



Instruction Manual

Large Combo Warmer

Model No. 2206, 2206EX



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

Part No. 40208



SAFETY PRECAUTIONS

	⚠ DANGER Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Do NOT immerse any part of this equipment in water. Do NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. 008GEND1012
	⚠ WARNING To avoid burns, do NOT touch heated surfaces. Do NOT place or leave objects in contact with heated surfaces. <i>(Gold Medal Products does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)</i> 009GHW1012
	⚠ WARNING ALWAYS wear safety glasses when servicing this equipment. 010GENW1012
	⚠ WARNING Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. 011GENW1012
	⚠ CAUTION 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 instructions before operation. 012GENC1012
	⚠ CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18. 007GENC1012

NOTE: Improvements are always being made to Gold Medal Products' equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal Products technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions.



INSTALLATION INSTRUCTIONS

Inspection of Shipment

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company.

Setup

Remove all packing material and tape before starting operation. The Large Combo Warmer is 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, Gold Medal Part No. 2194.

Electrical Requirements

2206: 120V, 362W, 60Hz

2206EX: 230V, 362W, 50Hz

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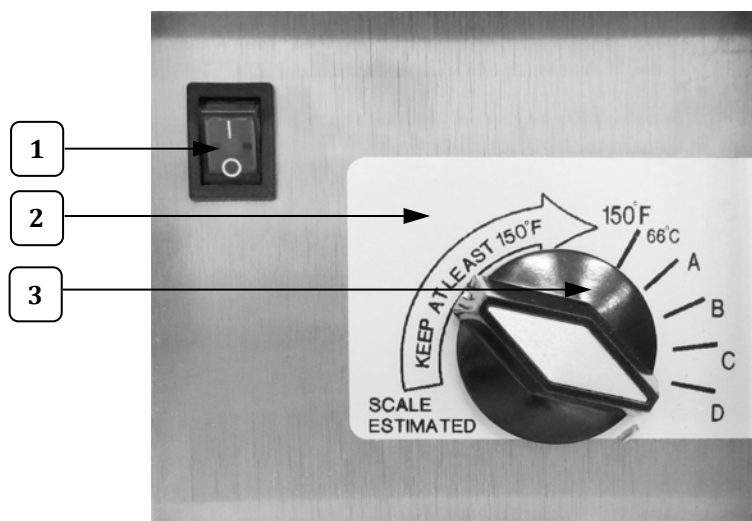
Your electrician must furnish sufficient power for proper machine operation. We recommend this warmer be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Company's recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance.

Before You Plug In Machine

1. Make sure that the wall outlet can accept the (3) prong grounded plug on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a (3) prong grounded to a (2) prong un-grounded adapter.

OPERATING INSTRUCTIONS

Controls and Their Functions



Item	Part No.	Model(s)	Part Description	Qty.
1	42532	ALL	SWITCH, DPST ROCKER	1
2	38303	ALL	TEMPRATURE SCALE	1
3	87049	ALL	KNOB, HEAT CONTROL	1

Operating Instructions

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. The 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 over the container then press down and turn until it locks into the unit.
5. Turn the power switch "ON".
6. Turn heat control to extreme hot position for quick buildup of heat; after contents are heated, turn the heat control back to desired position.



CARE AND CLEANING

1. Unplug the machine and clean it after use.
2. Do not leave water in the pans overnight.
3. Clean the stainless steel covers with stainless steel cleaner. Gold Medal Products Company's Watchdog Stainless Steel Polish (P/N 2088) is recommended.
4. Make sure to clean all of the pans in order to sanitize them before each use.
5. Clean the outside of the unit with a soft cloth, soap and hot water.

	⚠ DANGER Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing.
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Good sanitation practice demands that all food cooking equipment be cleaned regularly. A clean looking, well-kept machine is one of the best ways of advertising your product.



MAINTENANCE INSTRUCTIONS

	⚠ DANGER Do NOT immerse the equipment in water. Unplug your machine before servicing.
	⚠ WARNING Adequate eye protection must be used when servicing this equipment to prevent eye injury.
	⚠ CAUTION 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.



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model number, serial number, and date of manufacture (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 by phone or online:

Phone: (800) 543-0862
(513) 769-7676
Fax: (800) 542-1496
(513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

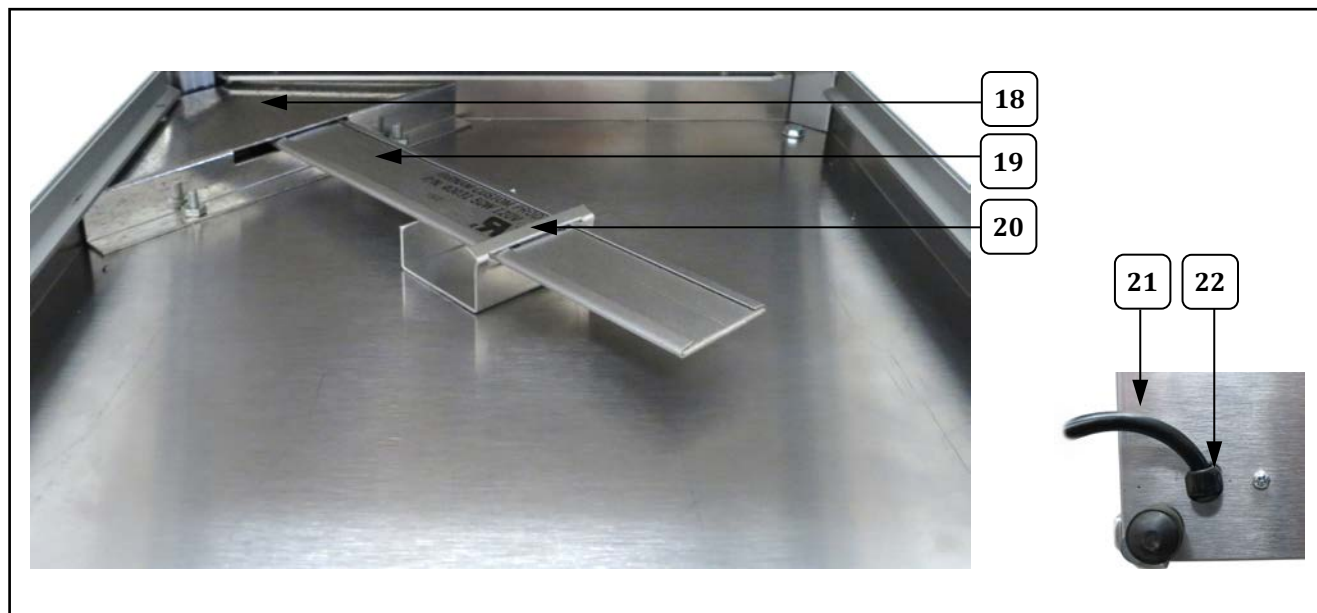


Cabinet Assembly





Cabinet Assembly



Item	Part Description	Qty.	Part Number	
			2206	2206EX
1	HEATED SPOUT	1	87500	87500
2	120V, 12W HEAT ELEMENT	1	38073	
	220V, 18W HEAT ELEMENT			38093
3	TANK COVER	1	38269	38269
4	TOP COVER ASSEMBLY	1	40206	40206
5	FRONT PANEL	1	74157	74157
6	DIVIDER PANEL ASSEMBLY	1	40214	40214
7	SIDE PLEXIGLASS	2	40202	40202
8	125 LEXAN DROP PANEL	1	40200	40200
9	PUMP ASSEMBLY (NEW-RELEASE TBD)	1	38017	38017
	PUMP ASSEMBLY (GOLD MEDAL)		38266	38266
10	CONTROL PANEL	1	74156	74156
11	REAR PANEL	1	40204	40204
12	MAGNETIC CATCH	1	47561	47561
13	REAR PLEXIGLASS	1	40203	40203
14	WARMER PAN	1	40108	40108
15	GLIDE	4	47328	47328
16	CRUTCH TIP	4	49123	49123
17	SCREW, 10-24 X 3/4 HXHD	4	41314	41314
18	WIRING GUARD	1	40240	40240
19	HEAT ELEMENT 120V, 50W	1	40031	
	HEAT ELEMENT 230V, 50W			40113
20	BRACKET STRIP HEATER	1	40241	40241
21	LEAD-IN CORD 15A PLUG	1	22038	
	EXPORT POWER SUPPLY CORD			42369



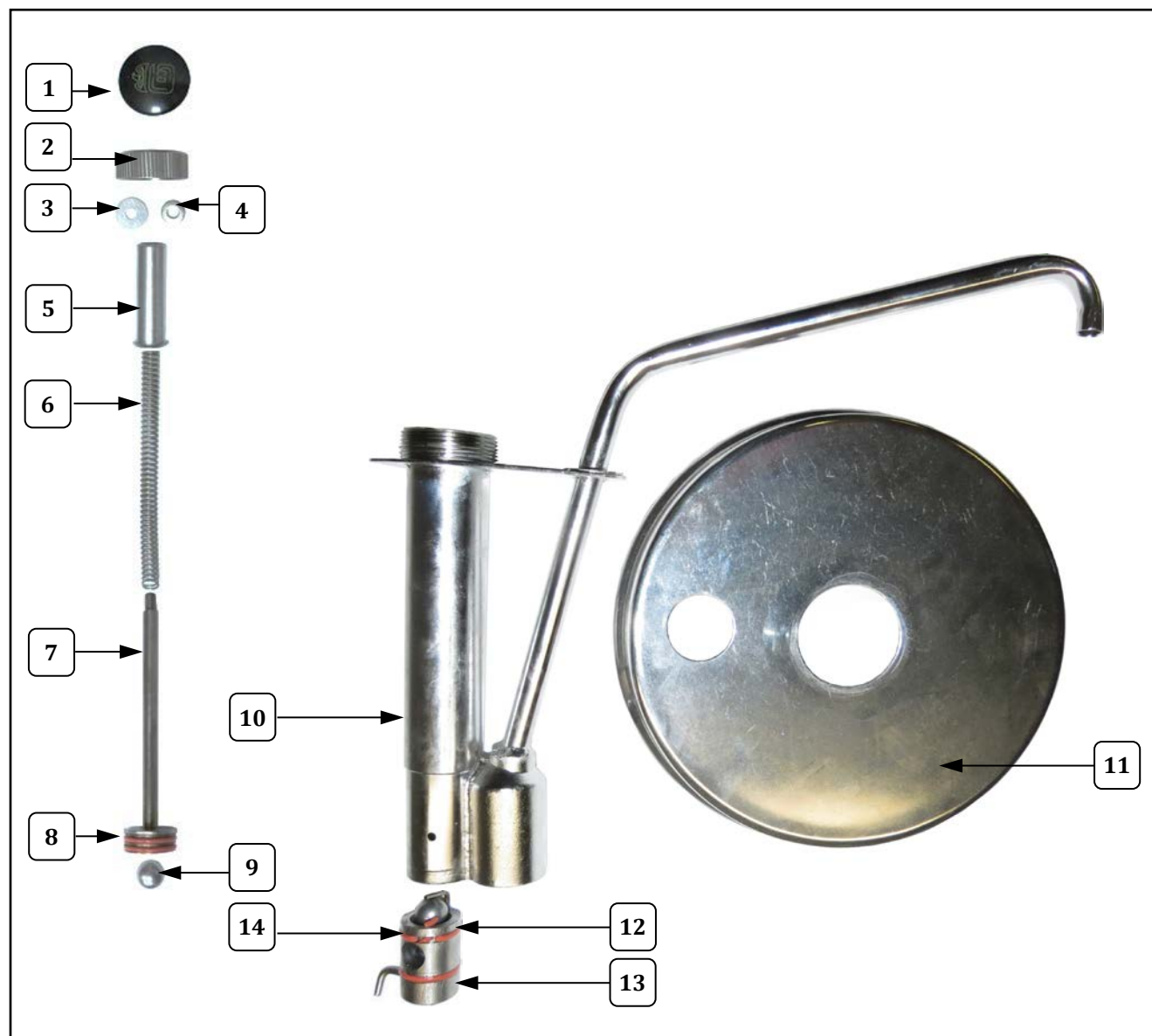
Cabinet Assembly



Item	Part Description	Qty.	Part Number	
			2206	2206EX
1	TANK WELDED ASSEMBLY	1	38559	38559
2	120V 300W HEAT ELEMENT	1	38279	
	240V, 300W ELEMENT			38208
3	210°F THERMOSTAT	1	38227	38227
4	THERMOSTAT BRACKET ASSEMBLY	1	38281	38281
5	EXTENSION SHAFT	1	38523	38523
Accessories (Not Shown)				
	BOWL PLATFORM	1	38120	38120
	TUBE BRUSH	1	38299	38299
	.75 Oz. REDUCING CLOLAR	1	38304	38304
	.50 O.z. REDUCING COLLAR	1	38305	38305



Pump Assembly

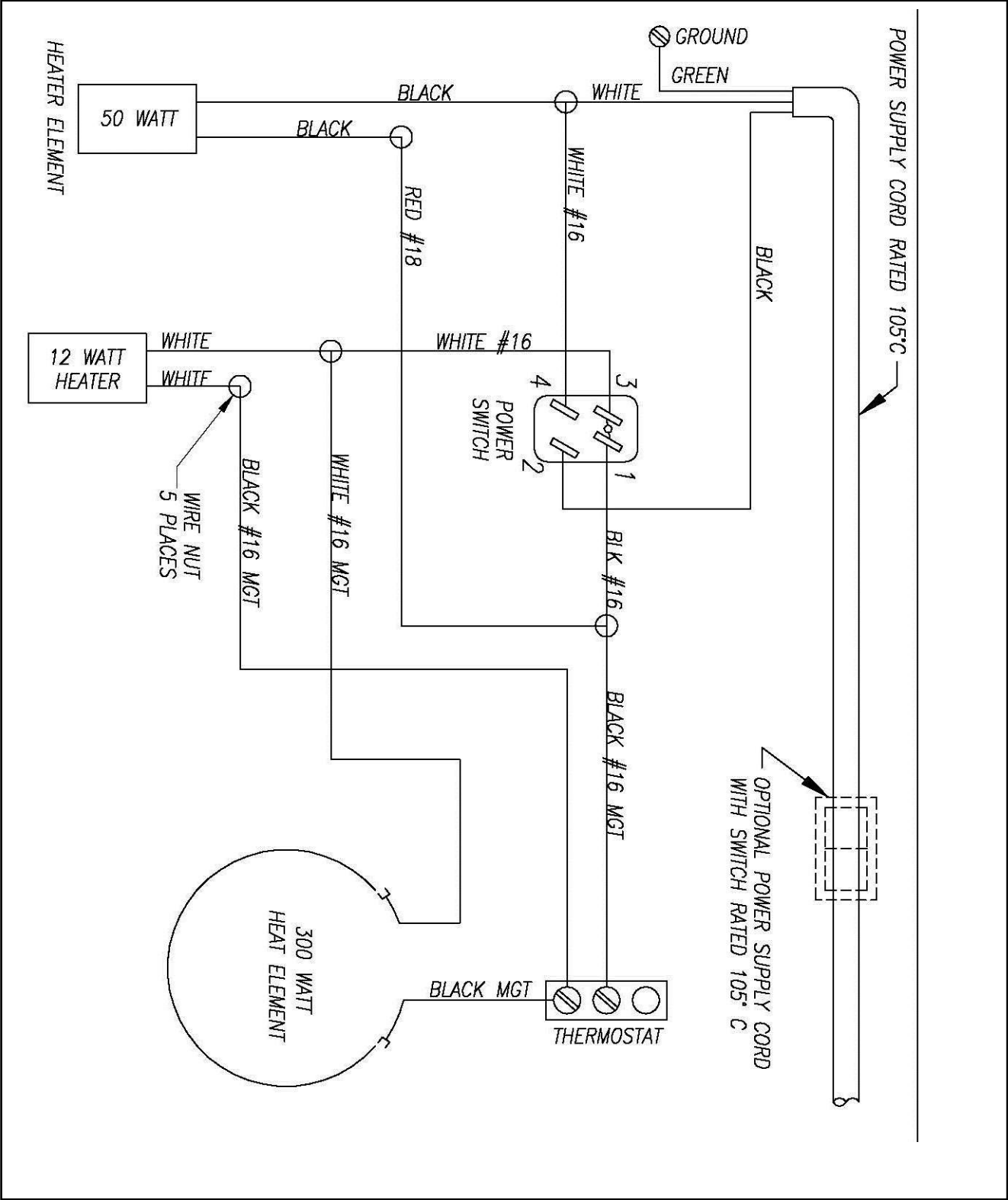


Item	Part Description	Qty.	Part Number
			Pump Model 38266
1	KNOB	1	38262
2	RETAINER CUP	1	38265
3	KNOB FILLER WASHER	1	38280
4	FLAT WASHER 1/4 STAINLESS	1	87261
5	PLUNGER RETAINER	1	38238
6	SHORT PLUNGER SPRING	1	37146
7	PLUNGER ASSEMBLY SHORT	1	38599
8	PISTON PLUNGER O-RING	2	82765
9	CHECK BALL	1	38250
10	PUMP WELD ASSEMBLY	1	38237
11	TANK COVER	1	38269
12	PLUG O-RING	2	82766
13	PLUG ASSEMBLY	1	38601
14	CHECK BALL	1	38606



WIRING DIAGRAM

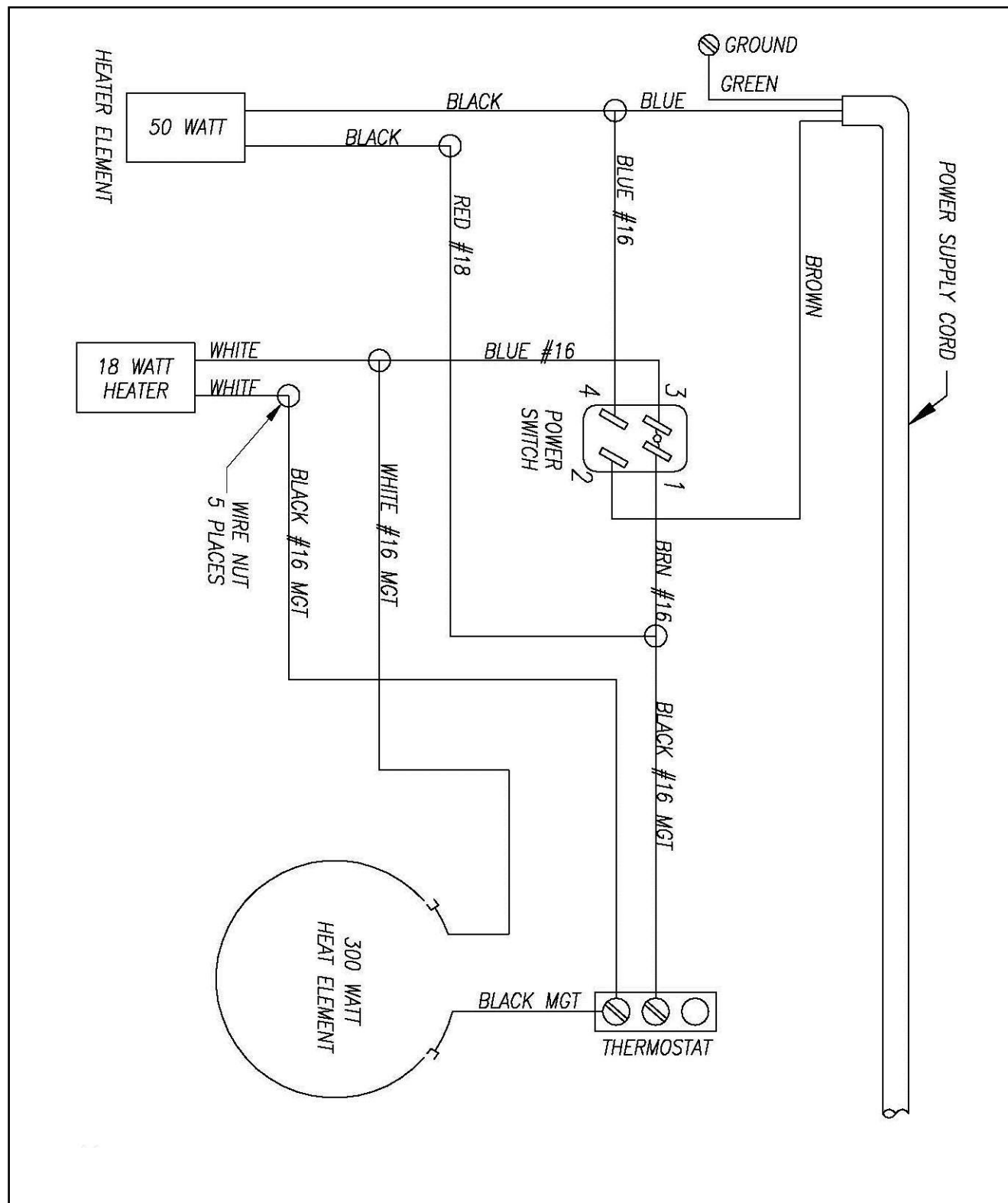
Model No. 2206





WIRING DIAGRAM

Model No. 2206EX





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 CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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