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VEVOR NB-RGG-001

VEVOR Hot Dog Steamer (Model NB-RGG-001) Instruction Manual

28.5QT, 2-Tier Hot Dog Hut Steamer with Temperature Control

1. Important Safety Instructions

Read all instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always connect the appliance to a grounded power outlet.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the water tank is filled before turning on the machine to prevent damage to the heating element.

2. Product Overview

The VEVOR Hot Dog Steamer is designed for efficiently steaming and warming hot dogs and buns. It features a durable stainless steel construction, tempered glass sliding doors, and a two-tier internal design for separating hot dogs and buns. An adjustable temperature control knob allows for precise heating.



Figure 2.1: Overall view of the VEVOR Hot Dog Steamer, highlighting its capacity for hot dogs and buns.

3. Setup

3.1 Unpacking and Inspection

1. Carefully remove the steamer from its packaging.
2. Inspect the appliance for any shipping damage. Contact your supplier immediately if any damage is found.
3. Remove all protective films and packaging materials from the unit, including any plastic coatings on stainless steel surfaces and glass panels.

3.2 Placement

- Place the steamer on a stable, level, and heat-resistant surface.
- Ensure adequate ventilation around the unit.
- Keep the unit away from flammable materials and water sources.

3.3 Initial Cleaning

Before first use, clean all removable parts and interior surfaces with warm, soapy water. Rinse thoroughly and dry completely.

3.4 Assembling Components

1. Insert the lower partition plate into the designated slots in the water tank. This plate holds the hot dogs.
2. Place the upper shelf above the lower partition plate. This shelf is for buns.
3. Carefully slide the tempered glass doors into their tracks.



Figure 3.1: Front view of the steamer, illustrating the internal setup for trays and glass doors.

3.5 Filling the Water Tank

Locate the water inlet on the top of the unit. Open the dust cover and pour clean water into the tank until it reaches the 'MAX' line. Do not overfill.



Figure 3.2: Filling the 4.5L water tank through the top inlet.

4. Operation

4.1 Powering On and Temperature Control

1. Ensure the water tank is filled to the appropriate level.
2. Plug the power cord into a grounded 110V AC outlet.
3. Turn the 'OFF/ON' switch to the 'ON' position. The heating indicator light will illuminate.
4. Adjust the temperature control knob to your desired setting, within the range of 86°F-185°F (30-85°C). The steamer will begin to heat the water and generate steam.



Figure 4.1: Control panel with temperature selection knob and power switch.

4.2 Loading Hot Dogs and Buns

- Place hot dogs on the lower partition plate. The steamer can hold approximately 175 hot dogs.
- Place buns on the upper shelf. The steamer can hold approximately 40 buns.
- Close the tempered glass sliding doors to retain heat and steam.



Figure 4.2: Hot dogs and buns loaded into the two-tier steamer.

4.3 Steaming Process

The steam generated from the water tank will warm both hot dogs and buns, keeping them moist and ready for serving. The temperature control maintains the desired warmth.

▶ **Watch video online**
Hot dog steamer

Video 4.1: Demonstration of the hot dog steamer in operation, showing steam warming the food.

4.4 Monitoring Water Level

Regularly check the water level in the tank. Refill as needed to ensure continuous steam generation and prevent the heating element from burning out.

5. Maintenance and Cleaning

5.1 Daily Cleaning

1. Turn off the appliance and unplug it from the power outlet. Allow it to cool completely.
2. Remove the glass doors, upper shelf, and lower partition plate. Wash these components with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the interior and exterior stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads.

5.2 Draining the Water Tank

After each use, or when the water needs to be changed, open the side drainage outlet to empty the water tank. Close the valve securely after draining.



Figure 5.1: Side drainage outlet for easy water tank emptying.

5.3 Descaling

Depending on water hardness, mineral deposits may accumulate in the water tank. Periodically descale the tank using a commercial descaling solution or a mixture of white vinegar and water. Follow the descaling product's instructions, then rinse the tank thoroughly.

5.4 Storage

Ensure the appliance is clean and dry before storing. Store in a cool, dry place away from direct sunlight and moisture.

6. Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on	No power, tripped circuit breaker, blown fuse.	Check power connection. Reset circuit breaker. Check and replace fuse if necessary (located near power cord inlet).
No steam or insufficient steam	Water tank empty or low, temperature set too low, mineral buildup.	Fill water tank to 'MAX' line. Increase temperature setting. Descale the water tank.
Food not warming properly	Temperature set too low, doors not closed properly, insufficient steam.	Increase temperature setting. Ensure glass doors are fully closed. Check water level and descaling.
Buns getting soggy	Left in steamer for too long.	Monitor bun warming time. Remove buns once adequately warmed.

7. Specifications

Feature	Specification
Model Number	NB-RGG-001
Brand	VEVOR
Capacity	28.5 QT (27 Liters)
Hot Dog Capacity	Approx. 175 hot dogs
Bun Capacity	Approx. 40 buns
Temperature Range	86°F-185°F (30-85°C)
Power	1200W
Voltage	110V
Material	Stainless Steel, Tempered Glass
Product Dimensions (L x W x H)	14.96" x 13.58" x 20.08" (380 x 345 x 510 mm)
Water Tank Capacity	4.5 Liters



Figure 7.1: Product dimensions and key specifications.

8. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your product or visit the official VEVOR website. Ensure you have your model number (NB-RGG-001) and purchase details available when contacting support.

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