



Instruction Manual

Deluxe Servalots and P-61 Nach-A-Lot Warmer

Export Model No.: 2185 and 2186 Series, 2189EX



Model 2185STX
15" Deluxe Servalot



Model 2186STX
12" Deluxe Servalot



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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</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. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>

	 WARNING
	<p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p>009_092414</p>

	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 WARNING
	<p>Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p>022_060215</p>



	 WARNING
	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. 012_010914

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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 Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.) General images may be used in manual for reference only.



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 (reference warranty in back of manual).

Manual

Read and understand the operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

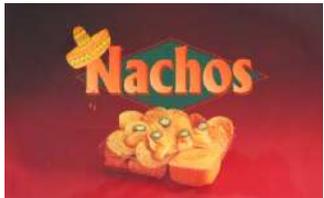
2185STX: Export 15" Deluxe Servalot with Nachos decal.

2186STX: Export 12" Deluxe Servalot with Nachos decal.

2189EX: Export P-61 Nach-A-Lot Warmer with Nachos decal.

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed and breakfast or other residential type environments.

Items Included with this Unit

			
Instruction Manual Manual Registration Warranty Card	Aluminum Scoop (PN 2071)	Black Crutch Tips (x4) (PN 49123)	Nachos Decal 2185STX (PN 40043) 2186STX (PN 40044) 2189EX (PN 40066)



Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. Unit has 4 glide feet preinstalled at the factory. Install a Black Crutch Tip on each foot. Firmly push crutch tip over glide until it covers glide entirely.
4. **Decal Installation:** A decal is shipped with the warmer unit; install decal at top of unit on customer side.
 - a. Before installation, clean area with a mild soap and water, then thoroughly dry with a soft cloth.
 - b. Put decal in place, then remove backing a bit at a time while using a squeegee to smooth decal as applied.
 - c. If air bubbles occur, puncture them with a small pin and smooth down with a squeegee.
5. After setup, the unit should be cleaned prior to use.

Electrical Requirements

The following power supply must be provided (reference unit Data Plate for Wattage requirement):

220-230 V~, 50/60 Hz

Potential Electrical Variations: 220 V~, 60 Hz

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A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). 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 Co.'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. Make sure cord is located to prevent a trip hazard or unit upset.



Before You Plug In Machine

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure 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 (where applicable).
5. Install unit in a level position.





OPERATING INSTRUCTIONS

Controls and Their Functions

POWER SWITCH

Two position, ON/OFF lighted rocker switch (located on back of unit) - supplies power to the light and heat element. The heat element on the underside of the warmer pan keeps nachos warm and fresh in the cabinet.

Operating Instructions

To load the unit - remove lid and pour in the product, then close lid. For best display, fill the warmer 3/4 full.

Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing. <small>025 111616</small>

	⚠ WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. <small>009 092414</small>

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

Follow the directions below to clean and sanitize unit each day after use.

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Clean unit with a soft cloth, SLIGHTLY dampened with soap and hot water, then wipe again to remove any remaining cleaner.
3. Ammonia cleaners will damage plastic doors/panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).



MAINTENANCE INSTRUCTIONS

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	<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. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>

	⚠ WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	⚠ CAUTION
	<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> <p>027_010914</p>



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. Address all parts orders to Parts Department, Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, Ohio 45241-4807

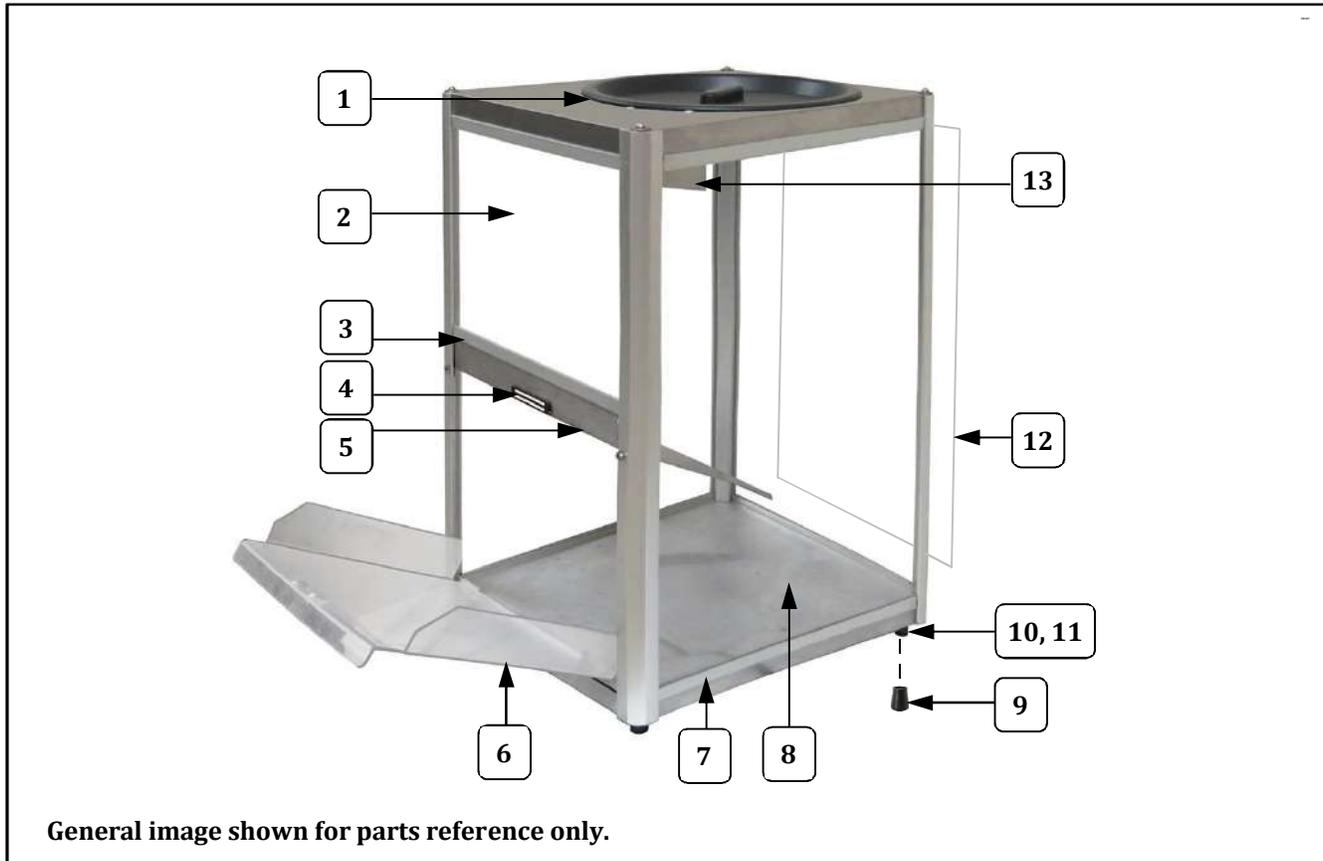
or place orders by phone or online:

Phone: (800) 543-0862
(513) 769-7676

Fax: (800) 542-1496
(513) 769-8500

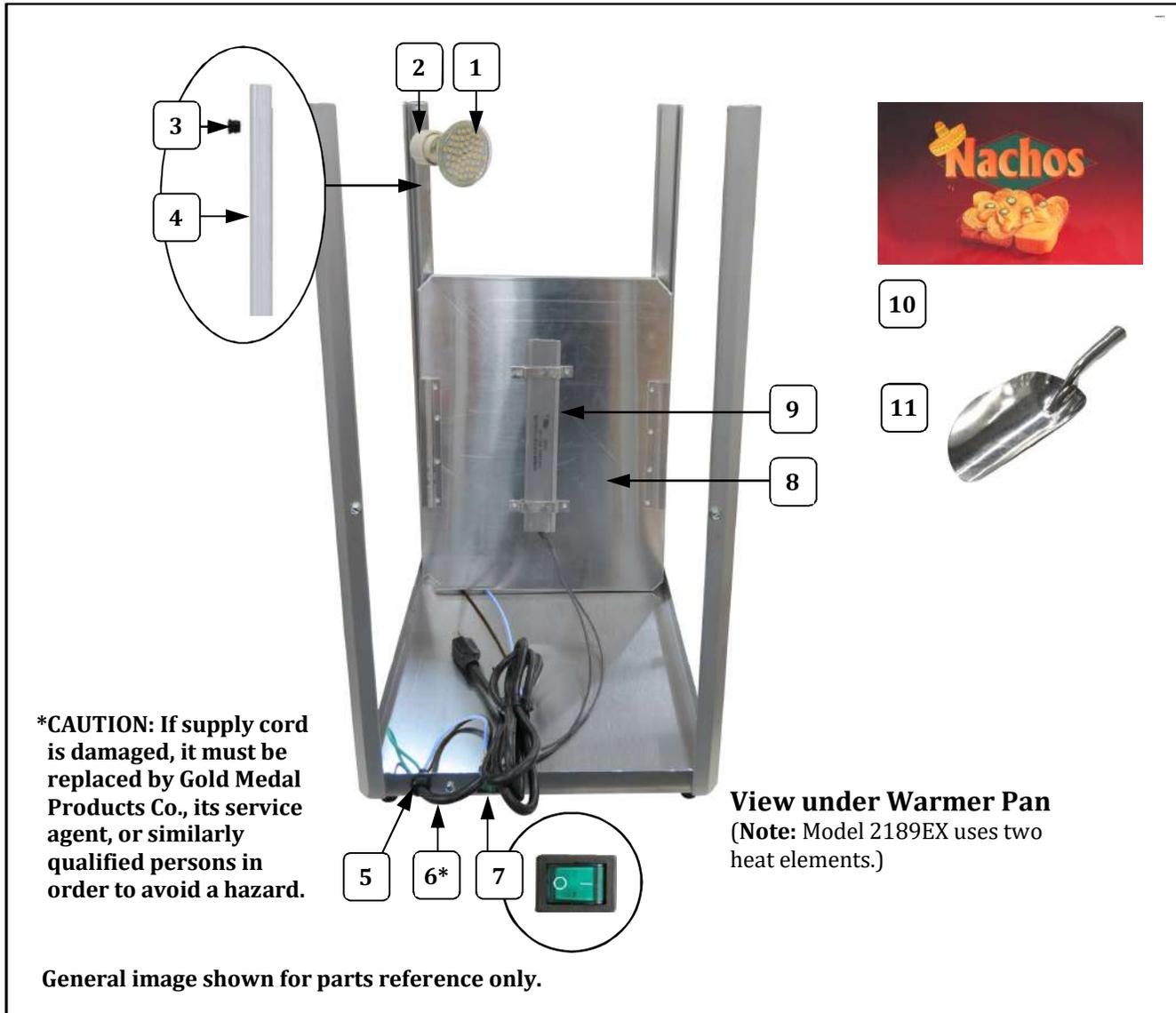
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com

Cabinet View



Item	Part Description	Part Number		
		2185STX	2186STX	2189EX
1	LID	100288	100288	100288
2	PLEXIGLAS PANEL	40015	40016	
3	RETAINING EXTRUSION	40039	40021	49004
4	MAGNETIC CATCH	47561	47561	47561
5	BAFFLE	40009	40010	40065
6	DROP PANEL	40118	40200	40123
7	RETAINING EXTRUSION	40021	40039	40068
8	PLEXIGLAS PANEL	40014	40013	49019
9	CRUTCH TIP BLACK 70 DURO	49123	49123	49123
10	GLIDE	47328	47328	47328
11	SCREW, 10-24 X 3/4 HXHD	41314	41314	41314
12	PLEXIGLAS PANEL	40013	40014	49018
13	BULB PROTECTION L ANGLE	40050	40050	40050

Cabinet - Light and Warmer View

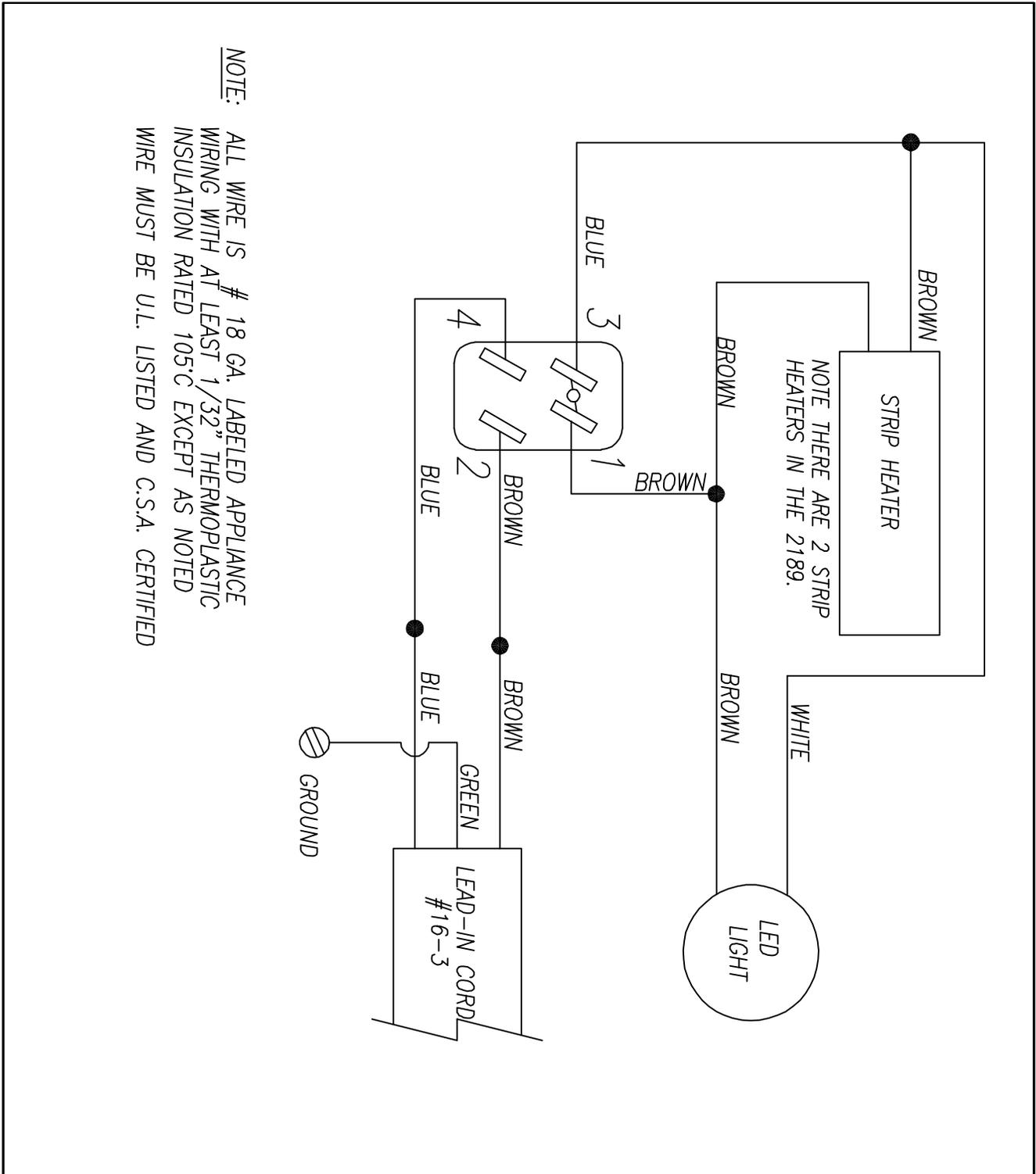


Item	Part Description	Part Number		
		2185STX	2186STX	2189EX
1	3W GU10 LED SPOTLIGHT	116114	116114	116114
2	GU10 LAMP HOLDER	116113	116113	116113
3	.312" SNAP BUSHING (for lamp holder wiring)	75328	75328	75328
4	LIGHT SUPPORT CHANEL	116112	116112	116116
5	#SR-6P3-4 STRAIN RELIEF	76026	76026	76026
6*	EXPORT POWER SUPPLY CORD	42369	42369	42369
7	DPST ROCKER SWITCH	42532	42532	42532
8	WARMER PAN ASSEMBLY	40117	40109	40124
9	230 VOLT 50 WATT HEAT ELEMENT	40113	40113	40113
10	DECAL (NACHOS)	40043	40044	40066
11	STAMPED ALUMINUM SCOOP	2071	2071	2071



Wiring Diagram

Model No. 2185STX, 2186STX, and 2189EX





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.



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