



# Hayes Specialties Corporation

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## HOT DOG CART INSTRUCTIONS

**\*\*IMPORTANT\*\***

While it performs best plugged directly into a 120 volt power supply, if you must use an extension cord, use a #10 wire cord as short as possible.

### OPERATION

1. Remove steamer pans and lids.
2. Pour distilled water into the bottom of the heating compartment – to a height of approximately ¾”
3. Re-install pans and lids. (water should just touch the bottom of the insert pans)
4. Preheat on high for about 30 minutes (when cart is room temp)
5. Place food product in the pans and allow them to heat on high until internal temperature is at least 150°F. **Note: We recommend you only use fully cooked hot dogs or sausages; no raw brats.**
6. Adjust the temperature setting to hold the product at a 150°F serving temperature.
7. Keep the lids in place to help maintain the temperature.
8. When finished operating, turn machine OFF, unplug the unit, and allow water cool. Then empty the heating compartment by removing pans and carefully dumping water. **DO NOT DRAIN WHILE WATER IS HOT!!**

**\*\*\*CAUTION\*\*\***

**TO AVOID BURNS, DO NOT TOUCH HEATED SURFACES!!! DO NOT LEAVE OBJECTS IN CONTACT WITH HEATED SURFACES!!!**

### CLEANING

1. With the machine OFF, unplug the unit and allow it to cool before attempting to empty the steamer or clean. DO NOT move or drain unit while water is hot.
2. Do not leave water in the pans overnight.
3. Make sure wash the pans and lids and let them completely dry before replacing.
4. Clean the outside of the cart with a clean, soft, damp cloth. Note: Do not use any oven cleaners or abrasive materials as they will damage the machine.

