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## **Hotdog Steamer** (holds approximately 75 hotdogs)

### **Instructions**

- 1. Fill water pan with up to 8 quarts of distilled or filtered water.**
- 2. Turn Power switch on and turn heat control to “HIGH” position. This action is what turns on the heating element in the base. It will now start producing steam. Now set the HEAT control dial to optimal setting which will vary by user.**
- 3. Place the hotdogs on the lower tray and steam accordingly. All meats should be precooked. Be sure to arrange hotdogs loosely to allow the steam to circulate freely between each of them. All meat should reach an internal temperature of 140 degrees Fahrenheit (60 degrees C).**
- 4. Place several buns in the top bun compartment as needed. This is a highly efficient steam generator and warmer. Leaving buns in too long will result in either soggy or overcooked buns.**
- 5. If the low water indicator light comes on, add up to 4 more quarts of water to restart the heating element.**
- 6. Make sure ALL water is removed from machine on return.**

**NOTE:** Never use a glass or plastic cleaner that contains ammonia.