

Enclosed Cornado Popping Unit

Instruction Manual

Domestic and Export Models





GOLD MEDAL[®] PRODUCTS CO.


10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA




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>



	<p style="text-align: center;">⚠ WARNING</p> <p>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.</p> <p style="text-align: right;">012_010914</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>This machine is NOT to be operated by minors.</p> <p style="text-align: right;">007_010914</p>
	<p style="text-align: center;">⚠ CAUTION</p> <p>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.</p> <p style="text-align: right;">039_080614</p>

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.

Setup

The Cornado Popper has been adjusted, inspected, and tested at the factory. Installation of this popper should be performed by qualified service personnel. Read and perform all setup instructions listed and follow the initial cleaning instructions shown 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. The unit is equipped with rolling casters. The two casters on the operator (controls) side have a locking/unlocking feature.
3. The main power cord is located in the cabinet base of the unit. Domestic units have a wall receptacle provided. A secondary, smaller power cord, also in the cabinet base, is provided for powering the oil dispense unit.
4. Before plugging in machine, have a certified electrician follow all requirements listed in the Electrical Requirements section of this manual.
5. The small power cord (6 pin Jones Plug) is the oil pump harness which connects the popper to the oil dispense unit. To connect/calibrate the oil dispense system to the popper; refer to the Instruction Manual included with the oil dispense unit.

The proper amount of oil for the 36oz. Cornado is 9 to 12 ounces, 48 oz. Cornado is 12 to 16 ounces.

6. After setup, the unit should be cleaned prior to use. The kettle has a food grade protective coating applied to the cooking surfaces, this coating must be removed prior to operating the unit, reference the Initial Kettle Cleaning Instructions.



Initial Kettle Cleaning Instructions

The Cornado Kettle is shipped from the factory with a food grade protective coating of Petro Gel applied to the interior cooking surfaces of the kettle. The kettle must be cleaned to remove this protective coating prior to use.

1. Before operating the unit for the first time (machine must be OFF, unplugged, and cool before attempting to clean).
2. Wipe all kettle interior cooking surfaces using a clean cloth dampened with warm soap water to remove the protective Petro gel coating (only use non-toxic, food grade cleaners).
DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.
3. Wipe all cleaning solution from kettle using a clean cloth and clean water; then wipe dry with a clean cloth.
4. Discard the first batch of popcorn made with this new unit, then popper is ready for use.



Electrical Requirements

The following power supply must be provided:



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

30 AMP (36 oz. Cornados) 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 wall receptacle (L14-30) is supplied with the 36 oz. machine. This receptacle will accept the attachment plug on the machine and must be used. Reference the Receptacle Installation instructions for wiring the L14-30 Receptacle.

50 AMP (48 oz. Cornados) 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 wall receptacle (14-50) is supplied with each 48 and 60 oz. machine. This receptacle will accept the attachment plug on the machine and must be used. Reference the Receptacle Installation instructions for wiring the 14-50 Receptacle.

EXPORT MODELS ONLY: 230 V~, 50Hz

16 AMP Export Cornado 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 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.

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>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.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</p>

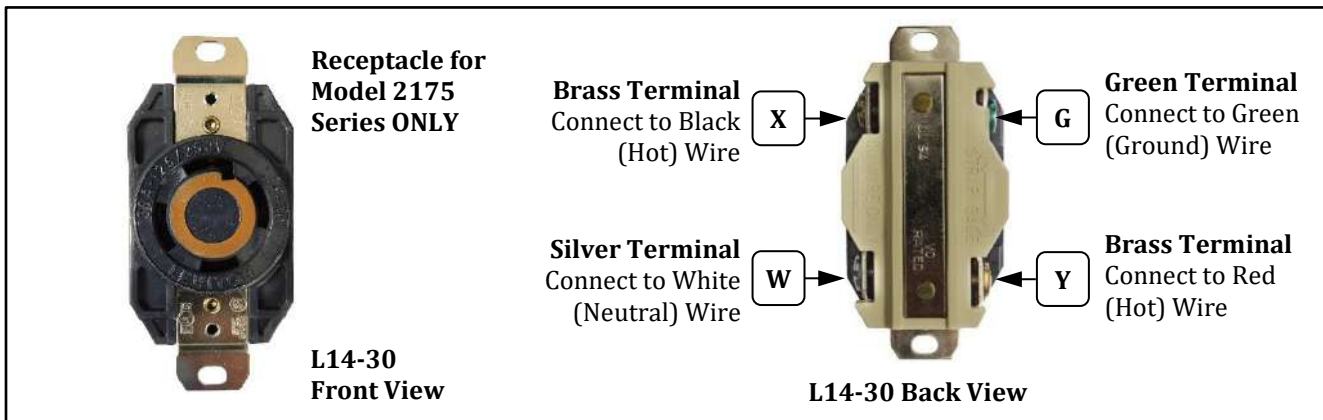
A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products 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 (Domestic 36 oz. Units)

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.

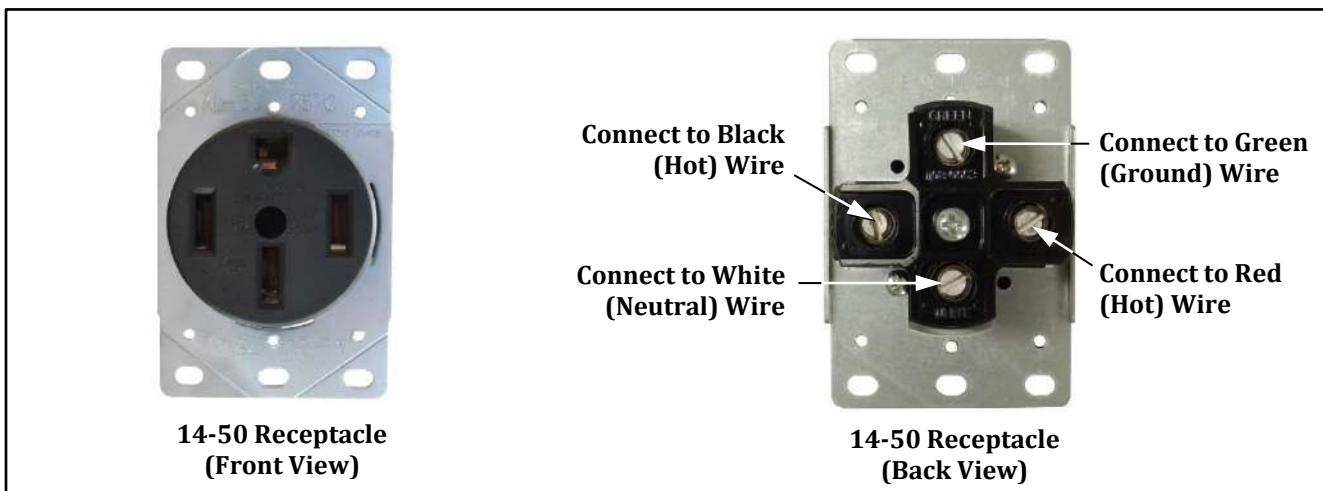
If the receptacle is wired incorrectly, the heat elements/kettle and other electrical components could be at 208 or 240 V potential instead of the needed 120 V, resulting in excessive temperatures in the heat elements (i.e.: kettle) and possible fire, and/or damage to electrical components.



Receptacle Installation for 14-50 (Domestic 48 oz. Units)

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

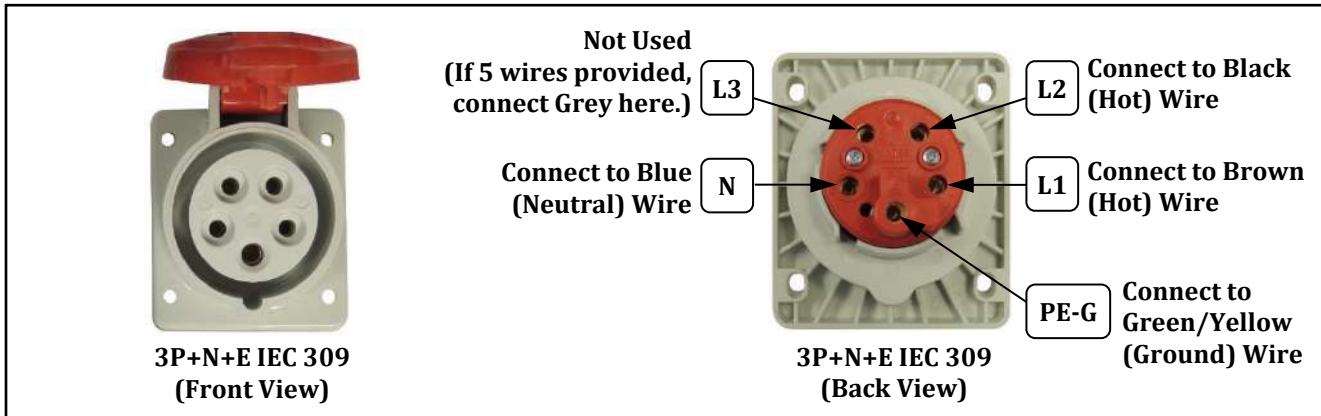
If the receptacle is wired incorrectly, the heat elements/kettle and other electrical components could be at 208 or 240 V potential instead of the needed 120 V, resulting in excessive temperatures in the heat elements (i.e.: kettle) and possible fire, and/or damage to electrical components.



Receptacle Wiring Diagram (for Export Units)



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

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 in the OFF position before plugging the equipment into the receptacle.
2. Make sure the 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 the unit in a level position.

	 CAUTION
	<p>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.</p> <p style="text-align: right;">039_080614</p>



CONTROLS AND THEIR FUNCTIONS

Oil System Master Switch

This sends power to the oil pump, either the Bucket Pump or Bag-in-a-Box models. The warmer/blower on the oil pump is activated when this is pushed. It may be desirable to keep this switch on at night, if you have problems keeping the coconut oil in a liquid form. Coconut oil will congeal at temperatures below approximately 76° F [24° C].

Salt-Sweet Switch (If Equipped)

This will change the temperature 40°F lower for the sweet option.

NOTE: When making sweet corn, follow the label instructions on jar of compound “S”.
(Compound “S” is available from Gold Medal® Products Co. – Item No. 2320.)

“Red” Oil Dispense Momentary Switch

When pushed, this will dispense the predetermined amount of oil into the kettle.

Kettle Motor

This operates the kettle agitator motor.

Kettle Heat Switch

This operates the heating elements in the popping kettle by supplying power to the Big Eye Electronic Temperature control board.

Load/Dump Indicator (Yellow Light & Audible Signal)

Alerts the operator to:

1. Load the corn and oil or
2. Dump the popped corn from the kettle or
3. Turn off the kettle heat switch if they are done popping corn



OPERATION INSTRUCTIONS

Popping Corn

1. Turn on Kettle heat, Motor, and Oil system master switches.
2. When popping with coconut oil, be sure the oil is liquid. Dispense oil into a measuring cup first to ensure proper oil amount. Reference the oil dispense unit's Instruction Manual to set the oil dispense amount.
3. When the kettle is ready (about 5-8 minutes), the Yellow Light and Audible Signal will turn on. Lift the kettle lid and pour in corn (use the supplied corn cup) and Flavacol (use supplied scoop as well).
4. Press the RED oil pump button. The proper amount of oil is pumped into the kettle. The Light and Signal will turn off.
5. When the popcorn has completed popping, the Light and Signal will turn on. Dump the Popcorn.
6. On the final kettle of corn, turn the "KETTLE HEAT" switch off, just as the lid is forced open by the popping corn. Turning the kettle heat switch off allows the heat to dissipate as the final batch is popped. (This results in less smoke on the last batch.)

NOTE: When making sweet corn, follow the label instructions on jar of compound "S".
(Compound "S" is available from Gold Medal® Products Co. – Item No. 2320.)

Remember

If the Yellow Load - Dump light is turned on and the Signal is sounding *one of the* following actions should be taken:

1. Load the corn and oil *or*
2. Dump the popped corn from the kettle *or*
3. Turn off the kettle heat switch if you are done popping corn

When you are finished popping, make sure "KETTLE HEAT" and "KETTLE MOTOR" switches are turned "OFF".





CARE AND CLEANING INSTRUCTIONS

	 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). A clean looking, well-kept machine is one of the best ways of advertising your product.

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

CAUTION: A hot kettle will cause burns if you touch it with your hand. 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!

1. When cool, wipe **outside** of kettle with a clean, soft cloth. **DO NOT** use oven cleaners or abrasive materials as they will damage the kettle.
2. Every night, mix Gold Medal's Heat'n Kleen solution (Item No. 2095), 2 tablespoons per gallon of water. It is not necessary to use the entire gallon at once; only use enough to fill the kettle 1/2 inch deep.
3. Turn kettle heat ON. When water starts to boil, turn kettle heat OFF.
4. Allow to cool at least 1 hour, then dump solution into a bucket and wipe inside of kettle with a clean cloth. Make sure all solution goes into the bucket; do not spill any in the interior of machine.

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, dump solution into a bucket and wipe inside of kettle with a clean cloth.

5. With unit OFF and unplugged, wipe kettle lead cord with a clean SLIGHTLY damp cloth. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**

Daily Unit Cleaning Instructions

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.

4. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
Ammonia cleaners will damage the plastic doors. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).

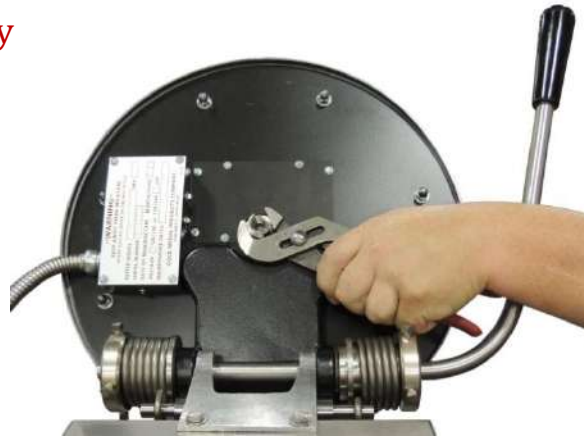
Weekly Agitator and Hub Seal Assembly Cleaning Instructions

Important: For proper machine performance, keep agitator and hub assembly clean. Follow the steps below weekly to ensure proper machine performance.

Steps to Clean Agitator and Hub Assembly

Step 1: On the bottom side of the kettle, hold the Agitator Shaft firmly with Channel Lock pliers.

NOTE: The shaft has a left handed thread.

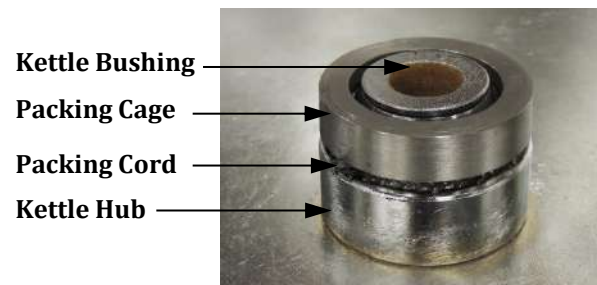


Step 2: To loosen the Agitator Assembly, tap the agitator's welded bar with a rubber mallet in a CLOCKWISE direction, and unscrew to remove.



Step 3: Leave the Packing Cage and Packing Cord intact. ONLY wipe hub assembly surfaces to remove product residue, and clean the inside of the agitator hub to remove any nicks and carbon build-up.

If packing cage is removed, then the packing cord should be replaced (see Replacing the Packing Cord on Kettle Hub in the Maintenance section of this manual.)







Step 4: Reinstall agitator assembly for use.

Kettle Hub view under Agitator Assy.



—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 style="text-align: right;">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 style="text-align: right;">014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right;">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 style="text-align: right;">027_010914</p>

Removing Agitator Assembly and Shaft Maintenance

The kettle's agitator shaft should be removed every 3 months and lubricated with white food grade Never Seez® **ONLY**. See below for steps to remove and lubricate the agitator shaft.

Steps to Remove the Agitator Assembly and Lubricate Shaft

Step 1: Turn unit OFF, and allow it to cool completely before attempting to remove agitator shaft.

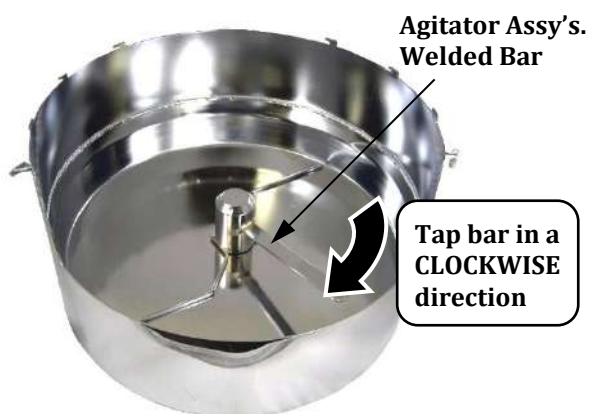
On the bottom side of the kettle, hold the Agitator Shaft firmly with Channel Lock pliers.

NOTE: The shaft has a left handed thread.



Step 2: To loosen the Agitator Assembly, tap the agitator's welded bar with a rubber mallet in a CLOCKWISE direction, and unscrew to remove.

Leave the Packing Cage/ Packing Cord on the kettle hub intact. If packing cage is removed, then the packing cord should be replaced (see next page, Replacing the Packing Cord on Kettle Hub.)

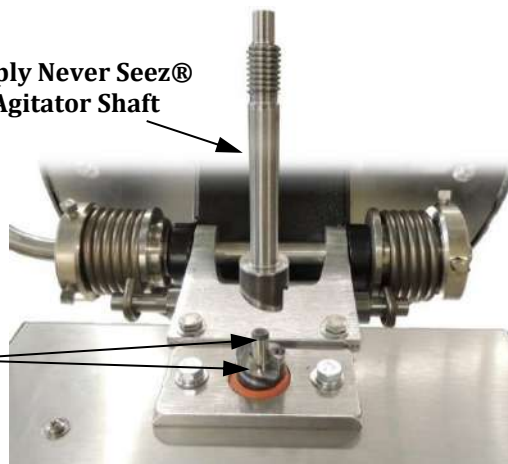


Step 3: Remove the agitator shaft and lubricate it with white food grade Never Seez® **ONLY**— also apply a small amount on the slope and side of pin on the matching shaft.

Apply Never Seez® to Agitator Shaft

Step 4: Reinstall agitator assembly for use.

Apply a small amount of Never Seez® on slope and pin of the matching shaft.



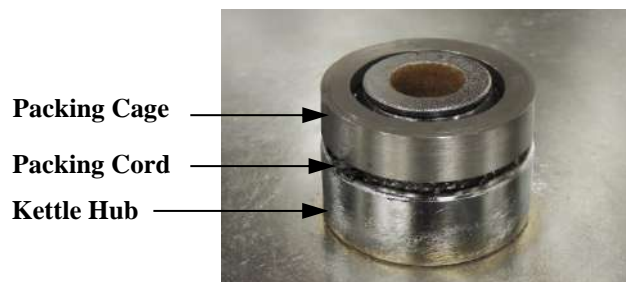
Replacing the Packing Cord on Kettle Hub

The kettle hub assembly (Packing Cage and Packing Cord) is designed for long use if not disturbed. When the unit is properly maintained, the packing cord should not need to be changed. If it is removed, or if the kettle bushings are replaced, then the packing cord should be replaced.

Steps to Replace Packing Cord

Step 1: Remove agitator assembly (see Removing Agitator Assembly section), then remove the packing cage and the old packing cord.

For older models which have an oil seal, remove the oil seal from inside the agitator hub and replace with the Cornado Packing Kit (Item No. 69305) as described here.



Step 2: Clean the surfaces of the kettle hub with a Scotch Brite pad or a fine sand paper.

Kettle Hub
(Packing Cord will ride on this surface)



Step 3: Wind the new packing cord on the hub. Start at the bottom, and wind up in a CLOCKWISE direction.



Step 4: Push packing cage down onto the packing cord and rotate CLOCKWISE.

Step 5: Before reinstalling agitator assembly, clean the inside of the agitator hub to remove all nicks and carbon build-up.



Electronic Temperature Control (Domestic)

Operation

The temperature control is factory set to stop the power to the kettle when the thermocouple reaches setpoint. 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 and the buzzer is sounding, *one* of the following actions should be taken:

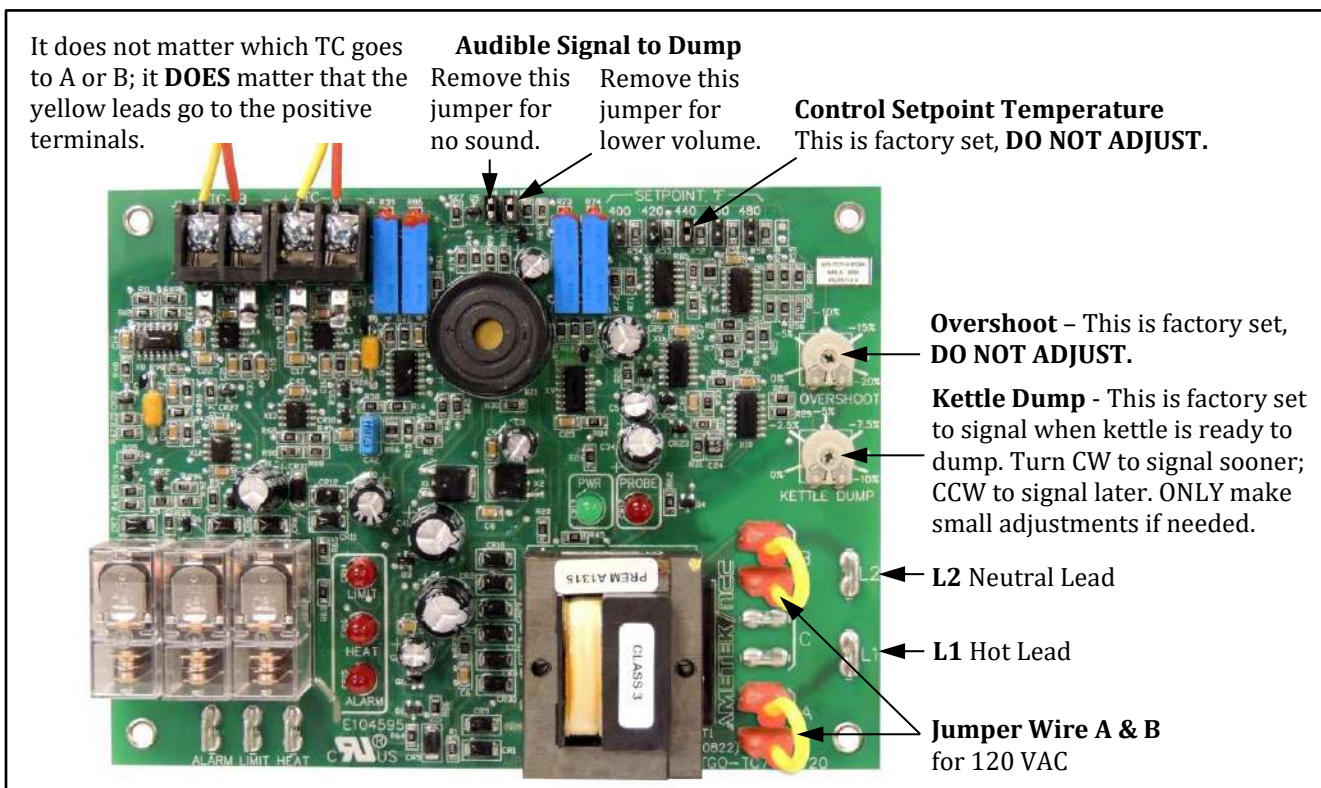
- Load the corn and oil *or*
- Dump the popped corn from the kettle *or*
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

Adjustment of Electronic Control

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

There are (4) factory adjustments on the control:

1. Control Setpoint Temperature – This is factory set, **DO NOT adjust**.
2. Signal to Dump – If you want the signal to dump to be a little sooner or later, you can adjust the Kettle Dump potentiometer (see image below). Turn clockwise (CW) to signal sooner, counterclockwise (CCW) to signal later.
3. The patented Overshoot circuit is tuned for the kettle, **DO NOT adjust** this potentiometer.
4. The Audible Signal to Dump has three options; full volume, half volume, no sound (yellow light only). Adjustments are made by jumper positions (see image below). The unit is shipped with full volume.



Electronic Temperature Control (Export)

Operation

The temperature control is factory set to stop the power to the kettle when the thermocouple reaches setpoint. 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 and the buzzer is sounding, *one* of the following actions should be taken:

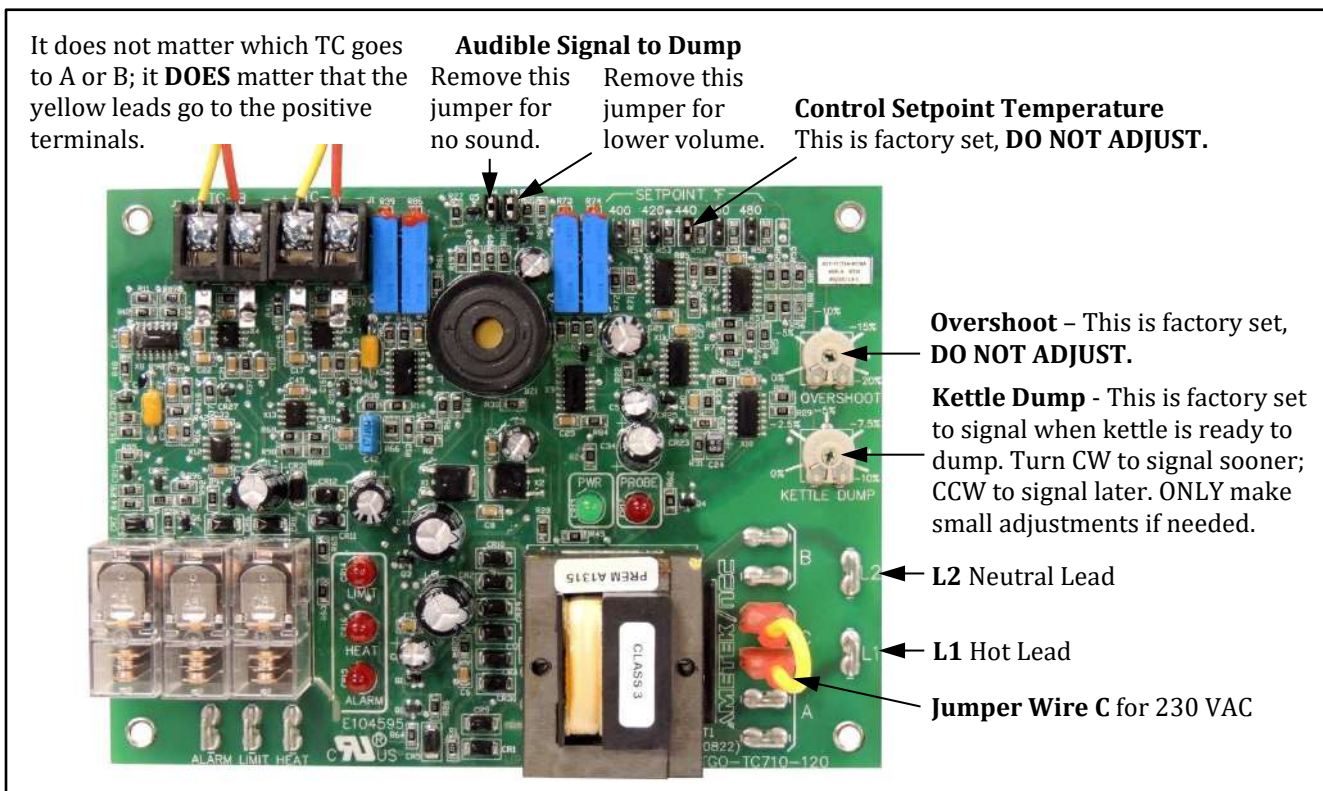
- Load the corn and oil *or*
- Dump the popped corn from the kettle *or*
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

Adjustment of Electronic Control

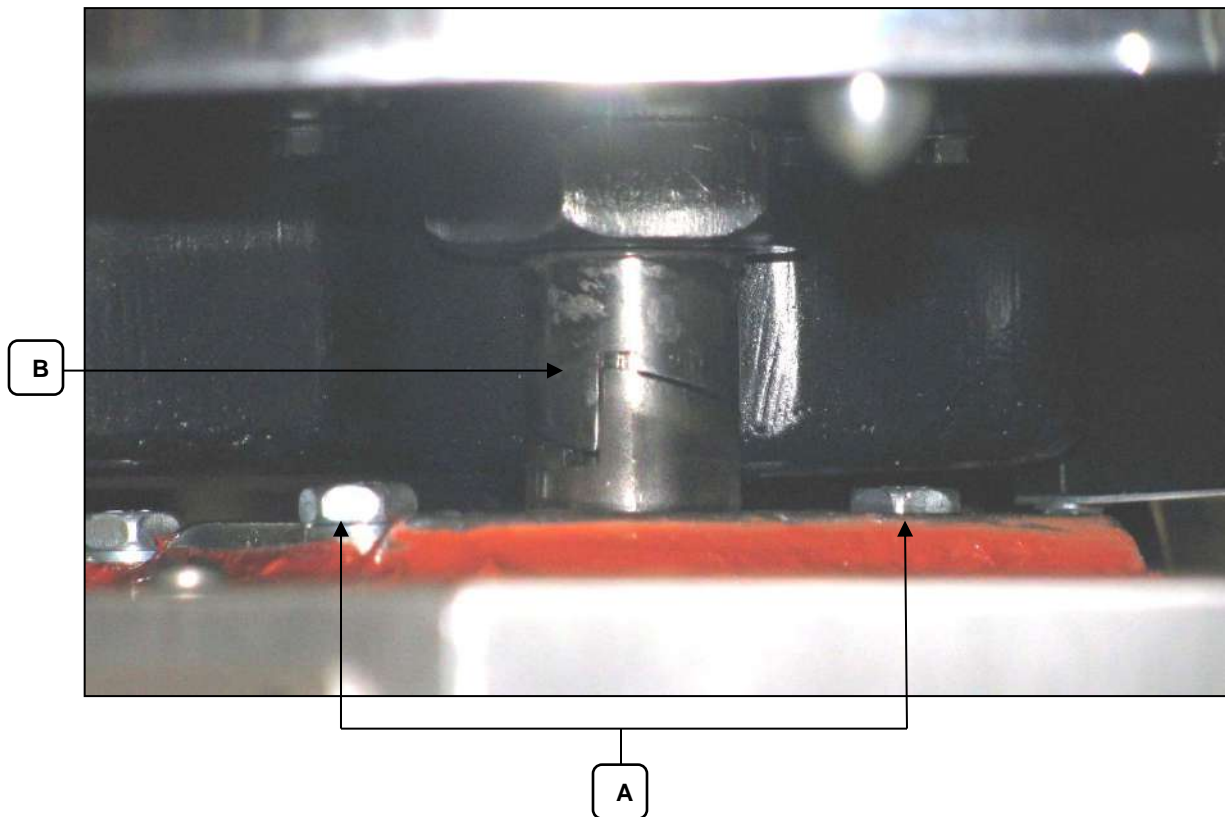
This unit has an electronic kettle control with 2 thermocouples (TC), one for control and one for limit. There are no mechanical thermostats in this kettle.

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3. The patented Overshoot circuit is tuned for the kettle, **DO NOT adjust** this potentiometer.
4. The Audible Signal to Dump has three options; full volume, half volume, no sound (yellow light only). Adjustments are made by jumper positions (see image below). The unit is shipped with full volume.



Kettle Drive Shaft Alignment



To adjust the lower agitator shaft, loosen the two hex bolts for the adjusting plate. (Figure A) (It may be necessary to use a socket/wrench on the hex nuts located underneath/inside the pedestal.) Adjust the plate back and forth, and side-to-side, as necessary – until the lower shaft lines up with the upper shaft in the kettle. It's important to have the two shafts aligned with one another, and that the two shafts do not “bind” when the kettle is dumped. (Figure B) Once aligned properly, re-tighten the two bolts on the adjusting plate.



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
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

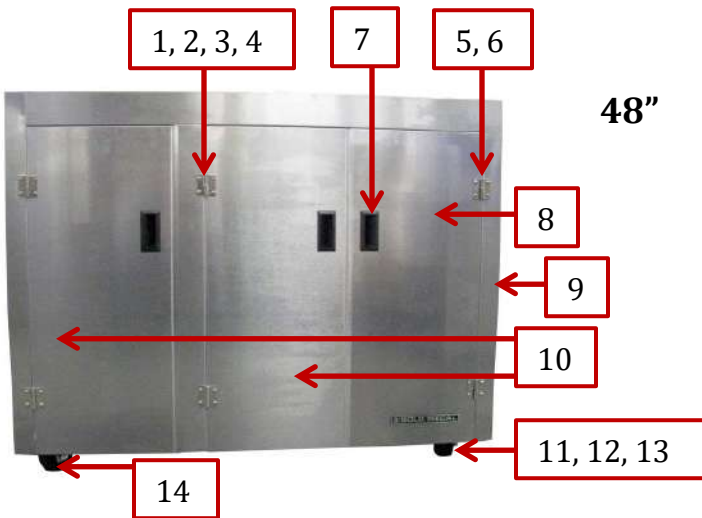
Fax: (800) 542-1496
(513) 769-8500

E-mail: info@gmpopcorn.com

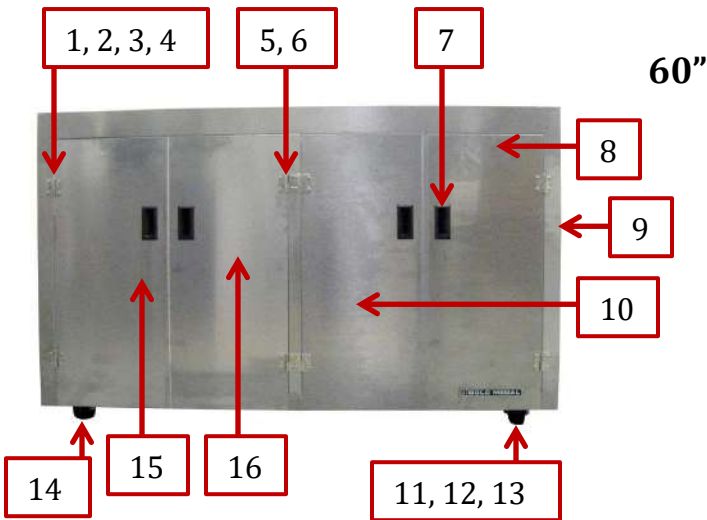
Web Page: [gmpopcorn.com](http://www.gmpopcorn.com)



EXTERIOR BASE COMPONENTS

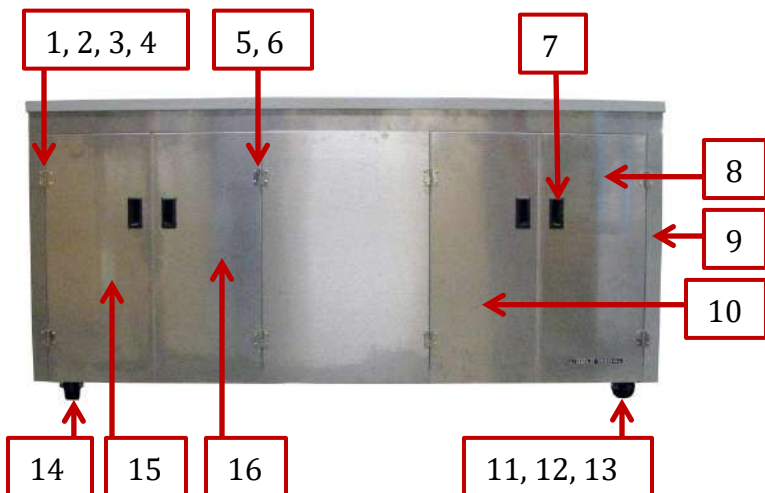


48"



60"

72" - 79"



Item	Part No.	Description
1	41349	Male Hinge Short Left
2	41355	Female Hinge Left
3	42226	Hinge Screw (2/Hinge) 8-32x1/2"
4	74146	Hinge Nut (2/Hinge) 8-32
5	41350	Male Hinge Short Right
6	41354	Female Hinge Right
7	82698	Flush Mount Handle
8	82812	Right Door w/o Facing Strip
9	67804	Snap Bushing
10	82648	Left Door w/Facing Strip
11	70042	NSF Swivel Caster w/Lock (Door Side)
12	46638	Caster Screw (4/Caster) 5/16-18x1/2"
13	49317	Caster Nut (4/Caster) 5/16-18
14	70023	Swivel Caster w/o Lock

Item	Part No.	Description
1	41349	Male Hinge Short Left
2	41355	Female Hinge Left
3	42226	Hinge Screw (2/Hinge) 8-32x1/2"
4	74146	Hinge Nut (2/Hinge) 8-32
5	41350	Male Hinge Short Right
6	41354	Female Hinge Right
7	82698	Flush Mount Handle
8	82812	Right Door w/o Facing Strip
9	67804	Snap Bushing
10	82648	Left Door w/Facing Strip
11	70042	NSF Swivel Caster w/Lock (Door Side)
12	46638	Caster Screw (4/Caster) 5/16-18x1/2"
13	49317	Caster Nut (4/Caster) 5/16-18
14	70023	Swivel Caster w/o Lock
15	82017	Left Door w/o Facing Strip
16	82020	Right Door w/Facing Strip

Item	Part No.	Description
1	41349	Male Hinge Short Left
2	41355	Female Hinge Left
3	42226	Hinge Screw (2/Hinge) 8-32x1/2"
4	74146	Hinge Nut (2/Hinge) 8-32
5	41350	Male Hinge Short Right
6	41354	Female Hinge Right
7	82698	Flush Mount Handle
8	82812	Right Door w/o Facing Strip
9	67804	Snap Bushing
10	82648	Left Door w/Facing Strip
11	70042	NSF Swivel Caster w/Lock (Door Side)
12	46638	Caster Screw (4/Caster) 5/16-18x1/2"
13	49317	Caster Nut (4/Caster) 5/16-18
14	70023	Swivel Caster w/o Lock
15	82017	Left Door w/o Facing Strip
16	82020	Right Door w/Facing Strip



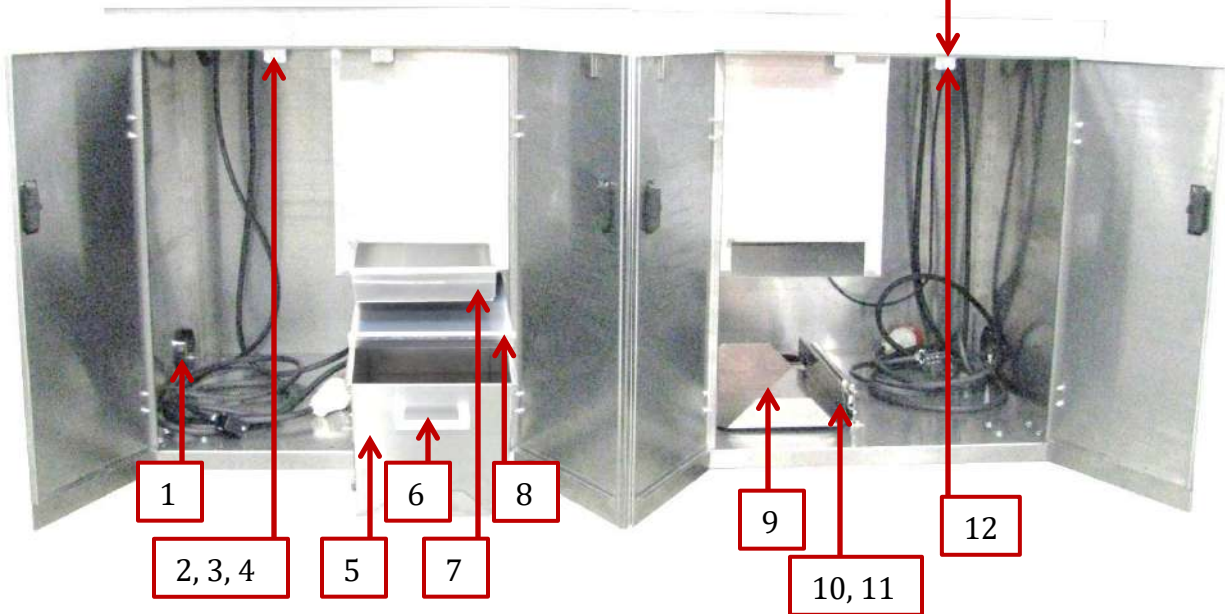
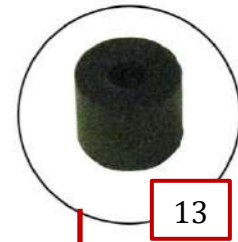
EXTERIOR BASE COMPONENTS (Continued)



Back Panel
 48" Cabinet – P/N 17015
 60" Cabinet – P/N 17009
 72" Cabinet – P/N 17016
 79" Cabinet – P/N 17048

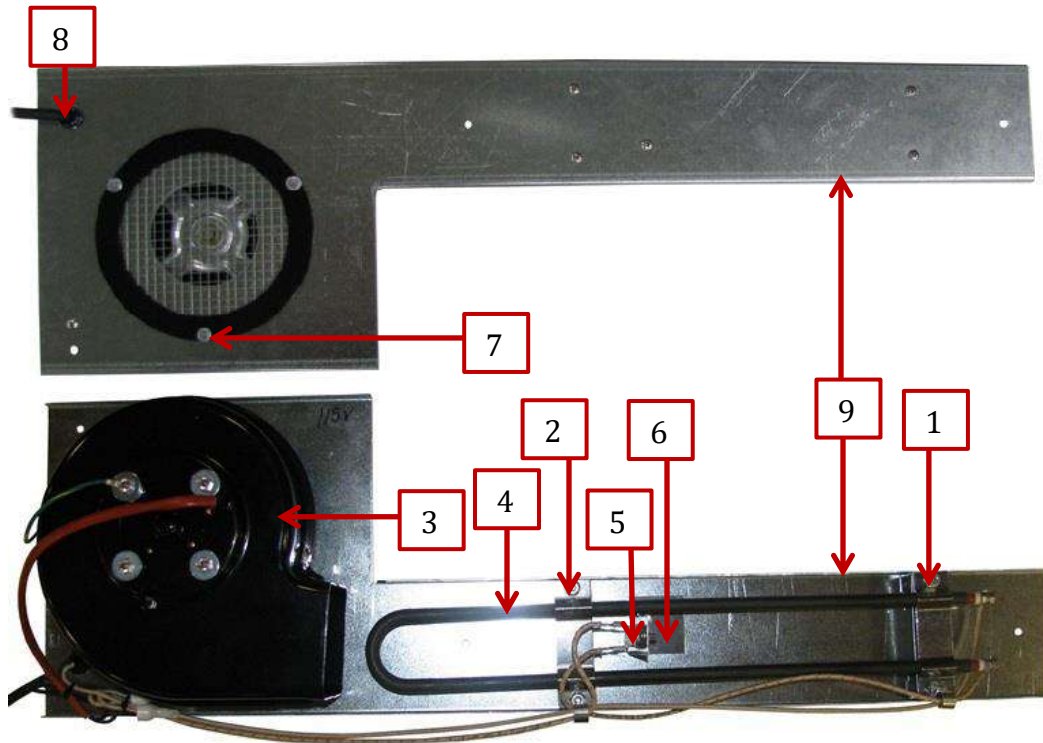
INTERIOR BASE COMPONENTS

Item	Part No.	Description
1	67804	Snap Bushing
2	50013	Magnet
3	20065	8/32x3/8" Screw
4	47702	Acorn Nut 8-32
5	82031	Corn Bin Assy.
6	67069	Handle
7	62092	Old Maid Pan
8	82102	Lid Corn Bin
9	82035	Corn Bin Retainer Assy.
10	46511	Drawer Slide - Right Hand
11	46512	Drawer Slide - Left Hand
12	83050	Door Catch Bracket
13	68115	Magnet Spacer





BLOWER ASSEMBLY PARTS

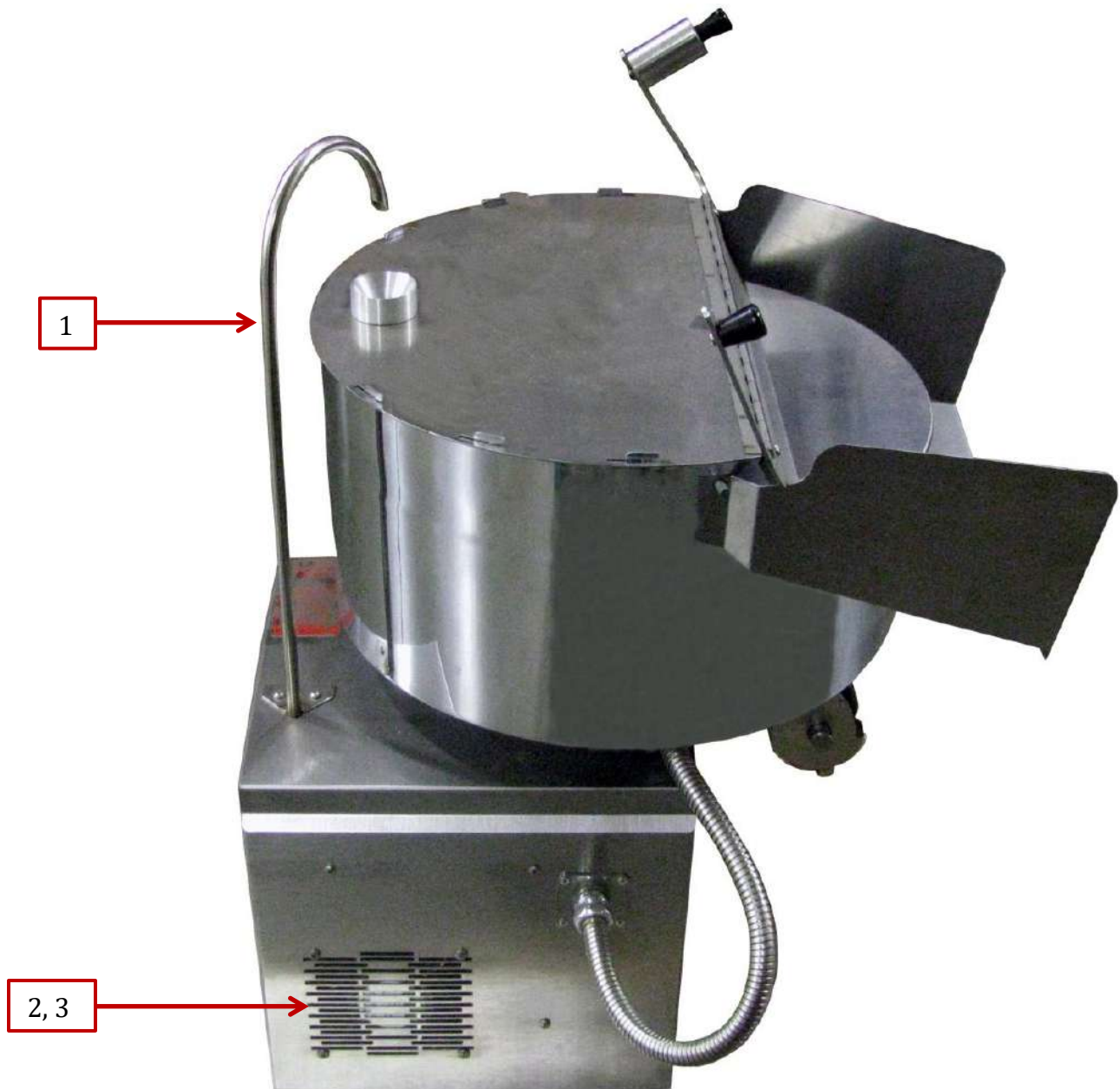


Item	Part No.	Description Export
1	61134	Heater Mount (2)
2	61133	Heater Clamp (2)
3	61124	Blower (1) 230V
4	61135	Heat Element 230V, 800W (1)
5	55496	260F Ceramic Thermostat (1)
6	55500	Thermostat Mounting Bracket (1)
7	76081	#10-24 Cage Nut (3)
8	76026	Strain Relief #SR-6P3-4
9	62094EX	230V Warmer/Blower Assembly (1)
10	61139	Diffuser Cover (1)
11	62158	Blower Cover (1)

Item	Part No.	Description (Domestic)
1	61134	Heater Mount (2)
2	61133	Heater Clamp (2)
3	61123	Blower (1) 120V
4	61128	Heat Element 120V, 800W (1)
5	55496	260F Ceramic Thermostat (1)
6	55500	Thermostat Mounting Bracket (1)
7	76081	#10-24 Cage Nut (3)
8	76026	Strain Relief #SR-6P3-4
9	62094	120V Warmer/Blower Assembly (1)
10	61139	Diffuser Cover (1)
11	62158	Blower Cover



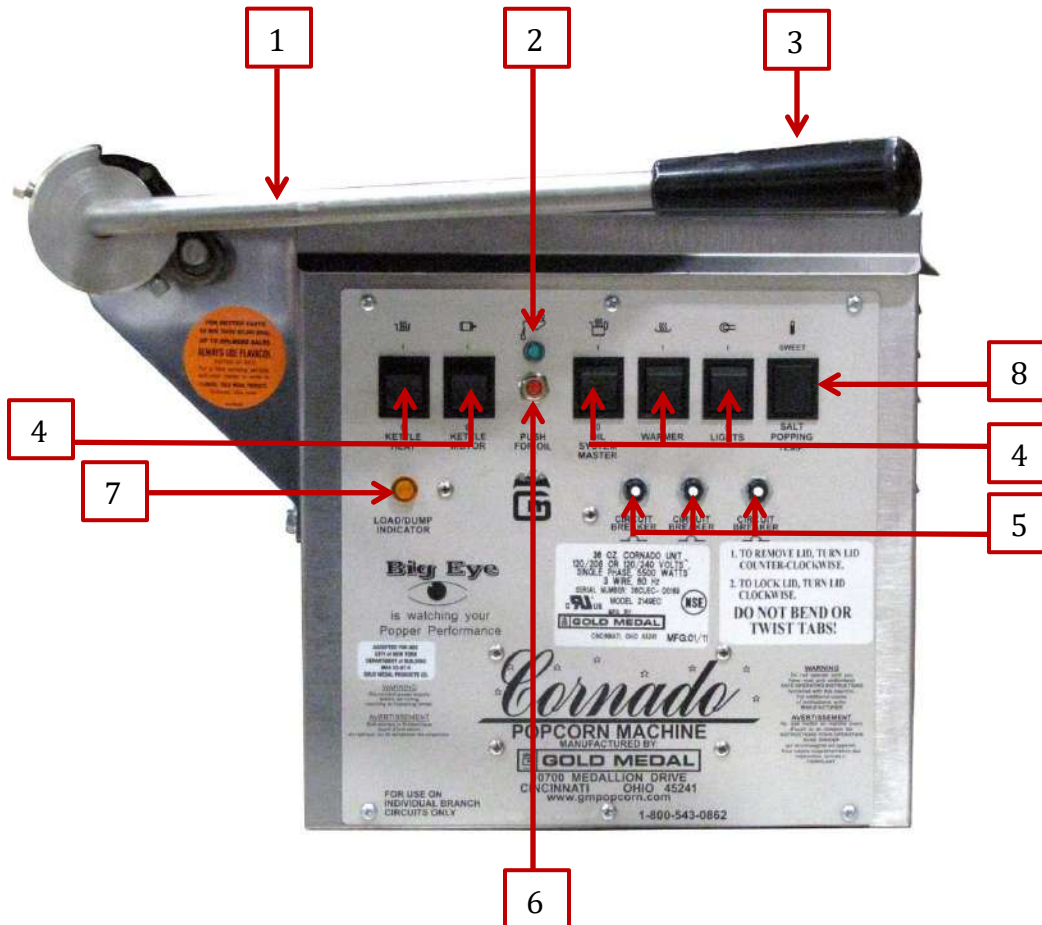
ENCLOSED CORNADO PARTS



Item	Part No.	Description
1	83587	Oil Tube Assy
2	48018	Exhaust Blower
	48037	Exhaust Blower (Export)
3	47199	Blower Plug & Cord



SWITCH PLATE PARTS

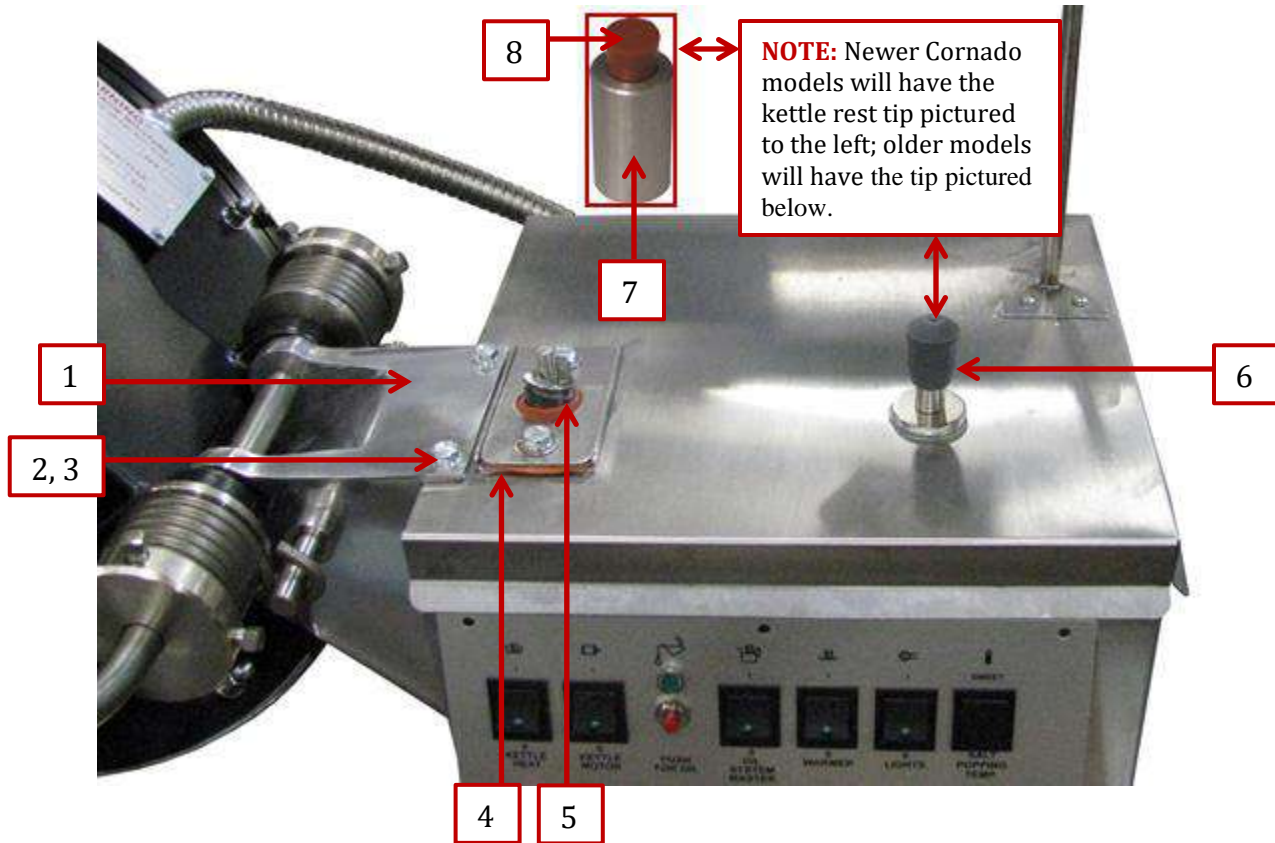


Item	Part No.	Description (Domestic)
1	82253	Dump Lever Assy, Right
	82276	Dump Lever Assy, Left
2	48660	Green Pilot Light
3	57028	Plastic Handle
4	42798	Lighted Rocker Switch
5	47364	Circuit Breaker, 15A
6	41031	Oil Pump Switch
7	55039	Amber Pilot Light
8	55440	Blank Switch Plug

Item	Part No.	Description (Export)
1	82253	Dump Lever Assy, Right
	82276	Dump Lever Assy, Left
2	48660EX	Green Pilot Light
3	57028	Plastic Handle
4	42798	Lighted Rocker Switch
5	48659	Circuit Breaker, 10A
6	41031	Oil Pump Switch
7	55039EX	Amber Pilot Light
8	55440	Blank Switch Plug

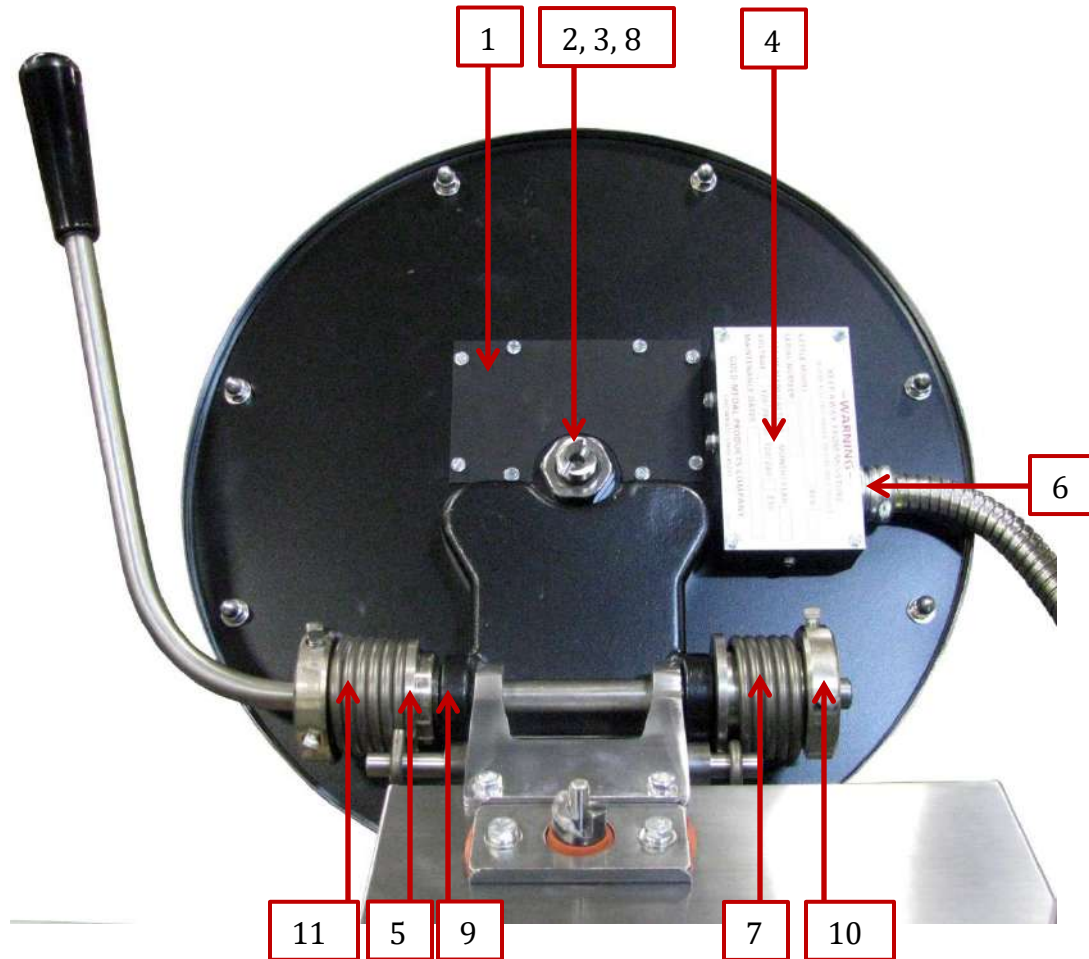


PEDESTAL PARTS



Item	Part No.	Description (36 oz. Kettle)
1	106060	Kettle Mount Bracket
2	67927	1/4-20x3/4 BUTTON HD SC
3	42361	Hex Nut 1/4-20 Eslok
4	82099	Adjusting Plate Assy.
	82328	Flat Plate
	83300	Formed BTM Plate
	79437	Agitator Seal
5	82041	Lower Agitator Drive Shaft Assy.
6	82911	Kettle Rest Crutch Tip
7	83110	Kettle Rest
8	83111	Kettle Rest Bumper

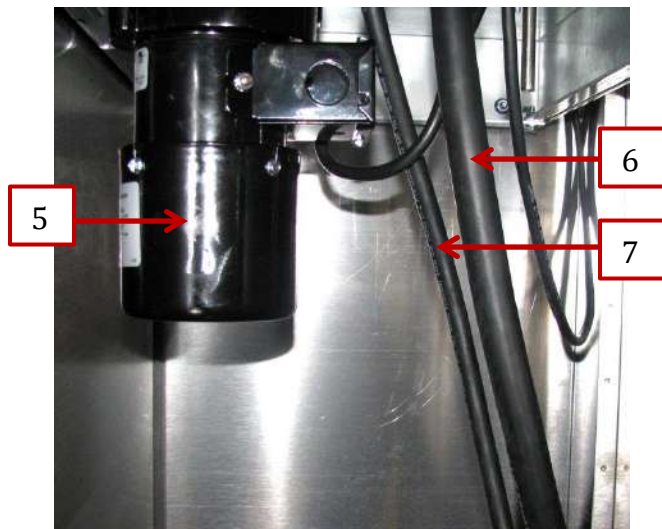
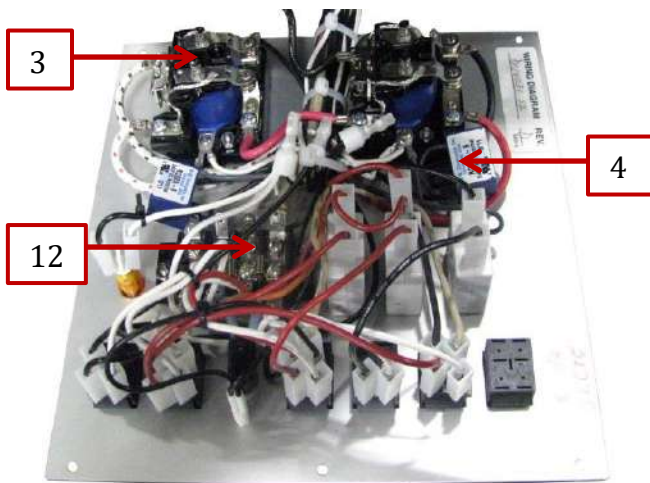
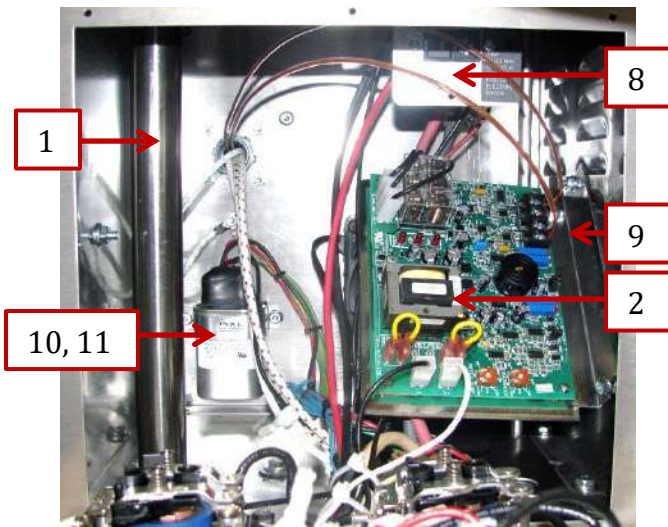
PEDESTAL PARTS (Continued)



NOTE: #11 (P.N 74658) Spacer is located underneath #7 (P.N. 74660) Torsion Spring.

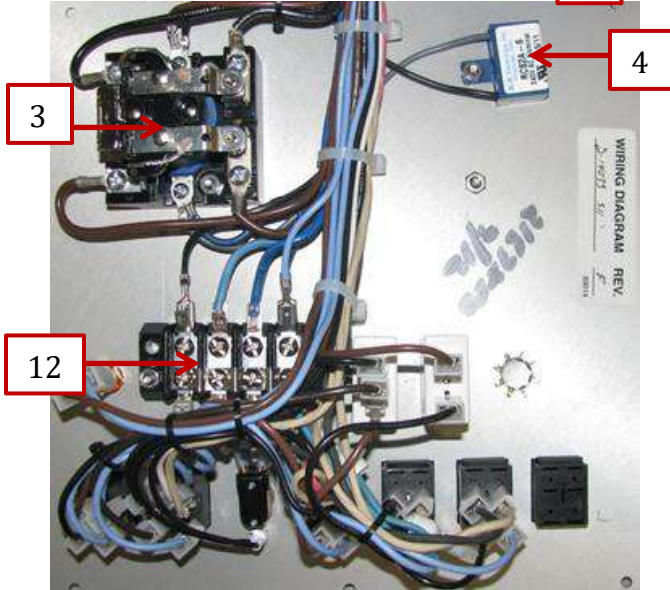
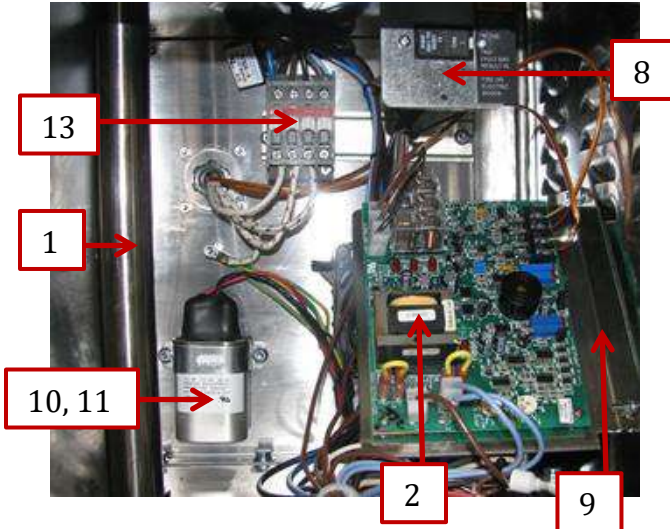
Item	Part No.	Description
1	83267	Cover
2	82137	Hex Jam Nut
3	83287	Agitator Shaft
4	41296	Junction Box Cover
5	74659	Large Spacer (Dump Side)
6	40965	Junction Box Gasket
7	74660	Torsion Spring (2)
8	67852	Thrust Washer
9	47326	Set Collar (2)
10	74661	Collar (2)
11	74658	Spacer (4) Under Torsion Spring

INSIDE PEDESTAL PARTS (Domestic)

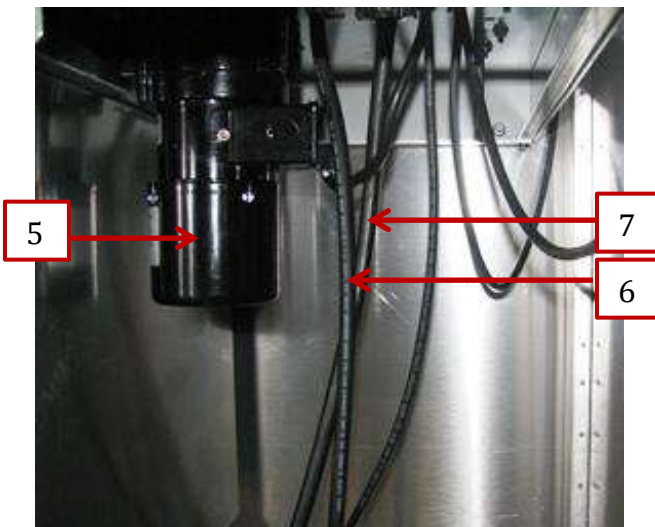


Item	Part No.	Description (Domestic)
1	82072	Shaft Shield
2	41001	Temperature Control
3	55219	120V Relay (x2)
4	89087	240 VAC Transient Filter (x2)
5	82085R	Kettle Drive Motor
6	82209	30 Amp Power Supply Cord (36 oz.)
	70058	50 Amp Power Supply Cord (48 oz.)
7	41499	Oil Pump Wire Harness
8	55223	Circuit Breaker 26A
9	48541	Heat Control Bracket
10	46107	Motor Capacitor 7.5 uf (Black Bison Motor)
	46110	Motor Capacitor 10 uf (White Franklin Motor)
11	48301	Capacitor Strap
12	42006	Terminal Block
	82208	Receptacles 30A (Not Shown)
	82920	50A (Not Shown)

INSIDE PEDESTAL PARTS (Export)

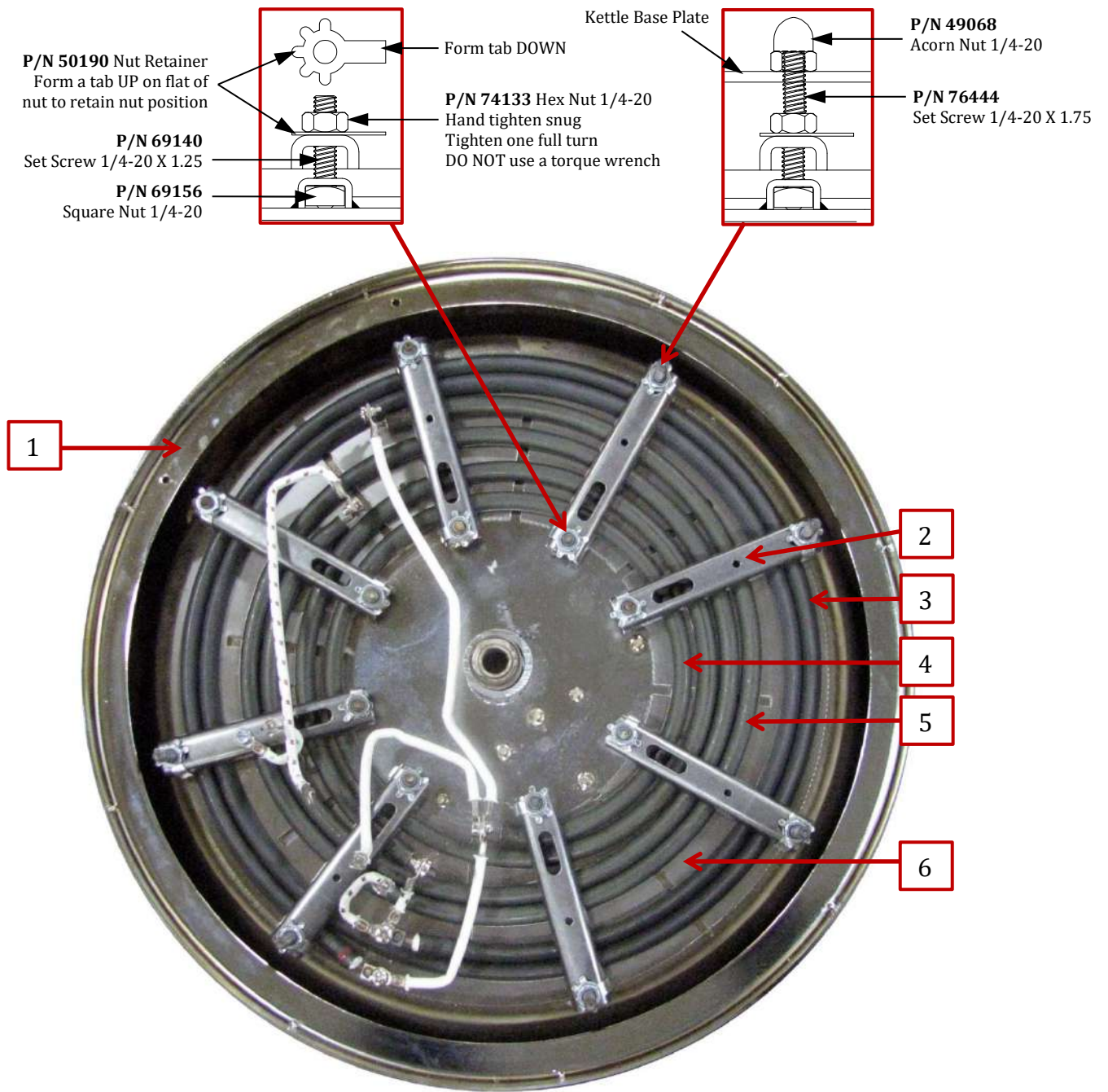


Item	Part No.	Description (Export)
1	82072	Shaft Shield
2	41001	Temperature Control
3	55219EX	120V Relay (1)
4	89087	240 VAC Transient Filter (2)
5	82413R	Kettle Drive Motor
6	82943	30 Amp Power Supply Cord (36 oz.)
	82943	50 Amp Power Supply Cord (48 oz.)
7	41499	Oil Pump Wire Harness
8	55225	Circuit Breaker 13A
9	48541	Heat Control Bracket
10	46107	Motor Capacitor 7.5 uf (Black Bison Motor)
	46110	Motor Capacitor 10 uf (White Franklin Motor)
11	48301	Capacitor Strap
12	42006	Terminal Block
13	89082	Contactors





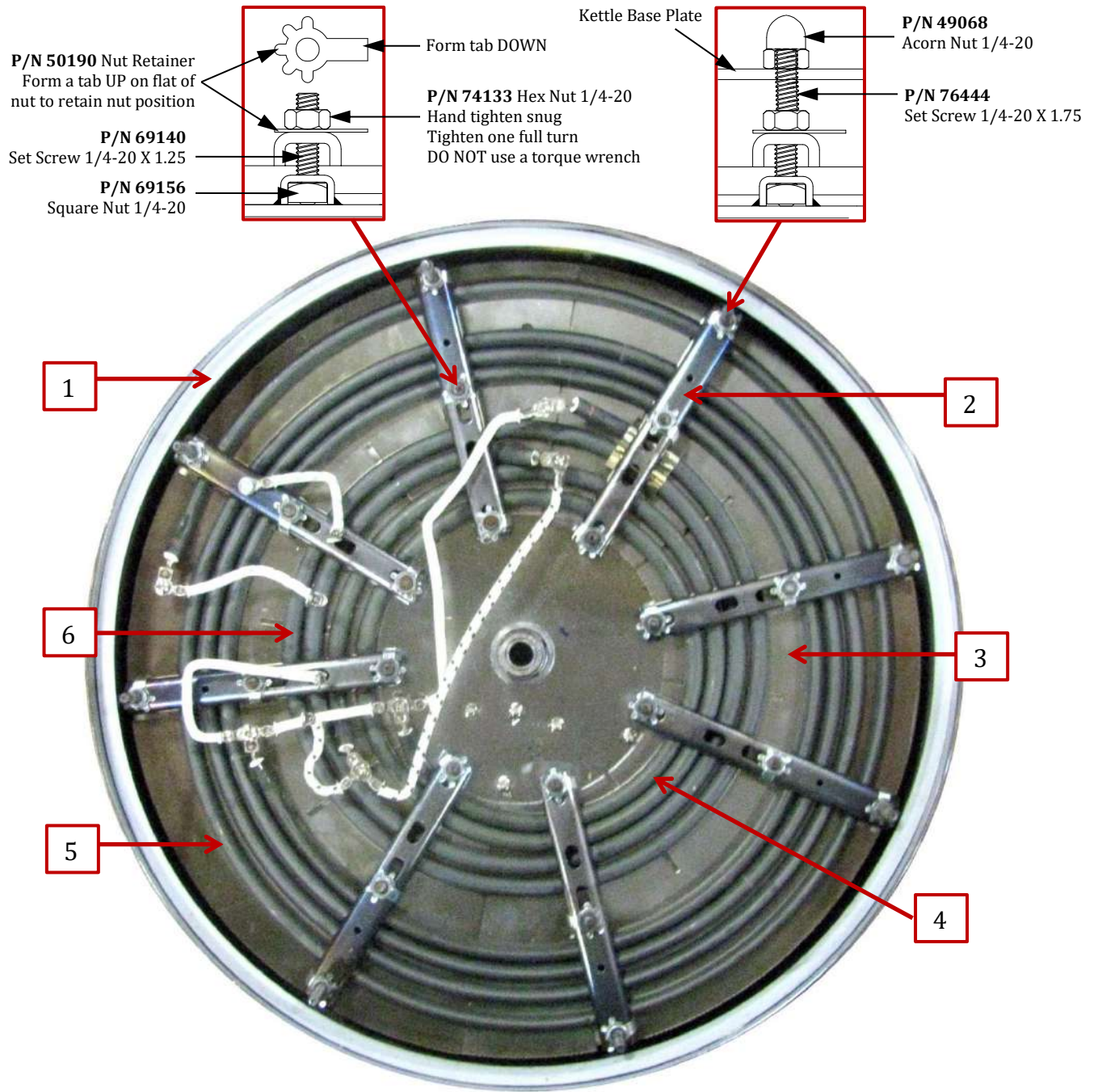
36oz. DOMESTIC KETTLE PARTS ASSEMBLY (P.N. 83287E)



Item	Part No.	Description
1	83279	36 oz. Kettle Gasket
2	68788	Element Clamp
3	48650	120V / 1800W Heat Element
4	48801	120V / 1250W Heat Element
5	82318	120V / 1350W Heat Element
6	82426	Heat Transfer Plate



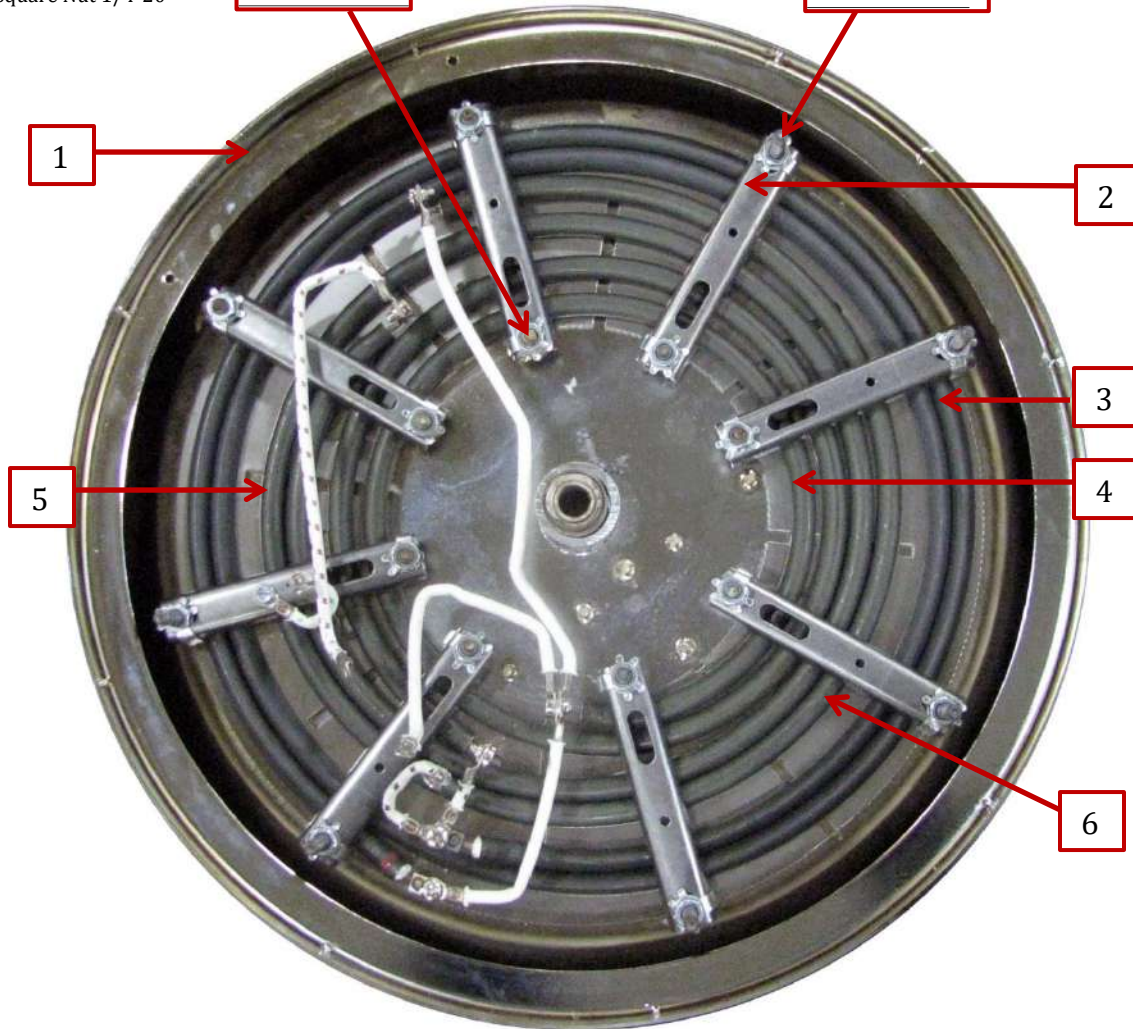
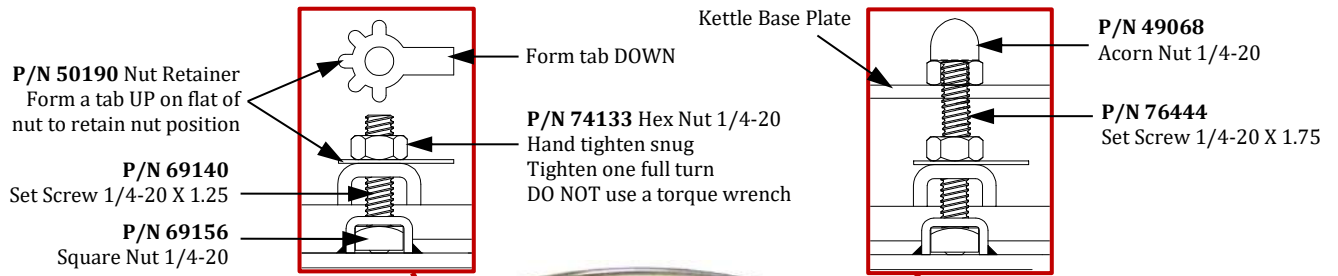
48 oz. DOMESTIC KETTLE PARTS ASSEMBLY (P.N. 83288E)



Item	Part No.	Description
1	83280	48 oz. Kettle Gasket
2	50190	Nut Retainer (24)
3	82594	Heat Transfer Plate
4	48651	120V / 1050W Heat Element
5	82597	120V / 2700W Heat Element
6	48800	120V / 1500W Heat Element



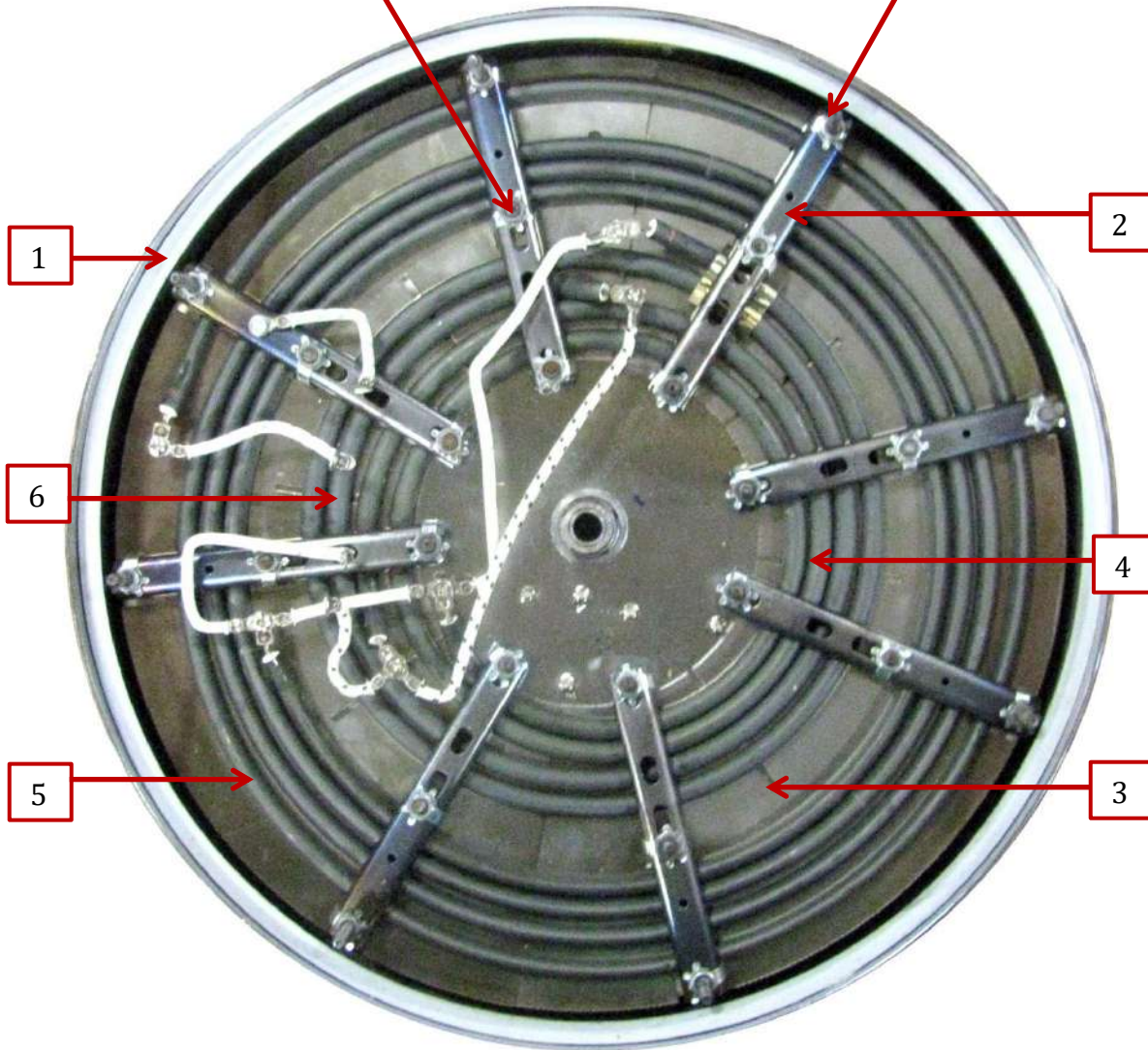
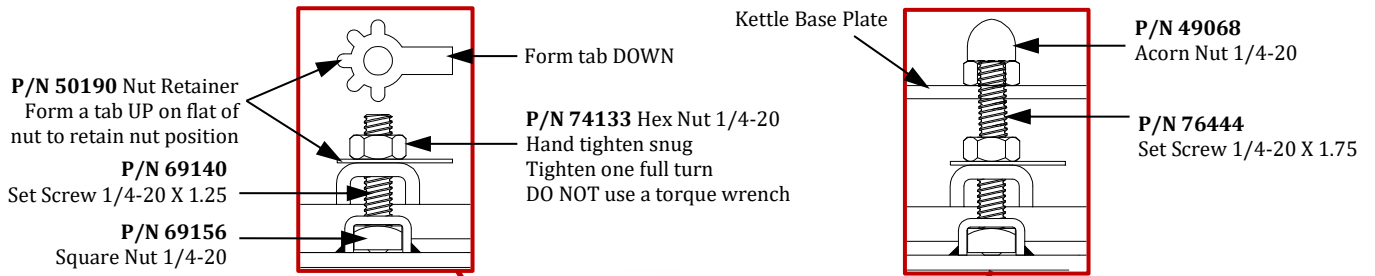
36oz. EXPORT KETTLE PARTS ASSEMBLY (P.N. 83287EEX)



Item	Part No.	Description
1	83279	36 oz. Kettle Gasket
2	68778	Element Clamp
3	82426	Heat Transfer Plate
4	48650EX	230V / 1800W Heat Element
5	48801EX	230V / 1250W Heat Element
6	82386	220V / 1350W Heat Element



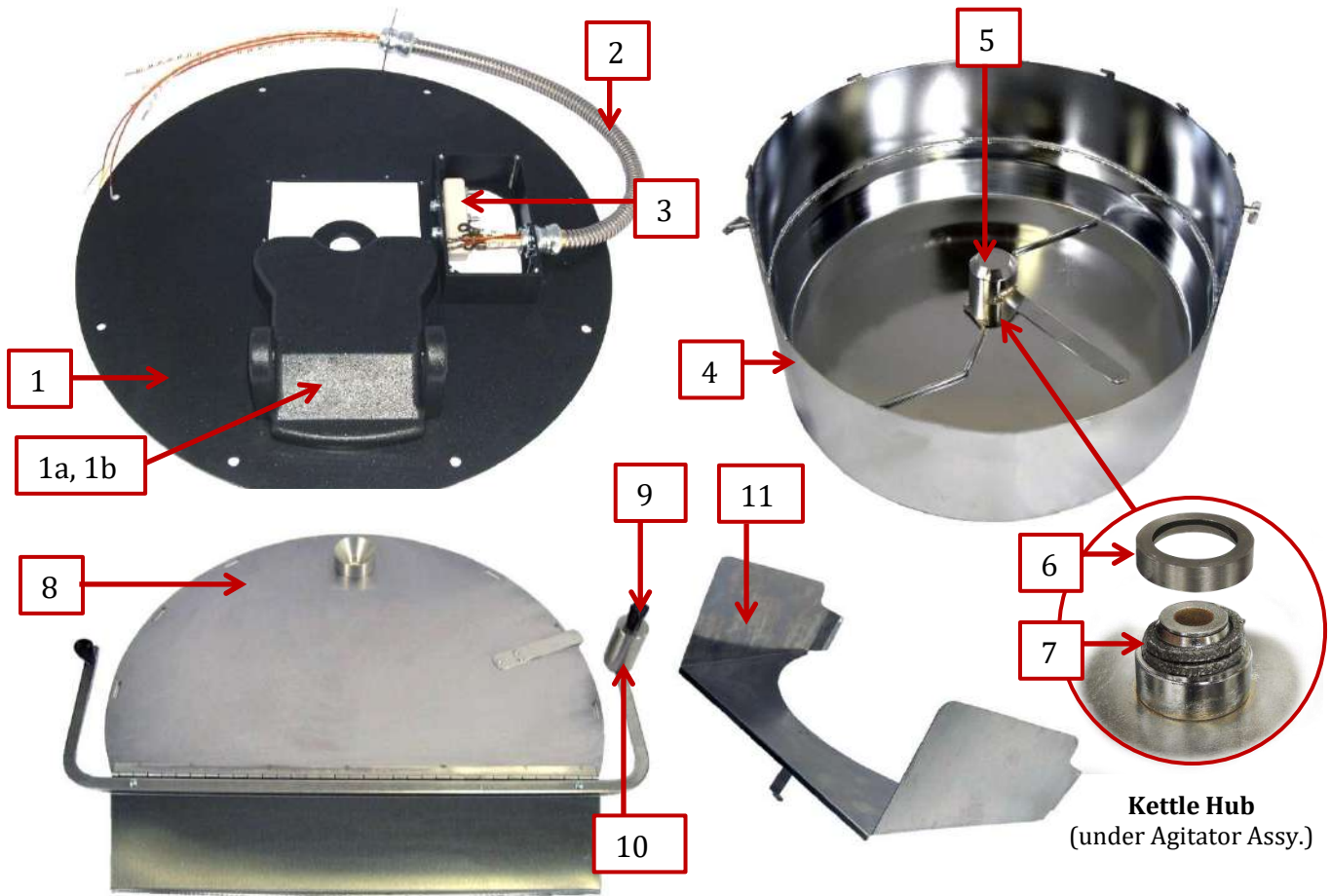
48oz. EXPORT KETTLE PARTS ASSEMBLY (P.N. 83286EX)



Item	Part No.	Description
1	83280	48 oz. Kettle Gasket
2	68780	Element Clamp
3	82594	Heat Transfer Plate
4	48651EX	230V / 1050W Heat Element
5	82598	230V / 2700W Heat Element
6	48800EX	230V / 1500W Heat Element



KETTLE PARTS ASSEMBLY – Part Breakdown

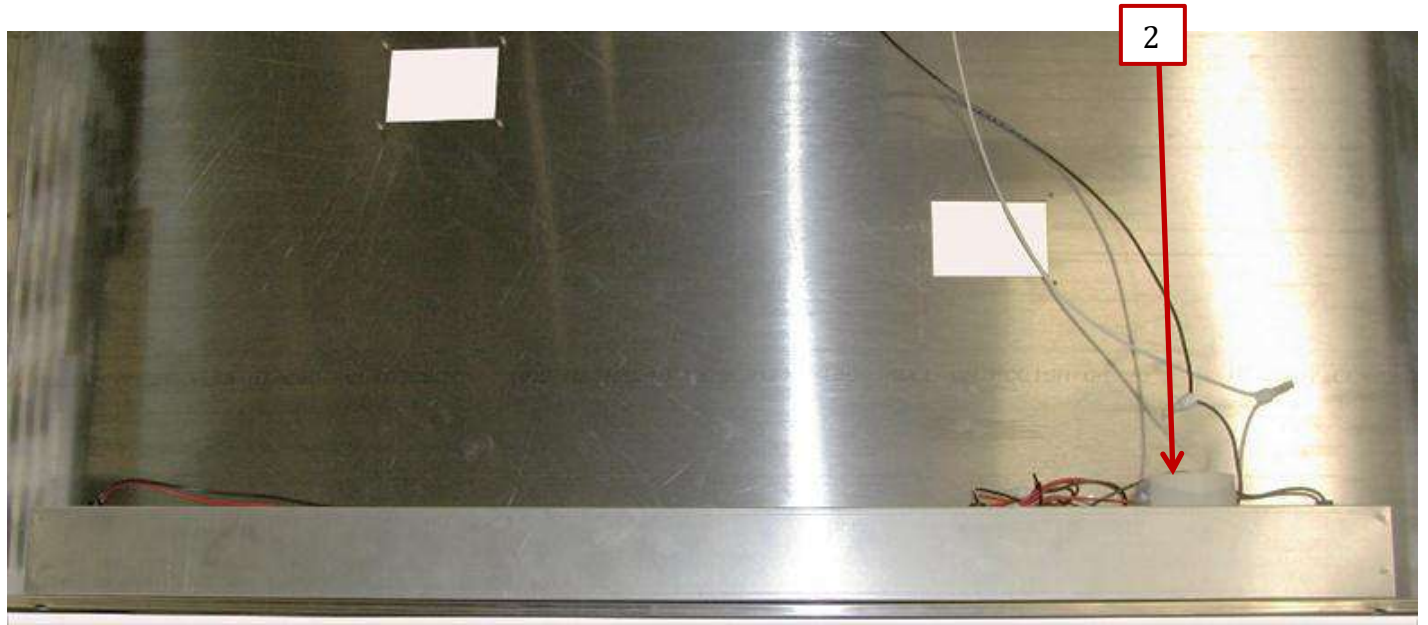
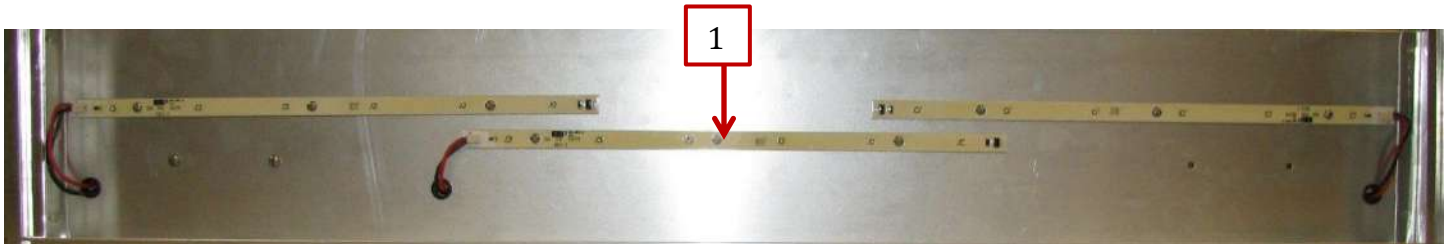


Item	Part No.	Description (36 oz. Kettle)
1	83258	Kettle Base Plate
1a	83281	Top Kettle Pivot Machined
1b	20051	HEX BOLT 3/8-16 X 3/4 (4 Required)
2	83552	T/C Kettle Lead Assy
3	41129	Terminal Block Kettle
4	83256	36 Oz Cornado Kettle
5	83292	36 Oz Agitator Weldment
	83347	36 Oz Agitator Weldment (Ex)
6	69302	Packing Cage Cornado Agitator (for Packing Kit which includes Cage and Cord order P/N 69305)
7	69304-7	Packing Cord (7 1/8" long)
8	83044	Kettle Lid Assy 36 oz. (Right Hand)
	83044LH	Kettle Lid Assy 36 oz. (Left Hand)
9	47120	Knob
10	83114	Counterweight
11	82636	Dump Chute Welded Assembly

Item	Part No.	Description (48 oz. Kettle)
1	83264	Kettle Base Plate
1a	83281	Top Kettle Pivot Machined
1b	20051	HEX BOLT 3/8-16 X 3/4 (4 Required)
2	55314	T/C Kettle Lead Assy
3	41129	Terminal Block Kettle
4	83265	48 Oz Cornado Kettle
5	83293	48 Oz Agitator Weldment
	83344	48 Oz Agitator Weldment (Ex)
6	69302	Packing Cage Cornado Agitator (for Packing Kit which includes Cage and Cord order P/N 69305)
7	69304-7	Packing Cord (7 1/8" long)
8	83046	Kettle Lid Assy 48 oz. (Right Hand)
	83046LH	Kettle Lid Assy 48 oz. (Left Hand)
9	47120	Knob
10	83114	Counterweight
11	82830	Dump Chute Welded Assembly

LIGHTING AND DOME ASSEMBLY PARTS

LED Lighting Assembly



Item	Part No.	Description (LED Assy.)
1	55379	1 Watt LED Strip (3)
2	55350	25 Watt Power Supply (1)
3	82473	Lighted Sign (1) 48" & 60"
	82719	Lighted Sign (1) 72"

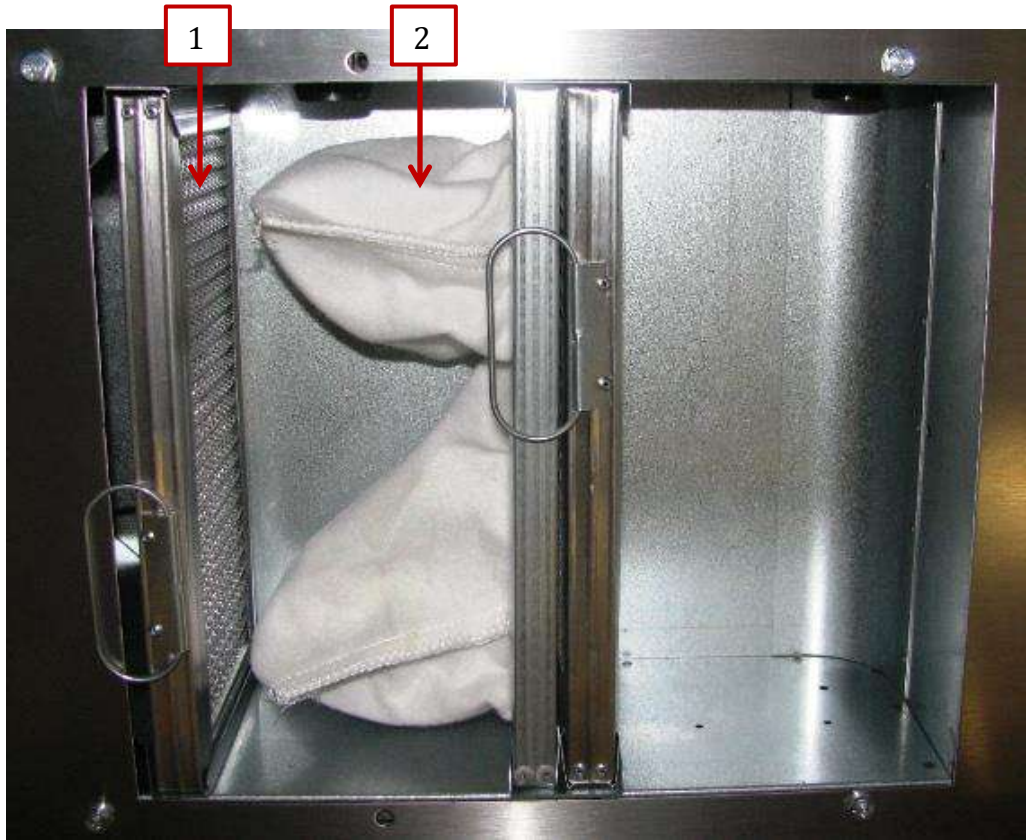
LIGHTING AND DOME ASSEMBLY PARTS (Continued)

Neon Lighting Assembly



Item	Part No.	Description (Neon)
1	55231	12VDC Powr Supply (1)
2	67488	Bottom Sign Bracket (2)
3	67524	Neon Sign Assembly

FILTER PARTS



Item	Part No.	Description (Neon)	Qty.
1	41250	5 Layer Grease Filter	2
2	41169	Oil Mist Filter	1
3	41934	Filter Retainer	1
41169 and 41250 are available as a pack (Part No. 82015)			



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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