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Hot Dog Steamer Operating Instructions

- 1. Remove the two lids from the top of the machine.
- 2. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
- 3. Pour distilled water into the bottom of the heating compartment until the water level is just below the ledge that the steam baffle rests on. Do not fill above the ledge as the cabinet will leak, and the hot dog buns will be sitting in water.
- 4. Replace the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
- 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.
- 6. Put the two lids back on the top of the machine.
- 7. Turn the On/Off switch to the "ON" position, and set the heat control knob to the desired temperature.
- 8. Keep the lids closed when not serving.
- 9. Add more water as necessary to maintain water level.



Cleaning Instructions

- 1. Unplug the unit's power cord from the receptacle.
- 2. Remove any remaining hot dogs and buns.
- 3. Make sure the water in the machine has had time to cool before draining.
- 4. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
- 5. Place a container under the drain spout on the right front corner of the machine.
- 6. Unscrew the drain cap and allow the water to drain into the container.
- 7. Wipe the inside of the steamer with a damp cloth and wipe dry.
- 8. When the unit has dried; re-install the hot dog basket, bun basket, partitions, steam baffle, and juice pan.

Troubleshooting Tips

Condensation On The Outside Of The Hot Dog Steamer

Cool air striking the warm steamer may cause moisture accumulation. Protect the unit against cool drafts of air.

Casing Of Hot Dogs Burst

Too much steam is being generated. Move the thermostat control to a lower setting.

Buns Are Too Soggy, Or Too Dry

Too much, or too little steam will produce these conditions. Control the amount of steam by adjusting the temperature control, as necessary. Some buns are better adapted for steaming than others. Experiment with different kinds/brands of buns until you find the one best suited for your application.

Important!

THE MACHINE IS NOT TO BE OPERATED BY MINORS

WATER MAY BE HOT, ALLOW TO COOL TO AVOID BURNS