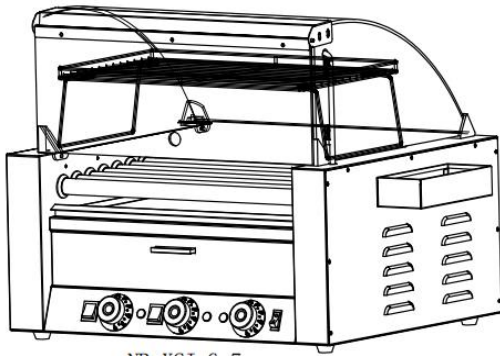
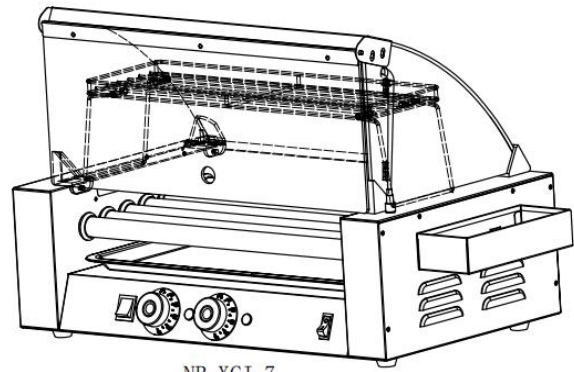


# ROVSUN

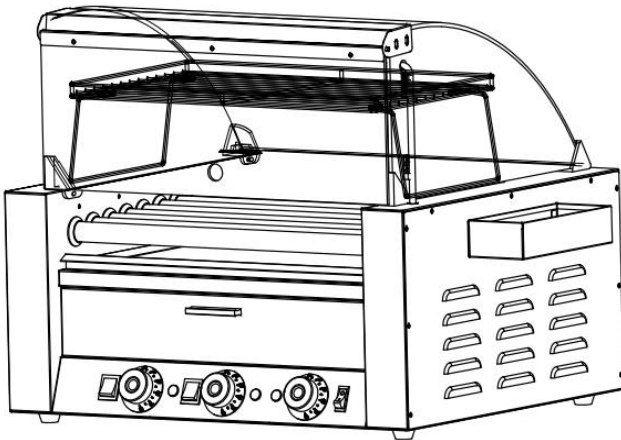
## Hot Dog Roller Instruction Manual



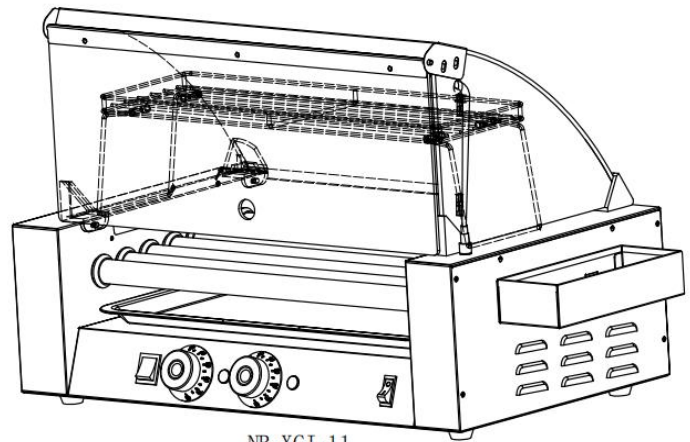
NB-XCJ-G-7



NB-XCJ-7



NB-XCJ-G-11



NB-XCJ-11

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(Please read the instruction carefully before use)

## 1、Introduction:

Stainless steel hot dog roller series and hot dog roller with bun warmer are designed by absorbing the advantages of similar products at home and abroad. It has the characteristics of novel style, reasonable structure, convenient operation, fast heating speed, easy to clean, convenience and energy saving, etc. It is a special equipment for grilling sausages.

## 2、Technical parameter

Model	Voltage	Power	Operating temperature range °C	Insulation range °C	Number of rollers (strips)	Capacity of insulation cabinet	Overall dimension( mm )
NB-XCJ-G-7	120V/60Hz	1200W	30°C~250°C (86°F~482°F)	30°C~85°C (86°F~185°F)	7	6.5 L	575×340×285 (+225)
NB-XCJ-G-11	120V/60Hz	2000W	30°C~250°C (86°F~482°F)	30°C~85°C (86°F~185°F)	11	9.5 L	575×490×285 (+240)
NB-XCJ-7	120V/60Hz	1050W	30°C~250°C (86°F~482°F)		7		575×340×190
NB-XCJ-11	120V/60Hz	1650W	30°C~250°C (86°F~482°F)		11		575×490×190

## 3、Transportation and storage

In the process of transportation, the hot dog roller should be carefully handled to prevent violent vibration. The hot dog roller could not be stored in the open air for a long time, and it should be placed in a well-ventilated, non-corrosive warehouse, not upside down. When temporary outdoor storage is needed, rain prevention measures should be taken.

## 4、Precautions for use

- a) If the power cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified persons in order to avoid a hazard.
- b) The voltage used by this equipment must be the same as the power supply voltage.
- c) The user needs to install a suitable power socket and fuse near the equipment, and other power cords should comply with safety regulations.
- d) The electrical connection, installation and maintenance of this equipment should be installed by personnel with an electrician operation certificate.
- e) This product cannot be cleaned with jet water.
- f) This appliance must not be immersed in water.

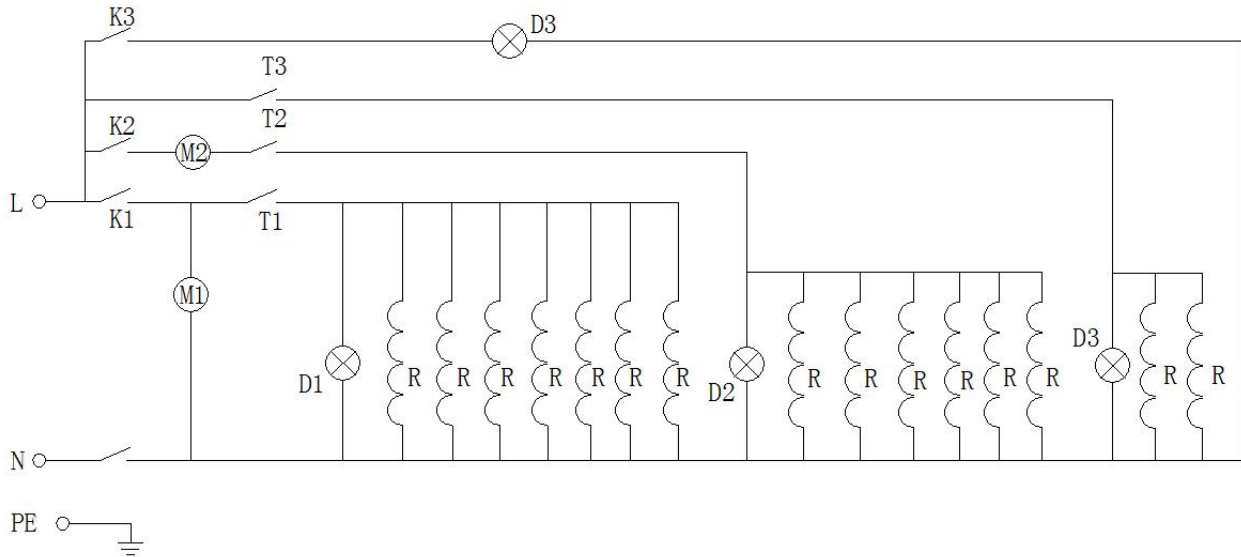
## 5、Instructions for use

- a) The rollers must be cleaned before use.
- b) Turn on the rotary switch; add a little edible oil on the surface of rollers before grilling the sausage to prevent sticking.
- c) The temperature control switches on the panel respectively control two sets of rollers (with 7 sticks are to control the front four and the back three; with 11 sticks are to control the front six and the back five). Select one or all of the temperature control according to the baking needs or the number of sausages, adjust the temperature, then the related heating indicator light will be on. When it reaches the preset temperature, the heating indicator light will be off. When the temperature is lower than the preset temperature, the heating indicator light will be on, and heating starts again. Such circulation heating not only saves energy but also ensures the quality of barbecue.
- d) If you need to keep food warm such as buns, sausages, etc., please open the drawer and put an appropriate amount of food into the drawer; turn on the heat preservation switch and adjust to the required temperature.
- e) Shutdown: Turn off the power switch.

## 6、Cleaning and maintenance

- a) When cleaning the machine, please open the rotating switch and turn off the heating temperature control, then clean the machine during rotation (Note: pay attention to safety when cleaning the machine during rotation to prevent accidents.).
- b) Do not use metal utensils when cleaning the machine. Only use a wooden shovel or soft cloth to clean the roller surface to prevent damage.
- c) After daily use, the rollers can be cleaned with soft cloth to maintain the beauty and clean of the machine.

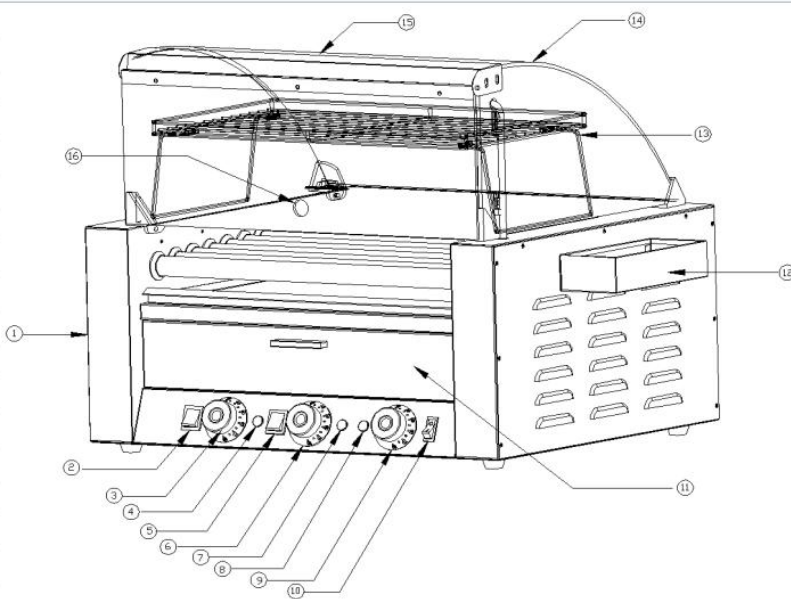
## 7. Electrical schematic diagram



A symbolic description:

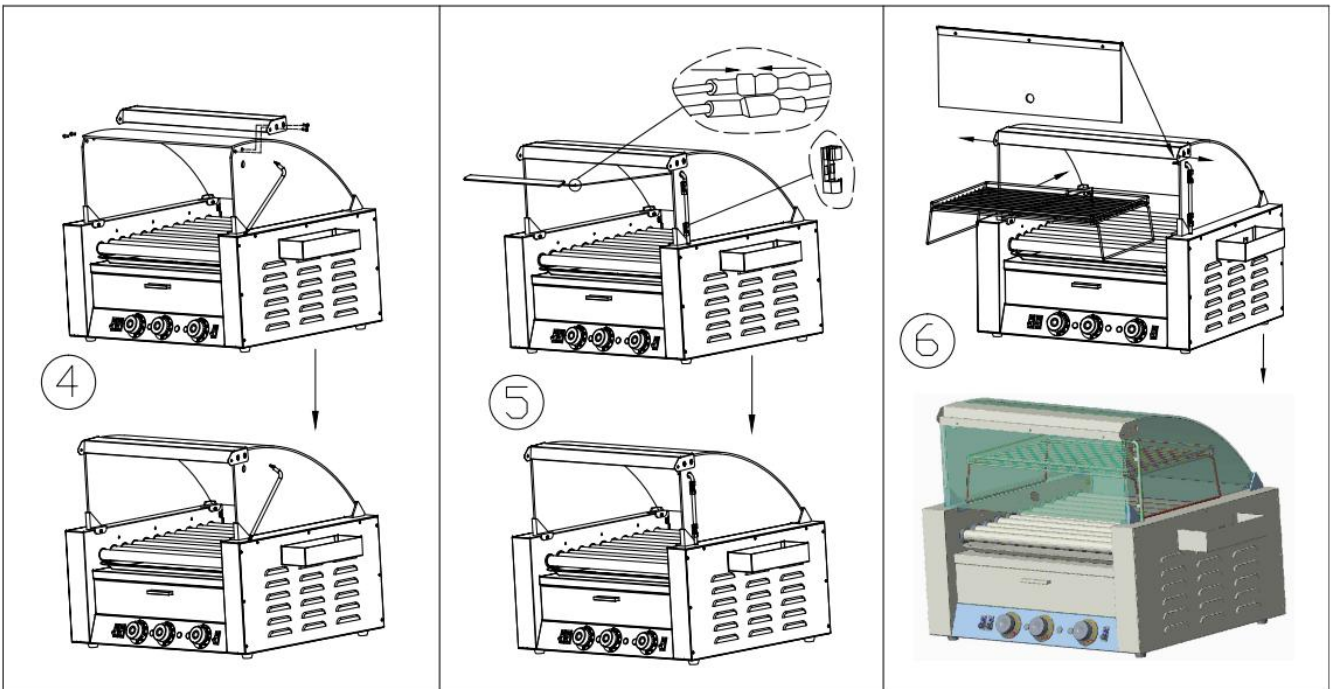
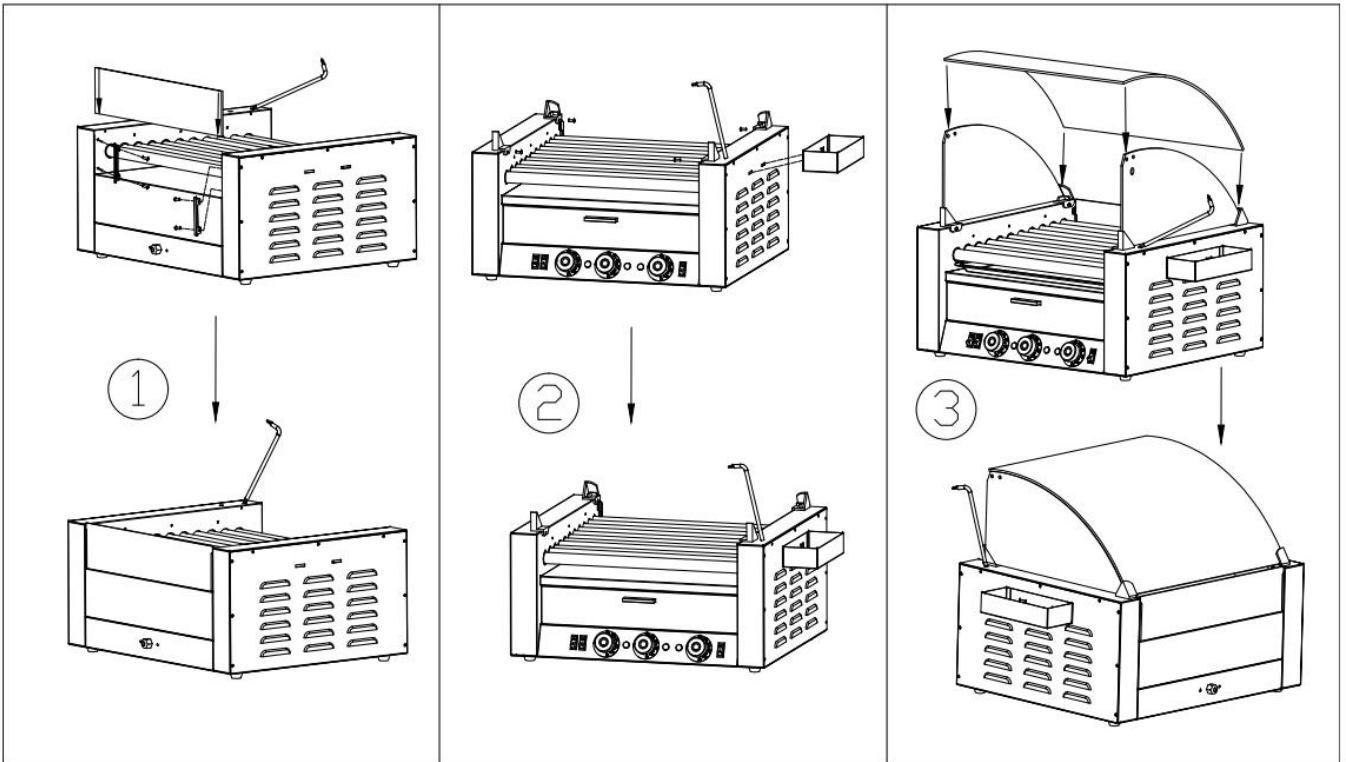
- 1、K1/K2/K3 Power switch
- 2、R Heating pipe element (Each150W)
- 3、 $\textcircled{M1}$ 、 $\textcircled{M2}$  Motor

- 4、T1、T2、T3 Temperature control switch
- 5、D1、D2、D3 Heat indicator lamp
- 6、D3 Lighting





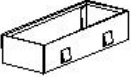
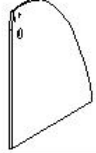
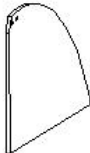

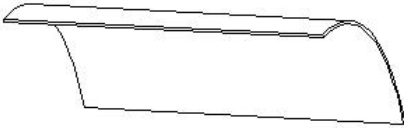
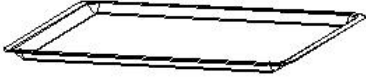
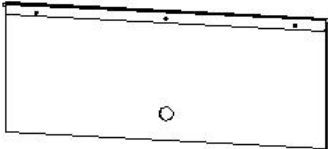
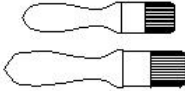






Number	Name
1	Main body
2	Front rotaty switch
3	Front temperature control
4	Front operating light
5	Posterior rotaty switch
6	Posterior temperature control
7	Posterior operating light
8	Thermal insulation indicator light
9	Thermal insulation and temperature control switch
10	Lighting switch
11	Drawer
12	Glove box
13	Mesh shelf
14	Glass
15	Lamp strip
16	Door panel

# Assembly diagram



## Parts List

Number	Part drawing	Name	Quantity	Number	Part drawing	Name	Quantity
01		Screw	8	09		Glass front fastener	2
02		Rear glass fastener	2	10		Clamp	1
03		Glove box	1	11		Right side glass	1
04		Left side glass	1	12		Back glass	1
05		Arc glass	1	13		Slag basin	1
06		Door panel	1	14		Brush	2
07		Lamp strip	1	15		Mesh shelf (matching)	1 (matching)
08		Pipeline code	2	16		Hexagon nuts	4