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Hot Dog Maker

KHD941

Instruction Manual



To ensure proper operation of this device, please read this instruction manual carefully before using the device and keep it for further reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

FOR YOUR SAFETY

Read all instructions carefully, even if you are familiar with the appliance.

- To protect against the risk of electric shock, DO NOT IMMERSE base, plug & power cord in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never leave an appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not misuse the power cord.
- Switch off and remove the plug from the power outlet before assembling or disassembling parts; before cleaning and when not in use. To unplug, grasp the plug and pull from the power outlet.
- Never pull power cord. Never carry the appliance by the power cord.
- The appliance should always be operated on a dry level surface. Operating the appliance on sinks, drainboards, uneven or inclined surfaces should be avoided.
- Do not allow power cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not use with an extension power cord.
- Never use harsh, abrasive or caustic cleaners or oven cleaners to clean this appliance.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause fire, electric shock or injury.

- Store the unit indoors in a dry location.
- This appliance is for household use only, not for commercial use.
- Do not move the appliance when it is in use, or while it contains hot water.
- Do not reach for an appliance that has fallen into water. Switch off at the power outlet and unplug immediately.
- Do not use outdoors.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Never switch the appliance on without adding water to the water bowl.
- Parts of the appliance heat up during use. In order to avoid the risk of burns, DO NOT touch these hot surfaces.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Never leave the unit unattended when switched on.
- Never use this appliance :
 - If the socket or the cord is damaged
 - If case of dysfunction
 - If the appliance is damaged in any manner
 - If it fell in the water.
- It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
- Be careful if hot liquid is poured into the tank as it can be ejected out of the appliance due to a sudden steaming.
- There is potential injury from misuse.
- The heating element surface is subject to residual heat after use.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- For cleaning, please refer to section “Cleaning Your Hot Dog Maker”.

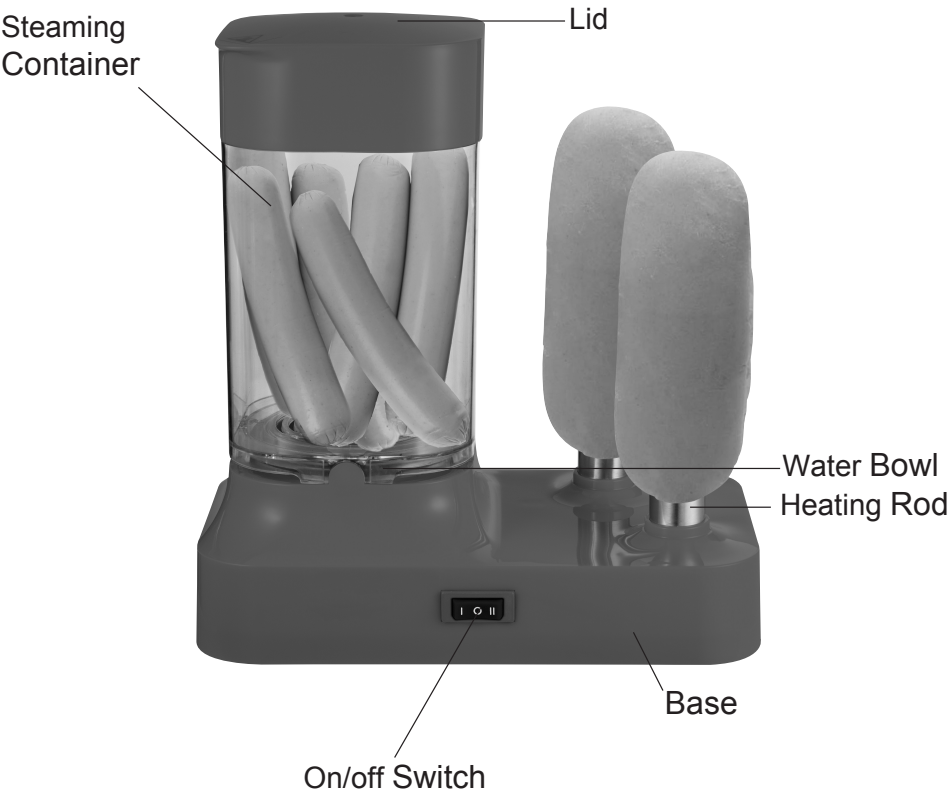
WARNING

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any other than those specified in this booklet.

SAVE THESE INSTRUCTIONS

FEATURES OF YOUR HOT DOG MAKER



CONGRATULATIONS ON THE PURCHASE OF YOUR NEW HOT DOG MAKER

Before using your Hot Dog Maker for the first time, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

BEFORE FIRST USE

Carefully unpack the Hot Dog Maker and remove all packaging materials.

Wash the lid and steaming container in warm soapy water, rinse and dry thoroughly.

Wipe the base and heating rods with a dry cloth or sponge.

NOTE: Do not immerse the base in water or any other liquid.
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Switch Setting

0: Switch Off

I: Steam heating function.

II: Both steam and heating rod function.

HOW TO USE YOUR HOT DOG MAKER

Place the Hot Dog Maker on a dry, level surface.

Pour cold water into the non-stick water bowl to the MAX. water level mark.

Place the steaming container on to the unit over the water bowl.

The water level must always be on or below the Max level.

WARNING: Do not overfill the water container at anytime beyond the Max. level mark, when water comes to boil, the excess water may eject and expose the user to RISK OF BURNS.

Do not clean or touch this product when it is still hot.

NOTE: To prevent the Hot Dog Maker from overheating, water must be added to the water bowl BEFORE attempting to cook frankfurters or warm hot dog buns.

OPERATING THE ON/OFF SWITCH

The On/Off switch activates two specific functions.

Setting “I” activates the steaming function. When selecting this setting it starts heating the water in the bowl to generate the steam needed to cook the frankfurters or eggs, vegetables...etc.

Setting “II” activates both steam heating function and heating elements of the heating rods to warm the hot dog buns.

COOKING HOT DOGS AND WARMING HOT DOG BUNS SIMULTANEOUSLY

Place the frankfurters into the steaming container and close with the lid, then pierce the end of the two hot dog buns onto the heating rods.

Plug the Hot Dog Maker into a standard domestic power outlet and turn the power on.

Switch the On/Off switch to the “II” position. The water starts heating up and the generated steam will start cooking the frankfurters, and the hot dog buns are being warmed.

NOTE: Do not cook more than 6 standard hot dogs at any one time.

Cook chilled hot dog for approximately 12-14 minutes, cook the normal temperature hot dog for 6-8 minutes.

NOTE: The max. level of water in water bowl can be heating up to about 12-14 minutes in one time.

The amount of cooking time required will depend upon whether the hot dogs are cold, the number being cooked and the size at any one. The more hot dogs cooked at one time and larger hot dogs will also increase the cooking time.

Carefully remove the lid of the steaming container. Only open the lid by the lid tab. Take care to avoid escaping steam when lifting the lid, as steam can cause severe burns.

Using a utensil (such as a pair of tongs), remove the frankfurters and serve.

Remove the hot dog buns from the heating rods when ready, take a hot dog with a pair of tongs from the steamer bowl , insert into the hot dog bun and add your desired sauce or mustard to suit your taste.

Remove the hot dog buns with care once they have warmed up. Repeat the process when making more hot dogs.

NOTE: Check occasionally to ensure the water in the water bowl has not evaporated. Add more water if necessary, taking care to avoid contact with steam.

Warning: The heating rod and steamer is hot while the hot dog maker is switched ON, take care children do not touch the hot surface.

NOTE: After cooking the heating rods will be hot. Use caution when removing the buns. To avoid a fire hazard, do not operate the Hot Dog Maker near or below curtains or other flammable materials.

NOTE: After the cooking cycle is complete, the Hot Dog Maker and the hot dogs will be hot. Use caution when handling them.

Be sure to switch to “0” position to turn the appliance “Off” and unplug at the power outlet after use.

STEAMING VEGETABLES IN YOUR HOT DOG MAKER

Follow the instructions above, fill the water bowl to the MAX mark, and fit the steaming container over bowl. Place vegetables such as corn, broccoli, asparagus into the steaming container and cover with the lid.

Switch the On/off switch to the “I” position and allow to cook for the required time. Cooking time will vary according to the quantity, temperature and size of the vegetables.

When cooked, switch off and unplug at the power outlet. Remove the lid and with the aid of a pair of tongs, remove the cooked vegetables from the steamer bowl.

USING THE EGG COOKER STEAM RACK

Follow the instructions above for steaming vegetables, making sure the water bowl is filled with water to the “MAX” mark.

Place whole eggs in shells onto the holes in the egg steam rack, then lower into the steaming container by the handle. Cover with the lid and switch the On/Off switch to the “I” position.

Cook for 8 – 9 minutes for a “soft-boiled” result, and 12-14 minutes for a “hard-boiled” result.

When cooked, switch off the hot dog maker and unplug it at the power outlet.

NOTE: For best results, Do not cook more than 6 eggs at any one time.
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CLEANING YOUR HOT DOG MAKER

Before cleaning, always switch off and remove the plug from the power outlet. Always allow the Hot Dog Maker to cool completely before cleaning.

Warning: Never immerse the base or power cord in water or any other liquid.

Wash the steaming container and plastic lid in warm soapy water. Rinse and dry thoroughly.

Empty water out of the non-stick water bowl, wipe bowl, base and heating rods with a soft, dry cloth. Dry thoroughly. Take care not to spill water into the switch mechanism.

Do not use a scouring pad, or harsh, abrasive cleaners on any part of this appliance, as this may damage the surfaces. Do not place any part of this appliance in a dishwasher.

TECHNICAL SPECIFICATIONS

Supply voltage: 220-240V~ 50Hz

Power consumption: 310-370W

NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.

HOT DOG TOPPING RECIPES

Chicago-style: Top with yellow mustard, dark green relish, onions, tomato slices, celery salt and served in a steamed poppy seed bun.

New York-style: Top with steamed onions and pale yellow mustard sauce.

Danish-style: Top with bacon and or cheese.

Canadian-style: Top with spaghetti sauce.

Chilean-style: Top with diced tomatoes, sauerkraut, tomato sauce/ketchup, sweet mustard, and mayonnaise.

Experiment and find your favourite combinations using suggestions below:

- Mustard
- Tomato sauce
- Cheese (try tasty cheddar or swiss)
- Fried or steamed Onions
- Chilli sauce
- Mayonnaise
- Pasta sauce
- Salsa
- Guacamole
- Tartare sauce
- Tabasco
- Barbecue sauce
- Relish
- Dill pickles
- Jalapenos
- Sauerkraut
- Coleslaw
- Honey
- Sugar
- Bacon
- Potato chip crumbs
- Diced tomatoes
- Garlic sauce

12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.



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