

## Ruff Rider Roller Grills

### Installation and Operating Instructions



All roller grills are intended for commercial use only. Operators should be trained to follow the use and care guidelines in the pamphlet before initial start up.

Ruff Rider roller grills come in 4 sizes - RR24X 24 capacity, RR33X 33 capacity, RR48X 48 capacity, RR75x 75 capacity. Capacity based on 7" long product.

Rolls Right Xylan non-stick textured coated rollers turn all types of food product and are easy to clean.

Threaded holes are provided on the back of every grill for mounting a variety of menu systems.

## Section 1 General Operating Procedures and Controls Descriptions

1. Plug unit into 110 volt outlet and push power switch to the on position. This will cause the rollers to begin to turn (without heat).
2. To heat the front rollers turn the left control to the desired setting. To heat the rear rollers turn the right control to the desired setting. The lights on the front of the grill will confirm that the rollers are heating.
3. Follow preheat and grilling instructions outlined in Section 2.

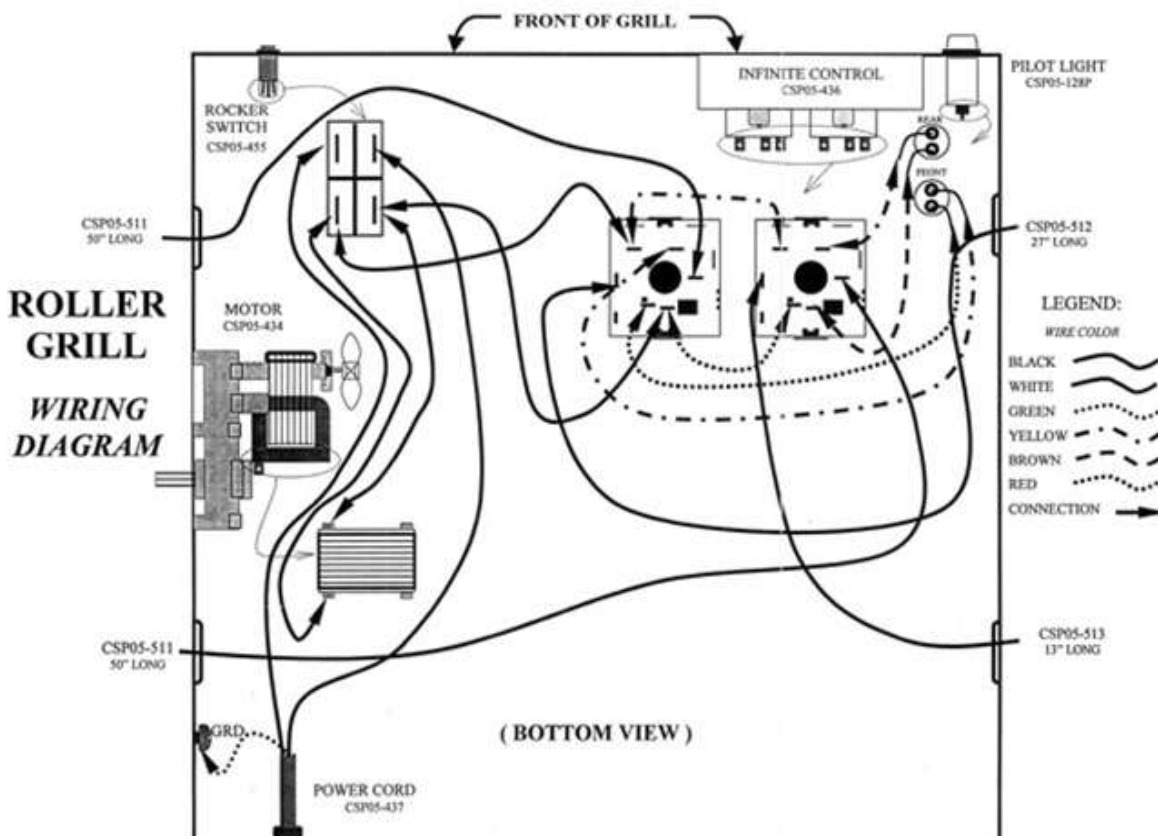
## Section 2 Grilling Guidelines

- Read Section 1 of this manual thoroughly.
- Recommend preheating the rollers for 10 minutes with controls on the high setting.
- Precooked food product must be thawed prior to placement on the heated rollers.
- For hot dogs and related product, heat on high for approximately 30 minutes. Use a temperature probe to check interval temperatures to insure product has reached 140 degrees minimum internally.
- Cooking time will vary depending on starting temperature and the grade of the product.

## Section 3 Cleaning and Maintenance

- Never use steel wool or abrasive cleaners on the rollers. Do not use metal utensils when cooking or serving. Scrapes in the coating will void the warranty
- Proper cleaning on a daily basis will increase the life span and proper function of the roller grill.
- Rollers are easier to clean when hot.
- Use a clean wet cloth or sponge to wipe the rollers. Wipe from ends to center of rollers to keep greases and debris from going into the roller grill's end seals.

## Wiring Diagram



## Freight Damage Claims:

Your Creative Serving equipment was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for safe delivery for this equipment. Creative Serving Inc. cannot assume responsibilities for damage or loss incurred in transit. Visible damage or loss should be noted on freight bill and signed by person making delivery.

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within fifteen (15) days after delivery was made. Be sure to retain all packing material and cartons.

