



Instruction Manual

Humidified Merchandiser Combo

Model No. 5552-00-000



Oven and Humidified Merchandiser Combo
(Rack and Graphic Kit sold separately)



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



Table of Contents

SAFETY PRECAUTIONS	3
INSTALLATION INSTRUCTIONS	5
Inspection of Shipment	5
Manual.....	5
Model Description	5
Items Included with this Unit.....	5
Optional Rack and Graphics Kits	6
Setup for Use (General images shown for reference purposes only)	7
Install Rotisserie.....	7
Apply Sign Graphics.....	7
Electrical Requirements	8
Before You Plug In Machine.....	8
OPERATING INSTRUCTIONS	9
Controls and Their Functions	9
Operating Instructions	10
Care and Cleaning	12
MAINTENANCE INSTRUCTIONS	13
ORDERING SPARE PARTS	14
Replacing Broken Glass.....	15
Cabinet Exterior – Parts Breakdown.....	16
Cabinet Interior – Parts Breakdown.....	18
Safety Labels.....	19
Optional Rack and Graphics Kits – Replacement Parts	20
Wiring Diagram	21
WARRANTY	22



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>



	 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. 012_010914

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

Note: Improvements are always being made to Gold Medal's equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal's Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. (Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.) General images may be used in manual for reference only.

INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking (reference unit Quick Start Guide), check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, since it is beyond our control (reference warranty in back of manual).

Manual

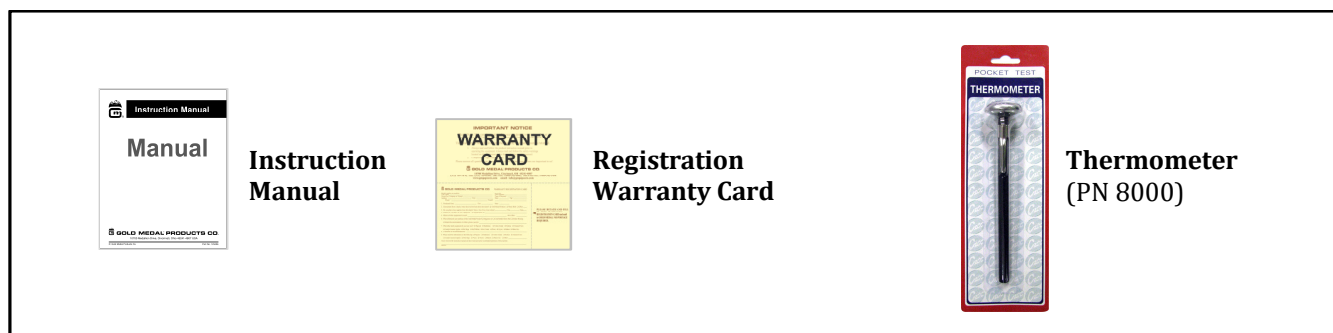
Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

The Oven and Humidified Merchandiser Combo is a countertop base model unit without graphics. Merchandiser cabinet is suitable for holding volatile food products (holds precooked product at serving temperature; not designed for cooking or reheating). Oven designed for heating pizza and pretzels.

- Optional Rack and Graphic Kits (sold separately), reference kits shown in Optional Rack and Graphics section.
- Rotisserie drive motor for rack rotation (Flat Rack does not rotate).
- LED lighted cabinet.



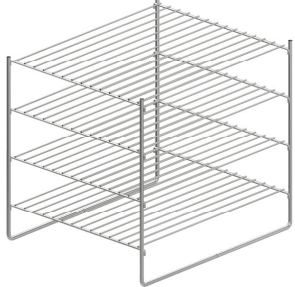
Items Included with this Unit





Optional Rack and Graphics Kits

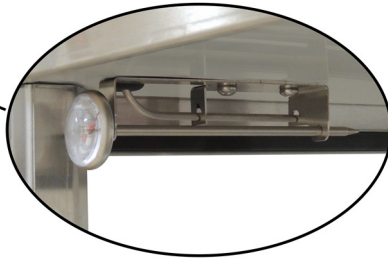
The following kits are available for the Oven and Humidified Merchandiser Combo (all kits sold separately). Reference the Spare Parts Section of this manual to order individual item replacement parts.

	<p>5552-000 Pizza Cabinet Kit (for 5552) (4) 15" Pizza Pans, Small Pizza Rotisserie and Graphics</p>
	<p>5552-002 Pretzel Cabinet Kit (for 5552) Small Pretzel Rotisserie and Graphics</p>
	<p>5552-003 Flat Rack Cabinet Kit (for 5552) Small Flat Rack, no Graphics included</p>

Setup for Use (General images shown for reference purposes only)

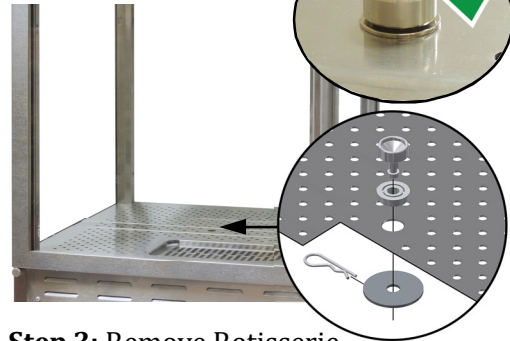


Step 1: Remove all packaging and tape. Set unit on a level surface.

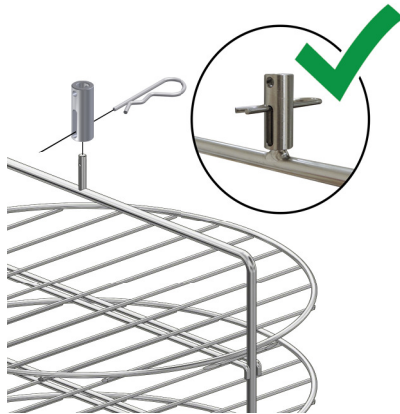


Step 2: Remove Thermometer from pack (keep holder); insert into holding bracket.

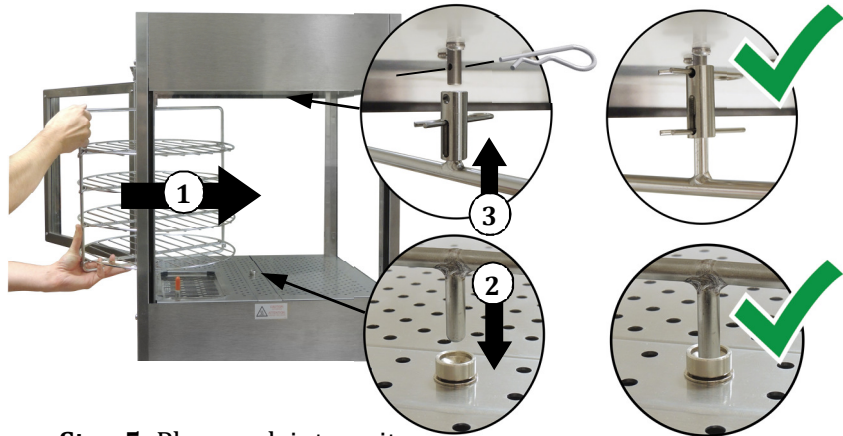
Install Rotisserie



Step 3: Remove Rotisserie Support Tray and assemble Rotator Cup as shown; reinstall Support.



Step 4: Slide Drive Connector (slotted end down) onto top of rack shaft; insert Hitch Pin.



Step 5: Place rack into unit; set bottom of rack shaft into Rotator Cup, then lift Drive Connector up onto motor shaft, and secure with hitch pin.

Apply Sign Graphics



Step 1: Peel paper backing off Graphic before applying to a clean cabinet panel.



Step 2: Hold graphic taut and align with top edge of unit; press top corners to cabinet.



Step 3: Hold top center to unit; evenly press down and outwards from center of sign to bottom corner.



Step 4: Repeat center to bottom corner pressure to apply other side of sign.



Reference Electrical Specifications to connect the unit to a power source. Unit should be cleaned prior to use (reference Care and Cleaning section of this manual).



Electrical Requirements

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

120 V~, 60 Hz

	 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>

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.

	 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

Unit switches are equipped with an LED light to indicate when there is power to the switch. Reference image of controls on next page.

Humidified Merchandiser Controls:

LIGHT SWITCH

Two position, lighted rocker switch – provides power to cabinet lights and rotisserie (door must be closed for rotisserie to function).

HEAT SWITCH

Two position, lighted rocker switch – provides power to the Heat Control.

HEAT CONTROL

Heat Control adjusts the temperature of the merchandiser from OFF to 170°F (the Heat Control is powered by the Heat Switch).

TEMPERATURE INDICATOR

The Temperature Indicator displays the interior cabinet temperature.

PILOT LIGHT (for Merchandiser Heat Element)

Pilot Light ON indicates the merchandiser is heating. The light goes OFF when the unit has reached the set temperature. The light will continue to cycle OFF/ON during operation.

DOOR SWITCH

Momentary switch stops the rotisserie motor when the door is opened.

THERMOMETER

A Dial Thermometer is provided for measuring product temperature (as needed).

Oven Controls:

TIMER SWITCH

Two position, lighted rocker switch – provides power to the Timer Control.

TIMER CONTROL

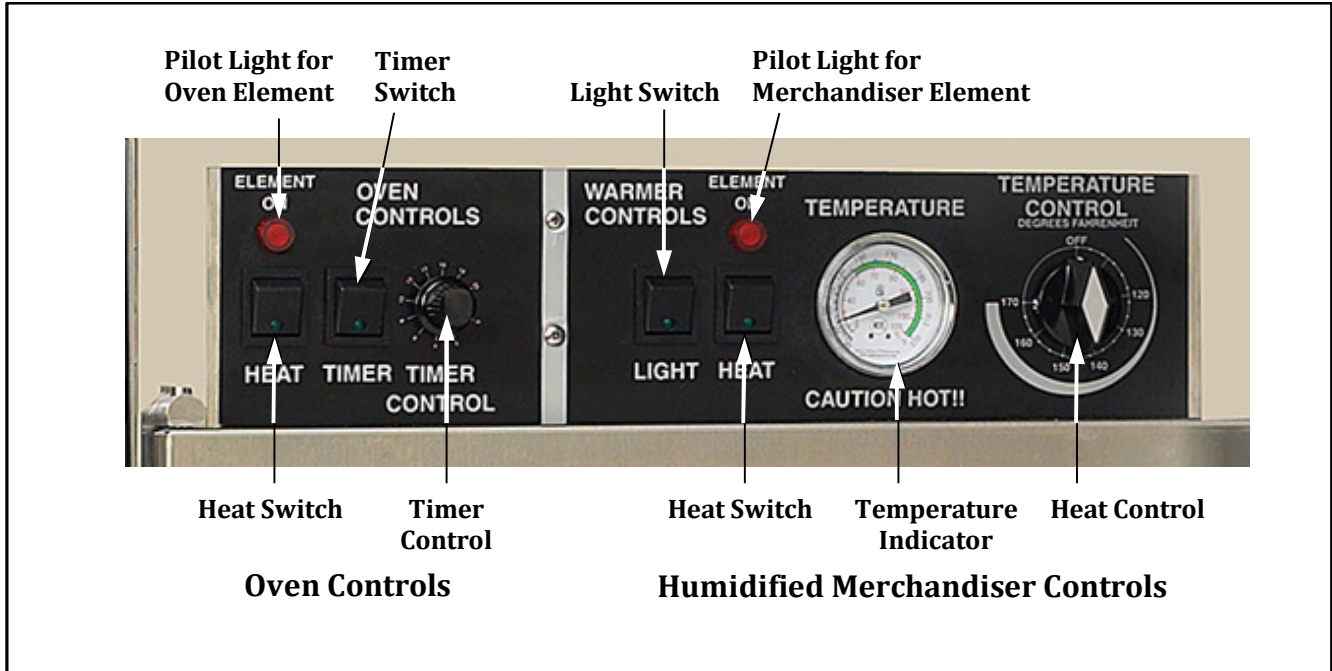
Dial control used to set the amount of time before the buzzer sounds.

OVEN HEAT SWITCH

Two position, lighted rocker switch – provides power to the oven heat element.

ELEMENT PILOT LIGHT (for Oven Heat Element)

Pilot Light ON indicates the oven is heating. The light goes OFF when the oven has reached temperature. The light will continue to cycle OFF/ON during operation.



Operating Instructions

Prepare Merchandiser for Operation:

1. Fill water pan with hot water to provide humidity as needed (it is highly recommended to use distilled water). **DO NOT** overfill the pan.
Do not allow water level to get low during operation or product may dry out.
2. Turn the Heat Switch ON.
3. Turn the Heat Control to 170°F and preheat unit approximately 2 hours. (Set temperature control to 170°F to maintain a 150°F product temperature. The proper setting of this control depends on the temperature of the items being placed inside and how many times the door is opened.)
For specific product safe food holding temperature, reference your local code and/or instructions from food product manufacturer.
4. Load food products when preheat is complete.
NOTE: If loading pizza, place it in pre-heated cabinet straight from the oven.
5. Turn the Light Switch ON for cabinet lights and to activate the rotisserie (Flat Rack does not rotate).

Prepare Oven for Operation:


6. Turn the Oven Heat Switch ON.
7. Preheat oven for approximately 1/2 hour, or until the Oven Pilot Light turns OFF.


8. Load product in oven.
9. Set the desired time on the Timer Control dial, then turn the Timer Switch ON. Buzzer will sound when the allotted time has expired.





Care and Cleaning

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_111616</p>

	⚠ WARNING
	<p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right;">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 unit each day after use.


1. Turn machine OFF, unplug unit and allow it to cool completely before attempting to clean.
2. Clean all pans, trays/accessories (racks) in order to sanitize them before each use.
3. Clean any debris from around element with a clean cloth, SLIGHTLY dampened with hot water.
4. Clean outside of unit with a soft cloth, dampened with soap and hot water.
5. 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 machine.
6. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.





MAINTENANCE INSTRUCTIONS

	 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>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. (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
Web Page: gmpopcorn.com

Replacing Broken Glass

Broken glass panels can be easily replaced. Gold Medal Products Co. does not ship glass. It can be obtained from a local glass shop, always purchase tempered glass.

GLASS DIMENSIONS (Height x Width x Thickness)

Front and Side Glass: 18.063" x 14.875 x .125" (3 Pieces)

1. Turn machine OFF, unplug unit and allow it to cool completely before attempting to replace glass.
2. Carefully remove all loose pieces of broken glass.
3. Slide glass panel up under top ridge, then swing bottom of panel out and lower it away from unit (see Figures A and B below).
4. Carefully remove the rest of the broken glass and clean unit thoroughly.
5. Remove all rigid glass channels from around glass to be replaced, set channels aside for reuse.
6. Slide rigid glass channels over exposed edges of new glass panel.
7. Carefully slide new glass panel up under top ridge, then lower it into the bottom channel.
8. Reinstall all pans for use.



Figure A - Slide glass panel up under top ridge.

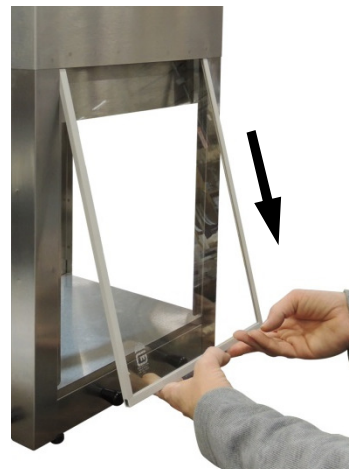


Figure B - Swing bottom of glass panel out, then lower it away from unit.

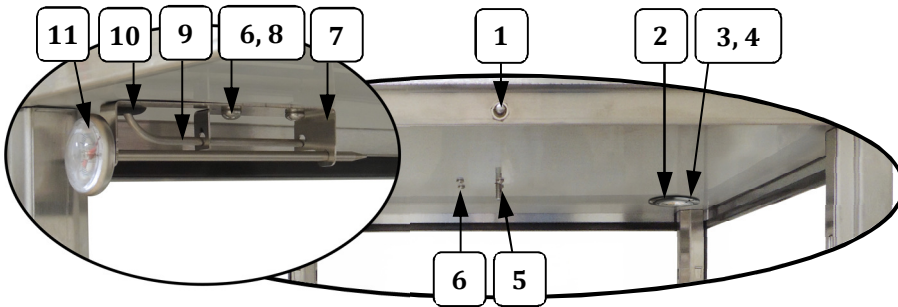
General images shown for glass installation reference only.



Cabinet Exterior – Parts List

Item	Part Description	Part Number
		5552-00-000
1	DOME TOP PANEL	43507
2	8-32 X 3/8 PHIL PAN HEAD (fastener for Dome)	87515
3	KNOB, HEAT CONTROL	87049
4	HEAT CONTROL	42617
5	THERMOMETER (control panel indicator)	42619
6	SWITCH, LIGHTED ROCKER GR	42798
7	KNOB	42880
8	TIMER, DELAY ON MAKE	42848
9	POTENTIOMETER 20K	55240
10	PILOT LIGHT-125V RED	41033
11	5552 CONTROL LABEL	43293
12	HINGE PIN	42627
13	HINGE	42628
14	DOOR ASSY (includes glass)	101208
15	GLASS CHAN 18 1/16 (cut to length as needed)	42651
16	GLASS CHAN 18 15/32 (cut to length as needed)	42652
17	DRIP PAN	42870
18	OVEN DOOR FRONT, WELDMENT	42878
19	OVEN DOOR BACK, WELDMENT	42879
20	HANDLE	40807
21	1/4-20 X 1/2 HX HD SCREW (fastener for Handle)	12382
22	1/4 SPRING LOCK WASHER (fastener for Handle)	12707
23	BOTTOM COVER WELDMENT	43275
24	RUBBER FEET 3/4IN HIGH (4 required)	47155
25	8-32 X 1 PH PAN M/S S.S.	12219
26*	LEAD IN CORD 15A PLUG	87085
27	STRAIN RELIEF SR-7W-2	67060

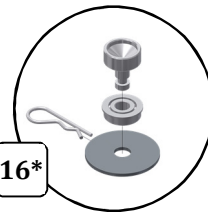
Cabinet Interior – Parts Breakdown



Dome Interior Parts



15 Resistor, 5K 8 Watt



17

18 Cabinet Element
(under Bottom Pan)

19, 20



Interior Oven Parts

21 Pizza Cooking Tray

22 Oven Element

23 Thermostat (bulb cap thermostat)

24



General image shown for parts reference only (Rack and Graphics Kit sold separately).



Cabinet Interior – Parts List

Item	Part Description	Part Number
		5552-00-000
1	PLUNGER SWITCH	40712
2	LED REPLACEMENT NO PLATE	100544
3	4-40 X 1/2 PHIL PAN MS SS	101298
4	4-40 HEX NYLON LOCKNUT SS	101299
5	ROTISSERIE DRV MOTOR	50296
6	8-32 X 3/8 PAN HD PH M/S	12389
7	PROBE KEEPER	101119
8	8-32 SERRATED FLANGE NUT	61151
9	THERMISTOR PTC SS SHEATH	101131
10	GROMMET BLACK .094	101069
11	1 IN. DIAL THERMOMETER	8000
12	POWER SUPPLY 24VDC 20W	55394
13	20W POWER SUPPLY BRACKET	55414
14	BUZZER SIGNAL	46118
15	RESISTOR, 5K 8 WATT	48612
16	ROTATOR CUP ASSEMBLY (sold separately, see Rack and Graphics Kits for reference)	101127
17	BOTTOM PAN	43488
18	600 WATT HEAT ELEMENT (for Cabinet)	43287
19	PAN COVER	42621
20	1/4 X 2-1/2 DP. WATER PAN	42614
21	PIZZA COOKING TRAY (rack in oven)	
22	500 WATT HEAT ELEMENT (for oven, 2 required)	43288
23	THERMOSTAT 392 F	87995
24	HIGH LMT THERMOSTAT 200F	79058

Safety Labels

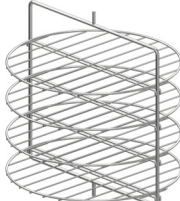





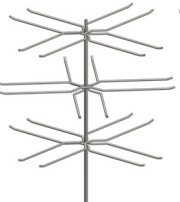




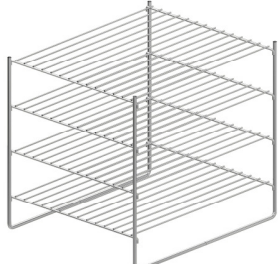
<p>1</p>	<p>2</p>	<p>3</p>
Unit Labels		Power Cord Label

Item	Part Description	Part Number
1	LABEL, CAUTION HOT	38201
2	MAIN GROUND LABEL	42375
3	WARNING LABEL CORD	68720



Optional Rack and Graphics Kits – Replacement Parts

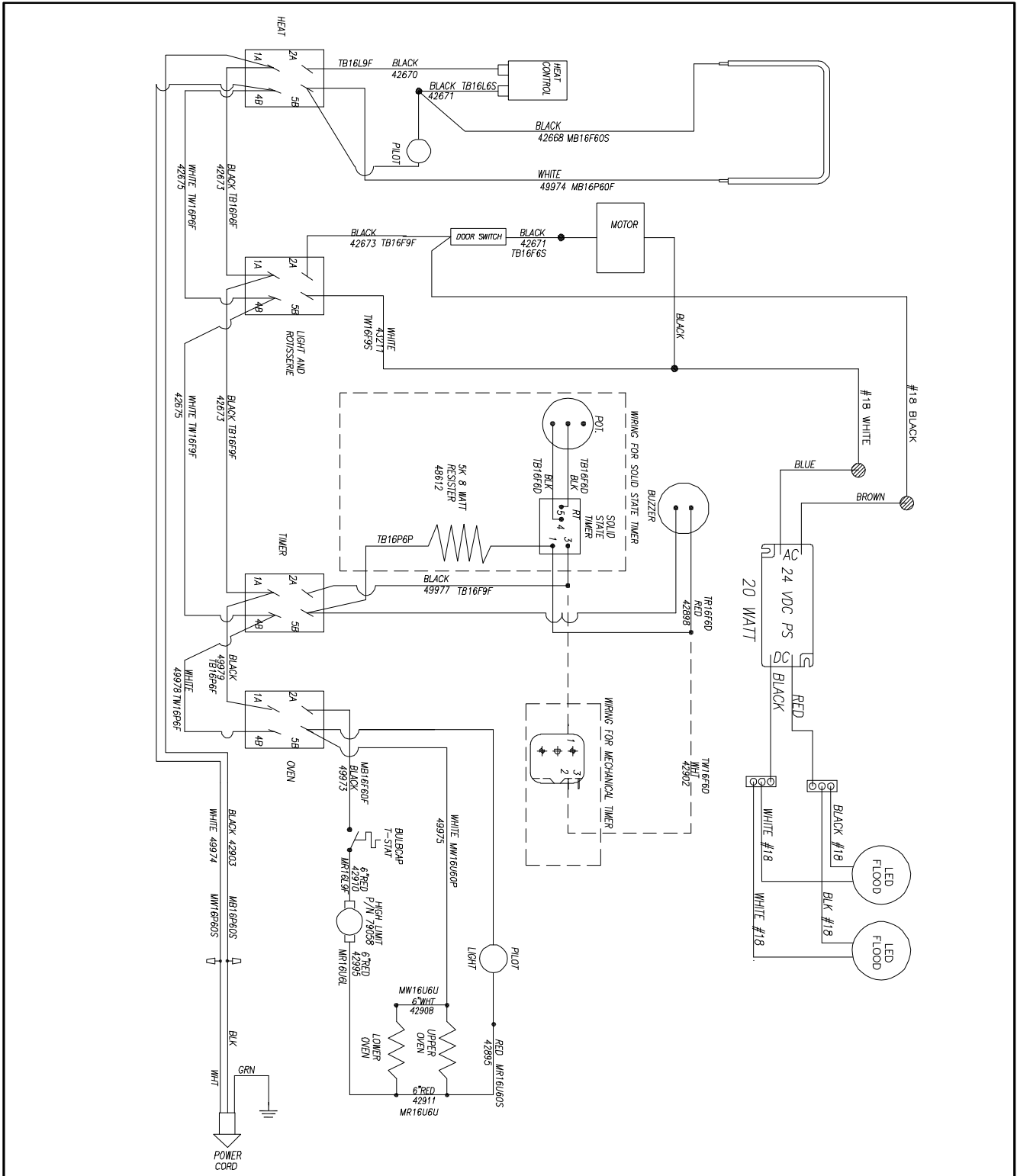
Rack and Graphic Kits available for the Humidified Merchandiser Combo (all kits sold separately).
For specific part replacement, reference individual item part number (specify quantity needed).

5552-000 (Pizza Cabinet Kit)					
					
Pizza Rotisserie (PN 101191)	Rotator Cup Assembly (PN 101127)	Drive Connection (PN 101130)	Hitch Pin (each) (PN 40732)	Pizza Graphics (each) (PN 101212)	Pizza Pan (each) 15" Pan (PN 50003)
5553-002 (Pretzel Cabinet Kit)					
					
Pretzel Rotisserie (PN 101192)	Rotator Cup Assembly (PN 101127)	Drive Connection (PN 101130)	Hitch Pin (each) (PN 40732)	Pretzel Graphics (each) (PN 101213)	
5552-003 (Flat Rack Cabinet Kit)					
Flat Rack Kits (no Graphics provided)					



Wiring Diagram

Model No. 5552-00-000





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