Instruction Manual

ReadyPop® Unit and Base
ReadyPop® Cashless Enabled

Model No. 2786 Series Unit and 2776 Series Base



Model 2786 (010)



Model 2786 (070)
(Cashless Enabled,
Nayax Payment Module
sold separately)

GOLD MEDAL®

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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Part No. 110221

Table of Contents

SAFETY PRECAUTIONS **3**

INSTALLATION INSTRUCTIONS **5**
- Inspection of Shipment 5
- Manual 5
- Model Description 5
- Items Included with Unit 5
- Optional Items (not included with Unit): 6
- Initial Setup 6
- Coil and Corn Pan Removal (Installation) 8
- Cup Installation 9
- Optional Mounting – Countertop or Base (for dispenser unit with legs) 9
- Electrical Requirements 11

OPERATING INSTRUCTIONS **12**
- Controls and Their Functions 12

Cashless Payment System (if equipped) **13**
Operating and Popping Instructions **14**
Care and Cleaning **16**
Troubleshooting **21**

AGITATOR SET COLLAR ADJUSTMENT **23**

—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY— **24**

MAINTENANCE INSTRUCTIONS **24**

ORDERING SPARE PARTS **25**
- Replacing Broken Glass 26
- 16 oz. Kettle Assembly (55199) – Agitator Assembly View 27
- 16 oz. Kettle Assembly (55199) – Kettle Bottom Assembly 16 oz. 28
- Cabinet Exterior – Front View 30
- Cabinet Exterior – Rear View 31
- Hanger Assembly/Controls View 33
- Cabinet Interior – Corn Tray 34
- Crisper Blower Assembly 35
- ReadyPop Dome Interior/Lighting - Parts Breakdown 36
- Cashless Enabled - Dome Interior/Lighting - Parts Breakdown 38
- Safety Labels and Accessories 39
- Base Parts 40

Wiring Diagram **41**

NAYAX CASHLESS PAYMENT SYSTEM QUICK REFERENCE GUIDE **43**

WARRANTY **56**

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

Only personnel trained and experienced in the equipment operation may operate this equipment.

012V_012221



⚠ 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

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

ReadyPop is a 16 oz. popcorn popper/dispenser. The Cashless Enabled series includes provisions for adding a Nayax Cashless Payment System to the unit. Domestic Nayax modules can be purchased separately from Gold Medal by ordering **118083-001** (Verizon/US) or **118134-001** (AT&T/US-other); otherwise, order the module directly from Nayax. For Nayax units outside the US/Canada, contact your local Nayax Sales Representative.

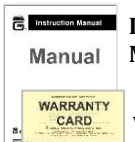
Model	**Front Counter** (doors opp. customer side) **Back Counter** (doors on customer side)	**Countertop Model** on 4" (10.2 cm) legs	**Base** included	**Cashless Enabled** w/provisions for adding a Nayax system (sold separately)
2786 (000)	Front Counter	X		
2786 (010)	Back Counter	X		
2786 (050)	Front Counter		X	
2786 (060)	Back Counter		X	
2786 (070)	Front Counter		X	X
2786 (080)	Back Counter		X	X

Dispenser Base Option:

2776 (010): Dispenser Base only; option for a ReadyPop unit (fits front counter or back counter units); has casters and 28 qt. wastebasket for dispense debris.

Items Included with Unit

ReadyPop Units



Instruction Manual

Warranty Registration



Aluminum Scoop (PN 2071)



Cup Holder Gaskets

20 cc Flavacol Measure (PN 47680)



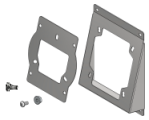
6 oz. Oil Measure (PN 49049)



16 oz. Corn Measure (PN 68050)



Tray Insert (PN 114367) (Used in kettle cleaning.)



Cashless Enabled Kit, Cashless Enabled units only (PN 121653) (Used to install a cashless system; Nayax module not included).

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

Dispenser Base (if applicable) includes: 4 Bolts (PN 20051) and 4 Washers (PN 89780) to attach the Popper/Dispenser Unit.

Optional Items (not included with Unit):

Cup Option
Unit is setup at the factory for the default 44 oz. cup, PN 2133RB (cups sold separately, style may vary).



Optional Bag Dispenser Kit (PN 121380)
The Bag Dispenser Kit (sold separately) replaces the cup holder on the unit. This kit is designed for use with the 2209E Bag (sold separately, style may vary).



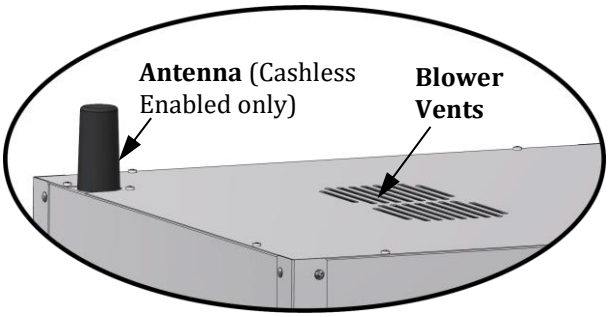
Initial Setup

1. Remove all packaging and tape prior to operation.

   Important Note: The tray insert is for kettle cleaning only, do not leave the insert in the machine during operation.

2. Place unit on a sturdy, level surface for use.

   The blower vents out the top of unit, allow adequate clearance for airflow; allow clearance for antenna (if equipped).



   Counter Model: Unit is equipped with (4) 4" (10.2 cm) leg levelers (rotate foot on leg to level cabinet as needed). Reference the Optional Mounting section to mount unit directly to a countertop or base.

   Unit on a base: Position unit for use and lock the front caster wheels into place.

   Cashless Enabled Unit with a Nayax module: Position unit in a location where it will receive a good cell signal and lock the front caster wheels into place.

3. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine, see image below.

   The door and drop panel can be locked to help prevent product tampering, see below.

To Open Doors and Drop Panel:

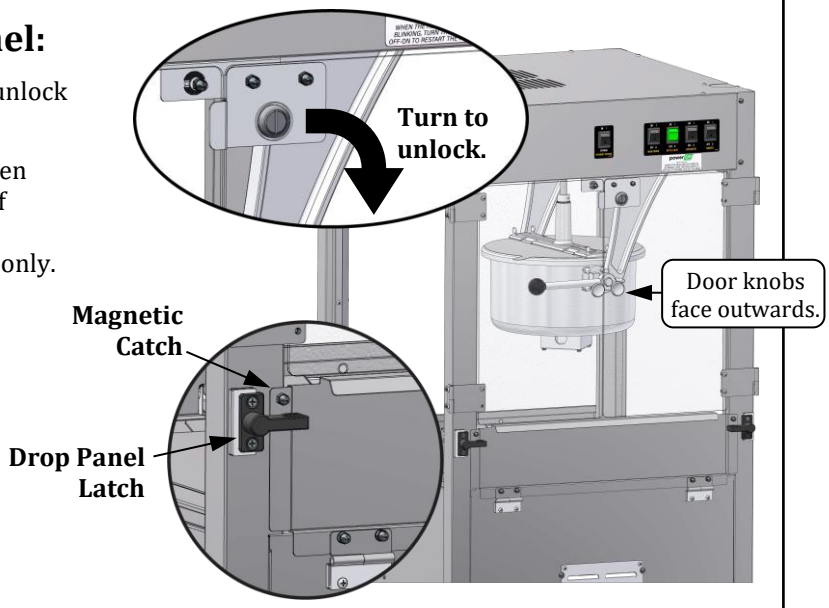
a) Use a flat object—turn lock CW to unlock doors; open doors.

b) Unlatch both drop panel latches, then fold it down to open (slide panel off hinges to remove).
Back counter unit—panel lifts off only.

To relock:

c) Close drop panel **first**, then latch it on both sides.

d) Close doors (tab on lock bracket holds opposite door closed).

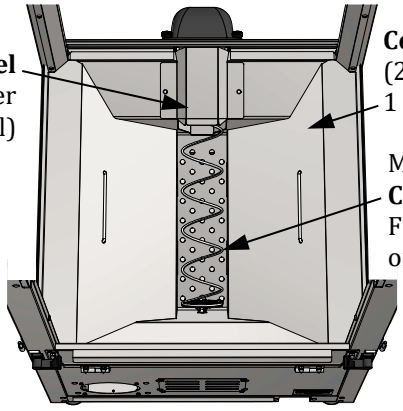


General image shown for reference only.

4. Make sure kettle lead-in cord is securely plugged into unit and twisted to lock into the kettle receptacle (see image below).



5. Make sure the Corn Pans and Coil Assembly are in position for use (see image below).





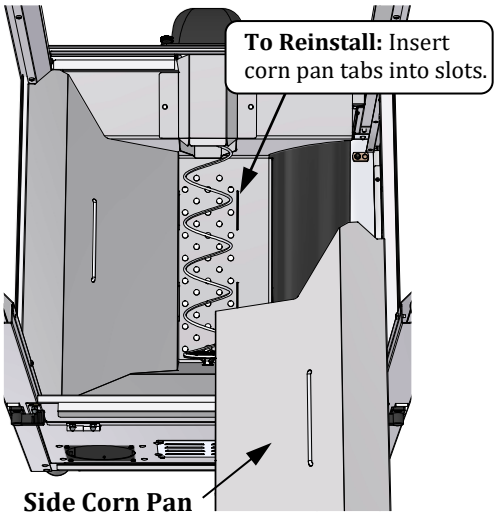
To Install Coil:
Screw coil **LEFT** onto threaded motor shaft until snug.

See next section for corn pan removal and installation.

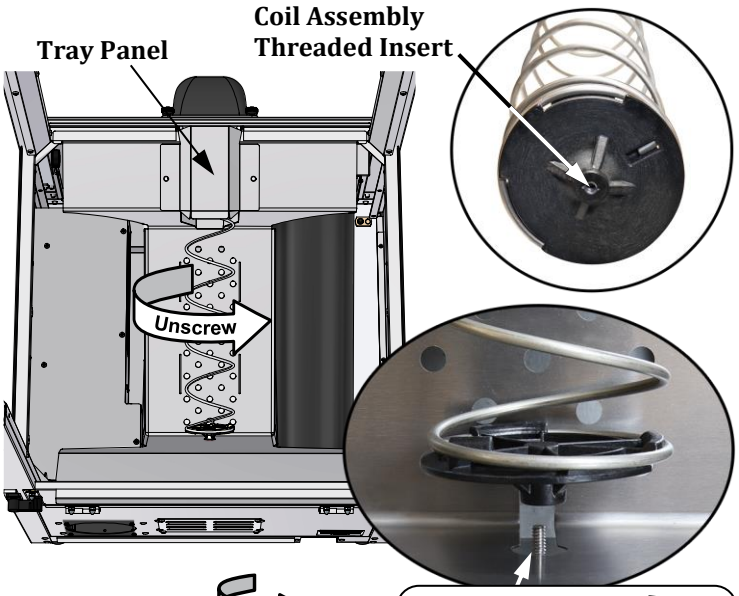
6. **Unit with a Base:** Route unit power cord through hole in base to plug it into a wall outlet. If the base has a receptacle, plug unit into the base, then route the base power cord to the wall outlet. Reference Electrical Requirements section to plug unit in.
7. **Cashless Enabled Unit with a Nayax module:** The cashless module settings must be customized. When unit installation is complete (reference Instruction Sheet 110331), see Operating Instructions for information on the Controls and Cashless System.
8. After setup, the unit should be cleaned (see Care and Cleaning section), then add cups to the dispenser.

Coil and Corn Pan Removal (Installation)

Corn Pan Removal



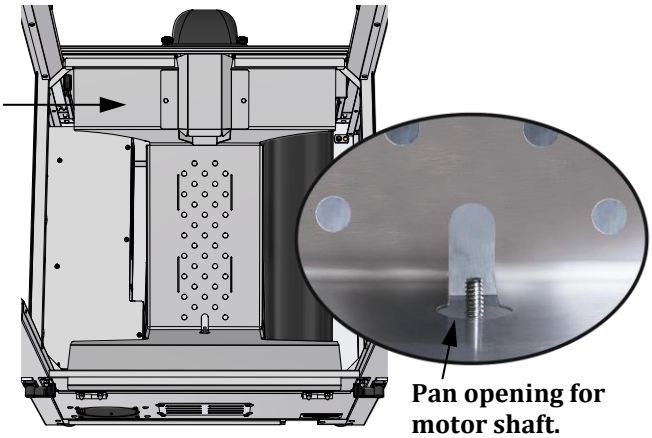
1. Remove both side corn pans—lift by handle to remove.



2. **Remove Coil:** Unscrew **RIGHT** to remove.
3. Slide coil down and out from under tray panel.

To Reinstall Coil: Screw coil **LEFT** onto threaded motor shaft until snug.

4. Lift out center corn pan to remove.



Reinstall Corn Pans

5. Insert center corn pan—fit corn pan over motor shaft, see image.
6. Reinstall coil assembly (reference step 2 and 3 above).
7. Reinstall side corn pans (reference step 1 above).

Cup Installation

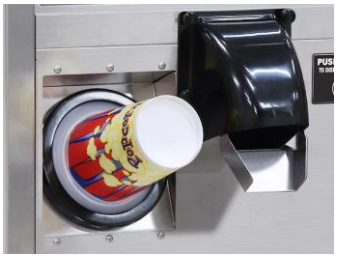
The cup dispenser has a gasket preinstalled to fit the default size serving cup (cups sold separately). General images shown for installation reference only; cup style may vary.

Load Cups for Use

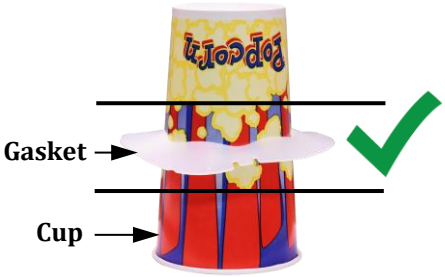
1. Select a stack of cups.
2. Load cups through gasket as shown.

Number of cups held, varies by cup selected.





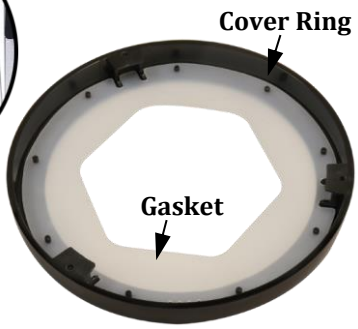
Change Gasket Size for Cups



1. Test gasket on cup—select a gasket that fits the cup in the range indicated ✓.



2. Remove cover ring from dispenser (turn counter-clockwise to remove).



3. Lift gasket from ring; then align new gasket with cover ring as shown.
4. Reinstall cover ring with gasket (turn clockwise to secure), then load cups for use.

Optional Mounting – Countertop or Base (for dispenser unit with legs)

Mount Unit on Countertop:

The legs may be removed to set unit flush with counter, if desired. Use the 4 leg holes and 3/8-16 bolts and washers to secure unit to the counter (fasteners not included).

For proper sanitary operation and to comply with NSF/ANSI 4, 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). Countertop must be a smooth, non-porous surface. Applying silicone caulk is intended to prevent liquid spillage on adjacent surfaces of the countertop from passing under inaccessible portions of the equipment.

Mount Unit on a Dispenser Base

1. **Position base** on a level surface and lock caster wheels into place.
2. Remove wastebasket from base, see image.



To Remove Wastebasket:

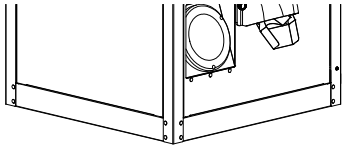
1. Lift **insert** off the base.
2. Lift **wastebasket** out of base.

3. **Install Unit** (reference illustrations and notes below): Remove (4) legs from unit (turn legs CCW to remove). Position unit on base so debris wastebasket is under dispenser —**before final alignment,** feed power cord into base through grommet provided.
4. Use leg holes to secure unit to base with hardware provided (see illustration below).
   Insert a bolt and washer up through hole in base and into the leg hole of the unit until snug. Repeat for each corner, then tighten all 4 bolts to secure.
5. Plug the unit's power cord into the receptacle in base (if equipped). Reference the Electrical Requirements section to plug in the power cord routed from the base.
6. Reinstall wastebasket and insert before use.

Install Dispenser Unit

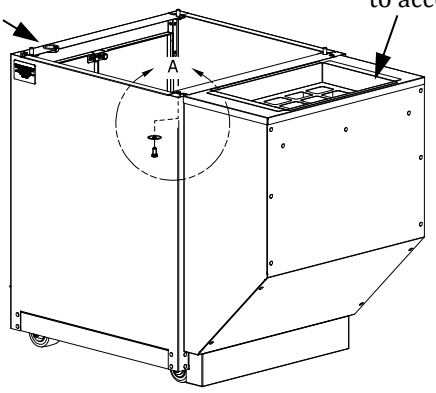
General image shown for reference only.

Feed unit power cord thru split grommet (if needed, remove grommet to wrap it on cord first, then reinsert it in base).

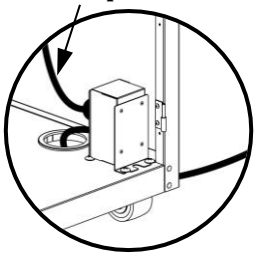


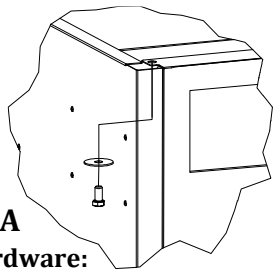
Remove insert/wastebasket to access mounting locations.

Power Cord location



Unit plugs into receptacle in base.





Detail A

Mounting Hardware:
(4) 3/8-16 X 3/4 Bolts
(4) Flat Washers

Electrical Requirements

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

120 V~, 60 Hz



⚠ 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.

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.
039_080614

OPERATING INSTRUCTIONS

Controls and Their Functions





General images shown for reference only (view varies by model).

MAIN POWER SWITCH: ON/OFF rocker switch - supplies power to the cabinet lighting and sign, to the other switches, and to the dispense button (and payment system, if applicable).

KETTLE HEAT SWITCH: ON/OFF lighted rocker switch - supplies power to the kettle heating elements.

STIR MOTOR SWITCH: ON/OFF rocker switch - supplies power to kettle stir motor and exhaust blower. The Stir Motor **must always be ON** when there is popcorn (popped or un-popped) in the kettle.

CRISPER SWITCH: ON/OFF rocker switch - supplies power to the popcorn crisper. When the crisper is powered on, the element goes into standby mode when the kettle heat cycles on (crisper element will not heat until the kettle heat cycles off).

POPCORN DISPENSE BUTTON: Lighted Push Button Switch – powers the coil assembly for dispensing popcorn. Press and hold button to dispense popcorn; release button to stop dispensing popcorn.

Cashless Enabled WITHOUT a Nayax module: The Bypass Payment Switch MUST be in Bypass mode for the dispense button to light or operate.

Cashless Enabled WITH a Nayax module: Lighted push button switch is powered by the Payment System (except when Bypass Switch is ON). Press and hold button to dispense popcorn during a transaction cycle; release button to stop dispensing popcorn.

POWEROFF CONTROL: The control automatically turns the kettle heat off after 15 minutes of idle time (no popcorn popped). This prevents the kettle heat element and thermostat from cycling OFF-ON if the Kettle Heat Switch is left on—it saves power and extends the kettle element/thermostat life.

- When the Kettle Heat Switch is turned ON, and the kettle thermostat switches OFF, the control's 15 minute timer starts—the timer resets after each batch of popcorn.
- The green Kettle Heat Switch light blinks OFF-ON to indicate kettle auto shut-OFF.
- To restart kettle heating, cycle the Kettle Heat Switch OFF-ON.

BYPASS PAYMENT SWITCH (Cashless Enabled only): ON/OFF rocker switch—put switch in Bypass position to dispense product without using the payment system (or if no payment system is installed). Bypass mode is helpful for removing product from the machine at the end of the day and to prime a newly filled unit for use.

PAYMENT SYSTEM (if equipped): Payment System is powered by the Main Power Switch—it takes a minute or two to boot up when powered on. The system requires a cell signal to operate (if the system fails to boot up, there may be an issue obtaining a cell signal, reference Troubleshooting section). See next section, Cashless Payment System for additional information.

Cashless Payment System (if equipped)

Nayax Cashless Payment Systems are manufactured and managed by a third-party vendor. **You must be onboarded to their system and have a Nayax account set up to use the unit** (Serial No. of the Nayax Payment System must be assigned to your account).

Note: If you do not have an account set up, contact Nayax Tech Support for assistance.

To program or change module settings (within your Nayax account portal)—see the Module Settings section in the Nayax Quick Reference Guide at the end of this manual.

How the Payment System Works

1. Select an option on the touch screen.
2. **Present payment:** Insert/slide/tap card or place device with mobile payment app near touch screen (device requirements may vary).

   Note: Step 1 and 2 can be interchanged.
3. After payment is processed, the Dispense Button light blinks.
4. Product transaction begins when user initially pushes the blinking button. Each transaction has a Dispense Time and a Cycle Time (see descriptions below).

   Note: Timers are internal, not indicated on screen.

   - **Dispense Time—**amount of time (min. setting is 5 sec.) the unit dispenses product **within the Cycle Time**. Press and release the blinking or lit button as needed, dispense time is accumulated.

     To change the Dispense Time, *see the Module Settings section in Quick Reference Guide at the end of this manual.*
   - **Cycle Time**—amount of time the user has to complete the transaction (1.5 times the set Dispense Time). Count down begins once blinking dispense button is **initially** pressed.
   - Pressing the blinking button, turns the light solid and dispenses product—the Dispense Time counter accumulates.
   - Releasing the button stops product dispense and pauses the Dispense Time counter—Cycle Time will continue to count down. The pushbutton light returns to a blinking state.
5. Transaction is complete when **accumulated Dispense Time** reaches the set limit, or **Cycle Time** counter reaches zero. The unit stops dispensing product and pushbutton light turns OFF.

2 Selections shown
(1–4 selections possible)



Nayax Module view may vary.

Dispense Button
(LED blinks to indicate activation)



Operating and Popping Instructions

Popping Corn Instructions

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.

Raw Popcorn Charge:	Use corn measure provided (ex: for 6 oz. Kettle, use 6 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 6 oz. corn, use 2 oz. oil)
Flavacol (Salt) Amount:	Use small Flavacol scoop provided.

Premeasure all ingredients (adjust as needed for desired taste), or for best results use Mega-Pop® premeasured popcorn and oil pouch made for your kettle size.

1. Turn all switches ON.
2. To determine when kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn in one ounce (30 ml) of popping oil. When kernels pop, kettle is ready.
3. Lift kettle lid, pour in popcorn and Flavacol, then add oil; close lid.
4. When corn has finished popping, gently dump the popcorn. (To minimize unpopped kernels, allow corn to finish popping before dumping the kettle.)

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

   Units with a kettle heat auto shut-off feature will automatically shut kettle heat OFF after 15 min. of idle time (no popcorn popped). To restart heating, cycle the Heat Switch OFF-ON.

ReadyPop Operating Instructions (no payment system)

See next page for units **with a Nayax system.**



The ReadyPop unit is easy to use and provides a convenient, sanitary way for customers to self-serve portions of popcorn.

1. Turn Main Switch ON.
   Cashless Enabled without a Nayax module: Set Bypass Switch to BYPASS.
2. Turn Crisper Switch ON.
3. Load unit with popcorn (reference popping instructions above).
4. Lock cabinet access doors as needed.
5. Pull a cup from the cup dispenser and hold it under the dispense chute to receive popcorn; press Dispense Button for desired amount of corn.

ReadyPop Cashless Operating Instructions (with a payment system)

See previous page for units **without a Nayax module**.

The Cashless Enabled unit with a Nayax system provides a convenient, sanitary way for customers to self-serve portions of popcorn. General images shown for reference, actual module view may vary.



Unit Startup

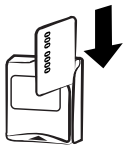
1. Turn the Main Power Switch ON.
2. Allow payment system to boot up (approx. 1 or 2 min.; check cell signal for boot up failure).
3. Load unit with popped popcorn (reference popping instructions on previous page).

   Note: After filling an empty unit, prime coil assembly for use. Turn Bypass Payment Switch ON; press dispense button until corn starts to dispense, then **turn Bypass Switch OFF**.
4. Lock cabinet access doors as needed.

User Operation

1. Pull a cup from the cup dispenser.
2. Select an option on the touch screen.
3. Present payment (device requirements may vary):



Insert, slide or tap card.  **OR**  Place device with mobile payment app near touch screen.

Note: Step 2 and 3 can be interchanged.

4. After payment is processed, the Dispense Button light blinks.
5. Hold cup under dispenser chute.
6. Press and hold the lit button to dispense product—cycle count down begins.
   - Popcorn dispenses for the pre-set amount of time.
   - Press and release the lighted button as needed (to start/ stop dispensing)—the dispense timer pauses when button is released, but cycle countdown continues.
7. Transaction is complete when **accumulated Dispense Time** reaches the set limit, or **Cycle Time** counter reaches zero. The unit stops dispensing product and pushbutton light turns OFF.

Dispense Button
(LED blinks to indicate activation)



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). 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

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

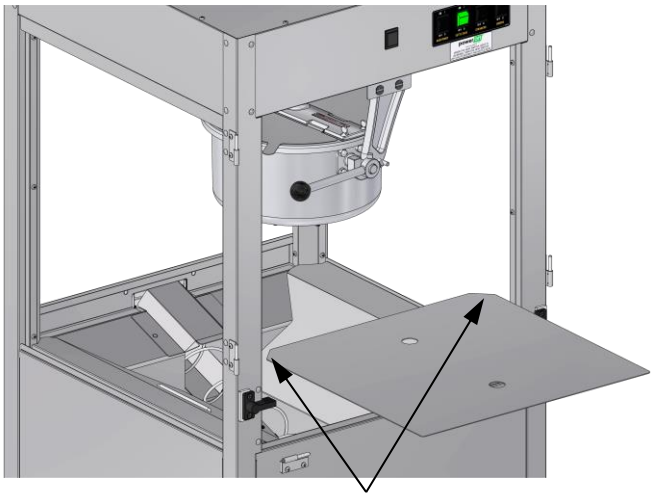
   CAUTION: A hot kettle will cause burns if you touch it. Allow kettle to cool at least 1 hour before attempting to clean. DO NOT use ice or water to cool down a hot kettle! Severe kettle damage will result and steam burns may occur!

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. 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. Place the tray insert in the cabinet on the corn tray—angled corners on tray **MUST face front or back of unit** for tray to sit level, see tray orientation instructions below.

To Insert Tray:



Angled corners MUST face **front** or **back** of unit.



View of Tray Installed
(Tray creates a level surface for kettle cleaning.)

General images shown for reference only.

7. Plug in the unit and turn the power switch ON.
8. Turn kettle heat ON. When solution starts to boil, turn kettle heat OFF.
9. Allow kettle to cool at least 1 hour, then turn the power switch OFF, and unplug unit.
10. Dump solution into a bucket (bucket sits on cleaning tray), do not spill any in the interior of machine.
11. Rinse kettle interior with clean water and a clean cloth.
12. 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.
13. 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.**
14. After kettle cleaning, remove the cleaning tray and check to be sure the crossbar fasteners on the kettle are securely tightened.

Daily Unit Cleaning Instructions (Base, if equipped)

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—items may be taken to the sink to clean with soap and warm water, then rinse and dry.

   To Remove Corn Pans: (reference Coil and Corn Tray Removal section)

   A. Open door and lower or remove drop panel.

   B. Remove side corn pans.

   C. Unscrew ( ) the coil assembly from the threaded motor shaft, then slide the coil down and out from under the tray panel.

   D. Lift the bottom corn pan out of the unit.
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. **Units with a Base:**
   - Remove debris from wastebasket and wipe it out to clean (discard any popcorn from wastebasket). Reference image below to remove wastebasket.
   - As needed, use a vacuum to remove any debris from the base interior.



To Remove Wastebasket:

1. Lift **insert** off the base.
2. Lift **wastebasket** out of base.

6. Wipe clean the area above the corn pans and exterior surfaces using a clean, SLIGHTLY damp cloth (cloth may be SLIGHTLY dampened with soap and warm water, then wipe again with clean water to remove any remaining cleaner).

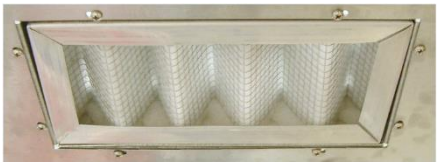
   Thoroughly clean the fastener heads in the popper cabinet interior, then inspect each one to ensure it is properly cleaned (it must be visually clean without visible food residues).
7. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

   Ammonia cleaners will damage plastic doors/panels. Only use non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).
8. Reinstall the clean dry pans/accessories, and any parts removed for cleaning.

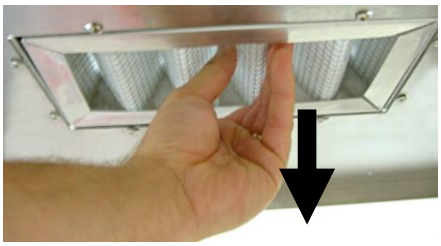
Filter Cleaning Instructions

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



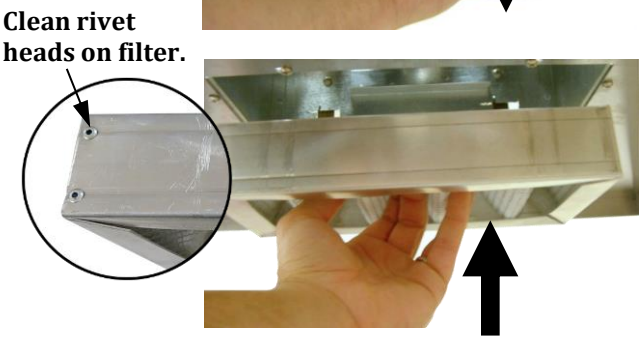
1. Turn unit OFF and allow it to cool before removing filter. Filter is in the popper cabinet, above the kettle.



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

3. Clean filter in warm soapy water, then rinse thoroughly.

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



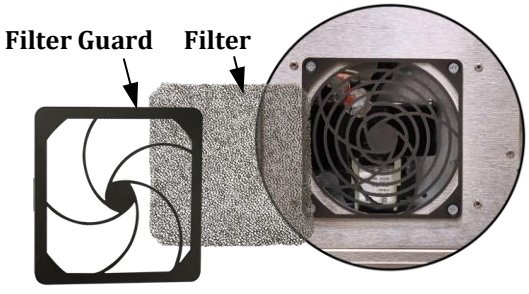
4. Allow the filter to dry completely before reinstalling it in the unit (to prevent mold growth).
5. Reinstall filter by putting it into the slot and pushing upward. Make sure the filter frame is flush with the ceiling of the popper (as shown in Step 1).

Crisper/Blower Filter

Clean the Crisper/Blower filter weekly (or as needed) following the instructions below.

To Remove Filter:

1. Turn machine OFF, unplug unit and allow it to cool before attempting to remove filter.
2. Remove filter guard from filter assembly (see image).
3. Lift filter out and clean using warm soapy water (or replace if needed).
4. Rinse filter thoroughly—allow it to dry completely before reinstalling (to prevent mold growth).



Located on operator side of unit.

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.

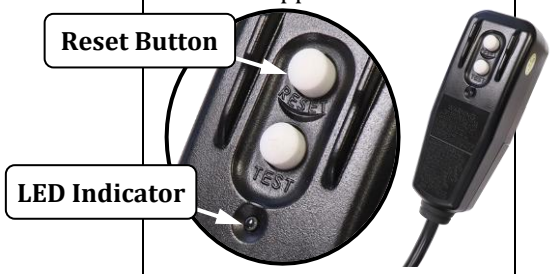
1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Remove the coil assembly and lift off the corn pan(s) to view the blower assembly.
3. Remove the blower cover and if required, carefully clean the blower compartment, and underneath the element with a vacuum only.
4.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

Troubleshooting

General Unit Issues - see the Troubleshooting table below.

Nayax Cashless Module/Setting Issues – see the Troubleshooting section in the Nayax Quick Reference Guide at the end of this manual.



Issue	Possible Cause	Solution
No Power to the Unit	A. No Power to the Unit	A. Make sure the Main Power Switch is ON. Make sure the unit power cord is securely plugged into the wall outlet. **ReadyPop Unit with a base**—make sure the unit power cord is securely plugged into the base receptacle and the base power cord is securely plugged into the wall outlet.
	B. Cashless Enabled Unit GFCI tripped 	B. **Cashless Enabled Unit** is equipped with a GFCI plug. When plugged into a proper wall outlet for the machine (reference Electrical requirements section), make sure the plug LED indicator is ON, see image. If needed, reset the GFCI. If it trips again, contact qualified service personnel to inspect the machine and the power provided to unit.
Kettle Does Not Heat	A. Power to the Kettle	A. Make sure kettle lead-in cord is plugged in and twisted to lock into the kettle receptacle.
	B. Kettle Heat Switch	B. Make sure the Main Power Switch is ON to supply power to the Kettle Heat Switch. If the Kettle Heat LED is ON, and the kettle is not heating (and stir motor is not rotating), the heat switch may be faulty, contact qualified service personnel for inspection/repair.
	C. PowerOff Control	C. Units with the PowerOff Control feature, kettle heat will automatically shut OFF after 15 minutes of idle time (no popcorn popped). The small green light in the Kettle Heat Switch will blink OFF-ON to indicate the kettle has been automatically turned OFF. To restart kettle heating, cycle the Heat Switch OFF-ON. Reference the Controls and Their Functions section of this manual.
	D. Heating Element	D. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair.

Issue	Possible Cause	Solution
Long Popping Cycles (Longer than 4 minutes for Salt Popcorn)	A. Low Voltage	A. 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.
	B. Inadequate Supply Lines	B. Inadequately sized electrical supply lines or use of extension cord, in addition to being a fire hazard, would also prevent the kettle from reaching the proper operating temperature. Check with a qualified electrician.
	C. Inferior Corn	C. 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 kettle agitator shaft is not rotating, **DO NOT** pop corn.	A. Kettle Motor Switch	A. 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.
	B. Kettle Agitator Shaft/Stir Blade not rotating. **(Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)**	B. **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" (1 mm) (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.
No Popcorn Dispensed	A. Popcorn Dispense Button/Motor	A. Make sure the Main Power Switch is ON to supply power to the Dispense Button. Check if the Dispense Button LED is ON. If the LED is ON, but popcorn does not dispense when the button is pushed, the button or the motor may be faulty, contact qualified service personnel for inspection/repair.
	B. Bypass Switch (if applicable)	B. **Cashless Enabled unit WITHOUT a Nayax module** MUST have the Bypass Switch in BYPASS mode for the dispense button to light or operate.
	C. Coil Assembly not installed correctly	C. Reference Initial Setup section for instructions to properly install coil assembly on motor shaft.
	D. Dispense Chute	D. Make sure the dispense chute opens freely to allow coil assembly to dispense popcorn.
Nayax Cashless Module Issues		A. See Troubleshooting section in the Nayax Quick Reference Guide at the end of this manual.

Agitator Set Collar Adjustment

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

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

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.

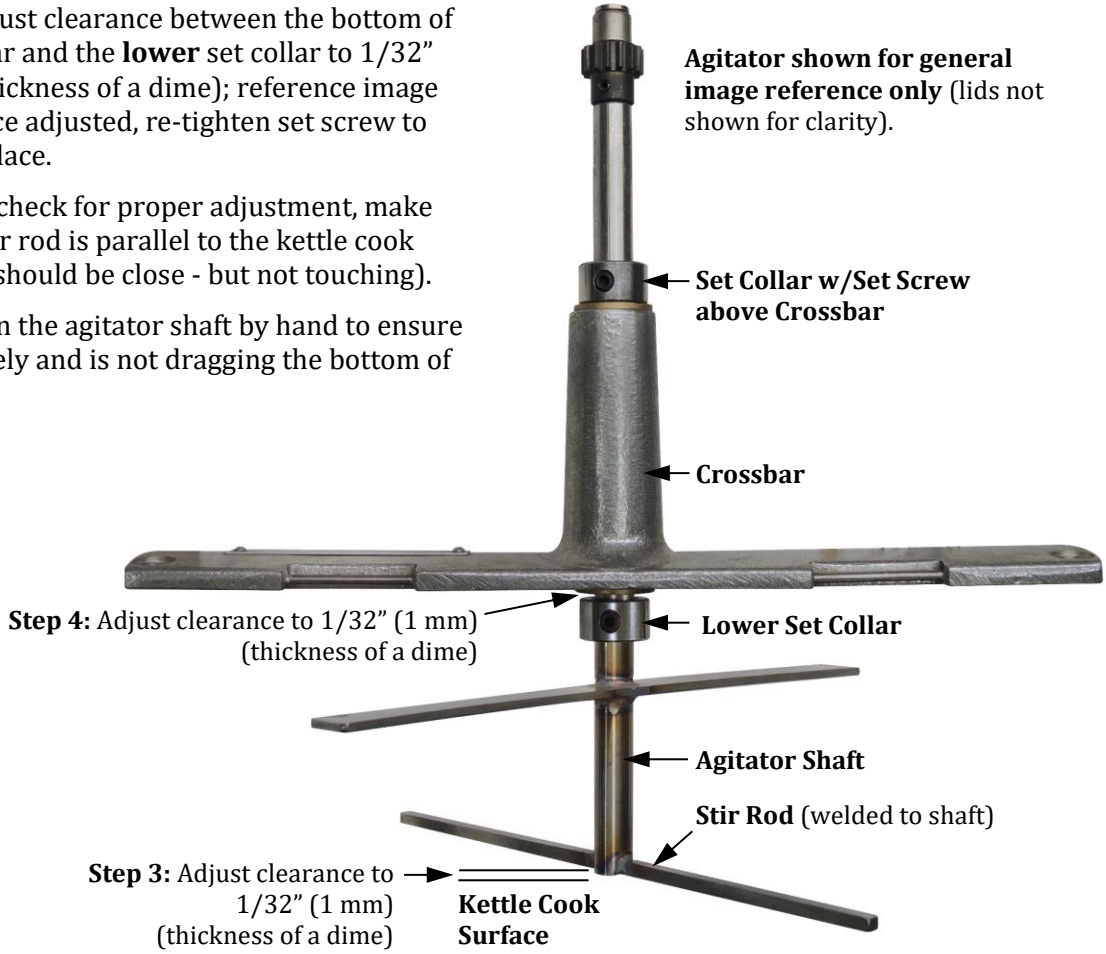
Step 2. Loosen the set screw in the set collar above the crossbar and below the crossbar.

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

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

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)

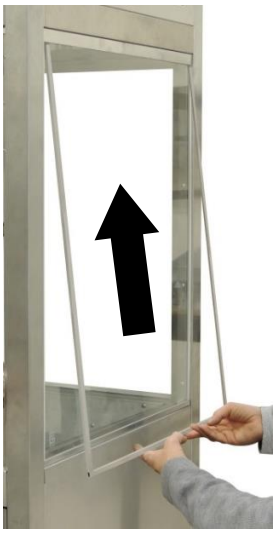
Front Glass (Front Counter only)	20.125" x 20.75" x 1/8" (511.2 mm x 527 mm x 3.2 mm)
Side Glass (Back Counter uses 3 pieces)	21.625" x 20.75" x 1/8" (549.3 mm x 527 mm x 3.2 mm)

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.

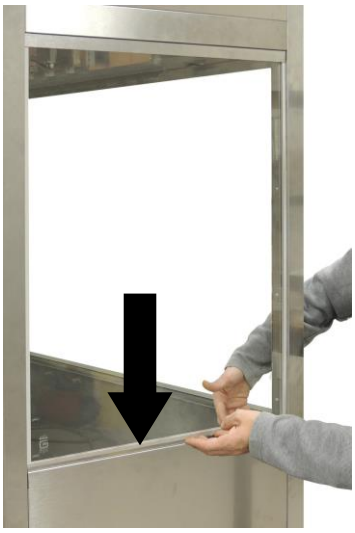


Magnet or **Magnetic Clip** holds glass during transit.

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



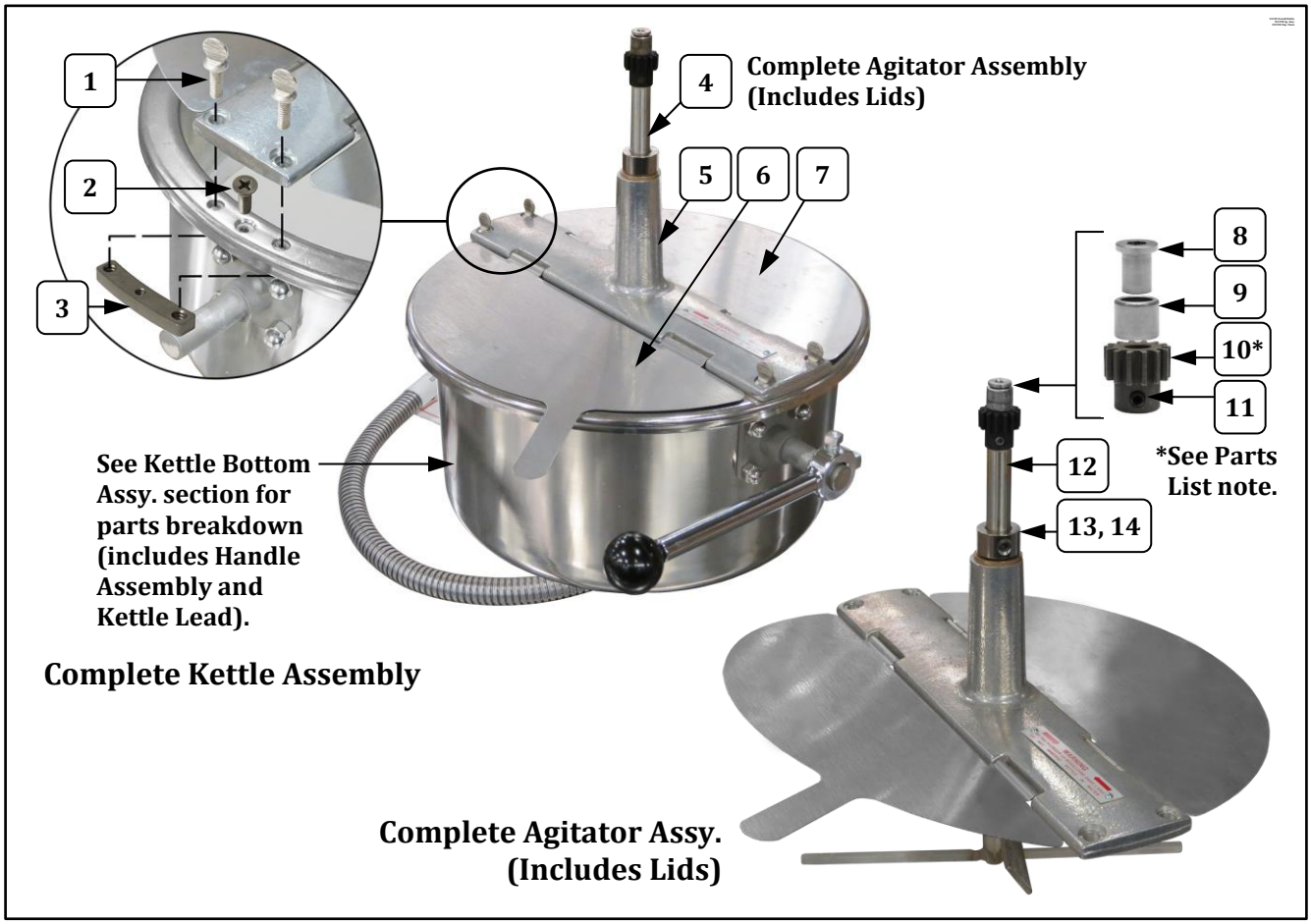
Slide glass panel up under top ridge.



Lower glass panel into bottom channel.

General images shown for reference only.

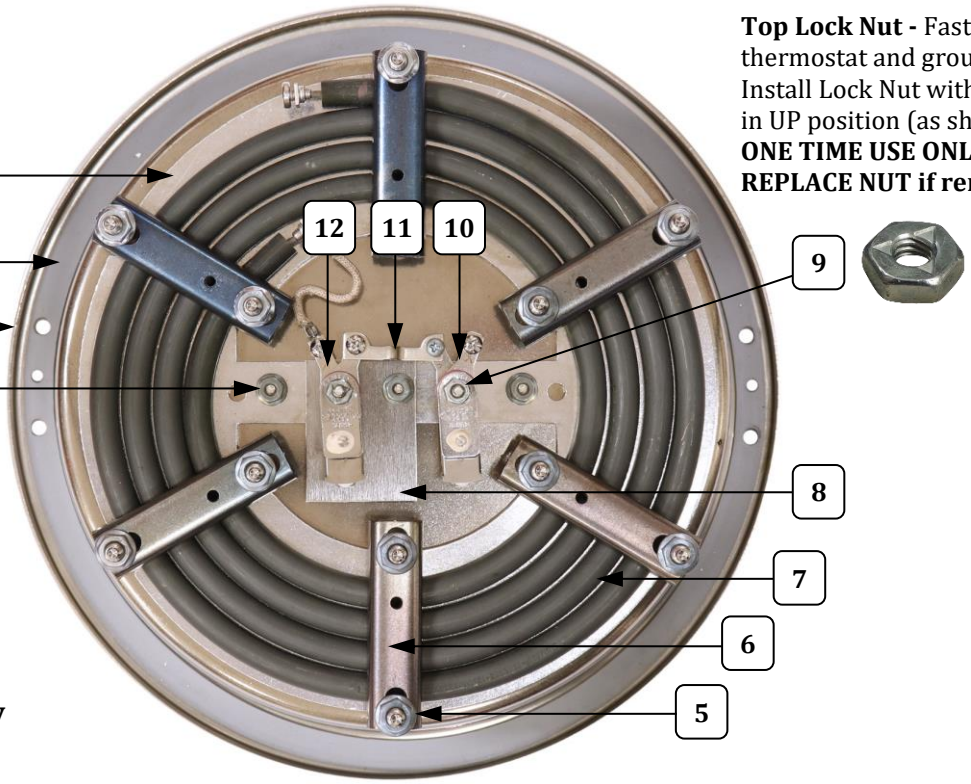
16 oz. Kettle Assembly (55199) – Agitator Assembly View



Item	Part Description	Part Number 55199
1	THUMB SCREW 1/4-20 X 3/4	38379
2	10-32 X 1/2 PH FL HD MS	40717
3	THREADED BLOCK	61167
4	LID & AGITATOR ASSEMBLY (Complete Assy.)	41181
5	CROSSBAR ASSEMBLY	41180
6	FRONT LID	41123
7	REAR LID	41120
8	AGITATOR BEARING HUB	43434
9	NEEDLE BEARING	47106
10*	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
11	10-32 X 3/16 SET SCREW	41742
12	AGITATOR SHAFT ASSEMBLY	41093
13	½ ID X 7/8 OD SET COLLAR	47326
14	¼-20 X 3/16 SET SCREW	47751

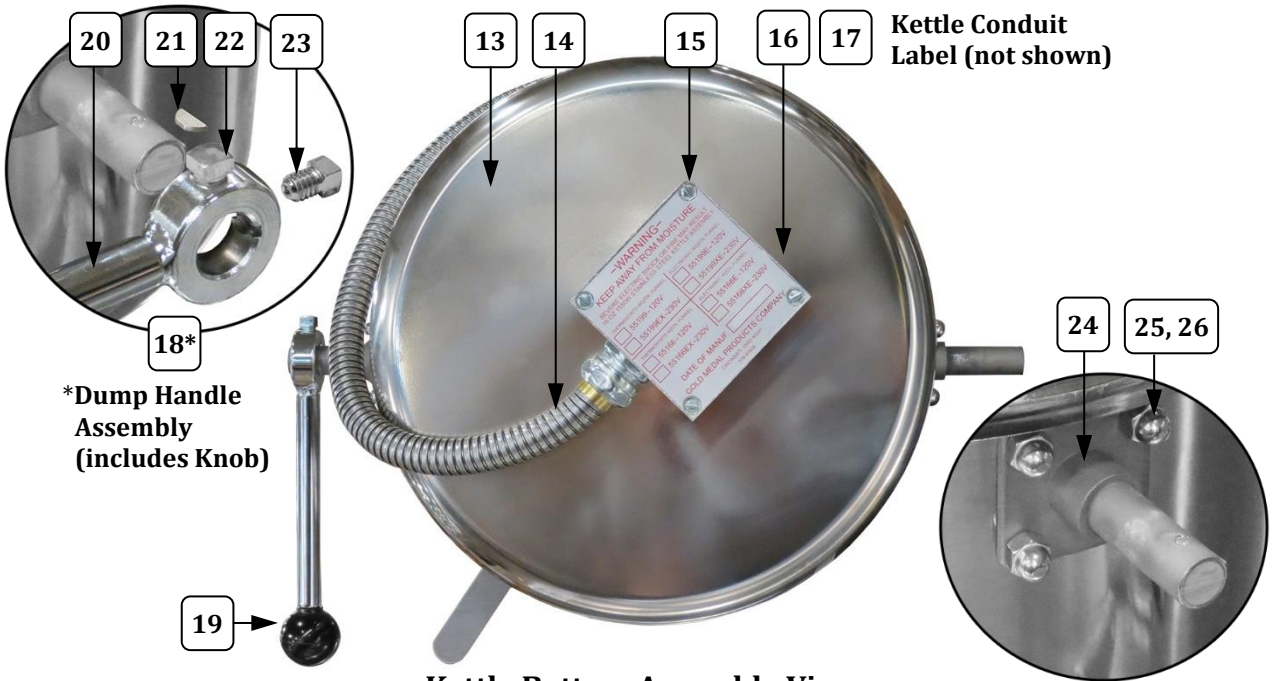
16 oz. Kettle Assembly (55199) – Kettle Bottom Assembly 16 oz.

Top Lock Nut - Fastens each thermostat and ground. Install Lock Nut with triangle in UP position (as shown). **ONE TIME USE ONLY, REPLACE NUT if removed.**



Use high temp red Loctite on the three flange nuts.

Element View



Kettle Conduit Label (not shown)

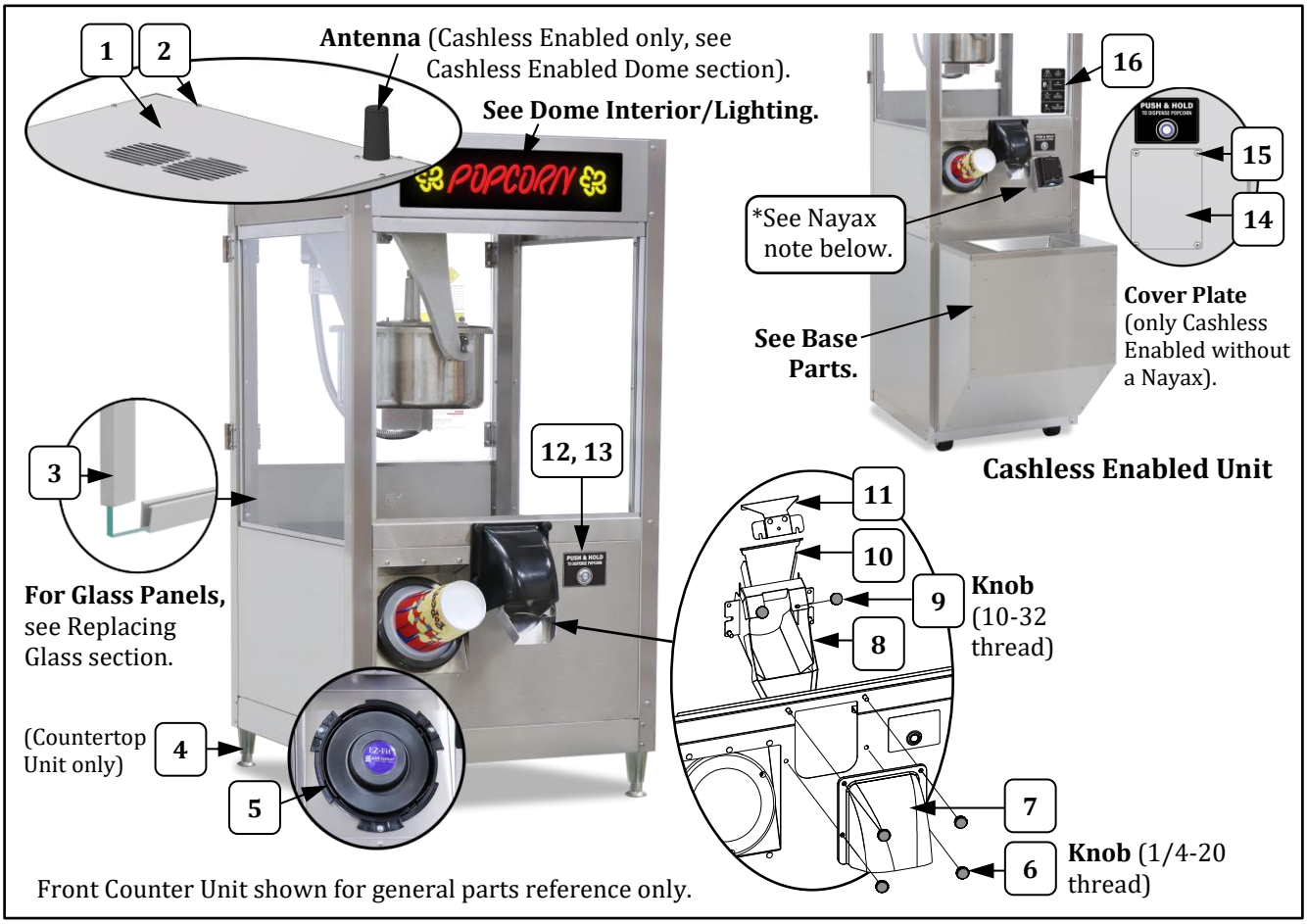
***Dump Handle Assembly (includes Knob)**

Kettle Bottom Assembly View

16 oz. Kettle Assembly (55199) – Kettle Bottom Assy. – Parts List

Item	Part Description	Part Number
		55199
	16OZ KETTLE BOTTOM ASSY (Complete Assy.)	55200
1	TRANSFER PLATE ASSY (beneath heat element)	67944
2	KETTLE GASKET	41598
3	KETTLE WELDMENT	67892
4	8-32 SERRATED FLANGE NUT	61151
5	¼ - 20 SERRATED LOCK NUT	46311
6	ELEMENT CLAMP (6 required)	67894
7	1550 TUBULAR HEAT ELEMENT	67014
8	LIMIT THERMOSTAT SHIELD	67959
9	8-32 TOP LOCK NUT (always replace if removed)	67943
10	510F THERMOSTAT (includes two 6-32 screws)	77107
11	THERMOSTAT SHUNT BAR	47193
12	550 F THERMOSTAT (includes two 6-32 screws)	77108
13	KETTLE SHELL ASSEMBLY (has Pivot Pins attached)	41081
14	KETTLE LEAD ASSEMBLY	47361
15	SCREW #8 HEX WASHER HEAD (fastens Nameplate to Jct. Box, and Jct. Box to Kettle)	47771
16	JUNCTION BOX	47393
17	KETTLE CONDUIT LABEL	82840
18	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102
19	DUMP HANDLE KNOB	47110
20	DUMP HANDLE	47707
21	3 1/8 X ½ WOODRUFF KEY	41730
22	5/16 – 18 X ½ SQ HD SCREW	47725
23	5/16 – 18 X 3/8 SQ HD SCREW (holds key)	47662
24	PIVOT PIN	41426
25	1/4-20 ACORN NUT	42229
26	1/4-20 X 3/8 BUTTON HEAD	12492

Cabinet Exterior – Front View





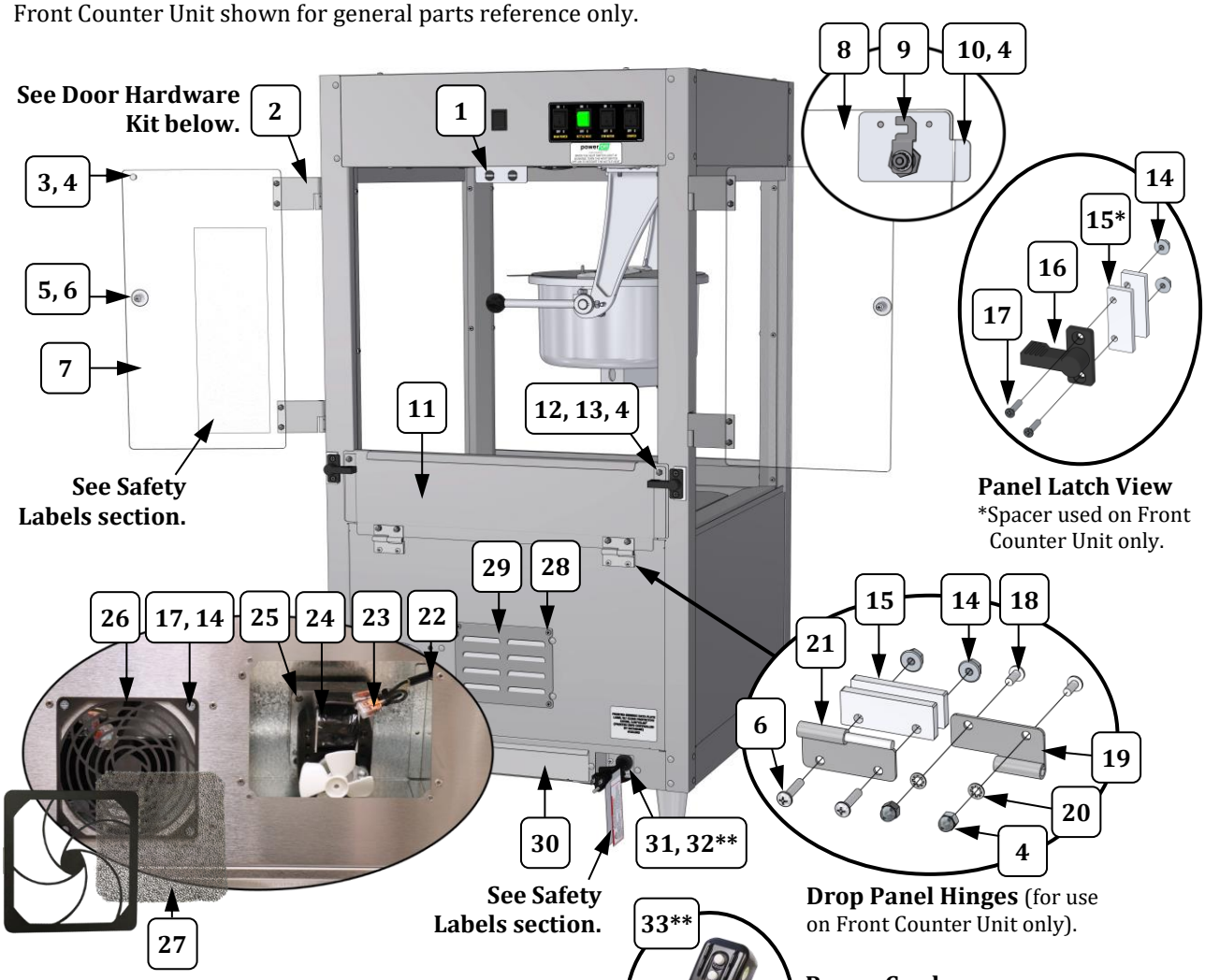
*** Note:** Nayax Cashless Module Replacement—Generally, module issues are setting related, so the device may not need replacement. See the Troubleshooting section in the Nayax Quick Reference Guide at the end of this manual or contact Nayax Support for assistance.

Item	Part Description	Part Number 2786 Series
1	TOP COVER	121483
2	SCREW #8-32X3/8 PAN HD PH	74141
3 **Front Cntr Unit**	GLASS CHANNEL 20 (for top/bottom of all glass)	115305
	GLASS CHANNEL 20.125 (for sides of front glass)	115306
	GLASS CHAN 21 5/8 (for sides of side glass)	49509
Back Cntr Unit	GLASS CHANNEL 20 (for top/bottom of all glass)	115305
	GLASS CHAN 21 5/8 (for sides of all glass)	49509
4	NSF LEG 4IN NON-SKID (countertop units only)	114209

Item	Part Description	Part Number 2786 Series
5	CUP HOLDER	114207
6	KNOB BLACK 1/4-20 (holds cover)	12793
7	CHUTE COVER	114322
8	CHUTE WELDMENT	121018
9	BLACK KNOB #10-32 (holds brkt)	89012
10	CHUTE DOOR	121034
11	DOOR KEEPER BRACKET	121022
12	PUSHBUTTON 24V BLUE RING	114957
13	DISPENSE LABEL	114269
14	COVER PLATE **(Cashless Enabled without a Nayax module)**	121652
15	8-32 X 3/8 PAN HD PH M/S	12389
16	DISPENSE INSTRUCT. LABEL **(Cashless Enabled w/Nayax only)**	114837

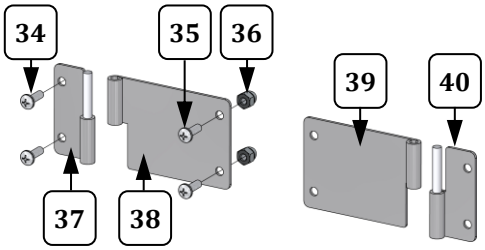
Cabinet Exterior – Rear View

Front Counter Unit shown for general 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.

Door Hardware Kit (P/N 61380)
See next page for parts included in kit (image shown for general reference only).



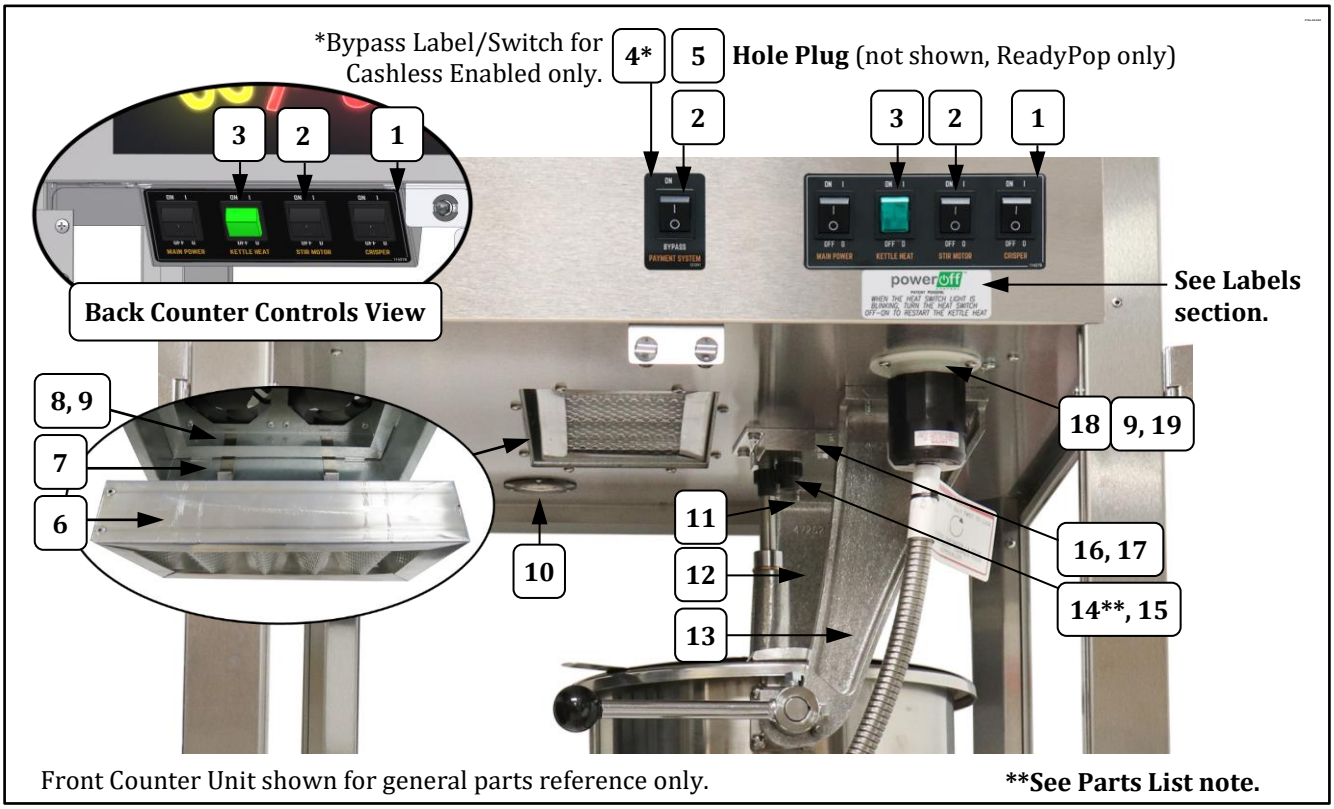
Cabinet Exterior – Rear View – Parts List

Item	Part Description	Part Number			
		2786-00-000	2786-00-010	2786-00-070	2786-00-080
1	MAGNETIC CATCH	16141	16141	16141	16141
2	DOOR HARDWARE KIT (see table below)	61380	61380	61380	61380
3	TEE BOLT #8-32X3/8 ZP	75267	75267	75267	75267
4	HIGH CROWN ACORN NUT	100560	100560	100560	100560
5	KNOB DOOR	41013	41013	41013	41013
6	8-32 X 1/2 PHIL PN M/S SS	42226	42226	42226	42226
7	DOOR PANEL	114278	114278	114278	114278
8	DOOR PANEL, LOCK	114278L	114278L	114278L	114278L
9	LOCK ASSEMBLY, SLOTTED	114731	114731	114731	114731
10	DOOR LOCK BRACKET ASSY	121244	121244	121244	121244
11	DROP PANEL (panel only, no hardware)	121145	121155	121145	121155
12	8-32X3/8 FL HD PH MS	20065		20065	
13	MAGNET, PLASTIC COAT, SQR	120253		120253	
14	8-32 SERRATED FLANGE NUT	61151	61151	61151	61151
15*	HINGE SPACER (Front Counter Units only)	114460		114460	
16	TURN LATCH	121027	121027	121027	121027
17	8-32 X 3/4 PHIL FLAT M/S	47125	47125	47125	47125
18	8-32 X 3/8 PAN HD PH M/S	12389		12389	
19	HINGE TYPE B, SHORT FEM	121227B		121227B	
20	#8 INT. TOOTH L/W 410SS	12132		12132	
21	HINGE TYPE B, SHORT MALE	121226B		121226B	
22	STRAIN RELIEF T&B 3302	89045	89045	89045	89045
23	2 POSITION WIRE CONNECTOR	55621	55621	55621	55621
24	DRIVE MOTOR, 120V (drives Coil Assembly)	114882	114882	114882	114882
25	10-24 X 1 HEX MACH SCREW	49322	49322	49322	49322
26	FILTER AND GUARD ASSY (incl Guard, Filter, & Cover)	69916	69916	69916	69916
27	FILTERS (Bag of 5) - replacement filters	69917	69917	69917	69917
28	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141	74141
29	MOTOR COVER	114132	114132	114132	114132
30	OLD MAID PAN	40276	40276	40276	40276
31	STRAIN RELIEF SR-7W-2	67060	67060	67060	67060
32**	LEAD IN CORD 15A PLUG	87085	87085		
33**	LEAD-IN CORD 15 A PLUG (w/GFCI)			121242	121242

Door Hardware Kit (P/N 61380) Kit includes parts listed below.

Item	Part Description	Part Number
3	TEE BOLT	75267
34	8-32 X 5/16 SLOTTED HEX	49594
35	8-32 X 3/8 PH PAN W/SEMS	42227
36	ACORN NUT #8-32	47702
37	HINGE TYPE A, SHORT MALE	121226A
38	HINGE TYPE A, MED FEM	121229A
39	HINGE TYPE B, MED FEM	121229B
21	HINGE TYPE B, SHORT MALE	121226B

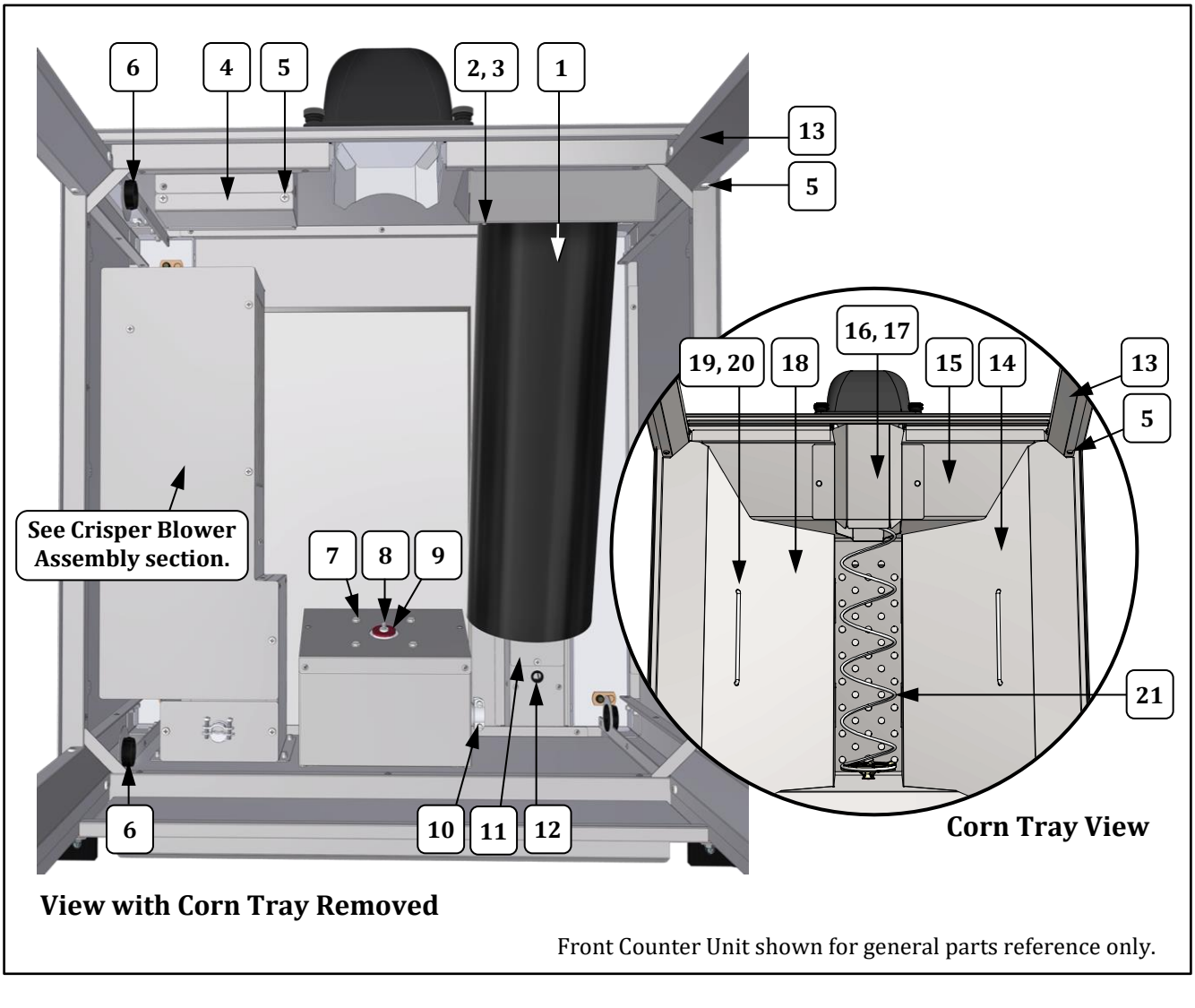
Hanger Assembly/Controls View



Front Counter Unit shown for general parts reference only. ****See Parts List note.**

Item	Part Description	Part Number	
		2786 (000, 010)	2786 (070, 080)
1	LABEL	114276	114276
2	SWITCH, DPST ROCKER	55395-30	55395-30
3	SWITCH, LIGHTED ROCKER GR	42798-30	42798-30
4*	BYPASS LABEL		121201
5	HOLE PLUG,RKR SWITCH,RECT	42743-30	
6	FILTER 5 X 10 X 2	69850	69850
7	FILTER SPRING CLIP	62666	62666
8	8-32 X 1/2 PHIL PN M/S SS (fastens Spring Clip)	42226	42226
9	8-32 HEX NUT, ESLOK, S.S (fastens Spring Clip)	22070	22070
10	LED LIGHT 800 LUMENS	55590	55590
11	1/4-20 X 3/4 GRADE 5 BOLT (fastens Hanger Arm)	74520	74520
12	HANGER ARM FRONT	47262	47262
13	HANGER ARM REAR,ASSY	47228	47228
14**	SPUR GEAR KIT (includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K	47059K
15	10-32" X 3/16" SET SCREW	41742	41742
16	GEAR BLOCK ASSY	67194	67194
17	10-24 X 1 HEX MACH SCREW (fastens Gear Block assembly to Kettle Drive Motor)	49322	49322
18	RECPT KETTLE LEAD IN	47327	47327
19	#8-32 TOP LOCK NUT (install Lock Nut with triangle in UP position, always replace if removed).	67943	67943

Cabinet Interior – Corn Tray

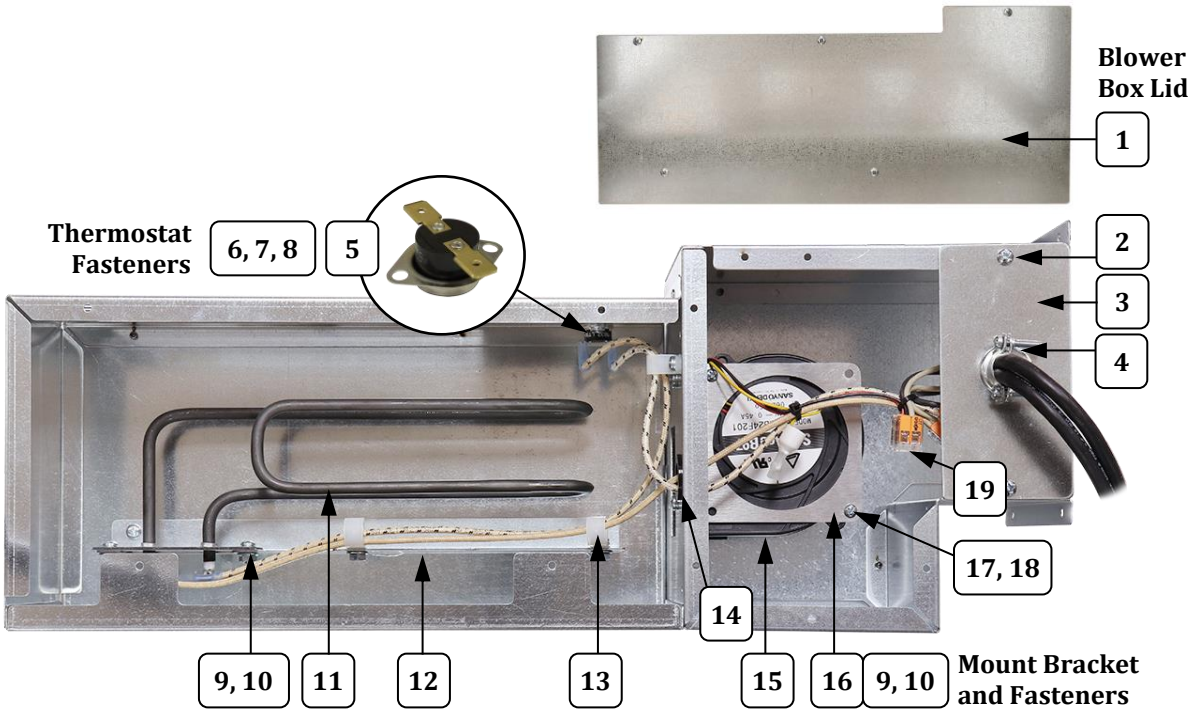


Front Counter Unit shown for general parts reference only.

Item	Part Description	Part Number 2786 Series
1	CUP HOLDER	114207
2	8-32 X 1/2 PHIL PN M/S SS	42226
3	8-32 SERRATED FLANGE NUT	61151
4	SWITCH COVER **(ReadyPop only)**	114270
	SWITCH COVER VENDING **(Cashless Enabled only)**	114270V
5	SCREW #8-32X3/8 PAN HD PH	74141
6	BUSHING, SNAP 1.125 IN	82221
7	10-24 X 1 HEX MACH SCREW	49322
8	DRIVE MOTOR, 120V	114882
9	SILICONE WASHER	114419
10	STRAIN RELIEF T&B 3302	89045

Item	Part Description	Part Number 2786 Series
11	CORD COVER	114268
12	BUSHING, SNAP .500 IN	47236
13	CORNER COVER	114265
14	CORN PAN, RH	114901
15	CENTER CORN PAN WELDMENT	114897
16	TRAY PANEL ASSEMBLY	121048
17	1/4-20 ST STL WING NUT (holds Tray Panel)	12466
18	CORN PAN, LH	114902
19	PULL HANDLE	39535
20	HEX NUT #10-32 ESLOK	74549
21	COIL ASSEMBLY	114889

Crisper Blower Assembly

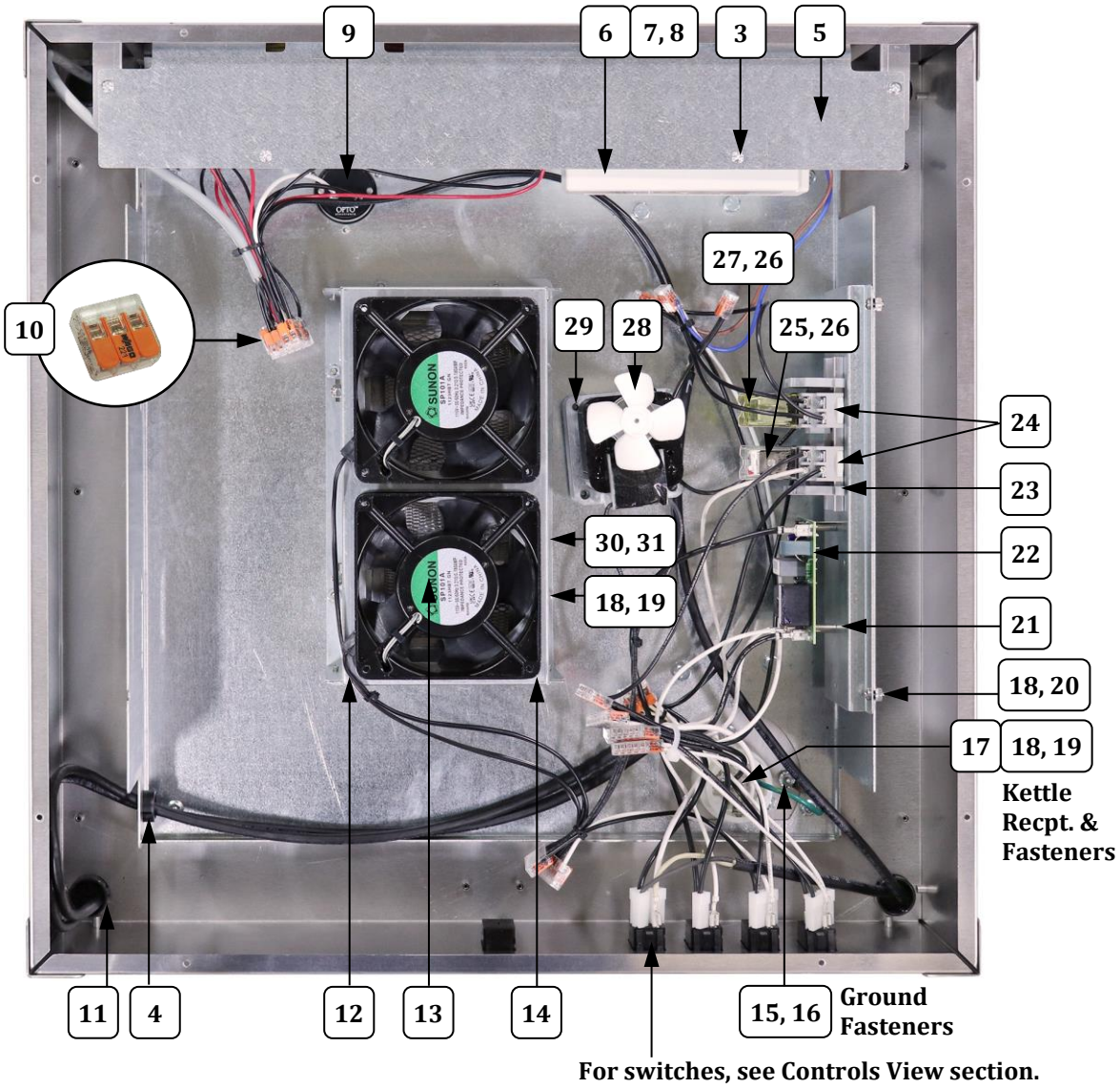


Left Hand Crisper (PN 121479) shown for general parts reference (RH Crisper, PN 121478).

Item	Part Description	Part Number
1	BLOWER BOX LID	114135
2	SCREW #8-32X3/8 PAN HD PH	74141
3	BLOWER BOX TOP	114133
4	STRAIN RELIEF T&B 3302	89045
5	THERMOSTAT, 190F	82218
6	6-32 X 1/2 PHIL PAN M/S	42237
7	SPACER,#10 ID	47264
8	6-32 GRIP NUT ZINC PLATED	47517
9	8-32 X 3/8 PAN HD PH M/S	12389
10	8-32 SERRATED FLANGE NUT	61151
11	HEAT ELEMENT 475W 120V	74720
12	ELEMENT MOUNT BRACKET	114134
13	CABLE CLAMP	87219
14	BUSHING, SNAP .875 IN	45396
15	24VDC BLOWER	121057
16	BLOWER MOUNT BRACKET	121058
17	PHH MS 6-32 X 1 1/2Z	44369
18	6-32 HEX NUT ZINC PLATED	38005
19	2 POSITION WIRE CONNECTOR	55621

ReadyPop Dome Interior/Lighting - Parts Breakdown





Front Counter unit shown for general parts reference only (see unit wire diagram for model specific wiring).

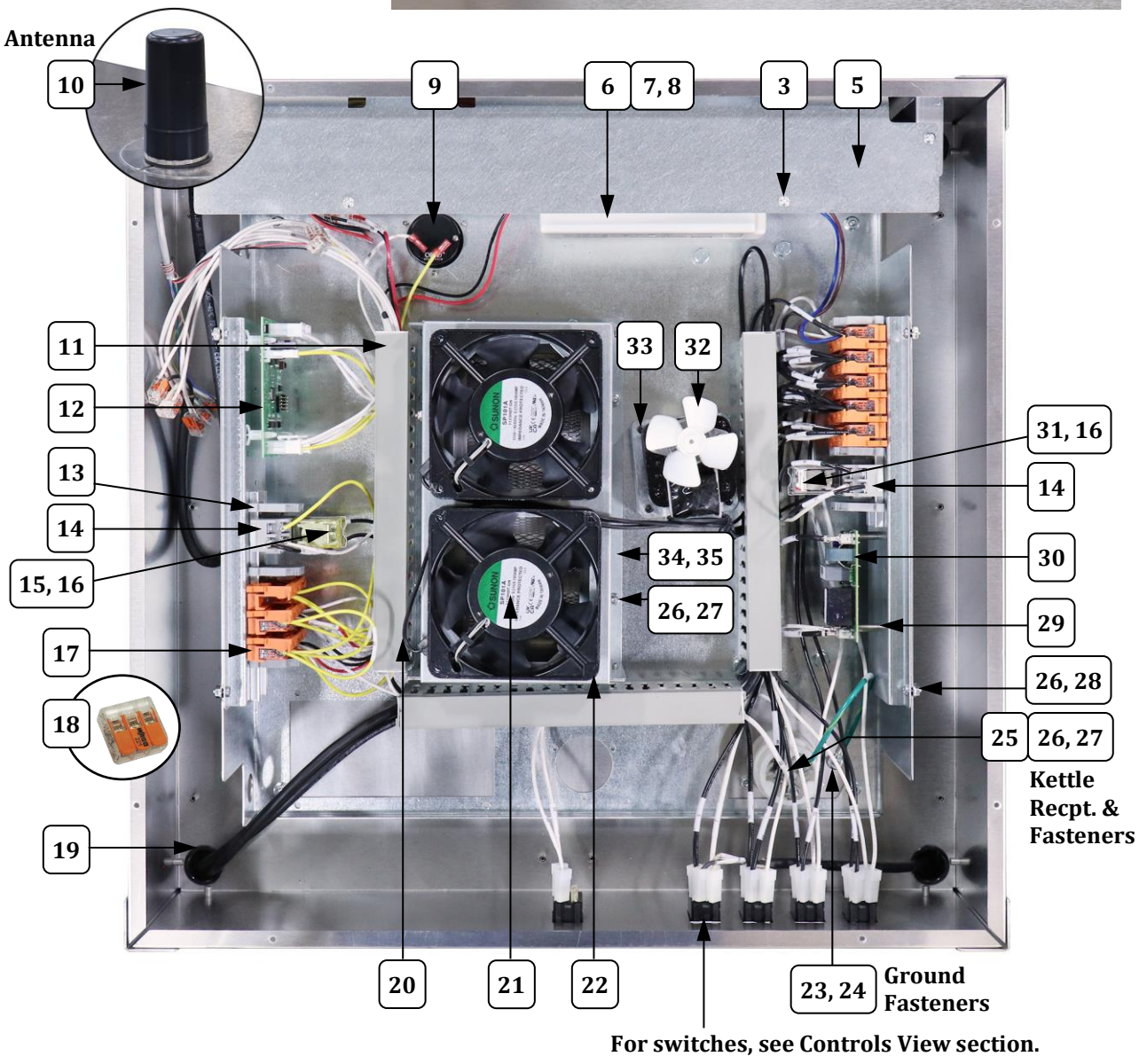
ReadyPop Dome Interior/Lighting - Parts List

Item	Part Description	Part Number 2786-00-000, 2786-00-010
1	POPCORN SIGN	111541NEON
2	LED STRIP COOL WHITE	55379
3	SCREW #8-32X3/8 PAN HD PH	74141
4	BUSHING, SNAP .875 IN	45396
5	SIGN RETAINER	114275
6	POWER SUPPLY 24VDC 60W	55586
7	6-32 X 1/2 PHIL PAN M/S (fastens power supply)	42237
8	6-32 GRIP NUT ZINC PLATED (fastens power supply)	47517
9	LED LIGHT 800 LUMENS	55590
10	5 POSITION WIRE CONNECTOR	55245
	3 POSITION WIRE CONNECTOR	55244
	2 POSITION WIRE CONNECTOR	55621
11	BUSHING, SNAP 1.125 IN	82221
12	EXHST BLOWER PLUG & CORD	47199
13	EXHAUST BLOWER 120V,60CY	48018
14	10-24 X 3/8 PAN HD PH T23 (fastens blower)	38111
15	8-32 X 3/8 PH PAN W/SEMS (fastens ground)	42227
16	8-32 HEX M/S NUT (fastens ground)	74149
17	RECPT KETTLE LEAD IN	47327
18	8-32 X 1/2 PHIL PN M/S SS	42226
19	#8-32 TOP LOCK NUT (install Lock Nut with triangle in UP position, always replace if removed).	67943
20	8-32 SERRATED FLANGE NUT	61151
21	6-32 X 3/8 PHIL PAN M/S (fastens PowerOff)	39000
22	KETTLE POWEROFF CNTRL PCB	55402
23	END STOP	118023
24	RELAY SOCKET 2 POLE	89085
25	RELAY, DPDT 120VAC	55036
26	SPRING, HOLD DOWN	89091
27	RELAY, 24VDC (DPDT)	118112
28	KETTLE DRIVE MOTOR, 120V	47038
29	10-24 X 1 HEX MACH SCREW (fastens Motor)	49322
30	FILTER BOX	69851
31	FILTER PLATE	69721

Cashless Enabled - Dome Interior/Lighting - Parts Breakdown



For Cashless Module, see Cabinet Front View section for information.



Front Counter unit shown for general parts reference only (see unit wire diagram for model specific wiring).

Cashless Enabled – Dome Interior/Lighting – Parts List

Item	Part Description	Part Number 2786-00-070 2786-00-080
1	POPCORN SIGN	111541NEON
2	LED STRIP COOL WHITE	55379
3	SCREW #8-32X3/8 PAN HD PH	74141
4	BUSHING, SNAP .875 IN	45396
5	SIGN RETAINER	114275
6	POWER SUPPLY 24VDC 60W	55586
7	6-32 X 1/2 PHIL PAN M/S (fastens power supply)	42237
8	6-32 GRIP NUT ZINC PLATED (fastens power supply)	47517
9	LED LIGHT 800 LUMENS	55590
10	NAYAX, HIGH GAIN ANTENNA	118137
11	WIRE DUCT WITH COVER (6 ft., cut to fit)	119225
12	BOARD, CONTROL (PIC32MX)	118122-108
13	END STOP	118023
14	RELAY SOCKET 2 POLE	89085
15	RELAY, 24VDC (DPDT)	118112
16	SPRING, HOLD DOWN	89091
17	CARRIER, WAGO LEVER NUTS	119226
18	5 POSITION WIRE CONNECTOR	55245
	3 POSITION WIRE CONNECTOR	55244
	2 POSITION WIRE CONNECTOR	55621
19	BUSHING, SNAP 1.125 IN	82221

Item	Part Description	Part Number 2786-00-070 2786-00-080
20	EXHST BLOWER PLUG & CORD	47199
21	EXHAUST BLOWER 120V,60CY	48018
22	10-24 X 3/8 PAN HD PH T23 (fastens blower)	38111
23	8-32 X 3/8 PH PAN W/SEMS (fastens ground)	42227
24	8-32 HEX M/S NUT (fastens ground)	74149
25	RECPT KETTLE LEAD IN	47327
26	8-32 X 1/2 PHIL PN M/S SS	42226
27	#8-32 TOP LOCK NUT (install Lock Nut with triangle in UP position, always replace if removed).	67943
28	8-32 SERRATED FLANGE NUT	61151
29	6-32 X 3/8 PHIL PAN M/S (fastens PowerOff)	39000
30	KETTLE POWEROFF CNTRL PCB	55402
31	RELAY, DPDT 120VAC	55036
32	KETTLE DRIVE MOTOR, 120V	47038
33	10-24 X 1 HEX MACH SCREW (fastens Motor)	49322
34	FILTER BOX	69851
35	FILTER PLATE	69721

Safety Labels and Accessories

Unit Labels



(PN 41019)



(PN 115180)



(PN 49393)



(PN 55436)



Power Cord Label (PN 68720)

Accessories



Aluminum Scoop (PN 2071)

20 cc Flavacol Measure (PN 47680)



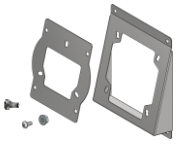
6 oz. Oil Measure (PN 49049)



16 oz. Corn Measure (PN 68050)



Tray Insert (PN 114367)

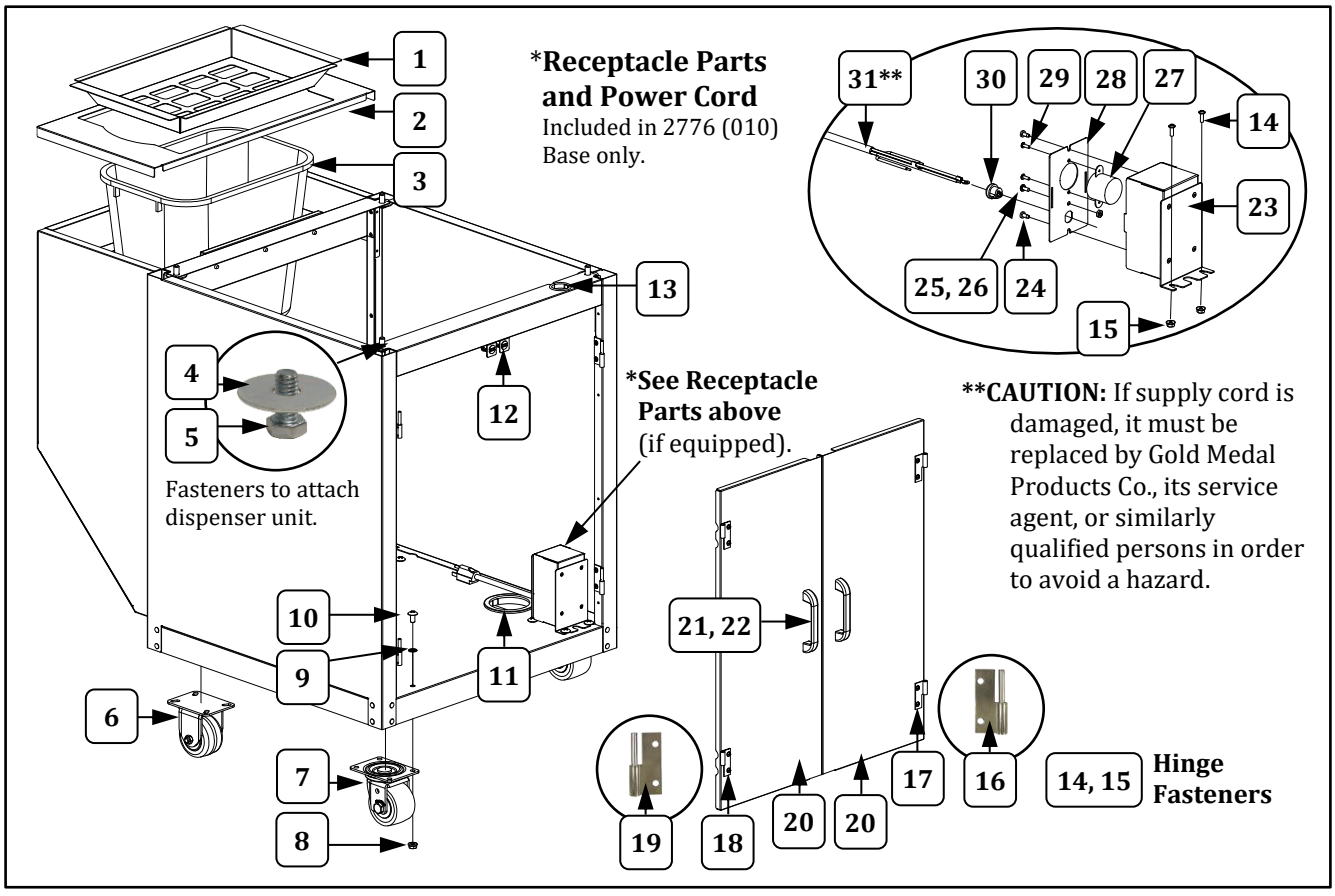


Cashless Enabled Kit, Cashless Enabled unit only (PN 121653); (Nayax Module not incl.)

Base Parts

Model 2776-00-010: Base option (sold separately) for ReadyPop Unit, see parts below.

Model 2776-00-014: Base included with ReadyPop Cashless Enabled Unit—**same parts as 2776-00-010 except base does NOT have a receptacle assembly**, see parts below.

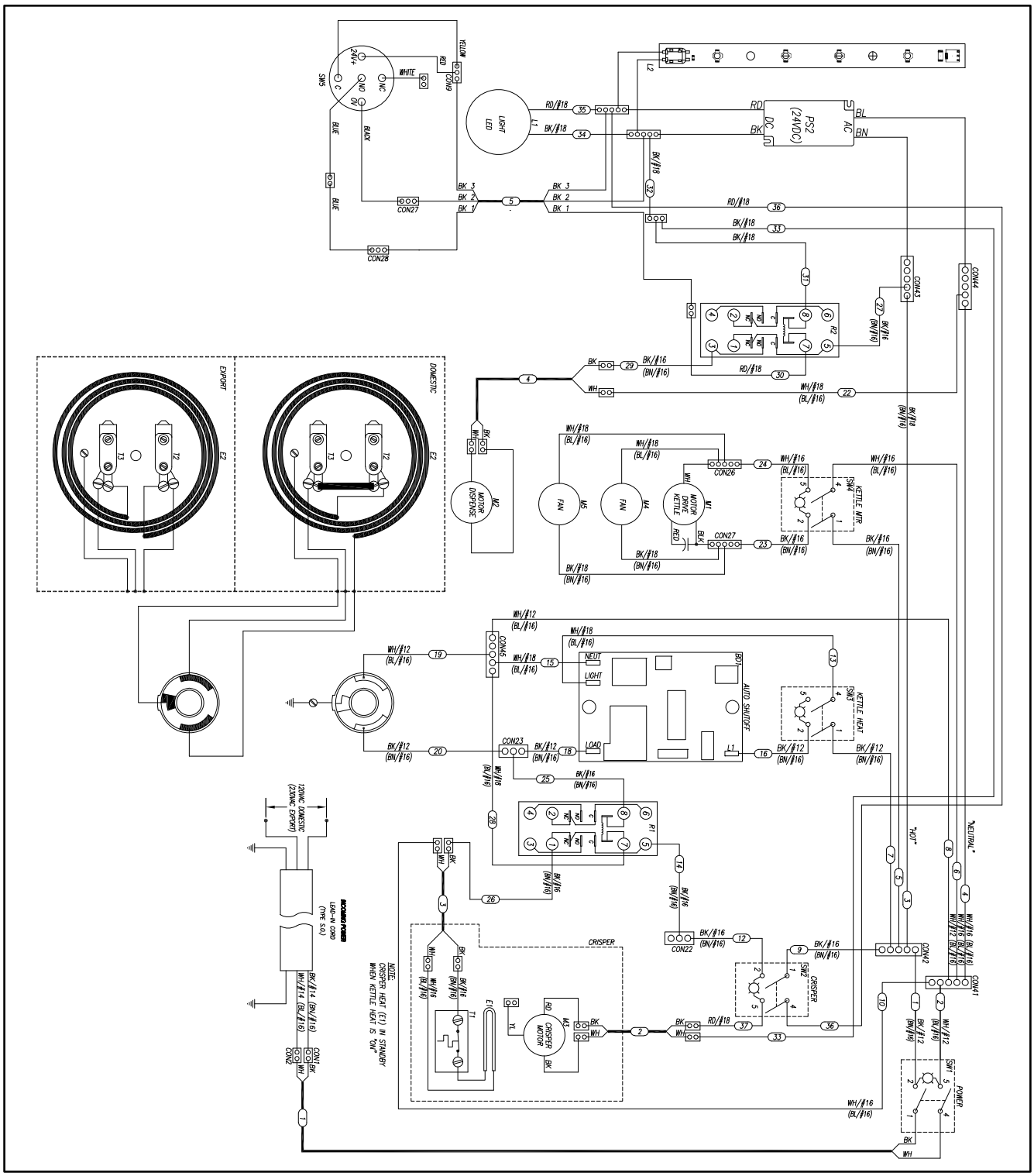


Item	Part Description	Part Number 2776-00-010
1	INSERT	114786
2	RECEPTACLE COVER	114783
3	WASTE BASKET 28QT	114808
4	FENDER WASHER	89780
5	HEX BOLT 3/8-16 X 3/4	20051
6	3 IN RIGID CASTER	69962
7	3 IN HD CASTER W/BRAKE	115543
8	5/16-18 SERRATED LOCK NUT	49317
9	WASHER 5/16 INT TOOTH	74137
10	5/16-18 X 5/8 PH TR M/S	46638
11	BUSHING, SNAP 3.500 IN	67802
12	MAGNETIC CATCH	16141
13	1.5IN SPLIT SNAP GROMMET	114434
14	8-32 X 1/2 PHIL PN M/S SS	42226
15	8-32 SERRATED FLANGE NUT	61151
16	HINGE TYPE A, SHORT MALE	121226A

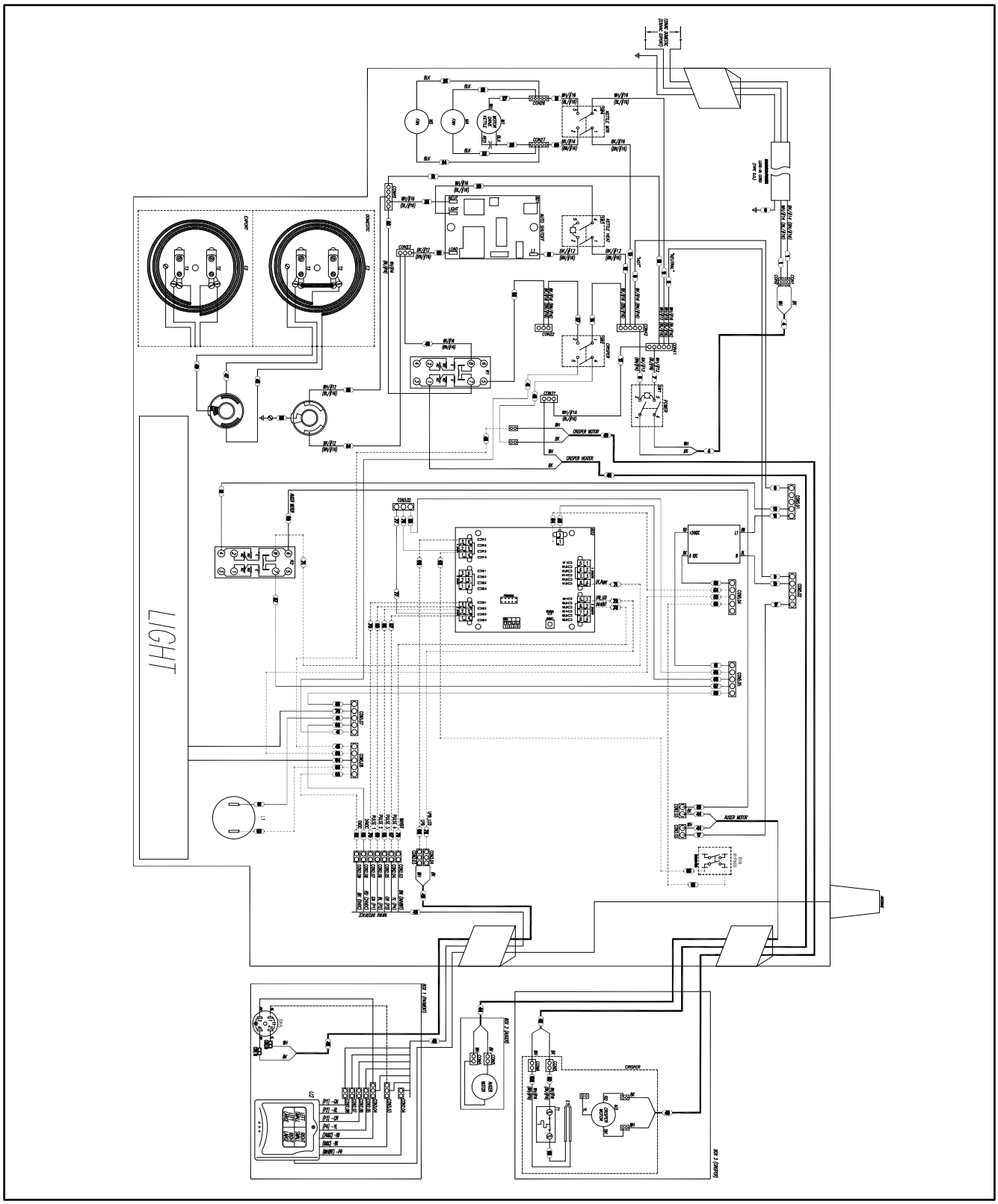
Item	Part Description	Part Number 2776-00-010
17	HINGE TYPE B, SHORT FEM	121227B
18	HINGE TYPE A, SHORT FEM	121227A
19	HINGE TYPE B, SHORT MALE	121226B
20	DOOR	114787
21	DRAWER HANDLE	87420
22	10-24 X 1/2 PH TRUSS M/S	42826
23*	RECEPTACLE BOX ASSEMBLY (incls recpt. box and bracket)	114622
24*	SCREW #8-32X3/8 PAN HD PH	74141
25*	8-32 X 3/8 PH PAN W/SEMS	42227
26*	8-32 HEX M/S NUT	74149
27*	5-15R RECEPTACLE OUTLET	45061
28*	RECEPTACLE PLATE	114481-00
29*	8-32 X 3/8 PAN HD PH M/S	12389
30*	STRAIN RELIEF SR-6P3-4	76026
31**	POWER SUPPLY CORD 15 AMP	22038

Wiring Diagram

Model No. 2786-00-000 (010, 050, 060)



Cashless Enabled Model No. 2786-00-070 and 2786-00-080



Quick REFERENCE

Nayax
Cashless Payment System

Reference for using a Nayax module (purchased separately)
with a Gold Medal Cashless Enabled Unit.





GOLD MEDAL®

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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(Manual) Part No. 110318

Disclaimer:

Nayax Cashless Payment Systems are manufactured and managed by a third-party vendor. **GOLD MEDAL'S GENERAL 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.**

General images and procedures shown in this guide are for reference purposes only to help you navigate your Nayax account when using a Gold Medal Cashless Enabled unit.

All screen views/images and information are subject to change by Nayax and may not be reflected here. Contact your Nayax account representative for the latest information on your account, or for module Tech Support needs.

Table of Contents

Disclaimer: **2**

Module Settings—Screen Selection Setup **3**

Program your Settings 3

Reimbursement Statement (Understanding Your Statement) **5**

Refund a Transaction **7**

Compare Two Cashless Modules (Clone Settings) **9**

Troubleshooting - FAQ **11**

Module not working. 11

Module does not accept payment. 11

Cannot see Operators or Machines. 11

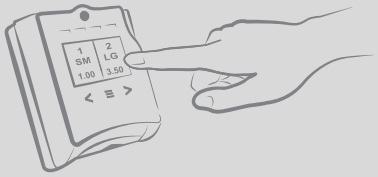
Module not working after a setting change in Pulse/ccTalk. 12

I do not receive a Reimbursement Statement from Nayax. 12

Purchaser wants a refund. 12

I still do not know if there is a machine issue or a Nayax setting issue. 12

Troubleshooting Using Control Board LEDs 13



Module Settings—Screen Selection Setup

This section shows you how to customize the preprogrammed default settings of the Nayax module. After review, if you have any setting issues, reference the Troubleshooting section of this guide, or contact Nayax Support.



In this section, you will set up:

- Number of Selections (1-4)
- Welcome Message
- Identifier (selection type)
- Pulse Title (description)
- Selection Price
- Vending Time (in sec.)

Program your Settings (General images shown for reference purposes only).

CHECK– Before setting up a new module:

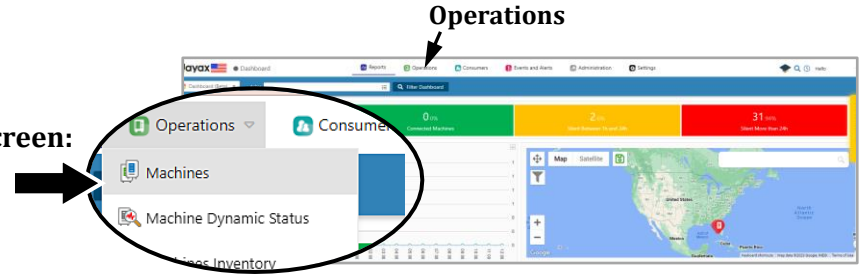
If your device screen does not look like this, contact Nayax to install the default North American Gold Medal Template.



Default Template View
(4 Selection Buttons; no Price)

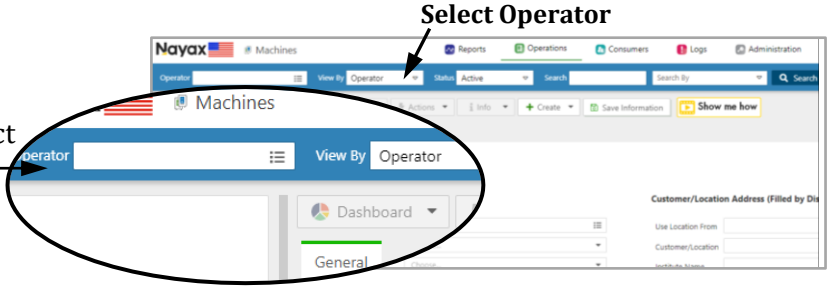
To Program:

1. Go to your Nayax account.
2. **Navigate to your Operators screen:**
   - **2.1.** Under Operations, select **Machines**.



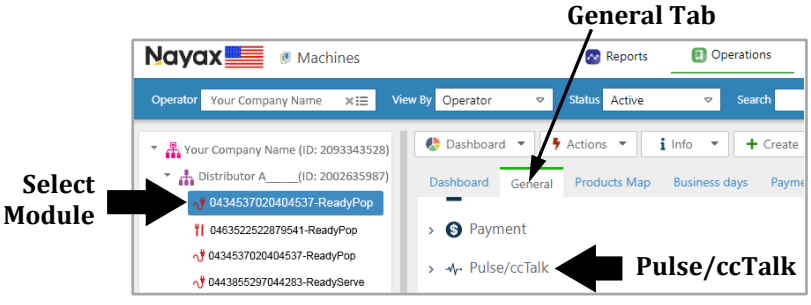
- **2.2.** In View by, select **Operator**.
- **2.3.** In Operator dropdown, select **"your company name"**.

  Then press **ENTER** to populate your module.



3. **Select a module** to configure.
4. Under **General** tab, scroll to select **Pulse/ccTalk.**

   Important: *If Pulse/ccTalk option is missing, contact Nayax for default template installation.*



Pulse/ccTalk

5. Pulse/ccTalk has the settings necessary to get you started.

Important: Only change entry fields as indicated below. **If module does not respond correctly,** recheck all steps.

5.1 **Determine number of Selection Buttons needed (1–4).**

*For **Single** Dispense Button Unit only*



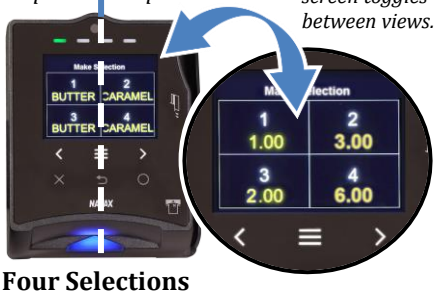
One Selection

*For **LH** Dispense* | *For **RH** Dispense*



Two Selection

*For **LH** Dispense* | *For **RH** Dispense*



The 4 button screen toggles between views.

Four Selections

Use 2 & 4 Selections for units with dual dispense or use to provide dispense options on single dispense button unit (i.e., large/small).

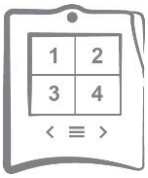
Example: 4 Button Selection shown

*For **1 button**, only enter 1 value in each field; for **2 buttons**, enter 2 values, etc.*

Button Number

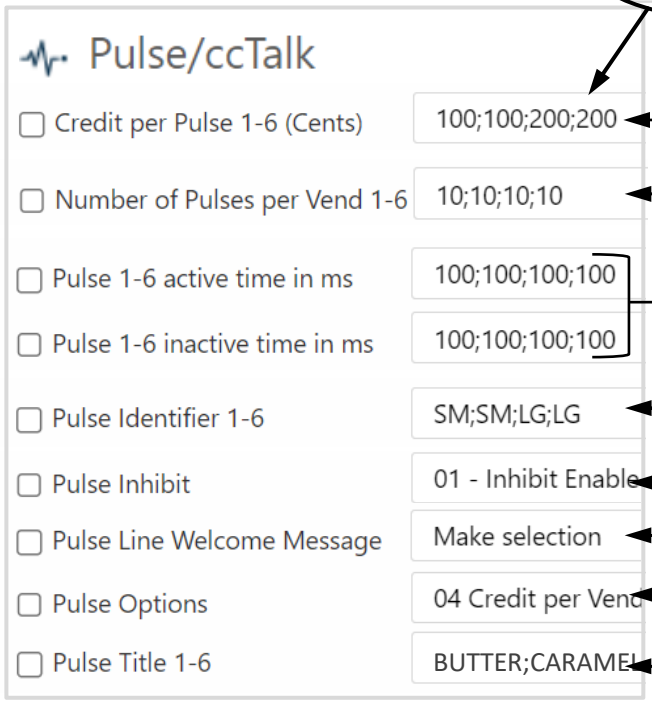
1 2 3 4

100;100;200;200



Button Order

*Separate entries with a **semicolon** ";" only (no spaces).*



5.2 **Selection price in cents** *(i.e., for $4.50 use 450)*
*Enter a value for **each** button, separate with ";"*

5.3 **Dispense time in seconds** *(i.e., 1 pulse = 1 sec.)*
minimum setting is 5 sec. (default is 10 sec.)
*Enter a value for **each** button, separate with ";"*

5.4 ***Always enter 100 for each button needed,***
separate each with a ";". DO NOT change this value.

5.5 **Selection type** *(i.e., abbrev for small/large, bag/box, etc.) maximum of 3 characters per entry.*
*Enter a value for **each** button, separate with ";"*

DO NOT change.

5.6 **Welcome message** *(a short prompt or message).*

DO NOT change.

5.7 **Selection description** *(i.e., BUTTER/ CARAMEL)*
maximum of 7 characters per entry.
*Enter a value for **each** button, separate with ";"*

6. Click **Save** for settings to take effect.





Reimbursement Statement (Understanding Your Statement)

The income reimbursement process for your cashless system is easy. **All income, fees, and statements are between the customer and Nayax only**—you received email instructions on setting up your banking after onboarding was completed.

Important: Customer must set up and maintain their module parameters (price, dispense timing, and screen selections)—reference Screen Selection Setup section for instructions.

Once your modules are transferred to you (onboarded), the following cost of ownership fees start to incur:

- One time activation fee *(* $20 per module).*
- Monthly service fee *(* $7.95 per module).*
- Banking fee *(* 5.95% per transaction).*

** **Note:** Fee examples, process, and images shown are for reference only (subject to change by Nayax).*

Contact your Nayax Account Representative for the most updated information.

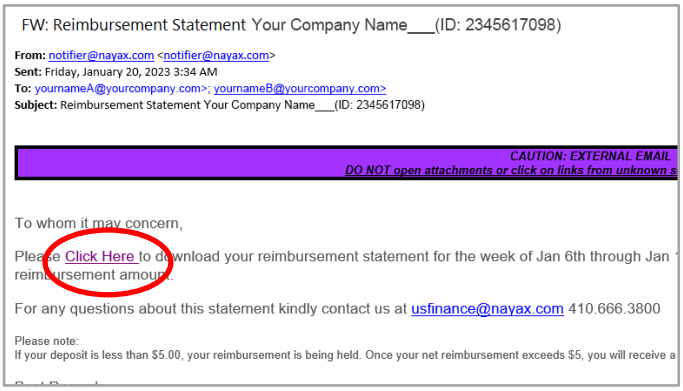
Accessing your Statement

Each Friday you will receive an email from Nayax with a link to your Reimbursement Statement—email contacts were designated during account setup (reference Banking Information Setup section of this guide).

1. Click on the email link to view your statement.

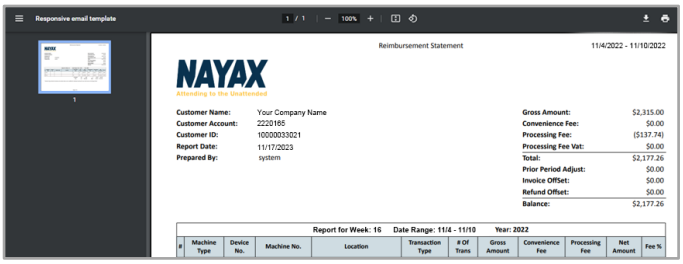
Do not delete this email:

- It is the only link to your statement for the period shown.
- **If you do not get a Reimbursement Statement email** starting two weeks after account setup, check your spam or deleted items folder, or contact your Nayax Account Representative for assistance.



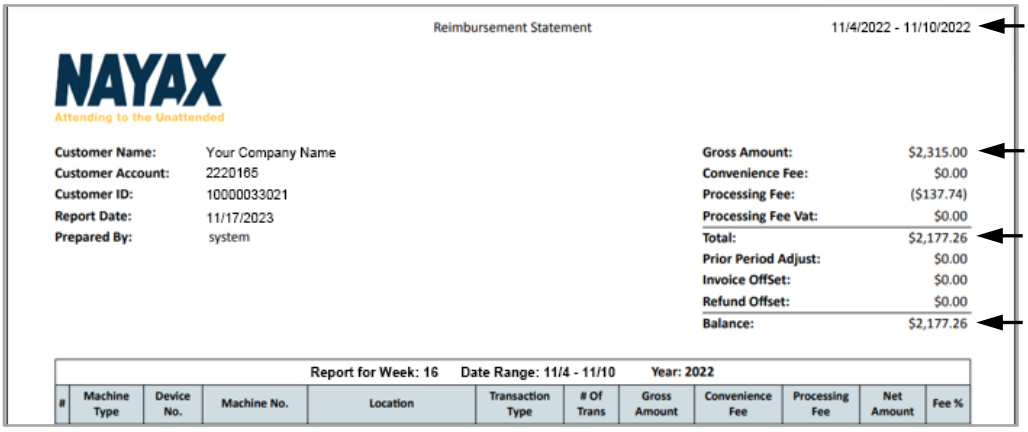
2. Save a copy of this statement.

The only access to this period statement is via the email link.

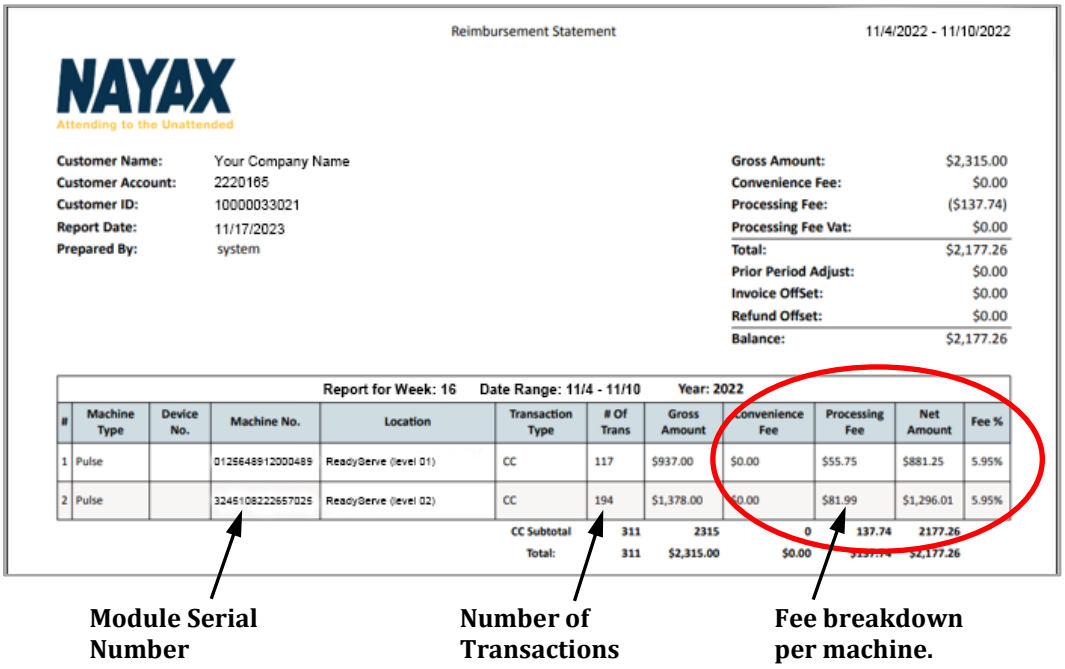


Reimbursement Statement

3. **Statement Period** is always for the week prior to the week your statement is received.
4. **Cost of ownership fees** (processing, monthly, and unit activation fees) are automatically deducted from any income in the statement period.
   - ***If income is less than fees accumulated,*** *fees are carried to next statement period.*
   - ***If unit activation is delayed*** *for an extended time after module transfer, contact your Nayax Account Representative to see if a service fee waiver is possible for the time prior to activation.*



5. The statement is itemized for each machine's usage and fees accumulated for the period shown.



6. **Remember to save a copy of your statement.**
   (Contact your Nayax Account Representative for questions about your statement.)



Refund a Transaction

Refunding a transaction is straightforward. Place your company's contact information on the machine (i.e., phone number, email) and list of the purchaser's information required to process a refund.

Transaction Information Needed:

- Purchaser's name, phone number, and email.
- Unit location description (i.e., stadium tier level; terminal, etc.)
- Date and approx. time of transaction.
- **First** 4 digits and **last** 4 digits of credit card number only.
- Reason for refund request.

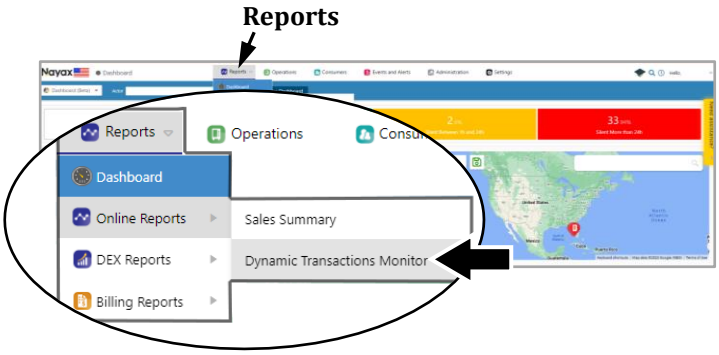
Processing a Refund

General images shown for reference purposes only.

1. Go to your Nayax account.

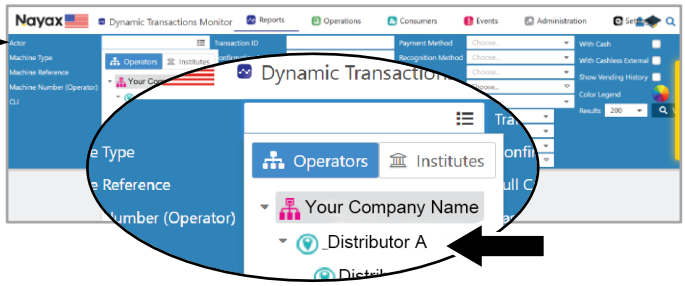
2. **Navigate to Reports menu.**

Under Reports, select **Online Reports/ Dynamic Transactions Monitor**



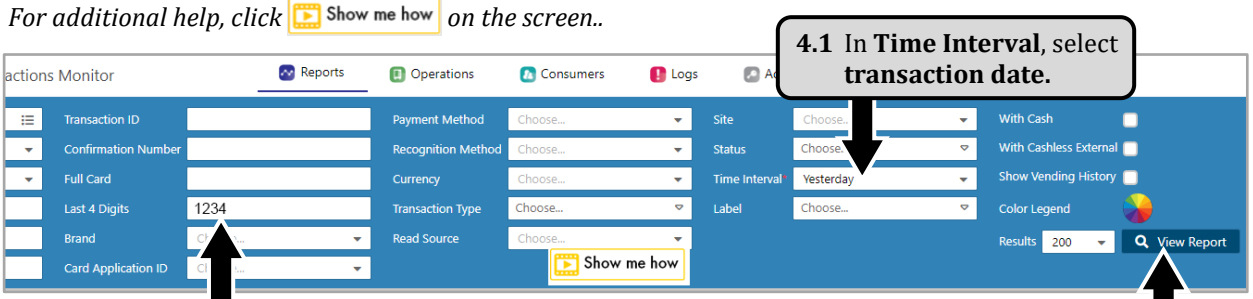
3. Select appropriate **Actor** (Distributor) from dropdown.

Then, press **ENTER**.



4. Search for transaction needed. *Data used can vary, a good search example shown below.*

For additional help, click Show me how *on the screen..*



4.1 In **Time Interval**, select **transaction date.**

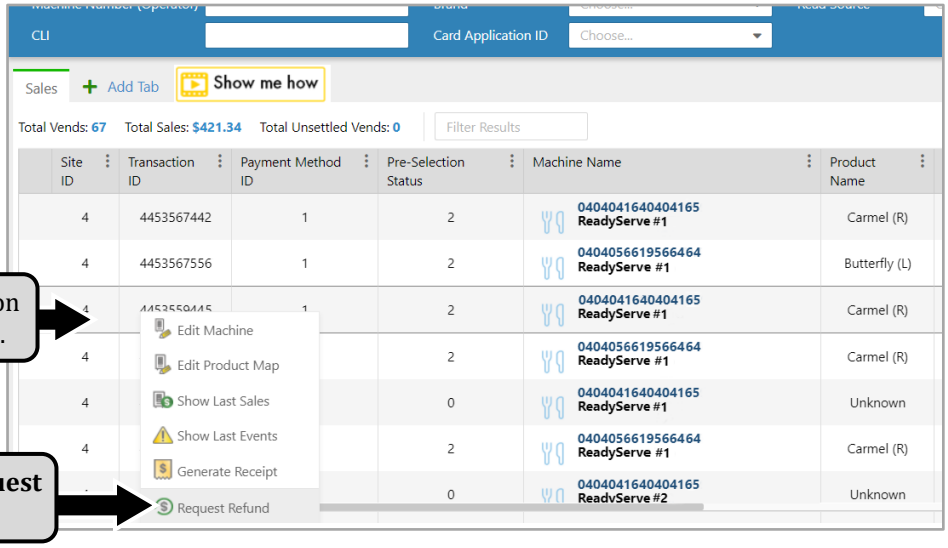
4.2 Narrow the search, use **Last 4 Digits** of card.

4.3 Click **View Report.**

Refund a Transaction

5. Select the transaction and request a refund.

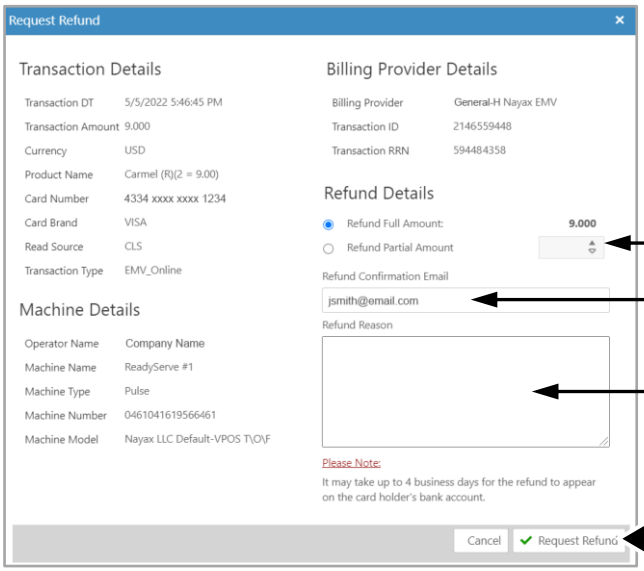
(Filter results as needed.)



5.1 Right click on transaction.

5.2 Select **Request Refund**.

6. On pop-up, fill in **Refund Details**.



Refund Amount

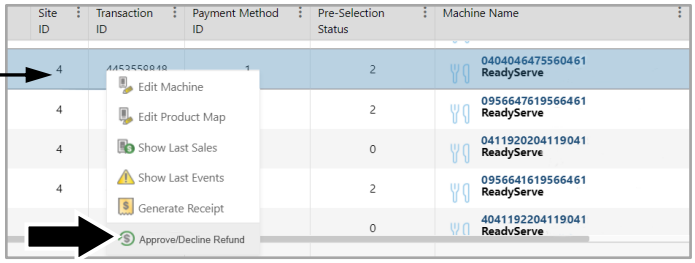
Purchaser's email *(for refund confirmation)*

Provide reason for refund request.

7. Click **Request Refund.**

8. **Confirm Request.**

9. Right click transaction *(transaction is colored to indicate **waiting for approval**).*

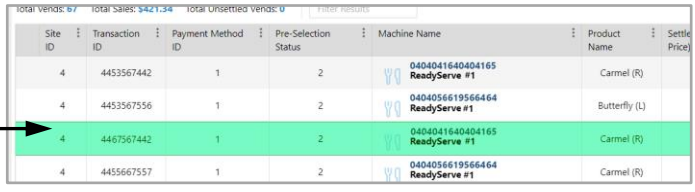


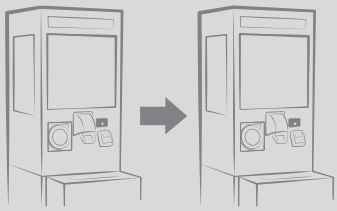
9.1. Right click, select **Approve/Decline Refund**

9.2. On pop-up, click **approve (or decline) refund.**

9.3. **Confirm approval**, then process completes.

9.4. Transaction turns green to indicate refunded.





Compare Two Cashless Modules (Clone Settings)

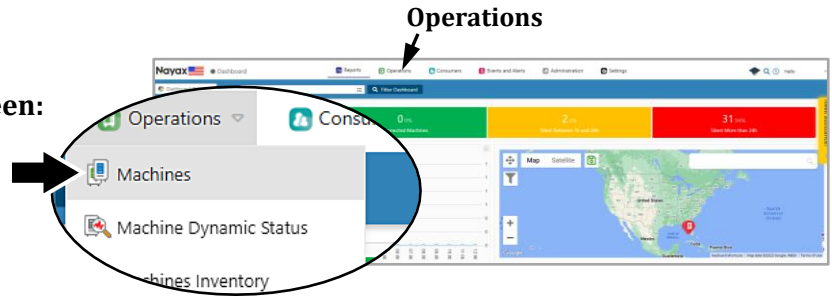
Nayax machine settings can be compared and copied from one unit to another. Compare a module to a "working or master" unit for troubleshooting, or clone settings to a new module. General images shown for reference purposes only.

Compare Modules

1. Go to your Nayax account.

2. **Navigate to your Operators screen:**

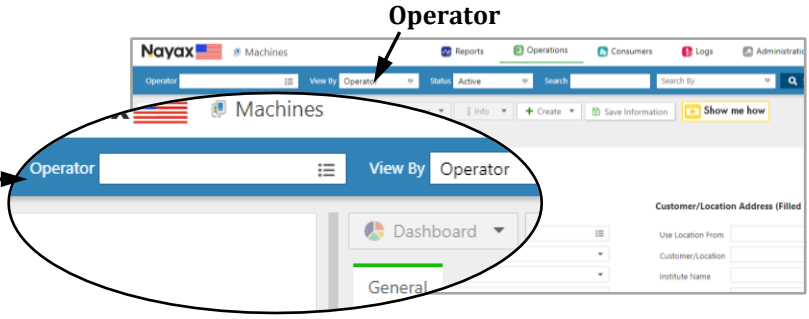
2.1. Under Operations, select **Machines.**



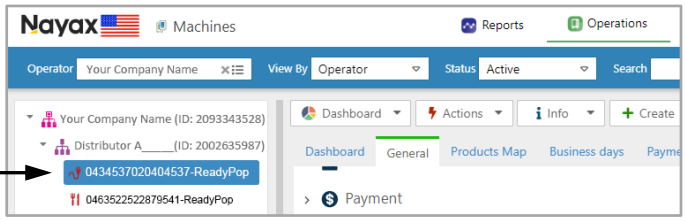
2.2. In View by, select **Operator.**

2.3. In Operator dropdown, select **"your company name".**

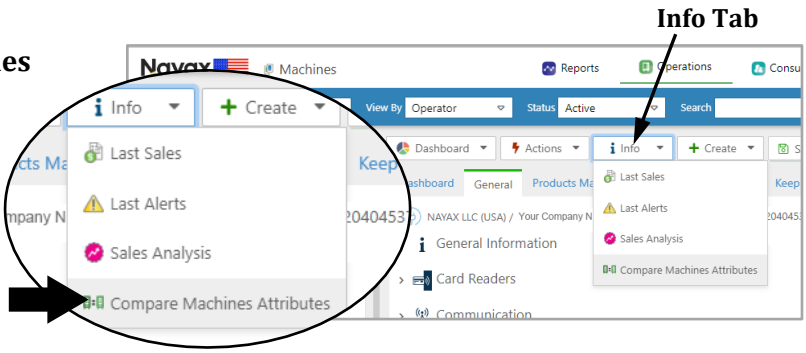
Then press ENTER to populate your devices.



3. Select the **"working"** module to copy.



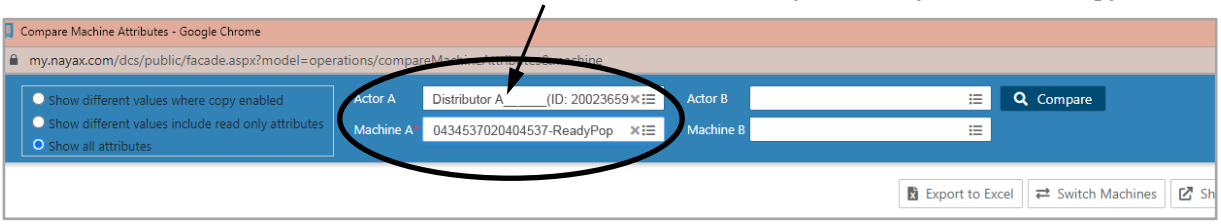
4. Under Info, select **Compare Machines Attributes.**



Compare Machine Attributes

5. **Actor A** (Distributor) and **Machine A** (Module) shows the unit you want to copy. *(If not auto populated or to change the selection, use the dropdown(s) to search for a module).*

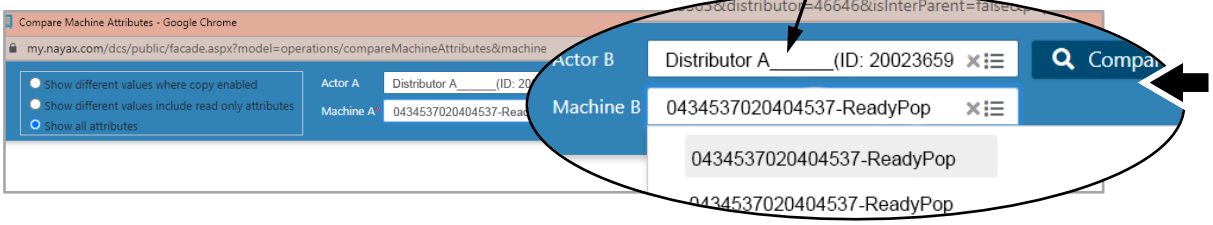
"Actor A" - Distributor/Machine you want to copy.



6. For a unit to compare, use the dropdowns to search for **Actor B** (Distributor) and **Machine B** (Module).

7. Click **Compare.**

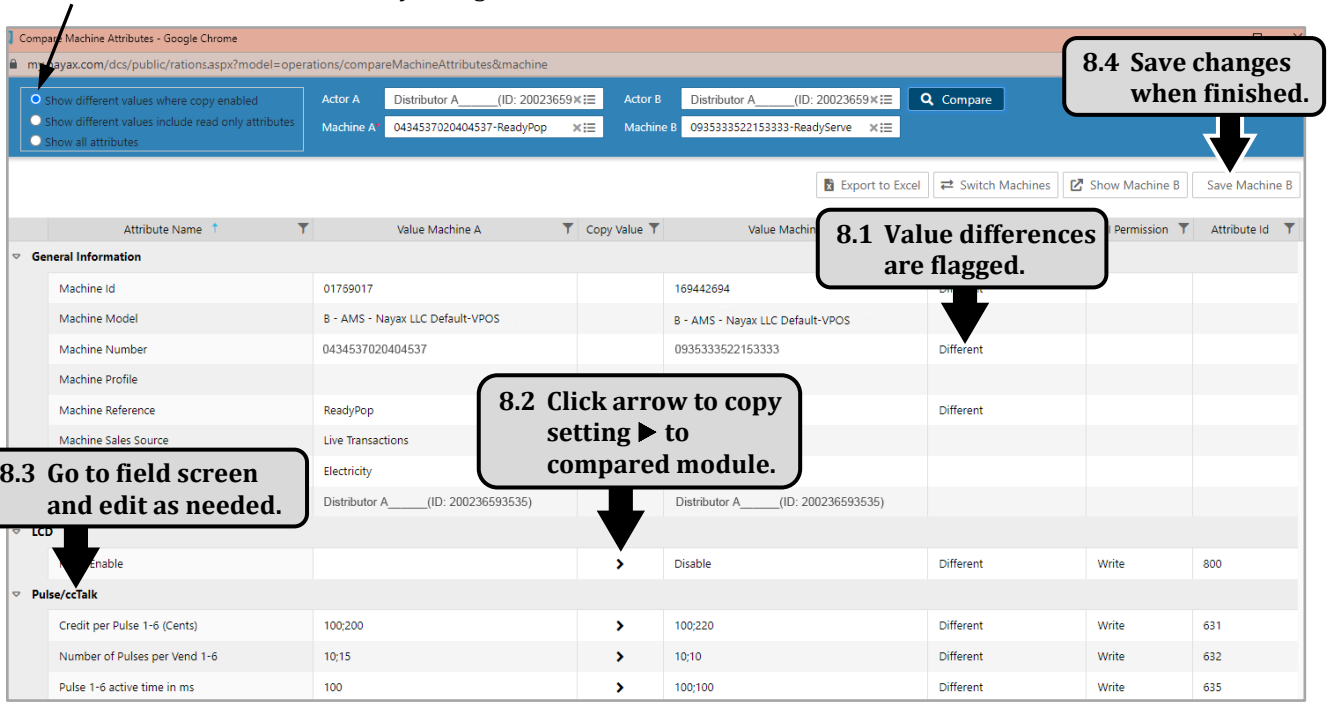
"Actor B" - Machine you want to compare.



8. Select desired search type *(view all the machine settings or only **show differences** as seen in example below).*

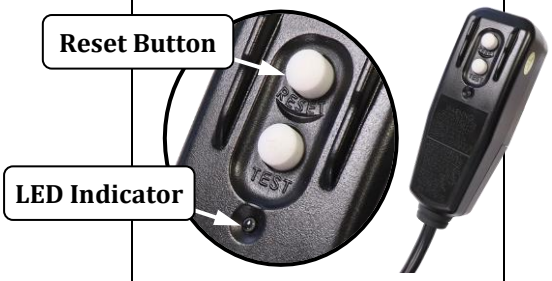
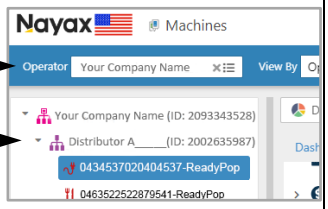
- **8.1.** Review differences in machines, see image below.
- **8.2.** Copy desired settings from **Machine A** to **Machine B** (see below), or
- **8.3.** return to the screen indicated to make edits (i.e., to change a price, go to Pulse/ccTalk and edit the price setting (reference the Screen Selection Setup section of this guide).
- **8.4.** Save any changes made to Machine B.

Select Search.



Troubleshooting - FAQ

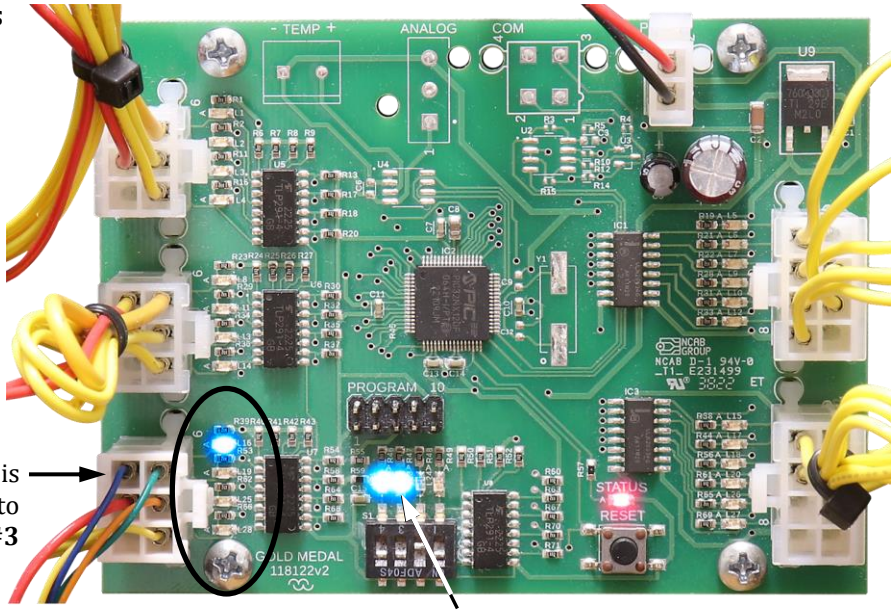
Generally, Nayax module issues are related to a setting. If the instructions below do not solve your issue, contact Nayax Support for assistance.

Issue	Possible Cause	Solution
Module not working.	A. No power to the unit 	A. Make sure the Main Power Switch is ON. If the Cashless Enabled unit is equipped with a GFCI plug: a) When plugged into a proper wall outlet for the machine (reference unit Instruction Manual, Electrical requirements section)—make sure the plug LED indicator is ON, see image. b) If the LED indicator is not ON, reset the GFCI. If it trips again, contact qualified service personnel to inspect the machine and the power provided to unit. Reference Instruction Manual for unit for additional troubleshooting issues for the unit.
	B. No cell service	B. Make sure unit is in a position/location for the module antenna (on top of dome) to receive a cell signal.
	C. Poor cell service	C. If previous step does not fix the issue, relocate the machine to an area with better cell service. For additional assistance, contact Nayax Support.
	D. Unit shows "Busy…Wait…"	D. Make sure Bypass switch is OFF (reference Instruction Manual for unit for Bypass switch location and description).
Module does not accept payment.	A. Module reset needed.	A. Restart the unit (reference Instruction Manual for unit). If device still does not accept payment, contact Nayax Tech Support.
Cannot see Operators or Machines.	A. Did not press ENTER after selecting from menu.	Make selection from menu. Press **ENTER** to populate. 

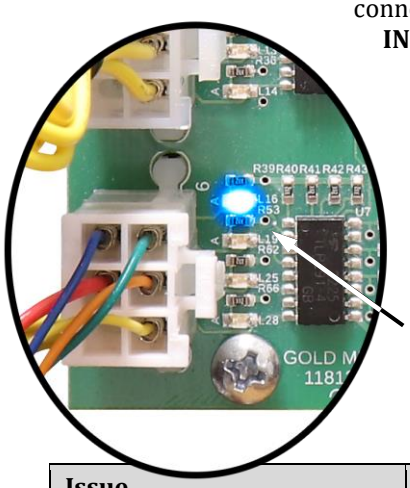
Issue	Possible Cause	Solution
Module not working after a setting change in Pulse/ccTalk.	A. Setting change not updated	A. Click Save after a setting change to update the module (refer to Module Settings section of this guide for steps to update settings). Restart the machine to update the device after a setting change is saved.
	B. Wrong character used to separate entry values.	B. Only use a semicolon ";" to separate entries. **Recheck your entries** (reference the Module Settings section of this guide to review each Pulse/ccTalk entry requirment). **Typical errors to look for:** • A comma or space used to separate values. • A period was used to indicate price—only show price in cents (i.e., for $4.50 use 450). • An entry value is missing. Recheck each applicable field—make sure the number of values entered matches the number of selection buttons. **For additional help,** compare the module settings with another "working unit" to help find the issue (reference Compare Two Cashless Modules section of this guide for instructions).
I do not receive a Reimbursement Statement from Nayax.	A. Email address	A. Email contacts for your company were designated during Onboarding and Banking Setup (see Nayax Customer Onboarding and Banking Information Setup sections of this guide). **To add or change email contacts after the account is established,** contact your Nayax account representative.
Purchaser wants a refund.		A. Reference Refund a Transaction section of this guide for instructions.
I still do not know if there is a machine issue or a Nayax setting issue.		A. See next page for additional information, Troubleshooting Using Control Board LEDs section.

Troubleshooting Using Control Board LEDs

On the control board, use the LEDs for Input #3 to help determine if there is a Nayax setting issue or a machine issue. The control board should be accessed by qualified service personnel only.



NAYAX is connected to **INPUT #3**



INPUT #3 has (4) LEDs *(only 1 LED will turn on)*

Note: Other LED indicators may vary on your unit *(not referenced for this test).*

To test the system:

Activate the Nayax and look at the LEDs for **Input #3** on the board *(only **one** of the four LEDs will blink).*

Find the issue below that best fits your scenario.

Issue	Possible Cause	Solution
Input LED blinks rapidly ON/OFF at 100ms each (approx. 4x per sec.)  *There must be a min. of 5 blinks for the unit to recognize a transaction.*	A. Machine issue	A. Reference the Troubleshooting section of the unit's Instruction Manual for a possible machine solution or contact GM Tech Support for assistance with the unit.
Input LED blinks too fast (faster than 4x per sec.)  **Or blinks too slow** (slower than 4x per sec.) 	B. Nayax setting issue	B. This scenario most often caused by a setting issue. Refer to Module Settings section of this guide and look for a settings issue in Pulse/ccTalk Step 5. Restart the machine to update a module after a setting change is saved. For additional assistance, contact Nayax Support.

WARRANTY

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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.

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