



Instruction Manual

Mark 10 and Mark 20 RH & LH Corn Treat Units (Membrane Keypad Control)

Model Series: 2410, 2620 and 2630



Model 2620 (210)
Mark 20



Model 2410 (200)
Mark 10



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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SAFETY PRECAUTIONS

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

	⚠ DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>



	⚠ WARNING
	<p>To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces.</p> <p>013_092414</p>



	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	⚠ WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	⚠ WARNING
	<p>Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p>022_060215</p>



	 WARNING
	DO NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all instructions before operation. 012_010914

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

	 CAUTION
	If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard. 039_080614

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 Corn Treat Unit has a Membrane Keypad Control Panel with a digital display, see individual model descriptions below. For electrical specifications, refer to the Electrical Requirements section.

Mark 10 Corn Treat Unit – 10 gallon capacity

2410 (200): Right hand dump, straight handle

2410 (210): Left hand dump, straight handle

2410 (202): Right hand dump, upright handle—unit mounts on a 2436-001 short base (sold separately) when used with a 2169 series lift table (sold separately.)

2410 (212): Left hand dump, upright handle—unit mounts on a 2436-001 short base (sold separately) when used with a 2169 series lift table (sold separately.)

Mark 20 Corn Treat Unit – 20 gallon capacity










2620 (200): (240 Volt) Right Hand Dump

2620 (210): (240 Volt) Left Hand Dump

2630 (200): (208 Volt) Right Hand Dump

2630 (210): (208 Volt) Left Hand Dump

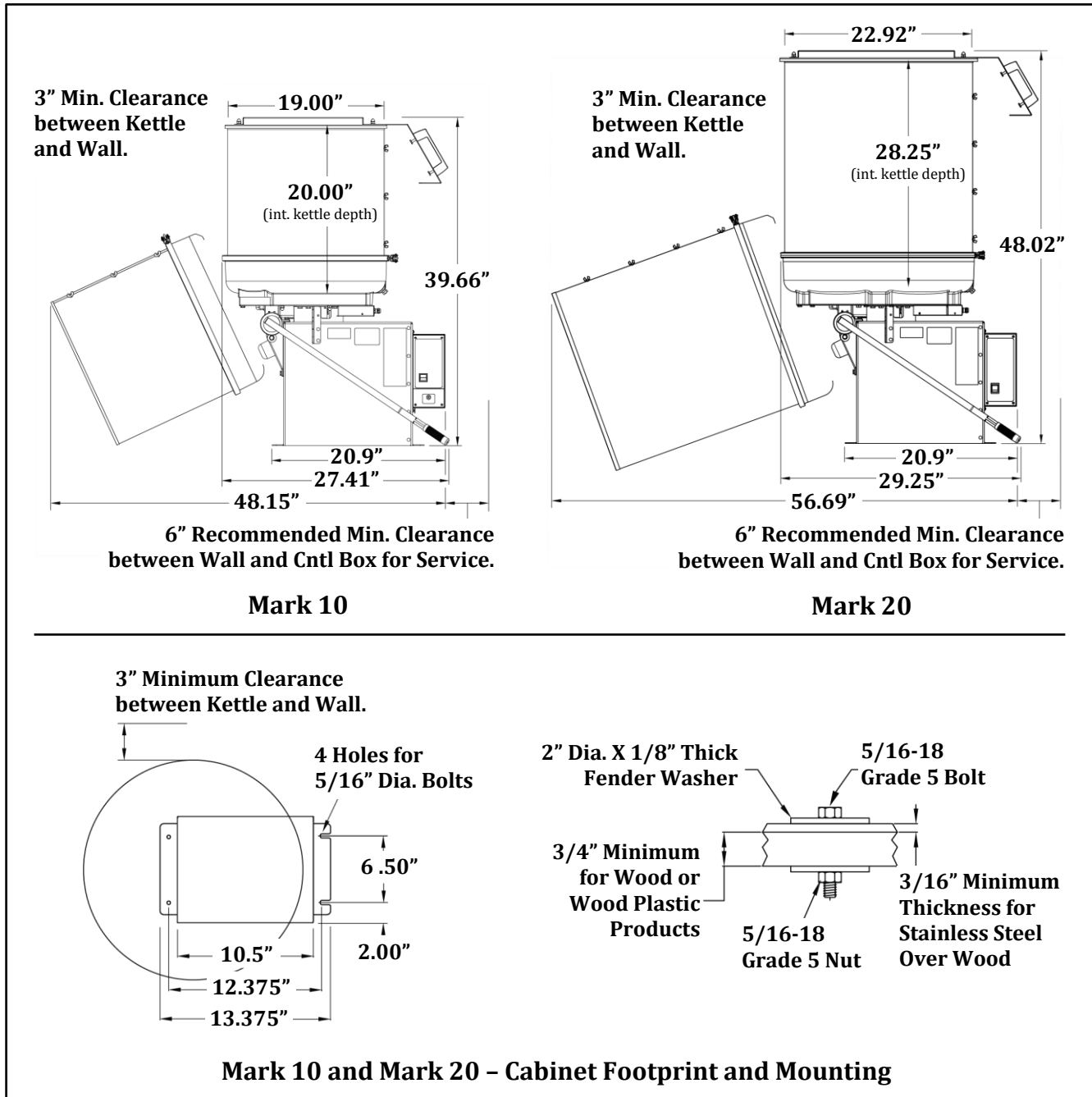
Items Included with this Unit

 Instruction Manual and Registration Warranty Card	 Aluminum Scoop (x2) (PN 2071)	Mark 10 only:  30A Recept (PN 82208)	 Bowl Scraper (PN 46210)	 10 Gallon Measure (PN 46508) for popped corn
	 8 Cup Measure (PN 69826)	 2 Cup Measure (PN 62807)	Mark 20 only:  50A Recept. (PN 89830)	 Paddle (PN 121061)



Setup

1. Remove all packaging, tape, and any accessories packed with the unit.
2. The unit must be properly fastened to a sturdy, level counter or base, see illustration below for mounting requirements.



3. Install the paddles and drum for use, see next section for paddle and drum installation.
4. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

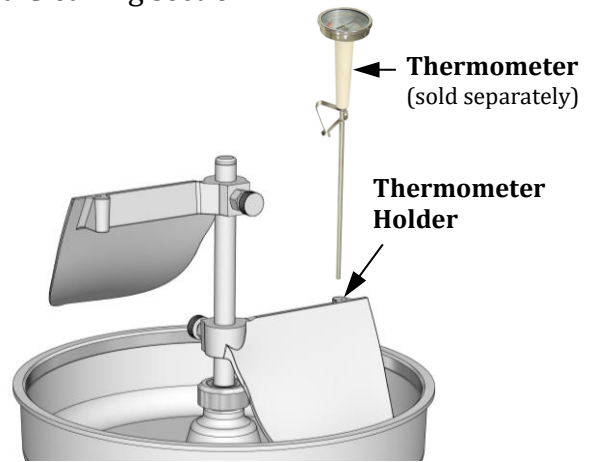


Install Paddle and Drum Assembly

Unit must be OFF, unplugged, and completely cool prior to installing/removing paddles or drum. Make sure all parts are clean for use, reference Care and Cleaning section.

1. Remove, or install the retaining ring/mixing drum as needed, see instructions and images below.
2. Install paddles, reference images below.
3. Corn Treat paddles have a built-in thermometer holder for use if desired, see image. (Thermometer sold separately, PN 4300).

Set thermometer to needed height for use.



Fasten/Adjust Retaining Ring

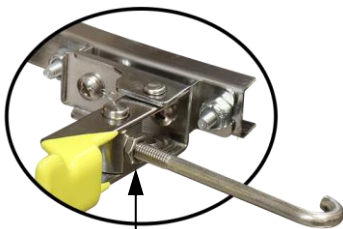
Assemble Drum so the seam and Retaining Ring Latch are **opposite** of dump side.

Remove Drum in reverse order.

1. Open latch, then fit retaining ring over **drum and kettle rims.**
2. Place hook in **first slot.**



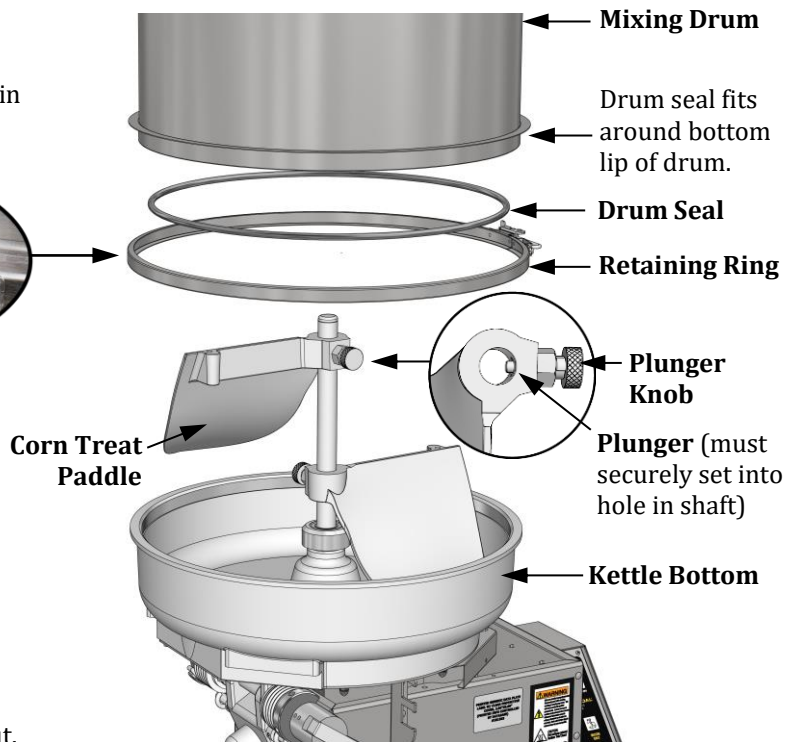
3. Push clasp tight to kettle to lock retainer in place.



4. To adjust hook length, loosen nut, adjust hook in or out, then retighten nut.

Corn Treat Unit Assembly

Prior to operation, move the paddles from the shipping position into the mix position as shown below.





Electrical Requirements

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

2410 Series: 120/208 or 120/240 V~, 60 Hz



Unit is designed to operate on single phase, 30 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). All electrical components in this machine are 120 V (motors, heat elements, lights, etc.) and therefore require “Hot to Neutral” connection (**NOT** “Hot to Hot”). A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on the machine and must be used, see Receptacle Installation section below.

2620-00-200, 2620-00-210: 240 V~, 60 Hz

2 wire plus ground, single phase. The machine is rated for 28.2 amps. A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on the machine and must be used.

2630-00-200, 2630-00-210: 208 V~, 60 Hz

2 wire plus ground, single phase. The machine is rated for 31.7 amps. A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on the machine and must be used.

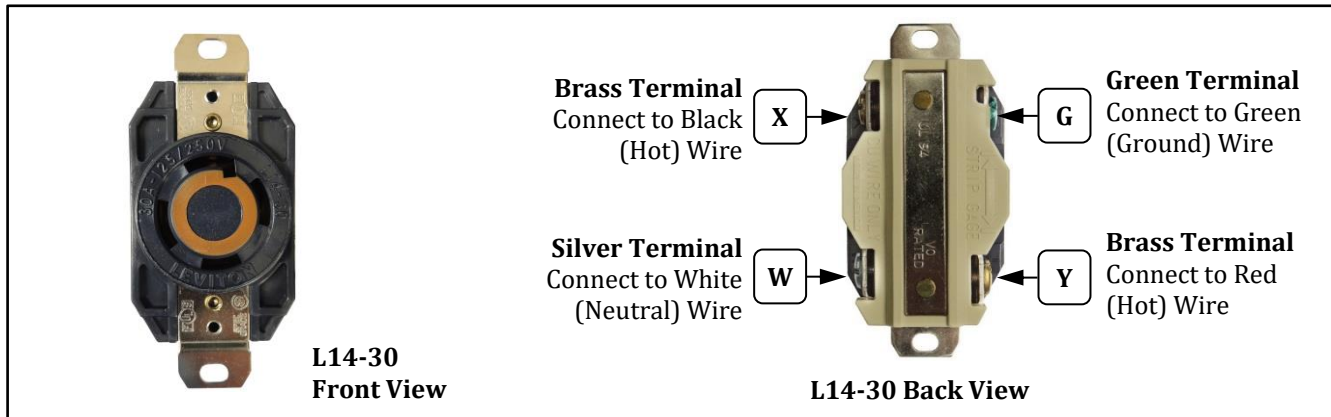
	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture.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

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.'s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Receptacle Installation for L14-30 (Mark 10 only)

A certified electrician must follow the IMPORTANT instructions below for installation of the L14-30 Receptacle (Gold Medal Item No. 82208) provided with the unit, reference image on next page.

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



Before You Plug In Machine

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. **DO NOT** use a grounded to un-grounded receptacle adapter (where applicable).
5. Install unit in a level position.

	CAUTION
	If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard. <small>039_080614</small>



OPERATING INSTRUCTIONS

Controls and Their Functions

The unit is equipped with a Membrane Keypad Control Panel. Press button to turn a function ON/OFF; the LED Indicator (where applicable) for the button activates when function is selected.

POWER SWITCH – ON/OFF lighted rocker switch – provides power to the control board.

KETTLE HEAT + MOTOR SWITCH (Heat + Stir Motor) – ON/OFF Button Switch - supplies power to the kettle heating element and stir motor. Stir motor runs for a preset number of seconds each minute (refer to Motor-On-Time in the Configuration section to adjust run time).

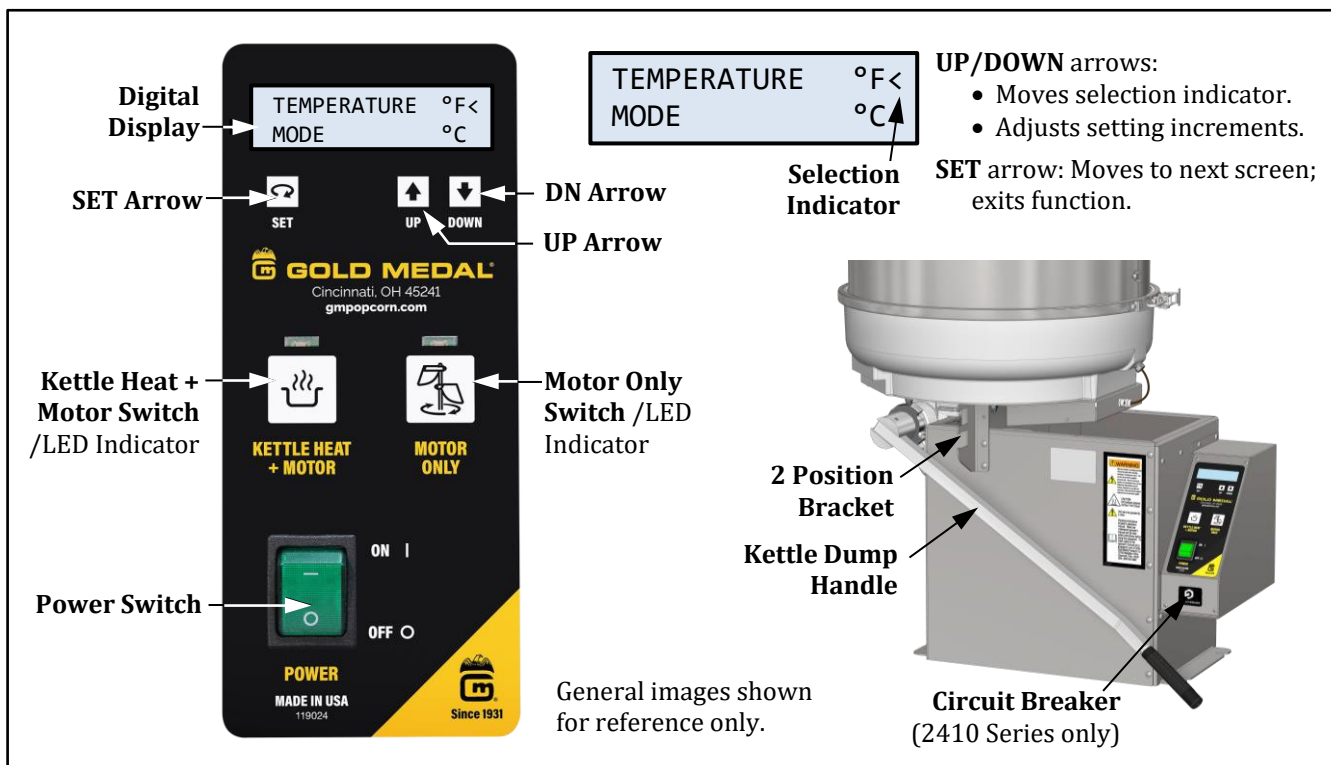
It is normal for the stir motor to start/stop each minute (when Motor Only switch is OFF).

MOTOR ONLY (Stir Motor) – ON/OFF button switch - supplies power to the stir motor to run continuously (the switch can be manually turned OFF/ON as needed).

MEMBRANE KEYPAD CONTROL (Digital Display and Programming Buttons) – Controls cooking mode set point temperatures, and motor run time for making Caramel Corn (refer to Configuration section to adjust the presets using UP, DOWN, and SET arrow buttons). Screen has a two-line digital display.

CIRCUIT BREAKER (2410 Series) – Protects the Motor and Heat Control from an overload condition.

KETTLE DUMP HANDLE – Handle tilts kettle from upright cook position, to mix position or dump position. The 2 position bracket holds the handle in the tilted position.






Operating the Control

The unit is preset with default settings to make Caramel Corn.

Note: Beeper/alarm does not sound during normal operation modes when set to OFF, see Configuration section to change presets or turn beeper ON/OFF.

Unit Controls:  HEAT + (Stir) MOTOR  MOTOR ONLY (continuous motor)  (SET)  (UP)  (DOWN)

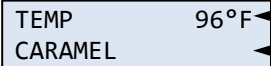
To Operate


1. Turn Power Switch ON. *Startup screen shows briefly.*

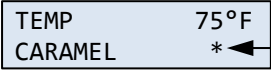
 ← **Software Version** (example version shown)

Run Mode entered
(Normal Operation)

Caramel Mode (only mode available on Mark 10 and Mark 20 units)
If another mode is shown, see Troubleshooting section, Wrong Product Mode.
To change °F/°C Mode, see Configuration section (Steps 1-3).

 ← **Current Kettle Temperature/Mode**
← **Product Mode**

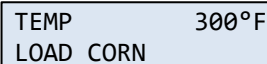
2. Press  to start a cook cycle. *Unit heats and stir motor turns ON/OFF according to set point parameters. To change a set point during a cycle, see Set Point Adjustment section.*

 ← **Indicates Unit is Heating** (during operation, heat cycles ON/OFF to maintain set temperature)

At Pre-Alarm Temperature:

Unit beeps 5 times—**one sequence ONLY**, to prompt user to add specialty ingredients, if desired.
Beeper **does not** sound if set to OFF, see Configuration section.

3. When Set Point Temperature is reached:



In CARAMEL MODE (unit automatically goes through the following):

- MOTOR ONLY automatically turns ON (MOTOR ONLY switch can be manually turned ON/OFF, as needed).
- Kettle stops heating, but HEAT Switch remains ON until set point is held for 20 seconds—**then, HEAT Switch automatically turns OFF.**
- Unit beeps 5 times every 30 sec. until it drops below set point temp.
- Unit prompts LOAD CORN.



Set Point (SP) Adjustment—while in Run Mode

Parameter changes take effect immediately. For a full description, ranges, and default settings, reference the Configuration section.

1. Hold at least 2 sec. to enter SP Adjustment (at any time, press to skip to next screen).
2. **Set Temperature:** Adjust or ; then press to move to next screen.
3. **Motor-On-Time:** Adjust or ; then press to move to next screen.
4. **Pre-Alarm Temp.:** Set to 0° for no alarm.
Adjust or ; then press to return to cooking cycle.

Cleaning—while in Run Mode

Reference Care and Cleaning section to use Cleaning Mode and steam the kettle between multiple batches or before turning unit off.

Control Configuration

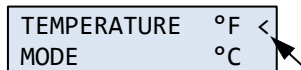
Enter Configuration to adjust Mode settings. Parameter changes take effect immediately.

To Configure

At any time, toggle Power Switch OFF/ON to exit configuration mode.

1. **To enter Configuration:** Press and hold both and while turning Power Switch ON.
Startup screen shows briefly.

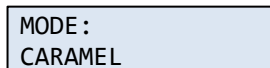
2. **Temperature Mode:** Adjust mode or press to skip to next screen.



Press or to select °F or °C, then press to move to next screen.

Indicates selection

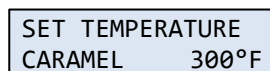
3. **Product Mode:** Caramel Mode (only mode available on Mark 10 and Mark 20 units)



If another mode is shown, see Troubleshooting section, Wrong Product Mode.

To Set Parameters

4. **Set Temperature:** Adjust temperature or press to skip to next screen.



Press or to adjust temperature in 5°F (2°C) increments; between 100°F–400°F (40°C–204°C), then press to move to next screen.

Default: Caramel 300°F (150°C)



5. Motor-On-Time:

Adjust run time or press to skip to next screen.

MOTOR ON TIME	
CARAMEL	0:30

Press or to adjust time motor runs per minute (adjust in 5 sec. increments between 20–55 sec.), then press to move to next screen.

Default: Caramel 30 sec.

Motor runs a set time every minute and is off the remainder of the minute.
(e.g.: If Motor-ON-Time = 30 sec./min., then motor-OFF time = 30 sec./min.)

6. Pre-Alarm Set Temp:

Adjust offset temp. or press to skip to next screen.

SET PRE-ALARM	
CARAMEL	30°F

The temperature displayed is the **offset** from the setpoint (SP) temperature.

e.g.: **300°F** (SP temp) - **30°F** (pre-alarm offset) = **270°F** (pre-alarm sounds 30°F before SP temp)

Unit beeps 5 times—**one sequence ONLY**, to prompt user to add specialty ingredients, if desired. **Set Pre-Alarm temperature to 0°F/°C for no alarm.**

To Adjust Pre-Alarm Offset Temperature:

Press or to adjust in 5°F (2°C) increments between 30°F–60°F (16°C –34°C) or set to 0°F/°C for no alarm, then press to move to next screen.

7. Beeper:

Adjust setting or press to skip to next screen.

BEEPER	ON <
MODE	OFF

Press or to turn beeper ON or OFF, then press to move to next screen.

If beeper is OFF, unit will not sound during the selected operation mode.

Regardless of the ON/OFF setting, beeper is always active in Clean Mode or if a T/C Error is present.

8. Reset Values to Defaults? Press or to select YES or NO, then press .

RESET TO	YES<
DEFAULTS	NO

NO – keeps current settings and returns to Step 2.
YES – moves to confirmation screen.

9. Confirm Reset to Defaults? Press or to select YES or NO, then press .

RESET TO	YES<
DEFAULTS	NO

NO – keeps current settings and returns to Step 2.
YES – **RESETS** values to defaults and returns to Step 2.



Making Caramel Corn





The default set point temperature for Caramel Corn is 300°F (150°C). The set point temperature you need may vary depending on your recipe and cooking environment. Use the preset as a starting point, then adjust it to fit your needs (see Set Point Adjustment in Operating the Control section).

Ingredients:

- Gold Medal Caramel Corn Mix (Item No. 2094)—comes in 22 oz. packages, see table below.
- Gold Medal Free-N-Easy (Item No. 2250)—squirt on finished caramel corn for separation, see table.
- Pre-pop the popcorn—sift the popcorn in the popper before use.

Unit	#2094 Caramel Corn Mix (22 oz. pkg.)	Granulated Sugar (brown or white)	Water	Coconut Oil or Vegetable Oil	Pre-popped Popcorn	Free-N-Easy
Mark 10	2 packages	8 cups	16-22 oz.	8 oz.	10 gallons	10-15 squirts
Mark 20	4 packages	16 cups	32-48 oz.	16 oz.	20 gallons	20-30 squirts

Making Caramel Corn:

1. Turn Power Switch ON.
2. Caramel Mode is shown (if another mode is shown, see Troubleshooting section).
3. Press  (Heat/Motor Switch) to start a cook cycle.
4. Add Caramel Corn Mix, granulated sugar, oil, and water to kettle (add water last).
Note: If using Gold Medal “One Step” Caramel Corn Mix, **DO NOT** add granulated sugar.
 If needed, turn  OFF, use spatula to push mix from paddles/drum walls, then turn  back ON.
5. Put lid on—when steam **starts to “roll-up”** from under the lid, remove it for remainder of cycle.
CAUTION: Beware of rising steam; keep face and hands clear of rising steam.
6. At Pre-Alarm/beep (if applicable), add specialty ingredients, if desired.
7. At set point temperature/beeper, add pre-popped corn (heat auto-turns OFF/motor only, ON).
8. Allow corn to mix for approx. 10 seconds with kettle in upright position.
9. Move kettle to mix position and spray Free-N-Easy on caramel corn to help separation—mix popcorn until thoroughly coated.
10. Dump caramel corn into a cooling pan—mix and separate it using two popcorn scoops.
11. Turn  (Motor Only Switch) OFF.
12. Allow finished product to cool before packaging.

During normal operation, sugar builds up in the kettle and it must be removed (reference the Care and Cleaning section; Cleaning—while in Run Mode):

- Steam the kettle every 3-4 batches to remove sugar build-up.
- Steam the kettle after making single batches, if unit is turned off between batches.
- **Steam the kettle before turning unit off for the day.**



Care and Cleaning

	DANGER
	<p>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</p>

	WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot! 028_082715</p>

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

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

Note: It is extremely important to follow all cleaning procedures, otherwise parts damage and equipment failure will result. The warranty does not cover parts that are damaged due to improper cleaning.

Kettle Cleaning Procedure

Follow procedure below to steam sugar build-up out of the kettle every 3-4 batches during regular operation and before turning the unit off for the day. Steam kettle out **after every batch** if the unit is turned off between batches.

1. Cleaning Mode steams the kettle to help remove product residue. Let unit cool **below 215°F (102°C)** before starting a cleaning cycle (*heat will not turn ON if temp. is above 215°F/102°C*).

CAUTION: Beware of rising steam; keep face and hands clear of rising steam.

Cleaning—while in Run Mode

2. To enter Cleaning Mode: Press and hold both **▲** and **▼** buttons for about 3 sec.

PERFORM	YES<
CLEANING	NO

Press **▲** or **▼**; to select YES or NO, then press . “<” indicates selection.

NO – returns to normal Run Mode.

YES – moves to next screen to start a cleaning cycle.

3. **Cleaning:**

ADD 4 QT OF WATER	
CLEANING	15:00

Preliminary cycle starts:

- Screen prompts to **ADD WATER; then place lid on kettle.**
- **HEAT and MOTOR ONLY** turn ON.
- 15:00 minute timer starts to countdown.



Control monitors temperature for the first 30 sec.—after 30 sec. (at 14:30):

TEMP	180°F
CLEANING	14:30

If temp. is 225°F (108°C) or below—screen displays temperature, and the cleaning cycle/countdown continues.

HI CLEAN TEMP	
HEAT OFF	

If temp. is above 225°F (108°C):

Cycle power to exit error.

- Unit beeps 5 times.
- HEAT and MOTOR ONLY turn OFF.
- Screen shows HI CLEAN TEMP error—**cycle Power Switch OFF/ON to exit this mode.**
- Allow unit to cool below 215°F (102°C) before restarting Cleaning Mode.

4. Exit Cleaning Mode:




When cycle is completed:

CLEANING	
COMPLETE	

- Unit beeps 5 times.
- HEAT and MOTOR ONLY turn OFF.
- Display shows CLEANING COMPLETE.
- **Cycle Power Switch OFF/ON to exit cleaning.**

Exit before cleaning completes: Press  at any time of cycle for EXIT screen.

EXIT	YES<
CLEANING	NO

Press  or  to select YES or NO, then press .

NO – returns to Clean Mode.
YES – moves to confirmation screen.

CONFIRM	YES<
CLEAN EXIT	NO

Select **YES** to confirm exit and return to Run Mode (on return, HEAT and MOTOR ONLY are OFF). **NO** – returns to Clean Mode.

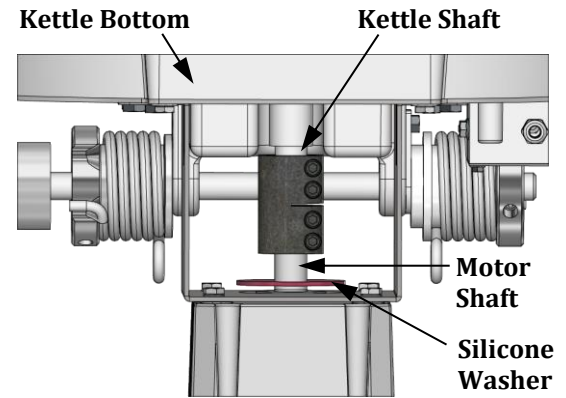
5. Allow unit to cool, then remove lid and carefully pour kettle contents into a pan/bucket. If needed, steam kettle twice to help remove all traces of product.
6. Kettle is ready to begin another batch. **If turning unit off (even between batches),** turn all switches OFF, then wipe out any product build-up remaining in kettle using a clean damp rag.
7. Do not leave water in kettle or pan overnight—clean pans/bucket for next use.

Daily Unit Cleaning Procedure

1. Turn machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Clean all pans/accessories after each use.
3. Release draw latch, remove drum, then remove paddles (to remove, pull plunger knob). Take drum and paddles to sink and clean with soap and water, then rinse and dry.
4. With unit OFF and unplugged, use a clean SLIGHTLY damp cloth—wring ANY EXCESS water from cloth before use—then wipe the kettle lead cord clean. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**
5. Wipe unit clean using a cloth SLIGHTLY dampened with soap and water, then wipe again to remove any remaining cleaner.
6. The bottom kettle bushing is slotted to help drain residue if it passes the hub seal—a silicon washer protects the motor from drainage, so check and clean the area as follows:
 - a. Put kettle in dump position.



- b. Check shaft area under kettle and check silicone washer for sugar residue.
- c. Wipe off any dripping or sticky residue from the shaft area and silicone washer using a **SLIGHTLY** damp cloth—wring **ANY EXCESS** water from cloth before use. **DO NOT get moisture into the motor, severe damage will result.**
- d. Make sure silicone washer is free to turn with motor shaft (see image for placement)—damaged or missing silicone washer must be replaced.

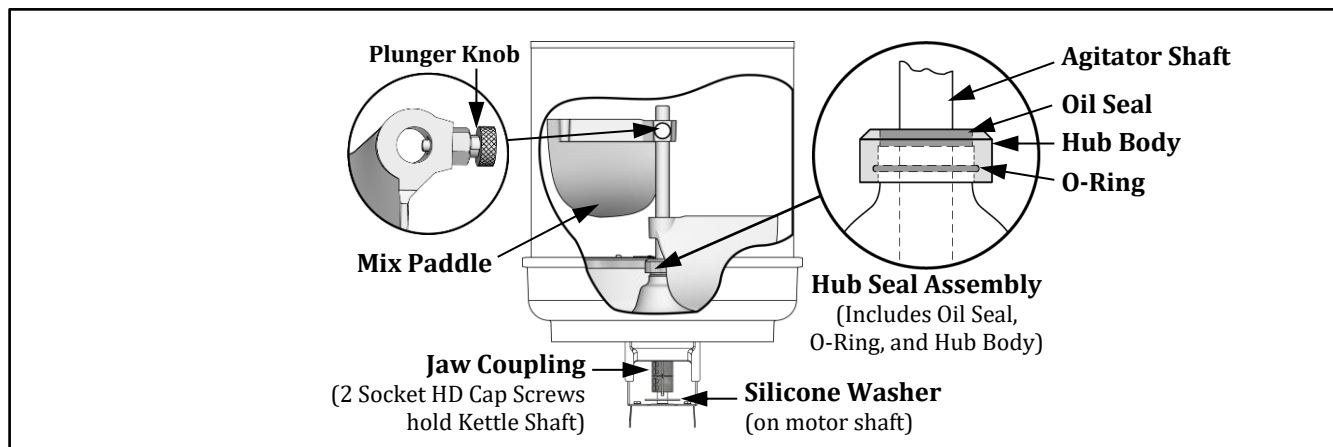


Tilt Kettle to Access Shaft

Weekly Cleaning of the Hub Seal Assembly

Important: Keep the hub seal and o-rings clean for proper machine performance.

1. Turn machine OFF, unplug the unit and allow it to cool.
2. Remove paddles (to remove, pull plunger knob, then lift paddles off shaft).
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface—burrs can damage the o-ring/oil seal during removal/installation.
4. Remove the hub seal assembly and soak it in hot water to clean.
5. Clean out any sanding partials from kettle and shaft.
6. Clean the area around the center hub. Remove any product residue. (See Kettle Shaft Maintenance section for note on lubricating the kettle bushings.)
7. Lightly lubricate the center hub of the kettle with a small amount of Petro Gel for easier re-installation of the hub seal assembly.
8. Slide the clean hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly.
9. Re-install the paddles—make sure the plunger of each paddle securely sets into its hole in the shaft.





Troubleshooting

The troubleshooting section covers error code descriptions which may be seen on the digital display and general machine issues.

Issue	Possible Cause	Solution
Digital Display Codes		
Error Code Reversed T/C <div style="border: 1px solid black; padding: 2px; width: fit-content;"> REVERSE T/C HEAT OFF </div>	Thermocouple wires are reversed on control board. Error Code displayed steadily on screen (<i>unit beeps 5 times — one sequence every 60 sec.</i>)	For a Reversed Thermocouple error code contact a qualified service person for inspection/repair and to reference the Control Board information in the Maintenance section. Cycle Power Switch OFF/ON to reset error detection.
Error Code Open T/C Hi Temp <div style="border: 1px solid black; padding: 2px; width: fit-content;"> OPEN T/C HI TEMP HEAT OFF </div>	T/C connections are open (runaway heat). Error Code displayed steadily on screen (<i>unit beeps 5 times — one sequence every 60 sec.</i>)	For an Open T/C error code contact a qualified service person for inspection/repair and to reference the Control Board information in the Maintenance section. Cycle Power Switch OFF/ON to reset error detection.
Error Code Hi Temp <div style="border: 1px solid black; padding: 2px; width: fit-content;"> HI CLEAN TEMP HEAT OFF </div>	Cleaning mode error—unit temperature above 215°F (102°C). Error Code displayed steadily on screen (<i>unit beeps 5 times</i>).	Allow unit to cool below 215°F (102°C) before restarting Cleaning Mode (<i>heat will not turn ON if temp. is above 215°F/102°C</i>). Reference the Control Board information in the Care and Cleaning section. Cycle Power Switch OFF/ON to exit this mode.
Display shows No Mode Selected <div style="border: 1px solid black; padding: 2px; width: fit-content;"> TEMP NO MODE SELECTED </div>	Control board jumper removed	At startup, the display shows the last product mode configured. If the jumper for the selected product mode was removed, the display will show No Mode Selected. Caramel is the only Product Mode used on a Mark 10 or Mark 20 unit —a jumper on the control board allows this mode to be selected. To reactivate the mode removed , have a qualified service person replace the jumper/reference the Control Board information in the Maintenance section.
General Unit Issues		
Wrong Product Mode shown, or Product Mode not found	A. Wrong Product Mode shown or Board (jumper issue)	A. Caramel is the only Product Mode used on a Mark 10 or Mark 20 unit —a jumper on the control board allows this mode to be selected. If the membrane control does not show Caramel mode, or if it shows Fudge or Praline (not made in Mark 10 or 20 units), there is a jumper connection issue on the control board. Have a qualified service person check the jumper/reference the Control Board information in the Maintenance section.







<p>Kettle Does Not Heat</p>	<p>A. Power to Unit B. Circuit Breaker (Mark 10 only) C. Fuse (Mark 20 only) D. Kettle Heat/Motor Switch E. Control</p>	<p>A. Make sure the unit lead-in cord is plugged in. B. Mark 10: Check the circuit breaker. If reset, and it trips again, contact qualified service personnel for inspection/repair before going any further. C. Mark 20: Contact qualified service personnel to check the fuse inside the control box and inspect/repair unit as needed. D. Have qualified service personnel check the voltage to and from the Heat/Motor Switch; if switch is defective, replace it. E. A defective sensor lead will cause the kettle not to heat. Have qualified service personnel check for good connections from the kettle to the control.</p>
<p>Kettle Agitator Does Not Turn (shaft does not rotate during appropriate Motor-On-Time intervals)</p>	<p>A. Kettle Agitator Shaft/Motor Shaft</p>	<p>A. Reference Control Configuration section for correct Motor-ON-Time for product mode. If kettle agitator shaft does not rotate during appropriate intervals, DO NOT use the unit. Have qualified service personnel inspect/repair as needed.</p>
<p>Long Cooking Cycles</p>	<p>A. Heating Element B. Low Voltage C. Inadequate Supply Lines</p>	<p>A. One of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature. Contact qualified service personnel for inspection/repair. B. Unit is designed to make approx. 3 batches per hour when operated at full voltage (Pralinator makes approx. 4 batches/hour). To get unit warmed up, the first batch usually takes about 5 minutes longer. If machine is operated on low voltage, the kettle will not reach the proper operating temperature causing longer cooking cycles. 120 V units need a 105 V minimum. C. Inadequately sized electrical supply lines, in addition to being a fire hazard, would also prevent the kettle from reaching the proper operating temperature. Check with a qualified electrician.</p>
<p>Mix Burns</p>	<p>A. Set Temperature</p>	<p>A. Adjust set temperature as needed, reference the product making instructions for proper temperature (also see, Set Point Adjustment in Operating the Control section).</p>





—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS

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

	 DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	 CAUTION
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p>027_010914</p>



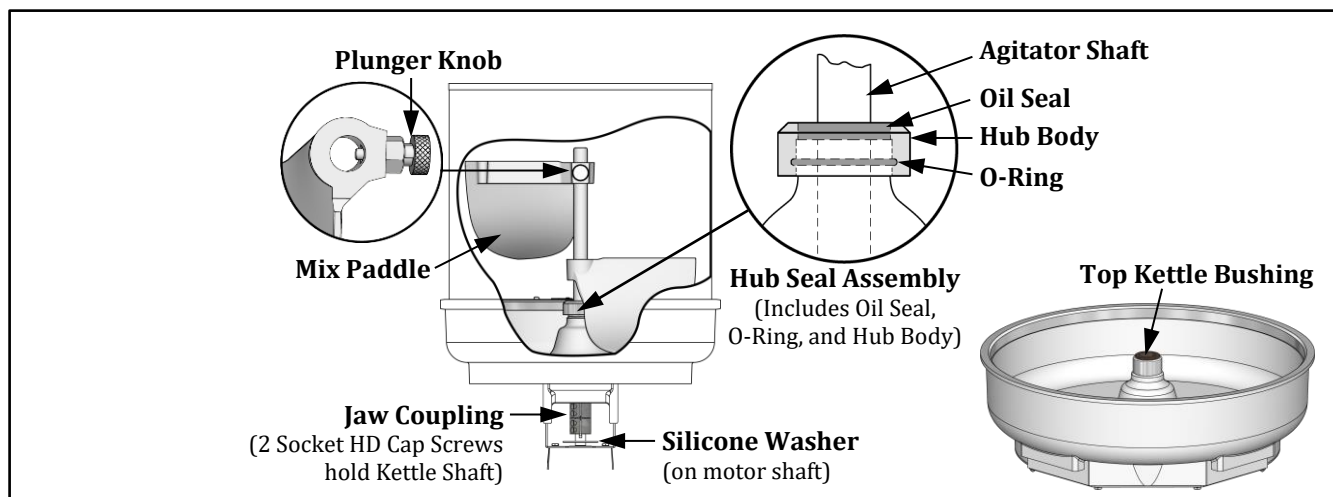
New Paddle/Hub Seal Kit Installation Kettle Shaft Maintenance

1. Turn machine OFF, unplug the unit and allow it to cool.
2. Remove paddles (to remove, pull plunger, then lift paddles off shaft).
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface—burrs can damage the o-ring/oil seal during removal/installation.
4. Remove the old hub seal assembly.
5. Clean out any sanding partials from kettle and shaft.
6. Clean the area around the center hub. Remove any product residue.

Monthly Shaft Maintenance: Remove the kettle shaft monthly and lubricate the kettle bushings with white food grade Never Seez® **ONLY**, then reinstall the shaft.

To remove the shaft, loosen the 2 screws in the jaw coupling, then remove the kettle shaft. **DO NOT lose the shaft key, it must be reset into place.**

7. The bottom kettle bushing is slotted to help drain residue if it passes the hub seal—a silicon washer protects the motor from drainage so make sure the washer is in place and clean, see Daily Unit Cleaning in the Care and Cleaning section.
8. Lightly lubricate the center hub of the kettle with a small amount of Petro Gel for easier re-installation of the hub seal assembly.
9. Slide the new hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly (see image below).
10. Re-install the paddles—make sure the plunger of each paddle securely sets into its hole in the shaft.
11. Rotate the shaft by hand to make sure the paddle does not touch the kettle bottom; re-adjust shaft if needed.





Membrane Control

Control board configuration or service must be performed by qualified service personnel only. **To check the configuration** of a replacement board, see below.

To reference a thermocouple error, see Thermocouple Error Conditions on next page.

Board Configuration (for Caramel Corn)

The control board is set up at the factory to make Caramel Corn. Mark 10 and Mark 20 units are designed to make Caramel Corn only. (Fudge and Pralinator Kits are not available for this unit).

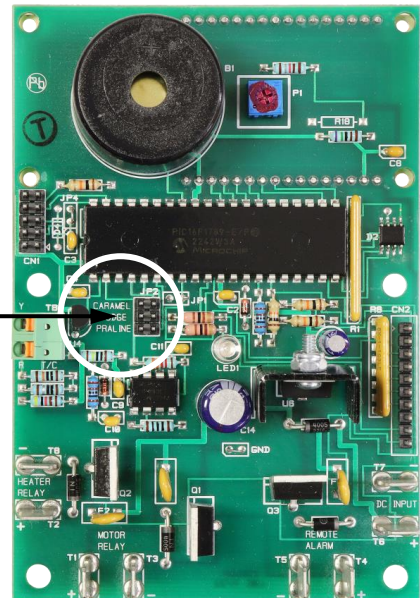
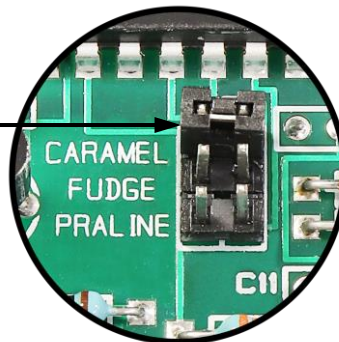


Jumper Placement (default setting shown)

Jumper connection shown for Mark 10 and Mark 20 Corn Treat Units.

Caramel Corn 2410, 2620, and 2630 Series Corn Treat Units

- Jumper in CARAMEL position only
- (Fudge/Praline should not have a jumper)



Control Board



Thermocouple Error Conditions

There are two thermocouple error conditions that can be detected by the control, reference the description and image below.

T/C Error Conditions

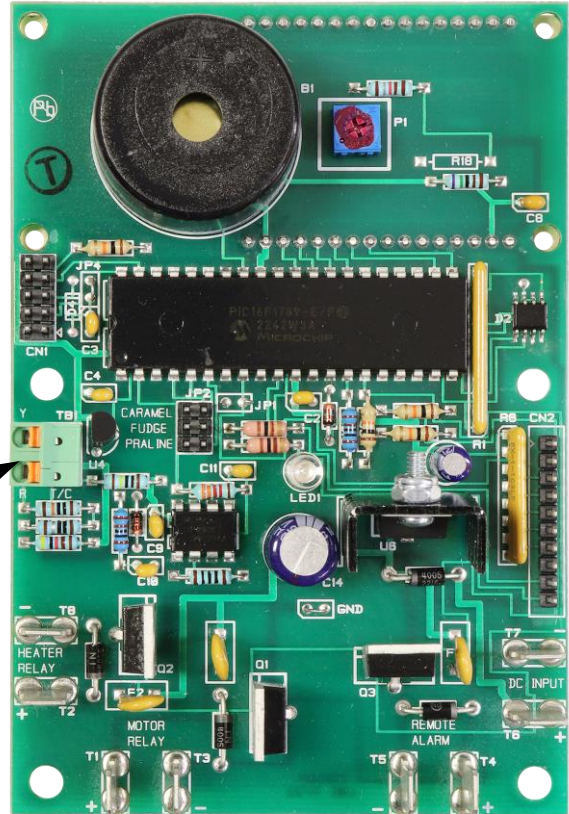
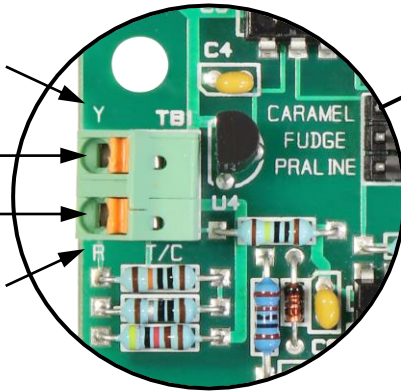
REVERSE T/C
HEAT OFF

Error Code displayed steadily on screen (unit beeps 5 times —one sequence every 60 sec.).

Indicates thermocouple wires are reversed on the board. Make sure yellow lead is in “Y” position and red lead is in “R” position, see image.

Cycle Power Switch OFF/ON to reset error detection.

T/C connection is marked Y (yellow)
YELLOW T/C position
RED T/C position
T/C Connection is marked R (red)



OPEN T/C HI TEMP
HEAT OFF

Error Code displayed steadily on screen (unit beeps 5 times—one sequence every 60 sec.).

Indicates the thermocouple connection is open/disconnected and there is a runaway heat condition. Make sure both leads are securely connected to the board with yellow lead is in “Y” position and red lead is in “R” position, see image.

Cycle Power Switch OFF/ON to reset error detection.



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

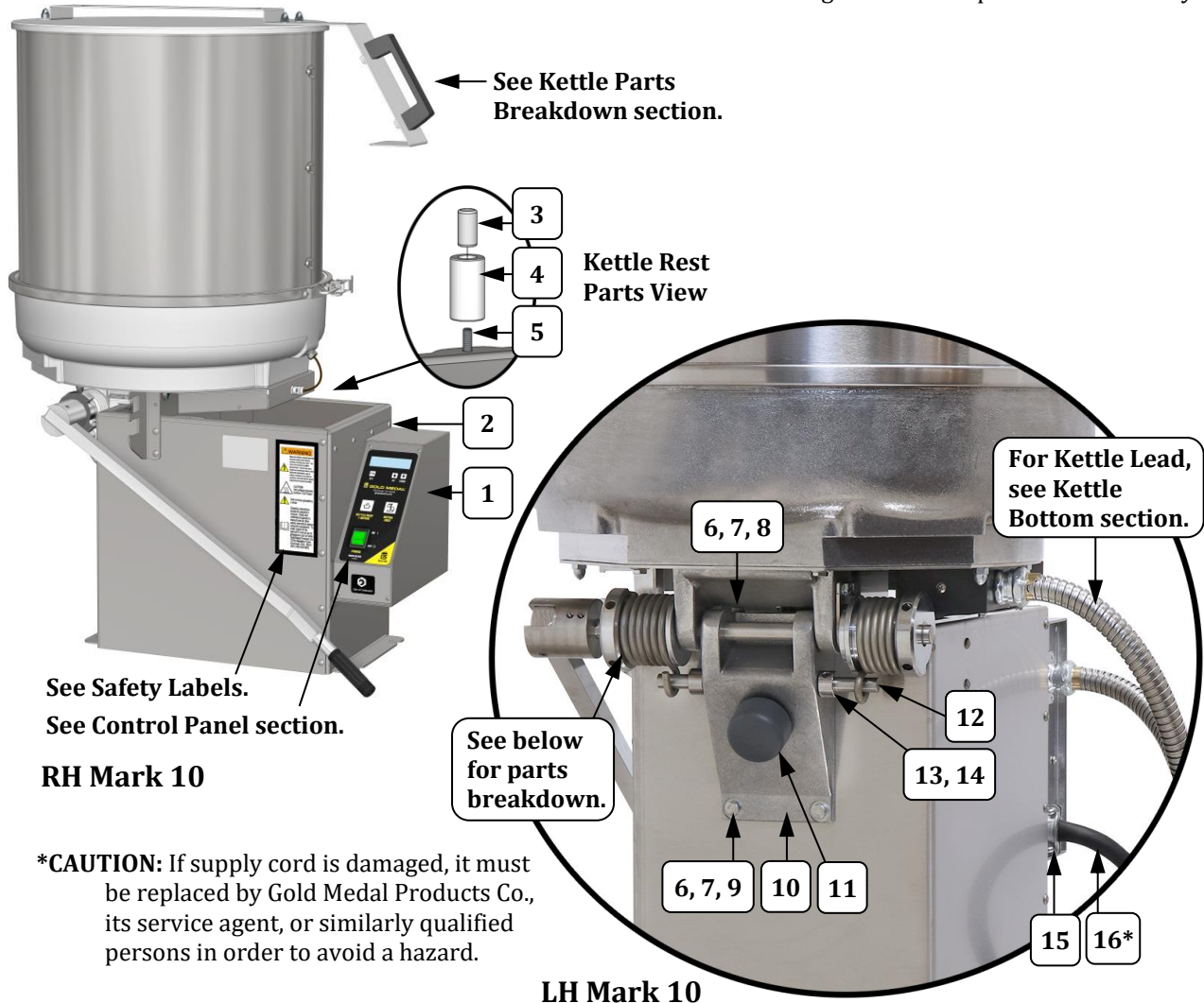
Fax: (800) 542-1496
(513) 769-8500

E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com

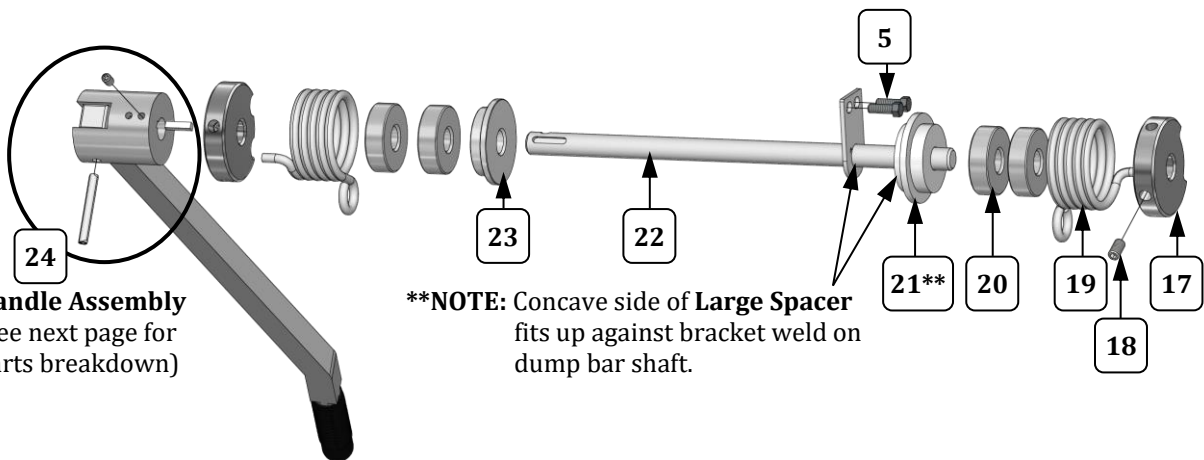


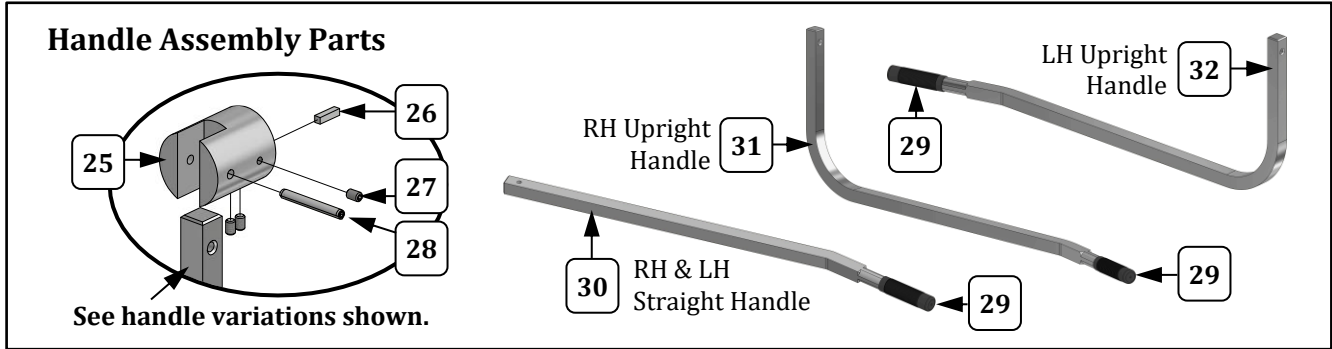
Cabinet Exterior and Handle Assembly

General images 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.





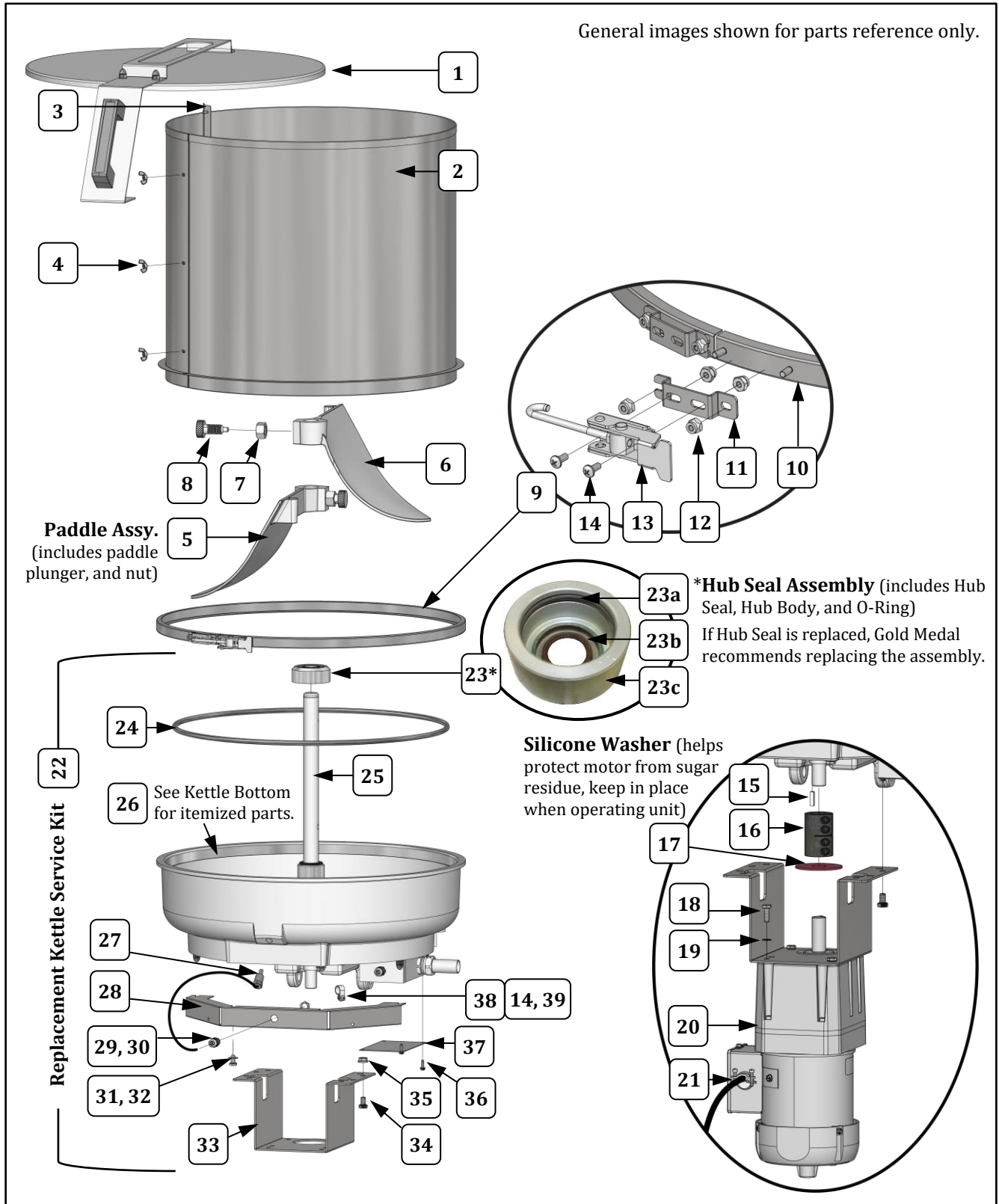
Item	Parts Description	Part Number			
		2410 (200) 2410 (202)	2410 (210) 2410 (212)	2620 (200) 2630 (200)	2620 (210) 2630 (210)
1	CONTROL BOX COVER	121127R	121127L	121195	121195
2	SCREW #8-32X3/8 PAN HD PH	74141	74141	74141	74141
3	KETTLE REST BUMPER (rubber bumper)	83111	83111	83111	83111
4	KETTLE REST (metal rest/holds rubber bumper)	83110	83110	83110	83110
5	1/4-20 X 3/4 GRADE 5 BOLT (fastens kettle rest)	74520	74520	74520	74520
6	1/4-20 X 3/4 HEX CAP 18-8	12515	12515	12515	12515
7	1/4 SPRING LOCK WASHER	12707	12707	12707	12707
8	HEX NUT 1/4-20 ESLOK	42361	42361	42361	42361
9	1/4-20 SERRATED LOCK NUT	46311	46311	46311	46311
10	KETTLE MTNG BRKT MACHINED	48812	48812	48812	48812
11	KETTLE STOP	70047	70047	70047	70047
12	SPRING RETAINER ROD	82551	82551	82551	82551
13	SET COLLAR 1/2ID X 7/8OD	47326	47326	47326	47326
14	SET SCREW 1/4-20 X 3/16	47751	47751	47751	47751
15	STRAIN RELIEF T&B 3304	82227EX	82227EX	82227EX	82227EX
16*	LEAD-IN CORD ASSY	16050	16050	89810	89810
17	COLLAR	74661	74661	74661	74661
18	SET SCREW, 5/16-18 X 5/8 (3 req'd. per collar)	74662	74662	74662	74662
19	TORSION SPRING	74660	74660	74660	74660
20	SPACER	74658	74658	74658	74658
21**	SPACER,LARGE (DUMP SIDE)	74659	74659	74659	74659
22	RT DUMP BAR WELDMNT	48841		48841	
	LEFT DUMP SHAFT WELDMNT		48881		48881
23	SPACER,LARGE (CUSTOMER SIDE)	74690	74690	74690	74690

Item	Parts Description	Part Number		
		2410 (200, 210) 2620 & 2630 Series	2410 (202)	2410 (212)
24	DUMP HANDLE ASSY (straight; incl. parts listed below)	114658		
	RH LOW PROFILE DUMP HANDLE ASSY (incl. parts listed below)		114659	
	LH LOW PROFILE DUMP HANDLE ASSY (incl. parts listed below)			114659L
25	HUB	48839	48839	48839
26	KEY (.187 X .187 X 3/4)	12509	12509	12509
27	SET SCREW 1/4-20 X 3/8	74125	74125	74125
28	COILED SPRING PIN	48883	48883	48883
29	GRIP, HANDLE BAR	121322	121322	121322
30	TILT LEVER, MARK 10 CTC (RH & LH straight handle)	46488		
31	TILT LEVER LOW MNT CTC RH		101449	
32	TILT LEVER LOW MNT CTC LH			101437



Kettle and Drum – Parts Breakdown

General images shown for parts reference only.





Kettle and Drum – Parts List

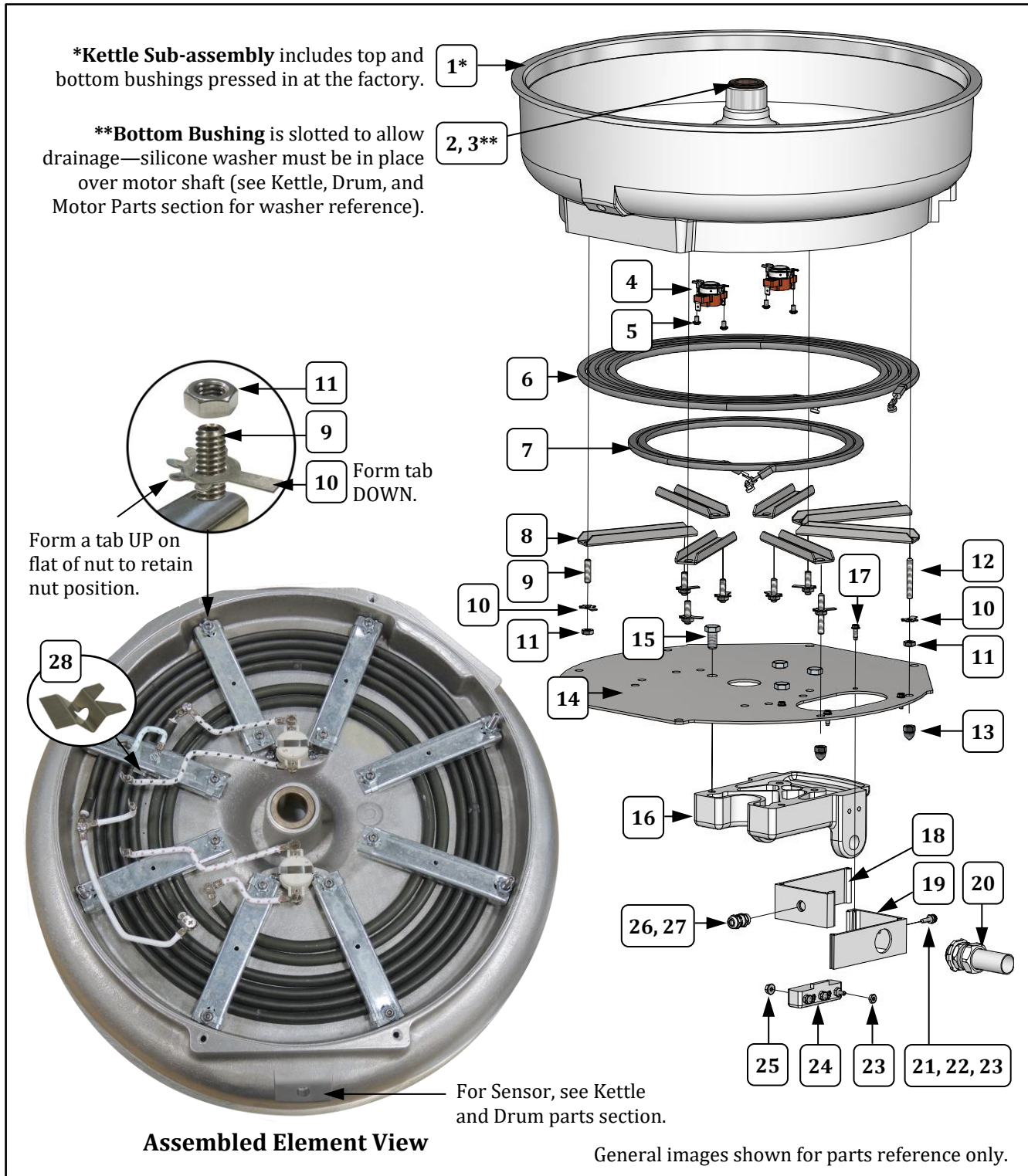
Item	Parts Description	Part Number	
		2410 Series	2620, 2630 Series
1	MARK 10 LID ASSY	67526	48827
2	MIXING DRUM	48833	48819
3	BLENDING STRIP	46702	100533
4	WING NUT, #8-32	89126	89126
5	MIXER PADDLE ASSY (includes Mix Paddle, Hex Nut and Plunger)	111416	111408
6	MIXER PADDLE MACHINED	111415	111407
7	HEX NUT 5/8-11	111402	111402
8	PLUNGER 5/8-11	111401	111401
9	RETAINING RING ASSY (complete ring with latch)	114660	114833
10	RETAINING RING SUBASSY	114641	114834
11	DRAW LATCH BRACKET	114663	114663
12	8-32 HEX NUT, ESLOK, S.S.	22070	22070
13	ADJUSTABLE DRAW LATCH	114662	114662
14	8-32 X 3/8 PAN HD PH M/S	12389	12389
15	KEY (.187 X .187 X 3/4)	12509	12509
16	DRIVE COUPLING	48826	48826
17	SILICONE WASHER	114642	114642
18	1/4-20 X 3/4 HEX CAP 18-8 (motor fastener)	12515	12515
19	WASHER 1/4 INTERNAL TOOTH (motor fastener)	12383	12383
20	1/4 HP DRIVE MOTOR	48880	48880
21	STRAIN RELIEF T&B 3302	89045	89045

Item	Parts Description	Part Number					
		2410 (200, 202)	2410 (210, 212)	2620 (200)	2620 (210)	2630 (200)	2630 (210)
22	SERVICE KIT KETTLE (RH or LH Replacement Kit incl. parts below.)	114993-00	114993L-00	121399-00	121399L-00	121399-208	121399L-208
23*	HUB SEAL ASSY MARK 10,20 (incl. Hub Seal, Hub Body, and O-Ring)	46646	46646	46646	46646	46646	46646
23a	O-RING 1 3/4ID X 2OD	46641	46641	46641	46641	46641	46641
23b	HUB SEAL (see previous pg. note)	46640	46640	46640	46640	46640	46640
23c	HUB SEAL BODY	46642	46642	46642	46642	46642	46642
24	DRUM SEAL	48834	48834	48822	48822	48822	48822
25	DRIVE SHAFT	111406	111406	111406	111406	111406	111406
26	KETTLE ASSEMBLY (see Kettle Bottom section for itemized parts)	114649-00	11469L-00	121196-00	121196L-00		
	KETTLE ASSEMBLY (208V) (see Kettle Bottom for itemized parts)					121157-00	121157L-00
27	NPT TYPE K TC	119010	119010	119010	119010	119010	119010
28	SENSOR WIRE SHIELD	114666	114666	121198	121198	121198	121198
29	Ni PLATED STRAIN RELIEF	119026	119026	119026	119026	119026	119026
30	LOCKNUT FOR 119026	119027	119027	119027	119027	119027	119027
31	1/4-20 X 1/2 HX HD SCREW	12382	12382	12382	12382	12382	12382
32	FLAT WASHER 1/4 STAINLESS	87261	87261	18383	18383	18383	18383
33	MOTOR MOUNT	48818	48818	48818	48818	48818	48818
34	5/16-18 X 1/2 HHC GRADE 2	47206	47206	47206	47206	47206	47206
35	5/16-18 SERRATED LOCK NUT	49317	49317	49317	49317	49317	49317
36	8-32 X 1/2 SLOTTED H W H	49379	49379	49379	49379	49379	49379
37	JUNCTION BOX COVER	83262	83262	83262	83262	83262	83262
38	CABLE CLAMP	87219	87219	87219	87219	87219	87219
39	8-32 SERRATED FLANGE NUT	61151	61151	61151	61151	61151	61151



2410 Series Kettle Bottom – Parts Breakdown

Kettle Bottom parts shown are included in the **Replacement Kettle Service Kit**, see previous section, Kettle and Drum, for parts breakdown of service kit.





Kettle Bottom – Parts List

Item	Part Description	Part Number	
		2410-00-200, 2410-00-202	2410-00-210, 2410-00-212
	KETTLE ASSEMBLY, RH DUMP (includes parts listed below)	114649-00	
	KETTLE ASSEMBLY, LH DUMP (includes parts listed below)		11469L-00
1	KETTLE SUBASSEMBLY (includes kettle casting and top and bottom bushings pressed in at the factory)	114651	114651
2	FLANGE BUSHING MIX BOWL (top bushing)	46484	46484
3	FLANGE BUSHING W/ GROOVE (bottom bushing)	114476	114476
4	THERMOSTAT KETTLE L-510	82219	82219
5	8-32 X 1/4 PHIL PAN M/S (thermostat screw, 2 required for each thermostat)	87314	87314
6	HEAT ELEMENT 120V 2700W	46491	46491
7	HEAT ELEMENT 120V 1800W	48650	48650
8	ELEMENT CLAMP (8 required)	46492	46492
9	1/4-20 X 1 SET SCREW	59034	59034
10	NUT RETAINER	50190	50190
11	HEX NUT 1/4-20	74133	74133
12	1/4-20 X 1.75 SET SCREW	76444	76444
13	1/4-20 ACORN NUT	49068	49068
14	BOTTOM PLATE	46211	46211
15	HEX BOLT 3/8-16 X 3/4	20051	20051
16	PIVOT CASTING MACHINED	48810	48810
17	8-32 X 1/2 SLOTTED H W H (screws for cover)	49379	49379
18	JUNCTION BOX TERMINAL-SIDE	114643	114643
19	JUNCTION BOX LEAD-SIDE	55313	55313
20	KETTLE LEAD IN ASSY (includes connectors)	46546	46546
21	8-32 X 3/4 PHIL PAN MS SS	39007	39007
22	#8 INT. TOOTH L/W 410SS	12132	12132
23	8-32 HEX M/S NUT	74149	74149
24	TERMINAL BLOCK	41129A	41129A
25	8-32 SERRATED FLANGE NUT	61151	61151
26	Ni PLATED STRAIN RELIEF	119026	119026
27	LOCKNUT FOR 119026	119027	119027
28	ELEMENT SHIM (only used as needed)	68787	68787

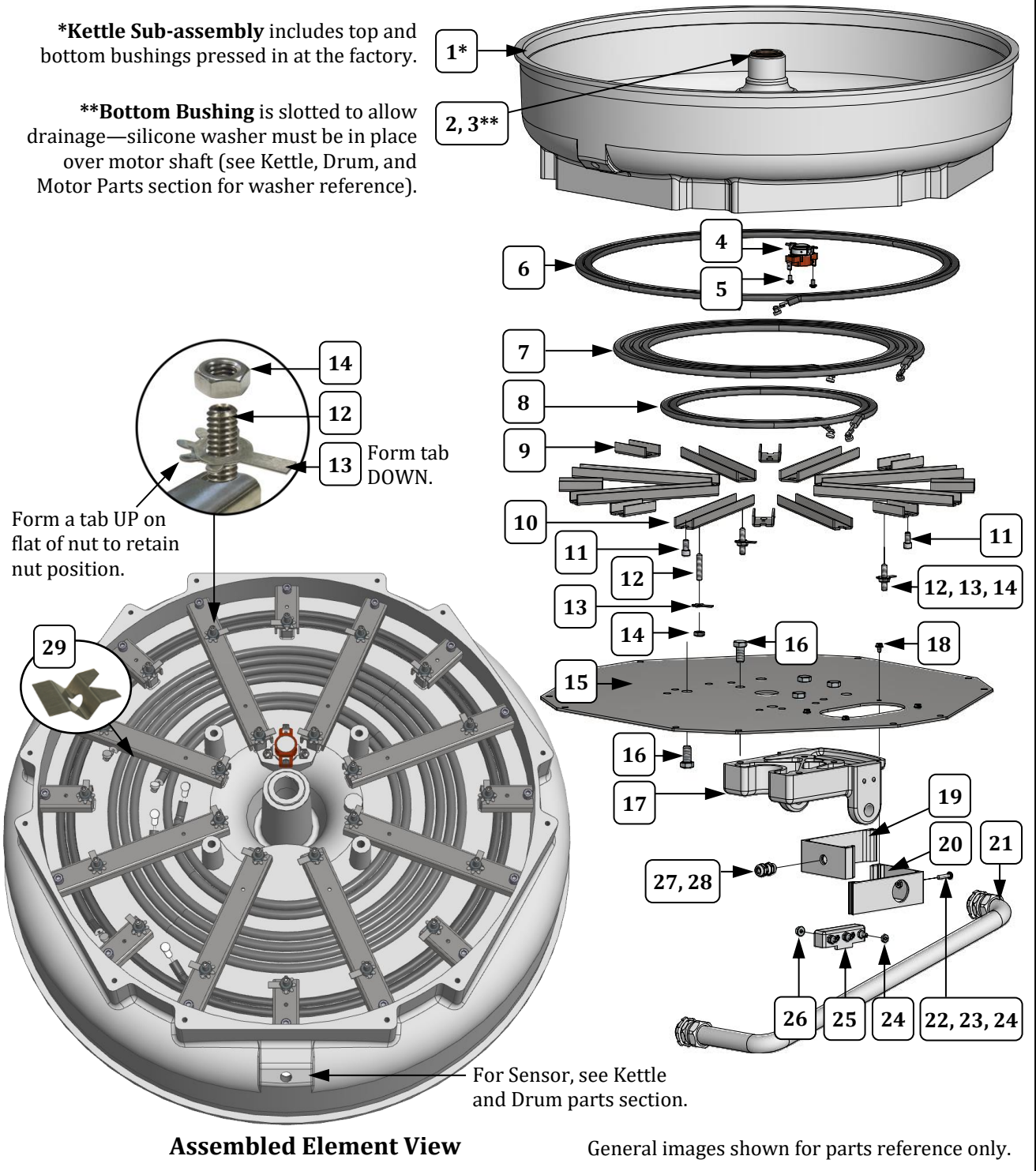


2620 and 2630 Kettle Bottom – Parts Breakdown

Kettle Bottom parts shown are included in the **Replacement Kettle Service Kit**, see previous section, Kettle and Drum, for parts breakdown of service kit.

***Kettle Sub-assembly** includes top and bottom bushings pressed in at the factory.

****Bottom Bushing** is slotted to allow drainage—silicone washer must be in place over motor shaft (see Kettle, Drum, and Motor Parts section for washer reference).



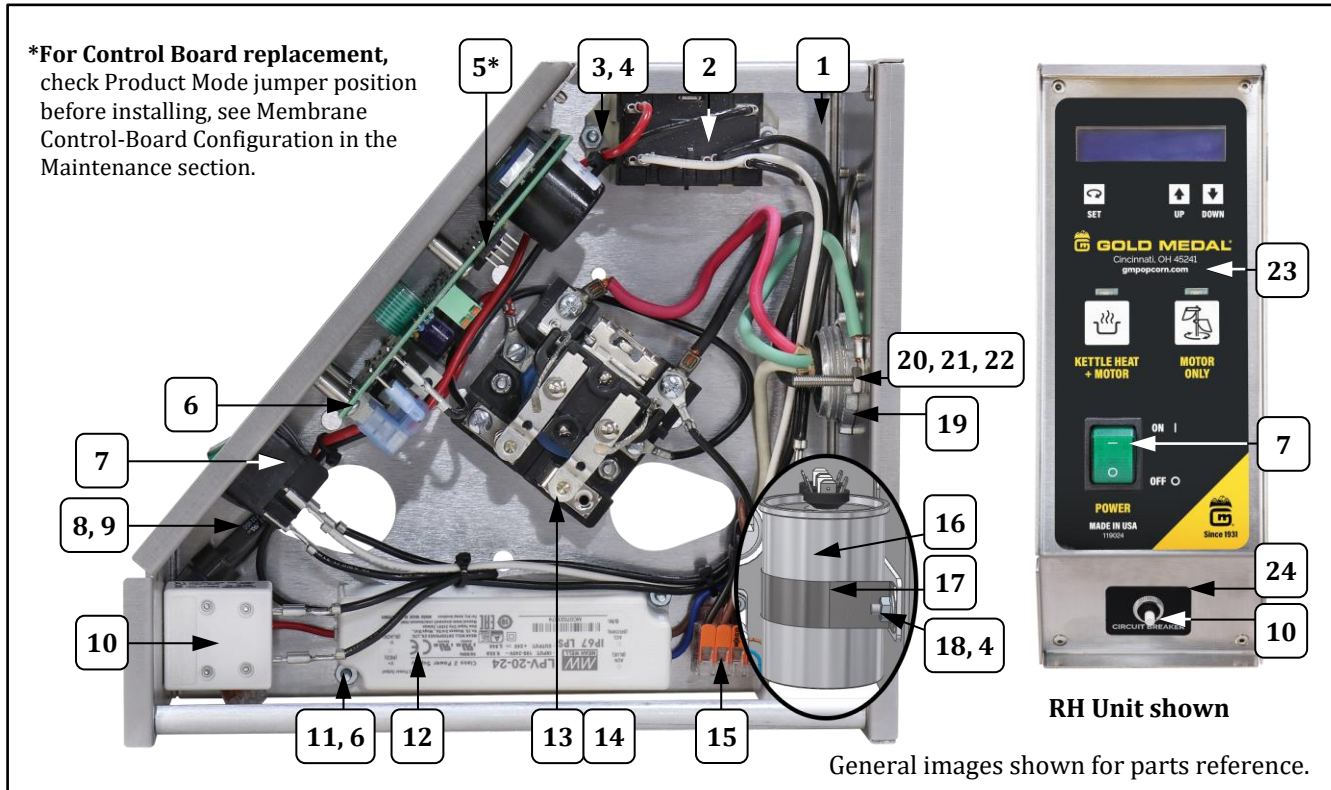


Kettle Bottom – Parts List

Item	Part Description	Part Number			
		2620 (200)	2620 (210)	2630 (200)	2630 (210)
	KETTLE ASSEMBLY, RH DUMP (incl. parts below)	121196-00			
	KETTLE ASSEMBLY, LH DUMP (incl. parts below)		121196L-00		
	KETTLE ASSEMBLY, RH DUMP (208V) (incl. parts below)			121157-00	
	KETTLE ASSEMBLY, LH DUMP (208V) (incl. parts below)				121157L-00
1	KETTLE SUBASSEMBLY (incl. kettle casting and top and bottom bushings pressed in at the factory)	121197	121197	121197	121197
2	FLANGE BUSHING MIX BOWL (top bushing)	46484	46484	46484	46484
3	FLANGE BUSHING W/ GROOVE (bottom bushing)	114476	114476	114476	114476
4	THERMOSTAT KETTLE L-510	82219	82219	82219	82219
5	8-32 X 1/4 PHIL PAN M/S (thermostat screw, 2 required for each thermostat)	87314	87314	87314	87314
6	HEAT ELEMENT 240V 2100W	48887	48887		
	HEAT ELEMENT 208V 2100W			69865	69865
7	HEAT ELEMENT 240V 2700W	46498	46498		
	HEAT ELEMENT 208V 2700W			69864	69864
8	HEAT ELEMENT 230V 1800W	48650EX	48650EX		
	HEAT ELEMENT 208V 1800W			69863	69863
9	ELEMENT CLAMP (8 required) small clamp	48832	48832	48832	48832
10	ELEMENT CLAMP (8 required) large clamp	48831	48831	48831	48831
11	1/4-20 X 1/2SHCS	46722	46722	46722	46722
12	1/4-20 X 1.25 SET SCREW	69140	69140	69140	69140
13	NUT RETAINER	50190	50190	50190	50190
14	HEX NUT 1/4-20	74133	74133	74133	74133
15	BOTTOM PLATE MARK 20	48817	48817	48817	48817
16	HEX BOLT 3/8-16 X 3/4	20051	20051	20051	20051
17	PIVOT CASTING MACHINED	48810	48810	48810	48810
18	8-32 X 1/4 SLT. HWH M/S	49060	49060	49060	49060
19	JUNCT. BOX TERMINAL SIDE	114643	114643	114643	114643
20	JCT. BOX LEAD SIDE	55313	55313	68875	68875
21	KETTLE LEAD IN ASSY	69867	69867	69867	69867
22	8-32 X 3/4 PHIL PAN MS SS	39007	39007	39007	39007
23	#8 INT. TOOTH L/W 410SS	12132	12132	12132	12132
24	8-32 HEX M/S NUT	74149	74149	74149	74149
25	TERMINAL BLOCK ASSEMBLY	41129A	41129A	41129A	41129A
26	8-32 SERRATED FLANGE NUT	61151	61151	61151	61151
27	Ni PLATED STRAIN RELIEF	119026	119026	119026	119026
28	LOCKNUT FOR 119026	119027	119027	119027	119027
29	ELEMENT SHIM (only used as needed)	68787	68787	68787	68787



2410 Series Control Box

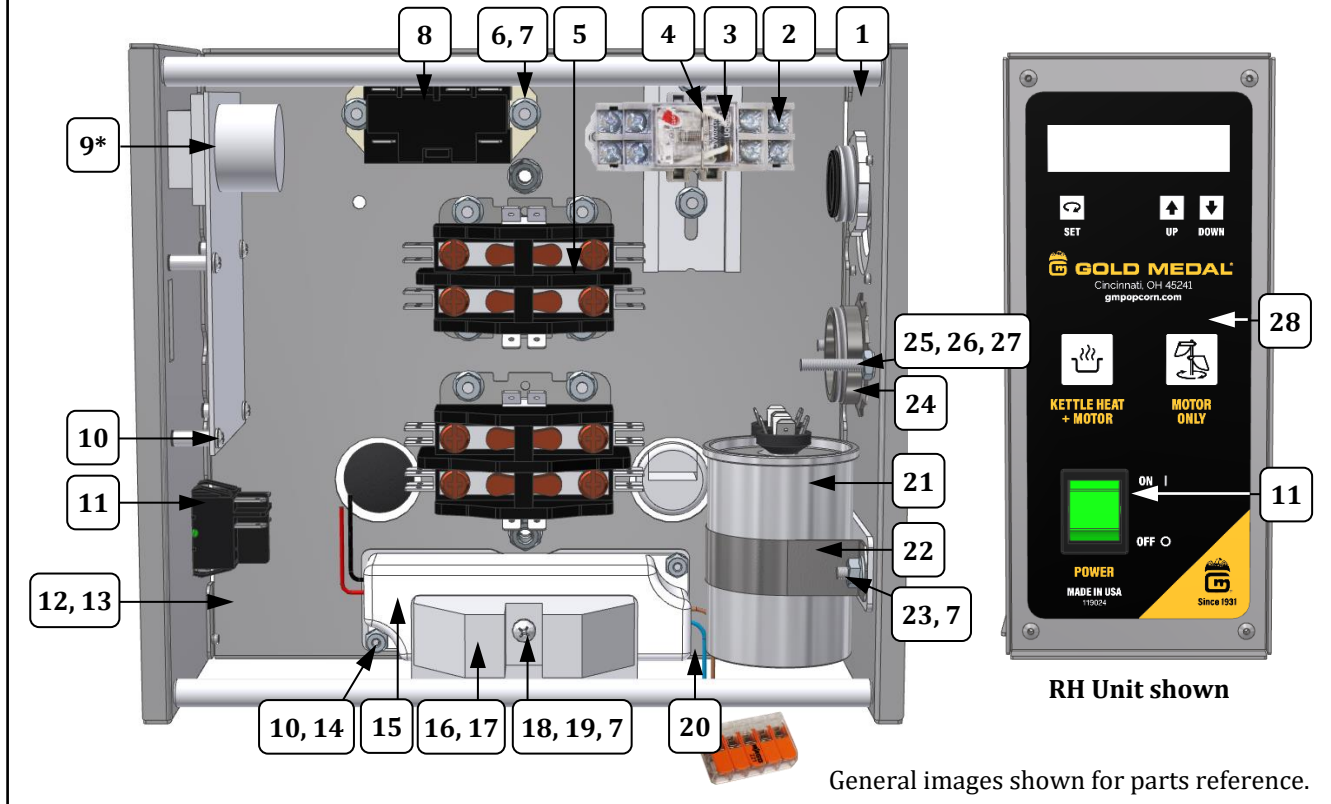


Item	Parts Description	Part Number	
		2410 - RH Units	2410 - LH Units
1	CONTROL BOX (inclds support rods)	121121R	121121L
2	RELAY, 25A DPST NO 24VDC	55612	55612
3	8-32 X 3/8 PAN HD PH M/S	12389	12389
4	8-32 SERRATED FLANGE NUT	61151	61151
5*	GOURMET CONTROL	119031	119031
6	6-32 X 3/8 PHIL PAN M/S	39000	39000
7	SWITCH, LIGHTED ROCKER GR	42798-30	42798-30
8	HOLDER, FUSE, 5 X 20 MM	112014	112014
9	FUSE, 600 MA	112013	112013
10	CIRCUIT BREAKER 15 AMP	47364	47364
11	6-32 GRIP NUT ZINC PLATED	47517	47517
12	POWER SUPPLY 24VDC 20W	55394	55394
13	RELAY, 24VDC (DPST/30A)	119207	119207
14	8-32 X 3/4 PHIL PAN SMS	87255	87255
15	5 POS WAGO LEVER NUT,12GA	55245	55245
16	20 MFD CAPACITOR	55558	55558
17	CAPACITOR STRAP	101487	101487
18	8-32 X 1/2 PHIL PN M/S SS	42226	42226
19	1" STRAIGHT CONNECTOR	82227EX	82227EX
20	8-32 X 1 PH PAN M/S S.S.	12219	12219
21	#8 INT. TOOTH L/W 410SS	12132	12132
22	8-32 HEX M/S NUT	74149	74149
23	GOURMET POP MEMBRANE CTRL	119024	119024
24	CIRCUIT BREAKER DECAL	121223	121223



2620 and 2630 Series - Control Box

***For Control Board replacement, check Product Mode jumper position before installing, see Membrane Control-Board Configuration in the Maintenance section.**

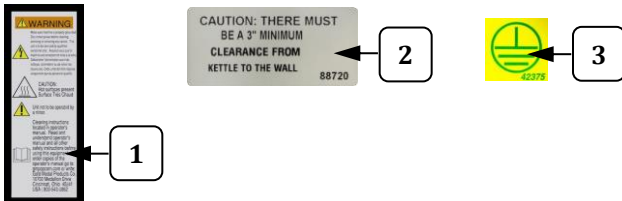


Item	Part Description	Part Number 2620 & 2630
1	CONTROL BOX (RH Dump Units; includes support rods)	121188
	CONTROL BOX (LH Dump Units; includes support rods)	121188L
2	RELAY, BASE (2 POLE)	89085
3	RELAY DPDT 24VDC	62980
4	RELAY, HOLD DOWN SPRING	89091
5	CONTACTOR, 2 POLE 40 AMP	62059EX
6	8-32 X 3/8 PAN HD PH M/S	12389
7	8-32 SERRATED FLANGE NUT	61151
8	RELAY, 25A DPST NO 24VDC	55612
9	GOURMET CONTROL	119031
10	6-32 X 3/8 PHIL PAN M/S	39000
11	SWITCH, LIGHTED ROCKER GR	42798-30
12	HOLDER, FUSE, 5 X 20 MM	112014
13	FUSE, 600 MA	112013


Item	Part Description	Part Number 2620 & 2630
14	6-32 GRIP NUT ZINC PLATED	47517
15	POWER SUPPLY 24VDC 20W	55394
16	FUSE BLOCK	119204
17	FUSE, 10A	119205
18	FUSE BLOCK BRACKET	121191
19	8-32 X 3/4 PHIL PAN MS SS	39007
20	5 POS WAGO LEVER NUT,12GA	55245
21	20 MFD CAPACITOR	55558
22	CAPACITOR STRAP	101487
23	8-32 X 1/2 PHIL PN M/S SS	42226
24	1" STRAIGHT CONNECTOR	82227EX
25	8-32 X 1 PH PAN M/S S.S.	12219
26	#8 INT. TOOTH L/W 410SS	12132
27	8-32 HEX M/S NUT	74149
28	GOURMET POP MEMBRANE CTRL	119024



Safety Labels












Unit Labels



Power Cord Label

Item	Part Description	Part Number
1	COOKER LABEL	111031
2	MINIMUM CLEARANCE LABEL	88720
3	MAIN GROUND LABEL	42375
4	WARNING LABEL CORD	68720

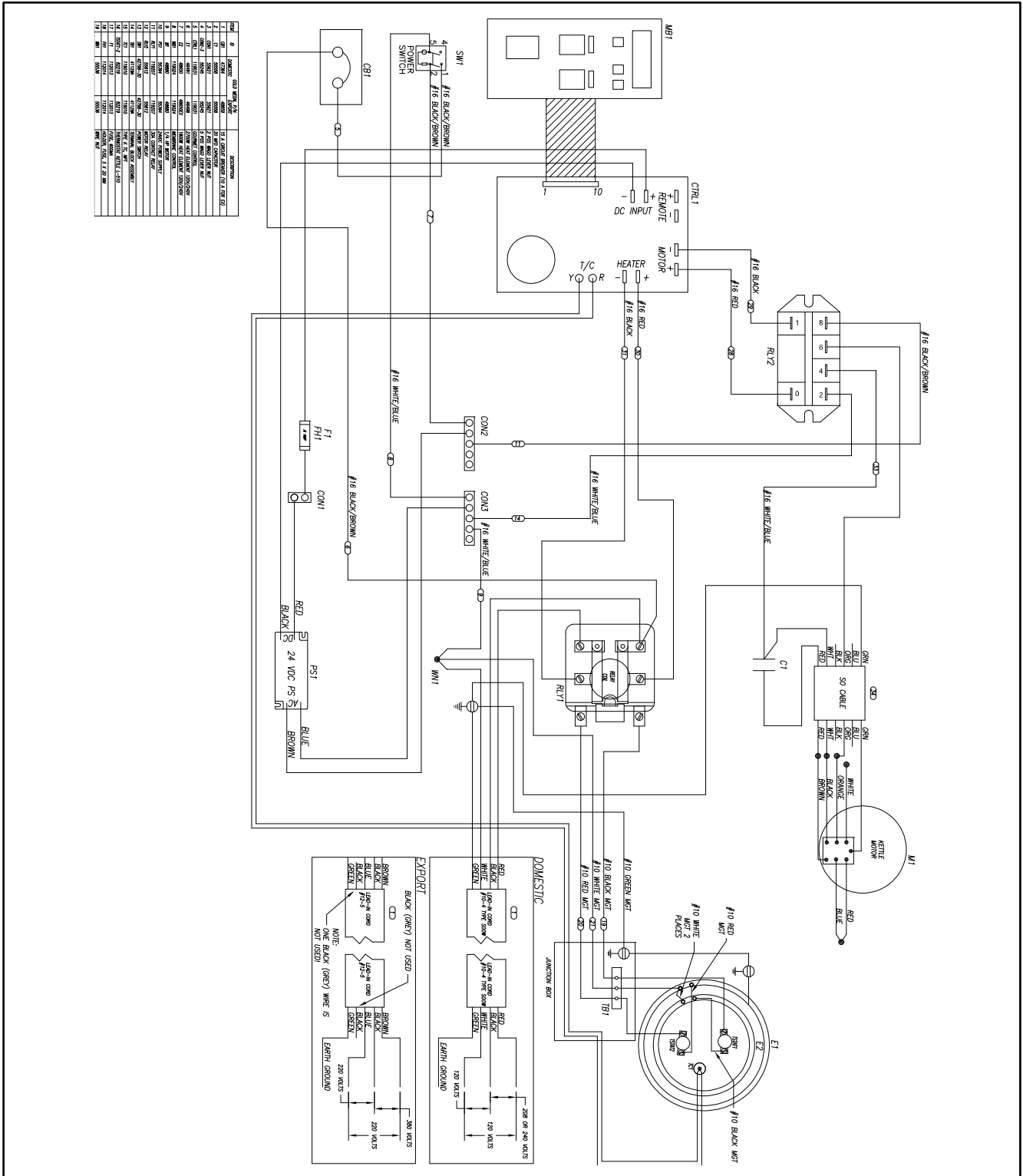
Accessories

 <p>Aluminum Scoop (PN 2071)</p>  <p>8 Cup Measure (PN 69826)</p>  <p>2 Cup Measure (PN 62807)</p>	<p>Mark 10 only:</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>30A Recept (PN 82208)</p> </div> <div style="text-align: center;">  <p>Bowl Scraper (PN 46210)</p> </div> <div style="text-align: center;">  <p>10 Gallon Measure (PN 46508)</p> </div> </div> <hr/> <p>Mark 20 only:</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>50A Recept. (PN 89830)</p> </div> <div style="text-align: center;">  <p>Paddle (PN 121061)</p> </div> <div style="text-align: center;">  <p>20 Gallon Measure (PN 48886)</p> </div> </div>	
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Wiring Diagram

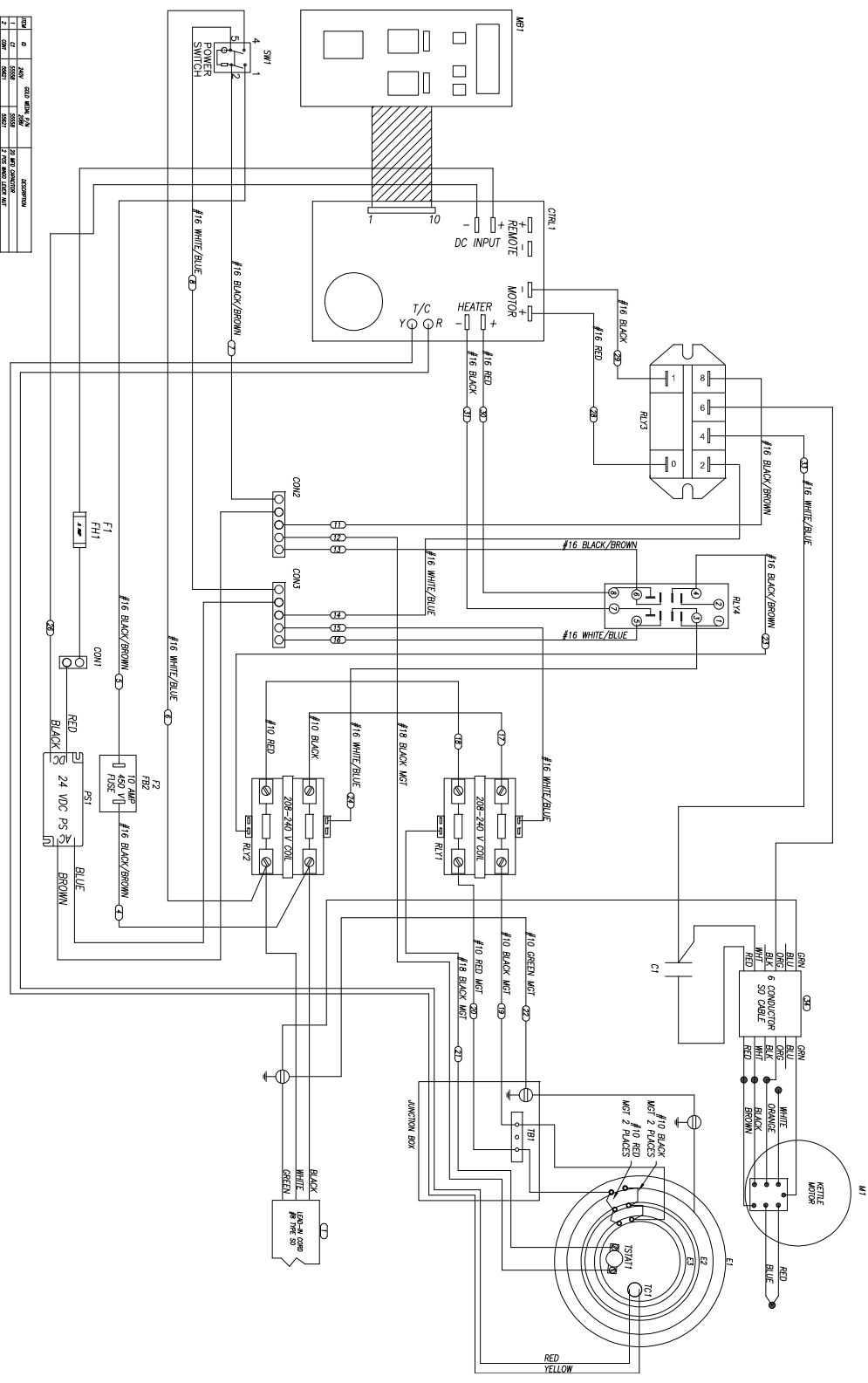
Model No. 2410 Series





Model No. 2620 and 2630 Series

Part No.	Part Name	Quantity	Part No.	Part Name	Quantity
1	CONTROL PANEL	1	10	RELAY RLY1	1
2	RELAY RLY2	1	11	RELAY RLY3	1
3	RELAY RLY3	1	12	RELAY RLY4	1
4	RELAY RLY4	1	13	RELAY RLY5	1
5	RELAY RLY5	1	14	RELAY RLY6	1
6	RELAY RLY6	1	15	RELAY RLY7	1
7	RELAY RLY7	1	16	RELAY RLY8	1
8	RELAY RLY8	1	17	RELAY RLY9	1
9	RELAY RLY9	1	18	RELAY RLY10	1
10	RELAY RLY10	1	19	RELAY RLY11	1
20	RELAY RLY11	1	21	RELAY RLY12	1
22	RELAY RLY12	1	23	RELAY RLY13	1
24	RELAY RLY13	1	25	RELAY RLY14	1
26	RELAY RLY14	1	27	RELAY RLY15	1
28	RELAY RLY15	1	29	RELAY RLY16	1
29	RELAY RLY16	1	30	RELAY RLY17	1
30	RELAY RLY17	1	31	RELAY RLY18	1
31	RELAY RLY18	1	32	RELAY RLY19	1
32	RELAY RLY19	1	33	RELAY RLY20	1
33	RELAY RLY20	1	34	RELAY RLY21	1
34	RELAY RLY21	1	35	RELAY RLY22	1
35	RELAY RLY22	1	36	RELAY RLY23	1
36	RELAY RLY23	1	37	RELAY RLY24	1
37	RELAY RLY24	1	38	RELAY RLY25	1
38	RELAY RLY25	1	39	RELAY RLY26	1
39	RELAY RLY26	1	40	RELAY RLY27	1
40	RELAY RLY27	1	41	RELAY RLY28	1
41	RELAY RLY28	1	42	RELAY RLY29	1
42	RELAY RLY29	1	43	RELAY RLY30	1
43	RELAY RLY30	1	44	RELAY RLY31	1
44	RELAY RLY31	1	45	RELAY RLY32	1
45	RELAY RLY32	1	46	RELAY RLY33	1
46	RELAY RLY33	1	47	RELAY RLY34	1
47	RELAY RLY34	1	48	RELAY RLY35	1
48	RELAY RLY35	1	49	RELAY RLY36	1
49	RELAY RLY36	1	50	RELAY RLY37	1
50	RELAY RLY37	1	51	RELAY RLY38	1
51	RELAY RLY38	1	52	RELAY RLY39	1
52	RELAY RLY39	1	53	RELAY RLY40	1
53	RELAY RLY40	1	54	RELAY RLY41	1
54	RELAY RLY41	1	55	RELAY RLY42	1
55	RELAY RLY42	1	56	RELAY RLY43	1
56	RELAY RLY43	1	57	RELAY RLY44	1
57	RELAY RLY44	1	58	RELAY RLY45	1
58	RELAY RLY45	1	59	RELAY RLY46	1
59	RELAY RLY46	1	60	RELAY RLY47	1
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61	RELAY RLY48	1	62	RELAY RLY49	1
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67	RELAY RLY54	1	68	RELAY RLY55	1
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78	RELAY RLY65	1	79	RELAY RLY66	1
79	RELAY RLY66	1	80	RELAY RLY67	1
80	RELAY RLY67	1	81	RELAY RLY68	1
81	RELAY RLY68	1	82	RELAY RLY69	1
82	RELAY RLY69	1	83	RELAY RLY70	1
83	RELAY RLY70	1	84	RELAY RLY71	1
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94	RELAY RLY81	1	95	RELAY RLY82	1
95	RELAY RLY82	1	96	RELAY RLY83	1
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97	RELAY RLY84	1	98	RELAY RLY85	1
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105	RELAY RLY92	1	106	RELAY RLY93	1
106	RELAY RLY93	1	107	RELAY RLY94	1
107	RELAY RLY94	1	108	RELAY RLY95	1
108	RELAY RLY95	1	109	RELAY RLY96	1
109	RELAY RLY96	1	110	RELAY RLY97	1
110	RELAY RLY97	1	111	RELAY RLY98	1
111	RELAY RLY98	1	112	RELAY RLY99	1
112	RELAY RLY99	1	113	RELAY RLY100	1



NOTE: ALL WIRE IS #16 GA. LABELED APPLIANCE
INSULATION RATED 90° OR 105° C UNLESS
OTHERWISE SPECIFIED.

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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.



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