



Instruction Manual

Econo-Pop 14 Popper

Model No. 2121NS



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

SAFETY PRECAUTIONS

	 DANGER 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. 008_051514
	 DANGER 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. 014_020416
	 WARNING To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces. 013_092414
	 WARNING ALWAYS wear safety glasses when servicing this equipment. 010_010914
	 WARNING No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514
	 WARNING 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 022_060215



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. 012_010914
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	 WARNING This machine is NOT to be operated by minors. 007_010914
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Note: Improvements are always being made to Gold Medal's equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal's Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions. (Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)

INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

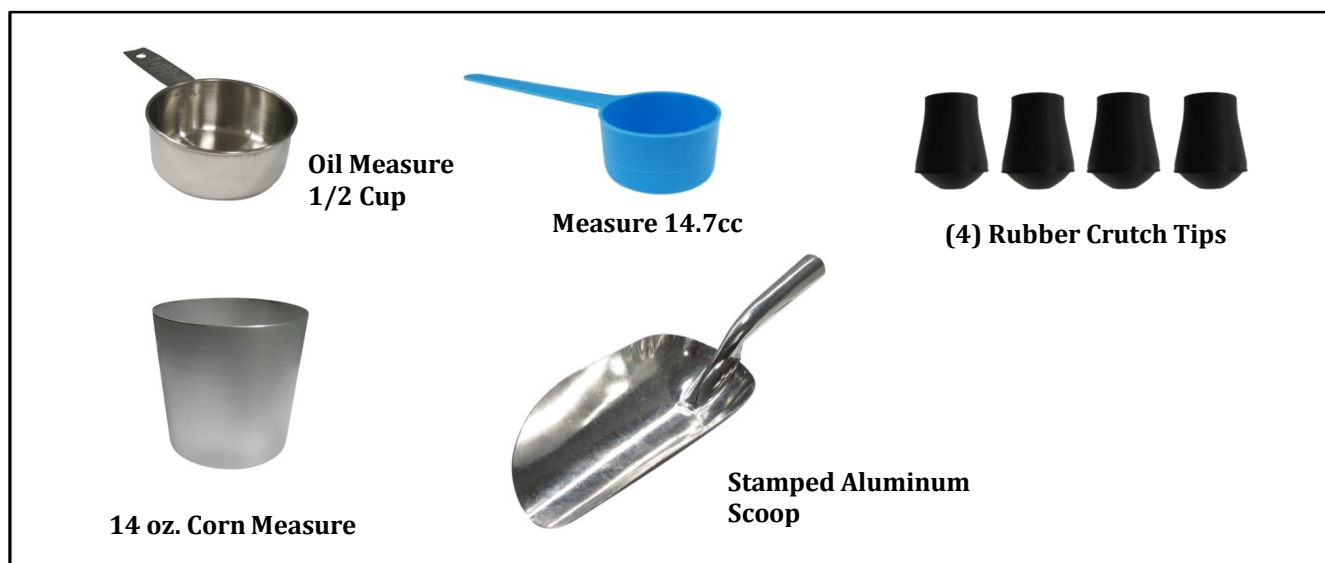
Manual

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

Model Description

2121NS: 14 oz. Econo-Pop Popper

Items Included with this Unit



Setup

The Econo-Pop popcorn machine was tested before it left the factory.

1. Remove all packing and tape before starting operation.
2. Place the popper on a sturdy, level base.
3. Firmly push one Rubber Crutch Tip onto each of the 4 foot glides.
4. The door knobs are shipped facing the inside of the machine. Re-adjust the door knobs to face the outside of the machine.
5. Carefully install the light bulb in the cabinet interior.

Electrical Requirements

The following power supply must be provided:

2121NS: 120 V~, 1420 W, 60 Hz

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

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



OPERATING INSTRUCTIONS

Controls and Their Functions

LIGHTS/WARMER SWITCH

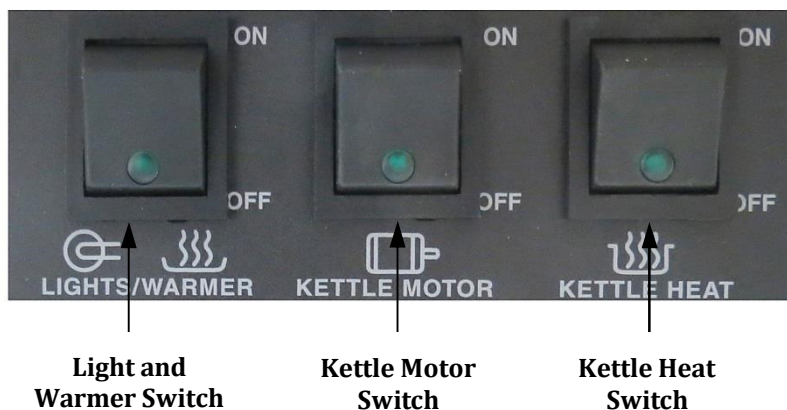
Two position, ON/OFF lighted rocker switch - supplies power to the cabinet heat light and to the corn pan heating element. The green switch light ON indicates there is power to the unit.

KETTLE MOTOR SWITCH

Two position, ON/OFF lighted rocker switch - operates the kettle agitator motor. The Kettle Motor Switch **MUST** be ON at all times when there is popcorn (popped or un-popped) in the kettle.

KETTLE HEAT SWITCH

Two position, ON/OFF lighted rocker switch - operates the heating element in the popping kettle.





Popping Corn

This section describes instructions for popping Standard (salted popcorn).

Your new 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 your 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)
14 oz.	14 oz. (414 ml)	4.5 oz. (133 ml)	1 Tblsp. (15cc)

For best results use Mega-Pop® 12 oz. premeasured pouches (Item# 2839).

Popping Standard (Salted) Popcorn

1. Turn the Lights/Warmer, Kettle Heat and Kettle Motor Switches ON.
2. To determine when the kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn and one ounce (30 ml) of popping oil. When the kernels pop, the kettle is ready for use.
3. Lift the kettle lid and load the Mega-Pop® premeasured popcorn and oil pouch into kettle, or pour in the popcorn and Flavacol, then add oil in the premeasured amounts specified above. Close lid.
4. When the corn has finished popping, gently dump the popcorn.
5. On the final kettle of corn, turn the Kettle Heat Switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity, since the kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.
6. When finished popping, make sure KETTLE HEAT and KETTLE MOTOR switches are turned OFF.

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

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



Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	A. No Power to the Unit	A. Make sure the unit's power cord is plugged in.
Kettle Does Not Heat	A. Power to the Kettle B. Kettle Heat Switch C. Heating Element	A. Make sure kettle lead-in cord is plugged in and twisted to lock into the 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.
Long Popping Cycles (Longer than 4 minutes for Salt Popcorn)	A. Low Voltage B. Inadequate Supply Lines C. Inferior Corn	A. 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. B. 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. C. Inferior quality corn would result in longer popping cycles. Use only top quality hybrid popcorn from reputable suppliers. Even then, if you let your corn pick up moisture or dry out, your popping cycles will be slow.
Kettle Agitator Shaft not Rotating	A. Kettle Motor Switch B. Kettle Agitator Shaft/Stir Blade not rotating. (Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)	A. 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. B. If the kettle agitator shaft is not rotating, DO NOT pop corn. • Kettles with a FLOATING Stir Rod – lift the agitator weight and check the clearance between the shaft 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.



Agitator Set Collar Adjustment

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

Agitator Assembly with a FLOATING Stir Rod

Steps to Adjust Set Collars

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 each set collar to be adjusted.

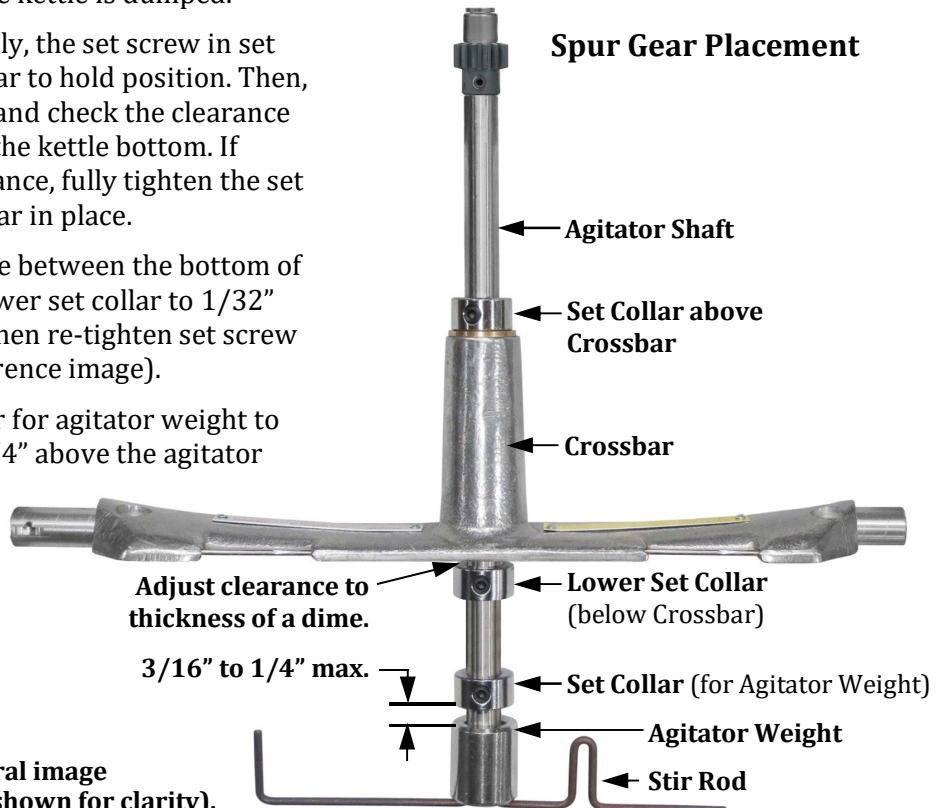
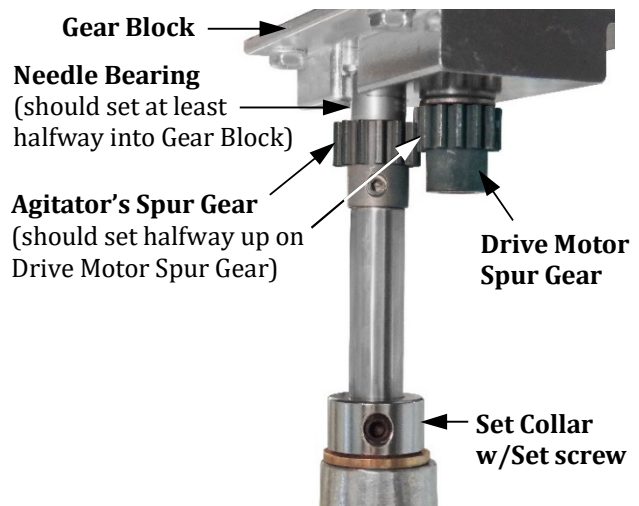
Step 3: With the kettle mounted in the popper, adjust the shaft so the Spur Gears are halfway engaged, and the Needle Bearing is at least halfway engaged in the gear block (reference image at right).

DO NOT set spur gears at full gear contact; it can cause binding as the kettle is dumped.

Step 4: Snug tighten only, the set screw in set collar above the crossbar to hold position. Then, lift the agitator weight and check the clearance between the shaft and the kettle bottom. If there is adequate clearance, fully tighten the set screw to secure set collar in place.

Step 5: Adjust clearance between the bottom of the crossbar and the lower set collar to 1/32" (thickness of a dime); then re-tighten set screw to secure in place (reference image).

Step 6: Adjust set collar for agitator weight to be between 3/16" to 1/4" above the agitator weight. Once adjusted, re-tighten set screw to secure in place.



Agitator shown for general image reference only (lids not shown for clarity).



MAINTENANCE INSTRUCTIONS

	 DANGER
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	 WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514

	 CAUTION
	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. 027_010914



ORDERING SPARE PARTS

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

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

Or, place orders by phone or online:

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



Replacing Broken Glass

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

1. Remove all loose pieces of glass.
2. Remove all rigid glass channels from around the glass to be replaced. Set it aside as it must be reused.
3. Carefully remove the rest of the broken glass.
4. Apply decals (if desired) to the new glass panel.
5. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
6. Fasten new glass panel in machine with the existing glass strips. (On some units, the front and side glass slide under top and is then lowered into the bottom channel.)

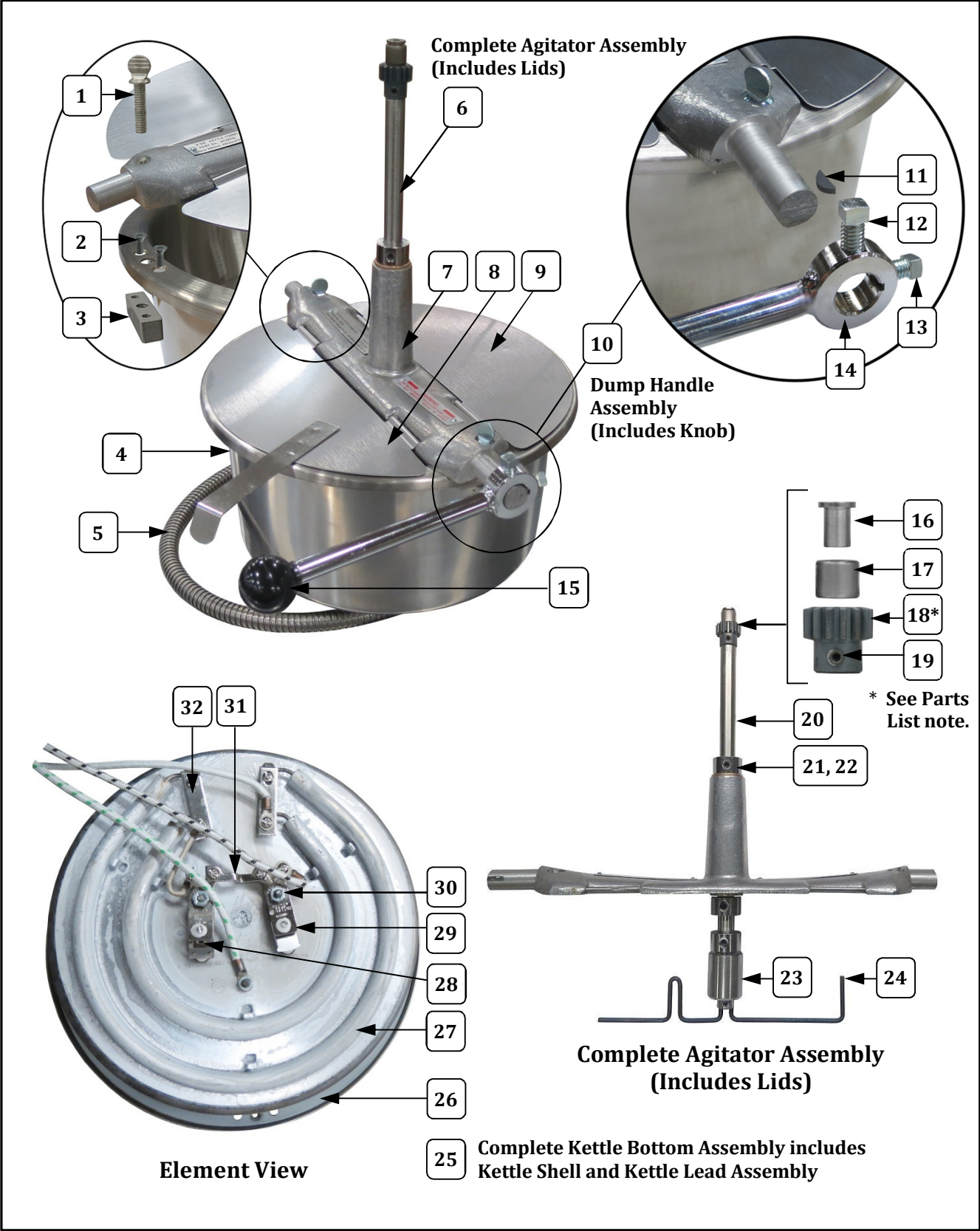
GLASS DIMENSIONS (W x H x D)

Front Glass: 24 3/16" X 24" X 1/8" (1 Piece)

Side Glass: 16 3/4" X 24 3/16" X 1/8" (2 Pieces)



12/14 oz. Kettle Assembly (58220) – Parts Breakdown





12/14 oz. Kettle Assembly – 58220 Parts List

Item	Part Description	Part No.
		58220
1	1/4-20 X 1.25 THUMB SCREW	61068
2	8-32 X 1/2 PHILL FLAT M/S ZINC	20066
3	SHELL & KETTLE BLOCK	61013
4	KETTLE SHELL	61017
5	KETTLE LEAD ASSY	61053
6	12/14 OZ LID&AGITATOR ASSY (Complete Assy.)	58219
7	CROSSBAR ASSEMBLY	61025
8	FORMED LID	47261
9	REAR KETTLE LID	47119
10	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102
11	WOODRUFF KEY #3 1/8X1/2	41730
12	5/16-18 X 1/2 SQ HD SCREW	47725
13	5/16-18 X 3/8 SQ HD SCREW (Holds Key)	47662
14	DUMP HANDLE	47707
15	DUMP HANDLE KNOB	47110
16	AGITATOR BEARING HUB	43434
17	NEEDLE BEARING	47106
18*	SPUR GEAR Kit (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47060
19	10-32 X 3/16 SET SCREW	41742
20	AGITATOR SHAFT	61092
21	1/2ID X 7/8OD SET COLLAR	47326
22	SET SCREW 1/4-20 X 3/16	47751
23	AGITATOR WEIGHT	61093
24	STIR ROD	49011
Kettle Bottom Assembly – Element View		
25	12/14 OZ. KETTLE BOTTOM ASSEMBLY (includes Kettle Shell, Kettle Lead Assembly and items listed below.)	58221
26	8 OZ. KETTLE GASKET	61012
27	KETTLE INTEGRAL HTR 12/14	58011
28	482°F THERMOSTAT (two 6-32 X 3/16 screws included)	76708
29	550°F THERMOSTAT (two 6-32 X 3/16 screws included)	77108
30	8-32 TOP LOCK NUT	67943
31	THERMOSTAT SHUNT BAR	47193
32	SHUNT BAR	77879



Cabinet Exterior – Front View

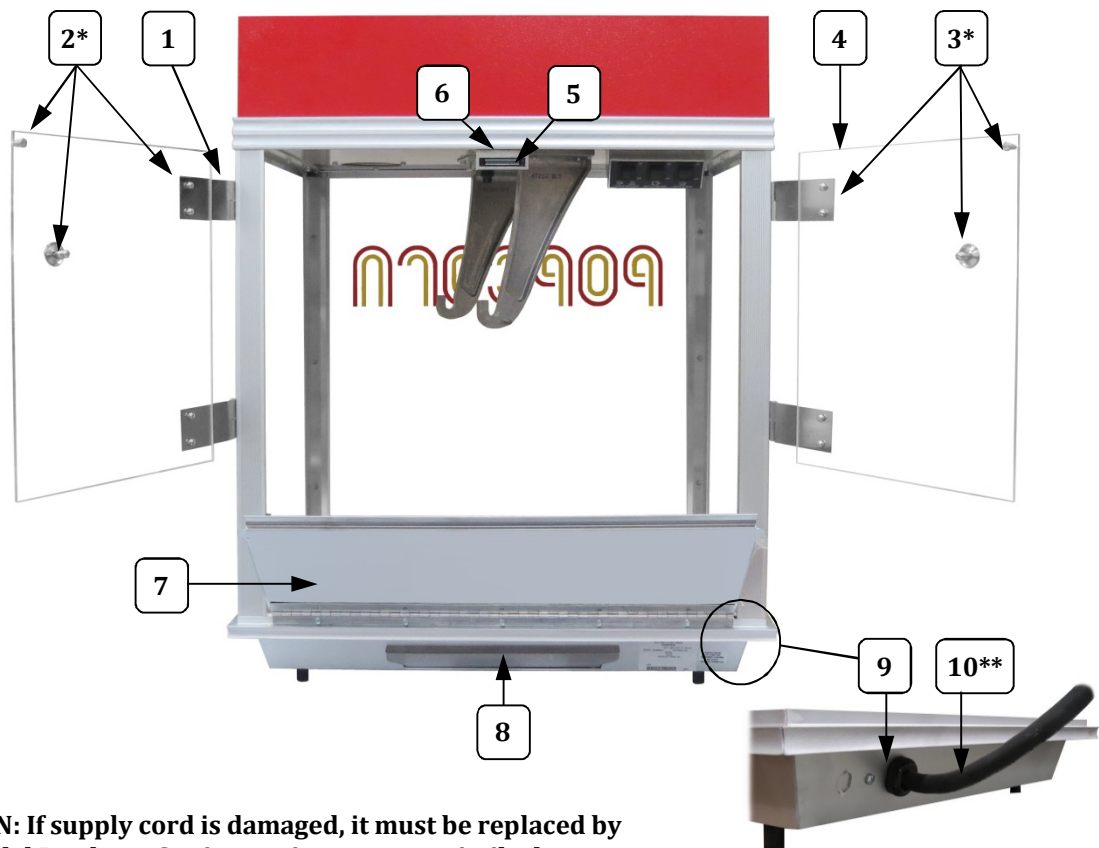


Item	Part Description	Part No.
		2121NS
1	RED POWDER COAT DOME	16123
2	GLASS CHAN 23 13/16 (side channel used on front glass and side glass)	47695
3	GLASS CHAN 16 11/16 (top and bottom channel for side glass)	47693
4	GLASS CHAN 24 (top and bottom channel for front glass)	47696
5	GLIDE	47328
6	BLACK CRUTCH TIP	49123



Cabinet Exterior – Rear View

* Complete Left and Right Hand Door Hardware Kits - See next page for individual component breakdown.



** CAUTION: If supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent, or similarly qualified persons in order to avoid a hazard.

Item	Part Description	Part No.
		2121NS
1	8-32 X 3/8 SLT HWH M/S (Frame hinge screws not included with Door Hardware Kit)	42044
2*	COMPLETE HARDWARE KIT FOR LH DOOR	47054
3*	COMPLETE HARDWARE KIT FOR RH DOOR	47055
4	PLEXIGLASS DOOR	77058
5	MAGNETIC CATCH	47561
6	MAGNETIC CATCH MOUNT BRACKET	47559
7	DROP PANEL ASSEMBLY	47006
8	OLD MAID PAN	47003
9	STRAIN RELIEF SR-6P3-4	76026
10**	POWER SUPPLY CORD 15 AMP	22038



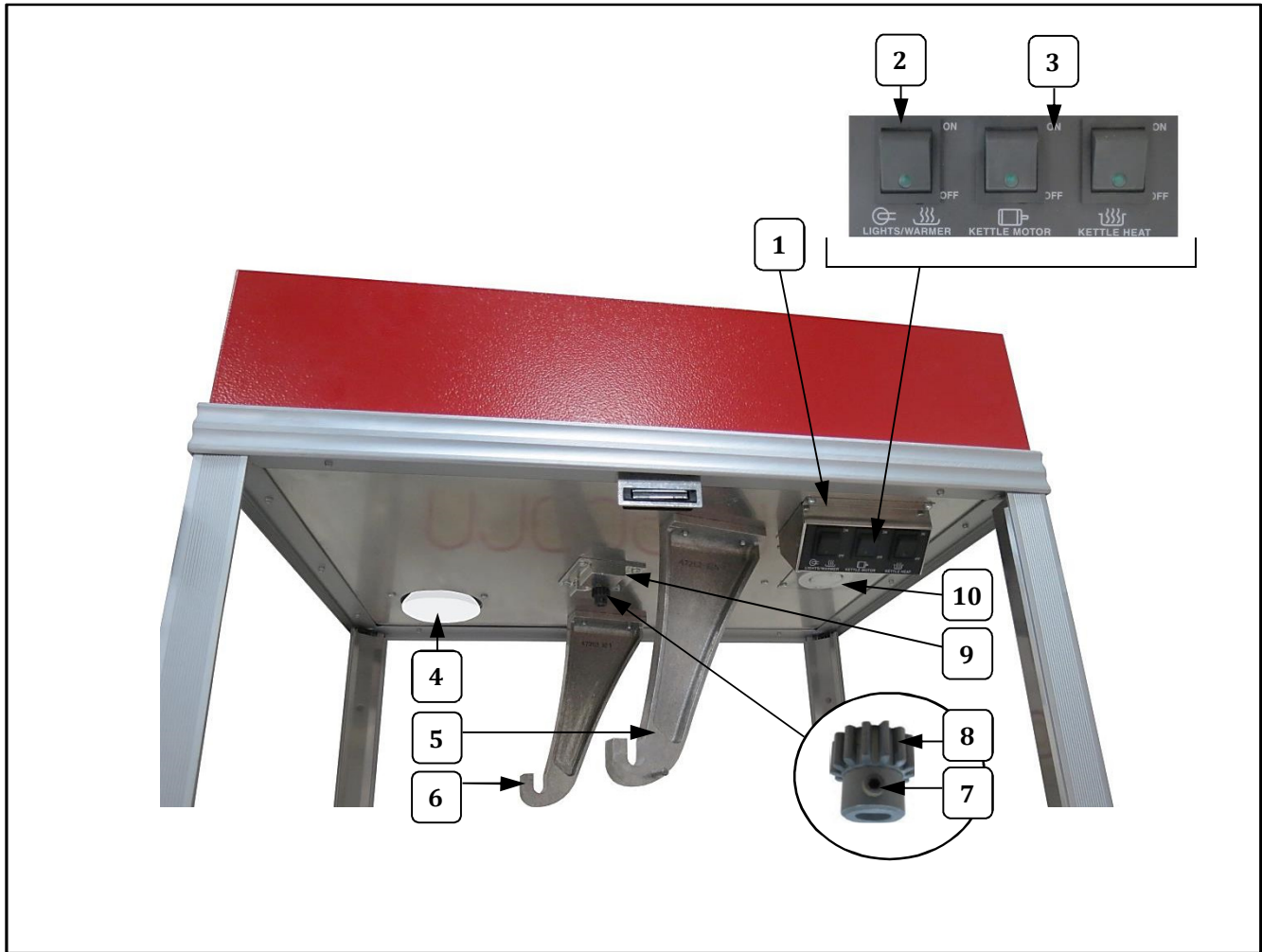
Door Hardware Kits – Individual Component Breakdown

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

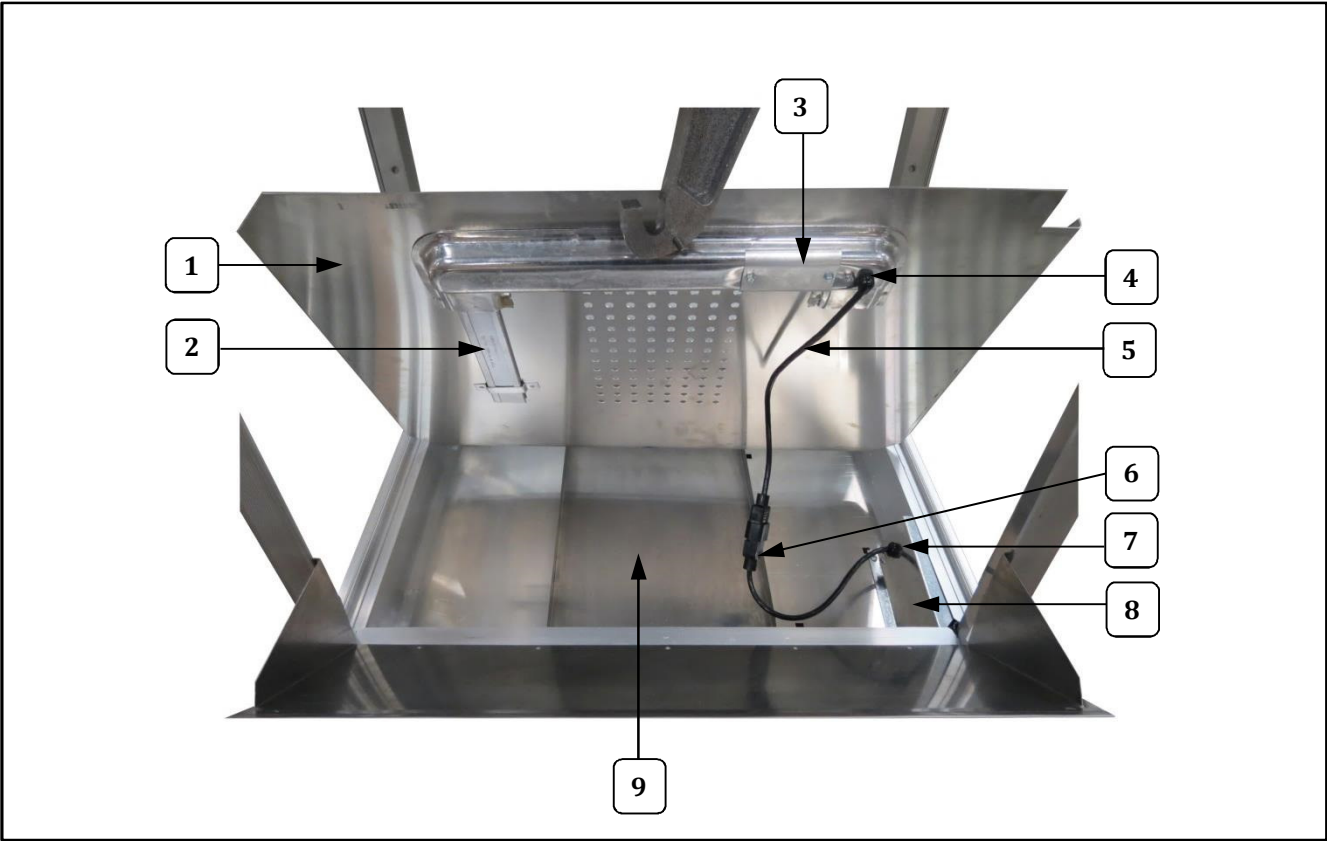
Cabinet Interior – Hanger Assembly



Item	Part Description	Part No.
		2121NS
1	3 HOLE ROCKER SWITCH	17473
2	SWITCH, LIGHTED ROCKER GR	42798
3	SWITCHES LABEL	48508
4	HALOGEN FLOOD (Max. 75 Watt)	41979S
5	REAR HANGER ARM ASSEMBLY	47263
6	FRONT HANGER ARM	47262
7	10-32 X 3/16 SET SCREW	41742
8	SPUR GEAR	47060
9	GEAR BLOCK ASSEMBLY	67194
10	KETTLE LEAD-IN RECEPTICLE	47327



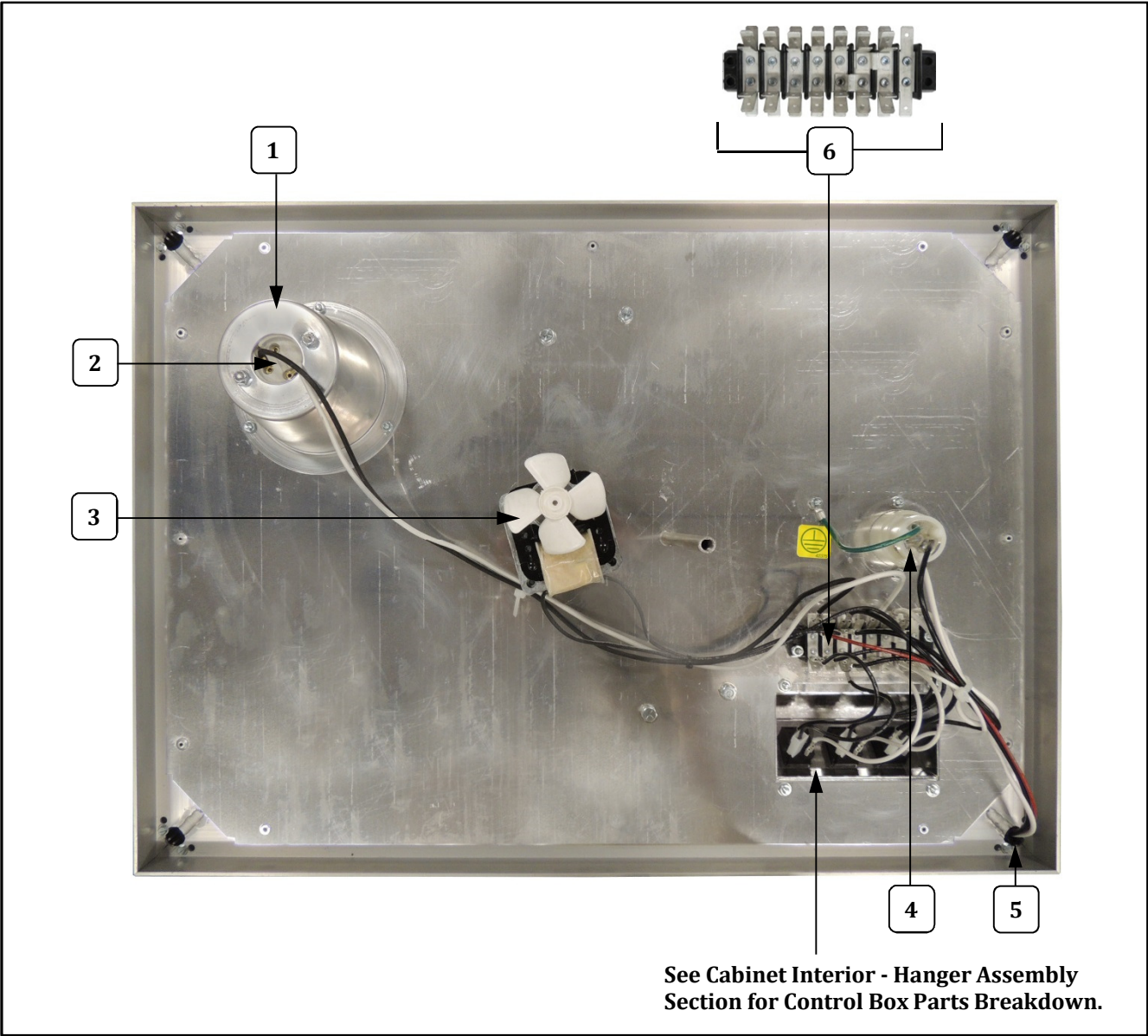
Cabinet Interior – Heated Corn Deck



Item	Part Description	Part No.
		2121NS
1	BOTTOM CORN PAN ASSEMBLY 120V (Complete assembly includes element)	77076
2	HEAT ELEMENT 115 VOLT, 75 WATT	44026
3	COVER CORN PAN CONDUIT	47653
4	SR 15-1 STRAIN RELIEF	61099
5	MALE CORDSET	61020
6	FEMALE CORDSET	61021
7	SR 6P3-4 STRAIN RELIEF	76026
8	CORNER COVER	77591
9	OLD MAID PAN	47003



Dome Interior – Electrical Breakdown

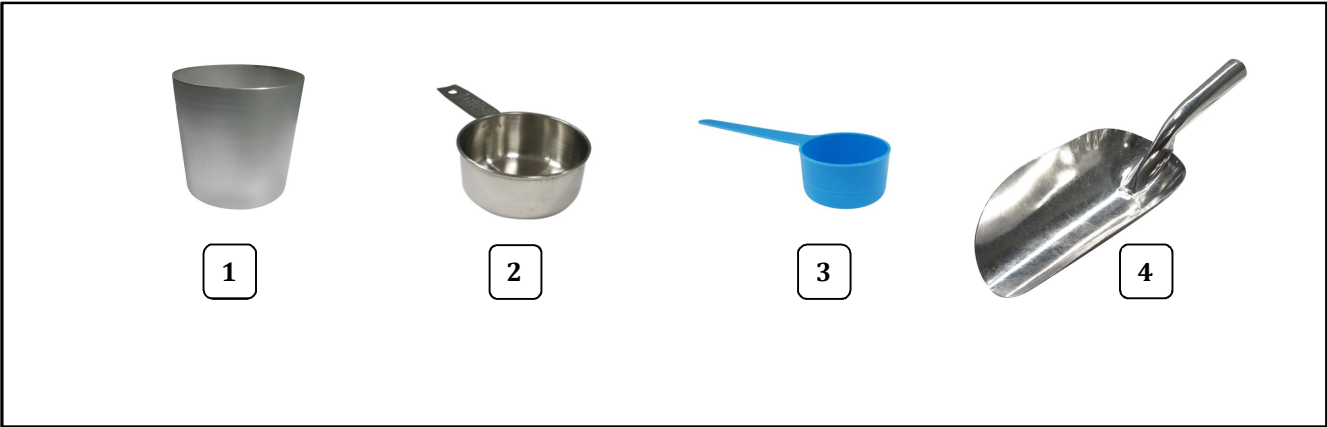


See Cabinet Interior - Hanger Assembly
Section for Control Box Parts Breakdown.

Item	Part Description	Part No.
		2121NS
1	LIGHT CONICAL SHORT	49584
2	LAMP HOLDER	47047
3	KETTLE DRIVE MOTOR 120 VOLT	47038
4	KETTLE LEAD IN RECEPTACLE	47327
5	.625" SNAP BUSHING	47282
6	8 TERMINIAL TERMINAL BLOCK	47208



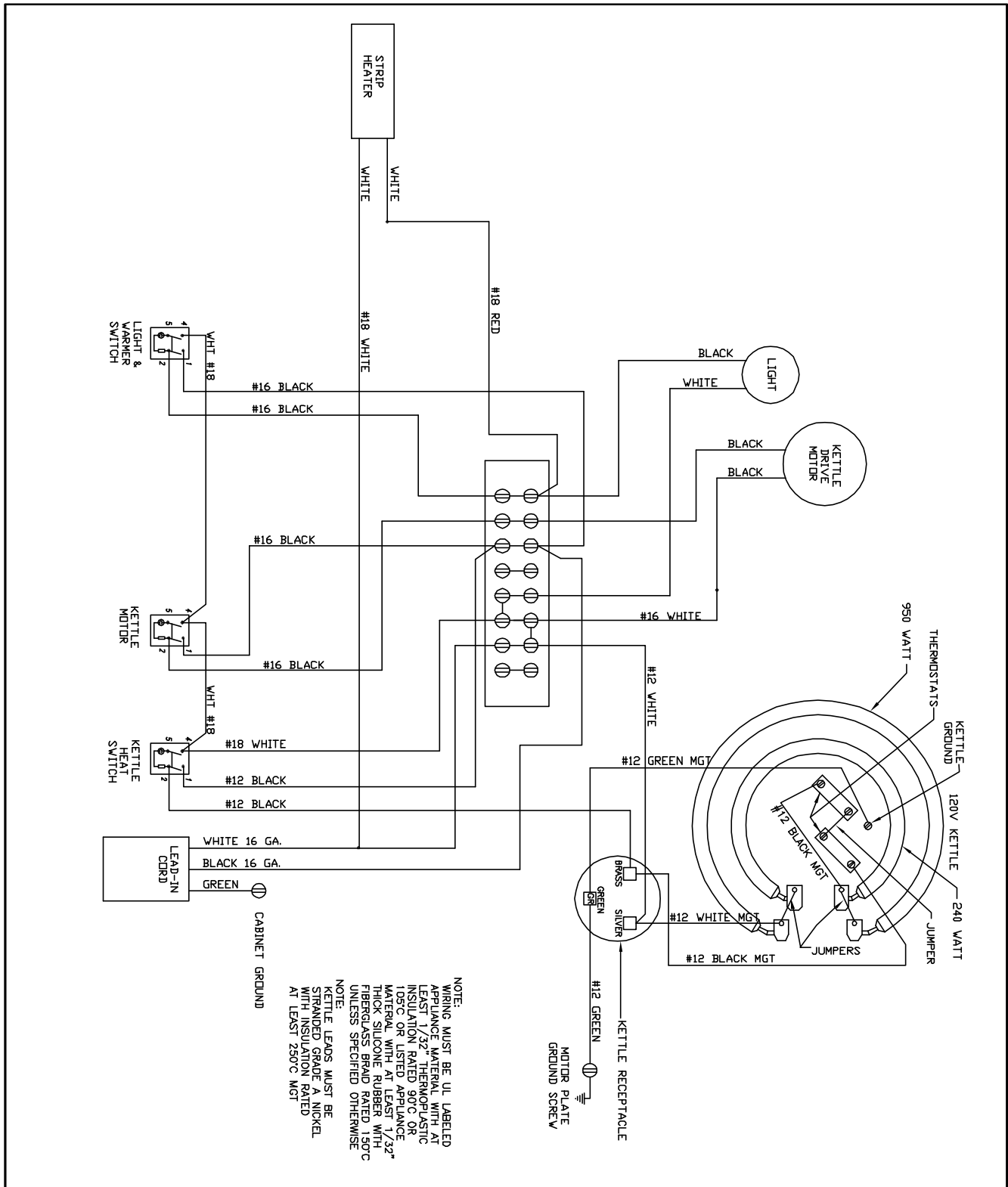
Accessories



Item	Part Description	Part No.
		2121NS
1	14 OZ. VOLUME CORN MEASURE	47399
2	MEASURE ½ CUP	47149
3	MEASURE 14.7 CC	47679
4	STAMPED ALUMINUM SCOOP	2071

Wiring Diagram

Model No. 2121NS





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

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