

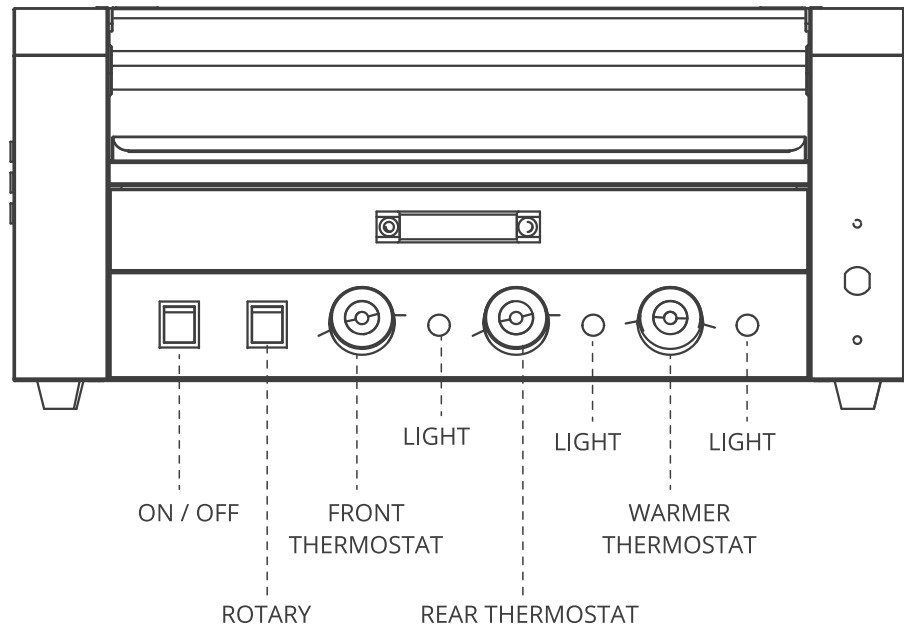
热狗烤肠机说明书

材质：105g铜版纸

折叠成品尺寸：148\*210mm

风琴折

Instructions



- Before using the roller, add a small amount of edible vegetable oil and even it out to ensure uniform preheating.
- Turn on the power and the rotary switch for the roller, and then place the sausages on it.
- The temperature control switches (front and back) on the panel are used to control the front and back groups of rollers (6 in total). Depending on the needs of baking and the number of sausages being grilled, select one or all of the temperature control switches, adjust them to the required temperature, and corresponding heating indicator light(s) will be on. When the preset temperature is reached, the heating indicator light(s) will turn off. If the temperature drops below the preset temperature, the heating indicator light(s) will turn on and the heating process will start again. This cycle heating saves energy and ensures the quality of the barbecue.
- This product also has a warming function. After setting the temperature for the warming drawer on the temperature controller (temperature range: 50-250°C), put the baked sausage into the warming drawer.
- Switch the front and rear temperature control switches to the "0" position when not in use for a long time. And the machine should be unplugged for safety reason.

Precautions for use

- After use, immediately turn off the switch and cut off the power supply.
- If any leakage or fault is discovered, immediately turn off the power supply and seek assistance from professional technicians for repair before using the equipment.
- Do not directly flush the equipment with water, as this may cause water to penetrate and damage the electrical components, affecting the normal operation of the equipment.
- The temperature range of the device is between 50-250°C, and the recommended operating temperature is between 120-160°C.
- Regularly inspect the length of the chain, adjust the motor's position so that the chain tension is properly adjusted, and adjust the pressure chain plate above the sprocket, ensuring that the sprocket does not slip.
- The device should be installed in a well-ventilated environment with a temperature of ≤45°C.
- Long-term operation at high temperatures may cause deformation of the equipment's door; therefore, it's advisable to maintain the temperature within the recommended range.
- The equipment must be properly grounded to ensure compliance with safety requirements.

Installation Precautions

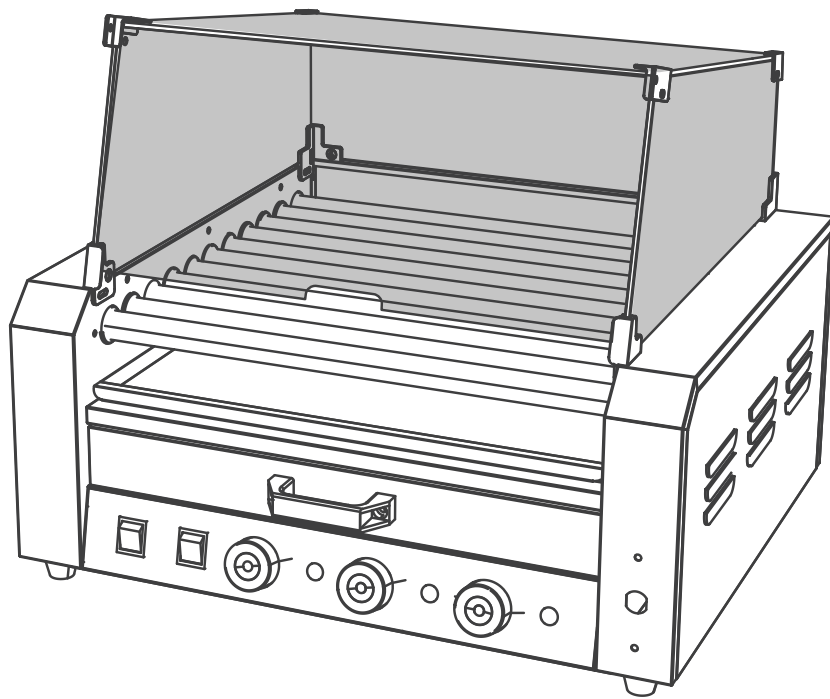
- Ensure that the power supply voltage is consistent with the operating voltage of the device.
- "Equal potential mark" indicates those terminals that are connected to each other so that all parts of the equipment or system reach the same potential. This may not necessarily be a connection position, such as local interconnection lines. It is applicable for all kinds of equipment.
- Place the equipment on a stable surface with a distance of ≥50cm from combustible materials.
- The fixed wiring of the power cables of the equipment must be equipped with leakage protection switches with open spacing (disconnecting devices with contact spacing of more than 3mm) and an all-pole disconnection according to wiring rules. Install a ground leakage protection switch. Do not pile up items in front of the switch, as it may obstruct operation.
- The ground bolt should be arranged at the back of the furnace body, and use a copper core wire of not less than 1.5mm² for reliable connection with the safety regulations.
- After installation, inspect the cables for any looseness, ensure proper voltage, and check the safety grounding for reliable connections.
- Do not store any combustible or explosive materials near the installation location, and ensure that the ambient temperature is less than 45°C.
- The installation of the equipment should be carried out by professional technical personnel.

Cleaning and maintenance

- To prevent any accidents, cut off the power supply before cleaning.
- After each day's work, wipe the device with a damp cloth that does not contain corrosive detergents.
- Avoid washing the furnace body directly with water or a water column when cleaning.
- If the device is not going to be used for an extended period, clean it thoroughly and store it in a well-ventilated warehouse with no corrosive gases present.



HOT DOG ROLLER  
INSTRUCTION MANUAL



Thank you for purchasing Acekool Hot Dog Roller. Before operating this unit please read these instructions completely and keep the manual ready for further reference.



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Please read the operation guide carefully before starting any operation on the equipment, especially before starting the equipment, in order to fully utilize its performance and reduce unnecessary losses and injuries.  
Please note that the manufacturer shall not be liable for any damage or negligence caused by non-compliance with the instructions.



Any modifications, incorrect installations, adjustments, repairs or maintenance may result in property damage or personal injury. Please contact the supplier to carry out adjustments or repairs that should only be made by trained professionals.

For safety reasons, do not store or use flammable or explosive gases, liquids or articles near this product.

The equipment should not be used by people (including children) with physical, perceptual or psychological impairments, or lack of experience or knowledge, unless supervised for their safety or given instructions on how to operate the equipment.

Please supervise children to ensure they do not play with the equipment.

If the device is placed close to a wall, kitchen equipment or decorative plate, it is suggested that it be made of incombustible material to comply with fire prevention regulations.

The machine's shell must be grounded to ensure its security.

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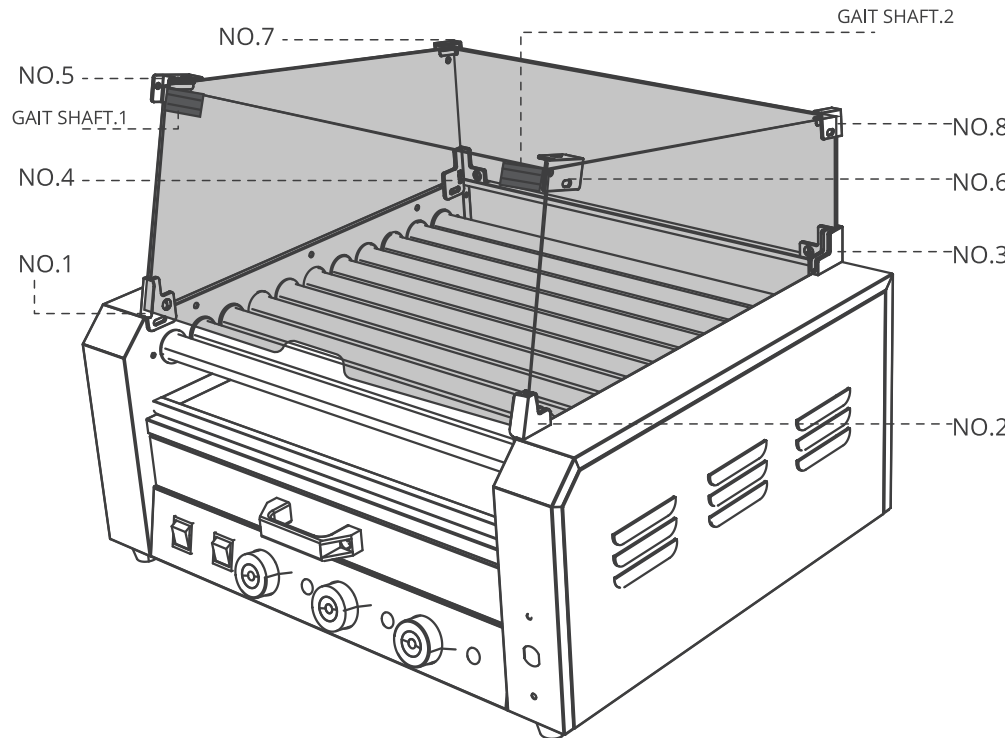
The surface of the machine and accessories is coated with protective oil, which will smell when first heated. Generally, the smell will dissipate after a few uses. It is a normal phenomenon, please rest assured.

Product Introduction

Introducing the new LIANQIAN Commercial Hot Dog Roller Machine! Get ready to effortlessly cook plump, juicy hot dogs for your entire party. You can now make mouth-watering rotisserie-style hot dogs with ease, perfect for home parties, fundraisers, snack bars, schools, or businesses. The hot dog roller is the perfect addition to any party or organization, capable of handling up to 30 hot dogs at a time. With dual heat settings, you can cook on both the back and front, keep warm on both sides, or cook on one end while keeping the other side warm. This high-quality machine is built to last for years to come.

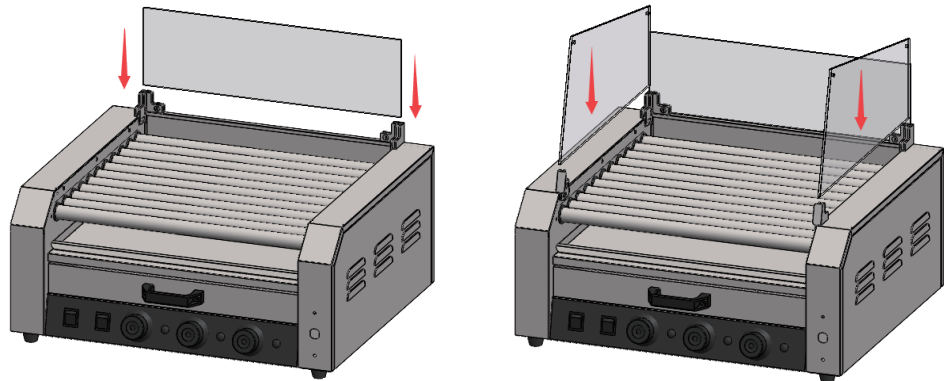
Installation for Glass and Door

1. Number and position of plastic parts:

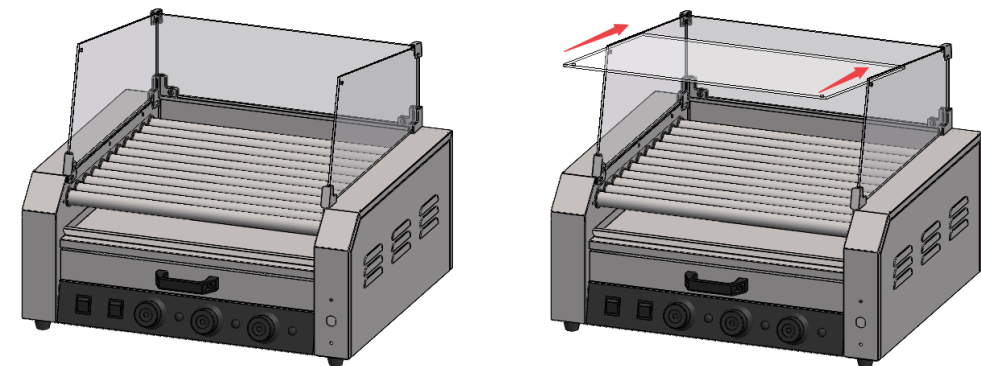


2. Installation instructions:

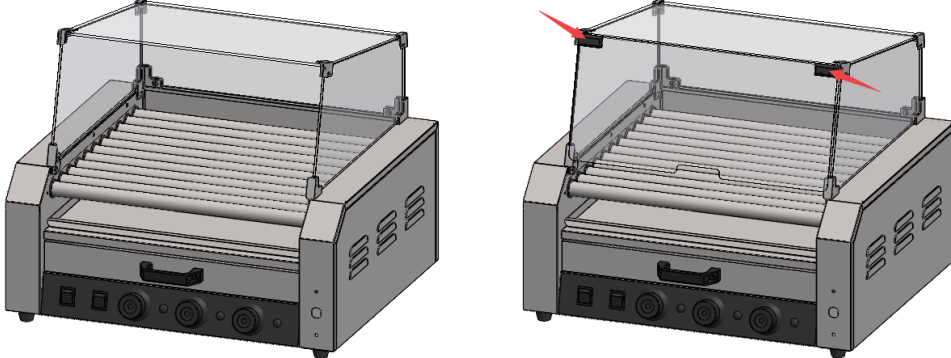
As shown in the figure above, fix screws No.3 and 4 into the front glass and insert them. place No. 1 and 2 on the side glass, and then insert the side glass into slot No. 3 and 4. Pre-tighten and fix No. 1 and 2 with screws, as shown in the diagram.



Insert No.7 and 8 into the front and side glass that have been installed and secure them with screws, as shown in the diagram.  
For the installation of the top glass, slide it down the plastic notch to NO. 7 and 8.



Fix the glass on both sides and top, using screws and nuts to lock and secure No. 5 and 6. Please refer to the diagram for guidance.  
To install the door panels, use one screw each for No.5 and 6. Please be careful not to over-tighten, as this may cause the door shaft to be unable to rotate, as shown in the diagram.



Basic Parameters

Model	Dimension	Weight	Voltage/Power	Roller heat Control
ASQ-011HC	580*480*490MM	20.3KG	110V/1950W	Front 6 Rear 5
ASQ-009HC	575*440*480MM	17.7KG	110V/1650W	Front 5 Rear 4
ASQ-007HC	575*305*480MM	14.4KG	110V/1250W	Front 4 Rear 3
ASQ-005HC	575*280*480MM	11.95KG	110V/950W	Front 3 Rear 2

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