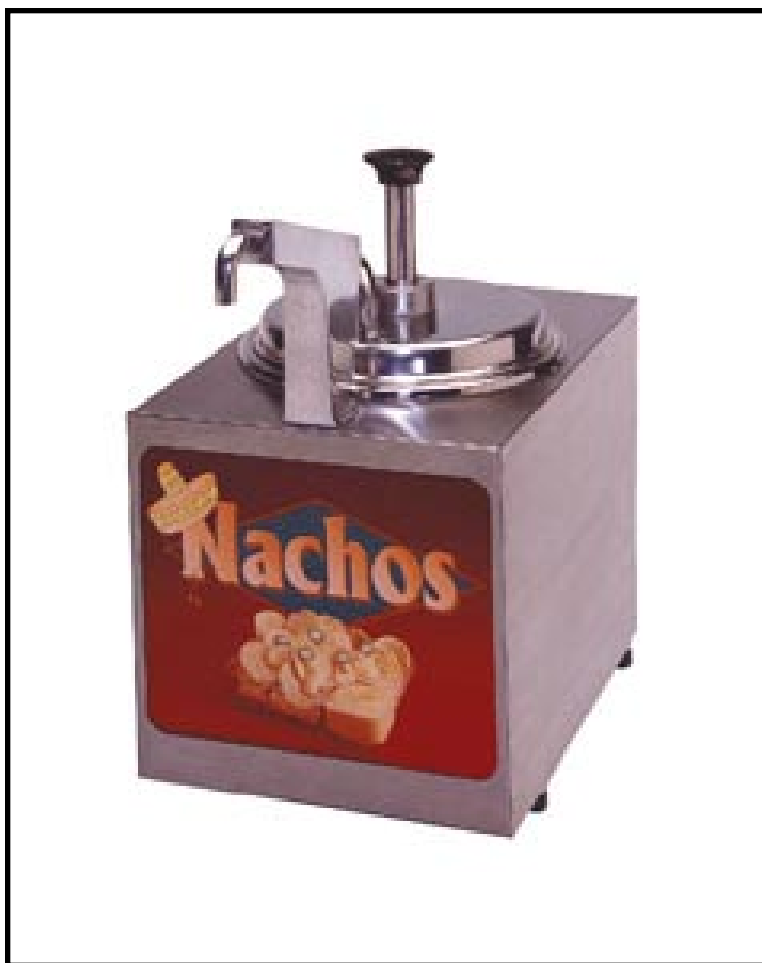


Part No. 38298EX  
Revised June 1996

# *Lighted Nacho Cheese Warmer with Pump*

## Instruction Manual

Model #2197NLX, #2197NRX and #2197NSX




 **GOLD MEDAL**®


**FUNFOOD EQUIPMENT & SUPPLIES**


Cincinnati, OH 45241-4807 USA


# SAFETY PRECAUTIONS

	<b>⚠ CAUTION</b>
	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.

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

	<b>⚠ WARNING</b>
	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.

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

	<b>⚠ DANGER</b>
	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.

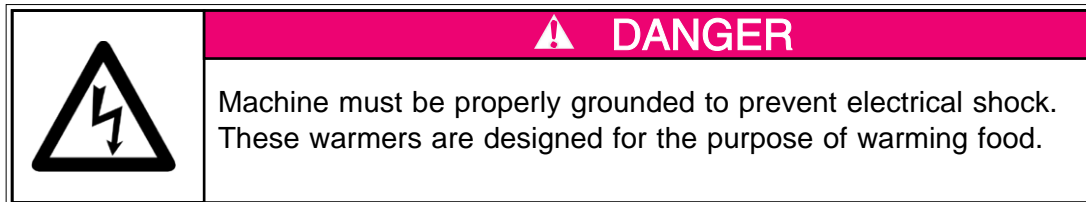
## NOTE

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.

## 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, 330 watts, 50 cycle and will draw a maximum of 3 amps.

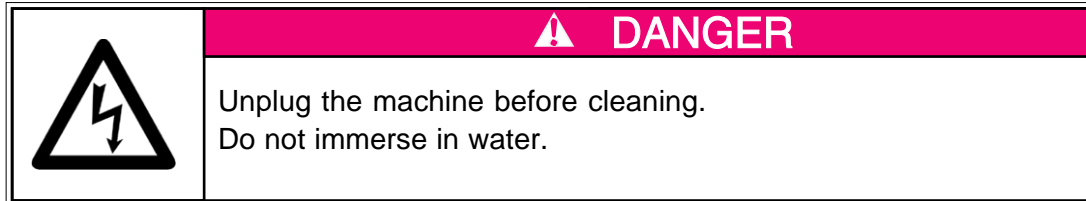
## OPERATING INSTRUCTIONS

**WARMER SHOULD NOT BE OPERATED WITHOUT WATER IN WELL.**

### USING THE CHEESE SERVER

1. Completely wash all interior parts of pump with hot soapy water as well as pumping hot soapy water through pump before using the unit.
2. Do not use the warmer without water. Fill water well with 5 cups (11,9 litres) of water. With a setting of "HI" water will completely evaporate in approximately two hours.
3. If pre-heating of the water is desired, set the heat control knob to "HI" for 15 minutes. CAUTION: Prolonged setting on "HI" could result in overcooking.
4. Insert can or bowl into well and lower pump and lid assembly into cheese.
5. Plug in unit to wall socket.
6. Set control switch to "HI" setting.
7. Let cheese heat for 45 minutes (stirring every 15 minutes) before serving. Pump works best when cheese is hot.
8. 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 insert bowls should be cleaned with a sanitizing solution to help prevent contamination from microorganisms.


### RECOMMENDED CLEANING PROCEDURE FOR MAIN PUMP BODY

1. Raise the pump assembly and lid out of the water tank. Operate pump to remove remainder of cheese.
2. Place lower end of pump assembly in a bucket containing a mixture of hot water and liquid dish detergent. Operate pump until cheese product is expelled and water flows from discharge tube (approximately 10 pumps). **DO NOT RECIRCULATE DIRTY WATER TO BUCKET!**
3. Disassemble lid from pump assembly by loosening locking collar. You will now have the plunger, pump body and lid separate. Wash lid and all exterior surfaces of pump. Remove retaining pin from bottom of pump body to remove checkball. Use supplied tube brushes to clean pump body and discharge tube. **NOTE:** So as not to lose small parts, wash them in a bucket filled with detergent water, **not in a sink.**
4. Push the spring stop disc toward the knob and hold plunger rod; loosen knob counter-clockwise. Disassemble plunger assembly in order to wash all components.
5. Rinse all parts with clean hot water.
6. Using a bucket, sanitize all parts with 100 parts/million sanitizing solution. Reassemble plunger assembly. Make sure knob is tight.
7. Remove parts from sanitizing solution; allow to air dry.
8. Install check ball and retaining pin. Insert plunger assembly into pump body and tighten locking collar. (Lid assembly to pump not required). Lower end of pump into sanitizing solution and pump solution through pump, **out of the container.** Operate pump minimum 15 to 20 strokes.
9. Disassemble plunger assembly from pump and remove retainer pin and check ball. Allow to air dry. Reassemble.
10. Remove plug and check ball from bottom of pump and wash by hand.

## MAINTENANCE INSTRUCTIONS

	<b>⚠ CAUTION</b>
	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.

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

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

### LIGHT BULB & SIGN REPLACEMENT

1. Empty contents of bowl and remove.
2. Turn unit upside-down.
3. Remove the two screws that hold the retaining angle (Item 1-13).
4. Slide sign out from bottom.
5. You now have access to the light bulbs.
6. Wash retaining angle, sign covers (Item 1-11) and all interior surfaces of light compartment before re-assembly.

### HEAT ELEMENT & THERMOSTAT REPLACEMENT

1. Empty contents of bowl and remove.
2. Turn unit upside-down.
3. Remove the four bumper feet that hold the bottom plate.
4. Unfasten the screw and two nuts to remove the heating element.
5. Disconnect wires from thermostat and or heat element
6. Replace worn or broken parts, re-wire per wiring diagram and reassemble.

### **ALTERING SERVING SIZE**

1. There are two collars shipped separately with your cheese pump. Installing one of these collars changes the serving size.
2. To serve  $\frac{1}{2}$  oz. (14,8ml) of cheese per pump stroke, install the longer of the two collars (1" [25,4mm] long). Simply unscrew the pump knob and place collar around housing.
3. To serve  $\frac{3}{4}$  oz. (22,2ml) of cheese per pump stroke, install the shorter of the collars ( $\frac{3}{4}$ " [19mm] long).
4. Using no collar at all will serve 1 oz. (29,6ml) of cheese per pump stroke.

### **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:

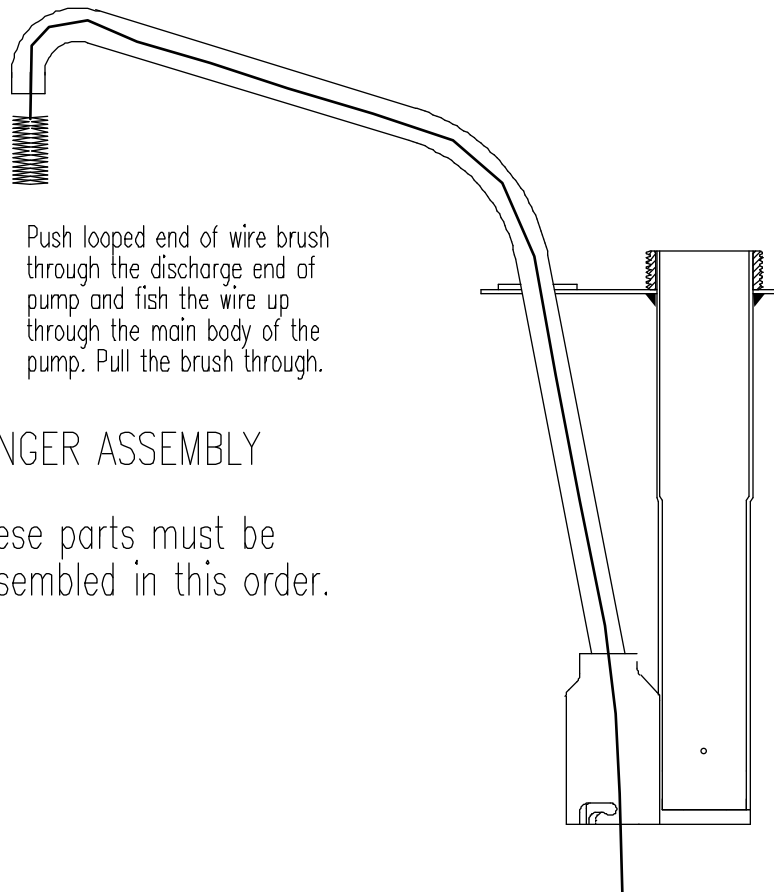
Parts Department  
Gold Medal Products Co.  
10700 Medallion Drive  
Cincinnati, Ohio 45241-4807

or, place orders at:

(513) 769-7676  
Fax: (513) 769-8500  
E-mail: [goldme19@eos.net](mailto:goldme19@eos.net)

## PUMP PLUNGER ASSEMBLY

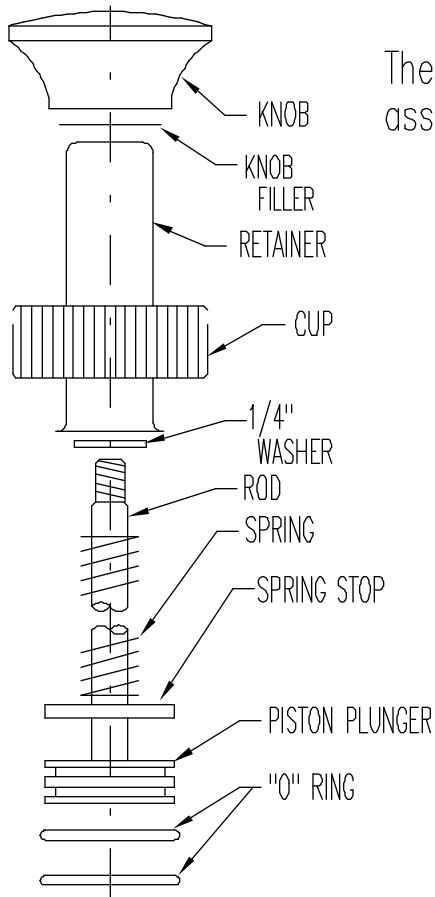
HOW TO USE SMALL  
TUBE BRUSH



Push looped end of wire brush through the discharge end of pump and fish the wire up through the main body of the pump. Pull the brush through.

### PUMP PLUNGER ASSEMBLY

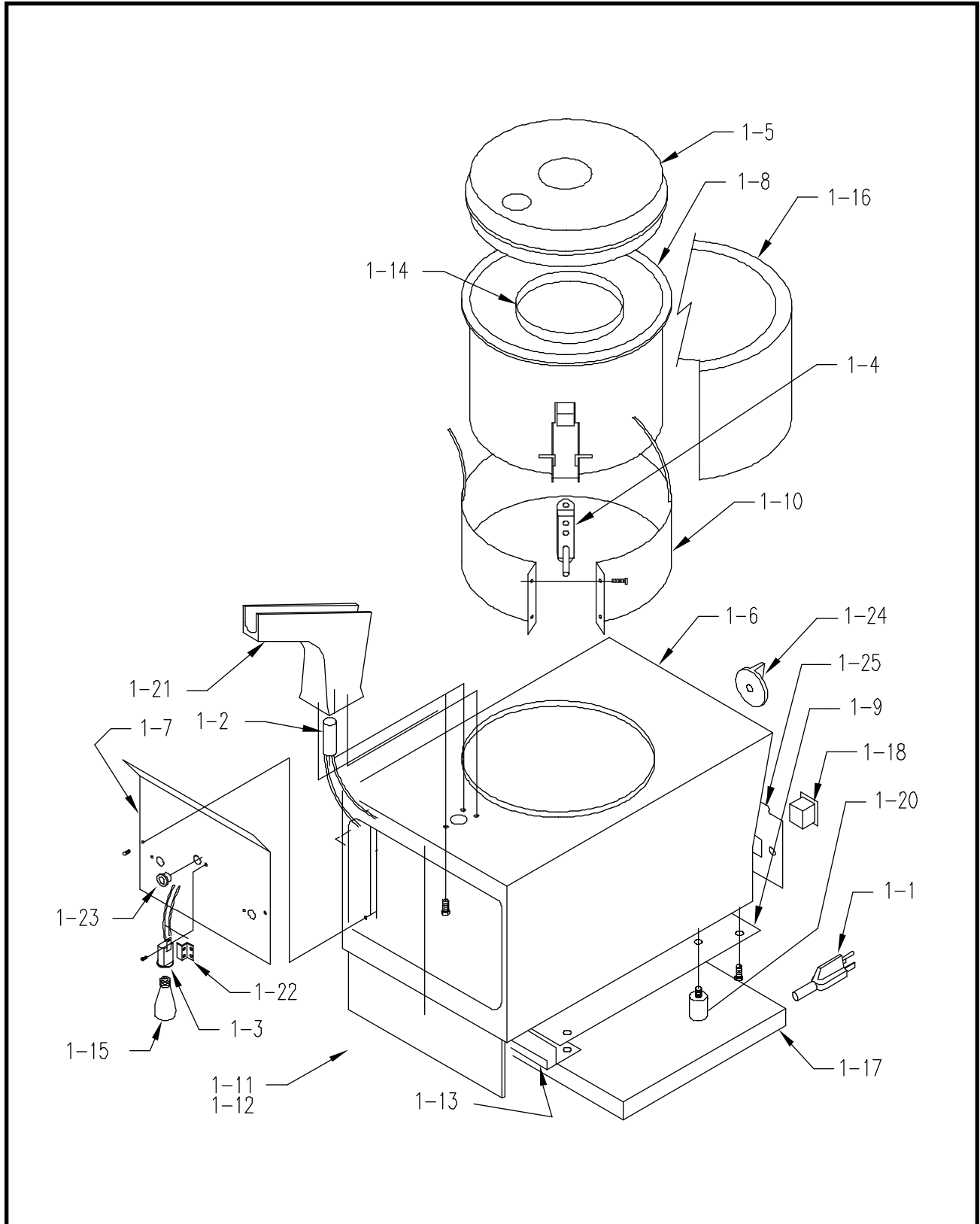
These parts must be assembled in this order.



The first time the pump is used after cleaning the pump will need primed. Push down on the pump to bottom of stroke and hold. Hold a napkin over end of spout with your finger and release the pump. The pump is now ready to use.

Do not leave out any parts of the pump, they are all important. The pump may not operate correctly with missing parts.

### CABINET ASSEMBLY

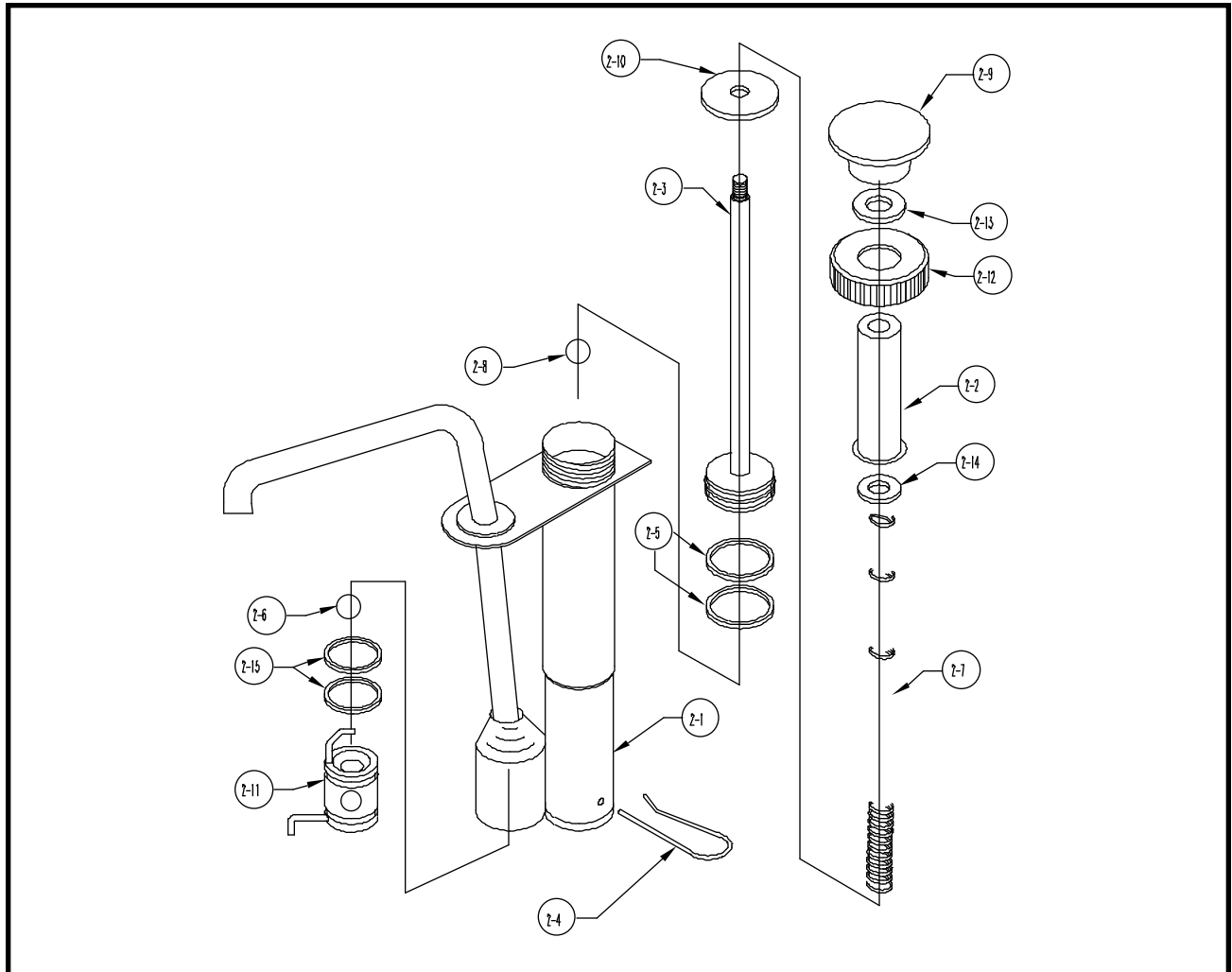


## **PARTS LIST - CABINET ASSEMBLY**

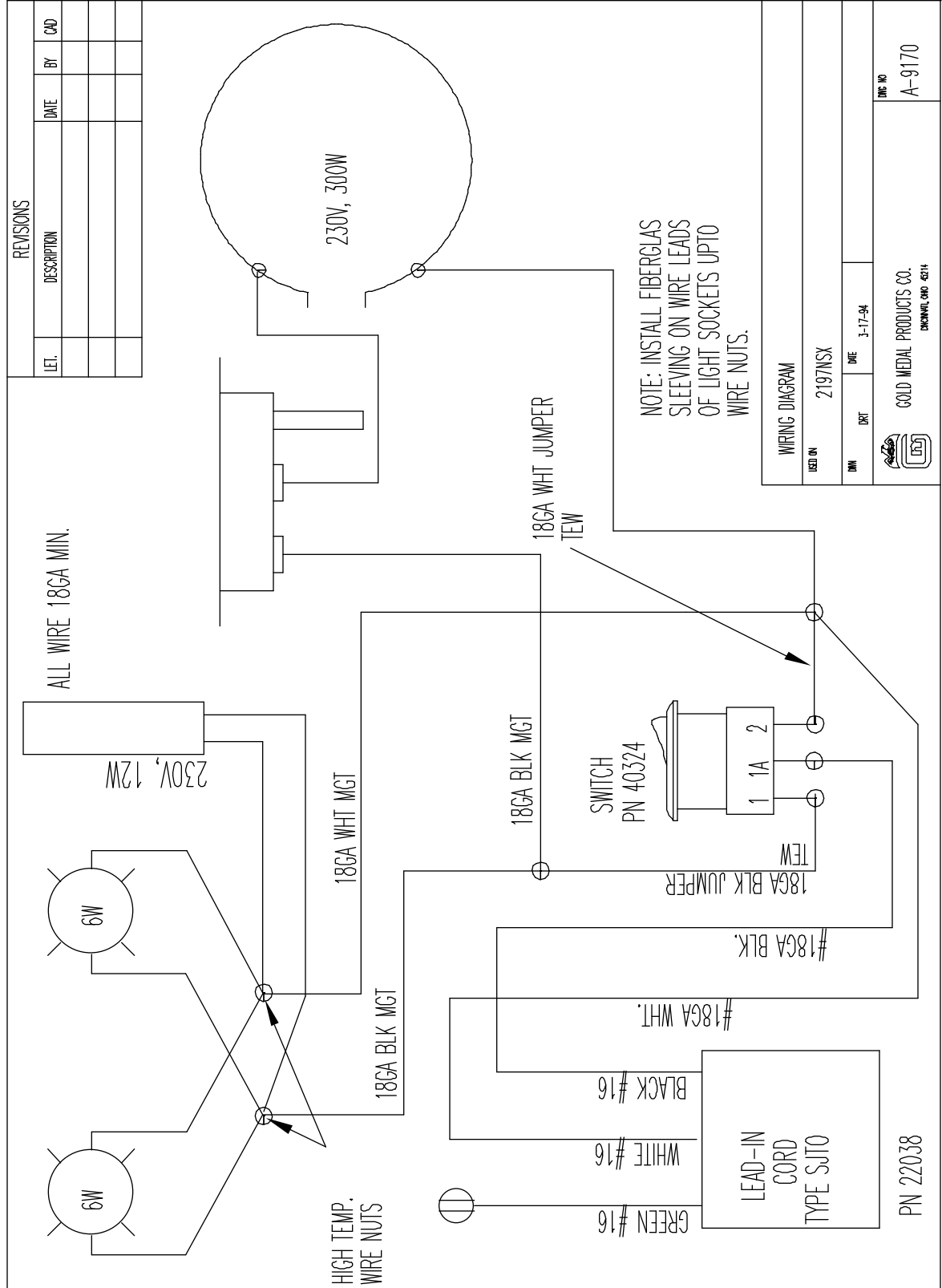
<b>Item No.</b>	<b>Part No.</b>	<b>Description</b>
1-1	22038	Lead-In Cord, 15 Amp
1-2	38073	Heat Element, 120V, 12W
1-3	38077	Lamp Socket
1-4	38227	Adjustable Thermostat
1-5	38269	Tank Cover
1-6	38270	2197NSX Cabinet Weldment Assembly
	38350	2197NRX Cabinet Weldment Assembly
1-7	38272	Light Baffle
1-8	38275	Well Body Assembly
1-9	38276	Bottom Cover
1-10	38279	Tank Heat Element
1-11	38284	Sign Cover
1-12	38285	Nacho Cheese Sign
1-13	38286	Retaining Angle
1-14	38290	Platform
1-15	38291	Lamp, 6W, 120V
1-16	38294	Insulation Wrap
1-17	38295	Insulation Bottom
1-18	40325	Switch, SPST
1-19	87194	Strain Relief
1-20	87247	Foot, Bumper
1-21	87500	Heated Spout Casting
1-22	38288	Socket, Z Bracket
1-23	75328	<sup>5</sup> / <sub>16</sub> " [7,9mm] Bushing
1-24	87049	Knob
1-25	38419	Control Panel

## PARTS LIST - PUMP ASSEMBLY

Item No.	Part No.	Description
2-1	38237	Pump Weld Assembly
2-2	38238	Plunger Retainer
2-3	38600	Piston Assembly
2-4	38241	Retaining Pin
2-5	82765	"O" Ring
2-6	38250	Check Ball
2-7	38262	Plunger Spring
2-8	38250	Check Ball
2-9	38262	Knob
2-10	38263	Spring Stop
2-11	38603	Plug Assembly
2-12	38265	Retainer Cup
2-13	38280	Knob Filler Washer
2-14	38287	Washer, SAE 1/4" [6,4mm]
2-15	82766	"O" Ring



# ELECTRICAL SCHEMATIC



# 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 1-800-428-2676 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, OH 45241-4807 USA**