

OPERATING INSTRUCTIONS

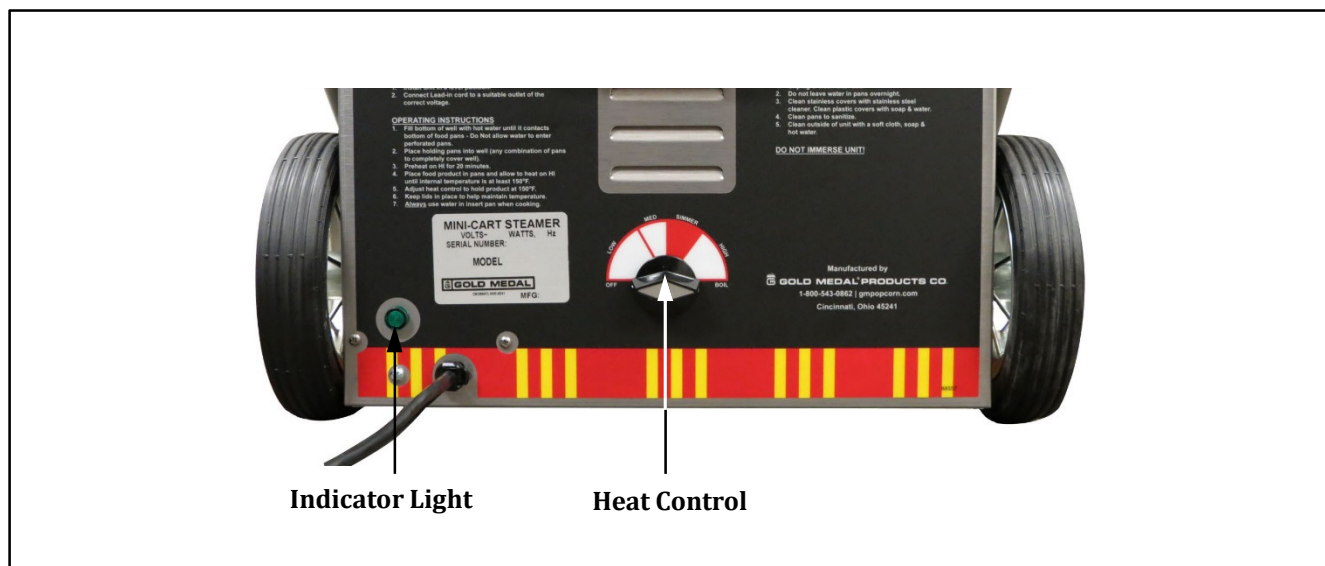
Controls and Their Functions

INDICATOR LIGHT

Light ON indicates the power is ON, and the thermostat is calling for heat.

HEAT CONTROL

Turn the Heat Control Knob to adjust the temperature of the steamer. A temperature scale is located on the knob to indicate the set point temperature.



Operating Instructions

1. Remove steamer pans/lids.
2. Pour distilled water into the bottom of the heating compartment – to a height of approximately 3/4” (about 3 quarts or 2.8 liters).
3. Re-install pans/lids (water should just touch the bottom of the insert pans.)
4. Preheat on high for about 30 minutes (when starting with a room temperature unit).
5. Place food product in the pans and allow them to heat on high until internal temperature is at least 150°F.
6. Adjust the temperature setting to hold the product at a 150°F serving temperature.
7. Keep the lids in place to help maintain the temperature.
8. When finished operating, turn machine OFF, unplug the unit, and allow water to cool, then empty the heating compartment by removing pans and carefully dumping water. **DO NOT** drain unit while water is hot.

Troubleshooting

Issue	Possible Cause	Solution
Condensation on Outside of Unit	A. Cool Air	A. Cool air striking the warm steamer may cause moisture accumulation. Protect the unit against cool drafts of air.
Hot Dog Casings Burst	A. Too Much Steam	A. Too much steam is being generated. Move the thermostat control to a lower setting.
Buns are Soggy / Buns are Dry	A. Too much, or too little steam	A. Too much, or too little steam will produce these conditions. Control the amount of steam by adjusting the temperature control, as necessary. Some buns are better adapted for steaming than others. Experiment with different kinds/brands of buns until you find the one best suited for your application.