



TREATS  
**salton**<sup>®</sup>

hot dog steamer



## **Instruction Booklet**

Model: HD1905

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against electric shock, do not immerse cord, plug, or other electric parts in water or other liquids.
3. **DO NOT** operate any appliance with a damaged cord or plug.
4. **DO NOT** use this appliance outdoors.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
6. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
10. Once this unit is plugged into an electrical outlet it should not be left unattended.
11. Clean all parts before using for the first time.
12. **DO NOT** touch hot surfaces. Use handles and knobs.
13. Before use, unwind the power cord completely and keep the cord away from hot parts of the appliance.
14. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
15. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
16. Always operate the Hot Dog Steamer on a dry, even and non-slip surface.
17. The use of accessories or attachments not recommended by Salton may cause hazards.
18. **DO NOT** use appliance for other than intended use.
19. To disconnect, turn all controls to the 'OFF' position and then remove the plug from the wall outlet.

20. Oversized foods or metal utensils must not be inserted in the appliance as a fire or risk of electrical shock may occur.
21. To avoid the risk of fire do not cover or touch flammable household materials when in use.
22. **DO NOT** try to remove hot dogs, buns, or service the unit while it is still plugged in.
23. **DO NOT** attempt to cook any other food in the unit.
24. **DO NOT** allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

## SAVE THESE INSTRUCTIONS

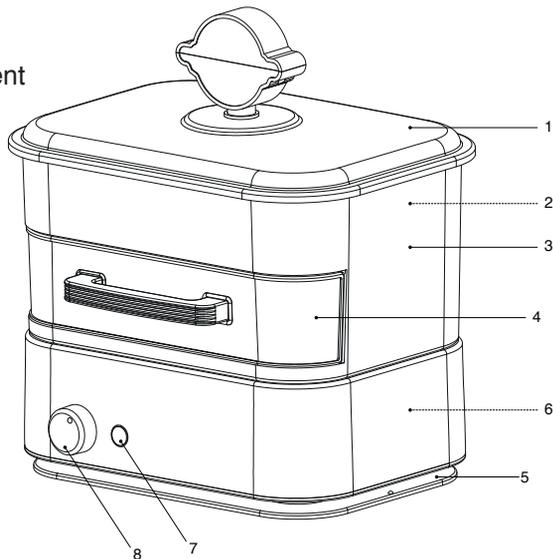
### HOUSEHOLD USE ONLY

#### POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

#### DESCRIPTION OF PARTS

1. Lid
2. Venting Rack
3. Bun Compartment
4. Hot Dog Compartment
5. Base
6. Heating Element
7. Indicator Light
8. On/Off Switch



## **BEFORE FIRST USE**

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging, labels, etc.
3. Clean the Venting Rack, Hot Dog and Bun Compartments and Lid of the Hot dog steamer by washing in warm soapy water. Rinse and thoroughly dry all parts before assembling.

**IMPORTANT: NEVER IMMERSE THE BASE, ELEMENT OR POWER CORD IN WATER OR ANY OTHER LIQUID.**

4. Make sure the Hot Dog Steamer is placed on a stable, even and heat resistant surface at least 7-15 cm (3-6" inches) away from any walls or flammable surfaces.

**NOTE:** The first use process may emit slight smoke or odor. This is normal and should disappear after one or two uses. This does not affect the safety of the appliance. Ensure there is sufficient ventilation.

## **HOW TO USE**

1. Place the Hot Dog Steamer on a flat surface, close to a 120 volt wall outlet in a well ventilated area. Keep the Steamer a minimum of 7-15 cm (3-6" inches) away from walls and any flammable surfaces.
2. Add enough water to evenly cover the Heating Element in the Base of the Hot Dog Steamer. Approximately 1/2 - 3/4 cup (120- 160 mL) of water.

**TIP:** Adding hot water to the Base will reduce the time needed to warm up the appliance.

3. Turn the unit "On" and let the appliance warm up for 3-5 minutes. The water will start to simmer when the Hot Dog Steamer is ready.
4. Place hot dogs in the Hot Dog Compartment allowing enough room for air/steam to circulate around them.
5. Close the Hot Dog Compartment.
6. Place the Venting Rack inside the Bun Compartment.
7. Place the buns on top of the Venting Rack.

**NOTE:** For best results place buns 30-60 seconds before the end of the cooking time

8. Place the Hot Dog and Bun Compartment on the Base.
9. Place the Lid securely on top of the Steamer.
10. Cook for approximately 5-7 minutes.

**CAUTION:** The heating surfaces, sides and the top of this appliance may get very hot. Avoid contact with these hot areas by using oven mitts.

**NOTE:** Thicker hot dogs and Bratwursts may require additional time to steam thoroughly. Adjust the cook time accordingly. Do not attempt to cook raw meat with this unit.

## CARE AND CLEANING

1. Turn the Steamer to the “Off” position and unplug the unit from the wall outlet.
2. Always clean your appliance after each use. Remove the Venting Rack, Lid, Hot Dog and Bun Compartments for cleaning only after the unit has been shut off and has completely cooled to avoid the risk of being burned.
3. The Lid, Venting Rack, Hot Dog and Bun Compartment can be washed in warm soapy water. Dry with a soft cloth. Never use any metal objects, scouring pads or harsh abrasive cleansers as it may scratch the plastic and housing graphics.

**NEVER IMMERSE THE BASE, HEATING ELEMENT OR THE POWER CORD IN WATER OR ANY OTHER LIQUID.**

4. Do not place the unit in the dishwasher.
5. Dry all parts thoroughly before reassembling for use or storing.

## HELPFUL HINTS

1. Some counter top and table surfaces are not designed to withstand prolonged heat generated by certain appliances. It is recommended to use a hot pad or trivet under this appliance to prevent possible damage to the counter’s surface. Do not block the air vents.
2. Make sure the heating element is filled with water and at least one hot dog and one set of hot dog buns are in the Hot Dog Steamer when operating.
3. Unplug the Hot Dog Steamer from the electrical outlet when not in use.
4. For better results, bring hot dogs and buns to room temperature before cooking them.
5. Some hot dogs and buns may require more time to cook, adjust the cooking time accordingly.
6. Place buns 30-60 seconds before the end of the cooking time.

**NOTE: DO NOT COOK FROZEN OR RAW HOT DOGS IN THE STEAMER.**

## CLASSIC RECIPES

### Reuben Dog

4	hot dogs
4	hot dog buns
1/2 cup (125 mL)	sauerkraut
1/2 cup (125 mL)	grated Swiss cheese

1/2 cup (125 mL)      Thousand Island dressing

**Directions:**

1. Steam the hot dogs & buns in the Hot Dog Steamer.
2. Once cooked, place the hot dogs in the buns.
3. Top the hot dogs evenly with the sauerkraut, cheese, and dressing.

**Mac & Cheese Dog**

4                              hot dogs  
1/2 cup (125 mL)      panko bread crumbs  
1 tbsp. (15 mL)      chopped fresh parsley  
1 tbsp. (15 mL)      vegetable oil  
Pinch                      Kosher salt and black pepper  
4                              hot dog buns  
1 cup (250 mL)      prepared macaroni and cheese  
                                 (boxed, frozen, or homemade)

**Directions:**

1. Prepare Mac & Cheese per the directions.
2. Steam the hot dogs & buns in the Hot Dog Steamer.
3. Once cooked, place the hot dogs in the buns.
4. Heat oven to 350° F. On a rimmed baking sheet, toss together the bread crumbs, parsley, oil, and ¼ teaspoon each salt and pepper. Bake until golden, 4 to 6 minutes.
5. Top the hot dogs evenly with the mac and cheese and the bread crumbs mixture.

**Bacon Dog**

4                              hot dogs  
4                              hot dog buns  
3 tbsp. (45 mL)      yellow mustard  
1/3 cup (75 mL)      pickle slices  
4                              slices cooked bacon, crumbled

**Directions:**

1. Steam the hot dogs & buns in the Hot Dog Steamer.
2. Once cooked, place the hot dogs in the buns.
3. Top the hot dogs evenly with the mustard, pickles and bacon.

**Pizza Dog**

4                              hot dogs  
4                              hot dog buns  
1/2 cup (125 mL)      marinara sauce  
4 oz. (113 g)              fresh mozzarella, sliced  
1/4 cup (60 mL)      fresh basil leaves

Directions:

1. Steam the hot dogs & buns in the Hot Dog Steamer.
2. Once cooked, place the hot dogs in the buns.
3. Top the hot dogs evenly with the marinara sauce and mozzarella.  
Grill or broil until the mozzarella has melted, 1 to 2 minutes. Top with basil.

**Steak Dog**

4	hot dogs
4	hot dog buns
2	plum tomatoes, sliced
1/4	white onion, thinly sliced
1/4 cup (60 mL)	steak sauce

Directions:

1. Steam the hot dogs & buns in the Hot Dog Steamer
2. Once cooked, place the hot dogs in the buns.
3. Top the hot dogs evenly with the tomatoes, onion, and steak sauce.

**Tex-Mex Dog**

4	hot dogs
4	hot dog buns
1	avocado, peeled and pitted
1 tbsp. (15 mL)	fresh lime juice
4	small romaine lettuce leaves
1/4	small red onion, chopped
¼ tsp. (5 mL)	salt
¼ tsp. (5 mL)	pepper
	Hot sauce for drizzling

Directions:

1. Steam the hot dogs & buns in the Hot Dog Steamer
2. Once cooked, place the hot dogs in the buns.
3. In a medium bowl, mash the avocado with the lime juice; season with ¼ teaspoon each salt and pepper.
4. Top the hot dogs evenly with the lettuce, mashed avocado, and onion.  
Drizzle with the hot sauce.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

**LIMITED WARRANTY**

\*\*The original sales receipt is the only acceptable proof of purchase\*\*

Salton Appliances (1985) Corp. warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Appliances (1985) Corp., at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

**TO OBTAIN PROMPT WARRANTY SERVICE:**

Contact one of our many Service Centers found on our website  
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Appliances (1985) Corp. will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

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Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Prov/State \_\_\_\_\_ Postal/Zip Code \_\_\_\_\_

Daytime Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Product defect: \_\_\_\_\_

Type of payment      Cheque/Money Order       Visa       MasterCard

Name on card \_\_\_\_\_ Expiry Date \_\_\_\_\_ CSV No \_\_\_\_\_

Card No. \_\_\_\_\_

To contact our Customer Service Department:

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