



Instruction Manual

Sterno Hot Dog Cart

Model No. 8080S



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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SAFETY PRECAUTIONS

	 DANGER
	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. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment. 014_020416

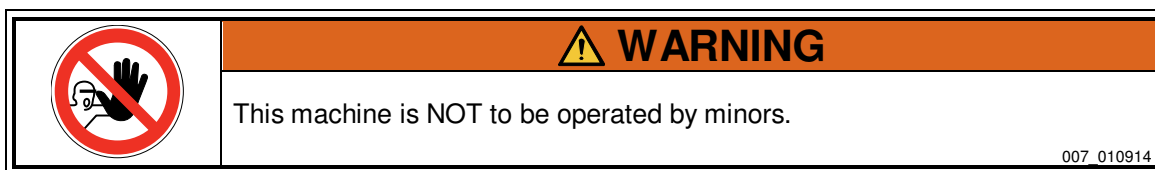
	 WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. 009_092414

	 WARNING
	ALWAYS wear safety glasses when servicing this equipment. 010_010914

	 WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514

	 WARNING
	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 gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862 022_060215

	 WARNING
	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. 012_010914



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.) General images may be used in manual for reference only.



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 or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

The Sterno Hot Dog Cart is a stationary unit with four 4" legs, 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). This model uses Sterno to heat the unit, it does not have electric.

8080S: Sterno Hot Dog Cart (Gold Medal graphics) - Unit equipped with (2) 1/3 x 4 Pans w/Lids, and (2) 1/6 x 4 Pans w/Lids (see Optional Steam Pan and Lid Kit section for additional pan options, sold separately).

Items Included with this Unit



Thermometer
(PN 8000)



Plastic Tongs (PN [87092](#))
Tong Holder (PN [69075](#))



Umbrella
(PN [88903](#))



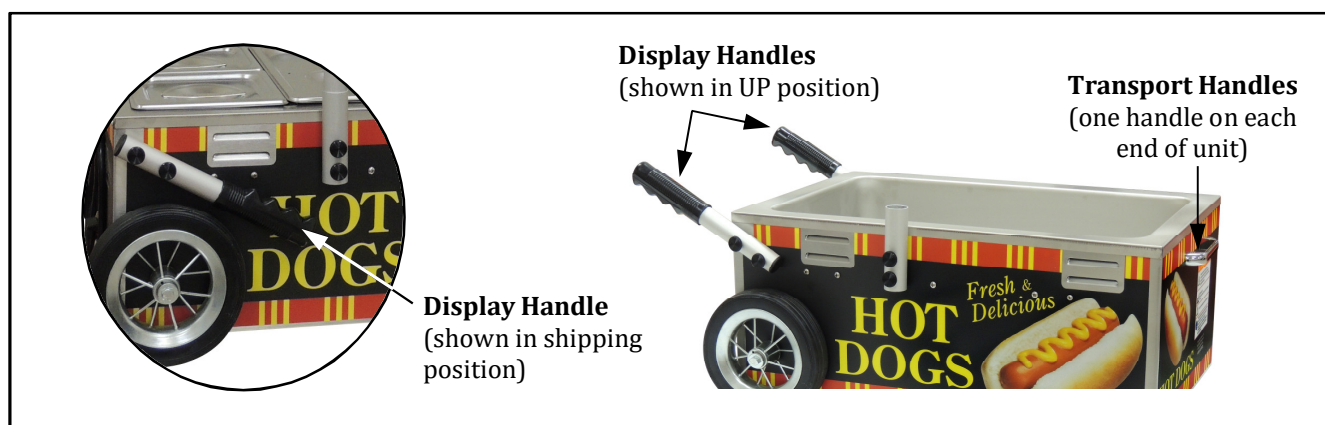
Extension Tube (PN [88562](#)) **with Bushing** (PN [88564](#))

Setup

This unit has been tested at the factory.

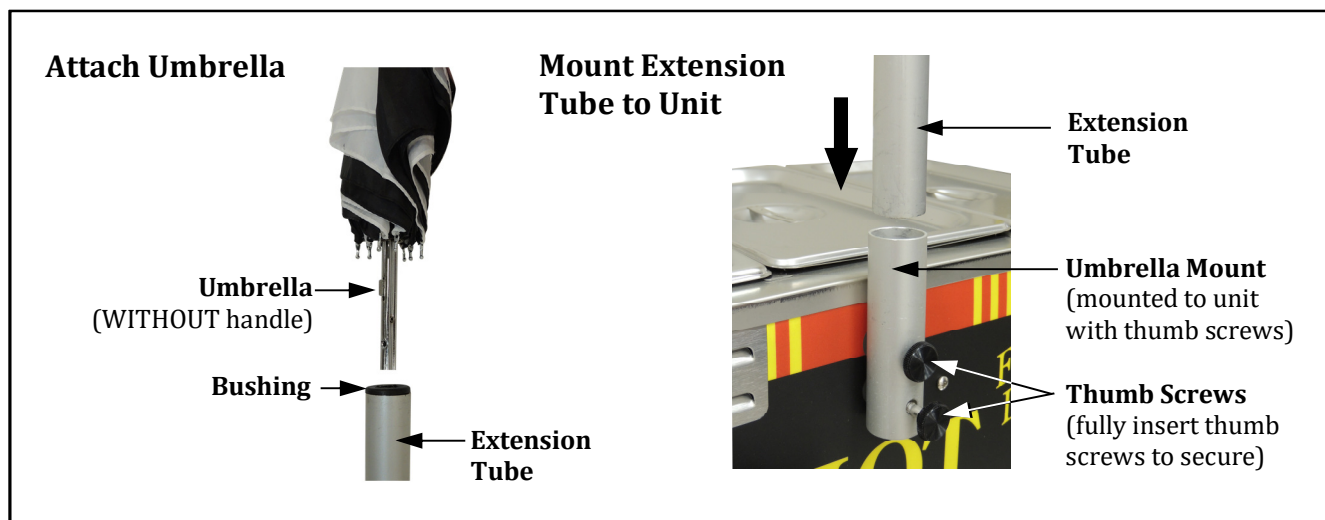
1. Remove all packing material and tape before starting operation.
2. After unpacking the unit, rotate the display handles from the shipping position to the display (UP) position. Remove the two thumb screws holding each handle. Rotate the handle into the display position and refasten with the thumb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





Steamer Pan and Lid Kit Options

Reference Pan and Lid Kit options shown below (all kits available for purchase separately).



Option 1 (Item No. 8080-01)

- (1) 1/2 x 6 Pan, Dome Lid w/Handle
- (2) 1/4 x 6 Pans, Flat Slotted Lid
- (1) Crossbar Support



Option 2 (Item No. 8080-02)

- (3) 1/3 x 6 Pans, w/Flat Slotted Lids



Option 3 (Item No. 8080-03)

- (2) 1/2 x 6 Pans, Full Hinged Dome Lid
- (1) Perforated Insert (for Buns)



Option 4 (Item No. 8080-04)

- (3) 1/3 x 6 Pans, w/Hinged Flat Lids
- Lids have Plastic Knobs



Option 5 (Item No. 8080-05)

- (2) 1/3 x 6 Pans, Solid Lids
- (2) 1/6 x 4 Pans, Solid Lids
- (1) Crossbar Support



OPERATING INSTRUCTIONS

Operating Instructions



This unit uses Sterno to heat the unit, follow all instructions and review all warnings on product prior to use.

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 unit. (Water temperature should be at least 180°F). Start with 5 cans of Sterno (on Sterno Support). Extinguish cans as needed to hold proper temperature. For best results, use "pink" Sterno.
5. Place food product in the pans and allow them to heat on high until internal temperature is at least 150°F.
6. Adjust temperature (add or extinguish cans as needed) to hold product at 150°F serving temperature. Keep the lids in place to help maintain the temperature.
7. When finished operating, extinguish cans 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

	 WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. 009_092414

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. Allow unit 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. 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

Issue	Possible Cause	Solution
Condensation on Outside of Unit	A. Cool Air	A. Cool air striking the warm steamer may cause moisture accumulation. Protect the unit against cool drafts of air.
Hot Dog Casings Burst	A. Too Much Steam	A. Too much steam is being generated. Control the amount of steam by adjusting the unit heat (reference the Operating Instruction section).
Buns are Soggy / Buns are Dry	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 unit heat (reference the Operating Instruction section). 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

	DANGER
	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. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment. 014_020416

	WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514

	CAUTION
	THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH THIS EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR. 027c_051514



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
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

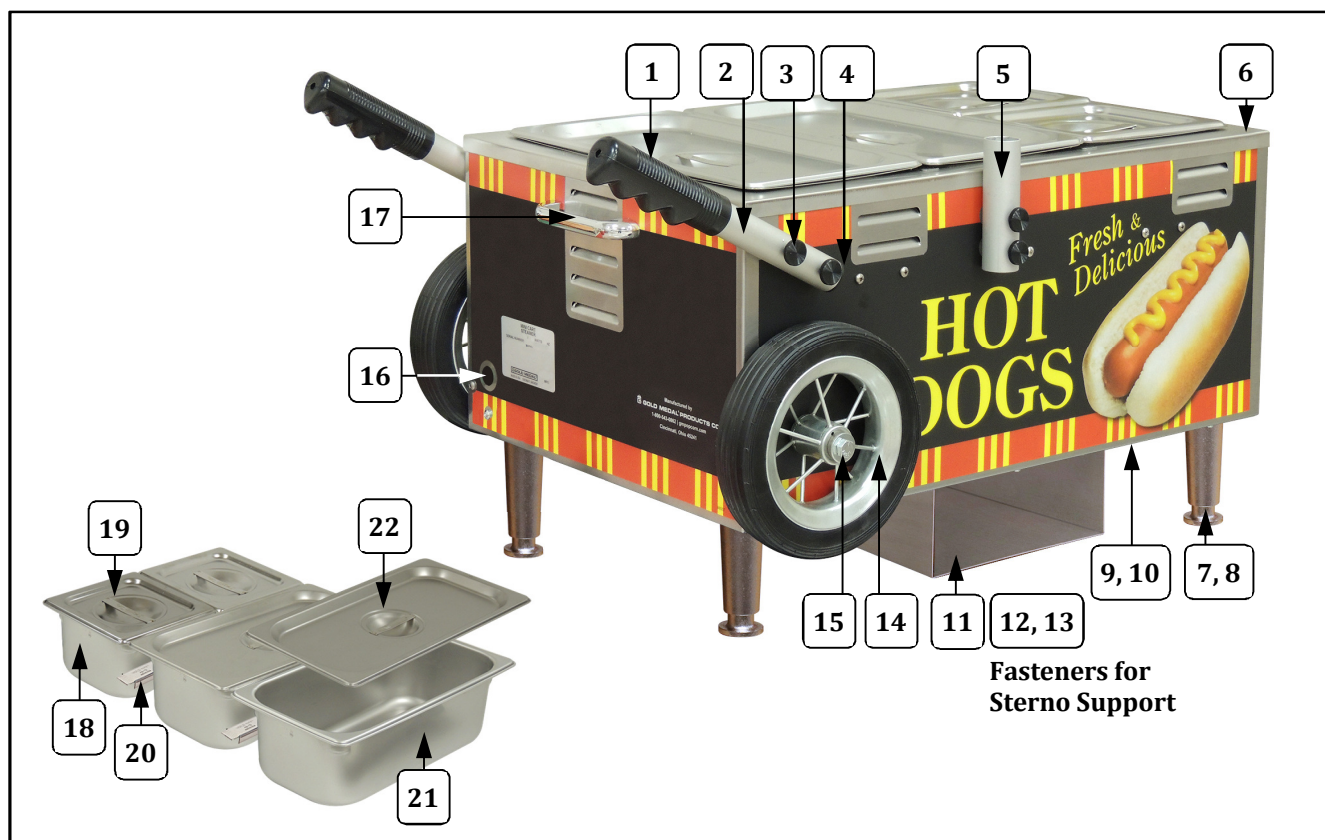
or place orders by phone or online:

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

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

E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com

Cabinet Exterior – Parts Breakdown



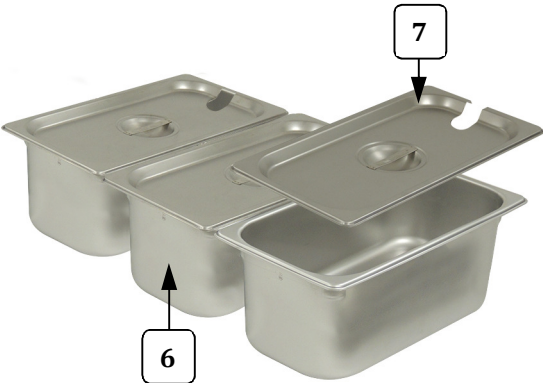
Item	Part Description	Part Number
		8080S
1	HANDLEGRIP FOR 1"OD BLACK	88547
2	HANDLE TUBE 1" O.D.	88546
3	1/4-20 X 1 1/2 THUMB SCR	88567
4	HANDLE PLUG	88935
5	UMBRELLA MOUNT 1.125"O.D.	88545
6	WATER PAN WELD ASSY	88543
7	NSF APPROVED 4IN LEGS	84077
8	3/8-16 HEX NUT (leg fastener)	46000
9	CASE BOTTOM COVER	116283
10	SCREW #8-32X3/8 PAN HD PH (bottom cover fastener)	74141
11	STERNO SUPPORT	88924
12	8-32 X 3/8 RD PH TYPE F (support fastener)	79162
13	8-32 SERRATED FLANGE NUT (support fastener)	61151
14	WHEEL 7 X 1 1/2 X .374B	88548
15	5/16-18 X 2 1/4 HEX HD ZP	88552
16	HOLE PLUG, .500 DIA.	116282
17	DRAWER HANDLE	87420
18	1/6 X 4 STEAM TABLE PAN	88598
19	1/6 SIZE PAN LID	69235
20	SUPPORT CHANNEL	88899
21	1/3 X 4 STEAM TABLE PAN	88596
22	1/3 STEAM PAN LID	69234



Pan and Lid Kit Options – Parts Breakdown



Model 8080-01



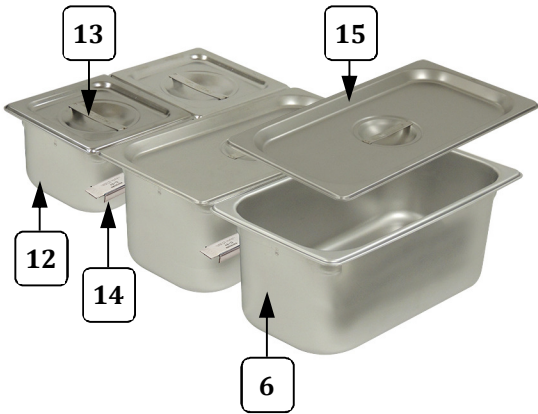
Model 8080-02



Model 8080-03



Model 8080-04

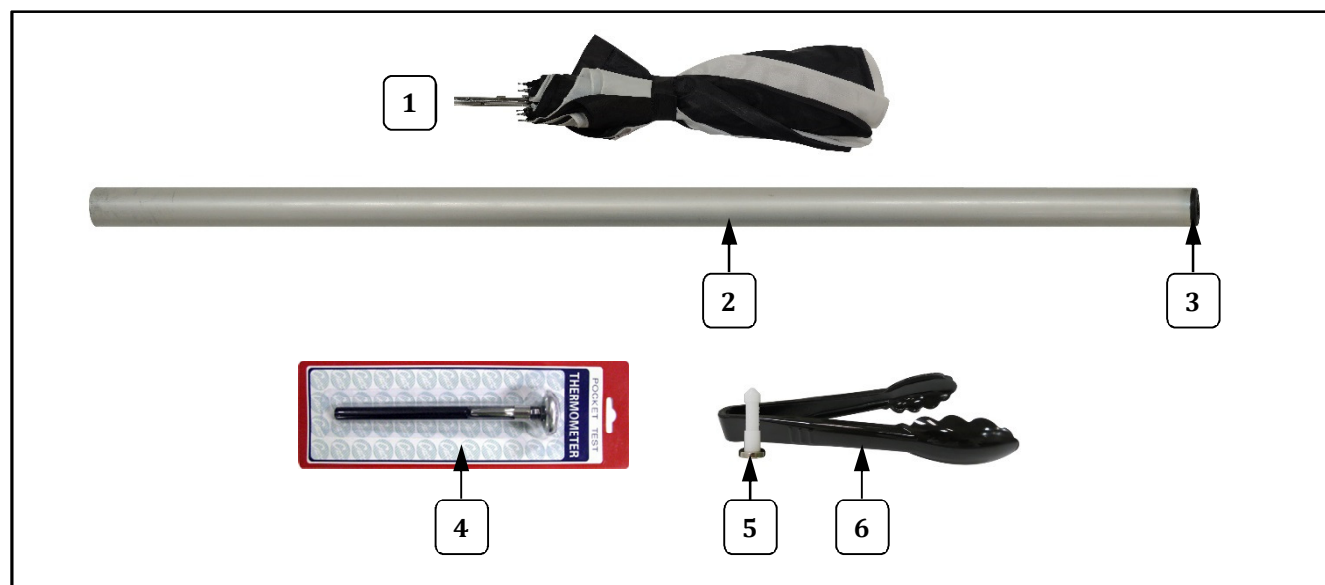


Model 8080-05

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 (support channel)	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	SUPPORT CHANNEL					88899
15	1/3 STEAM PAN LID					69234

Umbrella Parts and Unit Accessories



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



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[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

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