

Hot Dog Steamer

16"D x 24" W x 16"H
Capacity: 40 Hot Dogs, 35 Buns
Cooking time approx.: 20-40 Minutes

CAUTION:: To avoid serious burns, do not touch the chafer pans when they are hot.

1. Plug machine in.
2. Fill bottom of well with hot water until it contacts the bottom of the food pans. If perforated pan is used, do not allow water to enter the pan.
3. Place holding pans into well. Preheat on high for 30 minutes.
4. Place hotdogs into pans allow it to heat on high until internal temperature is at least 150 degrees Fahrenheit.
5. Adjust temperature setting to hold product at 150 degrees Fahrenheit serving temperature. Keep lids in place to help maintain temperature.
6. When finished, turn machine off, take pans out of the machine, and rinse off with warm water.



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