



Instruction Manual

Astro Staging Cabinet



Model No. 2002, 2002EX







GOLD MEDAL® PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



SAFETY PRECAUTIONS

| | |
|---|---|
|  |  DANGER |
| | <p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p> |

| | |
|---|--|
|  |  DANGER |
| | <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 style="text-align: right; font-size: small;">014_020416</p> |



| | |
|---|---|
|  |  WARNING |
| | <p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">009_092414</p> |



| | |
|---|--|
|  |  WARNING |
| | <p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p> |

| | |
|---|---|
|  |  WARNING |
| | <p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p> |

| | |
|---|--|
|  |  WARNING |
| | <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 gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p style="text-align: right; font-size: small;">022_060215</p> |

SAFETY PRECAUTIONS (continued)

| | |
|---|--|
|  |  WARNING |
| | <p>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.</p> <p style="text-align: right; font-size: small;">012_010914</p> |

| | |
|---|---|
|  |  WARNING |
| | <p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">007_010914</p> |

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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 or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

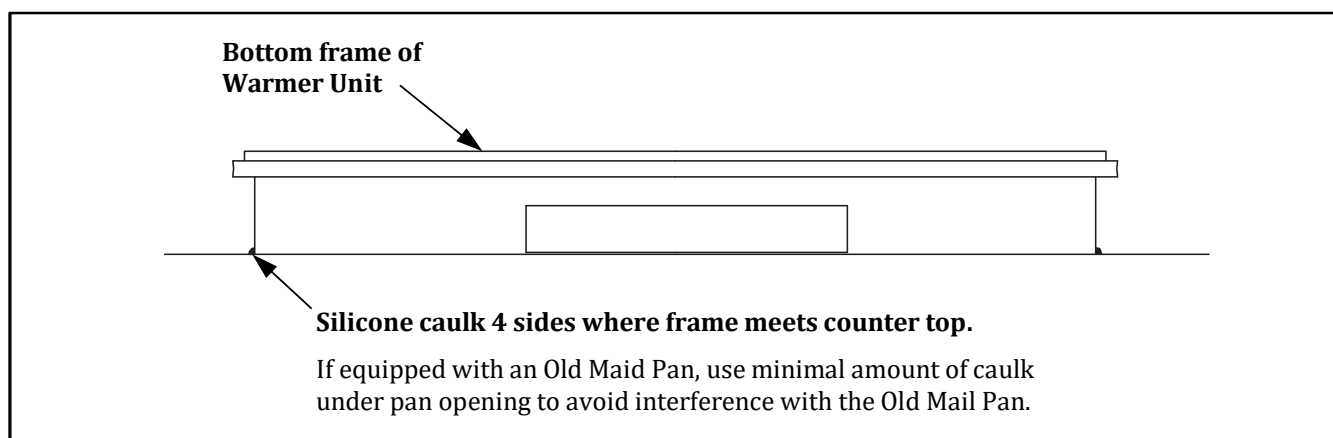
The 2002 Series is a popcorn staging cabinet. This product is not intended for volatile food products.

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed and breakfast or other residential type environments.

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. For NSF compliance, set unit flush with counter and silicone caulk the 4 sides where frame meets counter top (see illustration below).
4. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).





Electrical Requirements

The following power supply must be provided:

2002: 120 V~, 2001 W, 60 Hz


2002EX: 230 V~, 2001 W, 50 Hz

| | |
|---|---|
|  |  DANGER |
| | <p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right;">008_051514</p> |

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. 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 in the OFF position before plugging the equipment into the receptacle.
2. Make sure the 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 the unit in a level position.

| | |
|---|---|
|  |  CAUTION |
| | <p>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.</p> <p style="text-align: right;">039_080614</p> |

OPERATING INSTRUCTIONS

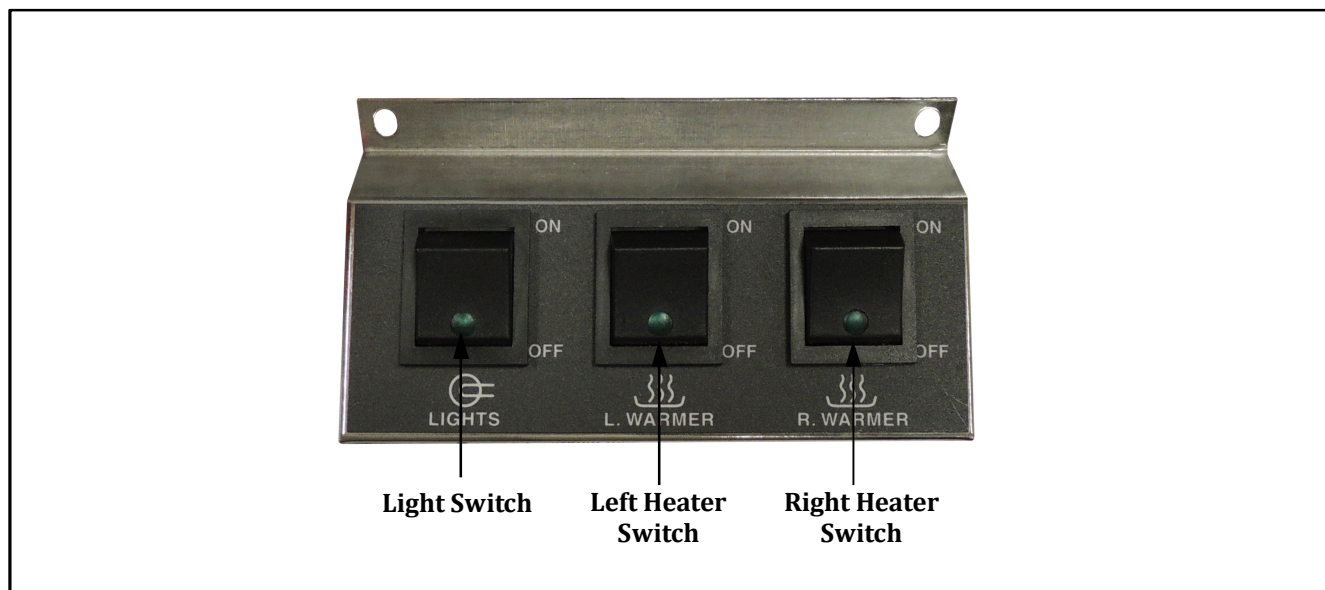
Controls and Their Functions

LIGHT SWITCH

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

LEFT-RIGHT HEATER SWITCHES

Two position, ON-OFF lighted rocker switch, provides power to the heater for the left or the right hand side of the cabinet.




Operating Instructions

Follow the instructions below to operate the Staging Cabinet:

1. Turn the Light Switch ON to light up the cabinet interior and the dome sign.
2. Turn the Heater Switches ON for approximately 30 minutes prior to use for optimal pre-warming of cabinet.
3. Place product on the shelves of the cabinet. For best results, allow adequate space around product for air to circulate.

Care and Cleaning

| | |
|---|--|
|  | ⚠ DANGER |
| | <p>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.</p> <p style="text-align: right;">025_111616</p> |

| | |
|---|--|
|  | ⚠ WARNING |
| | <p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right;">009_092414</p> |

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.

Follow the directions below to clean and sanitize the unit each day after use.

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Make sure to clean all of the pans (racks) in order to sanitize them before each use.
3. Remove bottom cabinet pans and clean out any stray debris.
4. The vertical air ducts, mounted on the inside of the cabinet, disassemble without tools for easy cleaning.
5. Clean unit with a soft cloth, dampened with soap and hot water.
6. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).



DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.



7. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

Ammonia cleaners will damage the plastic panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).





MAINTENANCE INSTRUCTIONS

| | |
|---|---|
|  |  DANGER |
| | <p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p> |

| | |
|---|---|
|  |  DANGER |
| | <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 style="text-align: right; font-size: small;">014_020416</p> |

| | |
|---|---|
|  |  WARNING |
| | <p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p> |

| | |
|---|--|
|  |  CAUTION |
| | <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 style="text-align: right; font-size: small;">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
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 and always purchase tempered glass.

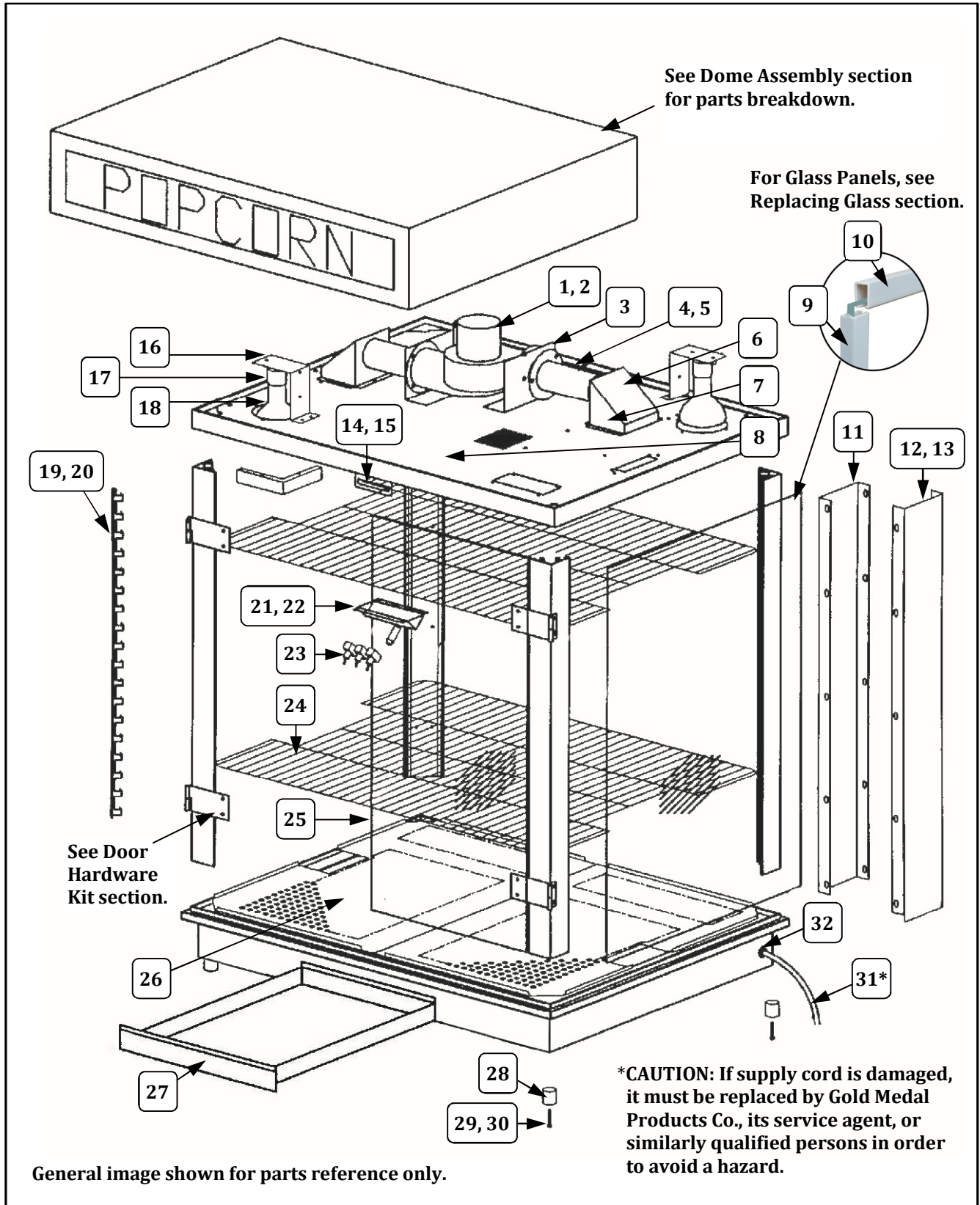
1. Remove all loose pieces of glass.
2. Remove all rigid glass channels from around the glass to be replaced. Set it aside as it must be reused.
3. Carefully remove the rest of the broken glass.
4. Apply decals (if desired) to the new glass panel.
5. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
6. Fasten new glass panel in machine with the existing glass strips. (On some units, the front and side glass slide under top and is then lowered into the bottom channel.)

GLASS DIMENSIONS

Front/Side Glass: 32 3/16" X 23 1/16" X 1/8 (3 pieces per unit)



Cabinet Assembly – Parts Breakdown



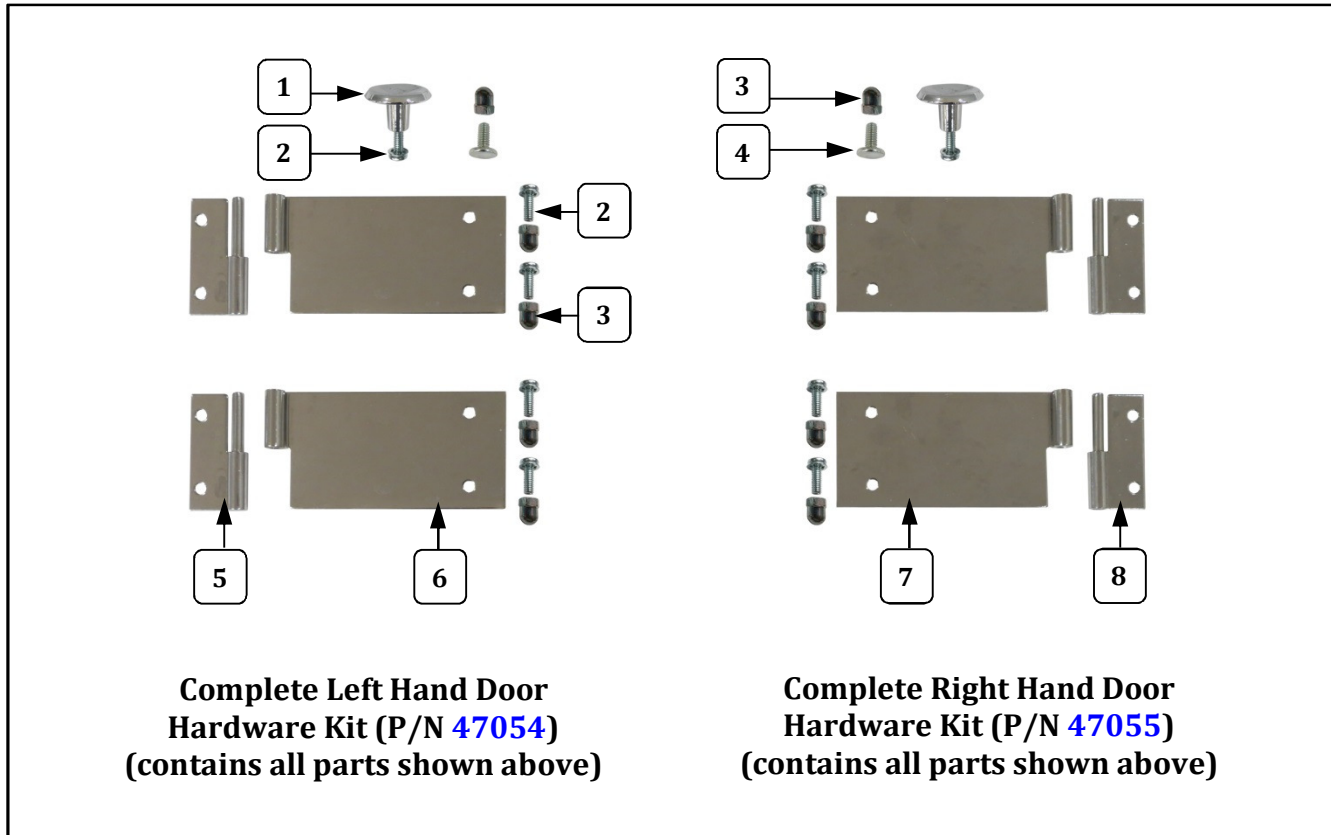


Cabinet Assembly – Parts List

| Item | Part Description | Part No. | |
|------|--|----------|---------|
| | | 2002 | 2002EX |
| 1 | BLOWER | 40254 | 40299 |
| 2 | INTAKE COVER | 40184 | 40184 |
| 3 | BLOWER BRACKET | 40145 | 40145 |
| 4 | NOZZLE HEATER, 120V 850W | 40153 | 40280 |
| 5 | ALUMINUM TUBE | 47499 | 47499 |
| 6 | EXHAUST BOX WELDED | 61992 | 61992 |
| 7 | HIGH LIMIT, THERMOSTAT | 79058 | 79058 |
| 8 | TERMINAL BLOCK, 8 POS | 47208 | 47208 |
| 9 | GLASS CHAN 31 27/32 (for sides of front and side glass panels) | 41858 | 41858 |
| 10 | GLASS CHAN 22 7/8 (for top and bottom of glass panels) | 47694 | 47694 |
| 11 | DUCT COVER LG | 40293 | 40293 |
| 12 | DUCT PANEL LG | 40292 | 40292 |
| 13 | DUCT BRACKET | 40177 | 40177 |
| 14 | MAGNETIC CATCH BRACKET | 41340 | 41340 |
| 15 | MAGNETIC CATCH | 47561 | 47561 |
| 16 | LIGHT SHIELD CONICAL | 49480 | 49584 |
| 17 | LAMP HOLDER | 47047 | 47047 |
| 18 | REFLECTOR FLOOD (bulb) | 41671 | 41979EX |
| 19 | SHELF SUPPORT LH 1617/TS | 16056 | 16056 |
| 20 | SHELF SUPPORT RH 1617/TS | 16057 | 16057 |
| 21 | ROCKER SW 3 HOLE (switch box) | 17473 | 17473 |
| 22 | ROCKER SWITCH LABEL 3 HL | 61986 | 61986 |
| 23 | SWITCH, LIGHTED ROCKER GR | 42798 | 42798 |
| 24 | WIRE SHELF 28 X 28 WMR | 61999 | 61999 |
| 25 | DOOR 11.25 X 31.28 X .22 | 61997 | 61997 |
| 26 | CORN PAN, 28 X 28 WARMER | 61995 | 61995 |
| 27 | OLD MAID PAN | 41838 | 41838 |
| 28 | RUBBER FOOT CASE BOTTOM | 41282 | 41282 |
| 29 | 10-24 x 1 1/8 PAN HEAD | 47128 | 47128 |
| 30 | 10-24 SERRATED LOCK NUT | 49363 | 49363 |
| 31* | LEAD-IN CORD 20 AMP PLUG | 47580 | |
| | POWER SUPPLY CORD, EXPORT | | 42369 |
| 32 | STRAIN RELIEF SR-31-2 | 41735 | 41735 |



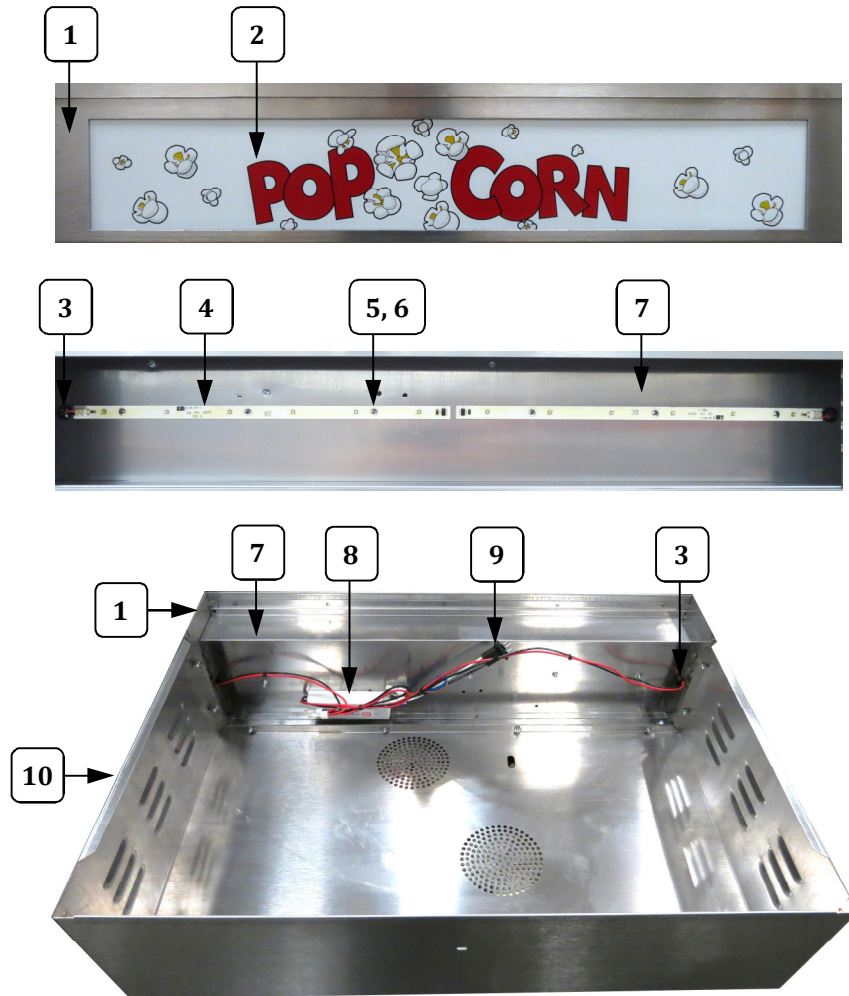
Door Hardware Kits – Individual Component Breakdown



| Item | Part Description | Part Number | |
|------|---------------------------------|-------------|-------|
| | | 47054 | 47055 |
| 1 | DOOR KNOB | 41013 | 41013 |
| 2 | 8-32 X 1/2 SCREWS PH PAN W/SEMS | 47124 | 47124 |
| 3 | ACORN NUT #8-32 | 47702 | 47702 |
| 4 | TEE BOLT | 75267 | 75267 |
| 5 | MALE HINGE SHORT LEFT | 41349 | |
| 6 | FEMALE HINGE LONG LEFT | 41352 | |
| 7 | FEMALE HINGE LONG RIGHT | | 41351 |
| 8 | MALE HINGE SHORT RIGHT | | 41350 |



Dome Assembly



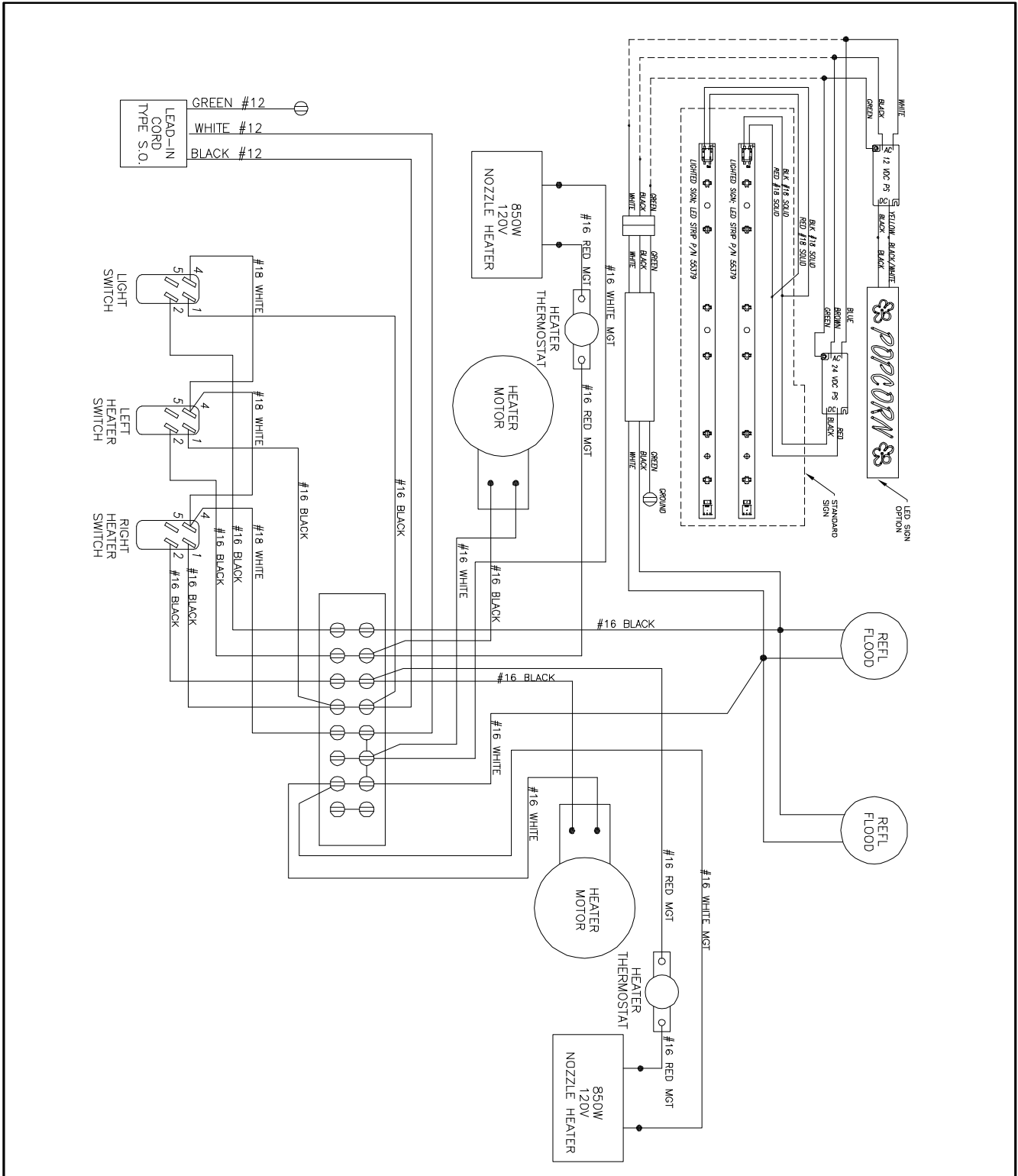
General image shown for parts reference only.

| Item | Part Description | Part No. |
|------|---|------------|
| | | All Models |
| | DOME ASSY PLEX SIGN 28IN (complete assembly includes items shown below) | 41345 |
| 1 | FRONT WRAPPER ASSY. (assembly includes sign and dome lighting components) | 41797 |
| 2 | SIGN, LIGHTED DOME 28X28 | 41301 |
| 3 | BUSHING, SNAP .500 IN | 47236 |
| 4 | LED STRIP COOL WHITE | 55379 |
| 5 | 8-32 X 3/8 PH PAN W/SEMS | 42227 |
| 6 | 8-32 SERRATED FLANGE NUT | 61151 |
| 7 | LED REFLECTOR, DOME | 55535 |
| 8 | POWER SUPPLY 24VDC 20W | 55394 |
| 9 | MOLDED PLUG | 47726 |
| | MOLDED RECEPTACLE (not shown) | 41712 |
| 10 | MAIN WRAPPER, 28 X 28 | 41785 |



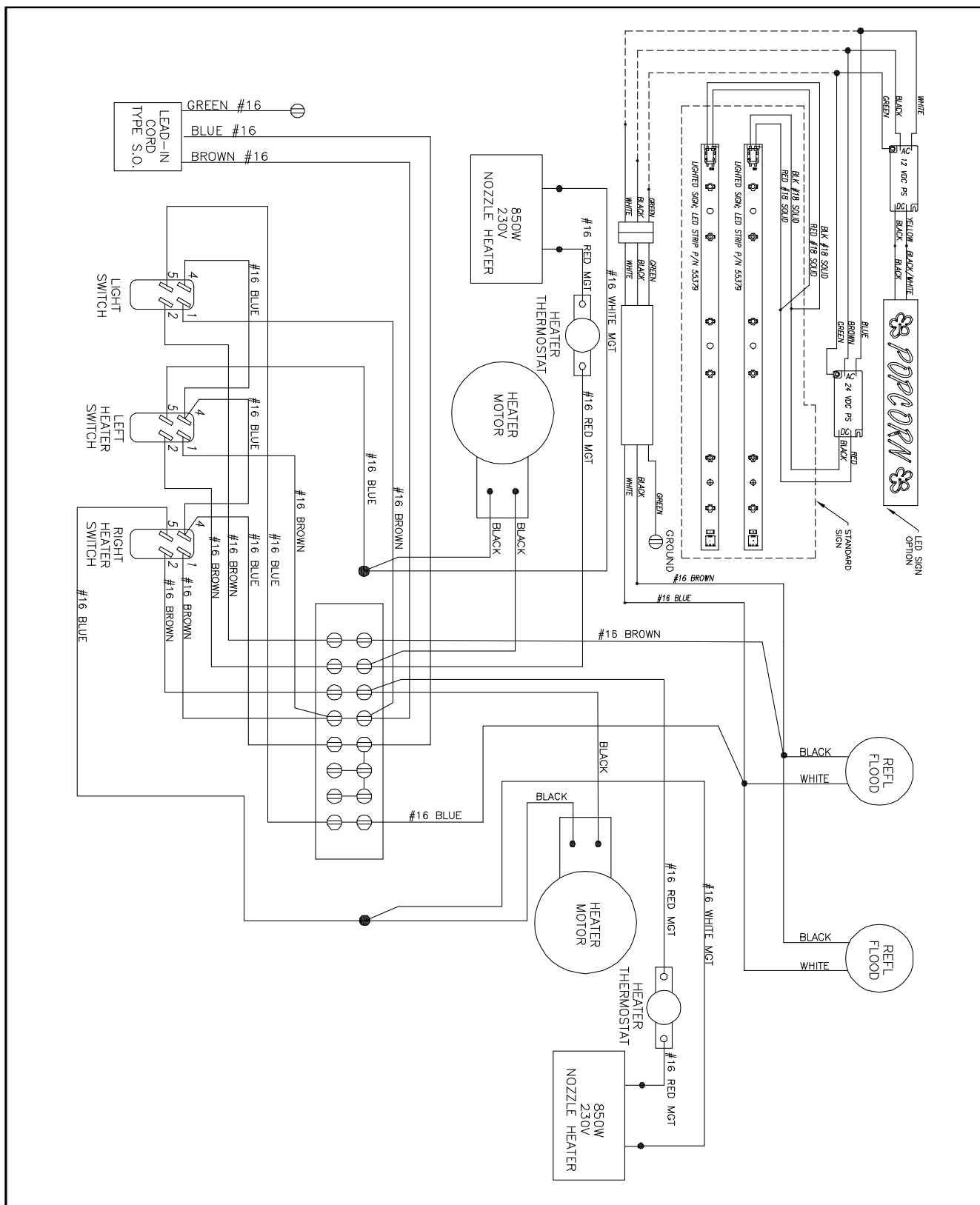
Wiring Diagram

Model No. 2002





Model No. 2002EX





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[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

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