Front Load Steamers

Instruction Manual

Model No. 8150EX, 8151EX



GOLD MEDAL®
FUNFOOD EQUIPMENT AND SUPPLIES
Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS



⚠ DANGER

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.
Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.

008_051514



⚠ 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. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.

014_051514



⚠ 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

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SAFETY PRECAUTIONS (continued)



⚠ 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.

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⚠ WARNING

This machine is NOT to be operated by minors.

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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.)

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.

Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base.
3. Prior to plugging in the machine, the Tong Holder may be mounted on either side of unit; on the preferred side (side away from the wall), locate the mounting hole provided in the cabinet.
4. One screw is fully inserted into the Tong Holder to act as a stop and hold the Tongs.
5. Use the second screw, to attach the Tong Holder to the cabinet.
6. Insert a hole plug in the unused mounting hole (located on cabinet side opposite of Tong Holder).
7. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).

ELECTRICAL REQUIREMENTS

REQUIREMENTS

8150EX: 230 V~, 700 W, 50 Hz
8151EX: 230 V~, 785 W, 50 Hz



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Your electrician must furnish sufficient power for proper machine operation. We recommend this equipment 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 Co.'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. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine

1. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.
2. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. DO NOT use a grounded to un-grounded receptacle adapter (where applicable).
5. Install the unit in a level position.

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 8150EX and 6 quarts for the 8151EX.
3. Place the hood on top of the water pan.
4. Insert the hot dog bun trays and divider.
5. Turn heat control to the "HIGH" position
6. Place up to 30 hot dogs (8150EX) or 45 hotdogs (8151EX) 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.
7. After 45 minutes, place 20 more dogs (8150EX) or 30 more dogs (8151EX) in the hot dog side and cook for 30 more minutes.
8. 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



⚠ DANGER

Machine must be properly grounded to prevent electrical shock to personnel.
DO NOT immerse in water.
Always unplug the equipment before cleaning or servicing.

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⚠ WARNING

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

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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. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Take the hood off of steamer.
3. Empty the water pan.
4. Remove all interior components (bun trays, hot dog tray, divider) and wash with soap and water, then dry.
5. Wipe surfaces with a soft cloth, dampened with soap and hot water, then dry.
6. Clean the outside of the unit with a soft cloth, dampened with soap and hot water, then dry.
7. 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.
8. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

   Ammonia cleaners will damage plastic panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).

MAINTENANCE INSTRUCTIONS



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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 ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

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ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
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

PARTS BREAKDOWN



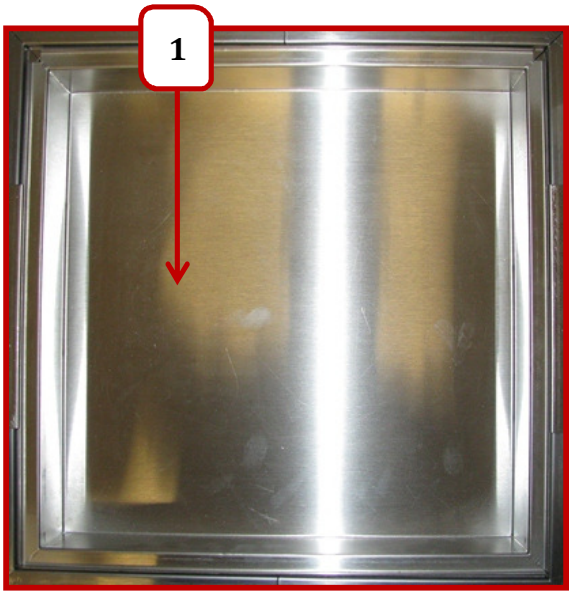


9, 10 **Guard and Screw fasteners for control knob (not shown).**

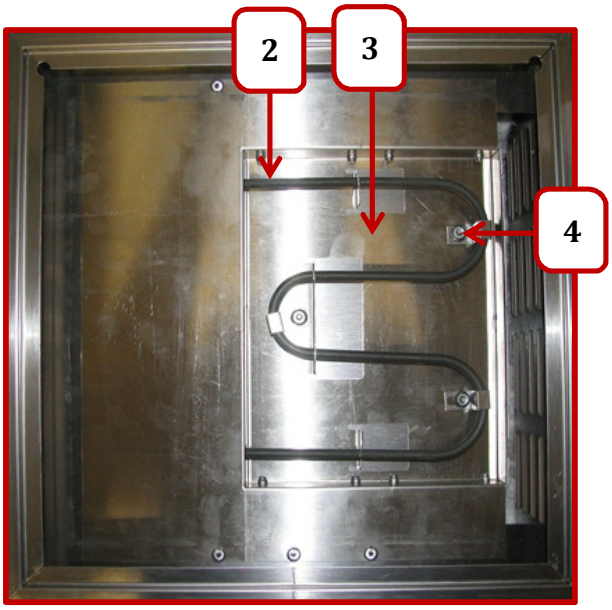
Item	Model	Part Description
1	88269 (8150EX)	Hood Weldment
	88325 (8151EX)	Hood Weldment
2	101032 (8150EX)	Door Assembly (includes handle, hinge, glass, and decal)
	69685 (8151EX)	Door Assembly (includes handle, hinge, glass, and decal)
3	88299 (ALL)	Hinge Knob
4	41032 (ALL)	Pilot Light
5	38389 (ALL)	Knob Control
6	88342 (8150EX)	Control Box Weldment
	88354 (8151EX)	Control Box Weldment
7	88267 (8150EX)	Body Weldment
	88324 (8151EX)	Body Weldment
8	88298 (8150EX)	Hinge Pin
	88331 (8151EX)	Hinge Pin
9	69568 (ALL)	Guard for Control Knob
10	12389 (ALL)	8-32 Screw (fastens Guard)
11	69572 (ALL)	Divider
12	88260 (8150EX)	Hot Dog Tray
	88319 (8151EX)	Hot Dog Tray
13	88261 (8150EX)	Bun Tray*
	88320 (8151EX)	Bun Tray*
14	47155 (ALL)	Rubber Feet
15	88343 (8150EX)	Control Label
	88356 (8151EX)	Control Label
16	87301 (ALL)	Heat Control
17	88322 (8151EX)	Short Platform*
	88263 (8150EX)	Short Platform*

***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.*

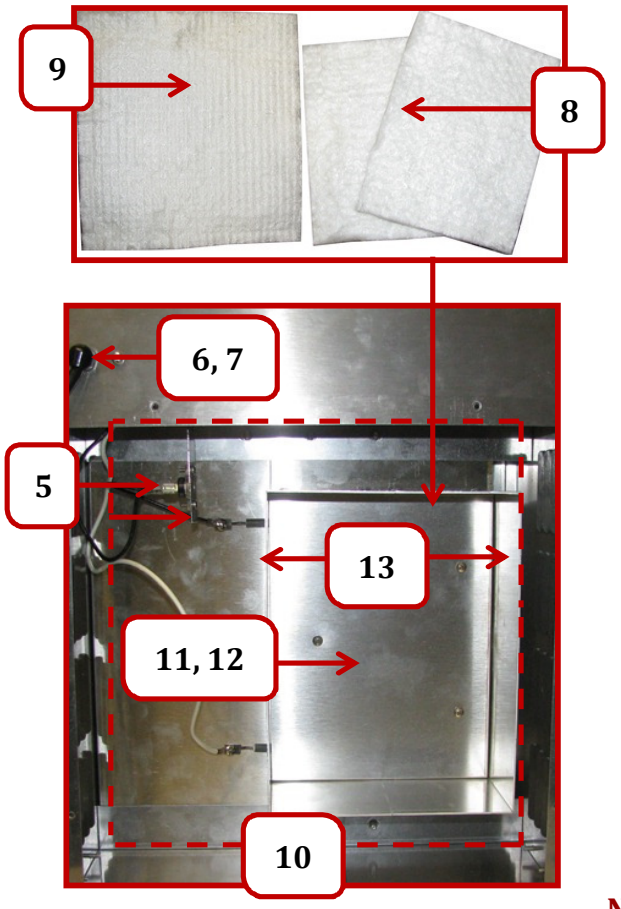
PARTS BREAKDOWN



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



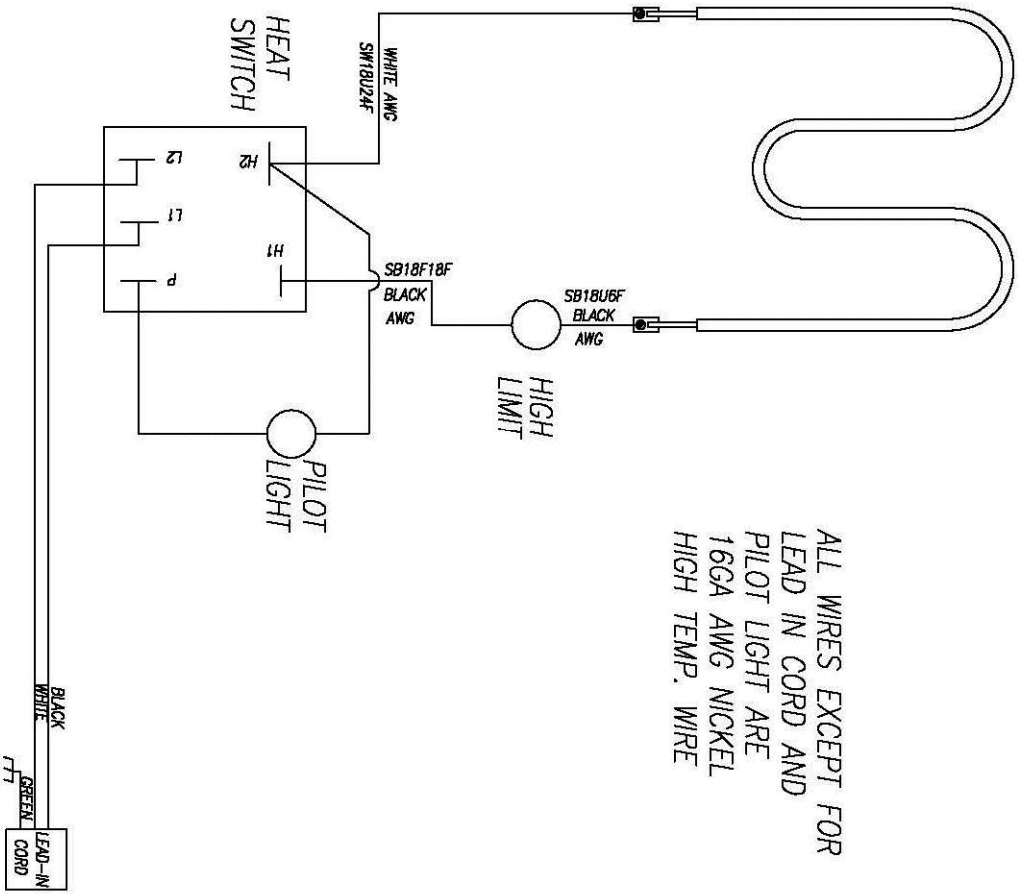
NOTE: The Heat Element is located underneath the Water Pan.



Item	Model	Part Description	Qty
1	88254 (8150EX)	Water Pan	1
	88313 (8151EX)	Water Pan	1
2	88247EX (8150EX)	Heat Element	1
	88307EX (8151EX)	Heat Element	1
3	88252 (8150EX)	Element Tray	1
	88312 (8151EX)	Element Tray	1
4	88295 (ALL)	Element Clamp	3
5	79058 (ALL)	High Limit Thermostat	1
6	87163 (ALL)	Strain Relief	1
7	42369 (ALL)	Lead-In Cord	1
8	88341 (8150EX)	Insulation Pad	2
	88355 (8151EX)	Large Insulation Pad	2
9	88333 (8050)	Small Insulation Mat	1
	88334 (8151EX)	Large Insulation Mat	1
10	88266 (8150EX)	Bottom Plate (Not Shown)	1
	88323 (8151EX)	Bottom Plate (Not Shown)	1
11	88340 (8150EX)	Reflector Panel	1
12	88352 (8151EX)	Reflector Plate	1
13	88294 (8150EX)	Heat Sink	2
	88328 (8151EX)	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

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
Phone: (800) 543-0862 (513) 769-7676 Fax: (800) 542-1496 (513) 769-8500

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