



[Manuals.plus](#) /

> [Gold Medal](#) /

> Gold Medal 5020 Standard Giant Waffle Cone Baker Instruction Manual

Gold Medal 5020

Gold Medal 5020 Standard Giant Waffle Cone Baker Instruction Manual

Model: 5020

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before operating the Gold Medal 5020 Standard Giant Waffle Cone Baker. Retain this manual for future reference.

- Always connect the unit to a properly grounded electrical outlet.
- Do not immerse the unit, cord, or plug in water or other liquids.
- Ensure the unit is placed on a stable, heat-resistant surface.
- Keep hands and utensils away from hot surfaces during operation.
- Unplug the unit from the outlet when not in use and before cleaning.
- Do not operate the unit with a damaged cord or plug, or if the unit malfunctions or has been damaged in any manner.
- This appliance is for commercial use only.

PRODUCT OVERVIEW

The Gold Medal 5020 Standard Giant Waffle Cone Baker is designed for efficient and consistent production of large waffle cones. It features durable construction and precise temperature control for optimal baking results.



Image: The Gold Medal 5020 Standard Giant Waffle Cone Baker, a commercial appliance with a grey exterior and a single baking grid. It features a control panel with a temperature dial.

SETUP

1. **Unpacking:** Carefully remove the waffle cone baker from its packaging. Inspect the unit for any shipping damage. Report any damage to your supplier immediately.
2. **Placement:** Place the unit on a flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit. Do not place near flammable materials.
3. **Power Connection:** Ensure the electrical supply matches the voltage requirements specified on the unit's rating label. Plug the power cord into a grounded 120V AC outlet. The unit operates at 17 watts.
4. **Initial Cleaning:** Before first use, wipe down the exterior of the unit with a damp cloth. The baking grids are coated with a non-stick material (PTFE Free, BPA Free, PFOA Free). Wipe them with a clean, damp cloth and then dry thoroughly. Do not use abrasive cleaners.

OPERATING INSTRUCTIONS

1. **Preheating:** Close the waffle cone baker. Plug in the unit. Turn the temperature control dial to the desired baking temperature. Allow the unit to preheat for approximately 10-15 minutes, or until the

indicator light (if present) signals it has reached the set temperature.

2. **Preparing Batter:** Prepare your waffle cone batter according to your recipe.
3. **Baking a Waffle Cone:**
 - Open the waffle cone baker.
 - Pour approximately 3-4 ounces of batter onto the center of the lower baking grid. Adjust quantity as needed for desired cone size.
 - Carefully close the lid. Do not force it shut.
 - Allow the waffle cone to bake for 60-90 seconds, or until golden brown and crisp. Baking time may vary based on batter consistency and desired crispness.
 - Open the lid and carefully remove the baked waffle using a non-metallic utensil.
 - Immediately roll the hot waffle into a cone shape using a waffle cone roller (not included). Allow it to cool and harden on a rack.
4. **Continuous Operation:** For continuous use, repeat the baking steps. The unit will maintain its set temperature.
5. **Shutting Down:** When finished, turn the temperature control dial to the "OFF" position and unplug the unit from the power outlet. Allow the unit to cool completely before cleaning.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Gold Medal 5020 Waffle Cone Baker.

1. **Daily Cleaning:**
 - Ensure the unit is unplugged and completely cool.
 - Wipe down the exterior with a damp cloth and mild detergent. Dry thoroughly.
 - For the baking grids, use a soft brush or damp cloth to remove any batter residue. For stubborn residue, a plastic scraper can be used. Do not use metal utensils or abrasive pads, as this can damage the non-stick coating.
 - The baking grids are PTFE Free, BPA Free, and PFOA Free.
2. **Deep Cleaning:** Periodically, a more thorough cleaning may be required.
 - After daily cleaning, apply a small amount of cooking oil to the grids and wipe with a paper towel. This helps maintain the non-stick surface.
 - Check all electrical cords and connections for wear or damage.
3. **Storage:** Store the unit in a clean, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not heat up.	Not plugged in; power outlet issue; faulty cord/plug.	Ensure unit is securely plugged in. Check circuit breaker. Inspect cord for damage.
Waffles stick to grids.	Grids not properly seasoned; too much batter; grids not clean.	Ensure grids are clean and lightly oiled. Adjust batter quantity.

Problem	Possible Cause	Solution
Waffles are not crisp.	Temperature too low; baking time too short; batter consistency.	Increase temperature setting. Extend baking time. Adjust batter recipe for crispness.
Uneven baking.	Uneven batter distribution; unit not fully preheated.	Ensure batter is spread evenly. Allow unit to fully preheat.

SPECIFICATIONS

Model: Gold Medal 5020

Special Feature: Temperature Control

Color: Grey

Material: Stainless Steel

Brand: Gold Medal

Wattage: 17 watts

Included Components: Waffle cone grid

Product Style: Gold (Refers to design aesthetic)

Number of Settings: 1

Material Type Free: PTFE Free, BPA Free, PFOA Free

Note: Specifications are subject to change without notice for product improvement.

WARRANTY AND SUPPORT

Gold Medal products are manufactured to high standards and are backed by a limited warranty. For specific warranty details, please refer to the warranty card included with your purchase or visit the official Gold Medal website.

For technical support, parts, or service inquiries, please contact Gold Medal customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Resources: www.gmpopcorn.com