

Hot Dog Steamer



Operating the Hot Dog Steamer

***** FOR SAFETY REASONS, CHILDREN SHOULD NOT OPERATE THIS MACHINE. *****

1. Do not leave machine unattended while in use
2. Remove the two lids from the top of the machine.
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 on 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 the Hot Dog Steamer

***** THIS MACHINE MUST BE RETURNED CLEAN OR THERE WILL BE A \$50 CLEANING CHARGE *****

1. Unplug the machine.
2. Remove any remaining hot dogs and buns
3. Make sure the water in the machine has had time to cool before draining.
4. Twist silver cap off of drain that is on the front of the machine.
5. Tilt the machine to the side to drain the water
6. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan. Use a mild soap and water to clean these items, then set aside and allow to dry.
7. Wipe the inside of the steamer with a damp cloth and soapy water. Rinse, and wipe dry.
8. When the unit is thoroughly clean, reinstall the hot dog basket, bun basket, partitions, steam baffle, and juice pan.