Instruction Manual

G-Whiz Gas Popper

Model No. 5908, 5908GGT



Model 5908 shown

GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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Part No. 74874

SAFETY PRECAUTIONS



⚠ DANGER

Gas is safe when used properly, but can be very dangerous when used improperly. We suggest that installation be carefully made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.

001_010914



⚠ DANGER

DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion!

003_010914



⚠ DANGER

Never add water to hot oil. When water is added to hot oil a stream explosion may ensue spattering hot oil resulting in serious burns or more seriously hot oil in someone's eyes.

024_010914



⚠ DANGER

Hot oil is dangerous – severe burns can result when hot oil contacts the skin.
Hot oil is flammable – keep open flames away from hot oil and its vapors.
Keep a fire extinguisher near this unit.
Instruct personnel on what to do if there is a grease fire. DO NOT USE WATER ON A GREASE FIRE! Use only fire extinguishers approved for grease, oil, and electric fire.

002_102214



⚠ DANGER

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

008_051514

SAFETY PRECAUTIONS (continued)



⚠ DANGER

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

014_020416



⚠ WARNING

DO NOT store or use gasoline, or other flammable vapors and liquids, in the vicinity of this equipment.

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⚠ WARNING

Instructions on what to do when a user smells gas can be obtained from the local gas supplier. These instructions must be posted in a prominent location where the unit is to be operated.

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⚠ WARNING

To avoid burns, DO NOT touch the kettle or any heated surface.
DO NOT place or leave objects in contact with heated surfaces.

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⚠ WARNING

ALWAYS wear safety glasses when servicing this equipment.

010_010914



⚠ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

011_051514



⚠ WARNING

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

022_060215

SAFETY PRECAUTIONS (continued)



⚠ WARNING

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

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⚠ WARNING

This machine is NOT to be operated by minors.

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

INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

Manual

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

Model Description

5908: 12 oz. G-Whiz Gas Popper, LP Gas, utilizes a DC powered kettle drive motor (battery is not included with this unit).

5908GGT: 12 oz. Antique G-Whiz Gas Popper, LP Gas, utilizes a DC powered kettle drive motor (battery is not included with this unit).

Items Included with this Unit



Aluminum Scoop



14.7 cc Measure



1/2 Cup Measure



12 oz. Corn Measure



Tank Regulator



Tank Hose

Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. This unit is for outdoor use only.
3. Place popper on a level, sufficiently stable base or counter that is strong enough to safely support it when in use.
4. Observe the following clearances to ensure proper air supply and maintenance:
    - Minimum of 10 inches clearance for the rear (side opposite the dump handle).
    - Minimum of 30 inches clearance for the front and sides of unit.
5. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).

Gas Installation Instructions

DO NOT connect the unit to a power source before gas connection is complete.

Gas Requirements

The 5908 and 5908GGT are designed for Propane only. Converting the unit to an alternate fuel source will void the warranty and may cause a dangerous condition.

5908 and 5908GGT: Propane Gas, 7,900 BTU/HR

NOTE: The unit must be attached to a minimum of 40 pound LPG cylinder. For outdoor use only.

Gas Installation



⚠ DANGER

Gas is safe when used properly, but can be very dangerous when used improperly. We suggest that installation be carefully made by qualified personnel only. Gas companies have competent service personnel to provide safe installation.

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When installing this gas unit in the United States, you must conform with local codes, or in the absence of local codes, with National Fuel Gas Code, ANSI Z223.1 (latest edition).

NOTE: Some local codes may require ventilation hoods or automatic fire systems. During any pressure testing of the gas supply piping system at pressure equal to or less than 1/2 psig (3.45 kPa), the appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve.

After installation, all gas connections must be checked for leaks with a soap solution (see Checking for Gas Leaks section of this manual).



⚠ CAUTION

Be sure to observe all clearances for this unit. Refer to the Setup Section of this manual to ensure proper air supply and adequate clearance for servicing and installation of this gas unit.

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Important Fire Safety Notice

Consult your local fire protection agency for your area's requirements. Check local fire protection requirements regularly to ensure compliance with local codes and proper operation. Have a fire extinguisher near the unit. (Use only fire extinguishers approved for grease, oil, and electrical fires.)



DANGER

Hot oil is dangerous – severe burns can result when hot oil contacts the skin.
Hot oil is flammable – keep open flames away from hot oil and its vapors.
Keep a fire extinguisher near this unit.
Instruct personnel on what to do if there is a grease fire. DO NOT USE WATER ON A GREASE FIRE! Use only fire extinguishers approved for grease, oil, and electric fire.

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Checking For Gas Leaks

After making any gas connection, or after performing any work on the gas train, **ALWAYS** check ALL gas connections for leaks with a soap solution.



DANGER

DO NOT use a match or flame to check for gas leaks – you may cause a fire or explosion! When gas connections are complete, have a qualified professional wire the unit to a power source which will carry the current specified on the unit's data plate.

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1. Apply **SOAP BUBBLES** to all connections and pressurize the gas line to check for leaks. Perform this test outdoors away from any flames or sparks.

   DO NOT use a flame to check for gas leaks.
2. It is recommended to check your flexible gas lines and gas fittings for wear and tear on a frequent basis. Stop using the appliance immediately if damage is found, and contact a qualified professional to inspect and correct any issue.
3. Securely route all gas lines away from flames and high temperature areas.
4. Contact Gold Medal Technical Support, or a qualified Gas Service Technician with any questions.

Gas Pressure

We have determined that optimum popping occurs when the gas pressure is adequate. For propane gas, we recommend a manifold pressure setting of 10 inches of water column. The pressure is measured at the appliance when the main burner is ignited.

Lighting and Shutdown Instructions

When gas installation is complete, the unit must be connected to a power source prior to lighting (reference the Electrical Installation Instruction section). For pilot and burner lighting and shutdown instructions, refer to the Operating Instruction section of this manual.

BASO Gas Products LLC

Installation Instructions H43
Issue Date August 20, 2008

H43 Series BASO®
Automatic Pilot Valve with Manual Shutoff

Applications

The H43 Series BASO valve is a combination **A** valve and automatic pilot valve. A manual valve handle with On, Off, and Pilot positions allows operation of the valve without a thermostat. Applications include room heaters, wall furnaces, and commercial cooking.

Installation

IMPORTANT: Only qualified personnel should install or service BASO® Gas Products. These instructions are a guide for such personnel. Carefully follow all instructions in this document and all instructions for the appliance.

IMPORTANT: Make all gas installations in accordance with applicable local, national, and regional regulations.

CAUTION: Risk of Electric Shock.
Disconnect power supply before making electrical connections to avoid electric shock.

Note: In applications that do not require electrical power, disregard the previous caution.

WARNING: Risk of Explosion or Fire.
Shut off the gas supply at the main manual shutoff valve before installing or servicing the H43. Failure to shut off the gas supply can result in the release of gas during installation or servicing, which can lead to an explosion or fire, and may result in severe personal injury or death.

IMPORTANT: Verify that the valve is installed only in applications where the specified maximum ambient (surface) temperature and maximum operating pressure do not exceed the limits in the *Technical Specifications* section.

To install the H43 valve:

1. Shut off power to the appliance (if applicable).
2. Shut off the gas at the main manual shutoff valve.
3. Ensure that the gas flows through the valve body in the direction indicated by the arrow on the valve body. If the valve is install with the gas flow in the opposite direction of the arrow, leakage can occur.

IMPORTANT: Do not use a wrench on any surface other than the casting flats provided at the inlet and outlet ends of the valve body. The H43 may be damaged in the mounting process if a wrench is used on any other surface. Using a wrench incorrectly may void the warranty.

4. Mount the valve to the pipework. Mount the H43 valve in any convenient position with the reset button and manual valve handle accessible. Use an approved pipe joint sealing compound on the male threads before assembly. Remove excess compound after mounting the valve to the pipework. Threads of the pipe and nipples must be smooth and free of tears and burrs. Steam clean all piping to remove foreign substances such as cutting oil or thread chips. A sediment trap needs to be installed in accordance with the National Fuel Gas Code NFPA 54 (Figure 1).

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Part No. BASO-INS-H43, Rev. A

5. Attach the thermocouple securely to the pilot burner, and screw the terminal end to the BASO® power unit terminal on the valve. Make sure this connection is clean. Tighten the thermocouple lead nut finger tight, plus a maximum of 1/8 turn. Do not overtighten.
6. Attach the pilot gas line to the pilot burner fitting and the pilot gas connection of the H43 valve.

> **WARNING: Risk of Explosion or Fire.**
> Verify that there are no gas leaks by testing with appropriate equipment. Never use a match or lighter to test for the presence of gas. Failure to test properly can lead to an explosion or fire and may result in severe personal injury or death.

7. Check for leakage:
   a. Shut off the gas at the main manual shutoff valve and open the pressure connection between the manual shutoff valve and the H43 valve.
   b. Connect air tubing with a maximum pressure of 1-1/2 times the valve's maximum operating pressure (as indicated on the valve) to the opened pressure connection.
   c. Paint all valve body connections with a rich soap and water solution.

      If bubbles occur, this is an indication of a leak. To stop a leak, tighten joints and connections. Replace the part if the leak cannot be stopped.

      If bubbles do not occur, remove the air tubing and close the pressure connection.
8. Perform the *Checkout* section before leaving the installation.

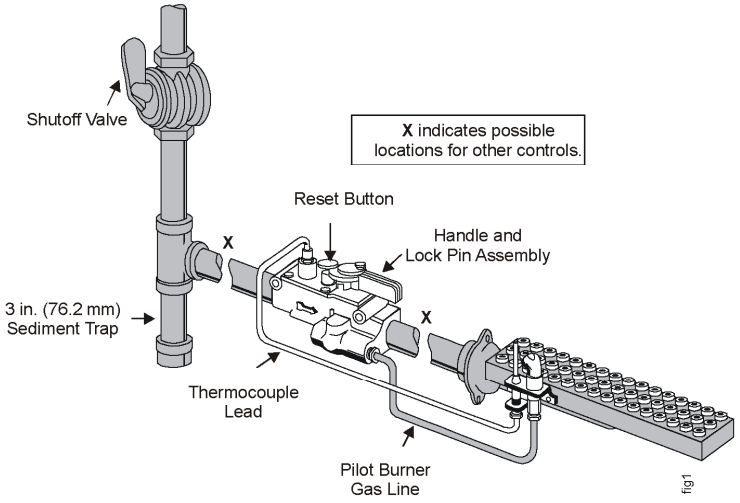


Figure 1: Typical H43 Installation

Setup and Adjustments

Checkout

> **WARNING: Risk of Explosion or Fire.**
> Follow this or an equivalent checkout procedure after installation. Before leaving the installation, verify that the gas valve functions properly and that the system has no gas leaks. Gas leaks can lead to an explosion or fire, and may result in severe personal injury or death.

Make sure all components are functioning properly by performing the following test.

1. Test all joints and connections for leaks with a soap solution.
2. For models H43A_ and H43B_, close the shutoff valve and wait at least 5 minutes for unburned gas to escape from the appliance. Reopen the shutoff valve.

   For Model H43G_, close the valve. Pilot and the main burner gas are shut off when the valve is in the Off position. To turn the valve off, push in the handle and turn it to the Off position while holding the handle in (see Figure 2 for handle positions). Wait at least 5 minutes for unburned gas to escape from the appliance.

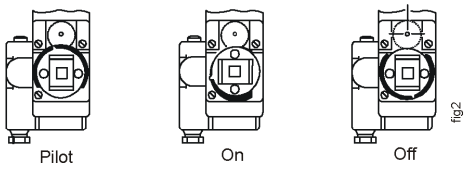


Figure 2: Handle Positions

3. Turn the handle to the pilot position (see handle on the valve).
4. Push the reset button down and light the pilot burner. Continue to hold down the reset button for 30 to 45 seconds or until the pilot remains burning when the reset button or handle is released.
5. Turn the handle to the On position. The main burner should be ignited by the pilot burner.
6. Throttle between On and Pilot position only (if the H43 manual valve is used to throttle the main burner).

   Note: In the Off position, the valve shuts off both the pilot and the main burner gas. For Models H43A__ or H43B_, turn off by pulling the lock button and the handle to Off. H43G_ models do not have a lock button.
7. Adjust the pilot flame (on valves that provide pilot adjustment) by removing the slotted pipe plug and turning the inner screw to the right to decrease, or to the left to increase, the pilot burner gas. Replace the slotted pipe plug and tighten it securely to avoid any gas leakage.
8. Check the millivoltage (mV) output of the thermocouple and the milliampere (mA) dropout range of the BASO power unit to be sure the meet the values in. Step-by-step procedures for these checks are included with the *Y99AB-4 BASO Test Kit Application Note*.
9. Observe at least three complete operating cycles to make sure that all components are functioning properly.
10. Reset the thermostat to the desired setting before leaving the installation.

Table 1: Thermocouple Output

Thermocouple		mV Range	
Lead Type	Turn Down	Normal	Not Less Than
K15	4 mV	20-28	15
K16	4 mV	25-35	17
K19	4 mV	25-35	17

Table 2: Power Unit Dropout Range

Series Number	mA Range	
	Low	High
H43AA, H43BA, H43GA	100	300
H43AB, H43BB	50	165

Pilot Servicing

If pilot flame problems occur, check the following:

- If the pilot flame burns yellow, it may be due to dirt or lint covering the lower portion of the pilot burner. Remove this using a soft brush or a vacuum.
- A flame approximately 1/2 in. (12.7 mm) high must surround the thermocouple tip (Figure 3).
- Because this is an electrical connection, the thermocouple lead connection to the BASO power unit must be clean and free of grease.

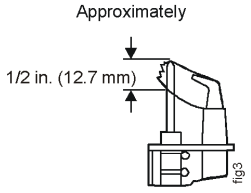


Figure 3: Flame Position

Repairs and Replacement

WARNING: Risk of Explosion or Fire.
Shut off the gas supply at the main manual shutoff valve before installing or servicing the H43. Failure to shut off the gas supply can result in the release of gas during installation or servicing, which can lead to an explosion or fire, and may result in severe personal injury or death.

Field repairs must not be made to the H43 valve. If the thermocouple meets the output listed in Table 1 and the valve does not function, replace the entire valve. Any attempt to repair this assembly voids the manufacturer's warranty. For a replacement valve, contact the original equipment manufacturer or the nearest BASO Gas Products distributor.

Technical Specifications

Product	H43 Series BASO Automatic Pilot Valve with Manual Shutoff
Maximum Operating Pressure	0.5 psi (35 mbar)
Valve Body	Aluminum
Permissible Ambient (Surface) Temperature	32 to 175ºF (0 to 79ºC) H43_A models 32 to 250ºF (0 to 121ºC) H43_B models
Recommended Thermocouple Lead Lengths	K15: 12 to 48 in. (305 to 1,220 mm) K16: 12 to 72 in. (305 to 1,830 mm) K19: 18 to 72 in. (457 to 1,830 mm)
Inlet and Outlet Body Connections	3/8 or 1/2-in. NPT
Types of Gas	Natural, Liquefied Petroleum (LP), or LP gas-air mixtures
Packaging	Bulk pack supplied to original equipment manufacturer (individual pack optional)
Bulk Pack Quantity	60
Bulk Pack Weight	51 lb (23 kg)
Agency Listing	CSA (AGA/CGA) Certificate Number 229521-1656111 UL File Number MH2926 (H43AA and BA models only)
Specification Standards	ANSI Z21.78, CSA 6.20 UL Standard 372

Performance specifications are nominal and conform to acceptable industry standards. All agency certification of BASO products is performed under dry and controlled indoor environmental conditions. Use of BASO products beyond these conditions is not recommended and may void the warranty. Product must be protected if exposed to water (dripping, spraying, rain, etc.) or other harsh environments. The original equipment manufacturer or end user is responsible for the correct application of BASO products. Consult BASO Gas Products LLC for questionable applications. BASO Gas Products LLC shall not be liable for damages or product malfunctions resulting from misapplication or misuse of its products.

Refer to the *H43 Series BASO Automatic Pilot Valve with Manual Shutoff Product Bulletin (BASO-PB-H43)* for necessary information on operating and performance specifications for this product.

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Published in U.S.A.

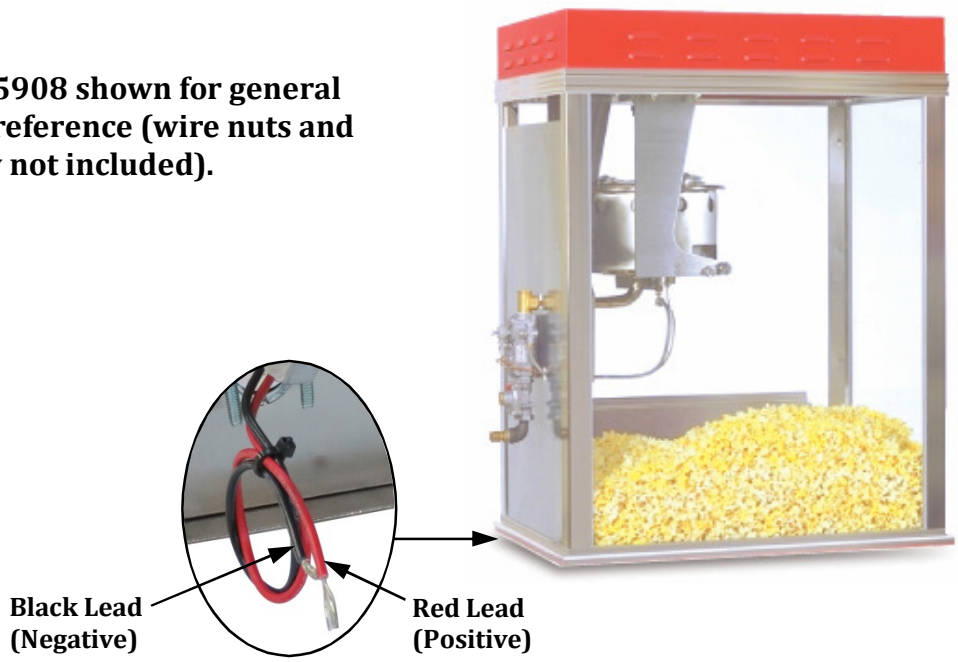
Electrical Installation Instructions

DO NOT connect this unit to a power source until gas installation is complete (reference the Gas Installation Instructions section of this manual).

Electrical Requirements

This unit must be wired in accordance with local electric and building code requirements by a qualified technician. Model 5908 and 5908GGT are supplied with a black (negative) lead and a red (positive) lead as shown in the image below.

Model 5908 shown for general image reference (wire nuts and battery not included).



The following power supply must be provided:

12 Volt DC (Battery not included with this unit; customer must supply 12 volt battery for proper machine operation.) Follow all safety precautions provided by the battery manufacturer.

5908: 5.6 AMPs
5908GGT: 6.8 AMPs

Before Connecting Unit to Battery

1. Make sure all machine switches and gas valves are OFF, before connecting the unit to the battery.
2. Cables must be attached to the proper polarity. Red is "+" positive; black is "-" negative.
3. Install the unit in a level position.

OPERATING INSTRUCTIONS

Controls and Their Functions

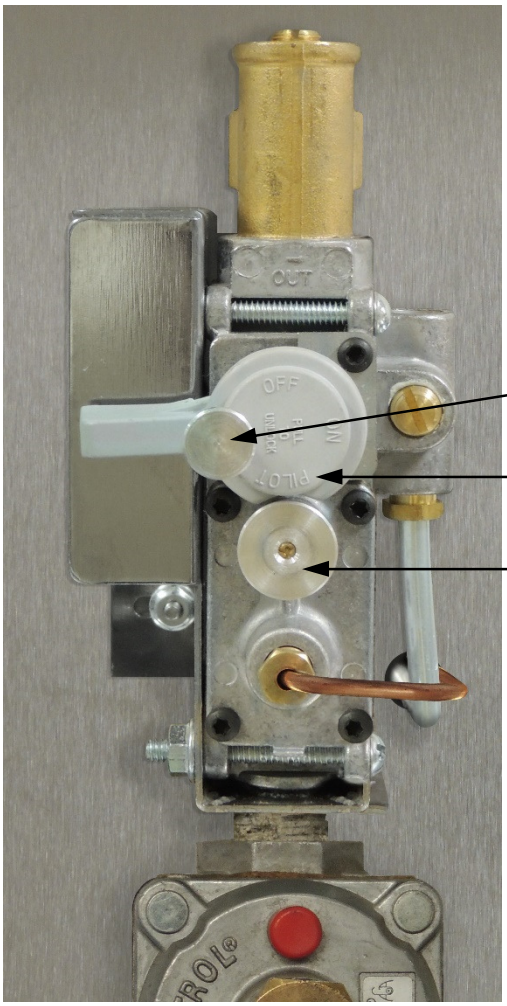
GAS SAFETY VALVE

The Gas Safety Valve has three settings used to control gas flow; PILOT, ON, and OFF positions. (Reference image below and the Lighting and Shutdown Instructions in the Operating Instruction section of this manual.)

PILOT position - When the Gas Safety Valve is in the PILOT position, the Safety Valve Button may be pressed to provide gas for lighting the pilot.

ON position - Once the pilot is lit, turn the Gas Safety Valve to the ON position to ignite the main burner for use.

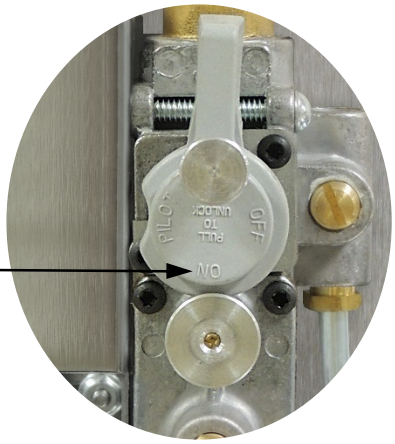
OFF position – The Lock Button on the Gas Safety Valve must be pulled out to rotate the valve into the OFF position.



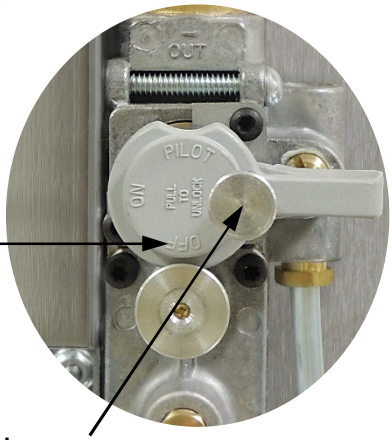
Lock Button on the Gas Safety Valve.

Gas Safety Valve - handle shown in **PILOT** position.

Safety Valve Button Press to provide gas for the pilot.



Gas Safety Valve handle shown in **ON** position.



Gas Safety Valve handle shown in **OFF** position.

Pull out the **Lock Button** on the Gas Safety Valve to rotate valve into **OFF** position.

KETTLE MOTOR SWITCH

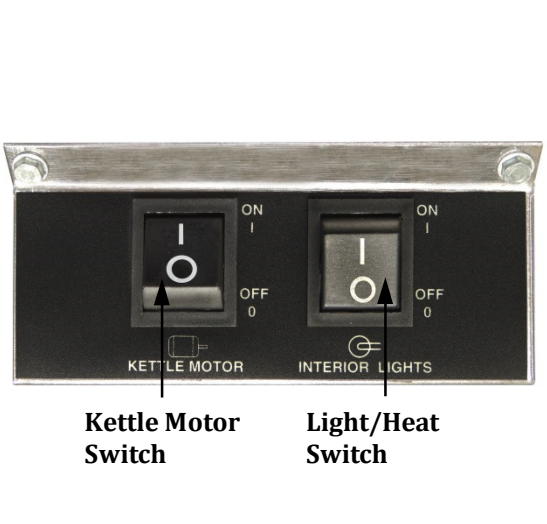
Two position, ON/OFF rocker switch - supplies power to the kettle agitator motor. The Kettle Motor Switch MUST be ON at all times when there is popcorn (popped or un-popped) in the kettle. **DO NOT** pop corn if the agitator is NOT rotating.

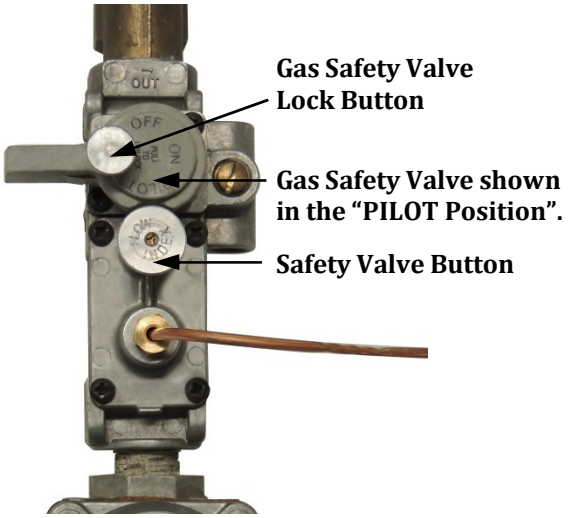
LIGHT SWITCH (Light/Heat Switch for Model 5908GGT)

Two position, ON/OFF rocker switch - supplies power to the interior light (for Model 5908GGT, the switch also powers the corn pan element).

8 AMP FUSE

The 8 AMP Fuse protects the motor from overload condition. Fuse located on ceiling of popper in cabinet interior.





Lighting and Shutdown Instructions

Steps to Light the Pilot and Burner:

1. Turn the Gas Safety Valve to the PILOT position.
2. Depress the Safety Valve Button next to the safety valve handle. Hold this button down for 30-45 seconds.
3. Light the pilot burner with a household match. Continue to hold the Safety Valve Button for approximately 20 seconds. Release the Safety Valve Button and the pilot burner will remain light.
4. Turn the Gas Safety Valve Handle to the ON position. The main burner will ignite.

Steps to Shut Down the Pilot and Burner:

1. To extinguish both the pilot and the main burner flames, pull the Lock Button on the Gas Safety Valve, and turn the Safety Valve Handle to the OFF position.

2. Should the burner become extinguished because of the high-limit tripping, shut off the gas supply until the unit cools down, then re-light.

⚠ CAUTION

If pilot is turned off, a five minute shutdown period is required before attempting to re-light.

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Air Adjustment on Burner

After the main burner is lit, according to the directions, make any needed air adjustments in order to get the best flame. Turn the Air Adjustment Cap (see image below) to supply more or less air. A blue flame provides optimum heat.



Air Adjustment Cap on burner for small poppers.



Air Adjustment Cap on burner for large poppers.

If the Flame Goes Out

If the flame goes out, **a five minute shutdown period is required before attempting to re-light.**

1. Check to see if you are out of gas.
2. Check to see if the thermocouple is in the proper position.



⚠ WARNING

AT NO TIME during a power failure should an attempt be made to operate this unit.

If power failure occurs during operation, the gas supply is to be turned OFF until power failure has subsided. Then, and only then, should a relight attempt be made per the Lighting and Shutdown Instructions.

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Popping Corn

This section describes popping instructions for Standard (Salted) Popcorn using a gas popper.

Amount of Popcorn and Oil

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.

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

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

Popping Popcorn

1. Turn Main Burner ON (follow the burner lighting instructions found in the Operating Instructions section of this manual).
2. Turn Kettle Motor Switch ON.
3. To determine when kettle is ready to pop corn, test pop three kernels of corn and one ounce (30 ml) of popping oil. When kernels pop, kettle is ready.
4. Lift kettle lid and load Mega-Pop® premeasured popcorn and oil pouch, or pour in popcorn and Flavacol (see chart above), then add oil in premeasured amount; close lid.
5. When the corn has finished popping, gently dump the popcorn.
6. On final kettle of corn, turn the Main Burner OFF just as the lids are forced open by the popping corn. This procedure helps eliminate smoke/odor from any oil residue that remains after popping has stopped.
7. When finished popping, make sure the MAIN BURNER and KETTLE MOTOR switch are turned OFF.

NEVER LEAVE THE MAIN BURNER IN OPERATION WHEN NOT POPPING CORN!

Care and Cleaning



⚠ DANGER

Machine must be properly grounded to prevent electrical shock to personnel.
DO NOT immerse in water.
Always unplug the equipment before cleaning or servicing.

025_020314



⚠ 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.

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 **outside** of kettle with a clean, soft cloth. **DO NOT** use oven cleaners or abrasive materials as they will damage the kettle.
2. Every night, mix Gold Medal's Heat'n Kleen solution (Item No. 2095), 2 tablespoons per gallon of water. It is not necessary to use the entire gallon at once; only use enough to fill the kettle 1/2 inch deep.
3. Turn kettle heat ON. When water starts to boil, turn kettle heat OFF.
4. Allow to cool at least 1 hour, then dump solution into a bucket and wipe inside of kettle with a clean cloth. Make sure all solution goes into the bucket; do not spill any in the interior of machine.

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

Daily Unit Cleaning Instructions

1. Follow the burner shutdown instructions, turn machine OFF, and allow unit to cool. Once cool, disconnect unit from its power source before attempting to clean.
2. Clean all pans/accessories in order to sanitize them before each use.
3. Take a clean, SLIGHTLY damp cloth and wipe excess grease from glass and cabinet.
4. Wipe stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

   DO NOT use oven cleaners or abrasive materials as they will damage parts of machine.
5. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

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

Troubleshooting

Issue	Possible Cause	Solution
Gas Issues		A. For gas issues refer to the initial Gas Setup Instructions.
Long Popping Cycles (Longer than 4 minutes)	A. Inferior Corn	A. 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 not Rotating	A. Kettle Motor Switch	A. Check to make sure the unit has power and the Kettle Motor Switch is ON. If the switch is ON, and the agitator is not rotating, **DO NOT** pop corn. The switch may be faulty, contact qualified service personnel for inspection/repair.
	B. Fuse (if equipped)	B. Check the condition of the fuse. Replace if required, if fuse trips again; contact qualified service personnel for inspection/repair before going any further.
	C. Kettle Agitator Shaft/Stir Blade not rotating. **(Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)**	C. 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).

MAINTENANCE INSTRUCTIONS



⚠ DANGER

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

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⚠ DANGER

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

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⚠ WARNING

No user serviceable parts inside. Refer servicing to qualified service personnel.

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⚠ CAUTION

THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

027_010914



⚠ CAUTION

THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH GAS EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

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ORDERING SPARE PARTS

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

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

Or, place orders by phone or online:

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

Replacing Broken Glass

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

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

GLASS DIMENSIONS (Height x Width x Thickness)

Model 5908

Front Glass: 30” X 24 1/8” X 1/8” (1 Piece)

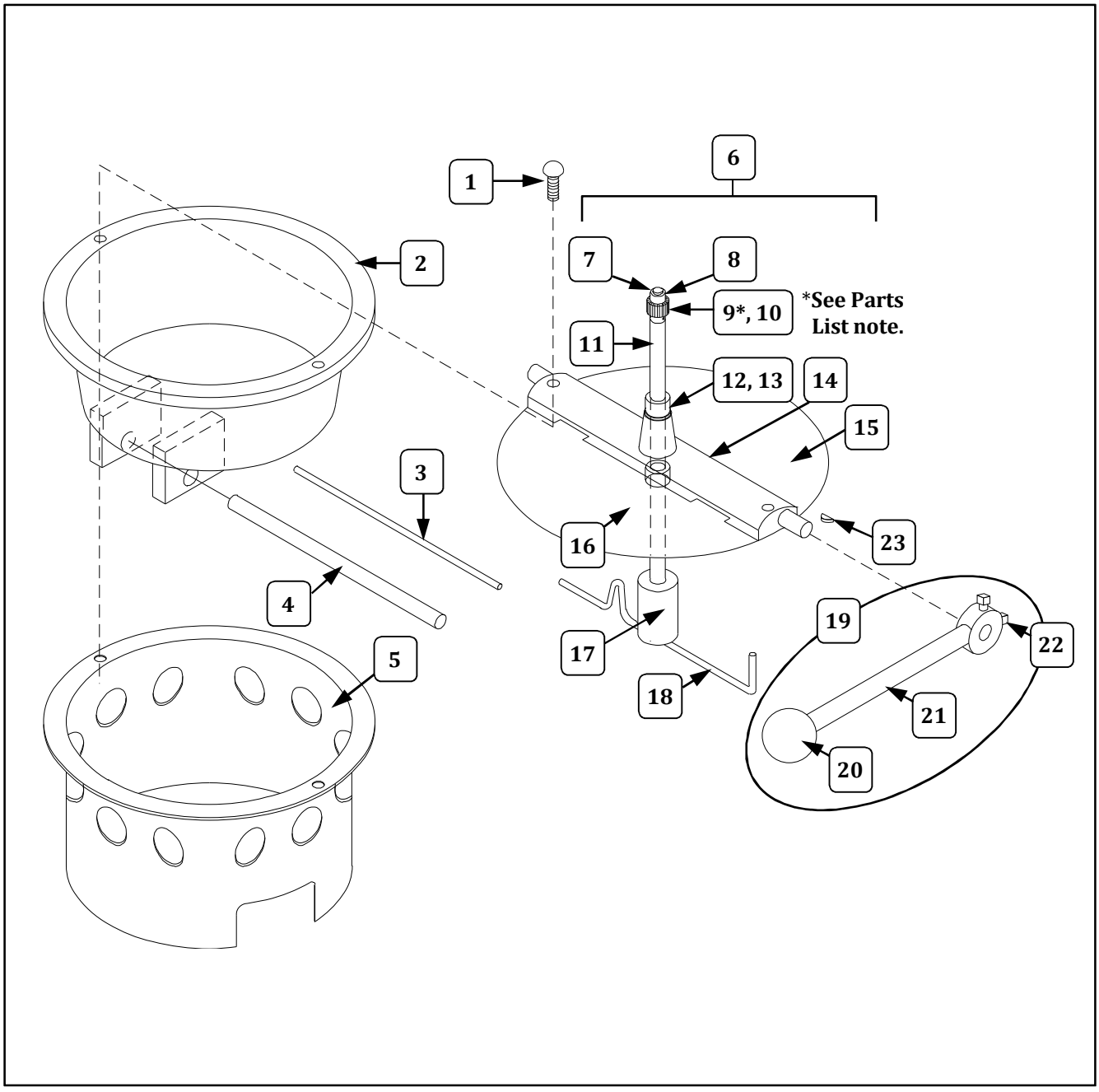
Side Glass: 30” X 16 11/16” X 1/8” (1 Piece)

Model 5908GGT

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

Side Glass: 30” X 16 7/8” X 1/8” (1 Piece)

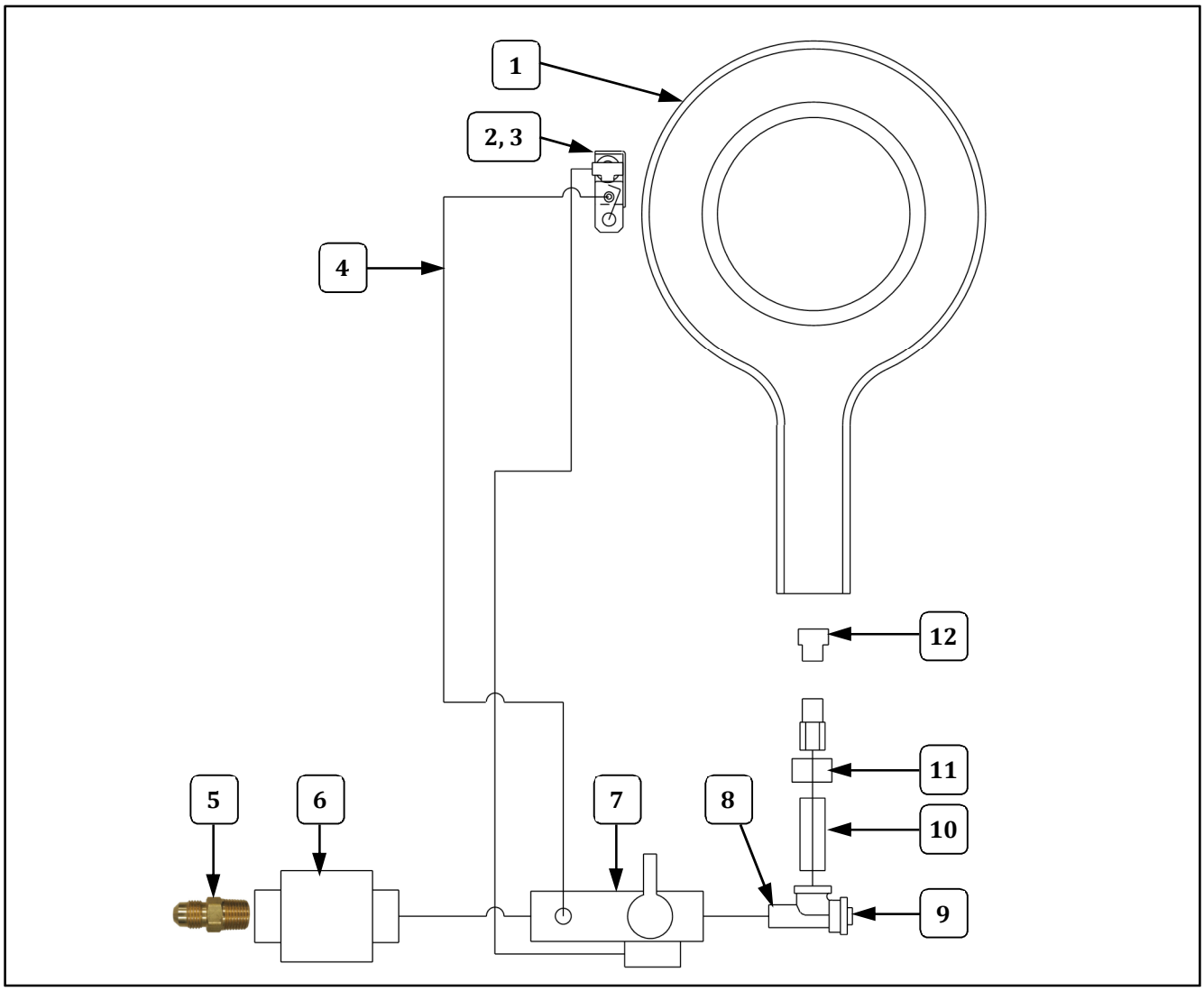
Kettle Assembly – Parts Breakdown



Kettle Assembly – Parts List

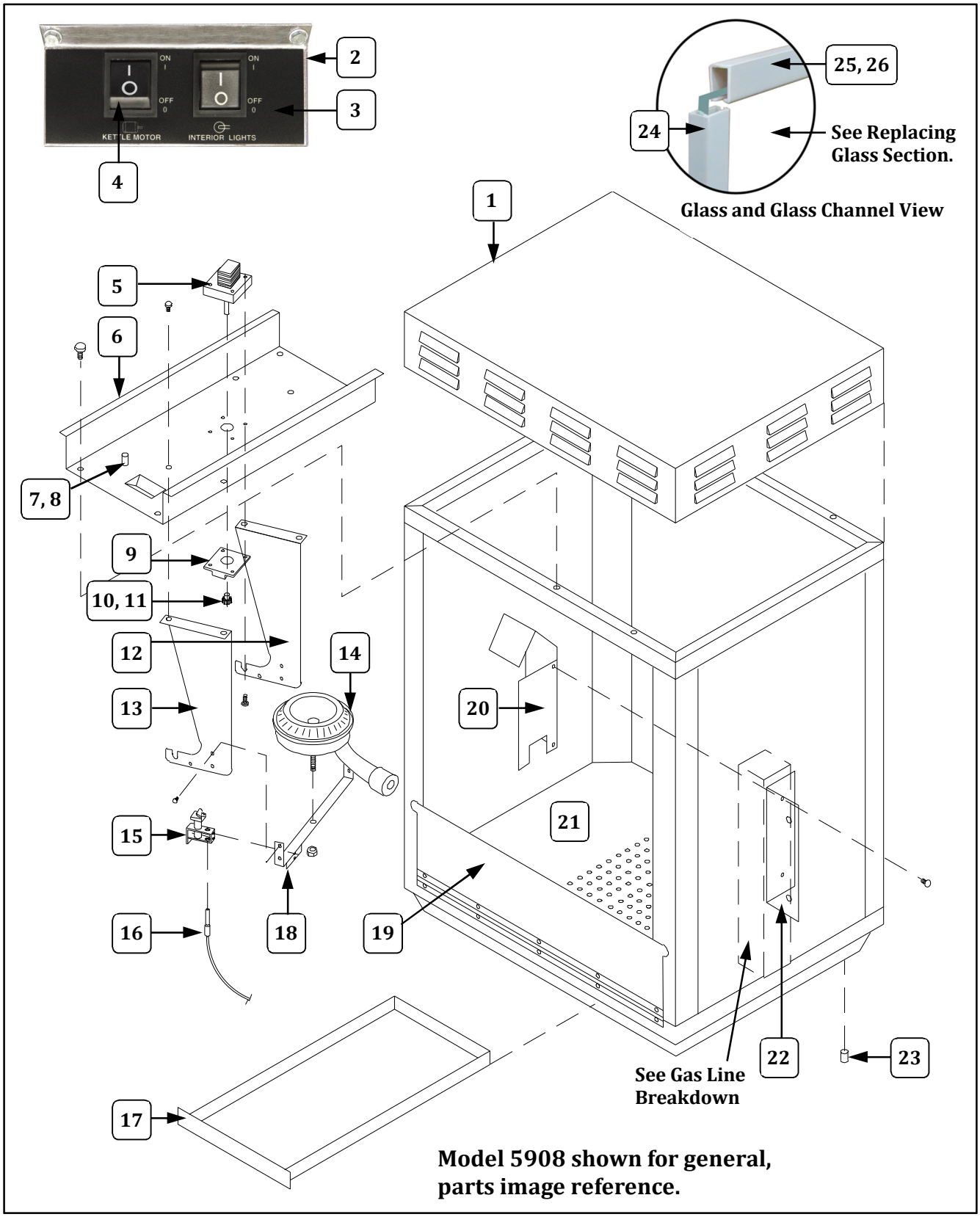
Item	Part Description	Part No.
1	10-24 X 2 PHIL/SLT PAN MS	42041
2	KETTLE WELDMENT	74865
3	KETTLE STOP ROD	74859
4	KETTLE PIVOT ROD	74863
5	KETTLE HEAT SHROUD	74852
6	AGITATOR & LID ASSEMBY	74868
7	RETAINING RING	49701
8	NEEDLE BEARING	47106
9	SPUR GEAR Kit (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
10	SET SCREW #10-32 X 3/16 (for Spur Gear)	41742
11	AGITATOR SHAFT WELDMENT	74869
12	SET COLLAR 1/2ID X 7/8 OD	47326
13	SET SCREW 1/4-20 X 3/16 (for Set Collar)	47751
14	CROSSBAR W/BUSHING	74883
15	REAR KETTLE LID	47119
16	FRONT KETTLE LID	47720
17	AGITATOR WEIGHT	61093
18	STIR ROD 6,12 OZ	49011
19	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, 2 SQ HD Screws, and Key)	47102
20	KNOB DUMP HANDLE	47110
21	DUMP HANDLE	47707
22	5/16-18 X 3/8 SQ HD SCREW	47662
23	WOODRUFF KEY #3 1/8 X1/2	41730

Gas Line Breakdown



Item	Part Description	Part No.
1	BURNER FOR 16OZ BG POPPER	67903
2	PILOT BURNER	74032
3	PILOT ORIFICE .010 LP	74050
4	THERMOCOUPLE	57030
5	ADAPTER, GAS LINE 3/8 NPT (Flare Pipe Fitting, use with Gas Hose P/N 109000)	74595
6	PRESSURE REGULATOR	74115
7	GAS SAFETY VALVE	74027
8	T-FITTING	74560
9	BRASS PIPE PLUG 1/8 NPT	74562
10	1/8 NPT X 1-1/2 LONG NPL	74884
11	1/8 NPT COUPLING	74885
12	LIGHTER TUBE ORIFICE #66	89694
	1/4 ALUM TUBE 18 INCH LG. (not shown)	74561

Cabinet Assembly – Parts Breakdown



Cabinet Breakdown – Parts List

Item	Part Description	Part Number	
		5908	5908GGT
1	PAINTED DOME, RED	74866	
	TOP FRAME EXTRUSION GOLD		67453
	TOP INSPECTION COVER		74891
2	ROCKER SWITCH BOX 2 C/O	74887	74887
3	ROCKER SWITCH LABEL	74888	74888
4	SWITCH, ROCKER DPST	55395	55395
5	12 VOLT DC MOTOR	74576	74576
6	MOTOR PLATE	74856	74856
7	FUSEHOLDER	74636	74636
8	FUSE, 8 AMP	74901	74900
9	GEAR BLOCK ASSY	67194	
10	SPUR GEAR Kit (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K	47059K
11	SET SCREW #10-32 X 3/16 (for Spur Gear)	41742	41742
12	HANGER ARM, RIGHT	74855	74855
13	HANGER ARM, LEFT	74854	74854
14	BURNER FOR 16OZ BG POPPER	67903	67903
15	PILOT BURNER	74032	74032
16	THERMOCOUPLE	57030	57030
17	OLD MAID PAN	47003	47336
18	BURNER MOUNTING BRACKET	74857	74857
19	DROP PANEL ASSEMBLY	47006	47337
20	BURNER SHROUD	74858	74858
21	BOTTOM CORN PAN	47165	47359
22	BRACKET	74860	74860
23	GLIDE	47328	47328
24	GLASS CHAN 29 5/8	47698	47698
25	GLASS CHAN 16 11/16 (for top and bottom of side glass panel)	47693	47693
26	GLASS CHAN 23 13/16 (for top and bottom of front glass panel)	47695	47695
	LAMP HOLDER (not shown)	47047	47047
	LIGHT BULB 12V, 50 WATT (not shown)	74182	74182
	STRIP HEATER 12V, 15W (not shown)		42566

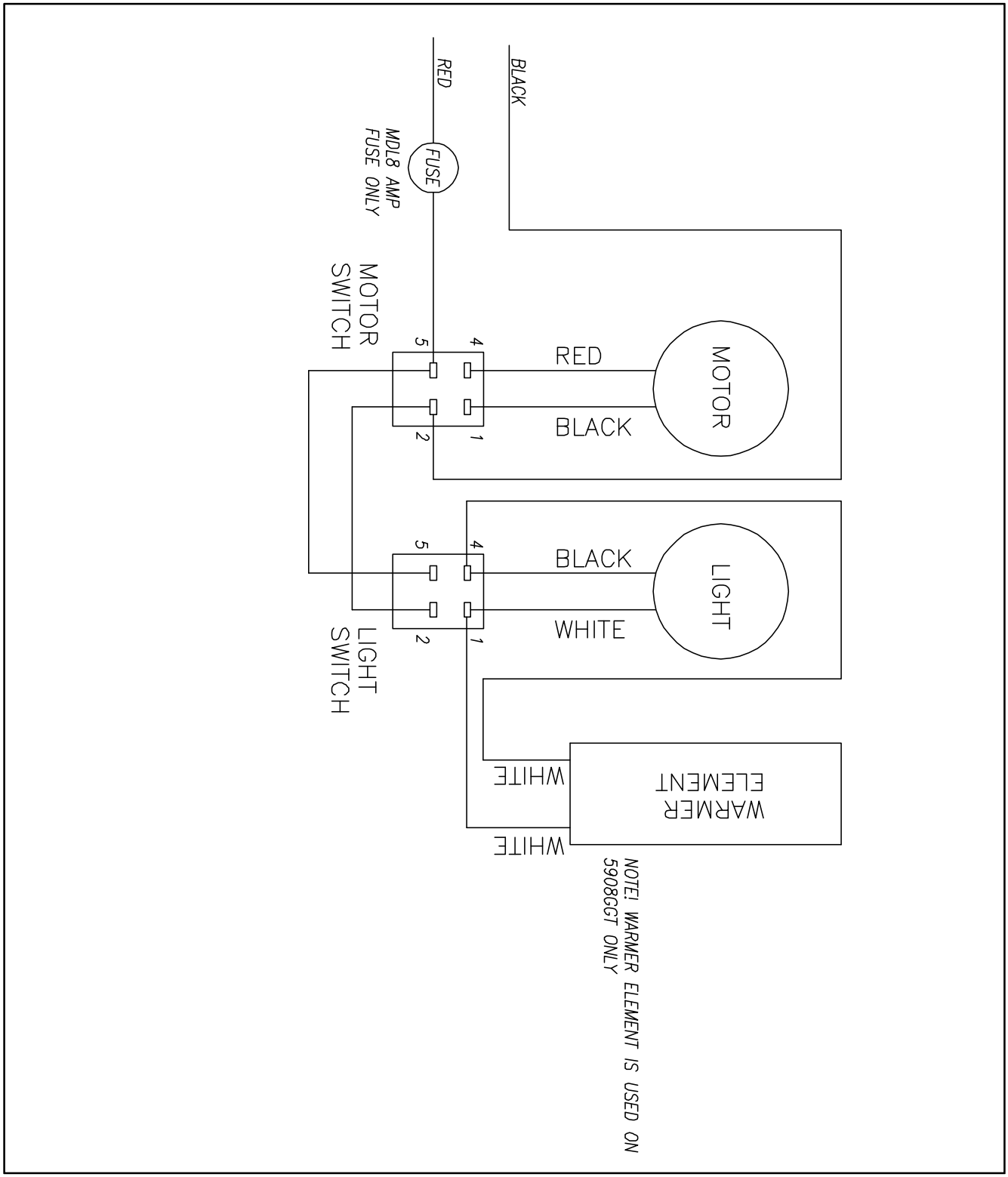
Accessories



Item	Part Description	Part No.
1	STAMPED ALUMINUM SCOOP	2071
2	MEASURE 14.7CC	47679
3	MEASURE 1/2 CUP	47149
4	12 OZ (VOL) CORN MEASURE	47148
5	TANK REGULATOR	89920
6	GAS HOSE (has a Flared Hose Fitting)	109000

Wiring Diagram

Model No. 5908 and 5908GGT



WARRANTY

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

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

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

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

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

GOLD MEDAL® PRODUCTS CO.
10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA
gmpopcorn.com
Phone: (800) 543-0862 (513) 769-7676 Fax: (800) 542-1496 (513) 769-8500

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