



Instruction Manual

ReadyPop Unit and Base

Model No. 2786-00-000 and 2776-00-000



Model 2786-00-000



Model 2786-00-000 on
2776-00-000 Base



GOLD MEDAL[®] PRODUCTS CO.

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SAFETY PRECAUTIONS

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

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



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



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

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

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



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

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

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



INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

Manual

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

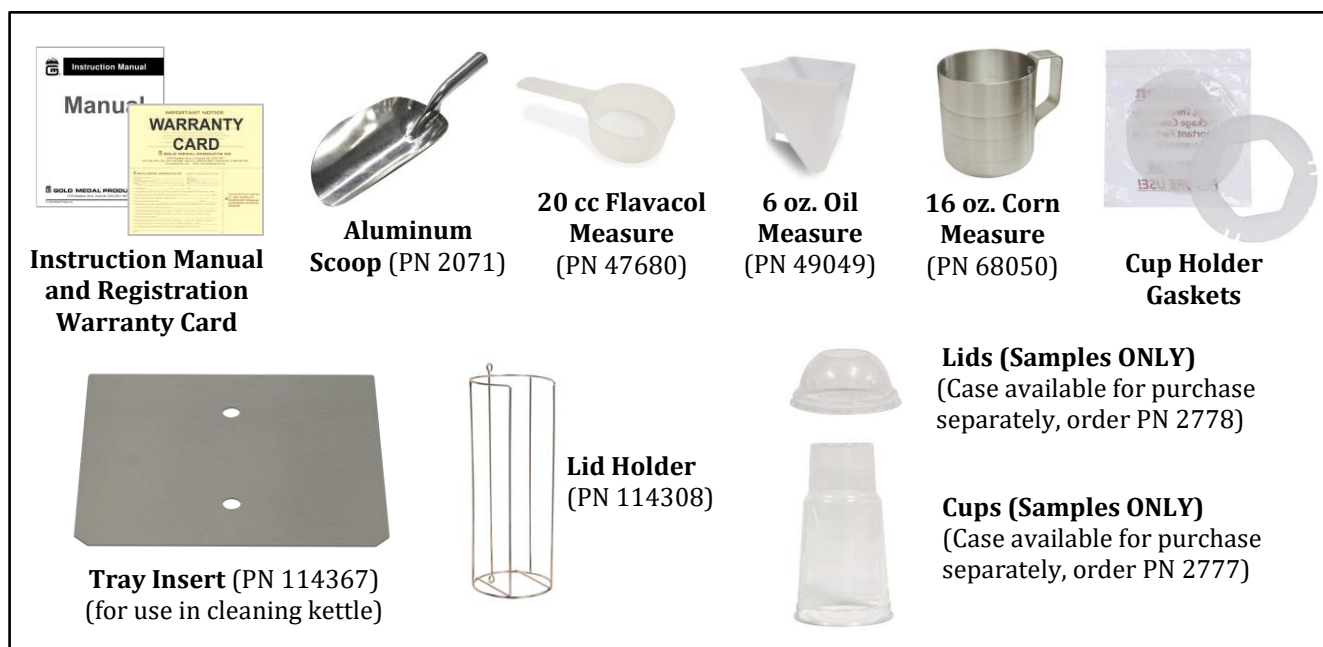
Model Description

2786-00-000: Countertop ReadyPop 16 oz. Popper/Dispenser Unit on 4 inch legs.

2776-00-000: ReadyPop Base with casters (Base and ReadyPop Unit sold separately).

Items Included with Unit

ReadyPop Popper/Dispenser includes:



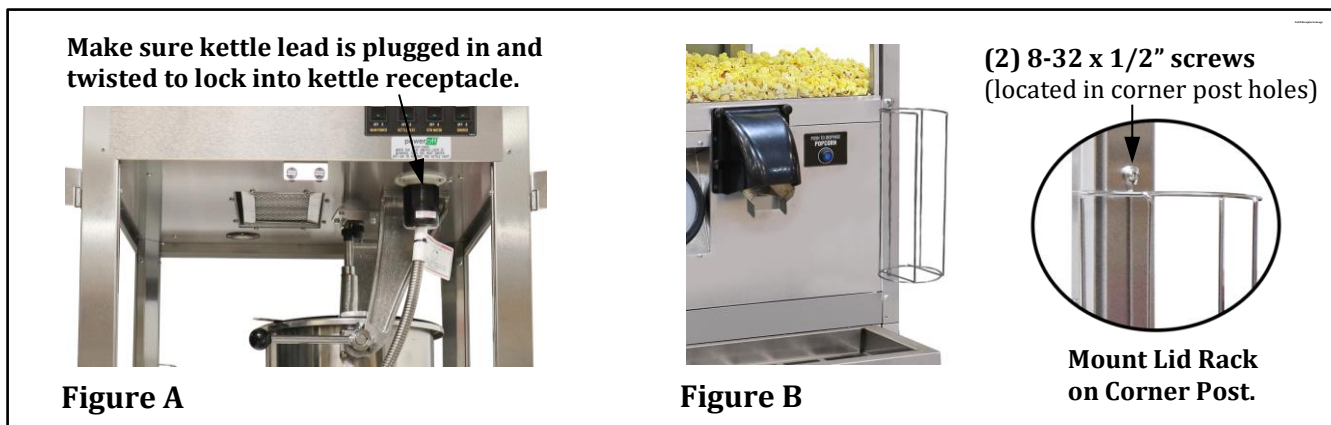
ReadyPop Base includes: 4 Bolts (PN 20051) and 4 Washers (PN 89780) to attach the Popper/Dispenser Unit.



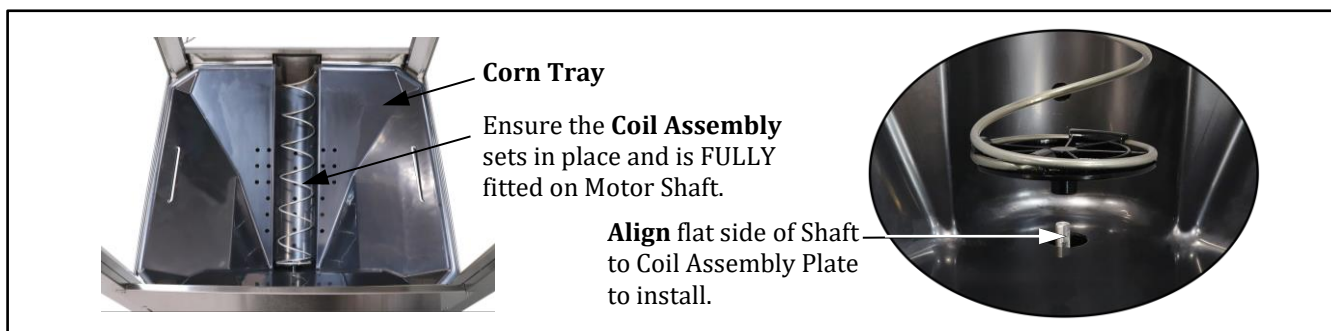
Initial Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
Important Note: The tray insert is for kettle cleaning only, do not leave the insert in the machine during operation.
2. Place unit on a sturdy, level counter for use – the unit is equipped with (4) 4" leg levelers (rotate foot on leg to level cabinet as needed). Reference the Optional Mounting Instructions section to mount the unit directly to a countertop, or to a base.
3. The blower vents out the top of unit, allow adequate clearance for airflow.
4. The door knobs are shipped facing the inside of the machine. Re-adjust knobs to face the outside of the machine.
5. Make sure kettle lead-in cord is securely plugged into unit and twisted to lock into the kettle receptacle (see Figure A).
6. Install Lid Rack: Remove the 2 screws in corner post location shown (see Figure B), save screws to fasten rack, then align rack with holes and refasten screws to secure rack in place.



7. Ensure the Corn Tray and Coil Assembly are in position for use (reference image below).



8. After initial setup, the unit should be cleaned (see Care and Cleaning section of this manual), then add cups to the dispenser and lids to the holder.



Cup Installation

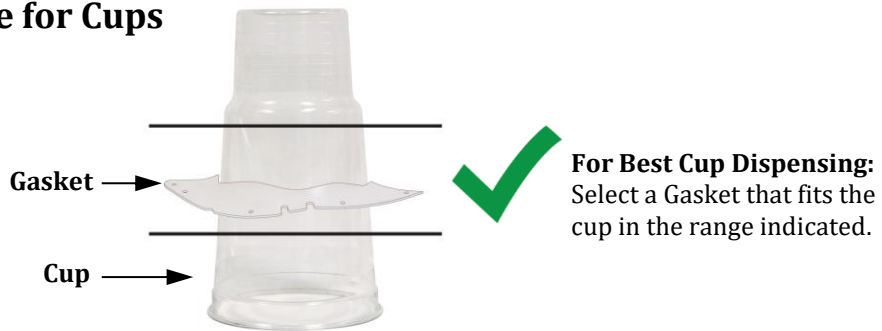
The cup dispenser has a gasket (PN 114107) preinstalled at the factory to fit the default size serving cups (PN 2777, cups sold separately). See instructions below to load cups, or to install a gasket for a different size cup. (General images shown for reference only.)

Load Cups for Use



Select a stack of cups, then load cups through gasket as shown above (amount held varies by cup).

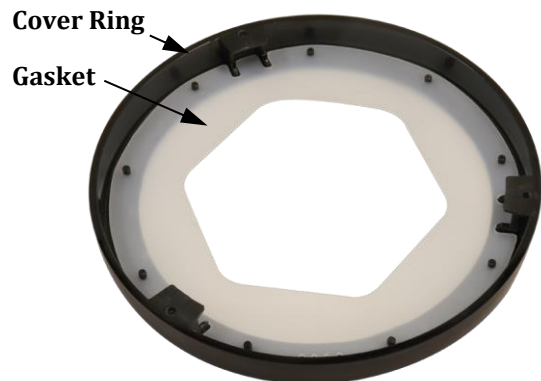
Change Gasket Size for Cups



Step 1: Test gasket on cup, as shown above, to determine the correct gasket size for use.



Step 2: Remove cover ring from cup dispenser (turn counter-clockwise to remove).



Step 3: Lift gasket from ring; then align new gasket with cover ring as shown.

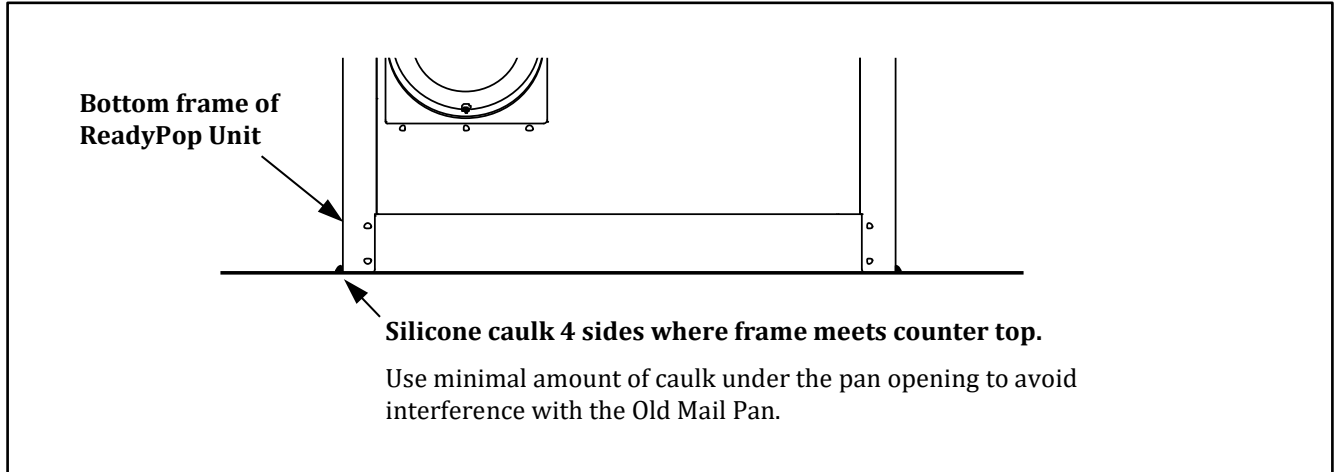
Step 4: Reinstall cover ring (turn clockwise to secure), then load cups for use.



Optional Mounting Instructions

Mount Unit on Countertop:

The legs may be removed to set unit flush with counter, if desired. For NSF compliance, use silicone caulk to seal the 4 sides where frame meets counter top (see illustration below).



Mount Unit on Base 2776-00-000:

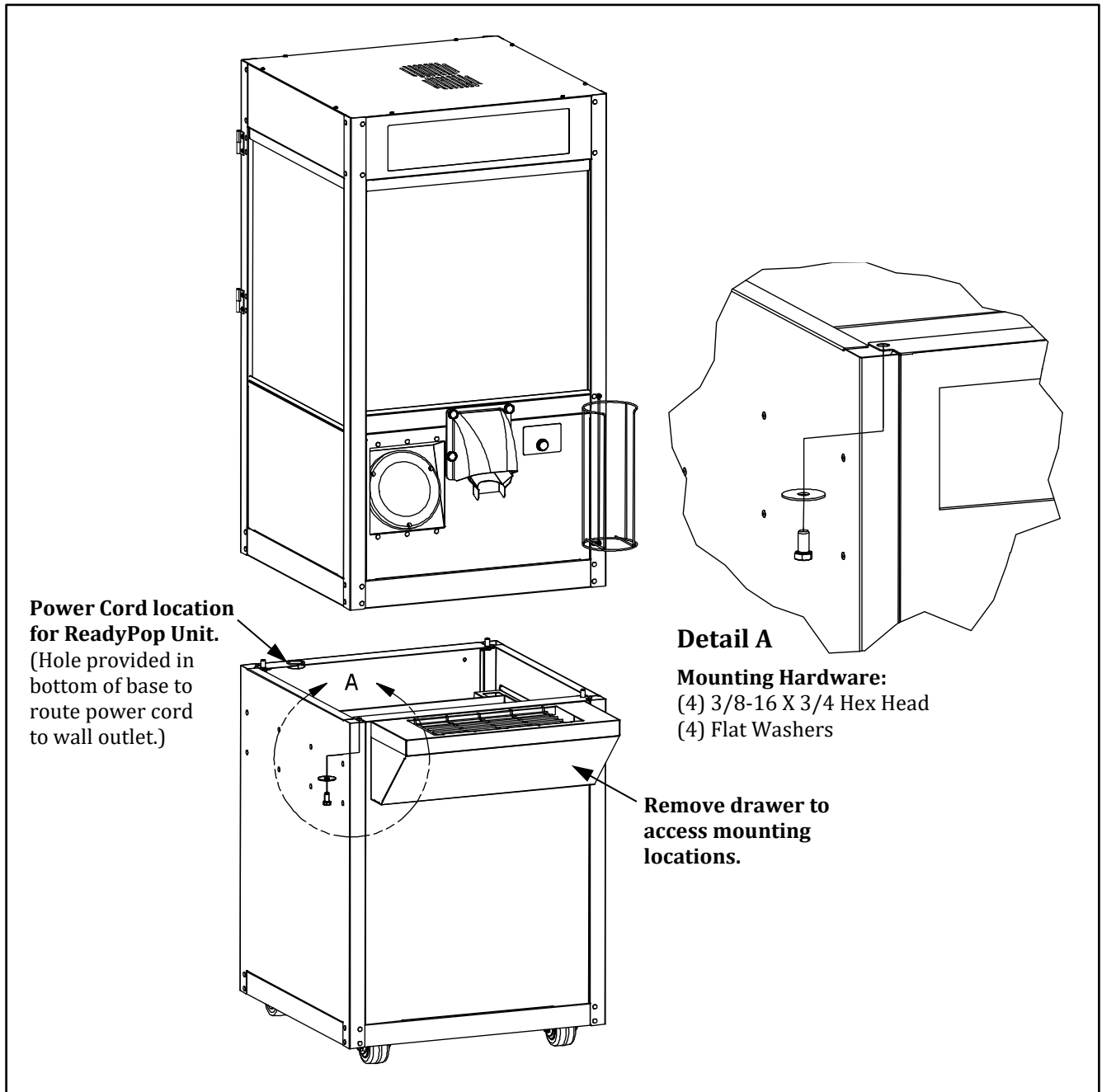
1. Position base on a level surface and lock the caster wheels into place.
2. Remove the drawer from the base (locate the release lever on each side of the drawer as shown below, then pull drawer from base).



3. Remove the (4) legs from the popper (turn legs counter-clockwise to remove). Position unit on base so the debris drawer will be under the dispenser (before final alignment, feed the power cord into the base through the grommet provided, reference illustration).





4. Use the leg holes to secure the unit to the base with the mounting hardware provided (see illustration below).
5. To fasten unit to base, insert a bolt and washer up through the hole in the base and into the leg hole of the unit till snug. Repeat for each corner, then tighten all 4 bolts to secure.
6. Reinstall drawer in base for use.



Electrical Requirements

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



120 V~, 60 Hz

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

Before You Plug In Machine

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

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

OPERATING INSTRUCTIONS

Controls and Their Functions

Unit switches are equipped with an LED light to indicate when there is power to the switch/button.

MAIN POWER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the lighting and sign, to the other switches, and to the dispense button.

KETTLE HEAT SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the heating elements in the popping kettle.

STIR MOTOR SWITCH

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

CRISPER SWITCH

Two position, ON/OFF lighted rocker switch, supplies power to the popcorn crisper. When the crisper is powered on, the element will go into standby mode when the kettle heat cycles on (crisper LED remains on, but crisper element will not heat until the kettle heat cycles off).

DISPENSE BUTTON

Lighted Push Button Switch – powers the coil assembly for dispensing popcorn.



POWEROFF CONTROL

The PowerOff Control feature will automatically turn the kettle heat off after 15 minutes of idle time (no popcorn popped). The PowerOff Control will prevent the heat element and thermostat from cycling OFF-ON if the Kettle Heat Switch is left on. This feature saves electrical power and extends the life of the kettle heating element and thermostat.

- When the Kettle Heat Switch is turned ON, and the kettle thermostat switches OFF, the PowerOff Control's 15 minute timer starts; the 15 minute timer resets each time a batch of popcorn is popped.



- The small green neon light in the Kettle Heat Switch will blink OFF-ON to indicate the kettle has been automatically turned OFF.
- To restart the kettle heating, cycle the Kettle Heat Switch OFF-ON.

ReadyPop Operating Instructions

The ReadyPop unit is easy to use, and provides a convenient, sanitary way for customers to self-serve portions of popcorn.

1. Turn the Main Switch ON (this turns the LED display lights ON, and supplies power to the popcorn dispense button).
2. Turn Crisper Switch ON and load unit with popcorn (reference popping instructions below).
3. Pull a cup from the cup dispenser and hold it under the dispenser chute to receive popcorn; press the Dispense Button until desired amount of corn is dispensed.

Popping Corn Instructions

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.

Raw Popcorn Charge:	Use corn measure provided (ex: for 6 oz. Kettle, use 6 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 6 oz. corn, use 2 oz. oil)
Flavacol (Salt) Amount:	Use small Flavacol scoop provided.

Premeasure all ingredients (adjust as needed for desired taste), or for best results use Mega-Pop® premeasured popcorn and oil pouch made for your kettle size.

1. Turn all switches ON.
2. To determine when kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn in one ounce (30 ml) of popping oil. When kernels pop, kettle is ready.
3. Lift kettle lid, pour in popcorn and Flavacol, then add oil; close lid.
4. When corn has finished popping, gently dump the popcorn. (To minimize unpopped kernels, allow corn to finish popping before dumping the kettle.)


Popping Tip: On final batch, turn Kettle Heat Switch OFF just as lids are forced open by the popping corn (kettle has plenty of heat to finish popping). This helps eliminate smoke/odor from any oil residue remaining in kettle.

5. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.
NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!

Units with an auto kettle heat shut off feature will automatically shut kettle heat OFF after 15 min. of idle time (no popcorn popped). To restart heating, cycle the Heat Switch OFF-ON.



Care and Cleaning

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

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

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

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.

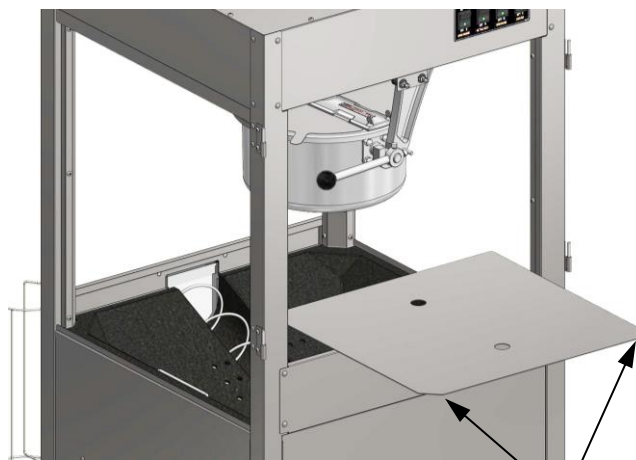
Note: It is extremely important to follow all cleaning procedures, otherwise parts damage and equipment failure will result. The warranty does not cover parts that are damaged due to improper cleaning.

Daily Kettle Cleaning Instructions

1. Turn the power switch OFF and unplug the unit.

CAUTION: A hot kettle will cause burns if you touch it. 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 and steam burns may occur!

2. When cool, wipe **outside** of kettle clean using a clean, soft cloth and Gold Medal Watchdog Stainless Cleaner (Item No. 2088). **DO NOT** use oven cleaners or abrasive materials as they will damage the kettle.
3. Mix 2 tablespoons (29.6 ml) of Gold Medal's Heat'n Kleen (Item No. 2095) in 1 gallon (3.8 L) of water.
4. Only pour enough of the Heat'n Kleen pre-mixed solution into the kettle to fill it 1/2 inch (12.7 mm) deep (it is not necessary to use the entire gallon at once).
5. Place the tray insert in the cabinet on the corn tray— angled corners on tray **MUST face operator** for tray to sit level, see tray orientation instructions below.

**To insert tray:**

**Angled corners
MUST face operator.**



Angled corners allow tray to sit level.

View of Tray Installed

6. Plug in the unit and turn the power switch ON.
7. Turn kettle heat ON. When solution starts to boil, turn kettle heat OFF.
8. Allow kettle to cool at least 1 hour, then turn the power switch OFF, and unplug unit.
9. Dump solution into a bucket (bucket sits on cleaning tray), do not spill any in the interior of machine.
10. Rinse kettle interior with clean water and a clean cloth.
11. Dump any water remaining into a bucket (do not spill any in the interior of machine), then wipe the kettle interior clean with a clean dry cloth.
For an extra dirty kettle, the process may be repeated; or, after turning kettle heat OFF, allow solution to sit in kettle overnight. The next morning, finish the cleaning steps.
12. With unit OFF and unplugged, use a clean SLIGHTLY damp cloth (wring ANY EXCESS water from cloth before use) and wipe the kettle lead cord clean. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**
13. After kettle cleaning, remove the cleaning tray and check to be sure the crossbar fasteners on the kettle are securely tightened.



Daily Unit Cleaning Instructions (Base, if equipped)

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Remove all pans/accessories and take them to the sink to clean with soap and water, then rinse and dry.

To Remove Corn Pan: Remove excess corn, then slide coil assembly off the motor shaft, and lift corn pan out of unit. As needed, use a vacuum under corn pan to remove any debris.

3. **Units with a Base:** Remove debris from drawer and wipe out to clean (discard any popcorn from drawer).

Drawer may be removed from base to dump out debris and clean - Lift off the rack, then open drawer to locate the release lever on each side of drawer as shown below (after cleaning reinstall drawer for use).

To remove drawer:



To Remove Drawer:

1. Open drawer fully.
2. Push both release levers DOWN.
3. Pull drawer from unit.

4. Clean area above the corn pan using a clean, SLIGHTLY damp cloth to remove any grease from glass and cabinet (cloth may be SLIGHTLY dampened with soap and water, then wipe again with clean water to remove any remaining cleaner).
5. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
Ammonia cleaners will damage plastic doors/panels. Only use a non-ammonia cleaner, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).
6. Reinstall the clean and dry pans/accessories.
7. Check the kettle lead cord, make sure it is fully plugged into the kettle receptacle and the plug (or plug collar) is fully twisted to lock it into place.



Filter Cleaning Instructions

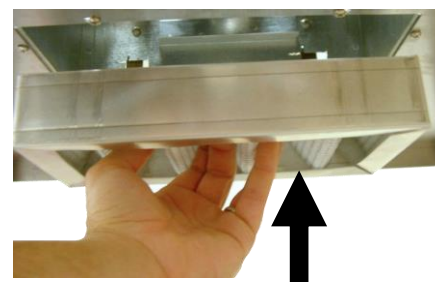
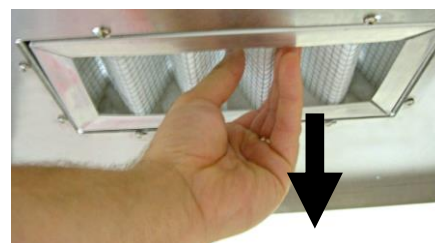
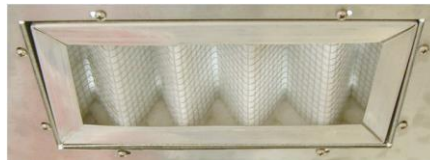
The popcorn machine is equipped with an efficient and durable filtration system. The filter should be cleaned every 1-2 weeks to maintain maximum efficiency.

Steps to Clean Filter

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

Step 2: Remove filter by gripping the filter itself and pulling straight down.

Step 3: Clean filter in warm soapy water, then rinse and allow to dry overnight. Replace filter by putting it into the slot and pushing upward. Make sure the filter frame is flush with the ceiling of the popper (as shown above).



Clean the Crisper Compartment

The blower compartment **MUST** be inspected/cleaned every 3-4 months by Qualified Service Personnel to maintain proper operation.

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Remove the coil assembly and lift off the corn pan to view the blower assembly.
3. Remove the blower cover and if required, carefully clean the blower compartment, and underneath the element with a vacuum only.
4. After cleaning, reassemble blower cover, corn pan, and coil assembly.



Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	A. No Power to the Unit	A. Make sure the unit's power cord is plugged in.
Kettle Does Not Heat	A. Power to the Kettle B. Kettle Heat Switch C. PowerOff Control D. Heating Element	A. Make sure kettle lead-in cord is plugged in and twisted to lock into the kettle receptacle. B. Make sure the Main Power Switch is ON to supply power to the Kettle Heat Switch. If the Kettle Heat LED is ON, and the kettle is not heating (and stir motor is not rotating), the heat switch may be faulty, contact qualified service personnel for inspection/repair. C. Units with the PowerOff Control feature, kettle heat will automatically shut OFF after 15 minutes of idle time (no popcorn popped). The small green neon light in the Kettle Heat Switch will blink OFF-ON to indicate the kettle has been automatically turned OFF. To restart kettle heating, cycle the Heat Switch OFF-ON. Reference the Controls and Their Functions section of this manual. D. 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 If the kettle agitator shaft is not rotating, DO NOT pop corn.	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. 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. Kettles with a FIXED Stir Rod – check the clearance between the shaft with welded stir blade and the kettle bottom; it should be a minimum of 1/32" (1 mm) (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.



Issue	Possible Cause	Solution
No Popcorn Dispensed	A. Dispense Button/Motor B. Coil Assembly not installed correctly C. Dispense Chute	A. Make sure the Main Power Switch is ON to supply power to the Dispense Button. Check if the Dispense Button LED is ON. If the LED is ON, and popcorn does not dispense when the button is pushed, the button or the motor may be faulty, contact qualified service personnel for inspection/repair. B. Coil Assembly not installed correctly, reference Initial Setup section for instructions to properly install coil assembly on motor shaft. C. Make sure the dispense chute opens freely to allow coil assembly to dispense popcorn.



Agitator Set Collar Adjustment

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

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

Agitator assembly is adjusted while fastened to the kettle (image shown for general reference only).

Step 1. Turn machine OFF, unplug unit, and allow it to cool completely before attempting to adjust the agitator height.

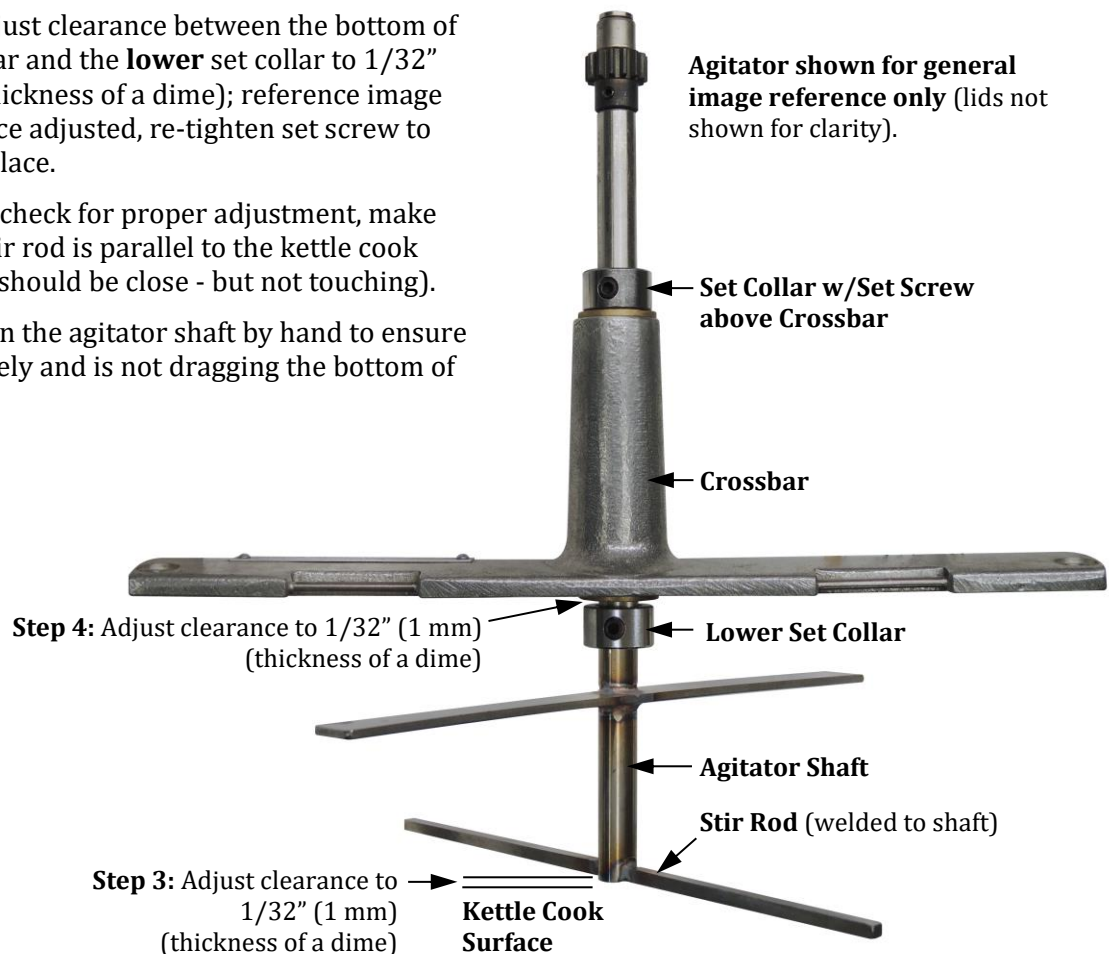
Step 2. Loosen the set screw in the set collar above the crossbar and below the crossbar.

Step 3. Place a 1/32" (1 mm) gauge (thickness of a dime) under the base of the agitator shaft to adjust clearance between the kettle cook surface and the shaft; reference image shown. Once adjusted, re-tighten the set screw in the set collar **above** the crossbar to secure shaft in place.

Step 4. Adjust clearance between the bottom of the crossbar and the **lower** set collar to 1/32" (1 mm) (thickness of a dime); reference image shown. Once adjusted, re-tighten set screw to secure in place.



Step 5. To check for proper adjustment, make sure the stir rod is parallel to the kettle cook surface (it should be close - but not touching).



Step 6. Spin the agitator shaft by hand to ensure it spins freely and is not dragging the bottom of the kettle.








MAINTENANCE INSTRUCTIONS

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

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

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

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



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. Address all parts orders to Parts Department, Gold Medal Products Co., 10700 Medallion Drive, Cincinnati, Ohio 45241-4807

or place orders by phone or online:

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

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

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



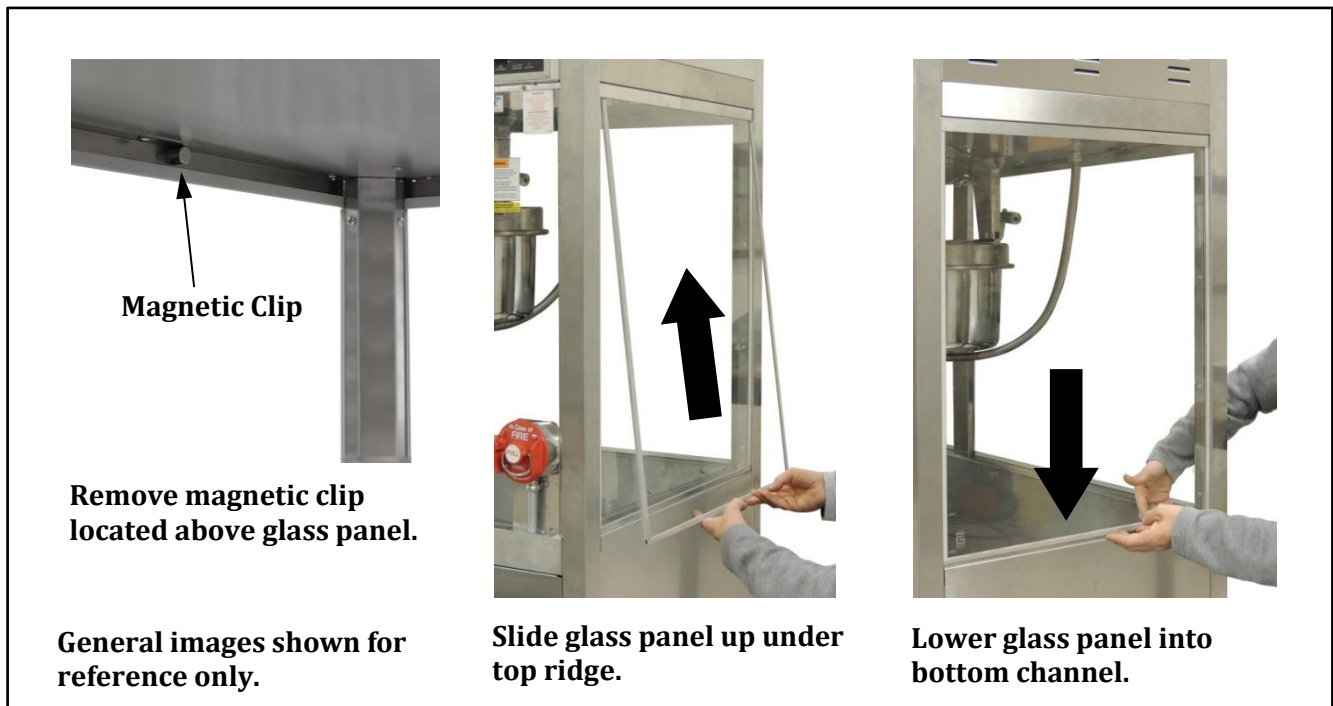
Replacing Broken Glass

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

GLASS DIMENSIONS (Height x Width x Thickness)

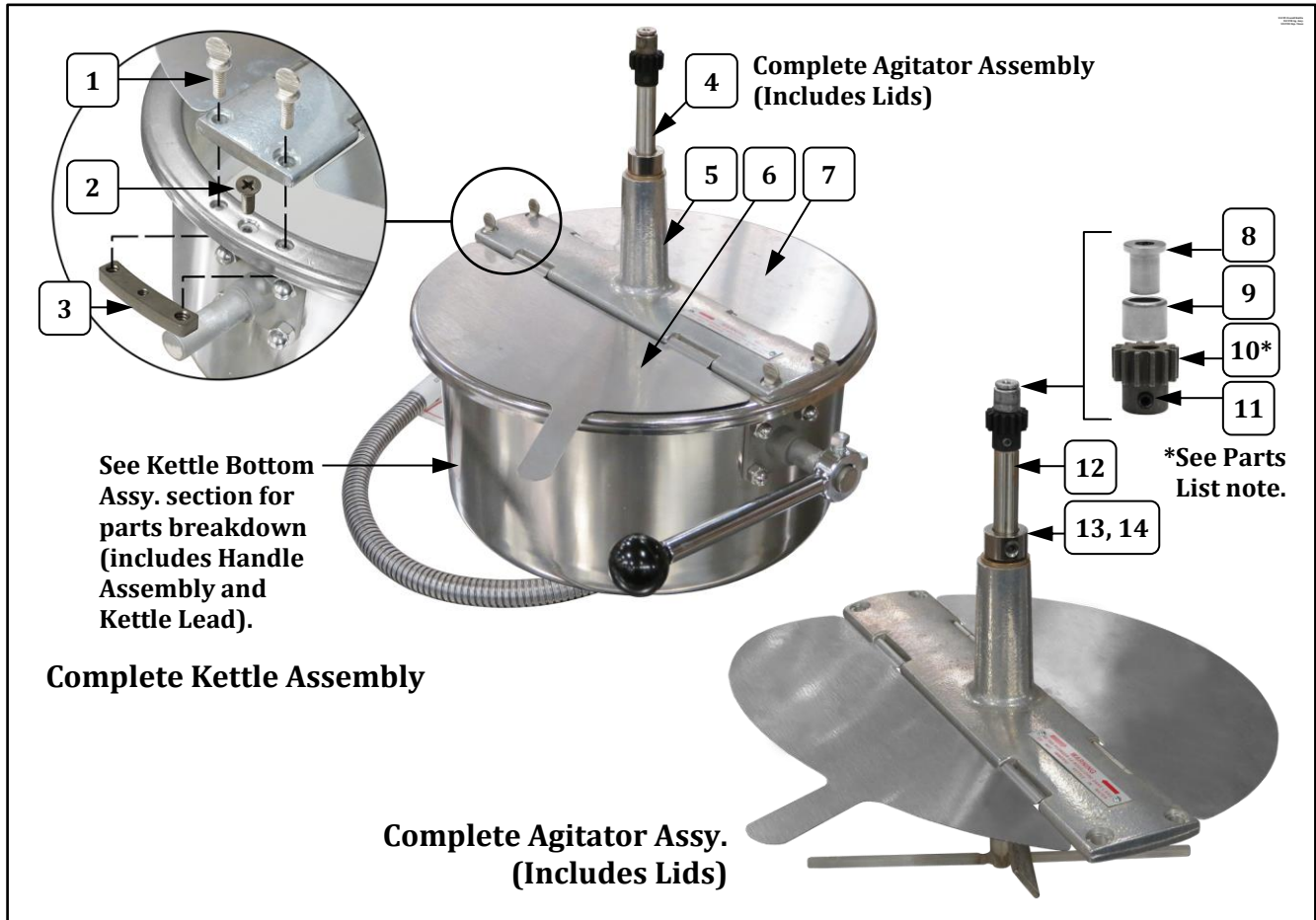
Front Glass	20.125" x 20.75" x 1/8" (512 mm x 527 mm x 3.2 mm)
Side Glass (2 pieces)	20.625" x 20.75" x 1/8" (549.3 mm x 527 mm x 3.2 mm)

1. Turn machine OFF, unplug unit and allow it to cool before attempting to replace glass.
2. Remove all loose pieces of broken glass.
3. Pull out Magnetic Clip located above glass panel in cabinet interior (see image below). The magnetic clip is used for shipping purposes, to hold glass in place during transit.
4. Remove all rigid glass channels from around glass to be replaced; set channels aside for reuse.
5. Carefully remove the rest of the broken glass.
6. Apply decals (if desired) to new glass panel.
7. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
8. Carefully slide glass panel up under top ridge, then lower into the bottom channel.





16 oz. Kettle Assembly (55199) – Agitator Assembly View



Item	Part Description	Part Number
		55199
1	THUMB SCREW 1/4-20 X 3/4	38379
2	10-32 X 1/2 PH FL HD MS	40717
3	THREADED BLOCK	61167
4	LID & AGITATOR ASSEMBLY (Complete Assy.)	41181
5	CROSSBAR ASSEMBLY	41180
6	FRONT LID	41123
7	REAR LID	41120
8	AGITATOR BEARING HUB	43434
9	NEEDLE BEARING	47106
10*	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
11	10-32 X 3/16 SET SCREW	41742
12	AGITATOR SHAFT ASSEMBLY	41093
13	1/2 ID X 7/8 OD SET COLLAR	47326
14	1/4-20 X 3/16 SET SCREW	47751



16 oz. Kettle Assembly (55199) – Kettle Bottom Assembly 16 oz.

Top Lock Nut - Fastens each thermostat and ground. Install Lock Nut with triangle in UP position (as shown). **ONE TIME USE ONLY, REPLACE NUT if removed.**

Use high temp red Loctite on the three flange nuts.

Element View

Kettle Bottom Assembly View

Kettle Conduit Label (not shown)

***Dump Handle Assembly (includes Knob)**

1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18*, 19, 20, 21, 22, 23, 24, 25, 26

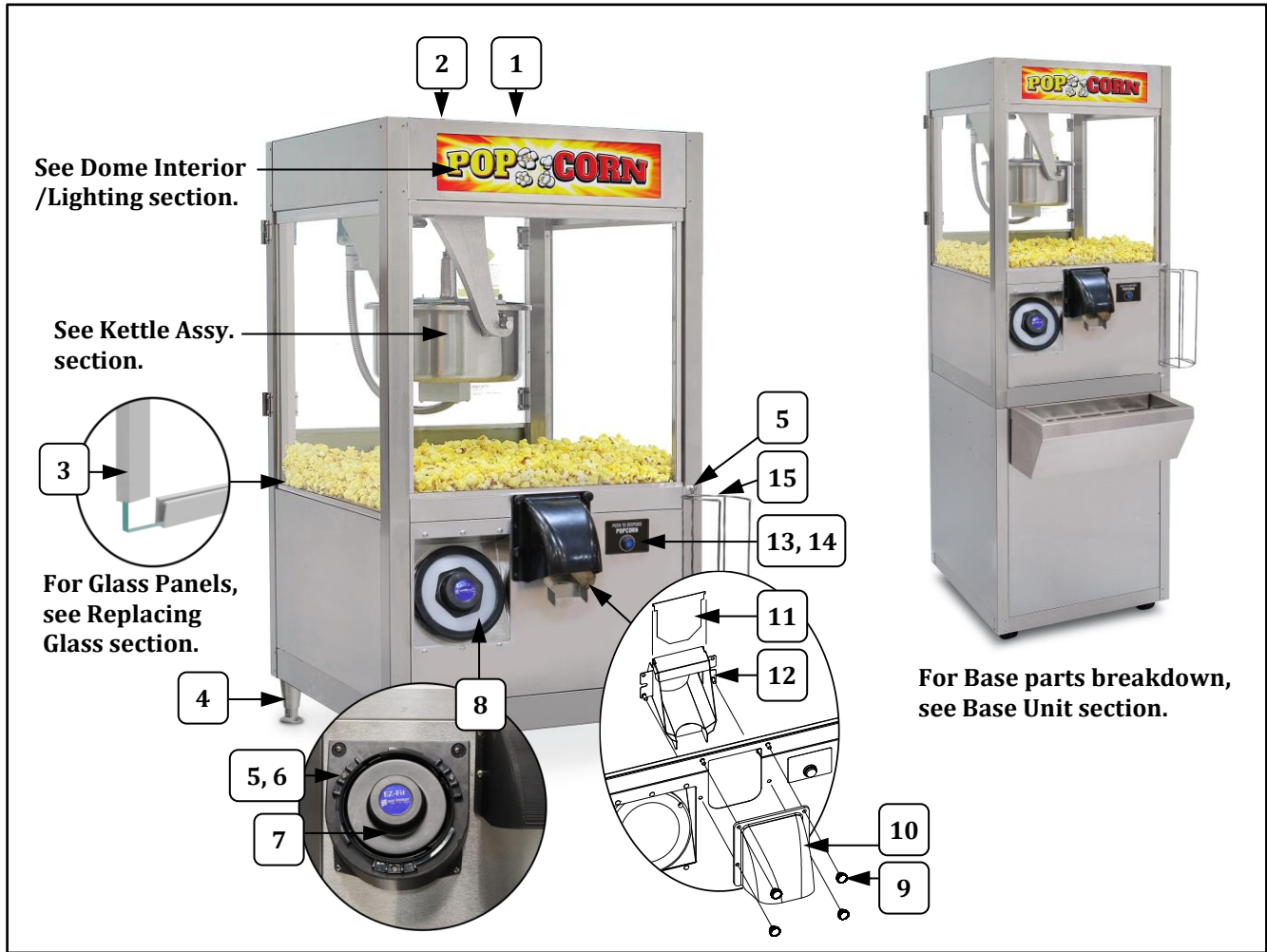


16 oz. Kettle Assembly (55199) – Kettle Bottom Assy. – Parts List

Item	Part Description	Part Number
		55199
	16OZ KETTLE BOTTOM ASSY (Complete Assy.)	55200
1	TRANSFER PLATE ASSY (beneath heat element)	67944
2	KETTLE GASKET	41598
3	KETTLE WELDMENT	67892
4	8-32 SERRATED FLANGE NUT	61151
5	¼ - 20 SERRATED LOCK NUT	46311
6	ELEMENT CLAMP (6 required)	67894
7	1550 TUBULAR HEAT ELEMENT	67014
8	LIMIT THERMOSTAT SHIELD	67959
9	8-32 TOP LOCK NUT (always replace if removed)	67943
10	510F THERMOSTAT (includes two 6-32 screws)	77107
11	THERMOSTAT SHUNT BAR	47193
12	550 F THERMOSTAT (includes two 6-32 screws)	77108
13	KETTLE SHELL ASSEMBLY (has Pivot Pins attached)	41081
14	KETTLE LEAD ASSEMBLY	47361
15	8-32 x 3/8 SLT HWHW M/S (fastens Nameplate to Jct. Box, and fastens Jct. Box to Kettle)	42044
16	JUNCTION BOX	47393
17	KETTLE CONDUIT LABEL	82840
18	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102
19	DUMP HANDLE KNOB	47110
20	DUMP HANDLE	47707
21	3 1/8 X ½ WOODRUFF KEY	41730
22	5/16 - 18 X ½ SQ HD SCREW	47725
23	5/16 - 18 X 3/8 SQ HD SCREW (holds key)	47662
24	PIVOT PIN	41426
25	1/4-20 ACORN NUT	42229
26	1/4-20 X 3/8 BUTTON HEAD	12492



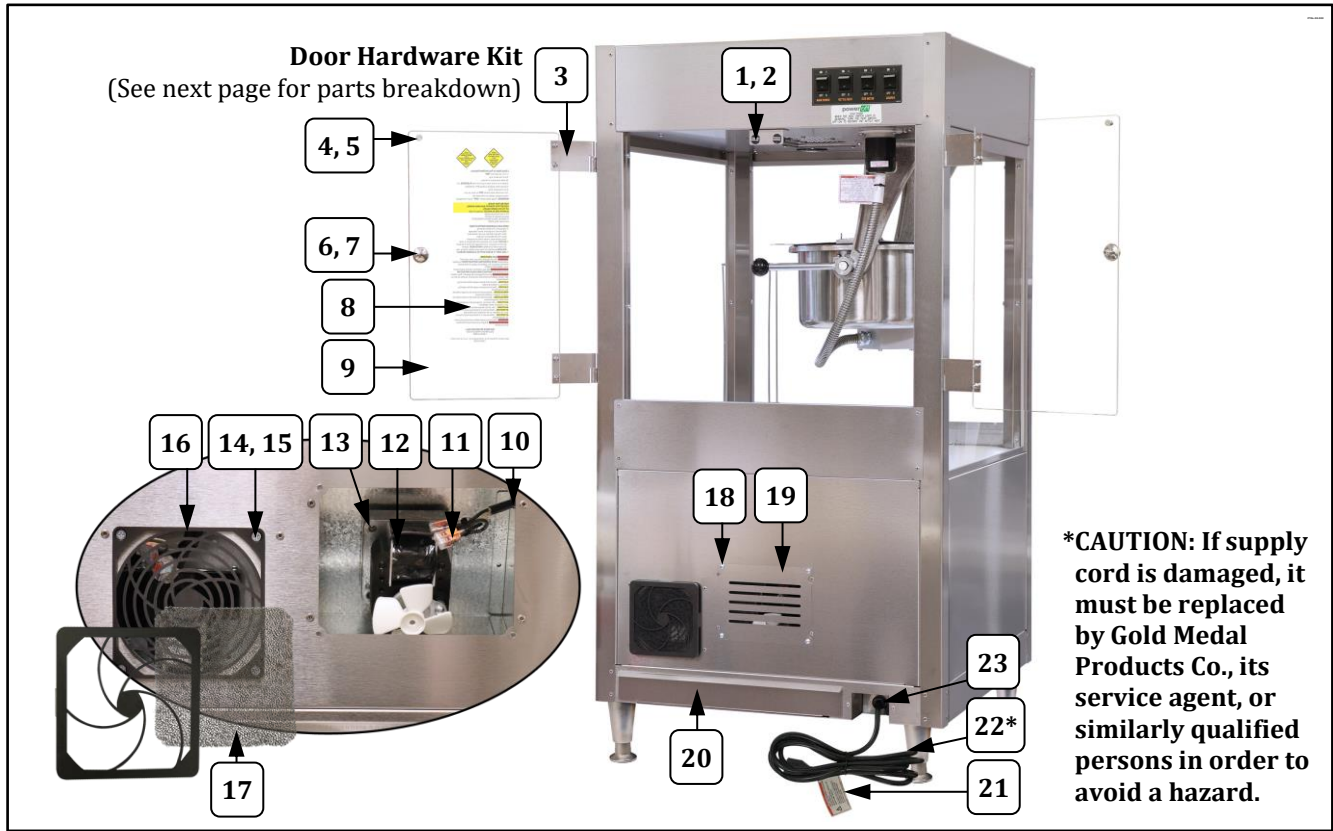
Cabinet Exterior – Front View



Item	Part Description	Part Number
		2786-00-000
1	TOP COVER	114277
2	SCREW #8-32X3/8 PAN HD PH (fastens Top Cover)	74141
3	GLASS CHANNEL (sold by the foot - specify the piece length rounded up to nearest foot - trim to fit)	63468
4	NSF LEG 4IN NON-SKID	114209
5	8-32 X 1/2 PHIL PN M/S SS	42226
6	8-32 SERRATED FLANGE NUT	61151
7	CUP HOLDER	114207
8	CUP DISPENSER GASKET	114107
9	KNOB BLACK 1/4-20	12793
10	CHUTE COVER	114322
11	CHUTE DOOR	114314
12	CHUTE WELDMENT	114319
13	PUSHBUTTON SWITCH BLUE	55549
14	DISPENSE LABEL	114269
15	LID HOLDER	114308



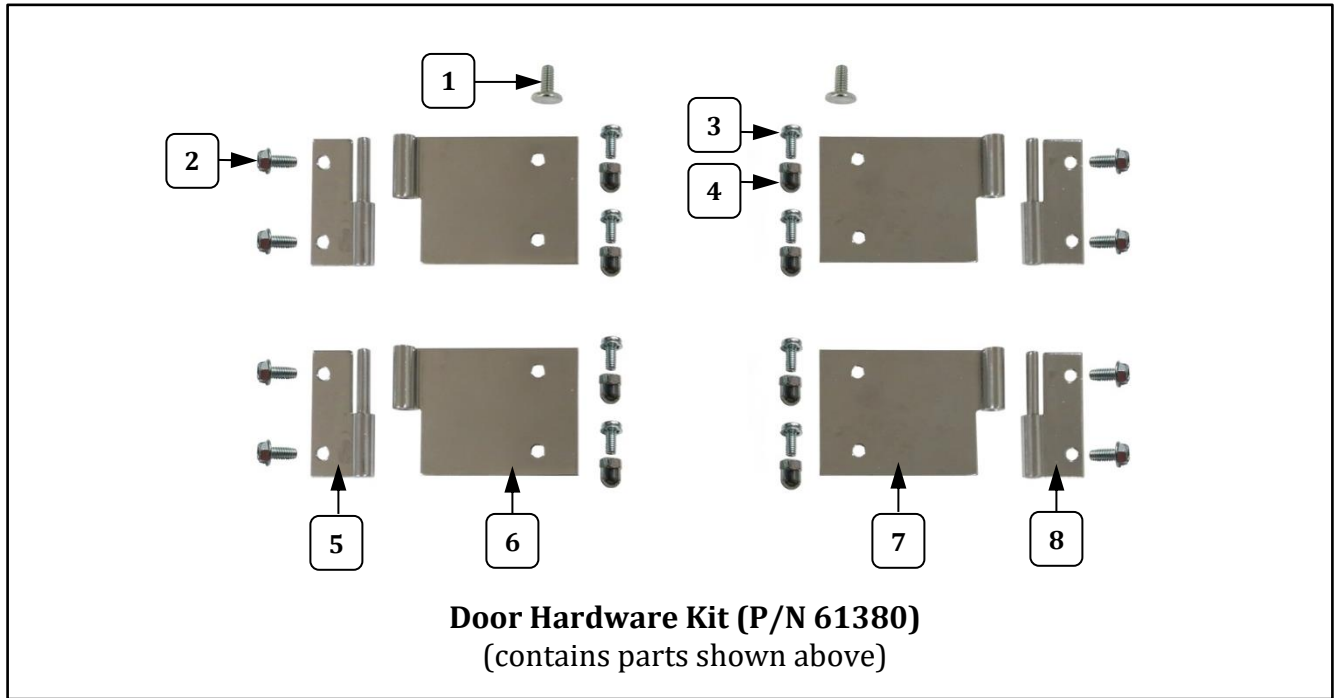
Cabinet Exterior – Rear View



Item	Part Description	Part Number
		2786-00-000
1	MAGNETIC CATCH	16141
2	MAGNET BRACKET	114236
3	DOOR HARDWARE KIT (see next page for parts breakdown)	61380
4	TEE BOLT #8-32X3/8 ZP	75267
5	HIGH CROWN ACORN NUT	100560
6	KNOB DOOR	41013
7	8-32 X 1/2 PHIL PN M/S SS	42226
8	UNIVERSAL POPPER DECAL	41019
9	DOOR PANEL	114278
10	STRAIN RELIEF T&B 3302	89045
11	2 POSITION WIRE CONNECTOR	55621
12	DRIVE MOTOR, 120V (drives Coil Assembly)	114072
13	10-24 X 1 HEX MACH SCREW	49322
14	8-32X5/8 FL HD PH MS	20067
15	8-32 SERRATED FLANGE NUT	61151
16	FILTER AND GUARD ASSY (incls Guard, Filter, & Cover)	69916
17	FILTERS (Bag of 5) - replacement filters	69917
18	SCREW #8-32X3/8 PAN HD PH	74141
19	MOTOR COVER	114132
20	OLD MAID PAN	40276
21	WARNING LABEL CORD	68720
22	STRAIN RELIEF SR-7W-2	67060
23	LEAD IN CORD 15A PLUG	87085



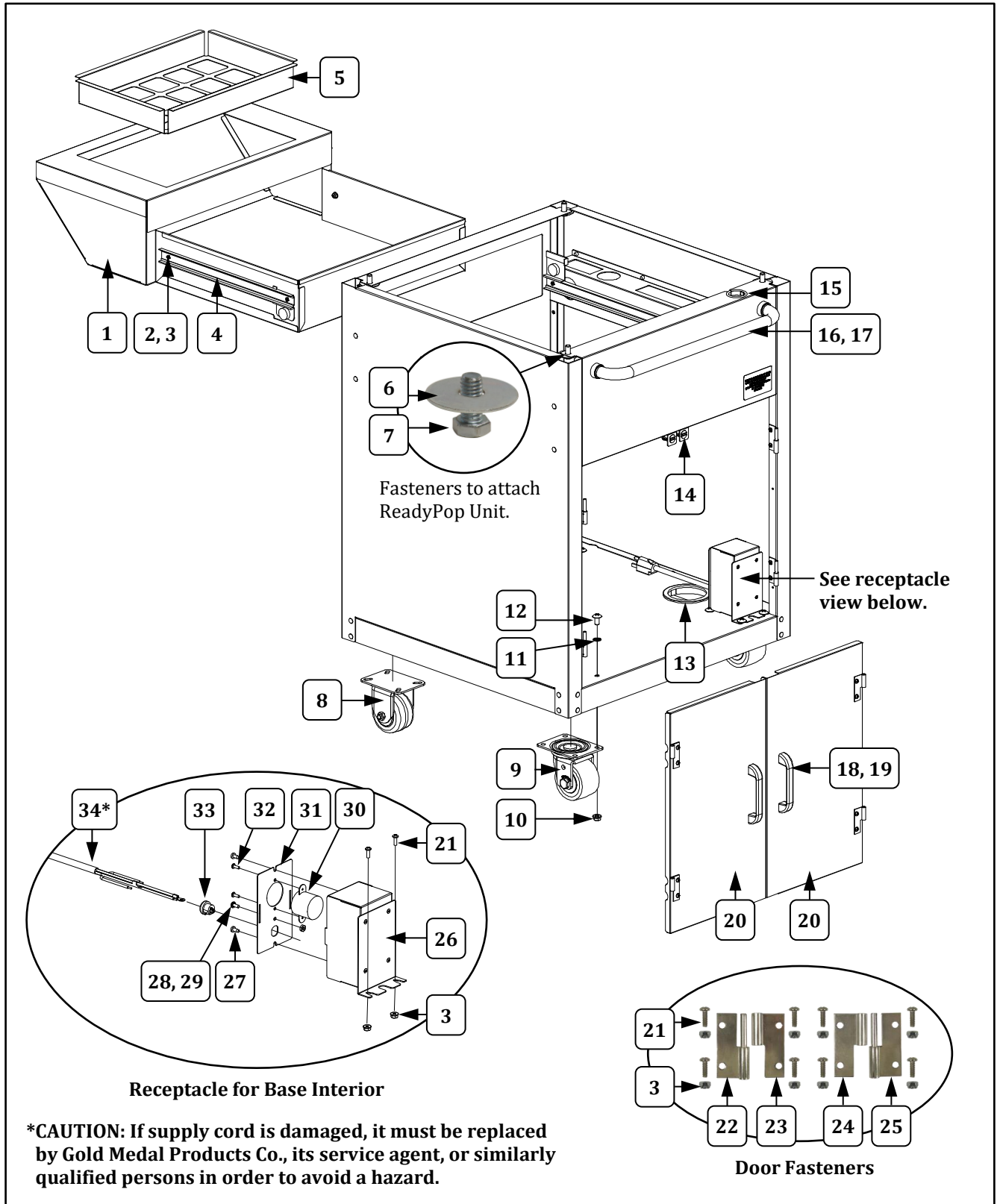
Door Hardware Kit 61380 (Replacement Kit)



Item	Part Description	Part Number
		61380
1	TEE BOLT	75267
2	8-32 X 5/16 SLOTTED HEX	49594
3	8-32 X 3/8 PH PAN W/SEMS	42227
4	ACORN NUT #8-32	47702
5	MALE HINGE SHORT LEFT	41349
6	FEMALE HINGE LEFT HAND	61359
7	FEMALE HINGE RIGHT HAND	61373
8	MALE HINGE SHORT RIGHT	41350



Model 2776-00-000 Base – Parts Breakdown



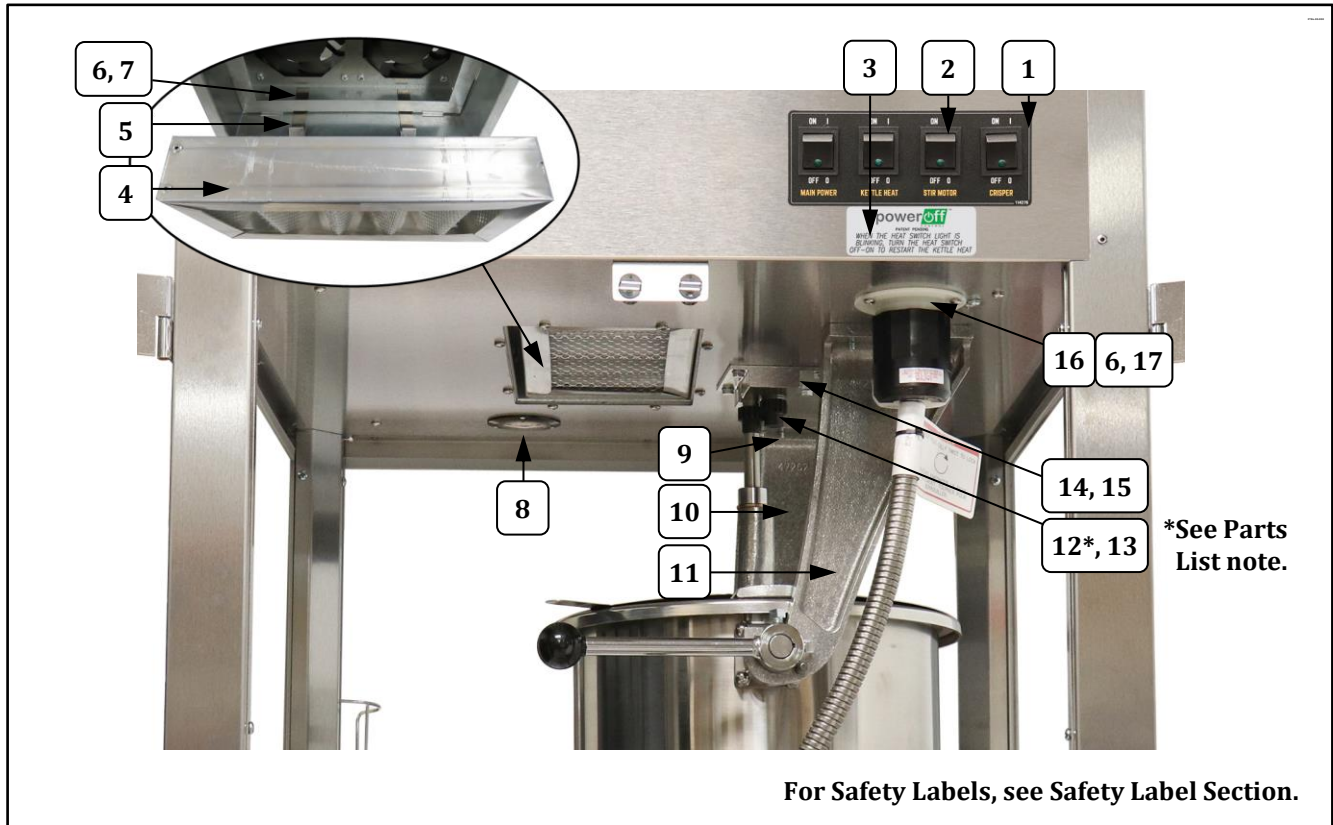


Model 2776-00-000 Base – Parts List

Item	Part Description	Part Number
		2776-00-000
1	DRAWER BODY SUBASSEMBLY	114468
2	8-32X1/2 FL HD PH MS	20066
3	8-32 SERRATED FLANGE NUT	61151
4	DRAWER SLIDES 14IN (includes slides for each side of drawer)	111920
5	DRAWER INSERT	114448
6	FENDER WASHER	89780
7	HEX BOLT 3/8-16 X 3/4	20051
8	3 IN RIGID CASTER	69962
9	3 IN HD CASTER W/BRAKE	70042
10	5/16-18 SERRATED LOCK NUT	49317
11	WASHER 5/16 INT TOOTH	74137
12	5/16-18 X 5/8 PH TR M/S	46638
13	BUSHING, SNAP 3.500 IN	67802
14	MAGNETIC CATCH	16141
15	1.5IN SPLIT SNAP GROMMET	114434
16	HANDLE 18" S.S.	88606
17	1/4-20 X 3/4 GRADE 5 BOLT	74520
18	DRAWER HANDLE	87420
19	10-24 X 1/2 PH TRUSS M/S	42826
20	DOOR	114303
21	8-32 X 1/2 PHIL PN M/S SS	42226
22	MALE HINGE SHORT RIGHT	41350
23	FEMALE HINGE LEFT	41355
24	FEMALE HINGE RIGHT	41354
25	MALE HINGE SHORT LEFT	41349
26	RECEPTACLE BOX ASSEMBLY (includes receptacle box and bracket)	114622
27	SCREW #8-32X3/8 PAN HD PH	74141
28	8-32 X 3/8 PH PAN W/SEMS	42227
29	8-32 HEX M/S NUT	74149
30	5-15R RECEPTACLE OUTLET	45061
31	RECEPTACLE PLATE	114481-00
32	8-32 X 3/8 PAN HD PH M/S	12389
33	STRAIN RELIEF SR-6P3-4	76026
34*	POWER SUPPLY CORD 15 AMP	22038



Hanger Assembly/Controls View

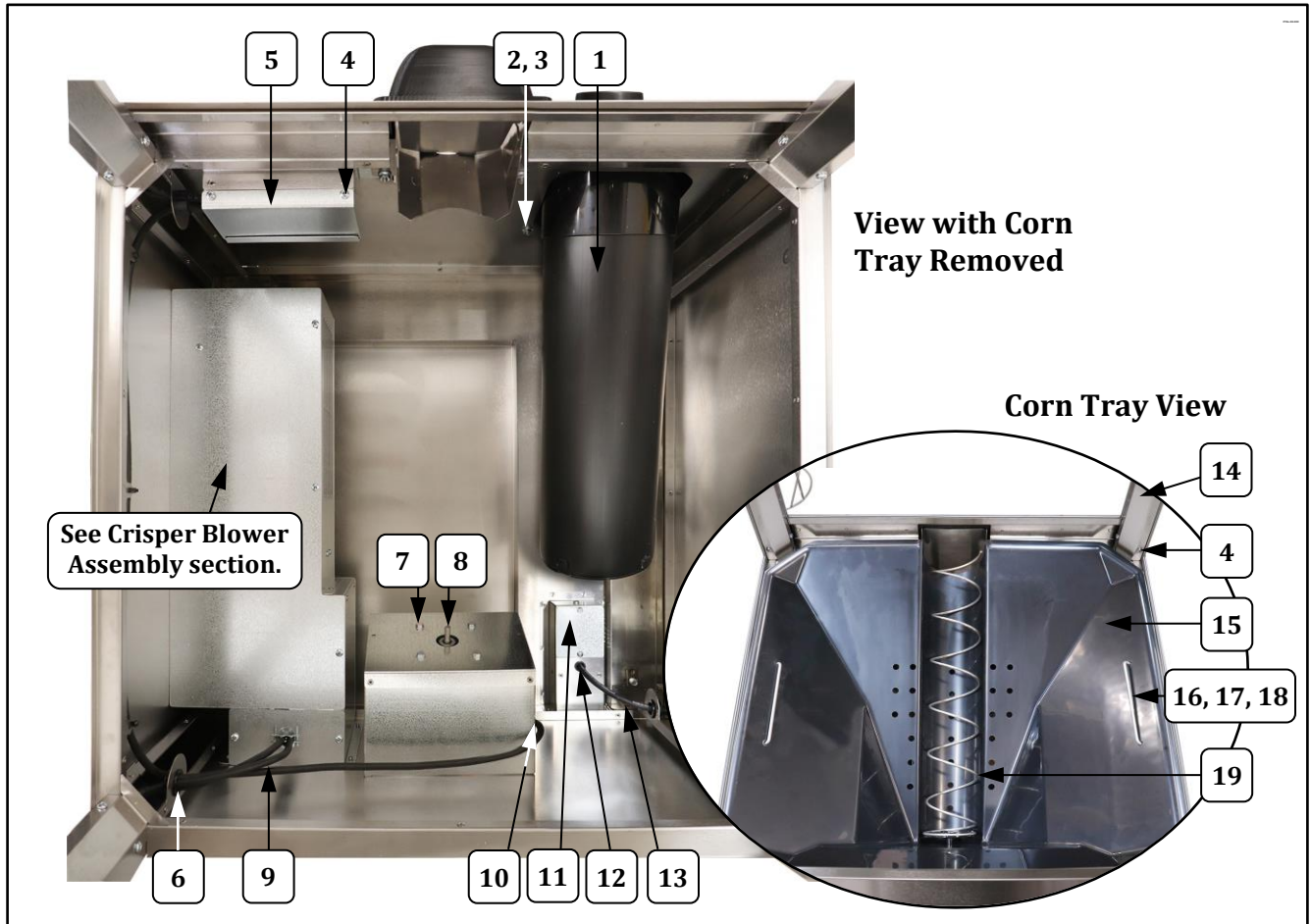


For Safety Labels, see Safety Label Section.

Item	Part Description	Part Number
		2786-00-000
1	LABEL	114276
2	SWITCH, LIGHTED ROCKER GR	42798
3	LABEL POWEROFF CNTRL	55436
4	FILTER 5 X 10 X 2	69850
5	FILTER SPRING CLIP	62666
6	8-32 X 1/2 PHIL PN M/S SS (fastens Spring Clip)	42226
7	8-32 HEX NUT, ESLOK, S.S (fastens Spring Clip)	22070
8	LED LIGHT 800 LUMENS	55590
9	1/4-20 X 3/4 GRADE 5 BOLT (fastens Hanger Arm)	74520
10	HANGER ARM FRONT	47262
11	HANGER ARM REAR, ASSY	47228
12	SPUR GEAR KIT (includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
13	10-32" X 3/16" SET SCREW	41742
14	GEAR BLOCK ASSY	67194
15	10-24 X 1 HEX MACH SCREW (fastens Gear Block assembly to Kettle Drive Motor)	49322
16	RECPT KETTLE LEAD IN	47327
17	#8-32 TOP LOCK NUT (install Lock Nut with triangle in UP position, always replace if removed).	67943



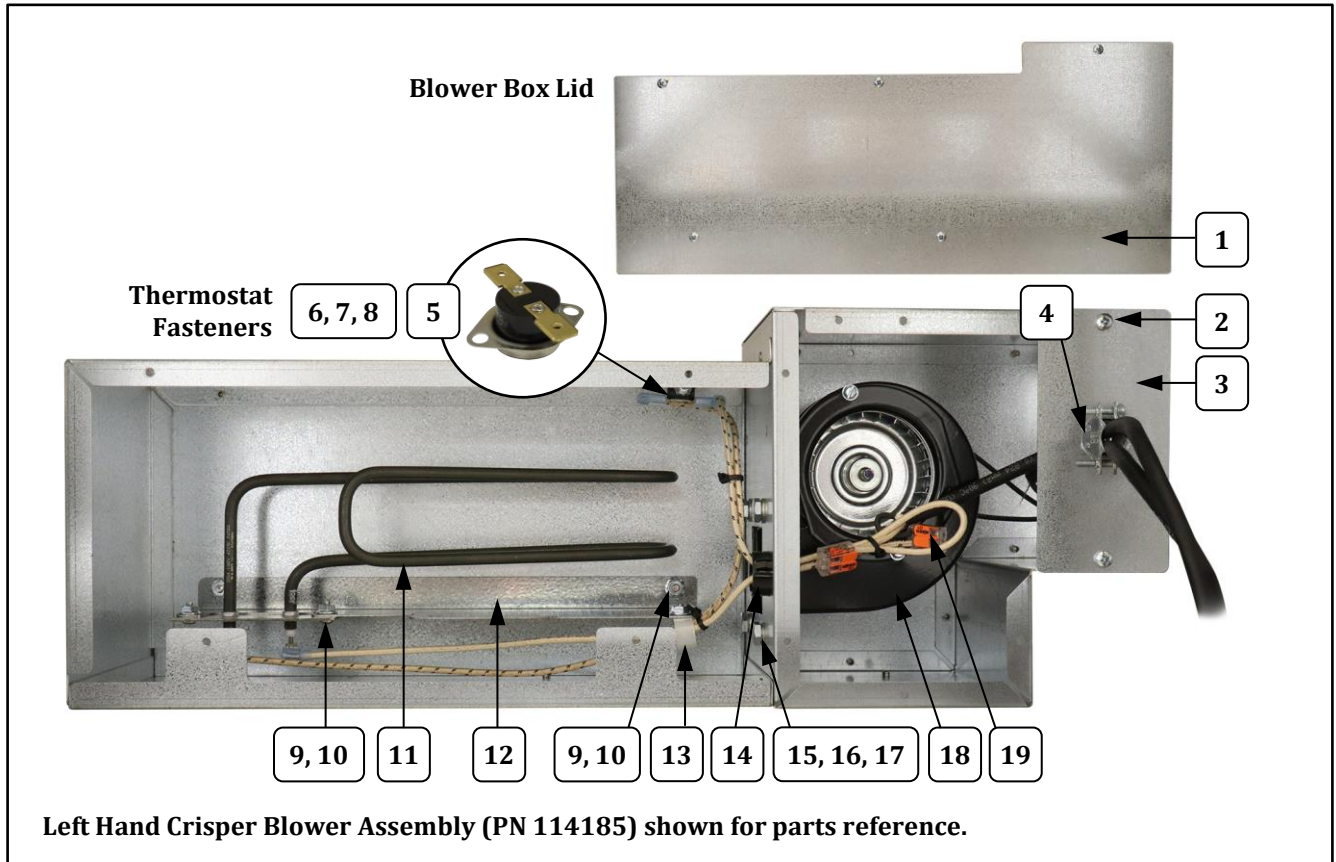
Popper Cabinet Interior – Corn Tray



Item	Part Description	Part Number
		2786-00-000
1	CUP HOLDER	114207
2	8-32 X 1/2 PHIL PN M/S SS	42226
3	8-32 SERRATED FLANGE NUT	61151
4	SCREW #8-32X3/8 PAN HD PH	74141
5	SWITCH COVER	114270
6	BUSHING, SNAP 1.125 IN	82221
7	10-24 X 1 HEX MACH SCREW	49322
8	DRIVE MOTOR, 120V	114072
9	18/2 SJOW ELECTRICAL CORD (sold by the foot)	86556
10	STRAIN RELIEF T&B 3302	89045
11	CORD COVER	114268
12	BUSHING, SNAP .500 IN	47236
13	16/2 SJOW ELECTRICAL CORD	82432
14	CORNER COVER	114265
15	DISPENSER TRAY	114271
16	PULL HANDLE	39535
17	#10 FLAT WASHER ST. STL.	12178
18	HEX NUT #10-32 ESLOK	74549
19	COIL ASSEMBLY	114123



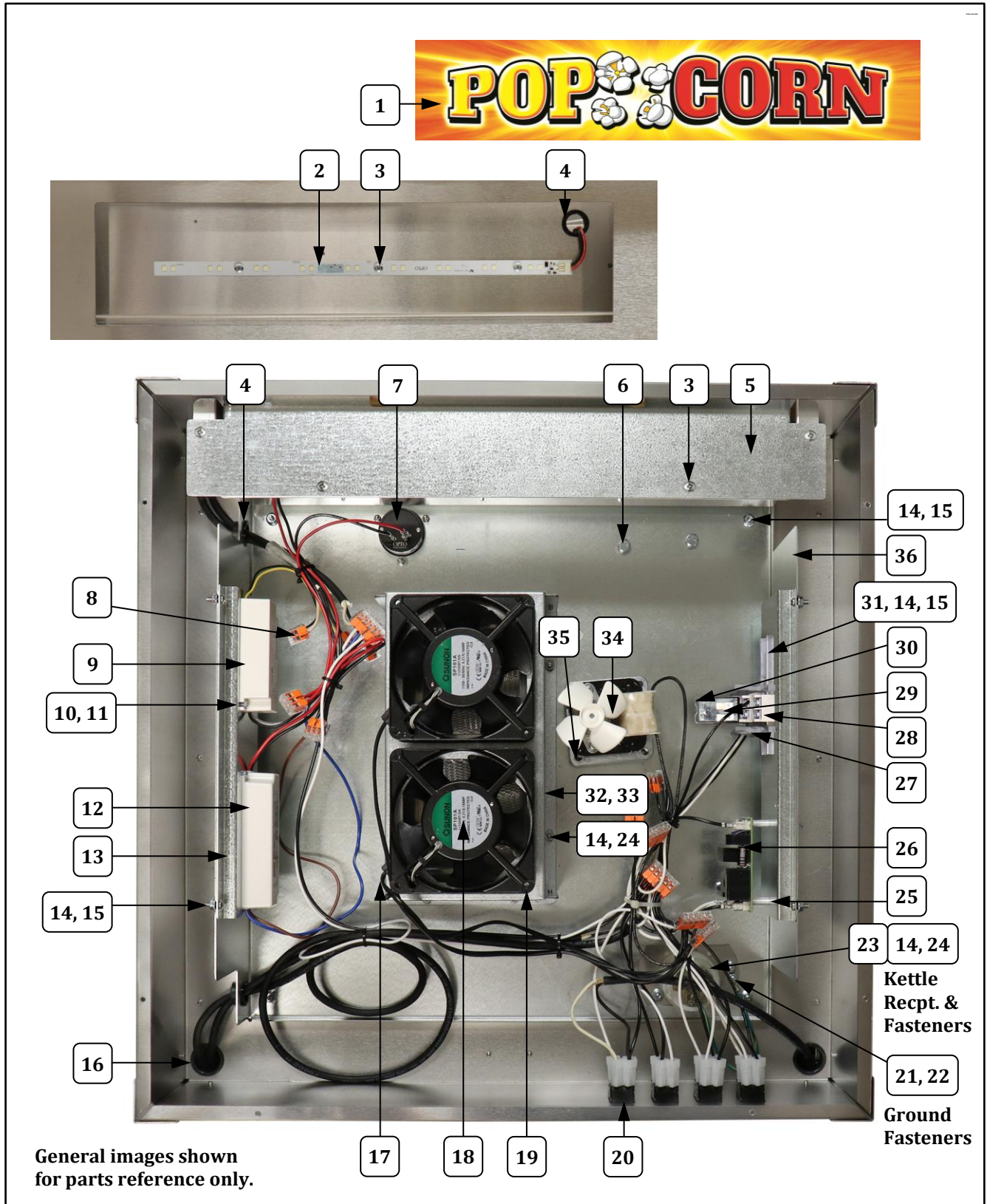
Crisper Blower Assembly



Item	Part Description	Part Number
1	BLOWER BOX LID	114135
2	SCREW #8-32X3/8 PAN HD PH	74141
3	BLOWER BOX TOP	114133
4	STRAIN RELIEF T&B 3302	89045
5	THERMOSTAT, 190F	82218
6	6-32 X 1/2 PHIL PAN M/S	42237
7	SPACER,#10 ID	47264
8	6-32 GRIP NUT ZINC PLATED	47517
9	8-32 X 3/8 PAN HD PH M/S	12389
10	8-32 SERRATED FLANGE NUT	61151
11	HEAT ELEMENT 475W 120V	74720
12	ELEMENT MOUNT BRACKET	114134
13	CABLE CLAMP	87219
14	BUSHING, SNAP .875 IN	45396
15	1/4-20 X 1/2 HEX HD BOLT	14821
16	1/4 FLAT WASHER ST. STL.	42989
17	1/4-20 SERRATED LOCK NUT	46311
18	BLOWER, 31CFM, 115V	74737
19	2 POSITION WIRE CONNECTOR	55621



Dome Interior – Lighting – Parts Breakdown





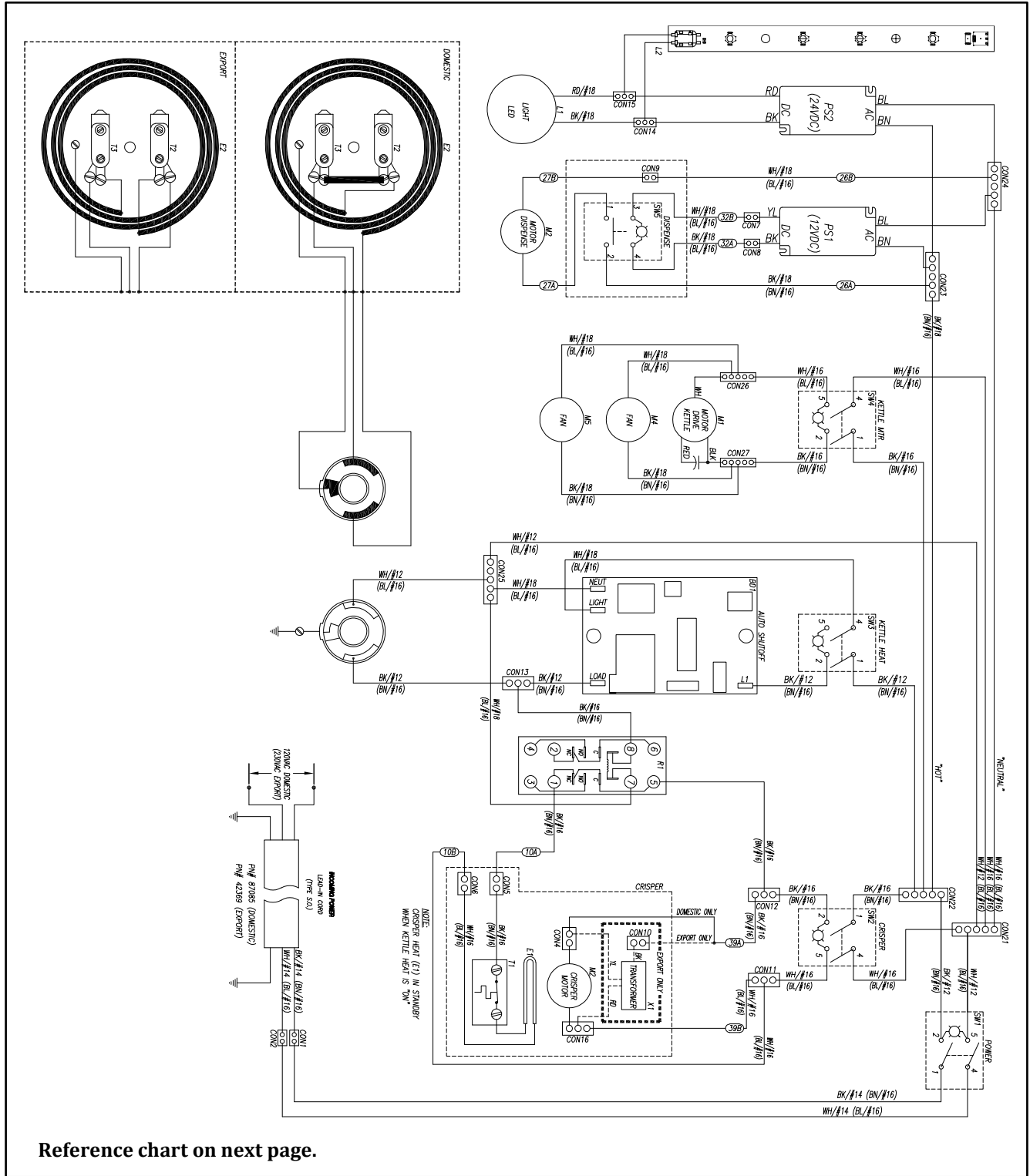
Dome Interior – Lighting – Parts List

Item	Part Description	Part Number
		2786-00-000
1	POPCORN SIGN	111541
2	LED STRIP COOL WHITE	55379
3	SCREW #8-32X3/8 PAN HD PH	74141
4	BUSHING, SNAP .875 IN	45396
5	SIGN RETAINER	114275
6	1/4-20 X 3/4 GRADE 5 BOLT (fastens Hanger Arm)	74520
7	LED LIGHT 800 LUMENS	55590
8	5 POSITION WIRE CONNECTOR	55245
	3 POSITION WIRE CONNECTOR	55244
	2 POSITION WIRE CONNECTOR	55621
9	POWER SUPPLY, 12VDC	55231
10	6-32 X 1/2 PHIL PAN M/S	42237
11	6-32 GRIP NUT ZINC PLATED	47517
12	POWER SUPPLY 24VDC 20W	55394
13	ELECTRICAL MOUNT BRACKET	114273
14	8-32 X 1/2 PHIL PN M/S SS	42226
15	8-32 SERRATED FLANGE NUT	61151
16	BUSHING, SNAP 1.125 IN	82221
17	EXHST BLOWER PLUG & CORD	47199
18	EXHAUST BLOWER 120V,60CY	48018
19	SCREW, 10-24 X 3/4 HXHD (fastens blower)	41314
20	SWITCH, LIGHTED ROCKER GR	42798
21	8-32 X 3/8 PH PAN W/SEMS (fastens ground)	42227
22	8-32 HEX M/S NUT	74149
23	RECPT KETTLE LEAD IN	47327
24	#8-32 TOP LOCK NUT (install Lock Nut with triangle in UP position, always replace if removed).	67943
25	6-32 X 3/8 PHIL PAN M/S (fastens PowerOff)	39000
26	KETTLE POWEROFF CNTRL PCB	55402
27	END STOP	118023
28	RELAY SOCKET 2 POLE	89085
29	RELAY, DPDT 120VAC	55036
30	SPRING, HOLD DOWN	89091
31	4IN DIN RAIL	111532
32	FILTER BOX	69851
33	FILTER PLATE	69721
34	KETTLE DRIVE MOTOR, 120V	47038
35	10-24 X 1 HEX MACH SCREW (fastens Motor)	49322
36	MOTOR PLATE	114272



Wiring Diagram

Model No. 2786-00-000



Reference chart on next page.



Wire Diagram Reference Chart

ITEM	ID	GOLD MEDAL P/N		DESCRIPTION
		DOMESTIC	EXPORT	
1	BD1	55402	55402EX	BOARD, AUTO SHUTOFF
2	CON1-10	55621	55621	SPLICING CONNECTOR (2 POS)
3	CON11-20	55244	55244	SPLICING CONNECTOR (3 POS)
4	CON21-30	55245	55245	SPLICING CONNECTOR (5 POS)
5	E1	74720	74720EX	ELEMENT, CRISPER (475W)
6	E2	67014	67014EX	ELEMENT, KETTLE (1150W)
7	L1	55590	55590	LIGHT, LED (24VDC)
8	L2	55379	55379	LIGHT, LED STRIP (24VDC)
9	M1	47038	47067	MOTOR, KETTLE DRIVE
10	M2	114072	114072	MOTOR, DISPENSE (30 RPM)
11	M3	74737	74737EX	MOTOR, CRISPER (31 CFM)
12	M4, M5	48018	48037	EXHAUST BLOWER
13	PS1	55231	55231	POWER SUPPLY, 12VDC
14	PS2	55394	55394	POWER SUPPLY, 24VDC/60W
15	R1	55036	89086	RELAY
16	(NOT SHOWN)	89085	89085	RELAY BASE
17	SW1	42798	42798	SWITCH, POWER
18	SW2	42798	42798	SWITCH, CRISPER
19	SW3	42798	42798	SWITCH, KETTLE HEAT
20	SW4	42798	42798	SWITCH, KETTLE MOTOR
21	SW5	55549	55549	SWITCH, MOMENTARY (BL/12VDC)
22	T1	47385	47385	THERMOSTAT, 190F
23	T2	76708	46708	THERMOSTAT, 482F
24	T3	77108	---	THERMOSTAT, 550F
		---	76708	THERMOSTAT, 482F
25	X1	---	46455	TRANSFORMER, 230 TO 120VAC



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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