

Nacho Cheese Warmer

Part No. 38409
Revised June 1996

Instruction Manual Model #2365 and Model #2365LS



 **GOLD MEDAL®**

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	 DANGER Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing.
	 WARNING ALWAYS wear safety glasses when servicing 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 the receptacle.
	 CAUTION 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.
	 CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

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

CHECKING SHIPMENT

Unpack shipping carton and check thoroughly for any damage which may have occurred during transit. Claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Your condiment warmer is 120 volts, 60 cycle and will draw a maximum of 3 amps. A 15 amp grounded circuit is required for 120 volts.

	⚠ DANGER The unit machine must be properly grounded to prevent electrical shock.
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OPERATING INSTRUCTIONS

⚠ CAUTION  The warmer should not be operated without water in the well.

1. Fill water well to the bottom of the "water level" ring.
2. Insert the cheese bowl into the water.
3. Install the cover and ladle into the top of the cheese bowl insert.
4. Plug the unit into the wall socket.
5. Set control knob to 150° F setting.
6. Let cheese heat for 45 minutes (stirring every 15 minutes) before serving.
7. Turn heat control switch to "OFF" position when unit is not in use.

CARE AND CLEANING

	 DANGER Unplug the machine before cleaning. Do not immerse the unit in water.
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Clean your machine daily. A clean well kept machine is one of the best ways of advertising your product.

Use a mild soap and damp cloth to clean the exterior of the unit.

All utensils and the insert bowl should be cleaned with a sanitizing solution to help prevent contamination from micro-organisms.

LIGHT BULB & SIGN REPLACEMENT

	 DANGER Unplug the machine before servicing.
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1. Remove the cheese bowl insert from the unit.
2. Remove the water from the machine.
3. Remove the two screws that hold the retaining angle.
4. Slide the sign out from the bottom.
5. Remove the bulb from the socket and replace as necessary.
6. Clean all interior surfaces before re-assembly.
7. Reinstall the sign and retaining angle. Re-install the two screws.

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.

HEAT ELEMENT & THERMOSTAT REPLACEMENT

1. Remove the cheese bowl insert.
2. Turn the unit upside down.
3. Remove the screws from the bottom of the unit. It is not necessary to remove the rubber feet.
4. Unfasten the thermostat screw and the two screws from the heating element.
5. Disconnect the wires from the thermostat and heating element.
6. Replace unserviceable parts and rewire as shown in the wiring diagram.

ORDERING SPARE PARTS

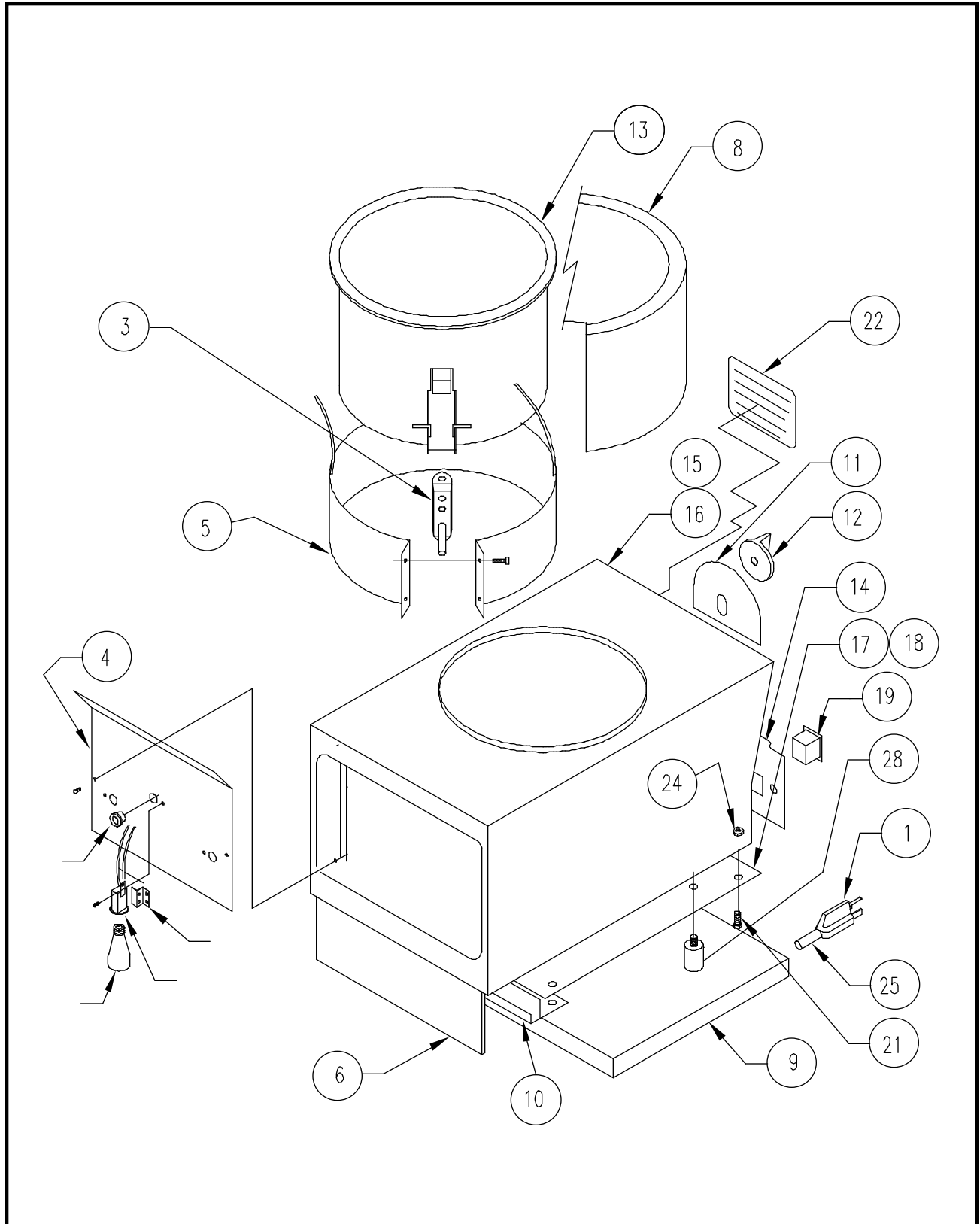
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address 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

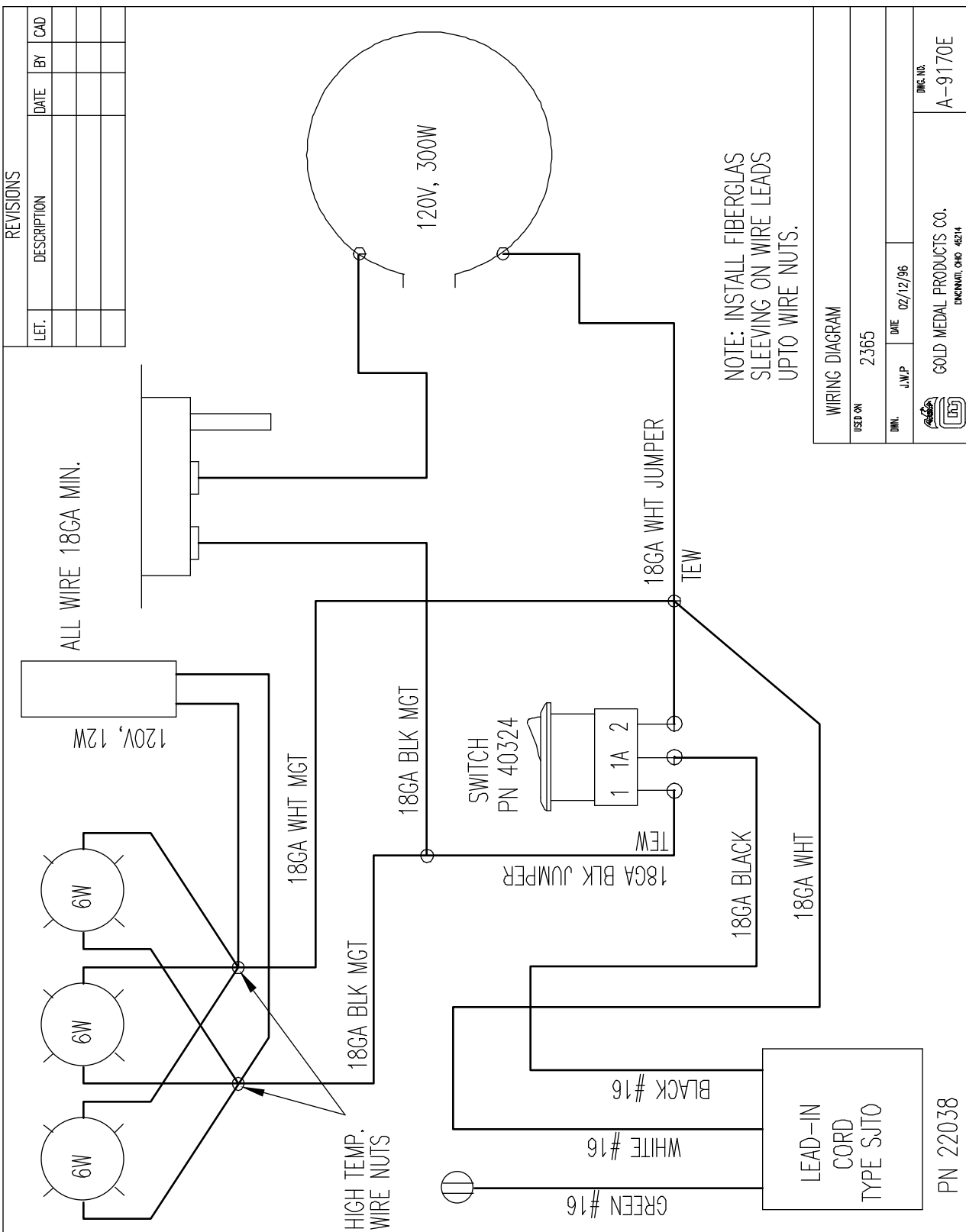
CABINET ASSEMBLY



PARTS LIST - CABINET ASSEMBLY

Item No.	Model #2365	Model #2365LS	Description
	Part No.	Part No.	
1	22038	22038	Lead In Cord
2	38034	38034	Label, Caution Water Level
3	38077	38077	Socket, Lamp Holder
4	38227	38227	Thermostat
5	38272	38272	Light Baffle
6	38279	38279	Tank Heat Element
7	n/a	38284	Sign Cover
8	38291	38291	Lamp, 6 Watt White
9	38294	38294	Insulation Wrap
10	38295	38295	Insulation Bottom
11	38297	39297	Retaining Angle
12	38303	38303	Temperature Scale
13	38389	38389	Knob, Heat Control
14	38417	38417	Well Body, Welded Assembly
15	38419	38419	Panel, Control
16	38420	38420	Label, Fill to Line
17	n/a	38421	Lighted Cabinet, Welded Assembly
18	38403	n/a	Unlighted Cabinet, Welded Assembly
19	n/a	38423	Bottom Cover, Lighted
20	38418	n/a	Bottom Cover, Unlighted
21	40324	40324	Switch, Rocker
22	40353	40353	Wire Nut, Black
23	42828	42828	Sheet Metal Screw
24	47010	47010	Label, Safe
25	47300	47300	Tinnerman Fastener
26	74119	74119	Warning, Disconnect Power
27	n/a	n/a	
28	76026	76026	Strain Relief, Cord
29	82189	82189	Label, Max. Lamp
30	87149	87149	Label, Caution Disconnect
31	87223	87223	Sleaving, Fiberglass
32	87247	87247	Bumper, Headed Screw

ELECTRICAL SCHEMATIC



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.



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