



Instruction Manual

Fence Grills

Model No. 8160EX, 8161EX, and 8162EX Series







GOLD MEDAL[®] PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 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. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</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>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p>009_092414</p>



	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>



	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>022_060215</p>



SAFETY PRECAUTIONS (continued)

	 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. <small>012_010914</small>

	 WARNING
	This machine is NOT to be operated by minors. <small>007_010914</small>

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.

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.

Model Series Description

8160EX: Export, Small Flat Fence Grill (same width as 8162EX, but longer depth), unit has 2 Heat Controls.

8162EX: Export, Small Flat Fence Grill, unit has 1 Heat Control.

8161EX: Export, Large Flat Fence Grill, unit has 2 Heat Controls.

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed and breakfast or other residential type environments.

Setup

Your new Fence Grill is fully assembled and tested at the factory.

1. Remove all packaging and tape.
2. Wipe grill clean prior to operation by using a damp washcloth.
3. Place fence on grill by aligning the pins on the grill with the slots in the fence.





Electrical Requirements

The following power supply must be provided:

8160EX, 8162EX: 230 Volts, 1750 Watts, 50Hz.



8161EX: 230 Volts, 1700 Watts, 50Hz.

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	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008 051514</p>

Your electrician must furnish sufficient power for proper machine operation. 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.

	 CAUTION
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p>039 080614</p>

OPERATING INSTRUCTIONS

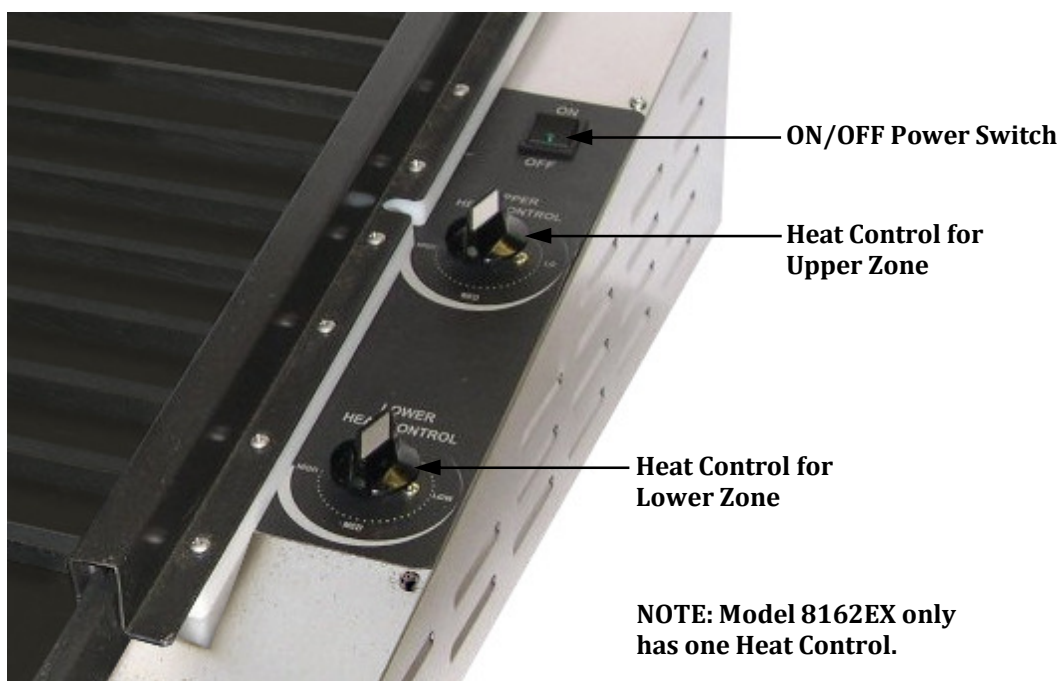
Controls and Their Functions

ON/OFF POWER SWITCH

Provides power to the Motor and the Heat Control(s). Switch has a built in pilot light to indicate that there is power to the unit.

HEAT CONTROLS

Models 8160EX and 8161EX have two Heat Controls which cover the upper and lower zones; Model 8162EX has one Heat Control. These controls have a positive OFF and are variable from low to high.







Operating Instructions

1. Be sure grill surface is clean, and fence is placed on grill and aligned with pins.
2. Turn the Power Switch ON.
3. Turn Heat Control(s) fully clock-wise to “High” position.
4. Pre-heat the grill for 15 minutes.
5. Place pre-cooked product on grill between the fence rails.
6. Cook for 20-30 minutes and check product temperature with cooking thermometer (should be 150 Degrees F). Adjust heat as necessary to raise the temperature of the food to 150 Degrees Fahrenheit.
7. Carefully remove and serve product.



Care and Cleaning

	<div data-bbox="803 302 1024 344"> DANGER</div> <p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing.</p> <div data-bbox="1281 449 1373 468">025_020314</div>
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	<div data-bbox="795 529 1034 571"> WARNING</div> <p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <div data-bbox="1281 655 1373 674">009_092414</div>
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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. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Take fence off the cooking surface and clean it with mild soap and hot water.

DO NOT use oven cleaners or abrasive materials (e.g. steel wool or abrasive pads) on cooking surface, fence, or stainless steel body.

3. Empty drip pan, and clean with mild soap and hot water.
4. Clean the outside of the unit using a soft cloth dampened with a mild soap and hot water.



Wipe 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. Dry the unit completely with a soft, dry cloth.
6. When unit is dry, place fence back on grill (align the pins on the grill with the slots in the fence), and reinsert the drip pan.





MAINTENANCE INSTRUCTIONS

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	 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>



Ordering Spare Parts

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

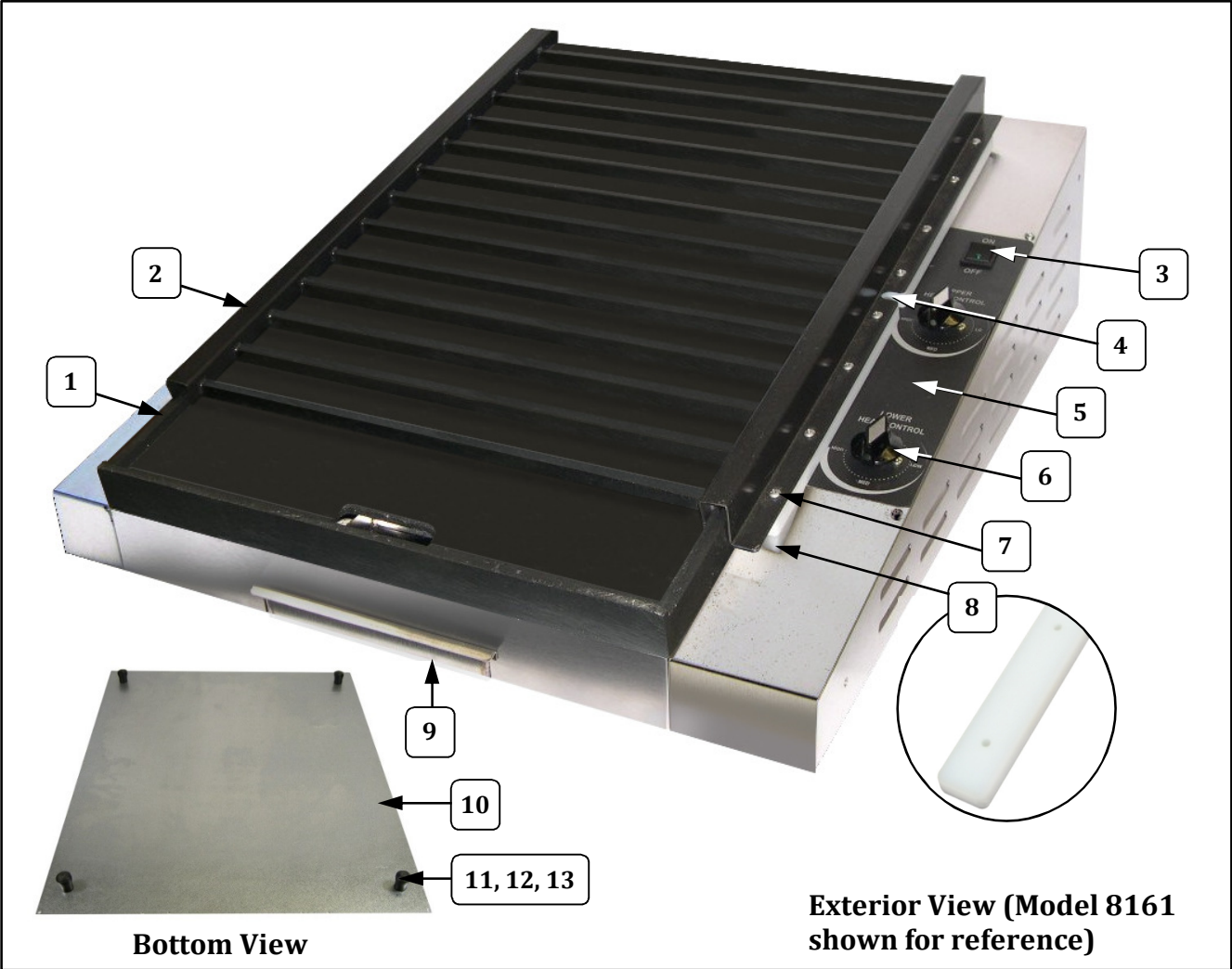
Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

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



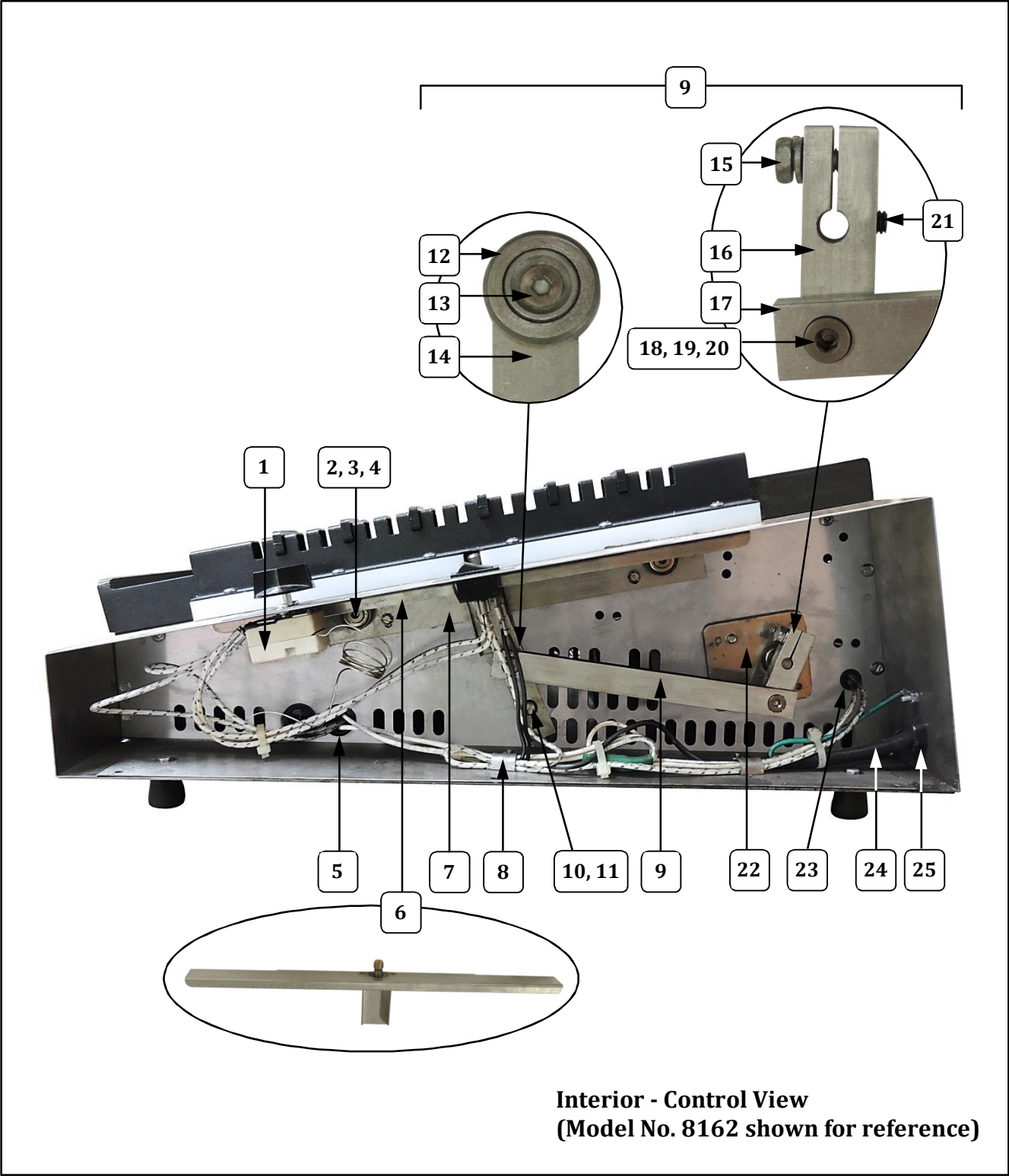
Cabinet Exterior



Item	Part Description	Qty.	Part Number		
			8160EX	8161EX	8162EX
1	COOK PLATE, MACHINE	1	85000	85035	17357
2	FENCE WELDMENT (Model No. 8162EX also has movable bars)	1	85053	85071	17362
	MOVABLE BAR	6			17364
3	SWITCH, ROCKER DPST	1	55395	55395	55395
4	INNER SLIDE WELD. (pins the fence ride on)	2	85024	85024	85024
5	CONTROL LABEL	1	85049	85049	17470
6	HEAT CONTROL KNOB	2	87049	87049	
	HEAT CONTROL KNOB	1			87049
7	#10 X 3/8 P/H SMS TYPE B	16	52277	52277	52277
8	FENCE GLIDES (Plastic)	4	85051	85051	17374
9	DRIP PAN	1	85097	85041	85097
10	BOTTOM COVER	1	85020	85048	17359
11	GLIDE	4	47328	47328	47328
12	SCREW, 10-24 X 3/4 HXHD	4	41314	41314	41314
13	CRUTCH TIP BLACK 70 DURO	4	49123	49123	49123



Cabinet Interior - Control View



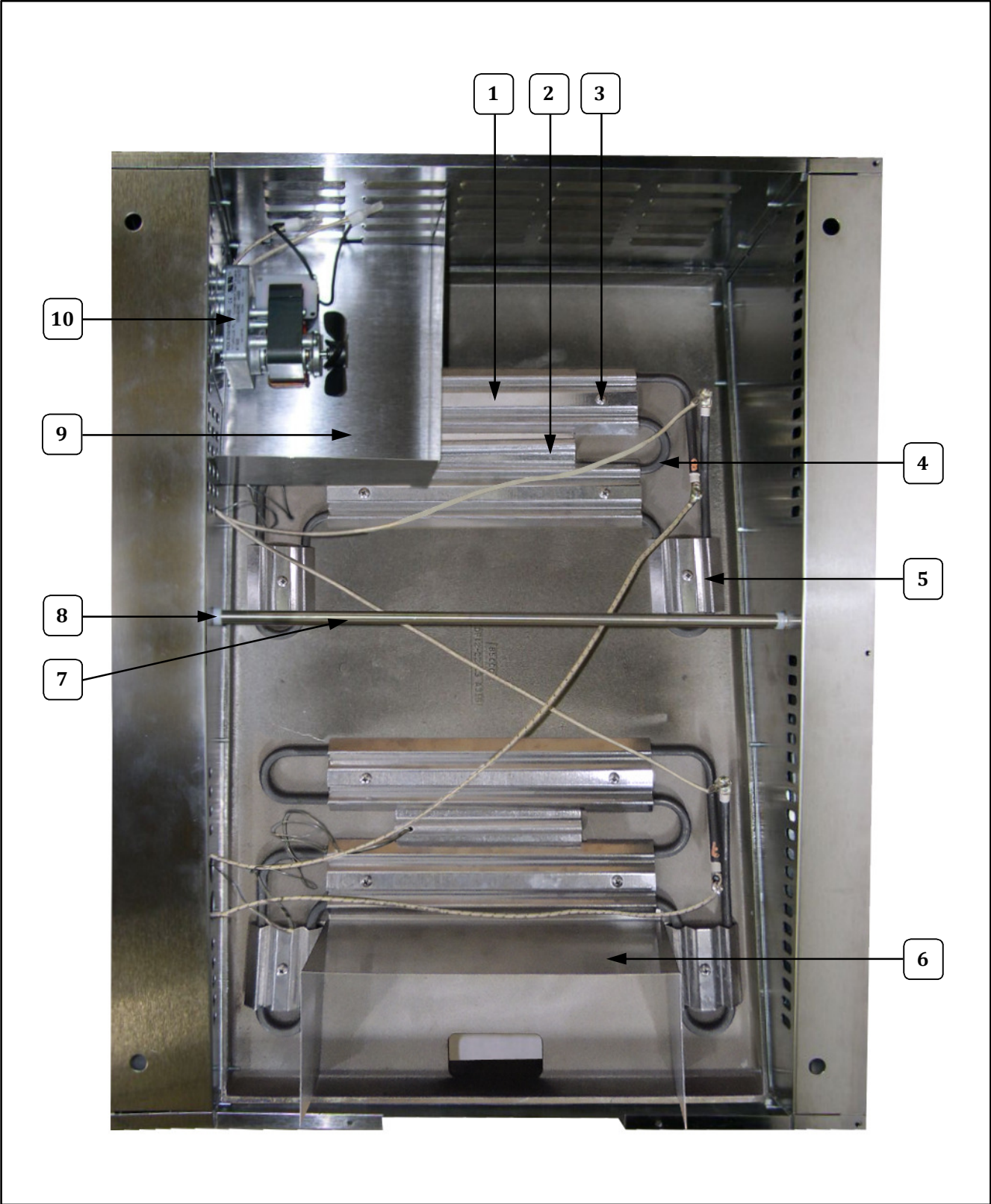


Cabinet Interior - Control View

Item	Part Description	Qty.	Part Number		
			8160EX	8161EX	8162EX
1	HEAT CONTROL	2	85002	85002	
	HEAT CONTROL	1			85002
2	BALL BEARING 8X22X7	4	85136	85136	85136
3	AGITATOR BRG HUB	4	43434	43434	43434
4	5/16 SPACER	4	85137	85137	85137
5	SNAP BUSHING	2	45396	45396	45396
6	INNER SLIDE WELDMENT	2	85024	85024	85024
7	OUTER SLIDE W/STUDS	2	85138	85138	85138
8	WIRE CLIP, 3/8 IN.	2	55215	55215	55215
9	DRIVE ASSY (Complete assembly includes items 10-22 below)	1	69700	69702	17355
10	CROSS BAR	1	69861	69701	69861
11	FLANGED BUSHING	2	85008	85008	85008
12	ROLLER BEARING	2	69704	69704	69704
13	#10-24 FLAT SOCKET HEAD S	2	69706	69706	69706
14	DRIVE LINK	2	69859	69859	69859
15	1/4-20 X 3/4 GRADE 5 BOLT (w Lock Washer)	3	74520	74520	74520
16	MOTOR LINK	1	69860	69860	69860
17	DRIVE BAR	1	69858	69858	17356
18	AGITATOR BRG HUB	2	43434	43434	43434
19	FLANGE BUSHING	2	69862	69862	69862
20	10-32 X .875 PH FLAT M/S	2	12891	12891	12891
21	1/4-20 X 3/8 SET SC	3	69703	69703	69703
22	MOTOR PLATE REPLACEMENT KIT	1	85135	85135	85135
23	SNAP BUSHING	1	47236	47236	47236
24	POWER SUPPLY CORD, EXPORT	1	42369	42369	42369
25	STRAIN RELIEF SR7W-2	1	67060	67060	67060



Cabinet Interior - Element View





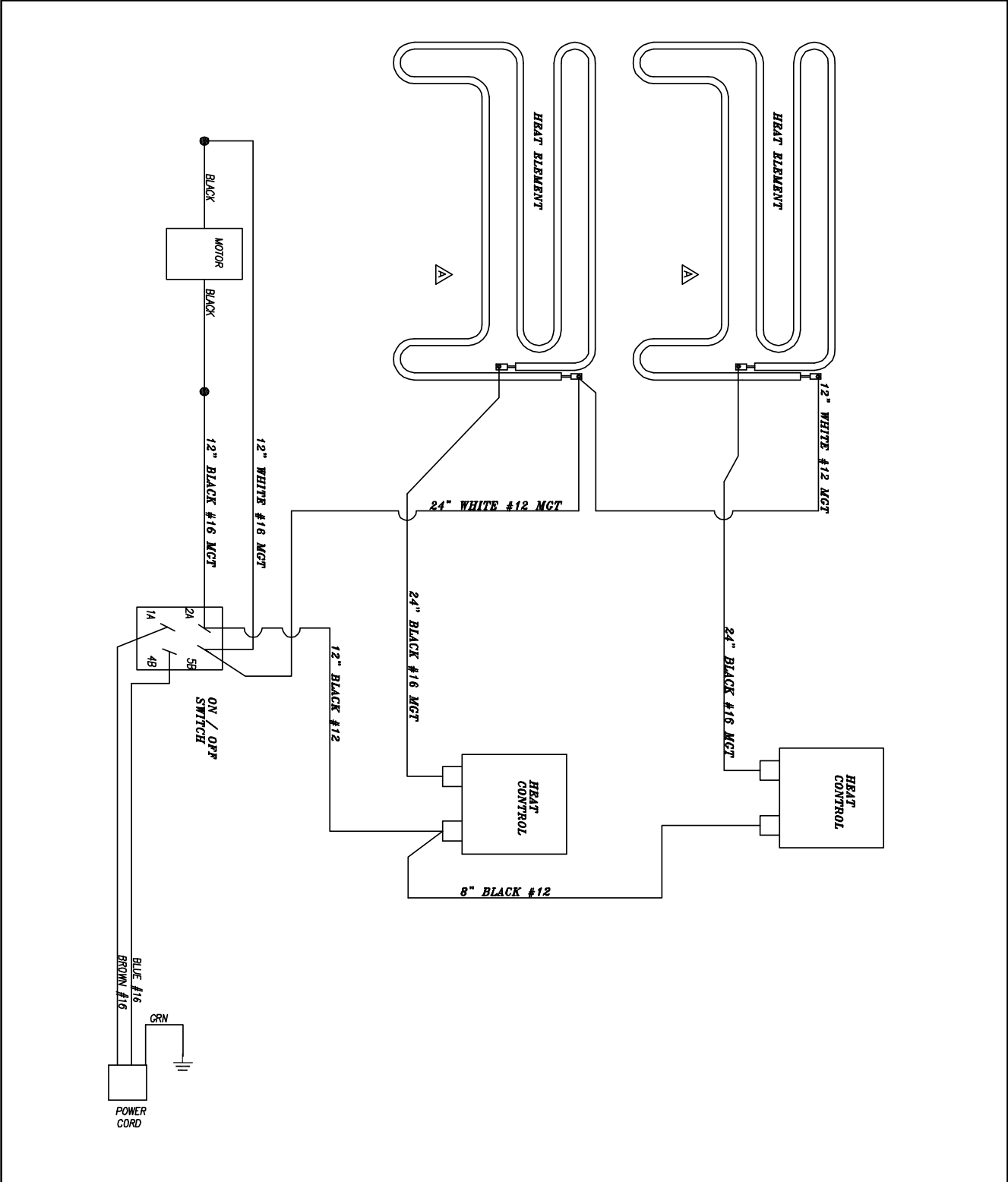
Cabinet Interior - Element View Parts List

Item	Part Description	Qty.	Part Number		
			8160EX	8161EX	8162EX
1	ELEMENT CLAMPS	4	85027	85027	85027
2	BULB COVER	2	85028	85028	
	BULB KEEPER	2			17411
3	10-32 X 1/4 PHIL PAN M/S	12	12513	12513	12513
4	860W EXPORT ELEMENT	2	85108EX		85108EX
	850W EXPORT ELEMENT	2		85110EX	
5	ELEMENT CLAMPS	4	85040	85040	85040
6	BAFFLE PLATE	1	85111	85112	17370
7	CROSS BAR	1	69861	69701	69861
8	FLANGED BUSHING	2	85008	85008	85008
9	MOTOR SHIELD	1	85060	85060	17369
10	EXPORT MOTOR	1	17477EX	17477EX	
	MOTOR, 230V CCW	1			87532EX



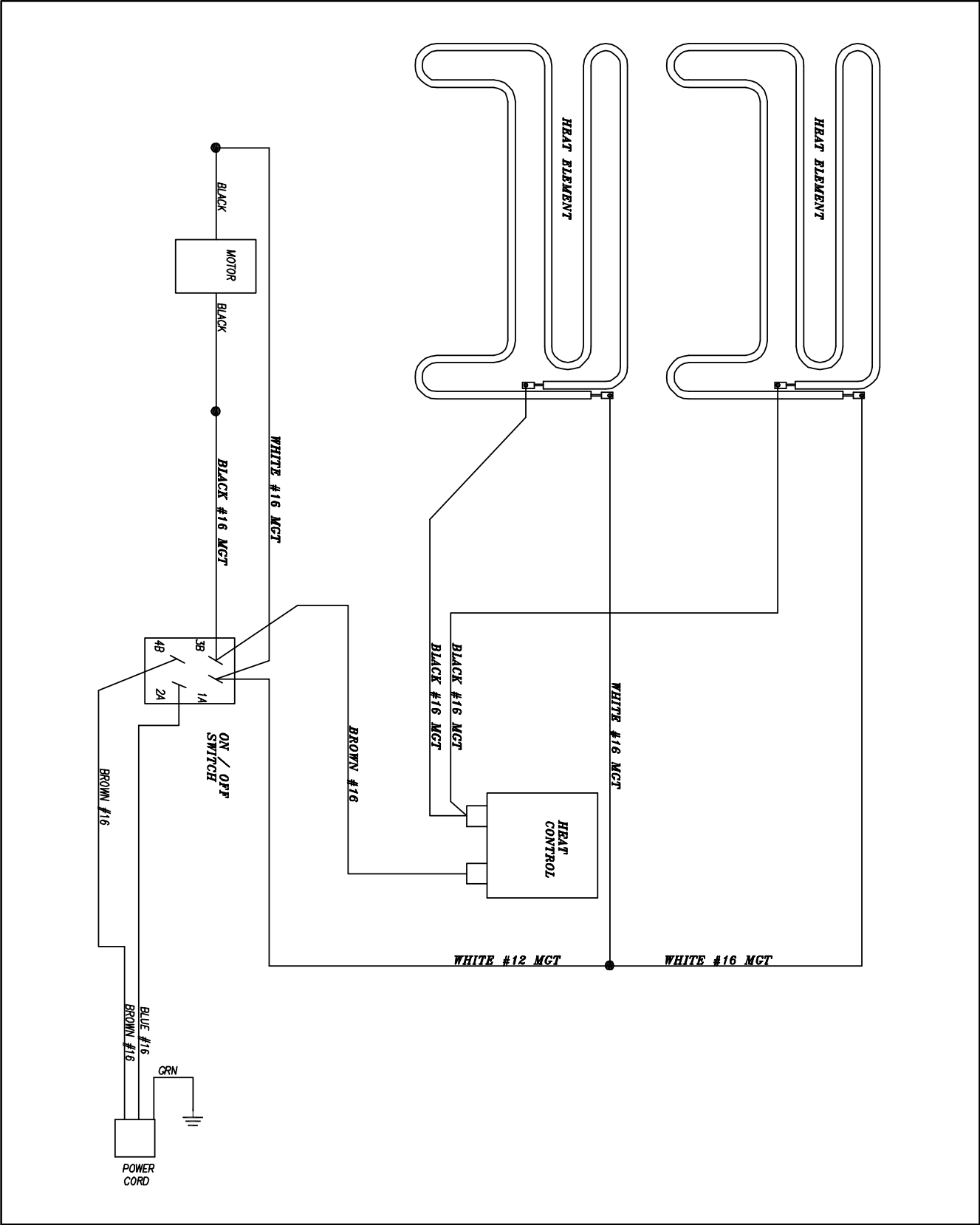
WIRING DIAGRAM

Model No. 8160EX and 8161EX





Model No. 8162EX





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.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

Phone: (800) 543-0862 Fax: (800) 542-1496
(513) 769-7676 (513) 769-8500