

# Automatic Topping Dispenser



Instruction Manual  
Model #2395NS







 **GOLD MEDAL**<sup>®</sup>  
FUNFOOD EQUIPMENT & SUPPLIES



Cincinnati, OH 45241 USA


# Safety Precautions

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

	 <b>DANGER</b>
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_051514</p>



	 <b>WARNING</b>
	<p>To avoid burns, DO NOT touch heated surfaces.</p> <p>DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">009_092414</p>



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

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

	 <b>WARNING</b>
	<p>Read and understand operator's manual and all other safety instructions before using this equipment. To order copies of the operator's manual go to <a href="http://gmpopcorn.com">gmpopcorn.com</a> or write to Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, OH 45241 USA 1-(800)-543-0862</p> <p style="text-align: right; font-size: small;">022_060215</p>

## Safety Precautions (continued)

	 <b>WARNING</b>
	<p>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.</p> <p>012_010914</p>

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

**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**

## **Inspection of Shipment**

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

## **Manual**

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

## **Setup**



This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place unit on a sturdy, level base for use.
3. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).

## ELECTRICAL REQUIREMENTS

The following power supply must be provided:



**2395NS:** 120 V~, 396 W, 60 Hz

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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 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.

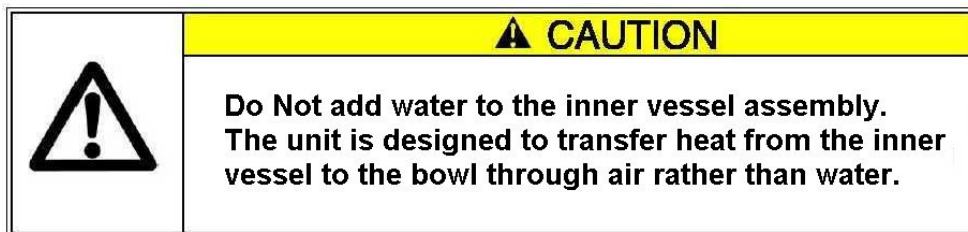
	 <b>CAUTION</b>
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>

## OPERATING INSTRUCTIONS


1. Lift yellow top cover and place stainless steel insert bowl into reservoir.
2. Place clear tubing into the insert bowl.
3. **Before turning the unit on**, pour butter flavored topping into the insert bowl, and fill approximately  $\frac{3}{4}$  of the way full.
4. Push the **on/off** switch (located on the left side of the machine) to the “**on**” position.
5. Set the thermostat to 135° F, which is normal serving temperature. If faster heating is needed, temporarily set the thermostat at approximately 165° F for a period of ten minutes, then set the temperature back to 135° F.
6. Place popcorn cup under dispensing nozzle, and press in on the push bar until topping begins to dispense.
7. The unit is now ready to operate. Push a popcorn cup, with popcorn in it, under dispensing nozzle and move the cup in a circular pattern to distribute the dispensed topping evenly on the popcorn.



**NOTE:** A continuously high thermostat setting can deteriorate the butter flavored topping. Be sure to return the thermostat to the normal position of 135° F after ten minutes.

8. At the end of each day press the **on/off** switch to the “**off**” position.



## CARE AND CLEANING

	 <b>DANGER</b>
<p>Machine must be properly grounded to prevent electrical shock to personnel.  <b>DO NOT immerse in water.</b>            Always unplug the equipment before cleaning or servicing.</p>	
025_020314	

	 <b>WARNING</b>
<p>To avoid burns, DO NOT touch heated surfaces.            DO NOT place or leave objects in contact with heated surfaces.</p>	
009_092414	

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.

**IMPORTANT:** Chlorine will attack and corrode stainless steel. Use of sanitizing solutions having high concentrations of chlorine can result in corrosion of pump components. We will not honor warranty claims on pump damaged by use of sanitizing solutions containing high chlorine concentrations.

With machine OFF, unplug the unit and allow it to cool before attempting to clean.

### BOWL

1. With the dome assembly in the open position, remove the insert bowl from the inner vessel, and empty any product from the bowl.
2. Wash the insert bowl thoroughly with hot, soapy water and rinse with clean water.
3. Sanitize the bowl following the sanitizing specifications for your area.
4. Allow the bowl to air dry after sanitizing.
5. Install the bowl in the unit.

### PUMP

1. Empty remaining topping from insert bowl, and re-fill insert bowl with clean water.
2. Place clear tubing into the water.
3. Place empty container under dispensing nozzle, and depress the push bar until insert bowl is empty.
4. A sanitizing solution may be used in place of water, if local regulations require special sanitation procedures.
5. Run system dry before adding more product.



### DOMESSEMBLY



1. Remove the dome assembly from the unit by pressing outward on one of the dome assembly hinges until the hinge clears the hinge pin on the base assembly, then slide the other hinge from the opposite side hinge.
2. Wash the dome assembly with hot, soapy water, rinse thoroughly with clear water, and allow the dome to air dry. To prevent scratching, do not use abrasive pads or cleansers on the dome.
3. Install the dome assembly by starting one of the hinges on the appropriate hinge pin, then pressing outward on the other hinge until it slips onto the remaining hinge pin.



### BASE ASSEMBLY



After the unit has cooled wipe the inside of the inner vessel, the dome, and the external surfaces of the base assembly with a damp cloth and dry with a clean, soft cloth.

# Maintenance Instructions

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

	 <b>CAUTION</b>
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p style="text-align: right;">027_010914</p>

## TROUBLESHOOTING

If the Automatic Topping Server does not dispense product when the push bar switch is activated:

1. If the pump becomes clogged with product, hold the dispense bar in for a period of 5-10 minutes. This should allow the pump to build up enough heat to clear the clog.
2. Make sure the pump is clean. Follow pump cleaning instructions as listed on page: 5.
3. Make sure the cord assembly is plugged into the receptacle.
4. Make sure the dispenser has product in the insert bowl.
5. If equipped, make sure the fuse has not blown. (The black fuse-holder is located on the side of the machine, near the power switch.)

# 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

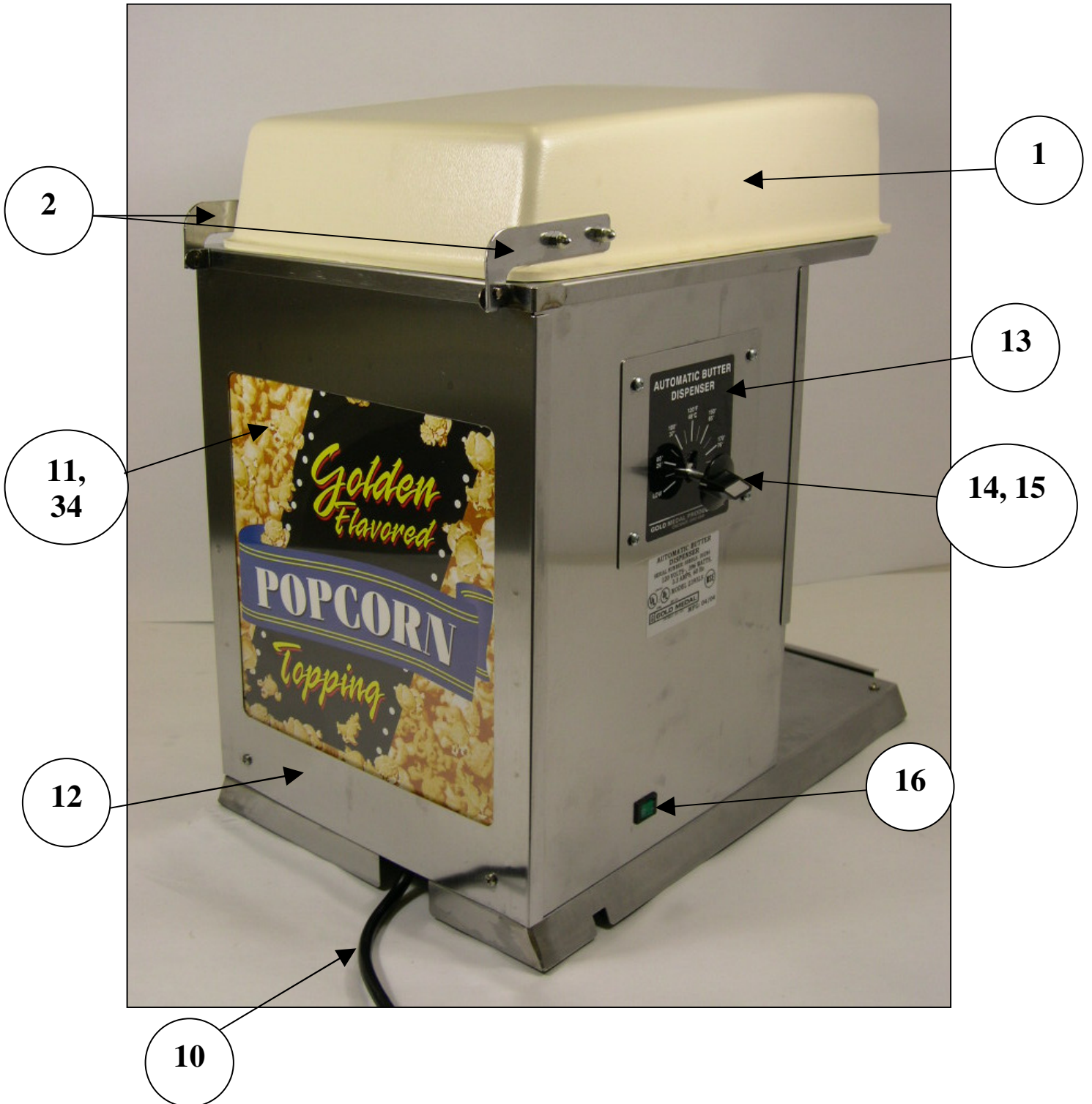
Or, place orders by phone or online:

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

# TOPPING DISPENSER – FRONT VIEW



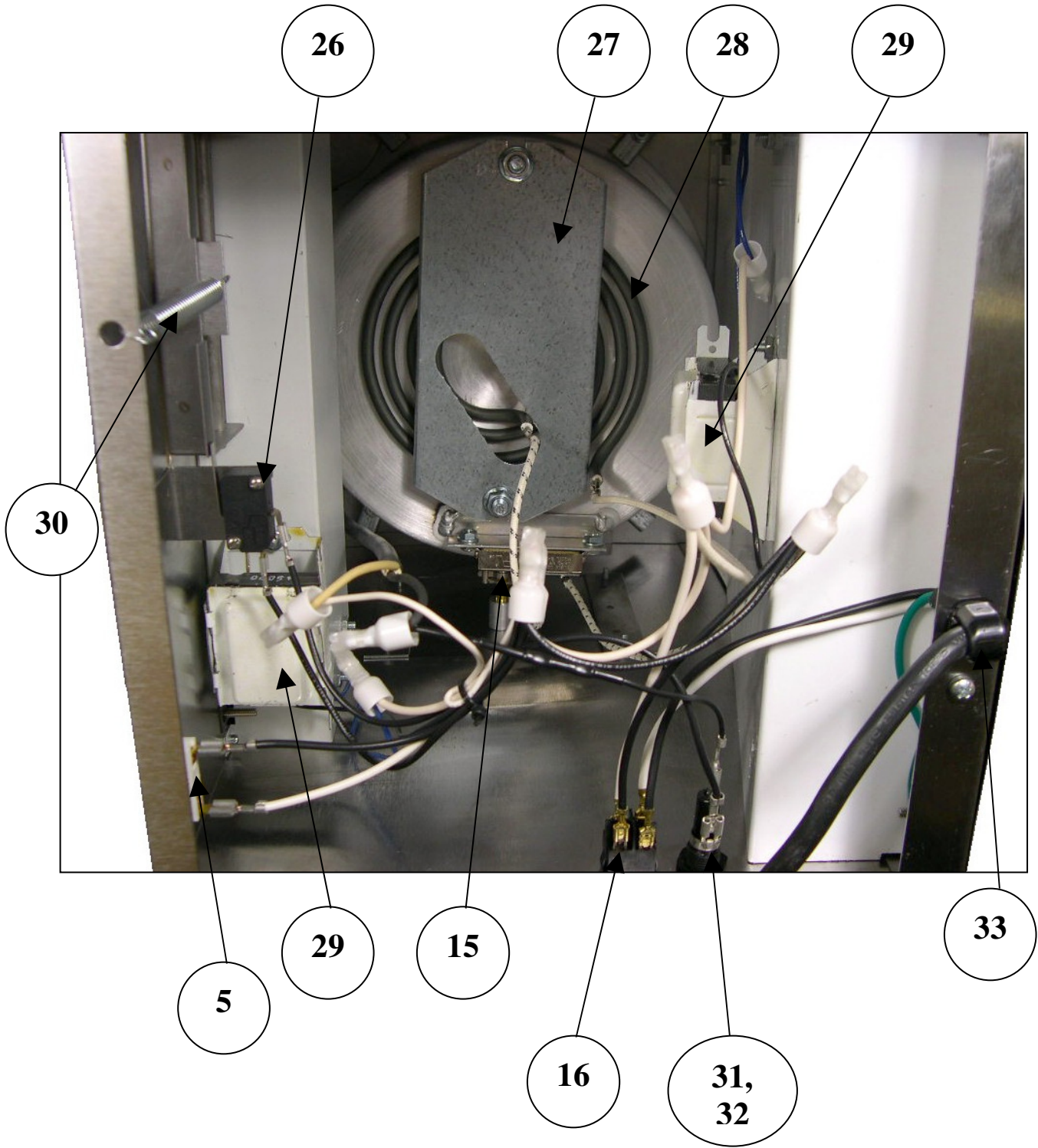
# TOPPING DISPENSER – REAR VIEW



# TOPPING DISPENSER – TOP VIEW



# TOPPING DISPENSER – BOTTOM VIEW



## PARTS LIST – AUTOMATIC TOPPING DISPENSER

Item No.	Part No.	Description	Quantity
1	38615	Top Cover	1
2	38633	Hinge, Dome	2
3	37144	Front Panel	1
4	38888	Topping Sign (Front)	1
5	38753	Green Indicator Light	1
6	38884	Bottom Cover	1
7	38885	Drip Pan	1
8	38566	No Drip Spout	1
9	38631	Push Bar	1
10	22038	Lead-In Cord	1
11	38886	Topping Sign (Rear)	1
12	37138	Rear Panel	1
13	38755	Temperature Decal	1
14	87049	Knob	1
15	38227	Thermostat	1
16	42532	Lighted Rocker Switch	1
17	38998	Retaining Strap	1
18	79888	Pump	1
19	49431PMO	Insert Bowl	1
20	39660	Tubing - 3/8" X 15" Long	1
21	44164	Hose Clamps	5
22	56638	Pump Cover	1
23	39662	Tubing - 3/8" X 1 3/4" Long	1
24	79269	In-Line Strainer	1
25	39661	Tubing - 3/8" X 2 5/8" Long	1
26	38757	Safety Switch	1
27	49547	Element Retainer	1
28	38610	Heat Element - 120V / 350W	1
29	74725	Light Ballast	2
30	38887	Spring	1
31	79341	Fuse - 1 Amp	1
32	74636	Fuse Holder	1
33	87163	Strain Relief	1
34	38762	Acrylic Panel (Clear Cover)	2
*	74727	Lamp, Double Tube	2
*	49123	Rubber Crutch Tip	4
*	87179	Tapped Glide Foot	4

\* Denotes items Not Shown



# 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<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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

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

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