



## **TABLE TOP HOTDOG**

59 Newburgh Rd Box 608  
Long Valley, NJ 07853-0608  
908/850-0606 fax 908/850-0698  
ElitePartyRentals.NET

### **INSTRUCTIONS**

1. FILL the bottom of the well with ½” to ¾” of hot water and cover top opening. Hot water will reduce the total preheat time.
2. Set the control dial to the highest position for 30 minutes with well covered to preheat unit. Once the unit is up to operating temperature, add the precooked/preheated food product to pans.
3. Adjust to desired setting for food temperature. To increase temperature turn control knob towards highest setting, to decrease temperature, turn toward lower setting.
4. food pans should be covered to maintain temperature when food is not being served.

\*\*\* NOTE \*\*\*

**FAILURE TO KEEP WATER IN THE PAN LINER WILL AFFECT THE PERFORMANCE OF UNIT!!!**

### **CLEANING PROCEDURES**

1. INSERTS – regular scrub pads with soapy water.
2. OUTSIDE OF UNIT – clean with soft cloth or paper towel. DO NOT use steel wool or other abrasives.

### **CAUTION**

**DO NOT IMMERSE UNIT IN WATER OR SPRAY WITH WATER! MOISTURE WILL DAMAGE ELECTRICAL COMPONENTS!**