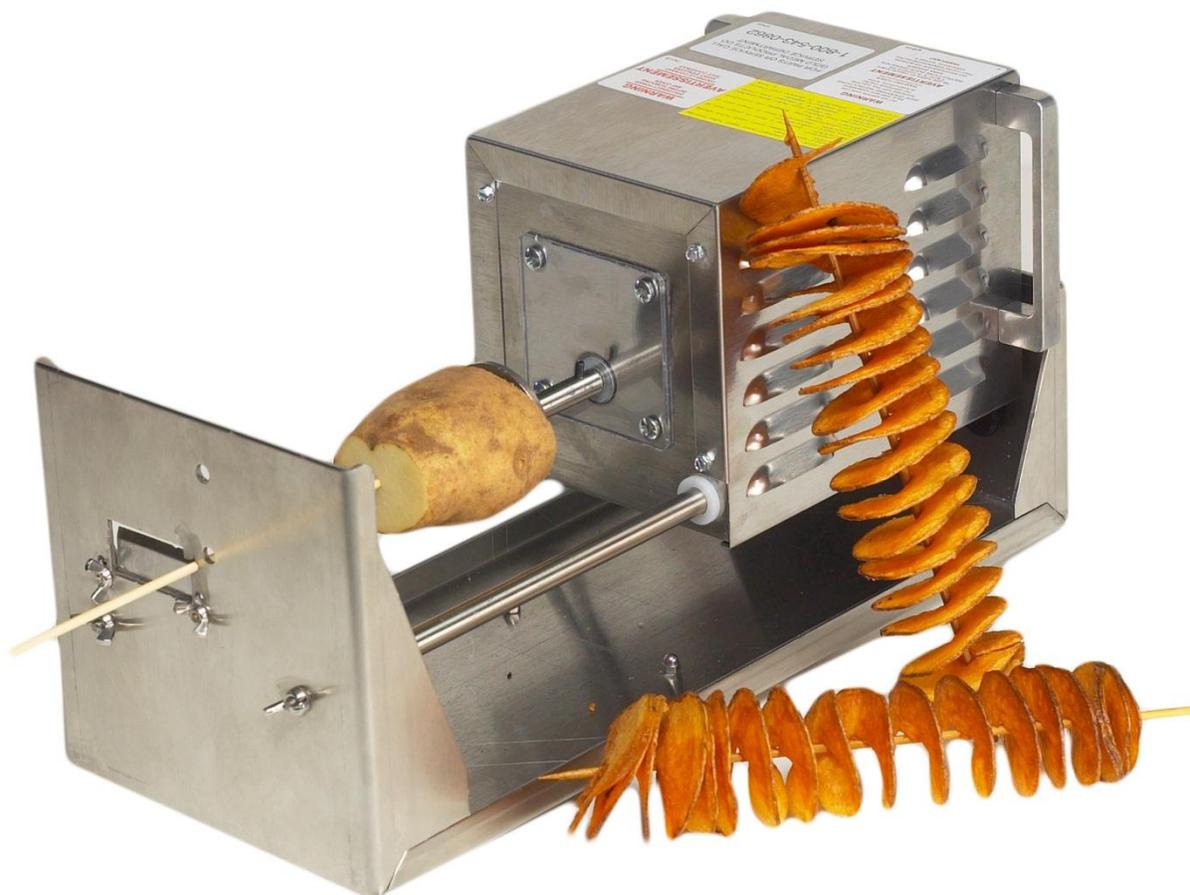


SPIRAL SLICER

Instruction Manual

Model No. 5280, 5280M, 5280MX



 **GOLD MEDAL**®

FUNFOOD EQUIPMENT AND SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	⚠ CAUTION
	<p>This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment.</p>
	⚠ WARNING
	<p>Always wear safety glasses when servicing this equipment.</p>
	⚠ WARNING
	<p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.</p> <p>Make sure all machine switches are in the OFF position before plugging the equipment into a receptacle.</p>
	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel.</p> <p>Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INSTALLATION INSTRUCTIONS

INSPECTION OF 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.

SETUP

Your new *Spiral Slicer* is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

ELECTRICAL REQUIREMENTS

5280M – 120V 60Hz

5280MX – 230V 50Hz

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

Your electrician must furnish sufficient power for proper machine operation. We recommend this slicer 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 Company'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.

OPERATING INSTRUCTIONS

(Pg. 4-5)

SLICING BLADES

Blade 'T' – A thin slicing blade for ribbon fries stamped 'T' (Part No. 82827).

This blade has a slight bend in it and will make slices approximately 1/8" inch thick. Use this blade with the slicer pin to make ribbon fries.

Blade 'S' – A thin slicing blade for Saratoga swirls stamped 'S' (Part No. 63640).

This blade has a slight bend in it and will make slices approximately 1/8" inch thick. Use this blade to make Saratoga swirls.

Blade 'M' – A medium slicing blade, stamped 'M' (Part No. 82826).

This blade has a slight bend in it and will make slices approximately 3/16" inch thick. Use this blade with the medium shredding blade and slicer pin to make hash brown type continuous strands for hash browns or spider web potato pancakes.

Blade 'C' – A coarse slicing blade, stamped 'C' (Part No. 82825).

This blade has a 12 degree bend and will make 1/4" inch slices. This blade has already been installed in the unit. This blade along with the coarse shredding blade (also installed) and slicer pin (also installed) are used to make spiral fries. Or use this blade and slicer pin alone to make the exploding onion.

SHREDDING BLADES

Medium Shredding Blade (Part No.82818)

The 10 cutting teeth identify this blade. Use with medium slicing blade to make items listed in 1b.

Coarse Shredding Blade (Part No. 82819)

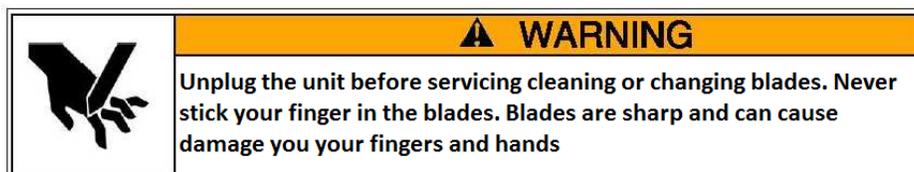
The 5 cutting teeth identify this blade. This blade is installed in the unit and is used with the coarse slicing blade to make spiral fries.

NOTE: The shredding blades must be used with a slicing blade. The slicer pin weldment is always used except for making Saratoga swirls

CHANGING SLICER BLADES.

The slicing blade is secured with flange or hex nuts and the shredding blade is secured by wing nuts. To change the blades, simply remove the nuts, remove the previously used blade, install the next blade and secure with the wing nuts.

NOTE: The slicing blade is always the horizontal blade and the shredding blade is always vertical. Installation of the blades in any other manner will result in the unit being non-functional.





OPERATING INSTRUCTIONS

(Continued)

USING THE SPIRAL SLICER

Adjust the stop collar to allow the drive plate pins to come close but not touch the cutting blades.

FOR SARATOGA SWIRLS

Remove the shredding blade and slicer pin weldment. The slicing blade must be positioned to the high side of the blade mounting holes for proper cutting of Saratoga swirls. If the Saratoga swirls are not loading onto the skewer properly, check the slicing blade mounting and adjust it to its maximum height. Use the "S" blade when making Saratoga swirls.

NOTE: Be sure the adjustable set collar is positioned to prevent the drive plate from engaging the cutting blade.

1. Cut about a 1/2" piece of the potato from one or both ends.
2. Insert wood skewer (Part No. 4159) into potato until it protrudes from opposite end of potato about 1/2". Use the Potato Pierce (Part No. 63530) to create a hole through the potato.
3. Feed the long, empty portion of the skewer through the open slot next to the cutting blade.
4. Place the short, half-inch end of the skewer protruding from the potato into the hole in the drive plate and firmly seat the potato onto the spikes of the drive plate.
5. Move the potato and drive assembly toward the blades.
6. Determined by your model, start rotating the crank arm of the manual slicer in a clockwise manner or press the two red buttons on the motorized slicer.
7. Advance the potato towards the blade until it is fully engaged with the slicing blade.
8. Firmly push and/or crank until the drive assembly reaches the set collar. This should leave a small slice of potato on the drive plate.

FOR ALL OTHER APPLICATIONS

1. Cut about a 1/2" piece of the potato from each end.
2. Firmly seat the potato or vegetable of choice on the drive plate.
3. Move the potato and drive assembly toward the blades.
4. Insert the center pin into the potato.
NOTE: Do not bury the center pin, shredding blade or cutting blade into the potato. This will result in poor performance!!
5. Start rotating the crank arm in a clockwise manner or start the motor.
6. Slowly advance the crank arm, or power unit until the potato is fully engaged in the blade system being used.
7. Firmly push and crank until potato is fully used.

TIPS FOR OPTIMAL PREFORMANCE

1. Always make sure the blades are firmly seated on the machine.
2. Make sure any wing nuts that hold on the slicing blades are vertical.
3. Do not push too hard. Push with a steady motion letting the machine and blades do the work.

MOUNTING INSTRUCTIONS

SUCTION CUP MOUNTING

ALL models 5280, 5280M and 5280MX are supplied with suction cups. This enables the units to be mounted to any smooth unpolished surface.

SEMI PERMANENT MOUNTING

The semi-permanent mounting angle comes attached to your slicer with two clamping knobs. To use this mounting system first remove the suction cups from the bottom of the unit. Next bolt the mounting angle to the unit it will be used on; and finally reattach the unit to the mounting angle with the clamping knobs.

PERMANENT MOUNTING

All models 5280, 5280M and 5280MX can be permanently mounted to any surface.

NOTE: Permanent mounting of this machine may be in violation of health codes in your area and is not recommended. Check with your local health department before mounting.

CLEANING INSTRUCTIONS

DAILY CLEANING

Wipe all components down with warm soapy water. Make sure to remove all excess food from the blade and crank. **DO NOT** submerge 5280M or 5280MX in water. This can cause electrical shock and damage to your electrical components.

	⚠ 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.

MAINTENANCE INSTRUCTIONS

	<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;">⚡ DANGER</p> <p>Do NOT immerse the equipment in water, and do not use excessive water for cleaning. Unplug your machine before cleaning or servicing.</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

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 your 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

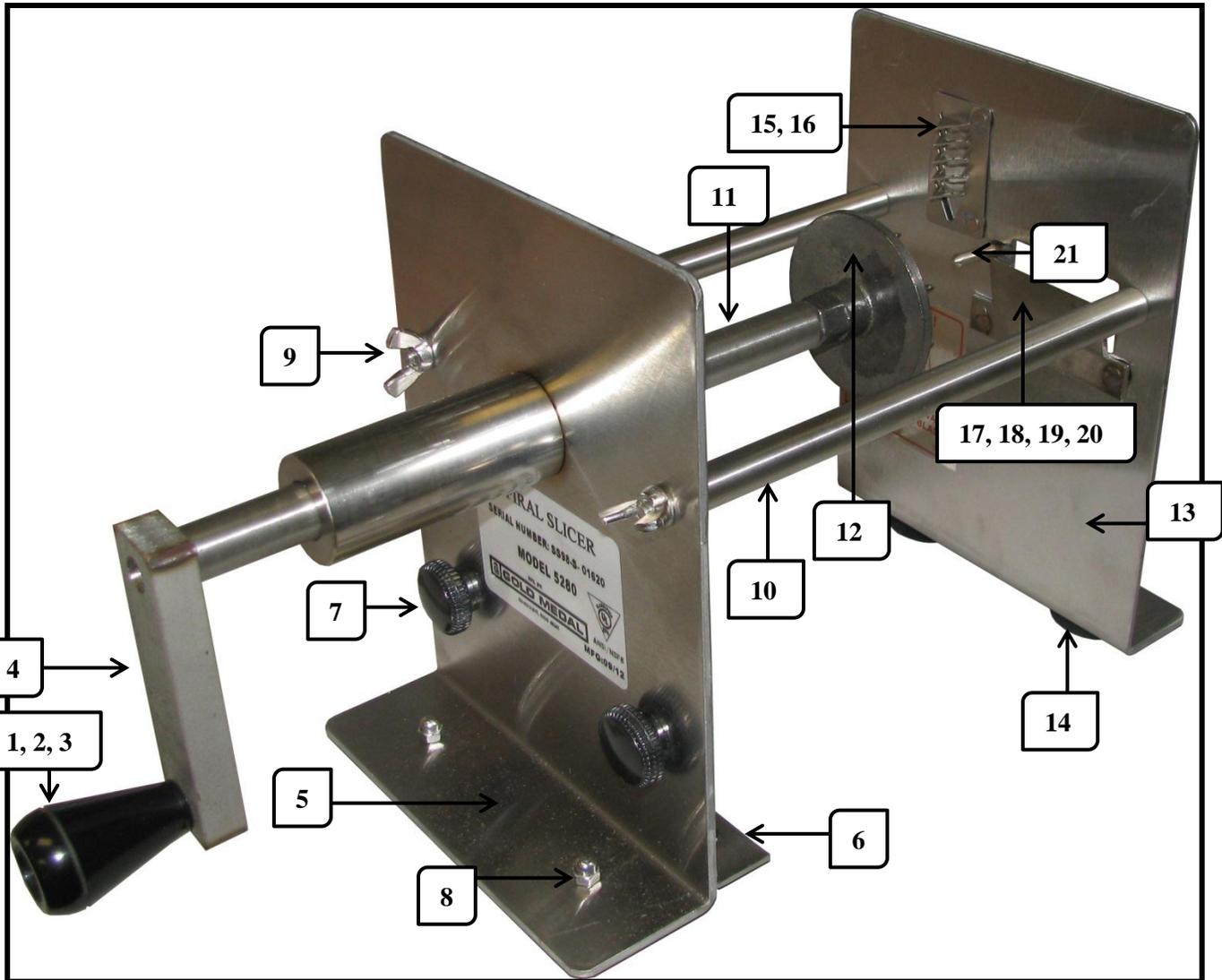
Or place orders at:

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



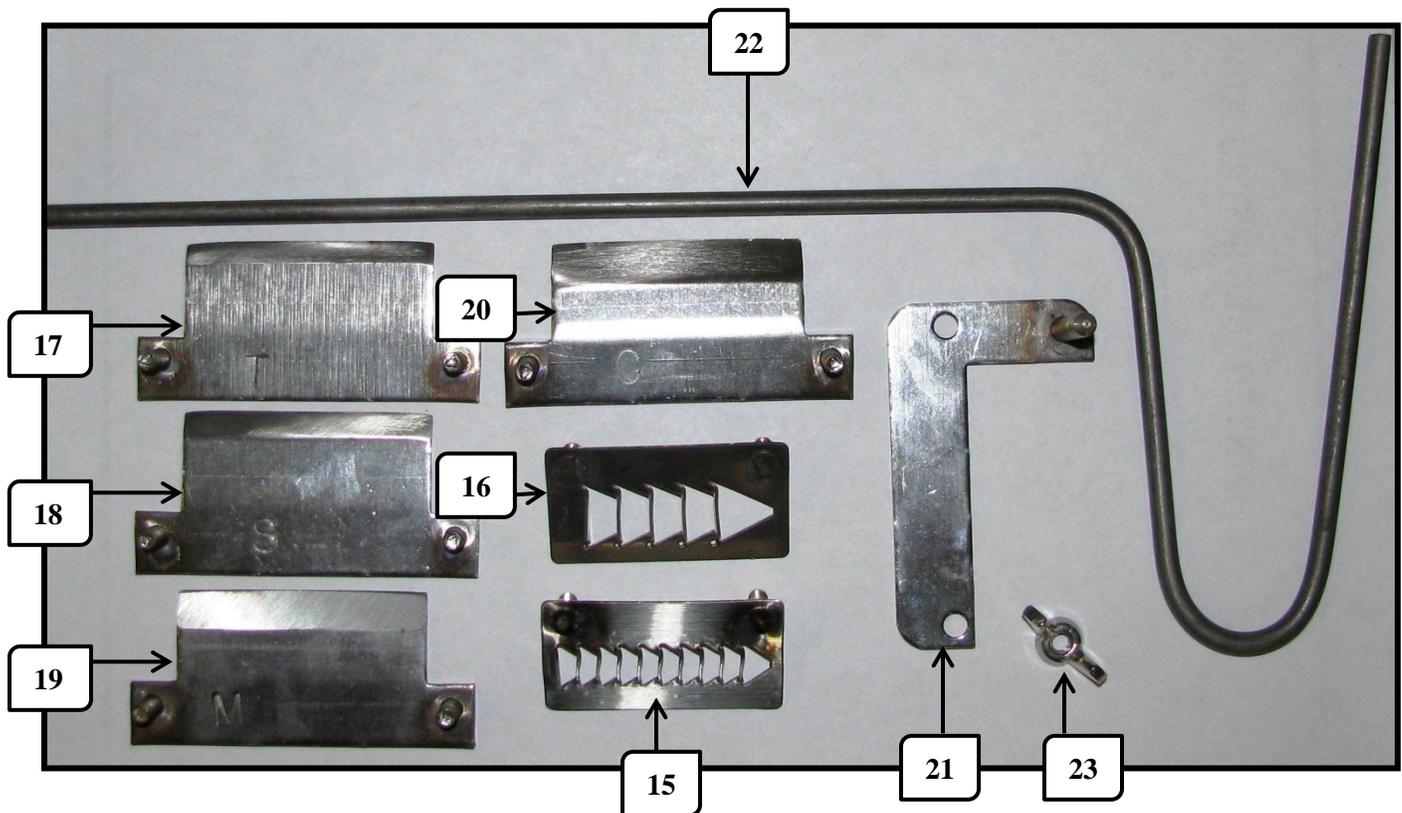
PARTS BREAKDOWN (Pg. 9-10)

Model 5280



PARTS BREAKDOWN (Continued)

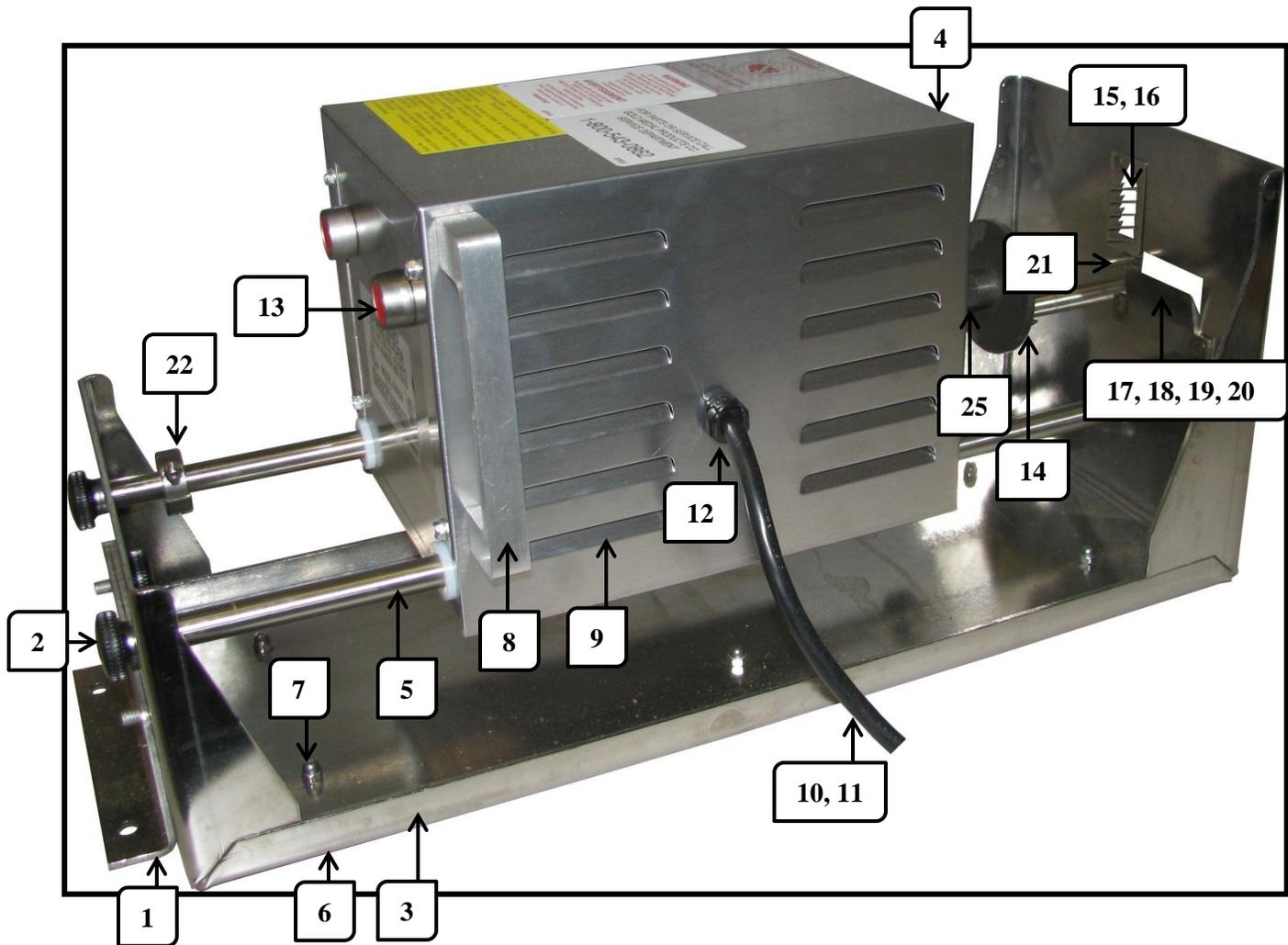
Model 5280



Number	Part No.	Description	Quantity
1	12368	Knob, Handwheel	1
2	12369	Tube Hand Wheel Pivot	1
3	12384	1/4-20 x 2 PAN HD PH M/S	1
4	82803	Crank Arm	1
5	82810	Support Stand Weldment	1
6	82859	Stop Angle	1
7	82864	Clamping Knob	2
8	12385	8-32 Acorn Nut SS	4
9	12466	1/4-20 Wing Nut	4
10	82805	Front Support Rod	2
11	82811	Driver	1
12	82816	Drive Plate	1
13	82808	Assembly Plate Weldment	1
14	44017	Rubber Suction Feet	4
15	82818	Medium Shred Blade	1
16	82819	Coarse Shred Blade	1
17	82827	Thin Slicing Blade "T"	1
18	63640	Saratoga Blade "S"	1
19	82826	Medium Slicing Blade "M"	1
20	82825	Coarse Slicing Blade "C"	1
21	82814	Slicer Pin Weldment	1
22	63530	Potato Pierce	1
23	89126	8-32 Wing Nut	2

PARTS BREAKDOWN (Pg. 11-12)

Model 5280M, 5280MX

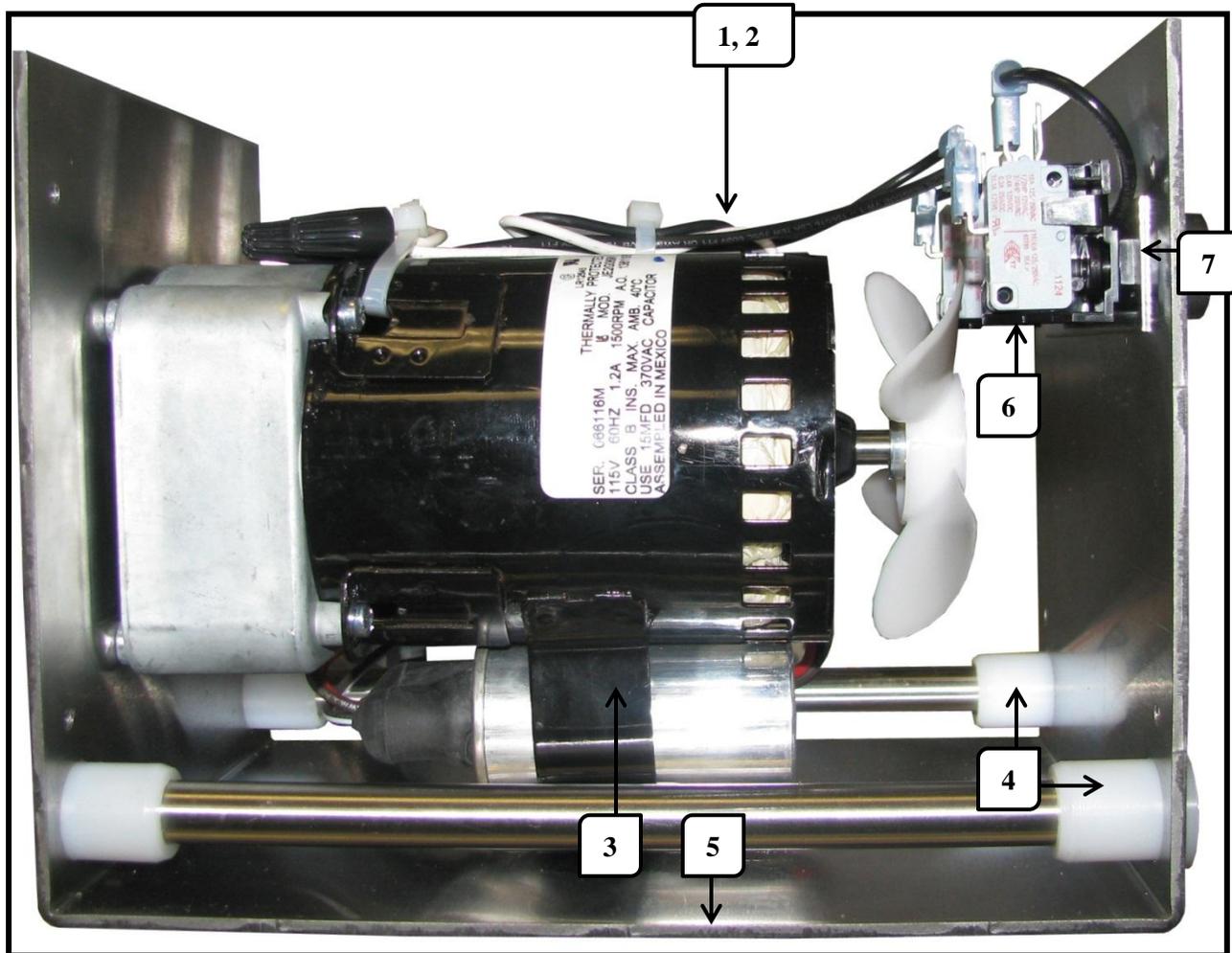


Number	Part No.	Description	Quantity
1	82859 (ALL)	Stop Angle	1
2	82864 (ALL)	Clamping Knob	4
3	82862 (ALL)	Base Pan	1
4	82877 (ALL)	Dirt Seal (Front Face)	1
5	82861 (ALL)	Slide	2
6	44017 (ALL)	Suction Cup Feet	6
7	12385 (ALL)	Acorn Nut	6
8	67069 (ALL)	Handle	2
9	82857 (ALL)	Motor Cover	1
10	42369 (5280MX)	Export Power Supply Cord	1
11	22038 (5280M)	Lead-In Cord, 15A Plug	1
12	76026 (ALL)	Strain Relief	1

Number	Part No.	Description	Quantity
13	38971 (ALL)	Momentary Switch	2
14	82816 (ALL)	Drive Plate	1
15	82818 (ALL)	Medium Shred Blade	1
16	82819 (ALL)	Coarse Shred Blade	1
17	82827 (ALL)	Thin Slicing Blade "T"	1
18	63640 (ALL)	Saratoga Blade "S"	1
19	82826 (ALL)	Medium Slicing Blade "M"	1
20	82825 (ALL)	Coarse Slicing Blade "C"	1
21	82814 (ALL)	Slicer Pin Weldment	1
22	69815 (ALL)	1/2 IN I.D. Split Collar	2
23	89126 (ALL)	8-32 Wing Nut (Not Shown)	2
24	12466 (ALL)	1/4-20 Wing Nut (Not Shown)	2
25	82860 (ALL)	Motor Coupling (Not Shown)	1

PARTS BREAKDOWN (Continued)

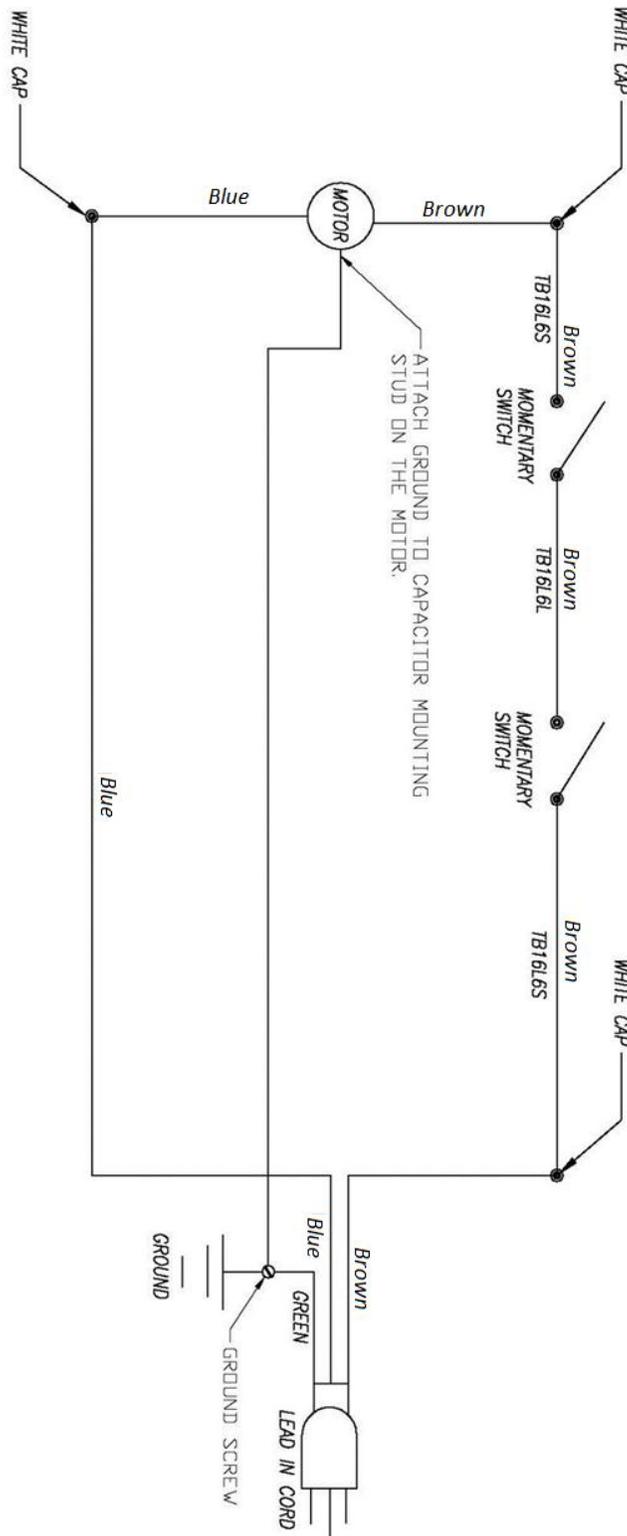
Model 5280M, 5280MX



Number	Part No.	Description	Quantity
1	82804 (5280M)	Motor	1
2	82804EX (5280MX)	Export Motor	1
3	55466 (ALL)	Motor Capacitor	1
4	82863 (ALL)	Bushing	4
5	82856 (ALL)	Sliding Pan	1
6	38971 (ALL)	Momentary Switch	2
7	83042 (ALL)	Switch Plate	1

WIRING DIAGRAM

5280MX



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
10700 Medallion Drive
Cincinnati, Ohio 45241-4807 USA