

HOT DOG STEAMER

Instruction Manual

Models: 8007 & 8012

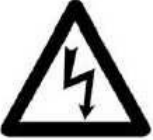






Model # 8012 Shown

 **GOLD MEDAL**[®]
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This equipment is sold for commercial use only. This equipment is NOT to be used by the general public for home use. Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operating the equipment.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INSTALLATION INSTRUCTIONS

Checking Shipment

Unpack carton and check thoroughly for any damage, which may have occurred during transit. Damage claims should be filed immediately with the transportation company.

Electrical Requirements

The model 8007 and 8012 are designed to operate on a 120 Volt / 15 Amp / single-phase outlet. Make sure the machine is on a dedicated line, and that no other appliances are on the same circuit.

Note: Make sure the hot dog steamer is placed and operated on a flat, level surface.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

ON / OFF SWITCH

Turns on the machine by supplying power to the heat element.

HEAT CONTROL

By adjusting the knob up or down, the heat control will adjust the temperature of the steamer. A temperature scale is located on the knob to indicate the set point temperature.

OPERATING PROCEDURE

1. Remove the two lids from the top of the machine.
2. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
3. Pour distilled water into the bottom of the heating compartment until the water level is just below the ledge that the steam baffle rests on. Do not fill above the ledge as the cabinet will leak, and the hot dog buns will be sitting in water.
4. Replace the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
5. Place the hot dogs in the small basket, and the buns in the large basket. Arrange the hot dogs and buns so that there is free circulation of steam.
6. Put the two lids back on the top of the machine.
7. Turn the On/Off switch to the "ON" position, and set the heat control knob to the desired temperature.
8. Keep the lids closed when not serving.
9. Add more water as necessary to maintain water level.

CARE AND CLEANING

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse in water. Always unplug the equipment before cleaning or servicing.</p>

Although corrosion resistant, stainless steel should be cleaned daily.

1. Unplug the unit's power cord from the receptacle.
2. Remove any remaining hot dogs and buns.
3. Make sure the water in the machine has had time to cool before draining.


	⚠ WARNING
	<p>Water may be hot, allow to cool to avoid burns.</p>

4. Remove the hot dog basket, bun basket, partitions, steam baffle, and juice pan. Use a mild soap and water to clean these items, then set aside and allow to dry.
5. Place a container under the drain spout on the right front corner of the machine.
6. Unscrew the drain cap and allow the water to drain into the container.
7. Wipe the inside of the steamer with a damp cloth and soapy water. Rinse, and wipe dry.
8. For stubborn spots or stains, a mild household abrasive cleaner may be used. When using this type of cleaner, always remember to rub in the direction of the grain to preserve the metal finish.
9. When the unit has been thoroughly cleaned, rinsed, and dried; re-install the hot dog basket, bun basket, partitions, steam baffle, and juice pan.
10. Your steamer should now be ready for another day of operation.

MAINTENANCE INSTRUCTIONS

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse in water. Always unplug the equipment before cleaning or servicing.

	⚠ WARNING
	Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

	⚠ CAUTION
	THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

Attention: Only certified service personnel should perform all service, and maintenance.

ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model name, serial number, and date of manufacture (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

or, place orders at:
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

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Troubleshooting Tips

Condensation On The Outside Of The Hot Dog Steamer

Cool air striking the warm steamer may cause moisture accumulation. Protect the unit against cool drafts of air.

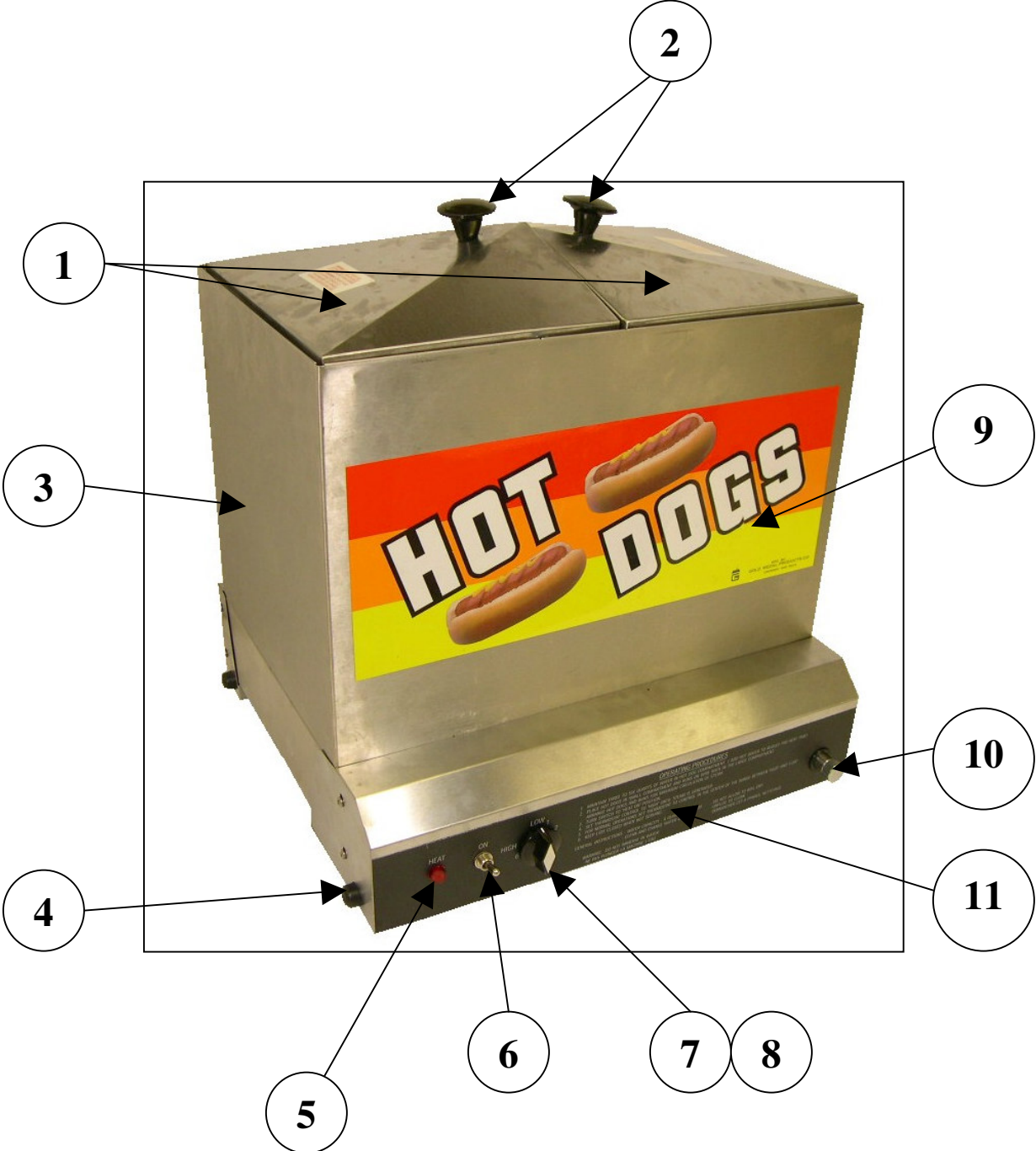
Casing Of Hot Dogs Burst

Too much steam is being generated. Move the thermostat control to a lower setting.

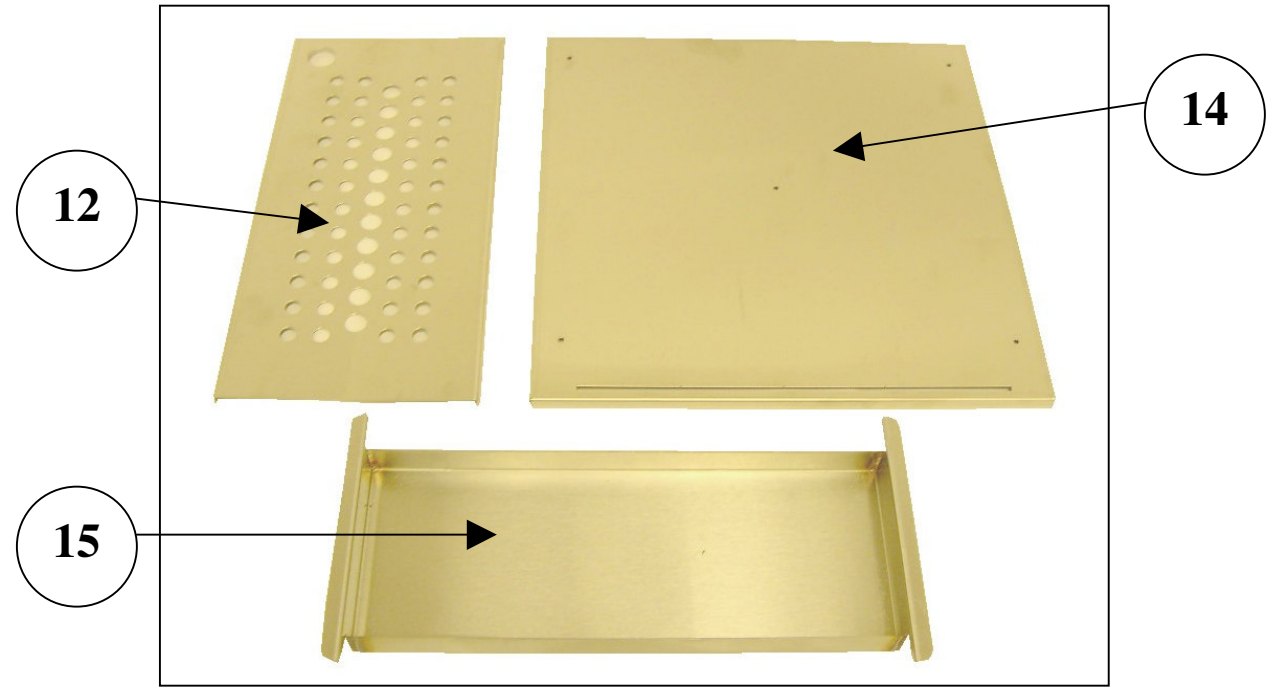
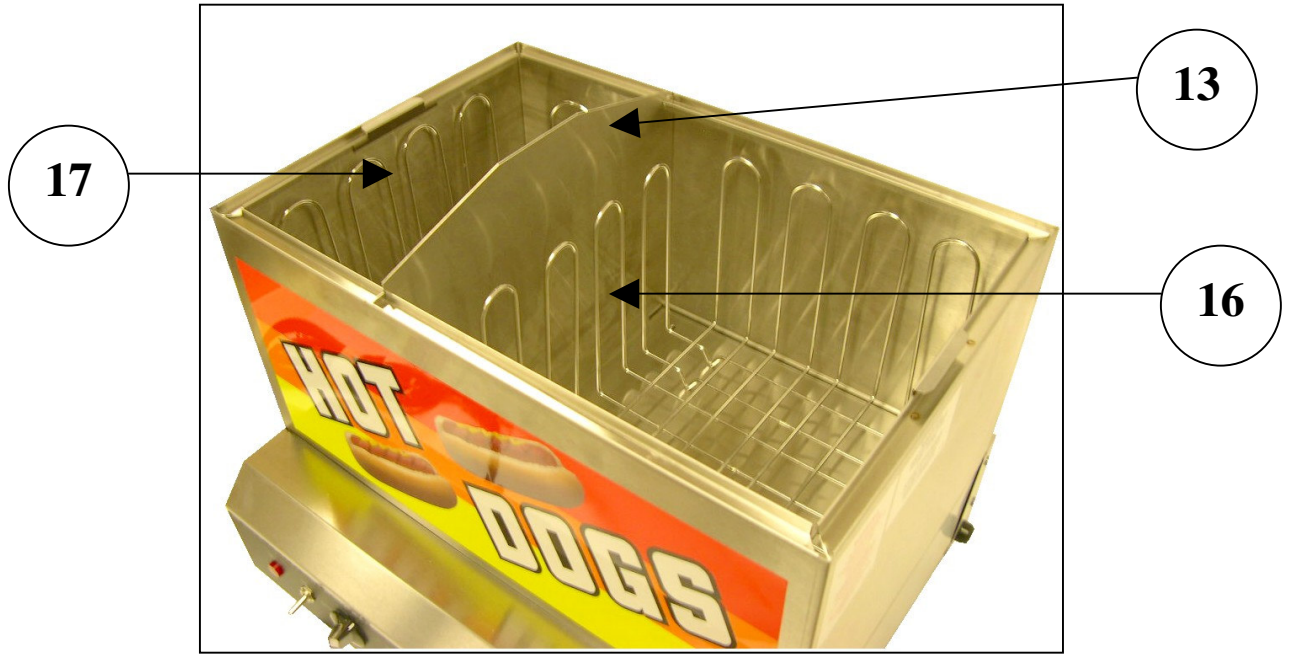
Buns Are Too Soggy, Or Too Dry

Too much, or too little steam will produce these conditions. Control the amount of steam by adjusting the temperature control, as necessary. Some buns are better adapted for steaming than others. Experiment with different kinds/brands of buns until you find the one best suited for your application.

PARTS BREAKDOWN – FRONT VIEW



PARTS BREAKDOWN – INTERIOR COMPONENTS



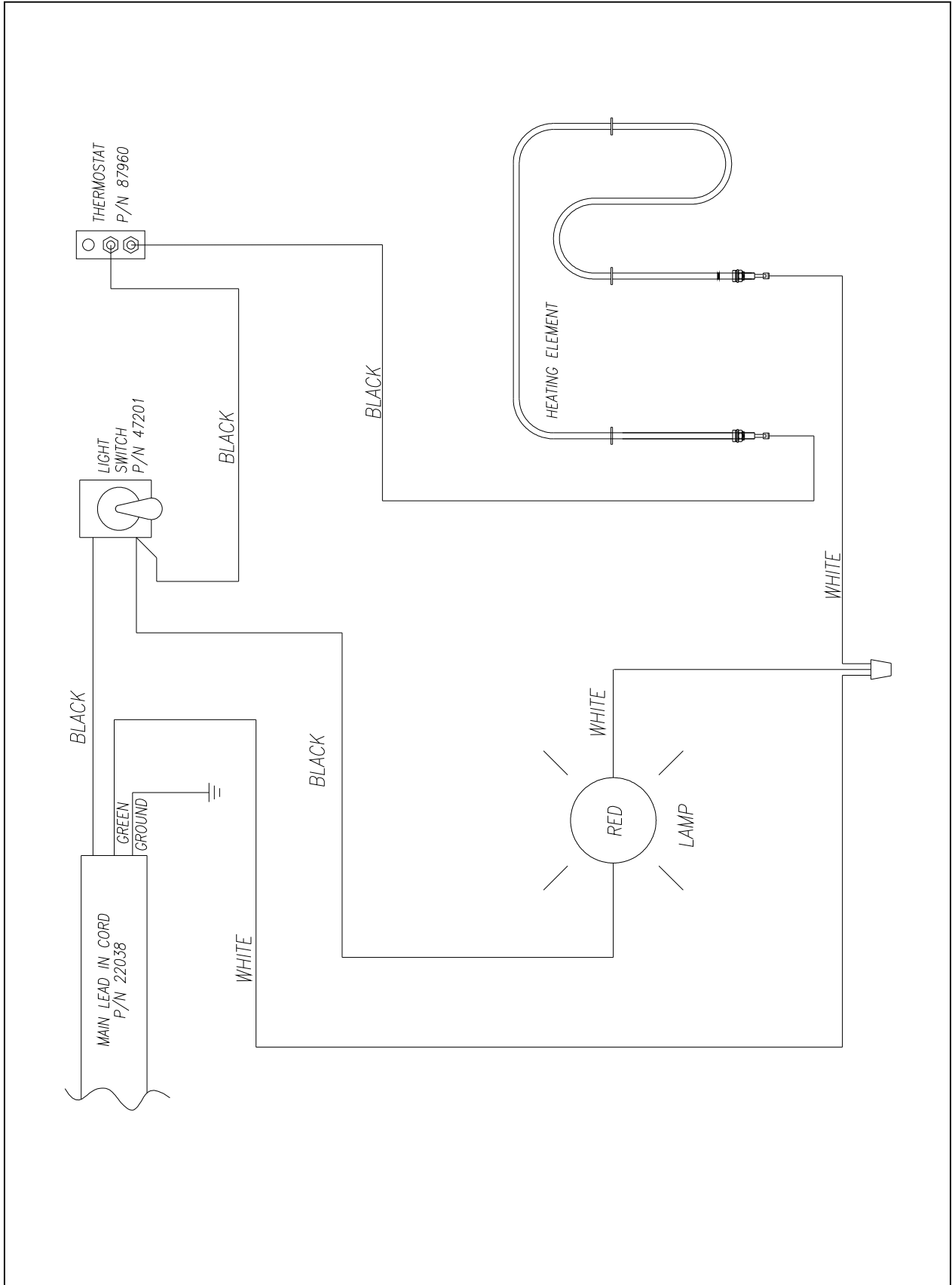
PARTS LIST

8007 8012

Item #	Part No.	Part No.	Description
1	87173	87173	Lid Assy.
2	87177	87177	Knob
3	87165	87575	Cabinet Weld Assy.
4	87247	87247	Rubber Bumper
5	41033	41033	Pilot Light - Red - 120V
6	47201	47201	Switch On/Off
7	87049	87049	Knob
8	87960	87960	Thermostat / Heat Control
9	87204	87204	Hot Dog Label
10	87205	87205	Drain Cap
11	87199	87199	Decal, Control Panel
12	87196	87541	Steam Baffle
13	87180	87538	Center Partition
14	87181	87547	Bottom Partition
15	87168	87553	Juice Pan
16	87200		Bun Basket
17	87201		Hot Dog Basket
16&17		87234	Bun/Hot Dog Basket (Model 8012 only)
*	47328	47328	Glide (Hard Plastic Foot)
*	49123	49123	Crutch Tip (Soft Rubber Foot)
*	87162	87162	120 V / 1000W Element

*** Items Not Shown**

Electrical Schematic- Models: 8007 & 8012



WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.



GOLD MEDAL PRODUCTS COMPANY

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