

Hot Dog Steamer

Installation:

Install in a level position. Connect the cord to correct voltage outlet.

Operating procedure:

1. Remove the hot dog basket and juice tray. Add approximately 10 Qt. **HOT WATER (NO MORE)** (this is 6 pitchers) of water into the heating compartment so that the water level is above the heating element. Using **HOT WATER** will reduce the heating time.
2. Place the tray and partition into the unit and put the wire compartment in place.
3. Place the hot dogs in the small compartment and the buns in the wire rack in the large compartment. Arrange the hot dogs so that there is free circulation of steam
4. Turn the switch to the “on” position and set the thermostat control on “high” until steam is generated.
5. For normal operation, set the thermostat control in the center of the range between “low” and “high”.
6. The steaming compartments have been designed to deliver the proper amount of steam in each compartment. **NO** adjustment is necessary.
7. Keep the lids closed while not serving.
8. Add more water as necessary to maintain the water level. Add **HOT WATER**, if possible.

PARTS SENT OUT WITH RENTAL:

- 1 Pair Tongs
- 1 Hot Dog Basket
- 1 Bun Basket
- 1 Juice Tray
- 2 Lids
- 1 Divider, Metal
- 2 Metal Grates
- 1 Plastic Pitcher

CARE AND CLEANING:

Although corrosion resistant, stainless steel should be cleaned daily to prevent pitting action:

1. Unplug the unit's power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water from the drain pipe.
4. Remove the wire compartments, juice tray, bun tray and partition and thoroughly clean the entire unit.
5. Use a mild detergent or soap and water to clean the steamer parts. Thoroughly rinse the compartments after washing and dry them before using.
6. For stubborn spots or stains, a mild household abrasive cleaner may be used. When applying abrasive cleaners always rub in the grain direction to preserve the metal finish.
7. Wipe the inside of the steamer clean with a damp cloth and soapy water, rinse, then dry.
8. When the unit has been thoroughly cleaned, rinsed, and dried; re-insert the removable parts into the unit in the reverse order of removal.

***WATER MAY BE HOT, ALLOW
TO COOL TO AVOID BURNS.**

**IF YOU HAVE ANY QUESTIONS REGARDING THE
USE OR CARE OF THIS ITEM. PLEASE CALL
(765) 423-5543 OR 1-800-777-6439**