



# Instruction Manual

## Countertop Baker Units

### Mechanical and Electronic

Model Series: 5021, 5024, 5025, 5042,  
5044, 5051, and 5055



**GOLD MEDAL® PRODUCTS CO.**



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







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## SAFETY PRECAUTIONS

	 <b>DANGER</b>
	<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>



	 <b>DANGER</b>
	<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>



	 <b>WARNING</b>
	<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>



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

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

	 <b>WARNING</b>
	<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 <a href="http://gmpopcorn.com">gmpopcorn.com</a> or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p>022_060215</p>

	 <b>WARNING</b>
	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. <span style="float: right;">012_010914</span>

	 <b>WARNING</b>
	This machine is NOT to be operated by minors. <span style="float: right;">007_010914</span>

	 <b>CAUTION</b>
	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. <span style="float: right;">039_080614</span>

**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](http://gmpopcorn.com) or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

## Model Description

Countertop Baker Units feature mechanical or electronic controls, round or square baker grids (Model 5042 with removable grids), and units available with coated grids.

## Items Included with this Unit

Drip Pan (PN 76104); Brush (PN 76192) used for cleaning;  
Manual and Warranty Registration Card

## Setup



1. Remove all packaging and tape prior to operation.
2. Place unit on a level surface.
3. Make sure drip pan is in place (see image below).
4. Model 5042 Only: Make sure all grid attachment knobs are secure to fasten grids in place.
5. Clean unit prior to use (reference the Care and Cleaning Section).



## Electrical Requirements

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

**120 V~, 60 Hz**

	 <b>DANGER</b>
	<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.

	 <b>CAUTION</b>
	<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

### Mechanical Bakers

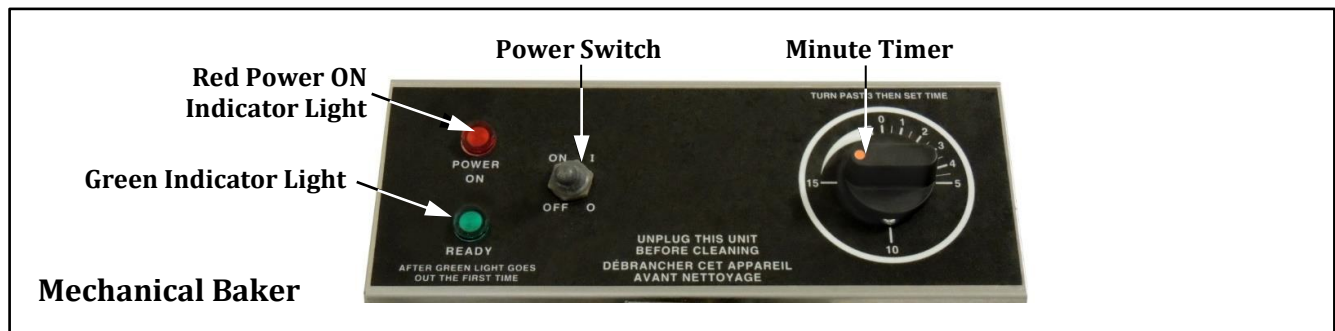
**POWER SWITCH** - ON/OFF toggle switch – provides power to the baker.

**MINUTE TIMER** - Timer used to set cook time. Always turn the Timer Knob past 3, then set desired cook time.

**RED POWER ON INDICATOR LIGHT** - Red Light indicates unit is powered ON—light remains on while the machine is in operation.

**GREEN INDICATOR LIGHT** - Green Light ON indicates the unit is heating. The green light turns OFF when unit reaches baking temperature.

**Note:** The Green Indicator Light cycles OFF/ON during the baking operation.



### Electronic Bakers (Digital Display)

**POWER SWITCH** - ON/OFF lighted rocker switch—provides power to the baker.

**START BUTTON** - Push button switch—starts timer.

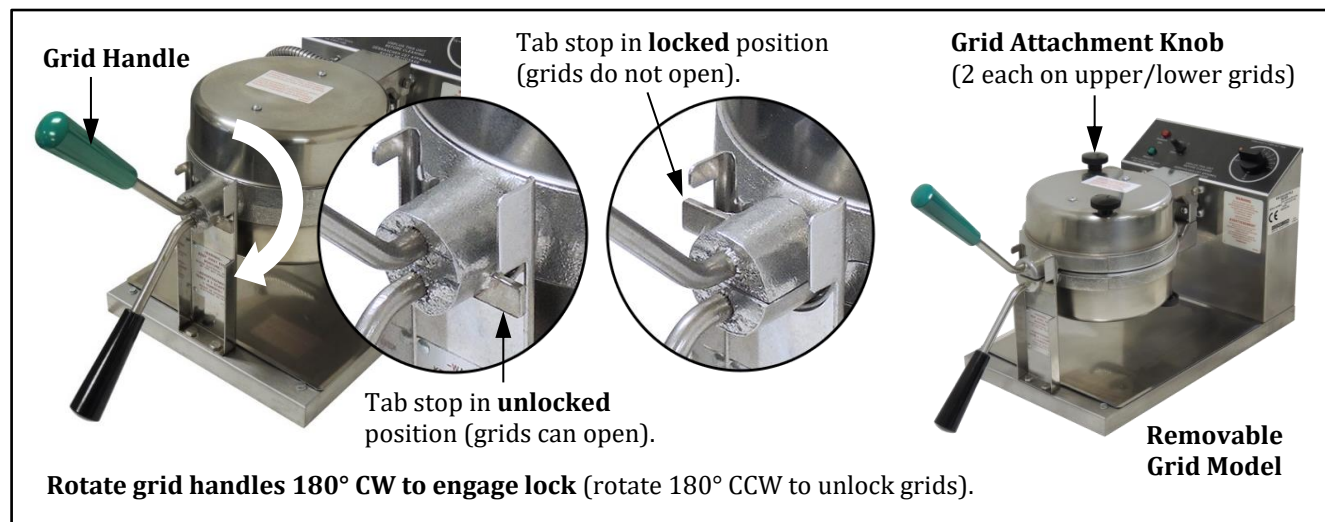
**DIGITAL HEAT CONTROL** (programming buttons) - Controls baking time and temperature. To change a setting, see Changing Cook Time and Temperature Settings section.





**GRID HANDLES** – Used to rotate grids into locked or unlocked position (see image below).

**GRID ATTACHMENT KNOBS** (5042) – Two knobs on each grid are used to attach/detach removable grids (see image below). Reference Changing Removable Grids section to remove grids.





# Initial Startup

## Pre-Heating the Unit

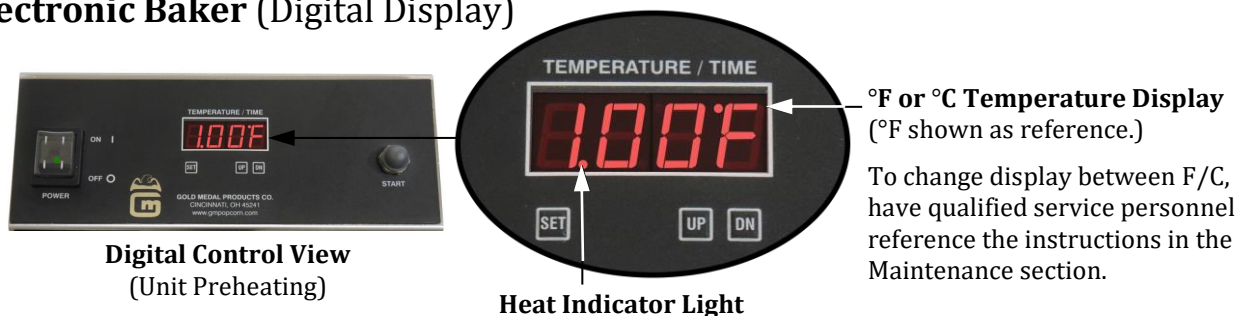
### Mechanical Baker (Analog Timer)

1. Turn Power Switch ON (Red Light turns ON).
2. Green Light turns ON while unit is heating. Green Light turns OFF when unit reaches set point temperature, indicating unit is ready for use.

The Green Light cycles OFF/ON during operation.



### Electronic Baker (Digital Display)



1. Turn Power Switch ON—display shows “Lo” until unit reaches 75°F (24°C); Heat Indicator Light turns ON while unit is heating.

**Note:** Default set point temperature is 385°F (196°C); default cook time is 3 min. (3:00). To change a setting, see Changing Cook Time and Temperature Set Point section.

2. Heat Indicator Light turns OFF when unit reaches set point temperature, indicating unit is ready for use. The Heat Indicator Light cycles OFF/ON during operation.

## Seasoning New Baker Grids

**UNCOATED Grids:** Prior to first use of a new baker, uncoated grids **must be seasoned** for at least 1½ to 2 hours for proper operation (use Seas’n-Kleen, Item No. 5524CN).

**Important Note:** If the grid seasoning has been partially or fully removed in the cleaning process (waffles stick even with a light re-spray of Seas’n-Kleen), then the grids must be fully re-seasoned following the steps below.

1. Preheat baker (see instructions above).
2. Open grids and **lightly** spray Seas’n-Kleen on grid surfaces—do not spray grids heavily.
3. Close grids; rotate grid assembly 180° clockwise into locked position. **Do not set timer/press start** (allow unit to heat without timer).
4. Allow grids to season for 20–30 minutes without product. Open baker, notice grids are starting to turn dark.
5. Repeat the steps above 3 or 4 times until grids are fully seasoned. No silver will be visible on fully seasoned grids.

**Note:** If sticking occurs during normal operation, **lightly** re-spray grids with Seas’n-Kleen.



**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.

**DO NOT use metallic utensils on coated grids.**

**Important Note:** If the grid seasoning has been partially or fully removed in the cleaning process (waffles stick even with a light re-spray of Seas'n-Kleen), then the grids must be fully re-seasoned following the steps below.

1. Preheat baker (see instructions on previous page).
2. Open grids and **lightly** spray Seas'n-Kleen on grid surfaces—do not spray grids heavily.
3. Close grids; rotate grid assembly 180° clockwise into locked position.
4. Set timer to 3 minutes—allow grids to season through one cook cycle without product.  
(**Mechanical Bakers:** Always turn the Timer Knob past 3, then set desired cook time.)

**Note:** If sticking occurs during normal operation, **lightly** re-spray grids with Seas'n-Kleen.

## Baking Instructions

### General Operating Instructions

- **Always use fresh batter—do not allow it to warm up too much.**
- During operation, clean grids frequently with a soft-bristled brush and re-season as needed.
- Keep grids closed whenever possible—open grids cause excessive carbon build-up.
- **Mechanical Bakers:** If the baker is not going to be used within 20-30 minutes, turn the unit off (this will extend the life of the mechanical thermostat).
- **DO NOT** apply beeswax, paraffin, or any other waxes to grid surfaces.

### Batter Preparation

While baker is preheating, prepare the Belgian Waffle Mix (Item No. 5017) or Old Fashion Belgian Waffle Mix (Item No. 5018) according to the instructions on the product. (For Model 5044 Waffle Dog Bakers, see Waffle Dog Machine section for recipe specific baking instructions.)

### Baking Instructions – Mechanical Bakers

Cook time can vary based on the mix used. (For Model 5044 Waffle Dog Bakers, see Waffle Dog Machine section for recipe specific baking instructions.)

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

1. Prepare batter according to product instructions.
2. Preheat baker.



3. Open grids and **lightly** spray Seas'n-Kleen on grid surfaces (for non-stick coated grid models, only spray as needed).

**For uncoated grids daily startup:** Lightly spray grids with Seas'n-Kleen, close and rotate grids, then allow baker to heat thru one cycle without product.

4. Pour batter into lower grid—do not overfill.
5. Close grids; rotate grid assembly into locked position.
6. Turn Timer Knob to approximately 3–3½ minutes (4–4½ minutes for removable grid models). Always turn the Timer Knob past 3, then set desired cook time.
7. When unit beeps, rotate grid assembly into unlocked position.
8. Open grids and remove waffle (as needed, use a soft-bristled brush to remove waffle residue from grids).
9. Grids should be re-seasoned as needed during baking and after each cleaning.

**Note:** Keep grids closed between baking periods to help prevent carbon build-up.

If not using the baker within 20-30 minutes, turn the unit off to extend the life of the mechanical thermostat.

## Baking Instructions – Electronic Bakers

Cook time can vary based on the mix used. To adjust the cook time, see Changing Cook Time and Temperature Set Point section. (For Model 5044 Waffle Dog Bakers, see Waffle Dog Machine section for recipe specific baking instructions.)

**Note:** Standard grid models take approximately 3–3½ minutes (3:00–3:30) to bake.

Removable grid models take approximately 4–4½ minutes (4:00–4:30) to bake.

1. Prepare batter according to product instructions.
2. Preheat baker.
3. Open grids and **lightly** spray Seas'n-Kleen on grid surfaces (for non-stick coated grid models, only spray as needed).

**For uncoated grids daily startup:** Lightly spray grids with Seas'n-Kleen, close and rotate grids, then allow baker to heat thru one cycle without product.

4. Pour batter into lower grid—do not overfill.
5. Close grids; rotate grid assembly into locked position.
6. Press Start Button—display shows cook time countdown. When countdown is complete, unit beeps and display returns to temperature view (unless time display was selected).
7. When unit beeps, rotate grid assembly into unlocked position.
8. Open grids and remove waffle (as needed, use a soft-bristled brush to remove waffle residue from grids).
10. Grids should be re-seasoned as needed during baking and after each cleaning.

**Note:** Keep grids closed between baking periods to help prevent carbon build-up.

# 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 Initial Startup instructions section. While the baker is pre-heating, prepare the batter according to the instructions shown.

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



### Breakfast on a Stick

Use One Step Belgian Waffle Mix (Item No. 5017) or Old Fashion Belgian Waffle Mix (Item No. 5018).

1. Add 10 cups of water per 5 lb. bag of mix.
2. Make sure Power Switch is ON, and 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 a skewered sausage into each cavity.
6. Close grids; rotate grid assembly into locked position.
7. Set timer for approximately 4 minutes.
8. When unit beeps, rotate grids to unlocked position and remove Breakfast on a Stick (may need to be cut apart).

### Pizza on a Stick

Use Funnel Cake Mix (Item No. 5100).

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. Make sure Power Switch is ON, and 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 grids; rotate grid assembly into locked position.
8. Set timer for approximately 3-4 minutes.
9. When unit beeps, rotate grids to unlocked position and remove Pizza on a Stick (may need to be cut apart).



## **Fudge Puppies**

Use One Step Belgian Waffle Mix (Item No. 5017) or Old Fashion Belgian Waffle Mix (Item No. 5018).

1. Add 10 cups of water per 5 lb. bag of mix.
2. Make sure Power Switch is ON, and 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 grids; rotate grid assembly into locked position.
6. Set timer for approximately 3-4 minutes.
7. When unit beeps, rotate grids to unlocked position 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 overheat.
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. Add nuts or sprinkles, if desired, then let the product cool to harden.
13. After chocolate hardens, confectioner's sugar or whip cream can be added to the Fudge Puppies.

## **Waffle Baked Corn Dog**

Waffle Baked Corn Dogs are less fattening than the fried version. Use Dipsy Dog Mix (Item No. 5116) 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. Make sure Power Switch is ON, and 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 grids; rotate grid assembly into locked position.
8. Set timer for approximately 3-4 minutes.
9. When unit beeps, rotate grids to unlocked position and remove Waffle Baked Corn Dog (may need to be cut apart).

# Changing Cook Time and Temperature Settings (Electronic Bakers Only)

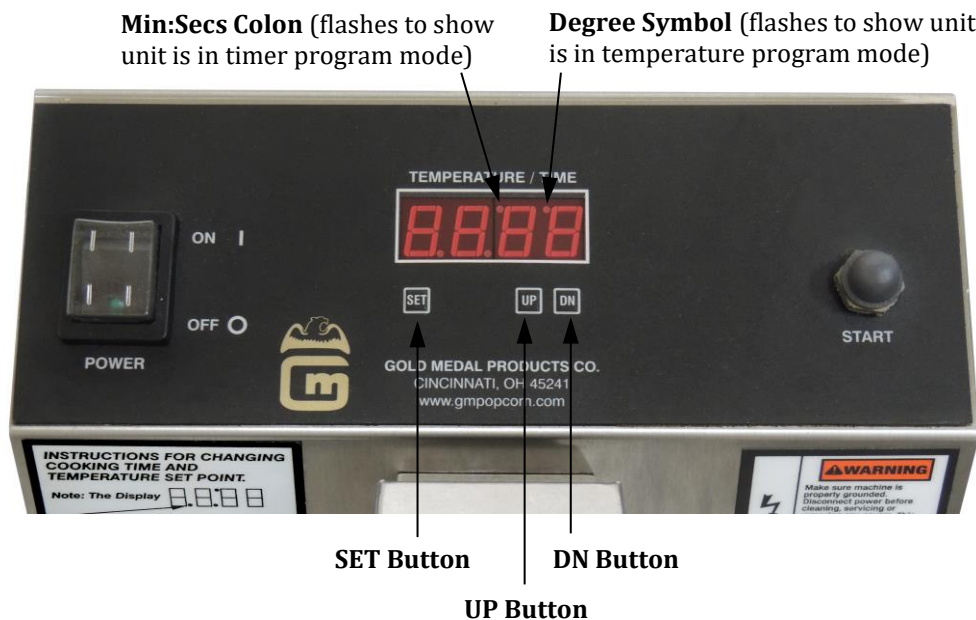
The baker control is preset with a default temperature set point of 385°F (196°C) and default cook time of 3 min. (3:00). Follow instructions below to change the cook time or temperature set point.

## To Change Cook Time

1. Press SET & DN buttons for 3 sec. to display the time setting (X:XX, the min:secs colon flashes to show unit is in timer program mode).
2. Press UP to increase time setting. Press DN to decrease time setting.
3. Press SET again to save the time setting.

## To Change Temperature Set Point



1. Press SET & UP button for 3 sec. to display the temperature set point (XXX°F, the degree symbol flashes to show unit is in temperature program mode).
2. Press UP to increase temperature setting. Press DN to decrease temperature setting.
3. Press SET again to save the temperature set point.



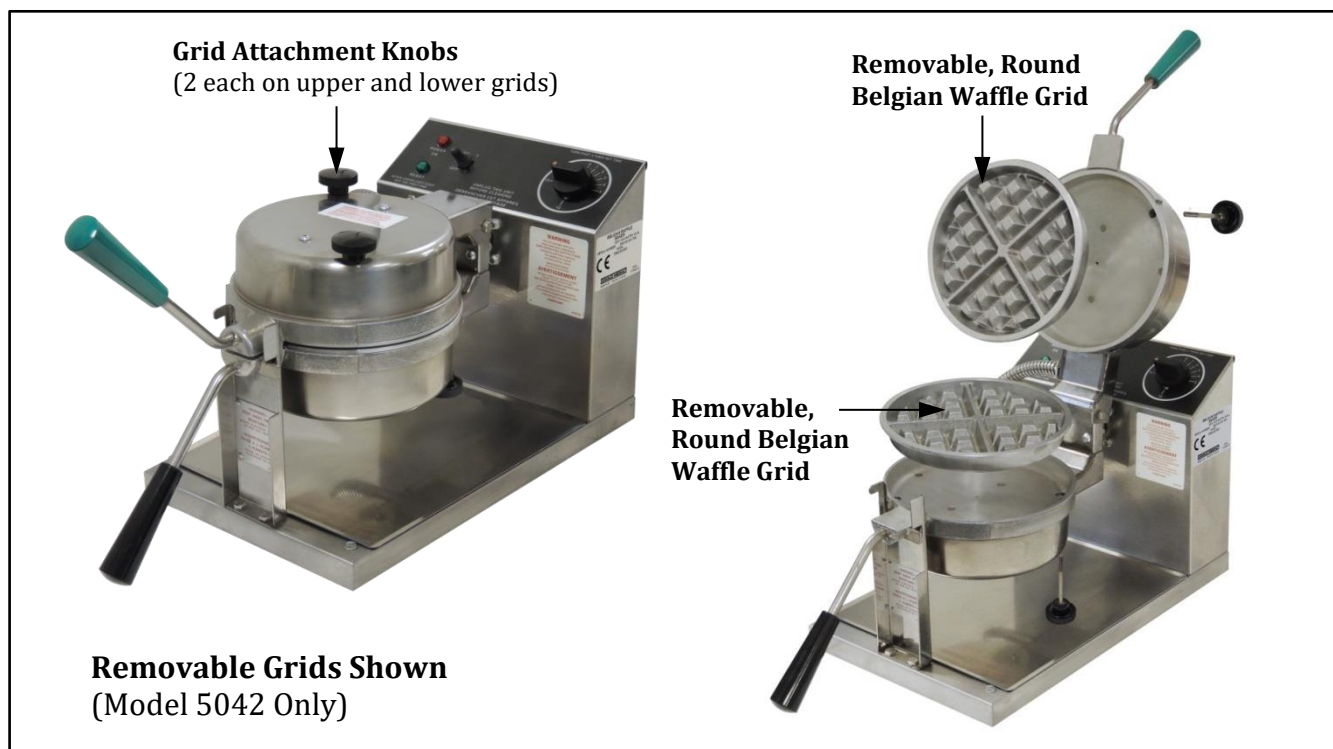
**Note:** To change temperature display between F/C, have a qualified service person reference the instructions in the Maintenance section.

## Changing Removable Grids (5042 only)

Grids can be easily removed for cleaning or replacement. Gold Medal recommends having an extra set of grids on hand for replacement use while the other set is being cleaned.


	 <b>WARNING</b>
To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.	
009_092414	

1. Turn machine OFF, unplug unit and allow it to cool before changing grids.
2. Unscrew both Grid Attachment Knobs (turn counterclockwise), then lift out the grid.  
**Note:** Support the top grid when removing it in the open position to prevent it from falling out when detached.
3. Align holes of a new grid and reinstall knobs (turn clockwise) to secure grid in place.
4. Repeat the steps for the second grid.
5. New grids must be seasoned prior to use, reference Seasoning New Baker Grids in the Initial Startup section.





## Care and Cleaning

	<div data-bbox="824 310 1071 352"> <b>DANGER</b></div> <p>Machine must be properly grounded to prevent electrical shock to personnel. <b>DO NOT immerse in water.</b> DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321</p>
	<div data-bbox="824 510 1084 552"> <b>WARNING</b></div> <p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. 009_092414</p>

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

For baker cabinet surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.



### Daily Cleaning/Removing Excess Carbon

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. **To Clean the Grids:** Place a shallow drip pan under the grids. **DO NOT** use metal utensils/brushes on coated or uncoated grids.
  - a. Open grids, thoroughly wipe grid surfaces clean, using a cloth dampened with hot water—a soft **PLASTIC** bristle brush may be used if needed.

**Removable Grid Model:** Grids can be removed and taken to the sink to clean as noted above. Rinse grids and allow them to dry completely before reinstalling.
  - b. Re-season grids before use (see Baking Instructions). If the grid seasoning has been partially or fully removed in the cleaning process, grids must be re-seasoned as if they were new (reference Seasoning New Baker Grids section).
3. **To Clean the Baker Cabinet:** Wipe surfaces clean with a soft cloth, SLIGHTLY dampened with soap and hot water, then wipe again to remove any remaining cleaner.

**For EXTREME purposes only,** to clean extra dirty **uncoated** grids:

Use a **light** coating of Kleen-Sweep (Item No. 2173CN) on **uncoated grids only**, then thoroughly clean grids to remove any Kleen-Sweep. Always discard the first waffle made after using Kleen-Sweep.

	<div data-bbox="824 1663 1076 1705"> <b>CAUTION</b></div> <p><b>DO NOT get Kleen-Sweep on skin, paint, floors, walls, or plastic tiles. DO NOT USE ON ANY COATED GRID OR COATED SURFACE!</b> 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_080222</p>
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## Troubleshooting



Issue	Possible Cause	Solution
<b>Power to Unit</b>	A. Red Light OFF	A. Make sure unit is plugged in, and Power Switch is ON.  If unit is plugged in and Power Switch is ON, but red light is still OFF, have a qualified electrician check the power supplied to the unit.
<b>Unit not reaching baking temperature</b> (indicated by long baking times)	A. Green light is ON  B. Green light is OFF	A. When the green light is ON, the unit is heating. Wait for the green light to go out the first time before attempting to bake.  B. If power to the unit is ON (red light ON), and the green light is OFF, but the machine is still not reaching baking temperature, the thermostat may need to be changed. Check with a Qualified Service Technician.
<b>Excessive Burning</b>	A. Dirty grids	A. If grids are excessively dirty and have carbon buildup, see the Cleaning and Care section to properly clean the grids. If this does not correct the buildup, the grids may need to be replaced, check with a Qualified Service Technician.  <b>Removable grid units:</b> Grids may be changed (see Changing Removable Grids section).
<b>Product Sticking to Grids</b>	A. New grids  B. During normal use  C. After cleaning	A. <b>New coated and uncoated grids</b> must be initially seasoned before their first use (see Seasoning New Baker Grids in the Initial Startup section).  B. <b>Coated and uncoated grids</b> —as needed, use a soft-bristled brush to remove waffle residue from grids, then <b>lightly</b> re-spray Seas'n-Kleen on grid surfaces (see Baking Instructions section).  C. Season grids after cleaning: <b>Coated grids</b> —depending on usage, or if grids have been scoured in the cleaning process, a very light spray of Seas'n-Kleen may be needed prior to the next use.  <b>Uncoated grids</b> —after cleaning/for daily startup, lightly spray grids with Seas'n-Kleen, close and rotate grids, then allow baker to heat thru one cycle without product.  <b>If product continues to stick</b> on coated or uncoated grids, they must be re-seasoned as if they were new (see Seasoning New Baker Grids in the Initial Startup section).







—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

## MAINTENANCE INSTRUCTIONS

	 <b>DANGER</b>
	<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>

	 <b>DANGER</b>
	<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>

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

	 <b>CAUTION</b>
	<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>

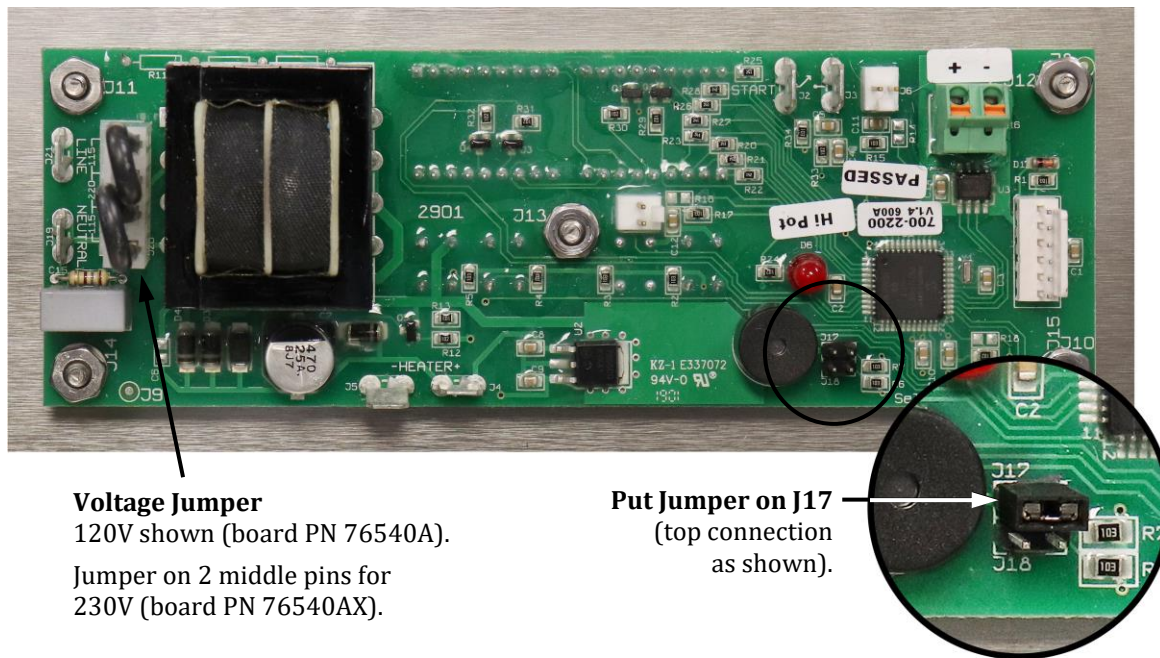
# Electronic Baker - Temperature Display °F or °C

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 machine OFF, unplug unit and allow it to cool completely.
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 **JPr**, jumper is on J18 (bottom connection), move it to J17.
5. Push SET, current setting is displayed (either F or C).
6. Push UP to change the setting (continue pushing UP to toggle between F and C).
7. Push SET—selected setting is saved; display shows **tc 1** (programming is complete).
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 parts list. (General images may be used in manual for reference only.)
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](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)

### General Baker Views



**5021** (uncoated grid baker shown)



**5042** (removable, uncoated grid baker shown)



**5024** (coated grid baker shown)



**5025** (uncoated grid baker shown)



**5044** (uncoated grid baker shown)



**5051** (uncoated grid baker shown)



**5055** (uncoated grid baker shown)

**Images shown for general grid reference only** (various bakers available with mechanical or electronic controls and coated or uncoated grids).



## Cabinet Exterior – Front and Rear Views – Parts Breakdown

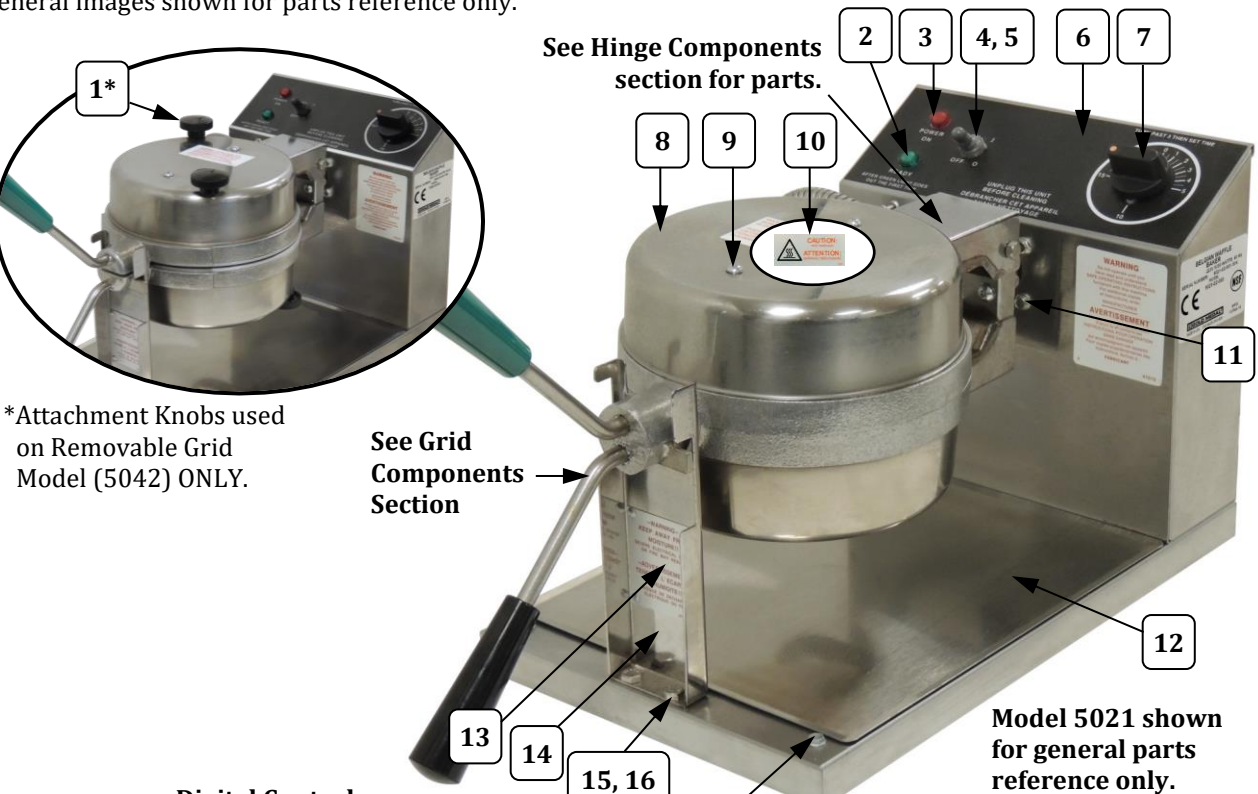
General images shown for parts reference only.



\*Attachment Knobs used  
on Removable Grid  
Model (5042) ONLY.

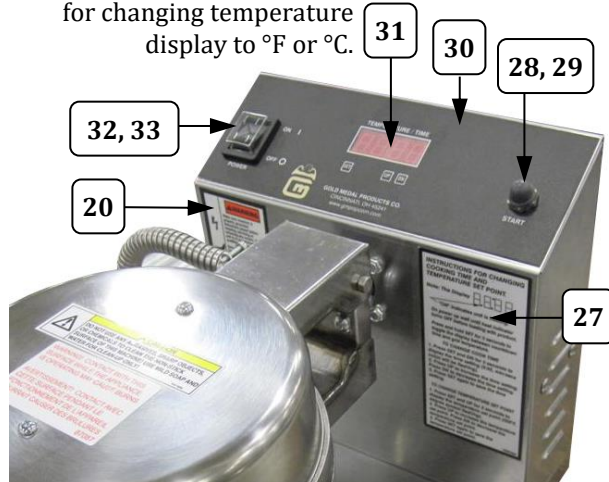
See Grid  
Components  
Section

See Hinge Components  
section for parts.

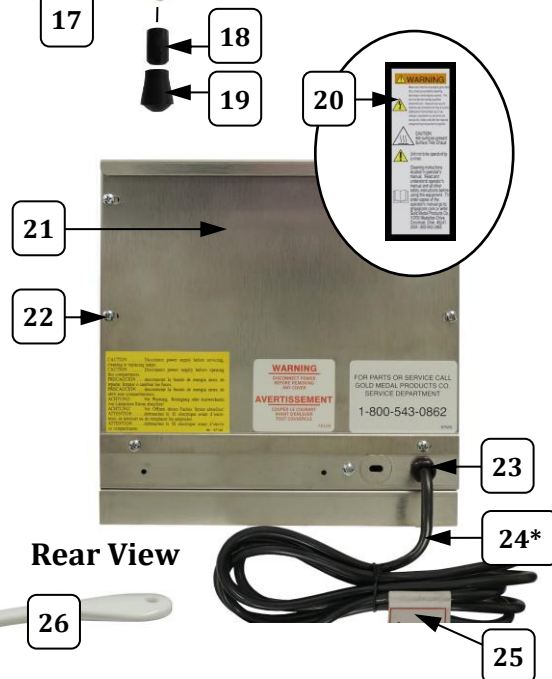


Model 5021 shown  
for general parts  
reference only.

**Digital Control**  
See Maintenance section  
for changing temperature  
display to °F or °C.



**Electronic Baker**



**Rear View**

**\*CAUTION:** If 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.



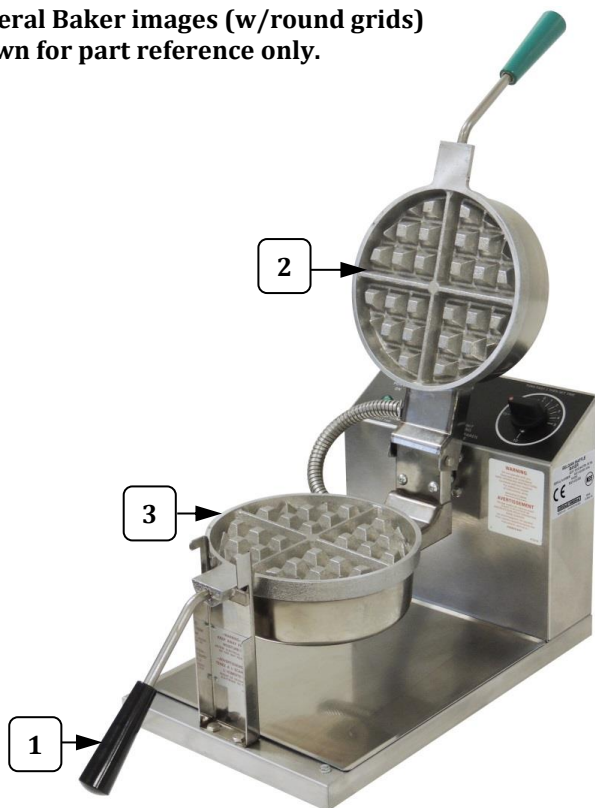
## Cabinet Exterior – Front and Rear Views – Parts List

Item	Part Description	Part Number		
		Round Grid Bakers	(5042) Removable Grid Bakers	Square Grid Bakers
1	KNOB & S.S. STEM (attaches removable grids, 2 required on each grid)		76333	
2	PILOT LIGHT-GREEN	41469	41469	41469
3	PILOT LIGHT-RED	41033	41033	41033
4	SWITCH, TOGGLE DPST	74087	74087	74087
5	TOGGLE SWITCH BOOT	76382	76382	76382
6	DECAL, SWITCH PANEL	76309	76309	76309
7	BAR KNOB, TIMER	76301	76301	76301
8	COVER, WAFFLE IRON	76049	76298	76137
9	SCREW, 10-24X1, PH PAN HD	76022	76022	
10	LABEL, CAUTION HOT	38201	38201	38201
11	10-24 x 1/2 SERRATED HEX	76652	76652	
12	DRIP PAN	76104	76104	76104
13	WARNING, KEEP FROM WATER	47788	47788	47788
14	FRONT SUPPORT ASSY. (includes Warning Label P/N 47788)	76145	76145	76145
15	1/4-20 X 1/2 HX HD SCREW	12382	12382	
16	1/4-20 SERRATED LOCK NUT	46311	46311	
17	SCREW, 10-24 X 3/4 HXHD	41314	41314	41314
18	GLIDE	47328	47328	47328
19	CRUTCH TIP BLACK 70 DURO	49123	49123	49123
20	UNIV WARN LBL VERT W HOT	111031	111031	111031
21	CONTROL BOX COVER (for Mechanical Bakers)	76053	76053	76053
	CONTROL BOX COVER (for Electronic Bakers)	76548		76548
22	SCREW #8-32X3/8 PAN HD PH	74141	74141	
23	STRAIN RELIEF #SR-6P3-4	76026	76026	76026
24*	POWER SUPPLY CORD	22038	22038	22038
25	WARNING LABEL CORD	68720	68720	68720
26	BRUSH, HAND SCRUB	76192	76192	76192
27	LABEL, INSTRUCTIONS (for Electronic Bakers)	76538A		76538A
28	SWITCH (for Electronic Bakers)	41031		41031
29	PUSH BUTTON BOOT (for Electronic Bakers)	38324		38324
30	OVERLAY, ALL BAKERS (for Electronic Bakers)	76549		76549
31	DIGITAL BAKER CONTROL (for Electronic Bakers)	76540A		76540A
32	SWITCH, DPST LIT ROCKER (for Electronic Bakers)	42798		42798
33	ROCKER SWITCH COVER (for Electronic Bakers)	48786		48786



## Grid Components

General Baker images (w/round grids)  
shown for part reference only.



**Model 5021**  
(Round Belgian Waffle Grids)

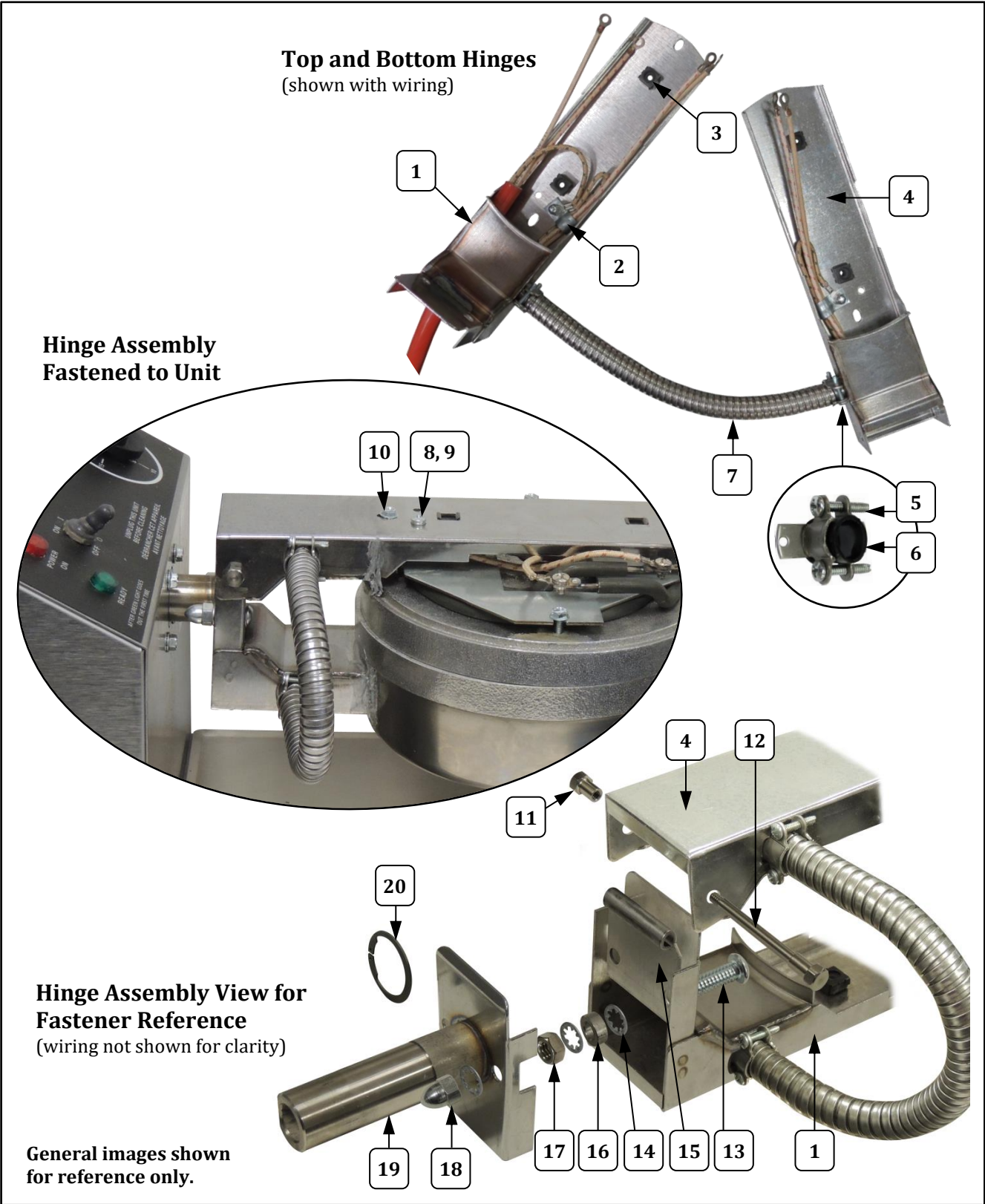


**Model 5042**  
(with Removable Round  
Belgian Waffle Grids)

Item	Part Description	Part Number						
		Round Grid Bakers		Square Grid Bakers				
		5021	5042	5024	5025	5044	5051	5055
1	PLASTIC HANDLE 3/8-16 TAP	76075	76075	76025	76025	76025	76025	76025
2	WAFFLE IRON (uncoated grid)	76043		76159	76374	76263	76383	
	WAFFLE GRID COATED (coated grid; select units only)	76043T		76159T		76263T		76399T
3	WAFFLE IRN W/STOP (uncoated grid)	76042		76154	76375	76264	76384	
	WAFFLE GRID W/STOP COATED (coated grid; select units only)	76042T		76154T		76264T		6400T
4	KNOB & S.S. STEM (2 req'd on each grid; attaches removable grids)		76333					
5	GRID RETAINER		76284					
6	REMOVABLE GRID W/INSERTS (uncoated grid, 2 req'd)		76299					
7	GRID RETAINER W/STOP (uncoated grid)		76285					



# Hinge Components – Parts Breakdown

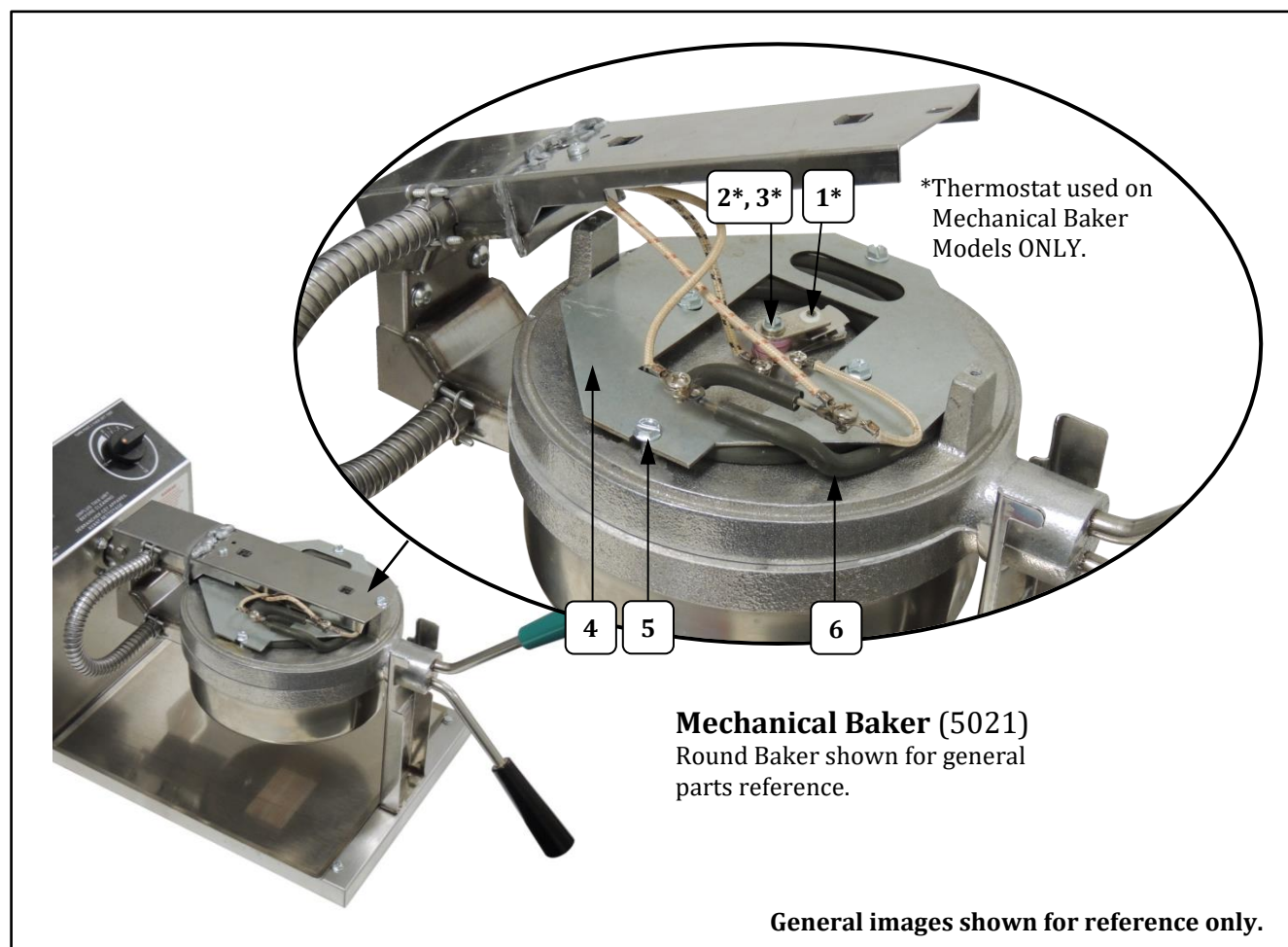




## Hinge Components – Parts List

Item	Part Description	Part Number	
		Round Grid Bakers	Square Grid Bakers
1	BOTTOM SUPPORT ASSY	76226	76147
2	WIRE CLIP	76216	76216
3	CAGE NUT #10-24	76081	76081
4	TOP SUPPORT	76225	76146
5	CONDUIT CLAMP SET	87319	87319
6	1/2 CONDUIT BUSHING NM	82135NM	82135NM
7	1/2 IN. CONDUIT 11 IN. LG	76651-11	76651-11
8	8-32 X 3/8 PH PAN W/SEMS	42227	
9	ACORN NUT #8-32	47702	
10	#10-24X1/2IN TRILOB SLOT	75106	
11	HINGE NUT	76130	76130
12	HINGE PIN	76056	76056
13	SCREW #1/4-20 X 7/8 BT HD	76204	76204
14	WASHER 1/4 INTERNAL TOOTH	12383	12383
15	HINGE BLANK	76057	76057
16	SPACER	76203	76203
17	1/4-20 HEX NUT, S.S.	12706	
18	ACORN NUT 1/4-20	49068	49068
19	PIVOT BRACKET ASSEMBLY	76419	76419
20	RETAINING RING	76067	76067

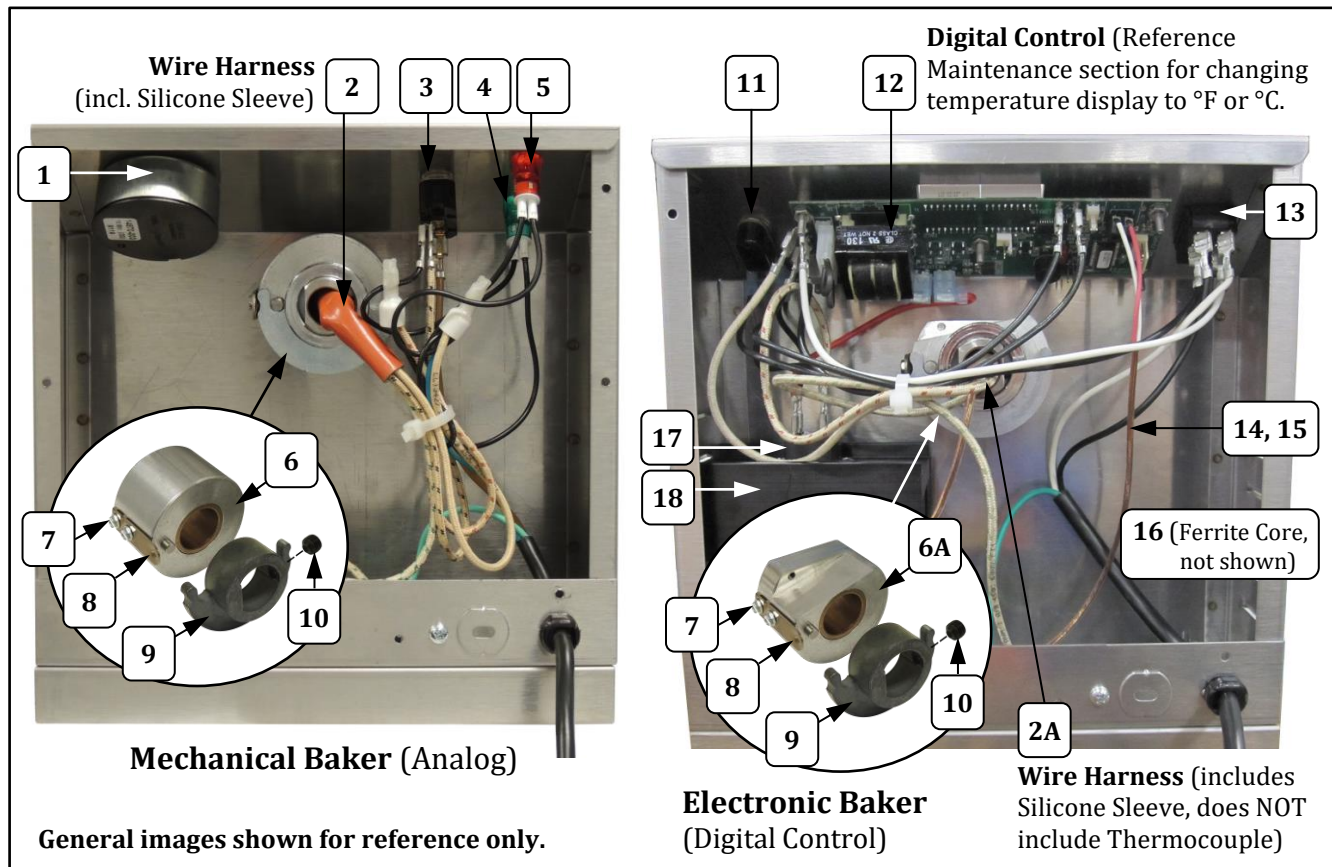
## Interior Components – Element View



Item	Part Description	Part Number						
		Round Grid Bakers		Square Grid Bakers				
		5021	5042	5024	5025	5044	5051	5055
1*	THERMOSTAT, 400F SNAP	76337						
	THERMOSTAT, REMVABLE 450F		76288					
	THERMOSTAT, 450F			76089	76089	76089	76089	
2*	8-32 X 1 IN SS HEX SC (holds Thermostat)	49076						
	8-32 X 7/8IN SS HEX SC (holds Therm.)		114021					
3*	#8 INT. TOOTH L/W 410SS (holds Therm.)	12132	12132					
4	ELEMENT CLAMP	76072	76072	76189	76189	76189	76189	76189
5	#10-24X3/4IN TRILOB SLOT	75107						
	10-32 X 1/4 PHIL PAN M/S		12513					
6	TUBULAR ELEMENT, 650W	76553	76553					
	830W TUBULAR HEAT ELEMENT			76554		76554		76554
	HEAT ELEMENT, 720W				76381		76381	



## Cabinet Interior – Control View

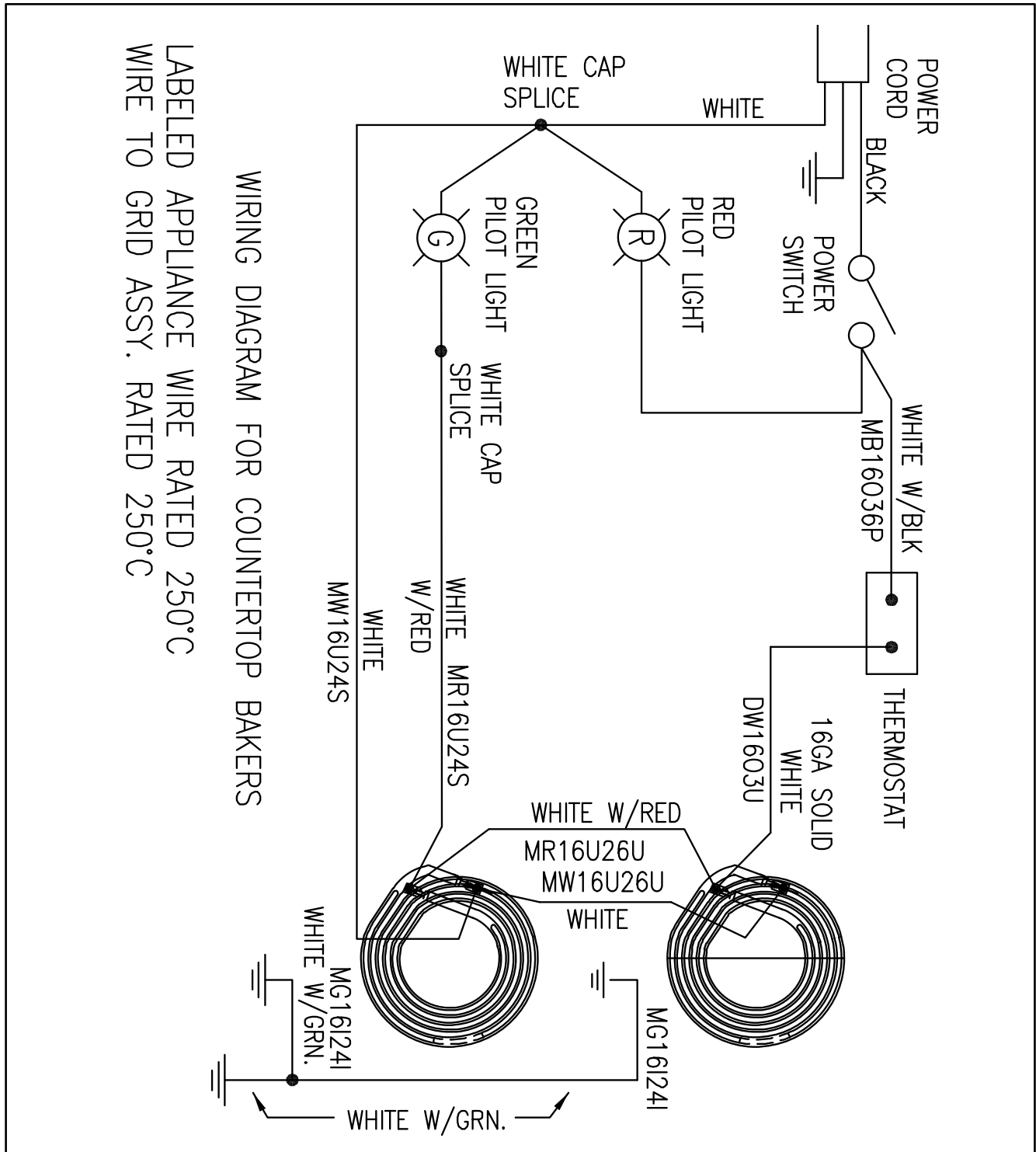


Item	Part Description	Part Number			
		Mechanical Bakers w/		Electronic Bakers w/	
		Round Grids	Square Grids	Round Grids	Square Grids
1	INTERVAL TIMER	76300	76300		
2	WIRE HARNESS SMALL BAKERS	76557			
2A	WIRE HARNESS LARGE BAKER		76558	76558E	76558E
3	SWITCH, TOGGLE DPST	74087	74087		
4	PILOT LIGHT- GREEN	41466	41466		
5	PILOT LIGHT- RED	41032	41032		
6	PIVOT BLOCK ASSEMBLY (Mechanical Bakers)	76065	76065		
6A	PIVOT BLOCK ASSEMBLY (Electronic Bakers)			17263	17263
7	8-32 X 3/8 SLT. HWH M/S	42044	42044	42044	42044
8	SPRING STEEL TAB	76070	76070	76070	76070
9	BAKER CAM	106056	106056	106056	106056
10	SET SCREW 5/16-24 X 3/8	74962	74962	74962	74962
11	SWITCH			41031	41031
12	DIGITAL BAKER CONTROL			76540A	76540A
13	SWITCH, DPST LIT ROCKER			42798	42798
14	TYPE J THERMOCOUPLE			76346	76346
15	8-32 X 1/4 HX HD WHIZLOCK (fastens thermocouple to grid)			42045	42045
16	FERRITE CORE			55537	55537
17	RELAY, SOLID STATE 20A			119131	119131
18	HEAT SINK			48673	48673

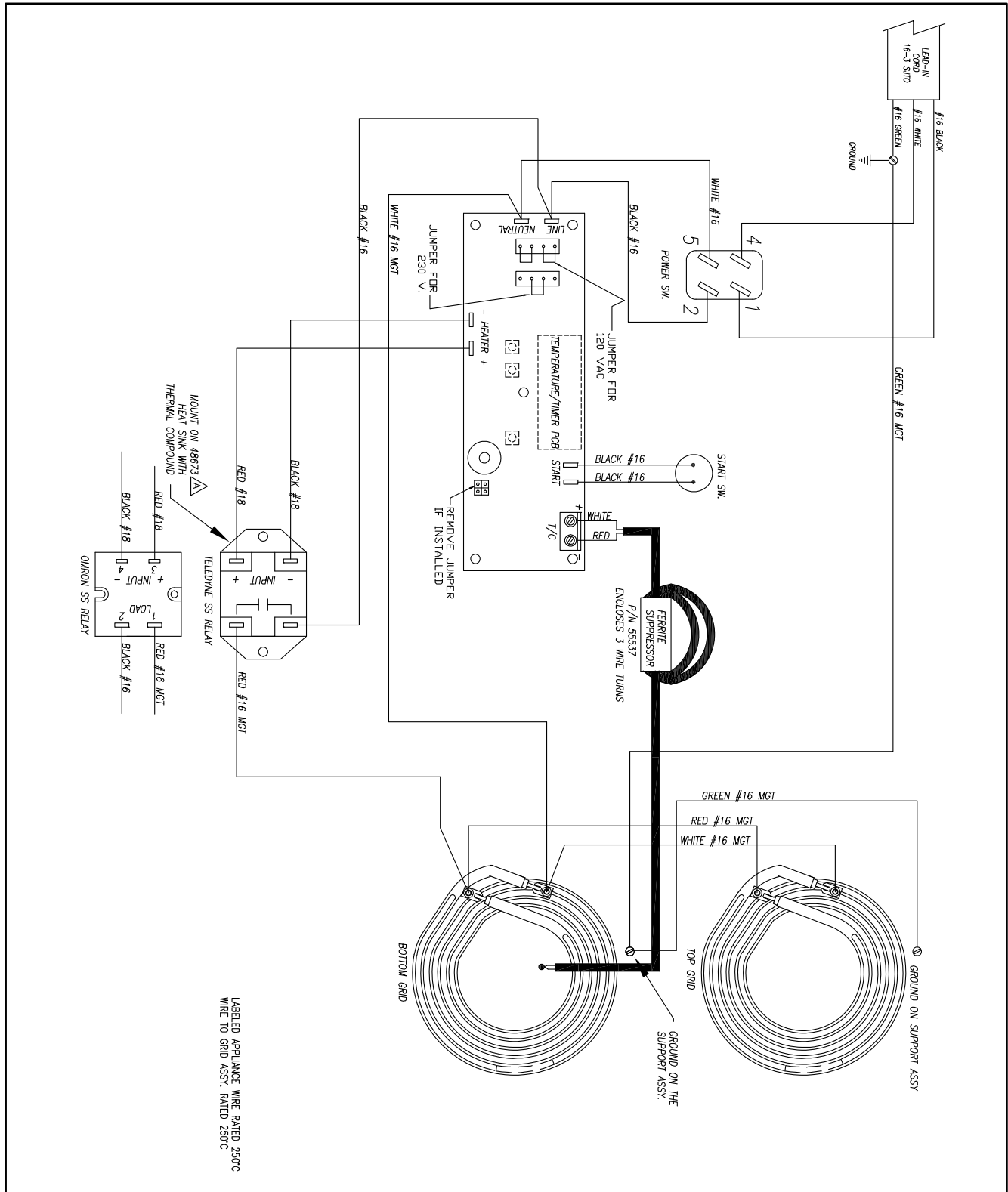


# Wiring Diagram

## Mechanical Bakers (Analog)



## Electronic Bakers (Digital Control)







## 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<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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(513) 769-7676              (513) 769-8500