



Instruction Manual

Condiment Warmers

Model No. 2191, 2191EX, 2195, 2195EX, 2196, 2200,
2200EX, 2201, 2201EX, 2205, 2205EX



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>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>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>009_092414</p>

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



	⚠ WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>022_060215</p>



SAFETY PRECAUTIONS (continued)

	 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. 012_010914

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

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.

Setup

Remove all packing material and tape before starting operation. This warmer is designed to use a standard No. 10 tin that your product came in as the insert Bowl. An optional stainless steel insert bowl is available, Gold Medal Part No. 2194.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. 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:

2191, 2196, 2195, 2205: 120V, 320W, 60Hz

2200, 2201: 120V, 340W, 60Hz

2191EX: 230V, 330W, 50Hz

2195EX, 2205EX: 230V, 320W, 50Hz

2201EX, 2200EX: 230V, 340W, 50Hz

	⚠ 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>

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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 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.

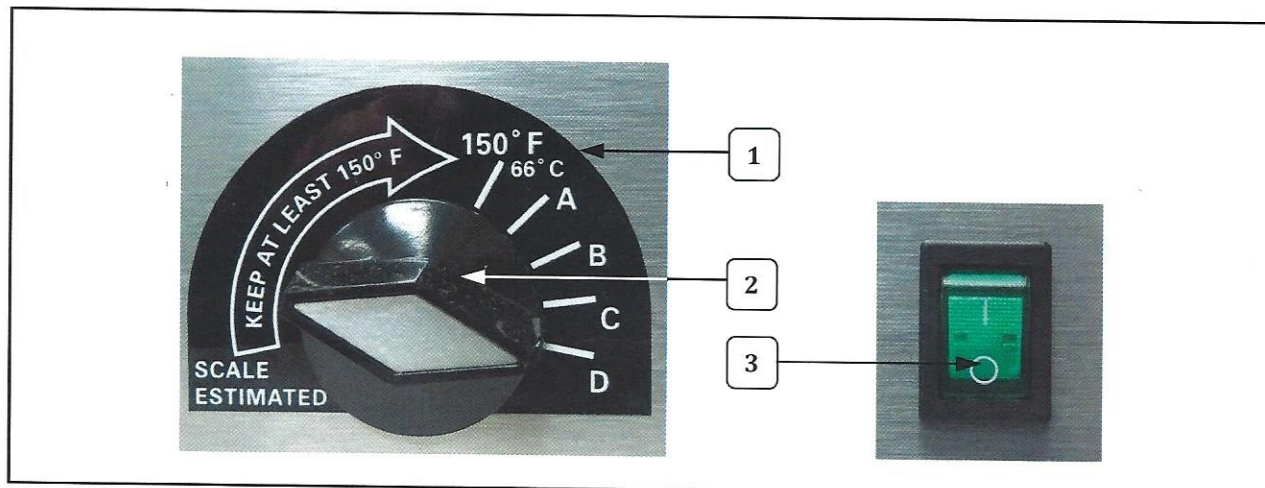
	⚠ CAUTION
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p>

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OPERATING INSTRUCTIONS

Controls and Their Functions



Item	Part No.	Part Description	
1	38303	TEMPERATURE SCALE	Display heat settings for the heat control knob
2	87049	KNOB HEAT CONTROL	Controls the heat of the warmer
3	42532	ROCKER SWITCH	Turns power on/off to the warmer

Operating Instructions

1. Place platform (can holder/bowl spring, if provided) in water tank.
2. Fill water well with 5 cups of water (starting with hot water helps shorten warming time).
DO NOT operate the warmer without water in the well.
3. Carefully place No. 10 Tin or insert bowl of product into the unit (platform/bowl spring should be centered under the container).

Note: On pump models, contents must be preheated before inserting. The pump will not function if contents are too thick.

4. Place lock ring or pump over container, press down and turn until it locks into unit.
5. Turn the power switch ON.
6. Set the Heat Control on HI ("D" setting). Once product is heated, reduce the heat (stir as needed depending on product).

Caution: Prolonged heating on HI could result in overcooking.

For cheese product, keep the Heat Control setting at least 150°F to hold a safe cheese product temperature. Let the cheese heat for 1 to 1 1/2 hours (stirring every 15 minutes) before serving. The pump works best when the cheese is hot.

7. Turn the Power Switch OFF when the unit is not in use.



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.
	025_111616

	⚠ WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.
	009_092414

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.

Clean and Sanitize the Pump Assembly

For models with a pump assembly:

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Raise the pump assembly and lid out of the can or bowl; then operate the pump to remove any remaining product.
3. Place the lower end of the pump assembly in a bucket containing a mixture of hot water and liquid dish detergent.
4. Operate the pump until all product is expelled and water flows from the discharge tube. **DO NOT RECIRCULATE DIRTY WATER INTO BUCKET!**
5. Remove cup on bottom of pump and clean thoroughly.
6. Wash the lid and all surfaces of the pump using warm soapy water. A tube brush may be used to clean the pump body and discharge tube interior. Rinse all parts with clean hot water.
7. Reassemble bottom cup on pump.
8. Using a bucket, sanitize all parts with sanitizing solution, Gold Medal's Chlor-Tech (Item No. 1109) is recommended.
9. Place the lower end of pump into sanitizing solution. Pump sanitizing solution through the pump, and out of the container for a minimum of 15 to 20 strokes. **DO NOT RECIRCULATE USED SOLUTION INTO THE CONTAINER!**
10. Allow pump to air dry.



Cleaning the Unit

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Empty the well contents and make sure to clean all pans/accessories in order to sanitize them before each use.
3. Wipe the outside of the unit with a soft, damp cloth and mild soap.

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.