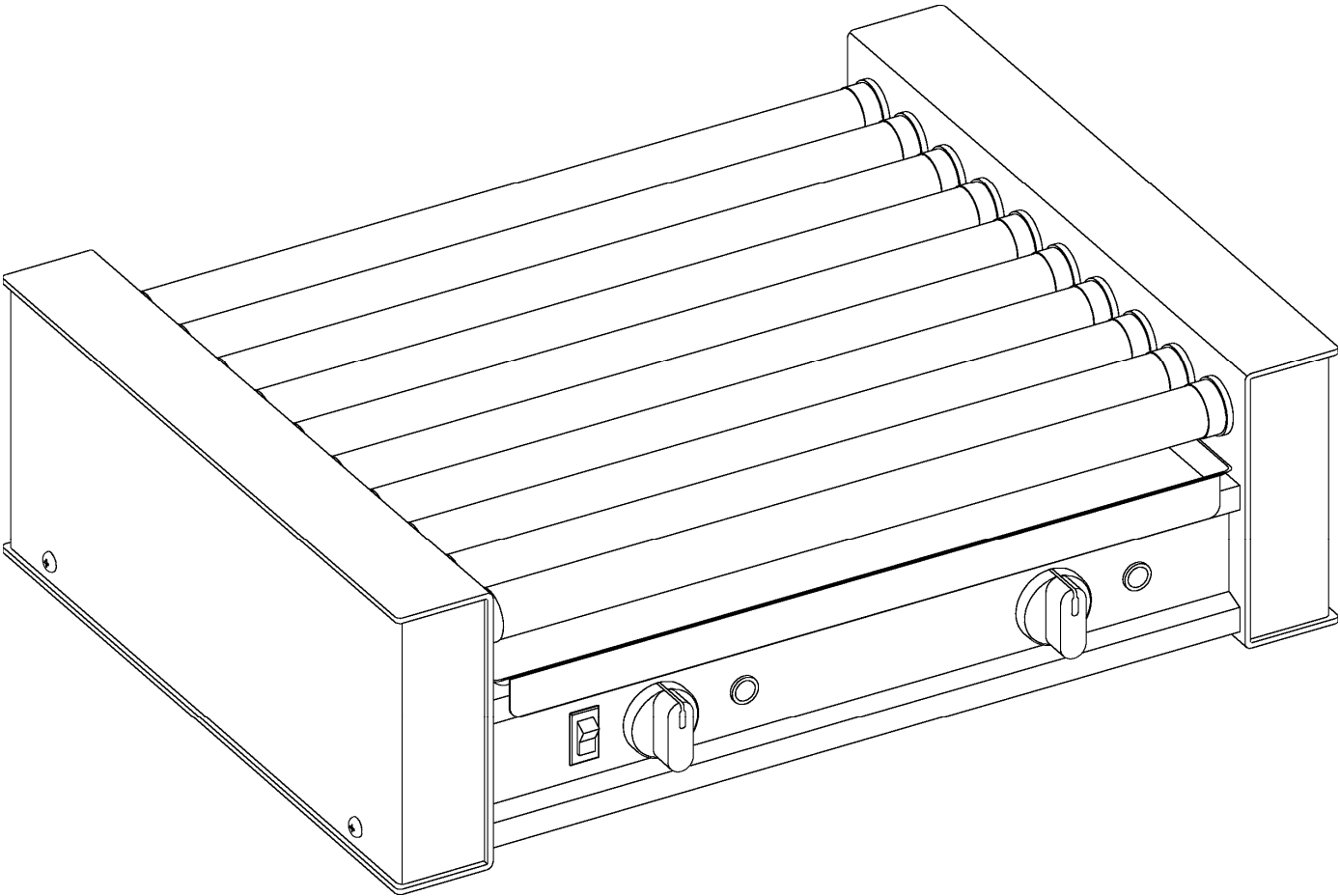


NEMCO®

Roll-A-Grill



NEMCO®
FOOD EQUIPMENT



Roll•A•Grill

Model Series: 8010, 8018, 8027, 8036, 8045W, 8045N, & 8075
Includes Chrome, or GripsIt, Flat or Slant, and 120 Volt or 220 Volt Units

OPERATING AND MAINTENANCE INSTRUCTIONS AND SERVICE PARTS LIST

INTRODUCTION

1. Please read instructions before using
2. Clean machine thoroughly before and after all uses using cleaning instructions below
3. This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL

SAFETY INSTRUCTIONS

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels. Units with two cords must be plugged into outlets on individual branch circuits.
2. There is one motor in the units that have one on/off switch.
3. There are two motors in units that have two on/off switches. The left switch controls the rotation of the front set of rollers and the right switch controls the rotation of the rear set of rollers.
4. On units with two temperature controls, the left dial controls the front half of the rollers which are denoted by black bearings. The right dial controls the rear rollers which have white bearings.
5. Units with four temperature controls operate from left to right across front panel.
 - ◆ Switch #1 controls the heat in the front four rollers 1-4 which are designated by black bearings.
 - ◆ Switch #2 controls the heat in the next four rollers 5-8 which are designated by white bearings.
 - ◆ Switch #3 controls the heat in the next four rollers 9-12 which are designated by white bearings.
 - ◆ Switch #4 controls the heat in the next four rollers 13-16 which are designated by black bearings.

PREPARATION

1. Set unit on a flat surface
2. Position unit near the power outlet. Avoid the use of extension cords.
3. Clean unit thoroughly before use.
4. If unit fails to operate properly when first installed call NEMCO customer service at 1-800-782-6761.

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 at 150° ; HOLD
 - ◆ Knob setting #4: temperature is at 180° ; HOLD
 - ◆ Knob setting #8: temperature is at 220° ; COOK
 - ◆ Knob setting #10: temperature is at 300° ; PREHEAT
3. Allow rollers to heat for 5 to 10 minutes before placing product on rollers.
4. Plastic tongs are included with units with Gripsit rollers. Use plastic to prevent serious damage to these rollers. Never use metal utensils or tools on the Gripsit rollers.

ELECTRICAL REQUIREMENTS

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into outlet with sufficient power.

OPERATION

1. During slow sales 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 the rear to the front and reload.
2. During busy periods, set rear control to medium and front control to high. Serve from the front rollers first.
3. During very busy periods, set all thermostats on high. Fill all of the rollers with product. At this temperature, product should be sold within 15 minutes.

IMPORTANT: Never serve product from low heat if not approved by the health department. NEVER CHANGE PRODUCT FROM HIGH TO LOW HEAT AS THIS CHANGE IN TEMPERATURE CAUSES THE PRODUCT TO SHRIVEL.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit

1. Turn temperature controls on high and turn 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 unit and into the bearings.
 - ◆ Gripsit rollers: Use a soft cloth to wipe the rollers clean. If the build up on the rollers cannot be removed by just wiping with a wet cloth, wrap some ice cubes inside a soft towel and rub over the rollers. NOTE: Never use any metal objects on the Gripsit rollers at any time. Metal will cause serious damage to the rollers.
 - ◆ Chrome rollers: Each unit comes with a two sided sponge. Use the rough side of the sponge to remove all residue from the rollers. If build up of residue cannot be removed from the rollers by wiping with a course sponge you may use any type of kitchen abrasive to clean the rollers.
3. After cleaning the rollers, remove the drip pan and clean with mild soap and water.

SERVICE INSTRUCTIONS

IF ROLLERS WON'T TURN

1. Check power source to be sure machine is plugged into the proper voltage outlet and that the outlet is in proper working order
2. IMPORTANT: Disconnect the unit 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. Before reconnecting the chain to the motor, pull the chain by hand. The chain should pull the rollers easily and freely and should not ride up on the sprockets of the rollers and jam against the top of the chain guard. If the chain pulls freely, the motor can be reconnected. Do not reconnect if there is any difficulty with the chain turning since undue strain on the motor will shorten its life.
9. IMPORTANT: Reassemble the machine completely before reconnecting to the power source.

IF MACHINE BLOWS A FUSE OR CIRCUIT BREAKER

1. Check capacity of the circuit being used to be sure it isn't overloaded
2. Unplug the unit and check it's wiring for short circuits.

IF ROLLERS WON'T HEAT

Check power source to be sure machine is plugged into the proper voltage outlet (120 or 220 volt) and the receptacle is working. If properly connected and still no heat call NEMCO customer service at 1-800-782-6761

IF PILOT LIGHTS DON'T WORK

1. Disconnect the unit from the power source, open the control panel by removing both end covers and look for loose connections.
2. If unit is properly wired, replace the pilot light.
3. Replace end covers and reconnect the machine.

HOW TO REPLACE THE MOTOR

1. Disconnect the unit from the power source.
2. Remove the end cover from the motor side. On single motor units (one on/off switch) the motor is on the left while facing the operator side on the unit. On dual motor machines there is a motor on each side. The motor on the left drives the front rollers and the motor on the right drives the rear rollers.
3. Disconnect the chain from the motor sprocket and then remove the motor sprocket from the motor.
4. Turn the unit over and remove the bottom cover. Disconnect the motor wires and remove the motor screws. Remove the motor and replace with a new motor.
5. To reassemble, reverse the above procedure BEFORE RECONNECTING TO THE POWER SOURCE.

HOW TO REPLACE THE THERMOSTAT

1. Disconnect the unit from the power source.
2. Remove the knobs and the drip pan.
3. Turn the unit over and remove the bottom cover.
4. Loosen nuts or screws that hold the thermostat to the unit. Disconnect wires from the thermostat, replace with new thermostat and reconnect wires as per the diagram.
5. To reassemble, reverse the above procedure BEFORE RECONNECTING TO THE POWER SOURCE.

HOW TO REPLACE THE ROLLERS

1. Disconnect the unit from the power source.
2. Remove the end covers from each side of the unit.
3. Remove the wires and the clips from both ends of the element and remove the element.
4. Remove motor sprocket with 3/32 Allen wrench.
5. Remove the chain guard by removing the two screws.
6. Disconnect chain from motor and rollers.
7. Remove rollers and replace with new rollers
8. To reassemble, reverse the above procedure

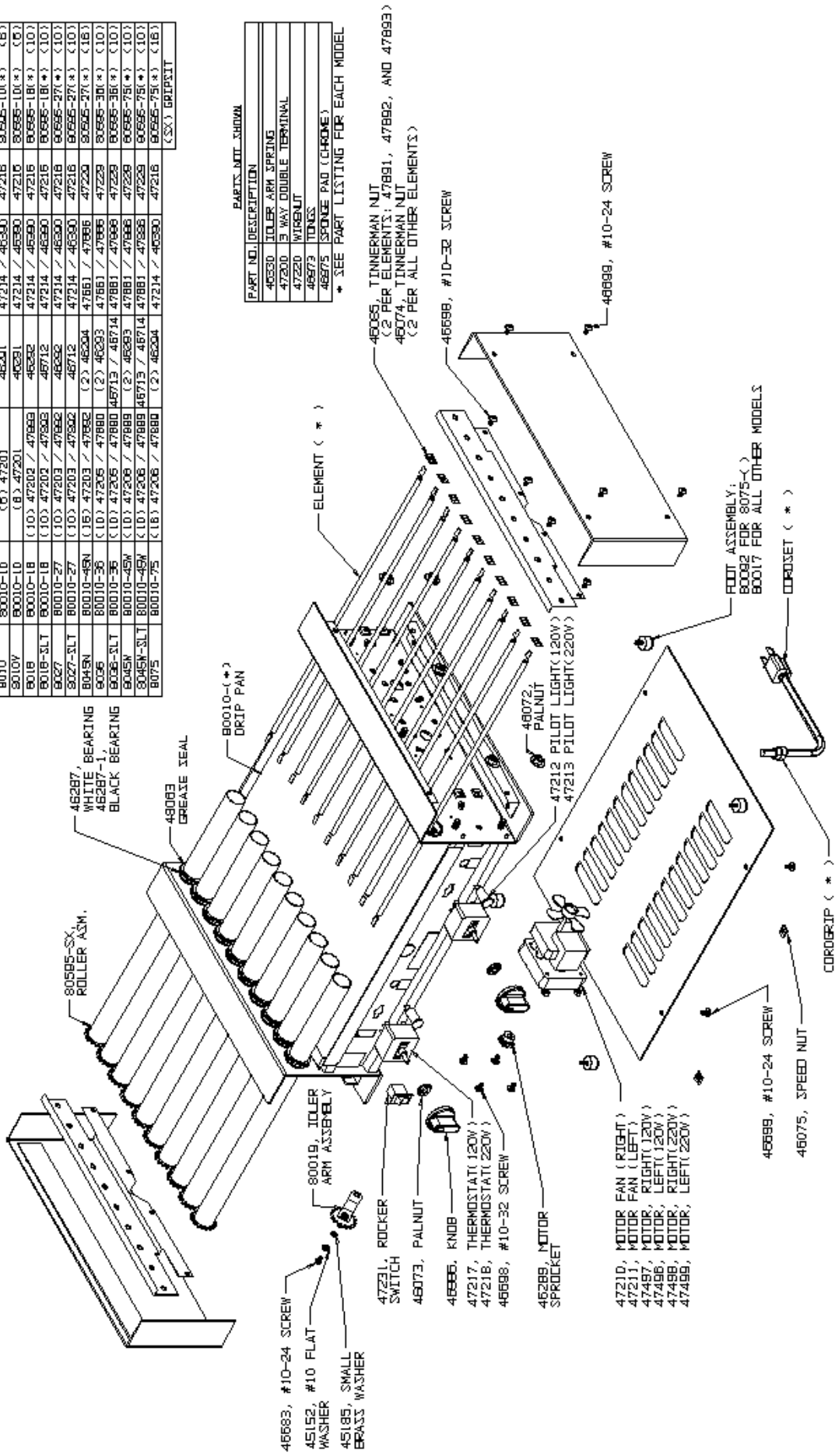
NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE ROLLERS OR ROLLER COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A ROLLER OR ROLLER COATING CLAIM IS WARRANTED.

ROLLER GRILL EXPLODED PARTS DRAWING

MODEL #	DRIP PAN	ELEMENT (120/220)	CHAIN (L/R)	CORD (120/220)	CORROGRIP	ROLLERS
8010	80010-10	(6) 47201	46281	47214 / 46300	47216	80595-10(*) (6)
8010V	80010-10	(8) 47201	46281	47214 / 46300	47216	80595-10(*) (8)
8018	80010-18	(10) 47202 / 47869	46282	47214 / 46300	47216	80595-18(*) (10)
8018-3LT	80010-18	(10) 47203 / 47868	46712	47214 / 46300	47216	80595-18(*) (10)
8027	80010-27	(10) 47203 / 47868	46282	47214 / 46300	47216	80595-27(*) (10)
8027-3LT	80010-27	(10) 47203 / 47868	46712	47214 / 46300	47216	80595-27(*) (10)
8045N	80010-45N	(15) 47203 / 47868	(2) 46204	47861 / 47866	47220	80595-27(*) (15)
8036	80010-36	(10) 47205 / 47860	(2) 46283	47861 / 47866	47229	80595-36(*) (10)
8036-3LT	80010-36	(10) 47205 / 47860	46713 / 46714	47861 / 47866	47229	80595-36(*) (10)
8045N	80010-45N	(10) 47206 / 47869	(2) 46283	47861 / 47866	47229	80595-75(*) (10)
8045N-3LT	80010-45N	(10) 47206 / 47869	46713 / 46714	47861 / 47866	47229	80595-75(*) (10)
8075	80010-75	(16) 47206 / 47860	(2) 46204	47214 / 46300	47216	80595-75(*) (16)

PARTS DET. DRAWING	
PART NO.	DESCRIPTION
46300	TOLER ARM SPRING
47200	3 WAY DOUBLE TERMINAL
47220	WASHER
46873	TURNUT
46875	SPONGE PAD (CHROME)

* SEE PART LISTING FOR EACH MODEL



NEMCO FOOD EQUIPMENT
 Customer Service 1-800-782-6761
 www.nemcofoodequip.com

