



# Instruction Manual

## Hot Diggity® Pro Series One Touch Control

Model Series: 8550, 8551, 8552 (010 and 011)



Model 8552-00-011



Model 8551-00-010



Model 8550-00-010



**GOLD MEDAL® PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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## 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. 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>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. 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>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p>009_092414</p>



	<b>⚠ WARNING</b>
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	<b>⚠ WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>022_060215</p>



	 <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>

**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

The Hot Diggity Pro Series Roller Grills are equipped with a One Touch Digital Control.

**8550-00-010:** Compact Roller Grill with stainless steel rollers

**8550-00-011:** Compact Roller Grill with non-stick rollers

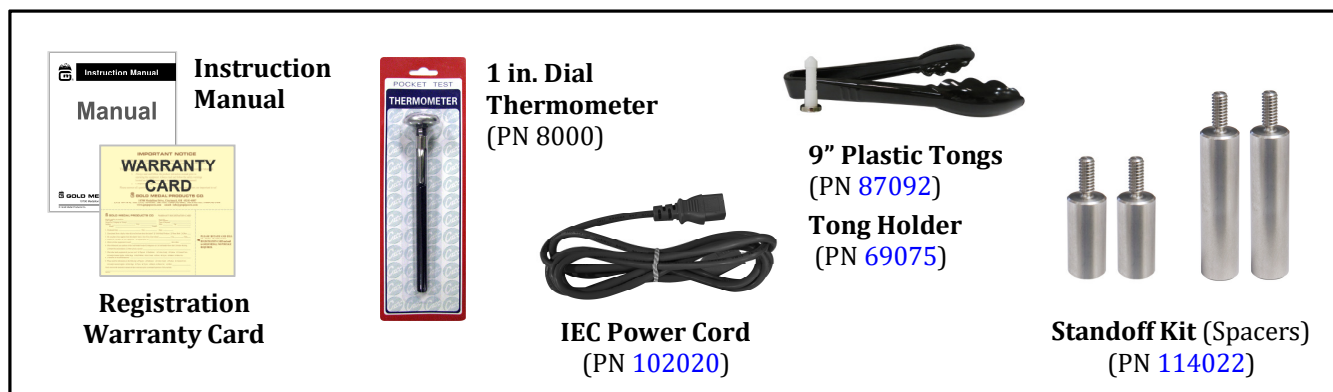
**8551-00-010:** Standard Roller Grill with stainless steel rollers

**8551-00-011:** Standard Roller Grill with non-stick rollers

**8552-00-010:** Large Roller Grill with stainless steel rollers

**8552-00-011:** Large Roller Grill with non-stick rollers

## Items Included with this Unit

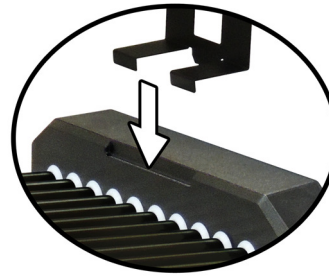


## Setup

1. This unit has been tested at the factory, remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use. There are 4 leveler feet on the bottom of the cabinet, adjust as needed. This unit is also equipped with 2 sets of feet height spacers which adjust the roller grill angle to approximately 4 degrees or 8 degrees slant, if desired (reference Feet Spacer Installation section to install spacers).

3. The Roller Grill is equipped with stand locators on each end of the unit for a Food Shield option (sold separately), reference image below for mounting a Food Shield, if desired.
4. Plug power cord into unit - make sure the IEC Power Cord is properly seated into the IEC receptacle before powering up the machine. See Electrical Requirements section to plug unit into power source for use.
5. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

Position Food Shield on Roller Grill so it slants down towards customer.



Ensure the Food Shield rests in the stand locations on each end of the roller grill.

## Feet Spacer Installation

Unit must be OFF, unplugged from the power supply, and allowed to cool completely prior to changing the feet spacers. Install spacers on a clean unit. The 2 short spacers provide approx. 4 degrees slant to the roller grill; the 2 longer spacers provide approx. 8 degrees slant.



Side View with Standard Feet



Approx. 8°

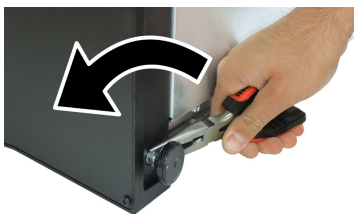
Side View with Large Spacer Installed

### To Install Spacers:

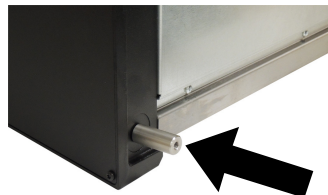


Remove Drip Pan

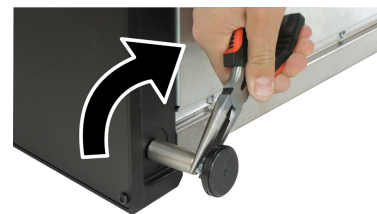
**Step 1:** Remove the drip pan and disconnect IEC Power Cord from roller grill.



**Step 2:** Carefully set unit on its back to access the feet, then remove the two feet (10mm nut on foot).



**Step 3:** Install a threaded spacer for each foot removed (use 2 long spacers or 2 short spacers).





**Step 4:** Screw a foot into each of the spacers, **DO NOT** overtighten. Then, lift unit and reset it on the feet. Replace drip pan for use.



## Electrical Requirements

The following power supply must be provided (reference unit Data Plate for Wattage requirement):

**120 V~, 60 Hz**

	 <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>008_051514</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). 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. Units with an IEC Power Cord - make sure the IEC cord is properly seated into the IEC receptacle before powering up the machine.

## 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 a special cord or assembly available from Gold Medal Products Co. or its service agent.</p> <p>038_062714</p>



# OPERATING INSTRUCTIONS

There are two separate heating zones on the Roller Grill (front zone and rear zone). Temperature for each zone is controlled independently. After startup, one zone can 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

The unit controls were programmed at the factory. To adjust the preset programmable inputs for any of the following controls, reference Programming the Digital Temperature Control section of this manual.

### POWER SWITCH

Two position, ON/OFF rocker switch - supplies power to the motor and heating elements for all rollers. Rollers will heat product up to the set point temperature.

### FRONT/REAR SELECT SWITCH

Two position rocker switch - In normal operating mode, this switch toggles the Digital Display to show the temperature of the front zone rollers or the rear zone rollers.

In program mode, this switch is used to toggle through the parameters inputs.

### DIGITAL DISPLAY

In normal operating mode, the Digital Display shows the temperature of the front zone rollers or the rear zone rollers depending on which zone is selected.

In program mode, the Digital Display is used to show the parameter settings.

**HEAT INDICATOR LIGHT** - Indicator light located on the digital display - turns ON when the unit is heating. The Heat Indicator Light will cycle OFF/ON during operation.

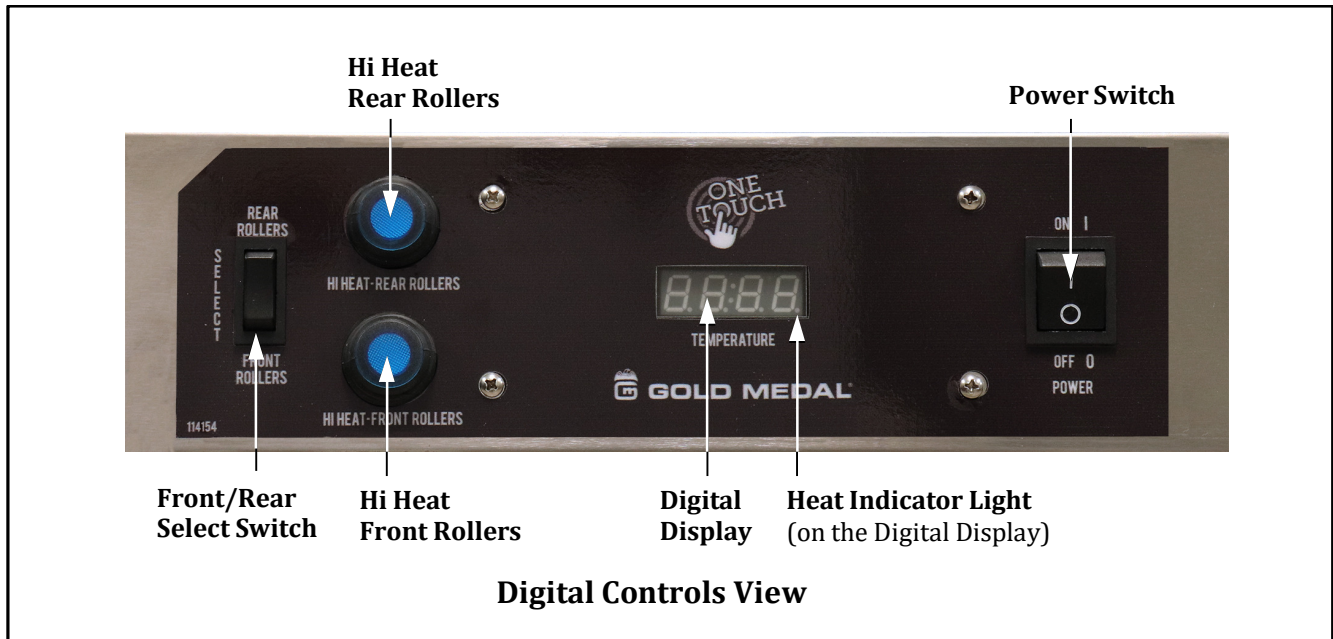
### HI HEAT FRONT ROLLERS and HI HEAT REAR ROLLERS (Push Button Switches)

Lighted push button switch.

**In normal operating mode**, press button to activate the HI Heat Cycle for the front or rear roller zone (when activated, the push button light will turn ON). The HI Heat Cycle will heat to a preset temperature (maximum of 220°F), and it will run for a preset amount of time (5-30 minutes). Once cycle is complete, the HI Heat Cycle will turn OFF, and the rollers will return to the preset zone temperature.

**Note:** To stop the HI Heat Cycle before it completes, hold the push button in for 5 seconds. The push button light will turn OFF and the HI Heat Cycle will no longer be active.

**In program mode**, the HI Heat Rear Rollers button is used to raise the programmable input, and the HI Heat Front Rollers button is used to lower the programmable input.



## Operating Instructions

A heating profile for the unit was programmed at the factory for heating standard size hot dogs (at a ratio of 6 per pound). Once unit is ready to be operated for the first time, an initial setup check of the heating profile should be performed in the operator's environment with the product to be served (reference section Programming the Digital Temperature Control - Initial Setup Check of the Heating Profile).

### Steps to operate the roller grill:

1. Make sure drip pan is in place beneath the rollers.
2. With unit plugged in, turn the Power Switch ON.
3. Place hot dogs on the rollers (hot dogs should be evenly spaced).
4. Press the HI Heat Push Button for each zone being used (rollers will heat product on high for a preset amount of time, then return to the preset zone temperature).

When the digital display shows the set point temperature, product is ready to serve.

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

5. To heat additional product, move remaining product to the serving zone, load new product and press the HI Heat Push Button.

**Helpful Tip:** Use the front zone to hold product at serving temperature, and use the rear zone to heat up additional product; this avoids reaching over the higher heat zone for product which is ready to serve.



# Programming the Digital Temperature Control

A digital control heating profile for the unit was preset at the factory. This section describes the One Touch Control heating profile, how to do an initial setup check of a new unit, and how to adjust/program the heating profile inputs for each zone.

## One Touch Control

There are two separate heating zones on the roller grill, the front zone and the rear zone. Three inputs are required for each zone to heat the product to the desired temperature, and then hold the product at this temperature until served.

The three programmable inputs:

1. **Set Point Temperature (Heat Mode)** – The set point temperature is factory preset to 160°F (the desired product temperature). The digital display shows the roller temperature. During normal operation the rollers will heat up until the set point temperature is reached then maintain the product at this temperature.
2. **Temperature Offset** - The difference +/- between the displayed temperature and the desired product temperature (range is -40 to +40°F). Use an accurate meat thermometer to measure the internal product temperature.
3. **HI Heat Cycle (Time Mode)** – Time (in minutes) the HI Heat Cycle will run. The cycle is factory preset for 20 minutes (range is 5-30 minutes).

The **HI Heat Cycle** (for each zone) allows the operator to load the grill, push a button, and let the digital control heating profile automatically heat the product for a preset time at high heat, then return to the set point temperature. This feature prevents overheating and shortening the shelf life of the product.

When the HI Heat Cycle is active the push button will be lit; when cycle is complete, the push button light will turn off. During the HI Heat Cycle the roller temperature is limited to 220°F.

The One Touch Electronic Control significantly improves temperature control throughout the entire grill surface. The accurate temperature control improves food safety and minimizes product waste.



## Initial Setup Check of the Heating Profile

The heating profile programmed at the factory is setup to heat refrigerated, standard size hot dogs (at a ratio of 6 per pound) to a serving temperature of 160°F (set point temperature).

Product size and starting temperature may vary, so an initial setup check of each zone should be performed in the operating environment to ensure the desired serving temperature of the product is being reached.

### Checking the Temperature Offset of each Zone:

1. Turn Power Switch ON.
2. Place product on roller grill (start with refrigerated product), and allow normal heating for 1 hour.
3. Use an accurate meat thermometer to measure the internal product temperature (should be 160°F).

If the internal product temperature is lower or higher than 160°F (set point temperature), then adjust the offset (+ or -) by the difference in degrees.

**For Example:** If the internal product temperature measures 150°F then input a +10°F offset; if it measures 165°F, then input a -5°F offset. Reference Programming the Three Inputs to make adjustments to the offset.

If the internal product temperature is out of the offset range (-40 to +40°F), then adjust the Set Point Temperature.

### Checking the HI Heat Cycle of each Zone:

4. Once the Offset is set, the HI Heat Cycle should be checked (for each zone), to ensure accurate "quick start" heating time of the product.
5. Start with a hot unit which has reached set point temperature (the Heat Indicator Light will be cycling OFF/ON).
6. Place new product (refrigerated) on the roller grill, then press the HI Heat Cycle button for each zone. The unit will run for 20 minutes (factory setting) on high, then the HI Heat Cycle will turn OFF. It takes approximately 5 minutes for the unit to return to the set point temperature.
7. Once unit has fallen to the set point temperature use an accurate meat thermometer to measure the internal product temperature (should be 160°F).

If the internal product temperature is lower or higher than 160°F (set point temperature), then adjust the amount of time the HI Heat Cycle will run.

**Note:** For every 10 degrees the temperature is lower than the set point temperature add 2 minutes to the HI Heat Cycle time (subtract 2 minutes for every 10 degrees the temperature is higher than the set point temperature). Reference Programming the Three Inputs to make adjustments to the time input.



## Programming the Three Inputs

To return to normal operating mode at any time while in program mode, turn the Power Switch OFF, then back ON.

**Important Note:** The current input setting is not saved until the Front/Rear Select Switch is toggled into the next parameter.

1. To program the three needed parameters for each zone, hold in both HI Heat Push Buttons, and turn the Power Switch ON. This will put the machine in program mode. The digital display will show “Frnt” (indicating the **front zone** is in program mode).
2. Toggle the Front/Rear Select Switch once to enter Set Point Temperature (Heat) mode (display will show “xxx°h”).
3. Enter desired set point temperature for the **front zone** using the HI Heat Front and Rear Push Buttons (PB); range is 120-200°F (factory setting is 160°F). Press Rear PB to raise displayed temperature in 2 degree increments, press Front PB to lower displayed temperature in 2 degree increments.
4. Toggle the Select Switch once to save the temperature setting, and enter Temperature Offset mode (display will show “xx°o”).
5. The offset is used to match the set point temperature to the internal product temperature. The offset compensates for the difference between the two temperatures (range is -40 to +40°F). Use the HI Heat PB’s to raise or lower the offset parameter (factory setting is 0°F).

**For Example:** Once product is heated to 160°F (set point temperature), measure the internal product temperature with an accurate meat thermometer. If the internal product temperature measures 150°F then input a +10°F offset; if it measures 165°F, then input a -5°F offset.

6. Toggle the Select Switch once to save the Temperature Offset setting, and enter the Time mode for the HI Heat Cycle (display will show “xxt”). Use the HI Heat PB’s to set the time parameter; range is 5-30 minutes (factory setting is 20 minutes).
7. Toggle the Select Switch again to save the Time setting, and enter the program mode for the **rear zone** (digital display will show “rEAR”).
8. Toggle the Select Switch once to enter the Heat (Temperature) mode for the **rear zone** (display will show “xxx°h”). Set the parameter using the HI Heat PB’s.
9. Toggle Select Switch once to save the temperature setting, and enter the Temperature Offset mode (display will show “xx°o”). Set the parameter using the HI Heat PB’s.
10. Toggle Select Switch once to save the Temperature Offset setting, and enter the Time mode for the HI Heat Cycle (display will show “xxt”). Set the parameter using the HI Heat PB’s.
11. Toggle the Select switch once more, and the display will return to “Frnt”.
12. Setting parameters is complete. Turn Power Switch OFF, then back ON, to return to normal operating mode.



## 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.



Follow the directions below to clean 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 rollers.
3. Wipe rollers clean using a soft cloth dampened with a mild soap and hot water ONLY, then wipe again with a clean damp cloth to remove any remaining soap. **DO NOT** use oven cleaners or abrasive materials (e.g. steel wool or abrasive pads) on any roller assemblies. **DO NOT** scrape rollers with anything metal or plastic.
4. Remove the drip pan/accessories and clean thoroughly with mild soap and hot water, then rinse and dry.
5. Clean the unit using a soft cloth dampened with a mild soap and hot water ONLY, then wipe again with a clean damp cloth to remove any remaining soap.
6. Wipe stainless steel parts clean using a clean cloth and stainless steel cleaner, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).  
**DO NOT** use oven cleaners or abrasive materials as they will damage parts of machine.
7. Dry the unit completely with a soft, dry cloth.
8. Reinsert the drip tray beneath the rollers.





# 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. 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>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. 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>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 ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p>027_010914</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

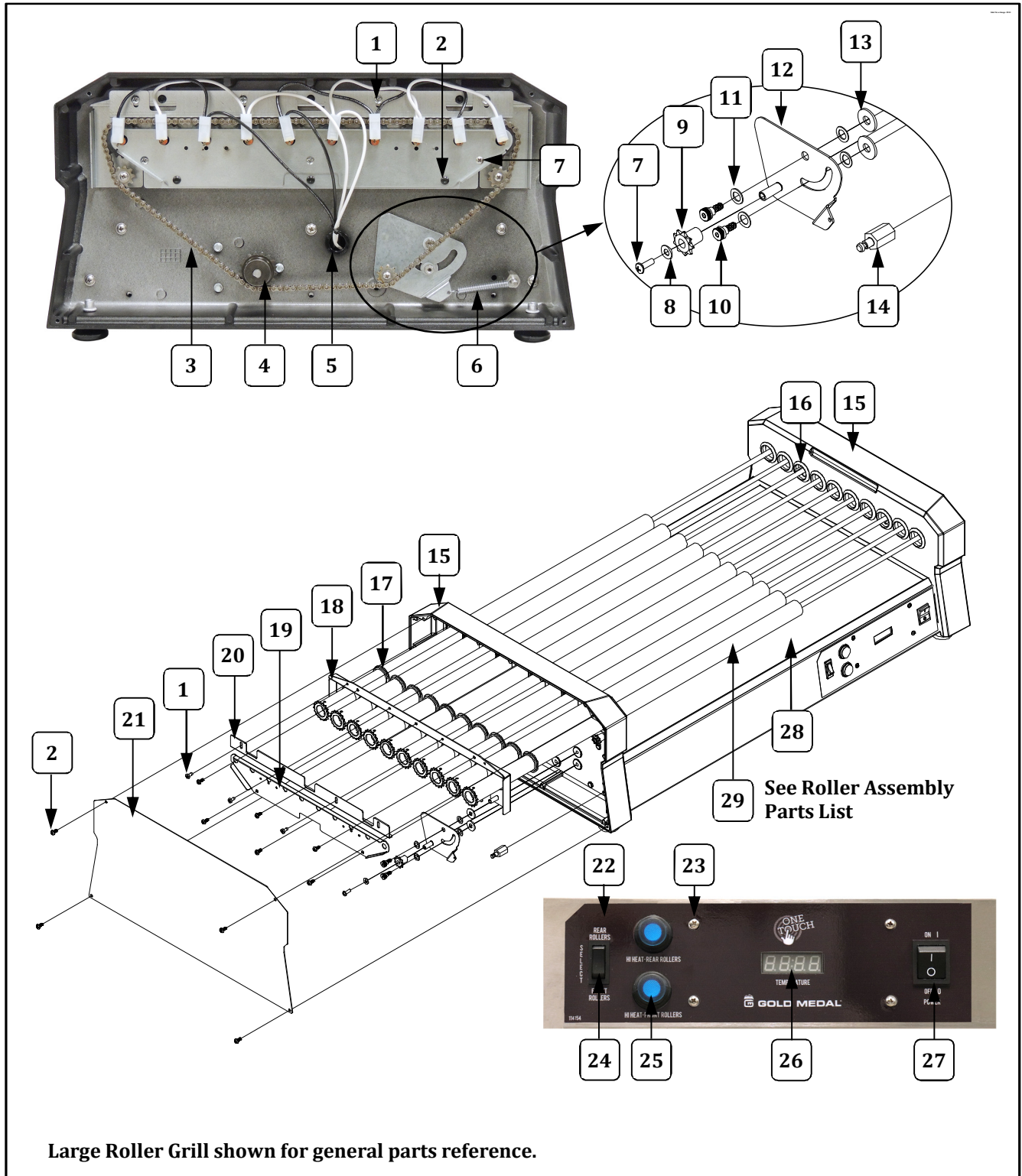
or place orders by phone or online:

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 Front View – Parts Breakdown





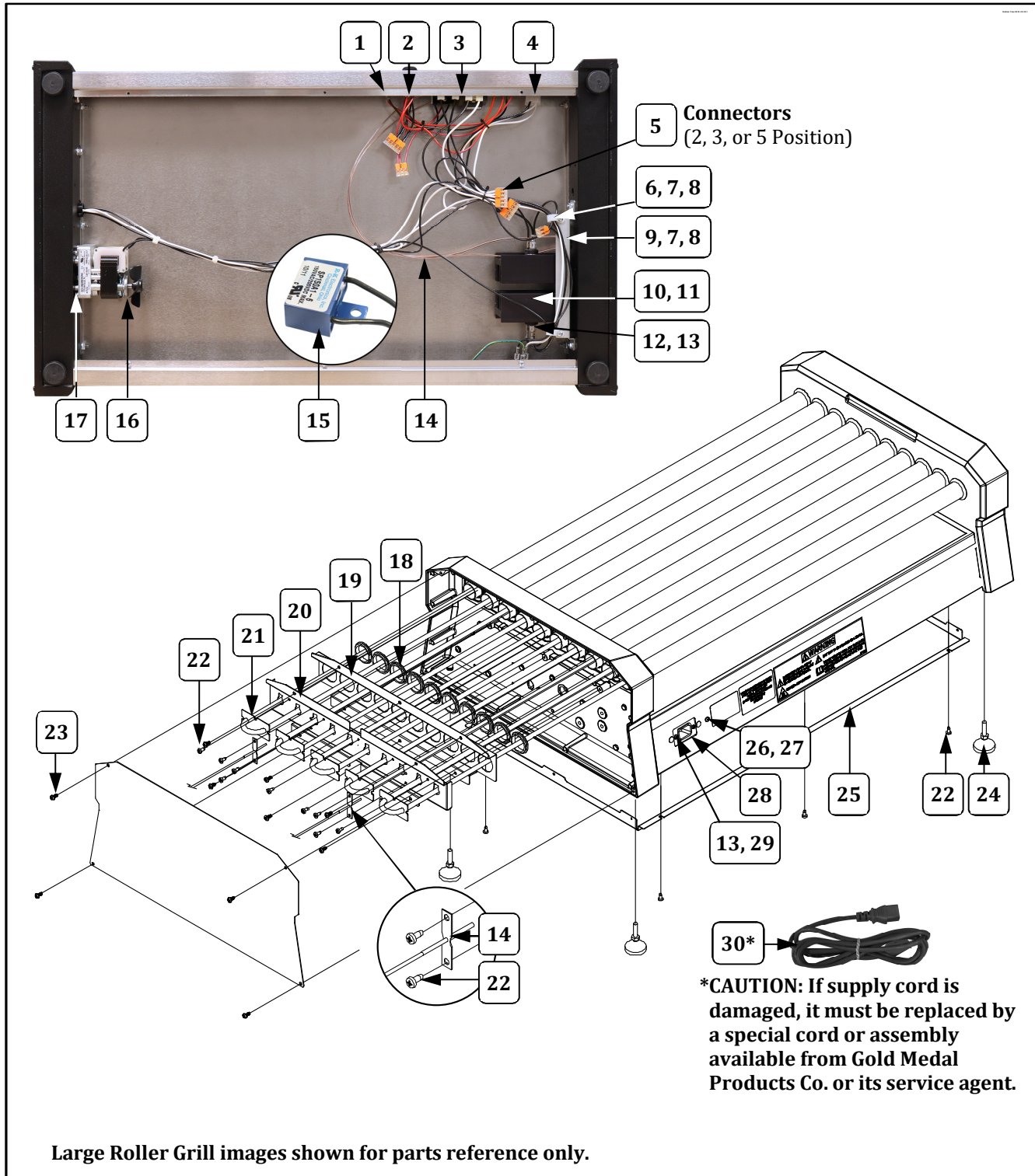
## Cabinet Front/Left View – Parts List

Item	Part Description	Part Number		
		8550-00-010 8550-00-011	8551-00-010 8551-00-011	8552-00-010 8552-00-011
1	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141
2	8-32X3/8 TRI LOBE SCREW (T20 Torx Head)	111898	111898	111898
3	ROLLER CHAIN 37IN	111995	111995	111995
4	SPROCKET, DRIVE	87353	87353	87353
5	BUSHING, SNAP .875 IN	45396	45396	45396
6	SPRING	68734	68734	68734
7	8-32 X 1/2 PHIL PN M/S SS	42226	42226	42226
8	#10 FLAT WASHER ST. STL.	12178	12178	12178
9	POSITRACTION SPROCKET	87988	87988	87988
10	1/4IN SHOULDER BOLT	111985	111985	111985
11	1/4IN NYLON WASHER	111721	111721	111721
12	IDLER BRACKET ASSEMBLY	111890	111890	111890
13	1/4 FLAT WASHER ALUMINUM	10000	10000	10000
14	SPRING PIVOT	83107	83107	83107
15	CABINET END ASSEMBLY	114019	114019	114019
16	ROLLER SEAL	111851	111851	111851
17	TEFLON BUSHING, ANTI-ROTA	77918	77918	77918
18	BEARING BRACKET ASSEMBLY	111884	111884	111884
19	ELEMENT COVER BRACKET	111888	111888	111888
20	CHAIN GUARD	111889	111889	111889
21	END COVER	111895	111895	111895
22	LABEL, ONE TOUCH	114154	114154	114154
23	6-32 X 3/8 PHIL PAN M/S	39000	39000	39000
24	SWITCH, ROCKER SPDT	55050	55050	55050
25	PUSHBUTTON SWITCH BLUE	55549	55549	55549
26	TWO ZONE HEAT CONTROL	55543	55543	55543
27	SWITCH, ROCKER DPST	55395	55395	55395
28	DRIP PAN	111975	111976	111977

## Roller Assembly – Parts List

Item	Part Description	Part Number					
		8550-00-010	8551-00-010	8552-00-010	8550-00-011	8551-00-011	8552-00-011
29	ROLLER ASSEMBLY (Stainless Steel)	88231	88232	88233			
	ROLLER ASSEMBLY (Non-Stick Coated)				88231NE	88232NE	88233NE

## Cabinet Rear/Bottom View – Parts Breakdown

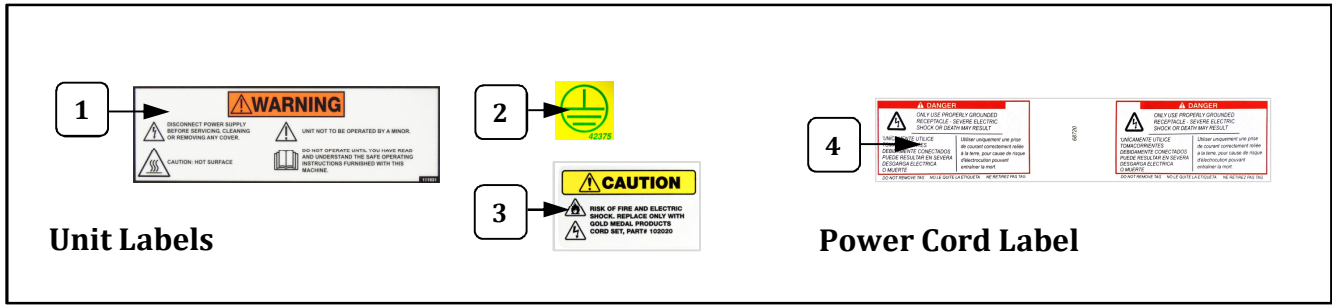




## Cabinet Rear/Bottom View – Safety Labels – Parts List

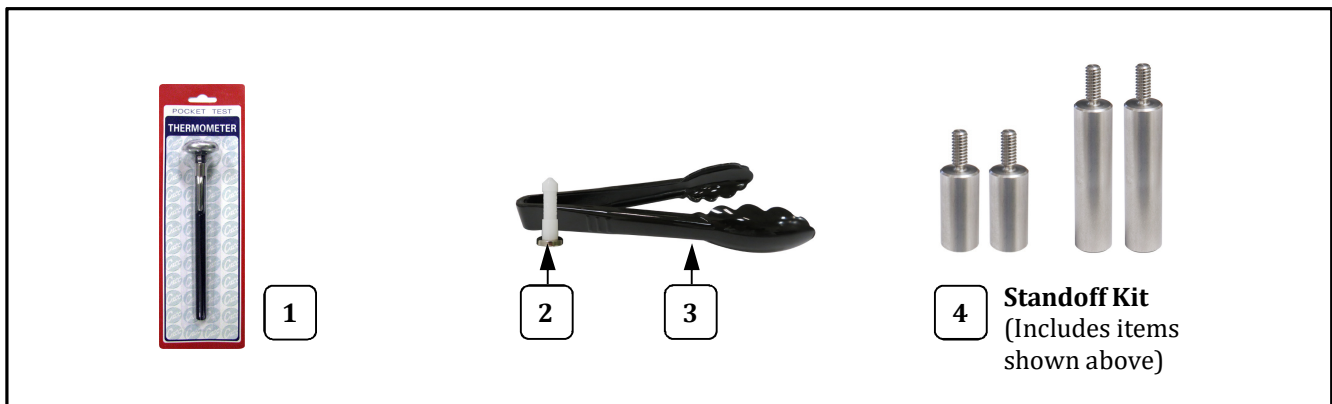
Item	Part Description	Part Number		
		8550-00-010 8550-00-011	8551-00-010 8551-00-0011	8552-00-010 8552-00-011
1	SWITCH, ROCKER SPDT	55050	55050	55050
2	PUSHBUTTON SWITCH BLUE	55549	55549	55549
3	TWO ZONE HEAT CONTROL	55543	55543	55543
4	SWITCH, ROCKER DPST	55395	55395	55395
5	2 POSITION WIRE CONNECTOR	55621	55621	55621
	3 POSITION WIRE CONNECTOR	55244	55244	55244
	5 POSITION WIRE CONNECTOR	55245	55245	55245
6	CABLE CLAMP	87219	87219	87219
7	8-32 X 1/2 PHIL PAN M/S	47141	47141	47141
8	8-32 SERRATED FLANGE NUT	61151	61151	61151
9	HEAT SINK BRACKET	114153	114153	114153
10	HEAT SINK	48673	48673	48673
11	10-32 X 1/2 PH TRUSS M/S (fastens Heat Sink)	42274	42274	42274
12	TRIAC, 35A 600V	55155	55155	55155
13	6-32 X 3/8 PHIL PAN M/S	39000	39000	39000
14	THERMOCOUPLE TYPE K	111277	111277	111277
15	SURGE PROTECTOR, MOV	48714	48714	48714
16	MOTOR, CCW	87532	87532	87532
17	8-32 X 1/4 HX HD WHIZLOCK (fastens Motor)	42045	42045	42045
18	TEFLON BUSHING, ANTI-ROTA	77918	77918	77918
19	BEARING BRACKET	111886	111886	111886
20	ELEMENT MOUNT BRACKET	111889	111889	111889
21	120W ELEMENT	111846		
	160W ELEMENT		111903	
	240W ELEMENT			111908
22	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141
23	8-32X3/8 TRI LOBE SCREW (T20 Torx Head)	111898	111898	111898
24	THREADED SWIVEL FOOT	111984	111984	111984
25	BOTTOM COVER	111894	111902	111907
26	#8-32 x 5/8 PAN HEAD (fastens ground)	49593	49593	49593
27	8-32 HEX M/S NUT (fastens ground)	74149	74149	74149
28	IEC CONNECTOR, FLANGED	102013	102013	102013
29	6-32 GRIP NUT ZINC PLATED	47517	47517	47517
30	POWER CORD, 16 AWG	102020	102020	102020

## Safety Labels



Item	Part Description	Part Number
1	LABEL	<a href="#">111931</a>
2	MAIN GROUND LABEL	<a href="#">42375</a>
3	CAUTION CORD SET LABEL	<a href="#">102032</a>
4	WARNING LABEL CORD	<a href="#">68720</a>

## Accessories



Item	Part Description	Part Number
1	1 IN. DIAL THERMOMETER	8000
2	TONG HOLDER ASSEMBLY	<a href="#">69075</a>
3	9 INCH PLASTIC TONGS	<a href="#">87092</a>
4	ROLLER GRILL STANDOFF KIT	<a href="#">114022</a>





## 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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