

FILM-TECH

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JARCO INDUSTRIES
TOLL FREE ORDERING 800-458-7578
WWW.CONCESSIONSTANDS.COM

Part No. 38043
Revised June 1996

Condiment Warmers

Instruction Manual

Models #2180, #2182, #2182H, #2191, #2193, #2195,
#2196, #2197 & #2198



 **GOLD MEDAL**®

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 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 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.

OPERATING INSTRUCTIONS

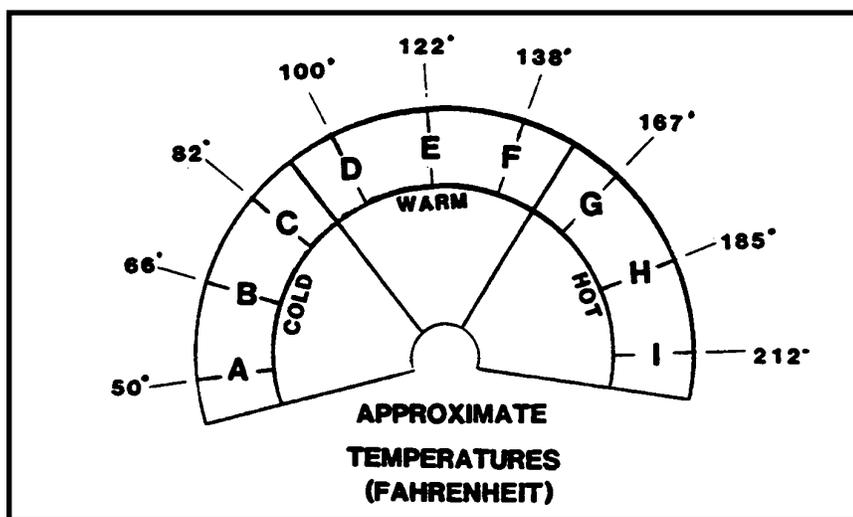
These dispensers are designed to use a standard No. 10 Tin that your product came in as the insert bowl (an optional stainless steel insert bowl is available from your nearest Gold Medal dealer. Order No. 2194, see Price List).

⚠️ WARNING



Do NOT operate this unit without water!

1. Place bowl spring in water tank.
2. Fill water tank to the top of the bowl spring with hot water.
3. Place No. 10 Tin or insert bowl into the unit. (Bowl spring should be centered under the container). **NOTE:** On pump model, 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 switch in Lead-in Cord "ON".
6. Turn heat control to the extreme hot position for quick buildup of heat; after contents are heated, turn the heat control back to desired position.



CARE AND CLEANING



DANGER

Do NOT immerse the equipment in water. Unplug your machine before cleaning.

Clean your machine daily. A clean looking 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 insert bowls should be cleaned with a chlorine or iodine type sanitizer to help prevent contamination by micro-organisms.

MAINTENANCE INSTRUCTIONS

	⚠ CAUTION
	<p>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.</p>

	⚠ WARNING
	<p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>

	⚠ DANGER
	<p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>

LIGHT BULB and SIGN REPLACEMENT

Remove the sign retaining angle located directly under the sign by removing the two mounting screws under the cabinet. This will allow you to slide the sign out the bottom and gain access to the light bulbs.

HEAT ELEMENT and THERMOSTAT REPLACEMENT

1. Remove the two screws (Item 29 in Parts List) that mount the water tank assembly.
2. Remove the knob from the thermostat (Item 17 in Parts List).
3. Remove the sign retainer and sign.
4. Disconnect wires from thermostat and/or heat element.
5. Remove the bottom plate.
6. Tilt the water tank assembly so the stem of the thermostat will clear the cabinet assembly and turn 180° to gain access to the springs which mount the heat element and the thermostat.
7. Replace worn or broken parts, rewire per wiring diagram, and reassemble.

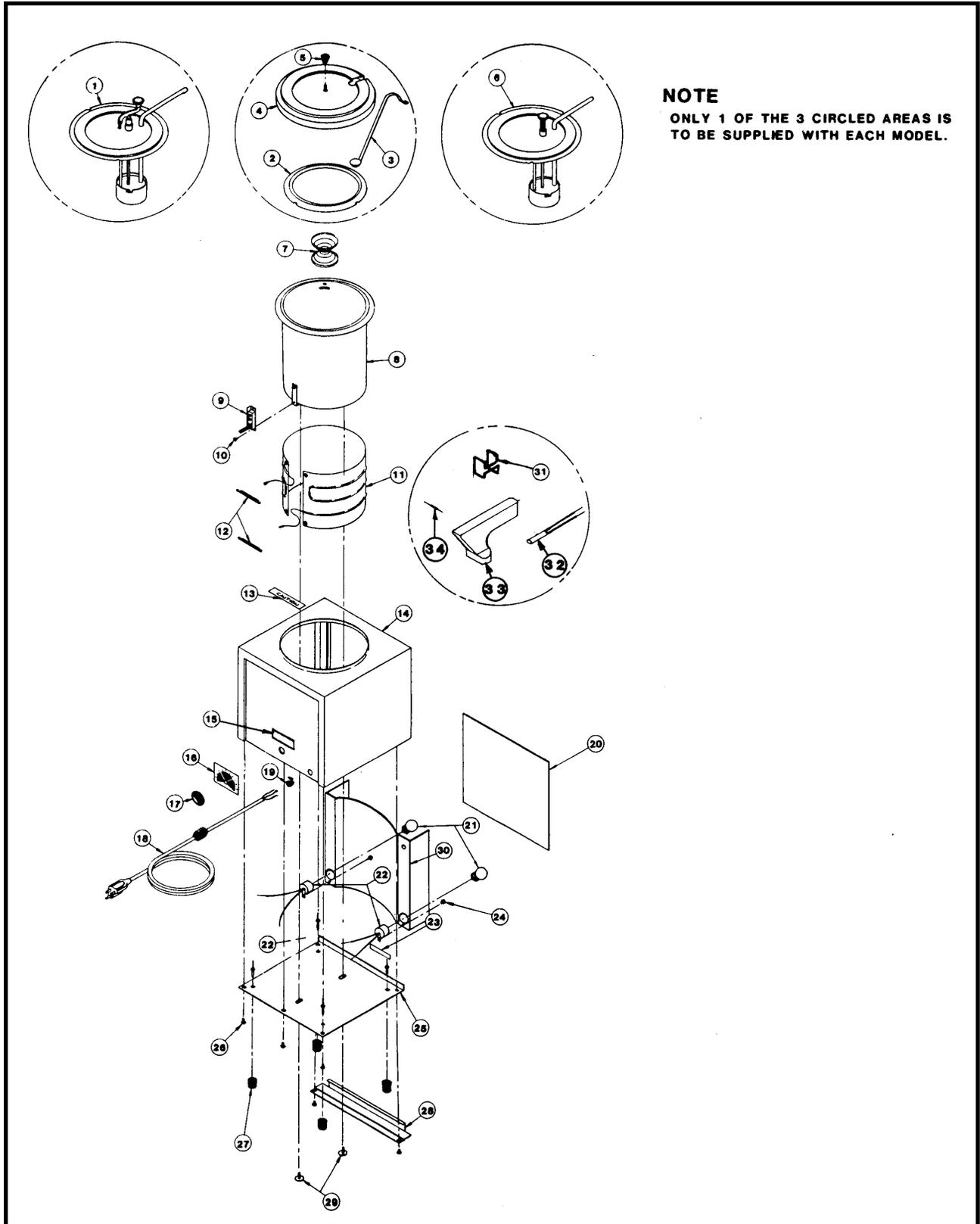
ORDERING SPARE PARTS

1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

Jarco Industries

order toll free 800-458-7578
or order online at www.concessionstands.com

CONDIMENT WARMER – EXPLODED VIEW



NOTE
 ONLY 1 OF THE 3 CIRCLED AREAS IS
 TO BE SUPPLIED WITH EACH MODEL.

PARTS LIST – CONDIMENT WARMER

Item No.	Part No.	Description
7	38022	Bowl Spring
8	38029	Water Tank Assembly
9	38227	Thermostat
10	38087	Screw, #6-32 x 3/8" Rd. Hd. PH
11	38012	Heat Element, 120V, 300W
12	38033	Element Spring
13	38034	Caution Label (Water Level)
14	38025	Cabinet Assembly (Welded Shell Only)
	38071	Cabinet Assembly (Models 2197, 2198)
15	75212	Insulator
16	38019	Thermostat Cover Plate
17	87049	Knob Heat Control
18	40022	Lead-In Cord w/ Switch
19	44073	Strain Relief #SR-6P-4
20	38001	Front Sign (Nachos)
	38002	Front Sign (Buttery Popcorn)
	38003	Front Sign (Chili)
	38004	Front Sign (Barbeque)
21	47422	Light Bulb Clear
22	75040	Lamp Receptacle
23	82189	Lamp Size Warning Tag, 7 1/2 Watt
24	38087	Screw, #6-32 x 3/8" Rd. Hd. PH
	38005	Hex Nut, #6-32 (2 Req'd.)
25	38011	Bottom Plate
26	38085	Screw, 10-24 x 3/8" Hex Wa. Hd.
27	74149	Hex Nut, #8-32
	74150	Washer, #8 Internal Tooth
	87247	Bumper, Rubber Headed Screw
28	38010	Sign Retainer Strip
29	74147	Screw #8-32 x 1/2" Rd. Hd. PH.
30	38044	Baffle

THE FOLLOWING PART IS FOR MODELS #2193, #2197 AND #2198 ONLY

1	38018	Lever Action Pump w/ Lid for Cheese
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THE FOLLOWING PARTS ARE FOR MODELS #2191 AND #2196 ONLY

2	38031	Lock Ring
3	38015	Ladle (2 oz.)
4	38042	Lid Assembly w/ Notch
5	47120	Knob, Lid

THE FOLLOWING PARTS ARE FOR MODEL #2195 ONLY

6	38037	Pump w/ Lid for Butter or Oil
	38035	4 Qt. Bain Marie (Not Shown)

THE FOLLOWING PARTS ARE FOR MODELS #2180, #2182 AND #2182H ONLY

20	38000	Stainless Steel Panel
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Items 21, 22, 23, 24 and 30 are not used.

THE FOLLOWING PARTS ARE FOR MODEL #2197 AND #2198 ONLY

31	38078	Retainer Bracket, Spout
32	38073	Element 120 Volt, 12 Watt
33	38069	Element Housing
34	38075	Diode Semiconductor
	38088	Sleeving, #4 Size
	47236	Bushing, Snap SB-500-6
	49124	Screw, #8-32 x 3/8" (Brown)
	49152	Screw, #8-32 x 1/4" Hex Hd.

PARTS LIST – CONDIMENT WARMER

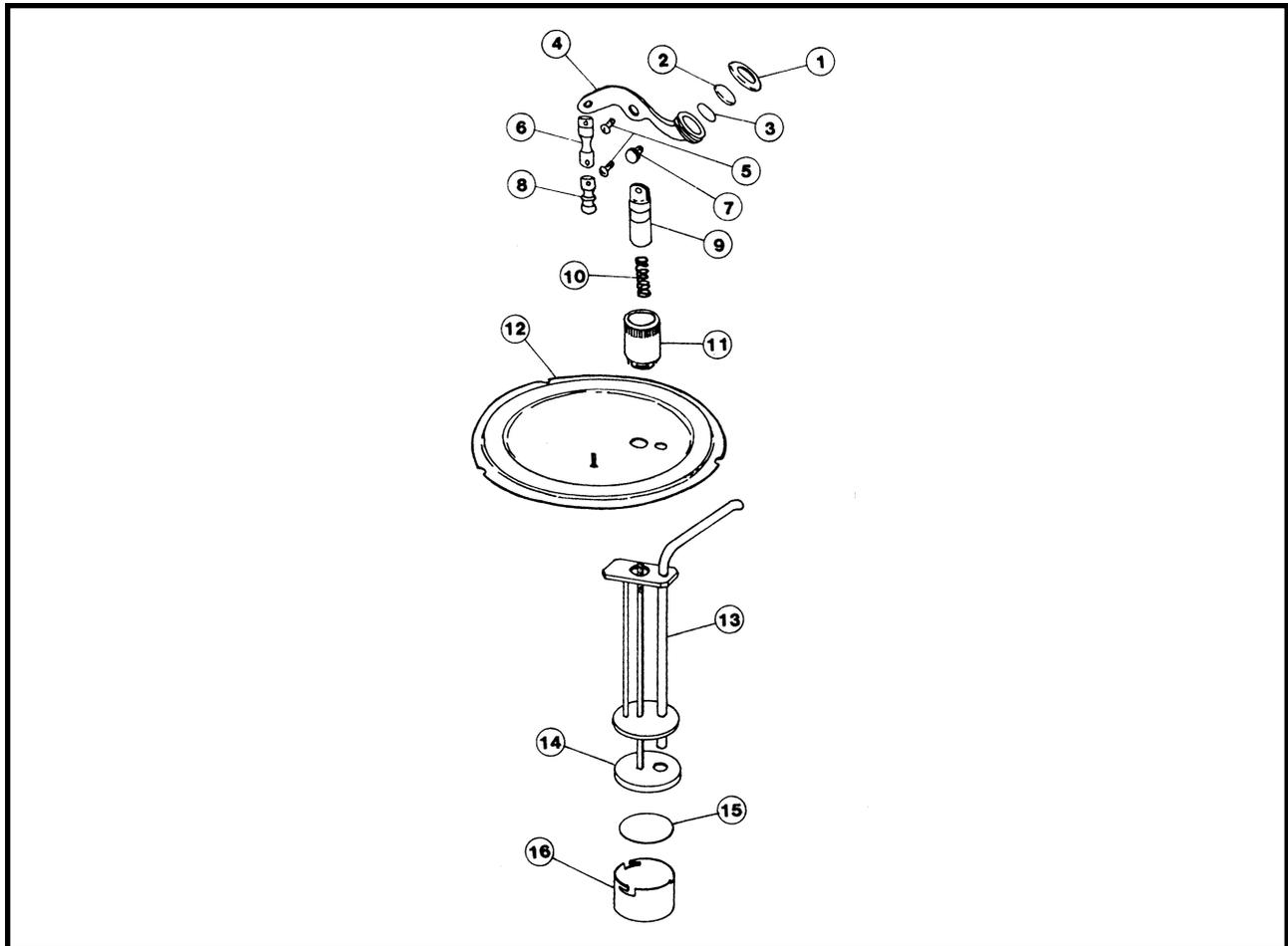
Parts not Shown

Part No.	Description
38013	Carton, Models #2191, #2193 and #2196
38043	Parts Manual
38068	Carton, Models #2195, #2197 and #2198
38084	18 AWG. Silicone Wire, Black
40110	Wire Nut, Black
47010	Label, Safe Operating Instructions
47380	Tube Brush (Not for #2191 or #2196)
74119	Label, Warning Disc. Power
76097	Label, Unplug to Clean
87087	Label, Warning Contact
87223	Sleeving, #7 Size

PARTS LIST – LEVER ACTION CHEESE PUMP

Part Number 38018

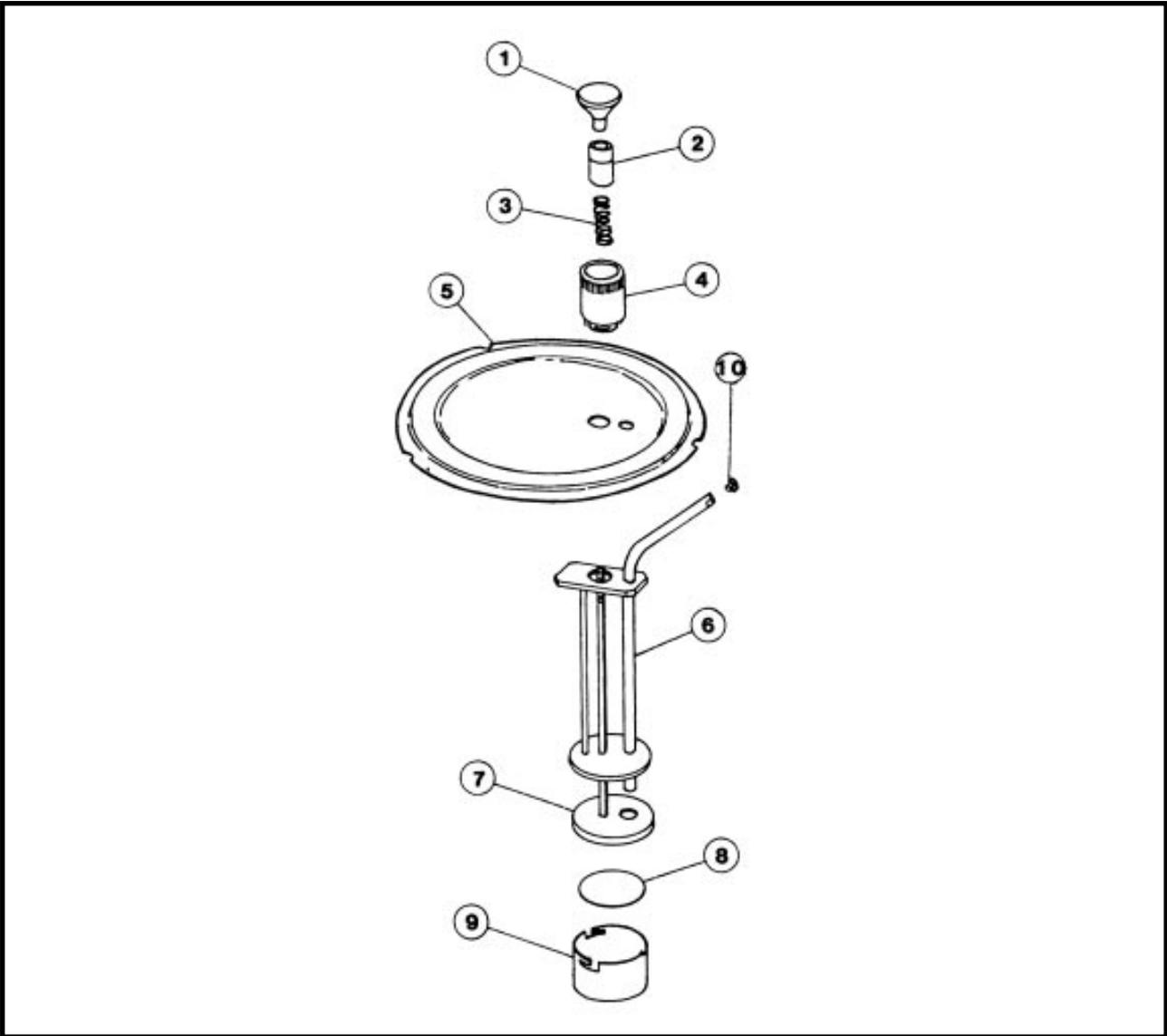
Item No.	Part No.	Description
1	38045	Name Ring
2	38046	Plastic Lens
3	38047	Flavor Label
4	34048	Lever Handle
5	38049	Link Screw
6	38050	Link
7	38051	Lever Thumb Screw
8	38052	Stud
9	38053	Lever Rocker
10	38056	Heavy Duty Spring
11	38055	Locking Post
12	38016	Mounting Lid
13	38057	Chassis
14	38067	Plunger
15	38059	Valve, Disconnect
16	38060	Cup



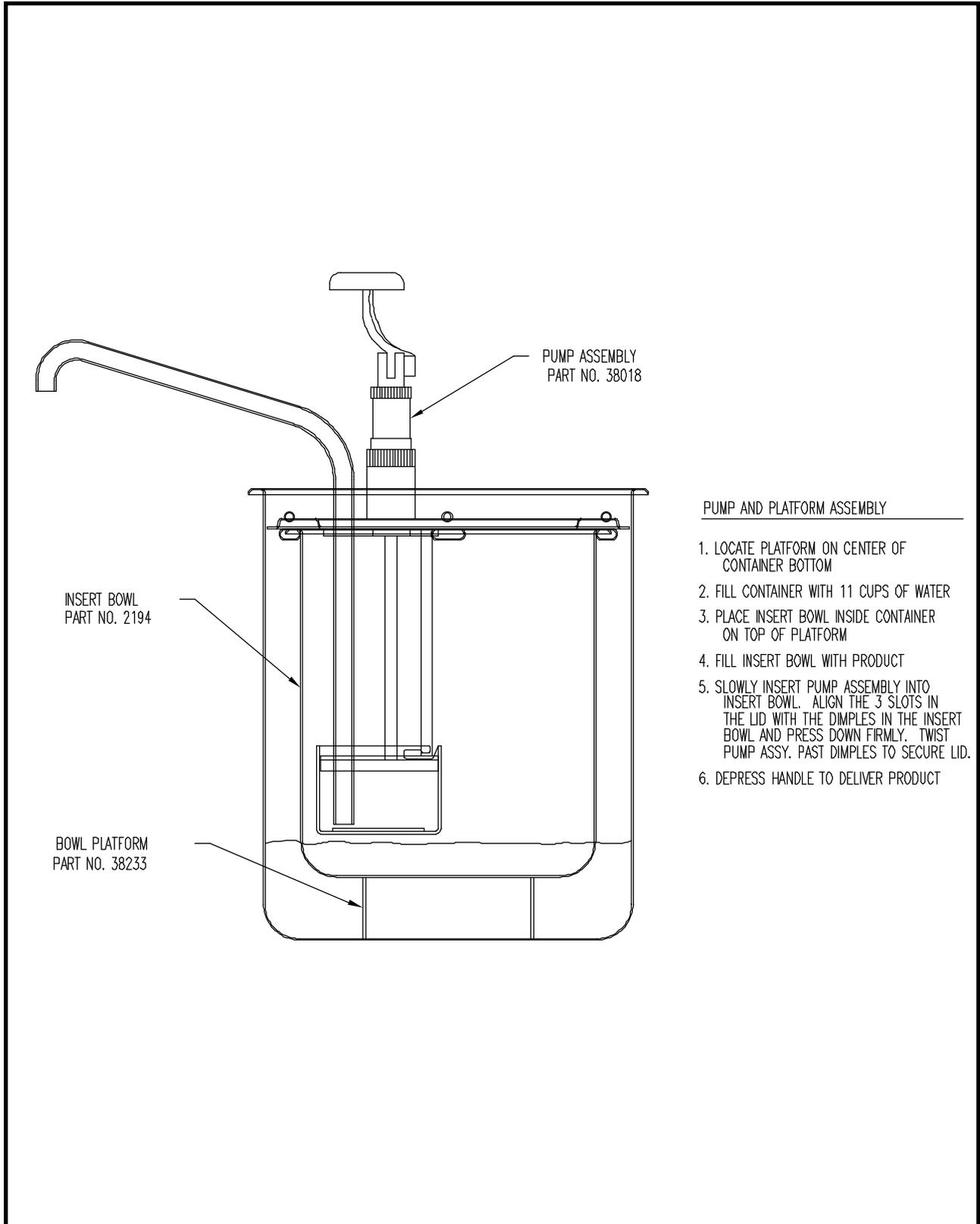
PARTS LIST – BUTTER OR OIL PUMP

Part Number 38037

Item No.	Part No.	Description
1	38061	Knob, Plain
2	38061	Adjusting Guide, Plastic
3	38063	Spring
4	38055	Locking Post
5	38038	Mounting Lid, Pump
6	38057	Chassis
7	38067	Plunger
8	38059	Valve Disconnect
9	38060	Cup
10	38040	Plug



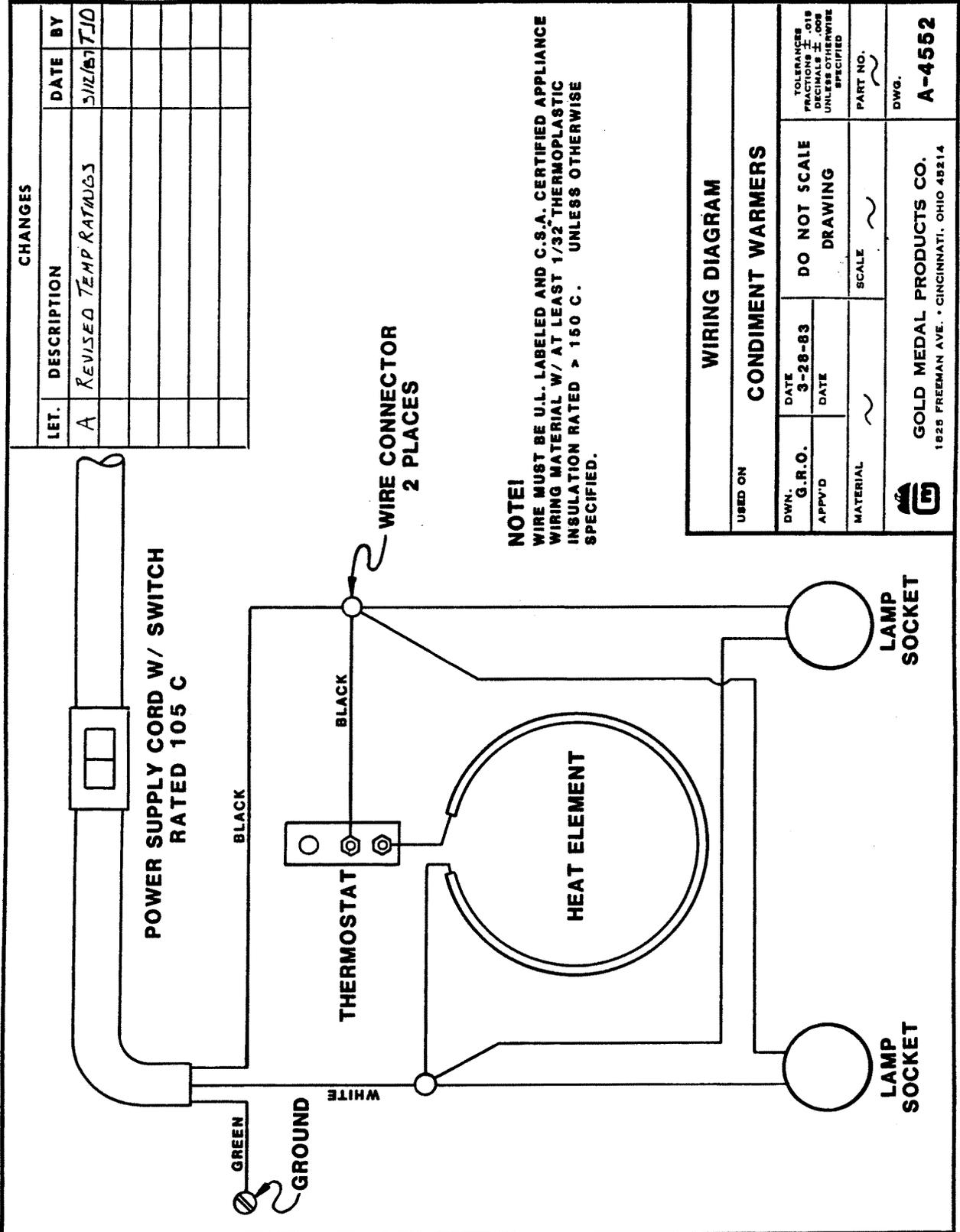
PARTS LIST – CHEESE PUMP with PLATFORM



PUMP AND PLATFORM ASSEMBLY

1. LOCATE PLATFORM ON CENTER OF CONTAINER BOTTOM
2. FILL CONTAINER WITH 11 CUPS OF WATER
3. PLACE INSERT BOWL INSIDE CONTAINER ON TOP OF PLATFORM
4. FILL INSERT BOWL WITH PRODUCT
5. SLOWLY INSERT PUMP ASSEMBLY INTO INSERT BOWL. ALIGN THE 3 SLOTS IN THE LID WITH THE DIMPLES IN THE INSERT BOWL AND PRESS DOWN FIRMLY. TWIST PUMP ASSY. PAST DIMPLES TO SECURE LID.
6. DEPRESS HANDLE TO DELIVER PRODUCT

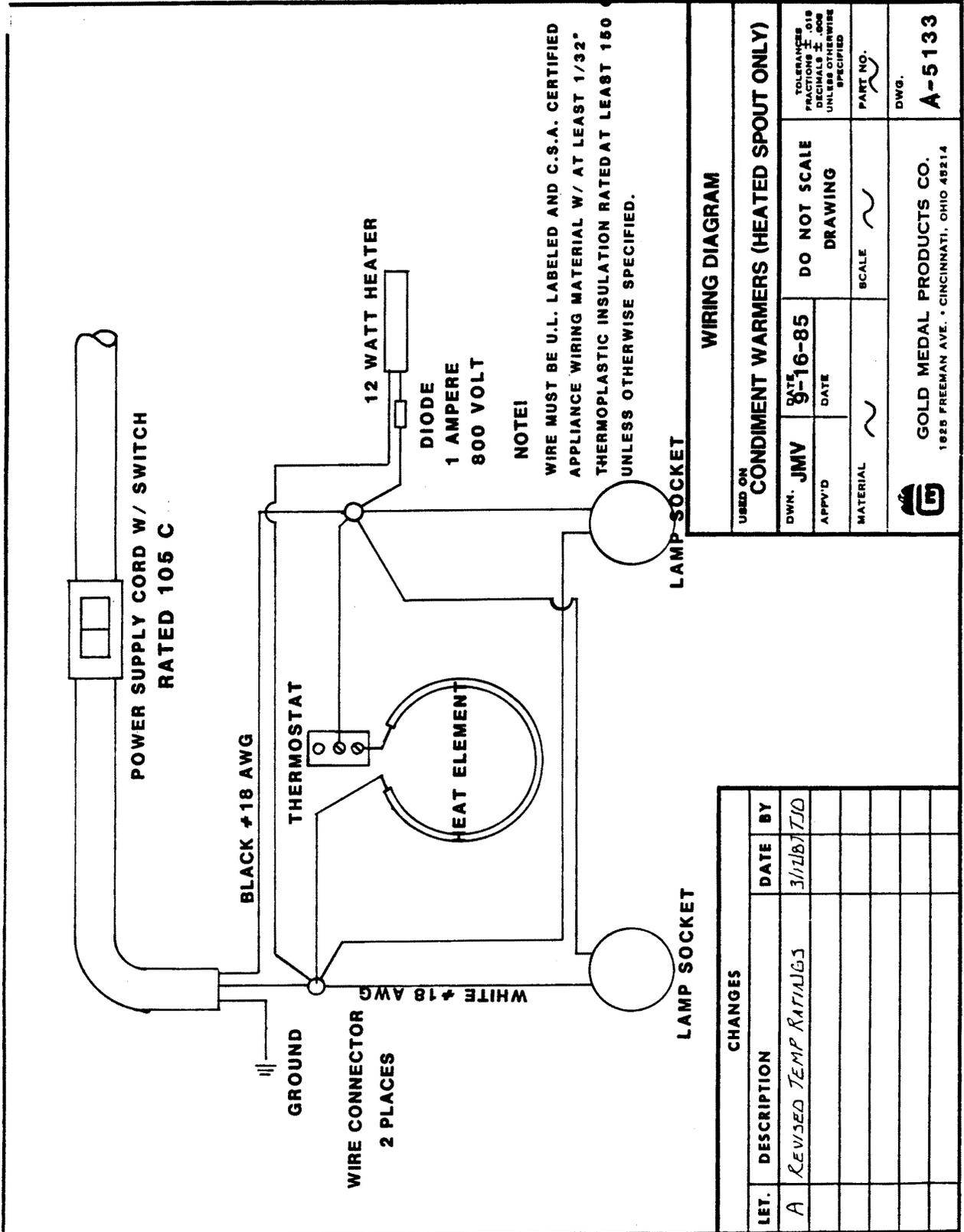
ELECTRICAL SCHEMATIC



CHANGES		
LET.	DESCRIPTION	DATE BY
A	REVISED TEMP RATINGS	5/12/67 TJD

WIRING DIAGRAM			
CONDIMENT WARMERS			
USED ON	DATE	DO NOT SCALE	TOLERANCES FRACTIONS ± .015 DECIMALS ± .008 UNLESS OTHERWISE SPECIFIED
DWN. G.R.O.	3-28-83	DRAWING	PART NO. DWG. A-4552
APPV'D		SCALE	
MATERIAL			
 GOLD MEDAL PRODUCTS CO. 1825 FREEMAN AVE. • CINCINNATI, OHIO 45214			

ELECTRICAL SCHEMATIC – WARMER with HEATED SPOUT



WIRING DIAGRAM

USED ON		CONDIMENT WARMERS (HEATED SPOUT ONLY)	
DWN. JMV	DATE 9-16-85	DO NOT SCALE DRAWING	
APP'VD	DATE	SCALE	
MATERIAL		PART NO.	
		DWG. A-5133	

GOLD MEDAL PRODUCTS CO.
1925 FREEMAN AVE. • CINCINNATI, OHIO 45214

CHANGES	
LET.	DESCRIPTION
A	REVISED TEMP RATINGS