



Canada Popcorn Company

**CENTERSTAGE PROFESSIONAL
HOTDOG STEAMER
USER MANUAL**

**HTD CANADA
Item #V619**

www.HTDCANADA.ca

Safety Precautions

1. This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.
2. This steamer must never be modified and should only be used for its intended purpose.
3. Always check that this steamer is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet.
4. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the product, firmly grasp the plug and remove from the outlet – never pull on the cord itself.
5. Ensure that the power outlet, plug and cord being used are in good, working condition. Damaged components should be repaired or replaced. Even with a properly functioning power cord, keep water away from the cord and avoid letting your power cord run over carpets or heating devices.
6. If missing or broken components are found, leave the steamer TURNED OFF. Do not attempt to use the steamer. Contact HTD Canada at info@htdcanada.ca.
7. Never use in the presence of flammable liquids, gases, dust or other explosive situations should be avoided.
8. NEVER operate this steamer dry without water.
9. Surfaces will be extremely hot during and after use, and should be allowed to cool before transporting or putting the unit in storage.
10. It is not recommended the machine be used outdoors exposed to elements such as rain or snow, unless covered or protected.
11. Manual cleaning required – unit and parts are not dishwasher safe, your steamer should never be immersed in water and do not use any abrasive cleaning products.

Hotdog Steamer Specs

Item #	V619
Unit Dimensions	17"L x 15.75"W x 19"H
Capacity	175 Hotdog / 40 Buns
Voltage	120V
Wattage	1200W

Steamer Parts List

- A. Hot Dog Steamer (1 pc)
- B. Glass Doors (2 pcs)
- C. Top Cooking Grill (1 pc)
- D. Tongs (1 pc)
- E. Bottom Cooking Grills (2 pc)
- F. Bun Tray



CSA approved C22.2 NO 64 UL STD1083

Operating Instructions

1. Plug the machine into a properly grounded 120 volt power supply
2. Fill the reservoir with 7 quarts of water by opening the doors and removing the hotdog and bun trays from the machine and pouring water into the reservoir with a pitcher. Using hot water will speed up the start-up time of the machine.
3. Install the two hotdog trays (E) side by side above the reservoir. Install the Bun Tray (C) on top of the four bolts that protrude through the side panels. Put the Bun rack (F) on the bun tray with the open side down which raises the buns approximately ¼” off the bun tray (this prevents the buns from getting wet). Install both doors (B) by slipping the top edge into the top channels and allowing them to slide down into the corresponding bottom channels. Place one on the rear channel and one on the front channel. Be sure the handles are on the outside left and outside right .
4. Load the steamer with the desired amount of hotdogs by placing the hotdogs on the left and right hotdog trays. The two separate trays allow for different size hotdogs or sausages to be cook and segregated (i.e. regular size hotdogs, foot long hotdogs, or sausages).
5. Place the desired amount of buns in the top bun tray.
6. Turn on the “Master Switch” and set the thermostat dial to the maximum setting. The machine should be producing steam in approximately 5 - 7 minutes (depending on water and room temperature). You can adjust the thermostat according to your operating conditions.
7. Once steam is produced a standard size hotdog should reach minimum serving temperature 140 degrees (°F) in approximately 20 - 30 minutes. Once that has been achieved adjust the thermostat down to 60-80 to HOLD
8. CAUTION: Always use the tongs supplied to remove buns and hotdogs from the steamer as the product will be hot to the touch.
9. When the “Low Water Indicator” illuminates, the heater will turn off automatically to prevent it from burning out. Add 4 quarts of water following the instructions in step 2. The “Low Water Indicator” will turn off and the machine will be ON again.

Cleaning and Maintenance

- Once you are finished using your steamer for the day, unplug the power supply and allow ample time for the unit to cool.
- Clean the steamers interior an exterior.
- The stainless steel trays and dividers are removable for easy cleaning in a sink with a mild detergent and water.

3 Year Parts Warranty

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. This warranty does not apply to any warranty claims made on products sold or used outside of Canada.

If you have any damaged, missing parts or concerns Please do not return to or contact the retailer. Please contact us directly at

info@htdcanada.ca

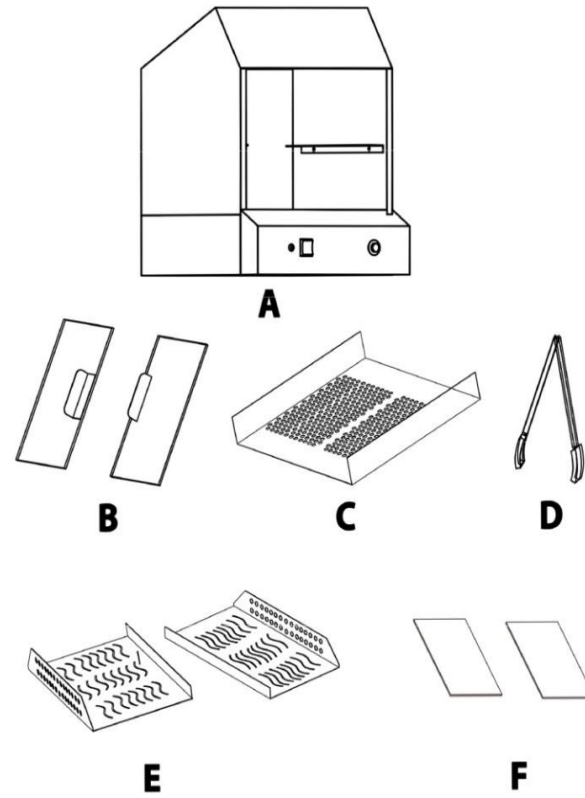
613-693-1806

Assembly

Voltage: AC 120V~60Hz

Input Power : 1200W

Please read this manual carefully before assembling and using.



- A. Main Unit x 1 pc
- B. Door x 2pcs
- C. Top Cooking Grill x 1 pc
- D. Tongs x 1 pc
- E. Bottom Cooking Grills x2 pcs
- F. Plate for buns x 1pc