

Instruction Manual

Single Door - Main Street Elite Storage Cabinets

Model Series 2686 (000, 010, 020, 030)





10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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SAFETY PRECAUTIONS

▲ DANGER



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.

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A DANGER



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.

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♠ WARNING

To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.

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↑ WARNING

ALWAYS wear safety glasses when servicing this equipment.

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MARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

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MARNING

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

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↑ WARNING

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.

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↑ WARNING

This machine is NOT to be operated by minors.

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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 2686 Series Main Street Storage Cabinet is a one door unit, with a single digital temperature control on the left hand control box. Reference series specific descriptions listed below.

000: 30 inch wide Storage Cabinet.

010: 36 inch wide Storage Cabinet.

020: 48 inch wide Storage Cabinet, unit has an additional right hand auxiliary heater box.

030: 54 inch wide Storage Cabinet, unit has an additional right hand auxiliary heater box.

Items Included with this Unit

Manual and Registration/Warranty Card

Setup for Use

- 1. Remove all packaging and tape prior to operation.
- 2. Place unit on a sturdy, level base for use.
- 3. Optional dividers (PN 116230, sold separately) may be installed if desired. Open door of unit, angle the divider to fit through the door opening, and carefully position it in the unit so the sloped end fits along the front glass panel.
- 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 (reference unit Data Plate):

120 V~, 60 Hz





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.

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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 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.



↑ CAUTION

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.

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OPERATING INSTRUCTIONS

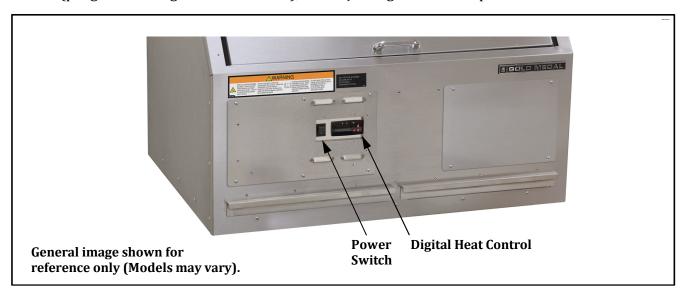
Controls and Their Functions

POWER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the cabinet lighting, and to the heat control. The green switch light ON indicates there is power to these features.

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. Load unit with popped popcorn. The popcorn should be sifted in the popper prior to loading into the Storage Cabinet.
- 2. Turn Power Switch ON to turn on the LED display lights, and to supply power to the heat control.
- 3. The unit will heat to the factory preset temperature, 120°F (49°C). Adjust as needed to maintain desired product temperature for serving (see Adjusting the Set Temperature section). Recommended temperature setting varies by product.

Recommended Temperature Settings:

Salted Popcorn	Carmel Corn	Cheese Corn	Sweet Corn
120-140°F (49-60°C)	70-90°F (21-32°C)	70-80°F (21-27°C)	70-80°F (21-27°C)

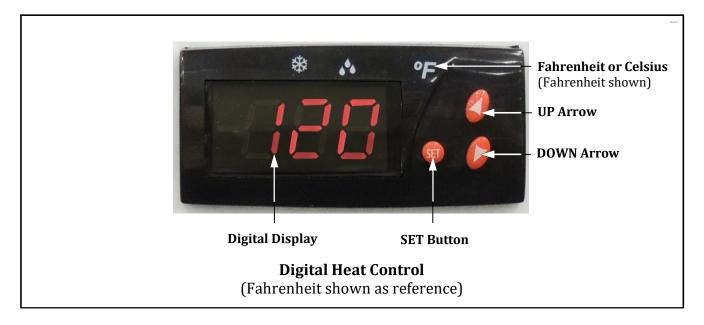
4. Keep door of unit closed when not loading or serving popcorn.



Adjusting the Set Temperature

The cabinet comes from the factory with the Digital Heat Control preset to $120^{\circ}F$ ($49^{\circ}C$); maximum setting is $140^{\circ}F$ ($60^{\circ}C$). Follow the steps below to adjust the 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



▲ DANGER

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.

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⚠ WARNING

To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.

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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. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
- Clean all pans/accessories in order to sanitize them before each use. To remove dividers (if applicable) lift and rotate divider to remove it through the door opening.
 Lift corn trays out of unit through the door opening, and pull out the debris pans to remove for cleaning.
 - With pans removed, wipe interior surfaces clean (if needed, a vacuum may be used to remove debris).
 - **Note:** When debris pans are reinstalled, make sure the filler strip is in place between the pans.
- 3. Clean mirror finish surfaces and glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
 - Ammonia cleaners will damage plastic panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).
- 4. Wipe 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 machine.



MAINTENANCE INSTRUCTIONS

▲ DANGER



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.

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↑ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

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⚠ 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.

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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 Fax: (800) 542-1496 E-mail: info@gmpopcorn.com

(513) 769-7676 (513) 769-8500 Web Page: gmpopcorn.com



Replacing Broken Glass

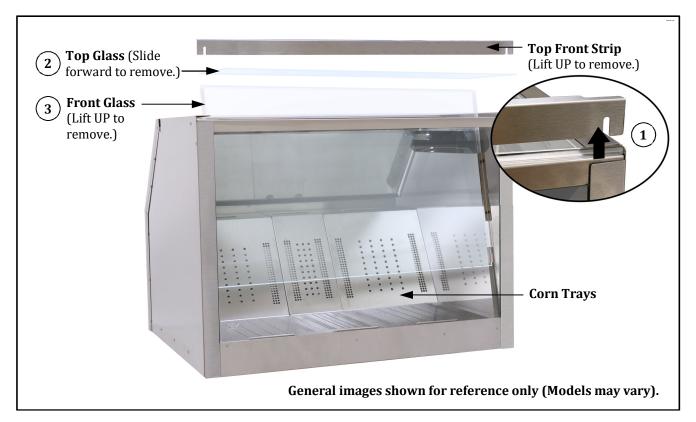
Broken glass panels can be easily replaced. Gold Medal Products Co. does not ship glass. It can be obtained from a local glass shop; always purchase tempered glass.

GLASS DIMENSIONS

Glass 2686 (000) (30" Unit)		2686 (010) (36" Unit)	2686 (020) (48" Unit)	2686 (030) (54" Unit)	
Top Glass	29.917" x 17.251" x .25"	35.917" x 17.251" x .25"	47.917" x 17.251" x .25"	53.917" x 17.251" x .25"	
Front Glass	26.757" x 23.545" x .25"	32.757" x 23.545" x .25"	44.757" x 23.545" x .25"	50.757" x 23.545" x .25"	

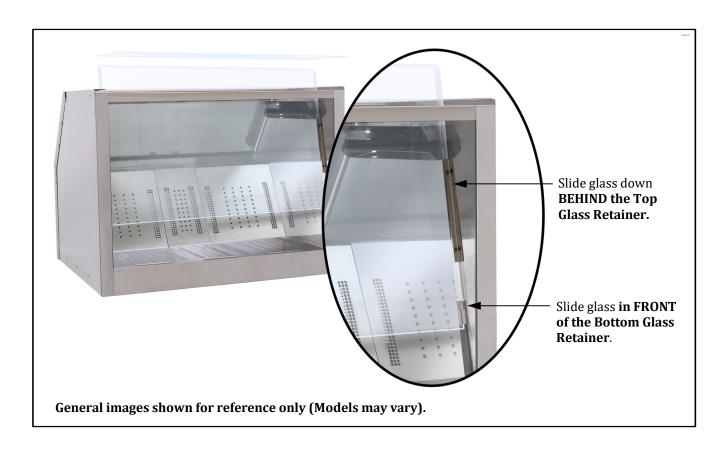
Steps to Remove Glass Panels

- 1. Turn machine OFF, unplug unit and allow to cool before attempting to replace any glass.
- 2. Carefully remove all loose pieces of glass (all glass panels may need to be removed to thoroughly clean unit of broken glass). Remove all rigid channels from around glass to be replaced; set channels aside for reuse.
- 3. Remove dividers (if applicable), corn trays, and debris pans.
- 4. Remove the top front strip, lift straight up to remove (reference images shown).
- 5. Slide top glass out of unit; top glass must be removed to access front glass panel.
- 6. The front glass panel can now be lifted carefully out of the unit.



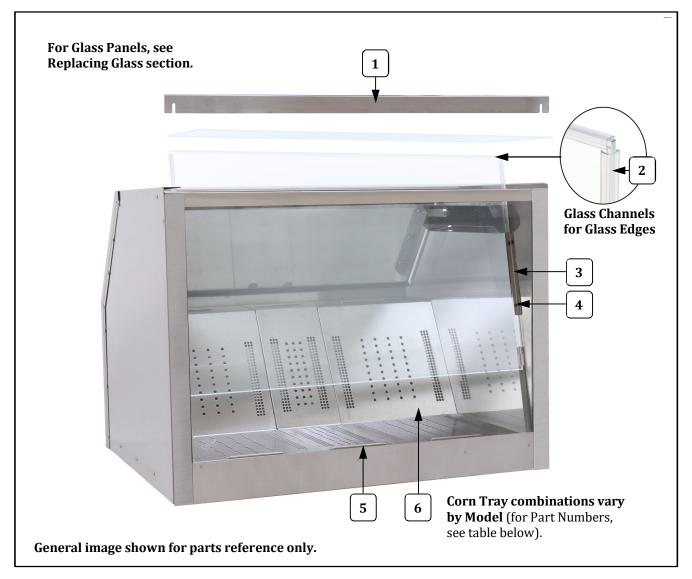


- 7. Once unit is thoroughly cleaned, reinstall the front glass panel (make sure the rigid channels are installed on the glass panel edges). Position glass so it is carefully inserted **BEHIND** the top glass retainer, and in **FRONT** of the bottom glass retainer (reference image below).
- 8. Slide top glass panel into unit (make sure the rigid channels are installed on the glass panel edges), then reinstall the top glass strip.
- 9. Insert the debris pans (make sure the filler strip is in place between the debris pans), then reinstall corn trays, and dividers (if applicable).





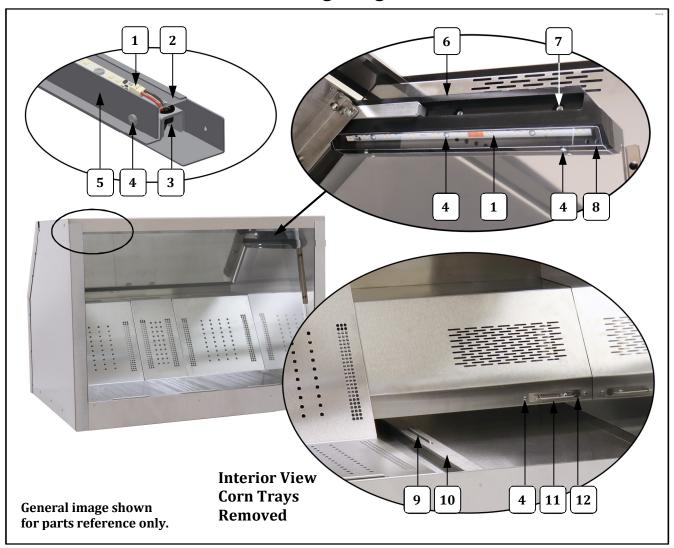
Cabinet – Front View



Item	Parts Description	Part Number			
Item		2686-00-000	2686-00-010	2686-00-020	2686-00-030
1	TOP FRONT DROPIN CVR (Top Front Strip)	116056	116055	116122	116054
2	1/4" CLEAR GLASS CHANNEL (channel for glass edges - sold by the foot, cut to fit)	116155	116155	116155	116155
3	GLASS RETAINER FOR ENDWLL	116141	116141	116141	116141
4	NYLON ARROW RIVET	111827	111827	111827	111827
5	PULL HANDLE (for corn tray)	39535	39535	39535	39535
	7" POPCORN TRAY (handle sold separately)	116145	116145		
6	13" POPCORN TRAY (handle sold separately)	116102	116102	116102	116102
	19" POPCORN TRAY (handle sold separately)			116103	116103



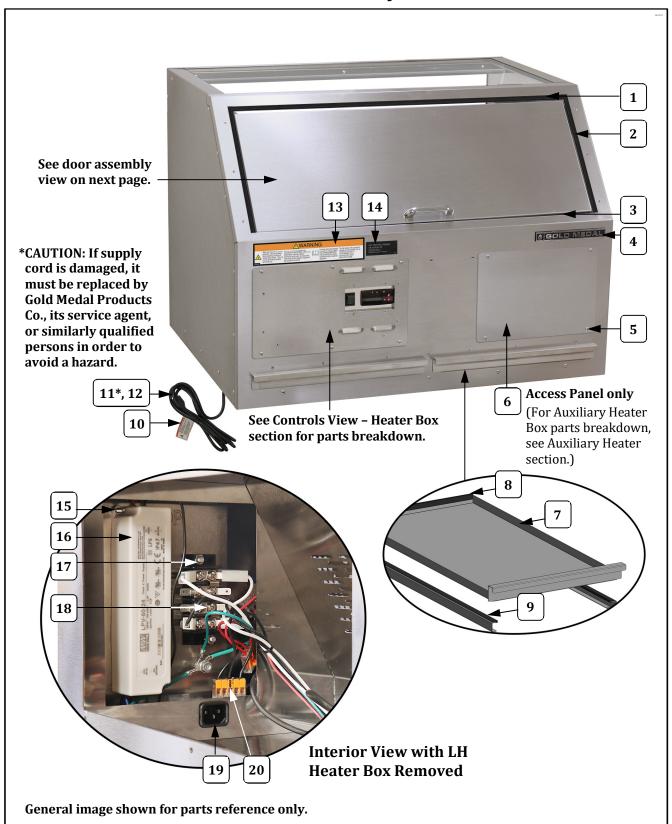
Cabinet Front Interior View – Lighting



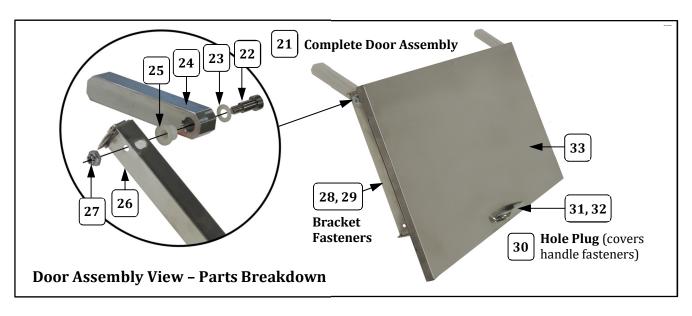
Itom	Parts Description	Part Number			
Item		2686-00-000	2686-00-010	2686-00-020	2686-00-030
1	LED STRIP WARM WHITE	55442	55442	55442	55442
2	PLEXIGLASS LED COVER (clear LED cover)	116038	116037	116121	116036
3	BUSHING, SNAP .500 IN	47236	47236	47236	47236
4	8-32 X 3/8 PH PAN HD M/S	87210	87210	87210	87210
5	OP SIDE LIGHT BAR CVR	116033	116034	116035	116061
6	DOOR GUIDE	116010	116010	116010	116010
7	8-32 SERRATED FLANGE NUT	61151	61151	61151	61151
8	LED COVER (for LED on door guide)	115023	115023	115023	115023
9	PULL HANDLE	39535	39535	39535	39535
10	C-CHANNEL FILLER (Filler Strip - handle sold separately)	116094	116094	116094	116094
11	THERMISTOR PTC SS SHEATH	101131	101131	101131	101131
12	GROMMET BLACK .094 THRU	101069	101069	101069	101069



Cabinet Rear View and Door Assembly – Parts Breakdown





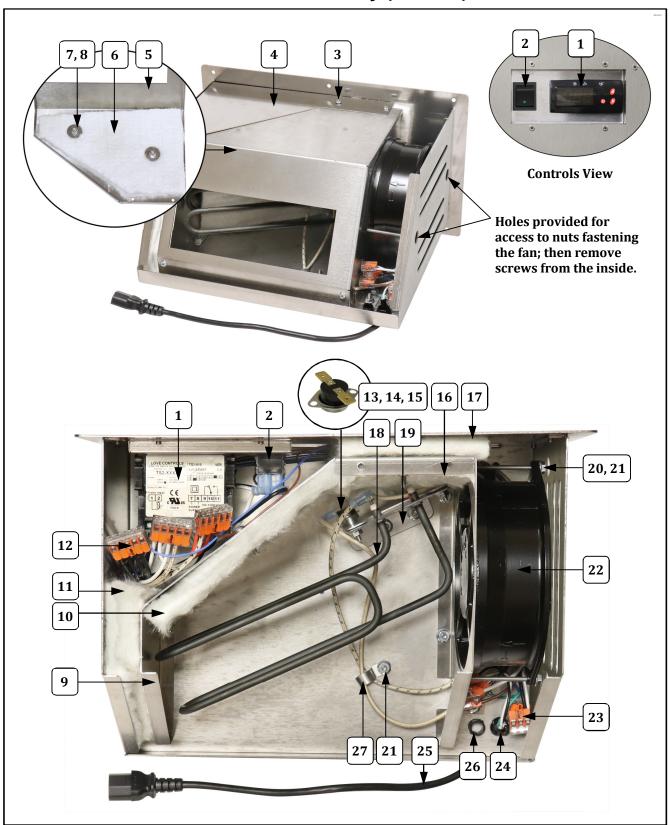


Cabinet Rear View and Door Assembly – Parts List

Itom	Douts Dogguintion	Part Number			
Item	Parts Description	2686-00-000	2686-00-010	2686-00-020	2686-00-030
1	DOOR TRIM TOP	115111	115112	115113	115114
2	DOOR TRIM SIDE	115123	115123	115123	115123
3	DOOR TRIM BOTTOM (strip located under door)	115117	115118	115119	115120
4	GOLD MEDAL NAMEPLATE S SL	41192S	41192S	41192S	41192S
5	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141	74141
6	AUX COVER PLATE	116062	116062		
7	CRUMB TRAY	116072	116070	116022	116070
8	TRIM (for back edge of crumb tray)	116321	116320	116319	116320
9	TRIM 25 IN. (for guide rails under crumb tray)	116318	116318	116318	116318
10	WARNING LABEL CORD	68720	68720	68720	68720
11	POWER SUPPLY CORD 15 AMP	22038	22038	22038	22038
12	STRAIN RELIEF SR-7W-2	67060	67060	67060	67060
13	MAIN ST ELITE WARN LABEL	115180	115180	115180	115180
14	LABEL, NO HAZARDOUS FOODS	55336	55336	55336	55336
15	6-32 HEX NUT ZINC PLATED	38005	38005	38005	38005
16	POWER SUPPLY 24VDC 60W	55586	55586	55586	55586
17	8-32 SERRATED FLANGE NUT	61151	61151	61151	61151
18	TRML BLK 4POS 2JUMPER	115127	115127	115127	115127
19	IEC RECEPTACLE C14	55511	55511	55511	55511
20	5 POSITION WIRE CONNECTOR	55245	55245	55245	55245
21	DOOR ASSEMBLY (inclds. parts shown below)	116154	116153	116152	116140
22	1/4IN SHOULDER BOLT	111720	111720	111720	111720
23	1/4IN NYLON WASHER	111721	111721	111721	111721
24	SHUTTLE	116051	116051	116051	116051
25	NYLON BEARING	111722	111722	111722	111722
26	AXLE BRACKET ASSEMBLY	111724	111724	111724	111724
27	10-32 FLEX-TOP LOCK NUT	111998	111998	111998	111998
28	1/4-20 X 1/2 P/H PHIL	12471	12471	12471	12471
29	WASHER 1/4 INTERNAL TOOTH	12383	12383	12383	12383
30	HOLE PLUG, .875 DIA	61187	61187	61187	61187
31	10-32 X 1/2 TRUSS HEAD	12189	12189	12189	12189
32	DRAWER HANDLE	87420	87420	87420	87420
33	DOOR PANEL ASSEMBLY	116134	116132	116117	116131



Controls View – Heater Box Assembly (115006) – Parts Breakdown



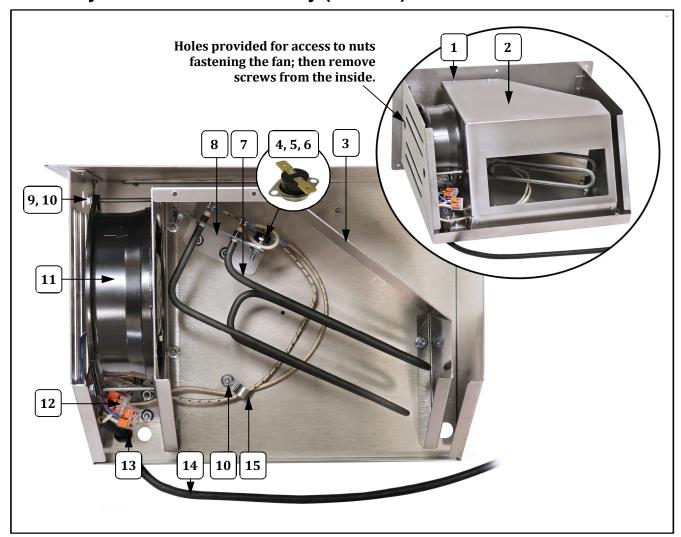


Controls View – Heater Box Assembly (115006) – Parts List

Itom	Danta Daganintian	Part Number
Item	Parts Description	115006
1	PROGRAMMED CONTROL NXTG	101120-003
2	SWITCH, LIGHTED ROCKER GR	42798
3	8-32 X 3/8 PH PAN HD M/S	87210
4	CTRL ISOLATION COVER	115131
5	HTR BOX COVER ASSY (includes cover insulation attached)	115110
6	HTR BOX COVER INSULATION	115104
7	#10X1X.047THK SS WASHER	115109
8	HEX NUT #10-24 ESLOK	74691
9	HTR BOX PARTN STUD ASSY	115128
10	FAN ENCL INSULATION 2	115106
11	HTR BOX INSULATION 2 (2 required)	115108
12	5 POSITION WIRE CONNECTOR	55245
13	THERMOSTAT WARMER 190F	47385
14	SPACER,#10 ID (for thermostat)	47264
15	6-32 M/S NUT 18-8 (fastens thermostat)	14221
16	FAN ENCL INSULATION 1	115105
17	HTR BOX INSULATION 1	115107
18	HEAT ELEMENT 475W 120V	74720
19	ELEMENT SUPPORT BRACKET	115058
20	8-32 X 2.5 PHIL PAN MS SS	115061
21	8-32 SERRATED FLANGE NUT	61151
22	EBM W2S130 FAN 120V	115011
23	3 POSITION WIRE CONNECTOR	55244
24	STRAIN RELIEF SR-6P3-4	76026
25	FEMALE CORDSET	61021
26	BUSHING, SNAP .500 IN	47236
27	U CLIP 0.500IN ALUMINUM	55215



Auxiliary Heater Box Assembly (115015) - Parts Breakdown

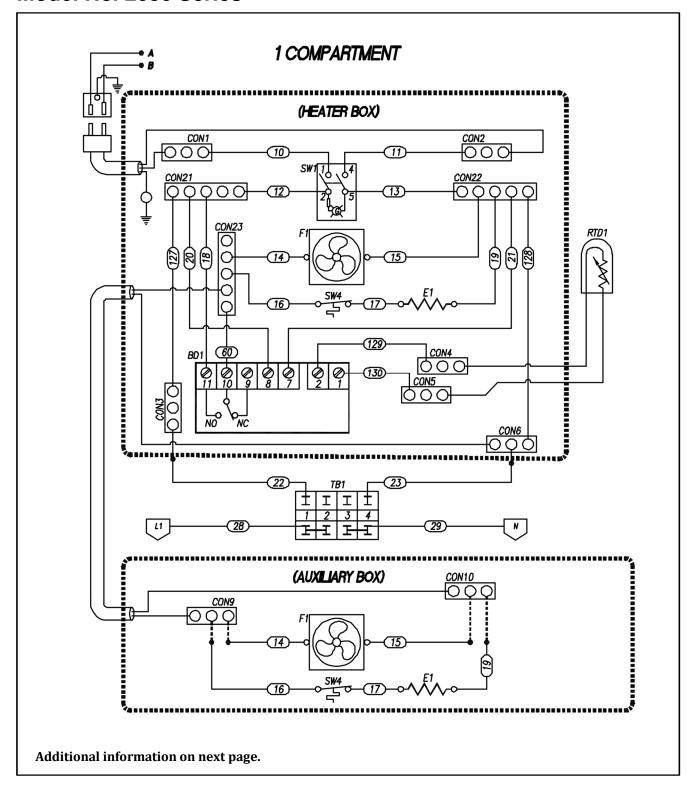


Item	Parts Description	Part Number
Itelli	raits Description	115015
1	8-32 X 3/8 PH PAN HD M/S	87210
2	HTR BOX PARTITION CVR,AUX	115020
3	HTR BOX PARTITION, AUX	115019
4	THERMOSTAT WARMER 190F	47385
5	SPACER,#10 ID (for thermostat)	47264
6	6-32 M/S NUT 18-8 (fastens thermostat)	14221
7	HEAT ELEMENT 475W 120V	74720
8	ELMT SUPT BKT, AUX	115098
9	8-32 X 2.5 PHIL PAN MS SS	115061
10	8-32 SERRATED FLANGE NUT	61151
11	EBM W2S130 FAN 120V	115011
12	3 POSITION WIRE CONNECTOR	55244
13	STRAIN RELIEF SR-6P3-4	76026
14	WIRE ASSY - HTR BOX AUX	115137
15	U CLIP 0.500IN ALUMINUM	55215

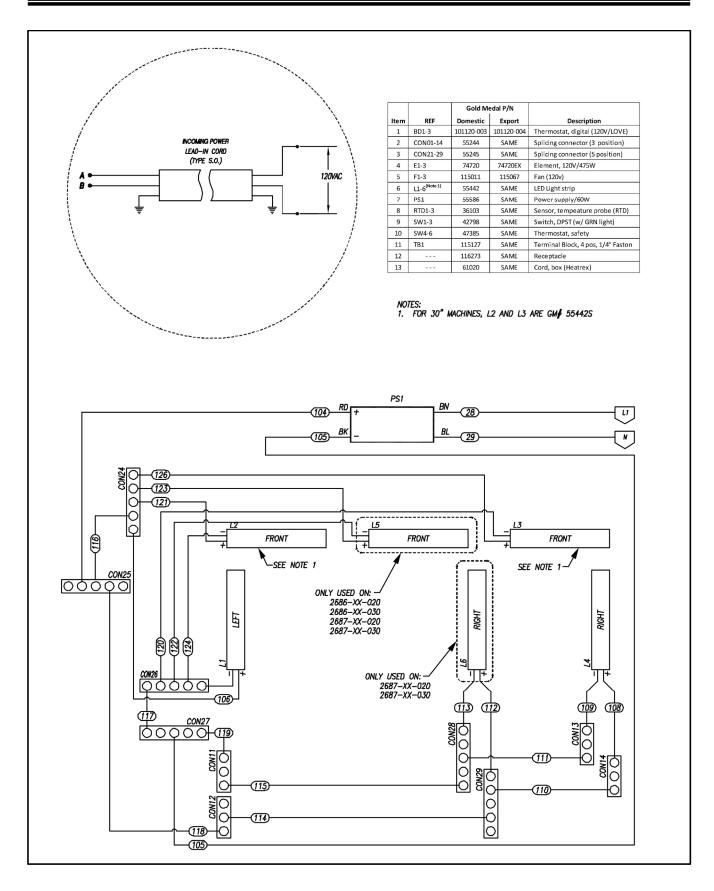


Wiring Diagram

Model No. 2686 Series









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.



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA gmpopcorn.com

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

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