

Nacho Cheese
Dispenser

GS1555

USER MANUAL



GS1555







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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 www.nemcofoodequip.com or call 800.782.6761.</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

INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking, check thoroughly for any damage which may have occurred in shipment. Purchaser should make claim directly to carrier for any damages to merchandise that occur in transit. 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 contact Global Solutions, 301 Meuse Argonne Hicksville, OH 43526, 800.782.6761, or go to www.nemcofoodequip.com.

Items Included with this Unit

- Manual and Warranty Registration Card
- Unit Decals (if applicable)

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. If decals need to be installed, reference the Decal Installation section.
4. 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:

GS1555: 120 V~, 1.9A, 225 Watts, 60 Hz.

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	<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>

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 Global Solutions' 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.

	 CAUTION
	<p>If the supply cord is damaged, it must be replaced by Global Solutions, its service agent or similarly qualified persons in order to avoid a hazard.</p> <p>039 080614</p>

Decal Installation

Follow the instructions below to install decals packed separately for a Nacho Cheese Dispenser (if applicable). Unit must be off, unplugged, and allowed to cool before attempting installation. General images are shown for reference purposes only (decals may vary by unit).

Items Needed for Installation:

- Set of Decals - for door, right and left panels, rear panel, and bottom panel (if applicable).
- Watchdog Glass Cleaner or a **non-ammonia** type glass cleaner.
- Plastic squeegee, medium size applicator (type used for Bondo® filler).

Decal Location



Decal Installation

For best results, **check decal alignment often** during installation.

Step 1: Hold decal up to mounting surface to determine decal placement.

Step 2: Apply glass cleaner to “wet” the surface where decal is to be placed (Figure A). **Do not wipe the glass cleaner off.**



Figure A

Step 3: Peel paper backing down from top few inches of decal (Figure B). **Do not remove the entire paper backing all at once.**

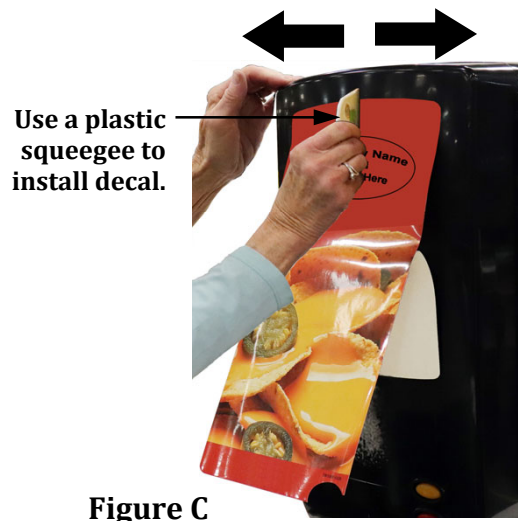
Align decal at the top, then place on unit.



Step 4: Use a plastic squeegee to press top of decal to unit. Rub squeegee back and forth across the decal to work any trapped air bubbles and excess spray toward the outer edges (Figure C). This helps the decal cling to the unit.

CHECK ALIGNMENT OFTEN – if decal must be repositioned, carefully peel a **small portion** upwards, then adjust as needed.

If the decal has set for several minutes and does not slide easily, attempting to remove it may damage the decal.



Step 5: To continue, hold top of decal in place, then peel down more paper backing and repeat the procedure until the entire decal is installed. Wipe off excess glass cleaner.

Step 6: Repeat installation steps for remaining decals. To install left and right decals, the unit should be placed on its side, and braced against a wall, or held to prevent tipping.

Units with an IEC Plug: The Rear Panel Decal must be “cut to fit” above the plug (Figure D).

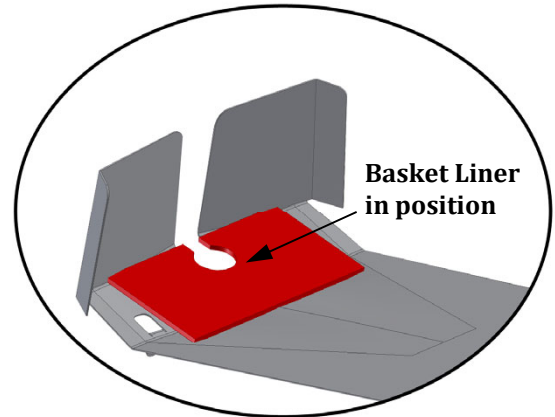


Product Installation and Removal

The dispenser is equipped with a Bag Support Tray to hold the bag of cheese in use, and an upper Cheese Bag Tray to hold a bag of cheese for pre-warming.

Add a Basket Liner to each Bag Support Tray opening to provide cushion/support for a product bag with the small cap. Follow the instructions below to install the liner and insert product for use. **CAUTION:** Bag Support Tray may be hot when changing the product.

Basket Liner Installation

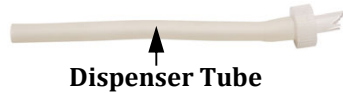


Inside view of Bag Support Tray

Step 1. Open the cabinet door and locate the Bag Support Tray.

Step 2. Position the Basket Liner in bag support opening as shown.

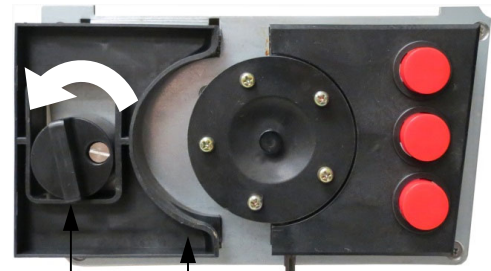
Product Installation



Step 1: Pull ring to remove fitting cover from product bag. Use a new dispenser tube for each bag.



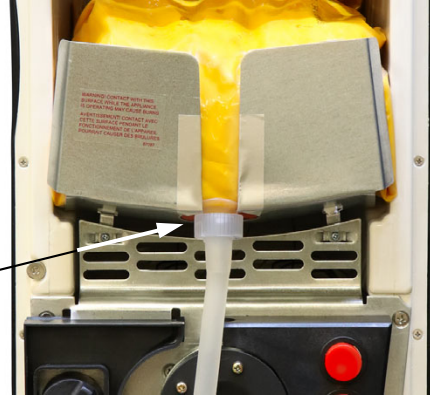
Step 2: The dispenser tube will pierce the inner seal of the bag when installed. Make sure the cap is securely threaded onto the bag fitting.



Step 3: Open the front door of the dispenser. Open the tube clamp by turning the cam counterclockwise.

Step 4: Remove the Upper Cheese Bag Tray. Place the product in support tray with spout and tube directed toward the front, and downward through the tray opening.

Basket Liner must be in position (for product bag with a small cap).



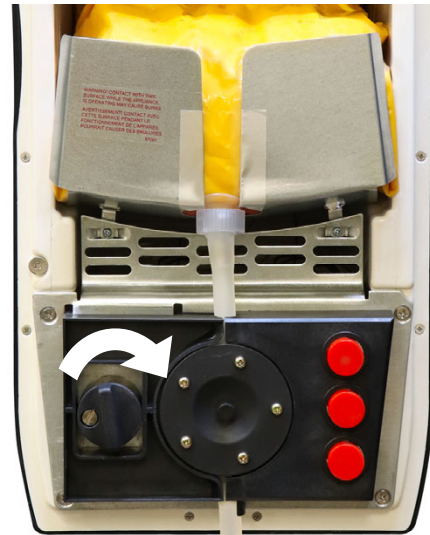
Step 5: Guide the tube through the pump slot from top to bottom.



Step 6: Close the tube clamp by turning the cam clockwise. Place the upper bag tray back in the unit and close the dispenser door.

Product Removal:

1. Open the front door of the unit.
2. Open Tube Clamp (see Step 3).
3. Remove tubing, by pulling from the bottom up.
4. Remove product bag and tube from the cheese dispenser. Reuse the basket liner for the next bag of cheese.



OPERATING INSTRUCTIONS

Controls and Their Functions

POWER SWITCH – Turns the unit ON/OFF.

THERMOMETER – Displays interior cabinet temperature. The unit is factory set to a default temperature level for warming the product. To change the temperature setting, have qualified service personnel reference the Master Board Settings, in the Maintenance section of this manual.

DISPENSER BUTTONS – The unit is factory set with three dispensing volume levels (manual, small, and large). To change dispense volume settings, have qualified service personnel reference the Master Board Settings, in the Maintenance section of this manual.

Orange Button – set to MANUAL (free-flow), as long as button is activated the unit will dispense product.

Red Button - SMALL portion (factory set to dispense for 4 seconds).

Yellow Button - LARGE portion (factory set to dispense for 8 seconds).





Operating Instructions



1. Turn Power Switch ON.
2. Pre-heat unit with product inside for approximately one hour (reference Product Installation section).

Dispensing temperature for cheese is between 140°F and 155°F.

3. Put a tray in position to receive the cheese, and press the dispense button for desired amount of product.

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.



Cleaning Guidelines



1. Turn Power Switch OFF, unplug the unit, and allow it to cool before cleaning.
2. Remove cheese bag and tube.
3. Clean tray (slide tray out to remove it for cleaning).
4. Wipe interior and exterior surfaces of unit with a clean, slightly damp cloth. NEVER USE ABRASIVES on this unit.
Note: Periodically, use a vacuum cleaner and or a damp cloth to clean the air intake as needed.
5. Remove the pump head assembly (by removing the thumb screw) and wipe clean; reattach the pump head assembly.
6. Reinsert the clean, dry tray for use.


Troubleshooting



Issue	Possible Cause	Solution
Unit Not Working	A. Power to Unit	A. Make sure the unit is securely plugged into the wall outlet. Units with an IEC power cord, make sure cord is securely plugged into unit. Check the outlet for power. Check the circuit breaker for the wall outlet.
Door Will Not Close	A. Clamp Open B. Tray Not Fully Inserted	A. Close clamp. B. Install tray correctly.
Product Does Not Dispense	A. Product Empty	A. Replace empty bag.
Product is Leaking	A. Clamp Not Fully Closed B. Tube Loose from Spout	A. Close clamp. B. Check tube; be sure it is securely seated into bag (reference Product Installation section).
Tube Not Reaching Bottom of Clamp	A. Spout not seated correctly in Bag Support Tray	A. Seat the bag spout in the Bag Support Tray correctly (reference Product Installation section).
Product is Cold	A. Dispenser door left open; also see Power to Unit	A. Keep door closed.
Excess Product Remains in Bag	A. Bag spout not seated correctly in Bag Support Tray B. Folds in Bag	A. Seat the bag spout in the Bag Support Tray correctly (reference Product Installation section). B. Lay bag flat in tray.

MAINTENANCE INSTRUCTIONS

	 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>

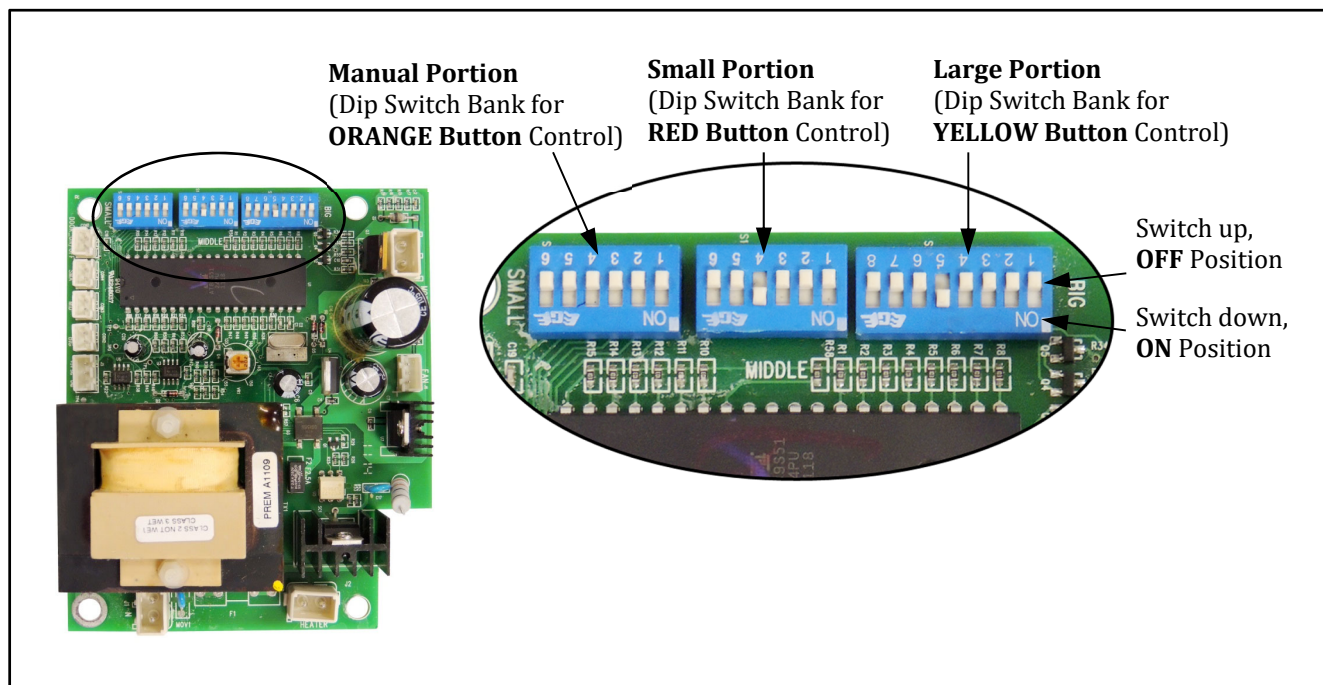
	 DANGER
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	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 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>

Master Board Settings

This section describes how to change the settings for the dispense volume and temperature. The Master Board Settings must be changed by qualified service personnel only.



Change Dispensing Volume

The Dispenser has three buttons for dispensing pre-set amounts of product. Follow the instructions below to change each button's dispense amount.

1. Dispense product into a serving container or measuring cup using the bottom (Orange) button. This button is factory set 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. Turn Power Switch OFF, unplug unit, and allow it to cool.
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.

- Set the desired time for any button following the chart below:

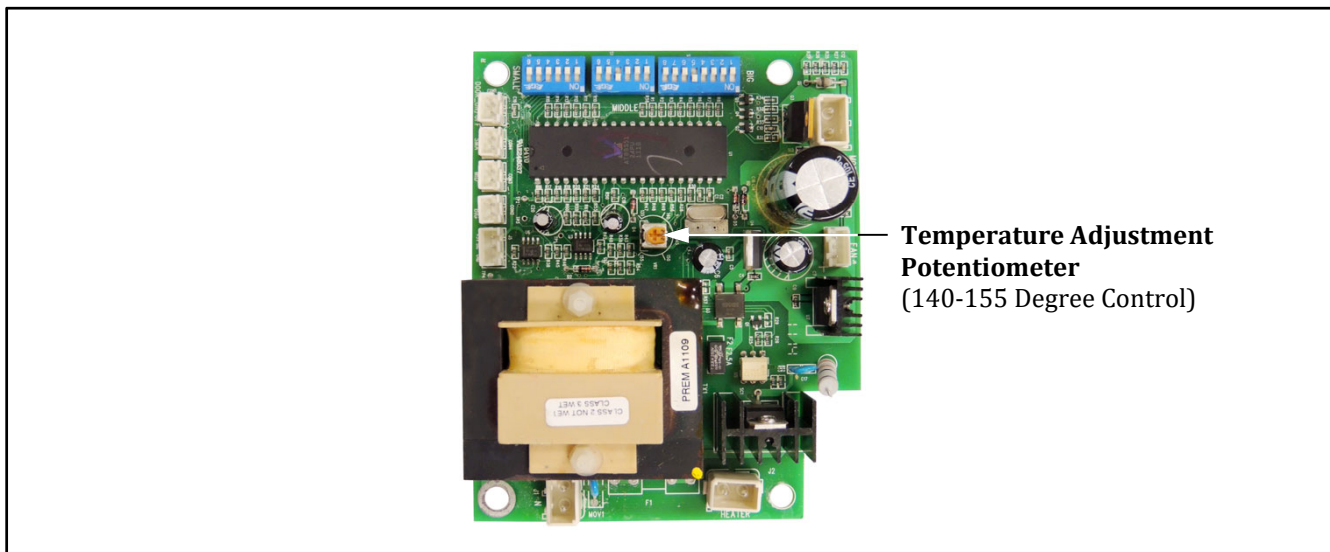
Switch Number	Dispense Time
1	½ Second
2	1 Second
3	2 Seconds
4	4 Seconds
5	8 Seconds
6	16 Seconds
7 (Yellow Only)	32 Seconds
8 (Yellow Only)	64 Seconds

Example: Set RED Button to dispense for 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.

- For manual dispense, put all switches in the up (OFF) position.
- Replace the rear access panel before operation (DO NOT over tighten the screws).

Change Dispensing Temperature

The Master Board has an adjustable temperature setting potentiometer located in the center of the circuit board. To change the temperature setting, follow the steps below.



- Turn Power Switch OFF, unplug unit, and allow it to cool.
- Remove the rear access panel and locate the Master Board pictured above.
- Locate the Temperature Adjustment Potentiometer in the center of the Master Board.
- Rotate the potentiometer clockwise to increase the temperature, or counter-clockwise to decrease the temperature.
- Replace the rear access panel before operation (DO NOT over tighten the screws).

ORDERING SPARE PARTS

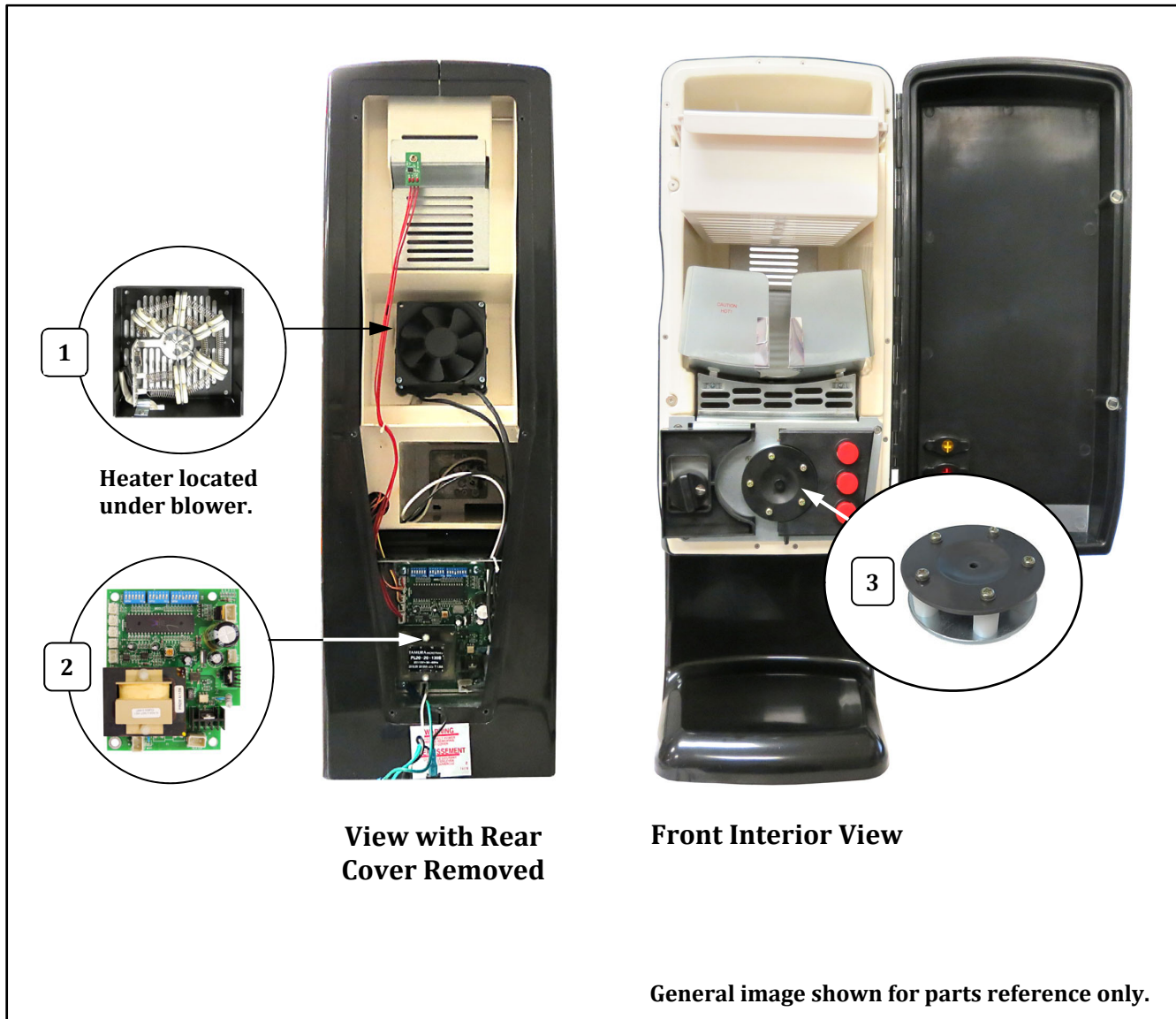
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. Place orders by phone or online:

Phone: 800.782.6761

Fax: 419.542.6690

Web Page: www.nemcofoodequip.com

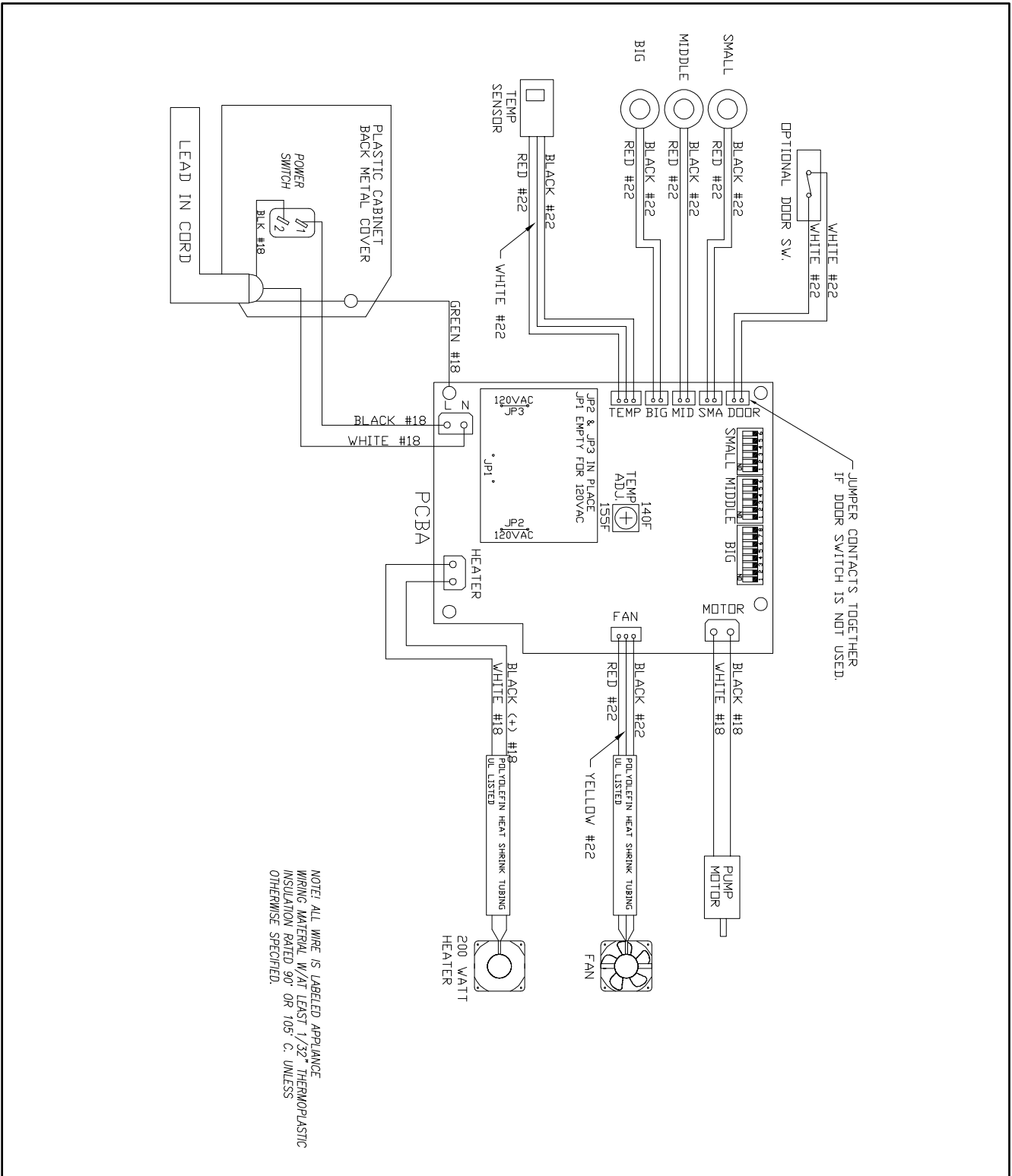
Parts View



Item	Part Description	Part Number
		GS1555
1	HEATER ASSEMBLY	10400
2	PCBA MASTER BOARD	10401
3	PUMP HEAD ASSY 5 ROLLER	10402
	MANUAL	10430

Wiring Diagram

Model No. GS1555



PRODUCT WARRANTY

Except as otherwise provided below, Nemco Food Equipment, Ltd. ("Nemco") warrants, to the original user, its electrical/pneumatic products (other than blades and light bulbs) to be free of electrical and mechanical defects in material and workmanship under "normal use" (defined below) for the shorter of the following periods: (a) one (1) year from the date placed in service by the original user, or (b) 18 months from the date of shipment from its factory. Nemco also warrants its food preparation products (other than blades) to be free of mechanical defects in material and workmanship under normal use for two (2) years from the date placed in service by the original user. In addition, Nemco warrants its Global Solutions food preparation and electrical products (other than blades) to be free of mechanical defects in material and workmanship under normal use for one (1) year from the date placed in service by the original user. The warranty provided for herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty, shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco's sole discretion. This warranty does not cover products used outside the United States, or damages caused by accident, misuse, negligence of any person other than Nemco, current or voltage other than stated on the appliance, fire, flood or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, "normal use" shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco's authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska and Hawaii.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABLE, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO'S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON'S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO, AND NEMCO'S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OF CONTRACT, WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO'S OPTION, REFUNDING THE PURCHASE PRICE THEREFOR. IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR DAMAGES IN AN AMOUNT EXCEEDING THE PURCHASE PRICE OF THE PRODUCT, NOR SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES. Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim shall be forever barred.

NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE GRID OR GRID COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A GRID OR GRID COATING CLAIM IS WARRANTED.

NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE ROLLERS OR ROLLER COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A ROLLER OR ROLLER COATING CLAIM IS WARRANTED.

NOTE: PLEASE REVIEW YOUR PRODUCT MANUAL FOR SPECIFIC WATER REQUIREMENTS. DISTILLED OR TREATED WATER MAY BE REQUIRED. PRODUCT FAILURE DUE TO SEDIMENT AND LIME BUILDUP IS NOT COVERED UNDER WARRANTY.

PRODUCT SERVICE

Nemco has a staffed service department, and we believe prompt service is extremely important to our customers. Therefore, we request all product service inquiries be handled in the following manner:

- (1) The end user should call Nemco Customer Service with the company name, address, phone number, model number, serial number (if applicable), Nemco Sales Order number or Dealer Purchase Order number and the nature of the problem (the "Claim Information").
- (2) The Nemco Customer Service Department will decide on the most appropriate course of action. If Nemco determines that it must inspect a product, the following procedure will be followed:

The end user will obtain a Return Goods Authorization number from Nemco Customer Service to return the product to Nemco for inspection. Please be sure to use this number on the box and on paperwork sent with the unit. Return the unit to Nemco. The Nemco Service Department will determine if the problem is covered by the foregoing warranty. If so, Nemco will repair the unit and return it to the end user. If the unit is determined not to be covered by the foregoing warranty, the dealer will be contacted to determine the next course of action. If the unit weighs less than 70 lbs., it will be considered a carry-in warranty. The service agent performing the service must call Nemco Customer Service to obtain a Service Authorization number and provide the Claim Information. If the unit weighs 70 lbs. or more, it will be considered an on-site warranty, and the service agent performing the service must call Nemco Customer Service to obtain a Service Authorization number and provide the Claim Information.

TERMS & CONDITIONS

- No merchandise shall be returned without prior written authorization.
- All returned merchandise must be unused, in original carton and shipped prepaid.
- All returned merchandise is subject to a 25% restocking charge.
- No returns will be accepted after 90 days of shipping date.
- Purchaser should make claim directly to carrier for any damages to merchandise that occur in transit.
- This Price List supersedes all previous price lists.
- Orders with an invoice value of \$2,100 net or more will be shipped freight prepaid to one destination in the continental United States.
- Terms are COD, CIA or Net 30 days with approved credit.
- Buyer shall pay all applicable federal, state and municipal sales or use tax.
- No minimum order charge.
- Prices subject to change without notification.



nemco® | FOOD EQUIPMENT



MODEL NUMBER CROSS REFERENCE

Global Solutions	Gold Medal Products Co.
GS1555	5300-00-015

Approvals / Listings for Global Solutions Nacho Cheese Dispenser:

Our Nacho Cheese Dispensers are manufactured to Global Solutions (a Nemco Food Equipment Company) specifications by Gold Medal Products Co., USA.

Unit is UL Listed for US and Canada, and UL Sanitation approved.

The above mentioned certifications are listed under the unit manufacturer, Gold Medal Products Co.