



Hot Dog Steamer Instructions

Equipment Needed:

Hot Dog Steamer

Additional and/or Optional Equipment:

Tongs
Water
Hot Dogs
Buns
Condiments

Operating Instructions:

1. Place the Hot Dog Steamer on a level surface.
 - To avoid damage to the surface, place the steamer on a cutting board or other heat resistant surface.
2. Make sure all switches are in the “OFF” position, plug into a grounded 110 volt outlet (3 prong outlet). Do NOT alter plug to fit in a 2 prong receptacle--this could cause a **fire hazard** and/or damage to machine.)

Also make sure NOTHING ELSE is plugged into the circuit this machine is using. A circuit may have as many as 5-6 plugs connected to it in the breaker box. Turn on this machine with all other electrical items you may be using. PLAN AHEAD and make sure you don't have to move items around to different circuits during your event!

3. If you need an extension cord, USE ONLY A LARGE, THICK ORANGE OR BLUE CORD RATED FOR AT LEAST 20 AMPS.
4. Make sure that the drain plug is screwed in tightly.
5. 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 well above the heating element.
 - Using hot water will reduce the heating time.
6. Replace the tray and partition into the unit and put the wire compartments in place.
7. 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.
 - For best results, leave the bottom layer of buns in the steamer during the entire time of operation as they will get hard and stale, even if you replace them often.
8. Turn the switch to the “ON” position and set the thermostat control on “HIGH” until steam is generated (30 - 45 minutes).
8. For normal operation, set the thermostat control in the center of the range between “LOW” and “HIGH”.
9. Keep the lids closed when not serving.
10. Add more water as necessary to maintain the water level. (Add hot water, if possible).

Cleaning the Machine:

Although corrosion resistant, stainless steel should be cleaned daily. If using over multiple days, please follow these cleaning directions at the end of each day.

1. Unplug the unit's power cord from the outlet.

2. Remove any remaining hot dogs and buns.
3. Carefully drain the water from the drain pipe.
 - Water may be hot, allow to cool to avoid burns.
4. Remove the wire compartments, juice tray, bun tray and partition and clean the entire unit.
 - Grease is steamed from the hot dogs as they cook. The juice tray catches this, and keeps it from ending up in the water below. Carefully remove the juice tray so the grease does not end up in the water.
 - This avoids any foul smells & smoke from developing.
5. Use a mild detergent or soap and water to clean the steamer parts. Thoroughly rinse the departments after washing, and dry them before using.
6. Leave stubborn spots or stains for PartyLand to remove.
7. 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; re-insert the removable parts into the unit in reverse order of removal.

IMPORTANT: A CLEANING FEE OF \$15.00 WILL BE CHARGED IF MACHINE IS RETURNED DIRTY!

Troubleshooting:

- Water not heating up / no power to the unit.

Check to see if unit is plugged in to a working outlet. Check breaker switch in breaker box (inside building) to make sure it hasn't switched "off." (Look for orange color in clear window of switch--if orange appears, turn switch back to "on" position.)

- Burning smell coming from steamer.

Water level is low. Add water until level is above the heating element.

- Condensation on the outside of the hot dog steamer.

Cool air striking the warm unit surface may cause moisture accumulation. Protect the unit against cool drafts of air.

- Casing of hot dogs burst.

Too much steam is being generated. Move the thermostat control to a lower setting.

- Buns are too soggy or too dry.

Too much or too little steam will produce these conditions. Control the amount of steam by adjusting the temperature control, as necessary.

**If above steps can't get machine working, call PartyLand immediately:
1-801-489-7777 or 1-800-489-7797**

Do NOT attempt to repair machine in any way. Any damages to the machine due to such an attempt will be charged to you.

WARNING / DANGER

- To avoid serious burns, do NOT touch the unit while it is hot.
- Do not allow direct contact of this equipment by the public when used in food service locations.
- Machine must be properly grounded to prevent electrical shock to personnel.
- Do NOT immerse this equipment in water.
- Always unplug the equipment before cleaning or servicing.

Returning the Rental Item

All parts listed below must be returned in good working condition. Any parts missing or broken will be charged at the price listed.

| U | Qty | Item | Price |
|----------|------------|-----------------------|--------------|
| ' | 1 | Complete Steamer Unit | \$ 450.00 |
| ' | 2 | Lids | 33.90 |
| ' | 2 | Lid Knobs | |
| ' | 1 | Bun Basket | |
| ' | 1 | Hot Dog Basket | |
| ' | 1 | Center Partition | |
| ' | 2 | Bottom Partitions | |
| ' | 1 | Juice Pan | |
| ' | 1 | Drain Cap w/ Chain | |



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Trouble shooting hints, power requirements, and additional copies of this form may be reprinted from the above website.