

FILM-TECH

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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 1-800-543-0862 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.



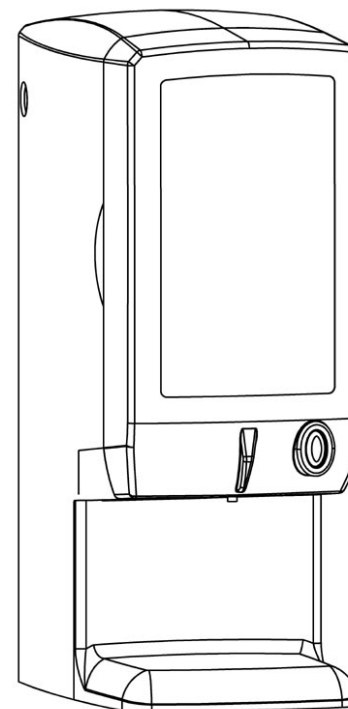
GOLD MEDAL PRODUCTS COMPANY

10700 Medallion Drive

Cincinnati, Ohio 45241-4807 USA


Instruction Manual


Model # 5503
Cheese Warmer
Dispenser





Safety Precautions

	⚠ CAUTION
	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.

	⚠ WARNING
	Always wear safety glasses when servicing this equipment.

	⚠ WARNING
	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.

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

	⚠ 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.

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.

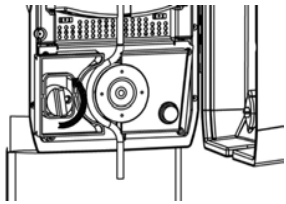
Problem Solving

Problem	Cause	Solution
Nothing is working	Electrical failure	Push plug securely into outlet Try another outlet Check outlets circuit breaker
Door will not close	Clamp open Basket not fully in oven	Close hose clamp Push basket in further
No product dispensing (have suction sound)	Out of product Evacuated product faster than could feed to spout	Replace empty bag Wait a couple of minutes for product to flow to spout
No product dispensing (no suction sound)	Tube not in slot Clamp not closed	Check tube Close clamp
Product is leaking	Clamp not closed Tube loose from spout	Close hose clamp Tighten tube on spout
Tube not reaching bottom of clamp	Spout not seated in receptacle	Seat spout in receptacle
Product is cold	Dispenser door left open No electricity to dispenser Product no preheated	Close door Check power source Preheat product
Excess product in bag	Spout not seated in receptacle Folds in bag	Seat spout Lay bag flat on tray

How to Dispense Product

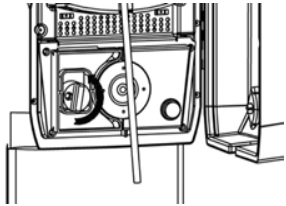
- 1) Hold food under dispensing tube to receive product.
- 2) Press dispensing button until desired amount of product has been dispensed and release button or press once for timed units

Removing Product



1) Open the door by pulling forward from the left side.

2) Open the tube clamp by rotating the cam counter clockwise.



3) Remove tube from pump slot by grabbing the tube from the lower end and raising it upward toward the tray

4) Remove the tubing and the product by continuing to raise the tube upward until it is clear from the tray.

5) Remove the empty product bag and the tubing from the oven.
(Do not carry or attempt to lift the empty product bag by the end of the tube.)

Cleaning

- 1) Wipe down the outside of the dispenser with a clean damp cloth if necessary.

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General Information

The instructions in this booklet serve as a guide to dispenser installation, usage, and cleaning, along with some problem solving solutions. Should the dispenser require repair, please consult with Gold Medal Service Department at 1-800-543-0862.

Product Specifications

Size: Height:: 26" Width: 10" Depth: 16"

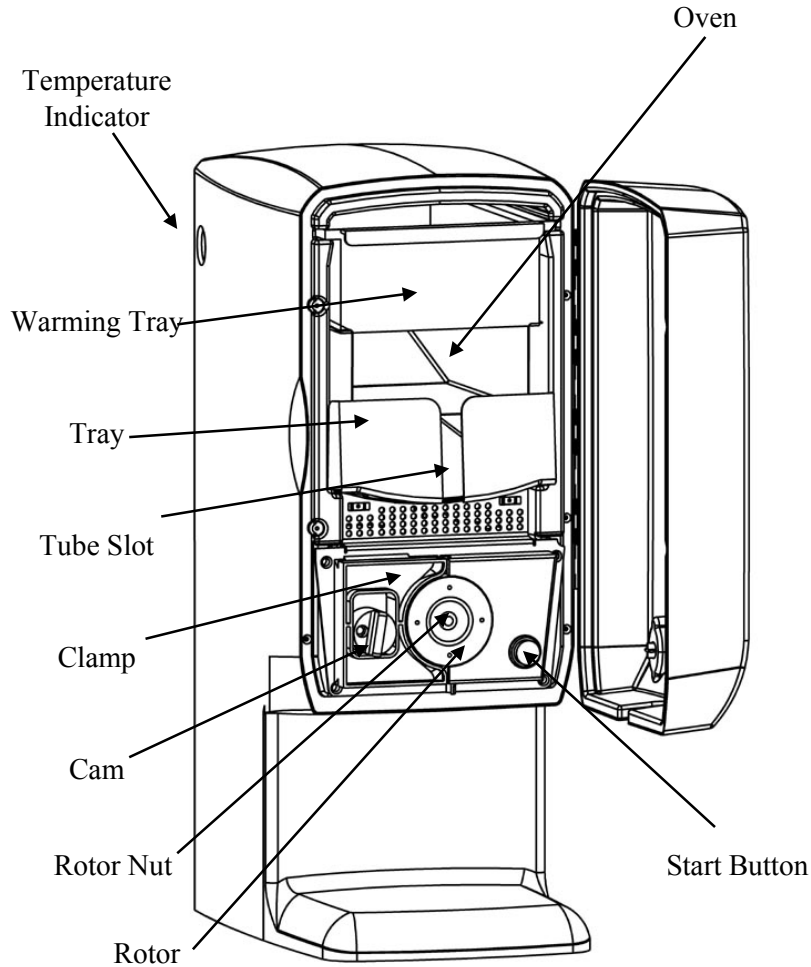
Weight:: 18 lbs.

Voltage: 120 V. 60 Hz. 200 Watts

Portion Control: Preset 2oz., 3oz., or No portion control

Temperature: Preset 140° to 148°

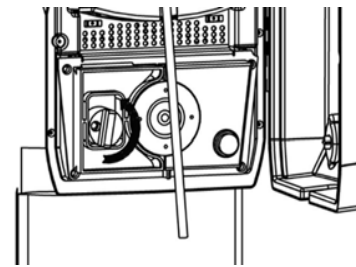
Product Features



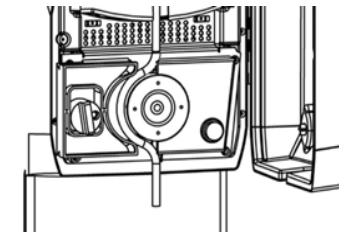
Installation

- 1) Plug electrical into 120 volt outlet.
- 2) Preheat the dispenser for 1 hour.

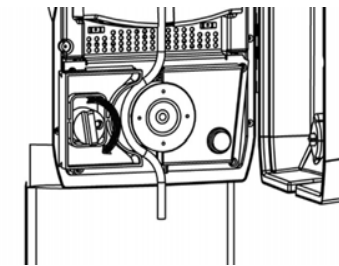
Product Placement



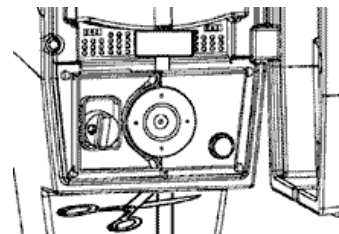
1) Preheat a bag of product to between 140° and 150° F.



2) Open the door by pulling the door from left to right and place the product on the tray with the spout and tube directed downward.



3) Open the tube clamp by rotating the cam counter clockwise.



4) Guide the tube through the pump slot from top to bottom.

5) Close the clamp by rotating the cam clockwise.

6) Close the door and cut the remaining tubing 1/4 inch below the door with clean, sanitized scissors. The tip of the tube should be visible and extend outside of the dispenser.

7) Depress the button to begin operation.