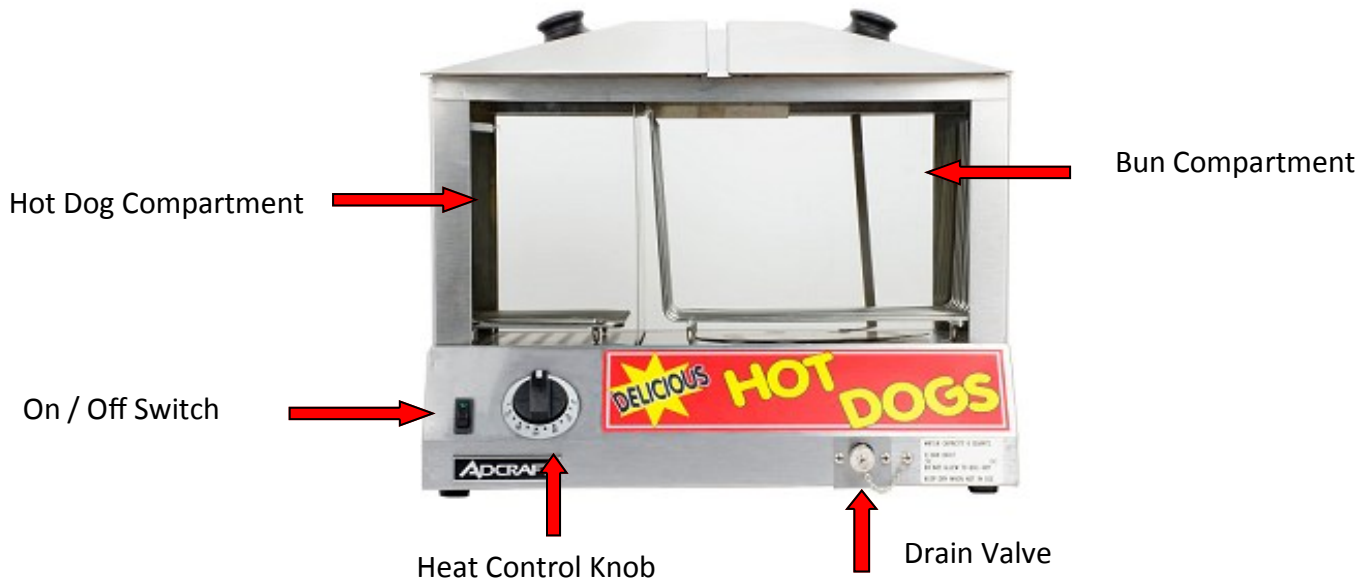


HOT DOG STEAMER



SPECIFICATIONS

- Dimensions: 19" L x 14 "W x 16 "H
- Electrical 120V/1200W/10 Amps
- Weight: 25 lbs.

FEATURES

- Features all day steaming, 6 quart capacity water pan and adjustable thermostat
- humidity control system in the bun compartment keeps buns fresh while hot dogs steam
- Hot dog capacity: 100 standard size
- Bun capacity: 36-48 buns

DETAILS

Cook, hold, and display your hot dogs at the perfect temperature and moisture with this commercial hot dog steamer! This commercial hot dog steamer can hold up to 100 standard size hot dogs and 48 standard buns so you can have everything you need in one compact and convenient unit.

This hot dog steamer features an adjustable thermostat, humidity controls, and a 6 qt. water pan to ensure your food gets the correct amount of humidity at all times. Its top-loaded design makes it easy to load new batches of hot dogs and buns for steaming, and the tempered glass front and back provide an enticing view for your customers. For easy cleaning, a front valve drain lets you remove water at the end of the day, and the stainless steel structure easily wipes clean while providing outstanding durability.

HOT DOG STEAMER INSTRUCTIONS



CAUTION

Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury or death. Do NOT immerse any part of this equipment in water.

Operating Instructions

Installation

1. Make sure the steamer is placed and operated on a flat , level surface.
2. Make sure to plug in to a dedicated line with the specifications above and that no other appliances are on the same circuit.

Controls and theirs functions

ON/OFF SWITCH : Turns on the machine by supplying power to the heat element.

HEAT CONTROL: By Adjusting the knob up or down, the heat control will adjust the temperature of the steamer.

Operating procedure

1. Remove the two lids from the top of the machine.
2. Remove all baskets and partitions from the interior of the machine.
3. Pour distilled water into the bottom of the heating compartment until the water level is 1/2" bellow the ledge that the steam baffle rests on. DO NOT fill above the ledge as the cabinet will leak and the hot dogs will be sitting in water.
4. Replace all partitions and baskets.
5. Place the hot dogs on 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. Turn the power switch to the "ON" position and set the heat control to the desired temperature.
7. Keep the doors closed when not serving.
8. Add water when necessary to maintain water level.

Tips:

The machine can take up to 2 hours to steam a full load of hot dogs, to speed up the process pour hot water instead of cold.

You may consider leaving the hot dog buns in their plastic bag until ready to be served to prevent them from absorbing to much steam and becoming soggy.

Once the hot dogs are fully cooked, lower the temperature setting to prevent overcooking.