



HOT DOG MACHINE INSTRUCTIONS

- Slide one of the glass doors open and fill the machine with water and ensure it covers the heating element (just like a kettle).
- ***If there is not enough water in the machine, it will activate the safety switch and the machine will not work. If this occurs, reset the machine using the button located under the machine near the water indicator light (pictured below)



- Turn the machine on using the power button and turn the heat control to the “HIGH” position.
- The machine will heat up and you will see the water steaming up at which time you can place your hotdogs onto the bottom tray (above the water). Be sure to arrange hotdogs loosely to allow the steam to circulate freely between each of them
- All meats should have an internal temperature of 60c before serving. Once they have reached serving temperature, you can place your bread buns in the top

compartment. Note that leaving bread buns in the machine for too long will result in either soggy or overcooked buns.

→ Repeat the process for each batch of hotdogs

→ If the low water indicator comes on, add more water

**! ! DO NOT INSERT HANDS/FINGERS INTO FUNNEL // DO NOT ALLOW
CHILDREN TO OPERATE / ! !**

