



**HOT DOG GRILL**  
**Installation And Operating Manual**

# VEVOR<sup>®</sup>

## ***HOT DOG GRILL CZ-5/CZ-7/CZ-11***

**CZ-5/CZ-7/CZ-11**



### **NEED HELP? CONTACT US!**

Have product questions? Need technical support?  
Please feel free to contact us:



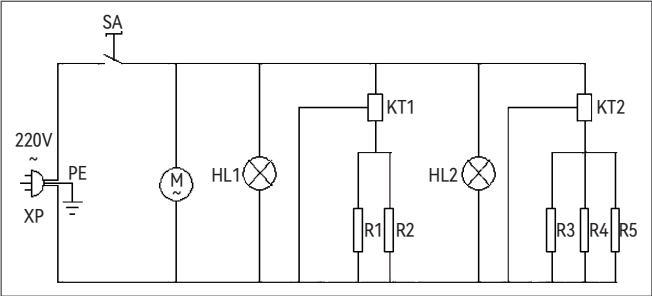
**CustomerService@vevor.com**

Please read all manual instructions carefully before operating.  
VEVOR reserves clear interpretation of our user manual. The appearance  
of the product shall be subject to the product you received. Please forgive  
us that we won't inform you again if there is any technology or software  
updates on our product.

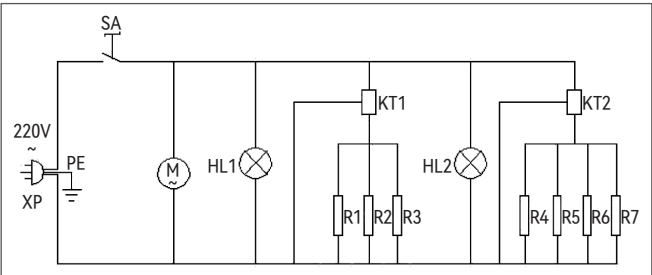
Please read and keep these instructions. Indoor use only.

## Circuit Diagram

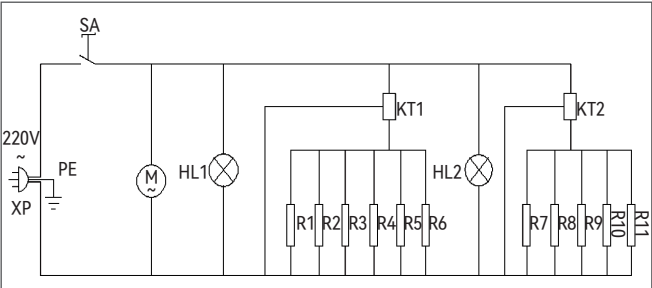
Model: CZ-5



Model: CZ-7



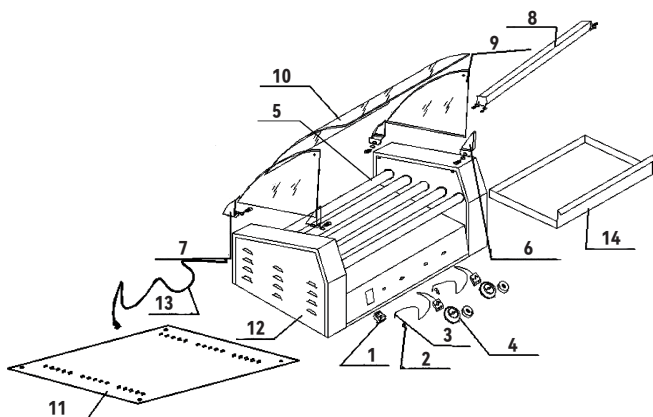
Model: CZ-11



## Product Features

1. Hot dog roller grills feature a convenient temperature control that makes them energy efficient and power saving.
2. The high torque motor drive system is designed for long lasting durability.
3. All roller grills have separate controls for front and back rollers.
4. The bottom is made of stainless steel with a extra stainless steel oil plate which keeps the machine easy to clean.
5. With Full visual glass.

## Parts Identification(CZ-5)



- |                    |                       |                |
|--------------------|-----------------------|----------------|
| 1. On/off Switch   | 6. Front Glass Holder | 11. Baseplate  |
| 2. Indicator       | 7. Back Glass Holder  | 12. Shell      |
| 3. Thermostat      | 8. Glass Holder       | 13. Power Line |
| 4. Thermostat Knob | 9. Side Glass         | 14. Oil Plate  |
| 5. Rollers         | 10. Glass Cover       |                |

## Technical Specifications

Model	Voltage	Power	Rollers	Dimensions(mm)
CZ-5	120V/60Hz	750w	5	585*270*190
CZ-7	120V/60Hz	1050w	7	585*345*190
CZ-11	120V/60Hz	1800w	11	580*495*190

## Important Safeguards

1. Thoroughly read this instruction manual prior to first use.
2. Do not submerge unit and/or cord in water or any other liquids. Failure to heed this warning may result in electric shock, unit damage and/or bodily injury.
3. Close supervision is suggested when unit is in use, especially when children are present.
4. Check to make ensure unit is in off position and unplugged when not in use or prior to cleaning. Allow grill to cool completely before cleaning.
5. Do not operate if the machine suffers serious damage or malfunctions. Contact dealer for repair or adjustment.
6. It is recommended that you use only manufacturer issued parts and accessories with this unit. Using unapproved parts may result in damage or injury.
7. Do not use outdoors.

8. Do not let cord hang over the edge of table or counter. Do not let it touch any hot surfaces.
9. Do not place appliance on or near gas or electric burners or heated ovens.
10. Securely insert plug into outlet. When unplugging, be sure to remove plug only. Never pull by the power cord.

## Installation

1. To avoid equipment or electrical damage, make certain that the nameplate voltage is the same as the outlet voltage.
2. Electrical and grounding connections must be in compliance with the applicable portions of the electrical code.
3. Prior to first use, it is recommended that you clean the rollers of the machine with a cotton or wipe-pad.

## Operation Guide

1. Evenly place unfrozen hot dogs on the rollers.
2. Depending on the unit, the left knob handles the front rollers and the right knob handles the back rollers. For high-volume application use the both rows may be used together.
3. Turn the rollers switch on the control plate to "ON". This switch controls the rotation of the rollers.
4. Turn the knob to the desired heat level. After 40 minutes of heating the hot dogs, turn the temperature control knob lower to continuously keep warm.
5. The heating duration depends on the hot dogs' quality. Please adjust as needed or required. Average heating duration is 40 minutes, but may vary.

## Cleaning Instructions

1. To avoid electric shock or scalding, unplug the power cord and allow the unit to cool before cleaning.
2. Do not submerge the hot dog grill in water or directly apply liquids to clean unit.
3. When cleaning the rollers, wipe from the end of the rollers to the center. This will reduce grease and particles from getting into the bearings. Proper cleaning may extend the life of the unit and extend the period between routine maintenance.
4. For product with high fat or sugar content, clean the rollers every 3-4 hours.
5. Remove the hot dogs from the rollers when wiping. Do not touch the heated rollers directly as this may result in burning or scalding.
6. Do not clean roller tubes with abrasive cleaners or scouring pads because this may damage the rollers surface and the particles may get into the bearing.

## Suggestions

1. Hot dogs must be fully unfrozen.
2. Do not leave hot dogs on the grill too long to ensure the best results. If warming for more than four hours, the hot dogs may become thick and hard.

## Hot Dog Grill with Sneeze Glass

### Inseallation Procedure:

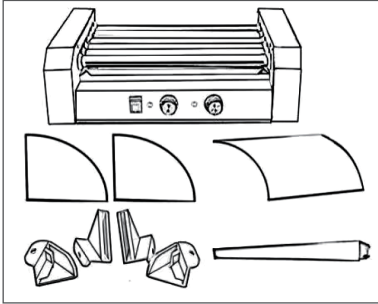


Figure 1

Whole set of hot dog driller components.

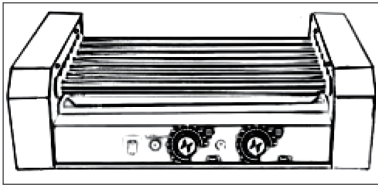


Figure 2

use a screwdriver to unscrew the screw in the top of both sides of machine.

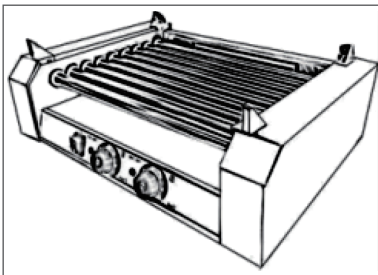


Figure 3

Install four plastic base in correct direction as figure 3 shown.

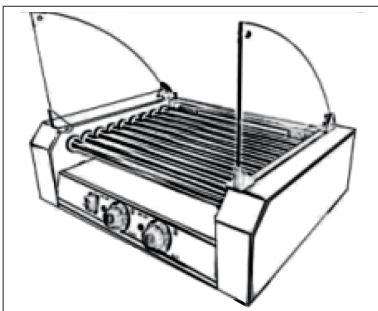


Figure 4

Insert fan-shaped glass on both sides.



Figure 5  
Insert arc glass.

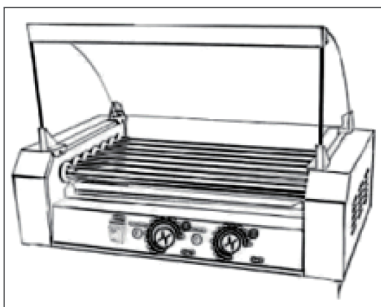


Figure 6  
Unscrew screw , nut , gasket of roller; then install roller by aligning screw and gasket and fastening nut.

**Manufacturer:** Weixinli Food Machinery CO., Ltd.

**ADD:** Mayu Town, Ruian City, Wenzhou City, Zhejiang Province, China

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