



Instruction Manual

Table Top Steamer Cart

Model No. 8080NS (Domestic) and 8080NSX (Export)









GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



SAFETY PRECAUTIONS

	<p>⚠ DANGER</p> <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.</p> <p>008GEND1012</p>
	<p>⚠ WARNING</p> <p>To avoid burns, do NOT touch heated surfaces. Do NOT place or leave objects in contact with heated surfaces. <i>(Gold Medal Products Company does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)</i></p> <p>009GHW1012</p>
	<p>⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010GENW1012</p>
	<p>⚠ WARNING</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>011GENW1012</p>
	<p>⚠ CAUTION</p> <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>012GENC1012</p>
	<p>⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p> <p>007GENC1012</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.



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.

Setup

1. Remove all packing material and tape before starting operation.
2. Attach Umbrella to the Extension Tube and place in Umbrella Mount.
3. Attach the clear silicone Lid Lifters to the lids as shown below.
4. Adjust the display handles into the up position. (Note that these handles are for display purposes only.)





Electrical Requirements

The following power supply must be provided:

8080NS: 120Volts, 1200 Watts, 60Hz.

8080NSX: 230Volts, 1200 Watts, 60Hz.

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p>

Your electrician must furnish sufficient power for proper machine operation. We recommend this steamer 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 Company'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.

Before You Plug In 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. Install the unit in a level position.



OPERATING INSTRUCTIONS

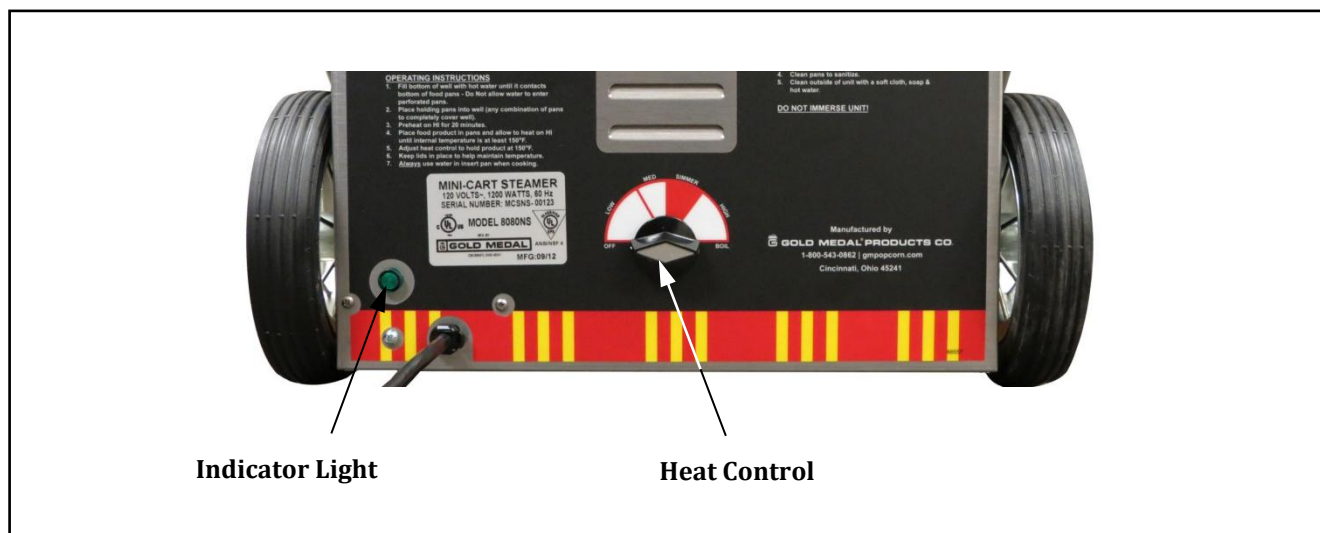
Controls and Their Functions

INDICATOR LIGHT

Indicates the power is on and the thermostat is calling for heat.

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.



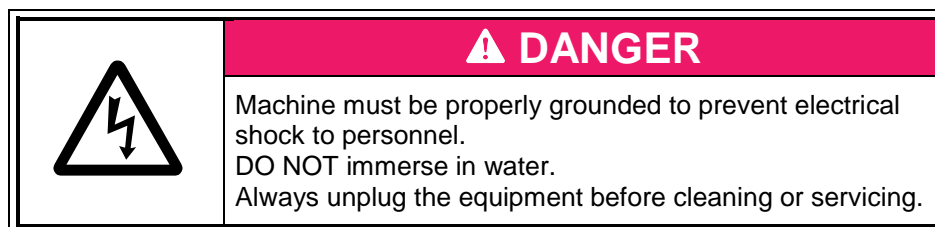
Operating Instructions

1. Remove the hot dog and bun pans. If 6 inch pans are used, slide the lids off first.
2. Pour distilled water into the bottom of the heating compartment – to a height of approximately $\frac{3}{4}$ ". (About 3 quarts or 2.8 liters)
3. Re-install hot dog and bun pans. (Water should just touch the bottom of the insert pans.)
4. Preheat on high for about 30 minutes (machine at room temperature).
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 machine, empty the heating compartment by removing pans and carefully dumping water. DO NOT drain while the water is still hot. Wait for it to cool.



CARE AND CLEANING

1. Unplug the machine and clean it after use.
2. Do not leave water in the pans overnight.
3. Clean the stainless steel covers with stainless steel cleaner. Gold Medal Products Company's Watchdog Stainless Steel Polish (P/N 2088) is recommended.
4. Make sure to clean all of the pans in order to sanitize them before each use.
5. Clean the outside of the unit with a soft cloth, soap and hot water.



Good sanitation practice demands that all food cooking equipment be cleaned regularly. A clean looking, well-kept machine is one of the best ways of advertising your product.



TROUBLESHOOTING

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.



MAINTENANCE INSTRUCTIONS

	<div data-bbox="558 296 1278 359">⚠ DANGER</div> <div data-bbox="558 359 1278 464">Do NOT immerse the equipment in water. Unplug your machine before servicing.</div>
	<div data-bbox="558 497 1278 560">⚠ WARNING</div> <div data-bbox="558 560 1278 665">Adequate eye protection must be used when servicing this equipment to prevent eye injury.</div>
	<div data-bbox="558 699 1278 762">⚠ CAUTION</div> <div data-bbox="558 762 1278 953">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.</div>



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model number, serial number, and date of manufacture (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 by phone or online:

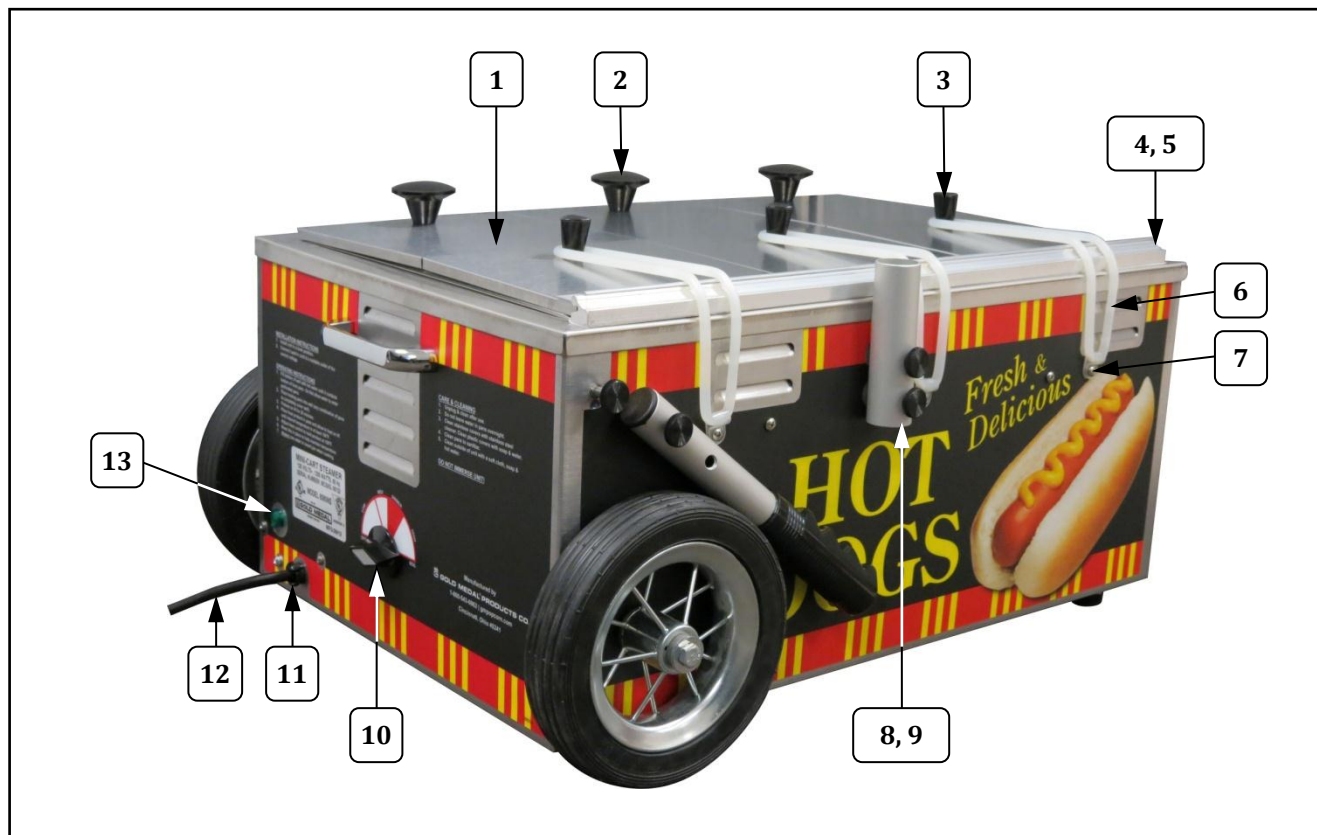
Phone: (800) 543-0862
(513) 769-7676

Fax: (800) 542-1496
(513) 769-8500

E-mail: info@gmpopcorn.com

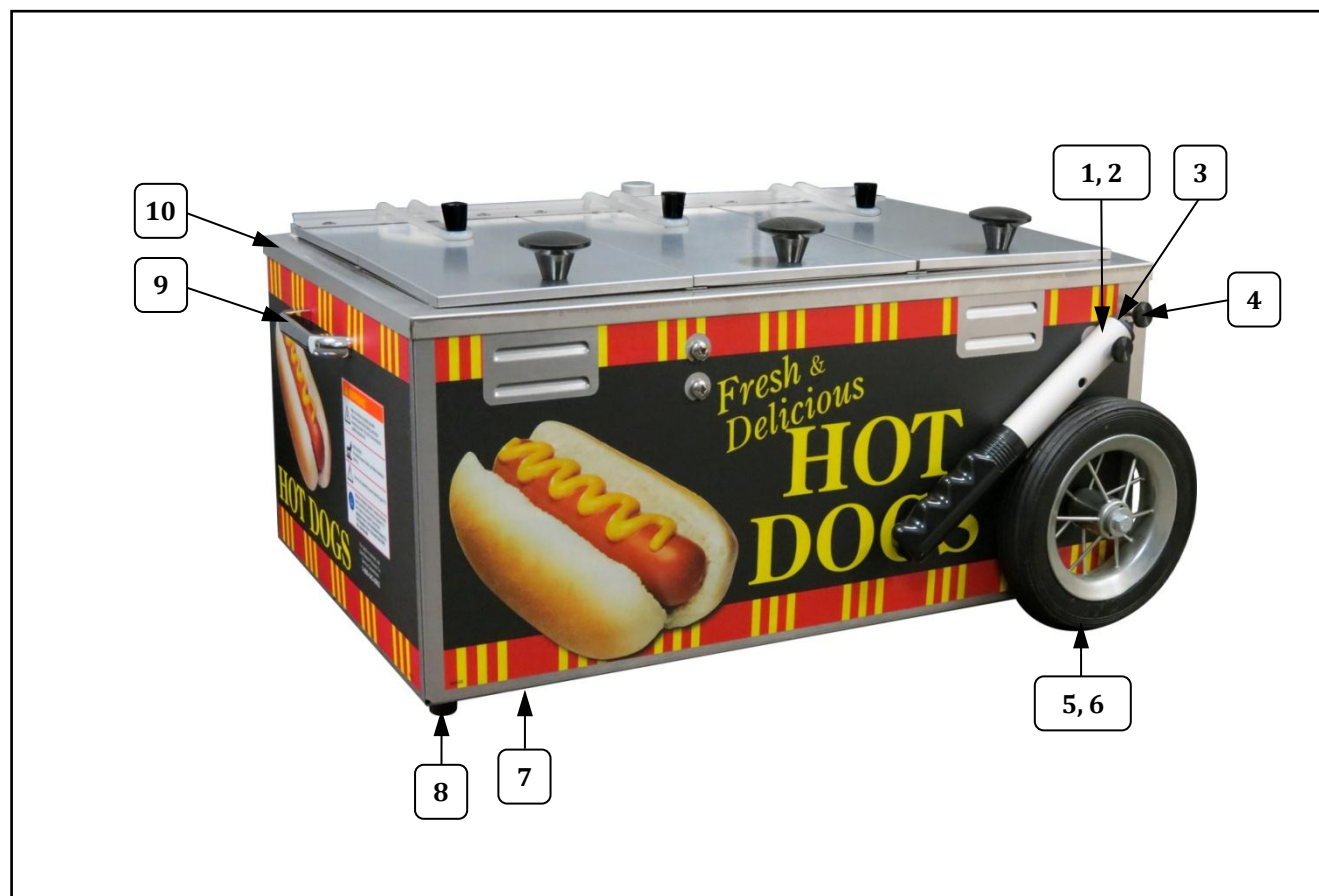
Web Page: www.gmpopcorn.com

Cabinet Exterior – Front/Right View



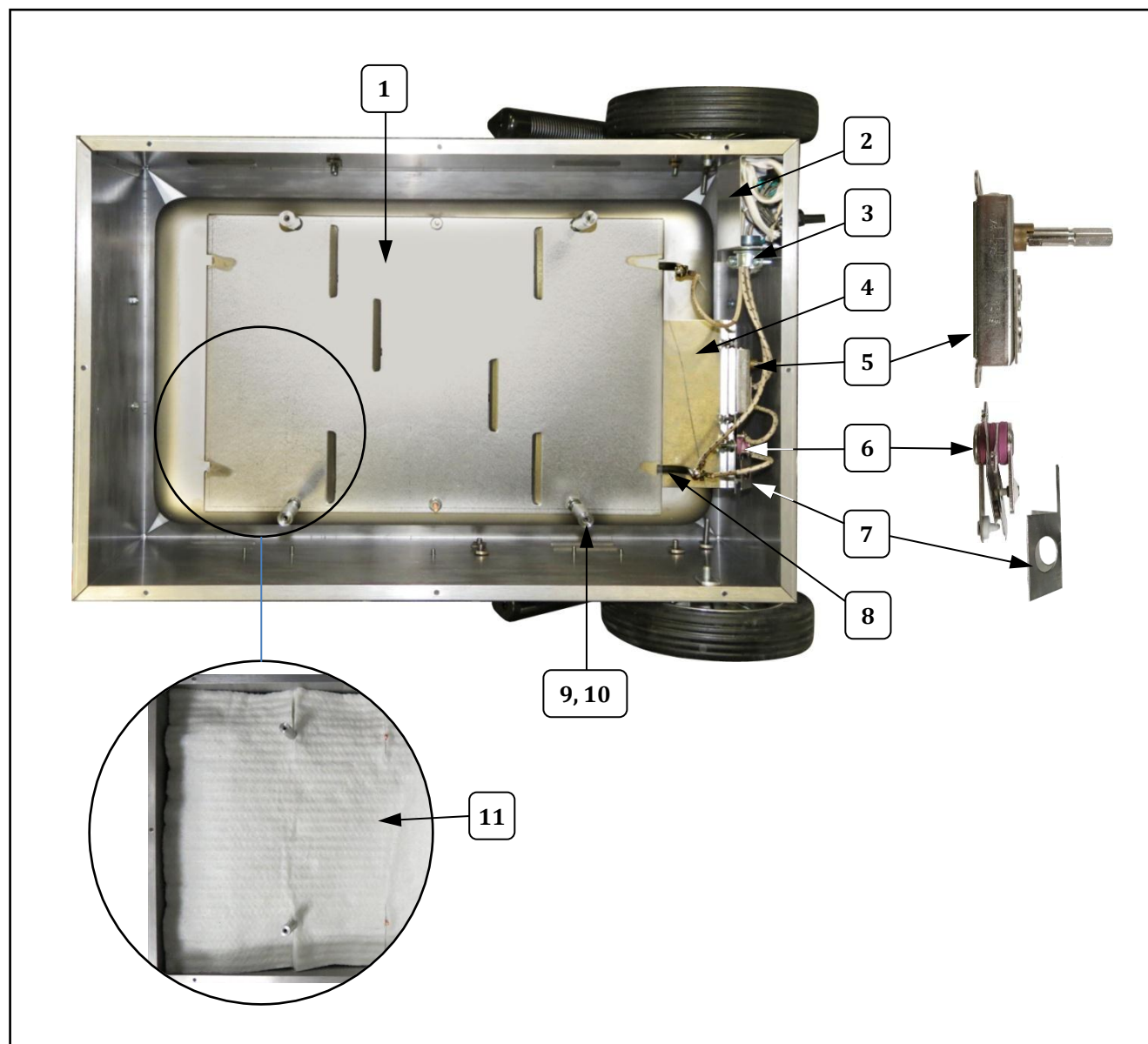
Item	Part No.	Model(s)	Part Description	Qty.
1	88593	ALL	1/3 PAN LID HINGED ASSY (handles incl.)	3
2	87177	ALL	KNOB, LID STEAMER (handle only)	3
3	47120	ALL	KNOB LID LIFT (handle only)	3
4	88582	ALL	PAN LID HINGE MALE	1
5	88751	ALL	TAPE VHB 4930 5/8"W WHITE	1
6	88591	ALL	LID LIFTER CLEAR SILICONE	3
7	84085	ALL	CORD CLIP	3
8	88545	ALL	UMBRELLA MOUNT 1.125"O.D.	1
9	88567	ALL	1/4-20 X 1 1/2 THUMB SCR	2
10	87049	ALL	KNOB, HEAT CONTROL	1
11	76026	ALL	STRAIN RELIEF #SR-6P3-4	1
12	22038	8080NS	LEAD-IN CORD 15 AMP PLUG	1
	42369	8080NSX	POWER SUPPLY CORD, EXPORT	1
13	41469	ALL	PILOT LIGHT-125V GREEN	1

Cabinet Exterior – Back/Left View



Item	Part No.	Model(s)	Part Description	Qty.
1	88546	ALL	HANDLE TUBE 1" O.D.	2
2	88547	ALL	HANDLEGRIP FOR 1"OD BLACK	2
3	88935	ALL	HANDLE PLUG	2
4	88567	ALL	1/4-20 X 1 1/2 THUMB SCR	4
5	88548	ALL	WHEEL 7 X 1 1/2 X .374B	2
6	88552	ALL	5/16-18 X 2 1/4 HEX HD ZP	2
7	88553	ALL	CASE BOTTOM COVER ASSY (feet included)	1
8	41282	ALL	RUBBER FEET CASE BOTTOM	4
9	87420	ALL	DRAWER HANDLE	2
10	88543	ALL	WATER PAN WELD ASSY	1

Cabinet Inside



Item	Part No.	Model(s)	Part Description	Qty.
1	88539	ALL	ELEMENT RETAINER	1
2	88560	ALL	WIRE ENCLOSURE BOX	1
3	89045	ALL	STRAIN RELIEF T&B #3302	1
4	88540	ALL	TRANSFER PLATE	1
5	69054	ALL	ADJ THERMOSTAT 275F	1
6	76054	ALL	THERMOSTAT 400F BAKERS	1
7	87306	ALL	THERMOSTAT COVER	1
8	88549	8080NS	HEAT ELEMENT 1200W	1
	88549EX	8080NSX	HEAT ELEMENT 1200W EXPORT	1
9	88544	ALL	STANDOFF #10-24 X #8-32	4
10	88594	ALL	SPACER .180"ID X 1.030"LG	4
11	88561	ALL	INSULATION MAT W/SLITS	1



Pan Configuration



Item	Part No.	Model(s)	Part Description	Qty.
1	88598	ALL	1/6 X 4 STEAM TABLE PAN	2
2	88596	ALL	1/3 X 4 STEAM TABLE PAN	2
3	88899	ALL	SUPPORT CHANNEL	2

Umbrella Parts and Unit Accessories

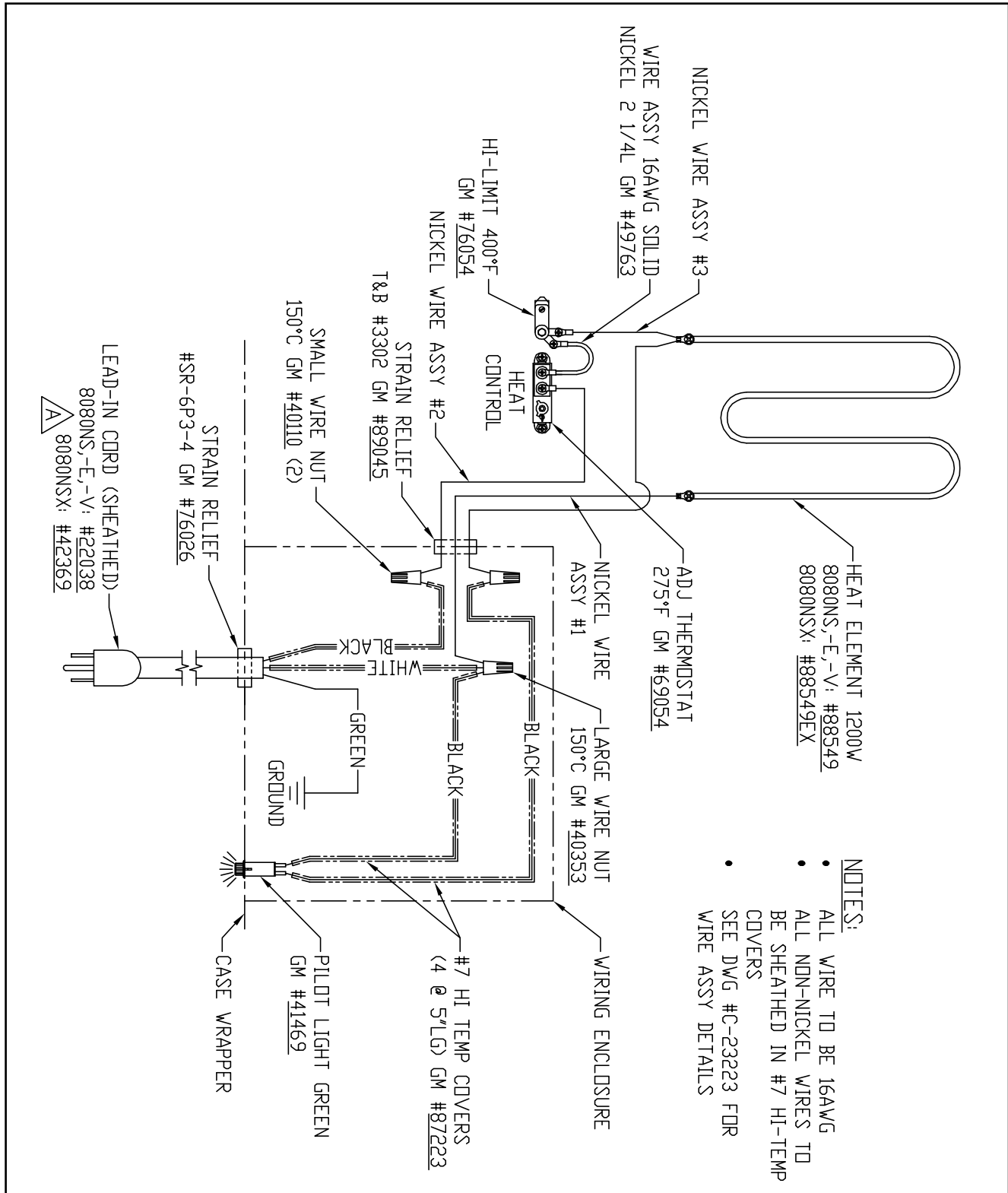


Item	Part No.	Model(s)	Part Description	Qty.
1	88562	ALL	UMBRELLA EXTENSION TUBE	1
2	88564	ALL	UMBRELLA ADAPTER BUSHING	1
3	88903	ALL	UMBRELLA	1
4	8000	ALL	1 IN. DIAL THERMOMETER	1
5	69075	ALL	TONG HOLDER	1
6	87092	ALL	9 INCH PLASTIC TONGS	1



WIRING DIAGRAM

Model No. 8080NS and 8080NSX





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.



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