Global Solutions by Nemco

# GS1410

# USER MANUAL

## FEATURES:

- Adjustable thermostat
- Temperatures from 80°F to above 150°F
- 2 heated, illuminated shelves
- Each shelf accommodates up to a 16” pizza
- Great for placing on top of the Nemco GS1010 pizza oven for a space saving feature

## AVAILABLE ACCESSORIES:

- #10037 Flat Rack
- #10026 3/4” Raised Rack

## ELECTRICAL DATA:

| VOLTS: | 120 | AMPS: | 2.1 | WATTS: | 260 |
|---|---|---|---|---|---|

- Best when operated on an individual branch circuit
- 5’ power cord length

## DIMENSIONS:

- Outside: 18”W × 18”D × 24”H
- Inside: 17”W × 17”D × 13½”H

## SHIPPING INFORMATION:

- **SHIPPING DIMENSIONS**: 24”W × 24”D × 32”H
- **SHIPPING WEIGHT**: 37 lbs.

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NSF

MANUFACTURED IN THE USA

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Visit us at www.nemcofoodequip.com for more information

**IMPORTANT:** Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.

Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.

Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.

Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

Unplug warmer when not in use.

## CLEANING INSTRUCTIONS

Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.

Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

The use of any type of ammonia, alcohol or chlorine based household cleaners will cause cracking of the door/enclosure and is not covered under any warranty. Use warm soapy water and a soft cloth only.

It is recommended that the interior and exterior surfaces be cleaned daily with a mild soap and damp cloth. Stubborn stains on base of unit and/or shelves may be removed with a non-abrasive cleaner and a damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.

STEP 1: Unplug unit from electrical supply
STEP 2: Let unit cool before cleaning
STEP 3: Clean with warm soapy water and a soft cloth only

## EQUIPMENT SETUP

Once the unit has been taken out of the shipping carton and has been unpackaged, check to make sure that all light bulbs are securely in their sockets.

## OPERATION:

This warmer is designed to maintain food product at or above the optimum temperature. It is not designed or intended to heat up or cook food to the serving temperature. Product is to be prepared to a temperature of above 160°F before placing in the warmer. Do not place product on its side as this will affect the internal holding temperatures of the product.

## TEMPERATURE

The amount of product placed in the warmer will affect the performance of the warmer. We suggest periodically checking the internal temperature of the product and adjusting the temperature settings if necessary. Keep door(s) closed when not serving.

The following temperatures are **APPROXIMATE** and can vary due to unit location, electrical supply, product used, etc. Intended as a guideline only.

| SETTING | TEMPERATURE READING |
|---|---|
| 1 | 85˚F |
| 2 | 105˚F |
| 3 | 140˚F |
| 4 | 165˚F |
| 5 | Above 190˚F |

## OPERATING INSTRUCTIONS

1. Plug unit in.
2. Before loading prepared food product into warmer, you must preheat the unit for 30 minutes at a setting of 4 or 5 on the thermostat dial. After the preheat time has elapsed, you can then go ahead and place the previously prepared food product inside
3. Set thermostat to desired level.

- Pizza should be placed on a standard aluminum pizza pan and not directly on the warmer shelf. This will keep product from drying out for a longer period of time and will also help keep the cabinet cleaner.

- When placing your product on pizza pans, we recommend a setting of 4 or 5. Settings vary depending on product weight, consistency, and personal preference.

CAUTION: Pans get hot. Use hot pads/oven mitts when removing pans from the food warmer.

# MAINTENANCE:

## TO REPLACE DISPLAY LIGHT AND SHELF BULBS

Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.

Disconnect the power supply cord, and wait until unit has completely cooled. Unscrew light, and replace with a new specially coated bulb of the same style and wattage.

## TROUBLESHOOTING:

Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

Unit not working:
- Check the power switch position, power cord, and/or electrical circuit.

Display light not working:
- Tighten or replace the bulb.

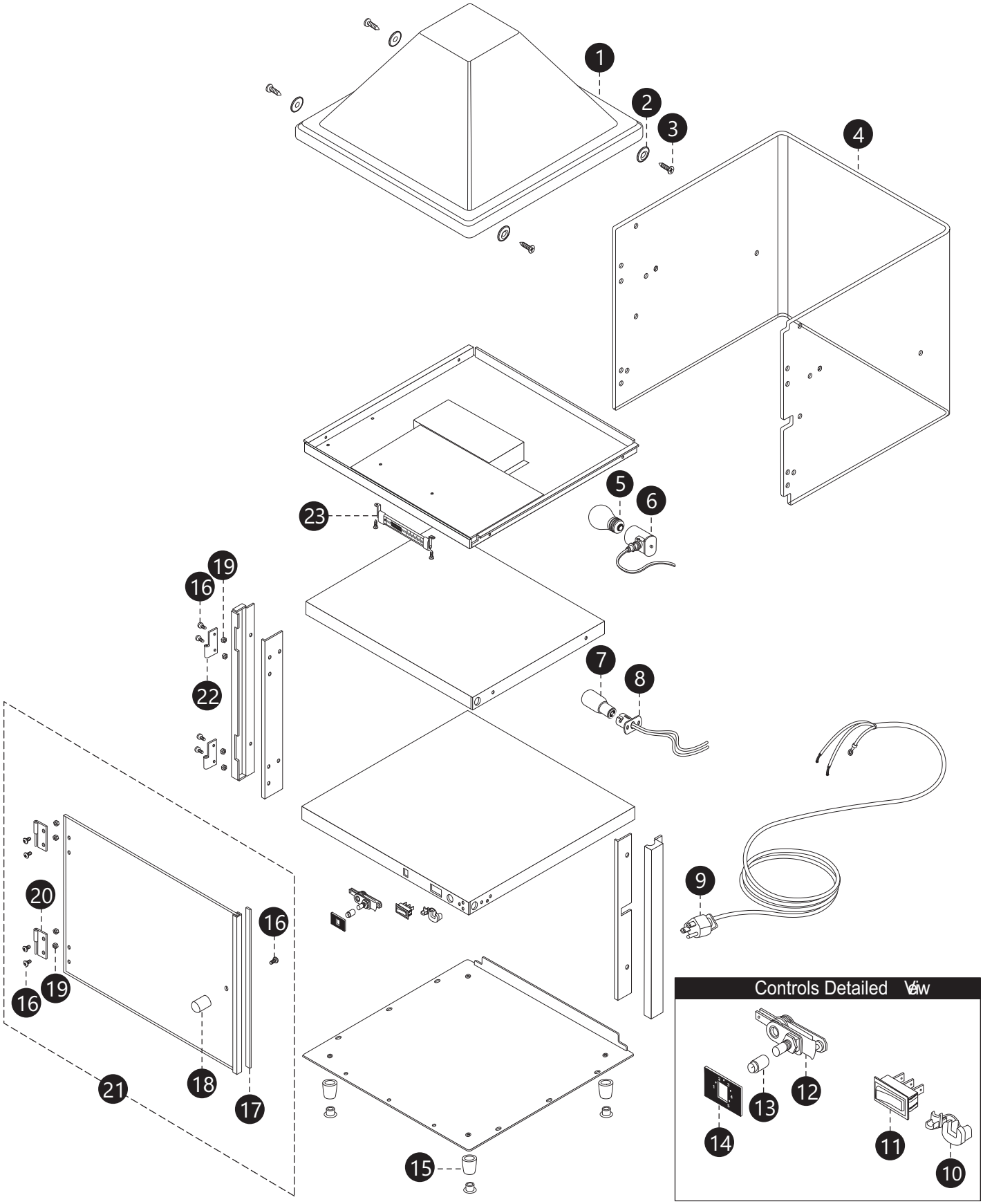
Unit not heating properly:
- Has food been prepared in advance and placed in warmer at proper serving temperature?
- Check heat settings. Is it at correct setting for your food product?

Food product drying out:
- Are you placing food product directly on shelf or on an aluminum pan as recommended?
- Is your food product being left in the warmer past its shelf life?

◦ Shelf life is determined by personal preference and can vary greatly dependant upon the product, how it is packaged, etc.

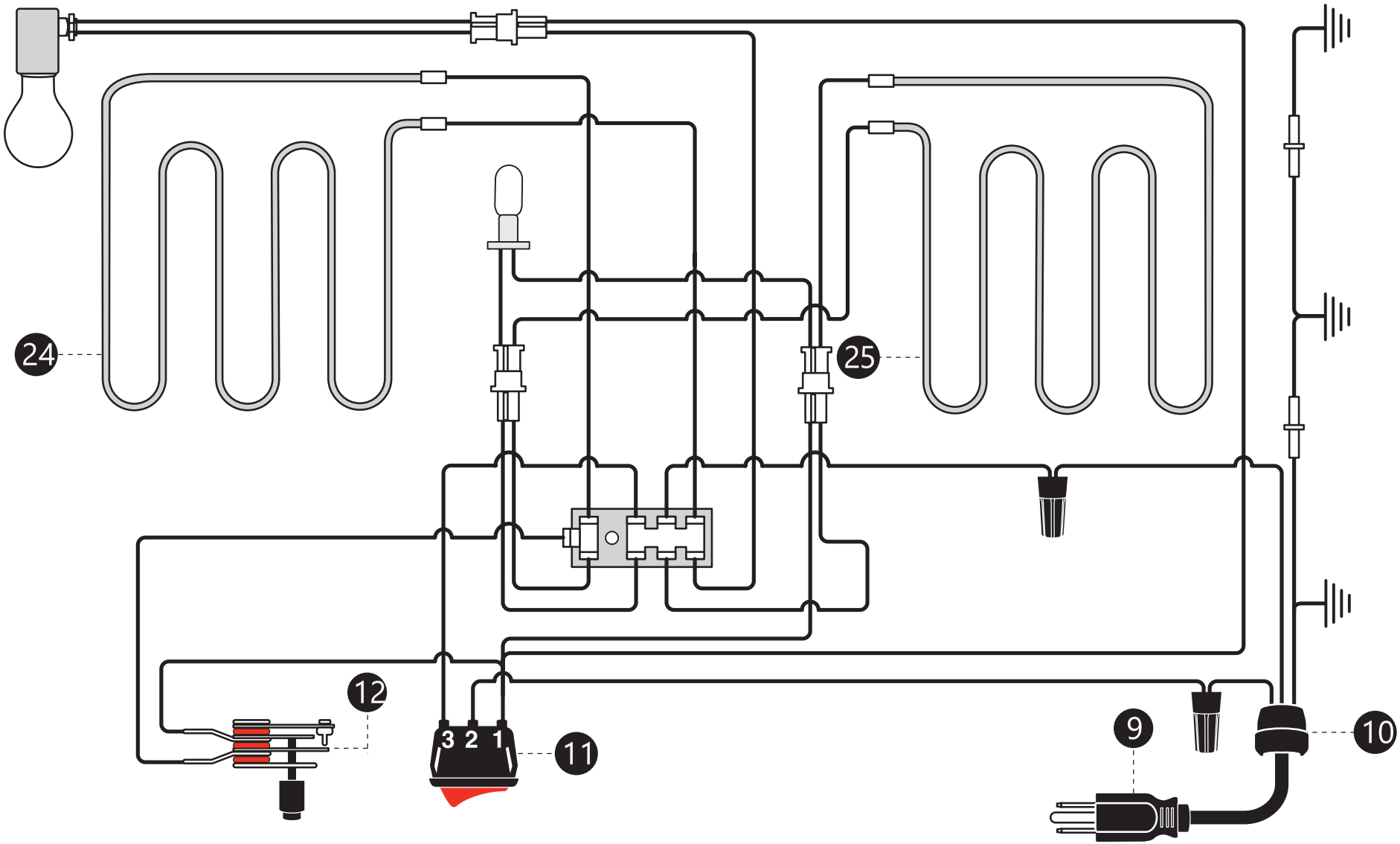
## NOTES:

# GS1410 Exploded View




Rev. Date: 05/24/2012

# GS1410 Wiring Diagram

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## PARTS LIST:

### GS1410

| ITEM # | PART # | DESCRIPTION |
|---|---|---|
| 1 | 10098 | BLACK CANOPY |
| 2 | 10164 | CUP WASHERS |
| 3 | 47634 | HOOD SCREWS |
| 4 | 10101 | ENCLOSURE SERVICE KIT |
| 5 | 10040 | TUFFSKIN INCANDESCENT LAMP |
| 6 | 10039 | LIGHT SOCKET |
| 7 | 10103 | COATED BULB 15W |
| 8 | 10100 | LIGHT SOCKET - BAYONET STYLE |
| 9 | 10104 | POWER CORD |
| 10 | 10110 | STRAIN RELIEF |
| 11 | 10005 | POWER SWITCH |
| 12 | 10024 | REGULATING THERMOSTAT |
| 13 | 10023 | THERMOSTAT KNOB |
| 14 | 10137 | THERMOSTAT DIAL |
| 15 | 10126 | BOTTOM FOOT SERVICE KIT |
| 16 | 45141 | #8-32 SCREW |
| 17 | 10022 | MAGNETIC STRIP |
| 18 | 10044 | DOOR KNOB |
| 19 | 46082 | #8-32 ACORN NUT |
| 20 | 10021 | MALE HINGE |
| 21 | 10105 | BACK DOOR - BLACK KNOB (CONTROL SIDE) |
| 22 | 10020 | FEMALE HINGE |
| 23 | 10017 | THERMOMETER |
| 24 | 10019 | 100W 120V UPPER ELEMENT |
| 25 | 10016 | 118W 120V LOWER ELEMENT |
| * | 10158 | QUICK EATS DECAL |
| * | 10037 | FLAT RACK (PANS OR BOXES) |
| * | 10026 | 3/4” RAISED RACK |
| * | 10028 | DUMMY PLUG |

## 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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