

Countertop Baker Unit

Instruction Manual

*Domestic and Export
Mechanical and Digital 5020 and 5023 Models*

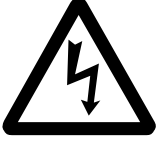
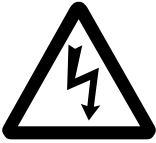






 **GOLD MEDAL**®

FUNFOOD EQUIPMENT AND SUPPLIES

Cincinnati, OH 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.</p> <p>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">008GEND1112</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. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right;">014GEND1112</p>
	⚠ WARNING
	<p>To avoid burns, do NOT touch heated surfaces.</p> <p>Do NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right;">009GHW1112</p>
	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right;">010GENW1112</p>
	⚠ CAUTION
	<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.</p> <p>Carefully read all instructions before operation.</p> <p style="text-align: right;">012GENC1112</p>
	⚠ CAUTION
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right;">007GENC0413</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.)*

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 Co. is not responsible for damage that occurs in transit

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Setup

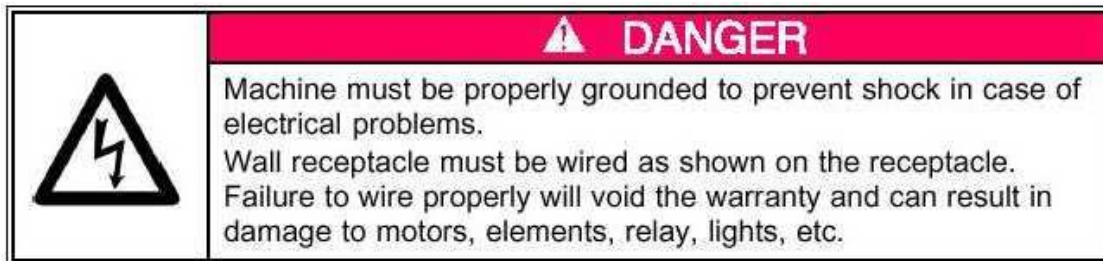
Remove all packing material and tape before starting operation.

ELECTRICAL REQUIREMENTS

NOTE: The following power supply must be provided:

Model No. 5020, 5020E, 5020ET, 5023: 120 Volts, 1000 Watts, 60 Hertz

Model No. 5020EX, , 5020ETX, 5023EX: 230 Volts, 1000 Watts, 50 Hertz



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 (For Electronic Models – see baking instructions on next page)

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.

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)

Baking Instructions for Electronic Models

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 the 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

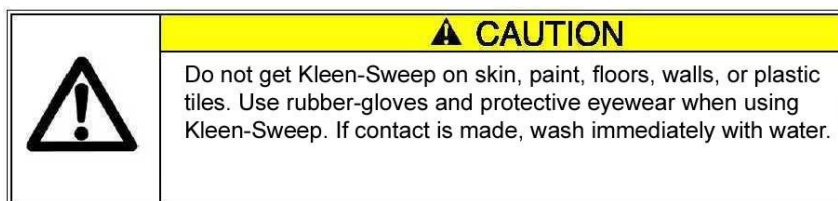
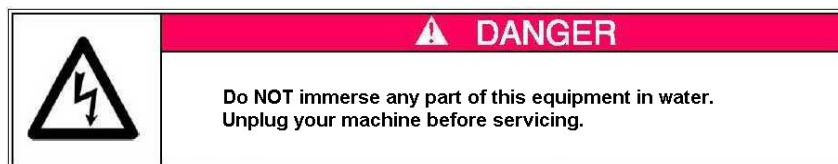
Daily Cleaning/Removing Excess Carbon (Standard Models)

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.

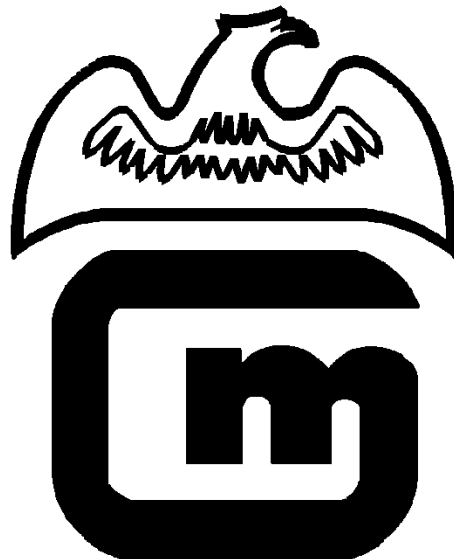
ORDERING SPARE PARTS

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

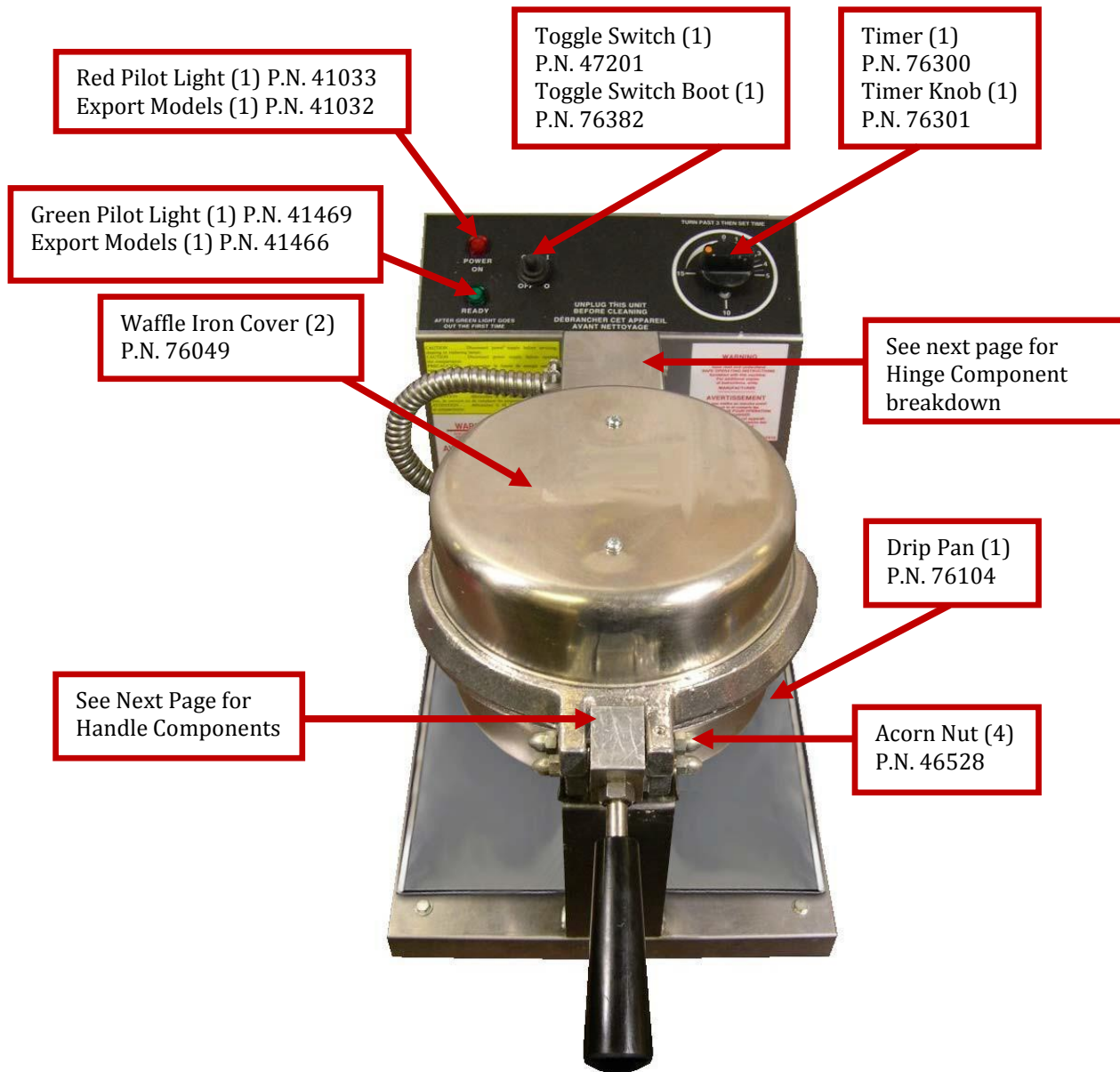
or, place orders at:

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



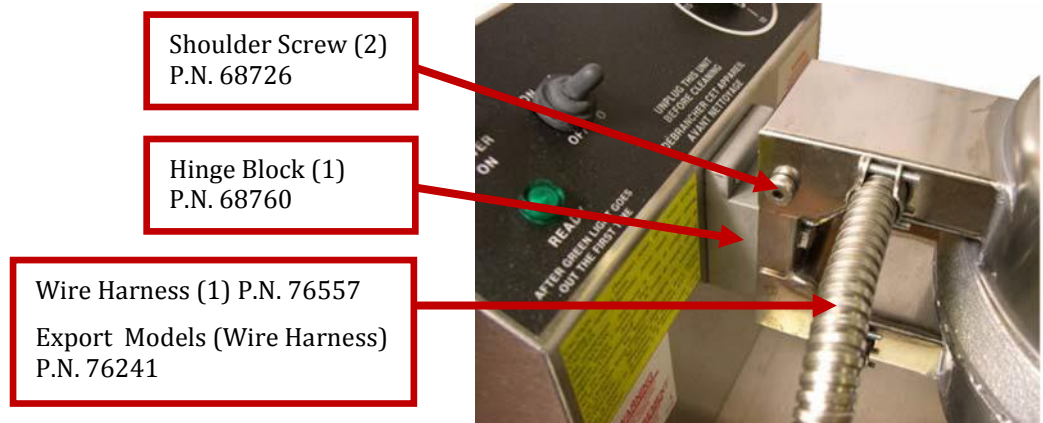
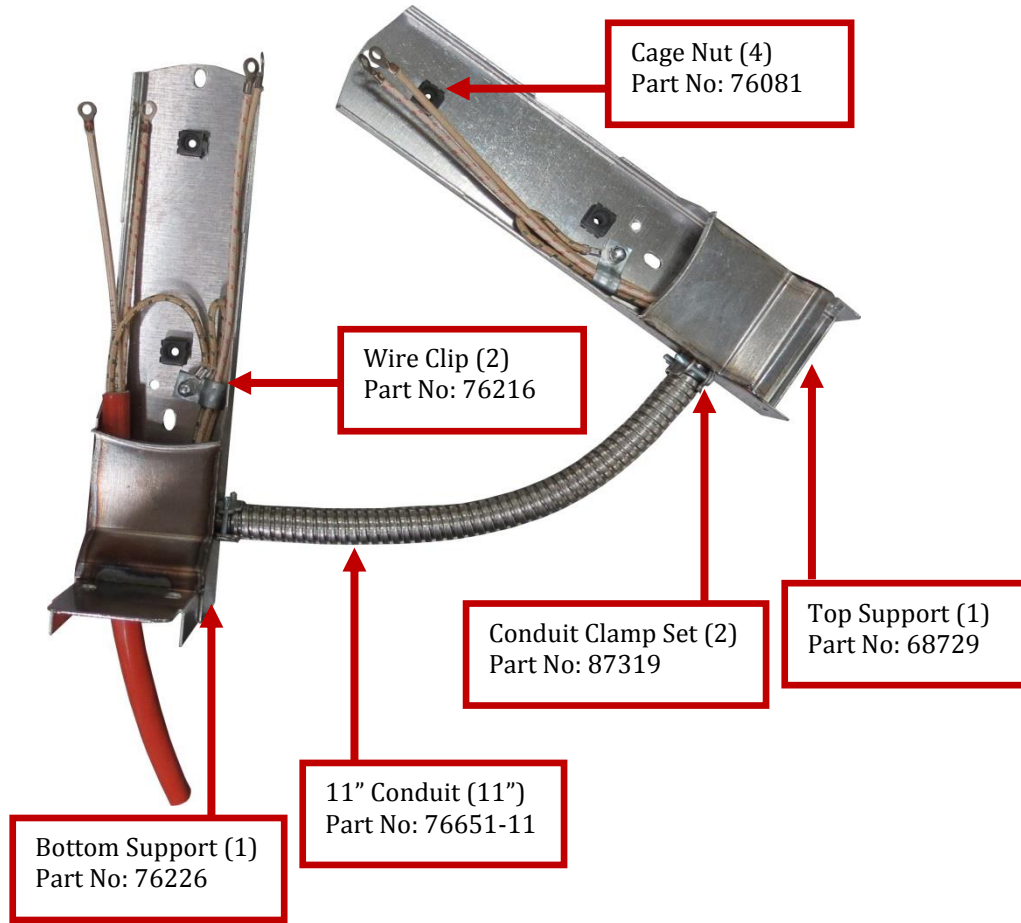
PARTS BREAKDOWN (Pg. 10-14)

Exterior View - Mechanical Timer Models



PARTS BREAKDOWN (Continued)

Hinge Components



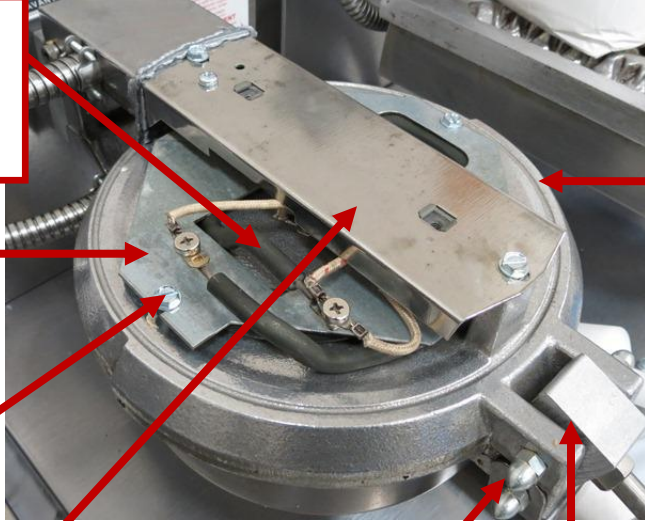
PARTS BREAKDOWN (Continued)

Interior and Handle Parts for Mechanical Timer Models and Digital Baker Models

500W Tubular Element (1)
P.N. 76552
Export Models
(500W Tubular Element)
P.N. 76552EX

Element Clamp (2)
P.N. 76072

10-24" x 3/4" Screw (4)
P.N. 75107



Cone Iron Grid (2)
Model No. 5020, 5020E,
5020EX, 5020XE P.N. 75090
Model No. 5020T, 5020ET,
5020ETX P.N. 75090T
Danish Grid (2)
Model No. 5023, 5023E,
5023EX P.N. 76195



Mechanical Timer Models Only:
Thermostat (1)
P.N. 76337
Thermostat Screw (1)

10-24 Acorn Nut
P.N. 46528

Threaded Pin
P.N. 76107



Handle (1)
P.N. 76075
Green Bake Handle
Model 5023, 5023E, 5023EX
P.N. 67856

Baker Handle Shaft
P.N. 56045

Latch (1)
P.N. 76094

3/8" x 16" Hex Nut (1)
P.N. 46000



PARTS BREAKDOWN (Continued)

Mechanical Timer Models – Control Interior, Bottom View



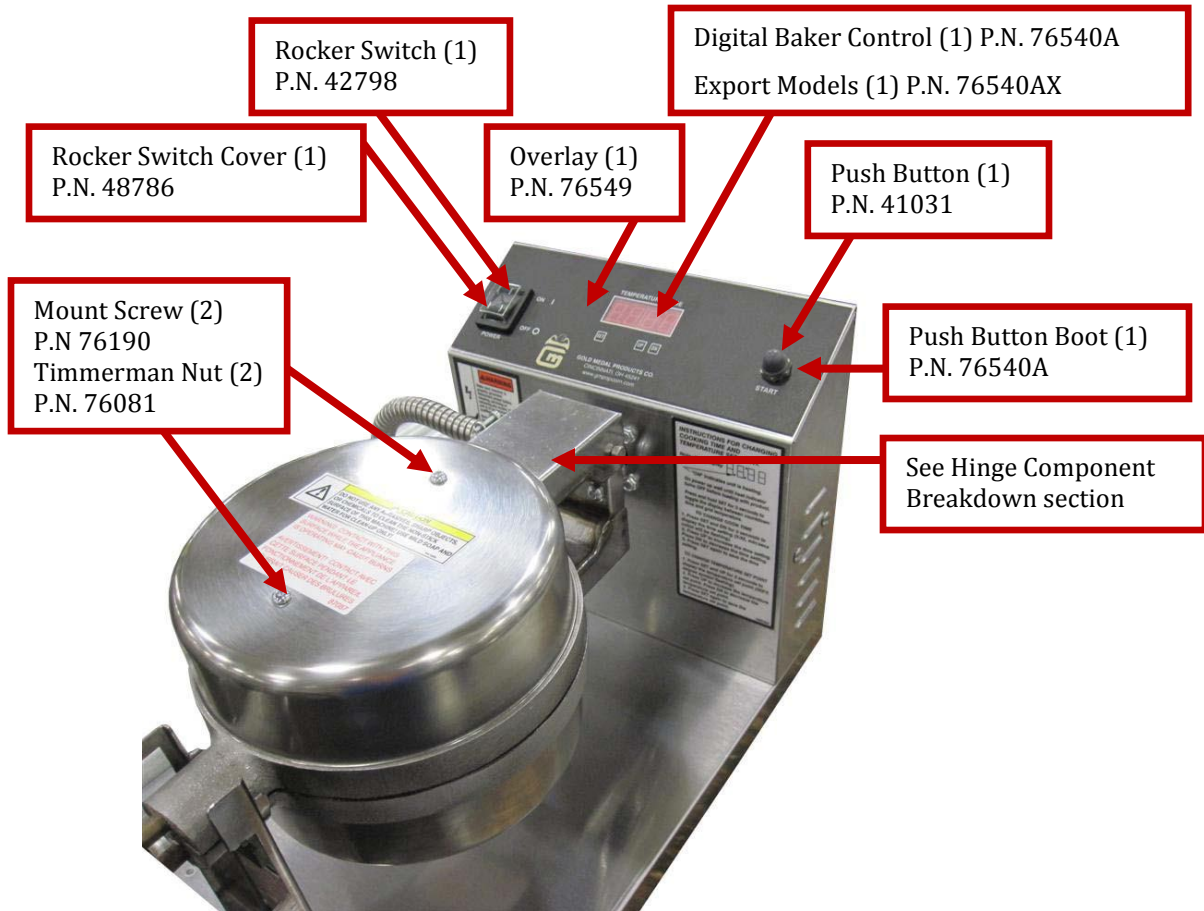
Bottom Glide (4)
P.N 47328
Crutch Tip (4)
P.N 49123

Strain Relief (1)
P.N. 76026

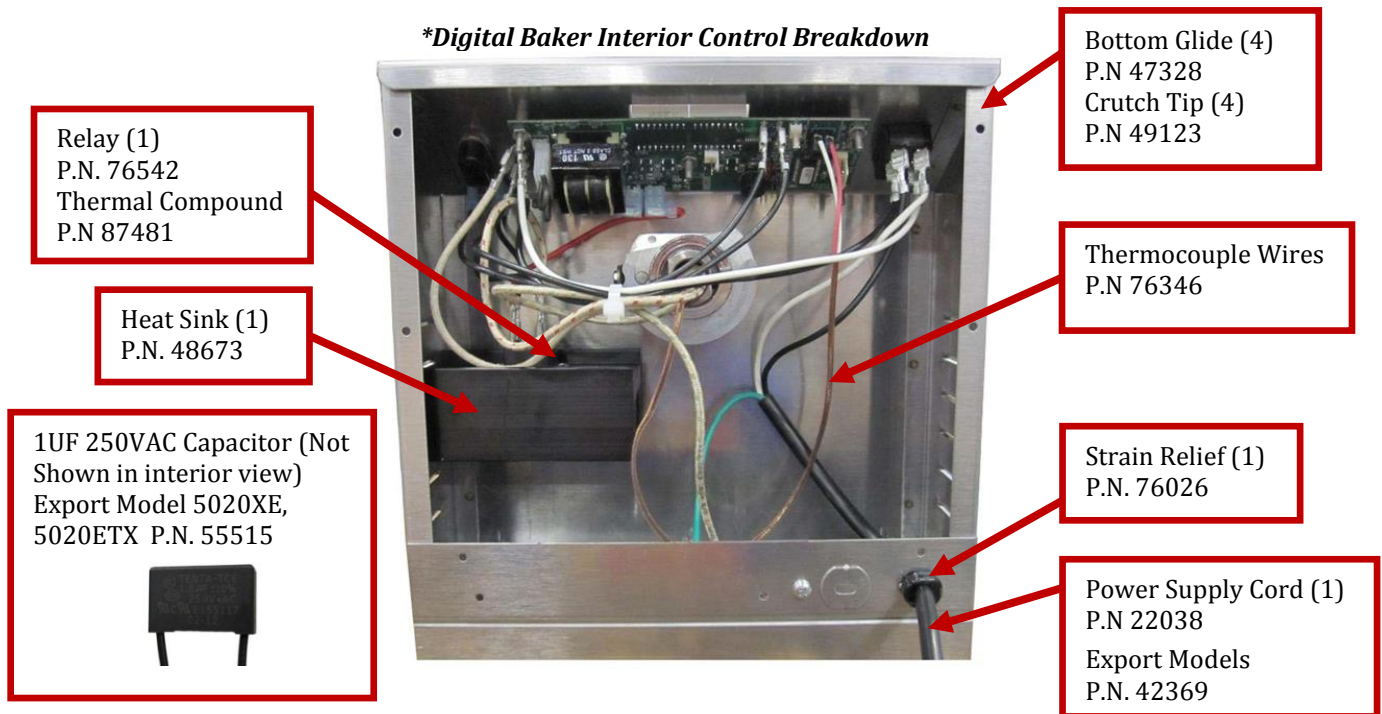
Power Supply Cord (1)
P.N 22038
Export Models
P.N. 42369

PARTS BREAKDOWN (Continued)

Digital Baker Models - Exterior View and Control Interior View

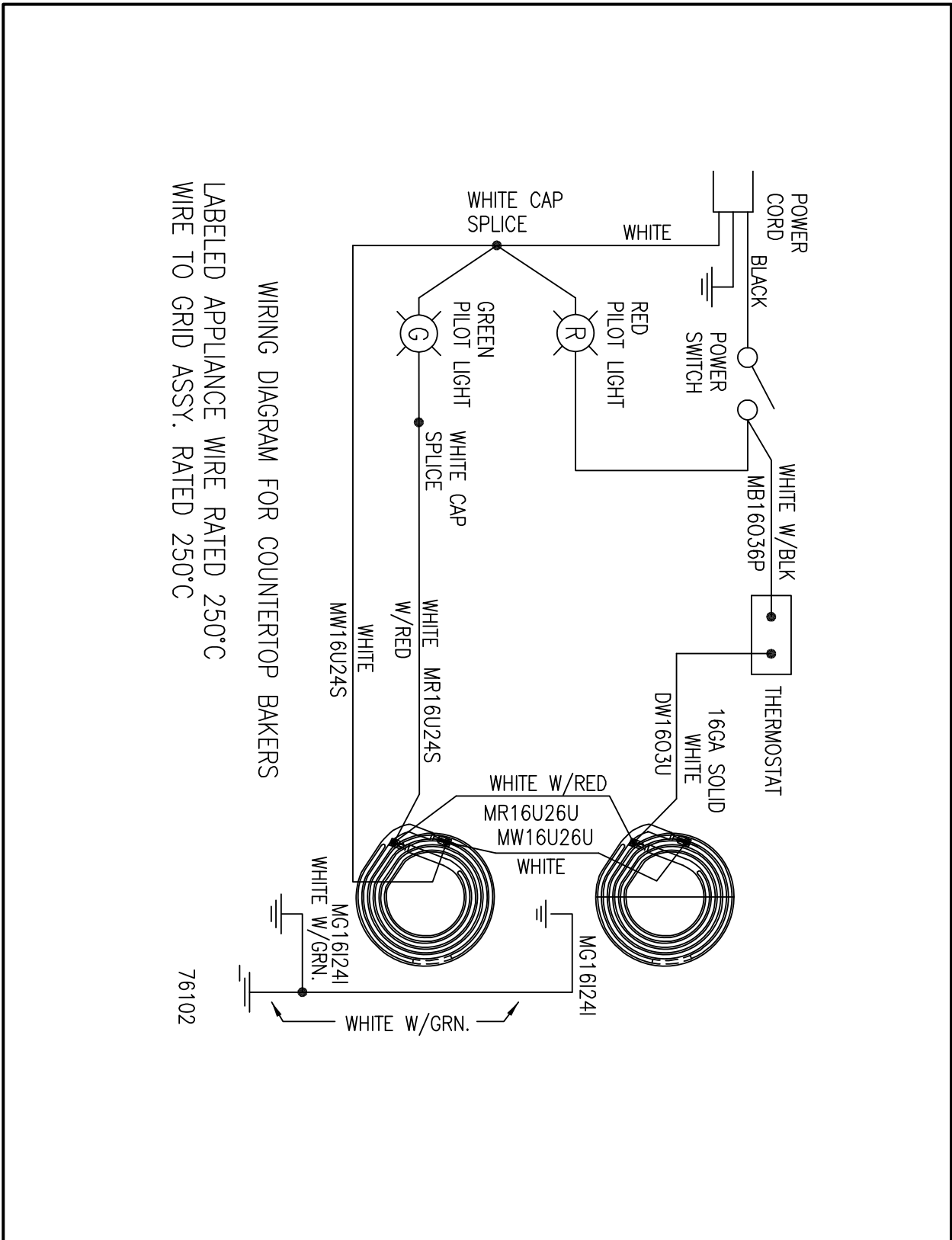


*Digital Baker Interior Control Breakdown



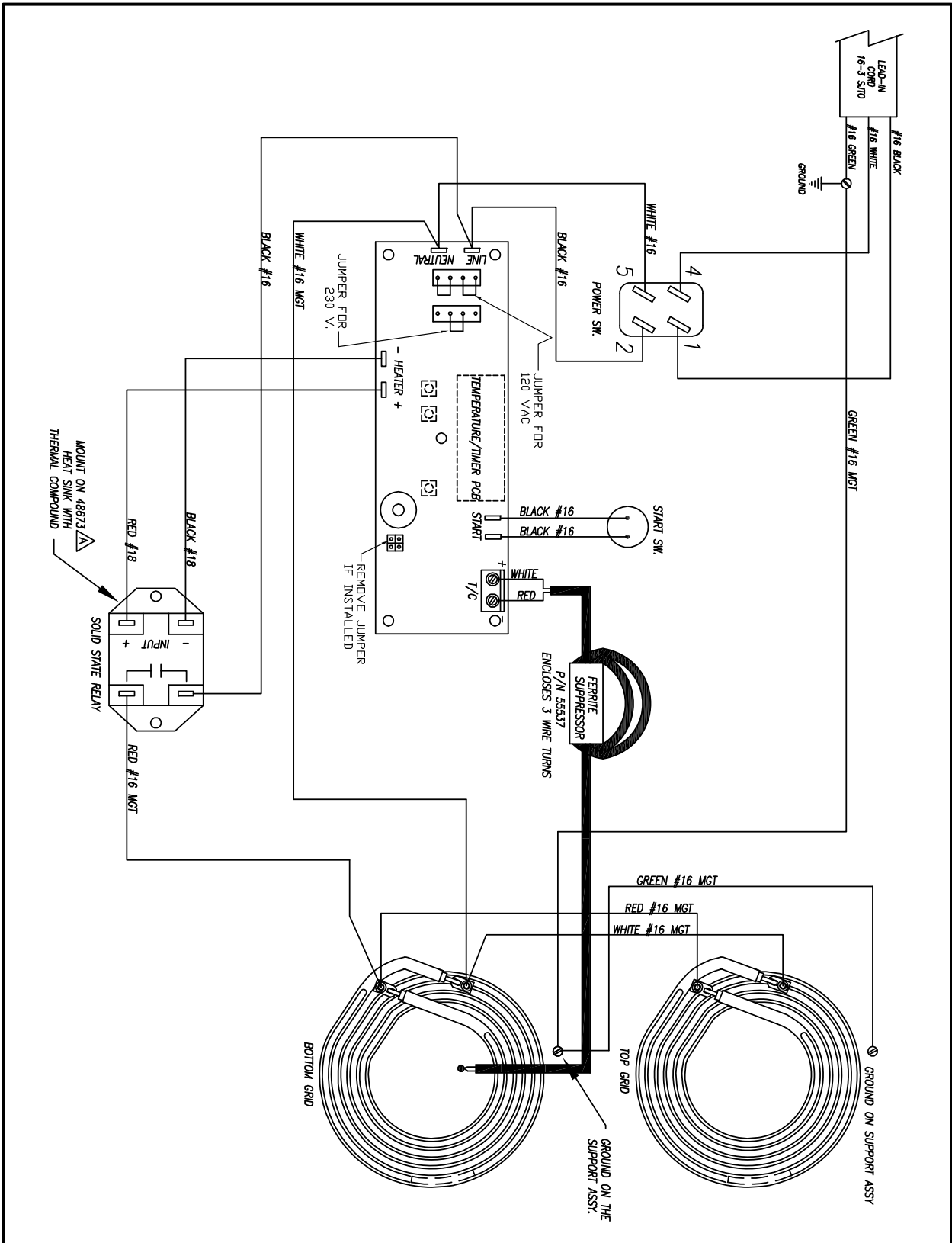
Wiring Diagram

Domestic Mechanical Timer Models



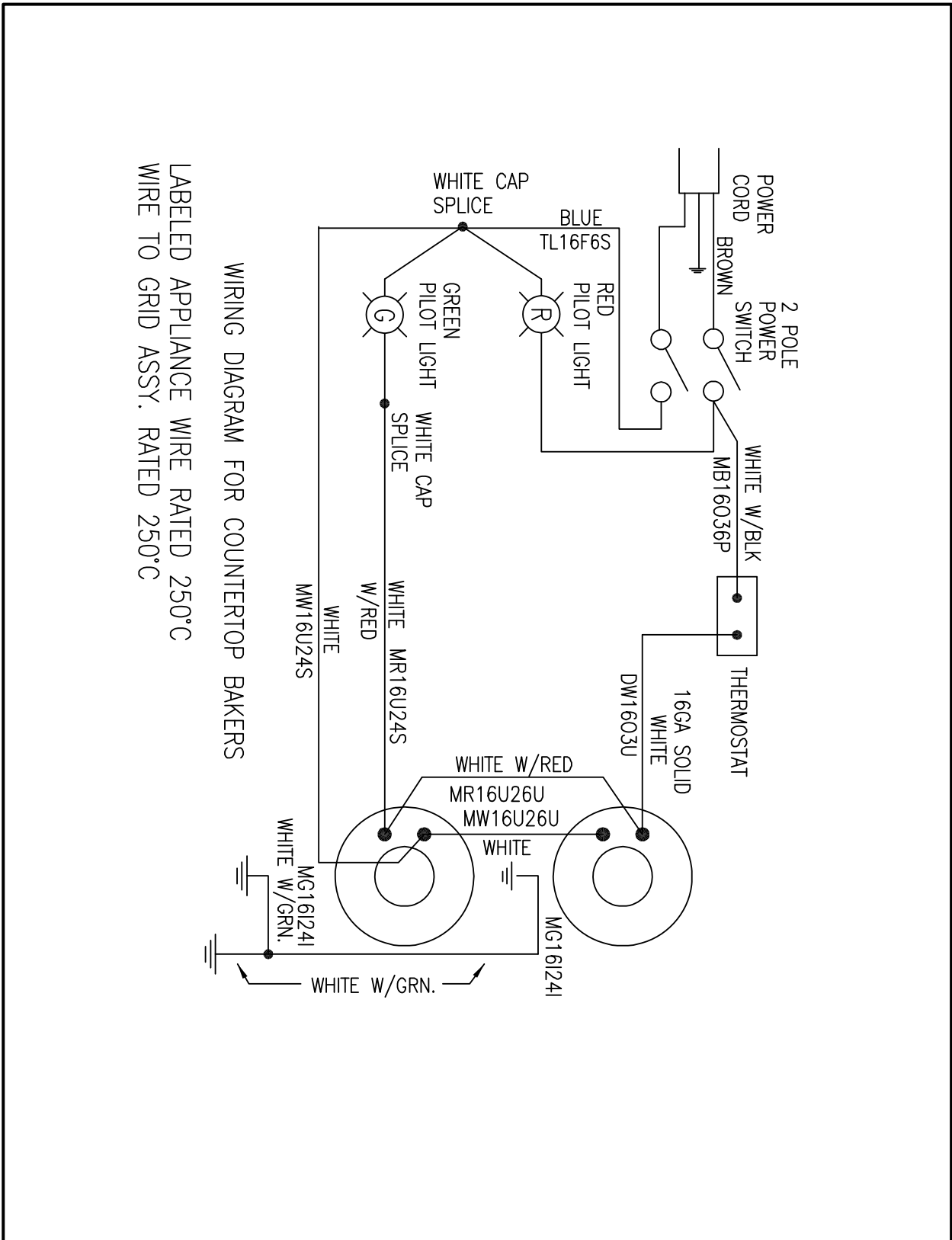
Wiring Diagram

Domestic Digital Baker Models



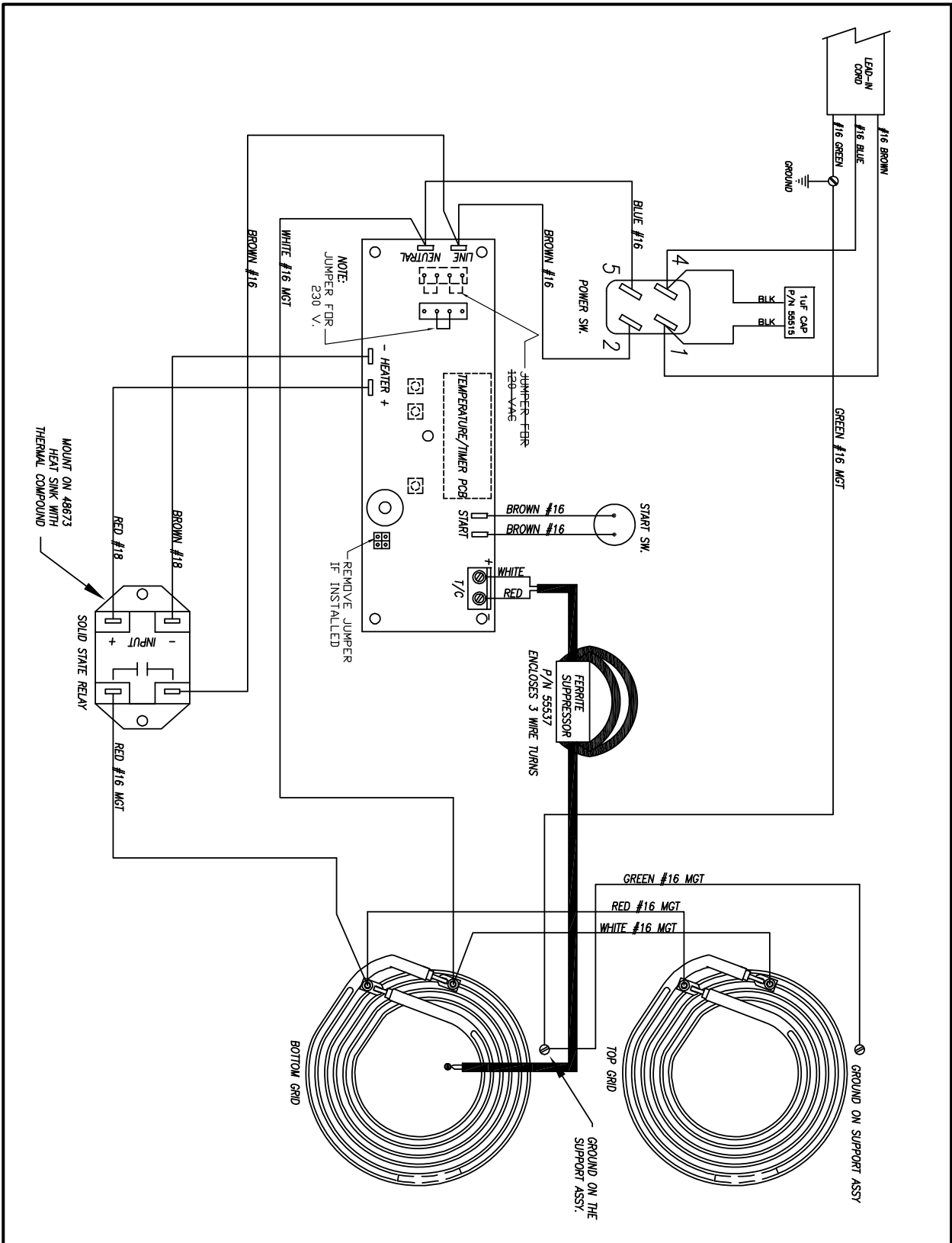
Wiring Diagram

Export Mechanical Timer Models



Wiring Diagram

Export Digital Baker Models



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

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