

Benchmark USA Dog Pound # 60048 Hot Dog Steamer Assembly

Shown here is the Benchmark USA Dog Pound # 60048 hot dog steamer. This steamer is shipped unassembled and some assembly and parts preparation is necessary for proper equipment operation.

We are providing a visual representation of the suggested assembly of your equipment, however, this document is not intended, nor should be used, to replace, augment or accompany your user manual. Consult your user manual for the proper operating instructions for your equipment.

Prior to the assembly or operation of your equipment, be sure to remove any packing materials, packing tape, adhesives and any protective coatings or films from all parts. Often, the stainless steel parts may be covered with a vinyl film coating that must be removed prior to using your equipment. Be sure to clean all food contact surfaces and cabinet surfaces properly before inserting any food items or water.

The Dog Pound hot dog steamer can be used either as a front counter or back counter appliance as there is appealing graphics on both the front and rear of the equipment.

The operator side has two sliding glass doors, adjustable thermostat control, power switch and low water indicator light. Also note the reservoir drain cap on the right side of the equipment. This should be tightened securely to prevent water leaking on to the counter.



Insert one of the perforated hot dog trays into the cabinet with the higher side wall of the tray towards the right side of the cabinet as shown below.

This equipment is designed so that there will be two heating areas (left and right side) so that a variety of foods can be cooked and heated in the machine. Vendors often offer both hot dogs and traditional link sausages in this machine for better sales and a broader product offering.



Insert the second perforated tray with the tall side wall in the center of the machine as shown below. This taller side wall placement will separate the two sides of the cooking area for different food items.

Alternatively, you can place the trays with the short side walls in the center, effectively creating a large single cooking/heating area. However, it is best to keep the heating area divided for more even heat distribution and better cooking/heating results.



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The solid stainless steel bun tray is placed on the top of the four bolts that are located on the cabinet side walls. This tray is optional, as it is only needed for the buns.



Insert perforated bun tray with the short walls downward as this will provide a condensation gap to prevent buns getting too wet. Also, this tray can be used for holding cooked product.



Press the metal door handles onto the glass door panel edges firmly, yet carefully. Finally, insert the glass door panels into the sliding channels with the handles on the outer sides of the cabinet. Insert the inner panel into the rearward track first, then the outer door panel.

To insert the panels, insert the top edge of the panel into the upper track and then swing in the panel and drop into the corresponding lower track. Door panels should slide freely without binding. If the doors are binding, check the track alignment. (NOTE: Doors can become HOT!)

Fill the water reservoir with the listed amount of water and plug the power cord into a suitable power outlet.

Be sure to monitor the low water warning light at all times and do not leave buns in the unit more than a few minutes.



Be sure to keep your new appliance clean and polished as this will increase your sales. Customers don't want to purchase food items from grungy or dirty equipment. Additionally, clean and properly maintained equipment operates more efficiently saving you money on operating costs of your equipment and results in increased sales & profits with less equipment downtime when you are not making money!

The glass panels should be cleaned with the appropriate food service equipment glass cleaner and the stainless steel food contact surfaces should also be cleaned regularly with the appropriate food service cleansers.

Benchmark USA Dog Pound hot dog steamer and all of your concession cleaning supplies are available online at MEG Concession Supply. Visit our website today!

www.concession-supply.com

