




1155 E. Bianchi Rd
Stockton, CA 95210
(209) 477-4404
americaneventrentals.com


Nacho Cheese Dispenser And Warmer Instruction Manual




SAFETY PRECAUTIONS

	⚠ CAUTION
	<p>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.</p>

	⚠ WARNING
	<p>Always wear safety glasses when servicing this equipment.</p>

	⚠ WARNING
	<p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.</p>

	⚠ DANGER
	<p>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.</p>

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 Instructions

Inspection of Shipment:

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company. Gold Medal Products is not responsible for damage that occurs in transit.

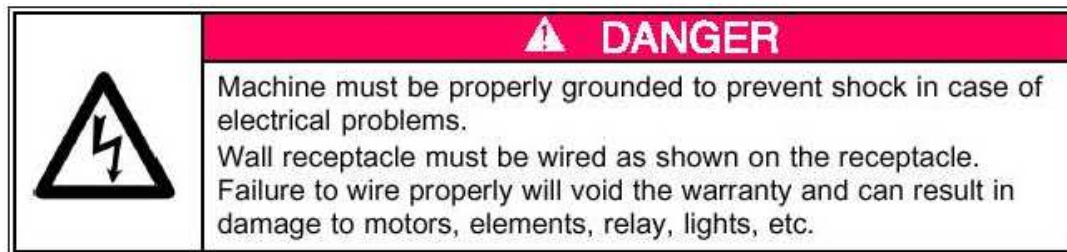
Setup:

Your new Cheese Dispenser is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

Electrical Requirements:

The following power supply must be provided:

5300, CH, FN: 15 amp, 60 Hz, 120VAC.
5300EX: 15 amp, 50 Hz, 220VAC.



Your electrician must furnish sufficient power for proper machine operation. We recommend this warmer 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 Company'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.

Before You Plug In Machine:

1. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a grounded to un-grounded receptacle adapter.

Product Installation

1. Remove cap from bagged cheese. Install new tube. Make sure tube is securely seated into new bag of cheese.



2. Open door by pulling on the left side of the cabinet. Open tube clamp by rotating Cam Counterclockwise.
3. Place product on rack with spout and tube directed toward the front and downward through the opening.



4. Guide the tube through the pump slot from top to bottom.
5. Close tube clamp by rotating cam clockwise.



6. Close door.

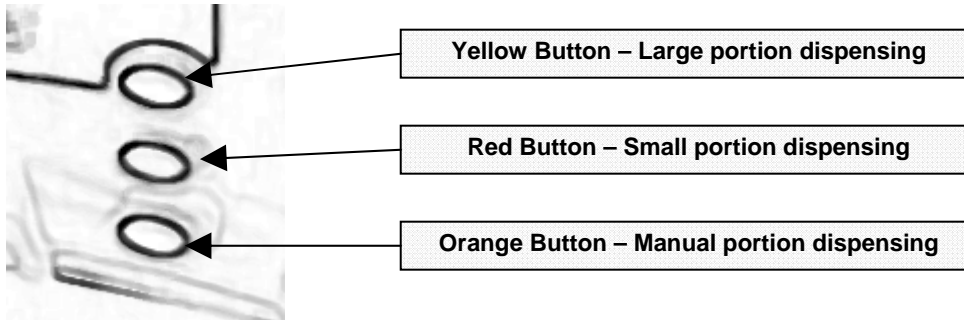
Product Removal

1. Open Door
2. Open Tube Clamp
3. Remove Tubing, by pulling from bottom up.
4. Remove empty product bag and tube from the bag cheese dispenser.

Operating Instructions

Controls and Their Functions

Button Functions (Top to Bottom)



Initial Set-Up for Portion Control*

Pre-Heating

Pre-heat the unit with product in it for approximately ONE hour. Dispensing temperature for cheese is between 140 deg. F and 155 Deg. F.

Dispensing Volume

The dispenser is set with pre-set dispensing volumes levels, (Large, Small, Manual). The yellow button is set for small portion cups, the red button is set for large portion cups, and the orange button is set to free-flow (manual) - as long as button is activated, unit will dispense product.

Dispensing Temperature

We have set this dispenser from the factory to a default temperature level for warming the product. If this setting needs changed to fit your application, the main circuit board has a temperature setting potentiometer that can be adjusted accordingly.

*See maintenance instructions for details on changing dispensing volume and temperature to suit your application

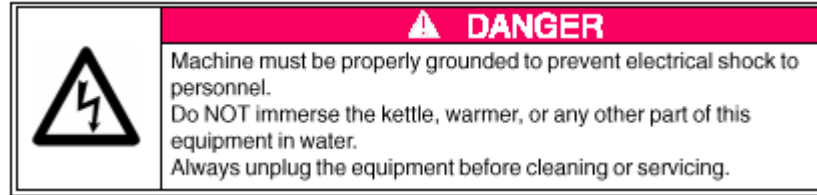
CAUTION

Surfaces on this unit are EXTREMELY HOT during operation, care should be taken when operating this unit.

Powering Off Machine

With the switch set to the OFF position, disconnect power to unit at the end of each day. Do not leave unit operating unattended.

CARE AND CLEANING



Cleaning Guidelines.

- Turn power switch to the OFF position. Disconnect the unit from power source.
- After unit cools slide out the tray, and clean. Replace tray.
- Wipe exterior surface of unit.
- Wipe interior areas of the unit, confirm the unit is cool and unplugged.

WARNING

- Do NOT immerse unit in water!
- Do NOT hose down the counter when the unit is on!
- Keep away from running water!

Cleaning Air Intake (weekly)

1. With the switch set to the OFF position, disconnect Unit from Power supply
2. Position unit onto back panel.
3. Use a vacuum cleaner and or a damp cloth to clean air intake.
4. Position unit for normal operation and reconnect to power source.

THIS MACHINE IS NOT TO BE RUN ON A GENERATOR