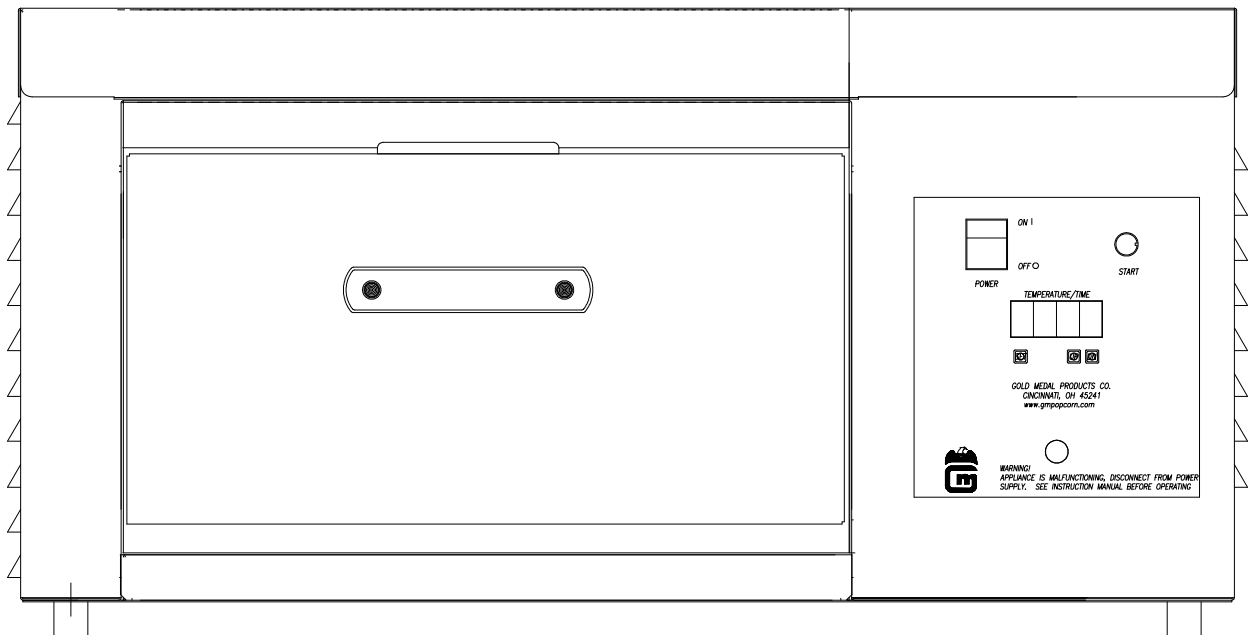


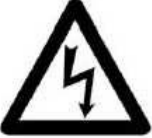









Part No. 39792
Revised September 2004

5554 PIZZA OVEN Instruction Manual



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

SAFETY PRECAUTIONS

	<div data-bbox="456 199 1378 254"> DANGER</div> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
	<div data-bbox="456 470 1378 525"> WARNING</div> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<div data-bbox="456 690 1378 745"> WARNING</div> <p>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.</p>
	<div data-bbox="456 963 1378 1018"> CAUTION</div> <p>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.</p>
	<div data-bbox="456 1236 1378 1291"> CAUTION</div> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

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 # 5554 PIZZA OVEN.

You can be very proud of your 5554 PIZZA OVEN. In addition to being an attractive "eye catcher", it contains various engineering innovations which make it the leader in the industry. The exterior of the machine is designed and built-up to present an attractive appearance for many years.

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 5554 oven will draw a maximum of 11.5 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 supercedes 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.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

ON/OFF SWITCH

Flipping this switch to the "ON" position energizes the machine turning on the fan motor and The heat elements.

MALFUNCTION LIGHT

If the malfunction light goes on, the appliance is malfunctioning. TURN OFF OR DISCONNECT FROM POWER SUPPLY AND HAVE SERVICED BY A QUALIFIED TECHNICIAN.

START BUTTON

This button starts the count-down sequence on the digital control.

MODE BUTTON

Changes mode from time setting, to temperature setting, to viewing current temperature.

UP BUTTON

Depressing the button increases the time or temperature accordingly.

DOWN BUTTON

Depressing the button decreases the time or temperature accordingly

EASY STEPS FOR USING UNIT

1. Prepare Oven for Operation
 - a. Place stone a desired level. IF BEING USED FOR THE FIRST TIME, THE STONE MUST BE PREDRIED. THIS IS A ONE TIME ONLY PROCEDURE WHEN THE STONES ARE NEW OUT OF THE BOX. PLEASE FOLLOW THE INSTRUCTIONS BELOW FOR THE PROCEDURE:
 1. Place stone on baking pan in center position in oven.
 2. Set oven at 200 deg. Leave at 200 for 2 hours.
 3. Set oven at 300 deg. Leave at 300 for 2 hours.
 4. Set oven at 400 deg. Leave at 400 for 1 hour.
 5. Set oven at 450 deg. Leave at 450 for 1 hour.CAUTION: a slight odor & outgassing may occur during initial heat up. This is normal as the decks are adjusting to their environment.
 - b. Turn on power switch
 - c. Depress mode button to time setting and enter time using up and down buttons.
 - d. Depress mode button to temperature setting and enter setting with up and down buttons.
 - e. When oven reaches 200 degrees F the L.E.D. will show the temperature.
 - f. Load food product when oven reaches desired temperature.
 - g. Depress start button to display count-down sequence.
 - h. When control beeps cook cycle is complete. Remove food product.
 - i. Repeat steps F thru H for additional cycles.



WARNING!

DO NOT BAKE FROZEN PRODUCT ON PIZZA STONE.

DOING SO WILL CAUSE THE STONE TO SHATTER.


PLEASE REMOVE THE STONE AND USE THE ALUMINUM BAKING PAN ONLY.


CARE AND CLEANING


	<div data-bbox="857 422 1055 457"> DANGER</div> <p>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.</p>
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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.

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

	⚡ DANGER
	Do NOT immerse the equipment in water. Unplug your machine before servicing.

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:

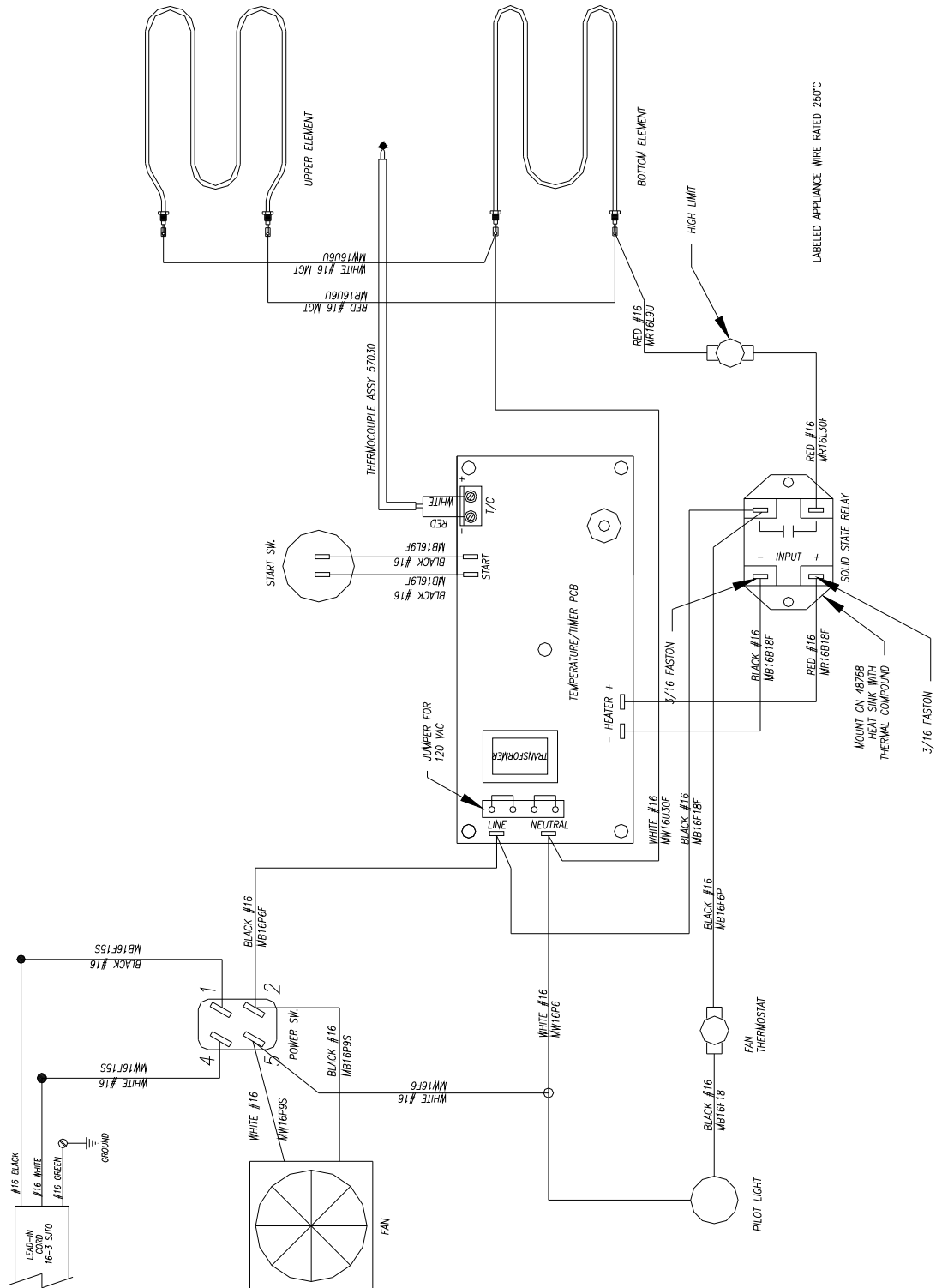
(513) 769-7676
(800) 543-0862
Fax: (513) 769-8500

PARTS LIST – OVEN / WARMER COMBO

Model # 5554

Item Part

No.	No.	Description	Quantity
1	22038	Lead-in Cord	1
2	38324	Push Button Boot	1
3	39763	Element Support Rod	2
4	39764	Drip Pan	1
5	39796	Back Panel Insulation	1
6	39797	Oven Door Weldment	1
7	39799	Oven Door Back Weldment	1
8	39838	Oven Chamber Weldment	1
9	39840	Left Side Panel Weldment	1
10	39842	Right Side Panel Weldment	1
11	39781	Right Access Plate	1
12	39782	Dome Weldment	1
13	39786	Bottom Plate	1
14	39837	Back Panel	1
15	39845	Left and Right Insulation	2
16	39788	Top Insulation	1
17	39390	Pizza Stone	1
18	40721	Axial Fan	1
19	40807	Handle	1
20	41031	Switch, Oil Pump	1
21	41033	Pilot Light	1
22	42798	Switch, Lighted Rocker	1
23	39846	Insulation, Oven Door	1
24	43288	500 Watt Heat Element	1
25	47199	Blower Plug and Cord	1
26	47155	Rubber Feet ¾ inch	6
27	49673	Heat Sink	1
28	50017	Heat Element 900 Watt	1
29	76346	Type "J" Thermocouple	1
30	76540	Digital Baker Control	1
31	76541	Solid State Relay	1
32	76544	Spacer, .280 x .250 OD	5
33	87163	Strain Relief	1
34	39794	Baking Pan	1



CABINET WIRING IS #16AWG MGT, CSA STYLE A-24, 26/30 STRAND TYPE A NICKLE

WIRING DIAGRAM FOR 5554 PIZZA OVEN

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

10700 Medallion Drive

Cincinnati, Ohio 45241-4807 USA

www.gmpopcorn.com

Phone: 1-800-543-0862

Fax: 1-800-542-1496