

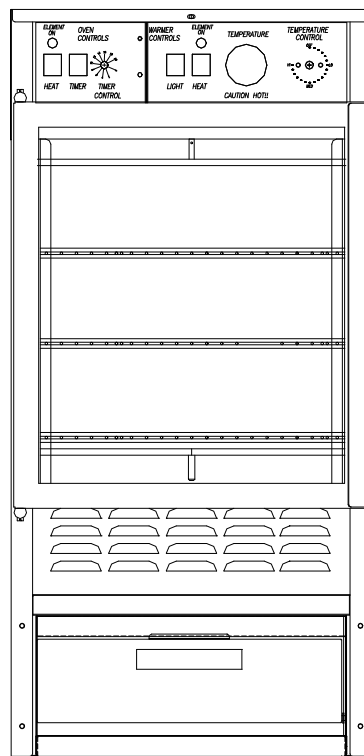
Part No. 50004
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5552

OVEN/ WARMER COMBOS

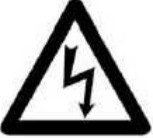
Instruction Manual

Model #5552PR, 5552PZ, 5552PRC, 5552PZC



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT & SUPPLIES
Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	 DANGER Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing.
	 WARNING ALWAYS wear safety glasses when servicing this equipment.
	 WARNING Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.
	 CAUTION Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.
	 CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INSTALLATION



FORWARD

This manual covers the model # 5552 OVEN / WARMER COMBOS.

OVEN / WARMER COMBO INSTALLATION

CHECKING SHIPMENT

Unpack the shipping crate and check thoroughly for any damage which may have occurred in transit. Any claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Voltage for your warmer is 120 Volt, 60 Cycle, single phase. The 5552 oven / warmer will draw a maximum of 14 amps. Your electrician must furnish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself. The switches and controls which operate the warmer are located on the top front of the machine.

NOTE: These instructions apply to all machines manufactured after 4/1/1975 and supersedes any sticker or wiring instructions you may have received. Failure to wire properly will void the warranty and can result in damage to the blower, heat element, lights, etc.

INSTALLATION

To meet NSF Std. 4, the oven / warmer must be sealed to the counter with a silicon sealant.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

WARMER LIGHT SWITCH

Flipping this switch to the "ON" position energizes the light and rotisserie motor. Note: The rotisserie will only function with the door closed

WARMER HEAT SWITCH

Flipping this switch to the "ON" position energizes the heat element in the warmer portion of the cabinet. Note: The is heat element is controlled by the warmer temperature control.

WARMER TEMPERATURE CONTROL

The machine comes with a variable heat control. The control is graduated from OFF to 170. The proper setting of this control will depend on the temperature of the items being placed inside and how many times the door is opened.

OVEN HEAT SWITCH

Flipping this switch to the "ON" position energizes the oven heat element. Note: The oven heat element is controlled by a 425 deg. thermostat in the oven.

OVEN TIMER SWITCH

Flipping this switch to the "ON" position energizes the timer circuit. Note: The amount of time required is set by the timer control.

TIMER CONTROL

This control set the amount of time before the buzzer sounds. Set the time on the dial, then turn on the timer. The buzzer will sound when the allotted time has expired.

EASY STEPS FOR USING UNIT

1. Prepare Warmer Section for operation
 - a. Fill the water pan in warmer section of machine to provide humidity as needed
 - b. Turn heat switch to on position
 - c. Turn heat control to 170 DEG. F and preheat unit approximately 2 hours.
 - d. Turn temperature control to 170 DEG. F to maintain 150 DEG. F product temperature.
 - e. Load food products when preheat is complete. If loading pizza, place in cabinet straight from cooking oven.
 - f. Turn on light switch for light and rotating rack if equipped.
2. Prepare Oven Section for operation
 - a. Turn oven heat switch to on position
 - b. Pre heat oven for ½ hour or until oven pilot light goes out.

CARE AND CLEANING

	 DANGER Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.
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The stainless steel body of the Warmer is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. NEVER USE ABRASIVES on the stainless steel body. The glass should always be clean and sparkling. Remember the inside of the glass must be cleaned too.

MAINTENANCE INSTRUCTIONS

	 CAUTION 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.
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	 WARNING Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.
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	 DANGER Do NOT immerse the equipment in water. Unplug your machine before servicing.
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ORDERING SPARE PARTS

1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
1. Address all parts orders to:

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

or, place orders at:

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

PARTS LIST – OVEN / WARMER COMBO

Model # <u>5552PR</u> <u>5552PZ</u> <u>5552PRC</u> <u>5552PZC</u>					Description	Quantity
Item	Part	Part	Part	Part		
No.	No.	No.	No.	No.		
1	87085	87085	87148	87148	Lead-in Cord	1
2	43288	43288	43288	43288	Oven Heat Element 400 Watt	2
3	40712	40712	40712	40712	Plunger Switch	1
4	41033	41033	41033	41033	Pilot Light	2
5	42798	42798	42798	42798	On / Off Switch	4
6	40725	40725	40725	40725	Drive Motor	1
7	43287	43287	43287	43287	Warmer Heat Element 600 Watt	1
8	42779	42780	42779	42780	Rotisserie	1
9	42617	42617	42617	42617	Heat Control	1
10	42614	42614	42614	42614	Water Pan	1
11	42619	42619	42619	42619	Thermometer	1
12	42763	42763	43763	42763	Dome	1
13	42621	42621	42621	42621	Pan Cover	1
14	42764	42764	42764	42764	Bottom Pan	1
15	42767	42767	42767	42767	Wire Cover	1
16	42628	42628	42628	42628	Hinge	2
17	42627	42627	42627	42627	Hinge Pin	2
18	42768	42768	42768	42768	Element Pan Weldment	1
19	42630	42630	42630	42630	Drive Connector	1
20	42774	42774	42774	42774	Inner Door Weldment	1
21	42775	42775	42775	42775	Outer Door Weldment	1
22	43285	43285	43285	43285	Frame Weldment	1
23	67512	67512	67512	67512	Door Magnet	1
24	87049	87049	87049	87049	Knob, Heat Control	1
25	43270	43271	43270	43271	Side Graphics	3
26	40807	40807	40807	40807	Handle	1
27	42865	42865	42865	42865	Oven Thermostat 425 Deg.	1
28	42869	42869	42869	42869	Pizza Cooking Tray	1
29	42870	42870	42870	42870	Drip Pan	1
30	42880	42880	42880	42880	Timer Knob	1
31	42878	42878	42878	42878	Front Oven Door Weldment	1
32	42879	42879	42879	42879	Rear Oven Door Weldment	1
33	43277	43227	43227	43227	Base Pan Weldment	1
34	43281	43281	43281	43281	Oven Side Panel Weldment	2
35	43118	43118	43118	43118	Buzzer Signal	1
36	48612	48612	48612	48612	5k 8 Watt Resistor	1
37	48670	48670	48670	47670	Potentiometer Assembly	1
38	79058	79058	79058	79058	High Limit Thermostat	1

WIRING DIAGRAM FOR 5552 OVEN / WARMER COMBO



WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

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. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

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 COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY 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 COMPANY

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Fax: 1-800-542-1496