

How to:

HOT DOG STEAMER INSTRUCTIONS

1. Place unit on a level surface. Pour approximately 9-12 quarts of water into water pan. Do not overfill past maximum capacity.
2. Turn switch to "ON". Position and set the thermostat control on "HIGH" until steam is generated. Normal heating time is 30 minutes. Using hot water will reduce heating time.
3. After preheating, place hot dogs on the top or bottom hot dog shelf. Arrange hot dogs allowing circulation of steam throughout unit. Refrigerated hot dogs will take approx. 45 minutes to reach serving temperature.
4. After the hot dogs reach serving temperature, turn knob to a "3 or 4" setting. Add buns to wire rack in bun compartment. To control the steam in bun compartment open the water fill compartment at the front of bun compartment.
5. Keep door closed when not serving.
6. Add water as needed to maintain water level (add hot water for best results). All models have a low water level indicator. When light comes on, add water.
8. When serving is complete, unplug chord from outlet. Remove any remaining food.
9. Allow the steamer to cool and drain water through the drainpipe.

Troubleshooting Problems and Remedies

Casing of hot dog has burst

1. Too much steam is being generated. Move thermostat control to a lower setting.
2. Thaw frozen hot dogs before using them inside the unit.

Buns are soggy or dry

1. Too much or too little steam is the cause. Control the amount of steam by adjusting the thermostat control as required. Do not put buns in the unit while hot dogs are cooking on high, as this makes them soggy.



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HOT DOG ROLLER INSTRUCTIONS

1. Place hot dogs on rollers; turn both front and back heat knobs to the desired temperature. Use higher setting for rapid cooking.
2. When complete, unplug unit, remove any remaining food, and drip pan. Wash with warm soapy water and soft cloth. Replace drip pan.

HOT DOG ROTISSERIE INSTRUCTIONS

1. Turn switch to the highest setting and preheat for 15 minutes
2. After preheated, spike hot dogs onto the rotisserie carousel.
3. Place desired quantity of buns in bun drawer under the rotisserie unit. For best results leave buns in the bag.
4. Set the thermostat control setting to "3 or 4". Time will vary depending upon the size and temperature of the hot dogs when placed in rotisserie.

NOTE: A lower temp control setting may be used for slower broiling. Ensure that hot dogs reach an internal temperature of at least 140 degrees before serving.

5. Load or unload the hot dog wheel by pressing in and holding the serve switch to stop the hot dog wheel.
6. When serving is complete, unplug chord from outlet. Remove any remaining food.



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