Instruction Manual

32 oz. Pop-O-Gold and 52 oz. Medallion (-800 Series)

Model Series: 2011 and 2911



Model 2011 (801)
Includes Base



Countertop Model 2011 (841)

GOLD MEDAL®
10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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Part No. 110335

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Scan code for general instruction videos for BIB or Bucket Pump units.

Read and understand the operator's manual and all other safety instructions before using this equipment.

BIB Unit

Bucket Pump

SAFETY PRECAUTIONS



⚠ DANGER

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.

008_012221



⚠ DANGER

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.

014_020416



⚠ WARNING

To avoid burns, DO NOT touch the kettle or any heated surface.
DO NOT place or leave objects in contact with heated surfaces.

013_092414



⚠ WARNING

ALWAYS wear safety glasses when servicing this equipment.

010_010914



⚠ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

011_051514



⚠ WARNING

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

022_060215



⚠ 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



⚠ 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.

039_080614

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

DO NOT install equipment in an area where a water jet is used.

This equipment designed to be operated in the following environmental conditions:
Ambient temperature between a minimum of 5°C (41°F) and a maximum of 55°C (131°F).
Relative humidity maximum 45% at 40 deg C (104 deg F).

Unit to be installed in locations where it can be overseen by trained personnel.

Install unit on a level surface.

Unit is for popcorn.

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 2011 Series Pop-O-Gold and 2911 Series Medallion Popper comes as a countertop unit or assembled on a 2009SSP Cabinet Base (deep well not available). Base models include either a 2257 Series B.I.B or 2114 Series Bucket Pump oil dispense unit. Individual popper features vary by model, thus images provided throughout this manual are for general model reference only.

Series Specific Features

(841) - Counter Model (no base); oil capable (oil unit sold separately); LED backlit sign.
(842) - Counter Model (no base); oil capable (oil unit sold separately); LED neon sign.
(801) - Base and BIB included; LED backlit sign.
(802) - Base and BIB included; LED neon sign.
(803) - Base and Bucket Pump included; LED backlit sign.
(804) - Base and Bucket Pump included; LED neon sign.

Other Unit Features:

- 32 oz. (Pop-O-Gold) or 52 oz. (Medallion) top hat kettle.
- Single heated oil line to the kettle.
- 3-Stage filtration system.
- Rocker switch controls; Salt/Sweet capability included on select models only (FlexiPop® not available)
- Electronic temperature control.
- Popcorn crisping system.
- LED cabinet lighting.
- Both Butterfly and Mushroom corn screen inserts included.
- Stainless steel reversible dome (for sign on front counter or back counter)

Items Included with this Unit



52 oz. Corn Cup (PN 17757-52)
Incl. with 52 oz. units.



32 oz. Corn Cup (PN 67905-32)
Incl. with 32 oz. units.



Flavacol Container (PN 41752)



Jet Scoop (PN 2072)



1/4 Cup Flavacol Measure (PN 47169)
Incl. with 52 oz. units.

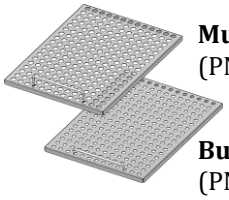
29.6 cc Flavacol Measure (PN 47681)
Incl. with 32 oz. units.

Tube Brush (PN 47380)



Instruction Manual

Registration Warranty Card



Mushroom Insert (PN 115423)

Butterfly Insert (PN 115422)



52 oz. units only

50 AMP Receptacle (PN 82920)



Receptacle Cover (PN 82922)



32 oz. units only

NEMA L14-30 Receptacle (PN 82208)

Items included with 120V units ONLY.

Images shown are for general reference purposes only, actual part (style/quantity) is subject to change.

Setup

This unit has been tested at the factory, follow the setup steps below prior to operating the unit.

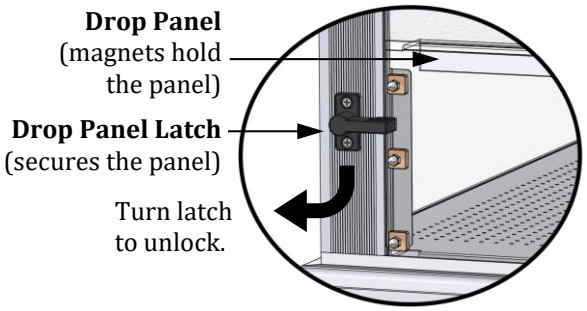
1. Remove all packaging and tape and accessories.

   Base units: Remove all accessory items from the pull-out corn drawer.

   Countertop Units:

   a. Open popper doors, unlock both drop panel latches (see image), and remove the drop panel from the machine.

   b. Remove the accessories from the cabinet.
   32 oz. units: Remove the boxed kettle from the cabinet.



2. Install unit on a level surface. Allow sufficient clearance on the side of the popper where the power supply cord is routed from the machine. Allow a minimum 6" clearance above exhaust on top of machine for airflow.

3. **Unit Mounting – Countertop or Base**

   Counter Model (units not mounted on a base): For proper sanitary operation and to comply with NSF/ANSI 4, seal unit to countertop as noted below. Otherwise, install a 4" leg kit to provide space under the unit for cleaning (scan the QR code for information on obtaining a leg kit).

4" Leg Kit

To Mount and Seal Unit to Countertop:

Countertop must be a smooth, non-porous surface. The feet may be removed to set unit flush with the counter. The crisper blower requires airflow; allow a sufficient cutout under the unit and enough open area under the counter to provide the airflow needed. Use the 4 leg holes to secure unit to counter (fasteners not included).

Use silicone caulk to seal the 4 sides of the unit, where the frame meets the countertop (use minimal amount of caulk under the debris pan opening to avoid interference with the pan). Applying silicone caulk is intended to prevent liquid spillage on adjacent surfaces of the countertop from passing under inaccessible portions of the equipment.

Base Model—Mount unit on a 2009SS Base:

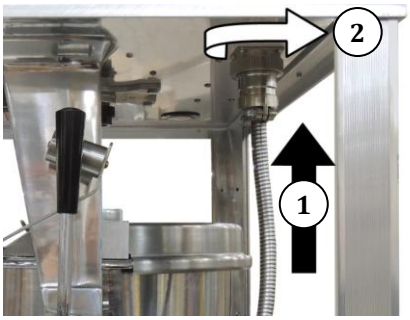
The base has rolling casters (two casters have a locking feature). Position base on a level surface and lock the caster wheels into place. As the popper is set on the base, make sure the power cords and aluminum oil line go inside the base. Align unit and make sure the popper is fully seated on the base.

4. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine.

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5. **32 oz. Countertop Units:** Unpack the boxed kettle and reference the 32 oz. Kettle Installation section to install the kettle in the hanger arms.

6. **32 oz. Units:** Make sure kettle lead-in cord is securely plugged into the unit, and the locking ring is fully twisted onto the kettle receptacle (see image).



Twist **locking ring** to secure.

Plug **Kettle Lead** in all the way.

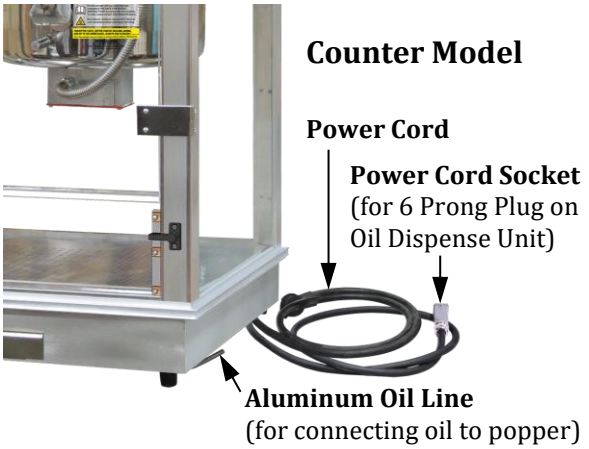
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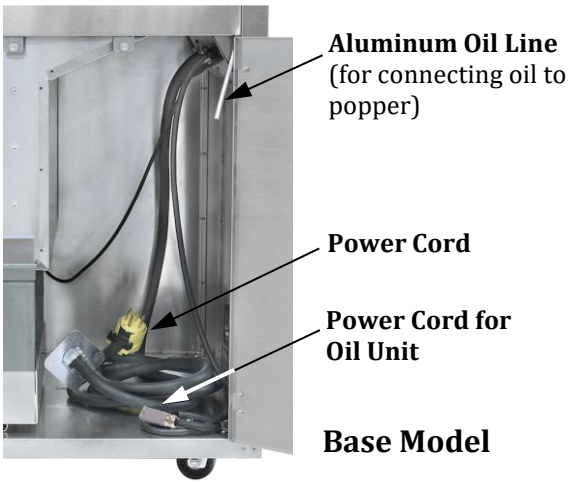
7. The **main power supply cord** and the **smaller oil pump harness** are routed out the bottom of the popper (see image below)—if popper is on a base, the power cords are found in the base. Domestic units have a wall receptacle provided.

   Before plugging in machine, have a certified electrician install the wall receptacle and follow all requirements listed in the Electrical Requirements section of this manual.

   Route the main power cord out a hole in the base which has a grommet/gasket.

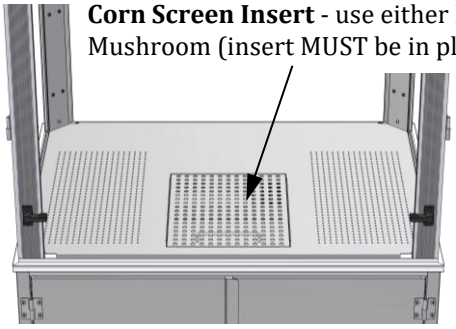
   Additional Grommet/Gaskets (PN 120727) can be purchased separately to replace a solid hole cover (any exit holes opened must be closed with either a hole cover or a grommet/gasket). **DO NOT** route the power cord out a hole without a grommet.





General images shown for reference only.

8. **Connect the oil dispense system to the popper:** Generally, poppers with a Bag-in-a-Box option are shipped with the oil dispense unit pre-installed. Bucket Pump units are shipped separately and must be installed during setup of the unit. Refer to the B.I.B. or Bucket Pump Instruction Manual included with the oil dispense unit to:
    a. **Connect the small power cord** (oil harness) on the popper to the oil dispense unit—make sure the connection is securely engaged before use.
    b. Connect oil pump tube to the aluminum oil line on the popper (see image above), then follow the directions to add oil.
9. **Corn Screen Inserts:** Two corn screen inserts (Butterfly, Mushroom) are supplied. Make sure the required insert is in place on the corn pan (see image below). Store the other insert in the base or another safe place until needed.
10. **Select Models only:** Magnets inside the corner post hold the Jet Scoop in place when not in use (scoop is made of magnetic stainless steel), reference image below.



General images shown for reference only.



Magnet Holder (on select Models only)

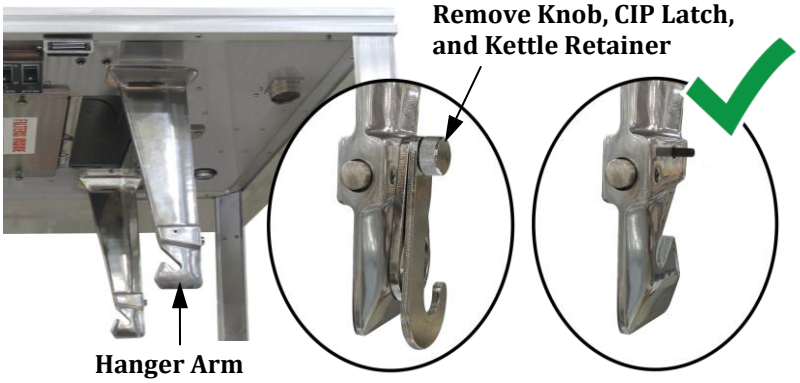
11. After setup, the unit should be cleaned. The kettle has a food grade protective coating applied to the cooking surfaces, this coating must be removed prior to operating the unit (see Care and Cleaning section of this manual).

32 oz. Kettle Installation – Install the Clean-In-Place Assembly

General kettle images shown for installation reference only (kettle may vary by model).

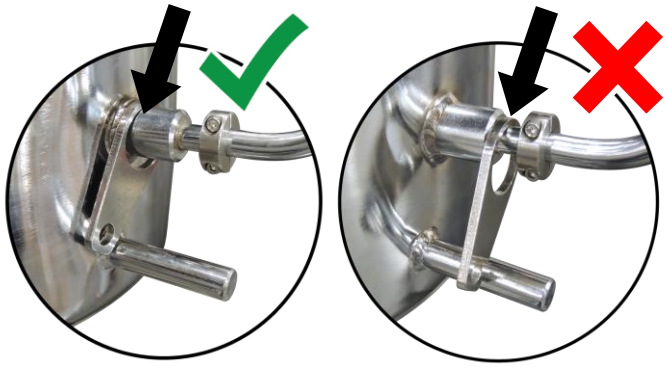


Step 1: Unpack the kettle.



Step 2: Remove the Clean-In-Place (CIP) Assembly from the hanger arm.



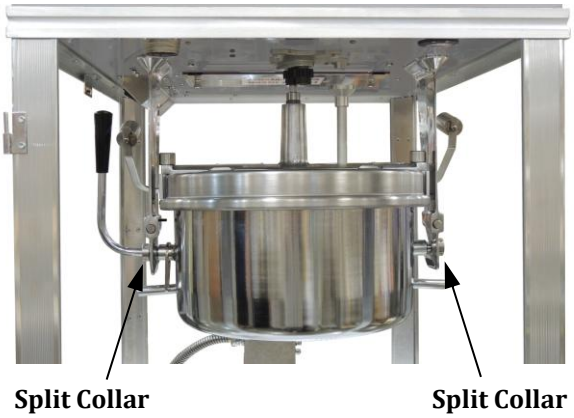


Step 3: Slide Kettle Retainer onto the kettle arm.

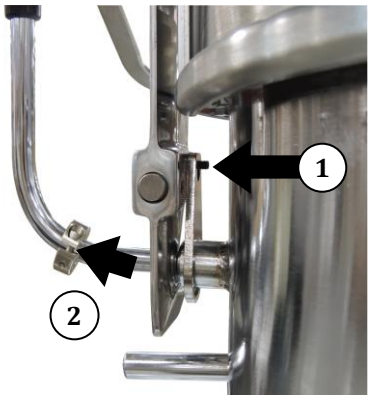




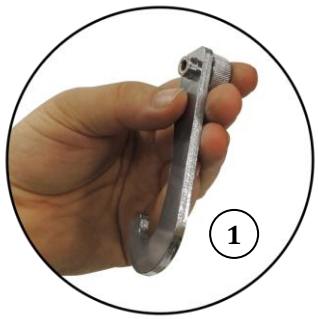
Step 4: Tilt kettle and insert into the hanger arm slots, then allow the kettle to return to an upright position.

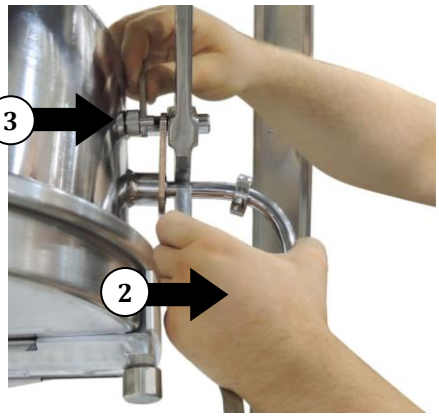


Step 5: Make sure the split collars are **outside** the hanger arms.

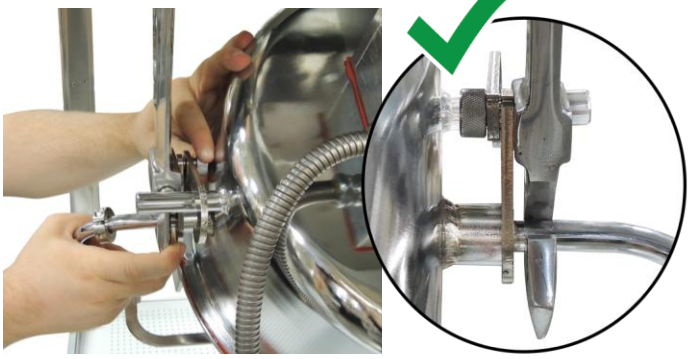


Step 6: Place retainer on set screw; loosen the split collar.





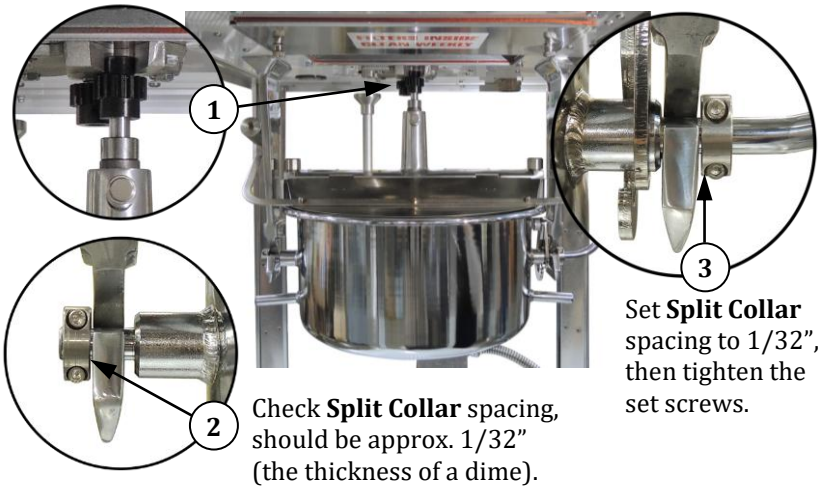
Step 7: Tilt kettle down and pull hanger arm away from the kettle just enough to position knob and latch onto the set screw.



Step 8: Hold hanger arm away from kettle, and twist knob to fasten, ensure knob tightens up to hanger harm.



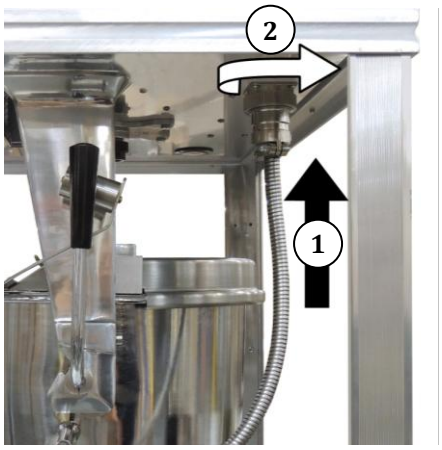
Step 9: Lift latch to rotate kettle to the upright position.



Check **Split Collar** spacing, should be approx. 1/32" (the thickness of a dime).

Set **Split Collar** spacing to 1/32", then tighten the set screws.

Step 10: Make sure needle bearing properly sits in gear block; check split collar spacing.



Step 11: Plug kettle lead in all the way, and twist locking ring to secure.

Chute Installation - Optional Chute Kit 3106 (36" POG and Medallion only)

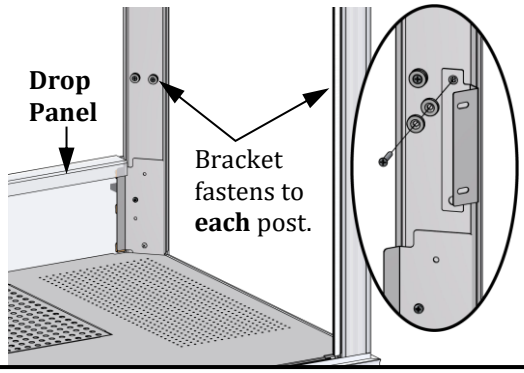
The Chute Kit (sold separately from popper) fits the RH or LH side of the unit. General images are shown below for installation reference only.

3106 Kit: Chute Plate (PN 107005), Chute (PN 69623), (x2) Bracket (PN107010); glass panel (to fit the chute plate) not included, see Note.

Note: If a Chute Kit is ordered when the unit is purchased (to be assembled at the factory), an alternate side glass panel will be installed during unit assembly.

When a Chute Kit is ordered/shipped separately, the customer is responsible for providing the glass panel needed, and for having the glass and Chute Kit installed. Gold Medal does not ship glass, it may be obtained from a local glass shop; always purchase tempered glass.
Glass Dimensions: 19.729" x 22.471" x 1/8" (50.1 cm x 57.1 cm x 0.31 cm)

1. Remove side glass to install Chute Plate (reference Step 6.2 and 6.3 in reverse, see images on next page).
2. Remove glass channels from edges of glass—save channels for reuse.
3. Remove drop panel and attach brackets as shown.

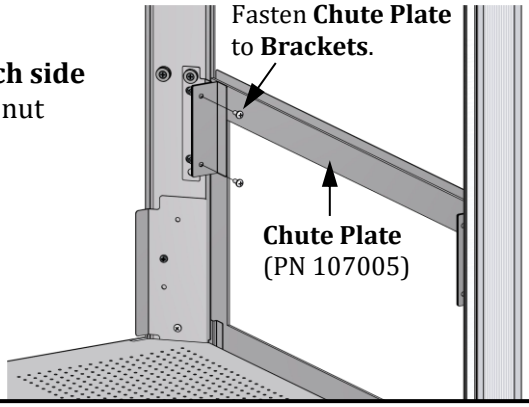


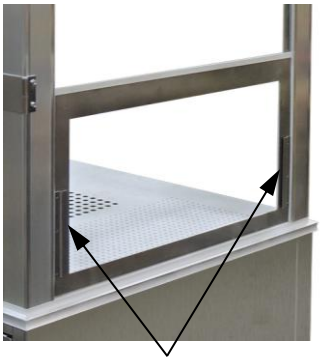
3.1. Remove a corner post fastener on each side.

3.2. Reuse fasteners to attach a **Bracket** (PN 107010) on each side, as shown.

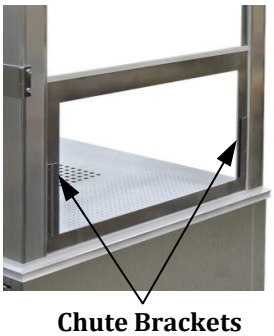
4. Install **Chute Plate**.

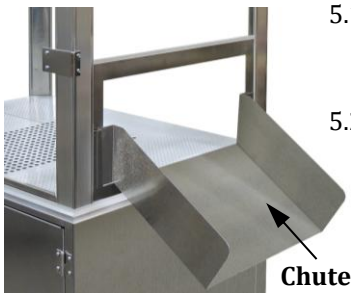
   Securely fasten on **each side** with screw and acorn nut provided, see image.





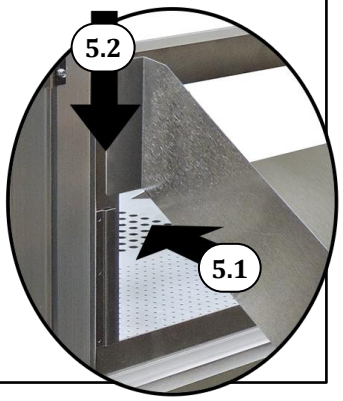
5. Install **Chute** in chute plate.



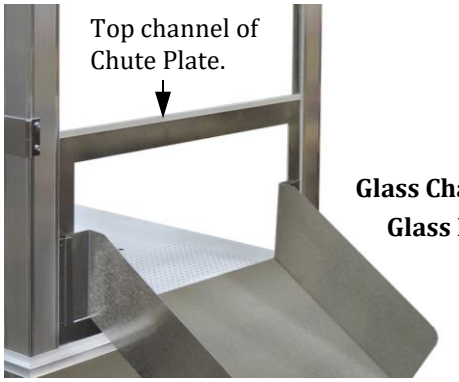


5.1. Position chute end into the side plate as shown.

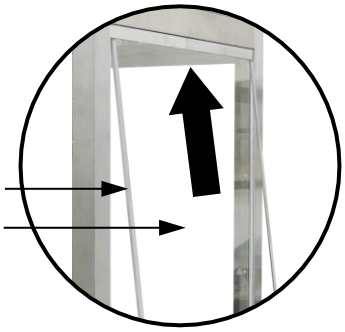
5.2. Slide Chute down into the brackets to install.



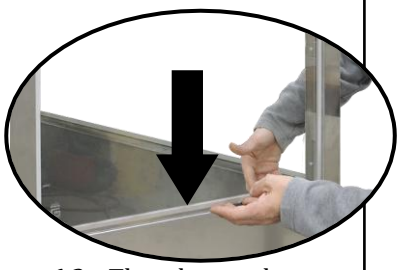
6. Install the new **Glass Panel**.



6.1. Place glass channels (from Step 1) onto edges of new glass (cut channel to fit).



6.2. Slide glass panel up under top ridge of popper.



6.3. Then, lower glass into top channel of chute plate.

7. For use, have a holding bin in place to accept the sifted popcorn transferred from the chute.

Electrical Requirements

The following power supply must be provided:

DOMESTIC UNITS: 120/208 or 120/240 V~, 60 Hz (reference unit Data Plate for Wattage requirement)

2011 Models are designed to operate on single phase, 30 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). A 30 AMP wall receptacle (NEMA L14-30) is supplied with the machine.

2911 Models are designed to operate on single phase, 50 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). A 50 AMP wall receptacle (NEMA 14-50) is supplied with the machine.

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").

The receptacle supplied will accept the attachment plug on the machine and must be used; reference the applicable Receptacle Wiring Diagram (NEMA L14-30 or NEMA 14-50) on next page for receptacle installation instructions.

EXPORT UNITS: 220-230 V~, 50/60 Hz (reference unit Data Plate for Wattage requirement)
Potential Electrical Variations: 220 V~, 60 Hz

2011, 2911 Export units are designed to operate on single phase, 16 AMP, 4 wire supply, 230 V~ (2 Hot, 1 Neutral, 1 Ground). All electrical components in this machine are 230 V (motors, heat elements, lights, etc.) and therefore require "Hot to Neutral" connection (**NOT** "Hot to Hot"). A certified electrician must supply and install the wall receptacle for this unit; reference the Receptacle Wiring Diagram for 3P+N+E IEC 309 on next page.

Australia - 52 oz. units are designed to operate on single phase, 36 AMP, 2 wire supply, plus ground. All electrical components in machine are 230 V (motors, heat elements, lights, etc.) A certified electrician must supply and install the wall receptacle for this unit.

⚠ DANGER

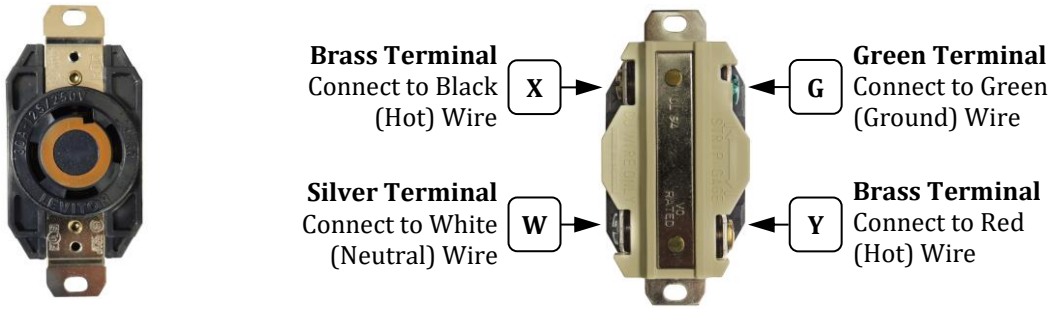
Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.
Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always 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. 008_012221

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.



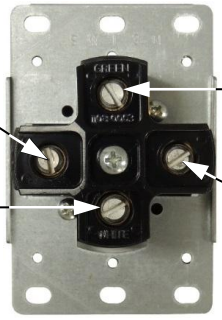
NEMA L14-30 (30 AMP Receptacle) - Front and Back View

Receptacle Wiring Diagram for NEMA 14-50 (Domestic)

A certified electrician must follow the IMPORTANT instructions below for installation of the NEMA 14-50 Receptacle (Gold Medal Item No. 82920) 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.





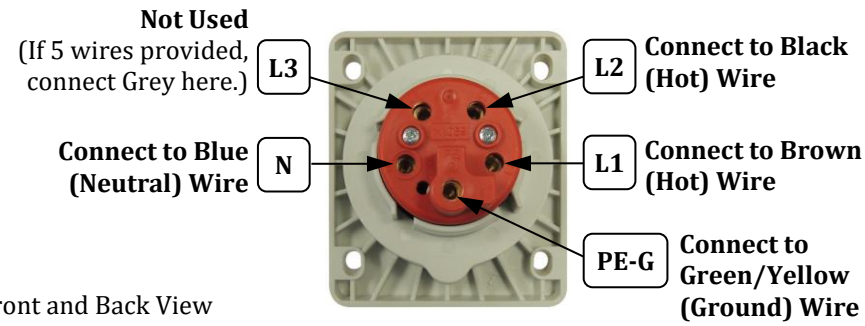
NEMA 14-50 Receptacle - Front and Back View

Receptacle Wiring Diagram for 3P+N+E IEC 309 (230 V Units except Australia)

A certified electrician must supply and install the required wall receptacle for this unit, follow the IMPORTANT instructions below and reference image shown.

This unit is designed to operate on single phase, 16 AMP, 4 wire supply. All electrical components in this machine are 230 V. If the receptacle is wired incorrectly, the heat elements/kettle and other electrical components could be at 400 V potential instead of the needed 230 V, resulting in excessive temperatures in the heat elements (i.e.: kettle) and possible fire, and/or damage to electrical components.





3P+N+E IEC 309 Receptacle - Front and Back View

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.



⚠ CAUTION

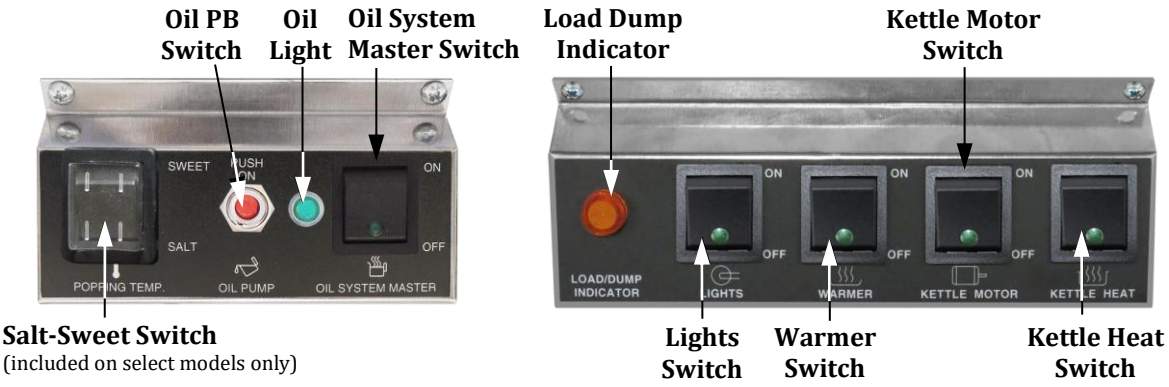
If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.

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OPERATING INSTRUCTIONS

Controls and Their Functions

This section describes the general popper controls and indicator lights. The green switch light ON indicates there is power to that switch function.



Controls – Switch Box Views (General images shown for reference only.)

LIGHTS SWITCH

ON/OFF lighted rocker switch - supplies power to the sign and interior cabinet lights.

KETTLE HEAT SWITCH (Kettle Circuit Breaker)

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

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.

WARMER SWITCH

ON/OFF lighted rocker switch - supplies power to the crisper/blower in the corn staging area, keeps popcorn fresh and crisp.

SALT/SWEET SWITCH (if equipped)

Two position rocker switch – adjusts kettle temperature for Salt or Sweet popping mode.

LOAD DUMP INDICATOR LIGHT & AUDIBLE SIGNAL

During normal popper operation, the yellow Load Dump Indicator light and audible sound (if engaged), are used to signal Load Dump. If the yellow indicator 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 the Kettle Heat Switch OFF if you are finished popping corn.

During calibration of the oil dispense unit, the yellow Load Dump or green Oil Light is used to indicate when the oil dispense unit is in program mode.

OIL SYSTEM MASTER SWITCH

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 cabinet 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 small heating element on the bucket pump to keep the coconut oil liquid.

RED OIL DISPENSE PUSH BUTTON (PB) SWITCH & GREEN OIL LIGHT

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

During calibration of the oil dispense unit, the yellow Load Dump or green Oil Light is used to indicate when the oil dispense unit is in program mode.

CIRCUIT BREAKERS

The Circuit Breaker(s), located in cabinet interior on ceiling of popper, protects the popper unit from an overload condition. If unit is plugged in, but the kettle motor or oil system does not come on when activated, then the circuit breaker(s) may be tripped. (Reference the Troubleshooting section of this manual).

Popping Corn Instructions

This section describes popping instructions for Salted Popcorn and Sweet Popcorn (sweet selection available on select models only).

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; for 52 oz. Kettle, use 52 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 32 oz. corn, use 9.6 oz. oil; for 52 oz. corn, use 17 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 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 (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.

Raw Popcorn Charge:	Use corn measure provided (ex: for 32 oz. Kettle, use 32 oz. corn; for 52 oz. Kettle, use 52 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 32 oz. corn, use 9.6 oz. oil; for 52 oz. corn, use 17 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 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!

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Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). Inadequate cleaning can lead to a health risk.

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 machine OFF, 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. Clean the kettle drive shaft thoroughly (see image), then carefully inspect the shaft to ensure it is properly cleaned (it must be visually clean without visible food residues).
4. Mix 2 tablespoons (29.6 ml) of Gold Medal's Heat'n Kleen (Item No. 2095) in 1 gallon (3.8 L) of water.
5. 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).

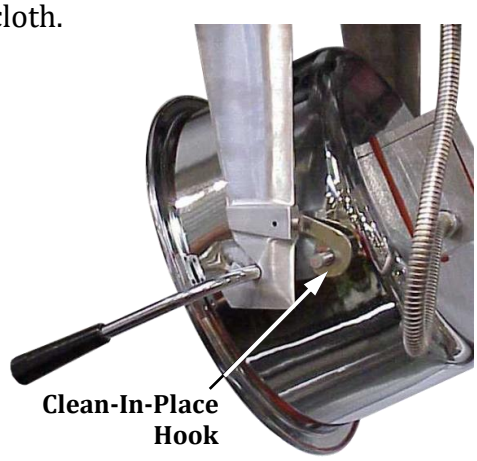


6. Plug in the unit; turn kettle heat ON—when solution starts to boil, turn kettle heat OFF.

7. Allow kettle to cool at least 1 hour; then turn machine OFF and unplug it.
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 the kettle heat OFF, allow solution to sit in kettle overnight. The next morning, finish the cleaning steps.

    A Clean-In-Place Hook is located behind the kettle support arm (on operator side, see image). 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.



11. 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.**
12. 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. Clean all pans/accessories (as applicable)—take them to the sink to clean with soap and warm 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 area above the corn pan and exterior surfaces using a clean, SLIGHTLY damp cloth to remove any grease from the glass and cabinet (cloth may be SLIGHTLY dampened with soap and warm water, then wipe again with clean water to remove any remaining cleaner).

   Thoroughly clean the fastener heads in the popper cabinet interior, then inspect each one to ensure it is properly cleaned (it must be visually clean without visible food residues).
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 clean and dry pans/accessories.
8. **32 oz. Kettles:** 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)

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

Filter Cleaning Instructions

The popper is equipped with an efficient and durable filtration system. The first mesh filter should be cleaned daily, and the two internal filters should be cleaned weekly to maintain maximum efficiency.

Steps to Clean Filters

1. **Daily Filter Cleaning:** Turn unit OFF and allow it to cool before removing any filters.

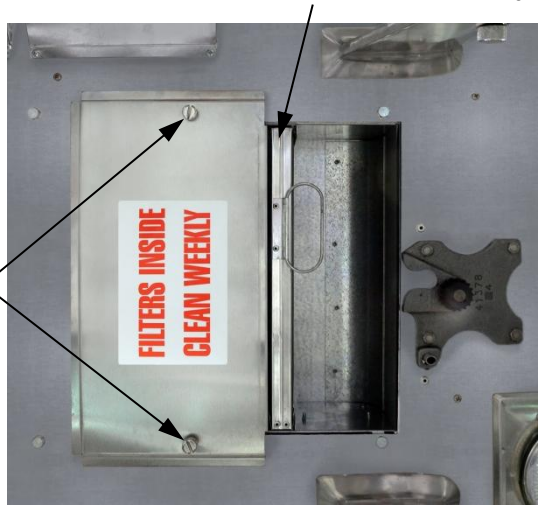
   Remove the first mesh filter and clean it each day after use. This filter can be removed without taking off the filter cover. See Step 3 for instructions on cleaning the mesh filter.

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.
3. **Clean the bag filter and mesh filters** in warm soapy water, then rinse thoroughly.

   Clean the rivet heads on the filters thoroughly (see image), then carefully inspect each one to ensure it is properly cleaned (it must be visually clean without visible food residues).

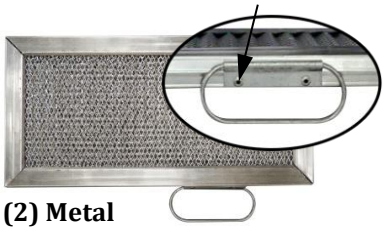
4. Let filters dry—the filters may only be put back into the machine when they are completely dry (to prevent mold growth).

IMPORTANT: Keep the filters clean to let the exhaust system do its job.





Oil Mist Bag Filter



(2) Metal
Mesh Filters

Weekly Clean the Crisper/Blower Filters

Follow the directions below each week to clean the crisper/blower filters.

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Lift off the corn pan to view the blower assembly.
3. Remove each filter guard from filter assembly (reference image shown), then lift filters out and clean using warm soapy water (or replace if needed), rinse filters thoroughly.
4. Allow each filter to dry completely before reinstalling it in the unit (to prevent mold growth).

Clean the Crisper Compartment (Qualified Service Personnel Only)

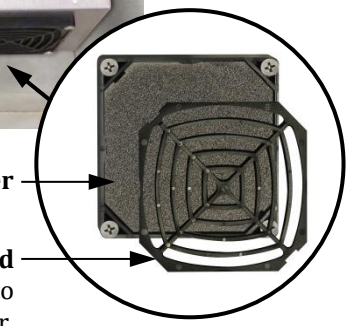
The blower compartment MUST be inspected/cleaned every 3-4 months by Qualified Service Personnel to maintain proper operation.

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Lift off the corn pan to view the blower assembly.
3. Remove the blower cover and if required, carefully clean the blower compartment, and underneath the element with a vacuum only (reference image shown).
4. After cleaning, reassemble blower cover and corn pan.



Blower Compartment - located under the Corn Pan; shown with blower cover removed. (Cover to be removed by Qualified Service Personnel only.)

General images shown for reference only.



Filter Assembly

Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	A. No Power to the Unit	A. Make sure the unit's power cord is plugged in.
	B. Mini Circuit Breaker(s) on popper tripped (if equipped)	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/repaired before going any further.
Kettle Does Not Heat	A. Power to the Kettle (for units with a removable kettle)	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. Kettle Heat Switch	B. Have a qualified service person check the voltage to and from the Kettle Heat Switch; if switch is defective, replace it.
	C. Kettle Circuit Breaker	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. 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. Temperature Control Board	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 unit is operated on low voltage, kettle may not reach 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 If the agitator shaft is not rotating, **DO NOT** pop corn.	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. Make sure the Kettle Motor Switch is ON. If the switch is ON, but the shaft is not rotating, the switch or motor may be faulty, contact qualified service personnel for inspection/repair. C. **Kettles with a FIXED Stir Rod** – check the clearance between the shaft with welded stir blade and the kettle bottom; it should be a minimum of 1/32" (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.)

Issue	Possible Cause	Solution
Poor Crisper/Blower Performance (Blower is working, but air not circulating properly.)	A. Filters (if equipped)	A. Clean or replace blower filters as needed (reference Cleaning and Care section).
	B. Popcorn chaff build up	B. Have Qualified Service Personnel clean any popcorn chaff build up from the blower compartment (reference Cleaning and Care section).

Agitator Set Collar Adjustment

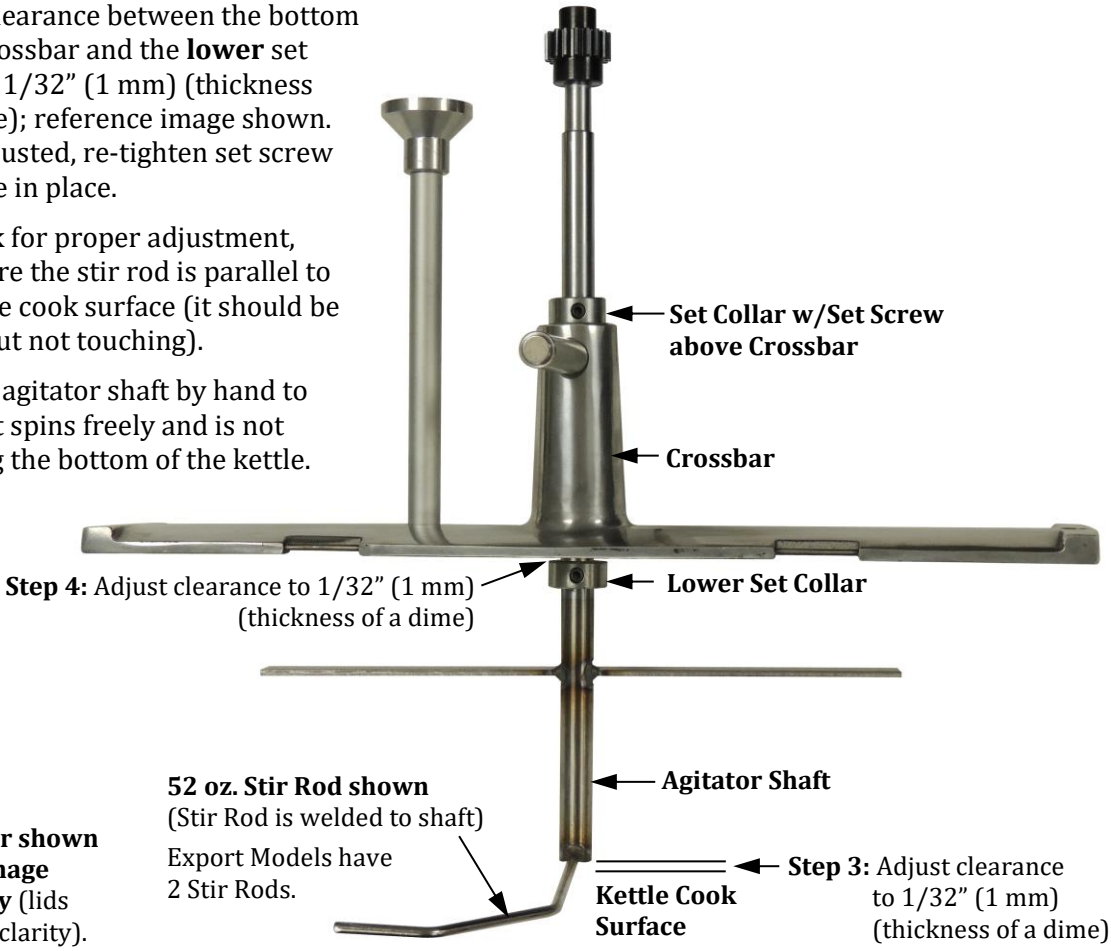
The following instructions describe how to properly adjust the set collars on a 32 or 52 oz. kettle agitator assembly.

Agitator Assembly with a FIXED Stir Rod

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).

1. Turn machine OFF, unplug unit, and allow it to cool completely before attempting to adjust the agitator height.
2. Loosen the set screw in the set collar above the crossbar and below the crossbar.
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.
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.
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).
6. Spin the agitator shaft by hand to ensure it spins freely and is not dragging the bottom of the kettle.



52 oz. Agitator shown for general image reference only (lids not shown for clarity).

—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS



⚠ DANGER

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.

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⚠ DANGER

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.

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⚠ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

011_051514



⚠ CAUTION

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.

027_010914

Electronic Temperature Control (120V Units)

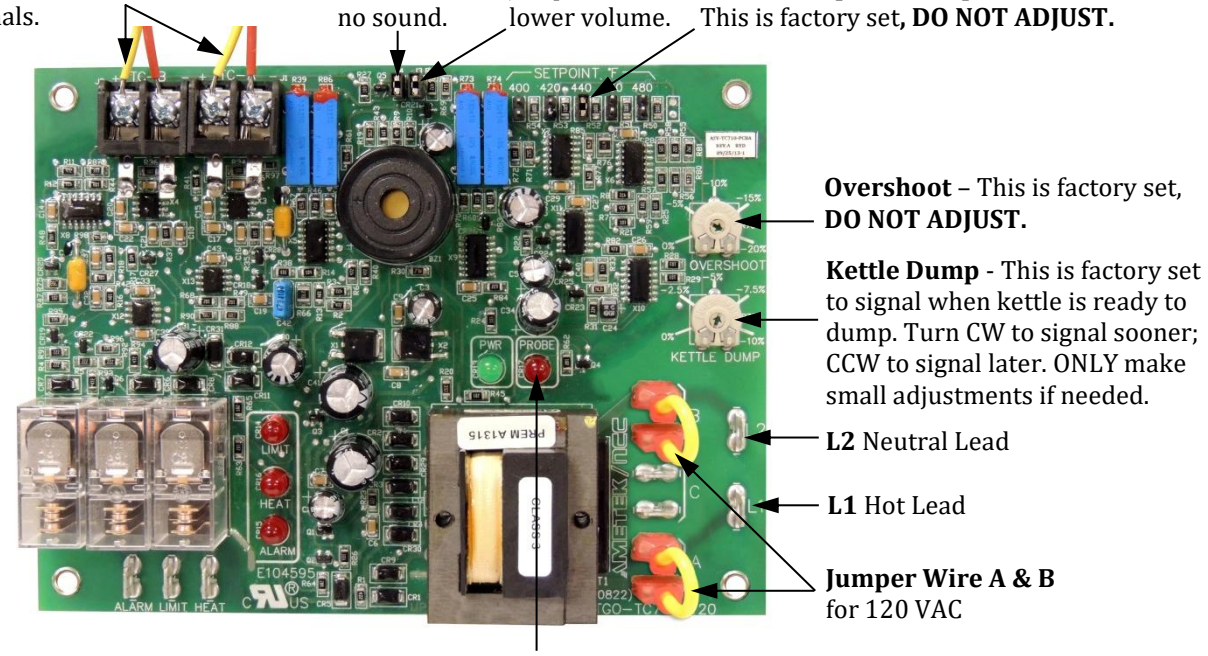
Operation

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.

Electronic Temperature Control (230V Export)

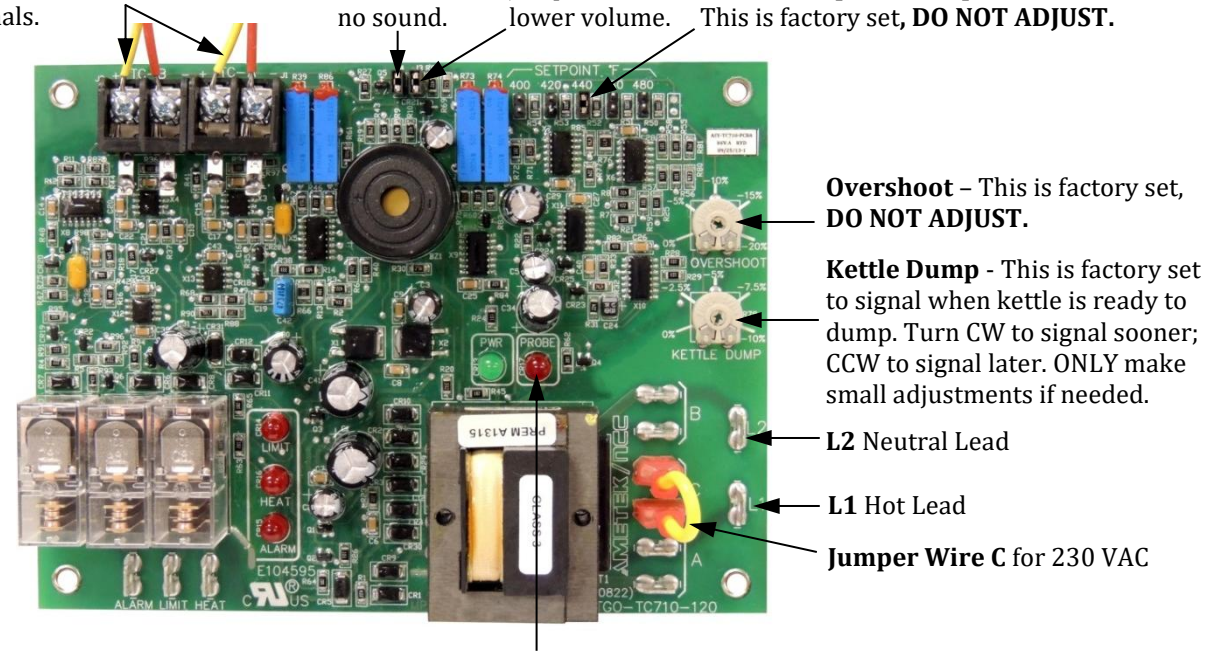
Operation

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.

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.

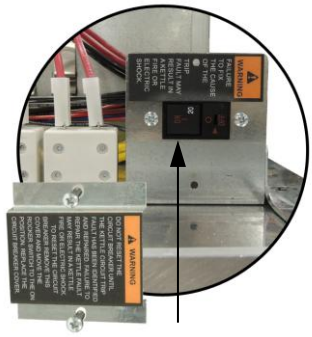
IMPORTANT NOTE: Various issues may prevent the kettle from heating. Prior to checking the Kettle Circuit Breaker, reference the Troubleshooting section of the Instruction Manual to check for other possible issues.

Checking the Kettle Circuit Breaker

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 hanging kettle machines –** The Kettle Circuit Breaker is located under the dome. An additional cover must be removed to reset the circuit breaker.
- **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.



Kettle Circuit Breaker is located under dome, remove breaker cover to access CB.

Hanging Kettle Poppers



Kettle Circuit Breaker is located behind front cover plate; remove breaker cover to access the CB.

Cornado Poppers (Pedestal Style)

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

Broken glass panels can be easily replaced. Gold Medal Products Co. does not ship glass. It can be obtained from a local glass shop and always purchase tempered glass.

GLASS DIMENSIONS (Height x Width x Thickness)

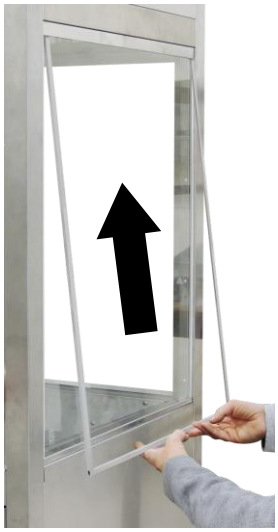
Front Glass	31.73" x 30.537" x 5/32" (80.6 cm x 77.6 cm x .397 cm)
Side Glass (2 pieces)	31.73" x 22.471" x 5/32" (80.6 cm x 57.1 cm x .397 cm)

1. Turn machine OFF, unplug unit and allow it to cool before attempting to replace glass.
2. Remove all loose pieces of broken glass.
3. Pull out Magnet/Magnetic Clip located above glass panel in cabinet interior (see image below). The magnet/clip is used to hold glass in place during shipping.
4. Remove all rigid glass channels from around the glass being replaced; set channels aside for reuse.
5. Carefully remove the rest of the broken glass.
6. Apply decals (if desired) to new glass panel.
7. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
8. Carefully slide glass panel up under top ridge, then lower into the bottom channel.

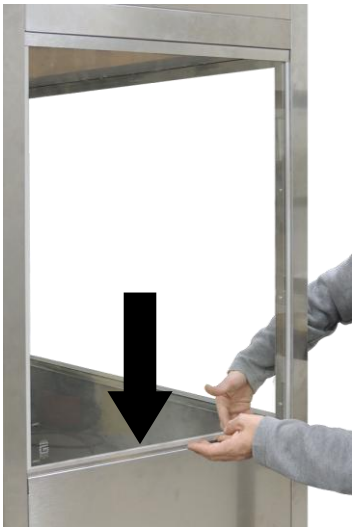


Magnet or **Magnetic Clip** holds glass during transit.

As applicable, remove magnet or magnetic clip from above glass panel.



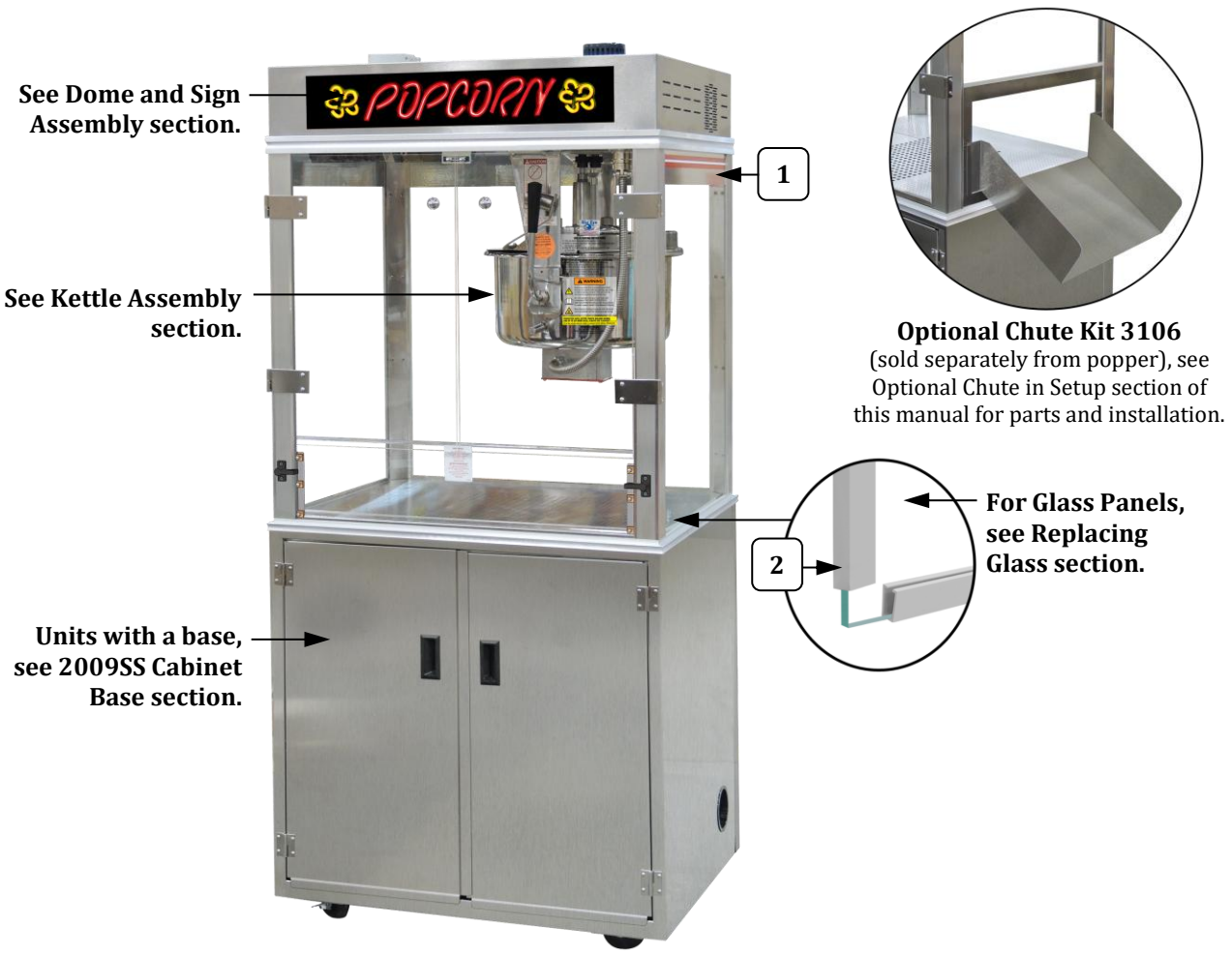
Slide glass panel up under top ridge.



Lower glass panel into bottom channel.

General images shown for reference only.

Cabinet Exterior – General Parts Reference

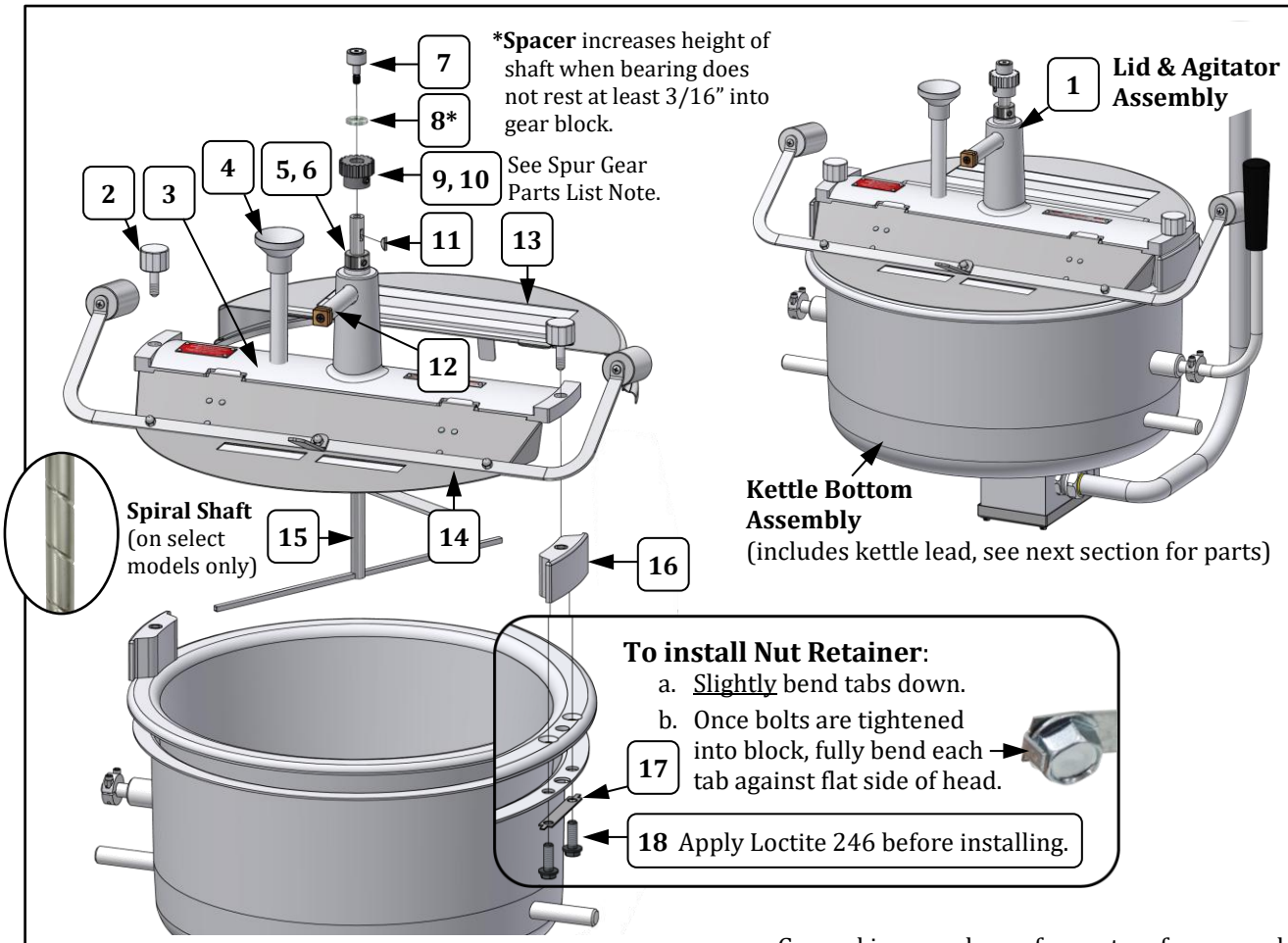


General image of unit on a base shown for parts reference only.

Item	Part Description	Part Number All Models
1	SILVER CHROME MYLAR DECAL (sold by the foot)	41297
2	GLASS CHAN 30.88 (side edges of front/side glass)	83054
	GLASS CHAN 29 5/8 (top/bottom of front glass)	47698
	GLASS CHAN 22 3/8 (top/bottom of side glass)	43439

32 & 52 oz. Kettle – Agitator Assembly - Parts Breakdown

Reference Parts List for specific Kettle Model.



General images shown for parts reference only.

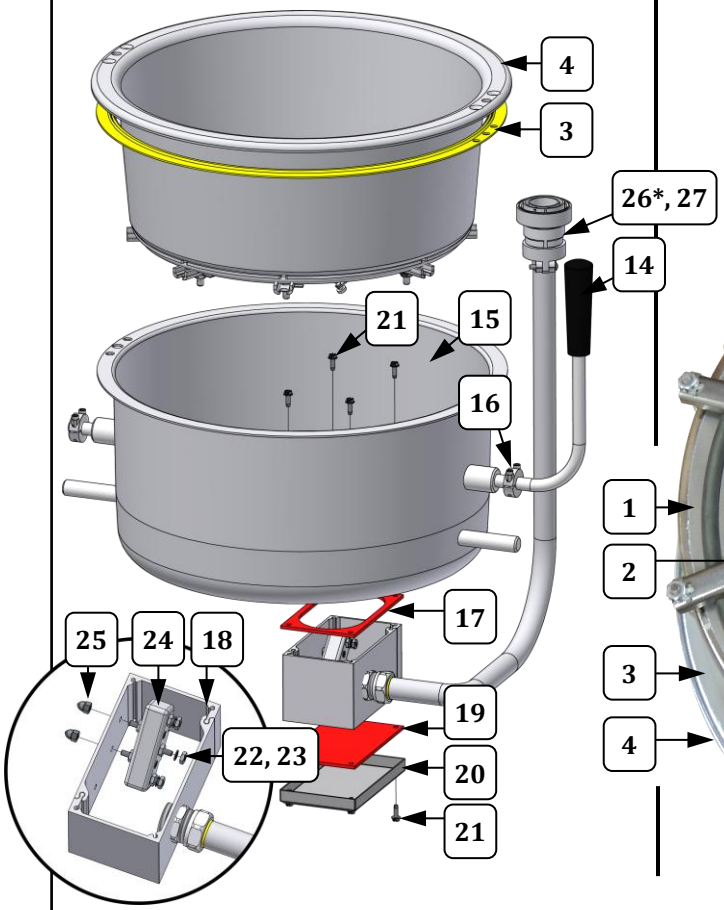
Item	Part Description	Part Number			
		DOMESTIC (120V)		EXPORT (230V)	
		32 oz.	52 oz.	32 oz.	52 oz.
		2127HTSS (HTC)	2775HTU	2127HTXSS (HTXC, HTSSA)	2775HTUX
1	LID AGITATOR ASSY (complete assy.)	62829HTC	115194	62829HTC	115194EX
2	CROSSBAR FASTENER	47977	47977	47977	47977
3	CROSSBAR ASSY	41776HT	48965HT	41776HT	48965HT
4	OIL TUBE W/FUNNEL	41239	47689	41239	47689
5	SHAFT COLLAR	47326	68761	47326	68761
6	SET SCREW 1/4-20 X 3/16	47751		47751	
	SET SCREW 5/16-18 X 3/8		74127		74127
7	BEARING CAM FOLLOWER	61225	61225	61225	61225
8	SPACER (see image note)	106035	106035	106035	106035
9	SPUR GEAR KIT (incldes 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K	41380K	41380K	41380K
10	SET SCREW 1/4-20 X 3/16	47751	47751	47751	47751

Item	Part Description	2127HTSS (HTC)	2775HTU	2127HTXSS (HTXC, HTSSA)	2775HTUX (HTUA)
11	WOODRUFF KEY #3 1/8 X 1/2	41730	41730	41730	41730
12	MAGNET HOLDER ASSY (includes magnet and holder)	115827	115827	115827	115827
13	REAR LID (PopClean vented lid)	120557	120467	120557	120467
14	POPCLEAN FRONT LID (vented lid)	68035	115193	68035	115193
15	AGITATOR WELD ASSY	61221C	68121	61221C	115230EX
16	TOP HAT BLOCK W/INSERT	46093	46094	46093	46094
17	NUT RET KETTLE TO SHELL	69315	69315	69315	69315
18	1/4-20 X 3/4 - 3/8 HEX (apply Loctite 246 to screws before installing)	106038	106038	106038	106038

32 & 52 oz. Kettle Bottom Assembly – Parts Breakdown

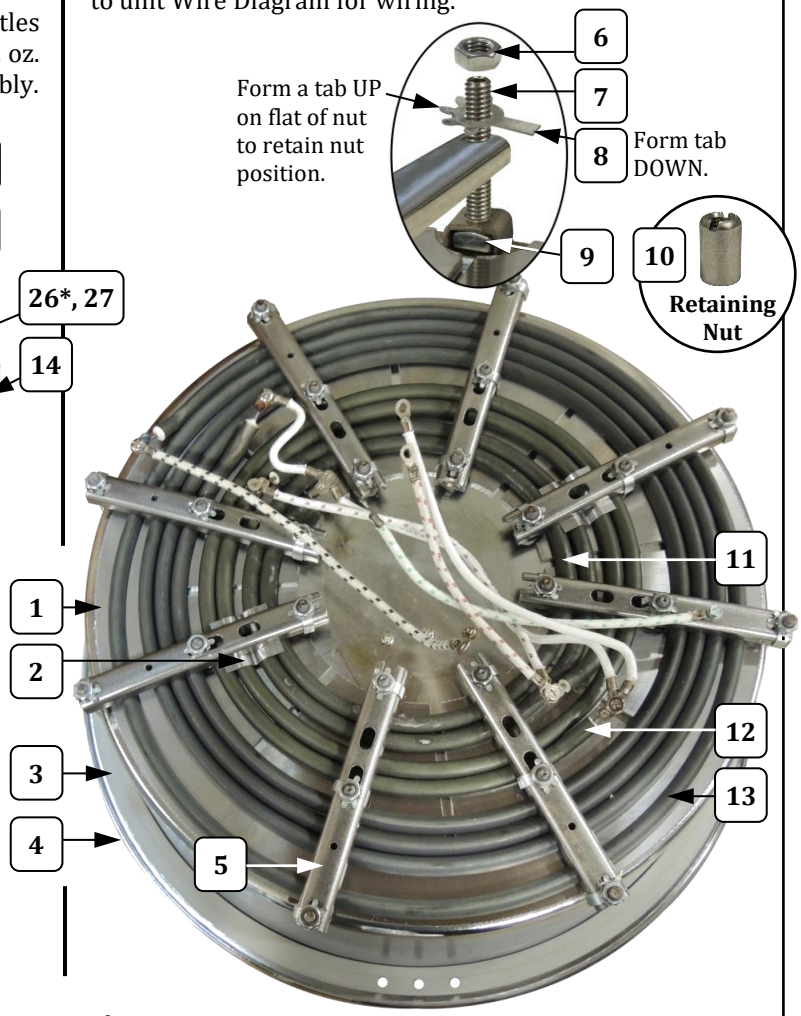
A Complete Kettle Bottom Assembly

***Important Note:** Kettle lead has a **grounded** thermocouple. 52 oz. kettles are hard wired into the machine; 32 oz. kettles have a twist lock plug assembly.



Element View

52 oz. Kettle shown for general parts reference only, refer to unit Wire Diagram for wiring.

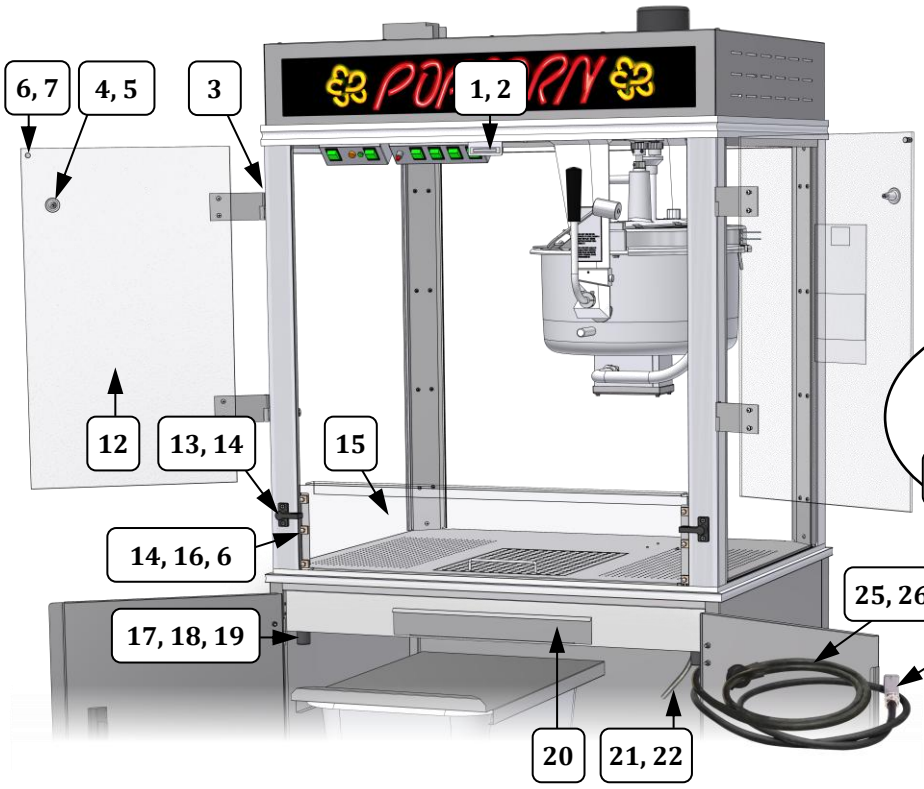


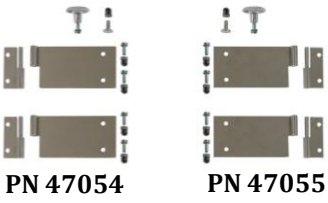
General images shown for parts reference only.

32 & 52 oz. Kettle Bottom Assembly – Parts List

Item	Part Description	Part Number			
		DOMESTIC (120V)		EXPORT (230V)	
		32 oz.	52 oz.	32 oz.	52 oz.
		2127HTSS	2775HTU	2127HTXSS	2775HTUX
A	KETTLE BOTTOM ASSY (complete assy.)	62300NSS	55300N	62300EXNSS	55300NX
1	HEAT TRANSFER PLATE	41534	56120	41534	56120
2	ELEMENT SHIM (only used as needed)	68787	68787	68787	68787
3	KETTLE GASKET	41597	48958	41597	48958
4	STUDLESS KETTLE	56119	56118	56119	56118
5	ELEMENT CLAMP	68778	68780	68778	68780
6	HEX NUT 1/4-20	74133	74133	74133	74133
7	1/4-20 X 1.25 SET SCREW	69140	69140	69140	69140
8	NUT RETAINER	50190	50190	50190	50190
9	1/4-20 RND TOP SQ NUT	69156	69156	69156	69156
10	RETAINING NUT	41434	41434	41434	41434
11	TUBULAR ELEMENT, 1050W	48651	48651	48651EX	48651EX
12	TUBULAR ELEMENT, 1800W	48650	48650	48650EX	48650EX
13	HEAT ELEMENT 120V 1000W	41536		41538	
	HEAT ELEMENT, 2700W		82597		82598
14	DUMP HANDLE - PLASTIC	41139	41139	41139	41139
15	KETTLE SHELL WELD	41528	48959	41528	48959
16	1/2 IN I.D. SPLIT COLLAR	69815	69815	69815	69815
17	JUNCTION BOX GASKET (kettle side)	40965	40965	40965	40965
18	JUNCTION BOX ASSEMBLY	55311	55311	55311	55311
19	JUNCTION BOX GASKET (cover side)	40963	40963	40963	40963
20	JUNCTION BOX COVER	100382	100382	100382	100382
21	8-32 X 1/2 SLOTTED H W H	49379	49379	49379	49379
22	8-32 HEX M/S NUT	74149	74149	74149	74149
23	WASHER #8 INTERNAL TOOTH	74150	74150	74150	74150
24	KETTLE TERMINAL BLOCK	41129	41129	41129	41129
25	ACORN NUT #8-32	47702	47702	47702	47702
26*	KETTLE LEAD ASSEMBLY	55140SS	55299SS	55140SS	55299SS
27	CONDUIT WARNING LABEL	82840	82840	82840	82840
Kettle Model Variations		**2127HTC**		**2127HTXC**	
A	KETTLE BOTTOM ASSY (complete assy.)	109005N		109006N	
26*	KETTLE LEAD ASSEMBLY	109004		109004	
Kettle Model Variations				**2127HTSSA**	**2775HTUA**
A	KETTLE BOTTOM ASSY (complete assy.)			62300NSSA	55300NSSA
26*	KETTLE LEAD ASSEMBLY			55140SSA	55299SSA

Cabinet Exterior View





PN 47054 **PN 47055**

LH or RH Door Hardware Kits
(sold separately, see image above)

General image of unit on a base shown for parts reference only.

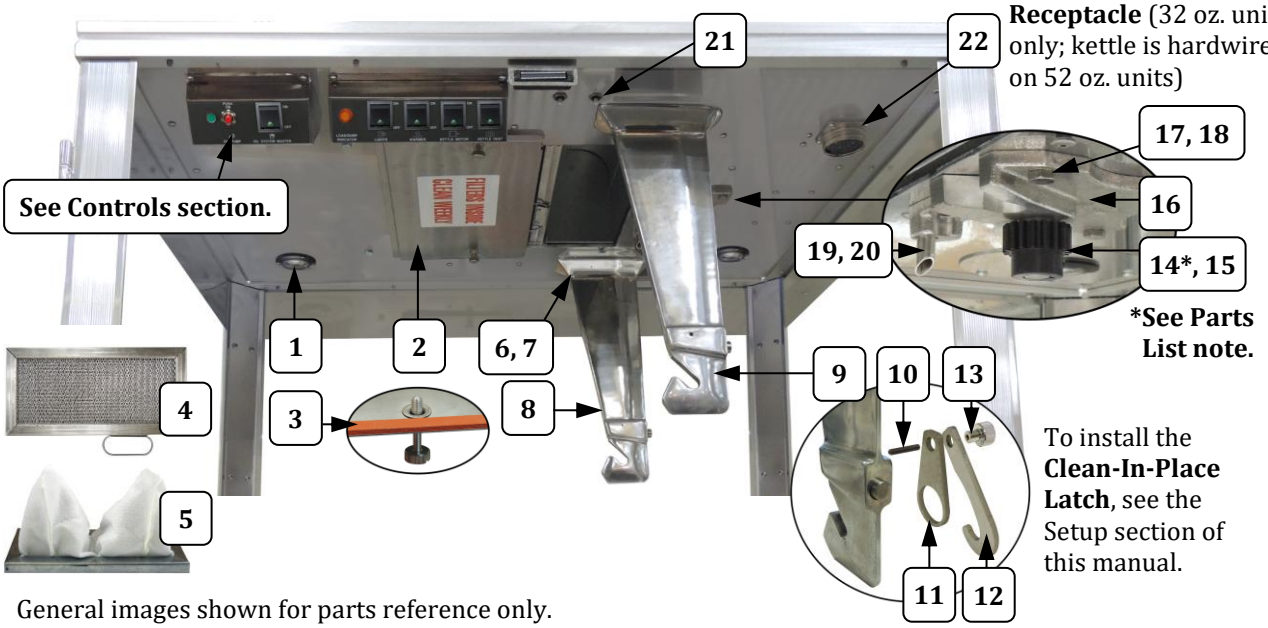
***CAUTION:** If supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent, or similarly qualified persons in order to avoid a hazard.

Item	Part Description	Part Number All Models
1	MAGNETIC CATCH	47561
2	MAGNETIC CATCH BRACKET	41340
3	8-32 X 3/8 SLT. HWH M/S	42044
4	DOOR KNOB	41013
5	8-32 X 1/2 SCREWS PH PAN W/SEMS	47124
6	ACORN NUT #8-32	47702
7	TEE BOLT	75267
8	HINGE TYPE A, SHORT MALE	121226A
9	HINGE TYPE A, LONG FEM	121230A
10	HINGE TYPE B, LONG FEM	121230B
11	HINGE TYPE B, SHORT MALE	121226B
12	DOOR	61129
13	TURN LATCH	121027
14	8-32 x 1/2 FH MS PH, ZINC	106064

Item	Part Description	Part Number All Models
15	DROP PANEL (panel only, magnet and fasteners sold separately)	115959
16	MAGNET, PLASTIC COAT, SQR	120253
17	RUBBER FOOT (4 required)	41282
18	10-24 x 1 1/8 PAN HEAD	47128
19	10-24 SERRATED LOCK NUT	49363
20	OLD MAID PAN	100701
21	ALUM OIL LINE TUBING (sold by the foot)	41047
22	FOIL ELEMENT, 8 W **(120V Units)**	41640
	FOIL ELEMENT, 8 W **(230V Units)**	41640EX
23	STRAIN RELIEF SR-31-2	41735
24	HARTING RECEPTACLE ASSY	120380
25	STRAIN RELIEF	82227EX

Item	Part Description	Part Number		
		2011-00 (120V)	2911-00 (120V)	2011-01, 2911-01 (230V)
26*	LEAD-IN CORD ASSY 10-4 (30 AMP)	16050		
	9 FT POWER CORD ASSY (50 AMP)		82260	
	LEAD-IN CORD ASSY. EXPORT			82943

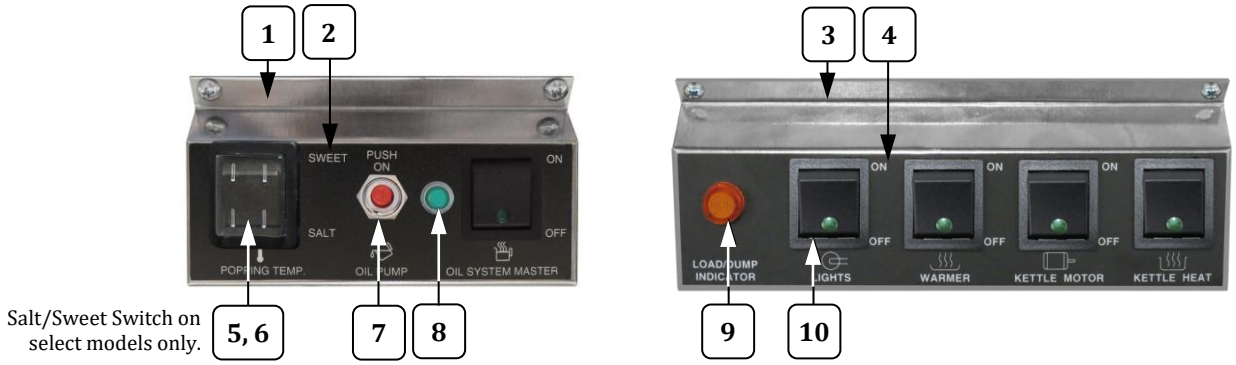
Cabinet Interior – Hanger Assembly View



General images shown for parts reference only.

Item	Part Description	Part Number			
		120V Domestic		230V Export	
		2011-00	2911-00	2011-01	2911-01
1	LED REPLACEMENT (includes light and wire assembly)	100544	100544	100544	100544
2	COVER ASSY (assembly includes silicone rubber sponge)	41934	41934	41934	41934
3	SILICONE RUBBER SPONGE (sold by the ft; for filter cover)	82352	82352	82352	82352
4	5 LAYER GREASE FILTER (2 required)	41250	41250	41250	41250
5	OIL MIST FILTER	41169	41169	41169	41169
6	1/4-20 X 1 HX HD C S 18-8 (fastens 32oz. hanger arm)	12185		12185	
	5/16-18 X 1 HEX C/S 18-8 (fastens 52oz. hanger arm)		12489		12489
7	WASHER 1/4 INT. TOOTH (fastens 32oz. hanger arm)	12383		12383	
	5/16 SPRING LOCK WASHER (fastens 52oz. hanger arm)		12705		12705
8	HANGER ARM ASSY	41941	48907	41941	48907
9	RIGHT HAND - HANGER ARM ASSY CIP (inclds set screw, kettle retainer, latch, and knob)	49505	48908	49505	48908
10	10-32 X 1 SOC SET CUP PT	41448	41448	41448	41448
11	KETTLE RETAINER	43426	43426	43426	43426
12	CLEAN IN PLACE LATCH	41618	41618	41618	41618
13	KNOB, GEAR LOCK	12319	12319	12319	12319
14*	SPUR GEAR KIT (Incld 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K	41380K	41380K	41380K
15	SET SCREW 1/4-20 X 3/16 (2 req'd for each spur gear)	47751	47751	47751	47751
16	GEAR BLOCK ASSY	41432	41432	41432	41432
17	1/4-20 X 1 HX HD C S 18-8	12185		12185	
	1/4-20 X 1 3/4 HX HD CAP		82437		82437
18	WASHER 1/4 INT. TOOTH	12383	12383	12383	12383
19	ALUM OIL LINE TUBING (sold by the foot)	41047	41047	41047	41047
20	FOIL ELEMENT, 8 WATT	41640	41640	41640EX	41640EX
21	CIRCUIT BREAKER	47364	47364	48659	48659
22	RECEPTACLE ASSY 32 OZ	55165		55165EX	

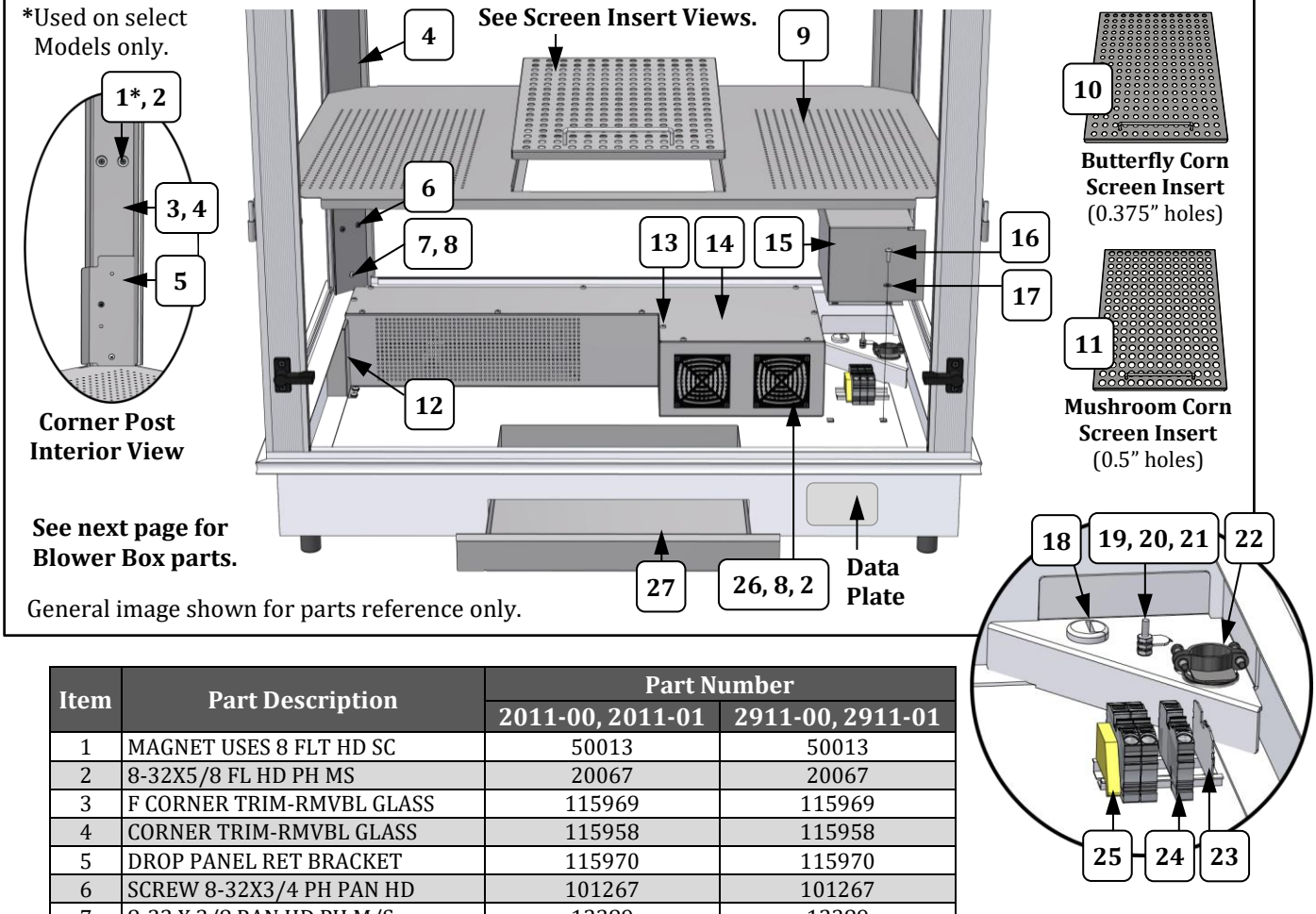
Controls – Switch Box Views



General images shown for parts reference only.

Item	Part Description	Part Number			
		Salt/Sweet Capable		No Salt/Sweet	
		120V Domestic	230V Export	120V Domestic	230V Export
1	2 ROCKER + OIL BUTTON BOX	115856	115856	17451-30	17451-30
2	2 ROCKER+OIL BUTTON LABEL	48635-30	48635-30	48496-30	48496-30
3	5 HOLE SWITCH BOX	17450-30	17450-30	17450-30	17450-30
4	ROCKER SWITCH LABEL, 5 PN	48542-30	48542-30	48542-30	48542-30
5	SWITCH, ROCKER DPDT GOLD	55440-30	55440-30		
6	ROCKER SWITCH COVER	48786	48786		
7	SWITCH OIL PUMP	41031	41031	41031	41031
8	PILOT LIGHT, GREEN	48660	48660EX	48660	48660EX
9	AMBER 125V PILOT LIGHT	55039	55039EX	55039	55039EX
10	LIGHTED ROCKER SWITCH	42798-30	42798-30	42798-30	42798-30

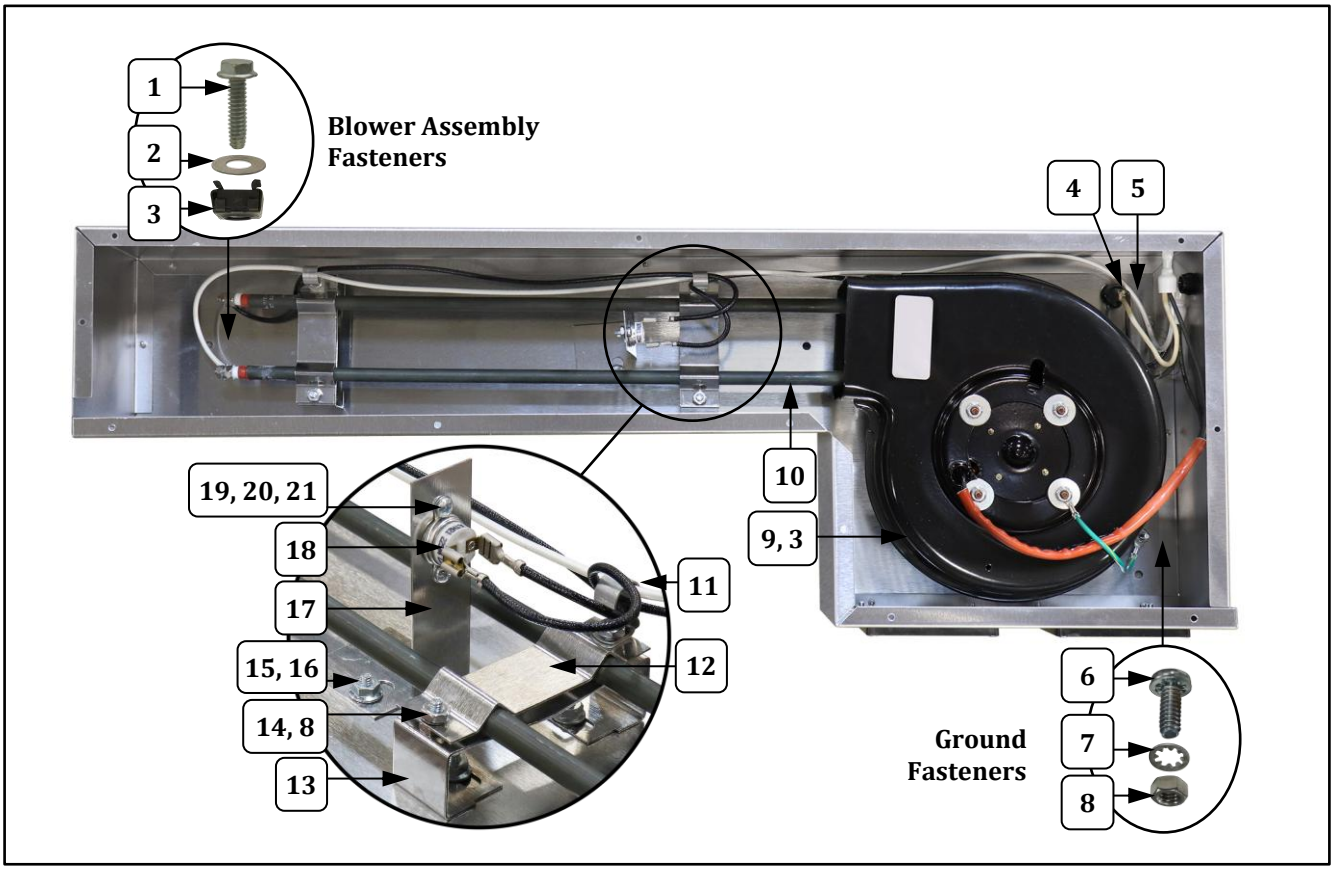
Cabinet Interior – Corn Pan View



General image shown for parts reference only.

Item	Part Description	Part Number	
		2011-00, 2011-01	2911-00, 2911-01
1	MAGNET USES 8 FLT HD SC	50013	50013
2	8-32X5/8 FL HD PH MS	20067	20067
3	F CORNER TRIM-RMVBL GLASS	115969	115969
4	CORNER TRIM-RMVBL GLASS	115958	115958
5	DROP PANEL RET BRACKET	115970	115970
6	SCREW 8-32X3/4 PH PAN HD	101267	101267
7	8-32 X 3/8 PAN HD PH M/S	12389	12389
8	8-32 SERRATED FLANGE NUT	61151	61151
9	CORN SCREEN BASE - POG	115866	115866
10	CORN SCRN INS W/HNDL .375	115422	115422
11	CORN SCRN INS W/HNDL .5	115423	115423
12	CHAFF BLOCK	100703	100703
13	SCREW #8-32X3/8 PAN HD PH	74141	74141
14	TOP PLATE	63550	63550
15	ELECTRICAL COVER	100702	100702
16	10-24 X 5/8 PHIL PAN M/S	76000	76000
17	#10 FLAT WASHER ST. STL.	12178	12178
18	STRAIN RELIEF SR-31-2	41735	41735
19	8-32 X 1 PH PAN M/S S.S.	12219	12219
20	HEX NUT #8-32 STAINLESS	89129	89129
21	#8 INT. TOOTH L/W 410SS	12132	12132
22	1IN STRAIGHT CONNECTOR	82227EX	82227EX
23	END PLATE (for terminal blocks)	118024-062E	55445
24	TERMINAL BLOCK	118024-062	55444
25	END BRACKET-DIN	48264	48264
26	FILTER AND GUARD ASSY	63707	63707
27	OLD MAID PAN	100701	100701

Blower Box Interior - Element View

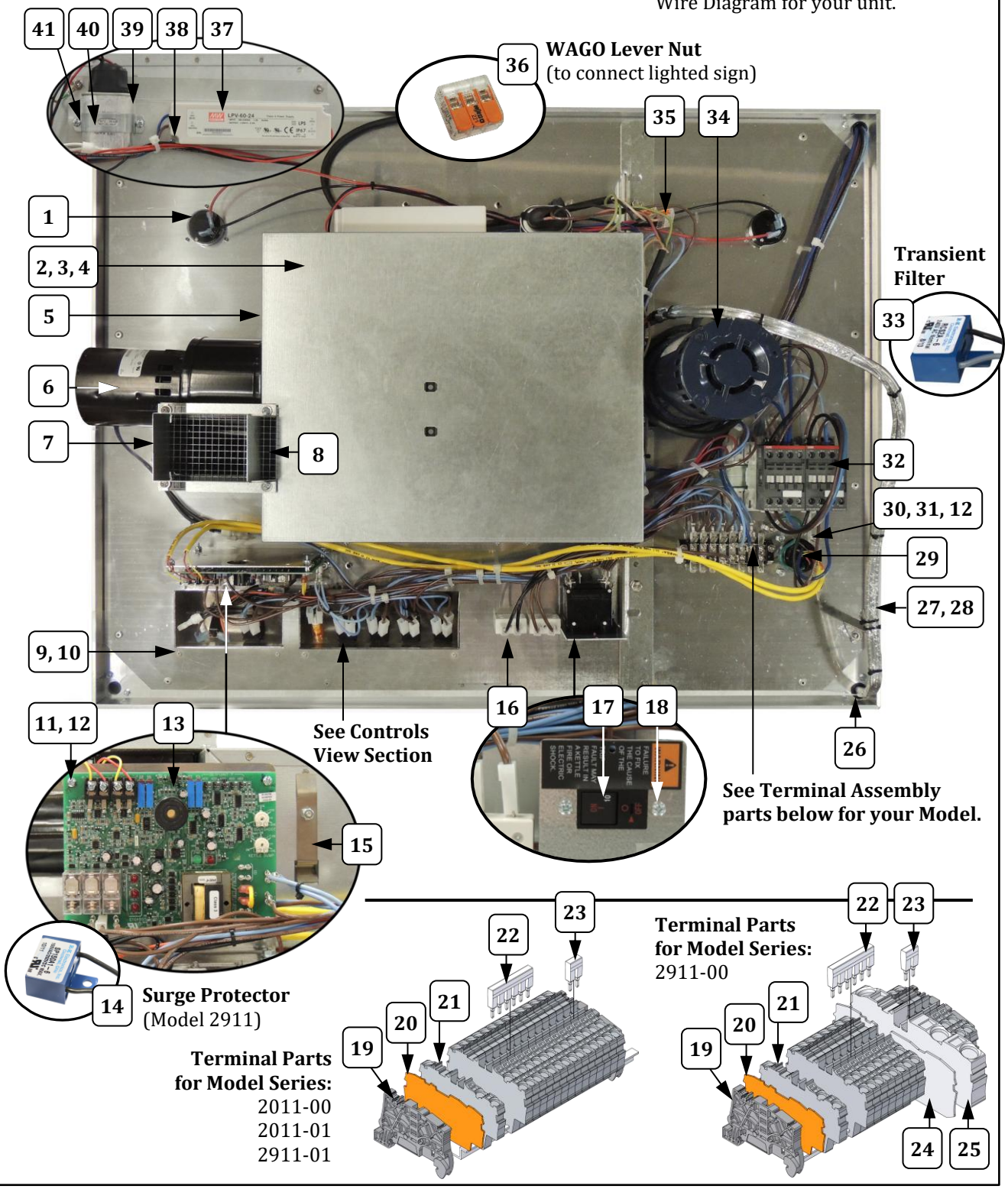


Item	Part Description	Part Number	
		120V Domestic	230V Export
1	10-24 X 5/8 PHIL PAN M/S	76000	76000
2	#10 FLAT WASHER ST. STL.	12178	12178
3	CAGE NUT #10-24	76081	76081
4	STRAIN RELIEF SR-6P3-4	76026	76026
5	16-3 SJO OR SJTO CORD (3 ft.)	67015	67015
6	8-32 X 1/2 PH PAN W/SEMS	47124	47124
7	WASHER #8 INTERNAL TOOTH	74150	74150
8	HEX NUT #8-32 STAINLESS	89129	89129
9	BLOWER (includes fasteners and screen)	61123	61124
10	HEAT ELEMENT 800W	61128	61135
11	U CLIP	55215	55215
12	HEATER CLAMP	61133	61133
13	HEATER MOUNT	61134	61134
14	8-32 X 1/2 PH PAN W/SEMS	47124	47124
15	8-32 X 1/2 PHIL PN M/S SS	42226	42226
16	8-32 SERRATED FLANGE NUT	61151	61151
17	THERMOSTAT MOUNTING BRACKET	55500	55500
18	WARMER THERMOSTAT	55496	55496
19	6-32 X 3/8 PH PAN HD M/S	38087	38087
20	WASHER #6 INTERNAL TOOTH	76188	76188
21	6-32 ZINC PLATED HEX NUT	38005	38005

Dome Interior View – Electrical Components

General images shown for parts reference only.

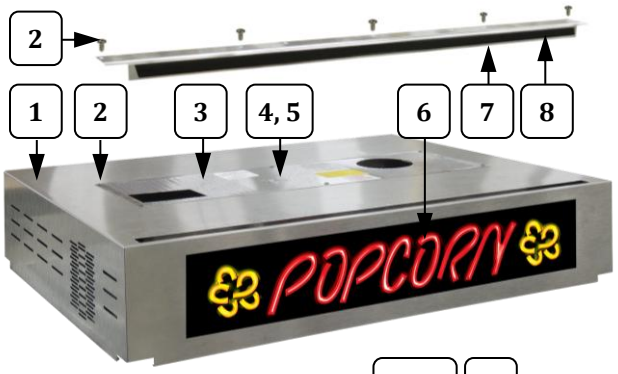
Important Note: For unit wiring, refer to Wire Diagram for your unit.



Dome Interior View – Parts List

Item	Part Description	Part Number			
		Domestic (120V)		Export (230V)	
		2011-00	2911-00	2011-01	2911-01
1	LED REPLACEMENT NO PLATE	100544	100544	100544	100544
2	BLOWER BOX,WELD ASSY	41918	41918	41918	41918
3	1/4-20 X 3/4 GRADE 5 BOLT (blower box fastener)	74520	74520	74520	74520
4	TINNERMAN NUT 1/4-20 (blower box fastener)	42125	42125	42125	42125
5	SEAL, DOOR (blower box seal, sold by the foot)	62756	62756	62756	62756
6	EXHAUST BLOWER	115860	115860	115860EX	115860EX
7	BLOWER EXHAUST DUCT WELD	77928	77928	77928	77928
8	WIRE CLOTH 3.5IN X 4.5IN	82472	82472	82472	82472
9	8-32 X 1/2 PHIL PN M/S SS	42226	42226	42226	42226
10	8-32 SERRATED FLANGE NUT	61151	61151	61151	61151
11	6-32 X 3/4 PHIL PAN M/S	40133	40133	40133	40133
12	6-32 HEX NUT ZINC PLATED	38005	38005	38005	38005
13	TEMPERATURE CONTROL	41001	41001	41001	41001
14	SURGE PROTECTOR, MOV		48714		48714EX
15	FILTER SPRING CLIP	62666	62666	62666	62666
16	CIRCUIT BREAKER 15 AMP (2 required)	47364	47364		
	CIRCUIT BREAKER, 10A 277V (2 required)			48659	48659
17	CIRCUIT BREAKER, 20A	55222			
	CIRCUIT BREAKER, 26A		55223		
	CIRCUIT BREAKER, 13A			55225	55225
18	6-32 X 3/16 PH PAN M/S	38149	38149	38149	38149
19	END STOP	118023	118023	118023	118023
20	ENDPLATE, 12 AWG, 3POS	118024-123E	118024-123E	118024-123E	118024-123E
21	TERM BLOCK, 12 AWG, 3POS	118024-123	118024-123	118024-123	118024-123
22	JUMPER, 12 AWG, 6-WAY	118024-12J6	118024-12J6	118024-12J6	118024-12J6
23	JUMPER, 12 AWG, 2-WAY	118024-12J2	118024-12J2	118024-12J2	118024-12J2
24	ENDPLATE, 6AWG, 3POS		118024-063E		118024-063E
25	TERM BLOCK, 6AWG, 3POS		118024-063		118024-063
26	BUSHING, SNAP .625 IN	47282	47282	47282	47282
27	ALUM OIL LINE TUBING (sold by the foot)	41047	41047	41047	41047
28	FOIL ELEMENT, 8 WATT	41640	41640	41640EX	41640EX
29	RECEPTACLE ASSY 32 OZ	55165		55165EX	
30	6-32 X 1/2 PHIL PAN M/S	42237	42237	42237	42237
31	WASHER #6 INTERNAL TOOTH	76188	76188	76188	76188
32	IEC CONTACTOR 3 POLE 25A	55219	55219	55564	55564
33	240 VAC TRANSIENT FILTER	89087	89087	89087	89087
34	KETTLE DRIVE MOTOR	41449B	41449B	41500R	41500R
35	5 POSITION WIRE CONNECTOR	55245	55245	55245	55245
36	3 POS WAGO LEVER NUT,12GA	55244	55244	55244	55244
37	POWER SUPPLY 24VDC 60W	55586	55586	55586	55586
38	SCREW 6-32X3/8 PH PAN HD	101210	101210	101210	101210
39	7.5 MFD CAPACITOR	46107	46107		
	CAPACITOR 5 MFD			82217	82217
40	CAPACITOR STRAP	48301	48301	48301	48301
41	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141	74141

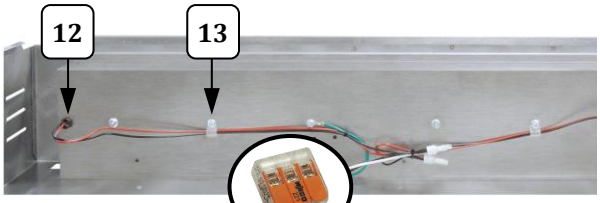
Dome – LED Sign and LED Neon Sign Assemblies



Dome View – LED Sign



Front View - Sign Interior



Dome - Rear Interior View

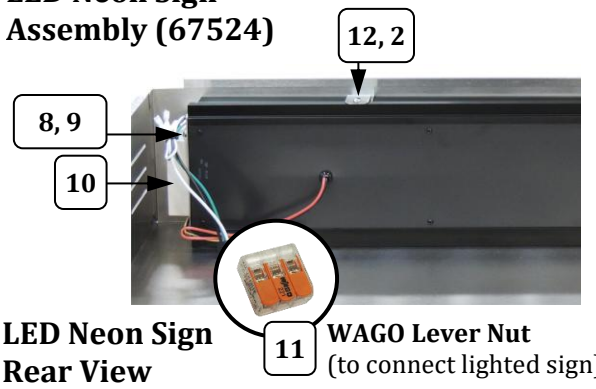
WAGO Lever Nut
(to connect lighted sign)



Dome View – LED Neon Sign



LED Neon Sign Assembly (67524)



LED Neon Sign Rear View

WAGO Lever Nut
(to connect lighted sign)

General images shown for parts reference only.

Dome - LED Sign Assembly (55497S)

Item	Part Description	Part Number LED Model
1	DOME WELD ASSY	16331
2	SCREW #8-32X3/8 PAN HD PH	74141
3	INSPECTION COVER	115861
4	1/4-20 X 3/4 HEX CAP 18-8	12515
5	FENDER WASHER	82101
6	POPCORN SIGN	111871STD
7	SUPPORT ANGLE,DOME	41503
8	SILICONE RUBBER SPONGE (sold by the foot)	82352
9	8-32 X 3/8 PH PAN W/SEMS	42227
10	8-32 SERRATED FLANGE NUT	61151
11	LED STRIP COOL WHITE	55379
12	BUSHING, SNAP .500 IN	47236
13	CABLE CLAMP	87219
14	3 POS WAGO LEVER NUT,12GA	55244

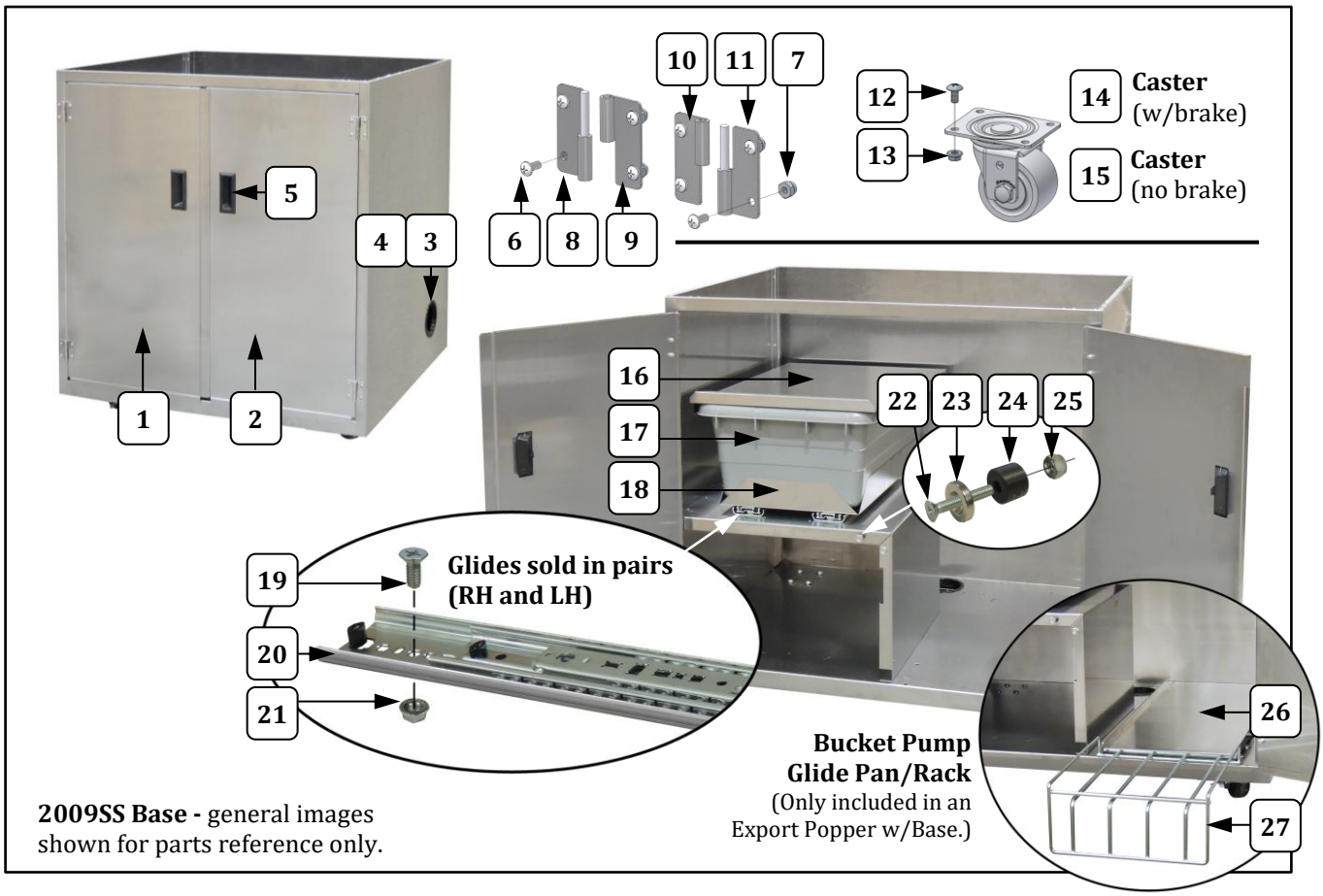
Dome - LED Neon Sign Assembly (48560)

Item	Part Description	Part Number LED Neon
1	DOME	48592
2	SCREW #8-32X3/8 PAN HD PH	74141
3	INSPECTION COVER	115861
4	1/4-20 X 3/4 HEX CAP 18-8	12515
5	FENDER WASHER	82101
6	COVER, 30 NEON SIGN	67418
7	LED POPCORN SIGN	69707
8	6-32 X 3/8 PHIL PAN M/S	39000
9	#6 INT. TOOTH L/W 410SS	39001
10	POWER SUPPLY, 12VDC	55231
11	3 POS WAGO LEVER NUT,12GA	55244
12	BOTTOM NEON SIGN BRACKET	67488

2009SS Cabinet Base – Parts Breakdown

Model 2009SS: Cabinet Base **with** a shipping carton (use to order a base separate from a popper).

Model 2009SSP: Model 2009SS **without** the separate shipping carton (used when the base is included with a popper unit).

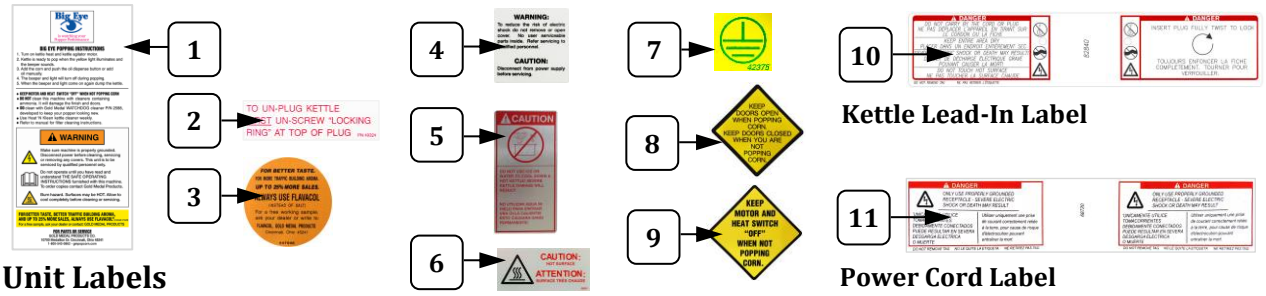


2009SS Base - general images shown for parts reference only.

Item	Part Description	Part Number 2009SS
1	LH DOOR S.S.	46773
2	RH DOOR S.S.	46776
3	ASS'Y, GROMMET W/ GASKET	120727
4	HOLE PLUG 4IN, BLK, NYLON	43442
5	FLUSH MOUNT HANDLE	82698
6	8-32 X 3/8 PAN HD PH M/S	12389
7	HEX NUT #8-32 ESLOK	74146
8	HINGE TYPE A, SHORT MALE	121226A
9	HINGE TYPE A, SHORT FEM	121227A
10	HINGE TYPE B, SHORT FEM	121227B
11	HINGE TYPE B, SHORT MALE	121226B
12	5/16-18 X 5/8 PH TR M/S	46638
13	5/16-18 SERRATED LOCK NUT	49317
14	NSF SWIVEL CSTR W/LOCK	37514
15	SWIVEL CASTER W/O LOCK	37513
16	CORN BIN LID ST STL	41515

Item	Part Description	Part Number 2009SS
17	CORN BIN	41689
18	RETAINER CORN BIN	41686
19	1/4-20 X 1/2 PH FL HD SCR (100 Degree Head)	63774
20	DRAWER SLIDE PAIR	63773
21	1/4-20 SERRATED LOCK NUT	46311
22	8-32X1 FL HD PH MS	20068
23	MAGNET USES 8 FLT HD SC	50013
24	MAGNET SPACER (used on 2009SS Models only)	68115
25	HEX NUT #8-32 ESLOK	74146
Items below are provided with an EXPORT Popper on a Base (not included with a Base ordered separately).		
26	SEASONING BCKT STGE SLD	41304
27	AUXILIARY OIL PAIL SLIDE	37517

Safety Labels



Unit Labels

Images shown are for general parts reference only.

Item	Part Description	Part Number All Models
1	UNIVERSAL ELEC LABEL	105007
2	LABEL, UN-PLUG KETTLE	49324
3	LABEL,USE FLAVACOL	47008
4	CB UL WARNING LABEL	55249
5	WARNING LABEL	68805
6	LABEL, CAUTION HOT	38201

Item	Part Description	Part Number All Models
7	MAIN GROUND LABEL	42375
8	LABEL, KEEP DOORS OPEN	47789
9	LABEL, KEEP SWITCH OFF	47790
10	CONDUIT WARNING LABEL	82840
11	WARNING LABEL CORD	68720

Accessories



52 oz. Corn Cup (PN 17757-52)
For 52 oz. units.



32 oz. Corn Cup (PN 67905-32)
For 32 oz. units.



Flavacol Container (PN 41752)



Jet Scoop (PN 2072)



1/4 Cup Flavacol Measure (PN 47169)
For 52 oz. units.

29.6 cc Flavacol Measure (PN 47681)
For 32 oz. units.

Tube Brush (PN 47380)



4" Leg Kit (PN 115819)
(4 Legs, 4 Washers, 4 Nuts)



52 oz. units only

50 AMP Receptacle (PN 82920)



Receptacle Cover (PN 82922)



32 oz. units only

NEMA L14-30 Receptacle (PN 82208)

Images shown are for general parts reference only.

Receptacles/Cover are for 120V units ONLY.

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. **THIS WARRANTY DOES NOT APPLY TO THE EQUIPMENT AND SERVICES RELATED TO THE NAYAX CASHLESS PAYMENT SYSTEM AND GOLD MEDAL EXPRESSLY DISCLAIMS ANY AND ALL WARRANTIES RELATED TO THE SAME.** 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.

GOLD MEDAL®

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