



Instruction Manual

Discovery



Model No. 2556, 2557, 2557S, 2563, 2563S







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;">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. 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_051514</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_010914</p>

SAFETY PRECAUTIONS (continued)

	 WARNING
	<p>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.</p> <p style="text-align: right;">012_010914</p>

	 WARNING
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right;">007_010914</p>

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



INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

Manual

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

Model Description

The 32 oz. Discovery Popcorn Machine has the following capabilities according to the Model:

2556: Front Counter Unit, no automatic oil capability.

2557: Back Counter Unit, has automatic oil.

2557S: Back Counter Unit, has automatic oil, and Salt/Sweet capability.

2563: Front Counter Unit, has automatic oil.

2563S: Front Counter Unit, has automatic oil, and Salt/Sweet capability.



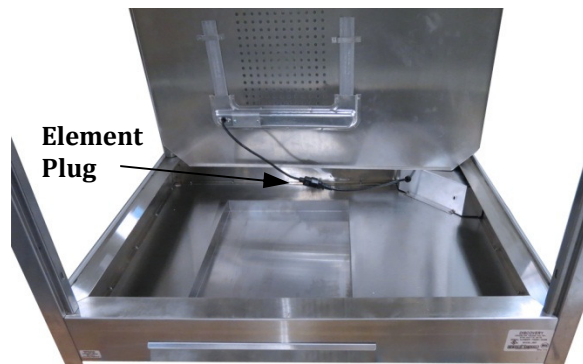
Setup

Your new Discovery Popcorn Machine is tested at the factory.

1. Remove all packing material and tape before starting operation.
2. Remove the Drop Panel located under the doors of the popper (it is held in place with magnets); take out the Kettle, Old Maid Pan, and accessories from inside the base of the machine.
3. Slide the Old Maid Pan into the opening provided in the base.
4. For shipping, the Corn Deck is packed on top of the popcorn machine. Remove all packing material and assemble the Deck as shown in the steps below:



Step 1: Insert Corn Deck into the base of the popper.



Step 2: Plug the Corn Deck element in to the plug end provided.



Step 3: Lay the corn Deck down into position.



Step 4: Reattach the Drop Panel; be sure it is tucked under the Corn Deck.



Accessories Included With Your Machine

- 2 Tbs. Measure (29.6cc)
- 32oz. Corn Cup
- Perforated Jet Scoop
- Flavacol Container
- Tube Brush

Electrical Requirements

The following power supply must be provided for your machine:

2556, 2557, 2557S, 2563, 2563S: 120V/208V or 120V/240V, 5760W, 60Hz

 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>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p>

A 30 amp – 4 wire 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 power for proper machine operation. We recommend this popper 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 Company'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.

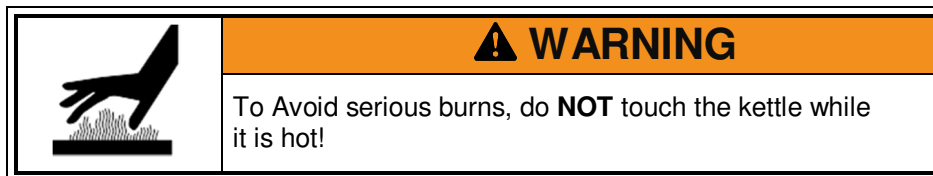
Note: The Discovery “uses” both “hot to neutral” legs, 120v. The machine does not “use” the 208v or 240v, “hot to hot” connection.

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.
5. Install the unit in a level position.



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. Tighten the ring on the kettle lead-in plug.

If supplied with automatic oil delivery system:

Connect the clear oil line from the pump to the aluminum line from the popper with the supplied hose clamp. Connect the 6 pin connector from the popper to the receptacle on the oil pump. Both Bucket pump (2114 or 2114EX) and Bag-in-a-Box pump (2257H or 2257HX) have the same receptacle.

Follow the instructions provided in the oil pump manual to set the oil delivery amount. The proper amount of oil for the 32oz. Discovery is between 8oz. to 9.6oz.

To check for proper amount of oil, and assure oil is liquid; dispense a “shot” into a measuring cup.



OPERATING INSTRUCTIONS

Controls and their Functions

LIGHT SWITCH

This switch operates all the lights, interior and dome, on your popcorn machine.

WARMER SWITCH

Operates the warmer in the corn storage area, keeps popped corn warm.

KETTLE HEAT SWITCH

Operates the heating elements in the popping kettle.

KETTLE MOTOR AND EXHAUST SWITCH

Operates both the kettle agitator motor and the exhaust blower. The exhaust blower is only required when popping corn.

OIL SYSTEM MASTER SWITCH (If Supplied)

Sends power to the oil pump, either the Bucket Pump or Bag-in-a-Box models. The warmer/blower on the oil pump is activated. The warmer/blower on the oil pump will keep coconut popping oil liquid if the doors on the base are kept closed. It may be desirable to keep this switch on at night, if you have problems keeping the coconut oil liquid. Coconut oil will congeal at temperatures below approximately 76° F [24° C].

“RED” OIL DISPENSE MOMENTARY SWITCH (If Supplied)

When pushed, will dispense the predetermined amount of oil into the kettle.

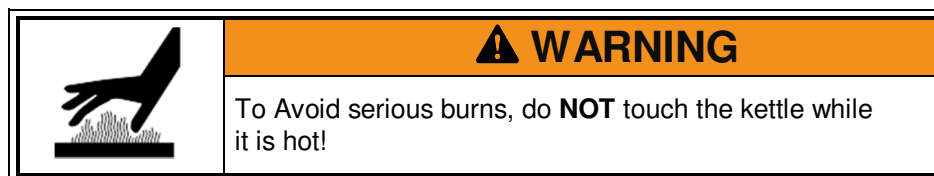
SALT/SWEET SWITCH (If Supplied)

Adjust the kettle temperature for salt or sugar based popcorn.

LIGHT & AUDIBLE SIGNAL (LOAD - DUMP)

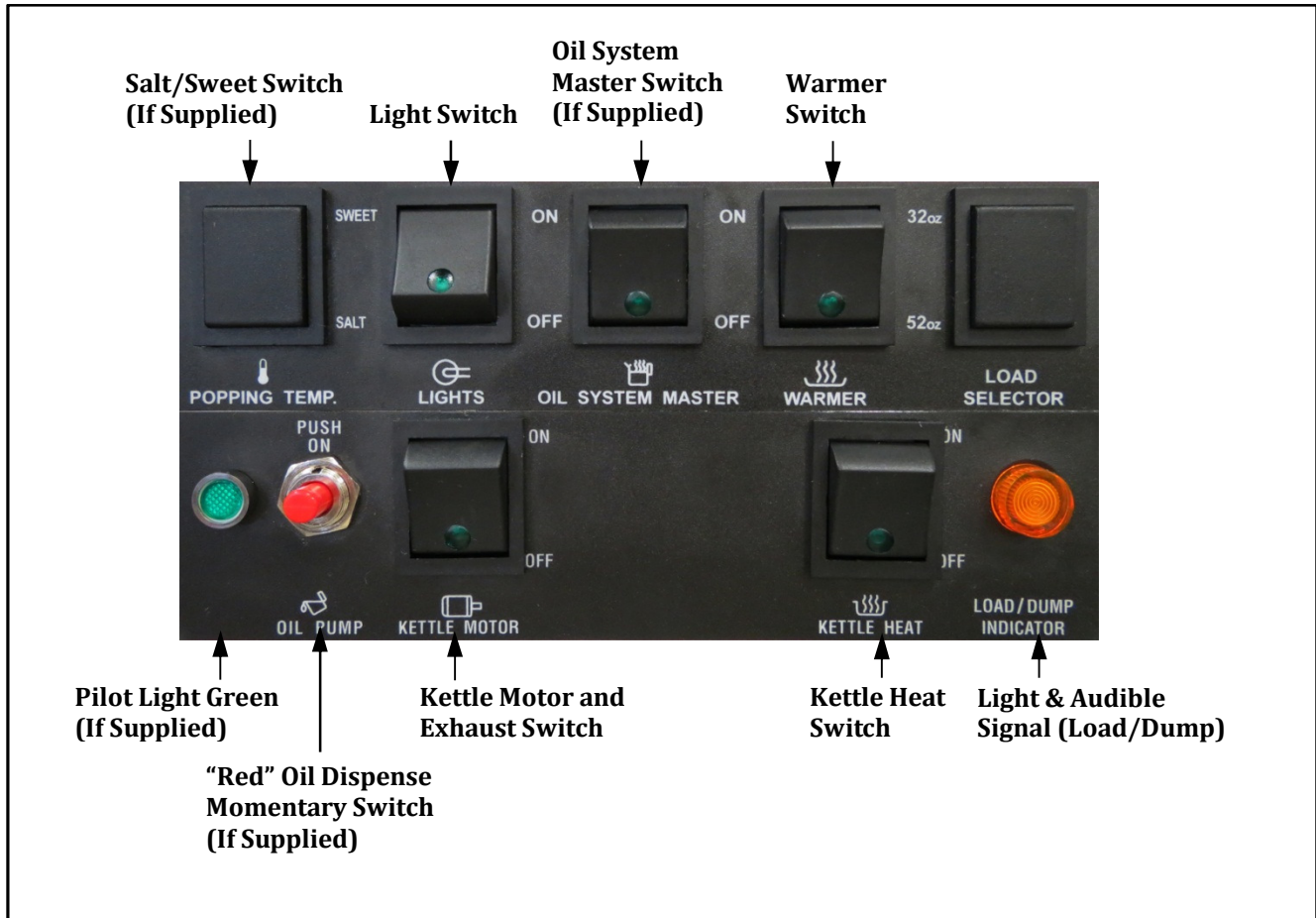
Alerts the operator to:

1. Load the corn and oil *or*
2. Dump the popped corn from the kettle *or*
3. Turn off the kettle heat switch if they are done popping corn





Controls and their Functions (Continued)





POPPING CORN

Standard Popping Instructions

1. Turn on all Switches.
2. When popping with coconut oil, be sure the oil is liquid. Dispense oil into a measuring cup first then use that oil for the first popping cycle. The proper amount of oil for the 32oz. Discovery is between 8oz. to 9.6oz.
3. **Note:** If the machine is supplied with an automatic oil delivery system, follow the instructions provided in the oil pump manual to set the oil delivery amount.
4. When the kettle is ready (about 5-8 minutes), the Light and Audible Signal turn on. Lift the kettle lid and pour in 32 oz. of corn (use the supplied corn cup) and 8 teaspoons (21 cc) of Flavacol. Close lid.
5. Press the RED oil pump button (if supplied). The proper amount of oil is pumped into the kettle. The Light and Signal will turn off.
6. When the popcorn has completed popping, the Light and Signal will turn on. Dump the Popcorn.
7. On the final kettle of corn, turn the "KETTLE HEAT" switch off, just as the lids are forced open by the popping corn. This saves electricity, and helps eliminate smoke and odor after you have stopped popping.

Remember:

If the kettle heat switch is turned on and the Signal is sounding *one of the* following actions should be taken:

1. Load the corn and oil *or*
2. Dump the popped corn from the kettle *or*
3. Turn off the kettle heat switch if you are done 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!



Popping Instructions - Sweet (If Equipped)

1. Use the switch to select Sweet mode.
2. When the kettle is ready (About 5-8 minutes), the yellow light and audible signal will turn on. Lift the kettle lid and pour in 32 oz of corn and close the lid. Wait approximately 30-45 seconds, and then add 16 oz. of glaze pop or sugar. When using sugar, we recommend the use of Compound S (Part No. 2320) to help keep the kettle clean.
3. Press the Red oil pump button. The proper amount of oil is pumped into the kettle. The light and signal will turn off.
4. When the popcorn has completed popping, the light and signal will turn on. 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 saves electricity, and helps eliminate smoke and odor after you have stopped popping.

Remember:



If the kettle heat switch is turned on and the Signal is sounding *one of the* following actions should be taken:

1. Load the corn and oil **or**
2. Dump the popped corn from the kettle **or**
3. Turn off the kettle heat switch if you are done 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!

Care and Cleaning

	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_020314</p>

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

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

Daily Kettle Cleaning Instructions

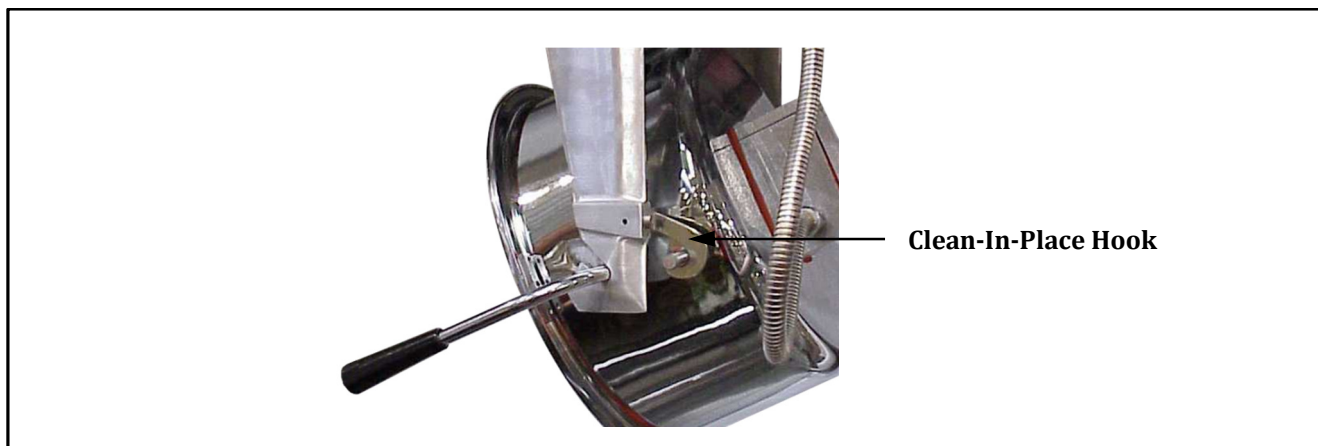
Under no circumstances should the kettle be removed from the machine for cleaning.

1. In between batches of popping corn, wipe the kettle with a clean, soft cloth. It is easy to keep the outside of the kettle clean when it is warm and the oil is not baked on.

CAUTION: The hot kettle will cause burns if you touch it with your hand. Allow kettle to cool at least 1 hour before attempting to clean.

	 WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot!</p> <p style="text-align: right;">028_020314</p>

2. Every night, mix Gold Medal's Heat'n Kleen solution (Item No. 2095), 2 tablespoons per gallon of water. It is not necessary use the entire gallon at once; only use enough to fill the kettle 1/2 inch deep.
3. Turn the kettle heat ON. When the water starts to boil, turn the kettle heat OFF.
4. Allow to cool for 30 minutes, then dump the solution into a bucket and wipe the inside of the kettle with a clean cloth. Make sure all of the solution goes into the bucket; do not spill any in the interior of the machine.
 If the kettle is very dirty, this step may be repeated more than once or allow solution to work overnight. The next morning, dump the solution into a bucket and wipe the inside of the kettle with a clean cloth.
5. A Clean-In-Place Hook is located behind the operator side kettle support arm (see image on next page). Tilt the kettle to the dump position, and swing the hook into position to hold the kettle in the dumped position. This feature will safely hold the kettle in place for cleaning, and allow access to hard to reach places, without removing the kettle.



6. With the unit OFF and unplugged, wipe the 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).

Filter Cleaning

Your popcorn machine is equipped with an efficient and durable filtration system. The first mesh filter should be cleaned on a daily basis, and the two internal filters should be cleaned weekly to maintain maximum efficiency. Follow the steps below for proper filter cleaning:

Step 1: Daily Filter Cleaning

Remove the first Mesh Filter, and clean it each day after use. This filter can be removed without taking off the filter cover. See Step 3 for instructions on cleaning the Mesh Filter.

Step 2: Weekly Filter Cleaning

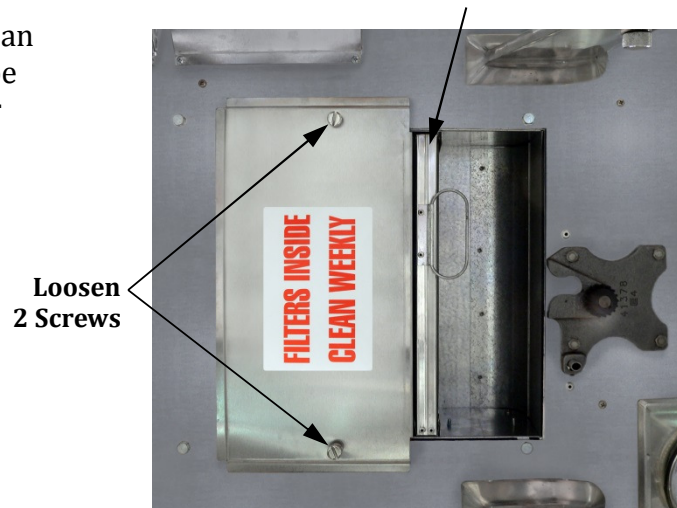
Loosen the 2 screws on the filter cover plate, on the ceiling inside the popper. Remove the cover, the Bag Filter, and the 2 Mesh Filters.

Step 3:

Clean the bag filter and the mesh filters in warm soapy water, then rinse. Let dry overnight and reinstall.

CAUTION: Keeping the filters clean is important to let the exhaust system do its job.

Clean first Mesh Filter daily.



Oil Mist Bag Filter



(2) Metal Mesh Filters



TROUBLESHOOTING

Long popping Cycles

If your pop cycle is longer than 4 minutes, it can be the result of several things:

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.

LOW VOLTAGE - If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. Voltage for each leg, with kettle turned on, must be at least 110v.

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. Check with a qualified electrician.

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

Before you go any further, make sure the kettle lead-in cord is plugged in and the Kettle shunt trip breaker is not tripped. The shunt trip breaker may trip during transit, if the breaker is reset then trips again; contact a service technician for inspection/repair before going any further.

KETTLE HEAT SWITCH - Check the voltage to and from the *Kettle Heat* switch, and if the switch is defective replace it.

CONTROL - A defective thermocouple lead will cause the kettle not to heat. Check for good connections from the kettle to the control.

KETTLE AGITATOR - If the kettle agitator shaft is not rotating **DO NOT** pop corn. Adjust the clearance between the kettle bottom and the stir blade to 1/32" (use a dime). Loosen the set screw in the collars above and below the crossbar and adjust the agitator shaft as necessary. Then re-tighten the set screws in the collars.

Oil Pump Does Not Deliver Oil to Kettle (If supplied on your machine)

If the pump is operating but oil is not dispensed, the oil may be solid in the oil lines. If the pump is not operating, it may be necessary to replace it.



Replacing Broken Glass

If you accidentally break a panel of glass, it can be replaced very easily without disassembling the popper. Gold Medal Products does not ship glass. Obtain from local glass shop and always purchase double strength type glass.

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



Glass Dimensions:



Front Glass: 31 15/16" X 32 3/8" X 1/8"

Side Glass: 31 15/16" X 24 3/8" X 1/8"





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;">008_051514</p>

	 DANGER
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	 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.
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:

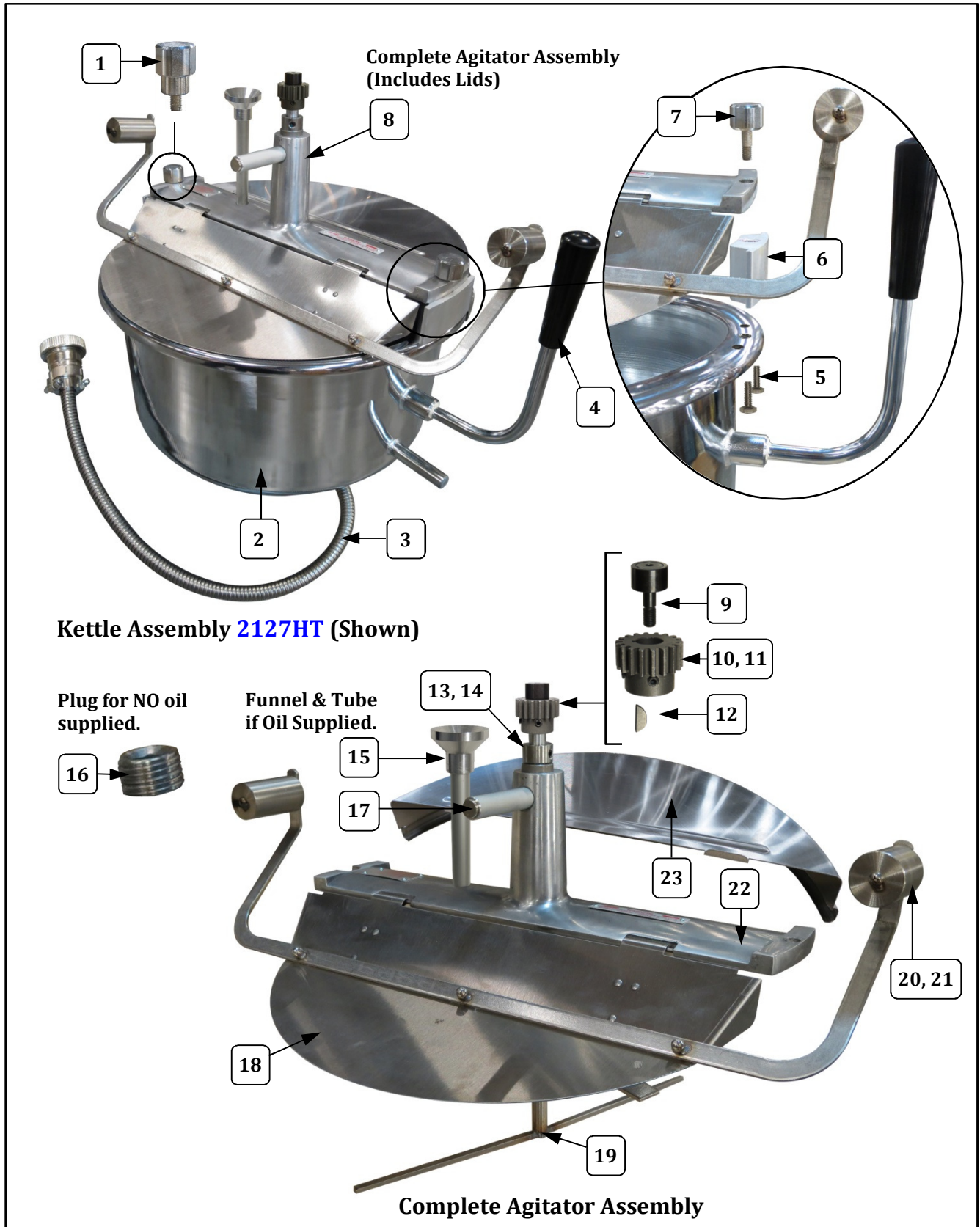
Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

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



32 oz. Kettle Assembly – 2127HTNH (No Oil), 2127HT (Oil Ready)





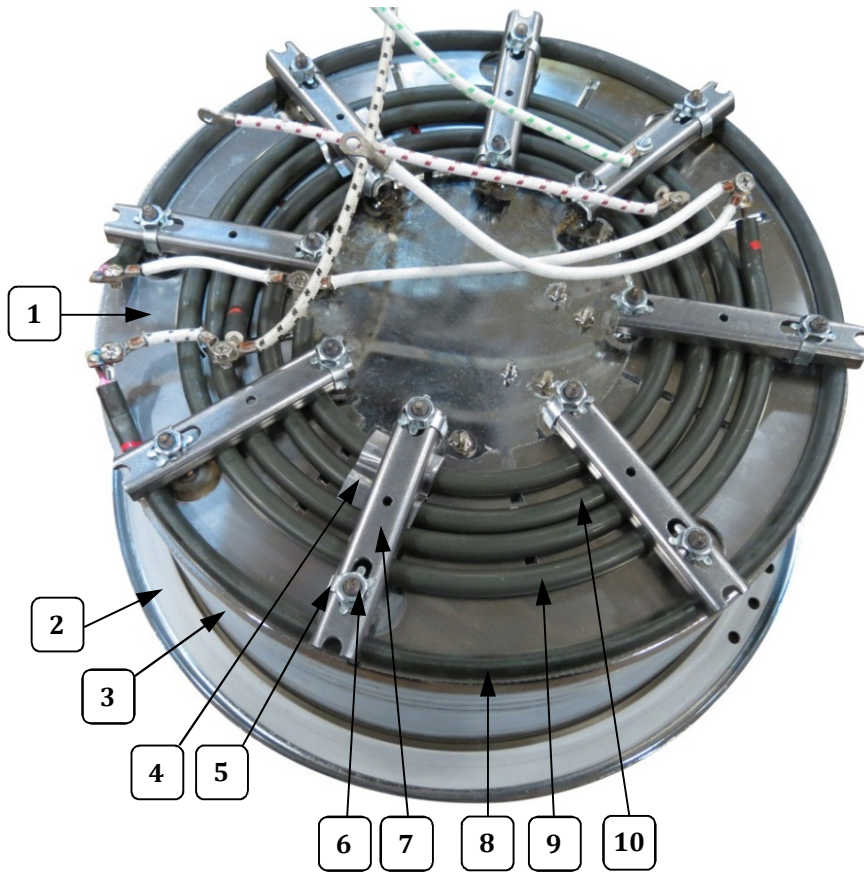
32 oz. Kettle Assembly – Parts List

2127HTNH – used for Model 2556 (no oil supplied).

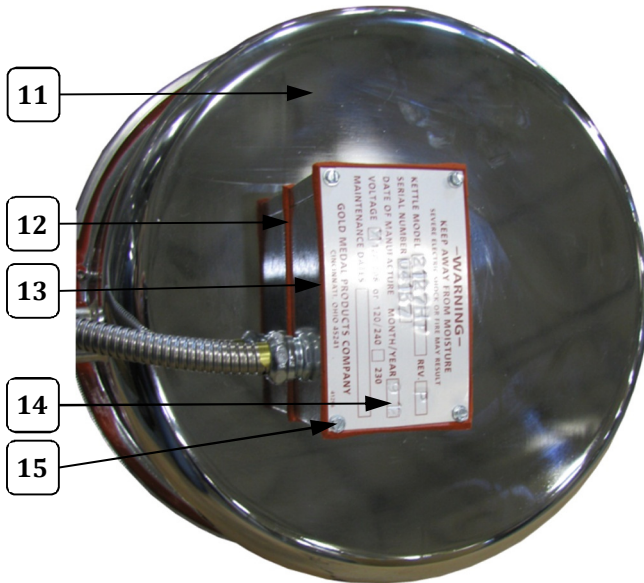
2127HT – used for Models 2557, 2557S, 2563, 2563S (oil ready).

Item	Part Description	Qty.	Part Number	
			2127HTNH	2127HT
1	CROSSBAR FASTENER, NO PINS	1	47976	47976
2	RH KETTLE BOTTOM ASSY (see next section for parts breakdown)	1	62300	62300
3	KETTLE LEAD ASSEMBLY	1	55140	55140
4	DUMP HANDLE PLASTIC	1	41139	41139
5	1/4-20 x 3/4 HEX CAP 18-8 (Stainless Steel)	4	67947	67947
6	32 OZ TOP HAT BLOCK	2	67901	67901
7	CROSSBAR FASTENER	1	47977	47977
8	32 OZ LID AGITATOR ASSY (Complete Assy)	1	41775HTNH	41775HT
9	BEARING, CAM FOLLOWER	1	61225	61225
10	SPUR GEAR	1	41380	41380
11	SET SCREW #10-32 X 3/16	2	41742	41742
12	WOODRUFF KEY #3 1/8 X 1/2	1	41730	41730
13	SET COLLAR 1/2ID X 7/8OD	2	47326	47326
14	SET SCREW 1/4-20 X 3/16	2	47751	47751
15	OIL TUBE W/FUNNEL (Oil Ready)	1		41239
16	THREADED PLUG (No Oil Supplied)	1	68071	
17	MAGNET HOLDER ASSY 32 OZ (Includes magnet and holder)	1	67925	67925
18	32 OZ REMOVABLE FRONT LID	1	68068	68068
19	AGITATOR WELD ASSY 32 OZ.	1	61221	61221
20	COUNTER WEIGHT, W-8/32 TAP	2	82108	82108
21	8-32 X 3/8 PH PAN HD M/S	2	42226	42226
22	CROSSBAR ASSY	1	41776HTNH	41776HT
23	32 OZ FIXED REAR LID	1	67918	67918

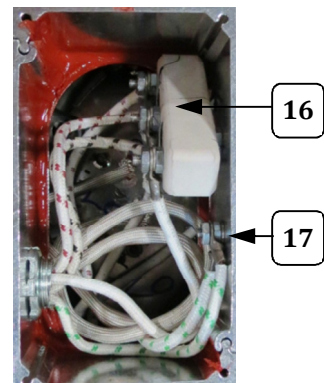
32 oz. Kettle Bottom Assembly - 2127HTNH and 2127HT



Element View - Interior



Bottom View - Exterior



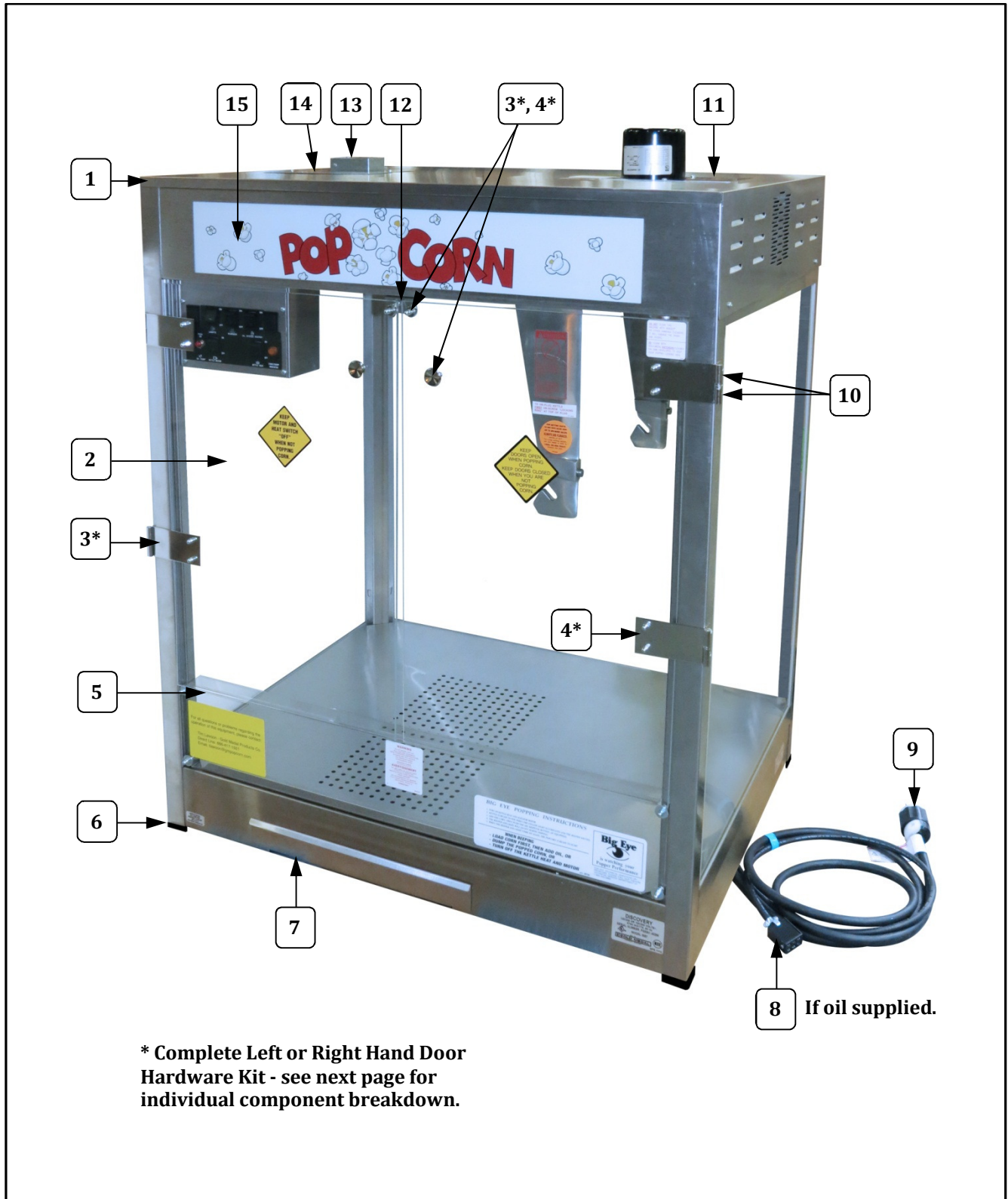
Junction Box Interior



32 oz. Kettle Bottom Assembly – 2127HTNH and 2127HT Parts List

Item	Part Description	Qty.	Part No.
			2127HTNH, 2127HT
1	HEAT TRANSFER PLATE 32 OZ.	1	41534
2	KETTLE GASKET	1	41597
3	32 OZ KETTLE WELDED ASSY	1	41533
4	ELEMENT SHIM	2	68787
5	NUT RETAINER	16	50190
6	HEX NUT 1/4-20	16	41451
7	ELEMENT CLAMP	8	41491
8	TUBULAR ELEMENT, 1000W	1	41536
9	TUBULAR ELEMENT, 1800W	1	48650
10	HEAT ELEMENT, 1050W	1	48651
11	KETTLE SHELL ASSY 32 OZ	1	41528
12	JUNCTION BOX GASKET (between Kettle and Junction Box)	1	40963
13	JUNCTION BOX GASKET (between Junction Box and Cover)	1	40965
14	KETTLE JUNCTION BOX COVER	1	41296
15	8-32 X 1/2 SLOTTED H W H (Screw)	4	49379
16	KETTLE TERMINAL BLOCK	1	41129
17	JUNCTION BOX ASSEMBLY	1	61084

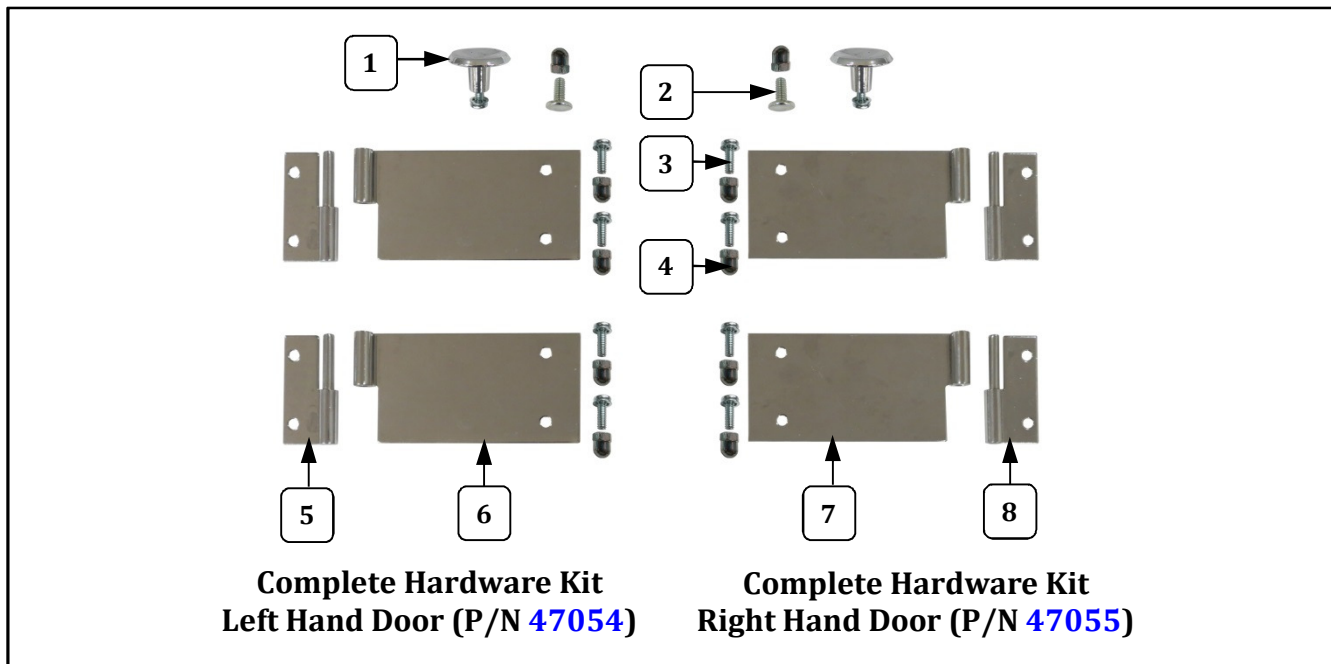
Exterior - Cabinet Breakdown



Exterior - Cabinet Breakdown Parts List

Item	Part Description	Qty.	Part Number		
			2556	2557/2557S	2563/2563S
1	DOME WELDMENT	1	63477	63477	63477
2	DOOR (does not include hardware)	2	63755	63755	63755
3	COMPLETE HARDWARE KIT FOR LH DOOR*	1	47054	47054	47054
4	COMPLETE HARDWARE KIT FOR RH DOOR*	1	47055	47055	47055
5	DROP PANEL	1	63554	63554	63554
6	PLASTIC FOOT	4	63881	63881	63881
7	OLD MAID PAN	1	40276	40276	40276
8	OIL PUMP WIRE HARNESS (if oil supplied)	1		41499	41499
9	LEAD-IN CORD	1	16050	16050	16050
10	8-32 X 3/8 SLT. HWH M/S (Frame Hinge Screws not included in Door Hardware Kit)	8	42044	42044	42044
11	DOME - MOTOR TRIM	1	63462	63462	63462
12	DOOR STOP	1	49666	49666	49666
13	BLOWER EXHAUST DUCT	1	77928	77928	77928
14	BLOWER TRIM	1	63463	63463	63463
15	POPCORN SIGN	1	55356	55356	55356

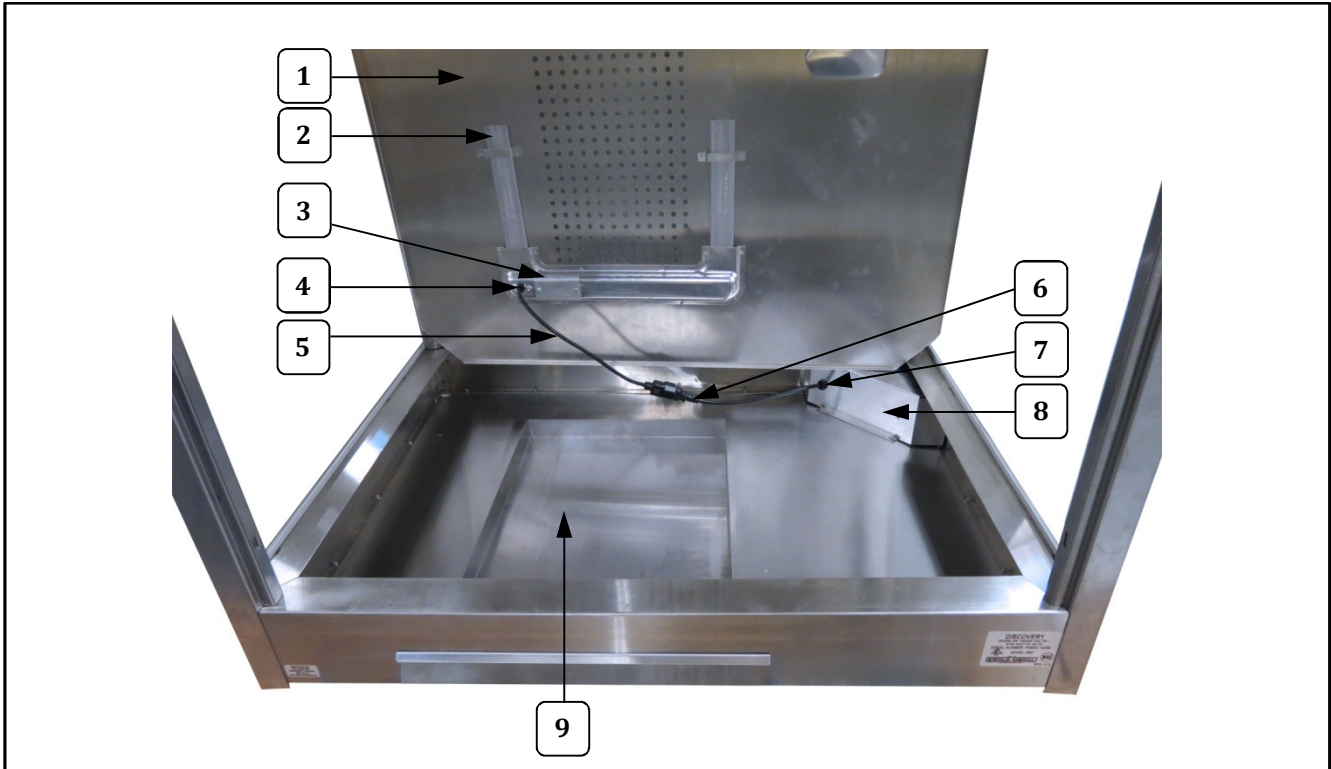
Door Hardware Kits – Individual Component Breakdown



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

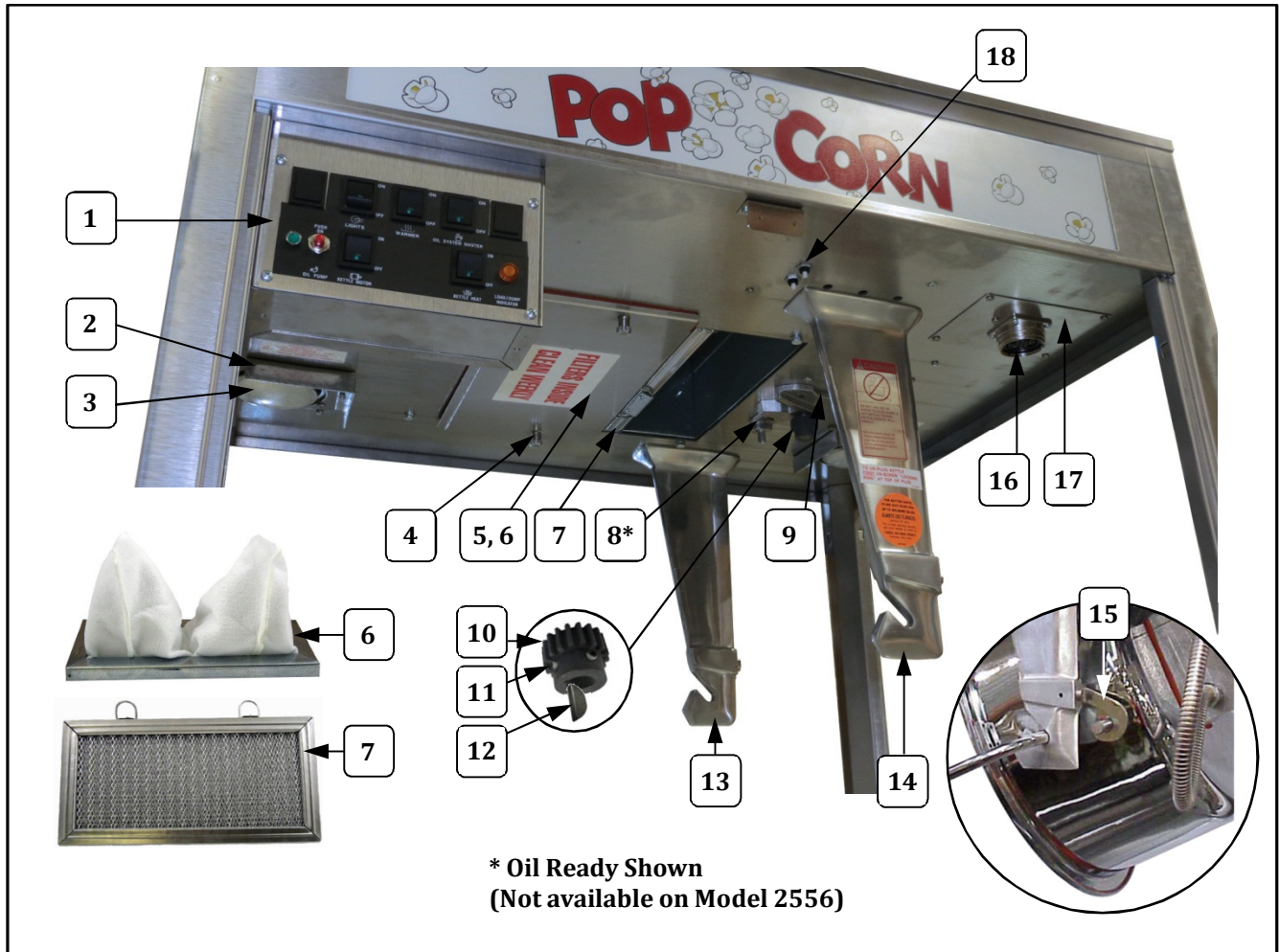


Interior - Cabinet Breakdown



Item	Part Description	Qty.	Part Number		
			2556	2557/2557S	2563/2563S
1	CORN PAN ASSEMBLY (includes Items 2-6 listed below)	1	63908	63908	63908
2	HEAT ELEMENT 115V, 75W	2	44026	44026	44026
3	COVER CORN PAN CONDUIT	1	47653	47653	47653
4	STRAIN RELIEF SR 15-1	1	61099	61099	61099
5	MALE CORDSET	1	61020	61020	61020
6	FEMALE CORDSET	1	61021	61021	61021
7	STRAIN RELIEF #SR 6P3-4	1	76026	76026	76026
8	CORNER ELECTRICAL COVER	1	63865	63865	63865
9	OLD MAID PAN	1	40276	40276	40276

Cabinet Breakdown - Interior

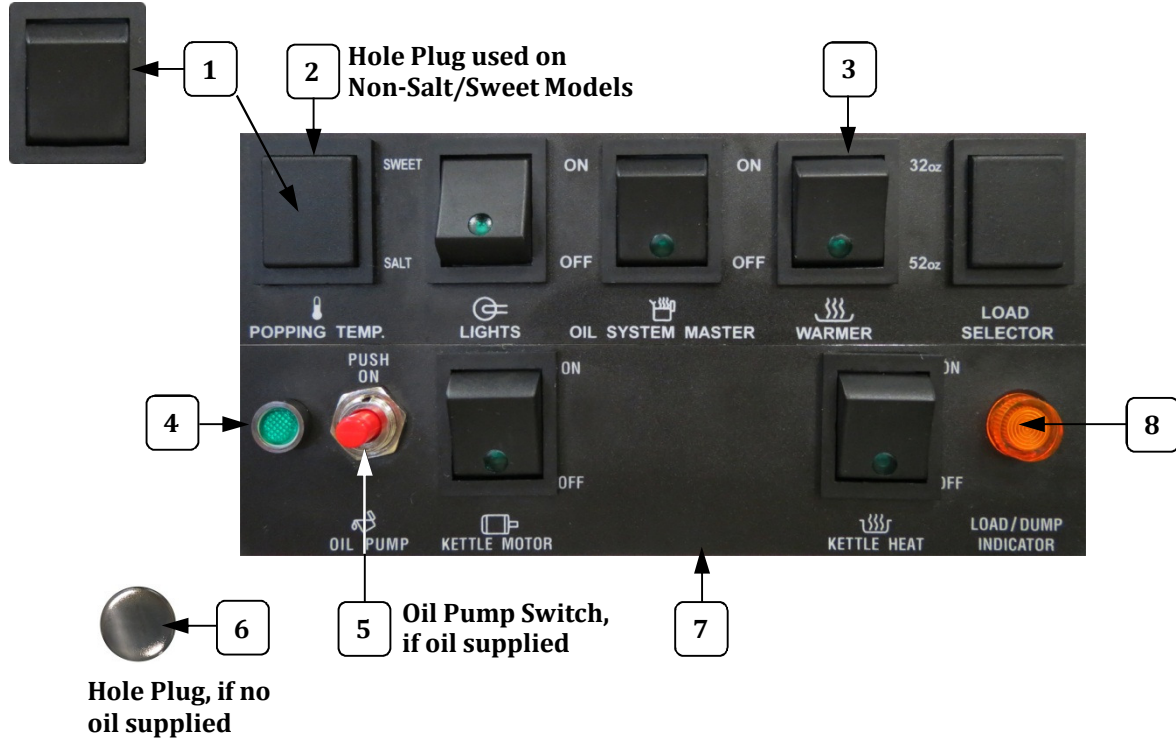


Item	Part Description	Qty.	Part Number		
			2556	2557/2557S	2563/2563S
1	CONTROL BOX COVER	1	63429	63429	63429
2	RECESSED LIGHT COVER	2	49584	49584	49584
3	75W HALOGEN FLOOD SHORT	2	41979S	41979S	41979S
4	COVER FASTENER	2	41933	41933	41933
5	COVER ASSY (includes Cover and Fasteners)	1	41934	41934	41934
6	OIL MIST BAG FILTER	1	41169	41169	41169
7	5 LAYER GREASE FILTER (metal)	2	41250	41250	41250
8	SET SCREW, 10-32 X 3/8 (fastens oil line*)	1	41994	41994	41994
9	GEAR BLOCK ASSY	1	41432	41432	41432
10	SPUR GEAR	1	41380	41380	41380
11	SET SCREW #10-32 X 3/16	2	41742	41742	41742
12	WOODRUFF KEY #3 1/8 X 1/2	1	41730	41730	41730
13	HANGER ARM ASSY	1	41941	41941	41941
14	HANGER ARM ASSY CIP (includes Clean in Place Latch)	1	49505	49505	49505
15	CLEAN IN PLACE LATCH	1	41618	41618	41618
16	KETTLE RECEPTACLE ASSY 32 OZ.	1	55165	55165	55165
17	ADAPTER PLATE	1	68701	68701	68701
18	15A CIRCUIT BREAKER	2	47364	47364	47364



Control Panel

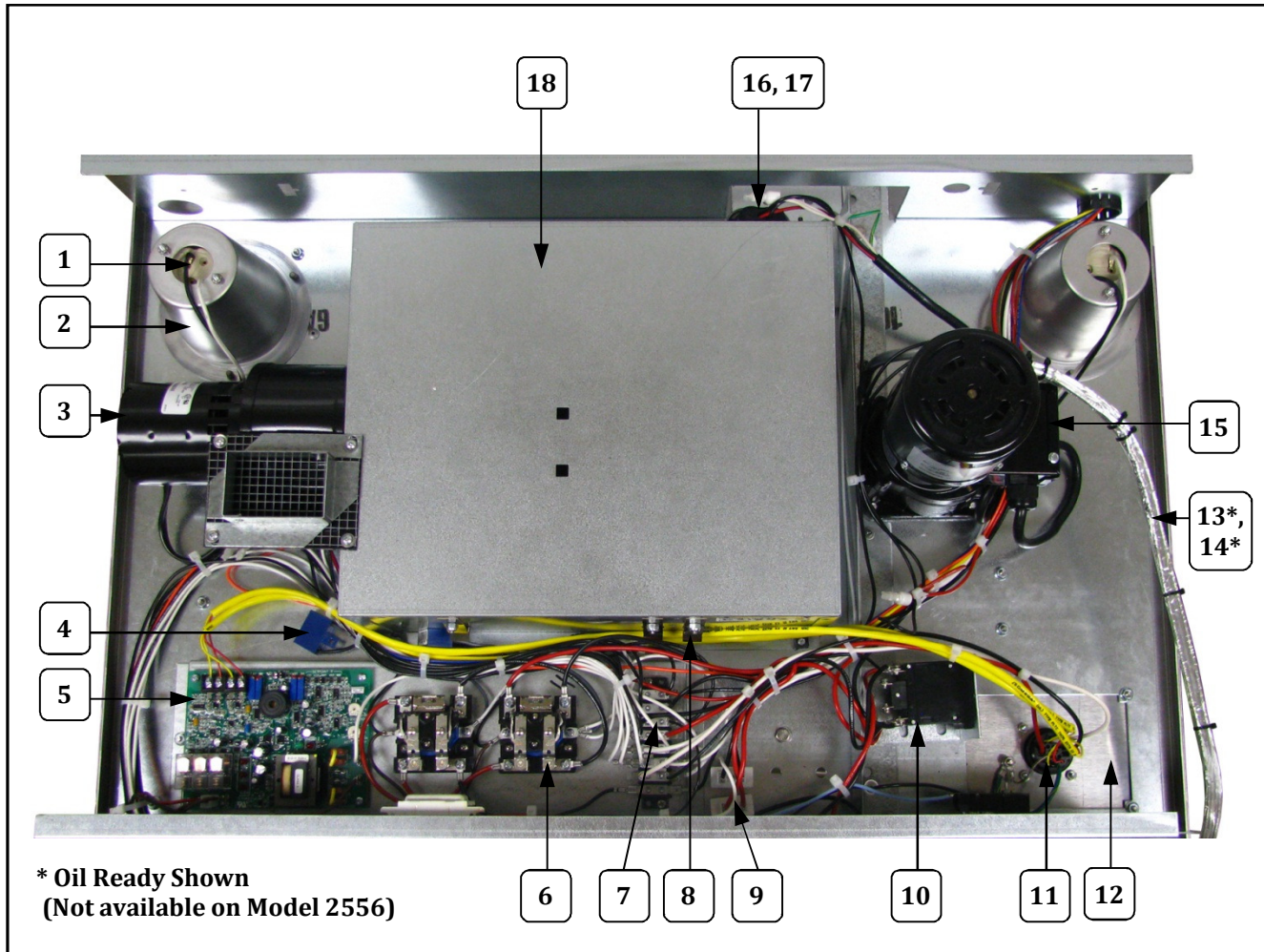
Rocker Switch used for Salt/Sweet
Models 2557S and 2563S



Oil Ready Example Shown (Model 2557)

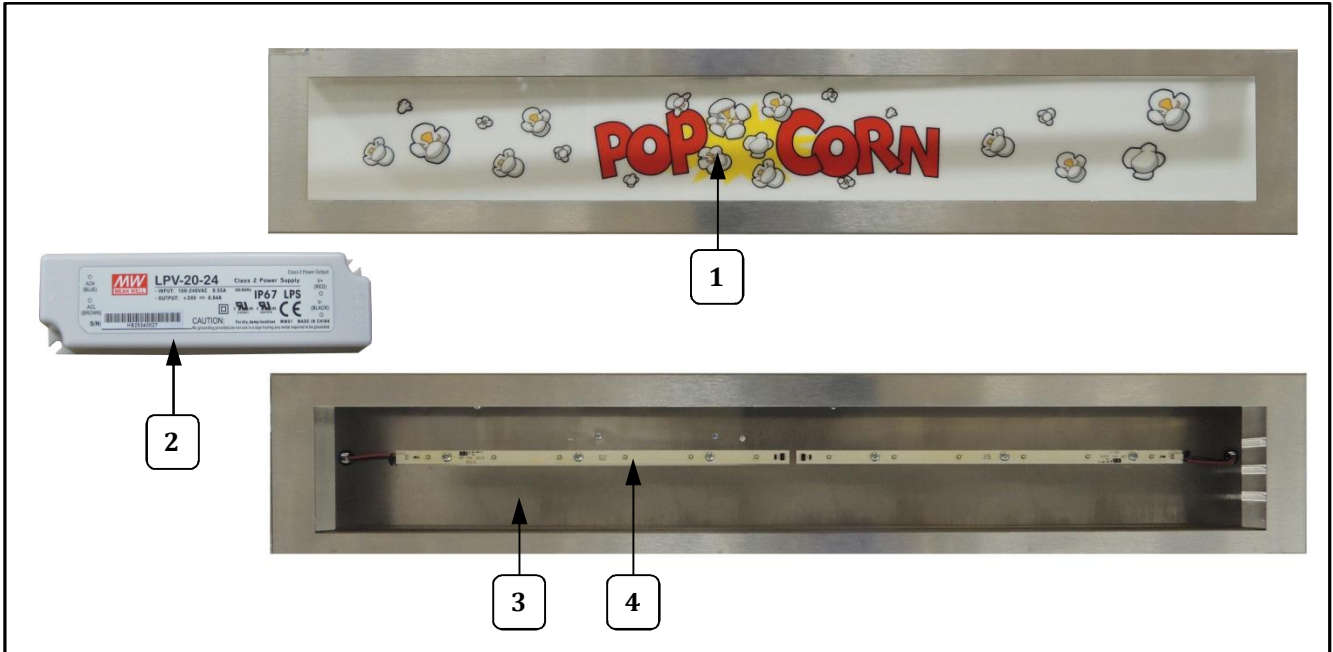
Item	Part Description	Qty.	Part Number				
			2556	2557	2557S	2563	2563S
1	SWITCH, ROCKER DPDT GOLD	1			55440		55440
2	HOLE PLUG, ROCKER SWITCH	2	42743	42743	42743	42743	42743
3	SWITCH, LIGHTED ROCKER GR	5	42798	42798	42798	42798	42798
4	GREEN PILOT LIGHT	1		48660	48660	48660	48660
5	SWITCH OIL PUMP (if oil supplied)	1		41031	41031	41031	41031
6	HOLE PLUG, 1/2 IN DIA SS (if no oil supplied)	1	45395				
7	CONTROL BOX COVER	1	63429	63429	63429	63429	63429
8	AMBER PILOT LIGHT	1	55039	55039	55039	55039	55039

Dome Interior – Motor Plate Assembly



Item	Part Description	Qty.	Part Number		
			2556	2557/2557S	2563/2563S
1	LAMP HOLDER	2	47047	47047	47047
2	RECESSED LIGHT COVER	2	49584	49584	49584
3	115V EXHAUST BLOWER	1	41015	41015	41015
4	240VAC TRANSIENT FILTER	2	89087	89087	89087
5	TEMPERATURE CONTROL	1	41001	41001	41001
6	30A DPST CONTROL RELAY	2	55219	55219	55219
7	TERMINAL BLOCK	1	47208	47208	47208
8	FILTER SPRING CLIPS	3	62666	62666	62666
9	15A CIRCUIT BREAKER	2	47364	47364	47364
10	20A CIRCUIT BREAKER (for Kettle)	1	55222	55222	55222
11	KETTLE RECEPTACLE ASSY 32 OZ.	1	55165	55165	55165
12	ADAPTER PLATE	1	68701	68701	68701
13	120V 8W FOIL ELEMENT (for oil line)*	1		41640	41640
14	ALUM OIL LINE TUBING*	5 FT.		41047	41047
15	KETTLE DRIVE MOTOR	1	41449B	41449B	41449B
16	MOTOR CAPACITOR COMES WITH MOTOR SEE TECH SERVICE FOR NUMBER	1	46107	46107	46107
17	CAPACITOR STRAP	1	48301	48301	48301
18	BLOWER BOX	1	41918	41918	41918

LED Lighted Sign



Item	Part Description	Qty.	Part No.
1	POPCORN SIGN	1	55356
2	24VDC 20W POWER SUPPLY	1	55394
3	LED MOUNTING PLATE	1	39656
4	6 1W LED STRIP	2	55379



Accessories



Item	Part Description	Qty.	Part No.
1	FLAVACOL CONTAINER WELDMENT	1	41752
2	CORN CUP ASSY 32 OZ.	1	67905-32
3	MEASURE 2 TBS, 29.6cc	1	47681
4	PERF JET SCOOP REGULAR RH	1	2072
5	TUBE BRUSH	1	47380



WIRING DIAGRAM

**For wiring information, please reference
the Wiring Diagram shipped with the popper.**



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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