



# Instruction Manual

## 32 oz. Pop-O-Gold

Model No. 2011 Series



Model 2011 with  
2009SS Base



Countertop Model 2011



**GOLD MEDAL<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







# Table of Contents



.....	<b>1</b>
<b>SAFETY PRECAUTIONS .....</b>	<b>3</b>
<b>INSTALLATION INSTRUCTIONS .....</b>	<b>5</b>
Inspection of Shipment .....	5
Model Description.....	5
Items Included with this Unit .....	6
Setup.....	6
Kettle Installation – Install the Clean-In-Place Assembly.....	9
Electrical Requirements .....	11
Before You Plug In Machine .....	12
<b>OPERATING INSTRUCTIONS .....</b>	<b>13</b>
Controls and Their Functions.....	13
<b>Popping Corn Instructions .....</b>	<b>16</b>
Popping Salted Popcorn.....	16
Popping Sweet Popcorn (if equipped) .....	17
<b>Care and Cleaning .....</b>	<b>18</b>
<b>Troubleshooting.....</b>	<b>22</b>
<b>AGITATOR SET COLLAR ADJUSTMENT.....</b>	<b>25</b>
<b>MAINTENANCE INSTRUCTIONS .....</b>	<b>26</b>
<b>Electronic Temperature Control.....</b>	<b>27</b>
<b>Kettle Circuit Breaker.....</b>	<b>29</b>
<b>ORDERING SPARE PARTS.....</b>	<b>31</b>
Replacing Broken Glass.....	32
Cabinet Exterior – General Parts Reference .....	33
32 oz. High Top Kettle Assembly (2127HT) – Agitator Assembly .....	34
32 oz. Kettle Bottom Assembly (2127HT) – Parts Breakdown .....	36
Cabinet Exterior View.....	38
Door Hardware Kits for Popper Unit – Individual Part Breakdown .....	39
2009SS Cabinet Base – Parts Breakdown .....	40
Cabinet Interior – Hanger Assembly View .....	42
Controls – Switch Box Views.....	43
Cabinet Interior – Corn Pan View .....	44
Blower Compartment – Element View.....	45
Dome Interior View – Electrical Components.....	46
Dome – LED Lighted Sign Assembly (55497S) .....	48
Dome – LED Neon Lighted Sign Assembly (48560).....	49
Safety Labels.....	50
Accessories .....	50
<b>Wiring Diagram .....</b>	<b>51</b>
<b>WARRANTY.....</b>	<b>52</b>







## SAFETY PRECAUTIONS

	 <b>DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.  <b>DO NOT</b> immerse any part of this equipment in water.  <b>DO NOT</b> 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>

	 <b>DANGER</b>
	<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. <b>NEVER</b> 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_020416</p>

	 <b>WARNING</b>
	<p>To avoid burns, <b>DO NOT</b> touch the kettle or any heated surface. <b>DO NOT</b> place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">013_092414</p>



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


	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 <b>WARNING</b>
	<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 <a href="http://gmpopcorn.com">gmpopcorn.com</a> 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)

	 <b>WARNING</b>
	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>

	 <b>WARNING</b>
	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.) 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](http://gmpopcorn.com) or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862.

## Model Description

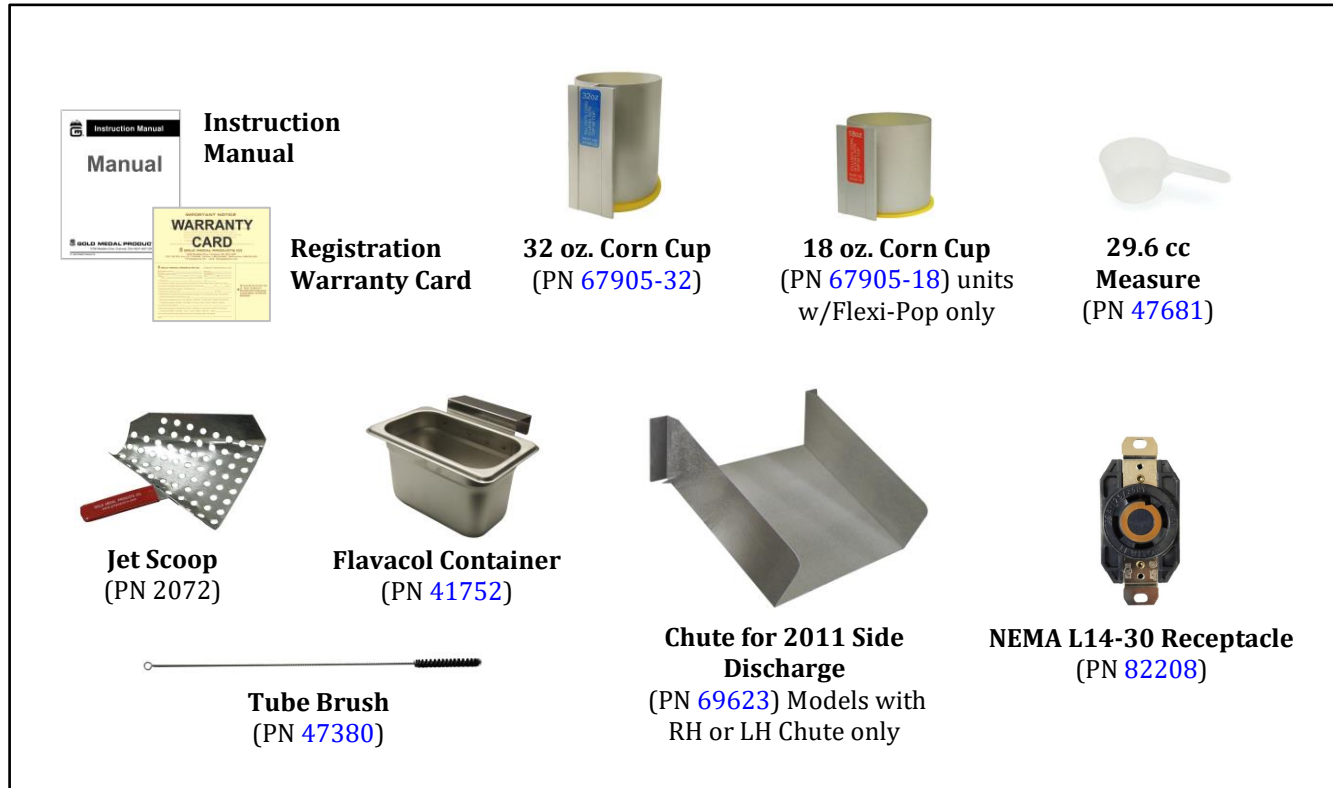
The 2011 Pop-O-Gold Series comes as a countertop unit, or assembled on a 2009SS Cabinet Base. Base models include either a B.I.B or Bucket Pump oil dispense unit. Poppers with the Deep Well option include a Compact B.I.B. (Bucket Pump will not fit in a Deep Well unit). Individual popper features vary by model, thus images provided throughout this manual are for general overall model reference only.

Other features and options include:

- Salt/Sweet (pop corn in salt or sweet mode).
- Flexi-Pop (pop a full size or reduced size batch of popcorn).
- Sign Option (LED or LED Neon) reversible from Front Counter (customer side) to Back Counter (operator side) of popper.
- Pass-Thru option features doors on both sides of the unit.
- Deep Well (ability to adjust corn storage area), available on models with a base only.
- Right Hand or Left Hand Chute (side panel with chute), available on models with a base only.



## Items Included with this Unit



## 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.

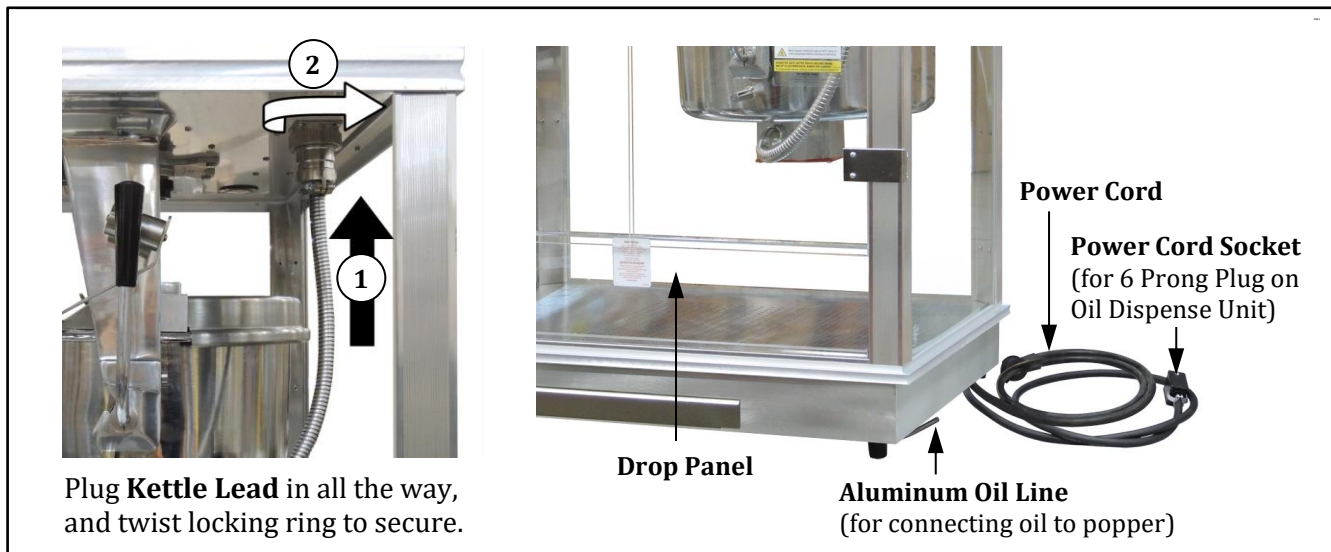
**Countertop Units:** Open the popper doors and lift the drop panel out of the holding brackets to remove it from the machine (reference image on next page). Then, the accessories and the boxed kettle can be removed from the popper.

**Base Units:** Open the cabinet base and remove all accessory items from the pull out corn drawer.

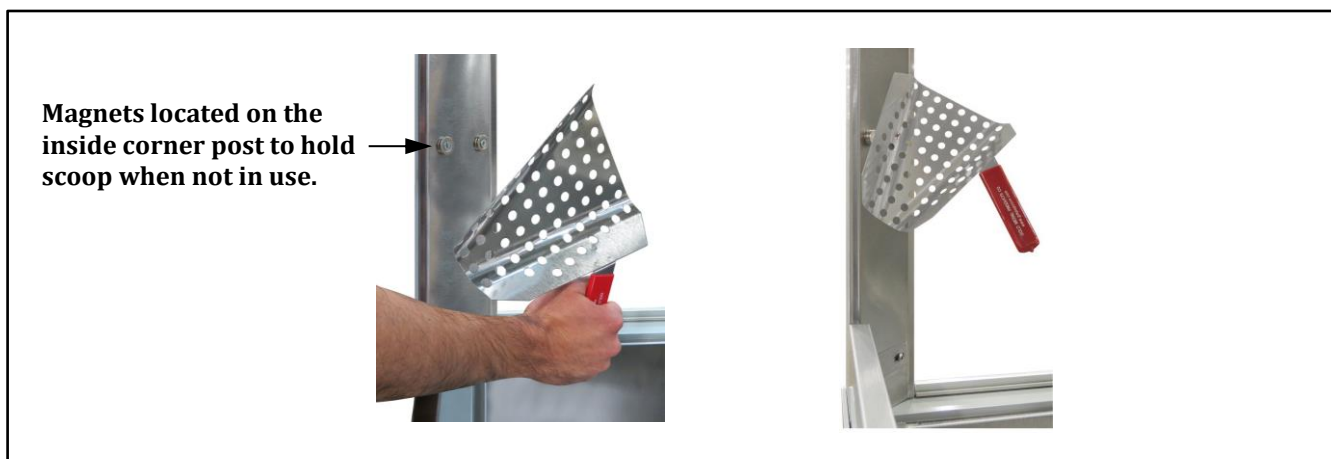
2. Install unit on a level surface. Sufficient clearance is needed on the side of the popper with the power supply cord routed from the unit, and allow a minimum 6" clearance above exhaust on top of machine for airflow.
3. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine.
4. **Countertop Units:** Unpack the kettle, and follow the Kettle Installation steps shown in the next section.
5. **Base Units:** The cabinet base is equipped with rolling casters. The two casters on the operator (controls) side have a locking/unlocking feature.



6. 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).
7. The main power cord extends out the bottom of the popper (reference image shown). Base units are provided with 3 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 pin Jones Plug) is the oil pump harness which supplies power to the oil dispense unit. Refer to the Bag-in-a-Box or Bucket Pump Instruction Manual included with the oil unit, to connect the oil dispense system to the popper and to add oil.



8. There are magnets located inside the corner post to hold the Jet Scoop in place when not in use (Jet Scoops are magnetic stainless steel and will attach to the magnets), see image below.



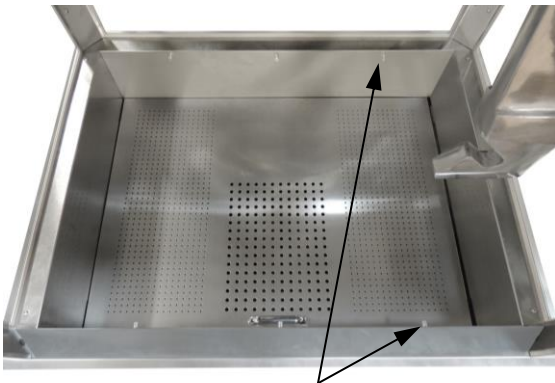
9. After setup, the unit should be cleaned. The kettle has a food grade protective coating applied to the cooking surfaces, this coating must be removed prior to operating the unit (see Care and Cleaning section of this manual).



## Setup of Unit Options (if equipped)

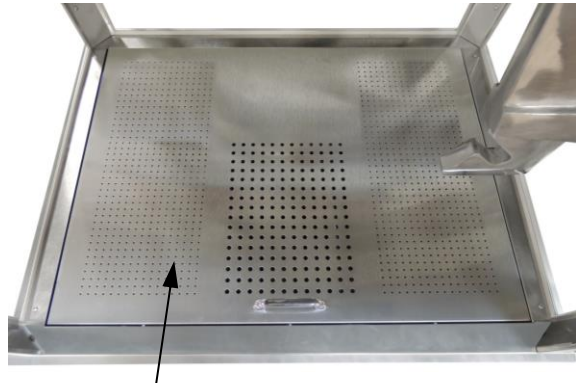
1. **Base Units with a Deep Well option**, are shipped from the factory with the corn pan in a deep well position. If needed, the corn pan may be raised to an elevated position using the 3 front pins and the 3 back pins as a rest (see image below).

### Deep Well Option (available on Base Models only)



**3 Front Pins and 3 Back Pins** are used to elevate the Corn Pan for a shallow Corn Bin.

**Corn Pan shown in Deep Well Position**



**Corn Pan**

**Corn Pan shown in Shallow Position**

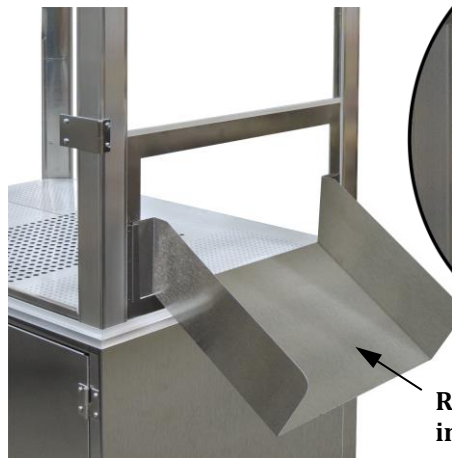
2. **RH or LH Chute option**, the popper is fitted with a Chute Plate on one side of the unit. To install the Chute, position it in the plate opening as shown below, then slide the chute down into the holding brackets. For use, have a holding bin in place to accept the popped corn from the chute.

### Chute Installation (available on Base Models only)

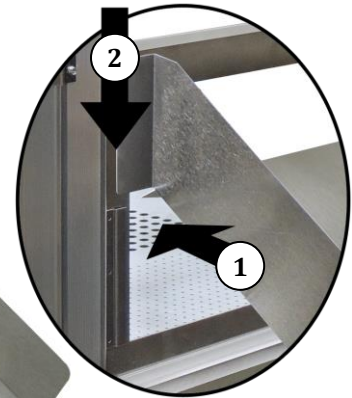


**Chute Plate**  
**Chute Brackets**

**General RH images shown for installation reference only.**



**RH Chute shown installed**



**Step 1:** Position chute end into the side plate as shown.  
**Step 2:** Slide Chute down into the brackets to install.

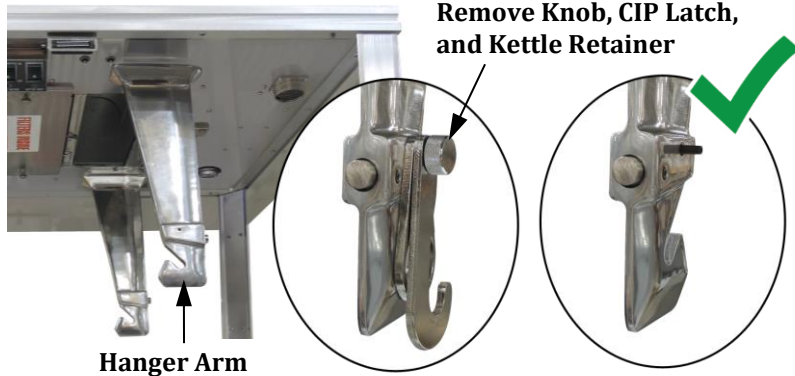


## Kettle Installation – Install the Clean-In-Place Assembly

General kettle images shown for installation reference only (kettle may vary by model).



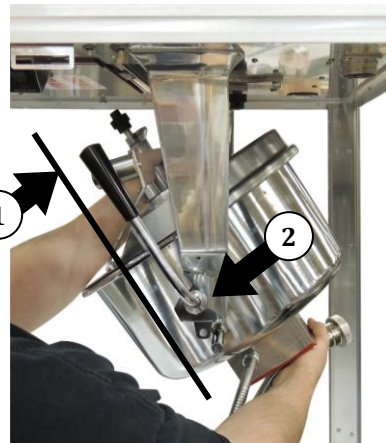
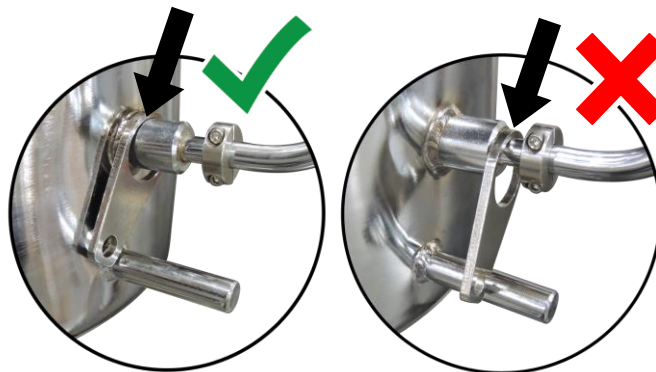
**Step 1:** Unpack the kettle.



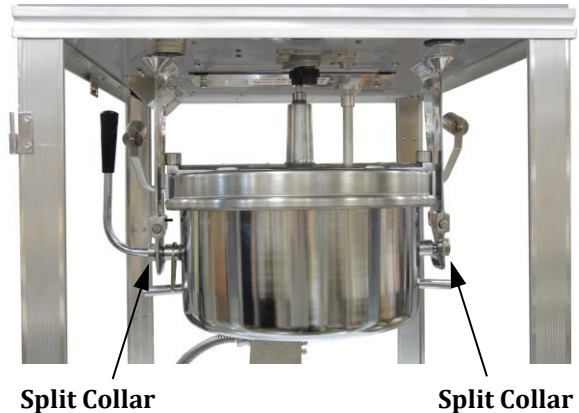
**Step 2:** Remove the Clean-In-Place (CIP) Assembly from the hanger arm.



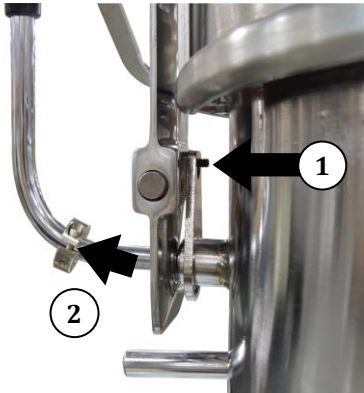
**Step 3:** Slide Kettle Retainer onto the kettle arm.



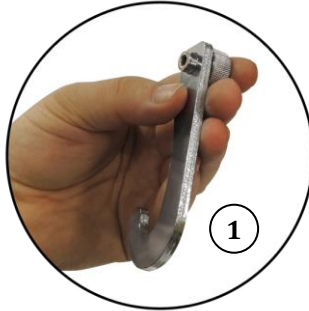
**Step 4:** Tilt kettle and insert into the hanger arm slots, then allow the kettle to return to an upright position.



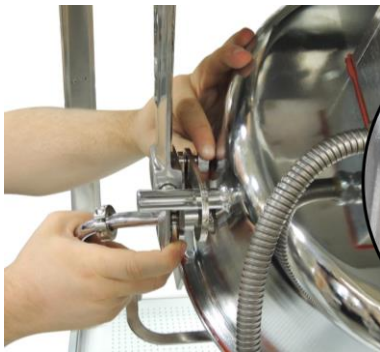
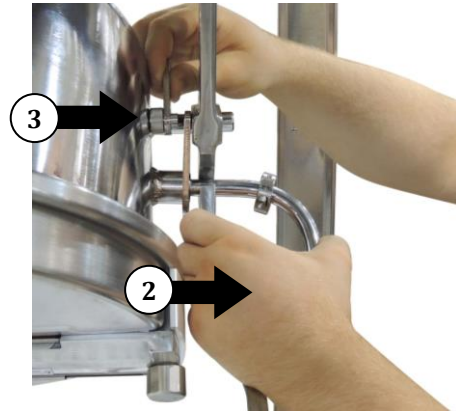
**Step 5:** Make sure the split collars are **outside** the hanger arms.



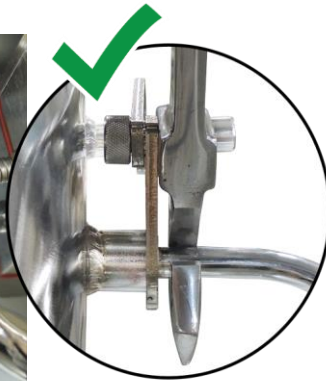
**Step 6:** Place retainer on set screw; loosen the split collar.



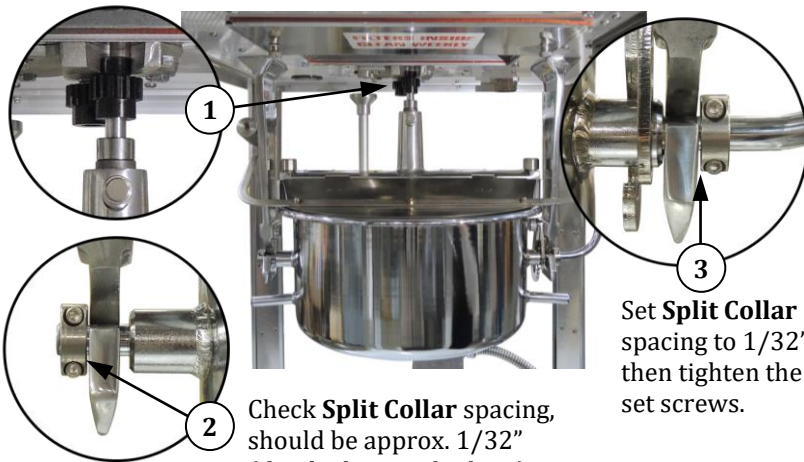
**Step 7:** Tilt kettle down and pull hanger arm away from the kettle just enough to position knob and latch onto the set screw.



**Step 8:** Hold hanger arm away from kettle, and twist knob to fasten, ensure knob tightens up to hanger arm.



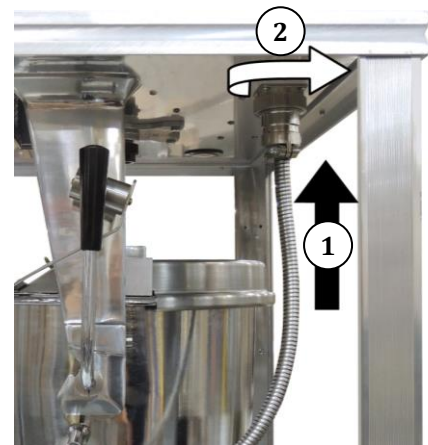
**Step 9:** Lift latch to rotate kettle to the upright position.



**Step 10:** Make sure needle bearing properly sits in gear block; check split collar spacing.

Check **Split Collar** spacing, should be approx. 1/32" (the thickness of a dime).

Set **Split Collar** spacing to 1/32", then tighten the set screws.



**Step 11:** Plug kettle lead in all the way, and twist locking ring to secure.





## Electrical Requirements

The following power supply must be provided:

**2011 Series:** 120/208 V~ or 120/240 V~, 5752 W, 60 Hz

Units 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 machine. The receptacle will accept the attachment plug on the machine and must be used, reference the Receptacle Wiring Diagram for NEMA L14-30 for receptacle installation instructions.

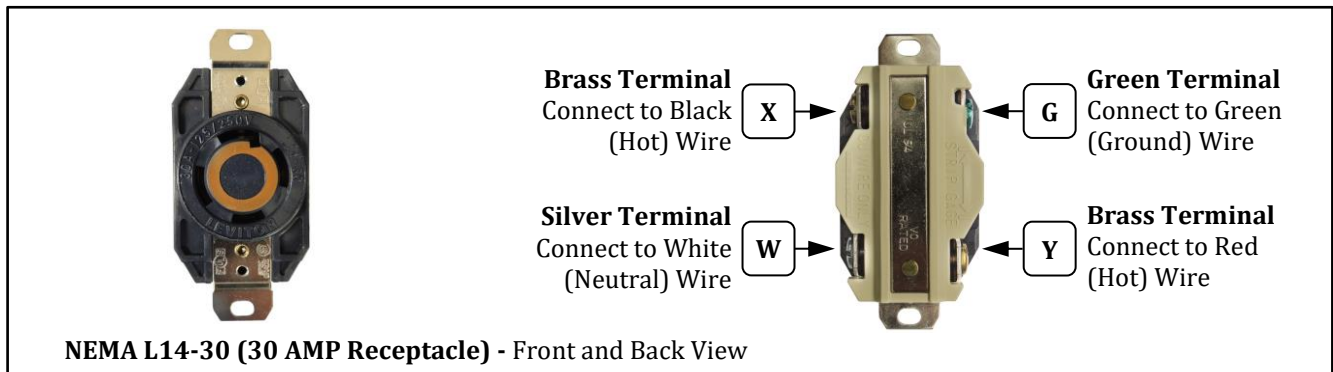
	 <b>DANGER</b>
<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.                  DO NOT immerse any part of this equipment in water.                  DO NOT use excessive water when cleaning.                  Keep 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>	
008_051514	

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 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.





## Before You Plug In Machine

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





# OPERATING INSTRUCTIONS

## Controls and Their Functions

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.

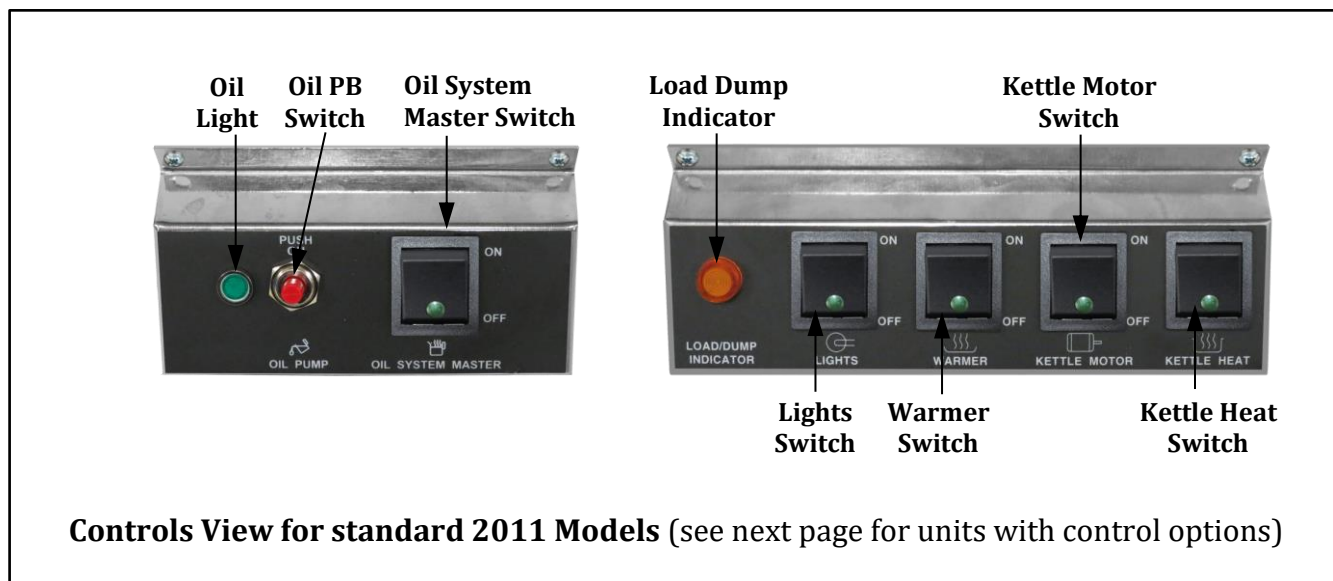
## RED OIL DISPENSE PUSH BUTTON (PB) SWITCH & GREEN OIL LIGHT

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.

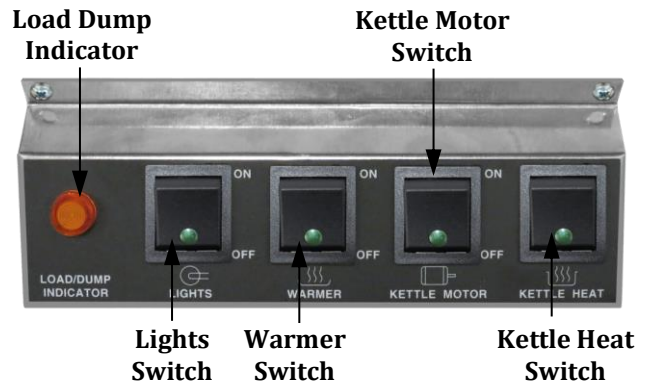
## CIRCUIT BREAKERS

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).

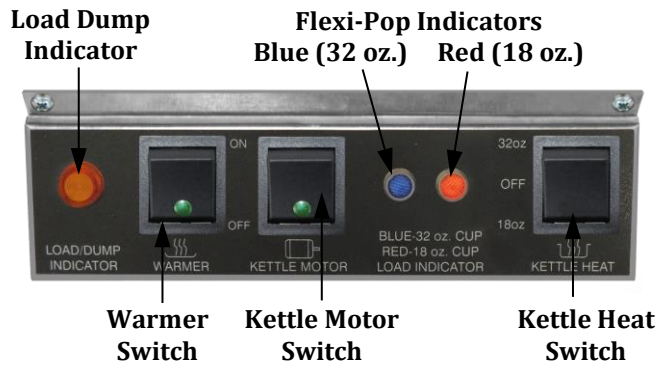
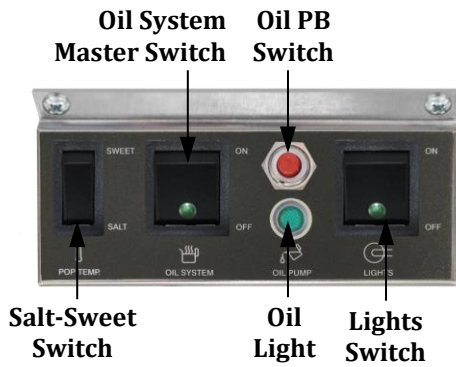




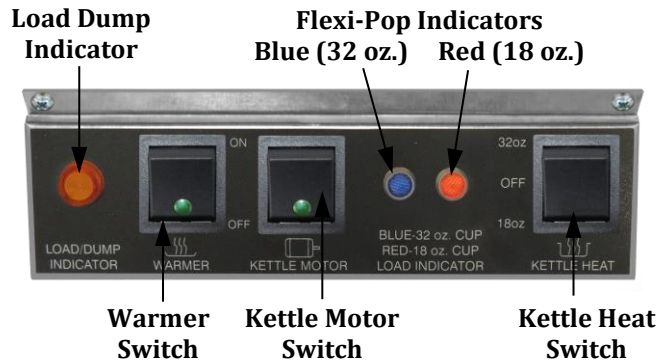
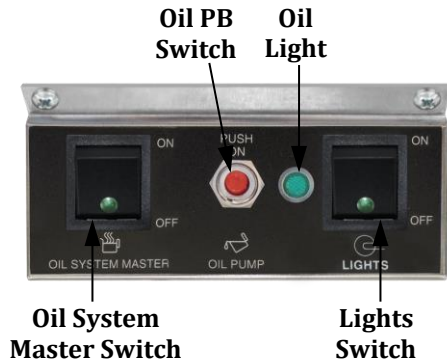
### Control Options - Salt-Sweet/Flexi-Pop Switch Box Views



2011 Units with Salt-Sweet Option



2011 Units with Salt-Sweet and Flexi-Pop Options



2011 Units with Flexi-Pop Option



# Popping Corn Instructions

This section describes popping instructions for Standard (salted) popcorn and Sweet popcorn (if equipped with Salt-Sweet option). Flexi-Pop option (if equipped) pops a full size or reduced size batch of popcorn.

**Remember (for all popping modes):** When the Load Dump 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 – Salted Popcorn

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 the 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)	10.5 oz. (311 ml)	2 Tblsp. (29.6cc)
18 oz. Flexi-Pop	18 oz. (532 ml)	6 oz. (177 ml)	1.5 Tblsp. (20cc)

## Popping Salted Popcorn

Reference chart on previous page for popcorn, oil, and Flavacol amounts to pop a full size or reduced size batch.

**Note:** When popping with 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 Switch (if equipped) to desired batch size; set Salt-Sweet Switch (if equipped) to Salt mode.
2. When kettle is ready (about 5-8 minutes), the Load/Dump Light and Audible Signal (if enabled) will turn ON.
3. Lift kettle lid and pour in pre-measured amount of corn and Flavacol (see chart for amounts); close lid.
4. Press the “Red” Oil Dispense PB Switch to add oil (the Load/Dump Light and Signal will turn OFF in approx. 20 seconds).
5. When corn has finished popping, the Load/Dump Light and Audible Signal will turn ON, then gently dump the popcorn.

**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. Have a qualified service person adjust the signal to dump (reference Electronic Temperature Control section).

6. On final kettle of corn, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn. This procedure saves electricity, since kettle has plenty of heat, and



helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

**Note:** When Kettle Heat Switch is OFF, the Load/Dump indicator will not light and alarm will not beep on the last batch.

- 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 (if equipped)

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.

Kettle Size	Popcorn Charge	Oil Charge	Glaze Pop/Sugar
32 oz.	32 oz. (946 ml)	10.5 oz. (311 ml)	16 oz. (473 ml)
18 oz. Flexi-Pop	18 oz. (532 ml)	6 oz. (177 ml)	9 oz. (266 ml)

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

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

**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, the signal timing can be adjusted. Have a qualified service person adjust the signal to dump (reference Electronic Temperature Control section).

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

**Note:** When Kettle Heat Switch is OFF, the Load/Dump indicator will not light and alarm will not beep on the last batch.


- When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.

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

- Clean kettle when finished popping Glaze Pop or sugar corn, and prior to switching to popping salted popcorn.



## Care and Cleaning

	<b>⚠ DANGER</b>
	Machine must be properly grounded to prevent electrical shock to personnel. <b>DO NOT immerse in water.</b> DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing. <span style="float: right;">025_111616</span>

	<b>⚠ WARNING</b>
	To avoid serious burns, DO NOT touch the kettle while it is hot! <span style="float: right;">028_082715</span>

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

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

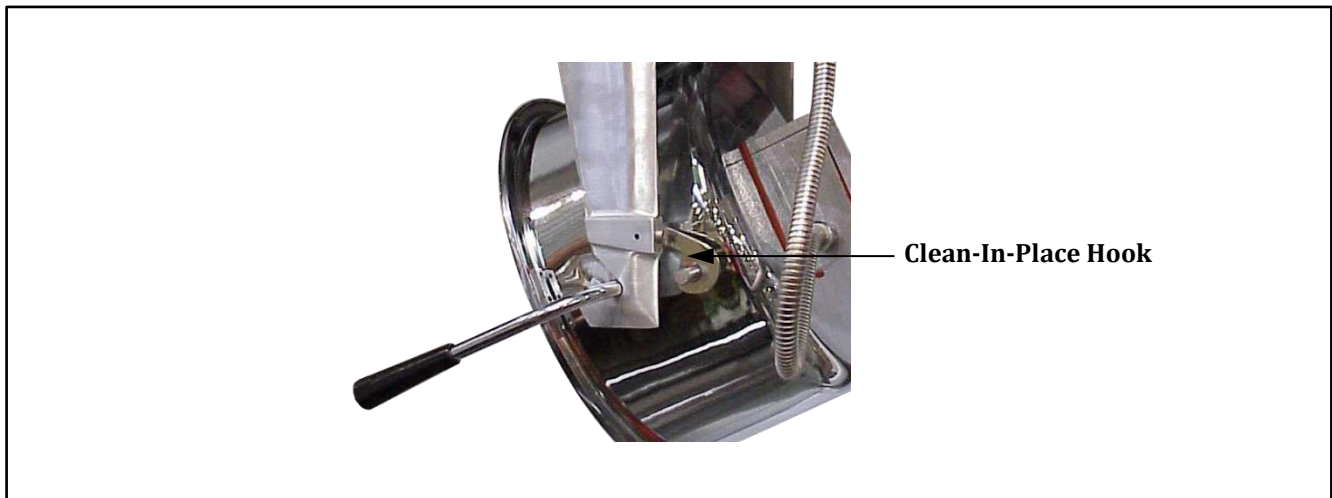
**CAUTION:** A hot kettle will cause burns if you touch it with your hand. Allow kettle to cool at least 1 hour before attempting to clean. **DO NOT** use ice or water to cool down a hot kettle! Severe kettle damage will result!

1. When cool, wipe **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. 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. With the lid and agitator assembly removed, tilt kettle into the dump position, and swing the hook into position (see image below).
6. 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. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. 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 glass and cabinet.
5. Wipe 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 machine.
6. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.  
Ammonia cleaners will damage plastic doors/panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).



## Sanitizing the Tubing and Pump

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

## Filter Cleaning

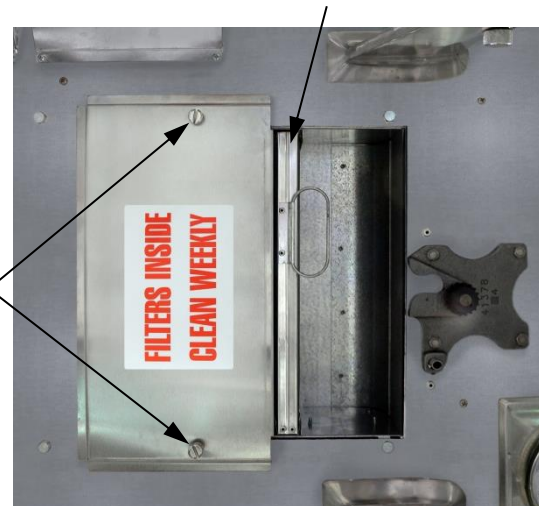
The popper is equipped with an efficient and durable filtration system. The first mesh filter should be cleaned on a daily basis, and the two internal filters should be cleaned weekly to maintain maximum efficiency. Follow the steps below for proper filter cleaning:

### 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.

Clean first Mesh Filter daily.



Loosen  
2 Screws

### 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 Filter (if equipped)

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

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 filter bracket (held by magnet), then lift filter out and clean using warm soapy water (or replace if needed). Rinse thoroughly and allow to dry, before reinstalling.



## Clean the Crisper/Blower Compartment

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.



**Filter Bracket**  
(held by magnet,  
remove to access filter)

**Filter**



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

General images shown for reference only.



## Troubleshooting

Issue	Possible Cause	Solution
<b>No Power to the Unit</b>	A. No Power to the Unit B. Mini Circuit Breaker(s) on popper tripped (if equipped)	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.
<b>Kettle Does Not Heat</b>	A. Power to the Kettle (for units with a removable kettle)  B. Kettle Heat Switch  C. Kettle Circuit Breaker          D. Temperature Control Board	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.  <b>Note:</b> 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). <b>(Units with a removable kettle, make sure kettle lead is plugged in completely and the locking ring is fully screwed onto kettle receptacle.)</b>  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.)



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.
<b>Oil Pump Does Not Deliver Oil to Kettle</b> (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.
<b>Long Popping Cycles</b> (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.
<b>Kettle Agitator Shaft not Rotating</b>	A. Mini Circuit Breaker(s) on popper tripped (if equipped)  B. Kettle Motor Switch    C. Kettle Agitator Shaft/Stir Blade not rotating. <b>(Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)</b>	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, <b>DO NOT</b> 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, <b>DO NOT</b> pop corn. a. <b>Kettles with a FIXED Stir Rod</b> – check the clearance between the shaft with welded stir blade and the kettle bottom; it should be a minimum of 1/32" (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.



Issue	Possible Cause	Solution
<p><b>Yellow Dump Light is ON or Blinking - Buzzer is Sounding</b> (outside of normal operation)</p> <p><b>Dump Light on steady, but Kettle not heating enough to pop corn.</b></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. (<b>Units with a removable kettle</b>, 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><b>Poor Crisper/Blower Performance</b> (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.

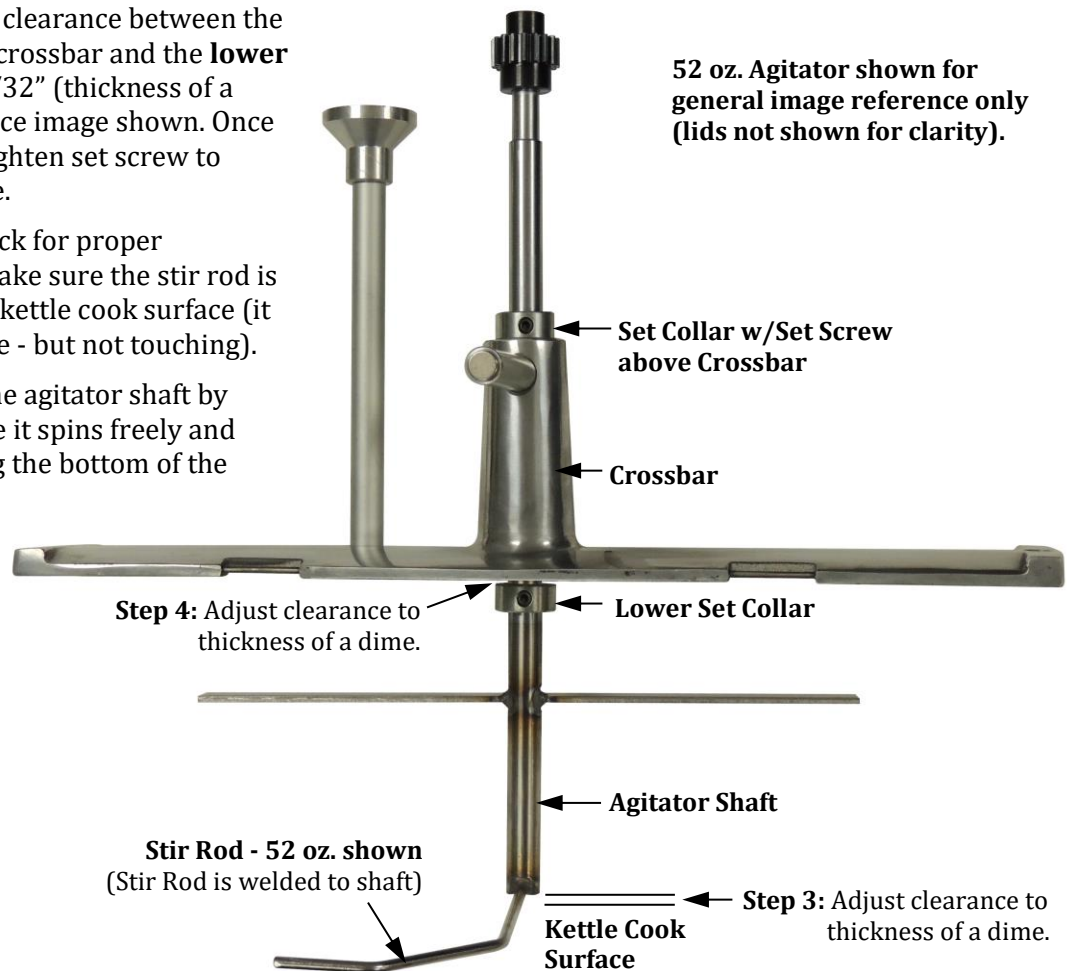
**Step 2.** Loosen the set screw in the set collar above the crossbar and below the crossbar.

**Step 3.** Place a 1/32" 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" (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.









# MAINTENANCE INSTRUCTIONS

	 <b>DANGER</b>
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.  <b>DO NOT</b> immerse any part of this equipment in water.  <b>DO NOT</b> 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>

	 <b>DANGER</b>
	<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. <b>NEVER</b> 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_020416</p>

	 <b>WARNING</b>
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 <b>CAUTION</b>
	<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; font-size: small;">027_010914</p>



# Electronic Temperature Control

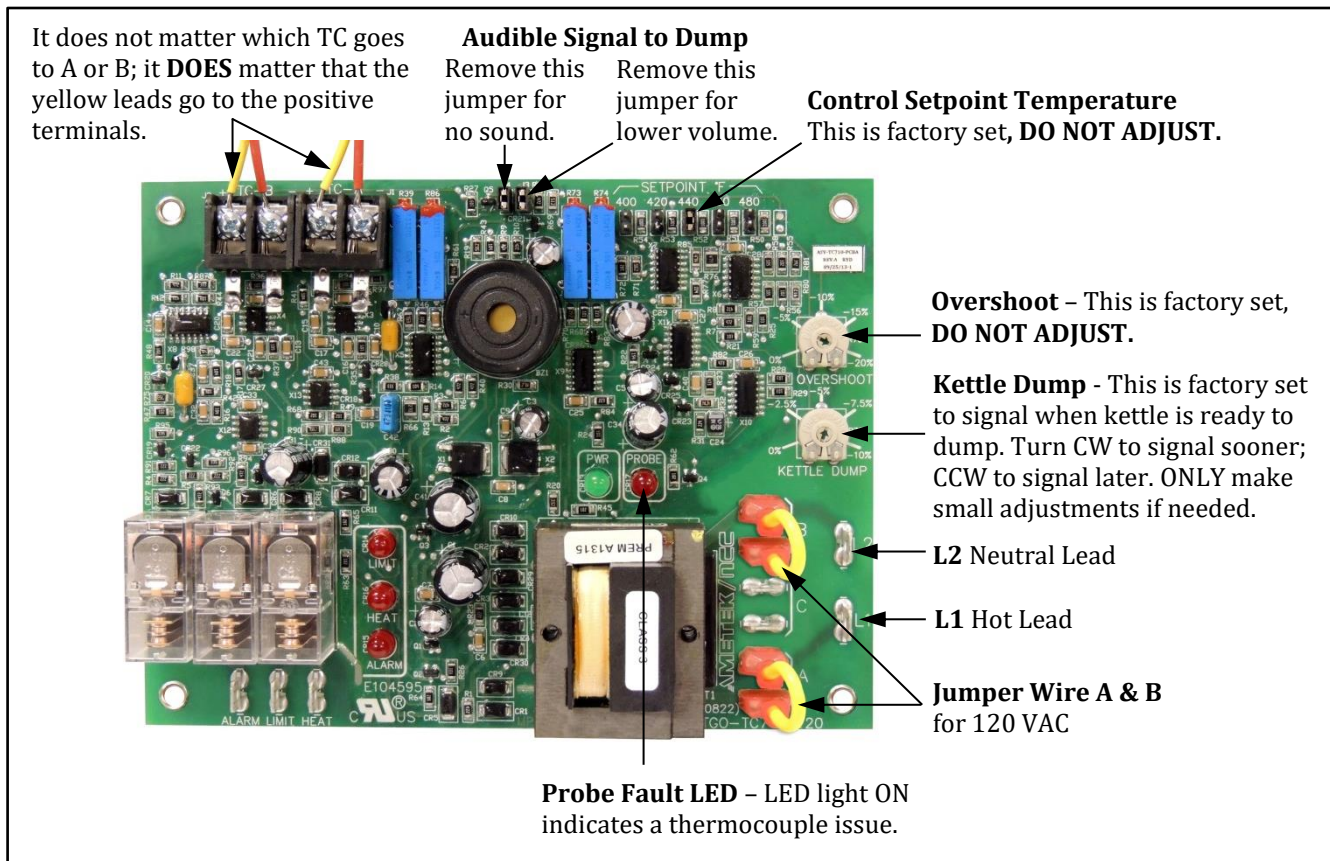
## Operation

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.

# 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.

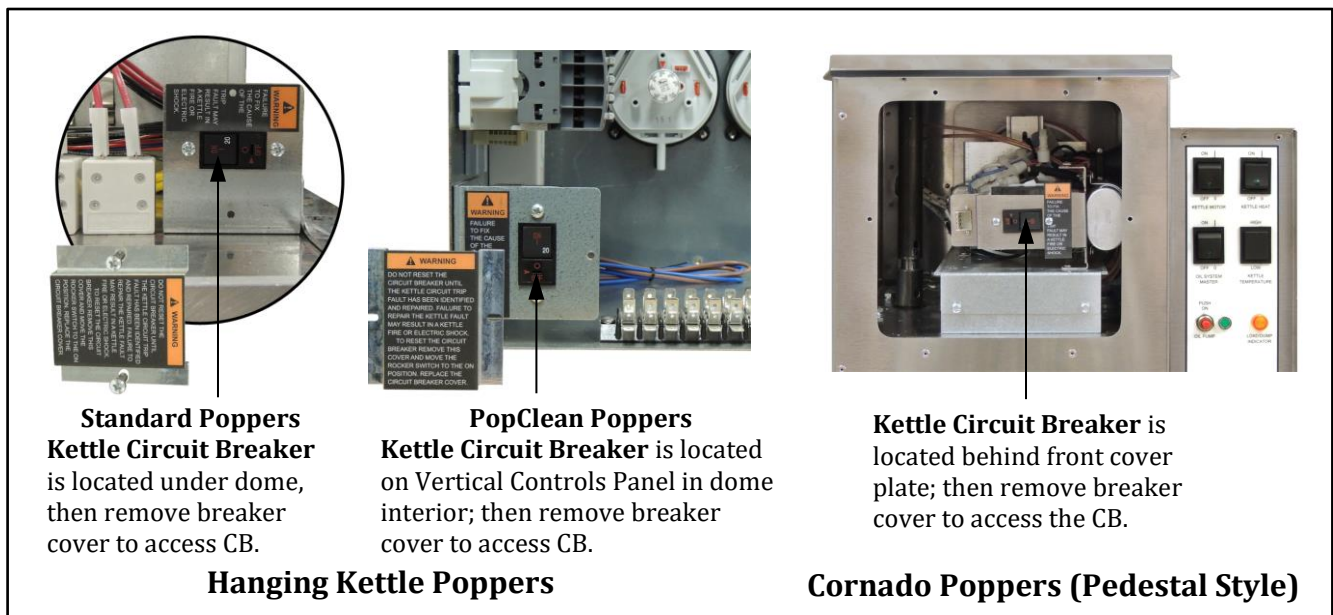
**IMPORTANT NOTE:** Various issues may prevent the kettle from heating. Prior to checking the Kettle Circuit Breaker, reference the Troubleshooting section of the Instruction Manual to check for other possible issues.

## Checking the Kettle Circuit Breaker

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 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, then remove breaker cover to access CB.

### Hanging Kettle Poppers

**PopClean Poppers**  
Kettle Circuit Breaker is located on Vertical Controls Panel in dome interior; then remove breaker cover to access CB.

**Cornado Poppers (Pedestal Style)**  
Kettle Circuit Breaker is located behind front cover plate; then remove breaker cover to access the CB.



This page intentionally left blank.



---

## 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](mailto:info@gmpopcorn.com)  
Web Page: [gmpopcorn.com](http://gmpopcorn.com)



## Replacing Broken Glass

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

### **GLASS DIMENSIONS** (Height x Width x Thickness)

**Front Glass:** 32 3/16" x 31 1/16" x 1/8"; Pass-Thru Models have side glass only.

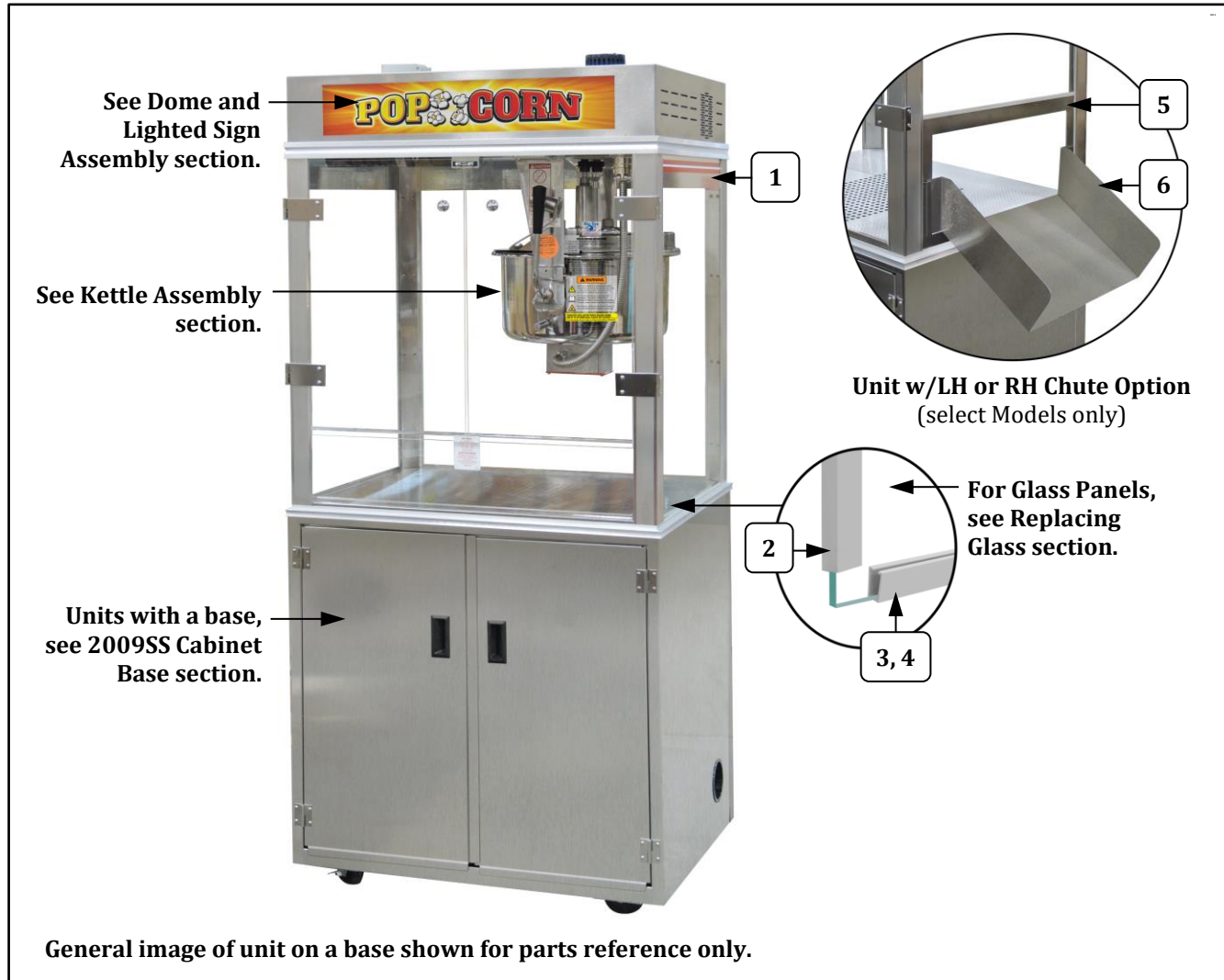
**Side Glass:** 32 3/16" x 23 1/16" x 1/8"

**Units with a side plate for a RH or LH Chute** (dimensions for glass panel above the chute plate): 20 1/4" x 23 1/16" x 1/8"

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



## Cabinet Exterior – General Parts Reference



Item	Part Description	Part Number
		2011 Series
1	SILVER CHROME MYLAR DECAL (sold by the foot)	<a href="#">41297</a>
2	GLASS CHAN 31 27/32 (used on side edges of front and side glass panels)	<a href="#">41858</a>
3	GLASS CHAN 31 1/16 (used on bottom edge of front glass panel)	<a href="#">41859</a>
4	GLASS CHAN 23 1/16 (used on bottom edge of side glass panels)	<a href="#">41860</a>
5	CHUTE PLATE WELDMENT	<a href="#">103189</a>
6	CHUTE FOR 2011 SIDE DISC	<a href="#">69623</a>



# 32 oz. High Top Kettle Assembly (2127HT) – Agitator Assembly

**Complete Agitator Assembly (Includes Lids)**

1, 2, 3, 4

5, 6, 7 Apply Loctite 246 before installing.

**To install Nut Retainer:**  
Slightly bend tabs down. Once bolts are tightened into block, fully bend each tab against flat side of head.

See Kettle Bottom Assy.

**General 32 oz. High Top Kettle views shown for parts reference.**

8, 9\*, 10, 11, 12

\* Spacer increases height of shaft when bearing does not rest at least 3/16" into gear block. See Spur Gear Parts List note.

13, 11, 14, 15, 16, 17, 18, 19, 20, 21

**32 oz. Complete Agitator Assembly shown (includes Lids)**



## 32 oz. High Top Kettle Assembly (2127HT) – Agitator Assembly – Parts List

Item	Part Description	Part Number
		2127HT
1	CROSSBAR FASTENER	47977
2	1/2 IN I.D. SPLIT COLLAR	69815
3	DUMP HANDLE - PLASTIC	41139
4	32 OZ LID AGITATOR ASSY (Complete Assy)	41775HT
5	TOP HAT BLOCK W/INSERT	46093
6	NUT RET KETTLE TO SHELL	69315
7	1/4-20 X 3/4 - 3/8 HEX (Apply Loctite 246 to screws before installing.)	106038
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 KIT (Incls 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K
11	SET SCREW 1/4-20 X 3/16	47751
12	WOODRUFF KEY #3 1/8 X 1/2	41730
13	SHAFT COLLAR	47326
14	OIL TUBE W/FUNNEL	41239
15	MAGNET HOLDER ASSY (Includes magnet and holder)	67925
16	32 OZ REMOVABLE FRONT LID	68068
17	AGITATOR WELD ASSY 32 OZ.	61221
18	COUNTER WEIGHT, W-8/32 TAP	82108
19	8-32 X 3/8 PH PAN HD M/S	42226
20	CROSSBAR ASSY	41776HT
21	32 OZ FIXED REAR LID	67918



### 32 oz. Kettle Bottom Assembly (2127HT) – Parts Breakdown

Form a tab UP on flat of nut to retain nut position.

Form tab DOWN.

**32 oz. Element view shown**

**General images shown for parts reference only. (Reference wire diagram shipped with popper for wiring.)**

**Kettle Shell Bottom View**

**Junction Box Interior View**

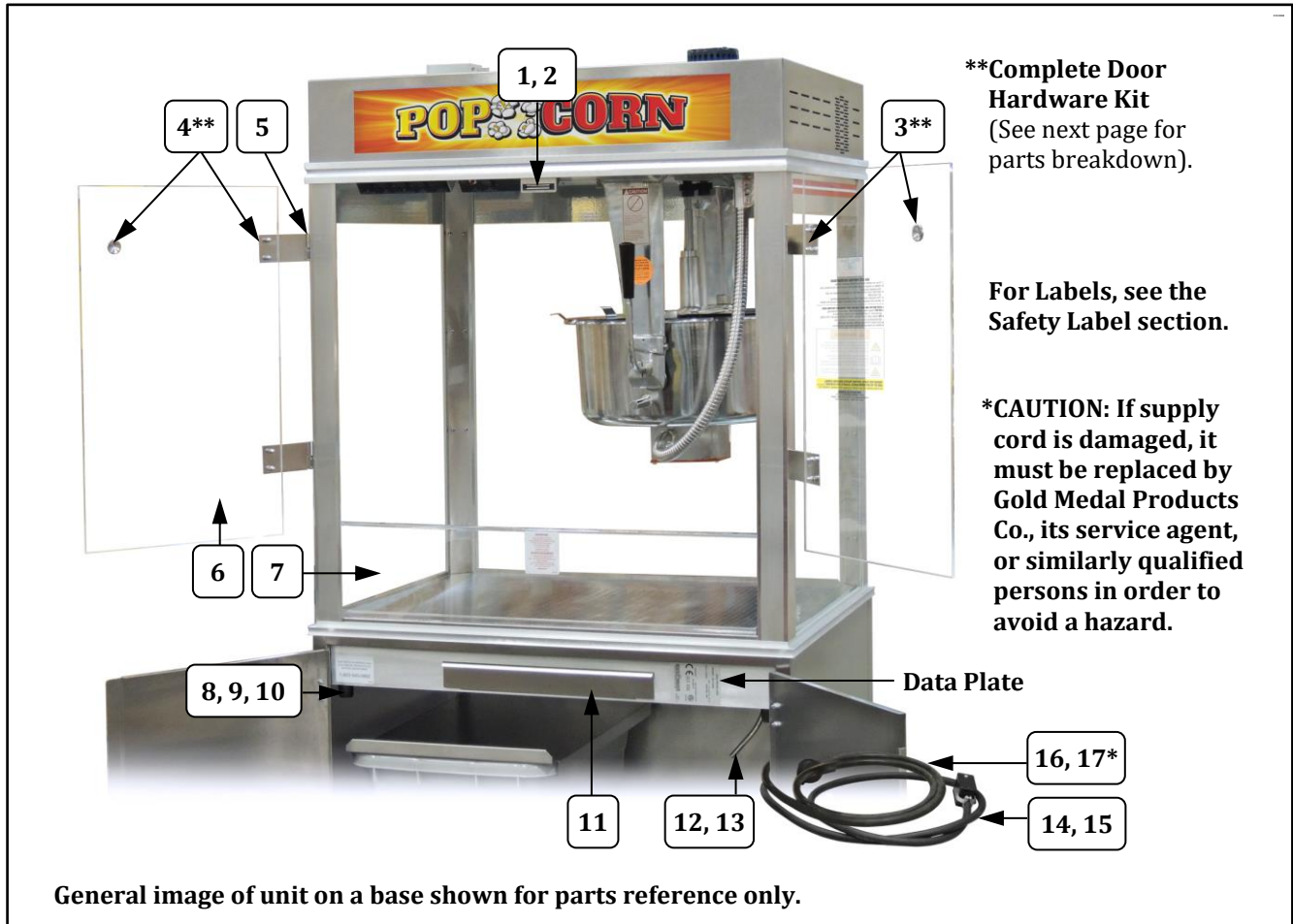


## 32 oz. Kettle Bottom Assembly (2127HT) – Parts List

Item	Part Description	Part Number
		2127HT
	RH KETTLE BOTTOM ASSY (Complete Assembly - includes parts listed below)	62300N
1	HEAT TRANSFER PLATE 32 OZ.	41534
2	ELEMENT SHIM (2 required)	68787
3	KETTLE GASKET	41597
4	STUDLESS 32 OZ KETTLE	56119
5	ELEMENT CLAMP (8 required)	41491
6	HEX NUT 1/4-20 (16 required)	74133
7	1/4-20 X 1.25 SET SCREW	69140
8	NUT RETAINER (16 required)	50190
9	1/4-20 RND TOP SQ NUT	69156
10	RETAINING NUT	41434
11	HEAT ELEMENT, 1050W	48651
12	TUBULAR ELEMENT, 1800W	48650
13	TUBULAR ELEMENT, 1000W	41536
14	KETTLE SHELL ASSY 32 OZ	41528
15	8-32 X 1/2 SLOTTED H W H (Screw)	49379
16	JUNCTION BOX ASSEMBLY	61084
17	JUNCTION BOX GASKET (between Junction Box and Cover)	40965
18	JUNCTION BOX GASKET (between Kettle and Junction Box)	40963
19	KETTLE LEAD ASSEMBLY	55140
20	8-32 X 1/2 PHIL PAN M/S	47141
21	WASHER #8 INTERNAL TOOTH	74150
22	8-32 HEX M/S NUT	74149
23	ACORN NUT #8-32	47702
24	KETTLE TERMINAL BLOCK	41129



## Cabinet Exterior View



General image of unit on a base shown for parts reference only.

Item	Part Description	Part Number
		2011 Series (120 V Units)
1	MAGNETIC CATCH	47561
2	MAGNETIC CATCH BRACKET	41340
3**	COMPLETE HARDWARE KIT FOR RH DOOR	47055
4**	COMPLETE HARDWARE KIT FOR LH DOOR	47054
5	8-32 X 3/8 SLT. HWH M/S (Frame Hinge Screws not included in Door Hardware Kit)	42044
6	DOOR	61129
7	DROP PANEL W/O HINGE	61126
8	RUBBER FEET CASE BOTTOM (4 required)	41282
9	10-24 x 1 1/8 PAN HEAD (fastens foot)	47128
10	10-24 SERRATED LOCK NUT	49363
11	OLD MAID PAN	40276
12	ALUM OIL LINE TUBING (sold by the foot)	41047
13	FOIL ELEMENT, 8 WATT (wraps oil line)	41640
14	STRAIN RELIEF SR-31-2	41735
15	WIRE HARNESS,OIL PUMP	41499
16	STRAIN RELIEF	82227
17*	LEAD-IN CORD ASSY	16050



## Door Hardware Kits for Popper Unit – Individual Part Breakdown

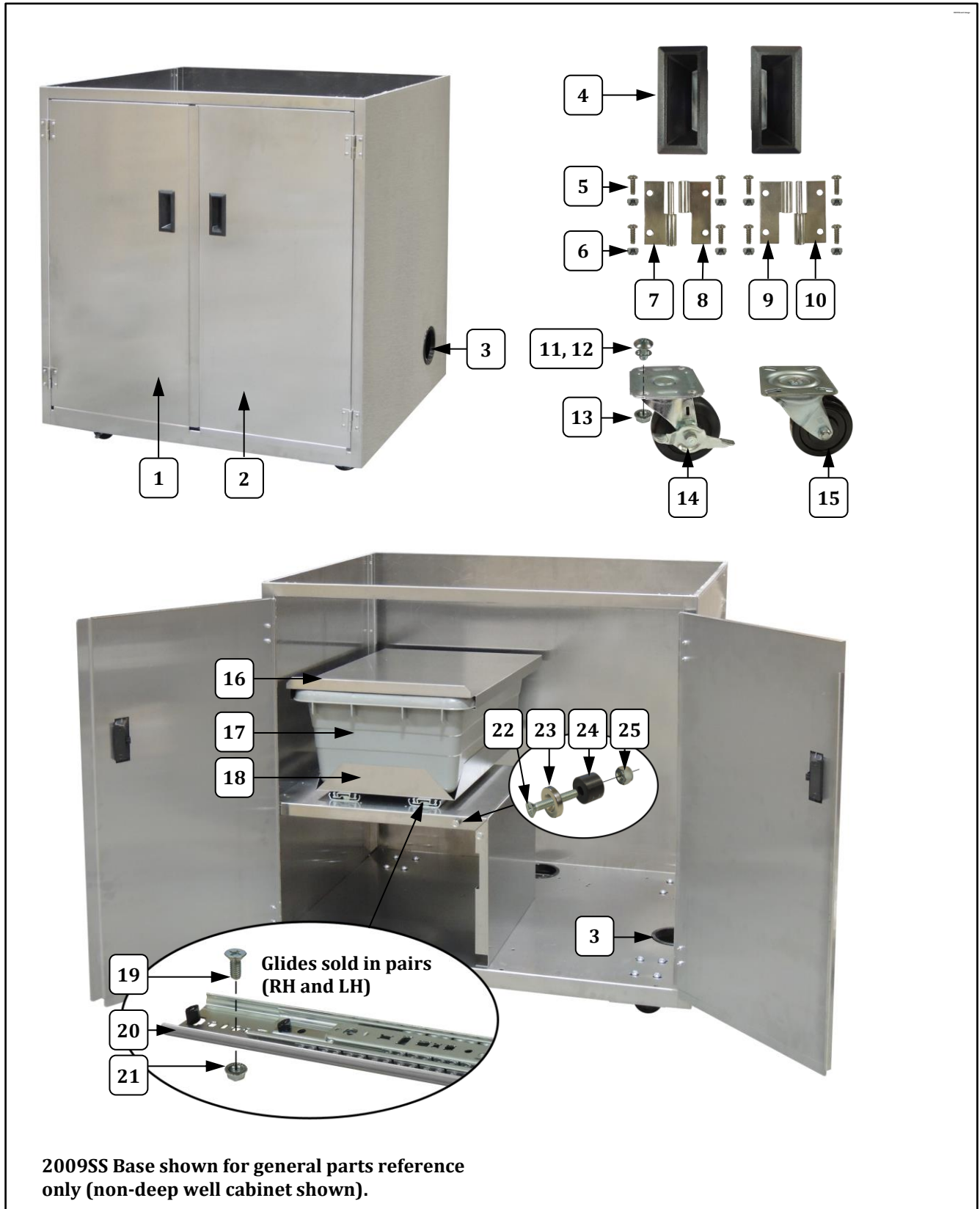
**Complete Left Hand Door Hardware Kit (P/N 47054)**  
(contains all parts shown above)

**Complete Right Hand Door Hardware Kit (P/N 47055)**  
(contains all parts shown above)

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



## 2009SS Cabinet Base – Parts Breakdown





## 2009SS Cabinet Base – Parts List

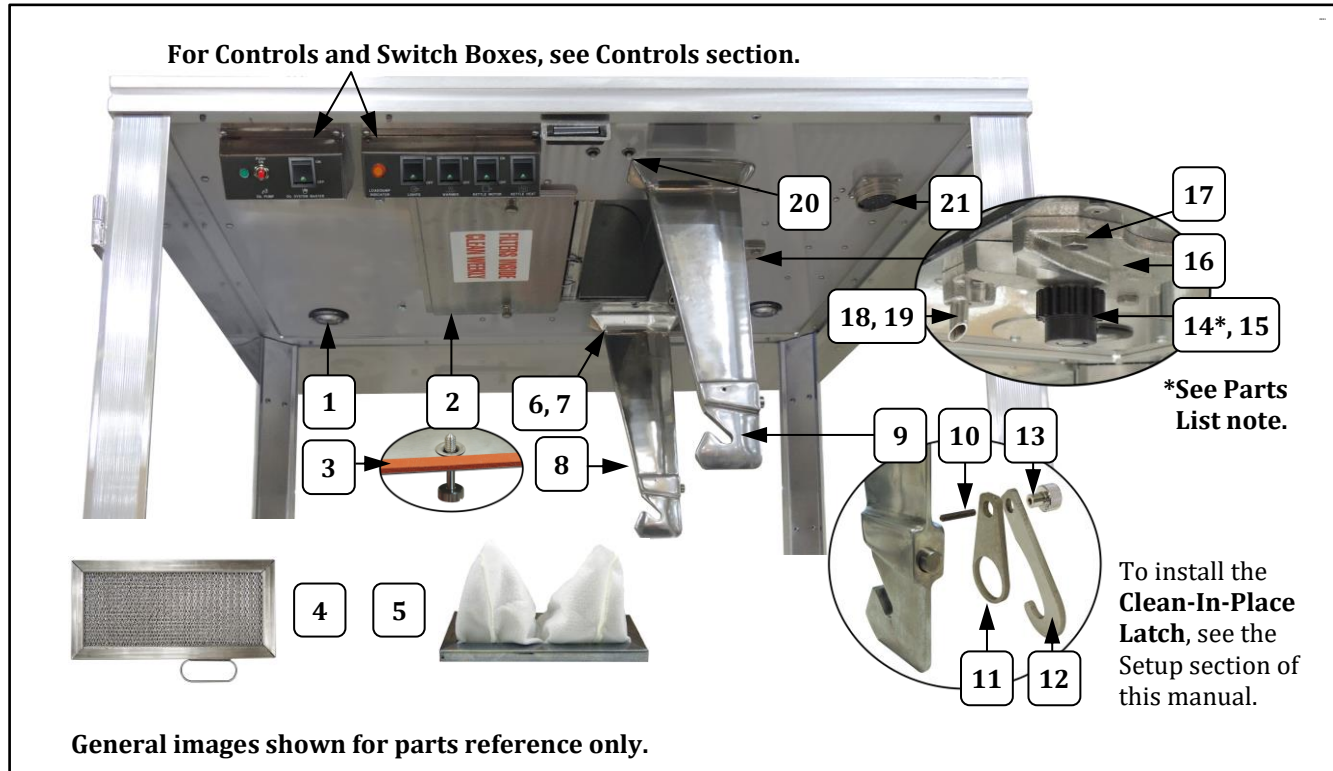
**Model 2009SS:** Cabinet Base **with** a shipping carton (use to order a base separate from a popper).

**Model 2009SSP:** Model 2009SS **without** the separate shipping carton (used when the base is included with a popper unit).

Item	Part Description	Part Number
		2009SS
1	LH DOOR S.S.	46773
2	RH DOOR S.S.	46776
3	BUSHING, SNAP 4.000 IN	67804
4	FLUSH MOUNT HANDLE (order 1 for each door)	82698
5	8-32 X 3/8 PAN HD PH M/S	12389
6	8-32 HEX NUT, ESLOK, S.S.	22070
7	MALE HINGE SHORT LEFT	41349
8	FEMALE HINGE RIGHT	41355
9	FEMALE HINGE LEFT	41354
10	MALE HINGE SHORT RIGHT	41350
11	5/16-18 X 5/8 PH TR M/S	46638
12	WASHER 5/16 INTERNAL TOOTH	74137
13	5/16-18 SERRATED LOCK NUT	49317
14	NSF SWIVEL CSTR W/LOCK	37514
15	SWIVEL CASTER W/O LOCK	37513
16	CORN BIN LID ST STL	41515
17	CORN BIN	41689
18	RETAINER CORN BIN	41686
19	1/4-20 X 1/2 PH FL HD SCR (100 Degree Head)	63774
20	DRAWER SLIDE PAIR (includes LH and RH)	63773
21	1/4-20 SERRATED LOCK NUT	46311
22	8-32X1 FL HD PH MS (screw to hold magnet)	20068
23	MAGNET USES 8 FLT HD SC	50013
24	MAGNET SPACER (used on 2009SS Models only)	68115
25	HEX NUT #8-32 ESLOK	74146



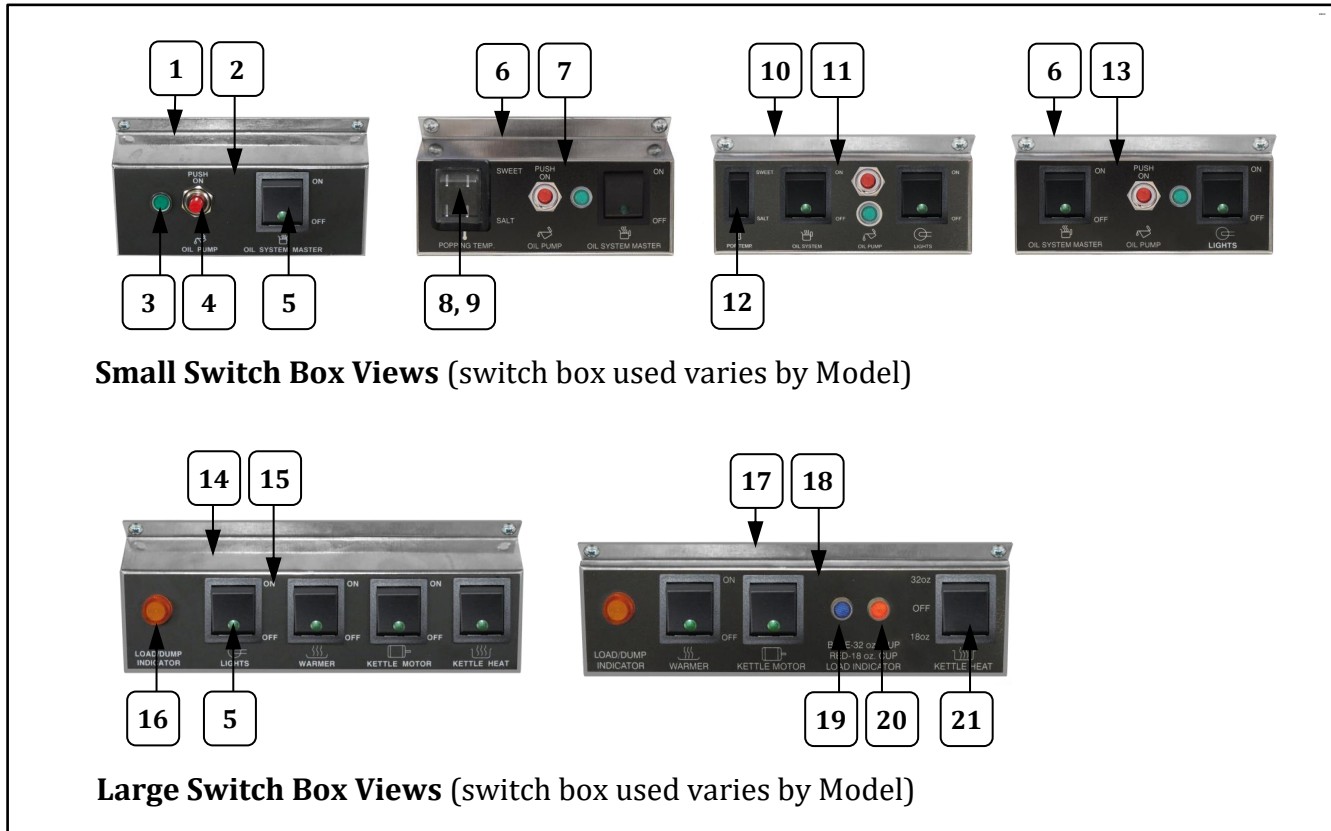
## Cabinet Interior – Hanger Assembly View



Item	Part Description	Part Number
		2011 Series (120 V Units)
1	LED REPLACEMENT (includes light and wire assembly)	100544
2	COVER ASSY (assembly includes silicone rubber sponge)	41934
3	SILICONE RUBBER SPONGE (sold by the foot)	82352
4	5 LAYER GREASE FILTER (2 required)	41250
5	OIL MIST FILTER	41169
6	1/4-20 X 1 HX HD C S 18-8 (fastens hanger arm)	12185
7	WASHER 1/4 INTERNAL TOOTH (fastens hanger arm)	12383
8	HANGER ARM ASSY	41941
9	HANGER ARM ASSY CIP (includes hanger arm, set screw, kettle retainer, latch, and knob)	49505
10	10-32 X 1 SOC SET CUP PT	41448
11	KETTLE RETAINER	43426
12	CLEAN IN PLACE LATCH	41618
13	KNOB, GEAR LOCK	12319
14*	SPUR GEAR KIT (Inclds 2 gears w/set screws. Always replace Agitator Spur Gear & Kettle Drive Gear as a set.)	41380K
15	SET SCREW 1/4-20 X 3/16 (2 req'd for each spur gear)	47751
16	GEAR BLOCK ASSY	41432
17	1/4-20 X 1 HX HD C S 18-8	12185
18	ALUM OIL LINE TUBING	41047
19	FOIL ELEMENT, 8 WATT (wraps oil line)	41640
20	CIRCUIT BREAKER 15 AMP	47364
21	RECEPTACLE ASSY 32 OZ	55165



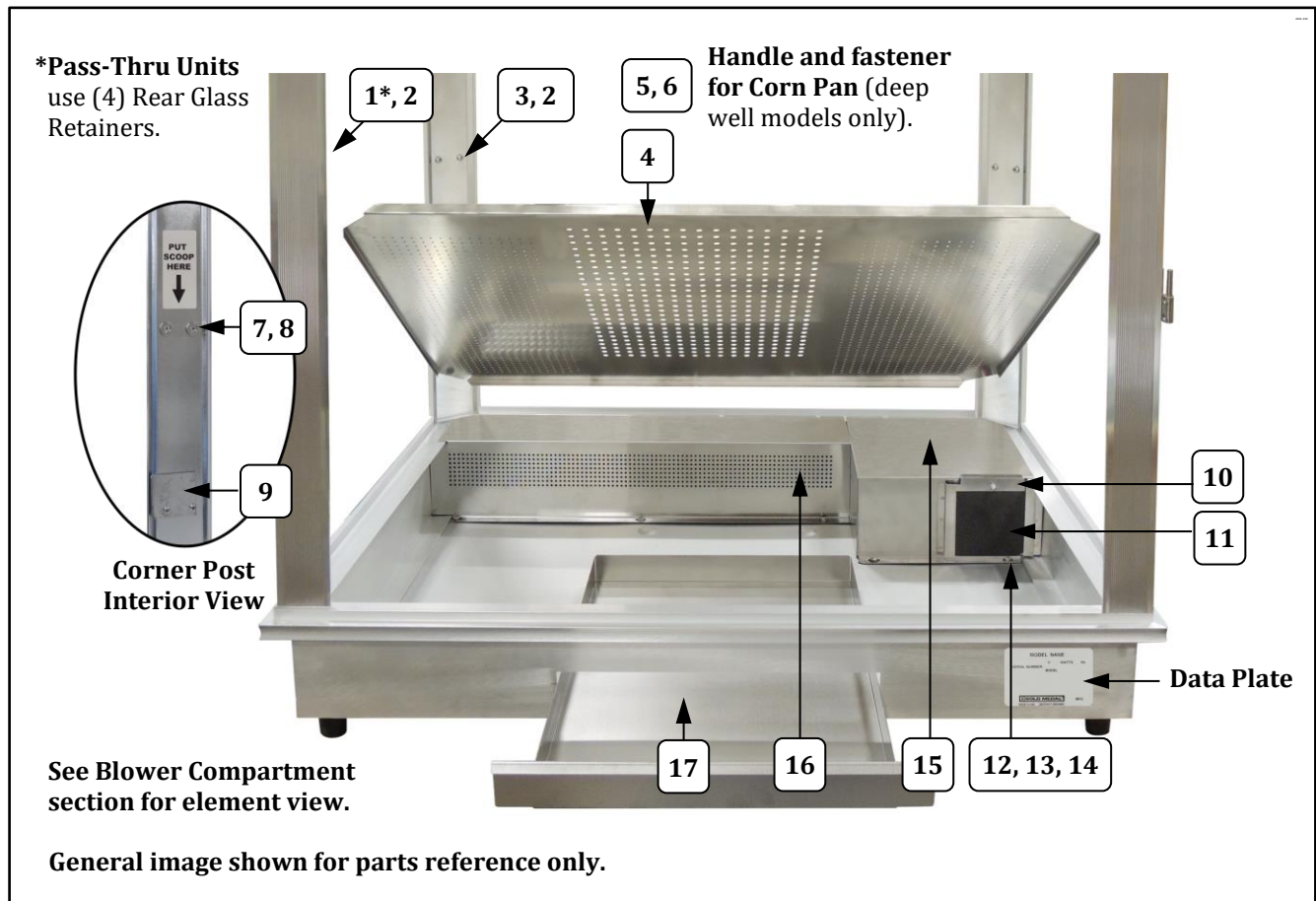
## Controls – Switch Box Views



Item	Part Description	Part Number
		2011 Series (120 V Units)
1	ROCKER, PUSH BUTTON BOX	17451
2	ROCKER & BUTTON OIL LABEL	48496
3	PILOT LIGHT, GREEN	48660
4	SWITCH OIL PUMP	41031
5	LIGHTED ROCKER SWITCH	42798
6	2 ROCKER + OIL BUTTON BOX	48634
7	2 ROCKER+OIL BUTTON LABEL	48635
8	SWITCH, ROCKER DPDT GOLD	55440
9	ROCKER SWITCH COVER	48786
10	ROCKER SWITCH BOX	55049
11	LABEL, ROCKER SWITCH	55048
12	SWITCH, ROCKER SPDT	55050
13	ROCKER SW. LABEL OIL+LGTS	48693
14	5 HOLE SWITCH BOX	17450
15	ROCKER SWITCH LABEL, 5 PN	48542
16	AMBER 125V PILOT LIGHT	55039
17	ROCKER SW. BOX, FLEXI POP	48700
18	ROCKER SW. LABEL, FLX POP	48701
19	PILOT LIGHT, BLUE	55473
20	PILOT LIGHT, RED	48765
21	3 POSITION ROCKER SWITCH	39410



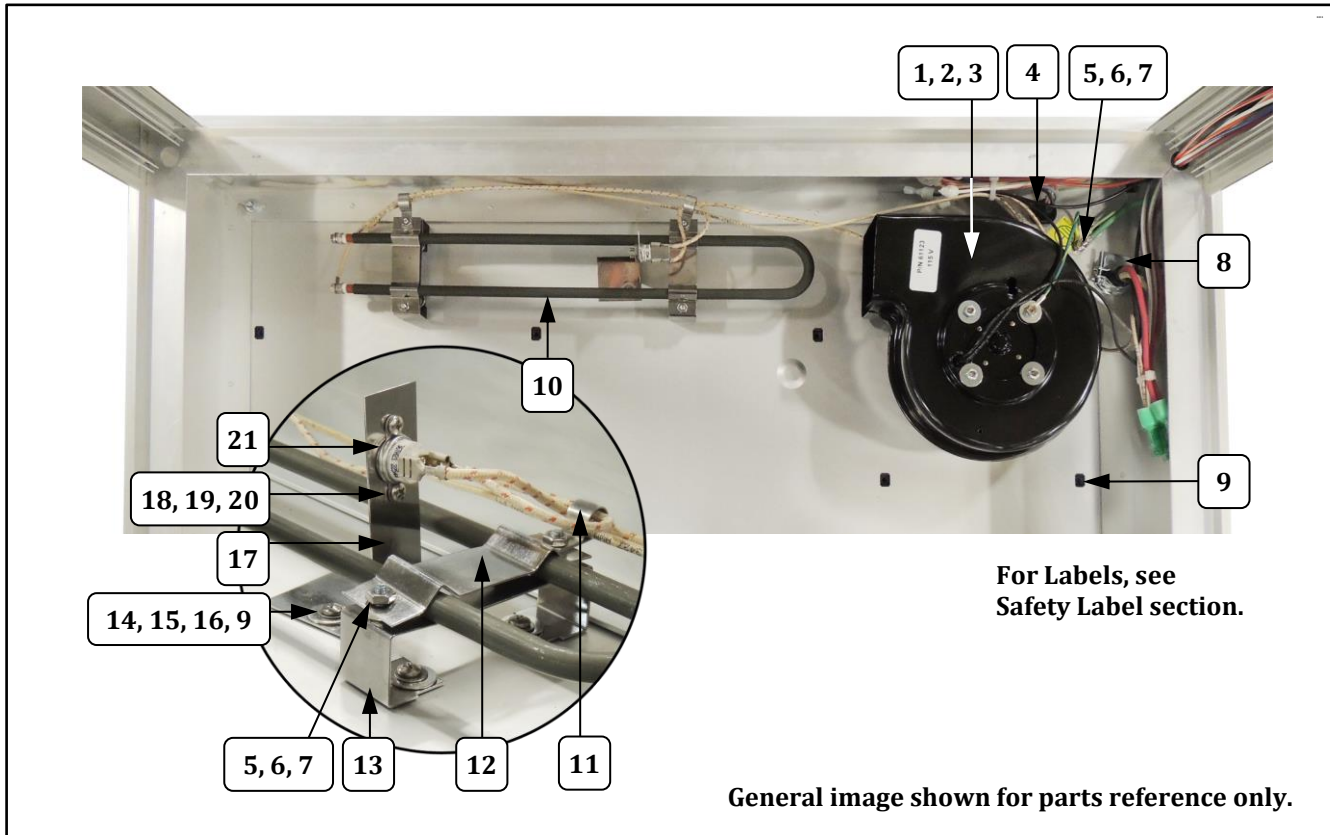
## Cabinet Interior – Corn Pan View



Item	Part Description	Part Number	
		2011 (Non-Deep Well Models)	2011 (Deep Well Models)
1	REAR GLASS RETAINER	41766	41766
2	8-32 X 1/2 PH PAN T/S (fastens rear/front retainers and blower cover top)	87245	87245
3	FRONT GLASS RETAINER	41765	41765
4	CORN PAN	41285	61146
5	DRAWER HANDLE		87420
6	10-24 X 3/8 PAN HD PH T23		38111
7	MAGNET USES 8 FLT HD SC	50013	
8	8-32X5/8 FL HD PH MS	20067	
9	SLIDE BRACKET DROP PANEL	61137	
10	FILTER RETAINER	63634	
11	FILTER (package of 5 replacement filters)	63633	
12	10-24 X 5/8 PHIL PAN M/S	76000	
13	#10 FLAT WASHER ST. STL.	12178	
14	CAGE NUT #10-24	76081	
15	BLOWER COVER (covers blower section)	61191	63402
16	DIFFUSER COVER (covers element section)	61118	61139
17	OLD MAID PAN	40276	61150



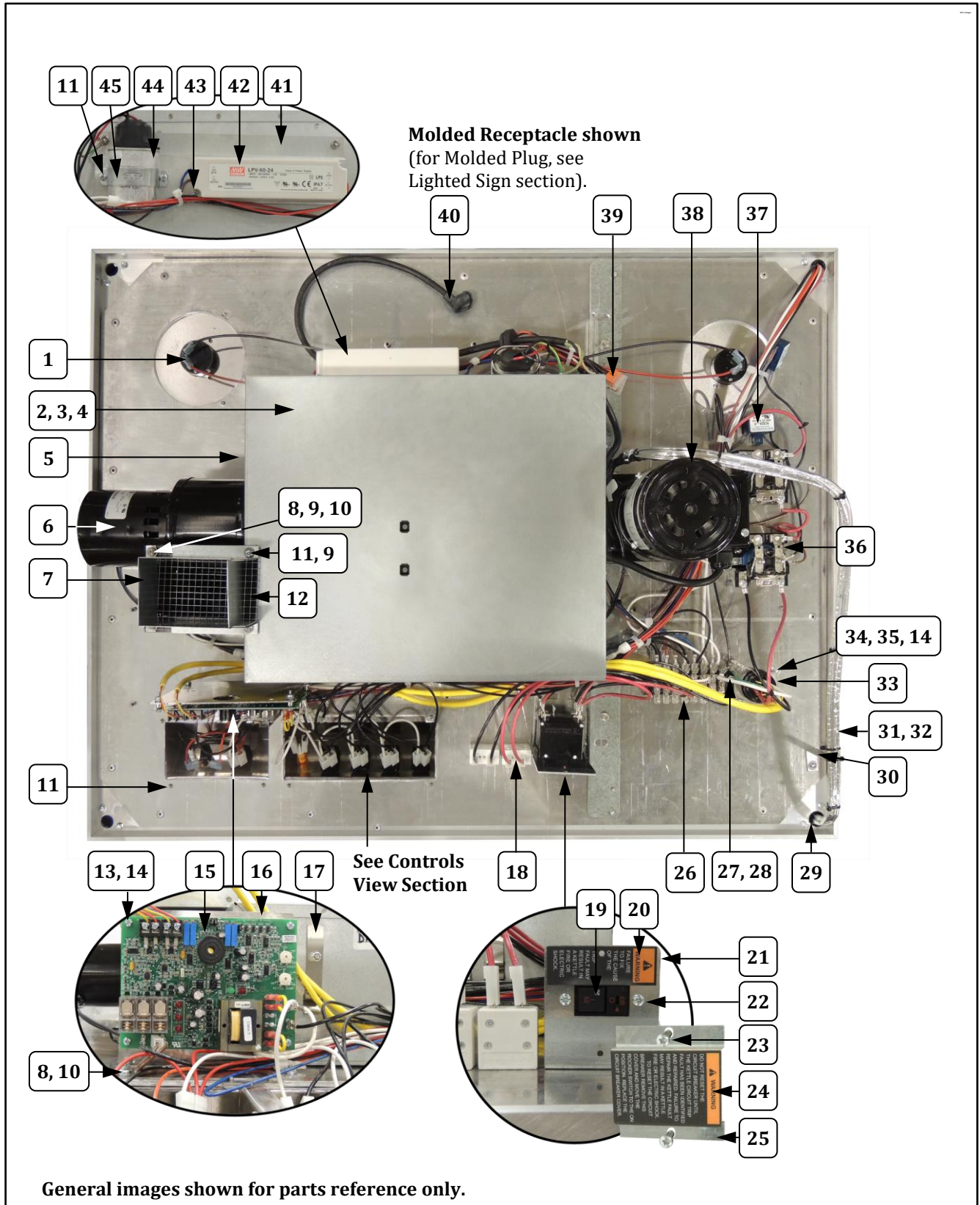
## Blower Compartment – Element View



Item	Part Description	Part Number
		2011 Series (120 V Units)
1	BLOWER	61123
2	SCREW, 10-24 X 3/4 HXHD (fastens blower)	41314
3	TINNERMAN NUT 1/4-20 (spacer for blower)	42125
4	STRAIN RELIEF SR-31-2	41735
5	8-32 X 1/2 PH PAN W/SEMS	47124
6	WASHER #8 INTERNAL TOOTH	74150
7	8-32 HEX M/S NUT	74149
8	STRAIN RELIEF	82227
9	#10-24 CAGE NUT	76081
10	HEAT ELEMENT, 800W	61128
11	U CLIP	55215
12	HEATER CLAMP	61133
13	HEATER MOUNT	61134
14	10-24 X 5/8 PHIL PAN M/S	76000
15	#10 FLAT WASHER ST. STL.	12178
16	FLAT WASHER 1/4 STAINLESS	87261
17	THERMOSTAT MOUNTING BRACKET	55500
18	6-32 X 3/8 PH PAN HD M/S	38087
19	WASHER #6 INTERNAL TOOTH	76188
20	6-32 ZINC PLATED HEX NUT	38005
21	WARMER THERMOSTAT	55496



## Dome Interior View – Electrical Components





## Dome Interior View – Parts List

Item	Part Description	Part Number
		2011 Series (120 V Units)
1	LED REPLACEMENT NO PLATE	100544
2	BLOWER BOX,WELD ASSY	41918
3	1/4-20 X 3/4 GRADE 5 BOLT (blower box fastener)	74520
4	TINNERMAN NUT 1/4-20 (blower box fastener)	42125
5	SEAL, DOOR (blower box seal - sold by the foot)	62756
6	EXHAUST BLOWER	41015
7	BLOWER EXHAUST DUCT WELD	77928
8	8-32 X 1/2 PHIL PN M/S SS	42226
9	#10 FLAT WASHER ST. STL.	12178
10	8-32 SERRATED FLANGE NUT	61151
11	SCREW #8-32X3/8 PAN HD PH	74141
12	WIRE CLOTH 3.5IN X 4.5IN	82472
13	6-32 X 3/4 PHIL PAN M/S	40133
14	6-32 GRIP NUT ZINC PLATED	47517
15	TEMPERATURE CONTROL	41001
16	BRACKET, HEAT CONTROL	48541
17	FILTER SPRING CLIP	62666
18	CIRCUIT BREAKER (2 required)	47364
19	CIRCUIT BREAKER, 20A (Kettle Circuit Breaker)	55222
20	CB INFORMATION LABEL	55251
21	BRACKET FOR CB	55246
22	6-32 X 3/16 PH PAN M/S	38149
23	SCREW #8-32X1/4 PAN HD PH	74142
24	CB WARNING LABEL	55252
25	CIRCUIT BREAKER COVER	55253
26	TERMINAL BLOCK, 8 POS	47208
27	8-32 X 3/4 PHIL PAN MS SS	39007
28	8-32 HEX M/S NUT	74149
29	BUSHING, SNAP .625 IN	47282
30	OIL LINE SUPPORT BRACKET	41243
31	ALUM OIL LINE TUBING (sold by the foot)	41047
32	FOIL ELEMENT, 8 WATT	41640
33	RECEPTACLE ASSY 32 OZ	55165
34	6-32 X 1/2 PHIL PAN M/S	42237
35	WASHER #6 INTERNAL TOOTH	76188
36	RELAY, 30A DPST	55219
37	240 VAC TRANSIENT FILTER	89087
38	KETTLE DRIVE MOTOR	41449B
39	5 POSITION WIRE CONNECTOR	55245
40	MOLDED RECEPTACLE	41712
41	POWER BRACKET	103207
42	POWER SUPPLY 24VDC 60W (units w/LED Sign)	55586
	POWER SUPPLY 24VDC 20W (units w/LED Neon Sign)	55394
43	SCREW 6-32X3/8 PH PAN HD	101210
44	7.5 MFD CAPACITOR	46107
45	CAPACITOR STRAP	48301



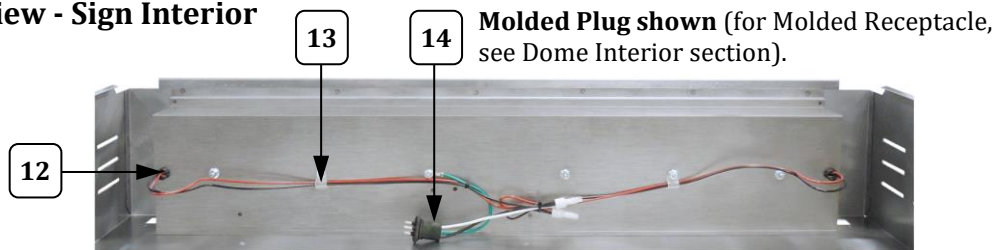
## Dome – LED Lighted Sign Assembly (55497S)



Dome - Overall View



Front View - Sign Interior

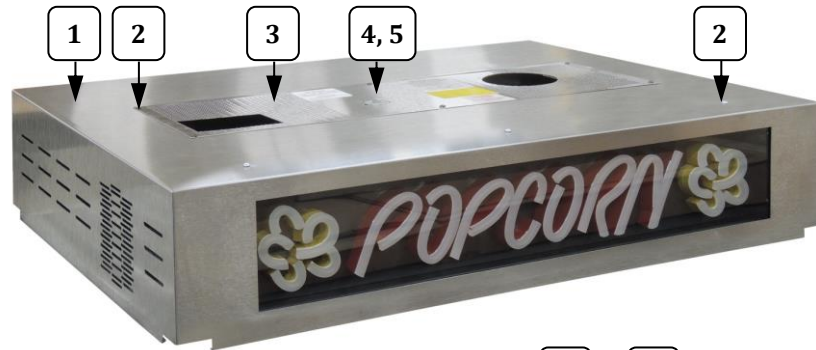


Dome - Rear Interior View

Item	Part Description	Part Number
		LED Models
1	DOME WELDED ASSY	55486
2	SCREW #8-32X3/8 PAN HD PH	74141
3	COVER DOME	41502
4	1/4-20 X 1 HHC Gr2 ZINC	41903
5	FENDER WASHER	82634
6	POPCORN SIGN	111870
7	SIGN SUPPORT ANGLE	55484
8	SPONGE STRIPPING (sold by the foot)	82431
9	8-32 X 3/8 PH PAN W/SEMS	42227
10	8-32 HEX M/S NUT	74149
11	LED STRIP COOL WHITE	55379
12	BUSHING, SNAP .500 IN	47236
13	CABLE CLAMP	87219
14	MOLDED PLUG	47726



## Dome – LED Neon Lighted Sign Assembly (48560)



**Dome - Front View**



**LED Neon Sign Assembly (67524)**



Molded Plug shown (for Molded Receptacle, see Dome Interior section).

**LED Neon Sign - Back View**

Item	Part Description	Part Number
		LED Neon Models
1	DOME, MAIN WRAPPER	48592
2	SCREW #8-32X3/8 PAN HD PH	74141
3	COVER DOME	41502
4	1/4-20 X 1 HHC Gr2 ZINC	41903
5	FENDER WASHER	82634
6	COVER, 30 NEON SIGN	67418
7	LED POPCORN SIGN	69707
8	ALUM EXTRUSION,29.875"LG	67439
9	8-32 X 3/8 SLT. HWH M/S	42044
10	END CAP, NEON SIGN	67420
11	6-32 X 3/8 PHIL PAN M/S	39000
12	#6 INT. TOOTH L/W 410SS	39001
13	POWER SUPPLY, 12VDC	55231
14	MOLDED PLUG	47726
15	BOTTOM NEON SIGN BRACKET	67488



# Safety Labels

**Unit Labels**

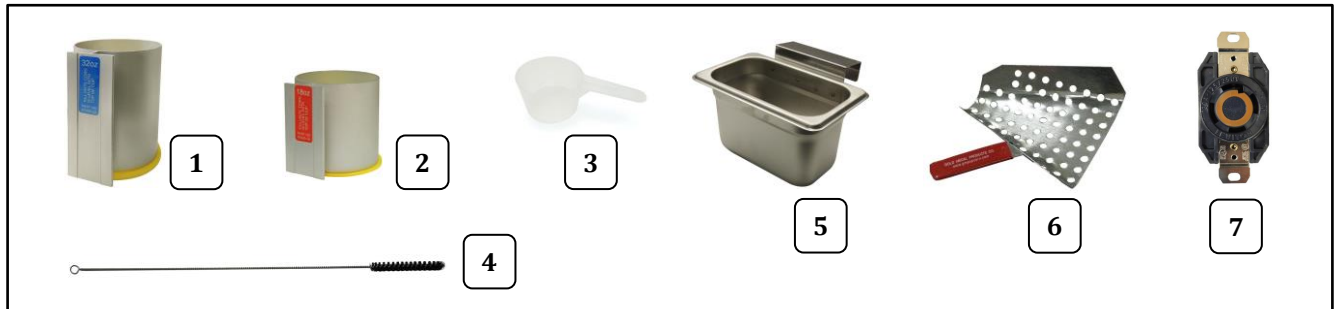
- 1: Big Eye Popper Instructions
- 2: TO UN-PLUG KETTLE MUST UN-SCREW 'LOCKING RING' AT TOP OF PLUG
- 3: WARNING! CONTACT WITH THIS SURFACE WHILE THE APPLIANCE IS OPERATING MAY CAUSE BURNS
- 4: WARNING: Before the use of electric tools, do not remove or open cases. Do not use accessories and tools. Make warning to qualified personnel.
- 5: CAUTION: Disconnect from power supply before working.
- 6: MAIN GROUND LABEL
- 7: LBL WARN DISCONNECT POWER
- 8: LABEL SAFE OPERATING INST
- 9: LBL CAUTION DISCONNECT PR

**Kettle Lead-In Label**

**Power Cord Label**

Item	Part Description	Part Number 2011 Series
1	UNIVERSAL POPPER DECAL	41019
2	LABEL, UN-PLUG KETTLE	49324
3	WARNING, SURFACE CONTACT	87087
4	CB UL WARNING LABEL	55249
5	WARNING LABEL	68805
6	MAIN GROUND LABEL	42375
7	LBL WARN DISCONNECT POWER	74119
8	LABEL SAFE OPERATING INST	47010
9	LBL CAUTION DISCONNECT PR	87149
10	CONDUIT WARNING LABEL	82840
11	WARNING LABEL CORD	68720

# Accessories



Item	Part Description	Part Number 2011 Series (120 V Units)
1	CORN CUP ASSY 32 OZ	67905-32
2	CORN CUP ASSY 18 OZ	67905-18
3	MEASURE 2 TBS, 29.6cc	47681
4	TUBE BRUSH	47380
5	FLAVACOL CONT WELDMNT	41752
6	PERF JET SCOOP REGULAR RH	2072
7	RECPT,30A-125/250 VOLT	82208



---

# 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.*



**GOLD MEDAL PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

[gmpopcorn.com](http://gmpopcorn.com)

Phone: (800) 543-0862      Fax: (800) 542-1496  
(513) 769-7676              (513) 769-8500