

Avantco 50 Slanted Hot Dog Roller Grill with Pass-Through Canopy and 144 Bun Cabinet

Item #177RG50KIT2



Technical Data

Width	34 11/16 Inches
Depth	19 7/8 Inches
Height	26 7/8 Inches
Cabinet Width	34 1/4 Inches
Cooking Surface Width	34 11/16 Inches
Sneeze Guard Width	34 5/8 Inches
Cabinet Depth	19 7/8 Inches
Cooking Surface Depth	18 5/16 Inches
Sneeze Guard Depth	18 1/2 Inches
Cabinet Height	7 1/4 Inches

Features

- Complete hot dog station great for concession stands and convenience stores
- Easy-to-clean, non-stick stainless steel rollers and a removable drip tray
- Stainless steel bun cabinet fits up to 144 buns and can support the roller grill on-top
- Clear pass-through canopy features a top shelf for product placement and allows dual-sided service
- 120V, 1460W grill with durable, high-torque motor

Certifications



5-15P



ETL Listed

Technical Data

Cooking Surface Height	11 Inches
Sneeze Guard Height	8 5/8 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1460 Watts
Control Type	Analog
Features	Non-Stick Pass-Through Canopy Rear Control With Sneeze Guard
Hot Dog Capacity	50 Hot Dogs
Number of Heating Zones	2 Zones
Plug Type	NEMA 5-15P
Power Type	Electric
Top Style	Slanted
Type	Hot Dog Rollers with Bun Holder

Notes & Details

As an all-American food, hot dogs are a classic addition to fast casual menus nationwide. To help you start serving juicy hot dogs at your concession stand or convenience store, Avantco offers a convenient 3 piece station, which includes a roller grill, pass-through canopy, and bun cabinet. Together, this station gives you the means of cooking hot dogs, a way to keep them safe and accessible, and a place to store plenty of buns nearby for fast service.

The roller grill features 11 non-stick rollers and can fit up to 50 hot dogs simultaneously, making it great for low to moderate volume operations. The grill's slanted design even shows off all of your products at once to entice your guests. Besides hot dogs, the grill is also well suited to cook up egg rolls, sausages, and even taquitos. Whatever you're cooking, the continually rotating rollers will ensure that it's evenly cooked from all sides. Plus, two temperature control knobs let you adjust the front and rear rollers independently for energy efficiency. This also allows you to use one roller zone for cooking and the other for holding. For minimal maintenance, non-stick seals prevent grease from entering the base of the grill and contacting the motor and drive chain. The drip tray is removable as well, and since the grill is made from heavy-duty stainless steel with non-skid feet, it's easy to clean at the end of each day.

To set up the hot dog station for maximum space-efficiency, place the roller grill on top of the bun cabinet. This stainless steel cabinet can hold up to 144 hot dog buns at a time, capable of getting staff through busy periods with minimal restocking. Simply cook the meat on the grill, retrieve a bun from the cabinet below, and serve! Since the station comes with a clear pass-through canopy, it even allows service on either side. Its flat top also provides a surface for temporarily placing items.

Easy to use, durable, and designed for efficient workflow, this set of hot dog equipment is the perfect way to add hot dogs to the menu. The grill requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.