



Instruction Manual

Digital Funnel Cake Fryers

Model No. 8078E, 8082E, 8090E



Model 8078E Shown



GOLD MEDAL PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



SAFETY PRECAUTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</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>

	 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>

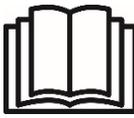
	 WARNING
	<p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">009_092414</p>



SAFETY PRECAUTIONS (continued)

	⚠ 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>

	⚠ WARNING
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">007_010914</p>

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

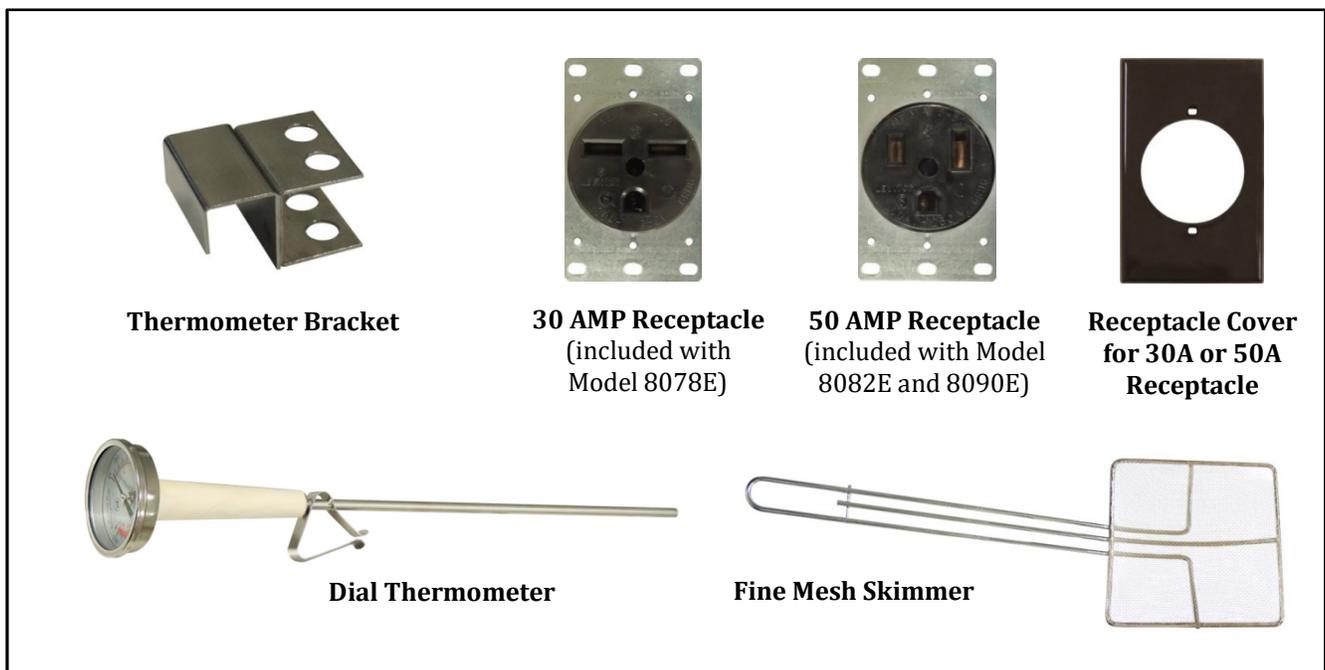
Digital Fryers listed below consist of a Gold Medal Power Head (with ribbon element) and a Gold Medal Tank with a drain valve. The Gold Medal Power Head is intended to be used with the appropriate Gold Medal Tank. Reference the Electrical Requirements section for the specific requirements for each unit.

Model 8078E: FC-4 Digital Fryer with Item No. 8076E Power Head and 101070 Tank

Model 8082E: FC-6 Digital Fryer with item No. 8079E Power Head and 101071 Tank

Model 8090E: Hot Shot FC-4 Digital Fryer with 8089E Power Head and 101070 Tank

Items Included with this Unit



Thermometer Bracket

30 AMP Receptacle
(included with
Model 8078E)

50 AMP Receptacle
(included with Model
8082E and 8090E)

**Receptacle Cover
for 30A or 50A
Receptacle**

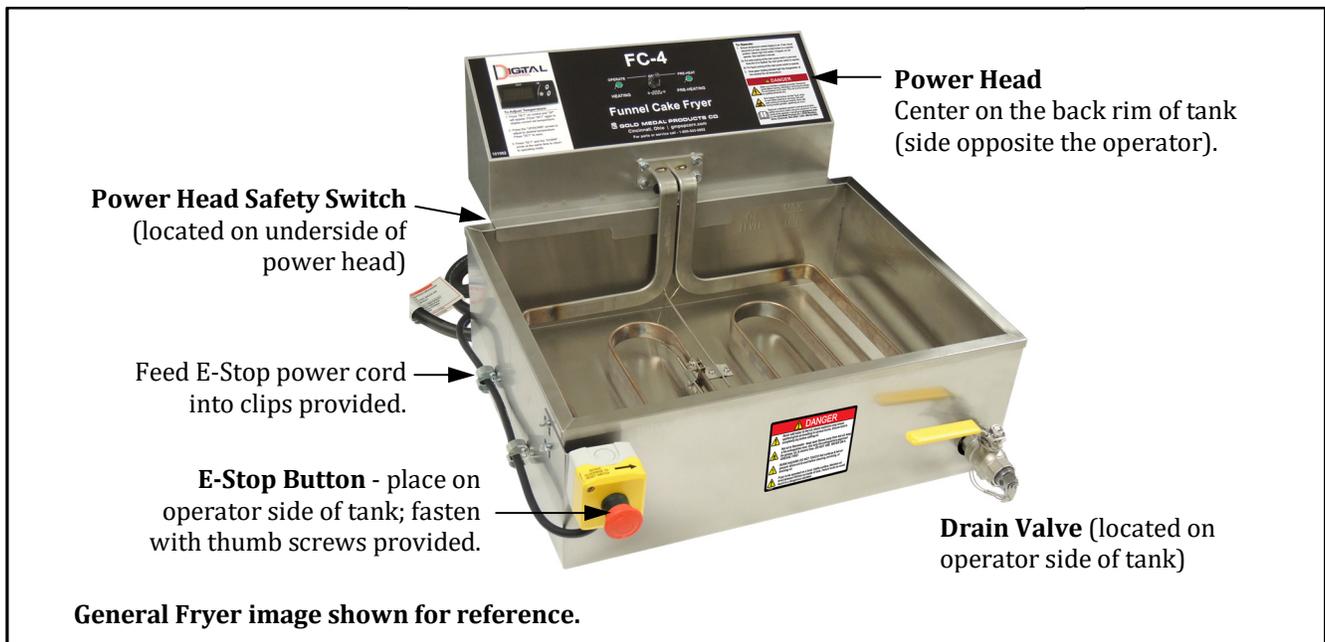
Dial Thermometer

Fine Mesh Skimmer

Setup

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

1. Remove all packaging and tape prior to operation.
2. 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.
3. Remove the tank cover and accessories from the unit.
4. For shipping purposes, the Power Head is oriented on the drain side of the tank. To set up for use, orient the power head to sit **centered** of the back rim of the tank (side opposite of the drain) reference image below. Ensure the head is correctly seated on the rim to engage the Power Head Safety Switch. **The unit will not operate if the Safety Switch is not depressed.**



5. Once the power head is positioned, attach the Emergency Stop (E-Stop) Button to the operator side of the tank (reference image above). Place E-Stop Bracket over the thumb screws provided, slide the bracket to rest on the screws, then tighten thumb screws to secure. Feed the E-Stop cord into the clips provided to hold cord in place.
6. The Drip Pan/Lid may be turned upside down and slid onto the side of the oil tank as a convenient work surface/drip tray, if desired. A Drain Grate is also provided to sit into the drip tray, see instructions on next page for assembly.
7. 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, reference image on next page.
8. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).



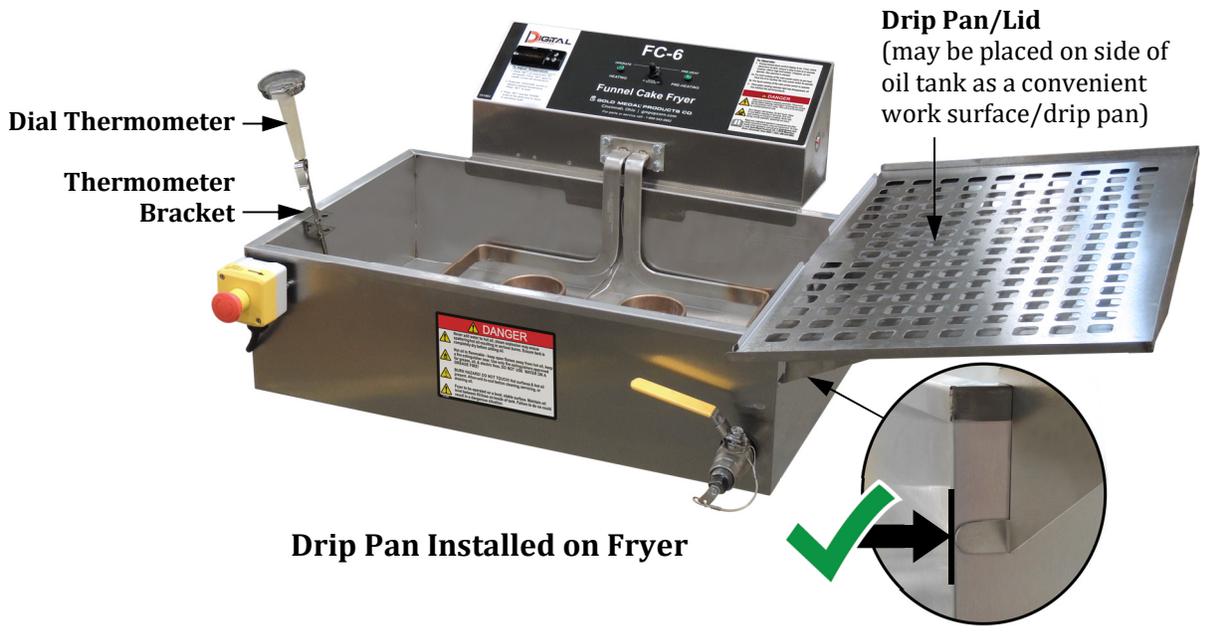
Drip Pan/Lid Assembly (General Fryer images shown for reference.)



Lid Assembly - Tank Cover

Drip Pan/Lid

Drip Pan Assembly



Dial Thermometer

Thermometer Bracket

Drip Pan/Lid
(may be placed on side of oil tank as a convenient work surface/drip pan)

Drip Pan Installed on Fryer



Electrical Requirements

The following power supply must be provided:

8078E: 208/240 V~, 4500/5760 W, 60 Hz

8082E, 8090E: 208/230 V~, 5400/6600 W, 60 Hz

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.'s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. **DO NOT** use a grounded to un-grounded receptacle adapter (where applicable).
5. Install unit in a level position.

	 CAUTION
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>



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 “Automatic Fire Extinguisher System”. This system is typically referred to as an “Ansul” or “Kiddie” system.

If this fryer or any fryer outdoors, is operated in a concession trailer, booth, or portable concession stand, building code requirements may apply.

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. Install an automatic fire extinguisher over the fryer and exhaust duct. (Use only fire extinguishers approved for grease, oil, and electrical fire.)

All Gold Medal fryers have a Heat Control and a High Limit Control. The Heat Control sets the working temperature of the oil. The High Limit Control powers down the heat element and protects the operator should the Heat Control fail. The highest quality controls available are used in this product. However, in time, all controls wear out. It is therefore recommended an independent thermometer (capable of 500°F or higher) be immersed in the oil to monitor the oil temperature and make sure the unit is operating properly.

	 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 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.</p> <p>002_020314</p>



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, **cut off power supply** and determine the reason why the fryer is overheating before attempting to use it. There is an Emergency Stop (E-Stop) Switch readily available on the fryer for shutting off the power to the unit. (See Emergency Stop Switch description in the Controls and Their Functions section of this manual.)

- 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.



OPERATING INSTRUCTIONS

Controls and Their Functions

MAIN POWER SWITCH (Emergency Stop Switch/E-Stop Button)

“Red” knob, ON/OFF power switch mounted on front of the tank.

Push the E-Stop Button IN to turn OFF all power to the unit.

To turn unit ON, rotate the E-Stop Button CLOCKWISE and it will release into the operating position, (the button will be in the OUT position). This provides power to the heat element and turns the Digital Heat Control Display ON.

DIGITAL HEAT CONTROL (Digital Display)

This device controls (and displays) the temperature of the cooking oil. The control will display the temperature as long as the main power to the head is on. To adjust the set temperature (program the Digital Heat Control), see Adjusting the Set Temperature section.

HEAT ELEMENT POWER SWITCH

Three position toggle switch with OFF, PRE-HEAT, and OPERATE positions to control power to the heat element. In the OFF position, no power is provided to the heat element.

PRE-HEAT (Position) PILOT LIGHT

When the Pre-Heat Pilot Light is ON, it indicates that the Heat Element Power Switch is in the PRE-HEAT position, and the element is heating at 1/3 of the rated wattage. The PRE-HEAT position is used for melting solid shortening.

OPERATE (Position) PILOT LIGHT

When the Operate Pilot Light is ON, it indicates that the Heat Element Power Switch is in the OPERATE position, and the unit is heating at full wattage. When the green heating indicator light goes OFF, the oil has reached the set temperature and the fryer is ready for use.

HIGH LIMIT CONTROL (High Limit Control Switch)

The High Limit Control will power-off the unit if the Digital Heat Control malfunctions. The High Limit Control can only be reset after the fryer has cooled to normal operating temperatures. For issues with the High Limit Control tripping, reference the Troubleshooting section of this manual.

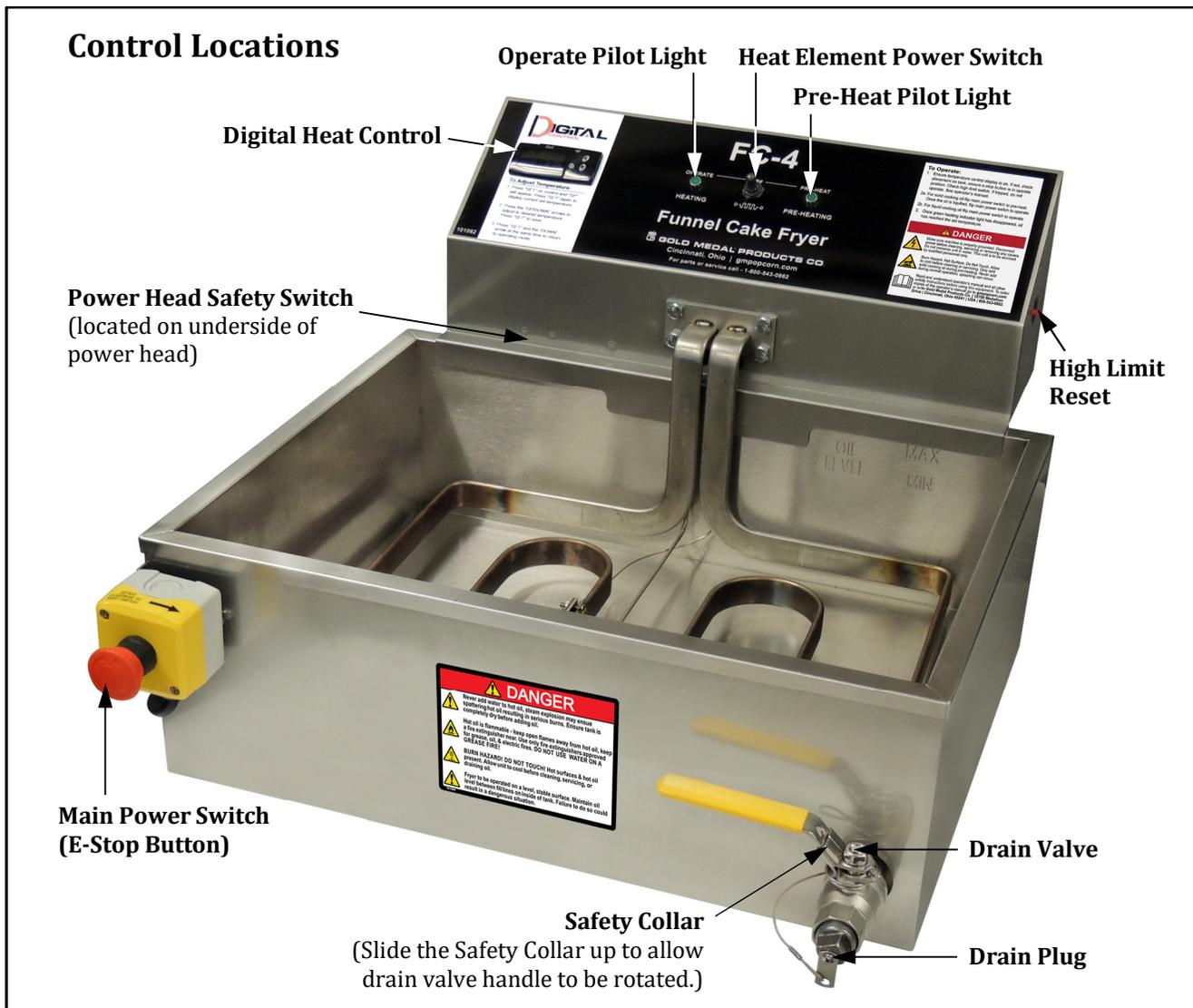
POWER HEAD SAFETY SWITCH

The Safety Switch is pressed IN when the Power Head is correctly seated on the tank. The unit will not operate if the Safety Switch is not depressed.

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.



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. Remove tank cover before turning the power on. **DO NOT** operate this unit with the tank cover in place.

Filling the Tank with Oil

Tank Capacity: Model 8078E and 8090E hold approximately 50 lbs. of cooking oil
 Model 8082E holds approximately 62 lbs. of cooking oil.

Initially fill the tank to the minimum oil fill line (fill lines are located on the interior side and rear walls of the tank). **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** over fill 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.

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 tank to minimum oil level with cooking oil, then turn Main Power Switch ON. The Digital Heat Control will display the oil temperature.
2. a. **For solid cooking oil:** flip the Heat Element Power Switch to PRE-HEAT (pre-heat indicator light will turn ON). Once oil is liquefied, flip the Heat Element Power Switch to OPERATE (heating indicator light will turn ON).
b. **For liquid cooking oil:** flip the Heat Element Power Switch to OPERATE (heating indicator light will turn ON).

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 green heating indicator light goes OFF, the oil has reached the set temperature and fryer is ready for use. (To adjust set temperature, see Adjusting the Set Temperature section.)
4. To help maintain oil quality, periodically skim off excess batter (food) particles.



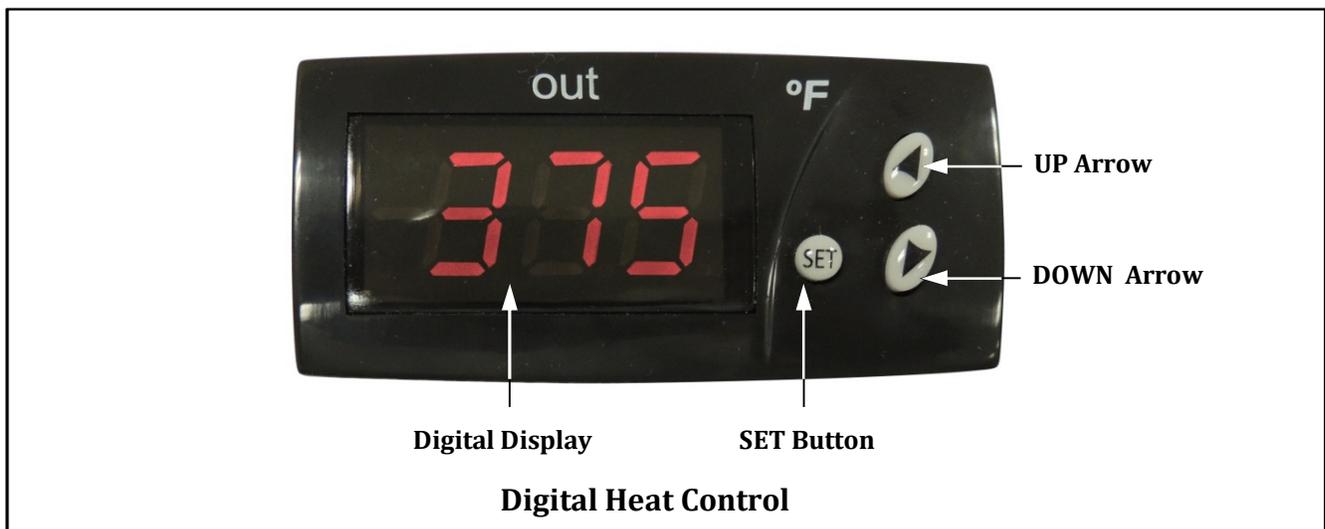
Shutdown Procedure and Draining the Tank

1. Once frying is complete, flip the Heat Element Power Switch OFF (the digital display remains on to view temperature).
2. Remove any forms, the thermometer, and allow the unit to cool completely; then press the Main Power Switch IN to turn the unit OFF (the digital display will turn off).
3. a. If storing the oil for reuse, cover the oil tank with a clean, dry tank cover. (Be sure the oil has cooled before applying tank cover.)
b. If moving the unit from its current location, the oil must be drained. **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.

Adjusting the Set Temperature

The fryer comes from the factory with the Digital Heat Control preset to 375°F (maximum setting is 400°F). Follow the steps below to adjust this preset temperature. (**DO NOT** operate this fryer with an oil temperature that exceeds 400°F.)

1. Press “SET” button on the Digital Heat Control, and “SP” will appear. Press “SET” again to display current set temperature.
2. Press the “UP/DOWN” arrows to adjust to the desired temperature. Press “SET” to save.
3. Press “SET” and the “DOWN” arrow at the same time to return to operating mode.



Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing. 025_111616

	⚠ WARNING
	Hot surface and hot oil inside unit. DO NOT touch! Always allow unit to cool before cleaning, servicing, or draining oil. 026_031914

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. With the machine OFF, unplug the unit and allow it to cool before attempting to clean it after use.

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 the machine OFF, unplug the unit 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
Digital Heat Control Display is not ON	<ul style="list-style-type: none"> A. No power to unit B. Power Head placement C. E-Stop Button D. High Limit Reset 	<ul style="list-style-type: none"> A. Check that the unit is plugged into the wall outlet. See Electrical Requirements Section for electrical specifications. B. Check placement of Power Head on the tank. If the power head is not securely seated on the tank the head will not power on. C. Ensure the E-Stop Button is in the operate position (the switch must be in the OUT position to operate the unit). D. Check to see if the High Limit Reset is tripped. The High Limit Control can only be reset after the fryer has cooled to normal operating temperatures. If reset, then it trips again, contact Qualified Service Personnel to service the unit.
Slow or Uneven Oil Heating	<ul style="list-style-type: none"> A. Heating Element B. Center Head on Tank C. Product Cooking Issues 	<ul style="list-style-type: none"> A. Low supply voltage, contact Qualified Service Personnel. B. For maximum heating capabilities, center the power head on the tank. C. Reference the Important Operating Information and Quality Control Tips section located in the Operating Instructions.
High Limit Control Tripping (powers down machine)	<ul style="list-style-type: none"> A. Oil level too low B. Malfunction in Digital Heat Control C. A heating relay stuck closed or Digital Heat Control failure 	<ul style="list-style-type: none"> 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. Insert a thermometer in the tank of oil and check the temperature of the oil in the tank against the temperature of the digital display. A difference in the temperatures will indicate possible control malfunction. The High Limit Control will trip above 440°F. Contact Qualified Service Personnel to service the unit. C. If the relay is stuck closed the unit will not regulate temperature and the High Limit will trip to prevent overheating. Contact Qualified Service Personnel to service the unit.



MAINTENANCE INSTRUCTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</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>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 ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p style="text-align: right; font-size: small;">027_010914</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

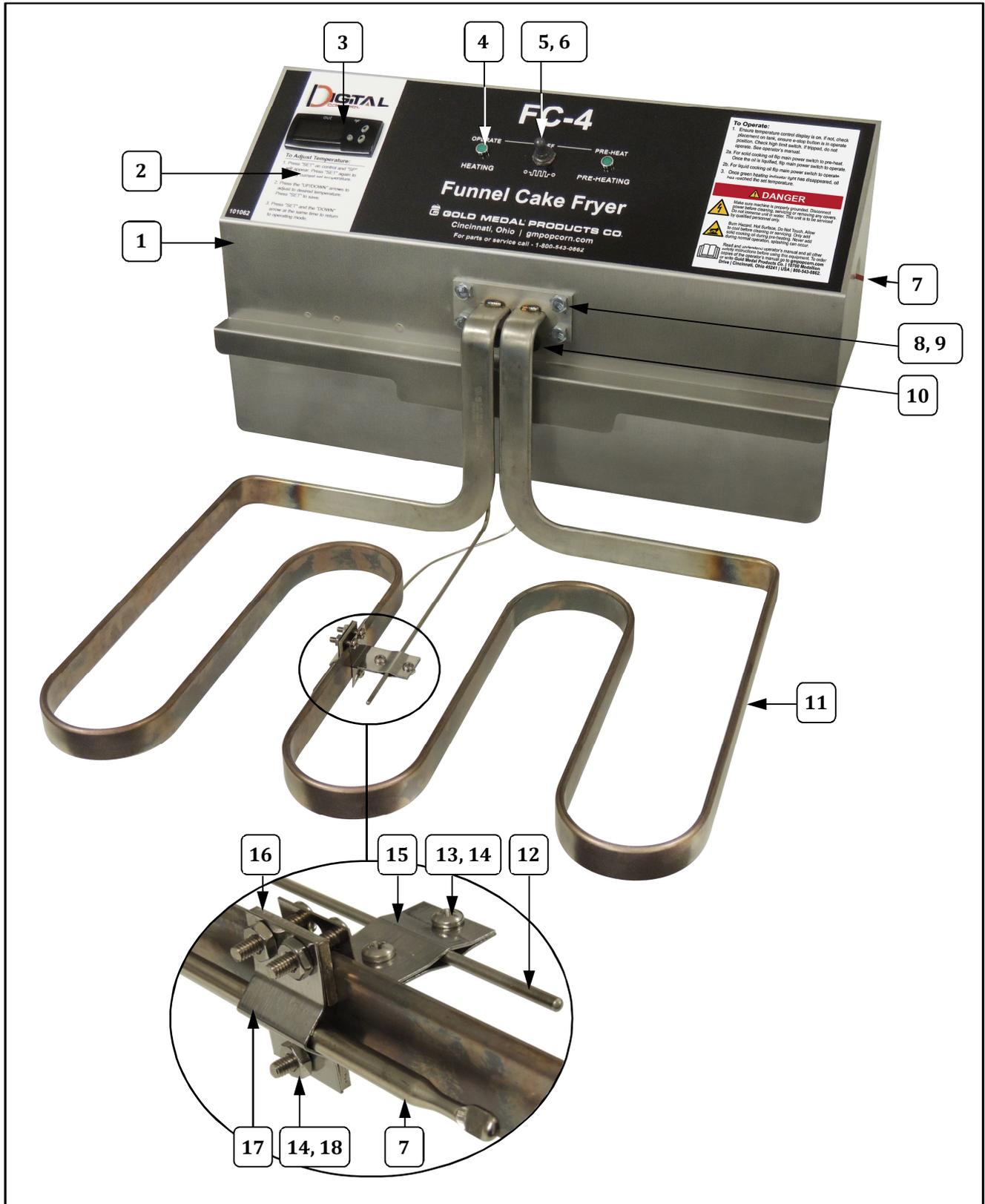


Cabinet Exterior - Parts List

Item	Part Description	Part Number		
		8078E	8082E	8090E
1	POWER HEAD ONLY DIGITAL (See Power Head Components section for parts breakdown)	8076E	8079E	8089E
2	TUBING GUIDES	38968	38968	38968
3	SCREW #8-32X1/2 PAN HD PH	74147	74147	74147
4	THUMB SCREW 10-24 X 3/8	76105	76105	76105
5	E-STOP SWITCH BRKT FRYERS	101067	101067	101067
6	8-32 ACORN NUT SS	12385	12385	12385
7	8-32 X 1/2 PH PAN W/SEMS	47124	47124	47124
8	E-STOP CONTROL STATION	69829	69829	69829
9	SAFETY SWITCH LABEL	77901	77901	77901
10	CORDGRIP, STRAIGHT	55234	55234	55234
11	E-STOP WIRING ASSY 48IN	101082	101082	101082
12	FRYER TANK SAFETY LABEL	101096	101096	101096
13	DRAIN PLUG ASSEMBLY	89440	89440	89440
14	DRAIN VALVE	89014	89014	89014
15	TANK ASSEMBLY FC-4 FRYERS (includes Drain Valve and Drain Plug)	101070	101071	101070
16	DRIP PAN/LID,WLD ASSY (Tank Cover)	102186	102188	102186
17	DRAIN GRATE	102196	102195	102196



Power Head Components – Front View – Parts Breakdown



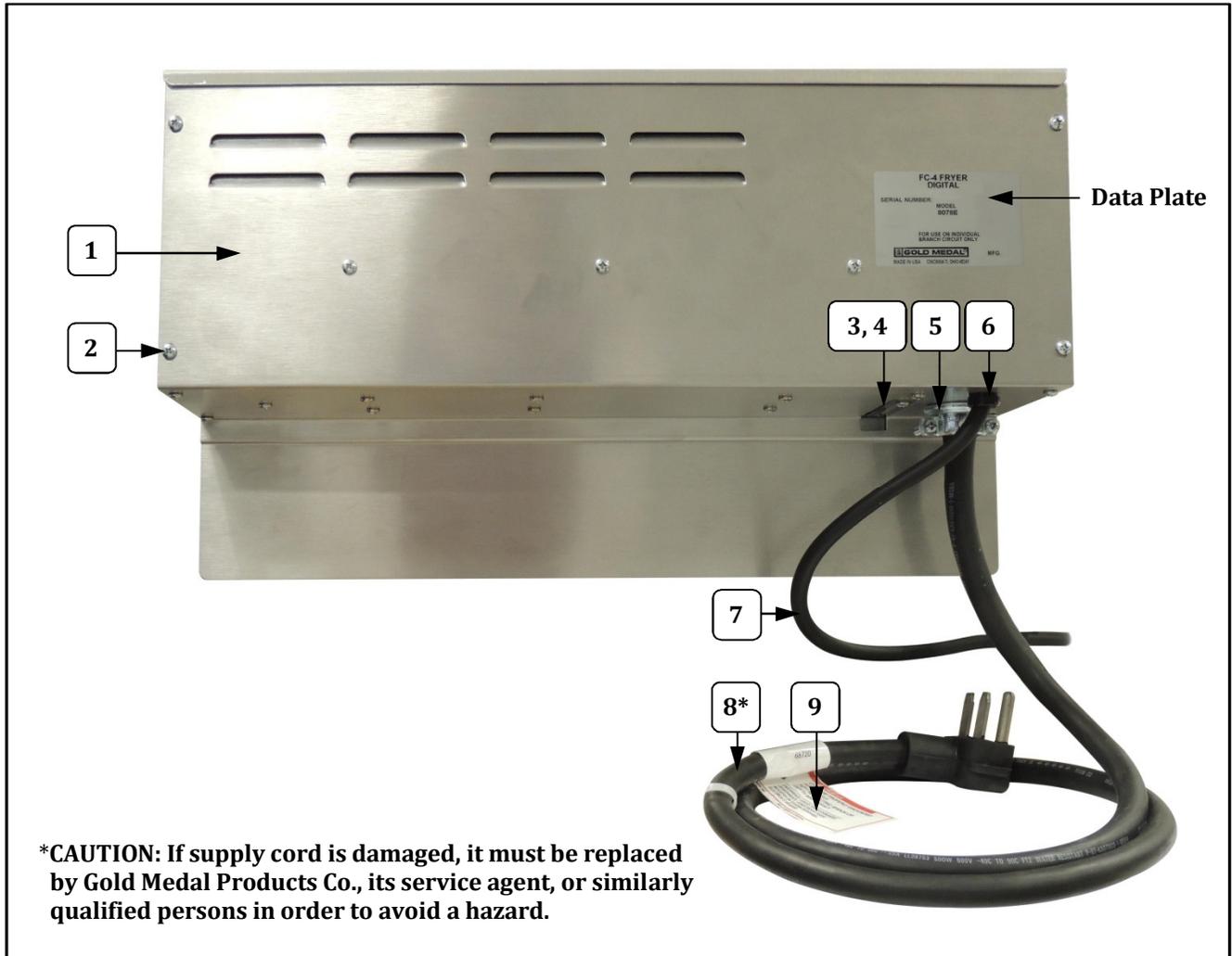


Power Head Components – Front View – Parts List

Item	Part Description	Part Number		
		8078E	8082E	8090E
1	POWER HEAD DIGITAL (Complete Power Head Assembly – includes all Power Head Components listed and the E-Stop Button with Cord and Mounting Bracket)	8076E	8079E	8089E
2	CTRL BOX LABEL DIGITAL	101062	101063	101046
3	DIGITAL CONTROL FRYERS	101060	101060	101060
4	PILOT LIGHT, 250V GREEN	48660EX	48660EX	48660EX
5	SWITCH, TOGGLE DPDT	89872	89872	89872
6	TOGGLE SWITCH BOOT	76382	76382	76382
7	HIGH LIMIT CONTROL/CAPI	89007	89007	89007
8	5/16-18 X 1/2 HHC GRADE 2	47206	47206	47206
9	5/16-18 SERRATED LOCK NUT	49317	49317	49317
10	GROMMET BLACK .094 THRU	101069	101069	101069
11	5500W RIBBON ELEMENT ASSY	101084		
	6600W RIBBON ELEMENT ASSY		101085	101085
12	THERMOCOUPLE TYPE K FRYER	101061	101061	101061
13	8-32 X 1/4 PHIL PAN M/S	87314	87314	87314
14	HEX NUT #8-32 STAINLESS	89129	89129	89129
15	SHORT PROBE BRKT FRYERS	101065	101065	101065
16	HI LIMIT RIBBON BULB SPCR	77900	77900	77900
17	HI LIMIT RIBBON BULB BRKT	77899	77899	77899
18	8-32 X 3/4 PHIL PAN M/S	39007	39007	39007



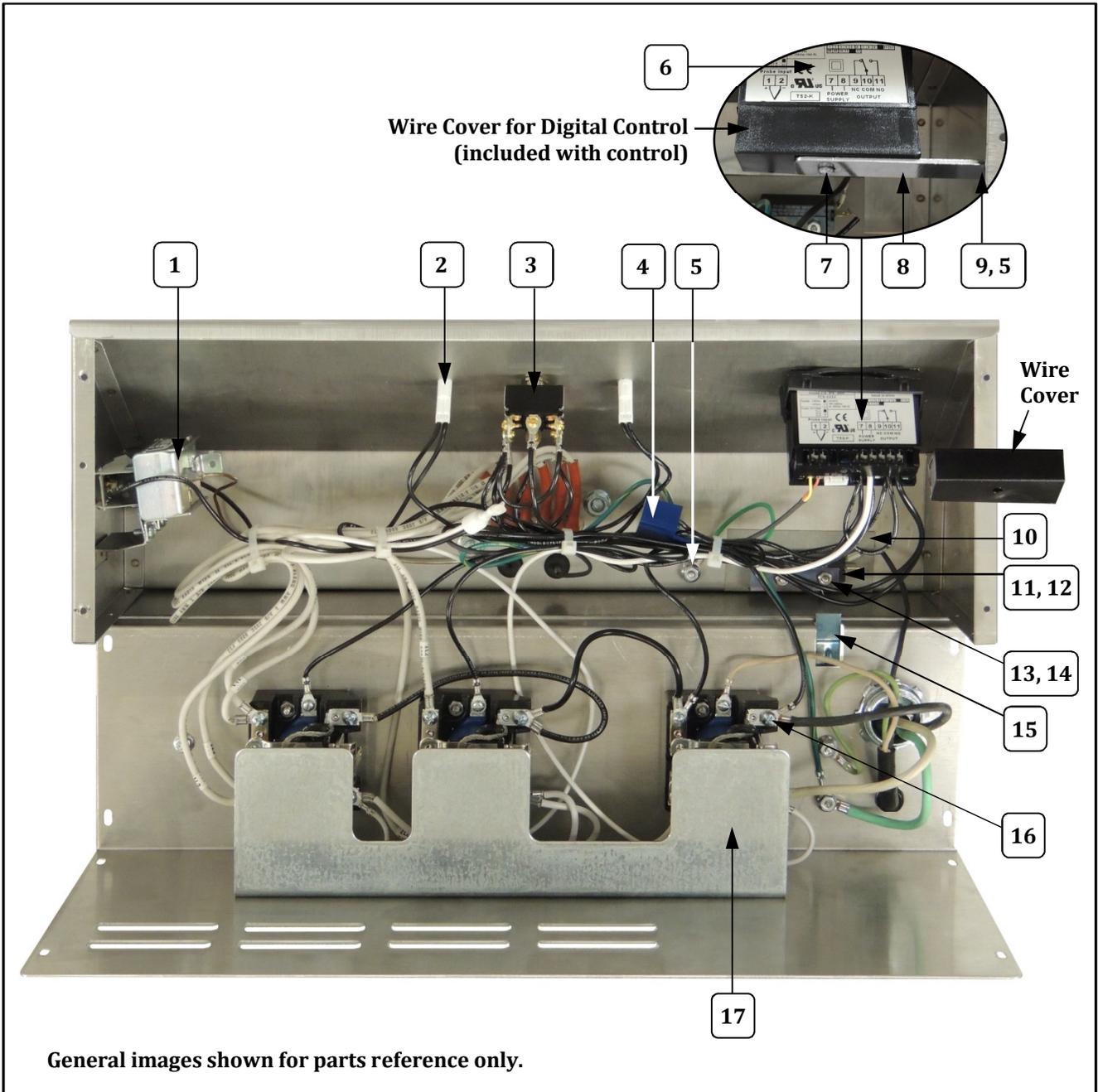
Power Head Components – Back View



Item	Part Description	Part Number		
		8078E	8082E	8090E
1	BACK PANEL DIGITAL FRYERS	101058	101058	101058
2	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141
3	ACTUATOR SWITCH BRKT	89039	89039	89039
4	SWITCH, LIMIT 15 AMP	89043	89043	89043
5	STRAIN RELIEF T&B 3304	82227	82227	82227
6	STRAIN RELIEF #SR-6P3-4	76026	76026	76026
7	E-STOP WIRING ASSY 48IN	101082	101082	101082
8	PWR CORD ASSY 10-3 30A	101086		
	PWR CORD ASSY 8-3 50A FC6		101087	101087
9	CORD WARNING LABEL	68720	68720	68720



Power Head Components – Interior View – Parts Breakdown

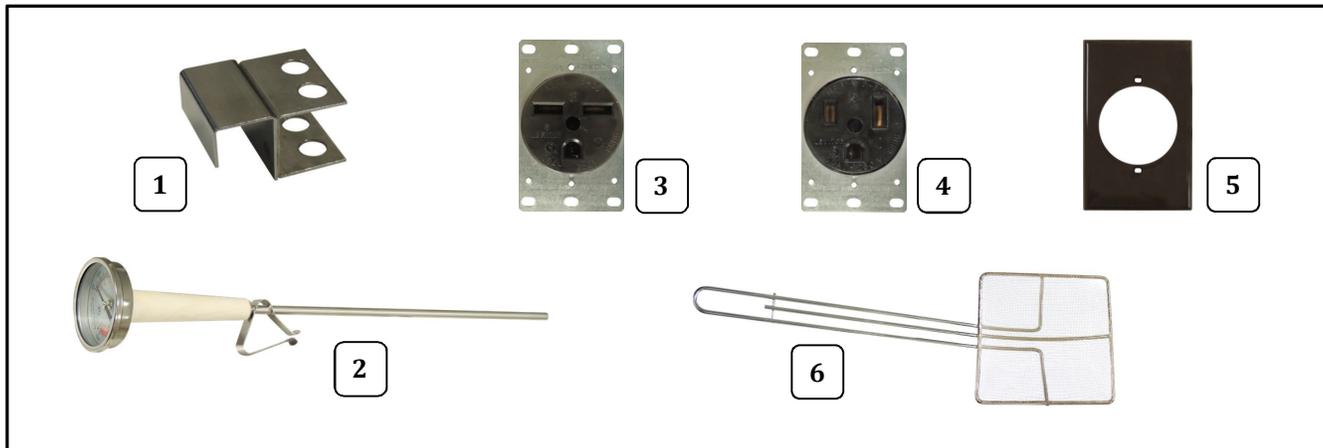




Power Head Components – Interior View – Parts List

Item	Part Description	Part Number		
		8078E	8082E	8090E
1	HIGH LIMIT CONTROL/CAPI	89007	89007	89007
2	PILOT LIGHT, 250V GREEN	48660EX	48660EX	48660EX
3	SWITCH, TOGGLE DPDT	89872	89872	89872
4	SURGE SUPPRESSOR ASSY 250V	101081	101081	101081
5	8-32 SERRATED FLANGE NUT	61151	61151	61151
6	DIGITAL CONTROL FRYERS	101060	101060	101060
7	6-20 X 3/8 PHIL PAN SMS (fastens bracket to the digital control wire cover)	70018	70018	70018
8	HEAT CTRL SUPPORT BRACKET	101287	101287	101287
9	8-32 X 3/8 PAN HD PH M/S (holds bracket to control box)	12389	12389	12389
10	INSULATOR LIMIT SWITCH	89037	89037	89037
11	SWITCH, LIMIT 15 AMP	89043	89043	89043
12	BRKT LIMIT SWITCH FRYERS	89038	89038	89038
13	6-32 M/S NUT 18-8	14221	14221	14221
14	#6 INT. TOOTH L/W 410SS	39001	39001	39001
15	ACTUATOR SWITCH BRKT	89039	89039	89039
16	RELAY, 40A DPST 208/240V	89803	89803	89803
17	WIRE COVER DIGITAL FRYERS	101059	101059	101059

Accessories



Item	Part Description	Part Number		
		8078E	8082E	8090E
1	DIAL TYPE THERMOMETER	4300	4300	4300
2	THERMOMETER BRACKET	89843	89843	89843
3	RECEPTACLE 6-30R 30A 250V	89318	89318	89318
4	RECEPTACLE 6-50R 50A 250V		89830	89830
5	RECEPTACLE COVER	47377	47377	47377
6	FINE MESH SKIMMER	8055	8055	8055



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