

Hot Dog Steamer Instructions

Thank you for renting a Hot Dog Steamer from Baystate Tent & Party. Please follow the directions below for delicious hot dogs for your event. If you have any questions or problems please do not hesitate to contact us at (978) 851 2002. Enjoy!

1. Place unit on clean, level surface.
2. Connect lead-in cord to a suitable outlet of 110 voltage.
3. Remove hot dog basket and juice tray. Add approx. 6 quarts of water to the heating compartment so that the water level is above the heating element. Using hot water will reduce the heating time.
4. Place the tray and partition into the unit. Put wire compartments in place.
5. Place the hot dogs into the small compartment and the buns into the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
6. Turn the switch "ON" and set the thermostat control to "HIGH" until steam is generated.
7. For normal operation, set the thermostat control in the center, between "LOW" and "HIGH"
8. The steaming compartments are designed to deliver the proper amount of steam in each compartment. NO adjustments are necessary.
9. Keep the lids closed while not serving.
10. Add more water (hot, if possible) to maintain the proper water level.
11. When finished, please remove all left over hot dogs & buns and drain water.



Tips

1. Keep unit away from cool drafts of air to prevent moisture accumulation on outside of unit.
2. Move thermostat control to lower setting to prevent hot dog casings from bursting.
3. For moister or drier buns, adjust the amount of steam by adjusting the temperature control.

Leave the cleaning to us!

