

Countertop Baker Unit

Instruction Manual







Model No. 5020, 5020E, 5020ET, 5023



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT AND SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	⚠ 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.
	⚠ 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 ALWAYS wear safety glasses when servicing this equipment.
	⚠ WARNING Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.
	⚠ CAUTION 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.
	⚠ CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

INSTALLATION INSTRUCTIONS

CHECKING SHIPMENT

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company. Gold Medal® Products is not responsible for damage that occurs in transit

Unpack all cartons and check thoroughly for any damage which may have occurred during transit. Damage claims should be filed immediately with the transportation company.

Setup

Remove all packing material and tape before starting operation.

ELECTRICAL REQUIREMENTS

NOTE: The following power supply must be provided: **120VAC, 60Hz 15A** electrical outlet.



Your electrician must furnish sufficient current for proper machine operation. We recommend this 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, motor etc.

It is **Gold Medal®** Products 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 baker's performance will be sacrificed or reduced.

Before You Plug In Machine:

1. Make sure that the wall outlet can accept the three (3) prong grounded plug 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 three (3) prong grounded to two (2) prong un-grounded adapter.

OPERATING INSTRUCTIONS (Pg. 5-6)

Grid Seasoning

Note: Coated grids (on models with T designation) do not need to be seasoned after the first usage. **DO NOT** use metallic utensils on coated grids.

1. Turn the power switch to the "ON" position and set the timer to 6 minutes to allow the unit to pre-heat. Mechanical timer bakers should be set to 6 minutes and 385°, following pages for electronic timer instructions.
2. Open grids and lightly spray the Seas'n-Kleen on the grid surfaces.
3. If sticking occurs repeat above procedure.

Preparation

While the baker is heating, make the Waf-A-Cone Mix (P/N 8212) by following the instructions below (P/N 8212.)

1. Place 40oz of water into a bowl and add (1) 5 lb. bag of mix.
2. Stir with wire whisk until smooth.
3. Rest batter 10 minutes.
4. A 2oz ladle makes one 8-inch cone (one cup makes 5 cones.)

Baking Instructions

When the green light on the mechanical timer baker is no longer illuminated, you have reached the correct temperature and can begin making waffle cones. See instructions for the electronic bakers.

1. Using a 2oz ladle, dispense batter into center of the baker, and close the cover.
2. Bake for 1 to 1½ minutes.
3. Remove from grill and form cone immediately using the Easy Waffle Cone Roller.
4. Make sure cone is pushed down into the bottom of the cone roller, making a closed end in order to keep the cone from leaking.

General Instructions

1. Always use fresh batter and do not allow it to warm up too much.
2. Frequent cleaning with a soft-bristled brush and re-seasoning the grids as needed (except T models) during operation, will ensure a great tasting product.
3. Leave the grids in the closed position whenever possible because open grids cause excessive carbon build-up.
4. **DO NOT** apply beeswax, paraffin, or any other waxes to grid surfaces.

OPERATING INSTRUCTIONS (Continued)

Note: The Display 

"ON" Indicates unit is heating.

NOTE: Initial display will read "Lo" when turned on until unit heats up to the cooking temperature.

Upon powering up, wait until heat indicator turns "OFF" before loading with product. Press and hold "SET" for 3 seconds to toggle the display between time and grid temperature.

To Change Cook Time

1. Press "SET" and "DN" for 3 seconds to display the time setting (X:XX, min:secs will be flashing.)
2. Press "UP" to increase the time setting. "DN" will decrease the time setting.
3. Press "SET" again to save the time setting.

To Change Temperature Set Point

1. Press "SET" and "UP" for 3 seconds to display the temperature set point (XXX°F symbol flashing.)
2. Press "UP" to increase the temperature set point. "DN" will decrease the temperature set point.
3. Press "SET" again to save the temperature set point.



CLEANING INSTRUCTIONS

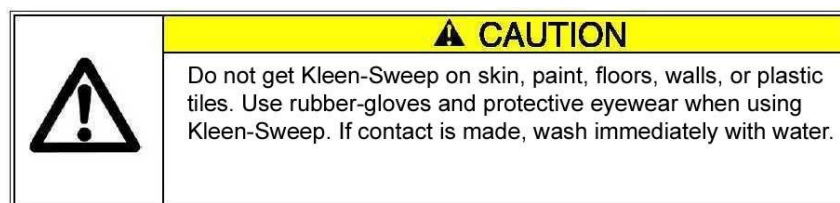
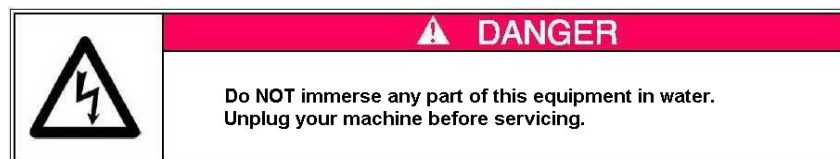
Daily Cleaning/Removing Excess Carbon (Standard Models)

1. Make sure appliance is cool and dry.
2. Un-plug machine from outlet.
3. Place a shallow drip pan under the grids.
4. Open top grid and spray a generous portion of Kleen-Sweep (**Gold Medal®** Item # 2173CN) on grids, and allow to soak for at least a ½ hour. (See Kleen-Sweep warning below).
5. Using a bristle brush, do a general scrubbing on all grid surfaces that had Kleen- Sweep applied to them. Using a spray bottle, spray **GRIDS ONLY** with cold water to rinse away Kleen-Sweep.
6. Scrub grid surfaces with warm-soapy water (also applied with spray bottle) to remove remaining Kleen-Sweep. Then remove the soapy water with a dry cloth.
7. Use a cloth sprayed with concession equipment cleaner (**Gold Medal®** Item #2580 Watchdog Concession Equipment Cleaner) to wipe down the rest of the baker.
8. Re-season grids as described in GRID SEASONING section.

Daily Cleaning/Removing Excess Carbon (Non Stick “T” Models)

NOTE: Never use Kleen-Sweep on T model bakers with non-stick coated grids. It can cause damage to the non-stick coating.

1. Make sure appliance is cool and dry.
2. Un-plug machine from outlet.
3. Place a shallow drip pan under the grids.
4. Open top grid and spray a generous portion of warm-soapy water applied with spray bottle. Use a soft bristle brush to remove any splatter. Then remove the soapy water with a dry cloth.
5. Use a cloth sprayed with concession equipment cleaner (**Gold Medal®** Item #2580 Watchdog Concession Equipment Cleaner) to wipe down the rest of the baker.



MAINTENANCE INSTRUCTIONS



DANGER

Do NOT immerse any part of this equipment in water.
Unplug your machine before servicing.



WARNING

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



CAUTION

THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

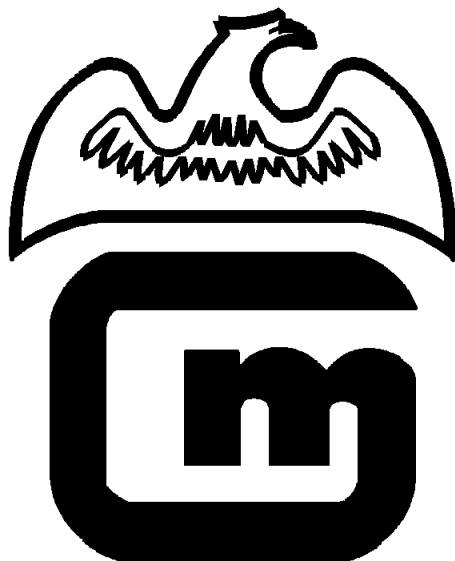
ORDERING SPARE PARTS

1. Identify the worn or broken part by checking it with the illustrations and parts list.
2. When ordering parts, include part number, part name, and quantity required.
3. Include you model name and machine serial number (found on nameplate) with your order.
4. Address orders to:

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

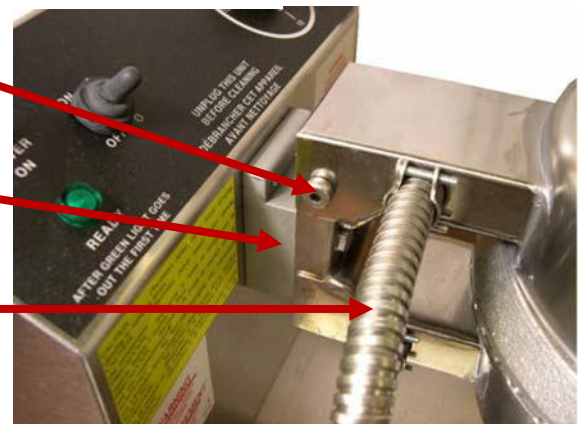
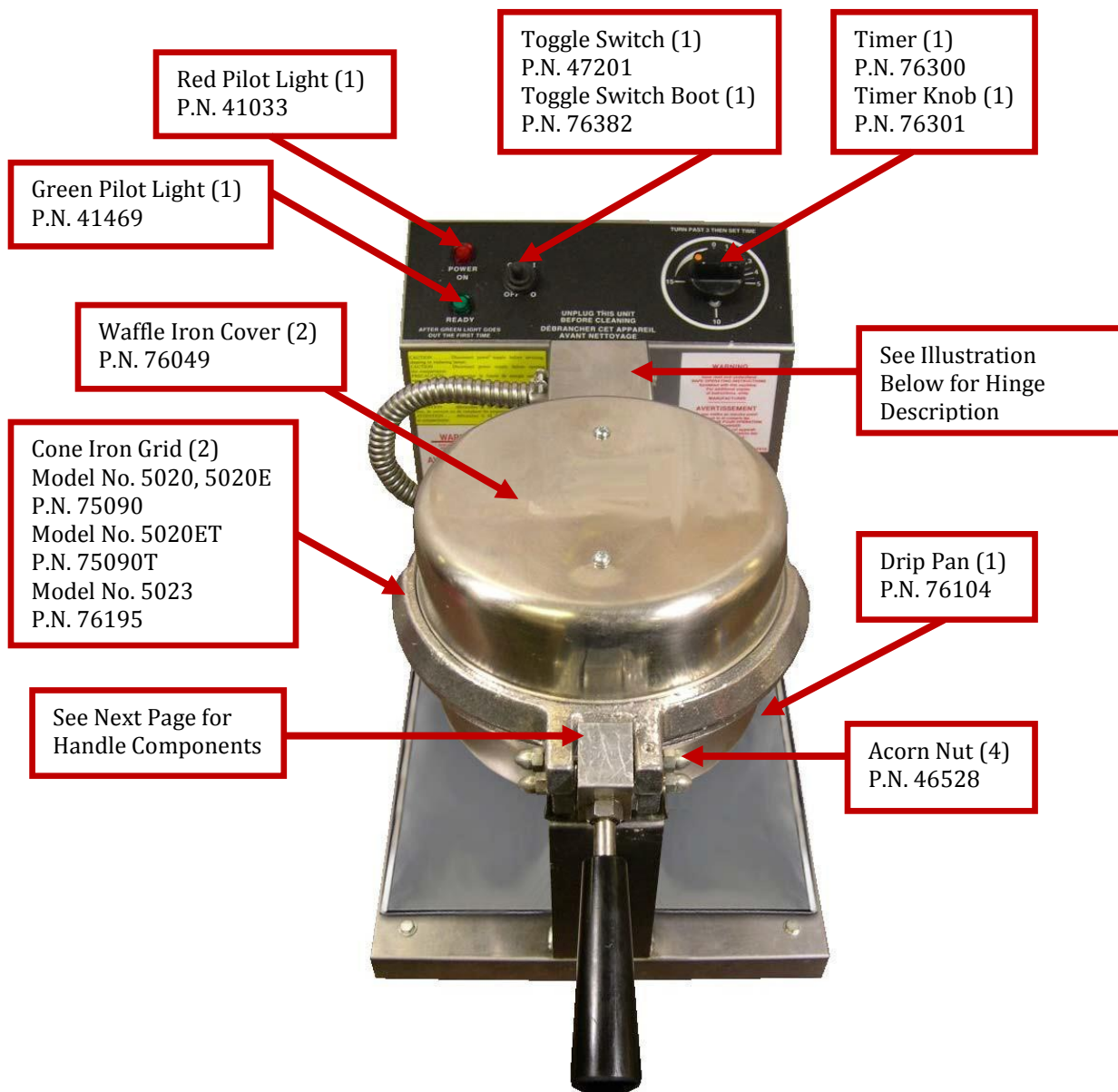
or, place orders at:

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



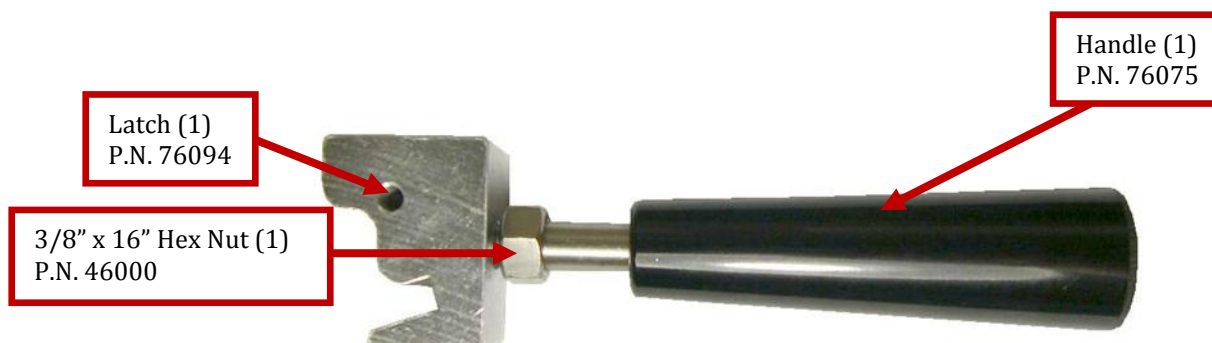
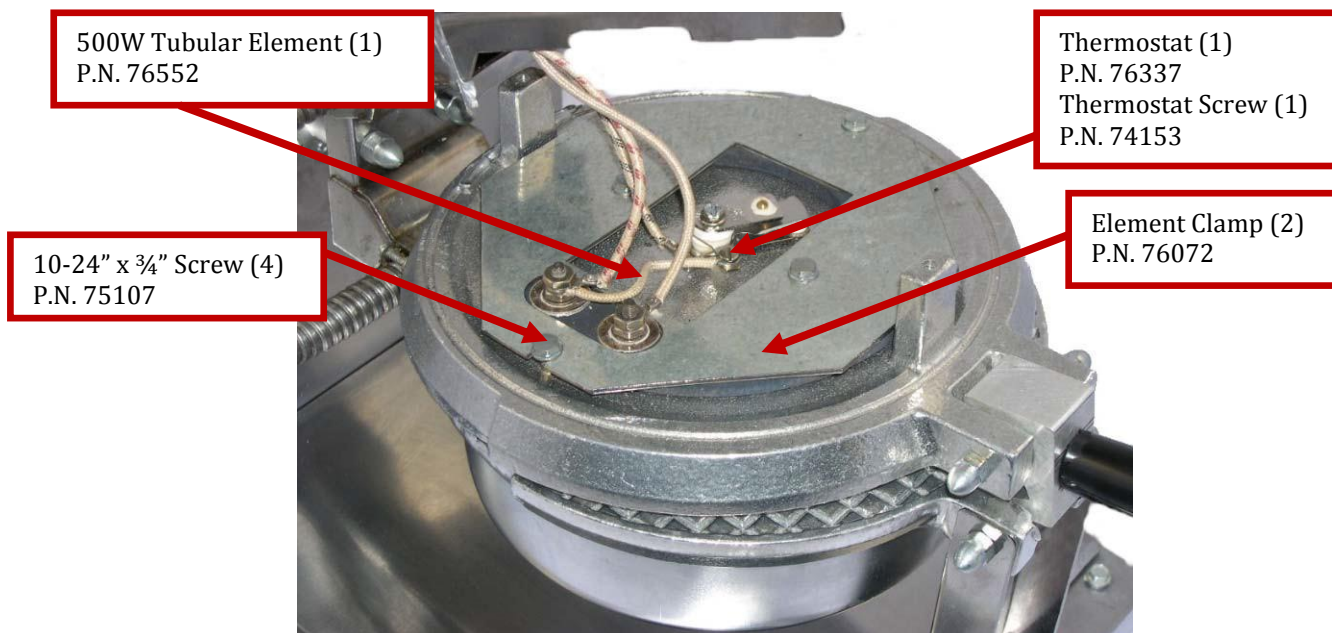
PARTS BREAKDOWN (Pg. 10-13)

Mechanical Timer Models



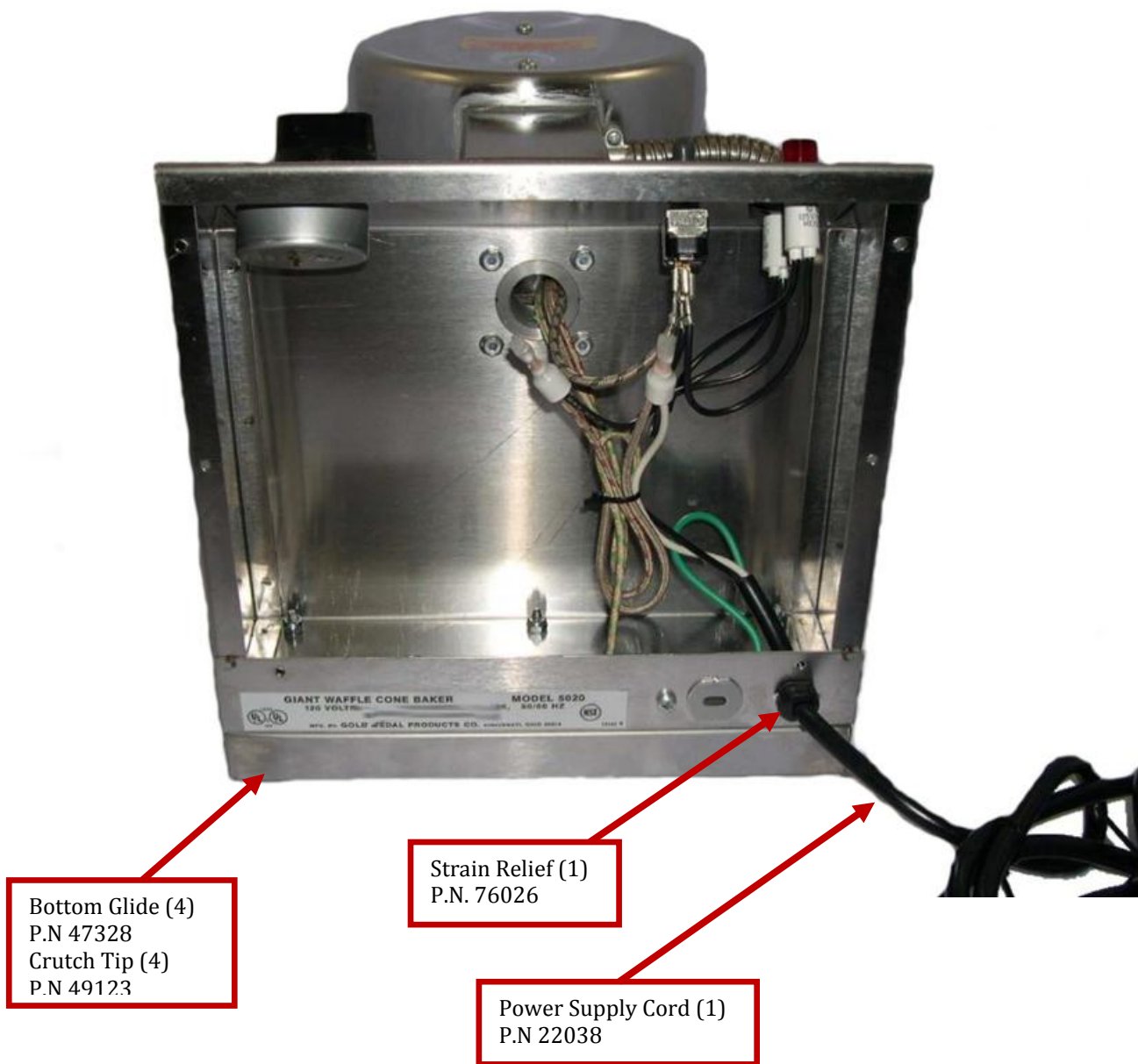
PARTS BREAKDOWN (Continued)

Mechanical Timer Models



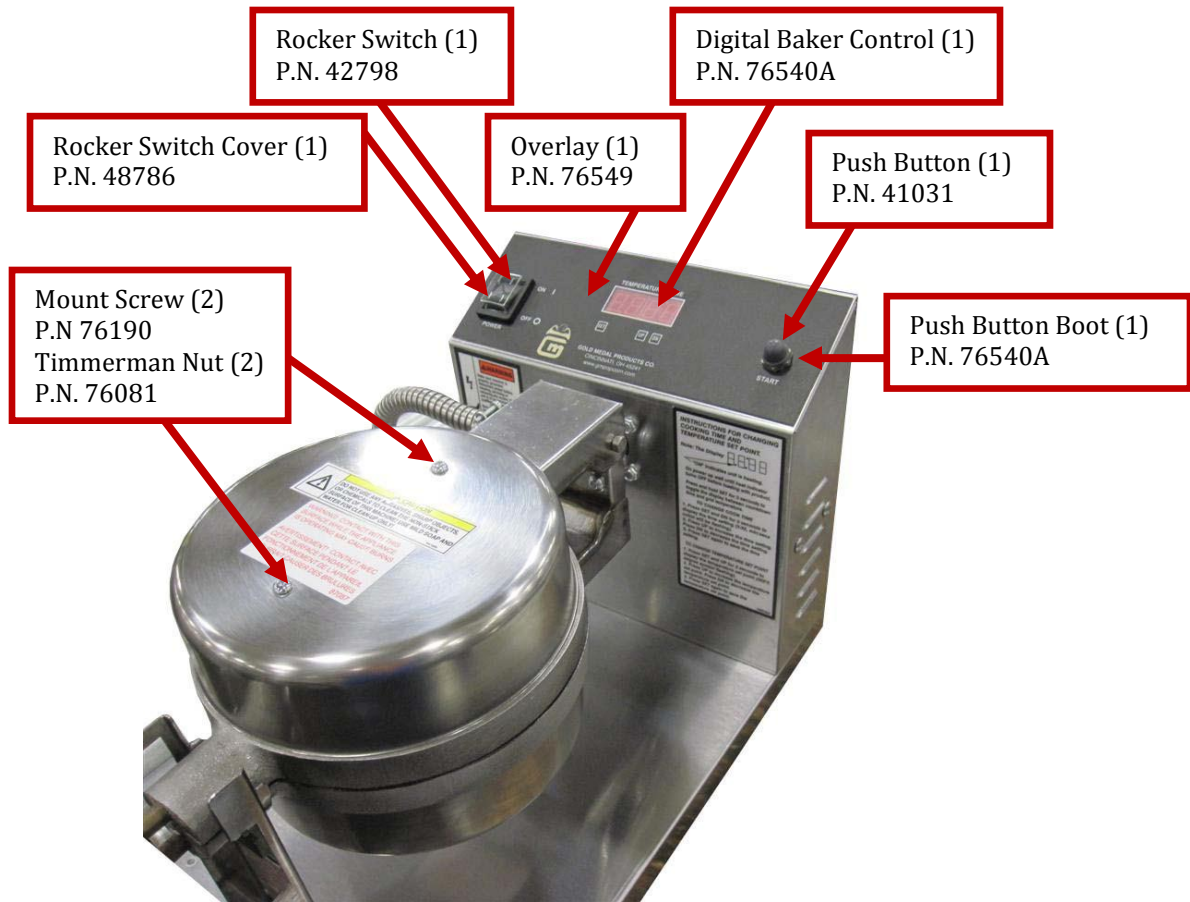
PARTS BREAKDOWN (Continued)

Mechanical Timer Models

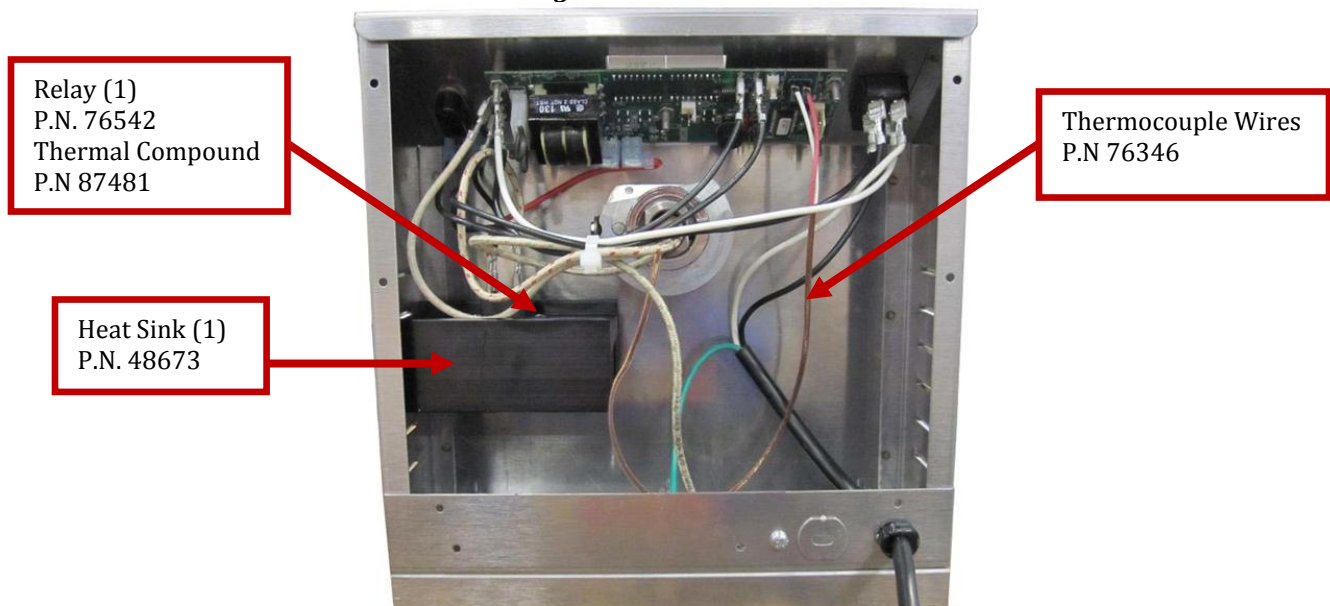


PARTS BREAKDOWN (Continued)

Digital Baker Models

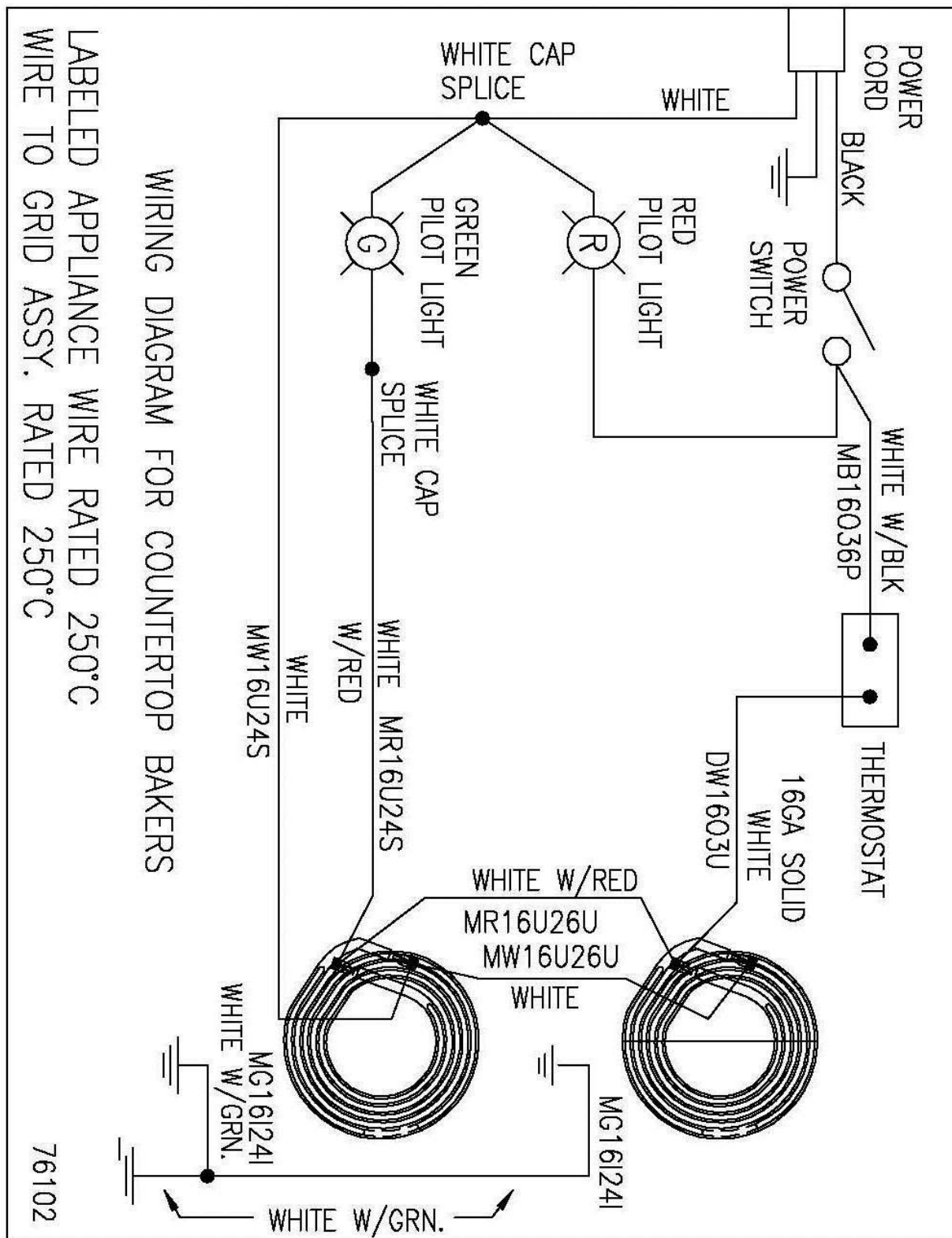


*Digital Baker Control Breakdown



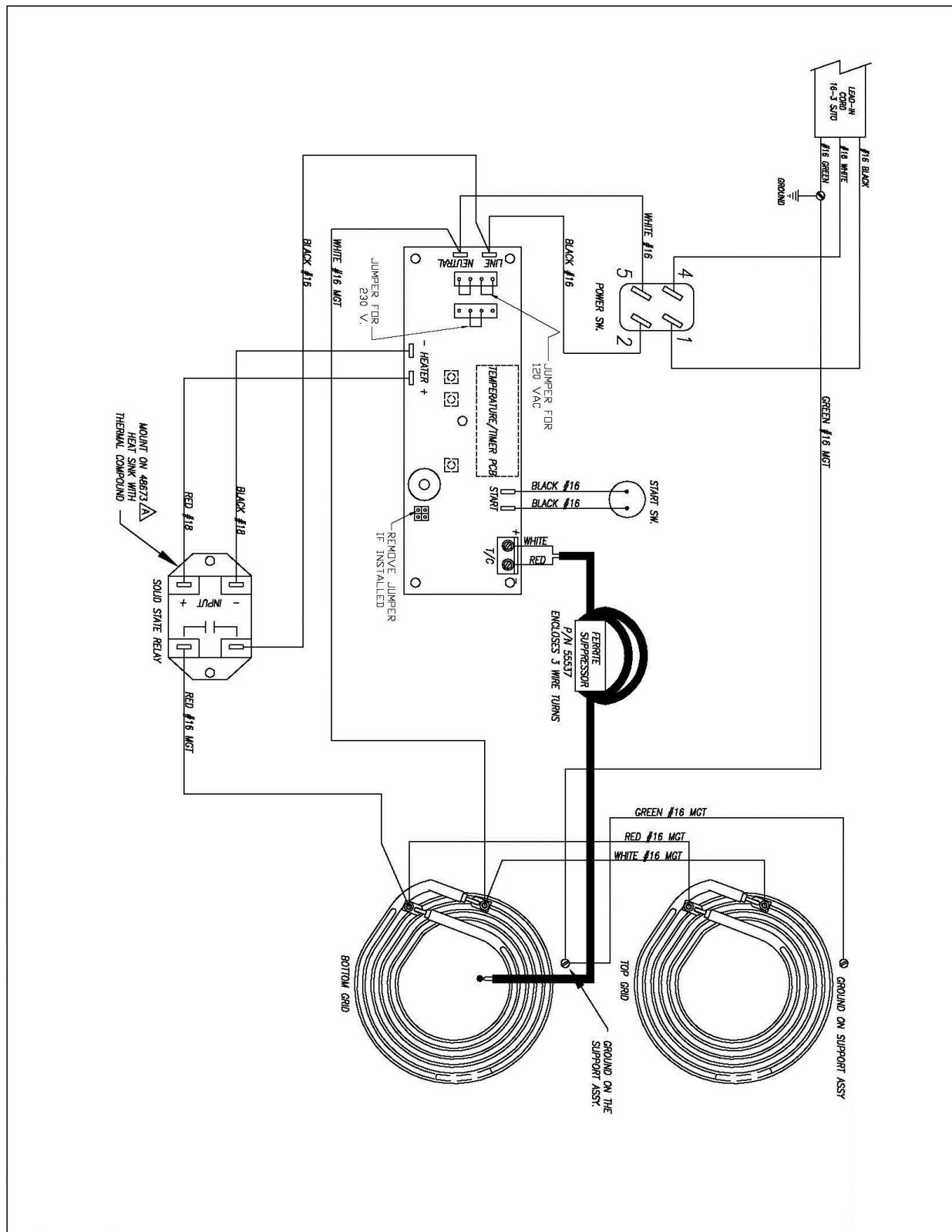
Wiring Diagram

Mechanical Timer Models



Wiring Diagram

Digital Baker 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.

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



GOLD MEDAL PRODUCTS COMPANY
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