



Instruction Manual

Super Diggity

Model No. 8225, 8225PE







GOLD MEDAL® PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 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. 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>

	 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>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; font-size: small;">009_092414</p>

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

	 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> <p style="text-align: right; font-size: small;">022_060215</p>



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 style="text-align: right; font-size: small;">012_010914</p>

	WARNING
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">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.

Model Description

8225: Super Diggity, Slanted Roller Grill with 14 Stainless Steel Rollers

8225PE: Super Diggity, Slanted Roller Grill with 14 Non-Stick Coated Rollers

Items Included with this Unit



Plastic Tongs and Tong Holder

1" Dial Thermometer

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 Cleaning and Care section of this manual).



Electrical Requirements

The following power supply must be provided:

8225, 8225PE: 120 V~, 1830 W, 60 Hz

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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 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.

	 CAUTION
	<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

There are two separate heating zones on the roller grill, the front zone and the rear zone. Temperature for each zone is controlled independently. After startup, one zone may be used to hold product at serving temperature, while the other zone is used to bring additional product up to serving temperature.

Helpful Tip: Use front zone to hold product at serving temperature, to avoid having to reach over the higher heat zone for product which is ready to serve.

Controls and Their Functions

FRONT POWER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the motor and heating elements for the front seven rollers. The green light ON indicates there is power to the front rollers.

LEFT HEAT CONTROL KNOB

Adjusts temperature of the heating elements for the front seven rollers from LO to HI. Turn knob counterclockwise to increase temperature; turn clockwise to decrease temperature.

REAR POWER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the motor and heating elements for the rear seven rollers. The green light ON indicates there is power to the rear rollers.

RIGHT HEAT CONTROL KNOB

Adjusts temperature of the heating elements for the rear seven rollers from LO to HI. Turn knob counterclockwise to increase temperature; turn clockwise to decrease temperature.



Left Heat
Control Knob

Front Power
Switch

Right Heat
Control Knob

Rear Power
Switch

Controls for Front Rollers

Controls for Rear Rollers


General Control Panel image shown for reference.




Operating Instructions

1. Make sure drip pan is in place beneath the rollers.
2. Turn the FRONT and REAR power switches ON.
3. Place hot dogs on the rollers (hot dogs should be evenly spaced).
4. Turn the Heat Control Knob(s) to the desired temperature. The Left Knob controls the heat setting for the FRONT rollers on the grill; the right knob controls the heat setting of the REAR rollers.
5. For low heat, set the Heat Control Knob(s) to the LO position.
6. For high capacity, set the Heat Control Knobs to medium or high temperatures using both sets of rollers.

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

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

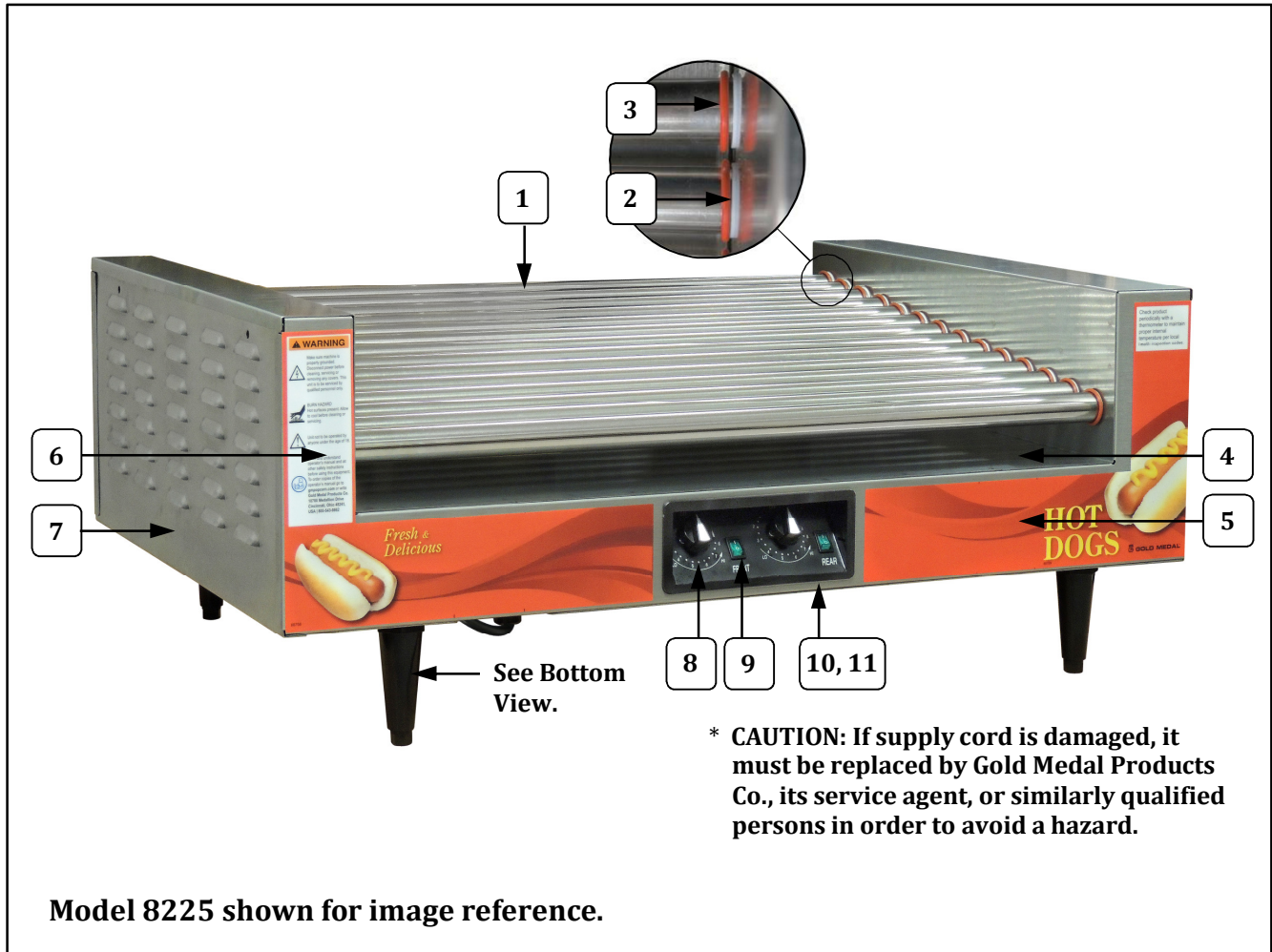
Phone: (800) 543-0862
(513) 769-7676

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

E-mail: info@gmpopcorn.com

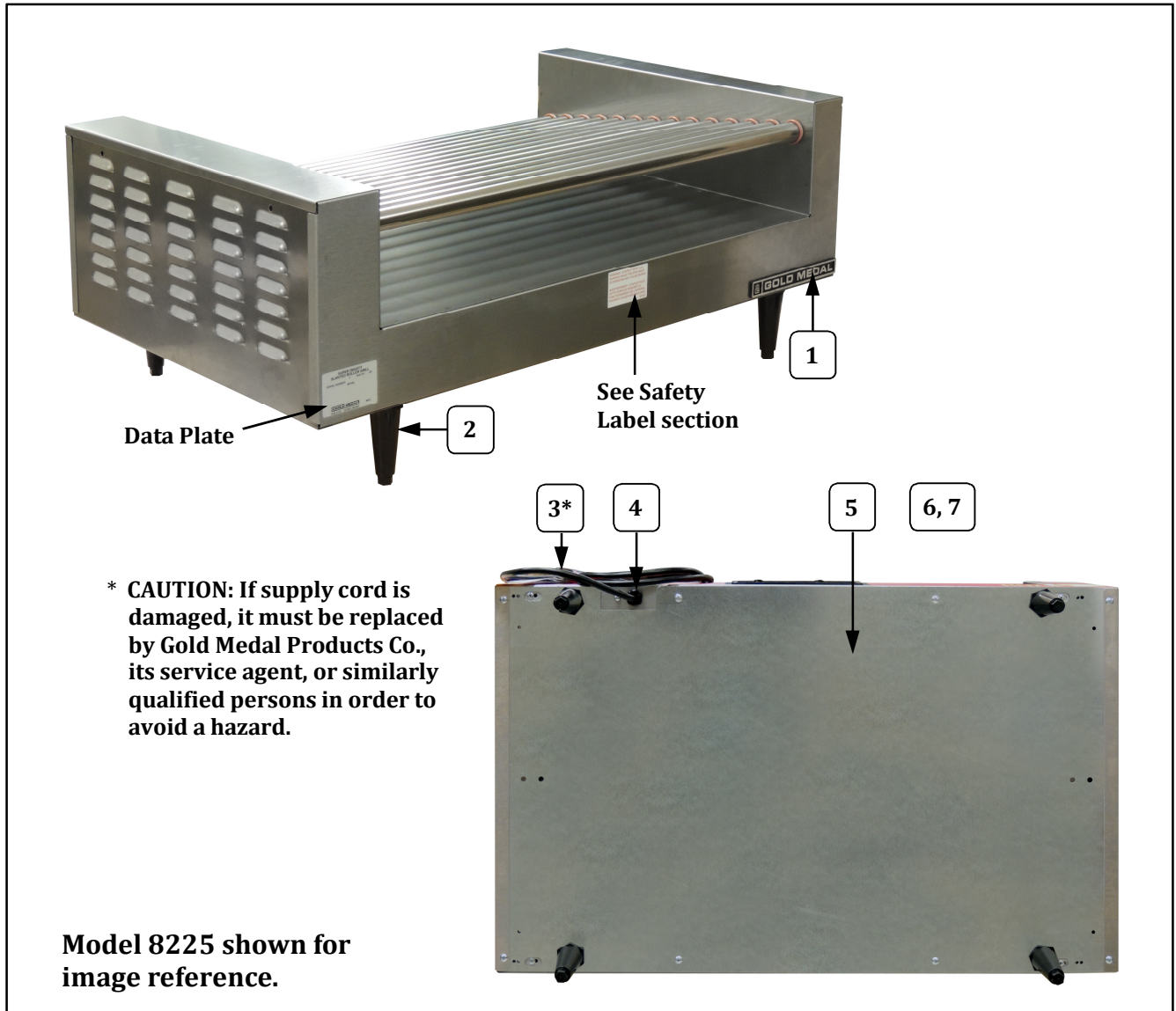
Web Page: gmpopcorn.com

Cabinet Exterior



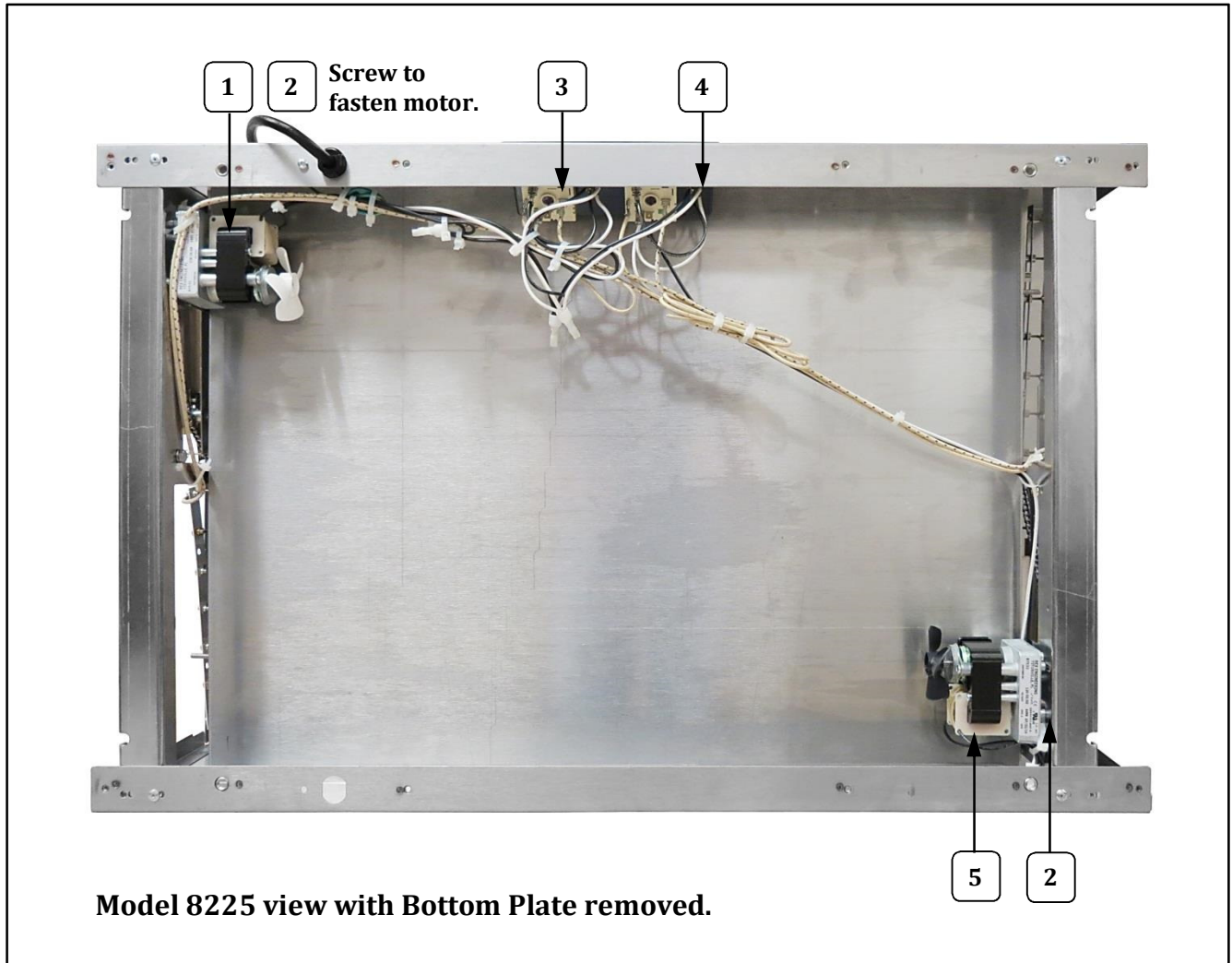
Item	Part Description	Part Number	
		8225	8225PE
1	ROLLER ASSEMBLY (14 required)	88233	88233PE
2	ANTI-ROTATION TEFLON BUSHING (White)	77918	77918
3	O-RING (Red)	87511	87511
4	LARGE ROLLER DRIP TRAY	88475	88475
5	RIGHT DECAL	88759	88759
6	LEFT DECAL	88758	88758
7	END COVER WELDMENT	88234	88531
8	CONTROL KNOB	38389	38389
9	DPST ROCKER SWITCH	42532	42532
10	CONTROL BOX	88101	88101
11	CONTROL LABEL 8023	88129	88129

Cabinet Exterior – Back and Bottom View



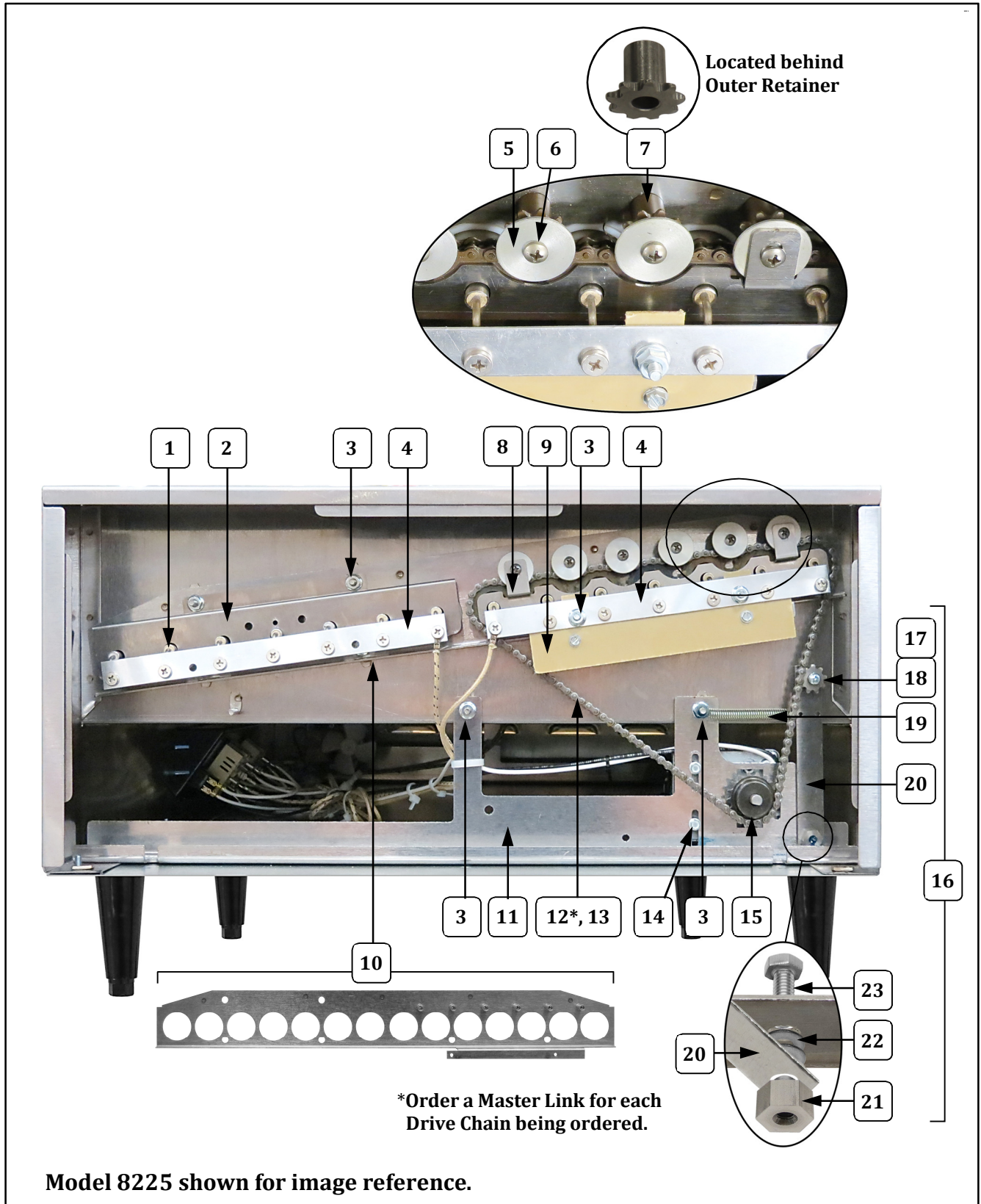
Item	Part Description	Part No.
		All Models
1	GOLD MEDAL NAMEPLATE S GL	41192S
2	4 INCH PLASTIC NSF LEGS	42616
3*	LEAD-IN CORD 20 AMP PLUG	87148
4	STRAIN RELIEF SR-7W-2	67060
5	BOTTOM PLATE	88219
6	10-32 X 1/2 PH TRUSS M/S (bottom fastener)	42274
7	8-32 X 3/8 SLT. HWH M/S (bottom fastener)	42044

Cabinet Interior – Electrical Components



Item	Part Description	Part No.
		All Models
1	120V CW MOTOR (White Fan)	87531
2	8-32 X 1/4 HX HD WHIZLOCK	42045
3	HEAT CONTROL	87297
4	DPST ROCKER SWITCH	42532
5	120V CCW MOTOR (Black Fan)	87532

Cabinet Interior – Right Side – Parts Breakdown



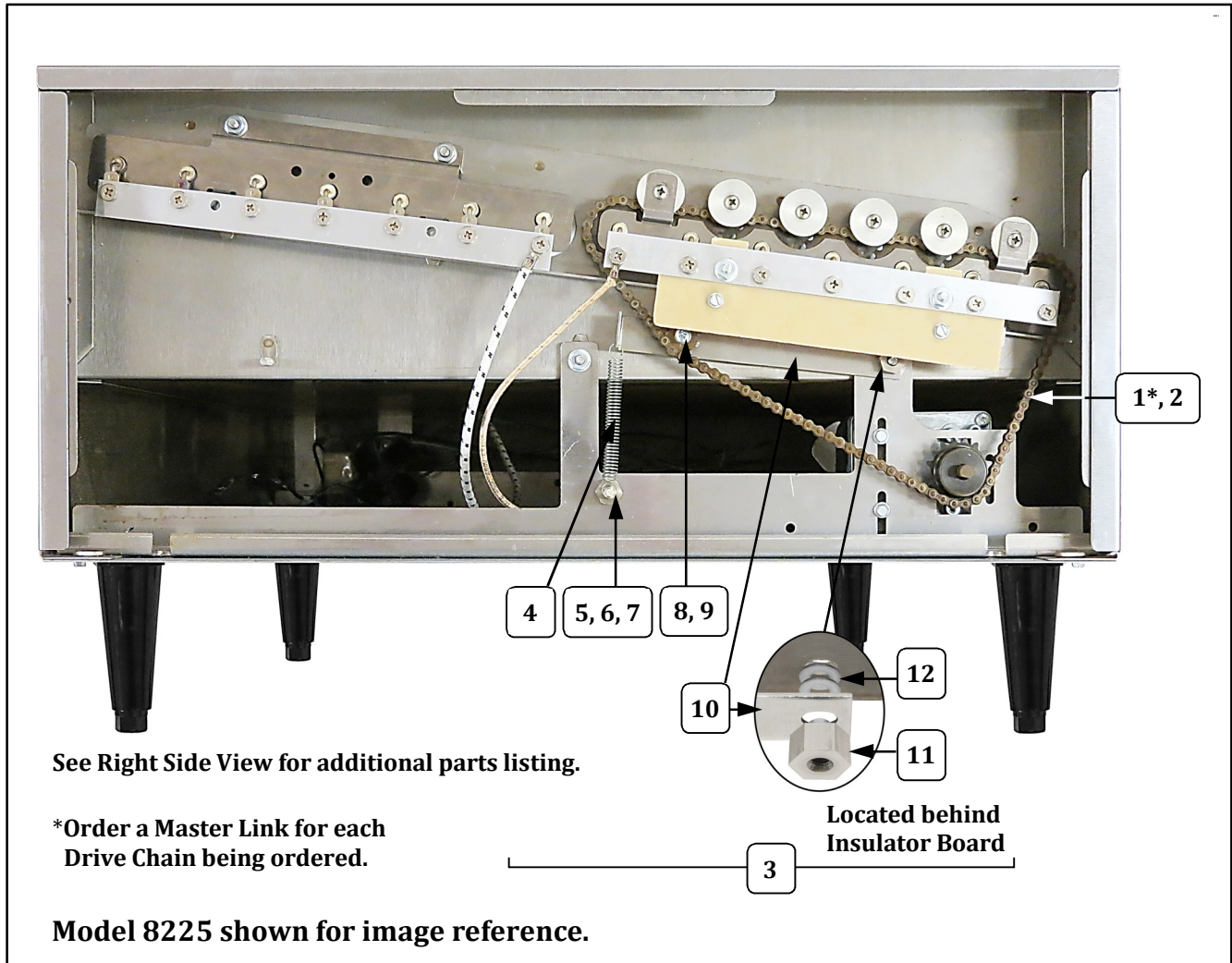


Cabinet Interior – Right Side – Parts List

Item	Part Description	Part No.
		All Models
1	125 WATT HEAT ELEMENT - SCREW INCLUDED (14 Required)	88236
2	TUBE COVER PLATE (Non-Drive End)	111869
3	10-32 WHIZ LOCK NUT HARD	42441
4	CONDUCTOR PLATE	88165
5	OUTER RETAINER	88228
6	8-32 X 1 PH PAN M/S S.S.	12219
7	POSITRACTION SPROCKET	87988
8	TUBE COVER PLATE (Drive End)	111868
9	INSULATOR BOARD	88194
10	ASSEMBLY MOUNTING BRACKET	88508
11	MOTOR MOUNTING BRACKET	88509
12*	UPPER DRIVE CHAIN (Order a Master Link for each Drive Chain being ordered.)	88192
13	MASTER LINK DRIVE CHAIN	87044
14	8-32 X 1/4 HX HD WHIZLOCK	42045
15	DRIVE SPROCKET	87353
16	IDLER ASSEMBLY (includes itemized parts listed below)	67831
17	IDLER SPROCKET	69824
18	8-32 X 3/4 PHIL PAN SMS	87255
19	SPRING	68734
20	RH IDLER BRACKET	67830
21	IDLER PIVOT	83106
22	#10 FLAT WASHER - Stainless Steel	12178
23	10-32 X 1/2 UNSL HX M/S	12526



Cabinet Interior – Left Side



Item	Part Description	Part No. All Models
1*	LOWER DRIVE CHAIN UPPER DRIVE CHAIN (Order a Master Link for each Drive Chain being ordered.)	88191
2	MASTER LINK DRIVE CHAIN	87044
3	IDLER ASSEMBLY LH (includes itemized parts listed below)	68718
4	SPRING	68734
5	SPRING PIVOT	83107
6	1/4-20 X 1/2 HX HD BOLT - Stainless Steel	14821
7	1/4 MED SPLIT LOCK WASHER	74526
8	IDLER SPROCKET	69824
9	8-32 X 3/4 PHIL PAN SMS	87255
10	IDLER BRACKET Assembly	68711
11	IDLER PIVOT	83106
12	#10 FLAT WASHER - Stainless Steel	12178



Safety Labels

WARNING! CONTACT WITH THIS SURFACE WHILE THE APPLIANCE IS OPERATING MAY CAUSE BURNS

AVERTISSEMENT! CONTACT AVEC CETTE SURFACE PENDANT LE FONCTIONNEMENT DE L'APPAREIL POURRAIT CAUSER DES BRULURES

87087

← 1

Unit Label (for unit decals, see section Cabinet Exterior - Front View)

⚠ DANGER

ONLY USE PROPERLY GROUNDED RECEPTACLE

SEVERE ELECTRIC SHOCK OR DEATH MAY RESULT

UNICAMENTE UTILICE TOMACORRIENTES DEBIDAMENTE CONECTADOS PUEDE RESULTAR EN SEVERA DESGARGA ELECTRICA O MUERTE

DO NOT REMOVE TAG NO LE quite LA ETIQUETA

← 2

⚠ DANGER

ONLY USE PROPERLY GROUNDED RECEPTACLE

SEVERE ELECTRIC SHOCK OR DEATH MAY RESULT

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DO NOT REMOVE TAG NO LE quite LA ETIQUETA

← 3


Power Cord Label

Item	Part Description	Part No.
		All Models
1	WARNING, SURFACE CONTACT	87087
2	WARNING LABEL CORD	68720
3	POWER CORD TAG	76135


Accessories



↑ 1



↑ 2



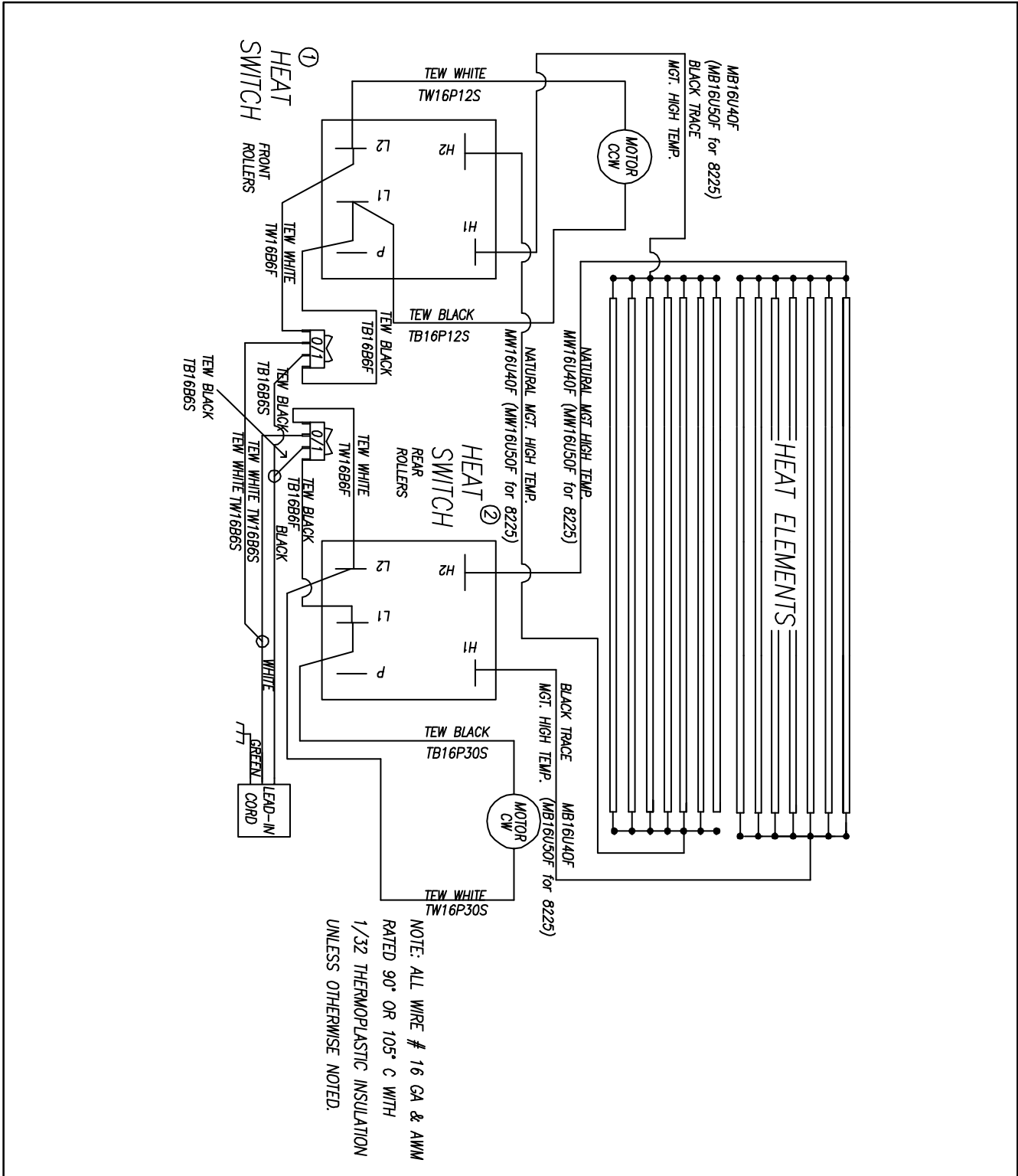
← 3

Item	Part Description	Part No.
		All Models
1	TONG HOLDER ASSEMBLY	69075
2	9" PLASTIC TONGS	87092
3	1 IN. DIAL THERMOMETER	8000



Wiring Diagram

Model No. 8225, 8225PE





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

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(513) 769-7676 (513) 769-8500