

FUNNEL CAKE FRYER

Instruction Manual

Models: **8078** / FC-4, **8082** / FC-6, and **8090** / FC-4



 **GOLD MEDAL**
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

GAS SAFETY PRECAUTIONS



DANGER

Gas is safe when used properly, but can be very dangerous when used improperly. We suggest that installation be carefully made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.



DANGER

Hot oil is dangerous—severe burns can result when hot oil contacts the skin. Hot oil is flammable—keep open flames away from hot oil and its vapors. Install a fire extinguisher near the fryer. Instruct personnel on what to do if there is a grease fire. **DO NOT USE WATER ON A GREASE FIRE!** Use only fire extinguishers of the approved type on the grease fire.



DANGER

Do not use a match or flame to check for leaks - you may cause a fire or explosion!



WARNING

Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING

Instructions on what to do when a user smells gas can be obtained from the local gas supplier. These instructions must be posted in a prominent location where the unit is to be operated.



WARNING

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



CAUTION

This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

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.

INSTALLATION INSTRUCTIONS

Checking Shipment:

Unpack carton and check thoroughly for any damage, which may have occurred during transit. Damage claims should be filed immediately with the transportation company.

Note: Make sure the funnel cake fryer is placed and operated on a flat, level surface.

Electrical Requirements:

The model **8078** must be operated on a dedicated line. This machine was designed to be operated on a **230 Volt – 30 Amp**. electrical outlet. Your electrician must supply the specified power to the machine.

The models **8082**, and **8090**, must be operated on a dedicated line. These models were designed to be operated on a **230 Volt – 50 Amp**. electrical outlet. Your electrician must supply the specified power to the machine.

Machine Specifications:

	8078	8082	8090
Voltage	230	230	230
Wattage	5500	6600	6600
Amperage	24	28.7	28.7
Phase	1	1	1
Shortening Capacity (Approximation - Lbs.)	55 lbs.	68 lbs.	55 lbs.

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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 an 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 fall under the building code requirements.

Consult your local fire protection agency for specific area requirements regarding commercial fryers. Check regularly to insure safe, proper function and adherence to local code.

All Gold Medal fryers have two thermostats. One thermostat works with the heat adjustment dial to control the working temperature of the oil. The other is a high limit shutdown thermostat that operates if the first thermostat should fail. We use the highest quality thermostats available. However, in time, all thermostats wear out. Keep a thermometer immersed in the oil to monitor the set temperature and thermostat accuracy at all times.

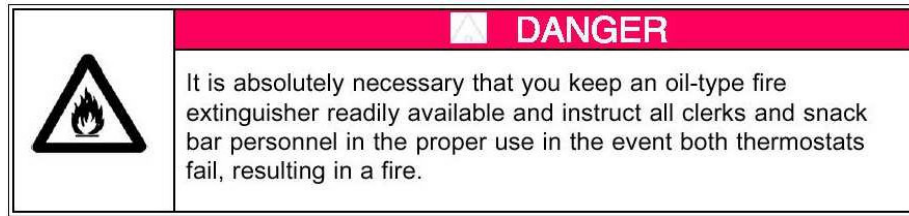
INSTALLATION

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 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 Electrical requirements section of this manual to find the outlet requirement. (**Located on Page 3**)
- Be sure your power supply is installed properly and in accordance with local and national codes.
- This machine must be properly grounded to prevent shock in case of electrical problems.
- We recommend that 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) on the inside of 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 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 service technician.

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.

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

FRONT MOUNTED OFF/ON SWITCH – Turns power on to the fryer. Disconnect by a plug on the bottom left side of the power head.

HEAT SELECTOR SWITCH – Switches between the “Preheat” position, and “Normal Operation” position.

TEMPERATURE CONTROL – Turns the fryer on, and controls the temperature of the cooking oil.

PREHEAT PILOT LIGHT – Indicates that the main power switch is in the “Pre heat” position, and the element is heating at 1/3 of the rated wattage. **Note:** The preheat position is used for melting solid shortening.

NORMAL OPERATION LIGHT – Indicates that the fryer is heating at full wattage.

POWER LIGHT – When “off” - indicates that the high limit thermostat has opened, the power head is not properly seated on the tank, or front mounted “off/on” switch is set to “off”.

HIGH LIMIT CONTROL – Will shut off heat if the temperature control malfunctions. The high limit “RESET” switch will only reset 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 until the oil temperature exceeds 375° F.
- Don't waste money! Use only high quality, heavy duty, frying shortening.
- Don't fry foods in broken down fry 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 frying basket(s) 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

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

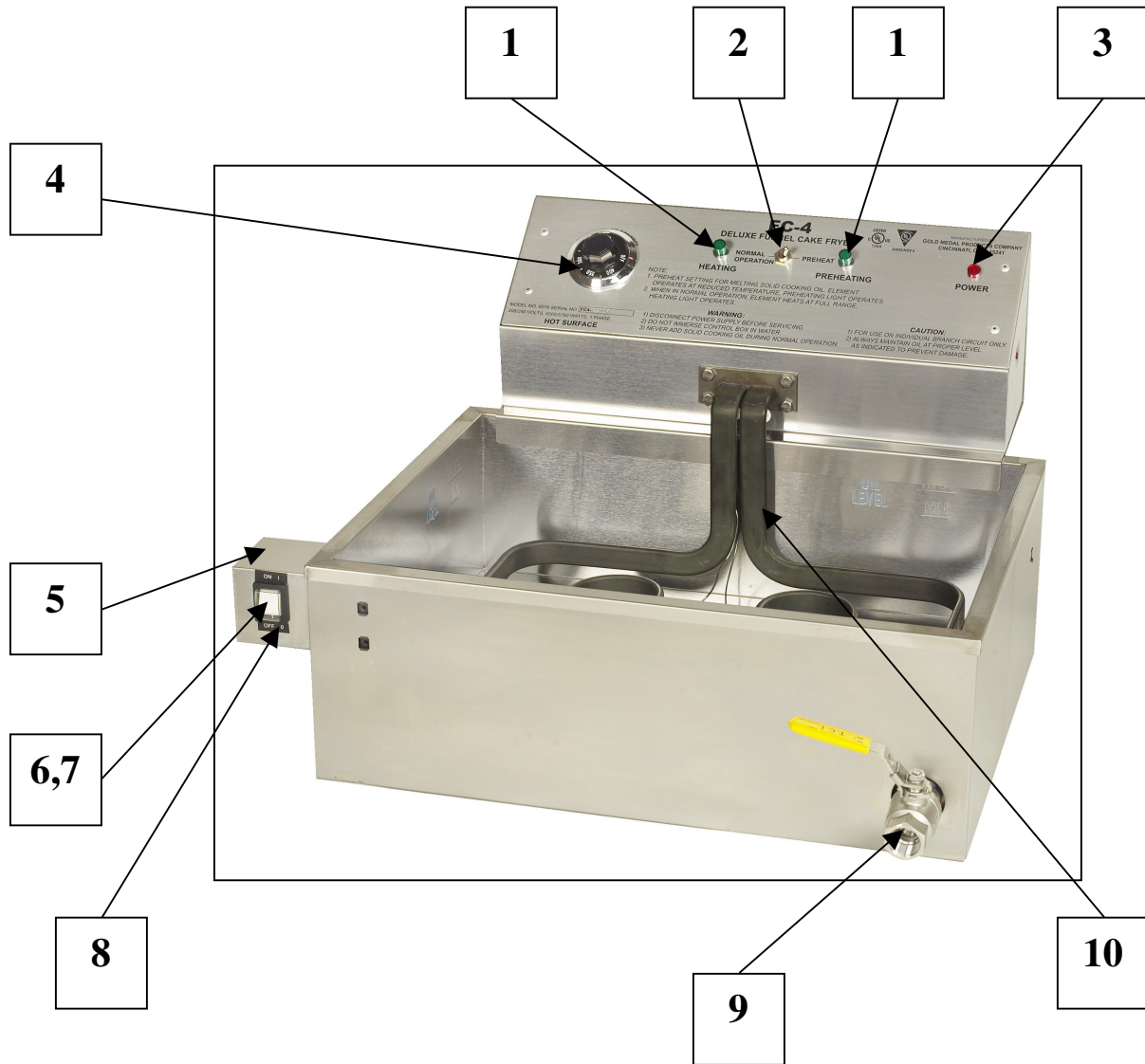
Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

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

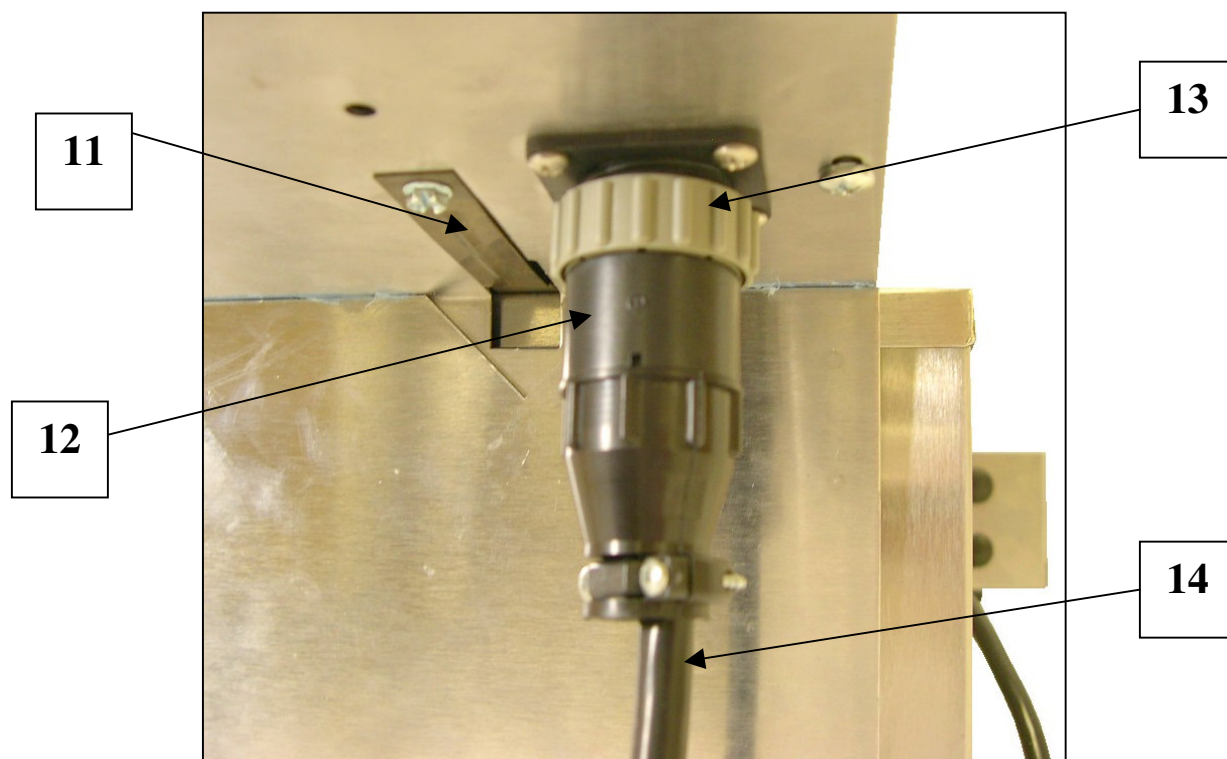
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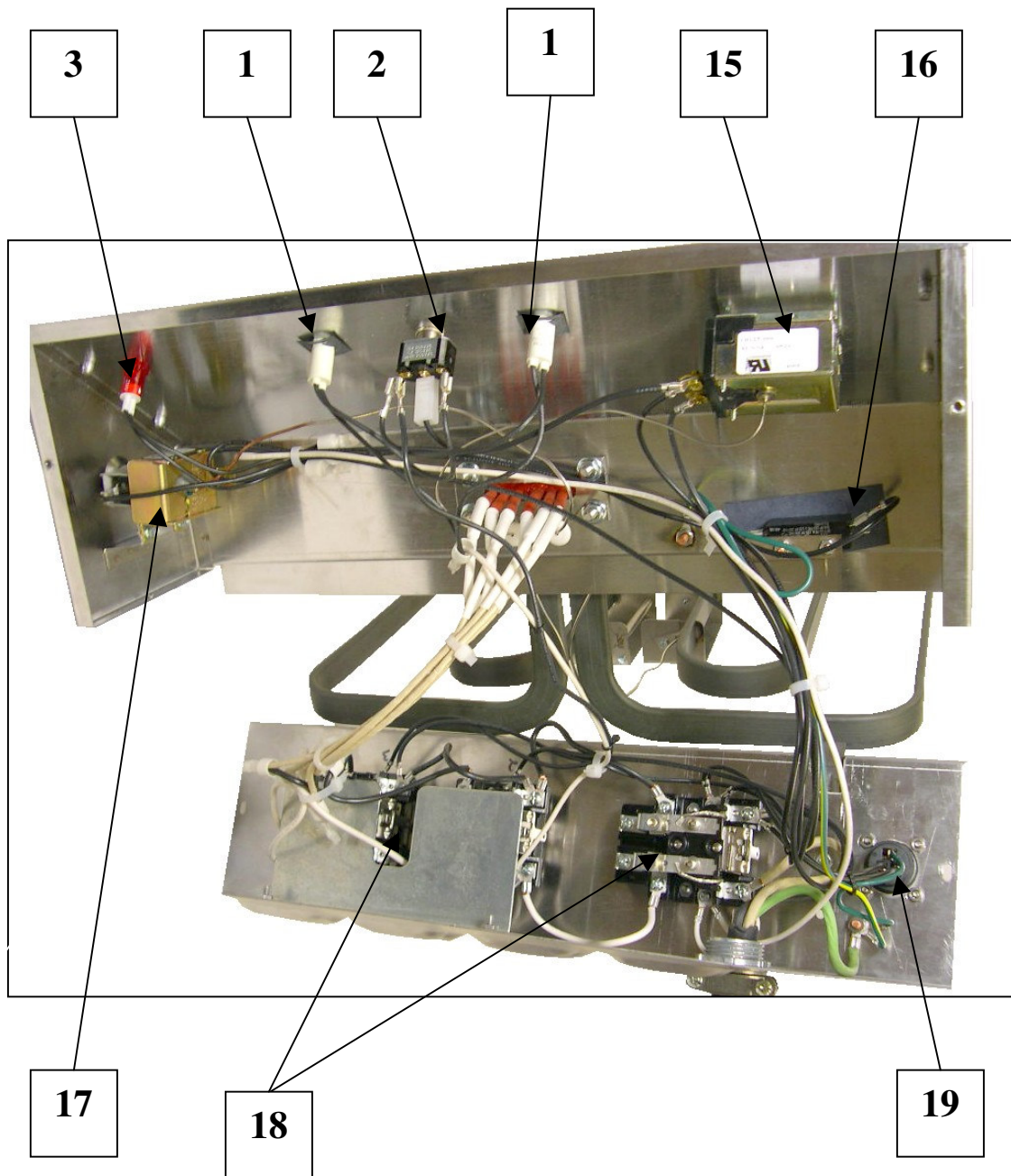
PARTS BREAKDOWN – FRONT VIEW



PARTS BREAKDOWN – REAR VIEW



PARTS BREAKDOWN – INSIDE CONTROL PANEL

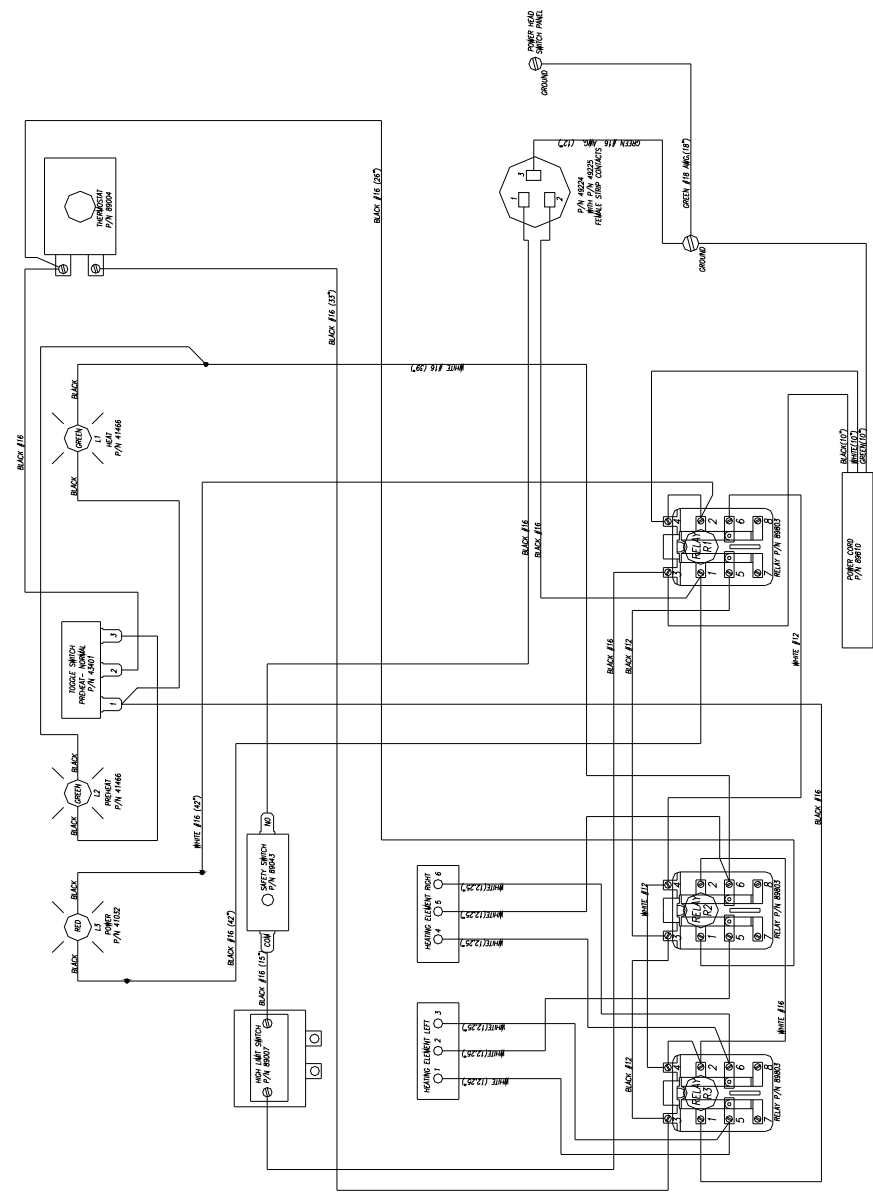


PARTS LIST

	8078	8082	8090	
Item No.	Part No.	Part No.	Part No.	Description
1	41466	41466	41466	Pilot Light - 240V Green
2	43401	43401	43401	Toggle Switch - SPDT
3	41032	41032	41032	Pilot Light - 240V Red
4	89005	89005	89005	Thermostat Knob
5	89888	89888	89888	Switch Box
6	48615	48615	48615	Rocker Switch - DPDT
7	48786	48786	48786	Rocker Switch Cover
8	13015	13015	13015	Rocker Switch Label
9	89014	89014	89014	Valve
10	89886	89897	89897	Heating Element
11	89039	89039	89039	Actuator Switch Bracket
12	49220	49220	49220	Plug Assy.
13	47978	47978	47978	Coupling Ring
14	89889	89889	89889	Cable Assembly
15	89004	89004	89004	Thermostat / Temperature Control
16	89043	89043	89043	Limit Switch - 15 Amp
17	89007	89007	89007	Hi-Limit Control
18	89803	89803	89803	Relay / 40 Amp - DPDT
19	49224	49224	49224	Square Flanged Receptacle
*	89170	89810	89810	Power Supply Cord
*	8078	8079	8079	Power Head Complete

* Not Shown

ELECTRICAL SCHEMATIC – MODELS: 8078, 8082, 8090



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.

NOTE: This equipment is manufactured and sold for commercial use only.



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