

Electric Fryer

Instruction Manual

#8087, #8088



 **GOLD MEDAL**[®]
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	⚠ 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.
	⚠ 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 ALWAYS wear safety glasses when servicing this equipment.
	⚠ WARNING Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.
	⚠ CAUTION Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.
	⚠ CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

NOTE

Improvements are always being made to Gold Medal Products equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal Products technical service department at 1-800-543-0862 for any questions about machine operations, replacement parts, or any service questions.

Installation Instructions

Inspection of Shipment:

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company. Gold Medal Products is not responsible for damage that occurs in transit.

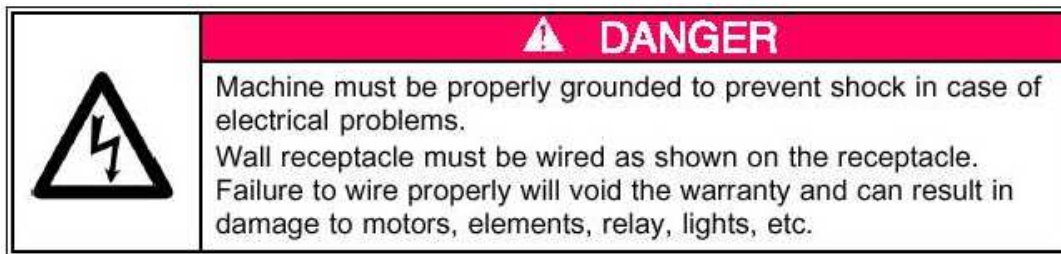
Setup:

Your new Fryer is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

Electrical Requirements:

The following power supply must be provided:

208/240 Volt, 50Hz Cycle, 7000/9000 watts, 33.7/37.5 amps



Your electrician must furnish sufficient power for proper machine operation. We recommend this warmer 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 Company'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.

Before You Plug In Machine:

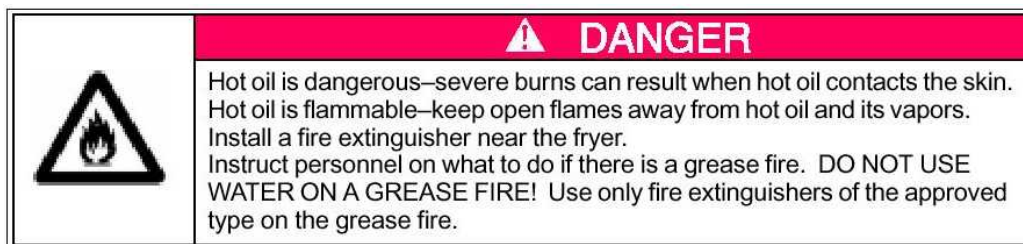
1. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a grounded to un-grounded receptacle adapter.

Important Fire Safety Notice

The building code in virtually all cities in North America requires that any fryer with more than a 7 pound oil capacity be operated under a vent hood with “Automatic Fire Extinguisher System”. This system is typically referred to as an “Ansul” or “Kiddie” system.

If you operate this fryer or any fryer outdoors in a concession trailer, booth or portable concession stand, you may not fall under the building code requirements.

All Gold Medal fryers have two thermostats. One thermostat works with the heat adjustment dial and controls the working temperature of the oil. The other is a high limit shut-down thermostat that operates in the event that the first thermostat should fail. We use the highest quality thermo-stats available. However, in time, all thermostats wear out. We therefore strongly suggest that you immerse a thermometer to check the oil temperature to make sure the thermostat is working.



Note: Use a Class B Fire Extinguisher, or other Extinguisher approved for Grease.

Installation

Remove the corrugated carton from your fryer. Check the fryer thoroughly for any damage which may have occurred in transit. Claims should be filed with the transportation company. We recommend you retain the shipping carton and packing in case you intend to return the machine for yearly maintenance.

- Place your fryer on a suitable bench or table. Locate your fryer in a protected place on a base or table strong enough to support it with the weight of the oil and sturdy enough that it cannot be knocked off its base.
- All fryers must have sufficient line voltage for proper operation. Refer to the Specifications section of this manual to find the outlet requirement.
- Be sure your power supply is installed properly and in accordance with local and national codes. There should be a switch located close to your fryer for emergency shut-off procedures.
- This machine must be properly grounded to prevent shock in case of electrical problems.
- We recommend you have an electrician check your wall receptacle for proper connections. Improperly wired receptacles may cause damage to your fryer.

IMPORTANT: Do not operate your fryer until it has been filled to the correct level as marked (notched) inside the tank.

Cautions

Hot oil is dangerous - severe burns can result when hot oil contacts skin.
Hot oil is flammable - keep open flames away from oil and vapors.
Do NOT introduce excessive amounts of water to fryer.

Advance Safety Measures

Consult your local fire protection agency for your area requirements. Check regularly to insure safe and proper function and adherence to code. Install an automatic fire extinguisher over the fryer and exhaust duct. Use only fire extinguishers of the approved type.

Place a thermometer capable of 400° F (or higher) in the oil above the heating element to monitor oil temperature.

Keep Fryer Area Clean and Maintained

Keep your floors clean and free of grease so no one slips and contacts the fryer. Keep filters and areas above the fryer clean. Oil-soaked lint or dust can ignite easily and flames spread quickly in such an environment.

Educate Personnel

Ensure that all personnel understand the hazards of hot oil. Instruct them on proper actions to take if they suspect any part of the fryer is malfunctioning. Educate your personnel on proper procedures to follow if a grease fire should occur.

If your fryer malfunctions, have it serviced by a qualified servicer.

IMPORTANT: If your fryer starts to smoke or boil abnormally, cut off power supply and determine the reason why the fryer is overheating before attempting to use it again. There should be a switch readily available near your fryer for emergency shut-off procedures.

Do NOT use water on a grease fire!

Never direct the extinguisher in a manner that would blow grease out of the oil tank.

Operation

Controls and their functions

Main Power Switch

Switches between the "OFF" position, "PREHEAT" position, and "NORMAL OPERATION" position.

Temperature Control

Turns the fryer ON and sets to the desired temperature.

Pre-Heat Pilot Light

Indicates that the main power switch is in the "PREHEAT" position and the element is heating at 3000 watts only.

Normal Operation Pilot Light

Indicates that fryer is heating at full wattage

High Limit Indicator Light

Indicates that the high limit thermostat has opened and/or the power head is not properly seated on the tank.

High Limit Control

Will shut off heat if temperature control malfunctions. The hi limit "RESET" switch will reset only after the fryer has cooled to normal operating temperatures.

Before operating for the first time, the inside of the fryer should be rinsed and then thoroughly dried before adding oil. Fill your fryer with oil until it reaches the correct level as marked (notched) inside the tank.

Important Operating and Quality Control Tips

- Don't overheat. Don't fry if the oil temperature exceeds 375° F.
- Don't waste money Use only high quality heavy duty frying shortening.
- Don't fry food in broken-down frying shortening. Broken down oil is thinned, darkened.
- Don't overload the frying tank.
- Don't shake breaded items over fryer.
- Don't salt items over fryer.
- Don't introduce excessive amounts of water to fryer.
- Don't fill the basket more than half full.
- Don't thaw frozen foods before frying.

MAINTENANCE INSTRUCTIONS

	 DANGER Do NOT immerse the equipment in water. Unplug your machine before servicing.
	 WARNING Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.
	 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.

ORDERING SPARE PARTS

*** Always speak to a Gold Medal Products Technical Service Advisor before ordering any parts to help ensure accuracy for your product. Included diagrams may not be the latest information.**

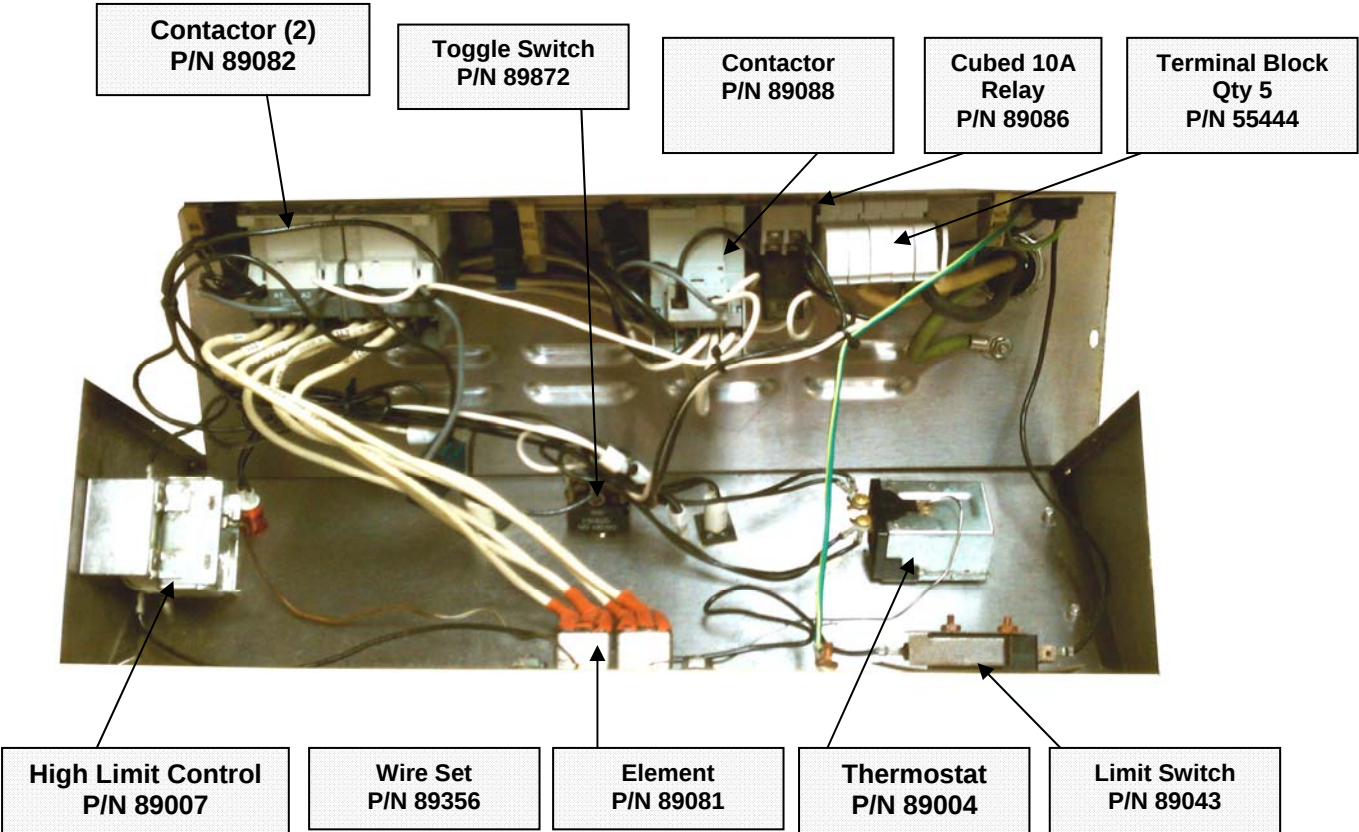
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model name, serial number, and date of manufacture (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

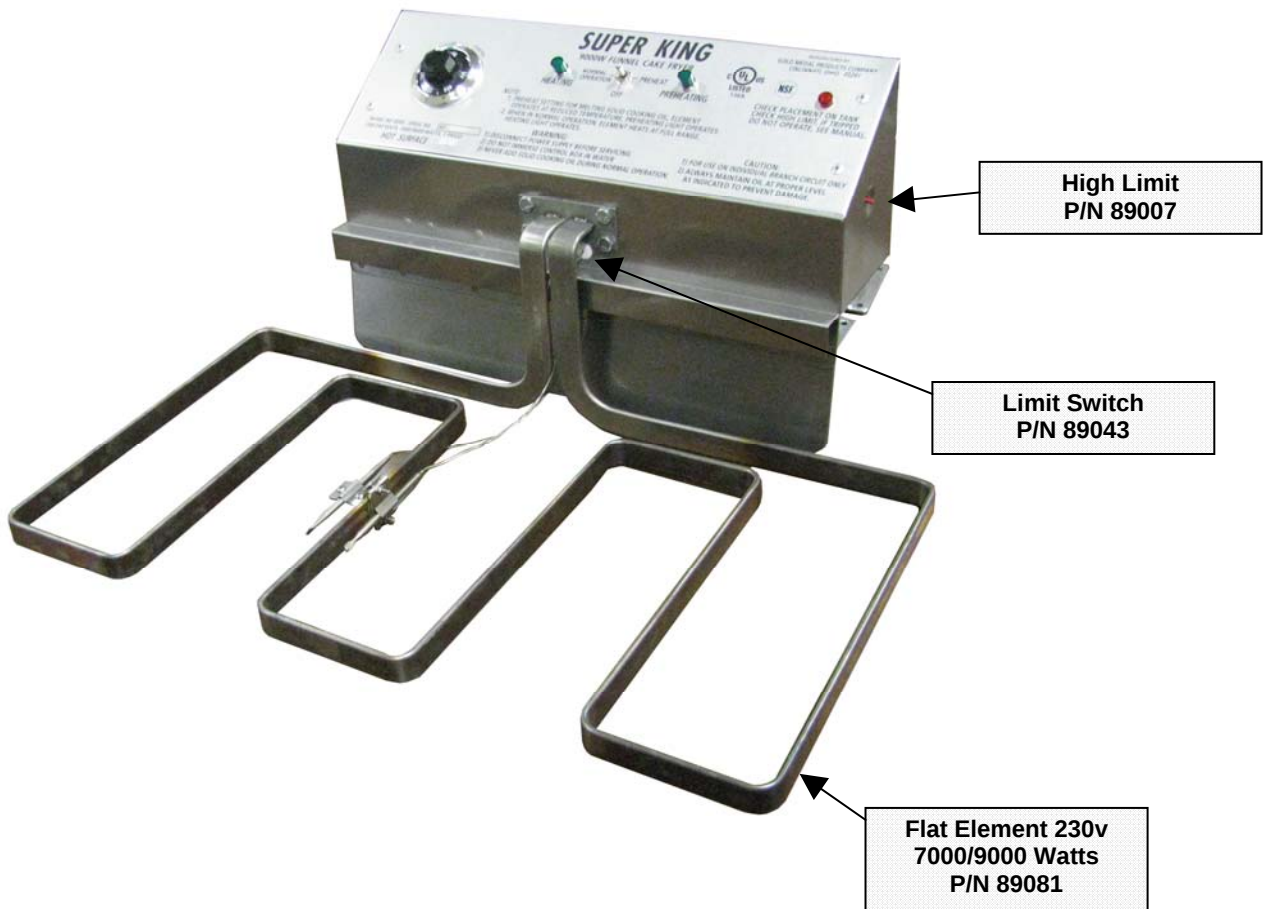
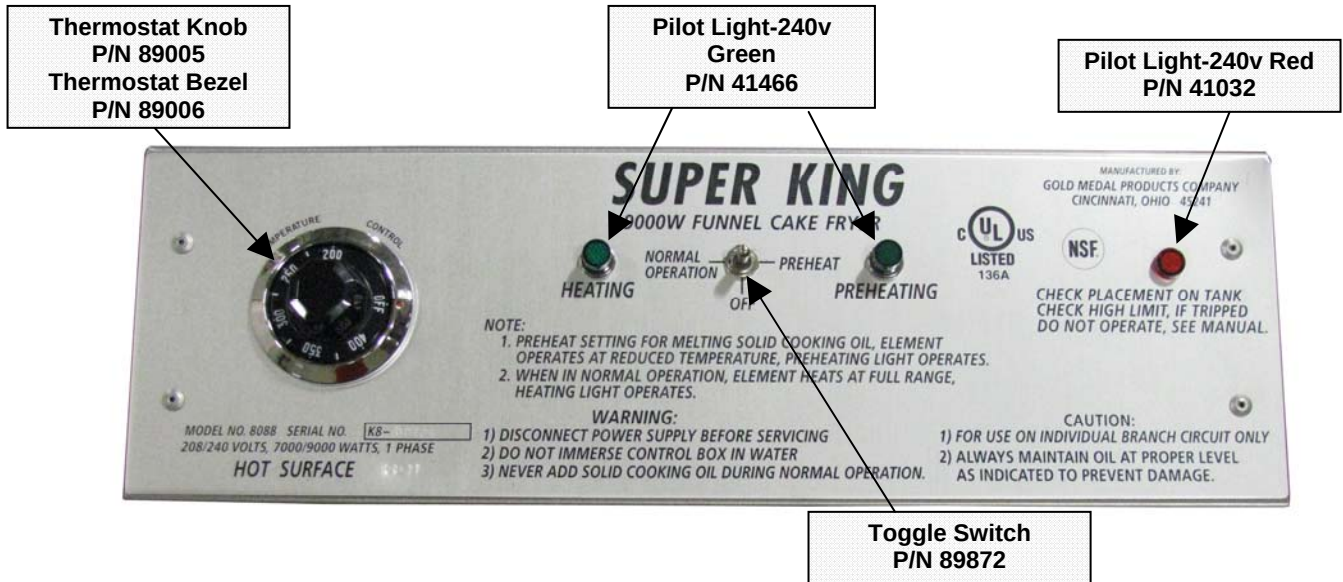
Or, place orders by phone or online:

(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

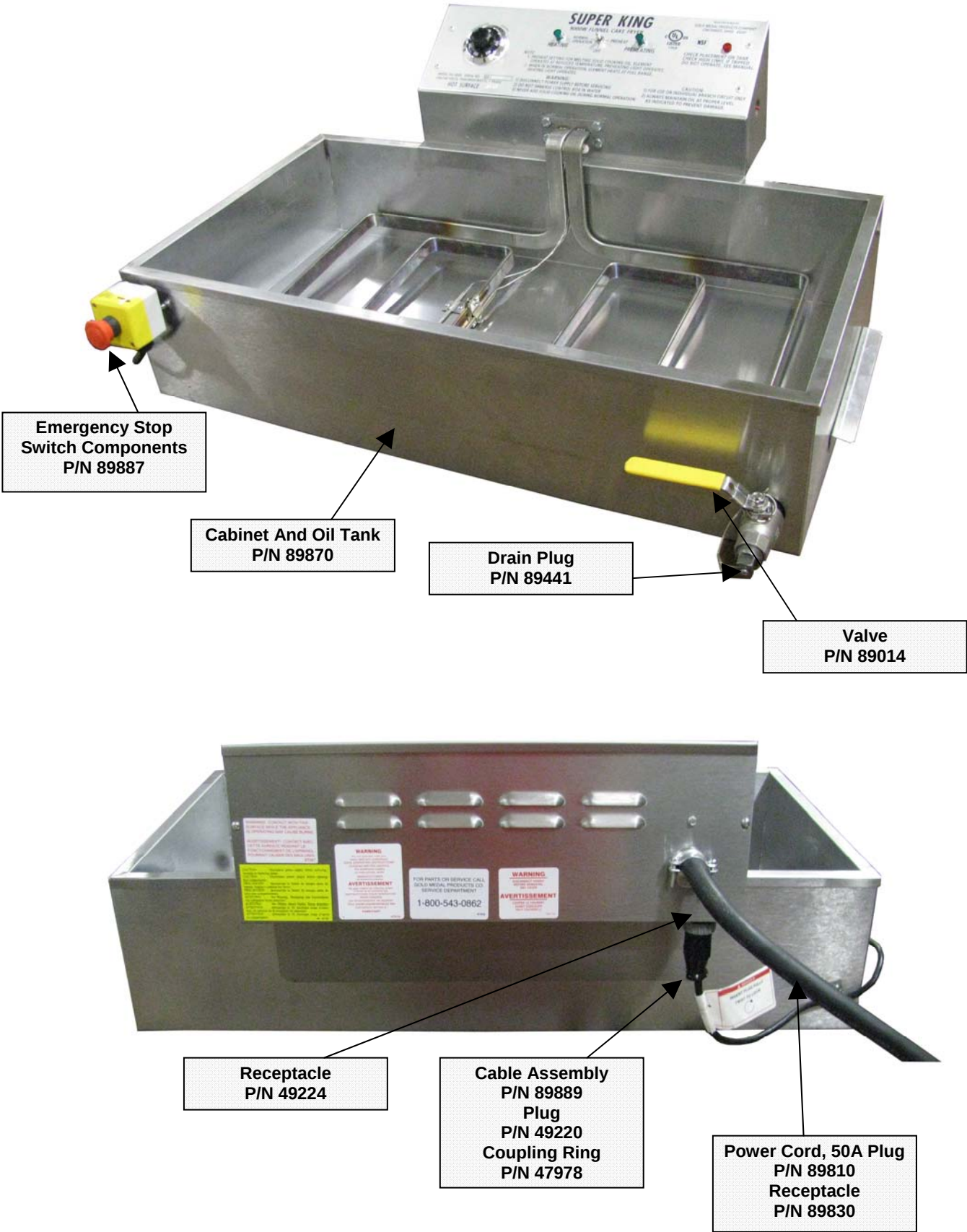
Parts Breakdown



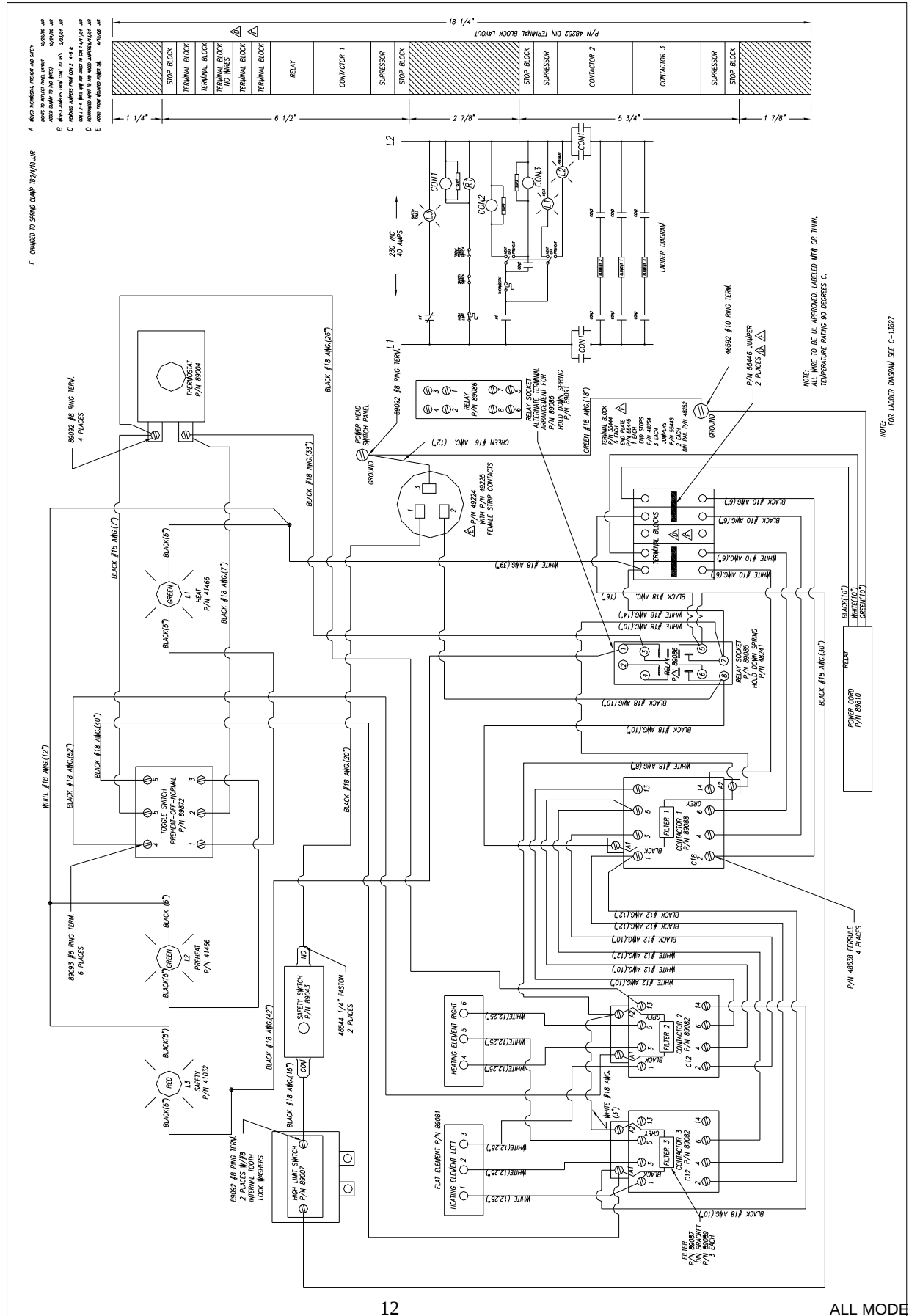
Electric Fryer



Electric Fryer



Electrical Schematic



WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

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. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

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 COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY 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.



GOLD MEDAL PRODUCTS COMPANY

10700 Medallion Drive

Cincinnati, Ohio 45241-4807 USA

www.gmpopcorn.com

Phone: 1-800-543-0862

Fax: 1-800-542-1496

© The text, descriptions, graphics and other material in this publication are the proprietary and exclusive property of Gold Medal Products Company and shall not be used, copied, reproduced, reprinted or published in any fashion, including website display, without its express written consent.