

Steamin' Demon Hot Dog Steamer

Part No. 87202EX
Revised June 1996

Instruction Manual
Model #8007EX





 **GOLD MEDAL[®]**


FUNFOOD EQUIPMENT & SUPPLIES


Cincinnati, OH 45241-4807 USA


SAFETY PRECAUTIONS

	⚠ CAUTION
	<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>

	⚠ WARNING
	<p>Always wear safety glasses when servicing this equipment.</p>

	⚠ WARNING
	<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>

	⚠ WARNING
	<p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.</p>

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

OPERATING INSTRUCTIONS

INSTALLATION

Install the Steamin' Demon in a level position. Connect the lead-in cord to a suitable outlet of the correct voltage.


OPERATING PROCEDURE

1. Remove the hot dog basket and juice tray and add approximately ten quarts [4,7 litres] (no more) of water into the heating compartment so that the water level is above the heating element. Using hot water will reduce the heating time.
2. Place the tray and partition into the unit and put the wire compartments in place.
3. Place the hot dogs in the small compartment and the buns in the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
4. Turn the switch to the "ON" position and set the thermostat control on "HIGH" until steam is generated.
5. For normal operation, set the thermostat control in the center of the range between "LOW" and "HIGH".
6. The steaming compartments have been designed to deliver the proper amount of steam in each compartment. No adjustments are necessary.
7. Keep the lids closed while not serving.
8. Add more water as necessary to maintain the water level. (Add hot water, if possible).

CARE AND CLEANING


Although corrosion resistant, stainless steel should be cleaned daily to prevent pitting action.


1. Unplug the unit's power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water from the drain pipe.


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

4. Remove the wire compartments, juice tray, bun tray and partition and thoroughly clean the entire unit.
5. Use a mild detergent or soap and water to clean the steamer parts. Thoroughly rinse the compartments after washing and dry them before using.
6. For stubborn spots or stains, a mild household abrasive cleaner may be used. When applying abrasive cleaners always rub in the grain direction to preserve the metal finish.
7. Wipe the inside of the steamer clean with a damp cloth and soapy water, rinse, then dry.
8. When the unit has been thoroughly cleaned, rinsed, and dried; re-insert the removable parts into the unit in reverse order of removal.
9. Your unit should now be clean and ready for another day of operation.

MAINTENANCE INSTRUCTIONS

	⚠ 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>

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

	⚠ DANGER
	<p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>

TO REPLACE HEATING ELEMENT

1. Always unplug the unit before servicing. Be sure water is drained from the heating unit and the unit has cooled.
2. Loosen the temperature control knob with an Allen wrench and remove the knob. Remove the drain cap.
3. Remove the lids and all removable parts from inside the unit.
4. Remove the four screws holding the control panel.
5. Pull the control panel toward you until it has cleared the sides of the unit. (Wiring diagram should be visible).
6. Remove the wires (push on terminals) to the heating element.
7. Remove the two nuts outside the unit which hold the element in place. Use two offset open-end wrenches and hold the fittings welded to the heater with a wrench to prevent twisting.
8. Push the element away from the control panel side until it clears the body of the unit. Lift the element from the unit.
9. Reverse the above procedure to install the new heating element.
10. Before replacing the temperature control knob, rotate the control stem full counterclockwise. Push the knob on the control stem and locate the word "LOW" at the top of the control panel nameplate. Tighten the knob in place.

TROUBLESHOOTING

CONDENSATION ON THE OUTSIDE OF THE STEAMIN' DEMON

Cool air striking the warm unit surface 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 of buns until you find the one best suited for your business.

ORDERING SPARE PARTS

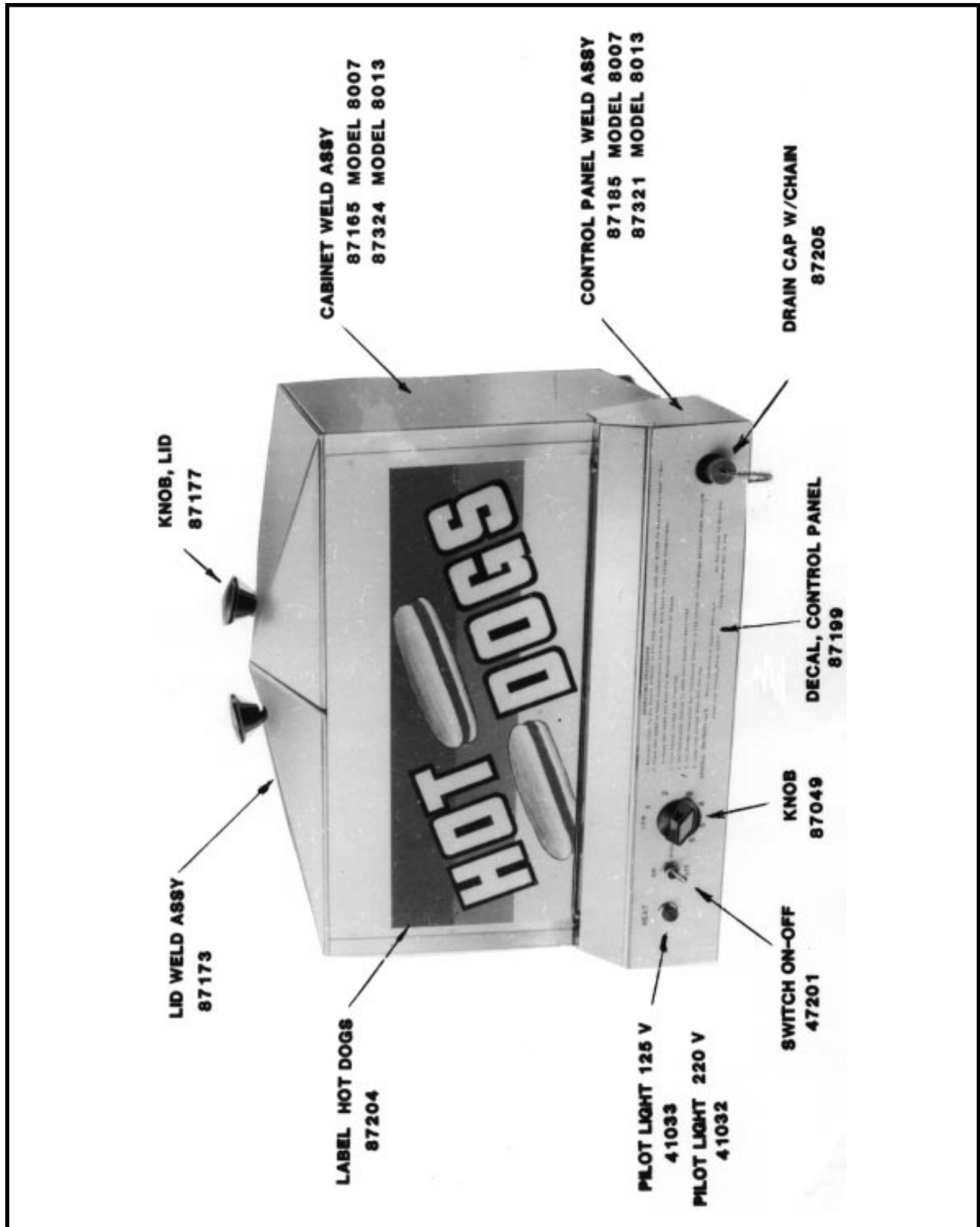
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address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

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

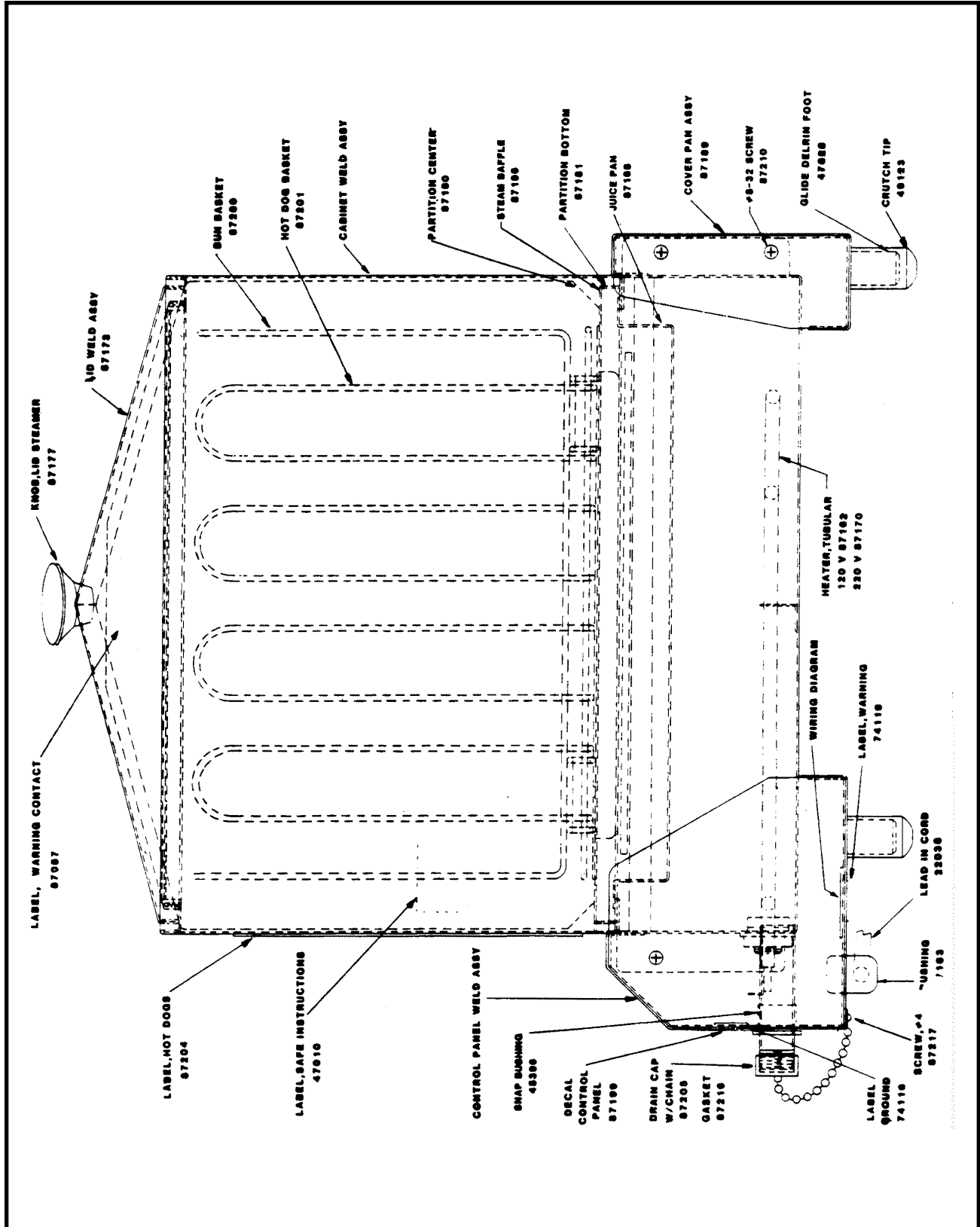
or, place orders at:

(513) 769-7676
Fax: (513) 769-8500
E-mail: goldme19@eos.net

STEAMIN' DEMON – FRONT VIEW



STEAMIN' DEMON – SIDE VIEW



PARTS LIST – STEAMIN' DEMON

Model #8007EX

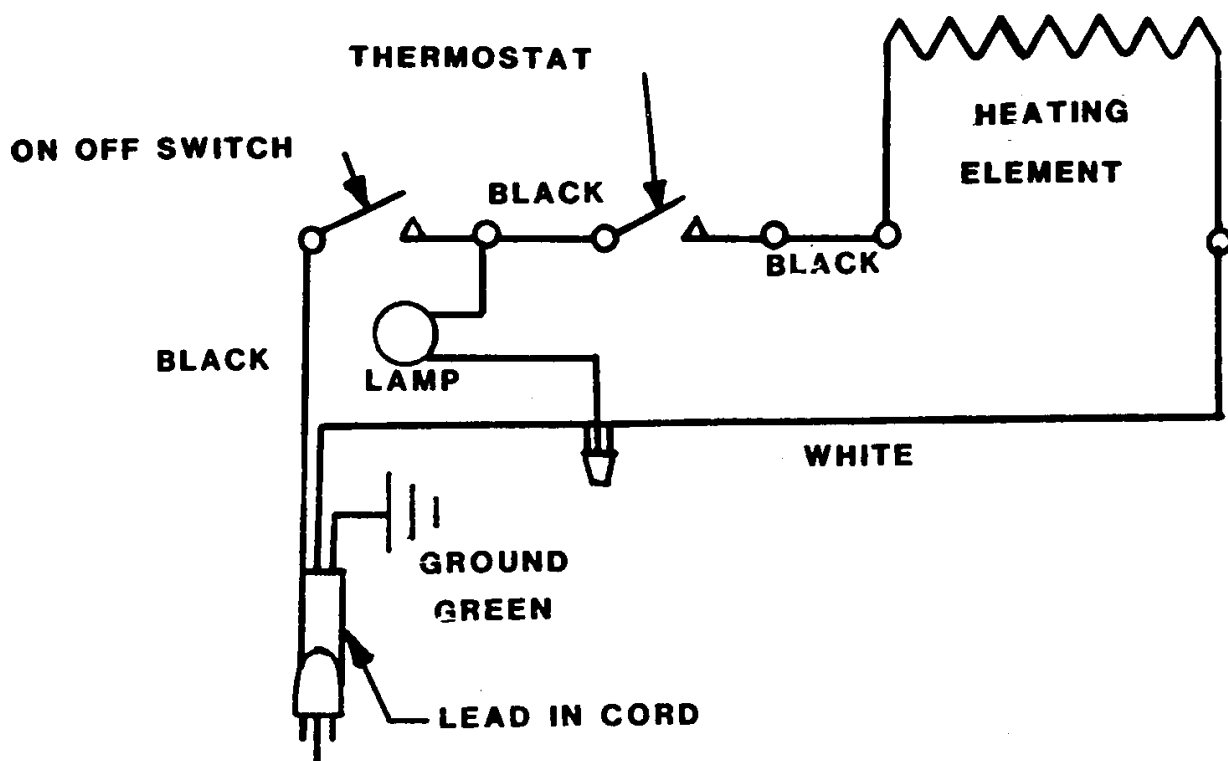
Part No.	Description
8007	Hot Dog Steamer
74149	Hex Nut, #8-32
74150	Washer, #8 Internal Tooth
76210	Stop Tag, 120 Volt Unit
87162	Heater, Tubular 120 Volt
87164	Control Panel Assembly, 120 Volt
22038	Lead-In Cord, 15 Amp. Plug
38083	18 AWG Silicone Wire, White
38084	18 AWG Silicone Wire, Black
40110	Wire Nut, Black
41033	Pilot Light, 125 Volt Red
41415	¼ Flag Faston Terminal
45396	Bushing Snap #SB-875-10
46619	18 Ga. TEW Wire, Green
47201	Switch On/Off
74119	Label, Warning Disconnect Power
74131	#10 x #18-16 Ring Terminal
76097	Label, Unplug to Clean
76135	Tag, Power Cord
87049	Knob, Heat Control
87163	Strain Relief, #SR-10-2
87166	Thermostat, Bi-metal
87185	Control Panel Weld Assembly
87169	Control Panel
89055	Weld Stud, #10-32 x ½" [12,7mm]
87199	Decal, Control Panel
87210	Screw, #8-32 x ¾" [9,5mm] RD. HD. PH.
87219	Cable Clamp
87223	Sleeving, Fiberglass No. 7
87178	Lid Assembly Complete
87087	Label, Warning Contact
87173	Lid Weld Assembly
87174	Lid, Steamer
87177	Knob, Lid Steamer
87182	Cabinet, Assembly
47010	Label, Safe Operating Instructions
47328	Glide Delrin Foot
49123	Crutch Tip
74116	Label, Ground
87092	Scissor Type Tongs NP
87165	Cabinet Weld Assembly
87172	Self-Clinching Nut, #8-32
87184	Drain Tube, 2 ⅝" [66,7mm] Long

PARTS LIST – STEAMIN' DEMON (continued)
Model #8007EX

Part No.	Description
89055	Weld Stud #10-32 x ½" [12,7mm]
87180	Partition, Center
87189	Cover Panel Weld Assembly
87196	Steam Baffle
87200	Bun Basket
87201	Hot Dog Basket
87204	Label, Hot Dogs
87205	Drain Cap w/ Chain
87212	Drain Cap
87213	Bead Chain, #6
87214	Retainer, #6 Bead Chain
87215	Coupling, #6 Bead Chain
87216	Gasket, Drain Cap
87217	Screw, #4 RD. HD. PH. Type 23
87202	Parts Manual, Hot Dog Steamer
87209	Carton, #8007 Steamer
87247	Bumper, Rubber Headed Screw

WIRING DIAGRAM – MODEL #8007

**NOTE: ALL INTERNAL WIRING IS 18 GA.
LEAD IN CORD IS 16 GA.**



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 1-800-428-2676 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