



Instruction Manual

Nacho Cheese Dispenser and Warmer

Model No. 5300, 5300EX

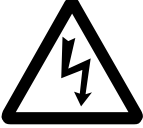



GOLD MEDAL[®] PRODUCTS CO.


10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA





SAFETY PRECAUTIONS


	⚠ DANGER
	<p>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.</p> <p>008GEND1112</p>

	⚠ DANGER
	<p>Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>014GEND1112</p>

	⚠ WARNING
	<p>To avoid burns, do NOT touch heated surfaces. Do NOT place or leave objects in contact with heated surfaces.</p> <p>009GHW1112</p>

	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010GENW1112</p>

	⚠ CAUTION
	<p>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.</p> <p>012GENC1112</p>

	⚠ CAUTION
	<p>This machine is NOT to be operated by anyone under the age of 18.</p> <p>007GENC1112</p>

NOTE: Improvements are always being made to Gold Medal's equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal's Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. *(Gold Medal Products Company does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)*

INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. 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.

Setup

Your new cheese dispenser is completely assembled and tested at the factory. Remove all packing material before starting operation.

Accessories Included with Your Machine

- Heavy Duty Bag Opener





Heavy Duty Bag Opener

Electrical Requirements

5300: 120Volts, 225 Watts, 60 Hz.

5300EX: 230Volts, 225 Watts, 50/60Hz.

 DANGER	
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p>

Your electrician must furnish sufficient power for proper machine operation. We recommend this equipment 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 all machine switches are in the OFF position before plugging the equipment into the receptacle.
2. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. **DO NOT** use a grounded to un-grounded receptacle adapter.
5. Install the unit in a level position.



OPERATING INSTRUCTIONS

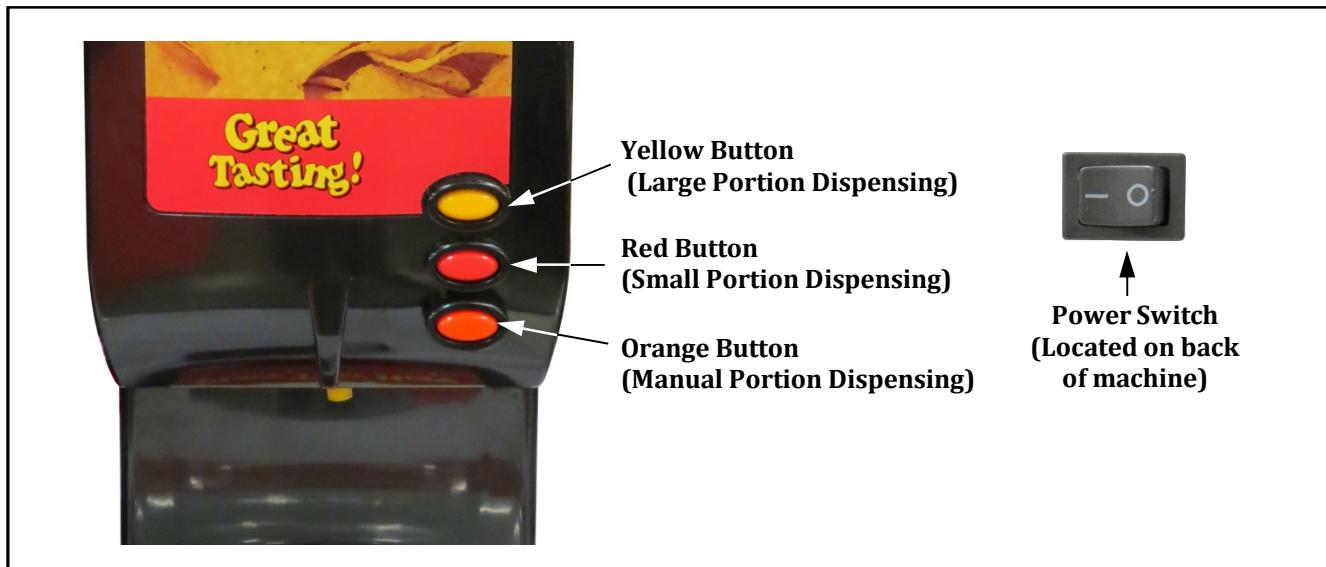
Controls and Their Functions

YELLOW BUTTON - Factory set to dispense product for 8 seconds.

RED BUTTON - Factory set to dispense product for 4 seconds.

ORANGE BUTTON - Factory set to dispense product manually.

POWER BUTTON - Turns the warmer On/Off



Operating Instructions

1. Plug the power cord into a grounded outlet and turn the warmer on.
2. Pre-heat the unit with your product inside for approximately one hour. See next page for product installation.
3. Dispensing temperature for cheese is between 140°F and 155°F.

	CAUTION
	Surfaces on this product are EXTREMELY HOT during operation. Care should be taken when operating this unit.

TURN OFF THE POWER AND UNPLUG THE MACHINE AT THE END OF EACH DAY. DO NOT LEAVE THE UNIT OPERATING UNATTENDED!

PRODUCT INSTALLATION

Installing and Removing Food Product

Product Installation

Step 1:

Use the Heavy Duty Bag Opener to remove the cap from the bagged product in the same fashion you would using a bottle opener.



Step 2:

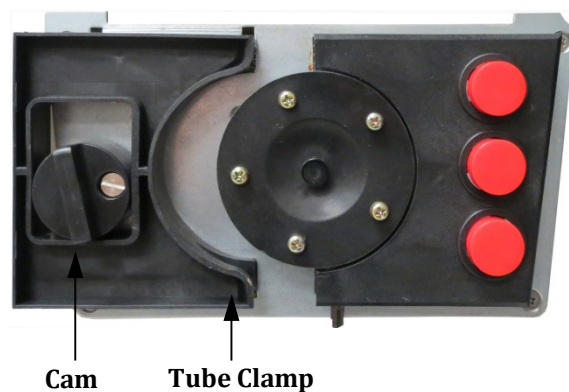
Install a new tube. Make sure that the tube is securely seated into the new bag.

Tube is included with Gold Medal Cheese Bags. To order tube separately use Item No. 5285.



Step 3:

Open the front door of the warmer. Open the tube clamp by turning the cam counterclockwise.



Installing and Removing Food Product (continued)

Step 4:

Place the product on the rack with the spout and tube directed toward the front, and downward through the opening.



Step 5:

Guide the tube through the pump slot from top to bottom.



Step 6:

Close the tube clamp by turning the cam clockwise, and close the warmer front door.

Product Removal:

1. Open the front door of the warmer.
2. Open Tube Clamp (see Step 3 above).
3. Remove tubing, by pulling from the bottom up.
4. Remove product bag and tube from the cheese dispenser.





INITIAL SETUP FOR PORTION CONTROL

Dispensing Volume

The dispenser/warmer is set at the factory with pre-set dispensing volume levels (manual, small and large).

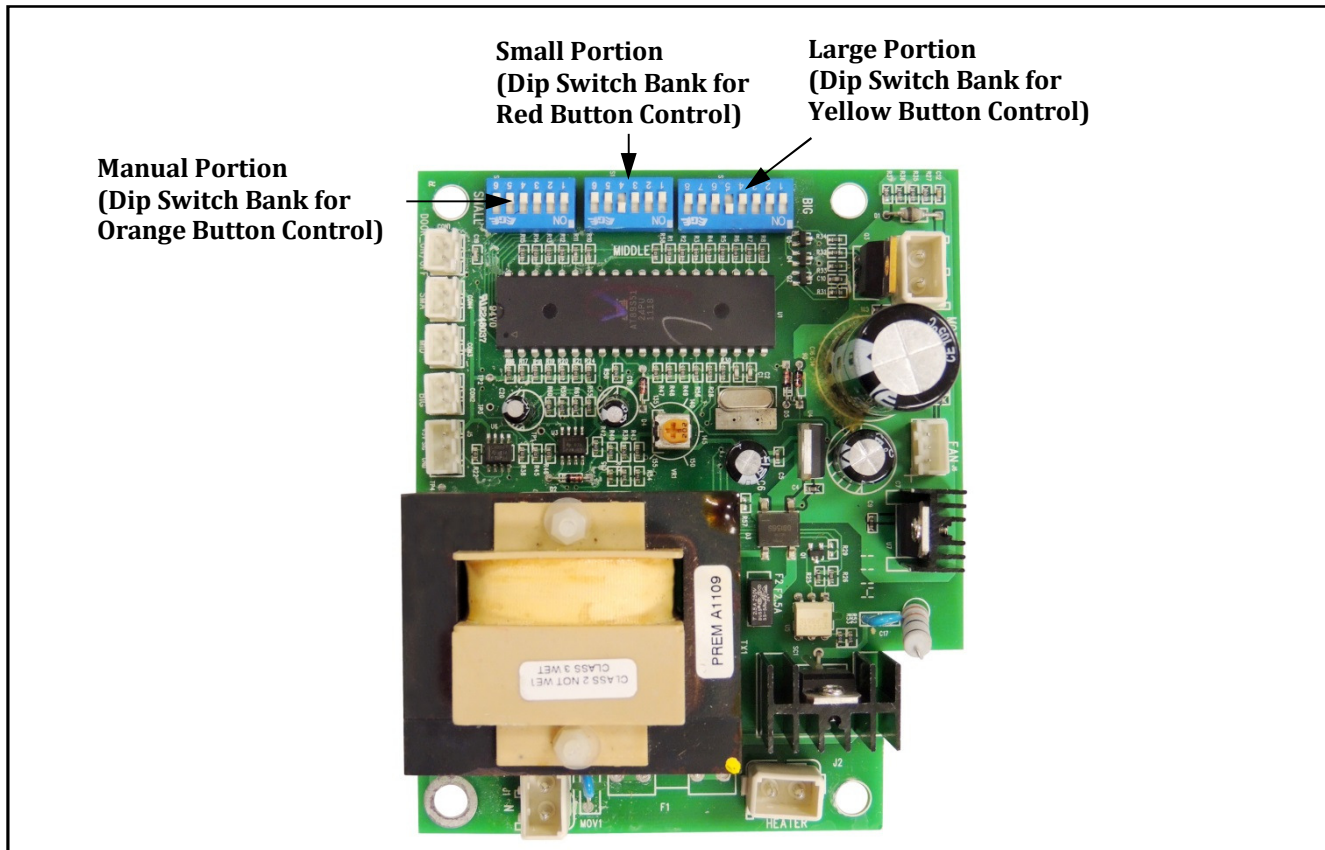
- The Orange Switch is set to free-flow (manual), as long as button is activated the warmer will dispense product. All dip switches on the circuit board for this Orange button are set to “Off” for (manual) application.
- The dip switch banks on the circuit board for the Yellow and Red Buttons are pre-set with factory times to dispense product.
- See Master Board Settings section (on the next page) to change the dispensing settings.

Dispensing Temperature

The dispenser/warmer is factory set to a default temperature level for warming the product.

- To adjust the temperature setting to fit your application, the master board has an adjustable temperature setting potentiometer located in the center of the master board (see Page 9 for adjusting the temperature setting).

MASTER BOARD SETTINGS



To Change Dispensing Settings

Chili/Cheese Dispenser has three buttons for dispensing pre-set amounts of product. You can change each button's dispense amount by following the instructions below.

1. Dispense the product into the serving container or measuring cup using the bottom (Orange) button. This button is set at the factory for manual operation.
Take note of the dispense time (in seconds) that it takes to get the desired serving amount. Repeat this step for up to three serving amounts.
2. With the Power Switch in the off position, unplug the warmer.
3. Remove the rear access panel and locate the Master Board pictured above.
4. Locate the three blue switch banks on the Master Board:
 - The right switch bank (with eight switch settings) controls the Yellow Button.
 - The middle switch bank (with six switch settings) controls the Red Button.
 - The left switch bank (with six switch settings) controls the Orange Button.
5. Switches that are down, are "On", switches that are up are "Off."

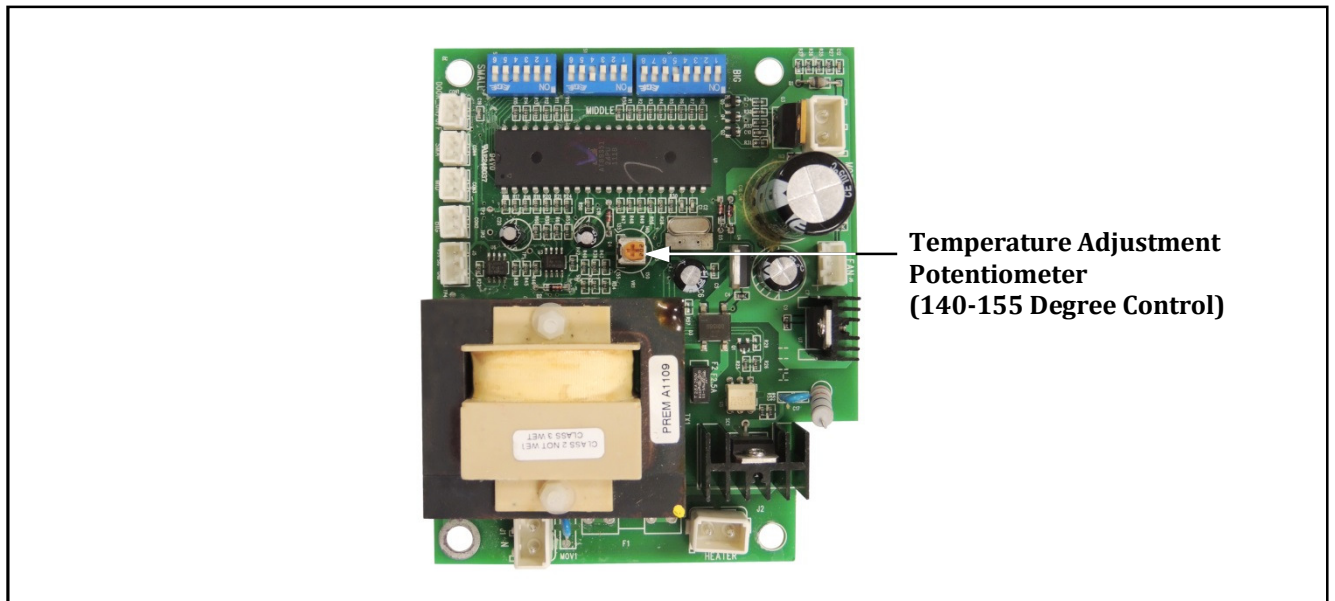
6. Set the desired time for any button following the chart below:

Switch Number	Dispense Time
1	½ Second
2	1 Second
3	2 Seconds
4	4 Seconds
5	8 Seconds
6	16 Seconds
7 (Yellow Only)	32 Seconds
8 (Yellow Only)	64 Seconds

Example - To set the dispense time of the Red Button to 9 seconds:
On the middle bank of switches, turn “On” dip switch number 2 (1 Second) and number 5 (8 Seconds); turn “Off” the remaining dip switches in the middle bank.

7. For manual dispense, put all switches in the up (Off) position.
8. Replace the rear access panel before operation (Do NOT over tighten the screws).

To Change Dispensing Temperature



1. With the Power Switch in the off position, unplug the warmer.
2. Remove the rear access panel and locate the Master Board pictured above.
3. Locate the Temperature Adjustment Potentiometer in the center of the Master Board.
4. Rotate the potentiometer clockwise to increase the temperature and counter-clockwise to decrease the temperature.
5. Replace the rear access panel before operation (Do NOT over tighten the screws).



TROUBLESHOOTING

Nothing is Working

- **Electrical Failure** - Check that the plug is securely in outlet.
Check outlet for power.
Check the circuit breaker for the wall outlet.

Door Will Not Close

- **Clamp Open** – Close clamp.
- **Tray Not Fully Inserted** – Install tray correctly.

No Product Dispensing

- **Out of Product** – Replace empty bag.

Product is Leaking

- **Clamp Not Fully Closed** – Close clamp.
- **Tube Loose From Spout** – Check tube; be sure it is securely seated into bag.

Tube Not Reaching Bottom of Clamp

- **Spout Not Seated In Receptacle** – Seat spout in receptacle.

Product is Cold


- **Dispenser Door Left Open** – Close door.
- **No Electricity** – Check power.

Excess Product Remains in Bag

- **Spout Not Seated In Receptacle** – Seat spout in receptacle.
- **Folds In Bag** – Lay bag flat in tray.



CARE AND CLEANING

	⚠ 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.

Good sanitation practice demands that all food preparation equipment be cleaned regularly. A clean looking, well-kept machine is one of the best ways of advertising your product.

Cleaning Guidelines


1. With the Power Switch in the OFF position, unplug the machine from the power supply to clean it after use.
2. After the warmer cools, slide out the tray, and clean; replace tray.
3. Wipe exterior surfaces of the unit.
4. Wipe interior surfaces of the unit.
5. Remove the pump head assembly (by removing the thumb screw) and wipe clean, reattach the pump head assembly.


Cleaning Air Intake Weekly


1. With the Power Switch in the OFF position, unplug the unit from the power supply.
2. Position the unit onto the back panel.
3. Use a vacuum cleaner and or a damp cloth to clean the air intake.
4. Position the unit for normal operation and reconnect to power source.




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.

	⚠ 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

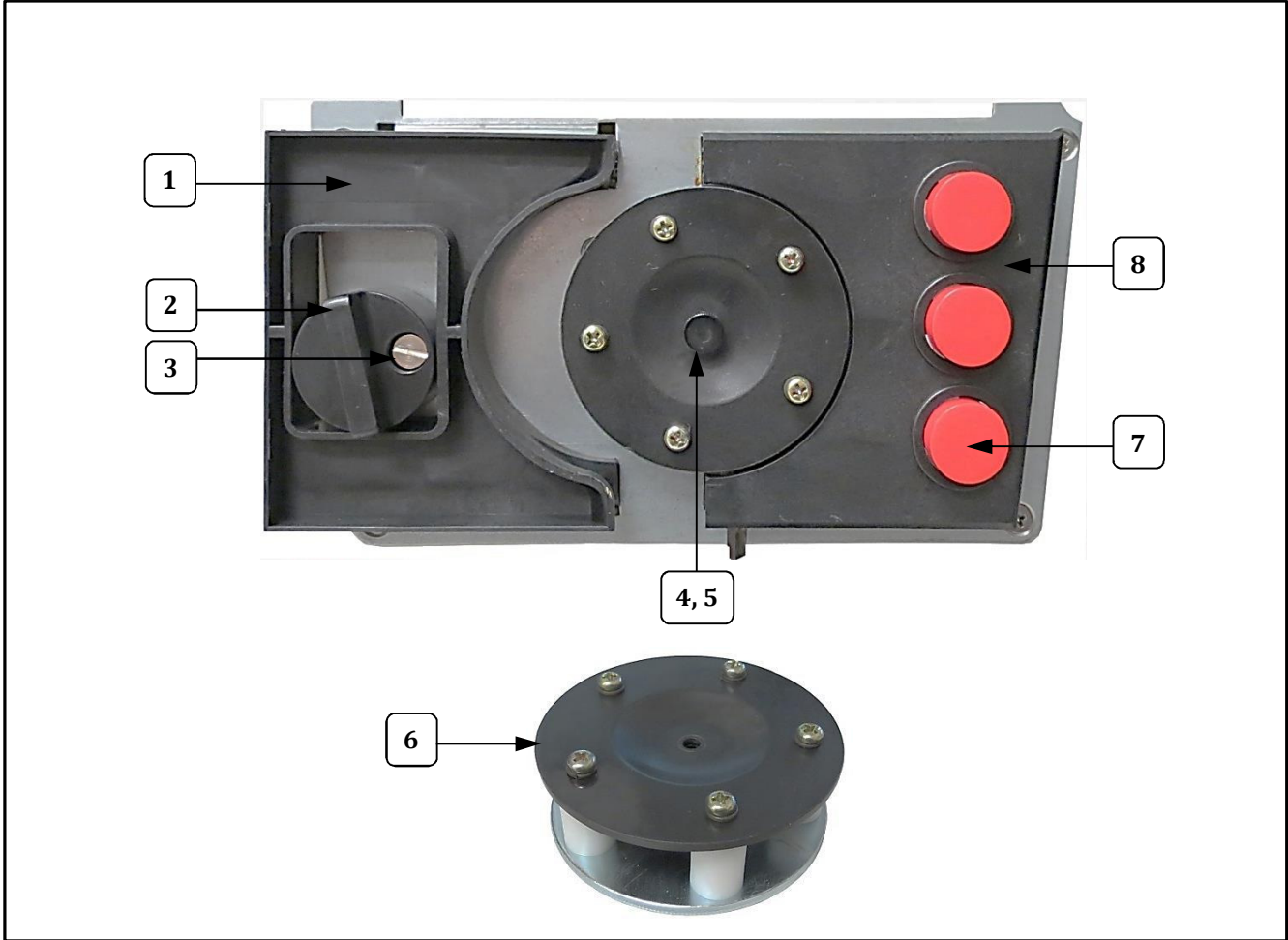


Cabinet – Front/Interior View



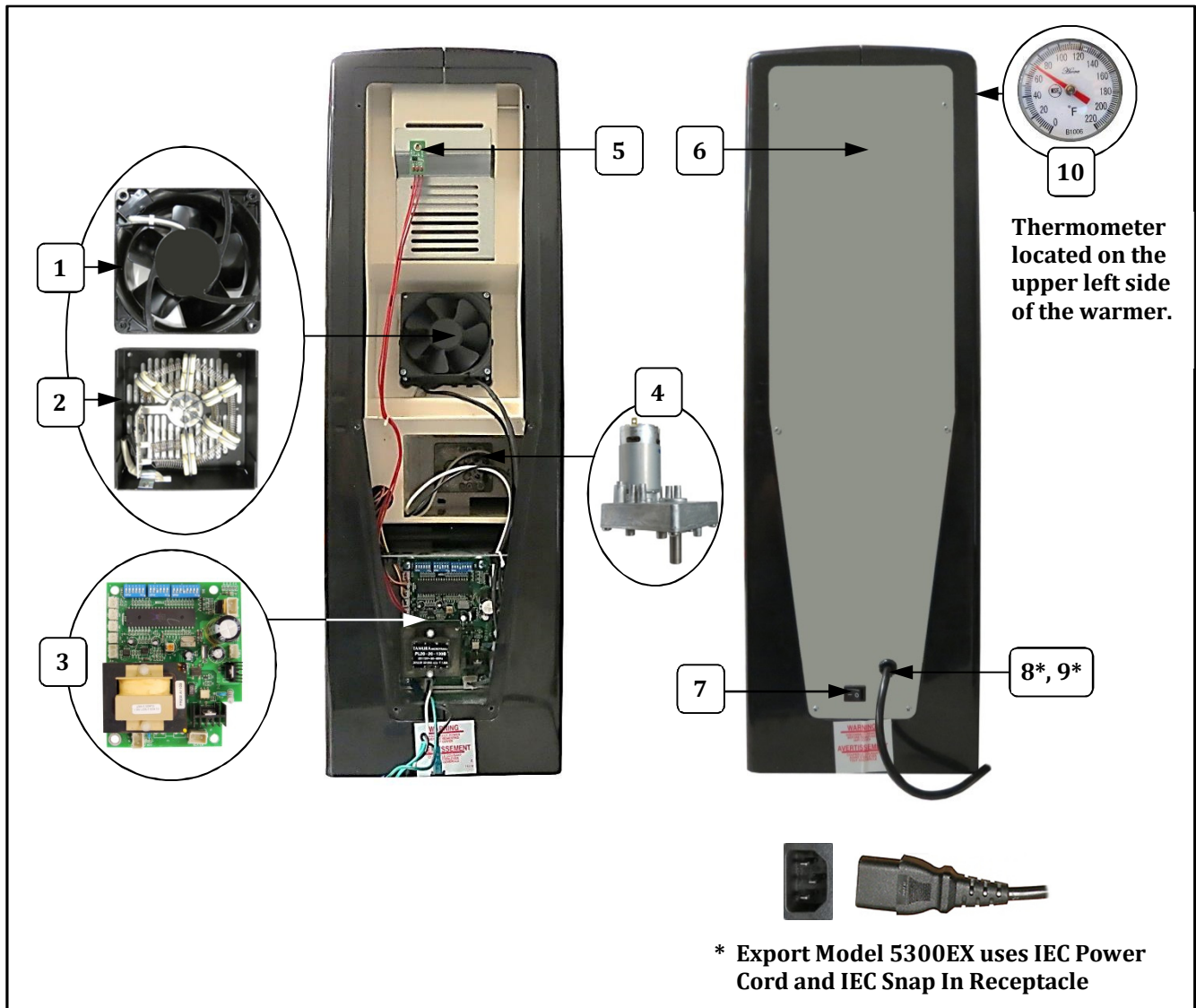
Item	Part Description	Qty.	Part Number	
			5300	5300EX
1	CHEESE BAG TRAY	1	EN0008	EN0008
2	CHEESE BAG SUPPORT	1	36027	36027
3	SWITCH MOUNT PANEL	1	36029	36029
4	DOOR MAGNET	2	36042	36042
5	YELLOW BUTTON	1	36033YL	36033YL
6	RED BUTTON	1	36033RD	36033RD
7	ORANGE BUTTON	1	36033OR	36033OR

Pump – Detailed View



Item	Part Description	Qty.	Part Number	
			5300	5300EX
1	SLIDING PUMP BLOCK	1	36031	36031
2	PUMP CAM LOCK	1	36032	36032
3	CAM M5 SLOTTED SCREW	1	77125	77125
4	PUMP MOUNT THUMB SCREW	1	77122	77122
5	M3-WASHER-SPRING	1	77130	77130
6	PUMP HEAD ASSY 5 ROLLER	1	36105	36105
7	SWITCH	3	36038	36038
8	PUMP BLOCK RIGHT-SWITCH	1	36030	36030

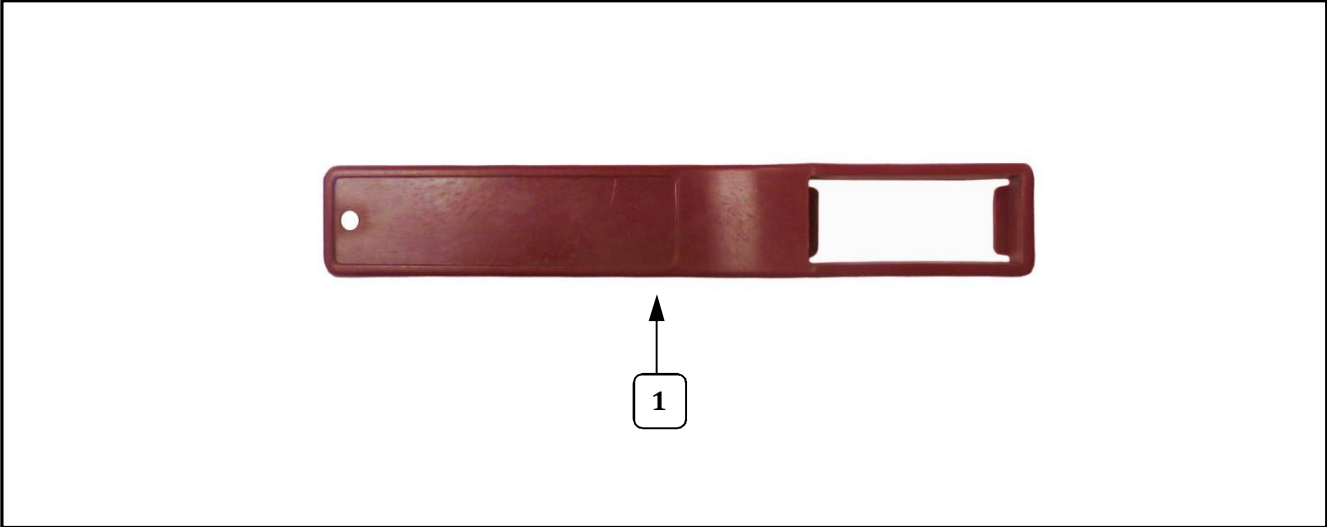
Cabinet – Back/Interior View



Item	Part Description	Qty.	Part Number	
			5300	5300EX
1	24 V FAN BLOWER	1	36046	36046
2	HEATER ASSEMBLY	1	36047	
	HEATER ASSEMBLY	1		36047EX
3	PCBA MASTER BOARD	1	36048	
	PCBA MASTER BOARD 5300EX	1		36048EX
4	24 V DC MOTOR	1	36043	36043
5	PCBA TEMPERATURE SENSOR	1	36049	36049
6	REAR ACCESS PANEL	1	36026	
	REAR PANEL IEC AND SWITCH	1		36026EX
7	SPST SWITCH	1	36119	36119
8	POWER CORD W/PCBA CONNECT	1	23038	
	IEC POWER CORD 2 PRG W GR	1		42386
9	STRAIN RELIEF	1	87810	
	IEC SNAP IN RECEPTICAL	1		42373
10	THERMOMETER	1	EN0001	EN0001



Included Accessories

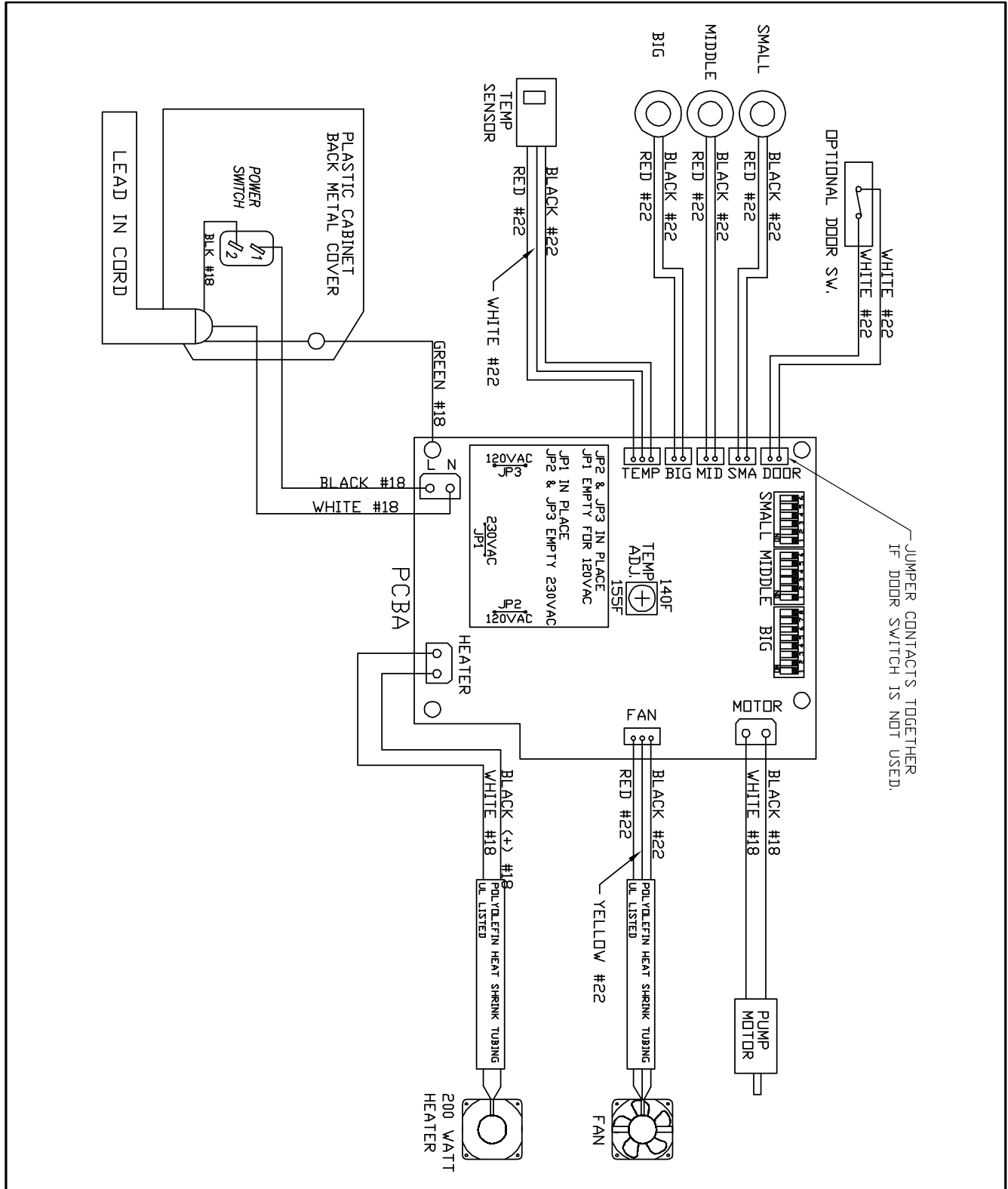


Item	Part Description	Qty.	Part Number	
			5300	5300EX
1	HEAVY DUTY BAG OPENER	1	5260	5260



WIRING DIAGRAM

Model No. 5300, 5300EX





WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

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. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

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 CO., or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS CO. 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.

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gmpopcorn.com

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