

## TIPS FOR USING HOT DOG ROLLER

Holds 45 standard hot dogs

2 heat zones front and back

Can use one on high for heating / browning and one on low for holding finished hot dogs.

Use pre-cooked hot dogs

Rollers will heat and brown the hot dogs.

Pre-cooked hot dogs produce less grease drippings.

Lightly coating rollers at start with cooking oil or spray will keep them cleaner.

Covering drip pan with aluminum foil will make clean up easier.

Clean rollers with hot soapy water while on lowest heat ringing out dish cloth often.

Supplies to have on hand: tongs, aluminum foil, bucket of hot soapy water, and a dishcloth for cleanup and a towel.

- Concession Tip

Use an electric roaster as a bun warmer, can also hold a hot dog in bun wrapped in paper napkin ready to for the big rush.