

Not intended to be a complete Operator Manual. Available upon request.

Hot Dog Steamer



OPERATION:

1. Remove the Hot Dog Basket and Juice tray. Add eight to nine 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 trays and partitions back into unit. Put wire compartments into place.
3. Place hot dogs in small compartment and 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. Set the thermostat control on "HIGH" until steam is generated.
5. For normal operation set the thermostat control in the center range between "LOW" and "HIGH".
6. The steaming compartments have been designed to deliver the proper amount of steam to each compartment. No adjustments are necessary.
7. Keep the lids closed when not serving.
8. CHECK WATER FREQUENTLY. Add more hot water as necessary to maintain the water level above the heating elements.

CLEANING INSTRUCTIONS:

1. Unplug the unit's power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water through the drain pipe. CAUTION, water may be hot, allow to cool to avoid burns.
4. Soap and water may be used to clean the unit. NEVER immerse in water.

ALL STAR RENTS