

Front Load Steamers

Instruction Manual

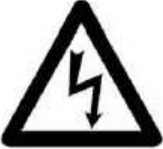
Model No. 8150, 8151



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT AND SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	⚠ CAUTION 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.
	⚠ 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 a receptacle.
	⚠ DANGER Machine must be properly grounded to prevent electrical shock to personnel. Always unplug the equipment before cleaning or servicing.
	⚠ WARNING Water may be hot, allow to cool to avoid burns.

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.



INSTALLATION INSTRUCTIONS

CHECKING SHIPMENT

Unpack the shipping crate and check thoroughly for any damage which may have occurred during transit. Any claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

REQUIREMENTS

Voltage for your warmer is 120 Volt, 60 Cycle, single phase. The 8150 will draw a maximum of 5.8 amps and the 8151 a maximum of 8.5 amps.

Your electrician must furnish sufficient current for the proper operation of your machine. **Gold Medal®** Products recommends that this machine be used on a line by itself.

NOTE: Failure to wire properly will void the warranty and can result in damage to the blower, heat element, lights, etc.

OPERATING INSTRUCTIONS

HEAT CONTROL

This Infinite heat control with on/off positions controls the amount of heat going to the water pan to generate steam.

PILOT LIGHT

This light gives you a positive indication that the heat element is on. Since these machines use an infinite heat control (As mentioned above), the element may not be on all the time; the pilot light tells you when the element is operating.

OPERATION

1. Prepare the Front Load Steamer for operation.
2. Fill the water pan with warm water **NOTE:** 4 quarts for the 8150 and 6 quarts for the 8151.
3. Place the hood on top of the water pan.
4. Insert the hot dog bun trays and divider.
5. Place steam vents in the allocated slots provided.
6. Turn heat control to the "HIGH" position
7. Place up to 30 hot dogs (8150) or 45 hotdogs (8151) in the hot dog side of the hood and cook for 45 minutes. Be sure to arrange the hotdogs loosely to allow the steam to circulate evenly.
8. After 45 minutes, place 20 more dogs (8150) or 30 more dogs (8151) in the hot dog side and cook for 30 more minutes.
9. Place several buns in the bun side of the cabinet (Place buns as needed).

NOTE: Leaving buns in too long may result in soggy buns.



CLEANING INSTRUCTIONS

The stainless steel body of the steamer is very easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. The glass should always be clean and sparkling. Remember the inside of the glass must be cleaned too.

NOTE: Never use abrasive materials such as scrub brushes or scrapers to clean the steamer body.

CLEANING

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

	⚠ DANGER Unplug the machine before cleaning the glass panel or case. Never immerse this machine in water. This will ruin the electrical components, void your warranty and may cause serious harm to you.
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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.
	⚠ WARNING Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.
	⚠ DANGER Do NOT immerse the equipment in water. Unplug your machine before servicing.



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 your 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

Model No. 8150, 8151 (Pg.6-7)



Item	Part No.	Description Export	Qty.
1	88269 (8150)	Hood Weldment	1
	88325 (8151)	Hood Weldment	1
2	88296 (8150)	Door Handle	1
	88329 (8151)	Door Handle	1
3	88297 (8150)	Door Hinge	1
	88330 (8151)	Door Hinge	1
4	88299 (ALL)	Hinge Knob	2
5	41033 (ALL)	Pilot Light	1
6	38389 (ALL)	Knob Control	1
7	88342 (8150)	Control Box Weldment	1
	88354 (8151)	Control Box Weldment	1
8	88267 (8150)	Body Weldment	1
	88324 (8151)	Body Weldment	1
9	88298 (8150)	Hinge Pin	1
	88331 (8151)	Hinge Pin	1
10	88270 (ALL)	Cover Slide	2
11	88264 (ALL)	Divider	1
12	88260 (8150)	Hot Dog Tray	1
	88319 (8151)	Hot Dog Tray	1
13	88261 (8150)	Bun Tray*	1
	88320 (8151)	Bun Tray*	1
14	47155 (ALL)	Rubber Feet	4
15	88343 (8150)	Control Label	1
	88356 (8151)	Control Label	1
16	87297 (ALL)	Minidogeroo Heat Control	1
17	88322 (8151)	Short Platform*	1
	88263 (8150)	Short Platform*	1

***NOTE:** The bun tray is located under the short platform (Pictured with holes) on both models. The Bun Tray will not have the holes pictured.

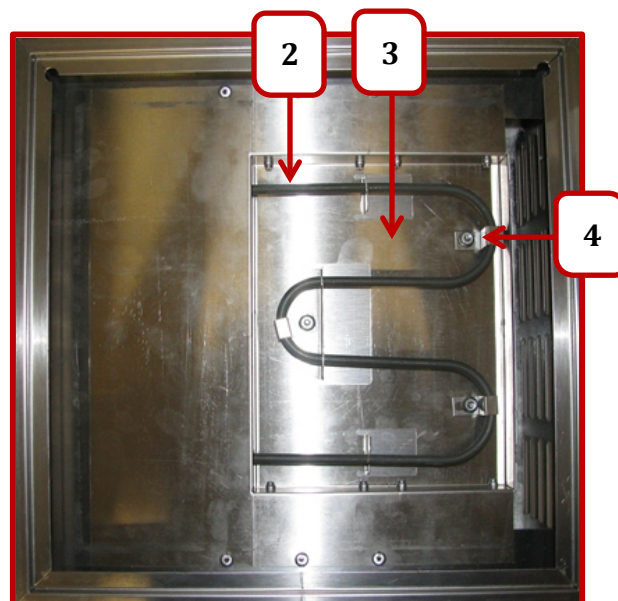


PARTS BREAKDOWN

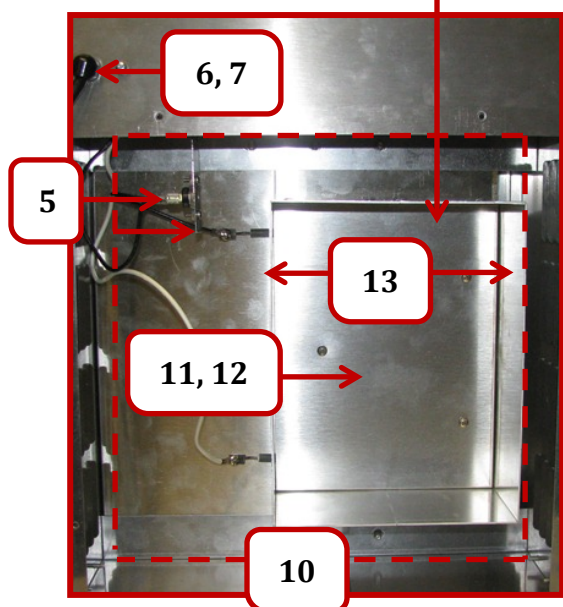
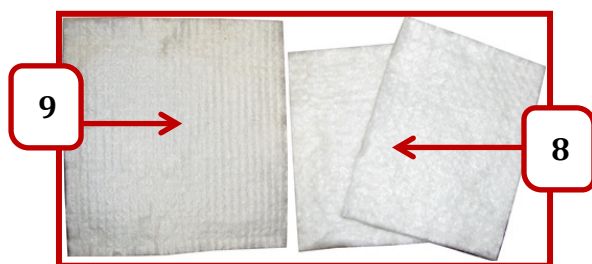
Model No. 8150, 8151 (Continued)



NOTE: To access the Water Pan, lift the Hood Weldment.



NOTE: The Heat Element is located underneath the Water Pan.

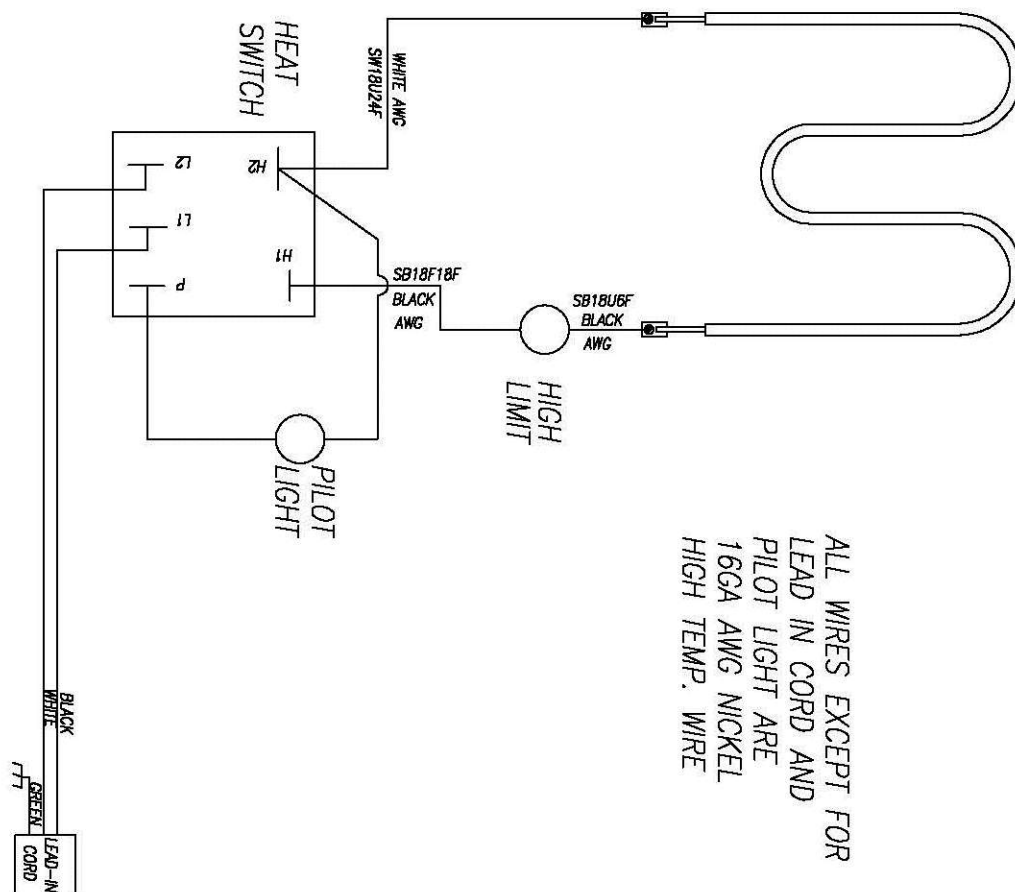


Item	Part No.	Description Export	Qty.
1	88254 (8150)	Water Pan	1
	88313 (8151)	Water Pan	1
2	88247 (8150)	Heat Element	1
	88307 (8151)	Heat Element	1
3	88252 (8150)	Element Tray	1
	88312 (8151)	Element Tray	1
4	88295 (ALL)	Element Clamp	3
5	79058 (ALL)	High Limit Thermostat	1
6	87163 (ALL)	Strain Relief	1
7	22038 (ALL)	Lead-In Cord	1
8	88341 (8150)	Insulation Pad	2
	88355 (8151)	Large Insulation Pad	2
9	88333 (8050)	Small Insulation Mat	1
	88334 (8151)	Large Insulation Mat	1
10	88266 (8150)	Bottom Plate (Not Shown)	1
	88323 (8151)	Bottom Plate (Not Shown)	1
11	88340 (8150)	Reflector Panel	1
12	88352 (8151)	Reflector Plate	1
13	88294 (8150)	Heat Sink	2
	88328 (8151)	Heat Sink	2

NOTE: To access the thermostat, wiring and pads; remove the bottom plate located at the bottom of the unit.



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.



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