

HOT DOG STEAMER INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE

1. Position the Hot Dog Steamer on a flat, level surface. (Be careful to protect surface from steam.) Plug cord directly into outlet, do not use an extension cord.
2. Add 9 quarts of hot water (Distilled water is preferred) to the water pan. Use of hot water will reduce pre-heating time.
3. Turn the thermostat control knob to HIGH and turn the steamer on. Wait approximately 30 minutes for the steamer to produce steam.
4. Lift up the top or open the front glass door (depending on unit) and line the top and/or bottom shelves with 3-4 rows of stacked, **defrosted** hot dogs. Stacking too many hot dogs in steamer will increase the warming time. (To speed warming and serving time, pre-cook hotdogs before placing in steamer.) Close the unit and wait approximately 60 minutes for the hot dogs to cook.
5. Lower the thermostat to the 3 or 4 setting, open the door and add the buns to the bun warmer. Close the door. To control the amount of steam entering the bun warmer compartment, open or close the water fill compartment at the front of the bun warmer. After buns are warmed (10-15 minutes) serve hot dogs.
6. Continue to add hot water to maintain steam as necessary.
7. When finished, unplug machine, remove all food, and empty any remaining water. You may wipe down but do not use any cleaning products before return.



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