

OPERATING INSTRUCTIONS

1. Always clean unit thoroughly before each use.
2. Fill the water pan with water, up to 8 quarts. The warmer the water, the faster the machine will heat up. For optimal performance, we recommend distilled water.
3. Insert Hotdog and bun trays and divider.
4. Plug cord in and turn the POWER switch to ON.
5. Turn heat control to "HIGH" position. This will turn on the heating element in the base of the unit. The machine should start producing steam. The indicated area on the dial is the optimal setting.
6. Place up to 45 hotdogs to begin with in the lower hotdog compartment and steam. Always use pre-cooked hotdogs. Do not put raw meat in the hot dog hut. Please note: More hotdogs can be added when unit is fully heated. **BE SURE TO ARRANGE HOTDOGS LOOSELY TO ALLOW THE STEAM TO CIRCULATE FREELY BETWEEN EACH OF THEM.** All meats should have an internal temperature of 140 degrees Fahrenheit (60 C) before serving.
7. Once all hotdogs have reached serving temperature turn the thermostat down to between 160° - 170° degrees F (71°-77° C) to keep them warm. **CAUTION:** Use tongs to remove buns and hotdogs from the steamer as the product will be hot to the touch.
8. Place several buns in the top bun compartment. Place buns as needed. This is a highly efficient steam generator and warmer. Leaving buns in too long will result in either soggy or overcooked buns.
9. If the low water Indicator light comes on, add up to 4 more quarts of water to restart the heating element.

Steam is vaporized water... the visible white mist that is condensation as a result of boiling water mixing with the cooler air. This mist does consist of tiny droplets of liquid water. Please take this into consideration when placing the Dog Hut. There will be condensation, drops of water and possible pooling of water in, on and around the Dog Hut and the surface on which it is placed. Paragon cannot be held responsible for any water damage resulting because of this.

CLEANING & MAINTENANCE

It is recommended that the steamer be cleaned out daily using suitable cleaners that may be used on food service equipment.

WARNING: To reduce electrical shock or injury always make sure the machine is turned off and unplugged before cleaning.

- Empty the water pan using the quick turn water release valve located on the side of the unit. The water can get greasy, so it is essential that it be changed frequently. **CAUTION:** the water will be hot!
- Carefully remove glass doors and all interior components. (bun trays, hot dog trays and dividers) to clean the two rails that support the bun trays, remove the fasteners and lift the rails out.
- Wash all interior parts as well as hood and door and water pan as necessary with soap and water.
- Heating Element Cleaning: The heating element should be cleaned on a regular schedule to avoid excessive lime build-up. This will vary depending on the hardness of the water. Excessive build-up will affect the steamer performance and shorten the life of the heating element. To clean, use a hand cleaning brush with brass bristles is recommended to scrub the element while it is immersed in warm to hot water. (In severe cases, "fine" steel wool could be used.) Please refer to the sheet regarding lime scale prevention which was included with your machine.
- The stainless steel body of the steamer is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. **NEVER USE ABRASIVES** on the stainless steel body, or the vinyl labels. Clean gently with soap and water.
- The glass should always be clean and sparkling. Remember the inside of the glass must be cleaned too.
- Clean base of unit with damp cloth and dry. Use care to avoid damaging the float switch. See #17 in picture for location of float switch.
- Take special precautions when cleaning around electrical switches on control panel. Use a damp cloth. **NEVER** spray or allow any water to run near seams on control panel that may allow circuits to be damp or wet inside of component box. Use a damp sponge or cotton swab applicator to clean plastic knobs.

NEVER use water on the electrical components in the base.

CONTROLS AND THEIR FUNCTIONS

Variable Adjustable Thermostat:

Infinite heat control. Controls the heavy duty submersible heating element located in the base which controls the amount of heat going to the water pan to generate steam.

Illuminated ON/OFF switch:

Gives you a positive indication that the machine is turned on.

Low Water Indicator Light:

The Dog Hut™ has an automatic shutoff feature when the water level gets too low. When the Low water indicator light turns on, the heating element will automatically shut off until more water is added. The water reservoir holds a maximum of 8 quarts, but the low water light will come on when it gets down to 4 quarts. We then recommend you add 4 more quarts to return it to full capacity.

Quick Turn Water Release Valve:

Located on the side of the unit, it eliminates burnt fingers and spilt water, as well as allowing for easier cleaning.

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:

WARNING: Always turn the **POWER** switch to **OFF** when the machine is not in use.

Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged.

This application is not intended for use in wet location. Never locate application where it may fall into a water container.

Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.