

Part No. 85073
Revised: September 2009

FENCE GRILLS

Instruction Manual
Models #8160 AND #8161



 **GOLD MEDAL**®

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock. Do NOT immerse this unit in water. Do not use excessive water when cleaning. Always unplug the equipment before cleaning, or servicing.

	⚠ 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 a receptacle.

	⚠ WARNING
	Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

	⚠ 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.

	⚠ 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.

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.

FENCE GRILL INSTALLATION

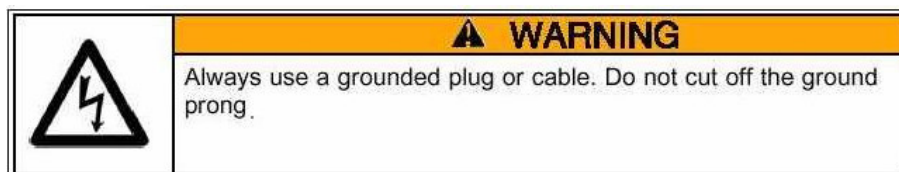
CHECKING SHIPMENT

Unpack the shipping crate and check thoroughly for any damage which may have occurred in transit. Any claims should be filed immediately with the transportation company.

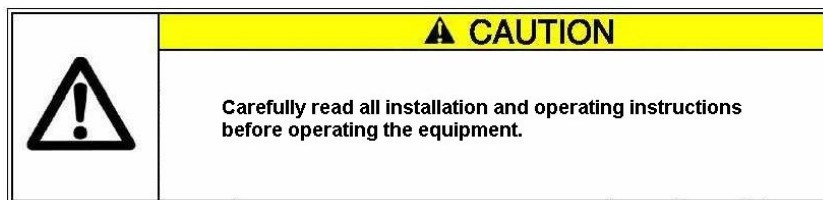
ELECTRICAL REQUIREMENTS

Voltage for your grill is 120 Volt, 60 Cycle, single phase. The 8160 will draw a maximum of 12.6 amps and the 8161 a maximum of 14.6 amps. Your electrician must furnish sufficient current for the proper operation of your machine. We recommend that this machine be installed on a dedicated line.

NOTE: These instructions apply to all machines manufactured after 3/20/2004.



OPERATING INSTRUCTIONS



CONTROLS AND THEIR FUNCTIONS

HEAT CONTROLS

(2) Heat controls to cover the upper and lower zones. These controls have a positive OFF and are variable from low to high.

ON/OFF SWITCH

Provides power to the motor and the heat controls with a built in pilot light to indicate that there is power to the unit.

EASY STEPS FOR USING UNIT

1. Wipe grill clean prior to operation by using a damp washcloth.
2. Place fence on grill by aligning the pins on the grill with the slots in the fence.
3. Turn the on / off switch on. Turn heat controls fully clock-wise to high position.
4. Pre-heat grill for 15 minutes.
5. Place pre-cooked product on grill between the fence rails.
6. Cook for 20-30 minutes and check product temperature with thermometer provided. (Should be 150 Degrees F.) Adjust heat as necessary to raise the temperature of the food to 150 degrees Fahrenheit.
7. Carefully remove and serve product.

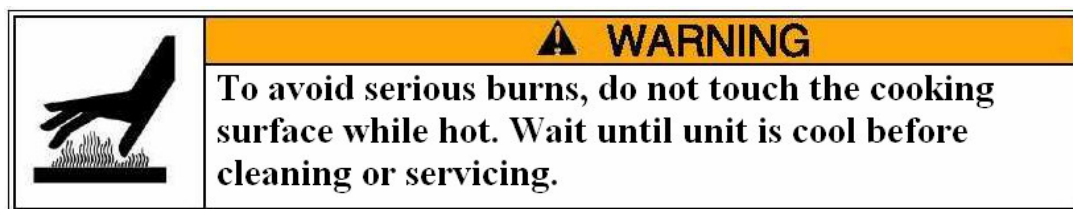
CARE AND CLEANING

The stainless steel body of the Fence Grill is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. NEVER USE ABRASIVES on the stainless steel body, cooking surface, or fence.

Cleaning Procedure:

Turn Fence Grill off and allow to cool for at least 2 hours before starting the cleaning procedure.

1. Unplug grill
2. Take fence off of cooking surface. Clean fence with soap and water.
3. Empty drip pan.
4. Wash drip pan as necessary with soap and water.
5. Clean stainless steel portion of unit with damp cloth and dry.
6. Clean cook top and fence with Watchdog Concession Equipment Cleaner. (Gold Medal Item #2580)



MAINTENANCE INSTRUCTIONS

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse in water. Always unplug the equipment before cleaning or 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 desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.

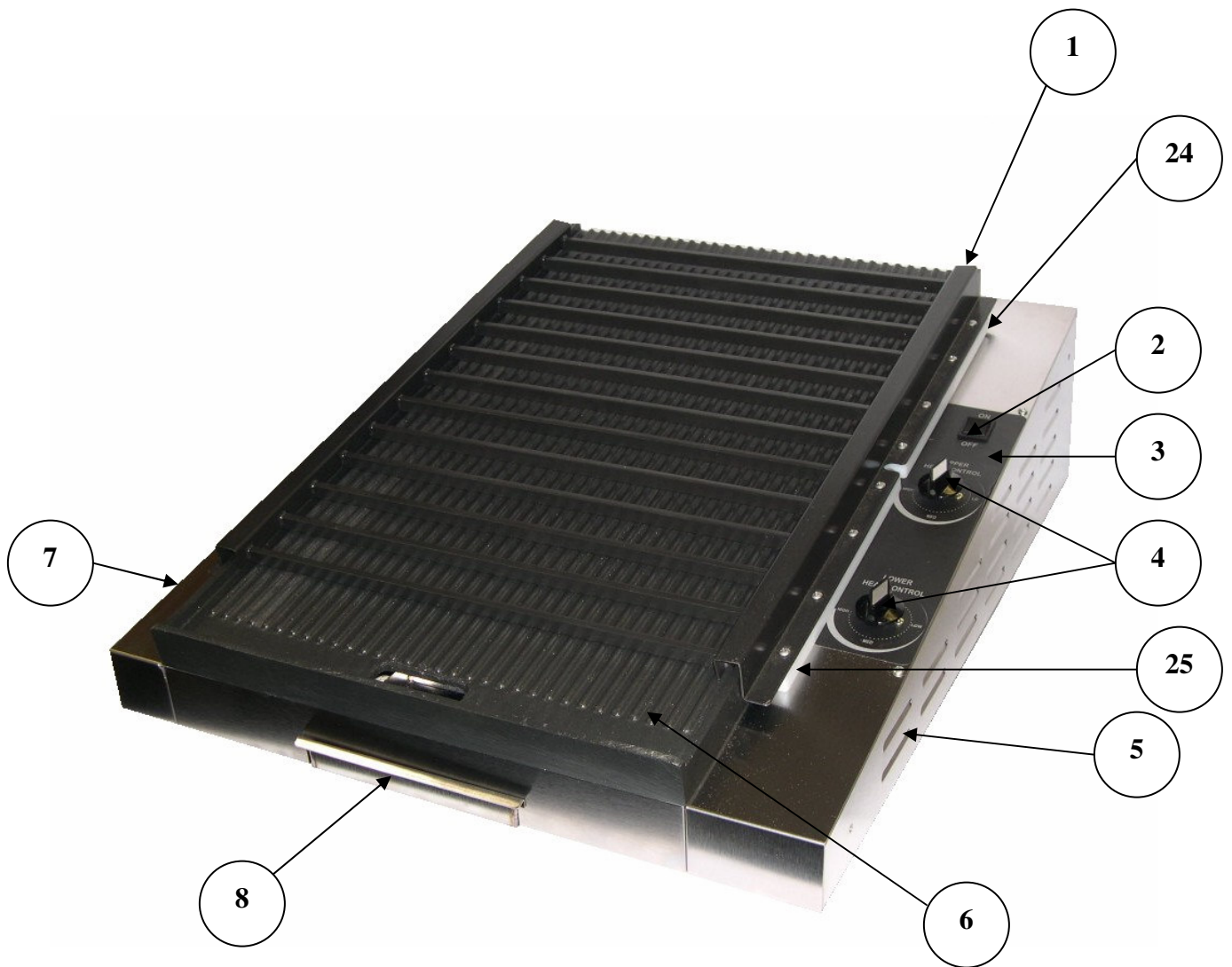
Address all parts orders to:

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

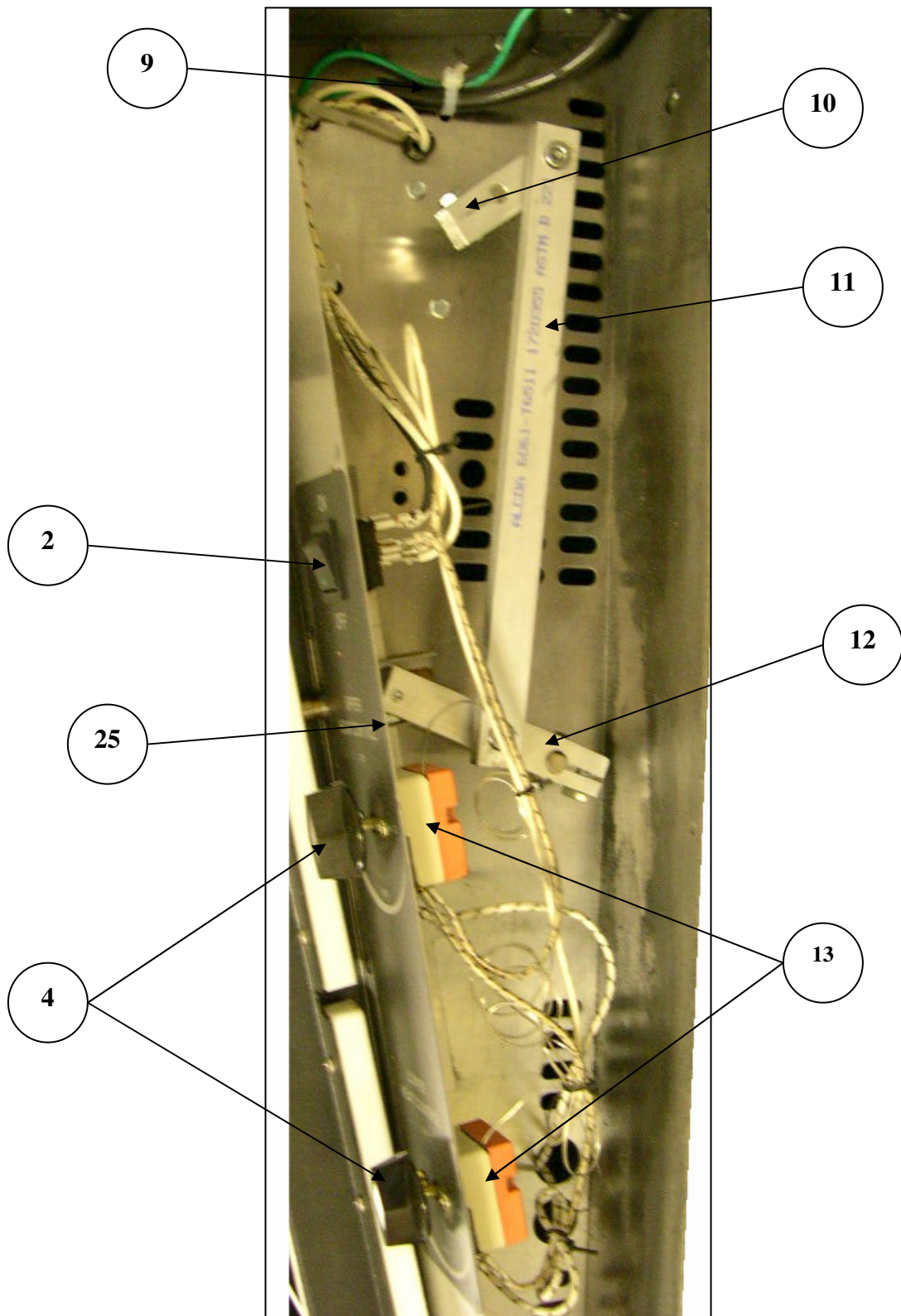
or, place orders at:

(513) 769-7676
(800) 543-0862
Fax: (513) 769-8500
E-Mail – info@gmpopcorn.com

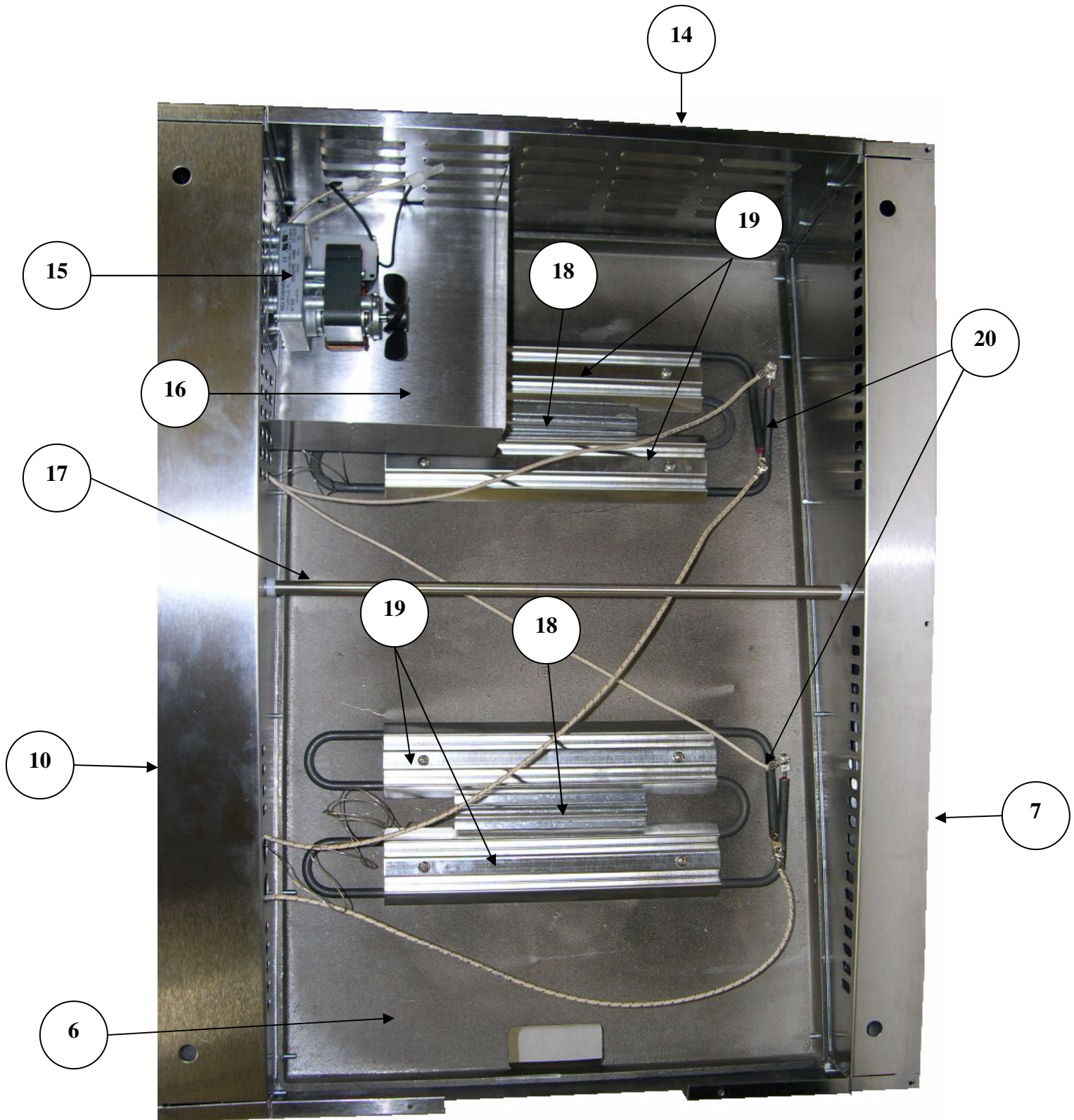
Parts Breakdown – Top View



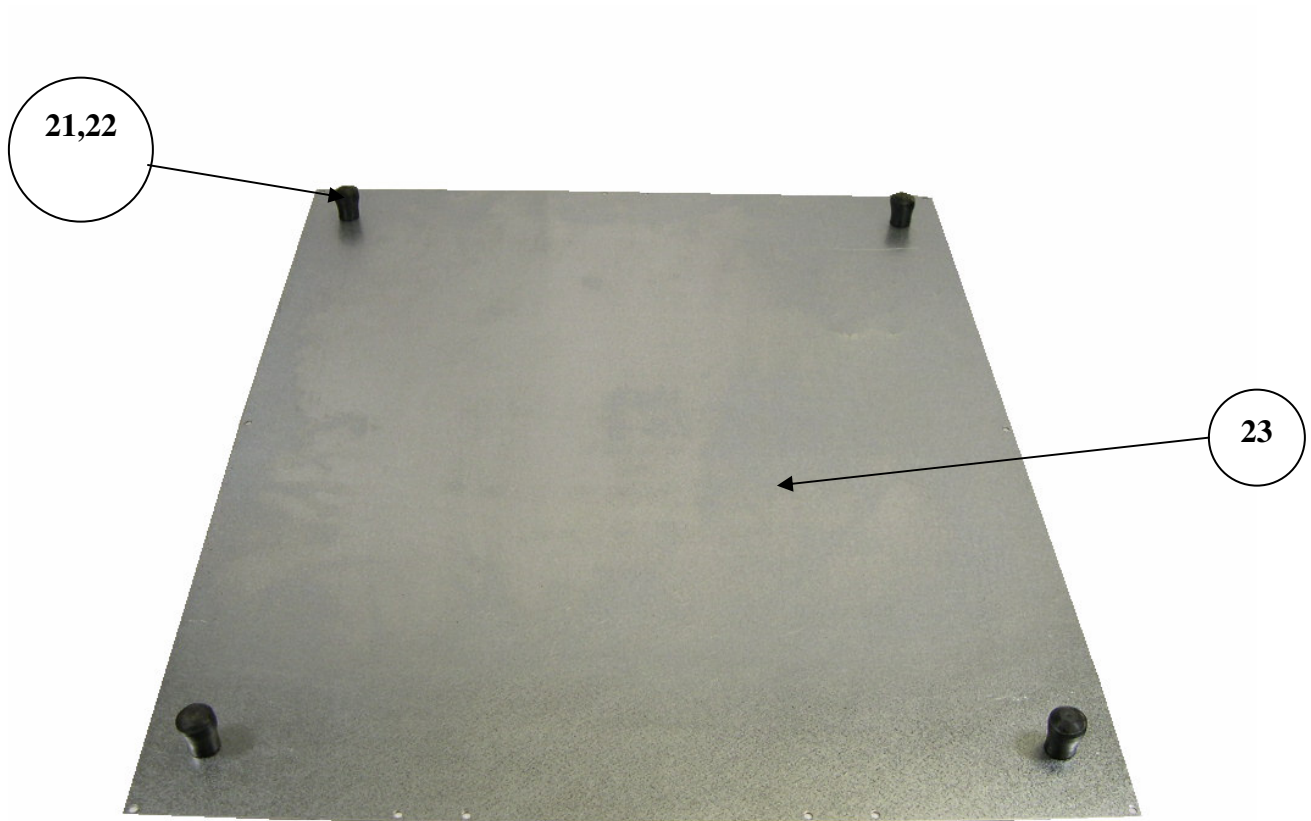
Parts Breakdown – Side View



Parts Breakdown – Bottom View



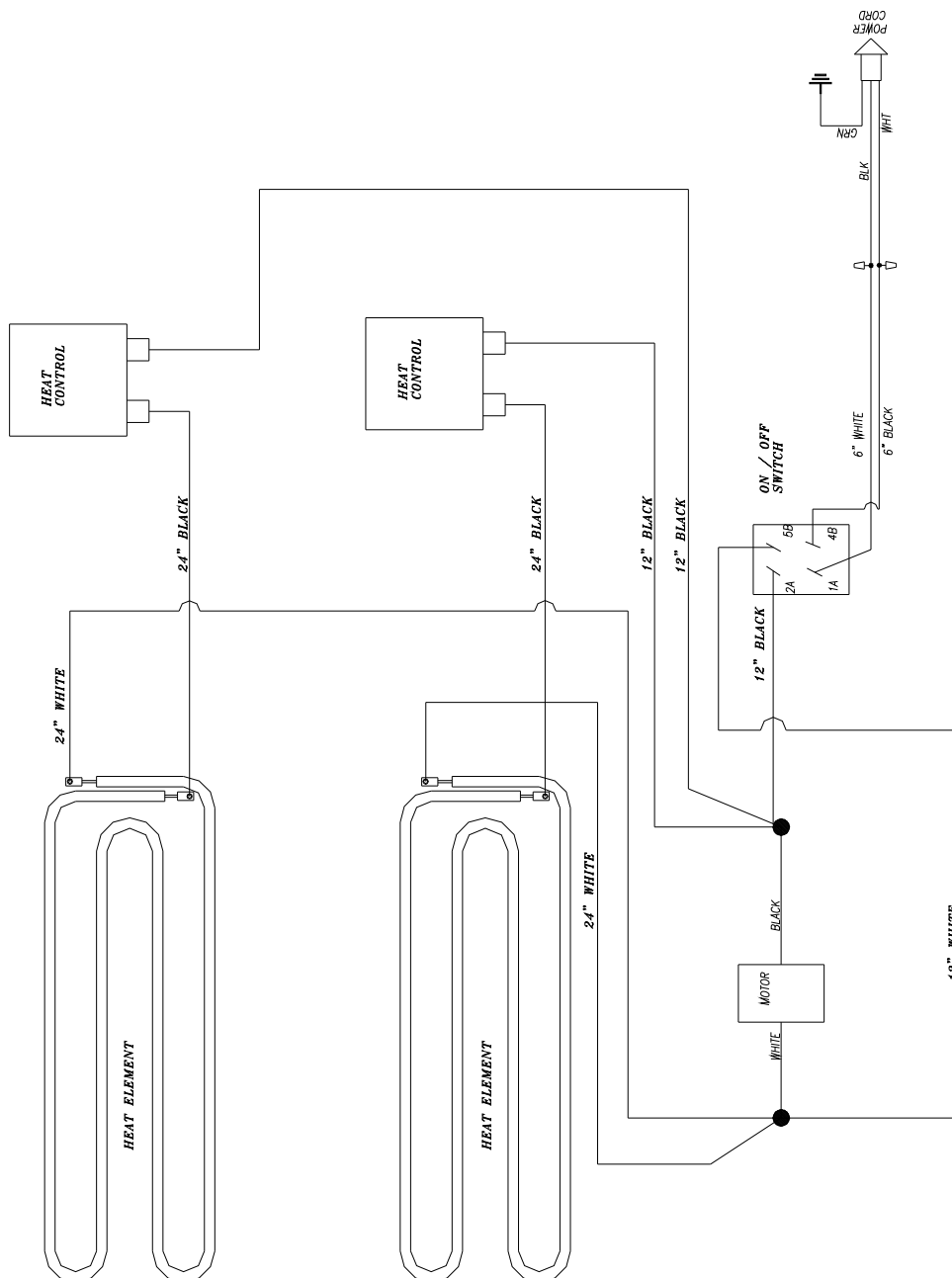
Bottom Plate Assembly



PARTS LIST – FENCE GRILL

Model #	8160	8161		
Item #	Part #	Part #	Description	Qty.
1	85053	85071	Fence	1
2	42798	42798	Lighted Rocker Switch	1
3	85049	85049	Control Label	1
4	87049	87049	Heat Control Knob	2
5	85059	85059	Right Side Weldment	1
6	85000	85035	Cook Plate	1
7	85058	85058	Left Side Weldment	1
8	85097	85041	Drip Pan	1
9	87085	87085	Lead-In Cord Assy.	1
10	69860	69860	Motor Link	2
11	69858	69858	Drive Bar	2
12	69859	69859	Drive Link	2
13	85002	85002	Heat Control	2
14	85019	85039	Rear Panel	1
15	17477	17477	Motor	1
16	85060	85060	Motor Shield	1
17	69861	69701	Crossbar	1
18	85040	85040	Element Clamp	4
19	85027	85027	Element Clamp Retainer	4
20	85108	85110	Heat Element	2
21	47328	47328	Glide	4
22	49123	49123	Crutch Tip	4
23	85020	85048	Bottom Cover	1
24	85051	85051	Fence Glides	4
25	69704	69704	Roller Bearing	2

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.

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



GOLD MEDAL PRODUCTS COMPANY

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