



Instruction Manual

Fudge Cooker/Mixer

Model No. 2183-00-000







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
	<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).

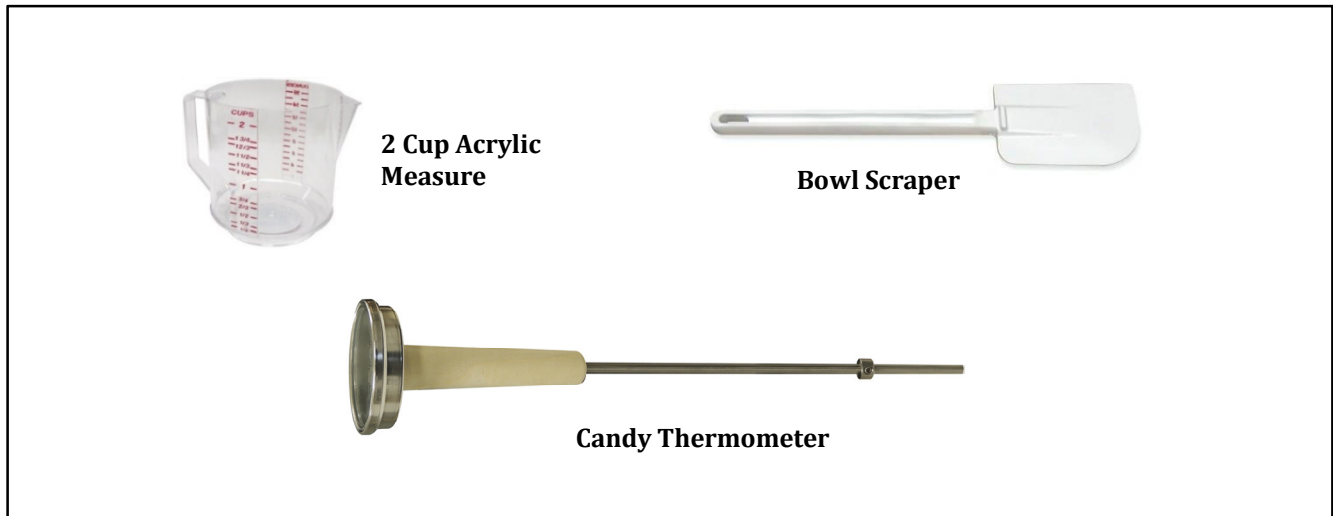
Manual

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

2183-00-000: 120 Volt Fudge Cooker/Mixer, Right Hand Dump, uses a 7 lb. dry fudge mix per batch, yields approximately 8 lbs. of fudge.

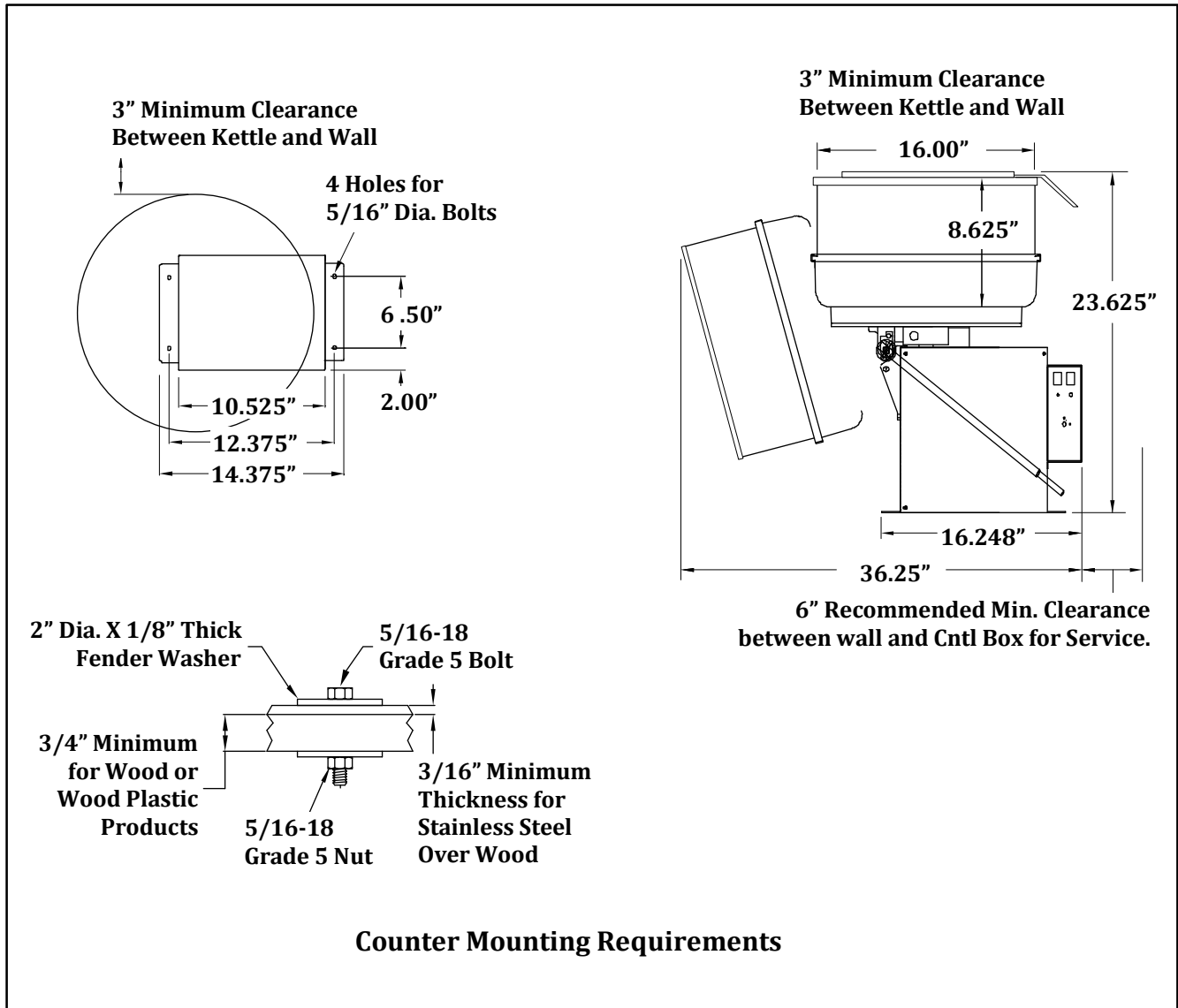
Items Included with this Unit





Setup

1. Remove all packaging and tape, and accessories before starting operation.
2. This unit must be properly fastened to a sturdy counter, see illustration below for counter mounting requirements.



3. The unit is shipped from the factory with the fudge paddle installed and secured in place with a wing bolt lock stud.
4. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).

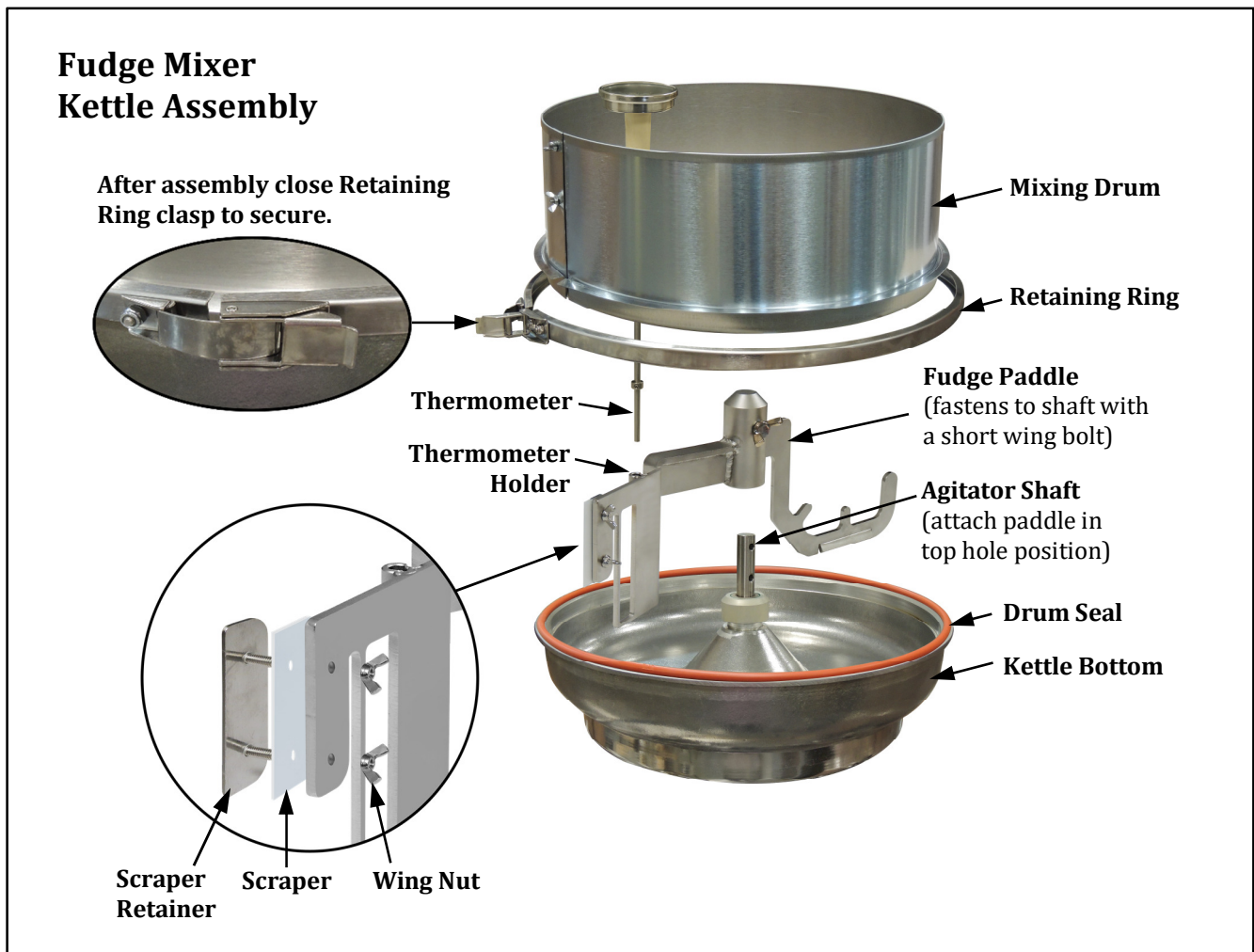


Fudge Mixer Paddle and Drum Assembly/Disassembly

Items needed: Mixing Drum, Drum Seal, Retaining Ring, Fudge Paddle, (1) short Wing Bolt, Candy Thermometer.

Follow the directions shown to assemble the paddle and mixing drum.

1. Slide the fudge paddle onto the agitator shaft and fasten in the top hole with a short wing bolt.
2. Finger tighten wing bolt to secure.
3. Mount the kettle gasket and mixing drum on the kettle bottom, and fasten with the retaining ring.
4. As needed, insert the thermometer in the holder located on the fudge paddle.





Electrical Requirements

The following power supply must be provided:

2183-00-000: 120 V~, 1836 W, 60 Hz

This unit requires a NEMA 5-20R receptacle. A certified electrician must supply and install the required wall receptacle.

 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 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 competent 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; font-size: small;">039_080614</p>

OPERATING INSTRUCTIONS

Controls and Their Functions

HEAT/MOTOR SWITCH

Two position, ON/OFF lighted rocker switch – provides power to the heating elements in the bottom of the kettle, and powers the mixing motor to turn for an allotted amount of time depending on what mode the unit is in. The green switch light ON indicates there is power to these features.

Note: It is normal for the mixing motor to stop for an allotted amount of time every minute (see Operate/Clean Switch description).

MOTOR ONLY SWITCH

Two position, ON/OFF lighted rocker switch – provides power to the mixing motor to run continuously. This switch is only needed if the intermittent Heat/Motor Switch is not providing the desired fudge texture during mixing or desired cleaning results.

OPERATE/CLEAN SWITCH

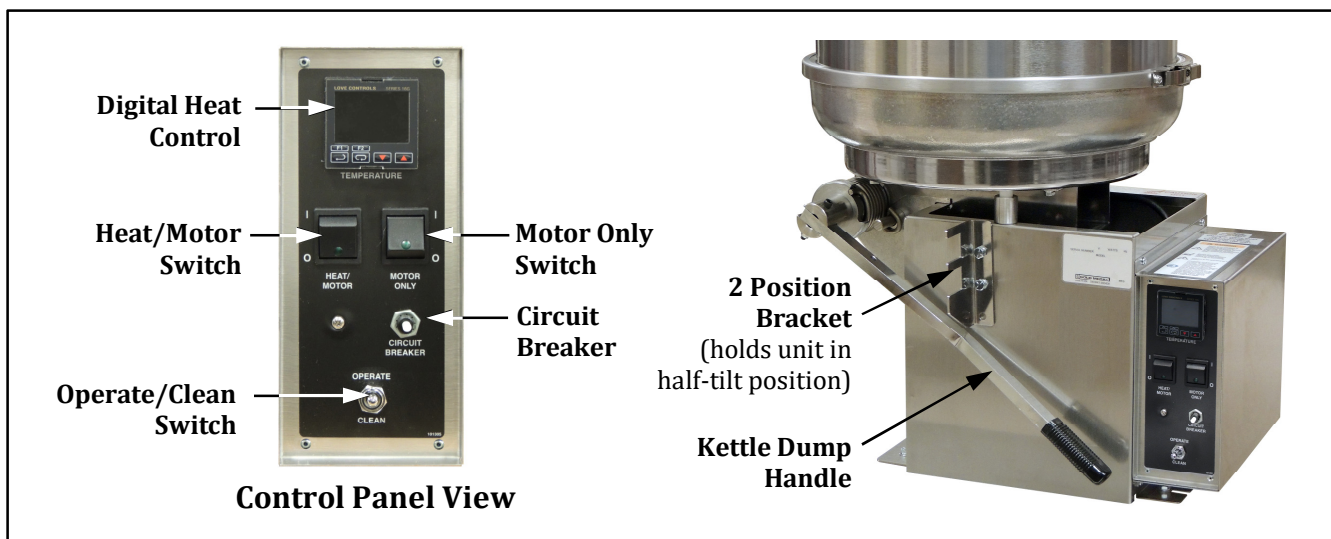
Two position, toggle switch – determines the set point and timer setting for Operate mode, and Clean mode.

Operate Mode: For making fudge, in Operate mode the set point temperature is 185°F, and the mixing timing is factory set to turn ON for 55 seconds of every minute; then turn OFF for 5 seconds of every minute (when the Motor Only Switch is OFF).

Clean Mode: DO NOT attempt to make fudge in the Clean mode. In Clean mode, the set point temperature is higher (230°F), and the mixing timing is factory set to turn ON for 30 seconds of every minute; then turn OFF for 30 seconds of every minute (when the Motor Only Switch is OFF).

CIRCUIT BREAKER

The Circuit Breaker protects the Mixing Motor and Heat Control from an overload condition.







DIGITAL HEAT CONTROL


The Digital Heat Control adjusts the set point temperature of the unit for making fudge.


Operate Mode: In Operate mode, the Heat Control “set point temperature” is factory preset to 185°F. This is the temperature needed to achieve an approximate “Product Temperature” of 160°F. See Heat Control Adjustment section for adjusting the set point temperature.

Clean Mode: In Clean mode, the Heat Control set point temperature is factory preset higher at 230°F, for cleaning the unit. See Heat Control Adjustment section for adjusting the set point temperature.

Buttons/Indicator Light Descriptions

UP Button / DOWN Button   – adjusts the Set Point Temperature UP or DN.

Index Button  – scrolls through the temperature digits (ones, tens, hundreds) to adjust the set point in larger increments.

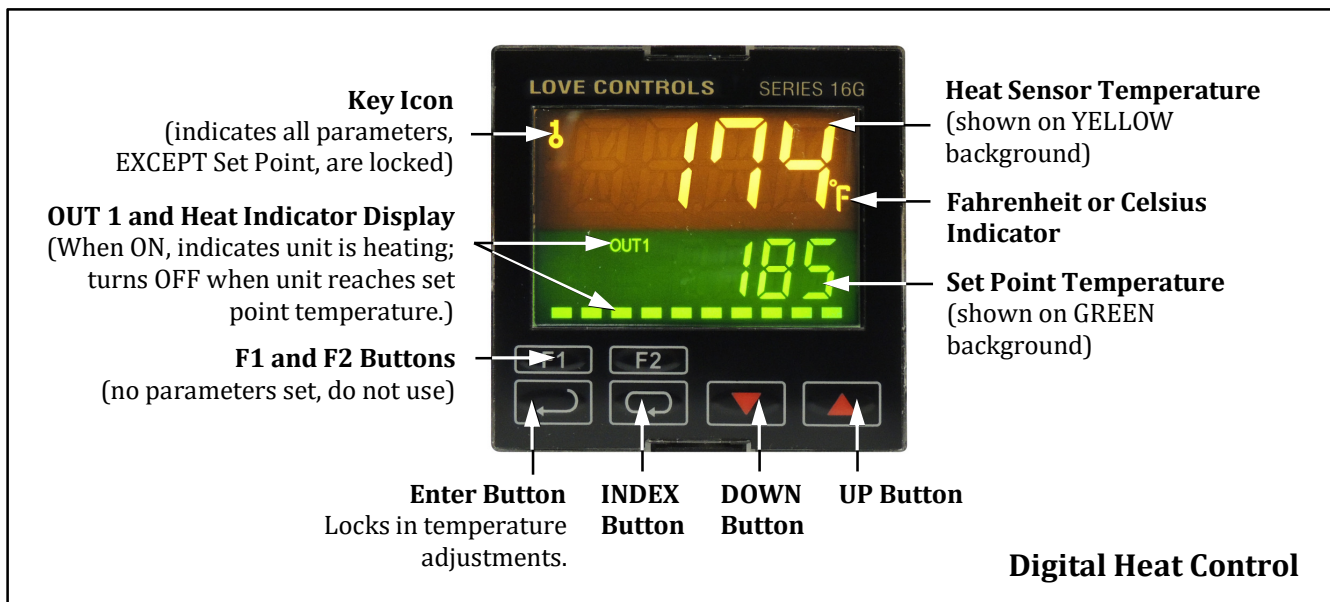
Enter Button  – locks in temperature adjustments made with the UP or DN Buttons, (Reference the Digital Heat Control Adjustment section.)

Digital Display

- The upper temperature shown on the display (in yellow background) is the heat sensor (RTD) temperature; this is not the same as the product temperature.
- The lower temperature shown on the display (in green background) is the set point temperature, factory preset to 185°F. (Reference the Digital Heat Control Adjustment section.)

OUT 1/Heating Indicator Display

- OUT 1 and Heat Indicator Display are ON when the unit is heating.
- When OUT 1 and Heat Indicator Display turns OFF, unit has reached set point temperature.





Digital Heat Control Adjustment

For best results, fudge should be cooked until it is 'whipped'. So what does 'whipped' mean? Generally speaking, this means that all of the sugar has been hydrated which creates a fluffy, smooth, not gritty, shiny & uniformly mixed product. 'Whipping' occurs with our Sweet Selections Fudge Mix when the product has reached a temperature of approximately 160°F (takes approx. 12-15 minutes once all ingredients have been added and initially mixed in).

In order to achieve this product temperature the digital control on Gold Medal's Fudge Machine should be set at 185°F. ***It is important to note** that due to variations in your electrical current, as well as what type of fudge you are making and what type of inclusions or add-ins you may be using, optimum product temperatures may be slightly higher or slightly lower than 160°F. Thus, using a candy thermometer to check actual product temperature plus a well trained and experienced eye (to know when it has been 'whipped') is critical to achieving the best result possible. (Reference the Making Fudge section for complete instructions on how to make fudge.)




The **Set Point Temperature** is preset at the factory to 185°F (the bottom digital display temperature seen on the green background). The top digital display temperature (seen on the yellow background) shows the heat sensor temperature in the kettle. This is NOT the product temperature.

Note: The Set Point Temperature will be higher than the product temperature. Refer to the candy thermometer for accurate product temperature.

Digital Heat Control Adjustment

If the fudge product cooks too fast, or too slow, the **Set Point Temperature** may need to be adjusted. Follow the steps listed to increase or decrease the set point temperature of the kettle.

Note: OUT 1 and Heat Indicator Display will turn OFF when unit reaches the set point temperature.

1. To change the Set Point Temperature, make sure unit is in the desired mode (Operate or Clean).
2. Turn the Heat/Motor Switch ON.
3. Press the  or  button to raise or lower the Set Point Temperature as needed.
4. Once the temperature is set, press the  Button to lock in the new temperature.
5. To change the Set Point Temperature of the other mode, turn the Heat/Motor Switch OFF, then repeat from Step 1.



Making Fudge

The fudge cooker mixer is designed to use 7 lbs. dry mix per batch. A batch yields approximately 8 lbs. of fudge (use a 9" x 13" x 2" cake pan). Reference instructions below for water amounts to make a chocolate, vanilla, or base mix, and for butter amounts (butter may be salted or unsalted).

#2715 Chocolate Mix – 4 sticks (1 lb.) butter, use 12 oz. water

#2716 Vanilla Mix – 3 sticks (3/4 lb.) butter, use 10 oz. water

#2717 Base Mix– 3 sticks (3/4 lb.) butter, see water amounts below

- Flavoring concentrate that has a high acidity level (any fruit flavors or our Sno-Kone® concentrates) - use 3 oz. of flavor concentrate and 5 oz. of water.
- Flavoring concentrate with low acidity – use 3 oz. of concentrate and 7 oz. of water.
- Adding crushed nuts, candy canes, candy pieces, or cookie pieces with no concentrate flavoring - use 10 oz. of water.

Making Fudge

Preparation: Prior to starting, pre measure ingredients; pre-melt the butter or cut into 1/2" pieces at maximum.

Ensure the bag of dry fudge mix is free of clumps. Before opening bag, gently knead/massage the bag of dry mix to work out any clumps which may have formed due to packing.

Total Cook Time: 16 minutes (Add 2-4 minutes for a cold kettle or non-melted butter.)

1. Turn Heat/Motor Switch ON and ensure toggle switch is in the OPERATE position (the preset set point temperature is 185°F).
2. Add quantity of water and butter (pre-melted) to kettle, per type of fudge being made.
3. If butter is not melted prior to adding to kettle, wait until it begins to melt and combine with the water before moving to next step (approximately 2-4 minutes). **DO NOT add dry mix until butter and water mixture is fully mixed and butter is melted.**
4. Turn Heat/Motor Switch OFF momentarily and **slowly** add dry fudge mix to kettle, then turn Heat/Motor Switch back ON and cover kettle for 1 minute (this will minimize clouding), then remove lid for remainder of the cooking cycle.
5. If product has accumulated on paddle or drum walls, then turn the Heat/Motor Switch OFF, and use the included spatula to push any dry mix into the fudge, then turn the Heat/Motor Switch back ON.
6. **Question – To what temperature do I have to cook the Fudge?**
Answer - For best results, fudge should be cooked until it is 'whipped'. So what does 'whipped' mean? Generally speaking, this means that all of the sugar has been hydrated which creates a fluffy, smooth, not gritty, shiny & uniformly mixed product. 'Whipping' occurs with our Sweet Selections Fudge Mix when the product has reached a temperature of approximately 160°F (takes approx. 12-15 minutes). In order to



achieve this product temperature the digital control on Gold Medal's Fudge Machine should be set at 185°F. ***It is important to note** that due to variations in your electrical current, as well as what type of fudge you are making and what type of inclusions or add-ins you may be using, optimum product temperatures may be slightly higher or slightly lower than 160 degrees. Thus, using a candy thermometer to check actual product temperature plus a well trained and experienced eye (to know when it has been 'whipped') is critical to achieving the best result possible.

Turn unit OFF to insert or remove thermometer to measure product temperature.

7. Once the fudge is cooked to desired texture, remove thermometer, then move the kettle to a half-tilt position. This allows the fudge to work its way to the bottom portion of the kettle for dumping.
8. Turn the Heat/Motor Switch OFF. It is best to stop the unit when the paddle is in a vertical position; this allows the fudge to flow easier from the kettle when dumped.

Note: If the paddle is stopped in a horizontal position, it can hold back the product flow when dumped, and prevent maximum product removal.

9. Dump the kettle to pour fudge into a parchment lined pan; scrape the bottom and sides of the kettle and the paddle with the spatula.
10. Smooth the fudge in the pan with the spatula and loosely cover with parchment paper (or similar item) to prevent drying out, yet still allow fudge to cool without forming condensation.

Cooling time will range from 4 hours minimum, to preferably overnight. DO NOT refrigerate the fudge; it can cause it to dry out.

11. Once cool, carefully hold a tray to the pan of fudge, then flip pan over to remove fudge. Peel off parchment paper. Cut and serve fudge to suit.

Do not pre-cut or score fudge, as this will cause the edges to become dry and brittle. Only put in an airtight container once it has cooled to room temperature. Store fudge at room temperature.



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; font-size: small;">025_020314</p>

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

Fudge Unit Cleaning Instructions

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.

Proper Kettle Cleaning Procedure

Follow the procedure below to steam the kettle every 3-4 batches during regular operation and before the machine is turned off for the day. The kettle must also be steamed out after making single batches, if the machine is turned off between batches, or if changing flavors.

Total Cleaning Time: Approximately 20 minutes

1. After all product has been removed, with machine OFF, use included spatula to scrape as much excess dried fudge as possible from inside the kettle and around the paddle.
2. Carefully pour in enough water to fill the kettle to right below the drum seal; this should be approximately 1.75 gallons.
3. Turn Heat/Motor Switch ON and ensure toggle switch is in the CLEAN position; the preset set point temperature is 230°F.
4. Put the lid on the kettle and let the machine run for approximately 20 minutes; the kettle will steam and wash the residue into the water, then turn Heat/Motor Switch OFF.

CAUTION: Beware of rising steam; keep face and hands clear of rising steam.

5. Allow unit to cool, then remove lid and carefully pour dirty water into a bucket, discard appropriately, then wipe inside of kettle with a clean cloth or paper towel to finish cleaning.

For extremely dirty kettles, we recommend running the cycle twice.



Daily Unit Cleaning Procedure

Follow the directions below to clean and sanitize the unit each day after use.

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. Remove paddle via the small wing nut lock stud. The paddle can be washed in a sink or dishwasher; also the small silicone scraper can be removed via the 2 small wing nuts holding the scraper retainer.
4. Release the draw latch to easily remove mixing drum, then take to the sink to clean.
5. 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.**
6. The cabinet of your machine should be wiped clean daily (or more, depending on usage) with a clean soft cloth, SLIGHTLY dampened with soap and hot water.
7. 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.

Proper Hub Seal Assembly Cleaning Procedure

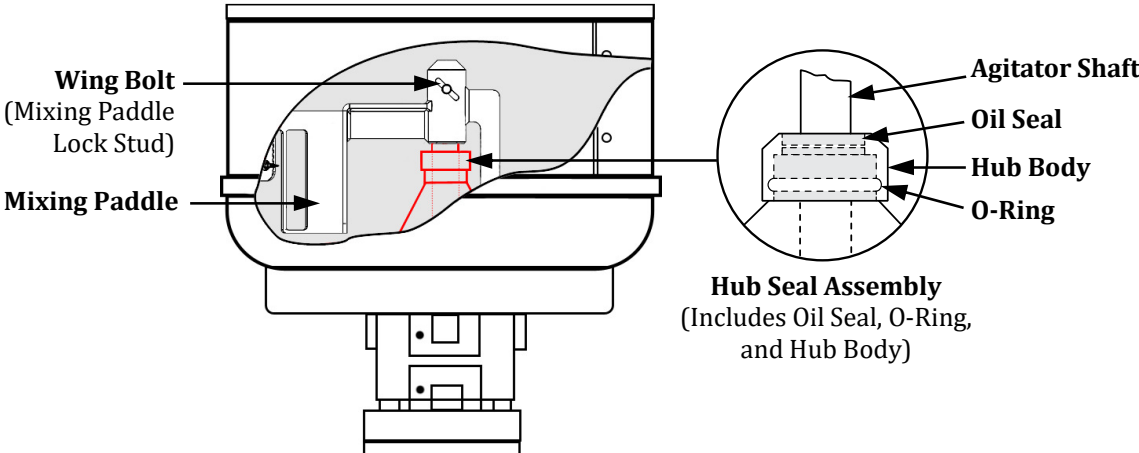
Follow the steps below weekly to ensure proper machine performance:

Important: For proper machine performance, keep the hub seal and o-rings clean.

1. With the machine OFF, unplug the unit from the power source and allow it to cool before attempting to clean the Hub Seal Assembly.
2. Loosen the wing nut lock stud and remove the mix paddle.
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface. If the burrs are not removed, damage may occur to the o-ring/oil seal during removal/installation.
4. Remove the hub seal assembly and soak it in hot water to clean.
5. Clean the area around the center hub. Remove any product residue. (See Kettle Shaft Maintenance for note on lubricating the kettle bushings.)
6. Lightly lubricate the center hub of the kettle with a small amount of vegetable oil to allow for easy re-installation of the hub seal assembly.
7. Slide the clean hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly (reference image shown.)
8. After the hub seal assembly has been properly installed, re-install the mix paddle onto the agitator shaft.
9. Finger tighten the wing bolt to secure the mixing paddle in place.



Hub Seal and Paddle Assembly





Troubleshooting

Issue	Possible Cause	Solution
Kettle Does Not Heat	<p>A. Power to Unit</p> <p>B. Circuit Breaker</p> <p>C. Kettle Heat/Motor Switch</p> <p>D. Control</p>	<p>A. Make sure the unit lead-in cord is plugged in.</p> <p>B. Check the condition of the circuit breaker. The breaker may trip during transit, if reset and trips again, contact qualified service personnel for inspection/repair before going any further.</p> <p>C. Have qualified service personnel check the voltage to and from the Heat/Motor Switch; if switch is defective, replace it.</p> <p>D. A defective RTD lead will cause the kettle not to heat. Have qualified service personnel check for good connections from the kettle to the control.</p>
Kettle Agitator Does Not Turn	A. Kettle Agitator Shaft/Motor Shaft	A. If the kettle agitator shaft is not rotating, DO NOT use. Have qualified service personnel inspect/repair as needed.
Long Cooking Cycles	<p>A. Heating Element</p> <p>B. Low Voltage</p> <p>C. Inadequate Supply Lines</p>	<p>A. One of the heating elements in the kettle may be burned out. This would result in the kettle never reaching the proper operating temperature. Contact qualified service personnel for inspection/repair.</p> <p>B. Unit is designed to make approximately 3 batches per hour when operated at full voltage. To get the unit warmed up, the first batch usually takes about 5 minutes longer. If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature. 120 V units need a 105 V minimum.</p> <p>C. 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.</p>
Fudge Mixing Issues	<p>A. Dry Caking</p> <p>B. Oversize Batch</p>	<p>A. Dry caking causes mixture to harden quickly rather than mixing evenly. Make sure water and butter are fully mixed and butter is melted prior to adding dry mix.</p> <p>B. Unit is designed for use with a maximum 7 lb. dry mix per batch. Do not attempt to use a larger dry mix amount.</p>
Digital Heat Control	A. ALM 1	A. Digital control shows ALM 1, the digital display screen will show "No CoNt" indicating an RTD heat sensor problem. Contact qualified service personnel for inspection/repair.

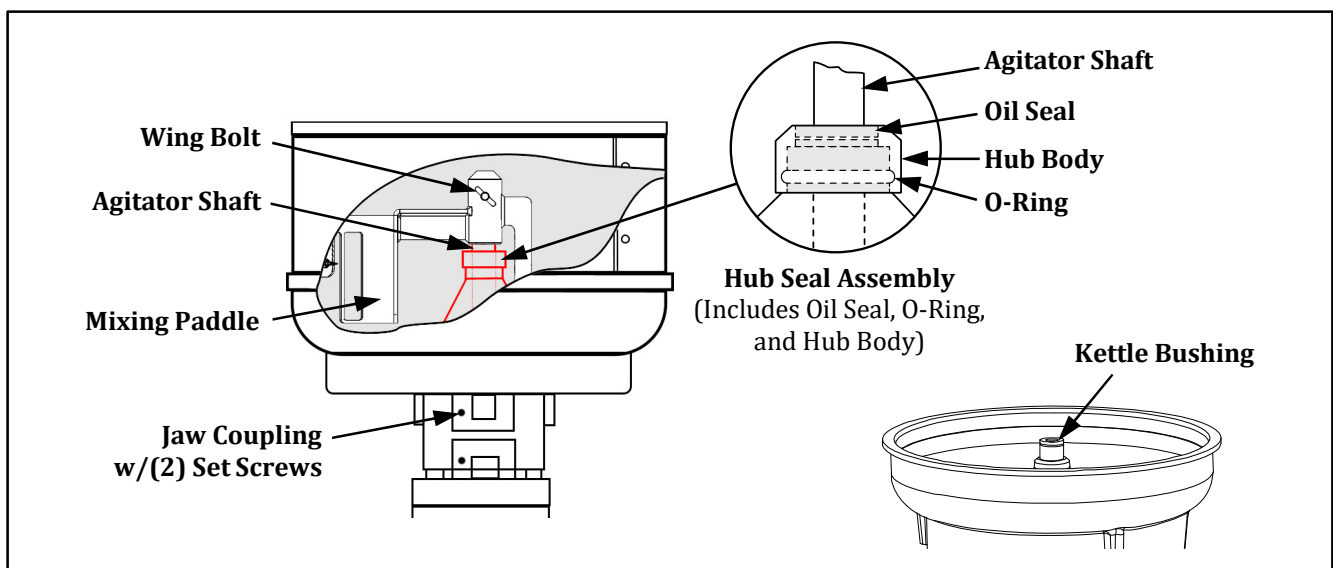
New Paddle/Hub Seal Kit Installation

Kettle Shaft Maintenance

1. With the machine OFF, unplug unit from the power source and allow it to cool.
2. Loosen the wing bolt lock stud and remove the mix paddle.
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface. If the burrs are not removed, damage may occur to the new o-ring/oil seal during installation.
4. Remove the old hub seal assembly.
5. Clean the area around the center hub. Remove any product residue.



Note: The kettle shaft should be removed monthly and the bushings lubricated with Never Seez® (use White Food Grade **ONLY**). To do this, loosen the (2) set screws in the jaw coupling and remove the shaft. **DO NOT lose the shaft key; this must be reset into place when reassembling.**



6. Lightly lubricate the center hub of the kettle with a small amount of vegetable oil to allow for easy installation of the hub seal assembly.
7. Slide the new hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly (see image below.)
8. After the hub seal assembly has been properly installed, re-install the mix paddle onto the agitator shaft.
9. Finger tighten the wing bolt to secure the mixing paddle in place.









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.
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

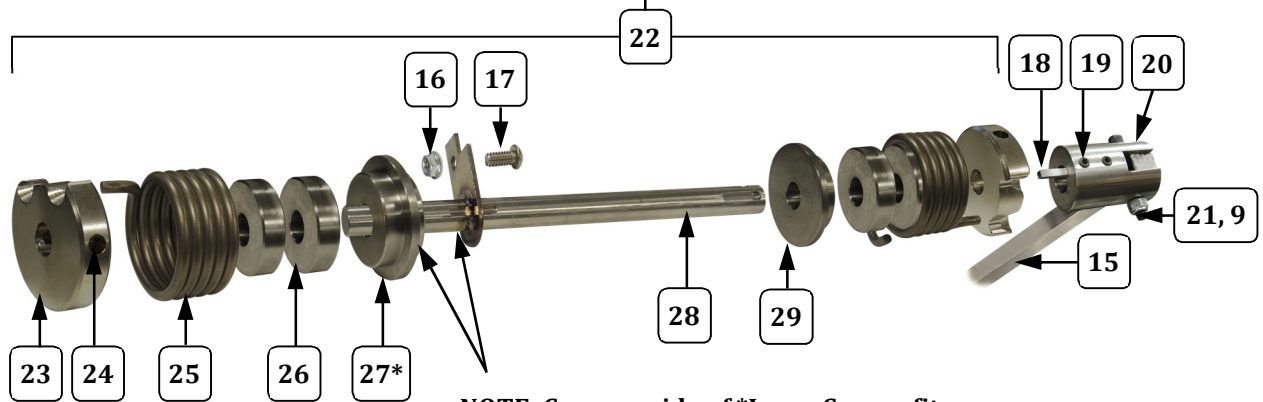
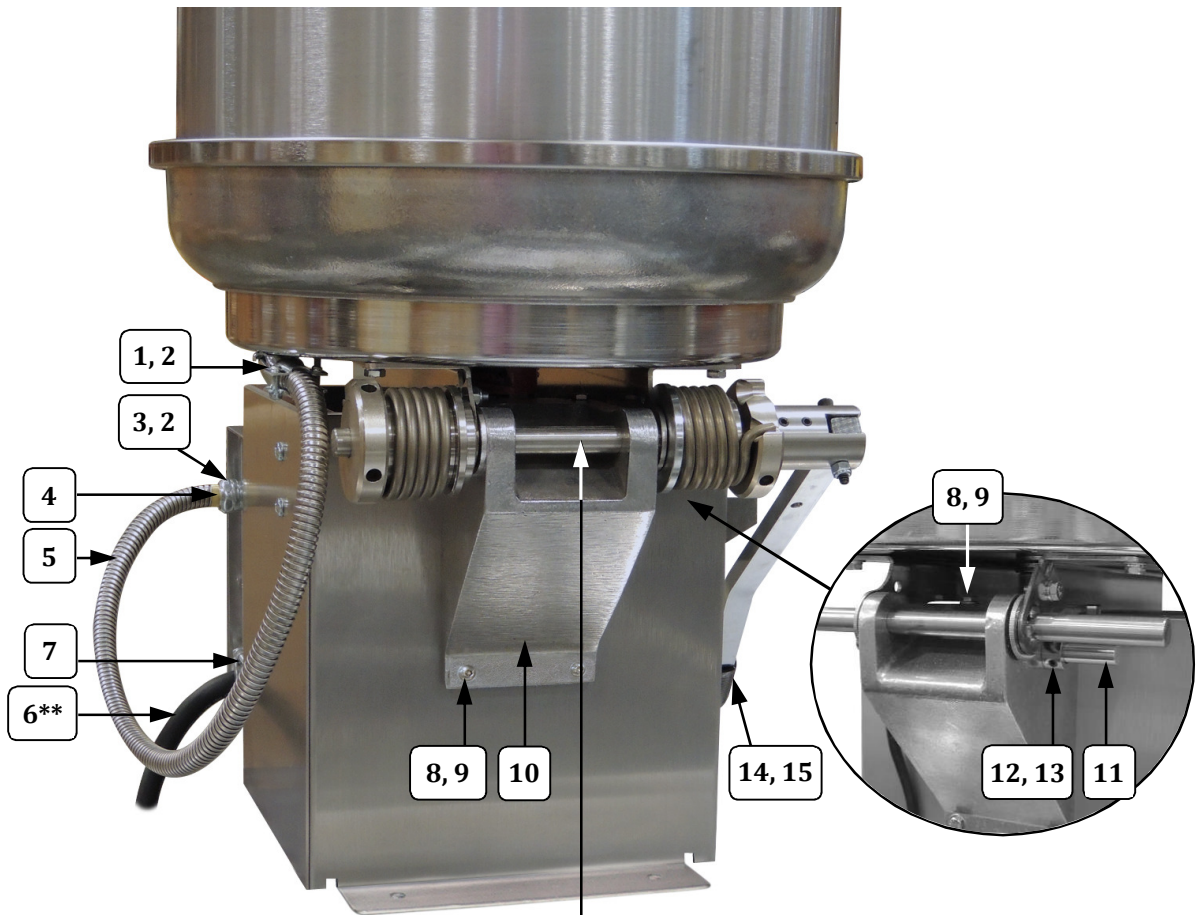


Cabinet Exterior – Parts Breakdown



Item	Part Description	Part Number
		2183-00-000
1	LID ASSEMBLY (includes handle)	67216
2	HANDLE BRACKET	67182
3	PLASTIC HANDLE	76075
4	2 POSITION BRACKET	46153
5	1/4-20 X 3/4 GRADE 5 BOLT	74520
6	1/4-20 SERRATED LOCK NUT	46311
7	CONTROL BOX COVER	55453
8	8-32 X 1/4 PHIL PAN M/S	87314

Cabinet Exterior/Spring Assembly – Parts Breakdown



NOTE: Concave side of *Large Spacer fits up against bracket weld on Dump Bar Shaft.

**** CAUTION:** If 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.

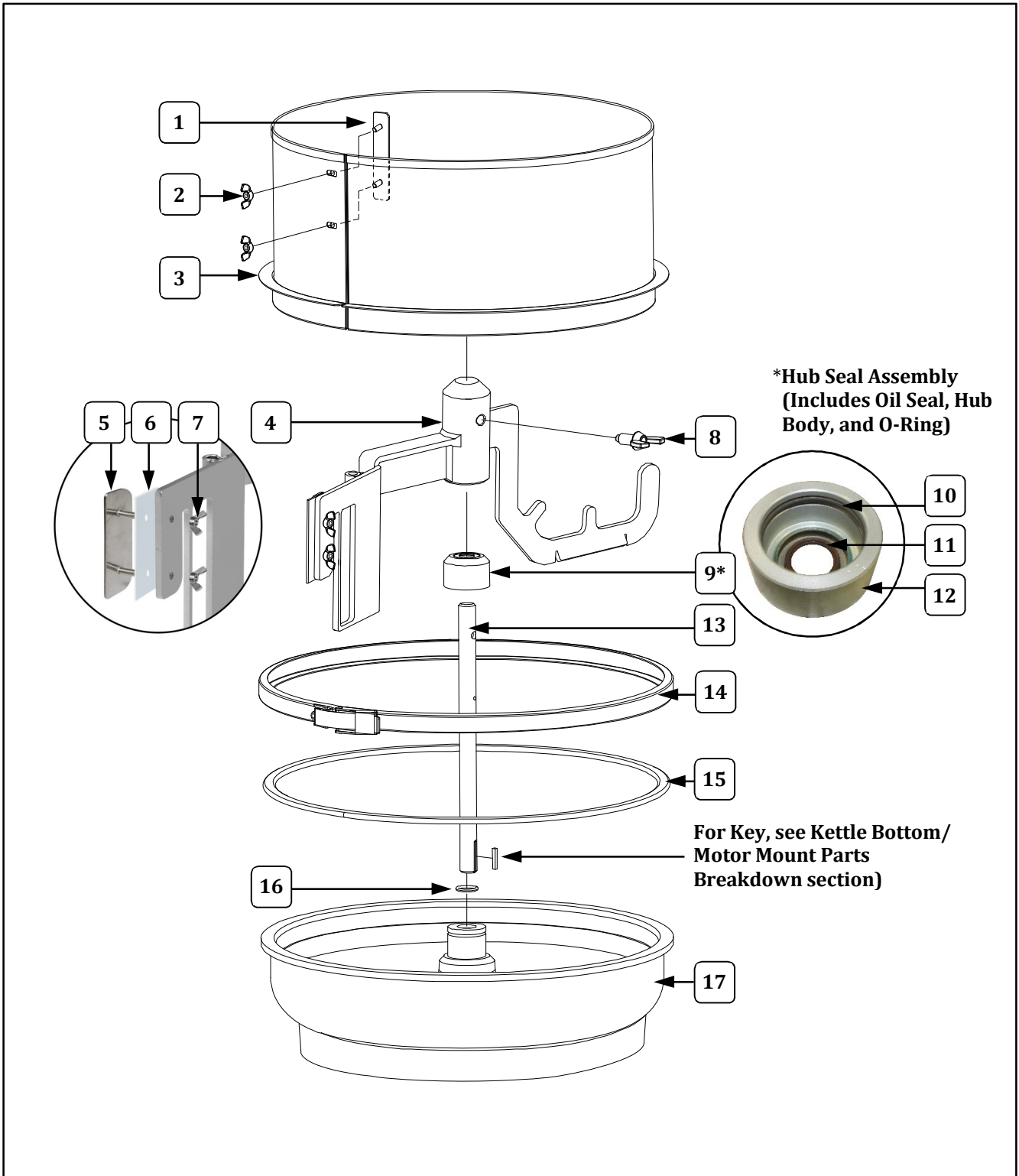


Cabinet Exterior/Spring Assembly – Parts List

Item	Part Description	Part Number
		2183-00-000
1	CONNECTOR 90 DEGREE	46241
2	BUSHING CONDUIT, 9/16 OD	41253NM
3	1/2 IN. CONNECTOR FITTING	41252
4	CONDUIT SHIM (brass shim)	82262
5	9/16" FLEXIBLE CONDUIT	82252-28
6**	LEAD-IN CORD 20 AMP PLUG	47580
7	STRAIN RELIEF T&B 3304	82227
8	1/4-20x3/4 BUTTON HD SC	67927
9	HEX NUT 1/4-20 ESLOK	42361
10	KETTLE MTNG BRKT MACHINED	106060
11	SPRING RETAINER ROD	82551
12	SET COLLAR 1/2ID X 7/8OD	47326
13	SET SCREW 1/4-20 X 3/16 (1 req'd. per collar)	47751
14	GRIP, HANDLE BAR	46028
15	TILT LEVER 1/2X3/4 CD BAR	46006
16	1/4-20 SERRATED LOCK NUT	46311
17	1/4-20X1/2 BUTN HD SCREW	79242
18	KEY (.187 X .187 X 3/4)	12509
19	SET SCREW 1/4-20 X 3/8	74125
20	HUB	16707
21	SOCKET HEAD 1/4-20 SCREW	77893
22	RIGHT SPRING & DUMP BAR ASSEMBLY (assembly includes items listed below)	16709
23	COLLAR	74661
24	SET SCREW, 5/16-18 X 5/8 (3 req'd. per collar)	74662
25	TORSION SPRING	74660
26	SPACER	74658
27*	SPACER,LARGE (DUMP SIDE) - Concave side fits up against bracket weld on Dump Bar Shaft	74659
28	RIGHT DUMP BAR WELDMENT	16705
29	SPACER,LARGE (CUSTOMER SIDE)	74690



Kettle and Drum – Parts Breakdown



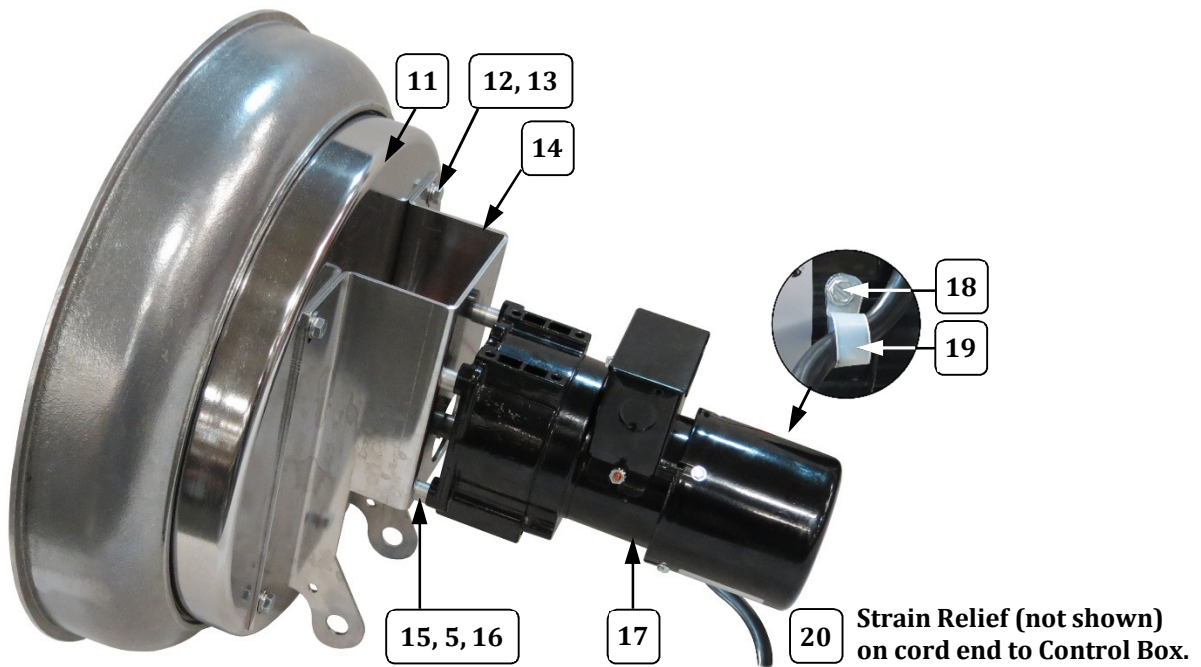
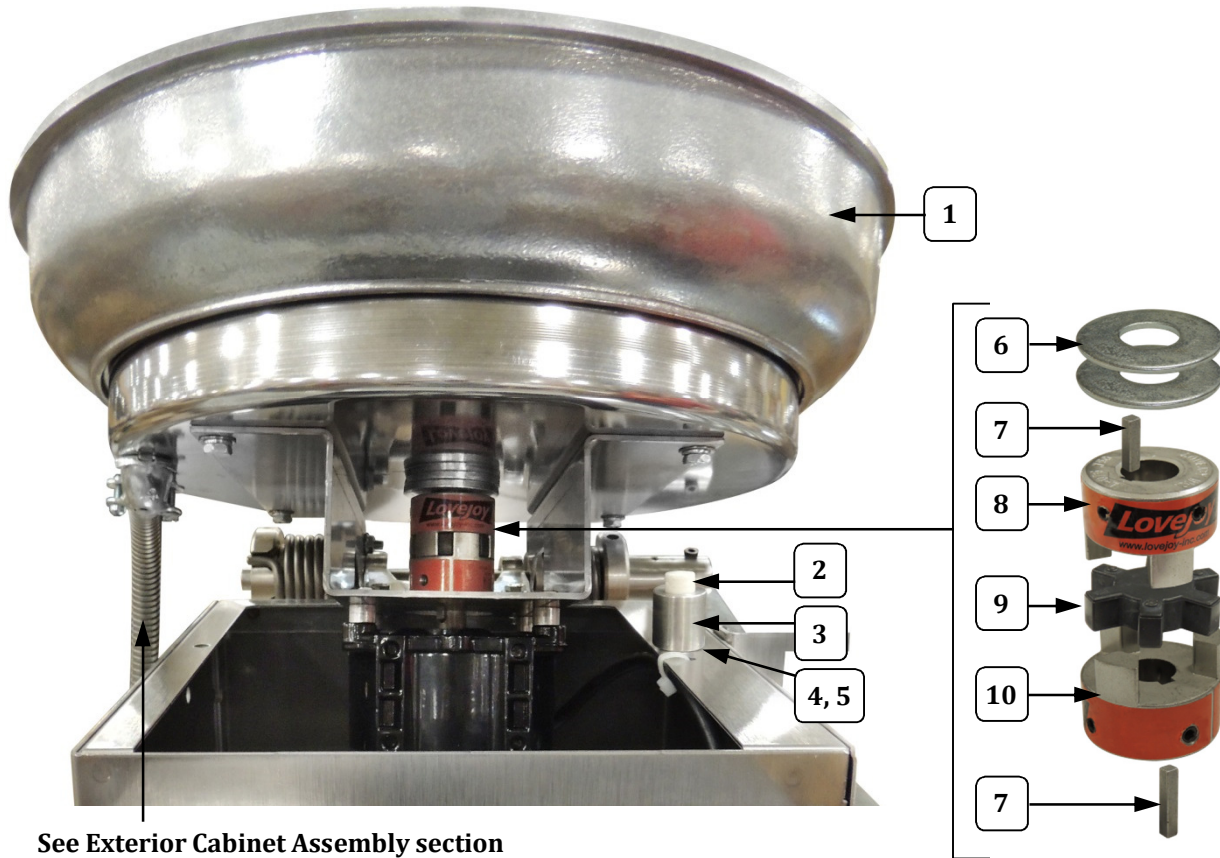


Kettle and Drum – Parts List

Item	Part Description	Part Number
		2183-00-000
1	DRUM FIX PLT ASM 2 STUDS	101319
2	WING NUT, #8-32	89126
3	MIXING DRUM	101306
4	MIX PADDLE ASSEMBLY (includes scraper, retainer, and wing nuts for retainer)	101307
5	SCRAPER RETAINER ASSEMBLY	101313
6	SILICONE SCRAPER	101315
7	#8-32 WING NUT	89126
8	MIX PADDLE LOCK STUD ASSY	46203E
9	HUB SEAL ASSY (includes Oil Seal, Hub Body, and O-Ring)	46632
10	O-RING 1 3/4ID X 2OD	46631
11	HUB SEAL	46630
12	HUB SEAL BODY	46629
13	AGITATOR SHAFT	48678
14	RETAIN RING ASSY	46651
15	DRUM SEAL	46701
16	O-RING BUSHING SEAL	46119
17	KETTLE ASSY (includes Shaft, Hub Seal Assy, Retaining Ring and Drum Seal; also see Kettle Bottom and Kettle Element View sections for itemized parts breakdown).	68007G



Kettle Bottom Plate/Motor Mount – Parts Breakdown



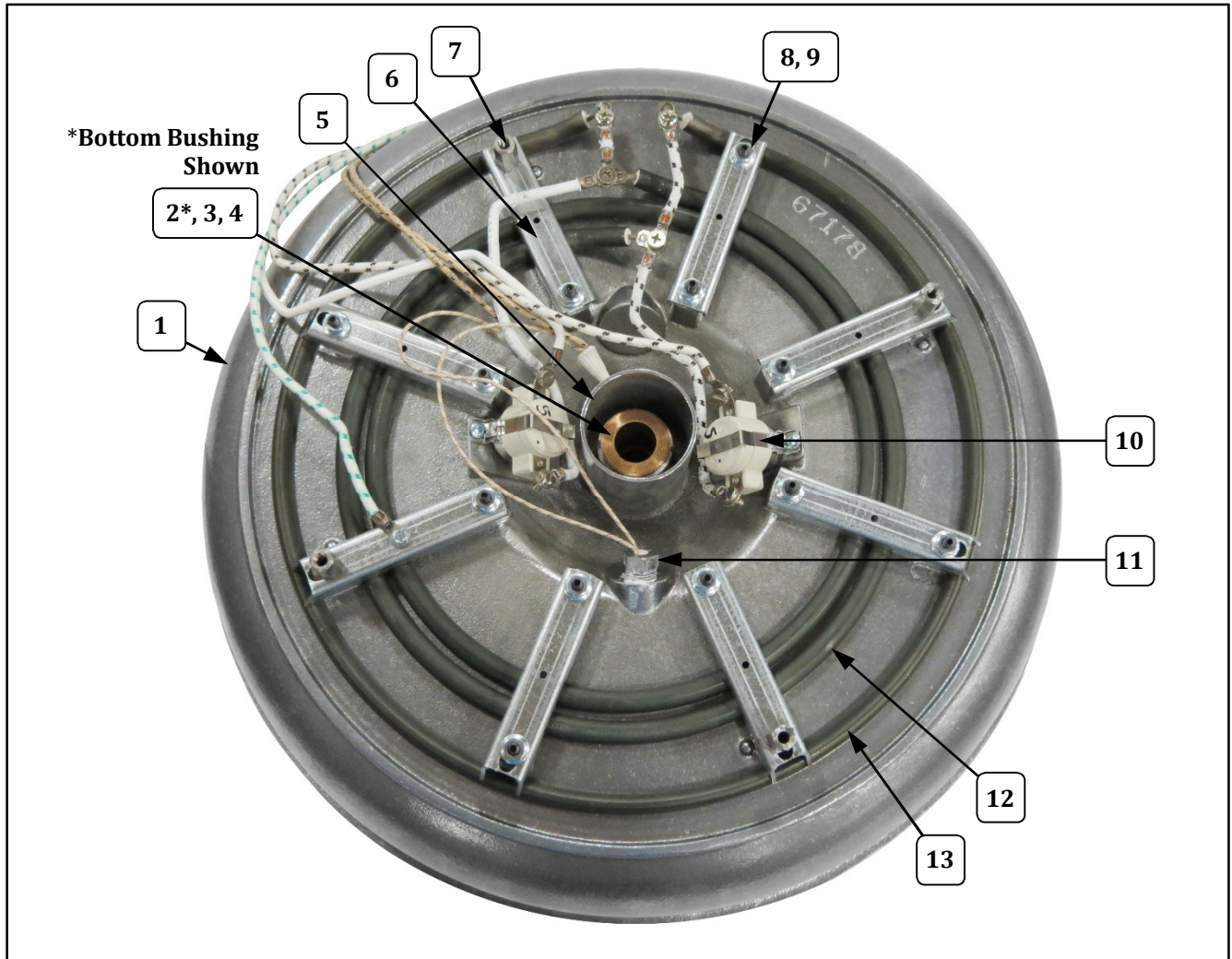


Kettle and Drum – Parts List

Item	Part Description	Part Number
		2183-00-000
1	KETTLE ASSY (includes Shaft, Hub Seal Assy, Retaining Ring and Drum Seal; also see Kettle Bottom and Kettle Element View sections for itemized parts breakdown).	68007G
2	KETTLE REST BUMPER	83111
3	KETTLE REST (metal rest/holds bumper)	83113
4	1/4-20 X 1/2 P/H PHIL (fastens Kettle Rest)	12471
5	WASHER 1/4 INTERNAL TOOTH	12383
6	13/16"ID 2"OD FLAT WASHER	77892
7	KEY (.187 X .187 X 3/4) (one used for agitator shaft, one used for motor shaft)	12509
8	3/4 BORE COUPLING BODY (includes set screws)	46145
9	FLEXIBLE SPIDER	12141
10	5/8 BORE COUPLING BODY(includes set screws)	46144
11	BOTTOM COVER	67995
12	1/4-20 X 3/4 GRADE 5 BOLT	74520
13	1/4 FLAT WASHER STAINLESS	87261
14	MOTOR MOUNT (bracket)	16708
15	1/4-20 x 1 1/4 HEX CAP (fastens motor)	48571
16	MOTOR SPACER	67207
17	DRIVE MOTOR	82085B
18	8-32 X 3/8 SLT. HWH M/S	42044
19	CABLE CLAMP	87219
20	STRAIN RELIEF (Plastic Strain Relief on cord end to Control Box)	76026



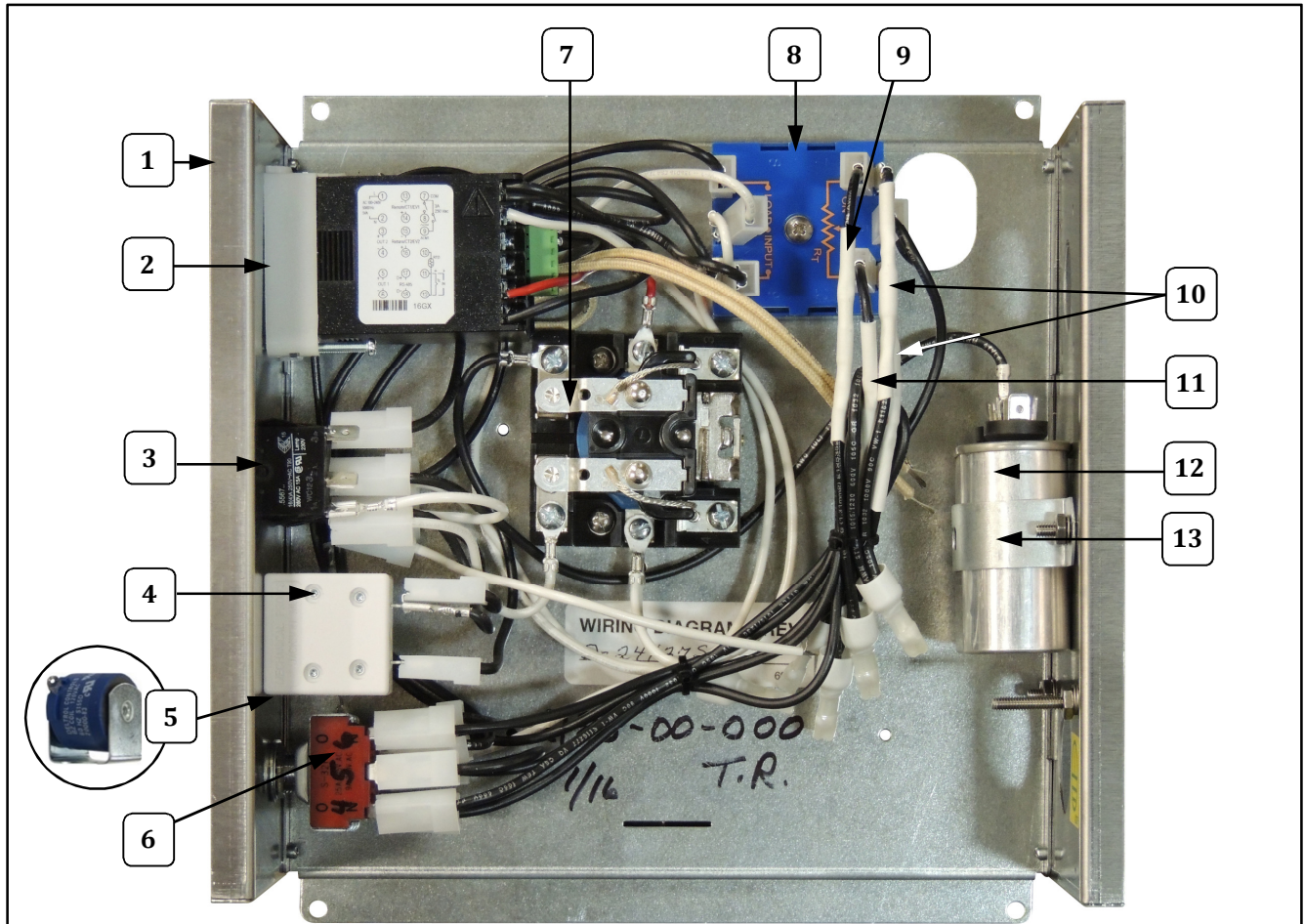
Kettle Element View



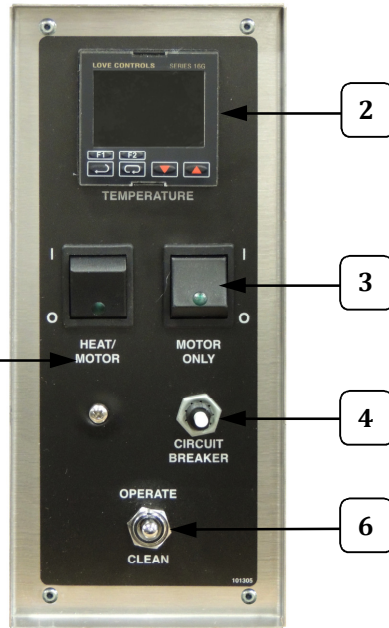
Item	Part Description	Part Number
		2183-00-000
1	KETTLE, CORN TREAT CENTER (includes bushings shown below)	46280
2	BUSHING, MIX BOWL (bottom bushing shown)	46065PMO
3	BUSHING, MIX BOWL (top bushing not shown; bushing is machined to fit o-ring listed below)	46065
4	O-RING BUSHING SEAL	46119
5	SHAFT COVER	12581
6	ELEMENT RETAINER BRKT	67174
7	STANDOFF 11/16 IN	12889
8	SET SCREW 10-24 X 1	46627
9	10-24 SERRATED LOCK NUT	49363
10	L-510 THERMOSTAT KETTLE (2 required)	82219
11	RTD HEAT SENSOR	68010
12	TUBULAR ELEMENT, 1500W	48800
13	TUBULAR ELEMENT, 275W	46439



Digital Control Panel – Parts Breakdown



Digital Control Panel Interior




Digital Control Panel Exterior View




Digital Control Panel – Parts Breakdown

Item	Part Description	Part Number
		2183-00-000
1	DIGITAL CONTRL BOX ASSY (includes support and cover)	55538
2	HEAT CONTROL 2 SET PTS	55506
3	SWITCH, ROCKER DPDT LGHT	48616
4	CIRCUIT BREAKER 15 AMP	47364
5	BUZZER SIGNAL	46118
6	3PDT TOGGLE SWITCH	55508
7	RELAY, 30A DPST 120V	55219
8	TIMER, PERCENTAGE 60 SEC	48688
9	RESISTOR, 910K 1/2 WATT	48691
10	RESISTOR, 500K 1 WATT (2 required)	55009
11	RESISTOR, 82K 1/2 WATT	48692
12	7.5 MFD CAPACITOR	46107
13	CAPACITOR STRAP	48301
14	CONTROL BOX LABEL	101305


Safety Labels



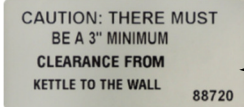
Unit Labels




2



4



3



5

Power Cord Label

Item	Part Description	Part Number
		2183-00-000
1	COOKER LABEL	111031
2	CAUTION HOT LABEL	38201
3	MINIMUM CLEARANCE LABEL	88720
4	MAIN GROUND LABEL	42375
5	WARNING LABEL CORD	68720



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