



Hot Dog Steamer



Models: HDS100, HDS200

Model: FH-01, FH-02

3/2015

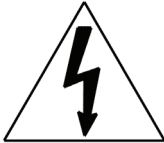
Please read and keep these instructions. Indoor use only.

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Specifications


Item	Capacity	Wattage	Plug	Weight	Dimensions
HDS100	100 hot dogs, 48 buns	120V, 1300W	NEMA 5-15P	27 lbs.	18.5"W x 14"D x 16"H
HDS200	200 hot dogs, 48 buns	120V, 1300W	NEMA 5-15P	35 lbs.	18.5"W x 14"D x 20"H

Explanation of Graphical Symbols



WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN



WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE
PERSONNEL ONLY.



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user. It provides a warning for the presence of uninsulated "dangerous voltage" within the product's enclosure. This voltage may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point, within an equilateral triangle, is intended to alert the user of important operating and maintenance instructions accompanying the appliance.

Important Safeguards

When using electrical appliances, the following safety precautions should be followed:

1. Read all instructions.
2. Do not touch hot surfaces. The surfaces are liable to become hot during use.
3. To protect against electrical shock, do not immerse cord, plugs, or the base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug; after the appliance malfunctions; or after any additional damage. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessories, not recommended by the appliance manufacturer, might cause injuries.
8. Do not use outdoors. This appliance is for commercial use.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Only use this appliance for its intended use.
13. Avoid scratching the glass door or nicking edges. Upon delivery, if your door has a scratch or nick, contact customer service before using the steamer. The tempered, safety glass door is more resistant to breakage than traditional glass.
14. The appliance is off when power switch control is in the "off" position.

Before Using Your Hot Dog Steamer

Prior to your first use, follow these instructions:

1. Remove the steamer and all parts from the box.
2. Place the unit on a flat sturdy surface, facing forward with the dial on the left hand side.
3. Open the two top flaps and remove all parts and packing foam. Set the parts aside. Before the first time use, all parts should be properly washed and sanitized.
4. Slide in the back and front panel of window glass.
5. Ensure the valve drain cap is tightly screwed close.
6. Pour 6 qt. of hot water into the unit's base. This should cover the heating elements. **DO NOT OVERFILL.**
7. After inserting the water, place the perforated rectangular base on the left side of the unit.
8. On the right side of the unit, place the square base plate with the control lever.
9. Separate the two sections by sliding the partition piece into the left slots.
10. Place the hot dog rack in the left compartment. Ensure the rack is elevated by its feet for proper circulation of steam.
11. Place the bun rack in the right compartment.
12. Place the lid beam in the middle of the unit's open top.
13. Place the two lids on the unit's edges and beam. Adjust the beam as needed.
14. Plug the unit into a grounded and properly-sized electrical outlet to minimize shock and fire hazards. For further specifications, refer to the electrical requirements outlined on the serial tag on the operator's side of the unit.

15. Turn on the steamer and set the thermostat control to the highest setting, until steam is generated.
16. After steam is produced, turn back the thermostat control to 130°F .
17. Position hot dogs on the smaller, left compartment and buns on the wire rack in the right compartment. Allow adequate room around the hot dogs and buns to enable steam circulation.
18. Control the bun compartment's steam by adjusting the humidity control lever, located in the bun compartment under the wire rack.
19. Keep the lids closed when not serving.
20. Add hot water as needed to maintain the water level. Do not let the unit burn dry. If burned dry, turn off the unit and allow it to cool completely. Adding water to a dry, hot unit could cause damage to the parts.

Cleaning and Maintenance

To maintain proper sanitation, this hot dog steamer must be cleaned daily. Stainless steel is corrosion-resistant, but to elongate your product's life and service quality it should be cleaned after each use.

1. Unplug the power cord from the electrical outlet.
2. Allow the unit to cool completely.
3. Remove remaining hot dogs and buns.
4. Drain water via the drain pipe, accessible on the operator's side.
5. Detach all removable parts: bun rack, perforated trays, steam control lever, partition, and glass panels. Thoroughly clean the unit and parts. Do not immerse the unit in water or other liquids. Liquids could enter the electrical compartment and cause a short circuit or electrical shock.
6. Do not store unit with water in the reservoir.



Attack tough grease, oil, and carbon with this ready to use decarbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.

Using Your Steamer

To start your steamer, push the power switch. Allow 15 – 45 minutes to preheat the steamer, depending on the water volume and temperature. For quick steam, turn the thermostat to max and use hot water. To receive the best results, do not load the maximum capacity of hot dogs and buns at once. Instead, allow steam to circulate the food.

Temperature Control Knob

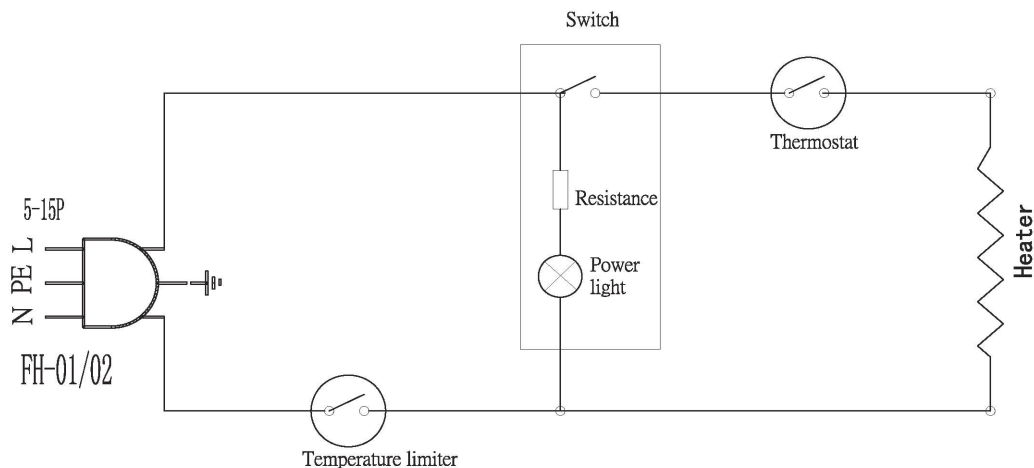
This thermostatic switch controls the temperature inside the steamer from 95-175°F. Turn the thermostat knob to adjust for your desired temperature.

Troubleshooting Guide

PROBLEM	POSSIBLE CAUSE	SOLUTION
Condensation on glass	Cool air coming in contact with the warm steamer	Do not place the unit near cool air vents
Burnt hot dog casing	Generating too much steam	Turn the thermostat down to a lower setting
Soggy buns	Generating too much steam	Adjust the steam control level
Dry buns	Not generating enough steam	Adjust the steam control level and check the water level

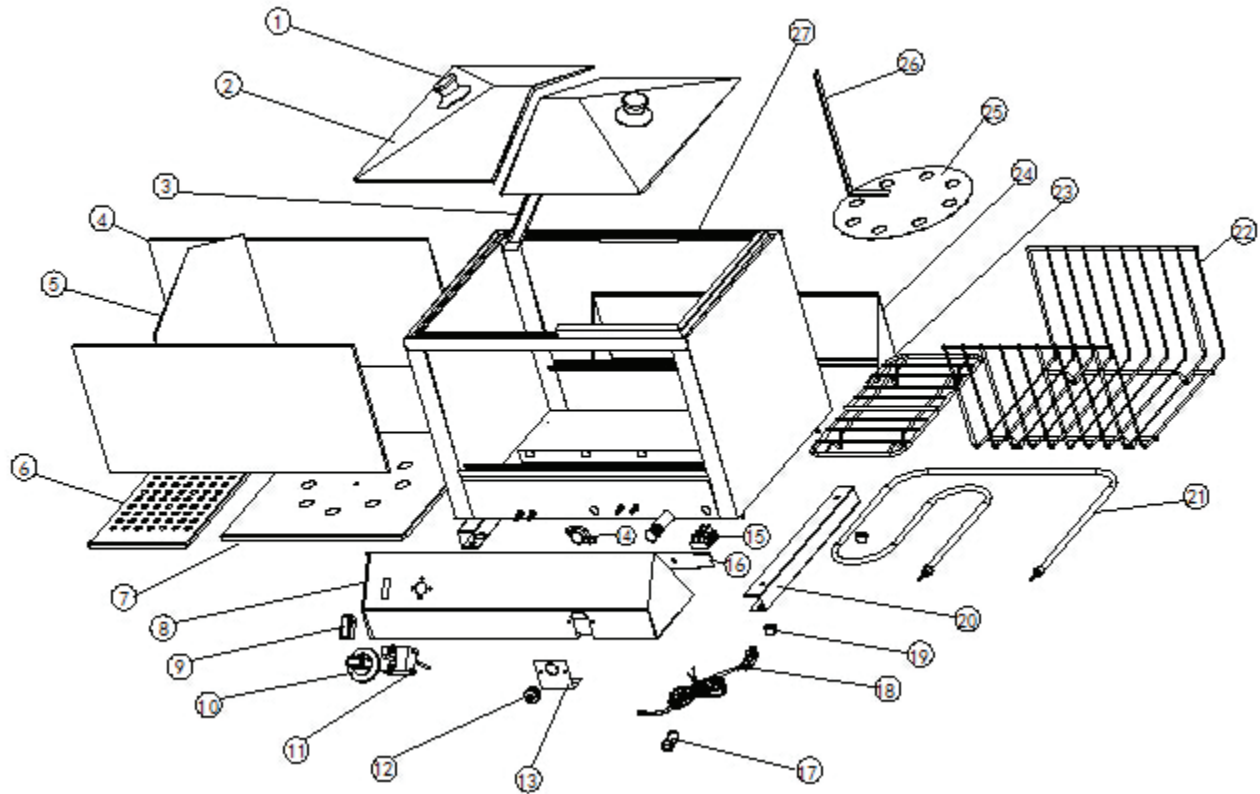
Hot Dog Steamer Circuit Diagram

(HDS100 & HDS200)



Exploded Parts Diagram

(HDS100 & HDS200)



NO.	PART NAME	QTY
1	Handle	2
2	Top cover	2
3	Top cover holder	1
4	Glass	2
5	Separation plate	1
6	Hot dog supporting plate	1
7	Bun supporting plate	1
8	Front panel	1
9	Power switch	1
10	Thermostat knob	1
11	Thermostat	1
12	Pipe plug	1
13	Pipe supporting plate	1
14	Switch off thermostat	1

NO.	PART NAME	QTY
15	Terminal block	1
16	Rear bar	1
17	Wire buckle	1
18	Power cord	1
19	Foot	4
20	Lower bracket	2
21	Heating element	1
22	Bun rack	1
23	Hot dog rack	1
24	Rear board	1
25	Steam plate	1
26	Steam plate handle	1
27	Cabinet	1

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for six months from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States