



manufactured fun

P A R A G O N

OWNER'S MANUAL

For ProStyle Warmers



Warmer Model Numbers:

Prostyle	2018 (120V)
with Pump	2218 (230V)

www.ManufacturedFun.com

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.



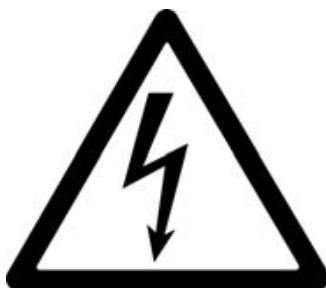
Always wear safety glasses when servicing equipment.



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 elements 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.

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. The Paragon Warmers have a current draw of 1.67 amps or 200 watts. (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.



INTRODUCTION

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 has a 200 watt heating element to keep all of the product warm and fresh for hours.**
- **Easy to clean surfaces - just wipe with a damp cloth.**
- **Adjustable thermostat, and 6' power cord.**
- **Perfect for popcorn butter, nacho cheese or hot fudge.**
- **7"W x 7"D x 8.5"H**
- **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**

Paragon is proud to be your partner for Manufactured Fun!

OPERATING INSTRUCTIONS

1. Always clean unit thoroughly before each use.
2. Fill water vessel with 2 cups of water.
3. Install spacer and product container into water vessel.
4. Plug cord in, turn on warmer and adjust thermostat. 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.

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

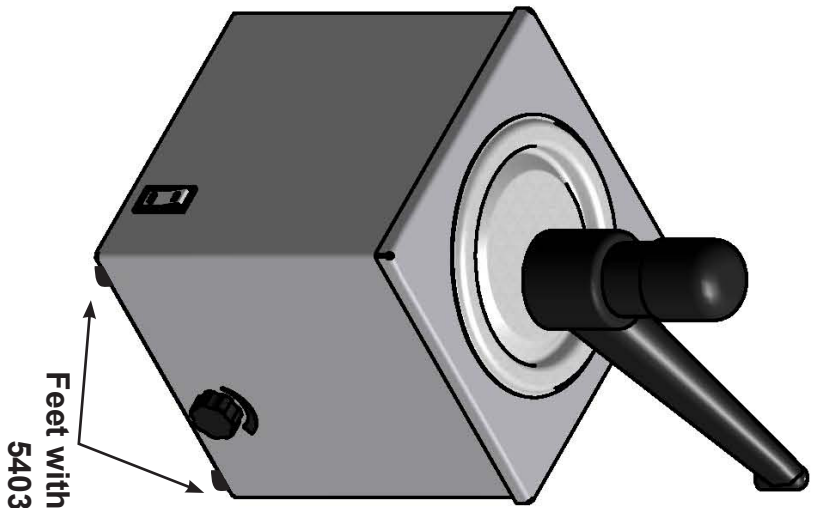
Warmer Care

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.

NEVER use water on the electrical components in the base.

*Thank you for
your purchase and enjoy!*



Power Cord 512091
Thermostat 597130
Heating Element 597100

