



manufactured fun

P A R A G O N

# OWNER'S MANUAL

*For The Classic Dog™*



***Model Numbers:***

**Classic Dog 8080 (120V)**

**[www.ManufacturedFun.com](http://www.ManufacturedFun.com)**

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# INTRODUCTION

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## **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 Steamer Features:**

- **Heavy duty 20 gauge stainless steel construction throughout.**
- **Removable product trays and door make for a simple, easy clean up. Dishwasher safe!**
- **Heating indicator light allowing the user to know when the unit has reached the preferred temperature.**
- **Variable adjustable bulb-style thermostat for more accurate water temperature.**
- **Divided hotdog tray allows various sizes to be cooked simultaneously.**
- **Strikingly brilliant graphics on both sides allow for either front-counter or rear-counter merchandising.**

**Thank you for your purchase and enjoy!**

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](http://ManufacturedFun.com)**

# 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.



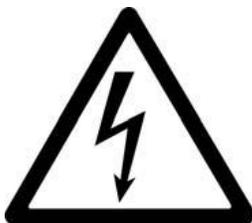
Always wear safety glasses when servicing equipment.



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



Any repair made to equipment by anyone other than qualified personnel will void warranty and may also create unsafe working conditions. Never make alterations to the equipment. To reduce the risk of electrical shock, do not remove or open cover. Paragon's customer service will provide assistance or documentation for any electrical repairs.



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.

# ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit, and uses a NEMA style 5/15 plug (Standard American Plug). The Paragon hot dog steamer has a current draw of 10 amps or 1200 watts (Export voltage is 230VAC). Failure to wire properly will void the warranty and can result in damage to the unit.

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 the outlet accepts there (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 replacement.



# OPERATING INSTRUCTIONS

1. Always clean unit thoroughly 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. The element should be submerged. See Figure 1 for a detailed view of the water pan. Distilled or filtered water is recommended for optimal performance to avoid lime-scale buildup. \*\*Eight quarts of water will last approximately 6-8 hours.
3. Insert the dog trays into the unit as shown in Figure 3. There is the option of warming hot dog buns by placing the stainless steel flat over the holes on one of the dog trays.
4. Insert the drop door as shown in Figure 4.
5. Plug cord in and turn the POWER switch to ON. \*Connect to properly grounded voltage supply as specified on the data plate.
6. Turn heat control to “HIGH” position and allow the unit to warm up for 45 minutes.
7. Before heating and serving hot dogs read and follow the food handling safety guidelines that came on the hot dog package.
8. Place hotdogs on the dog tray and steam accordingly. All meats should be precooked. Be sure to arrange hotdogs loosely to allow the steam to circulate freely between each of them. \*\*We suggest placing 45-50 hotdogs in at a time. Hot dogs should reach an internal temperature of 170 degrees Fahrenheit before serving. This will take around 30-45 minutes to get to the suggested internal temperature. The time will vary based upon placement and quantity of the hot dogs.
9. Once the hot dogs have reached proper internal temperature the thermostat can be turned down to between 160-170°F to keep them warm. CAUTION: Use tongs to remove hotdogs from the steamer as the product will be hot to the touch.
10. Check the water level in the unit every 6-8 hours, the element should be submerged.

## NEVER USE WATER ON THE ELECTRICAL COMPONENTS IN THIS MACHINE

\*\*\*Always turn POWER switch OFF when machine is not in use.

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

### TROUBLESHOOTING AND HELPFUL HINTS

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°.

Hot dog bun placement is also crucial. Buns will be ready to use after 5-10 minutes in the unit. Wrapping the buns in foil wrapper will help decrease the odds of having soggy/overcooked buns.

# 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 the drop door and dog trays to clean.
- Wash all interior parts as necessary with soap and water.
- **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's performance and shorten the life of the element. To clean, use a hand cleaning brush with brass bristles to scrub the element while it is immersed in warm to hot water (In severe cases, "fine" steel wool could be used.) Please refer to the sheet regarding lime scale prevention which was included with your unit.
- The stainless steel body of the steamer is easy to keep clean. Usually a nonabrasive cloth and water to remove all food and grease spots. **NEVER USE ABRASIVES** on the stainless steel body, or the vinyl labels. Clean gently with soap and water.
- Clean the base of the unit with damp cloth and dry. Use care to avoid damaging the thermostat bulb shown in Figure 2.
- 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 damp sponge or cotton swab applicator to clean plastic knobs.

# 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 that the machine is on.

## **Heating Indicator Light:**

This light will stay on when the element is on and the unit is heating up. Once the cabinet is up to the temperature set by the thermostat the light will turn off.

## **Quick Turn Water Release Valve:**

Located on 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:

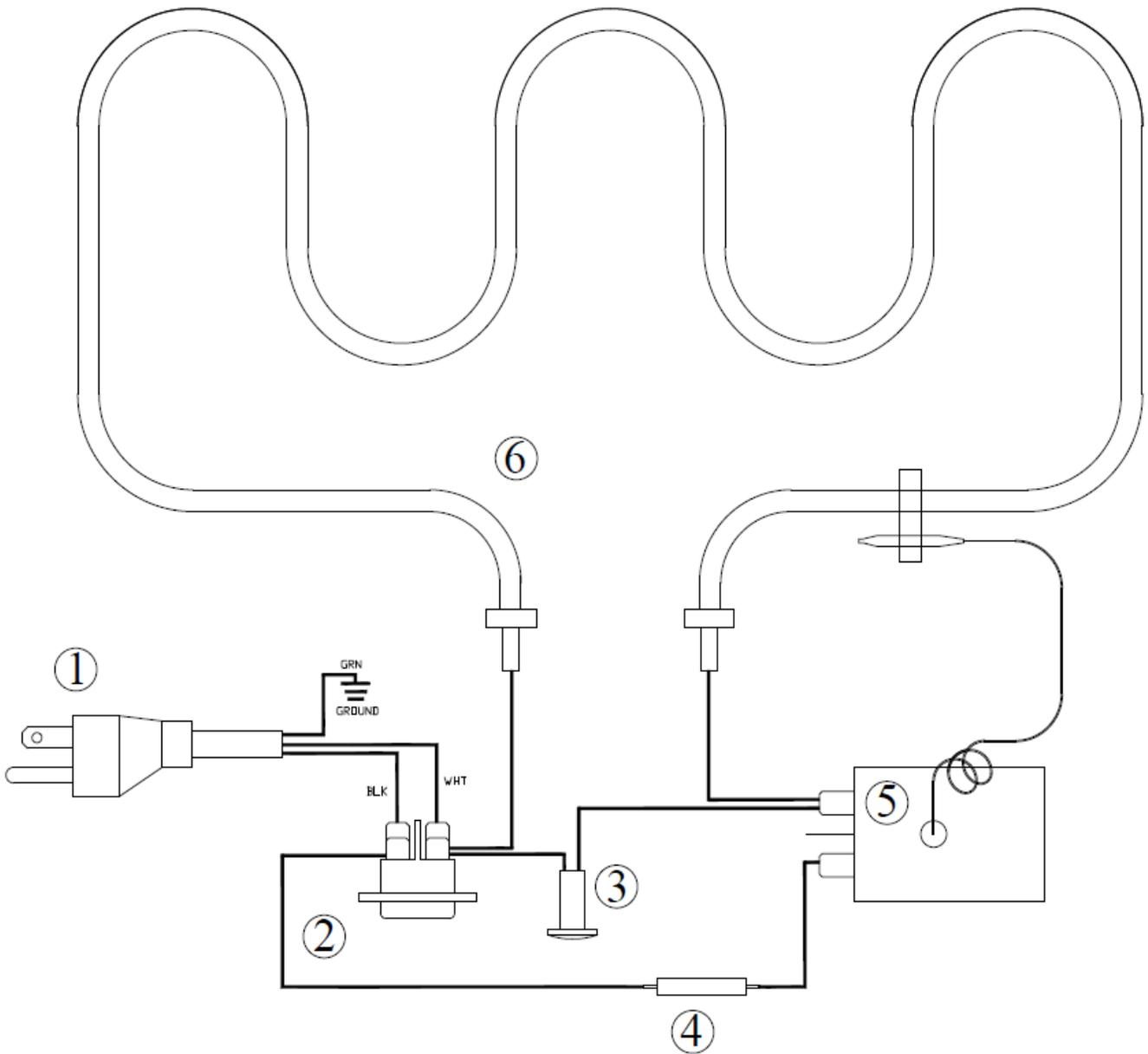
**WARNING:** Always turn the **POWER** switch to **OFF** when the machine is not in use.

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.

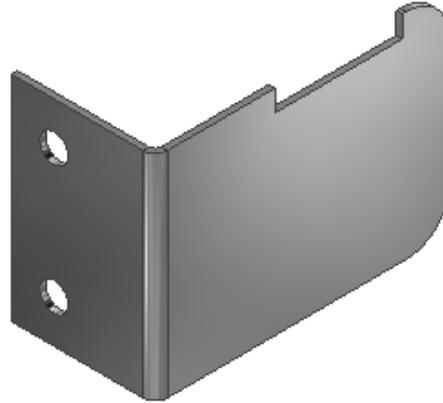
Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.

# CLASSIC DOG WIRING DIAGRAM



|   | DESCRIPTION                           |
|---|---------------------------------------|
| 1 | POWER CORD – NEMA STYLE 5-15P         |
| 2 | POWER SWITCH – ON/OFF LIGHTED         |
| 3 | HEATING INDICATOR LIGHT – PILOT AMBER |
| 4 | THERMAL CUT-OFF                       |
| 5 | THERMOSTAT- BULB                      |
| 6 | HEATING ELEMENT                       |

# ASSEMBLING THE TONG HOOK



## Comes with:

- Two Hex Screws
- Two Locknuts



## Tools needed:

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

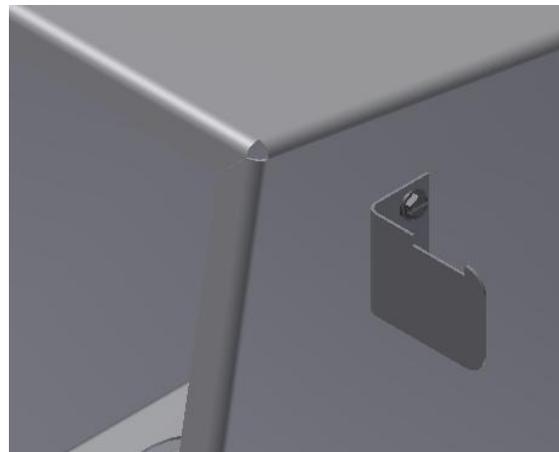
## Directions:

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 holds on the machine. While holding the screws in place, attach the locknuts from the inside of the machine until tight. See figure below.

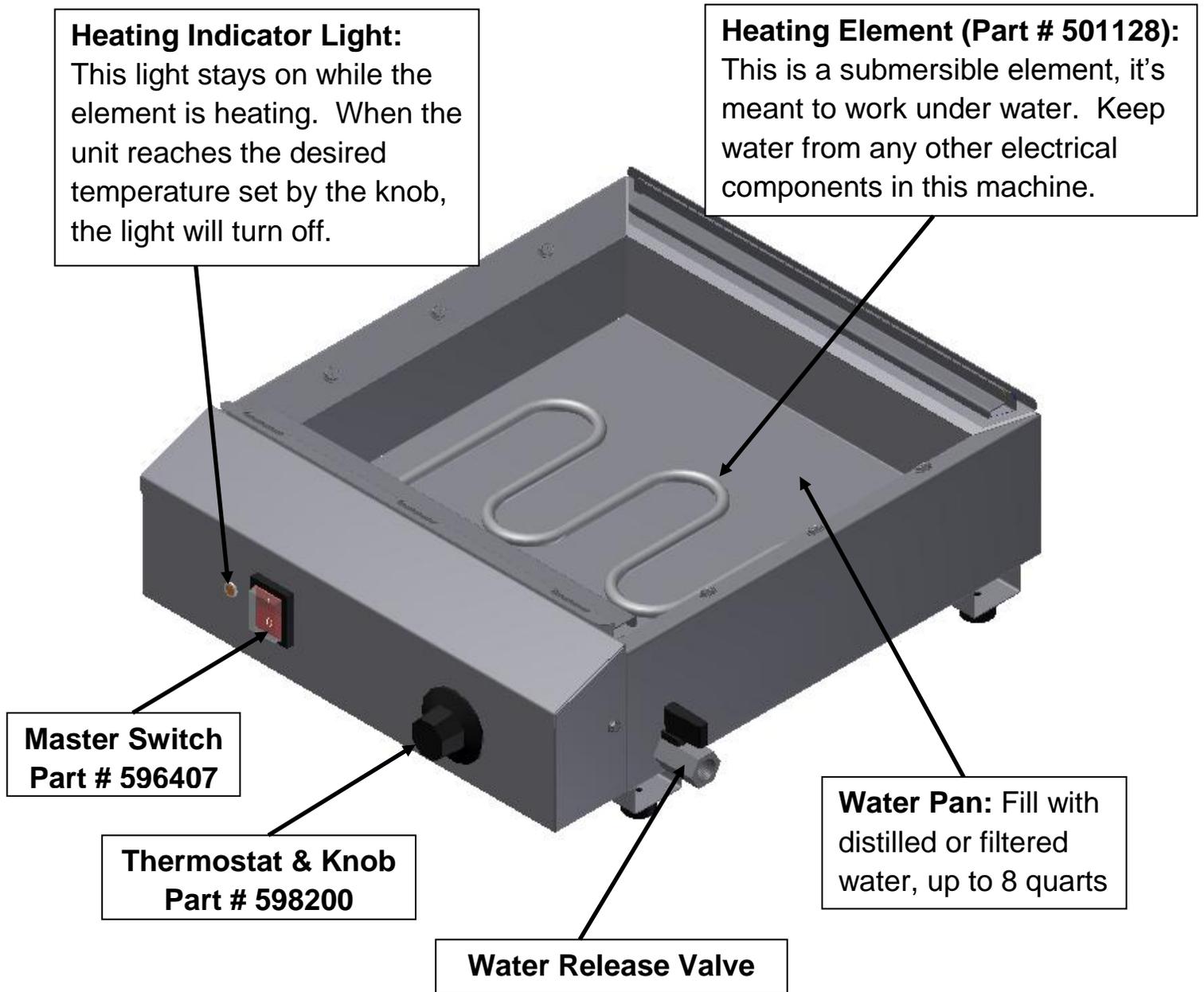
### Inside of Machine View



### Outside of Machine View



## Figure 1: Classic Dog Base (Water Pan)



### Other Part #s Available:

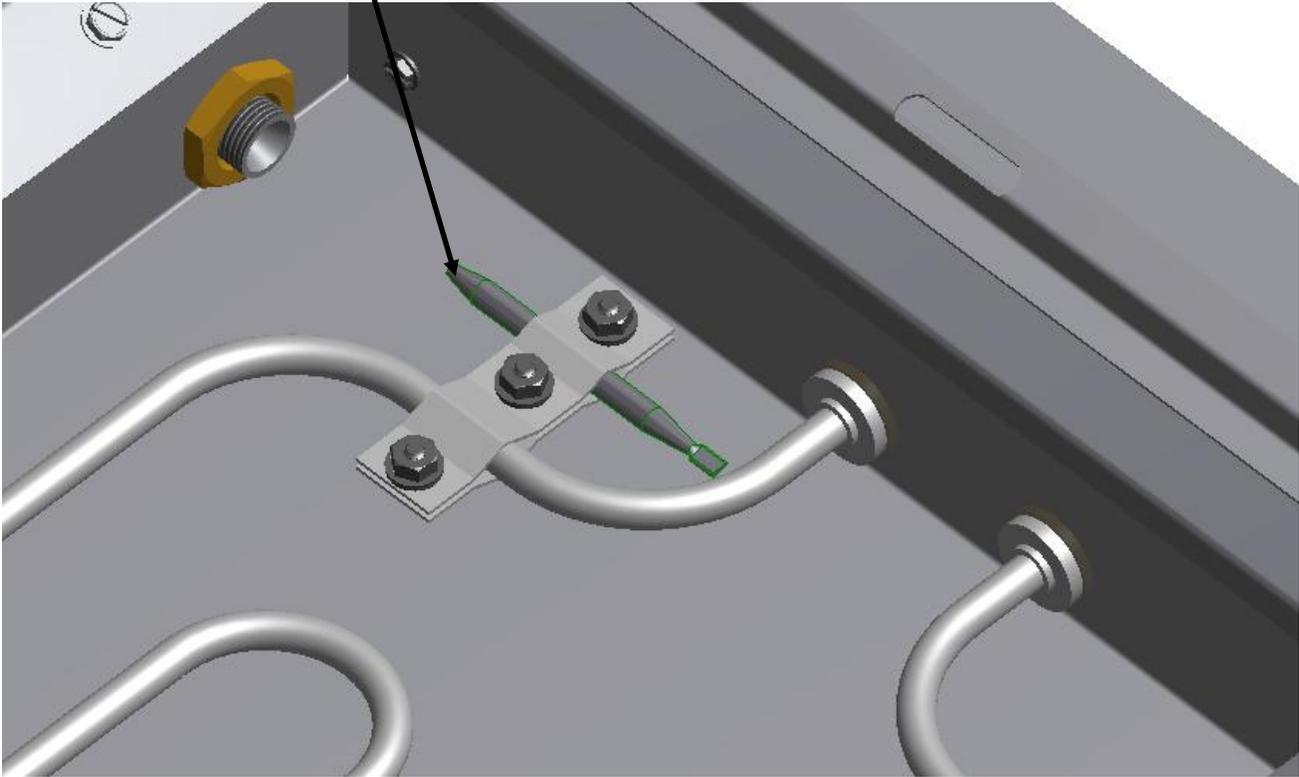
Brass Brush Part# 598025

Power Cord Part# 512092

Additional parts not listed are available. Please contact manufacturer for questions.

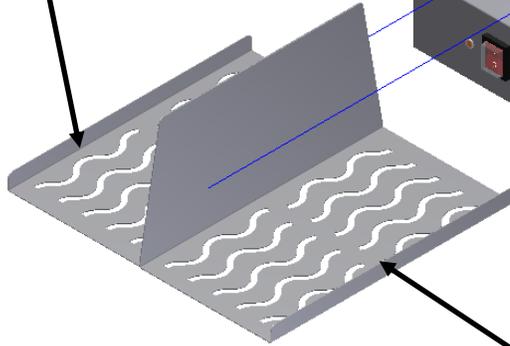
**Figure 2: Thermostat Blub**

Thermostat Bulb



## Figure 3: Inserting the Dog Trays

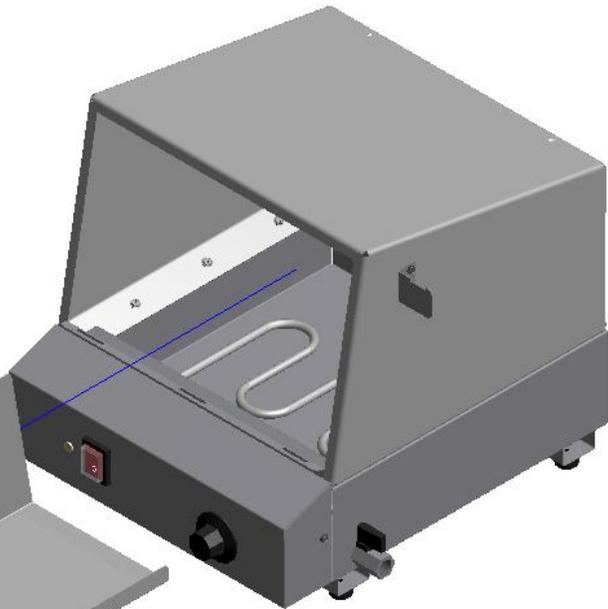
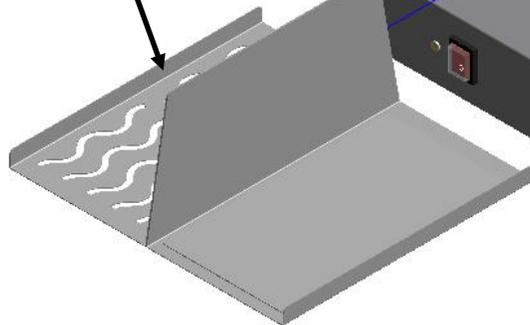
**Dog Tray**  
**Part # 501126**  
**(Qty 2)**



Insert one tray in at a time. If the second tray is too difficult to insert, bend ends inward while inserting.

**Stainless Steel Flat**  
**Part # 501127**

This unit comes with a stainless steel flat that sits on top of the dog tray.



## Figure 4: Inserting the Drop Door

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

