

Electric Fryers

Instruction Manual

Models: 8047D, 8048D, 8049D, 8050D, 8051D
8066, 8068, 8068FL, 8073, 8073BF and 8075






 **GOLD MEDAL**[®]

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

ELECTRIC FRYER SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ 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. Hot oil can splash out of container and cause severe burns. Do not move a fryer that contains hot oil. Install a fire extinguisher near the fryer. Instruct Personnel on grease fire extinguishing procedures. DO NOT USE WATER ON A GREASE FIRE! Use only extinguishers of the approved type for grease fires.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>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.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>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.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>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.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

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:

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.


Your Electric Fryer Machine warranty is described on the back page of this manual.

Electrical Requirements:

The following power supply must be provided:

MACHINE SPECIFICATIONS

	8047D	8048D	8049D	8050D	8051D	8066	8068	8068FL	8073	8073BF	8075
Volts	120	230	230	230	120	230	230	230	230	230	230
Watts	1800	3000	4400	5760	1800	6500	5750	5750	5500	5500	6500
Amps	15	15	20	30	15	50	30	30	15	15	50
Phase	1	1	1	1	1	1	1	1	1	1	1

	⚠ DANGER
	<p>Machine must be properly grounded to prevent shock in case of electrical problems.</p> <p>Wall receptacle must be wired as shown on the receptacle.</p> <p>Failure to wire properly will void the warranty and can result in damage to motors, elements, relay, lights, etc.</p>

Your electrician must furnish sufficient current for proper machine operation. We recommend this electric fryer machine be on a dedicated and circuit protected line. Failure to wire properly will void the warranty and can result in damage to the heat elements, light, etc.

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 risks and the fryer's performance will be sacrificed/reduced.

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 nearly all cities within North America requires that any fryer with more than a 7 pound oil capacity be operated under a vented 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 building code requirements.

All Gold Medal fryers have two thermostats. One thermostat works with the heat adjustment 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 thermostats 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 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. 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.

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

Controls and their Functions:

Temperature Control

Turns the fryer on while setting to the desired temperature.

Pilot Light

Indicates that fryer has reached desired temperature when light illumination turns off.

High Limit Control

Will shut off heat in case of malfunction of Temperature control. If your fryer malfunctions, have it serviced.

Emergency Stop Switch

Will turn off the Fryer, when depressed. To reset/turn on, pull out and twist the red knob.

The Emergency Stop Switch MUST be properly plugged into the power head in order for the Fryer to operate.

Operating Instructions:

1. Fill the fryer tank with Frying oil $\frac{1}{2}$ inch below the fill line on the tank. The oil level will rise when the oil is hot.
2. Set the control to 375°F for cooking.

Cleaning Instructions:

1. Let the oil cool below 120°F before attempting to empty tank.
2. Drain oil into a metal container.
3. Use a non-abrasive stainless steel cleaner, such as Gold Medal's Watchdog cleaner (#2088) to clean the cabinet and oil tank.
4. DO NOT immerse the power head in water for cleaning. Use a clean non-abrasive damp cloth. Be sure the heat elements are cool before attempting to clean.
5. The Emergency Stop Switch must be attached for machine to operate. When cleaning, unplug the Stop Switch and re-attach when finished.



Troubleshooting Tips:

Problem	Potential Cause	Potential Solution
Unit does not power on	Electrical failure	Check outlet Check circuit breakers Check Emergency Stop Switch connection
Product does not cook properly	Too much oil	Reduce amount of oil in tank Too much product can cause hot oil splashing when product is inserted
	Not enough oil	Increase amount of oil in tank Not enough oil can cause product not to fully cook
	Oil not hot enough	Be sure the pilot light has turned off before cooking product This can cause product to become overly saturated with oil
	Oil too hot	Cooking temperature should not exceed 400F
	Too much product	Reduce product amount Too much product will lengthen cooking and recovery times

* If after evaluating and performing these troubleshooting steps your unit continues to not function properly, contact a Gold Medal Products technical service representative for further guidance and potential repair.




Cautions to Take When Using All Fryer Models:

1. Hot oil is dangerous - severe burns can occur when hot oil contacts skin.
2. Locate your fryer in a protected place, such as on a base or table strong enough to support it and the oil.
3. Keep your floors clean and free of grease so that no one slips and collides with the fryer.
4. Hot oil is flammable - keep open flames away from oil and vapors.
5. Keep area and filters clean above fryer. Oil soaked lint or dust can ignite easily and the flames spread quickly.
6. Install an automatic fire extinguisher over the fryer and exhaust duct.
7. Consult your local fire protection agency for area requirements. Check regularly to ensure safe and proper function.
8. Place a thermometer capable of 400°F (or higher) in the oil, above the heating element, to check and monitor oil temperature. If your fryer starts to smoke or boil abnormally, cut off power supply and determine the reason before attempting to use it again.
9. Be sure your power supply is installed properly and in accordance with local and National codes. Your new fryer is equipped with an emergency stop attached to the cabinet for immediate heat element shut-off.
10. See that all your personnel understand the hazards of hot oil. Instruct them on the proper action in the case that something does not seem to be working accordingly.
11. Instruct your personnel on what to do if there is a grease fire. **Do NOT use water!** Use only fire extinguishers of the approved type and never direct the extinguisher so as to blow the grease out the oil tank.
12. The Fryer will not operate if the power head is not sitting squarely on the flat, horizontal lip of the tank. The Switch Actuator located on the bottom of the power head must actuate the enclosed micro switch for the power head to operate.
13. The Gold Medal Fryer Head can only be used with a Gold Medal Tank.

Safety Tips and Quality Assurance Methods:

1. Don't waste money! Use only high quality heavy duty frying shortening.
2. Don't overload the frying tank.
3. Don't shake breaded items over fryer.
4. Don't salt items over fryer.
5. Don't introduce excessive amounts of water to fryer.
6. Don't fill the basket more than half full.
7. Don't thaw frozen foods before frying.
8. Don't fry food in broken-down frying shortening.

MAINTENANCE INSTRUCTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <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>

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 LIST – FRYER KITS AND ACCESSORIES

Part No.	Description
8001	Drip Trays for Small Fryers only
8052	French Fry Kit for Small Fryers only (Includes One Basket and Holding Bracket)
8053	French Fry Kit for Small Fryers only (Includes Two Baskets and Holding Bracket)
8054	Dog-on-a-Stick Kit (Includes Two Skewer Clip Assemblies)
8055	Fine Mesh Skimmer
8057	Oil Filter Cones (50 Cones)
8058	Filter Cone Holder
89020	Fry Basket for #8053 French Fry Kit
89042	Fry Basket for #8052 French Fry Kit
89103	Skewer Clip Assembly for #8052 Dog-on-a-Stick
89116	Holding Bracket for #8052 and #8053

FOR ADDITIONAL KITS AND ACCESSORIES, CONTACT YOUR NEAREST AUTHORIZED GOLD MEDAL DEALER.

Cabinet Assembly

Emergency Stop
Switch Components
(Includes switch, switch box,
labels, cords)
P/N 89887
Emergency Stop Switch (Only)
P/N 69829



Cabinet and Oil Tank
(See Cabinet Parts List)

Thermometer
P/N 4300

Valve
P/N 89014

Drain Plug (Only)
P/N 89441

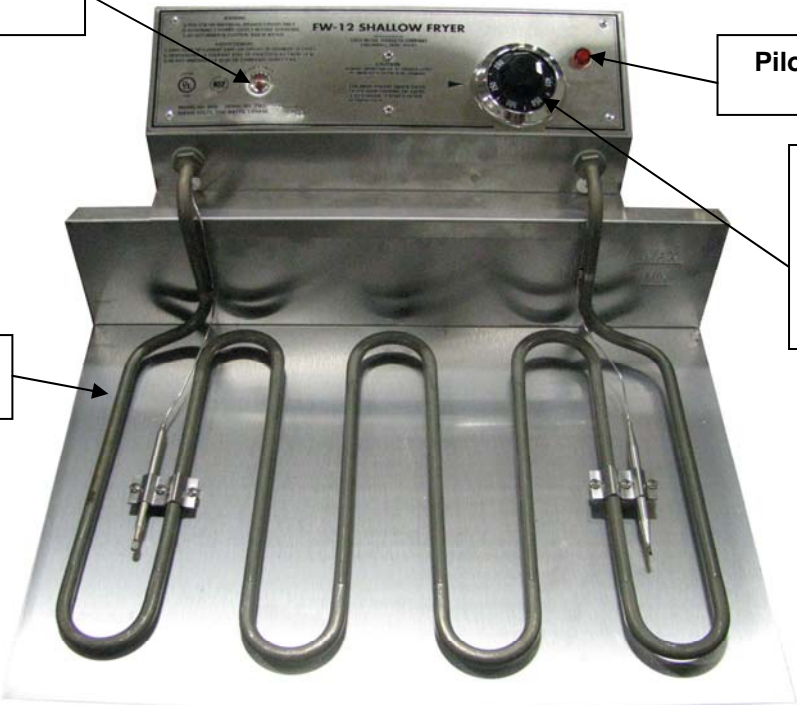
Drain Plug Assy
P/N 89440

High Limit Control
P/N 89007

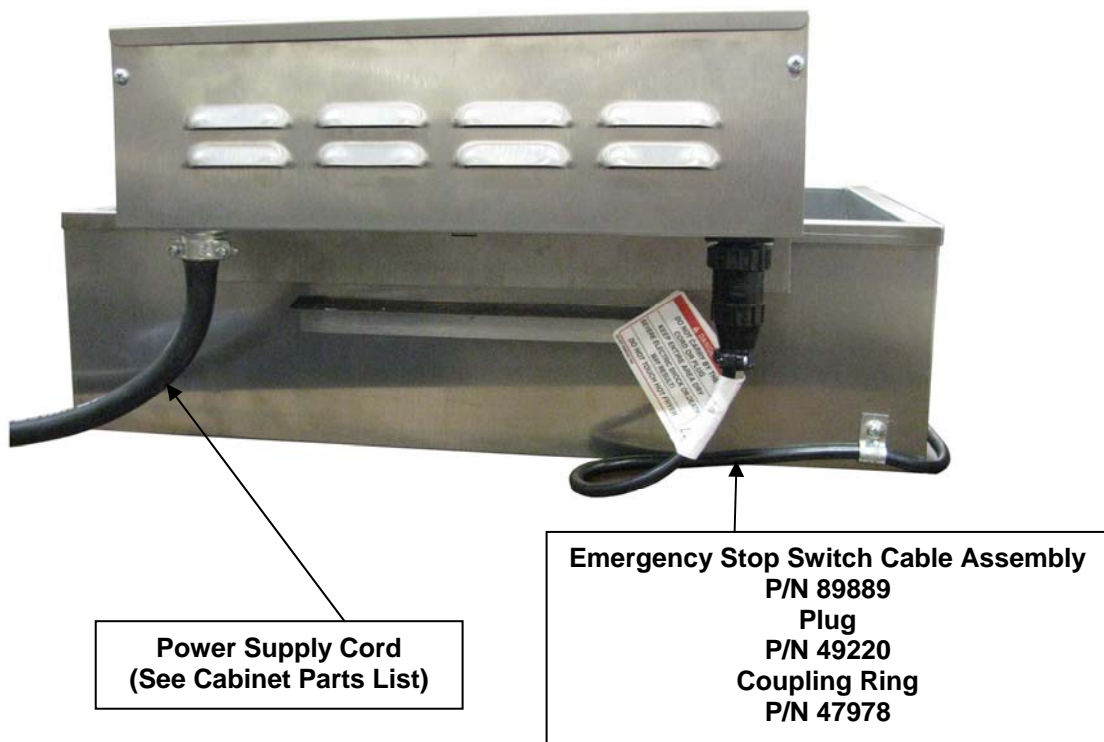
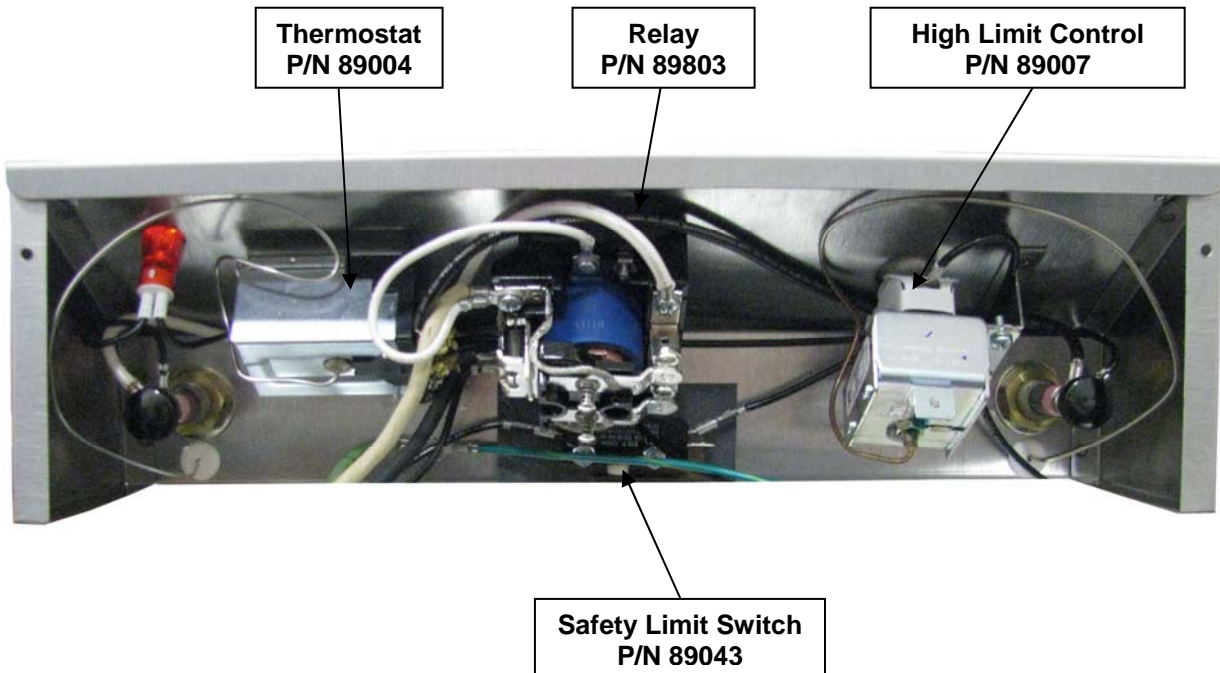
Pilot Light-240v Red
P/N 41032

Thermostat Knob
P/N 89005
Thermostat Bezel
P/N 89006
Thermostat Temp. Control
P/N 89004

Heat Element
(See Cabinet Parts List)



Cabinet Assembly (continued)



**Receptacle
(See Cabinet Parts List)**



**Power Supply Cord
(See Cabinet Parts List)**

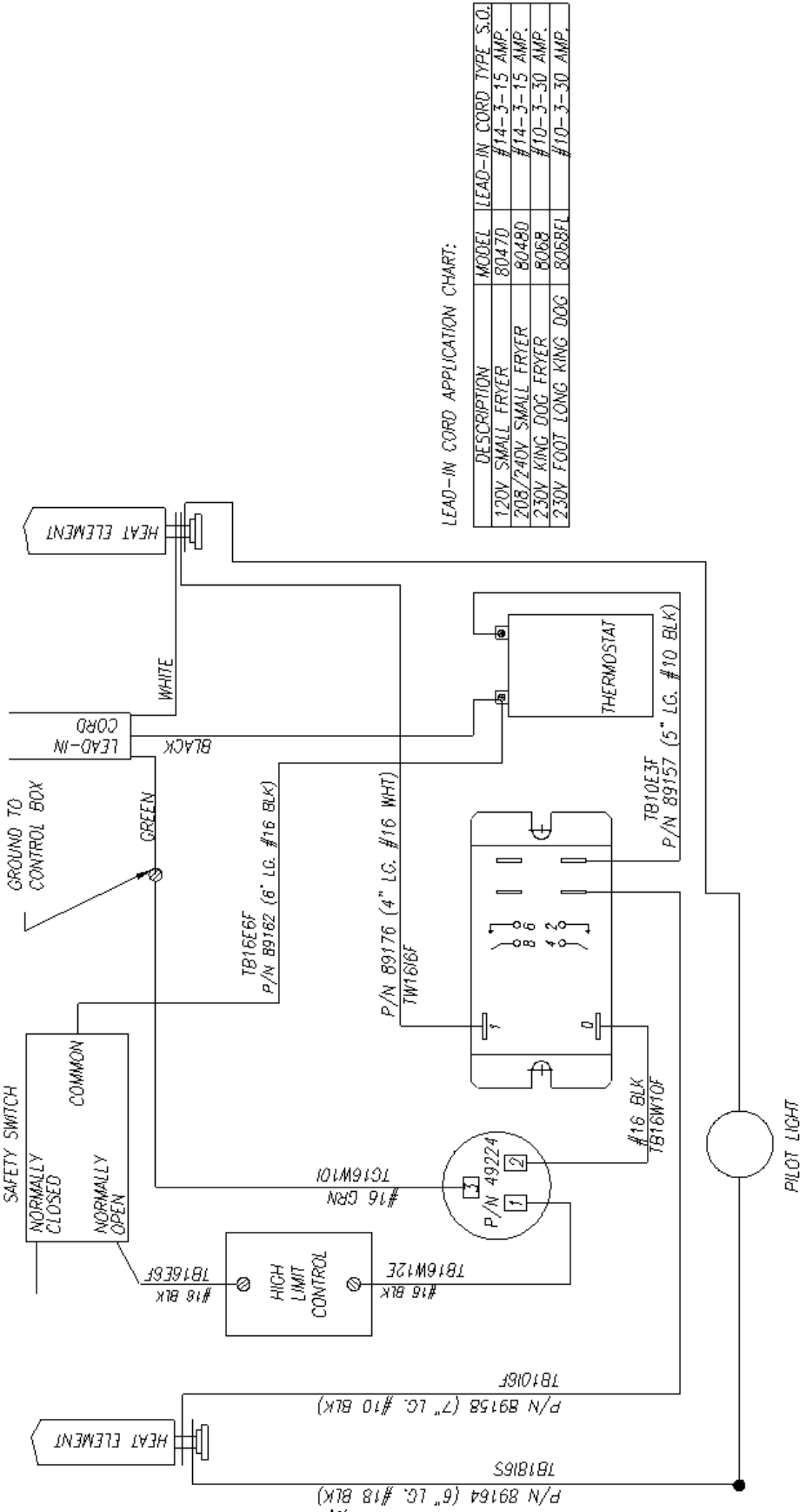


PARTS LIST – CABINET ASSEMBLY

Model									Description
8047D	8048D	8049D	8050D	8051D	8066	8068	8068FL	8073	
89032	89032	89211	89311	89211	89311	89813	89849	89853	Cabinet Assembly
89049	89049	89050	89052	89050	89052	89806	89848	89854	Oil Tank Assy
89018	89018	89018	89018	89018	89018	89018	89018	n/a	Capillary Tube Retainer
89010	89011	89204	89304	89324	89804	89807	89844	89201	Heat Element
89012	89012	89012	89012	89012	89012	89012	89012	89012	Terminal Insulator
89022	89022	89206	89206	89206	89206	89022	89022	89206	Control Box
89019	89019	89326	89205	89326	89829	89019	89838	89205	Control Box Cover
89043	89043	89043	89043	89043	89043	89043	89043	89043	Safety Limit Switch
89038	89038	89038	89038	89038	89038	89038	89038	89038	Bracket, Limit Switch
47602	89016	89216	89316	47602	89316	89316	89316	89316	Power Supply Cord
89045	89045	89017	89017	89045	89017	89045	89045	89017	Strain Relief
89039	89039	89039	89039	89039	89039	89039	89039	89039	Switch Actuator
89013	89013	89013	89013	89013	89013	89013	89013	89013	White Grommet
n/a	n/a	89218	89225	89218	89225	8001	n/a	89218	Drip Tray Assembly
n/a	48590EX	n/a	89803	n/a	89803	48590EX	48590EX	89803	Relay
8060	8061	8063	8064	8062	8067	8069	8069FL	8074	Power Head Assy
n/a	89107	89224	89318	n/a	89830	89318	89318	89318	Receptacle
8073BF 8075									Description
89853	89820								Cabinet Assembly
89854	89817								Oil Tank Assy
n/a	89018								Capillary Tube Retainer
89203	89804								Heat Element
89012	89012								Terminal Insulator
89206	89206								Control Box
89205	89829								Control Box Cover
89008	89008								Safety Limit Switch
89038	89038								Bracket, Limit Switch
89316	89810								Power Supply Cord
89017	89017								Strain Relief
89039	89039								Switch Actuator
89013	89013								White Grommet
89218	89825								Drip Tray Assembly
89803	89803								Relay
8074BF	8067								Power Head Assy
89318	89318								Receptacle

ELECTRICAL SCHEMATIC

Models 8047D, 8048D, 8068 & 8068FL

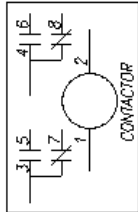
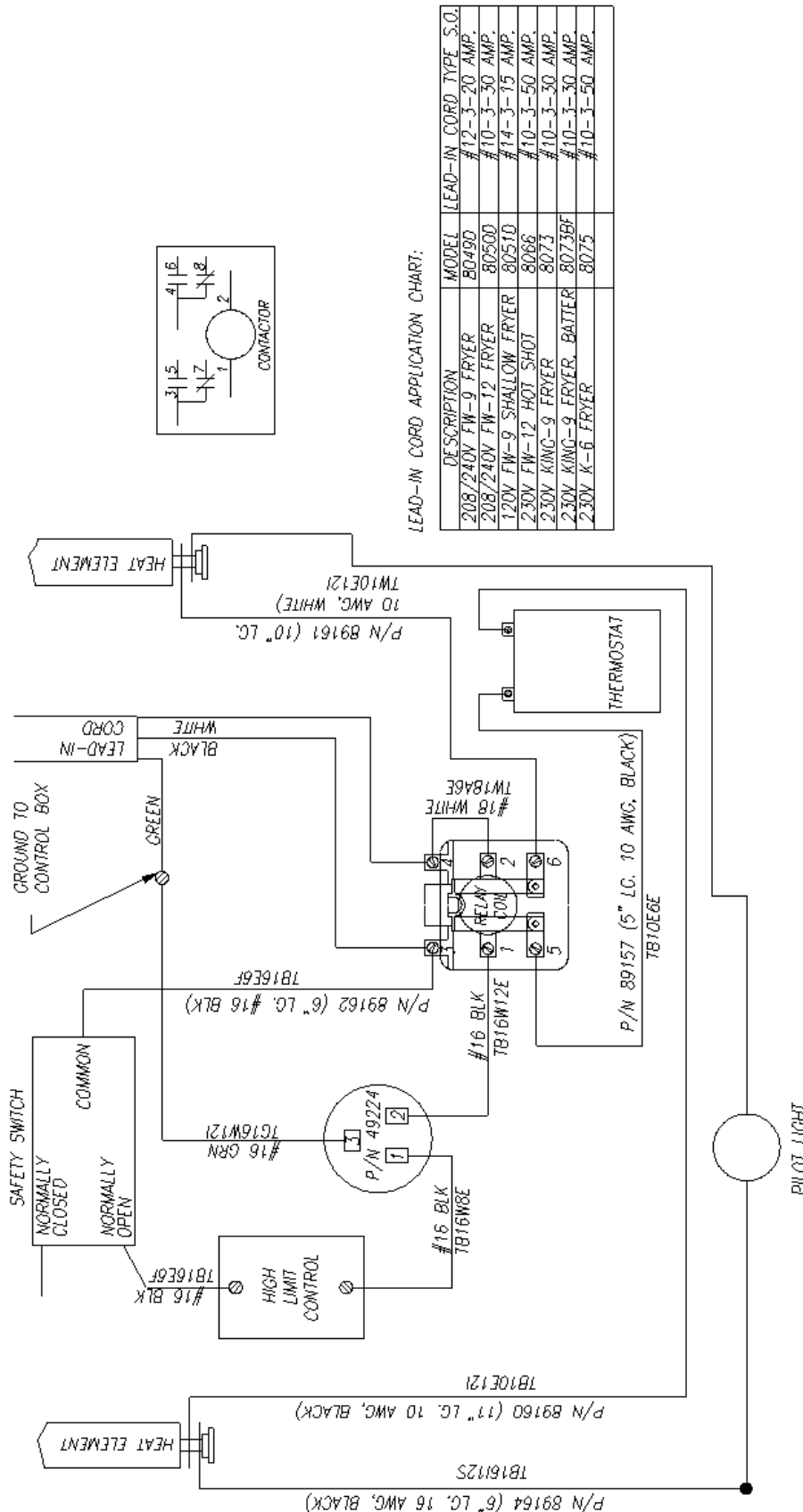


LEAD-IN CORD APPLICATION CHART:

DESCRIPTION	MODEL	LEAD-IN CORD TYPE	S.O.
120V SMALL FRYER	8047D	#14-3-15 AMP.	
208/240V SMALL FRYER	8048D	#14-3-15 AMP.	
230V KING DOG FRYER	8068	#10-3-30 AMP.	
230V FOOT LONG KING DOG	8068FL	#10-3-30 AMP.	

ELECTRICAL SCHEMATIC

Models 8049D, 8050D, 8051D, 8066, 8073, 8073BF & 8075



LEAD-IN CORD APPLICATION CHART:

DESCRIPTION	MODEL	LEAD-IN CORD TYPE S.O.
208/240V FW-9 FRYER	8049D	#12-3-20 AMP.
208/240V FW-12 FRYER	8050D	#10-3-30 AMP.
120V FW-9 SHALLOW FRYER	8051D	#14-3-15 AMP.
230V FW-12 HOT SHOT	8066	#10-3-50 AMP.
230V KING-9 FRYER	8073	#10-3-30 AMP.
230V KING-9 FRYER, BAITER	8073BF	#10-3-30 AMP.
230V K-6 FRYER	8075	#10-3-50 AMP.

ALL MODELS

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

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