



24228

# Commercial Hot Dog Steamer with Cart



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# Specification

## Product Description

The Kukoo Commercial Hot Dog Steamer is a heavy-duty stainless steel steamer. Its removable product trays and sliding glass doors allow for easy access to your hot dogs and buns, and make for a quick clean up!

It is the ideal machine for concession stands, cafeterias and break rooms, fast food restaurants, festivals and events. Little assembly is required, meaning you can take it anywhere!

It has an adjustable thermostat for all cooking and holding conditions. The divided product trays will accommodate a range of hot dog and bun sizes.

The added cart makes this the perfect product for serving food on the go!

**Please refer to and read Safety Advice, Safe Working Practice to ensure prevention of injury or damage to the device before starting.**

## Product Specifics

Voltage: 220-240V

Phase: Single- 1PH

Power: 2000W

Cable Length: 1.3m

Hertz: 50Hz

Adjustable thermostat

Low water level indicator with automatic shut off

## Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

# User Guide

## Assembly & Operation

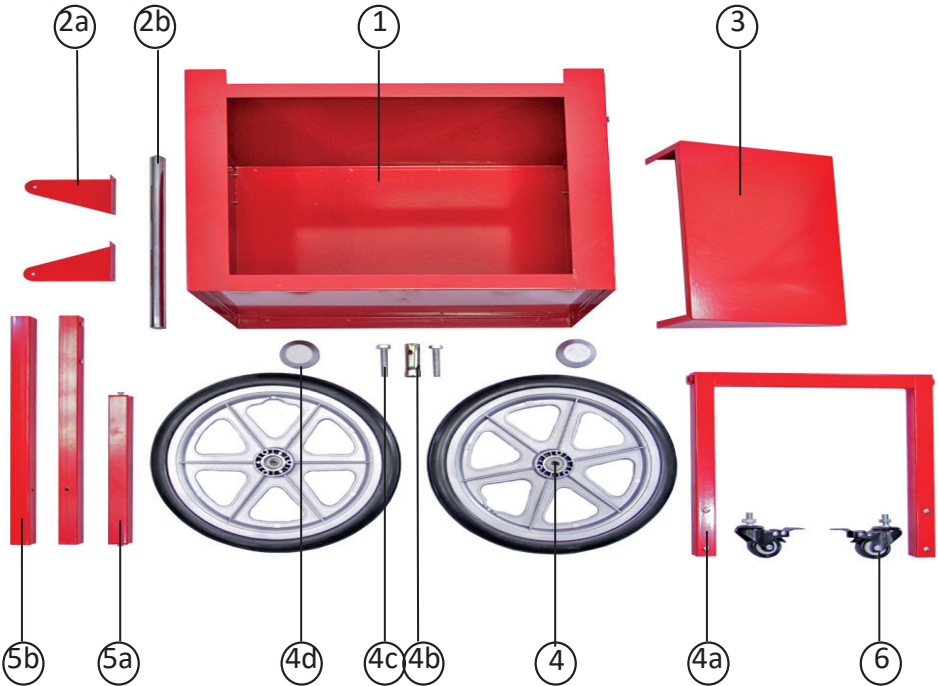
Set the steamer on a flat surface.

1. Before adding any water to the basin, make sure the drain tap is closed. Fill the basin with water. Minimum and maximum lines for the water level are at the back of the basin.
2. You will need to assemble the glass sliding doors before using the Hot Dog Steamer. Lift the glass doors up into the top glass rail, then set them into the bottom rail.
3. Add the product trays. The 2 x grated product trays are for the bottom, and the single metal panel is for the top.
4. Plug into a power outlet and turn the power on. Select the correct temperature for your food and pre-heat your steamer. If you fill to the highest water level, it will take 30 minutes to reach 100°C
5. Once the steamer is pre-heated, place your hot dogs and buns onto the product trays. Cooking times will vary according to the quantity and size of your hot dogs and buns.

If the water level becomes too low, the low water level indicator will turn on and the heating function will turn off. When re-filling it with water, the low water indicator will turn off and the heating function will be re-activated automatically.

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## Assembly Instructions



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## Assembly Instructions

Although the KuKoo Hot Dog Steamer can function as a stand alone unit, the Hot Dog Cart allows the machine to be portable and gives an attractive display to customers. It is very easy to assemble and includes all the screws you will need, refer to the labelled diagram on the previous page.

- 1) Stand the cart container up right, the top and front panels should be open.
- 2) Attach the two handle supports (a) to either end of the chrome handle bar (b), then attach this to the left hand side of the cart.
- 3) Fasten the side tray to the right hand side of the cart.
- 4) Attach all the wheel components together. Secure the wheel onto the U frame (a) using the box spanner (b) to tighten the wheel bolt (c) and finish the outside of the wheel with the cover cap (d). Repeat this process for the opposite wheel and both should now be secured to the U frame. Connect this to the cart container on the right hand side below the side tray.
- 5) Fasten the short support (a) between the two long supports (b). Attach this newly formed H shape to the left hand side of the cart, underneath the handle.
- 6) Push the castor wheels into the base of the long supports, make sure they are fully connected and secure.

# Troubleshooting

## Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

**Q: There are parts missing from my order.**

A: If there appears to be any part missing from your package contact our Customer Support team via the details on the Contact Us page within 7 days of receipt.

**Q: The low water level indicator has turned on.**

A: You need to add more water to the basin. Make sure the heating elements are covered. Use the maximum and minimum water levels to help.

**Q: The machine will not turn on/will not heat up.**

A: Check that you have the correct power supply, and that it is supplying the correct voltage. Check that the power cord plug has not become loose. Check that the thermostat has been set to the correct temperature and that the water level is above the minimum mark.

For all other issues please contact our Customer Support department via the details on the Contact page.

# Safety Advice

## Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Clean the appliance before first use, and after every use.

Ensure the power is turned off before cleaning the hot dog steamer.

Remove the water using the drain tap before cleaning.

Use oven gloves when removing product trays as they still might be hot.

The surface of the hot dog steamer will get hot, do not touch.

Do not touch the heating elements when they are on, or after the machine has been turned off, as they still might be hot.

Do not let this appliance be used by or near children.

Do not leave this appliance unattended.

This appliance is not intended for use in wet locations. Never place the appliance near water or immerse the steamer in water or any other liquid.

Do not move the machine when it is running.



# Contact Us

## Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: [hello@monstershop.co.uk](mailto:hello@monstershop.co.uk)

## Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: [help@monstershop.co.uk](mailto:help@monstershop.co.uk)

## Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

[www.monstershop.co.uk](http://www.monstershop.co.uk)

## Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton  
Industrial Estate, Sheriff Hutton, York YO60 6PG





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