

Electric Fryers

Part No. 89047
Revised June 1996

Instruction Manual

Models #8047 & #8047D, #8048 & #8048D, #8049 & #8049D,
#8050 & #8050D, #8051 & #8051D, #8066, #8068 and #8075




 **GOLD MEDAL[®]**


FUNFOOD EQUIPMENT & SUPPLIES


Cincinnati, OH 45241-4807 USA


SAFETY PRECAUTIONS

| | |
|---|--|
|  | ⚠ CAUTION |
| | This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment. |

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|  | ⚠ WARNING |
| | Always wear safety glasses when servicing this equipment. |

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|  | ⚠ WARNING |
| | NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment. |

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|  | ⚠ WARNING |
| | Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. |

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

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INTRODUCTION

Your fryer has a one year parts warranty. Damage occurring in transit or damage caused by abuse, ignorance or carelessness is not covered by the warranty. We do not assume responsibility for consequential damage due to the operation of this machine, as it is beyond our control.

This instruction manual and parts lists will cover all fryers listed on the front cover, as these are so similar in construction and operation.

MACHINE SPECIFICATIONS



| | Model #8047, #8047D | Model #8048, #8048D | Model #8049, #8049D | Model #8050, #8050D | Model #8051, #8051D | Model #8066 | Model #8068 | Model #8075 |
|------------------------------------|---------------------------|---------------------------|---------------------------|---------------------------|---------------------------|----------------|----------------|----------------|
| Voltage | 120 | 230 | 230 | 230 | 120 | 230 | 230 | 120 |
| Wattage | 1800 | 3000 | 4500 | 5760 | 1800 | 6500 | 4500 | 9750 |
| Amperage | 15 | 15 | 20 | 30 | 15 | 50 | 20 | 50 |
| Phase | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Approx. Shortening Capacity (Lbs.) | 34 ½ | 34 ½ | 25 | 32 ½ | 25 | 32 ½ | 40 | 37 |
| Shipping Weight (Lbs.) | 27 | 27 | 35 | 40 | 35 | 40 | 33 | 45 |

IMPORTANT FIRE SAFETY NOTICE

The building code in virtually all cities in North America requires that any fryer with more than a 7 pound oil capacity be operated under a vent hood with “Automatic Fire Extinguisher System”. This system is typically referred to as an “Ansul” or “Kiddie” system.

If you operate this fryer or any fryer outdoors in a concession trailer, booth or portable concession stand, you may not fall under the building code requirements.

All Gold Medal fryers have two thermostats. One thermostat works with the heat adjustment dial and controls the working temperature of the oil. The other is a high limit shut-down thermostat that operates in the event that the first thermostat should fail. We use the highest quality thermostats available. However, in time, all thermostats wear out. We therefore strongly suggest that you immerse a thermometer to check the oil temperature to make sure the thermostat is working.

| | |
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|  |  DANGER |
| <p>It is absolutely necessary that you keep an oil-type fire extinguisher readily available and instruct all clerks and snack bar personnel in the proper use in the event both thermostats fail, resulting in a fire.</p> | |

INSTALLATION

Remove the corrugated carton from your fryer. Check the fryer thoroughly for any damage which may have occurred in transit. Claims should be filed with the transportation company. We recommend you retain the shipping carton and packing in case you wish to return the machine for yearly maintenance.

Place your fryer on a suitable bench or table. **CAUTION:** Although this fryer has two thermostats, check for local fire regulations regarding the use of commercial fryers.

All fryers must have sufficient line voltage for proper operation. This machine must also be properly grounded to prevent shock in case of electrical problems. Refer to the *Specifications* section of this manual to find the outlet required. We recommend you have an electrician check your wall receptacle for proper connections. Improperly wired receptacles may cause damage to your fryer.

NOTE: Do not operate your fryer until it has been filled with oil. The correct oil level is marked in the tank for convenience.

CONTROLS AND THEIR FUNCTION

TEMPERATURE CONTROL

Turns the fryer on when setting to the desired temperature.

PILOT LIGHT

Indicates that fryer has reached desired temperature by going out.

HIGH LIMIT CONTROL

Will shut off heat in case of malfunction of Temperature control. If your fryer malfunctions, have it serviced.


CAUTIONS FOR ALL DEEP FAT FRYERS


1. Hot oil is dangerous - severe burns can result when hot oil contacts skin.
2. Locate your fryer in a protected place on a base or table strong enough to support it and the oil so it cannot be knocked off its base.
3. Keep your floors clean and free of grease so no one slips and contacts the fryer.
4. Hot oil is flammable - keep open flames away from oil and vapors.
5. Keep areas and filters clean above fryer. Oil soaked lint or dust can ignite easily and flames spread quickly.
6. Install an automatic fire extinguisher over the fryer and exhaust duct.
7. Consult your local fire protection agency for your area requirements. Check regularly to insure safe and proper function.
8. Place a thermometer capable of 400° F (or higher) in the oil, above the heating element, to check and monitor oil temperature. If your fryer starts to smoke or boil abnormally, cut off power supply and determine the reason before attempting to use it again.
9. Be sure your power supply is installed properly and in accordance with the local and national codes. There should be a convenient switch readily available close to your fryer for such a shut-off procedure.
10. See that all your personnel understand the hazards of hot oil. Instruct them on the proper action if something does not seem to be acting properly.
11. Instruct your personnel on what to do if there is a grease fire. **Do NOT use water on a grease fire!** Use only fire extinguishers of the approved type and never direct the extinguisher so as to blow the grease out of the oil tank.
12. Remember - hot oil is dangerous - respect it!


DON'TS FOR DEEP FAT FRYERS

1. Don't overheat - avoid excessive heat. Don't fry above 375° F.
2. Don't waste money! Use only high quality heavy duty frying shortening.
3. Don't overload the frying tank.
4. Don't shake breaded items over fryer.
5. Don't salt items over fryer.
6. Don't introduce excessive amounts of water to fryer.
7. Don't fill the basket more than half full.
8. Don't thaw frozen foods before frying.
9. Don't fry food in broken-down frying shortening.

MAINTENANCE INSTRUCTIONS

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|  | ⚠ CAUTION |
| | 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. |

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|  | ⚠ WARNING |
| | Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury. |

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|---|---|
|  | ⚠ DANGER |
| | Do NOT immerse the equipment in water. Unplug your machine before servicing. |

ORDERING SPARE PARTS

1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

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

or, place orders at:

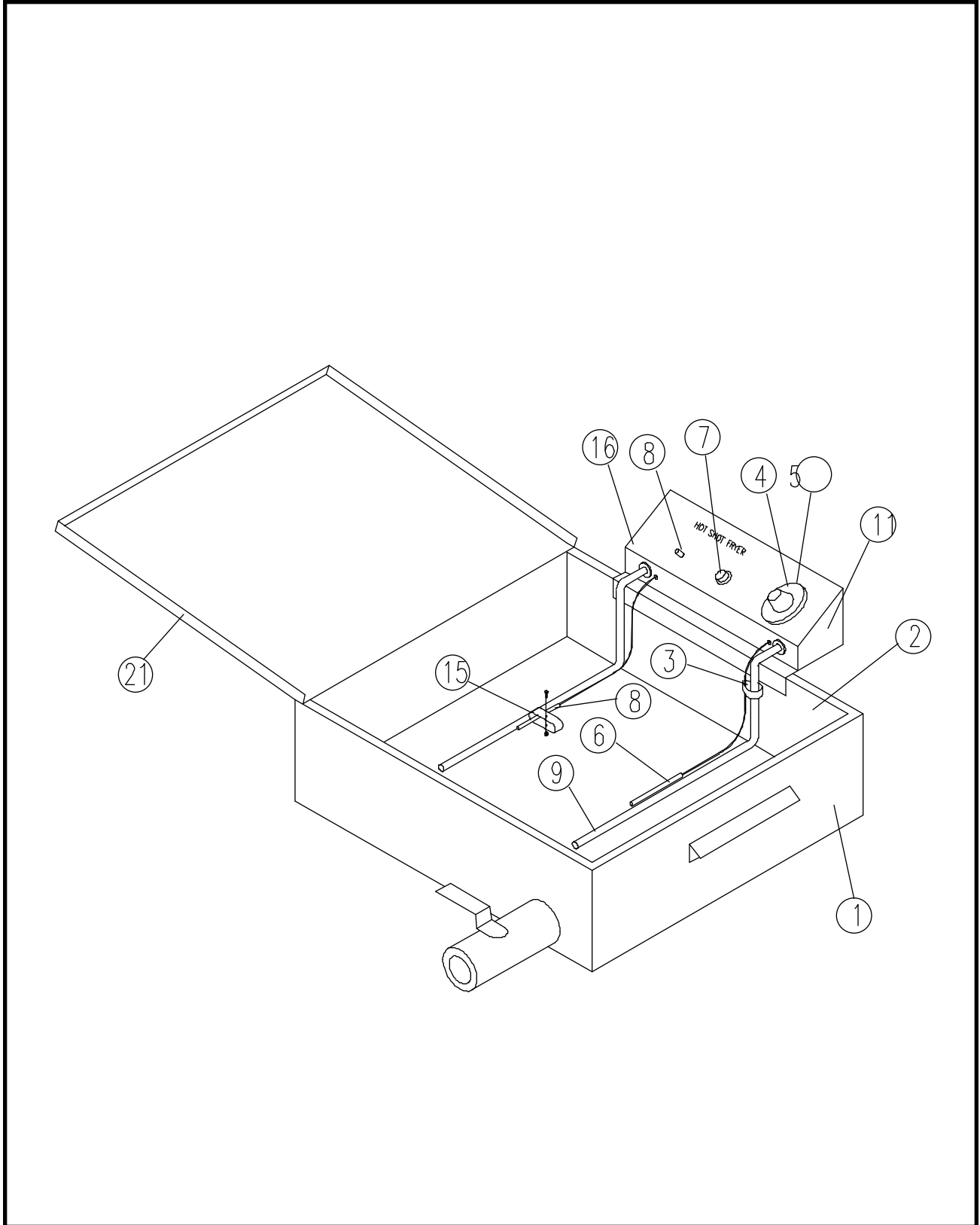
(513) 769-7676
Fax: (513) 769-8500
E-mail: goldme19@eos.net

PARTS LIST – FRYER KITS AND ACCESSORIES

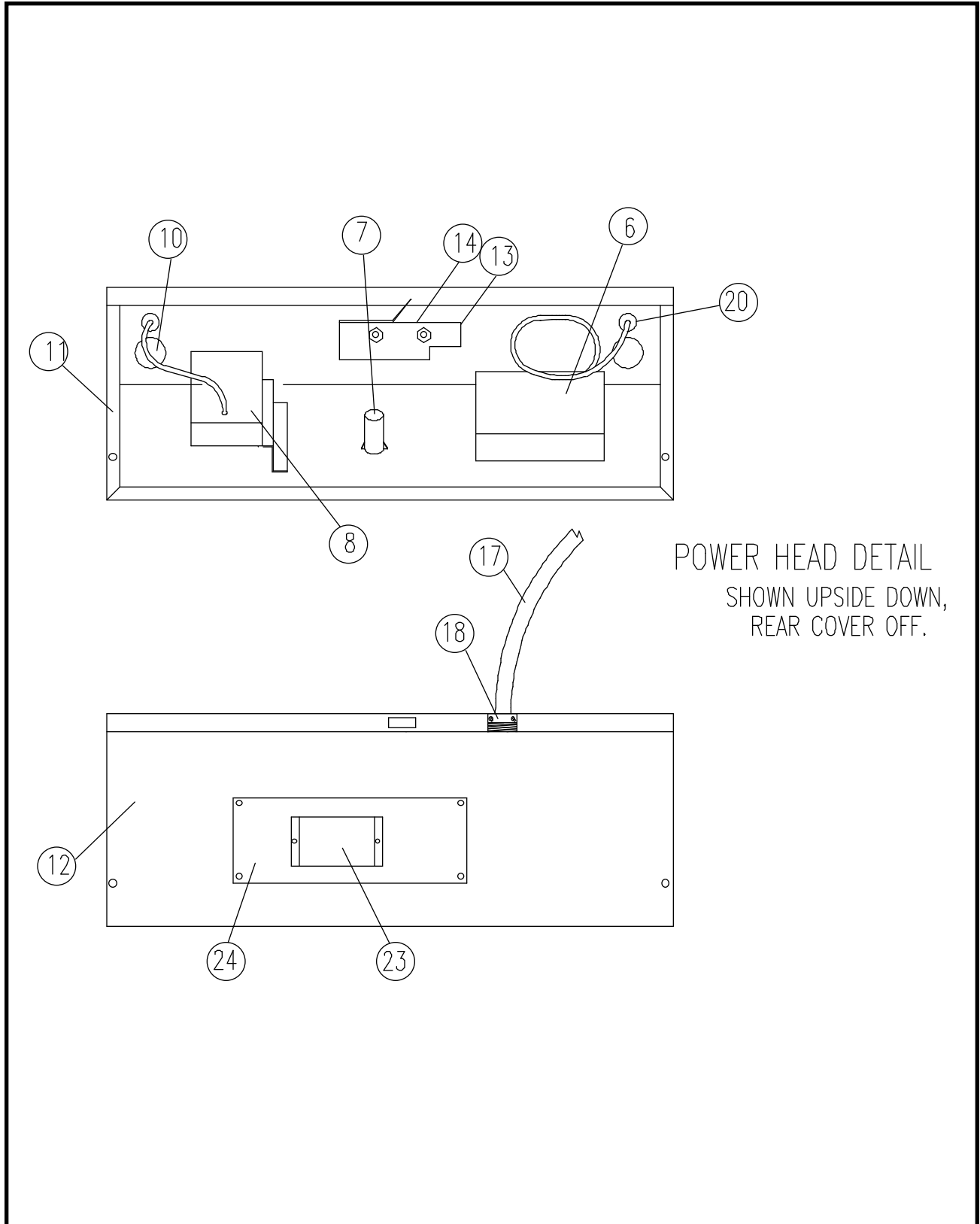
| Part No. | Description |
|-----------------|---|
| 8001 | Drip Trays for Small Fryers only |
| 8052 | French Fry Kit for Small Fryers only (Includes One Basket and Holding Bracket) |
| 8053 | French Fry Kit for Small Fryers only (Includes Two Baskets and Holding Bracket) |
| 8054 | Dog-on-a-Stick Kit (Includes Two Skewer Clip Assemblies) |
| 8055 | Fine Mesh Skimmer |
| 8056 | Oil Siphon Pump |
| 8057 | Oil Filter Cones (50 Cones) |
| 8058 | Filter Cone Holder |
| 89020 | Fry Basket for #8053 French Fry Kit |
| 89042 | Fry Basket for #8052 French Fry Kit |
| 89103 | Skewer Clip Assembly for #8052 Dog-on-a-Stick |
| 89116 | Holding Bracket for #8052 and #8053 |

FOR ADDITIONAL KITS AND ACCESSORIES, CONTACT YOUR NEAREST AUTHORIZED GOLD MEDAL DEALER.

CABINET ASSEMBLY



CABINET ASSEMBLY (continued)



POWER HEAD DETAIL
SHOWN UPSIDE DOWN,
REAR COVER OFF.

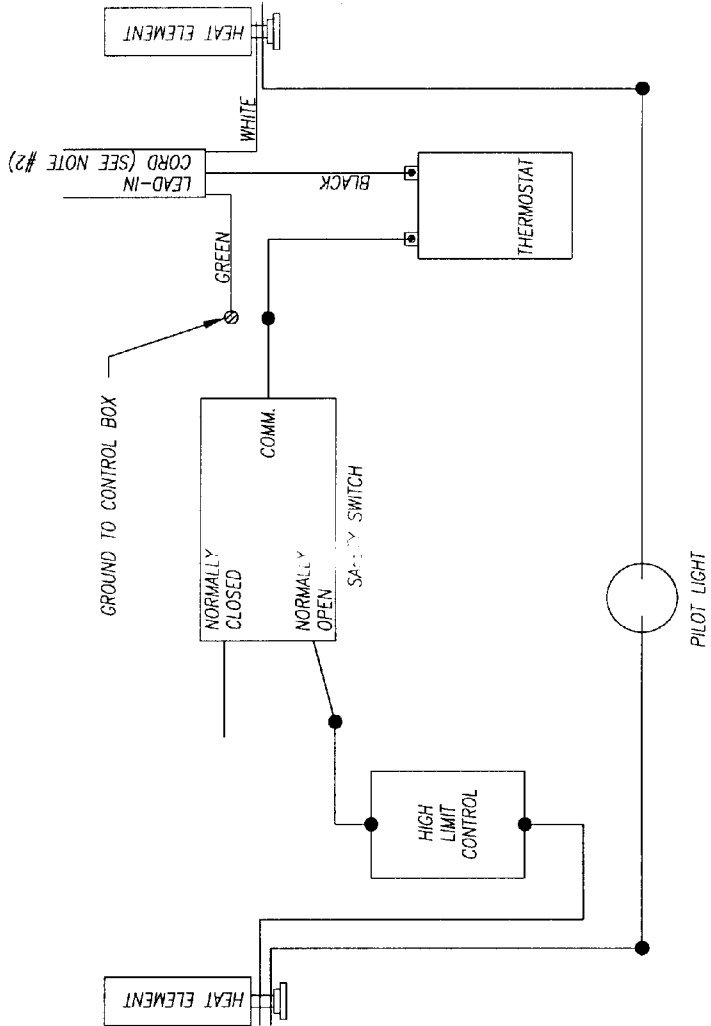
PARTS LIST – CABINET ASSEMBLY

| Item No. | Model #8047 | Model #8048 | Model #8049 | Model #8050 | Model #8051 | Model #8066 | Model #8068 | Model #8075 | Description |
|----------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|---------------------------|
| 1 | 89032 | 89032 | 89211 | 89311 | 89211 | 89311 | 89813 | 89820 | Cabinet Assembly |
| 2 | 89049 | 89049 | 89050 | 89052 | 89050 | 89052 | 89806 | 89817 | Oil Tank Assy (w/ Drain) |
| | 89027 | 89027 | 89208 | 89308 | 89208 | 89308 | n/a | n/a | Oil Tank Assy (w/o Drain) |
| 3 | 89018 | 89018 | 89018 | 89018 | 89018 | 89018 | 89018 | 89018 | Capillary Tube Clip |
| 4 | 89005 | 89005 | 89005 | 89005 | 89005 | 89005 | 89005 | 89005 | Thermostat Knob |
| 5 | 89006 | 89006 | 89006 | 89006 | 89006 | 89006 | 89006 | 89006 | Thermostat Bezel |
| 6 | 89004 | 89004 | 89004 | 89004 | 89004 | 89004 | 89004 | 89004 | Thermostat |
| 7 | 41033 | 41032 | 41032 | 41032 | 41033 | 41032 | 41032 | 41032 | Pilot Light, Red |
| 8 | 89007 | 89007 | 89007 | 89007 | 89007 | 89007 | 89007 | 89007 | High Limit Control |
| 9 | 89010 | 89011 | 89204 | 89304 | 89324 | 89804 | 89807 | 89803 | Heat Element |
| 10 | 89012 | 89012 | 89012 | 89012 | 89012 | 89012 | 89012 | 89012 | Terminal Insulator |
| 11 | 89022 | 89022 | 89206 | 89206 | 89206 | 89206 | 89022 | 89206 | Control Box |
| 12 | 89019 | 89019 | 89326 | 89205 | 89326 | 89829 | 89019 | 89829 | Control Box Cover |
| 13 | 89008 | 89008 | 89008 | 89008 | 89008 | 89808 | 89008 | 89008 | Safety Limit Switch |
| 14 | 89038 | 89038 | 89038 | 89038 | 89038 | 89038 | 89038 | 89038 | Bracket, Limit Switch |
| 15 | 89040 | 89040 | 89228 | 89228 | 89228 | 89228 | 89040 | 89228 | Cap. Tube Retainer |
| 16 | 89001 | 89002 | 89202 | 89302 | 89325 | 89809 | 89814 | 89808 | Nameplate |
| 17 | 47602 | 89016 | 89216 | 89316 | 47602 | 89316 | 89316 | 89810 | Lead-in Cord |
| 18 | 89045 | 89045 | 89017 | 89017 | 89045 | 89017 | 89045 | 89017 | Stain Relief |
| 19 | 89039 | 89039 | 89039 | 89039 | 89039 | 89039 | 89039 | 89039 | Switch Actuator |
| 20 | 89013 | 89013 | 89013 | 89013 | 89013 | 89013 | 89013 | 89013 | White Grommet |
| 21 | 8001 | 8001 | 89218 | 89225 | 89218 | 89225 | 8001 | 89825 | Drip Tray Assembly |
| 23 | n/a | n/a | n/a | n/a | n/a | 89826 | n/a | 89827 | Relay |
| 24 | n/a | n/a | n/a | n/a | n/a | 89828 | n/a | 89828 | Relay Heat Sink |
| 25 | 8060 | 8061 | 8063 | 8064 | 8062 | 8067 | 8069 | 8076 | Power Head Assembly |

ELECTRICAL SCHEMATIC

| REVISIONS | | | |
|-----------|------------------------------|---------|---------|
| LET. | DESCRIPTION | DATE | BY |
| A | REDRAWN FROM #A-4007S-80G.O. | | |
| B | REDRAWN ON CAD | 8/29/94 | MMK/NFC |
| | | | |
| | | | |
| | | | |
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- NOTES:
- USE BLACK #12 WIRE LABELED APPLIANCE MATERIAL WITH AT LEAST 1/32" THERMOPLASTIC INSULATION RATED 90F OR 105°C OR LISTED APPLIANCE MATERIAL WITH AT LEAST 1/32" THICK SILICONE RUBBER WITH FIBERGLASS BRAID RATED 105°C UNLESS OTHERWISE SPECIFIED.



| DESCRIPTION | MODEL | LEAD-IN CORD SIZE |
|--------------------------|-------|-------------------|
| 220V FW-12 SHALLOW FRYER | 8050 | #10-3-TYPE S.O. |
| 220V FW-9 SHALLOW FRYER | 8049 | #12-3-TYPE S.O. |
| 220V FW-9 SHALLOW FRYER | 8051 | #14-3-TYPE S.O. |
| 220V SMALL FRYER | 8048 | #14-3-TYPE S.O. |
| 220V SMALL FRYER | 8047 | #14-3-TYPE S.O. |

WIRING DIAGRAM

USED ON **ELECTRIC FRYERS**

| | | | | | |
|---------|------|----------|------------|--------|----------|
| DWN. | DATE | OS-19-80 | TOLENCES | 015 | DO NOT |
| APPROV. | DATE | | DECIMALS 3 | 1/1000 | SCALE |
| | | | DECIMALS 3 | 1/1000 | DRAWING |
| | | | DECIMALS 4 | 1/1000 | PART NO. |

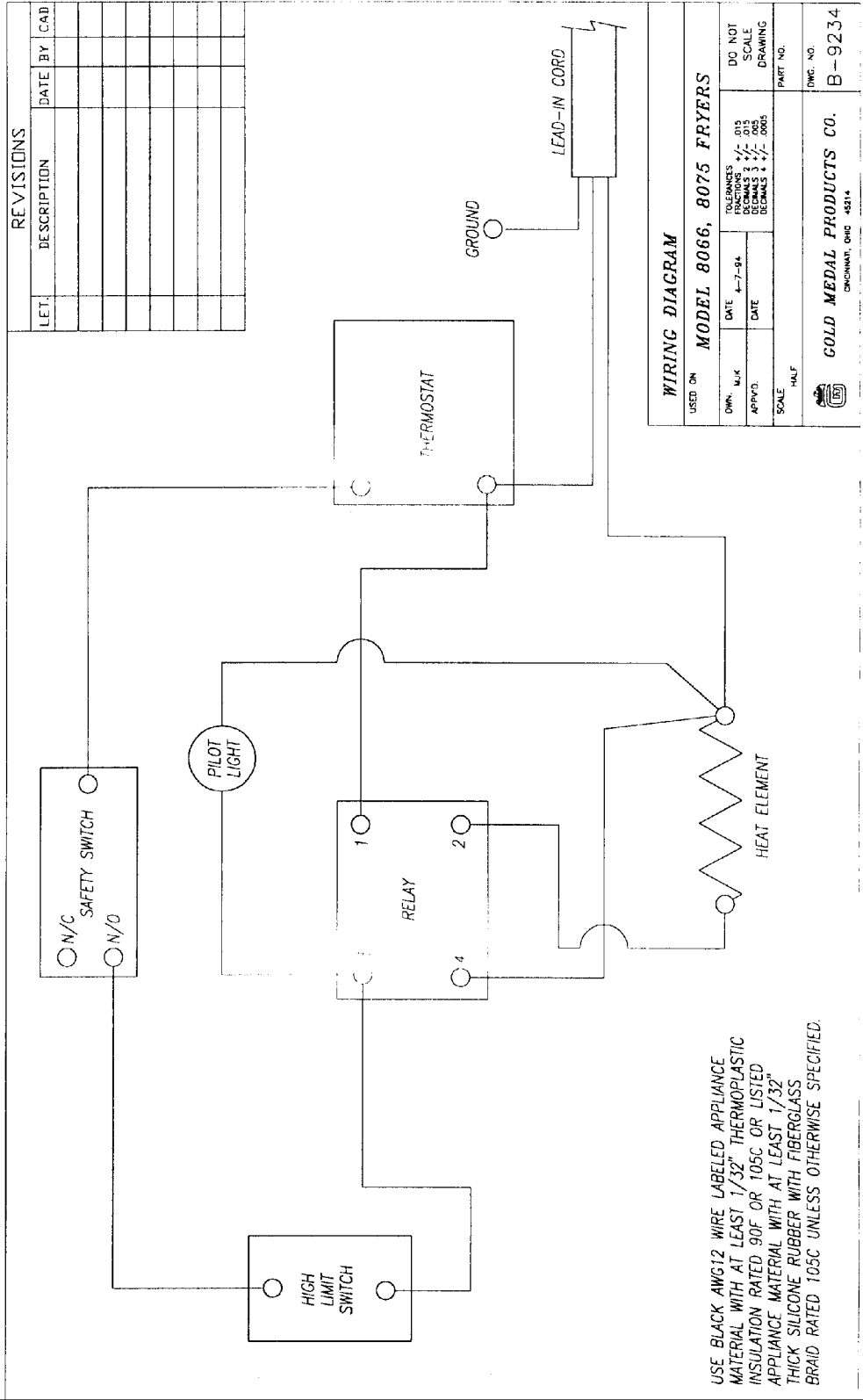
SCALE FULL

GOLD MEDAL PRODUCTS CO.
CHINA, OHIO 45314

DWG. NO. **B-4007**

ELECTRICAL SCHEMATIC

Models #8066 and #8075



WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

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. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

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 COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-428-2676 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 COMPANY
10700 Medallion Drive
Cincinnati, Ohio 45241-4807 USA