**Manual and Digital Roller Grill FAQ’s**

1. **How do I operate my manual controls?**

* Flip switch(s) to start turning the rollers
* Set machine to preheat for 5-10 minutes
* During slow periods, turn rear rollers on low heat and fill rollers with product. Keep front rollers on medium and serve product from there. Shift product from rear to the front and reload.
* During busy periods, set rear control to medium and front control to high. Serve from the front rollers first.
* During very busy periods, set all thermostats on high. Fill all of the rollers with product. At this temperature, product should be sold in 15 minutes or less.
* Never take product directly from high heat to low heat as it will cause product to shrivel.

1. **What are the temp settings on my manual controls?**

* Setting 1 is a low setting and will temp about 120°F
* Settings 2 thru 4 are hold settings and will temp from 140°F-180°F
* Settings 5 thru 8 are cook settings and will temp from 180°F-220°F
* Settings 9 and 10 are preheat settings and will temp from 240°F-300°F

1. **How do I operate/program my digital roller grill?**

* See instruction 82XX Digital Roller Grill Programing

1. **What are the different power settings on a digital roller grill?**

* .40 is 125°F to 135°F
* .50 is 135°F to 150°F
* .60 is 150°F to 165°F
* .70 is 165°F to 180°F
* .80 is 180°F to 195°F
* .90 is 195°F to 210°F
* 1.00 is 210°F to 225°F
* All of these temps are approximate and can range +/- 15°F

1. **What is the best way to clean my roller grill?**

* See video Roller Grill Cleaning