



manufactured fun

PARAGON

OWNER'S MANUAL

FOR PROFESSIONAL WARMERS/MERCHANDISERS



Model Numbers

SMALL WARMER
2150110 (120 volts)
2250110 (230 volts)

LARGE WARMER
2190110 (120 volts)
2290110 (230 volts)

Merchandisers/Warmers

www.manufacturedfun.com

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SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



No direct contact to equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment. Carefully read any and all instructions before beginning operation of the equipment.



Always wear safety glasses when servicing equipment.



Heating elements reaches extreme heat during operation. To avoid injury, NEVER touch elements while hot.



Any alterations made to equipment by anyone other than certified Paragon personnel will void warranty and may also create unsafe working conditions. NEVER make alterations to the equipment.



Machine must be properly grounded to prevent electrical shock. Do NOT immerse warmer element or any other part of this equipment in water. Doing so may damage equipment and prevent it from working properly. Always unplug equipment before cleaning or servicing to prevent electric shock.

INTRODUCTION

PARAGON IS PROUD TO BE YOUR
PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

Your Paragon Warmer features:

- Stainless steel warming deck has a heating element underneath to keep all of the product in the cabinet – not just the top – warm and fresh for hours.
- Easy to clean surfaces – just wipe with a damp cloth.
- Sturdy stainless steel and aluminum frame and tempered glass side panels.
- Perfect for popcorn, nacho chips or peanuts – graphics for all are included.

Should you have any questions about your equipment, or would like to know more about our other innovative concession equipment and supplies, please contact us at 1-800-433-0333.

Thank you for your purchase and enjoy!

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. The Paragon Warmers have a current draw of .5 amps. (Export voltage is 230VAC.)

We recommend your Paragon Warmer be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

UNPACKING

Paragon carefully inspects each product during assembly and after completion to adhere to strict quality guidelines, and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive before any operation. Please examine your product to guarantee all equipment has arrived, complete and in good condition.

If you believe that any damage may have occurred during shipment or parts may be missing, please contact Paragon immediately for replacement.

OPERATING INSTRUCTIONS

1. Apply the appropriate decals (popcorn, nachos, or peanuts) to the front and rear glass panels by peeling off the backing paper and applying to the glass.
2. Position the warmer on the counter top to provide the user accessibility to the dispensing door.
3. Load the warmer with the correct product for the label designation through the top loading door.
4. Turn on the lighted power switch. This will turn on the heating element in the base of the unit and will keep your product warm and fresh.
5. Keep the power switch in the off position when the warmer is empty or not being used.
6. To remove product from the warmer, swing the dispensing door outward and use a scoop to remove and package the product.

WARNING: Always turn the **POWER** switch to **OFF** when the machine is not in use.

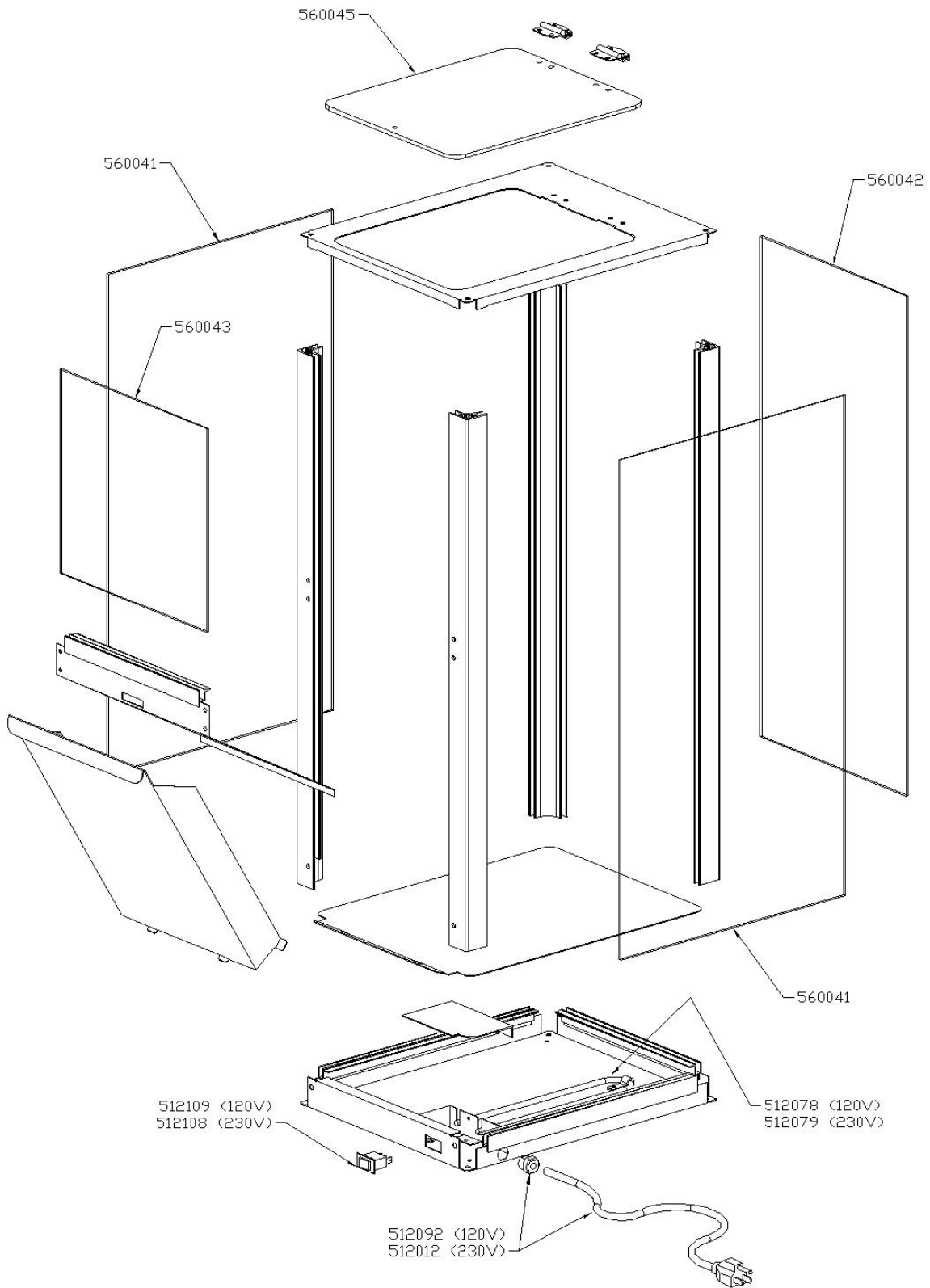
WARMER CARE

It is recommended that the warmer be cleaned out daily using suitable cleaners that may be used on food service equipment.

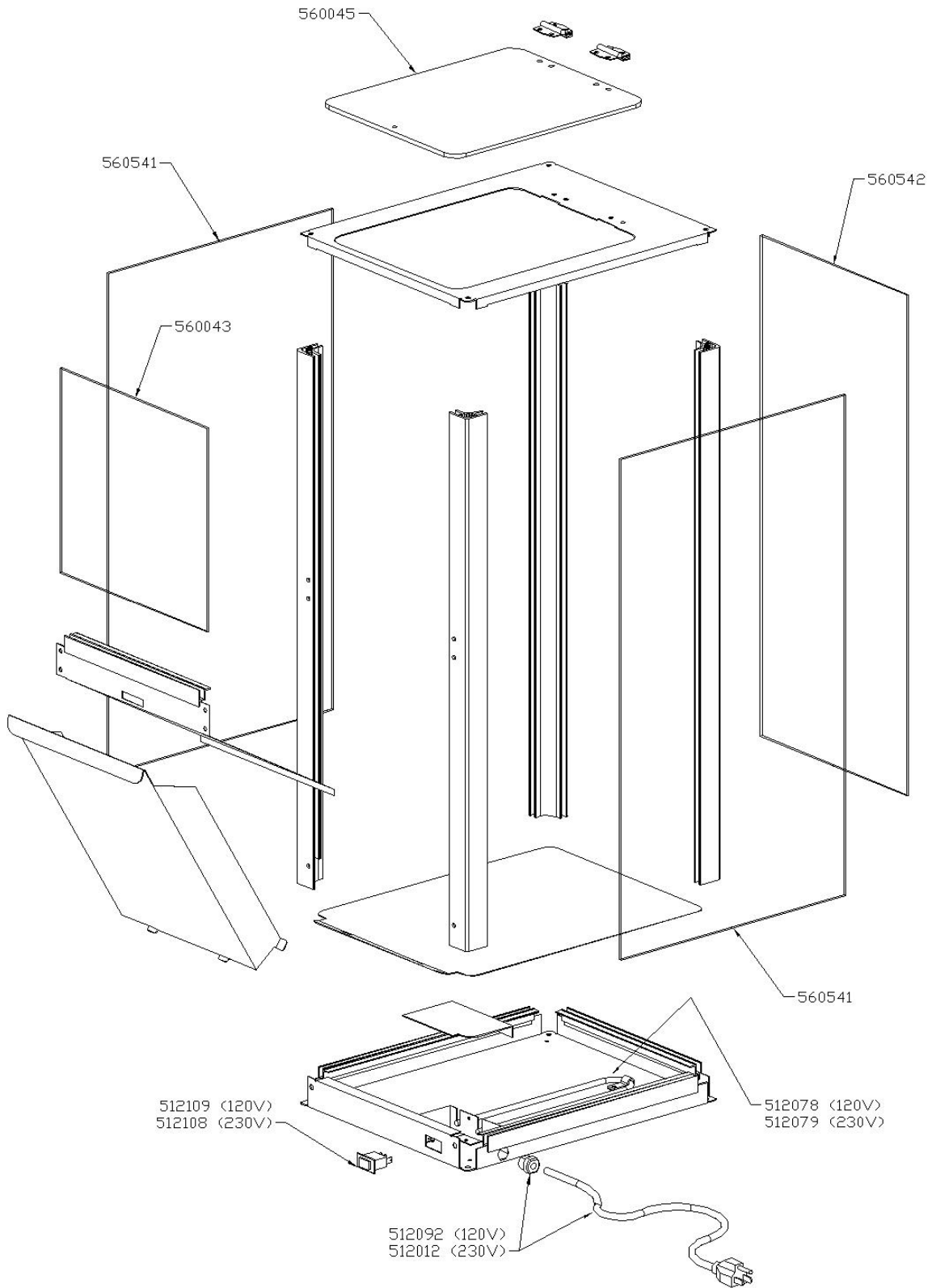
- Always make sure the machine is off and unplugged before cleaning.
- The dispensing door and the bottom tray are removable for easy cleaning and are dishwasher safe due to the stainless steel construction.
- The tempered glass panels can be cleaned with standard window cleaner.

NEVER use water on the electrical components in the base.

SMALL WARMER ASSEMBLY



LARGE WARMER ASSEMBLY



WARMER WIRING DIAGRAM

