



# Instruction Manual

## Gas Fryer Foot Long Dogs

Model No. 8065NSD





**GOLD MEDAL® PRODUCTS CO.**



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







# SAFETY PRECAUTIONS



	 <b>DANGER</b>
	<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>001_010914</p>

	 <b>DANGER</b>
	<p>DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion!</p> <p>003_010914</p>

	 <b>DANGER</b>
	<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>024_010914</p>


	 <b>DANGER</b>
	<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. <b>DO NOT USE WATER ON A GREASE FIRE!</b> Use only fire extinguishers approved for grease, oil, and electric fire.</p> <p>002_102214</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>014_020416</p>


	 <b>WARNING</b>
	<p>DO NOT store or use gasoline, or other flammable vapors and liquids, in the vicinity of this equipment.</p> <p>004_010914</p>




## SAFETY PRECAUTIONS (continued)


	<b>! WARNING</b>
	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. <span style="float: right;">005_010914</span>

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

	<b>! WARNING</b>
	ALWAYS wear safety glasses when servicing this equipment. <span style="float: right;">010_010914</span>



	<b>! WARNING</b>
	No user serviceable parts inside. Refer servicing to qualified service personnel. <span style="float: right;">011_051514</span>

	<b>! WARNING</b>
	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 <span style="float: right;">022_060215</span>

	<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>



## SAFETY PRECAUTIONS (continued)

	 <b>WARNING</b>
	This machine is NOT to be operated by minors.
	<small>007_010914</small>

**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).

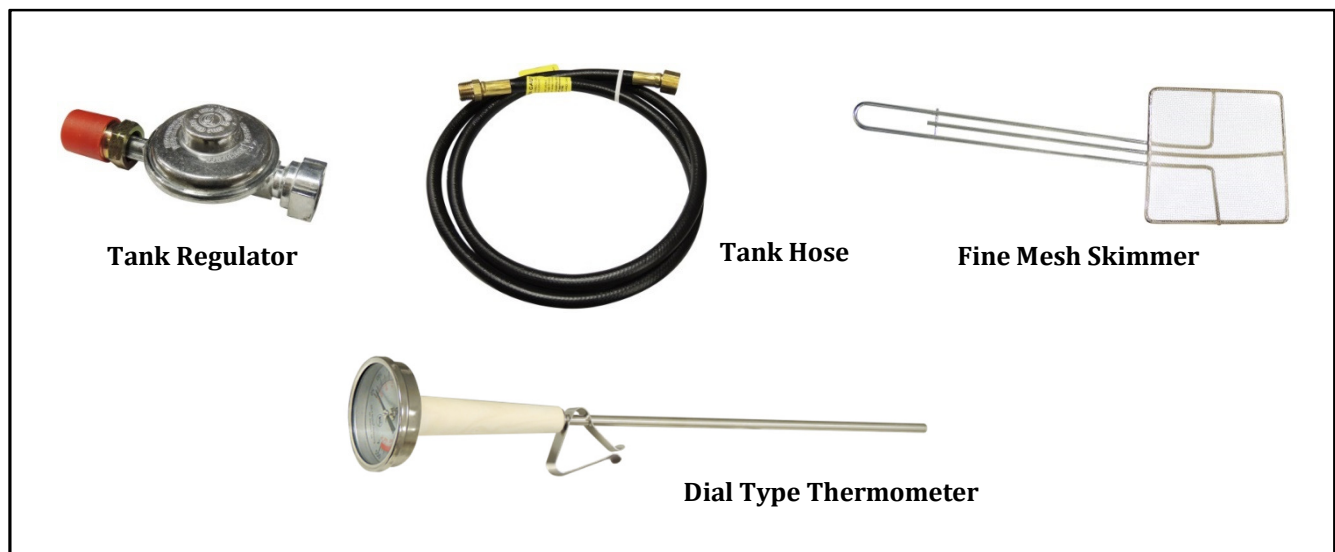
## Manual

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

## Model Description

**8065NSD:** Gas Fryer, Foot Long Dogs

## Items Included with this Unit



## Optional Accessories – Not Included

The following accessories are available for purchase separately.

Dog on a Stick Kit – Gold Medal Item No. 8054

Single Large Fry Basket – Gold Medal Item No. 8072

## Setup

This unit is fully assembled and has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. This unit is for outdoor use only.
3. Place the fryer in a protected location on a level, sufficiently stable base or table, where it cannot be knocked off. The base or table must be strong enough to support the fryer when full of oil. Adjust the Case Levelers as needed (see image below).
4. Observe the following clearances to ensure proper air supply and maintenance:
  - Minimum of 6 inches clearance on each side of unit.
  - Minimum of 30 inches clearance for the front, back, and top of unit.
5. Bolt the unit to the counter to secure it from tipping. To restrain the fryer, use 3/8-16 bolts through the counter into tapped holes in the bottom of the fryer.
6. Set the thermometer bracket on the rim of the tank in a convenient location, where the dial thermometer can be inserted and monitored without reaching over the tank.
7. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).





# Gas Installation Instructions

## Gas Requirements

The 8065NSD is designed for Propane only. Converting this unit to an alternate fuel source will void the warranty and may cause a dangerous condition.

**8065NSD:** Propane Gas, 65,000 BTU/HR

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


## Gas Installation

	<b>⚠ DANGER</b>
	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. <small>001_010914</small>

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).



	<b>⚠ CAUTION</b>
	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. <small>033_042814</small>



## 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 fryer. (Use only fire extinguishers approved for grease, oil, and electrical fires.)

A thermometer (capable of 500°F or higher) should be immersed in the oil to monitor the oil temperature and make sure the unit is operating properly.

	 <b>DANGER</b>
	<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 the fryer. Instruct personnel on what to do if there is a grease fire. <b>DO NOT USE WATER ON A GREASE FIRE!</b> Use only fire extinguishers approved for grease, oil, and electric fire.</p> <p>002_020314</p>

## Advanced Safety Measures

### KEEP FRYER AREA CLEAN AND MAINTAINED

- Keep your floors clean and free of grease to prevent slips, accidents, and contact with a hot fryer.
- Keep filters and areas above the fryer clean. Oil-soaked lint or dust can ignite easily and flames spread quickly in an oily environment.

### EDUCATE PERSONNEL

- Ensure all personnel understand the hazards of hot oil. Instruct them on proper actions to take if they suspect any part of the fryer is malfunctioning.

If your fryer malfunctions, have it serviced by Qualified Service Personnel.



**IMPORTANT:** If the fryer starts to smoke or boil abnormally, **shut off gas supply** and determine the reason why the fryer is overheating before attempting to use it.

- Ensure all personnel understand procedures to follow if the High Limit Control is tripped. (See High Limit Control description in the Controls and Their Functions section of this manual.)
- Educate all personnel on proper procedures to follow if a grease fire should occur. **DO NOT USE WATER ON A GREASE FIRE!** Never direct the extinguisher in a manner that would blow grease out of the tank.

**Ensure a fire extinguisher is readily available to extinguish a grease, oil, and electric fire. Make sure all personnel are properly trained in the use of the fire extinguisher.**

## 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.

	 <b>DANGER</b>
	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. <small>034_042814</small>

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 frying occurs when the gas pressure is adequate. For propane gas, we recommend a manifold pressure setting of 11 inches of water column. The pressure is measured at the appliance when the main burner is ignited.

## Lighting and Shutdown Instructions

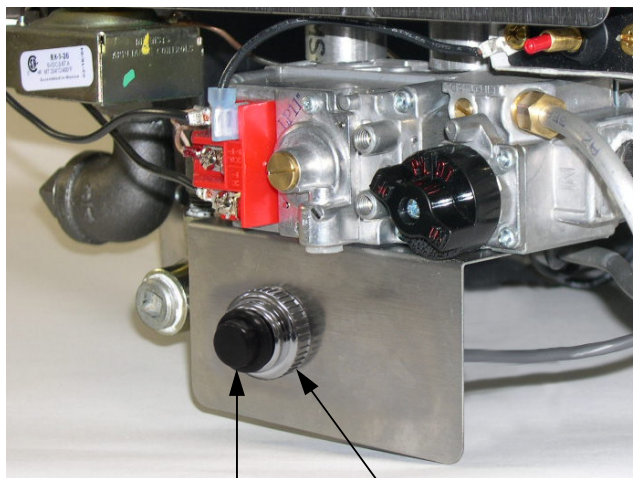
The igniter for this unit requires a AAA Battery. To install/replace the battery, see Igniter Battery Replacement Instructions on next page. For pilot and burner lighting and shutdown instructions, refer to the Operating Instruction section.

## Igniter Battery Replacement Instructions

The igniter for this unit requires a AAA Battery. **DO NOT** install the battery until gas installation is complete (reference the Gas Installation Instructions section).

To install/replace igniter battery, make sure all machine switches and gas valves are OFF, then a **five minute shutdown period is required before attempting to install/replace the battery.** (Reference the Lighting and Shutdown instructions located in the Operating Instruction section.)

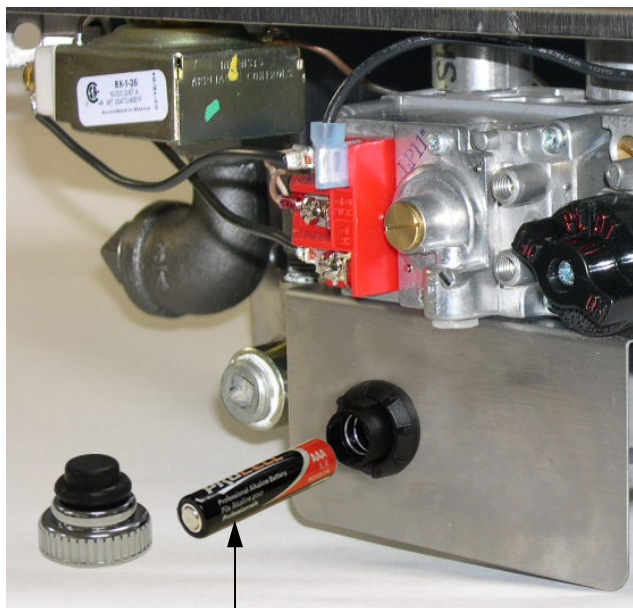
**Step 1:** Locate igniter and remove the plastic retaining nut.



Igniter      Retaining Nut

**Step 2:** Remove old battery from igniter, and replace with new AAA Battery.

**Step 3:** Replace retaining nut to its original position.



AAA Battery



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# OPERATING INSTRUCTIONS

## Controls and Their Functions

### COMBINATION VALVE

The Combination 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 Combination Valve is in the PILOT position, the Combination Valve may be pressed "IN" to provide gas for lighting the pilot.

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

**OFF** position - The Combination Valve must be pulled "OUT" to rotate the valve into the OFF position.

### IGNITER SWITCH

The igniter is operated by (1) AAA Battery. When pushed, the ignitor provides spark for lighting the pilot.

### HEAT CONTROL KNOB

This device controls the temperature of the cooking oil. Normal range is from 200°F to 400°F. Use an independent thermometer immersed in the oil to monitor and ensure the accuracy of the oil cooking temperature.

### HIGH LIMIT RESET SWITCH

The High Limit Control will shut-off the unit if the temperature exceeds 450°F. The High Limit Control can only be reset after the fryer has cooled to normal operating temperatures. (Reference the Lighting and Shutdown Instructions in the Operating Instruction section of this manual.)

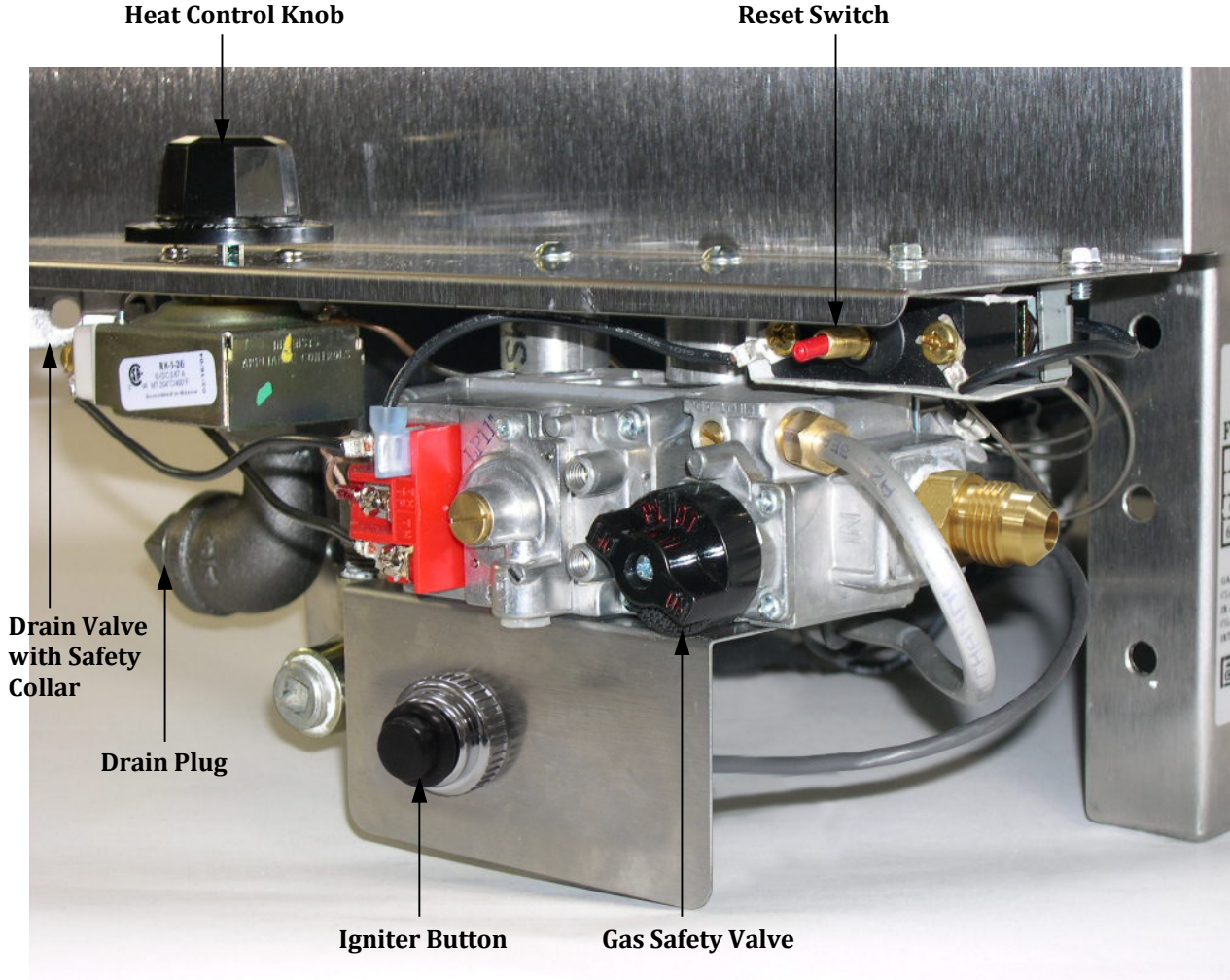
### DRAIN VALVE/DRAIN PLUG

The Drain Valve and Drain Plug open to allow efficient draining of the cooking oil from the tank. Always allow hot cooking oil to cool below 140°F before attempting drain the unit.

**Note:** The Drain Valve has a Safety Collar on the handle. Slide the collar up to allow the drain valve handle to be rotated.



### Control Locations





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## Tank Preparation

Before operating for the first time, the inside of the fryer tank should be rinsed and thoroughly dried before adding oil. See the Cleaning and Care section of this manual for cleaning instructions.

Prior to each use, check the drain valve to make sure it is securely closed and the drain plug is fully tightened into place.

## Filling the Tank with Oil

**Tank Capacity:** The tank will hold 87.5 lbs. of cooking oil, this is equivalent to (2½) 35 lb. boxes of oil.

Initially fill the tank to the minimum oil fill line. **DO NOT** operate this unit with the cooking oil below the minimum oil level.

**IMPORTANT:** Cooking oil expands upon heating. To safely bring the oil level up to the maximum fill level, carefully add additional increments of oil as it heats until it reaches the maximum fill line. **DO NOT** overfill the tank, as overfilling could result in a dangerous situation.

**Hot oil is dangerous** - be sure you have thoroughly read the Safety Precautions of this manual.

**DO NOT allow water to contact oil.** Only cook product intended for this appliance. Do not attempt to cook products with high water content or with surface moisture present. Do not operate in the rain or near any source of water. Failure to keep water away from oil may result in explosion and severe burns. Make sure appliance is completely dry after cleaning, including inside any drain valves.



# Lighting and Shutdown Instructions

## Steps to Light the Pilot and Burner:

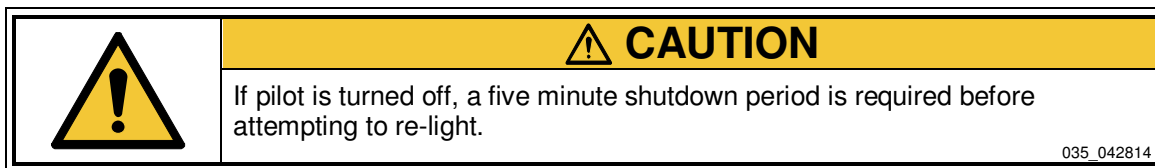
1. Turn the Combination Valve to the PILOT position.
2. Press the Combination Valve "IN". While holding the Combination Valve in, press and hold the Igniter Button "IN" until pilot flame lights. Continue holding Combination Valve for 30-45 seconds then release.

**Note:** Pilot flame should remain light.

3. Turn the Combination 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, turn the Combination Valve and push "IN", turn 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-ignite.



**NOTE:** The igniter is operated by (1) AAA Battery (included). If the igniter does not work, reference the Igniter Battery Replacement Instructions in the Gas Installation section. We recommend that the battery be replaced annually.

## 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.



# Operating the Fryer

## Important Operating Information and Quality Control Tips

- Don't overheat. Don't fry if the oil temperature exceeds 400°F.
- Don't waste money, use only high quality heavy duty frying shortening.
- Don't fry food in broken-down frying shortening; broken down oil is thinned, darkened.
- Don't overload the frying tank.
- Don't fill the basket more than half full.
- Don't shake breaded items over fryer.
- Don't salt items over fryer.
- Don't introduce water to fryer.
- Don't thaw frozen foods before frying.



## Operating the Fryer

1. Fill the tank to the minimum oil level with cooking oil, then turn the Main Burner ON (follow the Steps to Light the Pilot and Burner in the Lighting and Shutdown section of this manual).
2. Set the Heat Control Knob to desired cooking temperature. As the cooking oil heats and expands, carefully add additional increments of oil until it reaches the maximum fill line. **DO NOT overfill the tank, as overfilling could result in a dangerous situation.**
3. Once the oil has reached the desired cooking temperature, the fryer is ready for use.
4. To help maintain oil quality, periodically skim off excess batter (food) particles.

## Shutdown Procedure and Draining the Tank

1. Once frying is complete, turn both the pilot and main burner OFF (follow the Steps to Shut Down the Pilot and Burner in the Lighting and Shutdown section of this manual).
2. Remove any forms, the thermometer, and allow the unit to cool completely.
3. **DO NOT move this unit when filled with oil!** Allow hot cooking oil to cool below 140°F before attempting drain the unit.
4. To drain the unit, have an appropriate container in place to receive the oil.
5. With the drain valve CLOSED, remove the drain plug.
6. Slide the safety collar up on the drain valve handle, then OPEN the drain valve to empty the cooking oil from the fryer tank.
7. For unit cleaning instructions, see Care and Cleaning Section.

## Care and Cleaning

	<p style="text-align: center;"> <b>WARNING</b></p> <p>Hot surface and hot oil inside unit. <b>DO NOT</b> touch! Always allow unit to cool before cleaning, servicing, or draining oil.</p> <p style="text-align: right;">026_031914</p>
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Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

Follow the directions below to clean and sanitize 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.

**DO NOT move this unit when filled with oil!** Allow hot cooking oil to cool below 140°F before attempting drain the unit.

2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Make sure the drain valve is securely closed and the drain plug is fully tightened into place, then fill the tank with water to the MINIMUM oil level. **DO NOT FILL above the minimum oil level or equipment damage may occur.**
4. Add appropriate amount of dish soap. [To deep clean a tank which has a build-up of cooking oil, instead of soap, add appropriate amount of Gold Medal's Heat'n Kleen (Item No. 2095) per amount of water used (see Heat'n Kleen product instructions)].
5. Bring solution to a boil (**DO NOT heat above 250°F**), then turn unit OFF, and allow solution to cool to below 100°F.
6. Once cooled, drain and remove all solution.
7. Clean the outside of the unit with a soft cloth, dampened with soap and hot water.
8. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

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

9. Thoroughly dry the unit after cleaning, including inside any drain valves.







# Troubleshooting



Issue	Possible Cause	Solution
<b>Gas Issues</b>		A. For gas issues refer to the initial Gas Setup Instructions.
<b>Cooking Issues</b>	A. Product cooking issues	A. Reference the Important Operating Information and Quality Control Tips located in the Operating the Fryer section of this manual.
<b>High Limit Control Tripping (powers down machine)</b>	A. Oil level too low  B. Oil too hot	A. Check that the oil level has not fallen below the minimum oil level. <b>DO NOT</b> operate this unit with the oil below the minimum oil level (see Filling the Tank with Oil section).  B. Allow oil to cool down to normal operating temperatures, then reference the burner Lighting and Shutdown Instructions in the Operating Instruction section of this manual.) If the High Limit is still tripping call a qualified service person for inspection/repair.
<b>Thermocouple Issues, Lighting Issues</b>		A. Qualified Service Personnel reference the Wiring Diagram section of this manual.





# MAINTENANCE INSTRUCTIONS

	 <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. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>

	 <b>WARNING</b>
	<p>Hot surface and hot oil inside unit. DO NOT touch! Always allow unit to cool before cleaning, servicing, or draining oil.</p> <p>026_031914</p>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 <b>CAUTION</b>
	<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>027b_051514</p>



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## ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. Address all parts orders to:

Parts Department  
Gold Medal Products Co.  
10700 Medallion Drive  
Cincinnati, Ohio 45241-4807

Or, place orders by phone or online:

Phone: (800) 543-0862  
(513) 769-7676  
Fax: (800) 542-1496  
(513) 769-8500  
E-mail: [info@gmpopcorn.com](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)

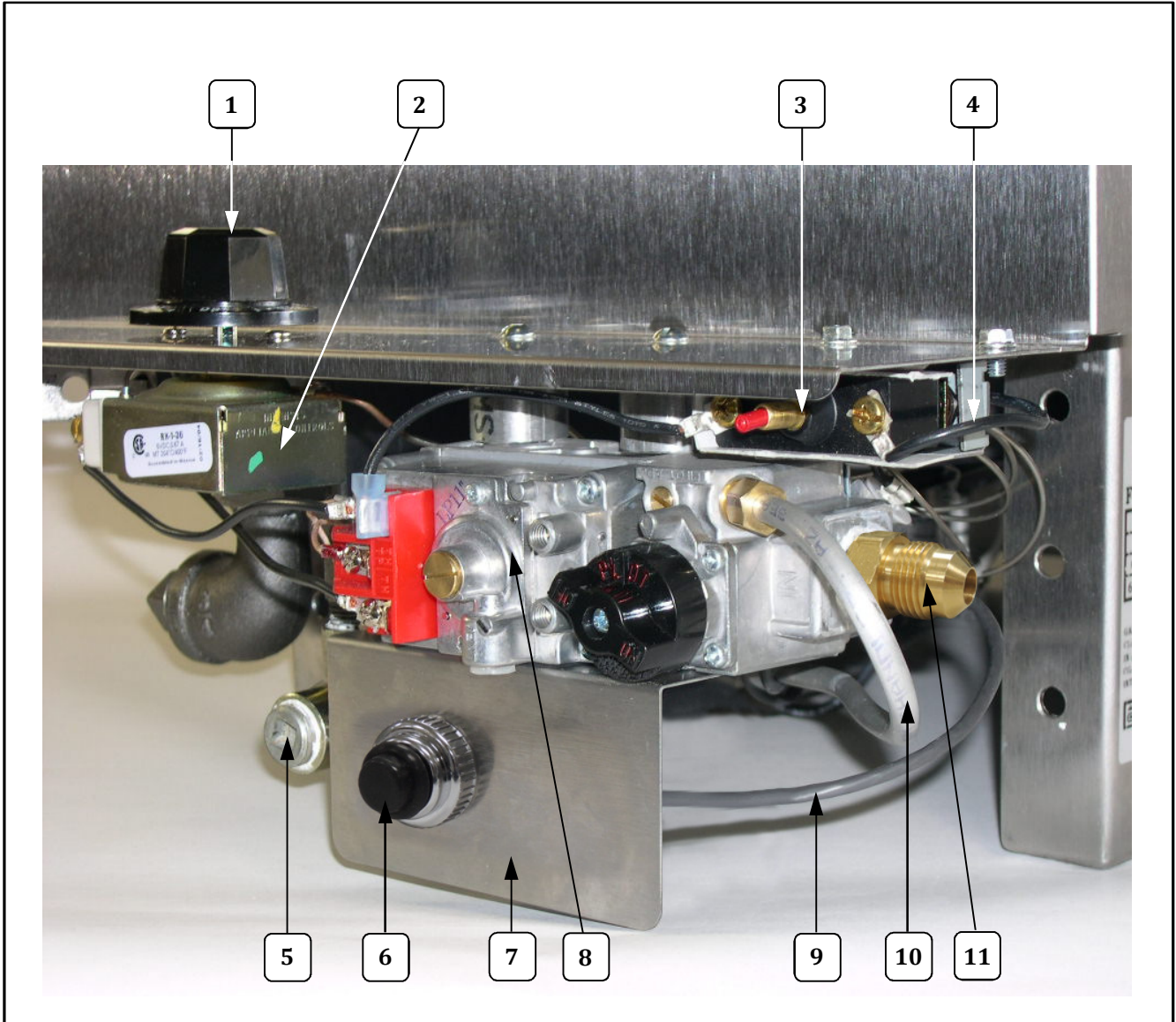


## Cabinet Exterior



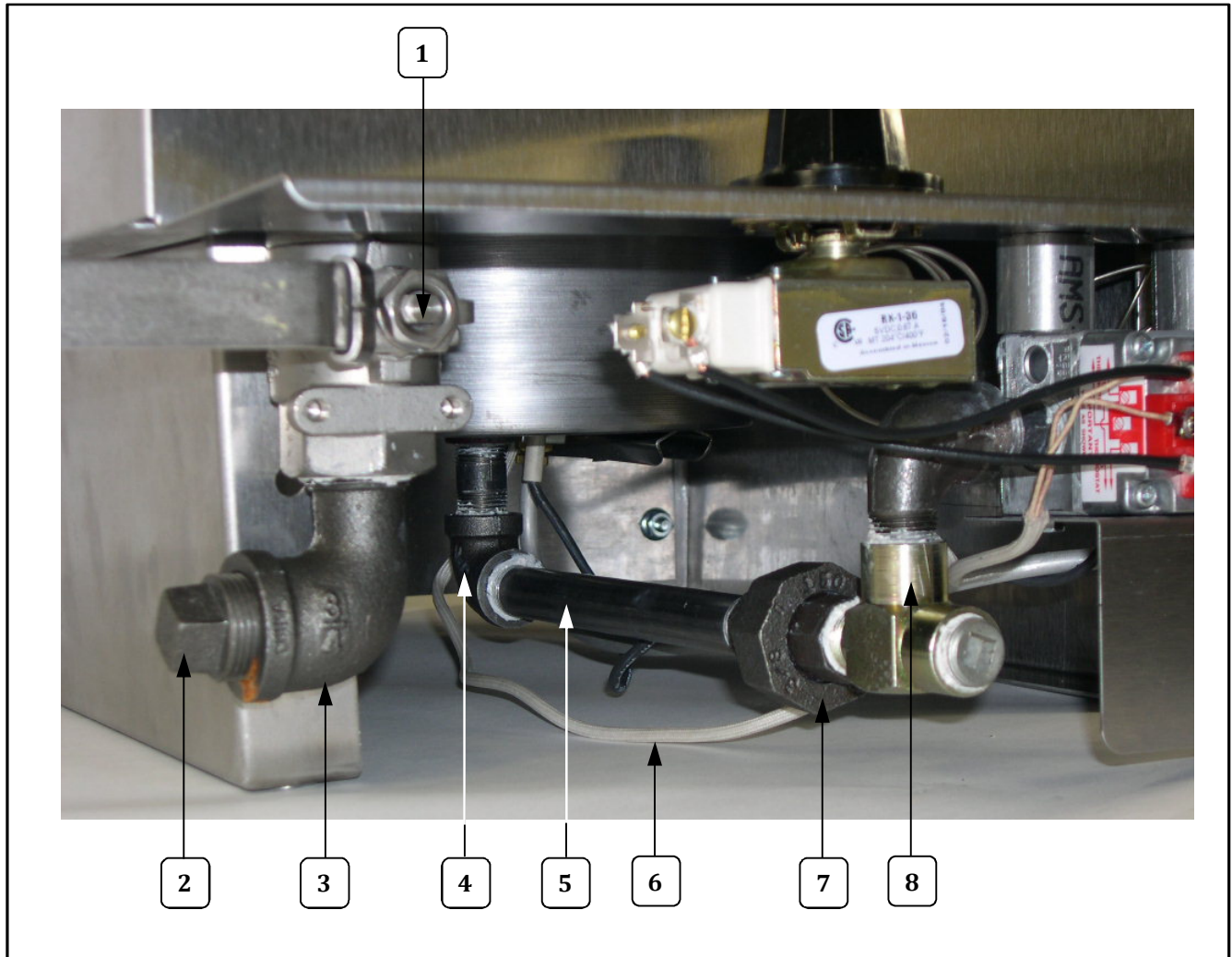
Item	Part Description	Part No.
		8065NSD
1	SKEWER CLIP ASSY	89837
3	BALL KNOB	89146
3	GLASS INSPECTION COVER	89662
4	LEVELERS CASE	45047
5	THERMOSTAT KNOB	89005

## Gas Line Assembly



Item	Part Description	Part No.
		8065NSD
1	THERMOSTAT KNOB	<a href="#">89005</a>
2	THERMOSTAT	<a href="#">88844</a>
3	HI LIMIT CONTROL	<a href="#">89615</a>
4	WIRE ASSEMBLY	<a href="#">89767</a>
5	3/8 IN NPT PIPE PLUG	<a href="#">89770</a>
6	IGNITER	<a href="#">88854</a>
7	IGNITER BRACKET	<a href="#">88853</a>
8	COMBINATION CONTROL	<a href="#">88843</a>
9	IGNITER WIRE	<a href="#">88855</a>
10	1/4 IN O.D. ALUMINUM TUBING	<a href="#">27010-20</a>
11	ADAPTER, GAS LINE 3/8 NPT (Flare Pipe Fitting, use with Gas Hose P/N <a href="#">109000</a> )	<a href="#">74595</a>

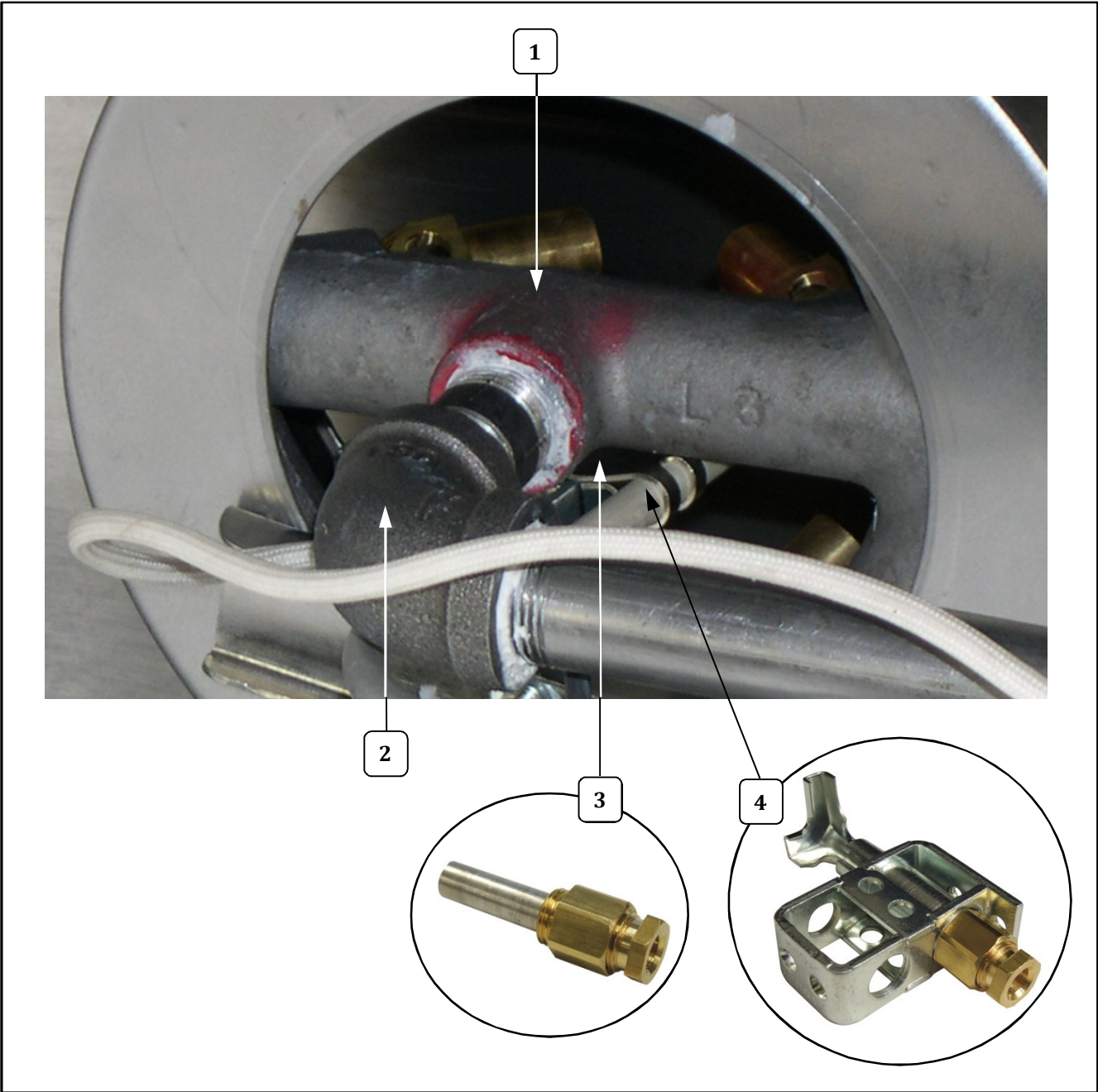
## Gas Line Assembly (continued)



Item	Part Description	Part No.
		8065NSD
1	DRAIN VALVE	<a href="#">89014</a>
2	DRAIN PLUG ASSEMBLY	<a href="#">89440</a>
3	3/4 X 90 DEGREE STREET ELBOW	<a href="#">89416</a>
4	3/8 BLK IRON ELBOW 90	62510
5	3/8" BLK PIPE 6 1/4"	63242
6	THERMOPILE	<a href="#">88845</a>
7	3/8 NPT UNION	<a href="#">89759</a>
8	T-FITTING	<a href="#">89764</a>



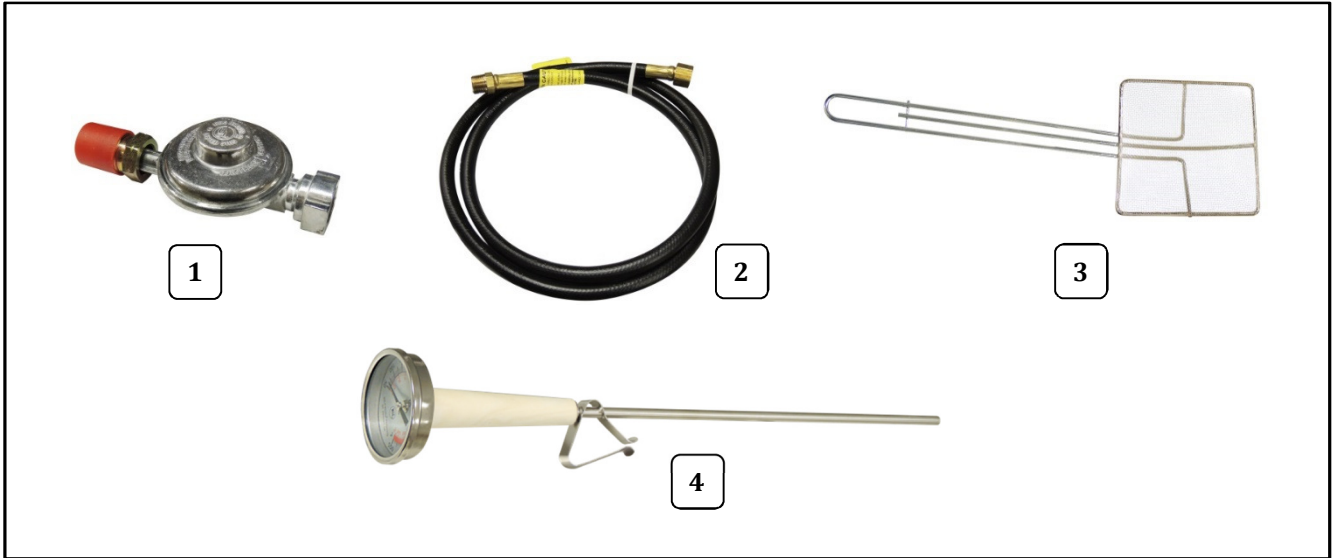
# Burner Assembly



Item	Part Description	Part No.
		8065NSD
1	S-85 BURNER	88836
2	3/8 BLK IRON ELBOW 90	62510
3	PILOT ORIFICE	74050
4	PILOT BURNER	74028



## Accessories

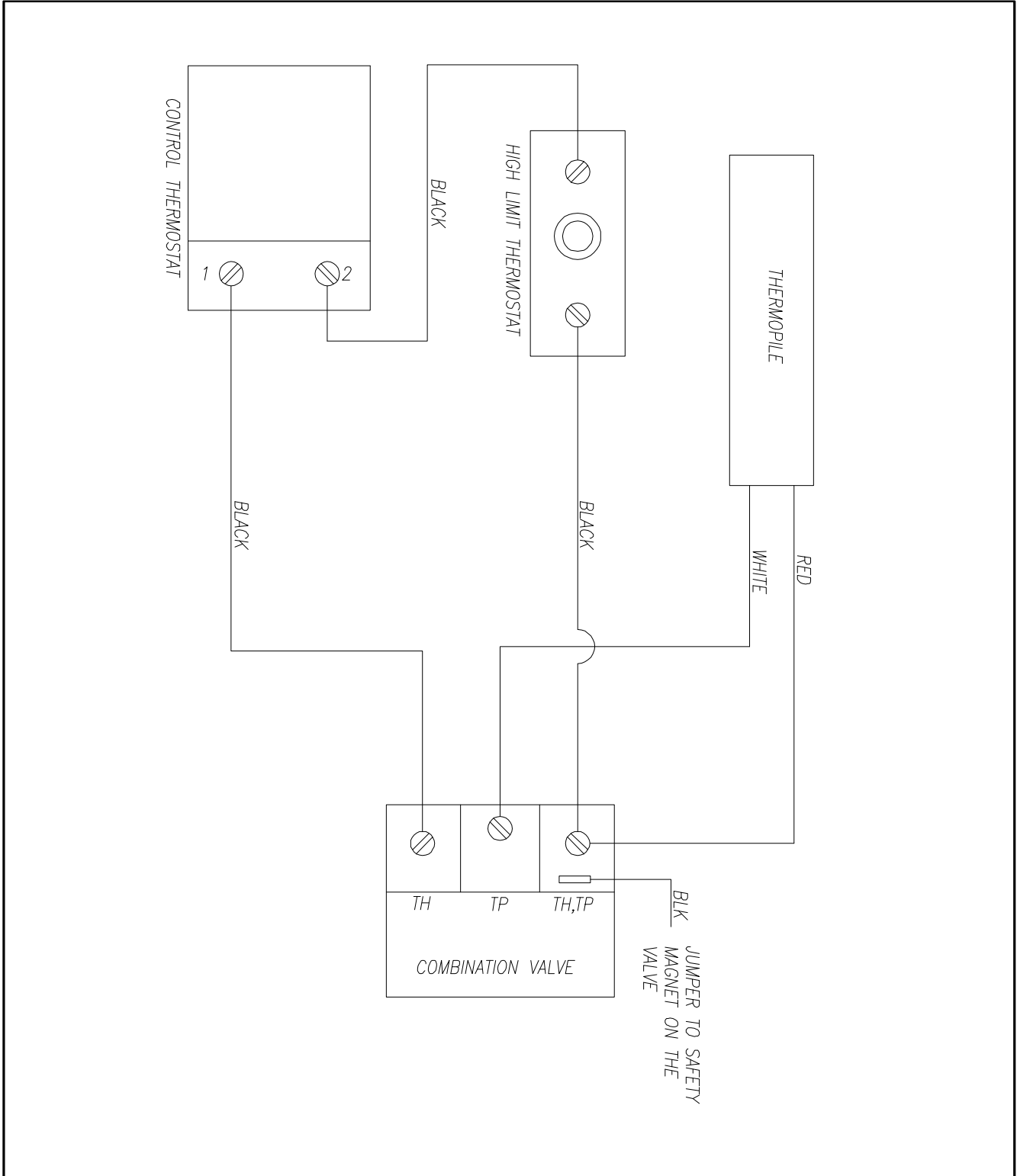


Item	Part Description	Part No.
		8065NSD
1	TANK REGULATOR	<a href="#">89920</a>
2	GAS HOSE (has a Flared Hose Fitting)	<a href="#">109000</a>
3	FINE MESH SKIMMER	8055
4	DIAL TYPE THERMOMETER	4300



# Wiring Diagram

## Model No. 8065NSD





## 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.**

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