

# HOT DOG STEAMER

## Instruction Manual

Models: 8007 & 8012

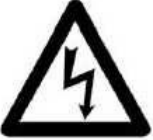






Model # 8012 Shown

 **GOLD MEDAL**<sup>®</sup>  
**FUNFOOD EQUIPMENT & SUPPLIES**

Cincinnati, OH 45241-4807 USA

# SAFETY PRECAUTIONS

	<p style="text-align: center;"><b>⚠ DANGER</b></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;"><b>⚠ WARNING</b></p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></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;"><b>⚠ CAUTION</b></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;"><b>⚠ CAUTION</b></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

	<b>⚠ DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Do <b>NOT</b> 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.


	<b>⚠ WARNING</b>
	<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

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

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

	<b>⚠ CAUTION</b>
	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.