

HOT DOG STEAMERS

Instruction Manual

Models: 8007 & 8012




Model 8007



Model 8012

SAFETY PRECAUTIONS

 **DANGER**

Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.

DO NOT immerse any part of this equipment in water.


DO NOT use excessive water when cleaning.

Keep cord and plug off the ground and away from moisture.

Always unplug the equipment before cleaning or servicing.

Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.

008_051514

 **DANGER**

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance instructions thoroughly before installing, servicing, or operating this equipment.

014_020418

 **WARNING**

To avoid burns, DO NOT touch heated surfaces.

DO NOT place or leave objects in contact with heated surfaces.

009_009414

 **WARNING**

ALWAYS wear safety glasses when servicing this equipment.

010_010914

 **WARNING**

No user serviceable parts inside. Refer servicing to qualified service personnel.

011_051514

 **WARNING**


Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gimpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862

022_006218



HOT DOG EQUIPMENT AND SUPPLIES

Cincinnati, OH 45241-4807 USA

	⚠ WARNING
DO NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all instructions before operation.	
<small>012-010914</small>	

	⚠ WARNING
This machine is NOT to be operated by minors.	
<small>007-010914</small>	

Note: Improvements are always being made to Gold Medal's equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal's Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. (Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.) General images may be used in manual for reference only.

Installation Instructions

Inspection of Shipment:

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, since it is beyond our control (reference warranty in back of manual).

Manual:

Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Setup:


This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

Electrical Requirements:

The following power supply must be provided:

8007, 8012: 120 V~, 1000 W, 60 Hz.

	⚠ DANGER
Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.	
<small>008-051514</small>	

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.'s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine:

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. **DO NOT** use a grounded to un-grounded receptacle adapter (where applicable).
5. Install unit in a level position.

**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.

Machine Capacity

Model 8007: *about 80-90 1/8lb. and 40 1/4 lb. hot dogs and 30-40 standard size buns.
10 quarts or 9.5 litres of water

Model 8012: *about 160-180 1/8lb. and 80 1/4 lb. hot dogs and 60-80 standard size buns.
10 quarts or 9.5 litres of water

*Number of hot dogs that can cook at once varies on exact length, width, and quality of hot dog. We recommend you use only high quality hot dogs in this machine (Not frozen).

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 silicone covered ledge that the steam baffle rests on (about 10 quarts or 9.5 litres of water). Do not fill above the ledge as the cabinet could leak, and the hot dog buns will be sitting in water.
4. Preheat on high for about 30 minutes (machine at room temperature).
5. Place food product in the baskets and allow them to heat on high until internal temperature is at least 150°F.
6. Adjust the temperature setting to hold the product at a 150°F serving temperature.
7. Keep the lids in place to help maintain the temperature.

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.

Care and Cleaning

	⚠ DANGER
<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right; font-size: small;">025_111618</p>	


	⚠ WARNING
<p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">009_108244</p>	


Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.


Follow the directions below to clean and sanitize unit each day after use.


1. Turn machine OFF, unplug unit and allow it to cool completely before attempting to clean.
 2. Remove any remaining hot dogs and burns.
 3. 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.
 4. Place a container under the drain spout on the right front corner of the machine, then unscrew the drain cap and allow the water to drain into the container.
 5. Clean inside of the steamer with a soft cloth, dampened with soap and hot water, then wipe again with a clean damp cloth to remove any remaining soap, and dry thoroughly.
 6. Clean unit exterior with a soft cloth, dampened with soap and hot water, then wipe again with a clean damp cloth to remove any remaining soap, and dry thoroughly. Wipe stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 20889).
- DO NOT** use oven cleaners or abrasive materials as they will damage parts of machine.
7. Reinstall juice pan, baffle, partitions and baskets for use.

MAINTENANCE INSTRUCTIONS

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	⚠ WARNING
<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>	

	⚠ CAUTION
<p>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.</p> <p style="text-align: right; font-size: small;">027_010914</p>	