

# GENERAL RENTAL SALES & SERVICE

## Hot Dog Steamer Tabletop “Cart”

### Instructions & Guidelines for Use

1. Warning: Do not operate this machine until you have read and understand these instructions!!
2. Included with this unit: main unit with three lids; your choice of pans- one full pan, one molded split pan or four small pans with two dividers; umbrella unit with pole; plastic tongs; 2 small bungee cords (to hold umbrella pole to unit). PLEASE NOTE THAT ANY MISSING PARTS WILL RESULT IN ADDITIONAL CHARGES.
3. To operate: Add enough water to the bottom of the heating compartment so that it just touches the bottom of the pan. DO NOT ADD FOOD TO THE PANS AT THIS TIME. Throughout use, be sure water maintains the correct level. DO NOT LET WATER COMPLETELY EVAPORATE.
4. Plug in unit and turn on. Preheat water on high about 30-45 minutes until steam is generated.
5. Place food products in the pans and allow them to heat on high until internal temperature of the food is at least 150 degrees.
6. You can adjust the temperature setting down at this point, if needed, to maintain serving temperature.
7. Keep the lids in place to help maintain the temperature.
8. When finished, turn off unit, unplug and allow to the unit to cool. Once cool, remove pans and drain water.
9. Do not leave water in the unit overnight!
10. To clean: Clean pans in soapy water. Wipe the inside and outside of the steamer with a damp cloth. We will completely clean the unit when it is returned.
11. If you have any questions, please call 610-268-2825.

\_\_\_\_\_ **P.O. BOX 810, AVONDALE, PA 19311 610-268-2825 \* 610-268-8505 (fax)**