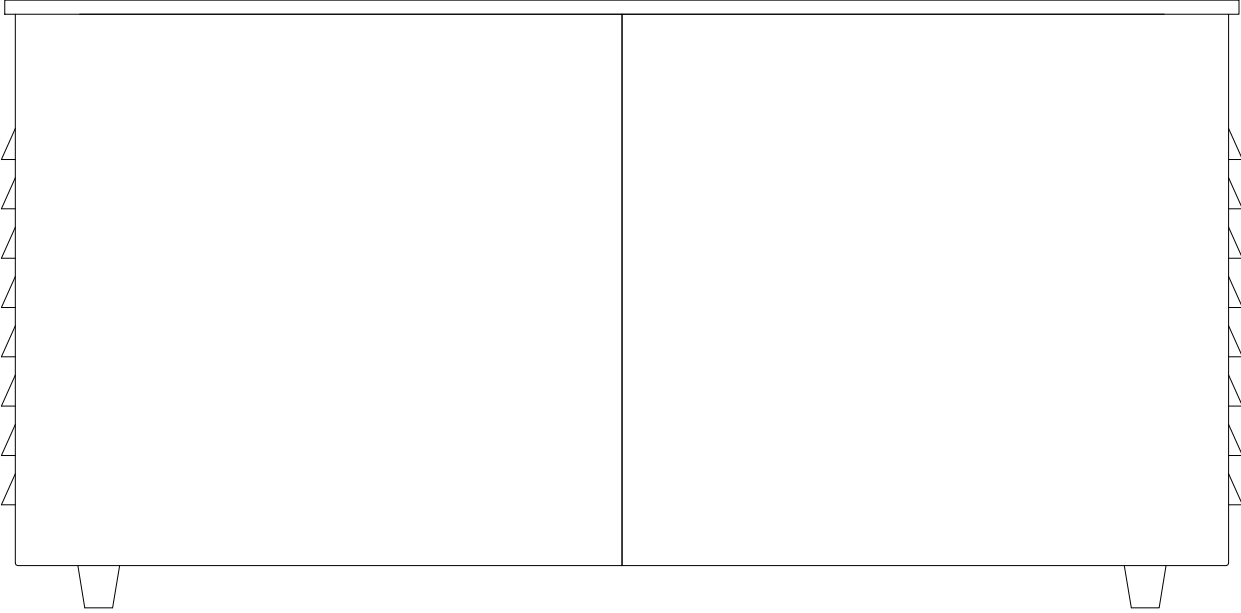


Portable Steam Tables


Instruction Manual
Model #5514 and 5515





Cincinnati, OH 45241-4807 USA


SAFETY PRECAUTIONS

	⚠ CAUTION
	This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment.

	⚠ WARNING
	Always wear safety glasses when servicing this equipment.

	⚠ WARNING
	NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of 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 a receptacle.

	⚠ 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.

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.

OPERATING INSTRUCTIONS

INSTALLATION

Install the Steam Table in a level position. Connect the lead-in cord to a suitable outlet of the correct voltage.


OPERATING PROCEDURE

1. Fill bottom of well with hot water until it contacts the bottom of the food pans.
2. Place holding pans into well. (Any combination of chafing dish pans to completely cover the well.)
3. Preheat on high for 30 minutes. (Water temperature should be at least 180 degrees Fahrenheit).
4. Place food product in pans and allow it to heat on high until internal temperature is at least 150 degrees Fahrenheit.
5. Adjust temperature setting to hold product at 150 degrees Fahrenheit serving temperature.
6. Keep lids in place to help maintain temperature.

For sterno version, (Model 5515), start with 5 cans of sterno in drawer. Extinguish cans as needed to hold proper temperature. For best results, use "pink" sterno.


CARE AND CLEANING


1. Unplug and clean after use.
2. Do not leave water in pans overnight


	⚠ WARNING
	Water may be hot, allow to cool to avoid burns.

3. Clean covers with stainless steel cleaner.
4. Clean pans to sanitize.
5. Clean outside of appliance with a soft cloth, soap and hot water.

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.

TO REPLACE HEATING ELEMENT

1. Always unplug the unit before servicing. Be sure water is drained from the heating unit and the unit has cooled.
2. Remove the lids and all removable parts from inside the unit.
3. Turn unit upside down.
4. Remove the twelve screws holding the bottom panel.
5. Remove the bottom panel and insulation. (Element cover should be visible.)
6. Remove the element leads from the ends of the elements.
7. Remove the eight nuts holding the element cover and lift off.
8. Work elements out of the cover clips.
9. Reverse procedure to install new element.
10. Before replacing bottom panel, pack insulation carefully around element cover and bottom of water pan.

TROUBLESHOOTING

CONDENSATION ON THE OUTSIDE OF THE STEAM TABLE

Cool air striking the warm unit surface may cause moisture accumulation. Protect the unit against cool drafts of air.

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.
4. 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
Fax: (513) 769-8500
E-mail: goldme19@eos.net

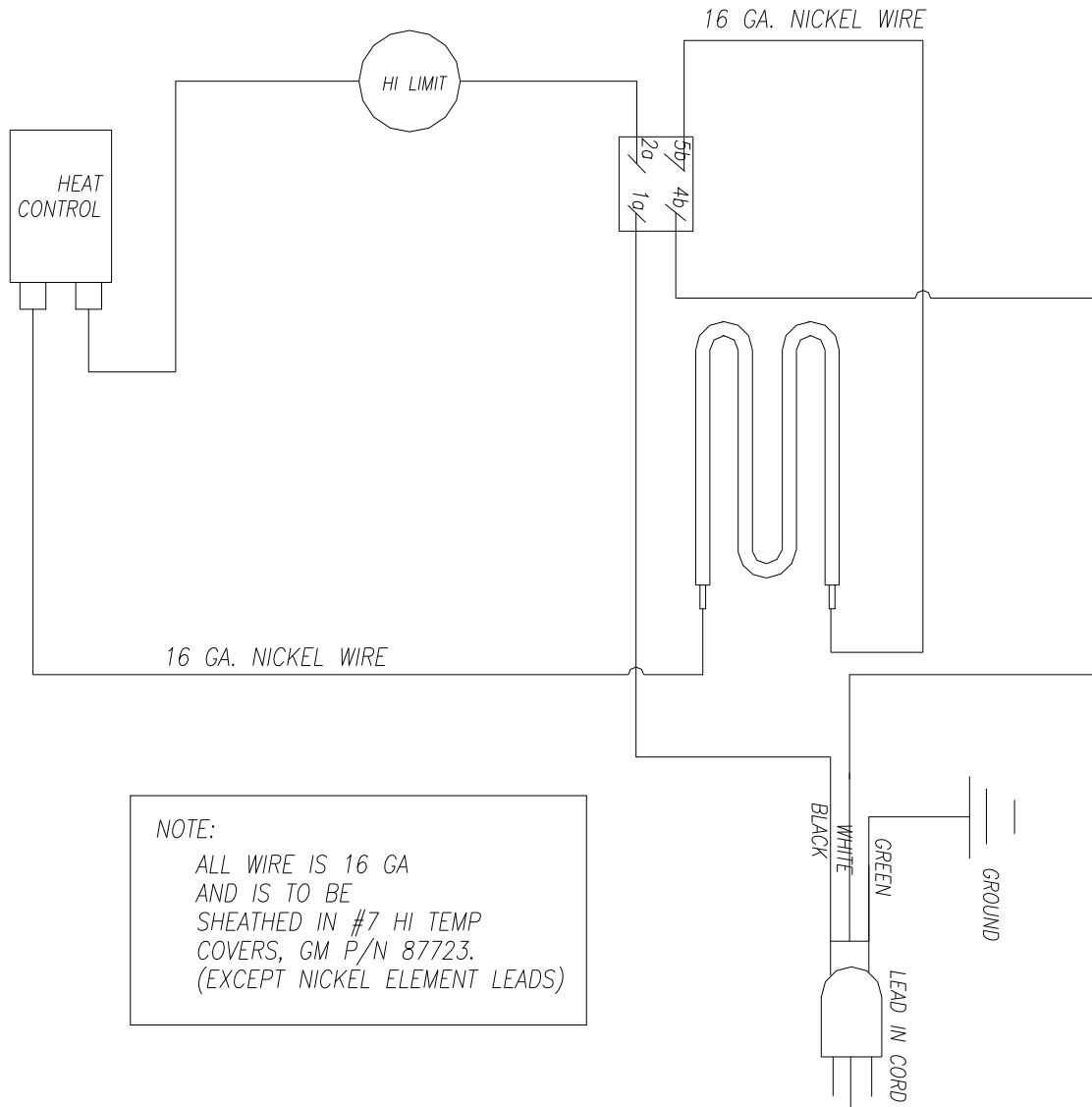
PARTS LIST – MINI-CART

Model #5514

Part No.	Description
12384	1/4-20 X 2 PAN HD PH M/S
22038	LEAD-IN CORD 15 AMP PLUG
38085	SCREW, 10-24X3/8 HEX WA HD
38379	THUMB SCREW 1/4-20 X 3/4
42617	HEAT CONTROL
42658	BULB KEEPER
42798	SWITCH, LIGHTED ROCKER GR
47155	RUBBER FEET 3/4IN HIGH
74748	THERMOSTAT, 260F
76026	STRAIN RELIEF #SR-6P3-4
87049	KNOB FOR HEAT CONTROL
87420	DRAWER HANDLE
87742	INSULATION MAT
88887	BOTTOM PLT.
88888	ELEMENT RETAINER
88889	TUBULAR ELEMENT
88927	CABINET ASSY
88911	CONTROL LABEL
88913	WATER PAN WELD ASSY
39759	MANUAL

Portable Steam Tables

WIRING DIAGRAM – MODEL #5514



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 1-800-428-2676 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