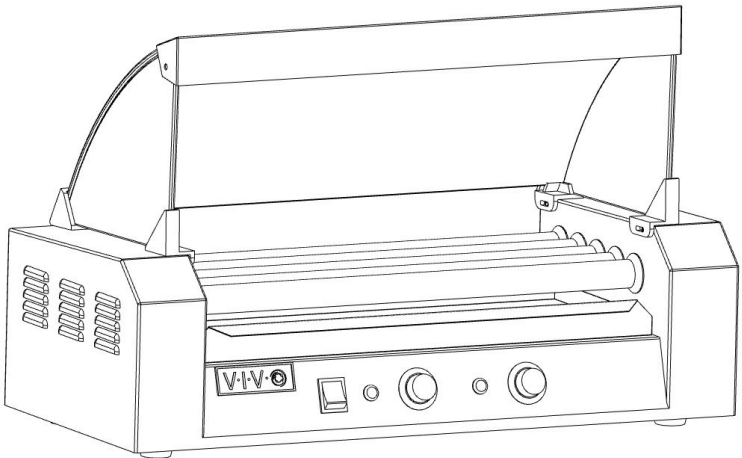




Five Roller Electric Hot Dog Machine with Sanitation Hood

Instruction Manual



SKU: HOTDG-V205



Scan the QR code with your mobile device or follow the link for helpful videos and specifications related to this product.

<https://vivo-us.com/products/hotdg-v205>

GET IN TOUCH | Monday-Friday from 7:00am-7:00pm CST



help@vivo-us.com



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309-278-5303



WARNING: IMPORTANT SAFETY INFORMATION


READ AND FOLLOW ALL SAFETY REQUIREMENTS


KEEP THIS MANUAL IN A SAFE AND DRY PLACE FOR FUTURE REFERENCE


If you do not understand these directions, or if you have any doubts about the safety of the product, please call a qualified technician. Check carefully to make sure there are no missing or defective parts. Improper assembly may cause damage or serious injury. Do not use this product for any purpose that is not explicitly specified in this manual. We cannot be liable for damage or injury caused by improper assembly or inappropriate use.


- ALL MINORS **MUST** BE SUPERVISED WHILE MACHINE IS IN OPERATION.
- THIS APPLIANCE IS **NOT** INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WHOSE PHYSICAL, SENSORY OR MENTAL CAPABILITIES MAY BE DIFFERENT OR REDUCED, OR WHO LACK EXPERIENCE OR KNOWLEDGE, UNLESS SUCH PERSONS RECEIVE SUPERVISION OR TRAINING TO OPERATE THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.
- BEFORE USING HOTDOG MACHINE, CHECK MOVING PARTS FOR ANY BINDING OR MISALIGNMENT. TAKE NOTE OF ANY OTHER CONDITIONS THAT MAY AFFECT THE OPERATION OF THE PRODUCT.
- HOTDOG MACHINE SHOULD **ONLY** BE USED ON A FLAT, STABLE WORK SURFACE
- **ALWAYS** ENSURE THAT THIS MACHINE IS PLUGGED INTO A GROUNDED OUTLET WITH THE PROPER POWER SUPPLY AVAILABLE.
- **DO NOT** UNPLUG MACHINE BY PULLING OR TUGGING ON THE POWER CORD. FIRMLY GRASP PLUG AND REMOVE FROM OUTLET.
- MAKE SURE MACHINE IS UNPLUGGED WHEN CONDUCTING ANY MAINTENANCE OR REPAIR. A QUALIFIED TECHNICIAN SHOULD ALWAYS PERFORM SERVICE OR REPAIR.
- **ALWAYS** KEEP MACHINE UPRIGHT WHEN STORING AND TRANSPORTING.

 **KEEP OUT OF REACH OF CHILDREN:** NEVER OPERATE MACHINE UNATTENDED.

 **WARNING:** DO NOT USE DETERGENT WHEN CLEANING. ANY REMAINING DETERGENT RESIDUE WILL POLLUTE THE HOT DOGS. DO NOT LET MACHINE SOAK IN WATER, AS THIS WILL DAMAGE THE ELECTRICAL COMPONENTS.

 **WARNING:** DO NOT USE HOTDOG MACHINE WHILE UNDER THE INFLUENCE OF DRUGS OR ALCOHOL.

 **CAUTION:** RISK OF FIRE AND ELECTRIC SHOCK. REPLACE ONLY WITH MANUFACTURER'S CORD SET, PART NO. SJTO (16AWG X 3C)

 **ATTENTION:** RISQUE D'INCENDIE ET DE CHOC ÉLECTRIQUE. REMPLACEZ UNIQUEMENT AVEC LE CORDON SÉRIE DU FABRICANT, UNE PARTIE NO. SJTO (16AWG X 3C)

⚠ WARNING: ELECTRICAL SHOCK HAZARD.

- KEEP WATER AND OTHER LIQUIDS AWAY FROM ENTERING INSIDE EQUIPMENT. FAILURE TO DO SO MAY RESULT IN A SHORT CIRCUIT OR AN ELECTRICAL SHOCK
- DO NOT USE EQUIPMENT IF POWER CORD IS DAMAGED OR HAS BEEN MODIFIED.
- MAKE SURE THAT YOUR UNIT PROPERLY GROUNDED. IF YOU DO NOT HAVE A GROUNDED OUTLET, CALL A QUALIFIED TECHNICIAN TO INSTALL.

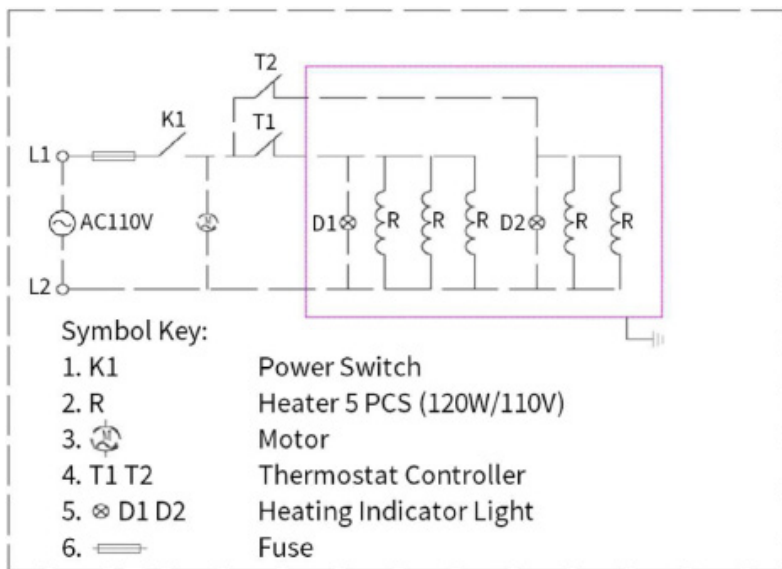
⚠ CAUTION: FOLLOW INSTRUCTIONS TO PREVENT INJURIES.

- BURN HAZARD. DO NOT TOUCH HOT FOOD, LIQUID OR HEATING SURFACES WHILE EQUIPMENT IS HEATING OR OPERATING.
- TURN OFF, UNPLUG , AND ALLOW MACHINE TO COOL OFF BEFORE CLEANING OR MOVING.
- BE CAUTIOUS OF SHARP EDGES.

⚠ WARNING: DO NOT USE HOTDOG MACHINE IN WAYS FOR ANYTHING OTHER THAN ITS INTENDED USE. DO NOT MODIFY THIS PRODUCT. FAILURE TO DO SO MAY RESULT IN INJURY OR PRODUCT DAMAGE.

⚠ WARNING: DO NOT OPERATE MACHINE NEAR EXPLOSIVE ATMOSPHERES, SUCH AS IN THE PRESENCE OF FLAMMABLE LIQUIDS, GASES, OR DUST.

ELECTRICAL DATA



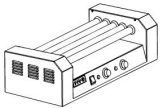
WARNING: KEEP HANDS CLEAR OF MOVING PARTS TO REDUCE RISK OF INJURY



PRODUCT SPECIFICATIONS

MODEL	HOTDG-V205
MATERIAL	STAINLESS STEEL
DIMENSION	580 x 255 x 170mm
HEATING POWER	700 W
ELECTRIC VOLTAGE	110 V
FREQUENCY	60 Hz
TEMPERATURE SCOPE	32°F - 482°F
ROLLER QUANTITY	5

PACKAGE CONTENTS



A (x1)
Hot Dog Roller



B (x2)
Front Glass Mount



C (x2)
Rear Glass Mount



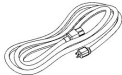
D (x2)
Side Glass Panel



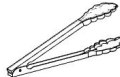
E (x1)
Top Glass Panel



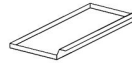
F (x1)
Glass Trim



G (x1)
Power Cable



H (x1)
Tongs



I (x1)
Drip Tray



S-A (x4)
M4x10 Screw



S-B (x4)
M4 Cap Nut

PRODUCT FUNCTION

This equipment is only intended to heat **PRECOOKED FOODS** and hold at proper serving temperature. It is not intended or designed to cook raw food. Heat to 140 degrees (approx 20 minutes at 350 degrees Fahrenheit.)

⚠ IMPORTANT:

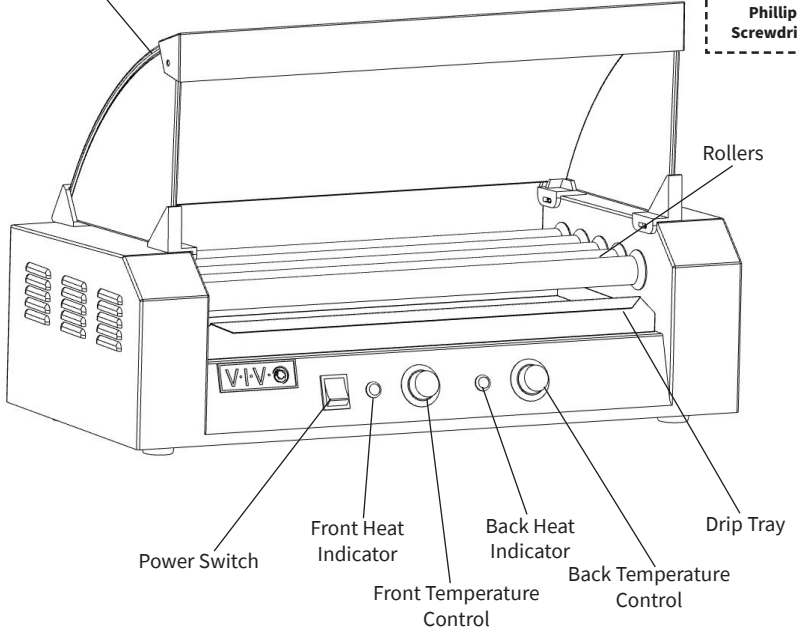
Before initial use, turn temperature dial on to maximum capacity and allow equipment to burn-in for 30 minutes. Equipment will then be ready for use.

PRODUCT STRUCTURE

TOOLS NEEDED

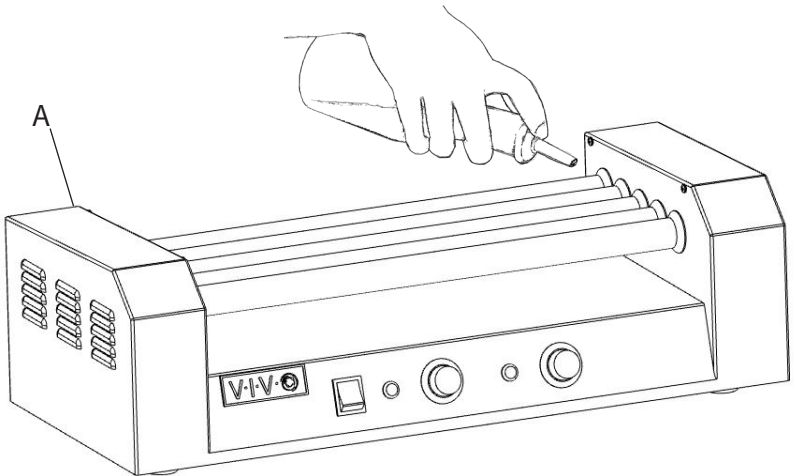


Glass Sanitation Cover



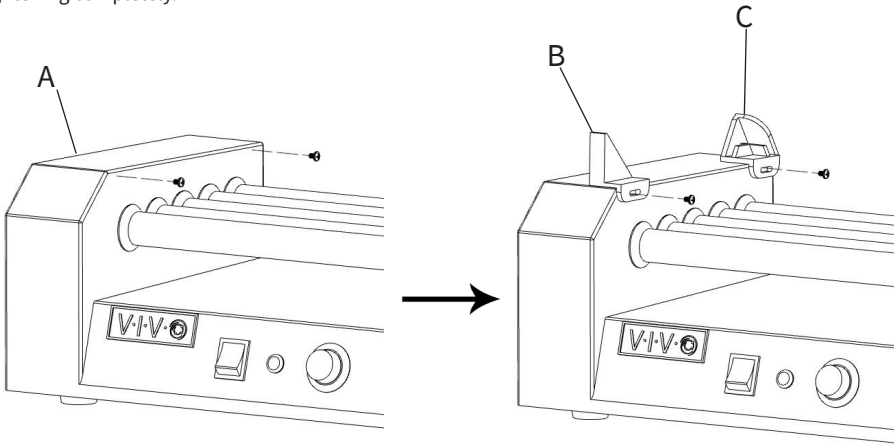
STEP 1

Add a small amount of vegetable oil on both ends of the rollers on Hot Dog Roller **(A)**. This will allow the rollers to spin smoothly. Avoid using non-stick sprays.



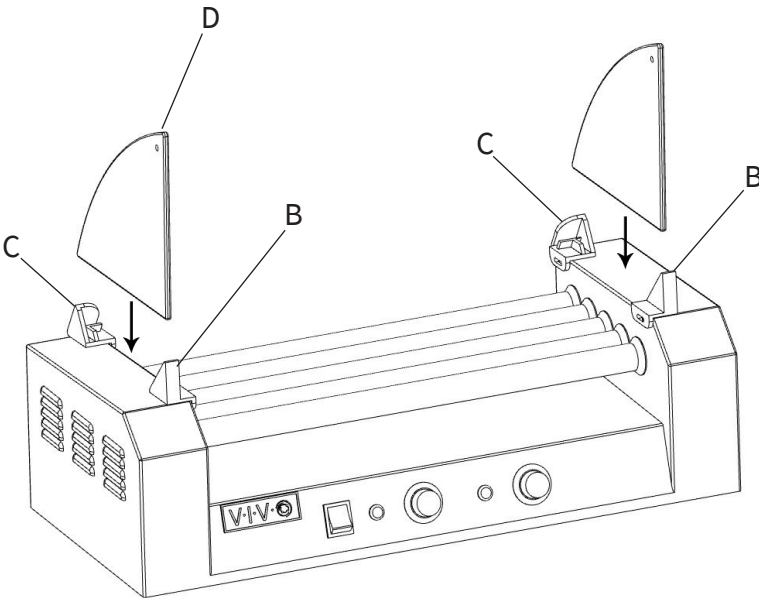
STEP 2

Remove the four screws, two on each side, from the top inner area of the Hot Dog Roller (**A**). Place the Front Glass Mounts (**B**) and Rear Glass Mounts (**C**) onto the machine and reinsert the screw without tightening completely.



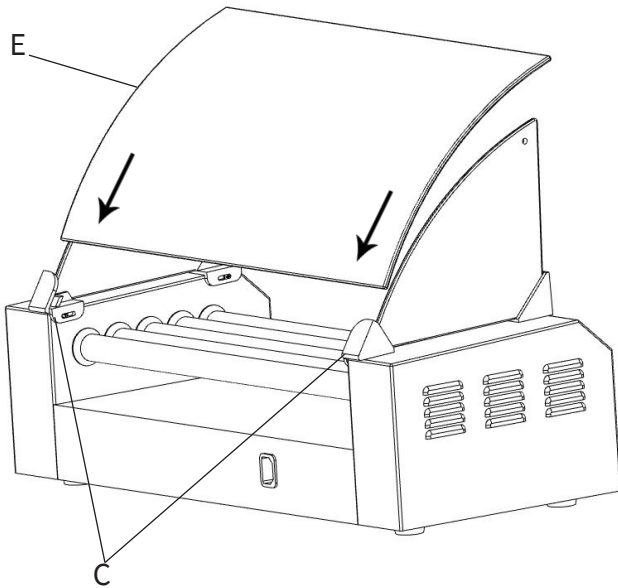
STEP 3

Insert Side Glass Panels (**D**) into Front and Rear Glass Mounts (**B, C**). Adjust Front and Rear Glass Mounts (**B, C**) to fit snug around Side Glass Panels (**D**) and tighten all four screws.



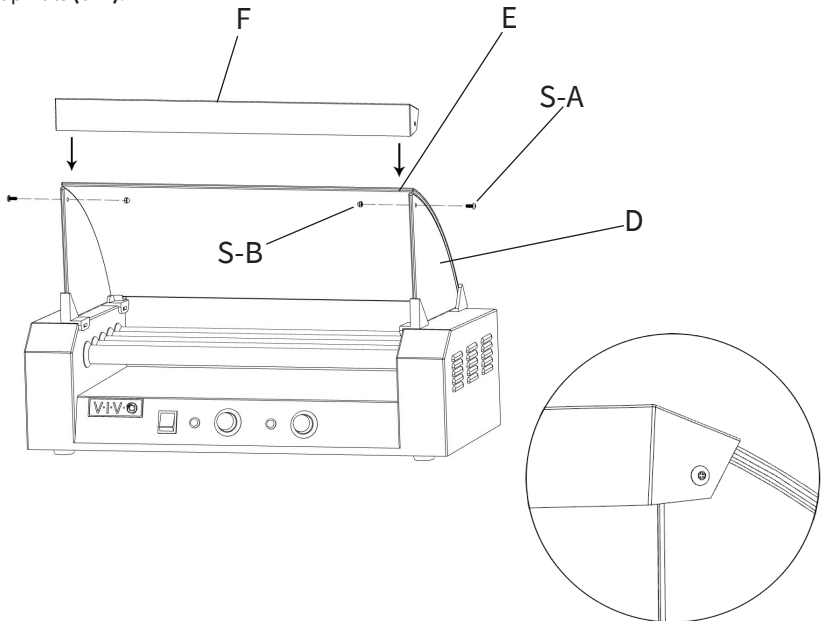
STEP 4

Insert Top Glass Panel (E) into Rear Glass Mounts (C).



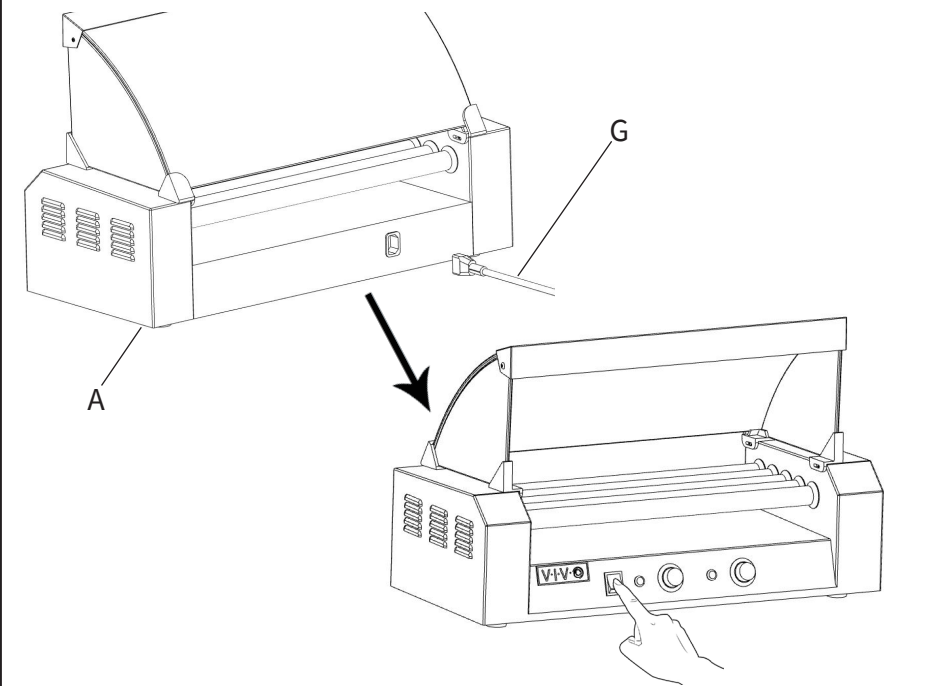
STEP 5

Place Glass Trim (F) on top of Top Glass Panel (E) making sure the holes on either end line up with the holes in the top corners of Side Glass Panels (D). Secure Glass Trim (F) using M4x10 Screws (S-A) and M4 Cap Nuts (S-B).



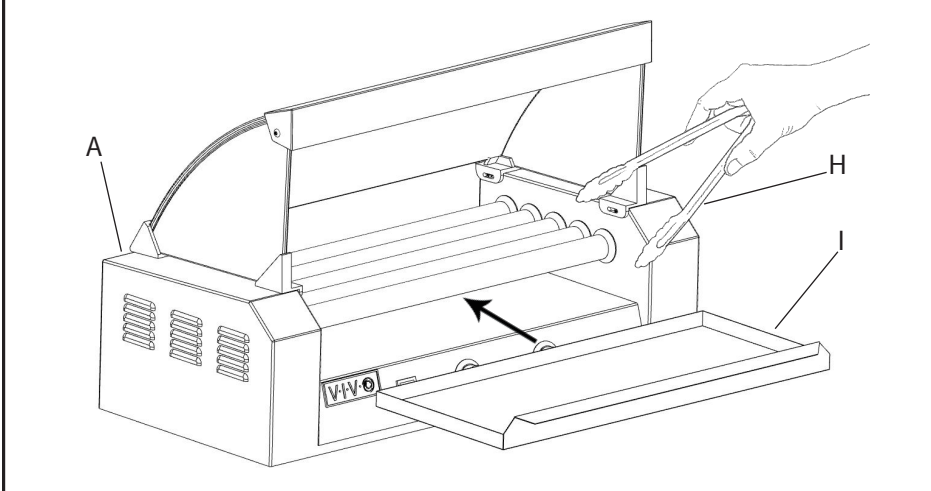
STEP 6

Plug Power Cable (G) into Hot Dog Roller (A) and flip the power switch to the ON position.



STEP 7


Insert Drip Tray (I) into Hot Dog Roller (A). Turn temperature control to desired temperature setting for the front and/or back rollers. The heating indicator light will turn on while preheating and will turn off once heat reaches desired temperature setting. To avoid potential injury, use Tongs (H).



NOTE: Heating indicator light will turn back on if temperature begins to drop to maintain proper temperature.

CLEANING

TO MAINTAIN PRODUCT APPEARANCE AND LONGEVITY OF SERVICE, CLEAN EQUIPMENT AFTER EACH USE.

 **CAUTION:** ROLLERS WILL BE HOT. Allow hot surfaces to cool before handling to prevent burning skin.

1. Make sure power is off before cleaning rollers.
2. Use a clean, dry cloth to wipe rollers.
3. Use a damp cloth or sponge dipped with soapy water to wipe outside of equipment.
4. Dry thoroughly after cleaning.
5. Remove and clean grease tray. Place tray back into equipment when dry.

NOTE: Do not immerse machine in water. It may cause product damage.

STORAGE

After use, store machine in a dry place away from moisture and flammable materials, fumes and chemicals for preservation. Cover machine when stored for long periods of time to avoid dust buildup.

 **FOOD SAFETY PRECAUTION:**

OPERATE WITH CARE.

Monitor food temperature closely for food safety. The United States Food & Drug Administration recommends that hot food should be kept at a internal temperature of 140°F (60°C) or more to help prevent bacteria growth.

1. Set **precooked food** product onto rollers.
2. Switch power to OFF after use.
3. Remove food product and discard or properly store as guided by the instructions of the food product manufacturer.



Open **Monday - Friday 7:00am - 7:00pm** CST,
our dedicated support team can offer immediate assistance with rapid response times. If any parts are received damaged or defective, please contact us. We are happy to replace parts to ensure you have a fully functioning product.



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AVG. RESOLUTION TIME (*within office hrs*): **5M 4S**



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AVG. RESOLUTION TIME (*within office hrs*): **< 15 M**



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AVG. RESPONSE TIME (*within office hrs*): **1HR 8M**

- 23% within < 15m
- 38% within < 30m
- 61% within < 1hr
- 83% within < 2hr
- 92% within < 3hr