

# Countertop Baker Unit

## Instruction Manual

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







**G GOLD MEDAL**®



**FUNFOOD EQUIPMENT AND SUPPLIES**



Cincinnati, OH 45241-4807 USA



## SAFETY PRECAUTIONS

	 <b>DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.  <b>DO NOT</b> immerse any part of this equipment in water.  <b>DO NOT</b> 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 style="text-align: right;">008_051514</p>

	 <b>DANGER</b>
	<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. <b>NEVER</b> 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>



	 <b>WARNING</b>
	<p>To avoid burns, <b>DO NOT</b> touch heated surfaces.  <b>DO NOT</b> place or leave objects in contact with heated surfaces.</p> <p style="text-align: right;">009_092414</p>



	 <b>WARNING</b>
	<p><b>ALWAYS</b> wear safety glasses when servicing this equipment.</p> <p style="text-align: right;">010_010914</p>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right;">011_051514</p>

	 <b>WARNING</b>
	<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 <a href="http://gmpopcorn.com">gmpopcorn.com</a> 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>

## SAFETY PRECAUTIONS (continued)

	 <b>WARNING</b>
	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. <span style="float: right;">012_010914</span>

	 <b>WARNING</b>
	This machine is NOT to be operated by minors. <span style="float: right;">007_010914</span>

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**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

## 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](http://gmpopcorn.com) or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

## Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).



# ELECTRICAL REQUIREMENTS

## Electrical Requirements

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

	 <b>DANGER</b>
	<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 style="text-align: right; font-size: small;">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.

	 <b>CAUTION</b>
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>

# OPERATING INSTRUCTIONS

## (For Mechanical Bakers)

For electronic baker operating instructions, see Digital Baker section.

### General Operating Instructions

1. **Always use fresh batter and do not allow it to warm up too much.**
2. During operation, frequent cleaning with a soft-bristled brush and re-seasoning the grids as needed, will ensure a great tasting product.
3. Leave the grids in the closed position whenever possible (open grids cause excessive carbon build-up).
4. If the baker is not being going to be used within 20-30 minutes, turn the unit off.
5. **DO NOT** apply beeswax, paraffin, or any other waxes to grid surfaces.

### Pre-heating the Unit

1. Flip the Power Switch to the ON Position. (The Red Light will turn ON and stay on while the machine is in operation.)
2. The Green Light will turn ON indicating the machine is heating. When the Green Light goes OFF, the unit has reached the correct temperature and you can begin baking.

**Note:** The Green Indicator Light will continue to cycle OFF/ON during the baking operation.

### Grid Seasoning

**COATED (Non-Stick) Grids:** After the initial seasoning of a new unit, coated grids do not need to be seasoned regularly. Depending on usage, or if coated grids have been scoured in the cleaning process, a very light spray of Seas'n-Kleen may be needed prior to the next use. Follow the steps below to initially season new grids. **DO NOT** use metallic utensils on coated grids.

**NON-COATED Grids:** Prior to first use of a new baker, non-coated grids must be seasoned for at least 1½ to 2 hours for proper operation. Spray grids with Seas'n-Kleen; close the baker and wait 20 to 30 minutes. Open the baker; notice the grids are starting to turn dark. Repeat this process 3 to 4 times until fully seasoned. No silver will be visible on fully seasoned grids.

**To Season Baker Grids:** Follow the steps below to season baker grids prior to start-up for the day (and for the initial seasoning of coated grids):

1. Flip the Power Switch to the ON position and allow the baker to pre-heat.
2. Open grids and lightly spray Seas'n-Kleen (Gold Medal Item No. 5524CN) on the grid surfaces.
3. Close the baker, set timer to 3 minutes, and allow the grids to season through one cook cycle without product. (Always turn the Timer Knob past 3, then set the desired cooking time.)
4. If sticking occurs during baker operation, lightly re-spray Seas'n-Kleen on the grid surfaces.

## Batter Preparation

While the baker is preheating, prepare the Waf-A-Cone Mix (Gold Medal Item No. 8212, six 5 lb. bags per case) or Old Fashion Waf-A-Cone Mix (Gold Medal Item No. 8209) according to the instructions below.

1. Place 40 oz. 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 2 oz. ladle makes one 8 inch cone (one cup makes 5 cones).

## Baking Instructions for Mechanical Units

Once the baker is pre-heated and the grids are seasoned accordingly, the unit is ready to bake.

**Note:** The unit takes approximately 1 minute to bake. Cook time varies based on the mix that is used.

1. Open the grid assembly and lightly season both grids with Seas'n-Kleen (for non-stick coated grid models, only spray as needed).
2. Use a 2 oz. ladle to dispense batter into the center of the lower grid.
3. Close the top grid.
4. Turn Timer Knob to 1 minute. (Always turn the Timer Knob past 3, then set the desired cooking time.)
5. When the unit beeps, remove cone from grill and form immediately using the Easy Waffle Cone Roller (Gold Medal Item #5028).
6. Be sure cone is pushed down into the bottom of the cone roller to make a closed end (this keeps the cone from leaking).
7. Grids should be re-seasoned as needed during baking and after each cleaning.

**Note:** Keep the grids closed between baking periods for best baking performance. Use a soft bristled brush to remove any cone residue from grids while baking.

# OPERATING INSTRUCTIONS

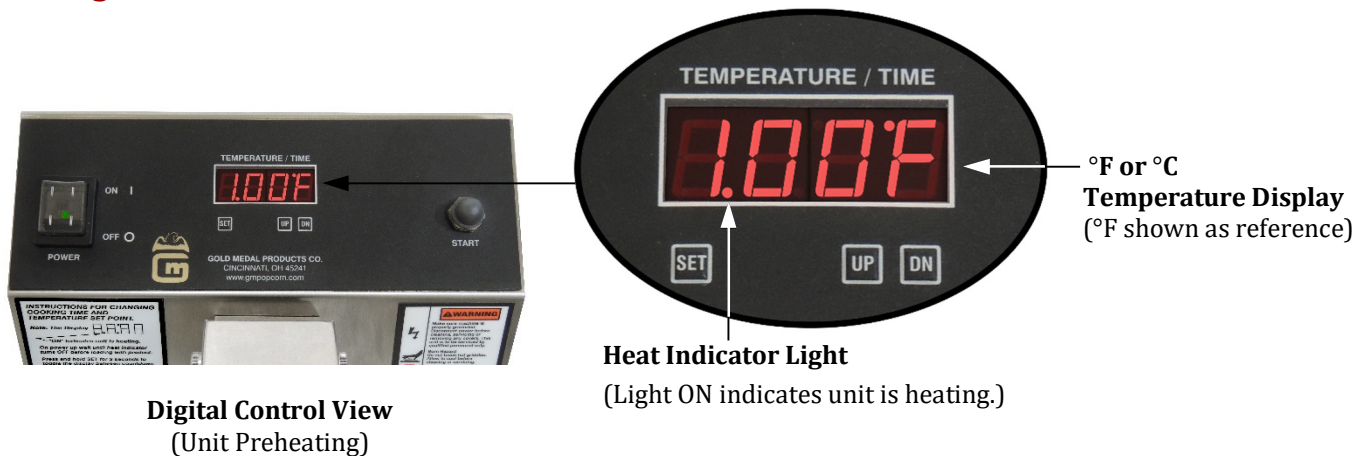
## (For Digital Bakers)

For standard (non-digital) baker operating instructions, see Mechanical Baker section.

### General Operating Instructions

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

### Pre-heating the Unit



1. Flip the Power Switch to the ON position.  
The display will read “Lo” until the unit reaches 75°F (24°C), and the Heat Indicator Light will turn ON and remain on until the unit reaches the set cooking temperature.  
**Note:** The digital baker has a preset cooking temperature of 385°F (196°C), and cook time of 1 minute (1:00). To change these settings, see Changing Cook Time and Temperature Set Point section of this manual.
2. When the Heat Indicator Light goes OFF, the unit has reached the correct temperature and is ready for use.  
**Note:** The Heat Indicator Light will continue to cycle OFF/ON during the baking operation.

### Grid Seasoning

**COATED (Non-Stick) Grids:** After the initial seasoning of a new unit, coated grids do not need to be seasoned regularly. Depending on usage, or if coated grids have been scoured in the cleaning process, a very light spray of Seas'n-Kleen may be needed prior to the next use. Follow the steps below to initially season new grids. **DO NOT** use metallic utensils on coated grids.

**NON-COATED Grids:** Prior to first use of a new baker, non-coated grids must be seasoned for at least 1½ to 2 hours for proper operation. Spray grids with Seas'n-Kleen; close the baker and wait 20 to 30 minutes. Open the baker; notice the grids are starting to turn dark. Repeat this process 3 to 4 times until fully seasoned. No silver will be visible on fully seasoned grids.

**To Season Baker Grids:** Follow the steps below to season baker grids prior to start-up for the day (and for the initial seasoning of coated grids):

1. Flip the Power Switch ON and allow the baker to pre-heat.
2. Open grids and lightly spray Seas'n-Kleen (Gold Medal Item No. 5524CN) on the grid surfaces.
3. Close the grids, then press the Start Button and allow the grids to season through one cook cycle without product.
4. If sticking occurs during baker operation, lightly re-spray Seas'n-Kleen on the grid surfaces.

### Batter Preparation

While the baker is pre-heating, prepare the Waf-A-Cone Mix (Gold Medal Item No. 8212, six 5 lb. bags per case) or Old Fashion Waf-A-Cone Mix (Gold Medal Item No. 8209) according to the instructions below.

1. Place 40 oz. 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 2 oz. ladle makes one 8 inch cone (one cup makes 5 cones).

### Baking Instructions for Digital Units

Once the baker is pre-heated and the grids are seasoned accordingly, the unit is ready to bake.

**Note:** The unit takes approximately 1 minute (1:00) to bake. Cook time varies based on the mix that is used. To adjust the product cook time, see Changing Cook Time and Temperature Set Point section of this manual.

1. Open the grid assembly and lightly season both grids with Seas'n-(for non-stick coated grid models, only spray as needed).
2. Use a 2 oz. ladle to dispense batter into the center of the lower grid.
3. Close the top grid and press the Start Button. The digital display will show the cook time countdown. When the countdown is complete, the unit will beep and the display will return to the temperature view (unless the time display was selected).
4. When the unit beeps, remove cone from grill and form immediately using the Easy Waffle Cone Roller (Gold Medal Item #5028).
5. Be sure cone is pushed down into the bottom of the cone roller to make a closed end (this keeps the cone from leaking).
6. Grids should be re-seasoned as needed during baking and after each cleaning.

**Note:** Keep the grids closed between baking periods for best baking performance. Use a soft bristled brush to remove any cone residue from grids while baking.

# Changing Cook Time and Temperature Set Point (for **DIGITAL** Bakers Only)

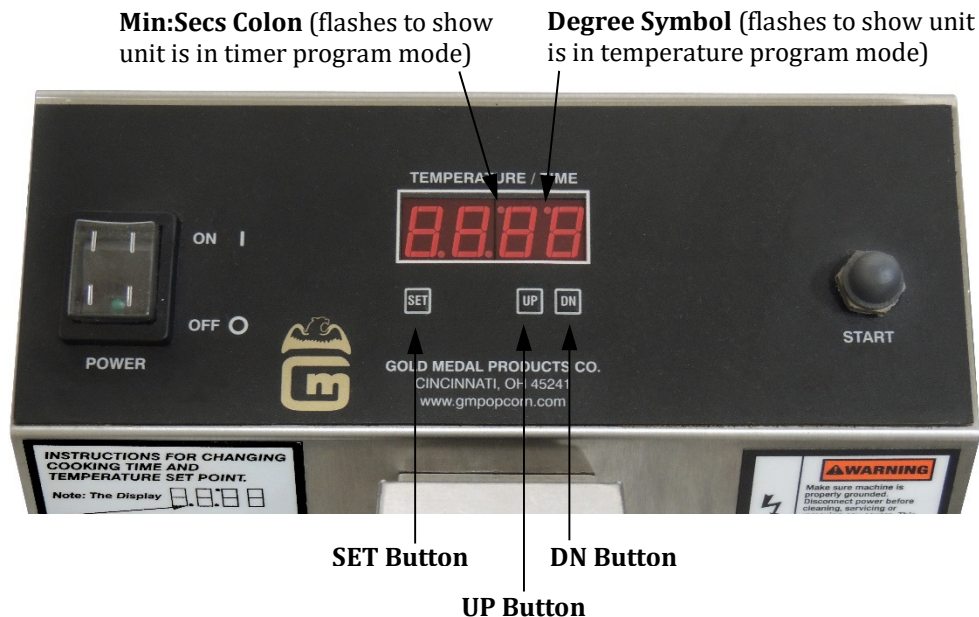
The cook time (1 minute) and temperature set point 385°F (196°C) for this electronic baker are preset at the factory. To change the preset cook time or temperature, follow the instructions below.

## To Change Cook Time


1. Press SET and DN for 3 seconds to display the time setting (X:XX, the min:secs colon will be flashing to show it is in timer program mode).
2. Press UP to increase the time setting. Press DN to 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, the degree symbol will be flashing to show it is in temperature program mode).
2. Press UP to increase the time setting. Press DN to decrease the time setting.
3. Press SET again to save the temperature set point.



## Care and Cleaning

	<b>⚠ DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel.  <b>DO NOT immerse in water.</b> DO NOT clean appliance with a water jet.          Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_111616</p>

	<b>⚠ WARNING</b>
	<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>

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.


### Daily Cleaning/Removing Excess Carbon (for Non-coated Models)

See next section for cleaning bakers with **non-stick coated grids**.

Follow the directions below each day after use to clean and sanitize bakers with **non-coated grids**.

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Place a shallow drip pan under the grids. Open top grid, then wipe down both grid surfaces to clean, using a clean cloth dampened with hot water. A soft **PLASTIC** bristle brush may be used if needed.
3. Use a cloth sprayed with concession equipment cleaner (Gold Medal Item #2580 Watchdog Concession Equipment Cleaner) to wipe down the rest of the baker.  
**DO NOT** use oven cleaners or abrasive materials as they will damage parts of the machine.
4. The drip pan may be taken to the sink to clean.
5. Re-season grids as described in Grid Seasoning section.

**For EXTREME purposes only**, to clean extra dirty grids, use a LIGHT coating of Kleen-Sweep (Gold Medal Item No. 2173CN) on grids ONLY (**DO NOT USE ON NON-STICK COATED GRIDS**), then completely remove any Kleen-Sweep using a clean cloth dampened with hot water. Always discard the first waffle/cone made after using Kleen-Sweep.

	<b>⚠ CAUTION</b>
	<p><b>DO NOT</b> get Kleen-Sweep on skin, paint, floors, walls, or plastic tiles.  <b>DO NOT USE ON ANY COATED GRID OR COATED SURFACE!</b> Use rubber gloves and protective eyewear when using Kleen-Sweep. If contact is made, wash immediately with water. Review all warnings on Kleen Sweep product prior to use.</p> <p style="text-align: right;">029_061214</p>

### Daily Cleaning/Removing Excess Carbon (for Non-stick Coated Grid Models)

Follow the directions below each day after use to clean and sanitize baker units with **non-stick coated grids**.



**Note: NEVER** use Kleen-Sweep on non-stick coated grids. It can cause damage to the non-stick coating.



1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Place a shallow drip pan under the grids.
3. Open top grid, then wipe down both grid surfaces to clean, using a clean cloth dampened with hot water. A soft **PLASTIC** bristle brush may be used if needed.
4. Use a cloth sprayed with concession equipment cleaner (Gold Medal Item #2580 Watchdog Concession Equipment Cleaner) to wipe down the rest of the baker.



**DO NOT** use oven cleaners or abrasive materials as they will damage parts of the machine.



5. The drip pan may be taken to the sink to clean.

# MAINTENANCE INSTRUCTIONS

	 <b>DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.  <b>DO NOT</b> immerse any part of this equipment in water.  <b>DO NOT</b> 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 style="text-align: right;">008_051514</p>

	 <b>DANGER</b>
	<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. <b>NEVER</b> 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>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right;">011_051514</p>

	 <b>CAUTION</b>
	<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 style="text-align: right;">027_010914</p>

## ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
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

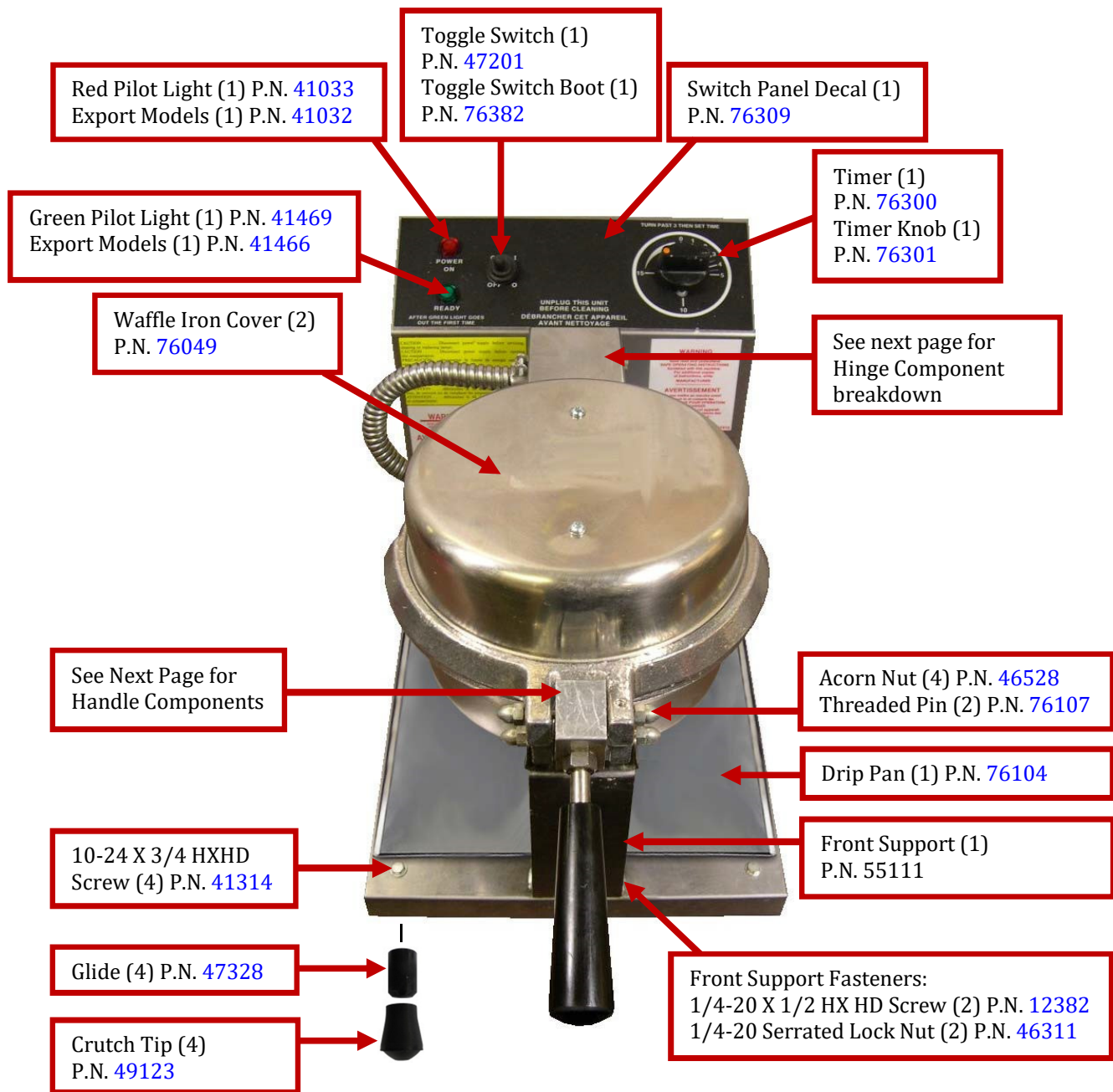
Fax: (800) 542-1496  
(513) 769-8500

E-mail: [info@gmpopcorn.com](mailto:info@gmpopcorn.com)

Web Page: [gmpopcorn.com](http://gmpopcorn.com)

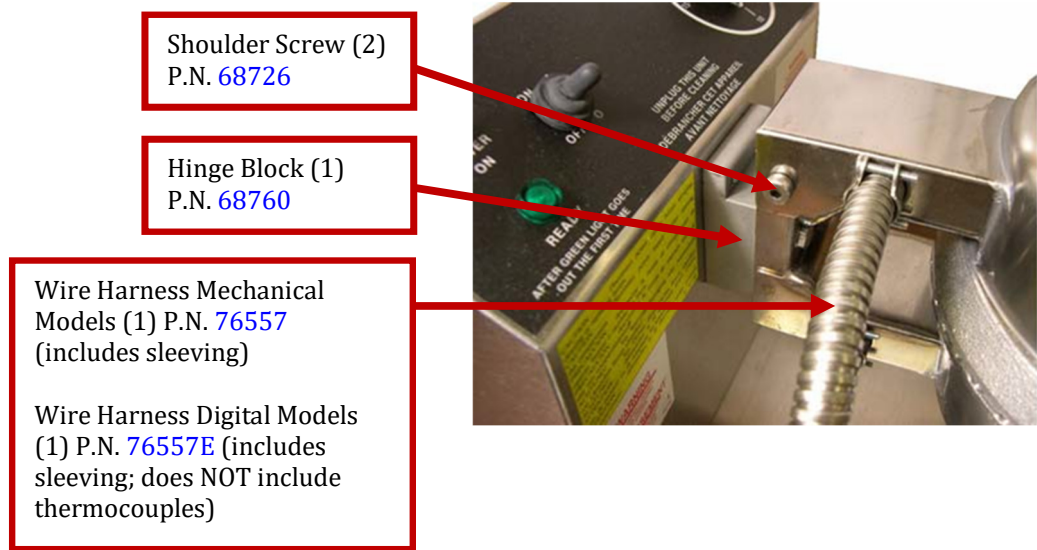
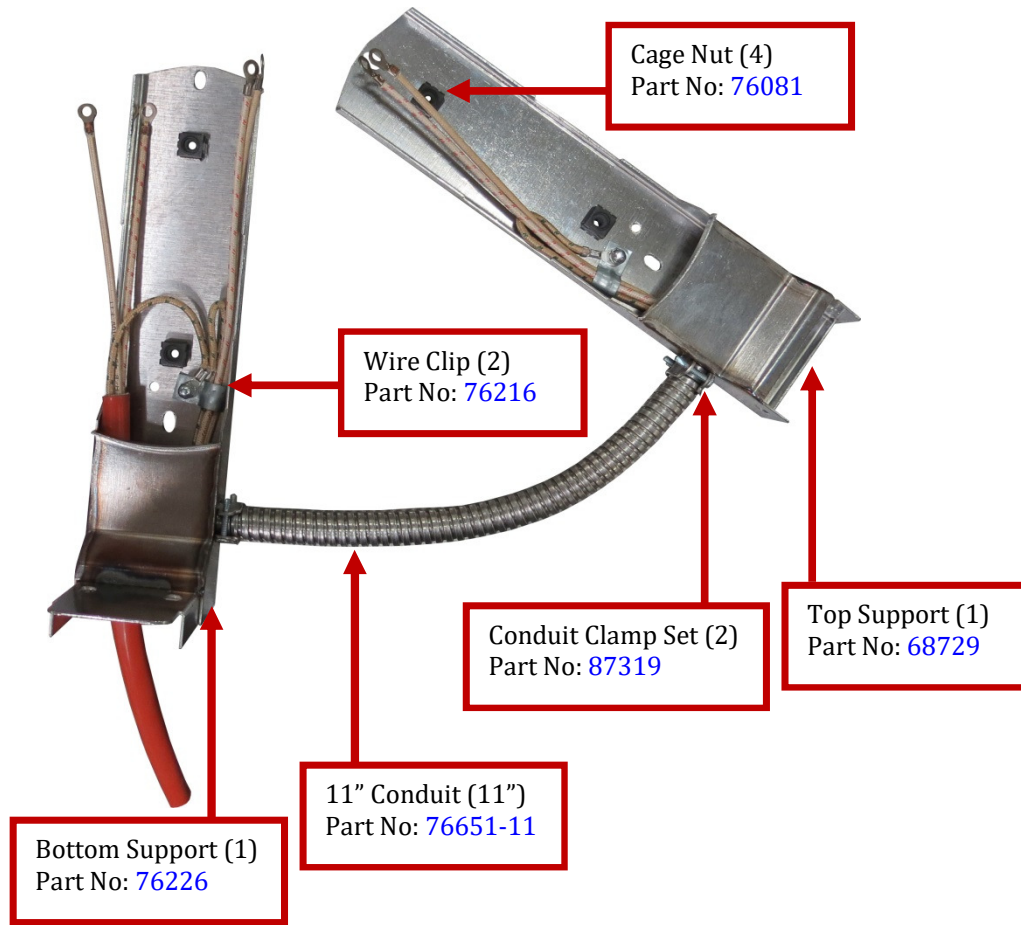
# PARTS BREAKDOWN (Pg. 10-14)

## Exterior View - Mechanical Timer Models



# PARTS BREAKDOWN (Continued)

## Hinge Components



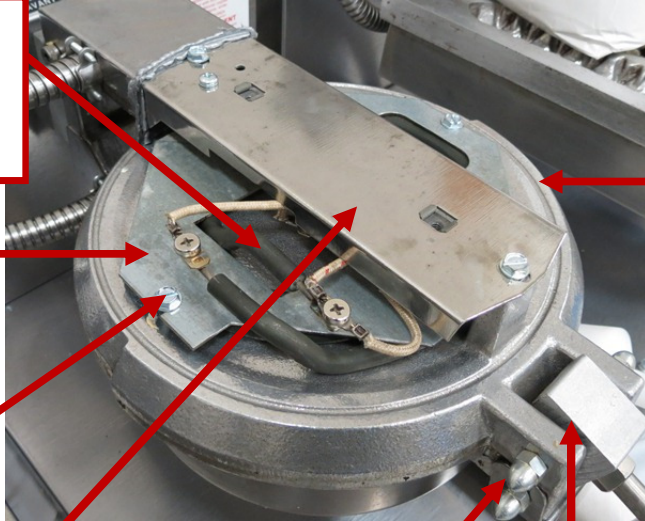
# PARTS BREAKDOWN (Continued)

## 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  
Use Thermostat fasteners:  
8-32 x 1" Screw - P.N. 49076  
#8 Int. Tooth LW - P.N. 12132

**Electronic Models with Thermocouple** P.N. 76346  
Use fastener: 8-32 X 1/4 HX HD Screw P.N. 42045

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

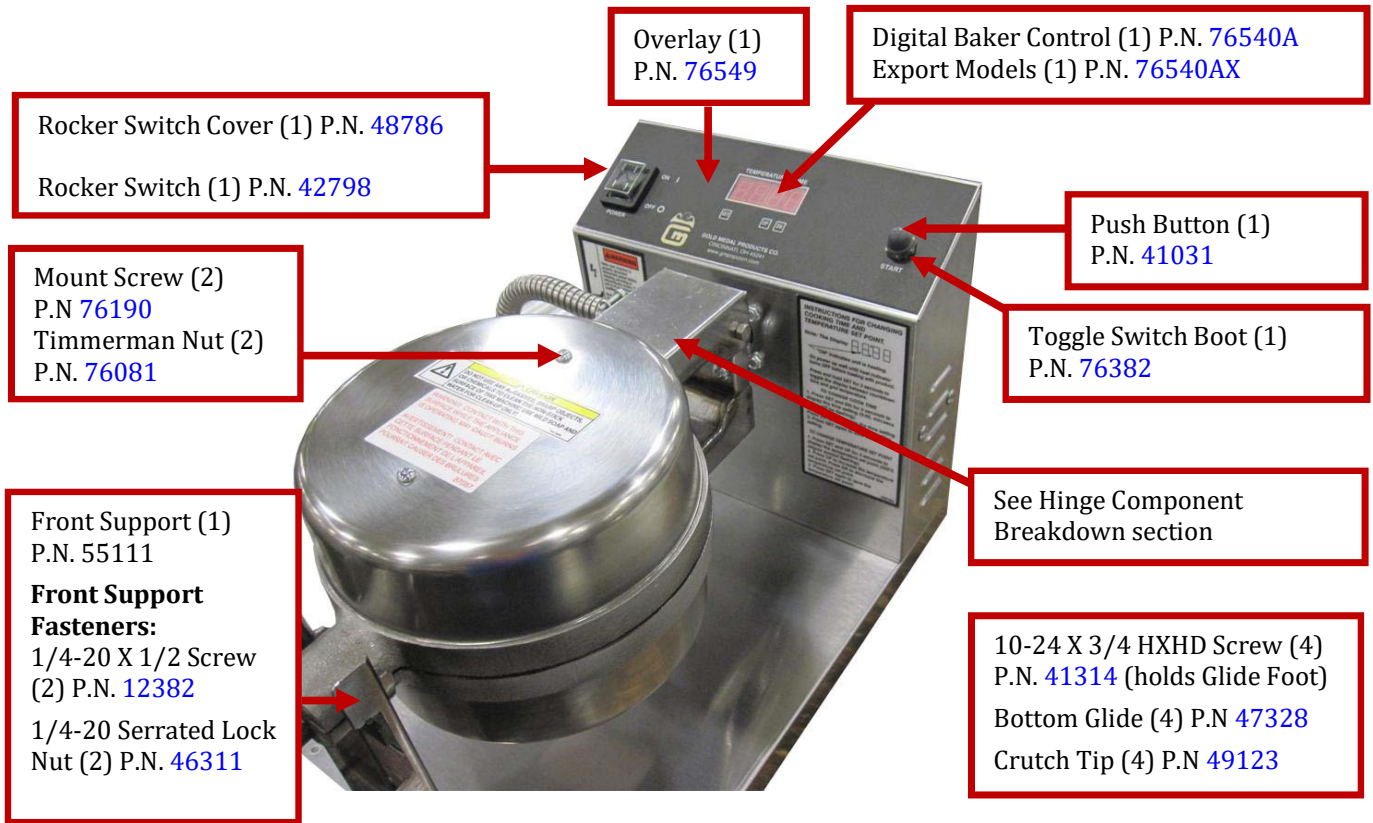
Power Supply Cord (1)  
P.N. 22038  
Export Models  
P.N. 42369



Control Box Cover (1)  
P.N. 76053

# PARTS BREAKDOWN (Continued)

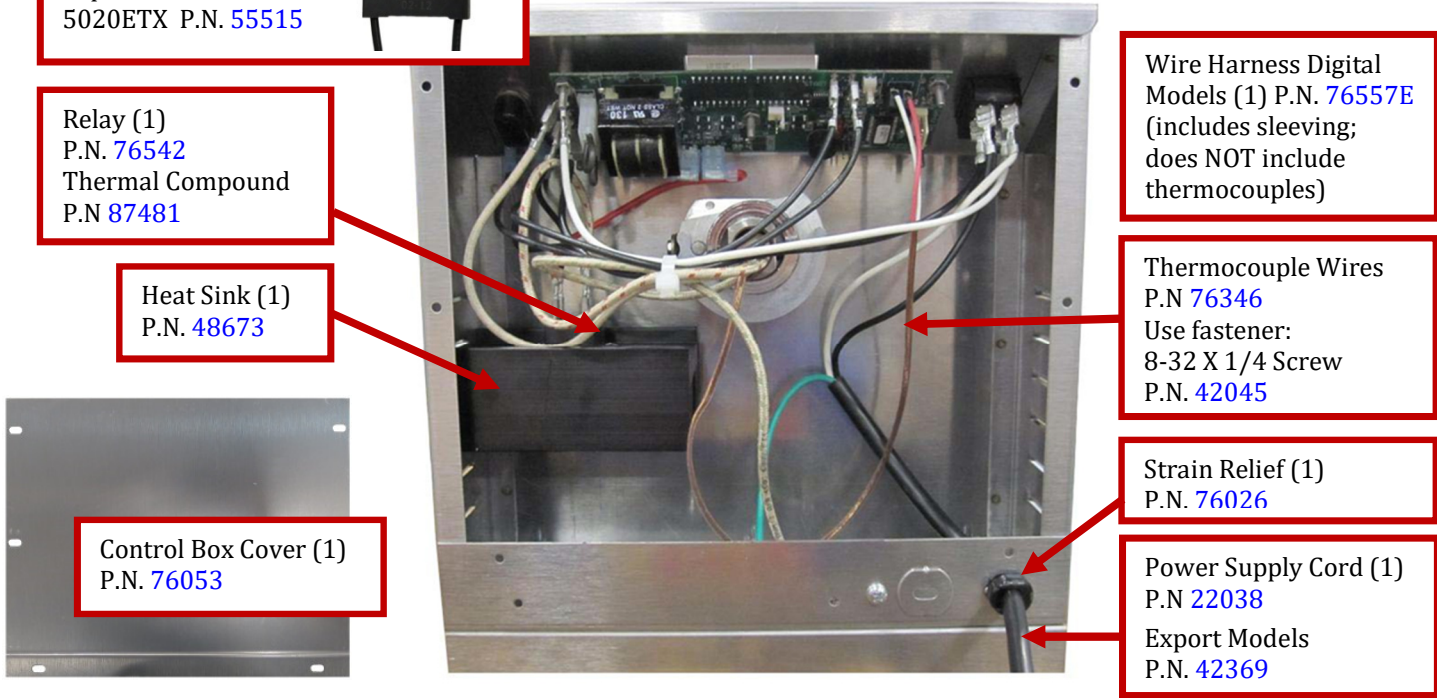
## Digital Baker Models - Exterior View and Control Interior View



1UF 250VAC Capacitor (Not shown in interior view)  
Export Model 5020XE, 5020ETX P.N. 55515



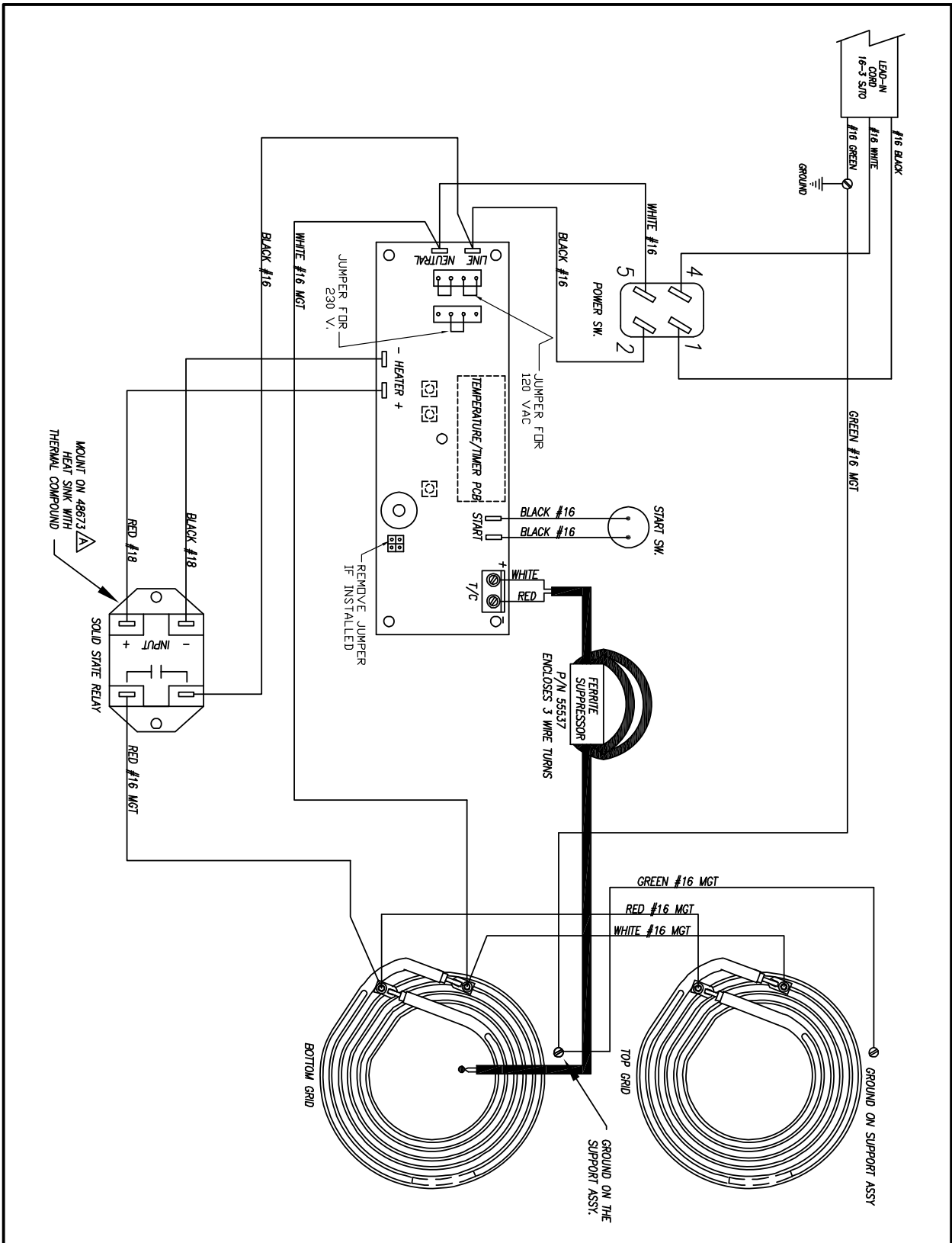
### \*Digital Baker Interior Control Breakdown





# Wiring Diagram

## Domestic 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<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

[gmpopcorn.com](http://gmpopcorn.com)

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

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