



Instruction Manual

Antique Citation

Model No. 2119







GOLD MEDAL[®] PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







SAFETY PRECAUTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. 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. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_020416</p>



	 WARNING
	<p>To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces.</p> <p 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.) General images may be used in manual for reference only.

INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

Manual

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

Model Description

2119: Antique Citation 16 oz. Popper, gold color cabinet with 15 vintage display lights. Unit has a forced air popcorn crisping system.

Items Included with this Unit

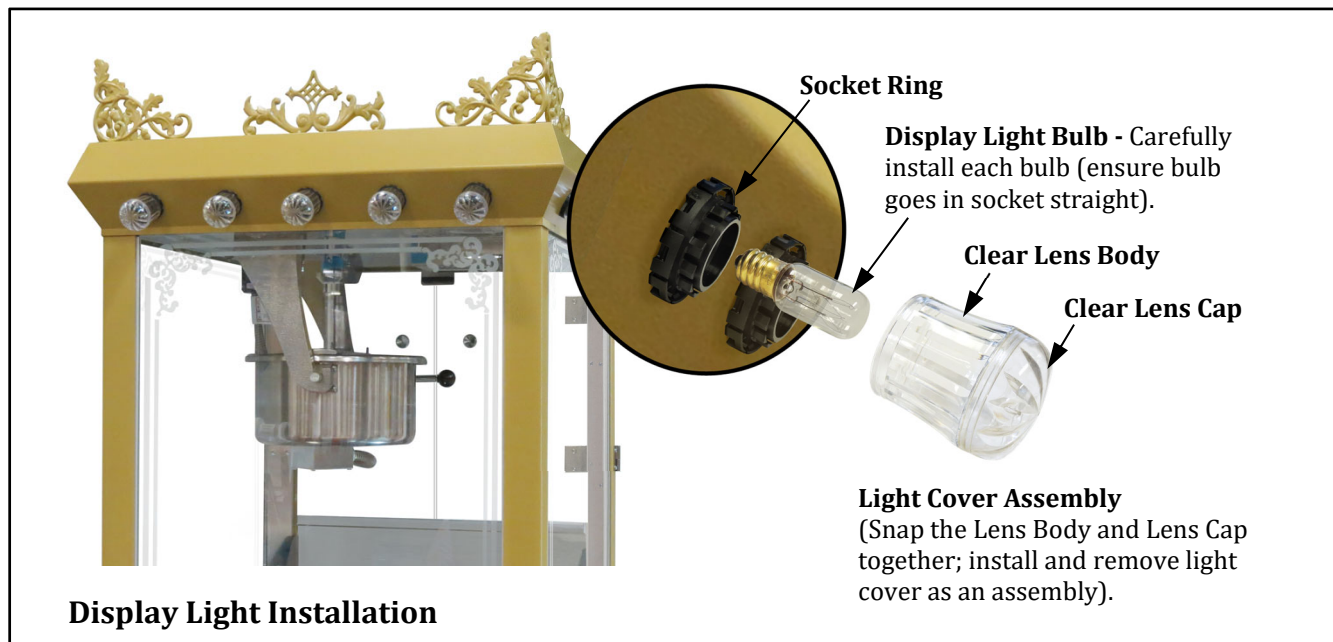
	Aluminum Scoop (PN 2071)		Measure 20 cc (PN 47680)		6 oz. Measure (PN 49049)		16 oz. Corn Measure (PN 68050)
	Instruction Manual		Bulb for Cabinet (PN 41671)		Display Light Bulbs (x15) (PN 48491, one bulb)		Clear Lens Body (x15) (PN 48490, one Lens Body)
	Registration Warranty Card		Power Supply Receptacle (PN 47211)		Receptacle Cover (PN 47377)		Clear Lens Cap (x15) (PN 48476, one cap)

Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place the unit on a sturdy, level base.
3. The Popper blower vents out the top of unit, allow adequate clearance for airflow. Sufficient clearance is also needed on side of the popper with power supply cord routed from the base.
4. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine.
5. Carefully install the light bulb (do not over-tighten) into the lamp holder located in the cabinet interior. Ensure the unit is OFF and unplugged before installing or changing the bulb (reference the Electrical Requirements section).
6. **To Install the Display Lights:** There are 15 Display Lights on the unit. Each light has a bulb, clear lens body, and a clear lens cap (the lens body and lens cap snap together for use as a light cover assembly), unpack the display light parts, and assemble as shown below.

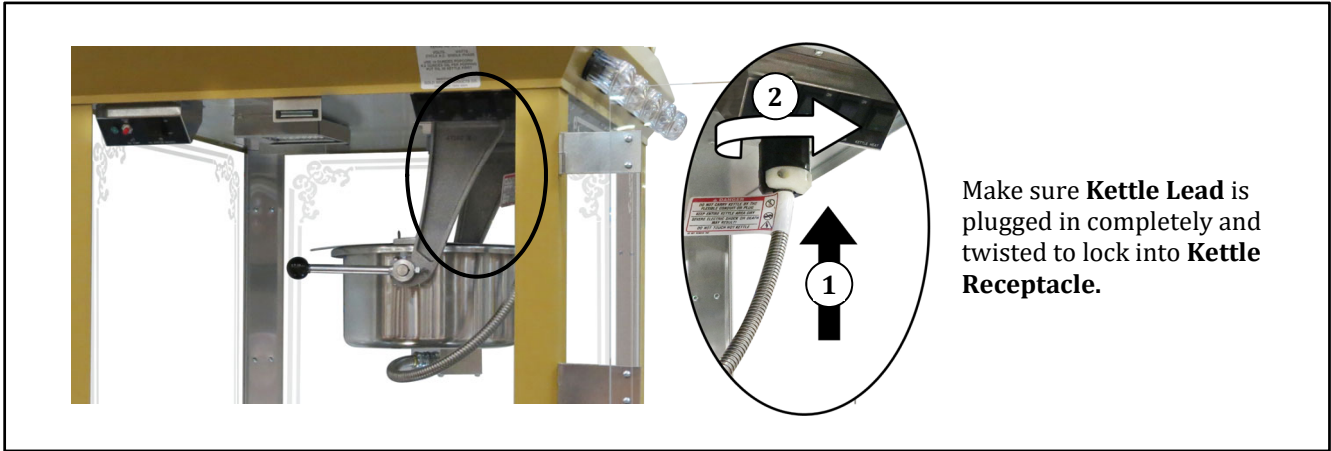
Carefully screw a bulb into each socket, be sure the bulb is started in straight so it goes in correctly, then press an assembled light cover over each bulb (the light cover snaps into the socket ring on the popper).



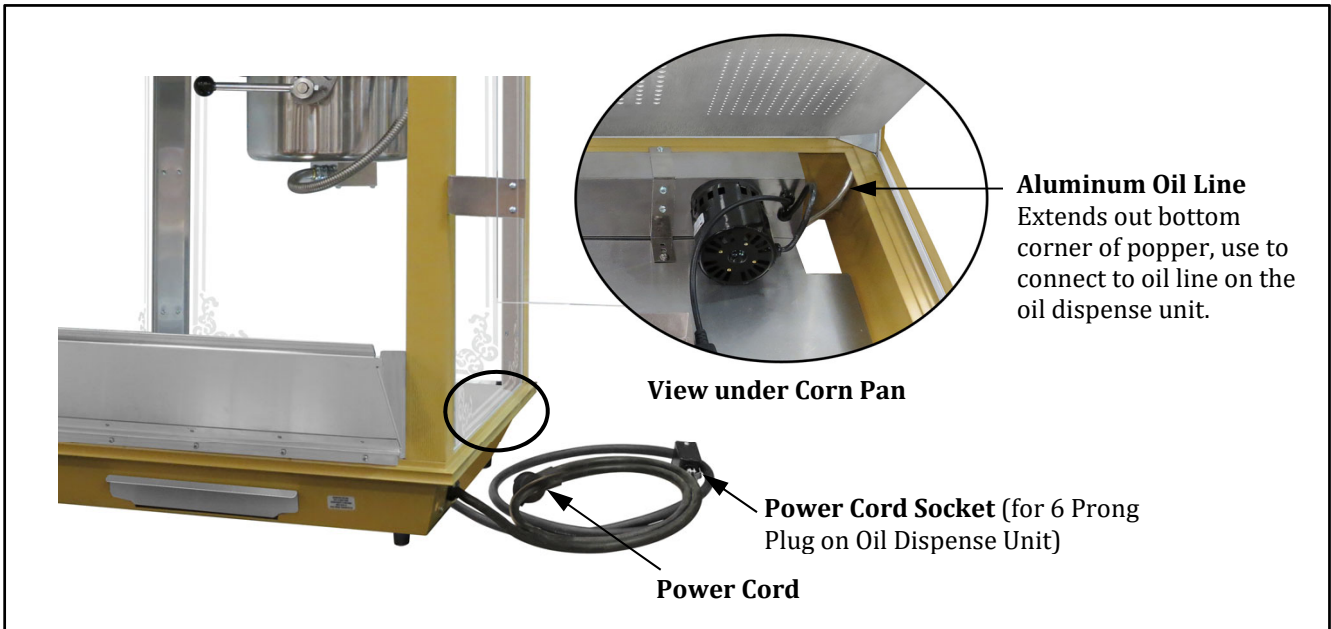
Note – To Change a Display Light Bulb: Turn machine OFF, unplug unit and allow it to cool before attempting to remove a light cover assembly. Carefully pull the light cover assembly straight out of the locking ring, **DO NOT** pry down to remove cover, or the bulb may break.



7. Make sure kettle lead-in cord is securely plugged into unit, and twisted to lock into the kettle receptacle (reference image below).



8. The main power cord is located out the cabinet base (reference image below), a secondary, special power cord is provided for powering the oil dispense unit. These units are equipped with an aluminum oil line for connecting the oil dispense unit. (Reference the Instruction Manual for the oil dispense unit to connect it to the popper.)




9. After setup, unit should be cleaned prior to use (see Care and Cleaning section).

Electrical Requirements

The following power supply must be provided:

2119: 120 V~, 2675 W, 60 Hz

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

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. 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.

Before You Plug In Machine

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

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



OPERATING INSTRUCTIONS

Controls and Their Functions

LIGHTS SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the exterior display lights and interior cabinet light. The green switch light ON indicates there is power to the lights.

KETTLE HEAT SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the heating elements in the popping kettle. The green switch light ON indicates there is power to the kettle heating element.

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.

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.

OIL DISPENSE PUSH BUTTON (PB) SWITCH & OIL LIGHT

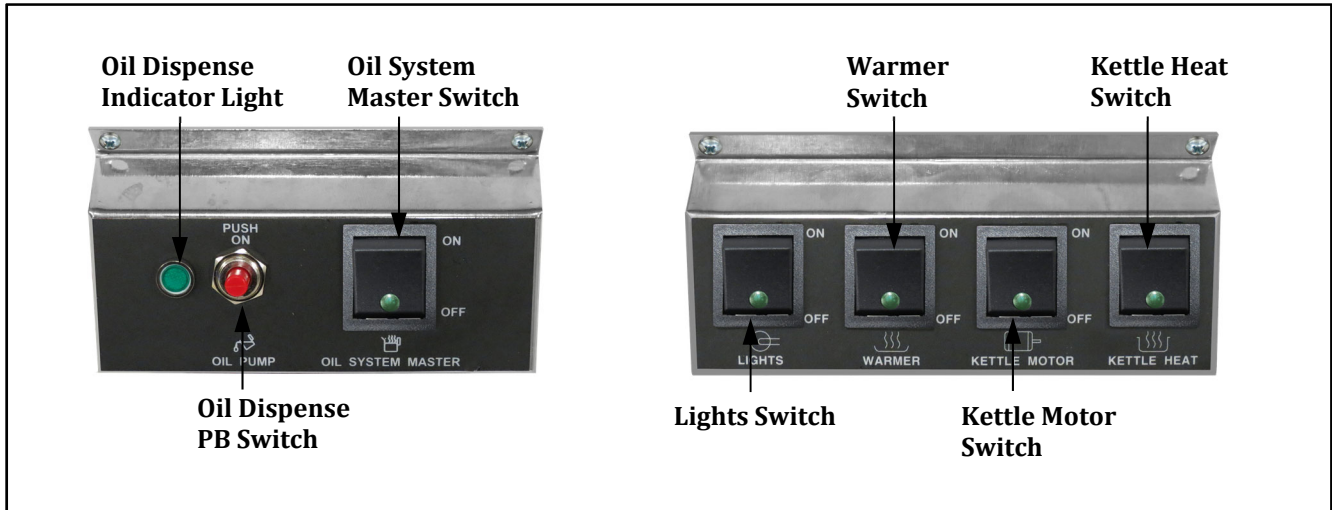
Red Push Button Switch - dispenses a predetermined amount of oil into the kettle when pressed. The Oil System Master Switch must be ON for the Oil Dispense PB Switch to activate (reference the Instruction Manual for the oil dispense unit). The Oil Light on the popper will light continuously when oil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

CIRCUIT BREAKER

The Circuit Breaker(s), located in cabinet interior on the ceiling of the popper, protects the popper unit from overload condition. If unit is plugged in, but the kettle motor or oil



system does not come on when activated, then the circuit breaker(s) may be tripped. (Reference the Troubleshooting section of this manual).





Popping Corn

This section describes instructions for popping Standard (salted popcorn)

Amount of Popcorn and Oil

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

Ingredient amounts for popping Standard Popcorn:

Kettle Size	Popcorn Charge	Oil Charge	Flavacol (Salt)
16 oz.	16 oz. (473 ml)	5 oz. (148 ml)	1.5 Tblsp. (20cc)


For best results use Mega-Pop® 16 oz. premeasured pouches (Item# 2846).

Popping Standard (Salted) Popcorn

1. Turn all switches ON.
2. To determine when kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn in one ounce (30 ml) of popping oil. When kernels pop, kettle is ready.
3. Lift kettle lid and load Mega-Pop® premeasured popcorn and oil pouch, or pour in popcorn and Flavacol, then add oil in premeasured amount (if equipped with oil dispense unit, press the “Red” Oil Dispense PB Switch to add oil). Close lid.
4. When corn has finished popping, gently dump the popcorn.
5. 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.
6. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.

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

Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing. 025_111616

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

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

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

Daily Kettle Cleaning Instructions

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

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

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

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

Daily Unit Cleaning Instructions

1. 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. Take a clean, SLIGHTLY damp cloth and wipe excess grease from glass and cabinet.
4. 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.

5. 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).

Weekly Filter Cleaning Instructions

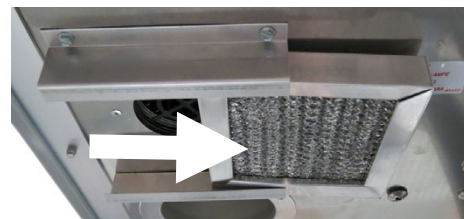
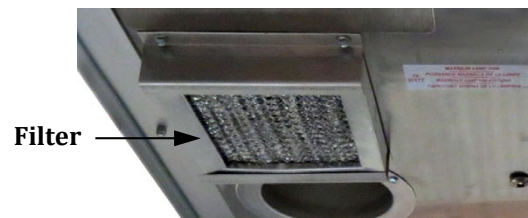
The popcorn machine is equipped with an efficient and durable filtration system. The filter should be cleaned every week to maintain maximum efficiency.

Steps to Clean Filter

Step 1: Turn unit OFF and allow it to cool before removing filter. Filter is located inside the popcorn machine, above the popping kettle.

Step 2: Remove filter by sliding it out of the filter retaining angles.

Step 3: Clean filter in warm soapy water, then rinse and allow to dry overnight. Reinstall filter to its original position (as shown above).



Clean the Crisper/Blower Compartment

The blower compartment **MUST** be inspected/cleaned each night after use.

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 compartment.
3. If needed, remove any debris from the blower compartment with a vacuum only, then reassemble corn pan.



Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	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.
Kettle Does Not Heat	A. Power to the Kettle (for units with a removable kettle) B. Kettle Heat Switch C. Heating Element	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. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair.
Oil Pump Does Not Deliver Oil to Kettle (for units equipped with oil)	A. Mini Circuit Breaker(s) on popper tripped (if equipped) B. Oil Dispense Unit	A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/repared by qualified service personnel. B. For additional possible causes/solutions, reference the Troubleshooting section of the Oil Dispense Unit Manual.
Long Popping Cycles (Longer than 4 minutes for Salt Popcorn; longer than 6 minutes for Sweet Popcorn)	A. Heating Element B. Low Voltage C. Inadequate Supply Lines D. Inferior Corn	A. For units with multiple elements in the kettle, one of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature. Check with a qualified service person for inspection/repair. B. If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. Check with a qualified electrician. C. Inadequately sized electrical supply lines or use of extension cord, 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.



Issue	Possible Cause	Solution
<p>Kettle Agitator Shaft not Rotating</p>	<p>A. Mini Circuit Breaker(s) on popper tripped (if equipped)</p> <p>B. Kettle Motor Switch</p> <p>C. Kettle Agitator Shaft/Stir Blade not rotating. (Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)</p>	<p>A. Check the Mini Circuit Breaker(s); if reset, then trips again, the unit must be inspected/ repaired by qualified service personnel.</p> <p>B. If the kettle agitator shaft is not rotating, DO NOT pop corn. Make sure the Kettle Motor Switch is ON. If the switch is ON, and the shaft is not rotating, the switch or motor may be faulty, contact qualified service personnel for inspection/repair.</p> <p>C. If the kettle agitator shaft is not rotating, DO NOT pop corn.</p> <p>a. Kettles with a FIXED Stir Rod – check the clearance between the shaft with welded stir blade and the kettle bottom; it should be a minimum of 1/32” (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.</p>
<p>Poor Crisper/Blower Performance (Blower is working, but air not circulating properly.)</p>	<p>A. Popcorn chaff build up</p>	<p>A. Follow proper blower compartment cleaning procedures in the Cleaning and Care section of this manual.</p>



Agitator Set Collar Adjustment

The following instructions describe how to properly adjust set collars on an agitator assembly with a fixed stir rod.

Steps to Adjust Set Collars on Agitator with a Fixed Stir Rod

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.

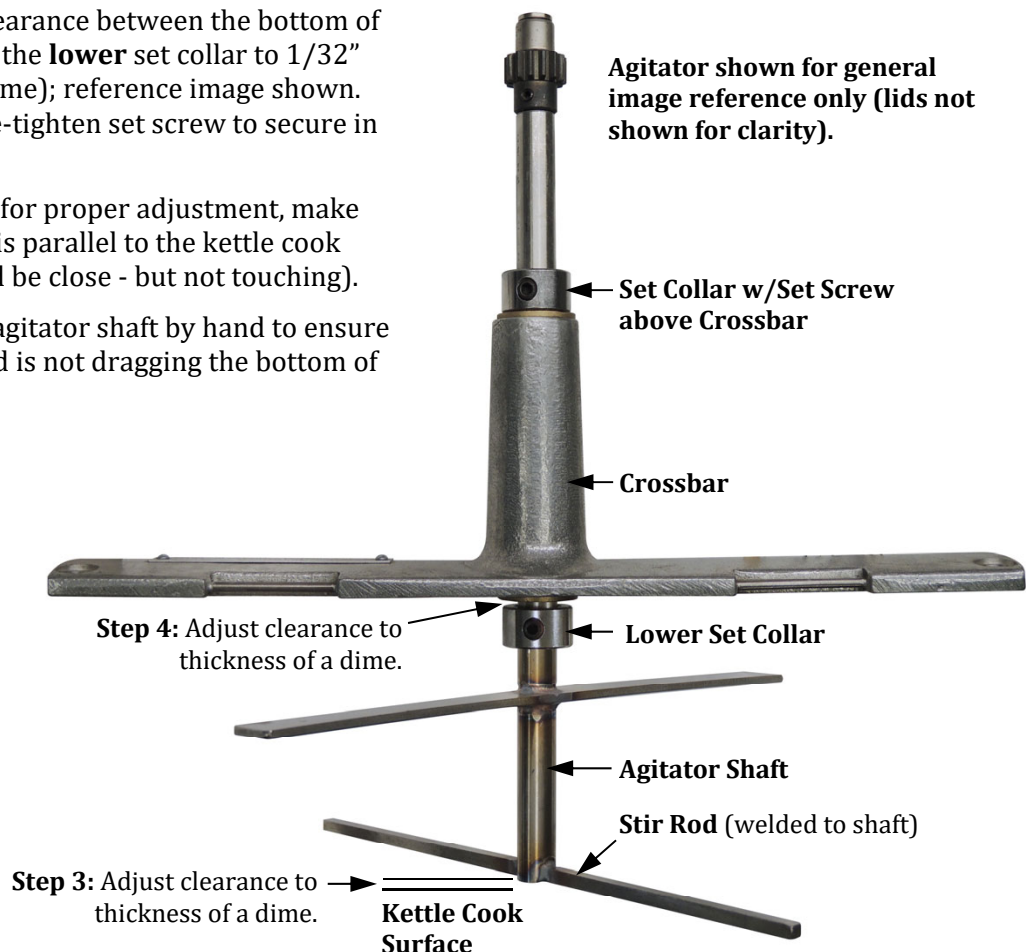
Step 2. Loosen the set screw in the set collar above the crossbar and below the crossbar.

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

	 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. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_020416</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>

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



ORDERING SPARE PARTS

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

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

Or, place orders by phone or online:

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



Replacing Broken Glass

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

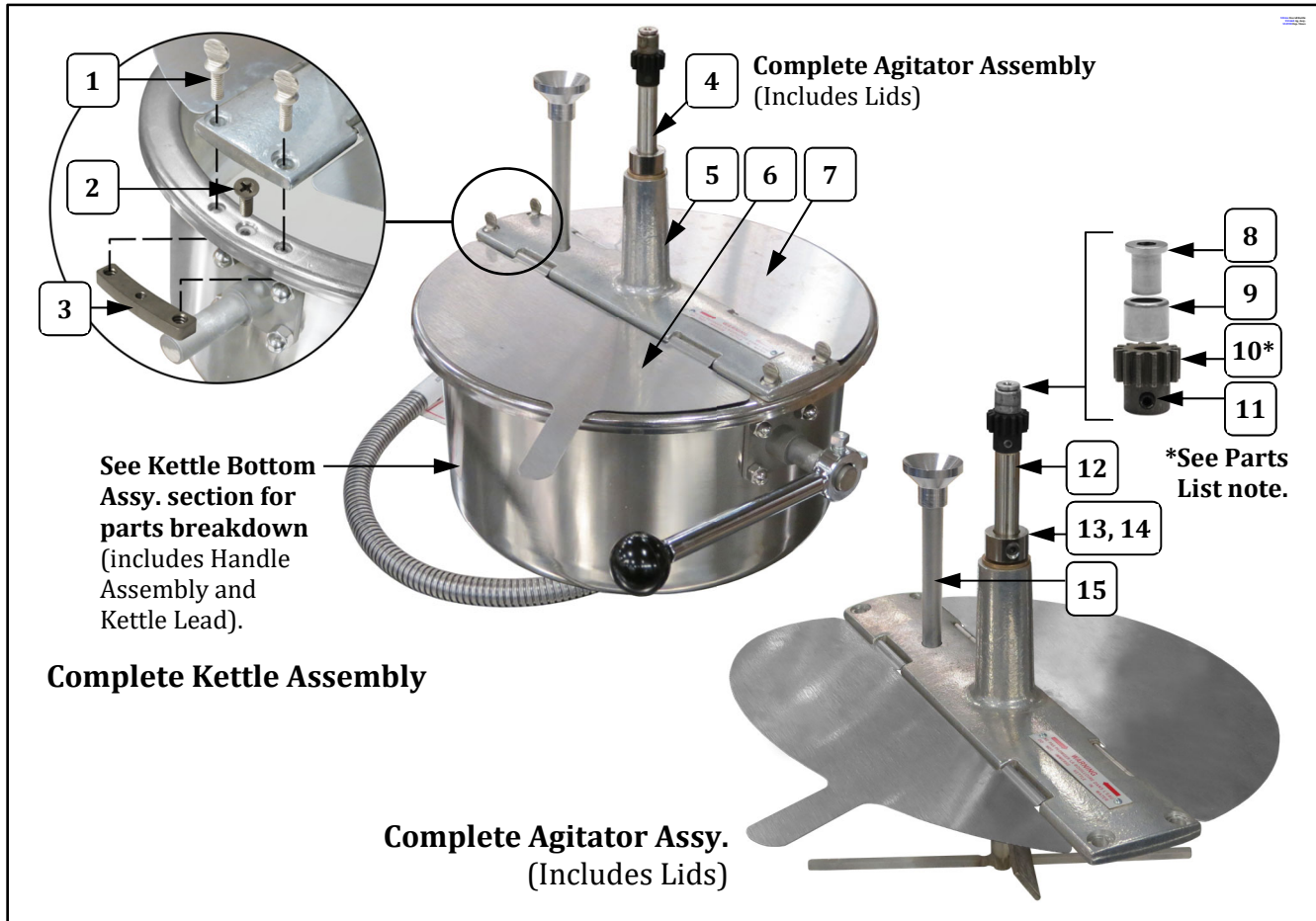
GLASS DIMENSIONS (Height x Width x Thickness)

Front and Side Glass: 28 1/8" x 23 3/16" 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).



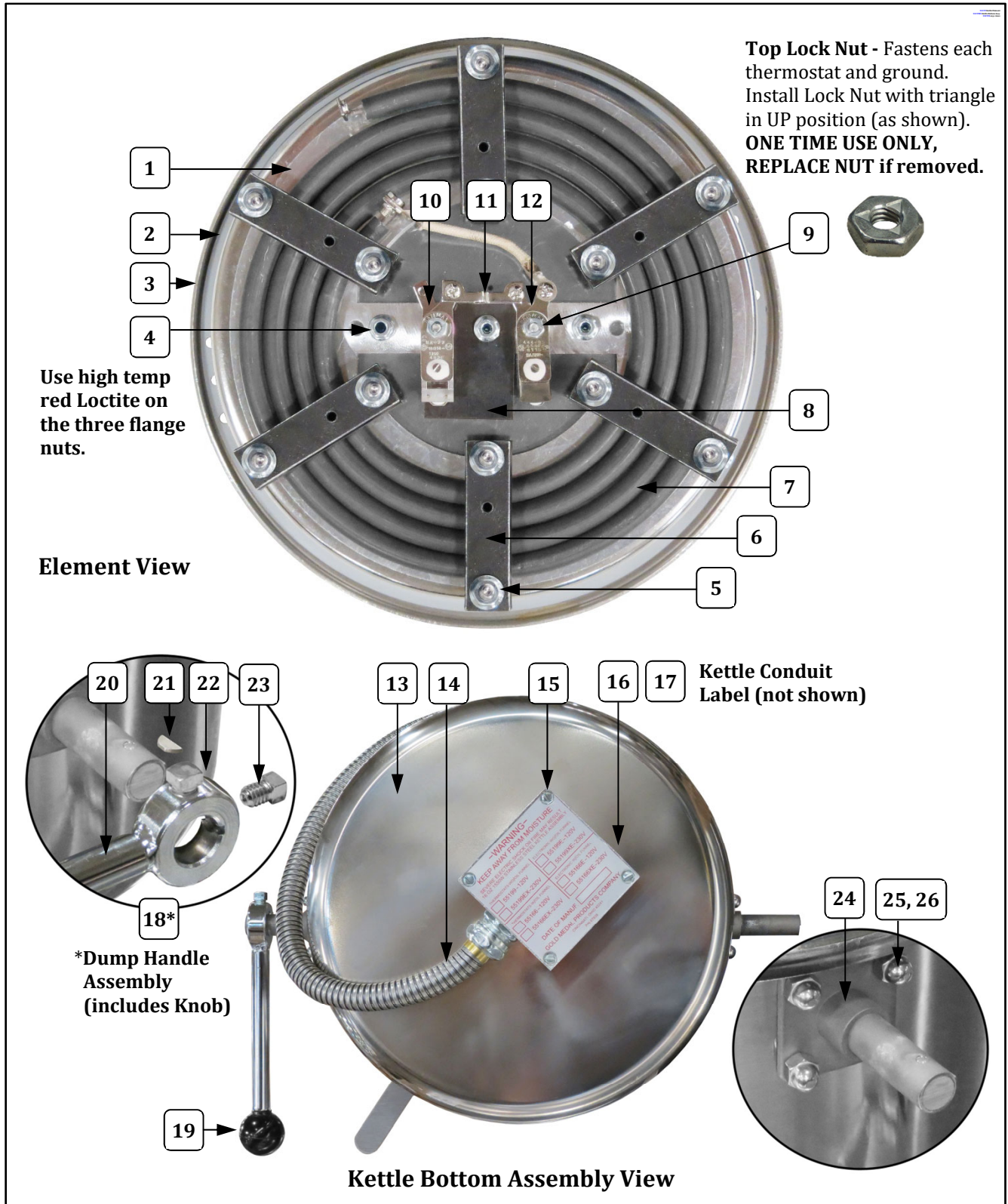
16 oz. Kettle Assembly (55166) – Agitator Assembly



Item	Part Description	Part Number
		55166
1	THUMB SCREW 1/4-20 X 3/4	38379
2	10-32 X 1/2 PH FL HD MS	40717
3	THREADED BLOCK	61167
4	LID & AGITATOR ASSEMBLY (Complete Assy.)	41066
5	CROSSBAR ASSEMBLY	41086
6	FRONT LID	41123
7	REAR LID	41120
8	AGITATOR BEARING HUB	43434
9	NEEDLE BEARING	47106
10*	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
11	10-32 X 3/16 SET SCREW	41742
12	AGITATOR SHAFT ASSEMBLY	41093
13	1/2 ID X 7/8 OD SET COLLAR	47326
14	1/4-20 X 3/16 SET SCREW	47751
15	OIL TUBE W/ FUNNEL	41239



16 oz. Kettle Assembly (55166) – Kettle Bottom Parts Breakdown



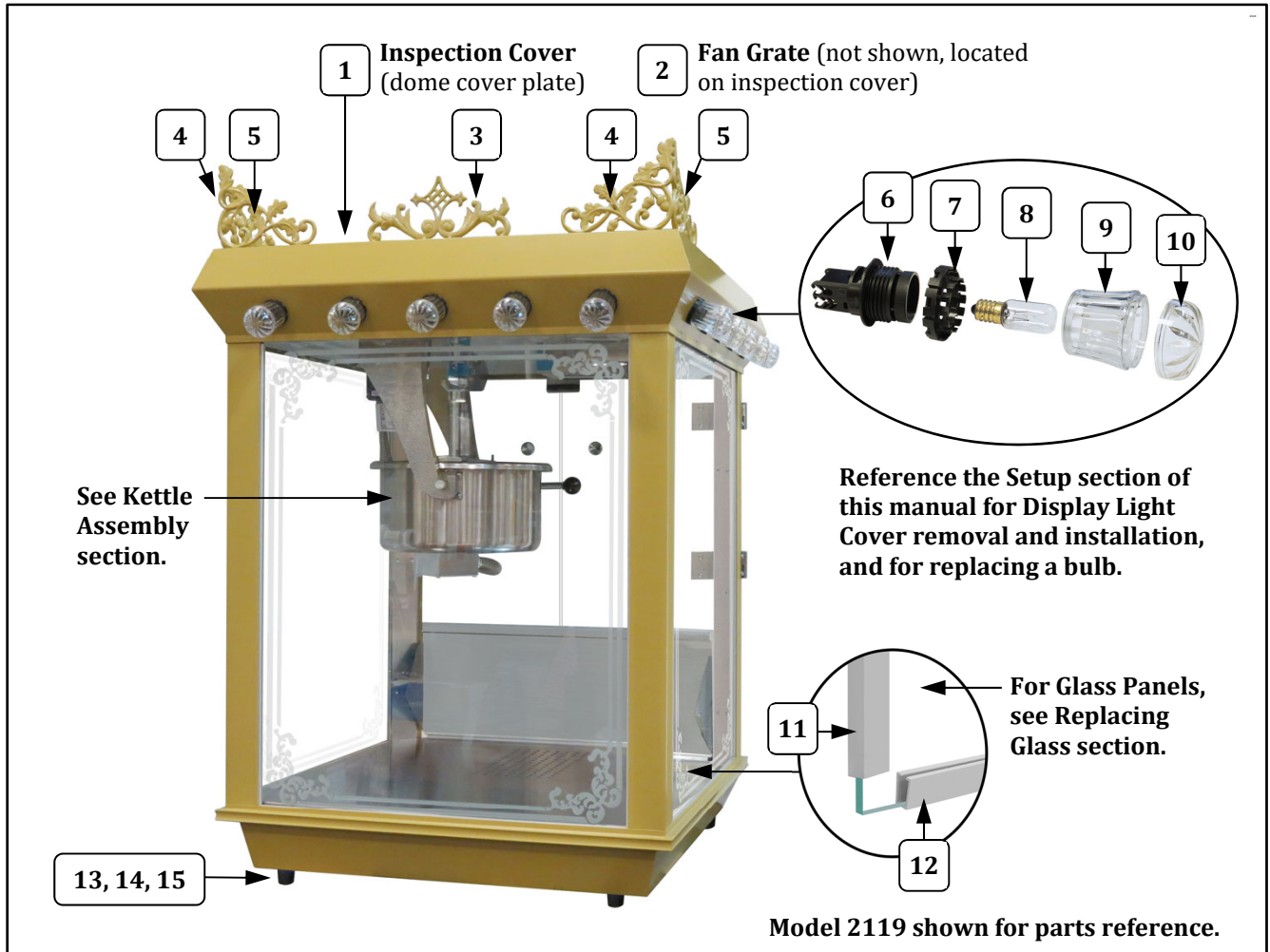


16 oz. Kettle Assembly (55166) – Kettle Bottom Parts List

Item	Part Description	Part Number
		55166
	16OZ KETTLE BOTTOM ASSY (Complete Assy.)	55200
1	TRANSFER PLATE ASSY (beneath heat element)	67944
2	KETTLE GASKET	41598
3	KETTLE WELDMENT	67892
4	8-32 SERRATED FLANGE NUT	61151
5	¼ - 20 SERRATED LOCK NUT	46311
6	ELEMENT CLAMP (6 required)	67894
7	1550 TUBULAR HEAT ELEMENT	67014
8	LIMIT THERMOSTAT SHIELD	67959
9	8-32 TOP LOCK NUT (always replace if removed)	67943
10	482 F THERMOSTAT (includes two 6-32 screws)	76708
11	THERMOSTAT SHUNT BAR	47193
12	550 F THERMOSTAT (includes two 6-32 screws)	77108
13	KETTLE SHELL ASSEMBLY (has Pivot Pins attached)	41081
14	KETTLE LEAD ASSEMBLY	47361
15	8-32 x 3/8 SLT HWHW M/S (fastens Nameplate to Jct. Box, and fastens Jct. Box to Kettle)	42044
16	JUNCTION BOX	47393
17	KETTLE CONDUIT LABEL	82840
18	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102
19	DUMP HANDLE KNOB	47110
20	DUMP HANDLE	47707
21	3 1/8 X ½ WOODRUFF KEY	41730
22	5/16 - 18 X ½ SQ HD SCREW	47725
23	5/16 - 18 X 3/8 SQ HD SCREW (holds key)	47662
24	PIVOT PIN	41426
25	1/4-20 ACORN NUT	42229
26	1/4-20 X 3/8 BUTTON HEAD	12492



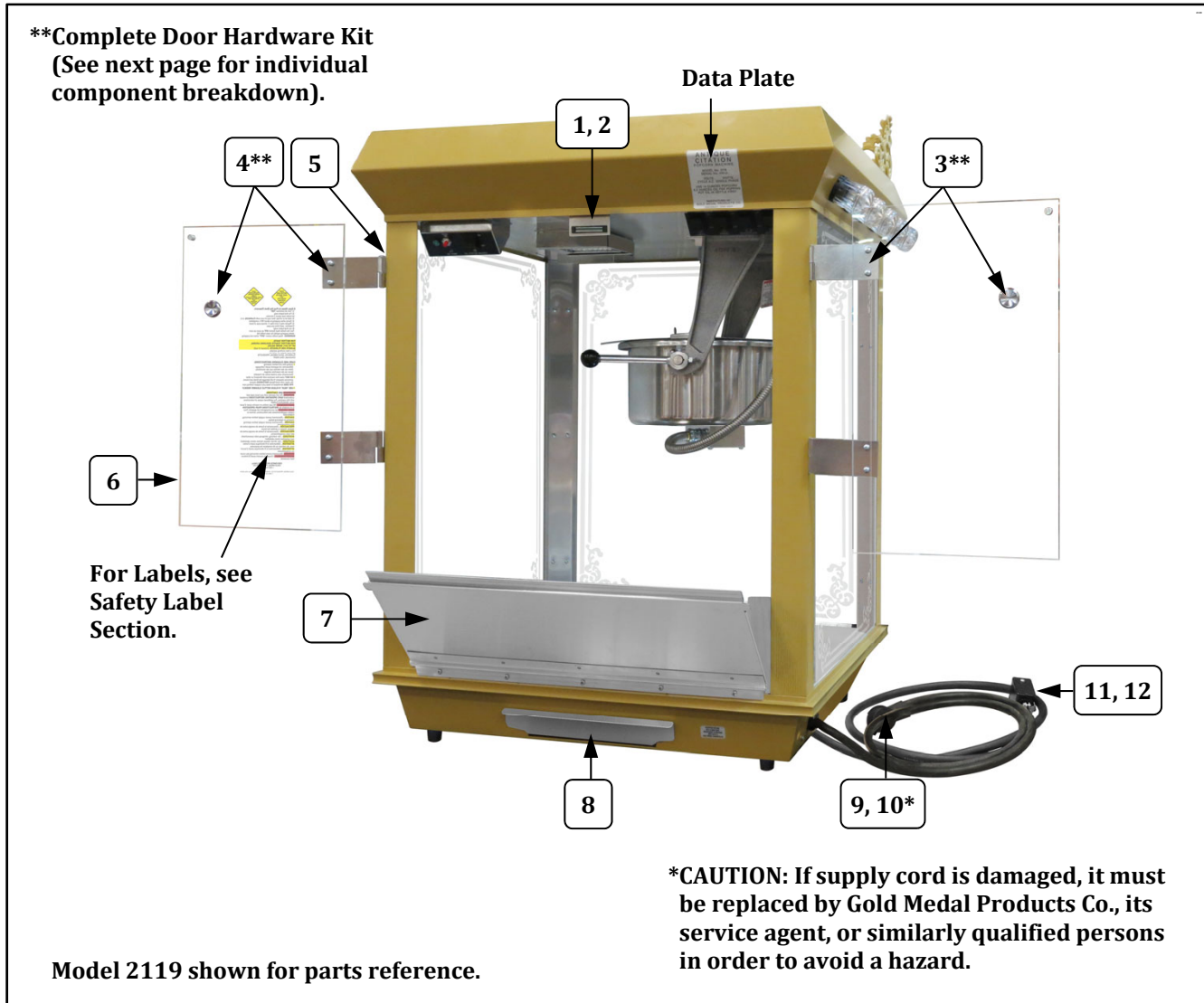
Cabinet Exterior – Front View



Item	Part Description	Part Number
		2119
1	INSPECTION COVER	47419
2	3IN FAN GRATE	74746
3	ORNAMENT WELDMENT (center ornament)	17078
4	CORNER ORNAMENT NEW STYLE (left mount)	47402L
5	CORNER ORNAMENT NEW STYLE (right mount)	47402R
6	SOCKET BASE	48474
7	SOCKET RING	48475
8	10W E-14 SCREW BASE BULB	48491
9	SMALL LENS BODY, CLEAR	48490
10	SMALL LENS CAP, CLEAR	48476
11	27 13/16" GLASS CHANNEL (used on side edges of glass panels)	47697
12	22 7/8" GLASS CHANNEL (used on top and bottom edges of glass panels)	47694
13	RUBBER FEET (4 required)	41282
14	10-24 x 1 1/8 PAN HEAD (fastens rubber foot)	47128
15	10-24 LOCK NUT (fastens rubber foot)	49363



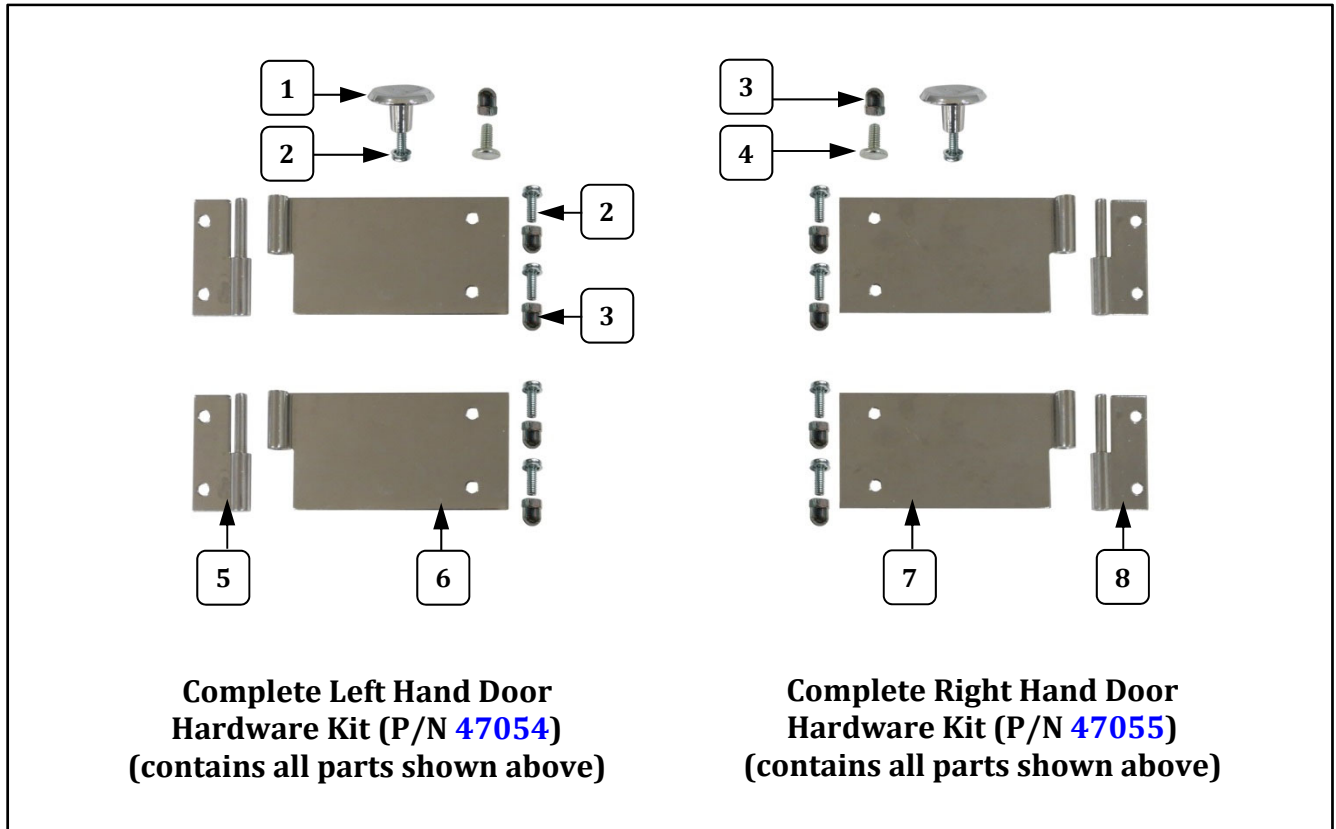
Cabinet Exterior – Rear View



Item	Part Description	Part Number
		2119
1	MAGNETIC CATCH	47561
2	MAGNETIC CATCH BRACKET	47559
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 11.24 X 19.27 X .18	47600B
7	DROP PANEL ASSEMBLY	41017
8	OLD MAID PAN	47336
9	STRAIN RELIEF SR-9P-2	47026
10*	30A POWER SUPPLY CORD	47603
11	STRAIN RELIEF SR-31-2	41735
12	WIRE HARNESS,OIL PUMP	41499



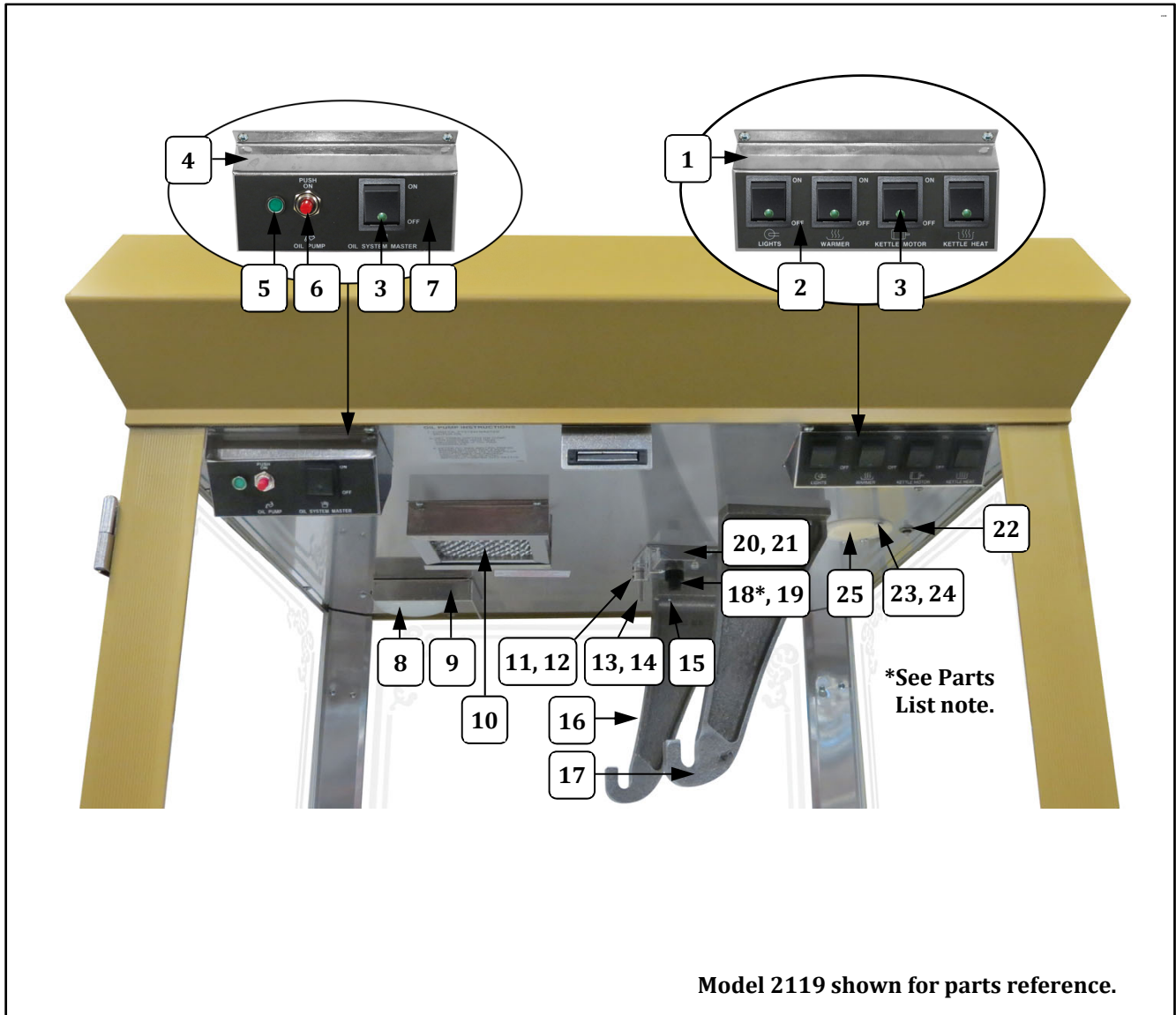
Door Hardware Kits – Individual Component Breakdown



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 Interior – Hanger Assembly/Controls View



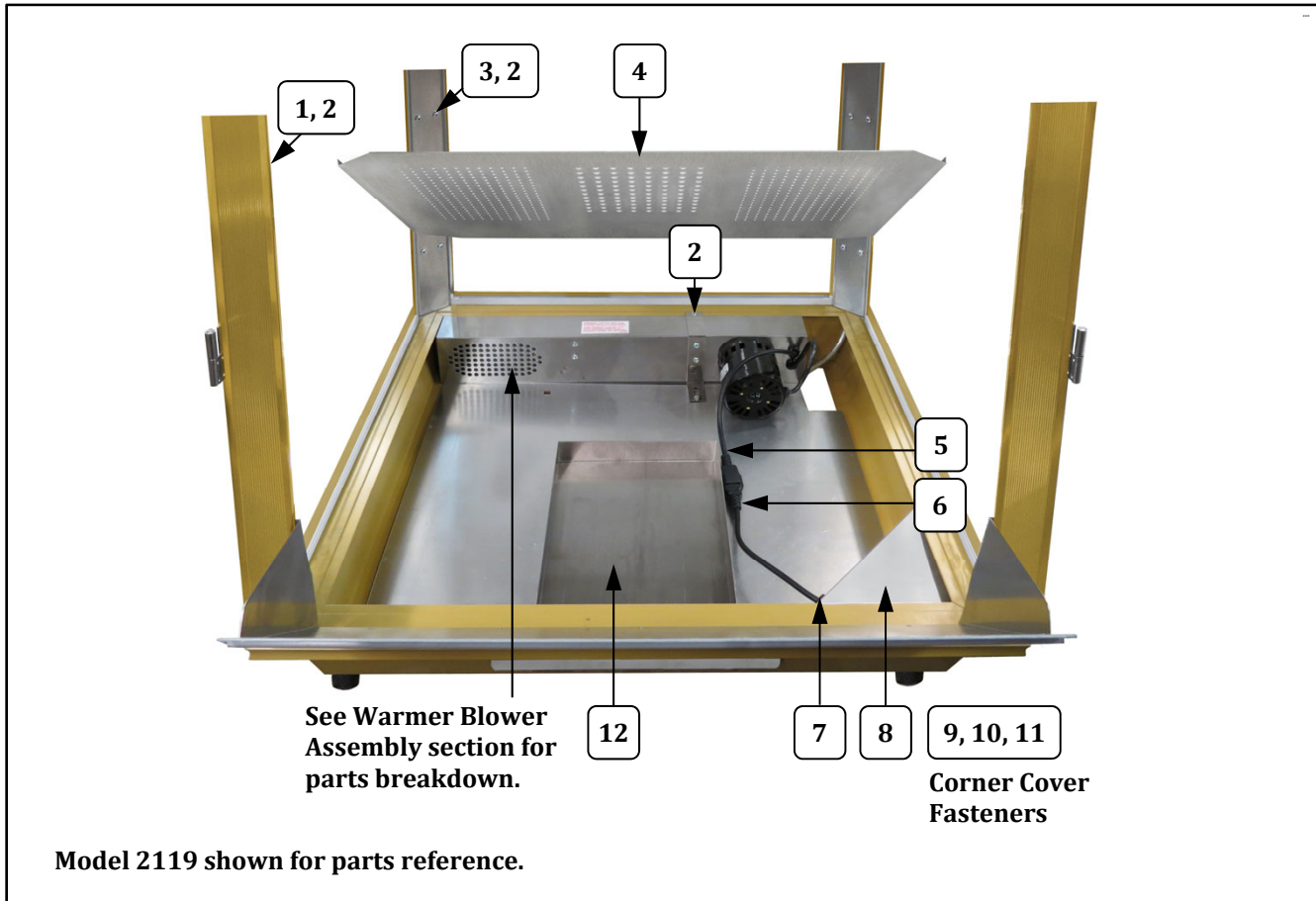


Cabinet Interior – Hanger Assembly/Controls View – Parts List

Item	Part Description	Part Number
		2119
1	ROCKER SWITCH BOX 4 HOLE	48492
2	ROCKER SWITCH LABEL	48493
3	LIGHTED ROCKER SWITCH	42798
4	ROCKER, PUSH BUTTON BOX	17451
5	125V GREEN PILOT LIGHT	48660
6	SWITCH OIL PUMP	41031
7	ROCKER & BUTTON OIL LABEL	48496
8	REFLECTOR FLOOD, 65W	41671
9	LIGHT SHIELD ANGLE	47799
10	FILTER	47043
11	SET COLLAR ALUM OIL TUBE	47225
12	SET SCREW 10-24 X 3/16	47226
13	ALUM OIL LINE TUBING (sold by the foot, 5.420 ft. used)	41047
14	FOIL ELEMENT, 8 WATT 120V	41640
15	1/4-20 X 3/4 GRADE 5 BOLT (fastens hanger arm)	74520
16	HANGER ARM FRONT	47262
17	HANGER ARM REAR, ASSY (with dowel pin)	47228
18	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
19	10-32" X 3/16" SET SCREW	41742
20	GEAR BLOCK ASSEMBLY	67194
21	10-24 X 1 HEX MACH SCREW (fastens gear block assembly to kettle drive motor)	49322
22	CIRCUIT BREAKER 15 AMP	47364
23	8-32 X 1/2 PH PAN W/SEMS	47124
24	8-32 HEX M/S NUT	74149
25	RECPT KETTLE LEAD IN	47327



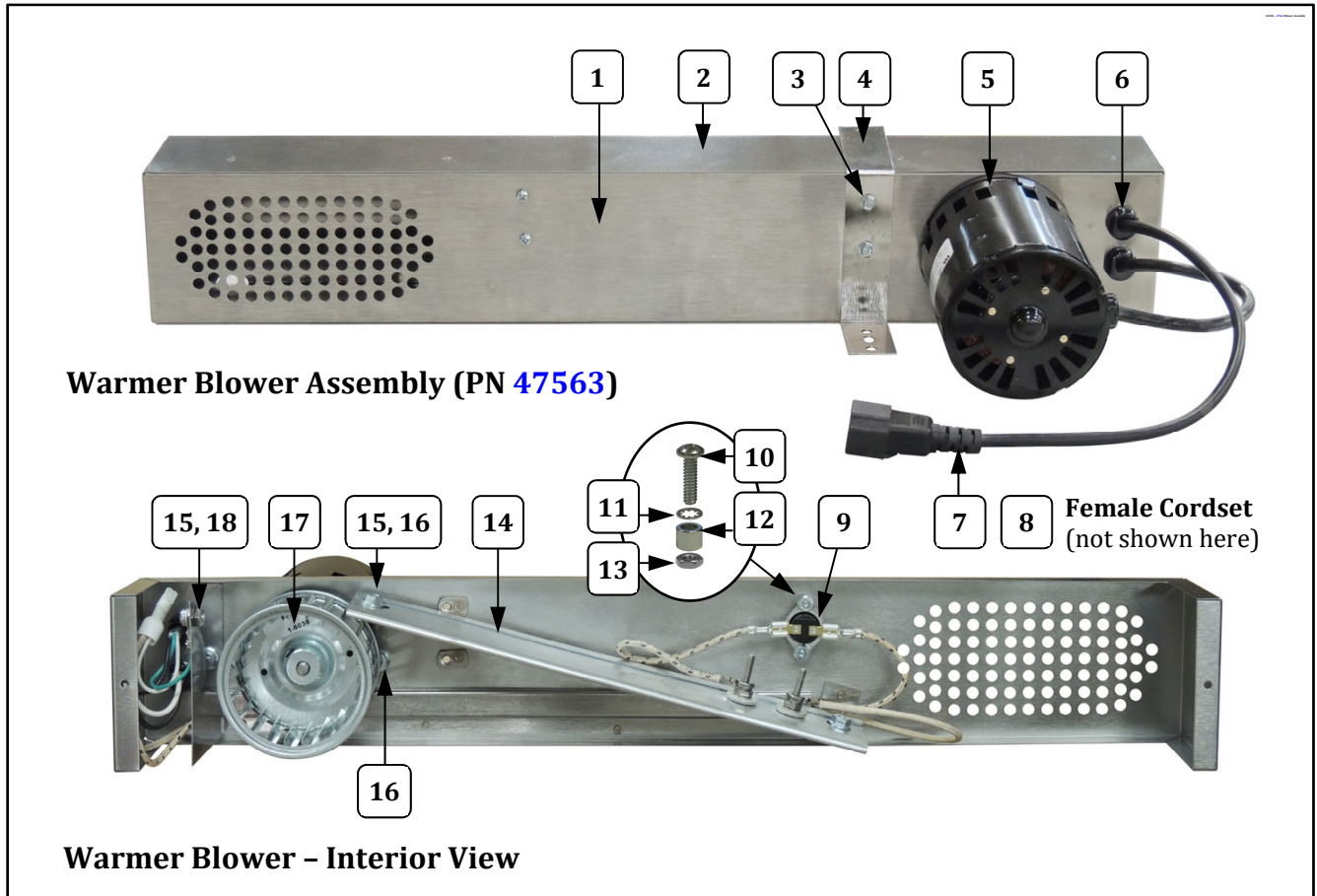
Cabinet Interior – Corn Pan View



Item	Part Description	Part Number
		2119
1	GLASS RETAINER REAR (2 required)	47592
2	SCREW #8-32X1/2 PAN HD PH (fastens rear/front retainers)	74147
3	GLASS RETAINER FRONT (2 required)	47593
4	CORN PAN	41102
5	MALE CORDSET (part of blower assembly)	61020
6	FEMALE CORDSET (part of blower assembly)	61021
7	STRAIN RELIEF SR-6P-4	44073
8	CORNER COVER	41879
9	10-24 X 5/8 PHIL PAN M/S	76000
10	#10 FLAT WASHER ST. STL.	12178
11	CAGE NUT #10-24	76081
12	OLD MAID PAN	47336



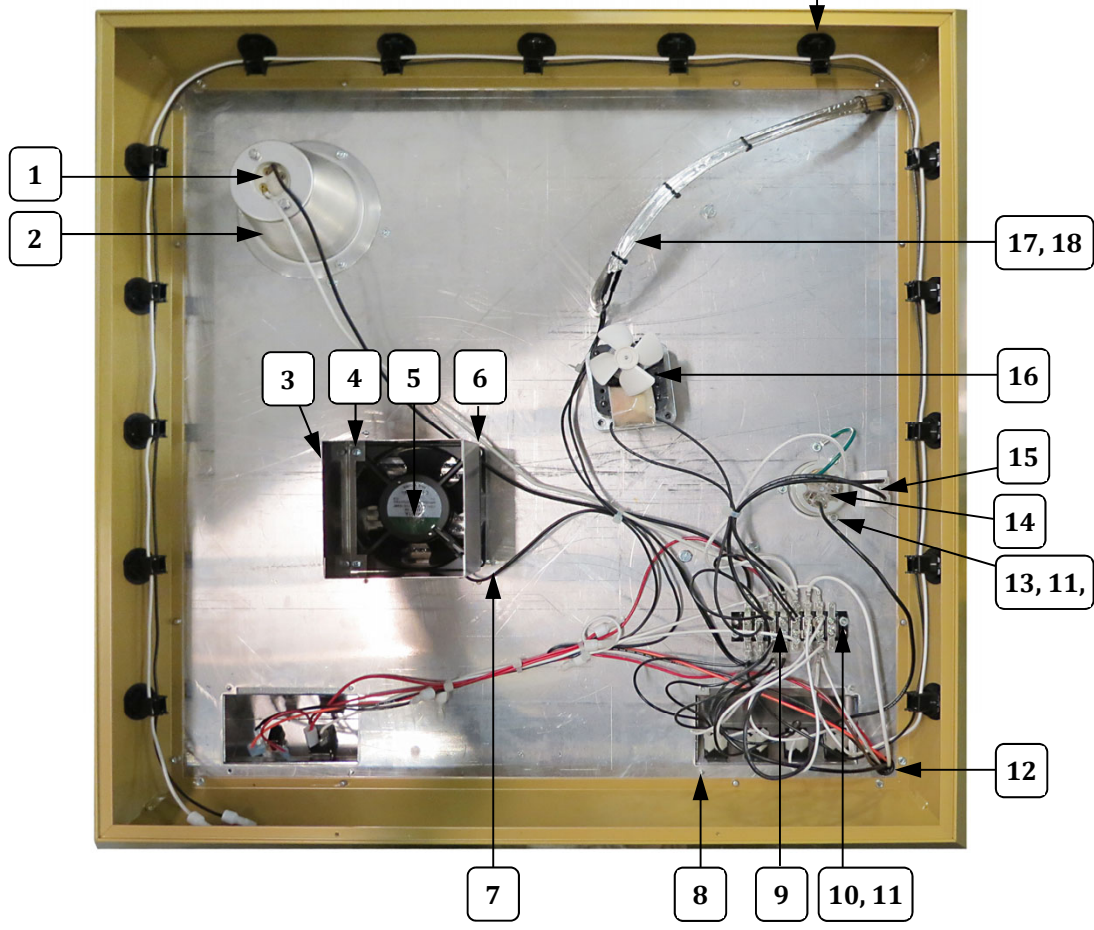
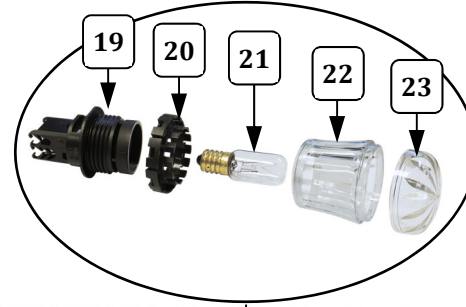
Warmer Blower Assembly



Item	Part Description	Part Number
1	WARMER CHASSIS ASSY	47545
2	TUNNEL COVER WELD ASSY	47542
3	8-32 X 3/8 SLT. HWH M/S	42044
4	TOP MOUNTING ANGLE	47985
5	MOTOR, WARMER-115V	47356
6	STRAIN RELIEF SR-6P-4	44073
7	MALE CORDSET	61020
8	FEMALE CORDSET	61021
9	THERMOSTAT WARMER 190F	47385
10	6-32 X 1/2 PHIL PAN M/S	42237
11	#6 INT. TOOTH L/W 410SS	39001
12	SPACER,#10 ID	47264
13	6-32 HEX NUT ZINC PLATED	38005
14	HEAT ELEMENT 120V,400W	47355
15	8-32 X 3/8 PH PAN W/SEMS	42227
16	8-32 SERRATED FLANGE NUT	61151
17	BLOWER WHEEL	41113
18	HEX NUT #8-32 STAINLESS	89129

Dome Interior – Electrical Components – Parts Breakdown

Reference the Setup section of this manual for Display Light Cover removal and installation, and for replacing a bulb.



Model 2119 shown for parts reference.



Dome Interior – Electrical Components – Parts List

Item	Part Description	Part Number
		2119
1	LIGHT SHIELD CONICAL	49480
2	LAMP HOLDER	47047
3	DUCT, EXHAUST	67458
4	10-24 X 3/8 PAN HD PH T23	38111
5	EXHAUST BLOWER 120V,60CY	48018
6	10-24 X 3/4 HXHD	41314
7	EXHST BLOWER PLUG & CORD	47199
8	8-32X3/8 PAN HD PH SCREW	74141
9	8 POS TERMINAL BLOCK	47208
10	8-32 X 3/4 PHIL PAN MS SS	39007
11	8-32 HEX M/S NUT	74149
12	.625 IN SNAP BUSHING	47282
13	8-32 X 1/2 PH PAN W/SEMS	47124
14	RECPT KETTLE LEAD IN	47327
15	CIRCUIT BREAKER 15 AMP	47364
16	120V KETTLE DRIVE MOTOR	47038
17	ALUM OIL LINE TUBING (sold by the foot, 5.420 ft. used)	41047
18	FOIL ELEMENT, 8 WATT 120V	41640
19	SOCKET BASE	48474
20	SOCKET RING	48475
21	10W E-14 SCREW BASE BULB	48491
22	SMALL LENS BODY, CLEAR	48490
23	SMALL LENS CAP, CLEAR	48476



Safety Labels

1 Unit Labels

4 Kettle Lead-In Label

5 Power Cord Label

Item	Part Description	Part Number
		2119
1	UNIVERSAL POPPER DECAL	41019
2	WARNING, MAX LAMP 75W	41452
3	WARNING, SURFACE CONTACT	87087
4	CONDUIT WARNING LABEL	82840
5	WARNING LABEL CORD	68720

Accessories

1

2

3

4

5 Receptacle

6 Cover Plate

Item	Part Description	Part Number
		2119
1	STAMPED ALUM SCOOP	2071
2	MEASURE 20 CC	47680
3	MEASURE 6 OZ	49049
4	16OZ CORN MEASURE W/HANDL	68050
5	RECPT POWER SUPPLY	47211
6	RECEPTACLE COVER	47377



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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