

Mini-Cart Hot Dog Cooker

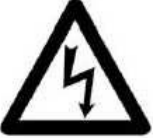
Instruction Manual

Model #8080 & #8081



Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	 DANGER 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.
	 WARNING ALWAYS wear safety glasses when servicing this equipment.
	 WARNING 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.
	 CAUTION 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 operation.
	 CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

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 Mini-Cart in a level position. Connect the lead-in cord to a suitable outlet of the correct voltage.

OPERATING PROCEDURE

1. Fill bottom of well with hot water until it contacts the bottom of the food pans. If perforated pan is used, do not allow the water to enter the pan.
2. Place holding pans into well. (Any combination of chafing dish pans to completely cover the well.)
3. Preheat on high for 30 minutes. (Water temperature should be at least 180 degrees Fahrenheit).
4. Place food product in pans and allow it to heat on high until internal temperature is at least 150 degrees Fahrenheit. (When cooking hot dogs, fill non-perforated pans approximately half full of hot water before adding hot dogs.)
5. Adjust temperature setting to hold product at 150 degrees Fahrenheit serving temperature.
6. Keep lids in place to help maintain temperature.

For sterno version, (Model 8081), start with 5 cans of sterno in drawer. Extinguish cans as needed to hold proper temperature. For best results, use "pink" sterno.

CARE AND CLEANING

1. Unplug and clean after use.
2. Do not leave water in pans overnight

	 WARNING Water may be hot, allow to cool to avoid burns.
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3. Clean covers with stainless steel cleaner.
4. Clean pans to sanitize.
5. Clean outside of appliance with a soft cloth, soap and hot water.

MAINTENANCE INSTRUCTIONS

	 CAUTION 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.
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	 WARNING Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.
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	 DANGER Do NOT immerse the equipment in water. Unplug your machine before servicing.
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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. Remove the lids and all removable parts from inside the unit.
3. Turn unit upside down.
4. Remove the twelve screws holding the bottom panel.
5. Remove the bottom panel and insulation. (Element cover should be visible.)
6. Remove the element leads from the ends of the elements.
7. Remove the eight nuts holding the element cover and lift off.
8. Work elements out of the cover clips.
9. Reverse procedure to install new element.
10. Before replacing bottom panel, pack insulation carefully around element cover and bottom of water pan.

TROUBLESHOOTING

CONDENSATION ON THE OUTSIDE OF THE MINI-CART

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

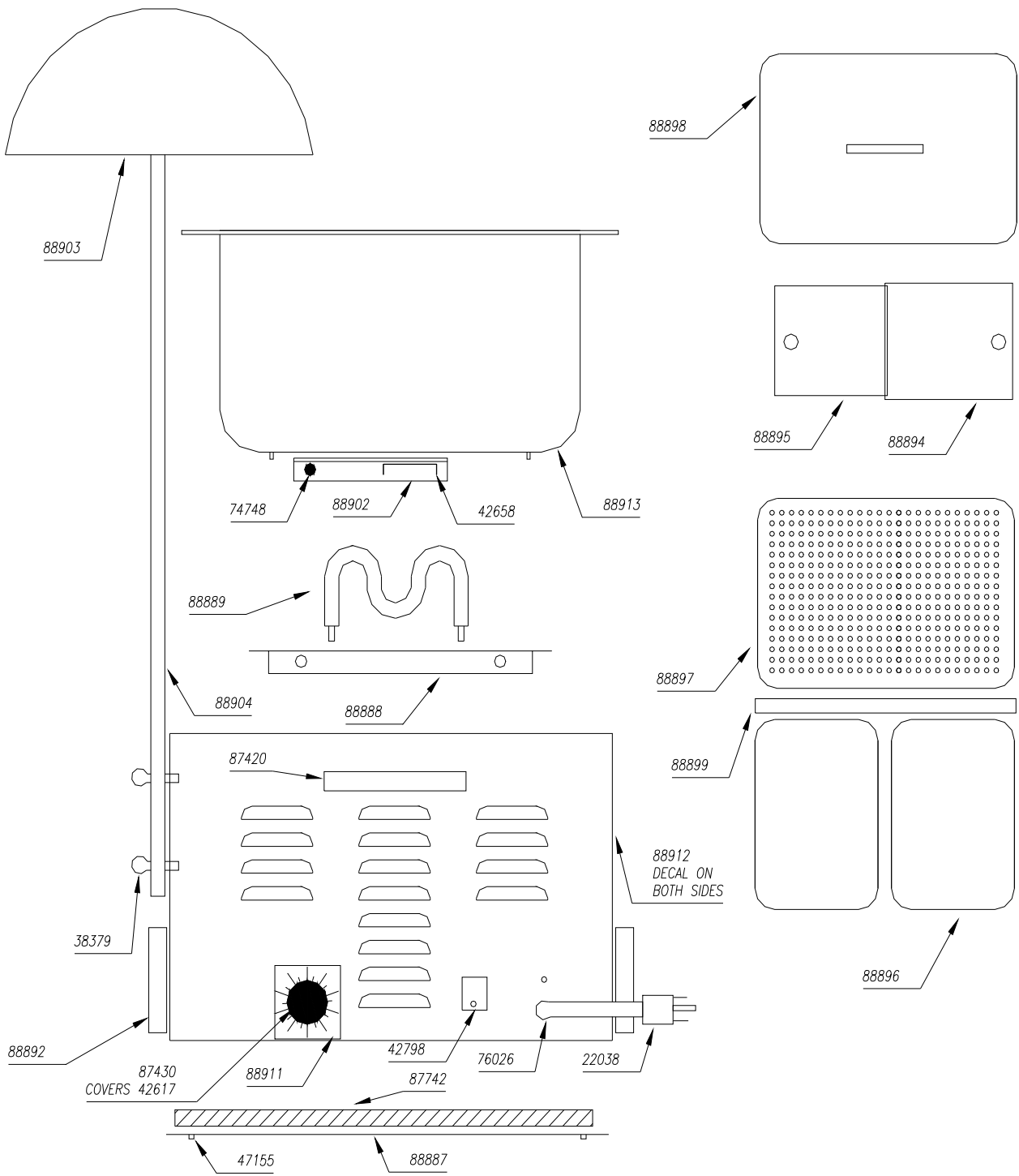
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address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

MINI-CART – EXPLODED VIEW



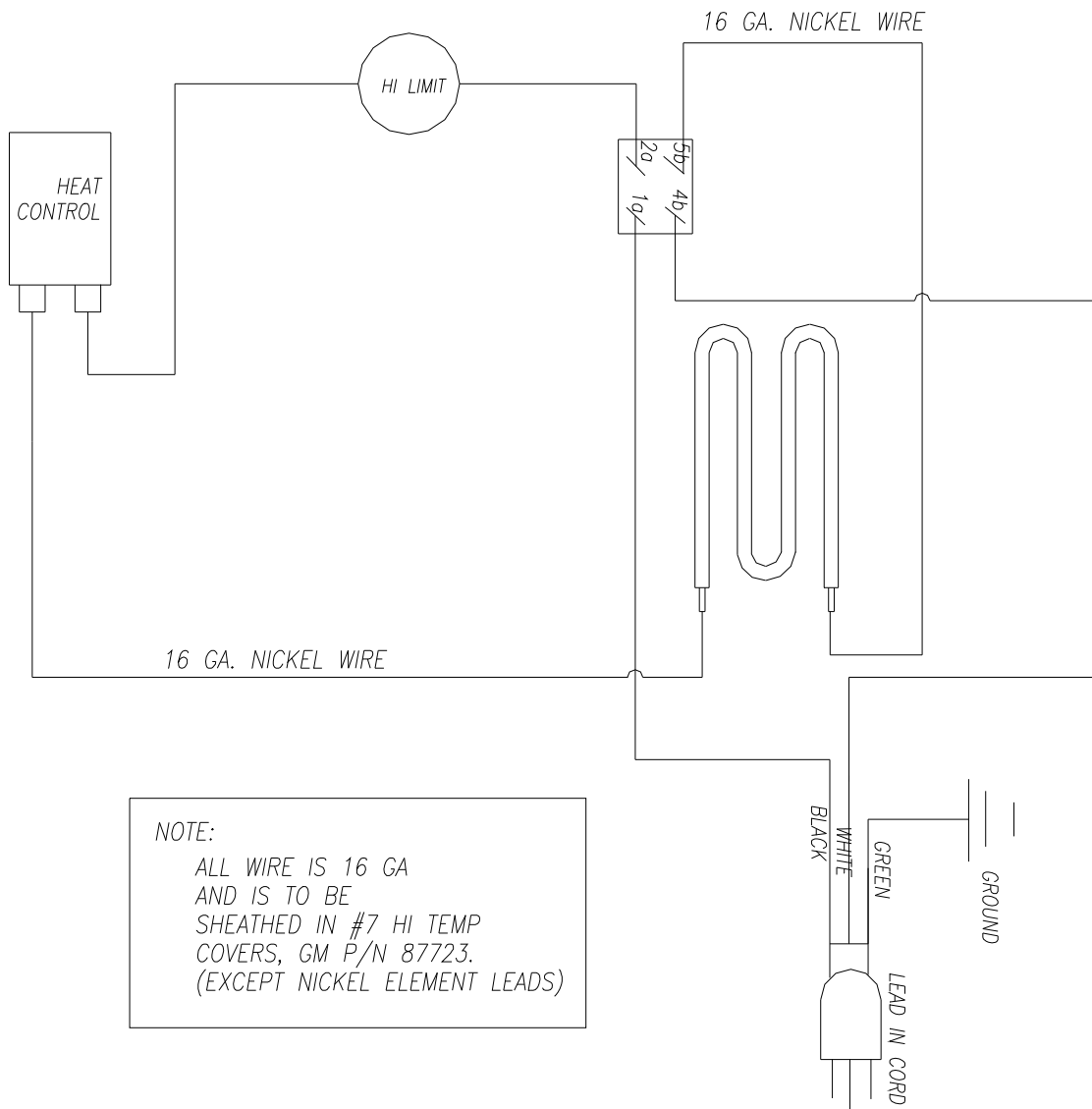
PARTS LIST – MINI-CART

Model #8080

Part No.	Description	.
8080	MINI CART/HOT DOG STEAMER	
12384	1/4-20 X 2 PAN HD PH M/S	
22038	LEAD-IN CORD 15 AMP PLUG	
38085	SCREW, 10-24X3/8 HEX WA HD	
38379	THUMB SCREW 1/4-20 X 3/4	
42617	HEAT CONTROL	
42658	BULB KEEPER	
42798	SWITCH, LIGHTED ROCKER GR	
47155	RUBBER FEET 3/4IN HIGH	
74748	THERMOSTAT, 260F	
76026	STRAIN RELIEF #SR-6P3-4	
87049	KNOB FOR HEAT CONTROL	
87420	DRAWER HANDLE	
87742	INSULATION MAT	
88887	BOTTOM PLT.	
88888	ELEMENT RETAINER	
88889	TUBULAR ELEMENT	
88892	WHEEL	
88893	CABINET ASSY	
88894	SLIDING DOOR	
88895	SLIDING DOOR	
88896	1/4 PAN	
88897	PERFORATED PAN	
88898	LID	
88899	SUPPORT CHANNEL	
88902	HI LIMIT BRACKET	
88903	UMBRELLA	
88904	UMBRELLA POLE	
88905	DATAPLATE	
88911	CONTROL LABEL	
88912	HOT DOG DECAL	
88913	WATER PAN WELD ASSY	
88914	MANUAL	

Mini-Cart Hot Dog Cooker

WIRING DIAGRAM – MODEL #8080



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
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Cincinnati, Ohio 45241-4807 USA