



Hot Dog Steamer



CONNECTION LOAD:

1000 Watts - A.C. ONLY - Voltage as directed on nameplate

Installation

Install the steamer in a level position.

Connect the lead-in cord to a suitable outlet of the correct voltage

Operating Instructions

1. Remove the hotdog basket and juice tray and add 8 to 9 quarts (no more) of water into the heating compartment so that the water level is above the heating element. Using hot water will reduce the heating time.
2. Place tray and partition into the unit and put wire compartment into place.
3. Place hotdogs in small compartment, and buns in the wire rack in the large compartment. Arrange the hotdogs and buns so that there is free circulation of steam.
4. Turn the switch to **ON** position, and set the thermostat control on "HIGH" until steam is generated.
5. For normal operation, set the thermostat control in the center of the range between "LOW" and "HIGH".
6. The steaming compartments have been designed to deliver the proper amount of steam in each compartment. No adjustments are necessary.
7. Keep the lids closed while not serving.
8. ADD MORE WATER AS NECESSARY TO MAINTAIN THE WATER LEVEL (Add hot water, if possible).

Cleaning Instructions

1. Unplug the unit's power cord from the outlet.
2. Remove any remaining hotdogs and buns.
3. Drain the water through the drain pipe. CAUTION: WATER MAY BE HOT, ALLOW TO COOL TO AVOID BURNS.
4. Remove the wire compartments, juice tray, bun tray and partition, and THOROUGHLY CLEAN THE ENTIRE UNIT.
5. Use a mild detergent or soap and water to clean the steamer parts. Thoroughly rinse the compartments after washing and dry them before using.
6. For stubborn spots or stains a mild household abrasive cleaner maybe used. When applying abrasive cleaners, always rub in the direction of the grain to preserve the metal finish!
7. Wipe the inside of the steamer clean with a damp cloth and soapy water, then rinse and dry.
8. When unit has been thoroughly cleaned, rinse and dried, re-insert the removable parts into the unit in reverse order of removing.
9. Unit should now be clean and ready for return to Big 4 Rents.

Possible Sources of Trouble and Suggested Remedies

1. Condensation on the outside of the steamer - Cool air striking the warm unit surface may cause moisture accumulation. Protect the unit against cool drafts of air.
2. Hotdogs bursting - Too much steam is being generated. Move the thermostat control to a lower setting.
3. Buns too soggy or too dry - Too much, or too little steam, will produce these conditions. Control the amount of steam by adjusting the temperature control, as necessary.

If a problem occurs during use, please give Big 4 Party a call at (1-877-740-7444)

REMEMBER, you are renting this equipment. Be sure you are aware of the terms of your rental contract. Always return your chafing dish or tureen clean to avoid additional cleaning charges.