

Part No. 36060
Revised APRIL 2008

5300, 5300CH, 5300EX , 5300FN NACHO CHEESE DISPENSER AND WARMER

Instruction Manual








 **GOLD MEDAL**®

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

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 model # 5300, 5300FN, 5300CH & 5300EX NACHO CHEESE DISPENSER.

You can be very proud of your NACHO CHEESE DISPENSER/ CHILI DISPENSER. In addition to being an attractive "eye catcher", it contains various engineering innovations which make it the leader in the industry. The exterior of the machine is designed and built-up to present an attractive appearance for many years.

INSTALLATION

CHECKING SHIPMENT

Unpack the shipping carton and check thoroughly for any damage which may have occurred in transit. Any claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Voltage for your warmer is 120 Volt, 60 Cycle, single phase. The 5300 BAG CHEESE DISPENSER will draw a maximum of 2.0 amps. (5300EX is 230 volts). Your electrician must furnish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself. The switches and controls which operate the warmer are located on the top front of the machine.

NOTE: These instructions apply to all machines manufactured after May 2006 and supercedes any sticker or wiring instructions you may have received. Failure to wire properly will void the warranty and can result in damage to the blower, heat element, lights, etc.

OPERATING INSTRUCTIONS CONTROLS AND THEIR FUNCTIONS

INSTALLATION

1. Plug power cord into 120 v outlet (230v for 5300EX)
2. Pre-heat the unit for approximately ONE hour. (with product)
3. Dispensing temperature for cheese is between 140 deg. F and 155 Deg. F

INITIAL SET-UP FOR PORTION CONTROL

Dispensing Volume

Note: the equipment is set with pre-set dispensing volumes levels, (manual, small , large) . The lowest switch is set to free-flow (manual), (as long as button is activated, unit will dispense product) All dip switches on circuit board for button one are set to off for this (manual) application.

The other 2 dip switch banks are set with times to dispense product.

Dispensing Temperature

The circuit board, has an adjustable temperature setting potentiometer located in the center of the Circuit Board.

To change Dispensing settings.

CHEESE/CHILI DISPENSER HAS THREE BUTTONS FOR DISPENSING PRE-SET AMOUNTS OF PRODUCT.

YOU CAN CHANGE EACH BUTTON'S DISPENSE AMOUNT BY FOLLOWING THE INSTRUCTIONS BELOW.

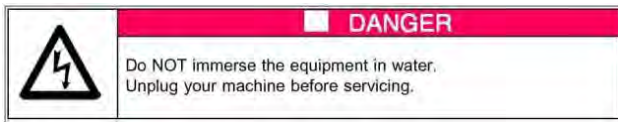
(ALSO FOUND IN THE OWNERS MANUAL)

STEP 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.

NOTE: THE DISPENSE TIME IN SECONDS.

REPEAT THIS STEP FOR UP TO 3 DIFFERENT SERVING AMOUNTS.

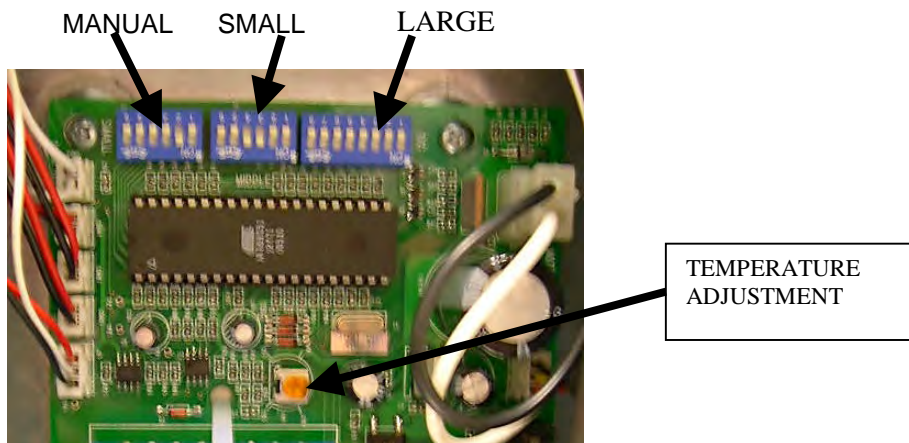
STEP 2 – UNPLUG THE WARMER.



REMOVE THE BACK PANEL (6 SCREWS)

LOCATE THE CIRCUIT BOARD, YOU WILL SEE THREE SWITCH BANKS:

- RIGHT SWITCH BANK (LARGE) (EIGHT SWITCH SETTINGS) CONTROLS THE YELLOW BUTTON
- MIDDLE BANK (MIDDLE) (SIX SWITCH SETTINGS) CONTROLS THE RED BUTTON
- LEFT SWITCH BANK (BIG) (SIX SWITCH SETTINGS) CONTROLS THE ORANGE BUTTON



STEP 3 – PUSH THE SWITCHES DOWN (ONE BANK AT A TIME) TO THE ON POSITION ACCORDING TO THE CHART BELOW:

SWITCH (NUMBER)	DISPENSE TIME (SECONDS)
1	1/2
2	1
3	2
4	4
5	8
6	16
7 (YELLOW ONLY)	32
8 (YELLOW ONLY)	64

EXAMPLE – FOR 9 SECONDS DISPENSE TIME FOR RED BUTTON, ON THE MIDDLE BANK OF SWITCHES, TURN ON SWITCHES #2 AND #5.

NOTE: FOR MANUAL OPERATION (PUSH/HOLD TO DISPENSE) PUT ALL SWITCHES IN THE OFF (UP) POSITION.

STEP 4 – REPLACE THE BACK PANEL. DO NOT OVERTIGHTEN SCREWS.

To change Dispensing Temperature

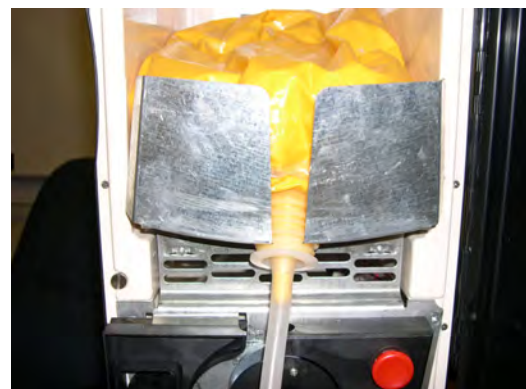
1. Un-plug unit
2. Remove – the 6 rear cover screws, and the cover.
3. Locate the circuit board in the bottom of the machine.
4. Locate the 140-155 deg, control in the center of the circuit board.
5. Rotate the pot, clockwise to increase the temperature, or counter clockwise to decrease the temperature.

PRODUCT INSTALLATION

1. Remove cap from bagged cheese, install new tube, make sure tube is securely seated into new bag of cheese.



2. Open door by pulling on the left side of the cabinet. Open tube clamp by rotating Cam Counterclockwise.
3. Place product on rack with spout and tube directed toward the front and downward through the opening.



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

5. Close tube clamp by rotating cam clockwise.



6. Close door.

PRODUCT REMOVAL

1. Open Door
2. Open Tube Clamp
3. Remove Tubing, by pulling from bottom up.
4. Remove empty product bag and tube from the bag cheese dispenser.

CAUTION

Surfaces on this unit are **EXTREMELY HOT** during operation, care should be taken when operating this unit.

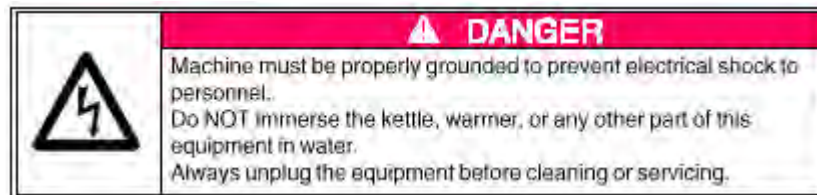
DAILY OPERATION

Check the power cord to insure the unit is plugged into a proper outlet.

Operating Guidelines

Disconnect power to unit with the switch set to the OFF position at the end of each day.
Do not leave unit operating unattended

CARE AND CLEANING



Cleaning Guidelines


The plastic exterior of the Cheese Dispenser is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. NEVER USE ABRASIVES.


- Turn power switch to the OFF position. Disconnect the unit from power source.
- After unit cools slide out the tray, and clean. Replace tray.
- Wipe exterior surface of unit.
- Wipe interior areas of the unit, confirm the unit is cool and unplugged.


WARNING

- DO NOT IMMERSE UNIT IN WATER
- DO NOT HOSE DOWN UNIT OR THE COUNTER THE UNIT IS ON.
- KEEP AWAY FROM RUNNING WATER

MAINTENANCE INSTRUCTIONS

	⚠ 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.
---	--

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

	⚡ DANGER Do NOT immerse the equipment in water. Unplug your machine before servicing.
---	--

MAINTENANCE PROCEDURES

Cleaning Air Intake (weekly)

1. Disconnect Unit from Power supply
2. Position unit onto back panel.
3. Use a vacuum cleaner and or a damp cloth to clean air intake.
4. Position unit for normal operation and reconnect to power source.

TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	SOLUTION
Nothing is working	Electrical Failure	Check plug is secure in outlet Check outlet for power. Check Circuit Breakers
Door will not close	Clamp Open Tray not fully inserted	Close Clamp Install tray correctly
No Product Dispensing	Out of product	Replace empty bag
Product is leaking	Clamp not fully closed Tube loose from spout	Close Clamp Check tube
Tube not reaching bottom of clamp	Spout not seated in receptacle	Seat spout in receptacle
Product is cold	Dispenser door left open No Electricity	Close Door Check Power
Excess product remain in bag	Spout not seated in receptacle Folds in Bag	Seat Spout Lay bag flat in tray

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 and machine serial number (located on the machine nameplate) with your order.
1. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

or, place orders at:

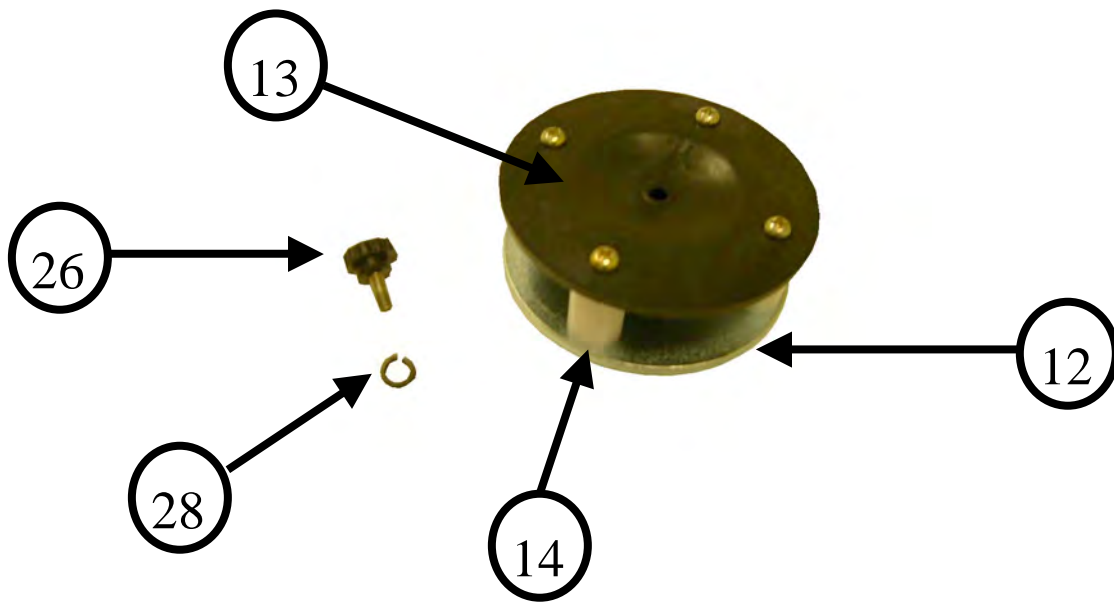
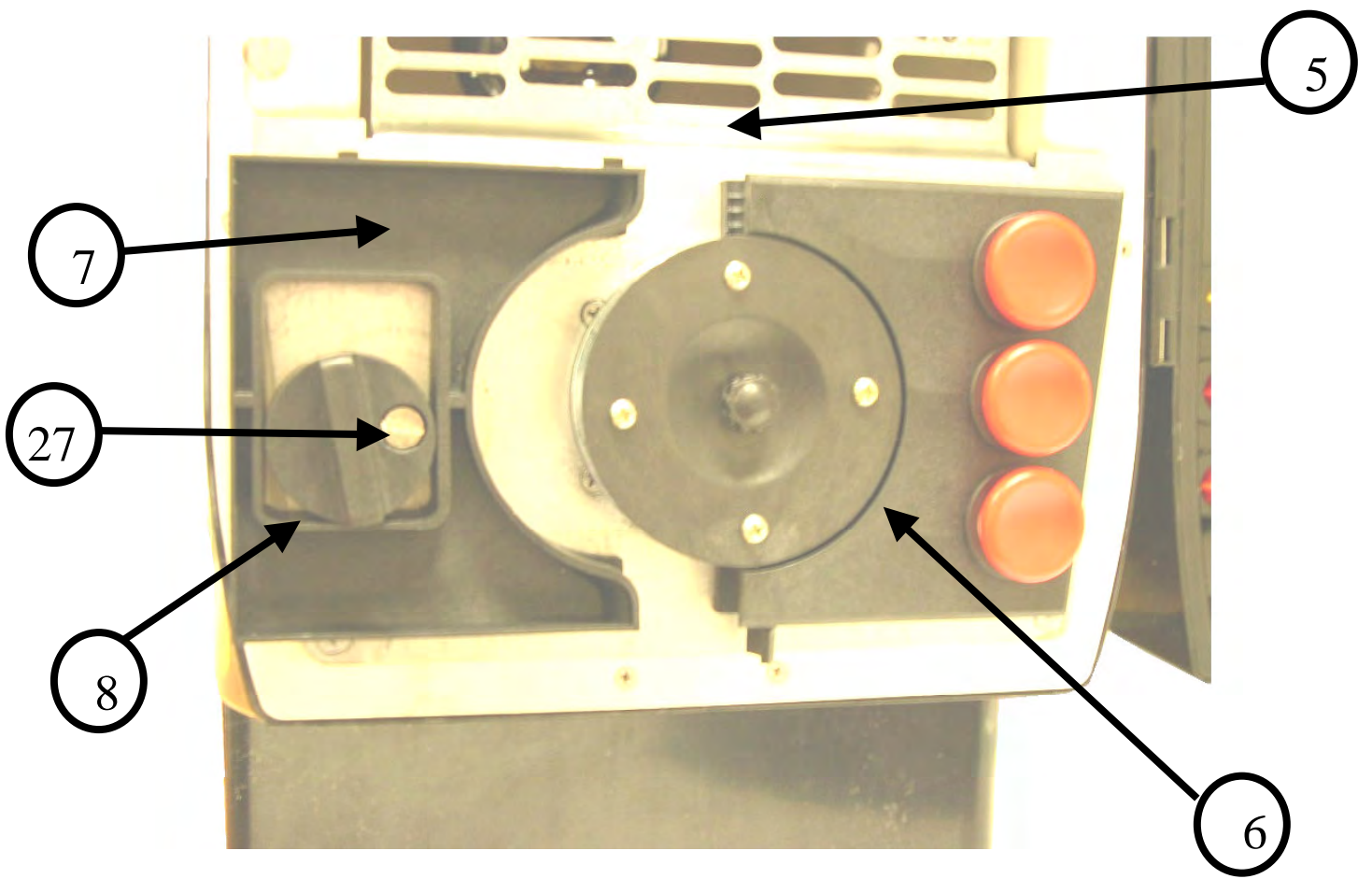
(513) 769-7676
(800) 543-0862
Fax: (513) 769-8500

PARTS LIST – 5300 NACHO CHEESE DISPENSER

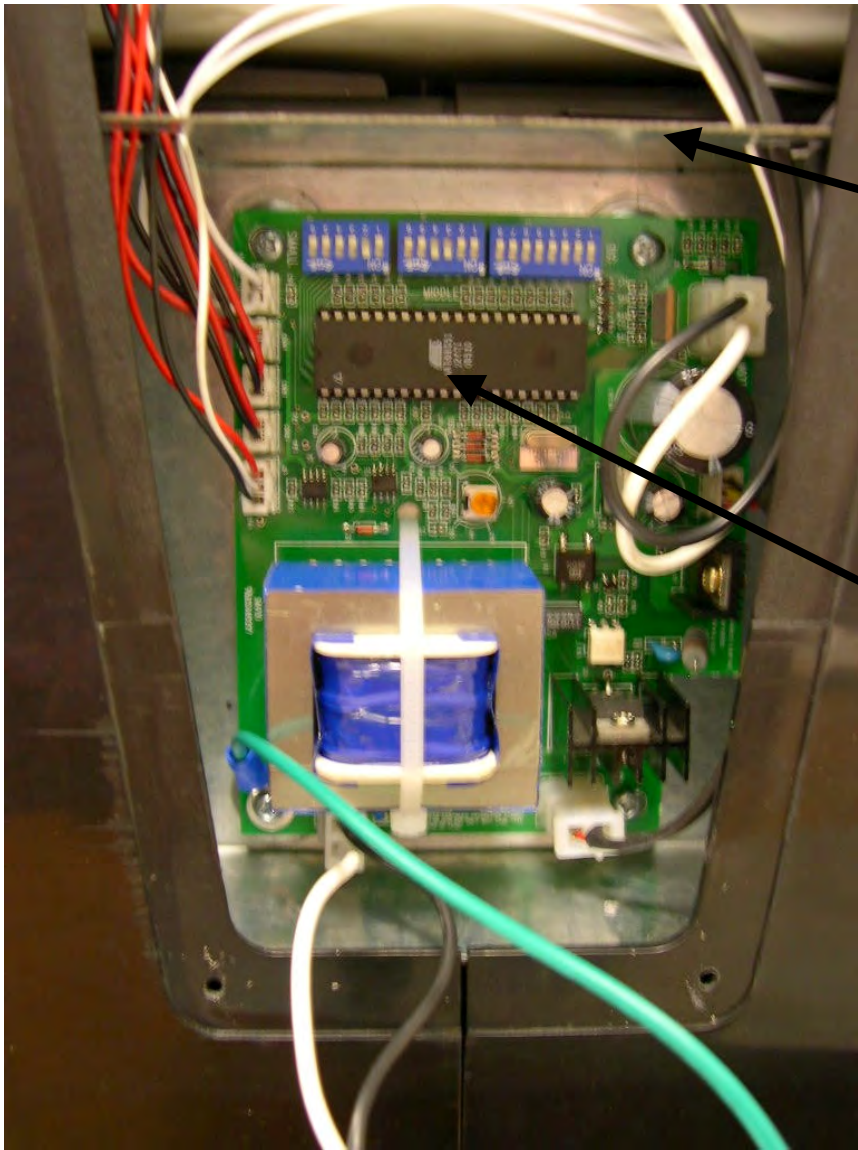
Model # **5300**

Item No.	Part No.	Description	Quantity
1	36025	PCBA MOUNT BOX	1
2	36026	REAR ACCESS PANEL	1
3	36027	BAG CHEESE TRAY	1
4	36028	BAG SUPPORT	1
5	36029	SWITCH MOUNT PANEL	1
6	36030	PUMP BLOCK RIGHT SWITCH	1
7	36031	PUMP BLOCK LEFT	1
8	36032	PUMP CAM LOCK	1
9	36033OR	BUTTON - ORANGE	1
10	36033RD	BUTTON - RED	1
11	36033YL	BUTTON - YELLOW	1
12	36034	PUMP DRIVE PLATE METAL	1
13	36036	PUMP FRONT COVER PLATE	1
14	36037	PUMP ROLLER	4
	36038	SWITCH	3
	36040	RUBBER FEET	4
15	36043	MOTOR	1
	36045	MOTOR WIRE HARNESS	1
16	36046	BLOWER - FAN	1
17	36047	HEATER ASSEMBLY	1
18	36048	PCBA MASTER BOARD 36048EX FOR 5300EX	1
19	36049	PCBA TEMPERATURE SENSOR (NOT SHOWN)	1
20	36051	DECAL HOUSING LEFT (NOT SHOWN)	1
21	36052	DECAL HOUSING RIGHT	1
22	36053	DECAL BOTTOM PANEL	1
23	36054	DECAL DOOR	1
24	36055	DECAL REAR PANEL	1
	36056	DECAL NAME PLATE AND UL	1
	36057	DECAL CAUTION	1
25	N/A	N/A	1
	36060	MANUAL 5300 NACHO CHEESE	1
	42373	IEC SNAP IN RECEPTICAL (230V ONLY)	1
	42386	IEC POWER CORD 2 PRG W GR (230V ONLY)	1
26	77122	THUMB SCREW NACHO PUMP	1
27	77125	SLOTTED CAM SCREW	1
28	77130	WASHER - SPRING - M3	2
29	36042	MAGNET DOOR	2
30	22038	POWER CORD	1



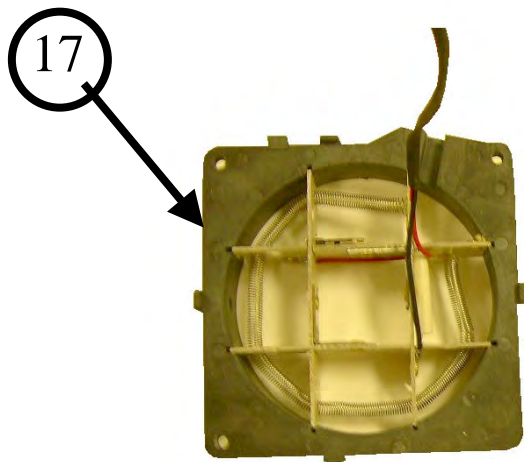






1

18



17



16

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
10700 Medallion Drive
Cincinnati, Ohio 45241-4807 USA
www.gmpopcorn.com
Phone: 1-800-543-0862
Fax: 1-800-542-1496