

FILM-TECH

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Part No. 38991
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Bag-In-A-Box Counter Butter Dispenser

Instruction Manual
Model #2396




 **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.

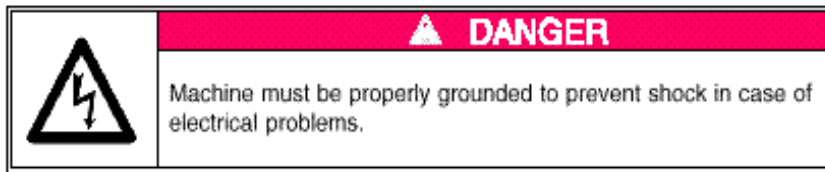
INSTALLATION

CHECKING SHIPMENT

Your new Bag-In-A-Box Counter Butter Dispenser is ready for installation in your counter. 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. 2396 – 120 Volts, 2.59 Amps, 311 Watts, 60 Hertz



INSTALLATION INSTRUCTIONS

1. The bottom portion of the counter butter dispenser needs to be placed in an area under the counter that can be enclosed on all sides in order for the heater to properly maintain the product temperature. 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. The countertop will require preparation by drilling the seven mounting holes and by cutting the two rectangular holes for the power cable, the tube and the drip pan. If your counter is thicker than the provided mounting studs attached to the pedestal, then counter bore the underside of the counter top to allow for the wing nuts.
3. Set the pedestal onto the counter top and secure it in place with the wing nuts.
4. Set the rack assembly into the opening under the counter.
5. Plug the six-prong power cable from the pedestal into the side of the control box on top of the rack assembly.
6. Plug the power cord from the rack assembly into a proper outlet.
7. Load a box of pre-heated topping into the top rack. Gold Medal's Backroom Warmer, Item #2262, may be purchased for this purpose. Remove the cardboard cutout on the box to expose the quick-disconnect fitting.
8. Attach the quick-disconnect fitting, on the end of the cream-colored tubing, to the fitting on the box of topping.
9. The unit is now ready for use.

OPERATING INSTRUCTIONS

1. Turn the master power switch, located on the front of the control box, to the **PUMP & HEAT** position. This will start the heater/blower that will maintain cabinet temperature, activate the foil heater in the pedestal, and provide power for the pump.
2. Pressing and holding either of the red buttons located on the sides of the pedestal will dispense topping. If this is the first time the unit has been used, it may take a minute to completely fill the tube and dispense topping.
3. Turn the master power switch, located on the front of the control box, to the **HEAT ONLY** position. This will start the heater/blower that will maintain cabinet temperature and activate the foil heater in the pedestal only. The pump is de-activated.

CLEANING INSTRUCTIONS

SANITIZING INSTRUCTIONS

Your Model 2396 is all stainless steel construction. The exterior surfaces can be cleaned by wiping oil spills with a dry towel, then wiping with another towel moistened with mild soap and warm water.

Sanitizing the internal parts; tubing, pump, etc.

1. Disengage the bag connector from the bag of oil and place in a pail of hot water and mild soap. Approximately 1 gallon.
2. Push the dispense button to flush the system of oil. Make sure you have a container under the discharge tube. Discard the oil.
3. Put the intake line in the hot water and pump it through the lines by holding the dispense button until the pail is empty.
4. 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.
5. Before the next use, install the connector to a bag of oil and pump oil until oil is dispensed through the discharge tube.
- 6.

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:

Jarco Industries

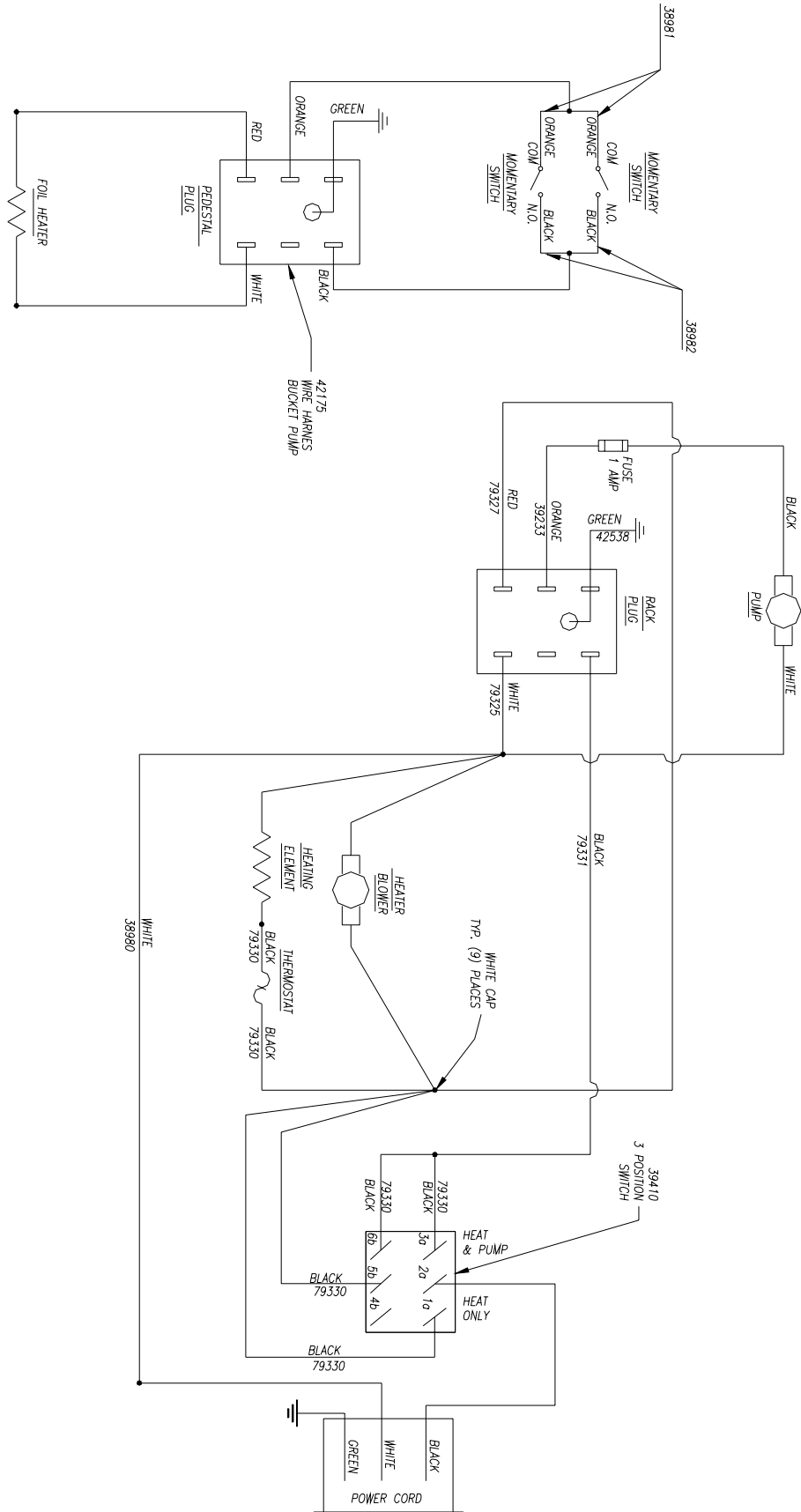
order toll free 800-458-7578

or order online at www.concessionstands.com

PARTS LIST – DISPENSER ASSEMBLY

Item No.	Part No.	Description	Quantity
1	39242	Lower Rack Assembly	1
2	39410	3 Position Rocker Switch	1
3	22038	Lead-in Cord 15 Amp plug	1
4	38999	Control Box	1
5	39243	Upper Rack Weldment	1
6	79129	Cinch Jones Plug	1
7	38995	Heater Deflector	1
8	38952	Cover, Control Box	1
9	40721	Axial Fan	1
10	38824	Modular Heat Element	1
11	38971	Momentary Switch	2
12	39320	Dispense Label	2
13	79410	Backplate Pedestal	1
14	38969	Spout	1
15	38970	Foil Heat Element	1
16	39240	Pedestal Cover	1
17	79409	Pedestal Weldment	1
18	38974	Lid, Drip Pan	1
19	39252	Drip Pan	1
20	39245	Splash Plate Weldment	1
21	79888	Bib Pump	1
22	38998	Retaining Strap	1
23	79269	In Line Strainer	1
24	91614	5/16 Tygon Tubing	6
25	79100	Bag Connector	1
26	75220	Clamp w/ Screw	6
27	38990	Thermostat 135F	1
28	38566	Butter Pump No Drip Spout	1
29	42175	Bucket Pump Wire Harness	1
30	79341	1 AMP Fuse (not shown)	1
31	74636	Fuse Holder (not shown)	1
	38968	Tubing Guides (not shown)	
	91082	Aluminum Tube (not shown)	
	47199	Blower plug and cord (not shown)	

ELECTRICAL SCHEMATIC



COUNTER TOP CUTOUTS

