

# OPERATING INSTRUCTIONS

## CONTROLS AND THEIR FUNCTIONS

### ON / OFF SWITCH

Turns on the machine by supplying power to the heat element.

### HEAT CONTROL

By adjusting the knob up or down, the heat control will adjust the temperature of the steamer. A temperature scale is located on the knob to indicate the set point temperature.

## OPERATING PROCEDURE

1. Remove the two lids from the top of the machine.
2. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
3. Pour distilled water into the bottom of the heating compartment until the water level is just below the ledge that the steam baffle rests on. Do not fill above the ledge as the cabinet will leak, and the hot dog buns will be sitting in water.
4. Replace the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
5. Place the hot dogs in the small basket, and the buns in the large basket. Arrange the hot dogs and buns so that there is free circulation of steam.
6. Put the two lids back on the top of the machine.
7. Turn the On/Off switch to the "ON" position, and set the heat control knob to the desired temperature.
8. Keep the lids closed when not serving.
9. Add more water as necessary to maintain water level.