

GAS FRYER

Instruction Manual

Model #5099NS



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

GAS SAFETY PRECAUTIONS



DANGER

Gas is safe when used properly, but can be very dangerous when used improperly. We suggest that installation be carefully made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.



DANGER

Hot oil is dangerous—severe burns can result when hot oil contacts the skin. Hot oil is flammable—keep open flames away from hot oil and its vapors. Install a fire extinguisher near the fryer. Instruct 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 on the grease fire.



DANGER

Do not use a match or flame to check for leaks - you may cause a fire or explosion!



WARNING

Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING

Instructions on what to do when a user smells gas can be obtained from the local gas supplier. These instructions must be posted in a prominent location where the unit is to be operated.



WARNING

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



CAUTION

This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

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.

OPERATING INSTRUCTIONS

UNPACKING AND ASSEMBLY

After unpacking your GAS FUNNEL CAKE FRYER, set it on a counter where you intend to use it. Remove all tape.

Observe the following clearances:

Front and sides: 10 inches

Back and front: 10 inches

Ensure proper clearances for air supply and maintenance.

NOTE:

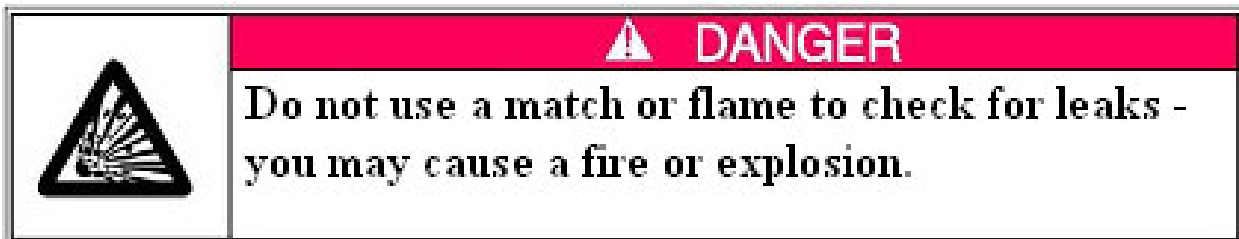
Locate the fryer on a base that is strong enough to safely support the fryer when full of oil. To restrain fryer use 3/8-16 bolts through the counter into tapped holes in the bottom of the fryer.

INSTALLATION:

When installing your GAS FUNNEL CAKE FRYER, you must conform with local codes, or in the absence of local codes, with National Fuel Gas code, ANSI Z223.1 (latest edition).

NOTE:

Some local codes may require ventilation hoods or automatic fire systems. During any pressure testing of the gas supply piping system at pressure equal to or less than ½ psig (3.45 kPa), the appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve. After installation, all gas connections must be checked for leaks with a soap solution.



TYPES OF GAS

The data plate is marked at the factory to indicate the type of gas the appliance uses. The 5099NS is designed for Propane only.

ALTITUDE RANGE:

The factory has sized the orifices for elevations up to 2000 feet above sea level. For high altitude applications, please contact Gold Medal customer service.



NOTE:

This fryer must be attached to a 100 pound LP cylinder.

This fryer will not operate properly on small (20-40 lb.) cylinders.

GAS PRESSURE

We have determined that optimum frying occurs when the gas pressure is adequate. For propane gas, we recommend a manifold pressure setting of 11 inches of water column.

The pressure is measured at the appliance when the main burner is ignited.

LIGHTING AND SHUT DOWN INSTRUCTIONS

Follow these steps to light your unit:

1. Turn the gas safety valve to the "PILOT" position.
2. Depress the button next to the safety valve handle.
3. Light the pilot burner with a household match. Continue to hold the safety valve button for approximately 30 -45 seconds. Release the safety valve button and the pilot burner will remain lit.
4. Turn the gas safety valve handle to the "ON" position. The main burner will ignite.
5. To extinguish both the pilot and the main burner flames, lift the lock button on the gas safety valve and turn the safety valve handle to the "OFF" position.
6. Should the burner become extinguished because of the high-limit tripping, shut off the gas supply until the fryer cools down, then re-ignite.

If the pilot is turned off, a 5 minute shutdown period is required before relighting.

FILLING THE OIL TANK

The tank will hold 50 lbs. of cooking oil. The surface on this amount of oil will be approximately 2 $\frac{3}{4}$ inches above the bottom of the tank.

NOTE:

Cooking oil expands upon heating. Do not overfill the tank as overfilling could result in a dangerous situation.

ORDERING SPARE PARTS

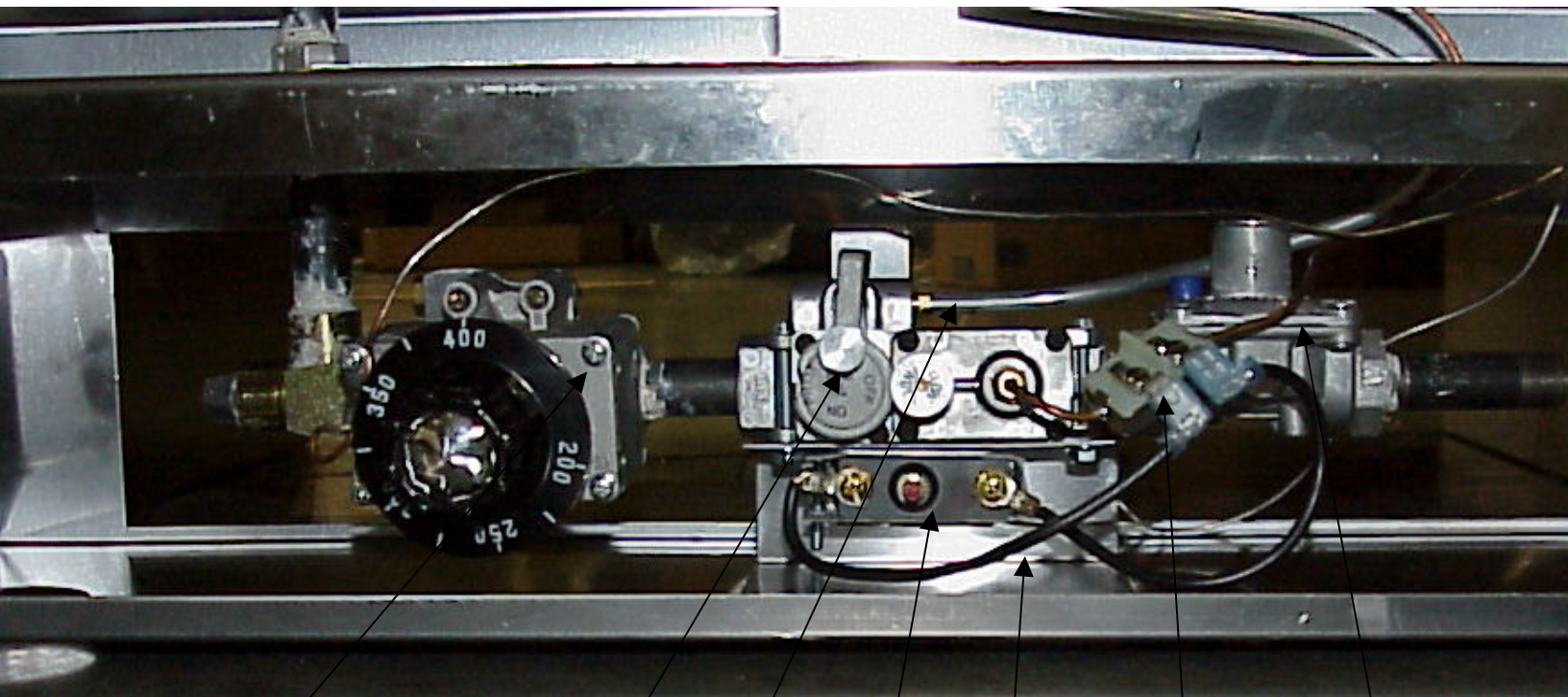
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address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

GAS FUNNEL CAKE FRYER



Control Valve
P/N/ 89679

Safety Valve
74027

Aluminum Tube
P/N 74561

High Limit Control
P/N 89615

Wire Assy.
P/N 89767

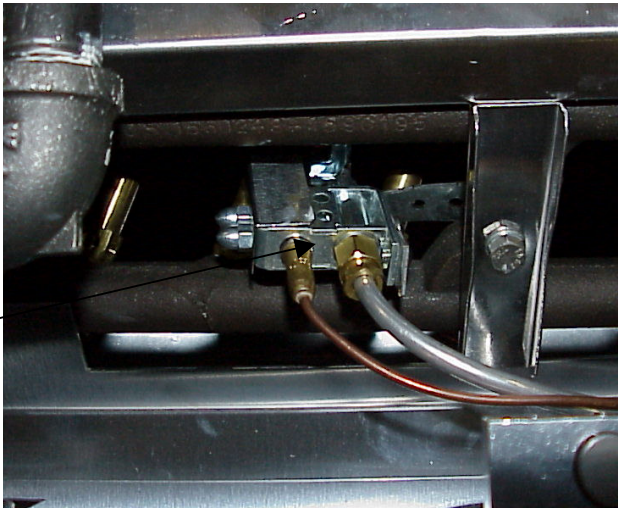
Thermocouple
P/N 89762

11 in. w.c. regulator
P/N 89916

Not Shown:

89166	Burner with Tips
89920	Regulator with 5 foot hose
4300	Dial Thermometer
8055	Fine Mesh Skimmer
89014	Tank Drain Valve

Pilot Burner Assy.
P/N 74032
Bracket - 89754



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.

NOTE: This equipment is manufactured and sold for commercial use only.



GOLD MEDAL PRODUCTS COMPANY
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