



Hot Rod® Flat Surface Roller Grill

Models □ HR-20S □ HR-31 □ HR-50 □ HRS-20 □ HRS-31 □ HRS-50

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Equipment Packages to fit your Operations!

Available in a variety of sizes to fit your counter space:

- Compact HR(S)-20 (11 roller and 13" cooking surface across)
- Regular size HR(S)-31 (11 rollers and 19 1/2" cooking surface across)
- Full Menu Size HR(S)-50 (11 rollers and 30 1/2" cooking surface across) and HR(S)-85 (18 rollers and 34" cooking surface across)
- Available in Chrome or "Tru-Turn" textured rollers.
- Unit is designed to be used in a "clerk served" operation or in a customer "self-serve" merchandising plan. For counters between clerk and customer, the Flat Roller Grill is available with reversible "rear controls" and a "pass-through" sneeze guard.



Model: HR-50 Roller Grill

Designed to Deliver Great Tasting Hot Dogs!

Roller Grill heats quickly and has a fast recovery for unexpected surges in Hot Dog demand.

- Heating system has two cooking zones that can be turned to Grilling temperatures for cooking Hot Dogs in less than 4 minutes* and turned down to NSF-safe holding temperatures for serving customers.
- HR(S)-20 flat equipment can grill 340 Hot Dogs per hour.
- HR(S)-31 flat equipment can grill 510 Hot Dogs per hour.
- HR(S)-50 flat equipment can grill 850 Hot Dogs per hour.

*Grill times based on Pre-heated roller grill (about 10 minutes warm up cycle)

Easy to Operate and Maintain!

"Easy to read" graphics and heavy duty knobs on the control panel make it easier for employees to operate at the correct temperatures.

- Infinite Control System gives operator the maximum ability to adjust temperatures to a variety of hot dogs, sausage, egg roll, or other roll type products.
- Roller Grill is designed to require minimal labor:
- "Tru-Turn" coated rollers just wipe clean with damp rag.
- Raised rollers allow cleaning in "hard to reach" areas.
- Removable grease collection pan is simple to clean.
- Easiest Roller Grill in the Industry to service:
- Unit is supplied with "easy to remove" side and bottom panels.
- Dependable, high torque motor is one of the most dependable in the industry.
- Warranty includes on-site repairs, reducing the amount of potential down time.

APW Wyott Design Features

- Exterior cabinet is constructed of stainless steel for maximum durability.
- "Tru-Turn" coating is 30% thicker than competitive non-stick coatings.
- Teflon seals at end of rollers stop grease from migrating into motors and chains.
- Made with heavy-duty wiring.

*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

APW Wyott Supporting Products



Bun Warmers

- BW-20, BW-31, BW-50
- BW-50 holds up to 100 Hot Dog Buns
- Evenly distributes heat and moisture

Bun Cabinets

- BC-20, BC-31, BC-50
- "Fresh Grilled" merchandising signs
- Ideal for "self-serve" operations



Options:

- 4" Metal Leg Kit
- Reversible Controls (Add "R" to model type)
- Pass through Sneeze Guards
- 6" tongs
- Polycarbonate Sneeze Guards

Reliability backed by APW Wyott's Warranty

All APW Wyott Hot Dog Roller Equipment is backed by a 1-year limited warranty and a 1-year on-site labor warranty.

•Certified by the following agencies:



See reverse side for product specifications.



APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226
(800) 527-2100 * (214)421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com

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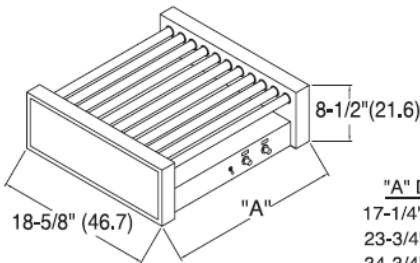
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Flat Surface Roller Grill



"A" DIMENSION
 17-1/4" (43.8) HR(S)-20
 23-3/4" (60.3) HR(S)-31
 34-3/4" (88.3) HR(S)-50
 6 FT. CORD (182.9)
 (CENTIMETERS IN PARENTHESIS)

PRODUCT SPECIFICATION

Construction:

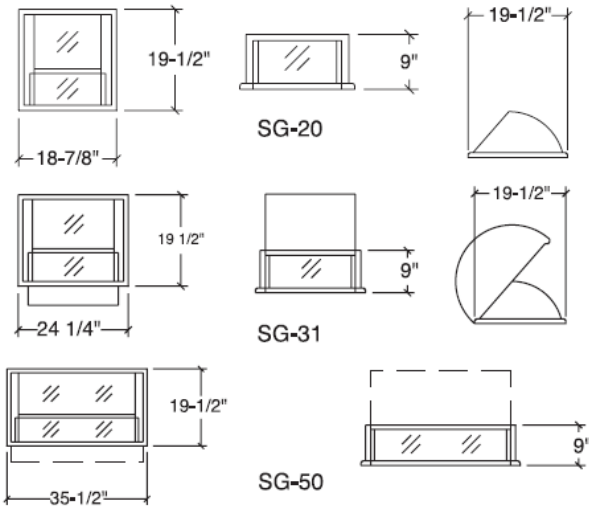
Stainless steel exterior, aluminum drip pan and coated steel bottom. Chrome or "Tru-Turn" textured rollers (specify Model HRS-20, -31 or -50 for "Tru-Turn". Heavy duty high torque motor.

Electrical Information:

HR(S)-20: 120V, 768W, 6.4 Amps, 60Hz
 HR(S)-31: 120V, 985W, 8.3 Amps, 60Hz
 208V/240V, 885/1160W, 3.2/4.8 Amps
 220V, 990W, 4.5 Amps
 HR(S)-50: 120V, 1320W, 11 Amps, 60Hz
 208/240V, 1260/1665W, 6.2/7 Amps

All 120V units use a NEMA 5-15P plug that exits from the bottom on the left rear corner.

Polycarbonate Sneeze Guards (SG)



Overall Dimension:

HR(S)-20: 8 1/2"H x 17 1/4"W x 18 5/8"D
 (21.6 cm x 43.8 cm x 47.3 cm)
 HR(S)-31: 8 1/2"H x 23 3/4"W x 18 5/8"D
 (21.6 cm x 88.3 cm x 47.3 cm)
 HR(S)-50: 8 1/2"H x 34 3/4"W x 18 5/8"D
 (21.6 cm x 88.3 cm x 47.3 cm)

NOTE: 7/16" space between rollers.

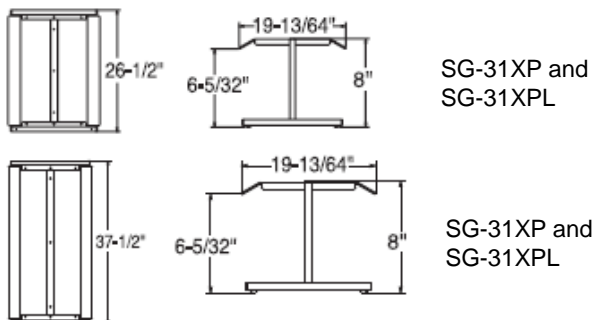
Shipping Weight:

HR(S)-20: 35 lbs (15.9 kg)
 HR(S)-31: 44 lbs (19.1 kg)
 HR(S)-50: 55 lbs (25 kg)

Sneeze Guard Specifications:

SG-20: 9"H x 18 7/8"W x 19 1/2"D
 (22.9 cm X 47.9 cm x 49.5 cm)
 SG-31: 9"H x 24 1/4"W x 19 1/2"D
 (22.9 cm x 62 cm x 49.5 cm)
 SG-31XP: 8"H x 26 1/2"W x 19 13/64"D
 (20.2 cm x 67 cm x 48.6 cm)
 SG-31XPL: 8"H x 26 1/2"W x 19 13/64"D
 (20.2 cm x 67 cm x 48.6 cm)
 SG-50: 9"H x 35 1/2"W x 19 1/2"D
 (22.9 cm x 90.2 cm x 49.5 cm)
 SG-50XP: 8"H x 37 1/2"W x 19 13/64"D
 (20.2 cm x 94.9 cm x 48.6 cm)
 SG-50XPL: 8"H x 37 1/2"W x 19 13/64"D
 (20.2 cm x 94.9 cm x 48.6 cm)

Pass Thru Sneeze Guards



Shipping Weight:

SG-20: 7 lbs (2.7 kg) SG-50: 15 lbs (6.3 kg)
 SG-31: 9 lbs (3.6 kg) SG-50XP: 20 lbs (9 kg)
 SG-31XP: 15 lbs (6.3 kg) SG-50XPL: 20 lbs (9 kg)
 SG-31XPL: 15 lbs (6.3 kg)

FOB: Cheyenne WY 82007

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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