



Instruction Manual

Humidified Warmers

Model No. 5550-00 and 5551-00



**Large Warmer 5550-00 (Rack
and Graphic Kit sold separately)**



**Small Warmer 5551-00 (Rack
and Graphic Kit sold separately)**



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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 style="text-align: right; font-size: small;">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 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>



SAFETY PRECAUTIONS (continued)

	 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.



Electrical Requirements

The following power supply must be provided:

5550-00: 120 V~, 1435 W, 60 Hz

5551-00: 120 V~, 985 W, 60 Hz

	 DANGER
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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.

	 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>

OPERATING INSTRUCTIONS

Controls and Their Functions

LIGHT SWITCH

Two position, lighted rocker switch – provides power to cabinet lights and rotisserie (door must be closed for rotisserie to function). Green light ON indicates power to these features.

HEAT SWITCH

Two position, lighted rocker switch – provides power to the Digital Heat Control, and to the hot plate element under the water pan (hot plate temperature is not adjustable). Green light ON indicates power to heat control and hot plate.

DIGITAL HEAT CONTROL (Digital Display)

Controls the main base element and displays the cabinet temperature; factory preset to 150°F (65°C). The Digital Heat Control is powered by the Heat Switch. To adjust (program) the set temperature, see Adjusting the Set Temperature section.

WATER PAN with WATER LEVEL FLOAT

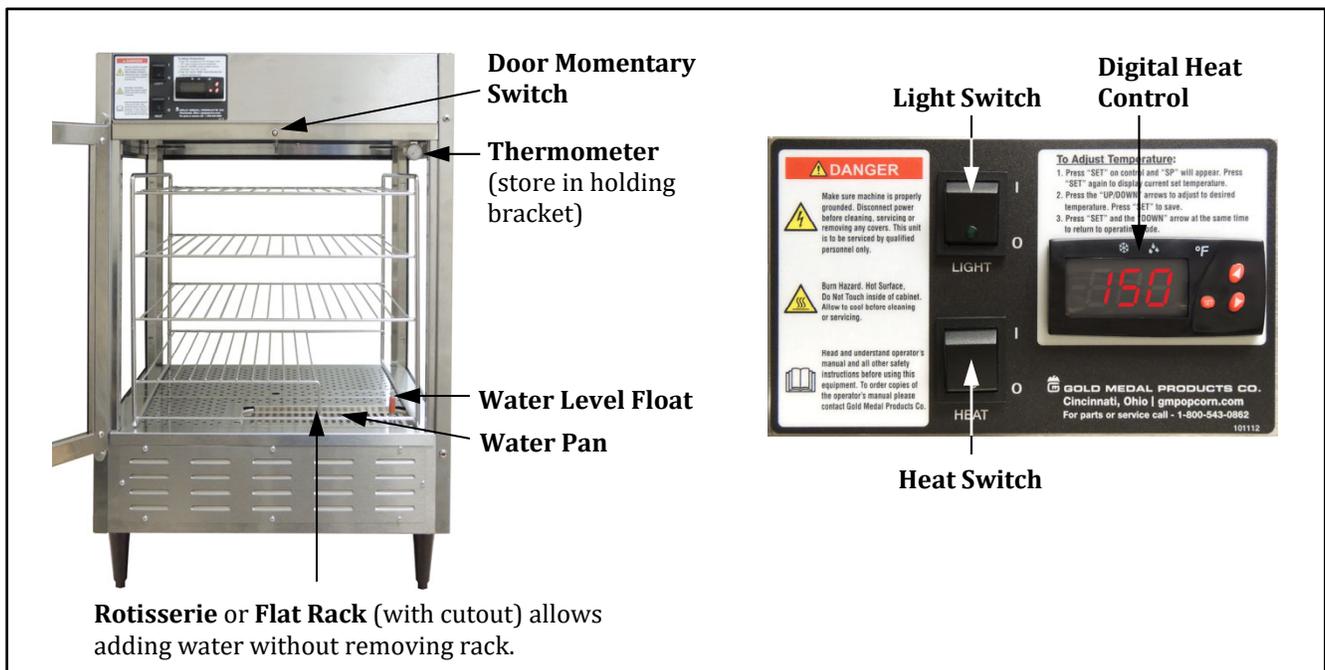
The Water Pan sits on the hot plate. Always use pan to hold water; **NEVER** put water directly on hot plate. The pan cover is equipped with a Water Level Float, for easy water level indication (do not need to remove pan cover, float, or rack to add water).

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).





Operating Instructions

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.

During operation, use the water level float as a quick reference for when to add water. Do not allow water level to get low or product may dry out (reference float images below).

2. Turn the Heat Switch ON.

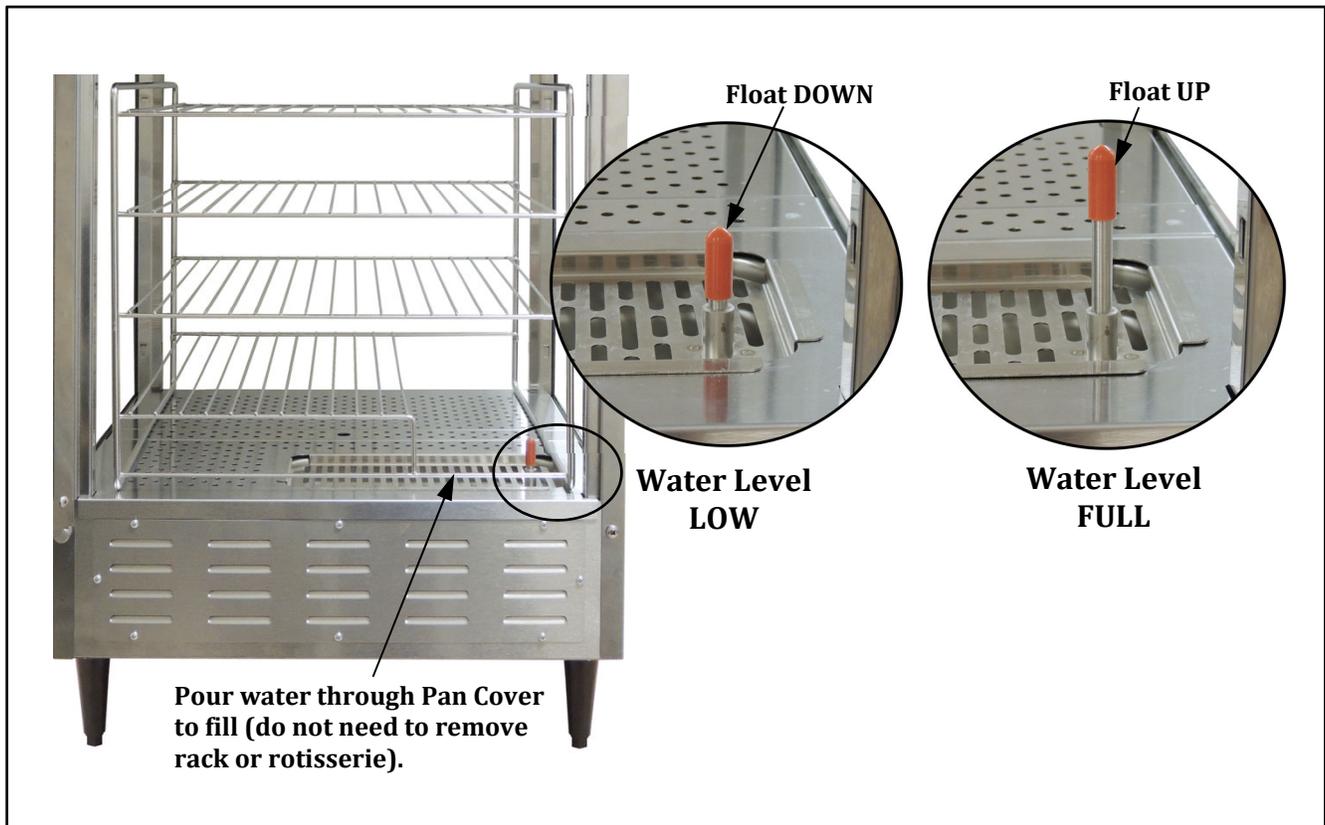
The unit will heat to the preset temperature in approximately 15-20 minutes. Unit is factory preset to 150°F (65°C); adjust as needed to maintain desired product warmth for serving (see Adjusting the Set Temperature section).

NOTE: If you start with hot water, the unit will generate humidity in about 15 minutes.

3. Load food products when preheat is complete.

NOTE: If loading pizza, place it in pre-heated cabinet straight from the oven.

4. Turn the Light Switch ON for cabinet lights and to activate the rotisserie (Models with Flat Rack 5553-006 or 5553-007 do not rotate).



Adjusting the Set Temperature

The warmer comes from the factory with the Digital Heat Control preset to 150°F (65°C); maximum setting is 160°F (71°C). Follow the steps below to adjust the preset temperature.

1. Press “SET” button on the Digital Heat Control, and “SP” will appear. Press “SET” again to display current set temperature.
2. Press the “UP/DOWN” arrows to adjust to the desired temperature. Press “SET” to save.
3. Press “SET” and the “DOWN” arrow at the same time to return to operating mode.



Digital Control image shown for general reference only.



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/accessories (racks) in order to sanitize them before each use. To access the water pan, remove the pan cover with float, then lift off rear bottom pan.
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.



Troubleshooting

Issue	Possible Cause	Solution
Unit Does Not Heat	A. No power to unit B. Heat Control not working	A. Ensure unit is plugged into the wall outlet. See Electrical Requirements Section for electrical specifications. Make sure Heat Switch is ON. B. Hot plate works, but cabinet does not heat, possible Heat Control issue, contact qualified service personnel for inspection/repair.
Little or No Humidity	A. Water level too low or Hot Plate issue	A. If cabinet is heating, but does not produce humidity, check water level. If water level is good, and no humidity is produced, possible hot plate issue. Contact qualified service personnel for inspection/repair.
Cabinet Not Hot Enough	A. Set Point B. Low Voltage	A. Check the set point temperature, adjust as needed (reference, Adjusting the Set Temperature section of this manual). B. Unit takes a long time to heat, or not holding temperature - indicates low voltage at wall, contact qualified service personnel for inspection/repair.
Heat Shuts Off Before Reaching Set Point	A. High Limit	A. Possible high limit issue, contact qualified service personnel for inspection/repair.
Rotisserie Does Not Stop When Door is Opened	A. Motor or Switch	A. Do not use, contact qualified service personnel for inspection/repair.
Rotisserie Does Not Rotate	A. Motor or Switch	A. If light switch is on, door is closed, and rotisserie does not rotate, possible motor or switch issue, contact qualified service personnel for inspection/repair.
Product too Hard/Dry	A. Water Level	A. Check water level, ensure pan is heating.
Pretzels too Dry	A. Too Hot	A. Check the set point temperature, adjust as needed (reference, Adjusting the Set Temperature section of this manual).