



Instruction Manual

Macho Pop

Model No. 2553 Series and 2554 Series



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



SAFETY PRECAUTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p>

	 DANGER
	<p>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.</p> <p style="text-align: right; font-size: small;">014_020416</p>

	 WARNING
	<p>To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">013_092414</p>

	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 WARNING
	<p>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 gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p style="text-align: right; font-size: small;">022_060215</p>



SAFETY PRECAUTIONS (continued)

	 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

Note: Improvements are always being made to Gold Medal’s equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal’s Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. (Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)

INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. 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 go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

Model Description

Model 2553 Series:

2553: Front Counter Unit, Oil Ready

2553S: Front Counter Unit, Oil Ready, has Salt/Sweet capability

2553BC: Back Counter Unit, Oil Ready

2553BCS: Back Counter Unit, Oil Ready, has Salt/Sweet capability

2553BCSMM: Back Counter Unit, Oil Ready, has Salt/Sweet capability, and has a Monster Mushroom Corn deck

Model 2554 Series:

2554: Front Counter Unit, No Oil

2554S: Front Counter Unit, No Oil, has Salt/Sweet capability

2554BC: Back Counter Unit, No Oil

2554D: Front Counter Unit, Kettle has oil tube and funnel (unit has NO oil pump power), has Salt/Sweet capability

Items Included with this Unit



Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place the unit on a sturdy, level base.
3. Install the light bulb (do not over-tighten) into the lamp holder located inside the cabinet on the ceiling of the popper (see image below). Always be sure the unit is OFF and unplugged before installing or changing the bulb (reference the Electrical Requirements section).
4. Units with oil ready features reference the instruction manual for the oil dispense unit for connecting it to the popper.



Electrical Requirements

The following power supply must be provided:

Model 2553 Series:

2553, 2553S, 2553BC, 2553BCS, 2553BCSMM: 120 V~, 2350 W, 60 Hz

Model 2554 Series:

2554, 2554S, 2554BC, 2554D: 120 V~, 1750 W, 60 Hz

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.'s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine

1. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.
2. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. DO NOT use a grounded to un-grounded receptacle adapter (where applicable).
5. Install the unit in a level position.

	 CAUTION
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>



OPERATING INSTRUCTIONS

Controls and Their Functions

LIGHTS/WARMER SWITCH

Two position (ON/OFF), lighted rocker switch(s) which operates the interior light, dome light, and heat element for the corn deck freshener.

KETTLE MOTOR SWITCH

Two position (ON/OFF), lighted rocker switch which operates the kettle agitator motor, and the exhaust fan. The Kettle Motor Switch **MUST** be ON at all times when there is popcorn (popped or un-popped) in the kettle. When finished popping, the unit should be sufficiently vented before turning off the exhaust fan.

KETTLE HEAT SWITCH

Two position (ON/OFF), lighted rocker switch which operates the heating element in the popping kettle, by sending power to the “Big Eye” electronic temperature control system.

LIGHT & AUDIBLE LOAD DUMP SIGNAL

Yellow indicator light and audible sound (if engaged), used to signal Load Dump. Therefore, if the yellow light is ON, and the buzzer is sounding, **one** of the following actions should be taken:

- Load the corn and oil **or**
- Dump the popped corn from the kettle **or**
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

Note: This light is also used to indicate Auto Shut Off (if enabled) and Control Board error codes (reference the Temperature Control Board section of this manual).

SALT/SWEET SWITCH (if equipped)

Two position covered rocker switch used to adjust the kettle temperature for Salt or Sweet popping mode.

OIL DISPENSE PUSH BUTTON SWITCH & GREEN OIL LIGHT (if equipped)

“Red” Oil Dispense Push Button (PB) Switch which dispenses a predetermined amount of oil into the kettle when pressed. The Oil System Master Switch must be in the ON position for the Oil Dispense PB Switch to activate (reference the Instruction Manual for the oil dispense unit). The Green Oil Light on the popper will only light up when the oil pump is dispensing.

OIL SYSTEM MASTER SWITCH (if equipped)

Two position, ON/OFF lighted rocker switch - supplies power to the oil pump (either the Bag-in-a-Box or Bucket Pump model). Reference the Instruction Manual for the oil dispense unit.

Bag-in-a-Box Model: Oil System Master Switch ON, provides power to the oil dispense unit, activates the warmer/blower, and the heated line kit (if equipped).

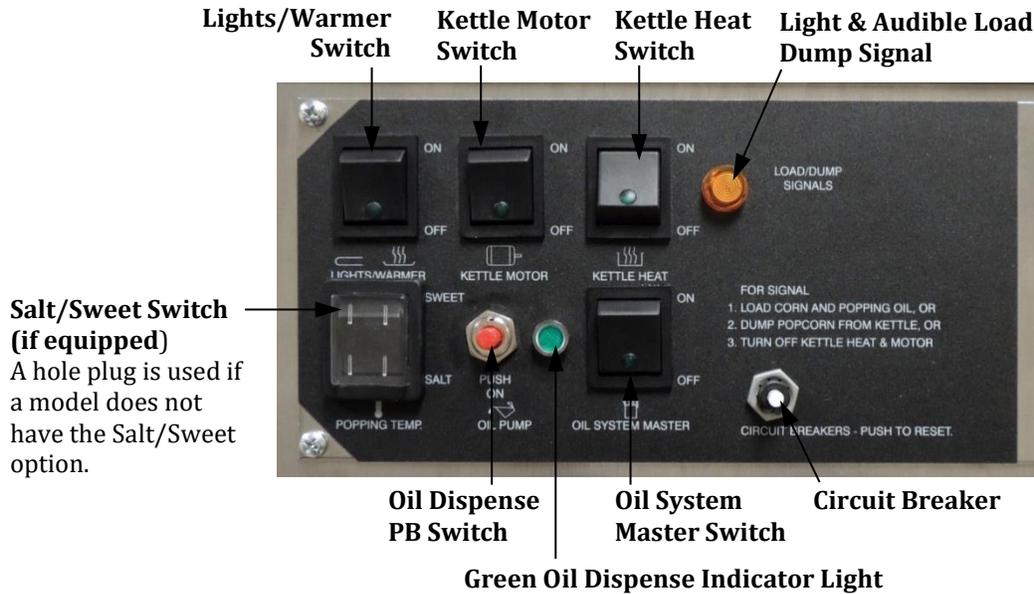
Note: Coconut oil will congeal at temperatures below approximately 76°F (24°C). For machines used daily, leave the Oil System Master Switch on at all times and keep



the cabinet doors closed to prevent the oil from becoming solid. If the machine has not been used for several days, turn the Oil System Master Switch ON the night before it is expected to be used.

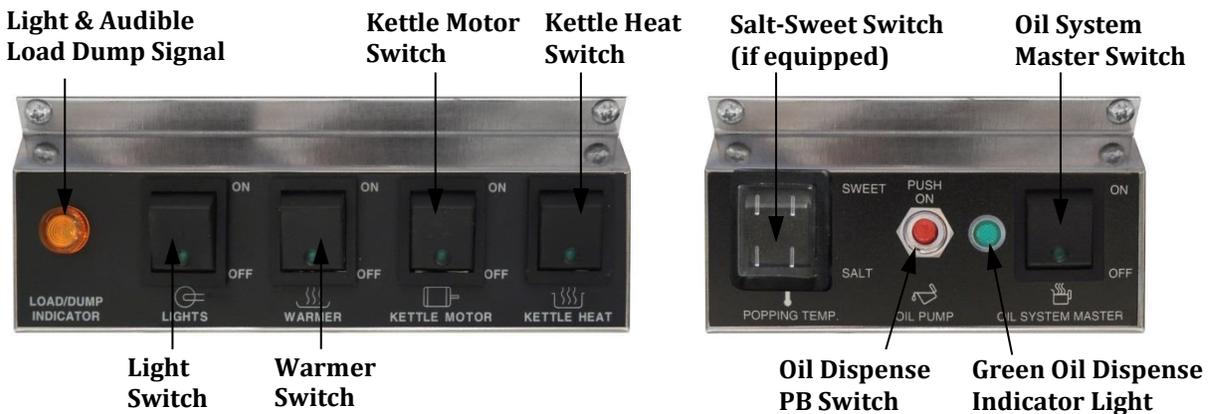
Bucket Pump Model: Oil System Master Switch ON, activates the 30 watt heating element on the bucket pump to keep the coconut oil liquid.

Control Panel Views for Front and Back Counter Units



Control Panel for Front Counter Units

Model 2553S (with Oil and Salt-Sweet option) shown for image reference only, switch configurations vary by model/options available.



Control Boxes for Back Counter Units

Model 2553BCS (with Oil and Salt-Sweet option) shown for image reference only, control box and switch configurations vary by model/options available.



Popping Corn

This section describes popping instructions for Standard (salted) popcorn and Sweet popcorn (if equipped with Salt-Sweet option).

Remember (for all popping modes):

When the Load/Dump Light comes ON, and Audible Signal (if enabled) is sounding, **one** of the following actions should be taken:

- Load the corn and oil **or**
- Dump the popped corn from the kettle **or**
- Turn OFF the Kettle Heat if you are finished popping corn.

Amount of Popcorn and Oil – Salted Popcorn

The popper is equipped with a corn, salt, and oil measure. We recommend flavored and colored coconut oil. Popcorn popped in coconut oil stays fresh longer and does not leave black deposits in the kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Kettle Size	Popcorn Charge	Oil Charge	Flavacol (Salt)
16 oz.	16 oz. (473 ml)	5 oz. (148 ml)	1.5 Tblsp. (20cc)

For best results use Mega-Pop® 16 oz. premeasured pouches (Item# 2846).

Popping Salted Popcorn

Note: When popping with coconut oil, be sure the oil is liquid. As a check, dispense oil into a measuring cup first, then use that oil for the first popping cycle.

1. Turn all switches ON; set Salt-Sweet Switch (if equipped) to Salt mode.
2. When kettle is ready (about 4 minutes), the Load/Dump Light and Audible Signal (if enabled) will turn ON.
3. Lift kettle lid and load Mega-Pop® premeasured popcorn and oil pouch, or pour in popcorn and Flavacol, then add oil in premeasured amount; close lid (the Load/Dump Light and Signal will turn OFF in approx. 20 seconds).

Note: If unit is equipped with an automatic oil delivery system, add popcorn and Flavacol, then press the “Red” Oil Dispense PB Switch to add oil.

4. When corn has finished popping, the Load/Dump Light and Audible Signal will turn ON, then gently dump the popcorn.

Note: The signal “To Dump” was factory set based on Gold Medal popcorn and oil. If, after 3 consecutive batches, the signal occurs before or after popping has stopped, then the signal timing can be adjusted. Have a qualified service person adjust the signal to dump (reference Electronic Temperature Control section).

5. On final kettle of corn, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn. This procedure saves electricity, since kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

Note: When Kettle Heat Switch is OFF, machine will not beep on the last batch.



- When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.

NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!

If Auto Shut-OFF is enabled, unit will automatically shut kettle heat OFF after 15 minutes of idle time (no popcorn popped). To restart kettle heating, cycle the Heat Switch OFF-ON.

Popping Sweet Popcorn (if equipped)

Gold Medal recommends white coconut oil for popping Glaze Pop (colored oil can change the popcorn color). Glaze Pop cooks directly in the kettle. **DO NOT** use popcorn seasoning salt when popping Glaze Pop.

Kettle Size	Popcorn Charge	Oil Charge	Glaze Pop/Sugar
16 oz.	16 oz. (473 ml)	5 oz. (148 ml)	8 oz.

Note: When popping with coconut oil, be sure oil is liquid. As a check, dispense oil into a measuring cup first then use that oil for the first popping cycle.

- Turn all switches ON; set Salt-Sweet Switch to Sweet mode.
- When kettle is ready (about 4 minutes), the Load/Dump Light and Audible Signal (if enabled) will turn ON.
- Lift kettle lid and pour in pre-measured amount of corn.
- Add oil. If equipped with oil dispense unit, press the “Red” Oil Dispense PB Switch to add oil (the Load/Dump Light and Signal will turn OFF in approx. 20 seconds).
- Add pre-measured amount of Glaze Pop or Sugar (when using sugar, we recommend using Compound “S” to help keep kettle clean); close lid.
- When corn has finished popping, the Load/Dump Light and Audible Signal will turn ON, then gently dump the popcorn.

Note: The signal “To Dump” was factory set based on Gold Medal popcorn and oil. If, after 3 consecutive batches, the signal occurs before or after popping has stopped, the signal timing can be adjusted. Have a qualified service person adjust the signal to dump (reference Electronic Temperature Control section).

- On final kettle of corn, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn. This procedure saves electricity, since kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

Note: When Kettle Heat Switch is OFF, machine will not beep on the last batch.

- When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.

NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!

If Auto Shut-OFF is enabled, unit will automatically shut kettle heat OFF after 15 minutes of idle time (no popcorn popped). To restart kettle heating, cycle the Heat Switch OFF-ON.

- Clean kettle when finished popping Glaze Pop or sugar corn, and prior to switching to popping salted popcorn.

Care and Cleaning

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_020314</p>

	 WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot!</p> <p style="text-align: right;">028_082715</p>

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.

Note: It is extremely important to follow all cleaning procedures, otherwise parts damage and equipment failure will result. The warranty does not cover parts that are damaged due to improper cleaning.

Daily Kettle Cleaning Instructions

CAUTION: A hot kettle will cause burns if you touch it with your hand. Allow kettle to cool at least 1 hour before attempting to clean. **DO NOT** use ice or water to cool down a hot kettle! Severe kettle damage will result!

1. When cool, wipe **outside** of kettle with a clean, soft cloth. **DO NOT** use oven cleaners or abrasive materials as they will damage the kettle.
2. Every night, mix Gold Medal's Heat'n Kleen solution (Item No. 2095), 2 tablespoons per gallon of water. It is not necessary to use the entire gallon at once; only use enough to fill the kettle 1/2 inch deep.
3. Turn kettle heat ON. When water starts to boil, turn kettle heat OFF.
4. Allow to cool at least 1 hour, then dump solution into a bucket and wipe inside of kettle with a clean cloth. Make sure all solution goes into the bucket; do not spill any in the interior of machine.

For an extra dirty kettle, the process may be repeated; or, after turning kettle heat OFF, allow solution to sit in kettle overnight. The next morning, dump solution into a bucket and wipe inside of kettle with a clean cloth.

5. With unit OFF and unplugged, wipe kettle lead cord with a clean **SLIGHTLY** damp cloth. **DO NOT** get moisture into the kettle lead-in cord, severe damage will result.

Daily Unit Cleaning Instructions

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Clean all pans/accessories in order to sanitize them before each use.
3. Take a clean, SLIGHTLY damp cloth and wipe excess grease from glass and cabinet.
4. Wipe stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

DO NOT use oven cleaners or abrasive materials as they will damage parts of machine.

5. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

Ammonia cleaners will damage plastic doors/panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).

Daily Sanitizing the Internal Parts (Tubing, Pump, Etc.)

For Models with an oil dispenser, Gold Medal Products Co. recommends pumping sanitizer through the system nightly to clean pumps and topping lines.

Filter Cleaning Instructions

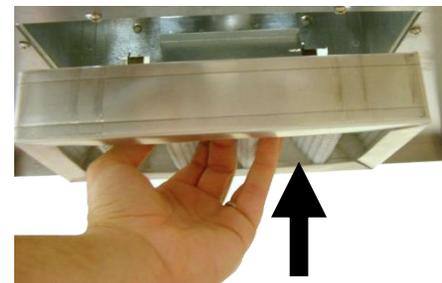
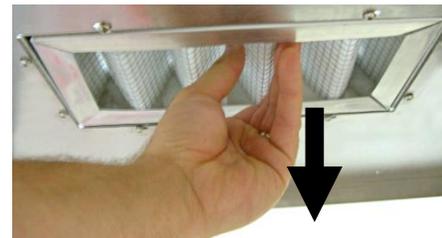
The popcorn machine is equipped with an efficient and durable filtration system. The filter should be cleaned every 1-2 weeks to maintain maximum efficiency.

Steps to Clean Filter

Step 1: Turn unit OFF and allow it to cool before removing filter. Filter is located inside the popcorn machine, above the popping kettle.

Step 2: Remove filter by gripping the filter itself and pulling straight down.

Step 3: Clean filter in warm soapy water, then rinse and allow to dry overnight. Replace filter by putting it into the slot and pushing upward. Make sure the filter frame is flush with the ceiling of the popper (as shown above).





Troubleshooting

Issue	Possible Cause	Solution
Power to the Unit	<p>A. Power to the Unit</p> <p>B. Mini Circuit Breaker(s) on popper tripped (if equipped)</p>	<p>A. Make sure the unit's power cord is plugged in.</p> <p>B. Mini Circuit Breaker(s) supplies power to all unit features. If equipped, Mini Circuit Breaker(s), will be located on the control panel or ceiling of the popper. If breaker(s) is reset, then trips again, the unit must be inspected/repared before going any further.</p>
Kettle Does Not Heat	<p>A. Power to the Kettle (for units with a removable kettle)</p> <p>B. Kettle Heat Switch</p> <p>C. Auto Shut Off</p> <p>D. Temperature Control Board</p> <p>E. Heating Element</p>	<p>A. Make sure kettle lead-in cord is plugged in completely and twisted to lock it into the kettle receptacle. (Kettle leads which have a locking ring, ensure locking ring is fully screwed onto kettle receptacle.)</p> <p>B. Have a qualified service person check the voltage to and from the Kettle Heat Switch; if switch is defective, replace it.</p> <p>C. When enabled, the Auto Shut Off will automatically turn the kettle heat off after 15 minutes of idle time (no popcorn popped). The Dump Light on the control panel will blink OFF-ON once per second (if Audio Volume is on, the unit will also beep) to indicate the kettle has been automatically turned OFF. To restart kettle heating, cycle the Heat Switch OFF-ON (reference the Electronic Temperature Control section of this manual).</p> <p>D. A defective thermocouple lead will cause the kettle not to heat. A loose kettle lead-in connection can cause a thermocouple lead issue (indicated by the yellow dump light staying on or blinking, outside of normal operation). (Units with a removable kettle, make sure kettle lead is plugged in completely and the locking ring is fully screwed onto kettle receptacle.) Check for control error condition and have a qualified service person check for good connections from the kettle to the control (reference the Electronic Temperature Control section of this manual for light indicators or error conditions.)</p> <p>E. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair.</p>



Issue	Possible Cause	Solution
Oil Pump Does Not Deliver Oil to Kettle (for units equipped with oil)	A. Mini Circuit Breaker(s) on popper tripped B. Oil Dispense Unit	A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/ repaired by qualified service personnel. B. For additional possible causes/solutions, reference the Troubleshooting section of the Oil Dispense Unit Manual.
Long Popping Cycles (Longer than 4 minutes for Salt Popcorn; longer than 6 minutes for Sweet Popcorn)	A. Heating Element B. Low Voltage C. Inadequate Supply Lines D. Inferior Corn	A. One of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature. Check with a qualified service person for inspection/repair. B. If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. Check with a qualified electrician. C. Inadequately sized electrical supply lines or use of extension cord, in addition to being a fire hazard, would also prevent the kettle from reaching the proper operating temperature. Check with a qualified electrician. D. Inferior quality corn would result in longer popping cycles. Use only top quality hybrid popcorn from reputable suppliers. Even then, if you let your corn pick up moisture or dry out, your popping cycles will be slow.
Kettle Agitator Shaft not Rotating	A. Mini Circuit Breaker(s) on popper tripped (if equipped) B. Kettle Motor Switch C. Kettle Agitator Shaft/Stir Blade not rotating. (Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)	A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/ repaired by qualified service personnel. B. If the kettle agitator shaft is not rotating, DO NOT pop corn. Make sure the Kettle Motor Switch is ON. If the switch is ON, and the shaft is not rotating, the switch or motor may be faulty, contact qualified service personnel for inspection/repair. C. If the kettle agitator shaft is not rotating, DO NOT pop corn. Check the clearance between the kettle bottom and the stir blade; it should be 1/32" (use a dime). To adjust, reference the Agitator Set Collar Adjustment section.



Agitator Set Collar Adjustment

The following instructions describe how to properly adjust set collars on an agitator assembly with a fixed stir rod.

Agitator Assembly with a FIXED Stir Rod

Steps to Adjust Set Collars on Agitator with a Fixed Stir Rod

Step 1: Make sure machine is OFF and unplugged, then allow unit to cool completely before attempting to adjust the agitator height.

Step 2: Remove kettle from machine.

Step 3: With the agitator assembly fastened to the kettle, loosen the set screw in each set collar.

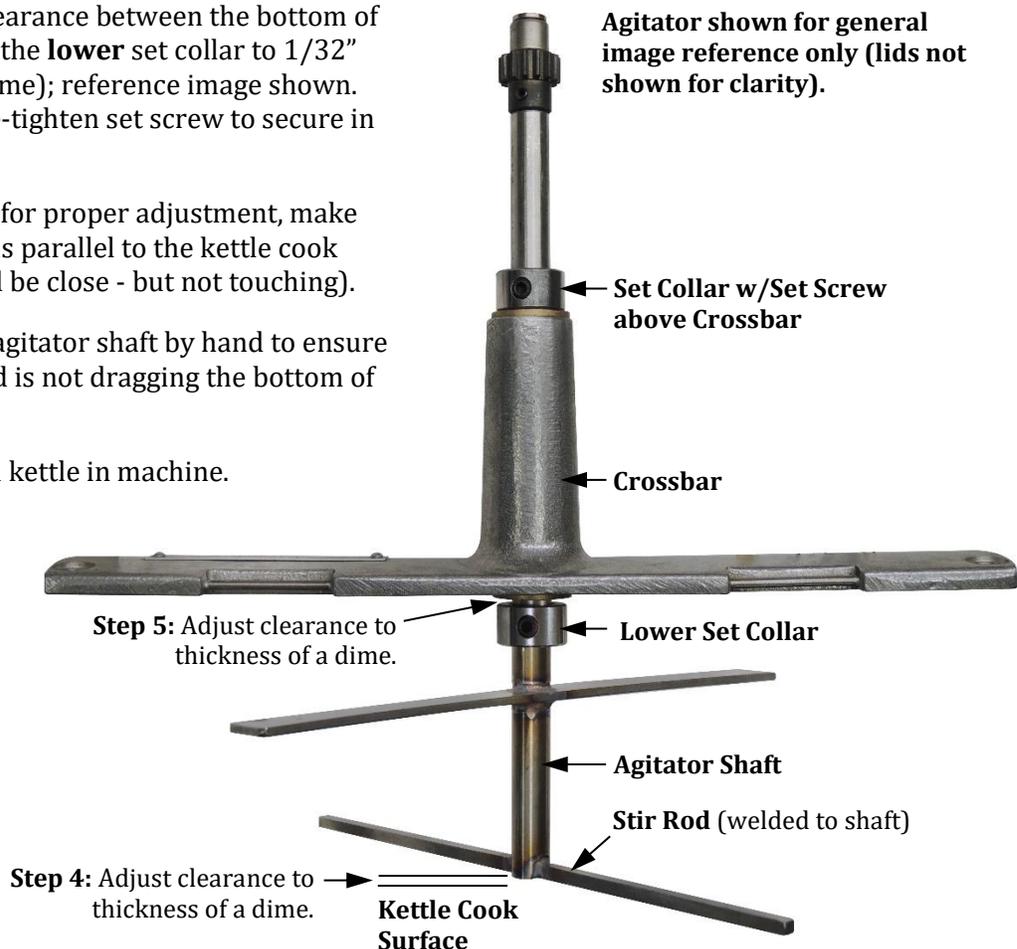
Step 4: Adjust clearance between the kettle cook surface and the agitator shaft to $1/32''$ (thickness of a dime); reference image shown. Once adjusted, re-tighten the set screw in the set collar **above** the crossbar to secure in place.

Step 5: Adjust clearance between the bottom of the crossbar and the **lower** set collar to $1/32''$ (thickness of a dime); reference image shown. Once adjusted, re-tighten set screw to secure in place.

Step 6: To check for proper adjustment, make sure the stir rod is parallel to the kettle cook surface (it should be close - but not touching).

Step 7: Spin the agitator shaft by hand to ensure it spins freely and is not dragging the bottom of the kettle.

Step 8: Re-install kettle in machine.





MAINTENANCE INSTRUCTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p>

	 DANGER
	<p>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.</p> <p style="text-align: right; font-size: small;">014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 CAUTION
	<p>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.</p> <p style="text-align: right; font-size: small;">027_010914</p>

Electronic Temperature Control

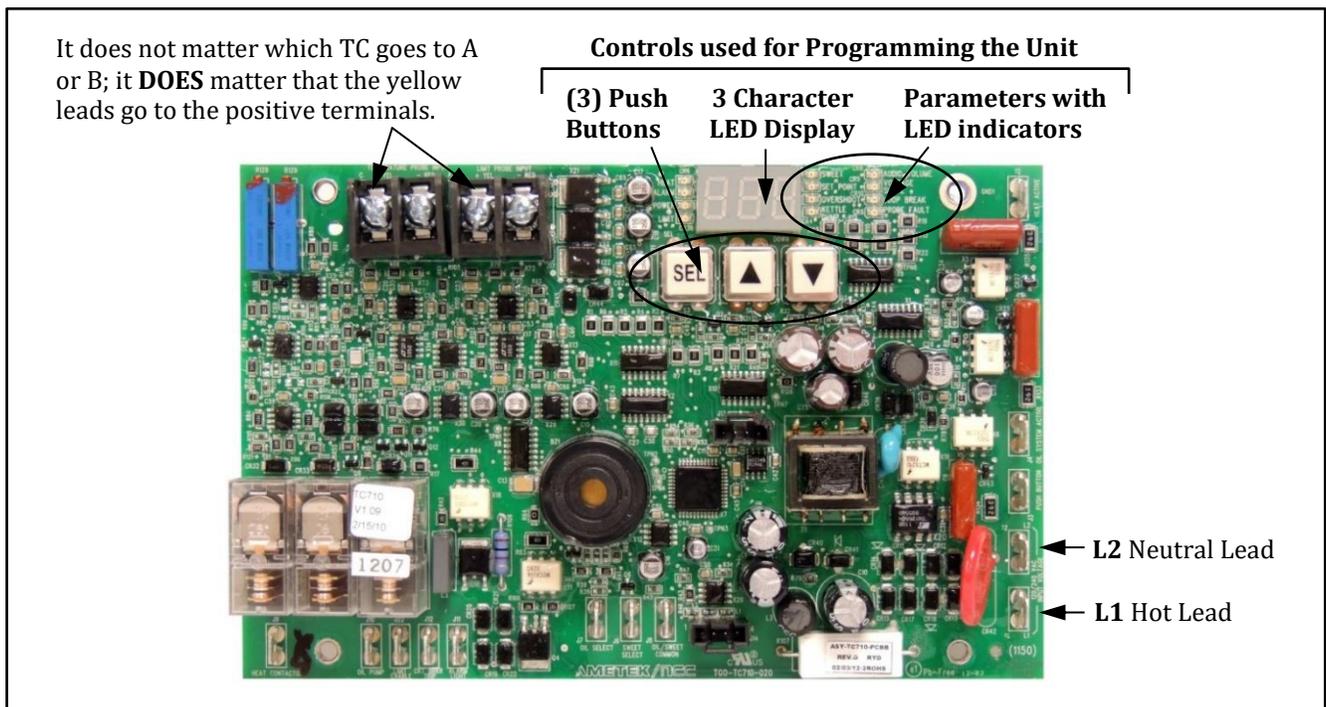
Operation

The temperature control is factory set to stop the power to the kettle when the thermocouple reaches set point. This is also the ideal point to dump the popped corn out of the kettle. On the first start-up, this is the ideal time to load the corn and oil. Therefore, if the Kettle Heat Switch is turned ON and the buzzer is sounding, **one** of the following actions should be taken:

- Load the corn and oil **or**
- Dump the popped corn from the kettle **or**
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

Control Description

This unit has an electronic kettle heat control with 2 thermocouples (TC), one for set point control and one for fixed high limit. There are no mechanical thermostats in this kettle.



There are (7) factory parameters on the control (see descriptions below). If needed, adjustments may be made to Kettle Dump, Audio Volume, and Auto Shut Off (see Programming the Electronic Control on next page). **The remaining settings are factory set for the unit, DO NOT adjust.**

1. **Set Point Temperature** – This is factory set, **DO NOT adjust.**
2. **Overshoot** – This circuit is tuned for the kettle at the factory, **DO NOT adjust.**
3. **Kettle Dump** – The Kettle Dump Offset is factory set at 37°F (valid range is 0 to 50). This notes the dump point temperature is 37°F less than the set point temperature. For the signal to dump to sound sooner, increase the degree value; to sound later, decrease the degree value.

4. **Audio Volume** - The audible signal to dump is preset at the factory to level 8, valid range is 0 (off) to 10 (full volume).
5. **Voltage Slope** – This is factory set to zero (0), **DO NOT adjust**.
6. **Loop Break** – This is factory set to zero (0), **DO NOT adjust**.
7. **Auto Shut Off** – The default factory setting is OFF. To change this setting, scroll through the parameters until Loop Break is active, then press the “DOWN” arrow again to view the Auto Shut Off parameter (the 3 Character LED Display will read “Aof” if the Auto shut Off is disabled, and it will display “Aon” if it is enabled).

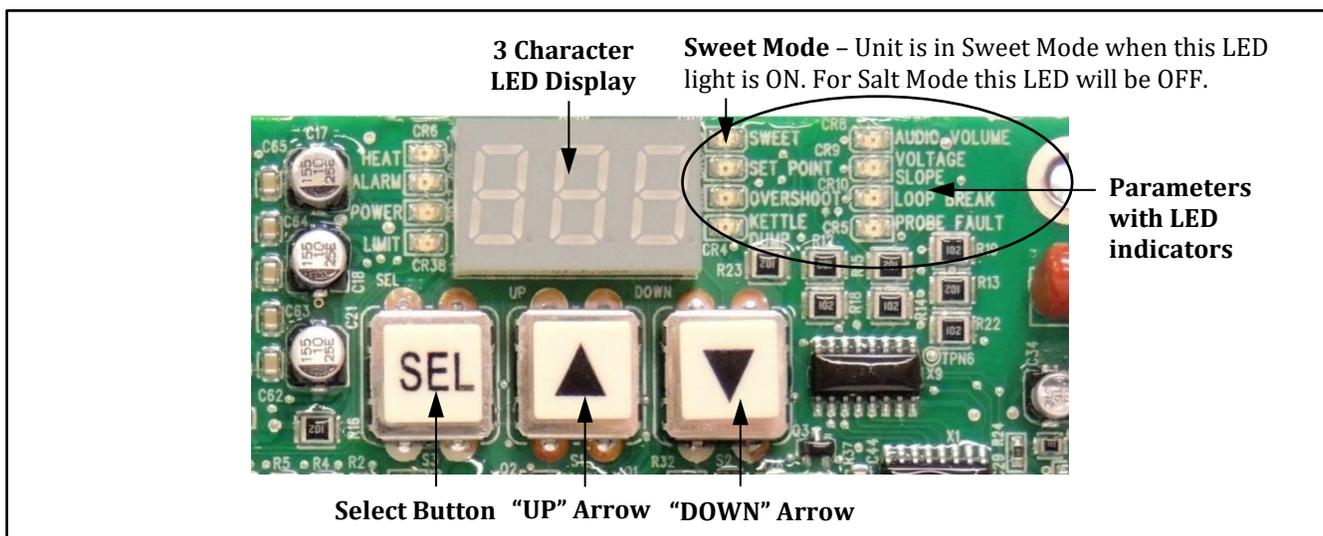
When this feature is enabled, the Auto Shut Off will automatically turn the kettle heat off after 15 minutes of idle time (no popcorn popped). This feature saves electrical power and extends the life of the kettle heating element and thermocouples, since it will not cycle off-on when the kettle heat switch is left on.

1. When the kettle heat switch is turned ON, and the thermocouple reaches set point, the Auto Shut Off 15 minute timer starts; the 15 minute timer resets each time a batch of popcorn is popped.
2. The Dump Light on the control panel will blink OFF-ON once per second (if Audio Volume is on the unit will also beep) to indicate the kettle has been automatically turned OFF.
3. To restart the kettle heating, cycle the kettle heat switch OFF-ON.

Programming the Electronic Control

The settings for the Kettle Dump, Audio Volume, and Auto Shut Off parameters may be adjusted if needed. Follow the steps on next page to select the parameter to be adjusted, to put it into programming mode, and adjust the setting.

Note: Units with Salt/Sweet capability must be in the appropriate mode to adjust settings for that mode. When in the Sweet mode, the Sweet parameter light (see image below) will be ON steady. If the Sweet light is NOT on, the unit is in the Salt mode.





Steps to Program a Parameter:

1. Use the “UP” and “DOWN” arrow buttons to select the parameter to be programmed. The LED light next to the selected parameter will turn ON to indicate it is active, and the 3 Character LED Display will show the current setting for that parameter.
2. **Press and hold** the “SEL” (select button) for 3 seconds to enter the programming mode. The active LED starts to blink ON/OFF indicating it is in the programming mode.

Note: If no button is pushed within 10 seconds, the control will automatically exit the program mode and the old values will remain unchanged.

3. Adjust the value displayed using the “UP” or “DOWN” arrow buttons.
4. Once the desired value is reached, press “SEL” to save the setting and exit the programming mode. The active LED will stop flashing.
5. Repeat the steps above to change additional settings, if needed.

Error Conditions for the Electronic Control

There are six error conditions which can be detected by the control. If an error condition is detected, the control will disable the heat output, and the Dump Light will flash the number of times to indicate the error code (if Audio Volume is on, the control will also beep to indicate the error code). The LED Display will indicate the error code by alternating the message “err” and the error code (1-6). This sequence will repeat until the error condition is corrected, and the Heat Switch is cycled OFF then back ON.

For example: If an Open Probe (code 2) is detected, the Dump Light will flash 2 times (and if enabled, the sound will beep 2 times) then pause with no light (or sound) for period of 3 seconds. The LED Display will show the code 2 error by alternating the message “err” and 2.

The following list describes each error code condition:

- **Reversed Probe (code 1)** – Error code 1 indicates the thermocouple probe has been connected in reverse. (The yellow leads must be to the positive terminals.)
- **Open Probe (code 2)** – Error code 2 indicates the thermocouple probe is disconnected.
- **Loop Break (code 3)** – The Loop Break is factory set to zero, and should NOT be adjusted, so this code is not applicable to this unit.
- **Kettle heating when no heating commanded (code 4)** – If the control and limit relays stick on, the kettle will heat even with the heat switch off. For this condition the control will show error code 4.
- **Wrong voltage to heat elements (code 5)** – The voltage slope parameter is factory set to zero, and should NOT be adjusted, so this code is not applicable to this unit.
- **Maximum kettle temperature exceeded (640°F) (code 6)** – Error code 6 indicates the kettle heat has exceeded the maximum temperature of 640°F. This error condition will exist until the sensed temperature is less than 550°F, which is below the high limit set point.



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
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. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

Or, place orders by phone or online:

Phone: (800) 543-0862
(513) 769-7676
Fax: (800) 542-1496
(513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com



Replacing Broken Glass

If you accidentally break a panel of glass, it can be replaced very easily. Gold Medal Products Co. does not ship glass. It can be obtained from a local glass shop and always purchase tempered glass.

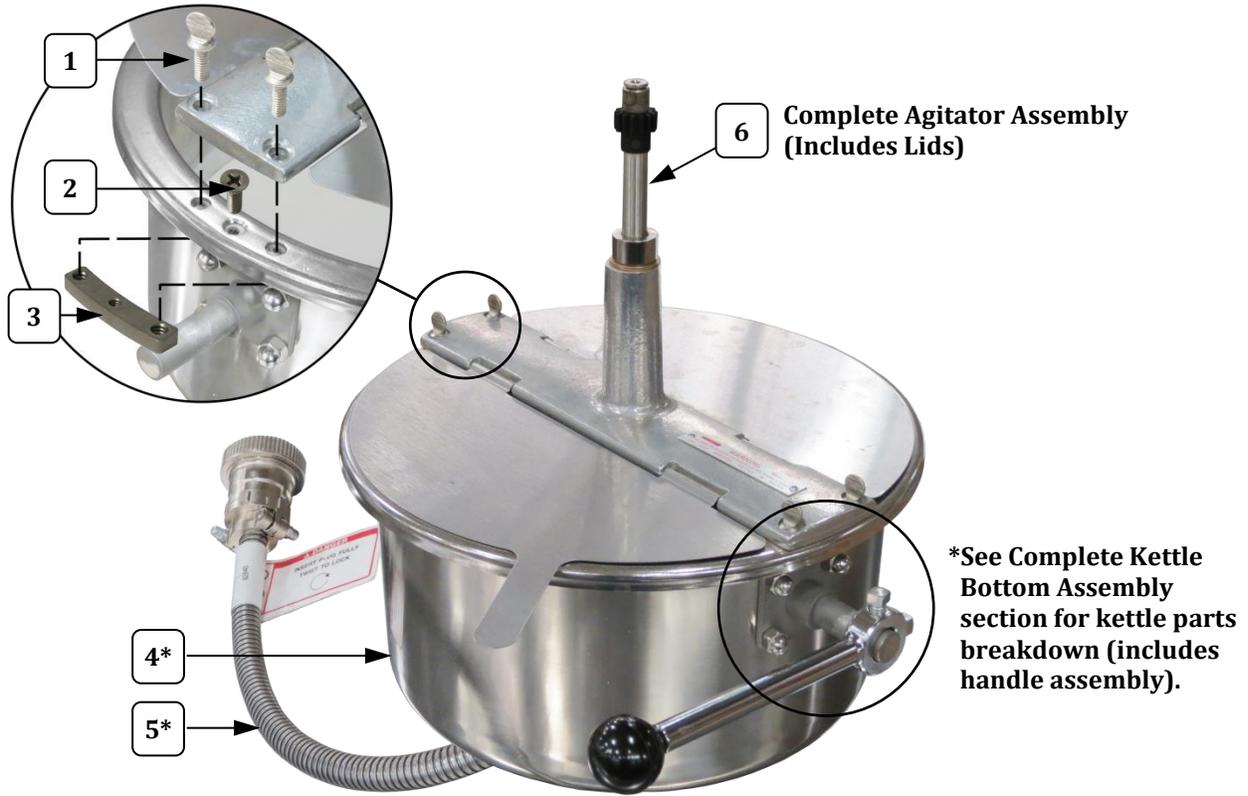
1. Remove all loose pieces of glass.
2. Remove all rigid glass channels from around the glass to be replaced. Set it aside as it must be reused.
3. Carefully remove the rest of the broken glass.
4. Apply decals (if desired) to the new glass panel.
5. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
6. Fasten new glass panel in machine with the existing glass strips. (On some units, the front and side glass slide under top and is then lowered into the bottom channel.)

GLASS DIMENSIONS

Front/Side Glass: 28.188" X 22 15/16" X 1/8 (3 pieces per unit)



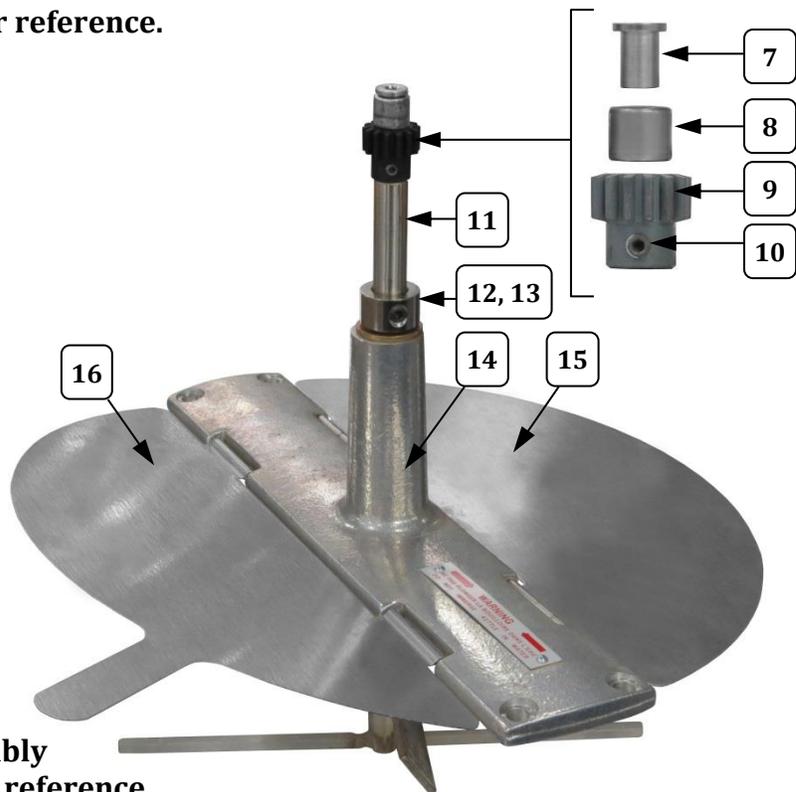
Complete Kettle Assembly (55199E, 55166E) – Parts Breakdown



Model 55199E shown for reference.



Oil ready Model 55166E has Oil Tube and Funnel attached to crossbar.



Complete Agitator Assembly
Model 55199E shown for reference.



Complete Kettle Assembly (55199E, 55166E) – Parts List

55199E – 16 oz. Kettle, NO oil supplied.

55166E – 16 oz. Kettle, oil ready (crossbar has oil tube and funnel).

Item	Part Description	Part No.	
		55199E	55166E
1	1/4-20 X 1 THUMB SCREW	47691	47691
2	8-32 X 1/2 PHILL FLAT M/S ZINC	20066	20066
3	THREADED BLOCK	61167	61167
4	16OZ KETTLE BOTTOM ASSEMBLY (see Kettle Bottom Assembly section for itemized parts breakdown)	55201	55201
5	KETTLE LEAD ASSEMBLY (included in Kettle Bottom Assembly)	55176	55176
6	LID & AGITATOR ASSEMBLY (Complete Assy.)	41181	41066
7	AGITATOR BEARING HUB	43434	43434
8	NEEDLE BEARING	47106	47106
9	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K	47059K
10	10-32 X 3/16 SET SCREW	41742	41742
11	AGITATOR SHAFT ASSEMBLY	41093	41093
12	1/2 ID X 7/8 OD SET COLLAR	47326	47326
13	1/4-20 X 3/16 SET SCREW	47751	47751
14	CROSSBAR ASSEMBLY	41180	41086
15	REAR LID	41120	41120
16	FRONT LID	41123	41123
17	OIL TUBE W/ FUNNEL		41239



Kettle Bottom Assembly - Parts List

Item	Part Description	Part No.
		55199E, 55166E
	16OZ KETTLE BOTTOM ASSY (Complete Assy.)	55201
1	HEAT TRANSFER PLATE (beneath heat element)	67890
2	KETTLE GASKET	41598
3	KETTLE WELDMENT	67892
4	¼ - 20 SERRATED LOCK NUT	46311
5	ELEMENT CLAMP (6 required)	67894
6	1550 TUBULAR HEAT ELEMENT	67014
7	8-32 TOP LOCK NUT	67943
8	KETTLE SHELL ASSEMBLY (has Pivot Pins attached)	41081
9	KETTLE LEAD ASSEMBLY	55176
10	8-32 x 3/8 SLT HWHW M/S (fastens the Name Plate and the Kettle to the Junction Box)	42044
11	JUNCTION BOX	47393
12	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102
13	DUMP HANDLE KNOB	47110
14	DUMP HANDLE	47707
15	3 1/8 X ½ WOODRUFF KEY	41730
16	5/16 - 18 X ½ SQ HD SCREW	47725
17	5/16 - 18 X 3/8 SQ HD SCREW (holds key)	47662
18	PIVOT PIN	41426
19	1/4-20 ACORN NUT	42229
20	1/4-20 X 3/8 BUTTON HEAD	12492



Cabinet Exterior – Front View



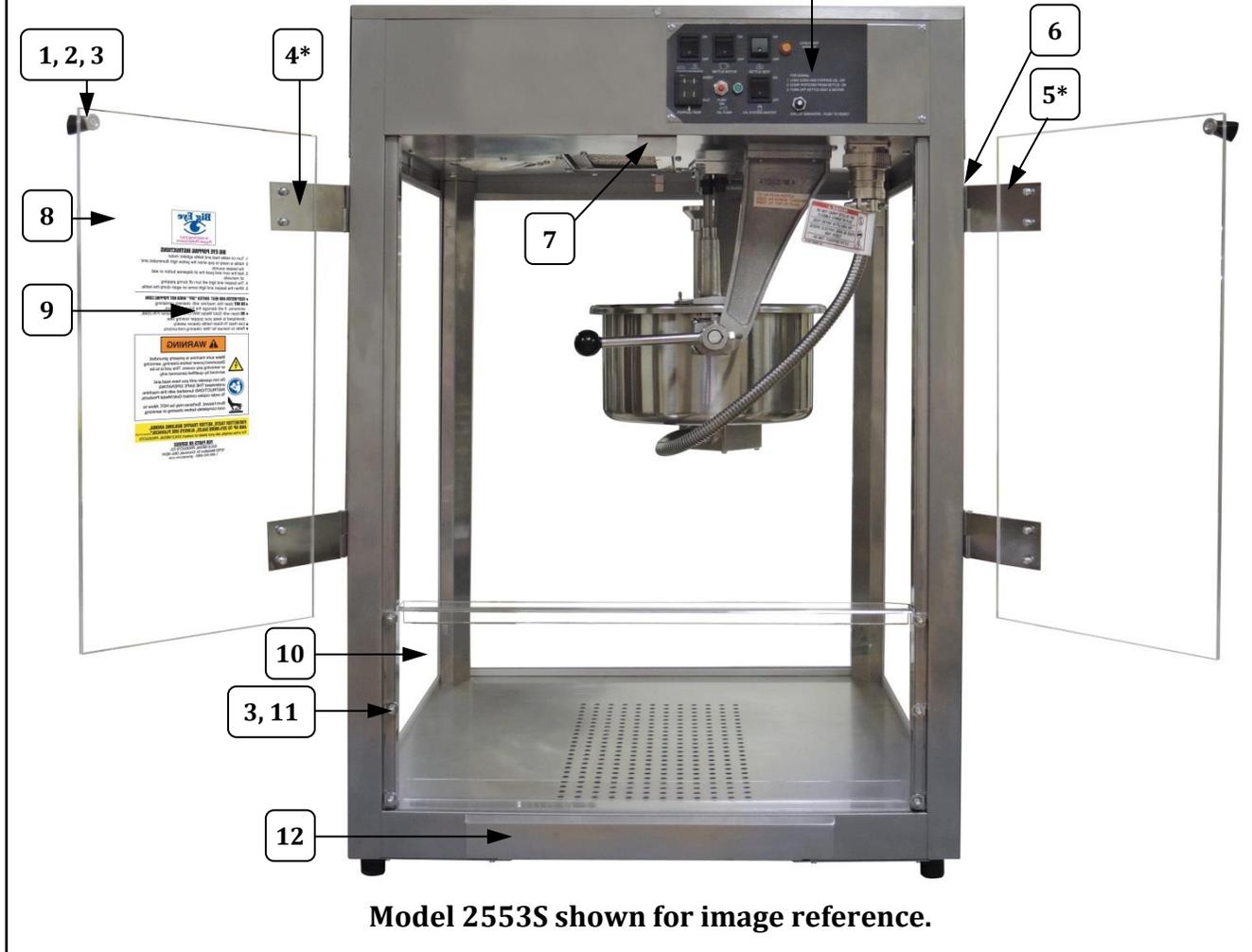
Item	Part Description	Part No.
1	DOME	69854
2	8-32 X 1/4 SLT. HWH M/S (fastens Dome sides)	49060
	8-32 X 1/2 SLT H W H (fastens Dome center)	49379
3	GLASS CHAN 27 13/16 (for sides of glass)	47697
4	GLASS CHAN 22 7/8 (for top / bottom of glass)	47694



Cabinet Exterior – Rear View

* Replacement LH and RH Door Hardware Kits (see next page for individual component breakdown).

See Operator Controls section for Front Counter Control Panel and Back Counter Switch Box parts breakdown.

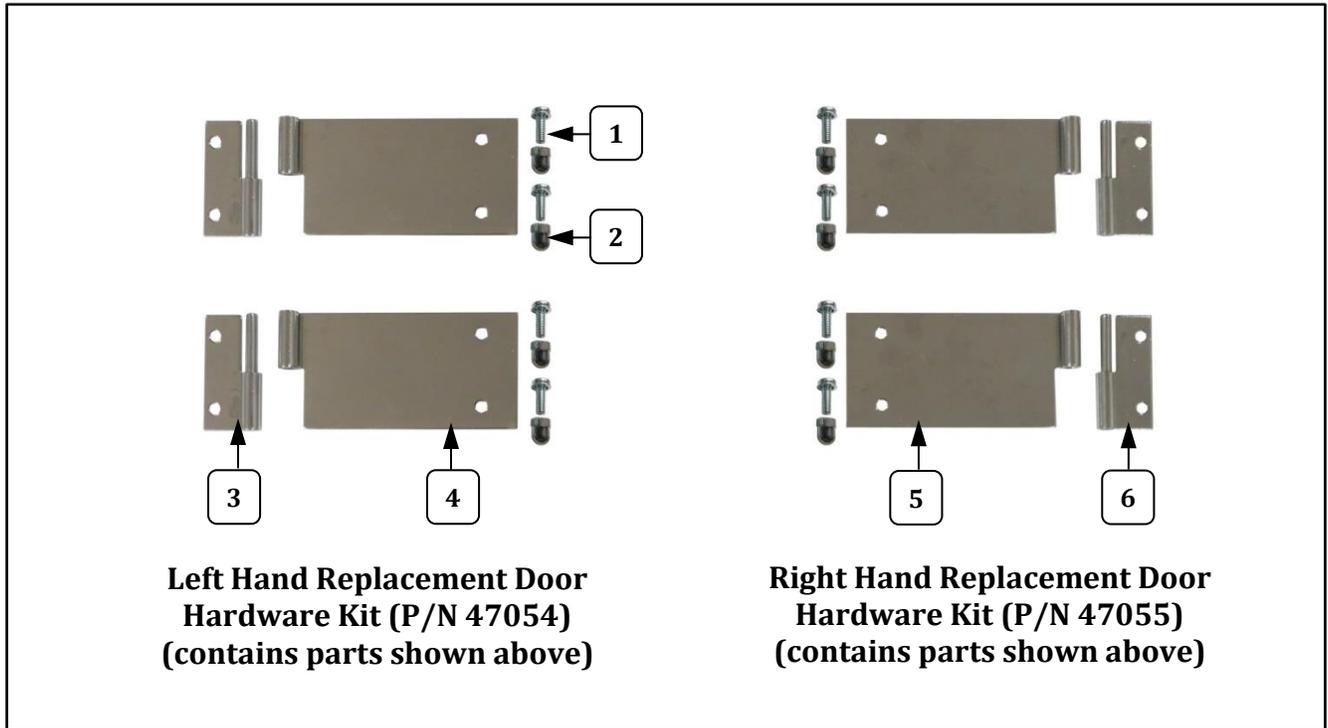


Model 2553S shown for image reference.

Item	Part Description	Part No.
1	KNOB DOOR	41013
2	8-32X1/2 FL HD PH MS	20066
3	MAGNET USES 8 FLT HD SC	50013
4	(Replacement) HARDWARE KIT FOR RH DOOR*	47055
5	(Replacement) HARDWARE KIT FOR LH DOOR*	47054
6	8-32 X 3/8 SLT. HWH M/S (Frame Hinge Screws not included in Door Hardware Kits)	42044
7	DOOR STOP	50185
8	PLASTIC DOOR	50179
9	UNIVERSAL ELEC LABEL	105007
10	LEXAN FRONT PANEL	50180
11	ACORN NUT #8-32	47702
12	OLD MAID PAN	40276



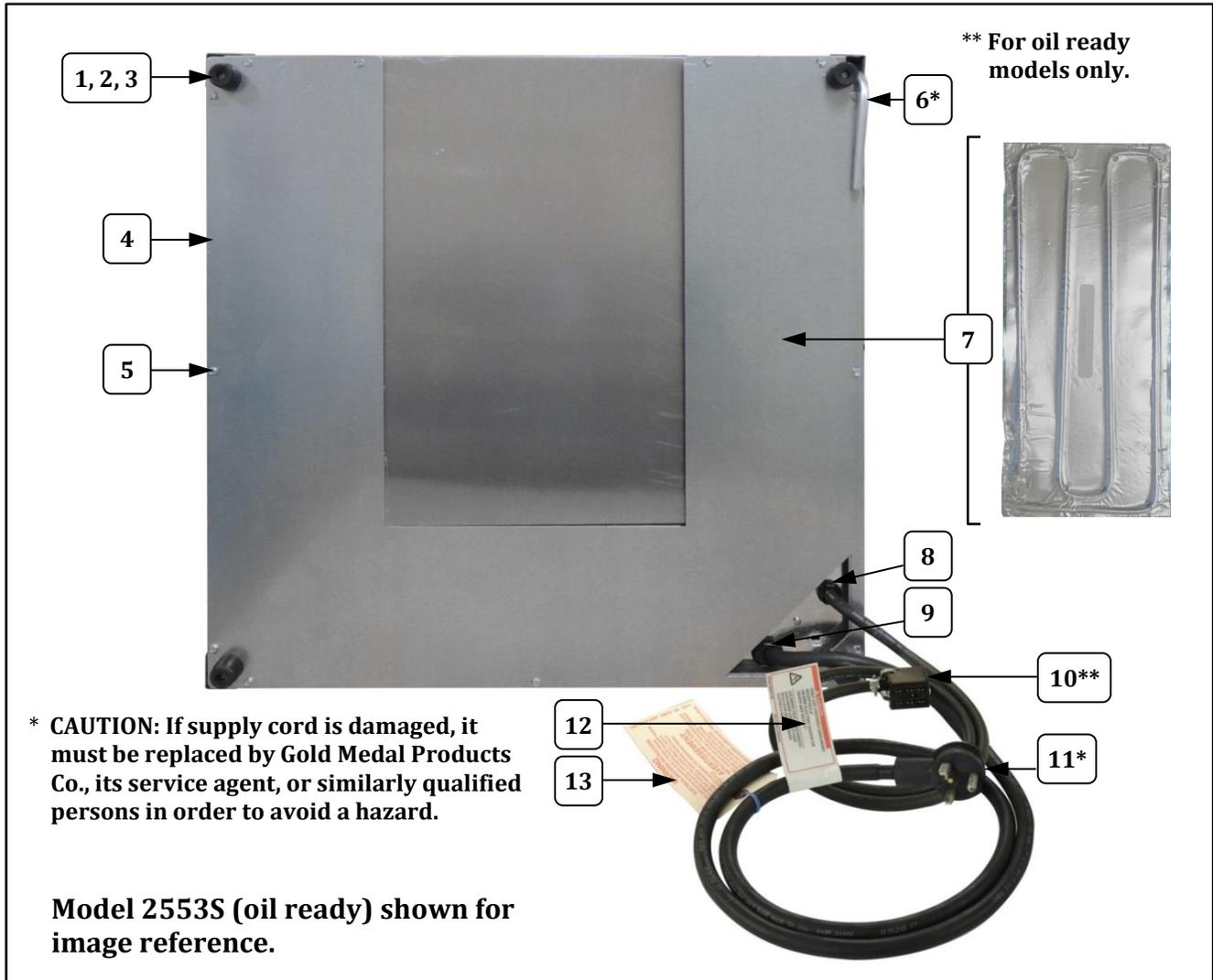
Replacement LH and RH Door Hardware Kits – Parts Breakdown



Item	Part Description	Part Number	
		47054	47055
1	8-32 X 1/2 SCREWS PH PAN W/SEMS	47124	47124
2	ACORN NUT #8-32	47702	47702
3	MALE HINGE SHORT LEFT	41349	
4	FEMALE HINGE LONG LEFT	41352	
5	FEMALE HINGE LONG RIGHT		41351
6	MALE HINGE SHORT RIGHT		41350



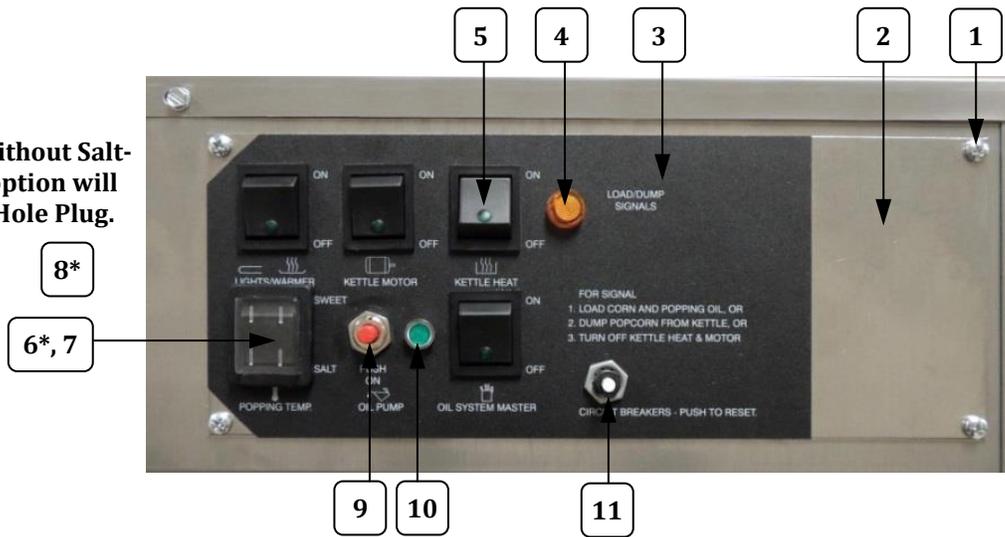
Cabinet Bottom View and Corn Pan Element View



Item	Part Description	Part No.	
		Units WITH Oil	Units WITHOUT Oil
1	RUBBER FEET CASE BOTTOM	41282	41282
2	SCREW,10-24X1,PH PAN HD	76022	76022
3	10-24 SERRATED LOCK NUT	49363	49363
4	BOTTOM PLATE	50078	50078
5	8-32 X 3/8 SLT. HWH M/S	42044	42044
6	ALUM OIL LINE TUBING (sold by the foot - order 6 feet - see Dome Interior section for oil line foil heater)	41047	
7	120V FOIL HEATER, 20 WATT (2 required, sticks onto bottom side of corn pan)	40557	40557
8	STRAIN RELIEF SR7W-2 (for Oil Pump Cord)	67060	
9	STRAIN RELIEF #SR-9P-2 (for 2553 Series Power Cord)	47026	
	STRAIN RELIEF SR7W-2 (for 2554 Series Power Cord)		67060
10	WIRE HARNESS,OIL PUMP	41499	
11	POWER SUPPLY CORD	47603	87085
12	WARNING LABEL CORD	68720	68720
13	POWER CORD TAG	76135	76135

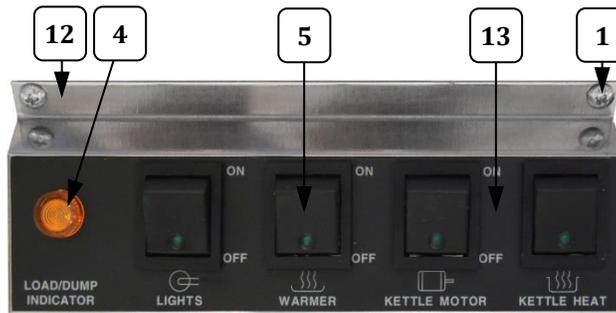
Operator Controls (Front and Back Counter) – Parts Breakdown

* Units without Salt-Sweet option will have a Hole Plug.



Front Counter Units

The controls are located on the rear dome (operator side of the unit).
 Model 2553S controls shown above for reference only (switch configurations vary by model).



Back Counter Units

The switch box shown above is located on the ceiling of the cabinet interior (switch configurations vary by model. See below for additional switches on units with Oil and/or Salt-Sweet option).



Switch Box for Back Counter Units with Oil Pump Switch



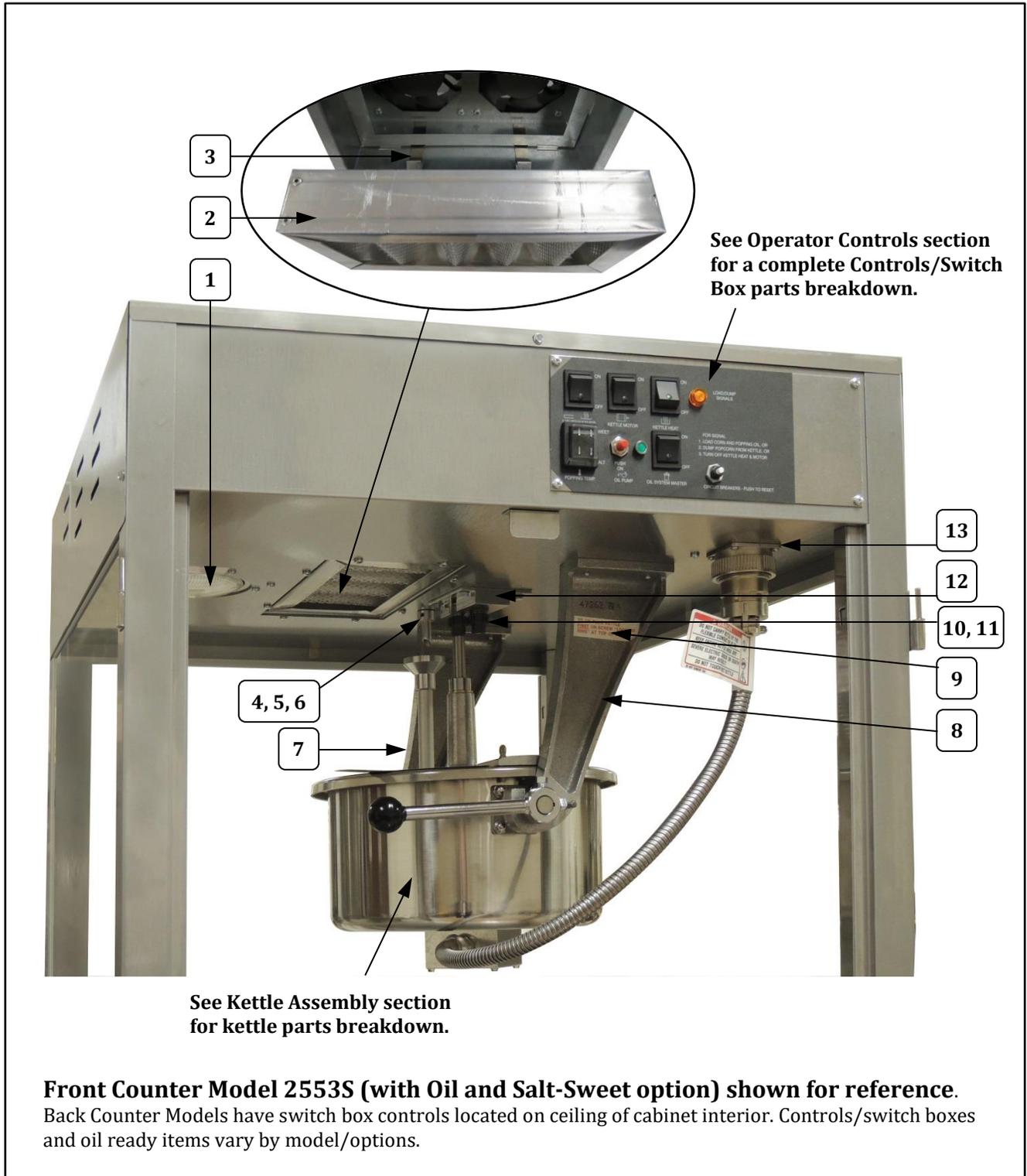
Switch Box for Back Counter Units with Oil Pump Switch and Salt-Sweet option



Operator Controls (Front and Back Counter) – Parts List

Item	Part Description	Part Number	
		Units WITH Oil	Units WITHOUT Oil
1	SCREW #8-32X1/2 PAN HD PH	74147	74147
2	SWITCH PLATE	50090	50087
3	LABEL (for Control Panel)	50089	50088
4	PILOT LIGHT, AMBER 125V	55039	55039
5	SWITCH, LIGHTED ROCKER GR	42798	42798
6	SWITCH, ROCKER DPDT GOLD	55440	55440
7	ROCKER SWITCH COVER (covers the Salt-Sweet Switch if equipped)	48786	48786
8	HOLE PLUG, ROCKER SWITCH (used when unit is NOT equipped with a Salt-Sweet Switch)	42743	42743
9	SWITCH OIL PUMP	41031	
10	PILOT LIGHT, 125V GREEN	48660	
11	CIRCUIT BREAKER 15 AMP	47364	
12	5 HOLE SWITCH BOX	17450	17450
13	ROCKER SWITCH LABEL, 5 PN	48542	48542
14	ROCKER, PUSH BUTTON BOX	17451	
15	ROCKER & BUTTON OIL LABEL	48496	
16	2 ROCKER + OIL BUTTON BOX	48634	
17	2 ROCKER+OIL BUTTON LABEL	48635	

Cabinet Interior – Parts Breakdown

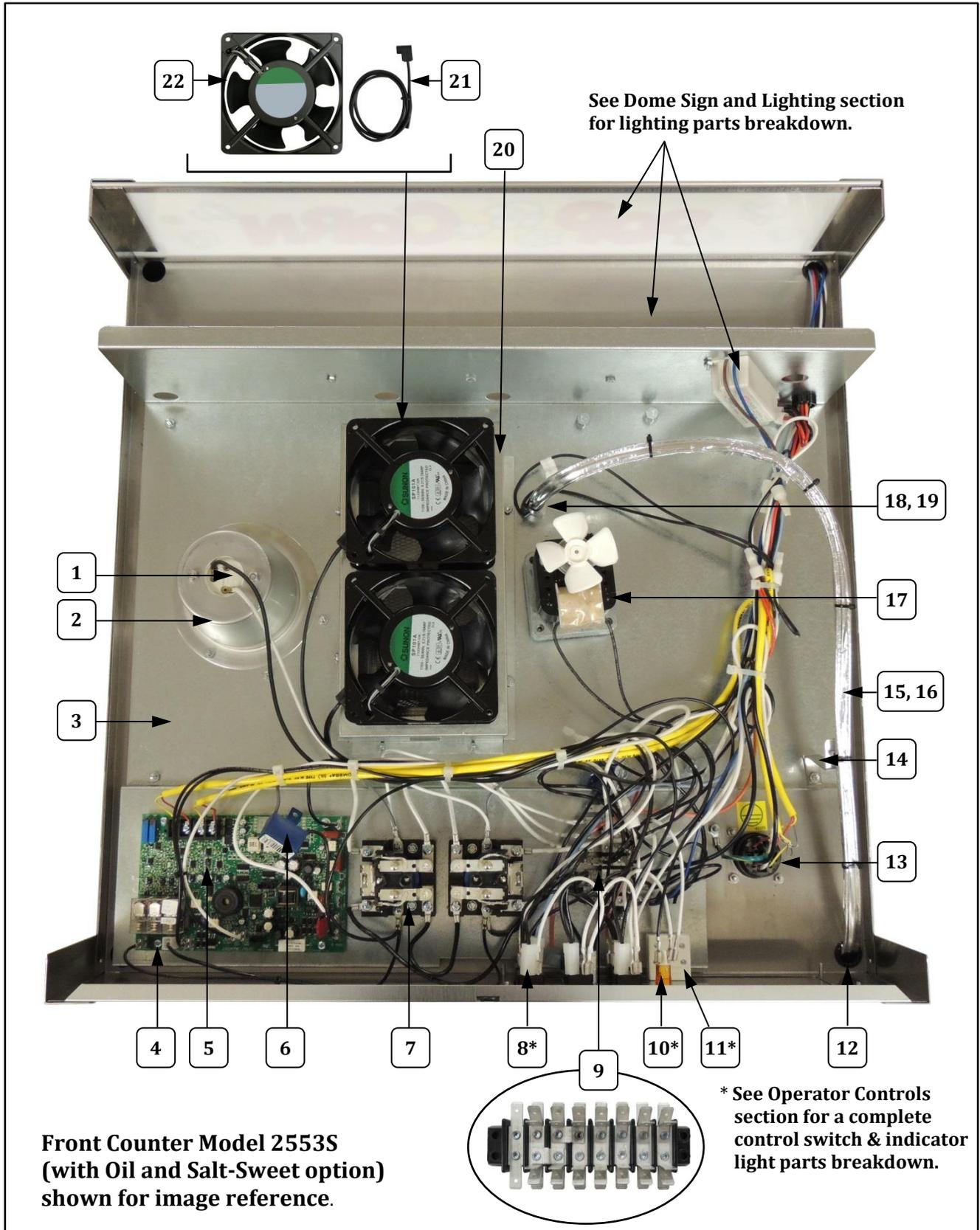




Cabinet Interior – Parts List

Item	Part Description	Part Number	
		Units WITH Oil	Units WITHOUT Oil
1	60W HALOGEN FLOOD SHORT (see Motor Plate for Lamp Holder parts)	41979S	41979S
2	FILTER 5 X 10 X 2	69850	69850
3	FILTER SPRING CLIP	62666	62666
4	SET COLLAR ALUM OIL TUBE	47225	
5	SET SCREW 10-24 X 3/16	47226	
6	ALUM OIL LINE TUBING (sold by the foot - order 6 feet - see Dome Interior section for oil line heater)	41047	
7	HANGER ARM FRONT	47262	47262
8	HANGER ARM REAR,ASSY (has dowel pin)	47228	47228
9	LABEL, UN-PLUG KETTLE	49324	49324
10	SPUR GEAR	47060	47060
11	10-32 X 3/16 SET SCREW	41742	41742
12	KETTLE GEAR BLOCK ASSEMBLY	67194	67194
13	RECEPTACLE ASSY	55177	55177

Dome Interior – Parts Breakdown





Dome Interior – Parts List

Item	Part Description	Part Number	
		Units WITH Oil	Units WITHOUT Oil
1	LAMP HOLDER	47047	47047
2	LIGHT CONICAL SHORT	49584	49584
3	MOTOR PL STIFFENER 2554	69853	69853
4	SCREW, 6-32X3/4 PH PAN HD (fastens Control)	40378	40378
5	TEMP CONTROL DIGITAL	41002	41002
6	240 VAC TRANSIENT FILTER	89087	89087
7	RELAY, 30A DPST 120V	55219	55219
8	SWITCH, LIGHTED ROCKER GR	42798	42798
9	TERMINAL BLOCK,8 TERMINAL	47208	47208
10	PILOT LIGHT, AMBER 125V	55039	55039
11	CIRCUIT BREAKER 15 AMP	47364	
12	BUSHING, SNAP .875 IN	45396	45396
13	RECEPTACLE ASSY	55177	55177
14	OIL LINE SUPPORT BRACKET	41243	
15	ALUM OIL LINE TUBING (sold by the foot - order 6 feet)	41047	
16	FOIL ELEMENT, 8 WATT 120V	41640	
17	KETTLE DRIVE MOTOR, 120V	47038	47038
18	SET COLLAR ALUM OIL TUBE	47225	
19	SET SCREW 10-24 X 3/16	47226	
20	FILTER BOX	69851	69851
21	EXHST BLOWER PLUG & CORD (2 required)	47199	47199
22	EXHAUST BLOWER 120V,60CY (2 required)	48018	48018

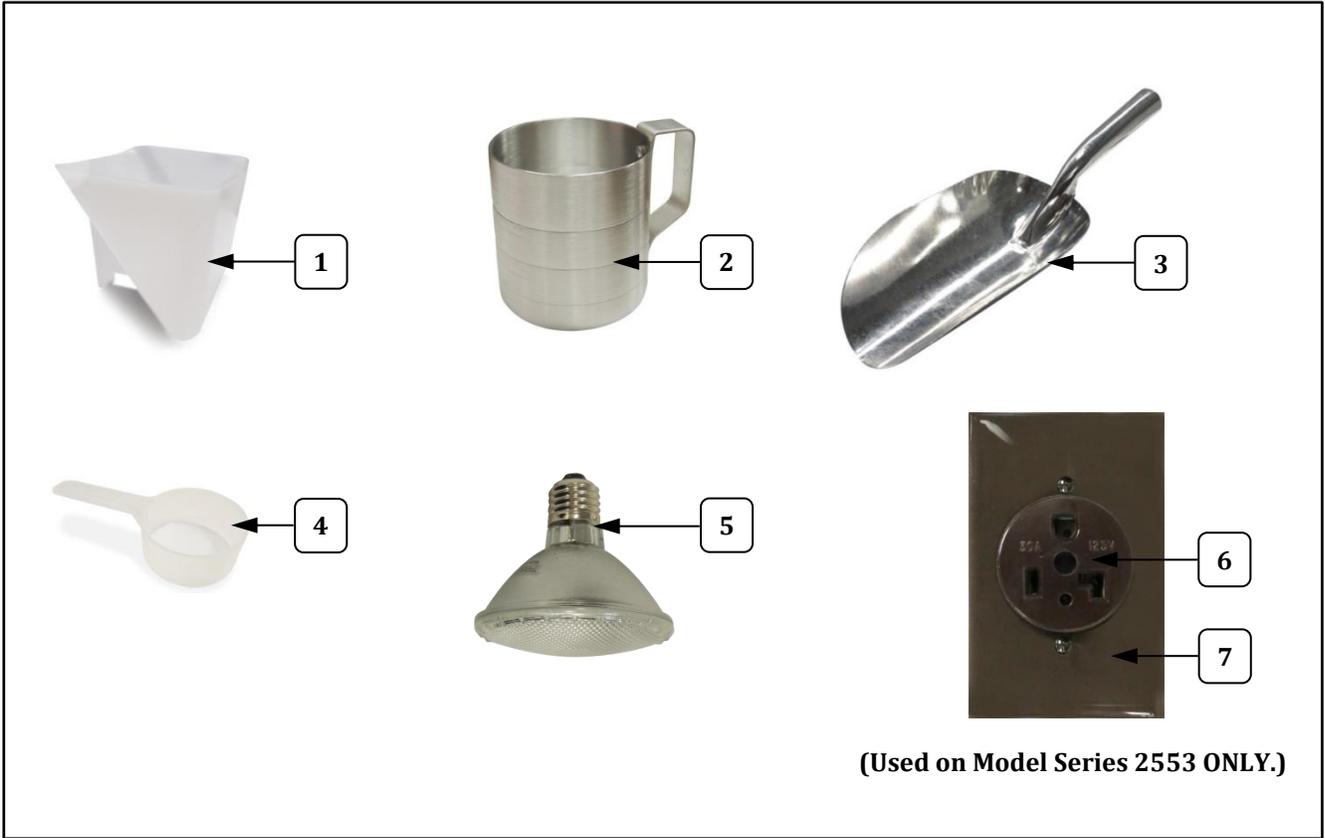
Dome Sign and Lighting



Item	Part Description	Part No.
1	BUSHING, SNAP .875 IN	45396
2	SIGN STIFFENING CHANNEL (2 required)	77929
3	SIGN, LIGHTED DOME 28X28	41301
4	LED DOME LIGHT ASSY	67942
5	LED MOUNTING PLATE	55355A
6	LED STRIP COOL WHITE	55379
7	POWER SUPPLY 24VDC 20W	55394
8	6-32 X 1/2 PHIL PAN M/S	42237
9	6-32 HEX NUT ZINC PLATED	38005



Accessories

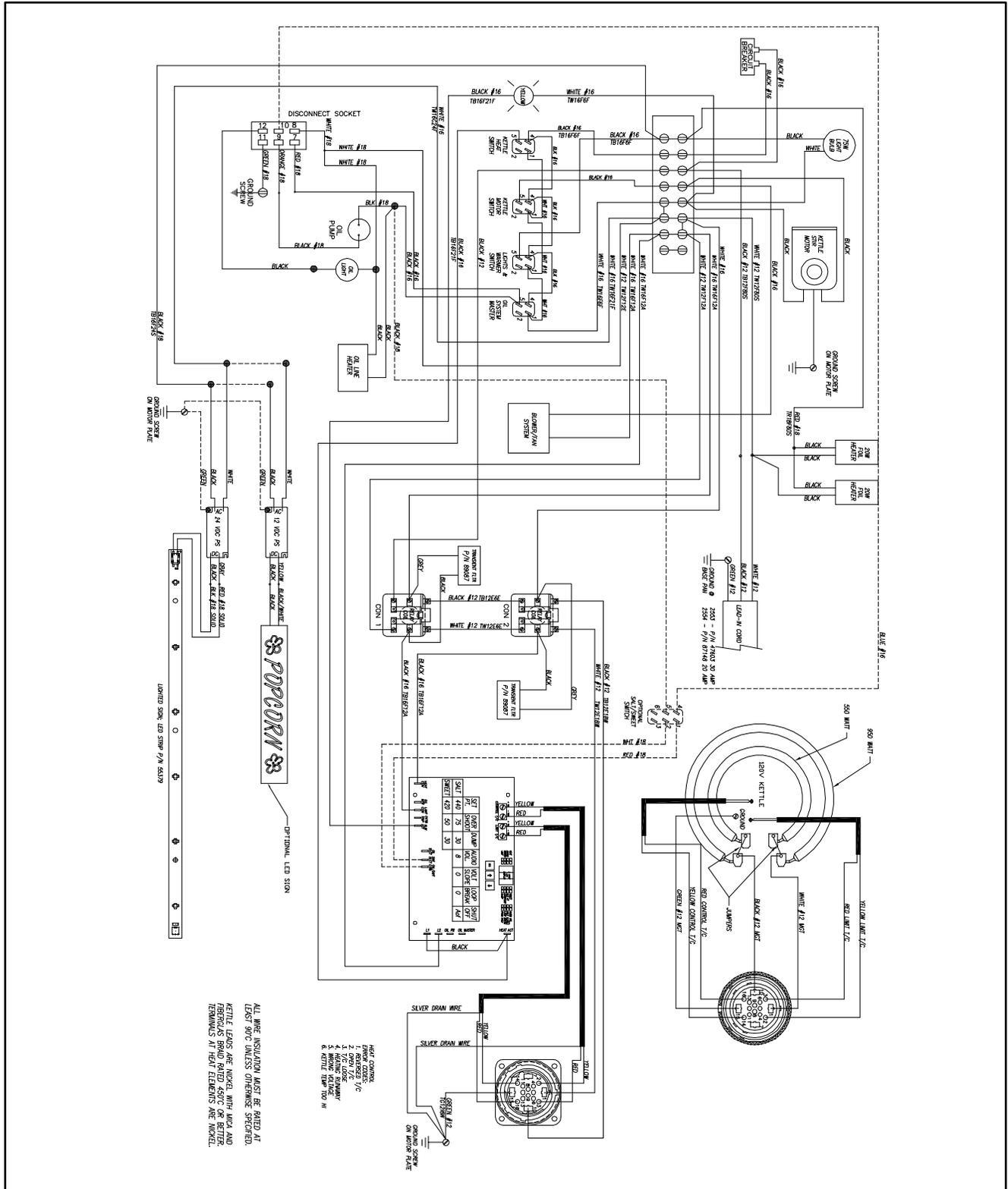


Item	Part Description	Part No.
1	MEASURE 6 OZ	49049
2	16OZ CORN MEASURE W/HANDL	68050
3	STAMPED ALUM SCOOP	2071
4	MEASURE 20CC	47680
5	75W HALOGEN FLOOD SHORT	41979S
6	RECPT POWER SUPPLY (for 2553 Series only)	47211
7	RECEPTACLE COVER (for 2553 Series only)	47377



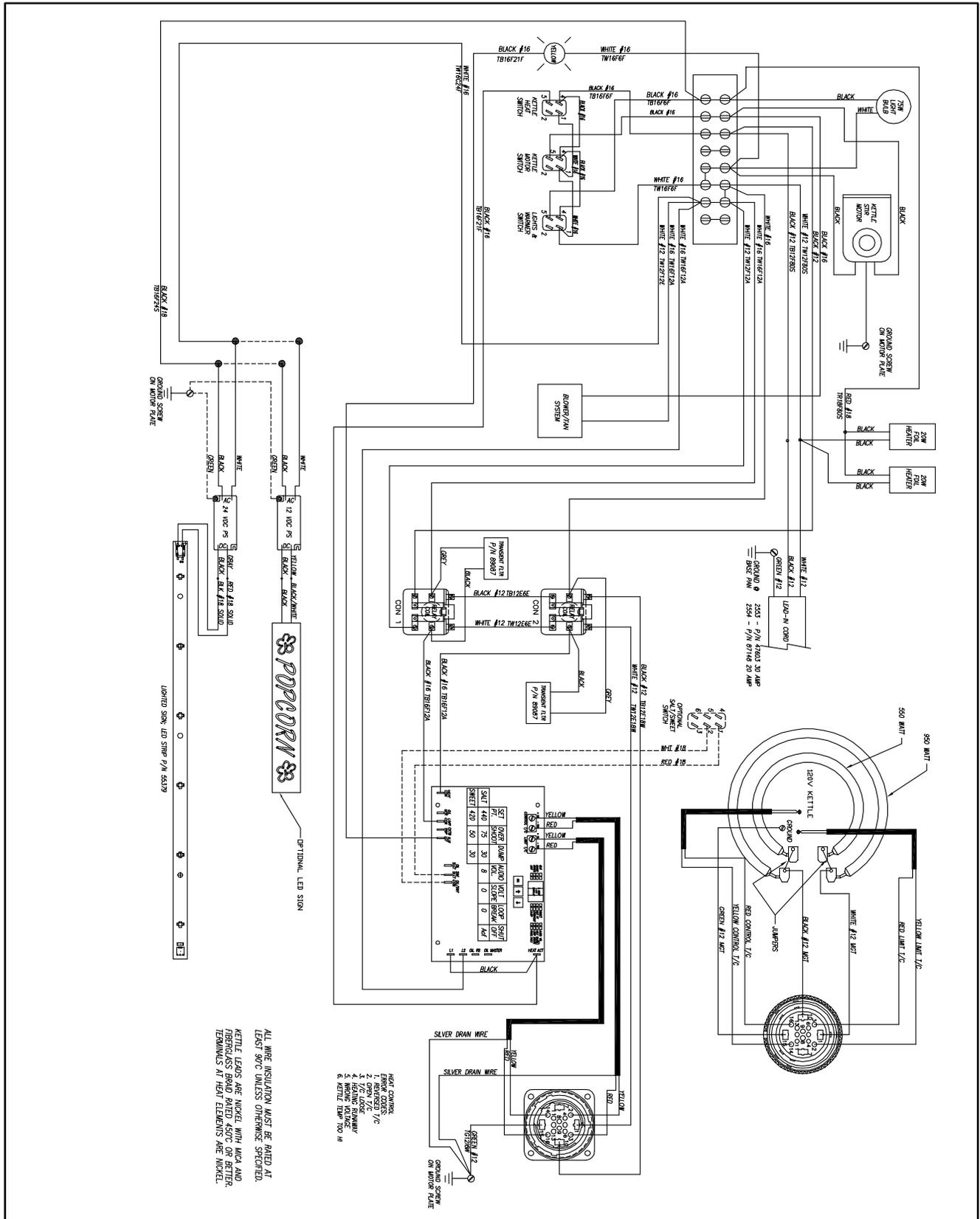
WIRING DIAGRAM

Front Counter Model Series 2553



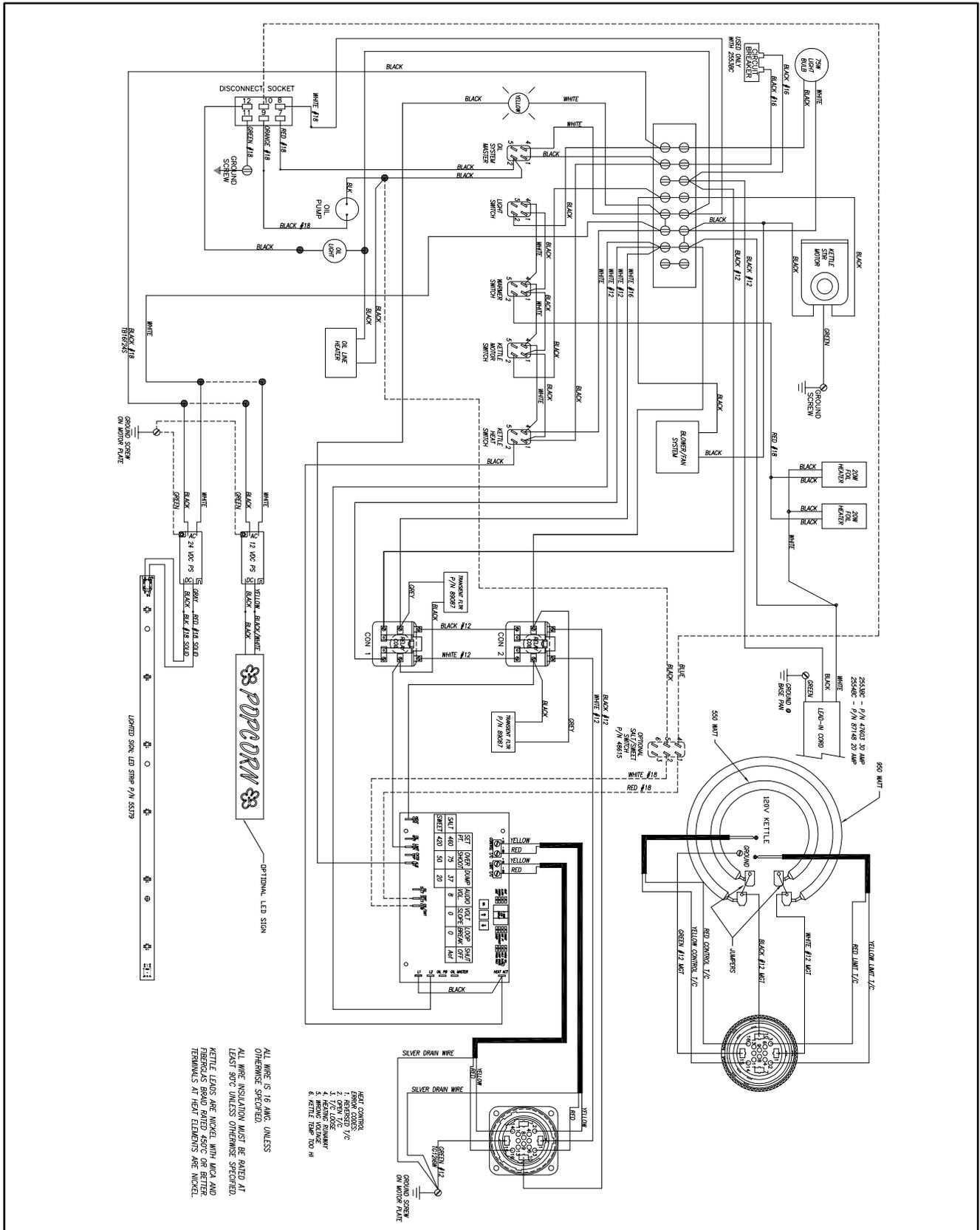


Front Counter Model Series 2554





Back Counter Model Series 2553BC





WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS CO., or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS CO. AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.



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10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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