

# Hot Dogger Machine

Church events, fairs, sporting events, school carnivals, graduations, birthday parties, and family gatherings will benefit greatly from the use of this hot dog steamer machine. The hot dogger holds up to 75 hot dogs and up to 30 buns – staying fresh, soft and tasty. The hot dog juice tray makes clean up easy.



## Operation:

1. Remove the hood and fill the water pan with warm water (up to 4 quarts).
2. Place the hood back on top of the water pan.
3. Turn heat control to "HIGH" position.
4. Place up to 45 hotdogs in hot dog side of hood and cook for 45 minutes. BE SURE TO ARRANGE HOT DOGS LOOSELY TO ALLOW STEAM TO CIRCULATE FREELY BETWEEN EACH OF THEM.
5. At the end of 45 minutes place 30 more dogs in hot dog side and cook for 30 more minutes.
6. Place several buns in the bun side of the cabinet as needed. This is a highly efficient steam generator. Leaving buns in too long will result in soggy buns.

**CLEAN UP:** Unplug unit, take hood off steamer, empty water pan, remove all interior components, wash all interior parts as well as hood and upper doors with soap and water, and reassemble.

## Rental Policies:

- Customer is allowed 3 days of use.
- Special rental rates apply for rentals over 3 days. Please call for prices.

Delivery & pickup is available, upon request. Please call for rates.