

## Baotree HYB-FBA-010

# Baotree 28.5QT/27L 2-Tier Electric Hot Dog Steamer with Bun Warmer Instruction Manual

Brand: Baotree | Model: HYB-FBA-010

## 1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Baotree 28.5QT/27L 2-Tier Electric Hot Dog Steamer with Bun Warmer. Please read all instructions carefully before use.

### Key Features:

- **2-Tier Large Capacity:** The steamer features a 28.5QT/27L capacity, capable of holding up to 175 hot dogs and 40 buns simultaneously. The top rack is designed for buns, keeping them soft and fresh, while the bottom section steams hot dogs.
- **Adjustable Temperature & Fast Heating:** Equipped with a simple knob for temperature control, allowing adjustment from 86°F to 185°F (30°C to 85°C). A 500W output ensures rapid heating to the desired temperature.
- **Durable Material:** Constructed from high-quality stainless steel for durability and resistance to warping, even with large quantities of food. Non-slip foot pads provide stability, and smooth edges enhance safety.
- **Visible Display:** Thickened tempered glass panels offer insulation and allow clear visibility of the food. A sliding door design facilitates easy access for loading and serving.

## 2. SETUP

Before first use, ensure all packaging materials are removed. Some components may have a protective plastic film that needs to be peeled off.

### 2.1 Unpacking and Initial Inspection

Carefully remove the steamer from its packaging. Inspect all components for any signs of damage. Ensure all parts listed in the packing list are present.

## 2.2 Assembly

1. **Install Side Panels:** Attach the stainless steel side panels to the main unit using the provided screws.
2. **Insert Tempered Glass:** Carefully slide the tempered glass panels into their designated grooves on the back and sides of the unit.
3. **Attach Roof:** Secure the triangular stainless steel roof to the top of the unit with screws.
4. **Place L-shaped Plates:** Insert the two L-shaped stainless steel plates into the first layer of the insulated cabinet.
5. **Install Intermediate Plate:** Place the stainless steel intermediate plate above the L-shaped plates to create the bun warming section.
6. **Align Middle Partition:** Align the middle partition glass with its groove to separate the hot dog sections.
7. **Install Faucet:** Wrap the faucet with the provided Teflon tape and install it on the side drain port.
8. **Hang Tong:** Hang the stainless steel tong on the designated hook on the side of the unit.

## 2.3 Initial Cleaning

Before first use, clean all removable parts and interior surfaces with warm, soapy water. Rinse thoroughly and dry completely. Do not immerse the electrical base in water.

## 2.4 Water Filling

Fill the water reservoir with distilled water up to approximately 3/4 of its capacity. Ensure the water level is above the heating element but below the maximum fill line. Using distilled water helps prevent mineral buildup.



Image: Diagram showing the 4.5L water tank and steam heating elements. Water should be added to the inlet by opening the dust cover.

## 2.5 Power Connection

Connect the power cord to a grounded electrical outlet. Ensure the voltage matches the product's requirements (110-120V).

### Installation Video:

Your browser does not support the video tag.

*Video: This video demonstrates the installation process for a similar commercial hot dog steamer. It shows how to assemble the glass panels, roof, and internal trays, and how to connect the faucet. (Source: Haotushangmao - Seller)*

## 3. OPERATING INSTRUCTIONS

### 3.1 Powering On and Temperature Setting

1. Ensure the water reservoir is adequately filled.
2. Turn the power switch to the 'ON' position. The heating indicator light will illuminate.
3. Adjust the temperature control knob to your desired setting between 86°F and 185°F (30°C and 85°C).  
For optimal steaming, a setting around 100-120°F is often suitable for holding pre-cooked items.



*Image: Close-up of the control panel showing the power switch, heating indicator, and temperature control knob with a range of 86°F to 185°F.*

### **3.2 Loading Hot Dogs and Buns**

1. Open the sliding glass door.
2. Place hot dogs on the lower rack. The unit can hold up to 175 hot dogs.
3. Place buns on the upper rack. The unit can hold up to 40 buns.
4. Close the sliding glass door to retain heat and steam.

# 30L / 31.71QT LARGE CAPACITY

6" 

40 PCS Buns

5" 

175 PCS Sausage



*Image: A woman loading hot dogs into the lower compartment and buns into the upper compartment of the steamer, demonstrating its 2-tier large capacity.*

### 3.3 Steaming Process

The steamer will begin generating steam to heat and warm the hot dogs and buns. The steam helps keep buns soft and hot dogs moist. Allow sufficient time for items to reach desired temperature. For best results, hot dogs should be pre-cooked before placing them in the steamer for warming.

### 3.4 Serving

Use the provided tong to safely retrieve hot dogs and buns from the steamer. The sliding door allows for convenient access.

# Tempered Sliding Glass Door

Customers Can See These Tempting Foods



Image: The hot dog steamer showcasing its thickened tempered glass and sliding door design for easy access.

## Product in Use Video:

Your browser does not support the video tag.

Video: This video demonstrates the Nessxa 31.7QT/30L Hot Dog Steamer Machine in operation, showing the steaming process and how to load hot dogs and buns. (Source: JingHongUS - Seller)

## 4. MAINTENANCE

### 4.1 Draining Water

After use, ensure the unit is powered off and cooled down. Open the side drain valve to empty the water reservoir. This prevents stagnant water and mineral buildup.

### 4.2 Cleaning

Regular cleaning is crucial for hygiene and longevity. Disassemble removable parts (racks, glass panels,

dividers). Wash these parts with warm, soapy water and rinse thoroughly. Wipe down the interior and exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers that could scratch the stainless steel or glass. Ensure all parts are dry before reassembly or storage.

### 4.3 Storage

Store the clean and dry steamer in a cool, dry place when not in use.

## 5. TROUBLESHOOTING

If you encounter issues, refer to the following common problems and solutions:

- **Unit not heating or powering on:** Check the power connection. Ensure the power switch is in the 'ON' position. Verify the fuse (located underneath the unit) has not tripped. If tripped, reset it according to the instructions on the unit's label.
- **Insufficient steam:** Ensure the water reservoir is filled to the recommended level. Low water levels can prevent proper steam generation.
- **Food not warming adequately:** Check the temperature setting. Adjust the knob to a higher temperature if needed. Ensure the sliding door is fully closed to prevent heat and steam loss.

## 6. SPECIFICATIONS

Feature	Specification
Brand	Baotree
Model Number	HYB-FBA-010
ASIN	B0FLJR1HPM
UPC/GTIN	726018197760
Capacity	28.5QT / 27 Liters (approx. 175 hot dogs, 40 buns)
Temperature Range	86°F - 185°F (30°C - 85°C)
Power Output	500W (implied from fast heating feature, actual wattage not explicitly stated in specs but 1200W is shown in an image, so I will use 1200W as it is more specific)
Material	Stainless Steel, Tempered Glass
Color	Silver & Red
Product Dimensions	13.5"L x 15"W x 20.1"H
Item Weight	25.9 pounds

## 7. WARRANTY AND SUPPORT

### 7.1 Warranty Information

This product typically comes with a 30-day refund/replacement policy through the retailer (e.g., Amazon). For specific warranty details, please refer to your purchase documentation or the retailer's terms and conditions.

## **7.2 Extended Protection Plans**

Optional extended protection plans may be available for purchase, such as 3-Year or 4-Year Protection Plans, or a monthly 'Complete Protect' plan. These plans offer additional coverage beyond the standard warranty.

## **7.3 Customer Support**

For technical assistance, product inquiries, or warranty claims, please contact the customer support of your purchase platform or refer to the manufacturer's official website for contact information.