

Cornado Popping Plant

Part No. 82412EX
Revised June 1996


Instruction Manual All Export Models





 **GOLD MEDAL[®]**
FUNFOOD EQUIPMENT & SUPPLIES


Cincinnati, OH 45241-4807 USA


SAFETY PRECAUTIONS

	⚠ CAUTION
	<p>This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment.</p>

	⚠ WARNING
	<p>Always wear safety glasses when servicing this equipment.</p>

	⚠ WARNING
	<p>To avoid serious burns, do NOT touch the kettle while it is hot.</p>

	⚠ WARNING
	<p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment. Make sure all machine switches are in the OFF position before plugging the equipment into a receptacle.</p>

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.</p>

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

MACHINE SPECIFICATIONS

Model Number	Model Description	Kettle Size	Cabinet Dimensions			Wattage	Voltage	Frequency
			Width	Depth	Height			
2105 EX	Cornado Unit	,59 l	N / A			3588 W	All machines require 230 V~	All machines operate at 50 Hz
2110 EX	Open Top Cornado	,83 l	121,9 cm	76,2 cm	144,8 cm	4975 W		
2110 JX	Open Top Cornado	,83 l	121,9 cm	76,2 cm	144,8 cm	4975 W		
2112 EX	Cornado Unit	,83 l	N / A			4150 W		
2113 EX	Mini Popping Plant	1,07 l	71,1 cm	91,4 cm		5500 W		
2123 EX	Twin Enclosed Cornado	(2) 1,07 l	182,9 cm	76,2 cm	182,9 cm	4975 W		
2128 EX	Open Top Cornado	1,07 l	121,9 cm	76,2 cm	144,8 cm	6325 W		
2135 EX	Enclosed Cornado	,59 l	152,4 cm	76,2 cm	182,9 cm	4780 W		
2139 EX	Open Top Cornado	1,07 l	152,4 cm	76,2 cm	144,8 cm	6325 W		
2145 EX	Open Top Cornado	,83 l	152,4 cm	76,2 cm	144,8 cm	4975 W		
2149 EX	Cornado Unit	1,07 l	N / A			5500 W		
2155 EX	Stein Popping Unit	,83 l	N / A			4150 W		
2155 LEX	Left Hand Stein Unit	,83 l	N / A			4150 W		
2149 EX	Cornado Unit	1,07 l	N / A			5500 W		
2155 EX	Stein Popping Unit	,83 l	N / A			4150 W		
2155 LEX	Left Hand Stein Unit	,83 l	N / A			4150 W		
2156 EX	Stein Popping Unit	1,07 l	N / A			5500 W		
2157 EX	Enclosed Cornado	,59 l	121,9 cm	76,2 cm	182,9 cm	4780 W		
2167 EX	Enclosed Cornado	1,07 l	121,9 cm	76,2 cm	182,9 cm	6500 W		
2178 EX	Enclosed Cornado	1,07 l	152,4 cm	76,2 cm	188,0 cm	6500 W		
2215 EX	Enclosed Cornado	,83 l	152,4 cm	76,2 cm	182,9 cm	5150 W		
2216 EX	Enclosed Cornado	,83 l	121,9 cm	76,2 cm	182,9 cm	5150 W		
2217 EX	Open Top Cornado	,59 l	121,9 cm	76,2 cm	144,8 cm	4600 W		
2218 EX	Open Top Cornado	,59 l	152,4 cm	76,2 cm	144,8 cm	4600 W		
2220 EX	Export Twin Maxi Plant	(2) 1,07 l	182,9 cm	76,2 cm		11000 W		

MACHINE INTRODUCTION

You can be very proud of your CORNADO popcorn machine. In addition to being an attractive “eye catcher”, your machine contains many engineering innovations which make it a leader in the industry.

The exterior of your CORNADO is designed and built to present an attractive appearance for many years. The CORNADO kettle features double side walls and a bottom heat diffuser to assure even heat and better popping yields.

All CORNADO popcorn bars are equipped with our ACCU-METER bucket oil pump. The pump is designed to be used directly on steel pails of seasoning oil with a fifty pound maximum capacity. The ACCU-METER bucket oil pump will deliver variable quantities of oil up to a maximum of 14.4 ounces per cycle. The construction of the pump will allow the unit to be mounted directly into a pail of congealed seasoning oil. This method, however, takes a little extra time. Gold Medal recommends preheating the oil before mounting your ACCU-METER bucket oil pump.

INSTALLATION INSTRUCTIONS

CHECKING SHIPMENT


Unpack all cartons and check thoroughly for any damage which might have occurred in transit. Damage claims should be filed immediately with the transport company.

LOCATION

Take advantage of the attractive appearance of your CORNADO by placing it in a location which is visible to customer traffic.

POWER SUPPLY

A wall receptacle is shipped with each domestic machine. This receptacle will accept the attachment plug on the popper and must be used. Your electrician must furnish sufficient current for proper operation of your machine. We recommend this popper be on a dedicated and circuit protected line.

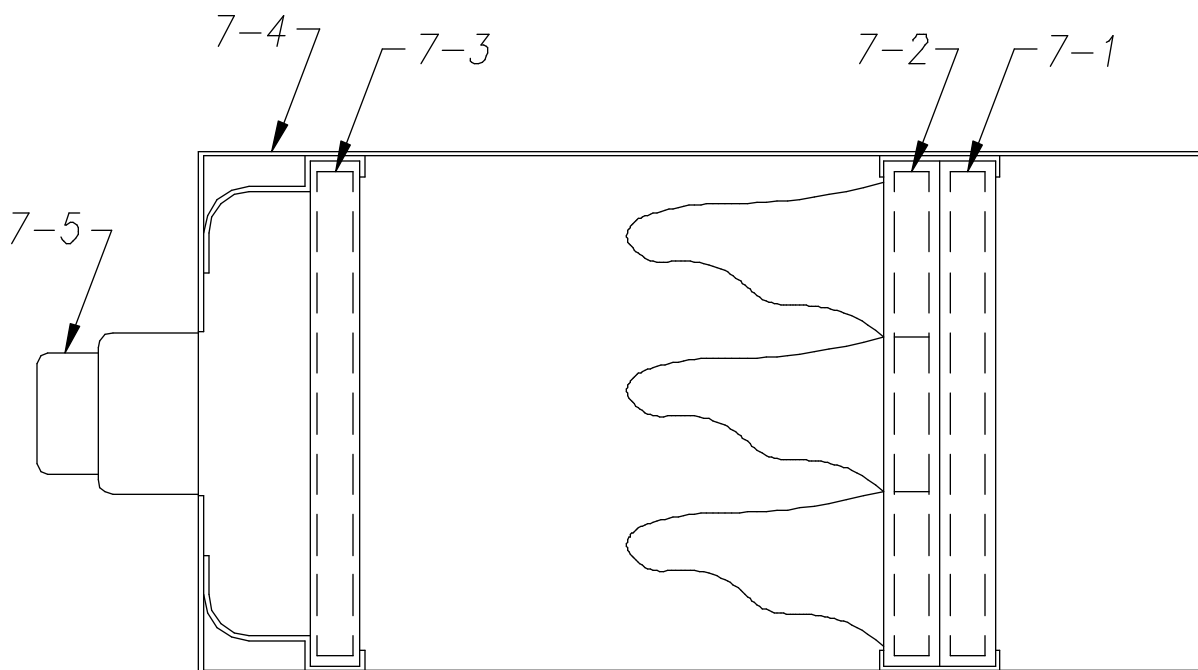
	<p>⚠ DANGER</p> <p>Failure to wire properly will void the warranty and can result in damage to motors, elements, relays, lights, etc.</p>
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FILTER INSTALLATION AND CARE

Enclosed CORNADO popcorn bars are equipped with a filtration system. The filters are completely installed and ready to use upon arrival, however, regular cleaning and replacement of the filters is recommended.

To access the filters, loosen the screws on the filter cover plate at the top of your machine. Remove the filter cover plate to expose the filtration system. Filter placement is shown below. (See Figure 1).

Figure 1
Filter Assembly
Bottom Cut-away View



Item No.	Part No.	Description
7-1	41250	5 Layer Grease Filter
7-2	41169	Oil Mist Filter
7-3	41250	5 Layer Grease Filter
7-4	41918	Blower Box (Welded Assembly)
7-5	41015	Blower Motor (115 Volt)
	82015TM	Replacement Filter Pack
	82456	Filter Cover Plate (not shown)

Notice one 5 layer grease filter is located closest to the exhaust blower motor. The oil mist bag filter lies between the first and second 5 layer grease filter. The three bags of the oil mist filter should point toward the exhaust blower (See Figure 1, page 4).

The 5 layer grease filter farthest away from the exhaust blower should be cleaned on a daily basis. Pull down on the pull tab ring to remove the filter and rinse in hot soapy water. Allow the filter to air dry over night near the popper so the first shift won't forget to replace it the next morning. Cleaning this filter daily will increase the life of the remaining filters.

A visual check of the other filters should occur weekly. Again, remove the filter cover plate and pull out the filters. The oil mist filter should be replaced when it is saturated with oil.

While all filters are removed it is a good idea to wipe out the filter box with a grease cutting multi-purpose cleanser. Replace the filters into the same positions from which they were removed. (See Figure 1, page 4).

FINAL PREPARATIONS

Your CORNADO was adjusted, inspected and tested before it left the factory. After the machine has been installed, wipe all exposed surfaces with a damp cloth to remove fingerprints or smears which may have occurred during installation.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

KETTLE HEAT SWITCH

Moving this switch to the "ON" position energizes the relay switch which, in turn, energizes the kettle heat elements.

KETTLE MOTOR SWITCH

Moving this switch to the "ON" position starts the agitator in the kettle. The agitator rotates the popcorn thereby facilitating the popping process. In various models the switch will also activate the exhaust blower.

NOTE

The following items are for use with the Accu-Meter bucket oil pump.

OIL SYSTEM MASTER SWITCH

Activating this switch energizes the electrical circuit of the bucket seasoning pump. It also supplies the heat element within the bucket seasoning pump with 30 watts of power. This "LOW HEAT" will usually keep the oil liquid at average room temperatures. When this switch is "ON" the red pilot light next to it will be on.

OIL PUMP BUTTON

After the oil has melted, pressing this button will start an automatic pumping cycle. This cycle delivers the correct amount of oil to the kettle. The oil pump pilot light will come on when the pump is energized.

POPPING CORN (without ACCU-METER BUCKET OIL PUMP)

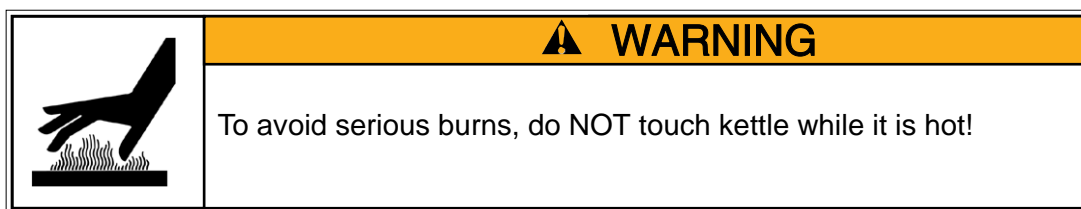
1. Turn "KETTLE HEAT" switch on approximately 3-5 minutes before you are ready to pop corn.
2. Turn "KETTLE MOTOR" and "EXHAUST SWITCH" on.
3. Open the lid and place the oil, the corn, and the salt in the kettle. Be sure the corn measure is completely full. Close the lid.

The popper comes equipped with a corn measure cup. We recommend a flavored and colored coconut oil, as popcorn popped in coconut oil stays fresher longer. Coconut oil does not leave the black deposits in your kettle like other oils. NAKS-POP bars, being mostly coconut oil are very handy to use.

4. After the corn has popped, rotate the dump handle counterclockwise to dump the popcorn. There is a stop to prevent the kettle from being rotated too far.
5. Return the kettle to the upright position. Be sure the agitator shaft falls back into its resting place, such that the drive gears at the top of the shaft lock into position.
6. Repeat the cycle starting with Item #3 to pop another kettle of corn.
7. On the final kettle of corn, it is a good idea to turn the "KETTLE HEAT" switch off, just as the lids are forced open by the popping corn. This saves electricity since there is plenty of heat in the kettle, and also helps eliminate smoke and odor after you have stopped popping corn.

When you are finished popping, make sure "KETTLE HEAT" and "KETTLE MOTOR" switches are turned "OFF". NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING. If you place oil in a hot kettle, remember to finish that popping cycle, or turn off the kettle. Exposure to heat starts to break down the color and flavor of popcorn.

Always wipe the complete exterior of your kettle with a heavy cloth immediately after you finish popping. Oil drippings will come off quite easily at this time, but will burn on and stain if not removed. The sales appeal of a clean and gleaming machine must not be overlooked. Your customers expect it of you.




POPPING CORN (for FLOOR MODELS)

1. Turn "LIGHTS SWITCH" and "WARMER SWITCH" on.
2. Turn "OIL SYSTEM MASTER SWITCH" on.
3. Press the heat switch on the oil pump to liquify the oil. The timer has been preset. Liquification of the oil will take about 20 minutes. After the oil is melted, the automatic low heat (energized by having the OIL SYSTEM MASTER SWITCH on) will usually keep the oil liquid at most room temperatures. Coconut oil will congeal at temperatures below approximately 76 F. In cold areas, turn on the "HIGH HEAT" occasionally for about 5-10 minutes to keep the oil liquid.
4. Turn "KETTLE HEAT" switch on approximately five minutes before you estimate the oil will be melted sufficiently to begin pumping.
5. When the kettle is up to heat and the oil has melted, press the oil pump button for a few seconds until oil pump pilot light comes on. The proper amount of oil is automatically pumped into the kettle.
6. Turn "KETTLE MOTOR" on.
7. Open the kettle lid. Load the oil, corn and salt into the kettle. Charges are as follows:


	Kettle Size			
Corn Charge	20 oz. (592 ml)	28 oz. (829 ml)	36 oz. (1066 ml)	48 oz. (1421 ml)
Oil Charge	6.7 oz. (198 ml)	8.4 oz. (249 ml)	12 oz. (355 ml)	14.5 oz. (429 ml)
Flavacol	5 teaspoons (20cc)	2½ tablespoons (28cc)	3¼ tablespoons (36cc)	4¼ tablespoons (48cc)


8. After the corn has popped, rotate the dump handle counterclockwise to disengage the agitator. Keep rotating the handle in this direction to dump the popcorn. There is a stop to prevent the kettle from being rotated too far.
9. Return the kettle to the upright position and rotate the handle clockwise to engage the agitator drive. Be sure the agitator shaft falls back into its resting place, such that the drive gears at the top of the shaft lock into position.
10. Repeat the cycle starting with Item #5 to pop another kettle of corn.
11. On the final kettle of corn, it is good to turn the "KETTLE HEAT" switch off, just as the lids are forced open by the popping corn. This saves electricity, since there is plenty of heat in the kettle, and also helps eliminate smoke and odor after you have stopped popping.


When you are finished popping, make sure "KETTLE HEAT" and "KETTLE MOTOR" switches are turned "OFF". NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING. If you place oil in a hot kettle, remember to finish that popping cycle, or turn off the kettle. Exposure to heat starts to break down the color and flavor of popcorn. Always wipe the complete exterior of your kettle with a heavy cloth immediately after you finish popping.

	⚠ WARNING
	<p>To avoid serious burns, do NOT touch kettle while it is hot!</p>

MAINTENANCE INSTRUCTIONS

	⚠ 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>

	⚠ WARNING
	<p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>

	⚠ DANGER
	<p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>

AGITATOR ASSEMBLY CLEANING INSTRUCTIONS

In order to keep your popper working efficiently, we recommend this periodic cleaning procedure. Depending upon the usage of the machine, you should clean the agitator assembly at least once every six months. During heavy usage more frequent cleaning may be needed. Anytime a buildup of oil or dirt is noticed, this procedure should be carried out.

1. Remove lid assembly by unscrewing wing nuts.
2. Remove agitator hub cap with a pair of vise or similar gripping tool by rocking or pulling up on the cap.
3. Drive the drive pin out from either side of the agitator assembly.
4. Remove spring from agitator assembly. If an oil buildup prevents removal, spray WD-40 or a similar penetrating oil and then remove spring.
5. Remove agitator assembly. If frozen to shaft, spray penetrating oil on shaft and remove.
6. Remove Belleville washers from shaft.
7. Push agitator shaft out through the bottom of the kettle.
8. Clean all parts being sure that oil and dirt is removed. Also be sure to clean the kettle bearing hub assembly that the shaft passes through.
9. Inspect rubber O-ring for excessive wear and replace if necessary.
10. Lubricate the upper agitator shaft and the two Belleville washers before reassembly with Never Seez high temperature lubricant or a similar high temperature lubricant.

11. Reassemble by reversing steps 1-7. Also, be sure to place the Belville washers in the "cup and saucer" position in order to provide spring tension for proper operation.
12. The drive pin must be installed by pushing down on the spring so that the holes are above the spring.
13. Tap agitator hub cap onto the agitator assembly until the cap is seated evenly around the assembly.
14. Reassemble the lid assembly with wing nuts.

LUBRICATION

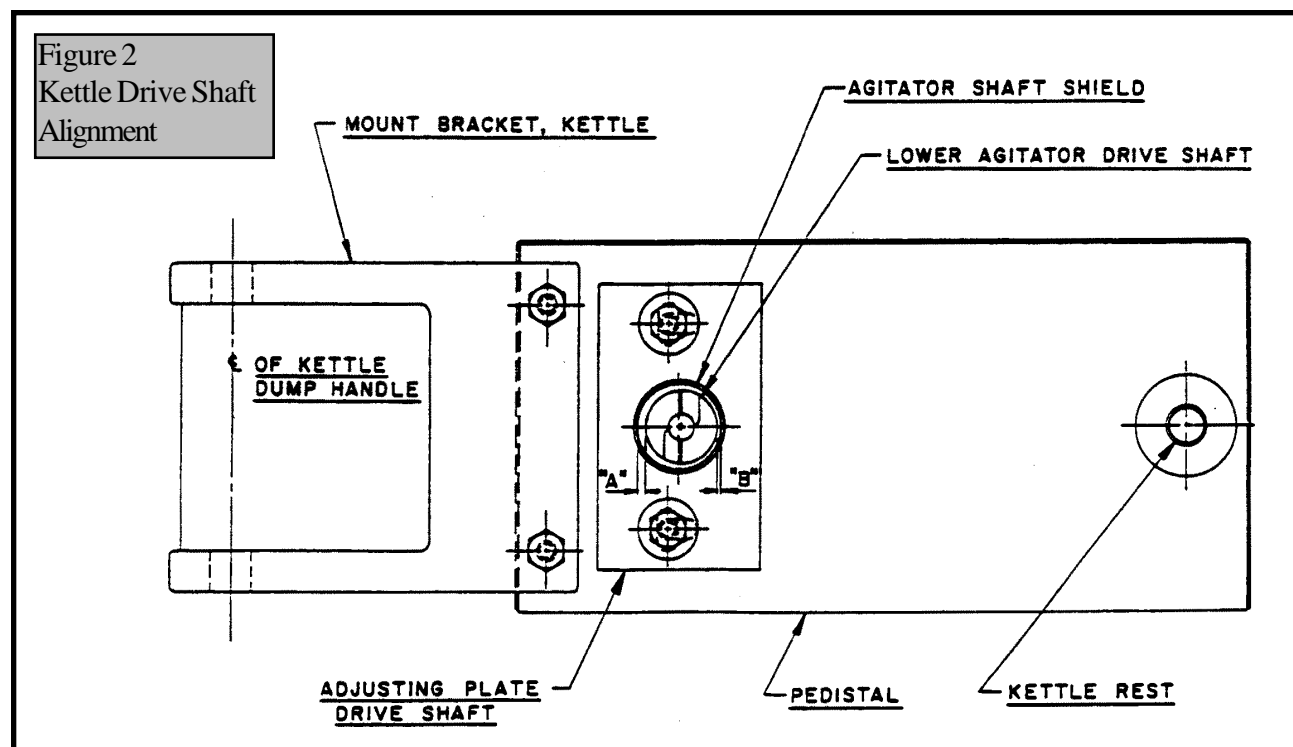
Lubrication for the kettle drive motor, blower/warmer motor and bucket seasoning pump motor should follow the lubrication instructions as shown on the motor.

BULB REPLACEMENT

On open top CORNADO bars, the fluorescent light tube is enclosed in a protective cover which is taken off after the tube is removed from the light fixture. To access the fluorescent light tube in enclosed CORNADO models, simply unscrew the upper dome bracket and remove lexan cover and sign. Red pilot lights are of the neon variety and, are held in place via tinnerman nuts for easy replacement.

KETTLE DRIVE SHAFT ALIGNMENT

With the kettle engaged, the drive shaft adjusting plate should be positioned to provide the approximate clearance shown at points "A" and "B" in figure 2. Of the total clearance between the lower agitator drive shaft and the agitator shaft shield, $\frac{2}{3}$ of the total clearance should be at point "A" with $\frac{1}{3}$ of the total clearance should be at point "B". This is necessary to provide smooth and easy engagement of the agitator shafts.

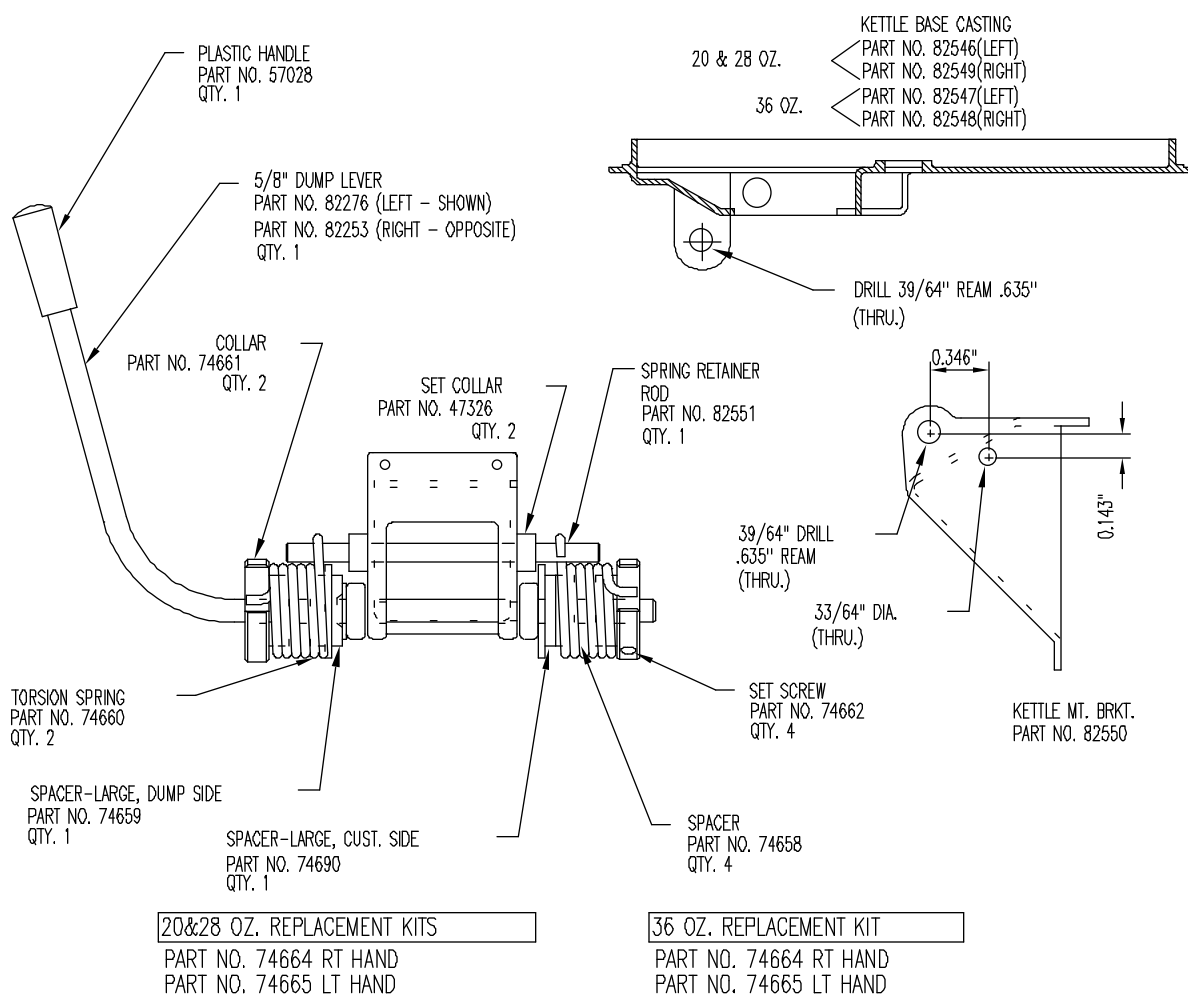


REPLACEMENT OF KETTLE DUMP SPRINGS

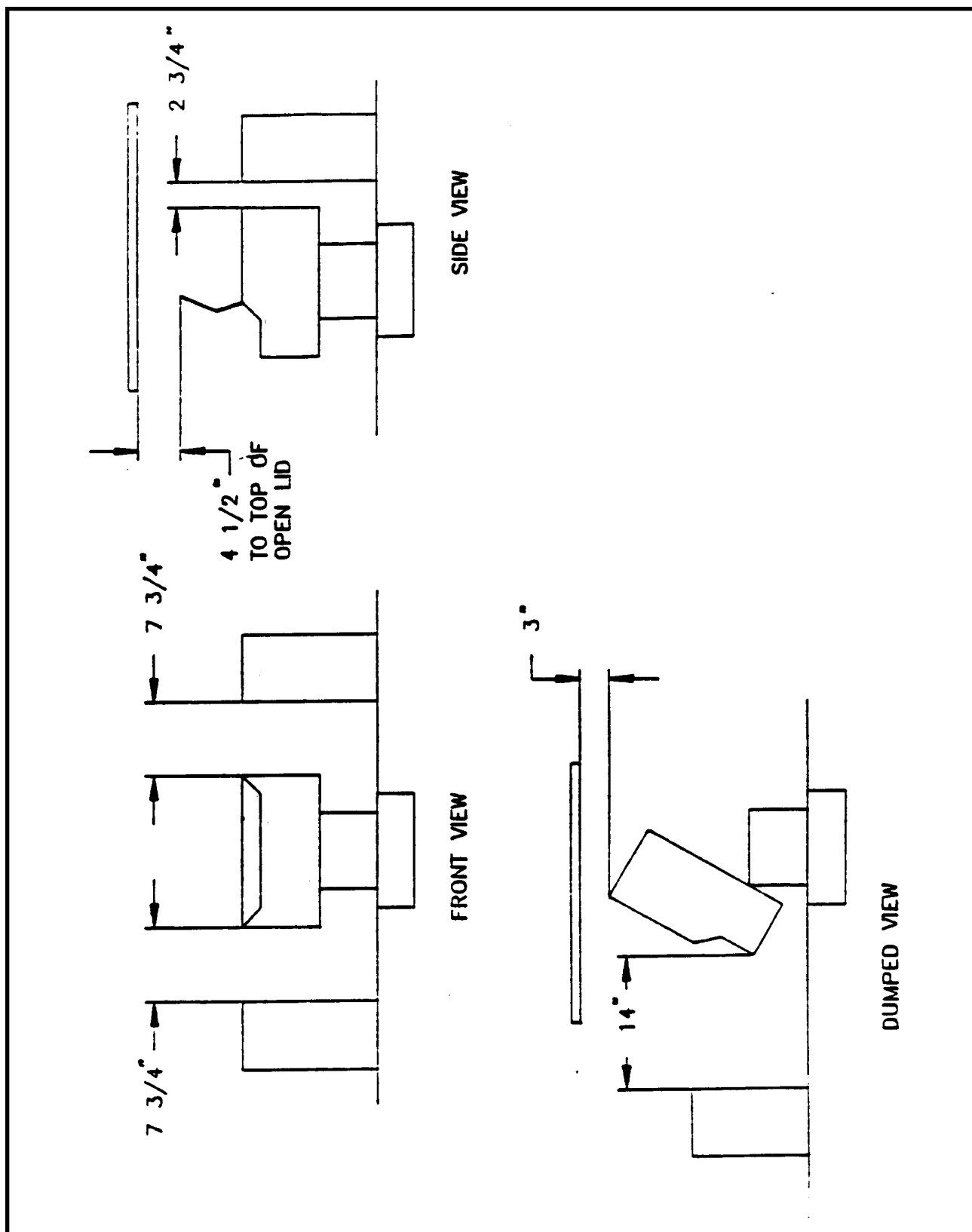
If it should be necessary to replace your kettle dump springs, the spring replacement kit (see figure 3) should be utilized. Carefully remove the old dump springs.

Slide the dump side components on to the dump handle as shown in figure 3. Then slide the handle through openings in the kettle base casting and kettle mount bracket. At this time, slide the remaining components onto the dump handle at the customer side. Now with the kettle in the rest position, tighten the collar closest to the plastic handle against the dump handle via 2 set screws. Rotate the kettle to the dump position and tighten the remaining collar against the dump handle. **NOTE:** When the kettle is rotated 30 degrees from its rest position, it should be adjusted such that it falls freely back to the rest position.

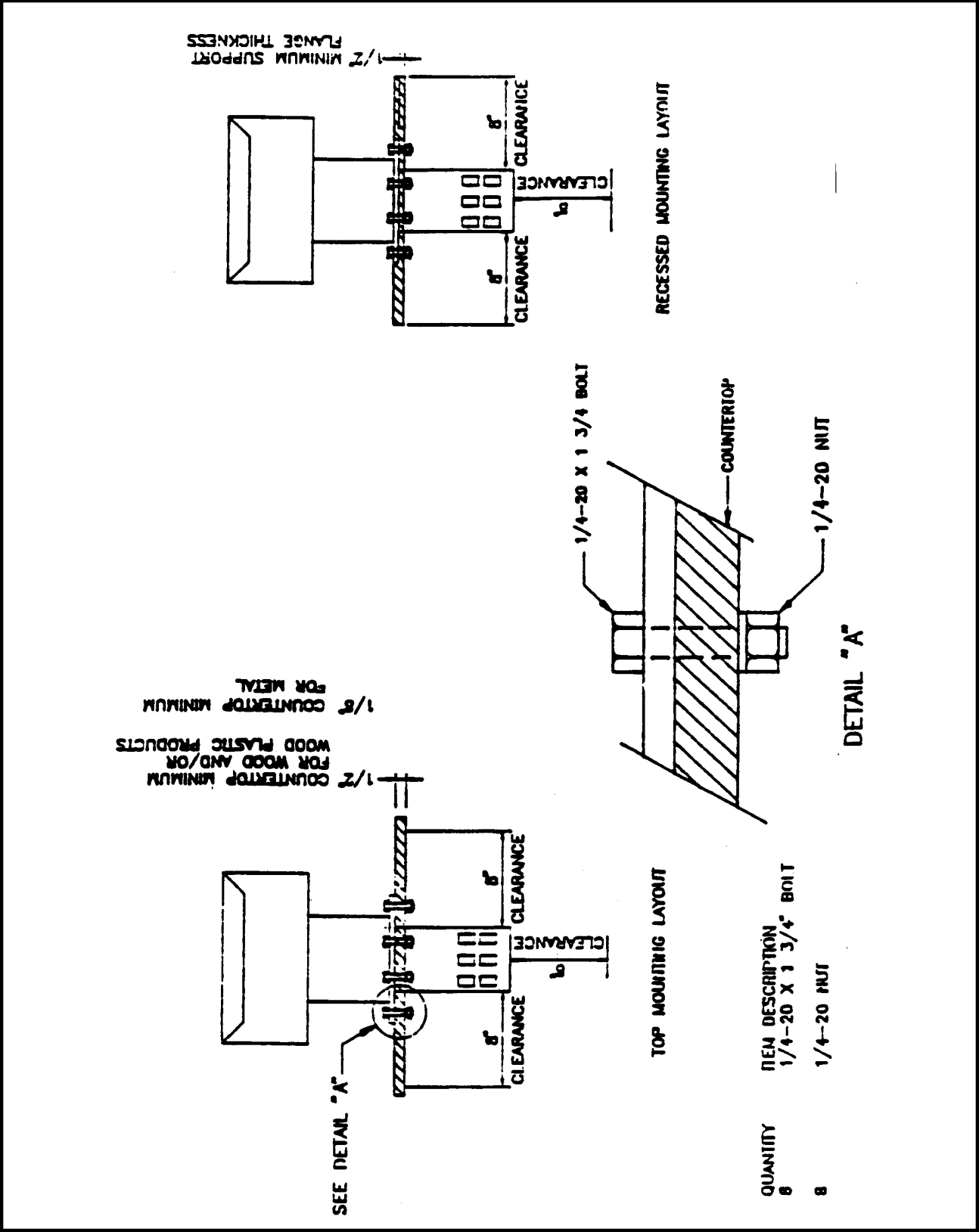
Figure 3
Kettle Dump Spring
Replacement Kits



CORNADO POPPING UNIT INSTALLATION



CORNADO POPPING UNIT INSTALLATION



HOW TO ORDER REPAIR PARTS

1. Identify the worn or broken part by checking it with the illustrations and parts list.
2. When ordering parts, include part number, part name, and quantity required.
3. Include you model name and machine serial number (found on nameplate) with your order.
4. Address orders to:

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

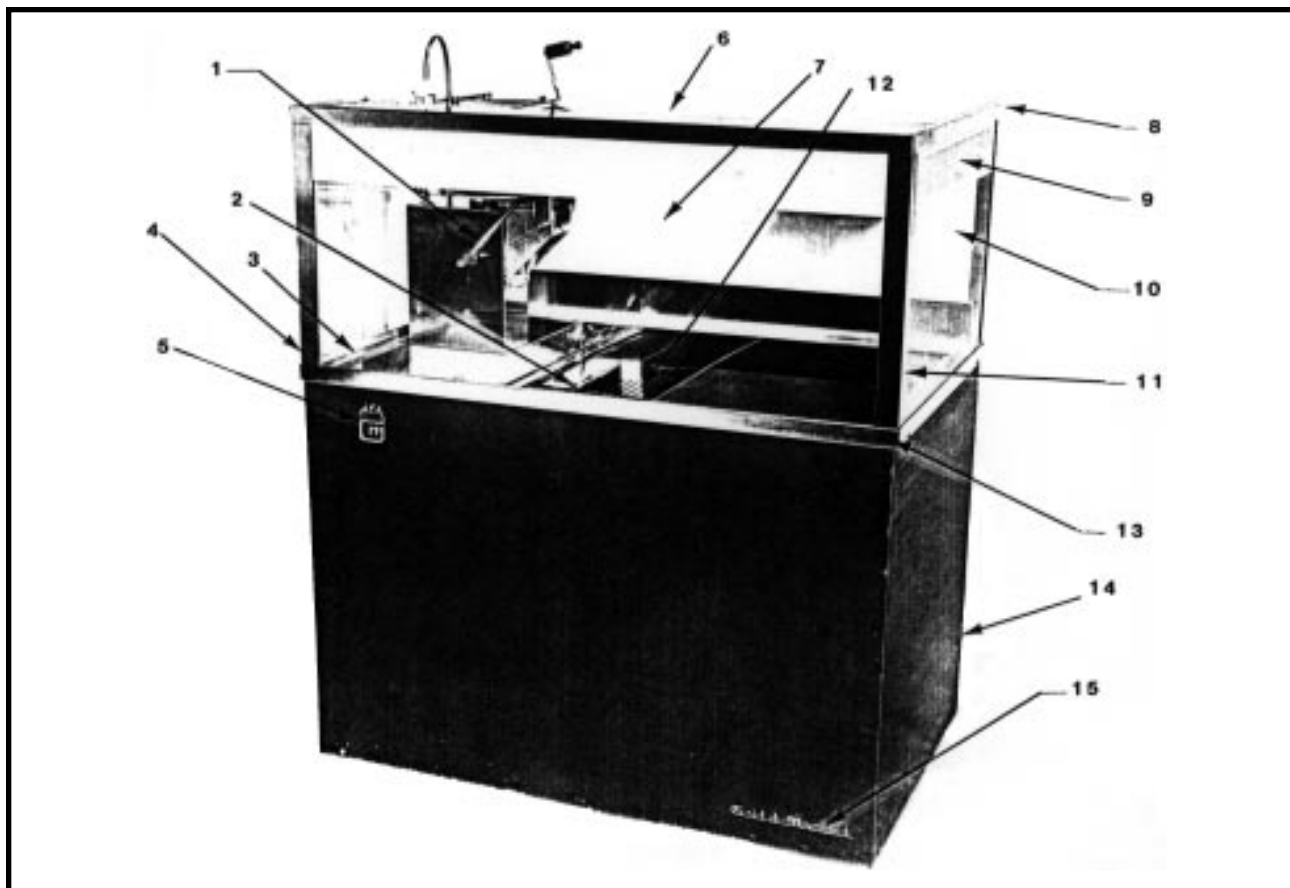
or, place orders at:

(513) 769-7676
Fax: (513) 769-8500
E-mail: goldme19@eos.net

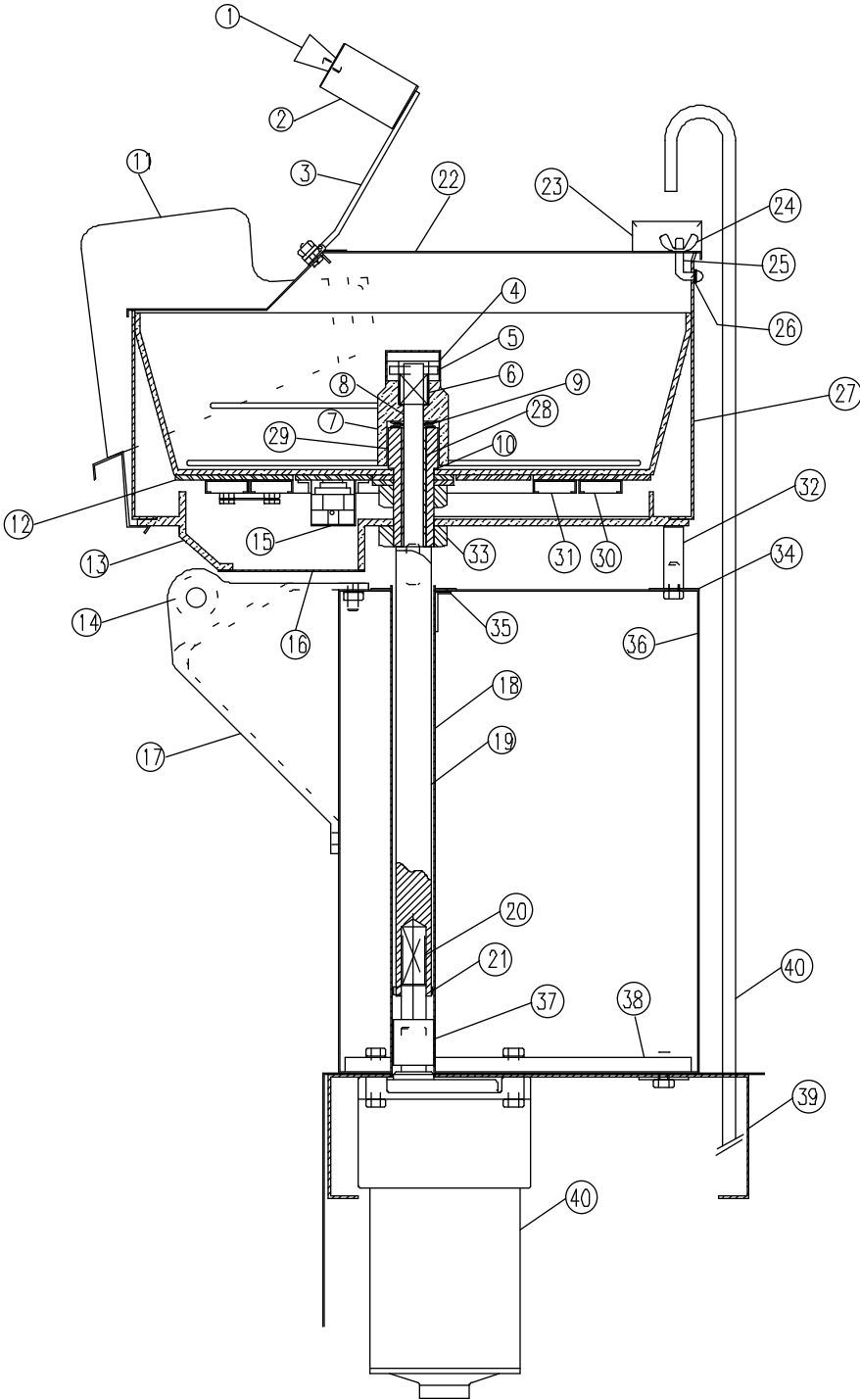
PARTS LIST - FLOOR MODEL (FRONT VIEW)

	48" Enclosed	60" Enclosed	72" Enclosed	48" Open Top	60" Open Top	
Item No.	Part No.	Part No.	Part No.	Part No.	Part No.	Description
1	82552	82552	82552	82552	82552	Flexible Conduit
2	82094	82094	82726	82094	82094	Old Maid Screen
3	39045	39045	39045	39045	39045	Grass Retaining Vinyl
4	82267	82267	82267	82143	82143	Right Front Corner Post
5	41092	41092	41092	41092	41092	Eagle Insignia
6	82358	82359	82358	82358	82359	Serving Shelf
7	82106	82272	82704	82083	82244	Front Glass
8	82388	82270	82700	82054	82242	Top Extrusion Frame
9				82147	82147	Decal
10	82273	82273	82273	82084	82084	Side Glass
11	82267	82267	82267	82075	82075	Left Front Corner Post
12	82095	82247	82708	82095	82247	Perforated Shelf
13	82058	82240	82705	82058	82240	Bottom Extrusion Shelf
14	82005	82234	82730	82005	82234	Base (Welded Shell)
15	41193S	41193S	41193S	41193S	41193S	Nameplate

NOTE: We do NOT ship glass. Obtain replacement glass from your local glass shop or hardware store. Always purchase double strength glass.



CORNADO KETTLE ASSEMBLY



CORNADO KETTLE

SECTION THRU KETTLE AND DRIVE MOTOR

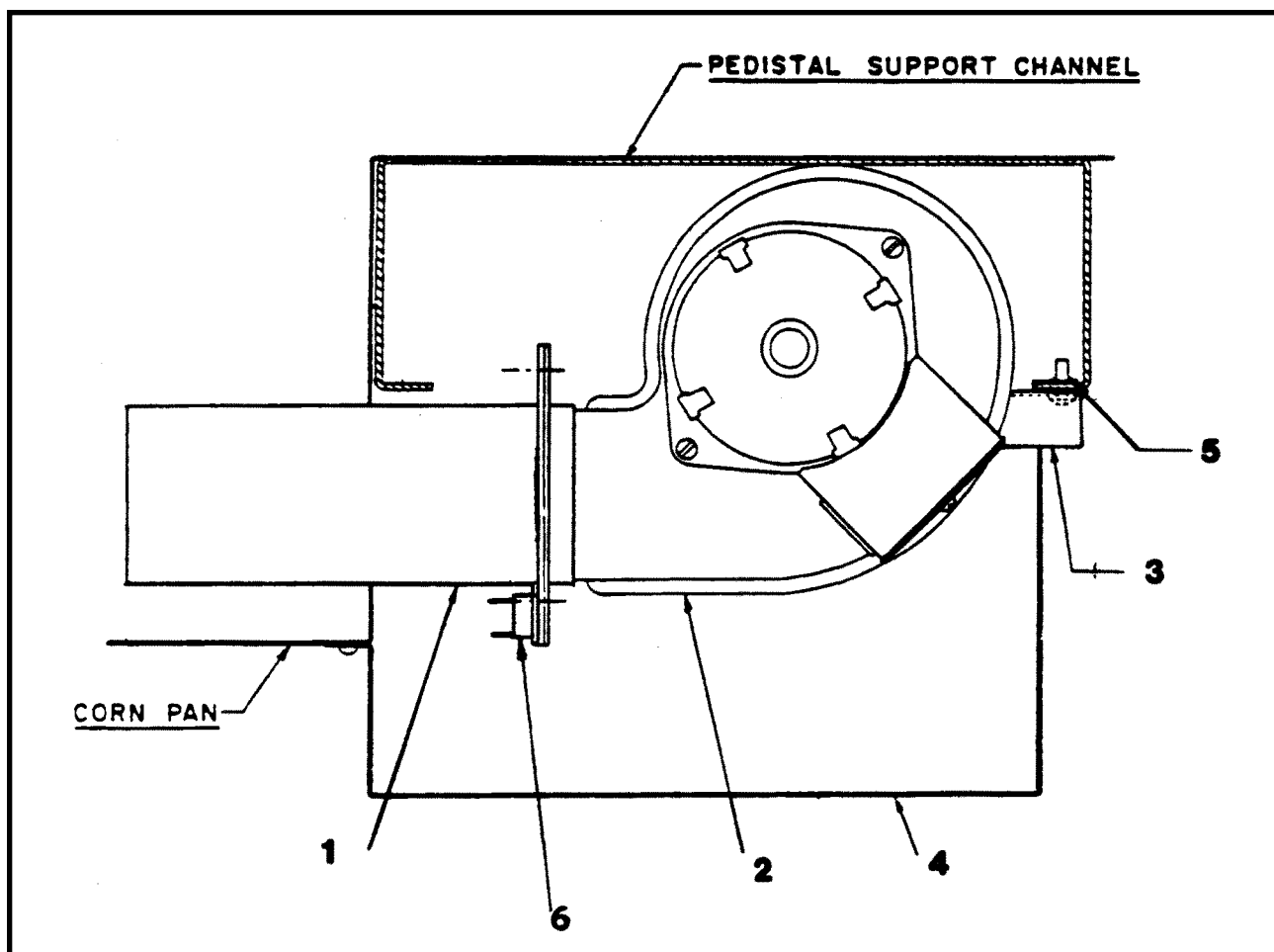
PARTS LIST - CORNADO KETTLE

	20 Ounce	28 Ounce	36 Ounce	
Item No.	Part No.	Part No.	Part No.	Description
	82341EX	82144EX	82435EX	Kettle Complete
1	47120	47120	47120	Lid Lift Knob
2	82108	82108	82108	Counterweight
3	74002	82105	82105	Counterweight Bar
4	27038	27038	27038	Agitator Hub Cap
5	10072	10072	10072	Pin $\frac{3}{16}$ " (4,8mm) x 1 $\frac{1}{4}$ " (31,8mm)
6	41138	41138	41138	Agitator Spring
7	82303	82062	82062	Agitator Assembly
8	74003	74003	74003	Upper Agit Drive Shaft
9	27039	27039	27039	Belville Washer
10	82127	82127	82127	Copper Washer
11	82319	82068	82068	Dump Chute Assembly
12	82426	82230	82230	Heat Transfer Plate
	82424			Spacer Plate Thermostat
13	82548	82549	82549	Kettle Base Casting R.H.
	82547	82546	82546	Kettle Base Casting L.H.
14	74660	74660	74660	Torsion Spring
15	82219	82219	82219	Thermostat L-510 (2)
	82427	82427	82427	thermostat L-475
16	82070	82070	82070	Inspection Cover-Therm.
17	82550	82550	82550	Kettle Mount Bracket R.H.
18	82072	82072	82072	Agitator Shaft Shield
	82528	82528	82528	Agit Shaft Shield (Units)
19	82089	82089	82089	Lower Agit Drive Shaft
20	74013	74013	74013	Spring-Lower Drive Shaft
21	82421	82421	82421	Spring Pin
22	82343	82037	82037	Kettle Lid Assembly
23	82100	82100	82100	Oil Funnel
24	74118	74118	74118	Wing Nut #10-24
25	74001	74001	74001	Lid Hold Down Screw
26	74088	74088	74088	Seal For Hold Down Screw
	74117	74117	74117	Flat Washer #8
27	82302	82346	82346	Kettle
28	82079	82079	82079	Bearing Kettle Hub
29	82290	82290	82290	Bearing Hub
30	82385	82385	82385	Heat Element 120V/1800W
31	47666	47666		Heat Element 120V/1250W
	82386			Heat Element 120V/1350W
			46460	Heat Element 120V/880W
32	82093	82093	82093	Kettle Rest
33	82137	82137	82137	Hex Jam Nut
34	82101	82101	82101	Fender Washer
35	82099	82099	82099	Adjusting Plate
36	82045	82045	82045	Pedestal Assembly
	82513	82513	82513	Pedestal Assembly (Units)
	82132	82132	82132	Pedestal Assembly L.H.
37	82287	82287	82287	Drive Motor Coupling
38	82096	82096	82096	Pedestal Clamp
39	82098	82098	82098	Pedestal Support Channel
40	82397	82120	82120	Oil Delivery Tube
41	82413	82413	82413	Drive Motor
	82552	82552	82552	Kettle lead Assembly

PARTS LIST - BLOWER WARMER ASSEMBLY

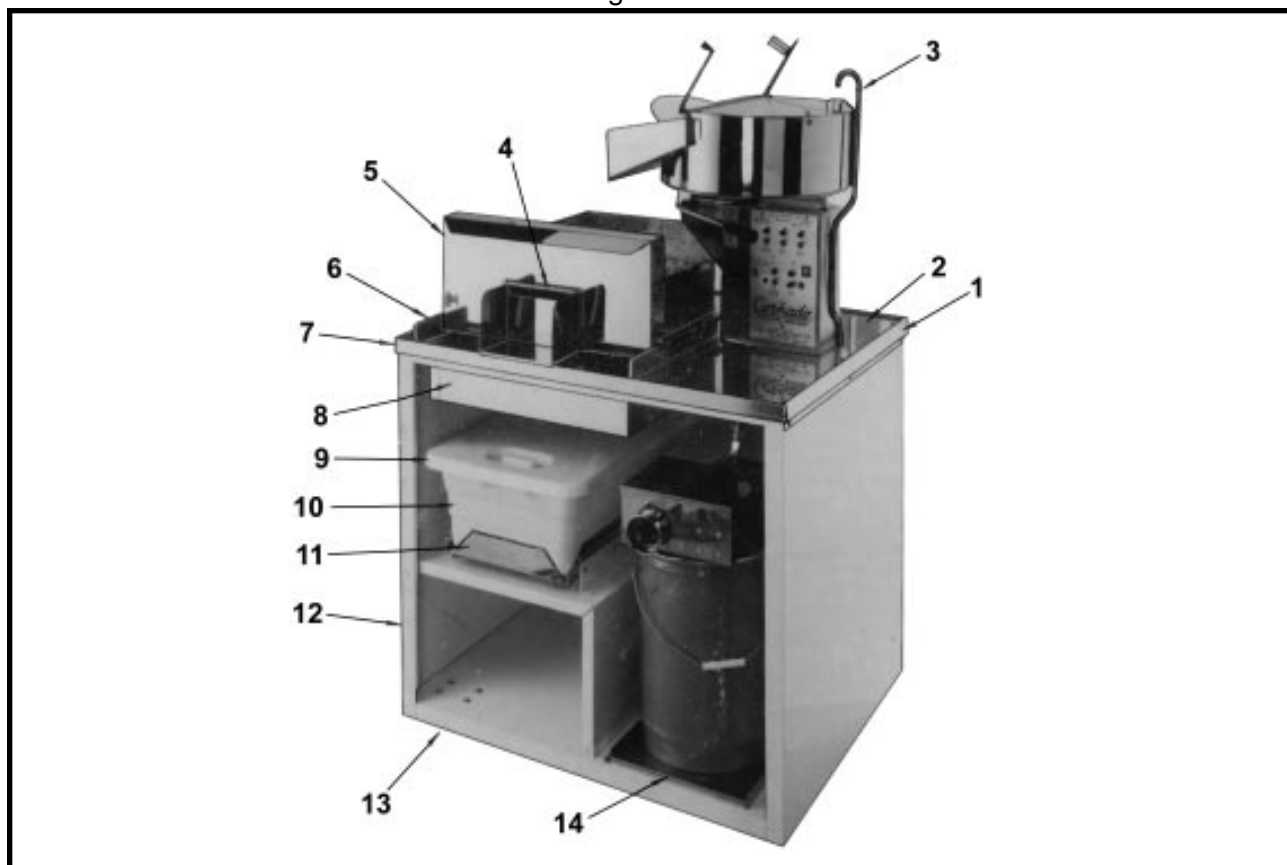
Item No.	Part No.	Description
1	82265	Heat Element & Nozzle
2	48085	Blower Motor
3	82207	Mount Bracket, Blower
4	82213	Shroud, Blower Motor
5	42125	Tinnerman Nut 1/4-20
	82215	Inner Wall, Ped Support CHNL
6	82218	Thermostat

NOTE: If your blower warmer assembly does not have flanges at the point where the blower housing is bolted to the heat element nozzle, you will have to order Items 1, 2 and 3 to replace the heat elements. Warmer blowers without matched flanges were manufactured before 4/17/1973.

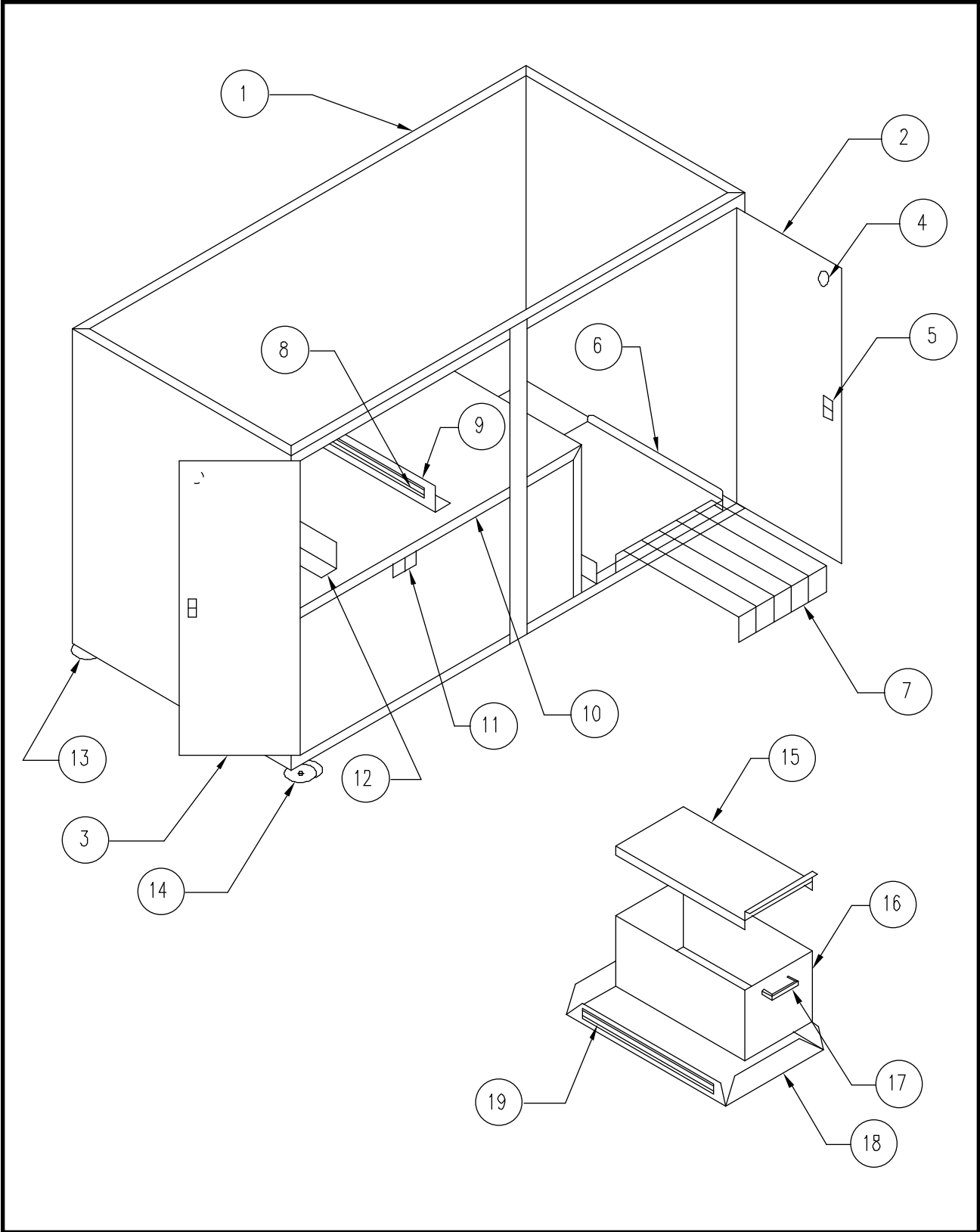


PARTS LIST - POPPING PLANT ACCESSORIES

Item No.	Part No.	Description
1	82365	Frame Retaining Bracket
2	82362	Motor Plate
3	82397	Oil Delivery Tube Assembly
4	82383	Sliding Door
5	82375	Corn Bin/Screening Assembly
6	82363	Slide Rail
7	82367	Frame Assembly
8	82372	Old Maid Pan Assembly
9	41688	Corn Bin Lid
10	41689	Corn Bin
11	41687	Corn Bin Retainer Assembly
	46512	Drawer Slide, Corn Bin L
	46511	Drawer Slide, Corn Bin R
	82280	Mount Angle DR Slide L
	82281	Mount Angle DR Slide R
12	41600	Base Assembly
	82152	Main Lead-In Cord
	82208	Receptacle, Main Lead-In
13	37514	Swivel Caster w/ Lock
14	41304	Bucket Storage Slide



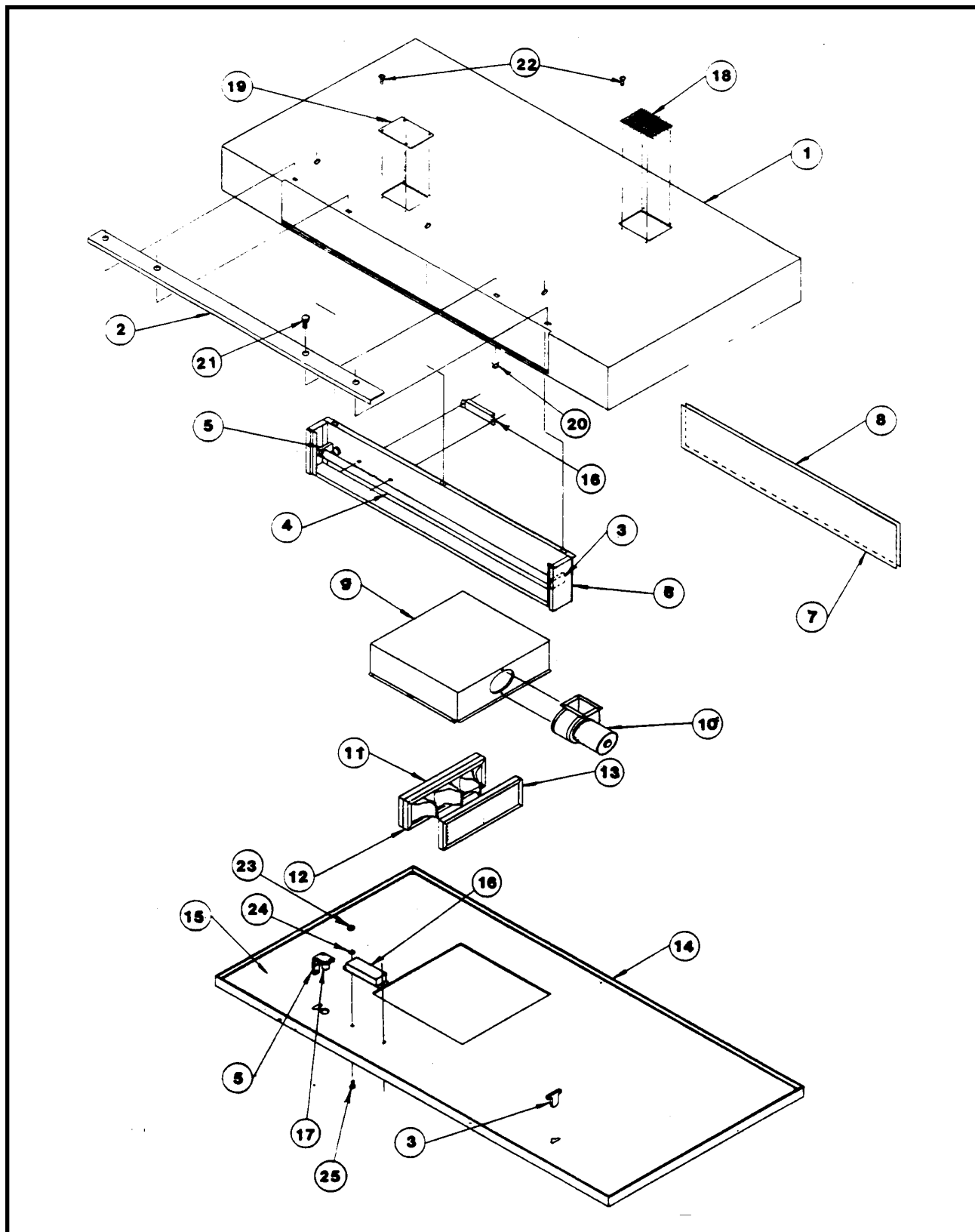
CORNADO BASE ASSEMBLY



PARTS LIST - CORNADO BASE ASSEMBLY

Item No.	Part No.	Description
1	82005	48" (1219,2mm) Base Assembly
	82234	60" (1524mm) Base Assembly
	82730	72" (1828,8mm) Base Assembly
2	82020	Right Door Assembly
	82017	Right Center Door Assembly
3	82017	Left Door Assembly
	82020	Left Center Door Assembly
4	41013	Door Knob
5	82117	Door Latch Catch Bracket
6	41304	Seasoning Bucket Storage Slide
7	37517	Auxiliary Oil Pail Slide
8	46511	Drawer Slide Welded Assembly Right
	46512	Drawer Slide Welded Assembly Left
9	82281	Corn Bin Slide Mount Angle Right
10	82542	Shelf
11	41011	Door Catch
12	82280	Corn Bin Slide Mount Angle Left
13	37513	Swivel Caster
14	37514	Swivel Caster With Lock
15	82102	Corn Bin Lid
16	82031	Corn Bin Assembly
17	41098	Corn Drawer Handle
18	82035	Corn Bin Retainer Assembly
19	46512	Drawer Slide Welded Assembly Left
	46511	Drawer Slide Welded Assembly Right
	41193S	Gold Medal Nameplate
	41349	Male Hinge, Short Right
	41350	Male Hinge, Short Left
	41354	Female Hinge, Long Right
	41355	Female Hinge, Long Left
	75329	Bushing Snap #SB-1.750-22
	82103	Gusset, Support Caster

48" & 60" ENCLOSED CORNADO DOME ASSEMBLY

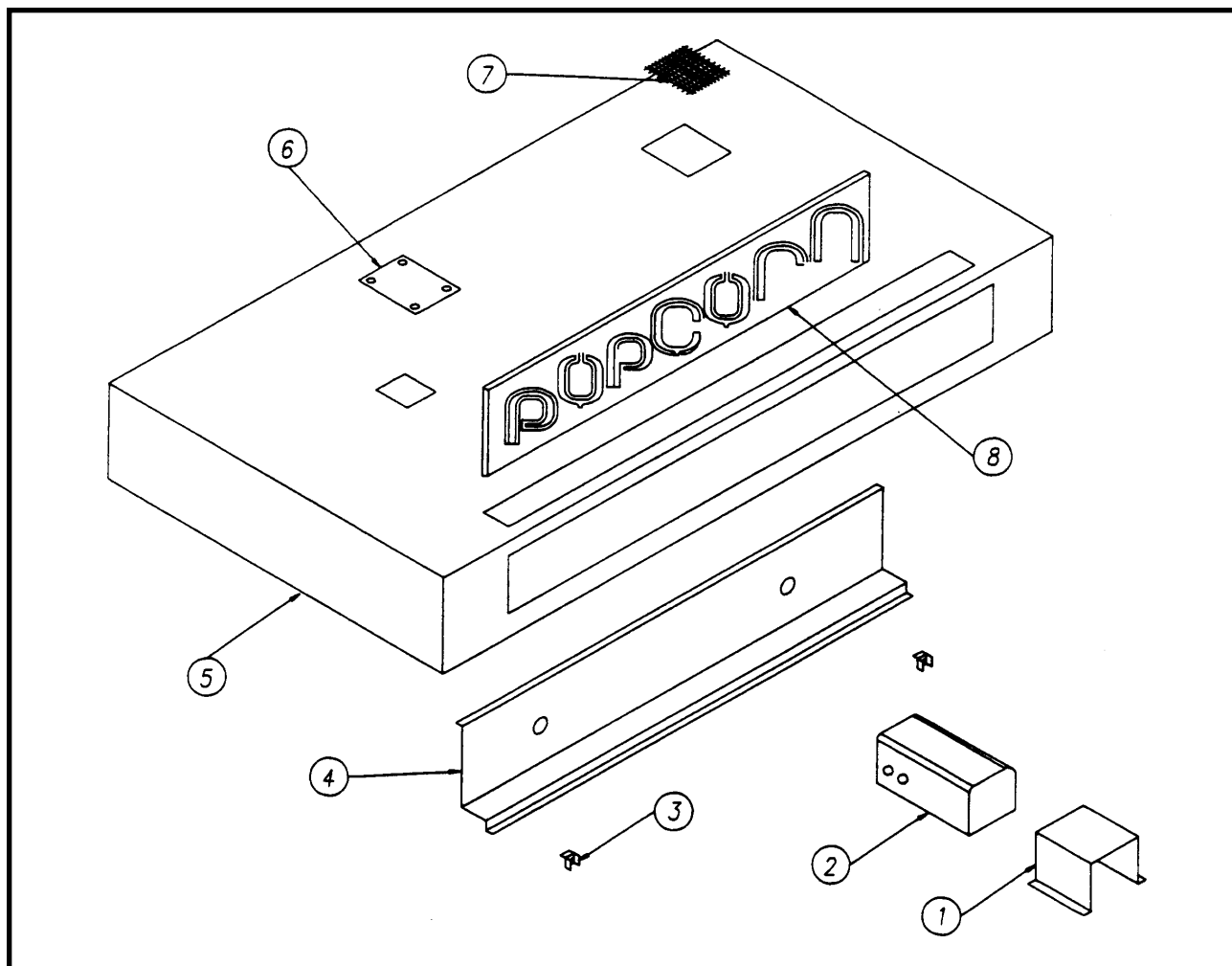


PARTS LIST - DOME ASSEMBLY

Item No.	48" Model Part No.	60" Model Part No.	Description
	82478EX	82479EX	Complete Dome Assembly
1	82480	82481	Welded Dome Assembly
2	82468	82468	Support Bracket Assembly
3	41020	41020	Light Tube Holder
4	82003	82003	Flourescent Tube, 30W
5	41021	41021	Light Tube Holder/Starter
6	82465	82465	Reflector Assembly
7	82474	82474	Lexan Sign Cover
8	82473	82473	Sign, Lighted Dome
9	82450	82450	Blower Box Weld Assembly
10	41015	41015	Exhaust Blower
11	41250	41250	5 Layer Grease Filter
12	41169	41169	Oil Mist Filter
13	41250	41250	5 Layer Grease Filter
14	82388	82270	Top Frame
15	82457	82458	Headliner
16	82414	82414	Light Ballest, 30W
17	75026	75026	Starter
18	82472	82472	Wire Cloth
19	82471	82471	Cover Plate
20	42125	42125	Tinnerman Nut ¼-20
21	14821	14821	Hex Head Bolt ¼-20 x ½" (12,7mm)
22	87210	87210	Screw #8-32 x ¾" (9,5mm) RD HD PG
23	74146	74146	#8-32 Eslok Nut
24	74117	74117	#8 Flat Washer
25	87210	87210	Screw 8-32 x ¾" (9,5mm)

PARTS LIST - ELECTRIGLASS DOME ASSEMBLY

Item No.	Part No.	Description
1	82575	Transformer Bracket
2	82568	Transformer
	80020	Export Transformer
3	82574	Stop Angle
4	82570	Sign Cover Assembly
5	82564	Dome Assembly 60"
	82563	Dome Assembly 48"
6	82471	Cover Plate
7	82472	Wire Cloth
8	41809	Electriglass Sign
	82431	Sponge Stripping
	82573	Insulating Tube
	49118	16 Ga. TEW Wire, Black
	49125	16 Ga. TEW Wire, Grn./Yel.
	49444	16 - 14 Butt Splice, Blue



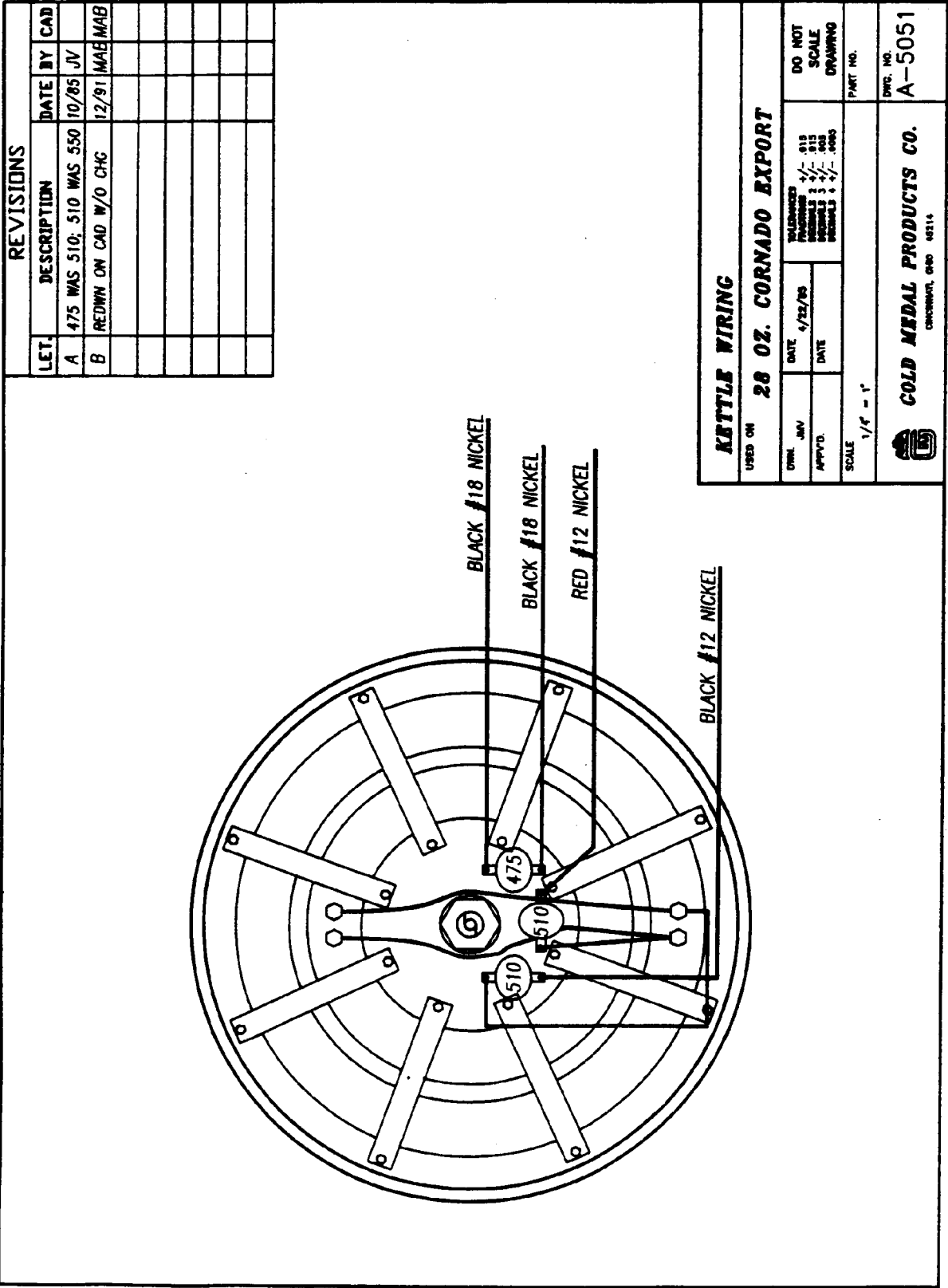
PARTS LIST - CORNADO PARTS (NOT SHOWN)

48" Model Part No.	60" Model Part No.	Description
41049	41049	Labels
47000	47000	Warranty Registration Card
76097	76097	Label, Unplug To Clean
12072	12072	Cap
30945	30945	Glass Retain Vinyl
41139	41139	Plastic Dump Handle
42125	42125	Tinnerman Nut ¼-20
45396	45396	Bushing Snap #SB-875-10
47282	47282	Bushing Snap #SB-500-6
47282	47282	Bushing Snap #SB-625
47373	47373	Connector Conduit Flex
74087	74087	Switch DPST
75269	75269	Cord Clip (Enclosed Models)
79047	79047	Cord Clip (Open-Top Models)
76026	76026	Strain Relief #SR-6P3-4
76046	76046	Screw ¼-20 x 1" (25,4mm) HX HD MS
82027	82027	Old Maid Drawer Assembly
82041	82041	Drive Shaft Assembly
82048	82048	Dump Lever Assembly
82139	82139	Wire Harness, Bucket Pump
82209	82209	Main Power Supply Cord
82227	82227	Box Connector (Open-Top Models)
82422	82422	Box Connector (Enclosed Models)
82091	82246	Back Panel
82588	82589	Corn Pan w/ Old Maid Screen
74144	74144	Screw #10-24 x ¼" (6,4mm) RD HD PH
82461	82460	Perforated Shelf, Corn Pan
	82266	Glass Divider (Enclosed Models)
82022	82308	Corn Pan Assembly
82415	82415	Inspection Cover Gasket
82431-75	82431-75	Sponge Stripping (Enclosed Models)
82432	82432	Wire 16-2 Type SJTO

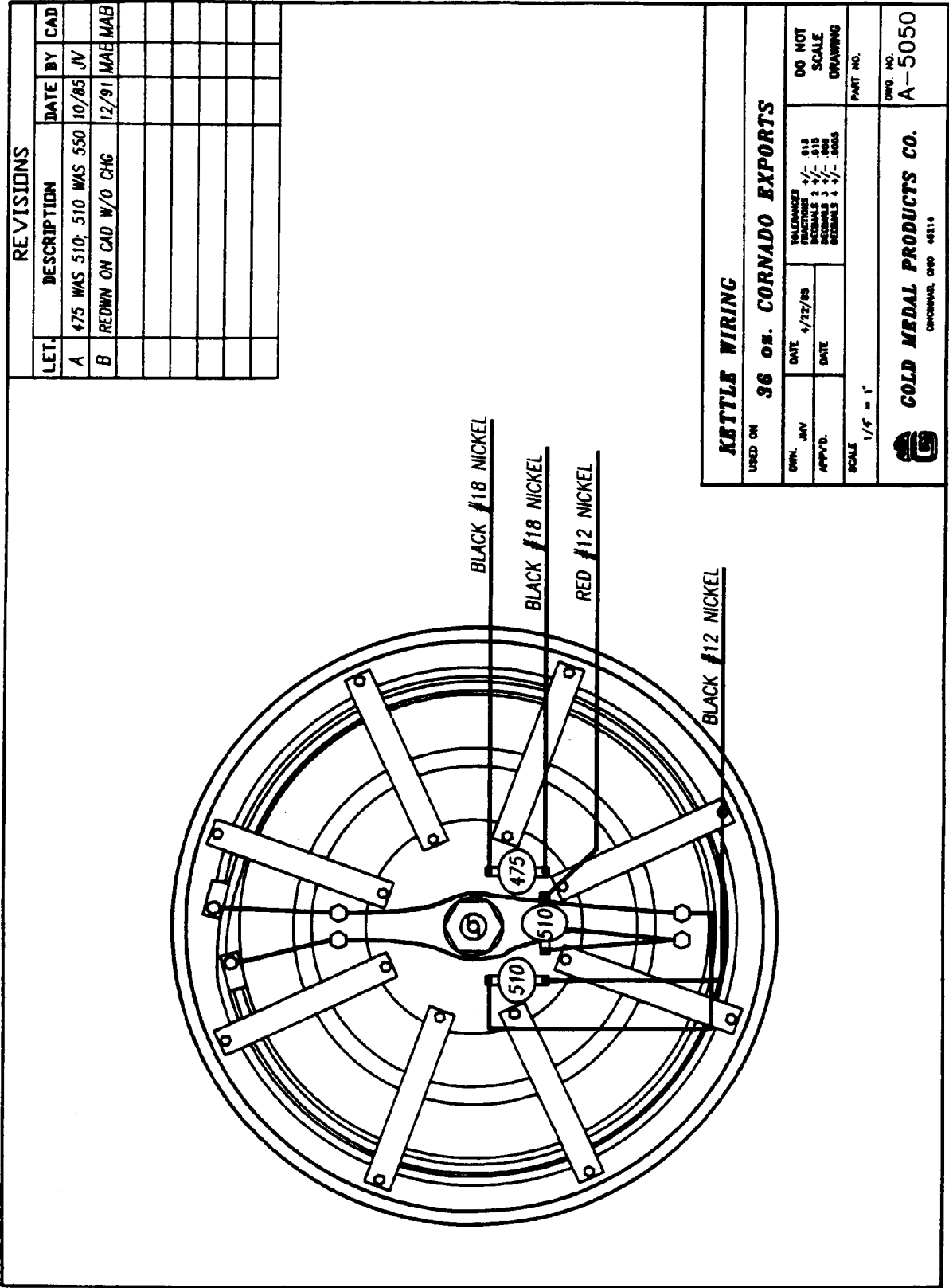
PARTS LIST - 48 oz. CORNADO KETTLE

Item No.	Right Dump Part No.	Left Dump Part No.	Description
1	82908	8208L	Kettle Complete
2	74088	74088	Lid Hold Down Seal
3	74117	74117	Flat Washer #8
4	74118	74118	Wing Nut #10-24
5	82890	82890L	Base Casting
6	82898	82898	Kettle Lid Assembly
7	82108	82108	Counter Weight
8	82896	82896	Lid Weld Assembly
9	82906	82906	Counter Weight Bar
10	82907	82907	Agitator Assembly Comp.
11	10072	10072	Dowel Pin
12	27038	27038	Hub Cap
13	27039	27039	Belville Washer
14	41138	41138	Agitator Spring
15	82127	82127	Copper Washer
16	82137	82137	Hex Jam Nut 1-14
17	82291	82291	Bearing Hub Assembly
18	82079	82079	Bearing
19	82899	82899	Agitator Weld Assembly
20	82290	82290	Bearing Hub
21	82292	82292	Oil Seal
22	82903	82903	Upper Drive Shaft
23	41405	41405	Thermostat L-550
24	41434	41434	Thermostat Nut
25	82965	82965	Thermostat L-495
26	41535	41535	Element 120V, 1500W
27	46491	46491	Element 120V, 2700W
28	47090	47090	Element 120V, 1050W
29	46492	46492	Element Clamp
30	82411	82411	Shell Seal
31	82548	82548	Hi Limit Thermostat Plate
32	82891	82891	Heat Transfer Plate
33	82892	82892	Kettle
34	82905	82905	Dump Chute
35	82909	82909	Thermostat Heat Plate
36	82911	82911	Crutch Tip

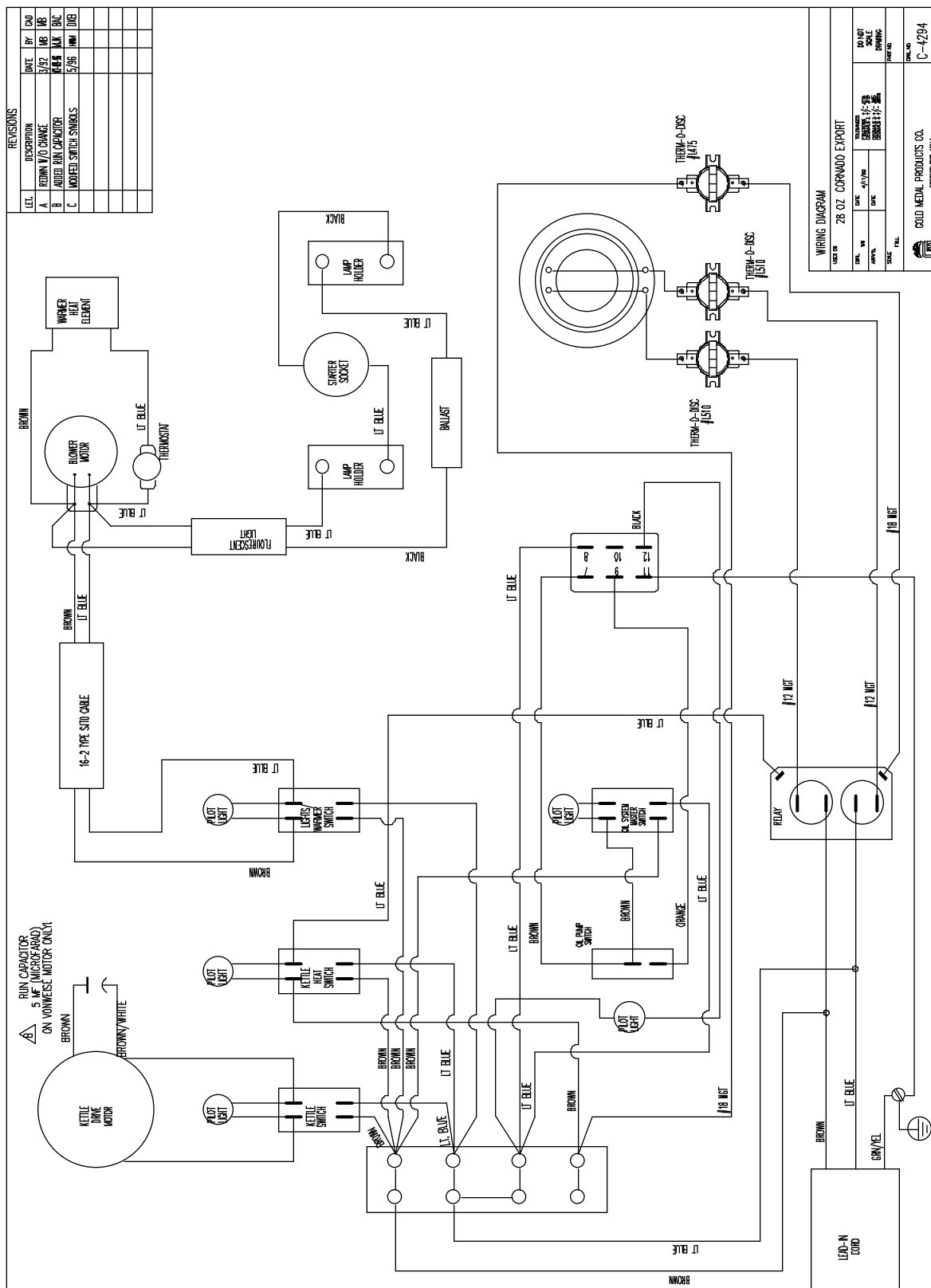
KETTLE WIRING – 28 OZ. CORNADO KETTLE



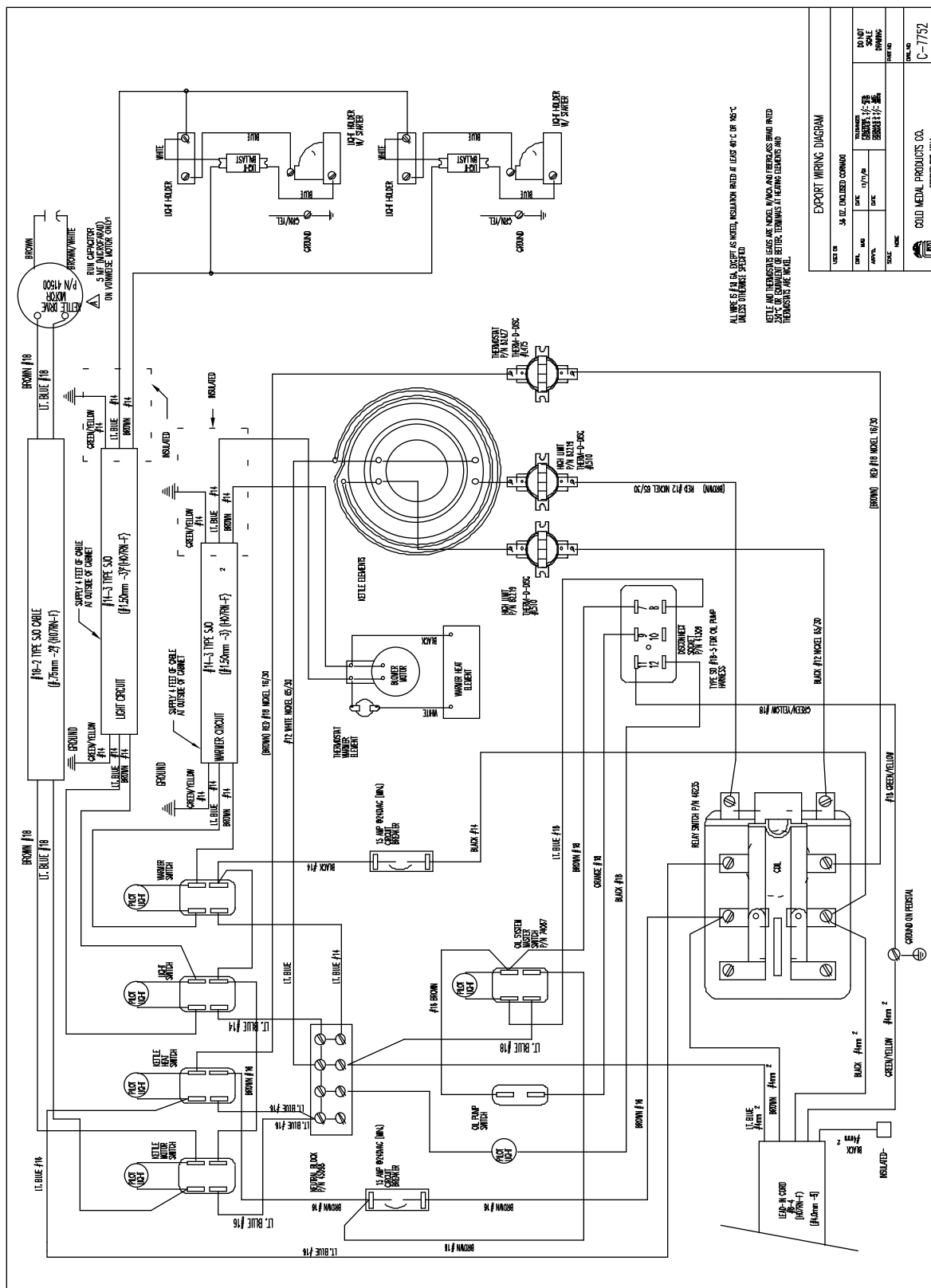
KETTLE WIRING – 36 OZ. CORNADO KETTLE



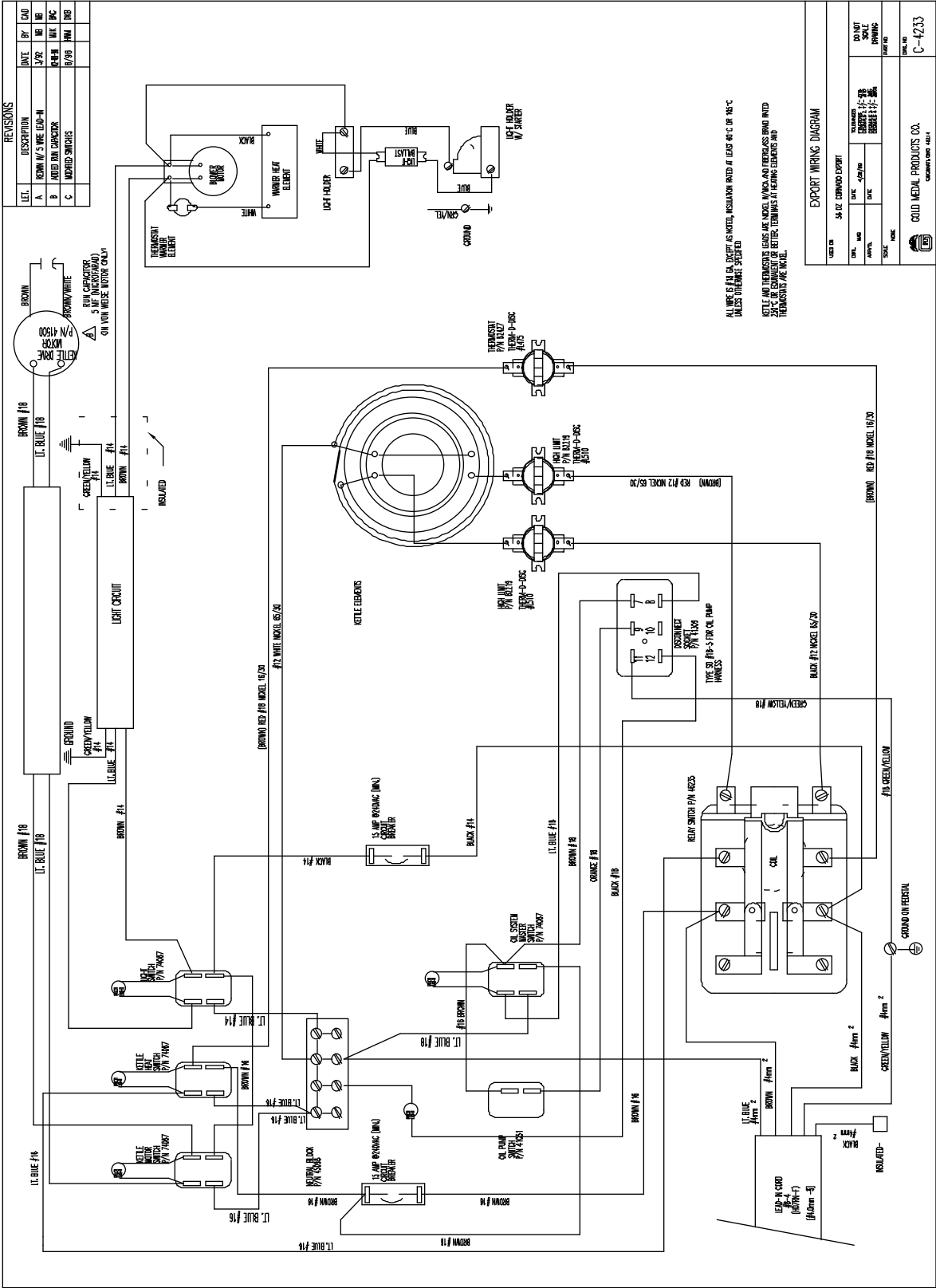
KETTLE WIRING – 28 OZ. CORNADO



WIRING DIAGRAM – 36 OZ. CORNADO



KETTLE WIRING – 36 OZ. CORNADO



WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

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. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

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 COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-428-2676 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 COMPANY
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