

# HOT DOG STEAMER



## Voltage

The steamer is equipped for use on the voltage specified on the nameplate

## CAUTION

Do not connect to any other type of current or the machine will be seriously damaged.

## INSTALLATION/OPERATION PROCEDURE

1. Place unit on a level surface. Pour three to six quarts of water into the hot dog (small) compartment. Do not overfill. (The use of hot water will reduce pre-heat time.)
2. Turn the switch to "on" position and set the thermostat control on "high" until steam is generated.
3. For normal operation set the thermostat control in the center of the range between "high" and "low."
4. Place hot dogs in small compartment and buns on the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
5. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the center cover.
6. Keep the lids closed when not serving.
7. Add water as it becomes necessary to maintain the water level. (add hot water for best results.)

## CAUTION

DO NOT ALLOW THE UNIT TO BOIL DRY. ADD WATER WHEN REQUIRED. DAMAGE TO THE HEATING CIRCUIT CAN RESULT FROM ALLOWING A DRY UNIT TO RUN.

At the end of each day's operation:

1. Disconnect the lead-in cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water through the drain pipe.
4. Remove the perforated tray from the hot dog compartment and the wire rack and steam baffle assembly from the bun compartment. Remove the bun tray, partition and the glass panels. Thoroughly clean the entire unit/ stainless steel, while corrosion resistant, should be cleaned daily to prevent pitting.

## **POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES**

Evidence of condensation of the outside of the steamer: Cool air striking the warm surface of the steamer may cause moisture to collect. Protect the unit against cool drafts if air.

Casing of the hot dogs burst: Too much steam is being generated. Move thermostat control to a lower setting.

Buns too soggy or too dry: Too much steam or too little will produce this condition. Control the amount of steam by adjusting the thermostat control as required. Also by adjusting the humidity control lever located in the bun compartment under the center cover. If the buns are too soggy, try adding buns to the unit after the hot dogs have fully cooked.

Some buns are better adapted for steaming than others: with some experimentation you will find the one best suited to your needs.