

# **MAVERICK MODEL HC-01**

## **“HERO” HOT DOG STEAMER**

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed:

1. Read all instructions.
2. Do not touch hot surfaces, use handles or knobs.
3. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Always 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 or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to Maverick for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Maverick may cause injuries.
8. Do not use outdoors or while in damp area.
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 or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot liquids.
12. To disconnect, remove plug from wall outlet.
13. CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
14. Do not leave this appliance unattended during use.
15. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. Do not use appliance for other than intended use.
16. CAUTION: This is not a toy. To avoid the risk of fire, burns or personal injury and electric shock, use only with adult supervision.

## SAVE THESE INSTRUCTIONS

### “HERO” Model HC-01 - KNOW YOUR HOT DOG COOKER.

1. LID (USE TAIL AS HANDLE)  
with steam vents on top
2. HOT DOG COOKING TRAY  
with fat and water collector areas  
and with lift “hook” at front
3. BASE with cord storage area  
located in cord end of base
4. HEATING PLATE area  
located in center of base
5. INDICATOR LIGHT



3 & 4 & 5

### BEFORE FIRST USE

- Wash the lid and the cooking tray in hot soapy water, and rinse thoroughly.
- Wipe the inside of the Base in the areas where the water be poured with a mildly soapy damp cloth or sponge, then wipe with rinsed cloth. DO NOT IMMERSE BASE IN WATER OR OTHER LIQUID.

### PRECAUTIONS

- Prior to operating hot dog cooker, make sure all hot dog cooker parts are securely in place.
- As with any cooking appliance, this is not a toy, adult supervision is required during use.
- Avoid contact with steam while unit is "on". Steam will exit out the top of the LID through the vent holes.
- During cooking cycle, all hot dog cooker parts become hot. Do not touch or move BASE, COOKING TRAY or LID while unit is "on". (Note: the underside of the base will get hot, but the feet make it safe for any kitchen countertop or similar tabletop surface.)

## TO COOK

1. Place the base on a dry, level surface. Do not use on a tablecloth.
2. Pour appropriate amount of cool water into the base. Use measuring cup provided: 40 ml (1.35 oz.) for up to 4 hot dogs, and 50 ml (1.7 oz.) for 5 or 6 hot dogs. You will see that the 40 ml amount of water completely fills up the lowest level inside the Base, covering the stainless steel heater plate.
3. Place the cooking tray on the base. The lift “hook” goes towards the front.
4. Place hot dogs on the tray. Up to four will fit if turned on angle on tray. For five or six, place at cross angle on top. Then cover with lid.
5. Insert plug into a 120 volt electrical outlet. Power comes on as soon as plugged in. The indicator light will glow, indicating power is on and the hot dogs are cooking.
6. It takes about 60 seconds for initial boiling to begin, which can be heard as it starts. Then steam will start to build up. Steam will continue to boil away for six to seven minutes for 40 ml of water, or 7 to 9 minutes for 50 ml of water.
7. Once all the water has evaporated an internal thermostat controlling the heater plate will cycle “OFF” and the appliance will audio signal with continuous “barking”, telling you the hot dogs are heated. The indicator light will go out.
8. To stop the signal, unplug from outlet. This will disconnect from power. Don’t leave plugged in as otherwise, thermostat in heater plate will cycle back “on” once it has cooled.
9. Using tail as handle, lift off LID and place on nearby countertop. Using tongs, remove hot dogs directly from tray, serve and enjoy!
10. CAUTION: After cooking cycle is complete, BASE and COOKING TRAY will be very hot, use caution when handling. COOKING TRAY will contain water and fats from cooking and it is best to leave it in place until cooled.
11. When cooled, carefully lift out COOKING TRAY using lift handles (large “hook” on front end, small “nub” on other end). Water and fat will be in the tray, so carry it carefully and empty in sink.

## CARE AND CLEANING

Wash lid and cooking tray in warm soapy water, or in a dishwasher (cooking tray only). Rinse thoroughly and dry. Let the base cool and wipe it with a damp cloth or sponge. DO NOT IMMERSE BASE IN WATER OR OTHER LIQUID. Place cooking tray and lid into the base. Power supply cord can be pushed into the base for storage.

## IMPORTANT NOTES

1. Cooking times are slightly affected by factors such as:
2. Number and size of hot dogs cooked: More hot dogs cooked at one time increases cooking time. Larger hot dogs increase cooking time.
3. Temperature of hot dogs prior to cooking: Very Cold hot dogs require longer cooking time than room temperature hot dogs. If hot dogs were frozen, thaw fully before cooking.
4. Temperature and amount of water used: Very Cold water increases cooking time by approx. 1 minute. More water used increases cooking time.
5. Length of time hot dogs remain in hot dog cooker following cooking cycle: After the hot dog cooker cycles off and is "barking", there is still steam and heat from the heater plate inside, so cooking continues for several minutes.
6. A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a longer cord. Because this is a heating appliance containing hot water and steam, extension cords are not advised. However, Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance (350 watts at 120 Volts AC).
7. This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. This plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## **MAVERICK LIMITED 90 DAY WARRANTY**

MAVERICK INDUSTRIES, INC. warrants this MAVERICK product to be free from defects in material and workmanship for a period of 90 days. Should any defects be discovered within 90 days of purchase, MAVERICK INDUSTRIES, INC. will repair the defective product or parts thereof at no charge for labor or materials, provided:

1. Said unit is returned postage paid to the factory for servicing.
2. Proof of date of purchase is included with the product.
3. A letter accompanies the product and indicates the complaint or defect to be remedied.
4. In the event the defect may be remedied without returning the unit, contact MAVERICK by phone or mail first and every effort will be made to supply replacement parts quickly and at no charge.

This warranty does not apply to any unit that has been tampered with, abused, accidentally damaged or to damage incurred through improper packing or mishandling in transit to or from the factory.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Send any product or letters to:

Attention: Customer Service Department  
Phone (732) 417-9666 Weekdays: 8:30A.M. -5:00 P.M. Eastern Standard Time  
on the web: [www.maverickhousewares.com](http://www.maverickhousewares.com)  
email: [help@maverickhousewares.com](mailto:help@maverickhousewares.com)

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