



Hot Dog Steamer Operation Instructions and Specs.

Electrical Specifications:

1000 Watts, 120V 60HZ., 15AMP Plug (NEMA 5-15P) 5 Ft. Long

Dimensions:

Width: 19" Length: 15.5" Height: 16" Weight: 30 lb.

Operating Instructions

Installation

1. Make sure the steamer is placed and operated on a flat, level surface.
2. Make sure to plug in to a dedicated line with the specifications above and that **no other appliances** are on the same circuit.

Controls and their functions

ON/OFF SWITCH: Turns on the machine by supplying power to the heat element.

HEAT CONTROL: By Adjusting the knob up or down, the heat control will adjust the temperature of the steamer.

Operating procedure

1. Remove the two lids from the top of the machine.
2. Remove all baskets and partitions from the interior of the machine.
3. Pour distilled water into the bottom of the heating compartment until the water level is 1/2" below the ledge that the steam baffle rests on. **DO NOT** fill above the ledge as the cabinet will leak and the hot dogs will be sitting in water.
4. Replace all partitions and baskets.
5. Place the **hot dogs** in the **small basket**, and the **buns** in the **large basket**.
Arrange the hot dogs and buns so that there is free circulation of steam.
The steamer will hold 90 dogs and 40 buns and take 15 to 40 minutes depending on quantity in steamer.
6. Turn the power switch to the "ON" position and set the heat control to the desired temperature.
7. Keep the doors closed when not serving.
8. Add water when necessary to maintain water level.

Tips:

Speed up the cooking process by using **hot** water instead of cold and start by **first** steaming only the dogs.

Then put the buns in the steamer close to serving time to prevent them from absorbing too much steam and becoming soggy.

Once the hot dogs are fully cooked, lower the temperature setting to prevent overcooking.