



Operating / Cleaning Instructions CV-3WHS

Installation:

Attach four of the provided legs. The unit is provided with the option for 1" legs or 4" legs. Connect power cord to wall outlet.

Operating Conditions:

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 1-1/2" 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 (4) 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°F. 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°F and water used to steam buns will stay at 120-130 °F. **BE SURE TO RE-CHECK WATER TEMPS WITH A 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 minutes for refrigerated product, longer for frozen. The interior temperature of



the products should be rechecked throughout the day by placing a 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 (ie. wet inside), call Crown Verity at 1-888-505-7240.

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 and 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.

Part Number	Part Description
ZHW-10501	HOT-WELL BODY ASSY
ZHW-10502	ROLL DOME, STEAMER, (3WHS)
ZHW-10503	LID, FLAT, (3WHS)
ZHW-10504	BRACKET, DIVIDER BAR, SPLIT, - FOR FLAT LIDS (3WHS)
ZHW-10541	DIVIDER BAR, VENTED, FULL LENGTH (3WHS)
ZHW-10510	BASKET, PERFORATED, STEAMER- (3WHS)
ZHW-10511	PAN, 6" DEEP, FULL SIZE, - (3WHS)
ZHW-10507	PAN, 4" DEEP, FULL SIZE, PERFORATED - (3WHS)
ZHW-10509	PAN, 8" DEEP, FULL SIZE, SHOULDERED - (3WHS)
ZHW-10508	ELEMENT, 8", 1750w, LT & RT, (3WHS)
ZHW-10506	ELEMENT, 6", 1500w, CENTER (3WHS)
ZHW-10512	PAN, 6", BLACK, FOR SM. ELEMENT (3WHS)
ZHW-10513	PAN, 8", BLACK, FOR LG. ELEMENT (3WHS)
ZHW-10514	LEG, 1" (3WHS)
ZHW-10515	LEG, 4" (3WHS)
ZHW-10517	PILOT LIGHT, RED, 250V (3WHS)
ZHW-10518	KNOB, SILVER, NUMBERED, FOR INFINITE SW. (3WHS)
ZHW-10519	SWITCH, INFINITE, 250V, (3WHS)
ZHW-10540	INSULATION, CERAMIC FIBER, (0.166 of a box per unit)-- 3WHS
ZHW-10520	WIRE, 10/3 SJOW, BLACK (used in M)- MAIN CORD (3WHS)
ZHW-10521	PLUG, MALE, 30AMP, 250V, TURNLOCK,(3WHS)
ZHW-10522	FUSE HOLDER, 2 POLE, (3WHS)
ZHW-10523	FUSE, CARTRIDGE TYPE, 15A, 250VOLT, (3WHS)
ZHW-10524	STRAIN RELIEF, FOR CORDSET (3WHS)
ZHW-10525	HARDWARE KIT, MOUNTING, INF. SW (3WHS)
ZHW-10526	RATING PLATE, 3WHS
ZHW-10529	GROMMET, BLACK ,SNAP-IN, 3/4" (3WHS)
ZHW-10530	WIRE, 12 GA., BROWN, MICAMAT-(4.65M PER UNIT) (3WHS)
ZHW-10531	WIRE, 14 GA., BLACK, GTF (2.95M PER UNIT) (3WHS)
ZHW-10532	WIRE,12 GA., BLACK, GTF (1.55M PER UNIT) (3WHS)
ZHW-10533	WIRE, 14 GA., GREEN, GTF-(4.71M PER UNIT) (3WHS)
ZHW-10534	LOCKNUT 3/4", (3WHS)
ZHW-10535	RING TERMINAL,10-12 GA. -#10 STUD (3WHS)
ZHW-10536	RING TERMINAL, 14-16 GA.- #10 STUD (3WHS)
ZHW-10537	RING TERMINAL, 18-20 GA- #6 STUD (3WHS)
ZHW-10538	CLAMP, 1/2" MAIN CABLE (3WHS)
ZCV-1024	NUT, FULL HEX, #10-24



Part Number	Part Description
ZCV-2081	TECK SCREW, #10x3/4" PAN ROBERTSON (TG)
ZCV-1026	MACHINE SCREW, #10-24x5/8" ROUND SLOT (RT BEARING)
ZHW-10542	NUT, HEX JAM, 3/8" -24
ZHW-10543	MACHINE SCREW 6-32 X 1/4" #1 PAN HEAD ROBERTSON
ZHW-10544	LABEL, WIRING DIAGRAM FOR 3WHS
ZHW-10545	TERMINAL, FEMALE TAB 22-18 AWG
ZHW-10549	16-14 AWG CRIMPS BLUE
ZHW-10550	12-10 AWG CRIMP - YELLOW
ZCV-2004	LOCK WASHER, EXT. TOOTH, #10
ZHW-10555	LABEL - CAUTION PUSH TO TURN