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Steamin' Demon Hot Dog Steamer


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
	NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment.

	⚠ WARNING
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	⚠ 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.

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 Steamin' Demon in a level position. Connect the lead-in cord to a suitable outlet of the correct voltage.

OPERATING PROCEDURE

1. Remove the hot dog basket and juice tray and add approximately ten quarts (no more) of water into the heating compartment so that the water level is above the heating element. Using hot water will reduce the heating time.
2. Place the tray and partition into the unit and put the wire compartments in place.
3. Place the hot dogs in the small compartment and the buns in the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
4. Turn the switch to the "ON" position and set the thermostat control on "HIGH" until steam is generated.
5. For normal operation, set the thermostat control in the center of the range between "LOW" and "HIGH".
6. The steaming compartments have been designed to deliver the proper amount of steam in each compartment. No adjustments are necessary.
7. Keep the lids closed while not serving.
8. Add more water as necessary to maintain the water level. (Add hot water, if possible).

WATER LEVER FLASHER (Model #8013 only)


For your convenience, the Deluxe Steamin' Demon (Model #8013) is equipped with a water level float and flasher to warn you when the water level is low and the steamer needs to be refilled. When the flasher begins to flash, refill the steamer with approximately six quarts of clean water. Be sure not to overfill the steamer.

THIS MACHINE IS NOT TO BE RUN ON A GENERATOR

CARE AND CLEANING


Although corrosion resistant, stainless steel should be cleaned daily to prevent pitting action.


1. Unplug the unit's power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water from the drain pipe.


	▲ WARNING
	Water may be hot, allow to cool to avoid burns.

4. Remove the wire compartments, juice tray, bun tray and partition and thoroughly clean the entire unit.
5. Use a mild detergent or soap and water to clean the steamer parts. Thoroughly rinse the compartments after washing and dry them before using.
6. For stubborn spots or stains, a mild household abrasive cleaner may be used. When applying abrasive cleaners always rub in the grain direction to preserve the metal finish.
7. Wipe the inside of the steamer clean with a damp cloth and soapy water, rinse, then dry.
8. When the unit has been thoroughly cleaned, rinsed, and dried; re-insert the removable parts into the unit in reverse order of removal.
9. Your unit should now be clean and ready for another day of operation.

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.

STEAMIN' DEMON – FRONT VIEW

