Checking For Gas Leaks

After making any gas connection, or after performing any work on the gas train, **ALWAYS** check ALL gas connections for leaks with a soap solution.

⚠ DANGER

Do NOT use a match or flame to check for leaks – you may cause a fire or explosion! When gas connections are complete, have a qualified professional wire the unit to a power source which will carry the current specified on the unit's data plate.

1. Apply **SOAP BUBBLES** to all connections and pressurize the gas line to check for leaks. Perform this test outdoors away from any flames or sparks.

   DO NOT use a flame to check for gas leaks.

2. It is recommended to check your flexible gas lines and gas fittings for wear and tear on a frequent basis. Stop using the appliance immediately if damage is found, and contact a qualified professional to inspect and correct any issue.
3. Securely route all gas lines away from flames and high temperature areas.
4. Contact Gold Medal Technical Support, or a qualified Gas Service Technician with any questions.

Altitude Range

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

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 10 inches of water column. The pressure is measured at the appliance when the main burner is ignited.

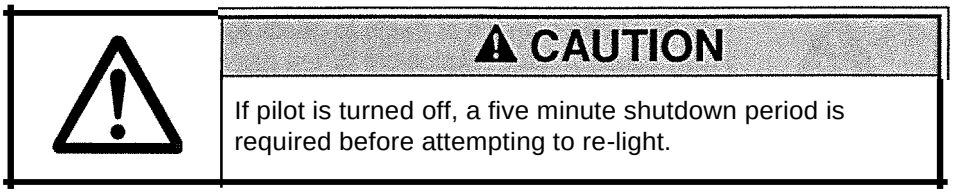
Lighting and Shutdown Instructions

Follow these steps to light your unit:

1. Turn the gas safety valve to the "PILOT" position.
2. Depress the safety valve button next to the safety valve handle. Hold this button down for 30-45 seconds.
3. Light the pilot burner with a household match. Continue to hold the safety valve button for approximately 20 seconds. Release the safety valve button and the pilot burner will remain light
4. Turn the gas safety valve handle to the "ON" position. The main burner will ignite.

Follow these steps to shut down your unit:

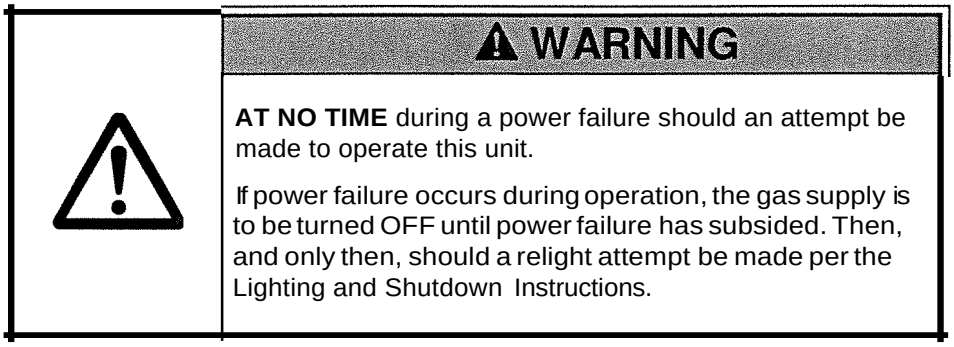
1. To extinguish both the pilot and the main burner flames, pull the lock button on the gas safety valve, and turn the safety valve handle to the "OFF" position.
2. Should the burner become extinguished because of the high-limit tripping, shut off the gas supply until the unit cools down, then re-light.



If the Flame Goes Out

Ifthe flame goes out, a **five minute shutdown period is required before attempting to re-light.**

1. Check to see if you are out of gas.
2. Check to see if the thermocouple is in the proper position.



Filling the Tank with Oil

The tank will hold about 50 lbs. of cooking oil. Fill the tank to the maximum fill line.

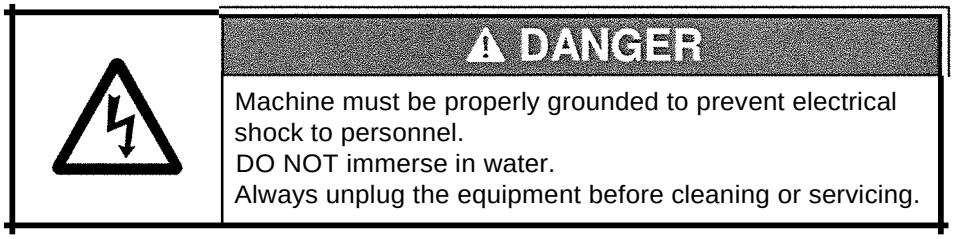
NOTE: Cooking oil expands upon heating. **DO NOT** overfill the tank as overfilling could result in a dangerous situation.

Hot oil is dangerous - be sure you have thoroughly read the Safety Precautions of this manual.

DO NOT allow water to contact oil. Failure to keep water away from oil may result in explosion and severe burns. Do not operate in the rain or near any source of water. Make sure appliance is completely dry after cleaning, including inside any drain valves. Only cook product intended for this appliance. Do not attempt to cook products with high water content or with surface moisture present.

CARE AND CLEANING

1. Follow burner shutdown instructions, and allow unit to cool before cleaning.
2. Make sure to clean all of the pans in order to sanitize them before each use.
3. Do not leave water in the pans overnight.
4. Clean the stainless steel covers with stainless steel cleaner. Gold Medal Products Co.'s Watchdog Stainless Steel Polish (P/N 2088) is recommended.
5. Clean the unit with soap and hot water.



Good sanitation practice demands that all food preparation equipment be cleaned regularly. A clean looking, well-kept machine is one of the best ways of advertising your product.

Supplies Needed

90 ounces of Water (for 40 servings), 10 gallons vegetable/corn oil, mixing bowl, mixer or large spoon, a pourer to pour the made mix into the molds and toppings

Fill fryer tank with frying oil ½ inch below the fill line on the tank.

Set the control to 375 degrees.

Place 90 ounces of cold water in the mixing bowl

Slowly add Funnel Cake mix (5lbs) to the cold water as you blend with hand wire whisk or machine mixer at slow speed. Blend until batter is smooth. Pour batter into a pitcher

Yield will be approximately 40 funnel cakes

Place funnel cake molds into the fryer filled with oil

Pour batter into mold starting with circle of batter near the outer edge of mold, then making zig-zag overlapping design tied int the outer edge circle of batter you started with. Do not fill mold since batter expands as it cooks.

Turn funnel cake over when golden brown (approx.. 30 seconds)

Top with any kind of your favorite toppings.

Store any leftover batter in refrigerator.

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