




C & M
PARTY PROPS
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HOT DOG STEAMER INSTRUCTIONS

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HOT DOG STEAMER



CAUTION

**DO NOT LET THE UNIT TO BOIL DRY.
ADD WATER WHEN REQUIRED.**

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 the 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. Place hot dogs in small compartment and buns in the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
3. Turn the switch to “on” position, and set the thermostat control on ‘high’ until steam is generated.
4. For normal operation set the thermostat control in the center of the range between ‘high’ and ‘low’.
5. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the 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.)

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 of air.

Casing of Hot Dog 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.

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