

STEAMIN' DEMON

Instruction Manual








Model No. 8007DE, 8007DEX



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT AND SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	<div data-bbox="431 338 1412 394"> DANGER</div> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.</p>
	<div data-bbox="431 611 1412 688"> WARNING</div> <p>NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment.</p>
	<div data-bbox="431 873 1412 951"> WARNING</div> <p>Always wear safety glasses when servicing this equipment.</p>
	<div data-bbox="431 1115 1412 1192"> WARNING</div> <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 a receptacle.</p>
	<div data-bbox="431 1398 1412 1476"> CAUTION</div> <p>This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment.</p>
<div data-bbox="220 1692 1412 1749">NOTE</div> <p>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.</p>	

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.

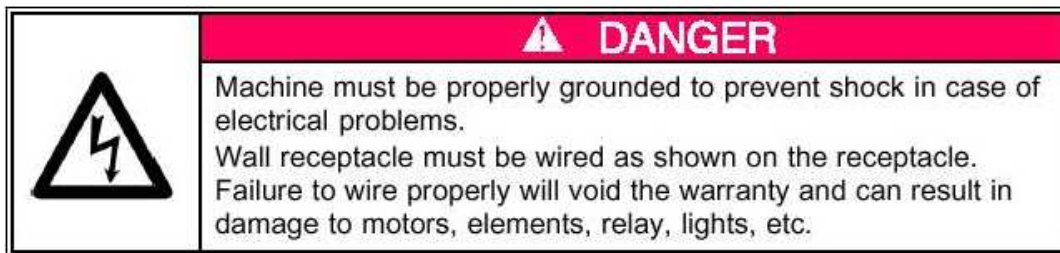
SETUP

Remove all packing material and tape before starting operation.

ELECTRICAL REQUIREMENTS

8007DE – 120VAC, 60Hz 785W

8007DEX – 230VAC, 50Hz, 785W



Your electrician must furnish sufficient power for proper machine operation. We recommend this warmer 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 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.

BEFORE YOU PLUG IN YOUR MACHINE

1. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a grounded to un-grounded receptacle adapter.
4. Make sure the hot dog steamer is placed and operated on a flat level surface.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

Heat Control – Infinite heat control with off position; controls the amount of heat going to the water pan to generate steam.

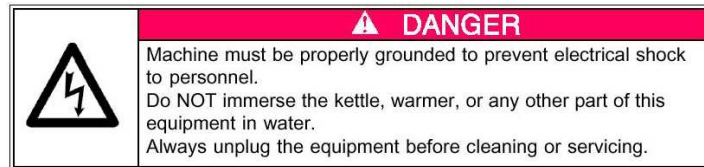
Pilot Light – Gives you a positive indication that the heat element is on. Since these machines use an infinite heat control, the element may not be on all the time. The pilot light tells you when the element is operating.



OPERATING PROCEDURE

1. Prepare the Steamer for operation.
2. Fill the water pan with warm water (up to 4 quarts.)
3. Place the hood on top of the water pan.
4. Insert the hot dog and bun trays, and the divider.
5. Place the steam vents into the slots provided.
6. Turn the heat control knob to the "HIGH" setting.
7. Place up to 45 hotdogs in the hot dog side of the hood and then cook them for 45 minutes.
NOTE: Be sure to arrange the hot dogs loosely in order to allow the steam circulate freely.
8. At the end of the 45-minute cycle, place 30 more hot dogs in the hot dog side and allow them to cook for 30 more minutes.
9. Place several buns in the bun side of the cabinet. Place buns as needed. This is a highly efficient steam generator, leaving buns in too long will result in soggy buns.

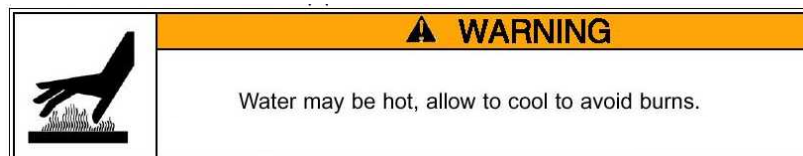
CARE AND CLEANING









The stainless steel body of the Steamer can be kept clean with cleaner designed for stainless steel and a clean cloth. We recommend **Gold Medal®** Products Company's authentic Watchdog Stainless Steel Polish (Part No. 2088.)

NEVER USE ABRASIVES on the stainless steel body.

1. Unplug steamer
2. Take hood off of steamer.
3. Empty water pan.
4. Remove all interior components. (bun trays, hot dog tray, divider and door)
5. Wash all interior parts as well as hood and door and water pan as necessary with soap and water.
6. Clean bottom portion of unit with damp cloth and dry.



MAINTENANCE INSTRUCTIONS

	<div data-bbox="370 289 1482 352"> DANGER</div> <p data-bbox="386 394 1079 485">Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>
	<div data-bbox="370 552 1482 615"> WARNING</div> <p data-bbox="386 663 1372 701">Always wear safety glasses when servicing this equipment.</p>
	<div data-bbox="370 789 1482 852"> CAUTION</div> <p data-bbox="386 890 1469 1052">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>



ORDERING SPARE PARTS

1. Identify the worn or broken part by checking it with the illustrations and parts list.
2. When ordering parts, include part number, part name, and quantity required.
3. Include you model name and machine serial number (found on nameplate) with your order.
4. Address orders to:

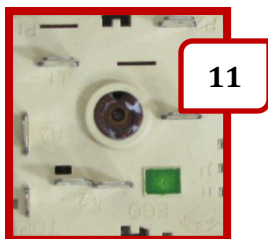
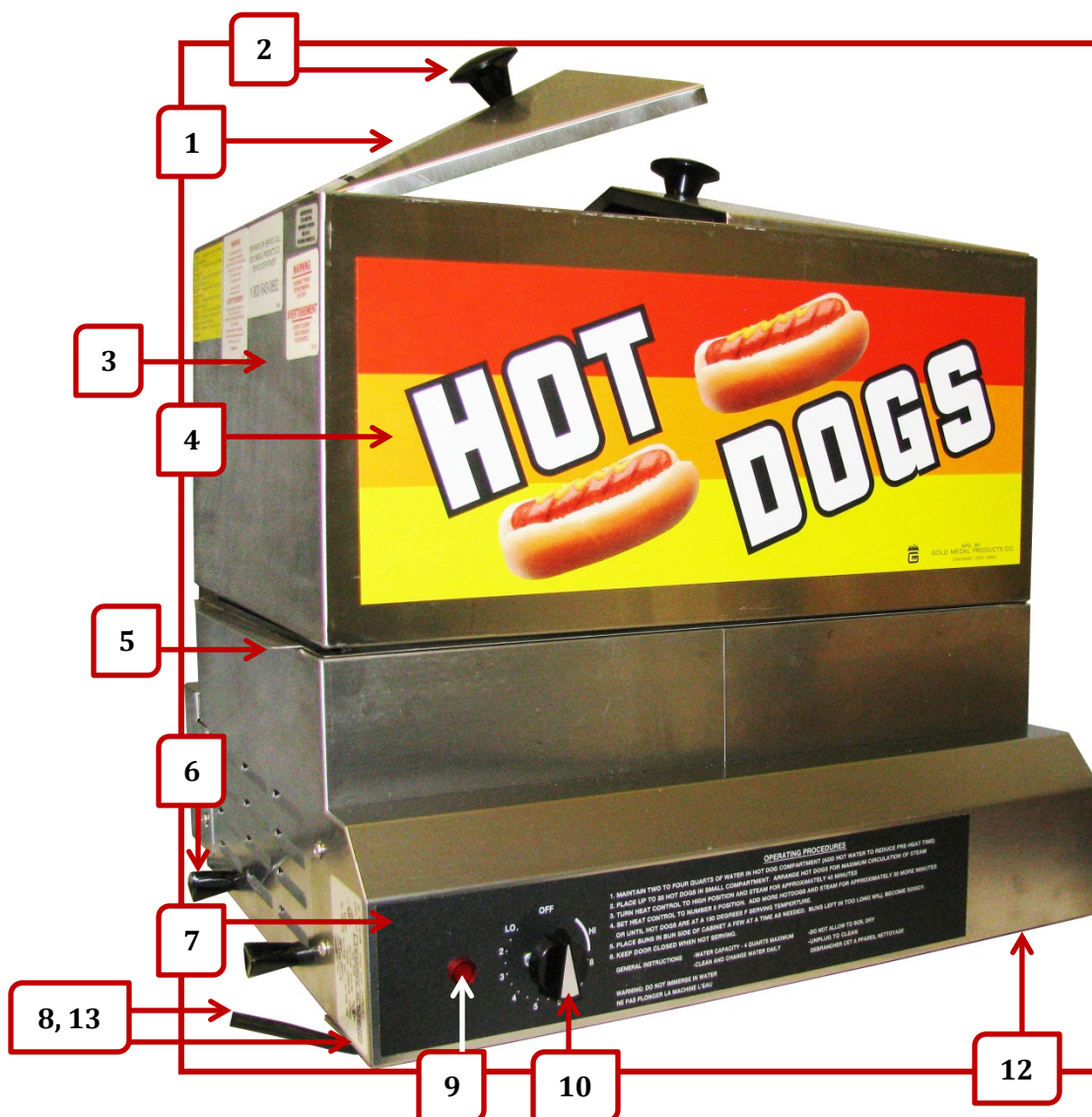
Parts Department
Gold Medal® Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

Or, place orders at:

(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500
E-mail: info@gmpopcorn.com
www.gmpopcorn.com



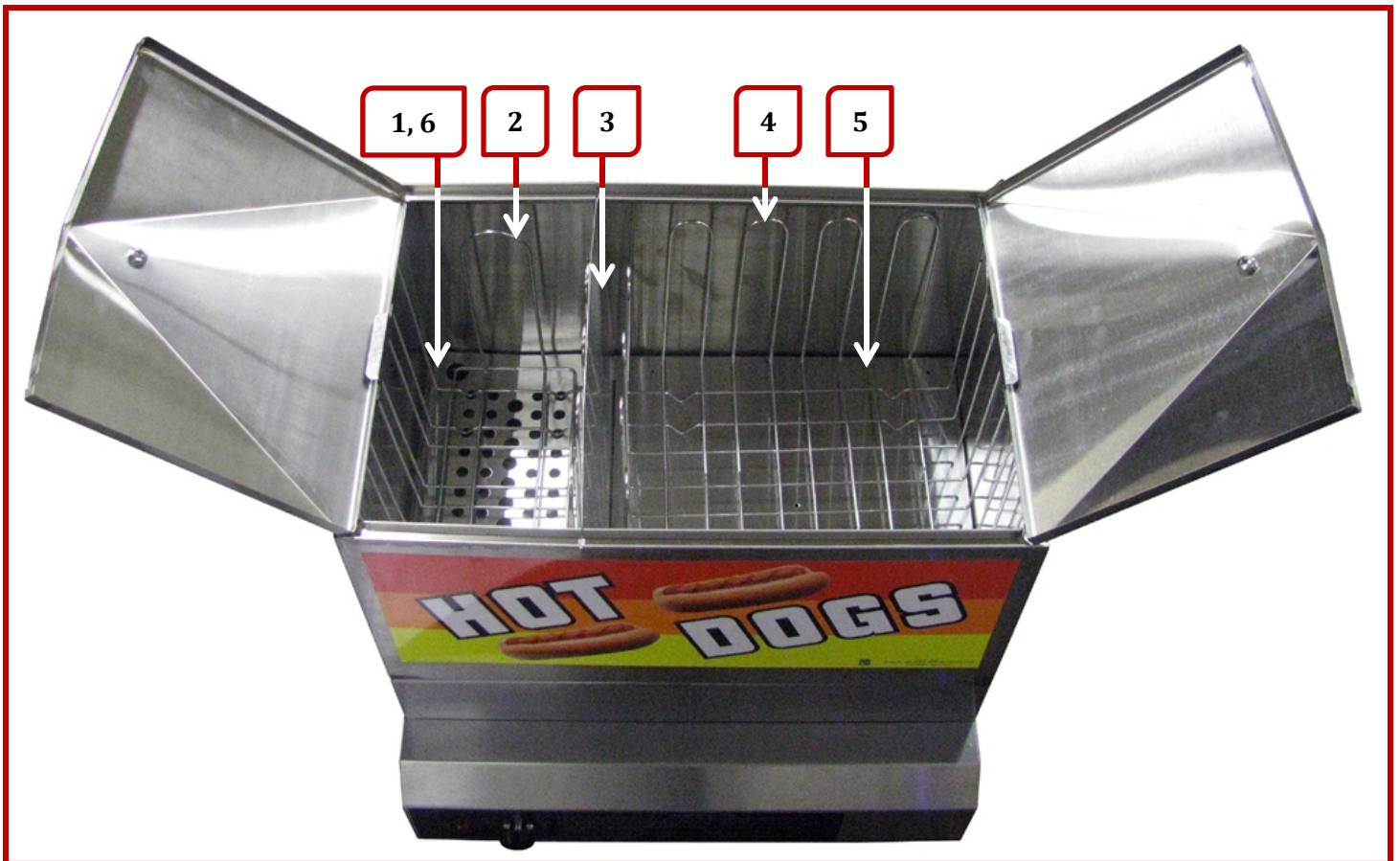
PARTS BREAKDOWN



NOTE: Heat Control Element is located within the Control box weldment.

Number	Part No.	Description	Quantity
1	87173 (ALL)	Lid Weld Assembly	2
2	87177 (ALL)	Lid Steamer Knob	2
3	17516 (ALL)	Upper Body Weldment	1
4	87204 (ALL)	Hot Dogs Label	2
5	17457 (ALL)	Body Weldment	1
6	47120 (8007DE)	Knob Lid Left	4
7	17462 (ALL)	Control Box Weldment	1
8	22038 (8007DE)	Lead-In Cord, 15A Plug	1
	42369 (8007DEX)	Export Power Supply Cord	1
9	41033 (8007DE)	Red 120V Pilot Light	1
	41032 (8007DEX)	Red 240V Pilot Light	1
10	38389 (ALL)	Knob Control	1
11	87297 (8007DE)	Heat Control Minidogeroo	1
	87301 (8007DEX)	240V Heat Control	1
12	47155 (ALL)	3/4" High Rubber Feet	4
13	87163 (ALL)	Strain Relief	1

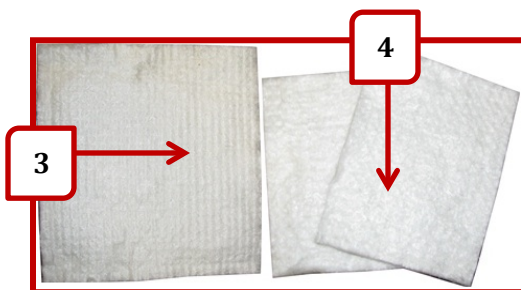
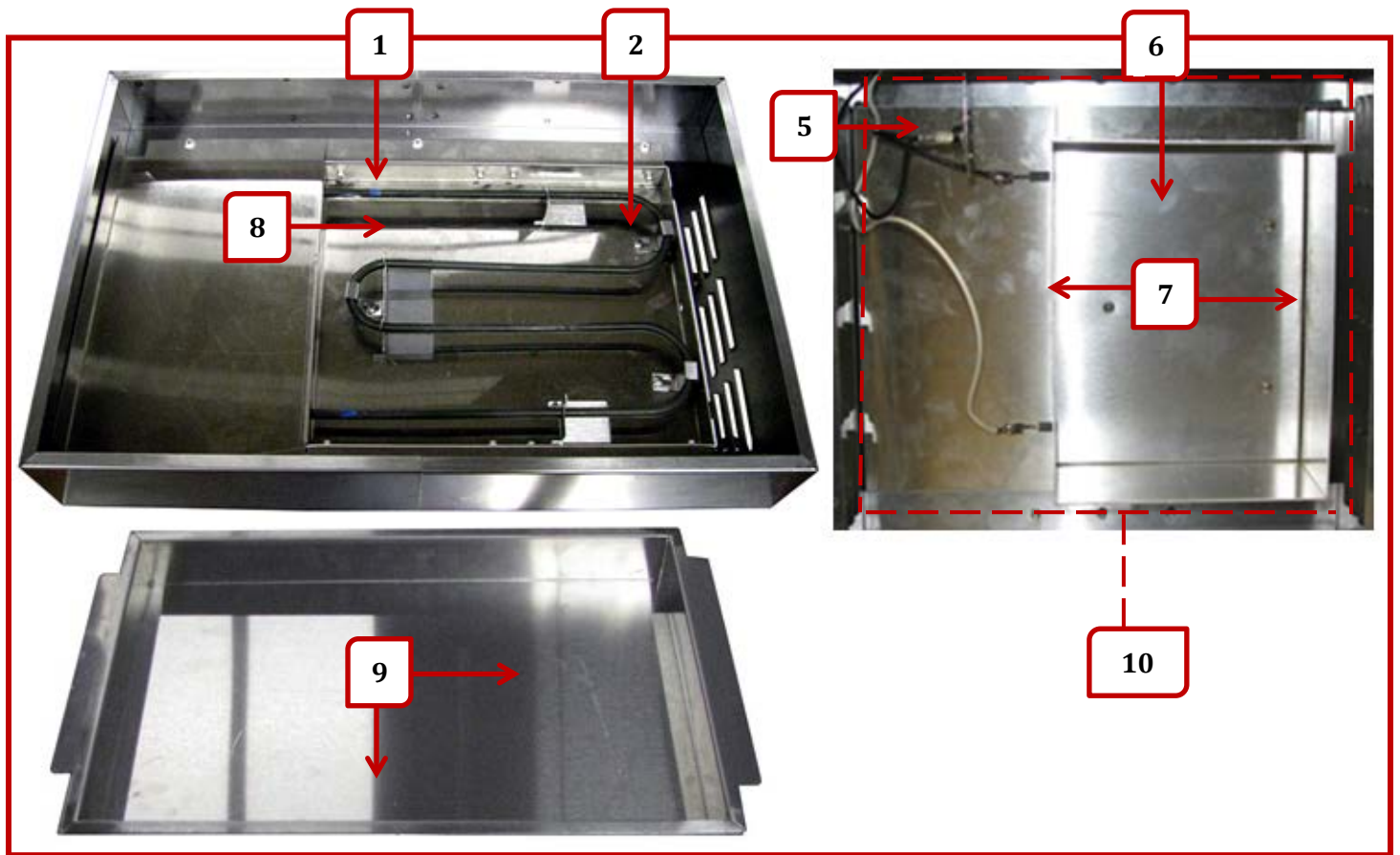
PARTS BREAKDOWN



Number	Part No.	Description	Quantity
1	87196 (ALL)	Steam Baffle	1
2	87201 (ALL)	Hot Dog Basket	1
3	87180 (ALL)	Center Partition	1
4	87200 (ALL)	Bun Basket	1
5	87181 (ALL)	Bottom Partition	1
6	87168 (ALL)	Juice Pan	1

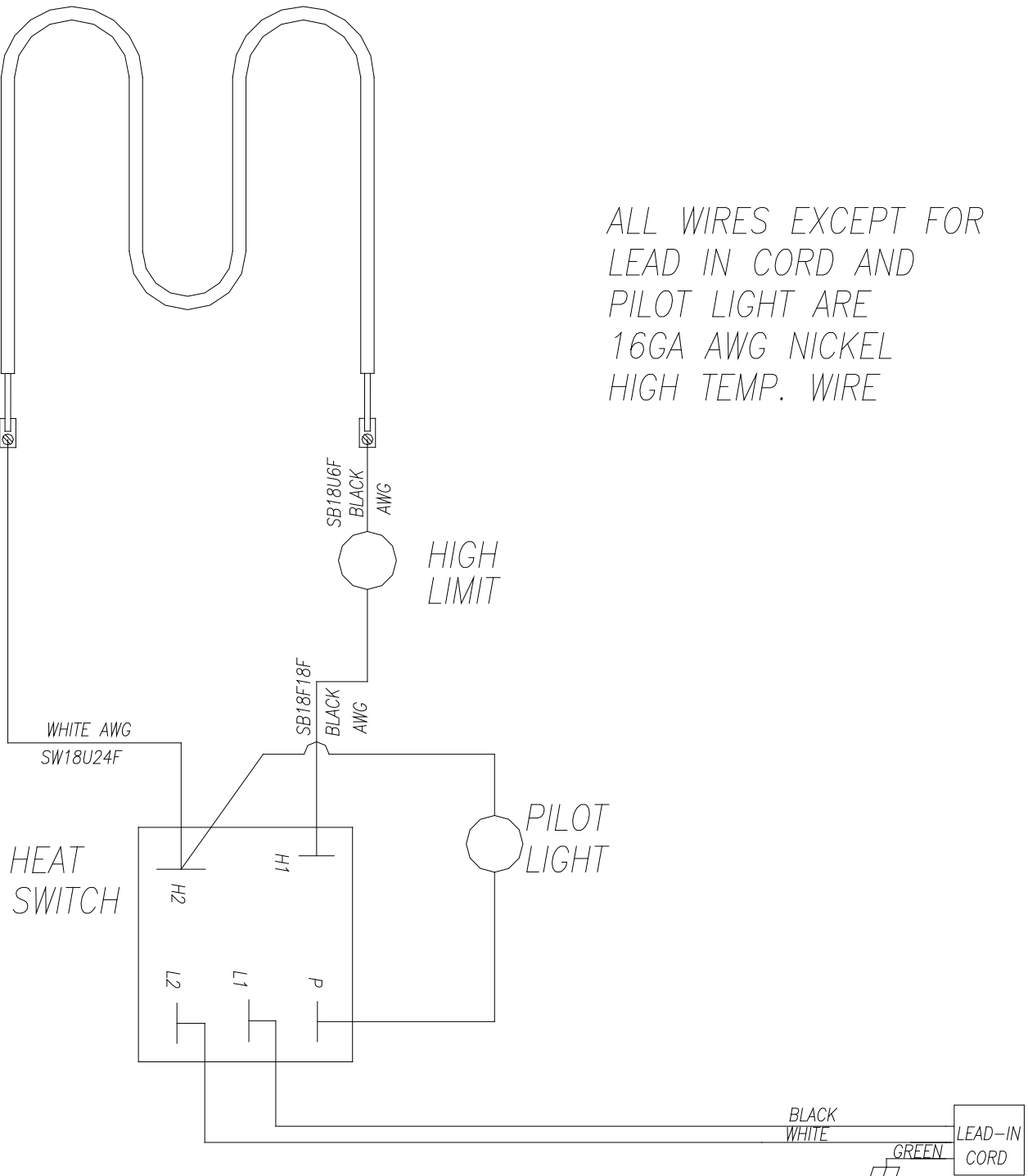
NOTE: Part No. 87618 (Juice Pan) is located underneath the Steam Baffle (Part No. 87196)

PARTS BREAKDOWN



Number	Part No.	Description	Quantity
1	88307 (8007DE)	Heat Element	1
	88307EX (8007DEX)	Export Heat Element	1
2	88295 (ALL)	Element Clamp	3
3	17461 (ALL)	Insulation Mat	1
4	88355 (ALL)	Large Insulation Pad	2
5	79058 (ALL)	High Limit Thermostat	1
6	88352 (ALL)	Reflector Plate	1
7	88328 (ALL)	Heat Sink	2
8	17454 (ALL)	Element Tray	1
9	17455 (ALL)	Water Pan	1
10	17456 (ALL)	Bottom Plate (Not Shown)	1

WIRING DIAGRAM



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
10700 Medallion Drive
Cincinnati, Ohio 45241-4807 USA