

MANUFACTURING
NUMBERS:

9300400
9300401
9300402
9300403
9300404
9300405

roundup
by A.J. Antunes & Co. ®

ROLL RITE
Models RR-30, RR-50, RR-75

P/N 1011067 Rev. E 06/14



Owner's Manual

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OWNER INFORMATION

General

The Roll Rite unit is a unique and innovative roller grill. Its oblong rollers ensure food products of different sizes and shapes are continuously turned and always evenly cooked. The versatile Roll Rite unit cooks egg rolls, burritos, stuffed breadsticks, and taquitos.

This manual provides the safety, installation and operating procedures for the Roll Rite. We recommend that all information contained in this manual be read prior to installing and operating the unit.

The Roll Rite is manufactured from the finest materials available and is assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

Warranty Information

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are NOT covered under warranty.

The warranty does NOT extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.

**IMPORTANT! Keep these instructions for future reference.
If the unit changes ownership, be sure this manual accompanies the equipment.**

OWNER INFORMATION (continued)

Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your local Roundup Authorized Service Agency.

Fill in the information below and have it handy when calling your authorized service agency for assistance. The serial number is on the specification plate located on the unit.

Purchased From: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____

Mfg. No.: _____

Refer to the service agency directory included with your unit.

Authorized Service Agency

Name: _____

Phone No.: _____

Address: _____

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this toaster.

You may also contact the factory at **1-877-392-7854** (toll free in the U.S.) or **630-784-1000** if you have trouble locating your local Authorized Service Agency.

IMPORTANT SAFETY INFORMATION

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.

WARNING

GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

WARNING

ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

CAUTION

GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

WARNING

HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

IMPORTANT SAFETY INFORMATION (continued)

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit:

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do NOT attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do NOT use corrosive chemicals in this equipment.
- Do NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Authorized Service Agency for adjustment or repair.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.

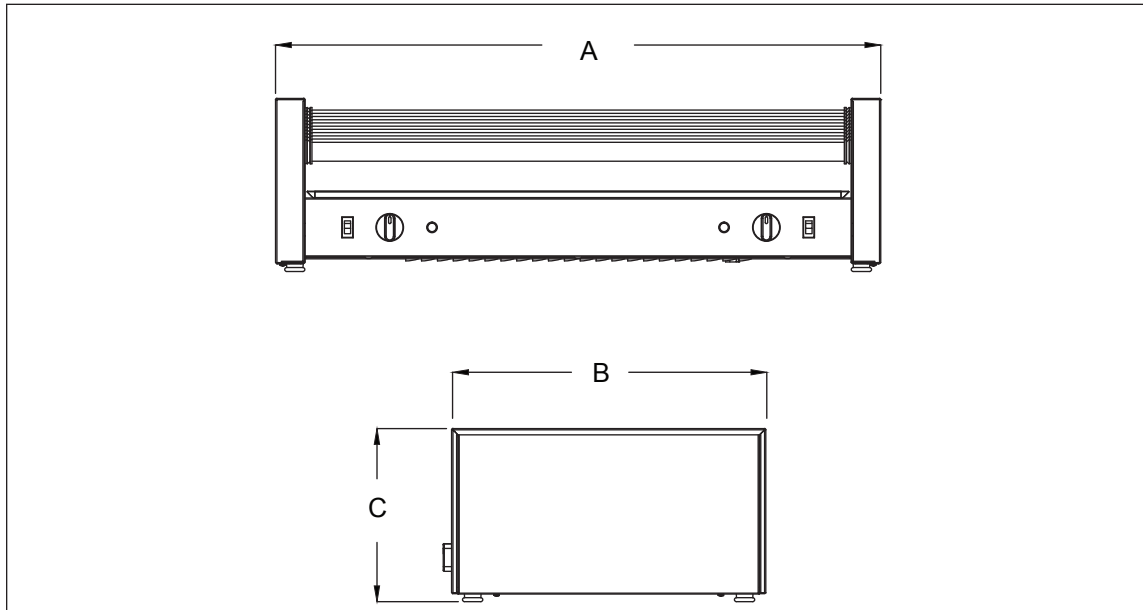
The following warnings and cautions appear throughout this manual and should be carefully observed:

- Turn the power off, unplug the power cord, and allow unit to cool down before performing any service or maintenance.
- The procedures in this chapter may include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriated Material Safety Data Sheets (MSDS).
- The unit should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.

- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
 - Electrical ground is required on this appliance.
 - Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
 - Do NOT use an extension cord with this appliance.
 - Check with a qualified electrician if you are unsure if the appliance is properly grounded.
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administration, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes or cracks. This damage is permanent and NOT covered by warranty.
- The following tips are recommended for maintenance of your stainless steel equipment.
 - Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
 - Routing cleaning should be done daily using soap, ammonia detergent and water.
 - Stains and spots should be removed using a vinegar solution as required.
 - Finger marks and smears should be rubbed off using soap and water.
 - Hard water spots should be sponged using a vinegar solution.

SPECIFICATIONS

Dimensions



Model & Mfg. No.	Capacity	No. of Rollers	Width (A)	Depth (B)	Height (C)	Operating Weight	Shipping Weight
RR-30 9300400 9300401	30	11	23 3/4" (603 mm)	18 9/16" (471 mm)	10 3/16" (259 mm)	45 lbs. (20 kg)	55 lbs. (25 kg)
RR-50 9300402 9300403	50	11	35 3/4" (908 mm)	18 9/16" (471 mm)	10 3/16" (259 mm)	65 lbs. (29 kg)	75 lbs. (34 kg)
RR-75 9300404 9300405	75	16	35 3/4" (908 mm)	26 3/8" (670 mm)	10 3/16" (259 mm)	80 lbs. (36 kg)	95 lbs. (43 kg)

Specifications

Model & Mfg. No.	Volts	Watts	Amps	Hertz	Hold Range	Cook Range
RR-30 9300400 9300401	120	1100	9.2	60	140°F to 180°F (60°C to 82°C)	180°F to 220°F (82°C to 104°C)
RR-50 9300402 9300403	120	1430	11.9	60	140°F to 180°F (60°C to 82°C)	180°F to 220°F (82°C to 104°C)
RR-75 9300404 9300405	120	1920	16	60	140°F to 180°F (60°C to 82°C)	180°F to 220°F (82°C to 104°C)

INSTALLATION

Safety Information

1. Plug the electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels. Units with two cords must be plugged into outlets on individual branch circuits.
2. There is one motor in the units that have one on/off switch.
3. There are two motors in units that have two on/off switches. The left switch controls the rotation of the front set of rollers and the right switch controls the rotation of the rear set of rollers.
4. On units with two temperature controls, the left dial controls the front half of the rollers which are denoted by black bearings. The right dial controls the rear rollers, which have white bearings.
5. Units with four temperature controls operate from left to right across the front panel.

Switch #1 controls the heat in the front four rollers 1-4, which are designated by black bearings.

Switch #2 controls the heat in the next four rollers 5-8, which are designated by white bearings.

Switch #3 controls the heat in the next four rollers 9-12, which are designated by white bearings.

Switch #4 controls the heat in the next four rollers 13-16, which are designated by black bearings.

Unpacking

1. Remove unit and all packing materials from shipping carton.
2. Open the large box. Remove all packing materials and protective coverings from the unit and parts.

NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-877-392-7854.

3. Wipe all surfaces of the unit with a hot, damp cloth.

NOTE: Do NOT use a dripping wet cloth. Wring out before use.

Equipment Setup

When placing the unit into service, pay attention to the following guidelines:

- Make sure power to the unit is off and the unit is at room temperature.

⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

⚠ WARNING ⚠

ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.

- **Electrical ground is required on this appliance.**
- **Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.**
- **Do NOT use an extension cord with this appliance.**
- **Check with a qualified electrician if you are unsure if the appliance is properly grounded.**

- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.
- Place unit on a sturdy, level table or work surface.
- Ensure that the line voltage corresponds to the stated voltage on the unit specification label.
- Do NOT use an extension cord with this appliance.

Preparation

1. Set the unit on a flat surface.
2. Position the unit near the power outlet. Avoid the use of extension cords.
3. Clean unit thoroughly before use.
4. If unit fails to operate properly **when first installed**, call Antunes Technical Service at 1-877-392-7854.

Electrical

Refer to the product tag on the serial plate on the back of the unit for voltage and wattage requirements. Be sure to plug the unit into an outlet with sufficient power.

OPERATION**Startup Instructions**

1. Turn the power on and ensure the rollers are turning.
2. Set the Temperature Controls to the desired setting.
Knob Setting 2: temperature at 150°F (HOLD)
Knob Setting 4: temperature at 180°F (HOLD)
Knob Setting 8: temperature at 220°F (COOK)
Knob Setting 10: temperature at 300°F (PREHEAT)
3. Allow the rollers to heat for 5 to 10 minutes before placing product on the rollers.
4. Use plastic tongs to remove finished product from the rollers.

NOTE: Do NOT use any metal objects on the rollers as they could cause serious damage.

Operating Tips

During slow sales periods, turn the Rear Temperature Control to low heat and fill with product. Keep Front Temperature Control on medium and serve product from there.

During busy periods, set Rear Temperature Control to medium and Front Temperature Control to high. Serve from the front rollers first.

During very busy periods, set all Temperature Controls to high. Fill all rollers with product. At this temperature, product should be sold within 15 minutes.

NOTE: Never serve product from low heat if not approved by the health department.

NOTE: Never change product from high heat to low heat as this causes the product to shrivel.

MAINTENANCE

Cleaning

1. Set the Temperature Controls to high and turn all rollers on.

NOTE: Always start at the end of the rollers and wipe towards the center.

2. Use a soft cloth to wipe the rollers clean.
3. If the buildup on the rollers can not be removed by wiping with a wet cloth, wrap some ice cubes in a soft towel and rub over the rollers.

NOTE: Do NOT use any metal objects on the rollers as they could cause serious damage.

4. Remove the drip pan and clean with mild soap and water.

⚠ WARNING ⚠

Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.

Replacing the Motor

1. Unplug the power cord and allow the unit to cool.
2. Remove the end cover from the motor side.

NOTE: On single motor units, the motor is on the left. On dual motor units, there is a motor on each side. The left drives the front rollers and the right drives the rear rollers.

3. Disconnect the chain from the motor sprocket and remove the motor sprocket from the motor.
4. Turn the unit over and remove the bottom cover.
5. Disconnect the motor wires and remove the motor screws.
6. Remove the motor and replace with the new motor.
7. Insert the motor screws and connect the motor wires to the new motor.
8. Reassemble the unit, plug in the power cord, and test before returning to service.

Replacing the Thermostat

1. Unplug the power cord and allow the unit to cool.
2. Remove the knobs and drip pan.
3. Turn the unit over and remove the bottom cover.
4. Loosen the nuts or screws holding the thermostat in place.
5. Disconnect the wires from the thermostat.
6. Remove the thermostat and replace with the new thermostat.
7. Reconnect the wires.
8. Reassemble the unit, plug in the power cord, and test before returning to service.

MAINTENANCE (continued)**Replacing the Rollers**

1. Unplug the power cord and allow the unit to cool.
2. Remove the end cover from each side of the unit.
3. Remove the wires and clips from both ends of the element and remove the element.
4. Remove the motor sprocket with a 3/32" Allen wrench.
5. Remove the chain guard by removing the two screws.
6. Disconnect the chain from the motor and rollers.
7. Remove the rollers and replace with new rollers.
8. Reassemble the unit, plug in the power cord, and test before returning to service.

Servicing the Unit**IF PILOT LIGHTS DON'T WORK**

1. Unplug the power cord and allow the unit to cool.
2. Open the control panel by removing both end covers.
3. Inspect control panel for loose connections.
4. If unit is properly wired, replace the pilot light.
5. Replace the end covers, plug in the power cord, and test the unit before returning it to service.

IF UNIT BLOWS A FUSE OR CIRCUIT BREAKER

Check the capacity of the circuit being used to ensure it isn't overloaded. Then unplug the unit and check its wiring for short circuits.

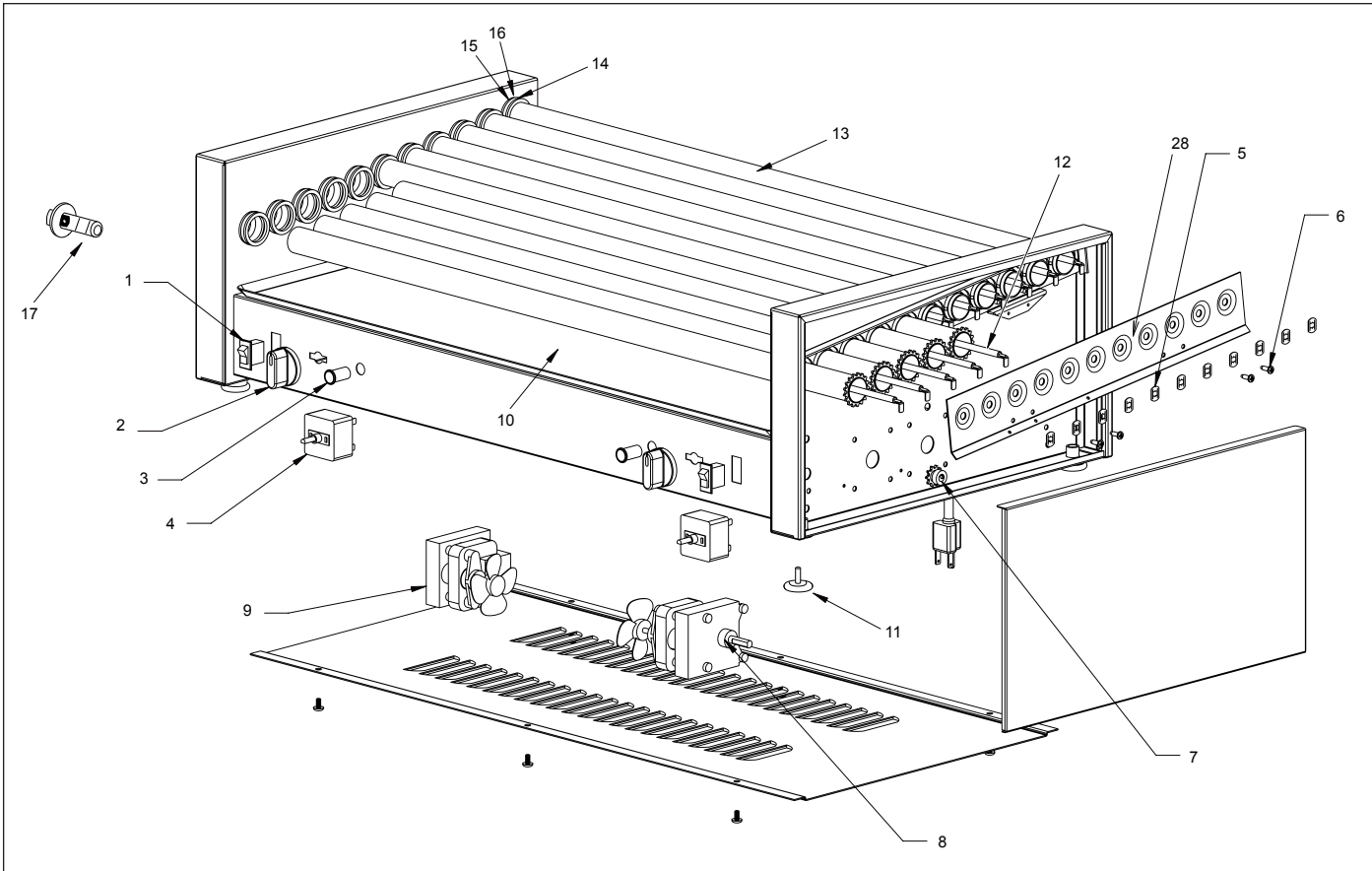
IF ROLLERS DON'T TURN

1. Unplug the power cord and allow the unit to cool.
2. Remove the end covers from the unit.
3. Remove the drive chain from the sprocket on the motor shaft. If the rollers turn easily, replace the motor.
4. Remove the chain guard and inspect the sprockets on the end of each roller. If they are loose, worn, or out of alignment, replace the roller.
5. If the rollers are hard to turn by hand (without the chain attached), remove and clean out any accumulated debris in the bearings and on the rollers.
6. Before reconnecting the chain to the motor, pull the chain by hand. The chain should pull the rollers easily and freely and should not ride up on the sprockets of the rollers and jam against the top of the chain guard.
7. Reassemble the unit, plug in the power cord, and test before returning to service.

IF ROLLERS DON'T HEAT

Ensure the power cord is plugged into the proper voltage outlet. If properly connected and still no heat, call technical service at 877-392-7854.

REPLACEMENT PARTS



REPLACEMENT PARTS (continued)

Item	Part No.	Description	Qty.
1	7000592	Rocker Switch (Power)	1
2	7000593	Knob	1
3	7000594	Pilot Light	1
4	7000595	Thermostat	1
5	7000596	Element Clip	1
6	7000597	#8 Sheet Metal Screw	1
7	7000598	Motor Sprocket	1
8	7000599	Motor Right	1
9	7000600	Motor Left	1
10	7000608	RR-30 Drip Tray (Mfg. No. 9300400 only)	1
	7000609	RR-50 Drip Tray (Mfg. No. 9300402 only)	1
	7000610	RR-75 Drip Tray (Mfg. No. 9300404 only)	1
11	7000606	RR-30/RR-50 Foot Assembly (Mfg. No. 9300400 & 9300402 only)	1
	7000607	RR-75 Foot Assembly (Mfg. No. 9300404 only)	1
12	7000586	RR-30 Element (Mfg. No. 9300400 only)	1
	7000587	RR-50 Element (Mfg. No. 9300402 only)	1
	7000588	RR-75 Element (Mfg. No. 9300404 only)	1

Item	Part No.	Description	Qty.
13	7000589	RR-30 Roller (Mfg. No. 9300400 only)	1
	7000590	RR-50/RR-75 Roller (Mfg. No. 9300402 & 9300404 only)	1
14	7000602	Grease Seal	1
15	7000603	White Bearing	1
16	7000605	Black Bearing	1
17	7000604	Idler Arm Assembly	1
18*	7000582	RR-30/RR-50 Cord Set (Mfg. No. 9300400 & 9300402 only)	1
19*	7000583	RR-30/RR-50 Cord Grip (Mfg. No. 9300400 & 9300402 only)	1
20*	7000584	RR-75 Cord Set (Mfg. No. 9300404 only)	1
21*	7000585	RR-75 Cord Grip (Mfg. No. 9300404 only)	1
22*	7000611	RR-30/RR-50 Chain (Mfg. No. 9300400 & 9300402 only)	1
23*	7000613	RR-75 Chain (Mfg. No. 9300404 only)	1
24*	7000614	RR-75 Chain (Mfg. No. 9300404 only)	1
25*	7000601	Small Brass Washer for Idler Arm Assembly (No. 17)	1
26*	7000636	Divider Kit for RR-50	1
27*	7000637	Divider Kit for RR-30	1
28*	7000638	Divider Kit for RR-75	1
29	0506800	Bracket, Roller	1

* not shown

LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electro-mechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not cover overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the equipment. This warranty does not cover consumable/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. This warranty does not cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
3. If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.



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