



Instruction Manual

Candy Apple Stoves

Model No. 4110BG, 4110HD










Stove shown with Kettle
Item No. 4111 (sold separately).









GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Gas is safe when used properly, but can be very dangerous when used improperly. We suggest that installation be carefully made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.</p> <p style="text-align: right;">001_010914</p>
	<p style="text-align: center;">⚠ DANGER</p> <p>DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion!</p> <p style="text-align: right;">003_010914</p>
	<p style="text-align: center;">⚠ DANGER</p> <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;">024_010914</p>
	<p style="text-align: center;">⚠ DANGER</p> <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;">002_102214</p>
	<p style="text-align: center;">⚠ DANGER</p> <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;">014_020416</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>DO NOT store or use gasoline, or other flammable vapors and liquids, in the vicinity of this equipment.</p> <p style="text-align: right;">004_010914</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Instructions on what to do when a user smells gas can be obtained from the local gas supplier. These instructions must be posted in a prominent location where the unit is to be operated.</p> <p style="text-align: right;">005_010914</p>



	<p style="text-align: center;">⚠ WARNING</p> <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;">009_092414</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right;">010_010914</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right;">011_051514</p>
	<p style="text-align: center;">⚠ WARNING</p> <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;">022_060215</p>
	<p style="text-align: center;">⚠ WARNING</p> <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;">012_010914</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>This machine is NOT to be operated by minors.</p> <p style="text-align: right;">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

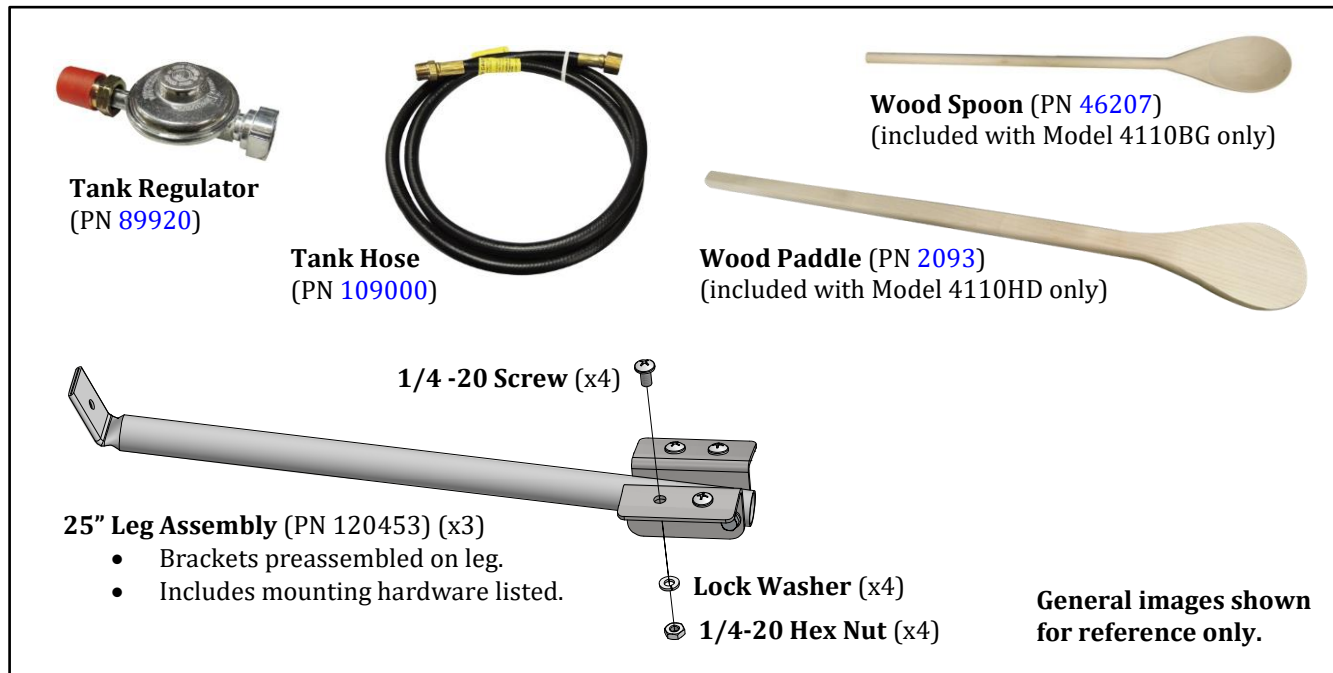
Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

4110BG: Candy Apple Stove

4110HD: Heavy Duty Candy Apple Stove

Items Included with this Unit



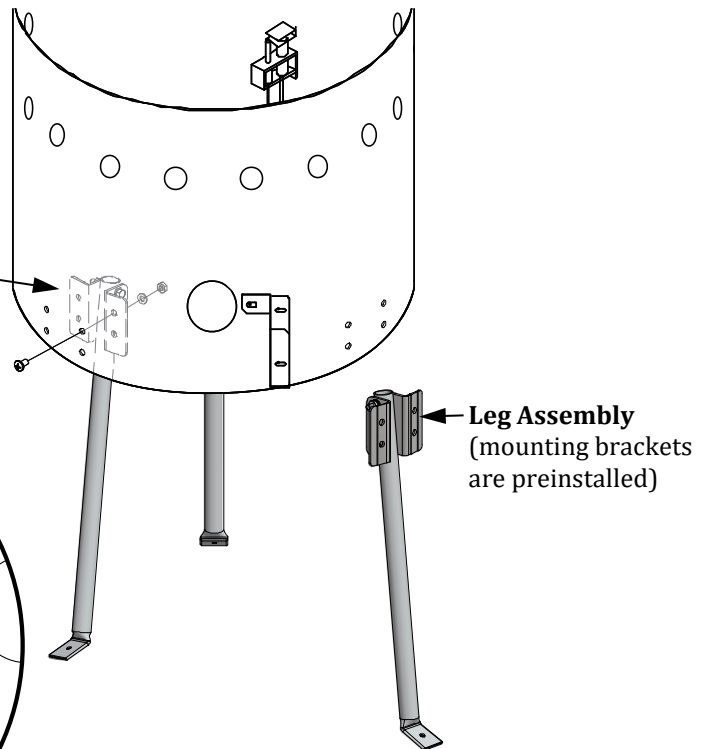
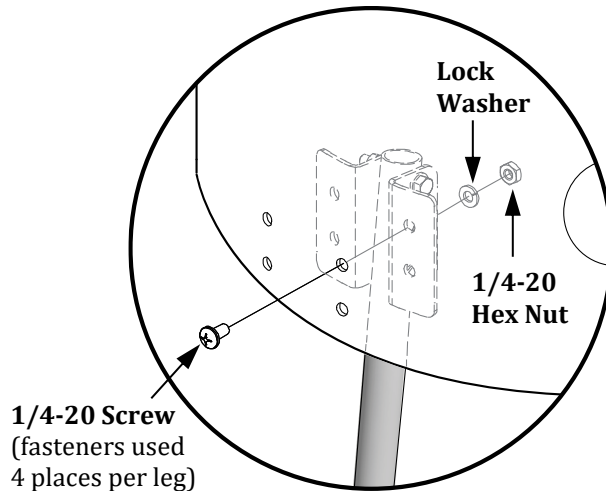


Setup

1. Remove all packaging and tape prior to operation.
2. This unit is for outdoor use only.
3. Place unit in a level position on a surface strong enough to support it when in use. The unit must be placed in a non-combustible location with no trip hazards.
 - **DO NOT** locate stove under a combustible roof or cover.
 - **DO NOT** locate the stove in an area subject to high winds.
4. Observe the following clearances to ensure proper air supply and maintenance:
 - Minimum of 30 inches clearance on all sides of unit.
5. Attach the three (3) support legs to the burner wrapper assembly as shown below.
 - **DO NOT** operate the stove without the legs.
6. Secure unit to ground to avoid tipping.
7. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

Leg Assembly Installation

1. Use a Philips head screwdriver and 7/16" socket (tools not included).
2. Remove unit fasteners from mounting brackets (DO NOT remove brackets from leg).
3. Position leg on **interior** of unit.
4. Securely fasten each leg assembly using the (4) screws, lock washers, and nuts provided, see image below.



General images shown for reference only.



Gas Installation Instructions

Gas Requirements

The 4110BG and 4110HD are designed for Propane only. Converting the unit to an alternate fuel source will void the warranty and may cause a dangerous condition.

4110BG: Propane Gas, 34,557 BTU/HR

4110HD: Propane Gas, 52,000 BTU/HR

NOTE: The unit must be attached to a minimum of 40 pound LPG cylinder. For outdoor use only.



Gas Installation

	 DANGER
	<p>Gas is safe when used properly, but can be very dangerous when used improperly. We suggest that installation be carefully made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.</p> <p style="text-align: right; font-size: small;">001_010914</p>

When installing this gas unit in the United States, you must conform with local codes, or in the absence of local codes, with National Fuel Gas Code, ANSI Z223.1 (latest edition).

NOTE: Some local codes may require ventilation hoods or automatic fire systems. During any pressure testing of the gas supply piping system at pressure equal to or less than 1/2 psig (3.45 kPa), the appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve.



After installation, all gas connections must be checked for leaks with a soap solution (see Checking for Gas Leaks section of this manual).

	 CAUTION
	<p>Be sure to observe all clearances for this unit. Refer to the Setup Section of this manual to ensure proper air supply and adequate clearance for servicing and installation of this gas unit.</p> <p style="text-align: right; font-size: small;">033_042814</p>





Important Fire Safety Notice

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. Have a fire extinguisher near the unit. (Use only fire extinguishers approved for grease, oil, and electrical fires.)

	 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>

Checking For Gas Leaks

After making any gas connection, or after performing any work on the gas train, **ALWAYS** check ALL gas connections for leaks with a soap solution.

	 DANGER
	<p>DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion! When gas connections are complete, have a qualified professional wire the unit to a power source which will carry the current specified on the unit's data plate.</p> <p style="text-align: right; font-size: small;">034_042814</p>

1. Apply **SOAP BUBBLES** to all connections and pressurize the gas line to check for leaks. Perform this test outdoors away from any flames or sparks.
DO NOT use a flame to check for gas leaks.
2. It is recommended to check your flexible gas lines and gas fittings for wear and tear on a frequent basis. Stop using the appliance immediately if damage is found, and contact a qualified professional to inspect and correct any issue.
3. Securely route all gas lines away from flames and high temperature areas.
4. Contact Gold Medal Technical Support, or a qualified Gas Service Technician with any questions.

Gas Pressure

We have determined that optimum cooking occurs when the gas pressure is adequate. The pressure is measured at the appliance when the main burner is ignited. For propane gas, we recommend a manifold pressure setting of: **Model 4110BG:** 10 inches of water column
Model 4110HD: 11 inches of water column

Lighting and Shutdown Instructions

For pilot and burner lighting and shutdown instructions, refer to the Operating Instruction section of this manual.



BASO Gas Products LLC

 Installation Instructions H43
 Issue Date August 20, 2008

H43 Series BASO® Automatic Pilot Valve with Manual Shutoff

Applications

The H43 Series BASO valve is a combination A valve and automatic pilot valve. A manual valve handle with On, Off, and Pilot positions allows operation of the valve without a thermostat. Applications include room heaters, wall furnaces, and commercial cooking.

IMPORTANT: Verify that the valve is installed only in applications where the specified maximum ambient (surface) temperature and maximum operating pressure do not exceed the limits in the *Technical Specifications* section.

Installation

IMPORTANT: Only qualified personnel should install or service BASO® Gas Products. These instructions are a guide for such personnel. Carefully follow all instructions in this document and all instructions for the appliance.

To install the H43 valve:

1. Shut off power to the appliance (if applicable).
2. Shut off the gas at the main manual shutoff valve.
3. Ensure that the gas flows through the valve body in the direction indicated by the arrow on the valve body. If the valve is install with the gas flow in the opposite direction of the arrow, leakage can occur.

IMPORTANT: Make all gas installations in accordance with applicable local, national, and regional regulations.

IMPORTANT: Do not use a wrench on any surface other than the casting flats provided at the inlet and outlet ends of the valve body. The H43 may be damaged in the mounting process if a wrench is used on any other surface. Using a wrench incorrectly may void the warranty.



CAUTION: Risk of Electric Shock.

Disconnect power supply before making electrical connections to avoid electric shock.

Note: In applications that do not require electrical power, disregard the previous caution.



WARNING: Risk of Explosion or Fire.

Shut off the gas supply at the main manual shutoff valve before installing or servicing the H43. Failure to shut off the gas supply can result in the release of gas during installation or servicing, which can lead to an explosion or fire, and may result in severe personal injury or death.

4. Mount the valve to the pipework. Mount the H43 valve in any convenient position with the reset button and manual valve handle accessible. Use an approved pipe joint sealing compound on the male threads before assembly. Remove excess compound after mounting the valve to the pipework. Threads of the pipe and nipples must be smooth and free of tears and burrs. Steam clean all piping to remove foreign substances such as cutting oil or thread chips. A sediment trap needs to be installed in accordance with the National Fuel Gas Code NFPA 54 (Figure 1).



5. Attach the thermocouple securely to the pilot burner, and screw the terminal end to the BASO® power unit terminal on the valve. Make sure this connection is clean. Tighten the thermocouple lead nut finger tight, plus a maximum of 1/8 turn. Do not overtighten.
 6. Attach the pilot gas line to the pilot burner fitting and the pilot gas connection of the H43 valve.
- ! WARNING: Risk of Explosion or Fire.**
Verify that there are no gas leaks by testing with appropriate equipment. Never use a match or lighter to test for the presence of gas. Failure to test properly can lead to an explosion or fire and may result in severe personal injury or death.
7. Check for leakage:
 - a. Shut off the gas at the main manual shutoff valve and open the pressure connection between the manual shutoff valve and the H43 valve.
 - b. Connect air tubing with a maximum pressure of 1-1/2 times the valve's maximum operating pressure (as indicated on the valve) to the opened pressure connection.
 - c. Paint all valve body connections with a rich soap and water solution.

If bubbles occur, this is an indication of a leak. To stop a leak, tighten joints and connections. Replace the part if the leak cannot be stopped.

If bubbles do not occur, remove the air tubing and close the pressure connection.
 8. Perform the *Checkout* section before leaving the installation.

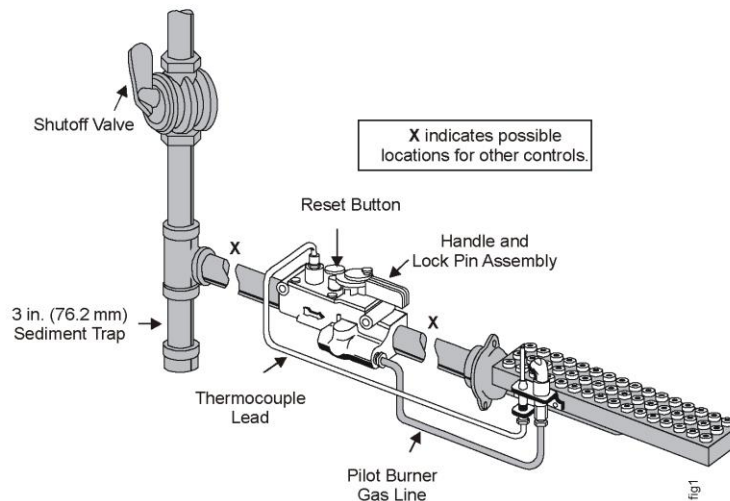


Figure 1: Typical H43 Installation



Setup and Adjustments

Checkout

⚠ WARNING: Risk of Explosion or Fire.
 Follow this or an equivalent checkout procedure after installation. Before leaving the installation, verify that the gas valve functions properly and that the system has no gas leaks. Gas leaks can lead to an explosion or fire, and may result in severe personal injury or death.

Make sure all components are functioning properly by performing the following test.

1. Test all joints and connections for leaks with a soap solution.
2. For models H43A_ and H43B_, close the shutoff valve and wait at least 5 minutes for unburned gas to escape from the appliance. Reopen the shutoff valve.

For Model H43G_, close the valve. Pilot and the main burner gas are shut off when the valve is in the Off position. To turn the valve off, push in the handle and turn it to the Off position while holding the handle in (see Figure 2 for handle positions). Wait at least 5 minutes for unburned gas to escape from the appliance.

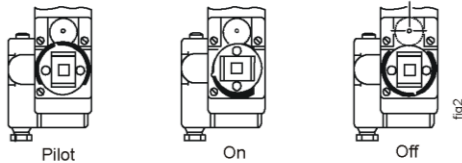


Figure 2: Handle Positions

3. Turn the handle to the pilot position (see handle on the valve).
4. Push the reset button down and light the pilot burner. Continue to hold down the reset button for 30 to 45 seconds or until the pilot remains burning when the reset button or handle is released.
5. Turn the handle to the On position. The main burner should be ignited by the pilot burner.

6. Throttle between On and Pilot position only (if the H43 manual valve is used to throttle the main burner).

Note: In the Off position, the valve shuts off both the pilot and the main burner gas. For Models H43A__ or H43B_, turn off by pulling the lock button and the handle to Off. H43G_ models do not have a lock button.

7. Adjust the pilot flame (on valves that provide pilot adjustment) by removing the slotted pipe plug and turning the inner screw to the right to decrease, or to the left to increase, the pilot burner gas. Replace the slotted pipe plug and tighten it securely to avoid any gas leakage.
8. Check the millivoltage (mV) output of the thermocouple and the milliampere (mA) dropout range of the BASO power unit to be sure the meet the values in. Step-by-step procedures for these checks are included with the *Y99AB-4 BASO Test Kit Application Note*.
9. Observe at least three complete operating cycles to make sure that all components are functioning properly.
10. Reset the thermostat to the desired setting before leaving the installation.

Table 1: Thermocouple Output

Thermocouple		mV Range	
Lead Type	Turn Down	Normal	Not Less Than
K15	4 mV	20-28	15
K16	4 mV	25-35	17
K19	4 mV	25-35	17

Table 2: Power Unit Dropout Range

Series Number	mA Range	
	Low	High
H43AA, H43BA, H43GA	100	300
H43AB, H43BB	50	165



Pilot Servicing

If pilot flame problems occur, check the following:

- If the pilot flame burns yellow, it may be due to dirt or lint covering the lower portion of the pilot burner. Remove this using a soft brush or a vacuum.
- A flame approximately 1/2 in. (12.7 mm) high must surround the thermocouple tip (Figure 3).
- Because this is an electrical connection, the thermocouple lead connection to the BASO power unit must be clean and free of grease.

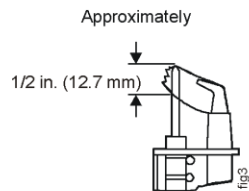


Figure 3: Flame Position

Repairs and Replacement



WARNING: Risk of Explosion or Fire.

Shut off the gas supply at the main manual shutoff valve before installing or servicing the H43. Failure to shut off the gas supply can result in the release of gas during installation or servicing, which can lead to an explosion or fire, and may result in severe personal injury or death.

Field repairs must not be made to the H43 valve. If the thermocouple meets the output listed in Table 1 and the valve does not function, replace the entire valve. Any attempt to repair this assembly voids the manufacturer's warranty. For a replacement valve, contact the original equipment manufacturer or the nearest BASO Gas Products distributor.



Technical Specifications

Product	H43 Series BASO Automatic Pilot Valve with Manual Shutoff
Maximum Operating Pressure	0.5 psi (35 mbar)
Valve Body	Aluminum
Permissible Ambient (Surface) Temperature	32 to 175°F (0 to 79°C) H43_A models 32 to 250°F (0 to 121°C) H43_B models
Recommended Thermocouple Lead Lengths	K15: 12 to 48 in. (305 to 1,220 mm) K16: 12 to 72 in. (305 to 1,830 mm) K19: 18 to 72 in. (457 to 1,830 mm)
Inlet and Outlet Body Connections	3/8 or 1/2-in. NPT
Types of Gas	Natural, Liquefied Petroleum (LP), or LP gas-air mixtures
Packaging	Bulk pack supplied to original equipment manufacturer (individual pack optional)
Bulk Pack Quantity	60
Bulk Pack Weight	51 lb (23 kg)
Agency Listing	CSA (AGA/CGA) Certificate Number 229521-1656111 UL File Number MH2926 (H43AA and BA models only)
Specification Standards	ANSI Z21.78, CSA 6.20 UL Standard 372

Performance specifications are nominal and conform to acceptable industry standards. All agency certification of BASO products is performed under dry and controlled indoor environmental conditions. Use of BASO products beyond these conditions is not recommended and may void the warranty. Product must be protected if exposed to water (dripping, spraying, rain, etc.) or other harsh environments. The original equipment manufacturer or end user is responsible for the correct application of BASO products. Consult BASO Gas Products LLC for questionable applications. BASO Gas Products LLC shall not be liable for damages or product malfunctions resulting from misapplication or misuse of its products.

Refer to the *H43 Series BASO Automatic Pilot Valve with Manual Shutoff Product Bulletin (BASO-PB-H43)* for necessary information on operating and performance specifications for this product.



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Published in U.S.A.

H43 Series BASO Automatic Pilot Valve with Manual Shutoff Installation Instructions **5**

OPERATING INSTRUCTIONS

Controls and Their Functions

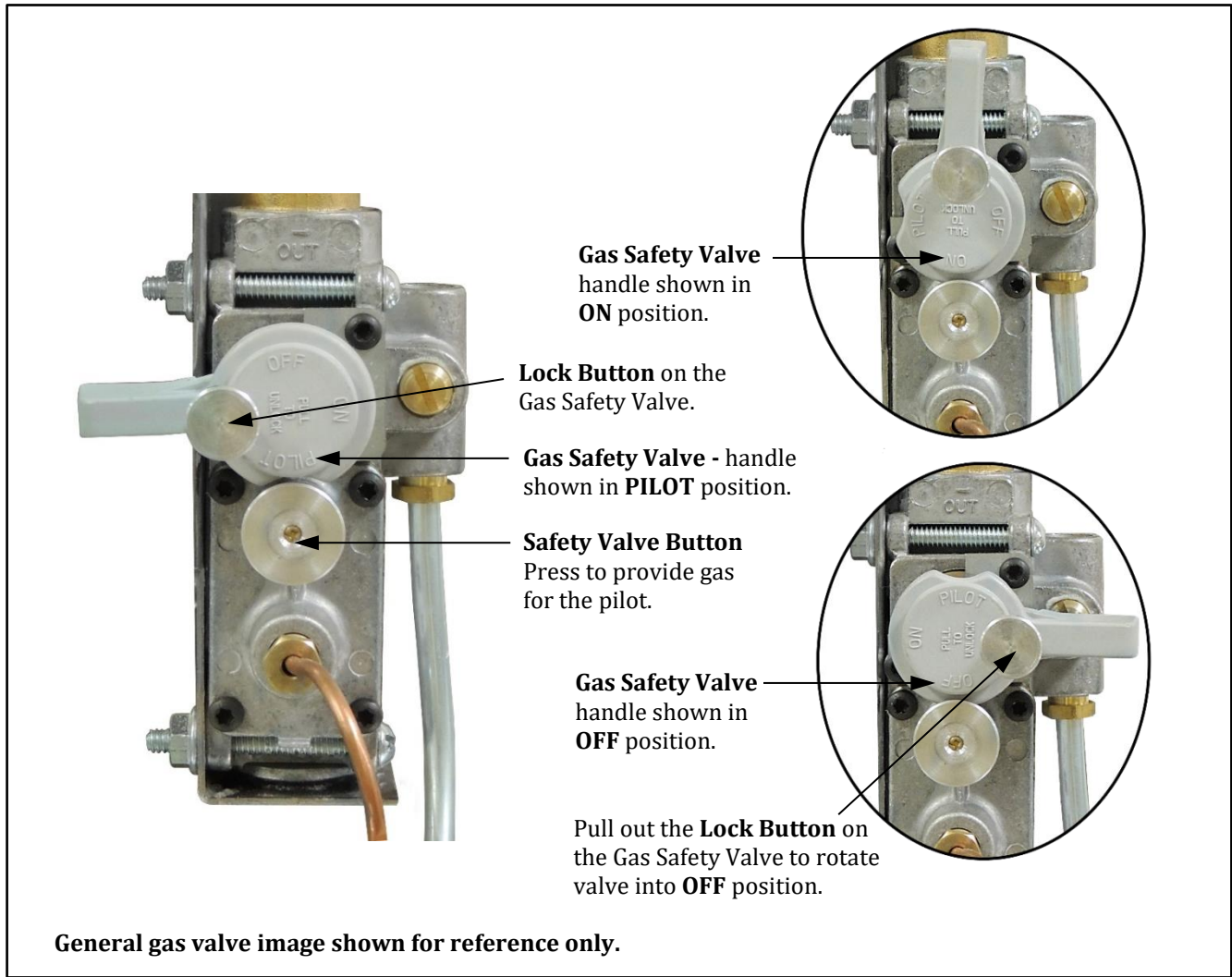
GAS SAFETY VALVE

The Gas Safety Valve has three settings used to control gas flow; PILOT, ON, and OFF positions. (Reference the Lighting and Shutdown Instructions in the Operating Instruction section of this manual.)

PILOT position - When the Gas Safety Valve is in the PILOT position, the Safety Valve Button may be pressed to provide gas for lighting the pilot.

ON position - Once the pilot is lit, turn the Gas Safety Valve to the ON position to ignite the main burner for use.

OFF position - The Lock Button on the Gas Safety Valve handle must be pulled out to rotate the valve into the **OFF** position.





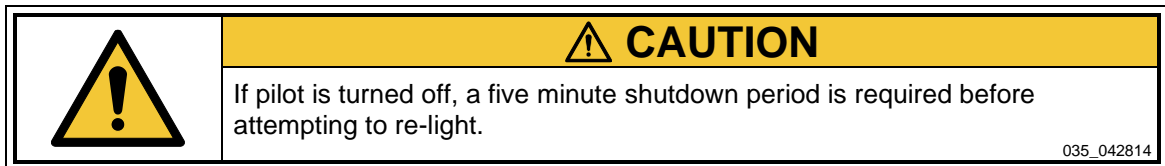
Lighting and Shutdown Instructions

Steps to Light the Pilot and Burner:

1. Turn the Gas Safety Valve to the PILOT position.
2. Depress the Safety Valve Button next to the safety valve handle. Hold this button down for 30-45 seconds.
3. Light the pilot burner with a household match. Continue to hold the Safety Valve Button for approximately 20 seconds. Release the Safety Valve Button and the pilot burner will remain lit.
4. Turn the Gas Safety Valve Handle to the ON position. The main burner will ignite.

Steps to Shut Down the Pilot and Burner:

1. To extinguish both the pilot and the main burner flames, pull the Lock Button on the Gas Safety Valve, and turn the Safety Valve Handle to the OFF position.
2. Should the burner become extinguished because of the high-limit tripping, shut off the gas supply until the unit cools down, then re-light.



If the Flame Goes Out

If the flame goes out, **a five minute shutdown period is required before attempting to re-light.**

1. Check to see if you are out of gas.
2. Check to see if the thermocouple is in the proper position.



Making Candy Apples

Candy Apple Coating

Candy apple coating is a mix of various sugars: sucrose, glucose, and dextrose. Hard candies have traditionally given chefs trouble. However, using fully prepared mixes such as our APPL-EZ eliminates most chances of a bad batch.

Follow the instructions on the APPL-EZ bag for the proper amount of sugar and water. In APPL-EZ, or any other dextrose-based mix, the stated quantity of water is very important.

- Too much water results in a longer cooking time and thicker batch.
- Not enough water results in crystallization and “raw” candy.
- Make sure there is ample gas for the unit.

Apple Sticks

The large 5½" long, round Northern wood stick is preferred. The length makes small apples seem larger. Gold Medal also sells the smaller 4½" lengths for economy. The round geometry makes spinning the apple in the pot easier than flat or square sticks.

Amount of Water

Sufficient water must be used to allow for the correct cooking time. Cooking time is the most important aspect of candy making.

- Too short of cook time leads to crystallization and no set-up.
- Too much time causes a brownish color, a burnt taste, and too thick a batch.
- Optimum cooking time is between 15 and 20 minutes.

Types of Apples

Pick a hard apple, (in either color). Dipping an apple in hot candy actually cooks the “meat” of the apple just under the skin. The juices in this “meat” make the skin become sticky.

Never use cold refrigerated apples. Allow refrigerated apples to warm up to room temperature, otherwise, the candy may not stick to the apple skin.

Temperature

Optimum cooking temperature is 275°F.

Remember: The cooking process actually means melting the sugar crystals. Sugar burns at 330°F; to be on the safe side, never allow temperature to exceed 300°F.



Dipping the Apples

Make sure apples are cleaned and sticks are inserted. When temperature is 275°F, turn heat OFF.

1. Pick up apple by stick, with thumb and index finger, insert into candy apple coating (immersing entire apple).
2. Remove from candy and carefully scrap off excess candy.
3. Place on greased cooling rack.

Ground Peanut Coatings

Rolling candy apples in ground peanuts makes them very attractive. You must roll apples immediately after dipping, otherwise nuts may not stick. Shredded coconut may also be used.

Cellophane Wrapping

Cellophane wrappers keep apples good for several days. They are a must in high humidity areas. Wrap apples as soon as they cool.



Care and Cleaning

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

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.



Follow the directions below to clean the unit each day after use.



1. Follow burner shutdown instructions to turn the unit OFF, then allow it to cool before attempting to clean.
2. Do not leave water in pans overnight. Clean all pans/accessories after each use—remove the insert and take it to sink to clean.
3. Wipe unit clean with a soft cloth, SLIGHTLY dampened with soap and hot water, then wipe again to remove any remaining cleaner.
4. Thoroughly dry entire unit after cleaning.







—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS

	 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 GAS EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p style="text-align: right; font-size: small;">027b_051514</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

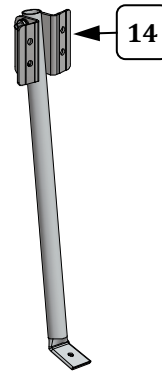
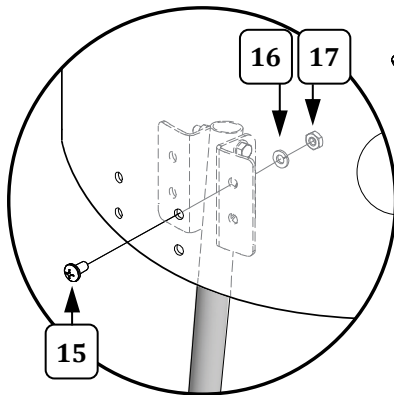
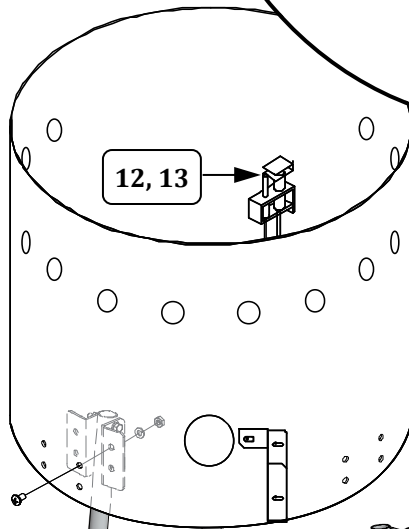
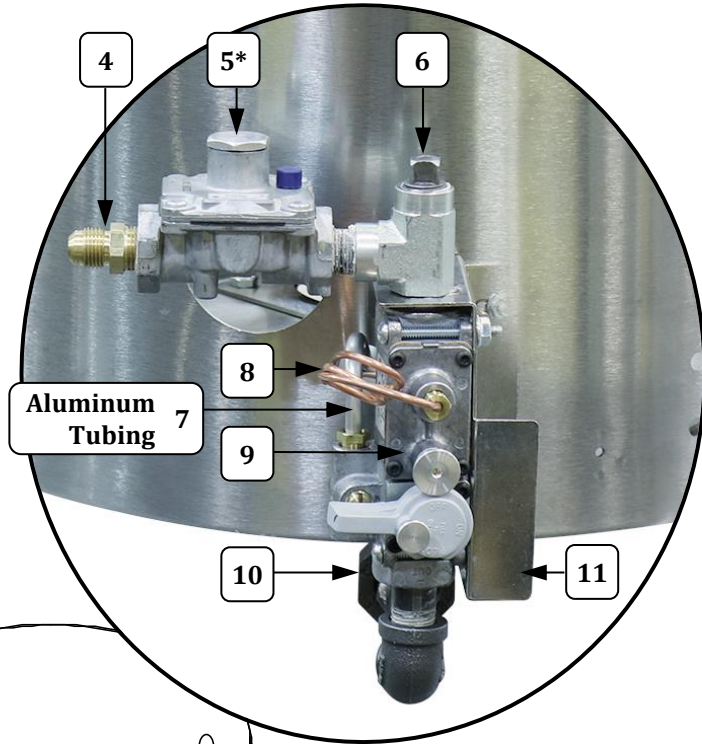
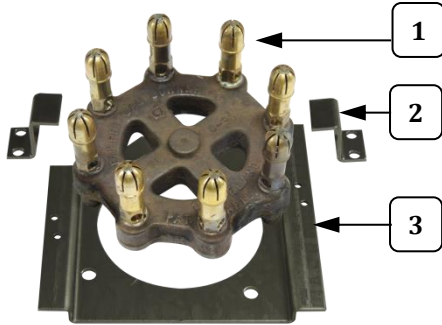
Fax: (800) 542-1496
(513) 769-8500

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Web Page: gmpopcorn.com



Stove Unit - Parts Breakdown

***Replacement Regulator:** When installing, make sure the regulator is set up for propane (LP) gas.



Leg Assembly (mounting brackets are preinstalled)

To replace an old-style leg, replace all three as a set to make sure unit sits correctly.

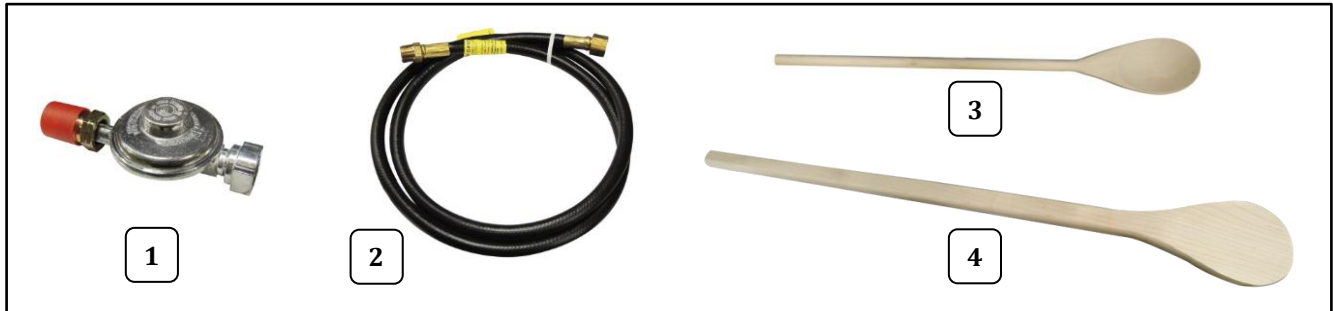
General images shown for parts reference only.



Stove Unit - Parts List

Item	Part Description	Part Number	
		4110BG	4110HD
1	JET BURNER UNIT	32001	
	C-90 BURNER		32036
2	BURNER CLIP	105003	105003
3	BURNER MOUNT	105002	105002
4	ADAPTER, GAS LINE 3/8 NPT (Flare Pipe Fitting, use with Gas Hose P/N 109000)	74595	74595
5*	PRESSURE REGULATOR	74115	89916
6	3/8 NPT PIPE PLUG	89770	89770
7	1/4 IN OD ALUMINUM TUBING (not shown)	27010-23	27010-23
8	THERMOCOUPLE	57030	57030
9	GAS SAFETY VALVE	74027	74027
10	3/8NPT UNION	89759	89759
11	SAFETY VALVE MOUNT BRKT	32025	32025
12	PILOT ORIFICE .010 LP	74050	74029
13	PILOT BURNER	74028	74028
14	LEG ASSY, 25 IN, BOLT ON (brackets preassembled to leg, includes mounting fasteners listed below)	120453	120453
15	1/4-20 X 1/2 P/H PHIL (fastens leg assy. to unit)	12471	12471
16	1/4 SPRING LOCK WASHER (fastens leg assy. to unit)	12707	12707
17	1/4-20 HEX NUT, S.S. (fastens leg assy. to unit)	12706	12706

Accessories



Item	Part Description	Part Number	
		4110BG	4110HD
1	TANK REGULATOR	89920	89920
2	GAS HOSE (has a Flared Hose Fitting)	109000	109000
3	WOOD SPOON	46207	
4	36" WOODEN MIXING PADDLE		2093



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.



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