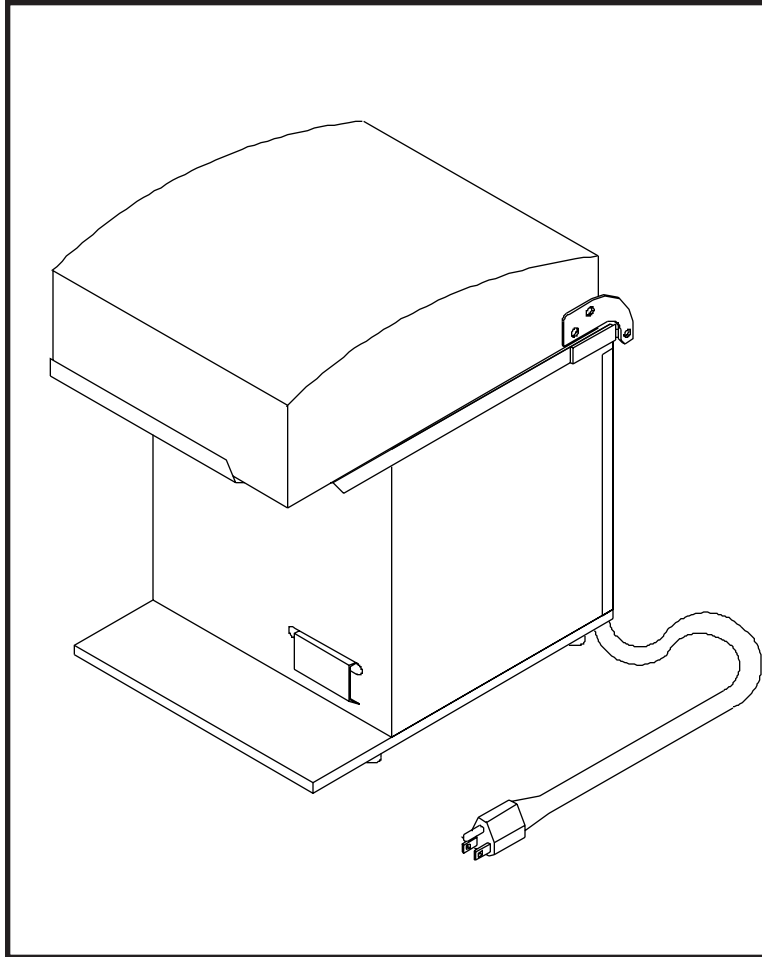


Automatic Butter Dispenser

Part No. 38642
Revised June 1996

Instruction Manual

Model #2395
and #2395LS





 **GOLD MEDAL**®


FUNFOOD EQUIPMENT & SUPPLIES


Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	⚠ CAUTION
	This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment.

	⚠ WARNING
	Always wear safety glasses when servicing this equipment.

	⚠ WARNING
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing.

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.

INTRODUCTION


This manual provides instruction for installation, operation, and cleaning of the Model #2395 and #2395LS Automatic Butter Dispenser.

The unit you purchased is a quality product and will give you years of trouble-free operation if you don't abuse it. Take a few minutes to read this instruction manual - and make sure the other users are instructed in the proper operating and cleaning techniques.

The Automatic Butter Dispenser basically consist of a motor-driven pump assembly, a base assembly containing a heated, thermostatically controlled, inner vessel assembly, a bowl for holding the melted butter, a dome that provides cover for the melted butter, and a backlighted picture assembly. A push bar actuated switch allows single hand operation when applying butter to popcorn.

INSTALLATION

1. Remove the pump assembly, the circular flourescent lamp and the base assembly from the shipping container
2. Remove the dome assembly from the unit by pulling out on one of the dome hinges until the hinge clears the hinge pin on the base assembly. Slide the other hinge off the other hinge pin.
3. Remove the picture and retainer assembly from the base assembly by turning the 1/4 turn studs counterclockwise and pulling out and down on the bottom of the picture retainer assembly.
4. Position the flourescent lamp connector on the four pin receptacle and gently press the connector into place. Carefully secure the lamp behind the retaining clips.
NOTE: Use care when handling the flourescent tube to prevent damage to the connector or possible breakage of tube.
5. Install the picture and retainer assembly and secure it by turning the 1/4 turn studs clockwise.
6. Clean the bowl, pump assembly, and dome assembly as described in the topic "CLEANING". Also clean the interior of the inner vessel and the exterior surfaces of the base assembly.

	⚠ CAUTION
	Do not add water to the inner vessel assembly. The unit is designed to transfer heat from the inner vessel to the bowl through air rather than water.

7. Place the bowl in the inner vessel assembly.
8. Rotate the pump coupling as needed to move the coupling slot to vertical position.
9. Position the pump assembly on the pump bracket, aligning the slots in the pump body with the pump bracket wall and the flats of the pump rotor shaft with the slot in the pump coupling. Lower the pump assembly into position.
10. Install the dome assembly by positioning one of the dome hinges on the appropriate hinge pin, and pushing outward on the opposite side hinge until it can be slipped onto its hinge pin.
11. Plug the cord assembly into an appropriate wall receptacle.

OPERATION

1. Add butter or butter substitute to the bowl.
2. Press the **OFF-ON** switch to the **ON** position.
3. Set the thermostat to 135° F, which is normal serving temperature. If faster heating is needed, temporarily set the thermostat at approximately 165° F.

NOTE: A continuously high thermostat setting can deteriorate the product and create a potential safety hazard. Be sure to return the thermostat to the normal position of 135° F as soon as the butter has melted.

4. Remove the priming plug assembly from the top of the pump body assembly. Refer to Figure 1. Hold a container under the discharge tube and continuously press the push bar assembly while pouring a spoonful of melted product in the opening. Quickly replace the priming plug and watch for product to be dispensed. Repeat the priming process as needed until a regular flow has been established. If the first servings are milky, indicating air in the product, return the servings to the bowl.

NOTE: Pump priming must be performed at the beginning of each day.

5. When the pump has been primed, push a container with popcorn in it against the push bar assembly and move the container in a circular pattern to distribute the dispensed butter evenly on the popcorn.
6. At the end of each day press the **OFF-ON** switch to the **OFF** position.
7. Disassemble and clean the unit as described in the topic "CLEANING".
IMPORTANT: Chlorine will attack and corrode stainless steel. Use of sanitizing solutions having high concentrations of chlorine can result in corrosion of pump components. We will not honor warranty claims on pump components damaged by use of sanitizing solutions containing high chlorine concentrations.
8. Allow the pump to air dry after sanitizing.
9. Reassemble the pump assembly by reversing the disassembly sequence, steps 3 through 6.
10. Install the pump assembly on the base assembly by aligning the slots in the pump body assembly with the walls of the pump bracket and lowering the pump assembly into place.

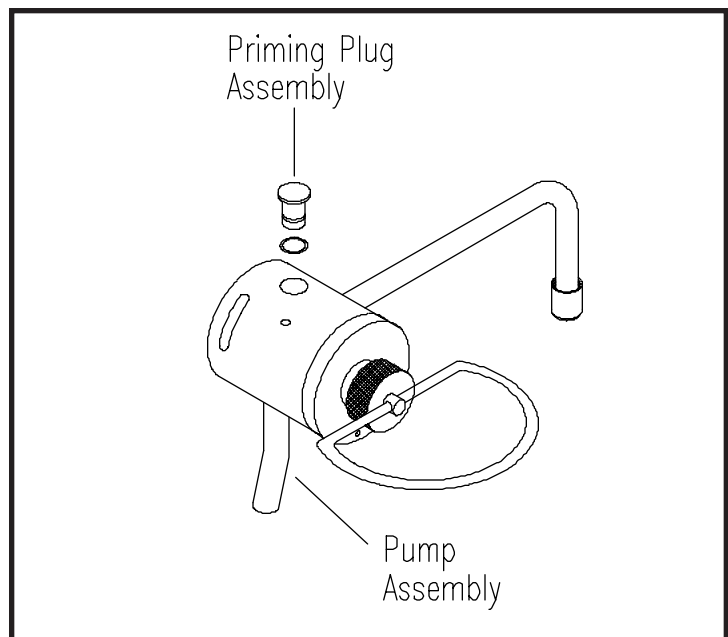


Figure 1: Pump Assembly

PORTION CONTROL

The size of the portion dispensed is controlled by a resistor attached to the electronic timer. If you desire to increase the portion setting it will be necessary to replace the standard 4.5 ml resistor with a 6.0 ml resistor. To do so:

1. Press the **OFF-ON** switch to the **OFF** position and unplug the cord assembly from the wall receptacle
2. Remove the dome assembly, pump assembly, and bowl from the base assembly. Allow the unit to cool down.
3. Turn the base assembly upside down, remove the four rubber feet by turning them counterclockwise, and remove the bottom support.
4. The timer is located on the inside wall of the base on the operator's side of the unit. Remove the resistor attached to the timer and install the new resistor in its place.

BOWL

1. With the dome assembly in the open position and the pump assembly removed from the unit, remove the bowl from the inner vessel assembly and empty any product from the bowl.
2. Wash the bowl thoroughly with hot, soapy water and rinse with clean water
3. Sanitize the bowl following the sanitizing specifications for your area.
4. Allow the bowl to air dry after sanitizing.
5. Install the bowl in the unit.


DOMESSEMBLY


1. Remove the dome assembly from the unit by pressing outward on one of the dome assembly hinges until the hinge clears the hinge pin on the base assembly, then sliding the other hinge from the opposite side hinge.
2. Wash the dome assembly with hot, soapy water, rinse thoroughly with clear water, and allow the dome to air dry. To prevent scratching, do not use abrasive pads or cleansers on the dome.
3. Install the dome assembly by starting one of the hinges on the appropriate hinge pin, then pressing outward on the other hinge until it will slip onto the remaining hinge pin.


BASE ASSEMBLY

After the unit has cooled wipe the inside of the inner vessel, the mask, and the external surfaces of the base assembly with a damp cloth and dry with a clean, soft cloth.

TROUBLESHOOTING

	⚠ 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.

If the Automatic Butter Server does not dispense a measured portion of product when the push bar switch is activated:

1. Make sure the pump is primed.
2. Make sure the pump is clean.
3. Make sure the cord assembly is plugged into the receptacle.
4. Watch the pump coupling to make sure the pump motor is operating when the push bar switch is activated.

CORRECTIVE MAINTENANCE

Corrective Maintenance by the user is not recommended except for replacement of the items listed in the following paragraphs, and replacement of parts not requiring specialized skills or training, DO NOT attempt repairs beyond your capabilities. Refer to Figures 3 and 4 for mechanical parts location data. The wiring diagram, Figure 5, is included to help locate and identify electrical parts.

PICTURE ASSEMBLY REPLACEMENT

1. Unplug the cord assembly from the wall outlet.
2. Turn the 1/4 turn studs counterclockwise and remove the picture and retainer assembly from the base assembly by pulling out and down on the bottom of the picture.
3. Remove the two screws securing the picture to the picture retainer assembly and remove the picture
4. Position the new picture in the retainer assembly and secure the new picture with the two screws
5. Slide the picture and retainer assembly into the base assembly. Align the 1/4 turn studs on the picture and retainer assembly with the receptacles in the base assembly and turn the studs clockwise to secure
6. Plug the cord assembly into the wall receptacle.

FLOURESCENT BULB REPLACEMENT

1. Press the OFF-ON switch OFF and unplug the cord assembly from the wall receptacle. allow the flourescent bulb to cool down.
2. Remove the picture and retainer assembly from the base assembly as previously described.
3. Free the flourescent bulb from the retaining clips on the base assembly and carefully unplug the bulb connector from the fourpin connector on the base assembly.
4. Carefully position the new flourescent bulb connector on the four-pin receptacle and gently press the connector into the receptacle. Carefully secure the bulb behind the retaining clips.
5. Install the picture and retainer assembly and secure it with the 1/4 turn studs.
6. Return the unit service.

ORDERING SPARE PARTS

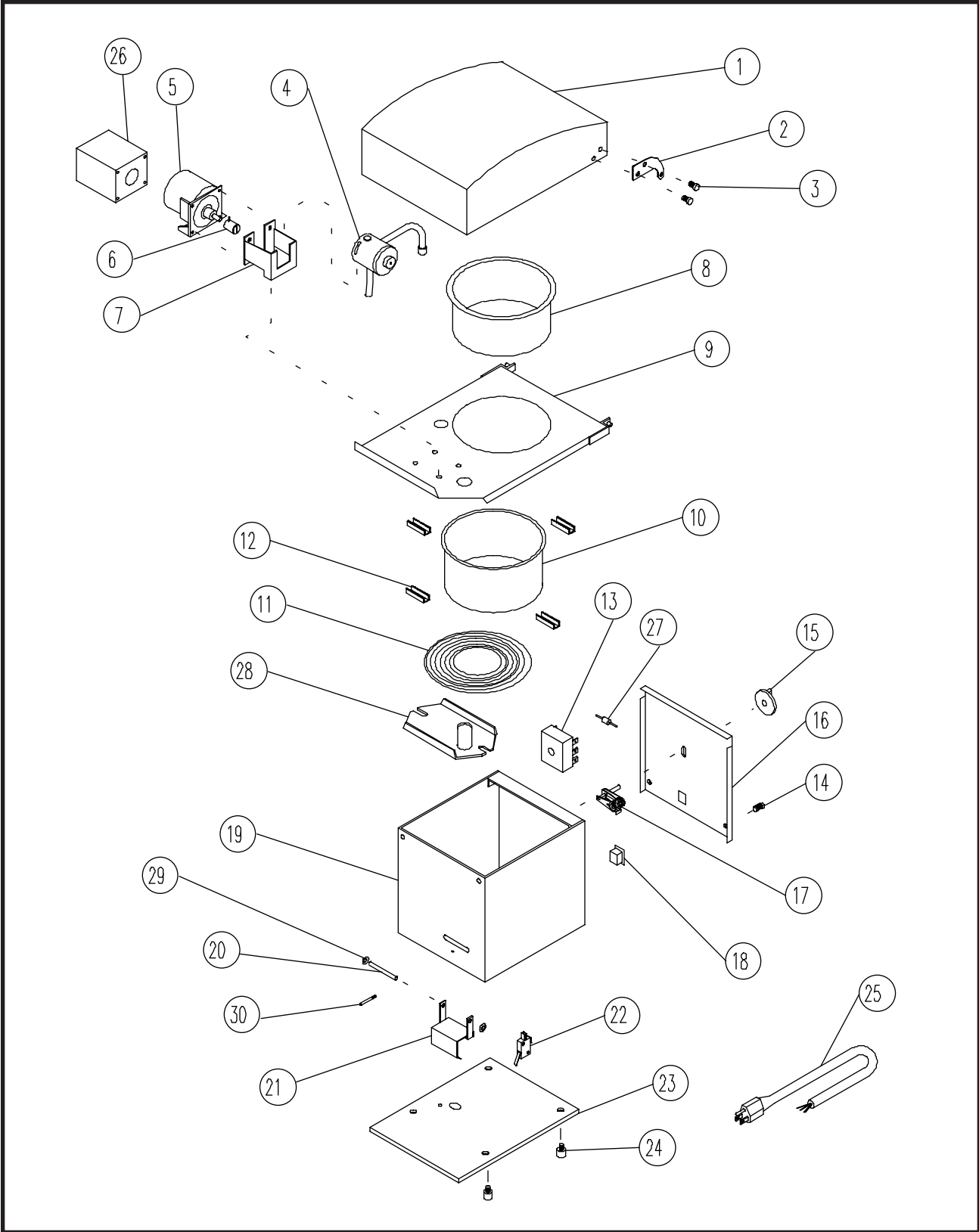
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

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

or, place orders by telephone at:

(513) 769-7676 or fax (513) 769-8500

BUTTER DISPENSER ASSEMBLY

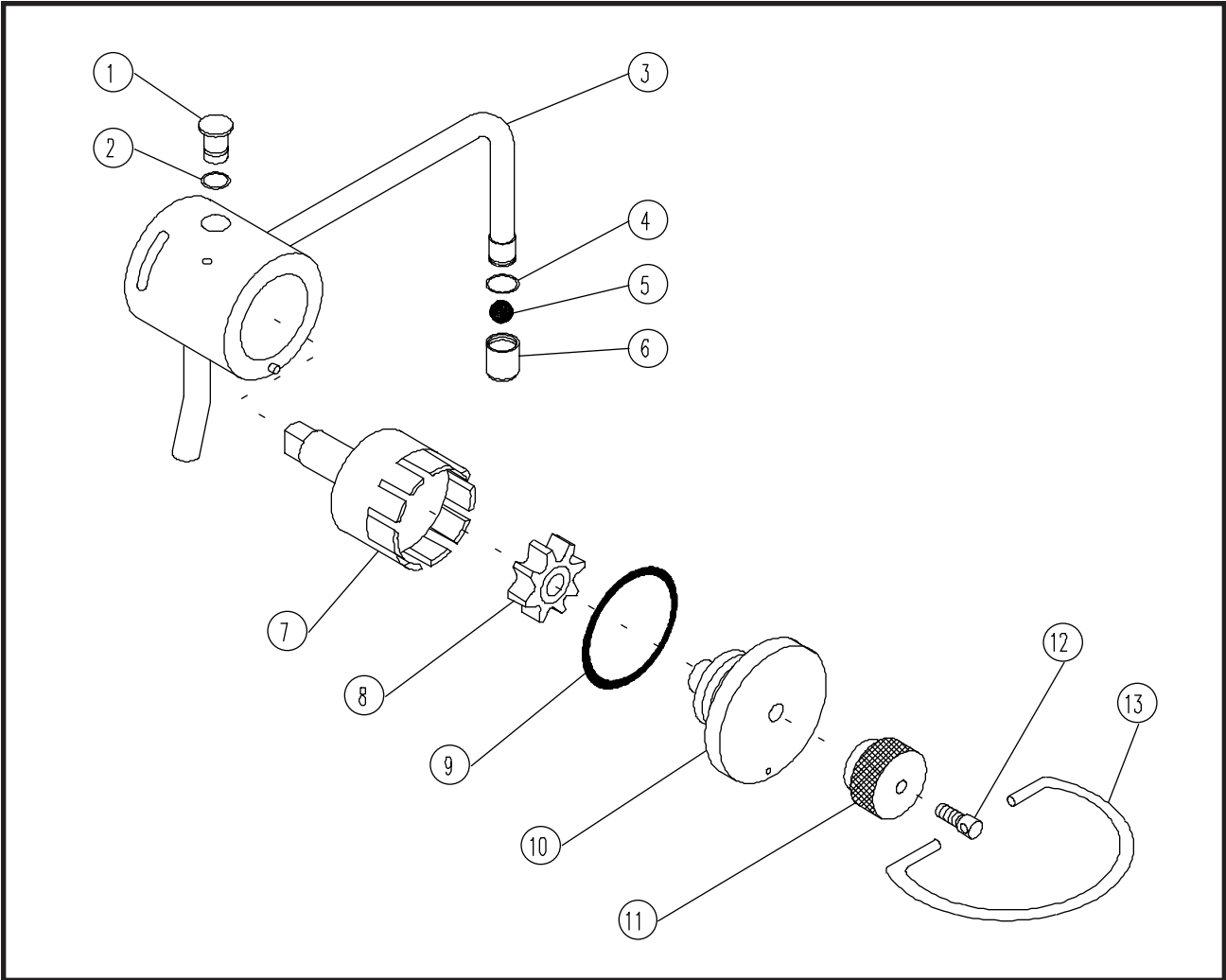


PARTS LIST – DISPENSER ASSEMBLY

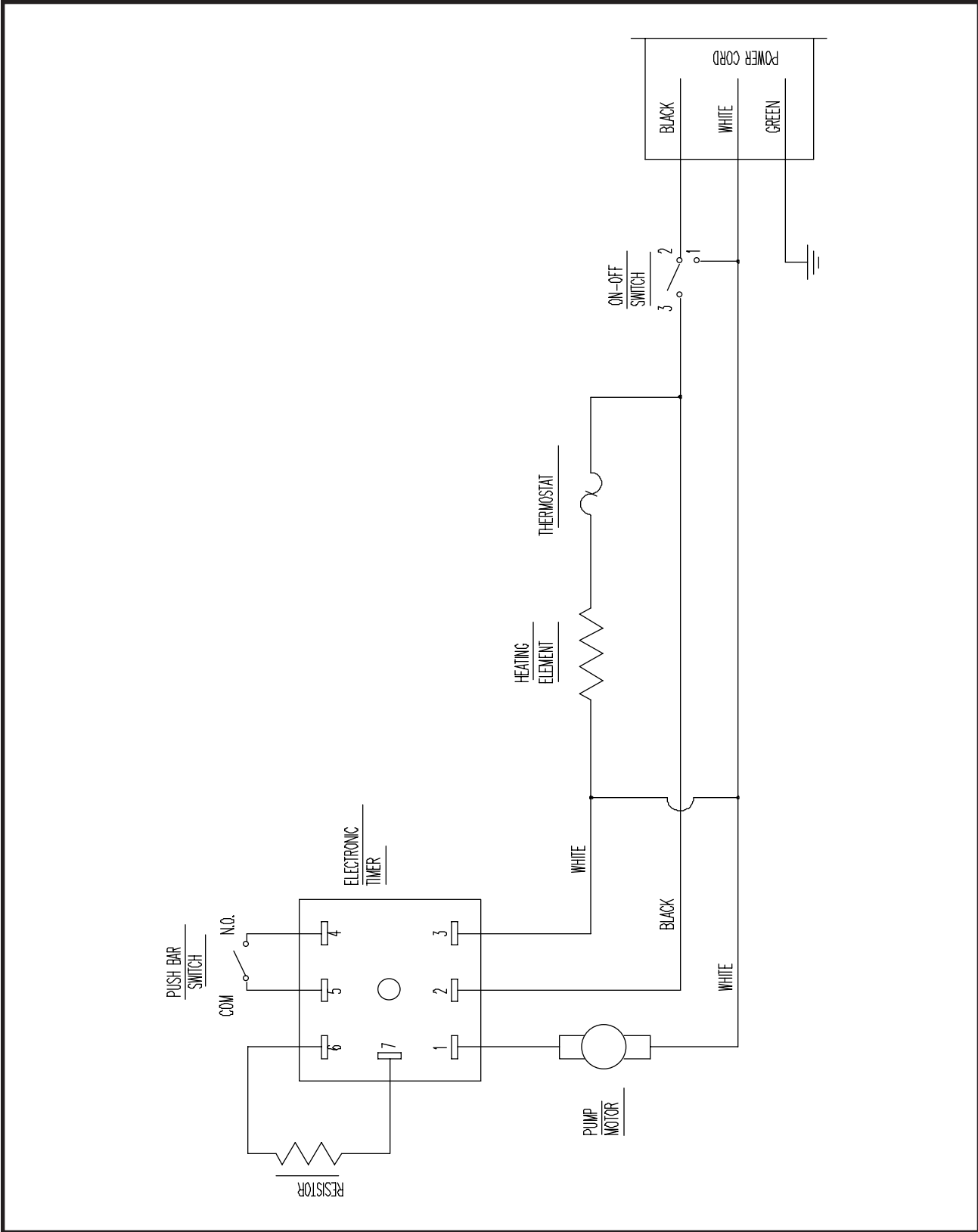
Item No.	Part No.	Description	Quantity
1	38615	Top Cover Plastic	1
	38666	Top Cover, Stainless	1
2	38633	Hinge, Plastic Dome	1
	38664	Left Hinge, Stainless Dome	1
	38665	Right Hinge, Stainless Dome	
3	n/a	Screw	
4	38608	Pump Assembly	1
5	38640	Motor	1
6	38618	Drive Coupling	1
7	38609	Motor Mount Plate	1
8	49431	6 Oz. Kettle Shell	1
9	38365	Top Mount Plate, Welded	1
10	38641	Bowl Weldment	1
11	38610	Heating Element	1
12	38643	Bowl Clamp	4
13	38624	Solid State Timer	1
14	n/a	Screw	
15	38389	Knob	1
16	38621	Back Panel	1
17	38617	Thermostat, 120V	1
18	40324	Rocker Switch	1
19	38613	Cabinet Welded Assembly	1
20	38630	Pivot Bar	1
21	38631	Push Bar Assembly	1
22	12360	Door Safety Switch	1
23	38614	Bottom Cover	1
24	22023	Feet	4
25	22038	Lead-in Cord with 15 Amp Plug	1
26	38667	Motor Cover	1
	38611	Motor Mount Box	1
27	38622	562k Resistor	1
28	49547	Tubular Element Retainer	1
29	38660	Grip Nut	2
30	38659	Stop Bar	1
31	47300	Tinnerman Clip	10

PUMP ASSEMBLY

Item No.	Part No.	Description	Quantity
1	38644	Priming Plug	1
2	38625	"O" Ring	1
3	38645	Pump Body Assembly	1
4	38626	"O" Ring	1
5	38606	Check Ball	1
6	38647	Foot Valve	1
7	38646	Rotor	1
8	38648	Gear	1
9	38627	"O" Ring	1
10	38649	Pump Cap	1
11	38650	Adjustment Nut	1
12	38651	Adjusting Stud	1
13	38652	Bail	1



WIRING DIAGRAM



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 1-800-428-2676 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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Cincinnati, OH 45241-4807 USA