



# Instruction Manual

## Fence Grills

Model No. 8160, 8161, and 8162 Series



**GOLD MEDAL<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



## 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.<br/>DO NOT immerse any part of this equipment in water.<br/>DO NOT use excessive water when cleaning.<br/>Keep cord and plug off the ground and away from moisture.<br/>Always unplug the equipment before cleaning or servicing.<br/>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</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.<br/>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> |



## SAFETY PRECAUTIONS (continued)

|                                                                                   |                                                                                                                                                                                                                                                                               |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  |  <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.<br><small>012_010914</small> |

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

**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 Description

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

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

**8161F:** Large Flat Fence Grill, unit has 2 Heat Controls.

## 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:

**8160F, 8162:** 120 Volts, 1750 Watts, 60Hz.

**8161F:** 120 Volts, 1700 Watts, 60Hz.

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  |  <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.<br/>DO NOT immerse any part of this equipment in water.<br/>DO NOT use excessive water when cleaning.<br/>Keep cord and plug off the ground and away from moisture.<br/>Always unplug the equipment before cleaning or servicing.<br/>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</p> |

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. 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

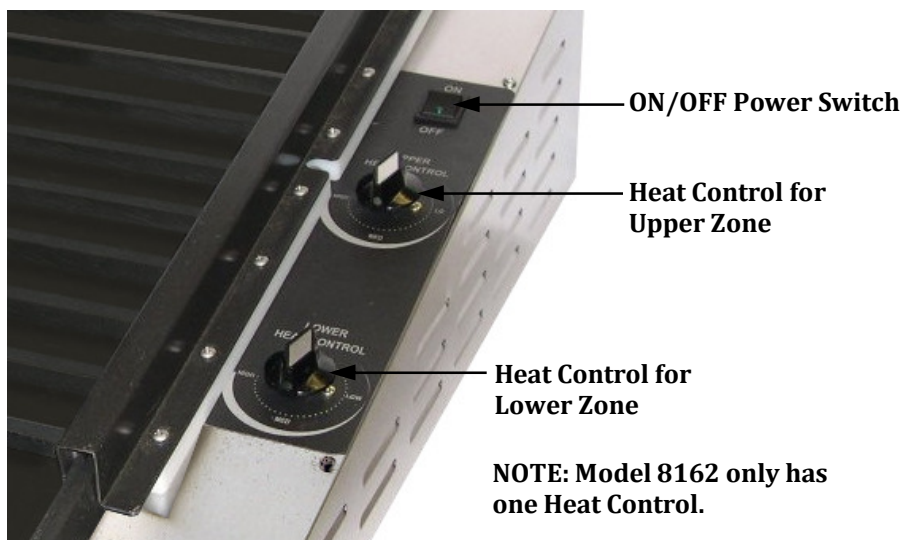
## Controls and Their Functions

### 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 8160F and 8161F have two Heat Controls which cover the upper and lower zones; Model 8162 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="803 298 1026 346"> <b>DANGER</b></div> <p>Machine must be properly grounded to prevent electrical shock to personnel.<br/><b>DO NOT immerse in water.</b><br/>Always unplug the equipment before cleaning or servicing.</p> <p data-bbox="1281 449 1378 466">025_020314</p> |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|                                                                                   |                                                                                                                                                                                                                                                                                                                  |
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|  | <div data-bbox="803 525 1036 573"> <b>WARNING</b></div> <p>To avoid burns, DO NOT touch heated surfaces.<br/>DO NOT place or leave objects in contact with heated surfaces.</p> <p data-bbox="1281 655 1378 672">009_092414</p> |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

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

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  |  <b>DANGER</b>                                                                                                                                                                                                                                                                                                                                                                                                                 |
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|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
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|                                                                                     |                                                                                                            |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
|  |  <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> |





## 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:

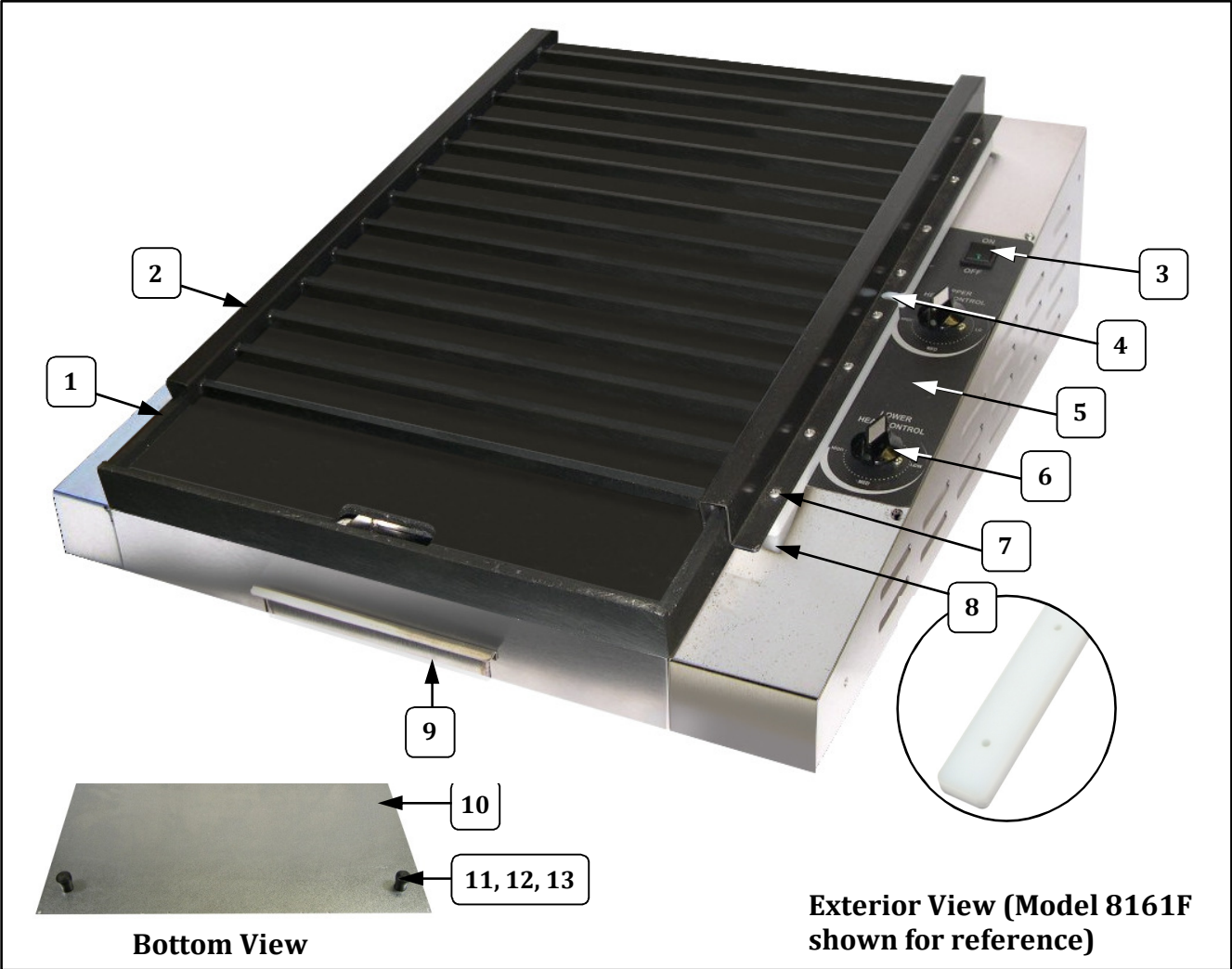
Parts Department  
Gold Medal Products Co.  
10700 Medallion Drive  
Cincinnati, Ohio 45241-4807

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](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)



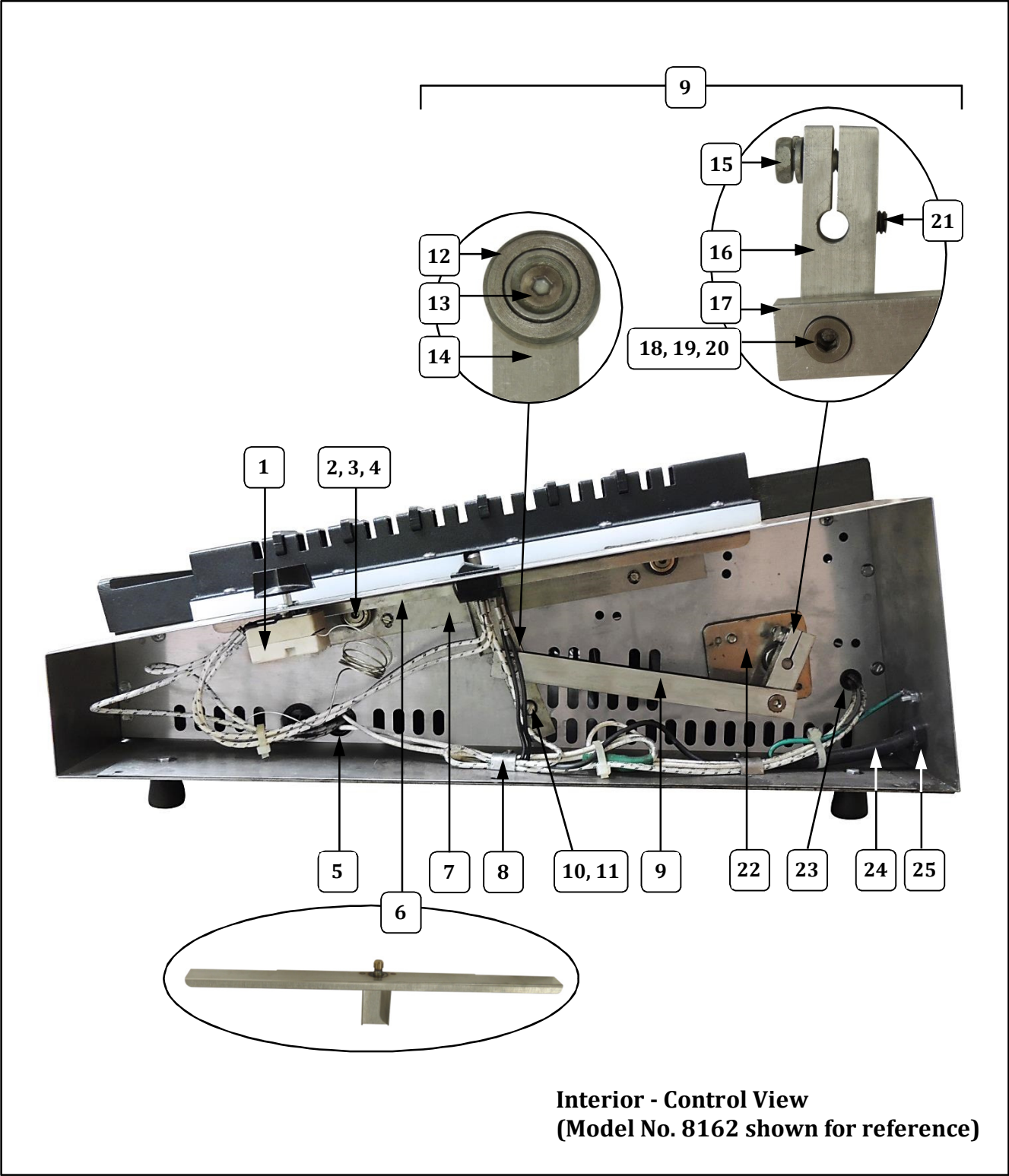
Cabinet Exterior



| Item | Part Description                                      | Qty. | Part Number |       |       |
|------|-------------------------------------------------------|------|-------------|-------|-------|
|      |                                                       |      | 8160F       | 8161F | 8162  |
| 1    | COOK PLATE, MACHINE                                   | 1    | 85000       | 85035 | 17357 |
| 2    | FENCE WELDMENT (Model No. 8162 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



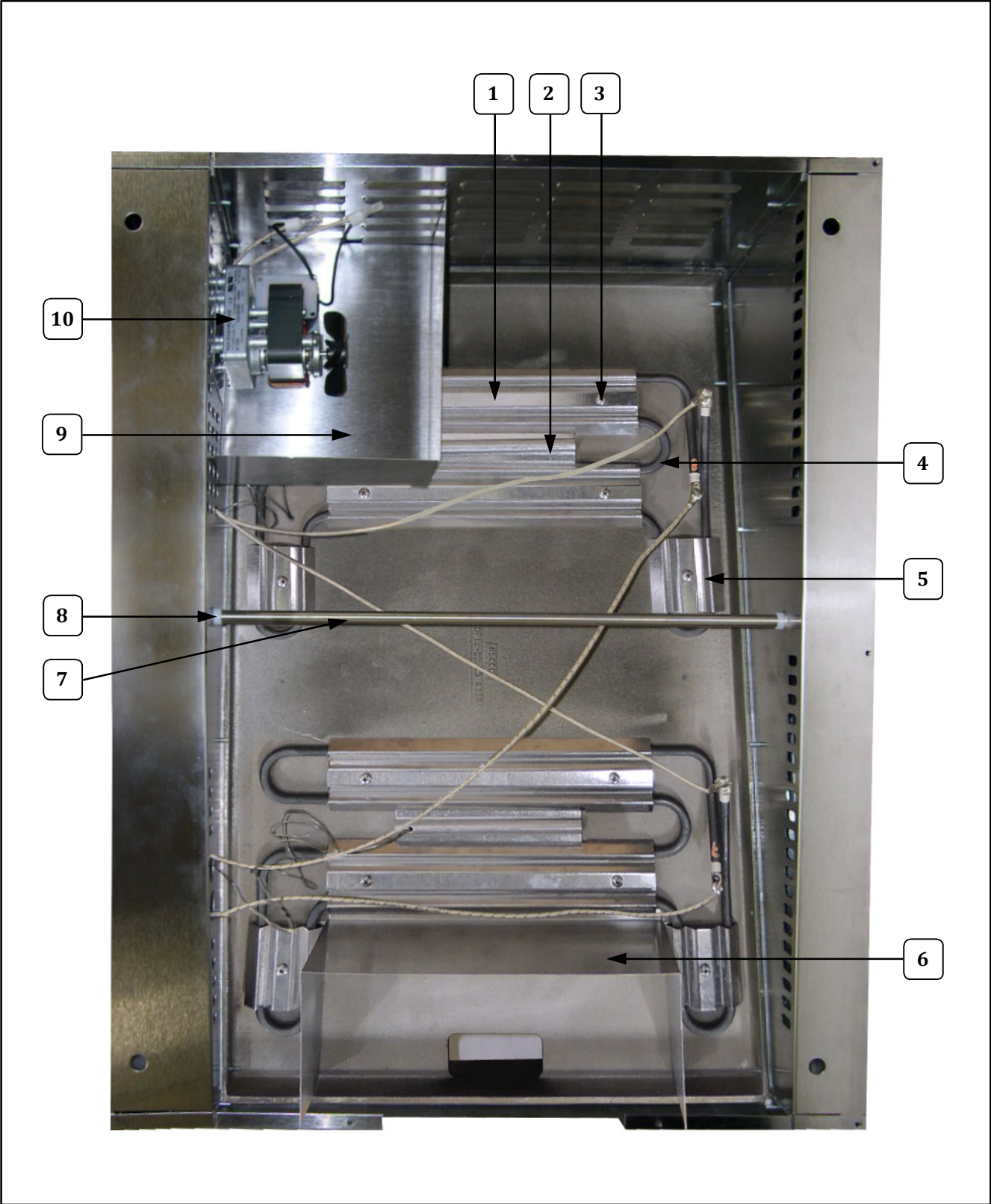


## Cabinet Interior - Control View

| Item | Part Description                                          | Qty. | Part Number |       |       |
|------|-----------------------------------------------------------|------|-------------|-------|-------|
|      |                                                           |      | 8160F       | 8161F | 8162  |
| 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    | U CLIP                                                    | 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   | LEAD-IN CORD 15 AMP PLUG                                  | 1    | 87085       | 87085 | 87085 |
| 25   | STRAIN RELIEF SR7W-2                                      | 1    | 67060       | 67060 | 67060 |



Cabinet Interior - Element View





## Cabinet Interior - Element View Parts List

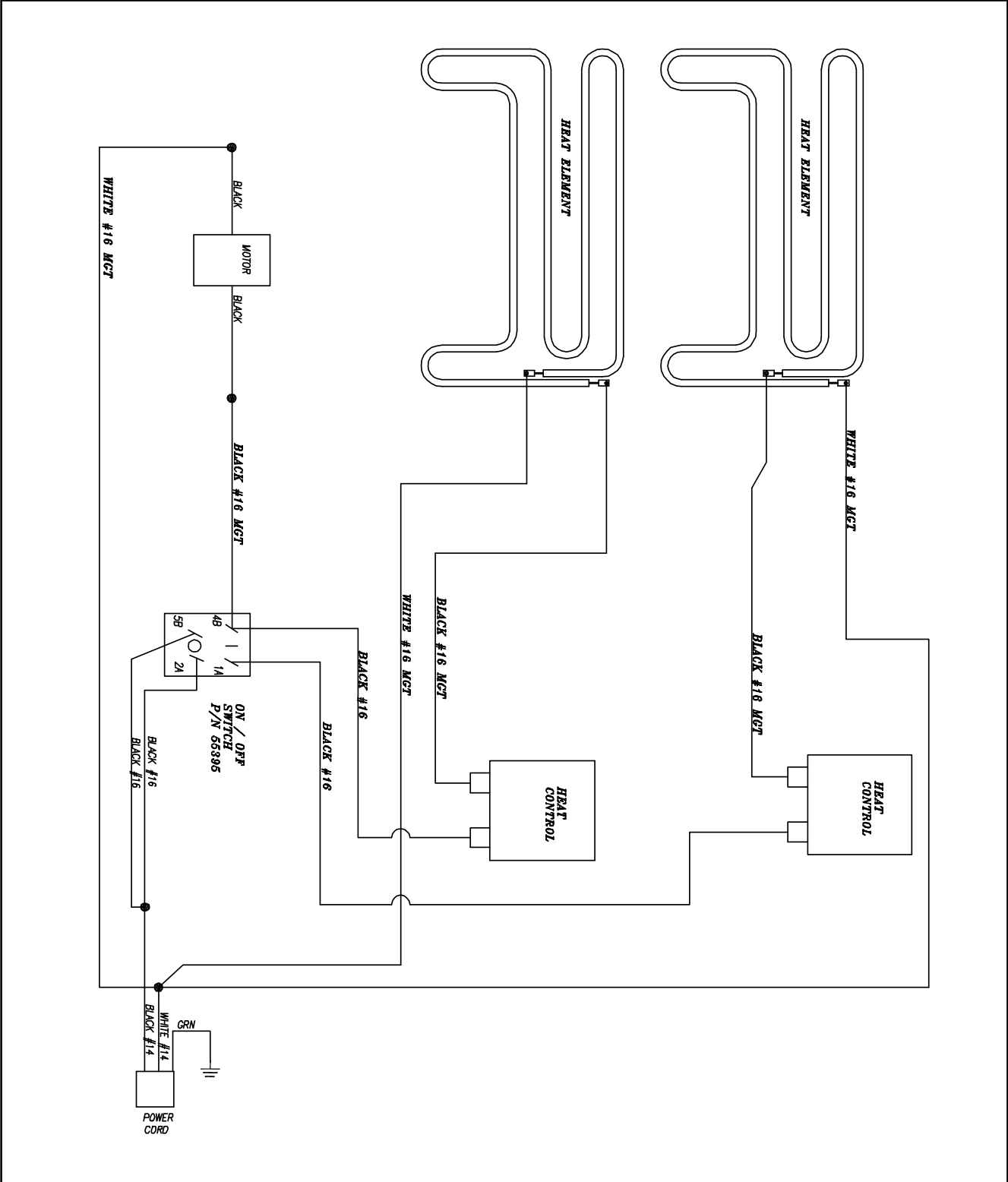
| Item | Part Description         | Qty. | Part Number |       |       |
|------|--------------------------|------|-------------|-------|-------|
|      |                          |      | 8160F       | 8161F | 8162  |
| 1    | ELEMENT CLAMPS           | 4    | 85027       | 85027 | 85027 |
| 2    | BULB COVER               | 2    | 85028       | 85028 |       |
|      | BULB KEEPER              | 2    |             |       | 17411 |
| 3    | 10-32 X 1/4 PHIL PAN M/S | 12   | 12513       | 12513 | 12513 |
| 4    | HEAT ELEMENT, 860W       | 2    | 85108       |       | 85108 |
|      | 850W HEAT ELEMENT        | 2    |             | 85110 |       |
| 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   | MOTOR                    | 1    | 17477       | 17477 | 17477 |





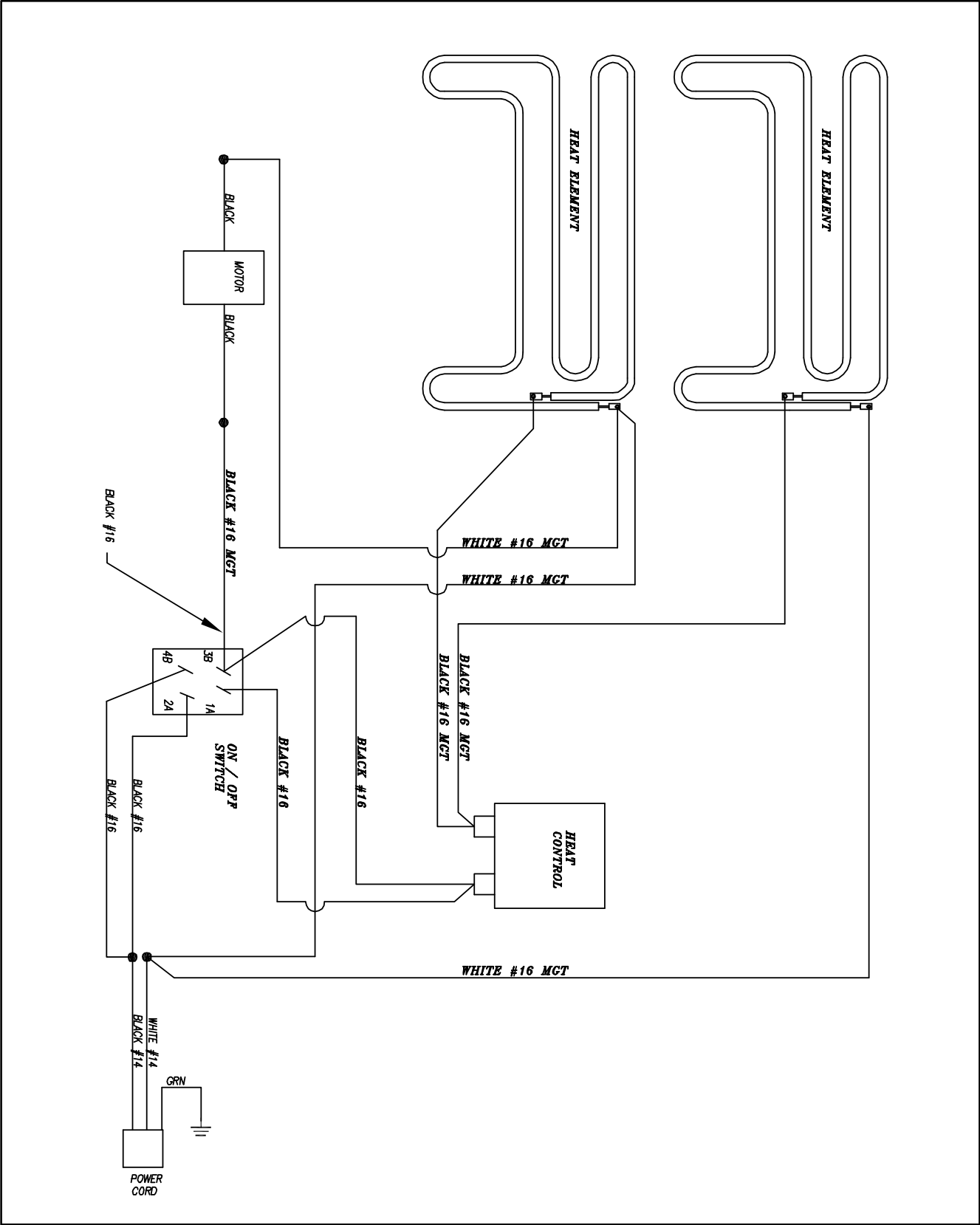
# WIRING DIAGRAM

## Model No. 8160F and 8161F





Model No. 8162







## 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

[gmpopcorn.com](http://gmpopcorn.com)

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