Instruction Manual

Humidified Warmers

Model No. 5550-00 and 5551-00



Large Warmer (5550)
(Rack and Graphic Kit sold separately)



Small Warmer (5551)
(Rack and Graphic Kit sold separately)

GOLD MEDAL®
10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

© 2026 Gold Medal Products Co.
Part No. 110055

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 reference images shown) 7
  - Apply Sign Graphics 7
  - Install Rotisserie 7
- Reverse Door Orientation 8
- Electrical Requirements 9
- Before You Plug In Machine 9

OPERATING INSTRUCTIONS **10**
- Controls and Their Functions 10
- Operating Instructions 11

Adjusting the Set Temperature **12**

Care and Cleaning **13**

Troubleshooting **14**

—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY— **15**

MAINTENANCE INSTRUCTIONS **15**

ORDERING SPARE PARTS **16**
- Replacing Broken Glass 17
- Cabinet Exterior – Front View 18
- Cabinet Interior View – Parts Breakdown 19
- Cabinet Bottom View – Interior/Exterior 21
- Dome Interior – Electrical Components 22
- Safety Labels 23
- Accessories 23
- Optional Rack and Graphics Kits – Replacement Parts 24

Wiring Diagram **25**

WARRANTY **26**

SAFETY PRECAUTIONS



⚠ DANGER

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.

008_012221



⚠ DANGER

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.

014_020416



⚠ WARNING

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

009_092414



⚠ WARNING

ALWAYS wear safety glasses when servicing this equipment.

010_010914



⚠ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

011_051514



⚠ WARNING

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

022_060215



⚠ 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



⚠ CAUTION

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.

039_080614

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 Humidified Warmers are single door, countertop base model units without graphics. Unit has digital temperature control and is designed to hold precooked TCS Foods at holding temperature, not designed for cooking or reheating.

- Optional Rack and Graphic Kits (sold separately), reference kits shown in Optional Rack and Graphics section.
- Door is reversible from left hand to right hand operation.
- Rotisserie drive motor for rack rotation (Flat Rack does not rotate).
- LED lighted cabinet.

5550-00: Large Humidified Warmer (Base Unit), sets on 4" NSF legs

5551-00: Small Humidified Warmer (Base Unit)

Items Included with this Unit



Instruction Manual



Registration Warranty Card



Thermometer (PN 8000)

Images shown are for general reference purposes only, actual part (style/quantity) is subject to change.

Optional Rack and Graphics Kits

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



5553-000 (fits 5550)
Large Pizza Cabinet Kit
(4) 19" Pizza Pans, Large Pizza Rotisserie and Graphics

5553-001 (fits 5551)
Small Pizza Cabinet Kit
(4) 15" Pizza Pans, Small Pizza Rotisserie and Graphics



5553-002 (fits 5550)
Large Pretzel Cabinet Kit
Large Pretzel Rotisserie and Graphics

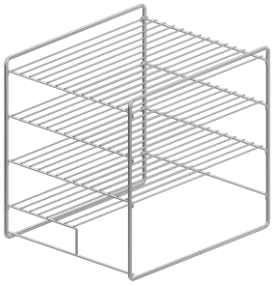
5553-003 (fits 5551)
Small Pretzel Cabinet Kit
Small Pretzel Rotisserie and Graphics



5553-004 (fits 5550)
Large Combo Cabinet Kit
(2) 19" Pizza Pans, Large Combo Rotisserie and Combo Graphics

5553-005 (fits 5551)
Small Combo Cabinet Kit
(2) 15" Pizza Pans, Small Combo Rotisserie and Combo Graphics

---



5553-006 (fits 5550)
Large Flat Rack Cabinet Kit
Large Flat Rack, no Graphics included

5553-007 (fits 5551)
Small Flat Rack Cabinet Kit
Small Flat Rack, no Graphics included

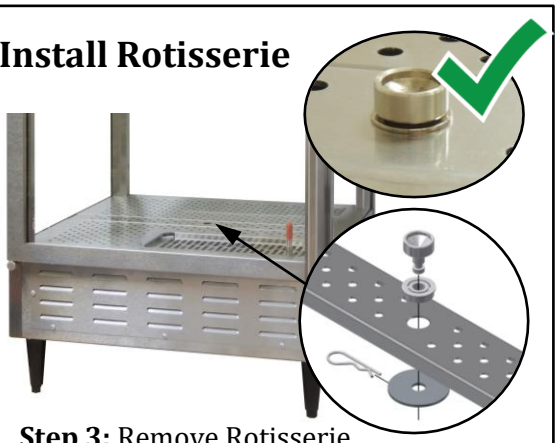
Setup for Use (General reference images shown)



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.

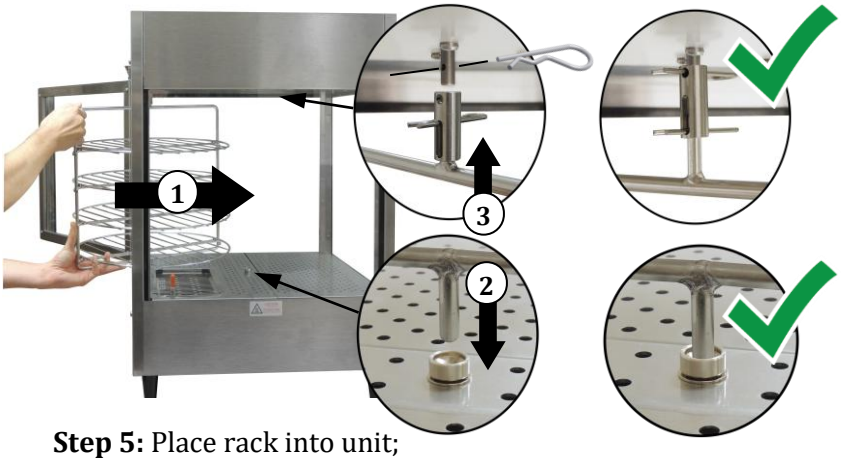
Install Rotisserie



Step 3: Remove Rotisserie Support (center tray) and assemble Rotator Cup as shown; reinstall Support.

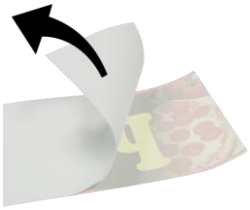


Step 4: Slide Drive Connector (slotted end down) onto top of rack shaft; insert Hitch Pin.



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 taught, 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). To reverse door orientation, see next section.

Reverse Door Orientation

Unit must be OFF, unplugged and completely cooled before attempting to remove door. A flat head screwdriver is needed to change the door orientation (retain all hardware removed for reuse).



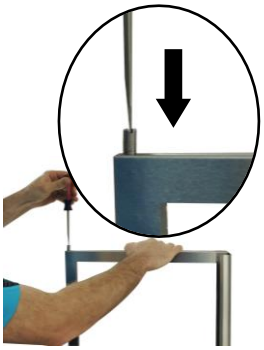
Step 1: Use a Flat Head Screwdriver to remove two corner post screws.



Step 2: Remove top Hinge Pin.



Step 3: Lift door to remove.



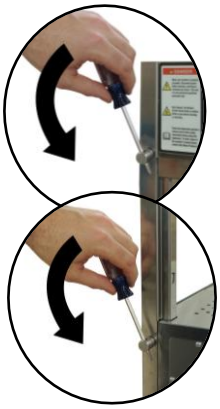
Step 4: Reinstall Hinge Pin.



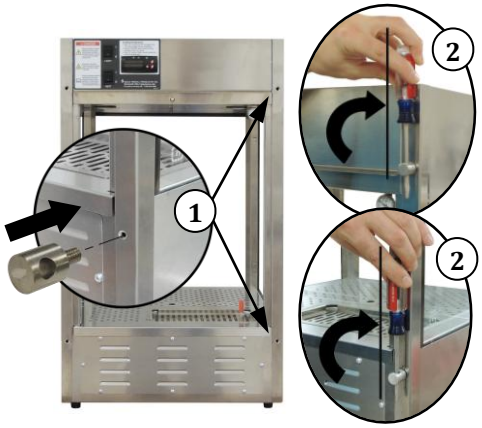
Step 5: Rotate door to opposite orientation.



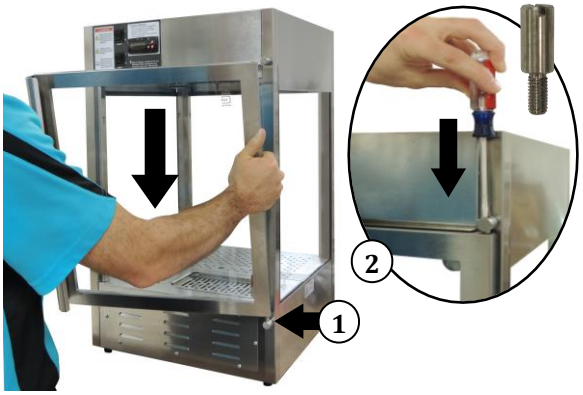
Step 6: Remove Hinge Pin.



Step 7: Remove both Hinges.



Step 8: Install Hinge in opposite corner post until finger tight, then straighten till hole is vertical.



Step 9: Set bottom Door Pin into Hinge, then insert top pin thru hinge and fasten into door till snug.



Step 10: Install placeholder screws into corner post holes.

Electrical Requirements

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

120 V~, 60 Hz



⚠ DANGER

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. 008_012221

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

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. 039_080614

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. The heat indicator light cycles OFF/ON during operation. To adjust (program) the set temperature, see Adjusting the Set Temperature section.

WATER PAN with **WATER LEVEL FLOAT**

The Water Pan is heated by a hot plate (see image below). Always use pan to hold water.

WARNING: Never put water directly on the hot plate.

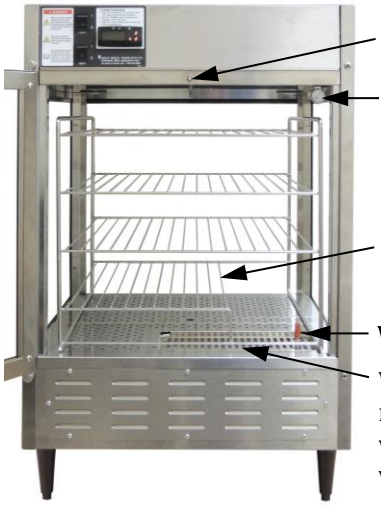
The pan cover has a Water Level Float, for easy water level indication (you do not need to remove pan cover, float, or rack to add water).

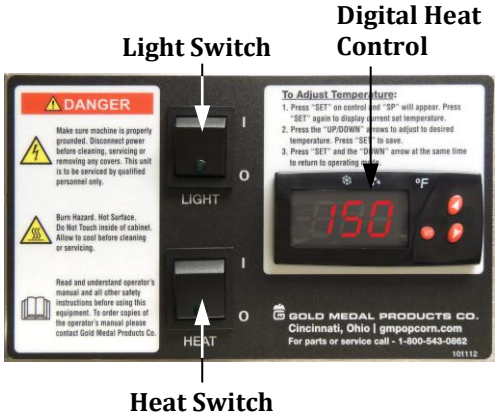
DOOR SWITCH

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—use distilled water to help prevent hard water deposit build-up. **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).

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

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); to adjust the temperature, see Adjusting the Set Temperature section.

   Important: The control displays the air temperature in the cabinet. **The actual product temperature may be lower or higher than the displayed temperature depending on how long it has been heated.** Always confirm actual product temperature with a secondary device such as a food temperature probe.

   For specific product safe food holding temperature, reference your local code and/or instructions from food product manufacturer.

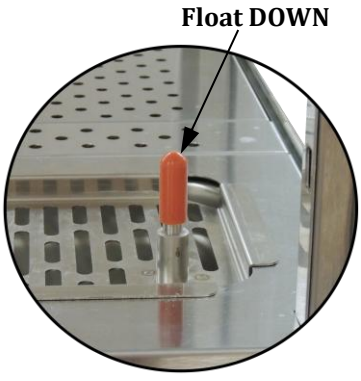
3. When preheat is complete, load food products. Unit is designed to hold precooked TCS Foods at holding temperature, not designed for cooking or reheating.

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

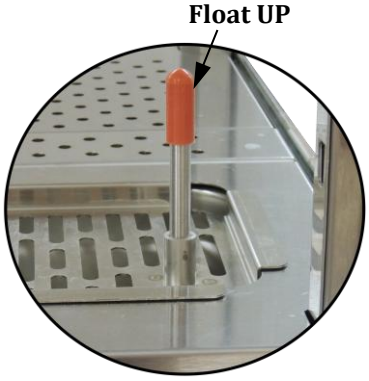
4. Turn the Light Switch ON for cabinet lights and to activate the rotisserie (Models with Flat Rack 5553-006 or 5553-007 do not rotate).



Pour water through Pan Cover to fill Water Pan (do not need to remove rack or rotisserie).



Water Level LOW



Water Level FULL

When assembling - make sure the **diffuser plate** (with word side up) sits **between the water pan and the hot plate**.



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 Heat Control

Digital Control image shown for general reference only.

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.
Always unplug the equipment before cleaning or servicing.

025_111616



⚠ 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). A clean looking, well-kept machine is one of the best ways of advertising your product.

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 each day after use.

1. Turn machine OFF, unplug unit and allow it to cool completely before attempting to clean.
2. Clean water pan and **make sure any hard water deposits are removed**—use distilled water when operating unit to help prevent hard water deposit build-up.

   To access the water pan, remove pan cover with float, then lift off rear bottom pan.

   NOTE: When reassembling pans, make sure the diffuser plate (with word side facing up) sits between the water pan and the hot plate.
3. Take remaining pans/accessories (racks) to the sink to clean with soap and water, then rinse and dry.
4. Clean any debris from around element with a clean cloth, **SLIGHTLY** dampened with hot water.
5. Wipe clean the area above the pans and exterior surfaces using a clean, SLIGHTLY damp cloth (cloth may be SLIGHTLY dampened with soap and water, then wipe again with clean water to remove any remaining cleaner).
6. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
7. Reinstall all dry pans and accessories—make sure the diffuser plate (with words side facing up) sits between the water pan and the hot plate.

Troubleshooting

Issue	Possible Cause	Solution
Unit Does Not Heat	A. No power to unit	A. Ensure unit is plugged into the wall outlet. See Electrical Requirements Section for electrical specifications. Make sure Heat Switch is ON.
	B. Heat Control not working	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	A. If cabinet is heating, but does not produce humidity, check water level.
	B. Diffuser plate is upside down	B. The diffuser plate is located between the hot plate and the water pan. Make sure the diffuser plate is positioned so the word side faces up.
	C. Hot Plate issue	C. If water level is good and diffuser plate is positioned correctly, but no humidity is produced, possible hot plate issue. Contact qualified service personnel for inspection/repair.
Cabinet Not Hot Enough	A. Set Point	A. Check the set point temperature, adjust as needed (reference, Adjusting the Set Temperature section of this manual).
	B. Low Voltage	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).

—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS



⚠ DANGER

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.

008_012221



⚠ DANGER

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.

014_020416



⚠ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

011_051514



⚠ 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.

027_010914

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)

5550 Series (Front and Side Glass): 18.344" x 20.313" x .125" (3 Pieces)
5551 Series (Front and Side Glass): 18.344" x 16.313" 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.



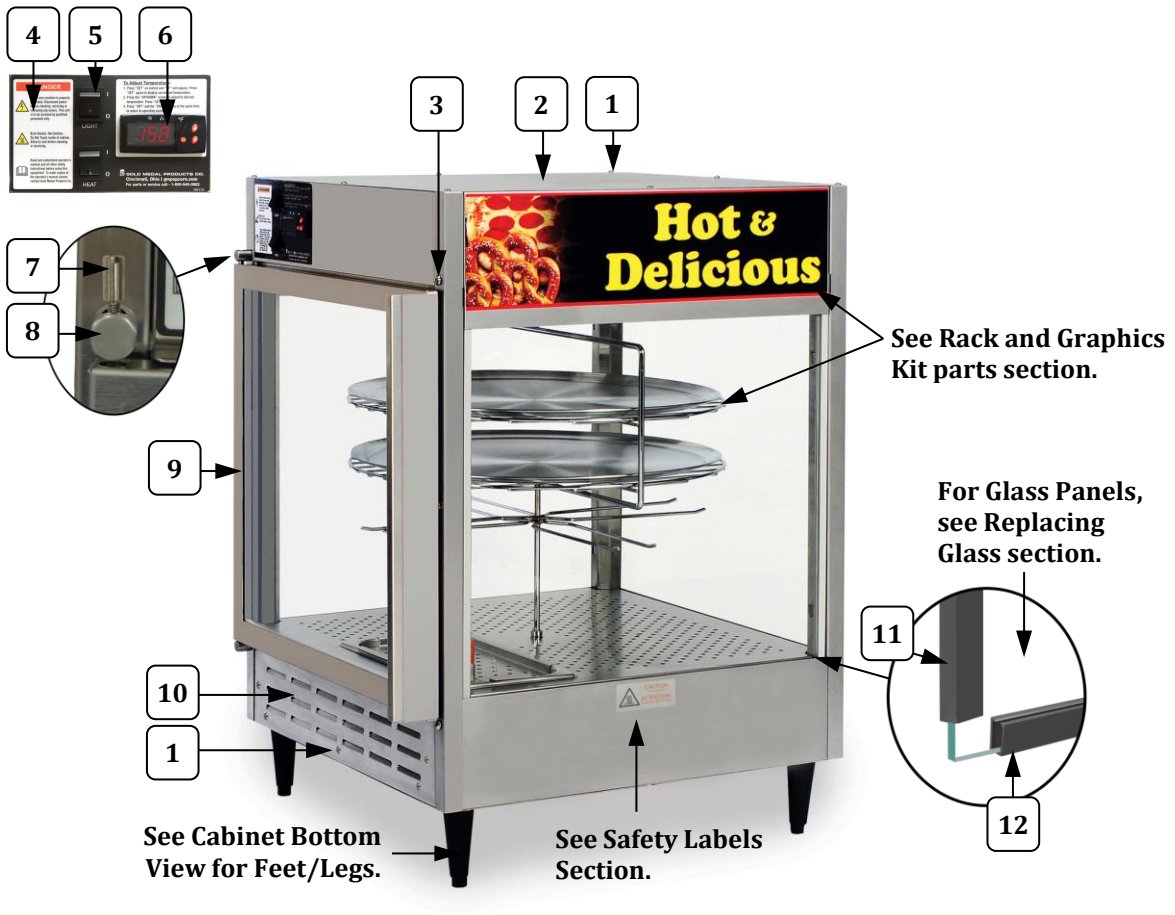
Figure A - Slide glass panel up under top ridge.



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

General images shown for glass installation reference only.

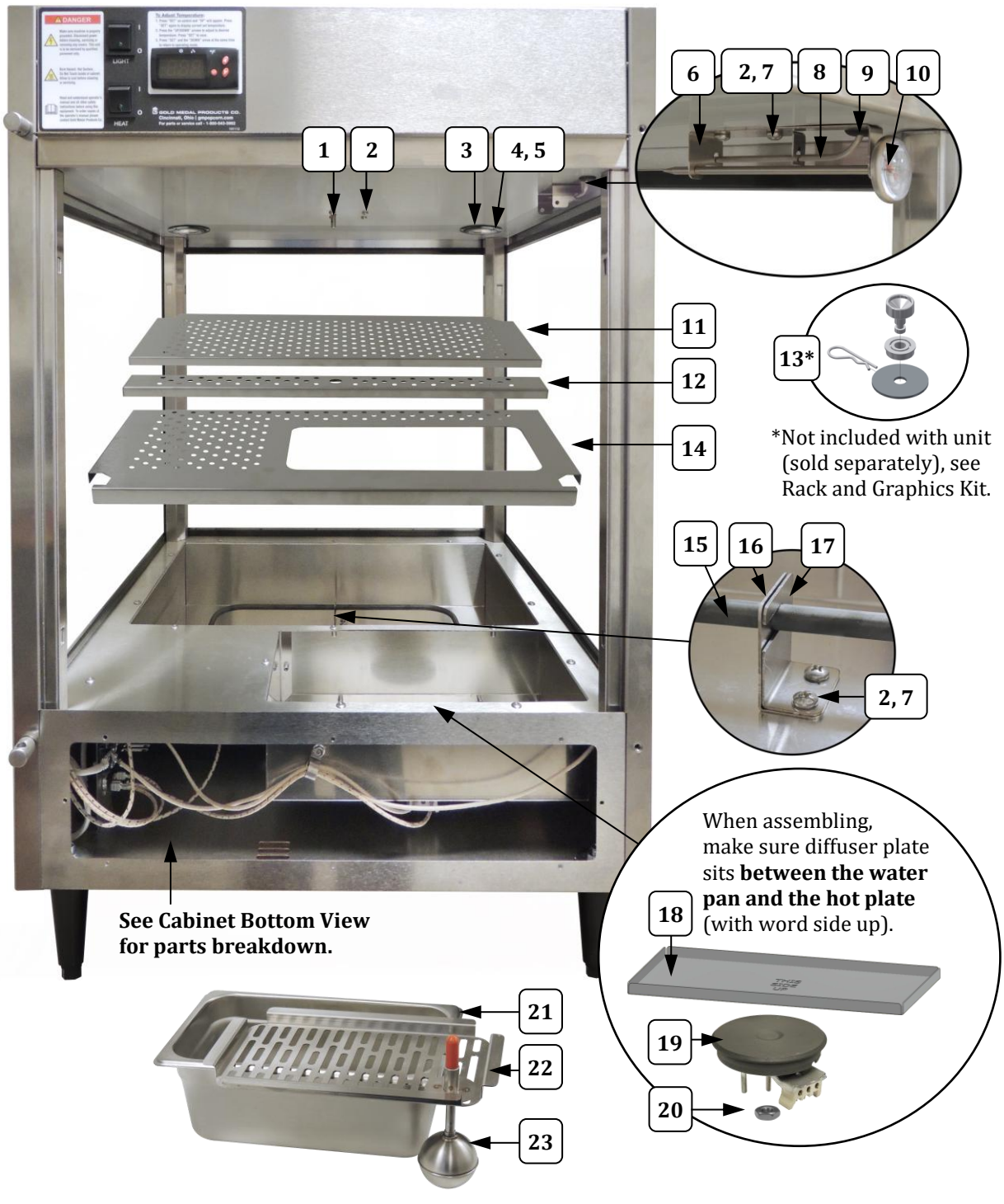
Cabinet Exterior – Front View



Model 5550 shown for general parts reference only (Rack and Graphics Kit sold separately)

Item	Part Description	Part Number	
		5550-00	5551-00
1	SCREW #8-32X3/8 PAN HD PH	74141	74141
2	DOME TOP PANEL	101111	101233
3	1/4-20 X 1/2 P/H PHIL	12471	12471
4	CONTROL PNL LABEL DIGITAL	101112-30	101112-30
5	SWITCH, LIGHTED ROCKER GR	42798-30	42798-30
6	DIGITAL CTRL PTC NTC 115V	101120-002	101120-002
7	HINGE PIN	42627	42627
8	DOOR HINGE MACHINED SS	101116	101116
9	DOOR ASSY (includes glass)	101331	101337
10	WIRE COVER	101222	101259
11	LEXAN 104R GC 18.406IN LG	101323	101323
12	LEXAN 104R GC 19.625IN LG	101324	
	LEXAN 104R GC 15.625IN LG		101325

Cabinet Interior View – Parts Breakdown

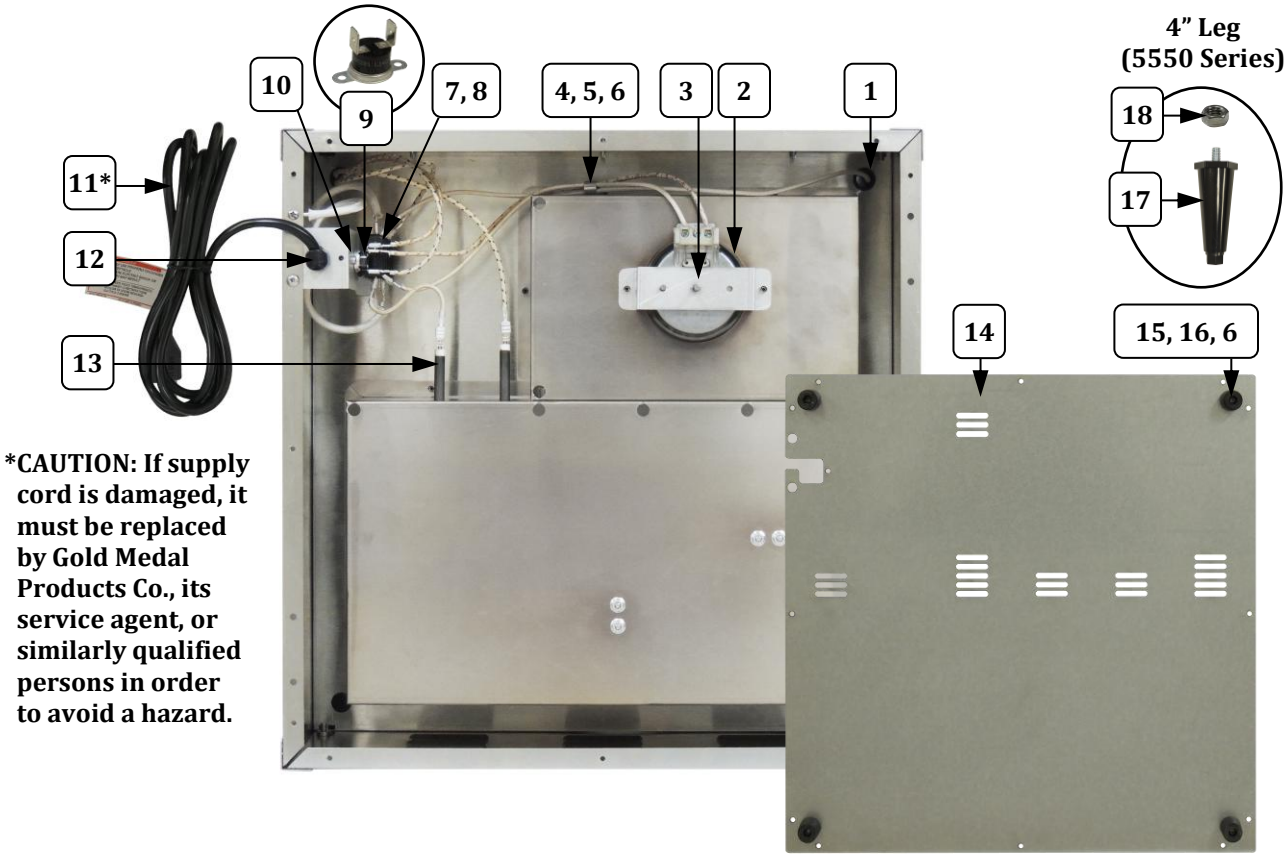


General image shown for parts reference only.

Cabinet Interior View – Parts List

Item	Part Description	Part Number	
		5550-00	5551-00
1	ROTISSERIE DRV MOTOR	50296	50296
2	8-32 X 3/8 PAN HD PH M/S	12389	12389
3	LED LIGHT 800 LUMENS	55590	55590
4	4-40 X 1/2 PHIL PAN MS SS	101298	101298
5	4-40 HEX NYLON LOCKNUT SS	101299	101299
6	PROBE KEEPER	101119	101119
7	8-32 SERRATED FLANGE NUT	61151	61151
8	THERMISTOR PTC SS SHEATH	101131	101131
9	GROMMET BLACK .094	101069	101069
10	1 IN. DIAL THERMOMETER	8000	8000
11	BOTTOM PAN FRONT	101224	101261
12	ROTISSERIE SUPPORT	101223	101260
13*	ROTATOR CUP ASSEMBLY (sold separately, see Rack and Graphics Kits for reference)	101127	101127
14	BOTTOM PAN REAR	101128	101236
15	ELEMENT	101225	101226
16	OUTSIDE ELEMENT BRACKET	101139	101139
17	INSIDE ELEMENT BRACKET	101241	101241
18	DIFFUSER PLATE (plate must set **between** the water pan and the hot plate—with word side up)	116602	116601
19	HOT PLATE	111205	111205
20	M4 HEX NUT (fastener for Hot Plate)	111207	111207
21	1/3 X 4 STEAM TABLE PAN	88596	
	1/4 X 4 STEAM TABLE PAN		88597
22	PAN COVER	101262	101263
23	FLOAT ASSEMBLY WATER PAN	101266	101266

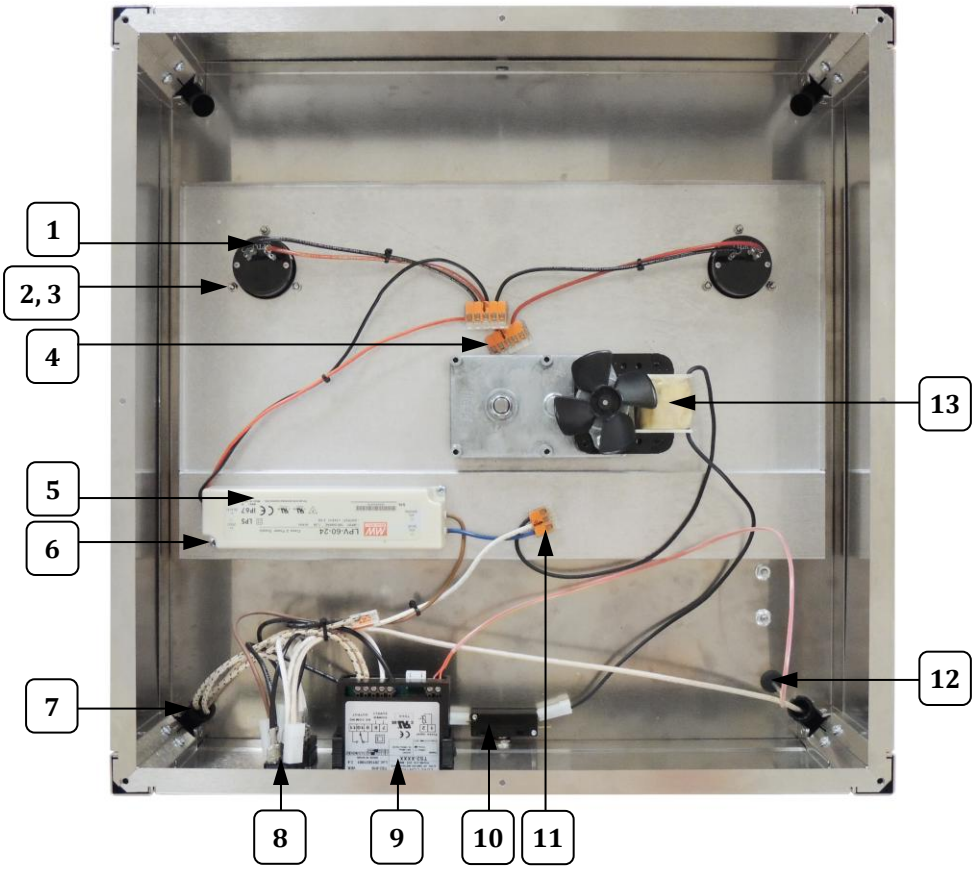
Cabinet Bottom View – Interior/Exterior



5551 Series shown for parts reference only (Model 5550 Series has 4" Legs).

Item	Part Description	Part Number	
		5550-00	5551-00
1	BUSHING, SNAP .625 IN	47282	47282
2	HOT PLATE	111205	111205
3	M4 HEX NUT (fastener for Hot Plate)	111207	111207
4	U CLIP 0.500IN ALUMINUM	55215	55215
5	8-32 X 3/8 PAN HD PH M/S	12389	12389
6	8-32 SERRATED FLANGE NUT	61151	61151
7	TERMINAL BLOCK	42006	42006
8	SCREW 8-32X3/4 PH PAN HD	101267	101267
9	HIGH LIMIT THERMOSTAT	101275	101275
10	SCREW 6-32X3/8 PH PAN HD	101210	101210
11*	POWER CORD ASSY (Pwr Supply Cord 15 AMP)	101327	101327
12	STRAIN RELIEF	76026	87194
13	ELEMENT	101225	101226
14	BOTTOM PLATE	101115	101235
15	RUBBER FEET 3/4IN HIGH (4 required)		47155
16	8-32 X 1 PH PAN M/S S.S.		12219
17	4 INCH PLASTIC NSF LEGS (4 required)	42616	
18	3/8-16 NYLON LOCKNUT	114032	

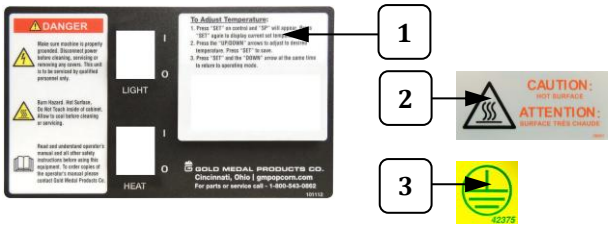
Dome Interior – Electrical Components



General image shown for parts reference only.

Item	Part Description	Part Number All Models
1	LED LIGHT 800 LUMENS	55590
2	4-40 X 1/2 PHIL PAN MS SS	101298
3	4-40 HEX NYLON LOCKNUT SS	101299
4	5 POSITION WIRE CONNECTOR	55245
5	POWER SUPPLY 24VDC 60W	55586
6	SCREW 6-32X3/8 PH PAN HD	101210
7	BUSHING, SNAP .625 IN	47282
8	SWITCH, LIGHTED ROCKER GR	42798-30
9	DIGITAL CTRL PTC NTC 115V	101120-002
10	PLUNGER SWITCH	40712
11	3 POSITION WIRE CONNECTOR	55244
12	GROMMET BLACK .094 THRU	101069
13	ROTISSERIE DRV MOTOR 115V	50296

Safety Labels



Unit Labels



Power Cord Label

Item	Part Description	Part Number All Models
1	CONTROL PNL LABEL DIGITAL	101112-30
2	LABEL, CAUTION HOT	38201
3	MAIN GROUND LABEL	42375
4	WARNING LABEL CORD	68720

Accessories

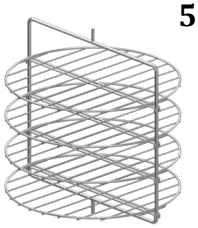


Item	Part Description	Part Number All Models
1	1 IN. DIAL THERMOMETER	8000

Optional Rack and Graphics Kits – Replacement Parts

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

5553-000 (Large Pizza Cabinet Kit) **5553-001** (Small Pizza Cabinet Kit)



Pizza Rotisserie
Large (PN 101121)
Small (PN 101191)



Rotator Cup Assembly (PN 101127)



Drive Connection (PN 101130)



Hitch Pin (each) (PN 40732)

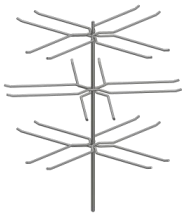


Pizza Graphics (each)
Large Sign (PN 101132)
Small Sign (PN 101212)



Pizza Pan (each)
19" Pan (PN 50169)
15" Pan (PN 50003)

5553-002 (Large Pretzel Cabinet Kit) **5553-003** (Small Pretzel Cabinet Kit)



Pretzel Rotisserie
Large (PN 101122)
Small (PN 101192)



Rotator Cup Assembly (PN 101127)



Drive Connection (PN 101130)

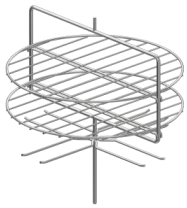


Hitch Pin (each) (PN 40732)



Pretzel Graphics (each)
Large Sign (PN 101133)
Small Sign (PN 101213)

5553-004 (Large Combo Cabinet Kit) **5553-005** (Small Combo Cabinet Kit)



Combo Rotisserie
Large (PN 101123)
Small (PN 101193)



Rotator Cup Assembly (PN 101127)



Drive Connection (PN 101130)



Hitch Pin (each) (PN 40732)

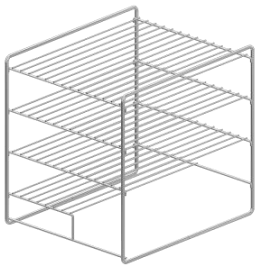


Combo Graphics (each)
Large Sign (PN 101134)
Small Sign (PN 101214)



Pizza Pan (each)
19" Pan (PN 50169)
15" Pan (PN 50003)

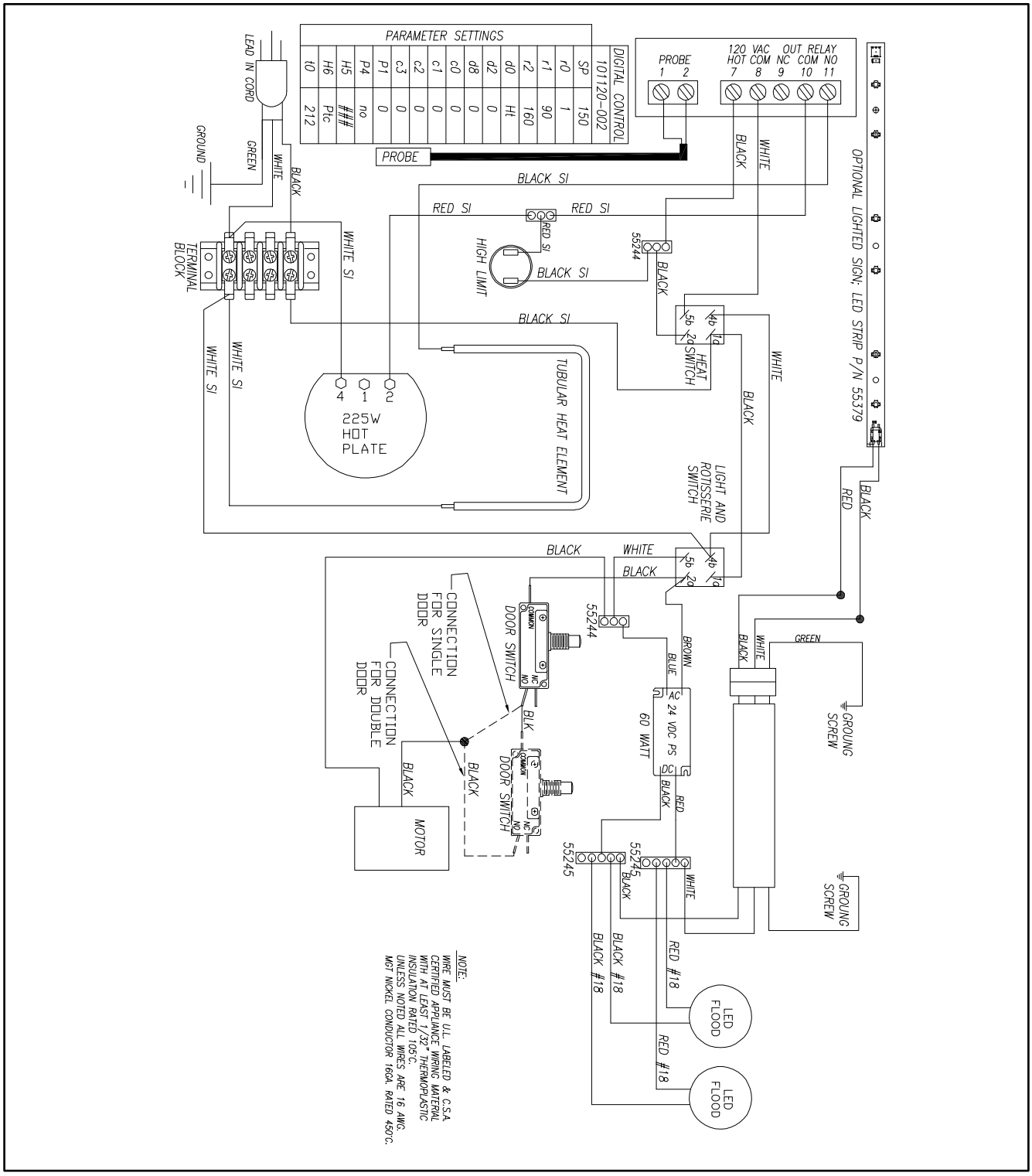
5553-006 (Large Flat Rack Cabinet Kit) **5553-007** (Small Flat Rack Cabinet Kit)



Flat Rack Kits (no Graphics provided)

Wiring Diagram

Model No. 5550-00 and 5551-00



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. **THIS WARRANTY DOES NOT APPLY TO THE EQUIPMENT AND SERVICES RELATED TO THE NAYAX CASHLESS PAYMENT SYSTEM AND GOLD MEDAL EXPRESSLY DISCLAIMS ANY AND ALL WARRANTIES RELATED TO THE SAME.** 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®

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

Phone: (800) 543-0862 Fax: (800) 542-1496
(513) 769-7676 (513) 769-8500

© 2026 – The text, descriptions, graphics, layout, and other material in this publication are the exclusive property of Gold Medal Products Co. and shall not be used, copied, reproduced, or published in any fashion, including website display, without its express written consent.