

8. Please drop all water, if the equipment not use for a long time. In case, water go to bad.

PROBLEMS & SOLUTIONS

Problem	Reasons	Solutions
Turn on power switch, switch light not on	1.Fuse burn 2.Power poor contact	1.change fuse 2.Fix wire connection and screw
Turn on power switch, "Water" or "Heat" light not on	1.Over temperature protection was broken 2.lack of water	1.Change Over temperature protection 2.Add water in water box
"Water" light on and "Heat" light not on	Temperature controller was broken	Change a new temperature controller
"Water" and "Heat" light on, but not heat up	Heat element was broken	Change a new heat element
Temperature is high and Steaming is big, temperature controller can't reduce temperature	Temperature controller was broken	Change a new temperature controller

PACKAGE CONTENT

1. Hot Dog Steamer
2. Owner's Manual
3. Fuse
4. Food Tong

ANFIRE

HOT DOG STEAMER

Owner's Manual



(Read this manual before use)

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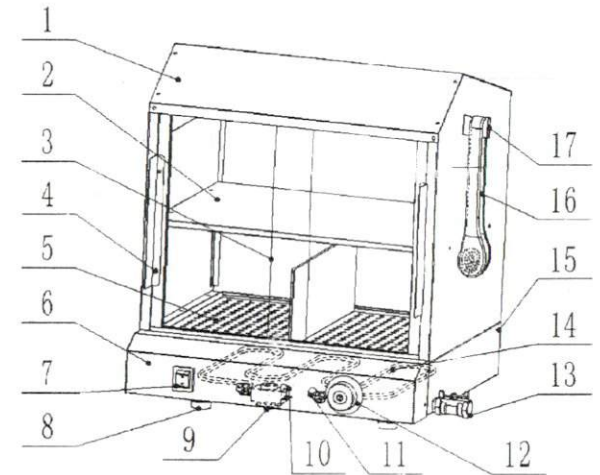
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PACKAGE CONTENT.....7

This machine was used to warm up hot dog and bun by steaming. Hot dog steamer makes you easy to prepare delicious hot dogs. This equipment was easy clean and operate. It will be ideal for use in rental shops, convenience stores, vending carts, fast food restaurants, snack bars or many others.

SPECIFICATIONS & FEATURES

Model	AX1
Voltage	110V
Frequency	60 Hz
Power	1000W
Temperature	86°F to 185°F
Size	15.7X15.7X20"
Weight	26.5 lb



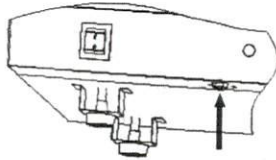
- | | | |
|-----------------------|--------------------|----------------------------|
| 1. Roof | 2. Bread Plate | 3. Glass Door |
| 4. Door Hold | 5. Steam Plate | 6. Electric Box |
| 7. Power Swith | 8. Adjustable Feet | 9. Water Level Protection |
| 10. Water Level Light | 11. Heat Light | 12. Temperature Controller |
| 13. Drain Valve | 14. Heat Element | 15. Water Box |
| 16. Food Tong | | |

INTRODUCTION

SAFETY

1. Do not operate the appliance with a damaged cord or plug, or if the machine is malfunctioning or damaged. Send the unit to the nearest authorized service center for examination and repair.
2. This equipment use cable model YZW, specifications 1x3mm, Yellow green ground wire.
3. Voltage of this machine was written on rating plate at side of machine.
4. Place machine on a flat and stable surface, connect with DX47-63, C16 Leakage air switch and three-prong plug
5. This appliance must be grounded while in use to protect the operator from electrical shock.
6. Unplug main power cord from outlet while not in use and before cleaning. Allow to cool, clean and cover the unit and store in a dry and safe place if not being used for a long time.
7. To avoid any risk of electrical shock, do not immerse cord, plug or machine into water or other liquid.
8. This appliance must be grounded to make sure safe.

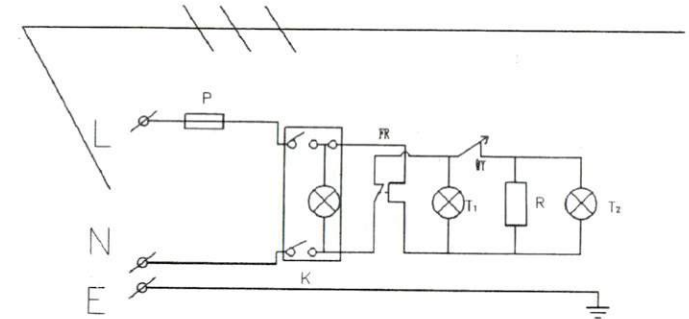
Note: Water level protection will shut down machine power, when machine lack water. Refill water first, than you need reset the water level protection device at bottom of machine.



CAUTION: NEVER immerse in water or near water

Caution: HOT on machine surface, please do not touch, In case of hurt.

ELECTRICAL SCHEMATIC



- | | |
|----------------------------|-------------------|
| P. Fuse | K. Power switch |
| FR. Water level protection | T1. Water (light) |
| WY. Temperature controller | R. Heat element |
| T2. Heat (light) | |

BEFORE USE

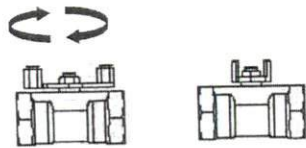
1. This appliance connect with Leakage DZ12L-60G/1N, Leakage current 15mA.
2. Machine should store in a dry and safe place, 40°C below.
3. Place machine on a flat and stable surface, tilt less than 3°
4. Water level must never more than 2/3 height of water box and never less than 1/3.

TRANSPORTATION AND MAINTENANCE

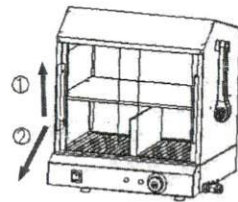
Glass inside hot dot steamer, handle with care during transportation, in case of shake. DO NOT use outdoors. Store in a dry and safe place after use, please do not upside down machine. Do not install near pool or water.

OPERATION

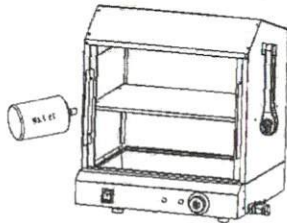
1. Close drain value
2. Please unplug power cord, When you add water. Turn off drain valve, remove glass door and steam plate. Pour clean water in water box, water level must never more than 2/3 height of water box and never less than 1/3.
3. Install steam plate and glass door back.
4. Put hog dog on steam plate and bun on bread plate, Close glass door.
5. Plug power cord, Turn on power switch ("water" light on), and turn on temperature controller at 50-60°C ("Heat" light on)
6. 10 minutes later, warm and fresh hot dog ready for your service.



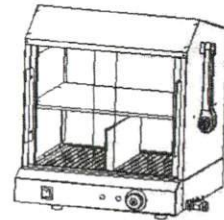
1. Close drain valve



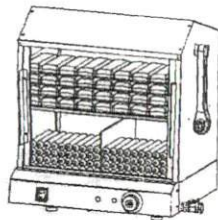
2. remove glass door and steam plate



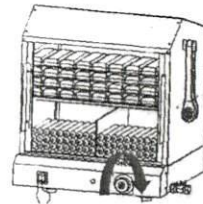
3. Add water in water box



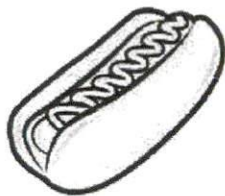
4. Install steam plate and glass door back.



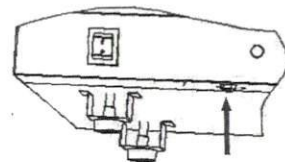
5. Put hog dog and bun in machine



6. Turn on power switch & temperature controller

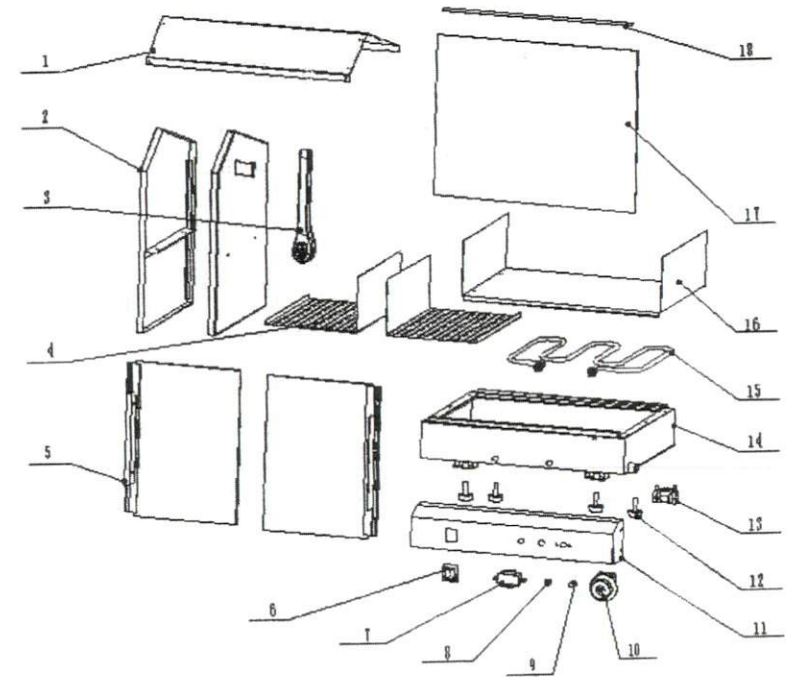


7. Ten minutes, warm and fresh hot dog ready.



Note: Water level protection will shut down machine power, when machine lack water. Refill water first, than you need reset the water level protection device at bottom of machine.

PARTS & ASSEMBLY



- | | | |
|----------------------------|----------------------|--------------------------|
| 1. Roof | 2. Side Panels | 3. Food Tong |
| 4. Steam Plate | 5. Glass Door | 6. Power Switch |
| 7. Water Level Protection | 8. Water Level Light | 9. Heat Light |
| 10. Temperature Controller | 11. Electric Box | 12. Adjustable Feet |
| 13. Drain Valve | 14. Water Box | 15. Heat Element |
| 16. Bread Plate | 17. Toughened Glass | 18. Sealing Rubber Strip |

CLEANING & MAINTENANCE

1. Make sure appliance is unplugged before cleaning.
2. Open drain valve to drop all water. Clean machine with soft towel or cloth
3. Please do not clean or move equipment, unless water cool down.
4. Please do not clean machine with jet water.
5. Water must never more than 2/3 height of water box.
6. Machine need be cleaned every day.
7. Please check water level never less than 1/3, before use