



Instruction Manual

Discovery



Model Series: 2556, 2557, and 2563







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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</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;">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;">013_092414</p>


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


	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right;">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;">022_060215</p>



	⚠ 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. <small>012_010914</small>

	⚠ WARNING
	This machine is NOT to be operated by minors. <small>007_010914</small>

	⚠ CAUTION
	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. <small>039_080614</small>

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.) General images may be used in manual for reference only.

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

The 32 oz. Discovery Popcorn Machine has the following capabilities according to the Model:

2556: Front Counter Unit, no automatic oil capability.

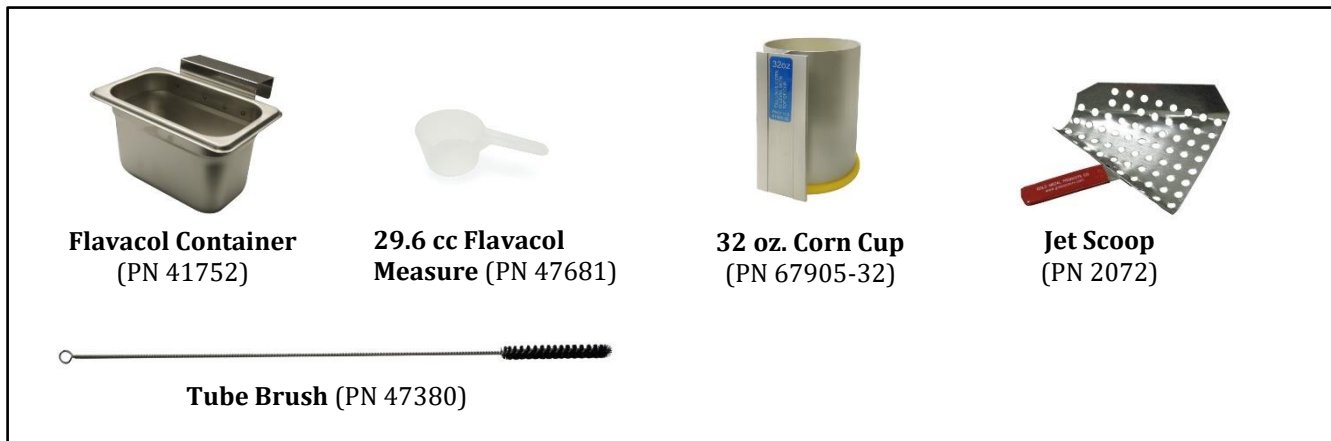
2557: Back Counter Unit, has automatic oil.

2557S: Back Counter Unit, has automatic oil, and Salt/Sweet capability.

2563: Front Counter Unit, has automatic oil.

2563S: Front Counter Unit, has automatic oil, and Salt/Sweet capability.

Items Included with this Unit




Setup

1. Remove all packing material and tape before starting operation.
2. Remove the Drop Panel located under the doors of the popper (it is held in place with magnets); take out the Kettle, Old Maid Pan, and accessories from inside the base of the machine.

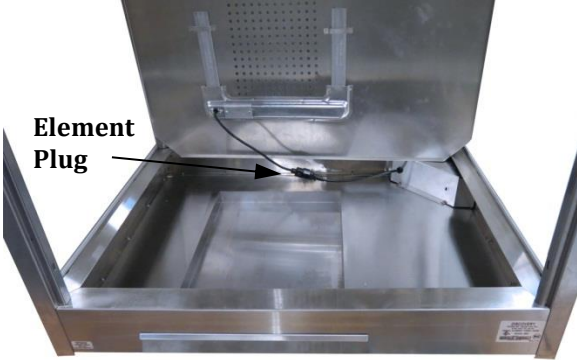


3. Slide the Old Maid Pan into the opening provided in the base.
4. For shipping, the Corn Deck is packed on top of the popcorn machine. Remove all packing material and assemble the Deck as shown in the steps below:




Corn Deck
Old Maid Pan

Step 1: Insert Corn Deck into the base of the popper.




Element Plug

Step 2: Plug the Corn Deck element in to the plug end provided.



Step 3: Lay the corn Deck down into position.



Step 4: Reattach the Drop Panel; be sure it is tucked under the Corn Deck.



5. Mount kettle in hanger arms (if applicable)—make sure kettle lead-in cord is securely plugged into unit and twisted to lock into the kettle receptacle (see image below).
6. The main power cord is located on cabinet base.
Units with oil ready features have a secondary, special power cord provided for powering the oil dispense unit. These units are equipped with an aluminum oil line for connecting the oil dispense unit. (Reference the Instruction Manual for the oil dispense unit to connect it to the popper.)
7. After setup, the unit should be cleaned. The kettle has a food grade protective coating applied to the cooking surfaces, this coating must be removed prior to operating the unit (see Care and Cleaning section of this manual).

Electrical Requirements

The following power supply must be provided (reference unit Data Plate for Wattage requirement):

120/208 or 120/240 V~, 60 Hz

Unit designed to operate on single phase, 30 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). All electrical components in this machine are 120 V (motors, heat elements, lights, etc.) and therefore require “Hot to Neutral” connection (**NOT** “Hot to Hot”). A 30 AMP wall receptacle (NEMA L14-30) is supplied with the unit—it accepts the attachment plug on the machine and must be used. Reference the Receptacle Wiring Diagram for NEMA L14-30 for receptacle installation instructions.

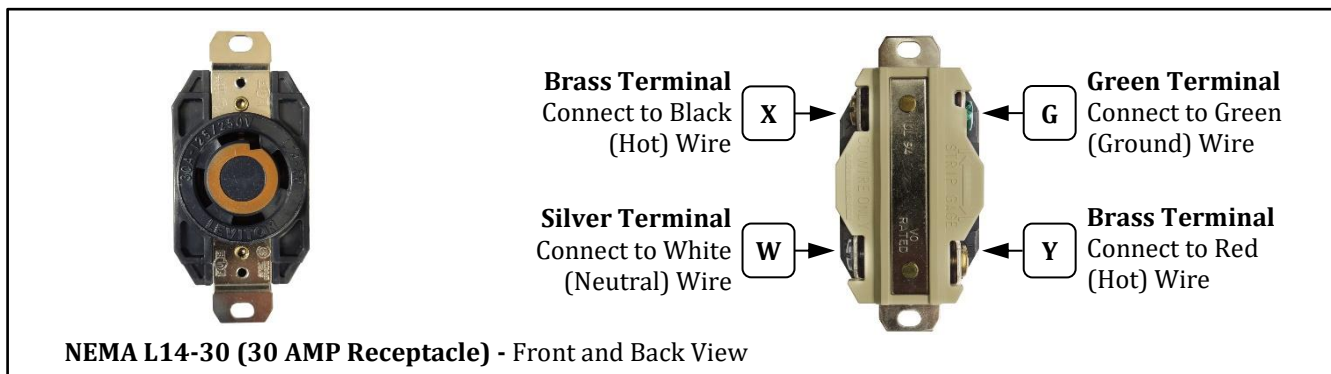
	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). 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.

Receptacle Wiring Diagram for NEMA L14-30 (120V Units)

A certified electrician must follow the IMPORTANT instructions shown for installation of the L14-30 Receptacle (Gold Medal Item No. 82208) provided with the unit.



If the receptacle is wired incorrectly, the heat elements/kettle and other electrical components could be at 208 or 240 V potential instead of the needed 120 V, resulting in excessive temperatures in the heat elements (i.e.: kettle) and possible fire, and/or damage to electrical components.





Before You Plug In Machine

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure 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 unit in a level position.

	<p data-bbox="802 659 1029 701"> CAUTION</p> <p data-bbox="456 716 1373 777">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 data-bbox="1284 779 1373 793">039_080614</p>
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OPERATING INSTRUCTIONS

Controls and their Functions

LIGHT SWITCH

This switch operates all the lights, interior and dome, on your popcorn machine.

WARMER SWITCH

Operates the warmer in the corn storage area, keeps popped corn warm.

KETTLE HEAT SWITCH (Kettle Circuit Breaker)

Two position, ON/OFF lighted rocker switch - supplies power to the heating elements in the popping kettle by sending power to the "Big Eye" Electronic Temperature Control System.

IMPORTANT NOTE: The Kettle Heat Switch is inactive if the Kettle Circuit Breaker is tripped. If unit is plugged in, but green Heat Switch light does not come on when activated, then the Kettle Circuit Breaker may be tripped. Reference the Troubleshooting section of this manual.

KETTLE MOTOR SWITCH (EXHAUST SWITCH)

Two position, ON/OFF lighted rocker switch - supplies power to the kettle agitator motor and exhaust blower. The Kettle Motor Switch **MUST** be ON at all times when there is popcorn (popped or un-popped) in the kettle. The green switch light ON indicates there is power to the agitator motor and exhaust blower.

OIL SYSTEM MASTER SWITCH (If Supplied)

Sends power to the oil pump, either the Bucket Pump or Bag-in-a-Box models. The warmer/blower on the oil pump is activated. The warmer/blower on the oil pump will keep coconut popping oil liquid if the doors on the base are kept closed. It may be desirable to keep this switch on at night, if you have problems keeping the coconut oil liquid. Coconut oil will congeal at temperatures below approximately 76° F [24° C].

"RED" OIL DISPENSE MOMENTARY SWITCH (If Supplied)

When pushed, will dispense the predetermined amount of oil into the kettle.

SALT/SWEET SWITCH (If Supplied)

Adjust the kettle temperature for salt or sugar based popcorn.

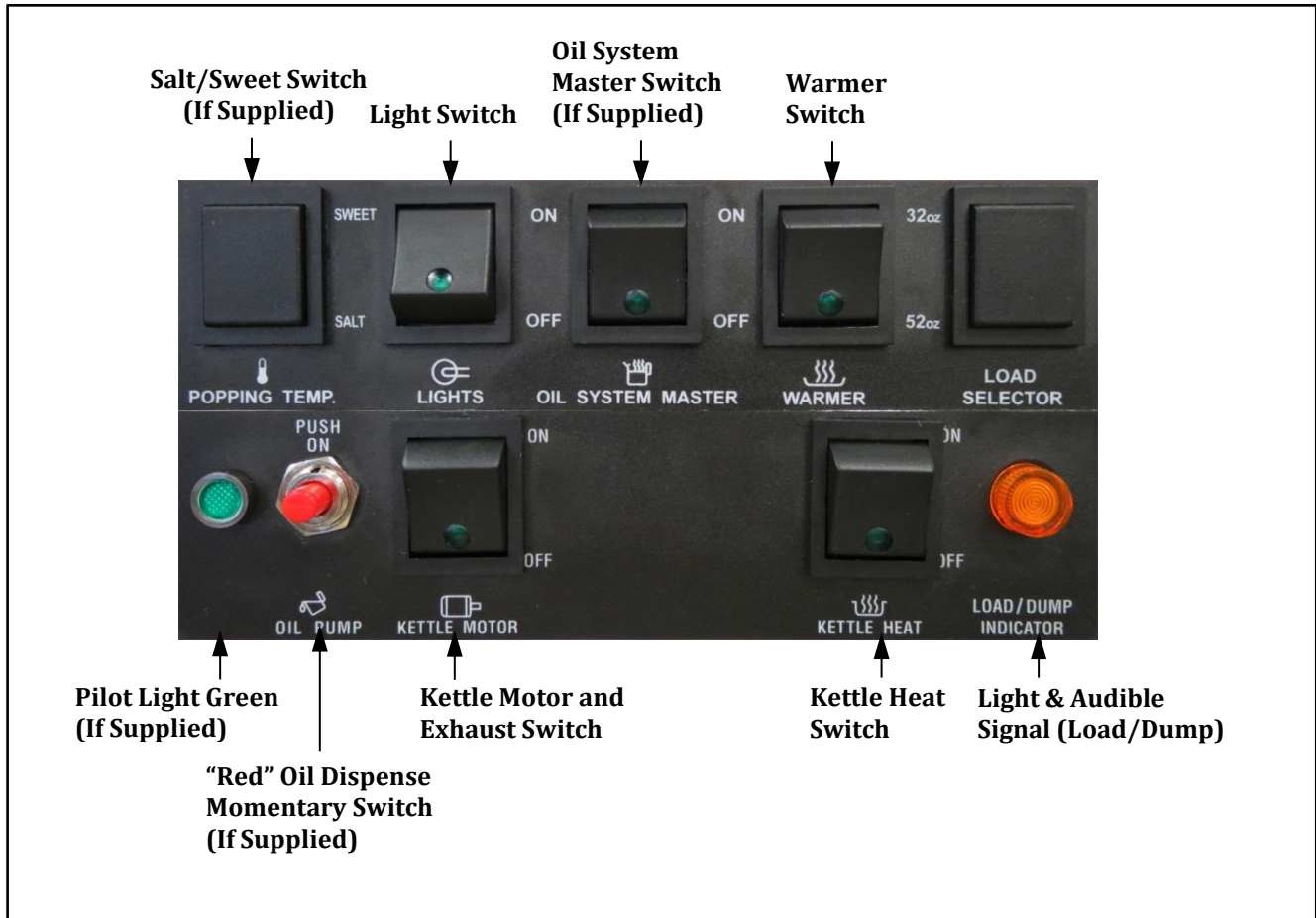
LIGHT & AUDIBLE SIGNAL (LOAD - DUMP)

Alerts the operator to:

- Load the corn and oil *or*
- Dump the popped corn from the kettle *or*
- Turn off the kettle heat switch if they are done popping corn

CIRCUIT BREAKERS

The Circuit Breaker(s), located in cabinet interior on the ceiling of the popper, protects the popper unit from overload condition.





Popping Corn Instructions

This section describes popping instructions for 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.

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.

Popping Salted (Standard) Popcorn

Raw Popcorn Charge:	Use corn measure provided (ex: for 32 oz. Kettle, use 32 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 32 oz. corn, use 9.6 oz. oil)
Flavacol (Salt) Amount:	Use small Flavacol scoop provided

Note: When using 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 popping temperature option (if equipped) to Salt mode.
2. Kettle is ready to pop (about 5-8 minutes), when the yellow Load/Dump Light and Audible Signal (beeper, if enabled) turn ON.
3. Lift kettle lid and pour in pre-measured popcorn and Flavacol; close lid.
4. Press the “Red” Oil Dispense PB Switch to add oil (if equipped), or add oil manually before closing lid (light and beeper will turn OFF in approx. 20 seconds).
5. When the light and beeper come on again, gently dump the kettle.

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 by a qualified service person (reference Electronic Temperature Control section).

Popping Tip: On final batch, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn (kettle has plenty of heat to finish popping). This helps eliminate smoke/odor from any oil residue remaining in kettle. With the Heat Switch OFF, **the light and beeper will not activate for the last batch.**

6. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.
NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!



Popping Sweet Popcorn

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.

Raw Popcorn Charge:	Use corn measure provided (ex: for 32 oz. Kettle, use 32 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 32 oz. corn, use 9.6 oz. oil)
Glaze Pop/Sugar Amount:	Use amount equal to 1/2 the quantity of corn (ex: for 32 oz. corn, use 16 oz. Glaze Pop)

Note: When using 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 popping temperature option (if equipped) to Sweet mode.
2. Kettle is ready to pop (about 5-8 minutes), when the yellow Load/Dump Light and Audible Signal (beeper, if enabled) turn ON.
3. Lift kettle lid and pour in pre-measured popcorn and Flavacol; close lid.
4. Press the “Red” Oil Dispense PB Switch to add oil (if equipped), or add oil manually before closing lid (light and beeper will turn OFF in approx. 20 seconds).
5. Add pre-measured amount of Glaze Pop or Sugar (when using sugar, we recommend using Compound “S” to help keep kettle clean); close lid.

Caution: Do not open kettle lid to add sugar if popping has started as injury may result.


6. When the light and beeper come on again, gently dump the kettle.


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 by a qualified service person (reference Electronic Temperature Control section).

Popping Tip: On final batch, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn (kettle has plenty of heat to finish popping). This helps eliminate smoke/odor from any oil residue remaining in kettle. With the Heat Switch OFF, **the light and beeper will not activate for the last batch.**

7. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF. **NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!**
8. Clean kettle when finished popping Glaze Pop or sugar corn, and prior to switching to salted popcorn.

Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321

	⚠ WARNING
	To avoid serious burns, DO NOT touch the kettle while it is hot! 028_082715

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

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

Under no circumstances should the kettle be removed from the machine for cleaning.

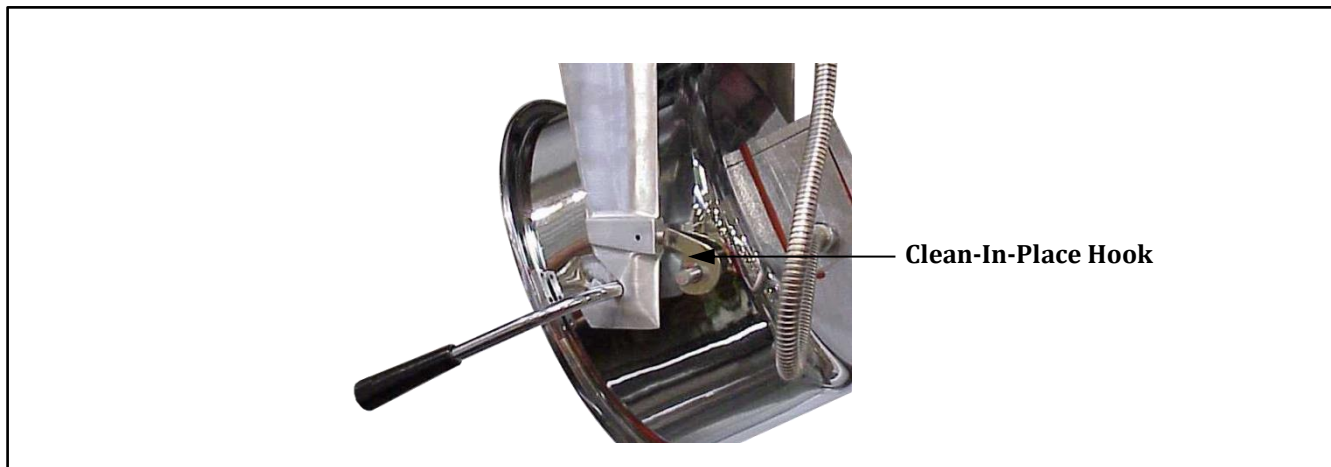
1. Turn the power switch OFF and unplug the unit.

CAUTION: A hot kettle will cause burns if you touch it. 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 and steam burns may occur!

2. When cool, wipe **outside** of kettle clean using a clean, soft cloth and Gold Medal Watchdog Stainless Cleaner (Item No. 2088). **DO NOT** use oven cleaners or abrasive materials as they will damage the kettle.
3. Mix 2 tablespoons (29.6 ml) of Gold Medal's Heat'n Kleen (Item No. 2095) in 1 gallon (3.8 L) of water.
4. Only pour enough of the Heat'n Kleen pre-mixed solution into the kettle to fill it 1/2 inch (12.7 mm) deep (it is not necessary to use the entire gallon at once).
5. Plug in the unit.
6. Turn kettle heat ON. When solution starts to boil, turn kettle heat OFF.
7. Allow kettle to cool at least 1 hour, then unplug unit.



8. Dump solution into a bucket, do not spill any in the interior of machine.
9. Rinse kettle interior with clean water and a clean cloth.
10. Dump any water remaining into a bucket (do not spill any in the interior of machine), then wipe the kettle interior clean with a clean dry cloth.
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, finish the cleaning steps.
11. A Clean-In-Place Hook is located behind the kettle support arm (on operator side). This feature safely holds the kettle in place for cleaning purposes, and allows access to hard to reach places without removing the kettle. To remove the lid and agitator assembly, tilt kettle into the dump position, and swing the hook into position (see image below).
12. With unit OFF and unplugged, use a clean SLIGHTLY damp cloth (wring ANY EXCESS water from cloth before use) and wipe the kettle lead cord clean. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**
13. After kettle cleaning, check to be sure the crossbar fasteners are securely tightened.



Daily Unit Cleaning Instructions

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Remove any remaining popcorn.
3. Remove old maid pan and any accessories and take them to the sink to clean with soap and water, then rinse and dry.
4. Clean under corn pan to remove all popcorn bits and seeds with a vacuum as needed, then wipe the area with a clean dry cloth to remove any grease.
5. Wipe clean the corn pan surfaces, the area above the corn pan, and exterior surfaces using a clean, SLIGHTLY damp cloth (cloth may be SLIGHTLY dampened with soap and water, then wipe again with clean water to remove any remaining cleaner).
After cleaning, make sure the corn pan is securely plugged into the cabinet.



6. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
Ammonia cleaners will damage plastic doors/panels. Only use a non-ammonia cleaner, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).
7. Reinstall the old maid pan/accessories.
8. Check the kettle lead cord, make sure it is fully plugged into the kettle receptacle and the plug (or plug collar) is fully twisted to lock it into place.

Sanitizing the Oil System (Tubing and Pump), if equipped

Reference the Oil Dispense Unit manual for oil system cleaning instructions.

Filter Cleaning

The popper is equipped with an efficient and durable filtration system. The first mesh filter should be cleaned on a daily basis, and the two internal filters should be cleaned weekly to maintain maximum efficiency. Follow the steps below for proper filter cleaning:

Step 1: Daily Filter Cleaning

Turn unit OFF and allow it to cool before removing any filters.

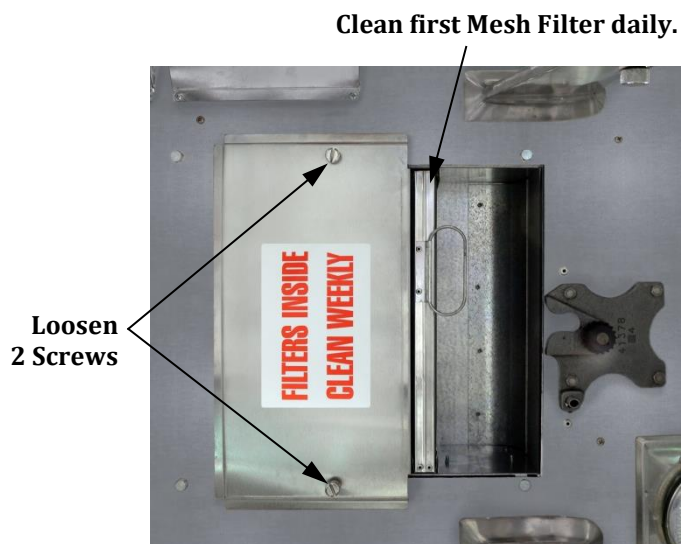
Remove the first Mesh Filter, and clean it each day after use. This filter can be removed without taking off the filter cover. See Step 3 for instructions on cleaning the Mesh Filter.

Step 2: Weekly Filter Cleaning

Loosen the 2 screws on the filter cover plate, on the ceiling inside the popper. Remove the cover, the Bag Filter, and the 2 Mesh Filters.

Step 3: Clean the bag filter and mesh filters in warm soapy water, then rinse. Let dry overnight, then reinstall.

CAUTION: It is important to keep the filters clean, to let the exhaust system do its job.



Oil Mist Bag Filter



(2) Metal Mesh Filters

Agitator Set Collar Adjustment

The following instructions describe how to properly adjust the set collars on a 32 or 52 oz. kettle agitator assembly.

Steps to Adjust Set Collars on a 32 or 52 oz. Agitator Assembly

Agitator assembly is adjusted while fastened to the kettle (image shown for general reference only).

Step 1. Turn machine OFF, unplug unit, and allow it to cool completely before attempting to adjust the agitator height.

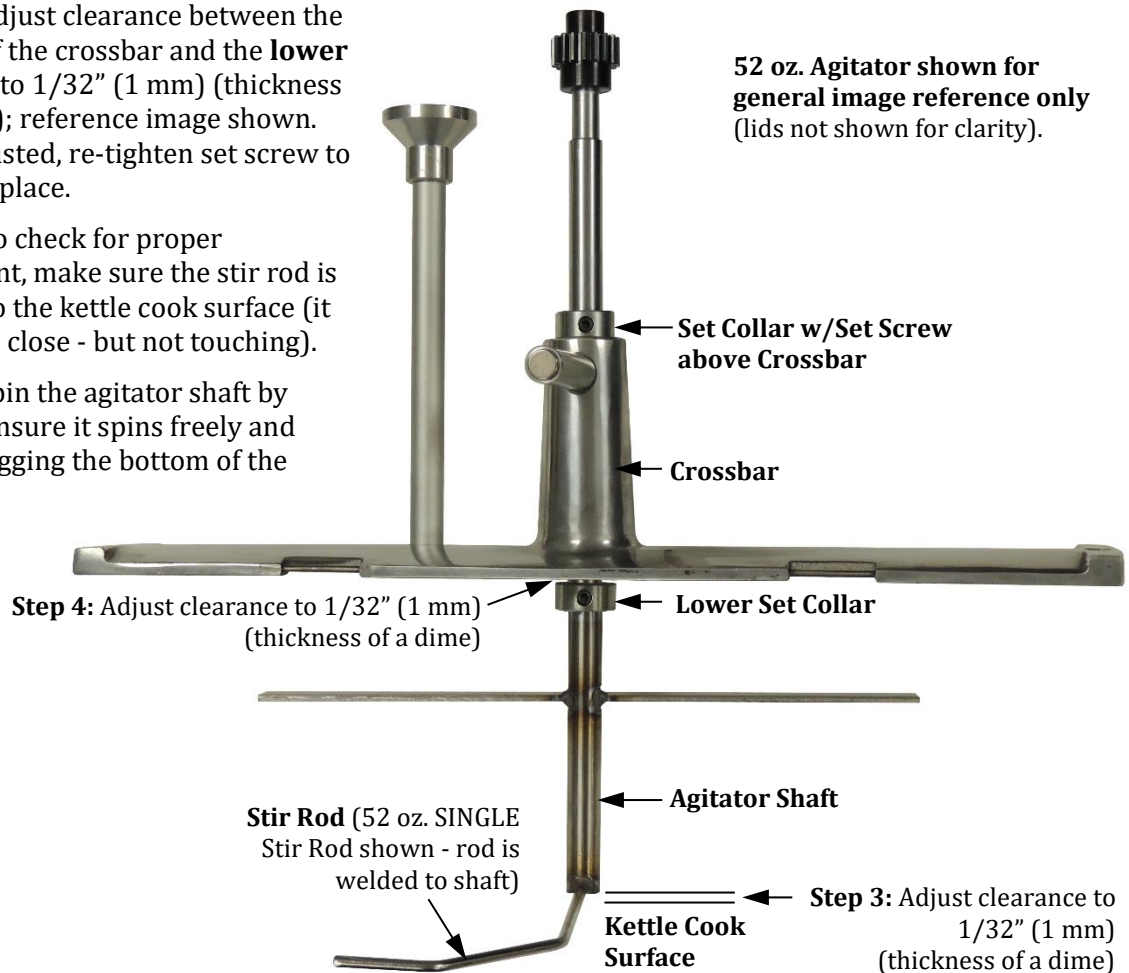
Step 2. Loosen the set screw in the set collar above the crossbar and below the crossbar.

Step 3. Place a 1/32" (1 mm) gauge (thickness of a dime) under the base of the agitator shaft to adjust clearance between the kettle cook surface and the shaft; reference image shown. Once adjusted, re-tighten the set screw in the set collar **above** the crossbar to secure shaft in place.

Step 4. Adjust clearance between the bottom of the crossbar and the **lower** set collar to 1/32" (1 mm) (thickness of a dime); reference image shown. Once adjusted, re-tighten set screw to secure in place.

Step 5. 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 6. Spin the agitator shaft by hand to ensure it spins freely and is not dragging the bottom of the kettle.











—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right; font-size: small;">008_012221</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>



Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	A. No Power to the Unit B. Mini Circuit Breaker(s) on popper tripped (if equipped)	A. Make sure the unit's power cord is plugged in. 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.
Kettle Does Not Heat	A. Power to the Kettle (for units with a removable kettle) B. Kettle Heat Switch C. Kettle Circuit Breaker D. Temperature Control Board	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.) B. Have a qualified service person check the voltage to and from the Kettle Heat Switch; if switch is defective, replace it. C. If unit is plugged in, and the Kettle Heat Switch is ON, but the small green indicator switch light is OFF, then the Kettle Circuit Breaker may be tripped. Note: If there is not a separate Kettle Heat Switch on units with the Flexi-Pop option, the Kettle Heat Switch will NOT have an indicator light. In this case the small green light on the Kettle Stir Motor Switch is used to indicate that the Kettle Circuit Breaker is tripped. Have a qualified service person check if the breaker has tripped (breaker is located under the dome). The Kettle Circuit Breaker may trip during transit; if reset then trips again, the unit must be inspected/ repaired before going any further (reference the Kettle Circuit Breaker in the Maintenance section). 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.)
	E. Heating Element	E. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair.



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 (if equipped) 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. For units with multiple elements in the kettle, 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, 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. Kettles with a FIXED Stir Rod – check the clearance between the shaft with welded stir blade and the kettle bottom; it should be a min. of 1/32" (1 mm) (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.
Yellow Dump Light is ON or Blinking - Buzzer is Sounding (outside of normal operation) Dump Light on steady, but Kettle not heating enough to pop corn.	A. Temperature Control Board has detected an error condition	A. A loose kettle lead-in connection can cause a thermocouple lead issue. (Units with a removable kettle, make sure kettle lead is plugged in completely and the locking ring is fully screwed onto kettle receptacle.) Contact qualified service personnel for inspection/repair (reference the Electronic Temperature Control section of this manual for light indicators or error condition.)

Kettle Circuit Breaker

This machine is equipped with a Kettle Circuit Breaker. The circuit breaker may trip during shipment of the unit due to vibrations encountered in transit. If the breaker is tripped the kettle will not heat. The circuit breaker must be reset by qualified service personnel only.

IMPORTANT NOTE: Various issues may prevent the kettle from heating. Prior to checking the Kettle Circuit Breaker, reference the Troubleshooting section of the Instruction Manual to check for other possible issues.

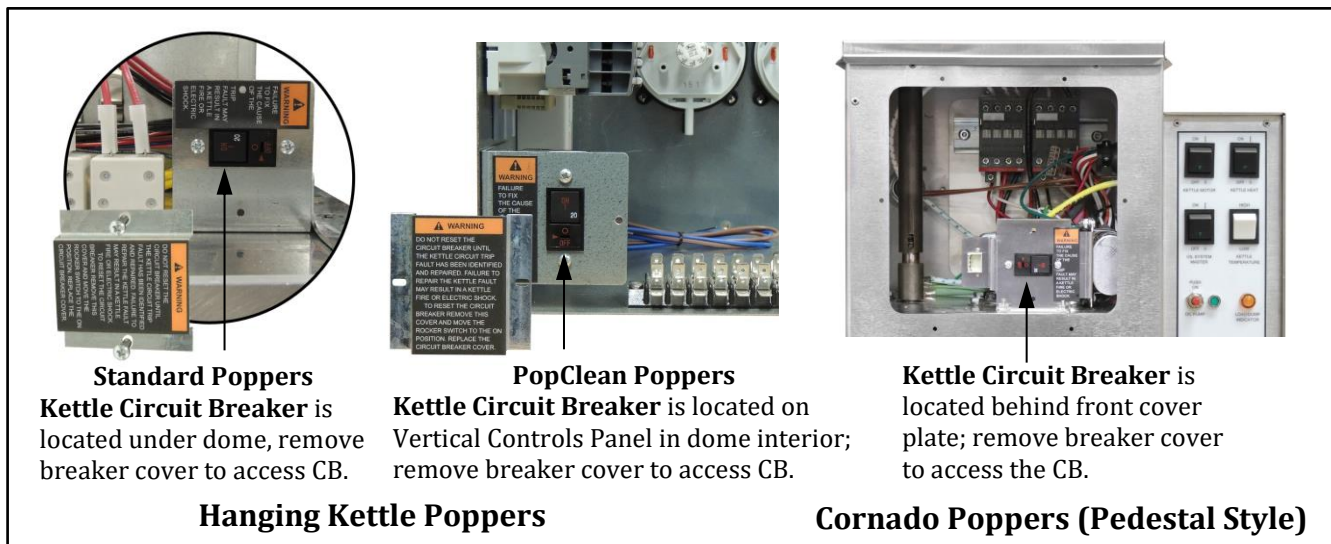
Checking the Kettle Circuit Breaker

Note for PopClean Units: The Heat Switch is inactive unless the Filter Switch is ON, all filter lights are GREEN, and the Change Filter light is OFF.

To check if the Kettle Circuit Breaker has tripped, turn the Kettle Heat Switch ON. The small green indicator light on the Kettle Heat Switch should turn ON. If the green indicator light is OFF, when the Kettle Heat Switch is in the ON position, **the circuit breaker is tripped.** (For Flexi-Pop units with a combined Flexi-Pop/Kettle Heat Switch, the green light on the Kettle Motor Switch is used to indicate the Kettle Circuit Breaker is tripped.)

- **For hanging kettle machines** – On Standard Poppers, the Kettle Circuit Breaker is located under the dome. An additional cover must be removed to reset the circuit breaker. On PopClean Poppers, the side dome panel must be removed to access the circuit breaker located on the vertical controls panel in the dome interior (reference images below).
- **For pedestal mounted kettle machines** - the front cover plate must be removed to access the Kettle Circuit Breaker (reference image below).

The circuit breaker should only be reset after a qualified service person has checked the complete kettle circuit for faults. The limit and heating contactors/relays should be checked to ensure that the contacts are not welded together. The kettle receptacle and plug (if equipped) should be checked for loose contacts or shorted wiring. The popcorn kettle bottom must be examined to ensure there is no loose hardware or other items causing a short circuit. All wiring in the kettle circuit should be checked for fraying wires, short circuits, and loose connections.



Electronic Temperature Control (Domestic)

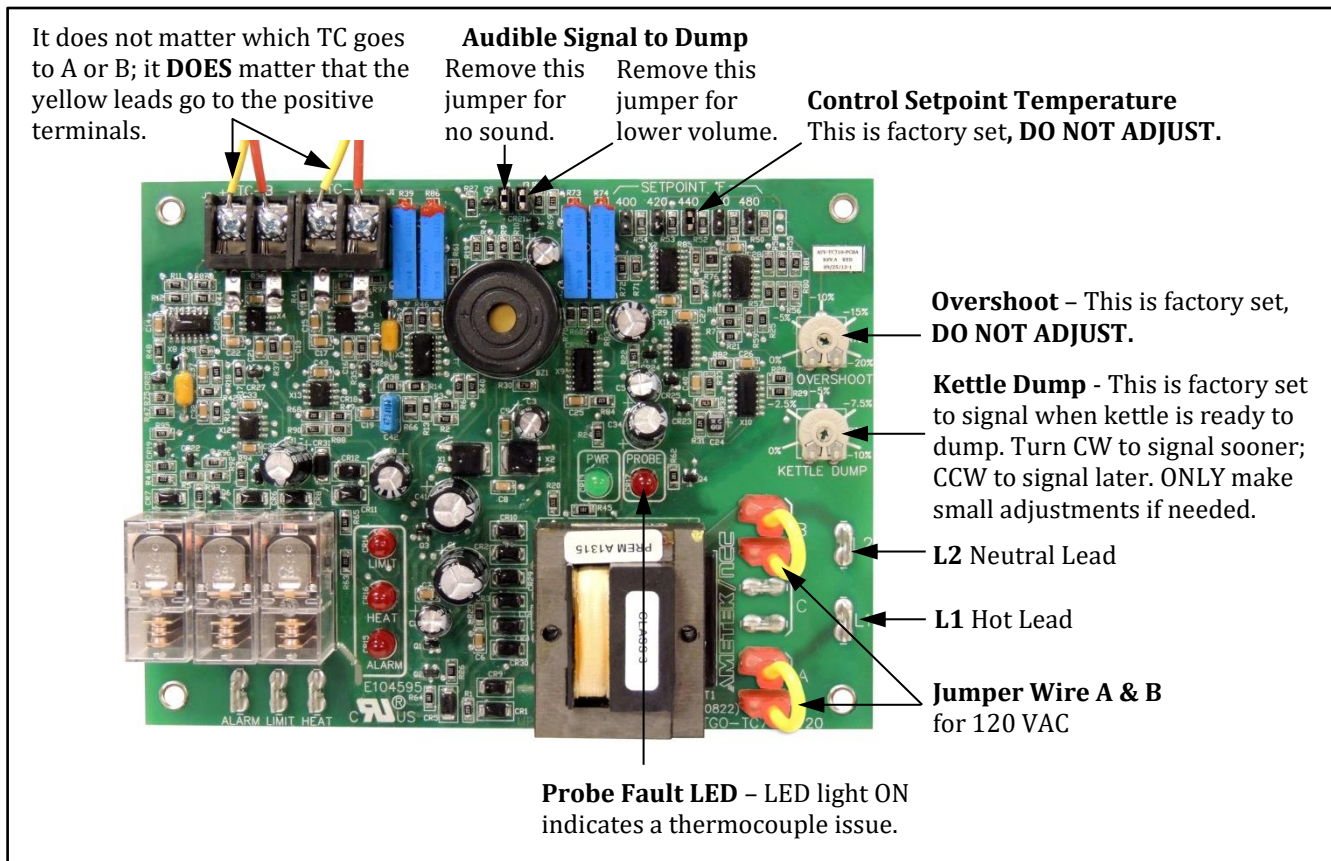
Operation

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, the yellow light and buzzer are ON, **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 (4) factory settings on the control (see descriptions below). If needed, adjustments may be made to the Kettle Dump and Audible Signal to Dump. **The remaining settings are factory set for the unit, DO NOT adjust.**

1. **Control Set Point Temperature** – This is factory set, **DO NOT adjust**.
2. The **Overshoot** circuit is tuned for the kettle at the factory, **DO NOT adjust**.



3. **Kettle Dump** – The Kettle Signal to Dump (yellow light/buzzer) is factory set. For the signal to dump to be a little sooner or later, adjust the Kettle Dump potentiometer (reference image shown). Turn clockwise (CW) to signal sooner, counterclockwise (CCW) to signal later.
4. **Audible Signal to Dump** - The buzzer has three options; full volume, half volume, or no sound (yellow light only). Unit is preset at the factory to full volume. Adjustments are made by jumper positions (reference image shown).

Probe LED Indicator Light – Thermocouple Error Condition

The Dump Light on the Popper will be on steady and the unit will beep (if Audio Signal engaged) when there is a Probe issue (the kettle will not heat enough to pop corn). Check the control board, the red Probe LED light ON will indicate one of two thermocouple error conditions.

- **Reversed Probe** – Indicates the thermocouple probe has been connected in reverse. (The yellow leads must go to the positive terminals.)

If the **kettle heats for a short** time and then stops, and the red Probe LED light is ON, then one (or both) Thermocouple is wired in reverse. Check TC-A and TC-B; make sure the yellow leads go to the positive terminals.

- **Open Probe** – Indicates the thermocouple probe is disconnected.

If the kettle **does not heat** and/or the beeper sounds continuously, and the red Probe LED light is ON, there is an issue with the Thermocouple wiring.

For removable kettles - make sure the kettle lead-in cord is plugged in completely and the locking ring is fully screwed onto the kettle receptacle.

For hard wired kettles - A loose kettle lead-in connection can cause a thermocouple lead issue. Check the terminal blocks for a loose connection, and check the kettle wiring for a loose or broken thermocouple.

For more in-depth Temperature Control Board troubleshooting, for Qualified Service Personnel ONLY, please reference Gold Medal Service Bulletin 0074.



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
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 without disassembling the popper. Gold Medal Products does not ship glass. Obtain from local glass shop and always purchase double strength type 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 broken glass.
4. Apply decals (if desired) to the new glass panel.
5. Slide rigid glass channels over the exposed sides and bottom. Front and side glass slide under top and is then lowered into bottom channel.

Glass Dimensions:

Front Glass: 31 15/16" X 32 3/8" X 1/8"

Side Glass: 31 15/16" X 24 3/8" X 1/8"



32 oz. High Top Kettle Assembly (2127HTNHSS, 2127HTSS, – Agitator Assembly

Complete Agitator Assembly (Includes Lids)

See Kettle Bottom Assy.

General 32 oz. High Top Kettle views shown for parts reference.

Plug for NO oil supplied. 14A

Funnel & Tube if Oil Supplied. 14

13, 11

15

21

20

16

17

18, 19

8

9*

10, 11

12

*** Spacer increases height of shaft when bearing does not rest at least 3/16" into gear block. See Spur Gear Parts List note.**

32 oz. Complete Agitator Assembly shown (includes Lids)



32 oz. High Top Kettle Assembly (2127HTNHSS, 2127HTSS) – Agitator Assembly Parts List

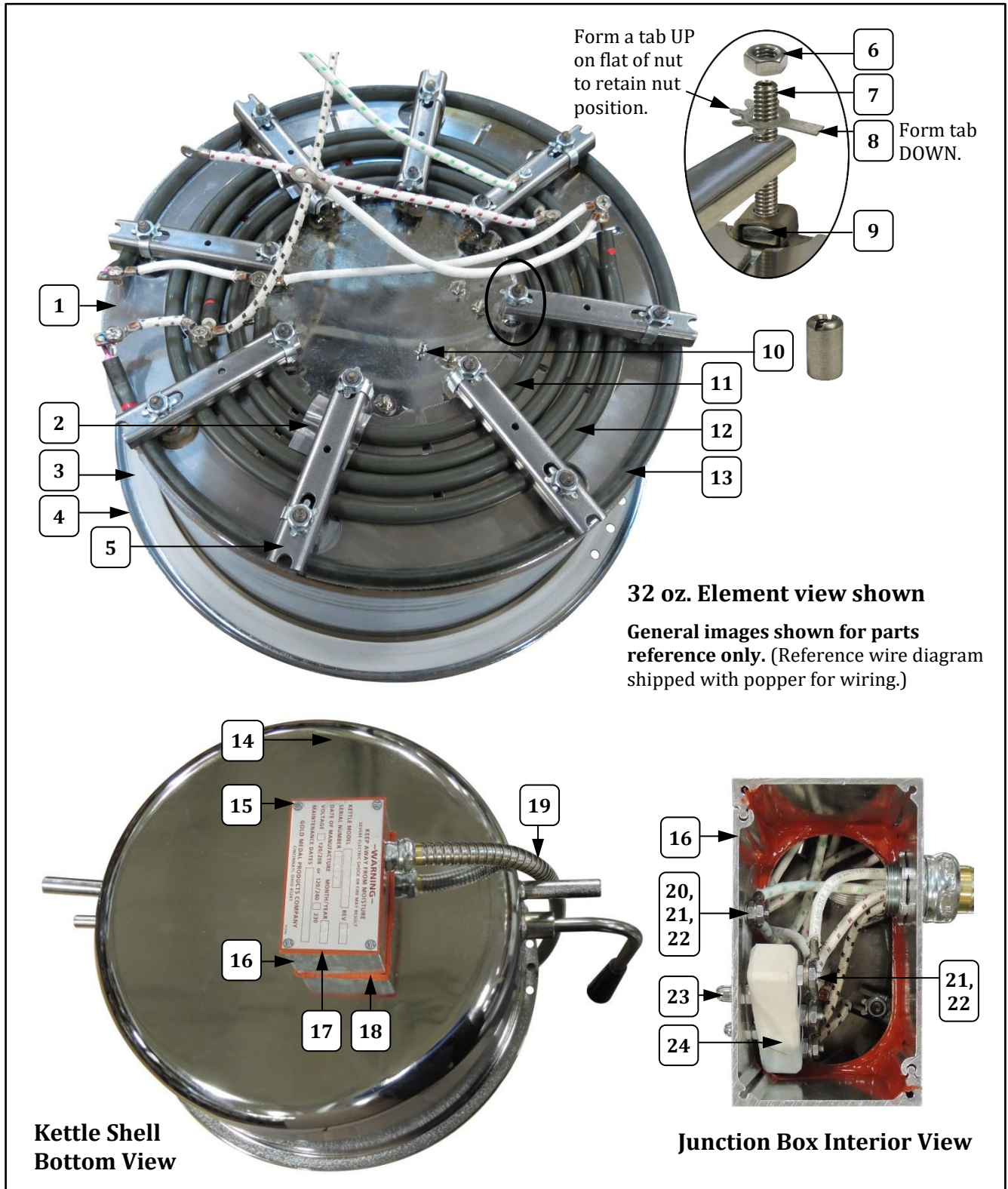
2127HTNH – used for Model 2556 (High Top Kettle, NO oil supplied).

2127HT – used for Models 2557, 2557S, 2563, 2563S (High Top Kettle, oil ready).

Item	Part Description	Part Number	
		2127HTNHSS	2127HTSS, 2127HTXSS
1	CROSSBAR FASTENER	47977	47977
2	1/2 IN I.D. SPLIT COLLAR	69815	69815
3	DUMP HANDLE - PLASTIC	41139	41139
4	32 OZ LID AGITATOR ASSY (Complete Assy)	41775HTNH	41775HT
5	TOP HAT BLOCK W/INSERT	46093	46093
6	NUT RET KETTLE TO SHELL	69315	69315
7	1/4-20 X 3/4 - 3/8 HEX (Apply Loctite 246 to screws before installing.)	106038	106038
8	BEARING CAM FOLLOWER	61225	61225
9	SPACER (used to increase shaft height when Cam Follower Bearing does not rest at least 3/16" into Gear Block)	106035	106035
10	SPUR GEAR KIT (Incls 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K	41380K
11	SET SCREW 1/4-20 X 3/16	47751	47751
12	WOODRUFF KEY #3 1/8 X 1/2	41730	41730
13	SHAFT COLLAR	47326	47326
14	OIL TUBE W/FUNNEL		41239
14A	THREADED PLUG (used in place of Oil Tube w/Funnel if No Oil Supplied)	68071	
15	MAGNET HOLDER ASSY (Includes magnet and holder)	67925	67925
16	32 OZ REMOVABLE FRONT LID	68068	68068
17	AGITATOR WELD ASSY 32 OZ.	61221	61221
18	COUNTER WEIGHT	82108	82108
19	8-32 X 3/8 PH PAN HD M/S	42226	42226
20	CROSSBAR ASSY	41776HTNH	41776HT
21	32 OZ FIXED REAR LID	67918	67918



32 oz. Kettle Bottom Assembly – 2127HTNHSS, 2127HTSS



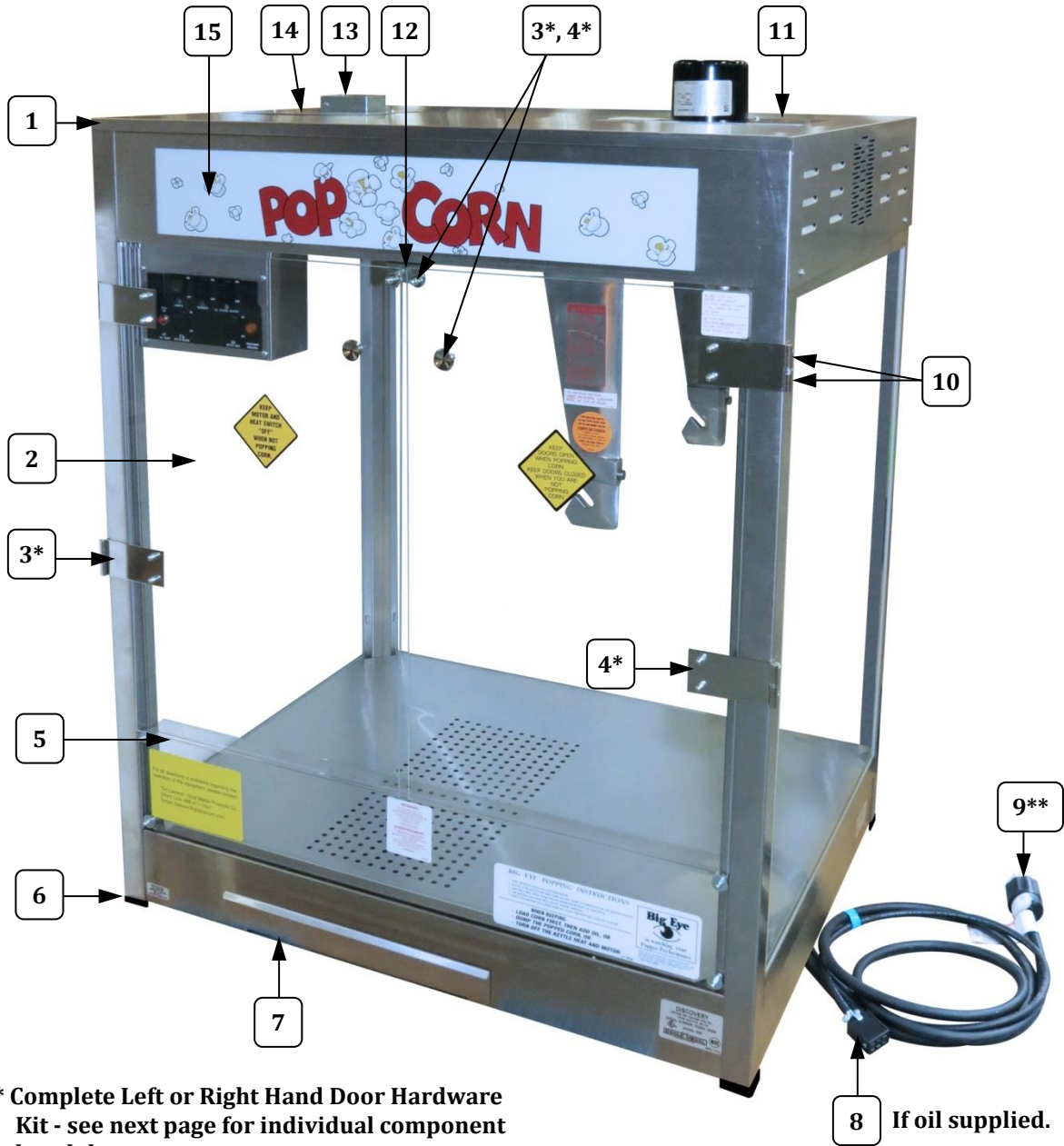


32 oz. Kettle Bottom Assembly – 2127HTNHSS and 2127HTSS Parts List

Item	Part Description	Part Number
		2127HTNHSS, 2127HTSS
	RH KETTLE BOTTOM ASSY (Complete Assembly. - includes parts listed below.)	62300NSS
1	HEAT TRANSFER PLATE 32 OZ.	41534
2	ELEMENT SHIM (2 required)	68787
3	KETTLE GASKET	41597
4	STUDLESS 32 OZ KETTLE	56119
5	ELEMENT CLAMP (8 required)	41491
6	HEX NUT 1/4-20 (16 required)	74133
7	1/4-20 X 1.25 SET SCREW	69140
8	NUT RETAINER (16 required)	50190
9	1/4-20 RND TOP SQ NUT	69156
10	RETAINING NUT	41434
11	HEAT ELEMENT, 1050W	48651
12	TUBULAR ELEMENT, 1800W	48650
13	TUBULAR ELEMENT, 1000W	41536
14	KETTLE SHELL ASSY 32 OZ	41528
15	8-32 X 1/2 SLOTTED H W H (Screw)	49379
16	JUNCTION BOX ASSEMBLY	55311
17	JUNCTION BOX GASKET (between Junction Box and Cover)	40965
18	JUNCTION BOX GASKET (between Kettle and Junction Box)	40963
19	KETTLE LEAD ASSEMBLY	55140SS
20	8-32 X 1/2 PHIL PAN M/S	47141
21	WASHER #8 INTERNAL TOOTH	74150
22	8-32 HEX M/S NUT	74149
23	ACORN NUT #8-32	47702
24	KETTLE TERMINAL BLOCK	41129



Exterior - Cabinet Breakdown



* Complete Left or Right Hand Door Hardware Kit - see next page for individual component breakdown.

**CAUTION: If 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.

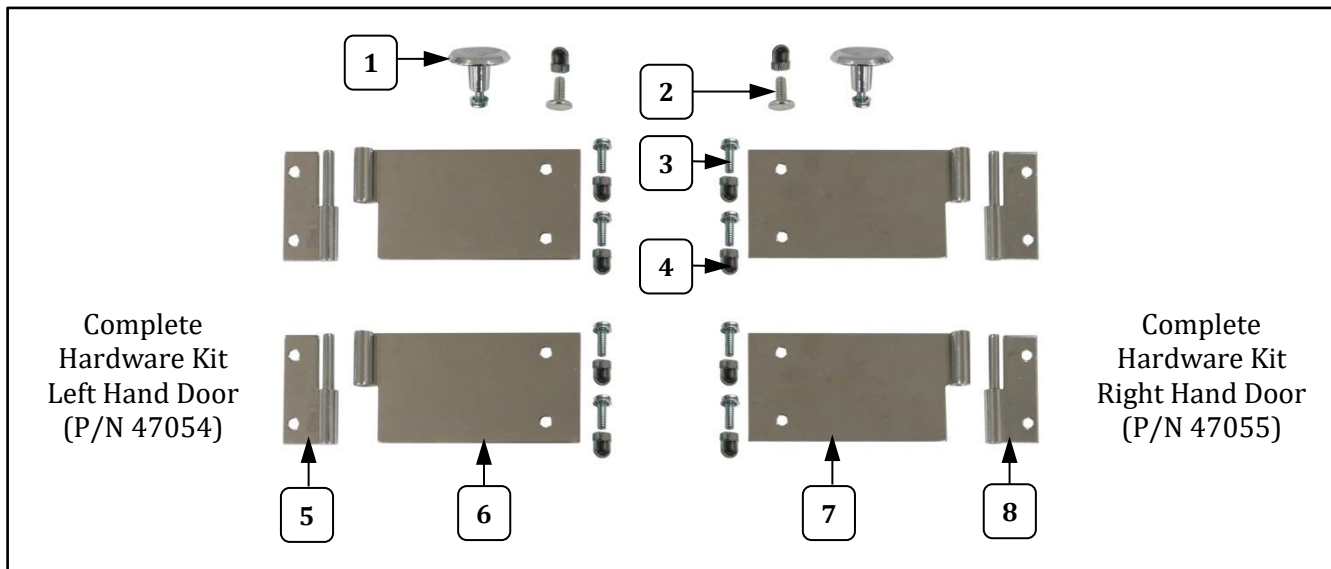
General image shown for parts reference only.



Exterior - Cabinet Breakdown Parts List

Item	Part Description	Part Number		
		2556	2557/2557S	2563/2563S
1	DOME WELDMENT	63477	63477	63477
2	DOOR (does not include hardware)	63755	63755	63755
3	COMPLETE HARDWARE KIT FOR LH DOOR*	47054	47054	47054
4	COMPLETE HARDWARE KIT FOR RH DOOR*	47055	47055	47055
5	DROP PANEL	63554	63554	63554
6	PLASTIC FOOT	63881	63881	63881
7	OLD MAID PAN	40276	40276	40276
8	RECEPTACLE ASSY (wire harness, oil pump, if equipped)		120380	120380
9	LEAD-IN CORD ASSY. EXPORT	82943	82943	82943
10	8-32 X 3/8 SLT. HWH M/S (Frame Hinge Screws not included in Door Hardware Kit)	42044	42044	42044
11	DOME - MOTOR TRIM	63462	63462	63462
12	DOOR STOP	49666	49666	49666
13	BLOWER EXHAUST DUCT	77928	77928	77928
14	BLOWER TRIM	63463	63463	63463
15	POPCORN SIGN	111836	111836	111836

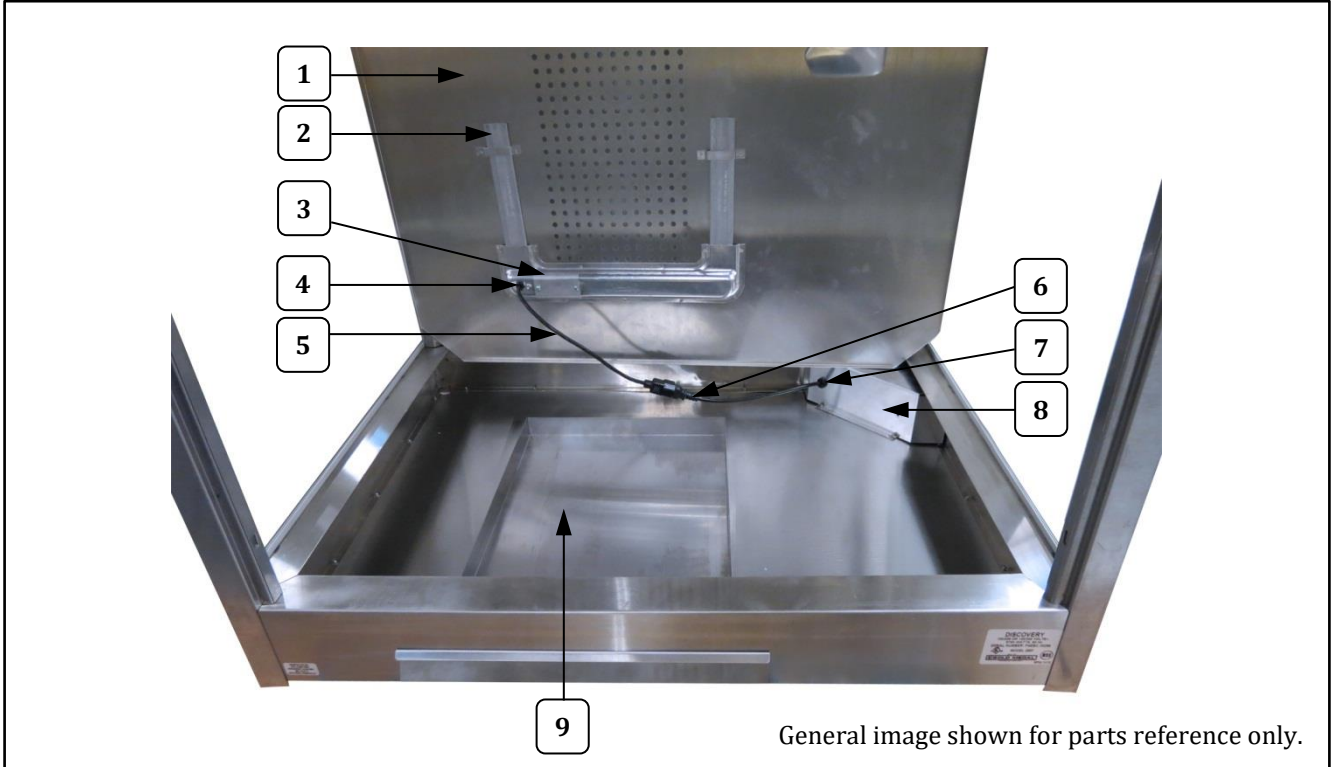
Door Hardware Kits – Individual Component Breakdown



Item	Part Description	Part Number	
		47054	47055
1	DOOR KNOB	41013	41013
2	TEE BOLT	75267	75267
3	8-32 X 1/2 SCREWS PH PAN W/SEMS	47124	47124
4	ACORN NUT #8-32	47702	47702
5	MALE HINGE SHORT LEFT	41349	
6	FEMALE HINGE LONG LEFT	41352	
7	FEMALE HINGE LONG RIGHT		41351
8	MALE HINGE SHORT RIGHT		41350



Interior - Cabinet Breakdown

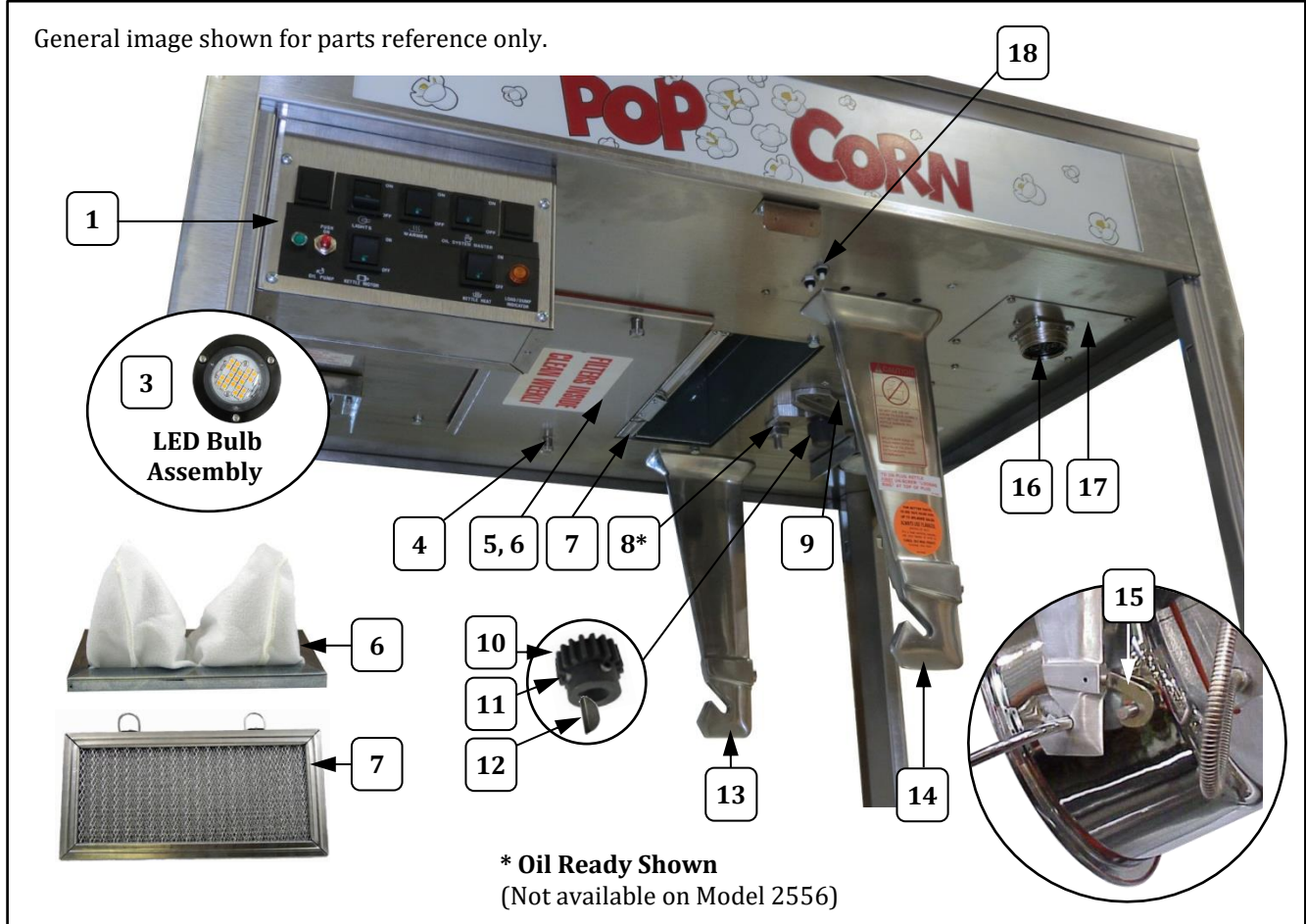


Item	Part Description	Part Number		
		2556	2557/2557S	2563/2563S
1	CORN PAN ASSEMBLY (includes Items 2-6 listed below)	63908	63908	63908
2	HEAT ELEMENT 115V, 75W	44026	44026	44026
3	COVER CORN PAN CONDUIT	47653	47653	47653
4	STRAIN RELIEF SR 15-1	61099	61099	61099
5	MALE CORDSET	61020	61020	61020
6	FEMALE CORDSET	61021	61021	61021
7	STRAIN RELIEF #SR 6P3-4	76026	76026	76026
8	CORNER ELECTRICAL COVER	63865	63865	63865
9	OLD MAID PAN	40276	40276	40276



Cabinet Breakdown - Interior

General image shown for parts reference only.



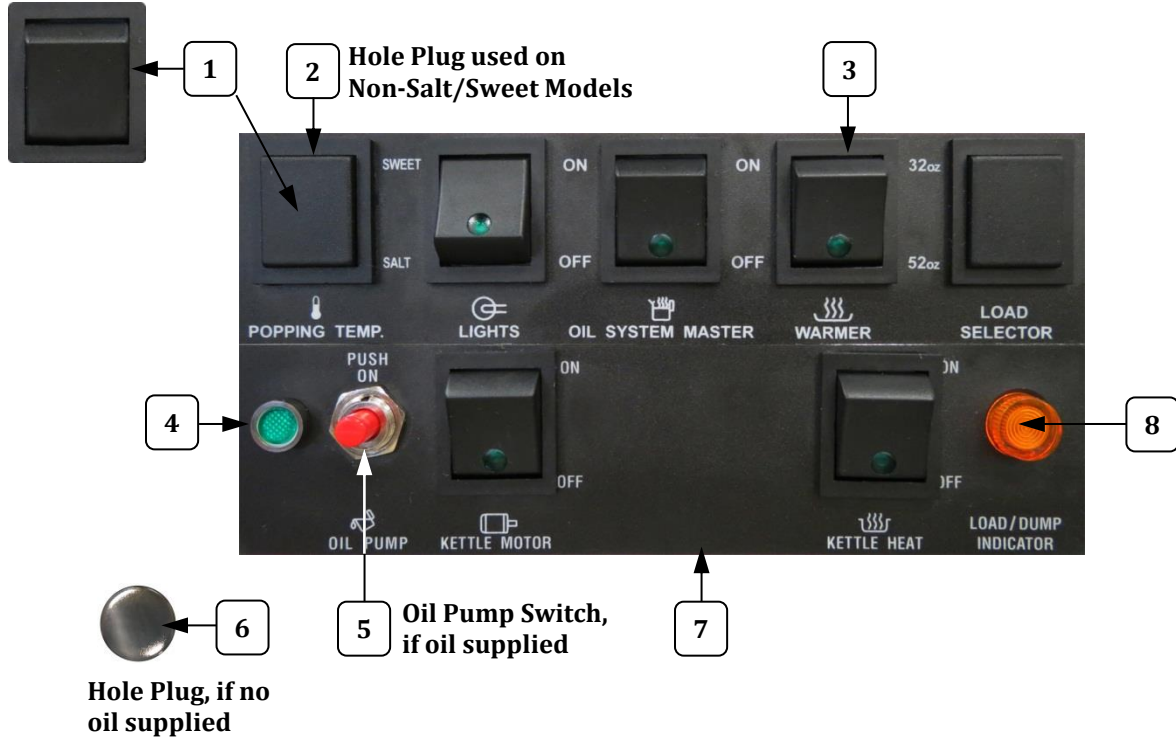
* Oil Ready Shown
(Not available on Model 2556)

Item	Part Description	Part Number		
		2556	2557/2557S	2563/2563S
1	CONTROL BOX COVER	63429	63429	63429
2	N/A			
3	LED REPLACEMENT NO PLATE	100544	100544	100544
4	COVER FASTENER	41933	41933	41933
5	COVER ASSY (includes Cover and Fasteners)	41934	41934	41934
6	OIL MIST BAG FILTER	41169	41169	41169
7	5 LAYER GREASE FILTER (metal)	41250	41250	41250
8	SET SCREW, 10-32 X 3/8 (fastens oil line*)	41994	41994	41994
9	GEAR BLOCK ASSY	41432	41432	41432
10	SPUR GEAR	41380	41380	41380
11	SET SCREW #10-32 X 3/16	41742	41742	41742
12	WOODRUFF KEY #3 1/8 X 1/2	41730	41730	41730
13	HANGER ARM ASSY	41941	41941	41941
14	HANGER ARM ASSY CIP (includes Clean in Place Latch)	49505	49505	49505
15	CLEAN IN PLACE LATCH	41618	41618	41618
16	KETTLE RECEPTACLE ASSY 32 OZ.	55165	55165	55165
17	ADAPTER PLATE	68701	68701	68701
18	15A CIRCUIT BREAKER	47364	47364	47364



Control Panel

Rocker Switch used for Salt/Sweet
Models 2557S and 2563S

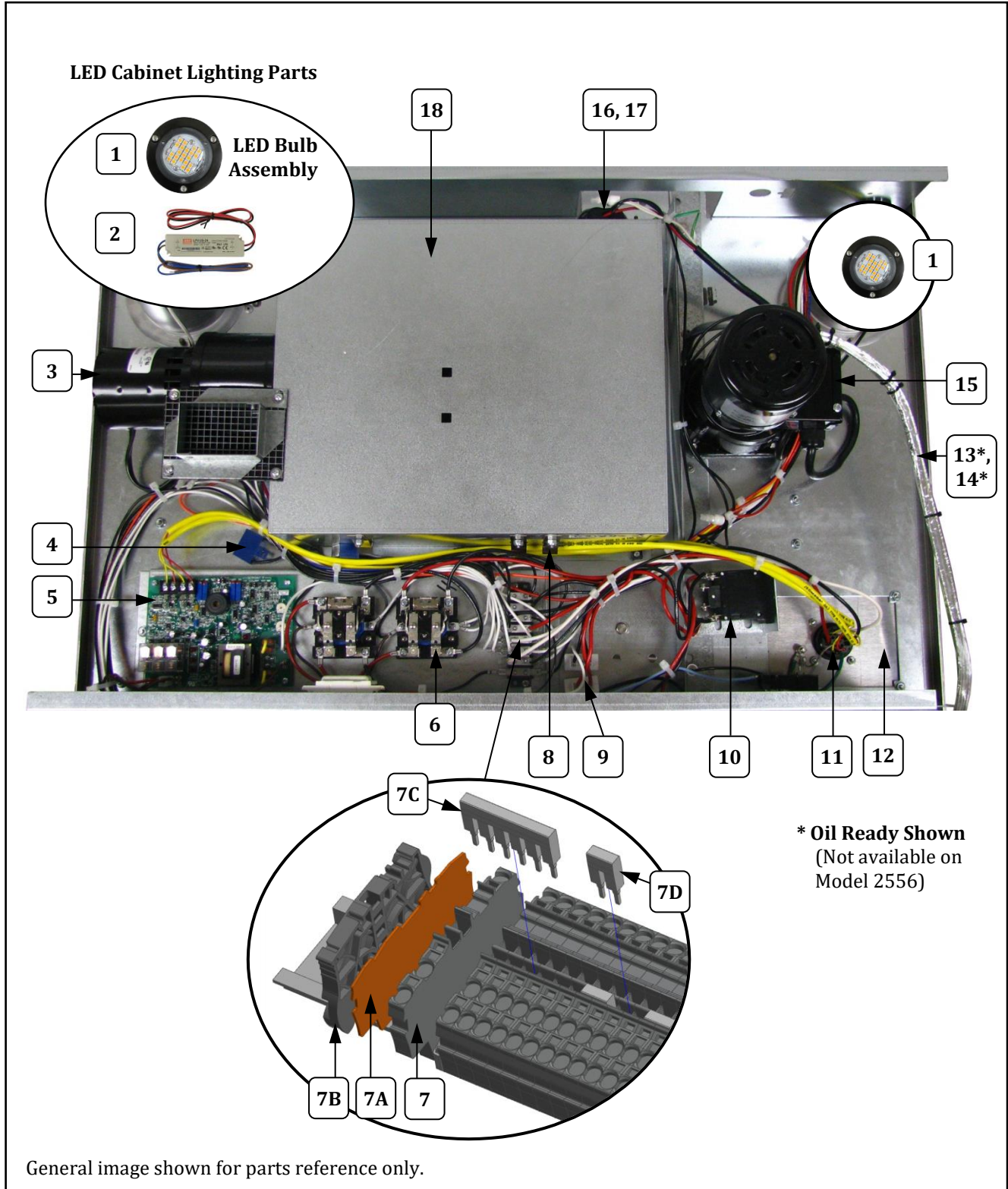


Oil Ready Example Shown (Model 2557)

Item	Part Description	Part Number		
		2556	2557, 2563	2557S, 22563
1	SWITCH, ROCKER DPDT GOLD			55440
2	HOLE PLUG, ROCKER SWITCH	42743	42743	42743
3	SWITCH, LIGHTED ROCKER GR	42798	42798	42798
4	GREEN PILOT LIGHT		48660	48660
5	SWITCH OIL PUMP (if oil supplied)		41031	41031
6	HOLE PLUG, 1/2 IN DIA SS (if no oil supplied)	45395		
7	CONTROL BOX COVER	63429	63429	63429



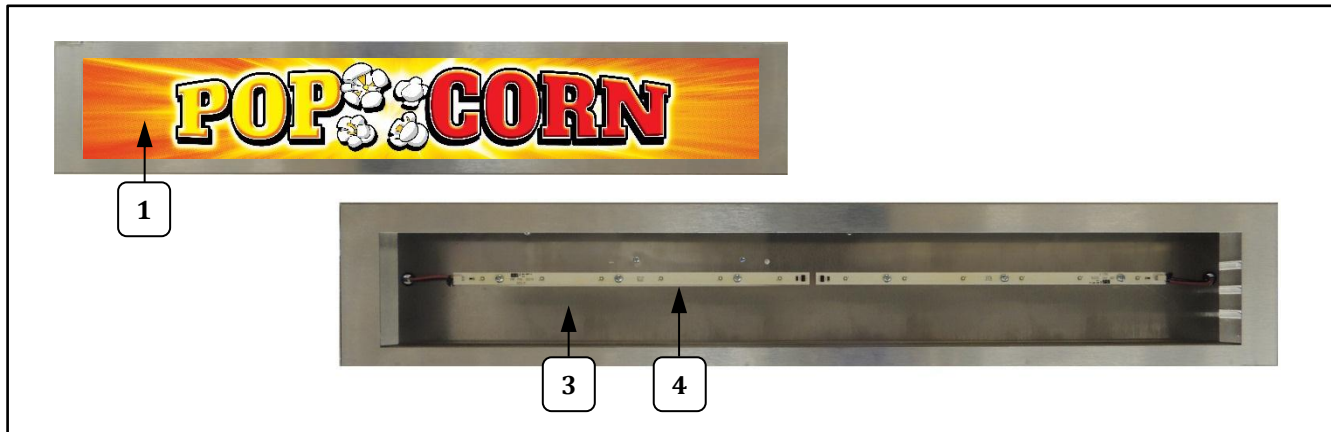
Dome Interior – Motor Plate Assembly – Parts Breakdown



Dome Interior – Motor Plate Assembly – Parts List

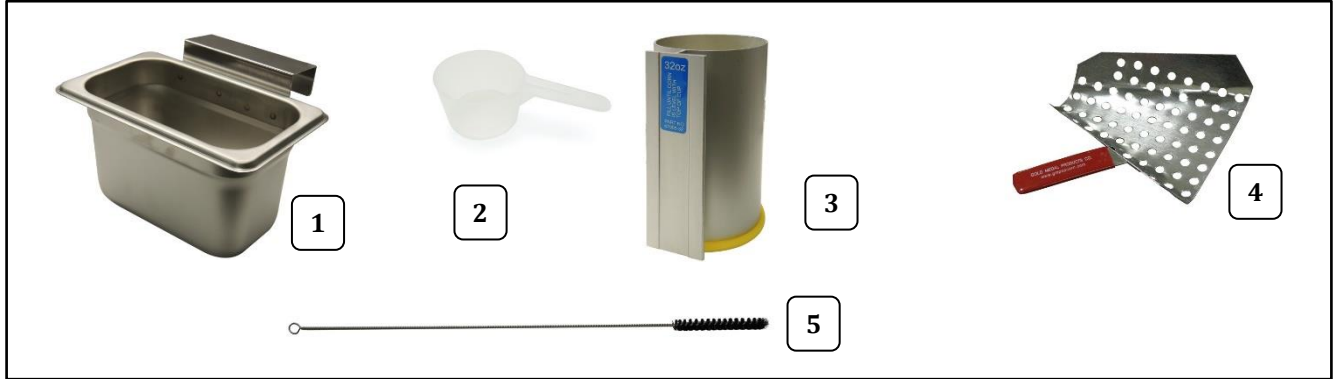
Item	Part Description	Part Number		
		2556	2557/2557S	2563/2563S
1	LED REPLACEMENT NO PLATE	100544	100544	100544
2	POWER SUPPLY 24VDC 60W	55586	55586	55586
3	115V EXHAUST BLOWER	41015	41015	41015
4	240VAC TRANSIENT FILTER	89087	89087	89087
5	TEMPERATURE CONTROL	41001	41001	41001
6	30A DPST CONTROL RELAY	55219	55219	55219
7	TERM BLOCK, 12 AWG, 3POS	118024-123	118024-123	118024-123
7A	ENDPLATE, 12 AWG, 3POS	118024-123E	118024-123E	118024-123E
7B	END STOP	118023	118023	118023
7C	JUMPER, 12 AWG, 6-WAY	118024-12J6	118024-12J6	118024-12J6
7D	JUMPER, 12 AWG, 2-WAY	118024-12J2	118024-12J2	118024-12J2
8	FILTER SPRING CLIPS	62666	62666	62666
9	15A CIRCUIT BREAKER	47364	47364	47364
10	20A CIRCUIT BREAKER (for Kettle)	55222	55222	55222
11	KETTLE RECEPTACLE ASSY 32 OZ.	55165	55165	55165
12	ADAPTER PLATE	68701	68701	68701
13*	120V 8W FOIL ELEMENT (for oil line)		41640	41640
14*	ALUM OIL LINE TUBING		41047	41047
15	KETTLE DRIVE MOTOR	41449B	41449B	41449B
16	MOTOR CAPACITOR	46107	46107	46107
17	CAPACITOR STRAP	48301	48301	48301
18	BLOWER BOX	41918	41918	41918

LED Lighted Sign



Item	Part Description	Part No.
1	POPCORN SIGN	111836
2	LED MOUNTING PLATE	39656
3	6 1W LED STRIP	55379

Accessories



Item	Part Description	Part No.
1	FLAVACOL CONTAINER WELDMENT	41752
2	CORN CUP ASSY 32 OZ.	67905-32
3	MEASURE 2 TBS, 29.6cc	47681
4	PERF JET SCOOP REGULAR RH	2072
5	TUBE BRUSH	47380

WIRING DIAGRAM

For wiring information, please reference the Wiring Diagram shipped with the popper.



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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