

## OLDE MIDWAY 9-Roller Hot Dog Grill

# Olde Midway Electric 9-Roller Hot Dog Grill with Cover

Model: 9-Roller Hot Dog Grill

## 1. IMPORTANT SAFETY INSTRUCTIONS

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**WARNING: This product can expose you to chemicals including Lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance has a grounded US-standard 120-volt power cord.
- Ensure the appliance is placed on a stable, heat-resistant surface.

## 2. PRODUCT OVERVIEW

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The Olde Midway Electric 9-Roller Hot Dog Grill is designed for efficient cooking and warming of hot dogs

and sausages. It features nine stainless steel rollers and dual temperature controls for versatile operation.

### Components:

- Stainless Steel Housing
- 9 Non-Stick Stainless Steel Rollers
- Curved Glass Sneeze Guard Cover
- Removable Stainless Steel Drip Tray
- Power Switch
- Front Roller Temperature Control Knob
- Rear Roller Temperature Control Knob
- Heating Indicator Lights (Front and Rear)



Figure 2.1: Front view of the Olde Midway 9-Roller Hot Dog Grill with hot dogs on the rollers and the glass cover installed.



Figure 2.2: Close-up of the control panel, showing the power switch and separate temperature control knobs for the front and rear rollers.

## 3. SETUP

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### 3.1 Unpacking

1. Carefully remove all packaging materials and inspect the appliance for any damage.
2. Retain packaging for future storage or transport.

### 3.2 Placement

1. Place the hot dog grill on a stable, level, and heat-resistant surface. Ensure adequate clearance around the unit for ventilation.
2. Ensure the non-skid rubber feet are securely positioned to prevent movement during operation.

### 3.3 Initial Cleaning

1. Before first use, wipe down the rollers, drip tray, and glass cover with a damp cloth and mild detergent.
2. Rinse thoroughly with a clean, damp cloth and dry completely.
3. Apply a thin layer of vegetable oil to the rollers to create a non-stick surface.

### 3.4 Power Connection

1. Ensure the power switch is in the “OFF” position.

2. Plug the grounded US-standard 120-volt power cord into a suitable electrical outlet.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Powering On and Preheating

1. Flip the red POWER switch to the "ON" position. The rollers will begin to rotate.
2. Turn the FRONT and REAR temperature control knobs to your desired heating level. The green HEATING indicator lights will illuminate when the heating elements are active.
3. Allow the grill to preheat for approximately 5-10 minutes, or until the rollers reach the desired temperature.

### 4.2 Cooking Hot Dogs/Sausages

1. Place hot dogs or sausages directly onto the rotating rollers. The 9 rollers can accommodate up to 24 standard-sized hot dogs.
2. The rollers rotate 360 degrees to ensure even cooking.
3. Utilize the dual temperature controls: set the rear rollers to a higher temperature for cooking, and the front rollers to a lower temperature for keeping cooked items warm and ready to serve.
4. Monitor the cooking process. Cooking times will vary based on the type and size of the product, and the desired doneness.

### 4.3 Keeping Warm

Once hot dogs are cooked, they can be moved to the front rollers, which can be set to a lower temperature to maintain warmth without overcooking.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning ensures optimal performance and longevity of your hot dog grill.

### 5.1 Daily Cleaning

1. Turn off the power switch and unplug the appliance. Allow the unit to cool completely before cleaning.
2. Remove the stainless steel drip tray and empty any accumulated grease or food particles. Wash the drip tray with warm, soapy water, rinse, and dry thoroughly.
3. Wipe the stainless steel rollers with a damp cloth. For stubborn residue, a mild, non-abrasive cleaner can be used, followed by a rinse with a clean, damp cloth.
4. Clean the glass sneeze guard cover with a water-moistened cloth.
5. Ensure all parts are dry before reassembling or storing the unit.

### 5.2 Deep Cleaning (as needed)

For more thorough cleaning, especially if residue builds up on the rollers:

- After the unit has cooled, turn the power switch on (without heat) to allow the rollers to rotate.
- Gently hold a damp cloth against the rotating rollers to remove cooked-on residue.
- Avoid using harsh chemicals, abrasive pads, or steel wool, as these can damage the stainless steel surfaces.

## 6. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power switch off; circuit breaker tripped; internal fuse blown.	Ensure unit is properly plugged in. Turn power switch on. Check circuit breaker. Contact customer support if internal fuse is suspected.
Rollers are not heating.	Temperature knobs set too low; heating element malfunction.	Increase temperature settings for front and/or rear rollers. Ensure green HEATING indicator lights are on. If problem persists, contact customer support.
Rollers are not rotating.	Power switch off; motor malfunction.	Ensure power switch is on. If rollers still do not rotate, contact customer support.
Uneven cooking.	Overloading rollers; uneven heat distribution.	Avoid overloading the rollers. Ensure hot dogs are evenly spaced. Adjust temperature settings as needed.

## 7. SPECIFICATIONS

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- **Brand:** OLDE MIDWAY
- **Model:** 9-Roller Hot Dog Grill
- **Product Dimensions:** 23" (W) x 16" (D) x 16" (H) (with cover)
- **Item Weight:** 34 Pounds
- **Material:** Stainless Steel
- **Color:** Silver
- **Wattage:** 1200 watts
- **Voltage:** 120 Volts
- **Number of Settings:** 2 (Front/Rear Temperature Zones)
- **Special Features:** Non-Stick Coating, Temperature Control
- **Included Components:** Removable stainless steel drip tray

## 8. WARRANTY AND SUPPORT

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This Olde Midway appliance comes with a Limited Warranty. For specific details regarding warranty coverage, terms, and conditions, please refer to the warranty documentation included with your purchase or contact Olde Midway customer support.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Olde Midway customer service through their official website or the retailer where the product was purchased.