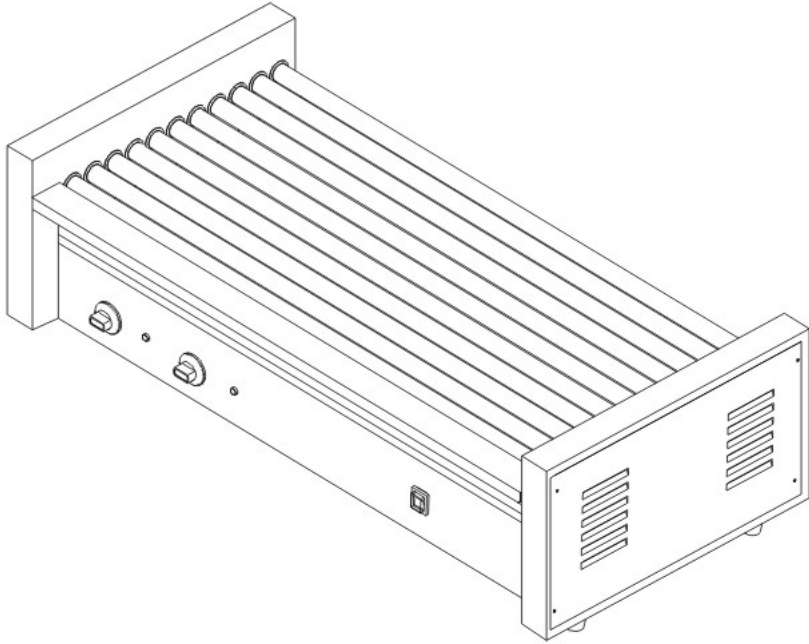


**Commercial Pro**

# HOT DOG ROLLERS

**MODELS :  
CPRG30  
CPRG50**



**Commercial Pro  
International 5034-A  
Thoroughbred Lane  
Brentwood, TN 37027**



**Congratulations on your purchase on your Commercial Pro International product. Provide in this manual are necessary details to ensure you operate this products efficiently, effectively and in a safe manner whilst maintaining the best possible performance. Please take time to carefully read through this manual**

**PRODUCT CONTENTS**

CPI ensures that all of its products are supplied fully functional and free of damage at time of packaging. Your Hot Dog Roller Includes:

- Hot Dog Roller
- Crumb/Waste Tray
- Manual

Inspect the contents of the package immediately on arrival. Should you find any damages as a result of freight, please contact your CPI dealer immediately. Save the box and all packaging materials. No Claims will be accepted after 3 days of receipt.

**SPECIFICATION**

Model	Dimension	Weight <sup>1</sup> kg <sup>1</sup>	Capacity
CPRG30	23.5"X20.5"X13.1"	18	19.4"X17"
CPRG50	35.3"X20.5"X13.1"	23.5	31.2"X17"

**ELECTRICAL SPECIFICATIONS**

Models	Volts(V)	Watts(W)	Amps(A)	Plug
CPRG30	120	1430	11.9	5-15
CPRG50	120	1760	14.6-14.7	5-15

**COMPLIANCE**

Commercial Pro International Products have undergone regulatory standard and testing procedures and as testimony to this carry the following marks and symbols:



## **CAUTION**

### IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

When using electrical food equipment, basic safety precautions should always be followed, including the following

- Read the instructions carefully before operating this equipment.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against risk of electrical shock, do not put in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from power outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any equipment with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
- Do not use outdoors.
- Do not let power cord or the extension cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Do not yank on any cord to disconnect.
- Never plug equipment in where water floods the area.
- Place the appliance on a firm stable surface.
- The CPI Hot Dog Roller does not contain **any** user-serviceable parts. CPI dealers or recommended qualified technicians should carry out repairs if necessary. Do not remove any components or service panels on this product.
- CPI takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items results in sharp edges. These sharp edges are removed to the best of our ability however we insist the operator takes care when in contact with this piece of equipment.
- During operation the Hot Dog Roller reaches high temperatures on the roller surfaces, in turn heating the stainless steel surfaces. Take extremer care when operating.
- Switch off power to and disconnect from the mains whilst cleaning.
- 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.
- The CPI Hot Dog Roller is equipped for the voltage indicated on the nameplate mounted on the rear of the unit. This unit is designed for use on alternating current (AC) only.

## **INSTALLATION**

Once you Electric Hot Dog Roller have been removed from the packaging, be certain that all protective plastics and residues are removed from all surfaces.

The installation of the Electric Hot Dog Roller must conform to the NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND ALL THE LOCAL ELECTRICAL COMPANY RULES AND REGULATIONS. APPROVED FIRE SAFETY AND HOOD SYSTEMS SHOULD BE INSTALLED ACCORDING TO NFPA 96 STANDARDS.

### **Leveling**

The hot dog roller comes standard with rubber non-slip feet. Please ensure a firm, level surface is used when locating this unit.

### **Assembly**

Ensure the crumb/waste tray is installed before each use. The use of this tray will assist in keeping the hot dog roller clean and hygienic and enable for easy cleaning.

## **COMMISSIONING**

Commissioning of your new Hot Dog Roller is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safety at the work site. By identifying any potential problems (i.e.: Equipment location, ventilation, local fire/electrical codes, installation, operator training and certification), prior to equipment being placed into service, costly outages and potential damages may be avoided.

### **SAFETY FIRST.**

## **OPERATING INSTRUCTIONS**

Before operating the Hot Dog Roller, it should be checked to see that it is sitting level. Ensure the unit is clean, and all parts and installed correctly. Please allow 5 minutes for warm up time.

The main On/Off switch is located on the front panel in line with the control dials. Switch the on/off switch on. The on/off switch will activate the rollers, but no heat will be supplied to the elements. The heat setting is controlled by the dials also located on the front panel. These dials offer the following settings.

- **Cooking selection**  
The Hot Dog roller has dual control allowing you to isolate the front and back sections of the unit. Each section can be adjusted to the following

Off	Heating Elements are off
Low	Low Power to heated section selected. Power save when unit is on standby
2	35% power
3	50% power
4	70% power
High	Full power to heating section selected

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.

## **CLEANING & MAINTENANCE**

It takes very little time and effort to keep the Hot Dog Roller attractive and performing at top efficiency.

### **Body & Rollers**

Daily, use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the Hot Dog Roller. Whilst the crumb/waste tray is still in the unit, it is recommended to softly wipe the rollers free of cooking greases. Wipe the polished front with a soft cloth.

### **Controls**

Unit should be turned off when not in use. It is recommended that the unit be disconnected from the power supply by shutting off power disconnect switch.

### **Crumb Trays**

Once the unit has cooled, remove the crumb tray from the unit and discard the food waste. Wipe clean with a dry cloth. For detailed cleaning a non abrasive cloth and warm soapy water is recommended. Note: Cleaning agents after prolonged use can damage stainless steel

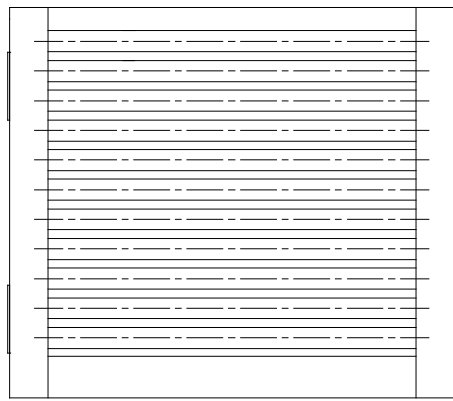
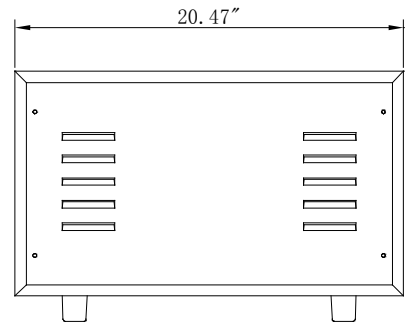
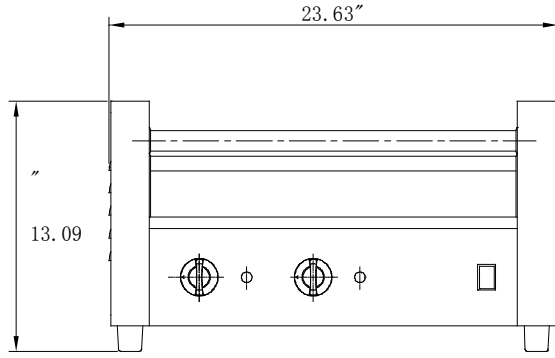
**TROUBLE SHOOTING**

<b>Issue</b>	<b>Fault</b>	<b>Action</b>
Slow heat up	▪ Warm up	▪ Allow 5 min warm up time
	▪ Lower element off	▪ Refer to operating instructions
	▪ Element fault	▪ Call for service
No heat up	▪ Power supply	▪ Check power source
	▪ Function control has not been turned on.	▪ Check the unit is correctly plugged in and turned on
	▪ Internal wiring fault	▪ Call for service.
	▪ Elements fault	▪ Call for service
Indicator light is not on	▪ The indicator bulb has blown	▪ Call for service. Replace the indicator light:
	▪ The unit has not been turned on, adjust the function setting dial.	▪ Adjust function setting / turn on.
Rollers are not rotating	▪ The unit has not been turned on, adjust the function setting dial.	▪ Adjust function setting / turn on.
	▪ motor fault	▪ Call for service
	▪ gears & chain fault	▪ Call for service

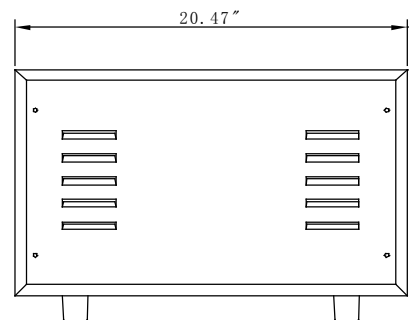
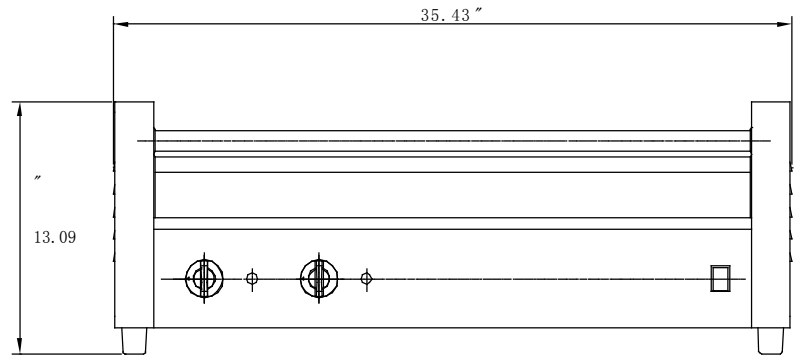
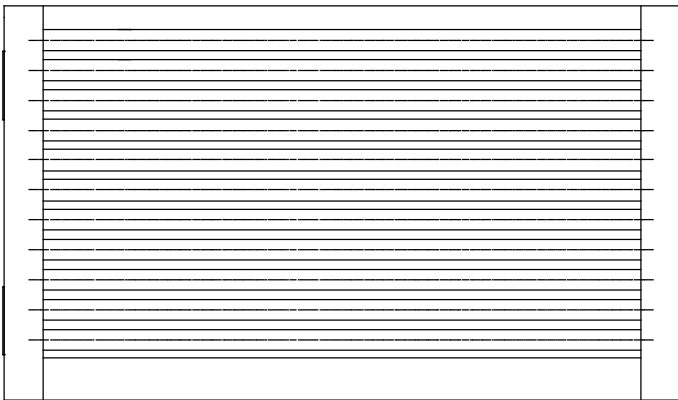
**Please work through the above steps before calling a service agent if problems occur.  
Toll Free service calls: 1-800-439-7977**

**TECHNICAL DATA**

Model: CPRG30



Model: CPRG50

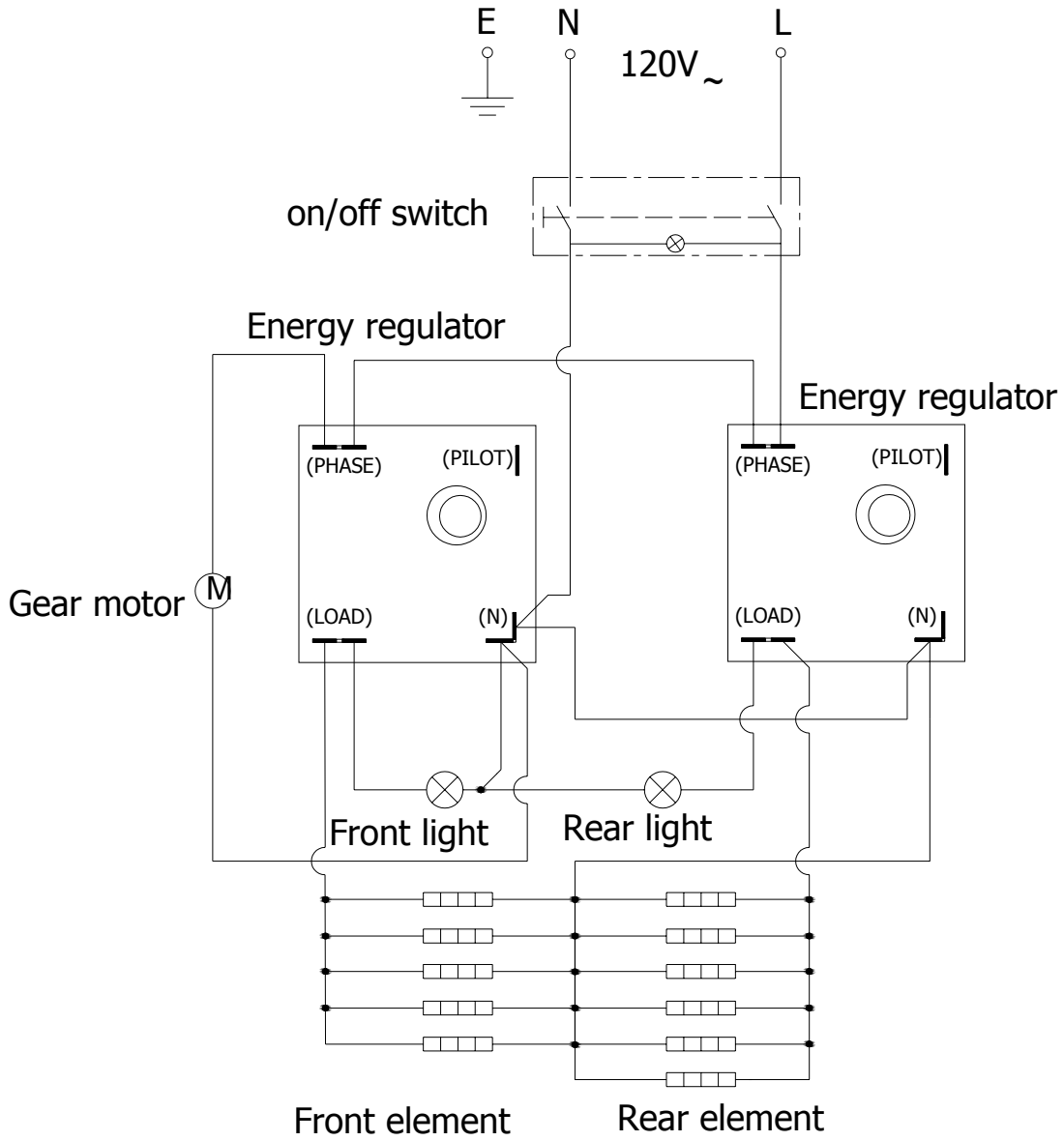


**PARTS LISTING**

<b>No.</b>	<b>Description</b>	<b>QTY (Double)</b>	<b>Part NO.</b>
1	SCREW	8	M01214216
2	SIDE PANEL	2	L01610B08
3	OIL SEAL	22	P02110003
4	"O"-RING	22	P02110004
5	BODY (RIGHT SIDE)	1	L01610B06
6	TRAY	1	L01630B04
7	ON/OFF SWITCH	1	P01160306
8	INDICATOR LIGHT	2	P01130107
9	DIAL	2	P02010001
10	ENERGY SWITCH	2	P01160103
11	BODY(LEFT SIDE)	1	L01610B05
12	BASE	1	L01630B03
13	MOTOR	1	P01310002
14	MOTOR GEAR	1	P03200002
15	M4 NUT	9	M08305000
16	ELEMENT FIXING PLATE	1	L01610B11
17	ELEMENT	11	P01020061
18	CHAIN	1	P03210002
19	FEET	4	P02130003
20	ROLLER	11	L01630B01
21	GEAR	12	L01610B02
22	M4 X 15 SCREW	9	M03304015
23	PLUG & LEAD	1	P01110620

**CIRCUIT DIAGRAMS**

Model: CPRG30, CPRG50





Tentative Interim Amendment

## NFPA 96

# Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations

2004 Edition

Reference: 2.1.2.3, 4.3.1  
TIA 04-2 (NFPA 96)  
SC# 05-1-14/Log 801

Pursuant to Section 5 of the NFPA Regulations Governing Committee Projects, the National Fire Protection Association has issued the following Tentative Interim Amendment to NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2004 edition. The TIA was processed by the Venting Systems for Cooking Appliances Committee, and was issued by the Standards Council on January 14, 2005, with an effective date of February 3, 2005.

A Tentative Interim Amendment is tentative because it has not been processed through the entire standards-making procedures. It is interim because it is effective only between editions of the standard. A TIA automatically becomes a proposal of the proponent for the next edition of the standard; as such, it then is subject to all of the procedures of the standards-making process.

1. Add new section 2.3.1 and renumber 2.3.1 and 2.3.2 as 2.3.2 and 2.3.3.

**2.3.1 ASTM Publications.**

ASTM International, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959

ASTM E2336-04 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems.

2. Revise section 4.3.1 to read:

4.3.1 Field-applied grease duct enclosures and factory-built grease duct enclosures shall be listed in accordance with UL 2221, *Standard for Tests of Fire Resistive Grease Duct Enclosure Assemblies*, or ASTM E2336 Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems, and installed in accordance with the manufacturer's instructions and the listing requirements.

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NATIONAL FIRE PROTECTION ASSOCIATION

## Limited Warranty

Your new CPI product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified to date sales receipt or packing slip from the item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the USA and Canada. It does not apply to any item which had been repaired or altered in any way so as, in the judgment of CPI to affect its reliability.

The following are not covered under warranty; CPI will not accept liability for the following:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the Equipment.
- Non-original spare parts are used.
- The Equipment has not been handled and cleaned correctly.
- There is any use damage to the unit.
- Damage caused by abuse, misuse, dropping or other similar incidental damaged caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
- Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
- Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call CPI at 1-800-328-9400.
- Labor charges to install or test attachments or accessories, which are replaced for any reason.
- Shipping Damages. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
- Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE OR CONSTITUTES THE ONLY WARRANTY MADE BY CPI. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF SUBJECT EQUIPMENT

Please call CPI for service information at 1-800-439-7977

### TERMS AND CONDITIONS OF SALE

Acceptance: Orders are subject to acceptance by Home Office.

Price Changes: All prices are subject to change without notice.

Damaged Merchandise: Inspect merchandise immediately on receipt and notify carrier if shipment is damaged. All Claims must be filed with carrier.

Cancellation: Cancelled special or custom orders within one week of scheduled shipment are subject to a cancellation charge of 10%-25%, depending on the specifics of the order.

### Return Policy

CPI will consider the return of equipment under the following terms and conditions:

Must be pre-approved by customer service in writing

RMA number must be assigned, then noted on the shipping label and bill of lading. This is extremely important.

Must be new and unused, in the original packaging, freight prepaid

Must be returned within 45 days of the original shipment

Must be of current design.

If a return is approved, the following charges will apply:

A restocking fee of 25% on all products

Applicable freight charges

Freight damages (if any)

Refurbishing to new for resale, including testing and re-packaging.

### QUOTATION POLICY

Quotations are subject to acceptance within 30 days and for shipment within 3 months for the date of the quotation. For extended price protection beyond 3 months, please contact the Home Office. Optional accessories on equipment shown in photographs are not included in the list price.

CPI pursues a continuous research program of design and product improvement. Therefore, modification in materials and specifications may be made at any time without notice.



**Commercial Pro International**

Toll free: 800-439-7977

[www.commercial-pro.com](http://www.commercial-pro.com)