

Cart Model

GS1516-C

USER MANUAL

GS1516-C



Table of Contents

SAFETY PRECAUTIONS	3
INSTALLATION INSTRUCTIONS.....	4
Inspection of Shipment	4
Manual.....	4
Items Included with this Unit.....	4
Setup – Cart Assembly	4
CARE AND CLEANING	6
MAINTENANCE INSTRUCTIONS.....	6
ORDERING SPARE PARTS.....	7
Cart - Parts Breakdown.....	8
PRODUCT WARRANTY.....	9
PRODUCT SERVICE	9
TERMS & CONDITIONS.....	9

SAFETY PRECAUTIONS

	⚠ DANGER 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. 014_020416
	⚠ WARNING ALWAYS wear safety glasses when servicing this equipment. 010_010914
	⚠ WARNING No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514
	⚠ WARNING 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. 022_060215
	⚠ WARNING 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. 012_010914
	⚠ WARNING This machine is NOT to be operated by minors. 007_010914

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.

Items Included with this Unit

- Base Cabinet
- Handle Bar and 2 Handlebar Brackets
- 2 Wheels
- 1 Axle and 2 Axle Mount Brackets
- 2 Legs and 2 Leg Supports
- 1 Leg Tie Strip and 1 Tie Plate
- 2 Leg Caps
- Hardware Kit

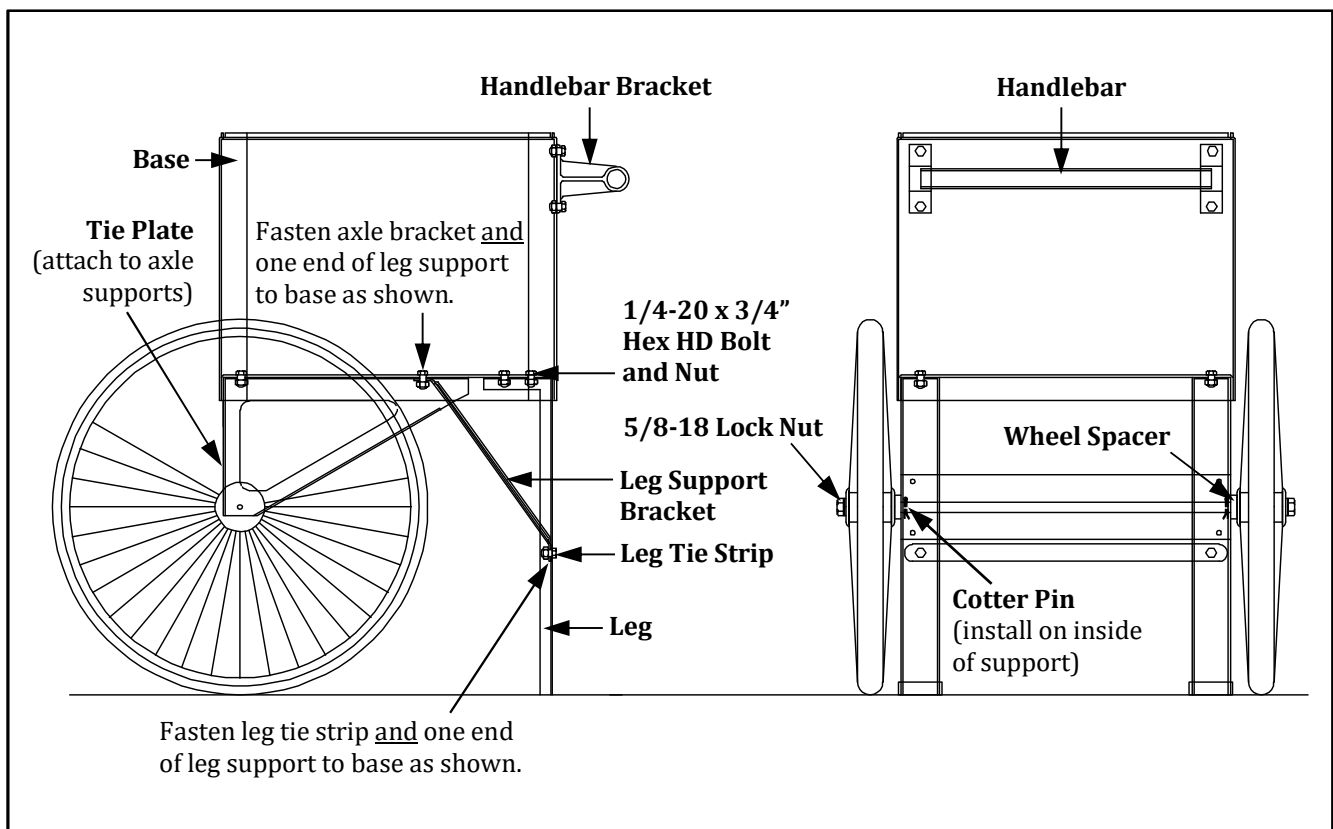
Setup – Cart Assembly

This cart requires assembly. Remove all packaging and tape, then follow the steps below for cart assembly (reference image shown on next page).

1. Turn base upside down.
2. Fasten legs to base cabinet using bolts and nuts provided.
Do not fully tighten any nuts until instructed (this will allow for slight adjustments during installation).
3. Fasten the axle mount brackets to the cabinet base (flat side of brackets face outward). **FIRST** fasten the bracket end above the wheel mount using a bolt and nut, **THEN** fasten the other end of the axle bracket AND one end of a leg support to the base using a bolt and nut, reference image shown.
4. Fasten opposite end of leg support AND a leg tie strip to each cart leg using a bolt and nut.
5. Bolt the tie plate to the axle supports.
6. **Tighten all nuts securely at this time.**
7. Install a leg cap on each leg end.

8. Install axle - slide axle through hole in supports, then insert a cotter pin into the hole on each end of the axle. The cotter pin must be on the inside of the support (reference image shown).
9. Slide a spacer onto the axle shaft, then place a wheel on each end of the axle and fasten with a 5/8-18 lock nut. DO NOT overtighten.
10. Position cart upright.
11. Assemble a handlebar bracket on each end of the handlebar. Fasten handle assembly to base using the bolts and nuts provided.
12. Remove the popper's old maid pan, then carefully install popper on cart - the power cord goes down into the cabinet (a cord access hole is provided on the floor of the cabinet). Make sure popper is securely seated on cart, then slide the old maid pan through the cart opening and into the popper for use.

Note: If a spacer is used, make sure it is properly seated on top of the cart, then carefully set the popper in place ensuring the feet set securely into the holes provided.



CARE AND CLEANING

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 unit each day after use.

1. Wipe unit with a soft cloth, dampened with hot water. **DO NOT** use abrasive materials on this unit.
2. If further cleaning is needed, use Watchdog Concession Equipment Cleaner.

MAINTENANCE INSTRUCTIONS

	 DANGER
	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. 014_020416

	 WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514

	 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. 027_010914

ORDERING SPARE PARTS

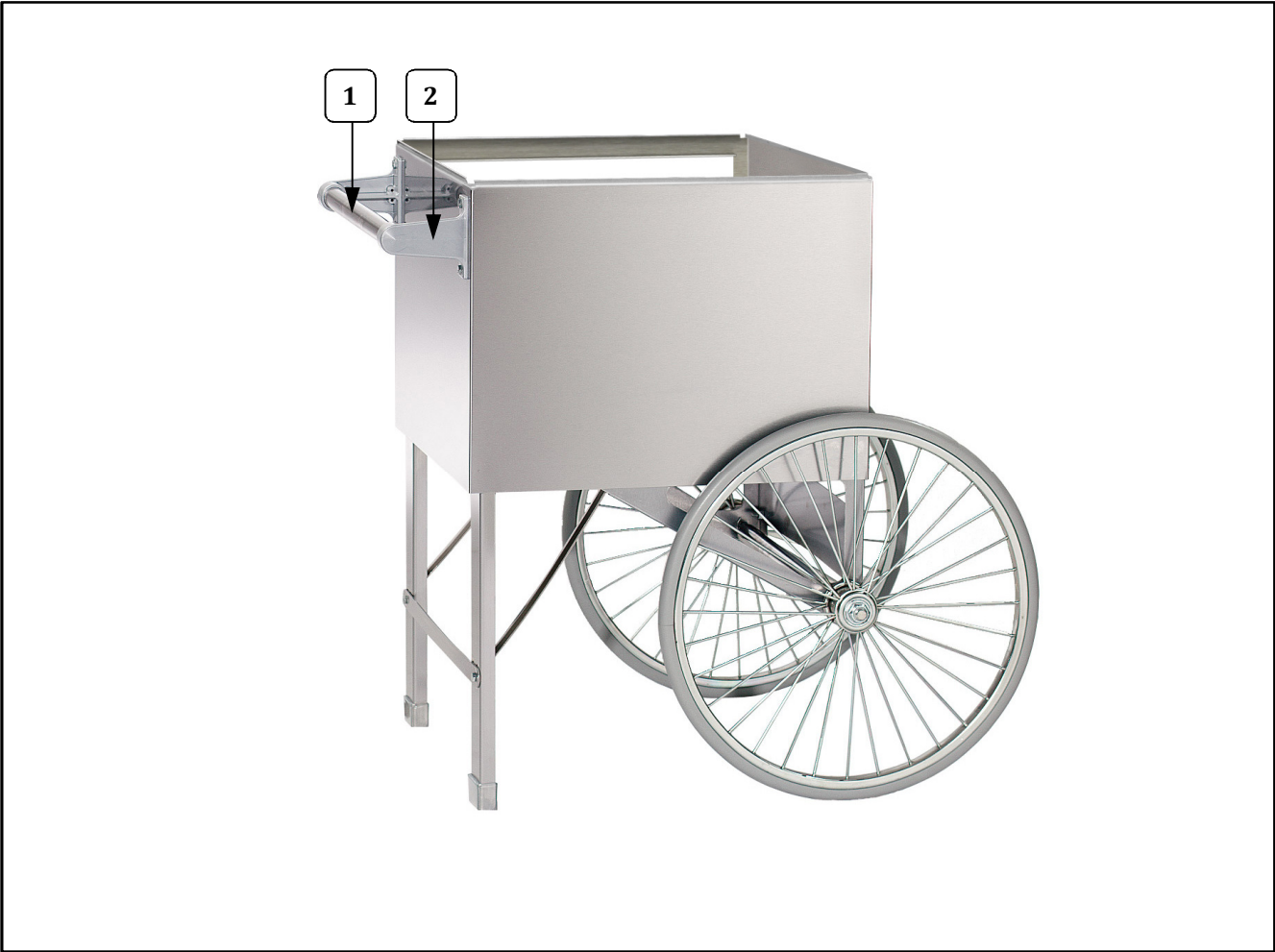
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4.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

Cart - Parts Breakdown



Item	Part Description	Part Number
		GS1516-C
1	HANDLE BAR STAINLESS STEEL	10420
2	BRACKET HANDLE BAR (2 required)	10421
	MANUAL	10434

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.

NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE ROLLERS OR ROLLER COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A ROLLER OR ROLLER COATING CLAIM IS WARRANTED.

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.



nemco® | FOOD EQUIPMENT

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.
GS1516-C	2148-00-015

Approvals / Listings for Global Solutions Carts:

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