






Bag-In-A-Box Single/Dual Pedestal Counter Butter Dispenser

Instruction Manual
Model #2396A and #2396AD



 **GOLD MEDAL**[®]
FUNFOOD EQUIPMENT & SUPPLIES

SAFETY PRECAUTIONS

	<p style="text-align: center;">⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>ALWAYS wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>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.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>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.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p>

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.

Forward

This manual covers the Bag-In-A-Box Pedestal Counter Butter Dispenser, model numbers 2396A single pedestal and 2396AD dual pedestal.

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. Gold Medal is not responsible for damage that occurs in transit.

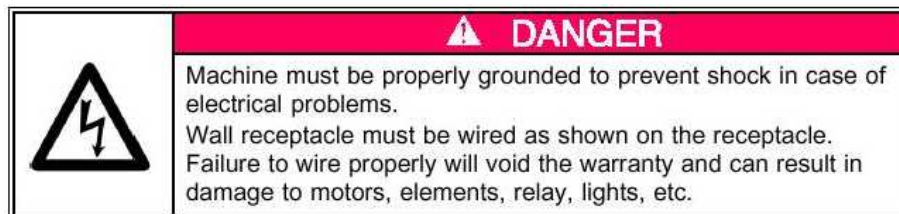
Setup:

Your new Butter Dispenser is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

Electrical Requirements:

The following power supply must be provided:

Model No. 2396AD – 120 Volts, 2.9 Amps, 348 Watts, 60 Hz
Model No. 2396A – 120 Volts, 2.5 Amps, 300 Watts, 60 Hz



Your electrician must furnish sufficient current for proper machine operation. We recommend this butter dispenser be on a dedicated and circuit protected line. Failure to wire properly will void the warranty and can result in damage to the heat elements, light, motor and etc.

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 reduction of machine performance.

Before You Plug In Machine:

1. Make sure that the wall outlet can accept the three (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 three (3) prong grounded to two (2) prong un-grounded adapter.

Installation

1. The bottom portion of the counter butter dispenser needs to be placed in an area under the counter that can be enclosed on all sides in order for the heater to properly maintain the product temperature. Access will be required to the front of this area allowing sufficient clearance to clean and maintain the pump and add or remove boxes of topping.
2. The countertop will require preparation by drilling the mounting holes and by cutting the rectangular holes for the power cable, the tube and the drip pan. If your counter is thicker than the provided mounting studs attached to the pedestal, then counter bore the underside of the counter top to allow for the wing nuts.
3. Set the pedestal onto the counter top and secure it in place with the wing nuts.
4. Set the rack assembly into the opening under the counter.
5. Plug the six-prong power cable from the pedestal into the side of the control box on top of the rack assembly.
6. Plug the power cord from the rack assembly into a proper outlet.
7. Load two boxes of pre-heated topping into the rack. Gold Medal's Backroom Warmer, Item #2262, may be purchased for pre-heating the topping. Remove the cardboard cutout on the box to expose the quick-disconnect fitting.
8. Attach the quick-disconnect fitting, on the end of the tubing, to the fitting on the box of topping.
9. The unit is now ready for use.

Operating Instructions

1. Turn the master power switch, located on the front of the control box, to the **PUMP & HEAT** position. This will start the heater/blower that will maintain cabinet temperature, activate the foil heater in the pedestal, and provide power for the pump.
2. Pressing and holding either of the red buttons located on the pedestal will dispense topping. If this is the first time the unit has been used, it may take a minute to completely fill the tube and dispense topping.
3. Turn the master power switch, located on the front of the control box, to the **HEAT ONLY** position. This will start the heater/blower that will maintain cabinet temperature and activate the foil heater in the pedestal only. The pump is de-activated.

General Cleaning Instructions

Your Model 2396AD and 2396A is all stainless steel construction. The exterior surfaces can be cleaned by wiping oil spills with a dry towel, then wiping with another towel moistened with mild soap and warm water.


1. Disengage the bag connector from the bag of oil and place in a pail of hot water and mild soap. Approximately 1 gallon.
2. Push the dispense button to flush the system of oil. Make sure you have a container under the discharge tube. Discard the oil.
3. Put the intake line in the hot water and pump it through the lines by holding the dispense button until the pail is empty.
4. Fill the pail with a sanitizing solution. Gold Medal offers a product for this purpose, Chlor-Tech, part number 1109. Put the bag connector in the pail of sanitizer. Pump it through the lines by holding the dispense button until the pail is empty. It is not necessary to flush the sanitizer before the next step, but you may flush with water if desired.
5. Before the next use, install the connector to a bag of oil and pump oil until oil is dispensed through the discharge tube.


The recommended sanitizing schedule is every night.


***IMPORTANT:**

This product is not intended for use with volatile food products, i.e. real butter.

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. Installation should be performed by a certified electrician.

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

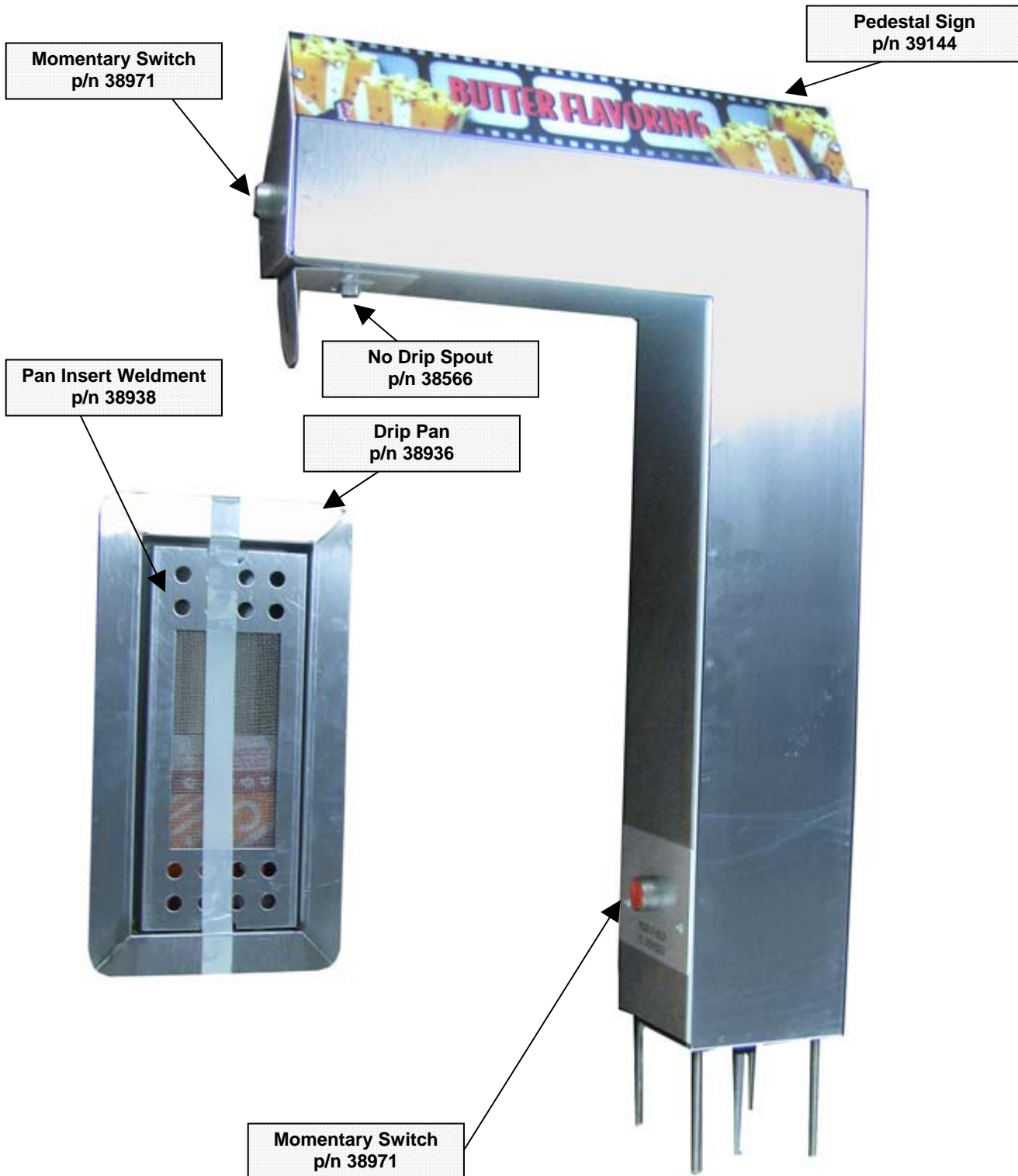
	⚠ CAUTION
	THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

ORDERING SPARE PARTS

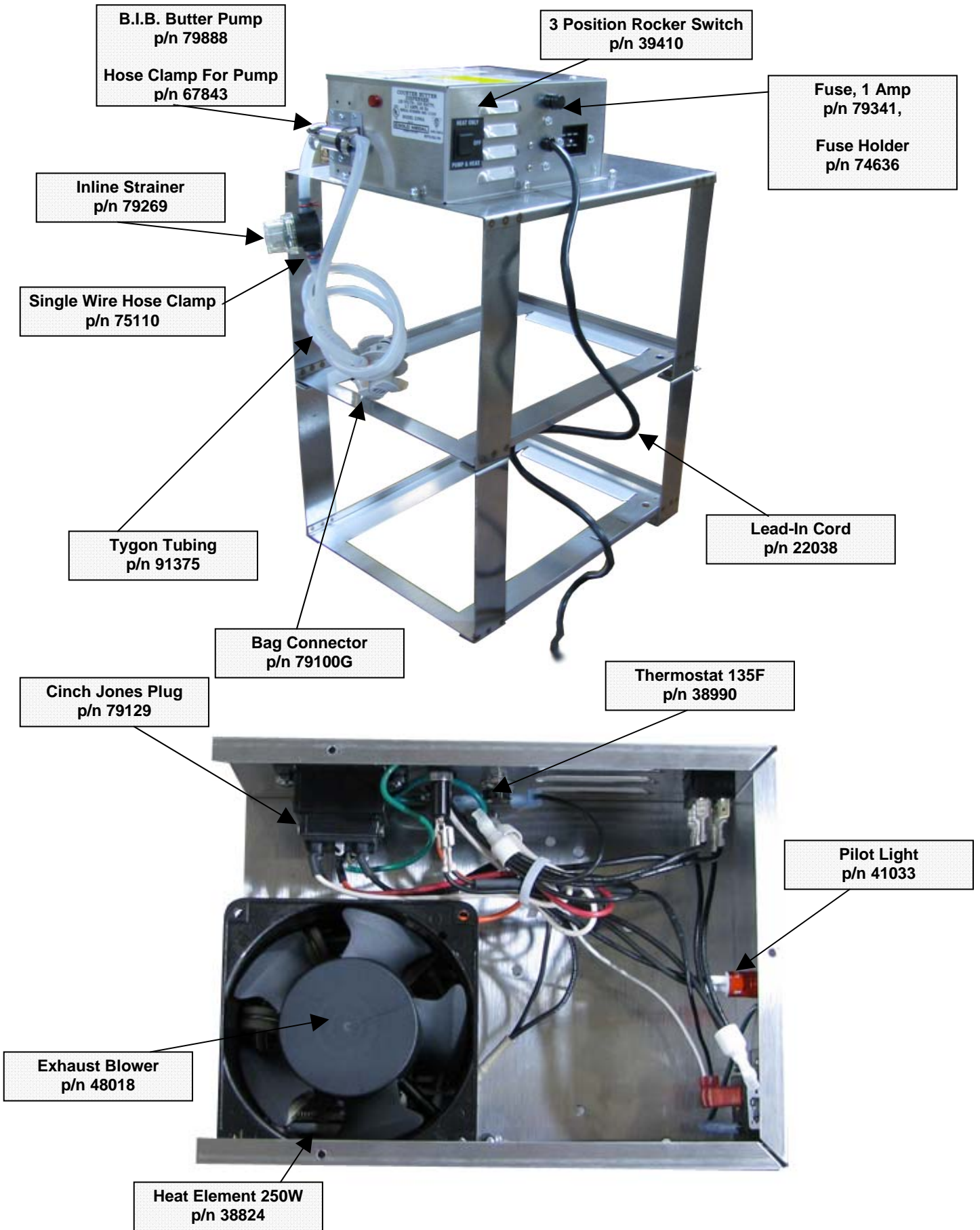
1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include the machine's model name, serial number, and date of manufacture (located on the machine nameplate) with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

Bruce's Entertainment
(661) 257-4260

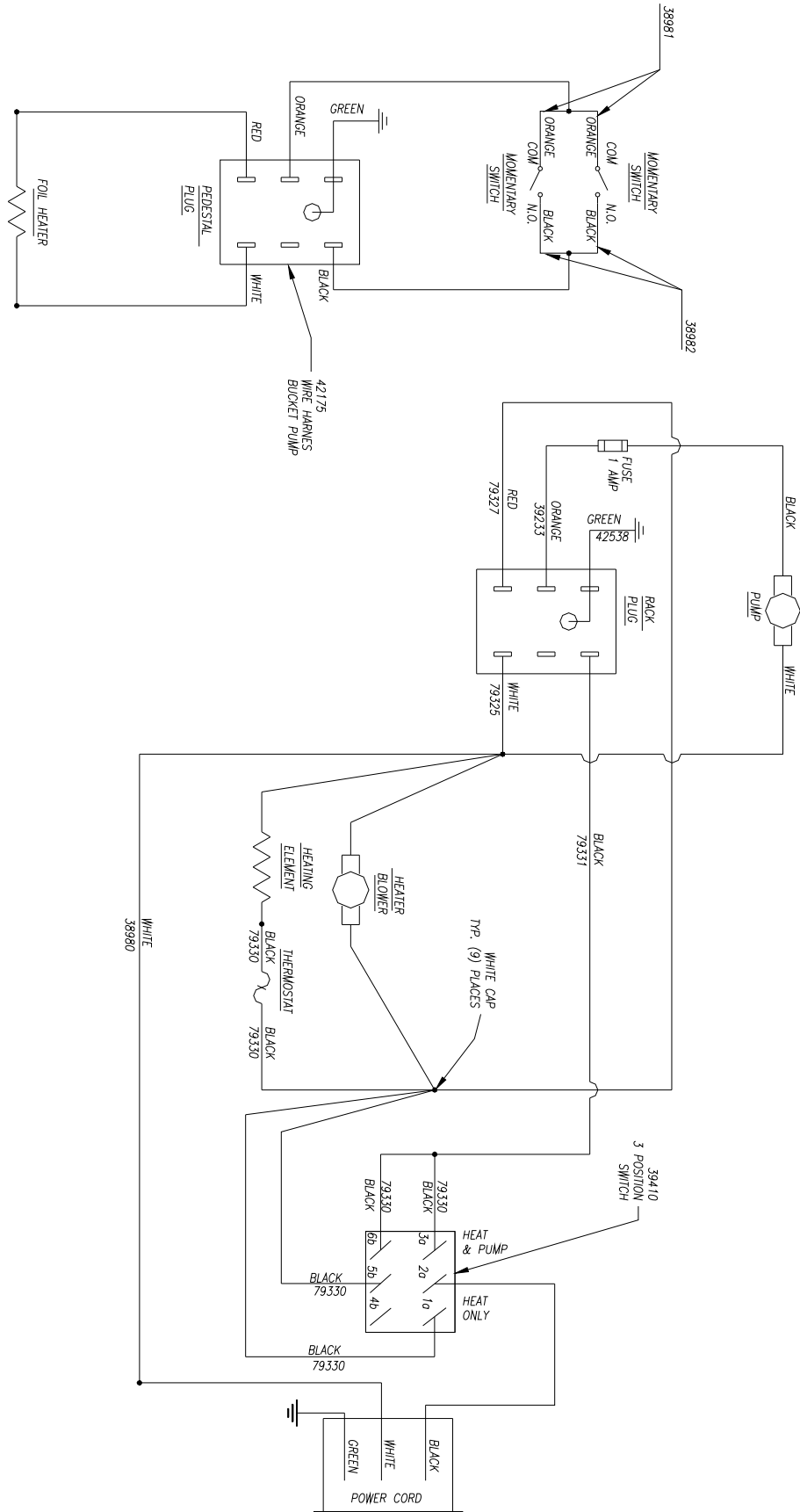
PARTS BREAKDOWN – BUTTER TOWER



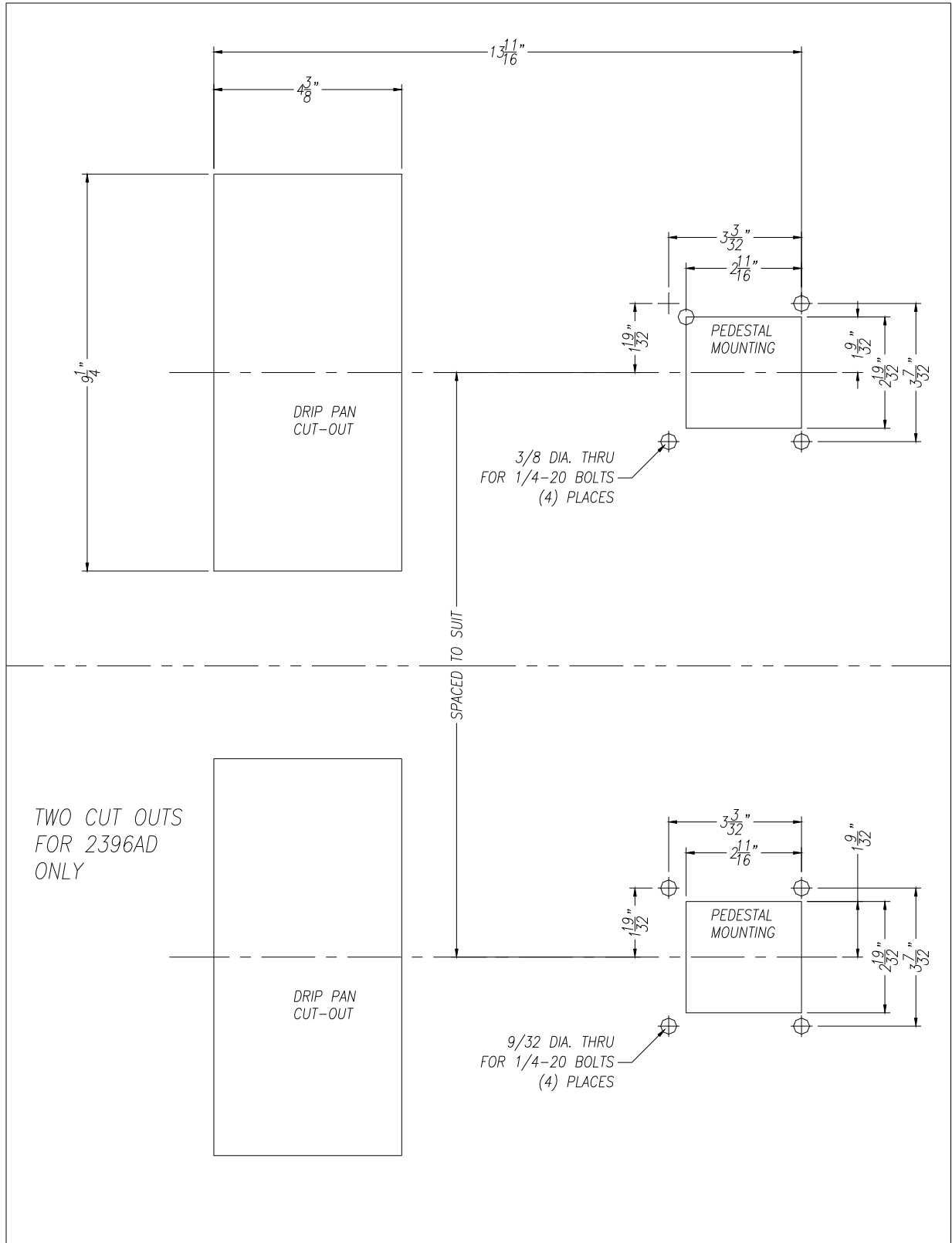
PARTS BREAKDOWN – BUTTER TOWER



ELECTRICAL SCHEMATIC



COUNTER TOP CUTOUTS



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.



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