






SAFETY PRECAUTIONS

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|  | ⚠ 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> |

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

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|  | ⚠ WARNING |
| | <p>NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment.</p> |

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

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|  | ⚠ 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.

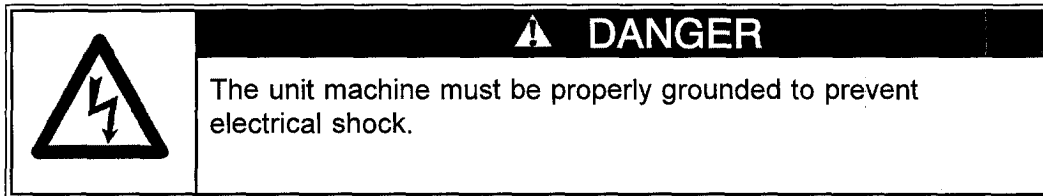
INSTALLATION

CHECKING SHIPMENT

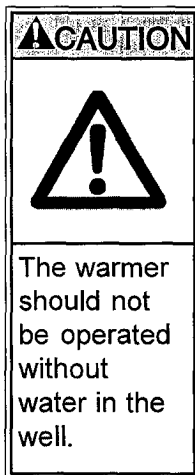
Unpack shipping carton and check thoroughly for any damage which may have occurred during transit. Claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Your condiment warmer is 230 volts, 50 cycle and will draw a maximum of 3 amps. A 15 amp grounded circuit is required.

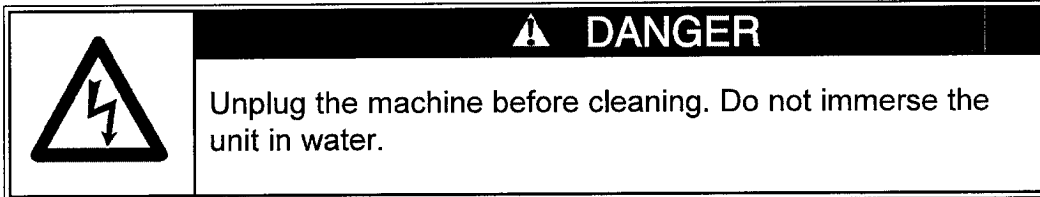


OPERATING INSTRUCTIONS



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

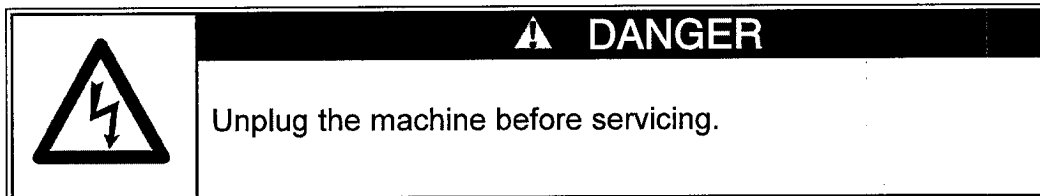


Clean your machine daily. A clean well kept machine is one of the best ways of advertising your product.

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




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

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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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|  | ⚠ WARNING |
| | Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury. |

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|  | ⚠ 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.