

Gas Corn Dog Fryer

Part No. 89731
Revised October 1997


INSTRUCTION MANUAL


MODEL #8065





 **GOLD MEDAL®**
FUNFOOD EQUIPMENT & SUPPLIES
CINCINNATI, OH 45241 - 4807 USA

GAS SAFETY PRECAUTIONS

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

	▲ WARNING
	Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installation or servicing this equipment.

	▲ WARNING
	Keep this appliance free and clear of combustibles. Do NOT obstruct the flow of combustion and ventilation airways.


NOTE


The wiring diagram is located under the dome of the machine, next to the drive motor.


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.


SAFETY PRECAUTIONS

	⚠ 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.

	⚠ WARNING
	Always wear safety glasses when servicing this equipment.

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

	⚠ 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.

NOTE

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UNPACKING AND ASSEMBLY

After unpacking your gas corn dog fryer, set it on a counter where you intend to use it. Remove all tape. When selecting a combustible and noncombustible location for your gas corn dog fryer, pay close attention to the installation clearances printed on the dataplate.

NOTE: Restrain your fryer in a protected place on a base strong enough to support such that it will not tip over and splash hot oil. Never attempt to move fryer loaded with hot oil! Always empty tank before moving!

INSTALLATION

When installing your gas corn dog fryer, you must conform with local codes, or in the absence of local codes, with National Fuel Gas code, ANSI Z223.1 (latest edition). When in Canada, installation shall be in accordance with CAN/CGA-B149.1 or .2 codes and local codes where applicable.

NOTE: Some local codes may require ventilation hoods or automatic fire systems. Observe the following clearances:

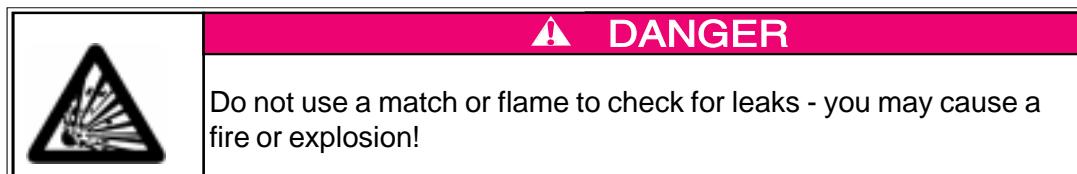
Sides: 10 inches
Back: 10 inches

NOTE: Suitable for installation on combustible counters.

Provide adequate clearance for air openings into the combustion chamber. Provide adequate clearances around appliance for servicing and cleaning.

The appliance and its individual shut-off valve must be disconnected from gas supply piping during pressure testing of the system in excess of ½ psig (3.45kPa). During any pressure testing of the gas supply piping system equal to or less than ½ psig (3.45kPa), the appliance must be isolated from gas supply piping system by closing its individual manual shut-off valve.

After installation, all gas connections must be checked for leaks with a soap solution.





ALTITUDE RANGE

The factory has sized the orifices for elevations up to 2000 feet above sea level. For high altitude applications, please contact Gold Medal customer service department.

GAS PRESSURE

We have determined that optimum frying occurs when gas pressure is adequate. We recommend a manifold pressure setting of 10 inches of water column (6.0 oz/sq in) for propane and 3.6 inches of water column (2.0 oz/sq in) for natural. The pressure is measured at the appliance when the main burner is in operation. A pressure regulator is supplied to deliver the optimum pressure. Follow instructions in the maintenance and repair section of this instruction manual. Adequate gas requirements are maintained by proper pipe sizing. Be sure to use properly sized pipe to supply the needed pressure.

	<p>⚠ CAUTION</p>
	<p>If the pilot is turned out, a five minute shut down period is required before attempting to relight. Restrain your fryer in a protected place on a base strong enough to support it such that it will not tip over and splash hot oil.</p>
	<p>⚠ DANGER</p>
	<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. 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.</p>

LIGHTING AND SHUT DOWN INSTRUCTIONS

Examine the vent flue area. Remove any obstructions before lighting appliance.

1. Turn the gas safety valve handle to the “PILOT” position.
2. Push down and hold the reset button. Depress spark igniter until the pilot burner lights.
3. Continue holding the reset button down for 1 minute.
4. Turn the gas safety valve handle to the “ON” position. Set thermostat to desired temperature. The main burner will ignite.
5. To extinguish the main burner, simply turn thermostat to the “OFF” position. To extinguish both the pilot flame and main burner flame, lift the lock button on the gas safety valve and turn the safety valve handle to the “OFF” position.
6. Should the burner become extinguished because of the high-limit tripping, shut off gas supply until fryer cools down, then re-ignite.

AIR ADJUSTMENT ON BURNER

After your main burner has been lit according to previous directions, adjustment of the main burner air shutters may be needed to optimize the flame. Lift the front panel to adjust the burner air shutter. The air shutter should be rotated to provide a blue flame.


FILLING THE OIL TANK


The tank will comfortably hold 35 lbs. of cooking oil. The surface on this amount of oil will be approximately 6 inches above the bottom of the tank. **NOTE:** Cooking oil expands upon heating. Do not overfill the tank as overfilling could result in a dangerous situation. Should you decide to use solid cooking oil, spread oil along bottom of tank before lighting. Cycle flame on and off. Failure to do so could cause tank bottom to warp or crack from uneven heat!


CLEANING INSTRUCTIONS

To clean tank, drain oil from tank and wipe down interior walls with a clean, dry cloth using stain-less steel cleaner. Do not use water to clean tank! To re-ignite, see lighting instructions in this manual. Cleaning frequency depends on use. Should the oil become cloudy or contaminated, use either a filter or replace the oil.

MAINTENANCE INSTRUCTIONS

	⚠ CAUTION
	<p>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.</p>

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

	⚠ DANGER
	<p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>

GAS CONVERSION

1. Turn off the gas supply. Refer to gas schematic.
2. Drain oil tank and remove. Be careful not to damage the thermostat capillary tubes.
3. Remove the main burner to expose the orifice hood. Replace the hood with the appropriate size (#55 propane, #44 natural).
4. Disassemble the pilot burner. Remove the pilot orifice and replace with the appropriate size (.010" propane, .018" natural).
5. Reassemble the unit making sure all gas connections are tight.
6. Remove the hex cap from the regulator. Position the plug for the appropriate type of gas (propane or natural). Replace hex cap.
7. Turn the gas supply on and leak test all connections with a soap solution.

ORDERING SPARE PARTS

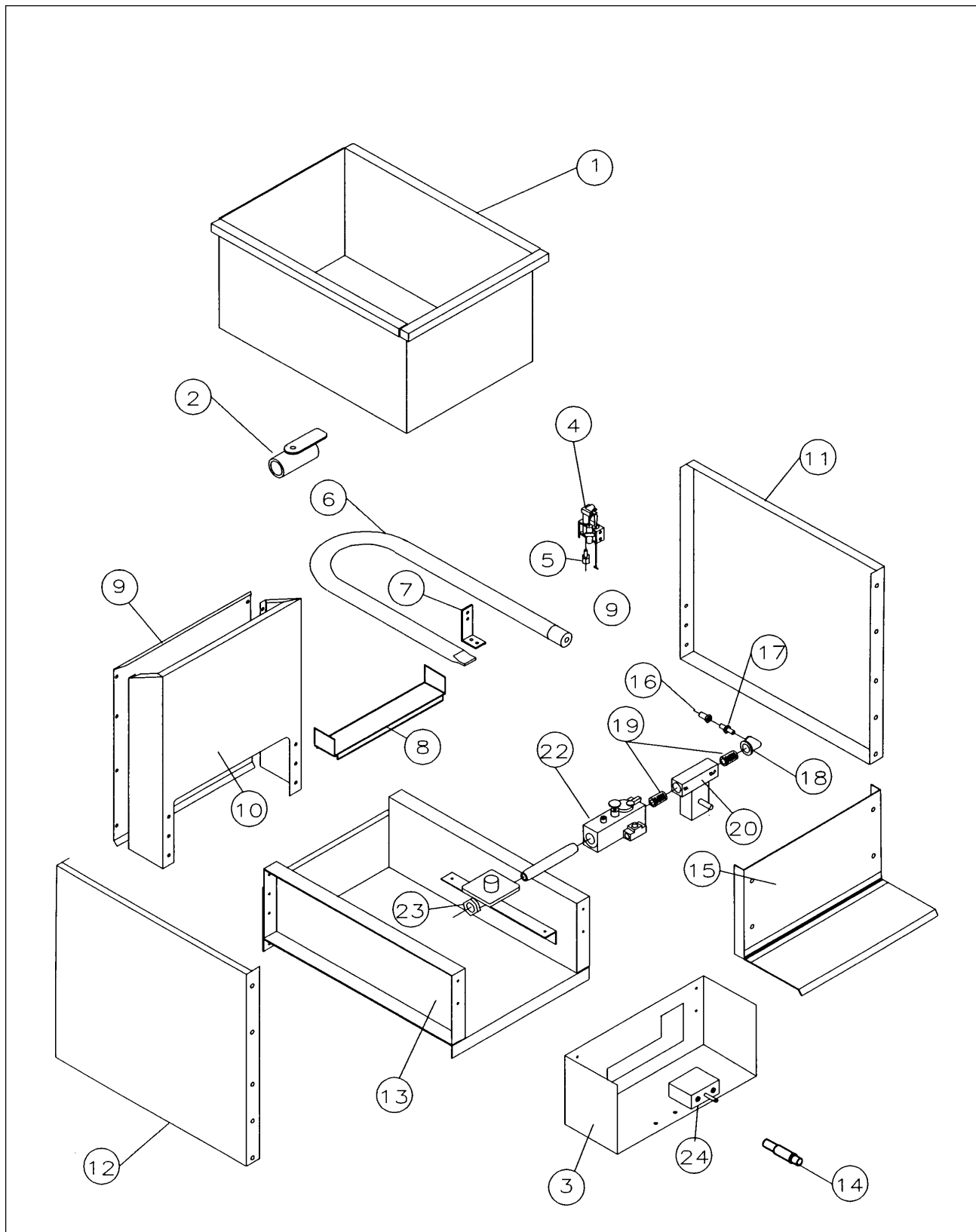
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address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

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

or, place orders at:

**(513) 381-1313
Fax: (513) 381-1570
E-mail: goldme19@eos.net**

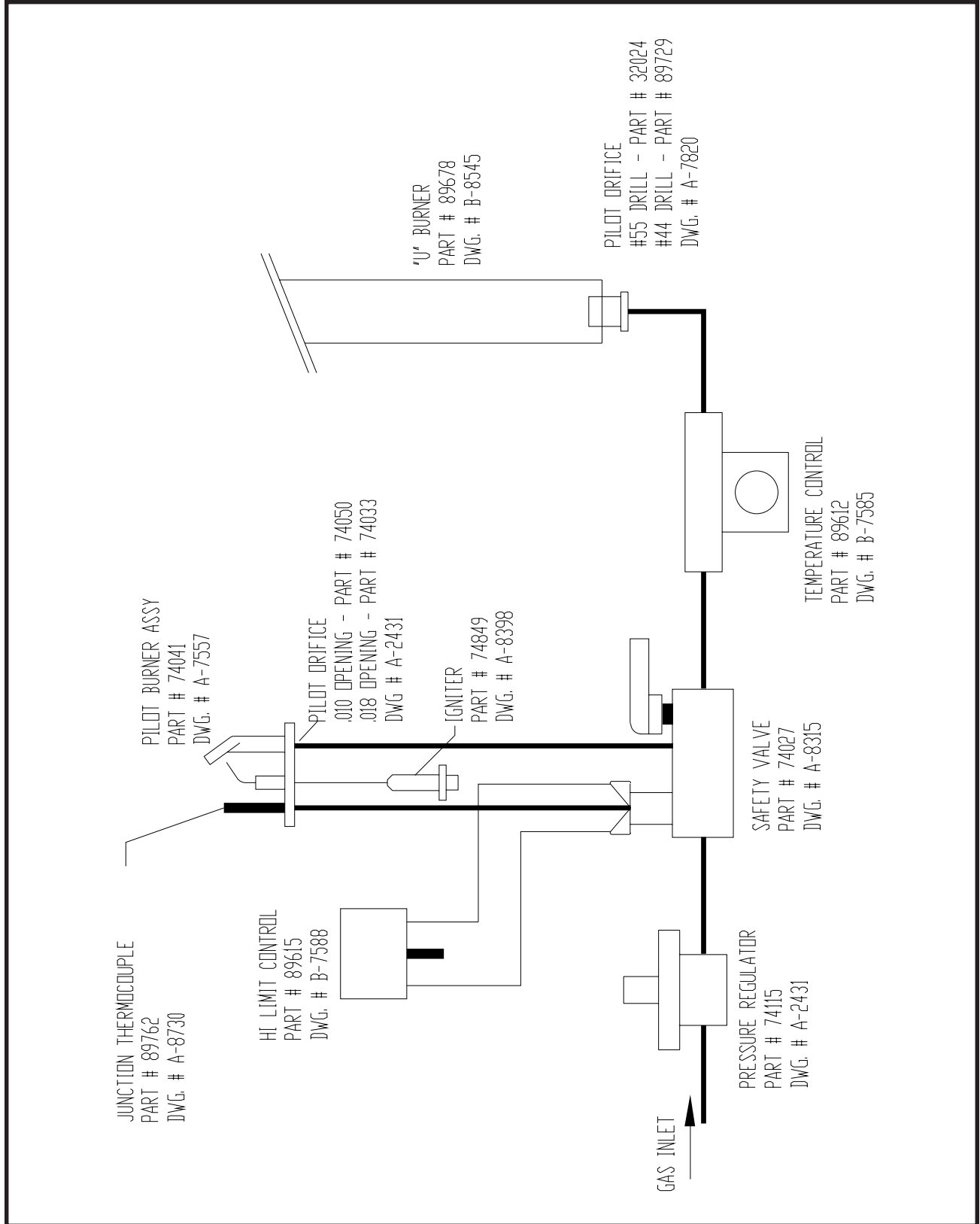
FRYER ASSEMBLY



PARTS LIST – FRYER ASSEMBLY

Item No.	Part No.	Description
1	89710	Tank Weld Assembly
2	89014	Drain Valve
3	89723	Burner Support Bracket
4	89725	Heat Baffle
5	74041	Pilot Burner Assembly
6	74050	Pilot Orifice
7	89678	"U" Burner
8	89703	Pilot Burner Bracket
9	89722	Burner Support
10	89715	Chimney Rear Plate
11	89714	Chimney
12	89719	Exterior Side w/ Cutout
13	89718	Exterior Side
14	89707	Interior Weld Assembly
15	89759	Pilot Igniter w/ Pal Nut
16	89721	Cover Panel
17	89733	Temperature Control Bracket
18	89692	Orifice Hood
19	74568	Brass Orifice Fitting
20	89416	90 Degree Street Elbow
21	32013	$\frac{3}{8}$ " NPT Close Nipple
22	89612	Temperature Control
23	89762	T-couple Junction Adaptor
24	74027	Gas Safety Valve
25	32007	$\frac{3}{8}$ " npt x 4 $\frac{1}{2}$ " Nipple
26	74115	Pressure Regulator
27	89615	Hi Limit Control

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 1-800-428-2676 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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