



Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-HDR1011

THE CHEFS COMPANION



THE CHEFS COMPANION



THANK YOU FOR PURCHASING
AN ANVIL PRODUCT!



REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other

 ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

www.anvilworld.com

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct,indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

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. In these cases,repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

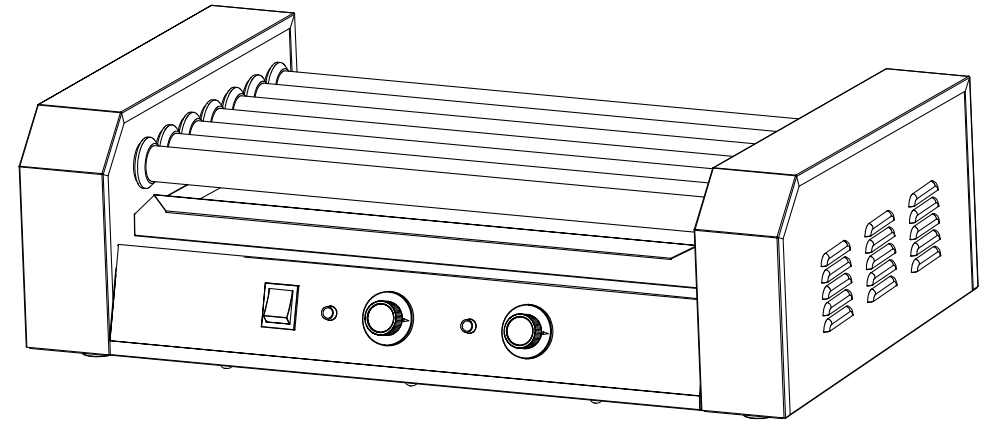
Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

HOT DOG ROLLER



**INSTALLATION OPERATION AND CARE OF
HOT DOG ROLLER
MODEL: HDR1011**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

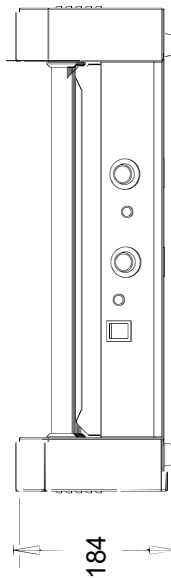
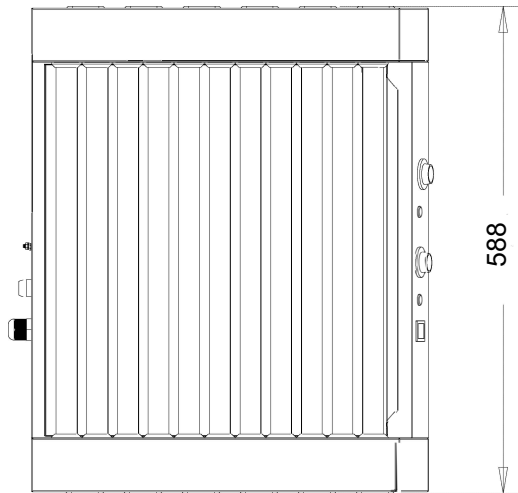
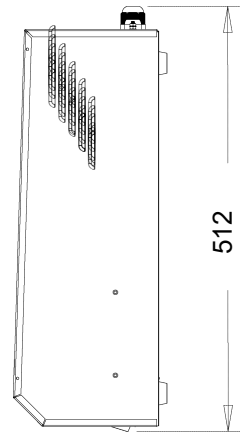


IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

Anvil hot dog rollers are medium duty electrical appliances capable of grilling a variety of sausages. Temperature of the roller can be controlled using the heat control switch on the front panel. The lamp on the front panel indicates when the elements are on. The main switch operates both the motor and allows the elements to be energized.

1. Install the unit in the most convenient location for ease of cleaning, maintenance and general operation. If the unit is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of a non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. The unit must be placed in a level position for perfect operation.

**POSITIONING DIAGRAM
HOT DOG ROLLER
MODEL: HDR1011**



3. The ends of the rollers should be coated with a small amount of edible vegetable oil for lubrication and to ensure steady rolling.
4. The temperature of the rollers can be adjusted using the control knob . The model HDR1011 has dual controls enabling use of only the front 5 or rear 6 rollers respectively on one control or all rollers if both controls are used.
5. The unit is provided with a removable drip tray for easy cleaning beneath the rollers.
6. Only trained operators should operate these appliances.



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the unit is disconnected from the mains power supply before cleaning
2. This hot dog roller should not be cleaned with a water jet or immersed in water.
3. Using a moist cloth wipe each tube. Wipe the tubes from each end to the centre. This will keep as much of the loosened particles out of the bearings as possible. Extend the cloth as far as possible between the rollers.
4. With the rollers wiped with a moist cloth to loosen the particles, now ,wipe clean with another cloth. Continue to wipe from the end of the rollers to the centre. This will reduce the grease and particles getting into the bearings and drive mechanism which will extend the life of the unit and extend the period between routine maintenance of the drive mechanism
4. Wipe off the unit with a dry cloth and wait at least half an hour before re – connecting to the mains outlet.
5. Remove the drip pan and wash in hot,soapy water, then rinse
6. If stains are still present, add a light detergent to the cloth and repeat.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

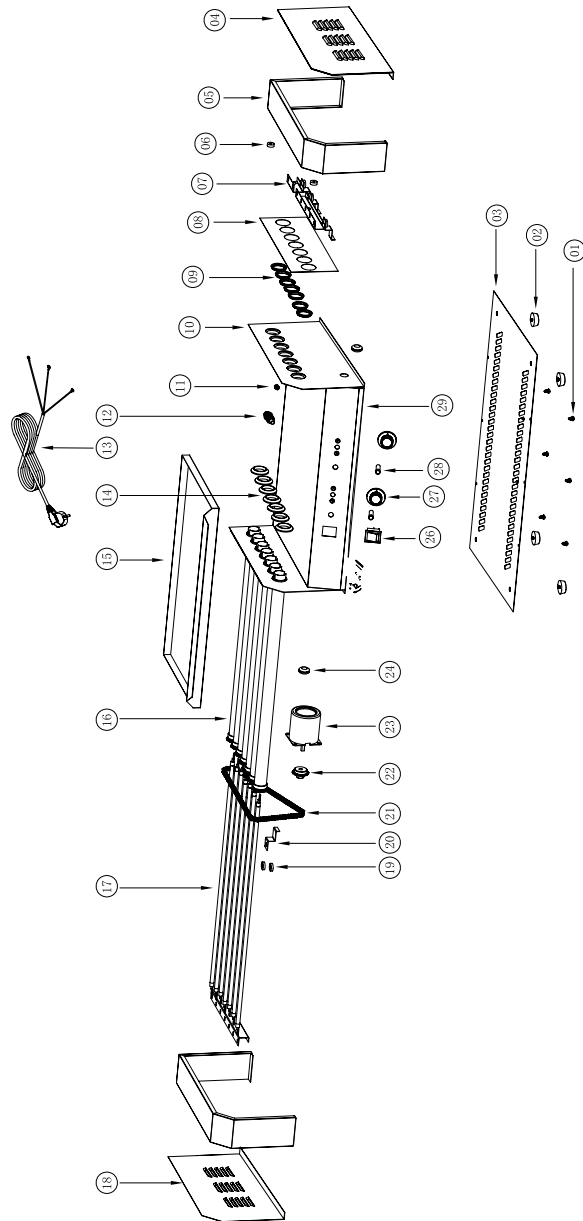


NEVER USE ABRASIVE POWDERS OR PADS,THESE CLEANERS MAY DAMAGE THE ROLLER FINISH. ALSO,THE PARTICLES MAY GET INTO THE DRIVE MECHANISM SHORTENING THE UNIT LIFE

EXPLODED DIAGRAM LEGEND HOT DOG ROLLER MODEL: HDR1011

Drawing No.	Description
01	TAPPING SCREW
02	RUBBER FOOT
03	BOTTOM PLATE
04	RIGHT SIDE PLATE
05	LEFT AND RIGHT FRAME
06	SILICONE PAD
07	HEATING ELEMENT FIXED PLATE
08	LEFT AND RIGHT ROLLER FIXED PLATE
09	BUSH FOR ROLLER
10	RIGHT INSIDE PLATE
11	GROUND WIRE SCREW
12	FUSE
13	ELECTRIC CABLE
14	RUBBER GASKET
15	OIL TRAY
16	ROLLER
17	HEATING PIPE
18	LEFT SIDE PLATE
19	FIBRE WASHERS
20	INSULATION PAD
21	CHAIN
22	WHEEL GEAR
23	MOTOR
24	GROMMET
25	BADGE
26	SWITCH
27	TEMPERATURE CONTROLLER WITH KNOB
28	INDICTOR LIGHT
29	FASCIA PANEL

**EXPLODED DIAGRAM
HOT DOG ROLLER
MODEL: HDR1011**



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.

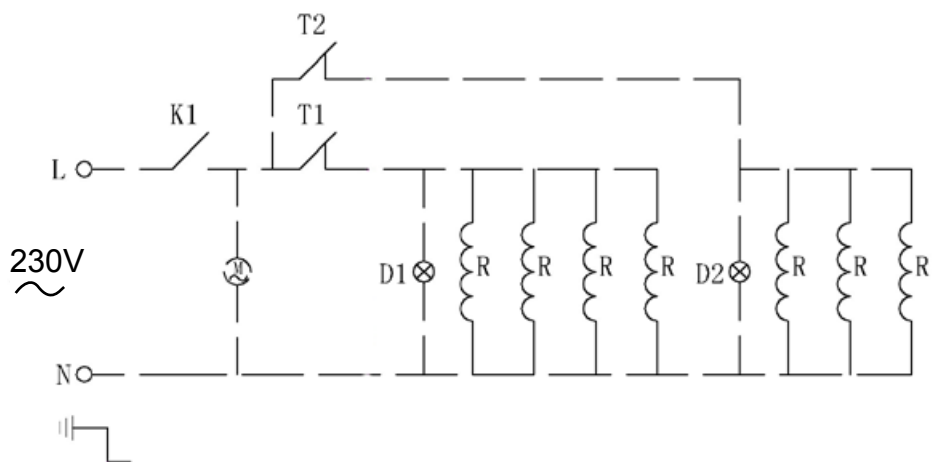
SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this hot dog roller is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. The appliances are designed to operate on alternating current only (A.C). **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.

WIRING DIAGRAM
HOT DOG ROLLER
MODEL CODE: HDR1011 R01

LEGEND	DESCRIPTION	PART NUMBER
T1 / T2	THERMOSTAT	ET-11ROLLER-27
R	ELEMENT 200W/230V	ET-11ROLLER-17
D1/D2	CONTROL PILOT LIGHT	ET-11ROLLER-28
K1	MAIN SWITCH	ET-11ROLLER-26
M	MOTOR	ET-11ROLLER-23



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)	RPM ROLLERS
HDR1011	HOT DOG ROLLER 11 ROLLERS	230/50	2200	7



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.