

Hejny Rentals, Inc.

Contractor, Lawn & Garden, and Party Equipment Rentals
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HOT DOG ROLLER

CAUTION:

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE HOT DOGS. DO NOT OPERATE GRILL WITHOUT GREASE PAN IN PLACE.

COOKING TIME WILL VARY DEPENDING ON STARTING TEMPERATURE AND QUALITY OF THE PRODUCT. FOR BEST RESULTS FOLLOW THE COOKING SYSTEMS SHOWN BELOW.

1. BUSY PERIODS- SET BOTH CONTROLS ON HIGH AND FILL TO CAPACITY.
2. MEDIUM PERIODS- SET CONTROLS TO HIGH TO COOK HOT DOGS. REDUCE HEAT TO MEDIUM AS NEEDED.
3. PREHEAT HOT DOGS ON LOW. TURN HEAT TO HIGH FOR COOKING AS NEEDED.

A) FRESH PRODUCT

1. Take refrigerator temperature hotdogs directly from refrigerator and place them on the roller grill.
2. Turn the roller grill setting to medium and turn on.
3. Allow the hotdogs to heat for 20-30 minutes. *
4. Reduce the grill setting to low and begin serving.

* Hotdogs prepared in this manner should achieve and maintain 140 degree to 150 degree internal temperature. For optimal food safety, we strongly recommend utilizing a small meat thermometer to assure that the product is at the correct temperature.

B) REHEATING PREVIOUSLY HEATED PRODUCT

1. Although we recommend always serving the freshest products possible, it may be necessary to re-heat products left over from the previous day.
2. To re-heat leftover hotdogs, follow the instructions in section A (1-3).
3. At the end of the 30-minute heating period on medium, an internal temperature of at least 2 of the hotdogs must be taken. Both samples (from different areas of the grill) must be at least 165 degrees.
4. If both samples are at least 165 degrees, reduce the temperature to low and begin serving.
5. If both samples have not achieved 165 degrees, continue cooking on medium until the two samples reach 165 degrees. The 165 degree minimum temperature must be achieved in at least 2 hours (an easy accomplishment for a properly operating roller grill) from the time they are removed from refrigeration.

CLEANING:

REMOVE ALL HOT DOGS. TURN CONTROL TO HIGH AND ALLOW ROLLERS TO GET HOT. CLEAN ROLLERS WITH A CLEAN WET CLOTH. WIPE FROM THE OUTSIDE ENDS TOWARDS THE CENTER OF THE ROLLERS. DO NOT FORCE GREASE INTO THE ROLLER END BEARINGS.

TURN THE GRILL OFF AND REMOVE THE GREASE TRAY BY PULLING FORWARD ON THE FRONT EDGE. CLEAN THE ENTIRE UNIT DAILY TO INSURE LONG LIFE AND SATISFACTORY PERFORMANCE AS WELL AS TO MAINTAIN AN ATTRACTIVE APPEARANCE. THE EXTERIOR SHOULD BE KEPT BRIGHT AND ATTRACTIVE BY USING A MILD DETERGENT OR NONABRASIVE CLEANER.

Need It. Rent It!