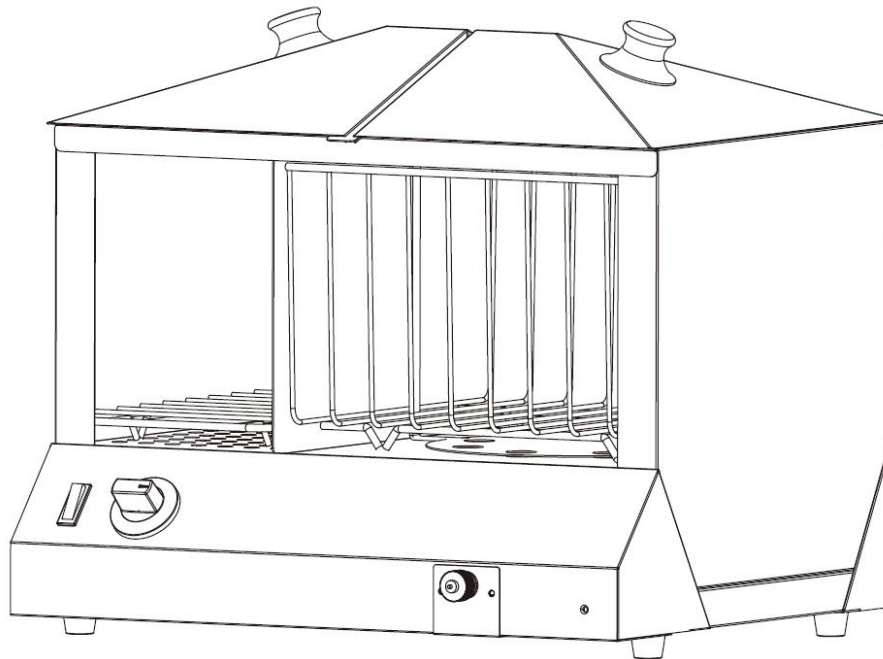




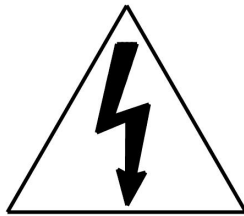
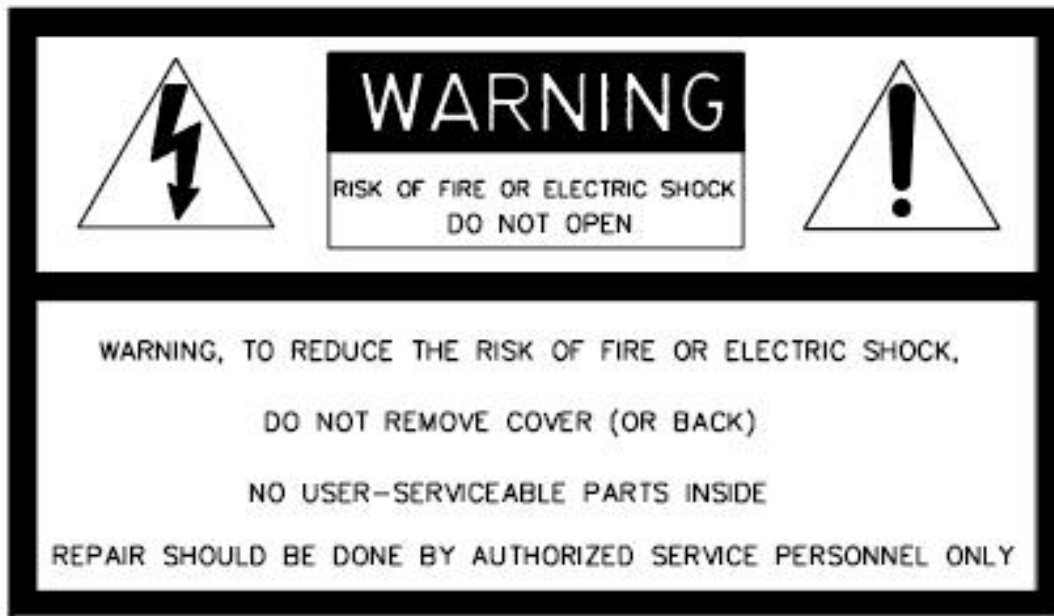
Hot Dog Steamer User Manual



Models: FH-02/FH-01

Please read and keep these instructions. Indoor use only.

Explanation of graphical symbols



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product’s enclosure that 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 to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

IMPORTANT SAFEGUARDS

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

1. Read all instructions
2. Do not touch hot surfaces. The surfaces are liable to get 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 or after the appliance malfunctions or has been damaged in any manner. 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. Always attach plug to appliance first, and then plug cord into the wall outlet. To disconnect, turn any control to "O", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in as they may create a fire or risk of electric shock.
15. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact customer service before using the oven.
22. The appliance is off when POWER SWITCH control is in the "OFF" position.

SAVE THESE INSTRUCTIONS

Before Using Your hotdog steamer

Before using your hotdog steamer for the first time, be sure to

1. Remove unit from the box and remove all parts.
2. With the operator side facing you (dial to the left) set it down on a flat sturdy surface.
3. Open the top flaps of the unit and remove the parts and packing foam. Put the parts to the side.
4. Slide in glass windows for both the back and front of the unit.
5. Pour six quarts of water into the base of the unit to cover the heating element. **DO NOT OVERFILL.** It is recommended that you use hot water to reduce preheat time. Make sure valve drain cap is screwed tightly closed.
6. Once the water is in, place the perforated rectangular base on the left side of the unit.
7. Place the square base plate with the control lever on the right side of the unit.
8. Slide the partition piece into the left slots to separate the hot dog and bun sections of the steamer.
9. Place the hot dog rack to the of the left side compartment. Make sure the rack is standing on its feet to allow proper circulation of steam.
10. Place the bun rack on the right side in the bun compartment.
11. Place lid beam in the middle of the unit so the lids rest on the edges of the beam.
12. Place lids down on unit edges and swing closed. Adjust lid beam to fit if needed.
13. Ensure that the unit is plugged into a grounded and properly-sized electrical outlet to minimize shock or fire hazard. Refer to the electrical requirements on the serial tag located on the operator side of the unit.
14. Turn the switch on and set the thermostat control on the highest setting until steam is generated.
15. For normal operation, set the thermostat control in the center of the range between the highest and lowest temperature.
16. Place hot dogs in the small compartment and buns on the wire rack in the large compartment. Arrange the hot dogs and buns so that there is enough room for circulation of steam.
17. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the wire rack.
18. Keep lids closed when not serving.
19. Add hot water when necessary to maintain the water level. Do not allow the unit to burn dry. If you accidentally run it dry, turn off and allow the unit to completely cool before adding water. Adding water to a dry unit while it is still hot could cause damage to the elements.

CLEANING – NOTE: To maintain cleanliness and increase service life, the hot dog steamer should be cleaned daily.

Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment it may cause a short circuit or electrical shock.

- 1 · Disconnect the power cord from the electrical outlet.
- 2 · Allow the unit to cool down completely.
- 3 · Remove any remaining hot dogs and buns.
- 4 · Drain the water using the drain pipe located on the operator side.
- 5 · Detach all removable parts including the bun rack, perforated trays, steam control lever, partition and glass panels. Thoroughly clean the unit. Although stainless steel is corrosion resistant, for longevity purposes the unit should be cleaned after every use.

SPECIFITION

Model No.	Voltage/Power	Product Size	Packing Size
FH-02(100 hot dogs)	120V/1300W	18"x14"x16"	21"x18"x17"
FH-01(200 hot dogs)	120V/1300W	18"x14"x19.3"	21"x18"x20.7"

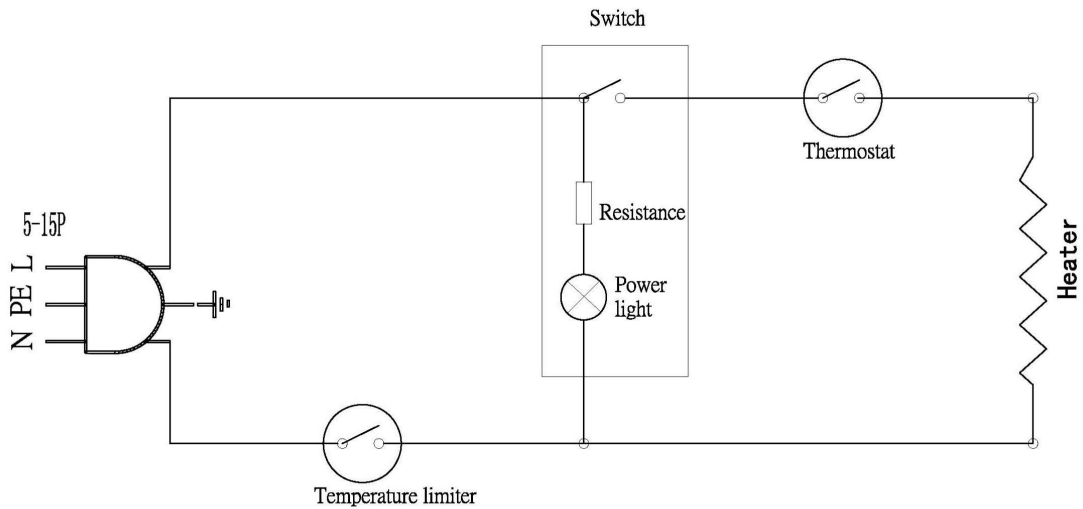
Using Your hot dog steamer: Push the power switch on, turn the thermostat to max for quick steam, the machine start to work. Preheating time will be 15-45 minutes depends on the water volume and water temperature, it is proposed to use hot water for quick steam.

Temperature Control Knob: This thermostatic switch controls the temperature inside the steamer from 30-80°C, turn the thermostat knob to adjust for your desired temperature.

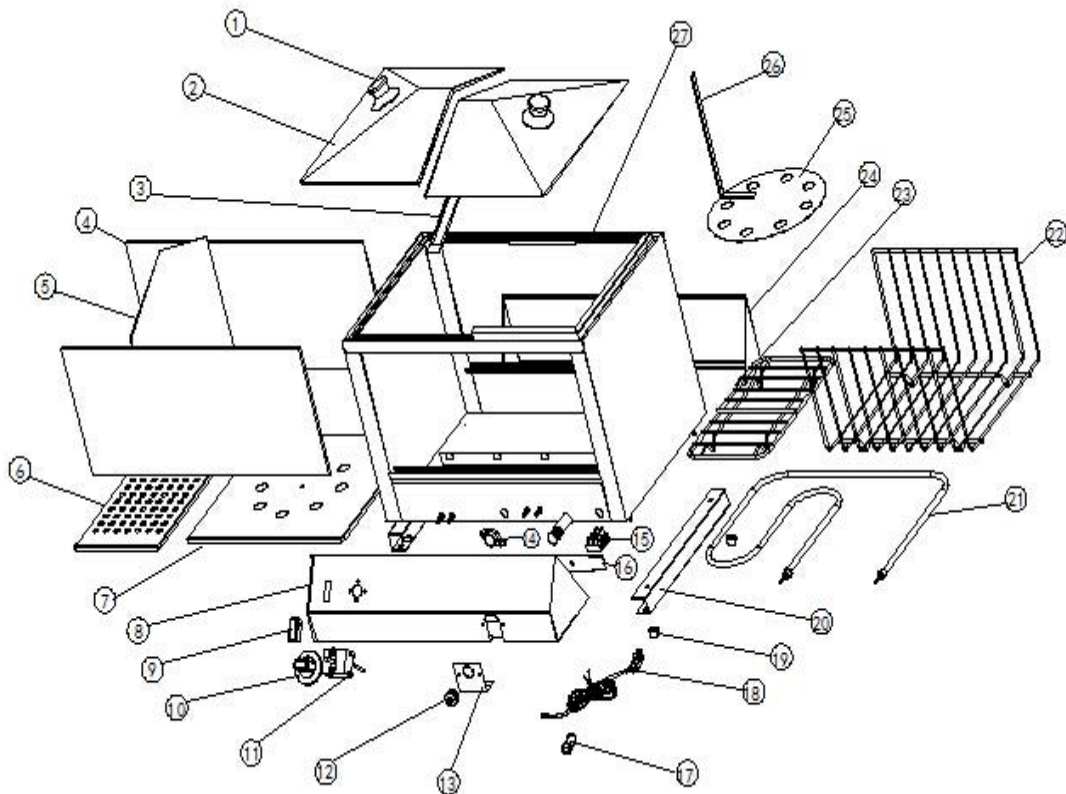
TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Condensation on glass	Cool air striking the warm surface of the steamer	Avoid placing the unit against cool air vents
Hot dog casing burst	Too much steam is being generated	Reduce the thermostat control to a lower setting.
Buns too soggy	Too much steam is being generated	Adjust the steam control level
Buns too dry	Too less steam is being generated	Adjust the steam control level; check the water level

Hotdog steamer circuit diagram (FH-02&FH-01)



Hotdog steamer exploded view and part list (FH-02&FH-01)



NO	Part Name
1	Handle
2	Top cover
3	Top cover holder
4	Glass
5	Separation plate
6	Bun supporting plate
7	Hotdog supporting plate
8	Front panel
9	Power switch
10	Thermostat knob
11	Thermostat
12	Pipe plug

13	Pipe supporting plate
14	Switch off thermostat
15	Terminal block
16	Rear bar
17	Wire buckle
18	Power cord
19	Foot
20	Lower bracket
21	Heating element
22	Hotdog rack
23	Bun rack
24	Rear board
25	Steam plate
26	steam plate handle
27	Cabinet

NOTICE: If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly person in order to avoid a hazard.