



Operating / Cleaning Instructions – Model # CV3WHS

Installation: Attach four-inch legs provided. Connect power cord to wall outlet.

Conditions of Acceptability: All equipment is designed to operate under normal operating conditions of 23°C (73°F) with 50% relative humidity.

Preparing the Steamer for Daily Operation

1. Place large steamer pan in reservoir and add approximately 1 ½" of water. Be sure heating element is properly in place.
2. Place perforated steamer basket in steamer pan. **Never let pans run dry or fill pans until steam baskets are submerged.**

Preparing & Cooking the Products

1. **The only correct way to prepare hot dogs and sausages is to steam them!**
2. Check water level to make sure that water is not flooding into steamer basket, but sufficient enough to keep pans from burning. (Approximately ¼" below steamer basket.)
3. Turn sausage and hot dog heating elements to highest setting. **WARNING DO NOT LEAVE ANY HEAT SWITCH IN THE HIGH/MAX POSITION FOR ANY LONGER THAN ONE HOUR AT A TIME.** For best results, set heat switch at medium (7 or 8) and let water heat up gradually over a longer period of time, then set to max/high if a boil is desired. Heat until water temperature is a constant 185°F, approximately 15-20 minutes, up to 30 minutes for cold water.
4. Turn on bun heating element to just over halfway mark. Heat until water temperature is a constant 120-125 degrees. This section should be kept at a lower setting than hot dogs and sausages.
5. Turn heating elements down to a point where water used to steam hot dogs and sausages will stay at 185° and water used to steam buns will stay at 120-130 degrees. **BE SURE TO RE-CHECK WATER TEMPS WITH THE THERMOMETER THROUGHOUT THE DAY.**

6. Remove hot dogs and sausages from packaging and place in separate steamer baskets. This will preserve the integrity of each item's distinctive flavor. **DO NOT HEAT PRODUCTS IN PACKAGES.**
7. Remove buns from package and place in bun steamer basket.
8. Hot dogs and sausages are ready, when internal temperature is 165°F. This should take 10-15 minute for refrigerated product, longer for frozen. The interior temperature of the products should be rechecked throughout the day by placing the thermometer lengthwise through to the core of the hot dog or sausage.
9. Buns should be ready after steaming 3 – 4 minutes. They should be warm and soft.

REMEMBER: Product rotation is important! Whether you rotate the cold product in the steamer basket from the back to the front, or from one side of the steamer basket to the other, separate heated product from cold product.

CAUTION: Spillage should be avoided at all costs. Do **not** spill liquids over the heating elements or into the well section of the unit. If this happens, disconnect the power supply immediately and proceed to clean as thoroughly as possible. If you are uncertain about the condition of the unit (i.e. wet inside), call the Walmart Facility Maintenance & Repair Hot Line @ 1-800-932-3367.

Cleaning:

BASE UNIT: Clean as necessary. Avoid the use of excessive amounts of water and liquids around electrical parts and heating elements. A disinfectant/antibacterial solution should be used over the entire unit daily. Contact your local health authority for approved products and concentrations. To clean under heating elements, disconnect power supply cord from wall outlet. Let the elements cool thoroughly. The elements can be lifted out of the drip trays to afford easier access cleaning. Always be sure to replace the element correctly in the drip trays.

PANS & BASKETS: Pans and baskets should be cleaned thoroughly on a daily basis to avoid any mineral and bacterial build up. Allow to air dry. Use health department approved products and procedures.

Maintenance: If service is required, call Walmart Facility Maintenance & Repair Hot Line @ **1-800-932-3367**.



CV3WHS Parts List

Part #	Description	# Required
Z-21084.001B	6" element (Mid 1500 W)	1
Z-21085.001B	8" element (outer 2100W)	2
Z-6500-347	infinite switch	3
Z-65-500	control knob	3
Z-P-109-OEM	6" element pan	1
Z-P110-OEM	8" element pan	2
Z-FRN-R15	fuse – 15 amp 250 V (class RK5 time delay)	6
Z-64-2	pilot light	3
BS-SRD	s/s roll dome	1
BS-SHDT	hot dog basket	2
BS-SL	s/s lid	4
BS-SLB	s/s lid bracket	2
BS-SE-128	8" shoulder pan (outer)	2
BS-30043	4" perf. Bun pan (mid)	1
V-20069	6" full size pan (mid)	1
Z-A60-0633	4" adj. leg	4
Z-A-60-2350	1" leg w/ screw adap.	4
Z-WK	insulation 44 x 24	1
Z-HIGH TEMP	wire w/terminal	6
Z-1976-2	ceramic fuse holder	3
Z-DB	divider bar	2