



Instruction Manual

Hot Diggity® Pro Series Roller Grills

Model Series: 8550, 8551, 8552 (000 and 001)



Model 8552-00-001



Model 8551-00-000



Model 8550-00-000



GOLD MEDAL® PRODUCTS CO.













10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA





Table of Contents



SAFETY PRECAUTIONS	3
INSTALLATION INSTRUCTIONS.....	5
Inspection of Shipment	5
Manual.....	5
Model Description	5
Items Included with this Unit.....	5
Setup	5
Feet Spacer Installation	6
Electrical Requirements	7
Before You Plug In Machine.....	7
OPERATING INSTRUCTIONS.....	8
Controls and Their Functions	8
Operating Instructions	8
Care and Cleaning	9
MAINTENANCE INSTRUCTIONS.....	10
ORDERING SPARE PARTS.....	11
Cabinet Front View – Parts Breakdown.....	12
Cabinet Rear/Bottom View – Safety Labels – Parts Breakdown.....	14
Accessories.....	15
Wiring Diagram	16
WARRANTY.....	17

SAFETY PRECAUTIONS

	<div data-bbox="824 306 1071 348"> DANGER</div> <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> <div data-bbox="1317 611 1409 627">008_051514</div>
	<div data-bbox="824 688 1071 730"> DANGER</div> <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> <div data-bbox="1317 966 1409 982">014_020416</div>
	<div data-bbox="813 1045 1081 1087"> WARNING</div> <p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <div data-bbox="1317 1176 1409 1192">009_092414</div>
	<div data-bbox="813 1255 1081 1297"> WARNING</div> <p>ALWAYS wear safety glasses when servicing this equipment.</p> <div data-bbox="1317 1379 1409 1396">010_010914</div>
	<div data-bbox="813 1459 1081 1501"> WARNING</div> <p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <div data-bbox="1317 1583 1409 1600">011_051514</div>
	<div data-bbox="813 1663 1081 1705"> WARNING</div> <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> <div data-bbox="1317 1843 1409 1860">022_060215</div>



	 WARNING
	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. 012_010914

	 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

8550-00-000: Hot Diggity Pro C - Compact Roller Grill with stainless steel rollers.

8550-00-001: Hot Diggity Pro C - Compact Roller Grill with non-stick rollers.

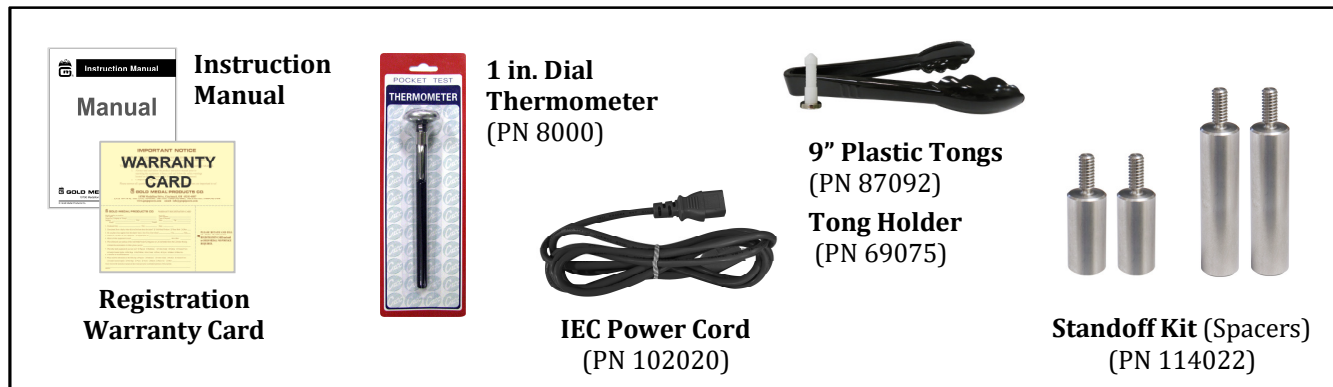
8551-00-000: Hot Diggity Pro S - Standard Roller Grill with stainless steel rollers.

8551-00-001: Hot Diggity Pro S - Standard Roller Grill with non-stick rollers.

8552-00-000: Hot Diggity Pro X - Large Roller Grill with stainless steel rollers.

8552-00-001: Hot Diggity Pro X - Large Roller Grill with non-stick rollers.

Items Included with this Unit

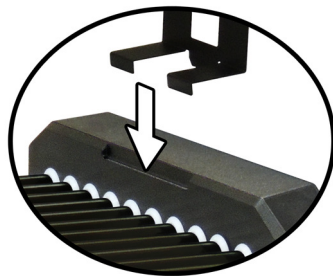


Setup

1. This unit has been tested at the factory, remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use. There are 4 leveler feet on the bottom of the cabinet, adjust as needed. This unit is also equipped with 2 sets of feet height spacers which adjust the roller grill angle to approximately 4 degrees or 8 degrees slant, if desired (reference Feet Spacer Installation section to install spacers).

3. The Roller Grill is equipped with stand locators on each end of the unit for a Food Shield option (sold separately), reference image below for mounting a Food Shield, if desired.
4. Securely plug IEC Power Cord into unit. See Electrical Requirements section to plug unit into power source for use.
5. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

Position Food Shield on Roller Grill
so it slants down towards customer.



Ensure the Food Shield
rests in the stand
locations on each end
of the roller grill.

Feet Spacer Installation

Unit must be OFF, unplugged from the power supply, and allowed to cool completely prior to changing the feet spacers. Install spacers on a clean unit. The 2 short spacers provide approx. 4 degrees slant to the roller grill; the 2 longer spacers provide approx. 8 degrees slant.

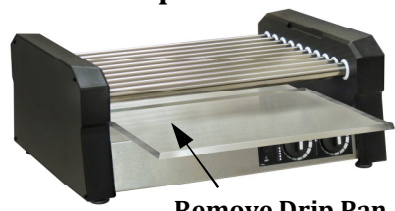


Side View with
Standard Feet



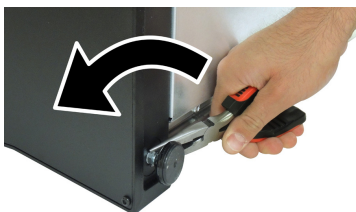
Side View with Large
Spacer Installed

To Install Spacers:

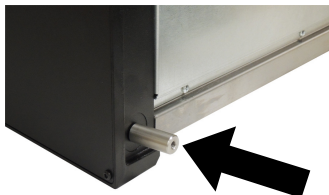


Remove Drip Pan

Step 1: Remove the drip pan and disconnect IEC Power Cord from roller grill.



Step 2: Carefully set unit on its back to access the feet, then remove the two feet (10mm nut on foot).



Step 3: Install a threaded spacer for each foot removed (use 2 long spacers or 2 short spacers).





Step 4: Screw a foot into each of the spacers, **DO NOT** overtighten. Then, lift unit and reset it on the feet. Replace drip pan for use.

Electrical Requirements

The following power supply must be provided (reference unit Data Plate):

120V~, 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>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 a special cord or assembly available from Gold Medal Products Co. or its service agent.</p> <p>038_062714</p>

OPERATING INSTRUCTIONS

Controls and Their Functions

POWER SWITCH

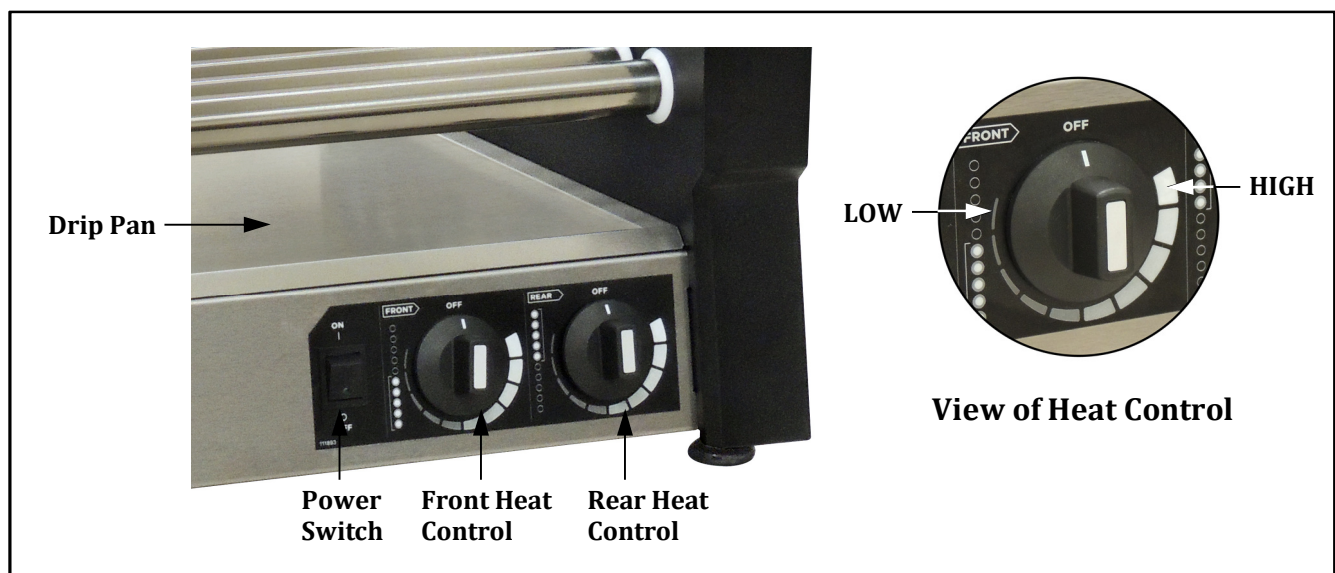
Two position, ON/OFF lighted rocker switch - supplies power to the motor and the front and rear heat controls. The green light ON indicates there is power to these features.

FRONT HEAT CONTROL KNOB

Adjusts temperature of the heating elements for the front rollers from OFF to HIGH. Turn knob counterclockwise to increase temperature; turn clockwise to decrease temperature.

REAR HEAT CONTROL KNOB

Adjusts temperature of the heating elements for the rear rollers from OFF to HIGH. Turn knob counterclockwise to increase temperature; turn clockwise to decrease temperature.






Operating Instructions

1. Make sure drip pan is in place beneath the rollers.
2. Turn the Power Switch ON.
3. Place hot dogs on the rollers (hot dogs should be evenly spaced).
4. Turn the Heat Control Knob(s) to the desired heat setting. The Left Knob controls the heat setting for the FRONT rollers on the grill; the right knob controls the heat setting of the REAR rollers.
5. For high capacity, set the Heat Control Knobs to medium or high heat setting using both sets of rollers.



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. <small>025_111616</small>

	 WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. <small>009_092414</small>

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 unit each day after use.

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Remove any remaining hot dogs from rollers.
3. Wipe rollers using a soft cloth dampened with a mild soap and hot water **ONLY**, then wipe again with a clean damp cloth to remove any remaining soap. **DO NOT** use oven cleaners or abrasive materials (e.g. steel wool or abrasive pads) on any roller assemblies. **DO NOT** scrape rollers with anything metal or plastic.
4. Remove the drip pan/accessories and clean thoroughly with mild soap and hot water.
5. Clean the unit using a soft cloth dampened with a mild soap and hot water **ONLY**, then wipe again with a clean damp cloth to remove any remaining soap.



Wipe 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.



6. Dry the unit completely with a soft, dry cloth.
7. Reinsert the drip tray beneath the rollers.





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>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>014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>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:

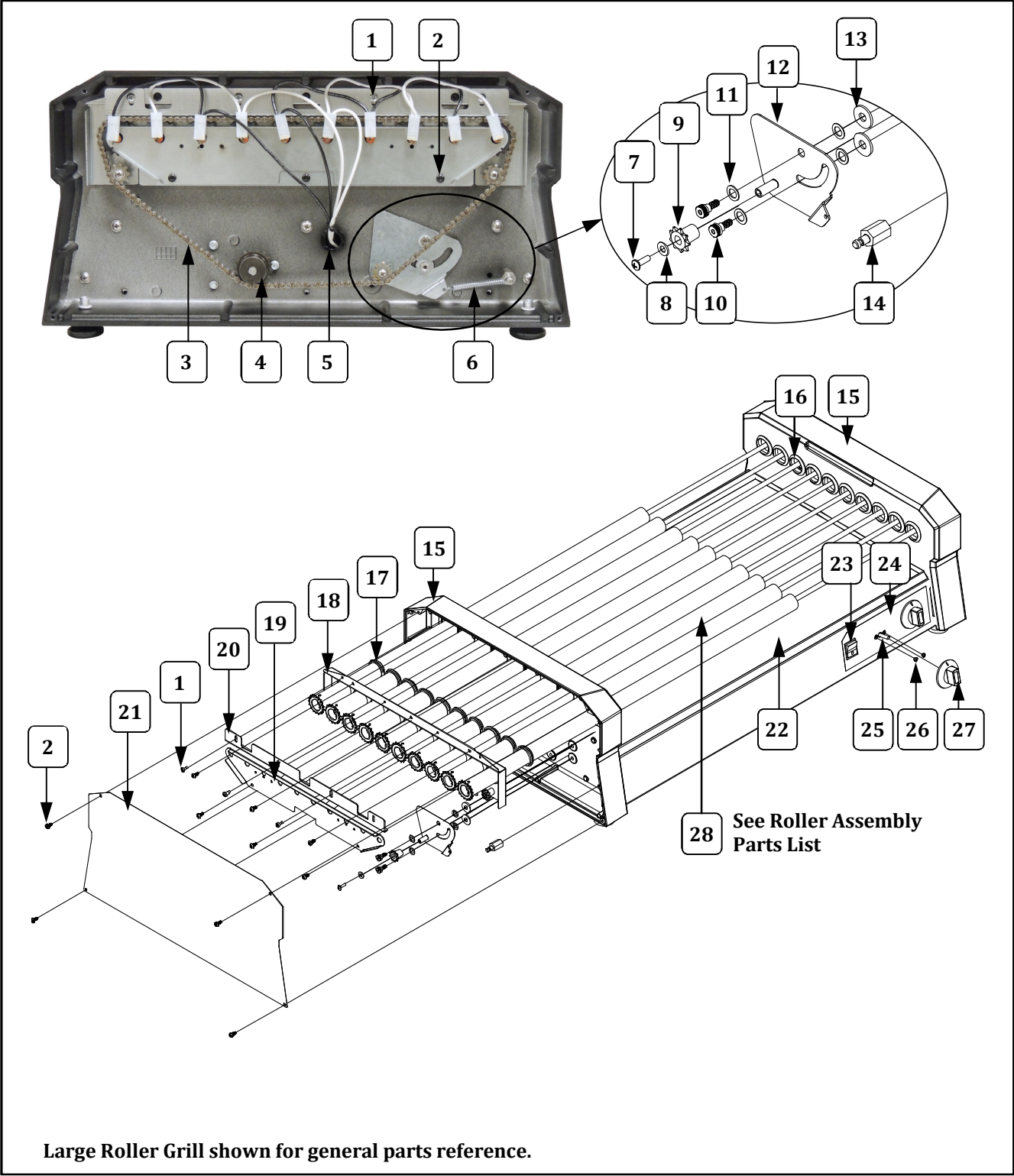
Phone: (800) 543-0862
(513) 769-7676

Fax: (800) 542-1496
(513) 769-8500

E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com



Cabinet Front View – Parts Breakdown





Cabinet Front/Left View – Parts List

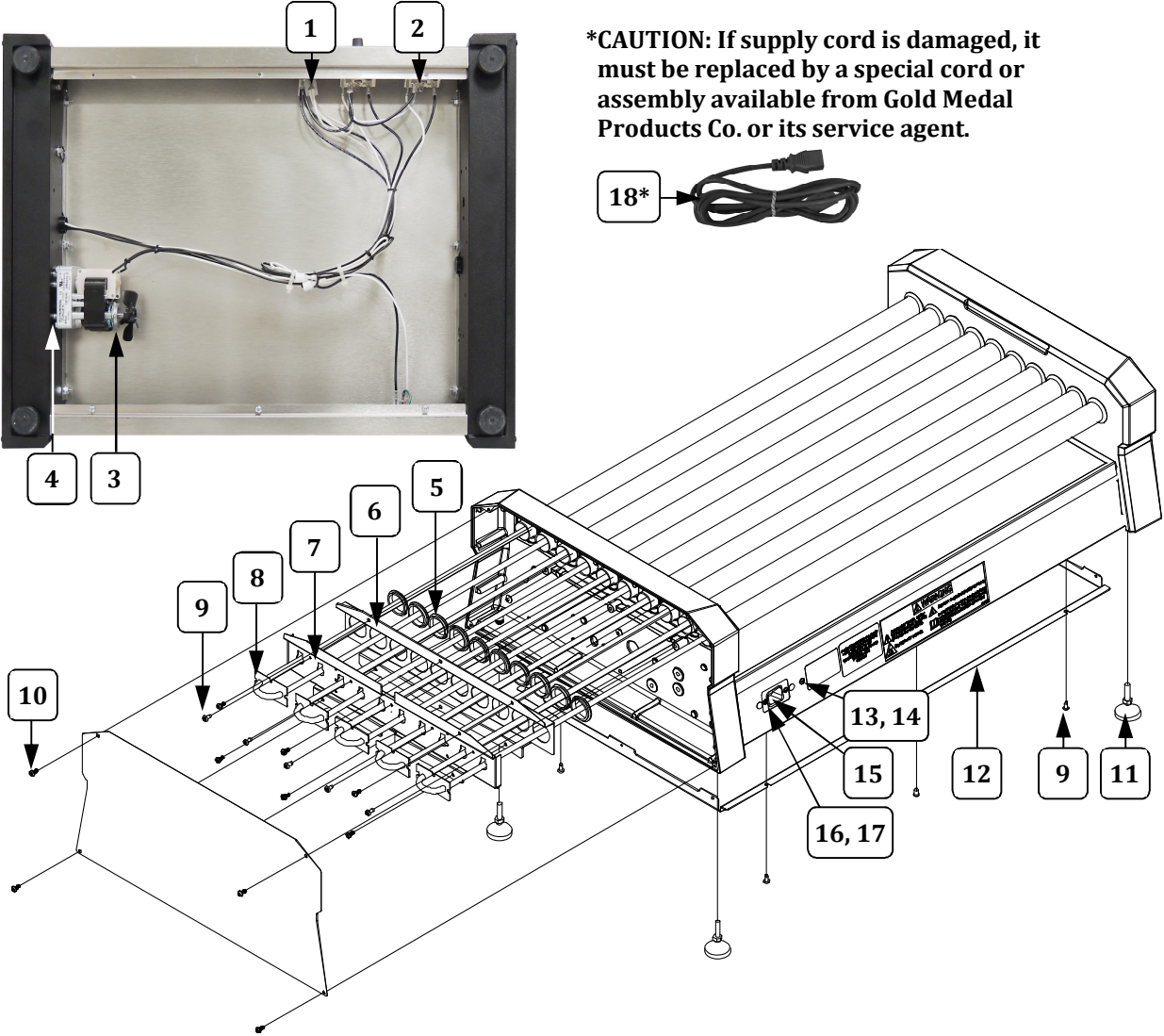
Item	Part Description	Part Number		
		8550-00-000 8550-00-001	8551-00-000 8551-00-001	8552-00-000 8552-00-001
1	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141
2	8-32X3/8 TRI LOBE SCREW (T20 Torx Head)	111898	111898	111898
3	ROLLER CHAIN 37IN	111995	111995	111995
4	SPROCKET, DRIVE	87353	87353	87353
5	BUSHING, SNAP .875 IN	45396	45396	45396
6	SPRING	68734	68734	68734
7	8-32 X 1/2 PHIL PN M/S SS	42226	42226	42226
8	#10 FLAT WASHER ST. STL.	12178	12178	12178
9	POSITRACTION SPROCKET	87988	87988	87988
10	1/4IN SHOULDER BOLT	111985	111985	111985
11	1/4IN NYLON WASHER	111721	111721	111721
12	IDLER BRACKET ASSEMBLY	111890	111890	111890
13	1/4 FLAT WASHER ALUMINUM	10000	10000	10000
14	SPRING PIVOT	83107	83107	83107
15	CABINET END ASSEMBLY	114019	114019	114019
16	ROLLER SEAL	111851	111851	111851
17	TEFLON BUSHING, ANTI-ROTA	77918	77918	77918
18	BEARING BRACKET ASSEMBLY	111884	111884	111884
19	ELEMENT COVER BRACKET	111888	111888	111888
20	CHAIN GUARD	111889	111889	111889
21	END COVER	111895	111895	111895
22	DRIP PAN	111975	111976	111977
23	SWITCH, LIGHTED ROCKER GR	42798	42798	42798
24	LABEL, MANUAL CONTROLS	111893	111893	111893
25	HEAT CONTROL	87297	87297	87297
26	6-32 X 1/8 PH PAN HD M/S	40695	40695	40695
27	KNOB FOR HEAT CONTROL	87430	87430	87430

Roller Assembly – Parts List

Item	Part Description	Part Number					
		8550-00-000	8551-00-000	8552-00-000	8550-00-001	8551-00-001	8552-00-001
28	ROLLER ASSEMBLY (Stainless Steel)	88231	88232	88233			
	ROLLER ASSEMBLY (Non-Stick Coated)				88231NE	88232NE	88233NE



Cabinet Rear/Bottom View – Safety Labels – Parts Breakdown



General Roller Grill images shown for parts reference only.

Safety Labels



Unit Labels

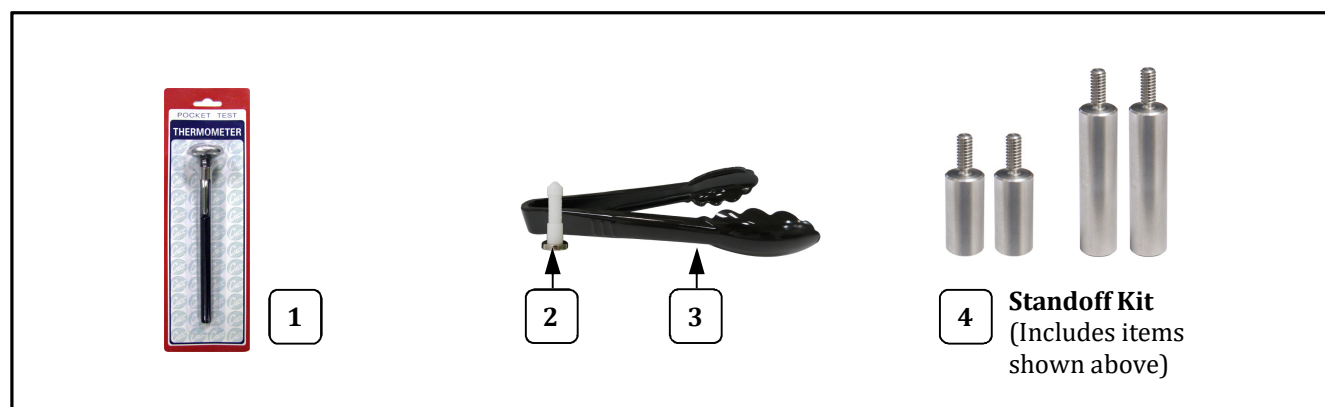


Power Cord Label

Cabinet Rear/Bottom View – Safety Labels – Parts List

Item	Part Description	Part Number		
		8550-00-000 8550-00-001	8551-00-000 8551-00-001	8552-00-000 8552-00-001
1	SWITCH, LIGHTED ROCKER GR	42798	42798	42798
2	HEAT CONTROL	87297	87297	87297
3	MOTOR, CCW	87532	87532	87532
4	8-32 X 1/4 HX HD WHIZLOCK	42045	42045	42045
5	TEFLON BUSHING, ANTI-ROTA	77918	77918	77918
6	BEARING BRACKET	111886	111886	111886
7	ELEMENT MOUNT BRACKET	111889	111889	111889
8	120W ELEMENT	111846		
	160W ELEMENT		111903	
	240W ELEMENT			111908
9	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141
10	8-32X3/8 TRI LOBE SCREW (T20 Torx Head)	111898	111898	111898
11	THREADED SWIVEL FOOT	111984	111984	111984
12	BOTTOM COVER	111894	111902	111907
13	#8-32 x 5/8 PAN HEAD (fastens ground)	49593	49593	49593
14	8-32 HEX M/S NUT (fastens ground)	74149	74149	74149
15	IEC CONNECTOR, FLANGED	102013	102013	102013
16	6-32 X 3/8 PHIL PAN M/S	39000	39000	39000
17	6-32 GRIP NUT ZINC PLATED	47517	47517	47517
18*	POWER CORD, 16 AWG	102020	102020	102020
19	LABEL	111931	111931	111931
20	MAIN GROUND LABEL	42375	42375	42375
21	CAUTION CORD SET LABEL	102032	102032	102032
22	WARNING LABEL CORD	68720	68720	68720

Accessories

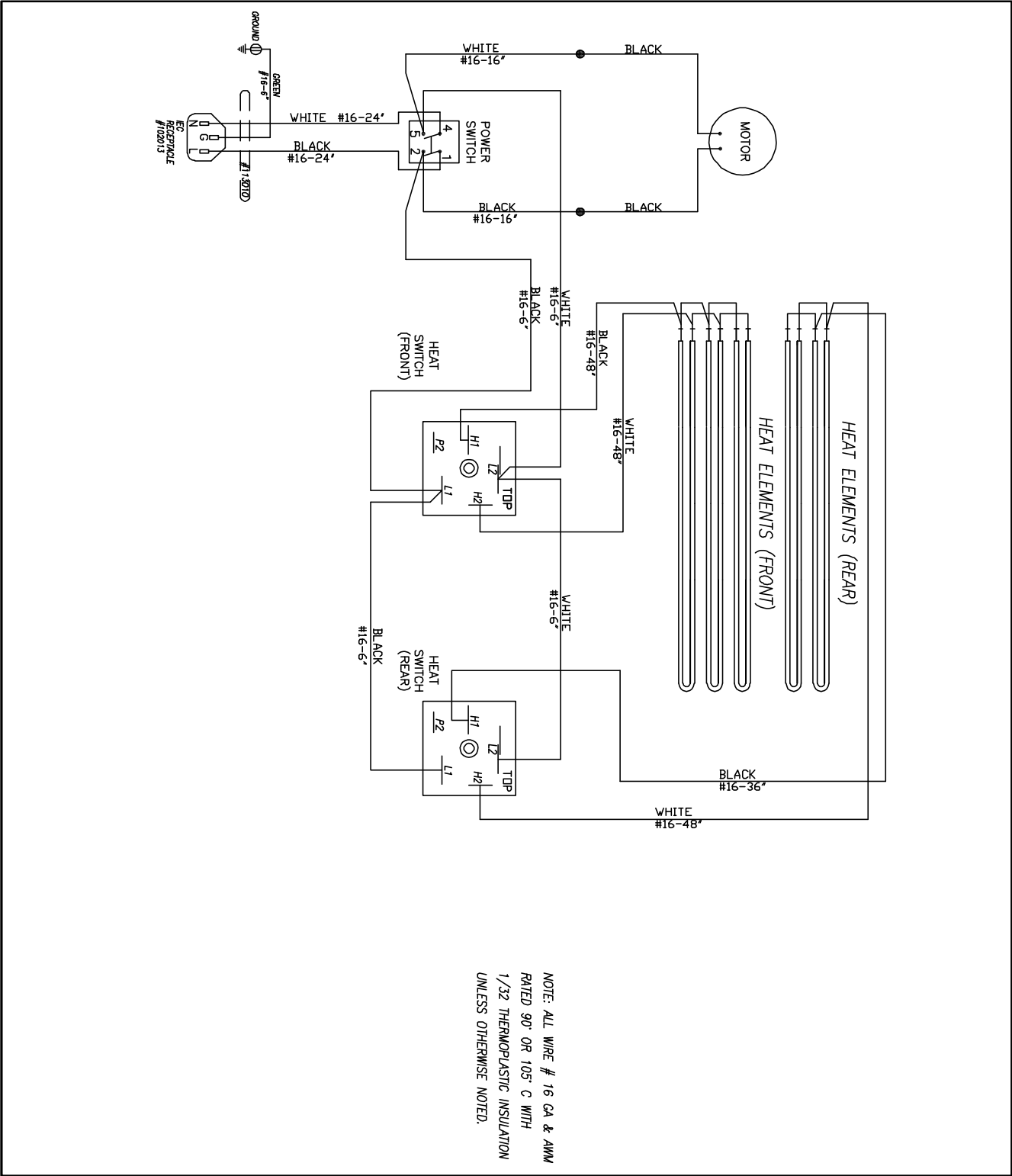


Item	Part Description	Part Number
		All Models
1	1 IN. DIAL THERMOMETER	8000
2	TONG HOLDER ASSEMBLY	69075
3	9 INCH PLASTIC TONGS	87092
4	ROLLER GRILL STANDOFF KIT	114022



Wiring Diagram

Model No. Series 8550, 8551, and 8552





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

gmpopcorn.com

Phone: (800) 543-0862 Fax: (800) 542-1496
(513) 769-7676 (513) 769-8500