Film-Tech

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WWW.FILM-TECH.COM
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
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 carelessness 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

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