

## Star Hot Dog Steamer



### Operating

1. Place the machine on a level surface.
2. Pour 3-6 quarts of hot water into the hot dog compartment (smaller side).  
**Do not overfill!**
3. Turn the switch to ON and set the thermostat to HIGH until steam is generated.
4. After steam starts, set thermostat near the center of the range, between HIGH and LOW.
5. Arrange hot dogs in the small compartment and buns in the large compartment, making sure there is free circulation of steam.
6. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located under the center cover.
7. Keep lid closed when not serving.
8. Add hot water as needed to maintain steam production.

### Cleaning

1. Unplug the machine.
2. Remove any remaining hot dogs and buns.
3. Wait until machine and water have cooled.
4. Drain the water through the drain pipe.
5. Wipe out the inside and the windows with a damp cloth.

### Tips

- Avoid cool air hitting the warm surface of the machine, as it will cause condensation.
- If the hot dog casings burst, there is too much steam. Adjust the thermostat to a lower setting.
- If your buns are too soggy, there is too much steam. Adjust the humidity control lower.
- If your buns are too dry, there is too little steam. Adjust the humidity control higher.