

STEAMIN' DEMON – HOT DOG STEAMER

BEFORE YOU PLUG IN YOUR MACHINE:

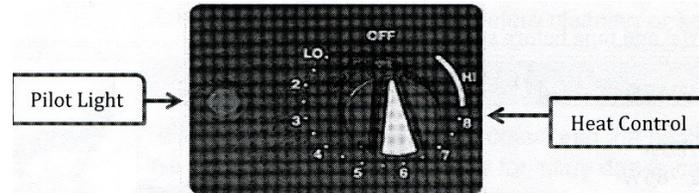
1. Make sure the wall outlet can accept the grounded plugs on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. DO NOT use a grounded to un-grounded receptacle adapter
4. Make sure the hot dog steamer is placed and operated on a flat level surface.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS:

Heat Control – Infinite heat control with off position; controls the amount of heat going to the water pan to generate steam.

Pilot Light – Gives you a positive indication that the heat element is on. Since this machine uses an infinite heat control, the element may not be on all the time. The pilot light tells you when the element is on.



OPERATING PROCEDURE:

1. Prepare the Steamer for operation.
2. Fill the water pan with warm water (up to 4 quarts).
3. Place the hood on top of the water pan.
4. Insert the hot dog and bun trays and the divider
5. Place the steam vents into the slots provided.
6. Turn the heat control knob to the "HIGH" setting.
7. Place up to 45 hotdogs in the hot dog side of the hood and cook them for 45 minutes. NOTE: be sure to arrange the hot dogs loosely in order to allow the steam to circulate freely.
8. At the end of the 45-minute cycle, place 30 more hot dogs in the hot dog side and allow them to cook for 30 more minutes.
9. Place several buns in the bun side of the cabinet. This is a highly efficient steam generator; leaving buns in too long will result in soggy buns. If not steaming buns, you may fill that side with hot dogs.

CARE AND CLEANING:

DANGER: Machine must be properly grounded to prevent electrical shock. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.

WARNING: Water may be hot; allow to cool to avoid burns.

NEVER USE ABRASIVES on the stainless steel body.

1. Unplug steamer.
2. Take hood off steamer.
3. Empty water pan.