



Mini Express Fun Food Hire

The **Hot Dogger** machine is easy to operate. Please review the operating instructions prior to use.

Hot Dogger Machine Operation Instructions

Thank You for renting a hotdog machine from Mini express fun food hire. Please follow the directions below to make delicious hotdogs for your event. If you have any questions or problems please do not hesitate to contact us at **0412 535 950**. We hope you enjoy your equipment and have lots of fun!!

Important Precautions:

1. Make sure the steamer is placed and operated on a flat , level surface.
2. Machine needs to be plugged into a 240-volt dedicated circuit to operate properly.
3. Never lift machine from top section. Machine weighs 15 kg and it must be lifted from the base by at least 2 persons. Damage to machine will be billed at replacement cost.

Operating Machine:

2. Open the two doors from the back of the machine.
3. Pour clean water into the bottom of the heating compartment until the water level is 1cm below the edge steam tray. **DO NOT** fill above the ledge as the cabinet will leak and the hot dogs will be sitting in water.
4. Replace all partitions and baskets.
5. Place the hot dogs on the lower tray just above the water, and the buns in the upper tray. Arrange the hot dogs and buns so that there is free circulation of steam.
6. Turn the thermostat switch to the "ON" position and set the heat control to the desired temperature.
7. Keep the doors closed when not serving.
8. Add water when necessary to maintain water level.

Tips:

The machine can take up to 1/2 hour to steam a full load of hot dogs, to speed up the process pour hot water instead of cold.

You may consider leaving the hot dog buns in their plastic bag until ready to be served to prevent them from absorbing too much steam and becoming soggy.

Once the hot dogs are fully cooked, lower the temperature setting to prevent overcooking.