



Instruction Manual

RH & LH Cooker/Mixers Corn Treat, Pralinator, Fudge (Membrane Keypad Control)

Model Series: 2175, 2181, 2183, and 2182



Model 2175 (210)
Corn Treat



Models 2181 (200), 2183 (200)
Pralinator, Fudge



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



Table of Contents

SAFETY PRECAUTIONS	3
INSTALLATION INSTRUCTIONS	5
Inspection of Shipment	5
Manual	5
Model Description	5
Items Included with this Unit	5
Optional Conversion Kits.....	6
Setup.....	7
Install Paddle and Drum Assembly	8
Electrical Requirements	10
Receptacle Installation for L14-20.....	10
Before You Plug In Machine	11
OPERATING INSTRUCTIONS	12
Controls and Their Functions	12
Operating the Control	13
Control Configuration	14
Making Caramel Corn	16
Making Frosted Nuts	17
Making Fudge	18
Care and Cleaning	20
Troubleshooting	23
—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—	25
MAINTENANCE INSTRUCTIONS	25
New Paddle/Hub Seal Kit Installation	26
Kettle Shaft Maintenance	26
Membrane Control	27
Board Configuration (for Caramel, Fudge, and Praline Modes)	27
ORDERING SPARE PARTS	29
Cabinet Exterior and Handle Assembly	30
Kettle and Drum – Parts Breakdown	32
Kettle Bottom – Parts Breakdown	34
Control Box View	36
Safety Labels.....	37
Accessories	37
Wiring Diagram	38
WARRANTY	39



SAFETY PRECAUTIONS

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</p>

	⚠ DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>



	⚠ WARNING
	<p>To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces.</p> <p>013_092414</p>



	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	⚠ WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>011_051514</p>

	⚠ WARNING
	<p>Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to gmpopcorn.com or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p>022_060215</p>



	 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

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

	 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

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

Unit has a Membrane Keypad Control Panel with a digital display. The control is pre-configured to run the Product Mode(s) for the machine, see individual model descriptions below.

2175 Corn Treat Unit: 5 gal. capacity of corn treat; control is factory preset for Caramel Mode.

2175 (200): Right hand dump

2175 (210): Left hand dump

2183 Fudge – yields approx. 8 lb. of fudge; the control is factory preset for Fudge Mode.

2183 (200): Right hand dump

2183 (210): Left hand dump

2181 Pralinator – yields approx. 4 to 4.5 lb. of nuts; control is factory preset for Praline Mode.

2181 (200): Right hand dump

2181 (210): Left hand dump

2182 Combo King – combination unit includes parts/accessories to make Corn Treat, Fudge, and Pralines—the membrane control is factory preset to run each Product Mode.

2182 (200): Right hand dump

2182 (210): Left hand dump

Items Included with this Unit

Unit includes an Instruction Manual, Warranty Registration Card and accessories shown below:

Model Series	Aluminum Scoop (PN2071)	1 Quart Measure (PN 46466)	2 Cup Measure (PN 62807)	20A Recept (PN 82208)	Bowl Scraper (PN 46210)	Thermometer (PN 4300)	5 Gallon Measure (PN 46125)
2175	x2	x	x	x	x		x
2181	x	x	x	x	x		
2183			x	x	x	x	
2182	x2	x	x	x	x	x	x



Optional Conversion Kits

To convert an existing machine to an alternate unit, you need the following:

- Conversion Kit(s), see images below (all kits sold separately).
- The applicable Product Mode(s) must be activated on the control—have a qualified service person reference Membrane Control in the Maintenance section of this manual.

Conversion Kits:

Caramel Corn Conversion Kit 2175KIT

Pralinator or Fudge Unit to Corn Treat



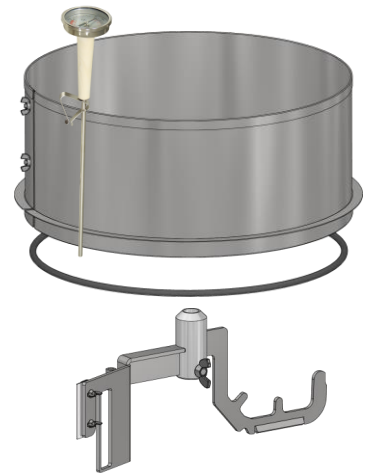
Frosted Nuts Conversion Kit 2181KIT

Corn Treat Unit to Pralinator



Fudge Conversion Kit 2183KIT

Corn Treat Unit to Fudge



Frosted Nuts Paddle Kit 2181PAD

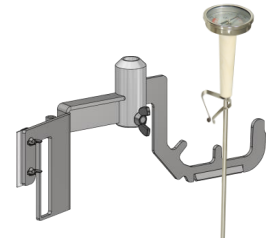
Fudge Unit to Pralinator



Drum not included.

Fudge Paddle Kit 2183PAD

Pralinator Unit to Fudge

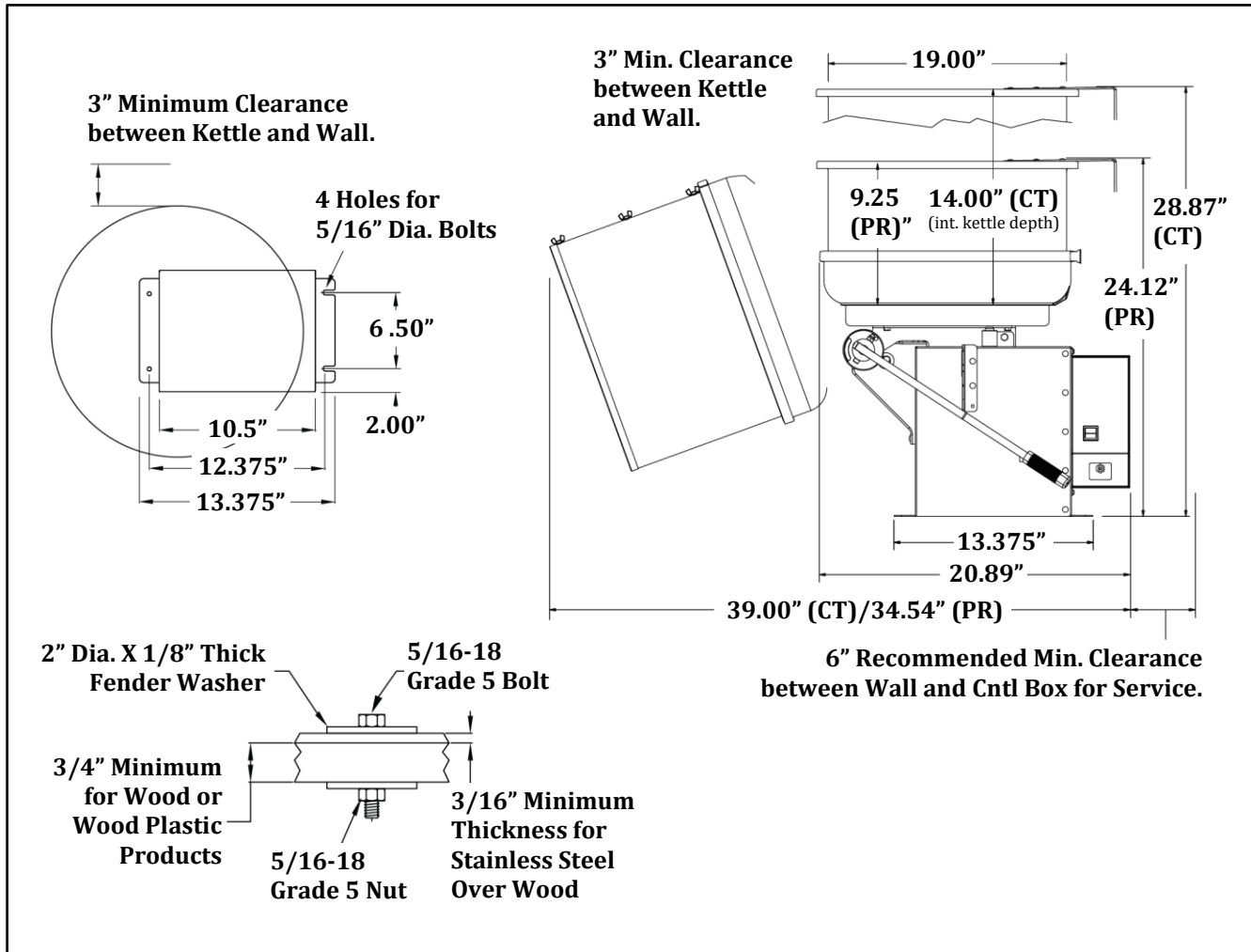


Drum not included.



Setup

1. Remove all packaging, tape, and any accessories packed with the unit.
2. The unit must be properly fastened to a sturdy, level counter or base, see illustration below for mounting requirements.



3. Install the paddles and drum for use, see next section for paddle and drum installation.
4. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).



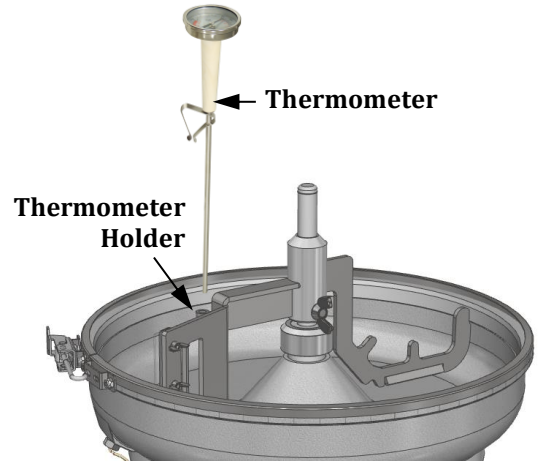
Install Paddle and Drum Assembly

Unit must be OFF, unplugged, and completely cool prior to installing/removing paddles or drum. Make sure all parts are clean for use, reference Care and Cleaning section.

1. Remove, or install the retaining ring/mixing drum as needed, see instructions and images below.
2. **Install paddles:** Reference Corn Treat instructions below, see next page for Fudge and Pralinator units.
For a Conversion Kit (sold separately) or a Combo Unit, reference the applicable paddle installation instructions.

3. Corn Treat paddles and Fudge paddles have a built-in thermometer holder for use if desired, see image.

Set thermometer to needed height for use.

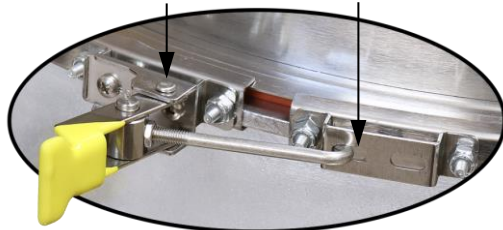


Fasten/Adjust Retaining Ring

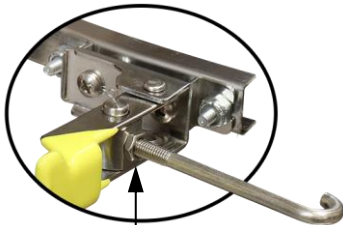
Assemble Drum so the seam and Retaining Ring Latch are **opposite** of dump side.

Remove Drum in reverse order.

1. Open latch, then fit retaining ring over drum and kettle rims.
2. Place hook in first slot.



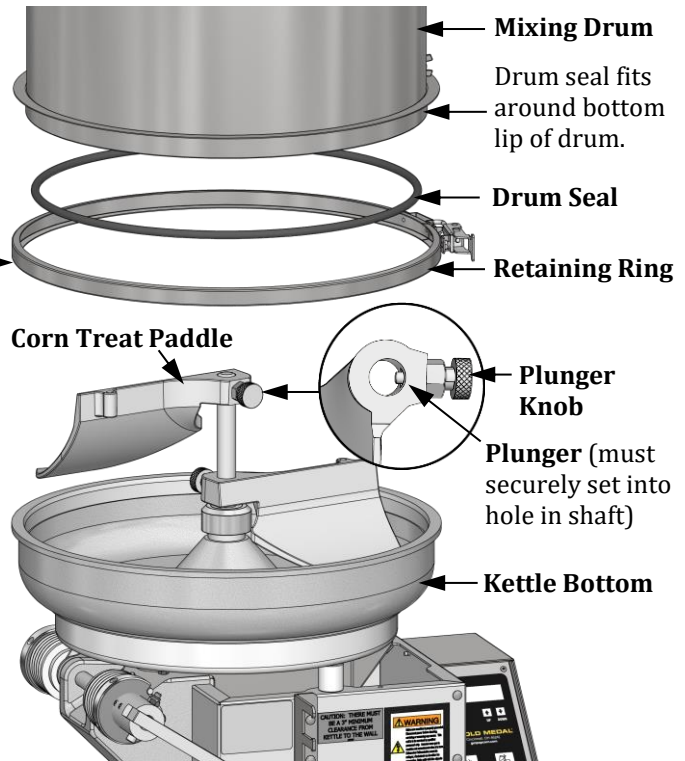
3. Push clasp tight to kettle to lock retainer in place.



4. To adjust hook length, loosen nut, adjust hook in or out, then retighten nut.

Corn Treat Unit Assembly

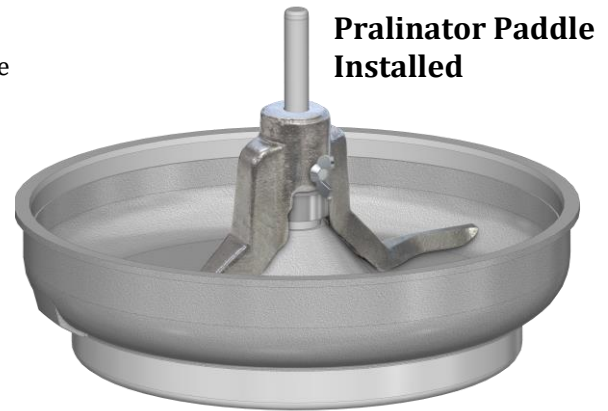
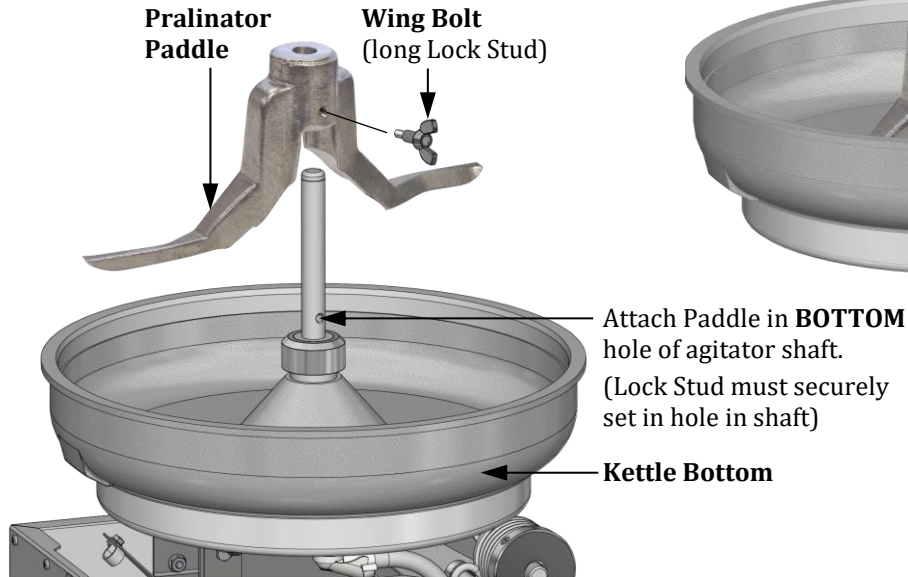
Prior to operation, move the paddles from the shipping position into the mix position as shown below.





Pralinator Unit Assembly

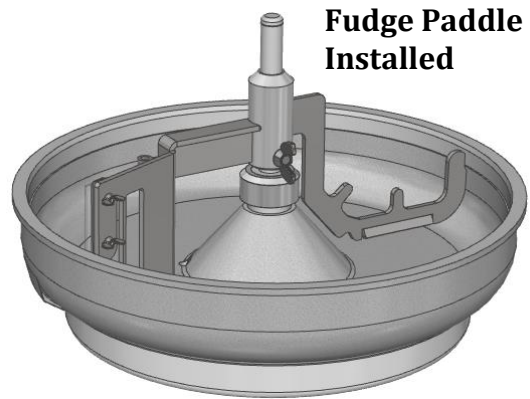
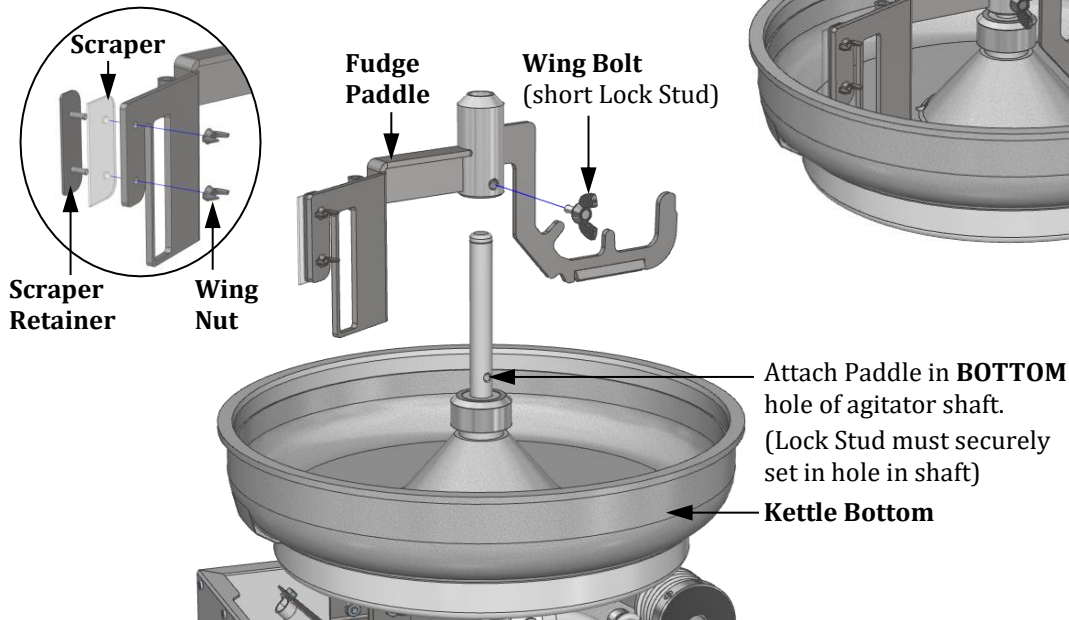
To remove or install the retaining ring and drum, reference instructions on previous page.



Pralinator Paddle Installed

Fudge Unit Assembly

To remove or install the retaining ring and drum, reference instructions on previous page.



Fudge Paddle Installed




Electrical Requirements

The following power supply must be provided (reference unit Data Plate for Wattage requirement):

120/208 or 120/240 V~, 60 Hz

This unit is designed to operate on single phase, 20 AMP, 4 wire supply, 120/208 or 120/240 V~ (2 Hot, 1 Neutral, 1 Ground). All electrical components in this machine are 120 V (motors, heat elements, lights, etc.) and therefore require “Hot to Neutral” connection (**NOT** “Hot to Hot”). A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on the machine and must be used.

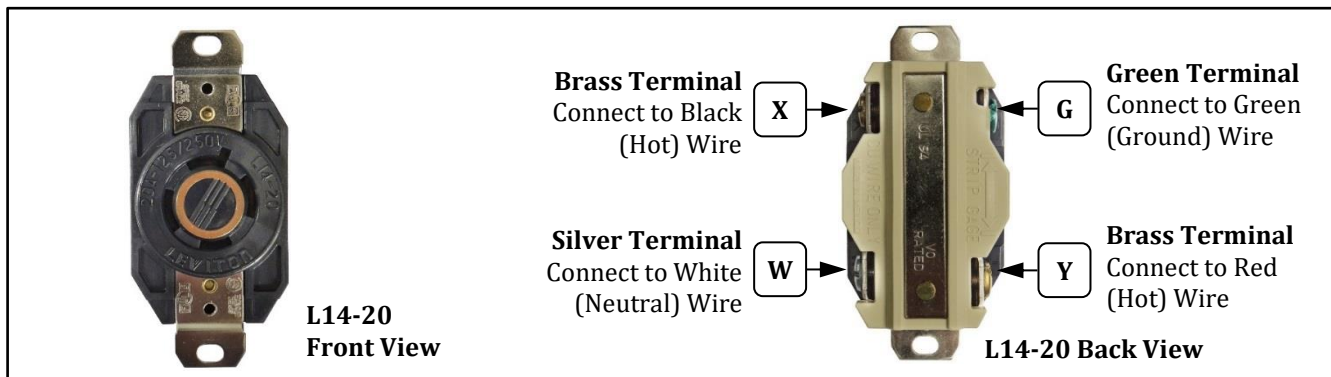
	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.’s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Receptacle Installation for L14-20

A certified electrician must follow the IMPORTANT instructions below for installation of the L14-20 Receptacle (Gold Medal Item No. [41254](#)) provided with the unit, reference image below.

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

The unit is equipped with a Membrane Keypad Control Panel. Press button to turn a function ON/OFF; the LED Indicator (where applicable) for the button activates when function is selected.

POWER SWITCH – ON/OFF lighted rocker switch – provides power to the control board.

KETTLE HEAT + MOTOR SWITCH (Heat + Stir Motor) – ON/OFF Button Switch - supplies power to the kettle heating element and stir motor. Stir motor runs for a preset number of seconds each minute (refer to Motor-On-Time in the Configuration section to adjust run time).

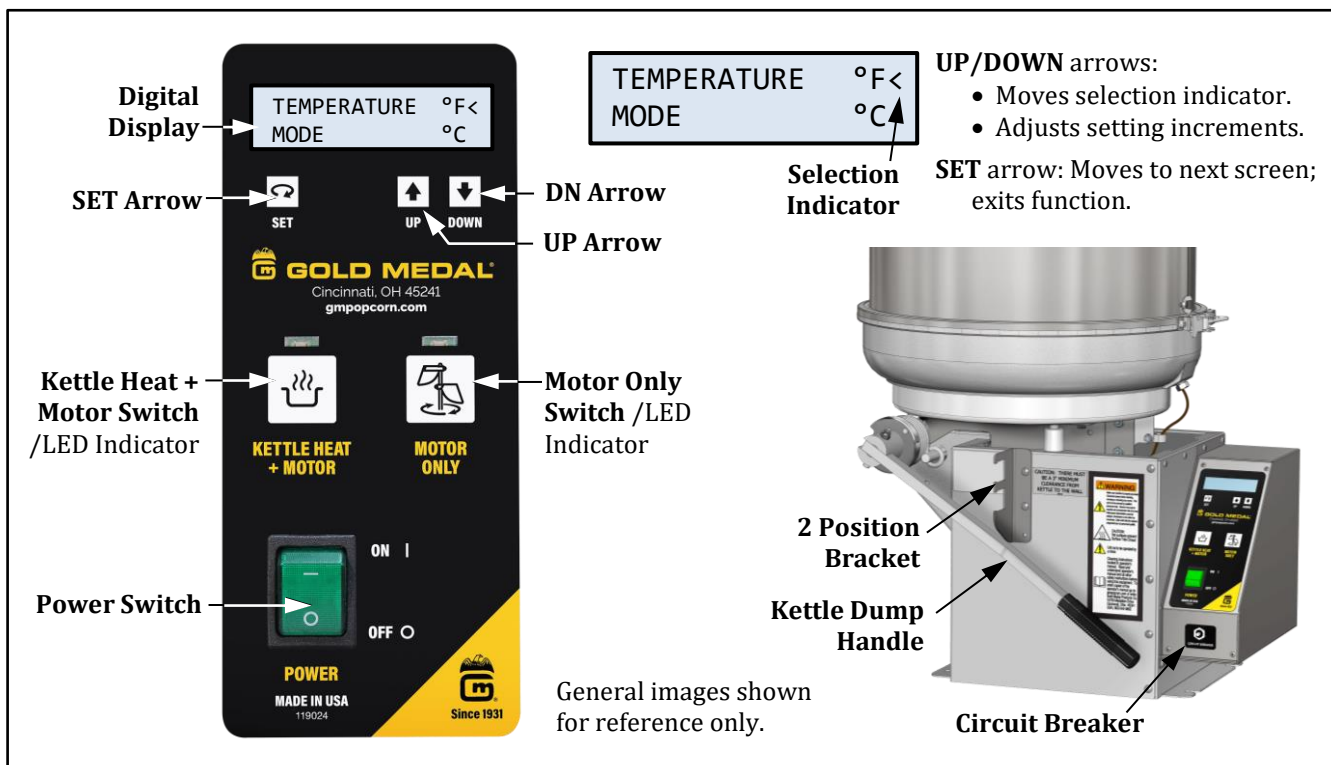
It is normal for the stir motor to start/stop each minute (when Motor Only switch is OFF).

MOTOR ONLY (Stir Motor) – ON/OFF button switch - supplies power to the stir motor to run continuously (the switch can be manually turned OFF/ON as needed).

MEMBRANE KEYPAD CONTROL (Digital Display and Programming Buttons) – Controls cooking modes, set point temperatures, and motor run time for making Caramel Corn, Fudge, and Pralines (Frosted Nuts), (refer to Configuration section to adjust the presets using UP, DOWN, and SET arrow buttons). Screen has a two-line digital display.

CIRCUIT BREAKER – Protects the Motor and Heat Control from an overload condition.

KETTLE DUMP HANDLE – Handle tilts kettle from upright cook position, to mix position or dump position. The 2 position bracket holds the handle in the tilted position.





Operating the Control

The unit is preset with default settings to make Caramel Corn, Fudge, and Pralines (Frosted Nuts), mode availability may vary per unit.

Note: Beeper/alarm does not sound during normal operation modes when set to OFF, see Configuration section to change presets or turn beeper ON/OFF.

Unit Controls:  HEAT + (Stir) MOTOR  MOTOR ONLY (continuous motor)  (SET)  (UP)  (DOWN)


To Operate

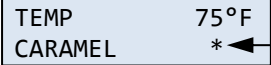
1. Turn Power Switch ON. *Startup screen shows briefly.*

 ← **Software Version** (example version shown)

Run Mode entered (Normal Operation) *Last Mode configured is startup Mode shown (Caramel, Fudge, or Praline). To change Product Mode or °F/°C Mode, see Configuration section (Steps 1-3).*

 ← **Current Kettle Temperature/Mode** (example shown)
← **Product Mode**

2. Press  to start a cook cycle. *Unit heats and stir motor turns ON/OFF according to set point parameters. To change a set point during a cycle, see Set Point Adjustment section.*

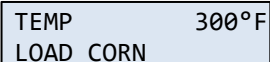
 ← **Indicates Unit is Heating** (during operation, heat cycles ON/OFF to maintain set temperature)

At Pre-Alarm Temperature (Caramel Mode ONLY):

*Unit beeps 5 times—**one sequence ONLY**, to prompt user to add specialty ingredients, if desired.*

*Beeper **does not** sound if set to OFF, see Configuration section.*

3. When Set Point Temperature is reached:



In CARAMEL MODE (unit automatically goes through the following):

- MOTOR ONLY automatically turns ON (MOTOR ONLY switch can be manually turned ON/OFF, as needed).*
- Kettle stops heating, but HEAT Switch remains ON until set point is held for 20 seconds—**then, HEAT Switch automatically turns OFF.***
- Unit beeps 5 times every 30 sec. until it drops below set point temp.*
- Unit prompts LOAD CORN.*

In PRALINE MODE:

- Unit beeps 5 times every 30 sec. until it drops below set point temp.*
- HEAT automatically turns OFF.*
- MOTOR ONLY automatically turns ON (MOTOR ONLY switch can be manually turned ON/OFF, as needed).*

In FUDGE MODE:

- Unit does **NOT** beep in Fudge Mode (constant attention is required).*
- HEAT cycles ON/OFF to maintain the set temperature.*
- Stir Motor continues the programmed ON/OFF run time.*



Set Point (SP) Adjustment—while in Run Mode

Parameter changes take effect immediately for the current Product Mode. For a full description, ranges, and default settings for each parameter, reference the Configuration section.

1. Hold at least 2 sec. to enter SP Adjustment (at any time, press to skip to next screen).
2. **Set Temperature:** Adjust or ; then press to move to next screen.
3. **Motor-On-Time:** Adjust or ; then press to move to next screen.
4. **Pre-Alarm Temp.:** (available in **Caramel Mode ONLY**)—set to 0° for no alarm.
Adjust or ; then press to return to cooking cycle.

Cleaning—while in Run Mode

Reference Care and Cleaning section to use Cleaning Mode and steam the kettle between multiple batches or before turning unit off.

Control Configuration

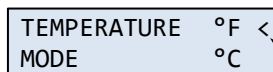
Enter Configuration to change Product Mode (Caramel, Fudge, or Praline) or to adjust Mode settings, mode availability may vary per unit. Parameter changes take effect immediately.

To Configure

At any time, toggle Power Switch OFF/ON to exit configuration mode.

1. **To enter Configuration:** Press and hold both and while turning Power Switch ON.
Startup screen shows briefly.

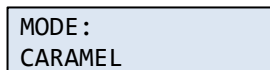
2. **Temperature Mode:** Adjust mode or press to skip to next screen.



Press or to select °F or °C, then press to move to next screen.

Indicates selection

3. **Product Mode:** Select Caramel, Fudge, or Praline. *(Caramel shown for reference only.)*



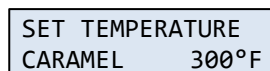
Press or to select Mode, then press to move to next screen.

If Changing Product Mode only: Select a Mode, then cycle Power Switch OFF/ON to exit configuration.

The Product Mode shown on exit is Mode shown at next startup.
If desired mode not found, see Troubleshooting section.

To Set Parameters (for selected Mode only)—repeat steps for each Product Mode.

4. **Set Temperature:** Adjust temperature or press to skip to next screen.



Press or to adjust temperature in 5°F (2°C) increments; between 100°F–400°F (40°C–204°C), then press to move to next screen.

Default: Caramel 300°F (150°C); Fudge 185°F (84°C); Praline 320°F (160°C)



5. Motor-On-Time:

Adjust run time or press to skip to next screen.

MOTOR ON TIME	
CARAMEL	0:45

Press or to adjust time motor runs per minute (adjust in 5 sec. increments between 20–55 sec.), then press to move to next screen.

Default: Caramel 45 sec.; Fudge 55 sec.; Praline 55 sec.

Motor runs a set time every minute and is off the remainder of the minute.
(e.g.: If Motor-On-Time = 45 sec./min., then OFF time = 15 sec./min.)

6. Pre-Alarm Set Temp (Caramel Mode ONLY): Adjust offset temp. or press to skip to next screen.

SET PRE-ALARM	
CARAMEL	30°F

The temperature displayed is the **offset** from the setpoint (SP) temperature.

e.g.: **300°F** (SP temp) - **30°F** (pre-alarm offset) = **270°F** (pre-alarm sounds 30°F before SP temp)

Unit beeps 5 times—**one sequence ONLY**, to prompt user to add specialty ingredients, if desired. **Set Pre-Alarm temperature to 0°F/°C for no alarm.**

To Adjust Pre-Alarm Offset Temperature:

Press or to adjust in 5°F (2°C) increments between 30°F–60°F (16°C –34°C) or set to 0°F/°C for no alarm, then press to move to next screen.

7. Beeper (not available in Fudge Mode): Adjust setting or press to skip to next screen.

BEEPER	ON <
MODE	OFF

Press or to turn beeper ON or OFF, then press to move to next screen.

If beeper is OFF, unit will not sound during the selected operation mode.

Regardless of the ON/OFF setting, beeper is always active in Clean Mode or if a T/C Error is present.

8. Reset Values to Defaults? Press or to select YES or NO, then press .

RESET TO	YES<
DEFAULTS	NO

NO – keeps current settings (for all modes) and returns to Step 2.
YES – moves to confirmation screen.

9. Confirm Reset to Defaults? Press or to select YES or NO, then press .

RESET TO	YES<
DEFAULTS	NO

NO – keeps current settings and returns to Step 2.
YES – **RESETS** values to defaults (**for all modes**) and returns to Step 2.



Making Caramel Corn





The default set point temperature for Caramel Corn is 300°F (150°C). The set point temperature you need may vary depending on your recipe and cooking environment. Use the preset as a starting point, then adjust it to fit your needs (see Set Point Adjustment in Operating the Control section).

Ingredients:

- Gold Medal Caramel Corn Mix (Item No. 2094)—comes in 22 oz. packages, see table below.
- Gold Medal Free-N-Easy (Item No. 2250)—squirt on finished caramel corn for separation, see table.
- Pre-pop the popcorn—sift the popcorn in the popper before use.

Unit	#2094 Caramel Corn Mix (22 oz. pkg.)	Granulated Sugar (brown or white)	Water	Coconut Oil or Vegetable Oil	Pre-popped Popcorn	Free-N-Easy
Mark 5	1 package	4 cups	8-12 oz.	4 oz.	5 gallons	10-12 squirts

Making Caramel Corn:

1. Turn Power Switch ON.
2. Select Caramel Mode (reference Operating the Control section).
3. Press  (Heat/Motor Switch) to start a cook cycle.
4. Add Caramel Corn Mix, granulated sugar, oil, and water to kettle (add water last).
Note: If using Gold Medal “One Step” Caramel Corn Mix, **DO NOT** add granulated sugar.
 If needed, turn  OFF, use spatula to push mix from paddles/drum walls, then turn  back ON.
5. Put lid on—when steam **starts to “roll-up”** from under the lid, remove it for remainder of cycle.
CAUTION: Beware of rising steam; keep face and hands clear of rising steam.
6. At Pre-Alarm/beep (if applicable), add specialty ingredients, if desired.
7. At set point temperature/beeper, add pre-popped corn (*heat auto-turns OFF/motor only, ON*).
8. Allow corn to mix for approx. 10 seconds with kettle in upright position.
9. Move kettle to mix position and spray Free-N-Easy on caramel corn to help separation—mix popcorn until thoroughly coated.
10. Dump caramel corn into a cooling pan—mix and separate it using two popcorn scoops.
11. Turn  (Motor Only Switch) OFF.
12. Allow finished product to cool before packaging.

During normal operation, sugar builds up in the kettle and it must be removed (reference the Care and Cleaning section; Cleaning—while in Run Mode):

- Steam the kettle every 3-4 batches to remove sugar build-up.
- Steam the kettle after making single batches, if unit is turned off between batches.
- **Steam the kettle before turning unit off for the day.**




Making Frosted Nuts

The default set point temperature for Pralines is 320°F (160°C). The set point temperature you need may vary depending on your recipe and cooking environment. Use the preset as a starting point, then adjust it to fit your needs (see Set Point Adjustment in Operating the Control section).

Ingredients:

- Gold Medal Imitation Vanilla (Item No. 4515).
- Water (use 3 parts water per 1 part vanilla)
- 2 ½ pounds of nuts (use raw almonds, raw pecans or peanuts with skins removed)
- (1) 24 oz. package of Gold Medal Frosted Nut Mix (Item No. 4501)

Pralinator Operating Instructions

1. Make a vanilla water solution—**we recommend** making at least 1 gallon using 1 quart of Gold Medal Imitation Vanilla (Item No. 4515) plus 3 quarts of water.
2. Pre-measure 12 oz. of the vanilla solution for Step 5, and 2–3 oz. for Step 7 (see below).
3. Turn Power Switch ON.
4. Select Praline Mode (reference Operating the Control section).
5. Press  (Heat/Motor switch) to start a cook cycle—leave Motor Only switch OFF.
6. Add (1) 24 oz. package of frosted nut mix and 12 oz. of the vanilla water solution to the kettle.
7. Add 2 ½ pounds of raw nuts (see ingredients above); leave lid off the unit while cooking.
8. Allow unit to heat and mix until buzzer sounds.
9. At buzzer signal, heat automatically turns off, Motor Only automatically turns ON.

Finish the nuts one of the following ways:

- a. Spray on vanilla water solution until buzzer stops—spray solution to produce a consistent coat with a matte finish, or
 - b. Pour on 2-3 oz. of vanilla water solution to produce a glossy variable finish.
10. Dump the frosted nuts onto a cooling tray and separate, allow nuts to cool 10-15 min. before serving or packaging.



Making Fudge

The default set point temperature for making Fudge is factory set at 185°F (84°C). The set point temperature you need may vary depending on your recipe and cooking environment. Use the preset as a starting point, then adjust it to fit your needs (see Set Point Adjustment in Operating the Control section).

Ingredients per Mix:

The fudge cooker mixer is designed to use 7 lbs. dry mix per batch. A batch yields approximately 8 lbs. of fudge (use a 9" x 13" x 2" cake pan).

#2715 **Chocolate Mix** – 4 sticks (1 lb.) butter, use 12 oz. water

#2716 **Vanilla Mix** – 3 sticks (3/4 lb.) butter, use 10 oz. water

#2717 **Base Mix**– 3 sticks (3/4 lb.) butter, see water amounts in table below:

Adding Flavors to Base Mix	Concentrate Amount	Water Amount
Flavoring concentrate with high acidity level (any fruit flavors or our Sno-Kone® concentrates)	3 oz.	5 oz.
Flavoring concentrate with low acidity level	3 oz.	7 oz.
To add crushed nuts, candy canes, candy pieces, or cookie pieces with no concentrate flavoring	none	10 oz






Making Fudge

Important: Fudge Mode does not have a beeper/alarm. Making Fudge requires constant monitoring.

Before Starting to Cook:

- Pre-measure ingredients and pre-melt the butter (or cut into 1/2" pieces max.)
- Make sure the bag of dry fudge mix is free of clumps—before opening bag, gently knead/massage the bag of dry mix to work out any clumps.
- Line a 9" x 13" x 2" cake pan with parchment (for finished fudge).

Total Cook Time: 16 minutes (add 2-4 minutes for a cold kettle or non-melted butter.)

1. Turn Power Switch ON.
2. Select Fudge Mode (reference Operating the Control section).
3. Press  (Heat/Motor switch) to start a cook cycle.
4. Add water and butter (pre-melted) to kettle—if applicable, add concentrates and allow them to fully mix. **DO NOT add dry mix until butter and water are fully mixed, and butter is melted.**
5. Turn  OFF momentarily and **slowly** add dry fudge mix to kettle.
6. Put lid on kettle (to minimize clouding), then turn  back ON—after 1 min. remove lid for remainder of cooking cycle.
7. If product has accumulated on paddle or drum walls, turn  OFF—use the spatula (provided with unit) to push any dry mix into the fudge, then turn  back ON.




8. Allow fudge mix to cook to desired texture—heat cycles off/on to maintain the set temperature. Constant monitoring of mix is required.

Question – To what temperature do I have to cook the fudge?

Answer: For best results, fudge should be cooked until it is ‘whipped’. Generally speaking, this means that all of the sugar has been hydrated which creates a fluffy, smooth, not gritty, shiny & uniformly mixed product. ‘Whipping’ occurs with our Sweet Selections Fudge Mix when the product has reached a temperature of approx. 160°F (71°C)—takes approx. 12-15 minutes. In order to achieve this product temperature, the digital control on Gold Medal’s Fudge Machine should be set at 185°F (84°C).

***It is important to note** that due to variations in your electrical current, as well as what type of fudge you are making and what type of inclusions or add-ins you may be using, optimum product temperatures may be slightly higher or slightly lower than 160°F (71°C). Thus, using a candy thermometer to check actual product temperature plus a well trained and experienced eye (to know when it has been ‘whipped’) is critical to achieving the best result possible.

Turn unit OFF to insert or remove thermometer to measure product temperature.

9. Once fudge is cooked to desired texture, remove thermometer, then move kettle to a **half-tilt position** to allow the fudge to work its way to the bottom portion of the kettle for dumping.
10. Turn  OFF—stop the unit when the paddle is in a vertical position to allow the fudge to flow easier from the kettle when dumped.

Note: If the paddle is stopped in a horizontal position, it can hold back the product flow when dumped, and prevent maximum product removal.

11. Dump the kettle to pour fudge into a parchment lined pan, scrape bottom and sides of kettle and paddle with the spatula.
12. Smooth the fudge in the pan with the spatula, then **loosely** cover it with parchment paper (or similar item) to prevent drying out, yet still allow the fudge to cool without forming condensation.

Cooling time ranges from 4 hours minimum, to preferably overnight. DO NOT refrigerate the fudge; it can cause it to dry out.

13. Once cool, carefully hold a tray to the pan of fudge, then flip pan over to remove fudge. Peel off parchment paper. Cut and serve fudge to suit.

Do not pre-cut or score fudge—this causes the edges to become dry and brittle. Once fudge has cooled to room temperature, put it in an airtight container. Store fudge at room temperature.



Care and Cleaning

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321</p>

	 WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot! 028_082715</p>

Good sanitation practice demands that all food preparation equipment be cleaned regularly—only use non-toxic, food grade cleaners.

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer’s instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

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.

Kettle Cleaning Procedure

Follow procedure below to steam sugar build-up out of the kettle every 3-4 batches during regular operation and before turning the unit off for the day. Steam kettle out **after every batch** if the unit is turned off between batches.


1. Cleaning Mode steams the kettle to help remove product residue. Let unit cool **below 215°F (102°C)** before starting a cleaning cycle (*heat will not turn ON if temp. is above 215°F/102°C*).

CAUTION: Beware of rising steam; keep face and hands clear of rising steam.

Cleaning—while in Run Mode

2. **To enter Cleaning Mode:** Press and hold both **▲** and **▼** buttons for about 3 sec.

PERFORM	YES<
CLEANING	NO

Press **▲** or **▼**; to select YES or NO, then press . “<” indicates selection.

NO – returns to normal Run Mode.

YES – moves to next screen to start a cleaning cycle.

3. **Cleaning:**

ADD 4 QT OF WATER	
CLEANING	15:00

Preliminary cycle starts:

- Screen prompts to **ADD WATER; then place lid on kettle.**
- **HEAT and MOTOR ONLY** turn ON.
- 15:00 minute timer starts to countdown.



Control monitors temperature for the first 30 sec.—after 30 sec. (at 14:30):

TEMP	180°F
CLEANING	14:30

If temp. is 225°F (108°C) or below—screen displays temperature, and the cleaning cycle/countdown continues.

HI CLEAN TEMP	
HEAT OFF	

If temp. is above 225°F (108°C):

Cycle power to exit error.

- Unit beeps 5 times.
- HEAT and MOTOR ONLY turn OFF.
- Screen shows HI CLEAN TEMP error—**cycle Power Switch OFF/ON to exit this mode.**
- Allow unit to cool below 215°F (102°C) before restarting Cleaning Mode.

4. Exit Cleaning Mode: When cycle is completed:

CLEANING	
COMPLETE	

- Unit beeps 5 times.
- HEAT and MOTOR ONLY turn OFF.
- Display shows CLEANING COMPLETE.
- **Cycle Power Switch OFF/ON to exit cleaning.**

Exit before cleaning completes: Press  at any time of cycle for EXIT screen.

EXIT	YES<
CLEANING	NO

Press  or  to select YES or NO, then press .

NO – returns to Clean Mode.

YES – moves to confirmation screen.

CONFIRM	YES<
CLEAN EXIT	NO

Select **YES** to confirm exit and return to Run Mode (on return, HEAT and MOTOR ONLY are OFF). **NO** – returns to Clean Mode.

5. Allow unit to cool, then remove lid and carefully pour kettle contents into a pan/bucket. If needed, steam kettle twice to help remove all traces of product.
6. Kettle is ready to begin another batch. **If turning unit off (even between batches)**, turn all switches OFF, then wipe out any product build-up remaining in kettle using a clean damp rag.
7. Do not leave water in kettle or pan overnight—clean pans/bucket for next use.

Daily Unit Cleaning Procedure

1. Turn machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Clean all pans/accessories after each use.
3. Release draw latch, remove drum, then remove paddles (to remove, pull plunger knob/loosen wing bolt). Take drum and paddles to sink and clean with soap and water, then rinse and dry.
4. With unit OFF and unplugged, use a clean SLIGHTLY damp cloth—wring ANY EXCESS water from cloth before use—then wipe the kettle lead cord clean. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**
5. Wipe unit clean using a cloth SLIGHTLY dampened with soap and water, then wipe again to remove any remaining cleaner.
6. Check the shaft area under kettle bushing for any residue that may have passed the hub seal (to access shaft, tilt kettle if needed).

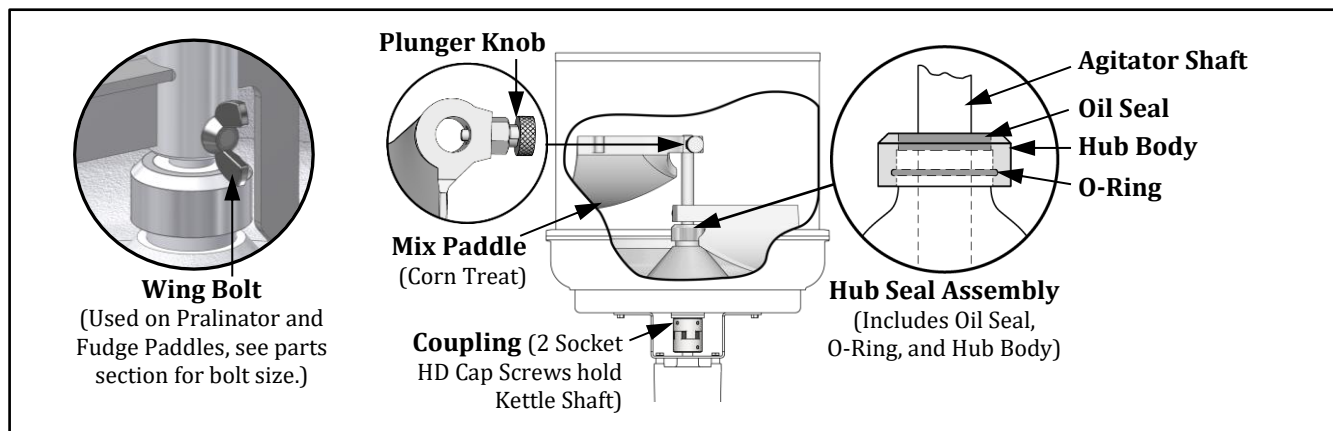
Wipe off any dripping or sticky residue from the shaft area using a SLIGHTLY damp cloth—wring ANY EXCESS water from cloth before use. **DO NOT** get moisture into the motor, severe damage will result.



Weekly Cleaning of the Hub Seal Assembly

Important: Keep the hub seal and o-rings clean for proper machine performance.

1. Turn machine OFF, unplug the unit and allow it to cool.
2. Remove paddles (to remove, pull plunger knob/loosen wing bolt, then lift paddles off shaft).
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface—burrs can damage the o-ring/oil seal during removal/installation.
4. Remove the hub seal assembly and soak it in hot water to clean.
5. Clean out any sanding partials from kettle and shaft.
6. Clean the area around the center hub. Remove any product residue. (See Kettle Shaft Maintenance section for note on lubricating the kettle bushings.)
7. Lightly lubricate the center hub of the kettle with a small amount of Petro Gel for easier re-installation of the hub seal assembly.
8. Slide the clean hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly.
9. Re-install the paddles—make sure the plunger (or wing bolt) of each paddle securely sets into its hole in the shaft.





Troubleshooting

The troubleshooting section covers error code descriptions which may be seen on the digital display and general machine issues.

Issue	Possible Cause	Solution
Digital Display Codes		
Error Code Reversed T/C <div style="border: 1px solid black; padding: 2px; width: fit-content;"> REVERSE T/C HEAT OFF </div>	Thermocouple wires are reversed on control board. Error Code displayed steadily on screen (<i>unit beeps 5 times — one sequence every 60 sec.</i>)	For a Reversed Thermocouple error code contact a qualified service person for inspection/repair and to reference the Control Board information in the Maintenance section. Cycle Power Switch OFF/ON to reset error detection.
Error Code Open T/C Hi Temp <div style="border: 1px solid black; padding: 2px; width: fit-content;"> OPEN T/C HI TEMP HEAT OFF </div>	T/C connections are open (runaway heat). Error Code displayed steadily on screen (<i>unit beeps 5 times — one sequence every 60 sec.</i>)	For an Open T/C error code contact a qualified service person for inspection/repair and to reference the Control Board information in the Maintenance section. Cycle Power Switch OFF/ON to reset error detection.
Error Code Hi Temp <div style="border: 1px solid black; padding: 2px; width: fit-content;"> HI CLEAN TEMP HEAT OFF </div>	Cleaning mode error—unit temperature above 215°F (102°C). Error Code displayed steadily on screen (<i>unit beeps 5 times</i>).	Allow unit to cool below 215°F (102°C) before restarting Cleaning Mode (<i>heat will not turn ON if temp. is above 215°F/102°C</i>). Reference the Control Board information in the Care and Cleaning section. Cycle Power Switch OFF/ON to exit this mode.
Display shows No Mode Selected <div style="border: 1px solid black; padding: 2px; width: fit-content;"> TEMP NO MODE SELECTED </div>	Control board jumper removed	At startup, the display shows the last product mode configured. If the jumper for the selected product mode was removed, the display will show No Mode Selected. To fix this issue: Go to Configuration and select an available Product Mode. To reactivate the mode removed, have a qualified service person replace the jumper/reference the Control Board information in the Maintenance section.
General Unit Issues		
Wrong Product Mode shown, or Product Mode not found	A. Wrong Product Mode selected. B. Board configuration (jumper issue)	A. To change the product mode, refer to Control Configuration in the Operating Instruction section. B. If the membrane control does not show the desired mode or it shows a mode you do not have an appropriate conversion kit for, there is a jumper connection issue on the control board. Have a qualified service person replace the jumper/reference the Control Board information in the Maintenance section.







<p>Kettle Does Not Heat</p>	<p>A. Power to Unit B. Circuit Breaker C. Kettle Heat/Motor Switch D. Control</p>	<p>A. Make sure the unit lead-in cord is plugged in. B. Check the circuit breaker. If reset, and it trips again, contact qualified service personnel for inspection/repair before going any further. C. Have qualified service personnel check the voltage to and from the Heat/Motor Switch; if switch is defective, replace it. D. A defective sensor lead will cause the kettle not to heat. Have qualified service personnel check for good connections from the kettle to the control.</p>
<p>Kettle Agitator Does Not Turn</p>	<p>C. Kettle Agitator Shaft/Motor Shaft</p>	<p>C. If the kettle agitator shaft is not rotating, DO NOT use the unit. Have qualified service personnel inspect/repair as needed.</p>
<p>Long Cooking Cycles</p>	<p>A. Heating Element B. Low Voltage C. Inadequate Supply Lines</p>	<p>A. One of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature. Contact qualified service personnel for inspection/repair. B. Unit is designed to make approx. 3 batches per hour when operated at full voltage (Pralinator makes approx. 4 batches/hour). To get unit warmed up, the first batch usually takes about 5 minutes longer. If machine is operated on low voltage, the kettle will not reach the proper operating temperature causing longer cooking cycles. 120 V units need a 105 V minimum. 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.</p>
<p>Mix Burns</p>	<p>A. Set Temperature</p>	<p>A. Adjust set temperature as needed, reference the product making instructions for proper temperature (also see, Set Point Adjustment in Operating the Control section).</p>
<p>Fudge Unit Issues</p>		
<p>Fudge Mixing Issues</p>	<p>A. Dry Caking B. Oversize Batch</p>	<p>A. Dry caking causes mixture to harden quickly rather than mixing evenly. Make sure water and butter are fully mixed and butter is melted prior to adding dry mix. B. Unit is designed for use with a maximum 7 lb. dry mix per batch. Do not attempt to use a larger dry mix amount.</p>







—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</p>

	 DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p>014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>027_010914</p>



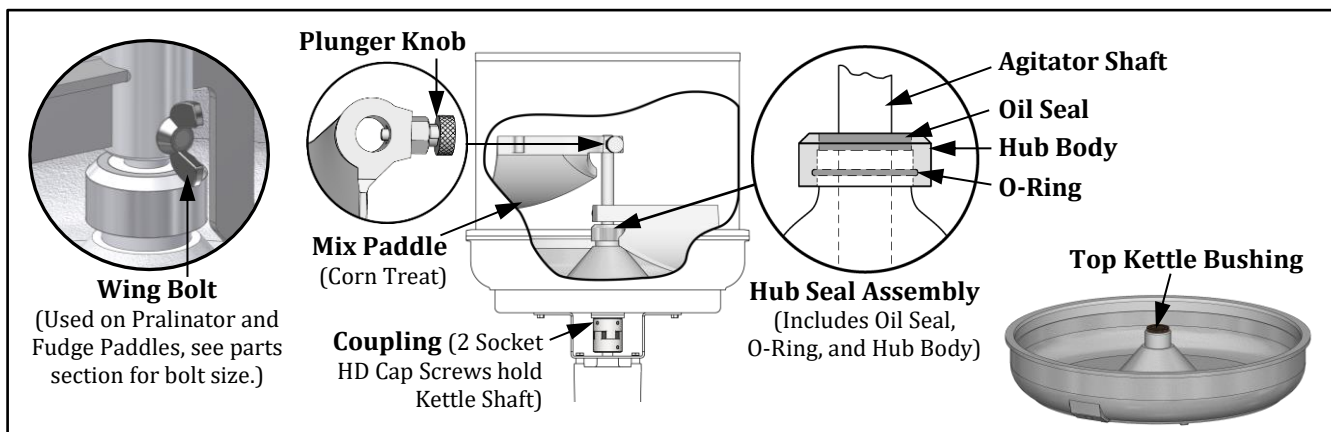
New Paddle/Hub Seal Kit Installation Kettle Shaft Maintenance

1. Turn machine OFF, unplug the unit and allow it to cool.
2. Remove paddles (to remove, pull plunger knob/loosen wing bolt, then lift paddles off shaft).
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface—burrs can damage the o-ring/oil seal during removal/installation.
4. Remove the old hub seal assembly.
5. Clean out any sanding partials from kettle and shaft.
6. Clean the area around the center hub. Remove any product residue.

Monthly Shaft Maintenance: Remove the kettle shaft monthly and lubricate the kettle bushings with white food grade Never Seez® **ONLY**, then reinstall the shaft.

To remove the shaft, loosen the 2 screws in the jaw coupling, then remove the kettle shaft. **DO NOT lose the shaft key, it must be reset into place.**

7. Lightly lubricate the center hub of the kettle with a small amount of Petro Gel for easier re-installation of the hub seal assembly.
8. Slide the new hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly.
9. Re-install the paddles—make sure the plunger (or wing bolt) of each paddle securely sets into its hole in the shaft.
10. Rotate the shaft by hand to make sure the paddle does not touch the kettle bottom; re-adjust shaft if needed.





Membrane Control

Control board configuration and service must be performed by qualified service personnel only. **To check the configuration** of a replacement board **or to activate** additional Product Mode(s), see below.

Board Configuration (for Caramel, Fudge, and Praline Modes)

The control board is set up at the factory with **model specific** capabilities. Modes available are determined by jumper placement, see images below.

Jumpers can be connected to activate additional product modes when a conversion kit is purchased; see below, To Activate a Product Mode.



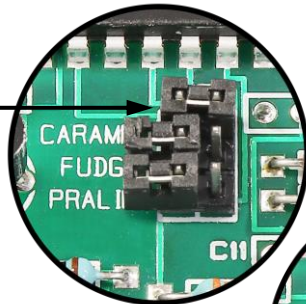
Jumper Placement (default settings shown for each mode)

Jumper connections determine Product Mode availability.

Caramel Corn

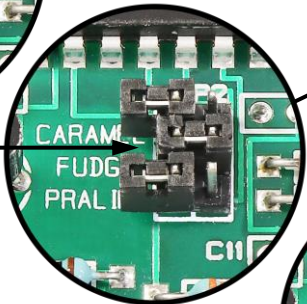
2175 (200/210)

- Jumper in CAMEL position
- (Fudge/Praline not connected)



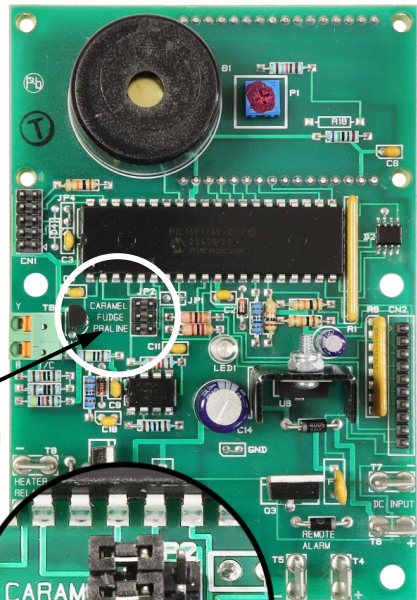
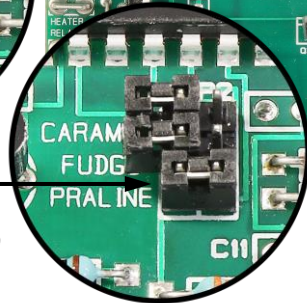
Fudge 2183 (200/210)

- Jumper in FUDGE position
- (Caramel/Praline not connected)



Praline 2181 (200/210)

- Jumper in PRALINE position
- (Caramel/Fudge not connected)



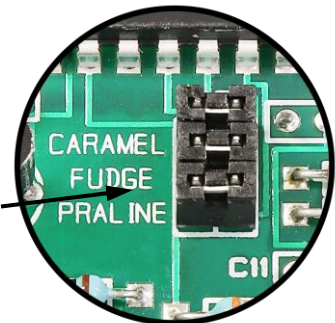
Control Board

To Activate a Product Mode

To activate a Product Mode, move the corresponding jumper into the connected position. For available conversion kits, see Optional Conversion Kit, in the Setup section of this manual.

For example: If you have a Caramel Corn unit, and you purchase the Fudge and Praline Kits, then the Fudge and Praline jumpers must be connected on the board for the unit to enter the new modes.

Caramel, Fudge, and Praline jumpers shown connected.





Thermocouple Error Conditions

There are two thermocouple error conditions that can be detected by the control, reference the descriptions below.

T/C Error Conditions

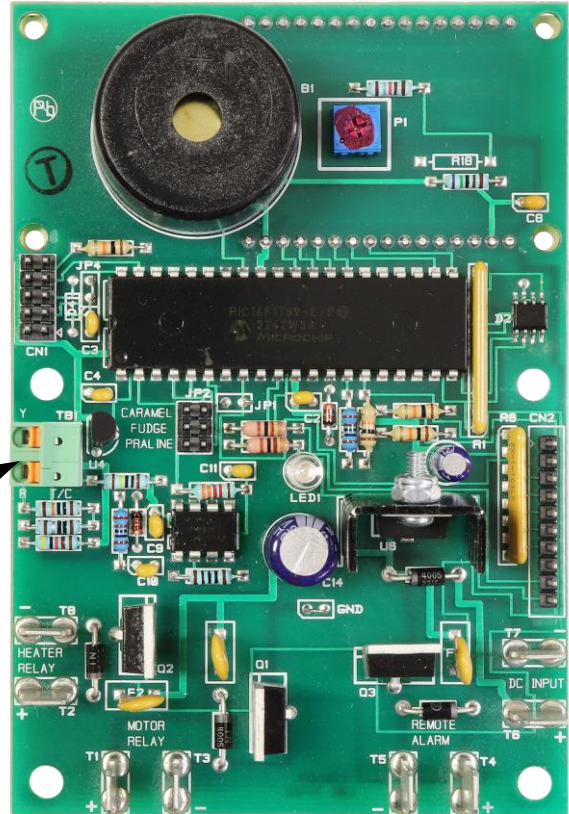
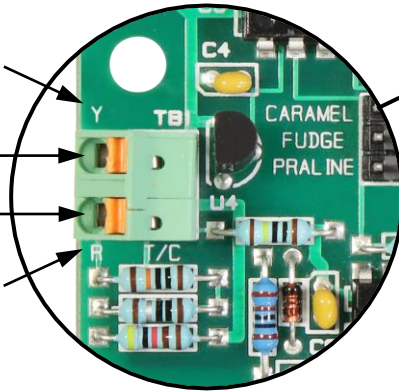
REVERSE T/C
HEAT OFF

Error Code displayed steadily on screen (unit beeps 5 times —one sequence every 60 sec.).

Indicates thermocouple wires are reversed on the board. Make sure yellow lead is in “Y” position and red lead is in “R” position, see image.

Cycle Power Switch OFF/ON to reset error detection.

T/C connection is marked Y (yellow)
YELLOW T/C position
RED T/C position
T/C Connection is marked R (red)



OPEN T/C HI TEMP
HEAT OFF

Error Code displayed steadily on screen (unit beeps 5 times—one sequence every 60 sec.).

Indicates the thermocouple connection is open/ disconnected and there is a runaway heat condition. Make sure both leads are securely connected to the board with yellow lead is in “Y” position and red lead is in “R” position, see image above.

Cycle Power Switch OFF/ON to reset error detection.



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:

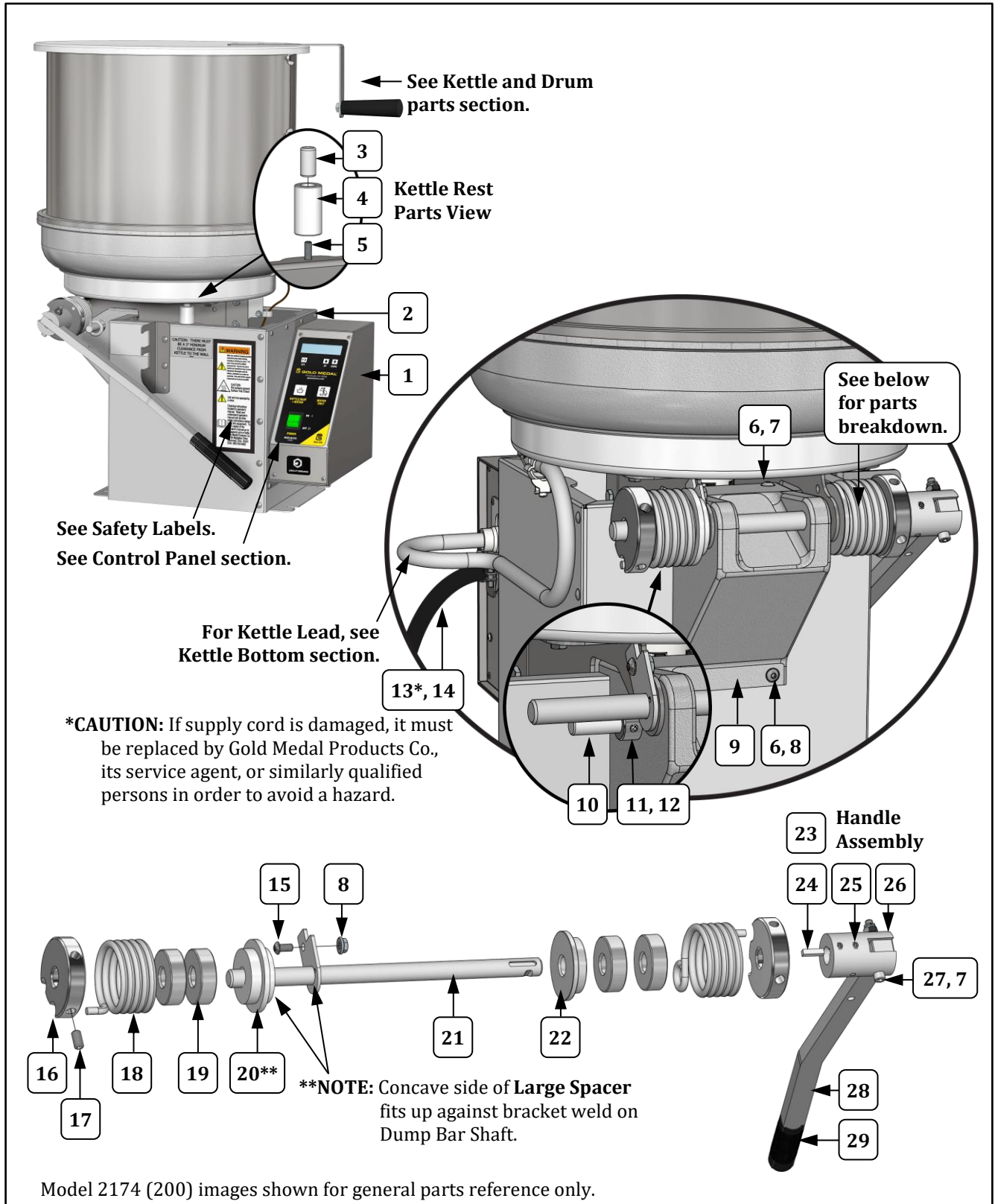
Phone: (800) 543-0862
(513) 769-7676

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

E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com



Cabinet Exterior and Handle Assembly



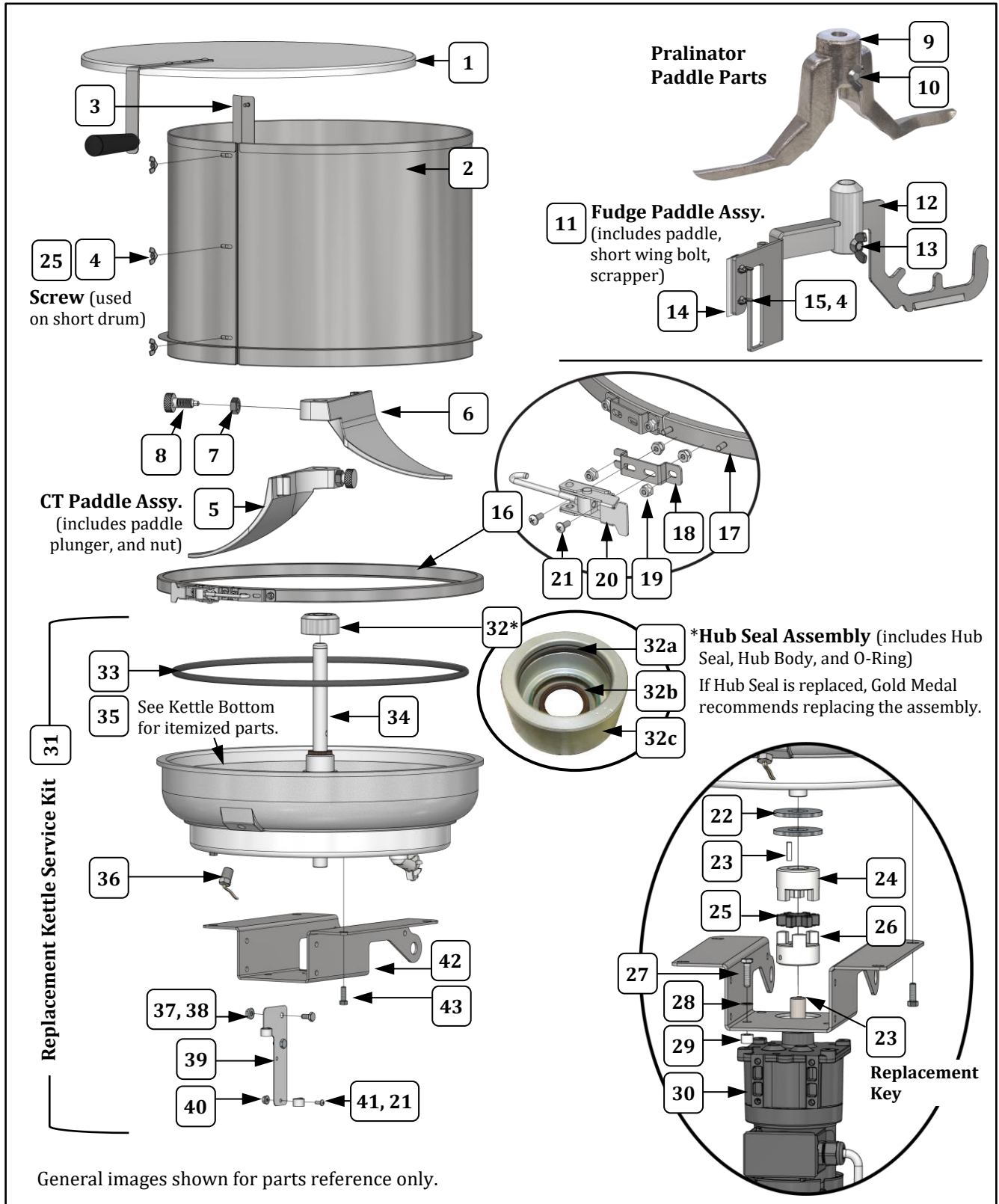


Cabinet Exterior and Handle Assembly – Parts List

Item	Parts Description	Part Number	
		RH Models (200) Series	LH Models (210) Series
1	CONTROL BOX COVER	121127R	121127L
2	SCREW #8-32X3/8 PAN HD PH	74141	74141
3	KETTLE REST BUMPER (rubber bumper)	83111	83111
4	KETTLE REST (metal rest/holds rubber bumper)	83113	83113
5	1/4-20 X 3/4 GRADE 5 BOLT (fastens kettle rest)	74520	74520
6	1/4-20x3/4 BUTTON HD SC	67927	67927
7	HEX NUT 1/4-20 ESLOK	42361	42361
8	1/4-20 SERRATED LOCK NUT (top side of bracket use a 1/4-20 ESLOK Hex Nut)	46311	46311
9	BOT KETTLE PIVOT MACHINED	106060	106060
10	SPRING RETAINER ROD	82551	82551
11	SET COLLAR 1/2ID X 7/8OD	47326	47326
12	SET SCREW 1/4-20 X 3/16	47751	47751
13*	LEAD-IN CORD ASSY	41034	41034
14	1" STRAIGHT CONNECTOR	82227EX	82227EX
15	1/4-20X1/2 BUTN HD SCREW	79242	79242
16	COLLAR	74661	74661
17	SET SCREW, 5/16-18 X 5/8 (3 req'd. per collar)	74662	74662
18	TORSION SPRING	74660	74660
19	SPACER	74658	74658
20**	SPACER,LARGE (DUMP SIDE)	74659	74659
21	RT DUMP BAR WELDMENT	16705	
	LEFT DUMP SHAFT WELDMENT		16706
22	SPACER,LARGE (CUSTOMER SIDE)	74690	74690
23	DUMP HANDLE ASSEMBLY (straight handle, includes parts listed below)	121216	121216
24	KEY (.187 X .187 X 3/4)	12509	12509
25	SET SCREW 1/4-20 X 3/8	74125	74125
26	HUB	16707	16707
27	SOCKET HEAD 1/4-20 SCREW	77893	77893
28	TILT LEVER 1/2X3/4 CD BAR	46006	46006
29	TILT LEVER GRIP	121322	121322



Kettle and Drum – Parts Breakdown





Kettle and Drum – Parts List

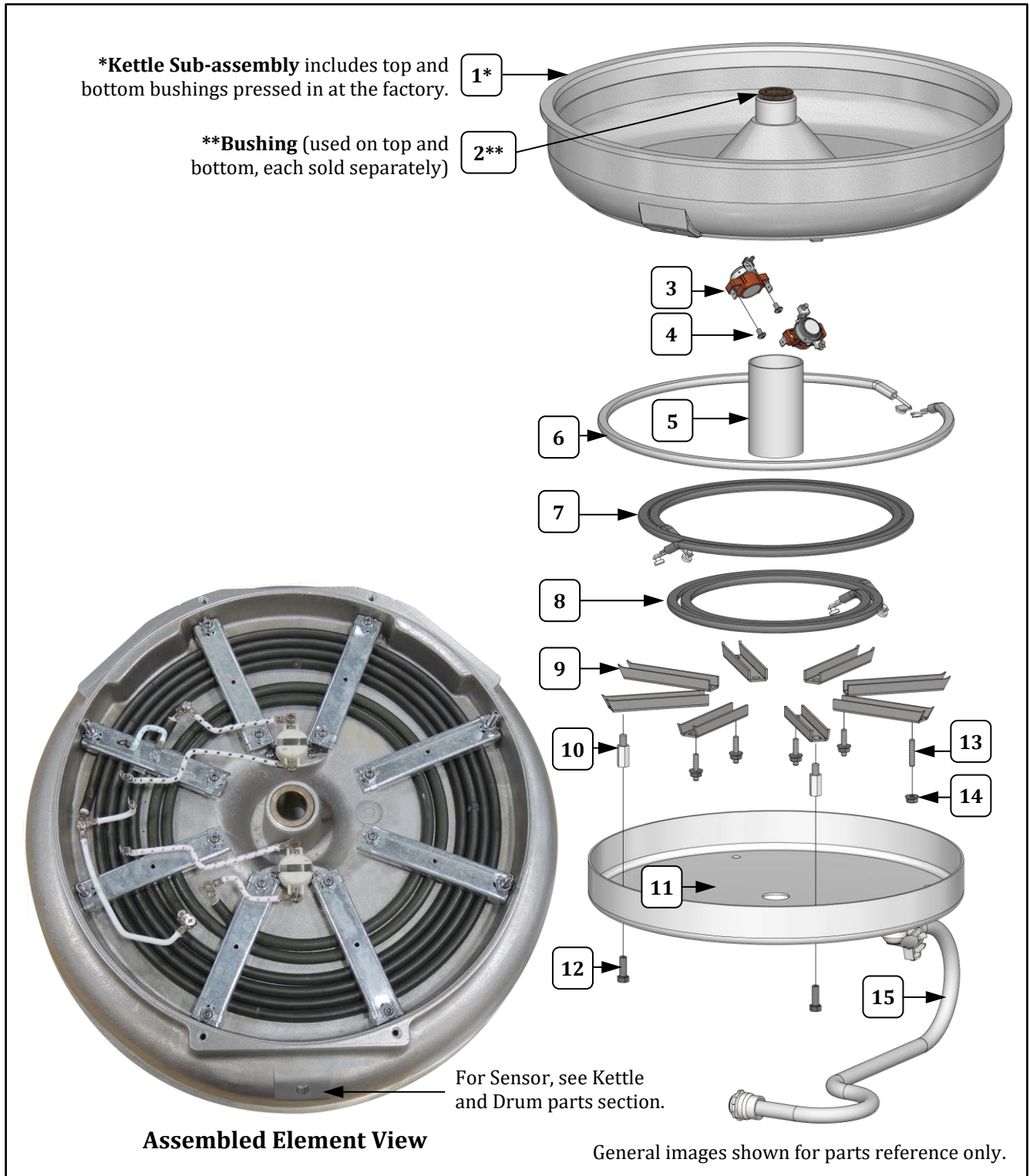
Item	Parts Description	Part Number		
		2175 Series	2181 Series	2183 Series
1	MARK 10 LID ASSY	67216	67216	67216
2	MIXING DRUM	46288	121221	121221
3	BLENDING STRIP	46532		
4	WING NUT, #8-32	89126	89126	89126
5	MIXER PADDLE ASSY (includes Mix Paddle, Hex Nut, Plunger)	114484		
6	MIXER PADDLE MACHINED	46286		
7	HEX NUT 5/8-11	69232		
8	PLUNGER 5/8-11	114483		
9	MIXING PADDLE, PRALINATOR		48696	
10	MIX PADDLE LOCK STUD ASSY (long wing bolt)		46203	
11	MIX PADDLE ASSY, FUDGE			101451
12	MIX PADL WLDMT FUDGE MK 5			101452
13	MIX PADDLE LOCK STUD SMLL (short wing bolt)			46203E
14	SILICONE SCRAPER FUDGE			101315
15	SCRAPER RETAINER ASSEMBLY			101313
16	RETAINING RING ASSY (complete ring with latch)	114830	114830	114830
17	RETAINING RING SUBASSY	114831	114831	114831
18	DRAW LATCH BRACKET	114663	114663	114663
19	8-32 HEX NUT, ESLOK, S.S.	22070	22070	22070
20	ADJUSTABLE DRAW LATCH	114662	114662	114662
21	8-32 X 3/8 PAN HD PH M/S	12389	12389	12389
22	13/16 IN OD 2IN FLAT	77892	77892	77892
23	KEY (.187 X .187 X 3/4)	12509	12509	12509
24	COUPLING BODY, 3/4 BORE	46145	46145	46145
25	FLEXIBLE SPIDER	12141	12141	12141
26	COUPLING BODY, 5/8 BORE	46144	46144	46144
27	1/4-20 X 1 HX HD C S 18-8 (motor fastener)	12185	12185	12185
28	WASHER 1/4 INTERNAL TOOTH (motor fastener)	12383	12383	12383
29	MOTOR SPACER	67207	67207	67207
30	KETTLE DRIVE MOTOR	82085B	82085B	82085B

Item	Parts Description	Part Number	
		RH Dump (200) Series	LH Dump (210) Series
31	SERVICE KIT KETTLE (Replacement Kit incl. parts below.)	121398-00	121398L-00
32*	HUB SEAL ASSY (incl. Hub Seal, Hub Body, O-Ring)	46632	46632
32a	O-RING 1 3/4ID X 2OD	46631	46631
32b	HUB SEAL (see replacement note on previous page)	46630	46630
32c	HUB SEAL BODY	46629	46629
33	DRUM SEAL	46701	46701
34	DRIVE SHAFT	46143	46143
35	5 GAL KETTLE ASSY (see Kettle Bottom for itemized parts)	121222-00	121222L-00
36	THERMOCOUPLE, TYPE-K	119028	119028
37	1/4-20 SERRATED LOCK NUT	46311	46311
38	1/4-20 X 1/2 HEX HD BOLT	14821	14821
39	WIRE ROUTING BRACKET	121375	121375
40	8-32 SERRATED FLANGE NUT	61151	61151
41	CABLE CLAMP	87219	87219
42	MOTOR MOUNT	16708	16708
43	1/4-20 X 3/4 GRADE 5 BOLT	74520	74520



Kettle Bottom – Parts Breakdown

Kettle Bottom parts shown are included in the **Replacement Kettle Service Kit**, see previous section, Kettle and Drum for additional parts in the service kit.



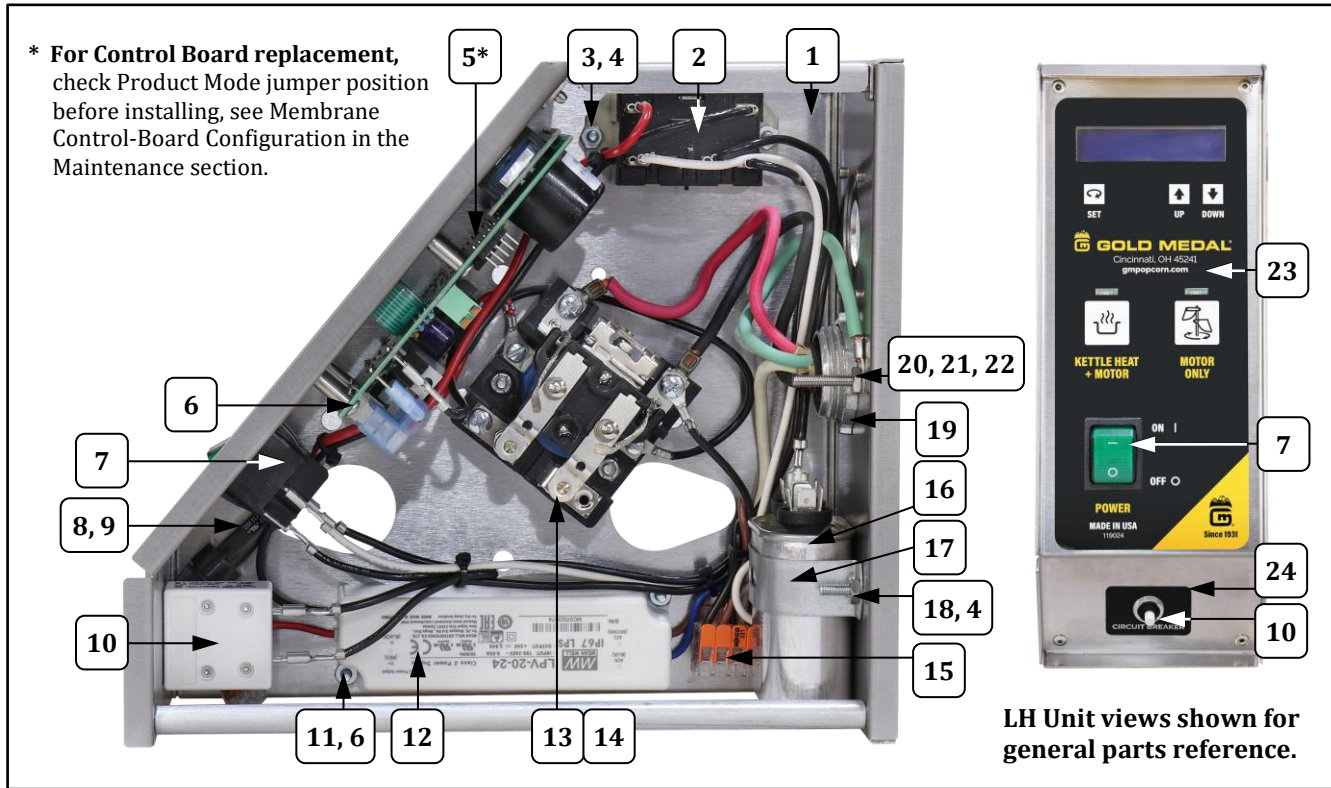


Kettle Bottom – Parts List

Item	Part Description	Part Number	
		RH Dump (200) Series	LH Dump (210) Series
	KETTLE ASSEMBLY, RH DUMP (includes parts listed below)	121222-00	
	KETTLE ASSEMBLY, LH DUMP (includes parts listed below)		121222L-00
1	KETTLE SUBASSEMBLY (includes kettle casting, w/top and bottom bushings pressed in at factory)	121205	121205
2	BUSHING,BUNTING FL77-12 (2 required)	46065PMO	46065PMO
3	THERMOSTAT KETTLE L-510	82219	82219
4	8-32 X 1/4 PHIL PAN M/S (thermostat screw, 2 required for each thermostat)	87314	87314
5	SHAFT COVER	12581	12581
6	HEAT ELEMENT 120V 1000W	41536	41536
7	TUBULAR ELEMENT, 1500W	48800	48800
8	TUBULAR ELEMENT, 720W	55279	55279
9	ELEMENT RETAINER BRKT (8 required)	67174	67174
10	STANDOFF 11/16 IN	12889	12889
11	BOTTOM COVER	67995	67995
12	1/4-20 X 3/4 GRADE 5 BOLT	74520	74520
13	SET SCREW 10-24 X 1	46627	46627
14	10-24 SERRATED LOCK NUT	49363	49363
15	KETTLE LEAD IN ASSY	48769	48769



Control Box View

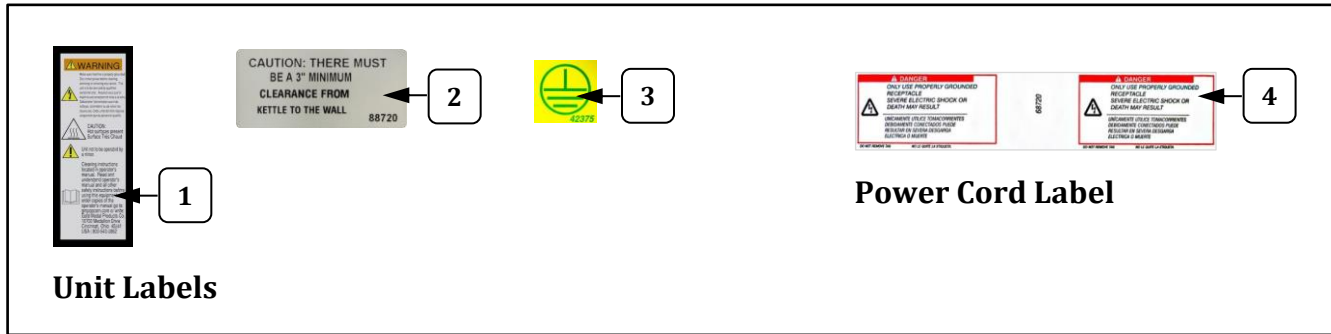


LH Unit views shown for general parts reference.

Item	Parts Description	Part Number	
		RH Units	LH Units
1	CONTROL BOX (inclds support rods)	121121R	121121L
2	RELAY, 25A DPST NO 24VDC	55612	55612
3	8-32 X 3/8 PAN HD PH M/S	12389	12389
4	8-32 SERRATED FLANGE NUT	61151	61151
5*	GOURMET CONTROL	119031	119031
6	6-32 X 3/8 PHIL PAN M/S	39000	39000
7	SWITCH, LIGHTED ROCKER GR	42798-30	42798-30
8	HOLDER, FUSE, 5 X 20 MM	112014	112014
9	FUSE, 600 MA	112013	112013
10	CIRCUIT BREAKER 15 AMP	47364	47364
11	6-32 GRIP NUT ZINC PLATED	47517	47517
12	POWER SUPPLY 24VDC 20W	55394	55394
13	RELAY, 24VDC (DPST/30A)	119207	119207
14	8-32 X 3/4 PHIL PAN SMS	87255	87255
15	5 POS WAGO LEVER NUT,12GA	55245	55245
16	7.5 MFD CAPACITOR	46107	46107
17	CAPACITOR STRAP	101487	101487
18	8-32 X 1/2 PHIL PN M/S SS	42226	42226
19	1" STRAIGHT CONNECTOR	82227EX	82227EX
20	8-32 X 1 PH PAN M/S S.S.	12219	12219
21	#8 INT. TOOTH L/W 410SS	12132	12132
22	8-32 HEX M/S NUT	74149	74149
23	GOURMET POP MEMBRANE CTRL	119024	119024
24	CIRCUIT BREAKER DECAL	121223	121223



Safety Labels



Item	Part Description	Part Number
1	COOKER LABEL	111031
2	MINIMUM CLEARANCE LABEL	88720
3	MAIN GROUND LABEL	42375
4	WARNING LABEL CORD	68720

Accessories

Accessories included varies by unit, see replacement part numbers below.





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. **THIS WARRANTY DOES NOT APPLY TO THE EQUIPMENT AND SERVICES RELATED TO THE NAYAX CASHLESS PAYMENT SYSTEM AND GOLD MEDAL EXPRESSLY DISCLAIMS ANY AND ALL WARRANTIES RELATED TO THE SAME.** 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