

Gay 90 Whiz Bang Instruction Manual



Model No. 2014, 2014KC, and 2014EX







 **GOLD MEDAL**®
FUNFOOD EQUIPMENT AND SUPPLIES



Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</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>

	 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. 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>



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



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

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

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

SAFETY PRECAUTIONS (continued)

	 WARNING
	DO NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all instructions before operation. 012_010914

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

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.

Items Included with this Unit



Setup

This unit has been tested at the factory.



1. Remove all packaging and tape prior to operation.
2. Place the unit on a sturdy, level base.
3. The popper unit has 4 glide feet preinstalled at the factory. Install a Black Crutch Tip (if provided) on each of the 4 glide feet. Firmly push the crutch tip over the glide until it covers the glide entirely.
4. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine.
5. Carefully install the light bulb (do not over-tighten) into the lamp holder located in the cabinet interior. Ensure the unit is OFF and unplugged before installing or changing the bulb (reference the Electrical Requirements section).
6. Model 2014KC only: Mount the Timer (use Velcro provided) and Instruction Labels to popper in desired locations.
7. Make sure kettle lead-in cord is securely plugged into unit, and twisted to lock into the kettle receptacle.
8. A main power cord is located on the cabinet base (reference the Electrical Requirements section).

Electrical Requirements:

The following power supply must be provided:

Model No. 2014, 2014KC: 120 V~, 1470 W, 60 Hz



Model No. 2014EX: 230 V~, 1470 W, 50 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.

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

OPERATING INSTRUCTIONS

Controls and Their Functions

LIGHT/WARMER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the popcorn sign, interior cabinet light, and heat element for the corn deck freshener. The green switch light ON indicates there is power to the lights and corn pan heat element.

KETTLE HEAT SWITCH

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

KETTLE MOTOR SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the kettle agitator motor and the exhaust blower. The Kettle Motor Switch MUST be ON at all times when there is popcorn (popped or un-popped) in the kettle. The green switch light ON indicates there is power to the agitator motor and exhaust blower.



Light/Warmer
Switch

Kettle Motor
Switch

Kettle Heat
Switch

POPPING CORN

This section describes instructions for popping Standard (salted popcorn), and for popping Pappy's Kettle Corn.

Popping Standard (Salted) Popcorn

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

Ingredient amounts for popping Standard Popcorn:

Kettle Size	Popcorn Charge	Oil Charge	Flavacol (Salt)
12 oz.	12 oz. (355 ml)	4 oz. (118 ml)	1 Tblsp. (15cc)
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).

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!

Popping Pappy's Kettle Corn (Timer included with Unit)

Items needed: Popcorn, oil, Pappy's Kettle Corn Mix (Item No. 2545CT, 1/2 gallon container), and Diamond Crystal Popcorn Salt (Item No. 2070CT, 12 oz. container). **DO NOT** use popcorn seasoning salt when popping Pappy's Kettle Corn.

Gold Medal recommends white coconut oil for popping Pappy's Kettle Corn (colored oil can change the popcorn color). Popcorn popped in coconut oil stays fresh longer and does not leave black deposits in the kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Ingredient amounts for popping Pappy's Kettle Corn:

Kettle Size	Popcorn Amount	Oil Amount	Pappy's Mix Amount
12 oz.	12 oz.	5 oz.	7-8 oz.
14 oz.	14 oz.	6 oz.	8-9 oz.

1. Turn the Lights/Warmer, Kettle Heat and Kettle Motor Switches ON.
2. To determine when kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn and one ounce (30 ml) of popping oil. When kernels pop, kettle is ready for use.
3. Lift kettle lid and pour in popcorn and oil (use amounts specified above), adjust amounts as needed for desired taste. **DO NOT** add Salt (salt will be added *after* popping). Close lid.
4. Start timer pre-set for 30-45 seconds (see Countdown Timer Instructions).
5. When timer goes OFF, add Pappy's Mix to kettle (use amount specified above). If popping has just started, close the right door of popper cabinet and carefully/quickly add Pappy's mix through the left door. Close kettle lid, then re-open the right door.
Caution: Due to the potential of getting hit with hot popcorn seeds, we recommend using eye protection for this step.
6. When the corn has nearly finished popping, gently dump the popcorn.
7. Immediately shake on Diamond Crystal Salt and mix thoroughly.
8. 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.
9. 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!
10. Clean kettle when finished popping kettle corn, and prior to popping standard popcorn.

Countdown Timer Instructions

1. Press MIN and SEC together to reset timer to zero.
2. Use MIN and SEC buttons to set time.
3. Press START button to start or stop.
4. The alarm will sound for 60 seconds or press any key to stop alarm. The timer will return to the set time.

CARE AND CLEANING

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right; font-size: small;">025_020314</p>

	 WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot!</p> <p style="text-align: right; font-size: small;">028_082715</p>

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 of the 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 the **outside** of the 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 the kettle heat ON. When the water starts to boil, turn the kettle heat OFF.
4. Allow to cool for at least 1 hour, then dump the solution into a bucket and wipe the inside of the kettle with a clean cloth. Make sure all of the solution goes into the bucket; do not spill any in the interior of the machine.

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

5. With the unit OFF and unplugged, wipe the 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. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Take a clean, SLIGHTLY damp cloth and wipe excess grease from the glass and cabinet.

4. Wipe the 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 the machine.

5. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

Ammonia cleaners will damage the plastic doors. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).

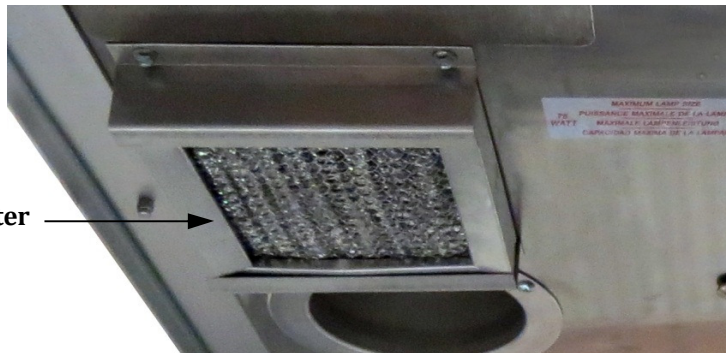
Weekly Filter Cleaning Instructions

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

Follow the steps below for proper filter cleaning:

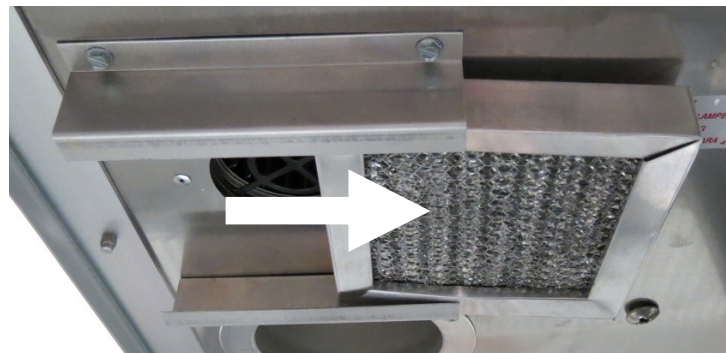
Step 1: The filter is located on the inside of the popcorn machine above the popping kettle.

Filter →



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

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



TROUBLESHOOTING

Issue	Possible Cause	Solution
Power to the Unit	A. 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. Check the clearance between the kettle bottom and the stir blade; it should be 1/32" (use a dime). To adjust, 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.

Steps to Adjust Set Collars

Step 1: Make sure machine is OFF and unplugged, then allow unit to cool completely before attempting to adjust the agitator height.

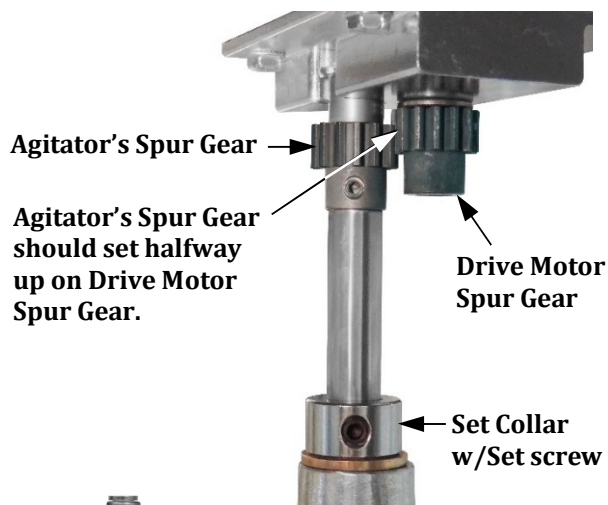
Step 2: Loosen the set screw in each set collar to be adjusted.

Step 3: With the kettle mounted in the popper, adjust the shaft so the Agitator's Spur Gear contacts half of the Drive Motor Spur Gear (reference Spur Gear Placement image at right). **DO NOT** set spur gears at full gear contact; it can cause binding as the kettle is dumped.

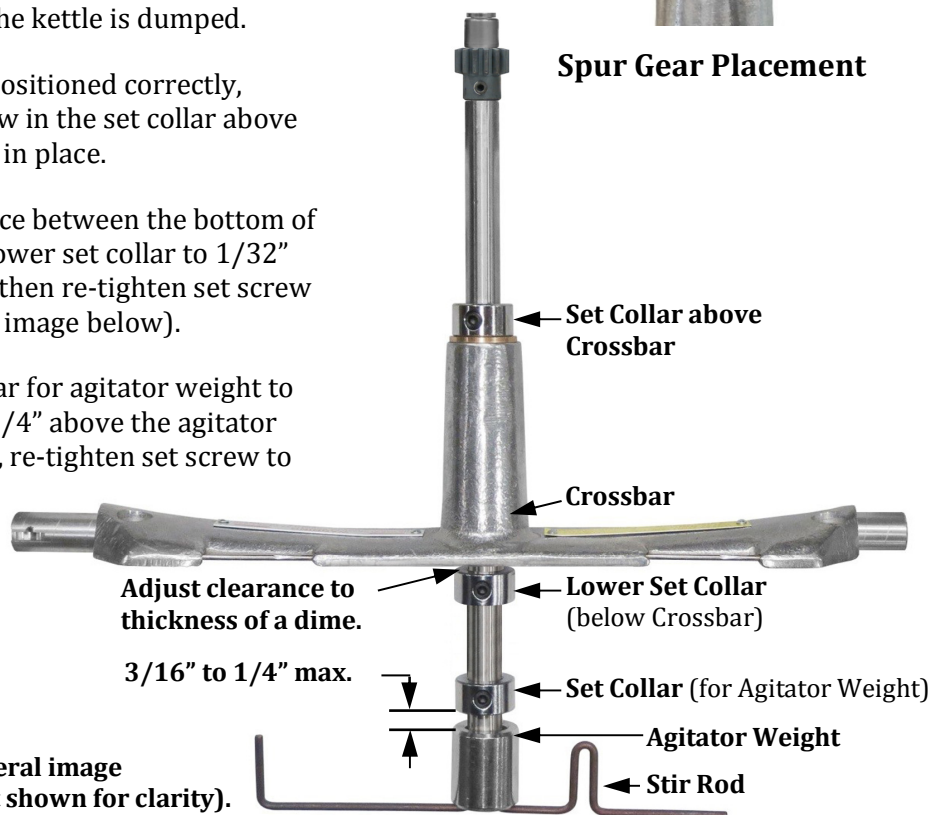
Step 4: Once shaft is positioned correctly, re-tighten the set screw in the set collar above the crossbar to secure in place.

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 (see image below).

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.







Spur Gear Placement







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

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.</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>

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

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

Replacing Broken Glass

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

GLASS DIMENSIONS (Height x Width x Thickness)

Front Glass: 28 3/16" X 22 15/16" X 1/8 (1 Piece)

Side Glass: 28 3/16" X 15 7/16" X 1/8" (2 Pieces)

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

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

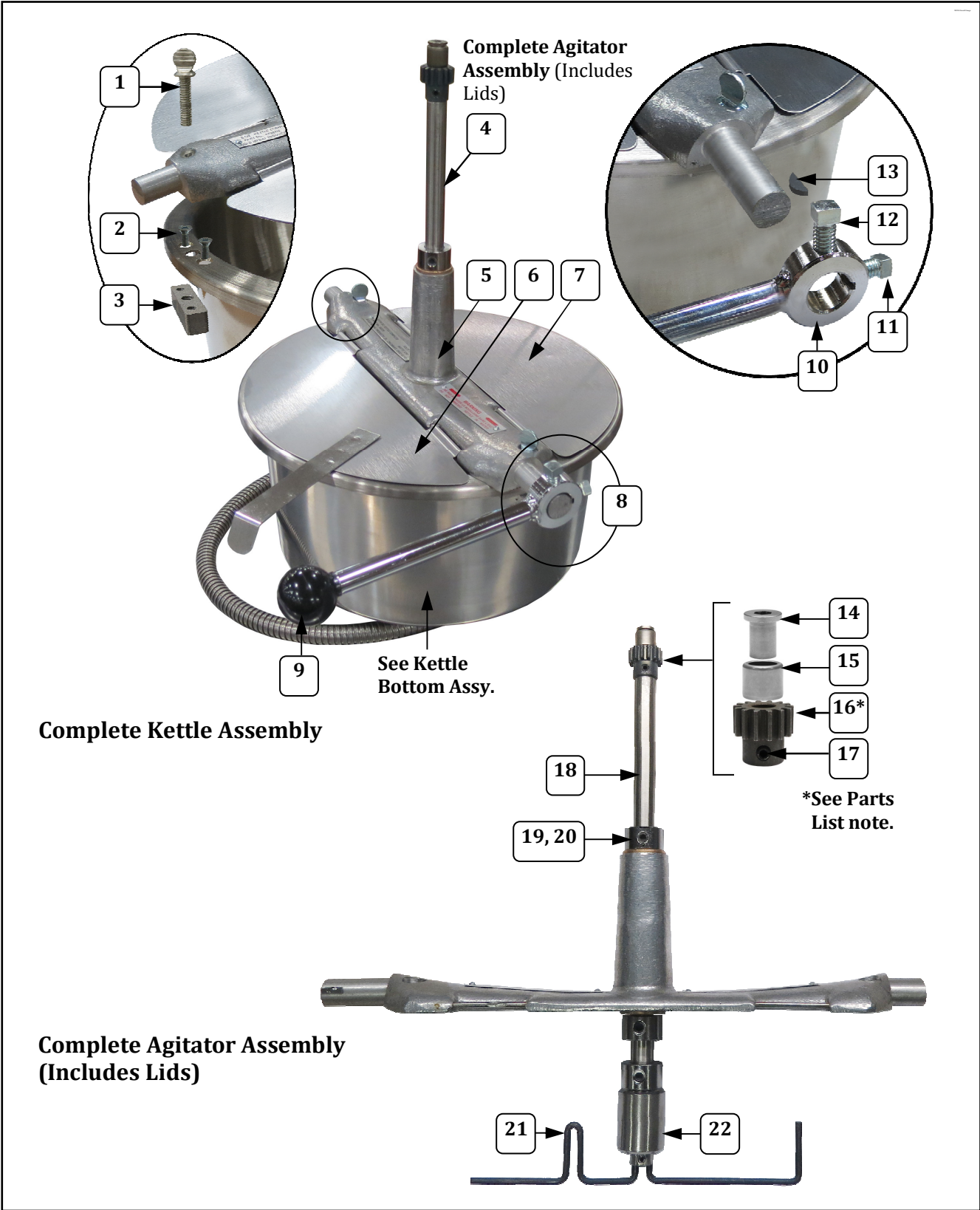
Fax: (800) 542-1496

(513) 769-8500

E-mail: info@gmpopcorn.com

Web Page: gmpopcorn.com

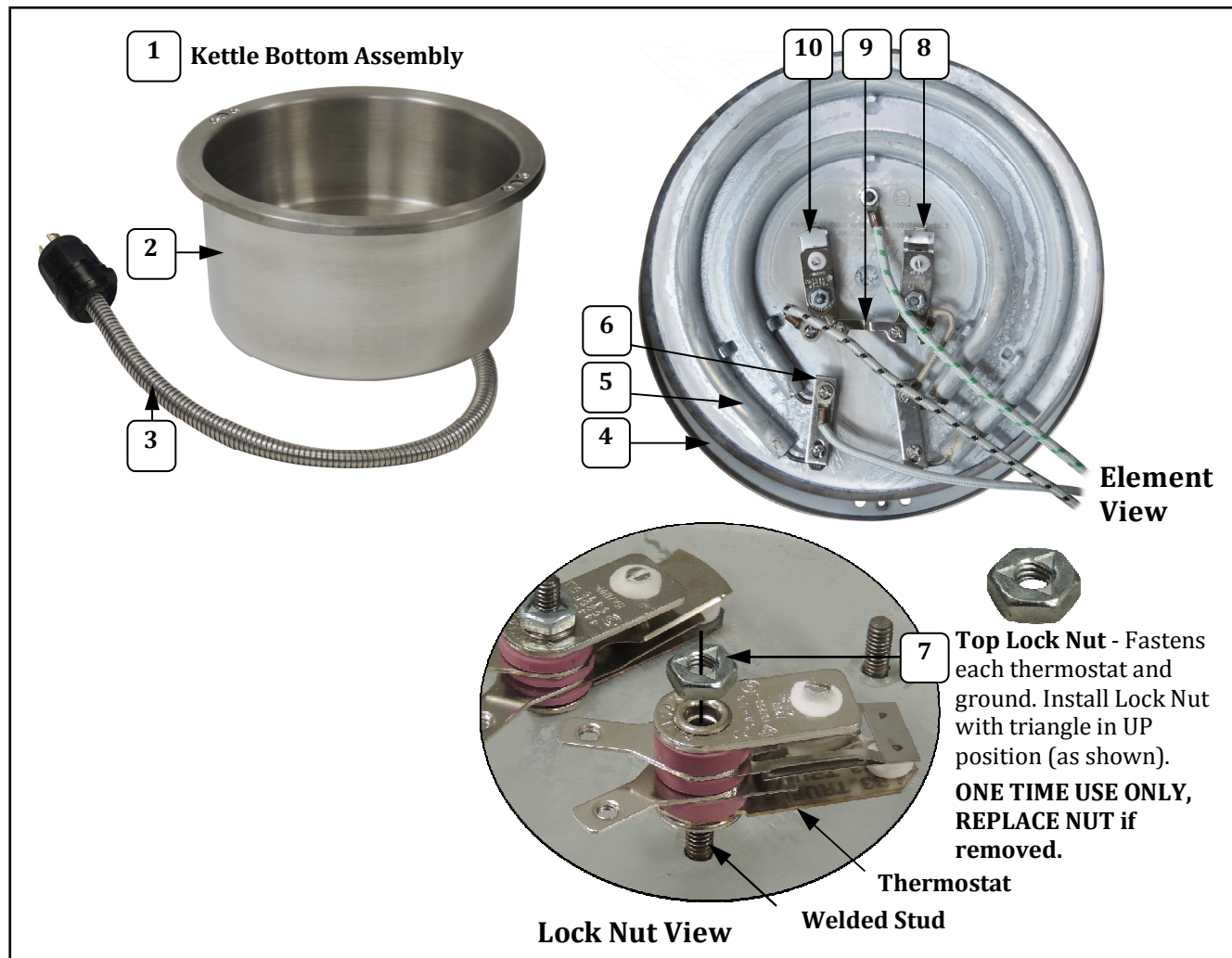
12/14 oz. Kettle Assy. (58220, 58220KC, 58220EX) – Agitator Assembly



12/14 oz. Kettle Assy. (58220, 58220KC, 58220EX) – Agitator Assembly - Parts List

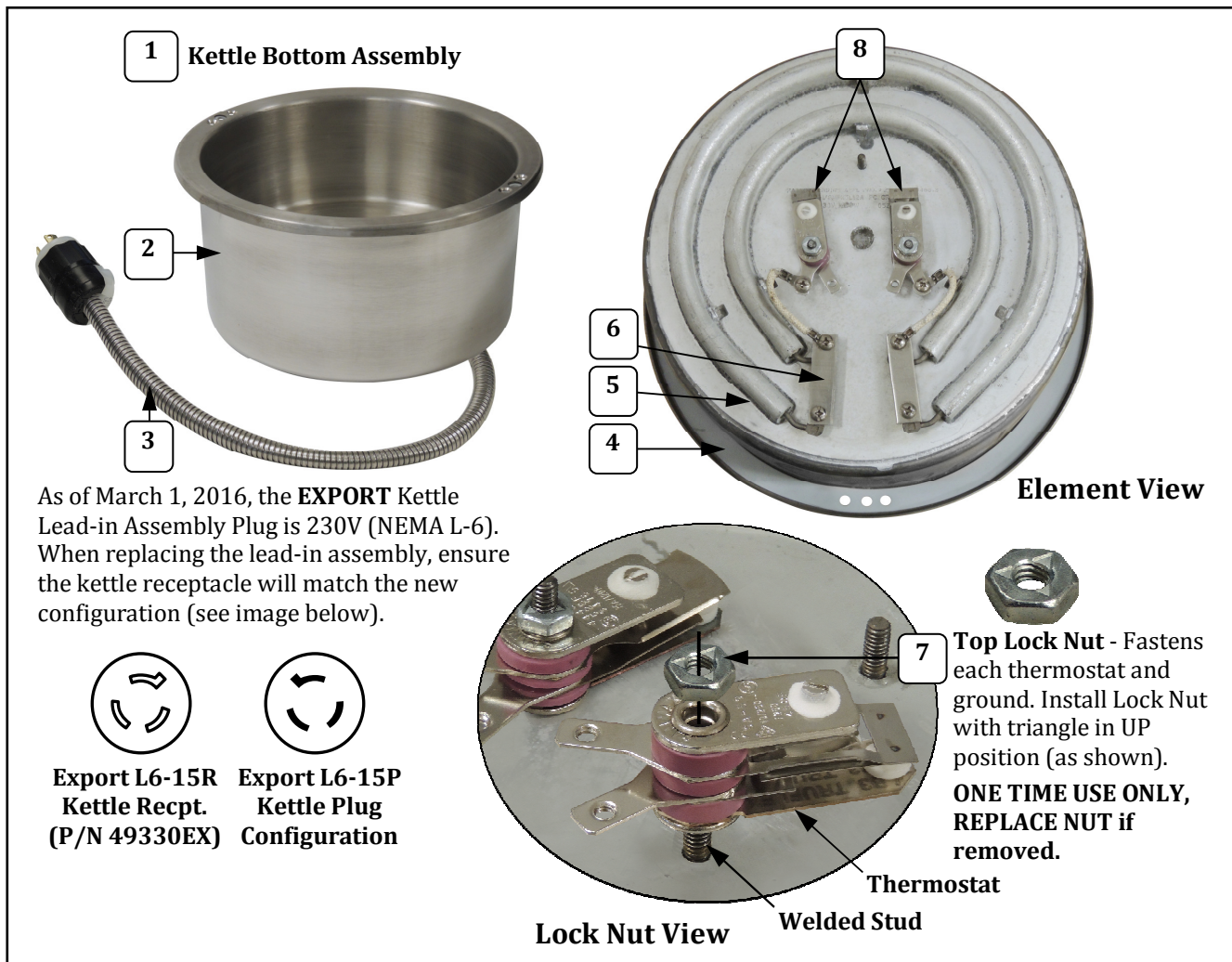
Item	Part Description	Part Number	
		58220, 58220KC	58220EX
1	1/4-20 X 1.25 THUMB SCREW	61068	61068
2	8-32 X 1/2 PHILL FLAT M/S ZINC	20066	20066
3	SHELL & KETTLE BLOCK	61013	61013
4	12/14 OZ LID&AGITATOR ASSY (Complete Assy.)	58219	58219EX
5	CROSSBAR ASSEMBLY	61025	61025
6	FORMED LID	47261	47261
7	REAR KETTLE LID	47119	47119
8	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102	47102
9	DUMP HANDLE KNOB	47110	47110
10	DUMP HANDLE	47707	47707
11	5/16-18 X 3/8 SQ HD SCREW (Holds Key)	47662	47662
12	5/16-18 X 1/2 SQ HD SCREW	47725	47725
13	WOODRUFF KEY #3 1/8X1/2	41730	41730
14	AGITATOR BEARING HUB	43434	43434
15	NEEDLE BEARING	47106	47106
16	SPUR GEAR Kit (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K	47059K
17	10-32 X 3/16 SET SCREW	41742	41742
18*	AGITATOR SHAFT	61092	61092
19	1/2ID X 7/8OD SET COLLAR	47326	47326
20	SET SCREW 1/4-20 X 3/16	47751	47751
21	AGITATOR WEIGHT	61093	61093
22	STIR ROD	49011	49011

12/14 oz. Kettle Assembly (58220, 58220KC) – Kettle Bottom View



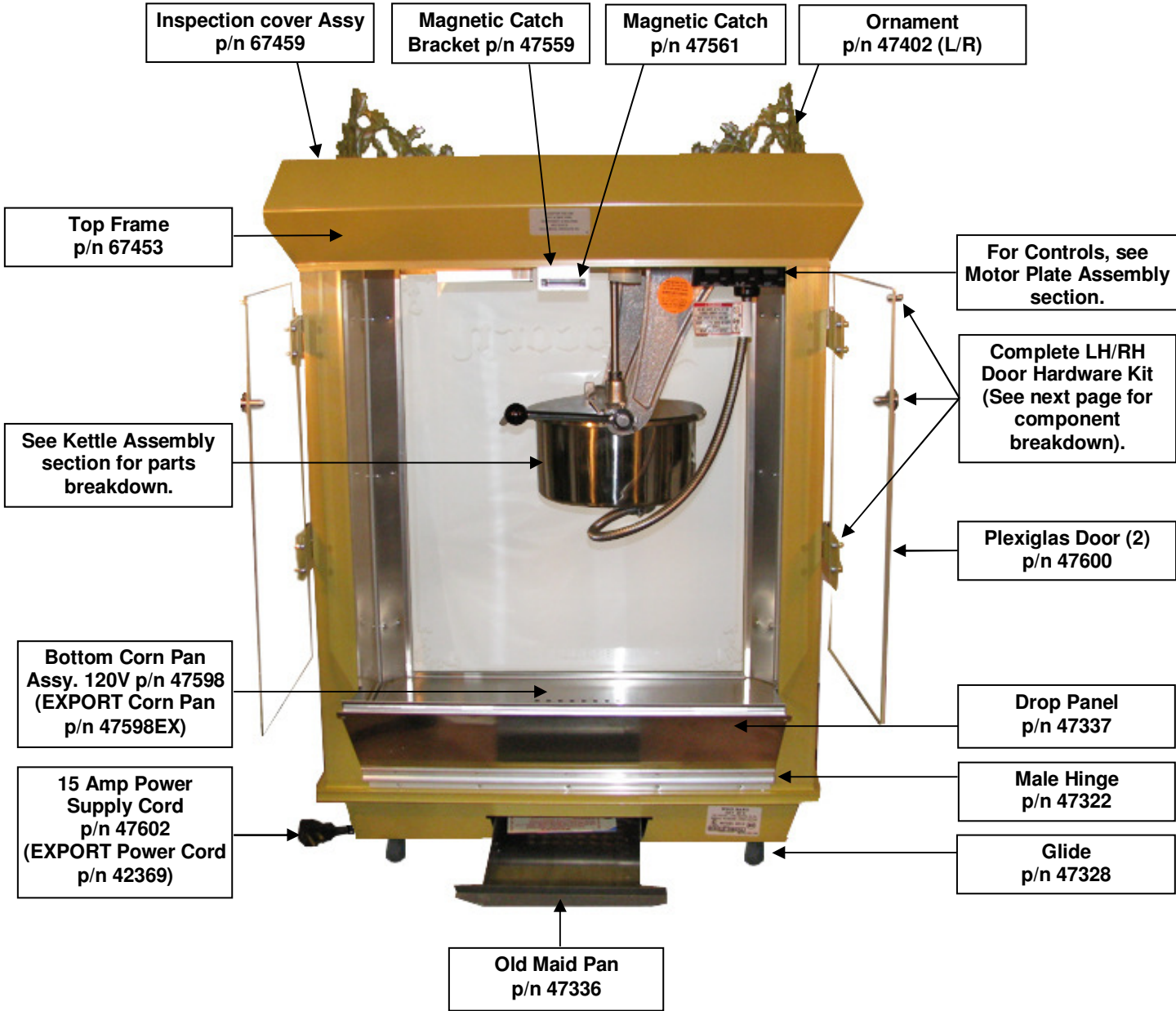
Item	Part Description	Part Number	
		58220	58220KC
1	12/14 OZ. KETTLE BOTTOM ASSEMBLY (includes parts listed below)	58221	58221KC
2	KETTLE SHELL	61017	61017
3	KETTLE LEAD ASSY	61053	61053
4	KETTLE GASKET	61012	61012
5	KETTLE INTEGRAL HTR 12/14	58011	58011
6	12/14OZ SHUNT BAR	77879	77879
7	8-32 TOP LOCK NUT (always replace if removed)	67943	67943
8	482°F THERMOSTAT (includes two 6-32 screws)	76708	
	450°F THERMOSTAT (includes two 6-32 screws)		76089
9	THERMOSTAT SHUNT BAR	47193	47193
10	550°F THERMOSTAT (includes two 6-32 screws)	77108	77108

12/14 oz. Kettle Assembly (58220EX) – Kettle Bottom View

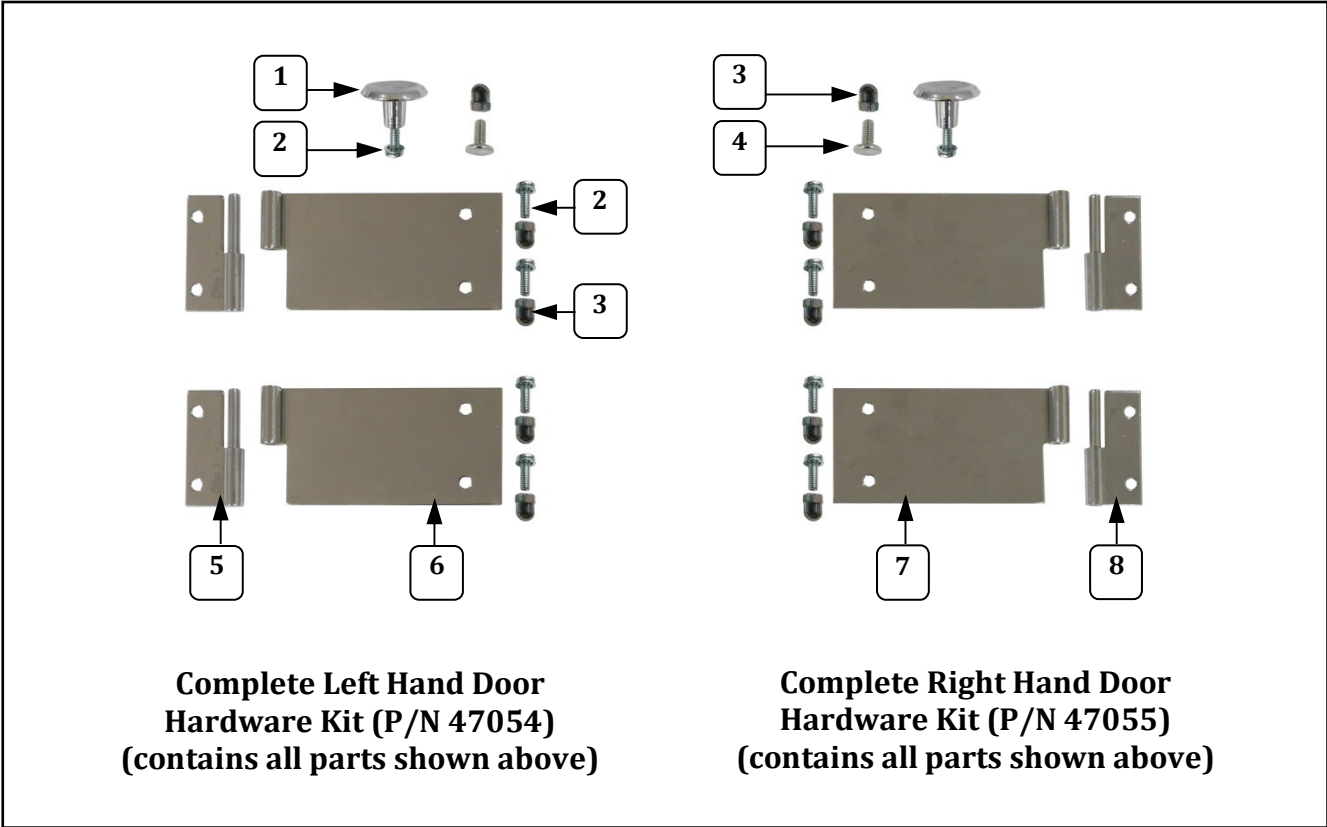


Item	Part Description	Part Number
		58220EX
1	12/14 OZ. KETTLE BOTTOM ASSEMBLY (includes parts listed below)	58221EX
2	KETTLE SHELL	61017
3	KETTLE LEAD ASSY	61030
4	KETTLE GASKET	61012
5	12/14 KETTLE WITH HEATER	58011EX
6	12/14OZ SHUNT BAR	77879
7	8-32 TOP LOCK NUT (always replace if removed)	67943
8	482°F THERMOSTAT (includes two 6-32 screws) (two thermostats required)	76708

Cabinet Breakdown



Door Hardware Kits – Individual Component Breakdown



Item	Part Description	Part Number	
		47054	47055
1	DOOR KNOB	41013	41013
2	8-32 X 1/2 SCREWS PH PAN W/SEMS	47124	47124
3	ACORN NUT #8-32	47702	47702
4	TEE BOLT	75267	75267
5	MALE HINGE SHORT LEFT	41349	
6	FEMALE HINGE LONG LEFT	41352	
7	FEMALE HINGE LONG RIGHT		41351
8	MALE HINGE SHORT RIGHT		41350

Cabinet Interior – Ceiling Components



Gear Block Assy.
p/n 67194

SPUR GEAR KIT
p/n 47059K
(Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)

Hanger Arm Front
p/n 47262



Kettle Receptacle
15A Twist Lock
p/n 49330
(Export Kettle Receptacle p/n 49330EX)

Hanger Arm Rear, Assy.
p/n 47263



Filter
p/n 47043

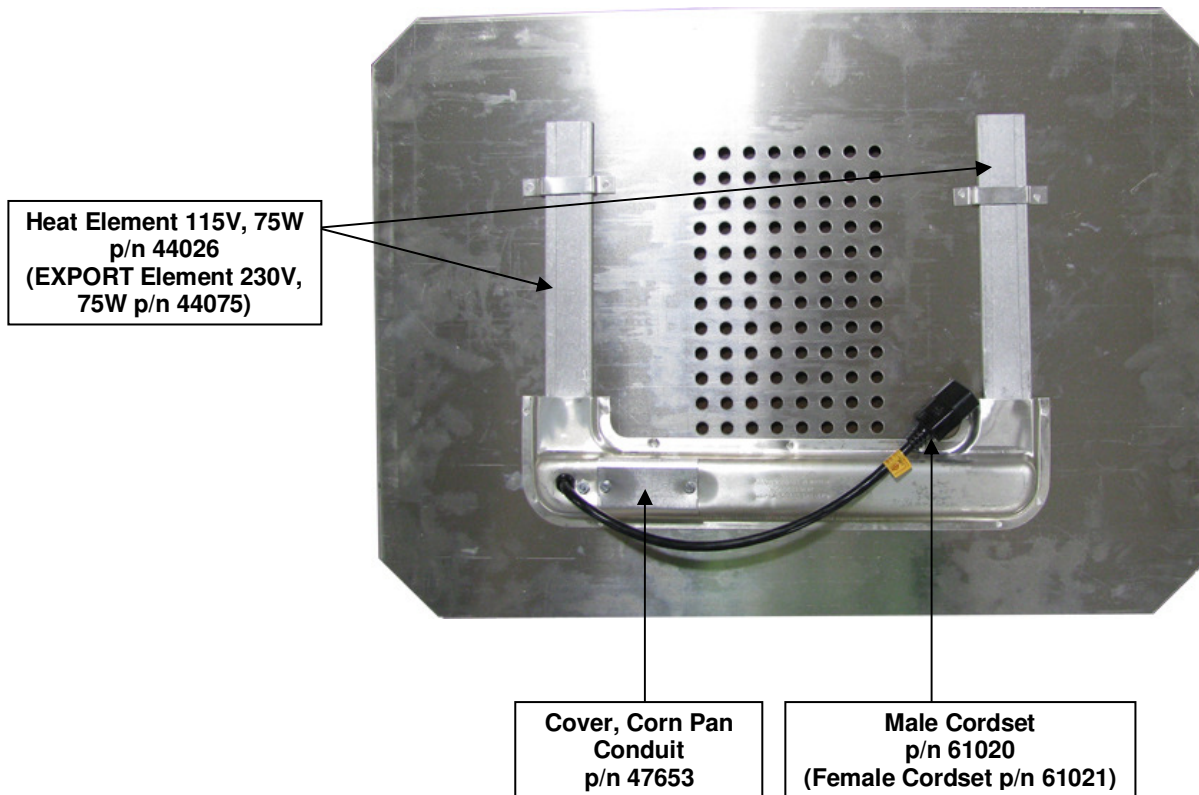
75 Watt Flood Light
p/n 41671
(EXPORT Flood Light p/n 41979EX)

Bottom Corn Pan Assembly

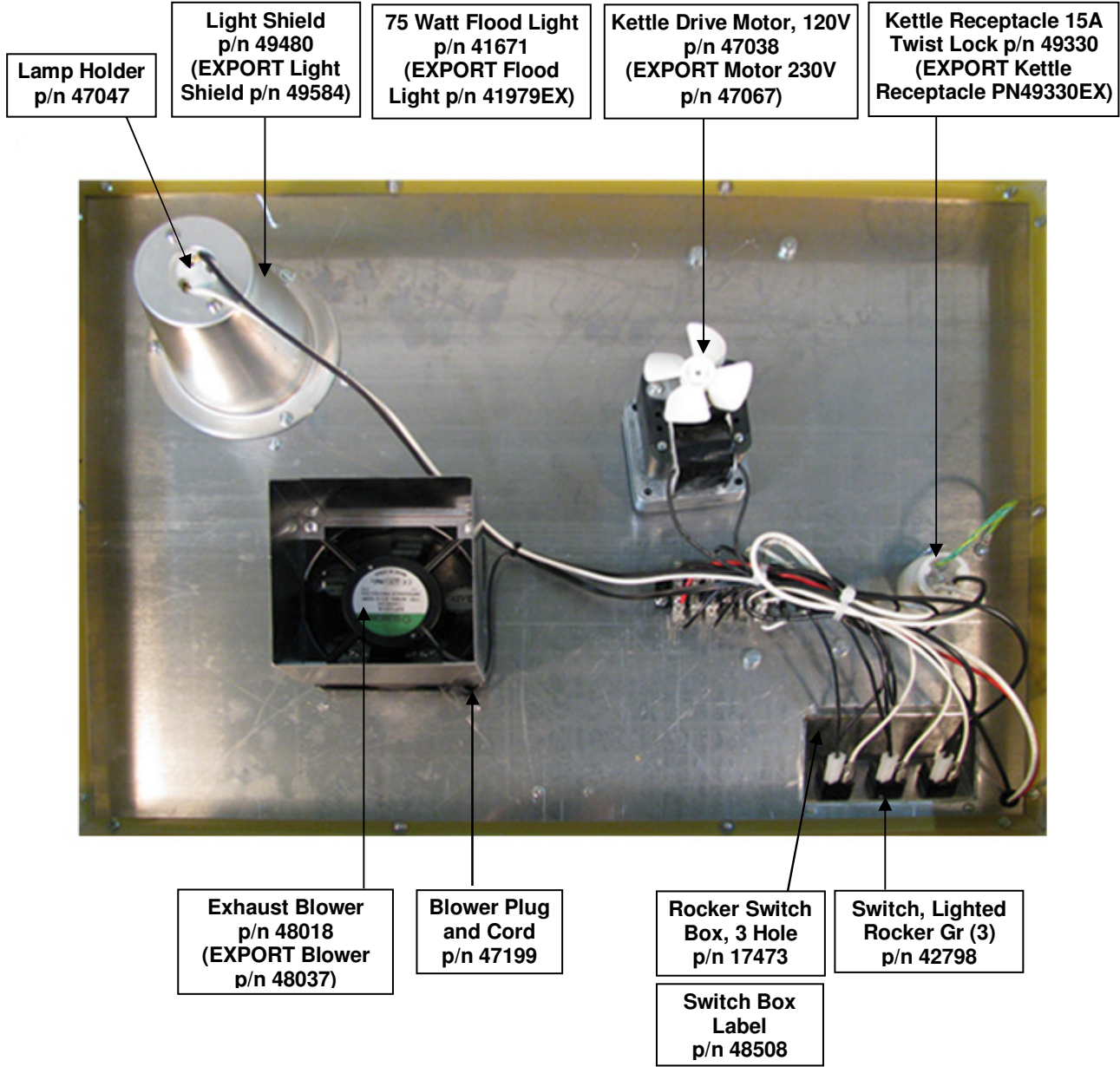
Model 2014 and 2014KC (Part Number 47598)

Model 2014EX (Part Number 47598EX)

Complete Bottom Corn Pan Assembly for includes items shown below, and includes Female Cordset p/n 61020 (not shown).



Motor Plate Assembly - Dome Interior View

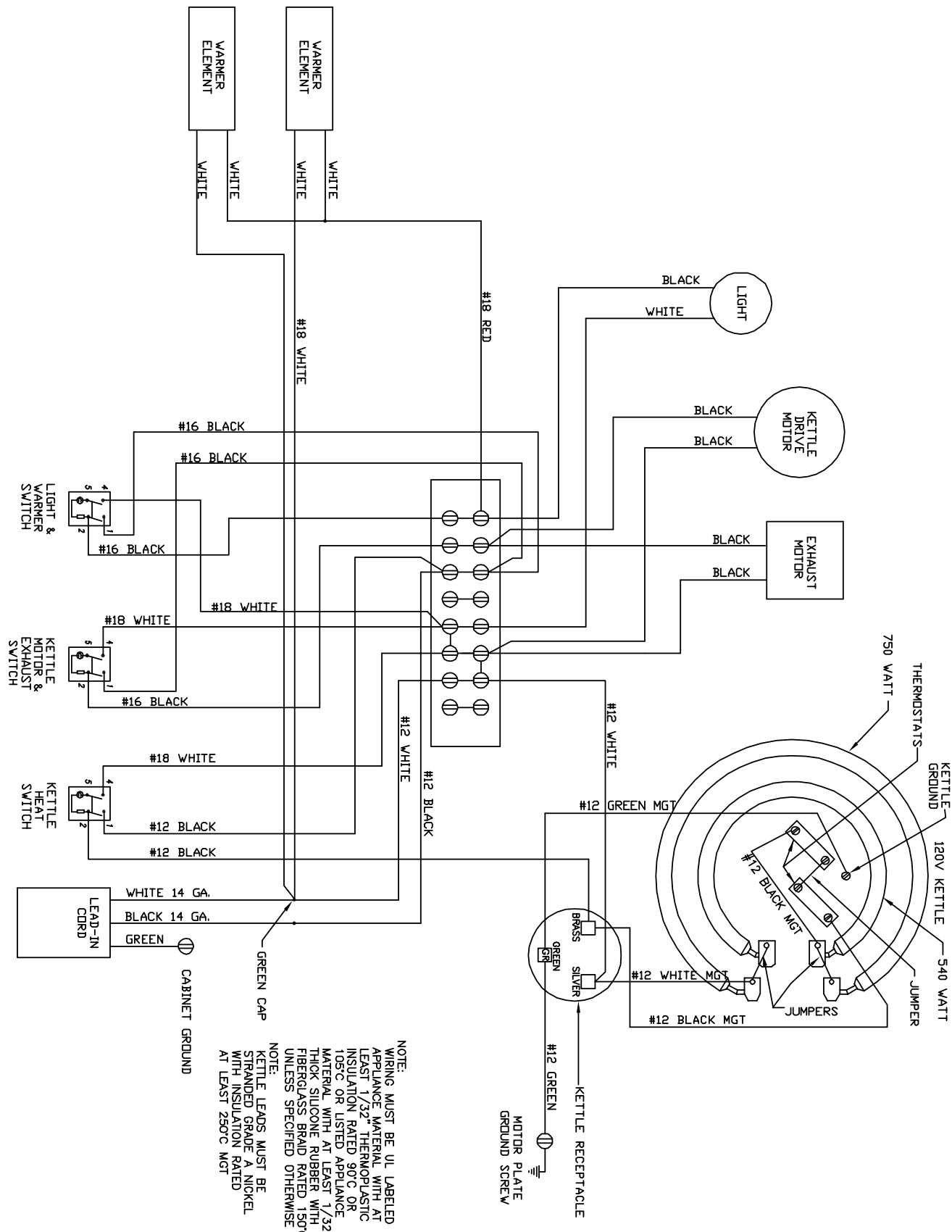


Accessories

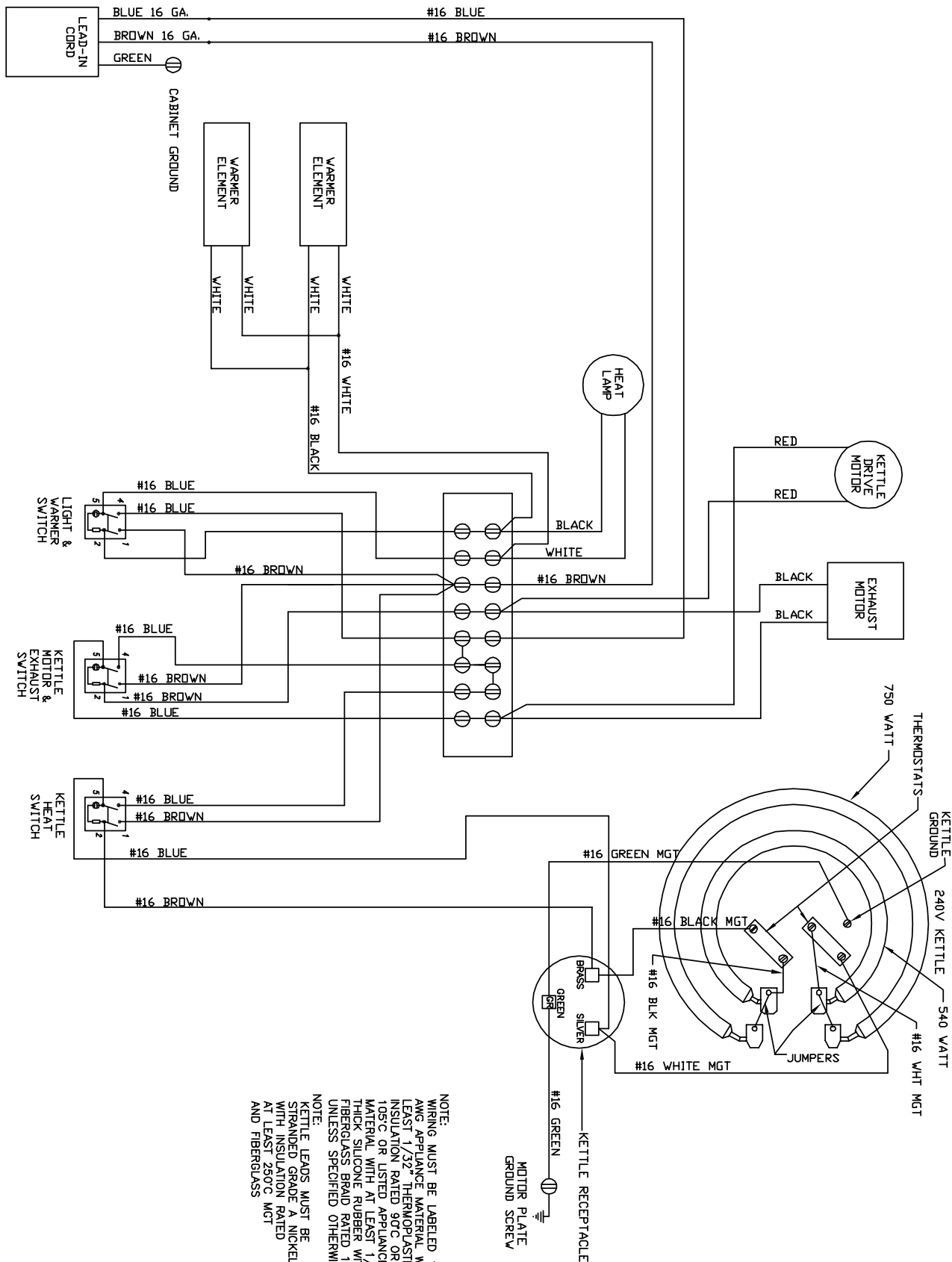


Item	Part Description	Part Number	
		2014, 2014EX	2014KC
1	STAMPED ALUM SCOOP	2071	2071
2	MEASURE 14.7CC	47679	47679
3	MEASURE 1/2 CUP	47149	47149
4	12OZ VOL CORN MEA. BRIGHT	47148	47148
5	TIMER, LCD RESETABLE		63012

Electrical Schematic – 2014 and 2014KC



Electrical Schematic - 2014EX



NOTE:
 WIRING MUST BE LABELED 16 GA
 AWG APPLIANCE MATERIAL WITH AT
 LEAST 1/32" THERMOPLASTIC
 INSULATION RATED 90°C OR
 105°C OR LISTED APPLIANCE
 MATERIAL WITH AT LEAST 1/32"
 THICK SILICONE RUBBER WITH
 FIBERGLASS BRAID RATED 150°C
 UNLESS SPECIFIED OTHERWISE

NOTE:
 KETTLE LEADS MUST BE
 STRANDED GRADE A NICKEL
 WITH INSULATION RATED
 AT LEAST 250°C MGT
 AND FIBERGLASS

WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS CO., or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS CO. AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.



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