



Instruction Manual

Mid-Sized Poppers

Model Series: 2131, 2147, 2152, 2452



Model 2147



Model 2131



Model 2152



Model 2452







GOLD MEDAL® PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







SAFETY PRECAUTIONS

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

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

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



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

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

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



SAFETY PRECAUTIONS (continued)

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

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

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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 Series Description

Reference the Electrical Requirements section for power supply information.

2131: Antique Pinto Pop - 8 oz. kettle, unit is equipped with a PowerOff™ Control feature

2147: Deluxe Pinto Pop - 8 oz. kettle, copper vein color, unit is equipped with a PowerOff™ Control feature

2152: Bronco Pop - 8 oz. kettle, red top, unit is equipped with a PowerOff™ Control feature

2152ST: Bronco Pop - 8 oz. kettle, stainless steel top, unit is equipped with a PowerOff™ Control feature

2452: Ultimate Bronco Pop - 8 oz. kettle, stainless steel top with LED lighted sign, unit is equipped with a PowerOff™ Control feature

2452-00-002: Ultimate Bronco Pop - Back Counter unit, 8 oz. kettle, stainless steel top with LED lighted sign, unit is equipped with a PowerOff™ Control feature

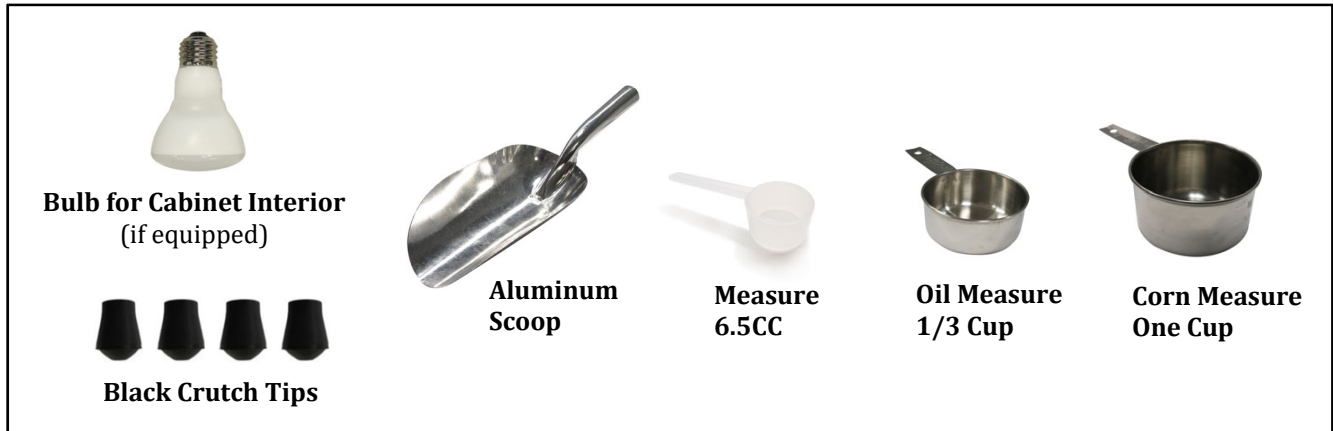
2131XJ: Export Antique Pinto Pop (100V Model) - 8 oz. kettle, and LED cabinet lighting

2452-06-000: Export Ultimate Bronco Pop (100V Model) - 8 oz. kettle, stainless steel top with LED lighted sign

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed and breakfast or other residential type environments



Items Included with this Unit



Setup

This unit has been tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Place the unit on a sturdy, level base.
3. The popper unit has 4 glide feet preinstalled at the factory. Install a Black Crutch Tip on each of the 4 glide feet. Firmly push the crutch tip over the glide until it covers the glide entirely.
4. The door knobs are shipped facing the inside of the machine. Re-adjust the knobs to face the outside of the machine.
5. Units equipped with a light bulb - carefully install the light bulb (do not over-tighten) into the lamp holder located in the cabinet interior. Ensure the unit is OFF and unplugged before installing or changing the bulb (reference the Electrical Requirements section).
6. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).



Electrical Requirements



The following power supply must be provided:

2131, 2147, 2152, 2152ST: 120 V~, 1310 W, 60 Hz

2452, 2452-00-002: 120 V~, 1605 W, 60 Hz

2131XJ: 100 V~, 1105 W, 50/60 Hz



2452-06-000: 100 V~, 1160 W, 60 Hz

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

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

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



OPERATING INSTRUCTIONS

Controls and Their Functions

KETTLE HEAT SWITCH

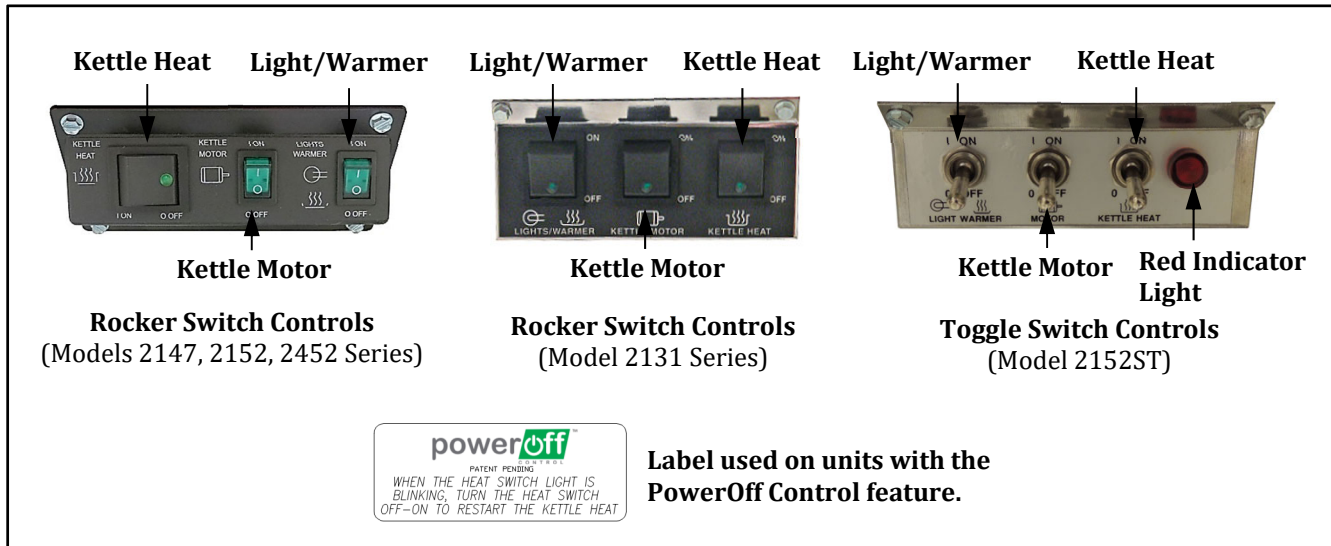
Two position, ON/OFF switch - supplies power to the heating elements in the popping kettle. When the indicator light is ON, there is power to the Kettle (red indicator light is used for toggle switch models; the green switch light is used for rocker switch models).

KETTLE MOTOR SWITCH

Two position, ON/OFF switch - supplies power to the kettle agitator motor. The Kettle Motor Switch **MUST** be ON at all times when there is popcorn (popped or un-popped) in the kettle.

LIGHTS/WARMER SWITCH

Two position, ON/OFF switch - supplies power to the popcorn sign (if equipped), interior cabinet light, and heat element for the corn pan.



POWEROFF CONTROL (if equipped)

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

- When the Kettle Heat Switch is turned ON, and the kettle thermostat switches OFF, the PowerOff Control's 15 minute timer starts; the 15 minute timer resets each time a batch of popcorn is popped.
- The small green neon light in the Kettle Heat Switch will blink OFF-ON to indicate the kettle has been automatically turned OFF.
- To restart the kettle heating, cycle the Kettle Heat Switch OFF-ON.



Popping Corn

This section describes instructions for popping Standard (salted popcorn).

Amount of Popcorn and Oil

Your new 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 your kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Ingredient amounts for popping Standard Popcorn:

Kettle Size	Popcorn Charge	Oil Charge	Flavacol (Salt)
8 oz.	8 oz. (237 ml)	1/3 cup (79 ml)	3/4 Tblsp. (10cc)

For best results use Mega-Pop® 8 oz. premeasured pouches (Item# 2838).

Popping Standard (Salted) Popcorn


1. Turn the Lights/Warmer, Kettle Heat and Kettle Motor Switches ON.
2. To determine when the kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn and one ounce (30 ml) of popping oil. When the kernels pop, the kettle is ready for use.
3. Lift the kettle lid and load the Mega-Pop® premeasured popcorn and oil pouch into kettle, or pour in the popcorn and Flavacol, then add oil in the premeasured amounts specified above. Close lid.
4. When the corn has finished popping, gently dump the popcorn.
5. On the final kettle of corn, turn the Kettle Heat Switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity, since the kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.
6. When finished popping, make sure KETTLE HEAT and KETTLE MOTOR switches are turned OFF.

NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!

If unit is equipped with the PowerOff Control feature, unit will automatically shut kettle heat OFF after 15 minutes of idle time (no popcorn popped). To restart kettle heating, cycle the Heat Switch OFF-ON.



Care and Cleaning

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

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

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

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

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

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

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

5. With unit OFF and unplugged, wipe kettle lead cord with a clean SLIGHTLY damp cloth. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**



Daily Unit Cleaning Instructions

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Take a clean, SLIGHTLY damp cloth and wipe excess grease from the glass and cabinet.
4. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.

5. Clean the glass panels with glass cleaner. Gold Medal Watchdog Glass Cleaner (Item No. 2588) is recommended.

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



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 (if equipped) 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	A. Kettle Motor Switch	A. If the kettle agitator shaft is not rotating, DO NOT pop corn. 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.



Issue	Possible Cause	Solution
	<p>B. Kettle Agitator Shaft/Stir Blade not rotating. (Unit must be OFF, unplugged and cool prior to checking or adjusting the agitator assembly.)</p>	<p>B. If the kettle agitator shaft is not rotating, DO NOT pop corn.</p> <p>a. 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” (thickness of a dime).</p> <p>To make shaft adjustments, reference the Agitator Set Collar Adjustment section.</p>



Agitator Set Collar Adjustment

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

Agitator Assembly with a FLOATING Stir Rod

Steps to Adjust Set Collars

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

Step 2: Loosen the set screw in each set collar to be adjusted.

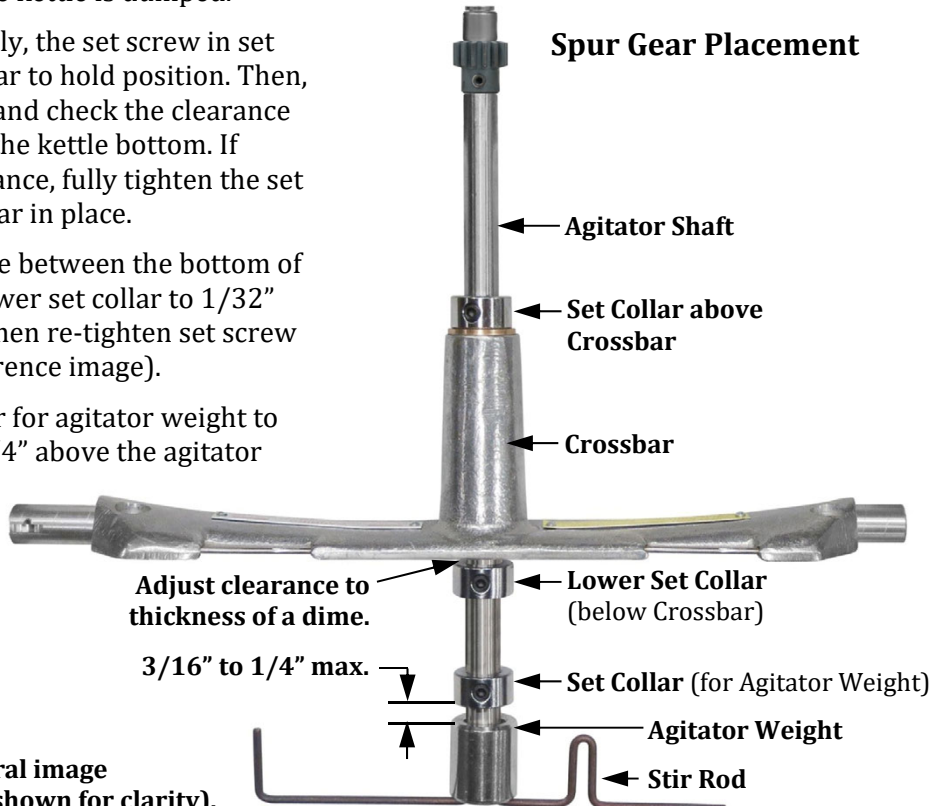
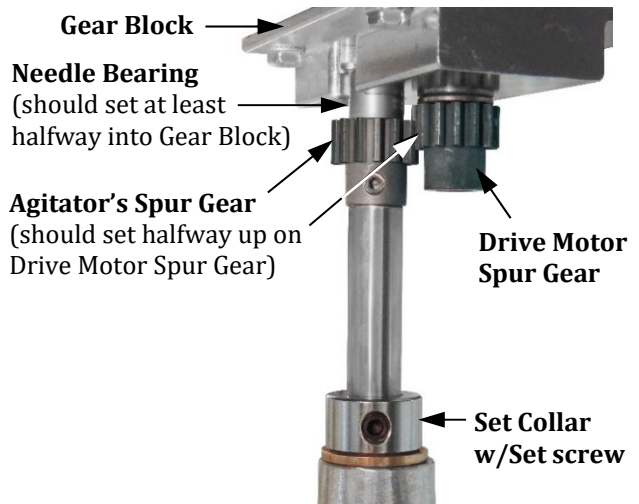
Step 3: With the kettle mounted in the popper, adjust the shaft so the Spur Gears are halfway engaged, and the Needle Bearing is at least halfway engaged in the gear block (reference image at right).

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

Step 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.

Step 5: Adjust clearance between the bottom of the crossbar and the lower set collar to 1/32" (thickness of a dime); then re-tighten set screw to secure in place (reference image).



Step 6: Adjust set collar for agitator weight to be between 3/16" to 1/4" 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).





MAINTENANCE INSTRUCTIONS

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

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

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

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



ORDERING SPARE PARTS

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

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

Or, place orders by phone or online:

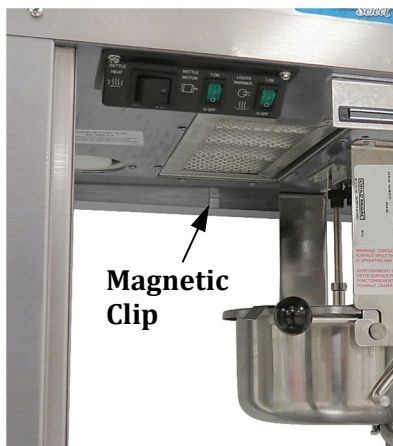
Phone: (800) 543-0862
(513) 769-7676
Fax: (800) 542-1496
(513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com



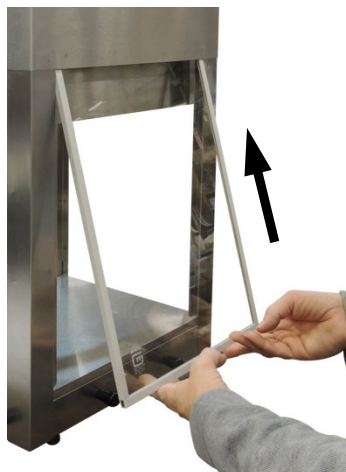
Replacing Broken Glass

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

1. Remove all loose pieces of glass.
2. Pull out magnetic clip to remove (clip located above glass panel in cabinet interior).
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 the broken glass.
5. Apply decals (if desired) to the new glass panel.
6. Slide rigid glass channels over the exposed sides and bottom of new glass panel.
7. Carefully slide glass panel up under top ridge, then lower into the bottom channel.
8. Reinstall magnetic clip above the new panel in cabinet interior.



Remove magnetic clip above glass panel to remove glass.



To install, slide glass panel up under top ridge.



Lower glass panel into bottom channel.

General images shown for glass installation reference only.

GLASS DIMENSIONS (Height X Width X Thickness)

Front and Side Glass: 30" X 16 11/16" X 1/8" (3 Pieces)

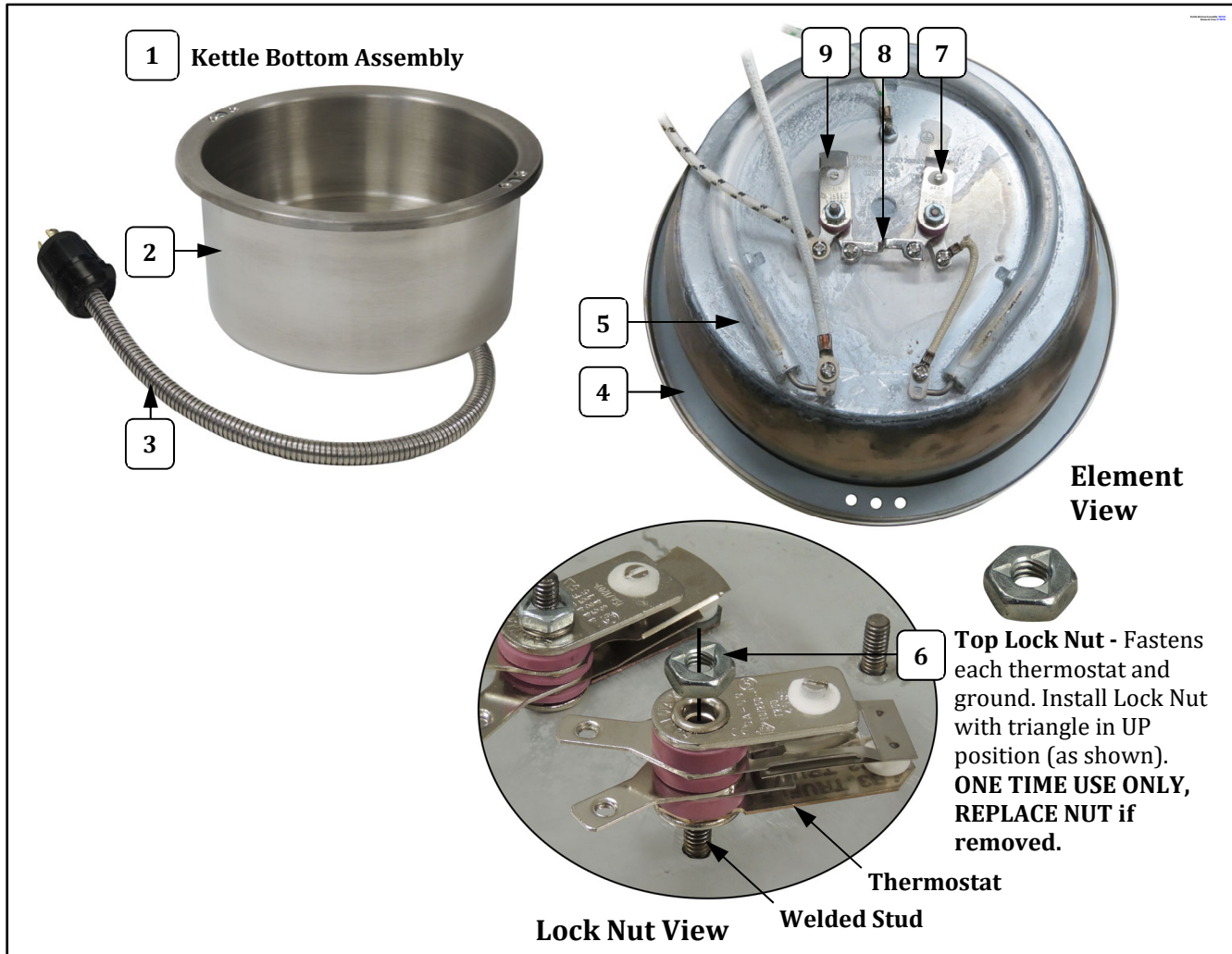


8 oz. Kettle Assy. (47987N) – Agitator Assembly – Parts List

Item	Part Description	Part Number
		47987N
1	1/4-20 X 1.25 THUMB SCREW	61068
2	8-32 x 1/2 FH MS PH	106064
3	SHELL & KETTLE BLOCK	61013
4	8OZ LID & AGITATOR ASSY (Complete Assy.)	61026N
5	CROSSBAR ASSEMBLY	61025
6	FORMED LID	47261
7	REAR KETTLE LID	47119
8	DUMP HANDLE ASSEMBLY (assembly includes Handle, Knob, Key, and the 2 fasteners shown)	47102
9	DUMP HANDLE KNOB	47110
10	DUMP HANDLE	47707
11	5/16-18 X 3/8 SQ HD SCREW (Holds Key)	47662
12	5/16-18 X 1/2 SQ HD SCREW	47725
13	WOODRUFF KEY #3 1/8X1/2	41730
14	AGITATOR BEARING HUB	43434
15	NEEDLE BEARING	47106
16*	SPUR GEAR Kit (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K
17	10-32 X 3/16 SET SCREW	41742
18	AGITATOR SHAFT	61092
19	1/2ID X 7/8OD SET COLLAR	47326
20	SET SCREW 1/4-20 X 3/16	47751
21	STIR ROD	49011
22	AGITATOR WEIGHT	61093



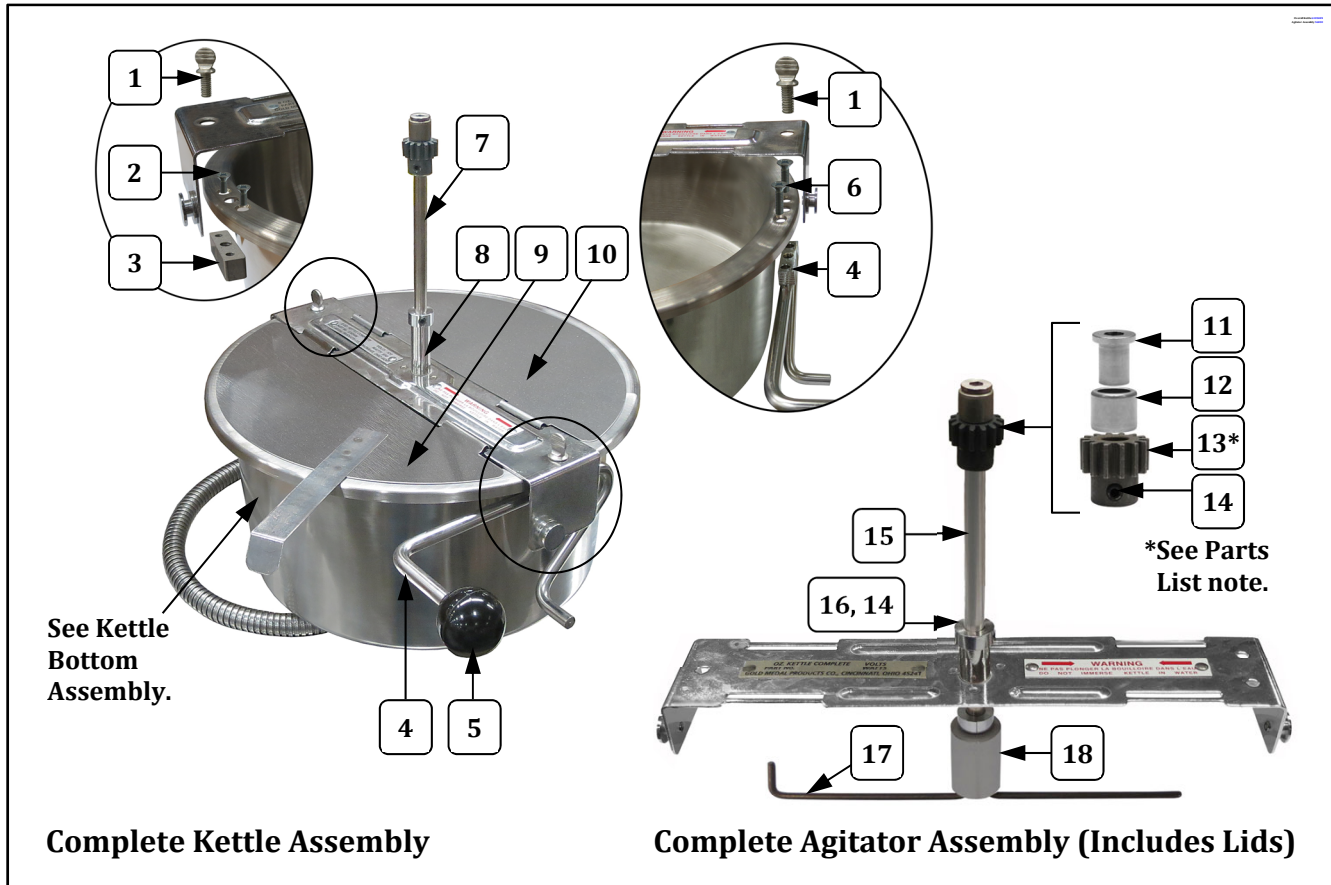
8 oz. Kettle Assembly (47987N) – Kettle Bottom View



Item	Part Description	Part Number
		47987N
1	8OZ KETTLE BOTTOM (includes parts listed below)	61027N
2	KETTLE SHELL	61017
3	KETTLE LEAD ASSY	61053
4	KETTLE GASKET	61012
5	8 OZ SS KETTLE & ELEMENT	61280
6	8-32 TOP LOCK NUT (always replace if removed)	67943
7	482°F THERMOSTAT (includes two 6-32 screws)	76708
8	THERMOSTAT SHUNT BAR	47193
9	550°F THERMOSTAT (includes two 6-32 screws)	77108



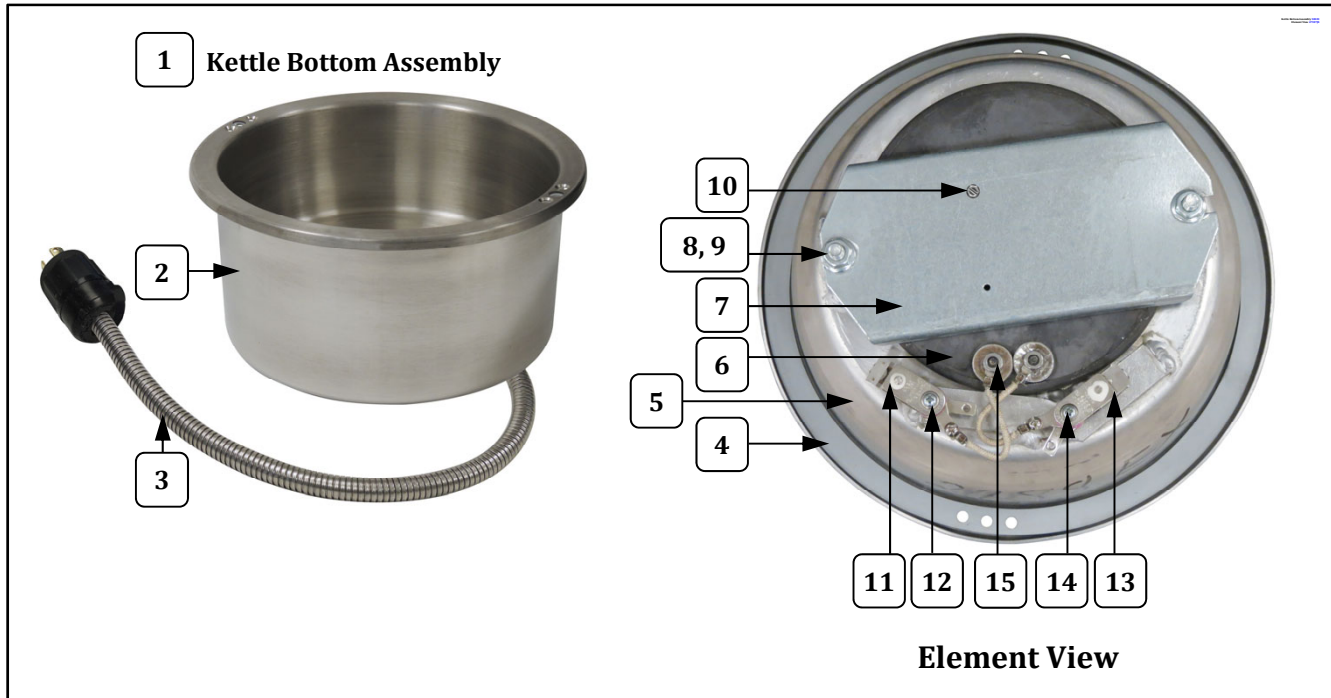
Model 2131XJ – 8 oz. Kettle Assembly (47987JX) – Agitator Assy.



Item	Part Description	Part Number
		47987JX
1	1/4-20 X 1/2 THUMB SCREW	61059
2	8-32 x 1/2 FH MS PH	106064
3	KETTLE & SHELL BLOCK	61013
4	DUMP HANDLE - BLOCK WELDMENT	88769
5	DUMP HANDLE KNOB	47110
6	8-32 X 1 FL HD PH MS	20068
7	LID & AGITATOR ASSY (Complete Assembly)	61055JX
8	KETTLE CROSSBAR ASSEMBLY	61010
9	FRONT KETTLE LID	47720
10	REAR KETTLE LID	47119
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	12/14 OZ. AGITATOR SHAFT	69712
16	SET COLLAR 5/16 ID 5/8 OD	46649
17	6 OZ. STIR ROD	69714
18	AGITATOR WEIGHT	69715



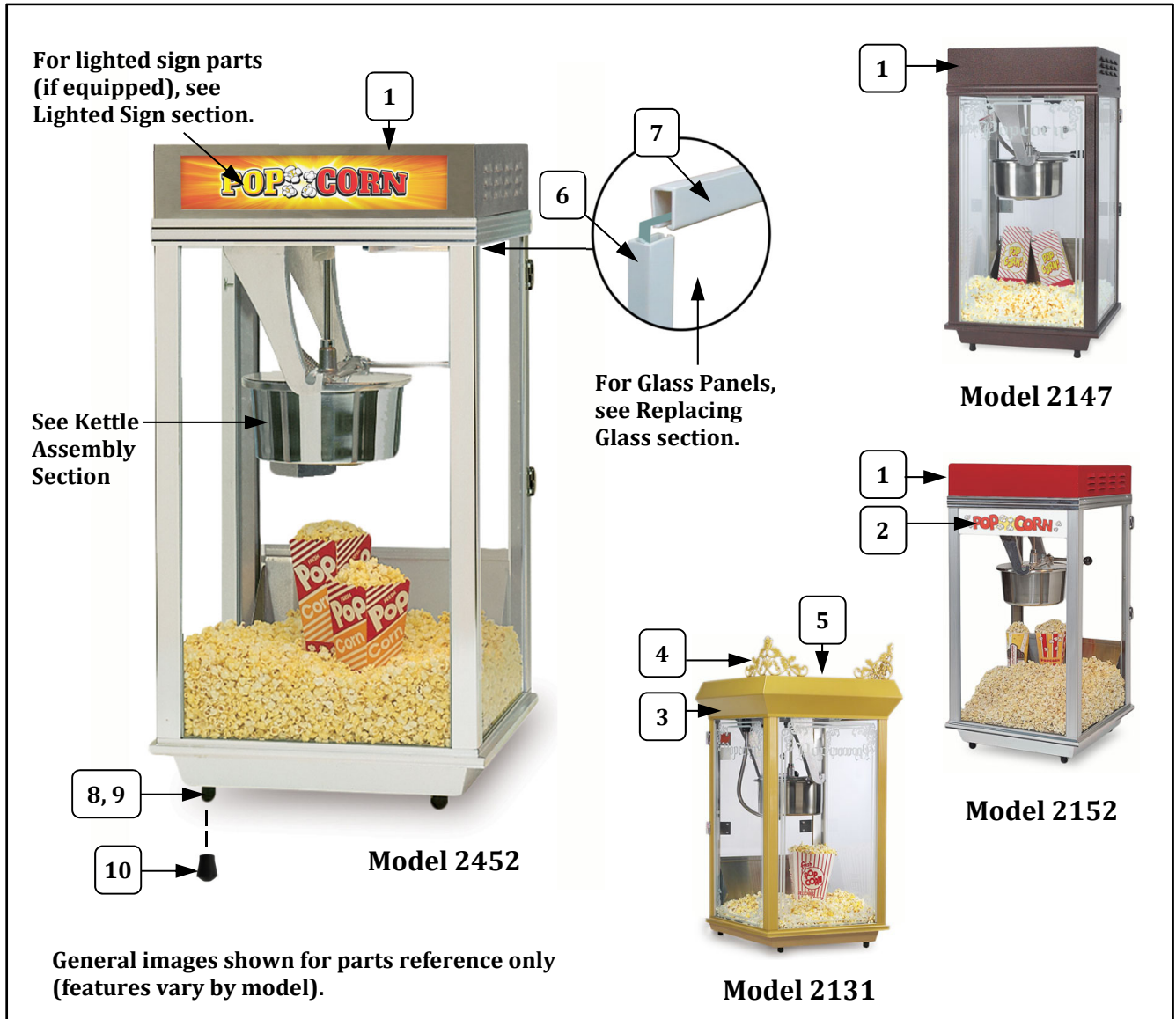
Model 2131XJ – 8 oz. Kettle Assembly (47987JX) – Kettle Bottom



Item	Part Description	Part Number
		47987JX
1	8 OZ. KETTLE BOTTOM ASSEMBLY (includes parts listed below)	61027JX
2	KETTLE SHELL	61017
3	KETTLE LEAD ASSY	61227J
4	KETTLE GASKET	61012
5	8 OZ. KETTLE WELDMENT	61019
6	HEAT ELEMENT 120V,1350W	47081
7	RETAINER BRACKET, ELEMENT	49310
8	BOLT 5/16-18 X 3/4 Sq Hd	49446
9	5/16-18 SERRATED LOCK NUT	49317
10	8-32 X 1/4 SLT. HWH M/S (fastens ground)	49060
11	450°F THERMOSTAT (Two 6-32 X 3/8 Screws Included)	76089
12	6-32 X 7/8 PHIL PAN M/S (screw to hold 450°F thermostat to kettle bottom)	79290
13	525°F THERMOSTAT (Two 6-32 X 3/8 Screws Included)	76702
14	6-32 X 3/4 PH PAN M/S (screw to hold 525°F thermostat to kettle bottom)	40133
15	10-24 M/S NUT, ZINC	47053



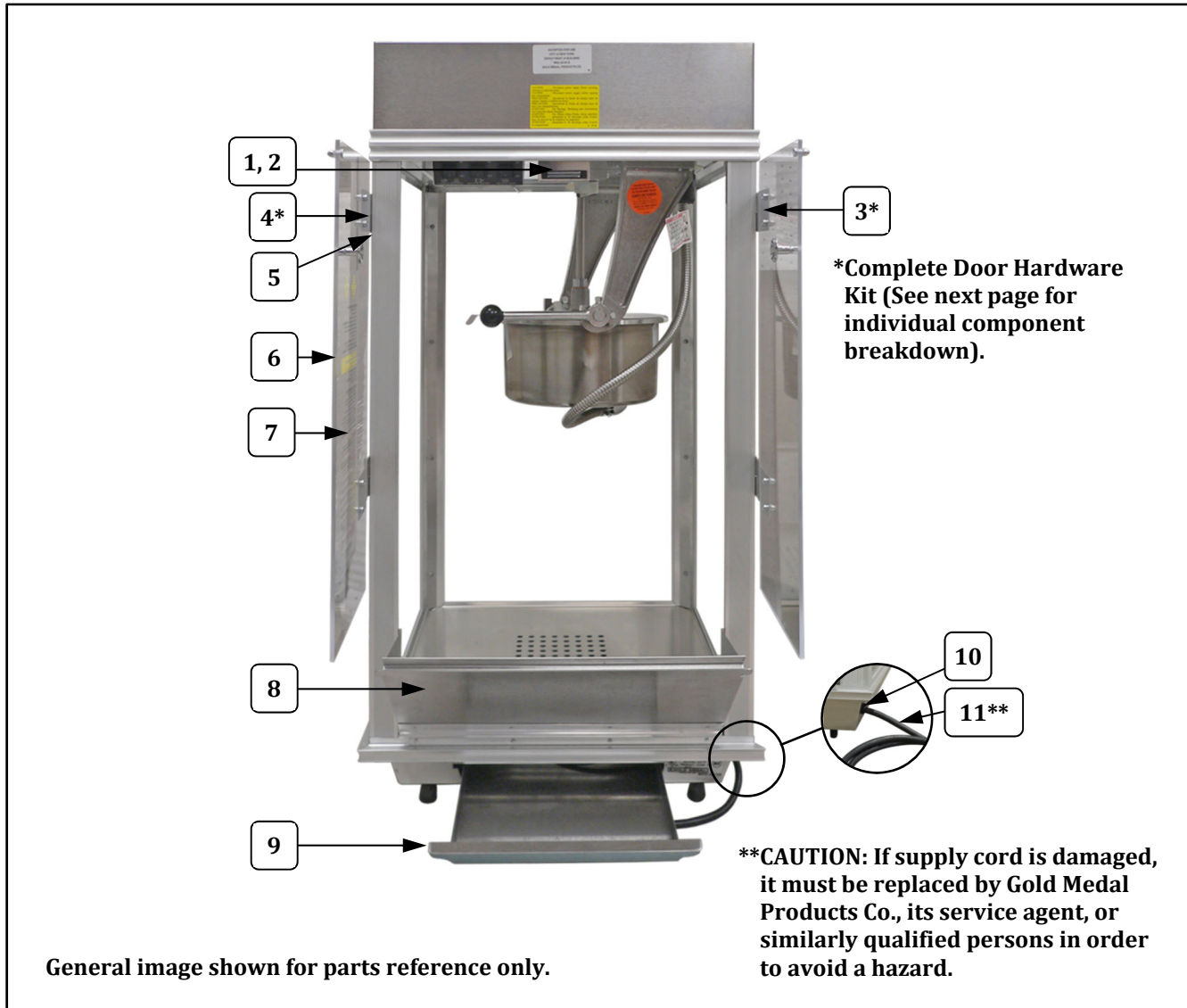
Cabinet Exterior – Front View



Item	Part Description	Part Number				
		2131 Series	2147	2152	2152ST	2452 Series
1	DOME		77718	77638	77647	14912
2	DECAL FRONT GLASS			49158	49158	
3	UPPER FRAME ASSY, GOLD	77572				
4	CORNER ORNAMENT NEW STYLE - Right	47402L				
	CORNER ORNAMENT NEW STYLE - Left	47402R				
5	INSPECTION COVER	77752				
6	GLASS CHAN 29 5/8	47698	47698	47698	47698	47698
7	GLASS CHAN 16 11/16	47693	47693	47693	47693	47693
8	GLIDE	47328	47328	47328	47328	47328
9	SCREW, 10-24 X 3/4 HXHD	41314	41314	41314	41314	41314
10	CRUTCH TIP BLACK 70 DURO	49123	49123	49123	49123	49123



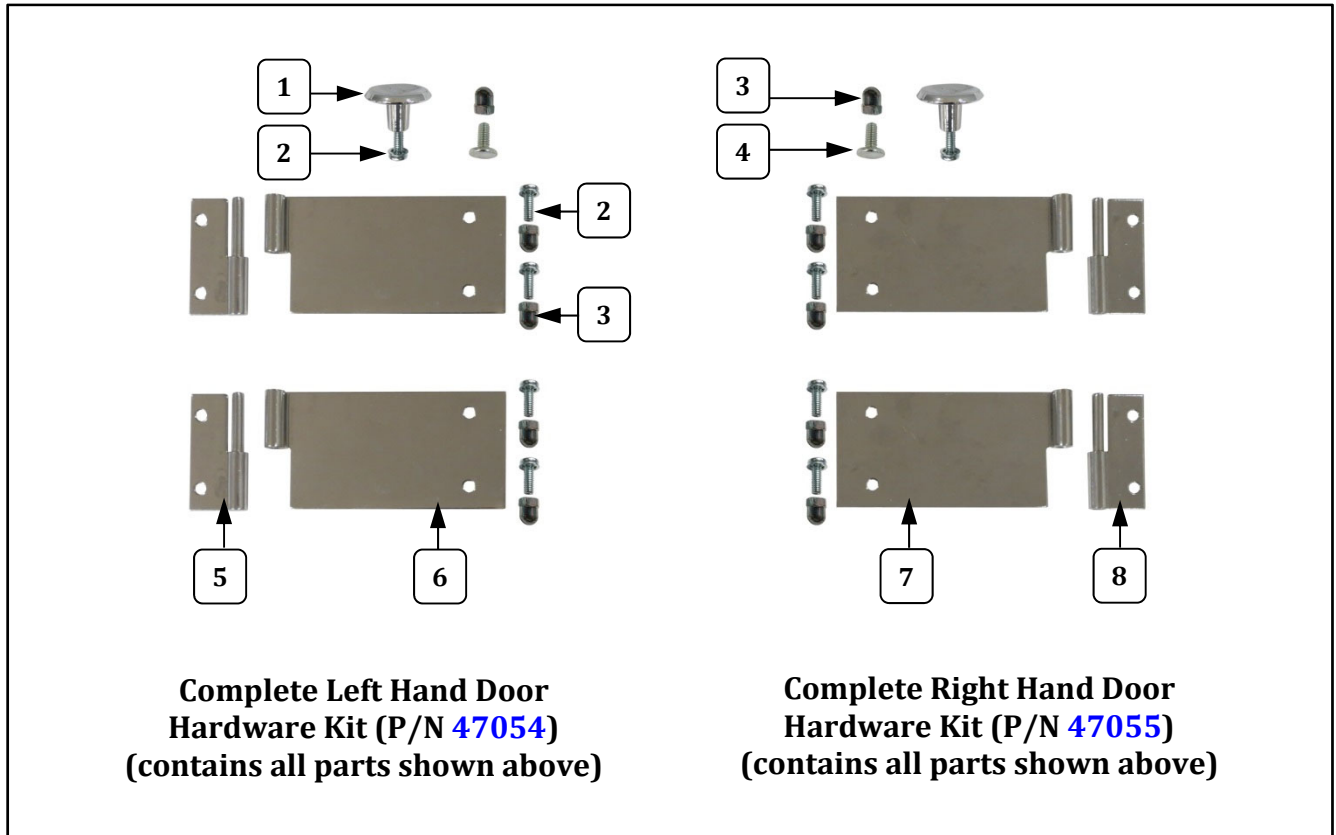
Cabinet Exterior – Operator Side View



Item	Part Description	Part Number				
		2131 Series	2147	2152	2152ST	2452 Series
1	MAGNETIC CATCH MT BRKT	47559	41340	41340	41340	41340
2	MAGNETIC CATCH	47561	47561	47561	47561	47561
3*	COMPLETE LH DOOR HARDWARE KIT	47054	47054	47054	47054	47054
4*	COMPLETE RH DOOR HARDWARE KIT	47055	47055	47055	47055	47055
5	8-32 X 3/8 SLT. HWH M/S (Frame Hinge Screws not incl'd in Door Hardware Kit)	42044	42044	42044	42044	42044
6	DOOR	77524	77524	77524	77524	77524
7	UNIVERSAL POPPER DECAL	41019	41019	41019	41019	41019
8	DROP PANEL	77509	77509	77509	77509	77509
9	OLD MAID PAN	47003	47003	47003	47003	47003
10	STRAIN RELIEF	76026	76026	76026	76026	67060
11	LEAD-IN CORD 15 AMP PLUG	22038	22038	22038	22038	87085



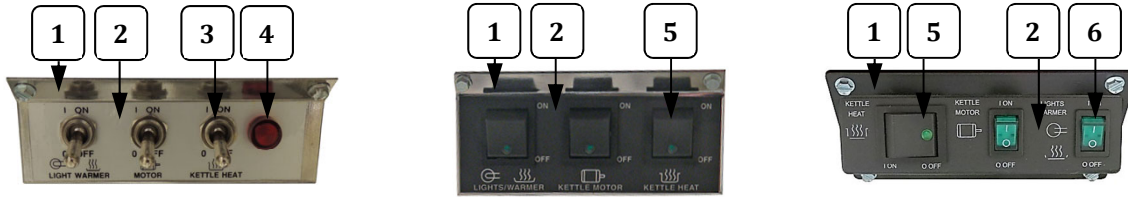
Door Hardware Kits – Individual Component Breakdown



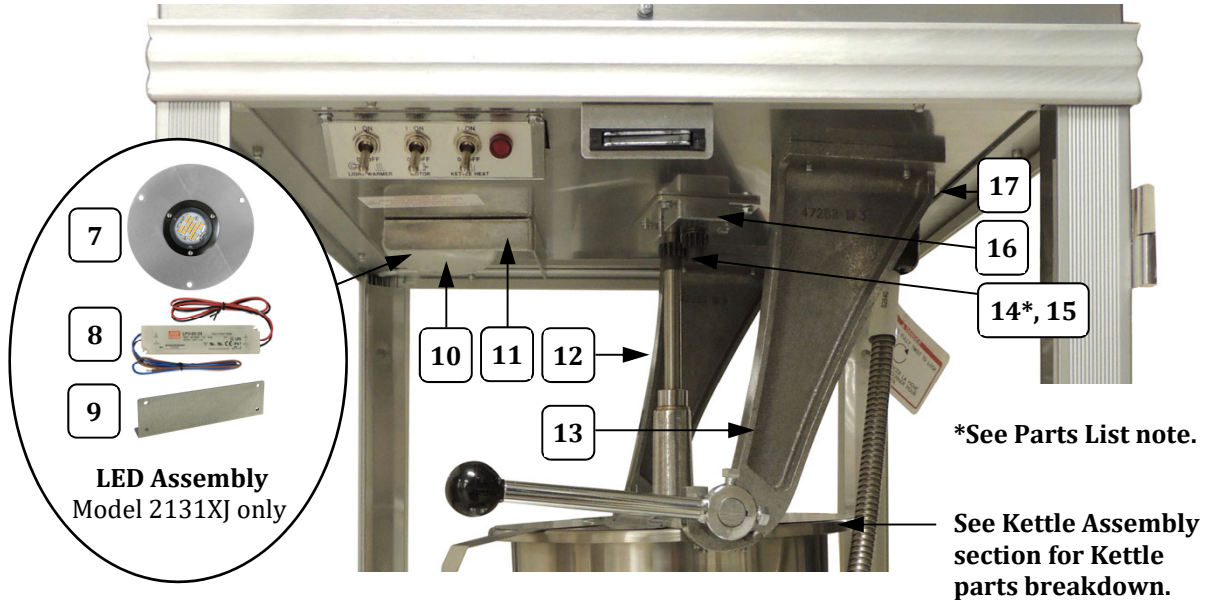
Item	Part Description	Part Number	
		47054	47055
1	DOOR KNOB	41013	41013
2	8-32 X 1/2 SCREWS PH PAN W/SEMS	47124	47124
3	ACORN NUT #8-32	47702	47702
4	TEE BOLT	75267	75267
5	MALE HINGE SHORT LEFT	41349	
6	FEMALE HINGE LONG LEFT	41352	
7	FEMALE HINGE LONG RIGHT		41351
8	MALE HINGE SHORT RIGHT		41350



Cabinet Interior View – Controls – Parts Breakdown



Controls – Switch Box Variations



LED Assembly
Model 2131XJ only

*See Parts List note.

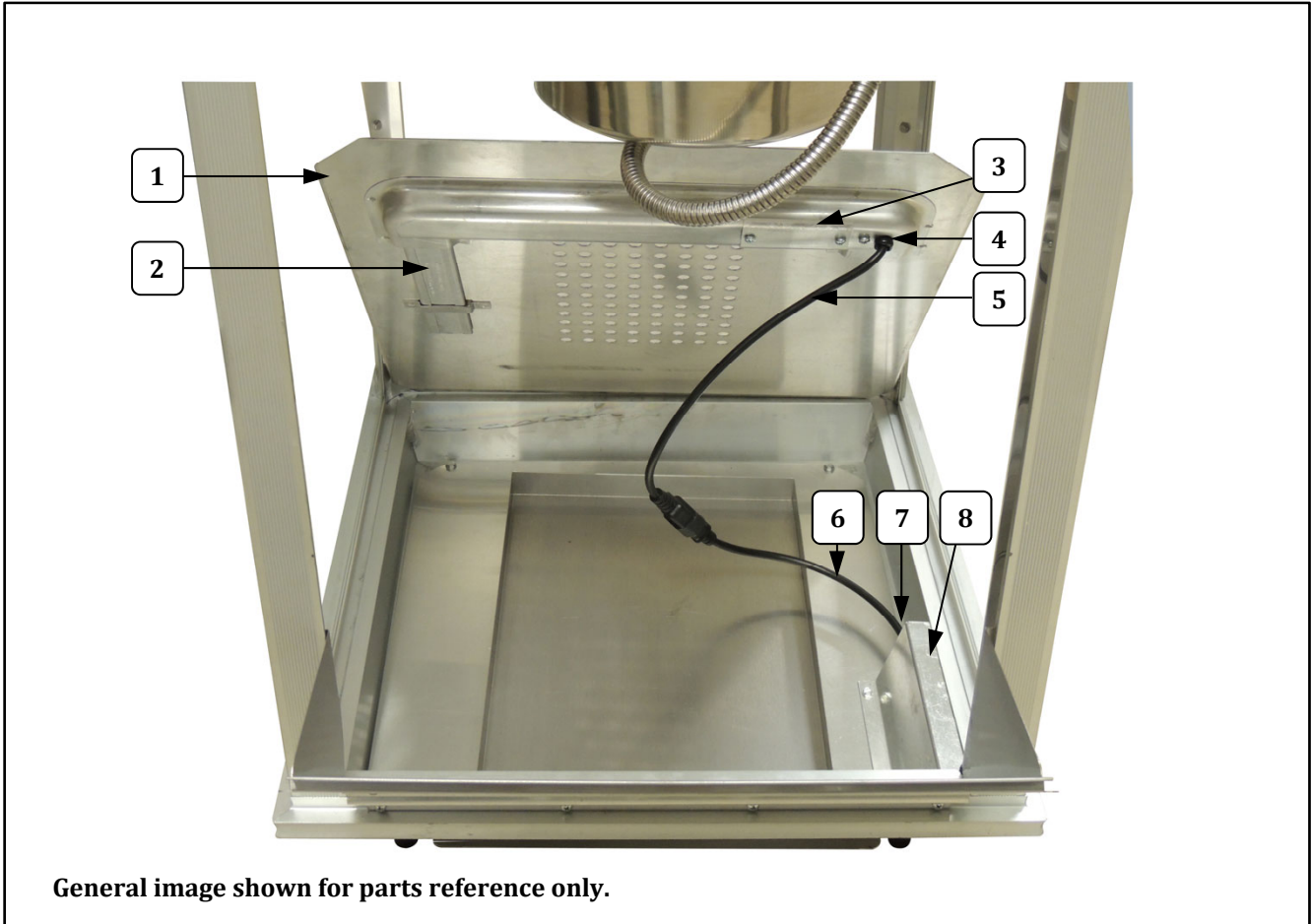
See Kettle Assembly section for Kettle parts breakdown.

General images shown for parts reference only.

Item	Part Description	Part Number					
		2131	2147	2152	2152ST	2452 Series	2131XJ
1	SWITCH BOX	17473	48501	48501	49099	48501	17473
2	SWITCH BOX LABEL	48508	48502	48502	49116	48502	48508
3	SWITCH, TOGGLE SPST				47201		
4	PILOT LIGHT-125V RED				41033		
5	SWITCH, LIGHTED ROCKER GR	42798	42798	42798		42798	42798
6	ROCKER SWITCH DPST		42532	42532		42532	
7	LED BULB ASSEMBLY						55625
8	POWER SUPPLY 24VDC 20W						55394
9	20W POWER SUPPLY BRACKET						55414
10	REFLECTOR FLOOD, 65W	41671	41671	41671	41671	41671	
11	LIGHT SHIELD ANGLE	47799	47799	47799	47799	47799	
12	HANGER ARM FRONT	47262	47262	47262	47262	47262	47262
13	HANGER ARM REAR,ASSY (w/dowel pin)	47263	47263	47263	47263	47263	47263
14*	SPUR GEAR Kit (Includes 2 gears with set screws. Always replace Agitator Spur Gear and Kettle Drive Motor Gear as a set.)	47059K	47059K	47059K	47059K	47059K	47059K
15	SET SCREW #10-32 X 3/16	41742	41742	41742	41742	41742	41742
16	GEAR BLOCK ASSY	67194	67194	67194	67194	67194	67194
17	15 AMP TWIST LOCK KETTLE RECPT	49330	49330	49330	49330	49330	49330



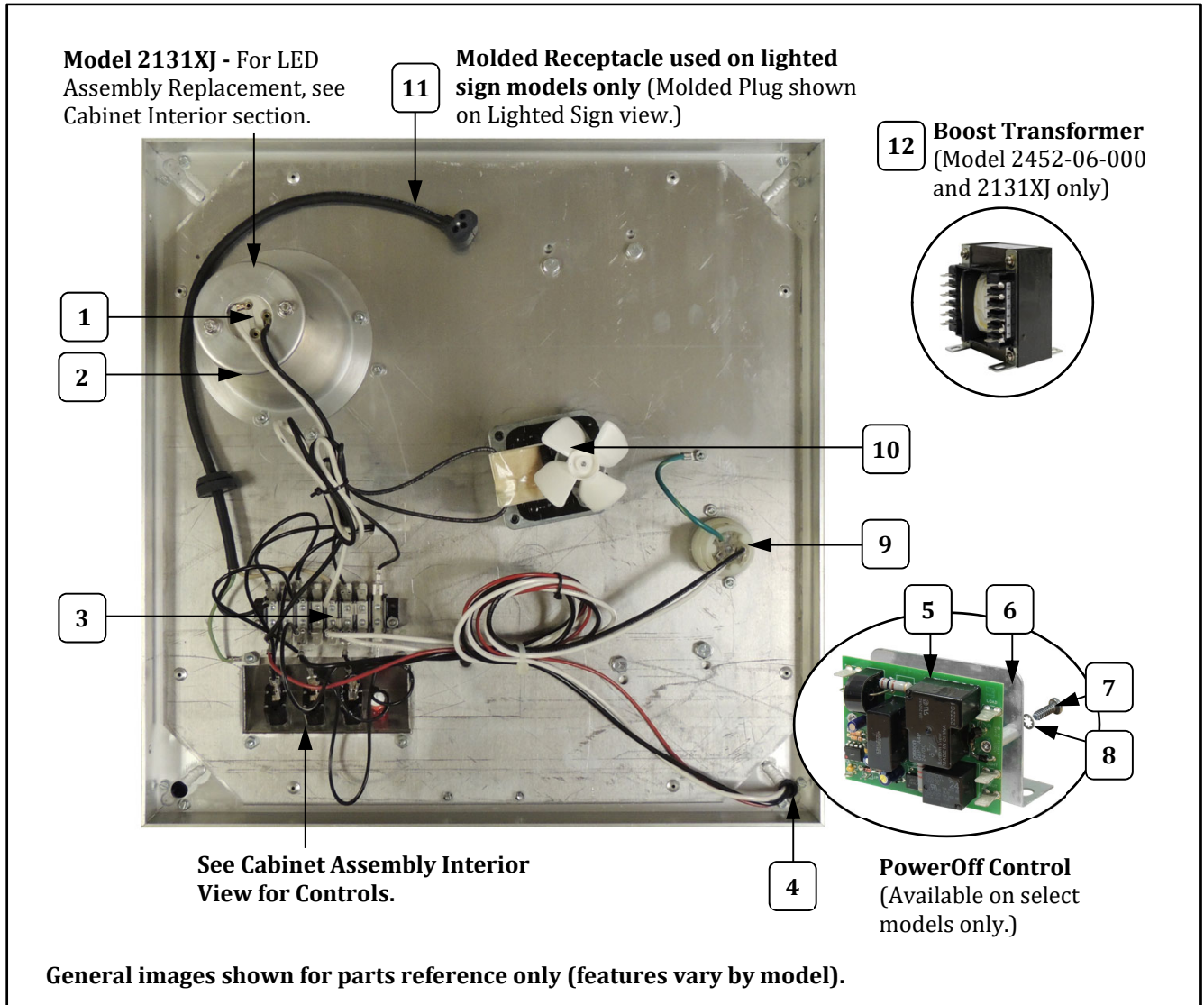
Cabinet Interior - Heated Corn Deck View



Item	Part Description	Part Number
		All Models
	BOTTOM CORN PAN ASSY 120V (Complete Assembly, includes Female Cordset)	77522
1	BOTTOM CORN PAN 120V	77619
2	HEAT ELEMENT 115V, 75W	44026
3	COVER, CORN PAN CONDUIT	47653
4	STRAIN RELIEF SR-6W-1	82220
5	MALE CORDSET	61020
6	FEMALE CORDSET	61021
7	STRAIN RELIEF SR-6P-4	44073
8	CORNER COVER	77591



Dome Interior View



Item	Part Description	Part Number						
		2131	2147	2152	2152ST	2452 2452-00-002	2452-06-000	2131XJ
1	LAMP HOLDER	47047	47047	47047	47047	47047	47047	
2	LIGHT SHIELD CONICAL	49480	49480	49480	49480	49480	49480	
3	TERMINAL BLOCK , 8 TERMINAL	47208	47208	47208	47208	47208	47208	47208
4	SNAP BUSCHING, .005 IN	47236	47236	47236	47236	47236	47236	47236
5	KETTLE POWEROFF CNTRL PCB	55402	55402	55402	55402	55402		
6	BRACKET, POWEROFF CNTRL	55427	55427	55427	55427	55427		
7	6-32 X 3/8 PHIL PAN M/S	39000	39000	39000	39000	39000		
8	#6 INTERNAL TOOTH L/W 410SS	39001	39001	39001	39001	39001		
9	KETTLE RECPT	49330	49330	49330	49330	49330	49330	49330
10	KETTLE DRIVE MOTOR	47038	47038	47038	47038	47038	47038	47121
11	MOLDED RECEPTACLE					47727	47727	
12	TRANSFORMER, BOOST 175VA						55457	55457



Lighted Sign Assembly (if equipped)

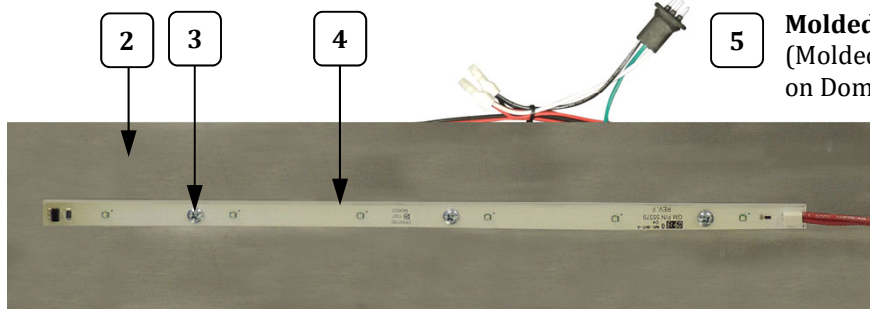


Front Sign View

Model 2452 Sign View



Model 2452-00-002 Sign View



Interior View - LED Strip

5 **Molded Plug seen here**
(Molded Receptacle shown on Dome Interior View.)



6 **Power Supply located on back of LED mount.**

7, 8 **Power Supply fasteners**

General lighting images shown as reference for units with lighted sign option.

Item	Part Description	Part Number	
		2452 2452-06-000	2452-00-002
1	POPCORN SIGN	111876	55583FG
	DOME REFLECTOR ASSY (assembly includes parts listed below)	55584	55584
2	MOUNT, FLOURESCENT OR LED	49428	49428
3	8-32 PAN HD (Mounts the LED Strip)	74141	74141
4	LED STRIP COOL WHITE	55379	55379
5	MOLDED PLUG	47726	47726
6	POWER SUPPLY	55394	55394
7	6-32 X 1/2 PHIL PAN (Mounts Power Supply)	42237	42237
8	6-32 NUT (Mounts Power Supply)	47517	47517



Accessories



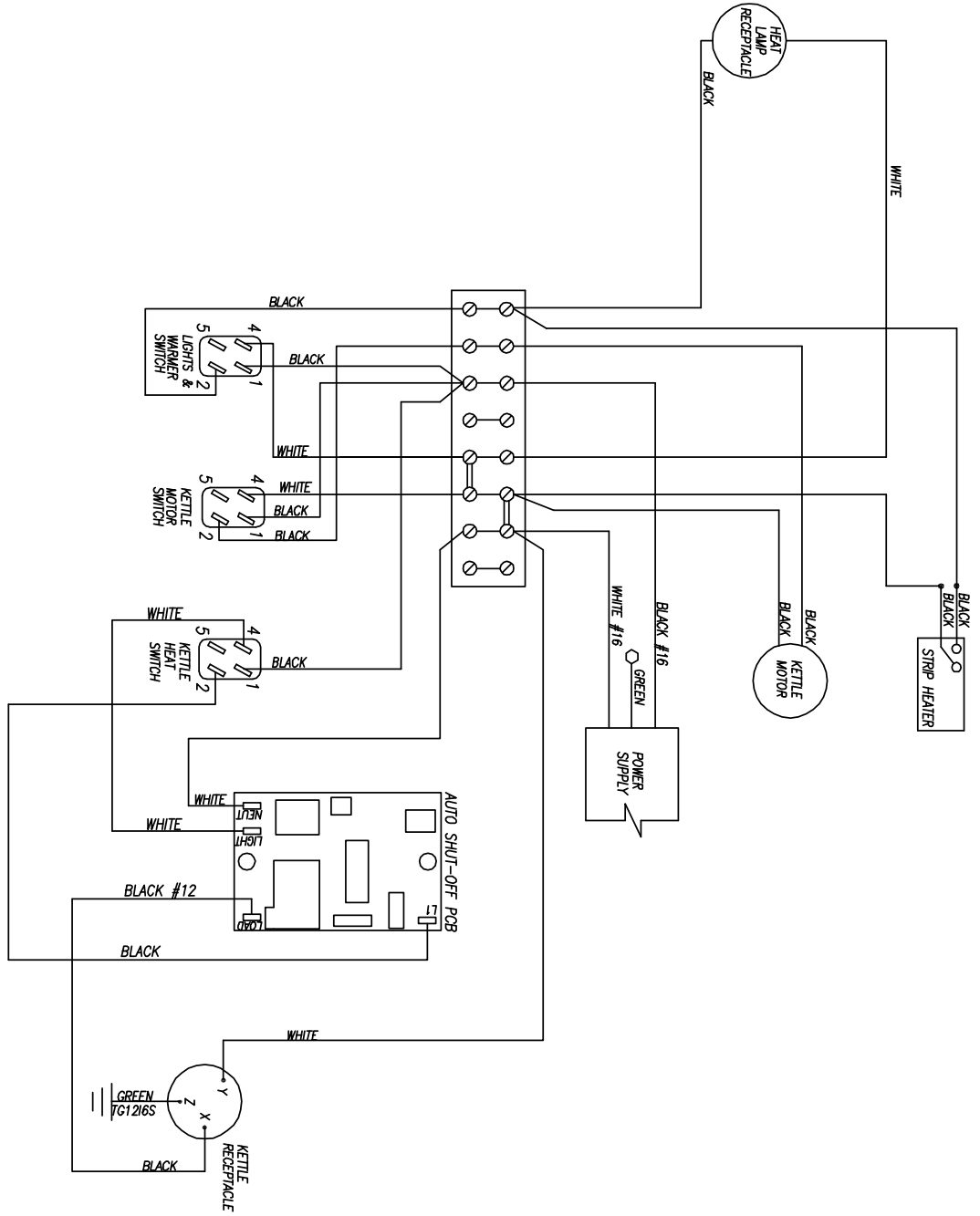
Item	Part Description	Part Number
1	STAMPED ALUMINUM SCOOP	2071
2	MEASURE 6.5CC	47678
3	OIL MEASURE (1/3 CUP)	47150
4	MEASURE ONE CUP	47147



Wiring Diagram

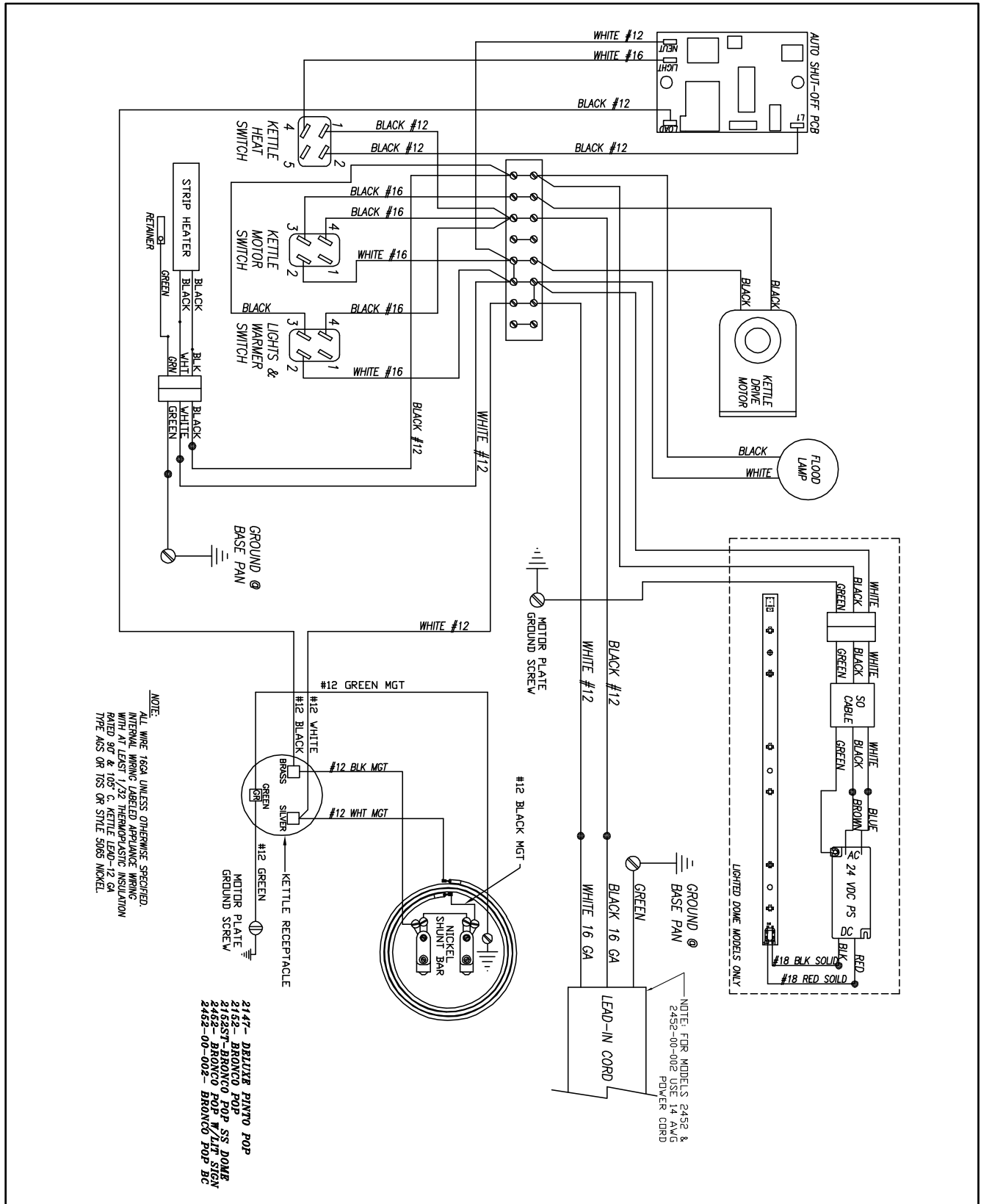
Models 2131

NOTE:
ALL WIRE 18GA UNLESS OTHERWISE SPECIFIED.
INTERNAL WIRING LABELED APPLIANCE WIRING
WITH AT LEAST 1/32 THERMOPLASTIC INSULATION
RATED 90° & 105° C. KETTLE LEAD-12 GA
TYPE AGS OR TSS OR STYLE 5065 NICKEL.



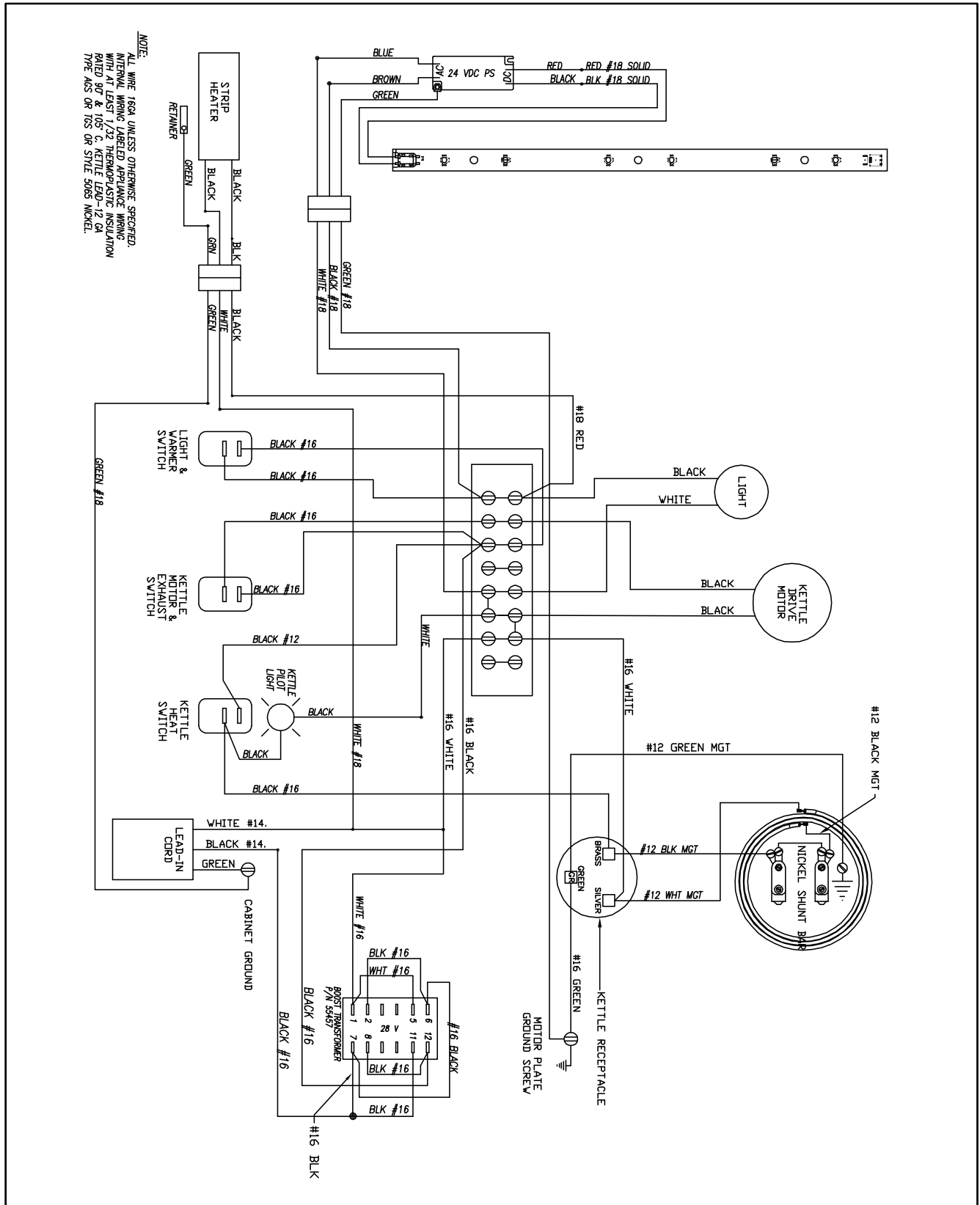


Models 2147, 2152, 2452





Models 2452-06-000





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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.

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



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