

Countertop Baker Unit

Export Instruction Manual

Model No. 5021EX, 5024EX, 5025EX, 5038EX,
5042EX, 5044EX, 5051EX, 5055ETX



Standard and Electronic







 **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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right; font-size: small;">008_012221</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>

	 WARNING
	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. 012_010914

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

DO NOT install equipment in an area where a water jet is used.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Unit to be in a supervised location.

Install unit on a level surface. Locate machine in a protected environment.

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 or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

Countertop waffle baker units.

Setup



Remove all packing material and tape before starting operation.

Electrical Requirements

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

220-230 V~, 50/60 Hz

Potential Electrical Variations: 220 V~, 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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</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.

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.



OPERATING INSTRUCTIONS

(For Mechanical Bakers)

For electronic baker operating instructions, see Digital Baker section.

General Operating Instructions

1. **Always use fresh batter and do not allow it to warm up too much.**
2. During operation, frequent cleaning with a soft-bristled brush and re-seasoning the grids as needed, will ensure a great tasting product.
3. Leave the grids in the closed position whenever possible (open grids cause excessive carbon build-up).
4. If the baker is not being going to be used within 20-30 minutes, turn the unit off.
5. **DO NOT** apply beeswax, paraffin, or any other waxes to grid surfaces.

Pre-Heating the Unit

1. Flip the Power Switch to the ON Position. (The Red Light will turn ON and stay on while the machine is in operation.)
2. The Green Light will turn ON indicating the machine is heating. When the Green Light goes OFF, the unit has reached the correct temperature and you can begin baking.

Note: The Green Indicator Light will continue to cycle OFF/ON during the baking operation.

Grid Seasoning

COATED (Non-Stick) Grids: After the initial seasoning of a new unit, coated grids do not need to be seasoned regularly. Depending on usage, or if coated grids have been scoured in the cleaning process, a very light spray of Seas'n-Kleen may be needed prior to the next use. Follow the steps below to initially season new grids. **DO NOT** use metallic utensils on coated grids.

NON-COATED Grids: Prior to first use of a new baker, non-coated grids must be seasoned for at least 1½ to 2 hours for proper operation. Spray grids with Seas'n-Kleen; close the baker and wait 20 to 30 minutes. Open the baker; notice the grids are starting to turn dark. Repeat this process 3 to 4 times until fully seasoned. No silver will be visible on fully seasoned grids.

To Season Baker Grids: Follow the steps below to season baker grids prior to start-up for the day (and for the initial seasoning of coated grids):

1. Flip the Power Switch to the ON position and allow the baker to pre-heat.
2. Open grids and lightly spray Seas'n-Kleen (Gold Medal Item No. 5524CN) on the grid surfaces.
3. Close the baker, set timer to 3 minutes, and allow the grids to season through one cook cycle without product. (Always turn the Timer Knob past 3, then set the desired cooking time.)
4. If sticking occurs during baker operation, lightly re-spray Seas'n-Kleen on the grid surfaces.

Batter Preparation

While the baker is preheating, prepare the Belgian Waffle Mix (Gold Medal Item No. 5017, six 5 lb. bags per case) or Old Fashion Belgian Waffle Mix (Gold Medal Item No. 5018) according to the instructions on the product. (For Model 5044 Waffle Dog Baker mix instructions, see the Waffle Dog Machine Instruction section on next page.)

Baking Instructions

For Model 5044 Waffle Dog Bakers see recipe specific baking instructions on next page.

Once the unit is pre-heated and the grids are seasoned accordingly, the unit is ready to bake. Cook time varies based on the mix that is used.

Note: Standard grid models take approximately 3-3½ minutes to bake. Removable grid models take approximately 4-4½ minutes to bake.

1. Open the grid assembly and lightly season both grids with Seas'n-Kleen (for non-stick coated grid models, only spray as needed).
2. Pour desired amount of batter into the lower grid. Be careful not to overfill the grid with batter.
3. Close the top grid and rotate the grid assembly 180° clockwise until the positive lock stop is engaged (the green handle will be on the bottom).
4. Turn Timer Knob to approximately 3-3½ minutes (4-4½ minutes for removable grid models). (Always turn the Timer Knob past 3, then set the desired cooking time.)
5. When the unit beeps, rotate the grid assembly 180° counterclockwise until the positive lock stop engages (the green handle will be on top).
6. Open the grids and remove the waffle.

Note: 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.

Model 5044 Waffle Dog Machine

Baking Instructions

This section describes the most popular uses for the Waffle Dog Unit; Breakfast on a Stick, Pizza on a Stick, Fudge Puppies, and Waffle Baked Corn Dog. See below for batter preparation and baking instructions for each of these items.

Batter Preparation and Baking Instructions

Pre-heat the Waffle Dog Baker and season the grids following the Pre-heating the Unit and Grid Seasoning instructions in previous section. While the baker is pre-heating, prepare the batter according to the instructions shown.

Once the unit is pre-heated and the grids are seasoned accordingly, the unit is ready to bake. Cook time varies based on the mix that is used.



Breakfast on a Stick

Use One Step Belgian Waffle Mix (Item No. 5017, six 5 lb. bags per case) or Old Fashion Belgian Waffle Mix (Item No. 5018).

1. Add 10 cups of water per 5 lb. bag of mix.
2. Be sure the Heat Switch is ON, and the unit is pre-heated.
3. Skewer a pre-cooked sausage link on a skewer stick.
4. Open grids and fill the five bottom cavities with Belgian Waffle mixture.
5. Place skewered sausage into each cavity.
6. Close and rotate grids 180° clockwise (the green handle will be on the bottom).
7. Turn Timer Knob to approximately 4 minutes.
8. When the unit beeps, rotate grids back to original position (the green handle will be on top) and remove Breakfast on a Stick (may need to be cut apart).

Pizza on a Stick

Use Funnel Cake Mix (Item No. 5100, six 5 lb. bags per case).

1. Add 90 ounces of water per 5 lb. bag of Funnel Cake Mix.
2. Add approximately 1 cup of Pizza Savory Mix to batter.
3. Be sure the Heat Switch is ON, and the unit is pre-heated.
4. Skewer a stick of cheese (like string cheese) on a skewer stick.
5. Open grids and fill the five bottom cavities with Pizza Funnel Cake mixture.
6. Place a skewered cheese stick into each cavity; add pepperoni at this time if desired.
7. Close and rotate grids 180° clockwise (the green handle will be on the bottom).
8. Turn Timer Knob to approximately 3-4 minutes.
9. When the unit beeps, rotate grids back to original position (the green handle will be on top) and remove Pizza on a Stick (may need to be cut apart).

Fudge Puppies

Use One Step Belgian Waffle Mix (Item No. 5017, six 5 lb. bags per case) or Old Fashion Belgian Waffle Mix (Item No. 5018).

1. Add 10 cups of water per 5 lb. bag of mix.
2. Be sure the Heat Switch is ON, and the unit is pre-heated.
3. Open grids and fill the five bottom cavities with Belgian Waffle mixture.
4. Quickly place the five skewers in position, and turn them a half turn.
5. Close and rotate grids 180° clockwise (the green handle will be on the bottom).
6. Turn Timer Knob to approximately 3-4 minutes.
7. When the unit beeps, rotate grids back to original position (the green handle will be on top) and remove Fudge Puppies to cool (may need to be cut apart).
8. Melt Chocolate Dip (Item No. 5519) in a double warmer - do not over heat.
9. Chocolate needs to be deep enough to completely dip the waffle on the stick.
10. Once the cooked waffles have cooled, dip them in the chocolate.
11. Let excess chocolate drip or spin off.
12. Nuts or sprinkles can be added at this point if desired, then let the product cool to harden.
13. Once chocolate hardens, confectioner's sugar or whip cream can be added to the Fudge Puppies.

Waffle Baked Corn Dog

These Corn Dogs are less fattening than the fried version. Use Dipsy Dog Mix (Item No. 5116, six 5 lb. bags per case) or Pronto Pup Mix (Item No. 5117)

1. Add 48 ounces of water per 5 lb. bag of mix.
2. Put mixture in a deep bowl for dipping.
3. Be sure the Heat Switch is ON, and the unit is pre-heated.
4. Skewer a hot dog on a skewer stick.
5. Dip the hot dog into corn dog mixture.
6. Place a dipped hot dog into each of the five grid cavities.
7. Close and rotate grids 180° clockwise (the green handle will be on the bottom).
8. Turn Timer Knob to approximately 3-4 minutes.
9. When the unit beeps, rotate grids back to original position (the green handle will be on top) and remove Waffle Baked Corn Dog (may need to be cut apart).

OPERATING INSTRUCTIONS

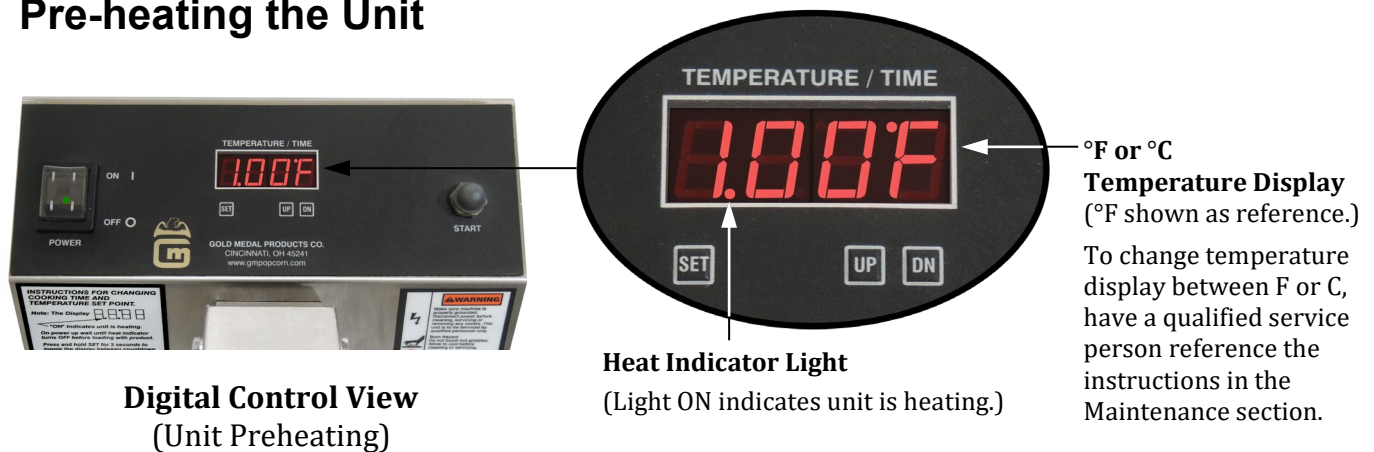
(For Digital Bakers)

For standard (non-digital) baker operating instructions, see Mechanical Baker section.

General Operating Instructions

1. **Always use fresh batter and do not allow it to warm up too much.**
2. During operation, frequent cleaning with a soft-bristled brush and re-seasoning the grids as needed, will ensure a great tasting product.
3. Leave the grids in the closed position whenever possible (open grids cause excessive carbon build-up).
4. **DO NOT** apply beeswax, paraffin, or any other waxes to grid surfaces.

Pre-heating the Unit



1. Flip the Power Switch to the ON position.
The display will read “Lo” until the unit reaches 75°F (24°C), and the Heat Indicator Light will turn ON and remain on until the unit reaches the set cooking temperature.
Note: The digital baker has a preset cooking temperature of 385°F (196°C), and cook time of 3 minutes (3:00). To change these settings, see Changing Cooking Time and Temperature Set Point section.
2. When the Heat Indicator Light goes OFF, the unit has reached the correct temperature and is ready for use.
Note: The Heat Indicator Light will continue to cycle OFF/ON during the baking operation.

Grid Seasoning

COATED (Non-Stick) Grids: After the initial seasoning of a new unit, coated grids do not need to be seasoned regularly. Depending on usage, or if coated grids have been scoured in the cleaning process, a very light spray of Seas'n-Kleen may be needed prior to the next use. Follow the steps listed to initially season new grids. **DO NOT** use metallic utensils on coated grids.

NON-COATED Grids: Prior to first use of a new baker, non-coated grids must be seasoned for at least 1½ to 2 hours for proper operation. Spray grids with Seas'n-Kleen; close the baker and wait 20 to 30 minutes. Open the baker; notice the grids are starting to turn dark. Repeat this process 3 to 4 times until fully seasoned. No silver will be visible on fully seasoned grids.

To Season Baker Grids: Follow the steps below to season baker grids prior to start-up for the day (and for the initial seasoning of coated grids):

1. Flip the Power Switch ON and allow the baker to pre-heat.
2. Open grids and lightly spray Seas'n-Kleen (Gold Medal Item No. 5524CN) on the grid surfaces.
3. Close the grids, then press the Start Button and allow the grids to season through one cook cycle without product.
4. If sticking occurs during baker operation, lightly re-spray Seas'n-Kleen on the grid surfaces.

Batter Preparation

While the baker is preheating, prepare the Belgian Waffle Mix (Gold Medal Item No. 5017, six 5 lb. bags per case) or Old Fashion Belgian Waffle Mix (Gold Medal Item No. 5018) according to the instructions on the product. (For Model 5044E Waffle Dog Baker mix instructions, see the Waffle Dog Machine Instruction section for preparing mix and for recipe specific baking times.)

Baking Instructions

Once the unit is pre-heated and the grids are seasoned accordingly, the unit is ready to bake. Cook time varies based on the mix that is used. To adjust the product cook time, see Changing Cook Time and Temperature Set Point section of this manual.

Note: Standard grid models take approximately 3-3½ minutes (3:00 to 3:30) to bake.
Removable grid models take approximately 4-4½ minutes (4:00 to 4:30) to bake.

1. Open the grid assembly and lightly season both grids with Seas'n-Kleen (for non-stick coated grid models, only spray as needed).
2. Pour desired amount of batter into the lower grid. Be careful not to overfill the grid with batter.
3. Close the top grid and rotate the grid assembly 180° clockwise until the positive lock stop is engaged (the green handle will be on the bottom).
4. Press the Start Button. The digital display will show the cook time countdown. When the countdown is complete, the unit will beep and the display will return to the temperature view (unless the time display was selected).
5. When the unit beeps, rotate the grid assembly 180° counterclockwise until the positive lock stop engages (the green handle will be on top).
6. Open the grids and remove the waffle.

- Note:** 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.

Changing Cook Time and Temperature Set Point

(For **DIGITAL** Bakers Only)

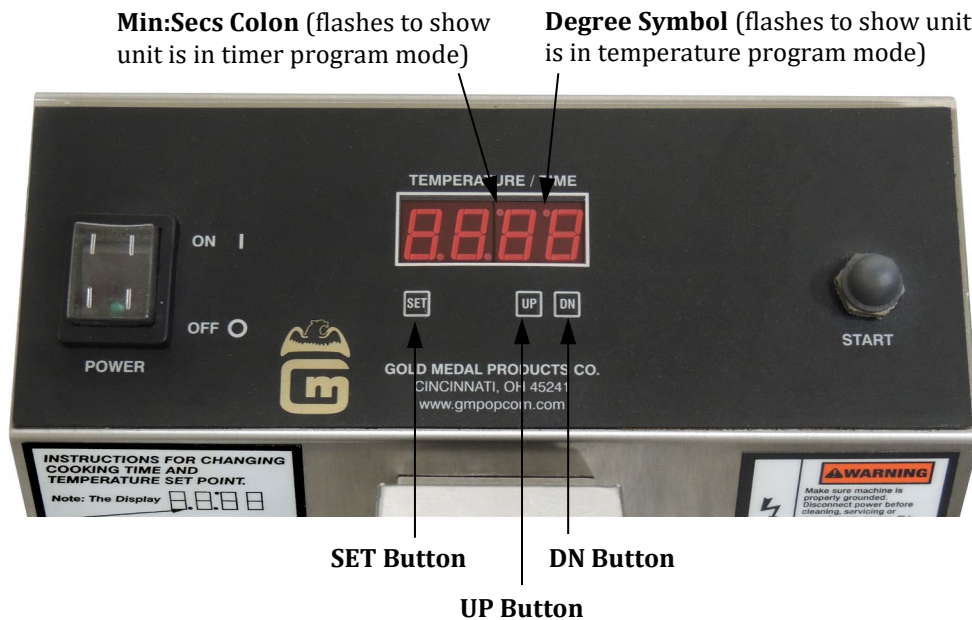
The cook time (3 minutes) and temperature set point 385°F (196°C) for this electronic baker are preset at the factory. To change the preset cook time or temperature, follow the instructions below.

To Change Cook Time

1. Press SET and DN for 3 seconds to display the time setting (X:XX, the min:secs colon will be flashing to show it is in timer program mode).
2. Press UP to increase the time setting. Press DN to 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 display the temperature set point (XXX°F, the degree symbol will be flashing to show it is in temperature program mode).
2. Press UP to increase the temperature setting. Press DN to decrease the temperature setting.
3. Press SET again to save the temperature set point.



Note: To change temperature display between F or C, have a qualified service person reference the instructions in the Maintenance section.

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.


Daily Cleaning/Removing Excess Carbon (Non-coated Models)

See next section for cleaning bakers with **non-stick coated grids**.

Follow directions below each day after use to clean and sanitize bakers with **non-coated grids**.

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Place a shallow drip pan under the grids. (For removable grid model, the grids may be removed and taken to the sink to clean.)
3. Open top grid, then wipe down both grid surfaces to clean, using a clean cloth dampened with hot water. A soft **PLASTIC** bristle brush may be used if needed.
4. Use a cloth sprayed with concession equipment cleaner (Gold Medal Item #2580 Watchdog Concession Equipment Cleaner) to wipe down the rest of the baker.
DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.
5. The drip pan may be taken to the sink to clean.
6. Re-season grids as described in Grid Seasoning section.

For EXTREME purposes only, to clean extra dirty grids, use a LIGHT coating of Kleen-Sweep (Gold Medal Item No. 2173CN) on grids **ONLY (DO NOT USE ON NON-STICK COATED GRIDS)**, then completely remove any Kleen-Sweep using a clean cloth dampened with hot water. Always discard the first waffle/cone made after using Kleen-Sweep.

	⚠ CAUTION
	DO NOT get Kleen-Sweep on skin, paint, floors, walls, or plastic tiles. DO NOT USE ON ANY COATED GRID OR COATED SURFACE! Use rubber gloves and protective eyewear when using Kleen-Sweep. If contact is made, wash immediately with water. Review all warnings on Kleen Sweep product prior to use. 029_061214



Daily Cleaning/Removing Excess Carbon (for Non-stick Coated Grid Models)



Follow the directions below each day after use to clean and sanitize baker units with **non-stick coated grids**.



Note: NEVER use Kleen-Sweep on non-stick coated grids. It can cause damage to the non-stick coating.



1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Place a shallow drip pan under the grids.
3. Open top grid, then wipe down both grid surfaces to clean, using a clean cloth dampened with hot water. A soft **PLASTIC** bristle brush may be used if needed.
4. Use a cloth sprayed with concession equipment cleaner (Gold Medal Item #2580 Watchdog Concession Equipment Cleaner) to wipe down the rest of the baker.
DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.
5. The drip pan may be taken to the sink to clean.

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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</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>014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>027_010914</p>

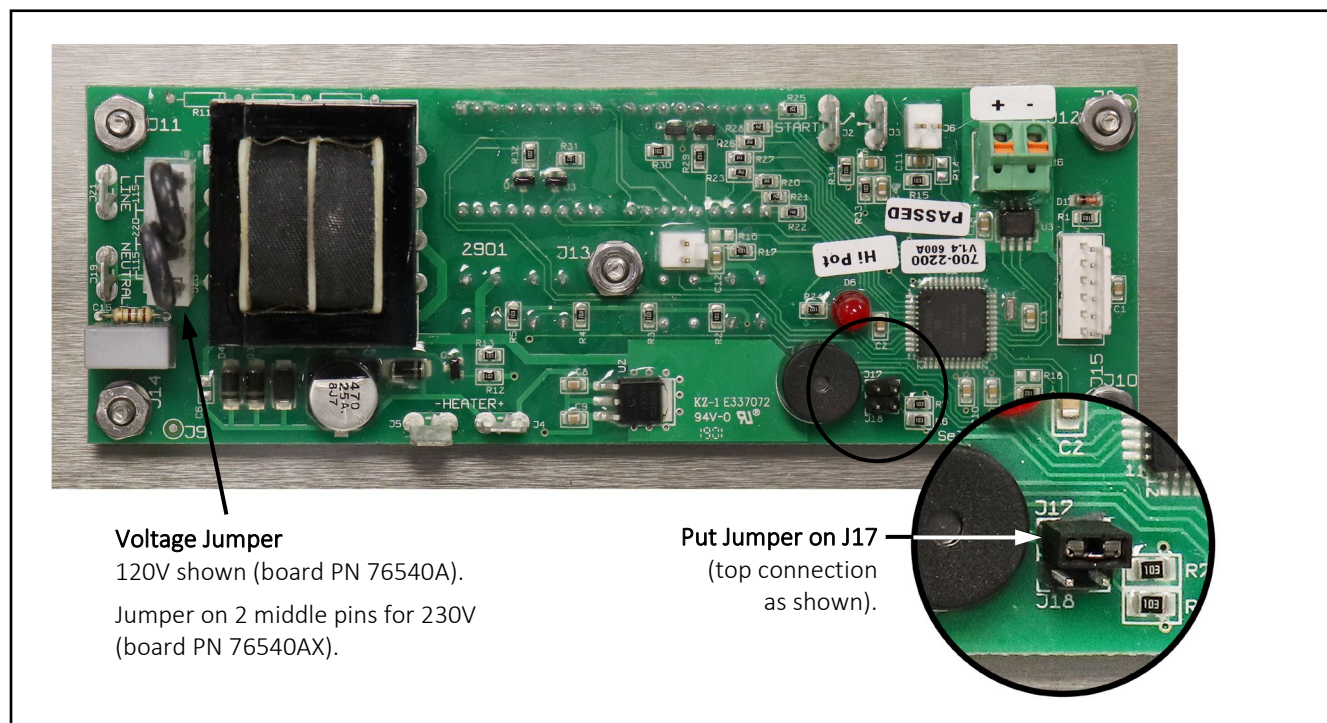
Baker - Temperature Display °F or °C

Part No. 76540A, 76540AX

The temperature display setting °F or °C is preset on the electronic baker control. The control must be changed between °F/°C by qualified service personnel only. A jumper is required to change the display setting.

Change the Temperature Display

1. Turn unit off and allow it to cool completely, then unplug unit from power source.
2. Remove back cover of control box to access the control board.
3. Place a jumper on connection J17, see image below.



4. Plug baker in and turn power switch ON, display shows **t oF**.
If display shows **J P r**, jumper is on wrong connection (bottom J18 connection), move it to J17.
5. Push SET, display shows **F**.
6. Push UP, display shows **C** (continue pushing UP to toggle between F and C).
7. Push SET to save setting (display shows **tc 1**, no further programming needed).
8. Turn power switch OFF and unplug the unit.
9. Remove jumper and reinstall back cover.

ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list. (General images may be used in manual for reference only.)
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:

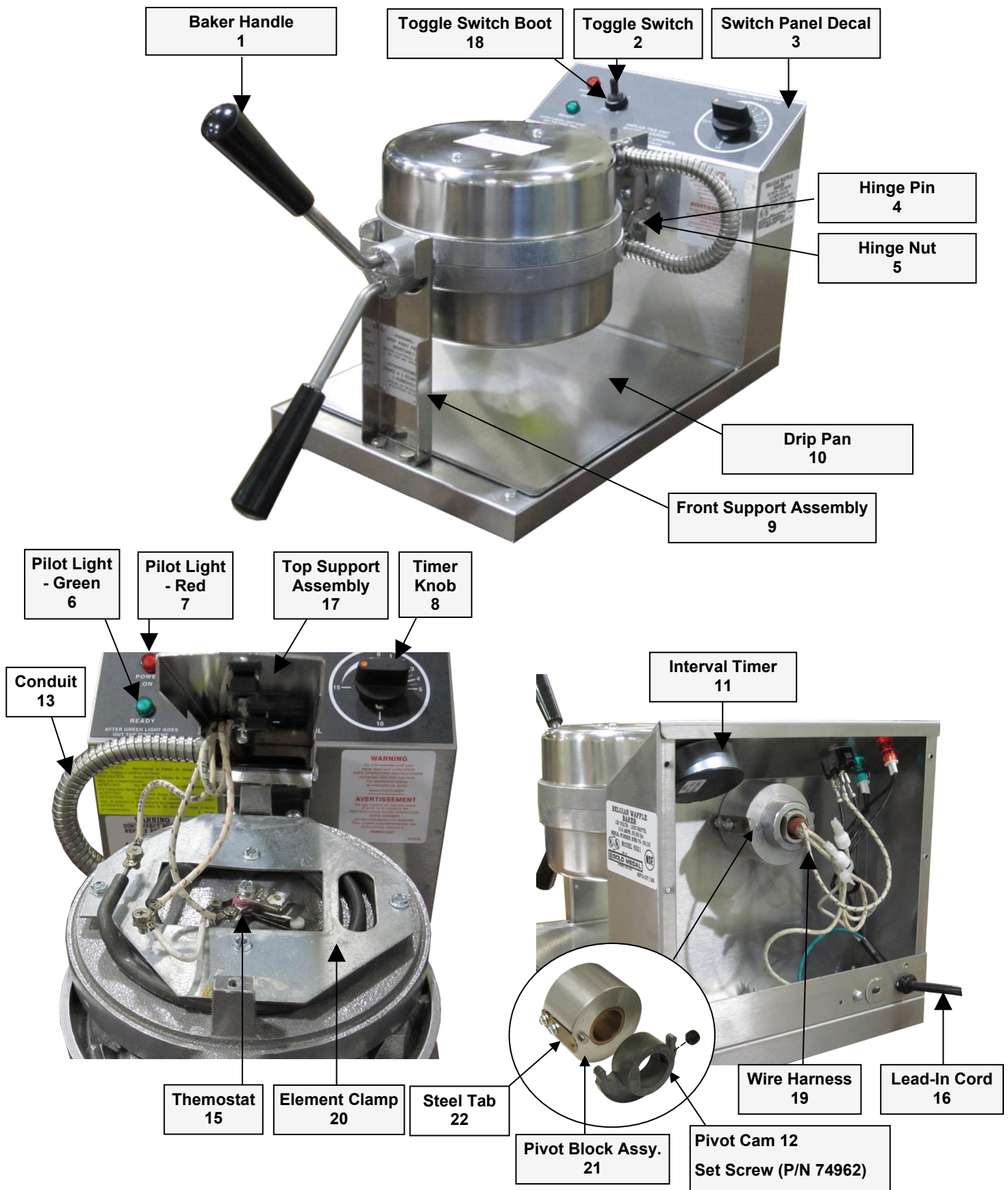
Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500

or, place orders at:

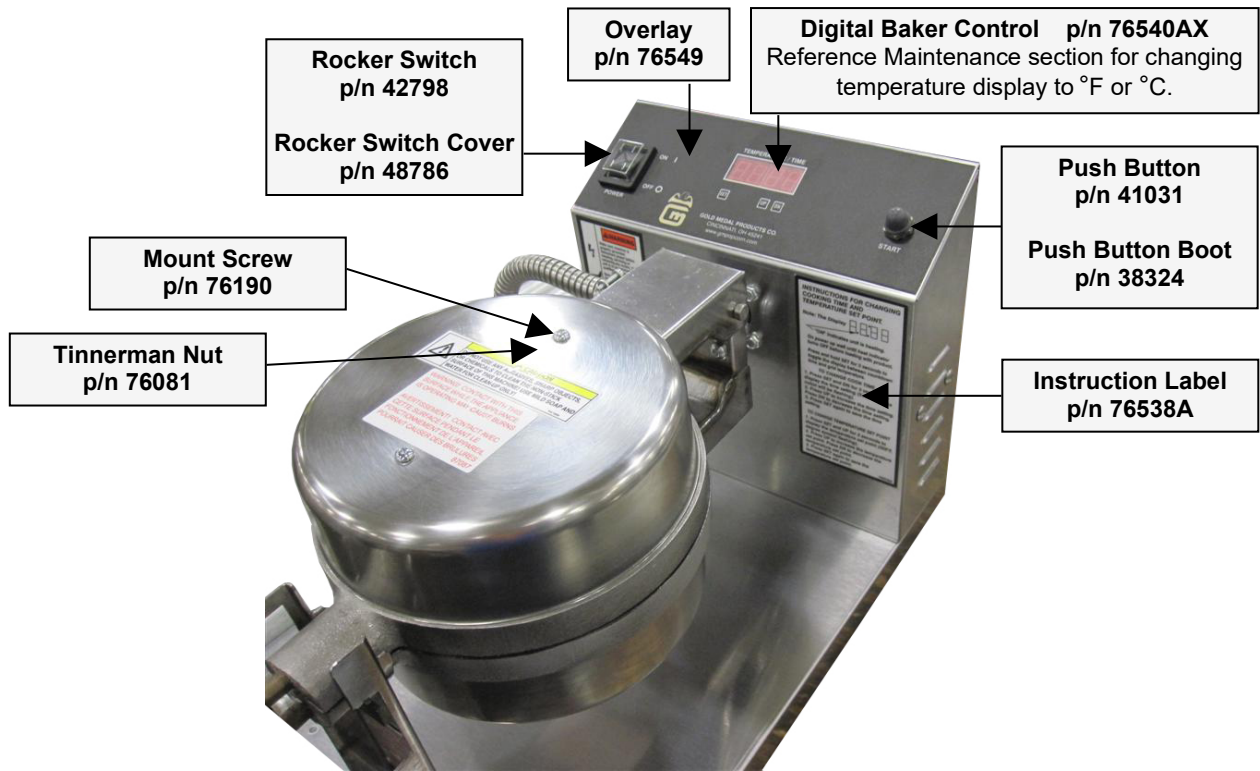
E-mail: info@gmpopcorn.com

Web Page: www.gmpopcorn.com

STANDARD GENERAL BAKER EXPLODED VIEW (Refer to parts list)



ELECTRONIC GENERAL BAKER EXPLODED VIEW



Rocker Switch
p/n 42798

Rocker Switch Cover
p/n 48786

Overlay
p/n 76549

Digital Baker Control p/n 76540AX
Reference Maintenance section for changing temperature display to °F or °C.

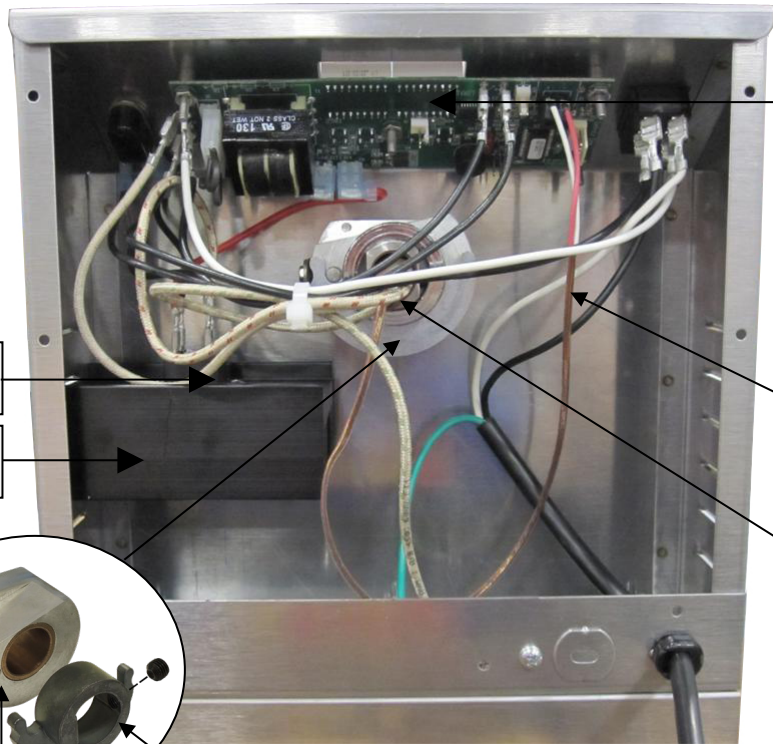
Push Button
p/n 41031

Push Button Boot
p/n 38324

Mount Screw
p/n 76190

Tinnerman Nut
p/n 76081

Instruction Label
p/n 76538A



Digital Baker Control
P/N 76540AX
Reference Maintenance section for changing temperature display to °F or °C.

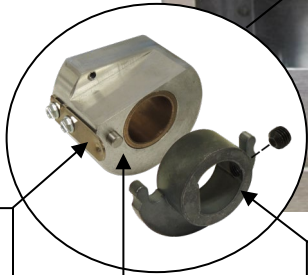
Relay
p/n 76542

Heat Sink
p/n 48673

Thermocouple Wires
P/N 76346
Fastens thermocouple to grid:
8-32 X 1/4 Screw **P.N. 42045**

Wire Harness (includes Silicone Sleeve, does NOT include Thermocouples
Square Bakers: P/N 76558E
Round Bakers: P/N 76558E

Ferrite Core (not shown)
P/N 55537



Steel Tab
P/N 76070

Pivot Block Assy.
P/N 17263

Pivot Cam P/N 106056
Set Screw P/N 74962

PARTS LIST – CABINET EXPLODED VIEW

Part Listing Number	Round Grid Models Part No.	Square Grid Models Part No.	Description
1	76075	76075	Black Handle (Green Handle P/N 67856)
2	74087	74087	Switch
3	76309	76309	Decal Switch Panel
4	76056	76056	Hinge Pin
5	76130	76130	Hinge Nut
6	41466	41466	Pilot Light, 240V Green
7	41032	41032	Pilot Light, 240V Red
8	76301	76301	Timer Knob
9	76086	76086	Pivot Bracket Assembly
10	76104	76104	Drip Pan (Not Shown)
11	76300	76300	Interval Timer
12	106056	106056	Pivot Cam
13	76651-11	76651-11	Stainless Conduit
14	See Table on next page		Element, 120V
15	76337 (Model 5042EX only, use PN 76288)	76089	Thermostat
	49076 (1" Screw) & 12123 (Int. Tooth LW)	49076 (1" Screw) & 12123 (Int. Tooth LW)	Thermostat Fasteners for 76337 or 76089
	Model 5042EX only, use PN 114021 (7/8" Screw) & 12123 (Int. Tooth LW)		Thermostat Fasteners for 76288 (Model 5042EX only)
16	42369	42369	Lead-in Cord
17	76224	76146	Top Support Assembly
18	76382	76382	Toggle Switch Boot
19	76557 (for Electronic use 76558E)	76558 (for Electronic use 76558E)	Wire Harness , includes Silicone Sleeve (Wire Harness for Electronic unit does NOT include Thermocouple)
20	76072	76189	Element Clamp
21	76065	76065	Pivot Block Assembly
22	76070	76070	Spring Steel Tab
	See Table on next page		Waffle Grid w/ Stop
	See Table on next page		Waffle Grid
	76145	76145	Front Support Assembly
	10096	10096	Front Support Glides (Inside Support Assy)
	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

PARTS LIST – CABINET EXPLODED VIEW (continued)

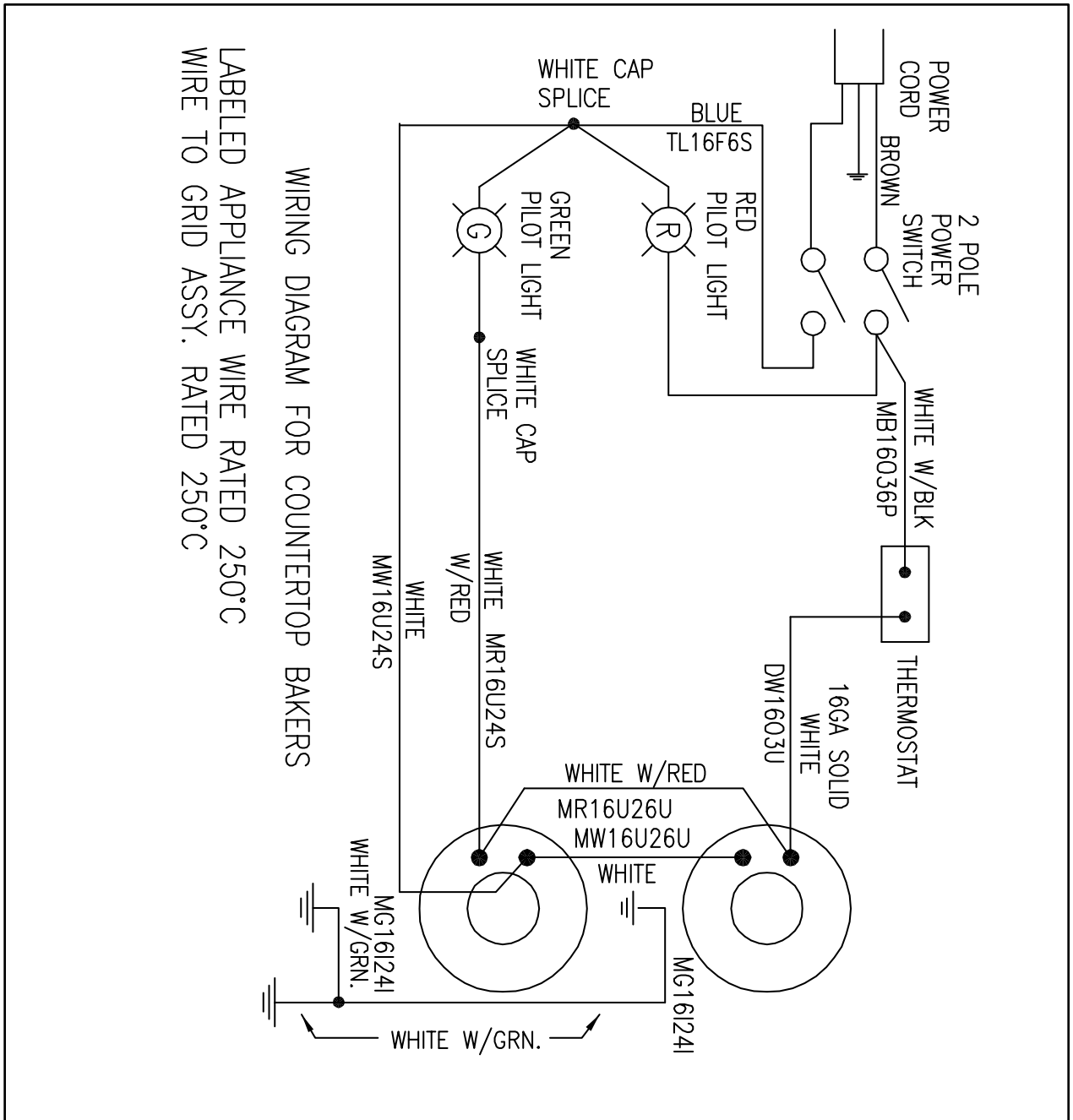
Part Listing Number	Round Grid Models Part No.	Round Grid Models Part No.	Description
	82135	82135	Conduit Bushing
	87315	87315	Silicon Sleeving, $\frac{3}{8}$ "
	76333	76333	Removal Knob (5042 Only)
	See Table Below	See Table Below	Grid Cover
	See Table Below	See Table Below	Grid Retainer
	See Table Below	See Table Below	Grid Retainer with Stop
	See Table Below	See Table Below	Removable Grid

Specific Model Part

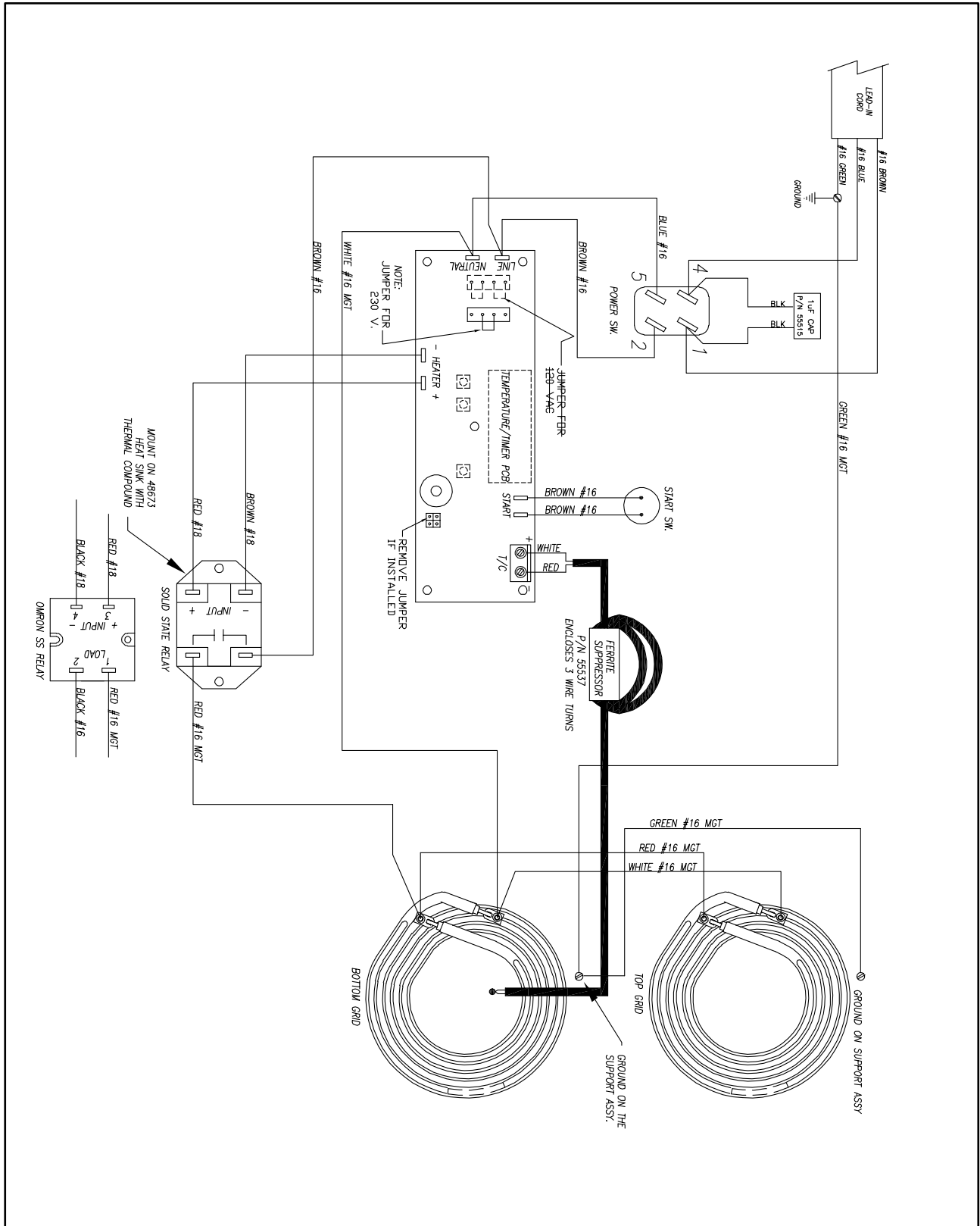
Model No.	Waffle Grid	Waffle Grid w/Coating	Waffle Grid with Stop	Coated Waffle Grid with Stop	Heat Element	Element Support	Data Plate	Grid Cover
#5021EX	76043	76043T	76042	76042T	76553EX	N/A	76082	76049
#5024EX, ETX	76159	76159T	76154	76154T	76554EX	76189	76193	76137
#5025EX	76374	N/A	76375	N/A	76389	76189	76388	76137
#5038EX	76253	N/A	76252	N/A	76554EX	76189	76267	76137
#5042EX	76284 (Retainer) 76299 (Grid Insert)	N/A	76285 (Retainer) 76299 (Grid Insert)	N/A	76553EX	76189	76290	76298
#5044EX, ETX	76263	76263T	76264	76264T	76554EX	76189	76205	76137
#5051EX	76383	N/A	76384	N/A	76389	76189	76385	76137
#5055ETX	N/A	76399T	N/A	76400T	76554EX	76189	76156	76137

*Electronic Data Plates Not Shown

Wiring Diagram (Mechanical)



Wiring Diagram (Digital)



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.



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