



# Instruction Manual

## Condiment Warmers

Model No. 2191, 2191EX, 2195, 2195EX, 2196, 2200,  
2200EX, 2201, 2201EX, 2205, 2205EX



**GOLD MEDAL<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



# SAFETY PRECAUTIONS

	<b>⚠ DANGER</b>
	<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>

	<b>⚠ DANGER</b>
	<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>

	<b>⚠ WARNING</b>
	<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>

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

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

	<b>⚠ WARNING</b>
	<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 <a href="http://gmpopcorn.com">gmpopcorn.com</a> or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p>022_060215</p>



## SAFETY PRECAUTIONS (continued)

	 <b>WARNING</b>
	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. <span style="float: right;">012_010914</span>

	 <b>WARNING</b>
	This machine is NOT to be operated by minors. <span style="float: right;">007_010914</span>

**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](http://gmpopcorn.com) or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

## Setup

Remove all packing material and tape before starting operation. This 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.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).



## Electrical Requirements

The following power supply must be provided:

- 2191, 2196, 2195, 2205: 120V, 320W, 60Hz
- 2200, 2201: 120V, 340W, 60Hz
- 2191EX: 230V, 330W, 50Hz
- 2195EX, 2205EX: 230V, 320W, 50Hz
- 2201EX, 2200EX: 230V, 340W, 50Hz

	 <b>DANGER</b>
	<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 style="text-align: right; font-size: small;">008_051514</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. 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.

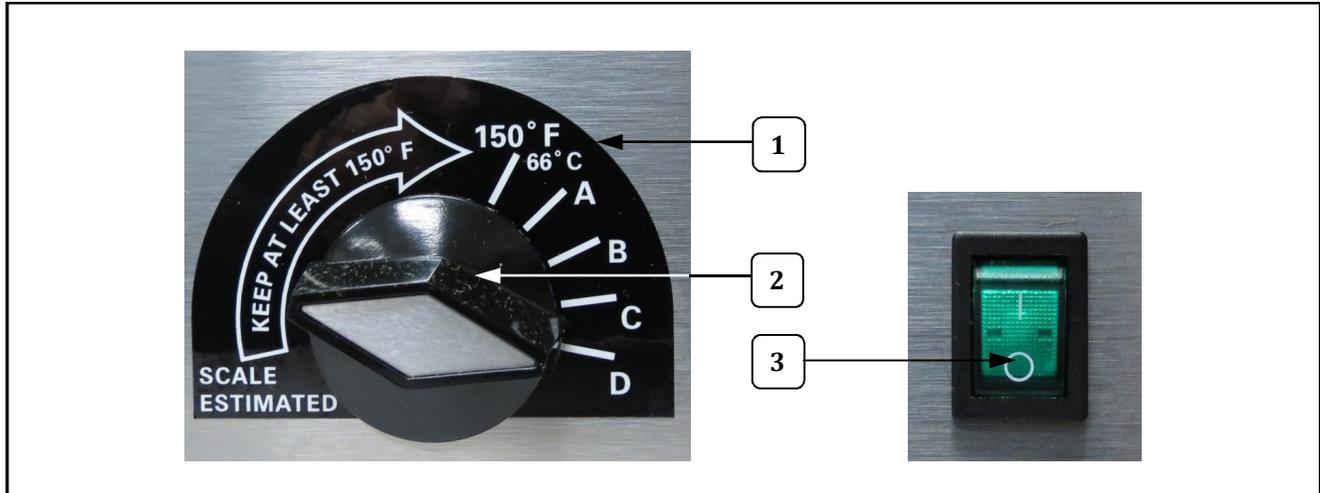
## Before You Plug In Machine

1. Make sure all machine switches are 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 (where applicable).
5. Install the unit in a level position.

	 <b>CAUTION</b>
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>

# OPERATING INSTRUCTIONS

## Controls and Their Functions



Item	Part No.	Part Description	
1	38303	TEMPERATURE SCALE	Display heat settings for the heat control knob
2	87049	KNOB HEAT CONTROL	Controls the heat of the warmer
3	42532	ROCKER SWITCH	Turns power on/off to the warmer

## Operating Instructions

- Place platform (can holder/bowl spring, if provided) in water tank.
- Fill water well with 5 cups of water (starting with hot water helps shorten warming time). **DO NOT operate the warmer without water in the well.**

- Carefully place No. 10 Tin or insert bowl of product into the unit (platform/bowl spring should be centered under the container).

**Note:** On pump models, contents must be preheated before inserting. The pump will not function if contents are too thick.

- Place lock ring or pump over container, press down and turn until it locks into unit.
- Turn the power switch ON.
- Set the Heat Control on HI (“D” setting). Once product is heated, reduce the heat (stir as needed depending on product).

**Caution:** Prolonged heating on HI could result in overcooking.

For cheese product, keep the Heat Control setting at least 150°F to hold a safe cheese product temperature. Let the cheese heat for 1 to 1 1/2 hours (stirring every 15 minutes) before serving. The pump works best when the cheese is hot.

- Turn the Power Switch OFF when the unit is not in use.

## Care and Cleaning

	<b>⚠ DANGER</b>
	Machine must be properly grounded to prevent electrical shock to personnel. <b>DO NOT immerse in water.</b> DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing. <span style="float: right;">025_111616</span>

	<b>⚠ WARNING</b>
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. <span style="float: right;">009_092414</span>

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.

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

### Clean and Sanitize the Pump Assembly

For models with a pump assembly:

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Raise the pump assembly and lid out of the can or bowl; then operate the pump to remove any remaining product.
3. Place the lower end of the pump assembly in a bucket containing a mixture of hot water and liquid dish detergent.
4. Operate the pump until all product is expelled and water flows from the discharge tube. **DO NOT RECIRCULATE DIRTY WATER INTO BUCKET!**
5. Remove cup on bottom of pump and clean thoroughly.
6. Wash the lid and all surfaces of the pump using warm soapy water. A tube brush may be used to clean the pump body and discharge tube interior. Rinse all parts with clean hot water.
7. Reassemble bottom cup on pump.
8. Using a bucket, sanitize all parts with sanitizing solution, Gold Medal's Chlor-Tech (Item No. 1109) is recommended.
9. Place the lower end of pump into sanitizing solution. Pump sanitizing solution through the pump, and out of the container for a minimum of 15 to 20 strokes. **DO NOT RECIRCULATE USED SOLUTION INTO THE CONTAINER!**
10. Allow pump to air dry.



---

## Cleaning the Unit

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Empty the well contents and make sure to clean all pans/accessories in order to sanitize them before each use.
3. Wipe the outside of the unit with a soft, damp cloth and mild soap.

Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

**DO NOT** use oven cleaners or abrasive materials as they will damage parts of the machine.



# MAINTENANCE INSTRUCTIONS

	 <b>DANGER</b>
	<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 style="text-align: right; font-size: small;">008_051514</p>

	 <b>DANGER</b>
	<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 style="text-align: right; font-size: small;">014_020416</p>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 <b>CAUTION</b>
	<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 style="text-align: right; font-size: small;">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](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)

# Cabinet Exterior

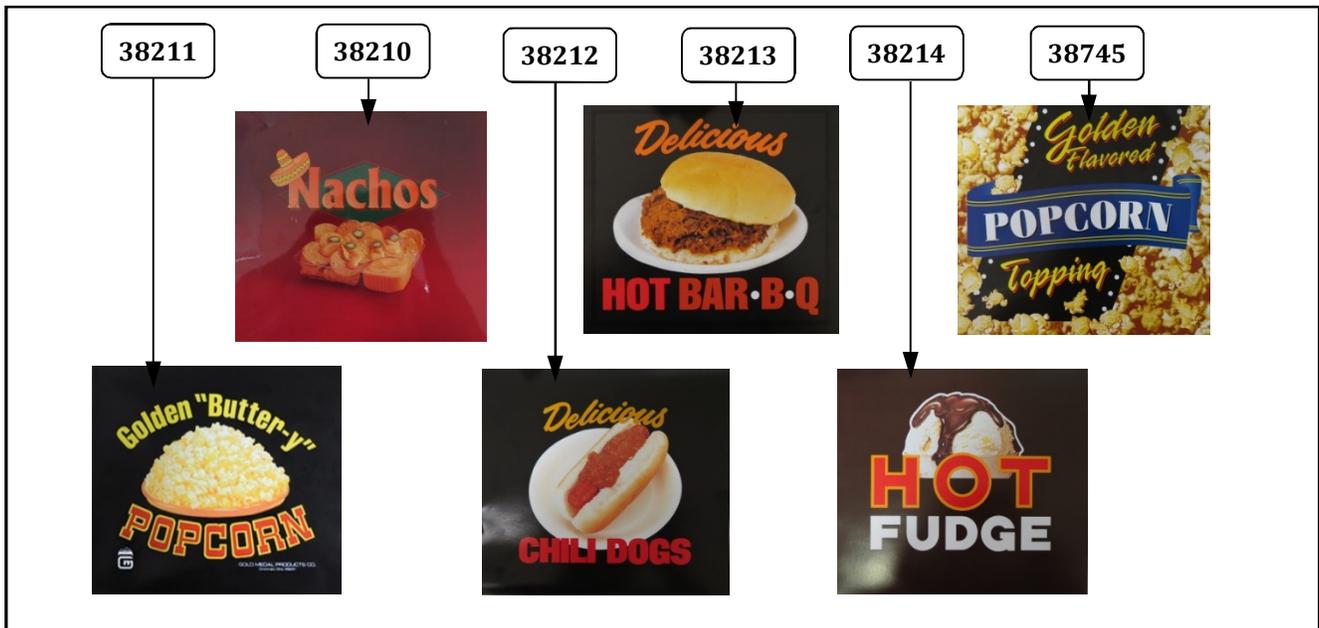




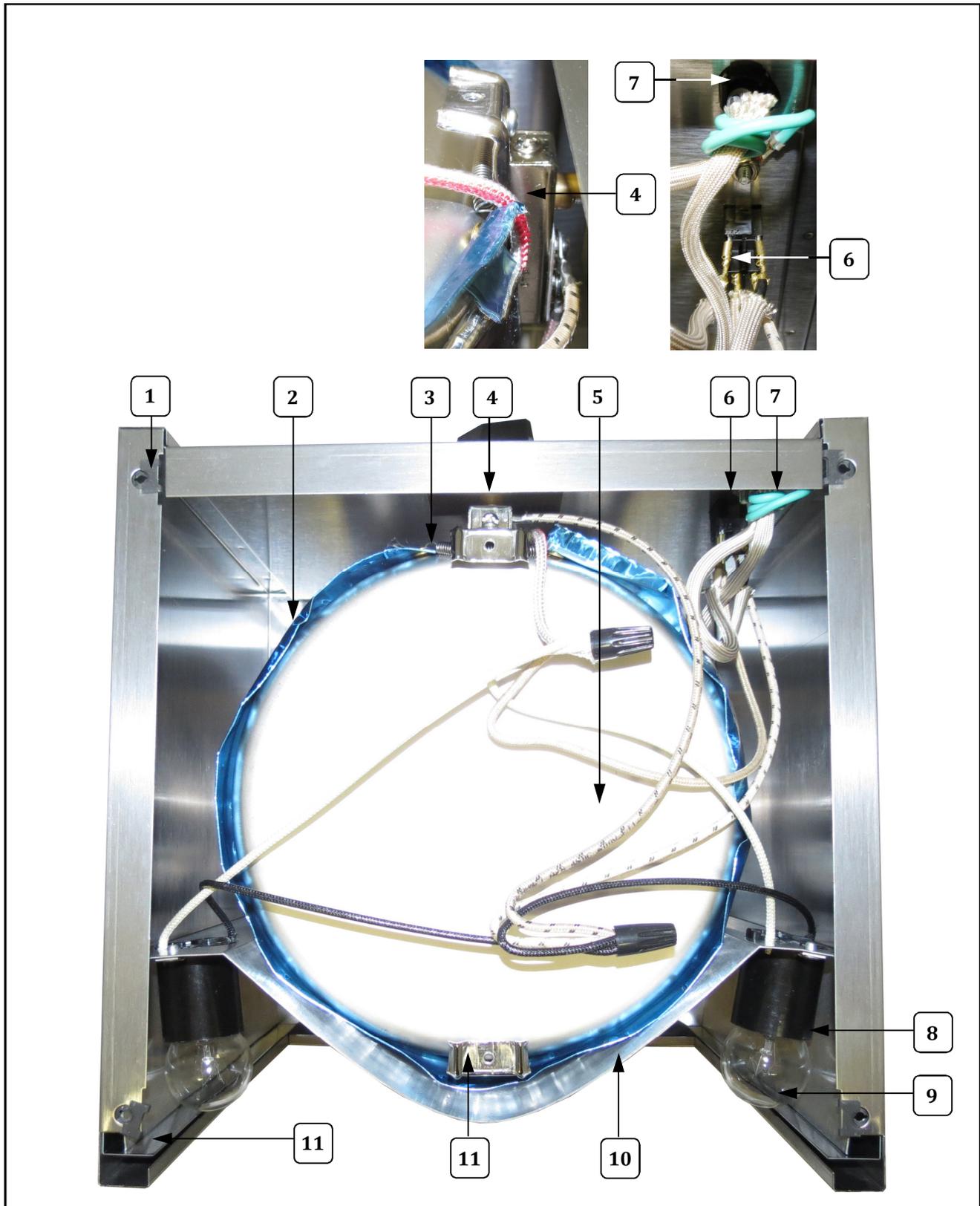
## Cabinet Exterior – Parts List

Item	Part Description	Qty.	Part Number					
			2200	2201	2205	2191	2195	2196
1	CABINET ASSEMBLY	1	38025	38025	38025	38025	38025	38025
2	FRONT SIGN	1	38214	38214	38212	38210	38745	38213
3	LEXAN SIGN COVER	1	38215	38215	38215	38215	38215	38215
4	ACRYLIC FRONT SIGN	1	38217	38217	38217	38217	38217	38217
5	KNOB HEAT CONTROL	1	87049	87049	87049	87049	87049	87049
6	DPST ROCKER SWITCH	1	42532	42532	42532	42532	42532	42532
7	STRAIN RELIEF	1	76026	76026	44073	76026	76026	76026
8	LEAD-IN CORD	1	22038	22038	22038	22038	22038	22038
9	WATER TANK ASSEMBLY	1	38029	38029	38029	38029	38029	38029
10	10-24 X 3/8 SLOT HWH T23	4	38085	38085	38085	38085	38085	38085
11	BOTTOM PLATE	1	38011	38011	38011	38011	38011	38011
12	SIGN RETAINER STRIP	1	38010	38010	38010	38010	38010	38010
13	RUBBER BUMPER/FOOT	4	87247	87247	87247	87247	87247	87247

Item	Part Description	Qty.	Part Number				
			2200EX	2201EX	2205EX	2191EX	2195EX
1	CABINET ASSEMBLY	1	38025	38025	38025	38025	38025
2	FRONT SIGN	1	38214	38214	38212	38210	38211
3	LEXAN SIGN COVER	1	38215	38215	38215	38215	38215
4	ACRYLIC FRONT SIGN	1	38217	38217	38217	38217	38217
5	KNOB HEAT CONTROL	1	87049	87049	87049	87049	87049
6	DPST ROCKER SWITCH	1	42532	42532	42532	42532	42532
7	STRAIN RELIEF	1	44073	44073	44073	44073	44073
8	LEAD-IN CORD	1	42369	42369	42369	42369	42369
9	WATER TANK ASSEMBLY	1	38029	38029	38029	38029	38029
10	10-24 X 3/8 SLOT HWH T23	4	38085	38085	38085	38085	38085
11	BOTTOM PLATE	1	38011	38011	38011	38011	38011
12	SIGN RETAINER STRIP	1	38010	38010	38010	38010	38010
13	RUBBER BUMPER/FOOT	4	87247	87247	87247	87247	87247



## Cabinet Interior





## Cabinet Interior – Parts List

Item	Part Description	Qty.	Part Number					
			2200	2201	2205	2191	2195	2196
1	#8-32 TINNEMAN FASTENER	4	47300	47300	47300	47300	47300	47300
2	HEAT ELEMENT	1	38012	38012	38012	38012	38012	38012
3	ELEMENT SPRING	2	38033	38033	38033	38033	38033	38033
4	210°F THERMOSTAT	1	38227	38227	38227	38227	38227	38227
5	WATER TANK ASSEMBLY	1	38029	38029	38029	38029	38029	38029
6	STRAIN RELIEF	1	76026	76026	44073	76026	76026	76026
7	DPST ROCKER SWITCH	1	42532	42532	42532	42532	42532	42532
8	INCANDESCENT LAMPHOLDER	2	75040	75040	75040	75040	75040	75040
9	LIGHT BULB CLEAR	2	47422	47422	47422	47422	47422	47422
10	BAFFLE	1	38044	38044	38044	38044	38044	38044
11	RETAINING CLIP	2	38030	38030	38030	38030	38030	38030
12	SIGN RETAINER ANGLE	2	38028	38028	38028	38028	38028	38028

Item	Part Description	Qty.	Part Number				
			2200EX	2201EX	2205EX	2191EX	2195EX
1	#8-32 TINNEMAN FASTENER	4	47300	47300	47300	47300	47300
2	HEAT ELEMENT	1	38074	38074	38074	38074	38074
3	ELEMENT SPRING	2	38033	38033	38033	38033	38033
4	210°F THERMOSTAT	1	38227	38227	38227	38227	38227
5	WATER TANK ASSEMBLY	1	38029	38029	38029	38029	38029
6	STRAIN RELIEF	1	44073	44073	44073	44073	44073
7	DPST ROCKER SWITCH	1	42532	42532	42532	42532	42532
8	INCANDESCENT LAMPHOLDER	2	75040	75040	75040	75040	75040
9	LIGHT BULB CLEAR	2	47422EX	47422EX	47422EX	47422EX	47422EX
10	BAFFLE	1	38044	38044	38044	38044	38044
11	RETAINING CLIP	2	38030	38030	38030	38030	38030
12	SIGN RETAINER ANGLE	2	38028	38028	38028	38028	38028

# Pump and Dipper





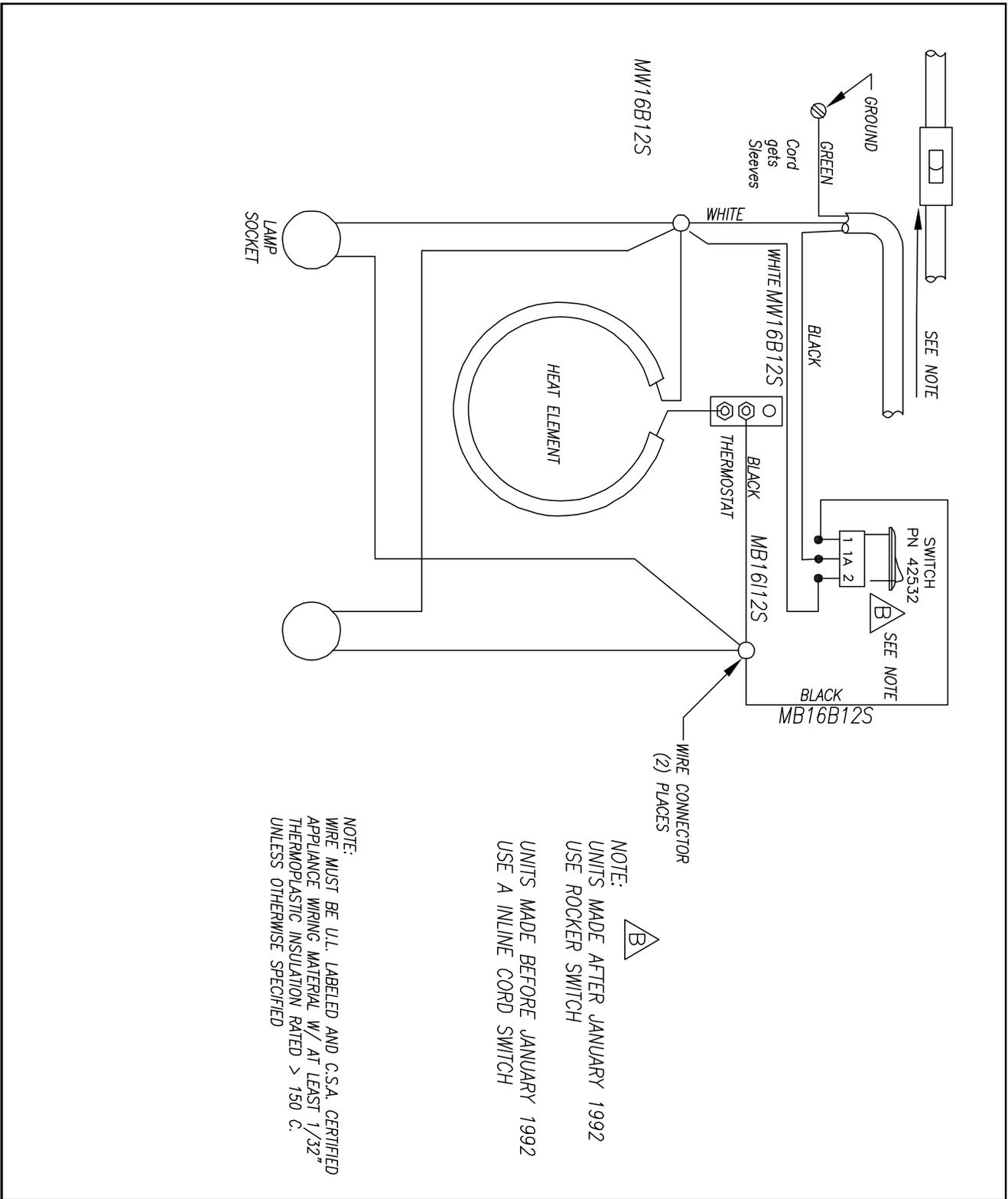
## Pump and Dipper – Parts List

Item	Part Description	Qty.	Part Number					
			2200	2201	2205	2191	2195	2196
1	PUMP ASSEMBLY	1		38018			38037	
1a	KNOB (for pump assembly)						38061	
2	133 OZ INSERT BOWL	1					2194	
3	BOWL PLATFORM 1 1/16 IN	1	38120		38120	38120	38120	38120
4	2 OZ DIPPER	1			38015	38015		38015
5	BOWL SPRING	1			38022	38022		38022
6	CAN HOLDER WITH SPRING	1			38540	38540		38540
7	LOCK RING	1			38031	38031		38031
8	LID ASSEMBLY WITH KNOB	1	38042		38042	38042		38042
9	KNOB LID	1	47120		47120	47120		47120
10	WIRE BASKET SPRING LOADED			38096				

Item	Part Description	Qty.	Part Number				
			2200EX	2201EX	2205EX	2191EX	2195EX
1	PUMP ASSEMBLY	1		38018			38037
1a	KNOB (for pump assembly)						38061
2	133 OZ INSERT BOWL	1					2194
3	BOWL PLATFORM 1 1/16 IN	1			38120	38120	38120
4	DIPPER	1	38129		38015	38015	
5	BOWL SPRING	1			38022	38022	
6	CAN HOLDER WITH SPRING	1			38540	38540	
7	LOCK RING	1	38031	38031	38031	38031	
8	LID ASSEMBLY WITH KNOB	1	38042		38042	38042	
9	KNOB LID	1	47120	47120	47120	47120	
10	WIRE BASKET SPRING LOADED	1	38096	38096			



# WIRING DIAGRAM





## 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<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

[gmpopcorn.com](http://gmpopcorn.com)

Phone: (800) 543-0862      Fax: (800) 542-1496  
(513) 769-7676              (513) 769-8500