



Global Solutions

by Nemco

GS1400-16

USER MANUAL

FEATURES:

- Acrylic display
- Adjustable thermostat
- Temperatures from 80° F to above 150° F
- Stainless steel corners and base
- Single-door Option - Operator Serve
Power Cord on Control / Door Side
- 2-door Pass-through Option
Recommended for Self / Customer Serve
- Total height of available shelf space: 14"
- Unit comes with 2 shelves

AVAILABLE ACCESSORIES:

#10034 Additional Shelf

ELECTRICAL DATA:

VOLTS:	120	AMPS:	5.3	WATTS:	640
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- Best when operated on an individual branch circuit
- 6' power cord length

DIMENSIONS:

- 18"W × 18"D × 25"H

SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 24"W × 24"D × 32"H
- SHIPPING WEIGHT: 43 lbs.



FP140207 REV: ORIG

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.

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.

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

TO REPLACE DISPLAY LIGHT



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 display light, and replace with a new bulb of the same style and wattage.

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. 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	80° F
2	105° F
3	140° F
4	165° F
5	Above 190° F

OPERATING INSTRUCTIONS

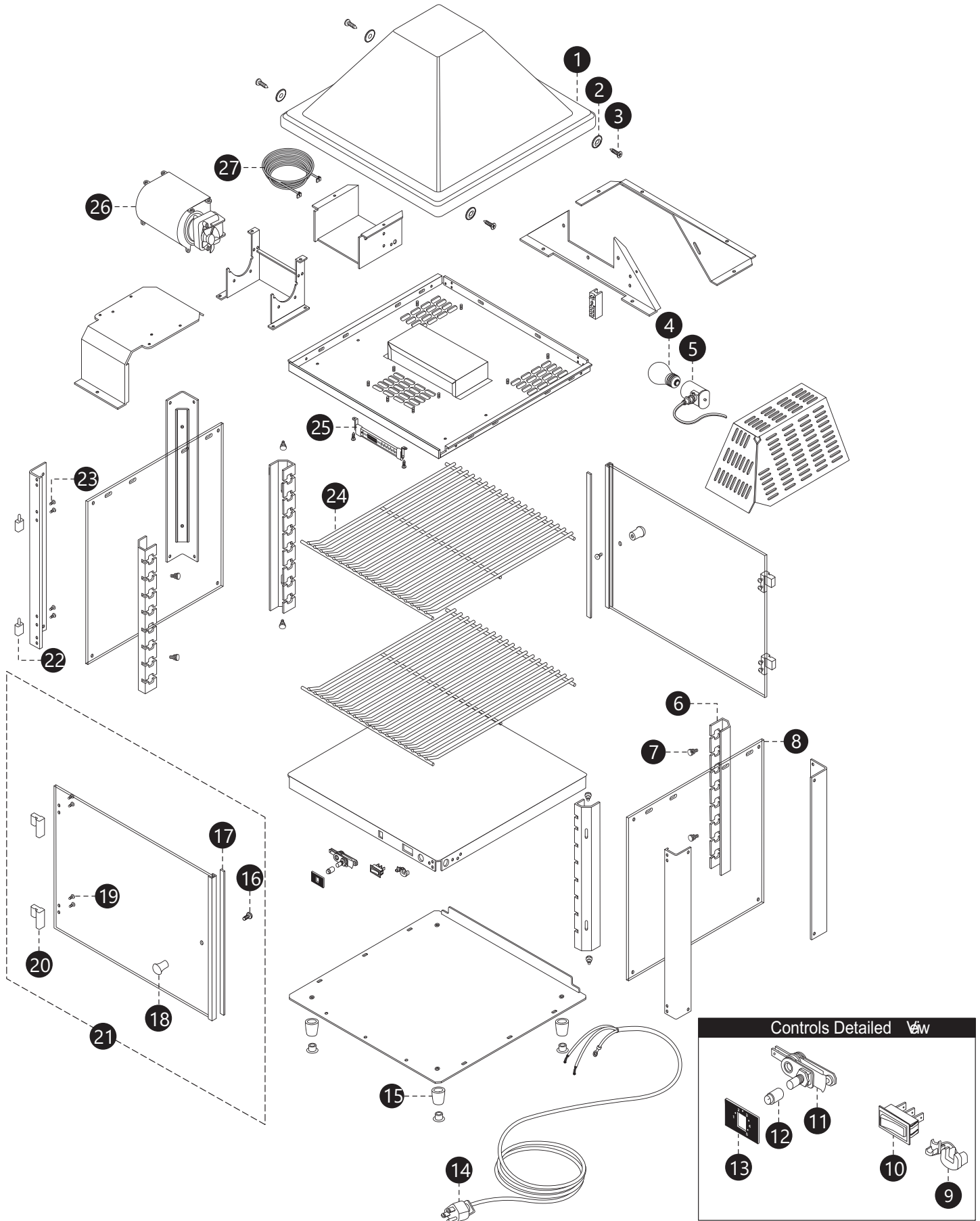
1. Plug unit in.
 2. Before loading prepared food product into warmer, you must preheat the unit for 30 minutes. After the preheat time has elapsed, you can then go ahead and place the previously prepared food product inside.
 3. Set thermostat to desired level.
- Pizza should be placed on a standard 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.



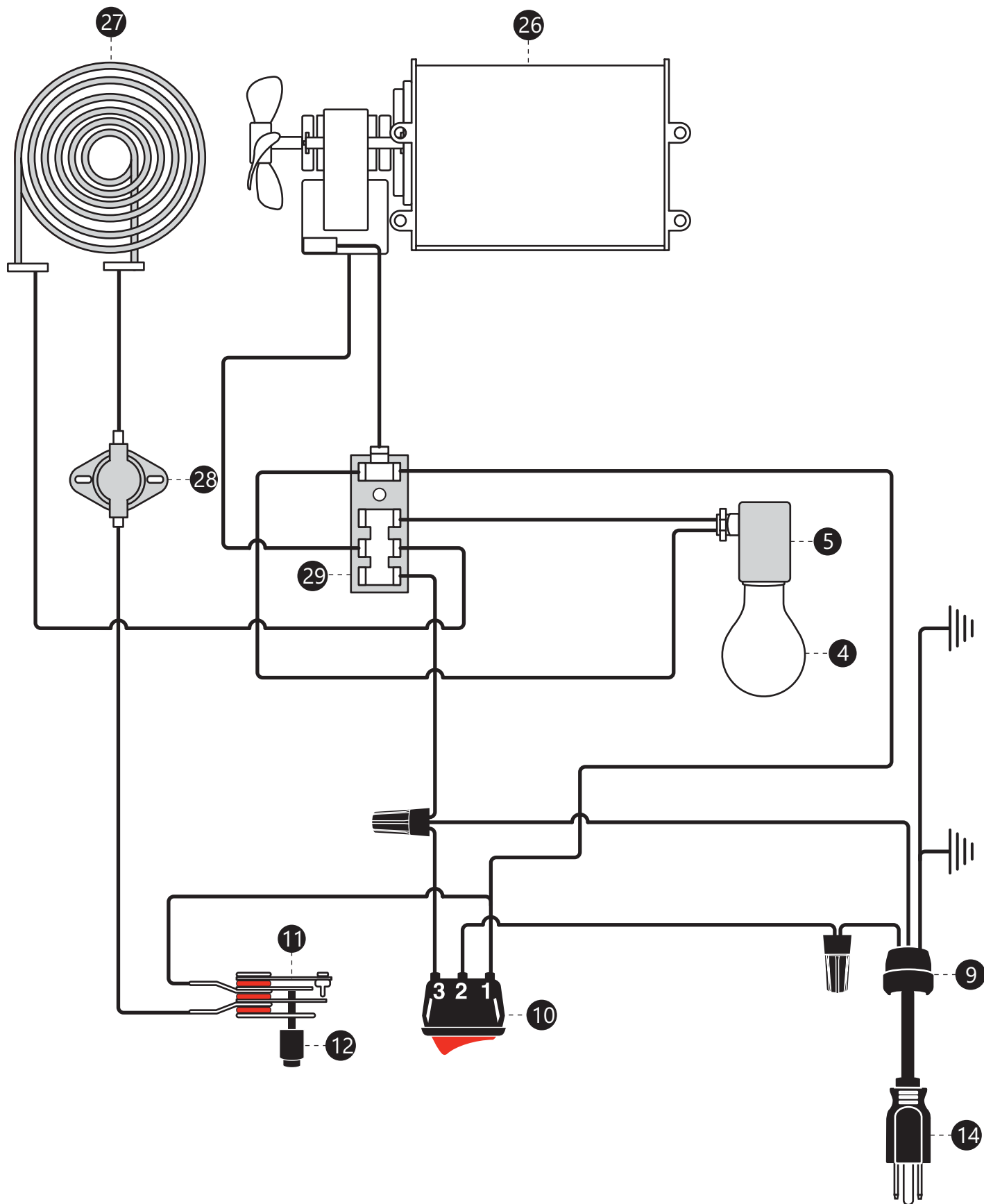
CAUTION: Pans get hot. Use hot pads/oven mitts when removing pans from the food warmer.

NOTES:

GS1400-16 Exploded View



GS1400-16 Wiring Diagram



PARTS LIST:

GS1400-16

ITEM #	PART #	DESCRIPTION
1	10098	BLACK CANOPY
2	10164	CUP WASHERS
3	47634	HOOD SCREWS
4	10040	TUFFSKIN INCANDESCENT LAMP
5	10027	LIGHT SOCKET ASSY
6	10030	RACK HOLDER
7	10066	10-32 X 3/8 BRASS THUMB SCREW
8	10031	SIDE PANEL
9	10010	STRAIN RELIEF
10	10005	POWER SWITCH
11	10024	REGULATING THERMOSTAT
12	10023	THERMOSTAT KNOB
13	10137	THERMOSTAT DIAL
14	10104	POWER CORD
15	10126	BOTTOM FOOT SERVICE KIT
16	45141	#8-32 SCREW
17	10022	MAGNETIC STRIP
18	10044	DOOR KNOB
19	45129	6-32 X 3/8 FHMS SCREW
20	10106	FEMALE HINGE
21	10109	DOOR ASSY (BLACK KNOB)
22	10107	MALE HINGE
23	46645	6-32 x 1/4 SCREW
24	10034	WIRE RACK
25	10017	THERMOMETER
26	10046	BLOWER MOTOR
27	10035	550W @ 115V HEATING ELEMENT
28	10042	HIGH LIMIT THERMOSTAT
29	10043	TERMINAL BLOCK
*	10158	QUICK EATS DECAL

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 MERCHANTABILITY, 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.

