



Intertek
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5002546



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Hot Dog Steamers

CONFORMS TO NSF/ANSI STD. 4
CONFORMS TO UL STD. 197

Models: 177HDS100, 177HDS175, 177HDS200

Please read and keep these instructions. Indoor use only.

User Manual



Introduction

Thank you for your purchase of Avantco Equipment. Avantco Equipment takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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Serial Plate

The serial plate is located on the back of the unit.



Shipment Receiving

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A. Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B. If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands, and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, visit www.AvantcoEquipment.com.

Safety Precautions

⚠ WARNING ⚠ Potential hazard or unsafe practice, which could result in serious injury or death.

- SHOCK HAZARD - ALWAYS turn OFF all power to equipment before cleaning the equipment.
- SHOCK HAZARD - An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.
- FIRE HAZARD - DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991).
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing, or servicing this equipment.
- A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative

⚠ CAUTION ⚠ Potential hazard or unsafe practice, which could result in minor or moderate injury or product/property damage.

- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.
- Frequently check whether the power cord and plug are damaged. Once any signs of damage are found, please stop using immediately and ask for professional maintenance or replacement.
- DO NOT touch the power cord with sharp objects and high-temperature surface to avoid damage to the power cord.
- DO NOT share the same power source with other high-power appliances to avoid excessive power load and other dangers.
- DO NOT touch the surface, outer grid, or grid of this product while in operation or shortly after turning off. The unit's exterior and parts get very hot and may cause burns. High temperatures will cause scalding.
- DO NOT allow this product to be used unattended.
- DO NOT leave children alone near the product. If children are nearby, use the product with extra care.
- ALWAYS turn the unit off, unplug from socket, and allow to cool before cleaning or storing.

⚠ NOTICE ⚠ Information that needs special attention or must be fully understood, even though not dangerous.

- This product is intended for commercial use only. Not for household use.
- DO NOT use outdoors.
- DO NOT use this unit for other than its intended use.
- DO NOT plug or unplug the power cord with wet hands to avoid electric shock.
- The product shall be installed in a dry, clean and ventilated place. The surface it is placed on should be firm, dry, and level.

Safety Precautions

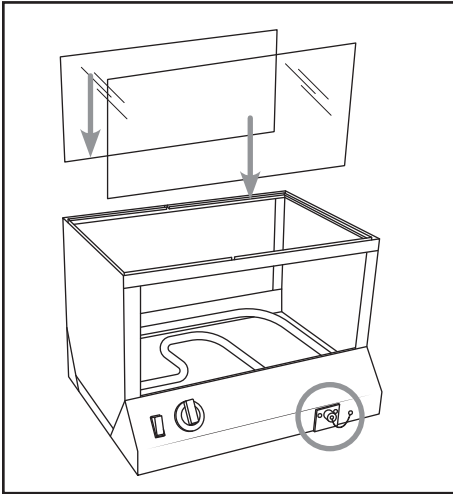
- Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.
- The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- DO NOT modify unit. May void warranty.
- Avoid scratching the glass door or nicking edges. Upon delivery, if your door has a scratch or nick, contact customer service before using the steamer. The tempered, safety glass door is more resistant to breakage than traditional glass. This product is intended for commercial use only. Not for household use.

Notes for First Time Use

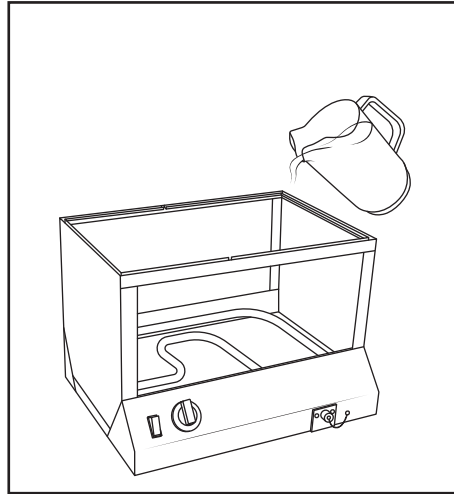
1. Open the two top flaps of the packaging, remove all parts and packing foam. Set the parts aside.
2. Read the entire manual carefully before using this appliance.
3. Check that all switches are in the off position.
4. Remove the protective film on the surface of the product, then wipe clean the rust-preventing oil on the surface of the product with a dry cloth.
5. Before first-time use, all parts should be properly washed and sanitized.
6. Ensure the supply voltage must match the voltage specified on this machine (listed on the serial plate).
7. Set the equipment on a clean, dry, and level surface.
8. Steam is vaporized water. The visible steam does consist of tiny droplets of liquid water. Please take this into consideration. There will be condensation, drops of water and possible pooling of water in, on and around the unit and the surface on which it is placed.
9. DO NOT run this unit dry. Always maintain appropriate water level (min. 0.75 gallons). (4) gallons is recommended. Every unit is equipped with a low water indicator light and has an automatic shutoff feature when the water level gets too low. When the Low water indicator light turns on, the heating element will automatically shut off until more water is added.
10. DO NOT overfill base.
11. Maximum acceptable water hardness of 50ppm or 3 GPG.
12. Distilled water is recommended, do not use tap water.
13. The warmer the water added to the base, the faster the machine will heat up.

Assembly Instructions

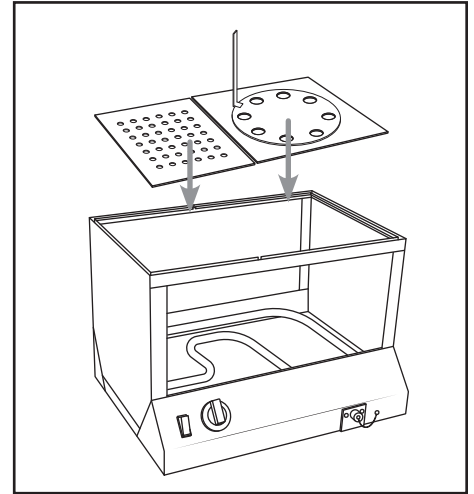
177HDS100 and 177HDS200



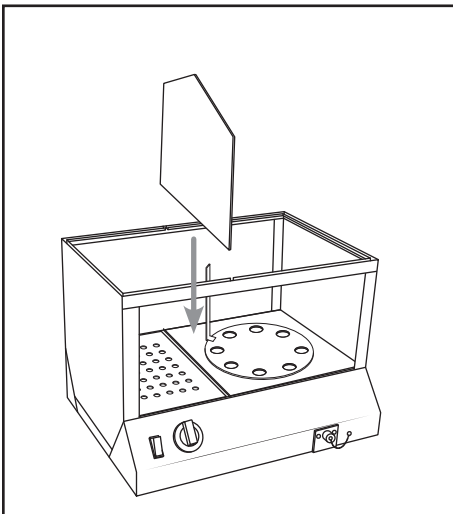
1. Slide in the back and front panel of window glass.
2. Ensure the valve drain cap is tightly screwed close.



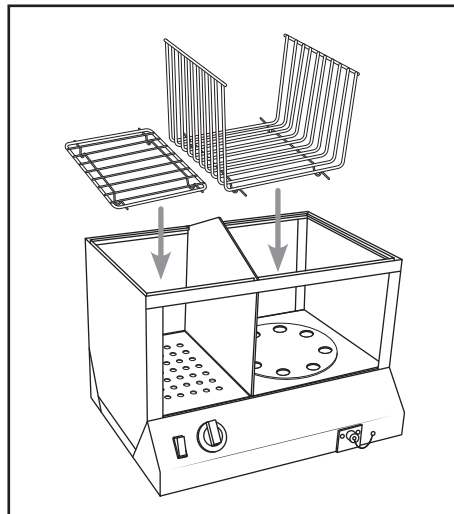
3. Pour **6 quarts of hot water** into the unit's base, covering the heating elements.



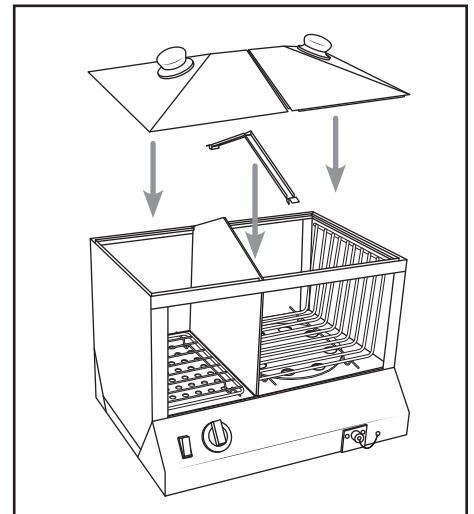
4. Place the perforated rectangular base on the left side of the unit.
5. Place the square base plate with the control lever on the right side of the unit.



6. Separate the two sections by sliding the partition piece into the left slots.



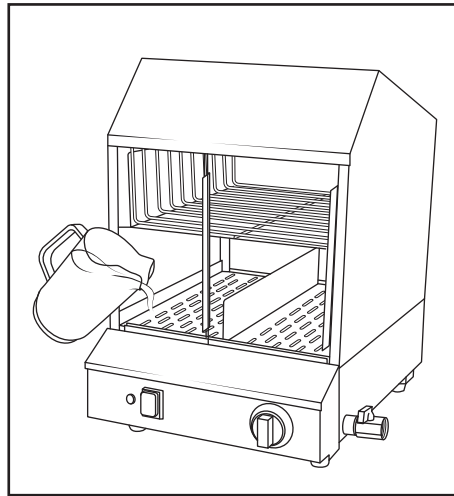
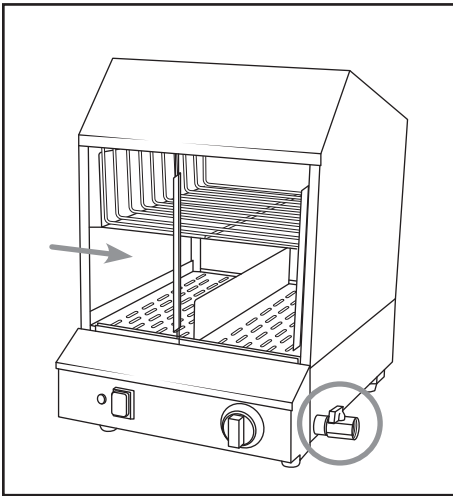
7. Place the flat hot dog rack in the left compartment. Ensure the rack is elevated by its feet for proper circulation of steam.
8. Place the u-shaped bun rack in the right compartment.



9. Place the lid beam in the middle of the unit's open top.
10. Place the two lids on the unit's edges and beam. Adjust the beam as needed.

Assembly Instructions

177HDS175



1. Slide open one of the glass access doors.
2. Ensure the valve drain cap is tightly screwed close.
3. Pour **8 quarts of hot water** into the unit's base, covering the heating elements.

Operation Instructions

1. Plug the unit into a grounded and properly sized electrical outlet.
 2. Turn on the steamer and set the thermostat control to the highest setting, until steam is generated. Preheating may take 30-45 minutes based on initial water temperature.
 3. After steam is produced, turn the thermostat control down to 130°F .
 4. Place hot dogs and buns into the unit.
 - 177HDS100 and 177HDS200: Position hot dogs on the smaller, left compartment and buns on the wire rack in the right compartment.
 - 177HDS175: Place buns on the upper rack and place hot dogs on the lower rack.
- Note:** For best results, do not add the maximum capacity of hot dogs and buns at once. Be sure to arrange hotdogs loosely to allow the steam to circulate evenly and freely between them.
- Note:** All meats should have an internal temperature of 140°F (60°C) before serving.
5. Control the bun compartment's steam by adjusting the humidity control lever, located in the bun compartment under the wire rack.

Note: 177HDS175 does not have humidity or steam control.
 6. Keep the lids closed when not serving.
 7. Add hot water as needed to maintain the water level. **DO NOT let the unit heat dry.** If heated dry, turn off the unit and allow it to cool completely. Adding water to a dry, hot unit could cause damage to the parts.

Cleaning & Maintenance

- To maintain proper sanitation, this hot dog steamer must be cleaned daily.
 - Stainless steel is corrosion resistant, but to elongate your product's life and service quality, it should be cleaned after each use.
 - Turn off, unplug, and allow unit to cool completely before any cleaning or maintenance is performed.
 - DO NOT immerse the unit in water or other liquids. Liquids could enter the electrical compartment and cause a short circuit or electrical shock.
1. Remove remaining hot dogs and buns.
 2. Drain water via the drain pipe, accessible on the operator's side.
 3. Detach all removable parts: bun rack, perforated trays, steam control lever, partition, and glass panels. Thoroughly clean the unit and parts.
 4. Make sure all parts are completely dry before reassembly.
 5. Do not store unit with water in the reservoir.

Troubleshooting

Problem	Possible Cause	Possible Solution
Condensation on the glass	Cool air coming in contact with the warm steamer.	Do not place the unit near AC vents.
Burnt hot dogs	Generating too much steam.	Turn the thermostat down to a lower setting.
Soggy buns		Ensure there is sufficient water in the unit
Dry buns	Not generating enough steam.	Ensure there is sufficient water in the unit.
		177HDS100/200: Control the bun compartment's steam by adjusting the humidity vents, located in the bun compartment under the wire rack.