

Events By Eagle

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HOT DOG/ SAUSAGE ROLLER



Operating Instructions

Grill is divided into two separate controlled heat sections. The right control knob controls the rear cooking sections and the left controls the front cooking section. A light comes on beside each knob when turned on. NSF requires that perishable foods be kept at 140 degrees or above during serving periods. Do not keep hot dogs on low heat for more than 2 hours. When cooking do not transfer hot dogs from high to low heat as they may shrink. Do not operate grill without grease pan in place. Cooking time will vary depending on starting temperature and quality of product. For best results follow the cooking systems below.

Busy Periods

-Set both controls on HIGH and fill both sections.

Medium Periods

-Set front control on HIGH and rear control on MEDIUM. Fill both sections and use hot dogs on front section first. Transfer hot dogs from rear sections as needed.

Slow Periods

-Set front control on HIGH and rear control on LOW. Preheat hot dogs on rear section and transfer as needed to front section. Hot dogs will be up to serving temperature in a short period of time.

Clean-Up

-Clean up with a clean wet cloth. Turn controls on high and allow rollers to get hot before cleaning. After they are hot wash rollers from with the cloth being sure to let the rollers rotate to get every side. DO NOT use metal objects or steel wool to clean the rollers!

