

# Care and Cleaning



#### **⚠** DANGER

Machine must be properly grounded to prevent electrical shock to personnel. **DO NOT immerse in water.** 

Always unplug the equipment before cleaning or servicing.

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#### **↑** WARNING

To avoid serious burns, DO NOT touch the kettle while it is hot!

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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**

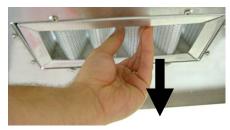
The popcorn machine is equipped with an efficient and durable filtration system. The filter should be cleaned every 1-2 weeks to maintain maximum efficiency.

#### **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).

