

Automatic Butter Dispenser

Instruction Manual
Model #2395NS



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241 USA

SAFETY PRECAUTIONS

	 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.
	 WARNING ALWAYS wear safety glasses when servicing this equipment.
	 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.
	 CAUTION Do NOT allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.
	 CAUTION This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.

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.

INTRODUCTION

This manual provides instruction for installation, operation, and cleaning of the Model #2395NS-Automatic Butter Dispenser.

The unit you have purchased is a quality product that should give you years of trouble-free operation if used correctly, and properly maintained. Take a few minutes to read this instruction manual - and make sure all users are instructed in the proper operation, and cleaning techniques. The warranty does not cover damage that occurs in transit, or damage caused by abuse or consequential damage due to the operation of this machine, since it is beyond our control.

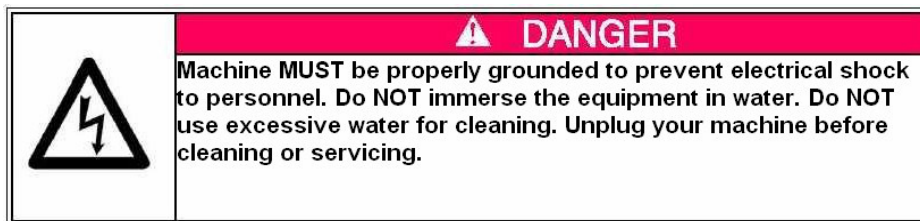
INSTALLATION

Checking Shipment

Carefully remove your new butter dispenser from the corrugated carton. Check thoroughly for any damage, which may have occurred during transit. Damage claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

The model 2395NS should be operated on a dedicated 120 volt / 15 amp electrical outlet.

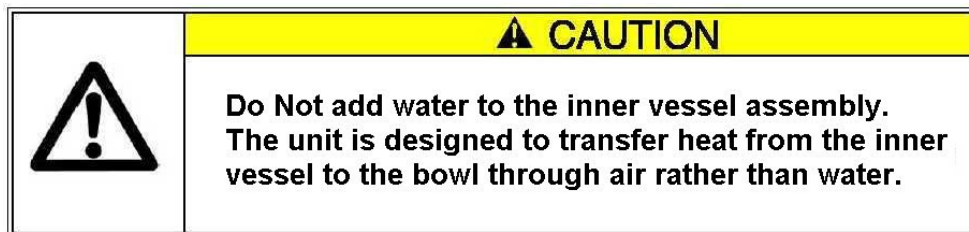


OPERATING INSTRUCTIONS

1. Lift yellow top cover and place stainless steel insert bowl into reservoir.
2. Place clear tubing into the insert bowl.
3. **Before turning the unit on**, pour butter topping into the insert bowl, and fill approximately $\frac{3}{4}$ of the way full.
4. Push the **on/off** switch (located on the left side of the machine) to the “**on**” position.
5. Set the thermostat to 135° F, which is normal serving temperature. If faster heating is needed, temporarily set the thermostat at approximately 165° F for a period of ten minutes, then set the temperature back to 135° F.
6. Place popcorn cup under dispensing nozzle, and press in on the push bar until topping begins to dispense.
7. The unit is now ready to operate. Push a popcorn cup, with popcorn in it, under dispensing nozzle and move the cup in a circular pattern to distribute the dispensed butter evenly on the popcorn.

NOTE: A continuously high thermostat setting can deteriorate the butter topping. Be sure to return the thermostat to the normal position of 135° F after ten minutes.

8. At the end of each day press the **on/off** switch to the “**off**” position.



CARE AND CLEANING

IMPORTANT: Chlorine will attack and corrode stainless steel. Use of sanitizing solutions having high concentrations of chlorine can result in corrosion of pump components. We will not honor warranty claims on pump damaged by use of sanitizing solutions containing high chlorine concentrations.

BOWL

1. With the dome assembly in the open position, remove the insert bowl from the inner vessel, and empty any product from the bowl.
2. Wash the insert bowl thoroughly with hot, soapy water and rinse with clean water.
3. Sanitize the bowl following the sanitizing specifications for your area.
4. Allow the bowl to air dry after sanitizing.
5. Install the bowl in the unit.

PUMP

1. Empty remaining topping from insert bowl, and re-fill insert bowl with clean water.
2. Place clear tubing into the water.
3. Place empty container under dispensing nozzle, and depress the push bar until insert bowl is empty.
4. A sanitizing solution may be used in place of water, if local regulations require special sanitation procedures.
5. Run system dry before adding more product.

DOME ASSEMBLY

1. Remove the dome assembly from the unit by pressing outward on one of the dome assembly hinges until the hinge clears the hinge pin on the base assembly, then slide the other hinge from the opposite side hinge.
2. Wash the dome assembly with hot, soapy water, rinse thoroughly with clear water, and allow the dome to air dry. To prevent scratching, do not use abrasive pads or cleansers on the dome.
3. Install the dome assembly by starting one of the hinges on the appropriate hinge pin, then pressing outward on the other hinge until it slips onto the remaining hinge pin.

BASE ASSEMBLY

After the unit has cooled wipe the inside of the inner vessel, the dome, and the external surfaces of the base assembly with a damp cloth and dry with a clean, soft cloth.

MAINTENANCE INSTRUCTIONS



DANGER

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing or servicing this equipment.



WARNING

Adequate eye protection must be used when servicing this equipment to prevent the possibility of 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.

TROUBLESHOOTING

If the Automatic Butter Server does not dispense product when the push bar switch is activated:

1. If the pump becomes clogged with product, hold the dispense bar in for a period of 5-10 minutes. This should allow the pump to build up enough heat to clear the clog.
2. Make sure the pump is clean. Follow pump cleaning instructions as listed on page: 5.
3. Make sure the cord assembly is plugged into the receptacle.
4. Make sure the dispenser has product in the insert bowl.
5. If equipped, make sure the fuse has not blown. (The black fuse-holder is located on the side of the machine, near the power switch.)

MAINTENANCE

Corrective Maintenance by the user is not recommended. Contact a qualified service technician for maintenance or repairs to your equipment.

ORDERING SPARE PARTS

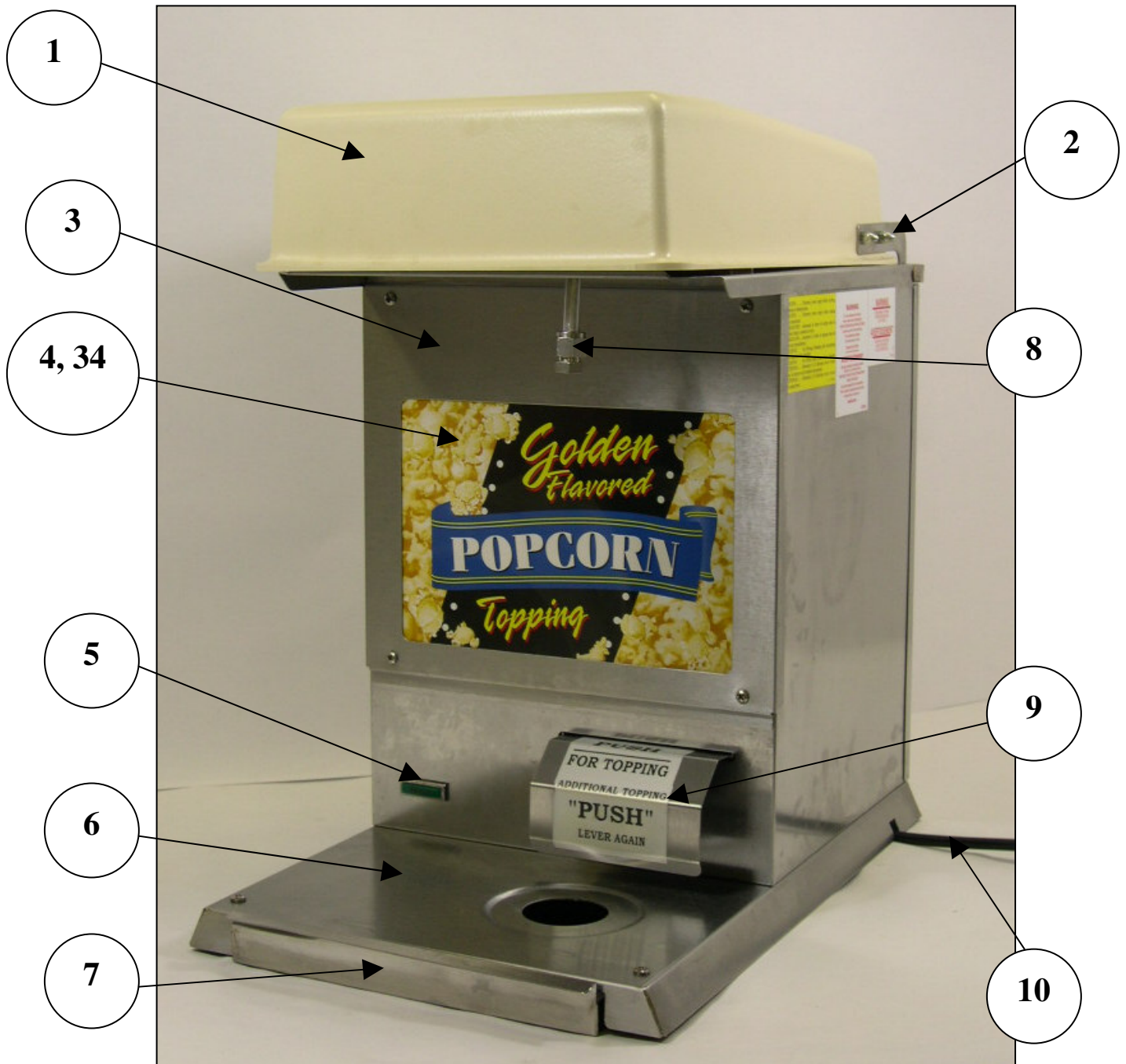
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name, serial number, and date of manufacture (located on the machine nameplate) with your order.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

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

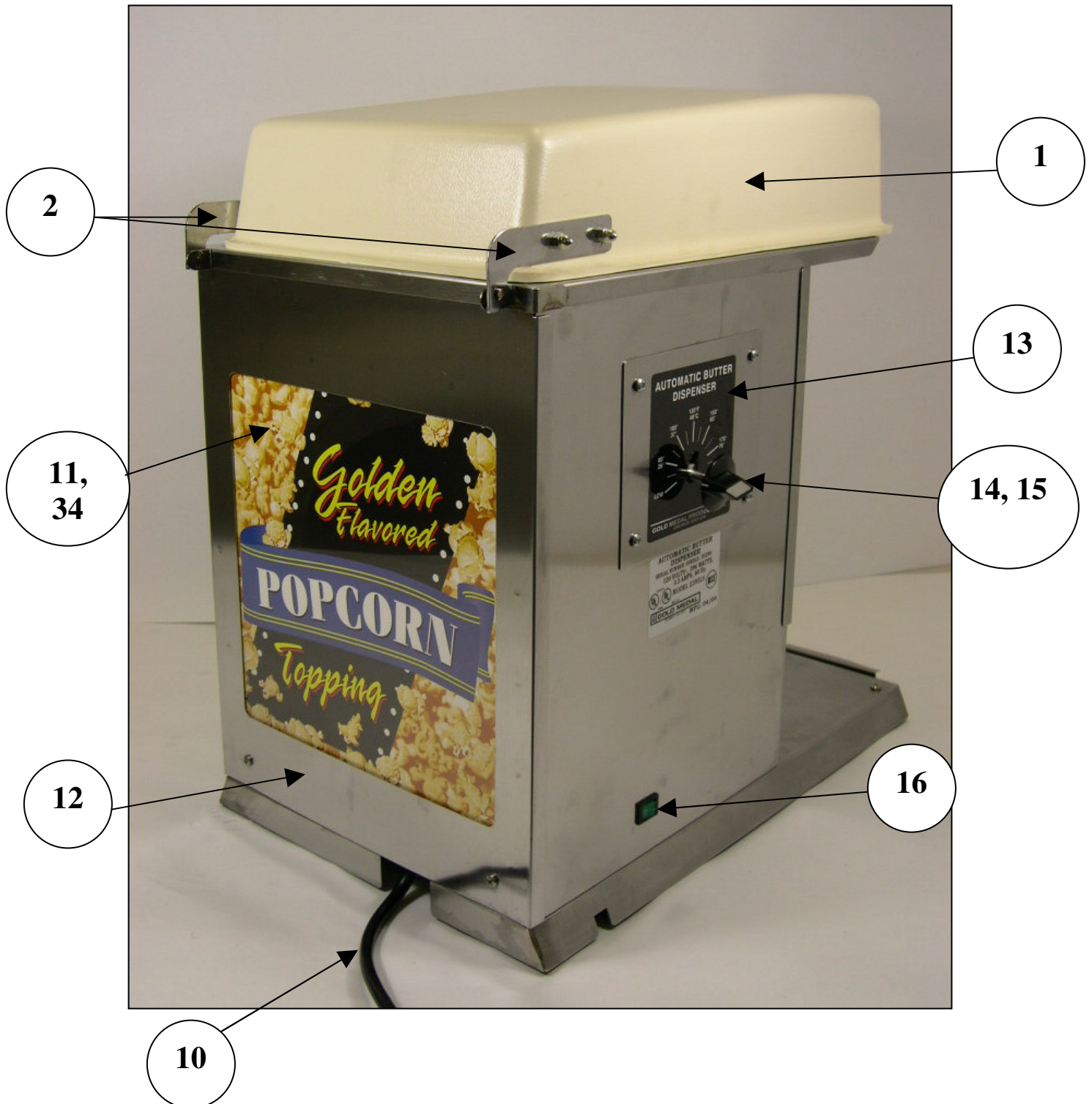
Or, place orders at:

(800) 543-0862
Fax (800) 542-1496
E-mail: info@gmpopcorn.com
Web page: www.gmpopcorn.com

BUTTER DISPENSER – FRONT VIEW



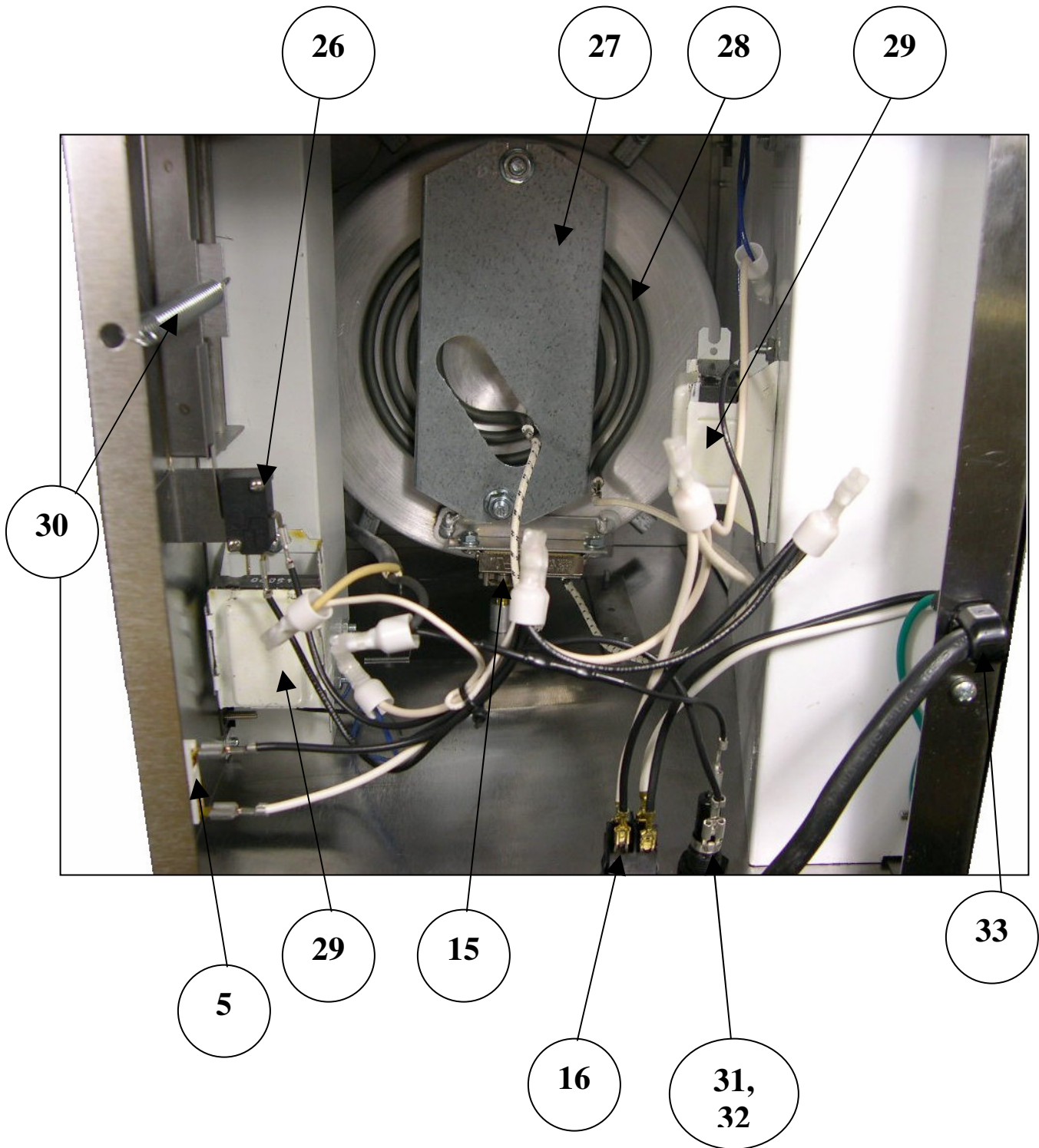
BUTTER DISPENSER – REAR VIEW



BUTTER DISPENSER – TOP VIEW



BUTTER DISPENSER – BOTTOM VIEW

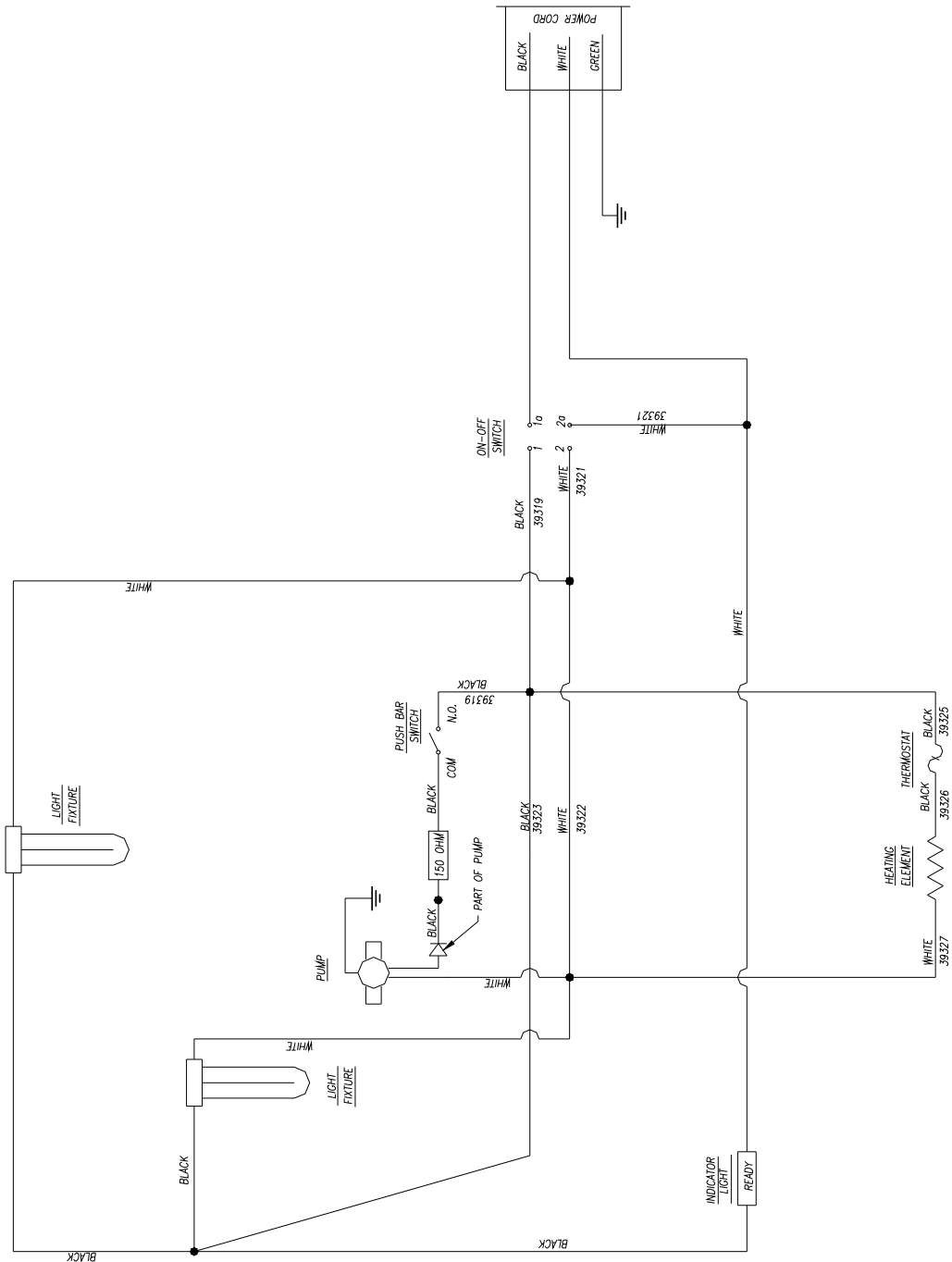


PARTS LIST – AUTOMATIC BUTTER DISPENSER

Item No.	Part No.	Description	Quantity
1	38615	Top Cover	1
2	38633	Hinge, Dome	2
3	37144	Front Panel	1
4	38888	Topping Sign (Front)	1
5	38753	Green Indicator Light	1
6	38884	Bottom Cover	1
7	38885	Drip Pan	1
8	38566	No Drip Spout	1
9	38631	Push Bar	1
10	22038	Lead-In Cord	1
11	38886	Topping Sign (Rear)	1
12	37138	Rear Panel	1
13	38755	Temperature Decal	1
14	87049	Knob	1
15	38227	Thermostat	1
16	42532	Lighted Rocker Switch	1
17	38998	Retaining Strap	1
18	79888	Pump	1
19	49431PMO	Insert Bowl	1
20	39660	Tubing - 3/8" X 15" Long	1
21	44164	Hose Clamps	5
22	56638	Pump Cover	1
23	39662	Tubing - 3/8" X 1 3/4" Long	1
24	79269	In-Line Strainer	1
25	39661	Tubing - 3/8" X 2 5/8" Long	1
26	38757	Safety Switch	1
27	49547	Element Retainer	1
28	38610	Heat Element - 120V / 350W	1
29	74725	Light Ballast	2
30	38887	Spring	1
31	79341	Fuse - 1 Amp	1
32	74636	Fuse Holder	1
33	87163	Strain Relief	1
34	38762	Acrylic Panel (Clear Cover)	2
*	74727	Lamp, Double Tube	2
*	49123	Rubber Crutch Tip	4
*	87179	Tapped Glide Foot	4

* Denotes items Not Shown

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 1-800-543-0862 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

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