

# Condiment Warmer


Part No. 38187EX  
Revised June 1996


## Instruction Manual Models #2252EX & #2253EX





 **GOLD MEDAL**<sup>®</sup>  
**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.

## OPERATING INSTRUCTIONS

These warmers are designed for the purpose of warming food.

### BEFORE PLUGGING IN UNIT



1. Do not use the warmer without water. Fill water well with 709,7ml (24 Oz. by volume) of water. Water does evaporate. With a setting of "HI" water will completely evaporate in approximately 1 hour.
2. If pre-heating is desired set the heat control knob to "HI" for approx. 10 minutes. Prolonged setting of "HI" could result in overcooking.
3. Insert bowl into well.
4. Plug unit in socket.
5. Set control switch to desired setting.
6. Turn the heat control switch to the "OFF" position when The unit is not in use. Do not overheat unit.

### FOR UNITS EQUIPPED WITH A CONTAINER COVER

The cover is hinged in the center in order to access product without removing entire cover.

#### TO ATTACH COVER

Place cover directly over container with cover knob facing you. Make sure cover clips are on the inside of bowl and press firmly until cover "snaps" into place. Cover must be entirely off for proper cleaning.

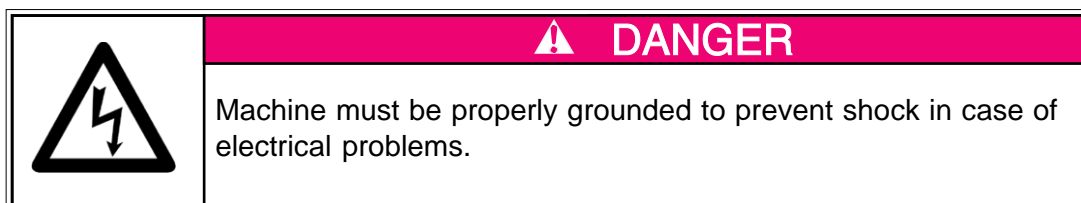
## INSTALLATION

### 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, 1500 Watts, 50 Cycle and will draw a maximum of 12.5 Amps. A standard 15 Amp grounded wall receptacle would be sufficient.



## CARE AND CLEANING


	 <b>DANGER</b>
	Unplug the machine before cleaning. Do not immerse unit in water.


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 chlorine or iodine type sanitizer to help prevent contamination of microorganisms.

## MAINTENANCE INSTRUCTIONS

	<b>⚠ CAUTION</b>
	<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>

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

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

### LIGHT BULB & SIGN REPLACEMENT

1. Empty contents of bowl and remove.
2. Turn unit upside-down.
3. Remove the nine screws that hold the bottom plate.
4. Slide sign out from bottom.
5. You now have access to the light bulbs.

### HEAT ELEMENT & THERMOSTAT REPLACEMENT

1. Empty contents of bowl and remove.
2. Turn unit upside-down.
3. Remove the nine screws that hold the bottom plate.
4. Remove the two bolts holding the heat/thermostat cover.
5. Disconnect wires from thermostat and or heat element
6. Replace worn or broken parts, rewire per wiring diagram and reassemble.

## **ORDERING SPARE PARTS**

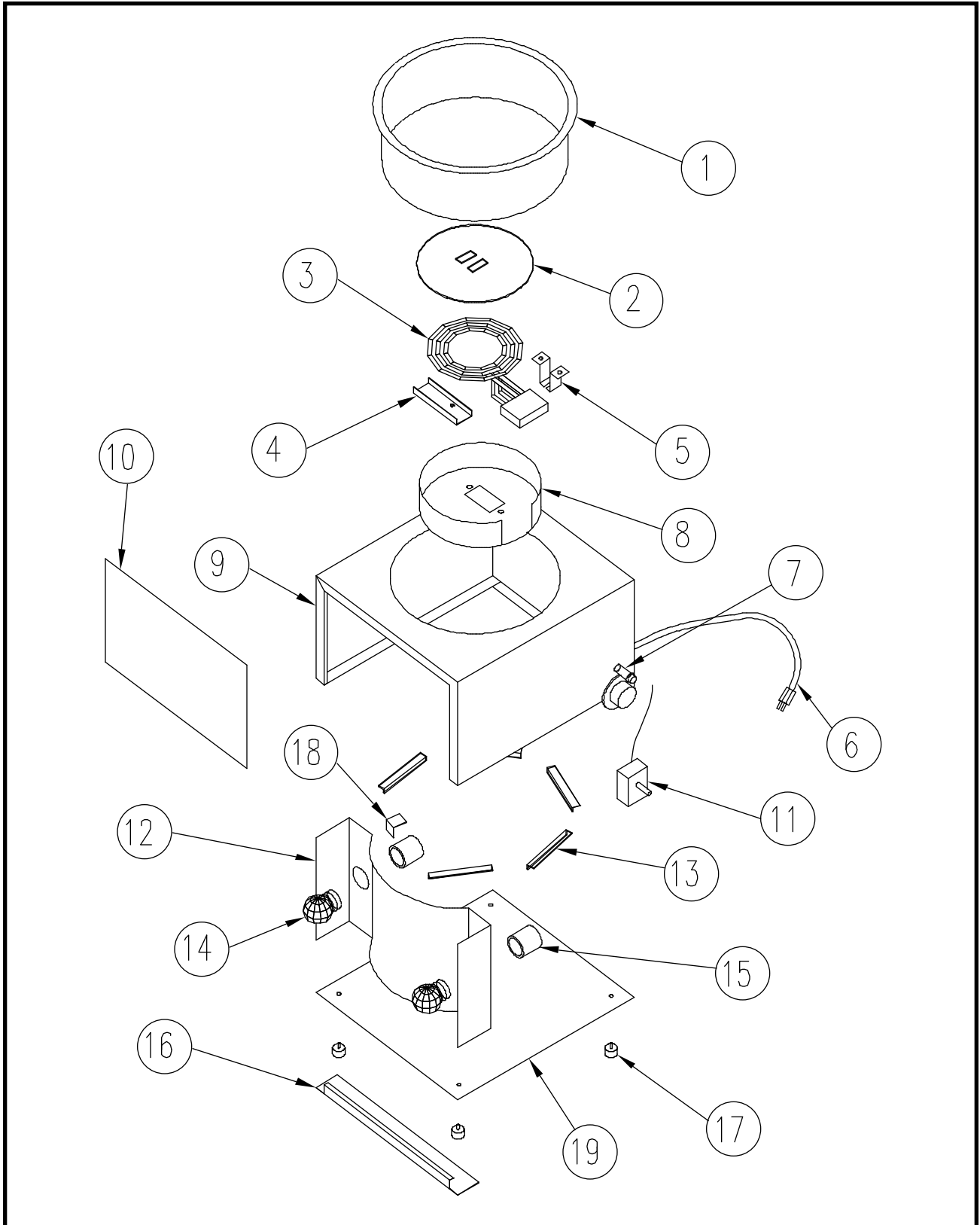
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address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

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)

# 11 QUART WARMER ASSEMBLY



## PARTS LIST – 11 QUART WARMER

Item No.	Part No.	Description	Quantity
1	38169	Well Body	1
2	38172	Heat Plate	1
3	38190	Heat Element (230V, 1500W)	1
4	38177	Heating Plate Retainer	2
5	38174	Thermostat Mounting Bracket	1
6	42369	Lead-In Cord 230V	1
7	41032	Pilot Light 230V Red	1
8	38179	Heat Element Cover	1
9	38173	Cabinet Assembly, Welded	1
10	38105	Sign Cover, Lexan	1
	38200	Sign, Paper (Nachos)	1
	38106	Sign Cover, Acrylic	1
11	38180	Heat Control Switch	1
12	38138	Baffle	1
13	38175	Well Retainer	5
14	38076	Light Bulb 10 Watts, 250V	2
15	38077	Bulb Socket	2
16	38203	Sign Retainer, Welded	1
17	87247	Bumper Rub	4
18	38225	Sign Bracket	1
19	38176	Bottom Plate	1

### PARTS NOT SHOWN

38221	Blanket Insulation
38188	Bottom Insulation
38202	Front Panel S.S. (Model 2252EX Only)

### ACCESSORY PARTS NOT INCLUDED WITH MACHINES

2255	11 Quart Warmer Accessory Kit Includes
38197	Hinged Cover, 11 Quart
38198	11 Quart Food Container
38015	2 Oz. Dipper





# 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.*



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**10700 Medallion Drive**  
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