

Hot Fudge Warmer

GS1560

USER MANUAL



GS1560







Table of Contents



SAFETY PRECAUTIONS	3
INSTALLATION INSTRUCTIONS	5
Inspection of Shipment	5
Manual	5
Setup.....	5
Electrical Requirements	5
Before You Plug In Machine	6
OPERATING INSTRUCTIONS	7
Controls and Their Functions.....	7
Operating Instructions	7
Care and Cleaning	8
Clean and Sanitize the Pump Assembly	8
Cleaning the Unit.....	9
MAINTENANCE INSTRUCTIONS	10
ORDERING SPARE PARTS.....	11
Parts View.....	12
Wiring Diagram	13
Model No. GS1560	13
PRODUCT WARRANTY	14
PRODUCT SERVICE.....	14
TERMS & CONDITIONS.....	14


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
	<p>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.</p> <p>012_010914</p>

	 WARNING
	<p>This machine is NOT to be operated by minors.</p> <p>007_010914</p>

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.

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.

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).

Electrical Requirements

The following power supply must be provided:

GS1560: 120 V~, 2.7 A, 320 W, 60 Hz

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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.

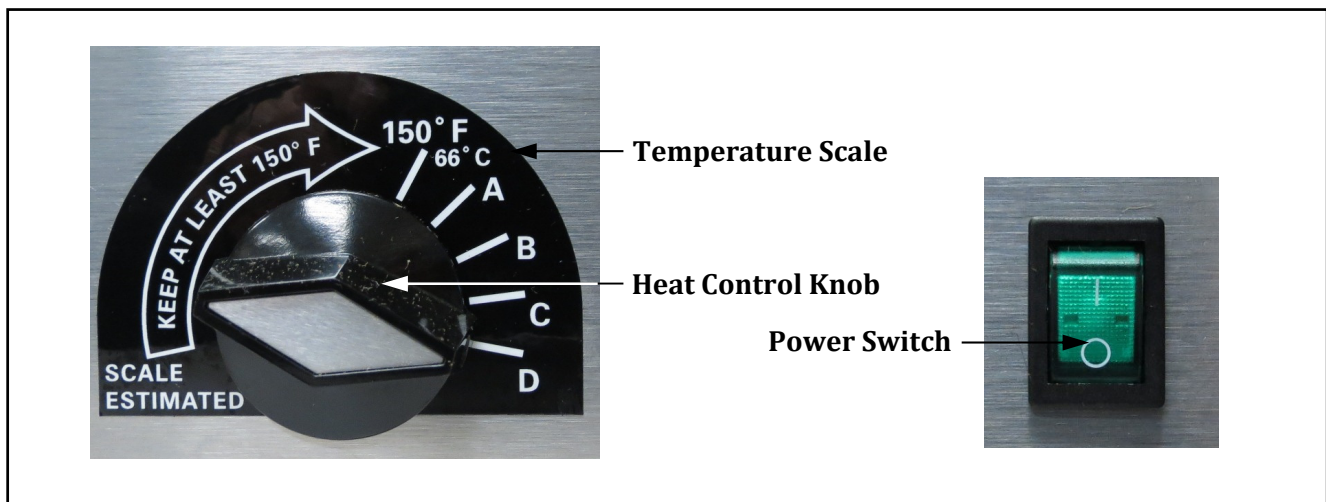
Before You Plug In Machine

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.



OPERATING INSTRUCTIONS

Controls and Their Functions



Operating Instructions


1. Place platform (can holder/bowl spring, if provided) in water tank.
2. 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.
3. 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.
4. Place lock ring or pump over container, press down and turn until it locks into unit.
5. Turn the power switch ON.
6. 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.

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

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

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. 025_111616

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

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.
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 Watchdog Stainless Cleaner.



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

MAINTENANCE INSTRUCTIONS

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	 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>

ORDERING SPARE PARTS

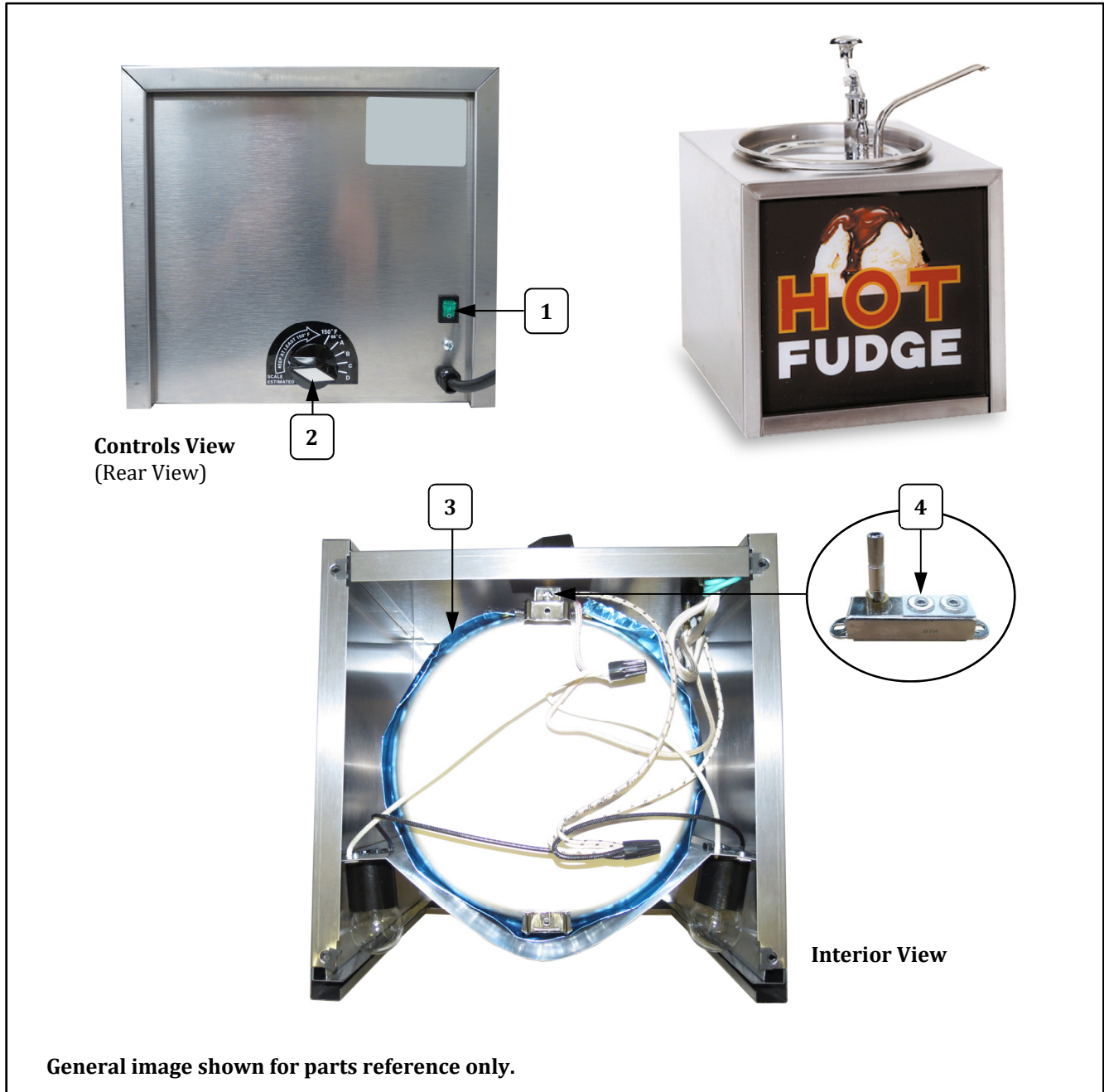
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. 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

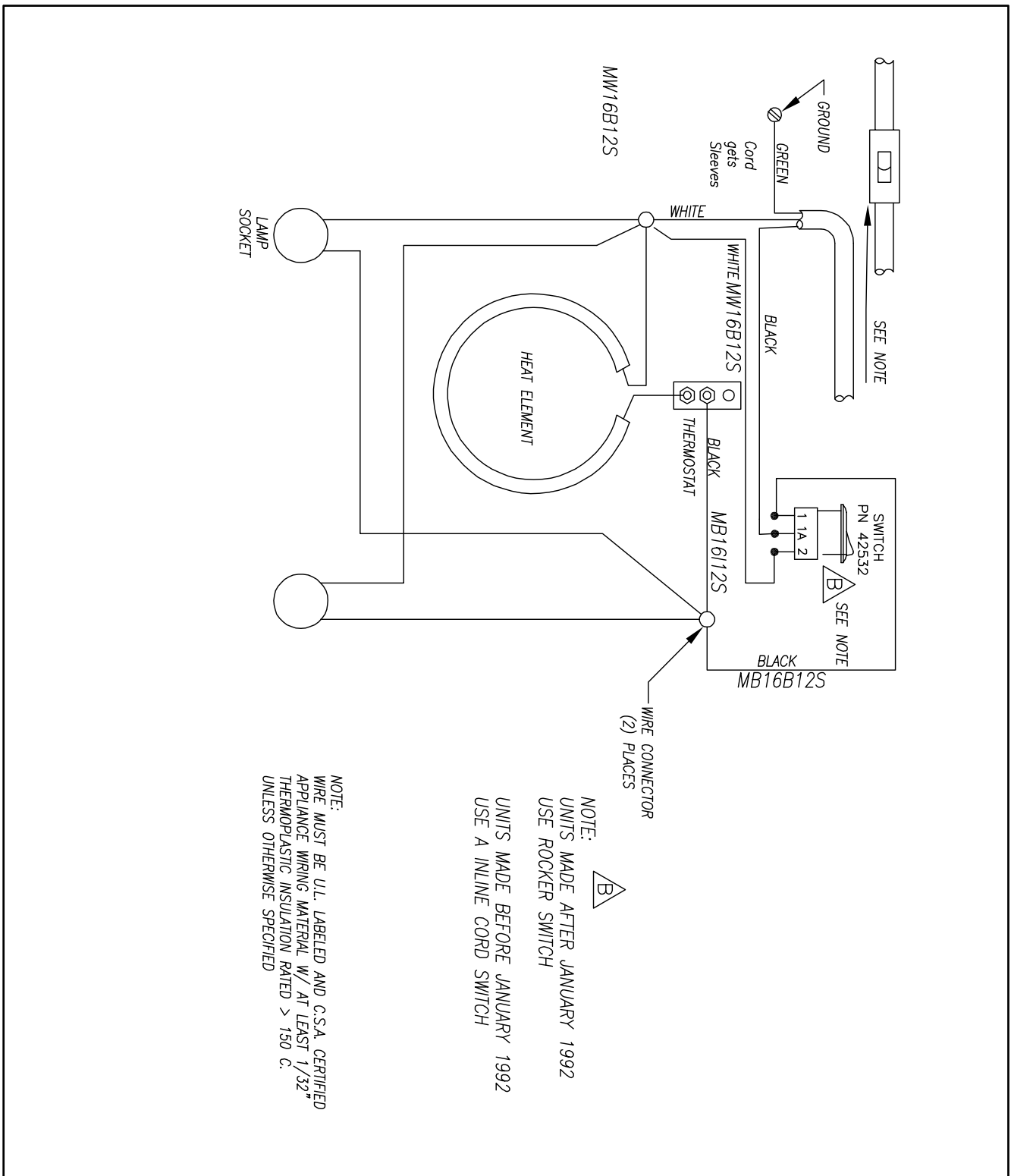
Parts View



Item	Part Description	Part Number
		GS1560
1	ROCKER SWITCH	10411
2	HEAT CONTROL KNOB	10427
3	HEAT ELEMENT	10425
4	THERMOSTAT	10426
	MANUAL	10433

Wiring Diagram

Model No. GS1560



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.

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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.



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301 Meuse Argonne Hicksville, OH 43526 • P:800.782.6761 • F:419.542.6690

Visit us at www.nemcofoodequip.com for more information



MODEL NUMBER CROSS REFERENCE

Global Solutions	Gold Medal Products Co.
GS1560	2201-00-015

Approvals / Listings for Global Solutions Hot Fudge Warmers:

Our hot fudge warmers are manufactured to Global Solutions (a Nemco Food Equipment Company) specifications by Gold Medal Products Co., USA.

Unit is UL Listed, and NSF approved.

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