquid. DO NOT clean with water jet. SEVERE personal injury or death can result.
9. **CAUTION:** 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. Do not block air intakes or exhaust in any manner. Do not use on soft surfaces where openings may become blocked.

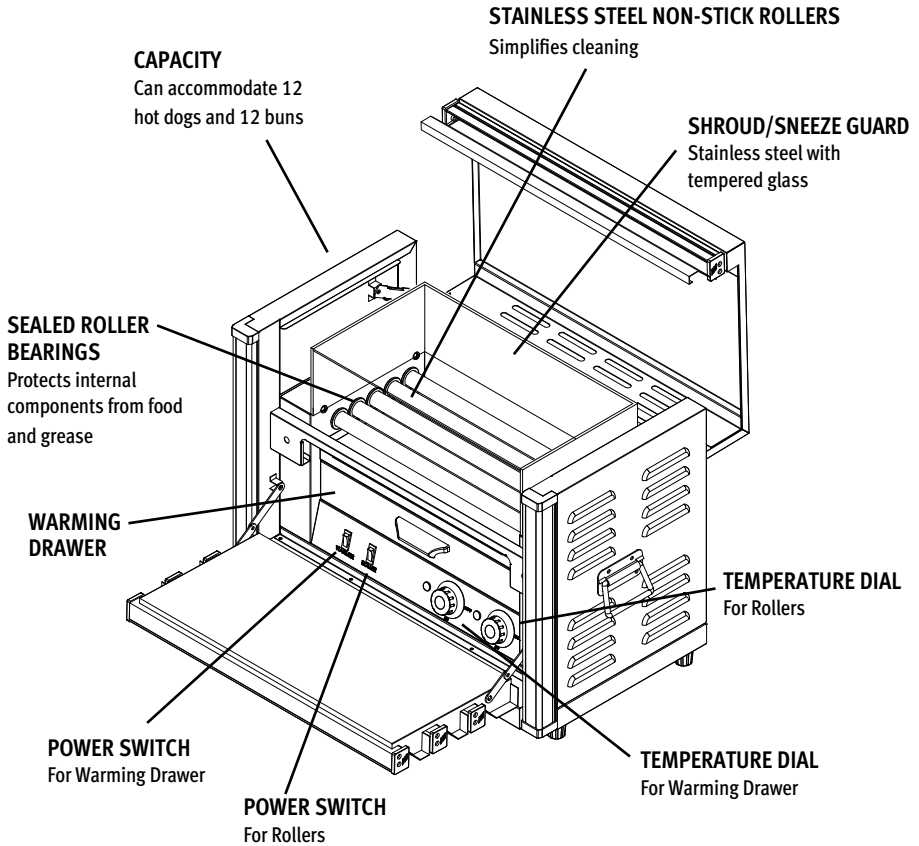


## DIMENSIONS & SPECIFICATIONS

- **Dimensions (inches):** 26 W x 17.25 H x 14 D
- **Net Weight:** 66lbs
- **Power (KW):** 600W - Amps
- **Voltage (V):** 120V/60 Hz/6-ft cord

## FEATURES

- Stainless steel rollers are non-stick to prevent food and grease from building up
- Roller bearing and seal combination keeps food and grease from reaching internal components, ensuring operation is smoother and less maintenance is needed
- Durable, scratch-resistant stainless steel construction
- Tubular, sheathed heating elements are free-floating to prevent warping
- CE approved; cULus and UL-EPH-listed
- Protective stainless steel with tempered glass shroud/sneeze guard
- Stainless steel pull-out drip tray for easy cleaning



## HOW TO USE YOUR HOT DOG ROLLER

### IMPORTANT!

Avoid using non-stick sprays because these can contain lecithin, which will cause an eventual buildup on your rollers.

To use your machine:

1. Turn the power switch and warming drawer switch to ON. Indicator lights will illuminate when on.
2. Turn the temperature control dials to the desired settings. To cook product more rapidly, turn the temperature dials to their highest settings, or in a clockwise direction. To cook more slowly, or to hold already-cooked product on a warm setting, adjust the temperature dial down, or in a counterclockwise direction.

In addition, the orange indicator lights will be lit when the rollers and warming drawer are actively being heated; when they have reached the temperature set by the temperature dials, the lights will go out. Increasing the temperature setting for a group of rollers will cause the indicator light to go on and when the new temperature is reached the light will extinguish to let you know that the new setting is reached.

**CAUTION!** Rollers will be hot. Use care when cleaning, adding product or serving product!

## CLEANING & MAINTENANCE

### IMPORTANT!

Do not immerse any part of this machine in water. Turn the machine OFF prior to cleaning or maintenance and allow to cool before touching rollers. **CAUTION! Rollers will be hot.**

Follow the cleaning and maintenance guidelines to ensure a long life for your machine.

To clean your machine:

1. Turn the power switch and warming drawer switch to OFF, and allow to cool.
2. Use a soft cloth or towel to wipe the surfaces of the rollers. **DO NOT USE METAL TO CLEAN YOUR ROLLERS!** This may result in damage to the machine. In most cases the natural oils exuded from sausages or hot dogs will keep the machine well lubricated. You should simply need to wipe the rollers and outside surfaces of your machine with a cloth to remove excess oils or dust. Should you need to remove any caked-on material such as cheese or condiments, use a wooden utensil and then clean with a soft cloth.
3. Remove pull-out drip tray and clean with soap and water in the sink.
4. To remove warmer drawer pull drawer outward until fully open then firmly lift upwards on rear right side of drawer until roller bearing pulls out of channel guide, and pull drawer completely out. Clean with soap and water in the sink. To install drawer, position left rear drawer roller bearing directly behind cabinet channel roller bearing. Then position right drawer roller bearing resting on the top rear side of the right channel roller bearing. Firmly press downwards until drawer bearing aligns within channel.

# HOT DOG ROLLER WIRING DIAGRAM

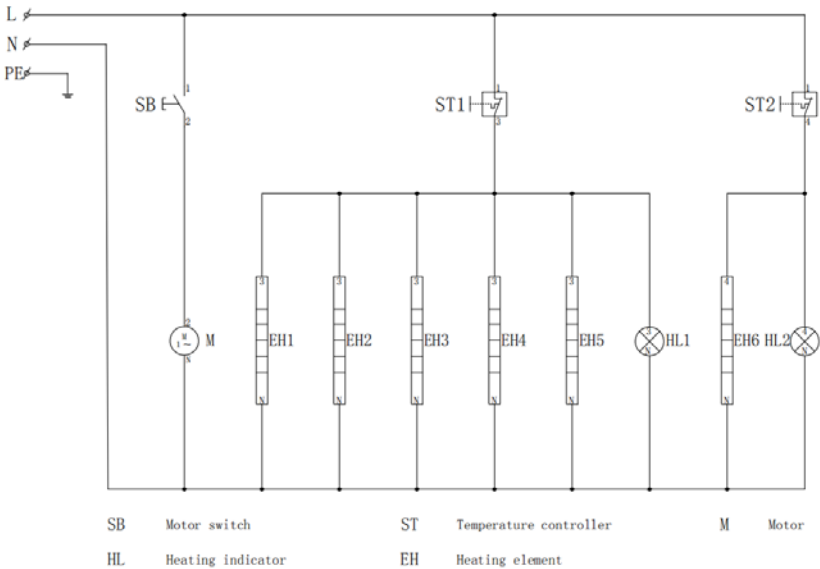


## WARNING

THIS DIAGRAM IS FOR REFERENCE ONLY! ATTEMPTING REPAIR BY UNQUALIFIED PERSONS MAY RESULT IN SERIOUS INJURY OR EVEN DEATH.

NEVER ATTEMPT TO REPAIR OR SERVICE A MACHINE ON YOUR OWN. REPAIRS SHOULD ONLY BE CONDUCTED BY A QUALIFIED SERVICE PERSON OR ELECTRICIAN.

DO NOT MODIFY ANY PART OF THIS MACHINE. ALWAYS UNPLUG BEFORE MAINTENANCE OR CLEANING.



## TROUBLESHOOTING

<b>PROBLEM</b>	<b>SOLUTION</b>
Not heating up	<ol style="list-style-type: none"><li>1. Check for any loose connections</li><li>2. Make sure your thermostat is set to the desired temperature</li><li>3. Check your power switch and check indicator light</li><li>4. Contact 4J Customer Service 1-262-656-1956</li></ol>
Short circuit	<ol style="list-style-type: none"><li>1. Contact 4J Customer Service 1-262-656-1956</li></ol>
Burning smell coming from unit	<ol style="list-style-type: none"><li>1. Stop using unit, unplug it</li><li>2. Contact 4J Customer Service 1-262-656-1956</li></ol>
Food is baking unevenly	<ol style="list-style-type: none"><li>1. Unplug the unit, let the chamber cool down and reset the thermostat</li><li>2. If food is still baking unevenly, contact 4J Customer Service 1-262-656-1956</li></ol>

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## WARRANTY

Thank you for purchasing the Snap-on® Hot Dog Roller. Your Hot Dog Roller is guaranteed against defects in material and workmanship for the period of one year (1 – year) from the date of purchase. This warranty is limited to the original purchaser of product. Product found to be defective during that period will be repaired or replaced by 4J International Inc. at no charge. Warranty does not cover any shipping damage. This warranty is void if it's determined that unauthorized parties have attempted repairs or alterations of any nature. 4J International Inc. disclaims any liability for other incurred damages resulting from product defects. Any expenses in the removal and re-installation of products are not covered by this warranty. 4J International's total liability will not exceed the purchase price of the product. A Return Goods Authorization number (RGA) is required before shipping product back to 4J International Inc. Please call 1-262-656-1956 to obtain an RGA number or email us at [customerservice@4j-intl.com](mailto:customerservice@4j-intl.com).

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4J International Inc., 7001-30th Avenue, Kenosha, WI 53142

Hot Dog Roller

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