



MERCATOR
NAVIGATING SUCCESS

FULL stainless steel R2 series HOT DOG MACHINE

USER MANUAL



***PLEASE READ THE MANUAL THOROUGHLY PRIOR TO EQUIPMENT
SET-UP, OPERATION, AND MAINTENANCE.***

The full stainless steel hot-dog maker was designed and manufactured according to the highest standards . It has many valuable features including an innovative design, quality construction, convenient operation, and quick heating elements.....

I. Specifications

Model	Voltage	Power	Temperature Range	Rollers	Dimension (in.)
MHDRG5	110V	700W	120-482°F	5	22.8 x 10 x 6.7
MHDRG7	110V	900W	120-482°F	7	22.8 x 13 x 6.7
MHDRG9	110V	1200W	120-482°F	9	22.8 x 16 x 6.7
MHDRG11	110V	1400W	120-482°F	11	22.8 x 19 x 6.7

II. Transport and Storage

During transport, handle the hot dog roller with care and protect it from strong vibrations or shocks. Do not store the machine outdoors; it should be kept in a well-ventilated indoor area.

III. Operating instructions

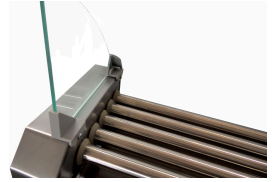
- The electrical service must match the hot dog roller.
- The circuit breaker and main socket outlet should be located near the machine.
- The machine may only be installed and connected by authorized personnel.

IV. Hot Dog Roller Cover Assembly

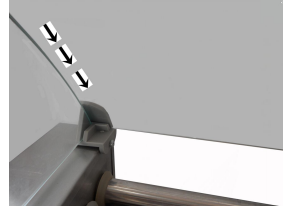
- Carefully remove the hot dog machine glass cover, and sideboards from the carton. Review the parts shown for the hot dog roller cover to ensure all required components are included for assembly.



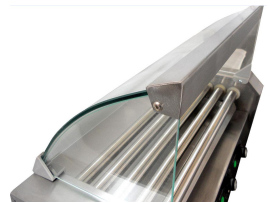
b) Place the plastic brackets onto the machine, fasten the screws, then place one of the glass side panels into the plastic bracket. Repeat for the other side.



c) Slide the curved top glass into the plastic bracket as shown.



d) Set the front stainless plate onto the edge of the top glass, and tighten the front stainless plate to the glass panels with the nuts and bolts.



V. Operation.

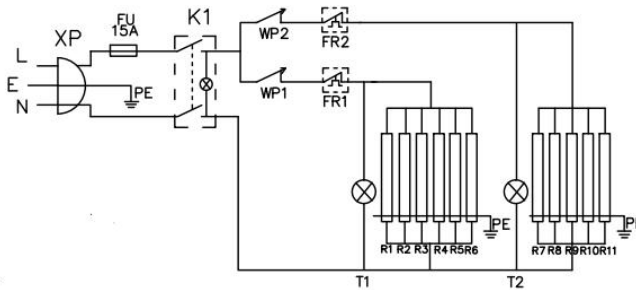
- a) Before the first use, apply a thin layer of vegetable oil to the rollers to ensure they rotate smoothly.
- b) Turn on the power switch.
- b) The temperature of the rollers can be adjusted using the controls on the front panel to achieve the desired level of food browning. The temperature control lamp lights up as you adjust the temperature control and the temperature increases. Once the selected temperature is reached, the temperature control lamp switches off. The temperature will be automatically regulated. The modern construction and efficient design of the machine make it highly economical and energy-saving.

c) Turn off the power switch after you are done cooking.

VI. Cleaning and Maintenance

- a) Turn the machine off before conducting maintenance or cleaning to prevent machine damage and/or user injuries.
- b) Do not use abrasive cleaners to clean the machine. A soft, dry cloth or non-abrasive tools will prevent damage to the surface.
- c) It is recommended to clean the machine after each use with a dry, soft cloth. This helps ensure that the functionality of the drive is not affected by dirt. Please DO NOT clean the machine with water to prevent damage.

VII. Circuit Diagram



VIII. Accessories Included

- 1) Instruction Book
- 2) Fuse -1pc.



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