



# Instruction Manual

## Bulk Holding Cabinet

Model No. 5889-00-100 and 5889-00-101



**Model 5889-00-100**  
(Nachos Sign)



**Model 5889-00-101**  
(Popcorn Sign)







**GOLD MEDAL® PRODUCTS CO.**



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA






## SAFETY PRECAUTIONS

	 <b>DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>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.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</p>

	 <b>DANGER</b>
	<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>014_020416</p>



	 <b>WARNING</b>
	<p>To avoid burns, DO NOT touch heated surfaces.</p> <p>DO NOT place or leave objects in contact with heated surfaces.</p> <p>009_092414</p>



	 <b>WARNING</b>
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 <b>WARNING</b>
	<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 <a href="http://gmpopcorn.com">gmpopcorn.com</a> or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p>022_060215</p>



	 <b>WARNING</b>
	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. <span style="float: right;">012_010914</span>

	 <b>WARNING</b>
	This machine is NOT to be operated by minors. <span style="float: right;">007_010914</span>

	 <b>CAUTION</b>
	If the supply cord is damaged, it must be replaced by a special cord or assembly available from Gold Medal Products Co. or its service agent. <span style="float: right;">038_062714</span>

**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, 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](http://gmpopcorn.com) or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

## Model Description

**2889-00-100:** Bulk Holding Cabinet, heated with an LED lighted Nachos sign.

**2889-00-101:** Bulk Holding Cabinet heated with an LED lighted Popcorn sign.

## Items Included with this Unit

- Power Cord

## Setup

This unit has been tested at the factory.



1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. Make sure the IEC Power Cord is properly seated into the IEC receptacle before powering up the machine. See Electrical Requirements section.

Unit should be cleaned prior to use (see Care and Cleaning section of this manual).

## Electrical Requirements

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

**120 V~, 60 Hz**

	 <b>DANGER</b>
	<p>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.</p> <p>008_012221</p>

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. Units with an IEC Power Cord - make sure the IEC cord is properly seated into the IEC receptacle before powering up the machine.

## 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.

	 <b>CAUTION</b>
	<p>If the supply cord is damaged, it must be replaced by a special cord or assembly available from Gold Medal Products Co. or its service agent.</p> <p>038_062714</p>

# OPERATING INSTRUCTIONS

## Controls and Their Functions

### LIGHTS SWITCH

Two position, ON/OFF lighted rocker switch - provides power to the interior cabinet lighting and to the sign. The green light ON indicates there is power to the lights.

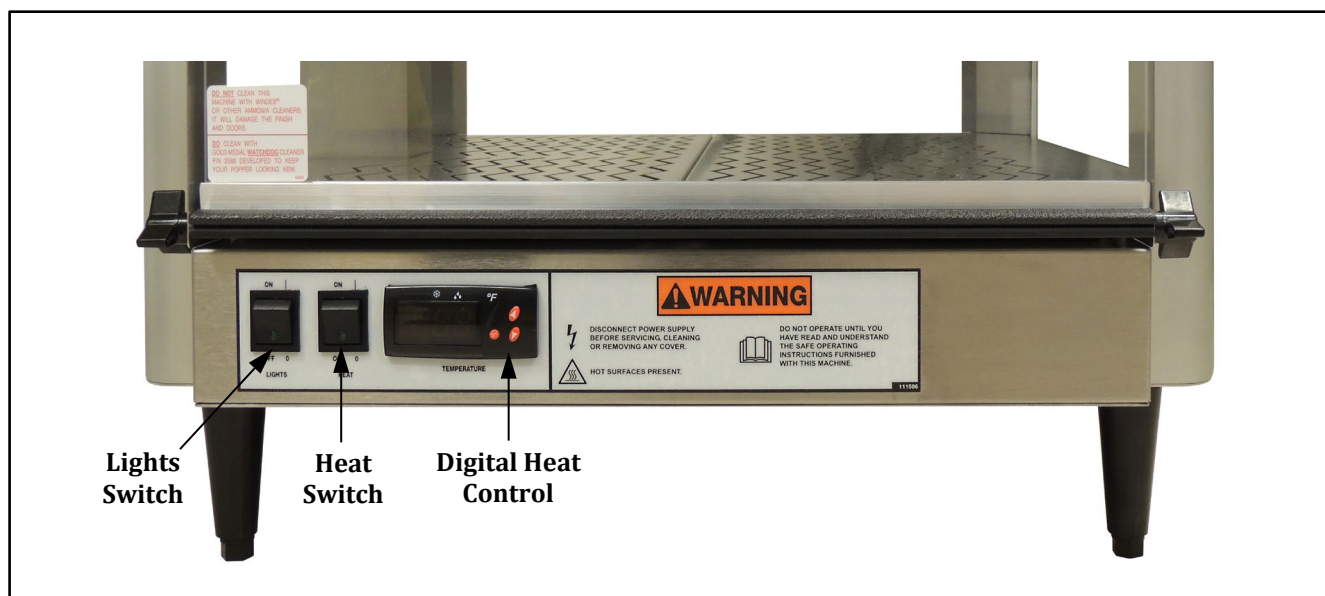
### HEAT SWITCH

Two position, ON/OFF lighted rocker switch - provides power to the blower and supplies power to the Digital Heat Control. The green light ON indicates there is power to the Digital Heat Control and the blower.

DO NOT operate the unit if the blower is not working (see Troubleshooting section of this manual.).

### DIGITAL HEAT CONTROL (Digital Display)

This device controls (and displays) the temperature of the cabinet. The control will display the temperature as long as the main power is on. To adjust the set temperature (program the Digital Heat Control), see Adjusting the Set Temperature section.



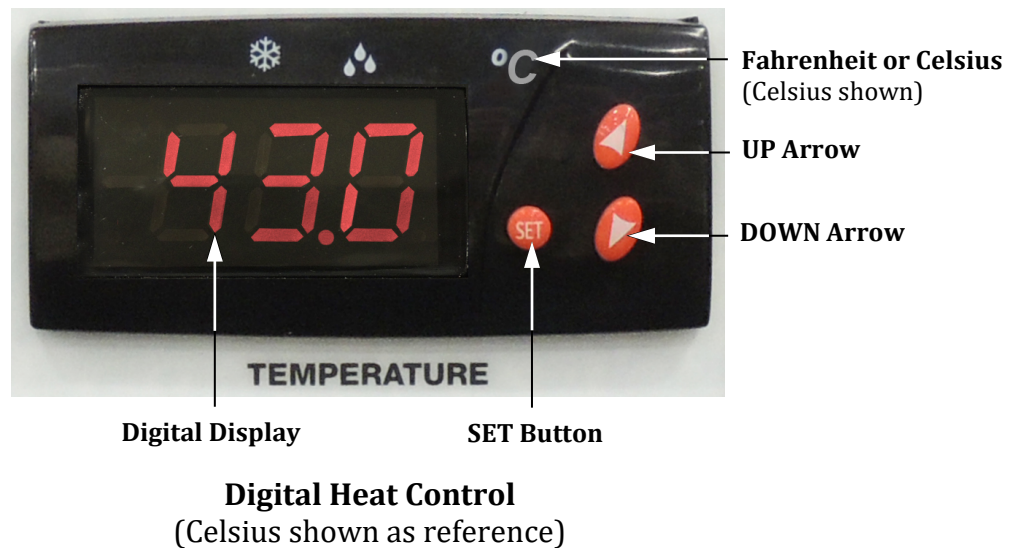
## Operating Instructions

1. Turn the Power Switch ON.
2. The unit will heat to the factory preset temperature, 110°F (43°C). Adjust as needed to maintain desired product warmth for serving (see Adjusting the Set Temperature section). Warming time varies by product.
3. Place product in cabinet (do not over fill).

## Adjusting the Set Temperature



The cabinet comes from the factory with the Digital Heat Control preset to 110°F (43°C); maximum setting is 122°F (50°C). Follow the steps below to adjust this 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.



## Care and Cleaning

	<div data-bbox="824 304 1071 346"> <b>DANGER</b></div> <p>Machine must be properly grounded to prevent electrical shock to personnel. <b>DO NOT immerse in water.</b> DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321</p>
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	<div data-bbox="812 514 1079 556"> <b>WARNING</b></div> <p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. 009_092414</p>
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Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

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 before attempting to clean.
2. Remove any remaining product.
3. Remove pans/accessories and take them to the sink to clean with soap and water, then rinse and dry.
4. Clean under corn pans to remove any bits/seeds with a vacuum as needed, then wipe the area with a clean dry cloth to remove any grease.
5. Wipe clean the area above the corn pan and exterior surfaces using a clean, SLIGHTLY damp cloth to remove any grease from the glass and cabinet (cloth may be SLIGHTLY dampened with soap and water, then wipe again to remove any remaining cleaner).
6. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

Ammonia cleaners will damage plastic doors/panels. Only use a non-ammonia cleaner, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).

7. Reinstall the clean and dry pans/accessories.







## Troubleshooting



Issue	Possible Cause	Solution
<b>Unit Does Not Heat</b>	A. No power to unit	A. Check that the unit is plugged into the wall outlet. See Electrical Requirements Section for electrical specifications. Make sure the main Power Switch is ON.
<b>Fan Not Operating</b>	A. Blower Defective	A. If the blower does not come on when activated, do not use the unit, have Qualified Service Person inspect/repair the unit.
<b>Product Heats Slow</b>	A. Too Much Product B. Product Buildup in Tray	A. Do not overfill the unit. B. Keep tray under deck pans clean. Buildup of product in tray can obstruct air flow. To clean tray, lift out deck pans, then lift out white tray to clean.





—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

## MAINTENANCE INSTRUCTIONS

	 <b>DANGER</b>
	<p>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.</p> <p>008_012221</p>

	 <b>DANGER</b>
	<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>014_020416</p>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 <b>CAUTION</b>
	<p>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.</p> <p>027_010914</p>



## 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](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)



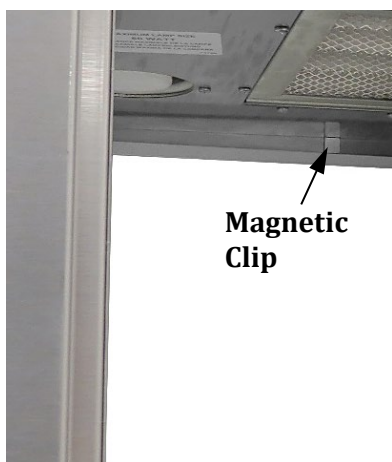
## Replacing Broken Glass

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)

**Front and Side Glass:** 22 5/8" X 18 13/16" X 1/8 (3 Pieces)

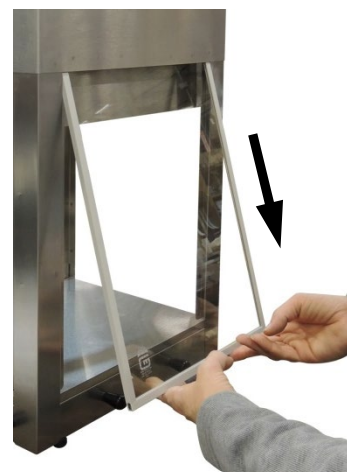
1. Turn machine OFF, unplug unit and allow it to cool before attempting to replace glass.
2. Carefully remove all loose pieces of broken glass.
3. Pull out Magnetic Clip located above glass panel in cabinet interior (see Figure A below).
4. Slide glass panel up under top ridge, then swing bottom of panel out and lower it away from unit (see Figures A and B below).
5. Carefully remove the rest of the broken glass.
6. Remove all rigid glass channels from around glass to be replaced, set channels aside for reuse.
7. Apply decals (if desired) to new glass panel.
8. Slide rigid glass channels over exposed edges of new glass panel.
9. Carefully slide new glass panel up under top ridge, then lower it into the bottom channel.
10. Reinstall magnetic clip above the new panel in cabinet interior.



**Figure A** - Remove magnetic clip located above glass panel.



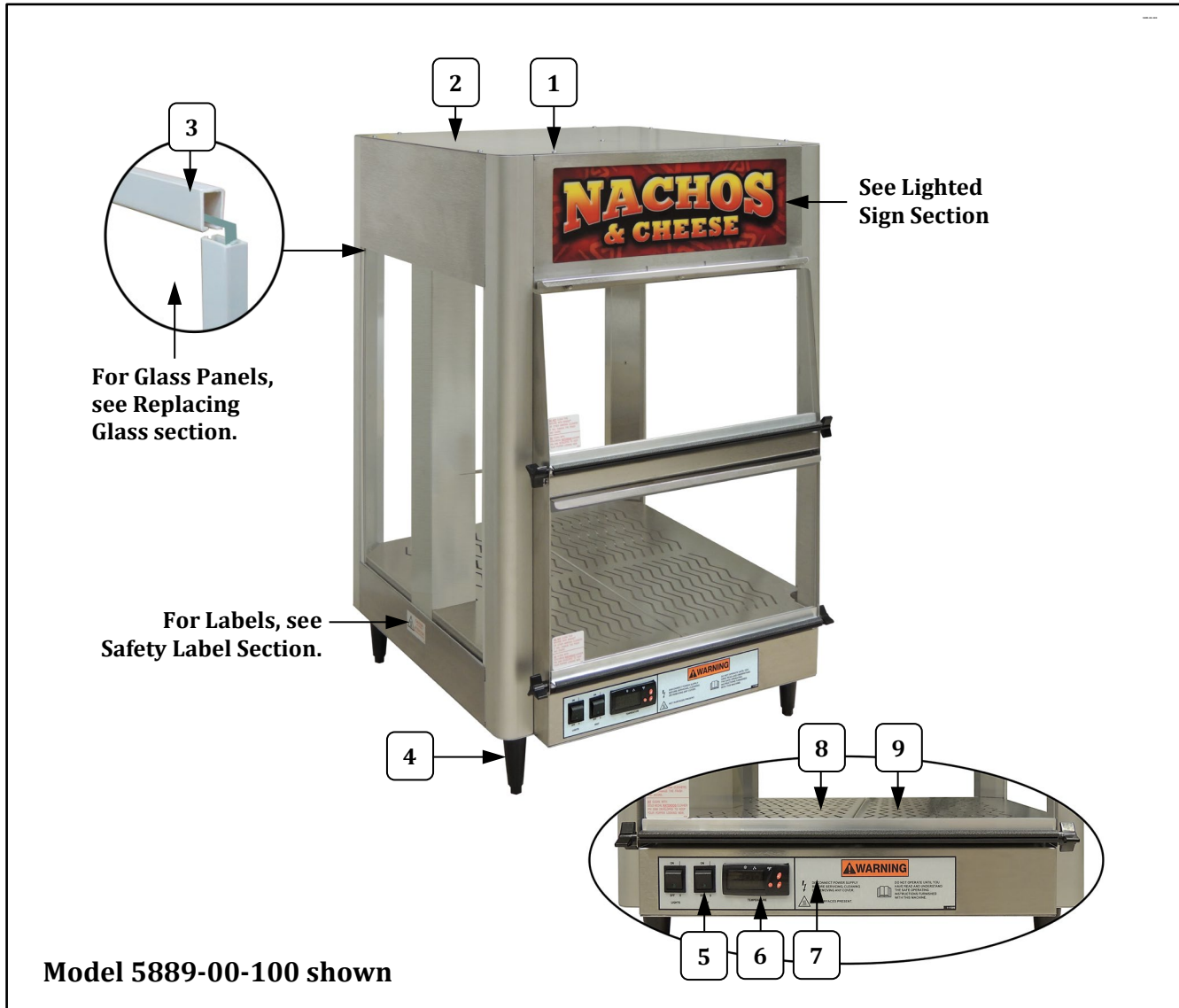
**Figure B** - Slide glass panel up under top ridge.



**Figure C** - Swing bottom of glass panel out, then lower it away from unit.

General images shown for glass installation reference only.

## Cabinet Exterior – Control View



Item	Part Description	Part Number
		All Models
1	SCREW #8-32X3/8 PAN HD PH	74141
2	DOME LID	111585
3	GLASS CHAN 22 7/8 (for edge of glass panel, cut to fit as needed)	47694
4	4 INCH PLASTIC NSF LEG (4 required)	42616
5	SWITCH, LIGHTED ROCKER GR	42798
6	DIGITAL CTRL PTC NTC 115V	101120-001
7	5889 LABEL	111586
8	LH CHIP PAN	111568
9	RH CHIP PAN	111569

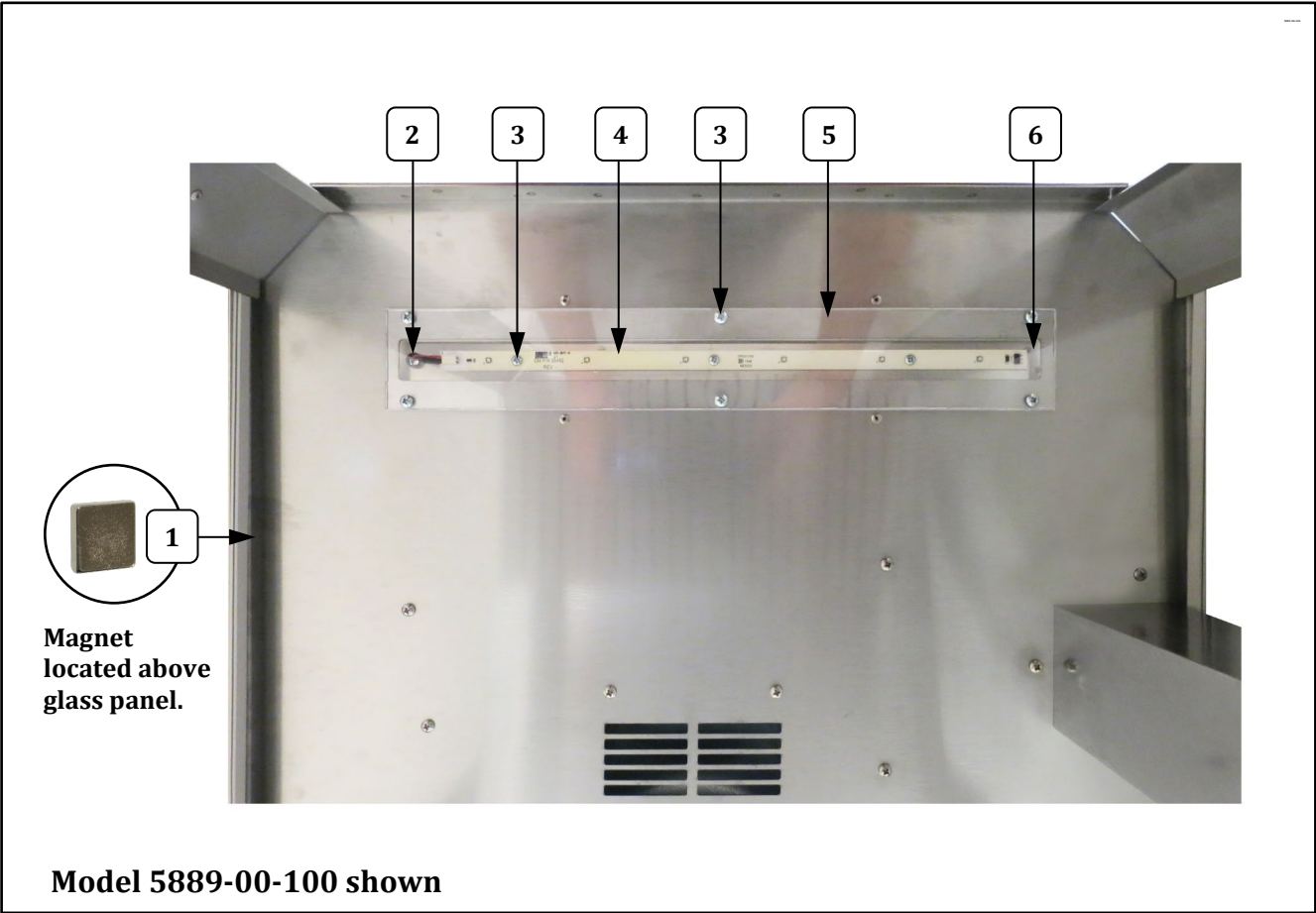
## Cabinet Interior and Door View



Item	Part Description	Part Number
		All Models
1	HEAT DUCT	<a href="#">111559</a>
2	DEFLECTOR PANEL	<a href="#">111560</a>
3	TRAY	<a href="#">111703</a>
4	DOOR ASSEMBLY (includes door panel, handle, magnet, hinge, and trim)	<a href="#">111572</a>
5	8-32 X 1/2 PHIL PN M/S SS	<a href="#">42226</a>
6	#10 FLAT WASHER ST. STL.	<a href="#">12178</a>
7	8-32 ACORN NUT SS	<a href="#">12385</a>
8	DOOR HANDLE	<a href="#">111706</a>
9	8-32X5/8 FL HD PH MS	<a href="#">20067</a>
10	MAGNET	<a href="#">50013</a>
11	DOOR HINGE	<a href="#">111573</a>
12	BULB SEAL EDGE TRIM	<a href="#">111688-01</a>
13	DOOR HINGE PIN	<a href="#">111571</a>
14	THREE ARM HINGE KNOB	<a href="#">88299</a>



Cabinet Interior – Interior Lighting



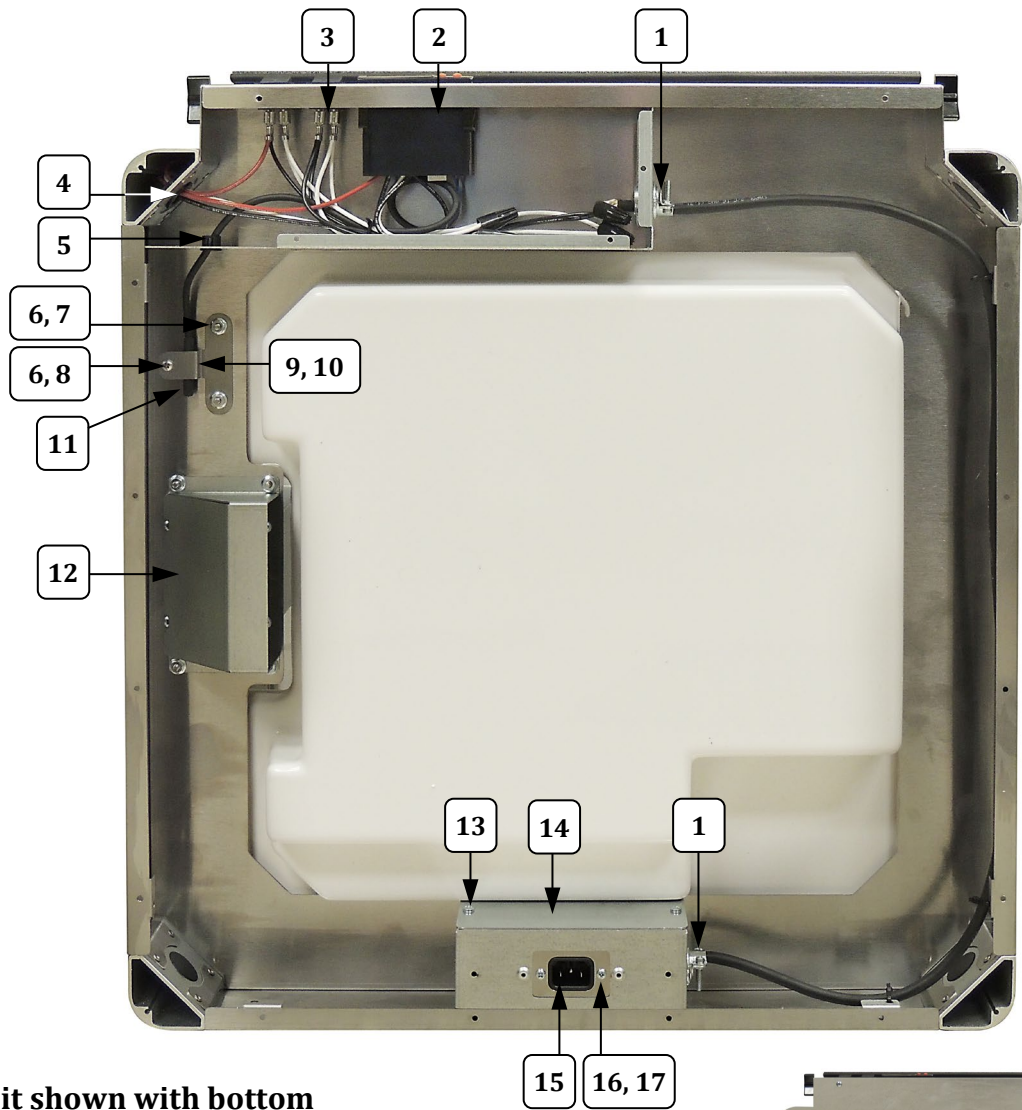
Model 5889-00-100 shown

Item	Part Description	Part Number
		All Models
1	MAGNET .5x.5x.1 GLASS LCK	51113
2	.312 IN BUSHING SNAP	75328
3	#8-32X3/8 PAN HD PH SCREW	74141
4	LED STRIP WARM WHITE	55442
5	LED COVER	63772
6	LED BRACKET WELDMENT	44005



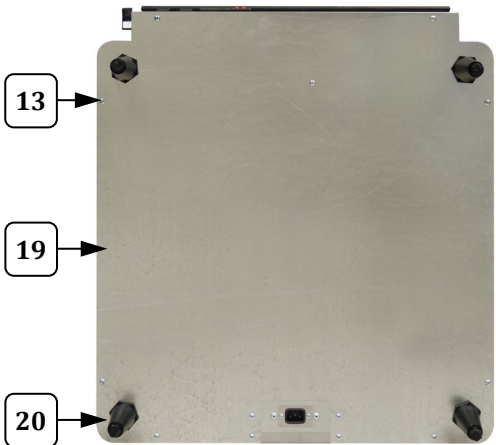


Cabinet Interior – Bottom View – Parts Breakdown



Unit shown with bottom cover removed.

**\*CAUTION:** If supply cord is damaged, it must be replaced by a special cord or assembly available from Gold Medal Products Co. or its service agent.



Model 5889-00-100 shown

Bottom Cover View



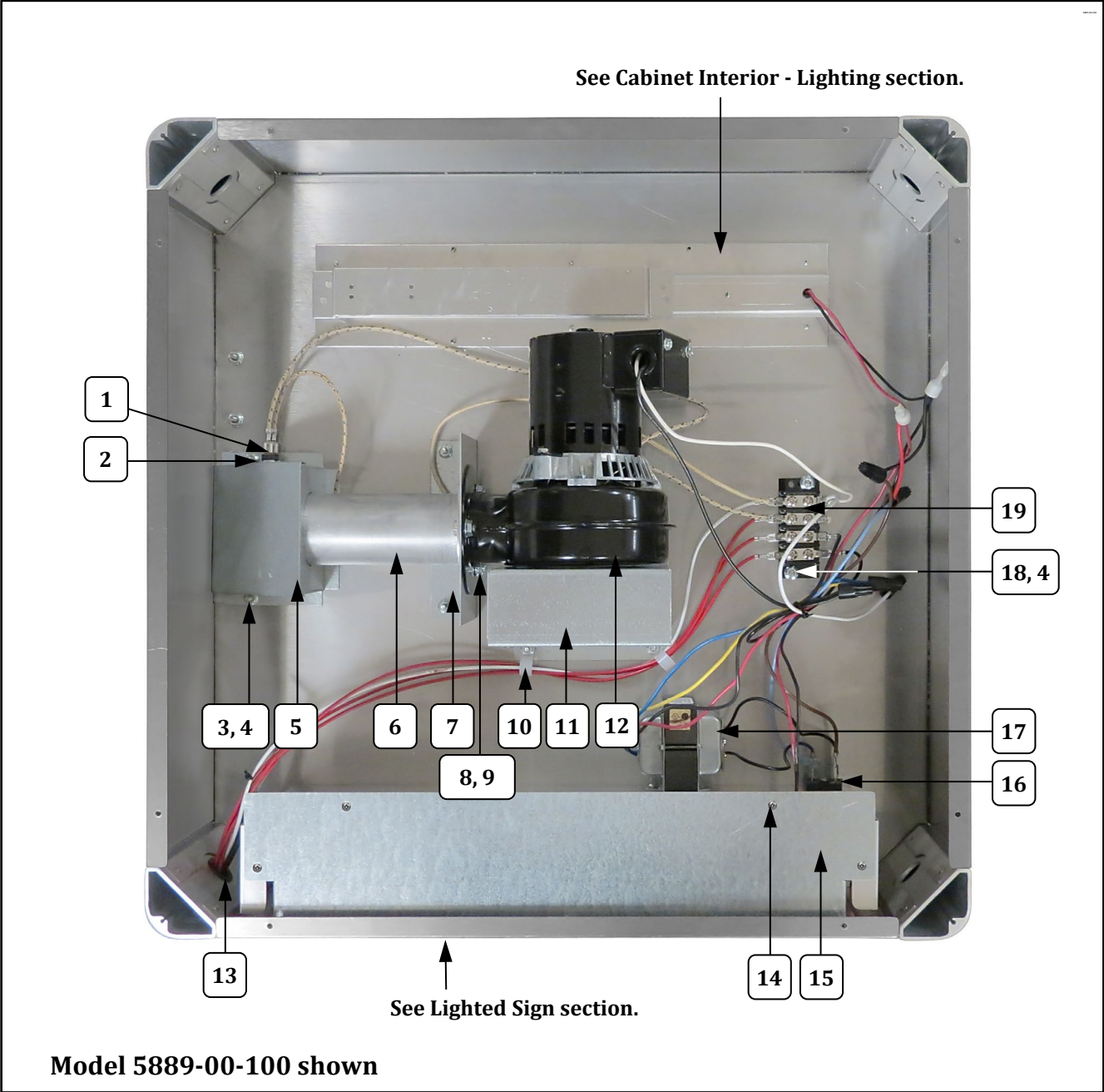


## Cabinet Interior – Bottom View – Parts List

Item	Part Description	Part Number
		All Models
1	T&B STRAIN RELIEF	<a href="#">89045</a>
2	DIGITAL CTRL PTC NTC 115V	101120-001
3	SWITCH, LIGHTED ROCKER GR	<a href="#">42798</a>
4	.875 IN BUSHING SNAP	<a href="#">45396</a>
5	.500 IN BUSHING, SNAP	<a href="#">47236</a>
6	8-32 X 3/8 PAN HD PH	<a href="#">12389</a>
7	8-32 SERRATED NUT	<a href="#">61151</a>
8	8-32 HEX NUT ESLOK	<a href="#">22070</a>
9	PROBE BRACKET	<a href="#">111496</a>
10	WIRE CLIP (under probe bracket; holds probe)	<a href="#">76216</a>
11	SENSOR	<a href="#">36103</a>
12	DUCT DEFLECTOR	<a href="#">111564</a>
13	SCREW #8-32X3/8 PAN HD PH	<a href="#">74141</a>
14	IEC COVER	<a href="#">111705</a>
15	IEC CONNECTOR	<a href="#">102013</a>
16	6-32 X 1/2 PH FLAT HD M/S	<a href="#">41796</a>
17	6-32 GRIP NUT ZINC PLATED	<a href="#">47517</a>
18	16 AWG POWER CORD	<a href="#">102020</a>
19	BOTTOM COVER WELDMENT	<a href="#">111701</a>
20	4 INCH PLASTIC NSF LEG (4 required)	<a href="#">42616</a>



Cabinet Interior – Bottom View

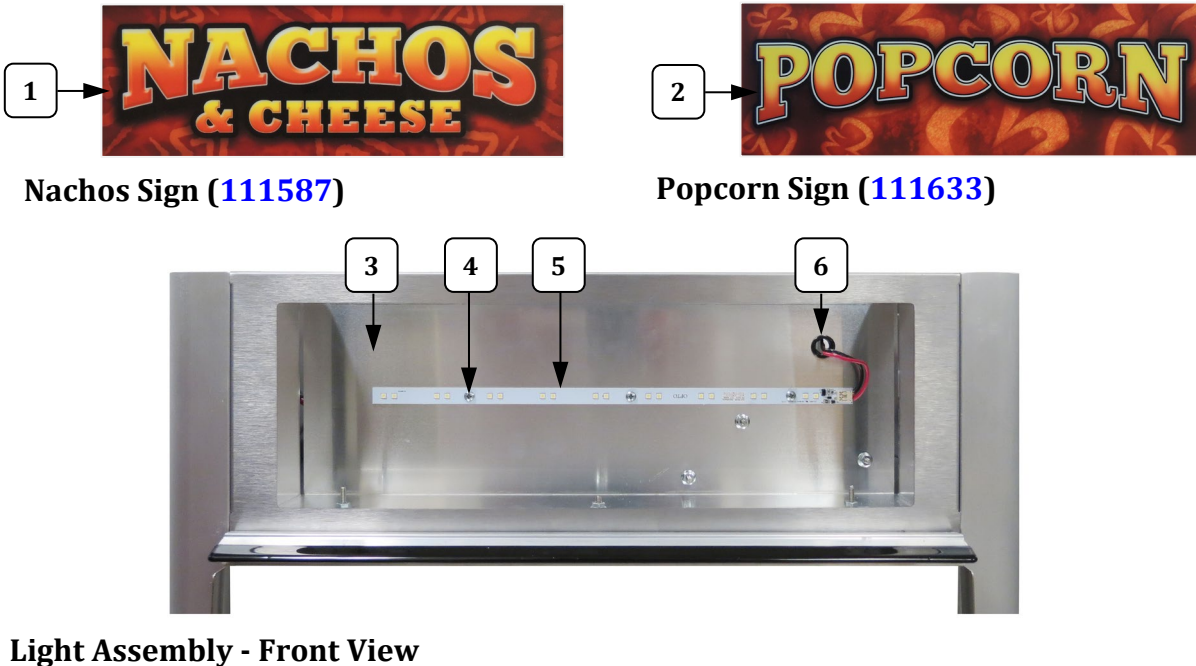




## Dome Interior – Electrical Components – Parts List

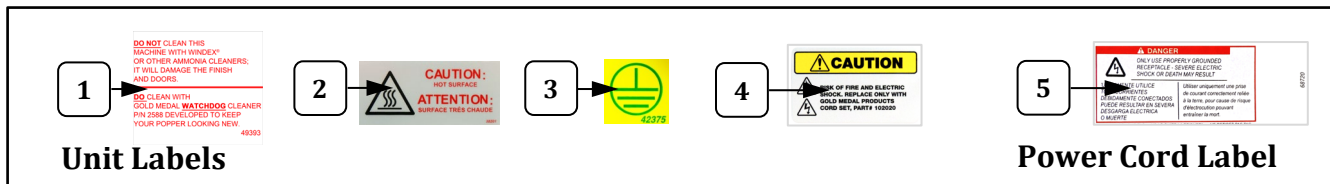
Item	Part Description	Part Number
		All Models
1	HIGH LIMIT THERMOSTAT	<a href="#">79058</a>
2	SCREW #8-32X3/8 PAN HD PH	<a href="#">74141</a>
3	8-32 X 3/8 PAN HD	<a href="#">12389</a>
4	8-32 FLANGE NUT	<a href="#">61151</a>
5	EXHAUST BOX WELDED ASSEMBLY	<a href="#">40185</a>
6	120V 850W NOZZLE HEATER	<a href="#">40153</a>
7	BLOWER BRACKET	<a href="#">40145</a>
8	1/4-20 X 1/2 HEX BOLT	<a href="#">14821</a>
9	1/4-20 LOCK NUT	<a href="#">46311</a>
10	CABLE CLAMP	<a href="#">87219</a>
11	DUCT ASSEMBLY	<a href="#">111561</a>
12	BLOWER	<a href="#">40254</a>
13	BUSHING, SNAP .875 IN	<a href="#">45396</a>
14	SCREW #8-32X3/8 PAN HD	<a href="#">74141</a>
15	SIGN RETAINER	<a href="#">111584</a>
16	BRIDGE RECTIFIER	<a href="#">111637</a>
17	TRANSFORMER, 12/24 VOLT	<a href="#">39459</a>
18	8-32 X 1/2 PHIL PN M/S SS	<a href="#">42226</a>
19	TERMINAL BLOCK	<a href="#">42006</a>

## Lighted Sign Assembly



Item	Part Description	Part Number	
		5889-00-100	5889-00-101
1	NACHO SIGN	111587	
2	POPCORN SIGN		111633
3	LED PANEL	111583	111583
4	SCREW #8-32X3/8 PAN HD PH	74141	74141
5	LED STRIP COOL WHITE	55379	55379
6	BUSHING, SNAP .625 IN	47282	47282

## Safety Labels

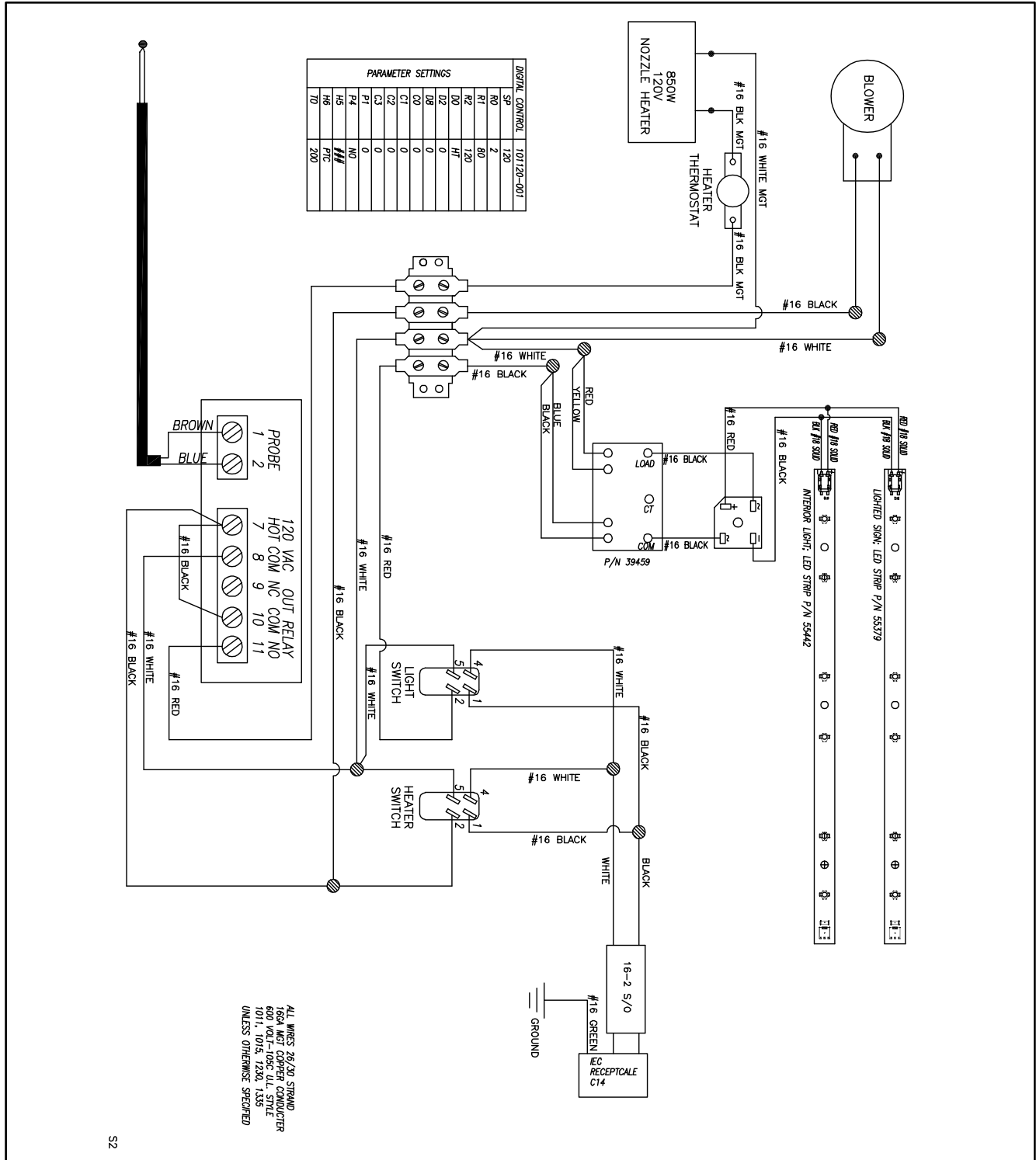


Item	Part Description	Part Number
1	DO NOT CLEAN LABEL	49393
2	CAUTION HOT LABEL	38201
3	MAIN GROUND LABEL	42375
4	CAUTION CORD SET LABEL	102032
5	WARNING LABEL CORD	68720



# Wiring Diagram

## Model No. 5889-00-100 and 5889-00-101





## 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. 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<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

[gmpopcorn.com](http://gmpopcorn.com)

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