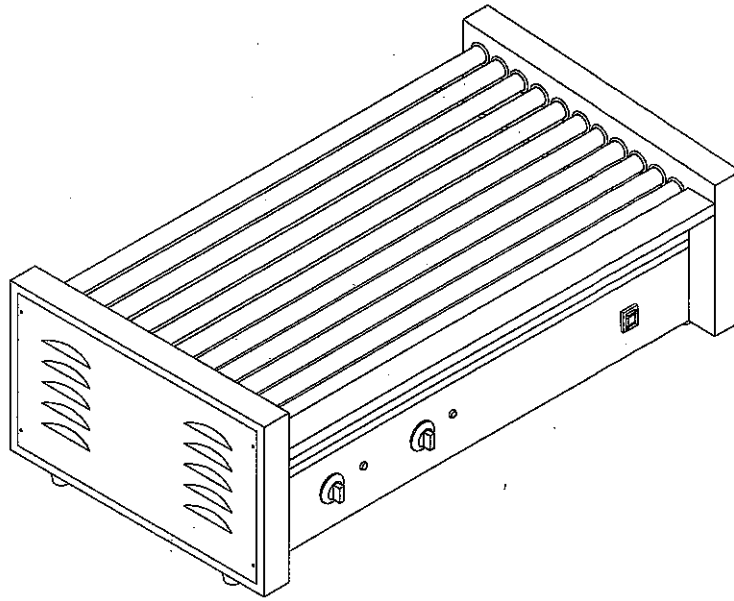




## ELECTRIC COUNTER TOP HOT DOG ROLLER



OPERATION MANUAL

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## **Introduction**

Congratulations on the purchase of your EURODIB Hot Dog Roller. Please take time to carefully read through this manual to ensure the machine is operated and maintained properly. This will enable the best possible performance from the product for many years.

EURODIB will not accept liability for the following if:

- \* The instructions in this manual have not been followed correctly.
- \* Non-authorized personnel have tampered with the machine.
- \* Non-original spare parts are used.
- \* The machine has not been handled and cleaned correctly.

## **Packaging**

EURODIB prides itself on quality and service, ensuring that at the time of packing all products is supplied fully functional and free of damage.

Provided in this package are the following:

- \* Hot Dog Roller
- \* Waste Tray
- \* Manual

Should you find any damage that occurs in transit, please contact your EURODIB dealer immediately?

## **Installation**

Remove the EURODIB Hot Dog Roller from the packaging. Be certain that all protective plastics and residues are thoroughly cleaned from its surface.

Place your EURODIB Hot Dog Roller on a firm level surface; the adjustable feet can assist in leveling.

Local standards and regulations should be consulted in order to abide by standards set in relation to positioning, spacing, and ventilation. EURODIB recommends that you allow no less than 4" for a ventilation gap around the perimeter of this unit. Common sense and initiative should be used when choosing position and operation of this product.

### **Caution:**

Do not position or operate near combustible materials/flammmable objects.

Once your Hot Dog Roller has been placed in position, be sure that the stainless steel waste tray is correctly positioned.

Supply the appropriate power and connect to source; your Hot Dog Roller is now ready to turn on and operate. (For power supply please see technical specification sheet, page 10).

### **Preparing the rollers:**

During manufacturing process oils are used to prevent rusting. Whilst the final process the rollers are coated with food safe oil, it is strongly recommended the rollers are cleaned before use. Be sure the cooking surface is clean; using a damp cloth and soapy water, turn gently wipes down the rollers and allow drying.

**Caution the grill will be HOT!!!!!!**

## **Operation**

Your Hot Dog Roller should be turned on prior to usage to allow the cooking surface to warm up; 5 minutes is sufficient.

To get efficient use from this unit, it is recommended that for intermittent use that the energy control be turned to low when not cooking. This will assist in reducing power consumption and also allow for quicker heat response when needed.

The unit is equipped with an On/Off rocker switch. This switches power to the unit and activates the rollers. Please note the On/Off does not activate heat. The heat is controlled by the energy dials. Please note the hot dog rollers are separated into 2 section front and back. The 2 energy dials independently control 1 section each. Please see below for the energy dial settings.

Energy Settings	
Off	Heating Elements are off
Low	Min Power / Standby
2	35% power
3	50% power
4	70% power
High	100% Full power

Please note the indicator light on the front panel indicates the elements are active. If the indicator lights are off, the unit has reached temperature or has been turned off.

EURODIB recommends that the cooking surface is lightly greased before each use.

Simply place the food products on the roller surface and cook to your needs.

## **Cleaning, Care and Maintenance**

\*Switch off the power and disconnect from the power source.

\*The Hot Dog Roller should be cleaned regularly throughout use, and thoroughly cleaned after each meal period. Regular cleaning will result in easier cleaning, as the build up will be less. Correct preparation of the cooking surface when first used, will assist in keeping the plates clean.

\*For best results clean the rollers while still warm using warm soapy water. A nylon cleaning cloth may be used, but it is recommended that you avoid scrapers made from steel, wool, as they will damage the cooking surface of the rollers. Do not use cold water. Leave the crumb trays in whilst cleaning.

\*Remove waste tray from unit and discard waste; clean in hot soapy water.

\*The remainder of the Hot Dog Roller can be cleaned with a damp cloth using hot, soapy water.

\*Warm soapy water is recommended for cleaning; prolonged use of cleaning agents may damage stainless steel.

Do not immerse in water.

## Safety

\*A EURODIB Recommended Qualified Service Technician should carry out repairs if necessary. Do not remove any components or service panels on this product.

\*Allow the Hot Dog Roller to cool down after use before dismantling for cleaning; the unit will be too hot to handle immediately after use.

\*When cleaning, switch off power and disconnect from the outlet.

\*Do not immerse unit in water or use hose to clean.

\*If the power cord is damaged, it must be replaced by a EURODIB Recommended Qualified Service Technician in order to avoid a hazard.

## Trouble Shooting

<b>Hot Dog Roller Problem</b>	<b>Cause</b>	<b>Remedy</b>
The unit is not working and the indicator light is not on	1. Mains power supply	1. Check mains power supply
	2. Power switch has not been turned on	2. Check the unit is correctly plugged in and turned on
	3. Wrong operating procedure	3. Refer to operating instructions
	4. Plug and lead are damaged	4. Call service agent or qualified technician
	5. Internal wiring fault	5. Call service agent or qualified technician
The unit is heating but the indicator light is not on	1. The indicator light bulb has blown	1. Replace the indicator light: call a service agent or qualified technician
	2. The unit has reached temperature	2. The unit is operating correctly

## Trouble Shooting

Problem	Cause	Remedy
Indicator light is on but the unit is not heating	1. Faulty element(s)	1. call service agent or qualified technician
	2. Faulty energy regulator	2. call service agent or qualified technician
Slow heat up of the roller surfaces	1. allow for heat up	1. refer to operating instructions
	2. thermostat setting	2. ensure that the thermostat is set correctly, also ensure the dial is not spinning on the thermostat and giving the wrong reading
	3. faulty element(s)	3. call service agent or qualified technician
Rollers are not rotating	1. the unit has not been turned on, adjust the function setting dial	1. refer to operating instructions
	2. motor fault	2. call service agent or qualified technician
	3. gears and chain fault	3. call service agent or qualified technician

### Compliance

EURODIB products have undergone strict product testing in order to comply with regulatory standards and specifications set by international independent, commonwealth and federal authorities.

This compliance of EURODIB products is indicated by the following marks/symbols:



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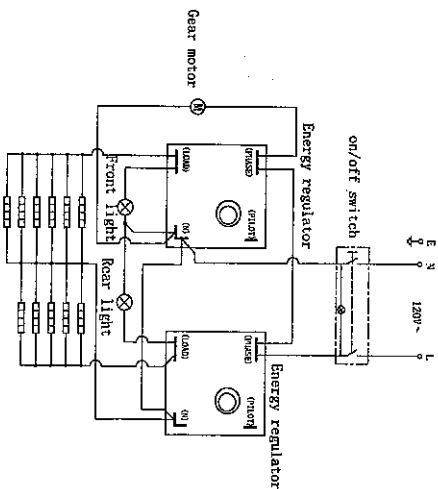


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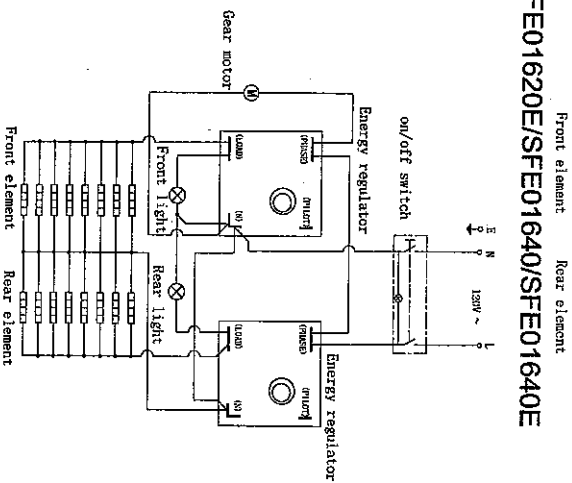
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## Electrical Diagram

Model: SFE01600/SFE01600E/SFE01610/SFE01610E/SFE01630/SFE01630E



Model: SFE01620/SFE01620E/SFE01640/SFE01640E



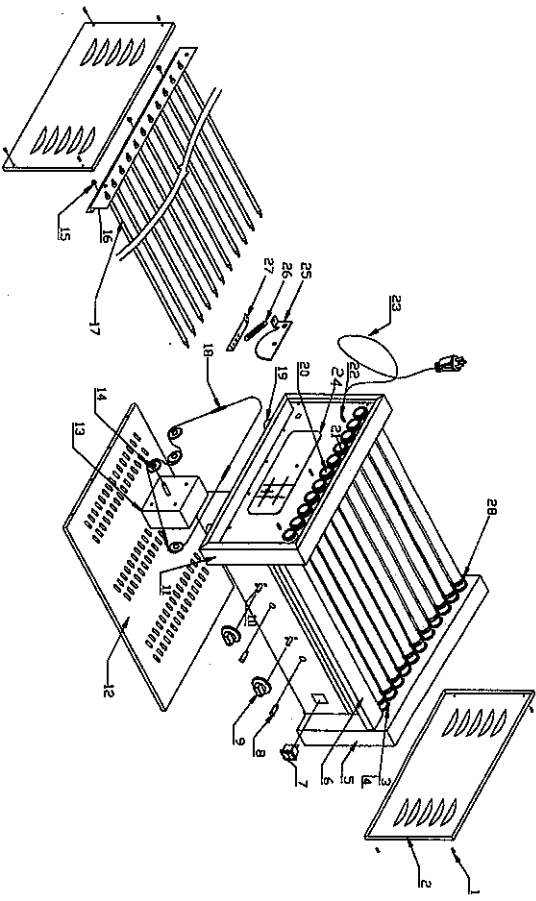
This circuit diagram has been provided to assist qualified electricians, only EURODIB service agents or qualified electricians should carry out repairs if required.

Do not remove any components or service panels on this product.

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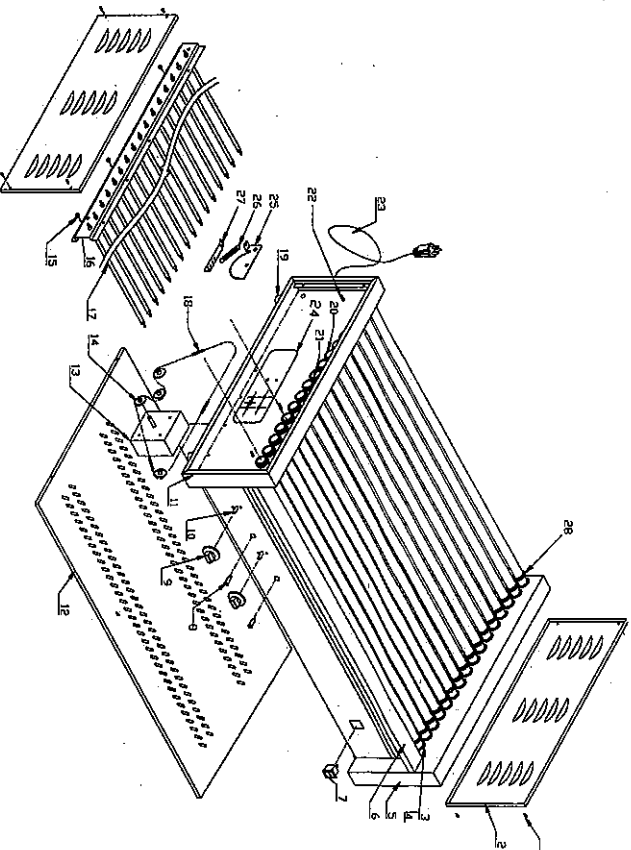
**Exploded View**

Model: SFEE01610E



**Exploded View**

Model: SFEE01640



Model: SFE01600 & SFE01600E

NO	DESCRIPTION	CODE
1	Screw	N/A
2	Side panel	L01600E08
3	Oil-seal	P02110003
4	"O"-ring	P02110004
5	Body(right side)	L01600006 L01600E06
6	Tray	L01600004
7	On/off switch	P01160306
8	Indicator Light	P01130107
9	Dial	P02010001
10	Energy switch	P01160104
11	Body(left side)	L01600005 L01600E05
12	Base	L01600003
13	Motor	P01310004
14	Motor gear	P03200005
15	M4 nut	M08304000
16	Element fix plate	L01600010
17	Element	P01020039
18	Chain	P03210003 P03210002
19	Feet	P02130003
20	Gear	P03200003
21	Roller	L01600016
22	Screw S/S	M20004015
23	Plug & lead	P01110620
24	Rein forcing plate	L01600013
25	Chain adjustable component	L01600014
26	Spring	P03100009
27	Spring fixer	L01600019
28	Second seal	P02020006

Model: SFE01610 & SFE01610E

NO	DESCRIPTION	CODE
1	Screw	N/A
2	Side panel	L01600E08
3	Oil-seal	P02110003
4	"O"-ring	P02110004
5	Body(right side)	L01600006 L01600E06
6	Tray	L01610004
7	On/off switch	P01160306
8	Indicator Light	P01130107
9	Dial	P02010001
10	Energy switch	P01160104
11	Body(left side)	L01600005 L01600E05
12	Base	L01610003
13	Motor	P01310004
14	Motor gear	P03200005
15	M4 nut	M08304000
16	Element fix plate	L01600010
17	Element	P01020060
18	Chain	P03210003 P03210002
19	Feet	P02130003
20	Gear	P03200003
21	Roller	L01610016
22	Screw S/S	M20004015
23	Plug & lead	P01110620
24	Rein forcing plate	L01600013
25	Chain adjustable component	L01600014
26	Spring	P03100009
27	Spring fixer	L01600019
28	Second seal	P02020006

**Spare Parts List**  
**Model: SFE01620 & SFE01620E**

NO	DESCRIPTION	CODE
1	Screw	N/A
2	Side panel	L01620E08
3	Oil-seal	P02110003
4	"O"-ring	P02110004
5	Body(right side)	L01620006 L01620E06
6	Tray	L01620004
7	On/off switch	P01160306
8	Indicator Light	P01130107
9	Dial	P02010001
10	Energy switch	P01160104
11	Body(left side)	L01620005 L01620E05
12	Base	L01620003
13	Motor	P01310004
14	Motor gear	P03200005
15	M4 nut	M08304000
16	Element fix plate	L01620010
17	Element	P01020075
18	Chain	P03210005 P03210006
19	Feet	P02130003
20	Gear	P03200003
21	Roller	L01610016
22	Screw S/S	M20004015
23	Plug & lead	P01110620
24	Rein forcing plate	L01600013
25	Chain adjustable component	L01600014
26	Spring	P03100009
27	Spring fixer	L01600019
28	Second seal	P02020006

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**Model: SFE01630 & SFE01630E**

NO	DESCRIPTION	CODE
1	Screw	N/A
2	Side panel	L01600E08
3	Oil-seal	P02110003
4	"O"-ring	P02110004
5	Body(right side)	L01600006 L01600E06
6	Tray	L01630004
7	On/off switch	P01160306
8	Indicator Light	P01130107
9	Dial	P02010001
10	Energy switch	P01160104
11	Body(left side)	L01600005 L01600E05
12	Base	L01630003
13	Motor	P01310004
14	Motor gear	P03200005
15	M4 nut	M08304000
16	Element fix plate	L01600010
17	Element	P01020085
18	Chain	P03210003 P03210002
19	Feet	P02130003
20	Gear	P03200003
21	Roller	L01630016
22	Screw S/S	M20004015
23	Plug & lead	P01110620
24	Rein forcing plate	L01600013
25	Chain adjustable component	L01600014
26	Spring	P03100009
27	Spring fixer	L01600019
28	Second seal	P02020006

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**Model: SFE01640 & SFE01640E**

NO	DESCRIPTION	CODE
1	Screw	N/A
2	Side panel	L01620E08
3	Oil-seal	P02110003
4	"O"-ring	P02110004
5	Body(right side)	L01620006 L01620E06
6	Tray	L01640004
7	On/off switch	P01160306
8	Indicator Light	P01130107
9	Dial	P02010001
10	Energy switch	P01160104
11	Body(left side)	L01620005 L01620E05
12	Base	L01640003
13	Motor	P01310004
14	Motor gear	P03200005
15	M4 nut	M08304000
16	Element fix plate	L01620010
17	Element	P01020076
18	Chain	P03210005 P03210006
19	Feet	P02130003
20	Gear	P03200003
21	Roller	L01630016
23	Plug & lead	P01110620
24	Rein forcing plate	L01600013
25	Chain adjustable component	L01600014
26	Spring	P03100009
27	Spring fixer	L01600019
28	Second seal	P02020006

**Specification**

MODEL	VOLTAGE	POWER	AMPS	DIMENSIONS(in)		
				WIDTH	DEPTH	HEIGHT
SFE01600	120V	1210 W	10A	17.1	20.5	13.1
SFE01600E						
SFE01610		1430W	11.9A	23.6	20.5	13.1
SFE01610E						
SFE01620		1760W	14.7A	23.6	28.3	13.1
SFE01620E						
SFE01630		1760W	14.7A	35.4	20.5	13.1
SFE01630E						
SFE01640		1760W	14.7A	35.4	28.3	13.1
SFE01640E						