



Hot Dog Roller Grills

model #: 8010, 8010SX, 8018, 8018SX, 8027, 8027SX, 8036, 8036SX, 8045W, 8045SXW, 8045N, 8045SXN, 8075, 8075SX

When it comes to making money, you can't go wrong with an original. Operators will tell you Nemco—the original hot dog roller grill—has always been famous for its superior diehard cooking performance.

Its time-tested, low-maintenance 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. GripsIt, Nemco's optimized non-slip technology, allows for turning of a variety of items, including breaded and sugary-coated products, all while keeping clean-up easy.

STANDARD FEATURES

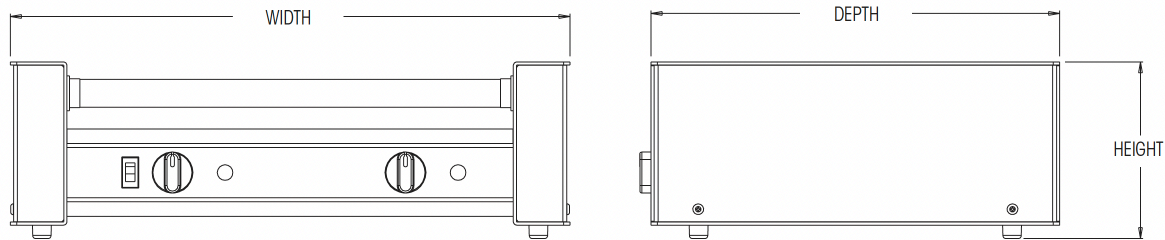
- Rugged stainless steel and aluminum construction
- Simplest installation - plugs into any outlet with corresponding voltage
- Rollers available in either standard chrome or GripsIt, which cleans easily with just a damp sponge
- Two individual heat controls for front and rear rollers (except 8010 series)
- Infinite temperature control for versatile heat settings
- 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 a roller sprocket, motor sprocket and chain
- End bearing and grease barrier double protect against grease seepage
- Removable grease drip pan
- Preheat time is 10 minutes
- Full one year factory warranty
- NSF 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
- Condiment and dispensing units provide a neat and efficient way to provide condiments



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| Model # | Description | Size | Volts | Watts | Amps | No. of Rollers | No. of Cords | No. of 5" Franks Per Hour | Unit Weight | Shipping Weight |
|------------------|---|------------------|-------|-------|------|----------------|--------------|---------------------------|-------------|-----------------|
| 8010 8010SX | 10 Hot Dogs, Chrome 10 Hot Dogs, Gripslt | 16" x 11" x 7¼" | 120 | 330 | 2.8 | 6 | 1 / 5-15P | 10-200 | 18 lbs | 20 lbs |
| 8018 8018SX | 18 Hot Dogs, Chrome 18 Hot Dogs, Gripslt | 18½" x 16¼" x 7" | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 18-360 | 29 lbs | 35 lbs |
| 8027 8027SX | 27 Hot Dogs, Chrome 27 Hot Dogs, Gripslt | 22¼" x 16¼" x 7" | 120 | 950 | 7.9 | 10 | 1 / 5-15P | 27-540 | 33 lbs | 38 lbs |
| 8036 8036SX | 36 Hot Dogs, Chrome 36 Hot Dogs, Gripslt | 29½" x 16¼" x 7" | 120 | 1500 | 12.5 | 10 | 1 / 5-15P | 36-720 | 44 lbs | 50 lbs |
| 8045W 8045SXW | Wide, 45 Hot Dogs, Chrome Wide, 45 Hot Dogs, Gripslt | 35½" x 16¼" x 7" | 120 | 1800 | 15.0 | 10 | 1 / 5-15P | 45-900 | 51 lbs | 57 lbs |
| 8045N 8045SXN | Narrow, 45 Hot Dogs, Chrome Narrow, 45 Hot Dogs, Gripslt | 22¼" x 25¾" x 7" | 120 | 1520 | 12.7 | 16 | 1 / 5-15P | 45-900 | 52 lbs | 58 lbs |
| 8075 8075SX | 75 Hot Dogs, Chrome 75 Hot Dogs, Gripslt | 35½" x 25¾" x 7" | 120 | 2880 | 24.0 | 16 | 2 / 5-15P | 75-1500 | 75 lbs | 83 lbs |

*All models available in 220 and 230 volts.

TYPICAL SPECIFICATIONS

Roller Grill shall be stainless steel and heavy-duty aluminum construction and use a special non-slip *Gripslt*, or chrome rollers and tubular heating elements. 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, 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).