

Roller Grill


Instruction Manual

Model #8223, 8223PE, 8224




 **GOLD MEDAL**®
FUNFOOD EQUIPMENT & SUPPLIES
Cincinnati, OH 45241-4807 USA


SAFETY PRECAUTIONS

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p> <p>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p>


008_051514

	⚠ 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>


014_020416

	⚠ WARNING
	<p>To avoid burns, DO NOT touch heated surfaces.</p> <p>DO NOT place or leave objects in contact with heated surfaces.</p>

009_092414

	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p>

010_010914



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



011_051514

	⚠ WARNING
	<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>

022_060215

SAFETY PRECAUTIONS (CONTINUED)

	 WARNING
	<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>012_010914</p>

	 WARNING
	<p>This machine is NOT to be operated by minors.</p> <p>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.)

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.



Setup:

Remove all packing material and tape before starting operation. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).

Electrical Requirements:

The following power supply must be provided:

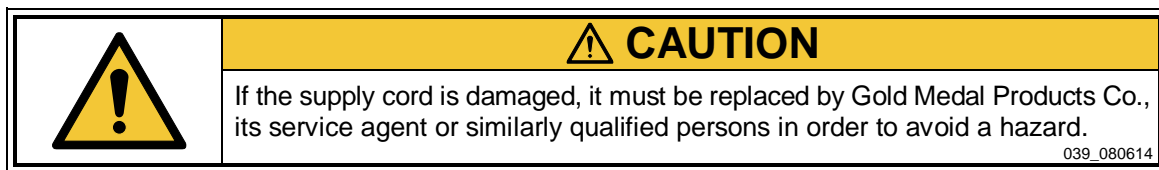
8223, 8223PE, 8224: 120 V~, 1310 Watts, 60 Hz

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p> <p>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>

Your electrician must furnish sufficient power for proper machine operation. 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 in the OFF position before plugging the equipment into the receptacle.
2. Make sure the 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 the unit in a level position.



Operating Instructions

Controls and Their Functions

On/Off Switch

Flipping this switch to the "ON" position energizes the motor that turns the rollers. This switch can be used alone or with the heat turned on.

Heat Control

Turning this control counter-clockwise increases the amount of heat to the rollers. There are two sets of these controls, one for each set of rollers.

Cooking Instructions


Your Hot Dog Roller Grill runs on a 15 – 20 minute cook cycle for room temperature hot dogs, and a 30 - 45 minute cook cycle for frozen hot dogs.


The 8223 and 8223PE models can hold (39) 6", ¼ lb. size hot dogs and (52) 5", 1/8 lb. size hot dogs.

The 8224 model can hold (26) 6", ¼ lb. size hot dogs and (39) 5", 1/8 lb. size hot dogs.

The 8225 and 8225PE models can hold (65) 6", ¼ lb. size hot dogs and (78) 5", 1/8 lb. size hot dogs.

Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing. 025_020314



	⚠ 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). 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. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Remove any remaining hot dogs from the rollers.
3. Clean all rollers using a soft cloth dampened with a mild soap and hot water.
DO NOT use oven cleaners or abrasive materials (e.g. steel wool or abrasive pads) on non-stick roller assemblies; ONLY clean with a soft cloth dampened with a mild soap and hot water.
4. Remove the drip pan/accessories and clean thoroughly with mild soap and hot water.
5. Clean the outside of the unit using a soft cloth dampened with a mild soap and hot water.
Wipe 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.
6. Dry the unit completely with a soft, dry cloth.
7. When unit is dry, reinsert the drip tray beneath the rollers.

MAINTENANCE INSTRUCTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p> <p>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p>
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	014_020416

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

	 CAUTION
	<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>
	027_010914

ORDERING SPARE PARTS

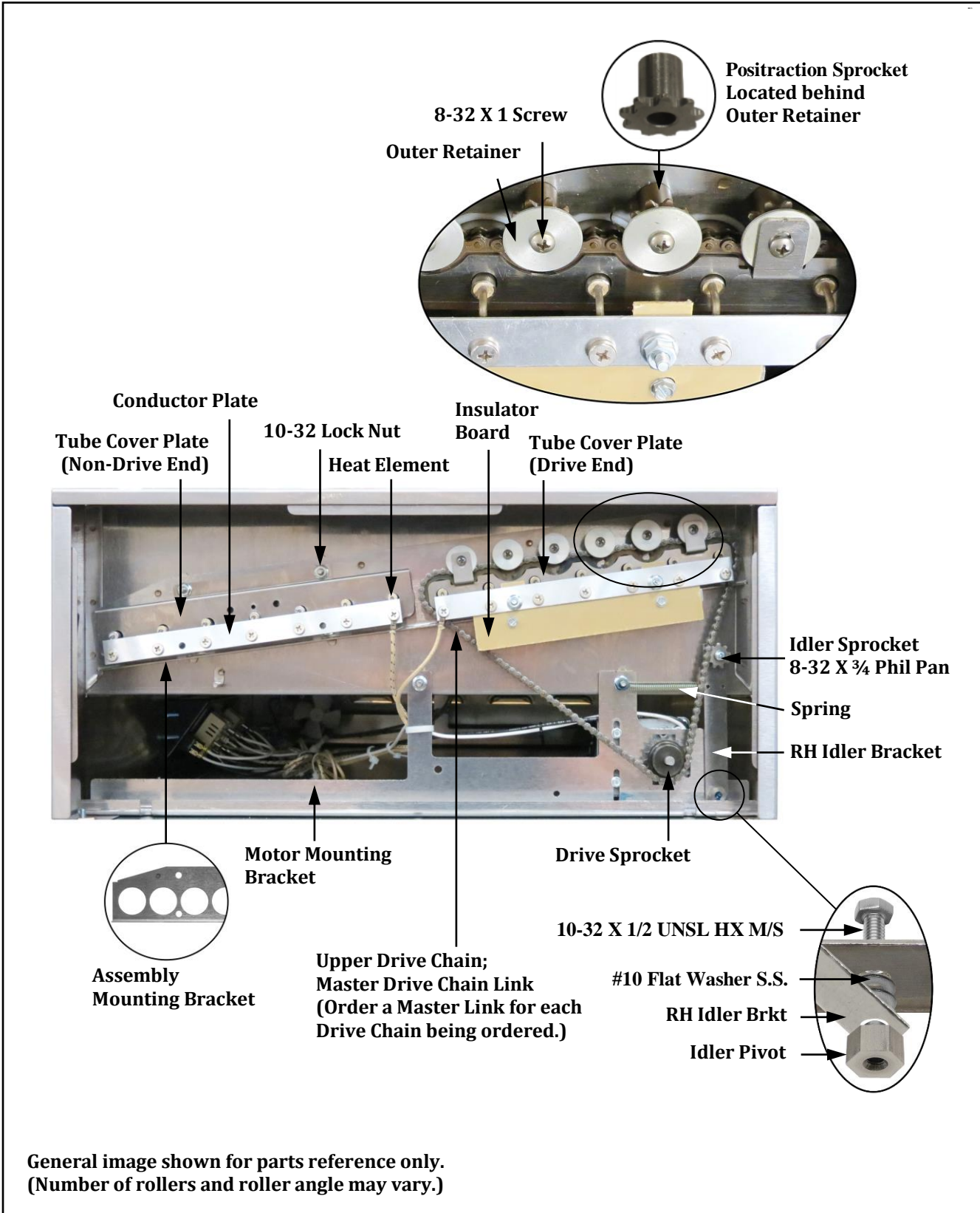
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date 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
Web Page: gmpopcorn.com

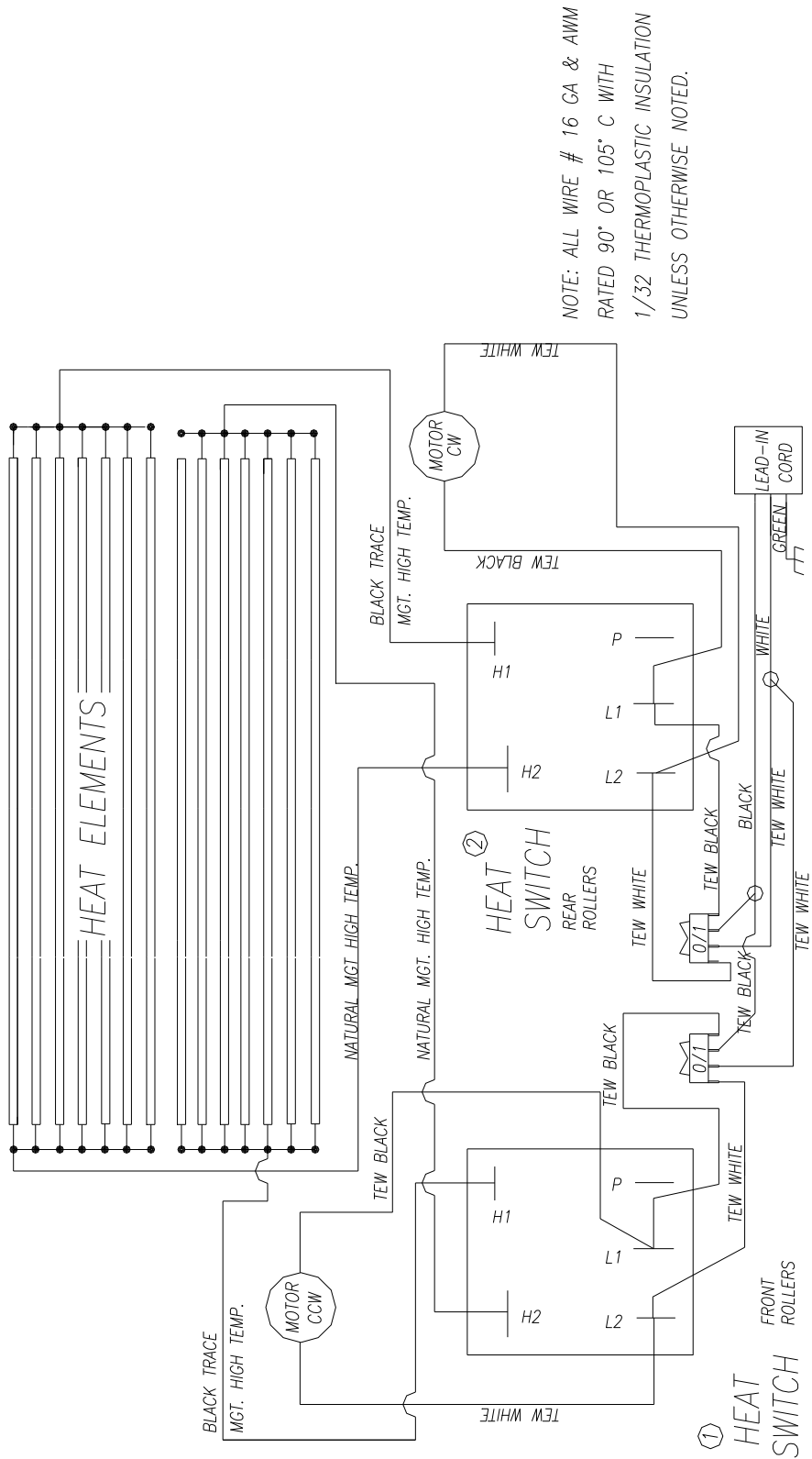
Cabinet Interior – Right Side



PARTS LIST

	8224	8223	8225	
Item No	Part No	Part No	Part No	Description
1	111868	111868	111868	Tube Cover Plate, Drive End
2	111869	111869	111869	Tube Cover Plate, Non-Drive End
3	88508	88508	88508	Assembly Mounting Bracket
4	88194	88166	88194	Insulator Board
5	88165	88165	88165	Conductor Plate
6	88500	88163	88163	Bottom Plate
7	88363	88164	88164	Drip Pan
8	88103	88103	88103	Control Panel Sticker
9	88376	88123	88236	Heat Element
10	88173	88173	88173	End Cover
11	87531	87531	87531	Drive Motor CW
12	87532	87532	87532	Drive Motor CCW
13	42532	42532	42532	DSPT Rocker Switch
14	22038	22038	87148	Lead In Cord
15	87589	87589	87347	Teflon Bearings
16	87297	87297	87297	Heat Control
17	87353	87353	87353	Drive Sprocket
18	88232	88232	88233	Roller Assembly
19	87511	87511	87511	O-Rings
20	88192	88192	88192	Upper Drive Chain
21	88191	88191	88191	Lower Drive Chain
22	87044	87044	87044	Master Link (for Drive Chain)
23	88228	88228	88228	Outer Retainer
24	88229	88229	88229	Inner Retainer
25	77521	77521	77521	8-32 x 3/4 Slot HX HD
26	87988	87988	87988	Idler Sprocket
27	8000	8000	8000	1" Dial Thermometer
28	38389	38389	38389	Knob, Control

WIRING DIAGRAM



NOTE: ALL WIRE # 16 GA & AWM
 RATED 90° OR 105° C WITH
 1/32 THERMOPLASTIC INSULATION
 UNLESS OTHERWISE NOTED.

WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS CO., or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS CO. AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

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

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