REDFOX®

Instruction manual



Hot dog glass cylinder 230 V / 1N
HD N

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TABLE OF CONTENTS

1. DECLARATION OF CONFORMITY 3

2. TECHNICAL DATA 3

3. SAFETY MEASURES FOR FIRE PROTECTION 3

4. INSTALLATION 4

5. INSTRUCTIONS FOR USE 4

6. CLEANING AND MAINTENANCE 7

1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
260	353	353	6.00	1.000

Loading	Gross depth [mm]	Gross Height [mm]	Maximum device temperature [°C]	Minimum device temperature [°C]
230 V / 1N - 50 Hz	295	350	90	30

Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
0.035	0.029	7.00	340

3. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

4. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

5. INSTRUCTIONS FOR USE

Attention! Before using the device, it is necessary to remove the protective films, wash it well with water and dish soap and then wipe it with a clean cloth.

HD - 01, 02, 03, 04

Insert the power cable into the socket, turn on the main switch (A), the green light (B) indicates the operation of the device. For HD 01 - HD03, use position 2 to warm up the appliance and position 1 to maintain the temperature of the appliance. The device reaches operating temperature in about 10-15 minutes. After reaching the operating temperature, slide the roll onto the tip with slight pressure and after reaching the desired temperature, freely remove it from the tip. Be very careful when sliding the pastry onto the tip to avoid injury from the tip. When the device is in operation, do not touch the tips with an unprotected hand due to their higher temperature.

HD - 03N, 03N/K

Insert the power cable into the socket, turn on the main switch (A), the green indicator light (B) indicates the heating of the spikes. Use position 2 to warm up the appliance and position 1 to maintain the temperature of the appliance. Carefully remove the glass cylinder and pour 2-4 cm of water into the stainless steel bowl. Carefully return the glass cylinder including the bottom and the partition wall. Then you can stack the sausages in the cylinder. The separating wall prevents the mixing of already heated sausages and sausages that have been additionally added. Close the glass cylinder with the lid. Turn on the switch (C) and set the thermostat to the desired temperature for heating the sausages. The device reaches operating temperature in about 10-15 minutes. After reaching the operating temperature, slide the roll onto the tip with slight pressure, and after reaching the desired temperature, freely remove it from the tip and insert the heated sausage into the opening.

HD - 04N, 04N/K

Insert the power cable into the socket, turn on the main switch (A), the green indicator light (B) indicates the heating of the spikes. Carefully remove the glass cylinder and pour 2-4 cm of water into the stainless steel bowl. Carefully return the glass cylinder including the bottom and the partition wall. Then you can stack the sausages in the cylinder. The separating wall prevents the mixing of already heated sausages and sausages that have been additionally added. Close the glass cylinder with the lid. Turn on the switch (C) and set the thermostat to the desired temperature for heating the sausages. The device reaches operating temperature in about 10-15 minutes. After reaching the operating temperature, slide the roll onto the tip with slight pressure, and after reaching the desired temperature, freely remove it from the tip and insert the heated sausage into the opening.

HD - N, N/K

Carefully remove the glass cylinder and pour 2-4 cm of water into the stainless steel bowl. Carefully return the glass cylinder including the bottom and the partition wall. Then you can stack the sausages in the cylinder. The separating wall prevents the mixing of already heated sausages and sausages that have been additionally added. Close the glass cylinder with the lid. Insert the power cable into the socket, turn on the switch (C) and set the thermostat to the desired temperature for heating the sausages, the green light (D) indicates that the sausages are being heated. The device reaches operating temperature in about 10-15 minutes. Depending on the size and quantity, the sausages take approx. 15 minutes to heat up. The basket allows sausages to be removed more easily.

ATTENTION!

Be very careful when sliding the pastry onto the tip to avoid injury from the tip. When the device is in operation, do not touch the tips and the glass cylinder with an unprotected hand because of their higher temperature. Do not leave the device switched on unattended and operated by untrained persons.



A on/off switch for the rolls heater

B Pilot light

C on/off switch for the sausage heater

D Pilot light

E Regulation knob

6. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**