



## Roll•A•Grill

Model Series: 8050SX-RC, 8075SXW-RC, Flat Roller Grills  
8050SX-SLT-RC, 8075SXW-SLT-RC Slant Roller Grills

### **INTRODUCTION**

1. Please read instructions before using.
2. This roller grill will be HOT during use and for a short time after it is turned off – BE CAREFUL!

### **INSTALLATION**

1. Set the roller grill on a flat surface.
2. Position the roller grill near the power outlet. Avoid the use of extension cords.
3. Plug the roller grill into a certified electrical outlet with a corresponding voltage rating as listed on the roller grill model label.
4. Clean the roller grill thoroughly before use.

### **OVERVIEW OF CONTROLS**

1. This machine has two zones, a front zone which is closest to the controls, and a rear zone which is furthest from the controls. Each zone is designated by the color of the bearings, black bearings for the front zone, and white bearings for the rear zone.
2. There are two lighted rocker switches to turn the motors on, one for each zone.
3. There are two thermostats to turn the heat on, one for each zone.
4. There are two pilot lights to indicate when the heat is on, one for each zone.
5. There is also a display that shows the approximate temperature of the zone once it reaches temperature. This display has two lights that cycle back and forth to indicate which zone's temperature is being displayed. This display is an approximation; product should be probed with a thermometer to verify that it is above the safe serving temperature.

### **STARTUP**

1. Turn on/off switches to the on position and make sure rollers are turning.
2. Turn temperature controls to desired temperature
  - ◆ Knob setting #2: temperature is approximately 140° ; HOLD
  - ◆ Knob setting #4: temperature is approximately 160° ; HOLD
  - ◆ Knob setting #6: temperature is approximately 200° ; REHEAT
  - ◆ Knob setting #8: temperature is approximately 250° ; REHEAT
3. Allow rollers to heat for 5 to 10 minutes before placing product on rollers.
4. Plastic tongs are included with the units. Use plastic to prevent serious damage to these rollers. Never use metal utensils or tools on the GripsIt rollers.
5. Once the product has finished reheating; turn the grill down to the hold zone. Never leave product on reheat as it will overcook the product and dry it out.

## **CLEANING**

1. Turn the temperature controls on high and turn the rollers on before cleaning.
2. **ALWAYS START AT THE END OF THE ROLLERS AND WIPE TOWARD THE CENTER.** This prevents extra grease from entering the sides of the roller grill and into the bearings.
  - ◆ Use a wet, soft cloth to wipe the rollers clean. NOTE: never use any metal object on the GripsIt rollers at any time. Metal will cause serious damage to the rollers.
3. After cleaning the rollers, remove the drip pan and clean with mild soap and water.

## **SERVICE INSTRUCTIONS**

### **PREVENTATIVE MAINTENANCE**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the roller grill.

1. The chains that drive the rollers should be inspected and greased once a year to be sure that they continue to operate correctly. This will allow the machine to operate for a much longer time.
2. IMPORTANT: Disconnect the roller grill from the power source before disassembly.
3. Nemco offers a greasing kit, ordering number 80586. Alternatively, any food grade grease with a temperature rating of at least 500°F can be used to grease the chains.

### **IF ROLLERS WON'T TURN**

1. Check power source to be sure the roller grill is plugged into the proper voltage outlet and that the outlet is in proper working order.
2. IMPORTANT: Disconnect the roller grill from the power source before disassembly.
3. Remove the end covers.
4. If the drive chain is off the idler sprocket, reinstall it.
5. Remove the drive chain from the sprocket on the motor shaft and if the rollers turn easily, then replace the motor.
6. Remove the chain guard and inspect the sprockets on the end of each roller. If they are loose, worn, or out of alignment, then replace the roller.
7. If the rollers are hard to turn by hand (without the chain attached) remove and clean out any accumulated foreign matter in the bearings and on the rollers.
8. IMPORTANT: Reassemble the roller grill completely before reconnecting to the power source.

### **IF ROLLER GRILL BLOWS A FUSE OR CIRCUIT BREAKER**

1. Check the capacity of the circuit being used to be sure it is not overloaded.
2. Unplug the roller grill and check it's wiring for short circuits.

### **IF ROLLERS WON'T HEAT**

Check the power source to be sure the roller grill is plugged into the proper voltage outlet and the receptacle is working. If properly connected and still no heat call NEMCO customer service at 1-800-782-6761.



**NEMCO FOOD EQUIPMENT**

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