



Hot Dog Machine/Bun Warmer:

DETAILS: The regular sized hot dog steamer holds up to 20 buns and up to 30 hot dogs at a time. Large holds up to 50 buns and 150 hot dogs. **NOTE: The more hot dogs and buns the longer the warming time.**

TIPS: Pour hot water into the container under the floor of the hot dog machine where the boilers are located. Pour just a few inches under capacity. The hot dogs need plenty of time to heat up- turn on the steamer and load it up with hot dogs at least an hour before your event. Warm the buns about 10 minutes before the event starts to prevent them from getting soggy. Rotate the hot dogs and buns to warm evenly. To clean, simply drain water and wipe down machine with wet paper towel.

SPACE NEEDED: The hot dog steamer must be set up on a table or counter that is sturdy and stable. It is approximately 16" deep by 18" wide by 16" tall.

PERSON OVER 18 MUST OPERATE MACHINE AT ALL TIMES

ELECTRICITY: An electrical outlet needs to be available within 50' of the popcorn machine. It draws a maximum of 8 amps at 1250 watts. In order to avoid power shortage and machine damage, DO NOT PLUG MACHINE INTO OUTLET WITH ANY OTHER APPLIANCE and check that enough electricity is available to power the machine.

TRANSPORTING: This item can be picked up. It will fit a large car trunk or in the back of a pickup truck or SUV. Please secure machine in your vehicle as you are responsible for this item from time of pick up to time of return.

OTHER REQUIREMENTS: You will need a table or counter to set the hot dog steamer on while in use. The bottom of the steamer must be filled with water (HOT water for quicker warming) and emptied after use. The hot dog steamer holds approximately 2 gallons of water. You will also need to purchase:

- Hot Dogs
- Buns

CLEANING: There is a \$20 cleaning fee if the hot dog steamer is not cleaned before return. Clean-up is easy- simply wipe down all surfaces with wet paper towel and drain water once the machine has sufficiently cooled.

Enjoy!