

# HOTDOG STEAMER INTRUCTIONS

## INSTALLATION/OPERATION PROCEDURE

1. Place the unit on a level surface.
2. Pour three to six quarts of water into the hot dog (small) compartment at least ½” above the coils. Do not overfill. Use hot water for faster heating.
3. Turn the switch to “on” position and set the thermostat control on “high” until steam is generated.
4. **Keep plastic food bags away from steamer - it will melt them.**
5. Set the thermostat control in the center of the range between “high” and “low.”
6. Place the hot dogs in the small compartment and buns on the wire rack in the large compartment arranged to allow free circulation of steam.
7. Allow at least 20 minutes for the hot dogs to be thoroughly cooked.
8. The bun area has a damper to keep buns from getting too much moisture. You may need to add more after the hot dogs have steamed for a time. 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.
9. Keep the lids closed when not serving.
10. **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. DO NOT run on long extension cord or generator/machine may surge and burn up.**

## 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 drainpipe.

## POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES

*Evidence of condensation on 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 of air.

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

*Buns too soggy or too dry:* Too much steam or too little steam 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 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.

*Hot Dog Roller w/larger spindles: Takes a approximately 20 mins. 20 hot dogs.*

*Hot Dog Steamer: Takes 20-25 mins. 50-70 hot dogs-20-30 buns.*

*Hot Dog Broiler: Takes the most time, better flavor. Carousel style. A half an hour. 20 hot dogs.*