



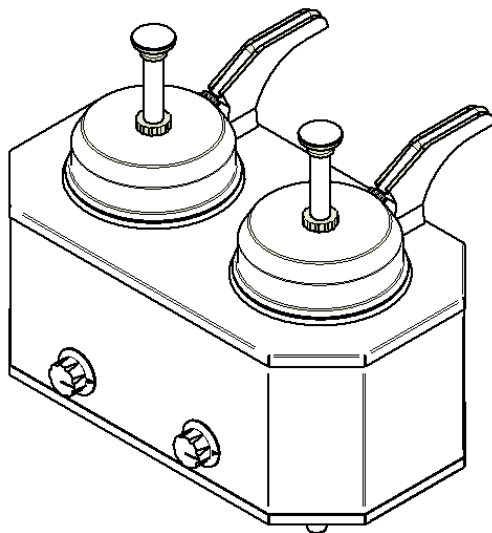
manufactured fun

P A R A G O N

OWNER'S MANUAL

ProDeluxe WARMERS

2029 Series-Dual Water Vessel Warmers



Model Numbers

Ladle Unit
2029A (120V)
2229A (230V)

Pump Unit
2029B (120V)
2229B (230V)

Heated Spout w/
controls on frontside
2029C (120V)
2229C (230V)

Heated Spout w/
controls on backside
2029D (120V)
2229D (230V)

Ladle/Pump Unit
2029E (120V)
2229E (230V)

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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.



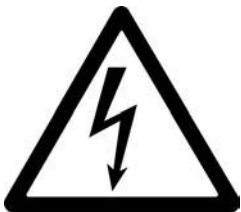
Always wear safety glasses when servicing equipment.



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

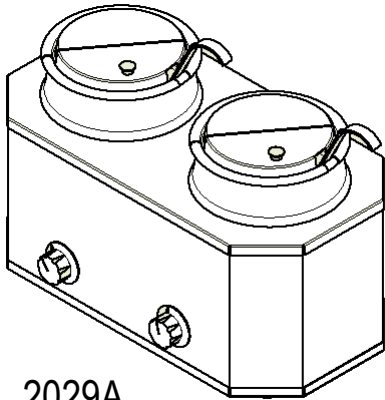


Any alterations made to equipment by anyone other than certified Paragon personnel will void warranty and may also create unsafe working conditions. NEVER make alterations to the equipment.

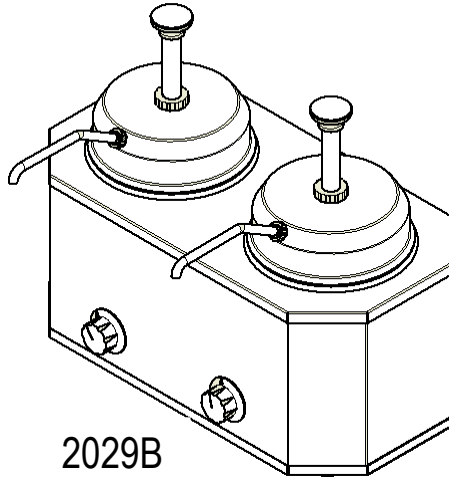


Machine must be properly grounded to prevent electrical shock. Do NOT immerse warmer element or any other part of this equipment in water. Doing so may damage equipment and prevent it from working properly. Always unplug equipment before cleaning or servicing to prevent electric shock.

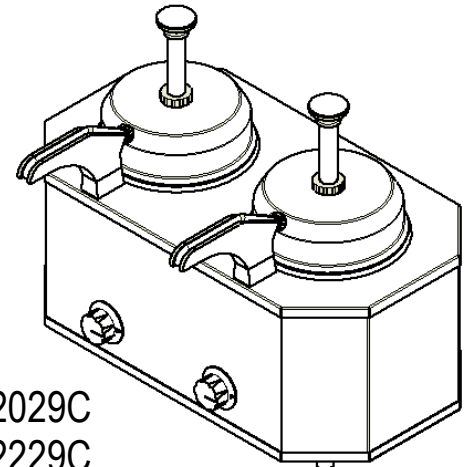
2029 Series



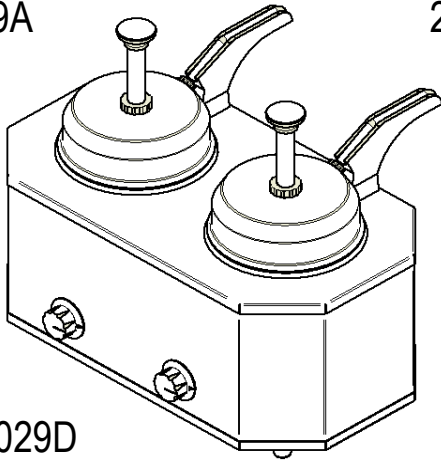
2029A
2229A



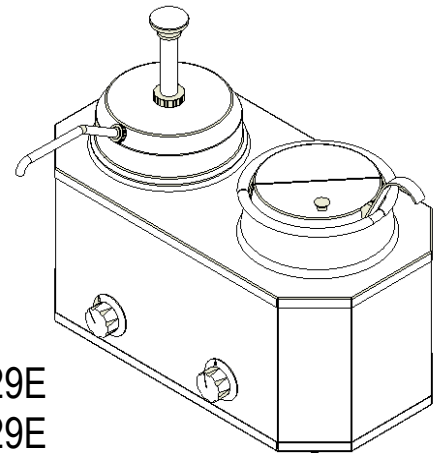
2029B
2229B



2029C
2229C



2029D
2229D



2029E
2229E

2029A/2229A	Dual Ladle Unit
2029B/2229B	Dual Pump Unit
2029C/2229C	Dual Heated Spout Unit- Facing Controls
2029D/2229D	Dual heated Spout Unit –Facing Away from Controls
2029E/2229E	Dual with One Pump and One Ladle Unit

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 construction with two 500 watt heating elements to keep two different products warm and fresh for hours.
- Easy to clean surfaces – just wipe with a damp cloth.
- Adjustable thermostats and 6' power cord.
- Perfect for nacho cheese, caramel or hot fudge.
- Made in the USA

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 or visit us on the web at: **Manufacturedfun.com**

Thank you for your purchase and enjoy!

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. This Paragon Warmers have a current draw of 8.3 amps or 1034 watts. (Export voltage is 230VAC.)

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.

CLEANING

Before using the unit for the first time, make sure unit is disassembled and cleaned properly. This also includes being done after each time the unit is used. Stainless steel parts can corrode so it is important to properly clean, rinse, sanitize and dry all parts daily or after each use. Failure to comply with these instructions may result in a void warranty.

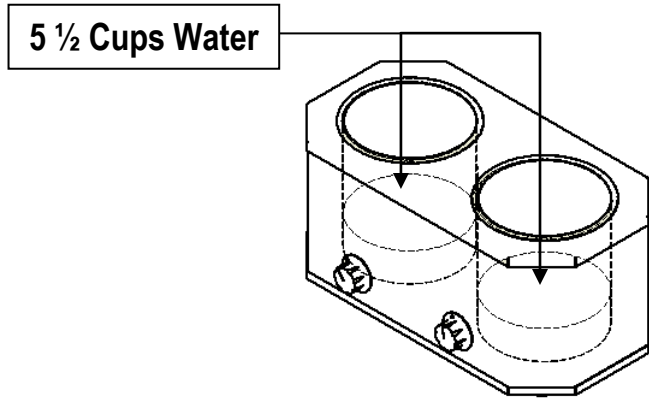
See separate pump manual for specifics on pump maintenance and cleaning.

BE AWARE

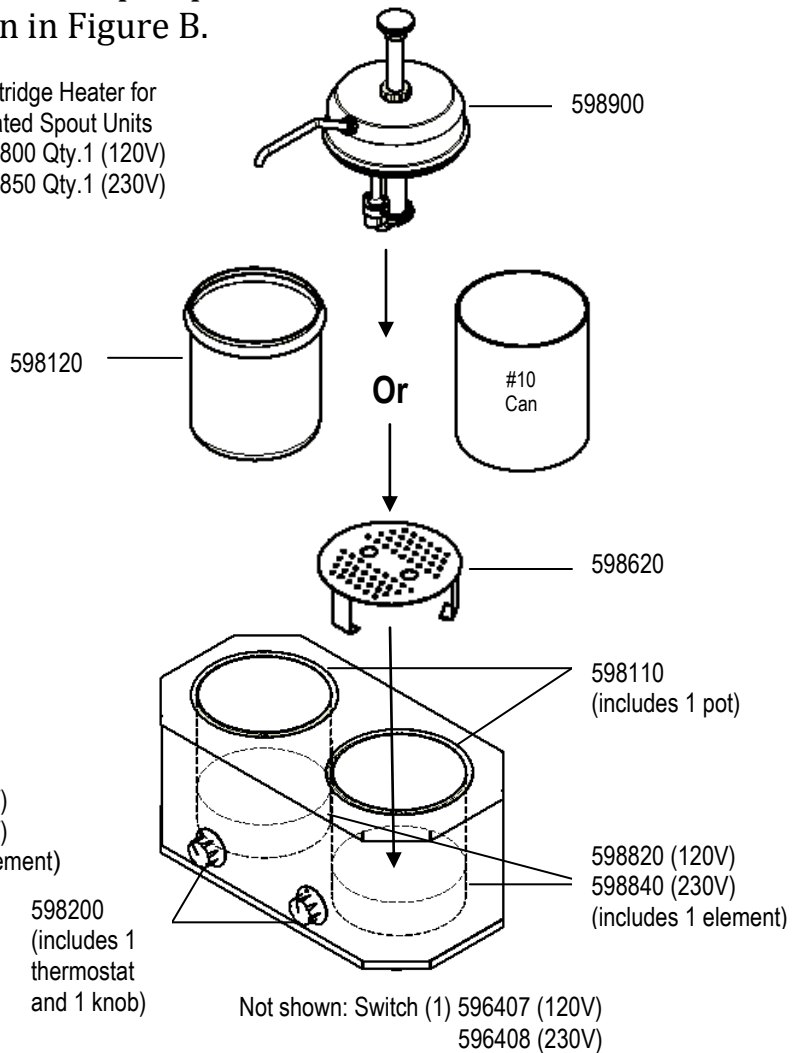
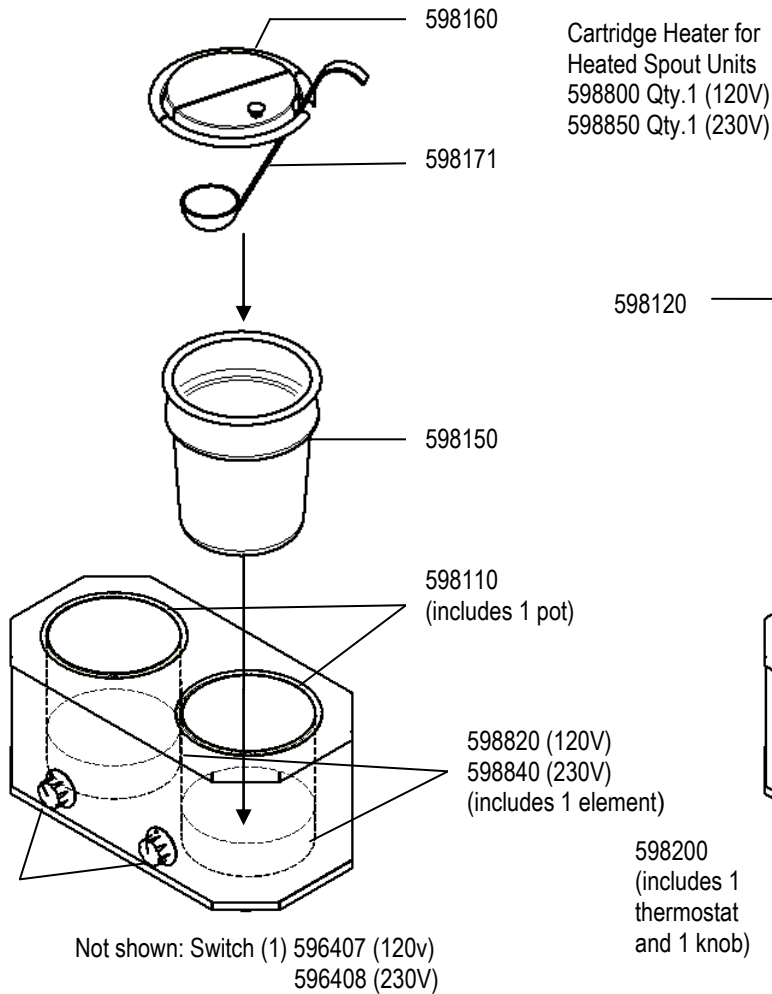
BE AWARE OF THE PRODUCT YOU ARE DISPENSING AND ITS TEMPERATURE MAINTAINING REQUIREMENTS. Paragon International will not be responsible for dispensing of potentially hazardous product.

OPERATING INSTRUCTIONS

1. Always clean unit thoroughly before each use.
2. Fill water vessels with 5 1/2 cups of water.



3. For unit with ladle inserts, install the jar, lid, and ladle into the water vessel as seen in Figure A. For units with pump inserts install standoff, jar or No. 10 can, and pump as seen in Figure B.



6 **Figure A: Ladle Assembly**

Figure B: Pump Assembly

4. Unit is now ready to be used. Plug cord in, turn on warmer & adjust thermostat to the products recommended serving temperature.

This will turn on the heating element in the base of the unit and will keep your product hot and fresh. The thermostat knob can be set to maximum, for a limited time, to heat product quicker.

5. When finished, wait for the machine to cool down, tip the unit over a bucket/sink and let remaining water pour out.
6. Keep the power switch in the off position when the warmer is empty or not being used.

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

Regenerating and holding of food temperature

Regenerating (also called rethermalization) is the process of re-heating food to safe service temperatures for consumption. This unit will take food products and heat to 165° (74°C) within a two hour period.

This unit will also maintain the temperature at or above 150° (66°C) throughout the product for at least two hours even when coverings are removed. Please note: coverings are recommend as they help maintain the temperature of the product.

Paragon International takes no responsibility for actual serving temperature of food product. It is the responsibility of the user to make sure that every product is served at a safe temperature.

UNIT TAKE DOWN

1. Turn the switch to the “OFF” position and unplug the power cord.
CAUTION: Unit may still be hot.
2. Remove pumps, lids, jars, risers or No. 10 can.
3. Pour water out of water vessel by tipping the unit over.

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.

NEVER use water on the electrical components in the base.

GENERAL SERVICE, REPAIR AND RETURNS

Before returning any Paragon item, you must call the customer service department to receive return authorization. Failure to do this may result in reduced or no return credit. Customer service will provide instructions on how to ship the unit back. Paragon has a well-qualified, highly-skilled technical support staff. We value service and are always willing to help.

The supply cord cannot be replaced and if the cord is damaged the appliance should be scrapped.