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› WantJoin 28.8QT Commercial Hot Dog Steamer with Bun Warmer Instruction Manual

WantJoin 28.8QT Electric Commercial Hot Dog Steaming Machine

WantJoin 28.8QT Commercial Hot Dog Steamer with Bun Warmer

Model: 28.8QT Electric Commercial Hot Dog Steaming Machine

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before operating the appliance. Retain this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet with the correct voltage (110-120V). Do not operate with a damaged power cord.
- **Water Level:** The unit is equipped with a low-water notice function. If the water level falls below the minimum, the machine will automatically cut off power to stop heating, and a water shortage indicator will illuminate. Always add water when the yellow indicator light is on to prevent dry-burning and overheating.
- **Hot Surfaces:** The steamer generates steam and heat. Use caution when opening doors and handling hot food items. Always use the provided food tongs.
- **Cleaning:** Disconnect from power before cleaning. Allow the unit to cool completely.
- **Placement:** Place the steamer on a stable, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.

2. PRODUCT OVERVIEW

The WantJoin 28.8QT Commercial Hot Dog Steamer is designed for efficient steaming and warming of hot dogs and buns. It features a durable stainless steel construction, a glass sliding door for clear visibility, and precise temperature control for optimal food quality.

Key Features:

- **Controllable Temperature:** U-shaped heating tube and 7L water tank maintain stable temperatures from 86°F to 185°F (30°C to 85°C). Equipped with a temperature control knob and real-time display.
- **Large Commercial Capacity:** Two tiers accommodate approximately 150-175 hot dogs (4.8" long) on the lower level and 26-40 hot dog buns (6" long) on the upper level.
- **Easy Operation:** External inlet and outlet for convenient water addition and drainage. Removable food trays and glass doors for easy cleaning.
- **Safety Device:** Low-water notice function with automatic power cut-off and indicator light to prevent dry-burning.
- **Durable Construction:** Stainless steel housing and food trays ensure longevity.



Image: The WantJoin Hot Dog Steamer showcasing its large capacity for hot dogs and buns, with a clear glass door.

3. PACKAGE CONTENTS

Verify that all items are included in the package:

- Commercial Hot Dog Steamer Machine (Main Unit)
- Power Cord
- Plastic Tape (Teflon Tape for faucet)
- Food Tong
- 10 Hot Dog Bags
- Stainless Steel L-shaped plates (2)
- Stainless Steel Intermediate plate (1)
- Stainless Steel Side Panels (2)
- Tempered Glass Panels (for front and back)
- Faucet
- Screws and Hook (Accessory Bag)

4. SETUP AND INSTALLATION

Follow these steps to assemble and set up your hot dog steamer:

1. **Install Side Panels:** Attach the two stainless steel side panels to both sides of the base unit. Secure them with the provided screws.
2. **Install Tempered Glass (Back):** Insert the tempered glass panel into the back groove of the unit.
3. **Attach Roof:** Secure the triangular stainless steel roof to the top of the unit using screws.
4. **Insert L-shaped Plates:** Place the two L-shaped stainless steel plates on the first layer (bottom) of the insulated cabinet.
5. **Insert Intermediate Plate:** Place the stainless steel intermediate plate above the L-shaped plates to create the second tier.
6. **Install Faucet:** Wrap the faucet with the provided Teflon tape to ensure a watertight seal, then install it onto the hot dog steamer's water outlet.
7. **Attach Hook:** Secure the hook to the side of the unit for hanging the food tong.

Your browser does not support the video tag.

Video: Detailed installation guide for the WantJoin Commercial Hot Dog Steamer Machine.

TEMPERED SLIDING GLASS DOOR

Customers can see these tempting foods

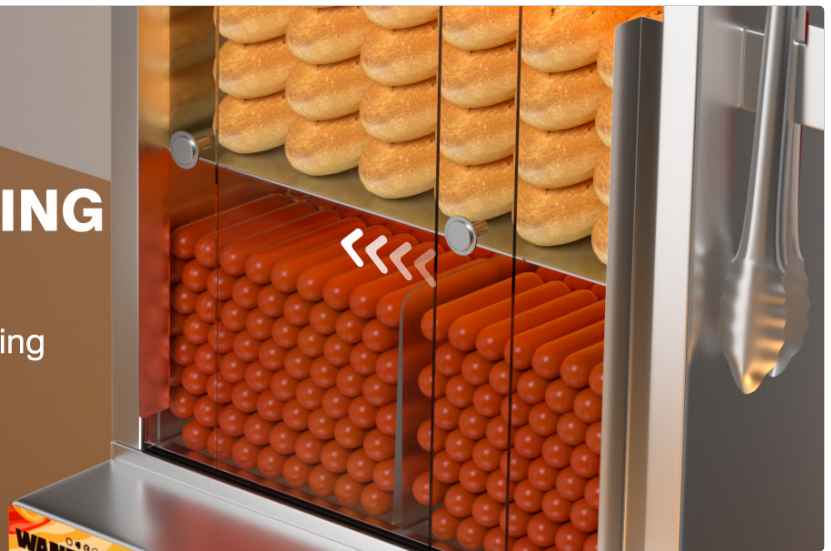


Image: Visual representation of the setup process, including adding water, placing food, and adjusting temperature.

5. OPERATING INSTRUCTIONS

To operate your hot dog steamer, follow these steps:

1. **Add Water:** Pour water into the external water inlet until it reaches the 'MAX' level indicated in the white box. Monitor the visible water level indicator.
2. **Load Food:** Open the glass sliding door. Place hot dogs on the lower tier and buns on the upper tier. Ensure not to overload the trays.
3. **Set Temperature:** Plug in the unit. Turn the temperature control knob to your desired setting, between 86°F and 185°F (30°C and 85°C). The real-time temperature display will show the current internal temperature.
4. **Preheat and Steam:** Allow the unit to preheat until the desired temperature is reached. The hot dogs and buns will begin to steam.
5. **Monitor Water Level:** Regularly check the water level. If the low water level indicator lights up, add more water immediately to prevent the unit from shutting off.
6. **Serve:** Once hot dogs and buns are thoroughly heated, use the provided food tong to retrieve them. Close the glass door to maintain temperature.

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Video: Demonstration of the WantJoin Electric Hot Dog Steamer Machine with Bun Warmer in operation, showing loading and serving.



Image: Close-up of the control panel with temperature knob and water level indicator.

6. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and hygienic operation of your steamer:

- **Daily Cleaning:** After each use, turn off and unplug the unit. Allow it to cool completely.
- **Drain Water:** Open the water stop valve (drain valve) to easily drain water from the tank.
- **Clean Components:** Remove the food trays and glass doors. Wash them with warm, soapy water. Rinse thoroughly and dry.
- **Wipe Interior/Exterior:** Wipe down the interior and exterior surfaces of the steamer with a damp cloth. For stubborn stains, use a mild, non-abrasive cleaner.
- **Descaling:** Periodically descale the water tank to prevent mineral buildup, especially in hard water areas. Consult a professional if significant buildup occurs.



Image: Illustration of the drain valve for easy water drainage and cleaning.

7. TROUBLESHOOTING

If you encounter issues with your hot dog steamer, refer to the following common solutions:

Problem	Possible Cause	Solution
Unit not heating	Not plugged in Power switch off Low water level (safety cut-off activated) Temperature knob set too low	Check power connection Turn power switch ON Add water to the tank; check indicator light Adjust temperature knob to desired setting
Hot dogs/buns are dry	Insufficient water for steaming Temperature too high or left for too long	Ensure water level is adequate Adjust temperature to a lower setting or reduce holding time
Excessive condensation inside	Normal operation for a steamer High humidity environment	Wipe down interior surfaces as part of regular cleaning Ensure proper ventilation around the unit

For issues not listed here, please contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	WantJoin
Model	28.8QT Electric Commercial Hot Dog Steaming Machine
Capacity	28.8 Quarts (27 Liters)
Hot Dog Capacity	Approx. 150-175 (4.8" long)
Bun Capacity	Approx. 26-40 (6" long)
Temperature Range	86°F - 185°F (30°C - 85°C)
Power	1200W
Voltage	110-120V
Material	Stainless Steel
Product Dimensions (L x W x H)	15.7" x 15.7" x 24.6"
Item Weight	28.7 Pounds
UPC	745166985326

9. WARRANTY AND SUPPORT

WantJoin provides professional after-sales one-to-one technical support. If you have any questions or require assistance, please contact us directly through the retailer or our official website.

Please refer to your purchase documentation for specific warranty terms and conditions.