



# Instruction Manual

## Table Top Steamer Cart

Model No. 8080 Series







**GOLD MEDAL<sup>®</sup> PRODUCTS CO.**



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







# SAFETY PRECAUTIONS

	 <b>DANGER</b>
	<p>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.</p> <p style="text-align: right; font-size: small;">008_051514</p>

	 <b>DANGER</b>
	<p>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. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_051514</p>

	 <b>WARNING</b>
	<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_092414</p>

	 <b>WARNING</b>
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p>

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

	 <b>WARNING</b>
	<p>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 <a href="http://gmpopcorn.com">gmpopcorn.com</a> or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p style="text-align: right; font-size: small;">022_060215</p>



## SAFETY PRECAUTIONS (continued)

	<b>WARNING</b>
	<p>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.</p> <p style="text-align: right; font-size: small;">012_010914</p>

	<b>WARNING</b>
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">007_010914</p>

**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.)



# 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](http://gmpopcorn.com) or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

## Model Description

The 8080 Series Table Top Steamer Cart is a stationary unit with four rubber feet, designed for use on a tabletop (the two wheels and push handles for display only). The unit is equipped with a handle on each end of the cart for transport (**DO NOT** transport unit while water is hot).

**8080NS:** Mini Cart/Hot Dog Steamer (Gold Medal graphics) unit is equipped with Model 8080-05 Pan and Lid Kit (see Steam Pan and Lid Kit section for pan/lid description).

**8080NS:** Export Mini Cart/Hot Dog Steamer (Gold Medal graphics) unit is equipped with Model 8080-05 Pan and Lid Kit (see Steam Pan and Lid Kit section for pan/lid description).

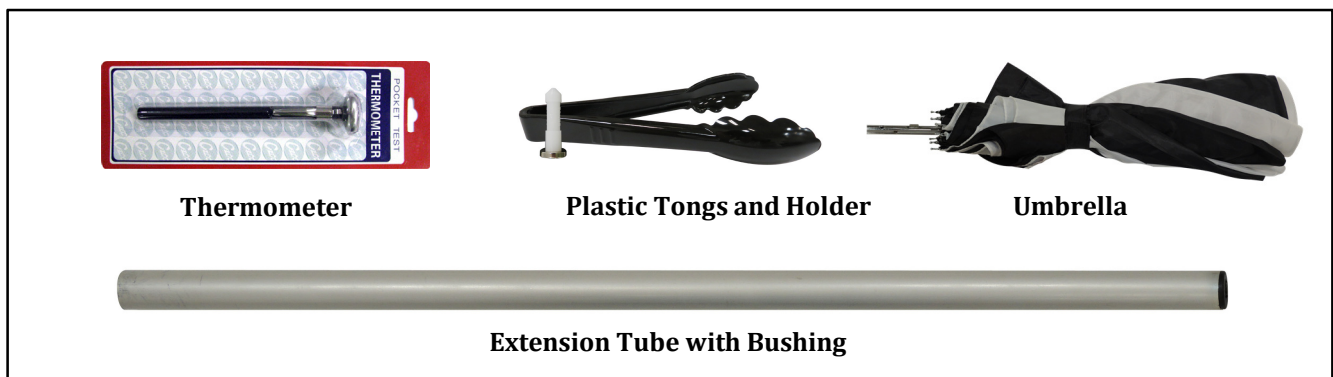
The following Models are the Steamer Cart only (without pans and lids). See Steam Pan and Lid Kit Options section for the various pan configurations available for purchase separately.

**8080-00-110:** Mini Cart/Hot Dog Steamer (Gold Medal graphics) without pans or lids.

**8080-00-111:** Mini Cart/Hot Dog Steamer (Eisenburg graphics) without pans or lids.

**8080-00-112:** Mini Cart/Hot Dog Steamer (Vienna graphics) without pans or lids.

## Items Included with this Unit



Thermometer

Plastic Tongs and Holder

Umbrella

Extension Tube with Bushing

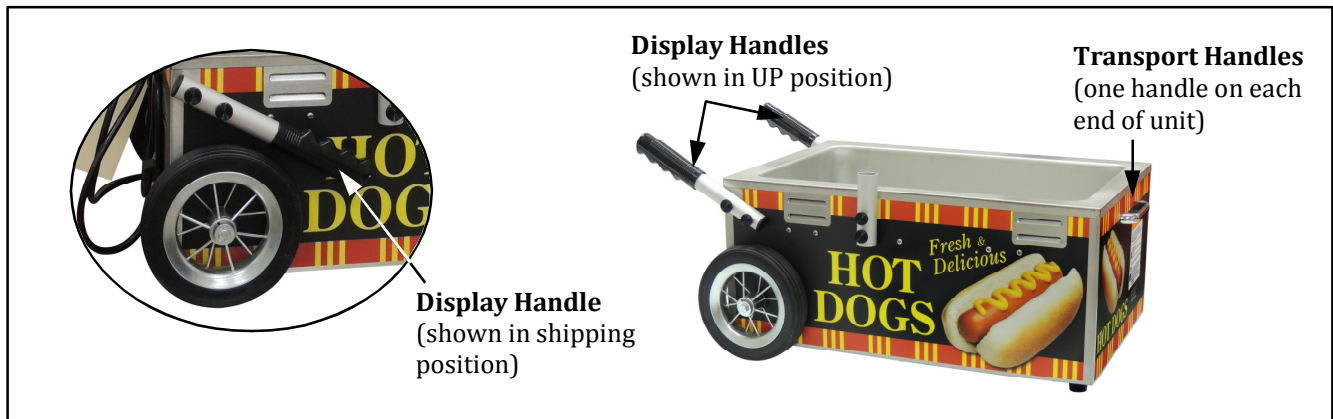


## Setup

This unit has been tested at the factory.

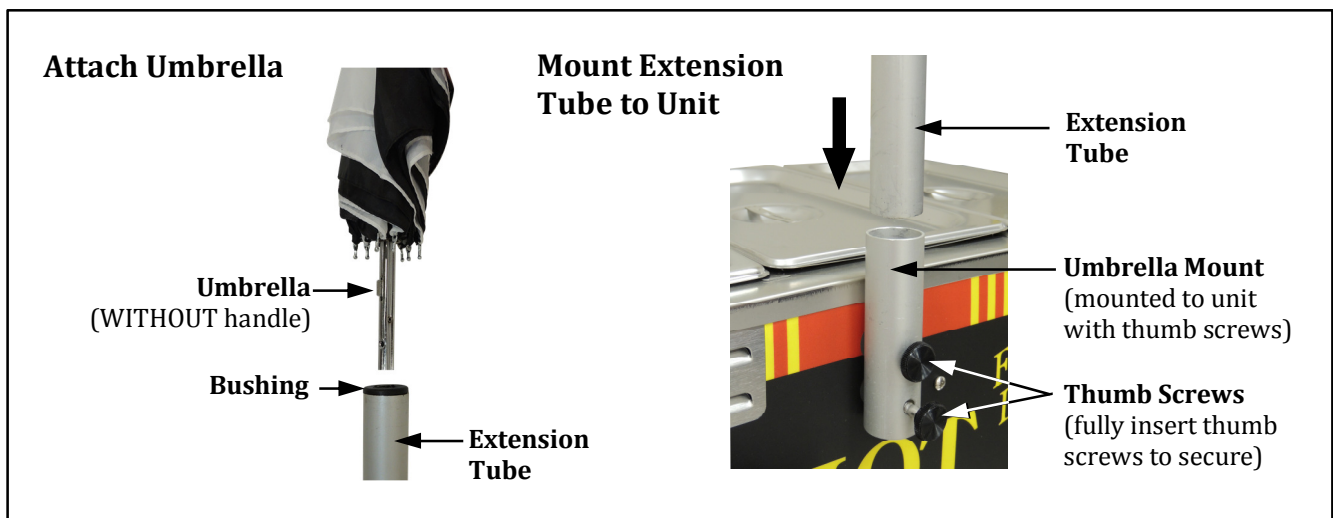
1. Remove all packing material and tape before starting operation.
2. After unpacking the unit, rotate the display handles from the shipping position to the display (UP) position. Remove the two thumb screws holding each handle. Rotate the handle into the display position and refasten with the thumb screws.

**Note:** The Display Handles are for display purposes only. Transport handles are provided for carrying the unit (see image below).



3. Insert the Pans and Lids for use (some pan configurations use a steam pan crossbar).
4. Insert Umbrella (without a handle) into the Extension Tube end with the bushing.
5. Slide the extension tube with the umbrella down into the Umbrella Mount. (The Umbrella Mount is factory installed using two Thumb Screws, ensure Thumb Screws are fully tightened for use.)

To remove the Umbrella and Extension Tube, slide the Extension Tube out of the Umbrella Mount (the Umbrella Mount can stay attached to the unit for future use).





6. To open the umbrella for use, pull down on the umbrella guide and twist slightly. As the umbrella is released, it will open (reference image shown).





## Electrical Requirements

The following power supply must be provided:

**8080NS, 8080-00-110 (111, 112):** 120 V~, 1200 W, 60 Hz



**8080NSX:** 230 V~, 1200 W, 50 Hz

	 <b>DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.  <b>DO NOT</b> immerse any part of this equipment in water.  <b>DO NOT</b> 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.</p> <p style="text-align: right; font-size: small;">008_051514</p>

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 in the OFF position before plugging the equipment into the receptacle.
2. Make sure the 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 the unit in a level position.

	 <b>CAUTION</b>
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>



## Steamer Pan and Lid Kit Options

Model Series 8080-00 is a base Model Tabletop Steamer Cart only - Pan and Lid Kit must be purchased separately. Model 8080NS (8080NSX) includes Pan and Lid Kit (Item No. 8080-05) as standard (shipped with the unit).

Reference the Pan and Lid Kit options below, available for purchase separately.



**Option 1 (Item No. 8080-01)**  
 (1) 1/2 Pan, Dome Lid w/Handle  
 (2) 1/4 Pans, Flat Slotted Lid  
 (1) Crossbar



**Option 2 (Item No. 8080-02)**  
 (3) 1/3 Pans, w/Flat Slotted Lids



**Option 3 (Item No. 8080-03)**  
 (2) 1/2 Pans, Full Hinged Dome Lid  
 (1) Perforated Insert (for Buns)



**Option 4 (Item No. 8080-04)**  
 (3) 1/3 Pans, w/Hinged Flat Lids  
 Lids have Plastic Knobs



**Option 5 (Item No. 8080-05)**  
 (2) 1/3 Pans, Solid Lids  
 (2) 1/6 Pans, Solid Lids





# OPERATING INSTRUCTIONS

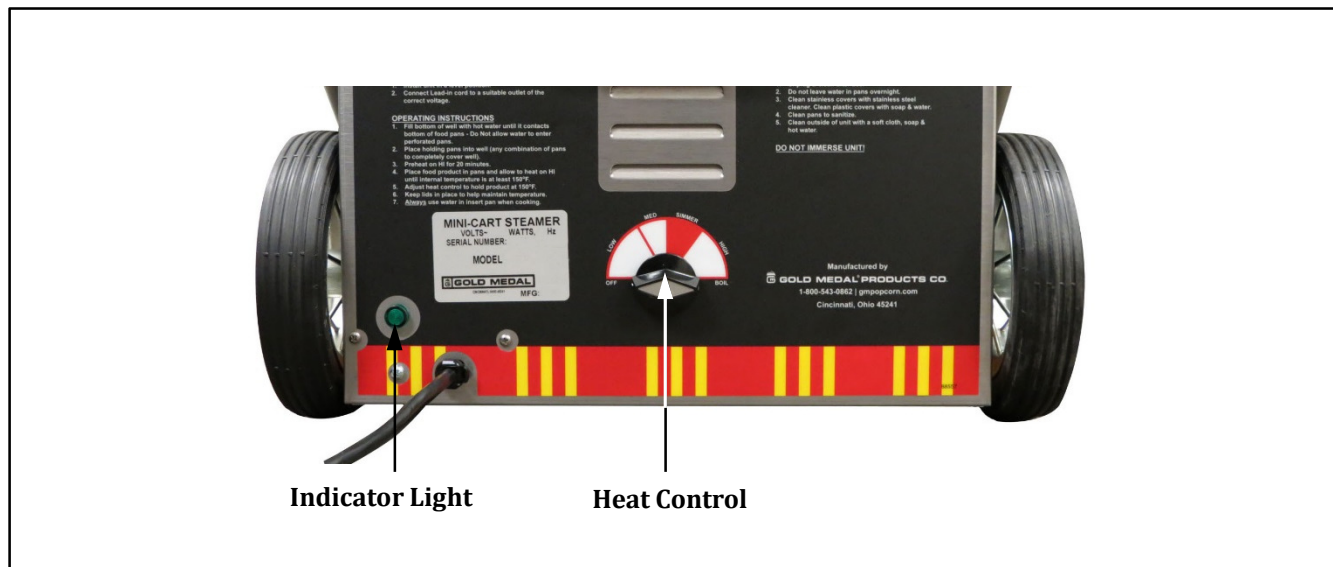
## Controls and Their Functions

### INDICATOR LIGHT

Light ON indicates the power is ON, and the thermostat is calling for heat.

### HEAT CONTROL

Turn the Heat Control Knob to adjust the temperature of the steamer. A temperature scale is located on the knob to indicate the set point temperature.




Indicator Light


Heat Control

## Operating Instructions

1. Remove steamer pans/lids.
2. Pour distilled water into the bottom of the heating compartment – to a height of approximately 3/4" (about 3 quarts or 2.8 liters).
3. Re-install pans/lids (water should just touch the bottom of the insert pans.)
4. Preheat on high for about 30 minutes (when starting with a room temperature unit).
5. Place food product in the pans 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.
8. When finished operating, turn machine OFF, unplug the unit, and allow water to cool, then empty the heating compartment by removing pans and carefully dumping water. **DO NOT** drain unit while water is hot.

## Care and Cleaning

	<b>⚠ DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. <b>DO NOT immerse in water.</b> Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_020314</p>

	<b>⚠ WARNING</b>
	<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;">009_092414</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 the unit each day after use.

1. With the machine OFF, unplug the unit and allow it to cool before attempting to empty the steamer or clean. **DO NOT** move or drain unit while water is hot.
2. Do not leave water in the pans overnight.
3. Make sure to clean all of the pans (racks) in order to sanitize them before each use.
4. Clean the outside of the unit with a soft cloth, dampened with soap and hot water.
5. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

**DO NOT** use oven cleaners or abrasive materials as they will damage parts of the machine.







## Troubleshooting


<b>Issue</b>	<b>Possible Cause</b>	<b>Solution</b>
<b>Condensation on Outside of Unit</b>	A. Cool Air	A. Cool air striking the warm steamer may cause moisture accumulation. Protect the unit against cool drafts of air.
<b>Hot Dog Casings Burst</b>	A. Too Much Steam	A. Too much steam is being generated. Move the thermostat control to a lower setting.
<b>Buns are Soggy / Buns are Dry</b>	A. Too much, or too little steam	A. 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.





# MAINTENANCE INSTRUCTIONS

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

	 <b>CAUTION</b>
	<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>



## ORDERING SPARE PARTS

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

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

Or, place orders by phone or online:

Phone: (800) 543-0862  
(513) 769-7676  
Fax: (800) 542-1496  
(513) 769-8500  
E-mail: [info@gmpopcorn.com](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)



## Cabinet Exterior – Parts Breakdown



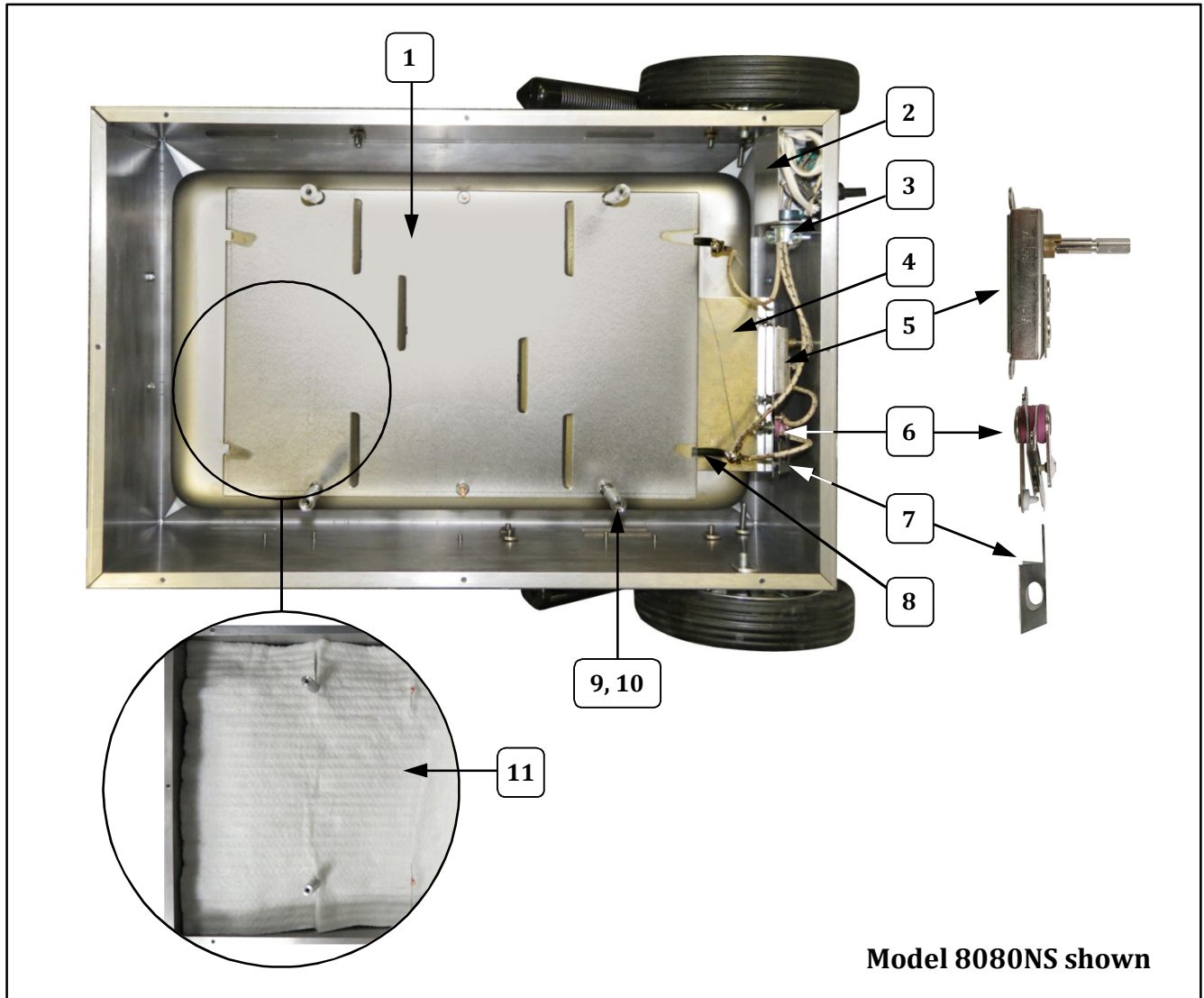
Model 8080NS shown

**\*CAUTION:** If supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent, or similarly qualified persons in order to avoid a hazard.

Item	Part Description	Part Number	
		8080NS, 8080-00-110 (111, 112)	8080NSX
1	HANDLEGRIP FOR 1"OD BLACK	88547	88547
2	HANDLE TUBE 1" O.D.	88546	88546
3	1/4-20 X 1 1/2 THUMB SCR	88567	88567
4	HANDLE PLUG	88935	88935
5	UMBRELLA MOUNT 1.125"O.D.	88545	88545
6	WATER PAN WELD ASSY	88543	88543
7	RUBBER FEET CASE BOTTOM	41282	41282
8	CASE BOTTOM COVER ASSY (feet included)	88553	88553
9	WHEEL 7 X 1 1/2 X .374B	88548	88548
10	5/16-18 X 2 1/4 HEX HD ZP	88552	88552
11	KNOB, HEAT CONTROL	87049	87049
12	STRAIN RELIEF #SR-6P3-4	76026	76026
13	LEAD-IN CORD 15 AMP PLUG	22038	
	POWER SUPPLY CORD, EXPORT		42369
14	PILOT LIGHT	41469	41466
15	DRAWER HANDLE	87420	87420



## Cabinet Exterior – Parts Breakdown



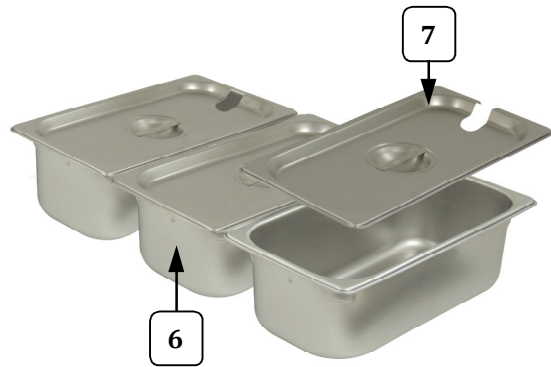
Item	Part Description	Part Number	
		8080NS, 8080-00-110 (111, 112)	8080NSX
1	ELEMENT RETAINER	88539	88539
2	WIRE ENCLOSURE BOX	88560	88560
3	STRAIN RELIEF T&B #3302	89045	89045
4	TRANSFER PLATE	88540	88540
5	ADJ THERMOSTAT 275F	69054	69054
6	THERMOSTAT 400F BAKERS	76054	76054
7	THERMOSTAT COVER	87306	87306
8	HEAT ELEMENT 1200W	88549	88549EX
9	STANDOFF #10-24 X #8-32	88544	88544
10	SPACER .180"ID X 1.030"LG	88594	88594
11	INSULATION MAT W/SLITS	88561	88561



## Pan and Lid Kit Options – Parts Breakdown



**Model 8080-01**



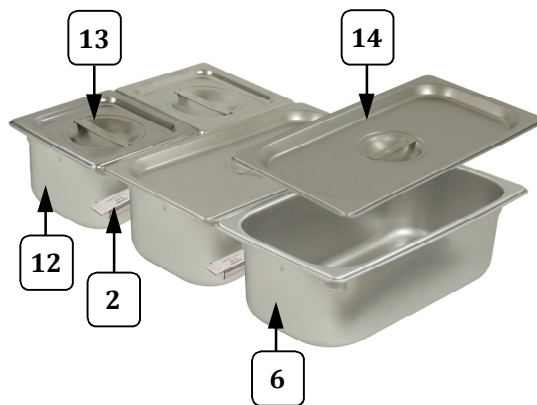
**Model 8080-02**



**Model 8080-03**



**Model 8080-04**



**Model 8080-05**

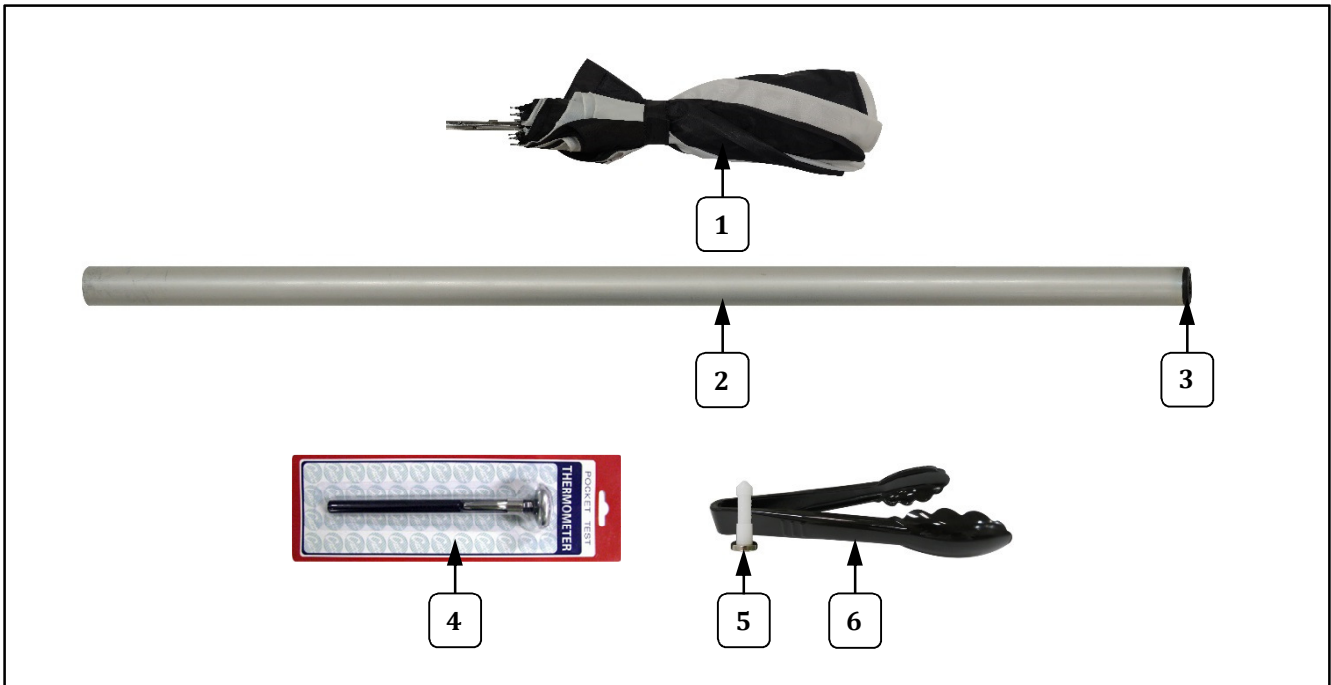




## Pan and Lid Kit Options – Parts List

Item	Part Description	Part Number				
		8080-01	8080-02	8080-03	8080-04	8080-05
1	1/2 X 6 STEAM PAN	39746		39746		
2	STEAMER PAN CROSSBAR	88565				88565
3	1/4 X 6 STEAM PAN	88896				
4	1/4 PAN LID NOTCHED	88573				
5	1/2 SIZE DOME LID	88898				
6	1/3 X 6 STEAM TABLE PAN		39745			39745
7	1/3 PAN LID NOTCHED		88572			
8	HINGED DOME LID FULL			69675		
9	1/2 SIZE PERF BOTTOM			69676		
10	1/3 X 6 STEAM PAN W LID				69671	
11	KNOB,LID STEAMER				87177	
12	1/6 X 4 STEAM TABLE PAN					88598
13	1/6 SIZE PAN LID					69235
14	1/3 STEAM PAN LID					69234

## Umbrella Parts and Unit Accessories

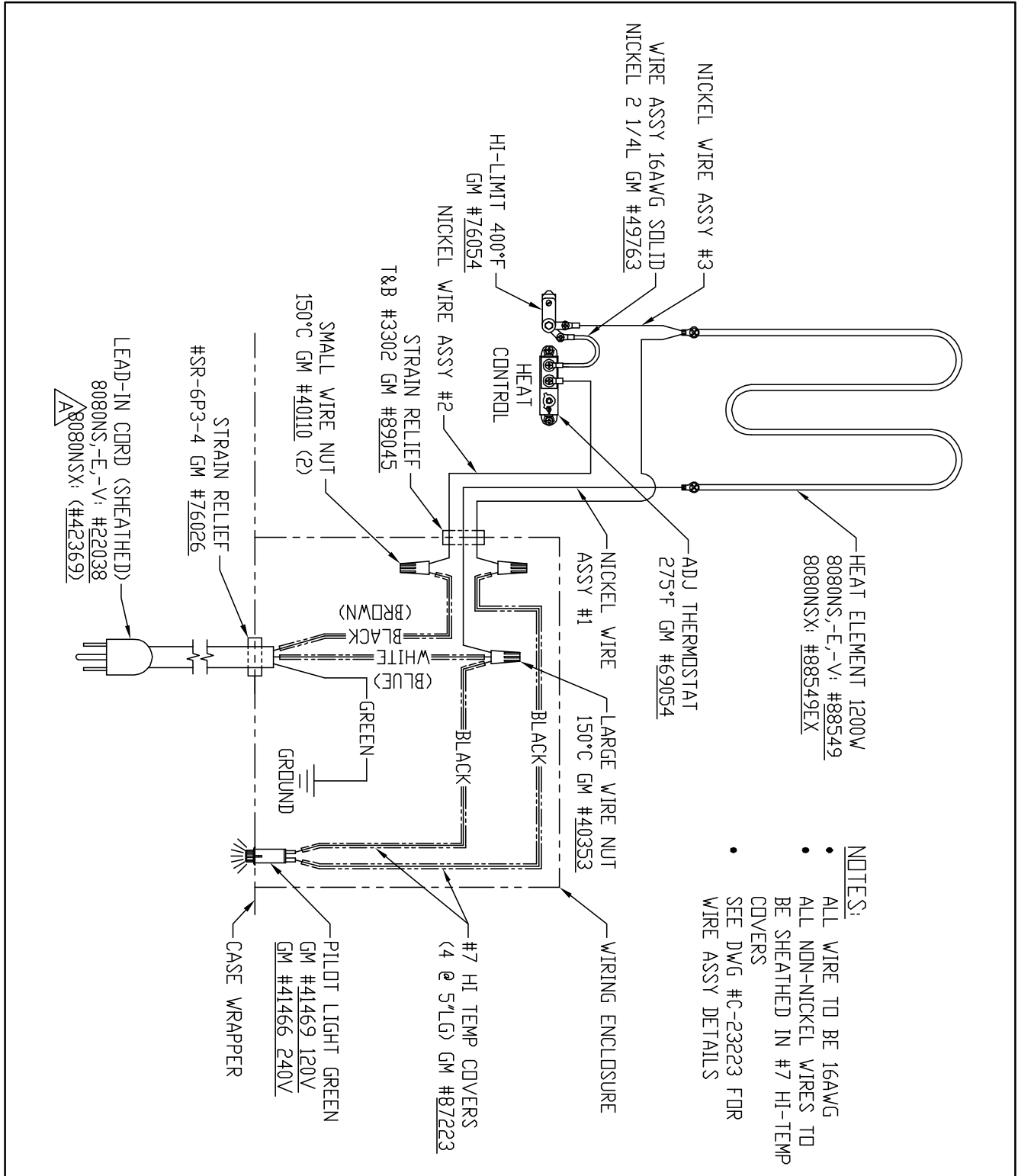


Item	Part Description	Part Number
		All Models
1	UMBRELLA	88903
2	UMBRELLA EXTENSION TUBE	88562
3	UMBRELLA ADAPTER BUSHING	88564
4	1 IN. DIAL THERMOMETER	8000
5	TONG HOLDER	69075
6	9 INCH PLASTIC TONGS	87092



# Wiring Diagram

## Model No. 8080 Series





## WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

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. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

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 CO., or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS CO. 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<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

[gmpopcorn.com](http://gmpopcorn.com)

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(513) 769-7676              (513) 769-8500

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