



**Model Series: 8300 & 8301 HOT DOG STEAMER**  
**INCLUDES 220 VOLT MODELS**  
**OPERATING AND MAINTENANCE INSTRUCTIONS**

**INTRODUCTION**

1. Please read instructions before using this appliance.
2. When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electric shock and injury to persons.
3. Clean steamer thoroughly before and after all uses using cleaning instructions below

**SAFETY INSTRUCTIONS**

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this steamer. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This steamer will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use in wet locations. Never locate appliance 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.

**PREPARATION**

1. Set steamer on a flat surface
2. Position steamer near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
3. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored
4. Clean steamer thoroughly before use. Be sure to remove the protective film from the hot dog tray and bun tray before use.
5. If steamer fails to operate properly when first installed call NEMCO customer service at 1-800-782-6761

**STARTUP**

1. Place the hot dog tray in the steamer with the water fill cutout towards the front.
2. Slide the bun tray into the steamer and rest it on the 4 studs halfway up on sides of the machine.
3. Place the bun rack on the bun tray.
4. Lift the sliding glass doors up into the top glass rails then set them into the bottom glass rails.

**ELECTRICAL REQUIREMENTS**

Refer to the product tag (serial plate) on the bottom of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

**OPERATION**

1. Pour up to 7 quarts of water into the water tank. Distilled water is recommended.
2. Plug the electric cord into a 3-wire outlet, 110-volt. Do not use a 2-prong adapter.
3. Turn the power switch on, and turn the thermostat control to “Preheat” until steam is being generated. Pre-heat time is normally 30 minutes.
4. Once the steamer has been preheated, turn thermostat down to the “Cook” range.
5. Place hot dogs on the hot dog tray and allow hot dogs to heat thoroughly. Cooking time varies depending on the quantity and size of hot dogs.
6. Turn thermostat down to the “Hold” range and then place buns in the bun rack.  
Note: Leaving buns in unit too long can cause them to be soggy.
7. Add water as needed making sure the unit never goes dry.

**TROUBLESHOOTING:**

UNIT WON'T HEAT	CHECK THAT UNIT IS PLUGGED IN AND POWER SWITCH IS ON. CHECK POWER SOURCE FOR PROPER VOLTAGE.
	CHECK THAT THERMOSTAT IS SET TO DESIRED HEAT SETTING
NO STEAM	CHECK WATER LEVEL IN RESERVOIR
UNIT BLOWS FUSE OR CIRCUIT BREAKER	CHECK AND MAKE SURE CIRCUIT IS NOT OVERLOADED.

**IMPORTANT:**

**CLEANING**

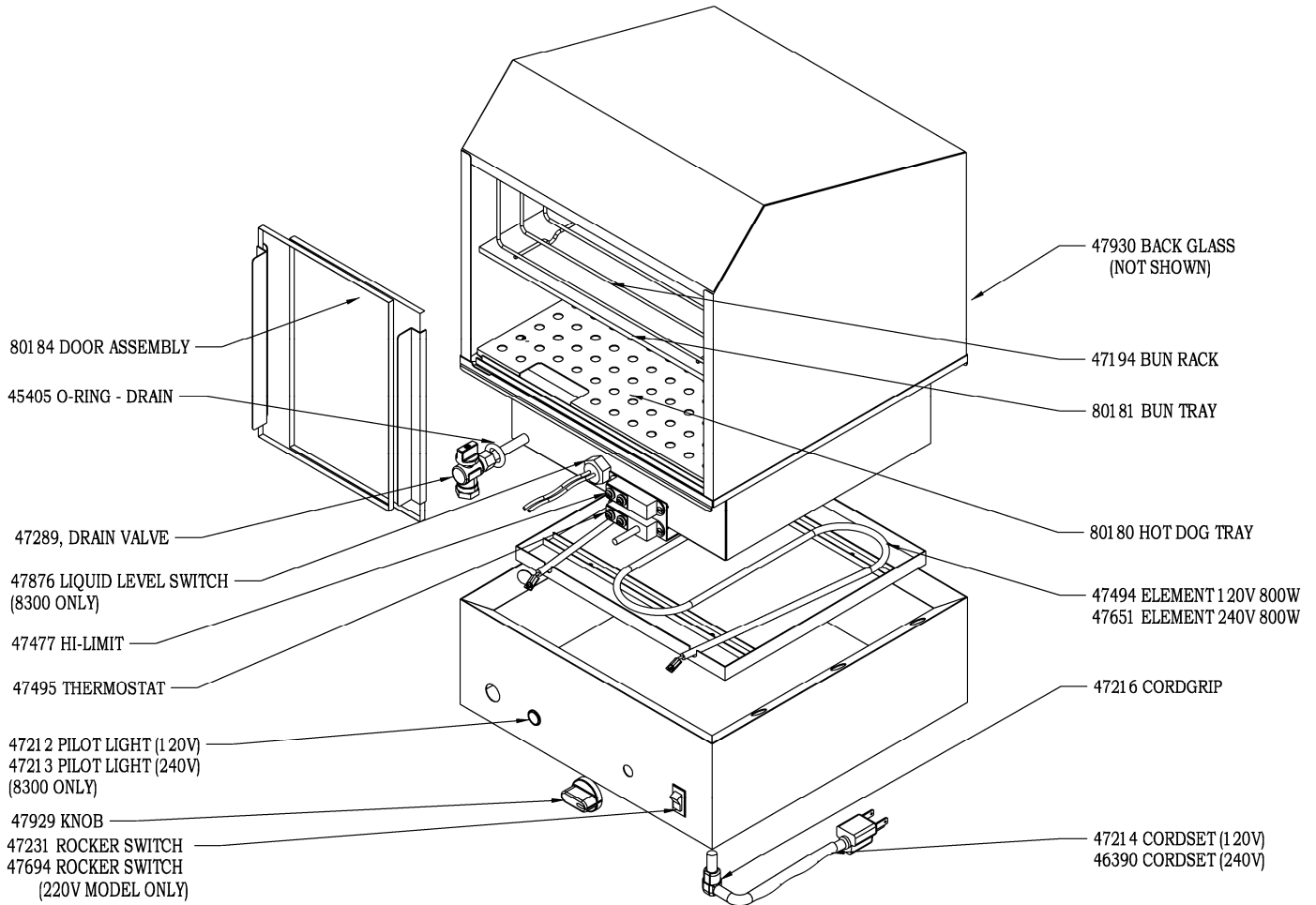
**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit

1. **Turn the controls off and unplug the power cord.**
2. Do not immerse steamer in water or other liquid. Avoid splashing water onto the controls.
3. Remove the product from the steamer and allow the steamer to cool.
4. Allow steamer to cool and set a proper size container to hold all of the water under the drain tube. Drain the water out of the tank by turning knob on top of the drain valve.
5. Remove the sliding glass doors, then the bun rack, bun tray, and hot dog rack.
6. Wash the removable parts in hot, soapy water and wipe out the steamer with a damp cloth.

**SERVICE INSTRUCTIONS**

If steamer fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

**SERVICE PARTS - EXPLODED DRAWING**



301 Meuse Argonne Hicksville, OH 43526  
1-800-782-6761 Toll Free 419-542-6690 Fax  
[www.nemcofoodequip.com](http://www.nemcofoodequip.com)



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