

Pop-O-Gold 32 oz. Popcorn Machine



Export Instruction Manual
For Export Models Manufactured after December 2004







 **GOLD MEDAL**®
FUNFOOD EQUIPMENT AND SUPPLIES



Cincinnati, OH 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. 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 style="text-align: right; font-size: small;">008_051514</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. 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; font-size: small;">014_051514</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 style="text-align: right; font-size: small;">013_092414</p>



	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">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 style="text-align: right; font-size: small;">022_060215</p>

SAFETY PRECAUTIONS (continued)

	 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. <small>012_010914</small>

	 WARNING
	This machine is NOT to be operated by minors. <small>007_010914</small>

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.)

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).

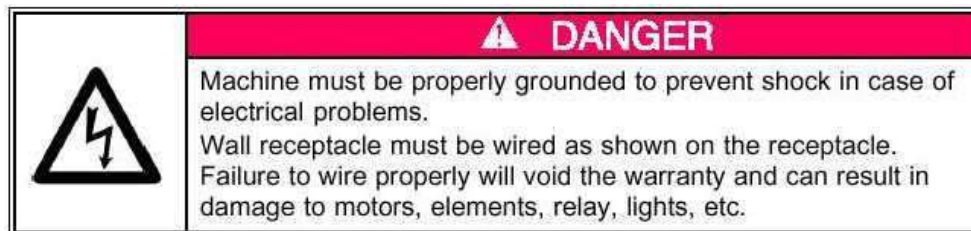
Manual

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.

ELECTRICAL REQUIREMENTS

EXPORT MODELS ONLY: 230 V~, 5752 W, 50 Hz

Your electrician must furnish sufficient voltage levels, and current for proper operation of your machine. We recommend this popper be on a dedicated and circuit protected line. (Note: The export Pop-O-Gold "uses" two "hot to neutral" legs, 230V. The machine does not come pre-wired for the 380V, "hot to hot" connection. For 380V wiring, see electrical schematic shipped with the popper. The machine is equipped with a 16 amp, 5 prong plug. One "hot" prong of the plug is not used.



FIRE SUPPRESSION MODELS

If equipped, fire suppression components are in accordance with *ANSUL R-102* specifications. The fire suppression system is shipped empty; the machine will not operate until the system is charged and inspected by a local *ANSUL* representative. System charging is not performed by **Gold Medal®** Products.

Contact **Gold Medal®** Products Technical Support with any questions regarding the fire suppression system. Service and maintenance of the fire suppression system must be performed by an *ANSUL* certified technician.

Installation, maintenance, and testing of the Fire Suppression System and its components must be performed by an authorized Ansul representative. Performance of these tasks by personnel not authorized by Ansul voids all warranties and may render the fire suppression system inoperable.

Final Preparation



The popcorn machine was adjusted, inspected, and tested before it left the factory. After the machine has been installed, mount the kettle assembly in the hanger arms and plug in the kettle lead-in cord. Tighten the ring on the kettle lead-in plug.

Oil Dispense Installation

To connect and calibrate the oil dispense system to this popper; refer to the Bucket Pump (Gold Medal Item No. 2114XE) or Bag-in-a-Box (Gold Medal Item No. 2257EX) Instruction Manual included with the unit.

The proper amount of oil for the 32oz. unit is between 8 oz. to 10.5 oz.

To check for proper amount of oil, and assure oil is liquid; dispense a “shot” into a measuring cup.

CONTROLS AND THEIR FUNCTIONS

LIGHT SWITCH

This switch operates all the lights; interior and dome on your popcorn machine.

WARMER SWITCH

This switch operates the forced air popcorn crisping system.

KETTLE HEAT SWITCH

This switch operates the heating elements in the popping kettle.

KETTLE MOTOR AND EXHAUST SWITCH

This switch operates both the kettle agitator motor and the exhaust blower. The exhaust blower is only required when popping corn.

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, as well as the heated line kits (If provided/purchased separately). The warmer/blower on the oil pump will keep coconut popping oil liquid if the doors on the base are kept closed. It may be desirable to keep this switch on at night, if you have problems keeping the coconut oil liquid. Coconut oil will congeal at temperatures below approximately 76° F [24° C]. (Reference the Instruction Manual for the oil dispense unit.)

“RED” OIL DISPENSE PUSH BUTTON SWITCH

When pushed, this switch will dispense the pre-set amount of oil into the kettle. (Reference the Instruction Manual for the oil dispense unit to program the oil dispense volume.)

YELLOW LIGHT AND AUDIBLE SIGNAL (LOAD-DUMP)

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

FLEXI-POP SWITCH (IF EQUIPED)

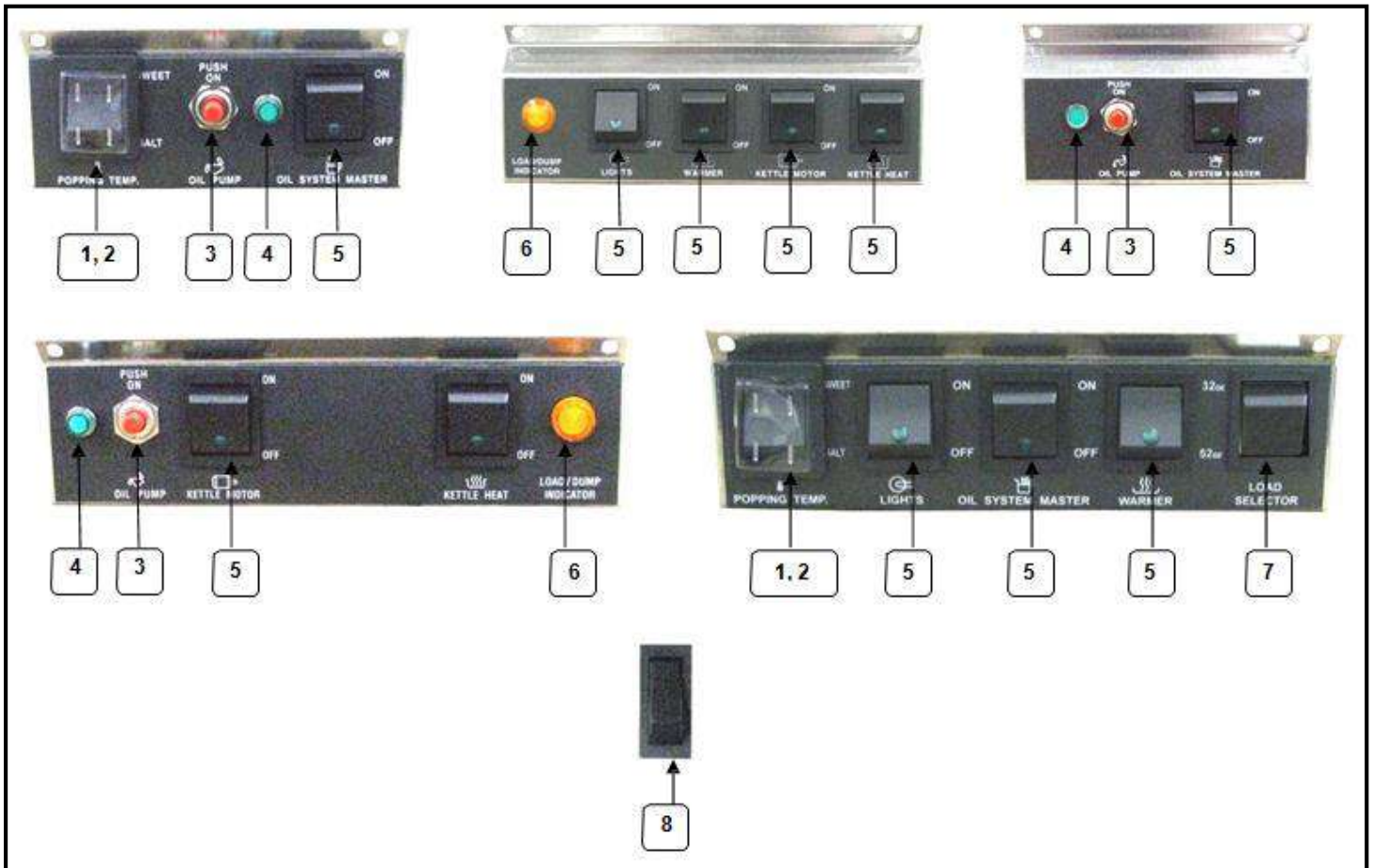
This switch changes energy to kettle for the load switch from 32 oz. to 18oz. It will automatically adjust the oil amount on the 2257DX model of oil pump. The blue light & the blue cup are for the 32 oz. and the red are for the 18 oz.

SALT AND SWEET SWITCH (IF EQUIPPED)

This switch changes the temperature setting to 50°F lower for the sweet option.

CONTROLS AND THEIR FUNCTIONS

(Continued)



Item	Part Description
1	Salt Sweet Switch
2	Switch Cover - For Salt Sweet Switch only
3	Oil Dispense Push Button (PB) Switch
4	Green Pilot Light
5	Lighted Rocker Switch
6	Load Dump Pilot Light - Amber
7	3 Position Rocker Switch - Flexi-Pop Models Only
8	Switch, Rocker SPDT - Salt Sweet Only (2011 Models only with Flexi-Pop and Salt Sweet

POPPING CORN INSTRUCTIONS

This section describes popping instructions for Standard (salted) popcorn, Flexi-Pop (option to pop a 32 oz. or 18 oz, batch of popcorn), and Sweet popcorn.

Remember (for all popping modes):

When the Yellow Light comes ON, and Audible Signal (if enabled) 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 if you are finished popping corn.

AMOUNT OF POPCORN AND OIL

This popper is equipped with corn, salt, and oil measures. Gold Medal recommends flavored and colored coconut oil. Popcorn popped in coconut oil stays fresh longer and does not leave black deposits in your kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Kettle Size	Popcorn Charge	Oil Charge	Flavacol (Salt)
32 oz.	32 oz. (946 ml)	8 to 10.5 oz. (236 to 311 ml)	2 Tblsp. (29.6cc)
Flexi-Pop 18 oz.	18 oz. (532 ml)	4.5 to 6 oz. (133 to 177 ml)	1.5 Tblsp. (20cc)

POPPING STANDARD (SALTED) POPCORN

1. Turn all switches ON (if equipped, the Flexi-Pop Switch should be on 32 oz. and the Salt-Sweet Switch should be on Salt mode).

Note: When popping with coconut oil, be sure the oil is liquid. As a check, dispense oil into a measuring cup first (should be between 8 to 10.5 oz., then use that oil for the first popping cycle).

2. When the kettle is ready (about 5-8 minutes), the Yellow Light and Audible Signal (if enabled) will turn ON.
3. Lift the kettle lid and pour in the popcorn and Flavacol in the premeasured amounts specified above. Close lid.
4. Press the “Red” Oil Dispense PB Switch to add oil. The proper amount of oil is pumped into the kettle. The Light and Signal will turn OFF.
5. When the corn has finished popping the Light and Signal will turn ON, then gently dump the popcorn.

Note: The signal “To Dump” was factory set based on our popcorn and oil. If the signal occurs before or after the popping has stopped, the signal timing must be adjusted. Have a qualified service person adjust the signal to dump (reference the Electronic Temperature Control section).

6. On the final kettle of corn, turn the Kettle Heat Switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity, since the kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

Note: When the Kettle Heat Switch is OFF, the machine will not beep on the last batch.

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

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

POPPING CORN - FLEXI-POP (IF EQUIPPED)*

1. Turn all switches ON; the Flexi-Pop Switch should be set on 18 oz. (if equipped, the Salt-Sweet Switch should be on Salt mode).

Note: When popping with coconut oil, be sure the oil is liquid. As a check, dispense oil into a measuring cup first (should be between 4.5 to 6 oz.), then use that oil for the first popping cycle. With the Flexi-Pop Switch set to 18 oz., the amount of oil is automatically adjusted for the smaller batch of popcorn.

2. When the kettle is ready (about 5-8 minutes), the Yellow Light and Audible Signal (if enabled) will turn ON.
3. Lift the kettle lid and pour in 18 oz. of corn (use supplied smaller corn cup) and 1.5 tablespoon of Flavacol. Close lid.
4. Press the “Red” Oil Dispense PB Switch to add oil. The proper amount of oil is pumped into the kettle. The Light and Signal will turn OFF.
5. When the corn has finished popping the Light and Signal will turn ON, then gently dump the popcorn.

Note: The signal “To Dump” was factory set based on our popcorn and oil. If the signal occurs before or after the popping has stopped, the signal timing must be adjusted. Have a qualified service person adjust the signal to dump (reference the Electronic Temperature Control section).

6. On the final kettle of corn, turn the Kettle Heat Switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity, since the kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

Note: When the Kettle Heat Switch is OFF, the machine will not beep on the last batch.

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

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

POPPING SWEET CORN (IF EQUIPPED)*

1. Turn all switches ON; the Salt-Sweet Switch should be on Sweet mode (if equipped, the Flexi-Pop Switch should be set on 32 oz.).

Note: When popping with coconut oil, be sure the oil is liquid. As a check, dispense oil into a measuring cup first (should be between 8 to 10.5 oz.), then use that oil for the first popping cycle.

2. When the kettle is ready (about 5-8 minutes), the Yellow Light and Audible Signal (if enabled) will turn ON.
3. Lift the kettle lid and pour in 32 oz. of corn (use the supplied corn cup).
4. Press the “Red” Oil Dispense PB Switch to add oil. The proper amount of oil is pumped into the kettle. The Light and Signal will turn OFF.
5. Add 16 oz. (473ml) of Glaze Pop or Sugar. (When using sugar, we recommend the use of Compound “S” to help keep the kettle clean.) Close lid.
6. When the corn has finished popping the Light and Signal will turn ON, then gently dump the popcorn.

Note: The signal “To Dump” was factory set based on our popcorn and oil. If the signal occurs before or after the popping has stopped, the signal timing must be adjusted. Have a qualified service person adjust the signal to dump (reference the Electronic Temperature Control section).

7. On the final kettle of corn, turn the Kettle Heat Switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity, since the kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

Note: When the Kettle Heat Switch is OFF, the machine will not beep on the last batch.


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

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

9. Clean the kettle when finished popping Glaze Pop or sugar corn, and prior to popping standard popcorn.

***Note:** If the machine is equipped with Salt-Sweet and Flexi-Pop options, sweet popcorn may be popped in flexi mode. Follow the instructions for popping sweet corn and set the Flexi-Pop Switch to 18 oz. The amounts of corn and oil will be roughly half of the standard amount listed. Pop a few test batches and adjust as needed until you have achieved the best results.

CARE AND CLEANING

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_020314</p>

	 WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot!</p> <p style="text-align: right;">028_020314</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 of the 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

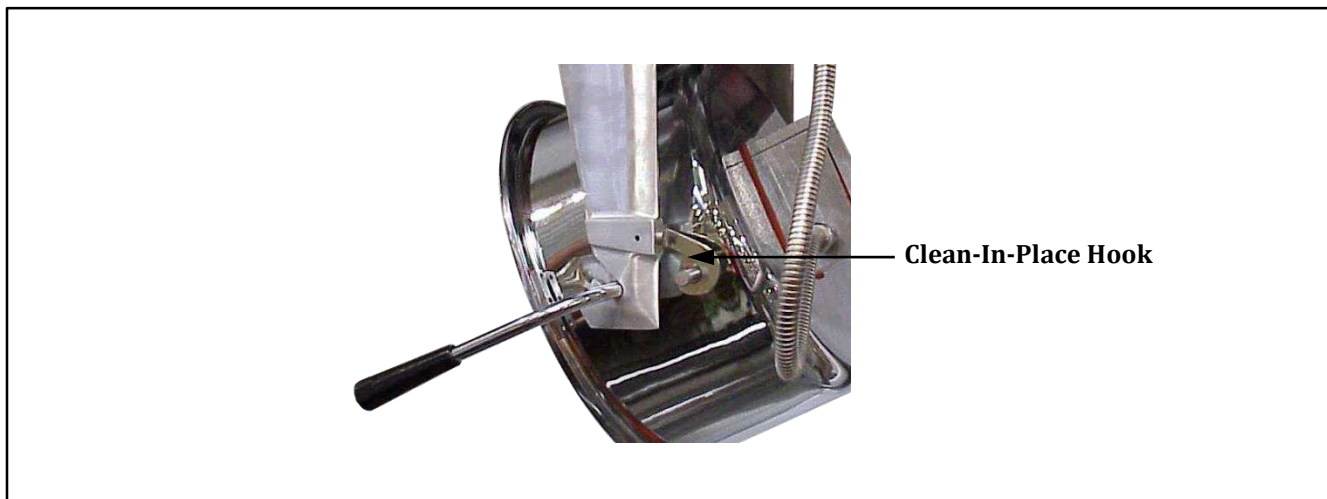
Under no circumstances should the kettle be removed from the machine for cleaning.

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 the **outside** of the 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 the kettle heat ON. When the water starts to boil, turn the kettle heat OFF.
4. Allow to cool for at least 1 hour, then dump the solution into a bucket and wipe the inside of the kettle with a clean cloth. Make sure all of the solution goes into the bucket; do not spill any in the interior of the machine.

For extra dirty kettles, the process may be repeated; or, after turning the kettle heat OFF, allow solution to sit in the kettle overnight. The next morning, dump the solution into a bucket and wipe the inside of the kettle with a clean cloth.

5. A Clean-In-Place Hook is located behind the operator side, kettle support arm. This feature safely holds the kettle in place for cleaning purposes, and allows access to hard to reach places without removing the kettle. With the lid and agitator assembly removed, tilt the kettle into the dump position, and swing the hook into position (see image below).
6. With the unit OFF and unplugged, wipe the 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. Clean grease tray under Baffle Filter and clean all pans/accessories in order to sanitize them before each use.
3. Clean under corn pan to remove all popcorn bits and seeds.
4. Take a clean, SLIGHTLY damp cloth and wipe excess grease from the glass and cabinet.
5. 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.
6. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

Ammonia cleaners will damage the plastic doors/panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).

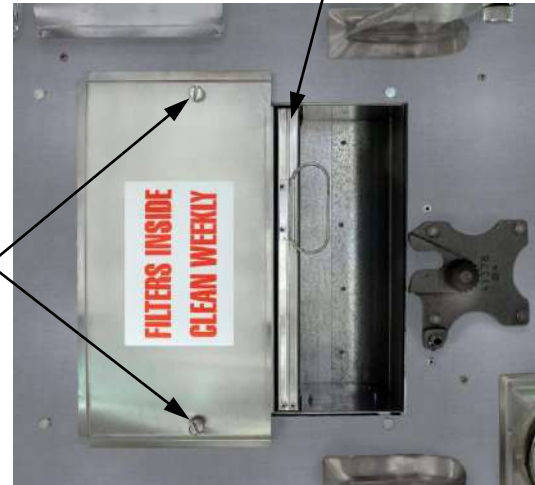
FILTER CLEANING

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

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.

Clean first Mesh Filter daily.



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.

Loosen
2 Screws

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

CAUTION: Keeping the filters clean is important to let the exhaust system do its job.







Oil Mist Bag Filter






(2) Metal Mesh Filters

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. 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 style="text-align: right;">008_051514</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. 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_051514</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>

TROUBLESHOOTING

LONG POPPING CYCLES

If your pop cycle is longer than 4 minutes, it can be the result of several things:

HEATING ELEMENT - One of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature.

LOW VOLTAGE - If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. Voltage for each leg, with kettle turned on, must be at least 220V.

INADEQUATE SUPPLY LINES - 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.

INFERIOR CORN - 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 DOES NOT HEAT

Before you go any further, make sure the kettle lead-in cord is plugged in and the Kettle shunt trip breaker is not tripped. The shunt trip breaker may trip during transit, if the breaker is reset then trips again; contact a service technician for inspection/repair before going any further.

KETTLE HEAT SWITCH - Check the voltage to and from the *Kettle Heat* switch, and if the switch is defective replace it.

CONTROL - A defective thermocouple lead will cause the kettle not to heat. Check for good connections from the kettle to the control.

KETTLE AGITATOR - If the kettle agitator shaft is not rotating **DO NOT** Pop corn. Adjust the clearance between the kettle bottom and the stir blade to 1/32" (use a dime). Loosen the set screw in the collars above and below the crossbar and adjust the agitator shaft as necessary. Then re-tighten the set screws in the collars.

OIL PUMP DOES NOT DELIVER OIL TO KETTLE

If the pump is operating but oil is not dispensed, the oil may be solid in the oil lines. If the pump is not operating, it may be necessary to replace it.

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:

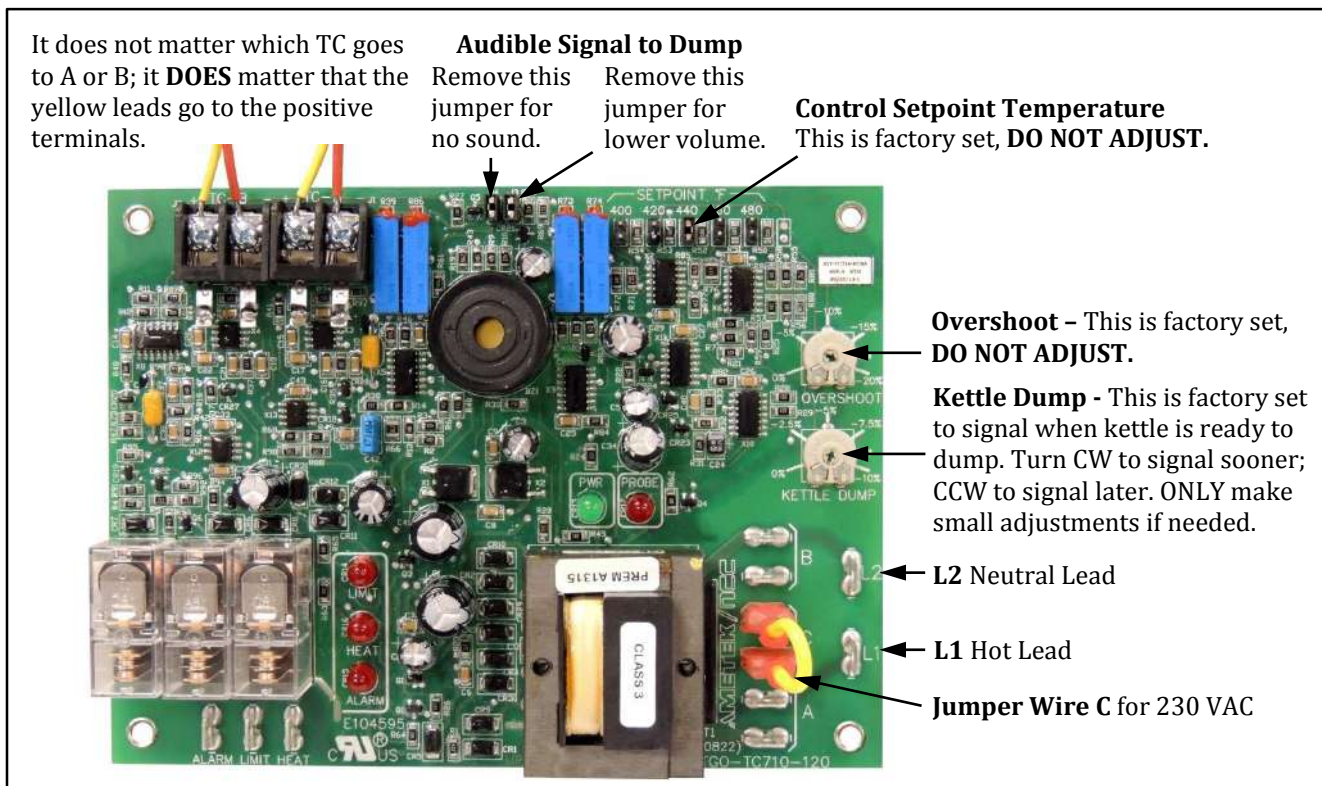
- Load the corn and oil **or**
- Dump the popped corn from the kettle **or**
- Turn OFF the Kettle Heat Switch if you are finished popping corn.

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.

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.



Qualified service personnel only, please see Appendix A, Service Bulletin 0074

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:

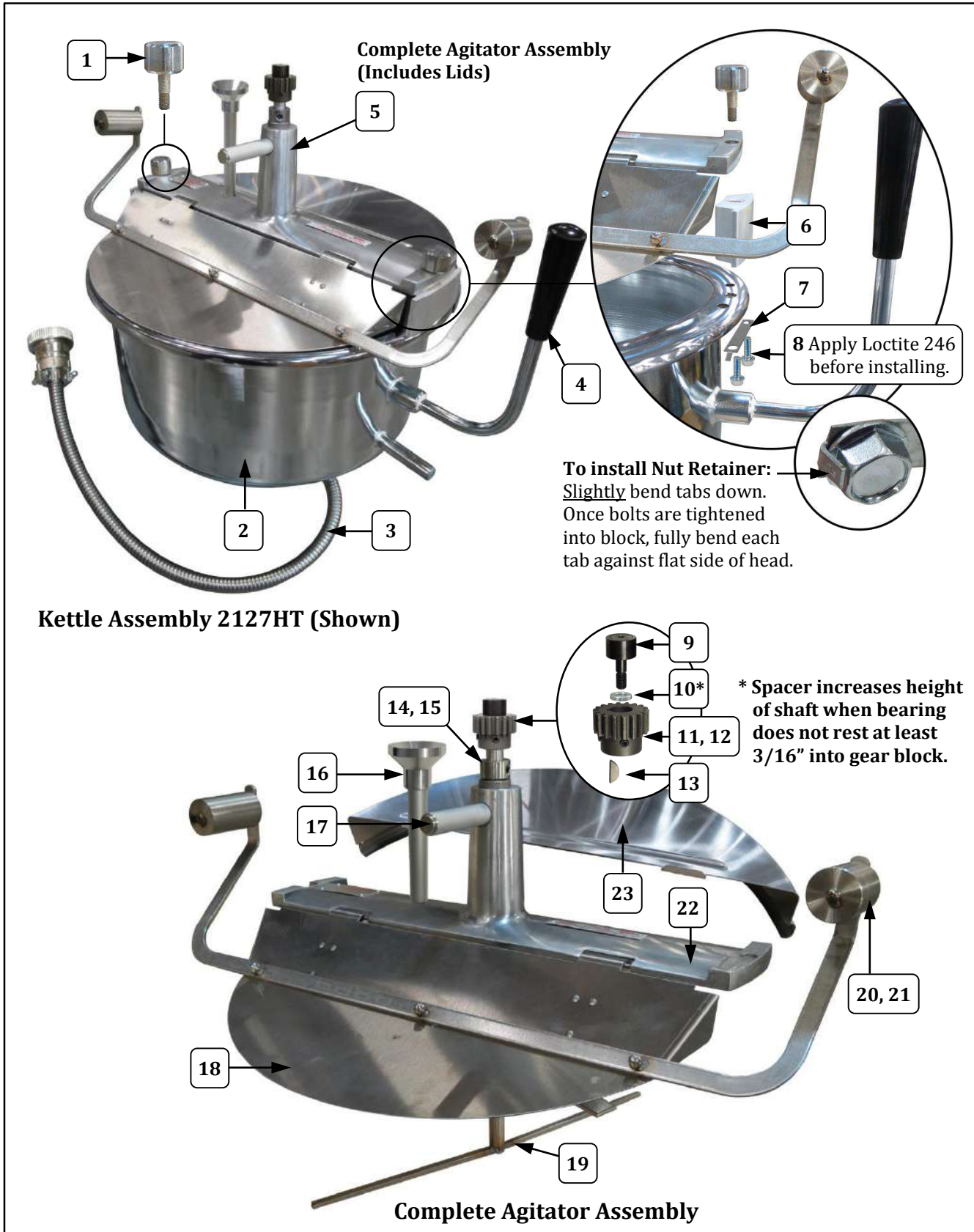
Phone: (800) 543-0862
(513) 769-7676
Fax: (800) 542-1496
(513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com

REPLACING BROKEN GLASS

If you accidentally break a panel of glass, it can be replaced very easily without disassembling the popper. *Gold Medal®* Products does not ship glass. Obtain from local glass shop and always purchase tempered glass.

1. Remove all loose pieces of glass.
2. Remove all rigid glass channels from around the glass to be replaced. Set it aside as it must be reused.
3. Carefully remove the rest of broken glass.
4. Apply decals to the new glass panel.
5. Slide rigid glass channels over the exposed sides and bottom. Front and side glass slide under top and is then lowered into bottom channel.

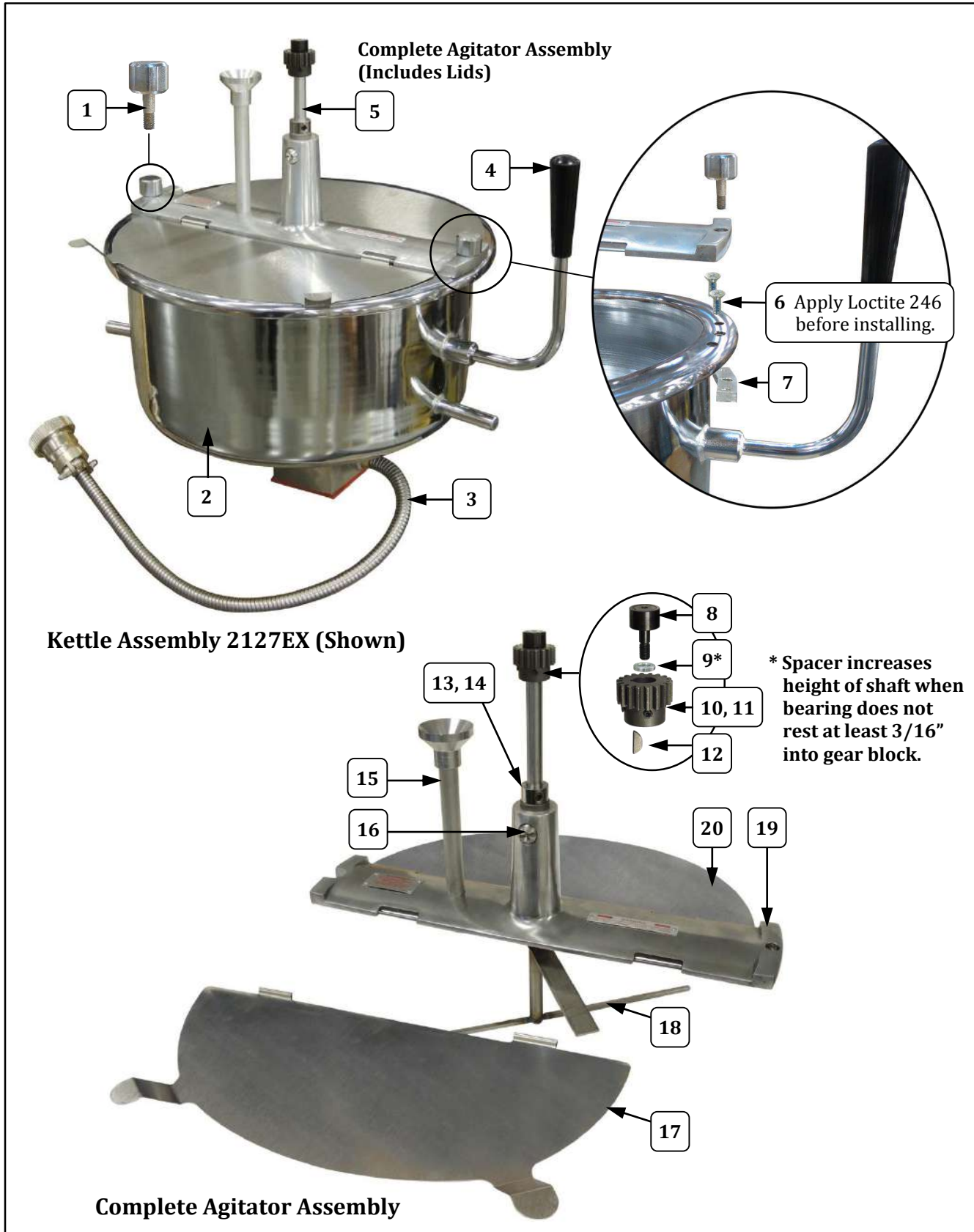
32 oz. Kettle Assembly (High Top) 2127HTX



32 oz. Kettle Assembly (High Top) – 2127HTX Parts List

Item	Parts Description	Part No.
		2127HTX
1	CROSSBAR FASTENER	47977
2	RH KETTLE BOTTOM ASSY (see next section for parts breakdown)	62300EX
	LH KETTLE BOTTOM ASSY (see next section for parts breakdown)	
3	KETTLE LEAD ASSEMBLY	55140
4	DUMP HANDLE PLASTIC	41139
5	32 OZ LID AGITATOR ASSY (Complete Assy)	41775HT
6	32 OZ TOP HAT BLOCK	46093
7	NUT RETAINER	69315
8	1/4-20x3/4 - 3/8 HEX (Apply Loctite 246 to screws before installing.)	106038
9	BEARING, CAM FOLLOWER	61225
10	SPACER (used to increase shaft height when Cam Follower Bearing does not rest at least 3/16" into Gear Block)	106035
11	SPUR GEAR	41380
12	SET SCREW #10-32 X 3/16	41742
13	WOODRUFF KEY #3 1/8 X 1/2	41730
14	SET COLLAR 1/2ID X 7/8OD (2 required)	47326
15	SET SCREW 1/4-20 X 3/16 (2 required)	47751
16	OIL TUBE W/FUNNEL (Oil Ready)	41239
17	MAGNET HOLDER ASSY 32 OZ (Includes magnet and holder)	67925
18	32 OZ REMOVABLE FRONT LID	68068
19	AGITATOR WELD ASSY 32 OZ.	61221
20	COUNTER WEIGHT, W-8/32 TAP	82108
21	8-32 X 3/8 PH PAN HD M/S	42226
22	CROSSBAR ASSY	41776HT
23	32 OZ FIXED REAR LID	67918

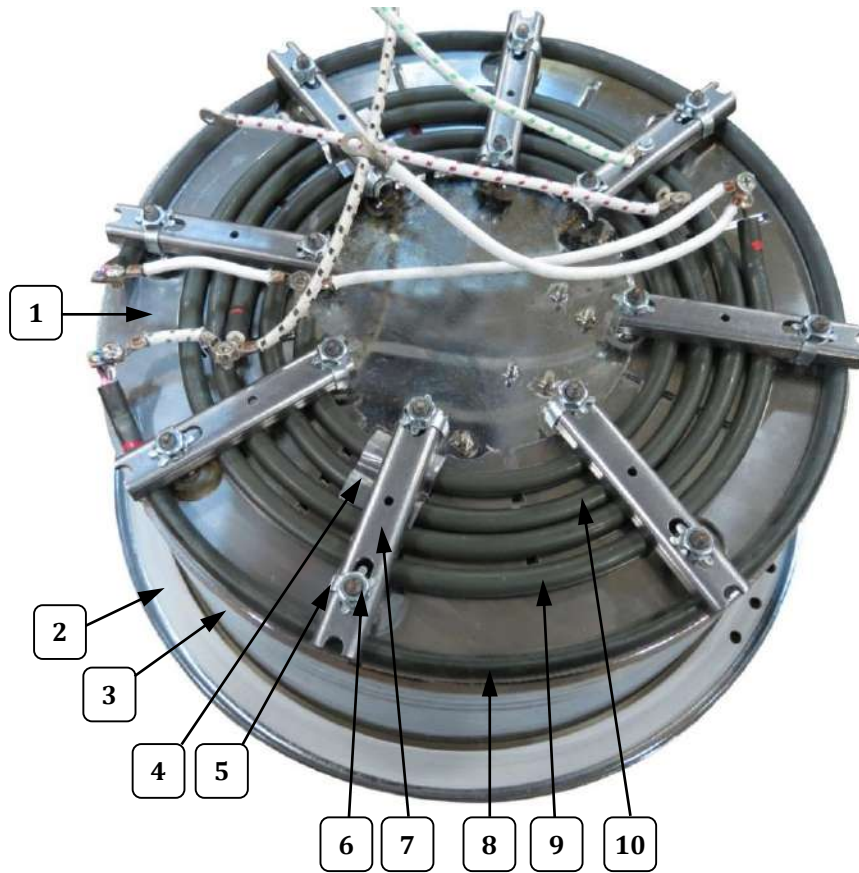
32 oz. Kettle Assembly (Flat Lid) – 2127EX



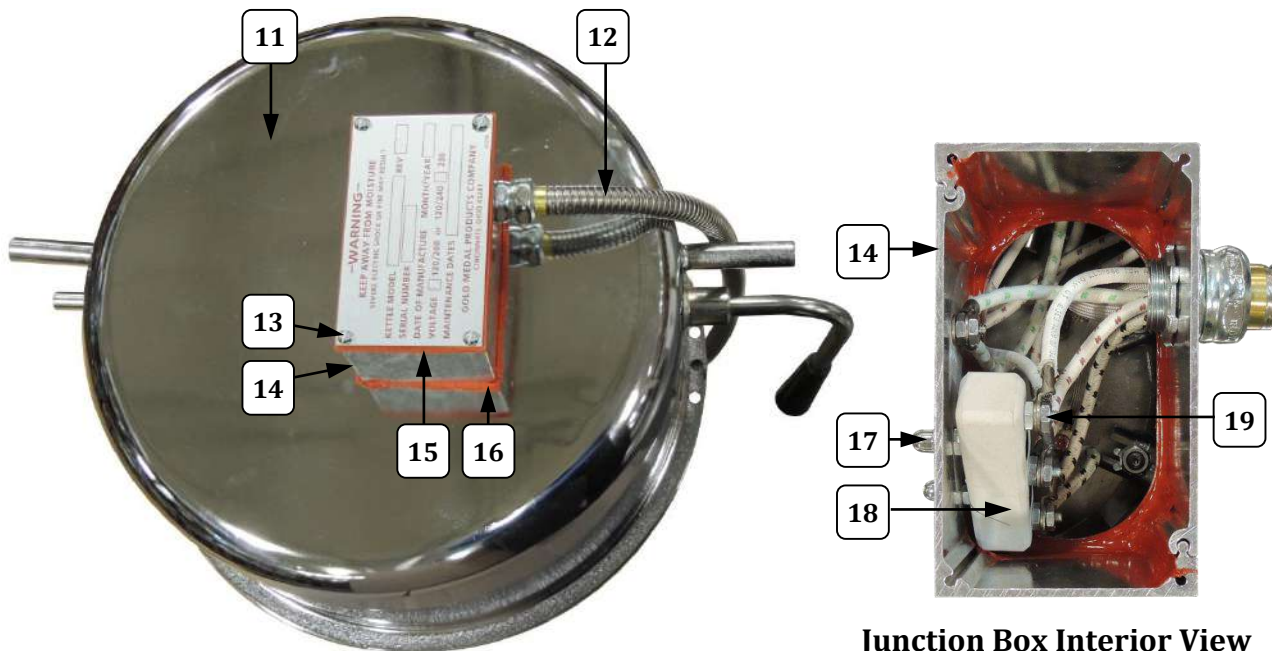
32 oz. Kettle Assembly (Flat Lid) – 2127EX Parts List

Item	Parts Description	Part No.
		2127EX
1	CROSSBAR FASTENER	47977
2	KETTLE BOTTOM ASSY (see next section for parts breakdown)	62300EX
3	KETTLE LEAD ASSEMBLY	55140
4	DUMP HANDLE PLASTIC	41139
5	32 OZ LID AGITATOR ASSY (Complete Assy)	41775
6	1/4-20 X 5/8 PH FL HD M/S (Apply Loctite 246 to screws before installing.)	67947
7	THREADED BLOCK	47999
8	BEARING, CAM FOLLOWER	61225
9	SPACER (used to increase shaft height when Cam Follower Bearing does not rest at least 3/16" into Gear Block)	106035
10	SPUR GEAR	41380
11	SET SCREW #10-32 X 3/16	41742
12	WOODRUFF KEY #3 1/8 X 1/2	41730
13	SET COLLAR 1/2ID X 7/8OD (2 required)	47326
14	SET SCREW 1/4-20 X 3/16 (2 required)	47751
15	OIL TUBE W/FUNNEL (Oil Ready)	47689
16	THREADED PLUG	68071
17	FRONT KETTLE LID 32 OZ.	41935
18	AGITATOR WELD ASSY 32 OZ.	61221
19	CROSSBAR ASSY	41776
20	REAR LID 32 OZ.	41936

32 oz. Kettle Bottom (Complete Assembly)



Element View - Interior



Kettle Shell - Bottom View

Junction Box Interior View

32 oz. Kettle Bottom Assembly 2127HTX & 2127EX Parts List

Item	Part Description	Part No.
		2127HTX 2127EX
	RH KETTLE BOTTOM ASSY (Complete Assy. - includes parts listed below.)	62300EX
1	HEAT TRANSFER PLATE 32 OZ.	41534
2	KETTLE GASKET	41597
3	32 OZ KETTLE WELDED ASSY	41533
4	ELEMENT SHIM (2 required)	68787
5	NUT RETAINER (16 required)	50190
6	HEX NUT 1/4-20 (16 required)	41451
7	ELEMENT CLAMP (8 required)	41491
8	TUBULAR ELEMENT, 1000W	41538
9	TUBULAR ELEMENT, 1800W	48650EX
10	HEAT ELEMENT, 1050W	48651EX
11	KETTLE SHELL ASSY 32 OZ	41528
12	KETTLE LEAD ASSEMBLY	55140
13	8-32 X 1/2 SLOTTED H W H (Screw)	49379
14	JUNCTION BOX ASSEMBLY	61084
15	JUNCTION BOX GASKET (between Junction Box and Cover)	40965
16	JUNCTION BOX GASKET (between Kettle and Junction Box)	40963
17	ACORN NUT #8-32	47702
18	KETTLE TERMINAL BLOCK	41129
19	8-32 HEX M/S NUT	74149

DOME BREAKDOWN

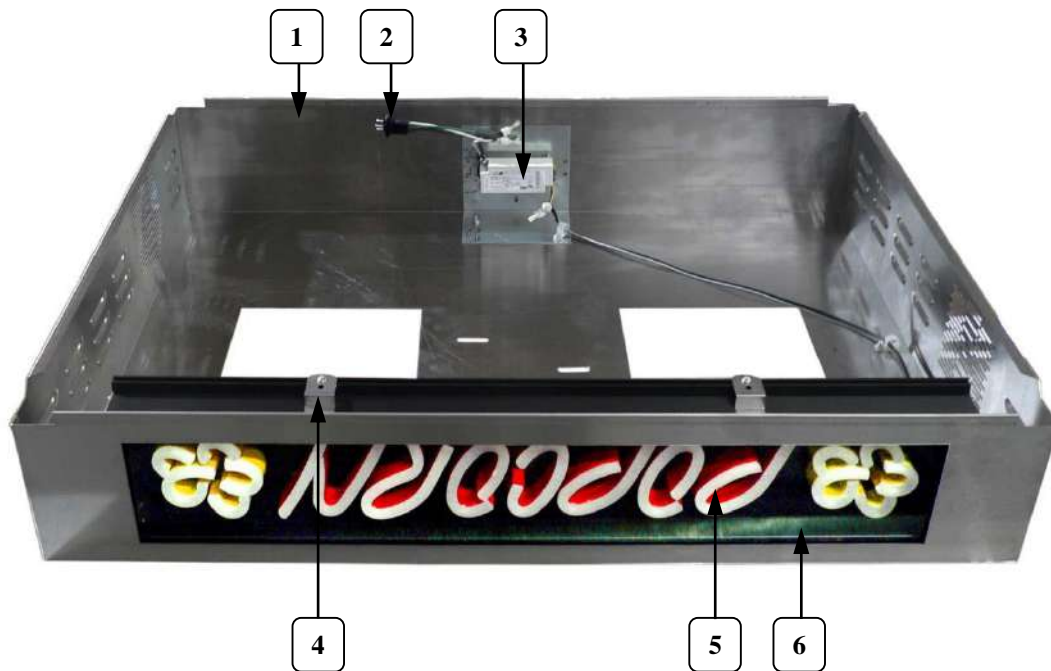
(Fluorescent Lighting)



Item	Part Description	Part No.
1	Dome Assembly Complete	41511EX
2	Light Tube Holder	41020
3	Sign Glass With Graphics	41506
4	Universal Ballast	48777
5	Molded Plug	47726

DOME BREAKDOWN

(Neon Lighting)



Item	Part Description	Part No.
1	Dome Assembly Complete - LED Neon	48560
2	Molded Plug	47726
3	12 Volt Power Supply	55231
4	Sign Brackets (x2)	67488
5	LED Sign Assembly	67524
6	Clear Sign Cover (included with 67524)	67418

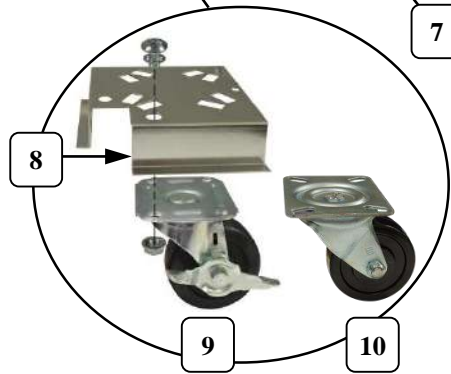
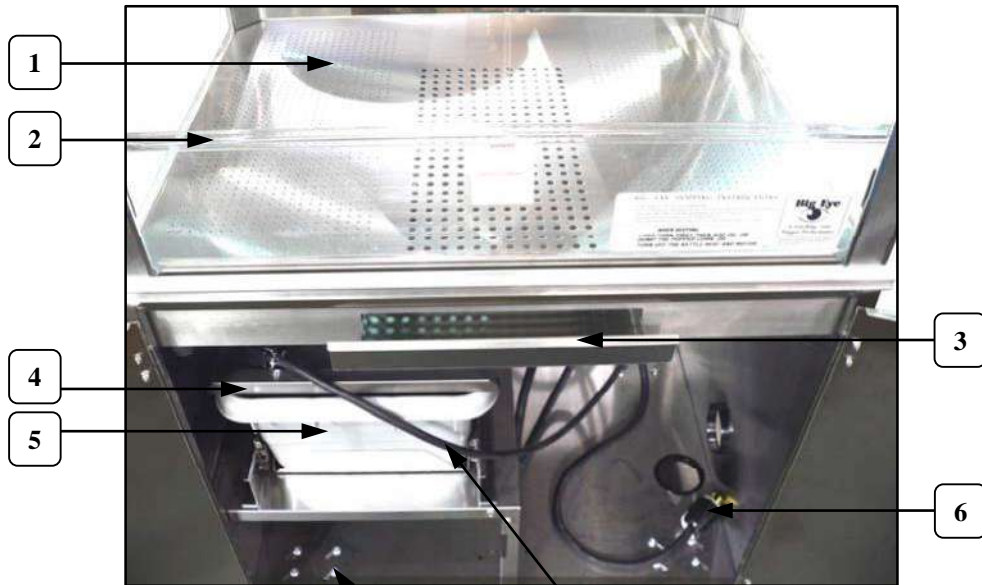
DOME BREAKDOWN

(LED Lighting)



Item	Part Description	Part No.
1	Popcorn Sign w/Graphics	82473
2	20W Power Supply	55394
3	Molded Plug	47726
4	LED Strip (x2)	55379
5	Dome Assembly Complete LED	55497S

CABINET BREAKDOWN

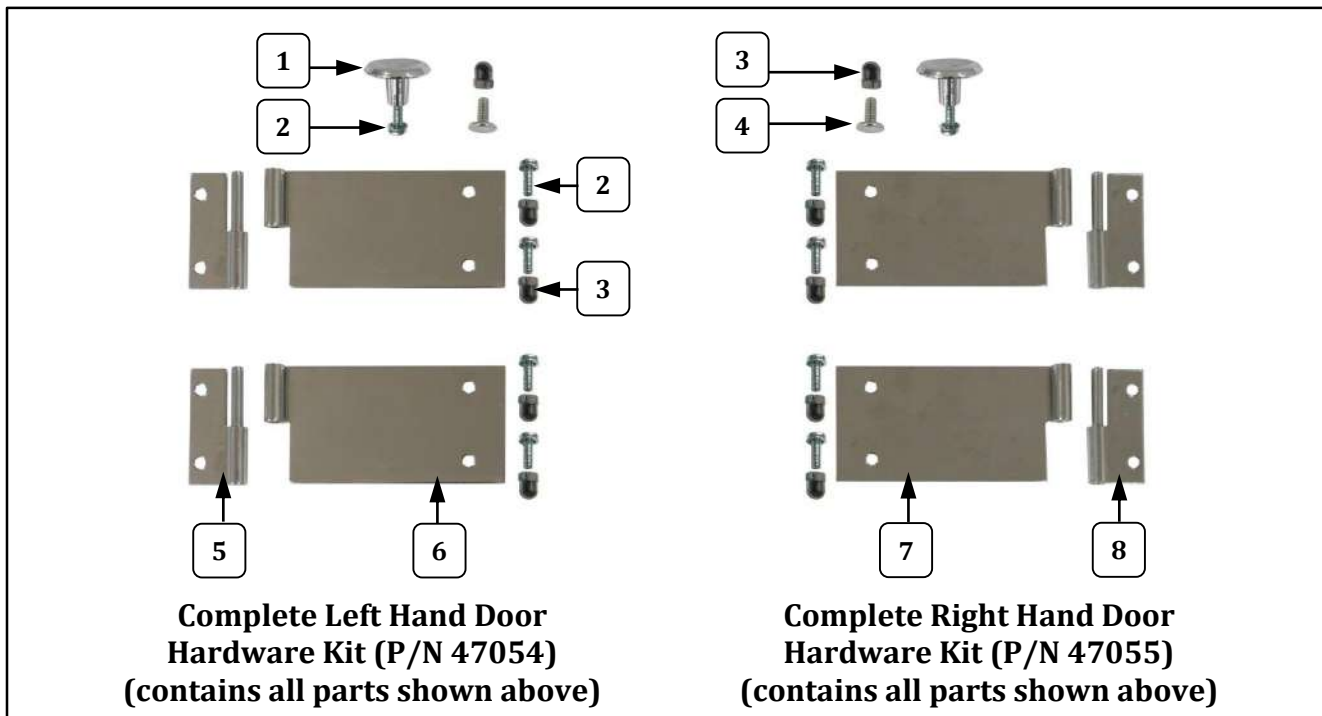


See Door Hardware Kits parts breakdown on next page.

CABINET BREAKDOWN Parts List

Item	Part Description	Part No.
1	Corn Pan	41285
2	Plexiglas Drop Panel	61126
3	Old Maid Pan	40276
4	Corn Bin Lid St Stl	41515
5	Corn Bin	41689
6	Power Supply Cord	82943
7	Wire Harness for Oil Pump	41499
8	Caster Support Plate	63914
9	NSF Swivel Caster w/Lock (x2)	37514
10	Swivel Caster (x2)	37513
11	Plexiglas Doors (x2)	61129

Door Hardware Kits – Individual Component Breakdown



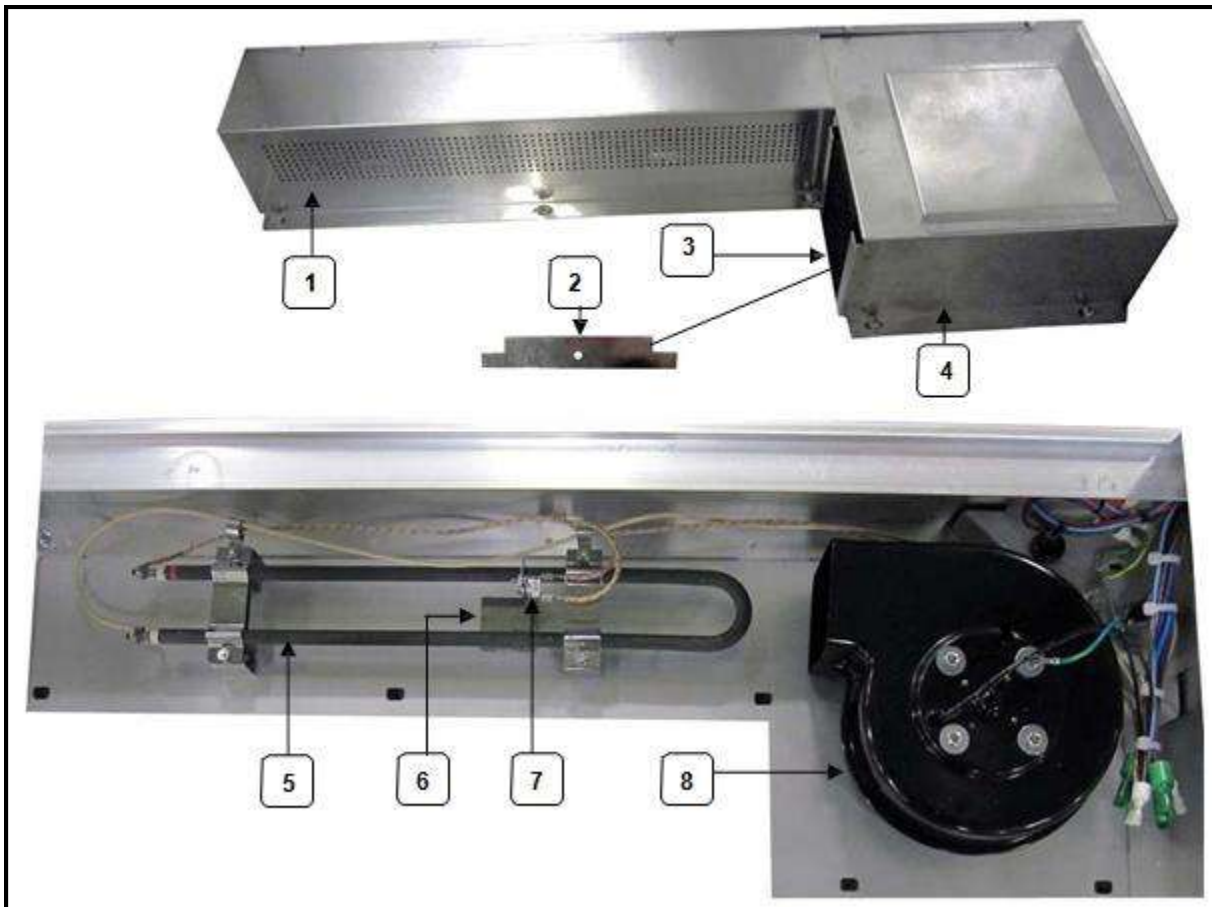
Item	Part Description	Part Number	
		47054	47055
1	DOOR KNOB	41013	41013
2	8-32 X 1/2 SCREWS PH PAN W/SEMS	47124	47124
3	ACORN NUT #8-32	47702	47702
4	TEE BOLT	75267	75267
5	MALE HINGE SHORT LEFT	41349	
6	FEMALE HINGE LONG LEFT	41352	
7	FEMALE HINGE LONG RIGHT		41351
8	MALE HINGE SHORT RIGHT		41350

CABINET BREAKDOWN



Item	Part Description	Part No.
1	LH Cabinet Drawer Slide	46512
2	RH Cabinet Drawer Slide	46511
3	Corn Bin Retainer	41661

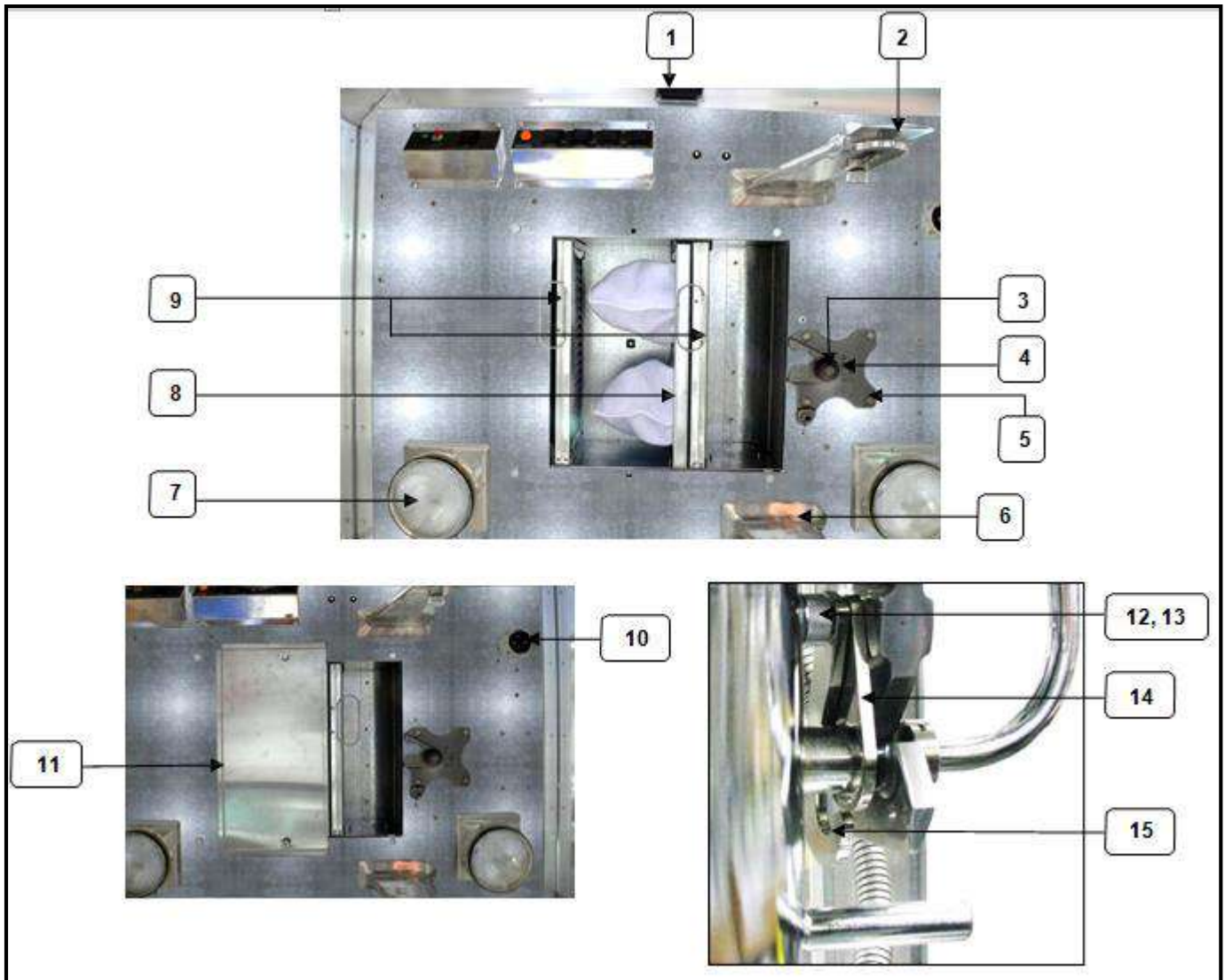
CABINET BREAKDOWN



Item	Part Description	Part No.
1	Diffuser Cover	61139
2	Filter Retainer	63634
3	Filter (Pack of 5 Filters)	63633
4	Blower Cover	62158
5	800 Watt Tubular Element*	61135
6	Thermostat Mounting Bracket	55500
7	Thermostat	55496
8	Blower Motor	61124

*** NOTE:** This Element will be covered. For proper operation, you MUST remove the cover and clean underneath the element every 3 – 4 months. Be sure the machine is off and the power is disconnected before cleaning.

CABINET INTERIOR BREAKDOWN

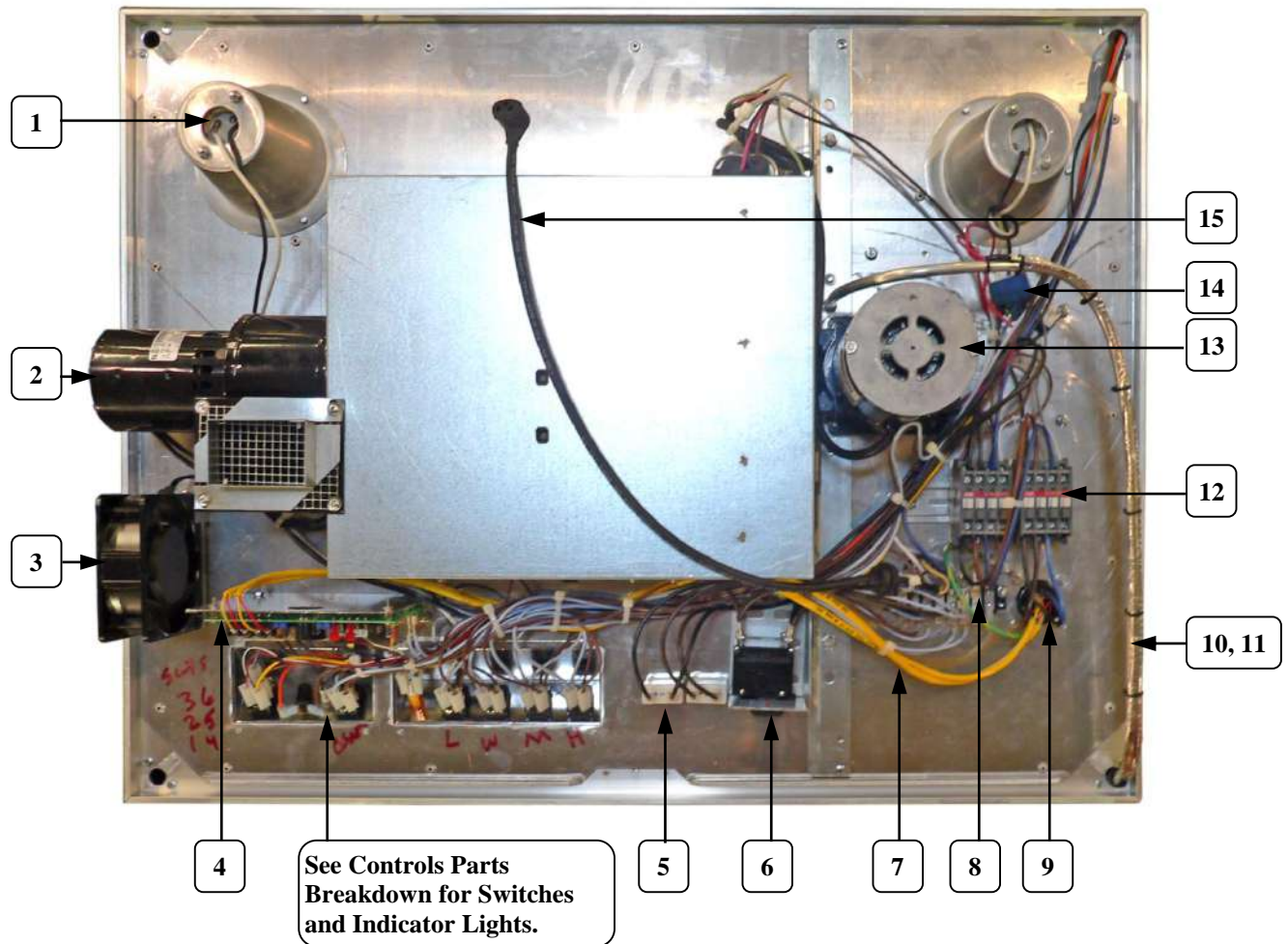


CABINET INTERIOR PARTS LIST

Item	Part Description	Part No.
1	Magnetic Catch	47561
2	Hanger Arm Assy w/Clean-In-Place Latch	49505
3	Set Screw 10-32 x 3/16 (x2)	41742
4	Spur Gear	41380
5	Gear Block Assy	41432
6	Hanger Arm Assy	41941
7	75 Watt Halogen Lamp (x2)	41979EX
	LED PAR30 LIGHT	55555
8	Oil Mist Filter *	41169
9	5-Layer Grease Filter (x2) *	41250
10	Kettle Receptacle Assy	55165EX
11	Filter Cover Assy	41934
12	Knob	12319
13	Set Screw 10-32 x 1"	41448
14	Kettle Retainer	43426
15	Clean-In-Place Latch	41618
16	Shock Absorber Pin (Not Shown)	41833
17	Spring (Not Shown)	86009

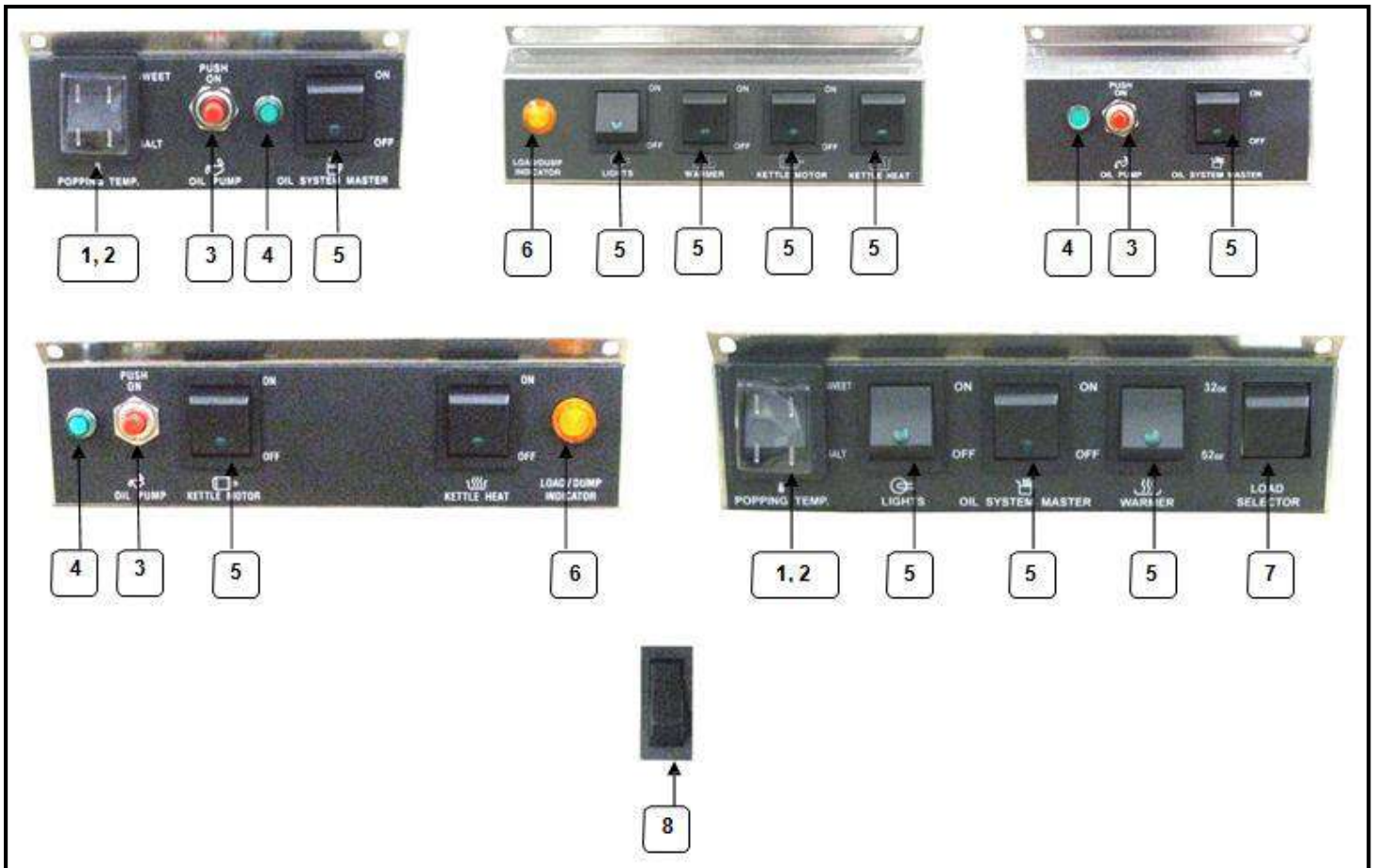
***All three parts are available as a Filter Pack set (Part No. 82015)**

MOTOR PLATE BREAKDOWN



Item	Part Description	Part No.
1	Lamp Holder	47047
2	220V Exhaust Blower	41965
3	Axial Fan (OPTIONAL)	48037
4	Temperature Control Board	41001
5	Circuit Breaker, 10A	48659
6	Kettle Shunt Trip Breaker	55224
7	Thermocouple Wire Assembly (2) Included with Kettle Receptacle Assy. but available separately.	55164
8	Terminal Block	47208
9	Kettle Receptacle Assembly	55165EX
10	230V 8W Foil Element	41640EX
11	Aluminum Oil Tubing (Sold By The Foot.)	41047
12	Contactor, 220V IEC	55562
13	230V Kettle Drive Motor	41500R
14	240V Transient Filter	89087
15	Molded Receptacle for Fluorescent Dome Light	41712

CONTROLS - PARTS BREAKDOWN



Item	Part Description	Part No.
1	Salt Sweet Switch	55440
2	Switch Cover - For Salt Sweet Switch only	48786
3	Oil Momentary	41031
4	Green Pilot Light	48660EX
5	Lighted Rocker Switch	42798
6	Load Dump Pilot Light - Amber	55039EX
7	3 Position Rocker Switch - Flexi-Pop Models Only	39410
8	Switch, Rocker SPDT - Salt Sweet Only (2011 Models only with Flexi-Pop and Salt Sweet	55050

WIRING DIAGRAM

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



GOLD MEDAL PRODUCTS COMPANY

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SERVICE BULLETIN 0074

Date Issued – 8/23/04 REVISED 1/28/14

Model(s) Affected- All Poppers with NCC Electronic Temperature Control

This bulletin describes popcorn machines equipped with an Electronic Temperature Control manufactured by NCC for Gold Medal Products. There are no mechanical thermostats used with this control. The mechanical thermostats are replaced by two Thermocouple Sensors, one for the High Limit and one for Temperature Control. This model is also equipped with a beeper and an indicator light that activate when the kettle heat switch is on and the kettle is at or over the dump temperature set point.

Note: All components listed in this service bulletin are shown in Figure 1 on page 5).

Operation

The control is factory set to a temperature which stops power to the kettle when the thermocouple in the kettle reaches the set temperature. See Table 1 for a list of temperature jumper settings. There is a Kettle Dump Potentiometer that is used to set the Alarm point for loading and dumping the kettle. This potentiometer will subtract up 10% of the set point jumper value to fine tune the alarm point. If the kettle heat switch is turned on and the beeper 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 finished popping corn.

The High Limit Control is fixed at 550°F and cannot be adjusted.

Overshoot Potentiometer

For a **stainless steel kettle** the Patented First Time Overshoot Circuit Potentiometer is set to -20%, full clockwise (CW). DO NOT change this setting. This setting prevents the kettle from getting too hot during the first time heat up.

When power is applied to the kettle and the kettle temperature is below the first time overshoot temperature set point the power to the kettle will be turned off at the overshoot temperature. The alarm will NOT sound. The kettle will then cool to a point below the first time overshoot value and start to reheat. When the kettle reaches the alarm temperature the alarm will sound and it is time to load the kettle with corn and oil. The kettle will now operate from the alarm and jumper set points. The first time overshoot set point is based on the power set point jumper setting. For example if the power set point jumper is set at 460°F the first time overshoot set point will be 368°F (460°F-92°F). The 92°F is 20% of the 460°F value.



Adjustment of Alarm Set Point

If you would like to have the beeper sound sooner or later than the factory setting, adjust the temperature setting as follows:

1. To sound the beeper sooner, turn the Kettle Dump pot clockwise (CW) towards the -10% mark on the control board. This will lower the alarm set point without changing the power set point jumper value. For example if Set Point jumper is set at 400°F and the Kettle Dump pot is at -5% the kettle alarm temperature will be 380 °F (400°F - 20°F), the power set point stays at 400°F. If the pot is set at 0% the alarm and power set points are the same, 400°F. If the pot is set at -10% the alarm set point is 360°F (400°F -40°F) and the power set point is 400°F. A change of 1% CW on the potentiometer will subtract about 3 seconds from the alarm set point.
2. To sound the beeper later, turn the Kettle Dump pot counterclockwise (CCW). A change of 1% CCW on the Dump potentiometer will add about 3 seconds to the alarm set point.

Adjustment of beeper Sound Level

If you would like to lower the beeper volume, remove jumper J3 shown in figure 1. To stop the beeper remove jumper J4.

Salt / Sweet Option

The control board will have two separate set point jumpers. The lower value jumper is the sweet temperature. These jumpers have wires attached to them going directly to a salt/sweet switch or a salt /sweet relay. The salt/sweet switch selects which jumper is active.

Factory Set Point Jumper Settings

Model	Temperature Salt °F	Temperature Sweet °F	Overshoot Potentiometer
Macho Pop/Pappy's	460	400	-20%
2102E Citation	440	400	-20%
52 oz. Medallion	460	420	-20%
32 Oz. Pop-O-Gold	440	400	0%
2010 Astro Pop	460	420	0%
36 oz. Cornado	440	400	-20%
48 oz. Cornado	440	400	-20%

Table 1



Trouble Shooting for Service Personnel

1. If the kettle does not heat and there are no beeper sounds, look on the heat control to see if the green PWR LED is on. The PWR LED indicates there is power to the control board. If the LED is not on, check the Heat Switch and wiring. Check for 120 VAC (230 VAC) across terminals L1 & L2.
2. If the kettle does not heat and/or the beeper sounds continuously check to be sure there is a set point jumper in one of the 6 locations. Remove the jumper and clean the pins off, sometimes the conformal coatings gets on the pins and acts as an insulator.
3. If the kettle does not heat and/or the beeper sounds continuously, look on the heat control to see if the red Probe LED is on. The Probe LED indicates there is a thermocouple problem.
 - a. If the Probe LED is **on** and the Limit & Heat LED's are **off** and the beeper is **on** there is a problem with the Heat Thermocouple, TC-B wiring. Look at the terminal blocks for a loose connection. Check the kettle wiring for a loose or broken thermocouple wire.
 - b. If the Probe and Heat LED's are **on** and the beeper is **off** there is a problem with the Limit thermocouple, TC-A wiring. Look at the terminal blocks for a loose connection. Check the kettle wiring for a loose or broken thermocouple wire.
 - c. If the Probe LED is **not on** the thermocouple connections are **OK**. If the Limit LED and Alarm LED's are **on** and the beeper is **on** check the Set Point Jumpers. Most likely the jumper has come off. If the Jumper is in place temporarily move it to a different temperature setting to see if the control then works.
4. If the kettle heats for a short time and then stops.
 - a. If the Probe, Heat and Alarm LED's are **on** and the beeper is **on** the Heat Thermocouple, TC-B is wired reverse. Check for reversed thermocouple leads, see note 2 below. If the thermocouple leads are reversed the kettle will heat up to about 240°F and stop with the Probe LED on. The leads could be reversed at either the heat control itself or the terminal block.
 - b. If the Probe and Heat LED's are **on** and the beeper is **off** the Limit Thermocouple, TC-A is wired reverse, troubleshoot as in item 3-a above. Note this is similar to 2-b above, the difference is the kettle started to heat and then quit.
5. The kettle is popping normally but the beeper does not sound, check for a missing jumper at J4.
6. Salt or Sweet temperature is not working correctly. Check to make sure both temperature set point jumpers are in place and wired correctly. Be sure the common wire for the switch or relay is connected to a bottom pin of one of the set point jumpers.

**Notes:**

1. Do **not** adjust the (4) painted potentiometers numbers R89, R36, R73 and R74 on the electronic heat control. If adjusted, the performance will be erratic and could result in an over temperature condition.
2. Thermocouple wire consists of (2) different wires made of different materials that are color-coded polarity. It is important that red (-) is connected to red (-), and yellow (+) is connected to yellow (+), at the lead-in plug, the receptacle, and at the electronic heat control. Note that the red lead is magnetic if you have trouble determining which is which.
3. This control includes a patented first time overshoot circuit. On power up if the kettle is below the first time overshoot temperature it is normal for the heat light to go off and the kettle to stop heating before the set dump temperature. The kettle will continue to heat as soon as the kettle temperature drops below the first time overshoot temperature.
4. The Limit, Heat and Alarm LED's indicate the state of the output relays of the temperature control board. If an output LED is lit there should be 120 VAC on the respective ¼" faston with respect to common. The main voltage to the temperature control must be wired such that the hot 120 VAC (230 VAC) is connected to L1. The L2 connection is for the neutral or common voltage wire.

If you have any questions, please feel free to call **Technical Service or Engineering at Gold Medal Products Co.** Toll Free Phone Number **1-800-543-0862**



Temperature Control Board

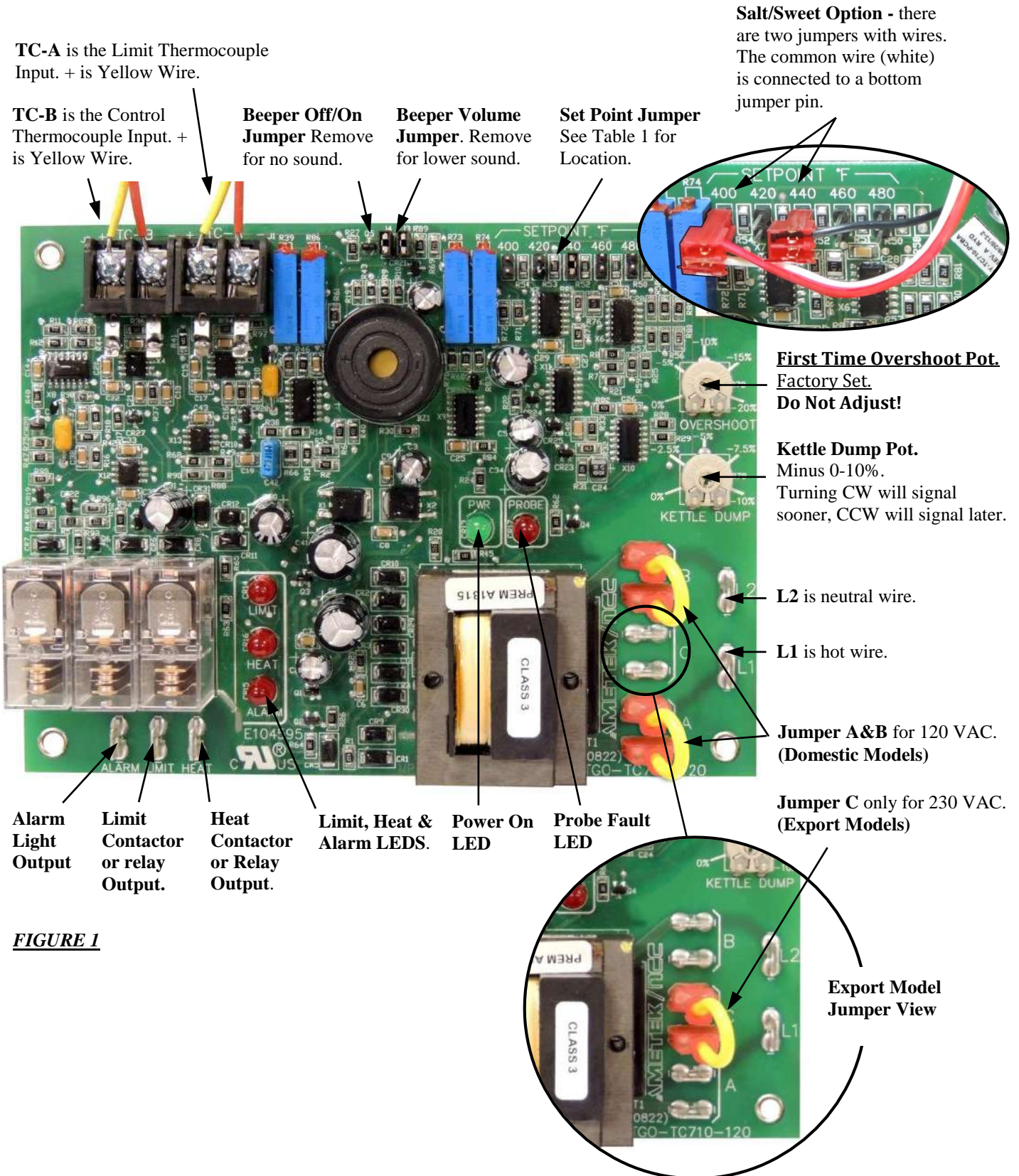


FIGURE 1

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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