# Instruction Manual

# Citation 16 oz. Popper

Model No. 2001 Series




**Model 2001-00-100**




**Model 2001-00-101**

GOLD MEDAL®

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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Part No. 67861

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# 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.

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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.

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.

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**⚠ 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.

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**⚠ 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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**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 Citation is a 16 oz. popcorn popper with a forced air popcorn crisping system; additional features shown below (also reference Electrical Requirements section).

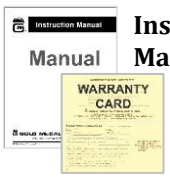
**2001-00-000:** White molded, LED illuminated dome, 120v unit, 15 amp power cord

**2001-00-010:** Stainless steel dome with LED backlit sign, 120v unit, 15 amp power cord

**2001-08-000:** White molded, LED illuminated dome, 120v unit, 20 amp power cord

**2001-08-010:** Stainless steel dome with LED backlit sign, 120v unit, 20 amp power cord

## Items Included with this Unit




**Instruction Manual**

**Warranty Registration**



**Aluminum Scoop** (PN 2071)



**Measure 20 cc** (PN 47680)



**6 oz Measure** (PN 49049)



**16 oz. Corn Measure** (PN 68050)

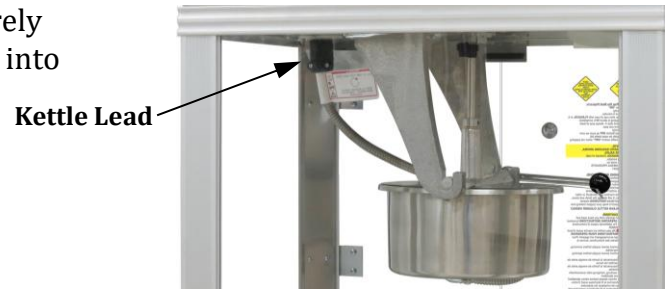
Images shown are for general reference purposes only, actual part (style/quantity) is subject to change.

## Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place the unit on a sturdy, level base.
3. The Popper blower vents out the top of unit, allow adequate clearance for airflow.
4. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine.

5. Make sure kettle lead-in cord is securely plugged into unit, and twisted to lock into the kettle receptacle, see image.




6. **Countertop use** (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**

**Countertop mounting:** Remove unit feet; use silicone caulk to seal the 4 sides of the unit where the frame meets the countertop (use a 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.

7. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

## 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.



# OPERATING INSTRUCTIONS

## Controls and Their Functions

**LIGHTS SWITCH**

ON/OFF lighted rocker switch - supplies power to the popcorn sign and interior cabinet light. The green switch light ON indicates there is power to the lights.

**KETTLE HEAT SWITCH**

ON/OFF lighted rocker switch - supplies power to the heating elements in the popping kettle. The green switch light ON indicates there is power to the kettle heating element.

**KETTLE MOTOR SWITCH**

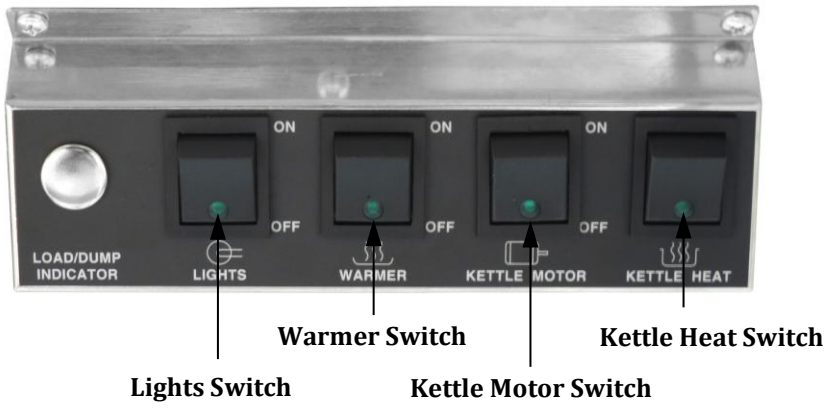
ON/OFF lighted rocker switch - supplies power to the kettle agitator motor and exhaust blower. The Kettle Motor Switch MUST be ON at all times when there is popcorn (popped or un-popped) in the kettle. The green switch light ON indicates there is power to the agitator motor and exhaust blower.

**WARMER SWITCH**

ON/OFF lighted rocker switch - supplies power to the heat element and fan for the corn deck freshener. The green switch light ON indicates power the freshener element and fan.

**CIRCUIT BREAKER**

The Circuit Breaker, located in cabinet interior on ceiling of popper, protects the unit from an overload condition. (Reference the Troubleshooting section of this manual).



# Popping Corn

This section describes instructions for popping Standard (salted popcorn)

## Amount of Popcorn and Oil

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.

**Ingredient amounts for popping Standard Popcorn:**

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

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

## Popping Standard (Salted) Popcorn

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 and load Mega-Pop® premeasured popcorn and oil pouch, or pour in popcorn and Flavacol, then add oil in premeasured amount. Close lid.
4. When corn has finished popping, gently dump the popcorn.
5. On final kettle of corn, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn. This procedure saves electricity, since kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.
6. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.

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

# 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. 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 the power switch OFF, and unplug unit.

8. Dump solution into a bucket, do not spill any in the interior of machine.
9. Rinse kettle interior with clean water and a clean cloth.
10. Dump any water remaining into a bucket (do not spill any in the interior of machine), then wipe the kettle interior clean with a clean dry cloth.

    For an extra dirty kettle, the process may be repeated; or, after turning kettle heat OFF, allow solution to sit in kettle overnight. The next morning, finish the cleaning steps.
11. 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. 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.

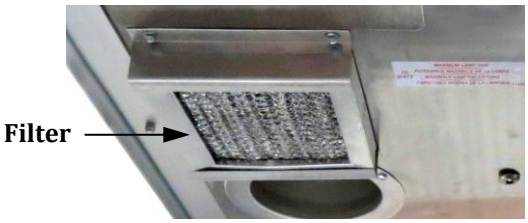
## Weekly Filter Cleaning Instructions

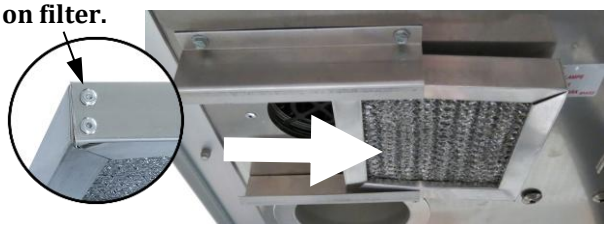
The popper is equipped with an efficient and durable filtration system. The filter should be cleaned every week to maintain maximum efficiency.

## 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 sliding it out of the retaining angles.
3. Clean filter in warm soapy water, then rinse thoroughly.

   Clean the rivet heads on the 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. Let filter dry—the filter may only be put back into the machine when it is completely dry (to prevent mold growth).




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

## 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.
4. After cleaning, reassemble blower cover and corn pan.

# Troubleshooting

| Issue | Possible Cause | Solution |
|---|---|---|
| **Power to the Unit** | A. 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 Mini Circuit Breaker(s) protects applicable unit features from an overload condition (have qualified service reference wire diagram for unit). 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, unit must be inspected/repaired by qualified service personnel before going any further. |
| **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. Have a qualified service person check the voltage to and from the Kettle Heat Switch; if switch is defective, replace it. |
| | C. Heating Element | C. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair. |
| **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**<br><br>If kettle agitator shaft is not rotating, **DO NOT** pop corn. | A. Mini Circuit Breaker(s) on popper tripped (if equipped) | A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/ repaired by qualified service personnel. |
| | B. Kettle Motor Switch | B. Make sure the Kettle Motor Switch is ON. If the switch is ON, and the shaft is not rotating, the switch or motor may be faulty, contact qualified service personnel for inspection/repair. |
| | C. Kettle Agitator Shaft/Stir Blade not rotating. **(Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)** | 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" (1 mm) (thickness of a dime).<br>To make shaft adjustments, reference the Agitator Set Collar Adjustment section. |

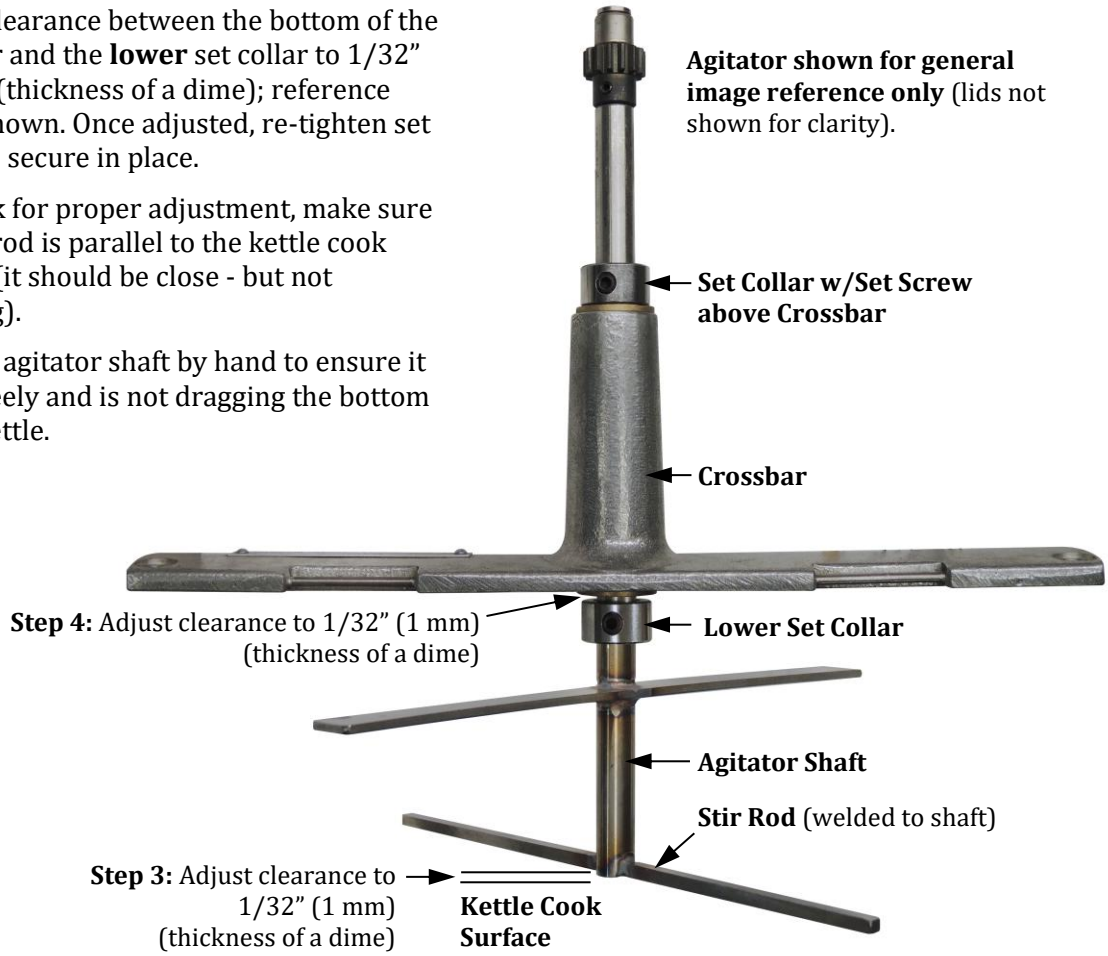
# Agitator Set Collar Adjustment

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

## 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).

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.



**—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.

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

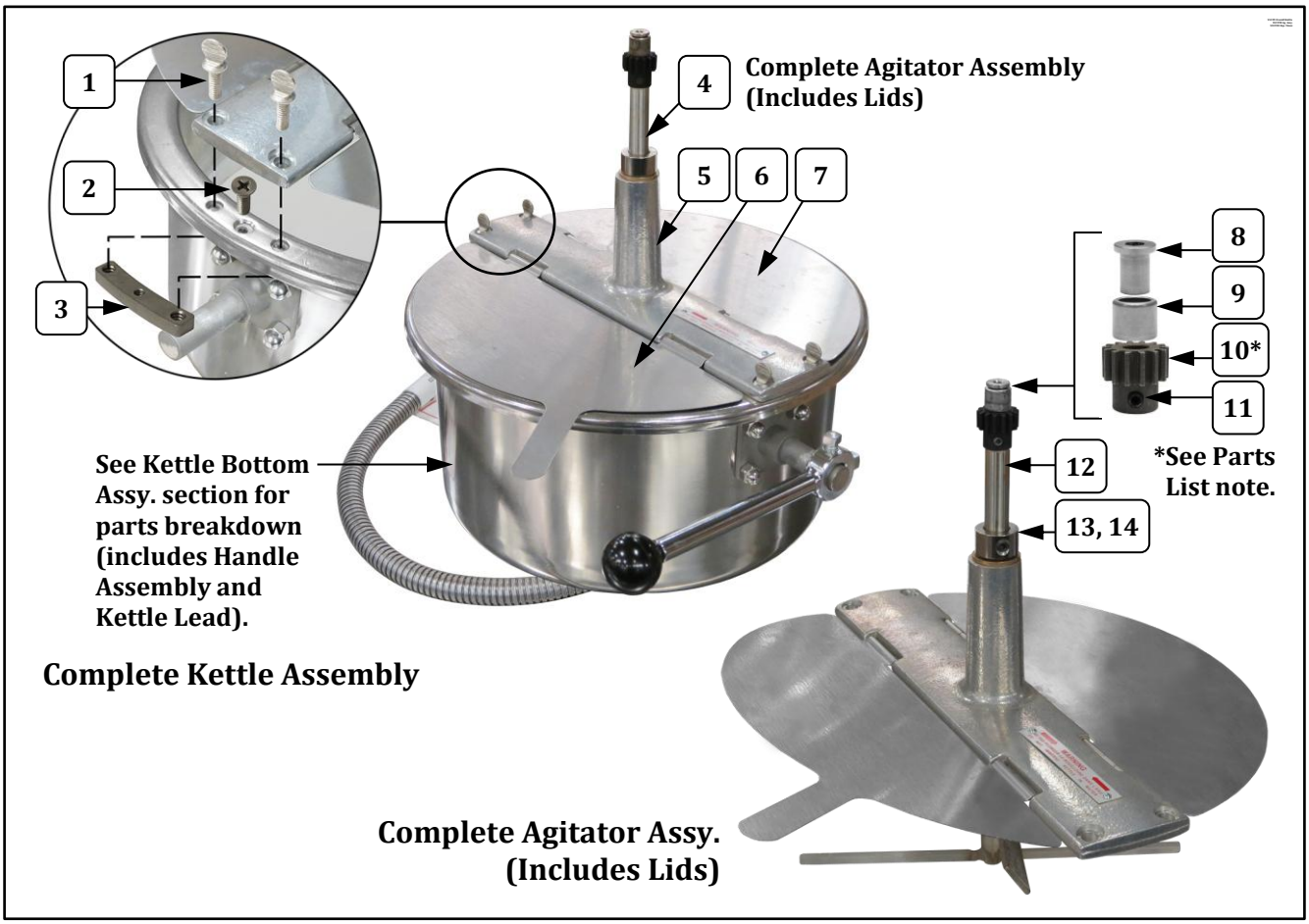
## Replacing Broken Glass

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

**GLASS DIMENSIONS** (Height x Width x Thickness)
**Front Glass:** 28 3/16" x 22 15/16" x 1/8" (1 Piece)
**Side Glass:** 28 3/16" x 15 1/2" x 1/8" (2 Pieces)

1. Turn machine OFF, unplug unit and allow it to cool before attempting to replace glass.
2. Carefully remove all loose pieces of broken glass.
3. Lift out the corn pan (bottom pan).
4. Locate the Glass Retainer Strips on each corner post holding in the glass panel, and remove the screws to unfasten the retainers.
5. Carefully remove the rest of the broken glass.
6. Remove all rigid glass channels from around the glass to be replaced, set channels aside for reuse.
7. Apply decals (if desired) to new glass panel.
8. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
9. Fasten new glass panel in machine with existing glass strips and screws.
10. Reinstall corn pan (bottom pan).

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



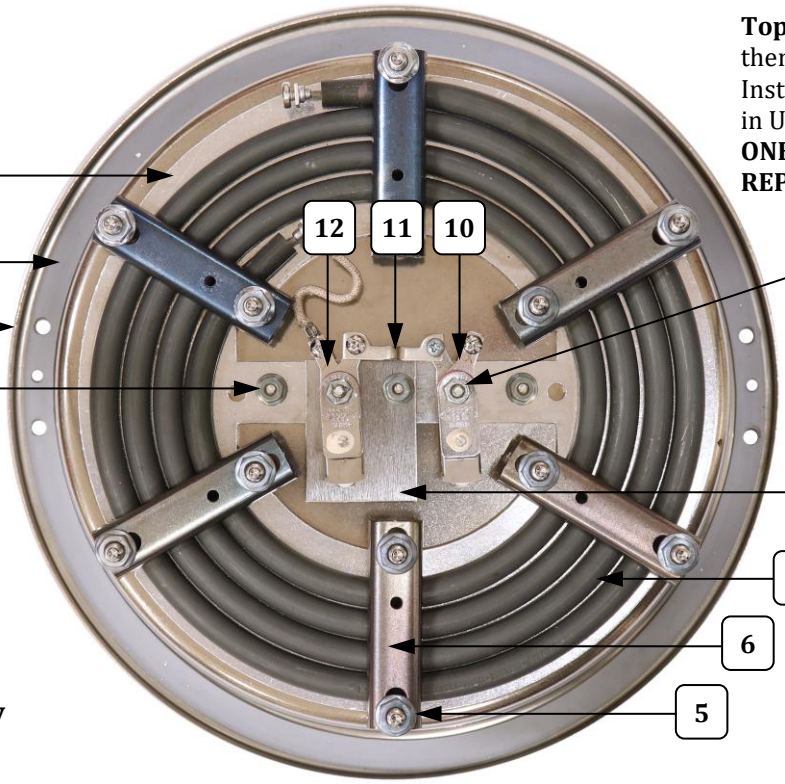

To purchase a **replacement kettle** for: **55199 -** order PN 115892 (includes kettle and shipping carton)

| 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

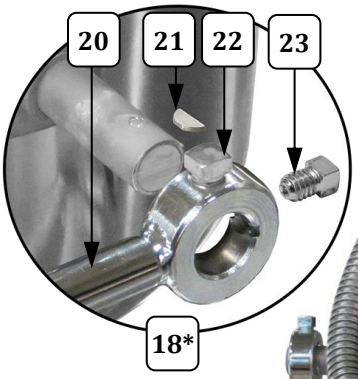
**Top Lock Nut -** Fastens each thermostat and ground. Install Lock Nut with triangle in UP position (as shown). **ONE TIME USE ONLY, REPLACE NUT if removed.**



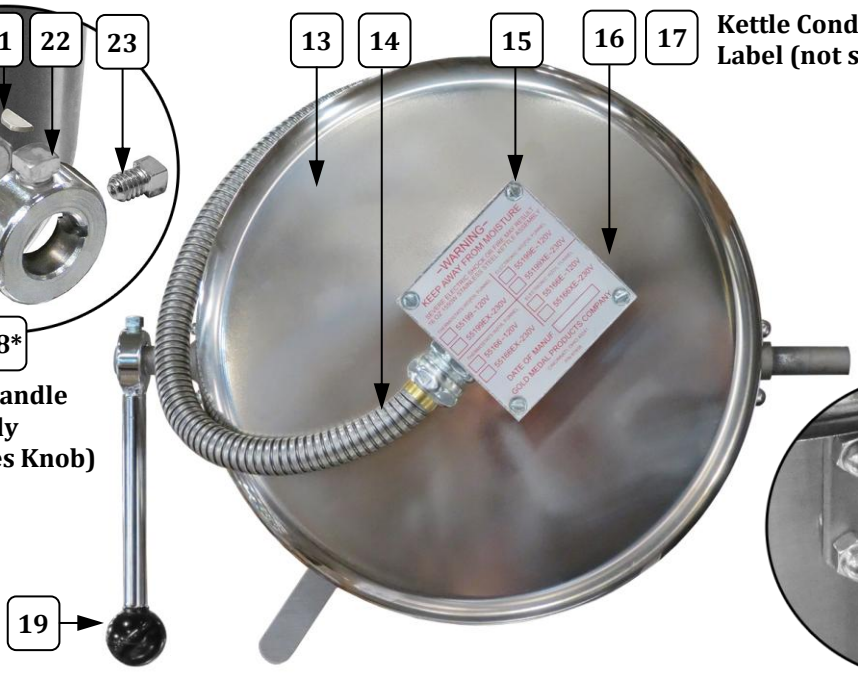



**Use high temp red Loctite on the three flange nuts.**

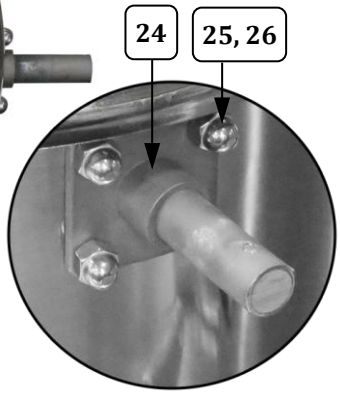
**Element View**




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




**Kettle Conduit Label (not shown)**

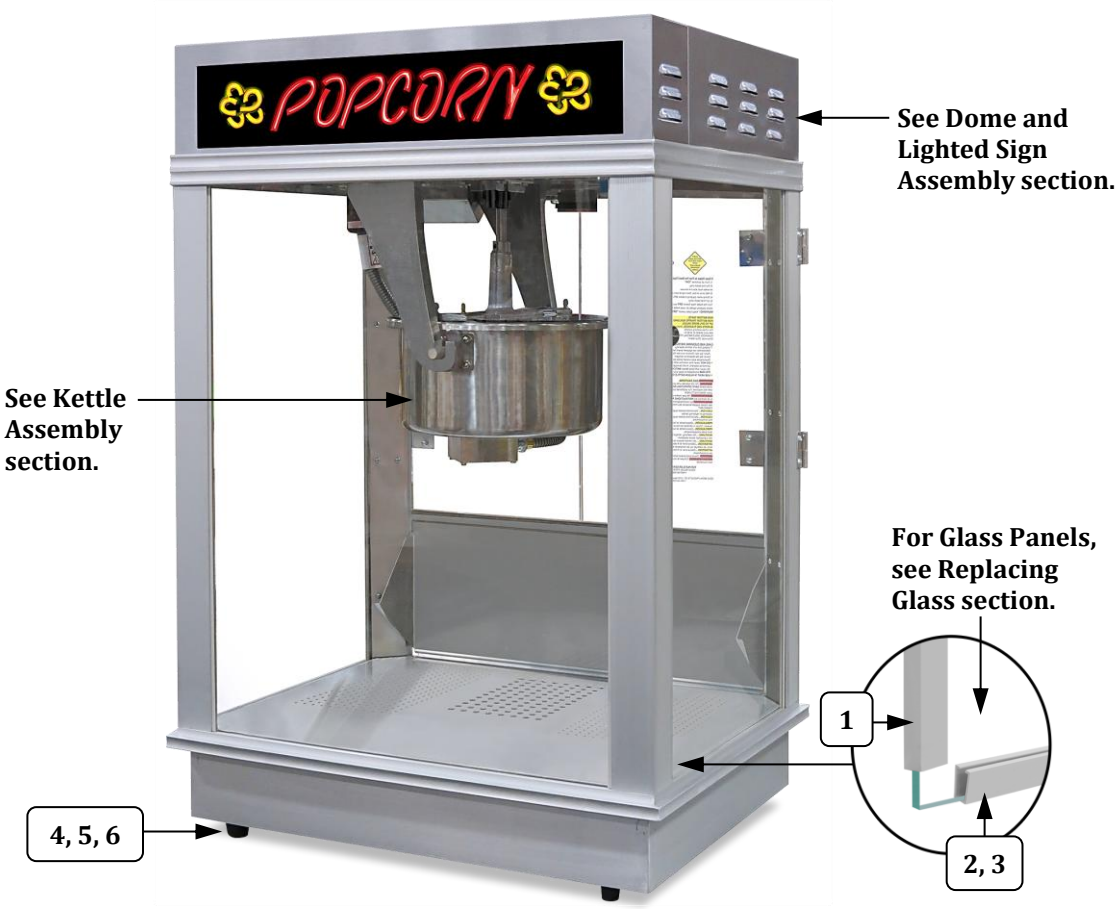



**Kettle Bottom Assembly View**

# 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 |

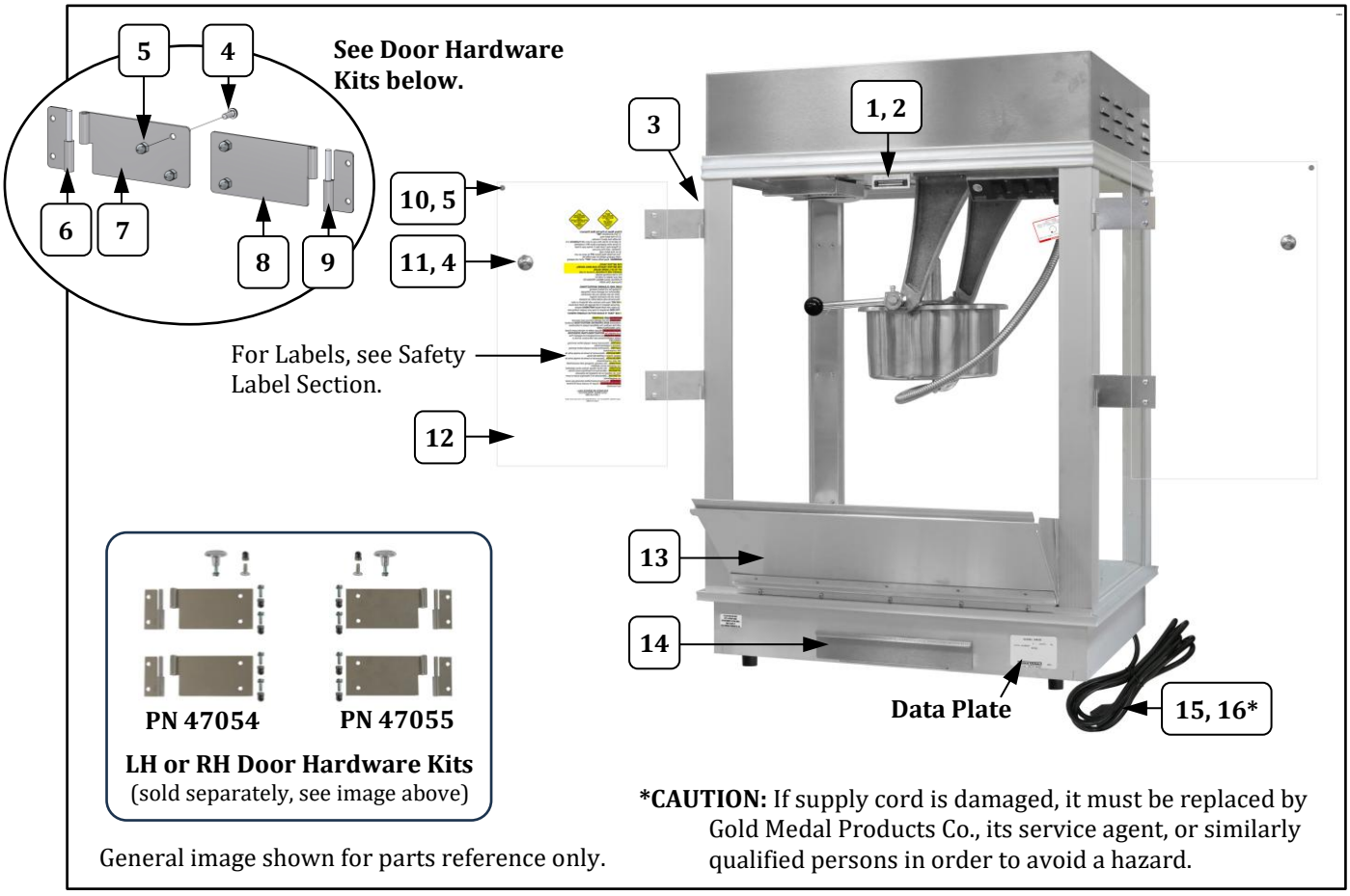
# Cabinet Exterior – Front View




General image shown for parts reference only.

| Item | Part Description | Part Number |
|---|---|---|
| 1 | 27 13/16" GLASS CHANNEL (used on side edges of front and side glass panels) | 47697 |
| 2 | 22 7/8" GLASS CHANNEL (used on bottom edge of front glass panels) | 47694 |
| 3 | 15 3/8" GLASS CHANNEL (used on bottom edge of side glass panels) | 47692 |
| 4 | RUBBER FEET (4 required) | 41282 |
| 5 | 10-24 x 1 1/8 PAN HEAD (fastens rubber feet) | 47128 |
| 6 | 10-24 LOCK NUT (fastens rubber feet) | 49363 |

# Cabinet Exterior – Rear View

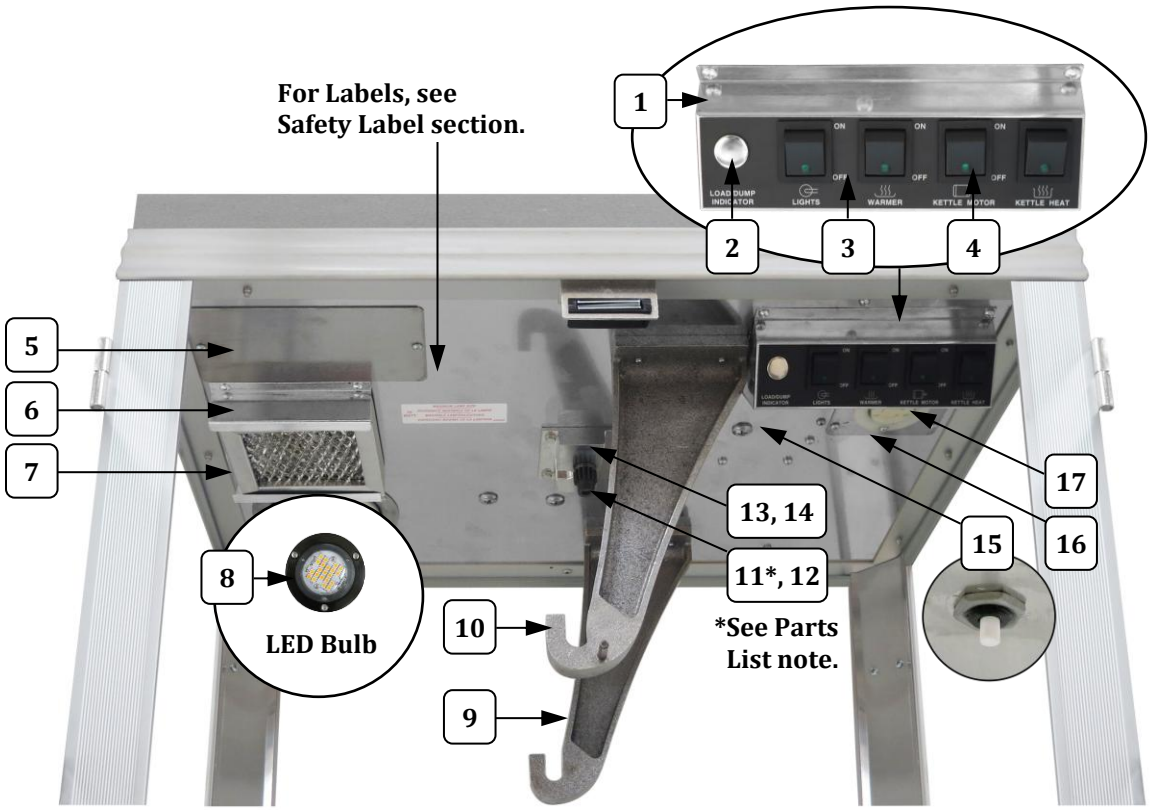



General image shown for parts reference only.

***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 | |
|---|---|---|---|
| | | 2001-00-100 (101) | 2001-08-100 (101) |
| 1 | MAGNETIC CATCH | 47561 | 47561 |
| 2 | MAGNETIC CATCH BRACKET | 47559 | 47559 |
| 3 | 8-32 X 3/8 SLT. HWH M/S (Frame Hinge Screws not included in Door Hardware Kit) | 42044 | 42044 |
| 4 | 8-32 X 1/2 PH PAN W/SEMS | 47124 | 47124 |
| 5 | ACORN NUT #8-32 | 47702 | 47702 |
| 6 | HINGE TYPE A, SHORT MALE | 121226A | 121226A |
| 7 | HINGE TYPE A, LONG FEM | 121230A | 121230A |
| 8 | HINGE TYPE B, LONG FEM | 121230B | 121230B |
| 9 | HINGE TYPE B, SHORT MALE | 121226B | 121226B |
| 10 | TEE BOLT #8-32X3/8 ZP | 75267 | 75267 |
| 11 | KNOB,DOOR,8-32 INT THREAD | 41013 | 41013 |
| 12 | DOOR | 47600 | 47600 |
| 13 | DROP PANEL ASSEMBLY | 41017 | 41017 |
| 14 | OLD MAID PAN | 61181 | 61181 |
| 15 | STRAIN RELIEF SR-7W-2 | 67060 | |
| | STRAIN RELIEF SR-9P-2 | | 47026 |
| 16* | LEAD IN CORD 15A PLUG | 87085 | |
| | LEAD-IN CORD 20 AMP PLUG | | 47580 |

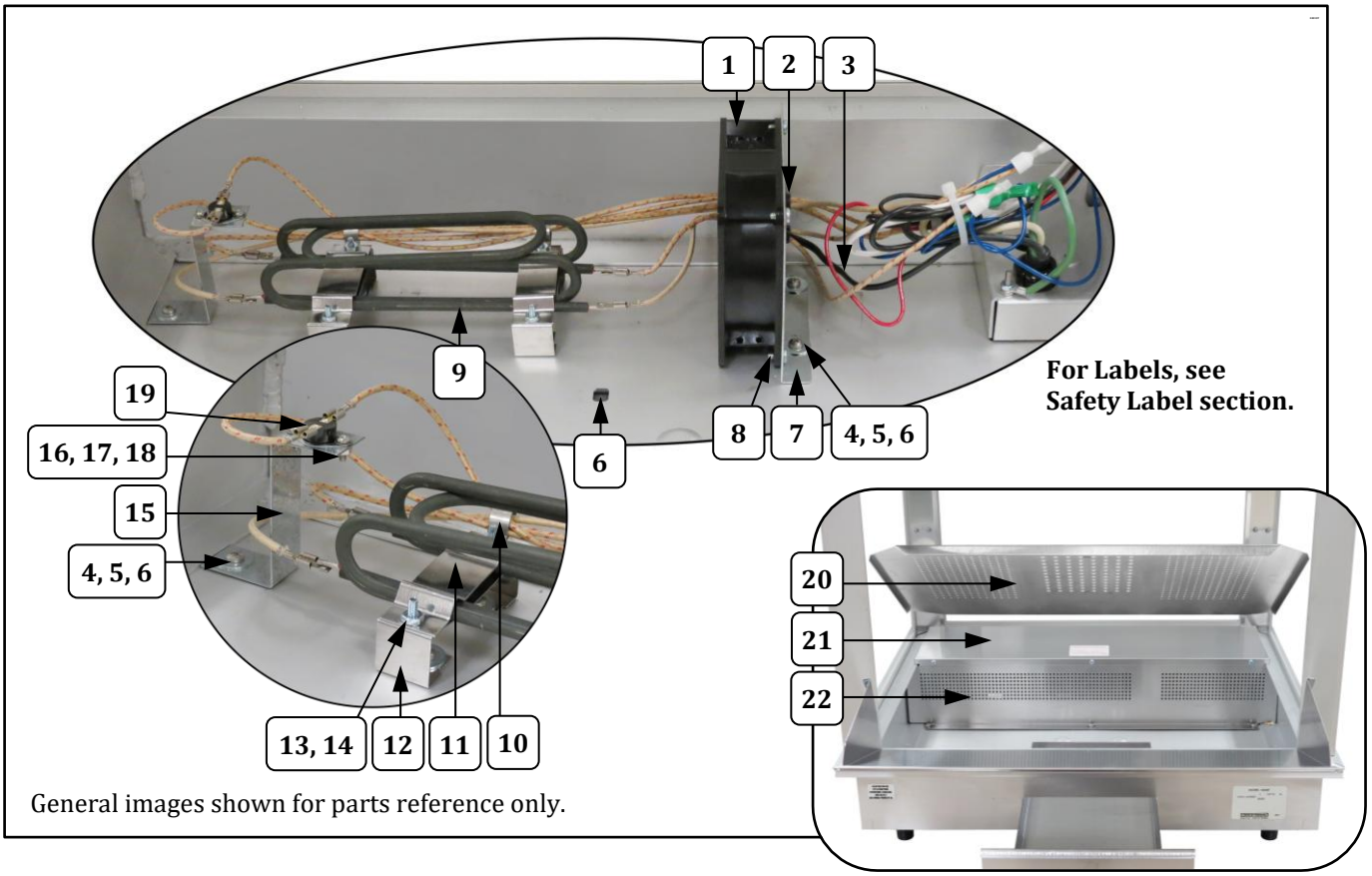
# Cabinet Interior – Hanger Assembly/Controls View




General image shown for parts reference only.

| Item | Part Description | Part Number |
|---|---|---|
| 1 | 5 HOLE SWITCH BOX | 17450-30 |
| 2 | HOLE PLUG | 45395 |
| 3 | ROCKER SWITCH LABEL | 48542-30 |
| 4 | LIGHTED ROCKER SWITCH | 42798-30 |
| 5 | COVER PLATE FOR NO OIL | 77478 |
| 6 | FILTER RETAIN ANGLE | 41644 |
| 7 | FILTER | 47043 |
| 8 | LED REPLACEMENT NO PLATE | 100544 |
| 9 | FRONT HANGER ARM ASSEMBLY | 47262 |
| 10 | REAR HANGER ARM ASSEMBLY | 47228 |
| 11* | SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.) | 47059K |
| 12 | 10-32" X 3/16" SET SCREW | 41742 |
| 13 | GEAR BLOCK ASSEMBLY | 67194 |
| 14 | 10-24 X 1 HEX MACH SCREW (fastens gear block assembly to kettle drive motor) | 49322 |
| 15 | CIRCUIT BREAKER 15 AMP | 47364 |
| 16 | 20A TWIST MOUNTING PLATE | 77476 |
| 17 | KETTLE LEAD IN RECPT | 47327 |

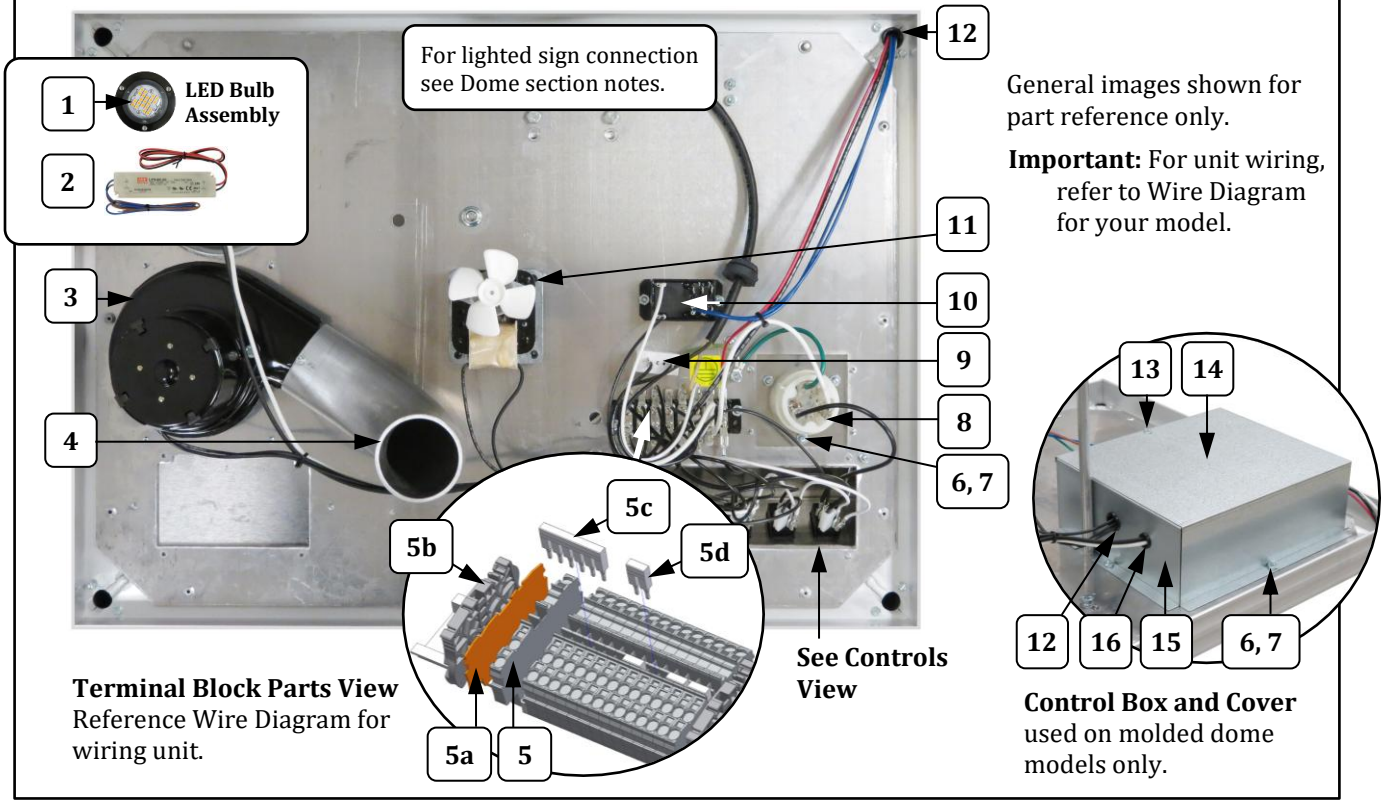
# Cabinet Interior – Element View




General images shown for parts reference only.

| Item | Part Description | Part Number |
|---|---|---|
| 1 | EXHAUST BLOWER 120V,60CY | 48018 |
| 2 | .500 IN SNAP BUSHING | 47236 |
| 3 | EXHAUST BLOWER PLUG & CORD | 47199 |
| 4 | 10-24 X 5/8 PHIL PAN M/S | 76000 |
| 5 | FENDER WASHER | 77882 |
| 6 | #10-24 CAGE NUT | 76081 |
| 7 | FAN MOUNT BRACKET | 61183 |
| 8 | 10-24 X 3/8 PAN HD PH | 38111 |
| 9 | 190 WATT HEAT ELEMENT (2 req'd., sold separately) | 55437 |
| 10 | U CLIP | 55215 |
| 11 | HEATER CLAMP | 61133 |
| 12 | HEATER MOUNT | 61134 |
| 13 | 8-32 X 1/2 PH PAN W/SEMS | 47124 |
| 14 | 8-32 HEX M/S NUT | 74149 |
| 15 | THERMOSTAT MOUNTING BRACKET | 61186 |
| 16 | 6-32 X 3/8 PH PAN HD M/S | 38087 |
| 17 | #8 INTERNAL TOOTH WASHER | 74150 |
| 18 | 6-32 ZINC PLATED HEX NUT | 38005 |
| 19 | 190°F WARMER THERMOSTAT | 47385 |
| 20 | CORN PAN | 47736 |
| 21 | BLOWER COVER TOP | 61185 |
| 22 | BLOWER COVER (w/airflow holes) | 61173 |

# Dome Interior – Electrical Components




General images shown for part reference only.

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

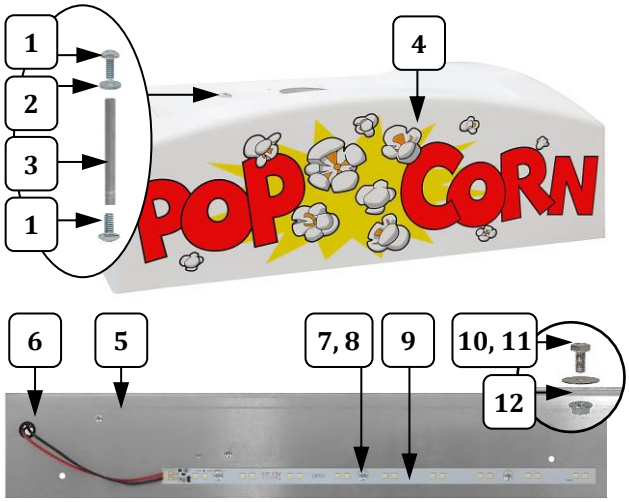
**Terminal Block Parts View**
Reference Wire Diagram for wiring unit.

**Control Box and Cover**
used on molded dome models only.

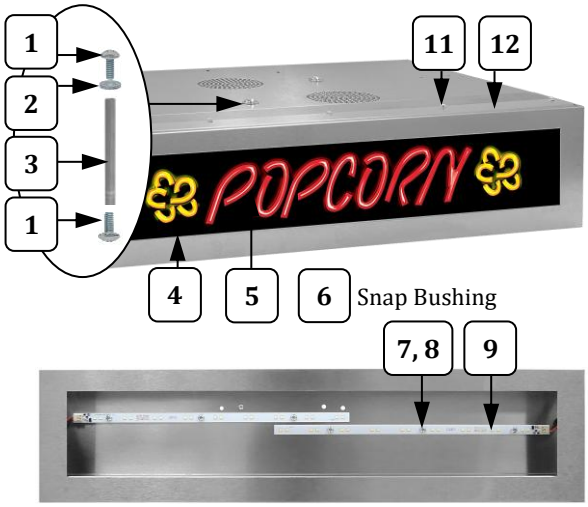
| Item | Part Description | Part Number | | | |
|---|---|---|---|---|---|
| | | 2001-00-100 | 2001-00-101 | 2001-08-100 | 2001-08-100 |
| 1 | LED REPLACEMENT NO PLATE | 100544 | 100544 | 100544 | 100544 |
| 2 | POWER SUPPLY 24VDC 20W | 55394 | | 55394 | |
| | POWER SUPPLY 24VDC 60W | | 55586 | | 55586 |
| 3 | 120V/60CY EXHAUST BLOWER | 47343 | 47343 | 47343 | 47343 |
| 4 | EXHAUST ELBOW | 47506 | 47507 | 47506 | 47507 |
| 5 | TERM BLOCK, 12 AWG, 3POS | 118024-123 | 118024-123 | 118024-123 | 118024-123 |
| 5a | ENDPLATE, 12 AWG, 3POS | 118024-123E | 118024-123E | 118024-123E | 118024-123E |
| 5b | END STOP | 118023 | 118023 | 118023 | 118023 |
| 5c | JUMPER, 12 AWG, 6-WAY | 118024-12J6 | 118024-12J6 | 118024-12J6 | 118024-12J6 |
| 5d | JUMPER, 12 AWG, 2-WAY | 118024-12J2 | 118024-12J2 | 118024-12J2 | 118024-12J2 |
| 6 | 8-32 X 1/2 PH PAN W/SEMS | 47124 | 47124 | 47124 | 47124 |
| 7 | 8-32 HEX M/S NUT | 74149 | 74149 | 74149 | 74149 |
| 8 | KETTLE LEAD IN RECPT | 47327 | 47327 | 47327 | 47327 |
| 9 | CIRCUIT BREAKER 15 AMP | 47364 | 47364 | 47364 | 47364 |
| 10 | RELAY, 120VAC, DPDT | 48645 | 48645 | 48645 | 48645 |
| 11 | 120V KETTLE DRIVE MOTOR | 47038 | 47038 | 47038 | 47038 |
| 12 | .625 IN SNAP BUSHING | 47282 | 47282 | 47282 | 47282 |
| 13 | SCREW #8-32X3/8 PAN HD PH | 74141 | | 74141 | |
| 14 | CONTROL BOX COVER | 79278 | | 79278 | |
| 15 | CONTROL BOX | 79277 | | 79277 | |
| 16 | .500 IN BUSHING SNAP | 47236 | | 47236 | |

# LED Lighted Sign – Dome Assembly

### Molded Dome Assembly




### Stainless Steel Dome Assembly




General images shown for part reference only.



13 **WAGO Lever Nut**
(to connect lighted sign)

| Item | Molded Dome Part Description | Part Number 2001-00-100 2001-08-100 |
|---|---|---|
| 1 | 5/16-18 X 5/8 PH TR (fastens dome) | 46638 |
| 2 | 5/16 FLAT WASHER (fastens dome) | 74134 |
| 3 | DOME SPACER | 54014 |
| 4 | 20" X 28" MOLDED DOME | 77001 |
| 5 | LED MOUNTING | 55475 |
| 6 | .500 IN SNAP BUSHING | 47236 |
| 7 | 8-32 X 3/8 PAN HD PH M/S | 12389 |
| 8 | 8-32 SERRATED FLANGE NUT | 61151 |
| 9 | LED STRIP COOL WHITE | 55379 |
| 10 | 1/4-20 X 1/2 HEX HD | 14821 |
| 11 | FENDER WASHER | 82101 |
| 12 | 1/4-20 SERRATED NUT | 46311 |
| 13 | 3 POS WAGO LEVER NUT,12GA | 55244 |

| Item | Stainless Steel Part Description | Part Number 2001-00-101 2001-08-101 |
|---|---|---|
| 1 | 5/16-18 X 5/8 PH TR (fastens dome) | 46638 |
| 2 | 5/16 FLAT WASHER (fastens dome) | 74134 |
| 3 | DOME SPACER | 41526 |
| 4 | MAIN WRAPPER | 121307 |
| 5 | POPCORN SIGN 5.25 X 25.91 | 111873STD |
| 6 | .500 IN SNAP BUSHING | 47236 |
| 7 | 8-32 X 3/8 PAN HD PH M/S | 12389 |
| 8 | 8-32 SERRATED FLANGE NUT | 61151 |
| 9 | LED STRIP COOL WHITE | 55379 |
| 10 | N/A | |
| 11 | SCREW #8-32X3/8 PAN HD PH | 74141 |
| 12 | DOME SUPPORT ANGLE | 41316 |
| 13 | 3 POS WAGO LEVER NUT,12GA | 55244 |

# Safety Labels and Accessories

General images shown for reference only.



**Popper Decal**
(PN 41019)



**Ground Label**
(PN 42375)



**Label, Do Not Clean...** (PN 49393)



**Warning Surface Contact** (PN 87087)



**Conduit Warning Label**
(PN 82840)



**Warning Label Cord**
(PN 68720)



**Aluminum Scoop**
(PN 2071)



**Measure 20 cc**
(PN 47680)



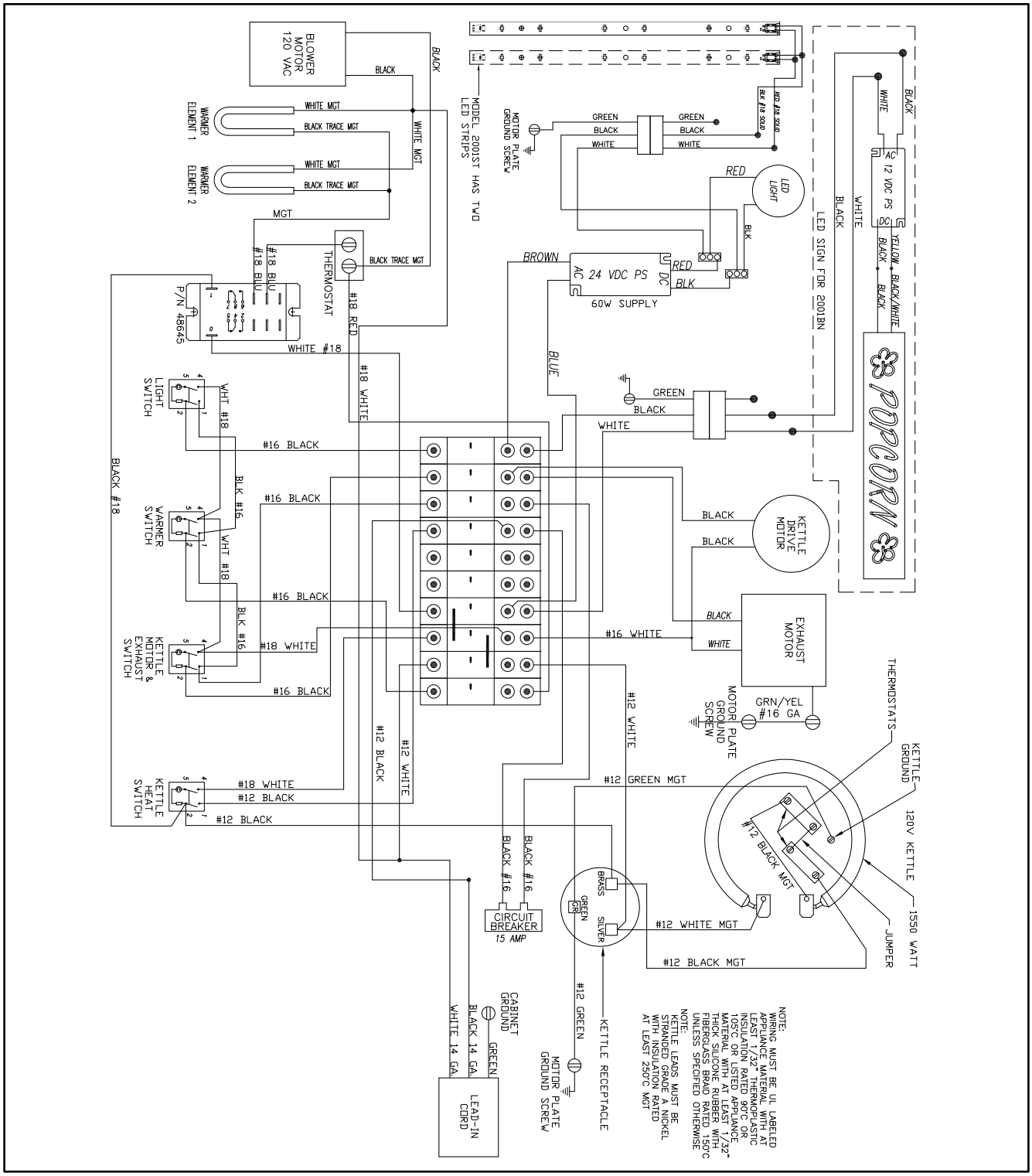
**6 oz Measure**
(PN 49049)



**16 oz. Corn Measure**
(PN 68050)

# Wiring Diagram

## Model No. 2001-00-100 (101) and 2001-08-100 (101)



# 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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