


# *Astro-Pop* and *Pop-O-Gold*


Instruction Manual  
Model #2010EX and Model #2011EX





 **GOLD MEDAL**®  
**FUNFOOD EQUIPMENT & SUPPLIES**  
Cincinnati, OH 45241-4807 USA


# SAFETY PRECAUTIONS

	<b>⚠ CAUTION</b>
	<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>

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

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

	<b>⚠ WARNING</b>
	<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>

	<b>⚠ DANGER</b>
	<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.

## SPECIFICATIONS FOR POPCORN MACHINES

	Astro-Pop Models		Pop-O-Gold Models	
	2010EX	2010TX	2011EX	2011TX
Height				
Floor Model	76"	76"	76"	76"
Counter Model	48"	48"	48"	48"
Width	36"	36"	36"	36"
Depth	28"	28"	28"	28"
Shipping Weight (Lbs.)				
Floor Model	398	382	413	387.5
Counter Model	220	253	235	259
Corn Drawer Capacity				
Floor Model	50 Lbs.	50 Lbs.	50 Lbs	50 Lbs
Voltage	230 V~	230 V~	230 V~	230 V~
Hertz	50	50	50	50
Amps	13.5	10	13	15
Kettle Heat Elements	1500 W 1000 W	1500 W 1000 W	2000 W 1050 W	2000 W 1050 W
Heat Element Blower Warmer	400 W	2/400 W	400 W	2/400 W
Warmer Motor	230 V~ 50 Hz ,59 Amps	230 V~ 50 Hz ,59 Amps	230 V~ 50 Hz ,59 Amps	230 V~ 50 Hz ,59 Amps
Kettle Motor	230 V~ 50 Hz ,825 Amps	230 V~ 50 Hz ,825 Amps	230 V~ 50 Hz ,825 Amps	230 V~ 50 Hz ,825 Amps
Reflector Lights	250 W	250 W	250 W	250 W
Exhaust Blower	230 V~ 50 Hz ,59 Amps	230 V~ 50 Hz ,59 Amps	220 V~ 50 Hz ,59 Amps	220 V~ 50 Hz ,59 Amps

## INSTALLATION INSTRUCTIONS

### CHECKING SHIPMENT

The popcorn machine is shipped in a corrugated carton. If you purchased a floor model machine, the base is shipped in another carton. If you purchased a bucket seasoning pump, it too is in a separate carton.

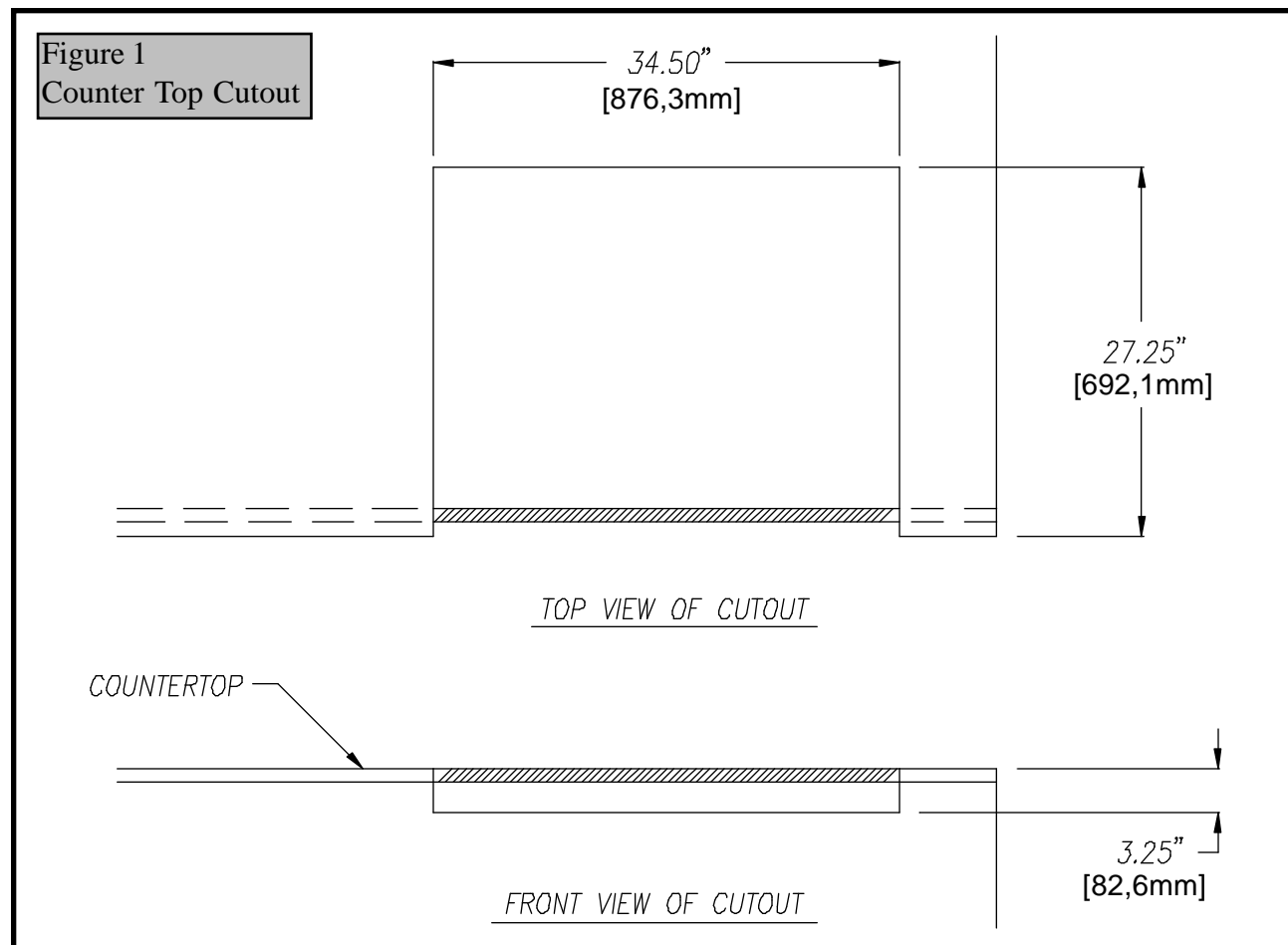
Unpack all cartons and check thoroughly for any damage which may have occurred during transit. Damage claims should be filed immediately with the transportation company.

### LOCATION

Take advantage of the attractive appearance of the popcorn machine by placing it in a location which is visible from as much of the customer traffic area as possible.

### COUNTER MODELS ONLY


Remove the old maid pan, corn pan assembly, and blower warmer completely from the popper. Lift the popper from the floor and install in the area of the counter which you chose and cleaned. (See Figure 1 for cutout size in countertop). Now replace all the items you removed. Then finish your installation by using silicone sealant to make a sealed bead around your popper and the counter top.



## FLOOR MODELS ONLY

Remove the old maid pan from the popper. Lift the popper and set it on the base, making sure the lead-in cord is dangling inside the base before lowering the popper into place. Run the lead-in cord plug through the hole in the base bottom. Replace the old maid pan.

A wall receptacle is shipped with each 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 style="text-align: center;"><b>⚠ DANGER</b></p> <p>Machine must be properly grounded to prevent shock in case of electrical problems. Wall receptacle must be wired as shown on the receptacle. Failure to wire properly will void the warranty and can result in damage to motors, elements, relay, lights, etc.</p>
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## FILTER INSTALLATION AND CARE

Your new popcorn machine is equipped with a 3-stage 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 in Figure 2 on the following page.

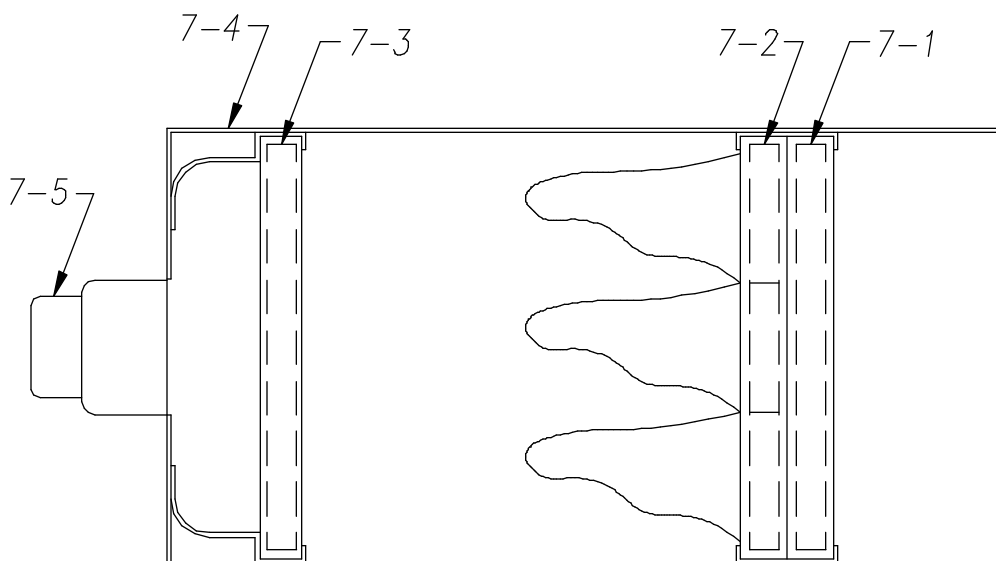
Notice one 5 layer grease filter is located closest to the exhaust blower motor. The oil mist bag filter lies between the first and second 5 layer grease filters (ref. Figure 2). The three bags on the oil mist filter should point toward the exhaust blower.

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 two remaining filters. The oil mist bag filter should be changed only when it appears saturated with oil or when the 5 layer grease filter closest to the exhaust blower appears to be heavily coated with grease. When the 5 layer grease filter closest to the exhaust blower does appear greasy simply rinse it in hot soapy water.

While all filters are removed it is a good idea to wipe out the filter box with a grease cutting multi-purpose cleaner. Replace the filters into the same positions from which they were removed (see Figure 2).

Figure 2  
Filter System  
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	41965	Blower Motor (230 Volt)
	82015TM	Replacement Filter Pack
	82456	Filter Cover Plate (not shown)

## FINAL PREPARATIONS



The popcorn machine was adjusted, inspected, and tested before it left the factory. After the machine has been installed, mount the kettle assembly in the hanger arms and plug in the kettle lead-in cord. If a bucket seasoning pump was purchased, connect the oil line and the electrical line of the bucket seasoning pump to the machine. The electrical line is connected by plugging in a six pin connector. The oil line is connected by snapping together a quick disconnect couple. Make sure coupling is engaged properly or oil will leak.

Wipe all exposed surfaces with a damp cloth to remove fingerprints, smears, etc., which may have occurred during installation.

## **OPERATING INSTRUCTIONS**

### **CONTROLS AND THEIR FUNCTIONS**

#### **LIGHT SWITCH**

Flipping this lever to the "ON" position turns on all the lights on your popcorn machine.

#### **WARMER SWITCH**

Flipping the lever, of this switch, to the "ON" position, energizes the blower warmer which will freshen any prepped corn you may have left over.

#### **KETTLE HEAT SWITCH**

Moving the lever of this switch to the "ON" position energizes the heating elements on the bottom of the kettle. When this switch is in the "ON" position, the red pilot light next to it will be on.

#### **KETTLE MOTOR AND EXHAUST SWITCH**

Flipping the lever of this switch to "ON" position starts the exhaust blower and the agitator in the kettle. The purpose of this agitator is to keep the raw kernels on the bottom of the kettle and to prevent the popped corn from jamming.

#### **NOTE**

The following controls are for use with the optional Bucket Seasoning Pump.

#### **OIL PUMP BUTTON**

After the oil has melted, pressing the "OIL PUMP BUTTON" for a few seconds will start an automatic pumping cycle, which delivers the proper amount of oil to the kettle. The oil pump pilot light will come on, and remain on while the automatic pumping cycle takes place. When the pilot light comes on, you may release the "OIL PUMP BUTTON".

#### **TIMER SWITCH**

This switch on the bucket seasoning pump control box determines the length of time the heat element of the bucket pump is at "HIGH HEAT". This "HIGH HEAT" is produced by 500 watts of electrical power. Its purpose is to melt the oil quickly. Whenever the timer switch is "ON", the pilot light above it will be on. When the timer switch is off, a 30 watt heater functions to maintain the oil in a liquid state. However, the master switch must be "ON".

## POPPING CORN (without ACCU-METER BUCKET OIL PUMP)

1. Turn "LIGHTS SWITCH" and "WARMER SWITCH" on.
2. Turn "KETTLE HEAT" switch on approximately 3-5 minutes before you are ready to pop corn.
3. Turn "KETTLE MOTOR" and "EXHAUST SWITCH" on.
4. 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.

For 20 oz. ASTROPOPS:

20 oz. (592 ml) corn by volume

6 2/3 oz. (197 ml)

5 tspn (15 cc) Flavacol

For 32 oz. POP-O-GOLDS:

32 oz. (947 ml) corn by volume

9 2/3 oz. (286 ml)

8 tspn (21 cc) Flavacol

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.

5. 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.
6. 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.
7. Repeat the cycle starting with Item #4 to pop another kettle of corn.
8. 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 (with ACCU-METER BUCKET OIL PUMP)

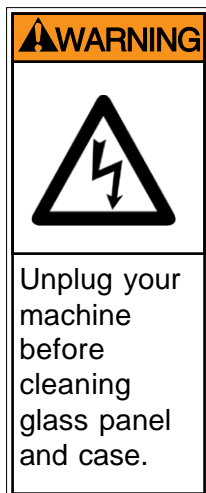
1. Turn "LIGHTS SWITCH" and "WARMER SWITCH" on.
2. Turn "OIL SYSTEM MASTER SWITCH" on.
3. Press the heat switch on the oil pump to liquify the oil. The timer has been preset. Liquification of the oil will take about 20 minutes. After the oil is melted, the automatic low heat (energized by having the 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 [24° C]. 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. Turn "KETTLE MOTOR & EXHAUST SWITCH" on.
6. When the kettle is up to heat and the oil has melted, lift kettle lid and pour in 20 oz. (592 ml) of corn and 5 teaspoons (13 cc) of Flavacol for 20 oz. ASTROPOPS or 32 oz. (947 ml) of corn and 8 teaspoons (21 cc) of Flavacol for 32 oz. POP-O-GOLDS. Close lid.
7. 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.
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. 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.

## CARE AND CLEANING



A clean looking, well kept machine is one of the best ways of advertising your popcorn. Take a clean cloth and first wipe excess oil from the glass. Wipe the outside, too. Then, use any glass cleaner that is recommended for cutting grease. We find a wax cleaner, such as Johnson's Shine Up, to be good for cleaning the aluminum of our machine.

Special care should be used when cleaning the plexiglass doors to prevent scratching them. Use a very soft cloth and a mild soap. Never use a gritty type cleaner or detergent. Special plexiglass cleaners are available to clean and make the plexiglass static free. Using a damp cloth, wipe the exposed exterior and interior surfaces at the close of operations for the day.

### OLD MAID DRAWER

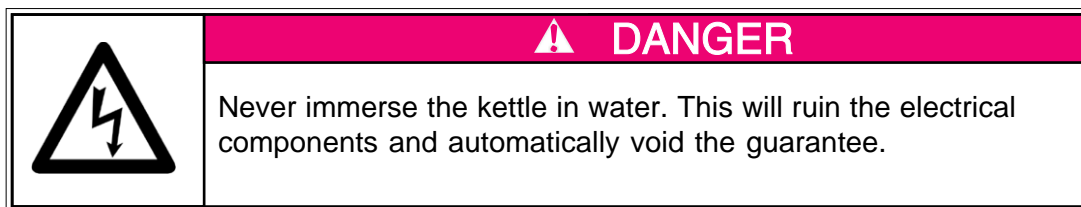
Empty the old maid drawer and wipe clean daily or when it becomes filled.

### BLOWER WARMER UNIT

Every few weeks, remove the corn pan and wash it with hot soapy water. Rinse with clear water and dry before replacing it. Clean out all trash from the BLOWER-WARMER assembly, as well as the frame of the machine. You must keep this BLOWER-WARMER unit clean and free from trash corn for maximum efficiency and long motor life.

### KETTLE

When you are finished popping for awhile, wipe the oil off the outside of the kettle and lids. Although the kettle shell is chrome plated, it will become blackened if you allow the oil to bake on. When not popping corn, always turn the "KETTLE HEAT" switch "OFF". Wipe out the kettle with a warm, damp cloth.



A clean kettle sells more popcorn and makes more profit. If you did not follow our directions and your kettle has become really black and messy, it is going to require some serious effort on your part to bring it back to like new condition. We recommend the use of Gold Medal "OLD SOAK" cleaner. This is a specially formulated USDA Food approved cleaner used in bakeries for removing burned material from baking pans. You can clean the inside of the kettle by making a solution of OLD SOAK as directed, turn on kettle heat until it boils, and then let it soak. If you are careful, you may be able to remove the black deposits from the kettle shell without disassembling the kettle. BUT, BE CAREFUL. DO NOT IMMERSE KETTLE IN WATER.

**BUCKET SEASONING PUMP**

We recommend cleaning the bucket seasoning pump by cycling a cleaning solution through it. Use a clean, empty seasoning bucket and fill it with hot water and "OLD SOAK" cleaner available from Gold Medal. Use one ounce of OLD SOAK per gallon of hot water.


Make sure the "OIL SYSTEM MASTER" switch is OFF. Disconnect the oil line by means of the quick disconnect coupling. Slide the pump and the bucket of seasoning oil from the cabinet. Remove the pump from the seasoning oil and let excess oil drain off. You must do this when the oil is in the liquid state and not congealed. Wipe as much of the oil from the pump as you can, and then mount the pump on the bucket containing the cleaning solution. Slide the pump and bucket into the cabinet and reconnect the oil line.


Disconnect the kettle lead-in cord and remove the kettle from the cabinet. Place a suitable container inside the popper to catch the cleaning solution after it is cycled through the oil delivery system.


Turn the "OIL SYSTEM MASTER" switch on. Cycle the pump by means of "OIL PUMP" button. Continue to cycle until the pump and delivery system are clean. Turn "OIL SYSTEM MASTER" switch off. Remove the pump from the cleaning solution. Replace the cleaning solution with plain hot water and recycle the pump to flush out the cleaning solution. Remove the pump from the hot water, allow to drain for a few minutes, and wipe all exposed surfaces dry.

Place the pump into the bucket seasoning oil immediately. Cycle the pump several times to remove any water which may be inside the internal parts of pump or delivery system.

## MAINTENANCE INSTRUCTIONS

	<b>⚠ CAUTION</b>
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p>

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

	<b>⚠ DANGER</b>
	<p>Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Unplug your machine before servicing.</p>

## ADJUSTMENTS

Any adjustments to the bucket seasoning pump, refer to the manual included with that unit.

## TROUBLESHOOTING

### LONG POPPING CYCLES

If your popper is slow to attain a decent popping cycle, or never reaches one, it can be the result of several things:

- A. **HEATING ELEMENT** - One of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature.
- B. **THERMOSTAT** - A defective thermostat could cause the kettle not to attain the proper operating temperature.
- C. **LOW VOLTAGE** - If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature.
- D. **INADEQUATE SUPPLY LINES** - Inadequately sized electrical supply lines, in addition to being a fire hazard, would also prevent the kettle from reaching the proper operating temperature. You should have at least #10 wires running to the wall receptacle into which your machine is plugged.
- E. **INFERIOR CORN** - 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 DOES NOT HEAT**

If the kettle does not heat at all, it can be the result of several things. Before you go any further, make sure the kettle lead-in cord is plugged in, and that circuit breakers are not thrown. Make sure all electrical connections are tight.

- A. KETTLE HEAT SWITCH - Check the current to and from the "KETTLE HEAT" switch, and if the switch is defective replace it.
- B. THERMOSTAT - A defective thermostat would cause the kettle not to heat. A good check is to bypass the thermostat and see if the heating elements will produce heat. If they do, the thermostat is defective and should be replaced. You can also check the thermostat by checking the current to and from it.
- C. HEATING ELEMENTS - Normally the heating elements should last through several tons of popcorn; however, elements do burn out. Visual inspection might show a hole burned through the metal sheath in some cases. If no defect is apparent, check the current to the heating elements. If defective, new elements are available from your local Gold Medal Dealer or directly from the factory.

**MOTOR WILL NOT TURN AGITATOR**

The kettle is not set back into its correct position. If the agitator shaft is not all the way back into its resting position (i.e. the gear at the top of the agitator shaft and the gear mounted to the motorplate are not locked together), the agitator shaft will not be able to rotate. A burned batch of corn could result. Also check to see if a kernel of unpopped or popped corn could be wedged between the stir blade and the kettle bottom.

If there is more than  $\frac{1}{32}$ " [0.8mm] clearance between the kettle bottom and the stir blade, it should be adjusted. To do this, loosen the set screw in the collar at the top of the crossbar and lower the agitator shaft as necessary. Then re-tighten the set screw in the collar. Now, take up the end play in the agitator shaft by repositioning the collar under the kettle crossbar.

**OIL PUMP DOES NOT DELIVER OIL TO KETTLE**

If the oil pump does not deliver oil to the kettle, it could be the result of several things. However, the first thing to do is to check the oil in the bucket to be sure it is liquid. Perhaps you did not allow enough melting time at high heat, or the heating element is defective. The limit switch on the manual high heat timer could also be defective. If the oil is liquid, check the following:

- A. ELECTRICAL CONNECTIONS - Check all electrical connections to see that they are clean and tight.
- B. OIL PUMP PUSH BUTTON SWITCH - Check the current to and from the "OIL PUMP PUSH BUTTON SWITCH", with the button depressed, and if the switch is defective, replace it.
- C. TIMER MOTOR LIMIT SWITCH - Check the current to and from the "TIMER MOTOR LIMIT SWITCH", and if the switch is defective, replace it.
- D. TIMER MOTOR - Check the current to the timer motor, and if the motor is defective, replace it.
- E. PUMP MOTOR LIMIT SWITCH - Check the current to and from the "PUMP MOTOR LIMIT SWITCH", and if it is defective, replace it.
- F. PUMP MOTOR - Check the current to the pump motor, and if the motor is defective, replace it.

- G. **LOW VOLTAGE** - You must have a properly sized electrical line to the machine to handle the ampere draw. If the line is properly sized, in some remote cases, the voltage supplied by the electric company could be extremely low, contact your local electric company. Some symptoms of low voltage are long popping cycles, and pump not cycling with kettle heat on.

## REPLACING BROKEN GLASS

Should you accidentally break a panel of glass, it can be replaced very easily without disassembling the popper. (See Figure 3).

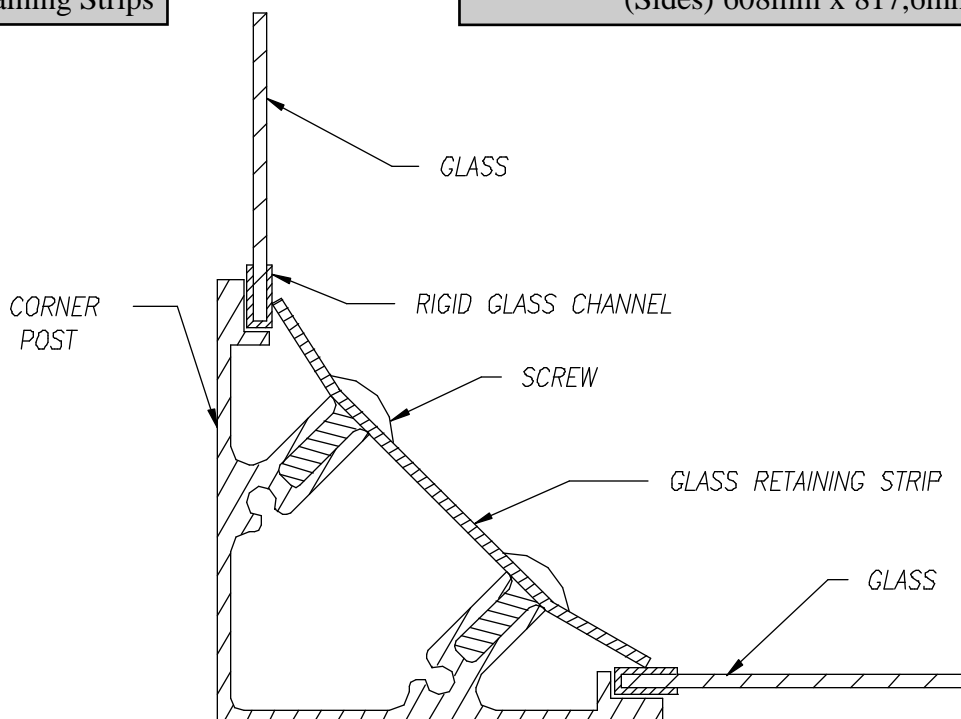
1. Remove all loose pieces of glass.
2. Unscrew the glass retaining strips.
3. Remove all rigid glass channels from around the glass to be replaced. Set it aside as it must be reused.
4. Carefully remove the rest of broken glass.
5. Apply decals to the new glass panel.
6. Slide rigid glass channels over the exposed sides and bottom. Maneuver the new glass into position.
7. Replace glass retaining strips using the same screws you removed earlier.

### NOTE

We do not ship glass. Obtain from local glass shop or hardware store. Always purchase double strength type glass.

**Figure 3**  
Glass Retaining Strips

Glass Size: (Front) 789mm x 817,6mm x 3,2mm  
(Sides) 608mm x 817,6mm x 3,2mm



## HOW TO ORDER REPAIR PARTS

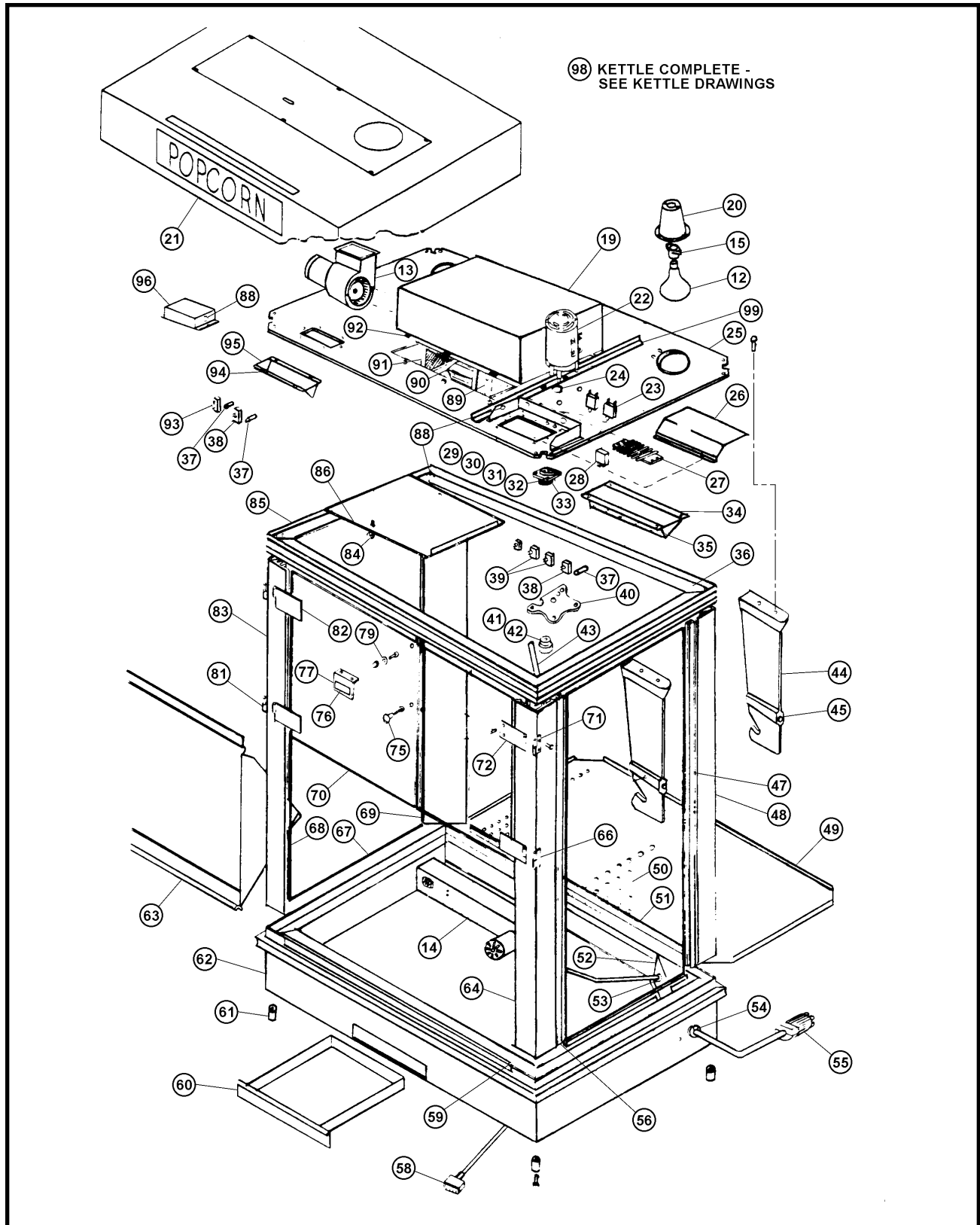
1. Identify the worn or broken part by checking it with the illustrations and parts list.
2. When ordering parts, include part number, part name, and quantity required.
3. Include you model name and machine serial number (found on nameplate) with your order.
4. Address orders to:

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](mailto:goldme19@eos.net)

## ASTRO-POP CABINET ASSEMBLY





## PARTS LIST - #2010 MODELS

Item No.	Model #2010EX Part No.	Model #2010TX Part No.	Description
1	47004	47004	Pop Rivet
2	47025	47025	Washer
3	82472	82472	Wire Cloth
4	41505	41505	Dome Weld Assembly
5	41502	41502	Dome Cover
6	41020	41020	Light Tube Holder
7	41021	41021	Light Holder Starter
8	41503	41503	Dome Support, Angle
9	41506	41506	Popcorn Sign
10			Light Tube
11			Lght Starter
12	47138	47138	Heat Lamp, 250W
13	41965	41965	Blower
14	47563EX	47280EX 41279EX	Blower Box Assembly, Right Blower Box Assembly, Left
15	47047	47047	Light Holder
16			Light Ballast, 120V
17	47726	47726	Molded Plug
18	41556	41556	Light Shield, Angle
19	41918	41918	Exhaust Box Weld Assembly
20	49480	49480	Light Shield, Conical
21	41511EX	41511EX	Dome Assembly, Complete
22	41500	41500	Kettle Motor
23			Circuit Breaker
24	41108	41108	Control Box Cover
25	41520	41520	Motor Plate
26	41107	41107	Top Control Box
27	47208	47208	Terminal Block
28	41420	41420	Relay
29			
30			
31			
32			
33	41335	41335	Kettle Receptacle Assembly
34	41004	41004	Kettle Switch Box
35	41455	41455	Kettle Switch Label
36			Switch
37	41033	41033	Pilot Light
38	41031	41031	Switch, Oil
39	74087	74087	Switch, Warmer
40	41432	41432	Gear Box Assembly
41	41380	41380	Spur Gear
42	41730	41730	Woodruff Key
43	41047	41047	Aluminum Oil Line
44	41886	41886	Hanger Arm Assembly
	41405	41405	Hanger Arm Assembly Clip
45	41883	41883	Shock Absorber Pin
46			
47	41858	41858	Rigid Channel, 812,8mm
48	41870	41870	Corner Post, Front
49	41285	41285	Bottom Corn Pan
50	41635	41635	Front Glass

## PARTS LIST - #2010 MODELS (continued)

Item No.	Model #2010EX Part No.	Model #2010TX Part No.	Description
51	41859	41859	Rigid Channel, 787,4mm
52			Corner Cover
53			Strain Relief
54			Strain Relief
55	41236	41236	Lead-In Cord
56	41860	41860	Rigid Channel, 584,2mm
57			
58	41499EX	41499EX	Wire Harness, Oil Pump
59			Male Hinge, Drop Panel
60	41284	41284	Old Maid Pan
61	41282	41282	Rubber Feet
62			Bottom Frame Assembly
63	41459	41459	Drop Panel Assembly
64	41872	41872	Corner Post, Right Rear
65			
66	41349	41349	Male Hinge, Short Right
67	41190	41190	Side Glass
68	41766	41766	Rear Glass Retainer
69	41765	41765	Front Glass Retainer
70	41978	41978	Door
71			
72	41351	41351	Female Hinge, Long Right
73			
74			
75	41013	41013	Door Knob
76	47561	47561	Magnetic Catch
77	41340	41340	Magnetic Catch Bracket
78			
79	47237	47237	Door Striker
80			
81	41350	41350	Male Hinge, Short Left
82	41352	41352	Female Hinge, Long Left
83	41871	41871	Corner Post, Left Rear
84			Cover Fastener
85	41946	41946	Top Frame Assembly
86			Blower Cover Assembly
87			
88	47282	47282	Snap-Bushing, UB-625
89	41096	41096	Carbon Filter, 6" x 12" [152,4mm x 304,8mm]
90	41169	41169	Oil Mist Filter
91	41169	41169	5 Layer Grease Filter
92	82431-85	82431-85	Sponge Strip
93			
94	41009	41009	Label, Oil Switch
95	41106	41106	Switch Box
96	41109	41109	Switch Box Cover
97	41511EX	41511EX	Dome Assembly
98			Kettle, Complete
99	41945	41945	Motor Plate Stiffener
100			Receptacle, 30A, 240V

## PARTS LIST - #2011 MODELS

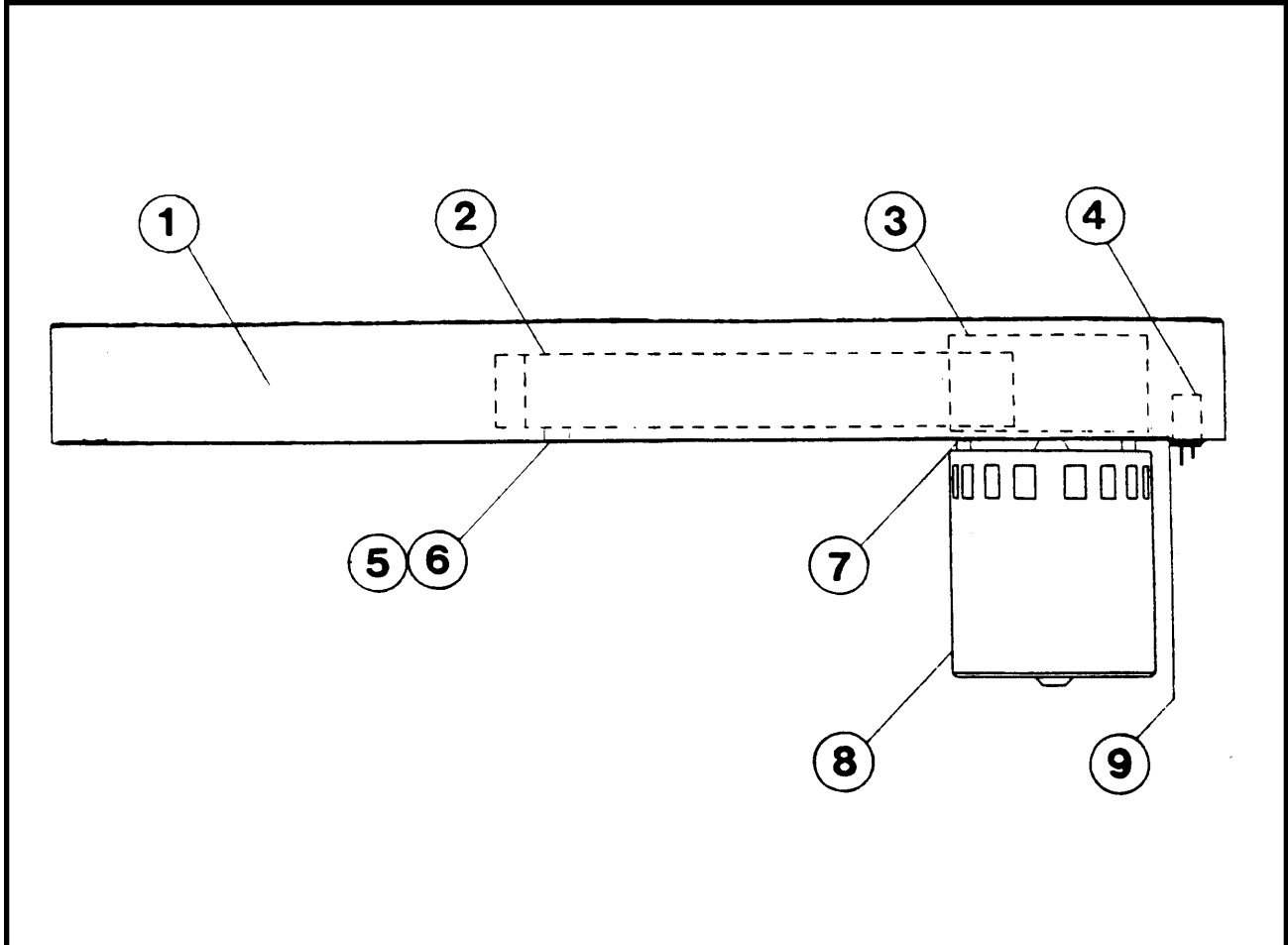
Item No.	Model #2011EX Part No.	Model #2011TX Part No.	Description
1	47004	47004	Pop Rivet
2	47025	47025	Washer
3	82472	82472	Wire Cloth
4	41505	41505	Dome Weld Assembly
5	41502	41502	Dome Cover
6	41020	41020	Light Tube Holder
7	41021	41021	Light Holder Starter
8	41503	41503	Dome Support, Angle
9	41506	41506	Popcorn Sign
10			Light Tube
11			Lght Starter
12	47138	47138	Heat Lamp, 250W
13	41965	41965	Blower
14	47563EX	47280EX	Blower Box Assembly, Right Blower Box Assembly, Left
15	47047	47047	Light Holder
16			Light Ballast, 120V
17	47726	47726	Molded Plug
18	41556	41556	Light Shield, Angle
19	41918	41918	Exhaust Box Weld Assembly
20	49480	49480	Light Shield, Conical
21	41511EX	41511EX	Dome Assembly, Complete
22	41500	41500	Kettle Motor
23			Circuit Breaker
24	41108	41108	Control Box Cover
25	41520	41520	Motor Plate
26	41107	41107	Top Control Box
27	47208	47208	Terminal Block
28	41420	41420	Relay
29			
30			
31			
32			
33	41335	41335	Kettle Receptacle Assembly
34	41004	41004	Kettle Switch Box
35	41455	41455	Kettle Switch Label
36			Switch
37	41033	41033	Pilot Light
38	41031	41031	Switch, Oil
39	74087	74087	Switch, Warmer
40	41432	41432	Gear Box Assembly
41	41380	41380	Spur Gear
42	41730	41730	Woodruff Key
43	41047	41047	Aluminum Oil Line
44	41886	41886	Hanger Arm Assembly
	41405	41405	Hanger Arm Assembly Clip
45	41883	41883	Shock Absorber Pin
46			
47	41858	41858	Rigid Channel, 812,8mm
48	41870	41870	Corner Post, Front
49	41285	41285	Bottom Corn Pan
50	41635	41635	Front Glass

## PARTS LIST - #2011 MODELS (continued)

Item No.	Model #2011 Part No.	Model #2011TM Part No.	Description
51	41859	41859	Rigid Channel, 787,4mm
52			Corner Cover
53			Strain Relief
54			Strain Relief
55	41236	41236	Lead-In Cord
56	41860	41860	Rigid Channel, 584,2mm
57			
58	41499EX	41499EX	Wire Harness, Oil Pump
59			Male Hinge, Drop Panel
60	41284	41284	Old Maid Pan
61	41282	41282	Rubber Feet
62			Bottom Frame Assembly
63	41459	41459	Drop Panel Assembly
64	41872	41872	Corner Post, Right Rear
65			
66	41349	41349	Male Hinge, Short Right
67	41190	41190	Side Glass
68	41766	41766	Rear Glass Retainer
69	41765	41765	Front Glass Retainer
70	41978	41978	Door
71			
72	41351	41351	Female Hinge, Long Right
73			
74			
75	41013	41013	Door Knob
76	47561	47561	Magnetic Catch
77	41340	41340	Magnetic Catch Bracket
78			
79	47237	47237	Door Striker
80			
81	41350	41350	Male Hinge, Short Left
82	41352	41352	Female Hinge, Long Left
83	41871	41871	Corner Post, Left Rear
84			Cover Fastener
85	41946	41946	Top Frame Assembly
86			Blower Cover Assembly
87			
88	47282	47282	Snap-Bushing, UB-625
89	41096	41096	Carbon Filter, 6" x 12" [152,4mm x 304,8mm]
90	41169	41169	Oil Mist Filter
91	41169	41169	5 Layer Grease Filter
92	82431-85	82431-85	Sponge Strip
93			
94	41009	41009	Label, Oil Switch
95	41106	41106	Switch Box
96	41109	41109	Switch Box Cover
97	41511EX	41511EX	Dome Assembly
98			Kettle, Complete
99	41945	41945	Motor Plate Stiffener
100			Receptacle, 30A, 240V

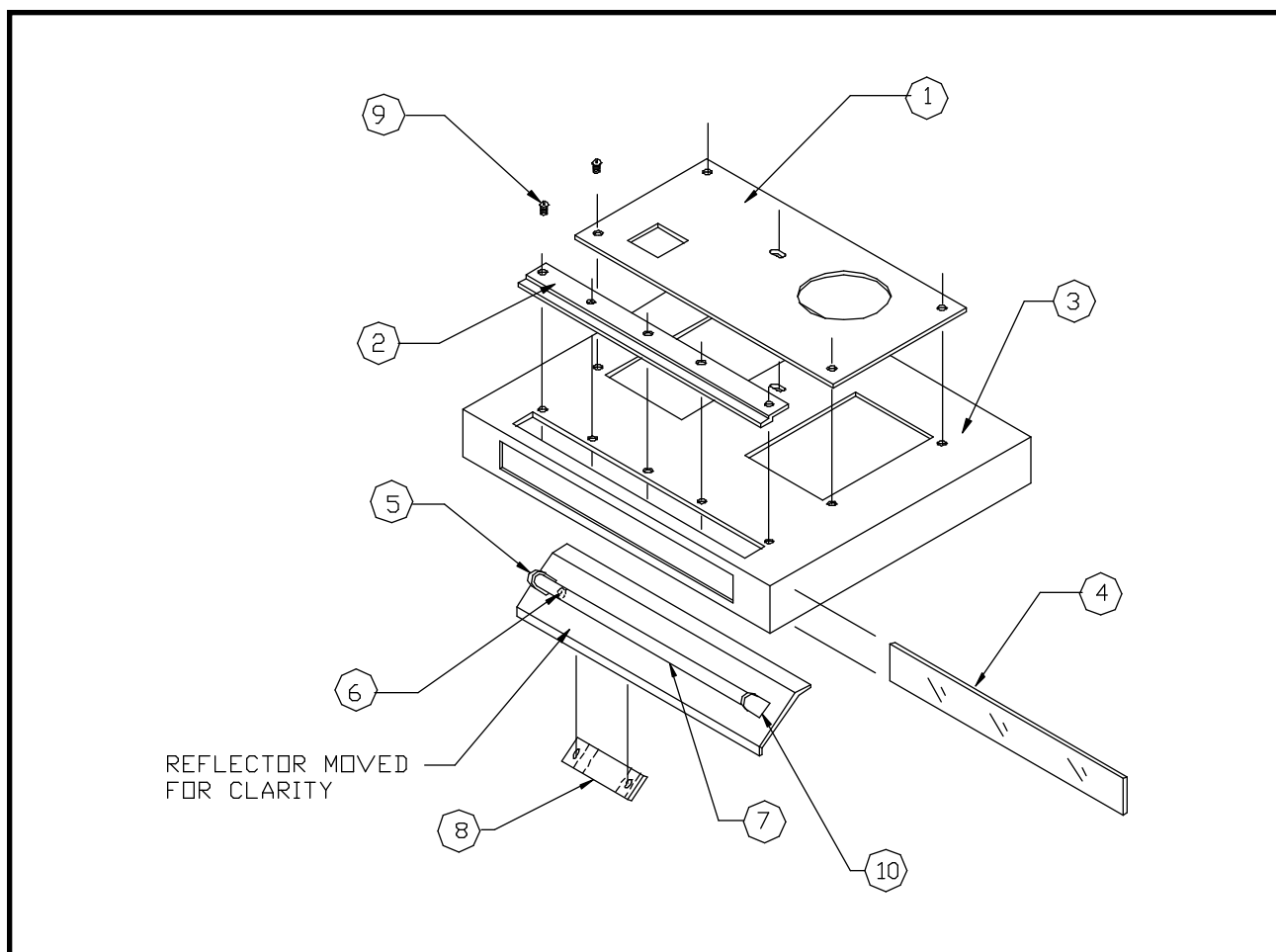
## BLOWER WARMER ASSEMBLIES

Item No.	Part No.	Description
1	47543	Tunnel Cover, Warmer
2	47355	Heat Element, Warmer
3	41113	Blower Wheel
4	47726	Molded Plug
5	47456	Spacer, Thermostat
6	47385	Thermostat, Warmer
7	47456	Spacer, Motor
8	47356	Motor, Warmer
9	47608	Strain Relief
	47727	Molded Receptacle
	47563	Blower Warmer Assembly



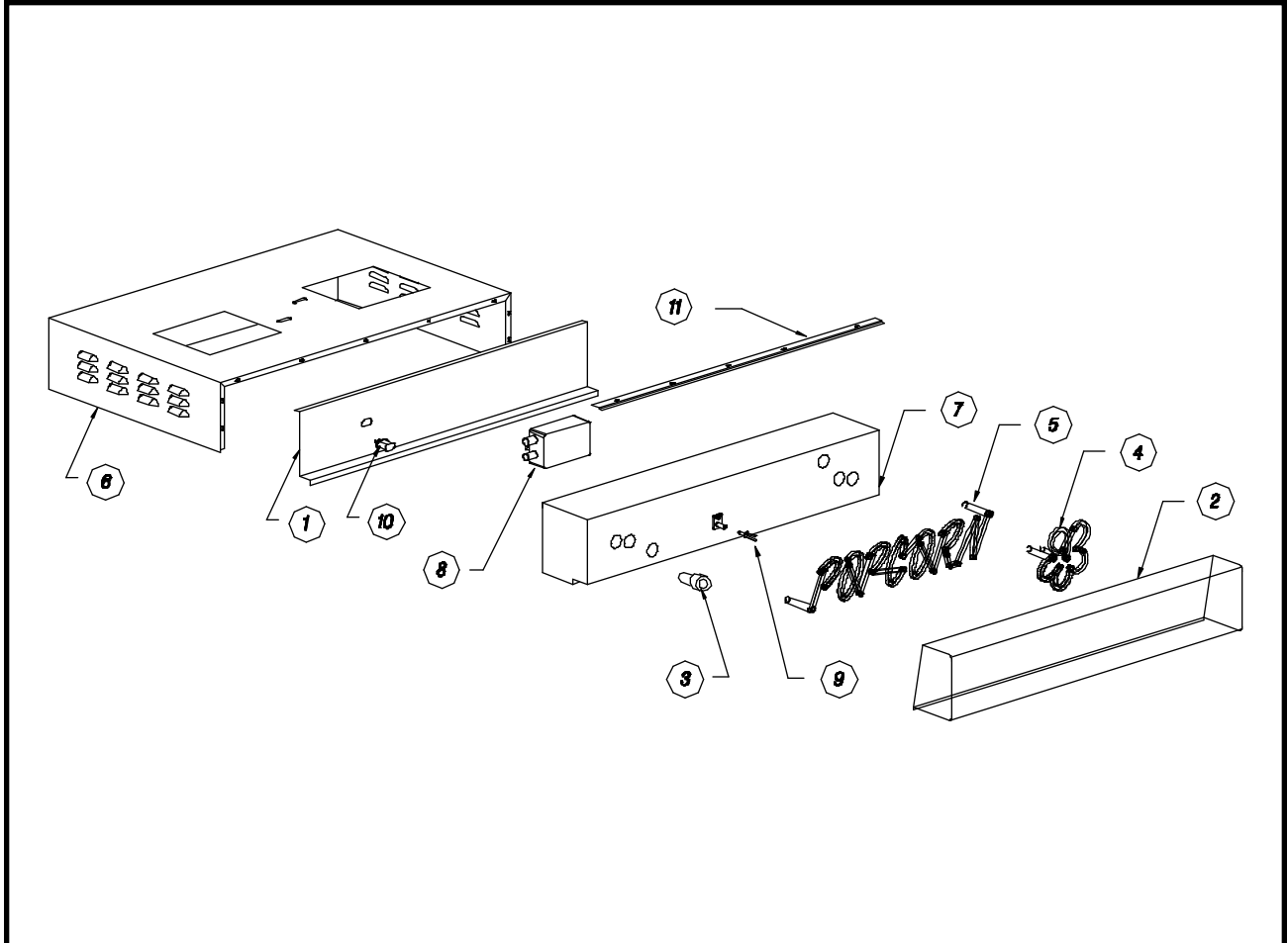
## THEATER MODEL DOME ASSEMBLY

Item No.	Part No.	Description
1	41502	Cover, Dome
2	41503	Support Angle, Dome
3	41505	Dome, Weld Assembly
4	41506	Sign, Lighted Dome
5	41021	Light Tube Holder Start
6	41508	Fluor. Starter, FS-25
7	41507	Fluor. Light Tube
8	41509	Light Ballast, 120V
9	74141	#8-32 x $\frac{3}{8}$ " [9,5mm] Self Tap
10	41020	Light Tube Holder
	41511	Dome Complete
	41021	Light Tube Holder/Starter
	47726	Molded Plug
	82472	Wire Cloth

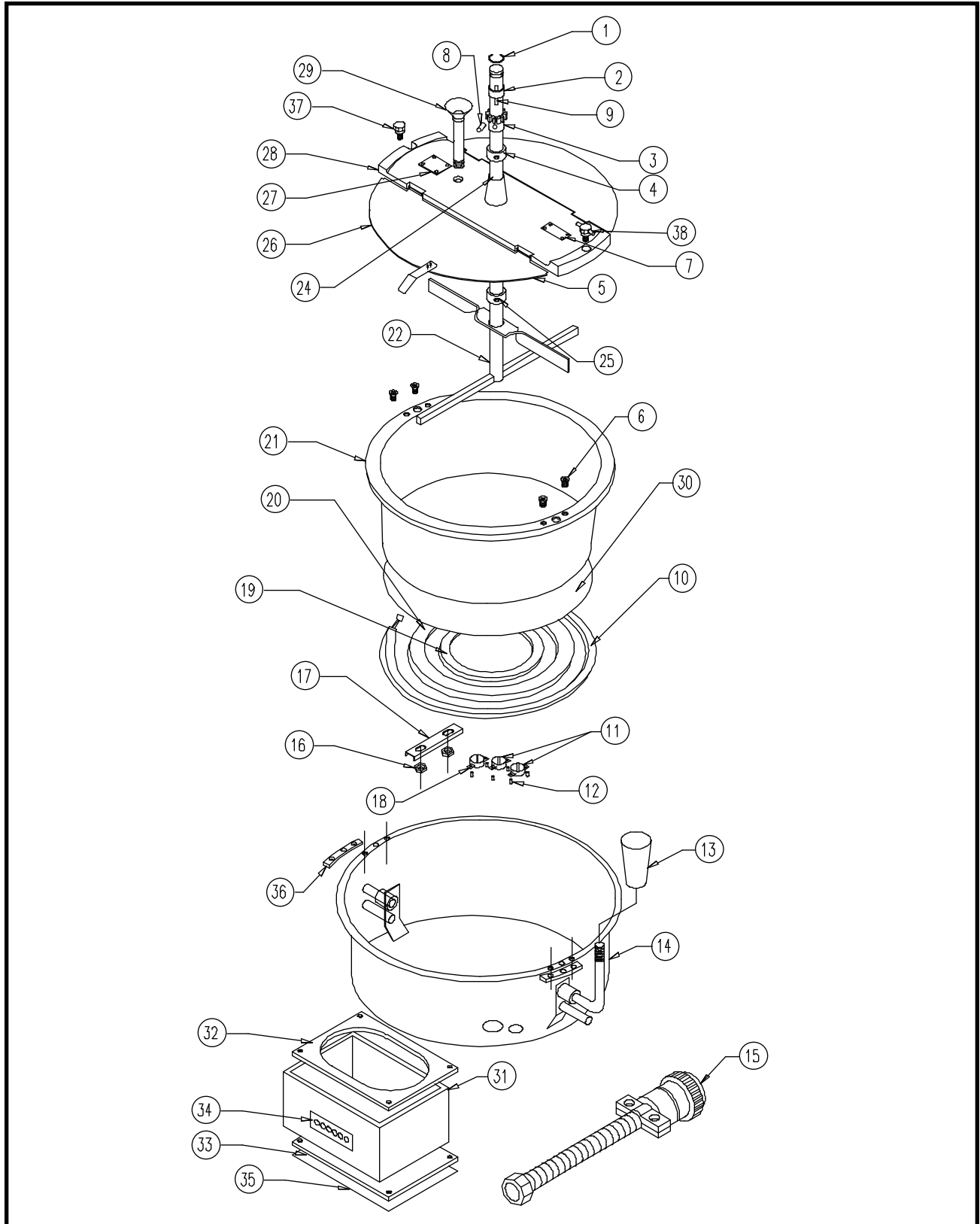


## NEON DOME ASSEMBLY

Item No.	Part No.	Description
1	41553	Protective Cover, Long
2	41560	Plastic Protective Cover
3	41561	Electrode Housing, (6) per assembly
4	41563	Neon Popcorn Puff, (2) per assembly
5	41564	Neon Popcorn Sign
6	41565	Main Dome Wrapper
7	41566	Front Dome Assembly
8	41583	Transformer Assembly
9	41589	Tube Supports, (12) per assembly
10	47726	Molded Plug
11	41790	Long Dome Clamp
	41555	Retaining Ring, (12) per assembly
	41588	Housing Cap, (6) per assembly
	41591	Popcorn Decal



## 20 Oz. KETTLE ASSEMBLY





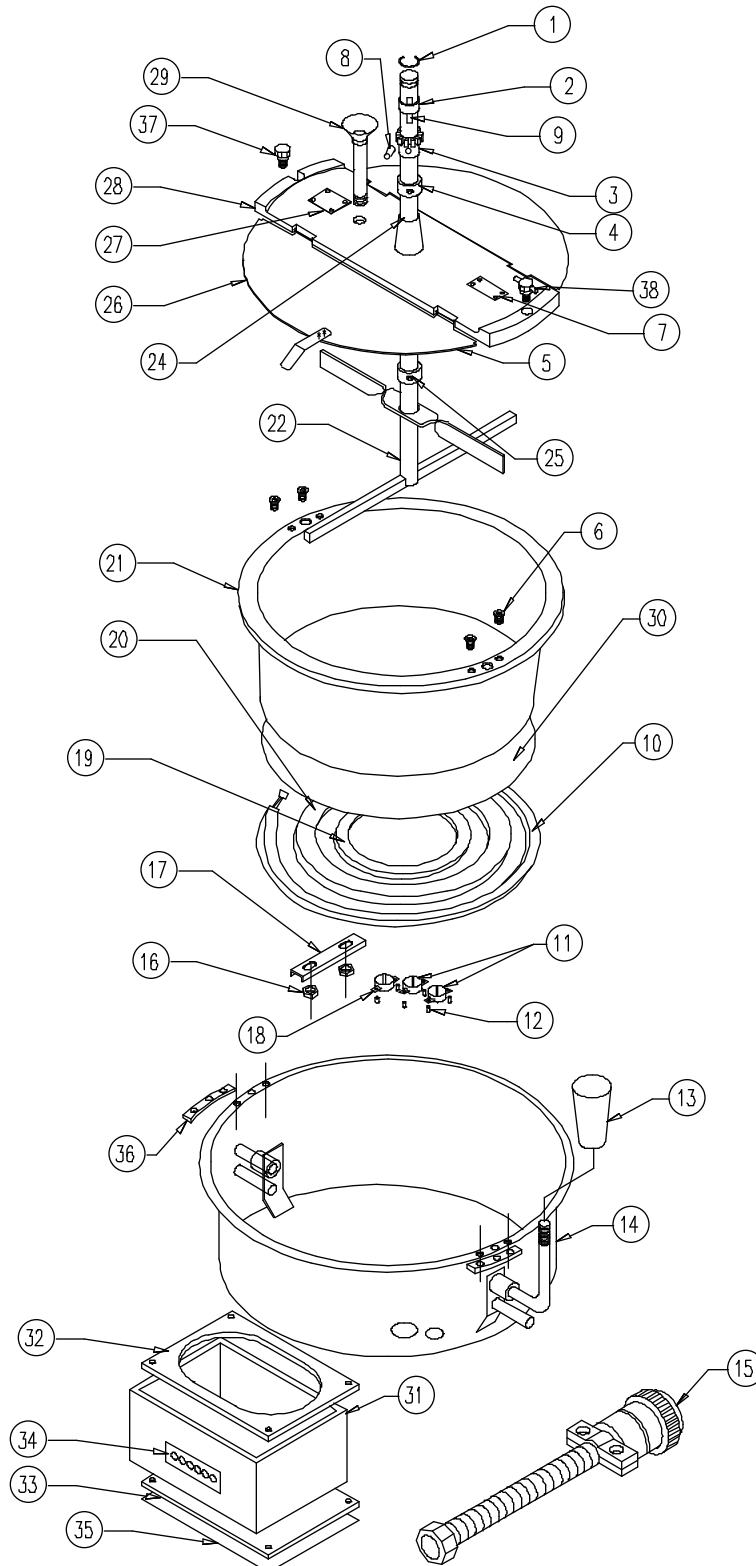
## PARTS LISTING FOR 20 Oz. KETTLES

Item No.	Model #2153	Model #2154	Description
	Part No.	Part No.	
1	41195	41539	Heat Element, 1500W
2	47953	47953	Plug, 20 Amp
3	61084	61084	Junction Box Assembly
4	82252-24	82252-24	Flexible Conduit
5	41849	41846	Heat Element 1000W
6	41878	41878	Element Retainer
7	41139	41139	Dump Handle
8	49122	49122	Sq. Hd. Bolt, $\frac{5}{16}$ -18
9	49132	49132	Grip Nut, $\frac{5}{16}$ -18
10	87259	87259	Grip Nut, $\frac{1}{4}$ -20
11	41197	41197	Heat Transfer Plate
12	41836	41836	Thermostat Retainer
13	47691	47691	Bolt, $\frac{1}{4}$ -20
14	41991	41991	Thermostat Heat Plate
15	49301	49301	Silicone Sealer
16	41909	41909	Kettle Shell Assembly
17	41908	41908	Kettle Weld Assembly
19	82219	82219	Kettle Thermostat, L-510
20	82427	82427	Kettle Thermostat, L-475
21	41253	41253	Conduit Bushing
	61095	61095	Lead-In Cord Assembly
	40963	40963	Junction Box Gasket
	40965	40965	Junction Box Gasket
	41129	41129	Kettle Terminal Block
	41296	41296	Kettle Junction Box C
22	41904	41904	Lid & Agitator Assembly
23	41392	41392	Retainer Bearing
25	41380	41380	Spur Gear
26	41730	41730	Woodruff Key
27	41742	41742	Set Screw, #10-32
28	47326	47326	Set Collar
29	41867	41867	Oil Tunnel Tube
30	47749	47749	Warning Plate, Keep From Water
31	47154	47154	Warning Plate, Do Not Immerse
32	41881	41881	Crossbar Assembly
33	47774	47774	Rivet, Drive
34	47112	47112	Rivet, Tubular
35	41825	41825	Front Lid w/ Lifter
36	41824	41824	Rear Lid
37	74152	74152	Screw, #8-32
38	74150	74150	Washer, Internal Tooth
39	47120	47120	Knob, Lid Lift
40	41906	41906	Agitator Shaft Assembly
	47976	47976	Crossbar Fastener
	47977	47977	Crossbar Fastener

### KETTLE BOTTOM WIRE ASSEMBLIES

41748	41748	12AWG MGT Red x 7 $\frac{1}{4}$ " [184,1mm]
61072	61072	12AWG MGT White x 2 $\frac{3}{4}$ " [69,9mm]
61073	61073	12AWG MGT White x 8 $\frac{5}{8}$ " [219,1mm]
61074	61074	12AWG MGT White x 7 $\frac{3}{16}$ " [182,6mm]
61075	61075	12AWG Nickel Red x 2 $\frac{7}{8}$ " [73mm]
61076	61076	12AWG MGT Green x 5 $\frac{3}{16}$ " [131,8mm]
61077	61077	12AWG MGT Black x 2 $\frac{1}{2}$ " [63,5mm]
61078	61078	12AWG Nickel Black x 3 $\frac{1}{2}$ " [88,9mm]

## 32 Oz. KETTLE ASSEMBLY



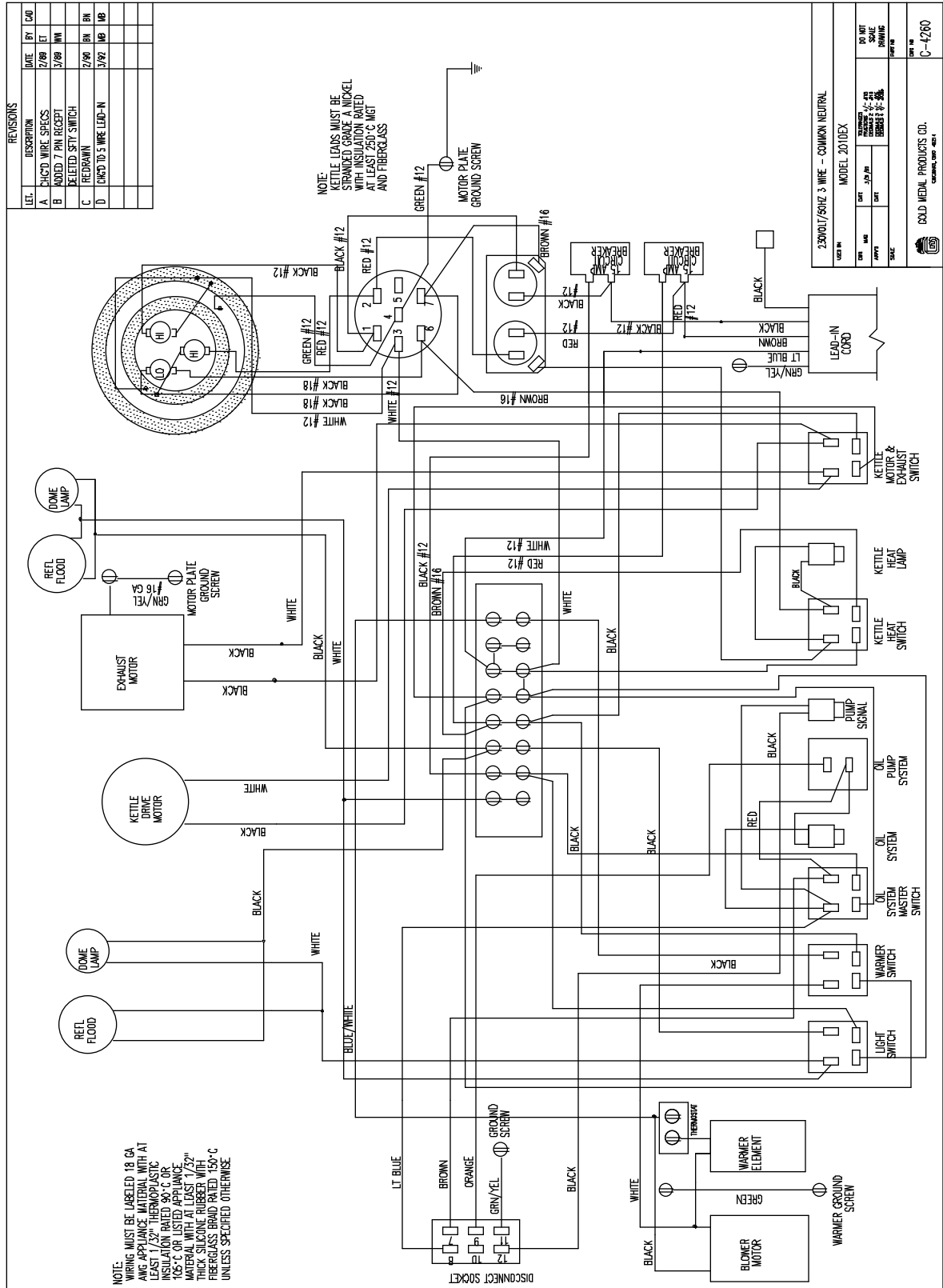
## PARTS LISTING FOR 32 Oz. KETTLES

Model #2027		
Item No.	Part No.	Description
	41548EX	Kettle Bottom Assembly
	41775	Lid & Agitator Assembly
1	41392	Retaining Ring
2	41400	Needle Bearing
3	41380	Spur Gear
4	47326	Set Collar, (2) Required
5	41936	Rear Kettle Lid
6	47691	Screw, ¼-20
7	47154	Warning Label, Do Not Immerse
8	41742	Set Screw, #10-32
9	41730	Woodruff Key, #3
10	41536	Heat Element, 1000W
11	82219	Thermostat, L-510, (2) Required
12	41434	Retaining Nut, (6) Required
13	41139	Plastic Handle
14	41528	Kettle Shell Assembly
15	41547	Kettle Lead Assembly
16	87259	Hex Grip Nut
17	41491	Element Clamp
18	82427	Thermostat, L-475
19	47671	Heat Element, 1050W
20	41124	Heat Element, 1800W
21	41533	Kettle Weld Assembly
22	41940	Agitator Weld Assembly
23		
24	47097	Bushing
25	47751	Set Screw, #10-24, (2) Required
26	41944	Front Lid Assembly
27	47749	Warning Label, Moisture
28	41776	Crossbar Assembly
29	41867	Oil Tube w/ Funnel
30	41534	Heat Transfer Plate
31	61084	Junction Box Assembly
32	40963	Junction Box Gasket
33	40965	Junction Box Gasket
34	41129	Kettle Terminal Block
35	41296	Kettle Junction Box Cover
36	47999	Threaded Block, (2) Required
37	47976	Crossbar Fastener
38	47977	Crossbar Fastener

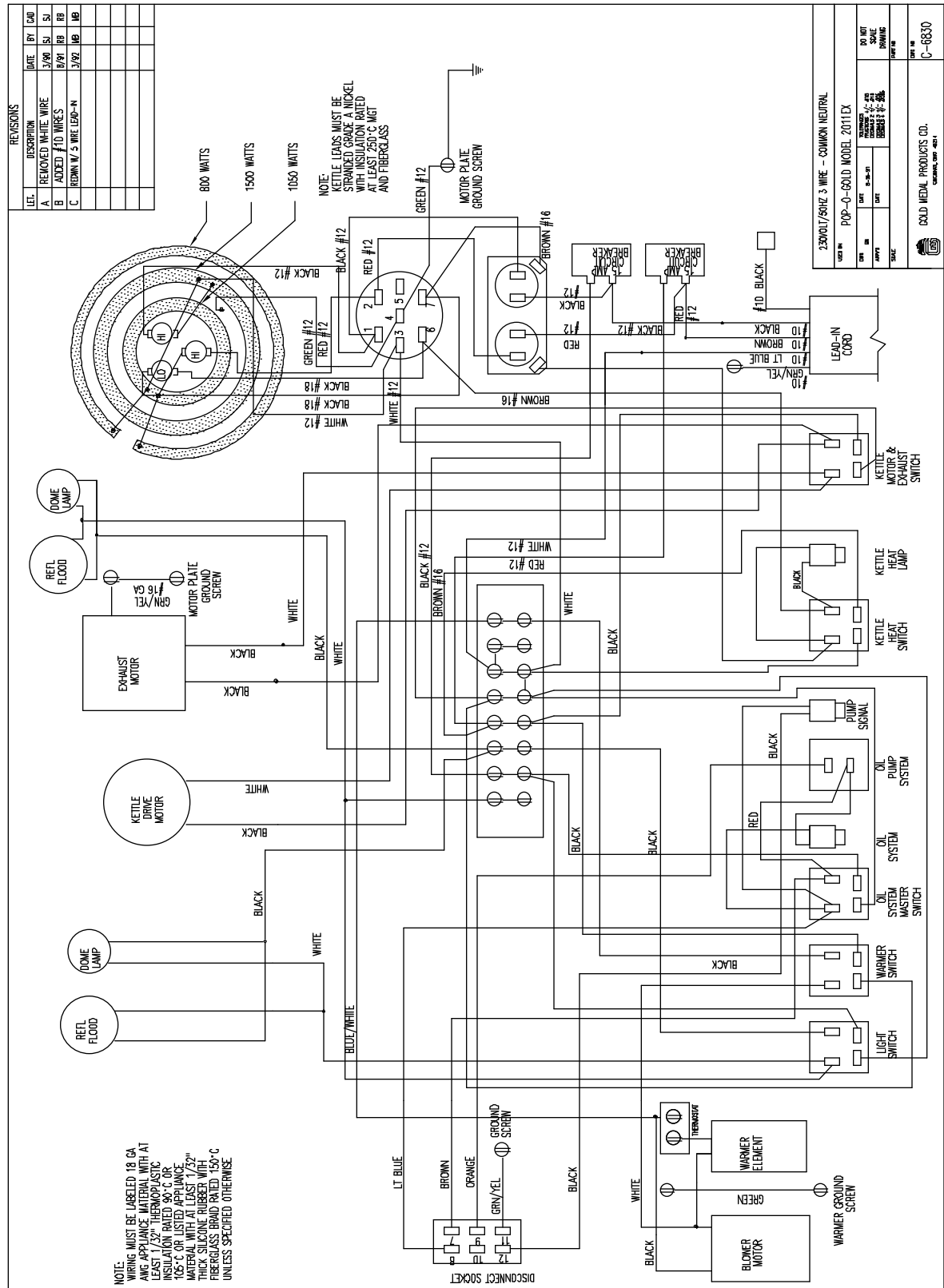
### KETTLE BOTTOM WIRE ASSEMBLIES

41748	12AWG MGT Red x 7 ¼" [184,1mm]
61072	12AWG MGT White x 2 ¾" [69,9mm]
61073	12AWG MGT White x 8 ⅝" [219,1mm]
61074	12AWG MGT White x 7 ⅜" [182,6mm]
61075	12AWG Nickel Red x 2 ⅞" [73mm]
61076	12AWG MGT Green x 5 ⅜" [131,8mm]
61077	12AWG MGT Black x 2 ½" [63,5mm]
61078	12AWG Nickel Black x 3 ½" [88,9mm]

## ELECTRICAL SCHEMATIC – MODEL #2010EX



## ELECTRICAL SCHEMATIC – MODEL #2011EX



# 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**

**10700 Medallion Drive**

**Cincinnati, Ohio 45241-4807 USA**