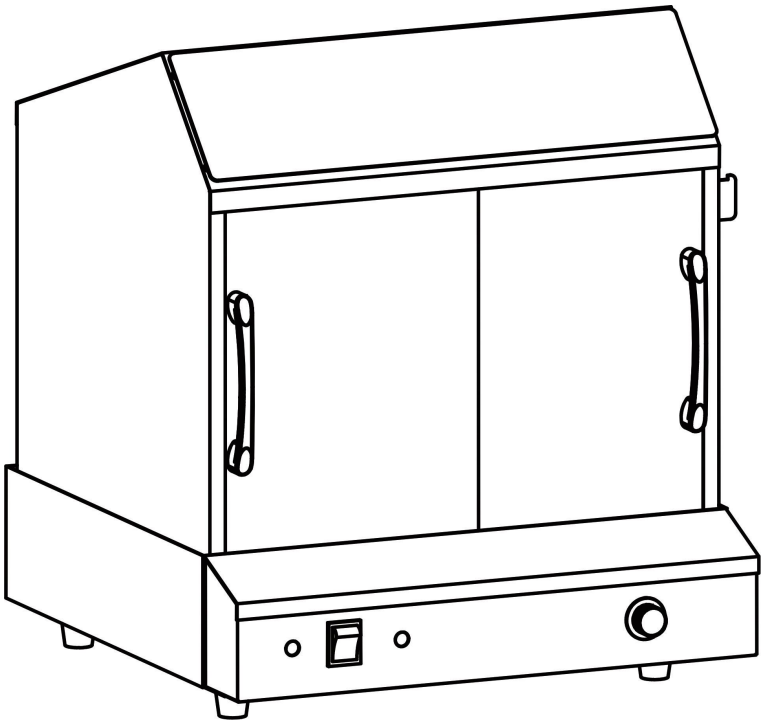
INSTRUCTION MANUAL

HOT DOG STEAMER



Please read this instruction manual carefully before use.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS & TECHNIQUES

When using any electrical appliance, basic safety precautions should always be followed, including the following:

- **READ ALL INSTRUCTIONS BEFORE USING YOUR HOT DOG STEAMER.**
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge concerning the use of this product, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- To protect against risk of electrical shock **DO NOT** put the unit in water or other liquids.
- Always operate the appliance on a smooth, even and stable surface.
- Keep all spectators at reasonable distance. Closed supervision is needed when used near children. **This machine will become very hot when in use.**
- Unplug from electric outlet when not in use, before service, maintenance or cleaning.
- Do **NOT operate** the Hot dog Steamer **if damage or malfunctioning in any manner. ONLY certified technicians are allow to open up the unit.**
- It may cause injury by using any accessory or attachment not provided or recommended by manufacturer.
- Always position appliance close to a power outlet to avoid tripping over power cord. Do **NOT** leave power cord hanging over edge of table, counter or come in contact with any hot surfaces.
- Do **NOT** place the unit on or near a hot gas or electric burner or in a heated oven.
- Turn All switches to “OFF” position before disconnecting power plug from the wall outlet.
- **ALWAYS UNPLUG FROM OUTLET AND BE SURE MACHINE IS OFF BEFORE CLEANING, SERVICE OR MAINTENANCE.**
- Always drain water after usage.
- Clean after each use. Do **NOT** use excessive water for cleaning. Clean with water and soft cloth. **Do not use detergent to clean. DO NOT CLEAN USINGN ANY ABRASIVE MATERIAL.**
- **KEEP OUT OF REACH OF CHILDREN.**
- NEVER LEAVE UNATTENDED WHILE IN USE.
- NEVER FORCE ANY PARTS OR BRACKETS INTO POSITION.

- ***CAUTION:*** This machine will become very hot during operation and retains heat for some time after turning OFF. Please allow to cool before cleaning.

The manufacturer will not be responsible for injury that occur as a result of failure to follow the precautions and procedures.

INSTALLATION INSTRUCTION

Please read this manual carefully before assembling and using.

Inspection of shipment:

Unpack all boxes and check thoroughly for any damage that may have occurred during transit.

Damage claim should be filed immediately with the transport company**. If the machine is damage DO NOT USES IT! Please make sure that you received all the parts as listed in page 3.**

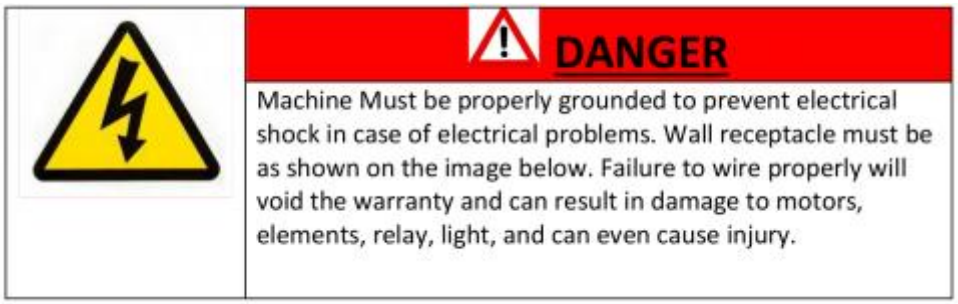
Electrical Requirements:

The following power supply must be provided

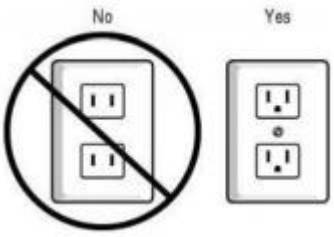
- Voltage: 120 volt, 60 cycle, single phase, 15 amp circuit.

- Input Power: 1200W

Your electrician must furnish sufficient power for proper machine operation.



This appliance is equipped with a 3-conductor cord and a 3 prong grounding-type plug to fit the proper grounding-type receptacle.



We recommend this appliance only be used on a dedicated and protected circuit.

The use of extension cords is not commended due to safety concern. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Only 3 wire extension cords which have 3-prong grounding type plugs and 3-pole cord connectors that accept the plug

from appliance. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.

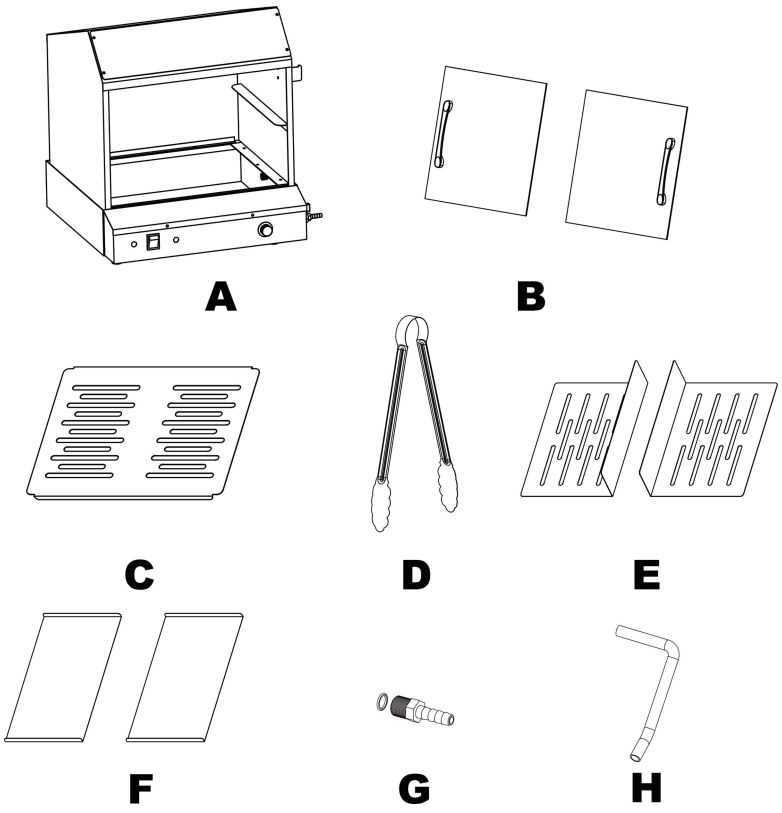
Use only extension cords having an electrical rating not less than the rating of the appliance.

Failure to wire properly will void the warranty and may result in damage to the machine.

ASSEMBLING PARTS

Voltage: AC120~60Hz Input Power: 1200W

Please read this manual carefully before assembling and using.

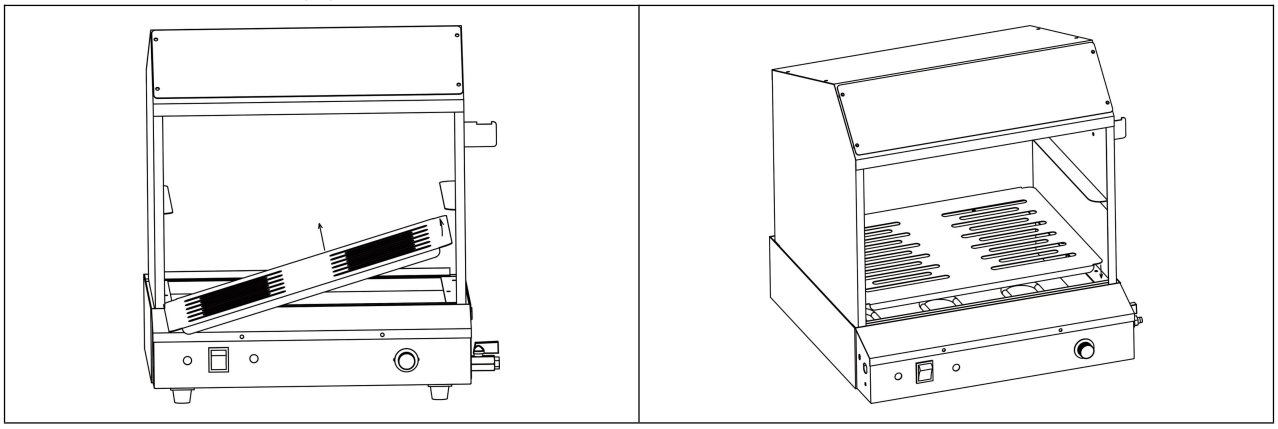


A.Main Unit * 1 pc
B. Door * 2 pcs
C.Top Cooking Grill * 2 pcs
D. Tongs * 1 pc
E. Bottom Cooking Grills * 2 pcs
F. Plate for Buns * 2pcs (spare use)
G. Outlet valve joint and waterproof gasket * 1 pc
H. Flexible pipe * 2 pcs

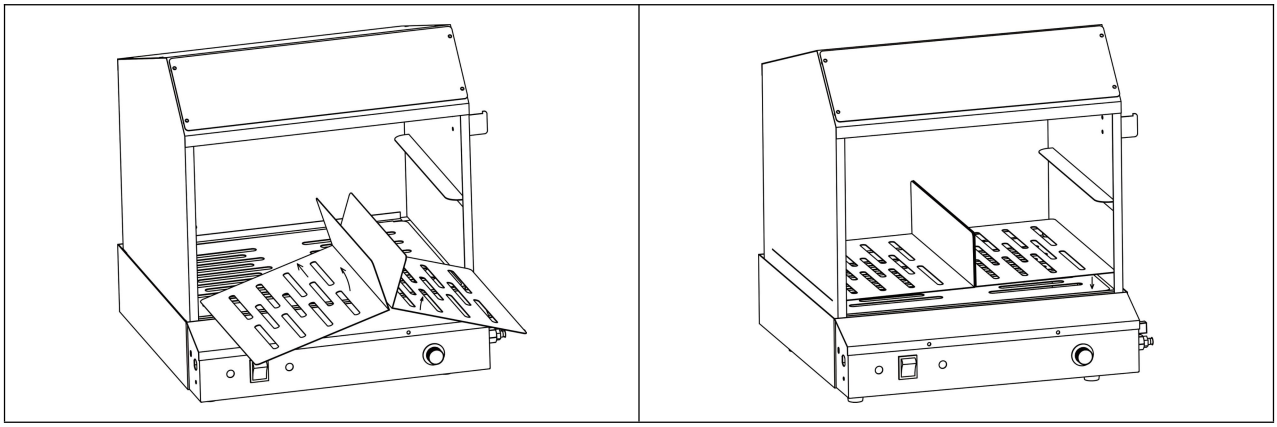
1) Remarks: Place part F as needed. The function is to provide an isolation, avoid leaving the buns too long result in soggy or overcooked buns.

INSTALLATION STEPS

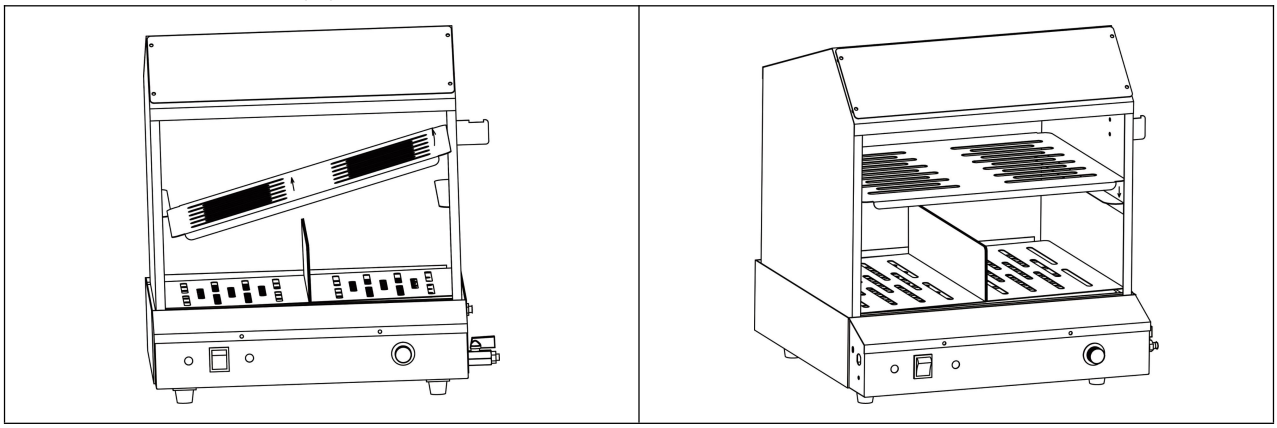
1. Install bottom plate (C) to the bottom of the shelf.



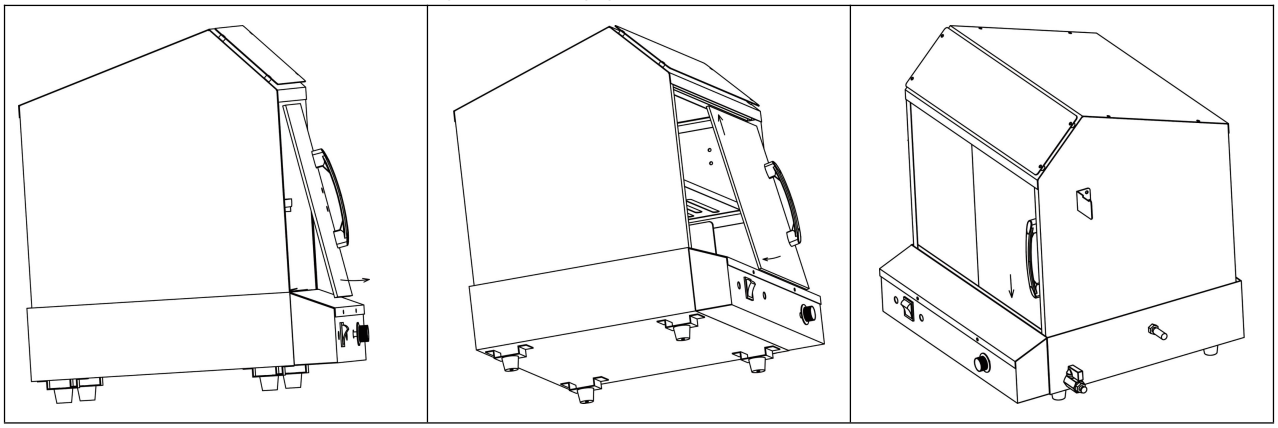
2. Install the hot dog partition (E) onto the bottom plate (C). The hot dog partition (E) can also be installed on the second floor shelf according to personal preferences, and the installation method is the same as the following figure.



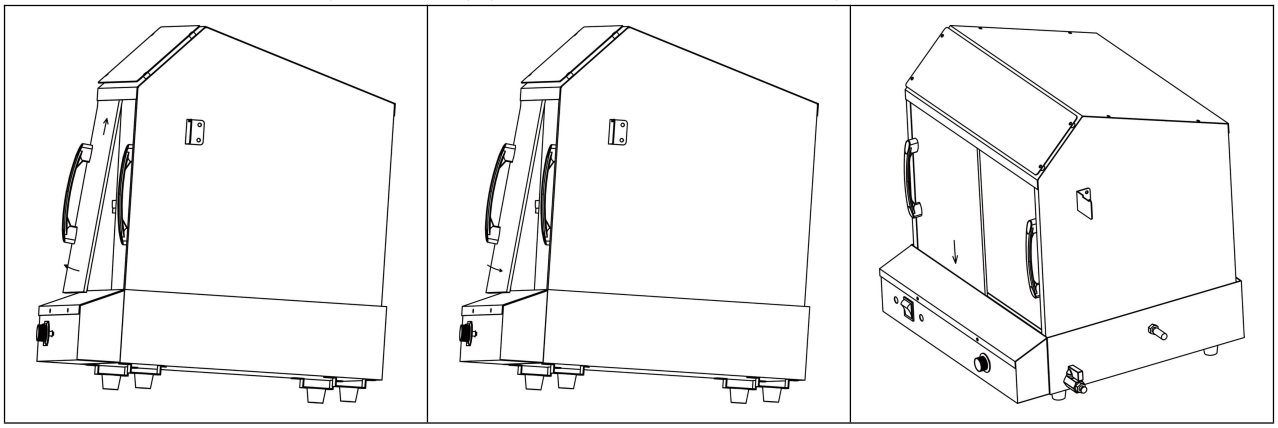
3. Install bottom plate (C) onto the second floor rack.



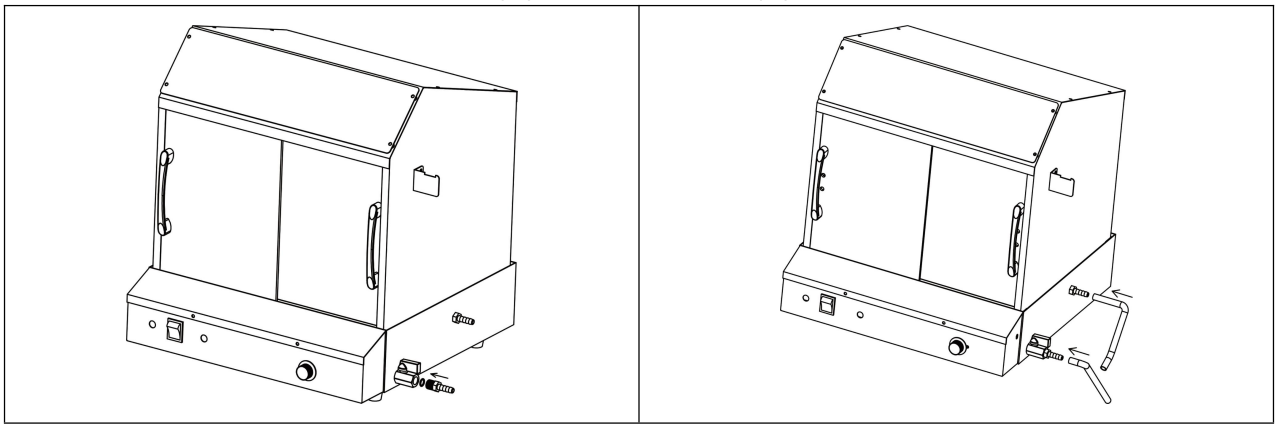
4. Tilt the right door of glass door (B) so that the top of the glass is inserted into the top inner track first, and then place the bottom of glass door (B) into the bottom rear track.



5. Install the left door of glass door (B) on the front track according to the method of step 4.

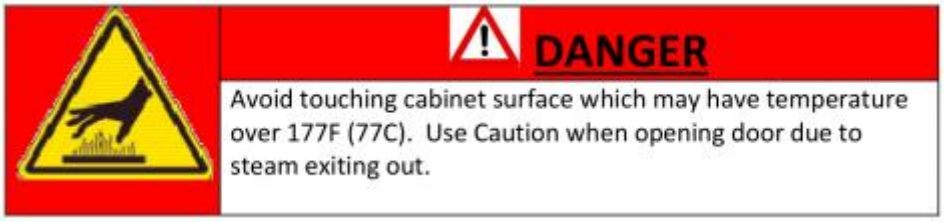


6. Connect the outlet valve connector (G) and flexible pipe (H).



OPERATING PROCEDURE

1) Make sure that the machine is unplug before following the instruction.
2) The machine is rated at 120 volt. Only plug into 120 volt power source to avoid potential damage to unit.
3) Make sure that you have chosen a safe location for operation and that you place it on a stable, sturdy surface. **STABILITY IS ESSENTIAL FOR SAFETY.**



4) Always clean the machine thoroughly before and after each use.
5) Fill the water pan with up to 7 liter of water. Warm water will help the machine to heat up faster. Distilled or filtered water is recommended for best result to avoid lime-scale buildup.
6) Insert all trays inside the machine and place windows in position.
7) The machine has 2 controls:
Main power - Turn “on” & “off” to supply current to the machine
Heat control - adjust temperature of the element.
8) Plug in the power and turn the power switch to “ON”. Turn the heat control dial to “high” position
9) Place the hot dog in the lower part of the machine. All meats must reach an internal temperature of 140 degrees F before serving.
10) Place burns in the top section of the machine. Place the buns as needed. Leaving the buns too long will result in soggy or overcooked buns.
11) Use the tongs to remove hot dogs and buns from the machine as the product will be hot the touch.
12) When done, unplug the machine, let cool down the machine.
13) Once the machine is cold, drain water out of the machine.
14) Clean the machine thoroughly.

CUSTOMER SERVICE

Contact us through our website: www.TeamCustomerService.com

If you have any questions about assembly, use or possible missing part, please contact us and we will be glad to assist you.