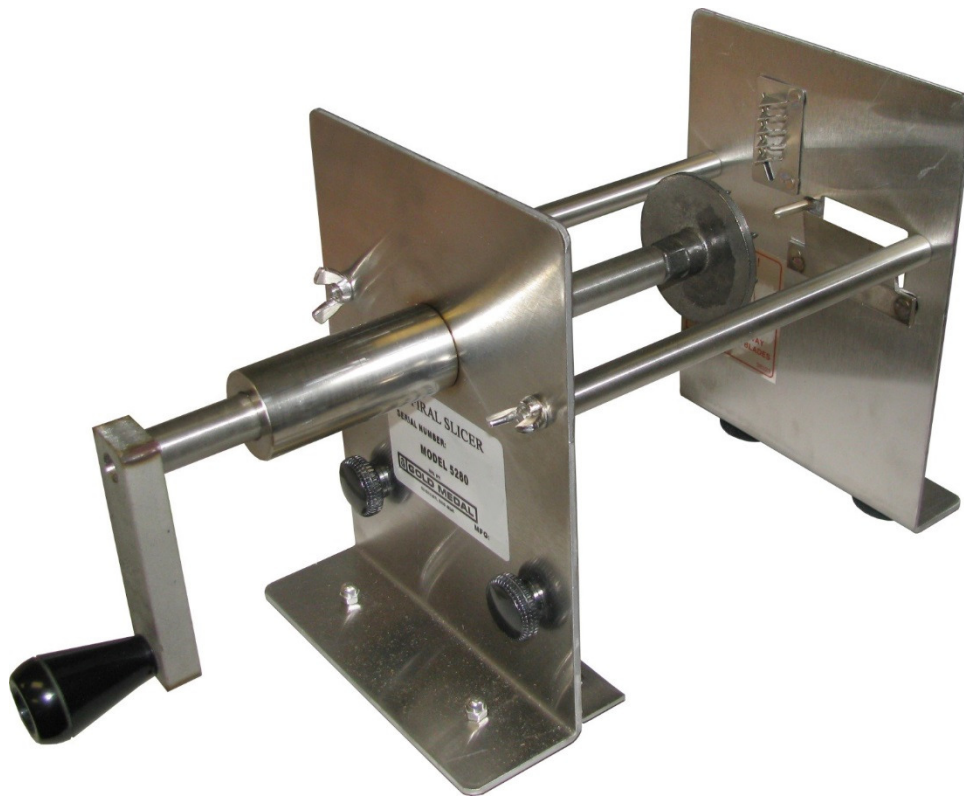




Instruction Manual

Spiral Fry Cutter



Model No. 5280







GOLD MEDAL® PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

SAFETY PRECAUTIONS



	 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. 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_051514</p>

	 WARNING
	<p>This machinery contains sharp blades. Keep hands and body parts clear at all times.</p> <p style="text-align: right; font-size: small;">037_103114</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
	<p>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.</p> <p style="text-align: right; font-size: small;">012_010914</p>



SAFETY PRECAUTIONS (continued)

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

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.)

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

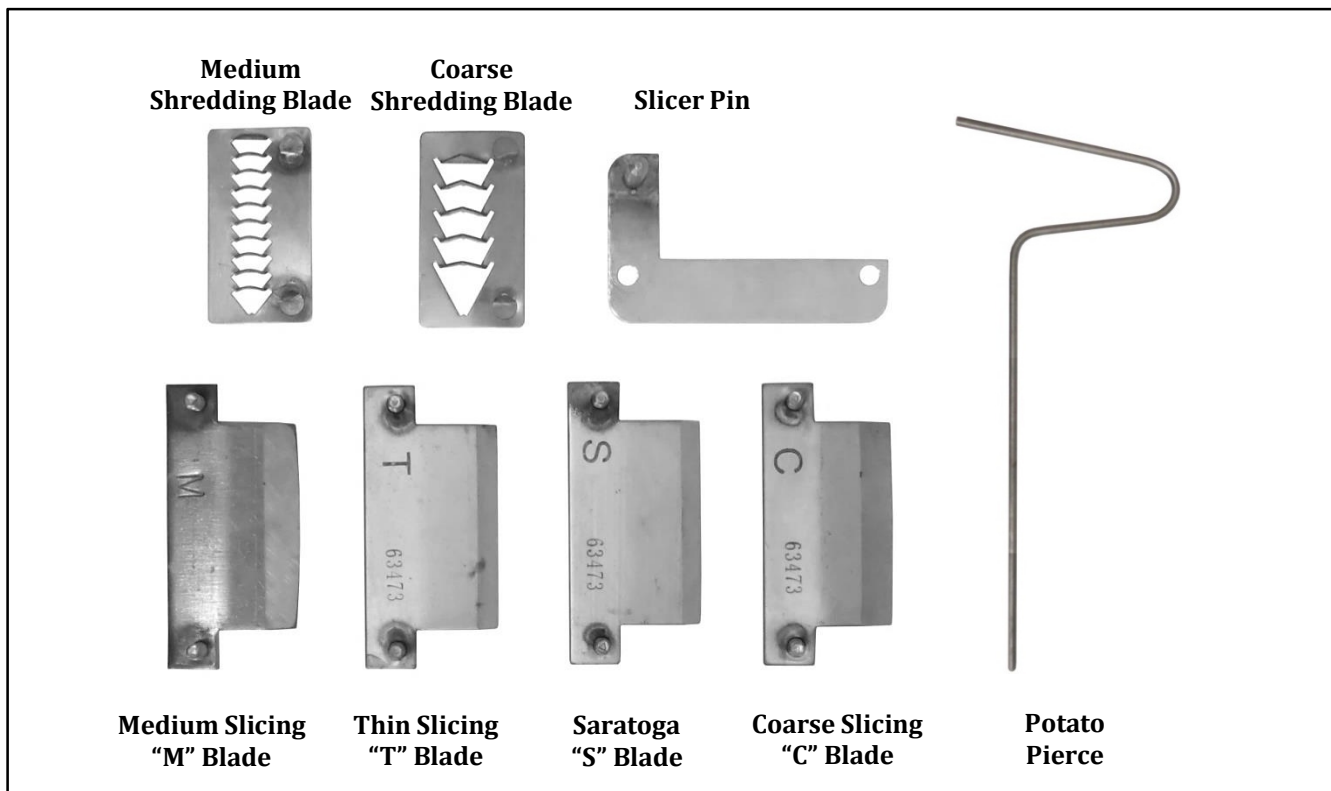
Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

5280: Manually operated Spiral Fry Cutter.

Items Included with this Unit

The Spiral Fry Cutter comes with the Cutting Blades, Slicer Pin, Potato Pierce, and Wood Skewers shown below. The unit is shipped from the factory with the Coarse "C" Blade, Coarse Shredding Blade and the Slicer Pin already mounted on the unit. See Blade Description and Blade Assembly sections for individual blade descriptions and assembly instructions.



Setup

This unit has been completely assembled and tested at the factory.

1. Remove all packaging and tape prior to mounting the unit (see Unit Mounting Instructions).
2. By default the unit is shipped with the “C” Blade, Coarse Shedding Blade, and the Slicer Pin installed in the unit. To change the blades, see the Blade Assembly section.

Unit Mounting Instructions

The Spiral Fry Cutter must be mounted to the work surface for operation. See below for unit mounting options and instructions.

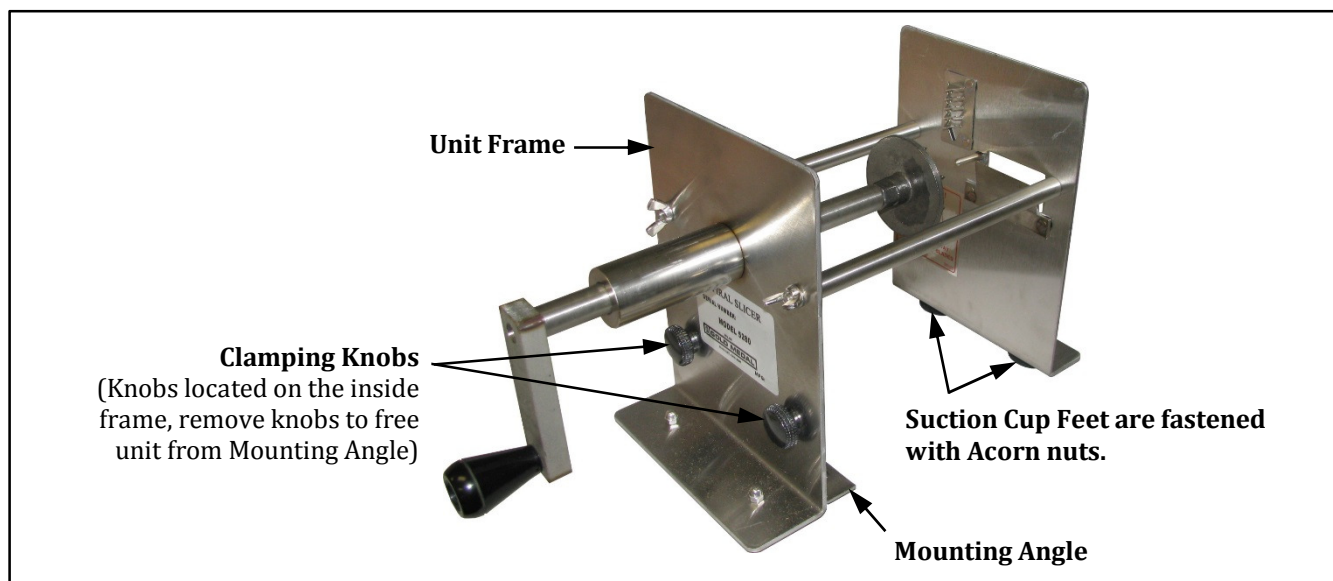
Suction Cup Mounting

The Spiral Fry Slicer is shipped from the factory with 4 suction cup feet which allow the unit to be attached to a smooth (unpolished), level surface.

Semi-Permanent Mounting

A semi-permanent mounting angle comes pre-attached to your slicer with two clamping knobs. The clamping knobs allow the unit to be removed from the mounting bracket and reattached as needed. To use the semi-permanent mounting system follow the steps below:

1. Remove the suction cups from the bottom of the unit (see image below).
2. Remove the mounting angle from the slicer unit by removing the clamping knobs.
3. Securely bolt the mounting angle to the surface it will be used on.
4. Reattach the unit to the mounting angle using the clamping knobs; be sure knobs are tightened completely.





Permanent Mounting

The unit can be permanently mounted to a surface by following the Semi-Permanent Mounting instructions, and additionally bolting the frame to the surface.

Note: Permanent mounting the machine may be in violation of health codes and is not recommended. Check with the local Health Department before permanently mounting this unit.



Blade Description

The Spiral Fry Slicer comes with 4 Slicing Blades, 2 Shredder Blades, and a Slicer Pin. See below for all blade descriptions and their uses. See Blade Assembly section on the next page for instructions on changing the blades.

Slicing Blade Descriptions

Any of the 4 slicing blades may be used alone.

“T” Blade – Thin slicing blade for ribbon fries (Part No. 82827)

The “T” Blade has a slight bend in it and will make slices approximately 1/8” thick. Use this blade with the Slicer Pin to make ribbon fries.

“S” Blade – Thin slicing blade for Saratoga Swirls® (Part No. 63640)

The “S” Blade has a slight bend in it and will make slices approximately 1/8” thick. Use this blade with a wooden skewer to make Saratoga Swirls.

“M” Blade – Medium slicing blade (Part No. 82826)

The “M” Blade has a slight bend in it and will make slices approximately 3/16” thick. Use this blade with the Medium Shredding Blade and Slicer Pin to make hash brown type continuous strands for hash browns or “Spider Web” potato pancakes.

“C” Blade – Coarse slicing blade (Part No. 82825)

The “C” Blade has a 12 degree bend in it and will make slices 1/4” thick. Use this blade with the Coarse Shedding Blade and the Slicer Pin to make spiral fries. Use the “C” Blade and the Slicer Pin only to make the “Exploding Onion”.

Shredding Blade Description

The shredding blades must be used with a Slicing Blade. The Slicer Pin (Part No. 82814) is always used, EXCEPT when making Saratoga Swirls.

Medium Shredding Blade (Part No. 82818)


The Medium Shredding Blade has 10 cutting teeth. Use this blade with the “M” Blade and Slicer Pin to make hash brown type continuous strands for hash browns or “Spider Web” potato pancakes.

Coarse Shredding Blade (Part No. 82819)

The Coarse Shredding Blade has 5 cutting teeth. Use this blade with the “C” Blade and Slicer Pin to make spiral fries.

Blade Assembly

Follow the instructions below for removal and installation of the cutting blade assembly. See previous section for blade descriptions and their uses.

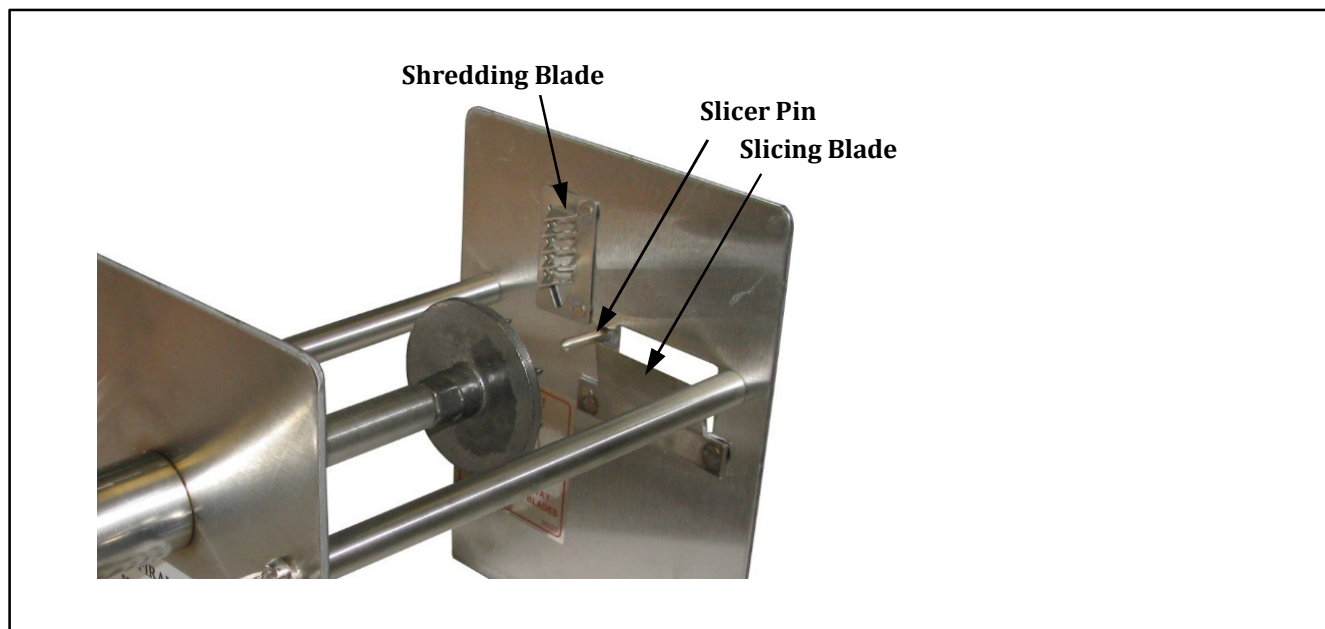
	WARNING
	This machinery contains sharp blades. Keep hands and body parts clear at all times.

037_103114

Changing the Blades

Slicing Blades must always be mounted horizontally (fasten with hex nuts to prevent the product from catching while slicing). Shredding Blades must always be mounted vertically (fasten with wing nuts). Installation of the blades in any other orientation will result in the unit being non-functional (see image below).

1. Remove the nuts securing the blade, and then remove the blade.
2. **Caution:** Blades are sharp; always use caution when changing, cleaning, or handling.
3. Install the next blade; mount from the interior side allowing the studs to pass through the frame and be secured on the exterior side.
4. If a Slicer Pin is used, slide the pin weldment onto the slicing blade studs on the exterior side of the frame allowing the pin to pass through to the interior (see image below).
5. Securely fasten all blades with the appropriate hex nuts or wing nuts.

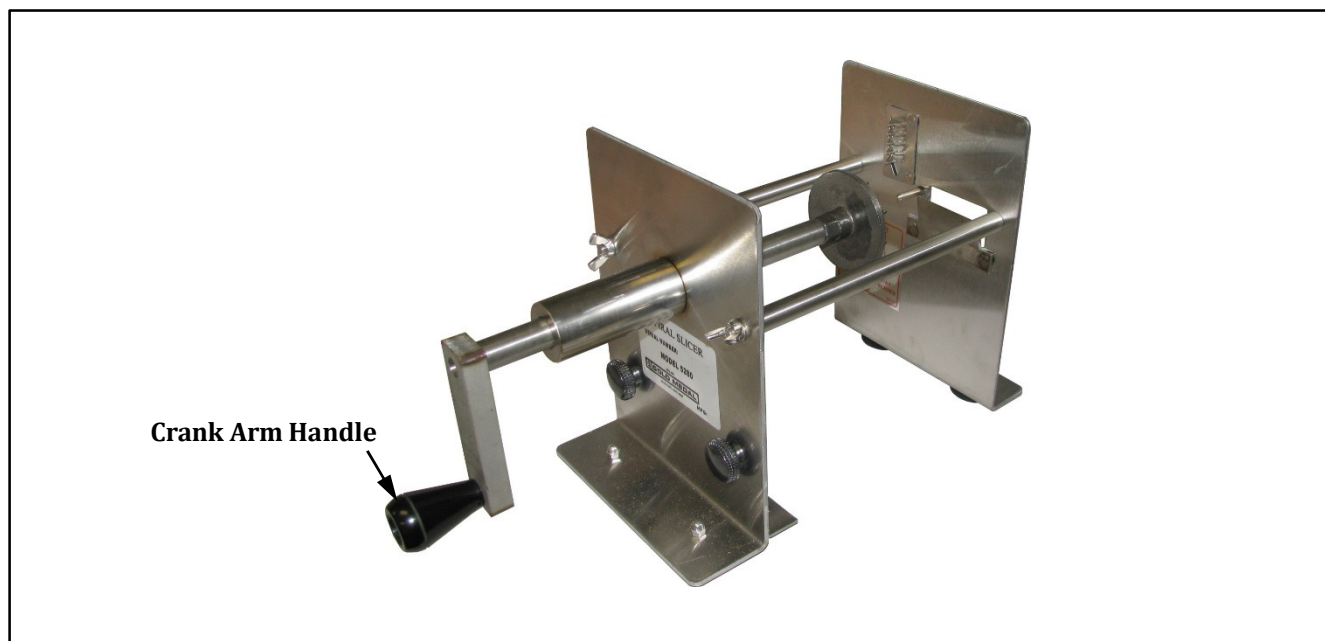


OPERATING INSTRUCTIONS

Controls and Their Functions

CRANK ARM HANDLE

The Crank Arm Handle is located in front of the unit for rotating the drive plate while the operator pushes the slicer along the slide rails.





Operating the Spiral Slicer

Making Saratoga Swirls

The Shredding Blade and Slicer Pin (if installed) must be removed from the unit. Install the “S” Slicing Blade to make Saratoga Swirls. Position the blade to the upper side of the blade mounting holes for proper cutting of Saratoga swirls. If the swirls are not loading onto the skewer properly, check the slicing blade mounting and adjust it to its maximum height.

1. Cut about a 1/2" piece of the potato from one or both ends.
2. Use the Potato Pierce to create a hole through the potato, then insert a Wood Skewer (Part No. 4159) into potato until it protrudes from opposite end of potato about 1/2".
3. Feed the long, empty portion of the skewer through the open slot next to the cutting blade.
4. Place the short, 1/2" end of the skewer protruding from the potato into the hole in the drive plate and firmly seat the potato onto the spikes of the drive plate.
5. Turn crank arm handle clockwise and advance the potato towards the blade until it is fully engaged with the slicing blade.
6. Firmly crank until the drive assembly stop advancing. A small slice of potato will be left on the drive plate; carefully remove before starting another potato.

For a video tutorial on making Saratoga Swirls, visit gmpopcorn.com/tutorial-videos.



For All Other Applications

Mount the appropriate blade or blade combination and the slicer pin on the unit according the product being made (see Blade description and Blade Assembly sections).

1. Cut about a 1/2" piece of the potato (or vegetable of choice) from each end.
2. Firmly seat the potato (vegetable) on the drive plate.
3. Move the potato and drive assembly toward the blades.
4. Insert the center pin into the potato.
Note: Do not bury the center pin, the shredding blade or cutting blade into the potato. This will result in poor performance.
5. Turn crank arm handle clockwise and advance the potato towards the blade until it is fully engaged with the slicing blade.
6. Firmly crank until the drive assembly stop advancing. A small slice of potato will be left on the drive plate; carefully remove before starting another potato.



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. <small>025_020314</small>

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.

Follow the directions below to clean and sanitize the unit each day after use.

1. Carefully remove all excess food from the blades and drive plate.
Caution: Blades are sharp; always use caution when changing, cleaning, or handling.
2. The cutting blades and slicer pin may be disassembled and taken to the sink to clean.
3. Clean the unit with a soft cloth, dampened with soap and hot water.
4. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).
DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.
5. Thoroughly dry unit, then reassemble.





Troubleshooting



Issue	Possible Cause	Solution
Blades Not Cutting Correctly	A. Blade orientation. B. Blades are loose. C. Blade adjustment for Saratoga Swirls.	A. The cutting blade must be mounted horizontally (fasten with hex nuts) and the shredder blade (if used) must be mounted vertically (fasten with wing nuts) for proper operation. Reference the Blade Assembly section of this manual for correctly mounting and fastening the blades. B. All blades must be completely tightened for use. C. When making Saratoga Swirls only the “S” Blade should be used and it should be positioned at the high side of the mounting holes. Reference Making Saratoga Swirls section of this manual.



MAINTENANCE INSTRUCTIONS

	 DANGER
	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. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment. <small>014_051514</small>

	 WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. <small>011_051514</small>

	 CAUTION
	THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH THIS EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR. <small>027c_051514</small>



ORDERING SPARE PARTS

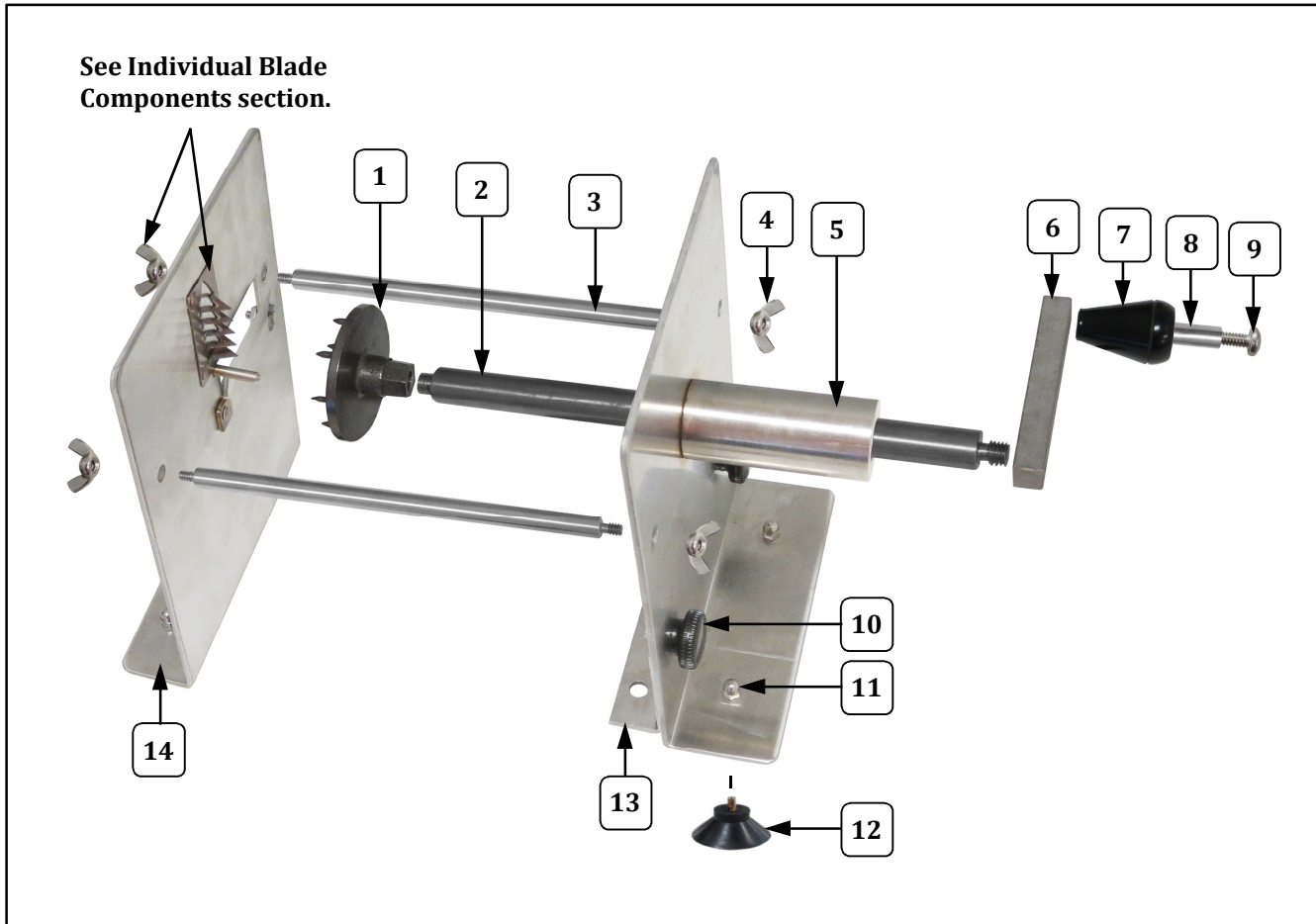
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. Address all parts orders to:

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

Or, place orders by phone or online:

Phone: (800) 543-0862
(513) 769-7676
Fax: (800) 542-1496
(513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com

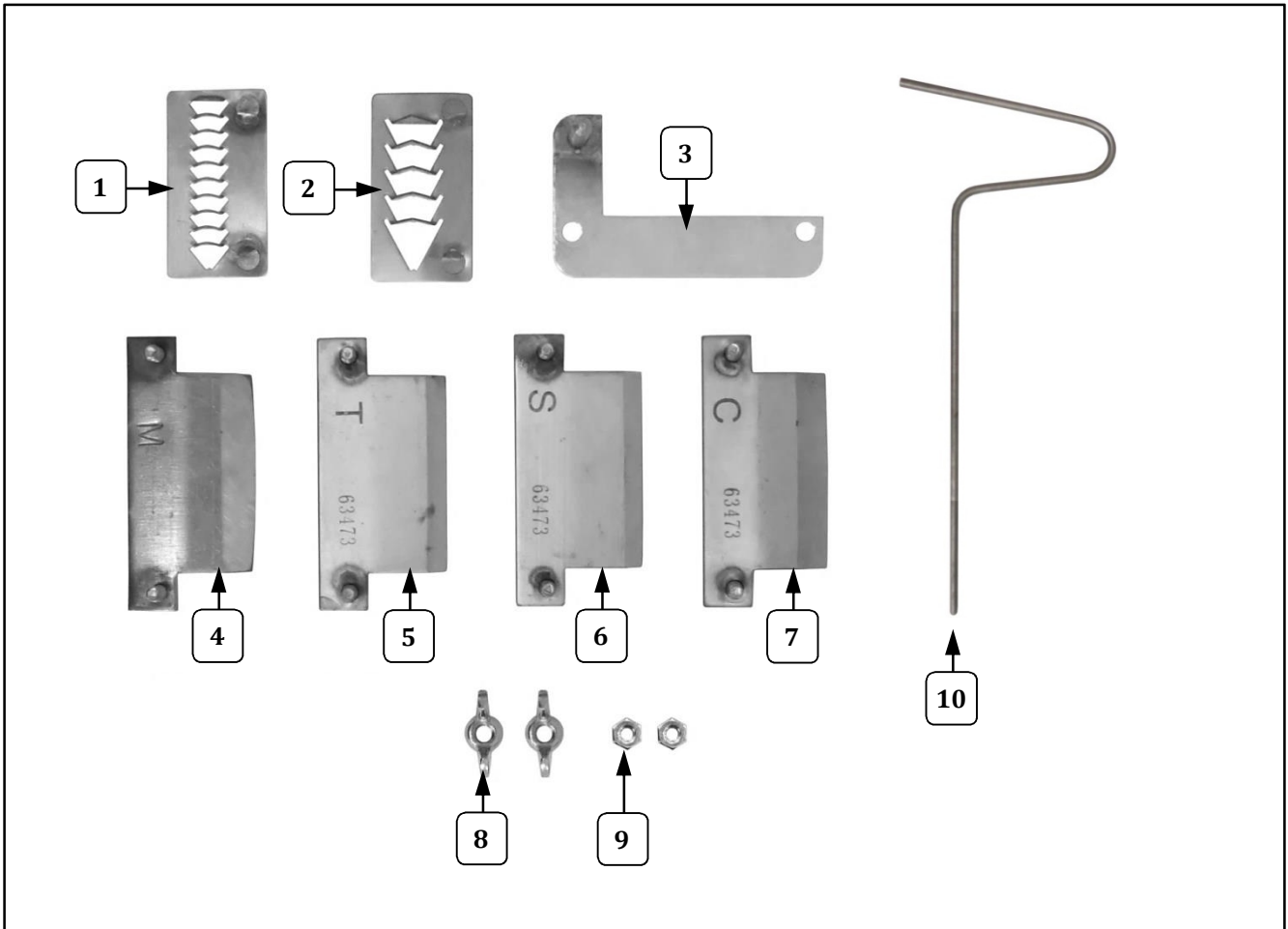
Spiral Fry Cutter



Item	Part Description	Part No.
		5280
1	DRIVE PLATE	82816
2	DRIVER	82811
3	FRONT SUPPORT ROD	82805
4	1/4-20 ST STL WING NUT	12466
5	SUPPORT STAND WELDMENT	82810
6	CRANK ARM	82803
7	KNOB HANDWHEEL	12368
8	TUBE HANDWHEEL PIVOT	12369
9	1/4-20 X 2 PAN HD PH M/S	12384
10	CLAMPING KNOB	82864
11	8-32 ACORN NUT SS	12385
12	RUBBER SUCTION FOOT	44017
13	STOP ANGLE	82859
14	ASSEMBLY PLATE	82808



Individual Blade Components and Accessories



Item	Part Description	Part No.
		5280
1	MEDIUM SHRED BLADE WELDMENT	82818
2	COARSE SHRED BLADE	82819
3	SLICER PIN WELDMENT	82814
4	MEDIUM SLICING BLADE WELDMENT	82826
5	THIN SLICING BLADE WELDMENT	82827
6	SARATOGA BLADE	63640
7	COARSE SLICING BLADE WELDMENT	82825
8	8-32 WING NUT	89126
9	8-32 HEX NUT	89129
10	POTATO PIERCE	63530



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.



GOLD MEDAL[®] PRODUCTS CO.

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