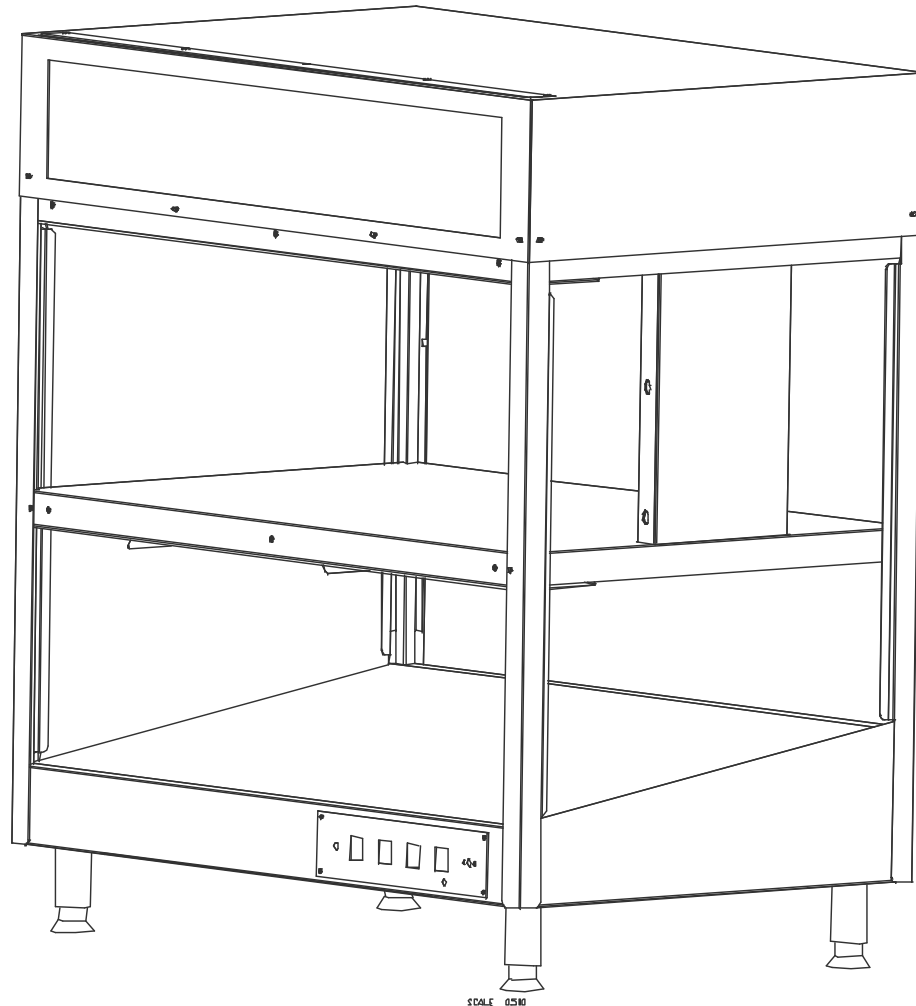


DUAL ZONE STAGING CABINET

Instruction Manual
Model #2856



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

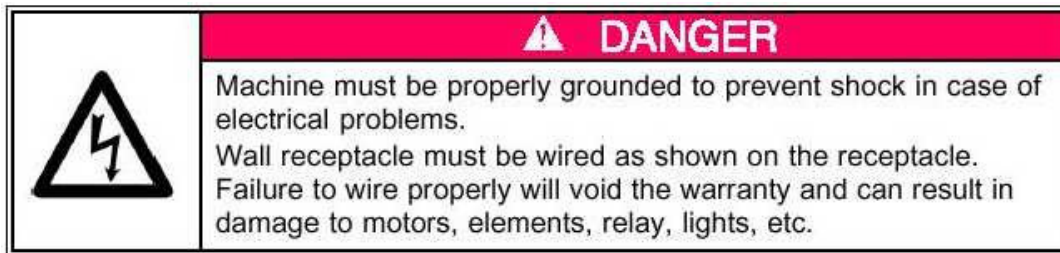
The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INTRODUCTION

This manual covers the model #2856 Dual Zone Staging Cabinet. The unit is designed to provide optimal staging conditions for popcorn and other concession food items in high capacity environments. The upper shelf contains a zone of especially dry air provided by the popcorn conditioning system that is ideal for keeping popcorn crisp and fresh during staging periods. The bottom shelf is ideal for holding packaged items that need to stay warmed.

The solid construction of stainless steel provides a clean, professional looking unit. Both shelves are lighted with fluorescent lighting and the bottom shelf is angled to improve the display of products to the customer. The pass-through design of the cabinet allows for easy transfer of product in high volume areas. The unit is equipped with a large sign holder for attention-getting graphics.

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 unit is 120 Volt, 60 Cycle. **The Staging Cabinet will draw 2865 Watts and must be placed on its own 30 amp electrical circuit.** Your electrician must furnish sufficient current for the proper operation of your machine. The switches and controls which operate the unit are located in the lower right corner on the front of the machine.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

LIGHT SWITCH

Flipping this switch to the "ON" position energizes the fluorescent lights on each shelf and the fluorescent sign light. The button next to the light switch is a circuit breaker that protects the lighting circuit.

UPPER FAN SWITCH

Flipping this switch to the "ON" position energizes the popcorn conditioning system for the upper shelf.

LOWER FAN SWITCH

Flipping this switch to the "ON" position energizes the popcorn conditioning system for the bottom shelf. The air travels to the bottom shelf from the dome through the chimney on the right side of the unit.

HEAT SWITCH

Flipping this switch to the "ON" position energizes the foil element under the bottom shelf surface and activates the heat control knob which controls the heat element above the left side of the bottom shelf. The green indicator light will light up if the heat control knob is turned to a heat setting.

ADJUSTABLE HEAT CONTROL

The unit comes with an infinite control to allow for the varying heat requirements of products on the left side of the bottom shelf. The heat control knob controls the heat element above the left side of the bottom shelf. The green indicator light will light up when the knob is turned to a heat setting.

Note: Different packaging materials have different thermal limits. Pay extra attention when using a new product in the cabinet to ensure the heat control is not set too high for the particular product. ***Always start with the control at 5*** and adjust from there as necessary.

OPERATING PROCEDURE

1. Turn Light switch to on position
2. Turn Upper Fan switch to on position if using the upper shelf.
3. Turn Lower Fan switch to on position if using the bottom shelf.
4. Turn Heat switch to on position if using the bottom shelf.
5. Adjust heat control to desired setting if necessary.
6. Allow unit to run for at least 30 minutes before adding food products to allow the bottom shelf to fully heat up to control setting.

PRODUCT PLACEMENT

The upper shelf area is designed for staging popcorn in containers and extending the freshness of the popcorn over a period of time. The lower shelf is split into two zones. The right side zone under the middle shelf vents is ideal for prepackaged items that are better served above room temperature (nachos, pretzels, etc). The left side zone under the heat element is for food items that are required to be maintained at a specific temperature (hot dogs, sandwiches, etc). The adjustable heat control knob on the back of the unit allows for various temperature settings in this zone.

The 3.5" x 13" spacer tray provided with this unit should be placed at the bottom of the left side zone to assist with keeping product up to the required temperature. Packaged hot dogs or sandwiches should be placed behind the spacer to keep the products safely within the controlled heat zone created by the overhead heating element.

CARE AND CLEANING

	⚠ DANGER
	Machine MUST be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Do NOT use excessive water for cleaning. Unplug your machine before cleaning or servicing.

The stainless steel body of the cabinet 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

	⚠ DANGER
	Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the Installation, Operating, and Maintenance Instructions thoroughly. Installation should be performed by a certified electrician.

	⚠ WARNING
	Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

	⚠ 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.

BULB & SIGN REPLACEMENT

To replace the 14W bulbs used for shelf lighting, first remove the clear light cover using the three screws on the front of the shelf. The light cover has four tabs in the rear that hook into slots in the bottom of the shelf roof. After removing the three screws, tilt the light cover down to slide the tabs out of the roof slots.

To replace the dome sign and bulb, remove the 4 screws in the sign access panel in the top of the dome. Remove the sign up through the access opening. The bulb can now be removed through the sign opening.

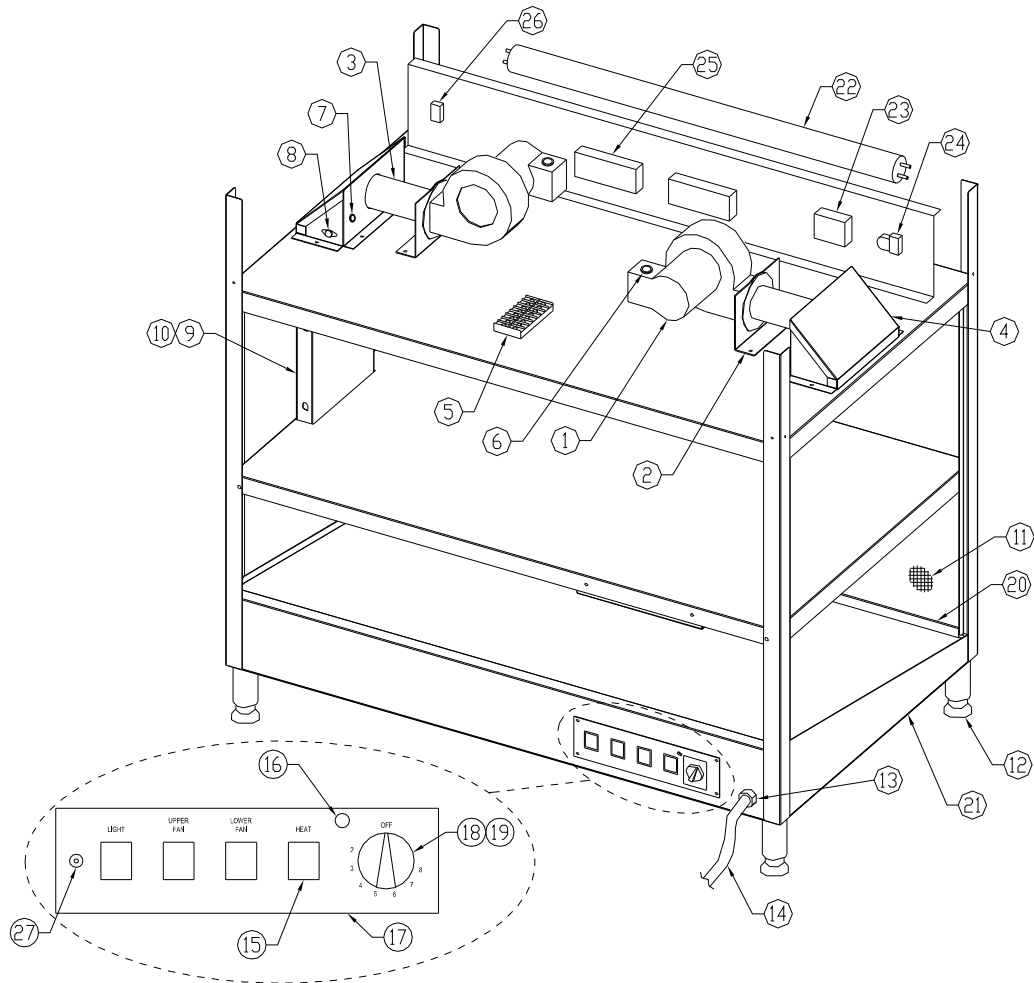
ORDERING SPARE PARTS

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

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

or, place orders at:
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

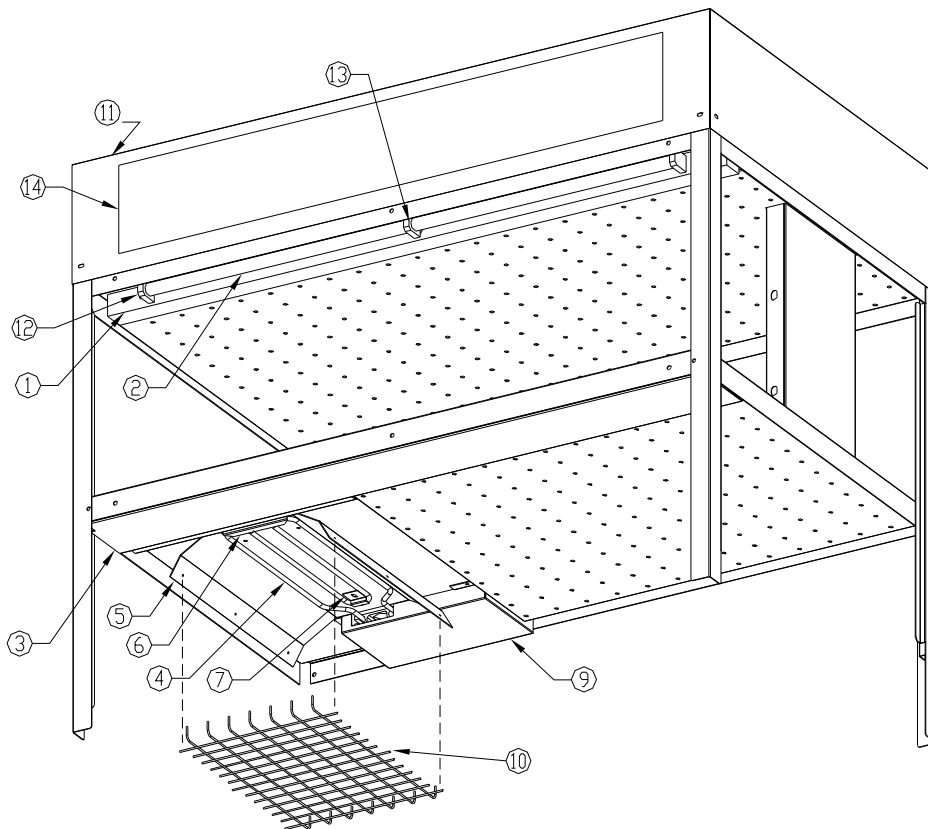
CONDITIONING SYSTEM & CONTROLS



CONDITIONING SYSTEM & CONTROLS

<u>Item</u>	<u>Part No.</u>	<u>Description</u>	<u>Qty</u>
1	40254	Blower	2
2	44316	Blower Mount	2
3	82183	Nozzle Dryer	2
4	44324	Blower Box Weldment	2
5	47208	Terminal Strip	1
6	45396	7/8" Conduit Bushing	2
7	47236	1/2" Conduit Bushing	9
8	79058	High Limit Thermostat	2
9	44317	Right Chimney Half	1
10	44318	Left Chimney Half	1
11	44397	Side Glass	2
12	44349	4" Foot w/ Glide	4
13	47026	Strain Relief (see bottom of unit)	1
14	47603	Power Cord (see bottom of unit)	1
15	42798	Lighted Switch	4
16	48660	Pilot Light	1
17	44319	Control Panel	1
	44357	Control Label	1
18	87297	Heat Control	1
19	38389	Heat Control Knob	1
20	44406	Shelf Stop	1
21	44371	Bottom Cover Welded Assy	1
22	41507	Sign Bulb	1
23	41509	Sign Ballast	1
24	41021	Tube Holder for #41508 Starter	1
25	55268	Shelf Light Ballast	4
26	41020	Tube Holder	1
27	47364	Circuit Breaker	1

HEAT ZONE & LIGHTING



*Bottom shelf removed for clarity

<u>Item</u>	<u>Part No.</u>	<u>Description</u>	<u>Qty</u>
1	44392	Light Housing	2
2	44399	Fluorescent Bulb	4
3	44395	Light Cover	2
4	44393	Heating Element	1
5	44351	Heat Deflector	1
6	44352	Element Mount Bracket	1
7	87080	Element Mount Tab	1
8	N/A	N/A	-
9	44388	Element Mount Cover	1
10	44344	Element Guard	1
11	44396	Dome	1
	41503	Sign Access Panel	1
12	41021	Tube Holder for 41023 Starter	2
13	41020	Tube Holder	2
14	44402	Sign Blank	1
<u>HEATING ITEMS NOT SHOWN</u>			
	79108	Bottom Shelf Foil Heater	3



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