

Bag-In-A-Box Enclosed Oil Dispenser

Instruction Manual
Model #2257GA & Model #2257GAD



 **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.

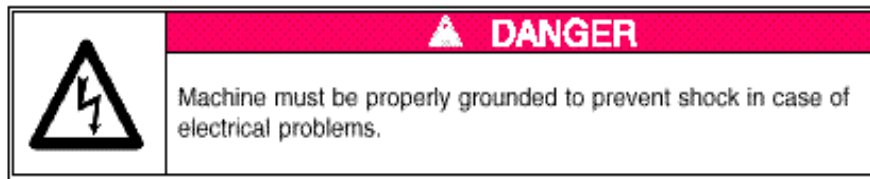
INSTALLATION

CHECKING SHIPMENT

Your new Bag-In-A-Box Enclosed Oil Dispenser is ready for installation. Remove the machine from the corrugated carton. Check thoroughly for any damage, which may have occurred in transit. Damage claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Model No. 2257GA & Model No. 2257GAD – 120 Volts, 2.15 Amps, 340 Watts, 60 Hz



INSTALLATION INSTRUCTIONS

1. The enclosed oil dispenser rolls to any location where it can be connected to a popcorn machine. Access will be required to the front of this area allowing sufficient clearance to clean and maintain the pump and add or remove boxes of topping.
2. Attach the heated-line tubing from the unit to the aluminum tube on the popcorn machine with the hose clamp provided.
3. Plug the six-prong power cable from the popcorn machine into the back of the unit.
4. Load two boxes of pre-heated topping into the unit. Gold Medal's Backroom Warmer, Item #2262 (4 Shelves) or Item # 2260 (2 Shelves), may be purchased for pre-heating the topping. Remove the cardboard cutout on the box to expose the quick-disconnect fitting.
5. Attach the quick-disconnect fittings on the end of the tubing, to the fittings on the box of topping. The end fitting should attach to the upper box and the middle fitting should attach to the lower box.
6. The unit is now ready for use.

OPERATING INSTRUCTIONS

1. Turn the OIL SYSTEM MASTER switch, located on the popcorn machine, to the **ON** position. This will start the heater/blower that will maintain cabinet temperature and provide power for the pump.
2. Pressing the red OIL DISPENSE button located on the popcorn machine will dispense the oil into the kettle. If this is the first time the unit has been used, it may take a minute to completely fill the tube and dispense oil.

E-Z SET TIMER OPERATION

This machine is equipped with a programmable timer for setting the amount of oil needed for popping popcorn. Holding the red Oil Dispense push button down while turning on the Oil System Master switch; while continuing to hold the red oil dispense button for five seconds puts the unit in the program mode. The oil system master switch light will start to blink off and on indicating that the timer is in the program mode. Hold a cup under the oil line and then use the manual mode of operation to prime the oil line. After priming the oil line, use a measuring cup and the automatic mode of operation to set the correct oil amount.

1. Automatic Operation

When in the program mode press and release the oil Dispense switch to start the oil flowing. When the correct amount of oil has been dispensed into the measuring cup push the oil Dispense switch to stop the oil flow. The oil amount can be “topped off” by pushing the oil Dispense switch on/off as many times as needed to finalize the oil amount. Turning the Oil System Master switch off and then back on puts the unit in the regular mode. The unit will now dispense the “programmed” amount of oil when the oil Dispense switch is pushed. The oil light will light only when the oil pump is on.

2. Manual Operation

When in the program mode, immediately turn off the Oil System Master switch; turning the Oil System Master back on puts the timer in the manual mode of operation. The unit will now dispense oil only while the oil Dispense switch is pushed.

NOTE:

2257GAD has a dual oil timer. Select salt popping to program the salt oil time. Select sweet popping to program the sweet oil time.

For Flexi-Pop machines, select one of the load settings. Program the time and then select the second load setting, program the time for that setting.

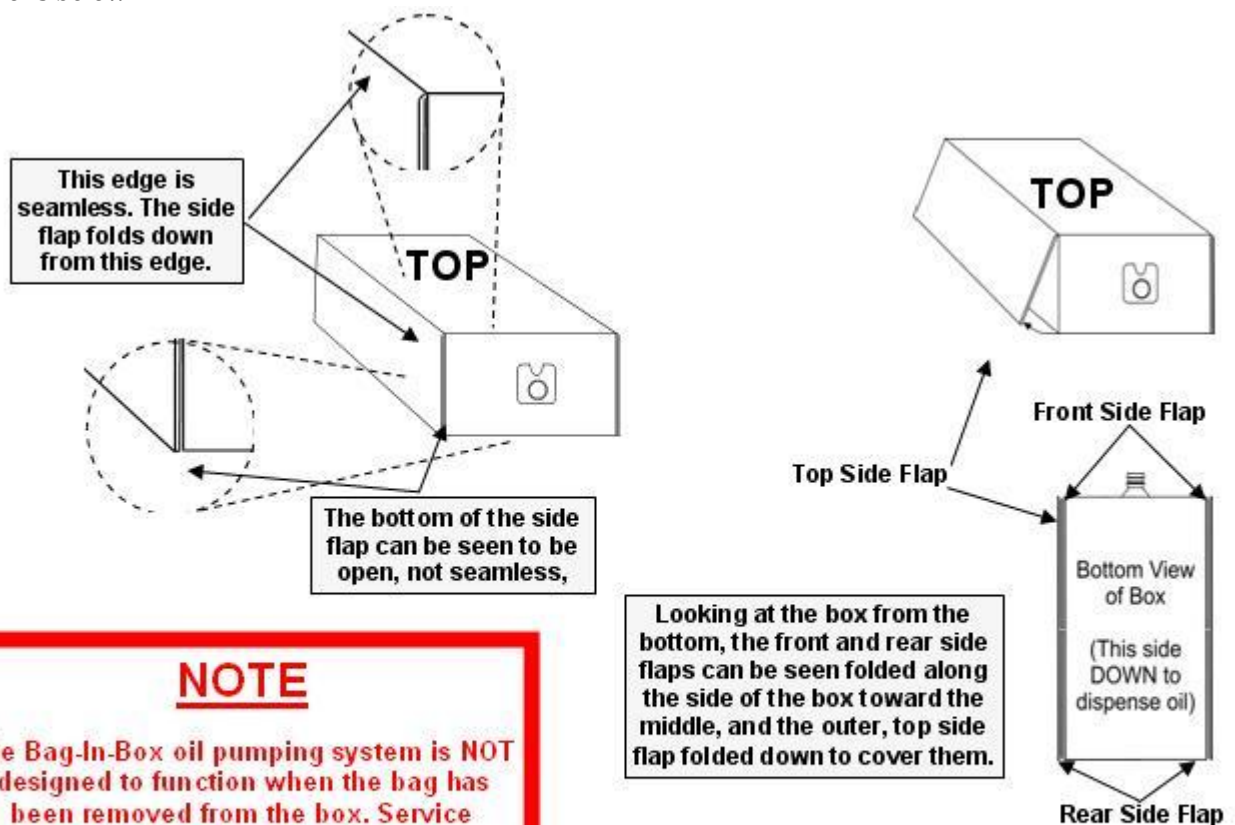
Preventing and Troubleshooting Oil Delivery Issues

It may occur at times that the Bag-In-Box oil pumping system does not deliver oil to the kettle, or delivers it in incorrect amounts. This section is intended to list the most common causes of these problems, and the procedures necessary to prevent and, if necessary, correct them.

Oil Temperature – Coconut oil becomes a solid at temperatures above the average room temperature. For this reason, it is necessary to ensure that the oil has been permitted to come to working temperature before attempting to pump it through the system. If the machine has not been used for several days, the oil master switch should be turned on the night before it is expected that the machine will be used. For machines which are in daily use, even if not round the clock, leave the oil master switch on at all times and keep the base cabinet doors closed to prevent the oil from becoming solid.

Bag-In-Box Mounting – Because the bag's dispensing connector is offset toward the bottom of the box, to permit free oil flow and complete emptying of the oil from the bag, the box should never be mounted upside down. Most boxes supplied will be clearly marked as to which side should be up during dispensing. (Note that in some cases the box is intended to be stored with one side up, but to be turned and used in dispensing with the other side up.) Be sure to double check to ensure that the box is mounted in the correct dispensing orientation.

You may encounter boxes with no clear markings to indicate dispensing orientation. A reliable guide in this case (and also for those boxes which are marked), is the direction that the top side flap of the corrugated box is folded. When the box is properly mounted for dispensing, the top side flap will fold down from the top edge of the box, so that if one were to attempt to separate the flap it would be necessary to pull up from the bottom edge. See the illustrations below.



NOTE

The Bag-In-Box oil pumping system is NOT designed to function when the bag has been removed from the box. Service results in such a situation are unpredictable. Do not attempt to operate the system with a bag which has been removed from the box.

Looking at the box from the bottom, the front and rear side flaps can be seen folded along the side of the box toward the middle, and the outer, top side flap folded down to cover them.

Bag and Hose Connector Issues – There are two different types of dispensing nozzles employed on the Bag-In-Box oils, as well as two different types of connectors installed on the oil pumping system hoses which connect to the bag's dispensing nozzles. The particular combination of connectors in your system will determine the appropriate method for connecting the Bag-In-Box oil bag to the system hosing. These combinations will be illustrated and explained in the following section.

Bag Dispensing Nozzle – Blue Insert



Bag dispensing Nozzle – White Insert



Blue Insert Bag Nozzle with Blue/White Hose Connector



1. With the blue collar on the hose connector retracted toward crosspiece, slide hose connector shell onto bag nozzle.



2. Holding the bag nozzle behind the flange, slide the blue collar forward to lock the hose connector onto the bag nozzle.



3. Connector shown with shell correctly engaged and collar forward in lock position.

White Insert Bag Nozzle with Blue/White Hose Connector



4. Place fingers behind flange and use thumbs to slide the crosspiece forward into the nozzle. Oil flow is initiated.



1. With the blue collar on the hose connector retracted toward crosspiece, slide hose connector shell onto bag nozzle.

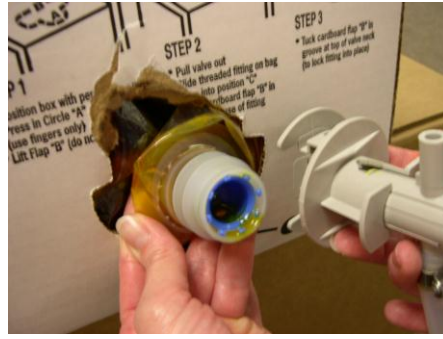


2. Holding the bag connector, slide the blue collar forward to lock the hose connector onto the bag nozzle.

**Blue Insert Bag Nozzle
with Gray Hose Connector**



3. Connector shown with shell correctly engaged and collar forward in lock position. Oil flow commences. **Do not slide crosspiece forward.**



1. Grasp the bag nozzle and slide the gray hose connector on from the side.



2. With the hose connector in place, place fingers behind flange on connector and press plunger forward to lock.

**White Insert Bag Nozzle
with Gray Hose Connector**



3. Connector shown with shell correctly engaged and plunger forward in lock position. Oil flow commences.



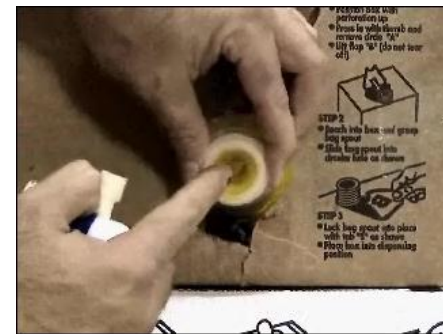
1. Grasp the bag nozzle and slide the gray hose connector on from the side.



2. With the hose connector in place, place fingers behind flange on connector and press plunger forward to lock.



3. Connector shown with shell correctly engaged and plunger forward in lock position. Since the White Insert Bag Nozzle is not designed to work with the insert pressed forward, this configuration may or may not work. If it does not, remove the gray hose connector and order the blue hose connector from Gold Medal.



NOTE: If the oil does not flow after engaging plunger on gray hose connector, or if the crosspiece is inadvertently pushed forward when using the blue hose connector with the white insert nozzle, the nozzle center slider insert will be left pushed back into the bag, as shown above left.

To correct this, place fingers behind nozzle as shown above right. You will feel the center slider protruding slightly into the bag. Holding the nozzle body from the front, press the slider from the back side of the nozzle until it snaps outward into its correct position. The nozzle is now ready to be used with a blue hose connector.

CLEANING INSTRUCTIONS

SANITIZING INSTRUCTIONS

Your Model #2257GA or Model #2257GAD is all stainless steel construction. The exterior surfaces can be cleaned of oil by wiping them with a dry towel. Then wipe the surfaces with another towel moistened with mild soap and warm water.

Sanitizing the internal parts; tubing, pump, etc.

1. Push the dispense button to flush the system of oil. Make sure you have a container under the discharge tube. Discard the oil.
2. Put the intake line in the hot water and pump it through the lines by holding the dispense button until the pail is empty.
3. Fill the pail with a sanitizing solution. Gold Medal offers a product for this purpose, Chlor-Tech, part number 1109. Put the bag connector in the pail of sanitizer. Pump it through the lines by holding the dispense button until the pail is empty. It is not necessary to flush the sanitizer before the next step, but you may flush with water if desired.
4. Before the next use, install the connector to a bag of oil and pump oil until oil is dispensed through the discharge tube.

Schedule for Cleaning

The recommended sanitizing schedule is every night.

IMPORTANT:

This product is not intended for use with volatile food products, i.e. real butter.

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.

ORDERING SPARE PARTS

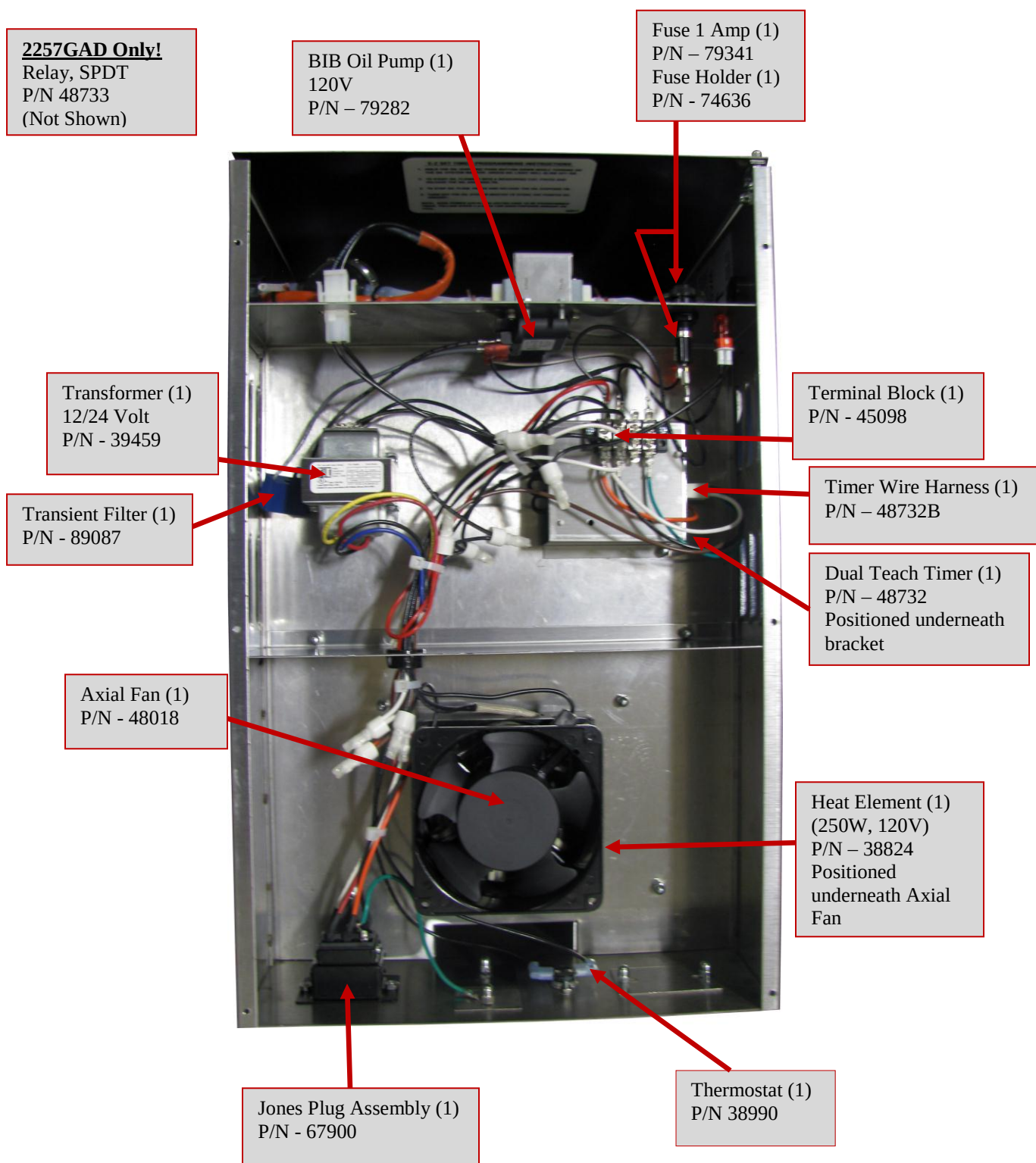
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address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

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

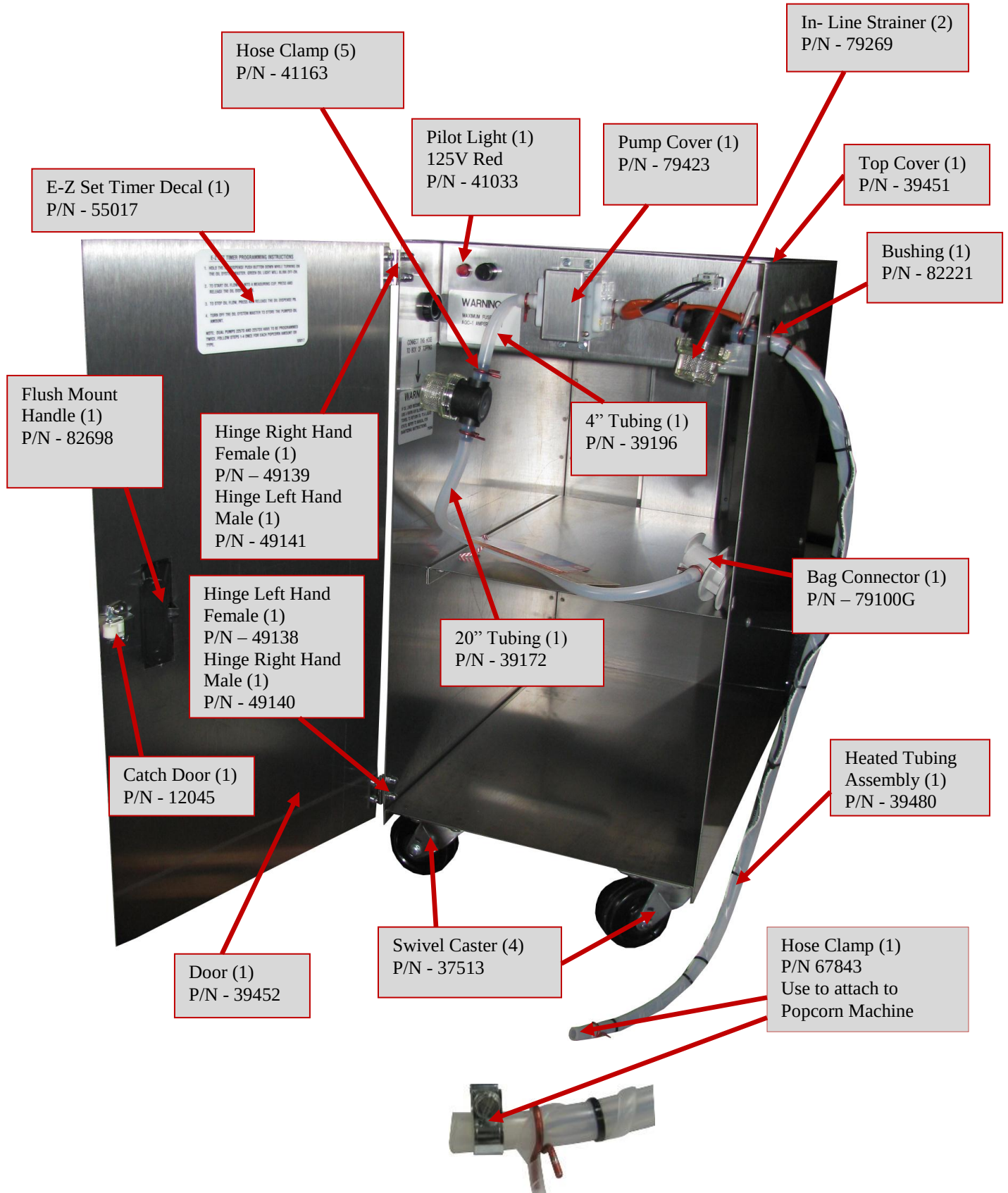
or, place orders at:

(513) 769-7676
(800) 543-0862
Fax: (513) 769-8500
E-mail: goldme19@eos.net

Parts Breakdown

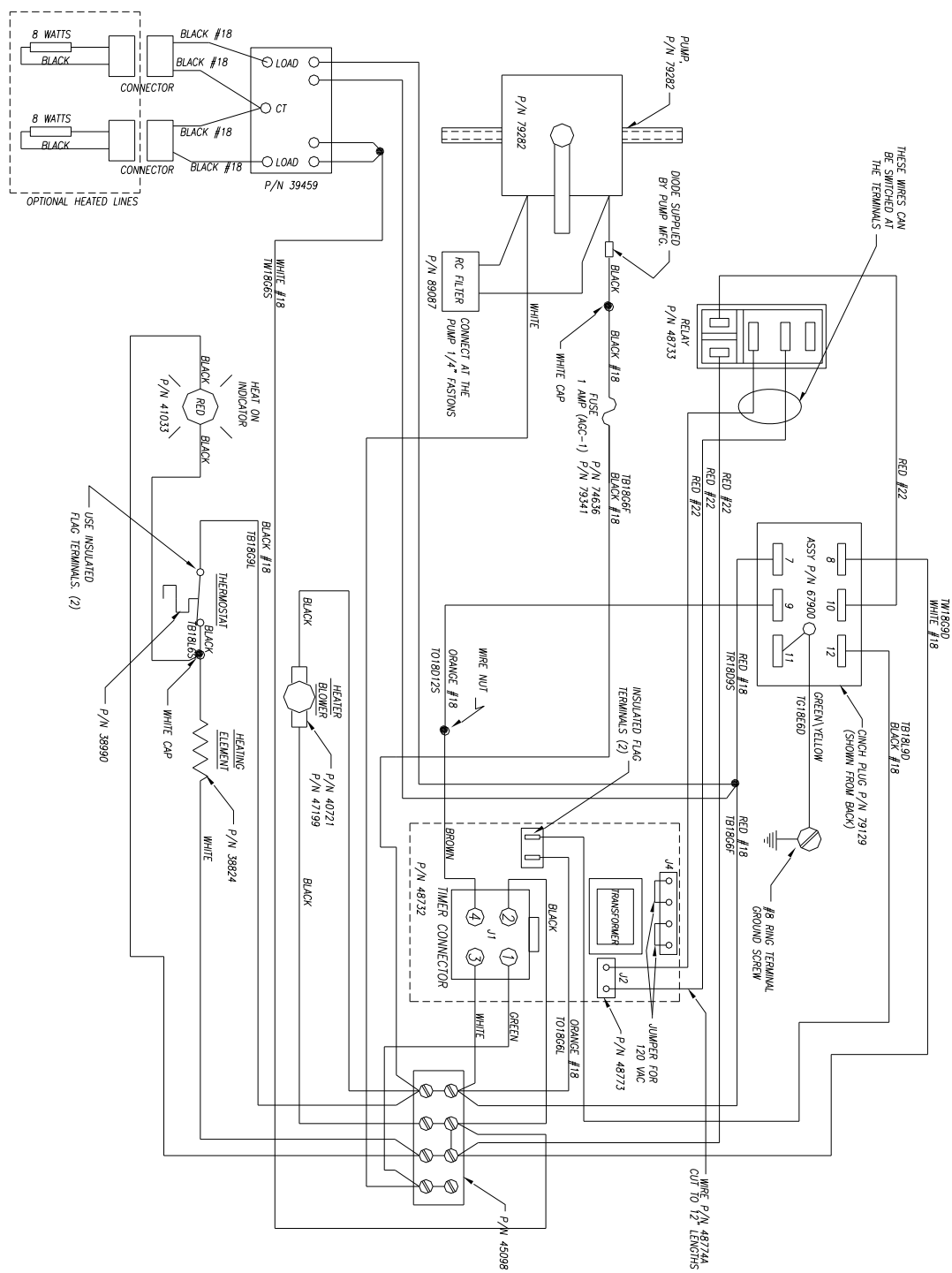


Parts Breakdown



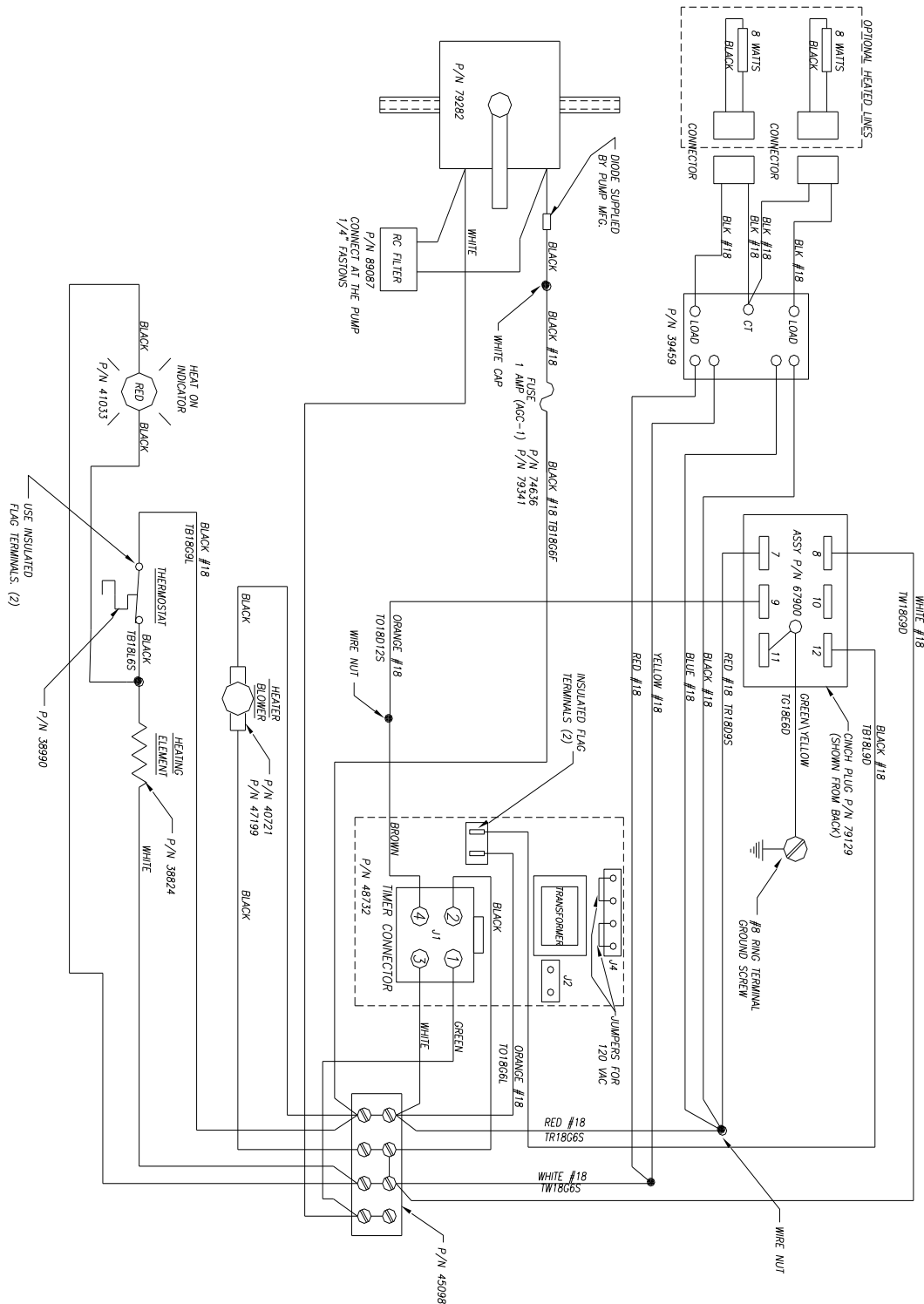
ELECTRICAL SCHEMATIC

Model #2257GA



ELECTRICAL SCHEMATIC

Model #2257GAD



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
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