

HOTDOGGER STEAMER W/BUN WARMER
OPERATING INSTRUCTIONS

INSTALLATION

Place on a level position. Plug into a suitable outlet of the correct voltage.

OPERATING PROCEDURE

1. Remove the hot dog basket and juice tray and add approximately ten 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 the tray and partition into the unit and put the wire compartments in place.
3. Place the hot dogs in the small compartment and the buns in the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
4. Turn the switch to the "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)

WATER LEVER FLASHER (MODEL #8031 ONLY)

For your convenience, the deluxe steaming demon (model #8031) is equipped with a water level float and flasher to warn you when the water level is low and the steamer needs to be refilled. When the flasher begins to flash, refill the steamer with approximately six quarts of clean water. Be sure not to overfill the steamer.

CARE AND CLEANING

Although corrosion resistant, stainless steel should be cleaned daily to prevent pitting action.

1. Unplug the unit's power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water from the drain pipe.
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. Wipe the inside of the steamer clean with a damp cloth and soapy water, rinse, then dry.
7. When the unit has been thoroughly cleaned, rinsed and dried; reinsert the removable parts into the unit in reverse order of removal.
8. Your unit should now be clean and ready for another day of operation.
9. Do not hesitate to give us a call, in case, you have difficulty in operating this machine.

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