



Instruction Manual

Grand & Twin Grand Pop-O-Gold & Medallion (-100 Series)

For -1XX Series Models beginning with:

2848, 2860, and 2873 (32 oz. Pop-O-Golds)

2948, 2960, and 2973 (52 oz. Medallions)



GOLD MEDAL® PRODUCTS CO.

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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

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

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

Unit to be installed in locations where ambient temperatures are between a minimum of 5°C (41°F) and a maximum of 55°C (131°F).

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

Install unit on a level surface.

Unit is for popcorn.

Note: Improvements are always being made to Gold Medal's equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal's Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. (Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.) General images may be used in manual for reference only.



INSTALLATION INSTRUCTIONS

Inspection of Shipment

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, since it is beyond our control (reference warranty in back of manual).

Manual

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

Model Description

The Elite Series Popper has a uni-body, stainless steel construction. Individual popper features vary by model, thus images provided throughout the manual are for general model reference only.

Other features and options:

- Butterfly Corn Screen and Mushroom Corn Screen inserts included.
- Deep Well (ability to adjust corn storage area).
- Oil Dispense Unit option (B.I.B or Bucket Pump).
- Sign option (LED or LED Neon) reversible from Front Counter (customer side) to Back Counter (operator side) of popper.













The 32 oz. and 52 oz. popper units are available in the sizes listed—Twin Models have 2 kettles:

32 oz. Kettle Model Series: 2848 (48"), 2860 (60"), 2873 (72" Twin)

52 oz. Kettle Model Series: 2948 (48"), 2960 (60"), 2973 (72" Twin)



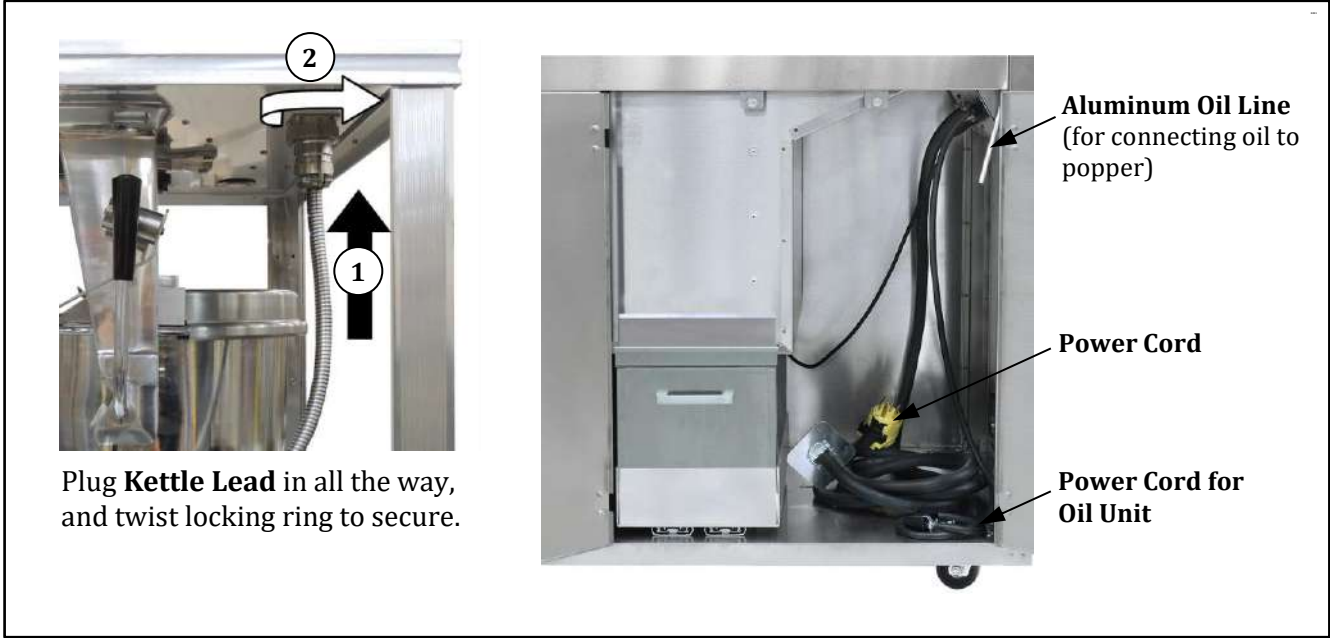
Items Included with this Unit

 52 oz. Corn Cup (PN 17757-52) Incl. with 52 oz. units only.	 32 oz. Corn Cup (PN 67905-32) Incl. with 32 oz. units, and 52 oz. units for Flexi-Pop.	 18 oz. Corn Cup (PN 67905-18) Incl. with 32 oz. units for Flexi-Pop.	 1/4 Cup Flavacol Measure (PN 47169) Incl. with 52 oz. units.
 Flavacol Container (PN 41752)	 Jet Scoop (PN 2072)	 Tube Brush (PN 47380)	
 50 AMP Receptacle (PN 82920) 52 oz. unit only	 Receptacle Cover (PN 82922) 52 oz. unit only	 NEMA L14-30 Receptacle (PN 82208) 32 oz unit only	 Instruction Manual
Receptacle/Cover shown included with (120V) Domestic units ONLY.			 Registration Warranty Card

Setup

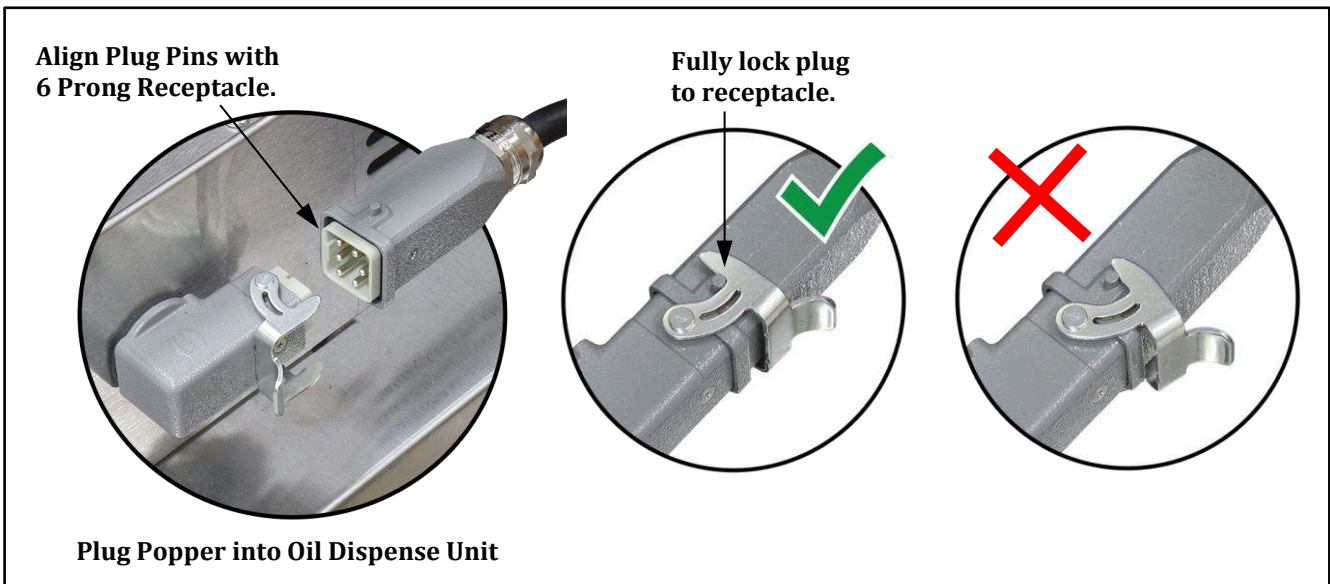
This unit has been tested at the factory, follow the setup steps below prior to operating the unit.

1. Remove all packaging and tape. Open the cabinet base and remove all accessory items from the pull out corn drawer.
2. Install unit on a level surface. Sufficient clearance is needed on the side of the popper with the power supply cord routed from the unit, and allow a minimum 6" clearance above exhaust on top of machine for airflow.
3. The cabinet base is equipped with rolling casters. The two casters on the operator (controls) side have a locking/unlocking feature.
4. Make sure kettle lead-in cord is securely plugged into unit, and the locking ring is fully twisted onto the kettle receptacle (see image below).



5. The main power cord extends out the bottom of the popper (reference image above). Base units are provided with exit holes to route the power cord out of the cabinet. Before plugging in the machine, have a certified electrician install the wall receptacle and follow all requirements listed in the Electrical Requirements section of this manual. The small power cord (6 prong plug) is the oil pump harness which supplies power to the oil dispense unit. Plug the oil harness into the 6-prong receptacle on the side of the oil unit control box—make sure receptacle lock is fully engaged, see image below.

Refer to the Bag-in-a-Box or Bucket Pump Instruction Manual for complete instructions to connect the oil dispense system to the popper and to add oil.





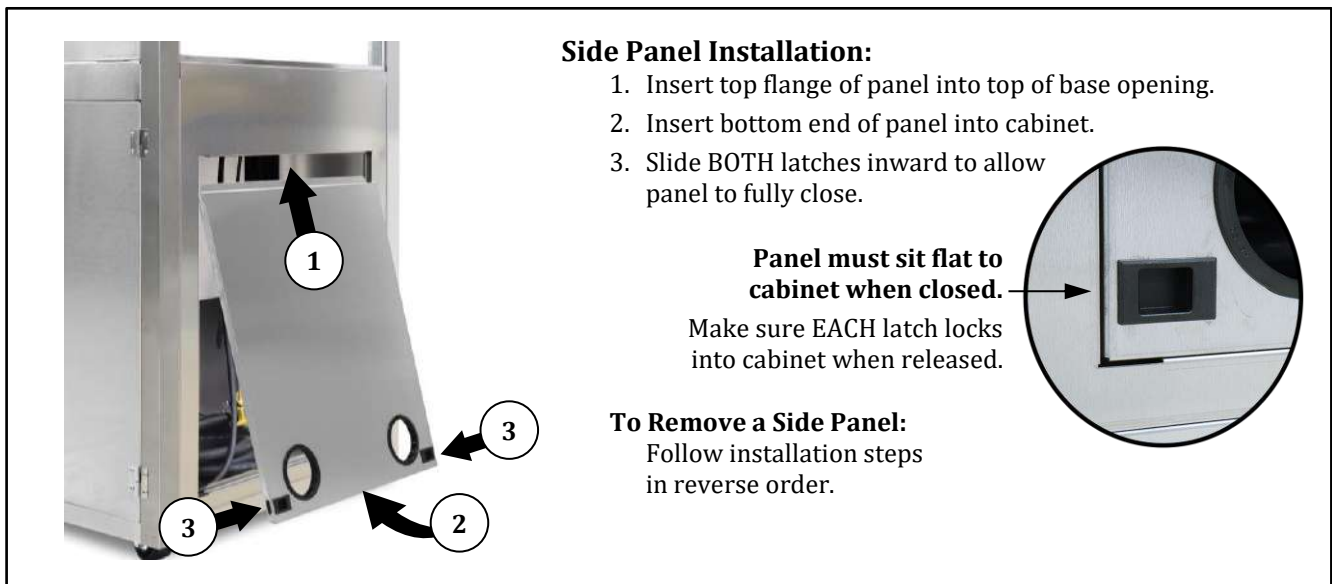
By default, the unit is shipped from the factory with the corn pan in a deep well position. If needed, the corn pan may be raised to an elevated position using the 3 front pins and the 3 back pins as a rest (see image below).



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

Side Panel Installation and Removal

The base is equipped with removable side access panels. If a panel is removed, make sure it is reinstalled before unit use.





Electrical Requirements

The following power supply must be provided:

DOMESTIC UNITS: 120/208 or 120/240 V~, 60 Hz

(reference unit Data Plate for Wattage requirement)

Twin Models have two kettles and two plugs (one for each side of popper) and include two wall receptacles.

32 oz. Kettle Models are designed to operate on single phase, 30 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). 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 30 AMP wall receptacle (NEMA L14-30) is supplied with the unit—it accepts the attachment plug on the machine and must be used. Reference the Receptacle Wiring Diagram for NEMA L14-30 for receptacle installation instructions.

52 oz. Kettle Models are designed to operate on single phase, 50 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). 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 50 AMP wall receptacle (NEMA 14-50) is supplied with the machine. The receptacle will accept the attachment plug on the machine and must be used; reference the Receptacle Wiring Diagram for NEMA 14-50 for receptacle installation instructions.



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

Potential Electrical Variations: 220 V~, 60 Hz

Twin Models have two kettles and two plugs (one for each side of popper).

Export units are designed to operate on single phase, 16 AMP, 4 wire supply, 230 V~ (2 Hot, 1 Neutral, 1 Ground). All electrical components in this machine are 230 V (motors, heat elements, lights, etc.) and therefore require “Hot to Neutral” connection (**NOT** “Hot to Hot”). A certified electrician must supply and install the wall receptacle for this unit; reference the Receptacle Wiring Diagram for Export Units.

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

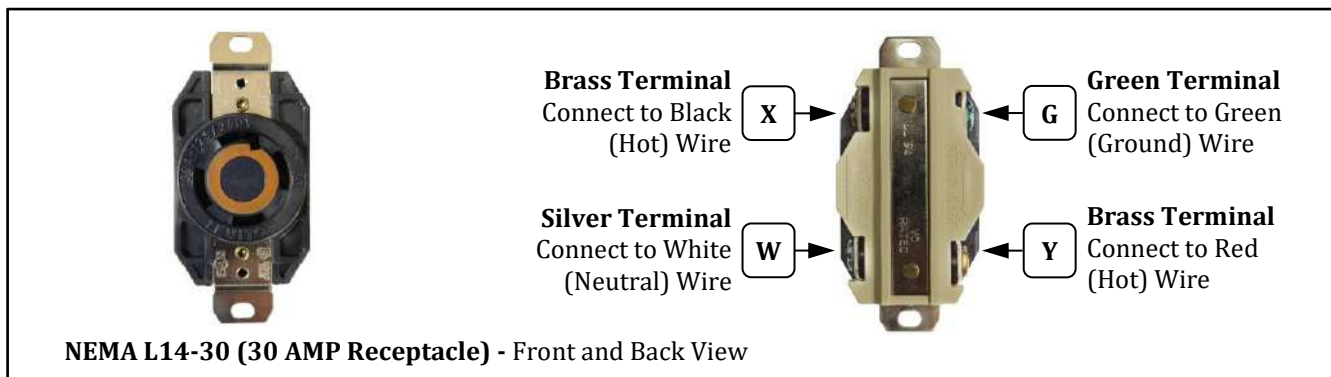
	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>008_051514</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 Wiring Diagram for NEMA L14-30 (120V Units)

A certified electrician must follow the IMPORTANT instructions shown for installation of the L14-30 Receptacle (Gold Medal Item No. 82208) provided with the unit.

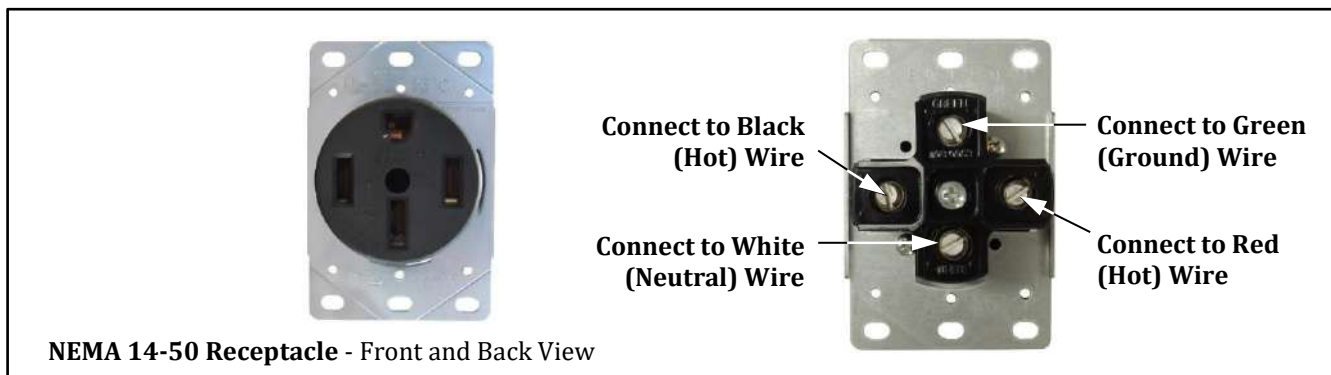
If the receptacle is wired incorrectly, the heat elements/kettle and other electrical components could be at 208 or 240 V potential instead of the needed 120 V, resulting in excessive temperatures in the heat elements (i.e.: kettle) and possible fire, and/or damage to electrical components.



Receptacle Wiring Diagram for NEMA 14-50 (120V Units)

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

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

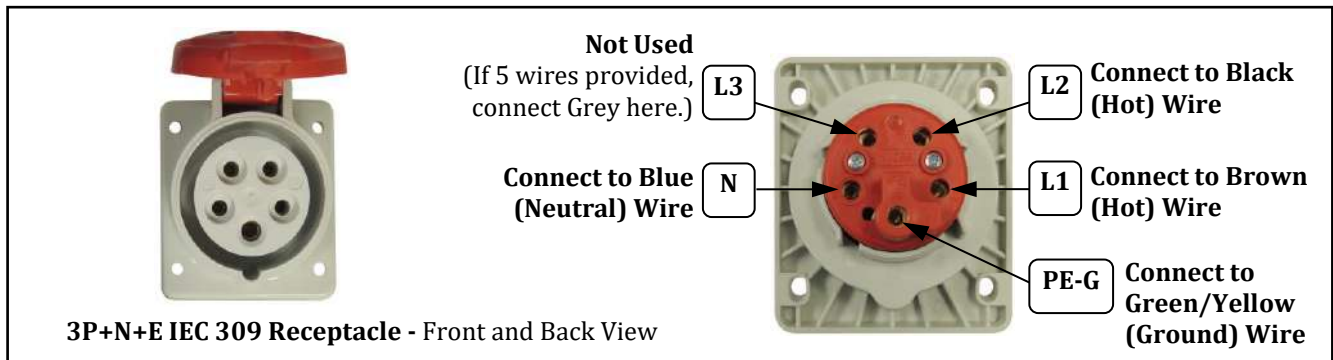




Receptacle Wiring Diagram (for Export Units – except Australia)

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

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



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

This section describes the general popper controls and indicator lights (reference the Control View images located at the end of this section).

LIGHTS SWITCH

Two position, 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 (Kettle Circuit Breaker)

Two position, ON/OFF lighted rocker switch - supplies power to the heating elements in the popping kettle by sending power to the “Big Eye” Electronic Temperature Control System.

IMPORTANT NOTE: The Kettle Heat Switch is inactive if the Kettle Circuit Breaker is tripped. If unit is plugged in, but green Heat Switch light does not come on when activated, then the Kettle Circuit Breaker may be tripped. Reference the Troubleshooting section of this manual.

KETTLE MOTOR SWITCH

Two position, 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

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

SALT/SWEET SWITCH (if equipped)

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

FLEXI-POP SWITCH (if equipped)

Two position rocker switch - automatically adjusts the oil dispense amount and kettle heat input for a reduced size batch. Blue (32 oz.) or Red (18 oz.) indicator will light up to show batch size selected.

LOAD DUMP INDICATOR LIGHT & AUDIBLE SIGNAL

During normal popper operation, the yellow Load Dump Indicator light and audible sound (if engaged), are used to signal Load Dump. If the yellow indicator light is ON, and the buzzer is sounding, **one** of the following actions should be taken:

- Load the corn and oil **or**
- Dump the popped corn from the kettle **or**
- Turn the Kettle Heat Switch OFF if you are finished popping corn.

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



OIL SYSTEM MASTER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the oil pump (either the Bag-in-a-Box or Bucket Pump model). Reference the Instruction Manual for the oil dispense unit.

Bag-in-a-Box Model: Oil System Master Switch ON, provides power to the oil dispense unit, activates the cabinet warmer/blower, and the heated line kit (if equipped).

Note: Coconut oil will congeal at temperatures below approximately 76°F (24°C). For machines used daily, leave the Oil System Master Switch on at all times and keep the cabinet doors closed to prevent the oil from becoming solid. If the machine has not been used for several days, turn the Oil System Master Switch ON the night before it is expected to be used.

Bucket Pump Model: Oil System Master Switch ON, activates the small heating element on the bucket pump to keep the coconut oil liquid.

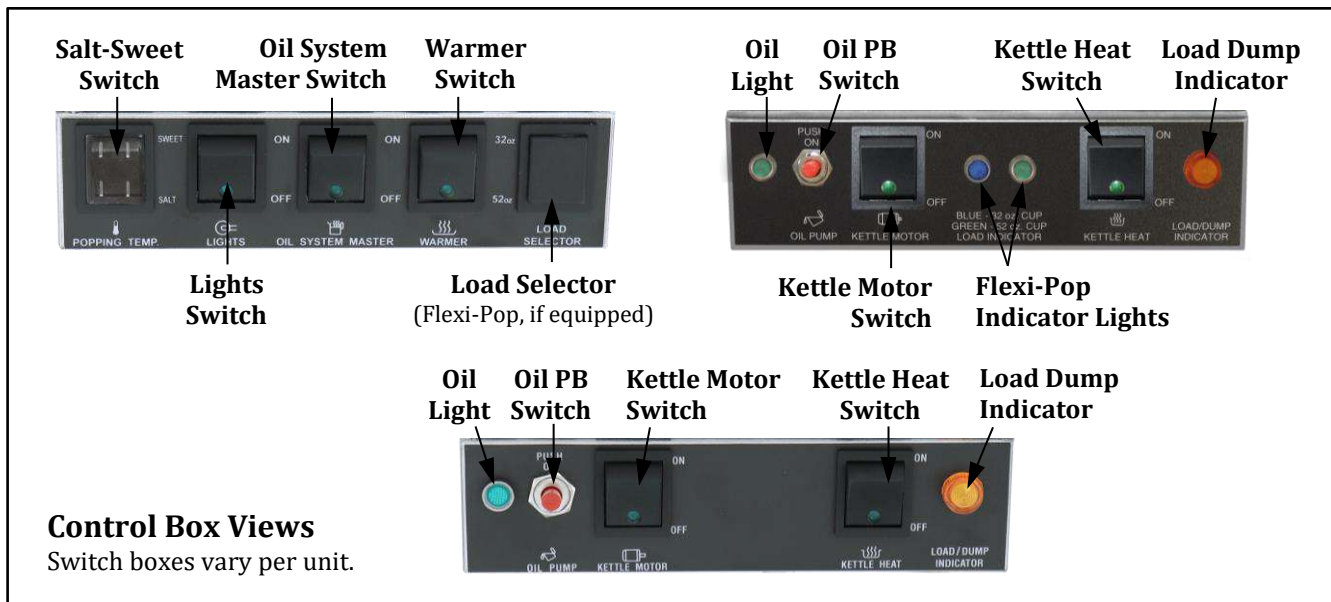
RED OIL DISPENSE PUSH BUTTON (PB) SWITCH & GREEN OIL LIGHT

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

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

CIRCUIT BREAKERS

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





Popping Corn Instructions

Popping instructions for Salted Popcorn, Sweet Popcorn (if equipped with Salt-Sweet Option) and Flexi-Pop (if equipped with option to pop a reduced size batch).

Remember (for all popping modes): When the Load/Dump Light comes ON, and Audible Signal (beeper, if enabled) sounds, do **one** of the following:

- Load corn and oil **OR**
- Dump the popped corn from the kettle **OR**
- Turn Kettle Heat OFF if finished popping corn.

The popper is equipped with a corn, salt, and oil measure. We recommend flavored and colored coconut oil. Popcorn popped in coconut oil stays fresh longer and does not leave black deposits in the kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Popping Salted (Standard) Popcorn

Raw Popcorn Charge:	Use corn measure provided (e.g: for 32 oz. Kettle, use 32 oz. corn) (for Flexi-Pop use the reduced batch size)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (e.g: for 32 oz. corn, use 9.6 oz. oil)
Flavacol (Salt) Amount:	Use small Flavacol scoop provided (for Flexi-Pop use a half scoop)

Note: When using coconut oil, be sure the oil is liquid. As a check, dispense oil into a measuring cup first, then use that oil for the first popping cycle.

1. Turn all switches ON; set Flexi-Pop to desired batch size; set Salt/Sweet Switch to Salt.
2. When kettle is ready (about 5-8 minutes), the Load/Dump Light and Beeper (if enabled) will turn ON.
3. Lift kettle lid and pour in pre-measured popcorn and Flavacol; close lid.
4. Press the “Red” Oil Dispense PB Switch to add oil (light and beeper will turn OFF in approx. 20 seconds).
5. When the light and beeper come on again, gently dump the kettle.

Note: The signal “To Dump” was factory set based on Gold Medal popcorn and oil. If, after 3 consecutive batches, the signal occurs before or after popping has stopped, then the signal timing can be adjusted by a qualified service person (reference Electronic Temperature Control section).

Popping Tip: On final batch, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn (kettle has plenty of heat to finish popping). This helps eliminate smoke/odor from any oil residue remaining in kettle. With the Heat Switch OFF, **the light and beeper will not activate for the last batch.**

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



Popping Sweet Popcorn

Gold Medal recommends white coconut oil for popping Glaze Pop (colored oil can change the popcorn color). Glaze Pop cooks directly in the kettle. **DO NOT** use popcorn seasoning salt when popping Glaze Pop.

Raw Popcorn Charge:	Use corn measure provided (e.g: for 32 oz. Kettle, use 32 oz. corn) (for Flexi-Pop use the reduced batch size)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (e.g: for 32 oz. corn, use 9.6 oz. oil)
Glaze Pop/Sugar Amount:	Use amount equal to 1/2 the quantity of corn (e.g: for 32 oz. corn, use 16 oz. Glaze Pop)

Note: When using coconut oil, be sure the oil is liquid. As a check, dispense oil into a measuring cup first, then use that oil for the first popping cycle.

1. Turn all switches ON; set Flexi-Pop to desired batch size; set Salt/Sweet Switch to Sweet.
2. When kettle is ready (about 5-8 minutes), the Load/Dump Light and Beeper (if enabled) will turn ON.
3. Lift kettle lid and pour in pre-measured amount of corn.
4. Press the "Red" Oil Dispense PB Switch to add oil (light and beeper will turn OFF in approx. 20 seconds).
5. Add pre-measured amount of Glaze Pop or Sugar (when using sugar, we recommend using Compound "S" to help keep kettle clean); close lid.

Caution: Do not open kettle lid to add sugar if popping has started as injury may result.

6. When the light and beeper come on again, gently dump the kettle.

Note: The signal "To Dump" was factory set based on Gold Medal popcorn and oil. If, after 3 consecutive batches, the signal occurs before or after popping has stopped, then the signal timing can be adjusted by a qualified service person (reference Electronic Temperature Control section).

Popping Tip: On final batch, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn (kettle has plenty of heat to finish popping). This helps eliminate smoke/odor from any oil residue remaining in kettle. With the Heat Switch OFF, **the light and beeper will not activate for the last batch.**

7. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.
NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!
8. Clean kettle when finished popping Glaze Pop or sugar corn, and prior to switching to salted popcorn.

Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321

	⚠ WARNING
	To avoid serious burns, DO NOT touch the kettle while it is hot! 028_082715

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.

Daily Kettle Cleaning Instructions

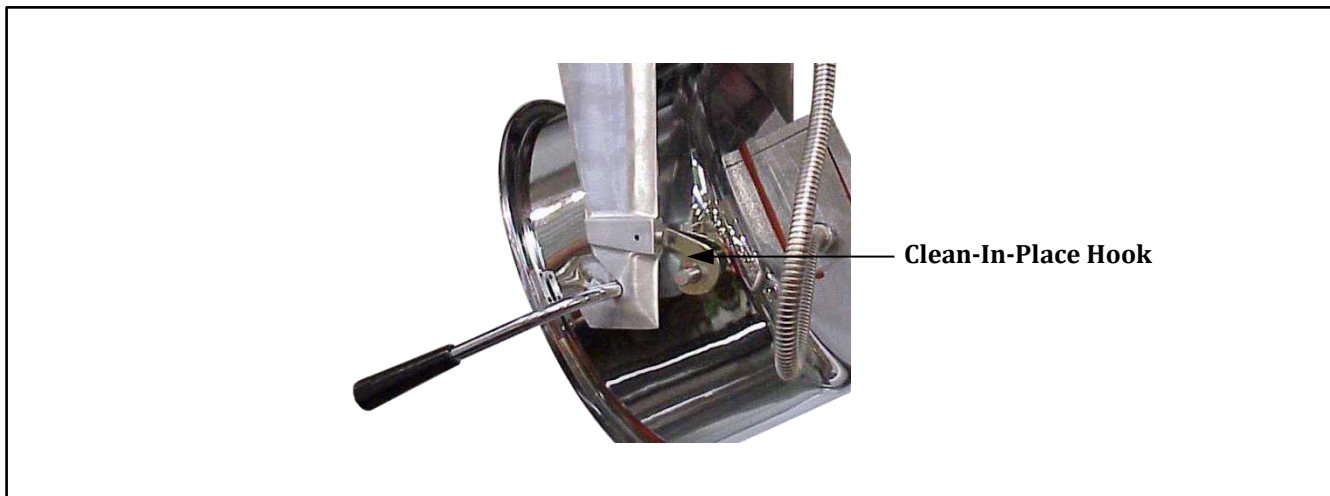
Under no circumstances should the kettle be removed from the machine for cleaning.

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. Mix 2 tablespoons (29.6 ml) of Gold Medal's Heat'n Kleen (Item No. 2095) in 1 gallon (3.8 L) of water.
4. 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).
5. Plug in the unit.
6. Turn kettle heat ON. When solution starts to boil, turn kettle heat OFF.
7. Allow kettle to cool at least 1 hour, then 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 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 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. A Clean-In-Place Hook is located behind the kettle support arm (on operator side). This feature safely holds the kettle in place for cleaning purposes, and allows access to hard to reach places without removing the kettle. To remove the lid and agitator assembly, tilt kettle into the dump position, and swing the hook into position (see image below).
12. 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.**
13. 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. Remove all pans/accessories and take them to the sink to clean with soap and 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 SLIGHTLY damp cloth to remove any grease from the glass and cabinet (cloth may be SLIGHTLY dampened with soap and water, then wipe again with clean water to remove any remaining cleaner).



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.

Sanitizing the Oil System (Tubing and Pump)

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

Filter Cleaning

The popper is equipped with an efficient and durable filtration system. The first mesh filter should be cleaned on a daily basis, and the two internal filters should be cleaned weekly to maintain maximum efficiency. Follow the steps below for proper filter cleaning:

Step 1: Daily Filter Cleaning

Turn unit OFF and allow it to cool before removing any filters.

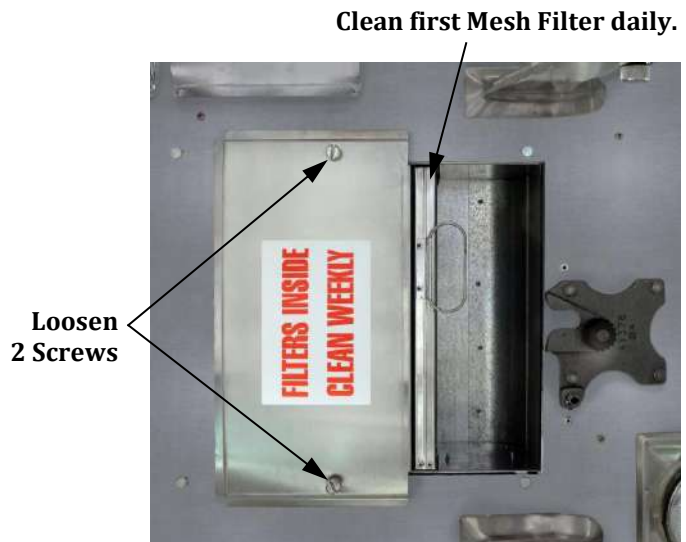
Remove the first Mesh Filter, and clean it each day after use. This filter can be removed without taking off the filter cover. See Step 3 for instructions on cleaning the Mesh Filter.

Step 2: Weekly Filter Cleaning

Loosen the 2 screws on the filter cover plate, on the ceiling inside the popper. Remove the cover, the Bag Filter, and the 2 Mesh Filters.

Step 3: Clean the bag filter and mesh filters in warm soapy water, then rinse. Let dry overnight, then reinstall.

CAUTION: It is important to keep the filters clean, to let the exhaust system do its job.



Oil Mist Bag Filter



(2) Metal Mesh Filters



Weekly Clean the Crisper/Blower Filters

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

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

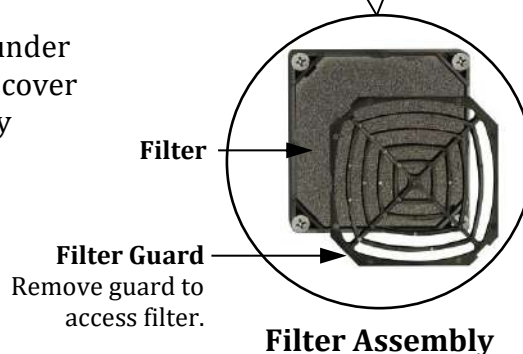
Clean the Crisper Compartment (Qualified Service Personnel Only)

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

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



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





Troubleshooting

Issue	Possible Cause	Solution
<p>No Power to the Unit</p>	<p>A. No Power to the Unit B. Mini Circuit Breaker(s) on popper tripped (if equipped)</p>	<p>A. Make sure the unit's power cord is plugged in. B. Mini Circuit Breaker(s) supplies power to all unit features. If equipped, Mini Circuit Breaker(s), will be located on the control panel or ceiling of the popper. If breaker(s) is reset, then trips again, the unit must be inspected/repared before going any further.</p>
<p>Kettle Does Not Heat</p>	<p>A. Power to the Kettle (for units with a removable kettle) B. Kettle Heat Switch C. Kettle Circuit Breaker D. Temperature Control Board</p>	<p>A. Make sure kettle lead-in cord is plugged in completely and twisted to lock it into the kettle receptacle. (Kettle leads which have a locking ring, ensure locking ring is fully screwed onto kettle receptacle.) B. Have a qualified service person check the voltage to and from the Kettle Heat Switch; if switch is defective, replace it. C. If unit is plugged in, and the Kettle Heat Switch is ON, but the small green indicator switch light is OFF, then the Kettle Circuit Breaker may be tripped. Note: If there is not a separate Kettle Heat Switch on units with the Flexi-Pop option, the Kettle Heat Switch will NOT have an indicator light. In this case the small green light on the Kettle Stir Motor Switch is used to indicate that the Kettle Circuit Breaker is tripped. Have a qualified service person check if the breaker has tripped (breaker is located under the dome). The Kettle Circuit Breaker may trip during transit; if reset then trips again, the unit must be inspected/ repaired before going any further (reference the Kettle Circuit Breaker in the Maintenance section). D. A defective thermocouple lead will cause the kettle not to heat. A loose kettle lead-in connection can cause a thermocouple lead issue (indicated by the yellow dump light staying on or blinking, outside of normal operation). (Units with a removable kettle, make sure kettle lead is plugged in completely and the locking ring is fully screwed onto kettle receptacle.) Check for control error condition and have a qualified service person check for good connections from the kettle to the control (reference the Electronic Temperature Control section of this manual for light indicators or error conditions.)</p>



Issue	Possible Cause	Solution
	E. Heating Element	E. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair.
Oil Pump Does Not Deliver Oil to Kettle (for units equipped with oil)	A. Mini Circuit Breaker(s) on popper tripped (if equipped) B. Oil Dispense Unit	A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/ repaired by qualified service personnel. B. For additional possible causes/solutions, reference the Troubleshooting section of the Oil Dispense Unit Manual.
Long Popping Cycles (Longer than 4 minutes for Salt Popcorn; longer than 6 minutes for Sweet Popcorn)	A. Heating Element B. Low Voltage C. Inadequate Supply Lines D. Inferior Corn	A. For units with multiple elements in the kettle, one of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature. Check with a qualified service person for inspection/repair. B. If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. Check with a qualified electrician. C. Inadequately sized electrical supply lines, in addition to being a fire hazard, would also prevent the kettle from reaching the proper operating temperature. Check with a qualified electrician. D. Inferior quality corn would result in longer popping cycles. Use only top quality hybrid popcorn from reputable suppliers. Even then, if you let your corn pick up moisture or dry out, your popping cycles will be slow.
Kettle Agitator Shaft not Rotating	A. Mini Circuit Breaker(s) on popper tripped (if equipped) B. Kettle Motor Switch C. Kettle Agitator Shaft/Stir Blade not rotating. (Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)	A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/ repaired by qualified service personnel. B. If the kettle agitator shaft is not rotating, DO NOT pop corn. 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. If the kettle agitator shaft is not rotating, DO NOT pop corn. a. Kettles with a FIXED Stir Rod – check the clearance between the shaft with welded stir blade and the kettle bottom; it should be a minimum of 1/32" (1 mm) (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.



Issue	Possible Cause	Solution
<p>Yellow Dump Light is ON or Blinking - Buzzer is Sounding (outside of normal operation)</p> <p>Dump Light on steady, but Kettle not heating enough to pop corn.</p>	<p>A. Temperature Control Board has detected an error condition</p>	<p>A. A loose kettle lead-in connection can cause a thermocouple lead issue. (Units with a removable kettle, make sure kettle lead is plugged in completely and the locking ring is fully screwed onto kettle receptacle.)</p> <p>Contact qualified service personnel for inspection/repair (reference the Electronic Temperature Control section of this manual for light indicators or error condition.)</p>
<p>Poor Crisper/Blower Performance (Blower is working, but air not circulating properly.)</p>	<p>A. Filters (if equipped)</p> <p>B. Popcorn chaff build up</p>	<p>A. Clean or replace blower filters as needed (reference Cleaning and Care section).</p> <p>B. Have Qualified Service Personnel clean any popcorn chaff build up from the blower compartment (reference Cleaning and Care section).</p>



Agitator Set Collar Adjustment

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

Steps to Adjust Set Collars on a 32 or 52 oz. Agitator Assembly

Agitator assembly is adjusted while fastened to the kettle (image shown for general reference only).

Step 1. Turn machine OFF, unplug unit, and allow it to cool completely before attempting to adjust the agitator height.

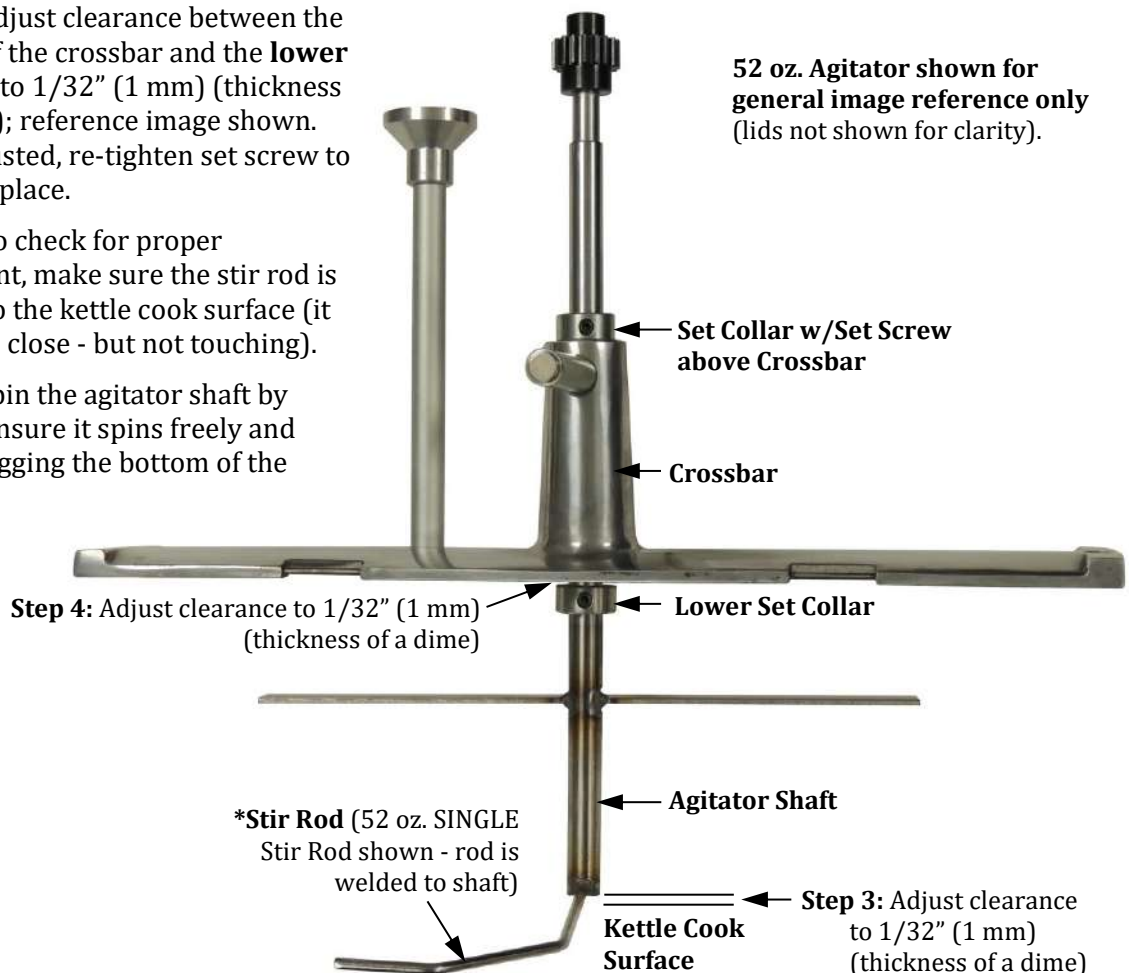
Step 2. Loosen the set screw in the set collar above the crossbar and below the crossbar.

Step 3. Place a 1/32" (1 mm) gauge (thickness of a dime) under the base of the agitator shaft to adjust clearance between the kettle cook surface and the shaft; reference image shown. Once adjusted, re-tighten the set screw in the set collar **above** the crossbar to secure shaft in place.

Step 4. Adjust clearance between the bottom of the crossbar and the **lower** set collar to 1/32" (1 mm) (thickness of a dime); reference image shown. Once adjusted, re-tighten set screw to secure in place.

Step 5. To check for proper adjustment, make sure the stir rod is parallel to the kettle cook surface (it should be close - but not touching).



Step 6. Spin the agitator shaft by hand to ensure it spins freely and is not dragging the bottom of the kettle.









—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS

	 DANGER
	<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>



Kettle Circuit Breaker

This machine is equipped with a Kettle Circuit Breaker. The circuit breaker may trip during shipment of the unit due to vibrations encountered in transit. If the breaker is tripped the kettle will not heat. The circuit breaker must be reset by qualified service personnel only.

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


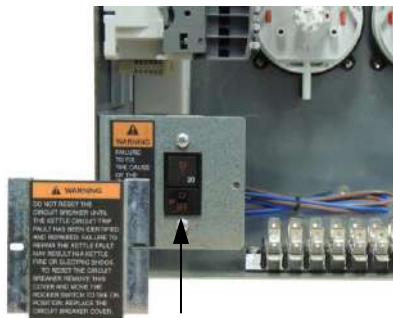

Checking the Kettle Circuit Breaker

Note for PopClean Units: The Heat Switch is inactive unless the Filter Switch is ON, all filter lights are GREEN, and the Change Filter light is OFF.

To check if the Kettle Circuit Breaker has tripped, turn the Kettle Heat Switch ON. The small green indicator light on the Kettle Heat Switch should turn ON. If the green indicator light is OFF, when the Kettle Heat Switch is in the ON position, **the circuit breaker is tripped.** (For Flexi-Pop units with a combined Flexi-Pop/Kettle Heat Switch, the green light on the Kettle Motor Switch is used to indicate the Kettle Circuit Breaker is tripped.)

- **For hanging kettle machines** – On Standard Poppers, the Kettle Circuit Breaker is located under the dome. An additional cover must be removed to reset the circuit breaker. On PopClean Poppers, the side dome panel must be removed to access the circuit breaker located on the vertical controls panel in the dome interior (reference images below).
- **For pedestal mounted kettle machines** - the front cover plate must be removed to access the Kettle Circuit Breaker (reference image below).

The circuit breaker should only be reset after a qualified service person has checked the complete kettle circuit for faults. The limit and heating contactors/relays should be checked to ensure that the contacts are not welded together. The kettle receptacle and plug (if equipped) should be checked for loose contacts or shorted wiring. The popcorn kettle bottom must be examined to ensure there is no loose hardware or other items causing a short circuit. All wiring in the kettle circuit should be checked for fraying wires, short circuits, and loose connections.

		
Standard Poppers Kettle Circuit Breaker is located under dome, remove breaker cover to access CB.	PopClean Poppers Kettle Circuit Breaker is located on Vertical Controls Panel in dome interior; remove breaker cover to access CB.	Kettle Circuit Breaker is located behind front cover plate; remove breaker cover to access the CB.
Hanging Kettle Poppers		Cornado Poppers (Pedestal Style)



Electronic Temperature Control (Domestic)

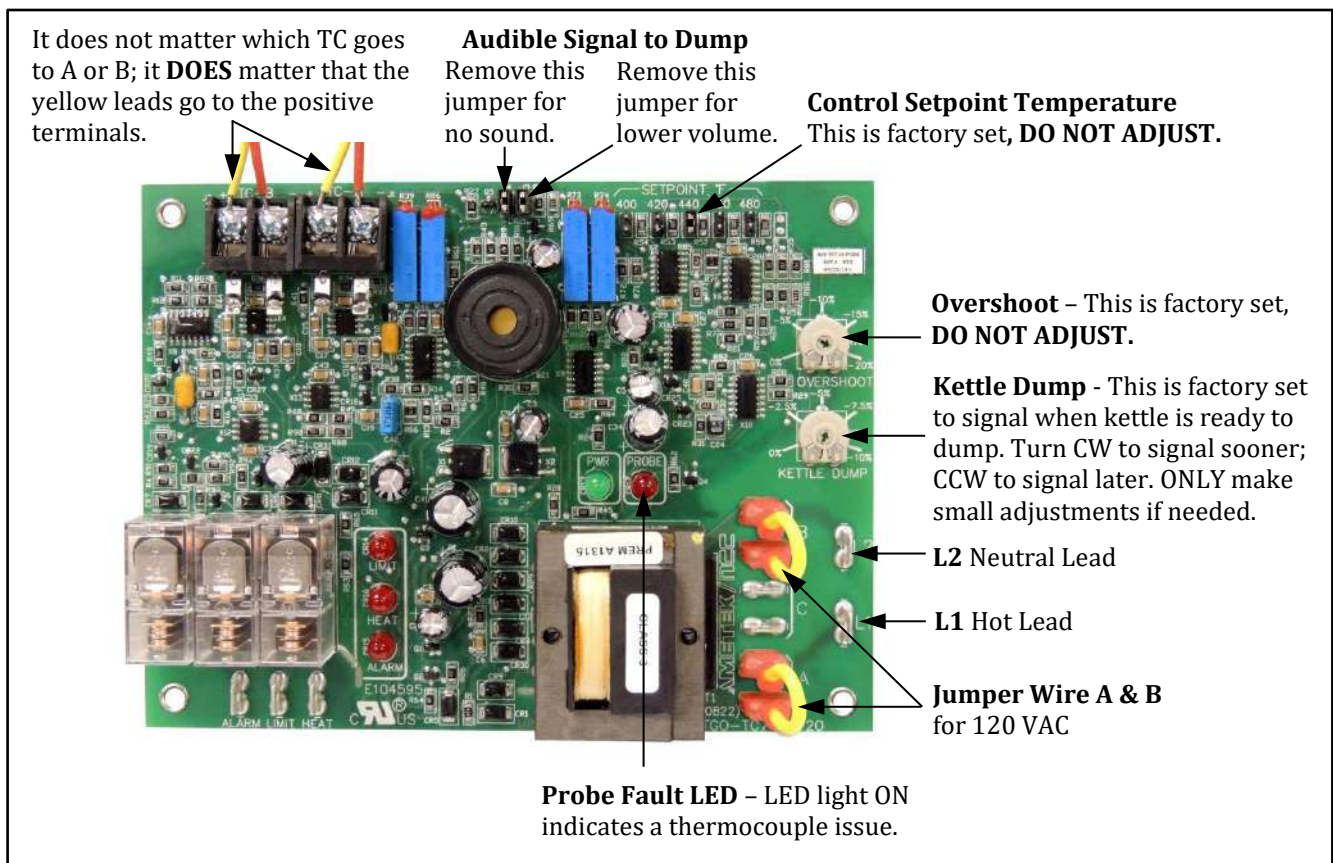
Operation

The temperature control is factory set to stop the power to the kettle when the thermocouple reaches set point. This is also the ideal point to dump the popped corn out of the kettle. On the first start-up, this is the ideal time to load the corn and oil. Therefore, if the Kettle Heat Switch is turned ON, the yellow light and buzzer are ON, **one** of the following actions should be taken:

- Load the corn and oil or
- Dump the popped corn from the kettle or
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

Control Description

This unit has an electronic kettle heat control with 2 thermocouples (TC), one for set point control and one for fixed high limit. There are no mechanical thermostats in this kettle.



There are (4) factory settings on the control (see descriptions below). If needed, adjustments may be made to the Kettle Dump and Audible Signal to Dump. **The remaining settings are factory set for the unit, DO NOT adjust.**

1. **Control Set Point Temperature** - This is factory set, **DO NOT adjust.**
2. The **Overshoot** circuit is tuned for the kettle at the factory, **DO NOT adjust.**



3. **Kettle Dump** – The Kettle Signal to Dump (yellow light/buzzer) is factory set. For the signal to dump to be a little sooner or later, adjust the Kettle Dump potentiometer (reference image shown). Turn clockwise (CW) to signal sooner, counterclockwise (CCW) to signal later.
4. **Audible Signal to Dump** - The buzzer has three options; full volume, half volume, or no sound (yellow light only). Unit is preset at the factory to full volume. Adjustments are made by jumper positions (reference image shown).

Probe LED Indicator Light – Thermocouple Error Condition

The Dump Light on the Popper will be on steady and the unit will beep (if Audio Signal engaged) when there is a Probe issue (the kettle will not heat enough to pop corn). Check the control board, the red Probe LED light ON will indicate one of two thermocouple error conditions.

- **Reversed Probe** – Indicates the thermocouple probe has been connected in reverse. (The yellow leads must go to the positive terminals.)

If the **kettle heats for a short** time and then stops, and the red Probe LED light is ON, then one (or both) Thermocouple is wired in reverse. Check TC-A and TC-B; make sure the yellow leads go to the positive terminals.

- **Open Probe** – Indicates the thermocouple probe is disconnected.

If the kettle **does not heat** and/or the beeper sounds continuously, and the red Probe LED light is ON, there is an issue with the Thermocouple wiring.

For removable kettles - make sure the kettle lead-in cord is plugged in completely and the locking ring is fully screwed onto the kettle receptacle.

For hard wired kettles - A loose kettle lead-in connection can cause a thermocouple lead issue. Check the terminal blocks for a loose connection, and check the kettle wiring for a loose or broken thermocouple.

For more in-depth Temperature Control Board troubleshooting, for Qualified Service Personnel ONLY, please reference Gold Medal Service Bulletin 0074.



Electronic Temperature Control (Export)

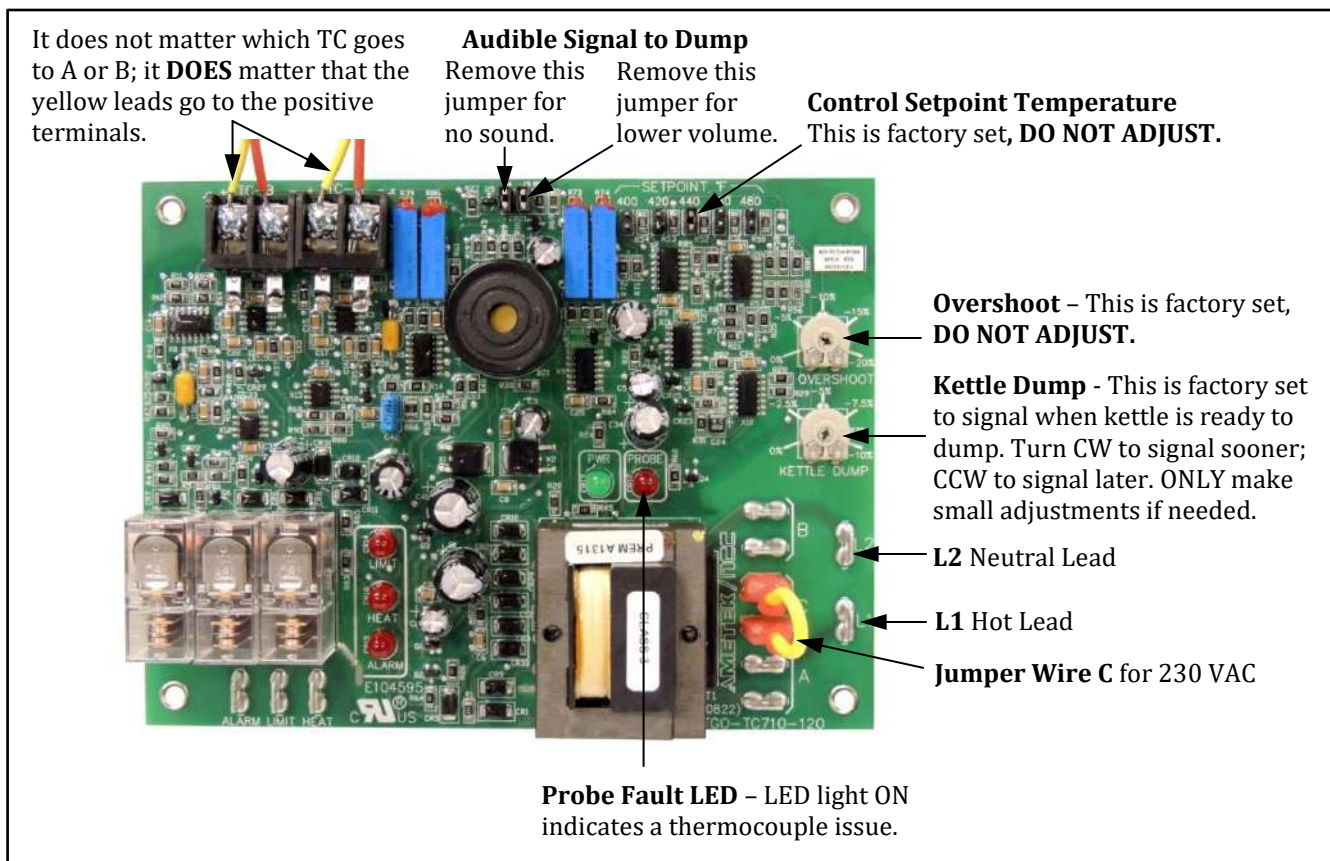
Operation

The temperature control is factory set to stop the power to the kettle when the thermocouple reaches set point. This is also the ideal point to dump the popped corn out of the kettle. On the first start-up, this is the ideal time to load the corn and oil. Therefore, if the Kettle Heat Switch is turned ON, the yellow light and buzzer are ON, **one** of the following actions should be taken:

- Load the corn and oil or
- Dump the popped corn from the kettle or
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

Control Description

This unit has an electronic kettle heat control with 2 thermocouples (TC), one for set point control and one for fixed high limit. There are no mechanical thermostats in this kettle.



There are (4) factory settings on the control (see descriptions below). If needed, adjustments may be made to the Kettle Dump and Audible Signal to Dump. **The remaining settings are factory set for the unit, DO NOT adjust.**

1. **Control Set Point Temperature** - This is factory set, **DO NOT adjust**.
2. The **Overshoot** circuit is tuned for the kettle at the factory, **DO NOT adjust**.



3. **Kettle Dump** – The Kettle Signal to Dump (yellow light/buzzer) is factory set. For the signal to dump to be a little sooner or later, adjust the Kettle Dump potentiometer (reference image shown). Turn clockwise (CW) to signal sooner, counterclockwise (CCW) to signal later.
4. **Audible Signal to Dump** - The buzzer has three options; full volume, half volume, or no sound (yellow light only). Unit is preset at the factory to full volume. Adjustments are made by jumper positions (reference image shown).

Probe LED Indicator Light – Thermocouple Error Condition

The Dump Light on the Popper will be on steady and the unit will beep (if Audio Signal engaged) when there is a Probe issue (the kettle will not heat enough to pop corn). Check the control board, the red Probe LED light ON will indicate one of two thermocouple error conditions.

- **Reversed Probe** – Indicates the thermocouple probe has been connected in reverse. (The yellow leads must go to the positive terminals.)

If the **kettle heats for a short** time and then stops, and the red Probe LED light is ON, then one (or both) Thermocouple is wired in reverse. Check TC-A and TC-B; make sure the yellow leads go to the positive terminals.

- **Open Probe** – Indicates the thermocouple probe is disconnected.

If the kettle **does not heat** and/or the beeper sounds continuously, and the red Probe LED light is ON, there is an issue with the Thermocouple wiring.

For removable kettles - make sure the kettle lead-in cord is plugged in completely and the locking ring is fully screwed onto the kettle receptacle.

For hard wired kettles - A loose kettle lead-in connection can cause a thermocouple lead issue. Check the terminal blocks for a loose connection, and check the kettle wiring for a loose or broken thermocouple.

For more in-depth Temperature Control Board troubleshooting, for Qualified Service Personnel ONLY, please reference Gold Medal Service Bulletin 0074.



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. Address all parts orders to Parts Department, Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, Ohio 45241-4807

or place orders by phone or online:

Phone: (800) 543-0862
(513) 769-7676

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

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



Replacing Broken Glass

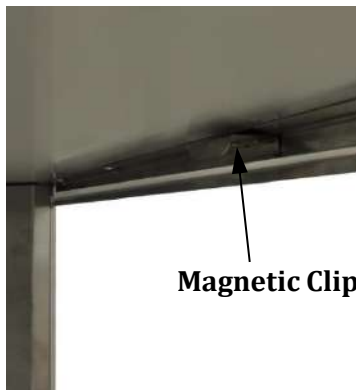
Broken glass panels can be easily replaced. Gold Medal Products Co. does not ship glass. It can be obtained from a local glass shop and always purchase tempered glass.

GLASS DIMENSIONS

Number of glass panels on a unit varies by model (Pass-Thru Models have side glass only).

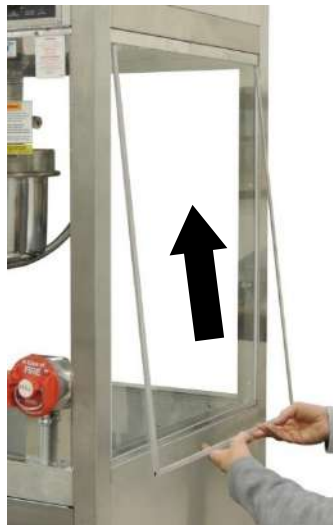
Each Panel	Side Glass	Front Glass		
	All Models	48" Unit	60" Unit (2 panels)	72" Unit (2 panels)
Height	31.156"	31.156"	31.156"	31.156"
Width	25.938"	43.930"	27.062"	33.062"
Thickness	.125"	.125"	.125"	.125"

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

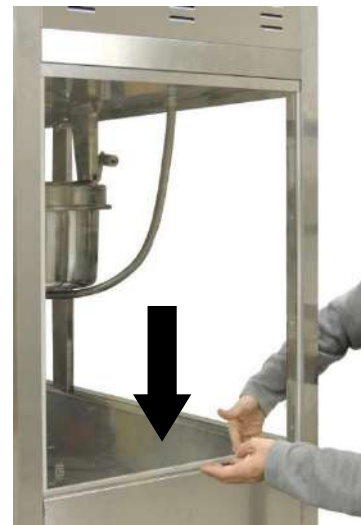


Magnetic Clip

Remove magnetic clip located above glass panel.



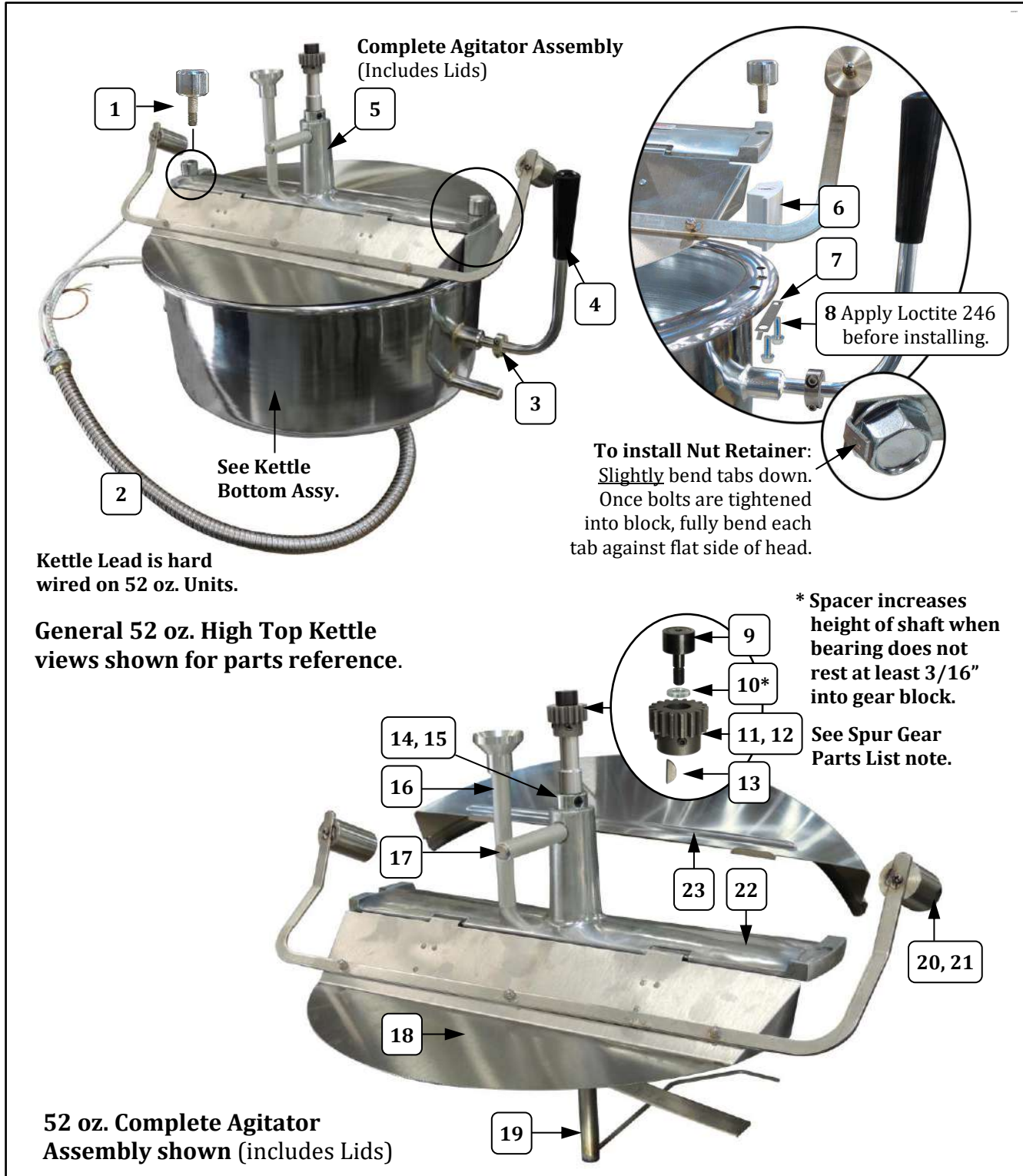
Slide glass panel up under top ridge.



Lower glass panel into bottom channel.

High Top Kettle Assembly – 32 and 52 oz. Agitator Assembly

Reference DOMESTIC Parts List or EXPORT Parts List for specific Kettle Model. Reference next section for Flat Lid Kettles.





High Top Kettle Assembly – 32 and 52 oz. Agitator Assembly – Parts List

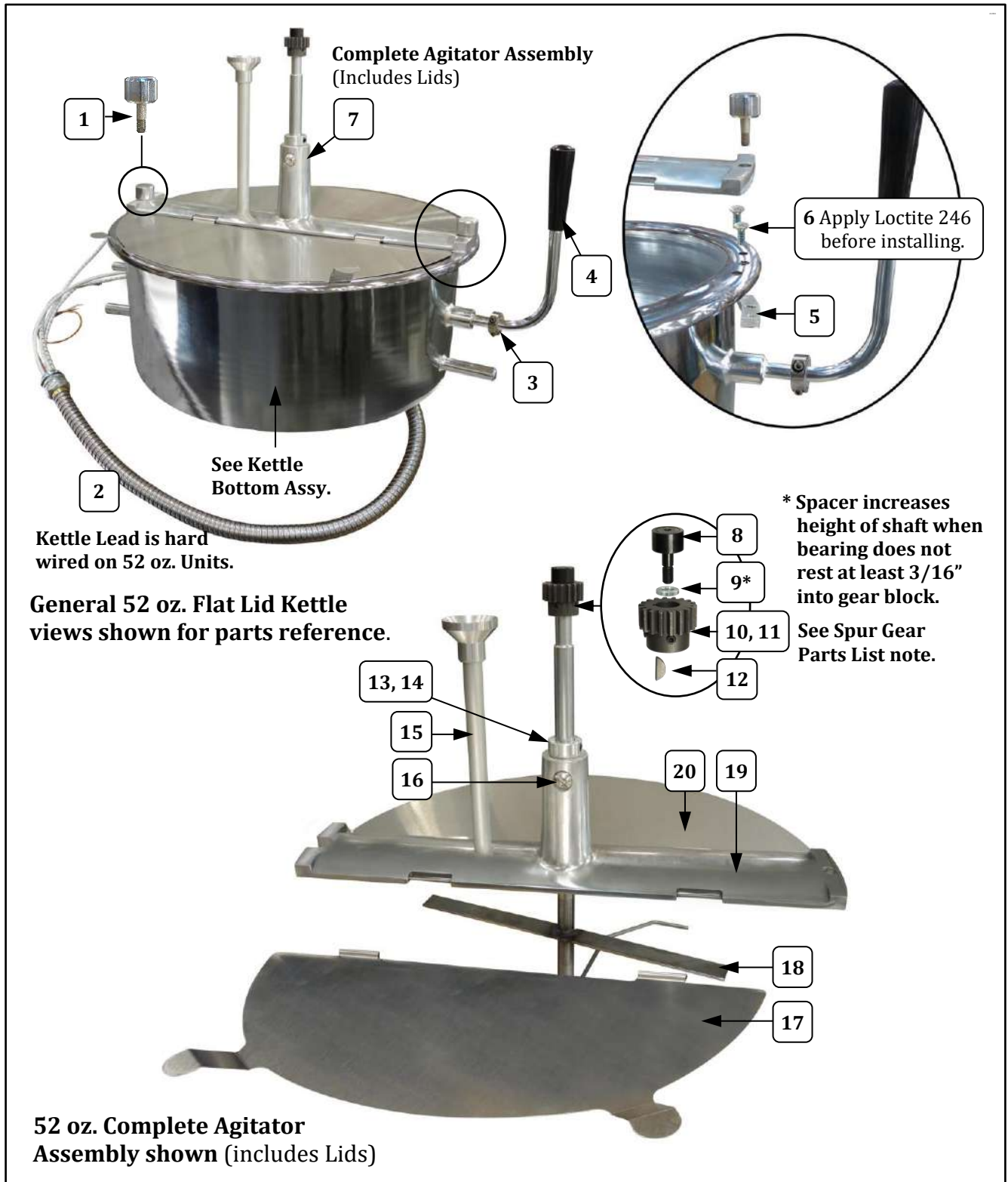
Reference specific High Top Kettle Model below.

Item	Part Description	Part Number			
		32 oz.		52 oz.	
		2127HT	2127HTL	2727HT, 2727HTX	2727HTL
1	CROSSBAR FASTENER	47977	47977	47977	47977
2	KETTLE LEAD	55140	55140L		
	KETTLE LEAD ASSEMBLY			55299SS	55299L
3	1/2 IN I.D. SPLIT COLLAR	69815	69815	69815	69815
4	DUMP HANDLE - PLASTIC	41139	41139	41139	41139
5	52 OZ LID AGITATOR ASSY (Complete Assy)	41775HT	41775HT	48961HT	48961HT
6	TOP HAT BLOCK W/INSERT	46093	46093	46094	46094
7	NUT RETAINER	69315	69315	69315	69315
8	1/4-20 X 3/4 - 3/8 HEX (Apply Loctite 246 to screws before installing.)	106038	106038	106038	106038
9	BEARING CAM FOLLOWER	61225	61225	61225	61225
10	SPACER (used to increase shaft height when Cam Follower Bearing does not rest at least 3/16" into Gear Block)	106035	106035	106035	106035
11	SPUR GEAR KIT (Incls 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K	41380K	41380K	41380K
12	SET SCREW 1/4-20 X 3/16	47751	47751	47751	47751
13	WOODRUFF KEY #3 1/8 X 1/2	41730	41730	41730	41730
14	SHAFT COLLAR	47326	47326	68761	68761
15	SET SCREW 1/4-20 X 3/16	47751	47751		
	SET SCREW 5/16-18 X 3/8			74127	74127
16	OIL TUBE W/FUNNEL	41239	41239	47689	47689
17	MAGNET HOLDER ASSY (includes magnet and holder)	67925	67925	67926	67926
18	FRONT LID	68068	68068	68069	68069
19	AGITATOR WELD ASSY	61221	61221	68121	68121
20	COUNTER WEIGHT (narrow)	82108	82108	82108	82108
	COUNTER WEIGHT (wide)			83114	83114
21	8-32 X 3/8 PH PAN HD M/S	42226	42226	42226	42226
22	CROSSBAR ASSY 52 OZ.	41776HT	41776HT	48965HT	48965HT
23	52 OZ FIXED REAR LID	67918	67918	67917	67917



32 and 52 oz. Flat Lid Kettle Assembly – Agitator Assembly

Reference previous section for High Top Kettles.





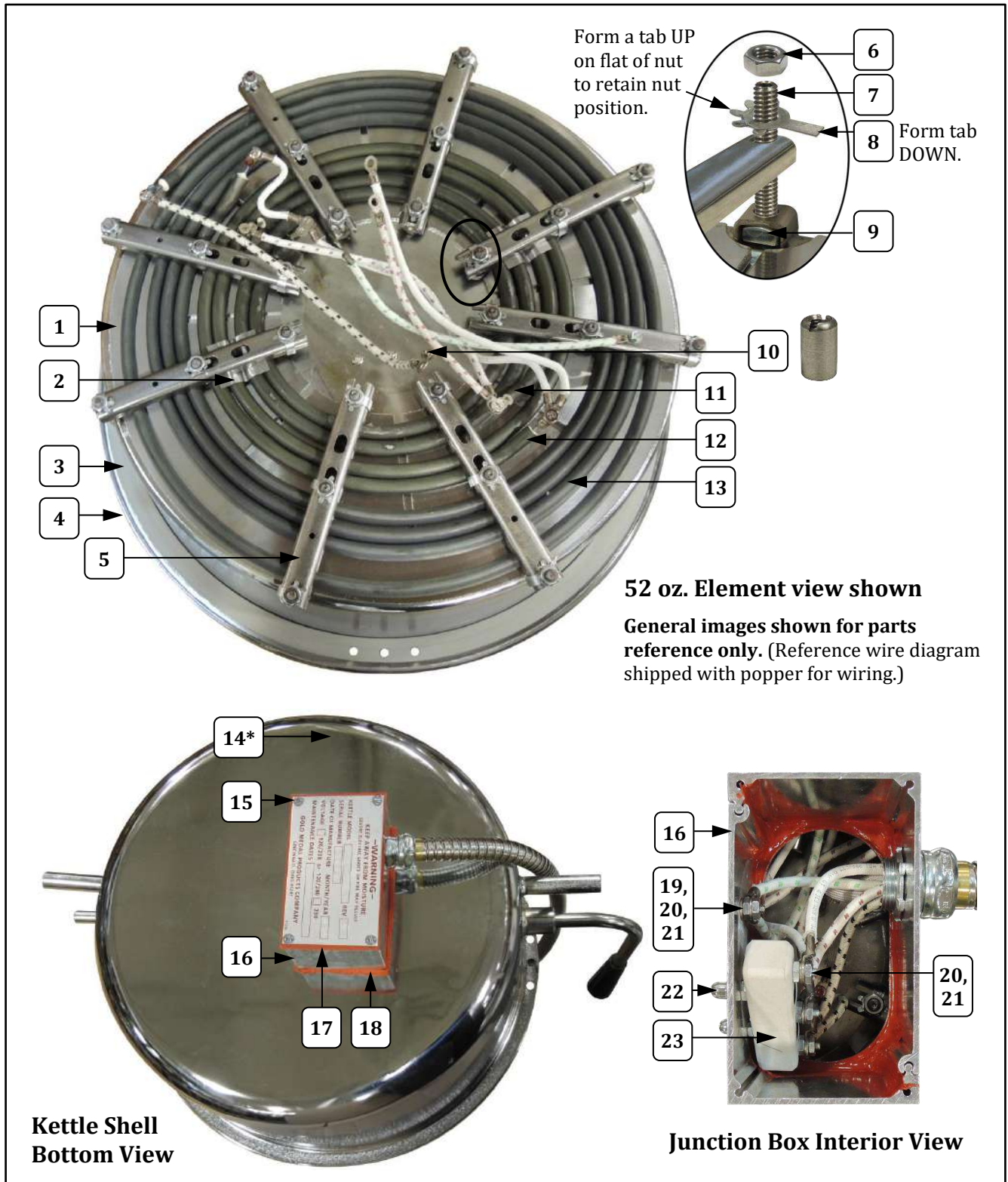
32 and 52 oz. Flat Lid Kettle Assembly – Agitator Assembly – Parts List

Item	Part Description	Part Number		
		2127EX	2127EXL	2727EX
1	CROSSBAR FASTENER	47977	47977	47977
2	KETTLE LEAD ASSY			55299SS
3	1/2 IN I.D. SPLIT COLLAR	69815	69815	69815
4	DUMP HANDLE PLASTIC	41139	41139	41139
5	THREADED BLOCK	47999	47999	47999
6	1/4-20 X 1/2 PH FL HD M/S (Apply Loctite 246 to screws before installing.)	41450	41450	
	1/4-20 X 5/8 FLAT HEAD (Apply Loctite 246 to screws before installing.)			67947
7	LID, AGITATOR ASSY (Complete Assy)	41775NH	41775	48961
8	BEARING, CAM FOLLOWER	61225	61225	61225
9*	SPACER (used to increase shaft height when Cam Follower Bearing does not rest at least 3/16" into Gear Block)	106035	106035	106035
10	SPUR GEAR KIT (Incls 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K	41380K	41380K
11	SET SCREW 1/4-20 X 3/16	47751	47751	47751
12	WOODRUFF KEY #3 1/8 X 1/2	41730	41730	41730
13	SHAFT COLLAR 5/8 IN	47326	47326	68761
14	SET SCREW 1/4-20 X 3/16	47751	47751	
	SET SCREW 5/16-18 X 3/8			74127
15	OIL TUBE W/FUNNEL (Oil Ready)	47689	47689	62771
16	THREADED PLUG	68071	68071	68071
17	FRONT KETTLE LID	41935	41935	48971
18	AGITATOR WELD ASSY	61221	61221	68121
19	CROSSBAR ASSY	41776NH	41776	48965
20	REAR KETTLE LID	41936	41936	48972



32 and 52 oz. Kettle Bottom Assembly – Parts Breakdown

Reference 32 oz. Parts List or 52 oz. Parts List for specific Kettle Model.





32 oz. Kettle Bottom Assembly – Parts List

Reference specific 32 oz. DOMESTIC or EXPORT Kettle Model listed below—see next page for 52 oz. Kettle Bottom.

Item	Part Description	Part Number			
		32 oz.			
		2127HT	2127HTL	2127EX	2127EXL
	RH KETTLE BOTTOM ASSY (Complete Assembly - includes all parts listed below)	62300N		62300EXNSS	
	LH KETTLE BOTTOM ASSY (Complete Assembly - includes all parts listed below)		62300LN		62300EXLNSS
1	HEAT TRANSFER PLATE	41534	41534	41534	41534
2	ELEMENT SHIM (only used as needed)	68787	68787	68787	68787
3	KETTLE GASKET	41597	41597	41597	41597
4	STUDLESS KETTLE	56119	56119	56119	56119
5	ELEMENT CLAMP (8 required)	41491	41491	41491	41491
6	HEX NUT 1/4-20 (16 required)	74133	74133	74133	74133
7	1/4-20 X 1.25 SET SCREW	69140	69140	69140	69140
8	NUT RETAINER	50190	50190	50190	50190
9	1/4-20 RND TOP SQ NUT	69156	69156	69156	69156
10	RETAINING NUT	41434	41434	41434	41434
11	HEAT ELEMENT, 1050W	48651	48651	48651EX	48651EX
12	TUBULAR ELEMENT, 1800W	48650	48650	48650EX	48650EX
13	TUBULAR ELEMENT, 1000W	41536	41536	41538	41538
14	KETTLE SHELL ASSY 32 OZ	41528	41528L	41528	41528L
15	8-32 X 1/2 SLOTTED H W H (Screw)	49379	49379		
16	JUNCTION BOX ASSEMBLY	61084	61084	61084	61084
17	JUNCTION BOX GASKET (between Junction Box and Cover)	40965	40965	40965	40965
18	JUNCTION BOX GASKET (between Kettle and Junction Box)	40963	40963	40963	40963
19	8-32 X 1/2 PHIL PAN M/S	47141	47141	47141	47141
20	WASHER #8 INTERNAL TOOTH	74150	74150	74150	74150
21	8-32 HEX M/S NUT	74149	74149	74149	74149
22	ACORN NUT #8-32	47702	47702	47702	47702
23	KETTLE TERMINAL BLOCK	41129	41129	41129	41129



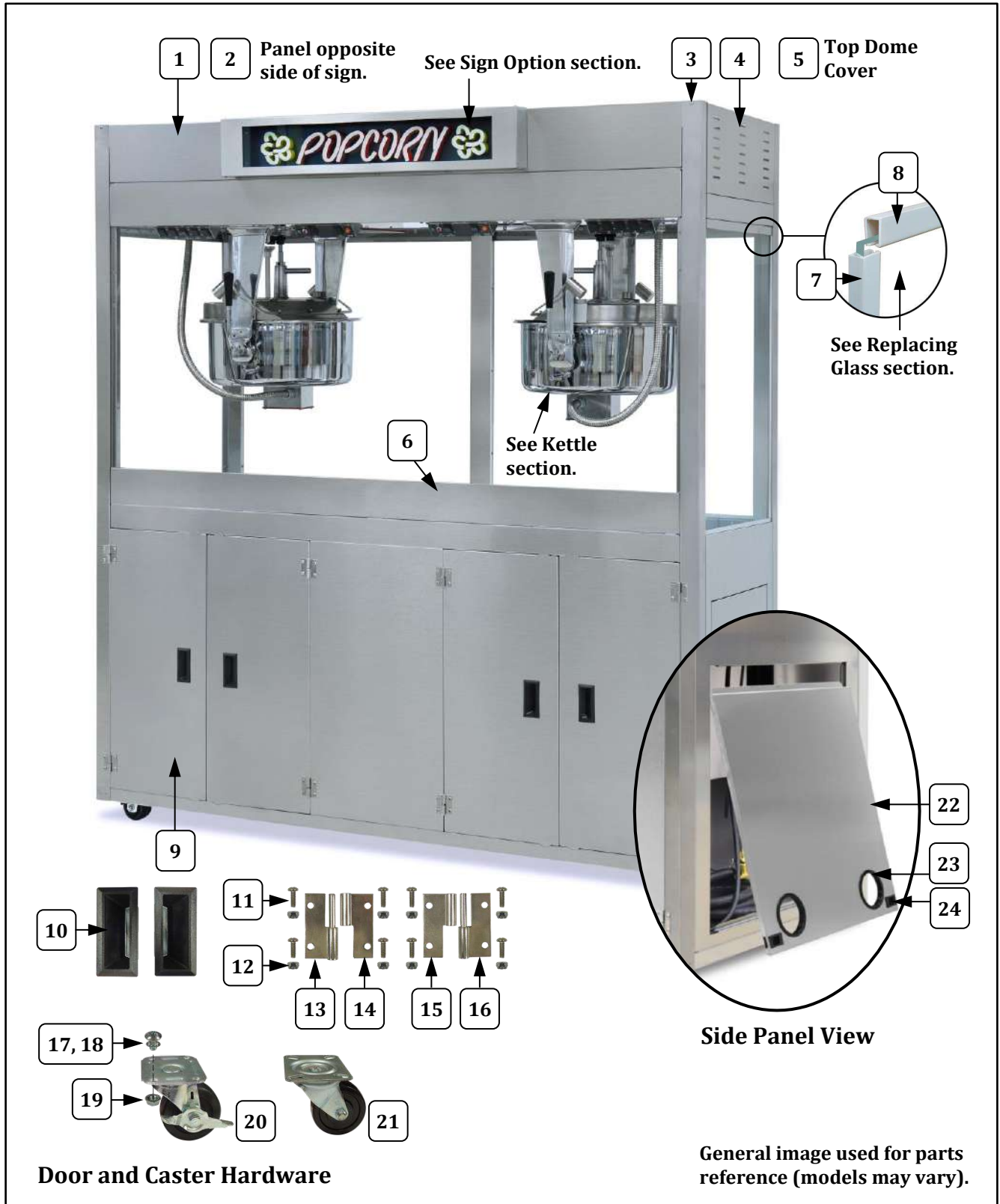
52 oz. Kettle Bottom Assembly – Parts List

Reference specific 52 oz. DOMESTIC or EXPORT Kettle Model listed below—see next page for 32 oz. Kettle Bottom.

Item	Part Description	Part Number		
		52 oz.		
		2727HT	2727HTL	2727HTX, 2727EX
	RH KETTLE BOTTOM ASSY (Complete Assembly - includes all parts listed below)	55300N		55300NX
	LH KETTLE BOTTOM ASSY (Complete Assembly - includes all parts listed below)		55300NL	
1	HEAT TRANSFER PLATE	56120	56120	56120
2	ELEMENT SHIM (only used as needed)	68787	68787	68787
3	KETTLE GASKET	48958	48958	48958
4	STUDLESS KETTLE	56118	56118	56118
5	ELEMENT CLAMP (52 oz. Medallion)	68780	68780	68780
6	HEX NUT 1/4-20	74133	74133	74133
7	1/4-20 X 1.25 SET SCREW	69140	69140	69140
8	NUT RETAINER	50190	50190	50190
9	1/4-20 RND TOP SQ NUT	69156	69156	69156
10	RETAINING NUT	41434	41434	41434
11	TUBULAR ELEMENT, 1050W	48651	48651	48651EX
12	TUBULAR ELEMENT, 1800W	48650	48650	48650EX
13	HEAT ELEMENT, 2700W	82597	82597	82598
14	KETTLE SHELL WELD	48959	48959	48959
15	8-32 X 1/2 SLOTTED H W H (Screw)	49379	49379	49379
16	JUNCTION BOX ASSEMBLY	55311	55311	55311
17	JUNCTION BOX GASKET (between Junction Box and Cover)	40965	40965	40965
18	JUNCTION BOX GASKET (between Kettle and Junction Box)	40963	40963	40963
19	8-32 X 1/2 PHIL PAN M/S	47141	47141	47141
20	WASHER #8 INTERNAL TOOTH	74150	74150	74150
21	8-32 HEX M/S NUT	74149	74149	74149
22	ACORN NUT #8-32	47702	47702	47702
23	KETTLE TERMINAL BLOCK	41129	41129	41129



Updraft Cabinet Exterior – Parts Breakdown



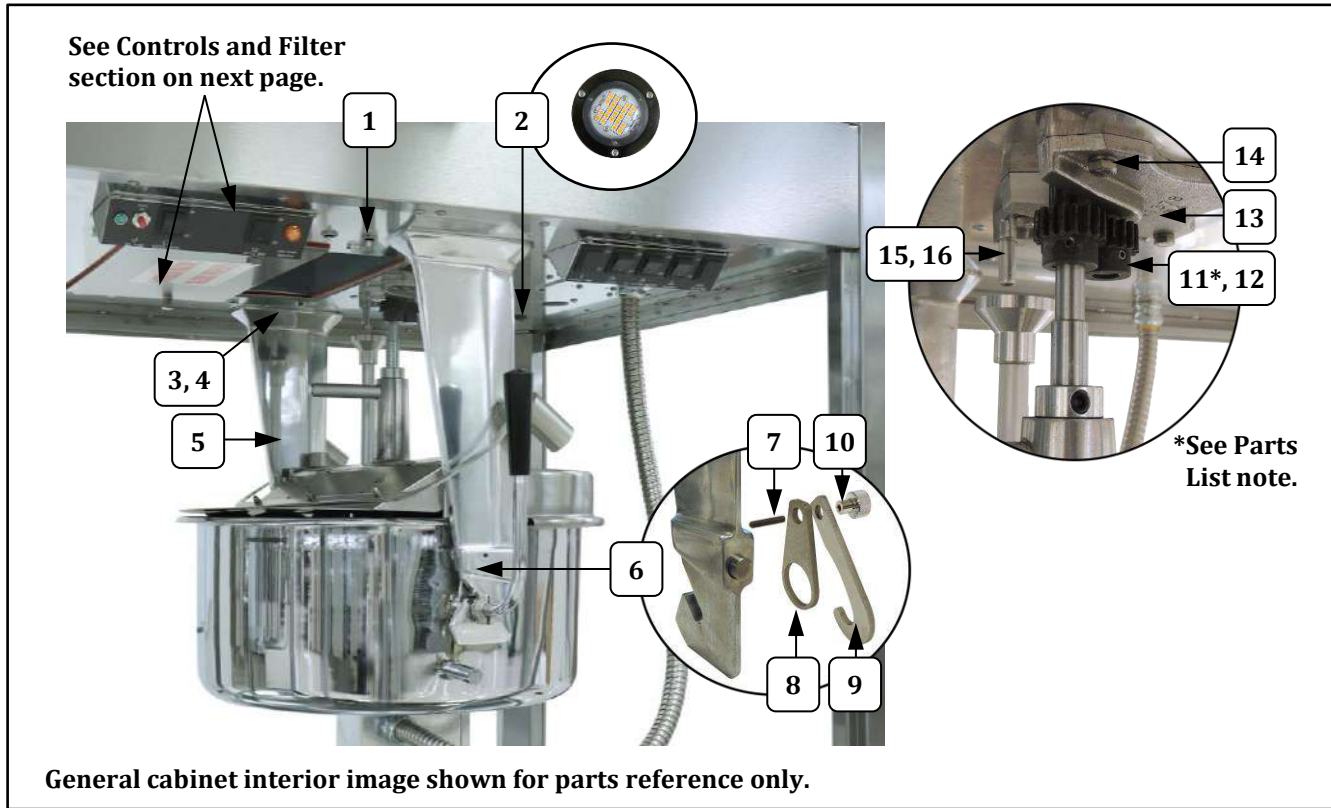


Updraft Cabinet Exterior – Parts List

Item	Part Description	Part Number		
		48"	60"	72" Twin
1	DOME PANEL REAR (panel to attach sign, if equipped)	63605-48	63605-60	63605-72
2	DOME PANEL FRONT (panel opposite side of sign)	63604-48	63604-60	63604-72
3	8-32 X 3/8 PHIL PAN HEAD	87515	87515	87515
4	LOUVER PLATE,RECIRC,SHORT	120100	120100	120100
5	TOP COVER (Dome Cover)	120346	120352	120330
6	POPCORN RETAINER	120343	120349	120332
7	GLASS CHAN 31 1/16 (for side edges of glass)	41859	41859	41859
8	GLASS CHAN 25.156 (for top/bottom of side glass)	115309	115309	115309
	GLASS CHAN 43.125 (for top/bottom of front glass)	115314		
	GLASS CHAN 26 1/8 (for top/bottom of front glass)		61036	
	GLASS CHAN 32.312 (for top/bottom of front glass)			115312
9	UNIVERSAL DOOR, LG POPPER	120323	120323	120323
10	FLUSH MOUNT HANDLE (order 1 for each door)	82698	82698	82698
11	8-32 X 3/8 PAN HD PH M/S	12389	12389	12389
12	8-32 HEX NUT, ESLOK, S.S.	22070	22070	22070
13	MALE HINGE SHORT LEFT	41349	41349	41349
14	FEMALE HINGE RIGHT	41355	41355	41355
15	FEMALE HINGE LEFT	41354	41354	41354
16	MALE HINGE SHORT RIGHT	41350	41350	41350
17	5/16-18 X 5/8 PH TR M/S	46638	46638	46638
18	WASHER 5/16 INTERNAL TOOTH	74137	74137	74137
19	5/16-18 SERRATED LOCK NUT	49317	49317	49317
20	3 IN HD CASTER W/BRAKE	70042	70042	70042
21	3 IN HD CASTER NO BRAKE	70023	70023	70023
22	REMOVABLE PNL ASSY	120176	120176	120176
23	BUSHING, SNAP 4.000 IN	67804	67804	67804
24	SLIDE LATCH, BLACK	120254	120254	120254



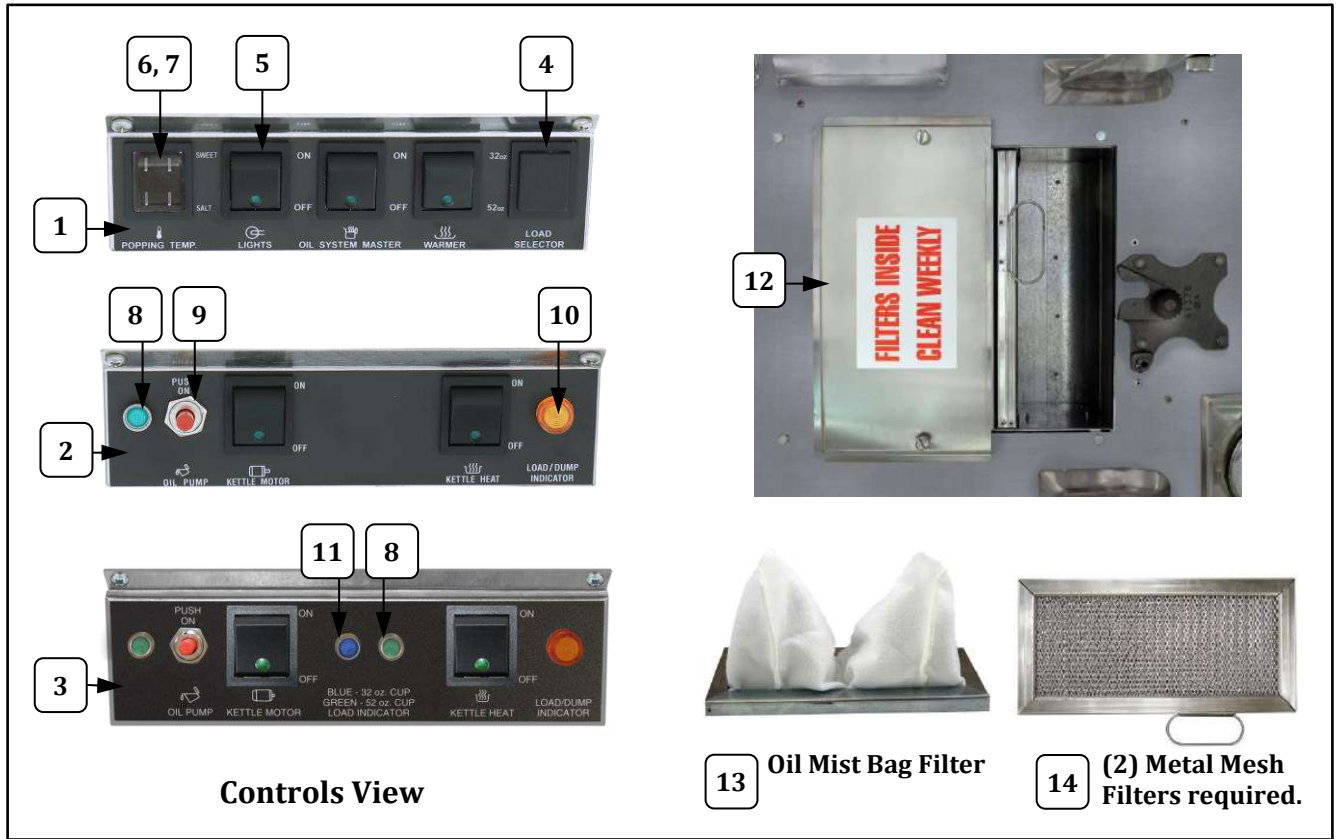
Cabinet Interior – Upper View



Item	Part Description	Part Number			
		120V Domestic		230V Export	
		32 oz.	52 oz.	32 oz.	52 oz.
1	CIRCUIT BREAKER	47364	48659	47364	48659
2	LED PUCK	55590	55590	55590	55590
3	1/4-20 X 1 HX HD C S 18-8 (fastens 32oz. hanger arm)	12185		12185	
	5/16-18 X 1 HEX C/S 18-8 (fastens 52oz. hanger arm)		12489		12489
4	WASHER 1/4 INT. TOOTH (fastens 32oz. hanger arm)	12383		12383	
	WASHER 5/16 INT. TOOTH (fastens 52oz. hanger arm)		74137		74137
5	HANGER ARM ASSY	41941	48907	41941	48907
6	HANGER ARM ASSY CIP (inclds set screw, kettle retainer, latch, and knob)	49505	48908	49505	48908
7	10-32 X 1 SOC SET CUP PT	41448	41448	41448	41448
8	KETTLE RETAINER	43426	43426	43426	43426
9	CLEAN IN PLACE LATCH	41618	41618	41618	41618
10	KNOB, GEAR LOCK	12319	12319	12319	12319
11	SPUR GEAR KIT (Inclds 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K	41380K	41380K	41380K
12	SET SCREW 1/4-20 X 3/16 (2 req'd for each spur gear)	47751	47751	47751	47751
13	GEAR BLOCK ASSY	41432	41432	41432	41432
14	1/4-20 X 1 HX HD C S 18-8	12185	12185	12185	12185
15	ALUM OIL LINE TUBING	41047	41047	41047	41047
16	FOIL ELEMENT, 8 WATT (wraps oil line)	41640	41640	41640EX	41640EX



Controls and Filter Parts

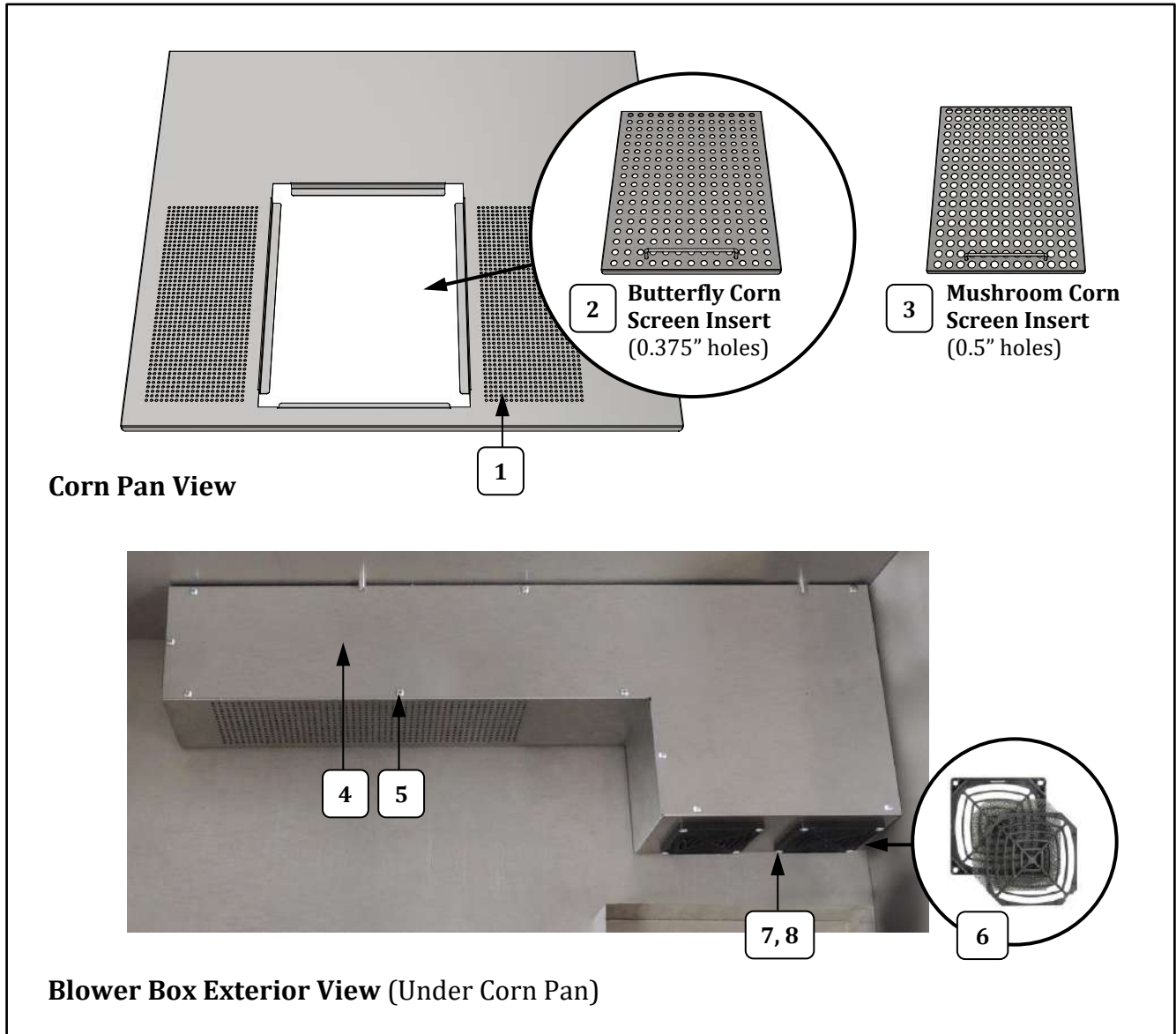


Item	Part Description	Part Number	
		120V Domestic	230V Export
1	ROCKER SWITCH LABEL	48918	48918
2	ROCKER SWITCH LABEL	48921	48921
3	ROCKER SWITCH LABEL	48920	48920
4	HOLE PLUG, ROCKER SWITCH	42743	42743
5	SWITCH, LIGHTED ROCKER GR	42798	42798
6	SWITCH, ROCKER DPDT GOLD	55440	55440
7	ROCKER SWITCH COVER	48786	48786
8	PILOT LT, 125V GRN, NEON	48660	48660EX
9	SWITCH OIL PUMP	41031	41031
10	PILOT LIGHT, AMBER	55039	55039EX
11	PILOT LIGHT, BLUE	55473	55473
12	FILTER COVER ASSEMBLY	41934	41934
13*	OIL MIST FILTER	41169	41169
14*	5 LAYER GREASE FILTER (1 filter) 2 required per blower box.	41250	41250

* All three Grease Filters available as a Filter Pack (Part No. 82015).



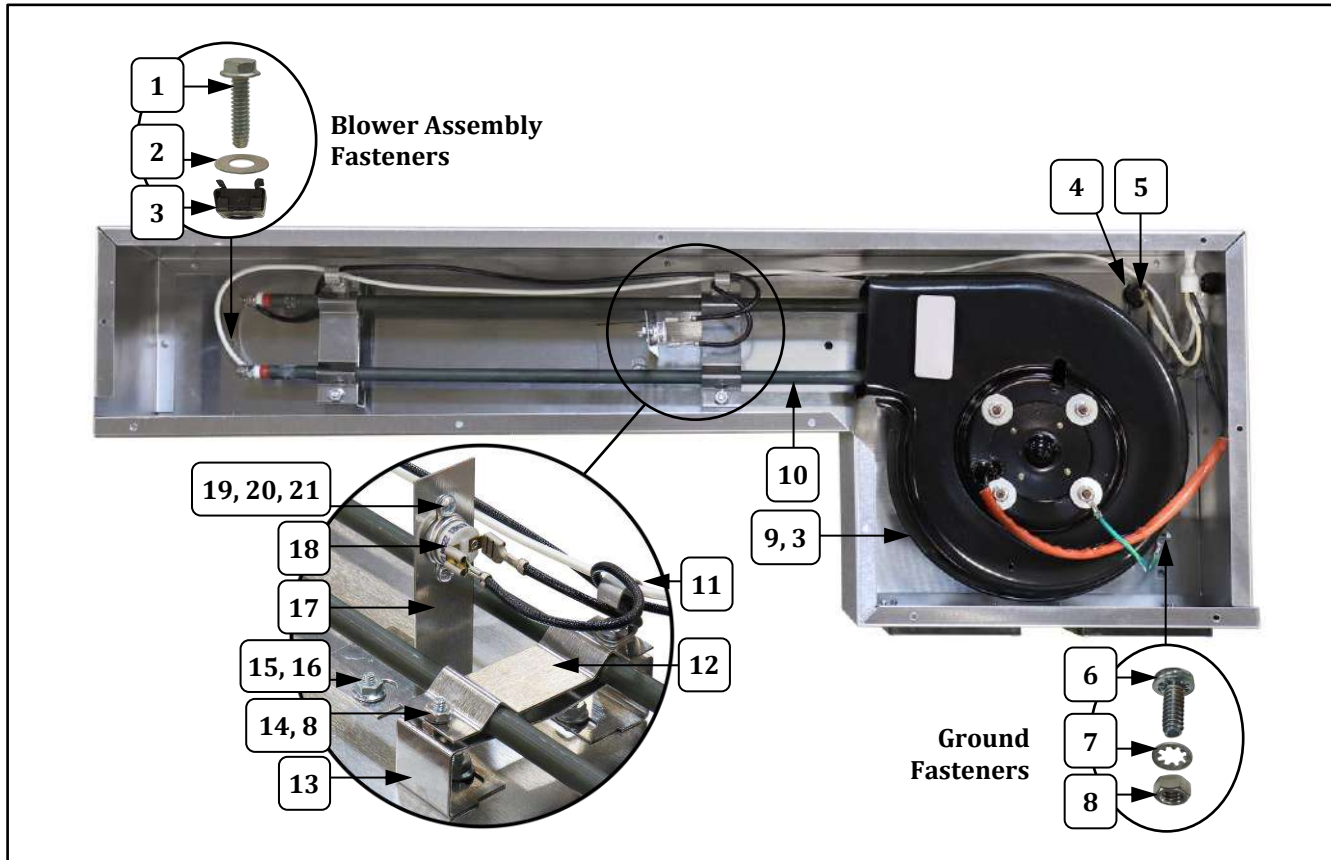
Corn Pan and Blower Box Exterior View



Item	Part Description	Part Number		
		48"	60"	72"
1	CORN SCRNBASE	115464	115465	115466
2	CORN SCRNS W/HNDL .375	115422	115422	115422
3	CORN SCRNS W/HNDL .5	115423	115423	115423
4	TOP PLATE	63550	63550	63550
5	8-32 X 3/8 PHIL PAN HEAD	87515	87515	87515
6	FILTER AND GUARD ASSY	63707	63707	63707
7	8-32X5/8 FL HD PH MS	20067	20067	20067
8	8-32 SERRATED FLANGE NUT	61151	61151	61151

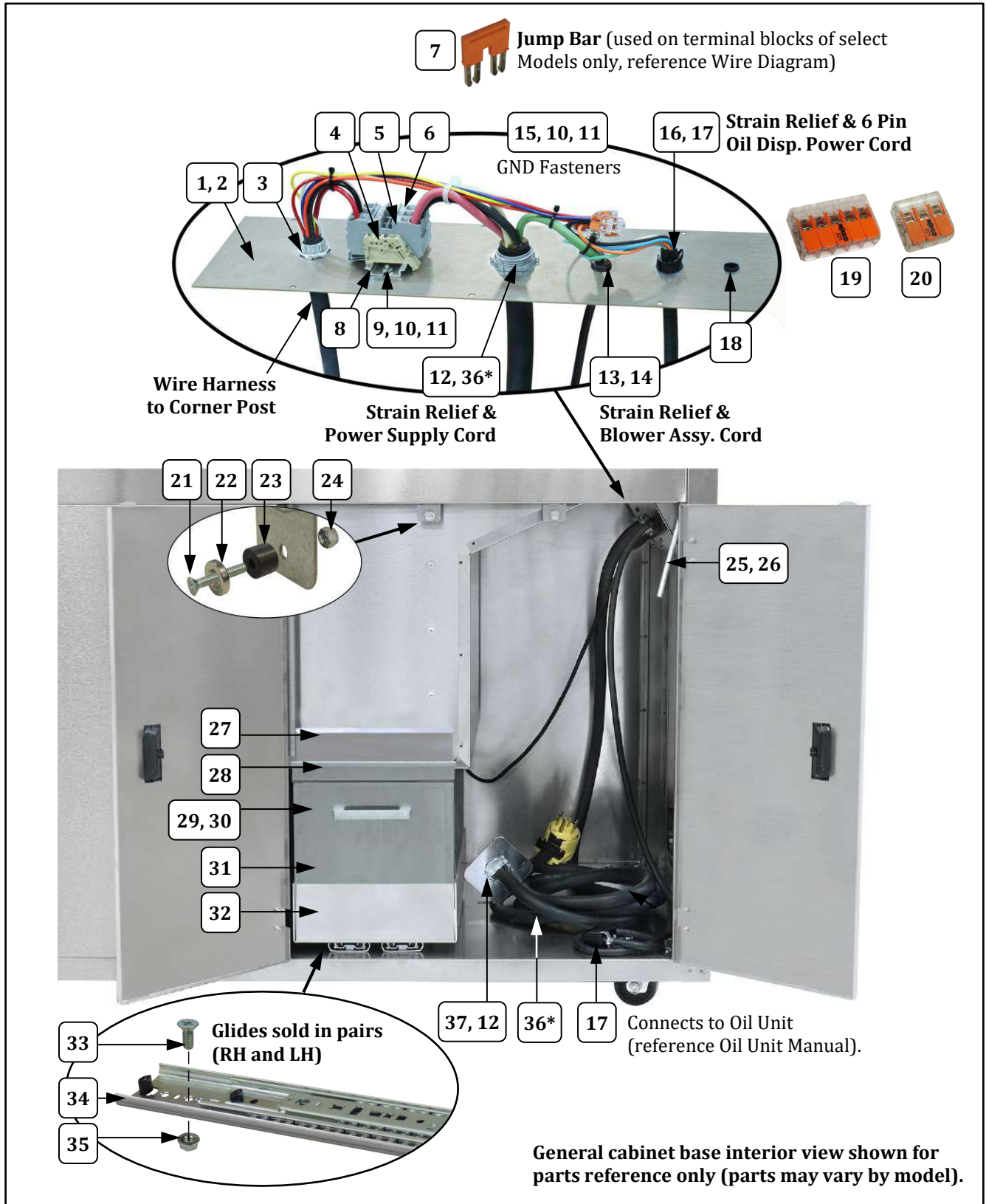


Blower Box Interior - Element View



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

Cabinet Base Interior – Parts Breakdown





Cabinet Base Interior – Parts List

Item	Part Description	Part Number	
		120V Domestic	230V Export
1	ELECTRICAL BRACKET COVER	100076	100076
2	SCREW #8-32X3/8 PAN HD PH (fastens cover)	74141	74141
3	STRAIN RELIEF T&B 3302 (for Wire Harness to corner post)	89045	89045
4	DIN RAIL END BRACKET	48264	48264
5	END SECTION	55445	55445
6	TERMINAL BLOCK, DIN 50A	55444	55444
7	JUMP BAR (select Models only, ref. Wire Diagram)		55446
8	DIN RAIL	62252	62252
9	8-32 X 3/8 PAN HD PH M/S	12389	12389
10	#8 INT. TOOTH L/W 410SS	12132	12132
11	HEX NUT #8-32 STAINLESS	89129	89129
12	STRAIN RELIEF T&B 3304 (for Power Cord)	82227	82227
13	STRAIN RELIEF SR-6P-4 (for Blower Assy. Cord)	44073	44073
14	16-3 SJO OR SJTO CORD	67015	67015
15	8-32 X 3/4 PHIL PAN MS SS	39007	39007
16	STRAIN RELIEF SR-31-2 (for oil unit wire harness)	41735	41735
17	WIRE HARNESS, OIL PUMP	41499	41499
18	HOLE PLUG	118262	118262
19	5 POSITION WIRE CONNECTOR	55244	55244
20	3 POSITION WIRE CONNECTOR	55245	55245
21	8-32X1 FL HD PH MS	20068	20068
22	MAGNET USES 8 FLT HD SC	50013	50013
23	MAGNET SPACER	68115	68115
24	HEX NUT #8-32 ESLOK	74146	74146
25	ALUM OIL LINE TUBING	41047	41047
26	FOIL ELEMENT, 8 WATT (wraps oil line)	41640	41640EX
27	OLD MAID PAN WELD ASSY	100237	100237
28	CORN BIN LID	82102	82102
29	HANDLE	67069	67069
30	1/4-20 X 1/2 HX HD SCREW (fastens handle)	12382	12382
31	CORN BIN WELD ASSY	100349	100349
32	CORN BIN BRACKET	63456	63456
33	1/4-20 X 1/2 PH FL HD SCR (100 Degree Head)	63774	63774
34	DRAWER SLIDE PAIR (includes LH and RH)	63773	63773
35	1/4-20 SERRATED LOCK NUT	46311	46311

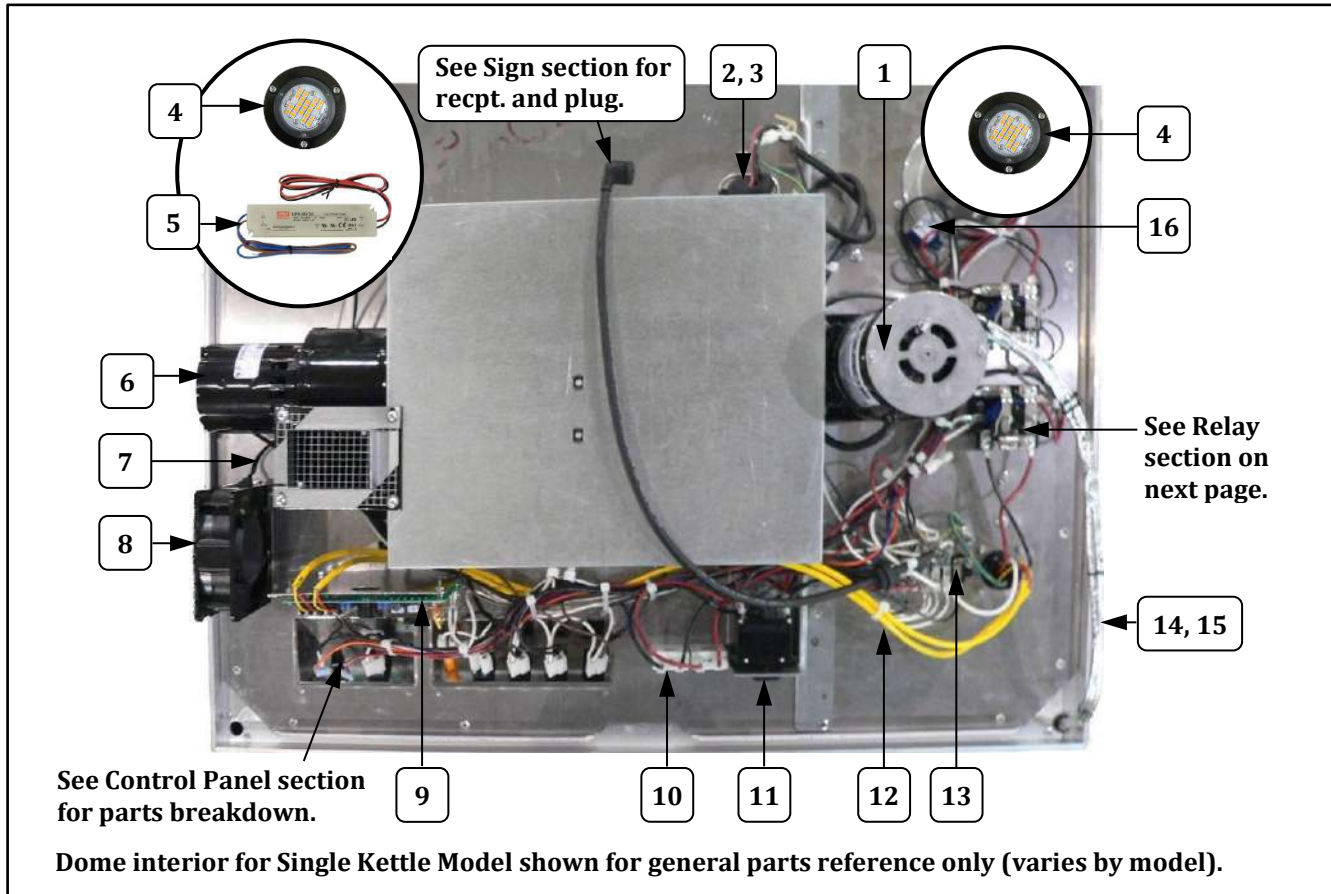
Power Supply Cord – Parts List

Item	Part Description	Part Number	
		120V Domestic	230V Export
36**	50 AMP CORD 15 FEET (includes Cord Stop)	70058	
	LEAD-IN CORD ASSY EXPORT		55476
37	CORD STOP (if applicable; image not shown)	77761	77761

***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.**



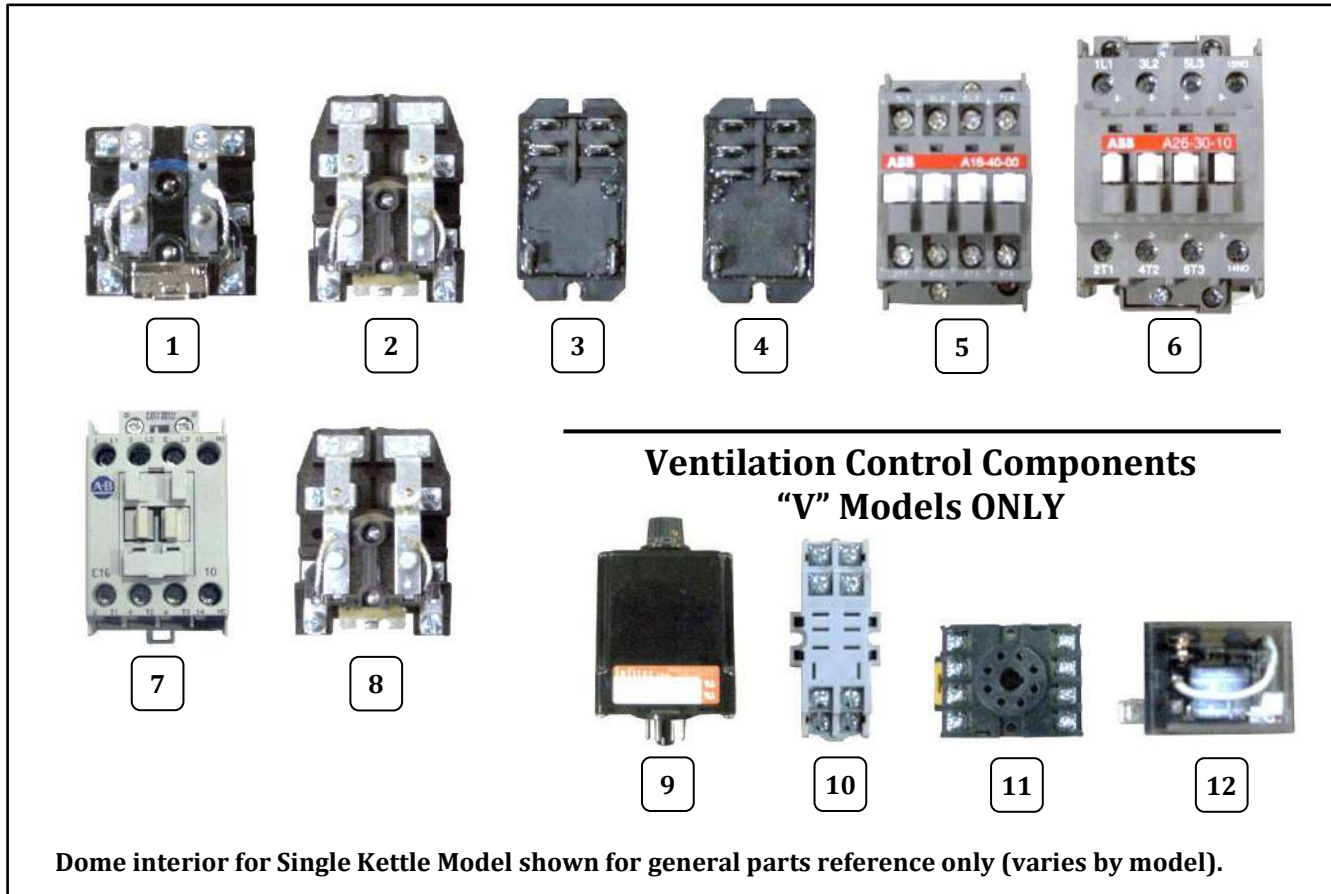
Dome Interior – Electrical View



Item	Part Description	Part Number			
		48" and 60"		72" Twin	
		120V Units	230V Units	120V Units	230V Units
1	KETTLE DRIVE MOTOR	41449R	41500R	41449R	41500R
2	7.5 MFD CAPACITOR	46107		46107	
	CAPACITOR 4 MFD		48757		48757
3	CAPACITOR STRAP	48301	48301	48301	48301
4	LED LIGHT 800 LUMENS	55590	55590	55590	55590
5	POWER SUPPLY 24VDC 60W	55586	55586	55586	55586
6	EXHAUST BLOWER	41015	41965		
	DOUBLE BLOWER EXHAUST			62845	62845EX
7	EXHST BLOWER PLUG & CORD	47199	47199	47199	47199
8	EXHAUST BLOWER	48018	48037	48018	48037
9	TEMPERATURE CONTROL	41001	41001	41001	41001
10	CIRCUIT BREAKER	47364	48659	47364	48659
11	CIRCUIT BREAKER (for Kettle)	55223	55225	55223	55225
12	K T/C SHIELDED EXT WIRE	55051	55051	55051	55051
13	TERMINAL BLOCK, 8 POS	47208	47208	47208	47208
14	ALUM OIL LINE TUBING	41047	41047	41047	41047
15	FOIL ELEMENT	41640	41640EX	41640	41640EX
16	240 VAC TRANSIENT FILTER	89087	89087	89087	89087



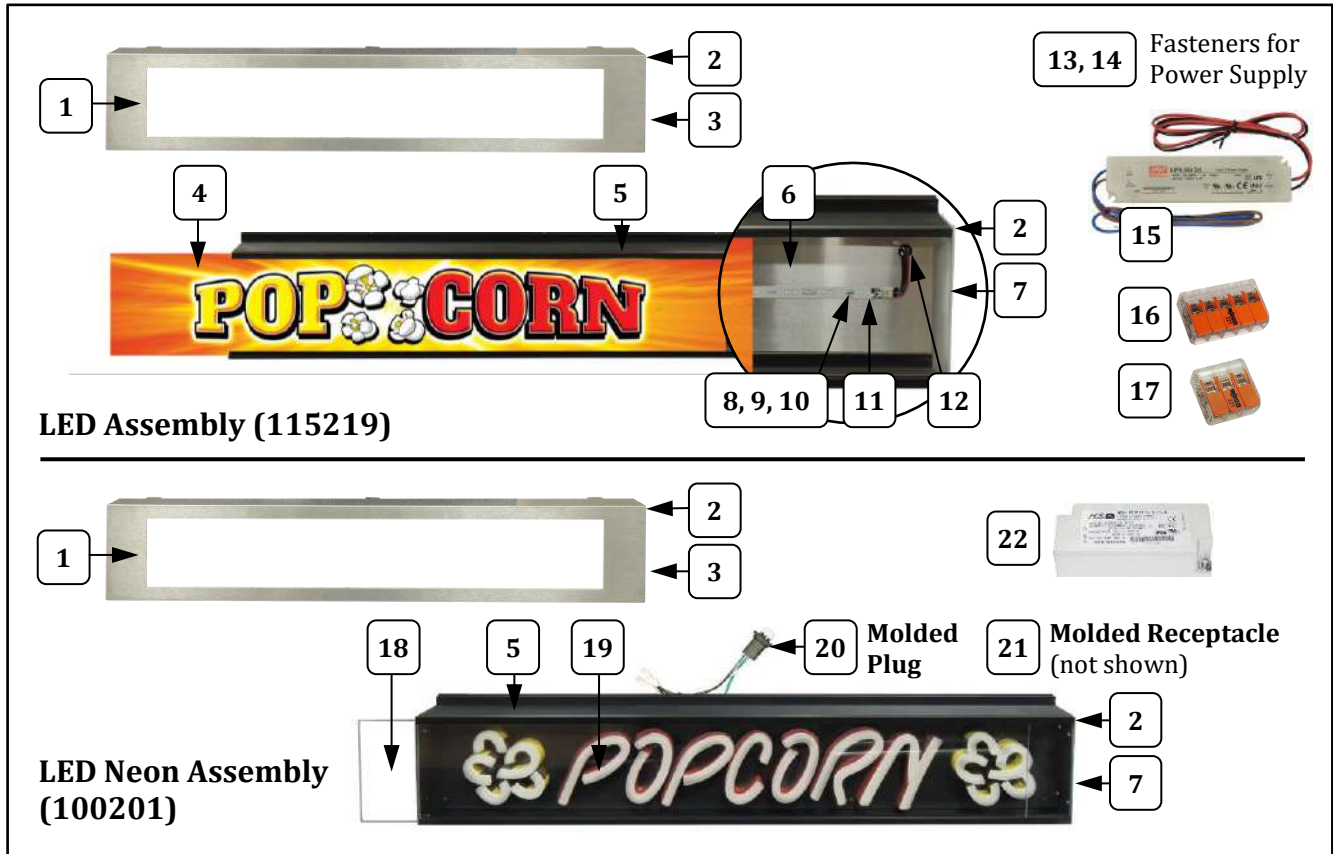
Relays – Control Components



Item	Part Description	Part Number	
		120V Domestic	230V Export
1	RELAY, 30A DPST	55219	55219EX
2	RELAY, POWER, 120V, DPDT (Domestic Flexi-Pop)	46081	
3	RELAY, DPST-NO	48590	48590EX
4	RELAY, DPDT	48645	48645EX
5	IEC CONTACTOR 4 POLE 30A		55562
6	CONTACTOR, IEC 40 AMP	48912	
7	CONTACTOR, IEC 32A 120V	48945	
8	RELAY, POWER, 240V, DPDT		49858
Ventilation Control Components "V" Models ONLY			
9	TIMER, OFF DELAY SPDT	55157	
10	RELAY SOCKET 2 POLE	89085	
11	8 PIN SOCKET	79141	
12	RELAY, DPDT 120VAC	55036	



Sign Options



Item	Part Description	Part Number	
		115219 LED Sign	100201 LED Neon Sign
1	SIGN WRAPPER	100198	100198
2	8-32 X 3/8 PHIL PAN HEAD	87515	87515
3	SIGN END CAPS	100199	100199
4	POPCORN SIGN	111836	
5	ALUM EXTRUSION,29.875"LG	67439	67439
6	LED MT PLATE-PWR SUPPLY	115221	
7	END CAP	67420	67420
8	6-32 X 3/8 PH PAN HD M/S	38087	
9	WASHER #6 INTERNAL TOOTH	76188	
10	6-32 HEX NUT ZINC PLATED	38005	
11	LED STRIP COOL WHITE	55379	
12	BUSHING, SNAP .500 IN	47236	
13	6-32 X 5/8 PH PAN HD M/S	87000	
14	6-32 GRIP NUT ZINC PLATED	47517	
15	POWER SUPPLY 24VDC 60W	55586	
16	5 POSITION WIRE CONNECTOR	55245	
17	3 POSITION WIRE CONNECTOR	55244	
18	COVER, 30 NEON SIGN		67418
19	LED POPCORN SIGN		69707
20	MOLDED PLUG		47726
21	MOLDED RECEPTACLE		41712
22	POWER SUPPLY, 12VDC		55231



Safety Labels and Accessories

Unit Labels

Kettle Lead Label

Power Cord Label

52 oz. Corn Cup

32 oz. Corn Cup

18 oz. Corn Cup

1/4 Cup Measure

29.6 cc Measure

30 AMP Recept.

50 AMP Recept.

Receptacle/Cover

Flavacol Cont Weldment

Perf Jet Scoop Regular RH

Tube Brush

Receptacle/Cover (Included with Domestic units ONLY)

Item	Part Description	Part Number	
		120V Domestic	230V Export
1	UNIVERSAL ELEC LABEL	105007	105007
2	WARNING LABEL	68805	68805
3	LABEL, KEEP SWITCH OFF	47790	47790
4	LABEL, USE FLAVACOL	47008	47008
5	LABEL, CAUTION HOT	38201	38201
6	LABEL, DO NOT CLEAN	49393	49393
7	CONDUIT WARNING LABEL	49350	49350
8	WARNING LABEL CORD	68720	68720
9	52OZ CORN CUP ASSEMBLY	17757-52	17757-52
10	CORN CUP ASSY 32 OZ	67905-32	67905-32
11	CORN CUP ASSY 18 OZ	67905-18	67905-18
12	MEASURE 1/4 CUP	47169	47169
13	MEASURE 2 TBS, 29.6cc	47681	47681
14	FLAVACOL CONT WELDMENT	41752	41752
15	PERF JET SCOOP REGULAR RH	2072	2072
16	TUBE BRUSH	47380	47380
17	RECP, 30A-125/250 VOLT	82208	
18	RECEPTACLE 50AMP	82920	
19	RECEPTACLE COVER 50AMP	82922	



Wiring Diagram

**For wiring information, please reference
the Wiring Diagram shipped with the popper.**



WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. 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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