



Instruction Manual

Portion Pak Cheese Warmer

Model No. 5587-00-195 and 5587-01-190



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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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. 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 style="text-align: right; font-size: small;">008_012221</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 style="text-align: right; font-size: small;">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 style="text-align: right; font-size: small;">009_092414</p>

	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">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 style="text-align: right; font-size: small;">022_060215</p>



	⚠ WARNING
	<p>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.</p> <p style="text-align: right; font-size: small;">012_010914</p>

	⚠ WARNING
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">007_010914</p>

	⚠ 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 style="text-align: right; font-size: small;">039_080614</p>

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

DO NOT install equipment in an area where a water jet is used.

Unit to be installed in locations where ambient temperatures are between a minimum of 5°C (41°F) and a maximum of 55°C (131°F).

Unit to be installed in locations where it can be overseen by trained personnel.

Install unit on a level surface.

Unit is a Portion Pak Cheese Warmer.

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).

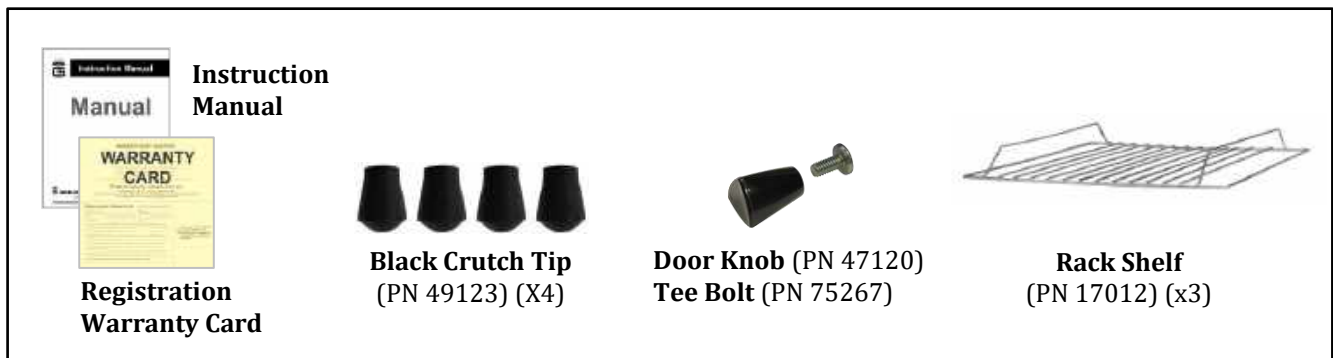
Manual

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 or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

Countertop warmer with three removable shelves, a lighted cabinet and sign, and a heater/blower in dome. This unit is designed for Portion Pak Cheese Containers, not acceptable for open volatile food products.

Items Included with this Unit



Setup

1. Remove all packaging and tape prior to operation.
2. Place the unit on a sturdy, level base.
3. Door knob is shipped in accessories pack. Install knob, using the tee bolt, on door (see image below).
4. Unit has 4 glide feet preinstalled at the factory (see image below). Install a Black Crutch Tip on each foot. Firmly push crutch tip over glide until it covers glide entirely.
5. Unpack the racks, then place them on the rack holders in the unit as shown below.
6. After setup, unit should be cleaned prior to use (see Care and Cleaning section).





Electrical Requirements

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

5587-00-195: 120 V~, 60 Hz

5587-01-190: 220-230 V~, 50/60 Hz

Potential Electrical Variations: 220 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. 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 style="text-align: right;">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.

	⚠ 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 style="text-align: right;">039_080614</p>



OPERATING INSTRUCTIONS

Controls and Their Functions

POWER SWITCH

ON/OFF lighted rocker switch - provides power to the lighting and heat element. The green light ON indicates power to unit.



General image shown for reference only.

Operating Instructions


1. Turn Power Switch ON.
2. Pre-heat unit 10-15 minutes while empty.
3. Place the Portion Pak Cheese Containers inside cabinet and allow them to preheat for approximately one hour—do not overfill the unit or block the air vents. Allow air to circulate freely.


Unit designed for prepackaged food products only. Not acceptable for open volatile food products.

4. Keep door closed if not serving or refilling the unit.



Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321

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

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

For 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.

Follow the directions below to clean the unit.



1. Turn machine OFF, unplug unit and allow it to cool completely.
2. Take racks/pans to the sink to clean with soap and water, then rinse and dry.
3. Wipe interior and exterior surfaces clean using a SLIGHTLY damp cloth (cloth may be SLIGHTLY dampened with soap and water, then wipe again to remove any remaining cleaner).
4. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.



Ammonia cleaners will damage plastic doors/panels. Only use a non-ammonia cleaner, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).





—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

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. 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 style="text-align: right; font-size: small;">008_012221</p>

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	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">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 style="text-align: right; font-size: small;">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 Glass: 16 1/2" x 10 59/64" x 1/8

Side Glass: 16 1/2" x 13 5/8" x 1/8 (2 pieces per unit)

1. Turn machine OFF, unplug unit and allow it to cool before attempting to replace glass.
2. Remove all loose pieces of glass.
3. Place a bungee (or large rubber band) around the unit to help hold the corner posts in place, then remove dome and sign.
4. Remove all rigid glass channels from around glass to be replaced, set channels aside for reuse.

Note: The rigid channels may be wedged in the corner posts or top and bottom glass extrusions, and must be removed before new glass can be installed.

5. Carefully remove the rest of the broken glass.
6. Apply decals (if desired) to new glass panel.
7. Slide rigid glass channels over exposed sides and bottom of new glass panel.
8. Lift motor plate (ceiling plate) out of the way to allow the new glass panel to slide into the corner posts and down into the bottom glass extrusion.
9. Make sure the rack holders are still in place, then carefully lower the motor plate until the top glass extrusion secures glass in place.
10. Reinstall dome and sign, then remove bungee.



Cabinet Exterior – Front View

See Sign and Lighting Components section.

1

2

3

4

5

6

7

8

A See Corner Post Table below.

B See Corner Post Table below.

C See Corner Post Table below.

9 For Glass Panels, see Replacing Glass section.

10, 11

17

18

19

15, 16

14

13

12

Corner Post Table

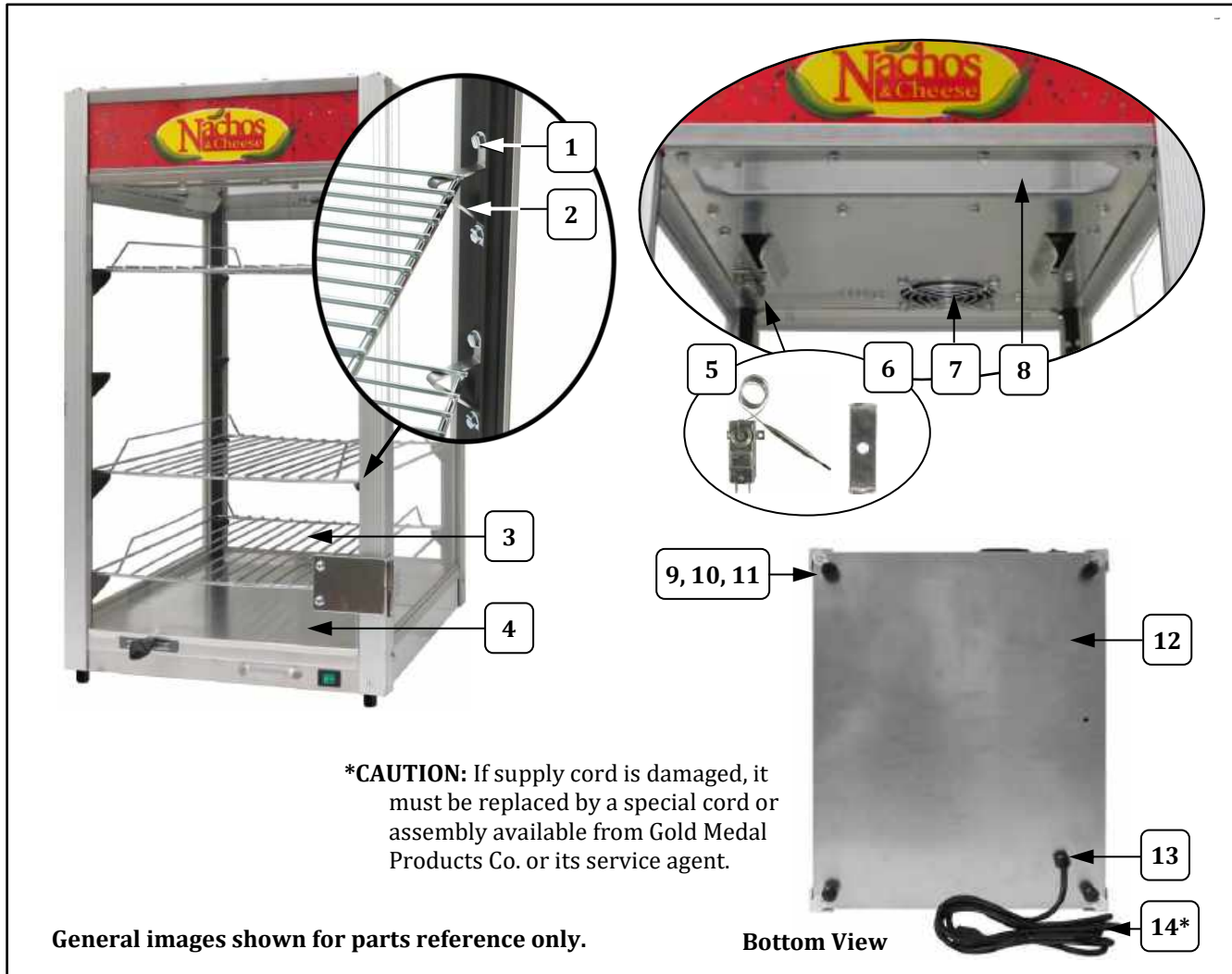
Item	Description	190 Series
A	CORNER POST ALT SHELF	115590
B	LR CNR POST ALT SHELF	115591
C	RR CNR POST ALT SHELF	115589

General images shown for parts reference only.

Item	Part Description	Part Number
		All Models
1	DOOR (1 door panel)	74714
2	RIGID CHANNEL, SIDE	74706
3	RIGID CHANNEL, FRONT	74707
4	8-32 X 3/8 PH PAN W/SEMS	42227
5	ACORN NUT #8-32	47702
6	FEMALE HINGE RIGHT HAND	61373
7	MALE HINGE SHORT RIGHT	41350
8	8-32 X 3/8 SLT. HWH M/S	49594
9	GLASS CHAN 16 1/8 (used on side edges of glass)	49845
10	GLASS CHAN 13 5/8 (used on bottom edge of side glass)	74717
11	GLASS CHAN 10 7/8 (used on bottom edge of front glass)	74719
12	ROCKER SWITCH DPST	42532
13	BOTTOM COVER	74724
14	MAGNETIC CATCH	47561
15	KNOB LID LIFT	47120
16	TEE BOLT #8-32X3/8 ZP	75267
17	10-24 X 3/4 HEX HEAD SCREW	41314
18	GLIDE	47328
19	CRUTCH TIP	49123



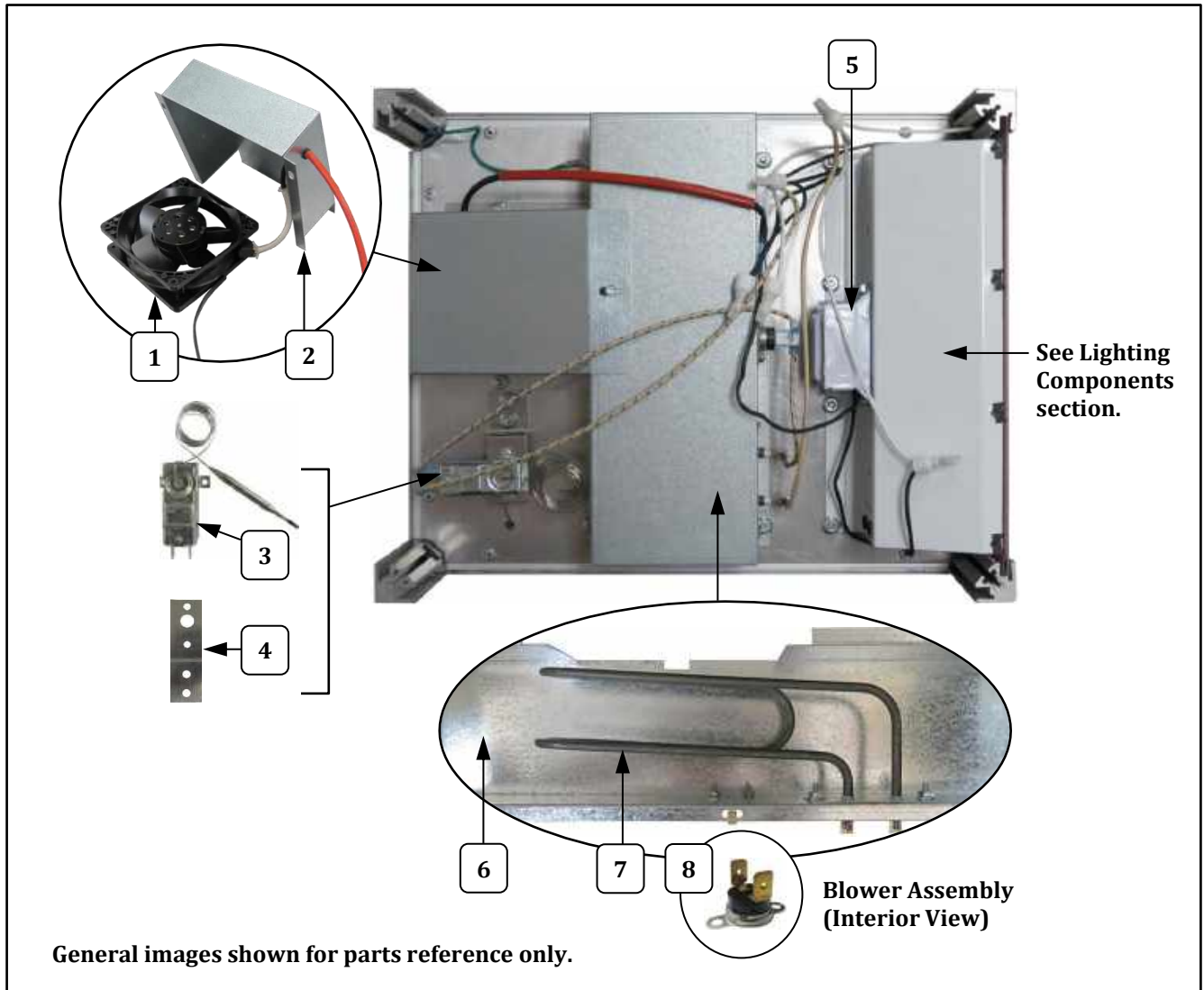
Cabinet Interior and Bottom View



Item	Part Description	Part Number	
		5587-00-195	5587-01-190
1	8-32 X 1/4 SLT. HWH M/S	49060	49060
2	SHELF BRACKET, SHT METAL	120302	120302
3	SHELF (racks)	17012	17012
4	DRIP PAN WELDMENT	17011	17011
5	THERMOSTAT 145F BULB	87996	87996
6	SENSOR BRACKET	40838	40838
7	3 INCH FAN GRATE	74746	74746
8	LIGHT COVER	74708	74708
9	10-24 X 3/4 HEX HEAD SCREW	41314	41314
10	GLIDE	47328	47328
11	CRUTCH TIP	49123	49123
12	BOTTOM COVER	74724	74724
13	STRAIN RELIEF SR-11-2 RA	87194	87194
14*	POWER SUPPLY CORD 15 AMP	22038	
	POWER SUPPLY CORD, EXPORT		42369



Motor Plate Components



Item	Part Description	Part Number	
		5587-00-195	5587-01-190
1	3 INCH PABST FAN	74741	74742
2	ANGLED BLOWER WRAPPER	74740	74740
3	THERMOSTAT 145F BULB	87996	87996
4	THERMOSTAT BRACKET	74667	74667
5	BALLAST	74725	55360
6	BLOWER BOX	74710	74710
7	HEAT ELEMENT 475W	74720	74720EX
8	THERMOSTAT, 260F	74748	74748



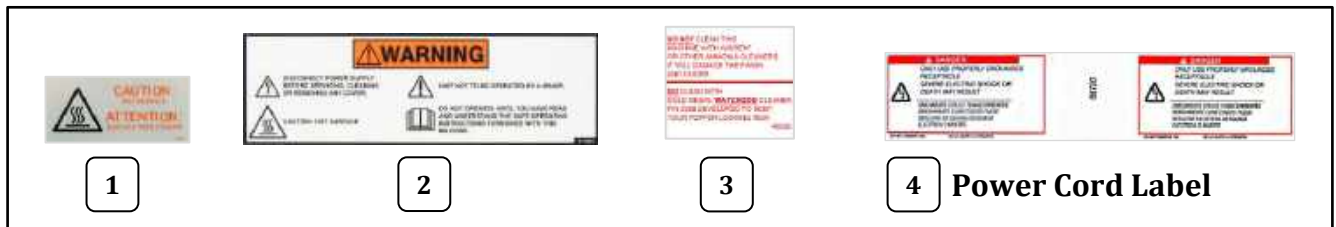
Sign and Lighting Components



To Replace Bulb:
Remove screws in Sign Frame Angle, then lift sign out to access bulb.

Item	Part Description	Part Number	
		5587-00-195	5587-01-190
1	SIGN FRAME ANGLE	74709	74709
2	SIGN PANEL, NACHO	74721	74721
3	SIGN COVER	74963	74963
4	SOCKET, DOUBLE TUBE	74726	
	LIGHT BASE		16972
5	LAMP, DOUBLE TUBE, 120V	74727	
	TWIN TUBE BULB		16973
6	LIGHT DEFLECTOR	74711	74711

Safety Labels

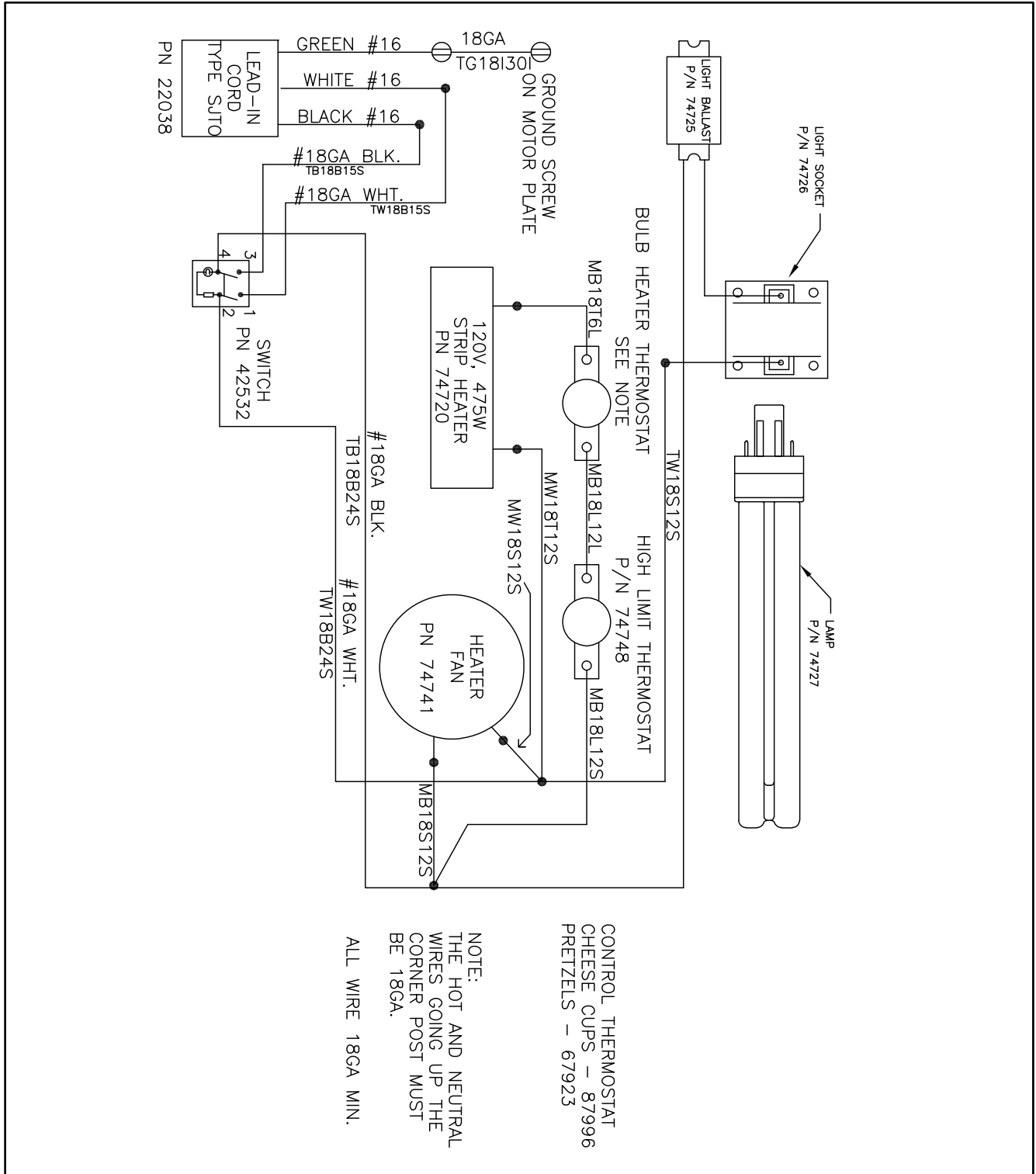


Item	Part Description	Part Number
1	LABEL, CAUTION HOT	38201
2	LABEL SAFE OPERATING INST	111931
3	LABEL, DO NOT CLEAN...	49393
4	WARNING LABEL CORD	68720



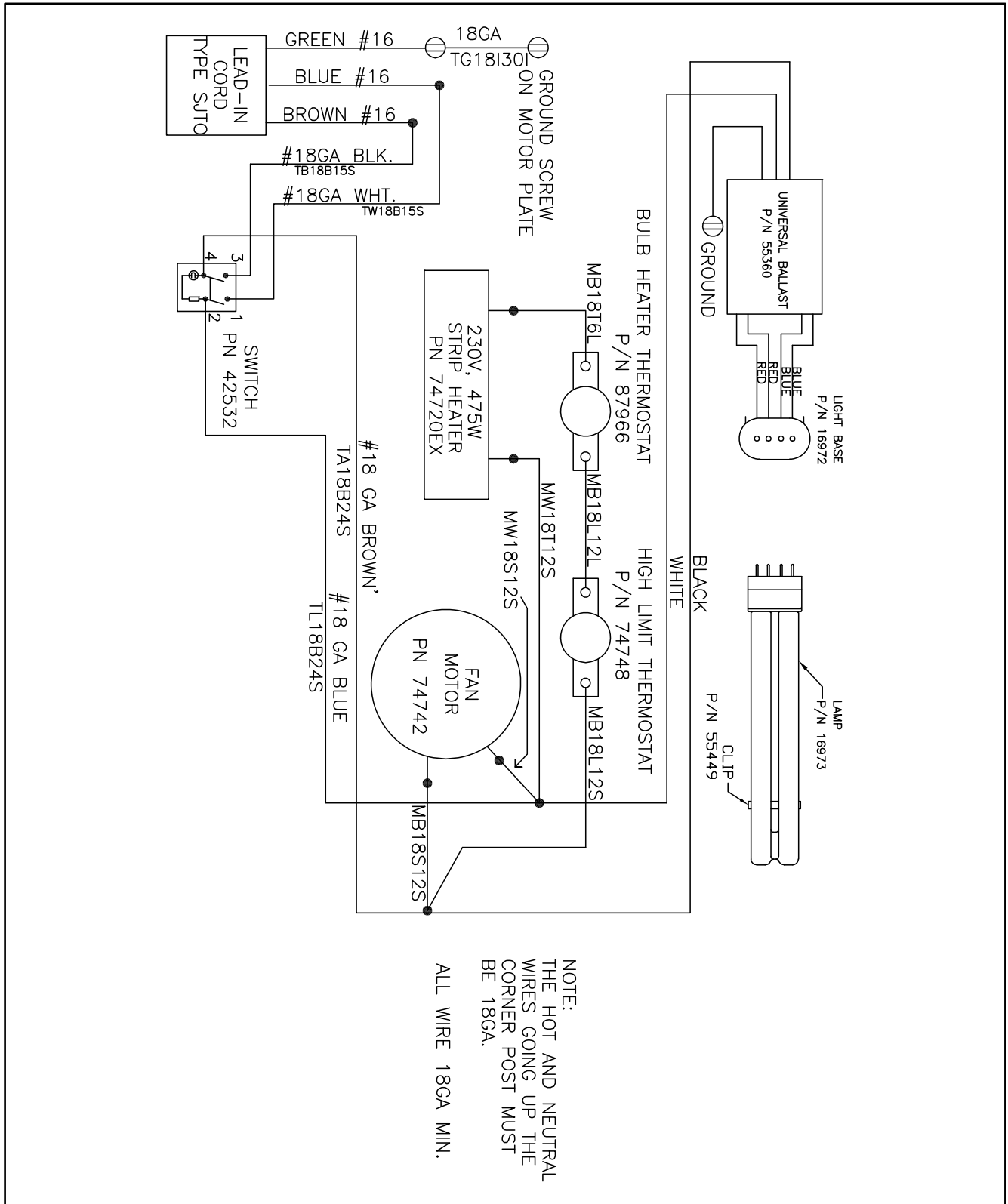
Wiring Diagram

Model 5587-00-195





Model 5587-01-190





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.

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