



Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Model Nos. 8027-SLT, 8036-SLT, 8045W-SLT  
 GripsIt 8027SX-SLT, 8036SX-SLT, 8045SXW-SLT

## Hot Dog Roller Grills (Slanted)



8027-SLT

When it comes to making money, you can't go wrong with an original. And now, with the special merchandising feature of slanted rollers, an original has gotten even better. Operators will tell you Nemco—the original hot dog roller grill—has always been famous for its superior diehard cooking performance. Its time-tested, maintenance-free design will serve you for years and forever satisfy your customers with the tastiest, juiciest hot dogs. 360° roller rotation prevents residue buildup, while individual roller heating elements ensure heating consistency. Removable drip pan makes for easy cleaning. Requires no ventilation system. Seven heat settings offer versatile temperature control. Front and rear rollers have their own heat controls. This feature permits shutting off one section during non peak hours. *GripsIt*—this coating makes clean up easy for those sugary-coated, non-hot dog products and breakfast items.

### Standard Features:

- Rugged stainless steel and aluminum construction
- Simplest installation – plugs into any outlet with corresponding voltage
- Rollers available in either standard chrome or *GripsIt* which cleans easily with just a damp sponge
- Two individual heat controls for front and rear rollers
- Temperature control with seven heat settings
- Roller grills slant 7° for effective merchandising
- Individual heating element in each roller with superior temperature consistency from end to end
- Sealed motor with ball bearings to prevent grease leakage out of motor
- Rollers rotate at a complete 360° turn by means of roller sprocket, motor sprocket and chain
- End bearing and grease barrier double protect against grease seepage
- Removable grease drip pan
- Preheat time is 20 minutes
- Full one year factory warranty
- NSF listed and cETLus listed

### Accessories:

- Food Safety Guards available for all roller grills; offers sanitary protection
- Heated and humidified Bun Warmers keep buns fresh and ready to serve
- Bun boxes come in a variety of sizes for great merchandising
- Stainless steel Condiment Bars and Stations provide a neat and efficient way to provide condiments

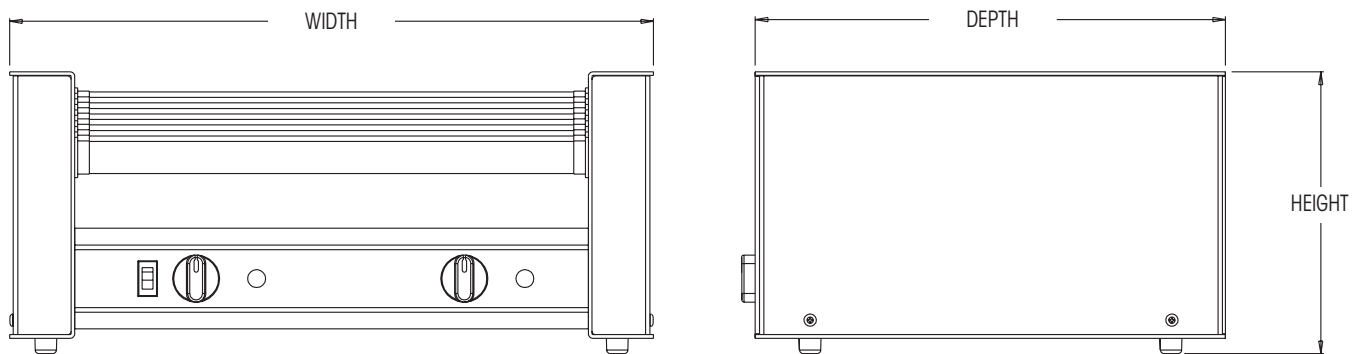


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## Model Nos.

Chrome    8027-SLT    8036-SLT    8045W-SLT

GripsIt    8027SX-SLT    8036SX-SLT    8045SXW-SLT

**Specifications:**

Model No.	Hot Dog Capacity	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Voltage	Wattage	Nominal Amps	# of Cords NEMA Configuration	Unit Weight bs./(kg.)	Shipping Weight lbs./(kg.)
8027-SLT, 8027SX-SLT	27	22 1/4 (56.5)	16 1/4 (41.3)	10 1/4 (26.0)	120	950	7.9	(1)5-15 plug	37 (16.8)	44 (20.0)
8027-SLT-220, 8027SX-SLT-220	27	22 1/4 (56.5)	16 1/4 (41.3)	10 1/4 (26.0)	220	950	4.3	(1)6-15 plug	37 (16.8)	44 (20.0)
8036-SLT, 8036SX-SLT	36	29 1/2 (74.9)	16 1/4 (41.3)	10 1/4 (26.0)	120	1500	12.5	(1)5-15 plug	48 (21.8)	55 (23.6)
8036-SLT-220, 8036SX-SLT-220	36	29 1/2 (74.9)	16 1/4 (41.3)	10 1/4 (26.0)	220	1500	6.8	(1)6-15 plug	48 (21.8)	55 (23.6)
8045W-SLT, 8045SXW-SLT	45	35 1/2 (90.2)	16 1/4 (41.3)	10 1/4 (26.0)	120	1800	15	(1)5-15 plug	54 (24.5)	63 (28.2)
8045W-SLT-220, 8045SXW-SLT-220	45	35 1/2 (90.2)	16 1/4 (41.3)	10 1/4 (26.0)	220	1800	8.2	(1)6-15 plug	54 (24.5)	63 (28.2)

(SX) Denotes special non-slip *GripsIt* coating

**Typical Specifications**

Roller Grill shall be stainless steel and heavy-duty aluminum construction and use a non slip *GripsIt* or chrome rollers and tubular heating elements. Rollers slant from front to rear of unit by 7° for effective merchandising. One element shall be contained in each roller. Seven setting infinite temperature control provides flexible cooking and holding. Unit shall have a sealed motor with ball bearings for long life. Each roller shall have a PTFE end bearing and FEP grease barrier combination. The unit shall be equipped with a pilot light, lighted rocker switch and operate on 120V (60Hz) with (1) or (2) 6' cord (s) and NEMA 5-15P, 5-20P, on 220V (60Hz) with a 6' cord and NEMA 6-15P, NEMA 6-15P, or on 230V (50Hz) with a 6' cord and SCHUKO CEE7-7. Roller grills shall carry the approval of cETLus (120V, 220V), shall be listed with the National Sanitation Foundation (120V), and shall carry the approval of CE (230V).



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