

manufactured fun

P A R A G O N

OWNER'S MANUAL

FOR PROFESSIONAL HOT DOG STEAMERS



Model Numbers

The Dog Hut
8020

The Dog Hut with Glass Drop Door
8030

Classic Dog
8080

www.ManufacturedFun.com

Paragon International, Inc • 731 W. 18th Street • P.O. Box 560 • Nevada, IA 50201 USA
Phone (515) 382-8000 • Toll-free (800) 433-0333 • Fax (515) 382-8001 • Email: info@manufacturedfun.com

Important Owner Information

Record the model number, serial number, and voltage in the spaces below (the data plate is located on the operator's side of the machine in the bottom right). Please have this information available when calling Paragon for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Business Hours: 8:00 AM to 5:00 PM Central Standard Time (CST)

Telephone: 515-382-8000; 800-433-0333

Email: info@manufacturedfun.com

Fax: 515-382-8001

Additional information can be found by visiting our web site at www.manufacturedfun.com

Register your unit

Completing online warranty registration will prevent delay in obtaining warranty coverage. Go to www.manufacturedfun.com, under "Support Center" select "Register your Product".

SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



No direct contact to equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment. Carefully read any and all instructions before beginning operation of the equipment.



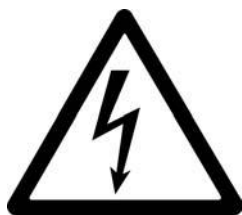
Always wear safety glasses when servicing equipment.



Avoid touching the cabinet surfaces which may have temperatures over 170° F. (77° C). Use caution when opening either door due to steam exiting out.



Any repair made to this equipment by anyone other than qualified personnel will void warranty and may also create unsafe working conditions. NEVER make alterations to the equipment. Paragon's customer service will provide assistance or documentation for any electrical repairs.



The machine must be properly grounded to prevent electrical shock. Do NOT immerse this unit in water. Doing so may damage equipment and prevent it from working properly. Always unplug equipment before cleaning or servicing to prevent electric shock.

INTRODUCTION

PARAGON IS PROUD TO BE YOUR PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

Your Paragon hot dog steamer features:

- Heavy duty 20 gauge stainless steel construction plus tempered glass panels for sanitary food environment and easy cleaning.
- Removable product trays make for simple easy clean up. Dishwasher safe!
- Automatic shutoff feature when water gets below a certain level, plus, quick turn water release valve.
- Variable adjustable thermostat.
- Strikingly brilliant graphics on both sides allow for either front counter or rear-counter merchandising.

Should you have any questions about your equipment, or would like to know more about our other innovative concession equipment and supplies, please contact us at 1-800-433-0333 or visit us on the web at **Manufacturedfun.com**

Thank you for your purchase and enjoy!

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit, and uses a NEMA style 5/15 plug.

We recommend your Paragon hot dog steamer be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. **DO NOT** use a three (3) prong to two (2) prong adapter.

UNPACKING

Paragon carefully inspects each product during assembly and after completion to adhere to strict quality guidelines and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive before any operation. Please examine your product to guarantee all equipment has arrived, complete and in good condition.

If you believe that any damage may have occurred during shipment or parts may be missing, please contact Paragon immediately for a replacement.

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit.

1. Always clean unit before each use.
2. Make sure the water release valve is turned to the off position. Fill the water pan with water, up to 8 quarts (see page 10). For optimal performance, we recommend distilled water.
3. Insert hotdog and bun trays.
4. Plug cord in and turn the POWER switch to ON.
5. Turn heat control to "HIGH" position and allow the unit to warm up for 45 minutes.
6. Place hotdogs on the dog tray and steam accordingly. Always used pre-cooked hotdogs. Be sure to arrange hotdogs loosely to allow the steam to circulate freely between each of them. Hot dogs should reach an internal temperature of 170°F before serving. The time it takes to heat up the hot dogs will vary based on placement and quantity of the hot dogs.
7. Once all hotdogs have reached serving temperature, turn the thermostat down to between 160°F-170°F to keep them warm. CAUTION: Use tongs to remove hotdogs from the steamer as the product will be hot to the touch.
8. You can place several buns in the bun compartment as needed. This is a highly efficient steam generator and warmer, leaving the buns in too long will result in either soggy or overcooked buns.
9. If the low water indicator light comes on, add up to 4 more quarts of water to restart the heating element.

Steam is vaporized water, the visible mist is condensation as a result of boiling water mixing with the cooler air. This mist does consist of tiny droplets of liquid. Please take this into consideration when placing the hot dog steamer. There will be condensation, drops of water and possible pooling of water in, on and around the hot dog steamer and the surface on which it is placed. Paragon cannot be held responsible for any water damage resulting because of this.

CLEANING & MAINTENANCE

It is recommended that the steamer be cleaned out daily using suitable cleaners that may be used on food service equipment.

WARNING: To reduce electrical shock or injury always make sure the machine is turned off and unplugged before cleaning.

- Empty the water pan using the quick turn water release valve located on the side of the unit. The water can get greasy, so it is essential that it be changed frequently. **CAUTION: the water will be hot!**
- Carefully remove doors (8020 and 8080 models) and all interior components (dog trays, bun trays and dividers).
- Wash all interior parts as well as hood, doors and water pan as necessary with soap and water. Use care to avoid damaging the float switch and thermostat bulb in the base.
- Heating Element Cleaning: The heating element should be cleaned on a regular schedule to avoid excessive lime build-up. This will vary depending on the hardness of the water. Excessive build-up will affect the steamer performance and shorten the life of the heating element. It is recommended to use a hand cleaning brush with brass bristles to scrub the element while it is immersed in warm to hot water. (In sever cases, “fine” steel wool could be used.) Please refer to the sheet regarding lime scale prevention which was included with your machine.
- The stainless steel body of the steamer is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. NEVER use abrasives on the stainless steel body or the vinyl labels. Clean gently with soap and water.
- Take special precautions when cleaning around electrical switches on control panel. Use a damp cloth. NEVER spray or allow any water to run near the seams on the control panel that may allow circuits to be damp or wet inside of the component box. Use a sponge or cotton swab applicator to clean plastic knobs.

NEVER use water on the electrical components in the control panel.

TROUBLESHOOTING AND HELPFUL HINTS

If the hot dog steamer will not warm up please check to ensure that the float switch (located in the water pan) is not stuck down.

It is especially important to note that excessive door opening of the unit will decrease the cabinet temperature and the machine will need time to recover to get back to temperature. Every time the door opens the cabinet temperature will drop an average of 20°F.

Hot Dog bun placement is also crucial. We suggest wiping the condensation off the bun trays before putting buns on them. Buns will be ready to use after 5-10 minutes in the unit. Wrapping the buns in foil wrappers will help decrease the odds of having soggy/overcooked buns.

CONTROLS AND THEIR FUNCTIONS

Variable Adjustable Thermostat:

Infinite heat control. Controls the heavy-duty submersible heating element located in the base which controls the amount of heat going to the water pan to generate steam.

Illuminated ON/OFF switch:

Gives you a positive indication the that machine is turned on.

Low Water Indicator Light:

The hot dog steamer has an automatic shutoff feature when the water level gets too low. When the low water indicator light turns on, the heating element will automatically shut off until more water is added. The water reservoir holds a maximum of 8 quarts, but the low water light will come on when it gets down to 4 quarts. We then recommend you add 4 more quarts to return it to full capacity.

Quick Turn Water Release Valve:

Locate don the side of the unit, it eliminates burnt fingers and spilt water, as well as allowing for easier cleaning.

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:

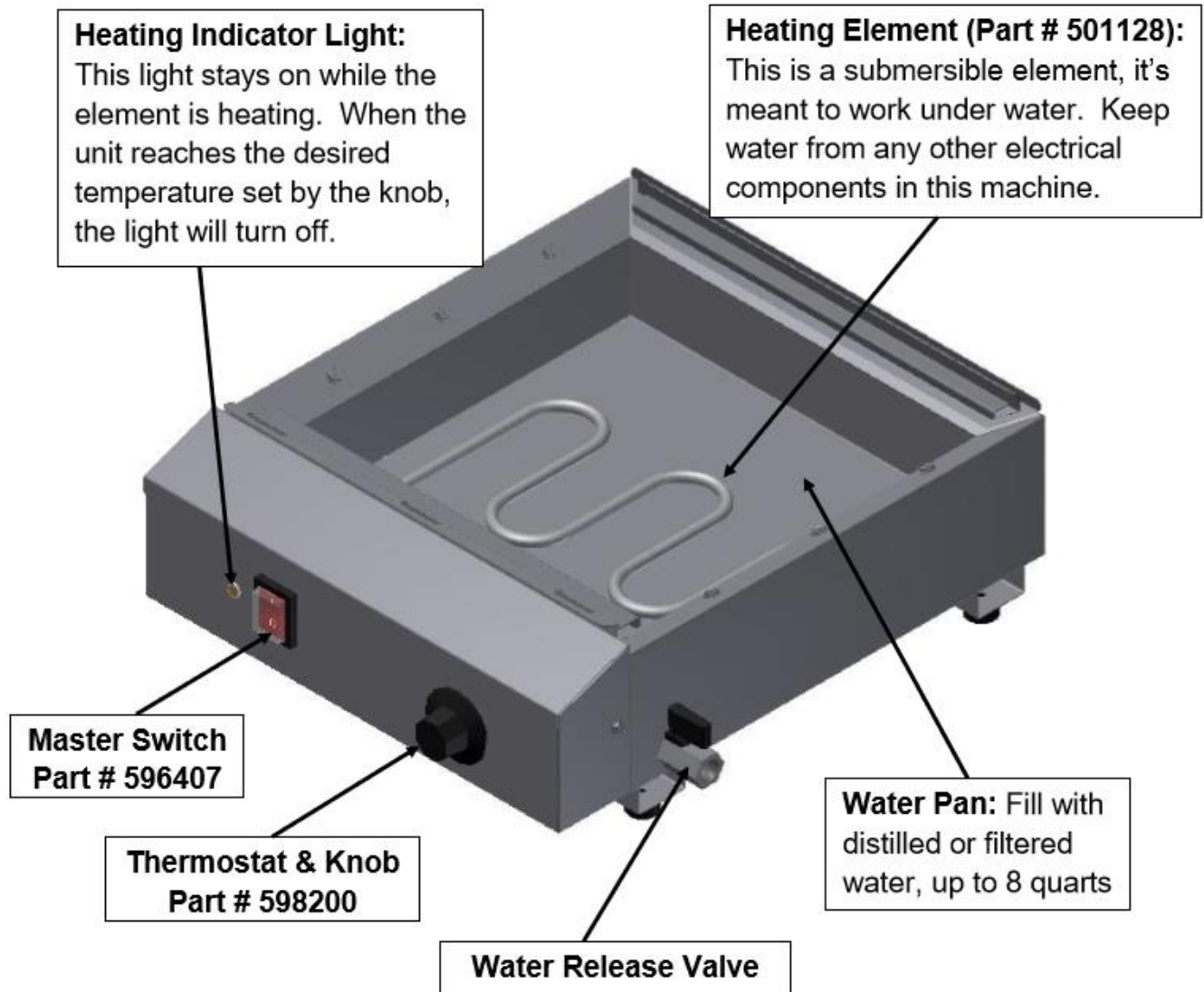
WARNING: Always turn the POWER switch to OFF when the machine is not in use.

Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged.

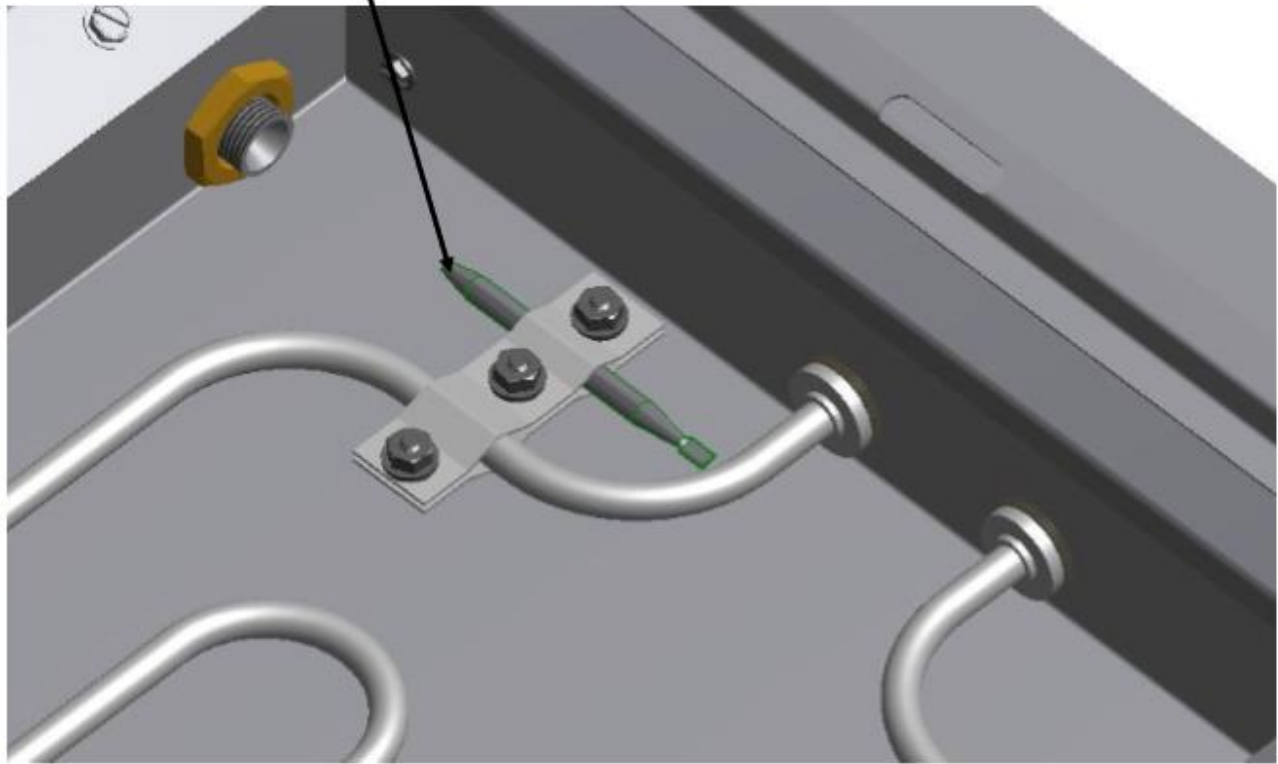
This application is not intended for use in wet location. Never locate application where it may fall into a water container.

Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.

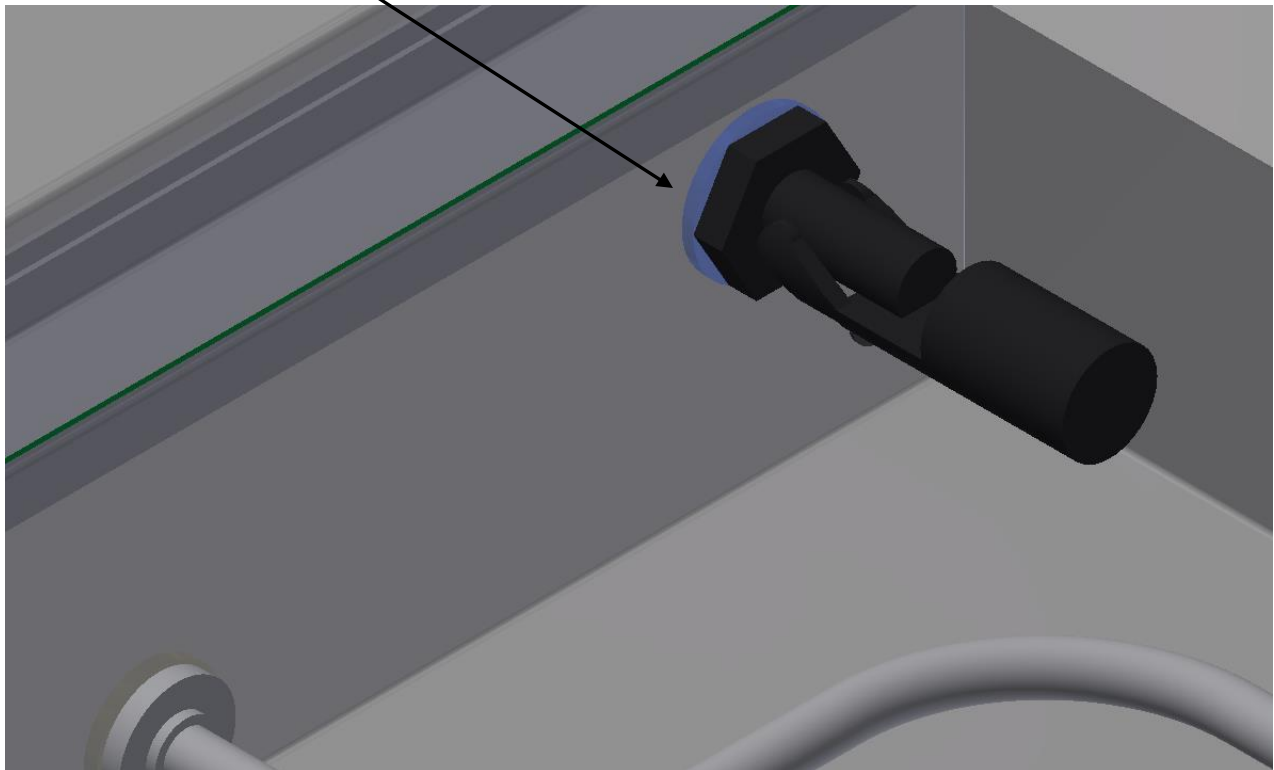
Hot Dog Steamer Base (Water Pan)



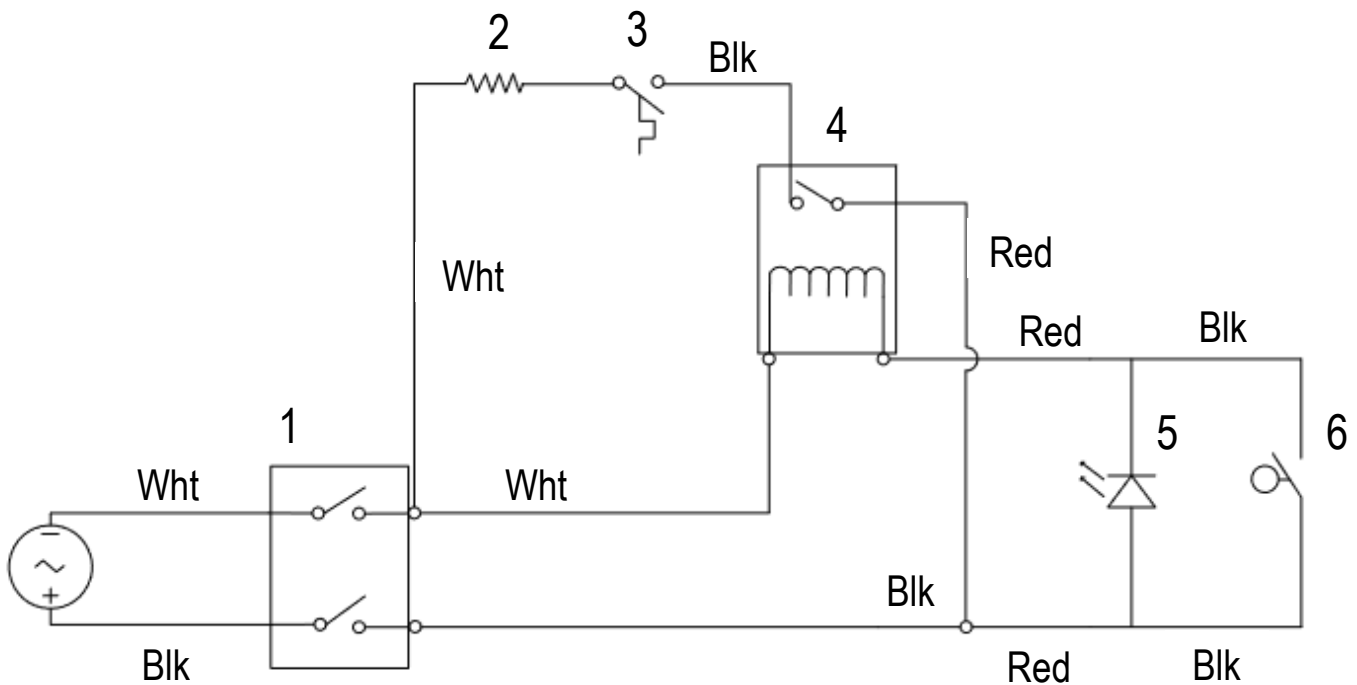
Thermostat Bulb



Float Switch



Wiring Diagram and Parts

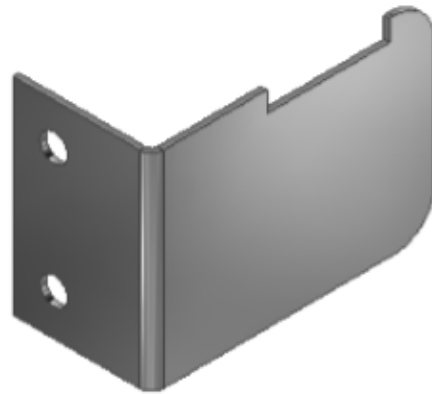


Item Number	Part Number	Description
1	596407	Master Switch
2	501128	Heating Element
3	598200	Thermostat
4	596039	Relay
5	540248	Low Water Indicator Light
6	526021	Float Switch

Other Parts Available

Part Number	Description
598025	Brass Brush
596025	Bun Tray (Model 8020)
596026	Hot Dog Tray (Model 8020)
596021	Sliding Glass Doors (Model 8020)
501168	Drop Door (Model 8080)
501127	Bun Tray (Model 8080)
501126	Hot Dog Tray (Model 8080)

Assembling the Tong Hook



Comes with:

- Two Hex Screws
- Two Locknuts



Tools needed:

- 1/4" Hex Nut Driver
- 11/32" Hex Nut Driver

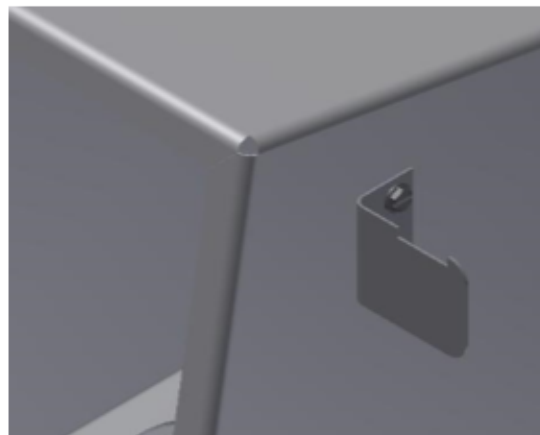
Directions:

With the classic dog facing you, look for the two holes on the right side of the machine. The holes on the machine should line up with the holes on the tong hook. Place the two screws through the holes on the tong hook and then through the holes on the machine. While holding the screws in place, attach the locknuts from the inside of the machine until tight. See figure below.

Inside of Machine View



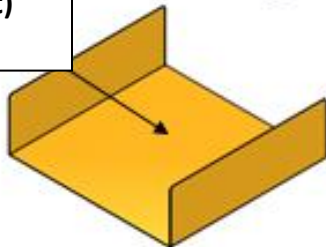
Outside of Machine View



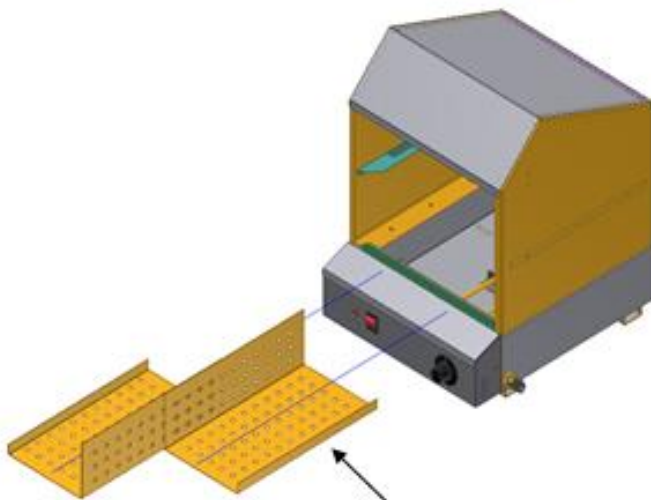
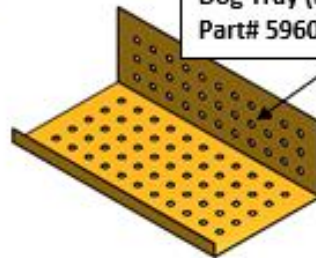
Inserting Trays (Model 8020)



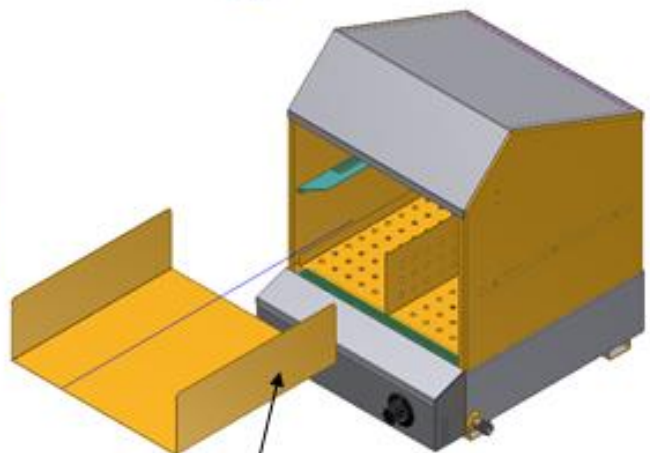
Bun Tray (Upper Compartment)
Part# 596025



Dog Tray (Lower Compartment)
Part# 596026

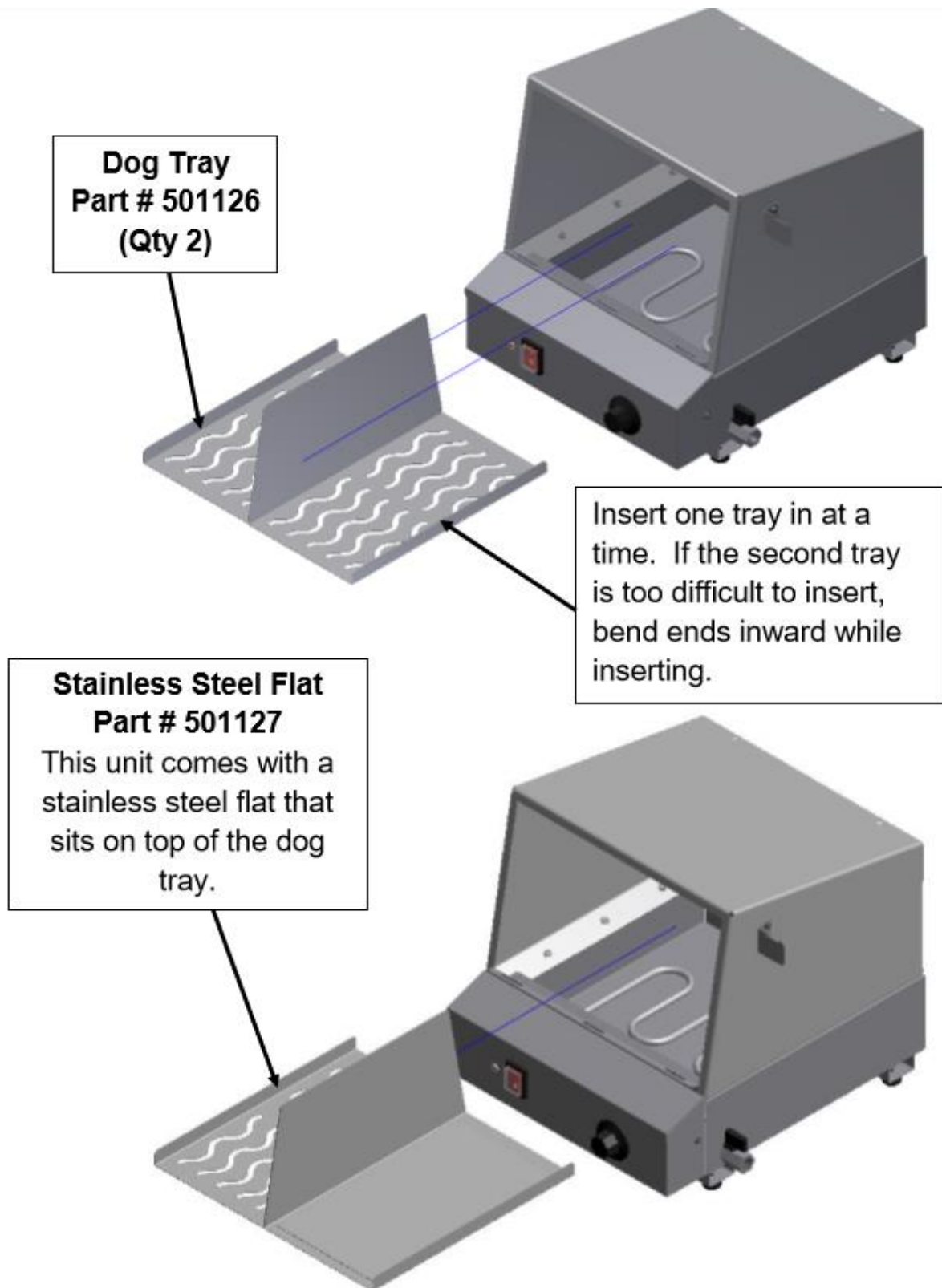


Insert one at a time

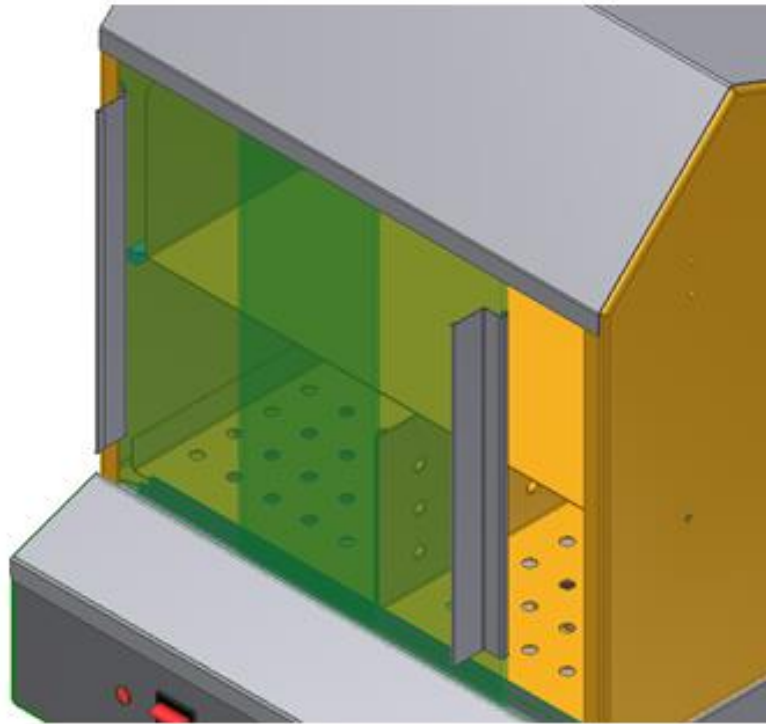


If difficult to insert, bend ends inward or press down in the middle of the tray while inserting

Inserting Dog Trays (Model 8080)

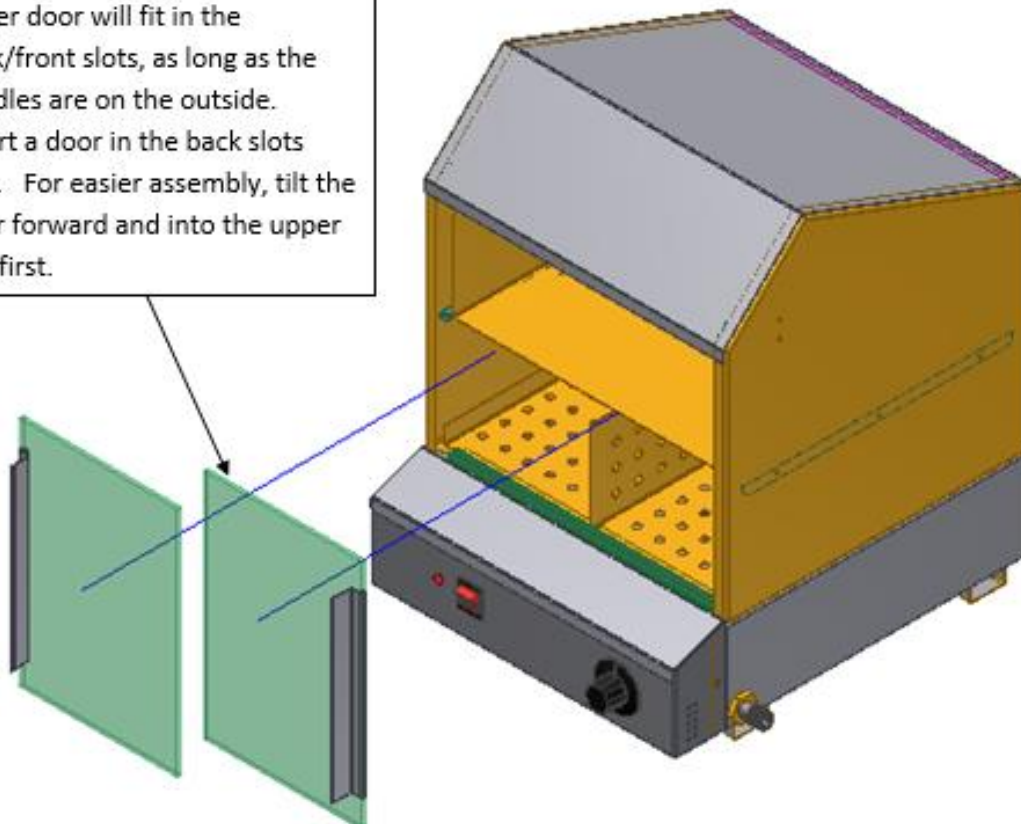


Inserting Sliding Glass Doors (Model 8020)



Glass Doors (2) Part# 596021

Either door will fit in the back/front slots, as long as the handles are on the outside. Insert a door in the back slots first. For easier assembly, tilt the door forward and into the upper slot first.



Inserting Drop Door (Model 8080)

Drop Door
Part # 501168
Tilt door and insert into
unit. Set door into the
three allotted slots.

