

Hot Dog Steamer

CONTROLS AND THEIR 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. A temperature scale is located on the knob to indicate the set point temperature.

OPERATING PROCEDURE

1. Remove the two lids from the top of the machine.
2. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
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 of 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.

CARE AND CLEANING

1. Unplug the unit's power cord from the receptacle.
2. Remove any remaining hot dogs and buns.
3. Make sure the water in the machine has had time to cool before draining.
4. 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.
5. Place a container under the drain spout on the right front corner of the machine.
6. Unscrew the drain cap and allow the water to drain into the container.
7. Wipe the inside of the steamer with a damp cloth and soapy water. Rinse, and wipe dry.
8. For stubborn spots or stains, a mild household abrasive cleaner may be used. When using this type of cleaner, always remember to rub in the direction of the grain to preserve the metal finish.
9. When the unit has been thoroughly cleaned, rinsed, and dried; re-install the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
10. Your steamer should now be ready for another day of operation

These guidelines and tips are common-sense suggestions designed to promote hot dog steamer efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of hot dog steamer. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, Christina's Party Rentals disclaims all liability for, and makes no warranty or guarantee of, the accuracy or applicability of this information in any situation.

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