

KRATOS

HOT DOG STEAMER MANUAL



29M-010

Central Restaurant Products®

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HOT DOG STEAMER MANUAL

Thank you for choosing to purchase from Kratos. Every Kratos product is manufactured with the customer in mind, providing the best value without sacrificing quality. This Kratos Hot Dog Steamer is ETL-certified meeting key sanitation and operational needs. This steamer can hold up to 100 hot dogs and 48 hot dog buns.

**BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES
AND OPERATING INSTRUCTIONS.**

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Receiving & Inspecting EQUIPMENT

Care must be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package. Note any damage and report it to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that there is concealed damage upon opening, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

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Safety WARNINGS



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

1. Read all instructions
2. Do not directly touch hot surfaces. When the unit is plugged in, the exterior will be hot. Avoid touching directly.
3. Never immerse cord, plugs, or the base in water or other liquid.
4. Close supervision is necessary at all times and children should not operate this equipment.
5. Unplug from outlet when not in use and before cleaning the hot dog steamer.
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 manufacturer could cause injury or damage to the equipment.
8. Do not use outdoors.
9. Do not let cord touch hot surfaces or hang over edge of table or counter.
10. Do not use appliance for other than intended use.
11. Do not insert metal utensils or oversized food into the equipment. This creates a shock or fire risk.
12. 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.
13. Do not clean with metal scouring pads that scratch the components.
14. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
15. 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.

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Before OPERATION

1. Remove unit from the box and unpack all parts.
2. Set out on a flat, dry surface.
3. Open both top lids of the steamer and remove the parts/packing foam. Put all parts aside.
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 to use hot water to reduce preheat time. Make sure the valve drain cap is 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 electrical outlet to minimize shock or fire hazard. Refer to the electrical requirements on the serial tag located on the unit to confirm correct electrical needs.
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 to retain heat.
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.

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Operation INSTRUCTIONS

1. Push the power switch on, turn the thermostat to max for quick steam, the machine start to work.
2. 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.
3. Do not load the max capacity of hot dogs and buns all at once. Gradually add product as needed for best results.
4. Turn the temperature knob to your desired setting from 95-175F. Adjust as needed throughout operation.

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Cleaning INSTRUCTIONS

To maintain cleanliness and increase service life, the hot dog steamer should be cleaned after every use. It is recommended to clean the unit at daily. Do not immerse the unit in water or any other liquid. Any liquid that enters the electrical compartment may cause a short circuit or electrical shock.

1. Disconnect the power cord from the electrical outlet.
2. Allow the steamer proper time to cool down.
3. Remove any remaining product inside the equipment (buns, hot dogs).
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.

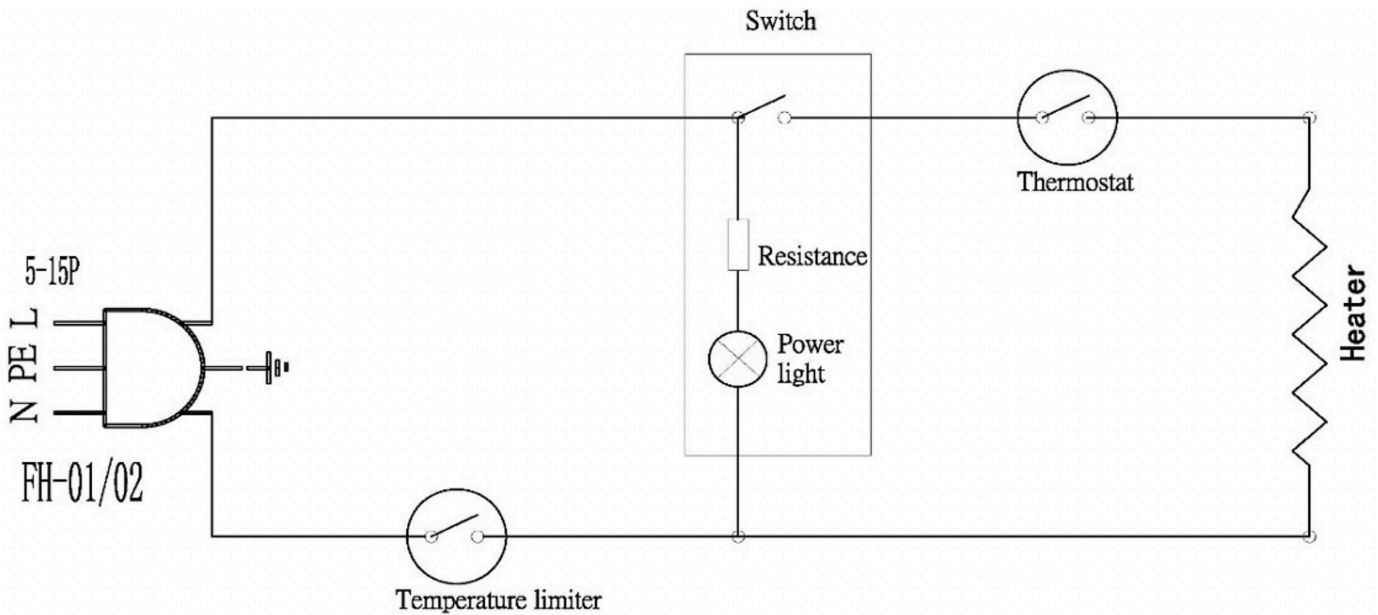
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Troubleshooting GUIDE

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	Not enough steam is being generated	Adjust the steam control level; check the water level

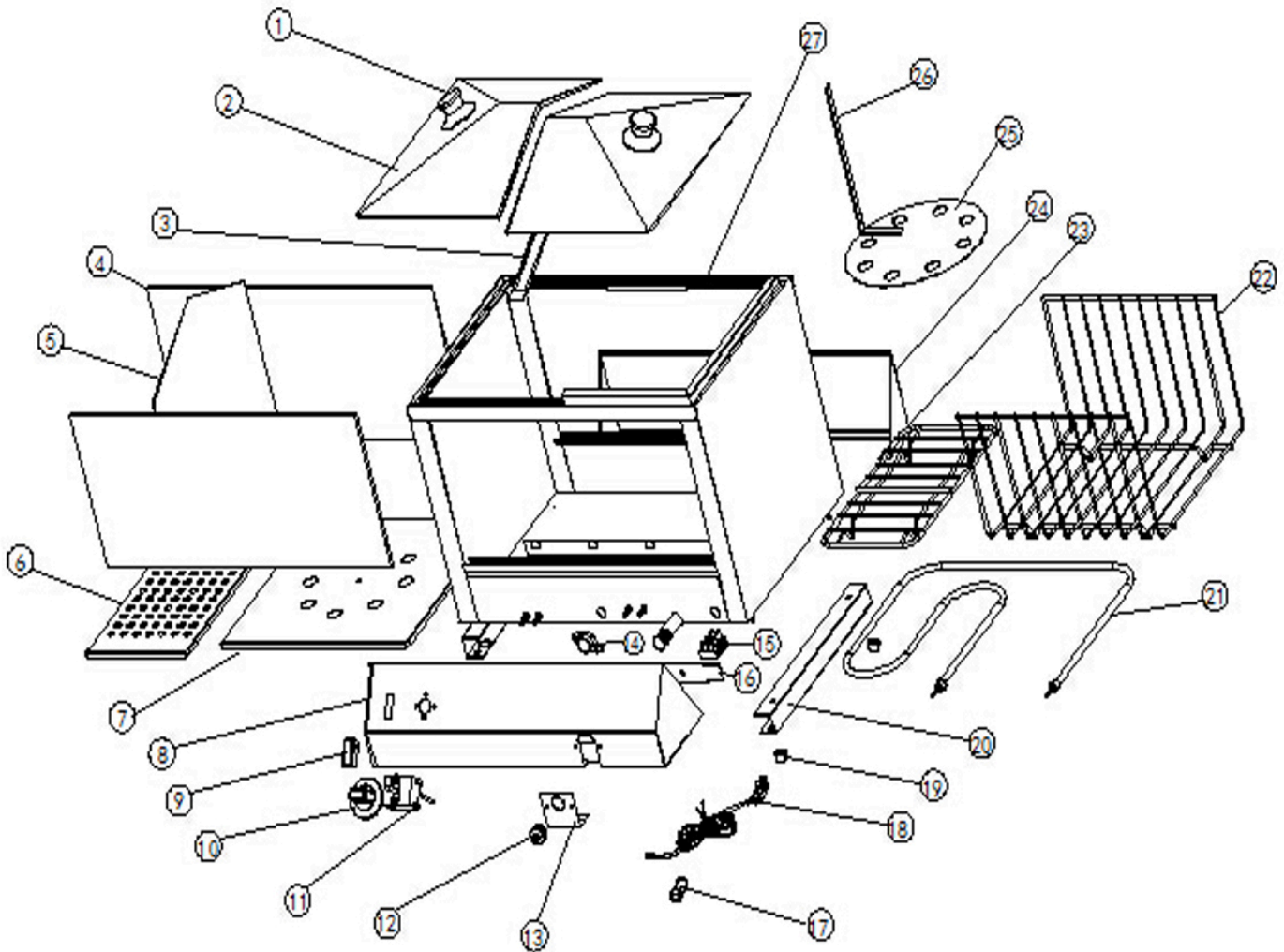
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Circuit DIAGRAM



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Exploded VIEW



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Parts LIST

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

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Warranty INFORMATION

One-Year Limited Warranty

Kratos offers a one-year warranty to the original purchaser of new equipment. The unit will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide replacement components, replace the entire unit, or refund the purchase price to satisfy the warranty obligation. Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The one-year limited warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the oven can be damaged due to improper securement.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the continental United States.
- Any products where the original sale cannot be determined. No order number, invoice, or receipt to provide proof of purchase will void any warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be reported at the time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business or any other expenses.
- Defects, or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or natural disasters.

For Warranty Inquiries

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on www.centralrestaurant.com, call **800-215-9293** or email **sales@centralrestaurant.com**.