

Hot Dog Steamer

We are pleased to provide to you quality equipment.

Instructions:

- 1. Fill bottom of well with hot water until it contacts the bottom of the food pans. If using a perforated pan do not allow water to enter the pan.
- 2. Place holding pans into well.
- 3. Preheat on high for 30 minutes. Water temperature should be at least 180 degrees.
- 4. Place food in pans and allow to heat on high until internal temperature is at least 150 degrees.
- 5. Adjust temperature setting to hold product at 150 degrees.
- 6. Keep lids on pans to maintain temperature.

Cleaning:

Use mild soapy water to clean steamer. Wipe machine dry.

Troubleshooting:

Hot dogs not warming properly: Do NOT stack hot dogs. Steam needs surface area so place in steamer crisscrossed

<u>Condensation on outside of steamer</u>: cool air striking the warm surface may cause moisture accumulation. Protect unit against cool drafts.

Casing of hot dogs burst: Too much steam is being generated. Move thermostat to a lower setting.

Buns are too soggy or too dry: Adjust the steam control as necessary.

You will be charged a replacement fee for items returned dirty, broken, damaged or lost.

Please call us at 734.354.9591 with any concerns.