

Professional Sausage Roller Heater

11 chrome rollers | 2 independent heating zones

RG 11 B | Roller Grill | France



KEY SPECS

SAUSAGE ROLLER HEATER

Model	RG 11 B
Chrome rollers	11
Heating zones	2 independent
Capacity	20 sausages
Service output	96 hot dogs/hour
Power	1.4 kW
Voltage	230 V
Weight	20 kg
Dimensions	545 x 460 x 240 mm

11-ROLLER HEATER

Two independent heating zones for fast, flexible hot-dog service.

RG 11 B | Professional Sausage Roller Heater

Dimensions (W x D x H): 545 x 460 x 240 mm

Commercial hot-dog roller heater with 11 chrome rollers and two separately controlled heating zones. Designed to keep pre-cooked sausages at serving temperature.

Product Features & Technical Specifications

RG 11 B | Professional Sausage Roller Heater

KEY FEATURES

- 11 chrome rollers, each 30 mm in diameter and rated at 125 W.
- Two independently controlled heating zones for flexible operation.
- Holds approximately 20 pre-cooked sausages at serving temperature.
- Service capacity of up to 96 hot dogs per hour, as supplied.
- 15 mm gap between adjacent rollers.
- Completely removable stainless-steel tray; dishwasher-safe.
- On/off switches, energy regulators, pilot lights and high-performance motor.
- Compact design can be topped with the Roller Grill CB 20 bun warmer.

TECHNICAL SPECIFICATIONS

Model	RG 11 B
Product	Professional sausage roller heater
Manufacturer / origin	Roller Grill / France
Roller count / material	11 chrome rollers
Heating zones	2 independent heating zones
Roller diameter / gap	30 mm / 15 mm
Power per roller	125 W
Sausage holding capacity	20 pre-cooked sausages
Hot-dog service capacity	Up to 96 per hour
Removable drip / collection tray	Stainless steel; dishwasher-safe
Controls	On/off switches; energy regulators; pilot lights
Drive	High-performance motor
Voltage	230 V
Total rated electrical power	1.4 kW (1400 W)
Weight	20 kg
Dimensions (W x D x H)	545 x 460 x 240 mm

PRODUCT OVERVIEW

The Roller Grill RG 11 B is a professional 11-roller sausage heater for hot-dog counters and catering operations. Two independent heating zones help keep pre-cooked sausages at the appropriate serving temperature. A removable stainless-steel tray makes cleaning easier, and the unit can be paired with the CB 20 bun warmer.