



Instruction Manual

Gas Funnel Cake Fryer

Model No. 5099NS



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



SAFETY PRECAUTIONS

	 DANGER
	<p>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.</p> <p style="text-align: right; font-size: small;">001_010914</p>

	 DANGER
	<p>DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion!</p> <p style="text-align: right; font-size: small;">003_010914</p>

	 DANGER
	<p>Never add water to hot oil. When water is added to hot oil a stream explosion may ensue spattering hot oil resulting in serious burns or more seriously hot oil in someone’s eyes.</p> <p style="text-align: right; font-size: small;">024_010914</p>

	 DANGER
	<p>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. Keep a fire extinguisher near this unit. Instruct personnel on what to do if there is a grease fire. DO NOT USE WATER ON A GREASE FIRE! Use only fire extinguishers approved for grease, oil, and electric fire.</p> <p style="text-align: right; font-size: small;">002_102214</p>

	 DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_020416</p>

	 WARNING
	<p>DO NOT store or use gasoline, or other flammable vapors and liquids, in the vicinity of this equipment.</p> <p style="text-align: right; font-size: small;">004_010914</p>



SAFETY PRECAUTIONS (continued)

	⚠ WARNING
	<p>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.</p> <p style="text-align: right; font-size: small;">005_010914</p>

	⚠ WARNING
	<p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">009_092414</p>

	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p>

	⚠ WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	⚠ WARNING
	<p>Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p style="text-align: right; font-size: small;">022_060215</p>

	⚠ WARNING
	<p>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 instructions before operation.</p> <p style="text-align: right; font-size: small;">012_010914</p>



SAFETY PRECAUTIONS (continued)

	 WARNING	
	This machine is NOT to be operated by minors.	
		007_010914

Note: Improvements are always being made to Gold Medal’s equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal’s Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. (Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.) General images may be used in manual for reference only.

INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, since it is beyond our control (reference warranty in back of manual).

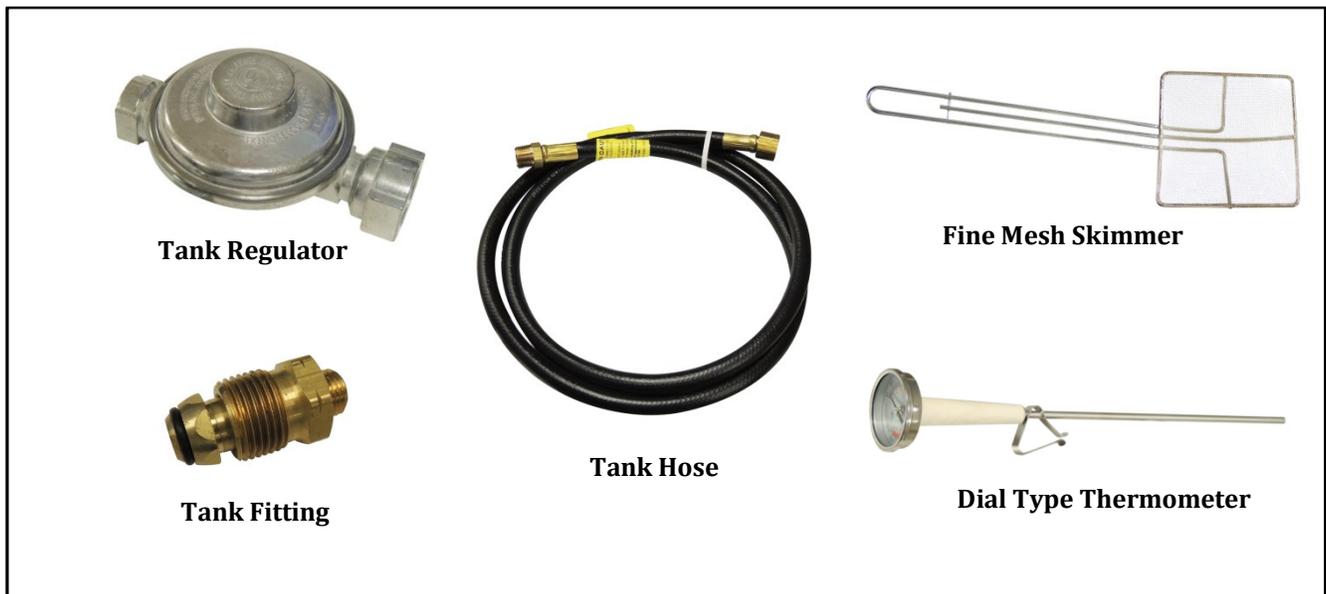
Manual

Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

5099NS: Gas Funnel Cake Fryer

Items Included with this Unit



Setup

This unit is fully assembled and has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. This unit is for outdoor use only.
3. Place the fryer in a protected location on a level, sufficiently stable base or table, where it cannot be knocked off. The base or table must be strong enough to support the fryer when full of oil. Adjust the Case Levelers as needed (see image below).
4. Observe the following clearances to ensure proper air supply and maintenance:
 - Minimum of 10 inches clearance on each side of unit.
 - Minimum of 10 inches clearance on front and back of unit.
5. Bolt the unit to the counter to secure it from tipping. To restrain the fryer, use 3/8-16 bolts through the counter into tapped holes in the bottom of the fryer.
6. Set the thermometer bracket on the rim of the tank in a convenient location, where the dial thermometer can be inserted and monitored without reaching over the tank.
7. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).





Gas Installation Instructions

Gas Requirements

The 5099NS is designed for Propane only. Converting this unit to an alternate fuel source will void the warranty and may cause a dangerous condition.

5099NS: Propane Gas, 95,000 BTU/HR

NOTE: This fryer must be attached to a minimum of 80-100 pound LPG cylinder. The unit will not operate properly on small (20-40 lb.) cylinders. For outdoor use only.

Gas Installation

	! 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. 001_010914

When installing this gas unit in the United States, you must conform with local codes, or in the absence of local codes, with National Fuel Gas Code, ANSI Z223.1 (latest edition).

NOTE: Some local codes may require ventilation hoods or automatic fire systems. During any pressure testing of the gas supply piping system at pressure equal to or less than 1/2 psig (3.45 kPa), the appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve.

After installation, all gas connections must be checked for leaks with a soap solution (see Checking for Gas Leaks section of this manual).

	! CAUTION
	Be sure to observe all clearances for this unit. Refer to the Setup Section of this manual to ensure proper air supply and adequate clearance for servicing and installation of this gas unit. 033_042814



Important Fire Safety Notice

Consult your local fire protection agency for your area's requirements. Check local fire protection requirements regularly to ensure compliance with local codes and proper operation. Have a fire extinguisher near the fryer. (Use only fire extinguishers approved for grease, oil, and electrical fires.)

A thermometer (capable of 500°F or higher) should be immersed in the oil to monitor the oil temperature and make sure the unit is operating properly.

	 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. Keep 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 approved for grease, oil, and electric fire.
	002_020314

Advanced Safety Measures

KEEP FRYER AREA CLEAN AND MAINTAINED

- Keep your floors clean and free of grease to prevent slips, accidents, and contact with a hot fryer.
- Keep filters and areas above the fryer clean. Oil-soaked lint or dust can ignite easily and flames spread quickly in an oily environment.

EDUCATE PERSONNEL

- Ensure 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.

If your fryer malfunctions, have it serviced by Qualified Service Personnel.

IMPORTANT: If the fryer starts to smoke or boil abnormally, **shut off gas supply** and determine the reason why the fryer is overheating before attempting to use it.

- Ensure all personnel understand procedures to follow if the High Limit Control is tripped. (See High Limit Control description in the Controls and Their Functions section of this manual.)
- Educate all personnel on proper procedures to follow if a grease fire should occur. **DO NOT USE WATER ON A GREASE FIRE!** Never direct the extinguisher in a manner that would blow grease out of the tank.

Ensure a fire extinguisher is readily available to extinguish a grease, oil, and electric fire. Make sure all personnel are properly trained in the use of the fire extinguisher.



Checking For Gas Leaks

After making any gas connection, or after performing any work on the gas train, **ALWAYS** check ALL gas connections for leaks with a soap solution.

	! DANGER
	<p>DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion! When gas connections are complete, have a qualified professional wire the unit to a power source which will carry the current specified on the unit's data plate.</p> <p style="text-align: right;">034_042814</p>

1. Apply **SOAP BUBBLES** to all connections and pressurize the gas line to check for leaks. Perform this test outdoors away from any flames or sparks.
DO NOT use a flame to check for gas leaks.
2. It is recommended to check your flexible gas lines and gas fittings for wear and tear on a frequent basis. Stop using the appliance immediately if damage is found, and contact a qualified professional to inspect and correct any issue.
3. Securely route all gas lines away from flames and high temperature areas.
4. Contact Gold Medal Technical Support, or a qualified Gas Service Technician with any questions.

Gas Pressure

We have determined that optimum frying occurs when the gas pressure is adequate. For propane gas, we recommend a manifold pressure setting of 10 inches of water column. The pressure is measured at the appliance when the main burner is ignited.

Lighting and Shutdown Instructions

For pilot and burner lighting and shutdown instructions, refer to the Operating Instruction section of this manual.



BASO Gas Products LLC

 Installation Instructions H43
 Issue Date August 20, 2008

H43 Series BASO® Automatic Pilot Valve with Manual Shutoff

Applications

The H43 Series BASO valve is a combination A valve and automatic pilot valve. A manual valve handle with On, Off, and Pilot positions allows operation of the valve without a thermostat. Applications include room heaters, wall furnaces, and commercial cooking.

IMPORTANT: Verify that the valve is installed only in applications where the specified maximum ambient (surface) temperature and maximum operating pressure do not exceed the limits in the *Technical Specifications* section.

Installation

IMPORTANT: Only qualified personnel should install or service BASO® Gas Products. These instructions are a guide for such personnel. Carefully follow all instructions in this document and all instructions for the appliance.

IMPORTANT: Make all gas installations in accordance with applicable local, national, and regional regulations.

 **CAUTION: Risk of Electric Shock.**
Disconnect power supply before making electrical connections to avoid electric shock.

Note: In applications that do not require electrical power, disregard the previous caution.

 **WARNING: Risk of Explosion or Fire.**
Shut off the gas supply at the main manual shutoff valve before installing or servicing the H43. Failure to shut off the gas supply can result in the release of gas during installation or servicing, which can lead to an explosion or fire, and may result in severe personal injury or death.

To install the H43 valve:

1. Shut off power to the appliance (if applicable).
2. Shut off the gas at the main manual shutoff valve.
3. Ensure that the gas flows through the valve body in the direction indicated by the arrow on the valve body. If the valve is install with the gas flow in the opposite direction of the arrow, leakage can occur.

IMPORTANT: Do not use a wrench on any surface other than the casting flats provided at the inlet and outlet ends of the valve body. The H43 may be damaged in the mounting process if a wrench is used on any other surface. Using a wrench incorrectly may void the warranty.

4. Mount the valve to the pipework. Mount the H43 valve in any convenient position with the reset button and manual valve handle accessible. Use an approved pipe joint sealing compound on the male threads before assembly. Remove excess compound after mounting the valve to the pipework. Threads of the pipe and nipples must be smooth and free of tears and burrs. Steam clean all piping to remove foreign substances such as cutting oil or thread chips. A sediment trap needs to be installed in accordance with the National Fuel Gas Code NFPA 54 (Figure 1).



5. Attach the thermocouple securely to the pilot burner, and screw the terminal end to the BASO® power unit terminal on the valve. Make sure this connection is clean. Tighten the thermocouple lead nut finger tight, plus a maximum of 1/8 turn. Do not overtighten.
6. Attach the pilot gas line to the pilot burner fitting and the pilot gas connection of the H43 valve.
7. Check for leakage:
 - a. Shut off the gas at the main manual shutoff valve and open the pressure connection between the manual shutoff valve and the H43 valve.
 - b. Connect air tubing with a maximum pressure of 1-1/2 times the valve's maximum operating pressure (as indicated on the valve) to the opened pressure connection.
 - c. Paint all valve body connections with a rich soap and water solution.

! WARNING: Risk of Explosion or Fire.
 Verify that there are no gas leaks by testing with appropriate equipment. Never use a match or lighter to test for the presence of gas. Failure to test properly can lead to an explosion or fire and may result in severe personal injury or death.

- If bubbles occur, this is an indication of a leak. To stop a leak, tighten joints and connections. Replace the part if the leak cannot be stopped.
- If bubbles do not occur, remove the air tubing and close the pressure connection.
8. Perform the *Checkout* section before leaving the installation.

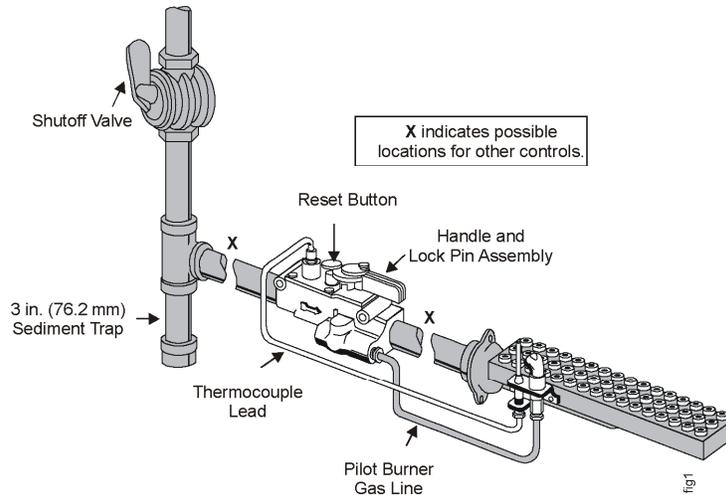


Figure 1: Typical H43 Installation



Setup and Adjustments

Checkout

⚠ WARNING: Risk of Explosion or Fire.
 Follow this or an equivalent checkout procedure after installation. Before leaving the installation, verify that the gas valve functions properly and that the system has no gas leaks. Gas leaks can lead to an explosion or fire, and may result in severe personal injury or death.

Make sure all components are functioning properly by performing the following test.

1. Test all joints and connections for leaks with a soap solution.
2. For models H43A_ and H43B_, close the shutoff valve and wait at least 5 minutes for unburned gas to escape from the appliance. Reopen the shutoff valve.

For Model H43G_, close the valve. Pilot and the main burner gas are shut off when the valve is in the Off position. To turn the valve off, push in the handle and turn it to the Off position while holding the handle in (see Figure 2 for handle positions). Wait at least 5 minutes for unburned gas to escape from the appliance.

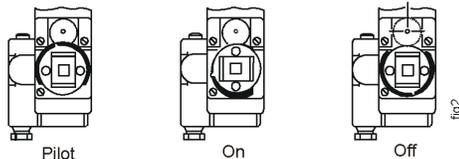


Figure 2: Handle Positions

3. Turn the handle to the pilot position (see handle on the valve).
4. Push the reset button down and light the pilot burner. Continue to hold down the reset button for 30 to 45 seconds or until the pilot remains burning when the reset button or handle is released.
5. Turn the handle to the On position. The main burner should be ignited by the pilot burner.

6. Throttle between On and Pilot position only (if the H43 manual valve is used to throttle the main burner).

Note: In the Off position, the valve shuts off both the pilot and the main burner gas. For Models H43A__ or H43B_, turn off by pulling the lock button and the handle to Off. H43G_ models do not have a lock button.

7. Adjust the pilot flame (on valves that provide pilot adjustment) by removing the slotted pipe plug and turning the inner screw to the right to decrease, or to the left to increase, the pilot burner gas. Replace the slotted pipe plug and tighten it securely to avoid any gas leakage.
8. Check the millivoltage (mV) output of the thermocouple and the milliampere (mA) dropout range of the BASO power unit to be sure the meet the values in. Step-by-step procedures for these checks are included with the *Y99AB-4 BASO Test Kit Application Note*.
9. Observe at least three complete operating cycles to make sure that all components are functioning properly.
10. Reset the thermostat to the desired setting before leaving the installation.

Table 1: Thermocouple Output

Thermocouple		mV Range	
Lead Type	Turn Down	Normal	Not Less Than
K15	4 mV	20-28	15
K16	4 mV	25-35	17
K19	4 mV	25-35	17

Table 2: Power Unit Dropout Range

Series Number	mA Range	
	Low	High
H43AA, H43BA, H43GA	100	300
H43AB, H43BB	50	165

Pilot Servicing

If pilot flame problems occur, check the following:

- If the pilot flame burns yellow, it may be due to dirt or lint covering the lower portion of the pilot burner. Remove this using a soft brush or a vacuum.
- A flame approximately 1/2 in. (12.7 mm) high must surround the thermocouple tip (Figure 3).
- Because this is an electrical connection, the thermocouple lead connection to the BASO power unit must be clean and free of grease.

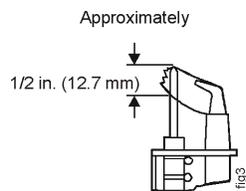


Figure 3: Flame Position

Repairs and Replacement



WARNING: Risk of Explosion or Fire.

Shut off the gas supply at the main manual shutoff valve before installing or servicing the H43. Failure to shut off the gas supply can result in the release of gas during installation or servicing, which can lead to an explosion or fire, and may result in severe personal injury or death.

Field repairs must not be made to the H43 valve. If the thermocouple meets the output listed in Table 1 and the valve does not function, replace the entire valve. Any attempt to repair this assembly voids the manufacturer's warranty. For a replacement valve, contact the original equipment manufacturer or the nearest BASO Gas Products distributor.



Technical Specifications

Product	H43 Series BASO Automatic Pilot Valve with Manual Shutoff
Maximum Operating Pressure	0.5 psi (35 mbar)
Valve Body	Aluminum
Permissible Ambient (Surface) Temperature	32 to 175°F (0 to 79°C) H43_A models 32 to 250°F (0 to 121°C) H43_B models
Recommended Thermocouple Lead Lengths	K15: 12 to 48 in. (305 to 1,220 mm) K16: 12 to 72 in. (305 to 1,830 mm) K19: 18 to 72 in. (457 to 1,830 mm)
Inlet and Outlet Body Connections	3/8 or 1/2-in. NPT
Types of Gas	Natural, Liquefied Petroleum (LP), or LP gas-air mixtures
Packaging	Bulk pack supplied to original equipment manufacturer (individual pack optional)
Bulk Pack Quantity	60
Bulk Pack Weight	51 lb (23 kg)
Agency Listing	CSA (AGA/CGA) Certificate Number 229521-1656111 UL File Number MH2926 (H43AA and BA models only)
Specification Standards	ANSI Z21.78, CSA 6.20 UL Standard 372

Performance specifications are nominal and conform to acceptable industry standards. All agency certification of BASO products is performed under dry and controlled indoor environmental conditions. Use of BASO products beyond these conditions is not recommended and may void the warranty. Product must be protected if exposed to water (dripping, spraying, rain, etc.) or other harsh environments. The original equipment manufacturer or end user is responsible for the correct application of BASO products. Consult BASO Gas Products LLC for questionable applications. BASO Gas Products LLC shall not be liable for damages or product malfunctions resulting from misapplication or misuse of its products.

Refer to the *H43 Series BASO Automatic Pilot Valve with Manual Shutoff Product Bulletin (BASO-PB-H43)* for necessary information on operating and performance specifications for this product.



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OPERATING INSTRUCTIONS

Controls and Their Functions

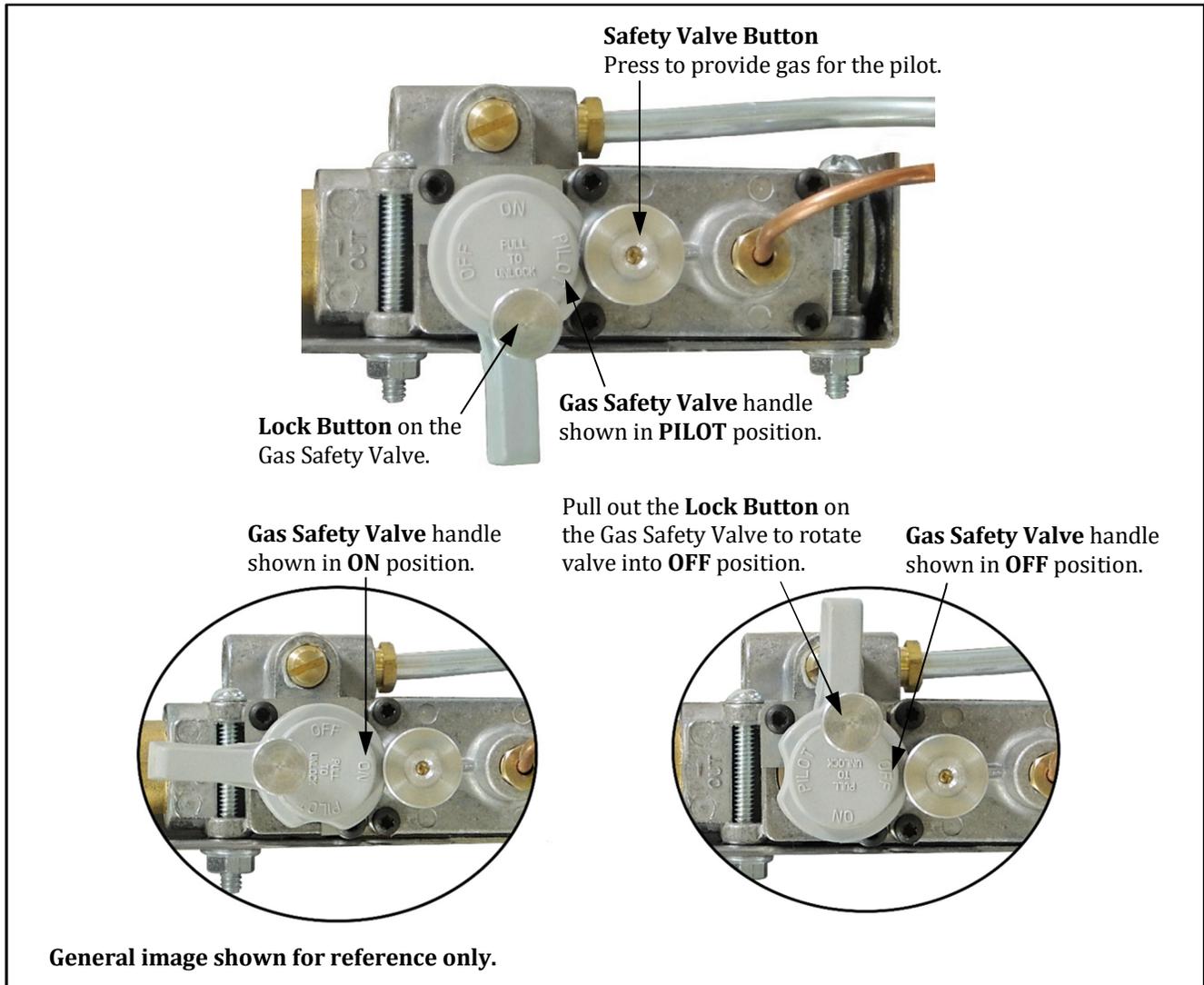
GAS SAFETY VALVE

The Gas Safety Valve has three settings used to control gas flow; PILOT, ON, and OFF positions. (Reference the Lighting and Shutdown Instructions in the Operating Instruction section of this manual.)

PILOT position - When the Gas Safety Valve is in the PILOT position, the Safety Valve Button may be pressed to provide gas for lighting the pilot.

ON position - Once the pilot is lit, turn the Gas Safety Valve to the ON position to ignite the main burner for use.

OFF position - The Lock Button on the Gas Safety Valve handle must be pulled out to rotate the valve into the OFF position.





HEAT CONTROL KNOB

This device controls the temperature of the cooking oil. Normal range is from 200°F to 400°F. Use an independent thermometer immersed in the oil to monitor and ensure the accuracy of the oil cooking temperature.

HIGH LIMIT RESET SWITCH

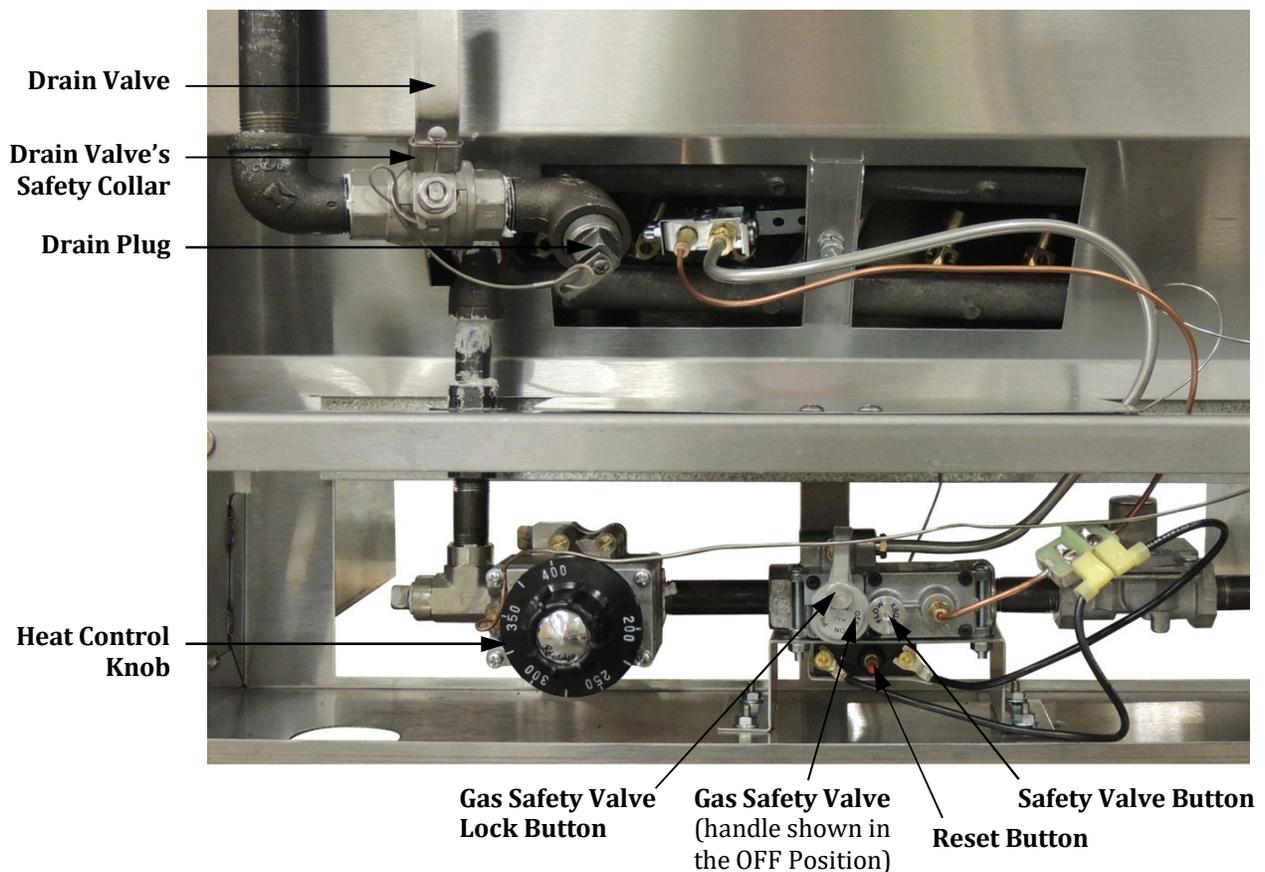
The High Limit Control will shut-off the unit if the temperature exceeds 450°F. The High Limit Control can only be reset after the fryer has cooled to normal operating temperatures. (Reference the Lighting and Shutdown Instructions in the Operating Instruction section of this manual.)

DRAIN VALVE/DRAIN PLUG

The Drain Valve and Drain Plug open to allow efficient draining of the cooking oil from the tank. Always allow hot cooking oil to cool below 140°F before attempting drain the unit.

Note: The Drain Valve has a Safety Collar on the handle. Slide the collar up to allow the drain valve handle to be rotated.

Control Locations



General image shown for reference only (Models may vary).



Tank Preparation

Before operating for the first time, the inside of the fryer tank should be rinsed and thoroughly dried before adding oil. See the Cleaning and Care section of this manual for cleaning instructions.

Prior to each use, check the drain valve to make sure it is securely closed and the drain plug is fully tightened into place.

Filling the Tank with Oil

Tank Capacity: The tank will hold approximately 50 lbs. of cooking oil.

Initially fill the tank to the minimum oil fill line. **DO NOT** operate this unit with the cooking oil below the minimum oil level.

IMPORTANT: Cooking oil expands upon heating. To safely bring the oil level up to the maximum fill level, carefully add additional increments of oil as it heats until it reaches the maximum fill line. **DO NOT** overfill the tank, as overfilling could result in a dangerous situation.

Hot oil is dangerous - be sure you have thoroughly read the Safety Precautions of this manual.

DO NOT allow water to contact oil. Only cook product intended for this appliance. Do not attempt to cook products with high water content or with surface moisture present. Do not operate in the rain or near any source of water. Failure to keep water away from oil may result in explosion and severe burns. Make sure appliance is completely dry after cleaning, including inside any drain valves.



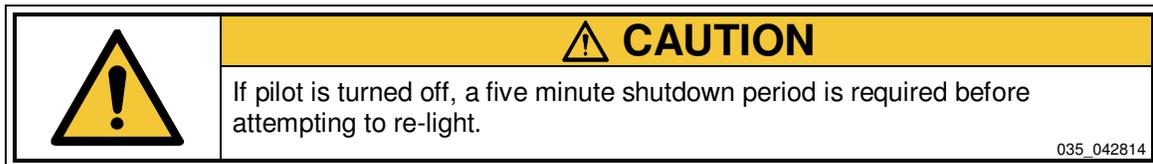
Lighting and Shutdown Instructions

Steps to Light the Pilot and Burner:

1. Turn the Gas Safety Valve to the PILOT position.
2. Depress the Safety Valve Button next to the safety valve handle. Hold this button down for 30-45 seconds.
3. Light the pilot burner with a household match. Continue to hold the Safety Valve Button for approximately 20 seconds. Release the Safety Valve Button and the pilot burner will remain light.
4. Turn the Gas Safety Valve Handle to the ON position. The main burner will ignite.

Steps to Shut Down the Pilot and Burner:

1. To extinguish both the pilot and the main burner flames, pull the Lock Button on the Gas Safety Valve, and turn the Safety Valve Handle to the OFF position.
2. Should the burner become extinguished because of the high-limit tripping, shut off the gas supply until the unit cools down, then re-light.



If the Flame Goes Out

If the flame goes out, **a five minute shutdown period is required before attempting to re-light.**

1. Check to see if you are out of gas.
2. Check to see if the thermocouple is in the proper position.



Operating the Fryer

Important Operating Information and Quality Control Tips

- Don't overheat. Don't fry if the oil temperature exceeds 400°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 fill the basket more than half full.
- Don't shake breaded items over fryer.
- Don't salt items over fryer.
- Don't introduce water to fryer.
- Don't thaw frozen foods before frying.

Operating the Fryer

1. Fill the tank to the minimum oil level with cooking oil, then turn the Main Burner ON (follow the Steps to Light the Pilot and Burner in the Lighting and Shutdown section of this manual).
2. Set the Heat Control Knob to desired cooking temperature. As the cooking oil heats and expands, carefully add additional increments of oil until it reaches the maximum fill line. **DO NOT overfill the tank, as overfilling could result in a dangerous situation.**
3. Once the oil has reached the desired cooking temperature, the fryer is ready for use.
4. To help maintain oil quality, periodically skim off excess batter (food) particles.

Shutdown Procedure and Draining the Tank

1. Once frying is complete, turn both the pilot and main burner OFF (follow the Steps to Shut Down the Pilot and Burner in the Lighting and Shutdown section of this manual).
2. Remove any forms, the thermometer, and allow the unit to cool completely.
3. **DO NOT move this unit when filled with oil!** Allow hot cooking oil to cool below 140°F before attempting drain the unit.
4. To drain the unit, have an appropriate container in place to receive the oil.
5. With the drain valve CLOSED, remove the drain plug.
6. Slide the safety collar up on the drain valve handle, then OPEN the drain valve to empty the cooking oil from the fryer tank.
7. For unit cleaning instructions, see Care and Cleaning Section.

Care and Cleaning

	<p style="text-align: center;"> WARNING</p> <p>Hot surface and hot oil inside unit. DO NOT touch! Always allow unit to cool before cleaning, servicing, or draining oil.</p> <p style="text-align: right;">026 031914</p>
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Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

Follow the directions below to clean and sanitize the unit each day after use.

1. Follow burner shutdown instructions to turn the unit OFF, then allow it to cool before attempting to clean.

DO NOT move this unit when filled with oil! Allow hot cooking oil to cool below 140°F before attempting drain the unit.

2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Make sure the drain valve is securely closed and the drain plug is fully tightened into place, then fill the tank with water to the MINIMUM oil level. **DO NOT FILL above the minimum oil level or equipment damage may occur.**
4. Add appropriate amount of dish soap. [To deep clean a tank which has a build-up of cooking oil, instead of soap, add appropriate amount of Gold Medal's Heat'n Kleen (Item No. 2095) per amount of water used (see Heat'n Kleen product instructions)].
5. Bring solution to a boil (**DO NOT heat above 250°F**), then turn unit OFF, and allow solution to cool to below 100°F.
6. Once cooled, drain and remove all solution.
7. Clean the outside of the unit with a soft cloth, dampened with soap and hot water.
8. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.

9. Thoroughly dry the unit after cleaning, including inside any drain valves.



Troubleshooting

Issue	Possible Cause	Solution
Gas Issues		A. For gas issues refer to the initial Gas Setup Instructions.
Cooking Issues	A. Product cooking issues	A. Reference the Important Operating Information and Quality Control Tips located in the Operating the Fryer section of this manual.
High Limit Control Tripping (powers down machine)	A. Oil level too low B. Oil too hot	A. Check that the oil level has not fallen below the minimum oil level. DO NOT operate this unit with the oil below the minimum oil level (see Filling the Tank with Oil section). B. Allow oil to cool down to normal operating temperatures, then reference the burner Lighting and Shutdown Instructions in the Operating Instruction section of this manual.) If the High Limit is still tripping call a qualified service person for inspection/repair.



MAINTENANCE INSTRUCTIONS

	 DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_020416</p>

	 WARNING
	<p>Hot surface and hot oil inside unit. DO NOT touch! Always allow unit to cool before cleaning, servicing, or draining oil.</p> <p style="text-align: right; font-size: small;">026_031914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 CAUTION
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH GAS EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p style="text-align: right; font-size: small;">027b_051514</p>



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. 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:

Phone: (800) 543-0862
(513) 769-7676
Fax: (800) 542-1496
(513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com



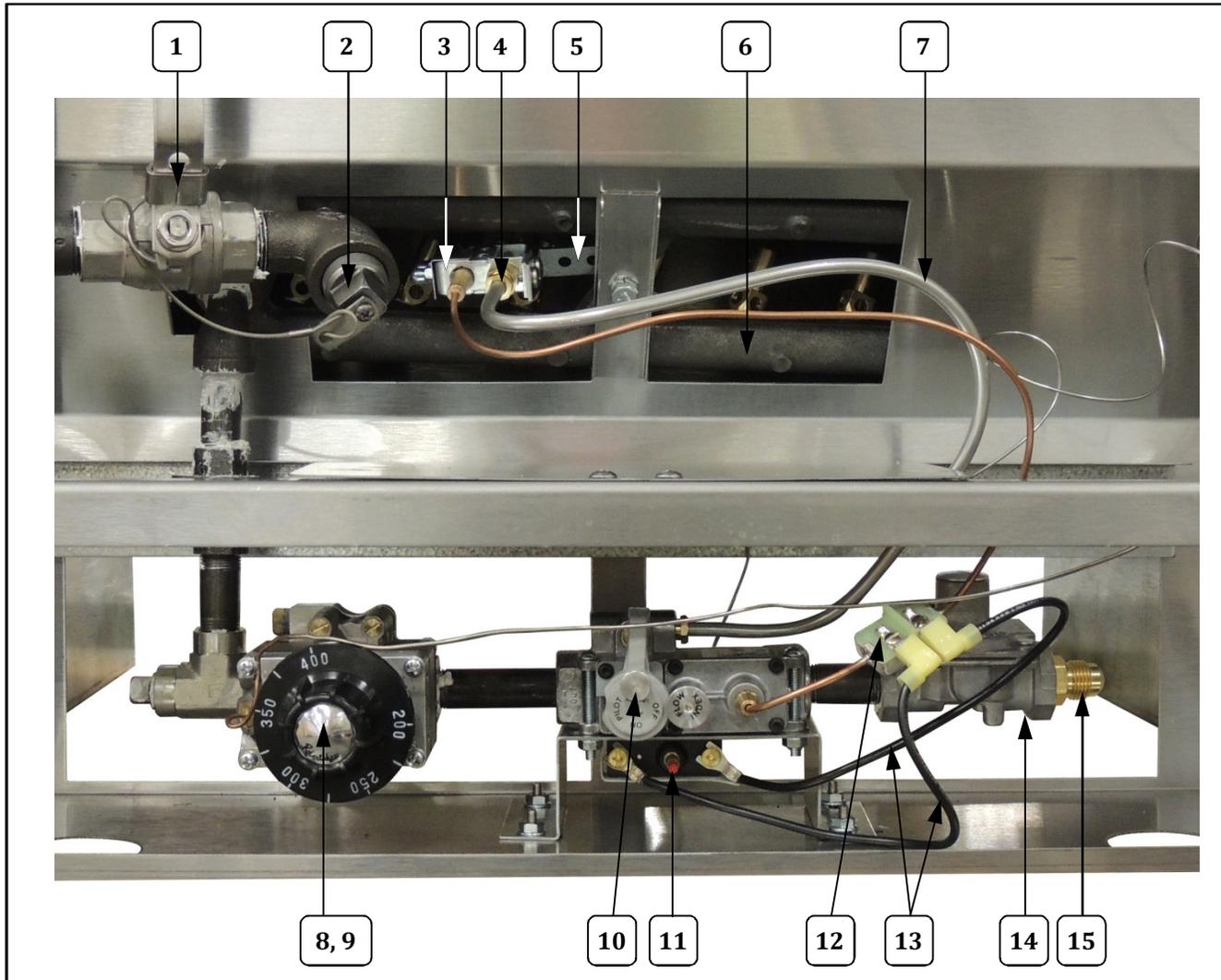
Cabinet Exterior



Item	Part Description	Part No.
		5099NS
1	OIL TANK WELD ASSEMBLY	89617
3	LEVELERS CASE	45047
3	HANDLE	67069



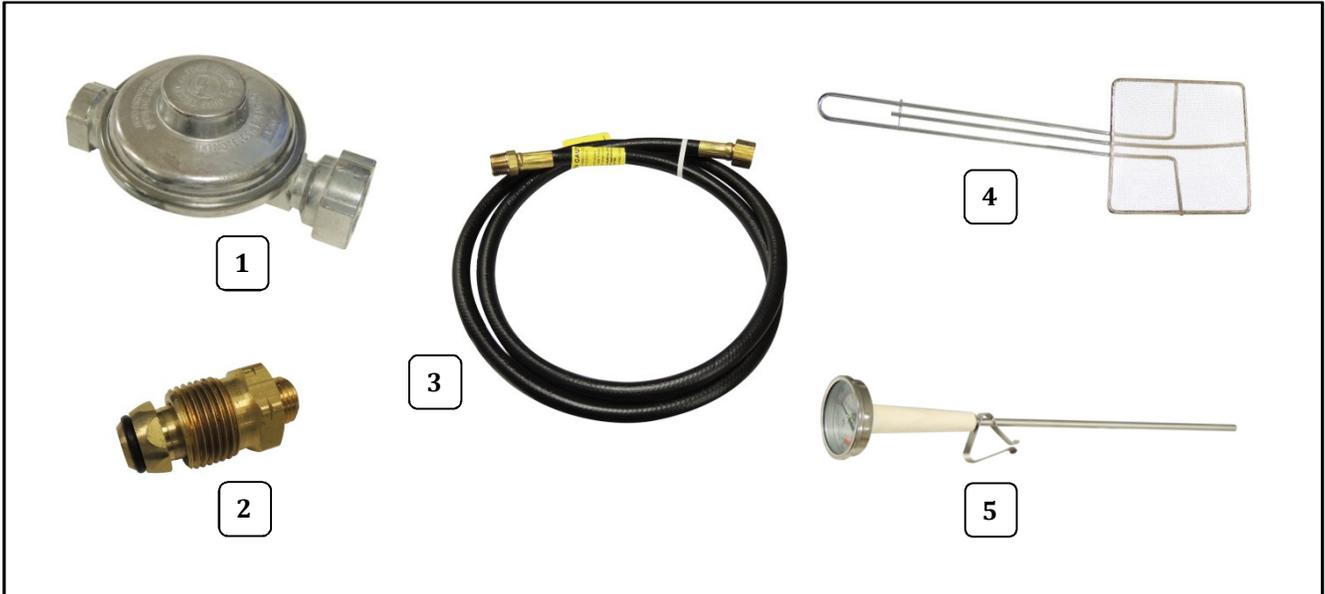
Gas Line



Item	Part Description	Part No.
		5099NS
1	VALVE	89014
2	DRAIN PLUG ASSEMBLY	89440
3	PILOT BURNER	74028
4	PILOT ORIFICE .010 LP	74050
5	PILOT BURNER MT BRKT	74094
6	U-11 BURNER	89666
7	1/4 IN OD ALUMINUM TUBING	27010-20
8	TEMPERATURE CONTROL	89679
9	KNOB, REPLACEMENT	89700
10	GAS SAFETY VALVE	74027
11	HI LIMIT CONTROL	89615
12	JUNCTION THERMOCOUPLE	89762
13	WIRE ASSEMBLY	89767
14	11 INCH REGULATOR	89916
15	ADAPTER, GAS LINE 3/8 NPT (Flare Pipe Fitting, use with Gas Hose P/N 109000)	74595



Accessories



Item	Part Description	Part No.
		5099NS
1	TANK REGULATOR, 1/2 PSI	89245
2	TANK FITTING	89246
3	GAS HOSE (has a Flared Hose Fitting)	109000
4	FINE MESH SKIMMER	8055
5	DIAL TYPE THERMOMETER	4300



WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

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. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

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 CO., or their authorized distributor for the equipment.

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

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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