



Instruction Manual

ReadyPop® Jr.

Model No.: 2783-00-000 (010, 020, 030)



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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SAFETY PRECAUTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</p>

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

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



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

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

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



	 WARNING	
	Only personnel trained and experienced in the equipment operation may operate this equipment. 012V_012221	

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

	 CAUTION	
	If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard. 039_080614	

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



INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

Manual

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

Model Description

ReadyPop® Jr. is a popcorn popper/dispenser available for countertop use. Front counter features doors/popping controls opposite of customer side; back counter has doors/popping controls on customer side. Unit is also available without a kettle for the option of using an existing, compatible kettle as indicated below.

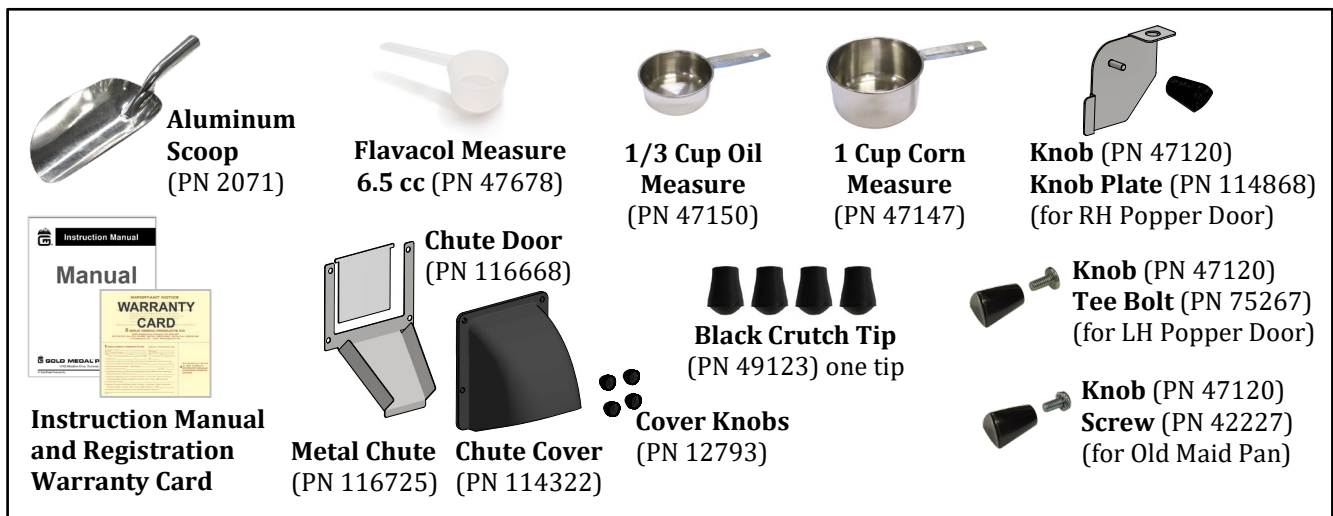
2783-00-000: 8 oz. ReadyPop Jr. – 8 oz. kettle, front counter unit

2783-00-010: 8 oz. ReadyPop Jr. – 8 oz. kettle, back counter unit

2783-00-020: ReadyPop Jr. – no kettle, front counter cabinet. Only for use with Gold Medal Products Kettle #49472N, #56000, or #58000.

2783-00-030: ReadyPop Jr. – no kettle, back counter cabinet. Only for use with Gold Medal Products Kettle #49472N, #56000, or #58000.

Items Included with this Unit





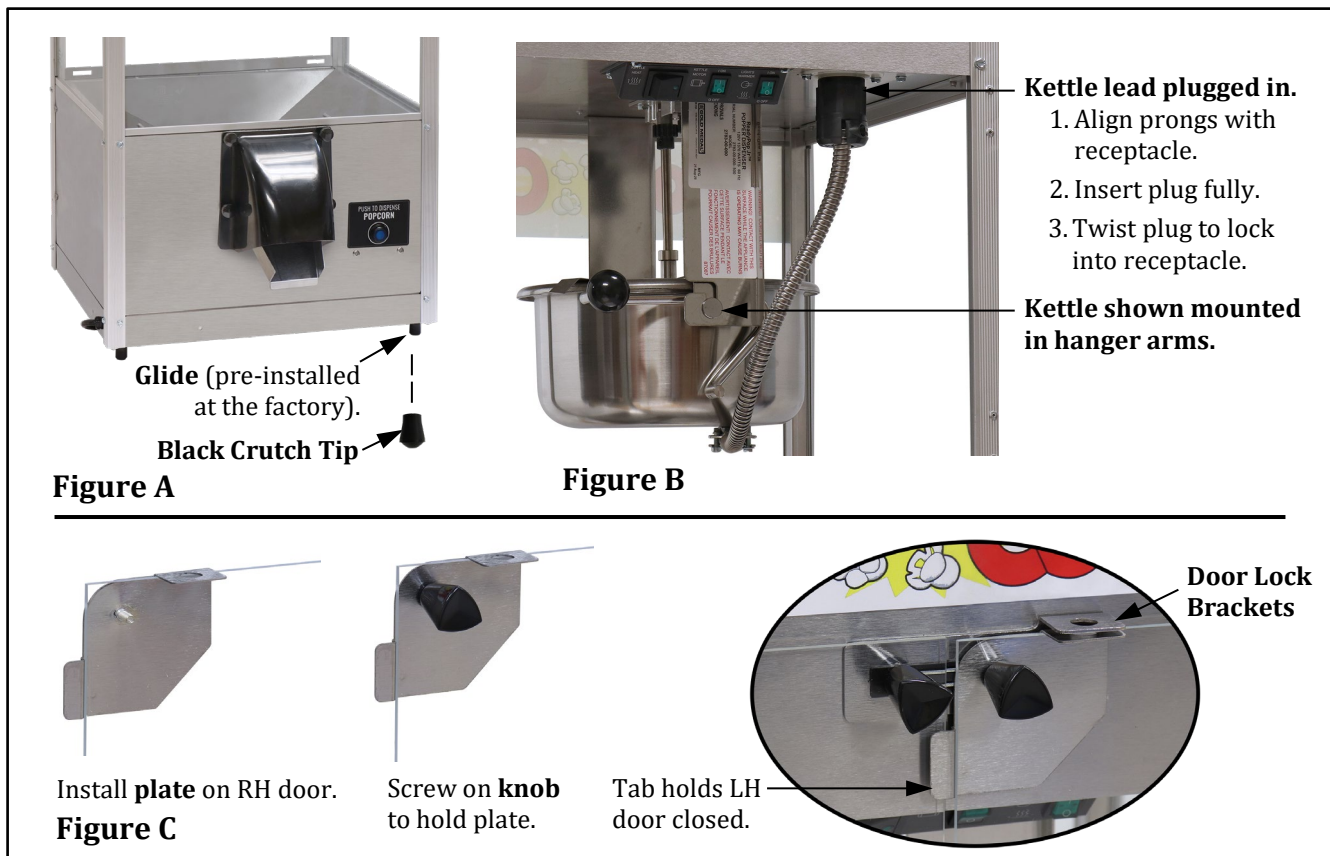
Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation—remove any protective covering on the plastic panels. Remove accessories and carefully remove kettle packed in cabinet interior.
2. Place unit on a sturdy, level countertop or base.
3. Unit has 4 glide feet preinstalled at the factory (Figure A). Install a Black Crutch Tip on each foot. Firmly push crutch tip over glide until it covers glide entirely.
4. Tilt kettle and insert into hanger arms, then allow kettle to return naturally to an upright position (Figure B).
5. Plug kettle lead into receptacle located on ceiling of cabinet interior. Align keyed or hook shaped prong with the correct opening, then push plug all the way in and twist or rotate to lock in place.

To unplug, untwist kettle plug before attempting to pull from receptacle.

6. Doorknobs are shipped in accessories pack. Install a knob with tee bolt on the LH popper door. Install the door bracket and knob on the RH door (Figure C). The door brackets can be locked to help prevent product tampering (lock to be provided by customer). Install knob with screw on old maid pan.



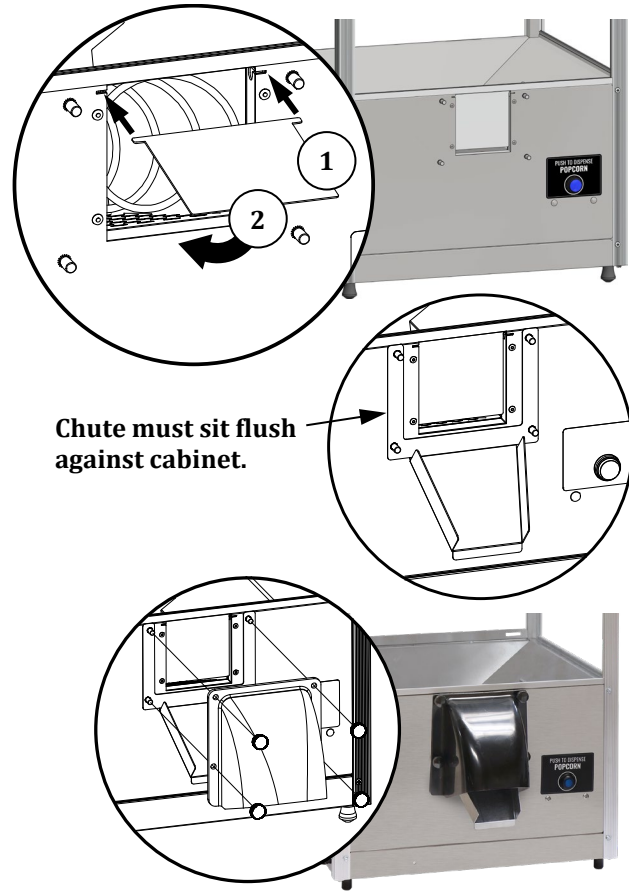


7. Install the chute assembly as described below.

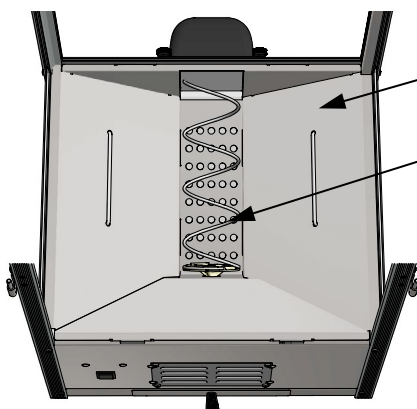
Install Chute Assembly

General images shown for reference.

1. Insert both tabs on chute flap into slots in cabinet.
 2. Allow flap to swing down into place—make sure flap swings freely.
 3. Fit metal chute over the 4 threaded studs.
 4. Install plastic chute cover and secure with the 4 knobs provided.
- Twist knobs until finger tight only.

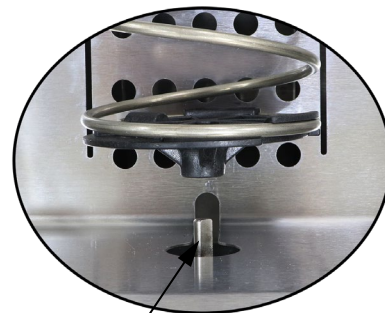


8. Make sure the Corn Pans and Coil Assembly are in position for use (see image below).



Corn Pans (2 side pans,
1 bottom pan)

Make sure **Coil
Assembly** is **FULLY**
fitted on Motor Shaft.



Align flat side of Shaft to Coil
Assembly Plate to install.

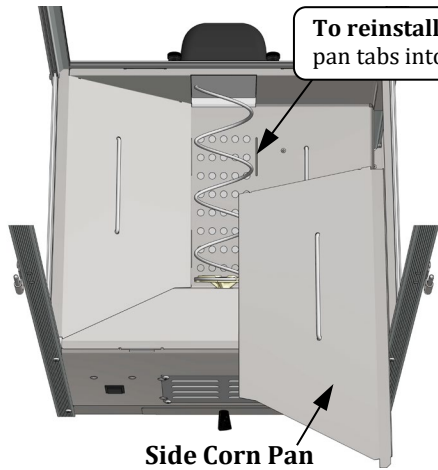
See next section for complete corn pan removal and reinstallation.

9. After setup, unit should be cleaned prior to use (see Care and Cleaning section).



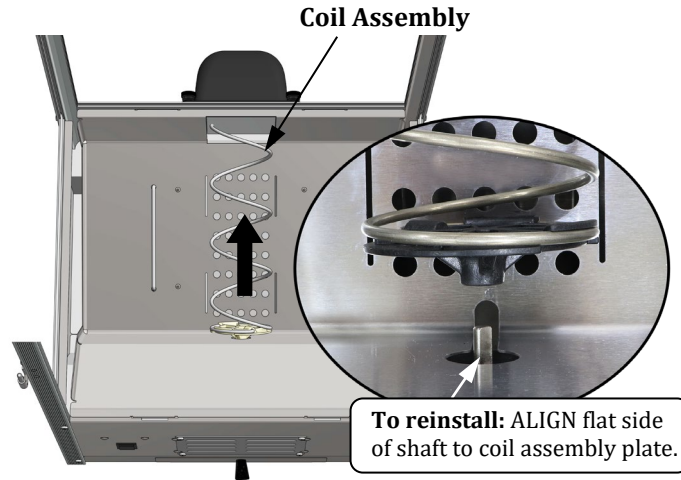
Coil and Corn Pan Removal (Installation)

Corn Pan Removal



Side Corn Pan

1. Remove both side corn pans—lift by handle to remove.



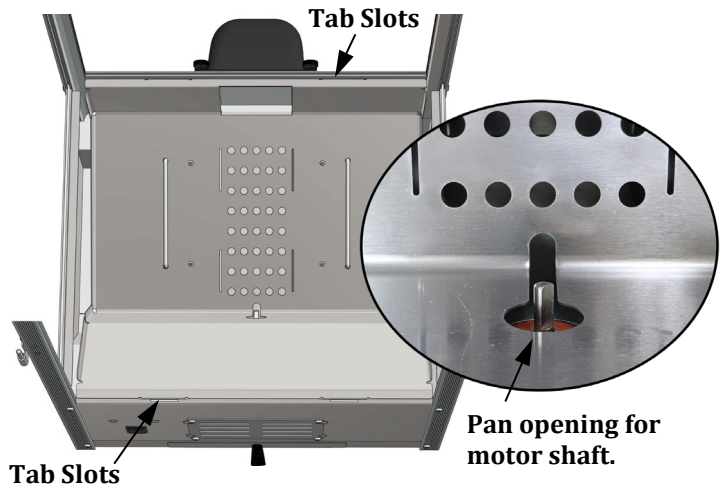
Coil Assembly

2. Slide coil assembly off motor shaft.

3. Lift out bottom corn pan—lift by handles to remove.

Reinstall Corn Pans

4. Insert bottom corn pan.
 - a) Fit corn pan over motor shaft.
 - b) Insert corn pan tabs into slots.
5. Reinstall coil assembly (reference step 2 above).
6. Reinstall side corn pans (reference step 1 above).



Tab Slots

Tab Slots



Pan opening for motor shaft.



Electrical Requirements

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



120 V~, 60 Hz

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing.</p> <p>DO NOT immerse any part of this equipment in water.</p> <p>DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.'s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine

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

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

OPERATING INSTRUCTIONS

Controls and Their Functions

KETTLE HEAT SWITCH

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

KETTLE MOTOR SWITCH

ON/OFF lighted rocker switch - supplies power to the kettle agitator motor. The kettle motor **must always be on** when there is popcorn (popped or un-popped) in the kettle.

LIGHTS/WARMER SWITCH

ON/OFF lighted rocker switch - supplies power to the interior cabinet light, corn pan heat element, and dispense button.

DISPENSE BUTTON

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



POWEROFF CONTROL

The control automatically turns the kettle heat off after 15 minutes of idle time (no popcorn popped). This prevents the kettle heat element and thermostat from cycling OFF-ON if the Kettle Heat Switch is left on—it saves power and extends the kettle element/thermostat life.

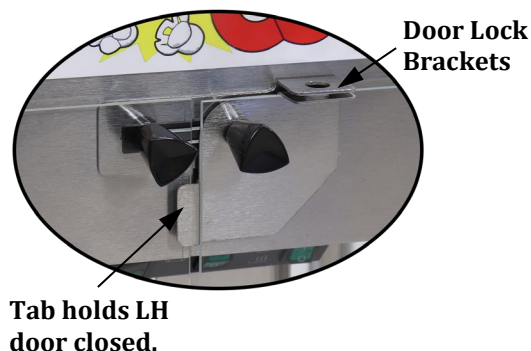
- When the Kettle Heat Switch is turned ON, and the kettle thermostat switches OFF, the control's 15 minute timer starts—the timer resets after each batch of popcorn.
- The green Kettle Heat Switch light blinks OFF-ON to indicate kettle auto shut-OFF.
- To restart kettle heating, cycle the Kettle Heat Switch OFF-ON.



Operating Instructions

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

1. Turn Lights/Warmer Switch ON (turns on display lights, crisper, and supplies power to the dispense button).
2. Load unit with popcorn (maximum of 6 batches in cabinet), see popping instructions below.
3. Lock the popper doors—helps prevent product tampering (see image).
4. Hold a container under the dispense chute to receive popcorn; press dispense button for desired amount of corn.



Popping Corn Instructions

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

Raw Popcorn Charge:	Use corn measure provided (ex: for 8 oz. Kettle, use 8 oz. corn)
Recommended Oil Volume:	Oil volume is approx. 30% of corn amount (ex: for 8 oz. corn, use 2.6 oz. oil)
Flavacol (Salt) Amount:	Use small Flavacol scoop provided.

Premeasure all ingredients (adjust as needed for desired taste), or for best results use the 8 oz. Mega-Pop® premeasured popcorn and oil pouch, Item No. 2838 (or pouch made for your kettle size).


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

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

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

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

Care and Cleaning

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

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

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

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

Daily Kettle Cleaning Instructions

1. Turn all switches OFF and unplug the unit.

CAUTION: A hot kettle will cause burns if you touch it. Allow kettle to cool at least 1 hour before attempting to clean. DO NOT use ice or water to cool down a hot kettle! Severe kettle damage will result and steam burns may occur!

2. When cool, wipe **outside** of kettle clean using a clean, soft cloth and Gold Medal Watchdog Stainless Cleaner (Item No. 2088). **DO NOT** use oven cleaners or abrasive materials as they will damage the kettle.
3. Mix 2 tablespoons (29.6 ml) of Gold Medal's Heat'n Kleen (Item No. 2095) in 1 gallon (3.8 L) of water.
4. Only pour enough of the Heat'n Kleen pre-mixed solution into the kettle to fill it 1/2 inch (12.7 mm) deep (it is not necessary to use the entire gallon at once).
5. Plug in unit and turn kettle heat ON. When solution starts to boil, turn kettle heat OFF.
6. Allow kettle to cool at least 1 hour, then dump solution into a bucket, do not spill any in the interior of machine.



7. Rinse kettle interior with clean water and a clean cloth.
8. Dump any water remaining into a bucket (do not spill any in the interior of machine), then wipe the kettle interior clean with a clean dry cloth.
For an extra dirty kettle, the process may be repeated; or, after turning kettle heat OFF, allow solution to sit in kettle overnight. The next morning, finish the cleaning steps.
9. With unit OFF and unplugged, use a clean SLIGHTLY damp cloth (wring ANY EXCESS water from cloth before use) and wipe the kettle lead cord clean. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**
10. After kettle cleaning, check to be sure the crossbar fasteners on the kettle are securely tightened.

Daily Unit Cleaning Instructions

1. Turn machine OFF, unplug unit and allow it to cool before attempting to clean.
2. Remove the old maid pan, coil assembly, and corn pans—take them to the sink to clean with soap and water, then rinse and dry.
To remove coil and corn pans: (refer to Coil and Corn Pan Removal in Installation section)
 1. Remove any remaining popcorn.
 2. Remove the 2 side corn pans.
 3. Slide coil assembly off motor shaft.
 4. Lift the bottom corn pan out of unit.
3. As needed, use a vacuum under corn pan to remove any debris.
4. Clean area above the corn pans using a clean, SLIGHTLY damp cloth to remove any grease from glass and cabinet (cloth may be SLIGHTLY dampened with soap and water, then wipe again with clean water to remove any remaining cleaner).
5. Clean glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.
Ammonia cleaners will damage plastic doors/panels. Only use a non-ammonia cleaner, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).
6. Reinstall the clean and dry pans/accessories.
7. Check the kettle lead cord, make sure it is fully plugged into the kettle receptacle and the plug is fully twisted to lock it into place.



Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	A. No Power to the Unit	A. Make sure the unit's power cord is plugged in.
Kettle Does Not Heat	A. Power to the Kettle B. Kettle Heat Switch C. PowerOff Control D. Heating Element	A. Make sure kettle lead-in cord is plugged in and twisted to lock into the kettle receptacle. B. Have a qualified service person check the voltage to and from the Kettle Heat Switch; if switch is defective, replace it. C. Units with the PowerOff Control feature, kettle heat will automatically shut OFF after 15 minutes of idle time (no popcorn popped). The small green neon light in the Kettle Heat Switch will blink OFF-ON to indicate the kettle has been automatically turned OFF. To restart kettle heating, cycle the Heat Switch OFF-ON. Reference the Controls and Their Functions section of this manual. D. Heating element in the kettle may be burned out. Check with a qualified service person for inspection/repair.
Long Popping Cycles (Longer than 4 minutes for Salt Popcorn)	A. Low Voltage B. Inadequate Supply Lines C. Inferior Corn	A. If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. Check with a qualified electrician. B. Inadequately sized electrical supply lines or use of extension cord, in addition to being a fire hazard, would also prevent the kettle from reaching the proper operating temperature. Check with a qualified electrician. C. Inferior quality corn would result in longer popping cycles. Use only top quality hybrid popcorn from reputable suppliers. Even then, if you let your corn pick up moisture or dry out, your popping cycles will be slow.
Kettle Agitator Shaft not Rotating If the kettle agitator shaft is not rotating, DO NOT pop corn.	A. Kettle Motor Switch B. Kettle Agitator Shaft/Stir Blade not rotating. (Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)	A. Make sure the Kettle Motor Switch is ON. If the switch is ON, and the shaft is not rotating, the switch or motor may be faulty, contact qualified service personnel for inspection/repair. B. Kettles with a FLOATING Stir Rod – lift the agitator weight and check the clearance between the shaft and the kettle bottom; it should be a minimum of 1/32" (1 mm) (thickness of a dime). To make shaft adjustments, reference the Agitator Set Collar Adjustment section.



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

Agitator Set Collar Adjustment

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

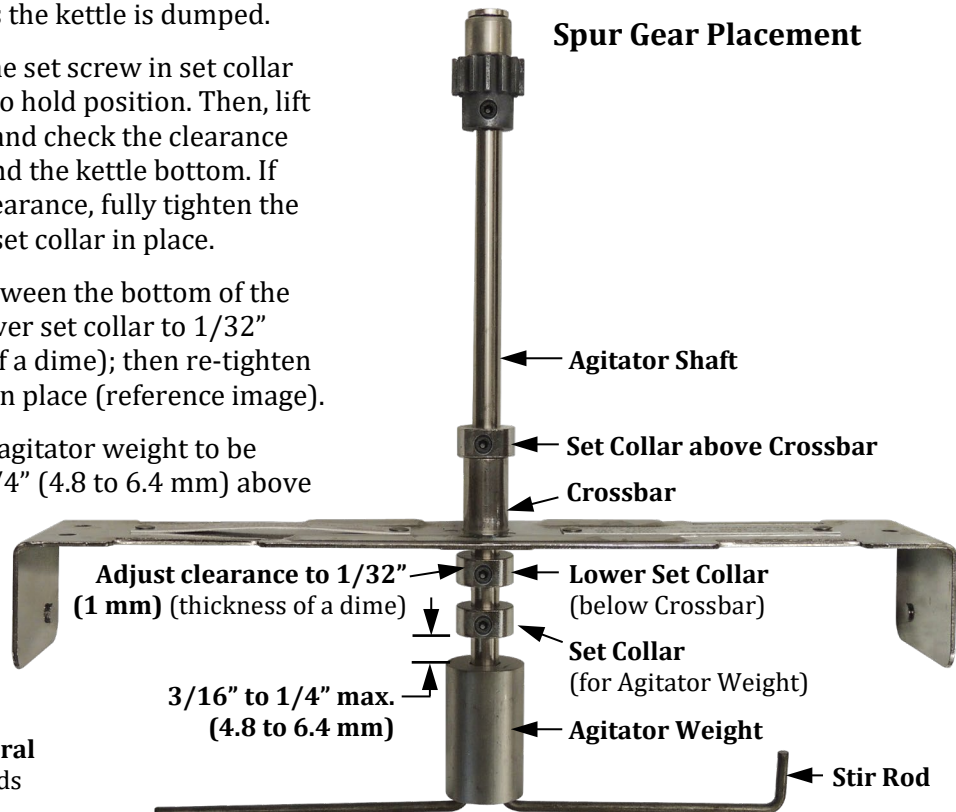
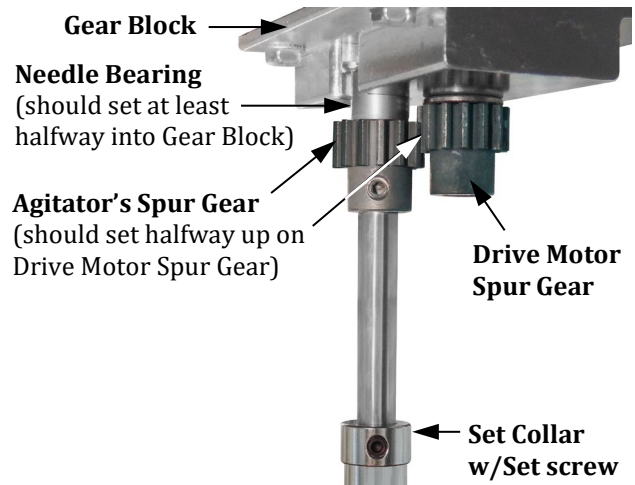
Steps to Adjust Set Collars

1. Turn machine OFF, unplug unit, and allow it to cool completely before attempting to adjust the agitator height.
2. Loosen the set screw in each set collar to be adjusted.
3. With the kettle mounted in the popper, adjust the shaft so the Spur Gears are halfway engaged, and the Needle Bearing is at least halfway engaged in the gear block (reference image at right).

DO NOT set spur gears at full gear contact; it can cause binding as the kettle is dumped.

4. Snug tighten only, the set screw in set collar above the crossbar to hold position. Then, lift the agitator weight and check the clearance between the shaft and the kettle bottom. If there is adequate clearance, fully tighten the set screw to secure set collar in place.
5. Adjust clearance between the bottom of the crossbar and the lower set collar to $1/32''$ (1 mm) (thickness of a dime); then re-tighten set screw to secure in place (reference image).
6. Adjust set collar for agitator weight to be between $3/16''$ to $1/4''$ (4.8 to 6.4 mm) above the agitator weight. Once adjusted, re-tighten set screw to secure in place.



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









—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p style="text-align: right;">008_012221</p>

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

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

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



ORDERING SPARE PARTS

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

or place orders by phone or online:

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

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

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

Replacing Broken Glass

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

GLASS DIMENSIONS (Height x Width x Thickness)

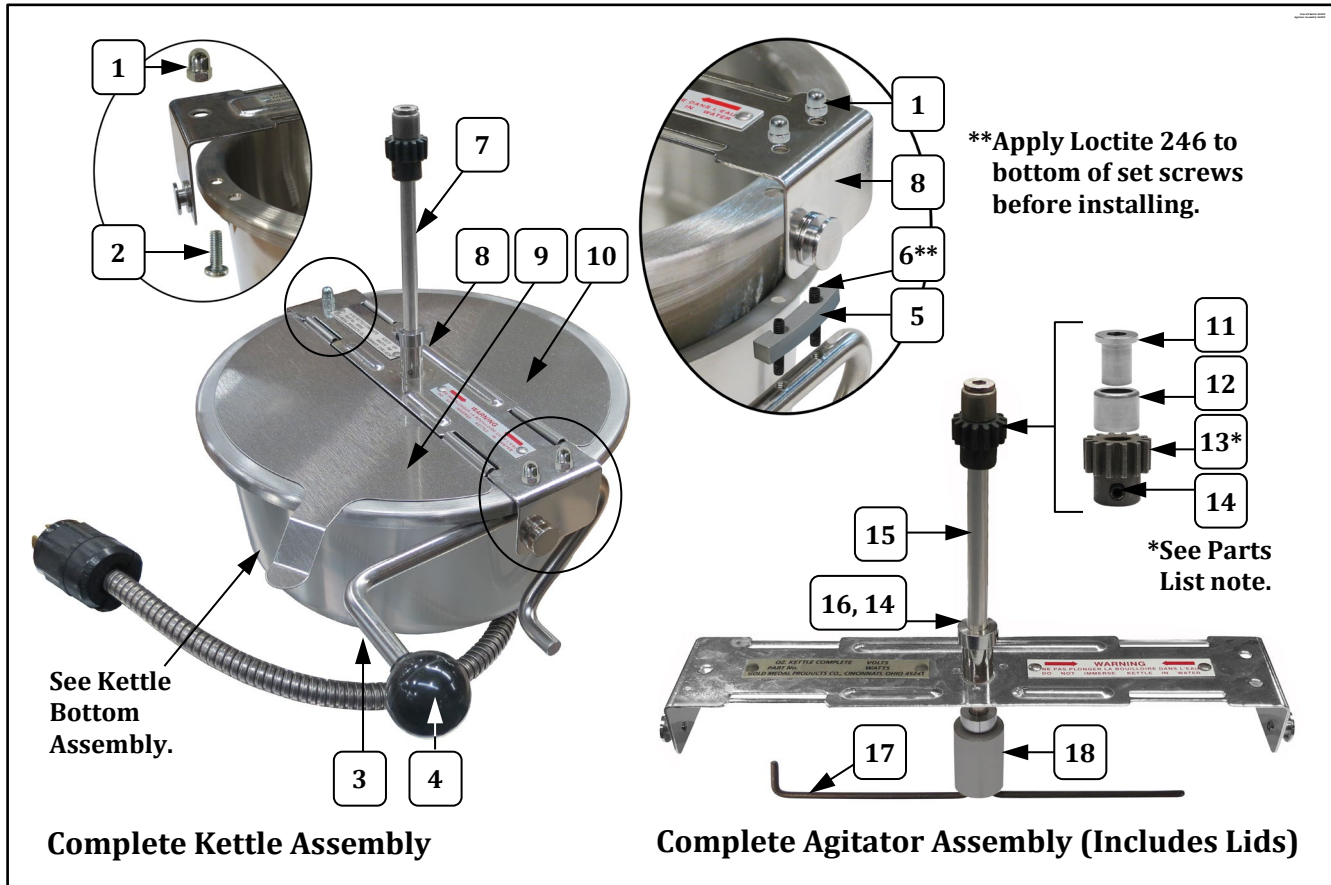
Front Glass	22.375" x 16.938" x .125" (568.3 mm x 430.2 mm x 3.2 mm)
Side Glass (2 pieces)	22.375 x 14.938" x .125" (568.3 mm x 379.4 mm x 3.2 mm)

1. Turn machine OFF, unplug unit and allow it to cool before attempting to replace glass.
2. Remove all loose pieces of glass (popper units: kettle may be removed to change glass).
3. Place a bungee (or large rubber band) around the unit to help hold the corner posts in place, then remove dome.
4. Remove all rigid glass channels from around glass to be replaced, set channels aside for reuse.

Note: The rigid channels may be wedged in the corner posts or top and bottom glass extrusions and must be removed before new glass can be installed.

5. Carefully remove the rest of the broken glass.
6. Apply decals (if desired) to new glass panel.
7. Slide rigid glass channels over exposed sides and bottom of new glass panel.
8. Lift motor plate just enough to allow the new glass panel to slide into the corner posts and down into the bottom glass extrusion.
9. Carefully lower the motor plate until the top glass extrusion secures glass in place.
10. Reinstall dome and remove bungee (popper units: reinstall kettle if removed).

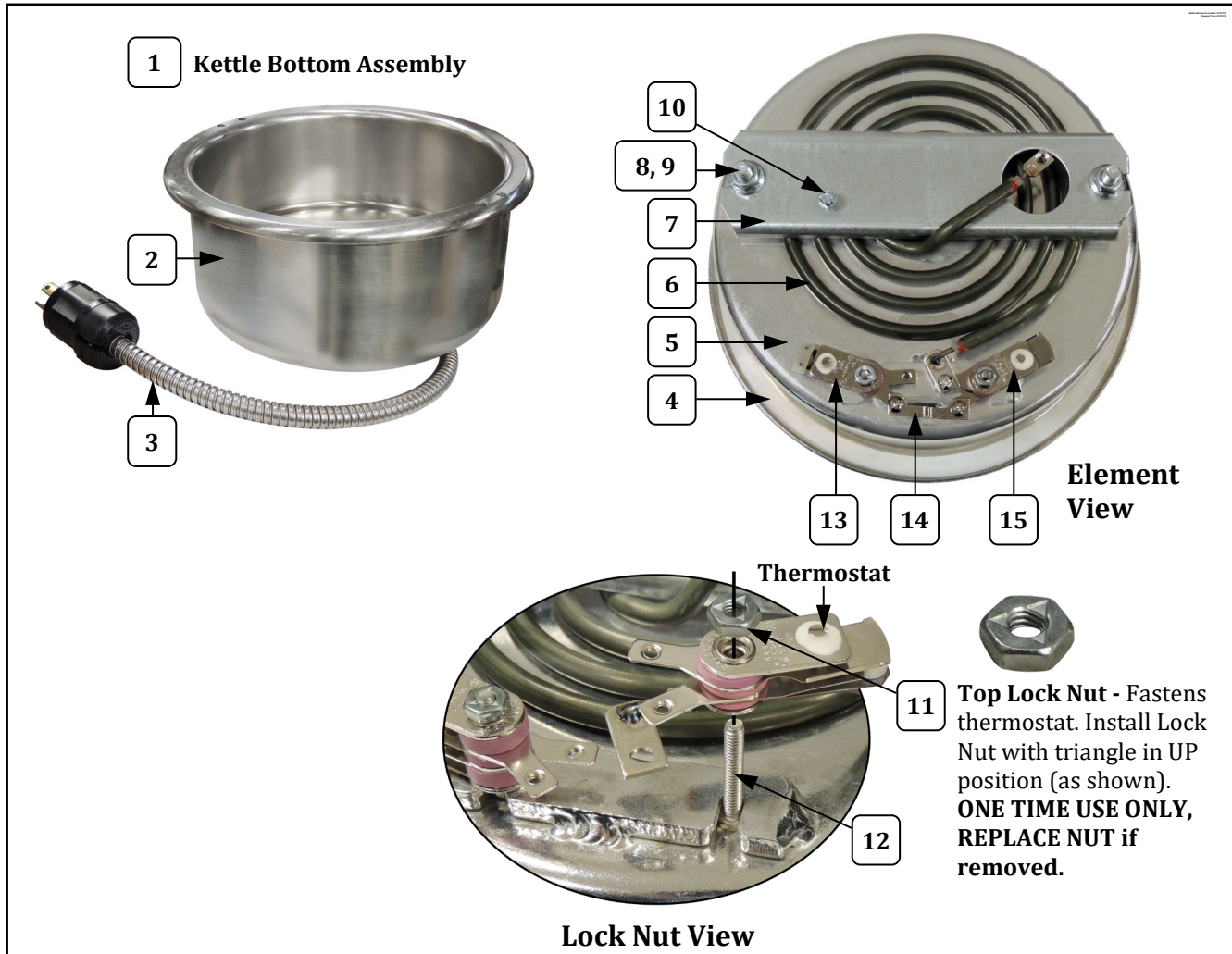
8 oz. Kettle 49472N (if equipped) – Agitator Assembly View



Item	Part Description	Part Number
		49472N
1	ACORN NUT	47702
2	8-32 X 1/2 PHIL PAN M/S	47141
3	DUMP HANDLE RH	49314
4	DUMP HANDLE KNOB	47110
5	SPACER (For Dump Handle)	49362
6	8-32 X 1" SET SCREW	77933
7	LID & AGITATOR ASSY (Complete Assembly)	49906N
8	KETTLE CROSSBAR ASSEMBLY	49907N
9	FRONT LID W/FORMED LIFTER	49017
10	REAR KETTLE LID	49016
11	AGITATOR BEARING HUB	43434
12	NEEDLE BEARING	47106
13*	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
14	SET SCREW #10-32 X 3/16	41742
15	6 OZ. AGITATOR SHAFT	69710
16	SET COLLAR 5/16 ID 5/8 OD	46649
17	6 OZ. STIR ROD	69714
18	AGITATOR WEIGHT	69715



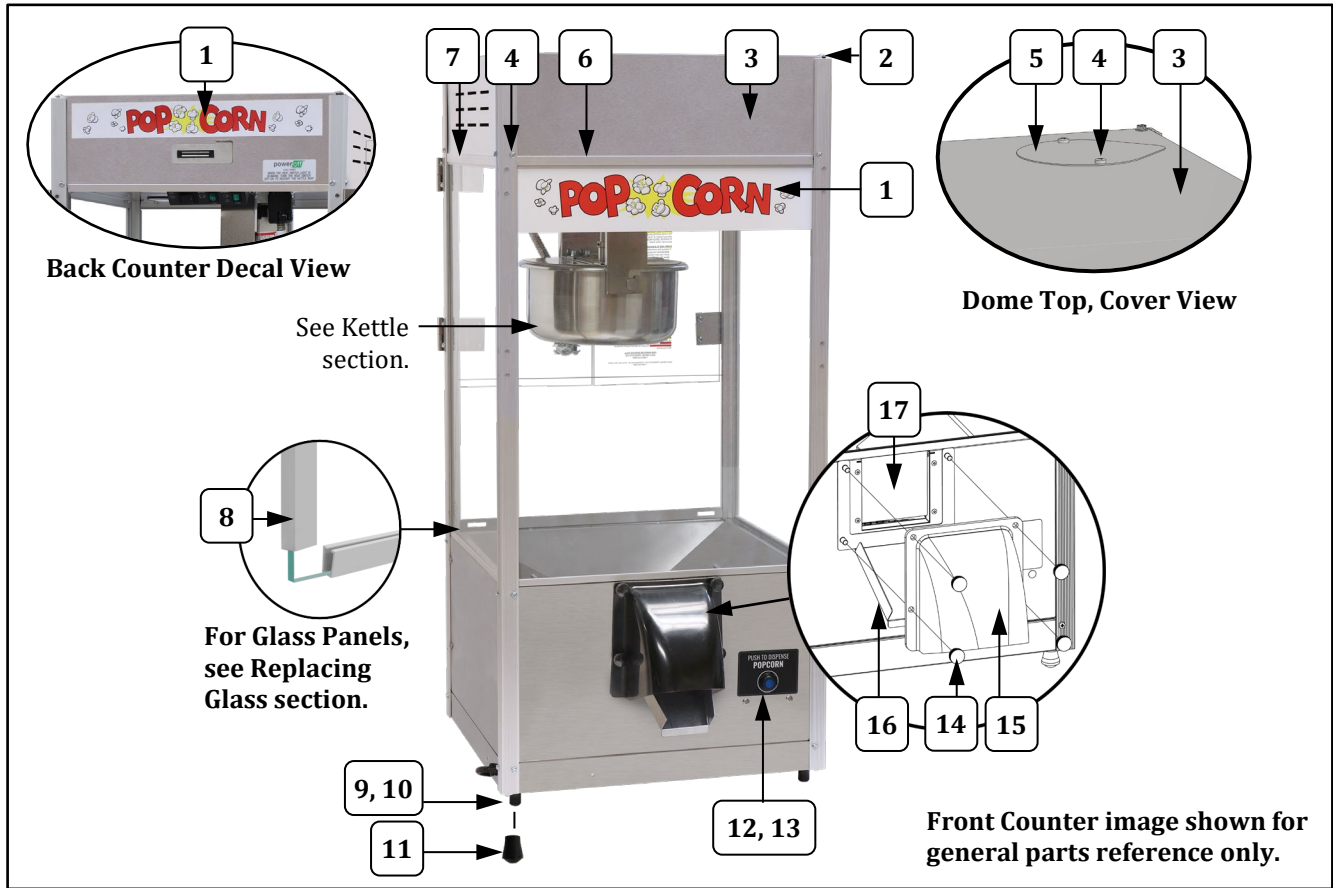
8 oz. Kettle 49472N (if equipped) – Kettle Bottom Assembly



Item	Part Description	Part Number
		49472N
1	8 OZ. KETTLE BOTTOM ASSEMBLY (Complete Assembly - includes parts listed below)	49489N
2	KETTLE SHELL	49431
3	KETTLE LEAD ASSEMBLY	49328
4	6 OZ. KETTLE GASKET	49368
5	6 OZ. CLAD KETTLE	49596
6	HEAT ELEMENT 120V, 1125W	49529
7	ELEMENT CLAMP	49532
8	5/16-18 SERRATED LOCK NUT	49317
9	5/16-18 X 3/4 SQUARE HEAD BOLT	49446
10	8-32 x 5/16 SLOTTED HEX (fastens ground)	49594
11	8-32 TOP LOCK NUT (always replace if removed)	67943
12	8-32 x 1 SS HEX SC (holds Thermostat)	49076
13	450°F THERMOSTAT (includes two 6-32 Screws)	76089
14	THERMOSTAT SHUNT BAR	47193
15	525°F THERMOSTAT (includes two 6-32 Screws)	76702

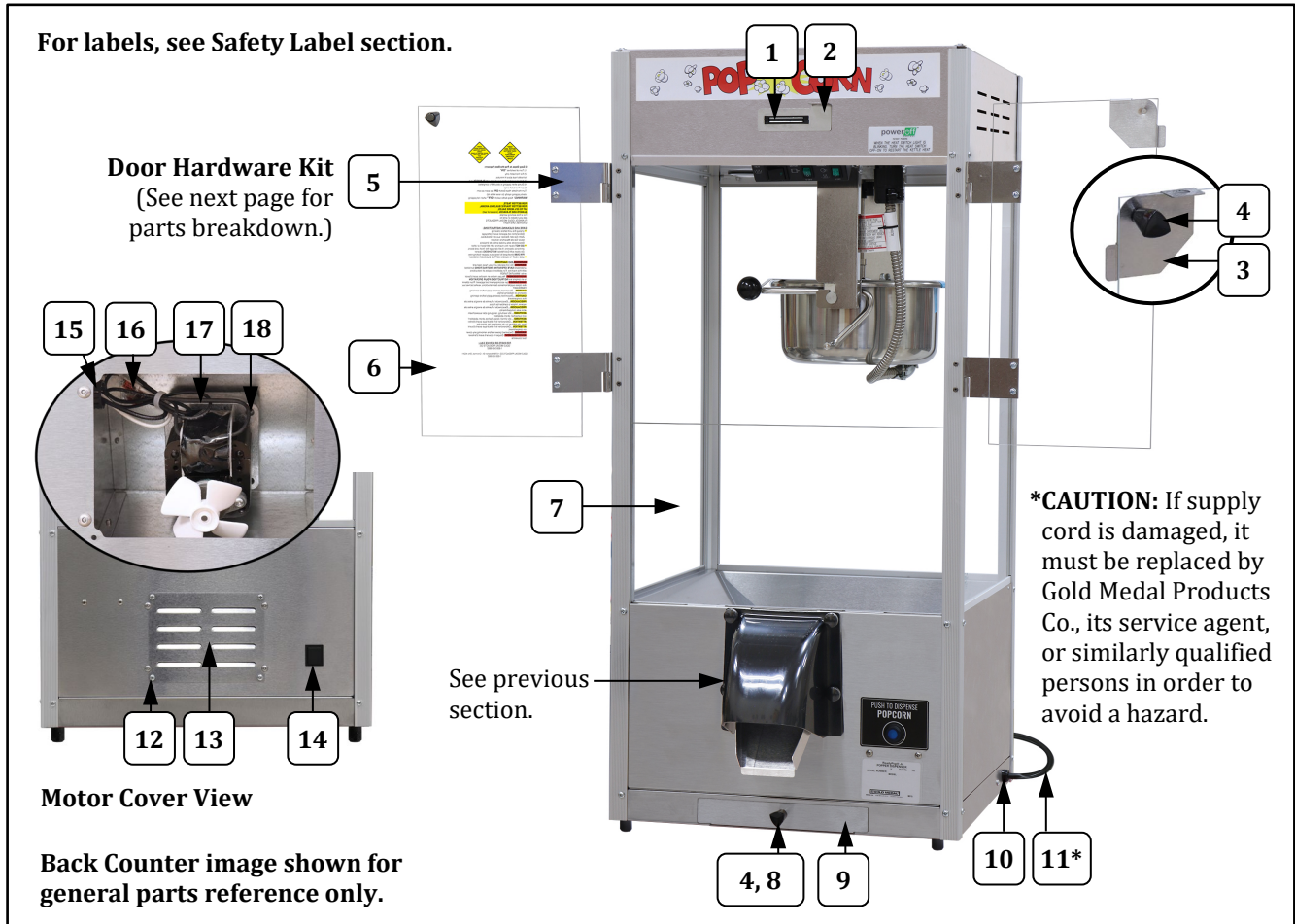


Cabinet Exterior – Front View



Item	Part Description	Part Number	
		2783-00-000, 2783-00-020	2783-00-010, 2783-00-030
1	DECAL (Popcorn Decal)	49158	115515
2	8-32" X 5/8" TYPE 23 HX HD	49052	49052
3	DOME	114861	114861
4	SCREW #8-32X3/8 PAN HD PH	74141	74141
5	COVER	114862	114862
6	GLASS EXTRUSION (Front Glass)	74164	74164
7	GLASS EXTRUSION (Side glass)	49508	49508
8	21 5/8" GLASS CHANNEL (for side edges of glass)	49509	49509
	15" GLASS CHANNEL (for top/bottom of side glass)	49510	49510
	17" GLASS CHANNEL (for top/bottom of front glass)	49511	49511
9	GLIDE FOOT (2 required)	47328	47328
10	10-24 X 3/4 HEX HD	41314	41314
11	BLACK CRUTCH TIP	49123	49123
12	PUSHBUTTON SWITCH BLUE	55549	55549
13	DISPENSE LABEL	114269	114269
14	KNOB BLACK 1/4-20	12793	12793
15	CHUTE COVER	114322	114322
16	DISPENSER CHUTE	116725	116725
17	CHUTE DOOR	116668	116668

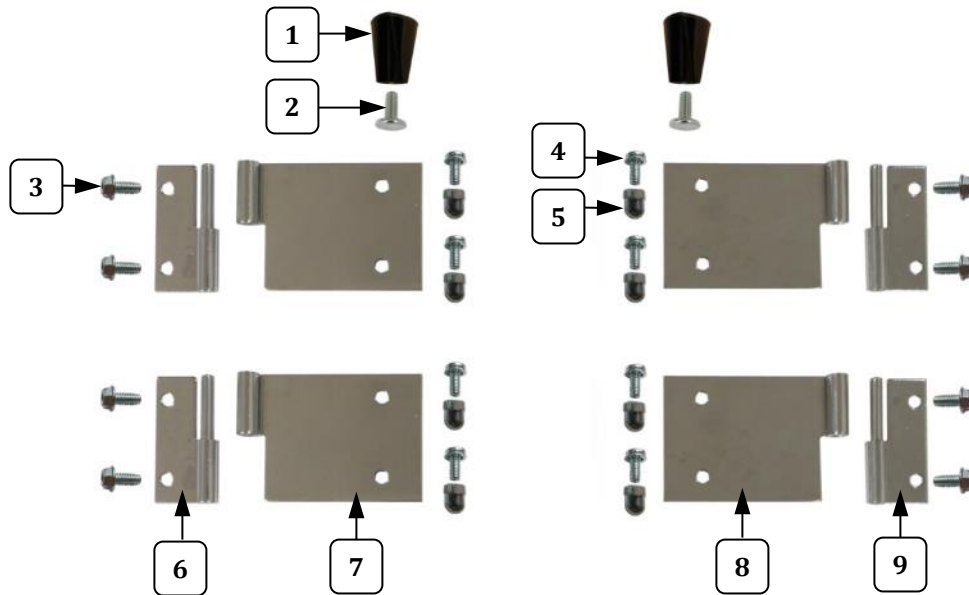
Cabinet Exterior – Rear View



Item	Part Description	Part Number
		All Models
1	MAGNETIC CATCH	47561
2	LOCK BRACKET	114866
3	LOCK BRACKET (for door)	114868
4	KNOB DOOR	47120
5	DOOR HARDWARE KIT (see next page for breakdown)	61380
6	DOOR PANEL	49395
7	POLYCARBONATE PANEL (clear panel)	114865
8	8-32 X 3/8 PH PAN W/SEMS	42227
9	OLD MAID PAN	116721
10	STRAIN RELIEF SR-6P3-4	76026
11*	POWER SUPPLY CORD 15 AMP	22038
12	SCREW #8-32X3/8 PAN HD PH	74141
13	MOTOR COVER	114132
14	HOLE PLUG, ROCKER SWITCH	42743
15	7/16 CONDUIT BUSHING	77080NM
16	2 POSITION WIRE CONNECTOR	55621
17	DRIVE MOTOR, 120V (drives Coil Assembly)	114072
18	10-24 X 3/4 HEX HD	41314



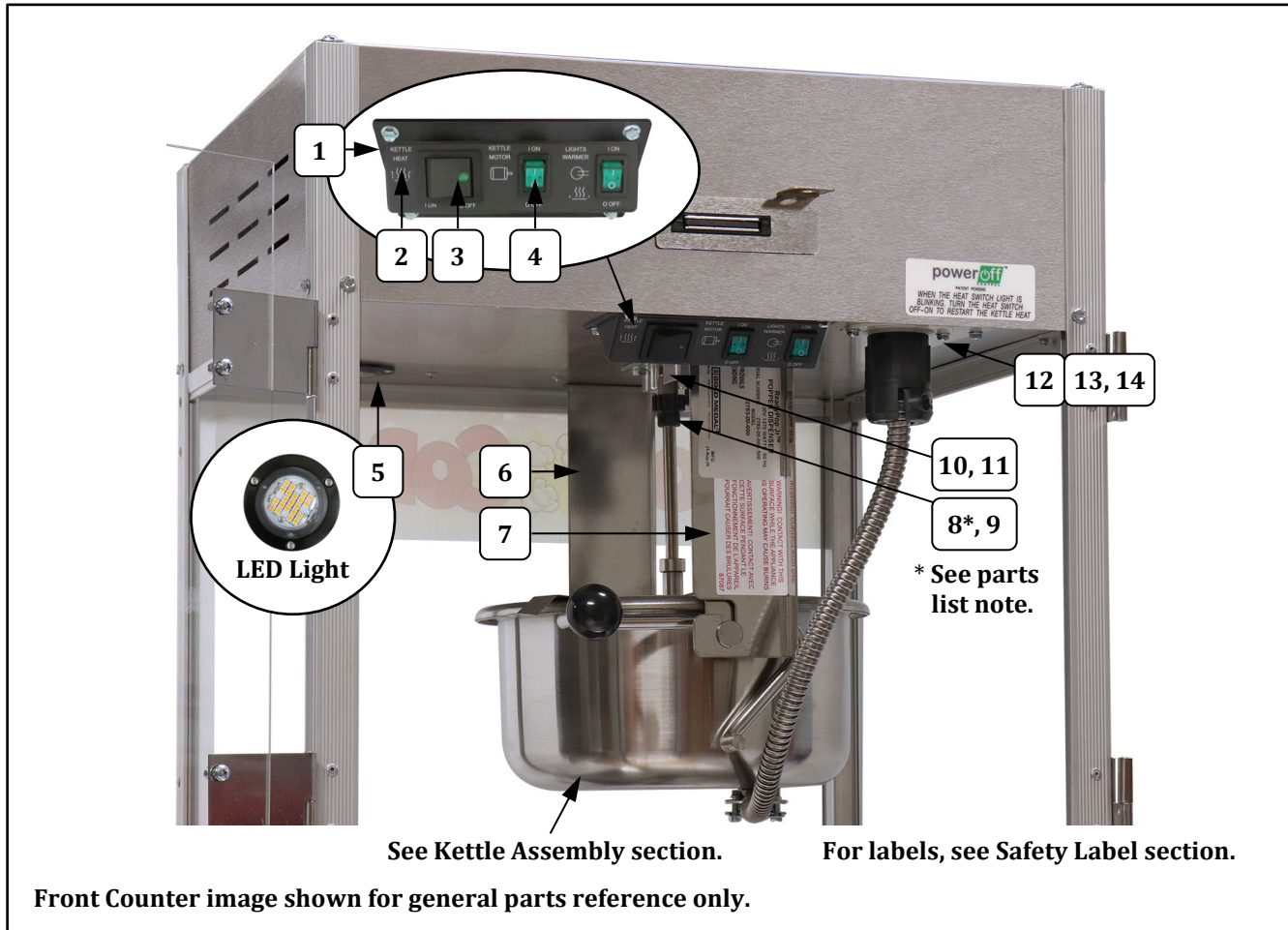
Door Hardware Kit 61380 – Individual Component Breakdown



Complete Door Hardware Kit (P/N 61380)
(contains all parts shown above)

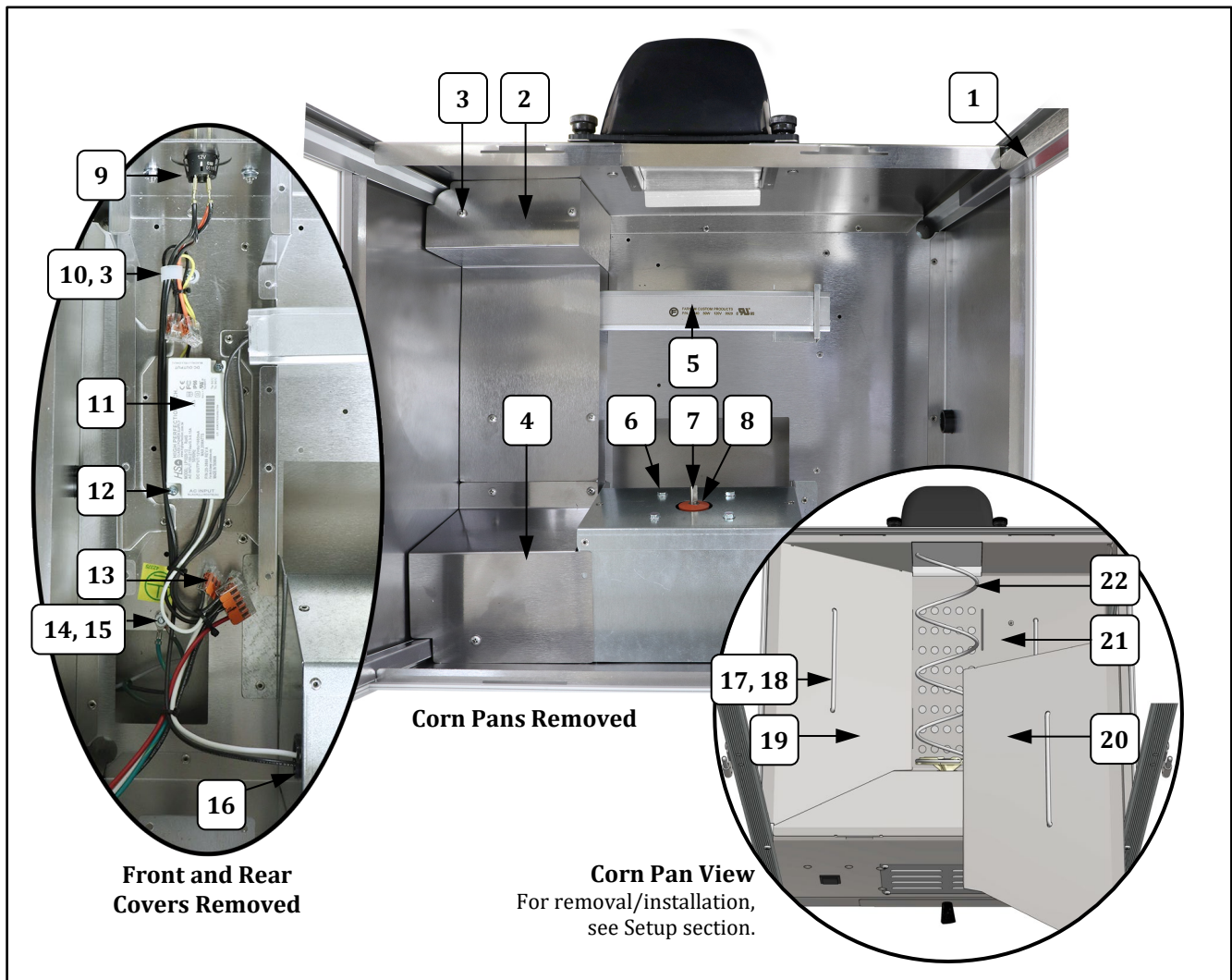
Item	Part Description	Part Number
		61380
1	KNOB LID LIFT	47120
2	TEE BOLT	75267
3	8-32 X 5/16 SLOTTED HEX	49594
4	8-32 X 3/8 PH PAN W/SEMS	42227
5	ACORN NUT #8-32	47702
6	MALE HINGE SHORT LEFT	41349
7	FEMALE HINGE LEFT HAND	61359
8	FEMALE HINGE RIGHT HAND	61373
9	MALE HINGE SHORT RIGHT	41350

Cabinet Interior – Hanger Assembly



Item	Part Description	Part Number
		All Models
1	SMALL SWITCH BOX	48501
2	SWITCH BOX LABEL	48502
3	GREEN LIGHTED ROCKER SWITCH	42798
4	DPST ROCKER SWITCH	42532
5	LED LIGHT 800 LUMENS	55590
6	REAR HANGER ARM	49009
7	FRONT HANGER ARM	49010
8*	SPUR GEAR KIT (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
9	10-32" X 3/16" SET SCREW	41742
10	GEAR BLOCK ASSY	67194
11	10-24 X 3/4 HEX HD (fastens Gear Block assembly to Kettle Drive Motor)	41314
12	15 AMP TWIST LOCK KETTLE RECPT	49330
13	SCREW #8-32X3/8 PAN HD PH	74141
14	8-32 HEX M/S NUT	74149

Cabinet Interior – Corn Pans

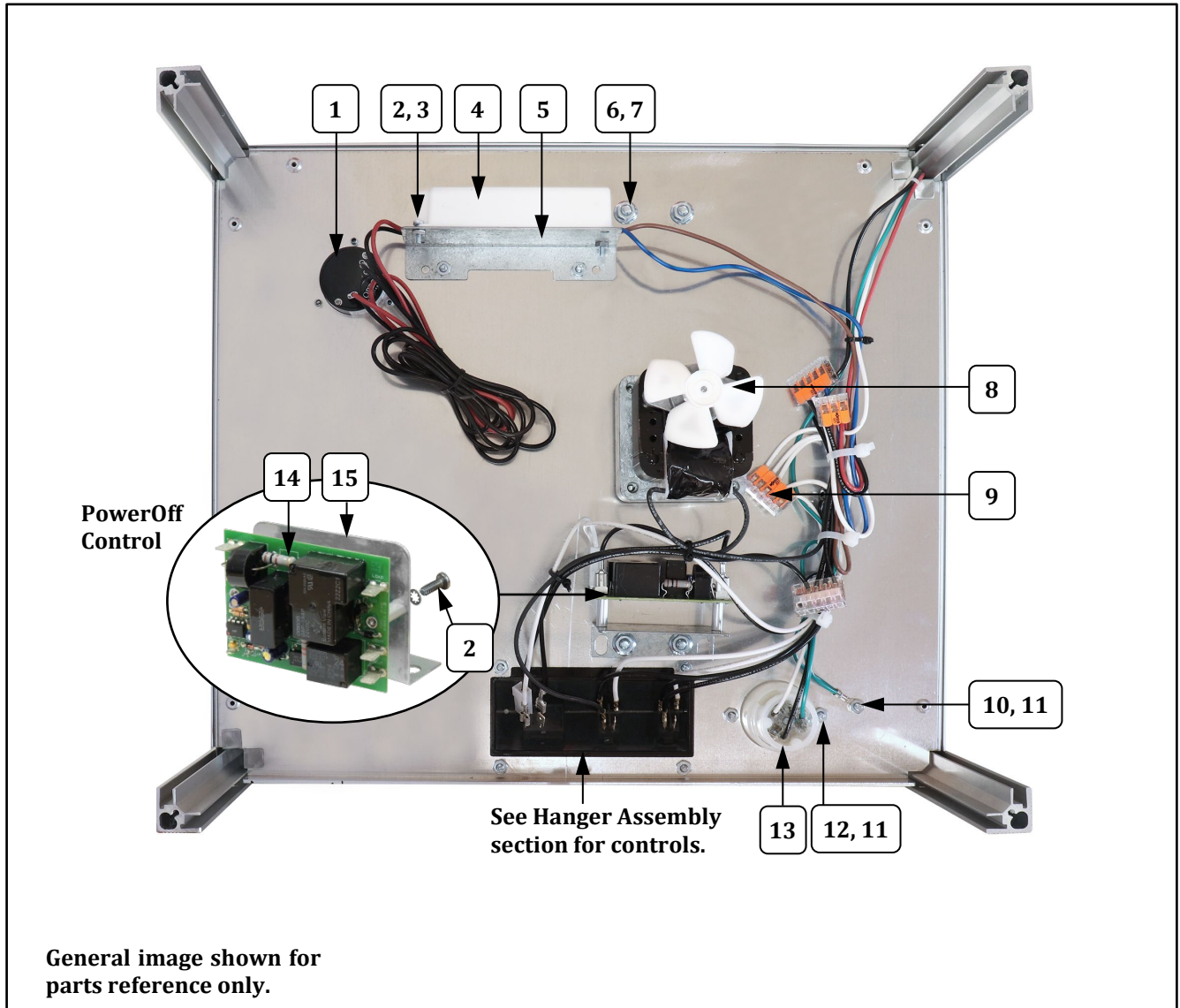


Item	Part Description	Part Number
		All Models
1	WIRE CHANNEL	114860
2	FRONT COVER	114907
3	SCREW #8-32X3/8 PAN HD PH	74141
4	REAR COVER	114906
5	STRIP HEAT ELEMENT 50W	49440
6	10-24 X 3/4 HEX HD	41314
7	DRIVE MOTOR, 120V	114072
8	SILICONE WASHER	114419
9	PUSHBUTTON SWITCH BLUE	55549
10	CABLE CLAMP	87219
11	POWER SUPPLY, 12VDC	55231
12	6-32 X 5/8 PAN PHILLIPS	77069

Item	Part Description	Part Number
		All Models
13	2 POS WAGO LEVER NUT,12GA	55621
	3 POS WAGO LEVER NUT,12GA	55244
	5 POS WAGO LEVER NUT,12GA	55245
14	8-32 X 3/8 PH PAN W/SEMS	42227
15	8-32 HEX M/S NUT	74149
16	7/16 CONDUIT BUSHING	77080NM
17	PULL HANDLE	39535
18	HEX NUT #10-32 ESLOK	74549
19	CORN PAN, RH (handle not incl.)	114864
20	CORN PAN, LH (handle not incl.)	114863
21	CORN PAN (handles not incl.)	114857
22	COIL ASSY	116666



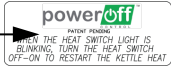
Dome Interior – Electrical Components



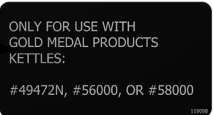
Item	Part Description	Part Number
		All Models
1	LED LIGHT 800 LUMENS	55590
2	6-32 X 3/8 PHIL PAN M/S	39000
3	6-32 GRIP NUT ZINC PLATED	47517
4	POWER SUPPLY 24VDC 20W	55394
5	20W POWER SUPPLY BRACKET	55414
6	1/4-20 X 1/2 HEX HD BOLT	14821
7	1/4-20 SERRATED LOCK NUT	46311
8	KETTLE DRIVE MOTOR, 120V	47038

Item	Part Description	Part Number
		All Models
9	2 POS WAGO LEVER NUT,12GA	55621
	3 POS WAGO LEVER NUT,12GA	55244
	5 POS WAGO LEVER NUT,12GA	55245
10	8-32 X 3/8 PH PAN W/SEMS	42227
11	8-32 HEX M/S NUT	74149
12	SCREW #8-32X3/8 PAN HD PH	74141
13	L5-15R 15A RECEPTACLE	49330
14	KETTLE POWEROFF CNTRL PCB	55402
15	BRACKET, POWEROFF CNTRL	55427


Safety Labels

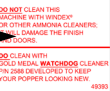
1 


On units with PowerOff Control feature only.

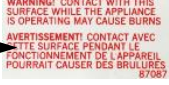
2 


Unit Labels

3 


4 

5 

6 

7 

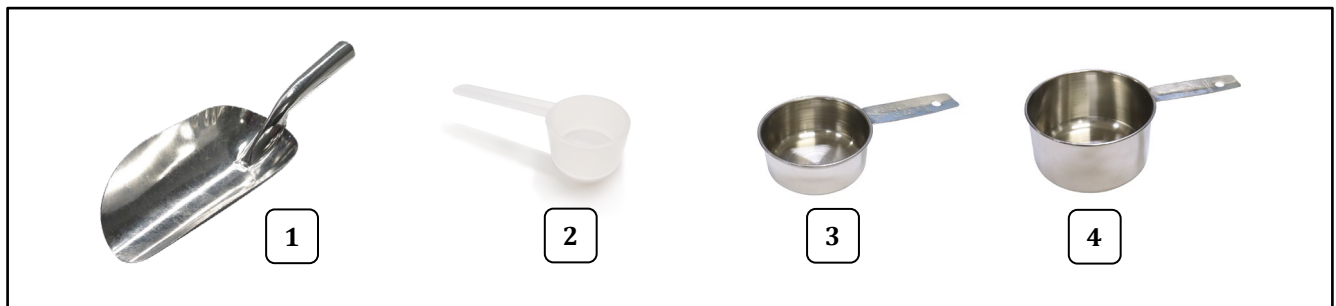
Kettle Lead-In Label

8 

Power Cord Label

Item	Part Description	Part Number
1	LABEL POWEROFF CNTRL	55436
2	LABEL, READYPOP JR KETTLE	119098
3	UNIVERSAL POPPER DECAL	41019
4	LABEL, DO NOT CLEAN.....	49393
5	MAIN GROUND LABEL	42375
6	WARNING, SURFACE CONTACT	87087
7	CONDUIT WARNING LABEL	82840
8	WARNING LABEL CORD	68720

Accessories



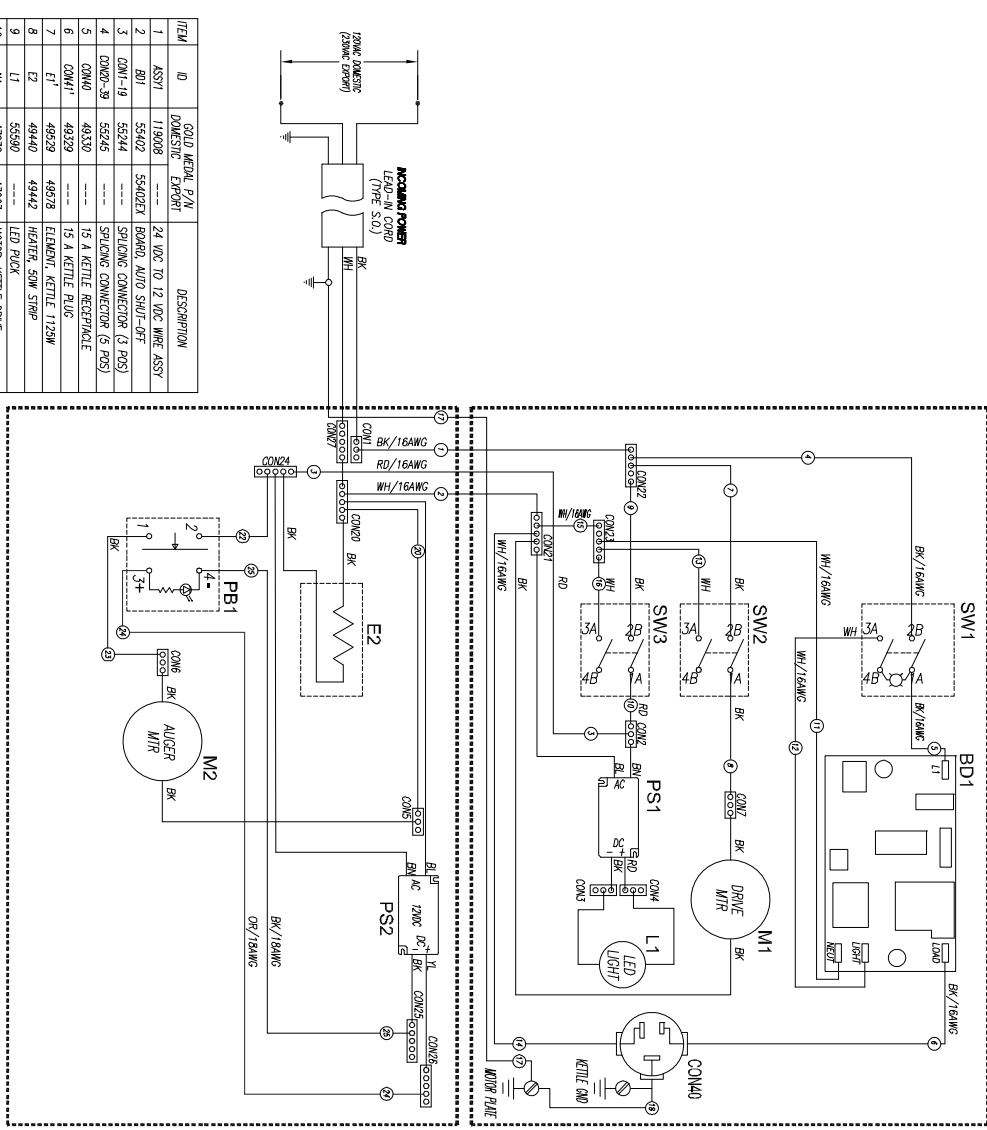
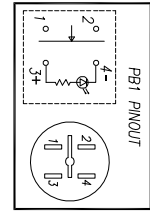
Item	Part Description	Part Number
1	STAMPED ALUMINUM SCOOP	2071
2	6.5 CC MEASURE	47678
3	OIL MEASURE (1/3 CUP)	47150
4	MEASURE ONE CUP	47147



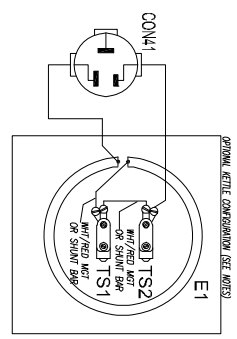
Wiring Diagram

Model No. 2783 Series

ITEM #	QTY	DESCRIPTION
1	1	DOMESTIC EXPORT
2	1	24 VDC TO 12 VDC WIRE ASSY
3	1	55402X BOARD, AUTO SHUT-OFF
4	1	55414 SPRING CONNECTOR (3 POS)
5	1	55416 SPRING CONNECTOR (3 POS)
6	1	55420 15 A KETTLE RECEPTACLE
7	1	49329 15 A KETTLE PLUG
8	1	49442 HEATER, 50W STRIP
9	1	55900 LED PLUX
10	1	47038 MOTOR, KETTLE DRIVE
11	1	114072 114072X MOTOR, AUGER
12	1	55649 BLUE LED MOUNTING BR
13	1	55394 24 VDC, 20 W POWER SUPPLY
14	1	55331 12 VDC, 20 W POWER SUPPLY
15	1	42798 KETTLE HEAT SW
16	1	42532 KETTLE MOTOR SW
17	1	42532 LIGHT/MANUAL SW
18	1	76089 THERMOSTAT, 40UF



- NOTE:
- NOT ALL MODELS INCLUDE A KETTLE
 - EXPORT VOLTAGE 230VAC/50HZ
 - THE MODEL NUMBERS ARE 2783-XX-012 WHERE:
 - XX - COUNTRY CODE
 - 01 - DOMESTIC
 - 02 - EXPORT VOLTAGE 230VAC/50HZ
 - Y - KETTLE AND OPERATION
 - 0 - FRONT COUNTER W/ KETTLE
 - 1 - BACK COUNTER W/ KETTLE
 - 2 - FRONT COUNTER W/O KETTLE
 - 3 - BACK COUNTER W/O KETTLE
 - Z - FEATURE CODE
 - 0 - BASE MODEL TOUCHLESS SYSTEM
 - 1 - TOUCHLESS SYSTEM AND CASH BOX
 - 2 - TOUCHLESS SYSTEM
 - 3 - TOUCHLESS SENSOR
 - 4 - MANUAL CASSESS SYSTEM AND TOUCHLESS SENSOR
 - 5 - MANUAL CASSESS SYSTEM AND TOUCHLESS SENSOR AND CASH BOX





WARRANTY

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

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

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

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

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



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