

HOT DOG STEAMER & BUN WARMER



CAUTION: The Steamer is equipped for use on the voltage specified on the nameplate. Do not connect to any other type of current or machine will be seriously damaged.

INSTALLATION/OPERATION PROCEDURE

1. Place the unit on a level surface. Pour three to six quarts of water into the hot dog (small) compartment. Do NOT overfill. (The use of hot water will reduce pre-heat time)
2. Turn the switch to “on” position and set the thermostat control on “high” until steam is generated.
3. for normal operation set the thermostat control in the center of the range between “high” and “lo”
4. Place hot dogs in small compartment and buns on the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam. (approx 60-75 average size hot dogs & 20-40 buns)
5. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the center cover.
6. Keep the lids closed when not serving.
7. **Add water** as it becomes necessary to maintain the water level. (**Add hot water for best results**)
8. Depending on the number of hotdogs placed in the steamer it will take between 30 – 60 minutes for the hot dogs to be fully steamed.

CAUTION: DO NOT ALLOW THE UNIT TO BOIL DRY! ADD WATER WHEN REQUIRED. DAMAGE TO THE HEATING CIRCUIT CAN RESULT FROM ALLOWING A DRY UNIT TO RUN.

AT THE END OF EACH DAY’S OPERATION

1. Disconnect the lead-in cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water through the drain pipe.

POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES

Evidence of condensation of the outside of the steamer: Cool air striking the warm surface of the steamer may cause moisture to collect. Protect the unit against cool drafts of air.

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

Buns too soggy or too dry: Too much steam or too little steam will produce this condition. Control the amount of steam by adjusting the thermostat control as required. Also by adjusting the humidity control lever located in the bun compartment under the center cover. If buns are too soggy, try adding buns to the unit after the hot dogs have fully cooked.

Some buns are better adapted for steaming than others; with some experimentation you will find the one best suited to your needs.

If problems not covered above are encountered, contact

GNS Party Rentals at 416-288-1977

REMEMBER, you are renting this equipment. Be sure you understand the terms of your rental contract so that you are familiar with any damage or additional cleaning charges.

Thank You for taking care of the machine. Enjoy your event!