

Countertop Baker Unit

Instruction Manual

Models 5021, 5021ET, 5021T, 5024, 5024ET, 5025, 5025ET,
5038, 5042, 5044, 5044ET, 5040T, 5051, 5051ET, 5055ET
Standard and Electronic









 **GOLD MEDAL**®

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>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.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

NOTE

Improvements are always being made to Gold Medal Products equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal Products technical service department at 1-800-543-0862 for any questions about machine operations, replacement parts, or any service questions.

Checking Shipment:

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company. Gold Medal is not responsible for damage that occurs in transit.

Setup:

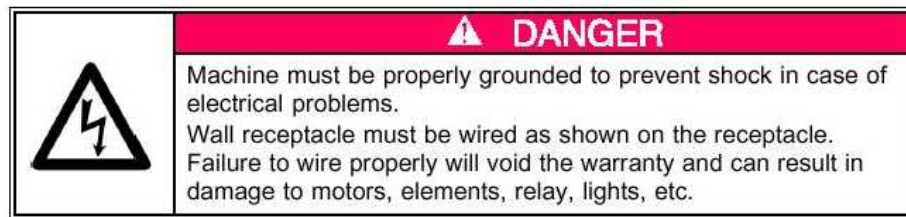
Remove all packing material and tape before starting operation.

Electrical Requirements:

The following power supply must be provided:

Round grid Models require a 120VAC, 60Hz. 15 amp electrical outlet.

Square grid Models require a 120VAC, 60Hz. 20 amp electrical outlet.



Your electrician must furnish sufficient current for proper machine operation. We recommend this machine be on a dedicated and circuit protected line. Failure to wire properly will void the warranty and can result in damage to the heat elements, light, motor and etc.

It is Gold Medal Products Company's recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety risks and the baker's performance will be sacrificed/reduced.

Before You Plug In Machine:

1. Make sure that the wall outlet can accept the three (3) prong grounded plug on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a three (3) prong grounded to two (2) prong un-grounded adapter.

Machine Operation

Grid Seasoning

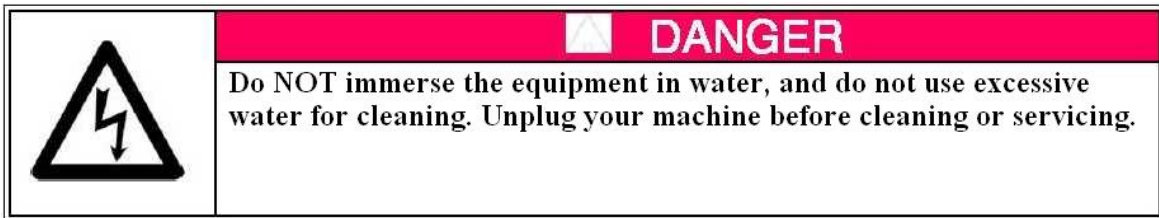
1. Turn the timer to 6 minutes (See page 6 for electronic timer instructions,) turn the power switch to the "ON" position to allow the unit to pre-heat.
 2. Open grids and lightly spray the Seas'n-Kleen on the grid surfaces.
 3. Using the handles, rotate the grid assembly 180 degrees clockwise until the positive stop engages. Turn the timer to 3 minutes.
 4. If sticking occurs repeat above procedure.
- (**Note:** Coated grids do not need to be seasoned. Do not use metallic utensils on coated grids.)

Belgian Waffle Maker Operation

1. Pre-heat the grids by turning the timer to 6 minutes (See page 6 for electronic timer instructions) and turn the power switch to the "ON" position. Keep the grids closed and allow the unit to heat until the GREEN ready light goes out.
2. Open grid assembly and season lightly with Seas'n-Kleen. Pour the desired amount of batter into the lower grid. Be careful not to overfill grid with batter.
3. Close the top grid and rotate the grid assembly 180 degrees clockwise until the positive lock stop is engaged.
4. Turn timer knob to approximately three minutes. Some testing will be necessary to determine the appropriate cooking time.
5. When the buzzer sounds rotate the grid assembly 180 degrees counter clockwise until the the positive stop lock engages. Open the grids and remove the waffle.
6. Keep the grids closed between baking periods for best baking performance. Use a soft bristled brush to remove any waffle residue from grids while baking.
7. Grids should be re-seasoned as needed during baking and after each cleaning.

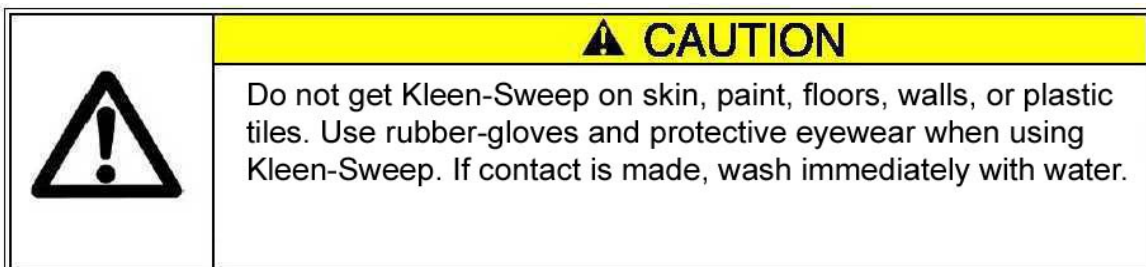
General Instructions (Standard Machine)

1. Always use fresh batter and do not allow it to warm up too much.
2. Frequent cleaning with a soft-bristled brush, and re-seasoning the grids as needed during operation, will ensure a great tasting product.
3. Leave the grids in the closed position whenever possible because open grids cause excessive carbon build-up.
4. If the baker is on for over an hour with no baking, lightly brush Free-N-Easy (Gold Medal Item #2250QT) on the grids before baking.
5. Never apply beeswax, paraffin, or any other waxes to grid surfaces.




Removing Excess Carbon

1. Make sure appliance is cool and dry.
2. Un-plug machine from outlet.
3. Place a shallow drip pan under the grids.
4. Open top grid and spray a generous portion of Kleen-Sweep (Gold Medal Item # 2173CN) on grids, and allow to soak for at least a 1/2 hour. See Kleen-Sweep warning below.
5. Using a bristle brush, do a general scrubbing on all grid surfaces that had Kleen-Sweep applied to them. Using a spray bottle, spray GRIDS ONLY with cold water to rinse away Kleen-Sweep.
6. Scrub grid surfaces with warm-soapy water (also applied with spray bottle) to remove remaining Kleen-Sweep.
7. Use a damp cloth or sponge to wipe down the rest of the baker, to remove any splatter.
8. Re-season grids as described in GRID SEASONING section on previous page.



Instructions for Changing Cooking Time and Temperature Set Point:

Note: The Display 

“ON” Indicates unit is heating.

Upon powering up, wait until heat indicator turns “OFF” before loading with product. Press and hold “SET” for 3 seconds to toggle the display between time and grid temperature.

To Change Cook Time:




1. Press “SET” and “DN” for 3 seconds to display the time setting (X:XX, min:secs will be flashing.)
2. Press “UP” to increase the time setting. “DN” will decrease the time setting.
3. Press “SET” again to save the time setting.

To Change Temperature Set Point:

1. Press “SET” and “UP” for 3 seconds to the display the temperature set point (XXX°F symbol flashing.)
2. Press “UP” to increase the temperature set point. “DN” will decrease the temperature set point.
3. Press “SET” again to save the temperature set point.



MAINTENANCE INSTRUCTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <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>

ORDERING SPARE PARTS

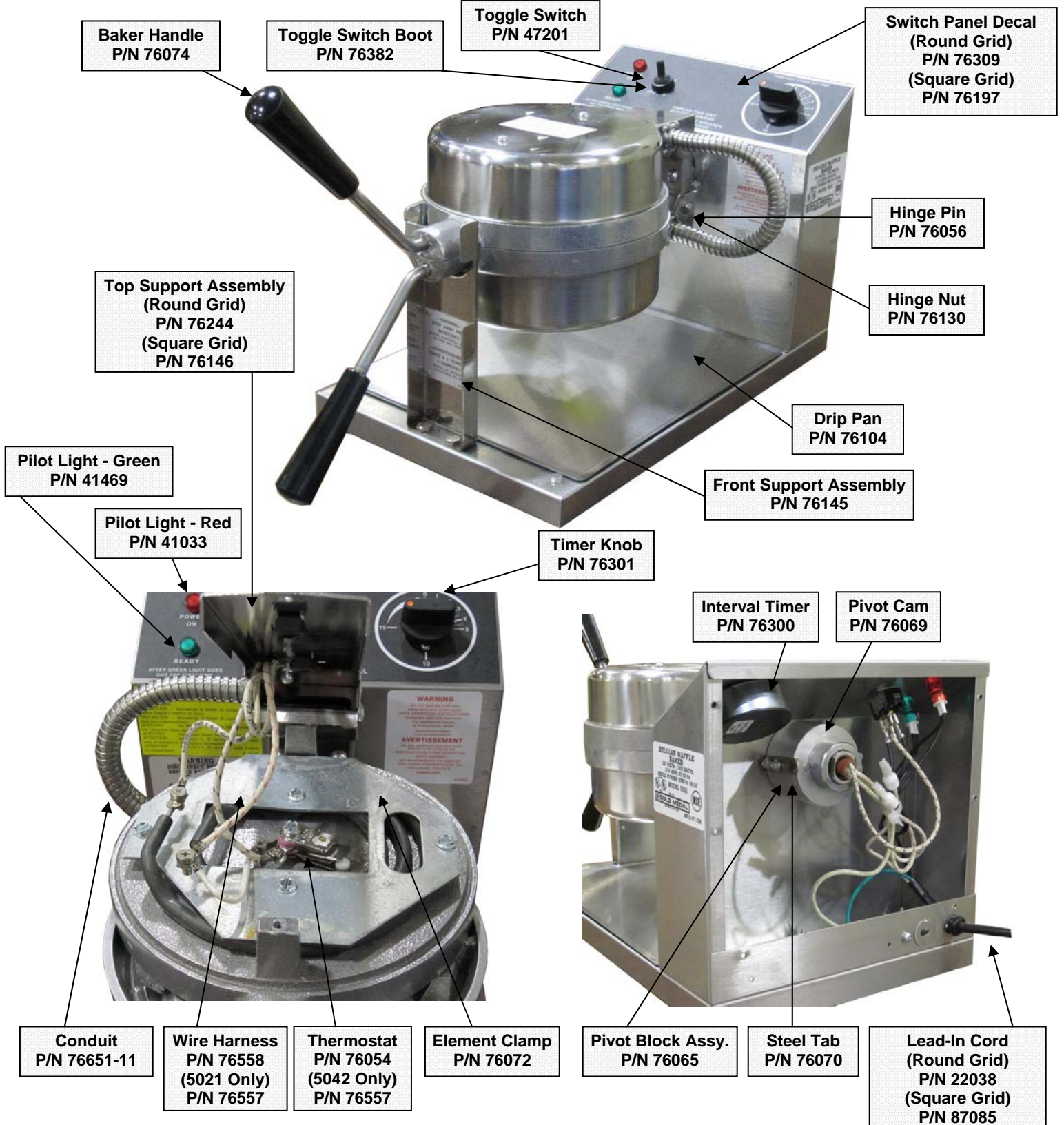
1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include the machine's model name, serial number, and date of manufacture (located on the machine nameplate) with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

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500

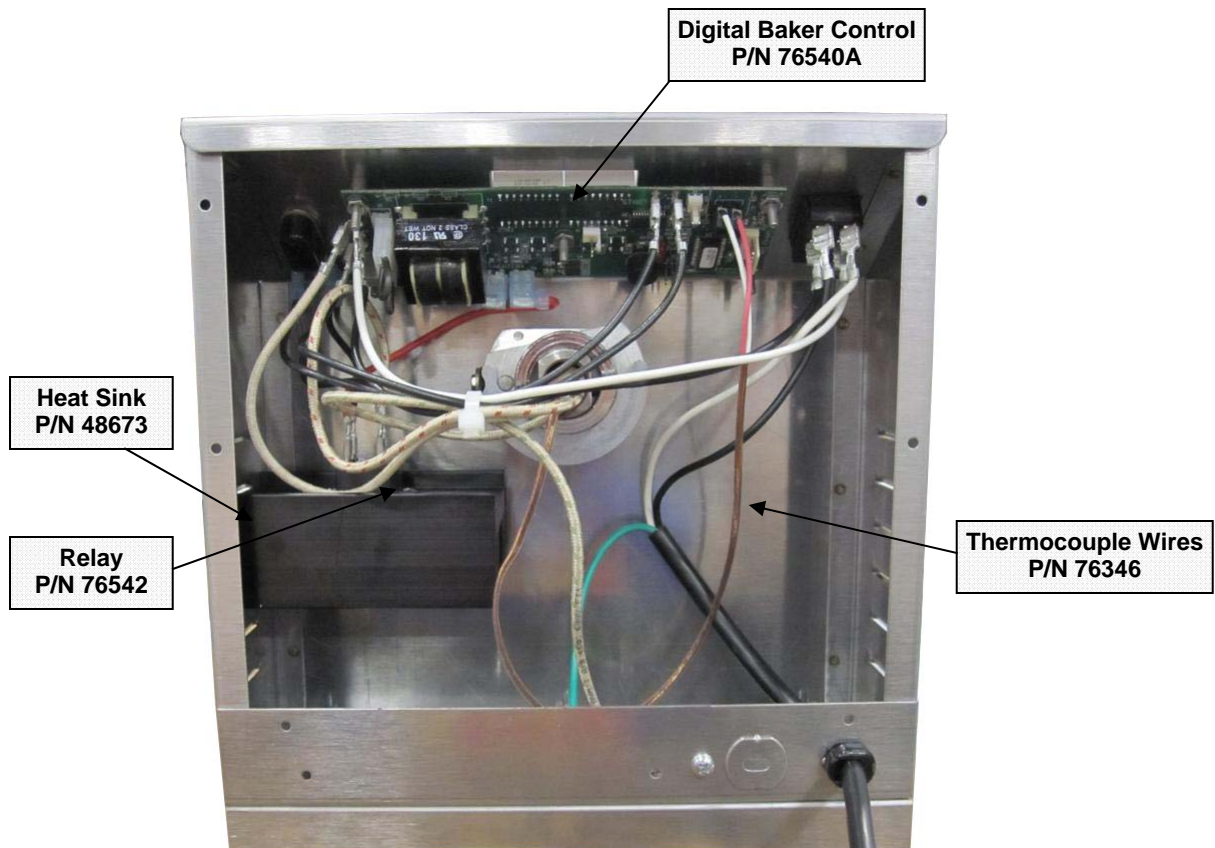
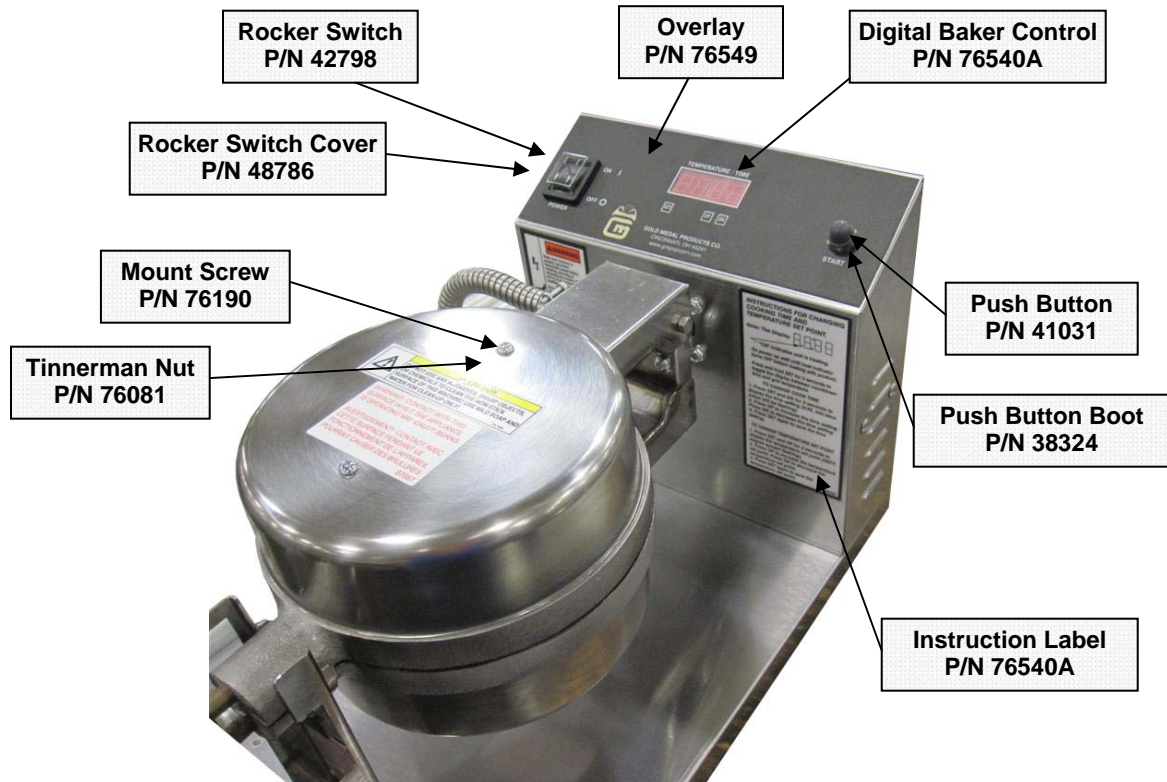
or, place orders at:

E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

STANDARD GENERAL BAKER EXPLODED VIEW (Refer to parts list)



ELECTRONIC GENERAL BAKER EXPLODED VIEW



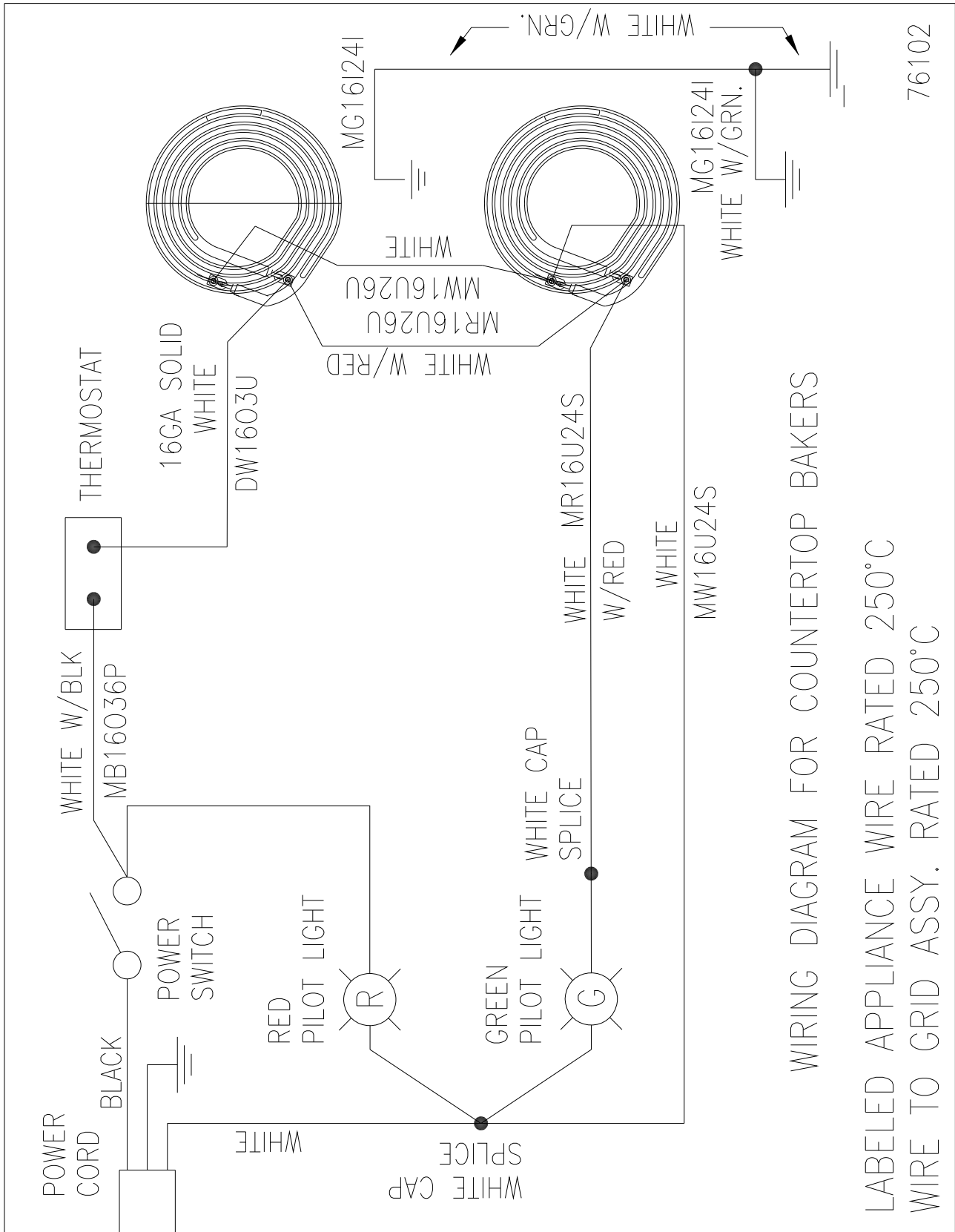
PARTS LIST – NOT SHOWN

Round Grid Models Part No.	Square Grid Models Part No.	Description
76145	76145	Front Support Assembly
10096	10096	Front Support Glides (Inside Support)
76192	76192	Scrub Brush (Not Shown)
47328	47328	Glide (Not Shown)
49123	49123	Crutch Tip (Not Shown)
76026		Strain Relief, #SR-6P3-4 (Round Grid)
	67060	or #SR-7W-2 (Square Grid)
76048	76048	Bottom Plate
76226	76147	Bottom Support Assembly
74153	74153	8-32 X 1" Thermostat Mounting Screw
82135	82135	Conduit Bushing
87315	87315	Silicon Sleeving, ³ / ₈ "
76333	76333	Removal Knob (5042 Only)

Specific Model Part

Model No.	Waffle Grid	Waffle Grid w/Coating	Waffle Grid with Stop	Heat Element	Element Support	Data Plate	Grid Cover
#5021, ET, T	76043	76043T	76042	76553	n/A	76059	76049
#5024, ET	76159	76159	76154	76554	76189	76156	76137
#5025, ET	76374	76374	76375	76381	76189	76376	76137
#5038	76253	76253	76252	76554	76189	76254	76137
#5042	76284 (Retainer) 76299 (Grid Insert)	76284 (Retainer) 76299 (Grid Insert)	76285 (Retainer) 76299 (Grid Insert)	76553	76189	76289	76298
#5044, ET, T	76263	76263T	76264	76554	76189	76266	76137
#5051, ET	76383	76383	76384	76381	76189	76385	76137
#5055ET	NA	76399T	76400T	76554	76189	76387	76137

Wiring Diagram (Standard)

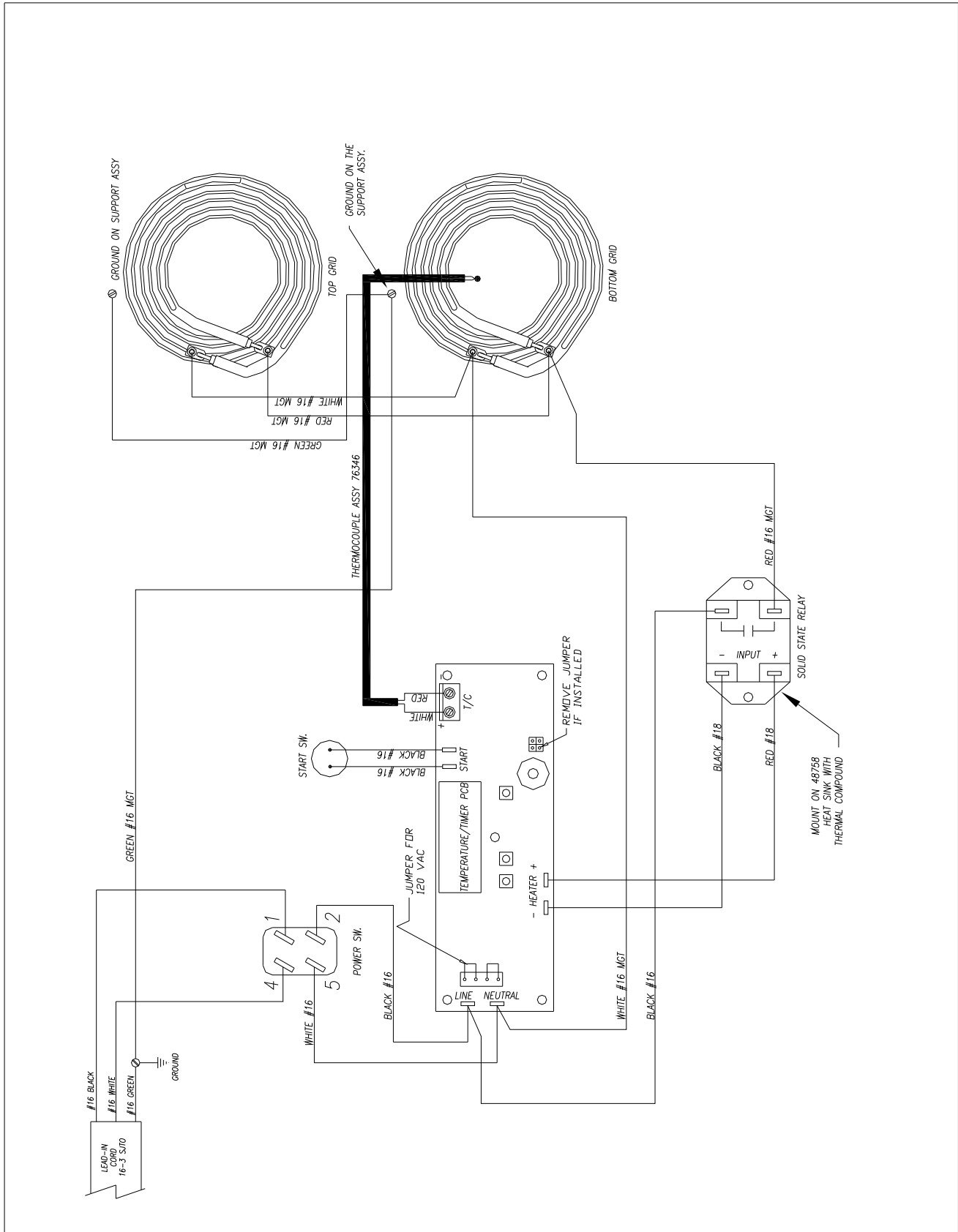


WIRING DIAGRAM FOR COUNTERTOP BAKERS

LABELED APPLIANCE WIRE RATED 250°C
WIRE TO GRID ASSY. RATED 250°C

76102

Wiring Diagram (Electronic)



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 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.



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