

Part No. 16225E  
Revised: October 2007

# 1618ETS Pop and Store 16oz. Popcorn Machine

## Instruction Manual

For Domestic Models Manufactured after February 2004









 **GOLD MEDAL**<sup>®</sup>  
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

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## SAFETY PRECAUTIONS

	<p style="text-align: center;"><b>⚠ DANGER</b></p> <p>Machine <b>MUST</b> be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Do <b>NOT</b> immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing. Do not use excessive water when cleaning.</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p>To avoid serious burns, do <b>NOT</b> touch the kettle while it is hot.</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p><b>ALWAYS</b> wear safety glasses when servicing this equipment.</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. <b>NEVER</b> make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.</p>
	<p style="text-align: center;"><b>⚠ CAUTION</b></p> <p>This equipment is sold for commercial use only. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation, and operating instructions before operating the equipment.</p>
	<p style="text-align: center;"><b>⚠ CAUTION</b></p> <p>This machine is <b>NOT</b> to be operated by minors. Minors are classified as anyone under the age of 18.</p>

### NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

# INSTALLATION INSTRUCTIONS

## CHECKING SHIPMENT

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company. It is your responsibility to file claim immediately. Gold Medal is not responsible for damage that may occur in transit.

## Electrical Requirements:

A 120V/30 amp/60Hz. – 3 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 current for proper operation of your machine. We recommend this popper be on a **dedicated** and **circuit protected line**.



## FINAL PREPARATIONS



The popcorn machine was adjusted, inspected, and tested before it left the factory.

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) and Bag-in-a-Box pump (2257) 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 16oz. poppers is 4.5 ounces.

**Note: When using Coconut Oil, it is absolutely necessary that the oil is completely liquid before operating the machine. Coconut oil will congeal at temperatures below approximately 76° F [24° C].**

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



# OPERATING INSTRUCTIONS

## CONTROLS AND THEIR FUNCTIONS

**OIL SYSTEM MASTER SWITCH** - 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** - When pushed, will dispense the predetermined amount of oil into the kettle. For oil setting instructions, see page 6 of this manual.

**LIGHT SWITCH** - Operates all the lights, interior and dome, on your popcorn machine.

**WARMER SWITCH** - Operates the forced air popcorn crisping system.

**KETTLE MOTOR** - Operates the kettle agitator motor.

**KETTLE HEAT SWITCH** - Operates the heating elements in the popping kettle by supplying power to the Electronic Temperature Control.

**LOAD/DUMP INDICATOR (YELLOW LIGHT & AUDIBLE SIGNAL )** - 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.

## POPPING CORN

1. Turn on the following switches: Oil Master, Lights, Warmer, Kettle Motor, and Kettle Heat.
2. When popping with coconut oil, be sure the oil is liquid. Dispense oil into a measuring cup first. (should be about 4.5 oz.)
3. 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 16 oz. of corn (use the supplied corn cup) and 3 teaspoons (15 cc) of Flavacol. Close lid.
4. Press the RED oil pump button. The proper amount of oil is pumped into the kettle. The Light and Signal will turn off.
5. When the popcorn has completed popping, the Light and Signal will turn on. Dump the Popcorn.
6. On the final kettle of corn, turn the “KETTLE HEAT” switch off, just as the lids are forced open by the popping corn. Turning the kettle heat switch off allows the heat to dissipate as the final batch is popped. (This results in less smoke on the last batch.)

## REMEMBER:

If the Yellow Load - Dump light is turned on and the Signal is sounding *one of the* following actions should be taken:

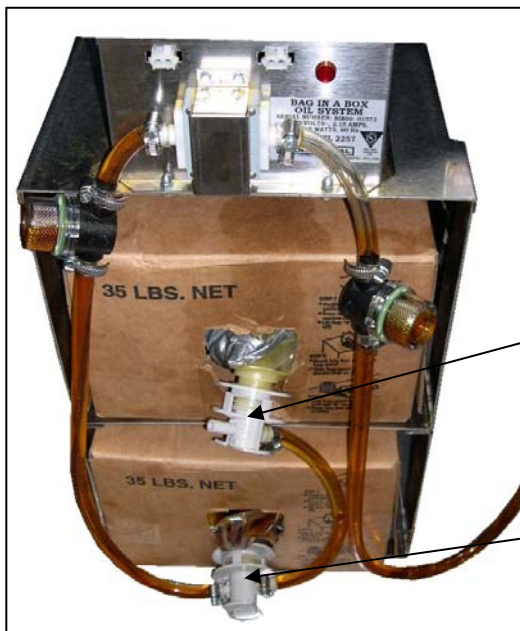
1. Load the corn and oil *or*
2. Dump the popped corn from the kettle *or*  
Turn off the kettle heat switch if you are done popping corn.

When you are finished popping, make sure “KETTLE HEAT” and “KETTLE MOTOR” switches are turned “OFF”.

## NEVER LEAVE THE KETTLE HEAT ON WHEN YOU ARE NOT POPPING

## Setting the Amount of Popping Oil with a Gold Medal BIB System

In March 2003, we introduced the model 2257 with the E-Z Set control.



**Note:** When connecting the bag-in-box system, you must be sure to connect the bag connectors as shown in the picture to the left.

**The dead-leg connector (With only one hose connected to it) must be installed on the top box.**

**The Pass-thru connector (With two hoses connected to it) must be installed on the bottom box.**

With this system, it is not necessary to set a timer. To adjust the oil amount, follow these instructions:

Holding the RED *Oil Dispense* push button (on the popper) down while turning on the *Oil System Master* switch (on the popper) puts the unit in the program mode. The oil light (on the popper) will start to blink off and on indicating that the timer is in the program mode.

When in the program mode press and release the *Oil Dispense* switch to start the oil flowing. When the correct amount of oil has been dispensed into the measuring cup push the *Oil Dispense* switch again to stop the oil flow. The oil amount can be “topped off” by pushing the *Oil Dispense* switch on/off as many times as needed to finalize the oil amount. Turning the *Oil System Master* switch off and then back on puts the unit in the regular mode. The unit will now dispense the “programmed” amount of oil when the *Oil Dispense* switch is pushed. The oil light will light only when the oil pump is on.

You will need to perform this procedure with the oil lines full of oil. Otherwise, you are setting both the amount of oil that goes in the kettle and the amount of oil required to fill the lines. Just fill the lines using the process above, then reset the amount as described above.

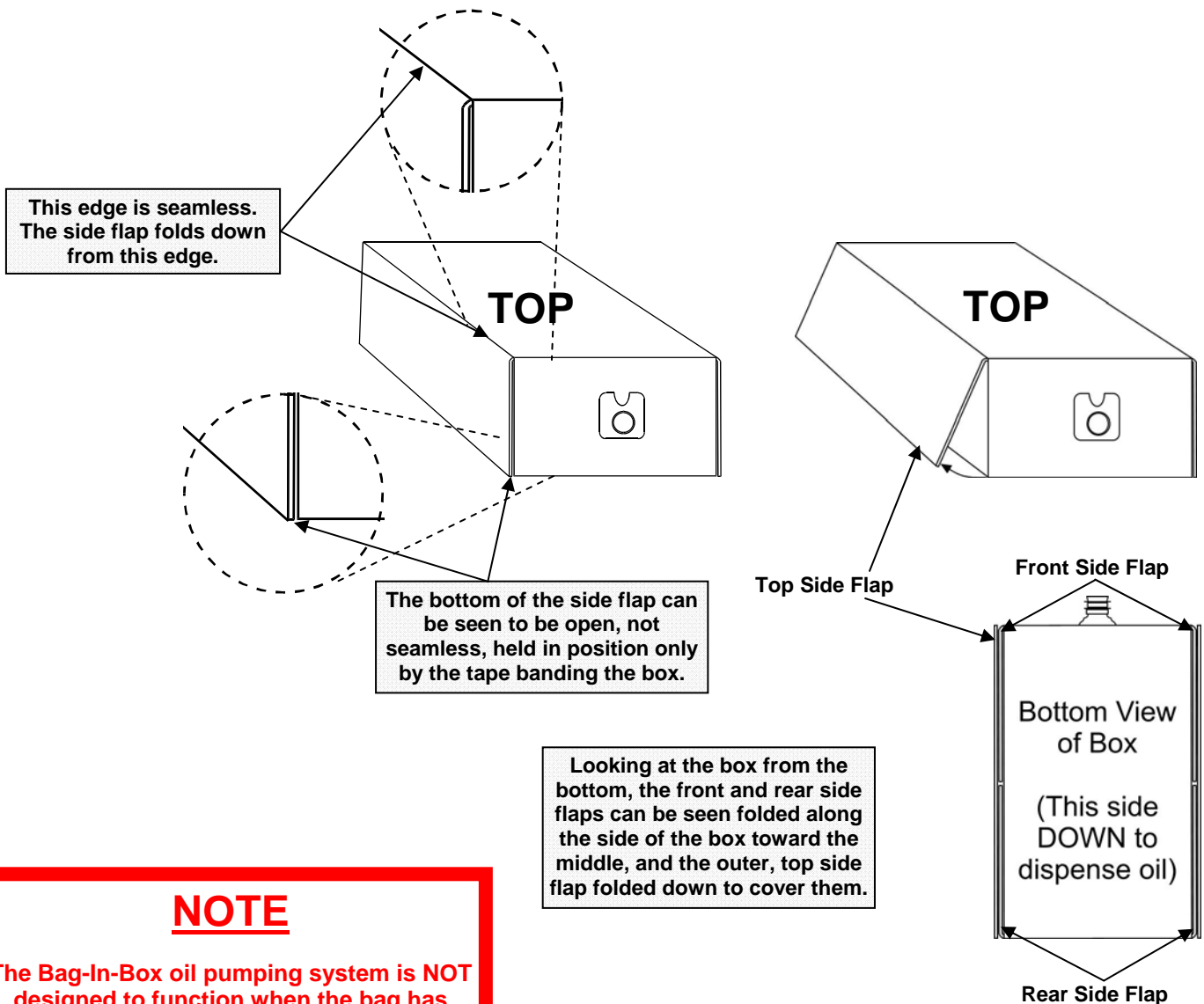
## Preventing and Troubleshooting Oil Delivery Issues

It may occur at times that the Bag-In-Box oil pumping system does not deliver oil to the kettle, or delivers it in incorrect amounts. This section is intended to list the most common causes of these problems, and the procedures necessary to prevent and, if necessary, correct them.

**Oil Temperature** – Coconut oil becomes a solid at temperatures above the average room temperature. For this reason, it is necessary to ensure that the oil has been permitted to come to working temperature before attempting to pump it through the system. If the machine has not been used for several days, the oil master switch should be turned on the night *before* it is expected that the machine will be used. For machines which are in daily use, even if not round the clock, **leave the oil master switch on at all times**, and **keep the base cabinet doors closed**, to prevent the oil from becoming solid.

**Bag-In-Box Mounting** – Because the bag’s dispensing connector is offset toward the bottom of the box, to permit free oil flow and complete emptying of the oil from the bag, the box should never be mounted upside down. Most boxes supplied will be clearly marked as to which side should be up during dispensing. (Note that in some cases the box is intended to be stored with one side up, but to be turned and used in dispensing with the other side up.) Be sure to double check to ensure that the box is mounted in the correct dispensing orientation.

You may encounter boxes with no clear markings to indicate dispensing orientation. A reliable guide in this case (and also for those boxes which are marked), is the direction that the top side flap of the corrugated box is folded. When the box is properly mounted for dispensing, the top side flap will fold *down* from the top edge of the box, so that if one were to attempt to separate the flap it would be necessary to pull up from the bottom edge. See the illustrations below.



**NOTE**

The Bag-In-Box oil pumping system is **NOT** designed to function when the bag has been removed from the box. Service results in such a situation are unpredictable. Do not attempt to operate the system with a bag which has been removed from the box.

**Bag and Hose Connector Issues** – There are two different types of dispensing nozzles employed on the Bag-In-Box oils, as well as two different types of connectors installed on the oil pumping system hoses which connect to the bag’s dispensing nozzles. The particular combination of connectors in your system will determine the appropriate method for connecting the Bag-In-Box oil bag to the system hosing. These combinations will be illustrated and explained in the following section.

**Bag Dispensing Nozzle – Blue Insert**



**Bag dispensing Nozzle – White Insert**



**Blue Insert Bag Nozzle with Blue/White Hose Connector**



1. With the blue collar on the hose connector retracted toward crosspiece, slide hose connector shell onto bag nozzle.

2. Holding the bag nozzle behind the flange, slide the blue collar forward to lock the hose connector onto the bag nozzle.

3. Connector shown with shell correctly engaged and collar forward in lock position.

**White Insert Bag Nozzle with Blue/White Hose Connector**



4. Place fingers behind flange and use thumbs to slide the crosspiece forward into the nozzle. Oil flow is initiated.

1. With the blue collar on the hose connector retracted toward crosspiece, slide hose connector shell onto bag nozzle.

2. Holding the bag connector, slide the blue collar forward to lock the hose connector onto the bag nozzle.



**Blue Insert Bag Nozzle with Gray Hose Connector**



3. Connector shown with shell correctly engaged and collar forward in lock position. Oil flow commences. **Do not slide crosspiece forward.**



1. Grasp the bag nozzle and slide the gray hose connector on from the side.



2. With the hose connector in place, place fingers behind flange on connector and press plunger forward to lock.

**White Insert Bag Nozzle with Gray Hose Connector**



3. Connector shown with shell correctly engaged and plunger forward in lock position. Oil flow commences.



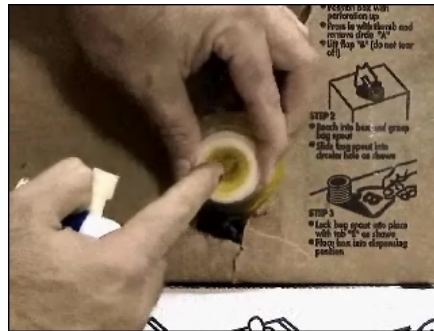
1. Grasp the bag nozzle and slide the gray hose connector on from the side.



2. With the hose connector in place, place fingers behind flange on connector and press plunger forward to lock.



3. Connector shown with shell correctly engaged and plunger forward in lock position. Since the White Insert Bag Nozzle is not designed to work with the insert pressed forward, this configuration may or may not work. If it does not, remove the gray hose connector and order the blue hose connector from Gold Medal.



**NOTE:** If the oil does not flow after engaging plunger on gray hose connector, or if the crosspiece is inadvertently pushed forward when using the blue hose connector with the white insert nozzle, the nozzle center slider insert will be left pushed back into the bag, as shown above left.

To correct this, place fingers behind nozzle as shown above right. You will feel the center slider protruding slightly into the bag. Holding the nozzle body from the front, press the slider from the back side of the nozzle until it snaps outward into its correct position. The nozzle is now ready to be used with a blue hose connector.



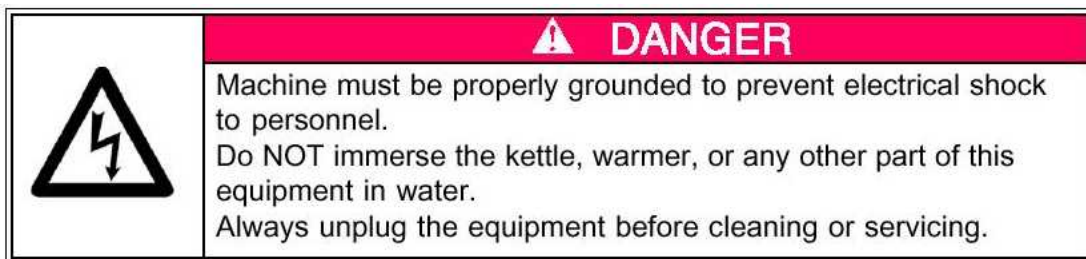
# CLEANING INSTRUCTIONS



## DAILY:

### Clean the Kettle

1. As you pop corn, wipe the kettle with a clean cloth. It is easy to keep the outside clean when the kettle is warm and the oil is not baked on.  
**CAUTION: The hot kettle will cause burns if you touch it with your hand.**
2. Every night, mix a gallon of Heat'n Kleen solution (2 tablespoons per gallon of water). Turn on the kettle heat. When the water starts to boil, turn off the heat and let it work overnight.
3. The next morning, dump the solution in a bucket and wipe the inside of the kettle with a cloth.



## Clean the Popcorn Machine

1. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel. **Do not use oven cleaners, as they will damage parts of the machine.**
2. Ammonia cleaners will damage the plastic doors. Use only non-ammonia cleaners such as Gold Medal's Watch Dog Glass Cleaner. (Item #2588CN)

## WEEKLY:


### Clean the filters in the popcorn machine

1. **CAUTION: Keeping the filters clean is important to let the exhaust system "do its job".**
2. To clean the filters, simply remove them from the machine – wash in warm/soapy water – an re-install them in the machine after they have been allowed to "air dry".


Check the condition of the clear oil lines and tighten or replace as required.



## MAINTENANCE INSTRUCTIONS

	<b>⚠ DANGER</b>
	<p>Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the Installation, Operating, and Maintenance Instructions thoroughly. Installation should be performed by a certified electrician.</p>

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

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

### **REPLACING BROKEN GLASS**

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

1. Remove all loose pieces of glass.
2. Unscrew the glass retaining strips.
3. Remove all rigid glass channels from around the glass to be replaced. Set it aside as it must be reused.
4. Carefully remove the rest of the broken glass.
5. Slide rigid glass channels over the top, bottom, and side edges of the new glass, and maneuver the new glass into place.
6. Replace glass retaining strips using the same screws you removed earlier.

### **NOTE**

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

### **GLASS DIMENSIONS:**

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

Side Glass: 23 1/16" X 32 3/16"

**All glass purchased should be 1/8 inch thick, double strength.**

# TROUBLESHOOTING

## LONG POPPING CYCLES

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

- A. **LOW VOLTAGE** - If the machine is operated on low voltage, this could cause the kettle not to reach the proper operating temperature.
- B. **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 certified electrician.
- C. **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

Trouble Shooting for Service Personnel

1. If the kettle does not heat and/or the buzzer sounds continuously, look on the heat control to see if the red LED is on. (The red LED indicates the control is “asking” for heat in the kettle)
  - a. If the red LED is **on** the thermocouple connection is **OK**. Check for 120 VAC (or 220 VAC for export) between “LN” and “NO” at the ¼ “fastons of the heat control. If 120 VAC (or 220 VAC for export) is present the heat control is OK. The problem is either the heat relay or the Kettle high limit thermostat is open. If the 120 VAC (or 220 VAC for export) is not present the heat control is defective.
  - b. If the red LED is **not on** the thermocouple connection is **not OK**. On the Deluxe Citation check the Amp Plug to be sure the connection is tight. Check the kettle wiring for a loose thermocouple wire.
2. If the kettle heats but the popping cycle is very long.
  - a. Check for a defective high limit thermostat. (buzzer operates normally)
  - b. Check for reversed thermocouple leads, see note 2 below. If the thermocouple leads are reversed the kettle will heat up to about 370 °F and control around that set point. The leads could be reversed at either the heat control itself or the Amp Connector.
3. If the kettle is popping normally but the buzzer does not sound, check for a defective buzzer.
4. **Caution:** If the kettle pops too quickly, and the buzzer does not sound, **do not continue popping corn**. Check for a loose thermocouple in the kettle. This situation will result in the control to “ask” for more heat and the kettle will operate on the high limit thermostat.

### Notes:

1. Do **not** adjust the two (2) painted potentiometers on the electronic heat control. If adjusted, the performance will be erratic and could result in an over temperature condition.
2. Thermocouple wire consists of two (2) different wires made of different materials that are color-coded polarity. It is important that red (-) is connected to red (-), and yellow (+) is connected to yellow (+), at the lead-in plug, the receptacle, and at the electronic heat control. Note that the red lead is magnetic if you have trouble determining which is which.

**MOTOR WILL NOT TURN AGITATOR**

**WARNING!** 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 the pump is operating but oil is not dispensed, the oil may be solid in the oil lines. If the pump is not operating see the pump manual for instructions.

## ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model name, serial number, and date of manufacture (located on the machine nameplate) with your order.
4. Address all parts orders to:

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

or, place orders at:

(800) 543-0862

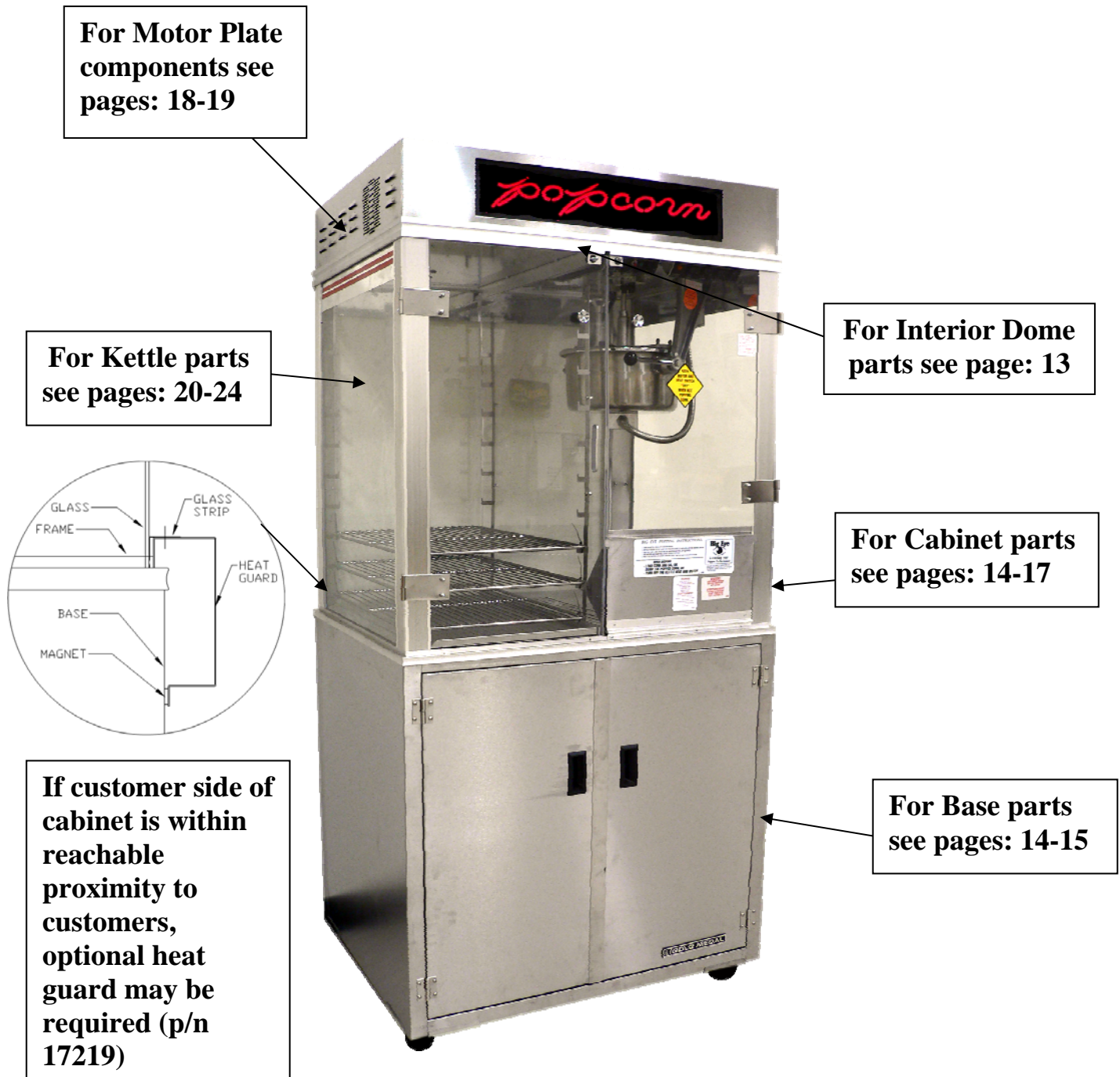
(513) 769-7676

Fax: (513) 769-8500

E-mail: [info@gmpopcorn.com](mailto:info@gmpopcorn.com)

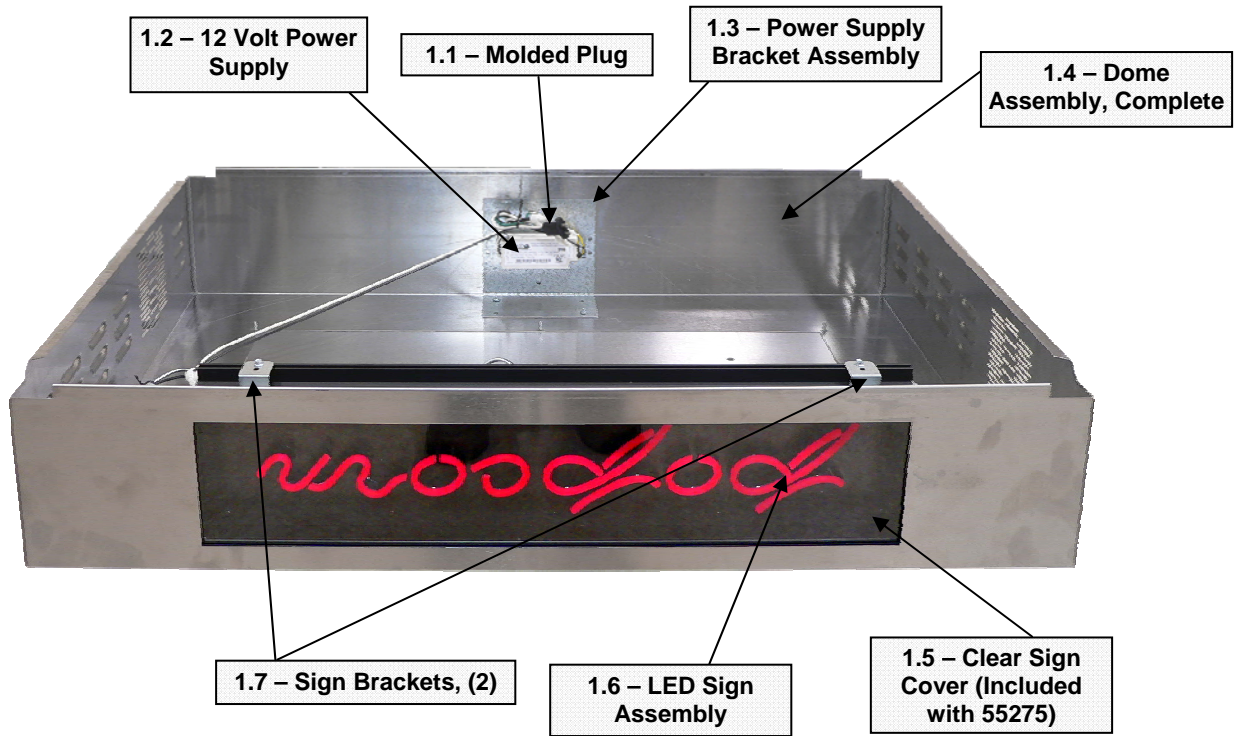
Web Page: [www.gmpopcorn.com](http://www.gmpopcorn.com)

## Where To Find Parts



**Figure 1 – Parts Location Guide**

# Dome Assembly



**Figure 1 – Dome Assembly w/LED Sign**

Dome Assembly w/LED Sign (Figure 1)		
Item Ref.	Part No.	Description
1.1	47726	Molded Plug
1.2	55231	12 Volt Power Supply
1.3	55233	Power Supply Bracket Assembly
1.4	16332	Dome Assembly, Complete
1.5	67417	Clear Sign Cover (Included with 55275)
1.6	55275	LED Sign Assembly, 24 inch
1.7	67488	Bottom Neon Sign Bracket (2)



# Cabinet Breakdown

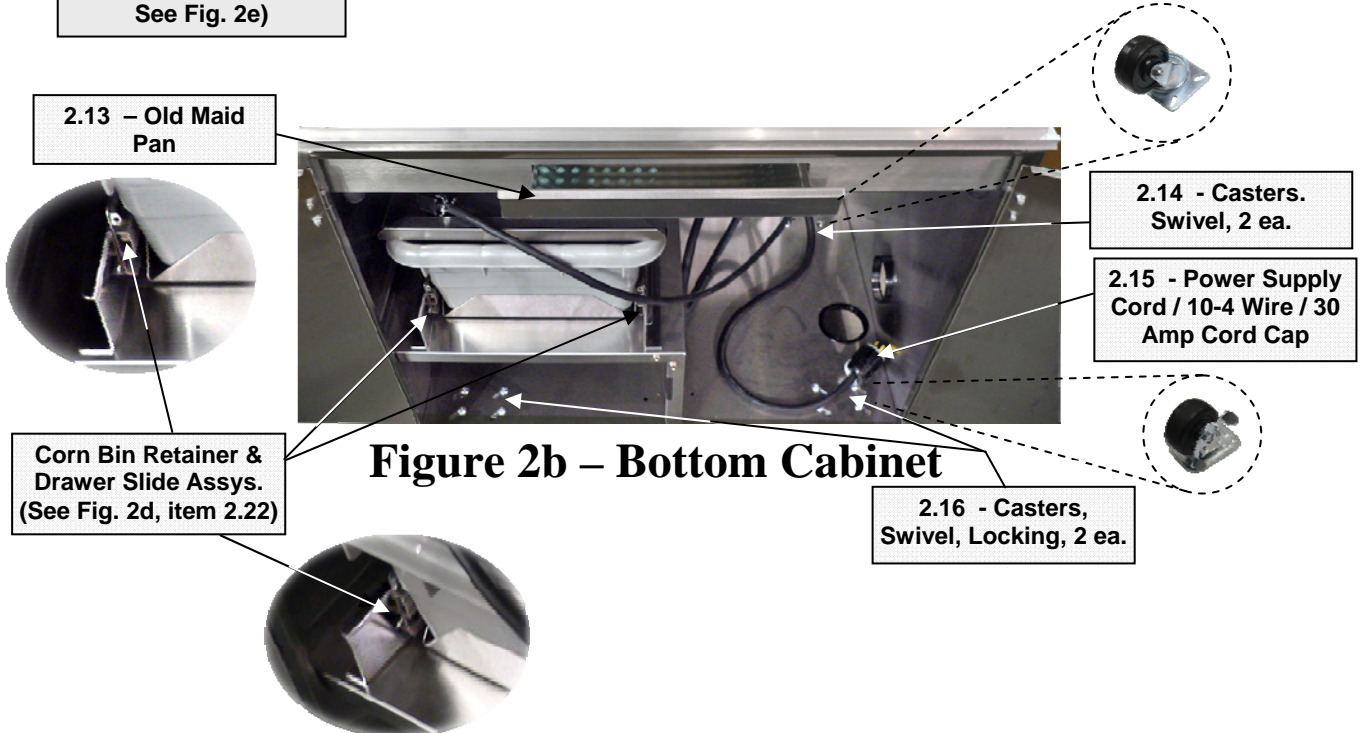
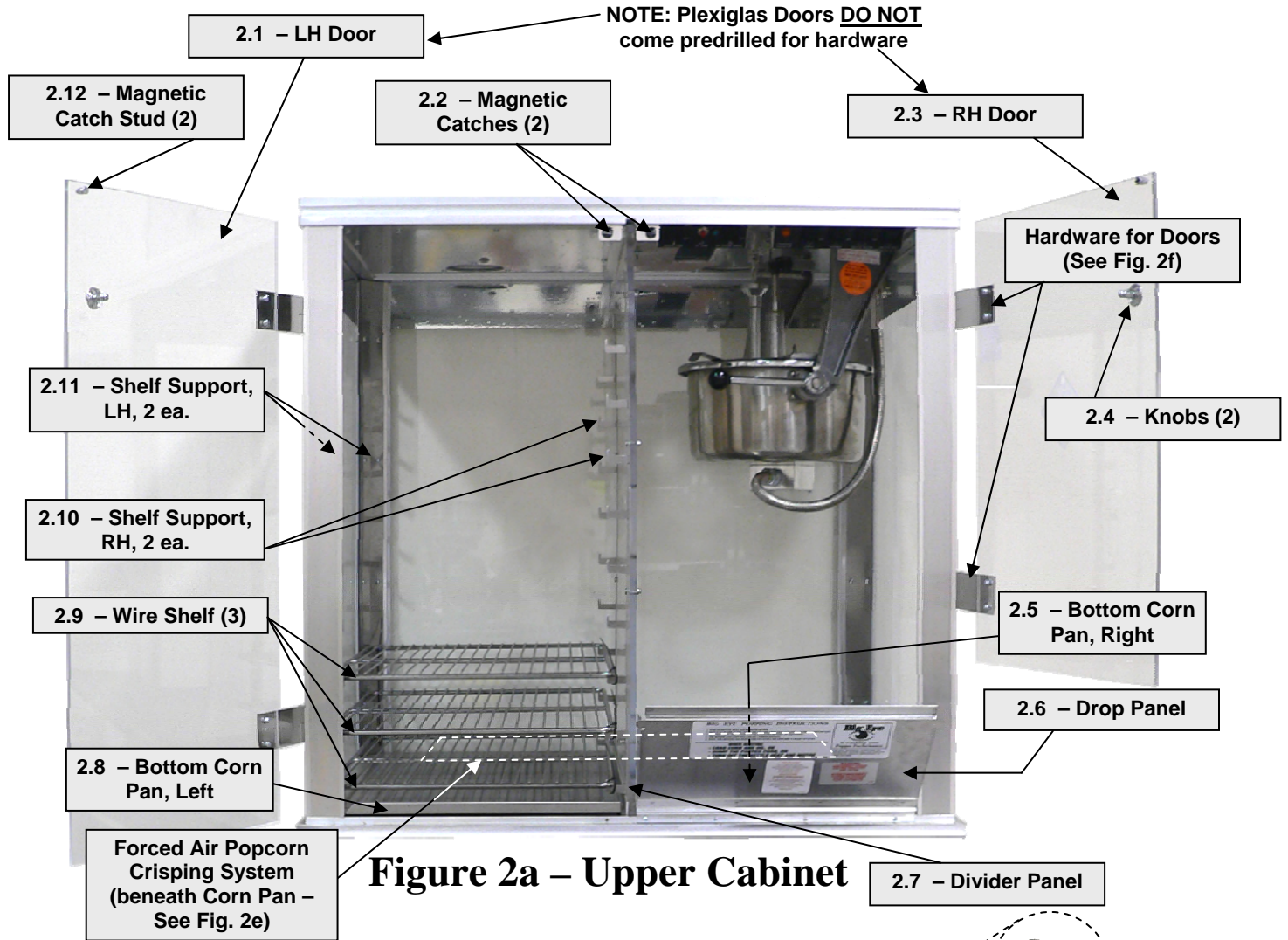
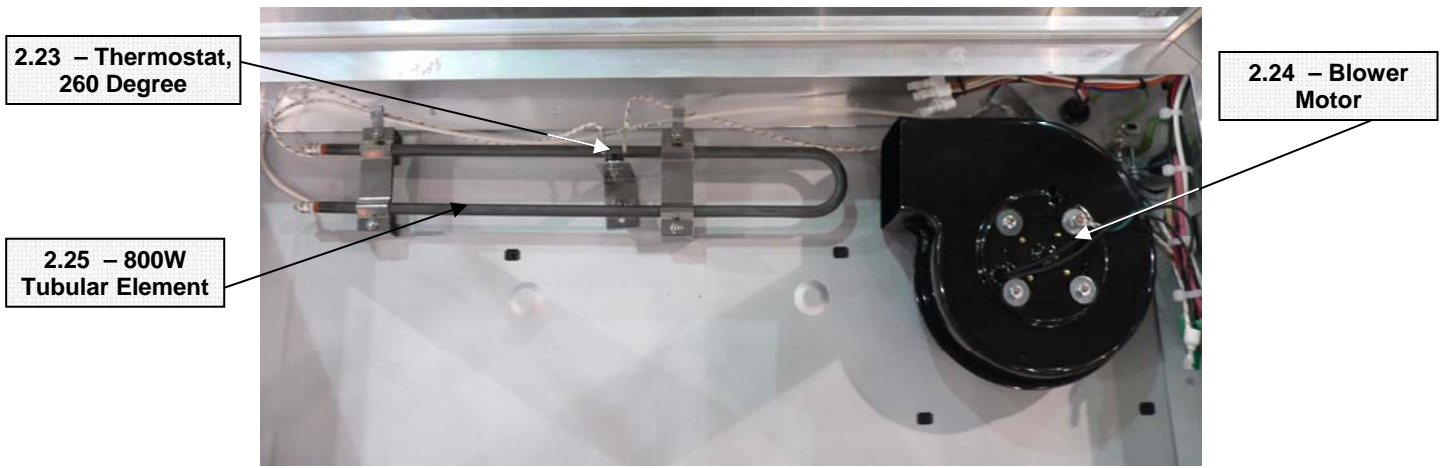




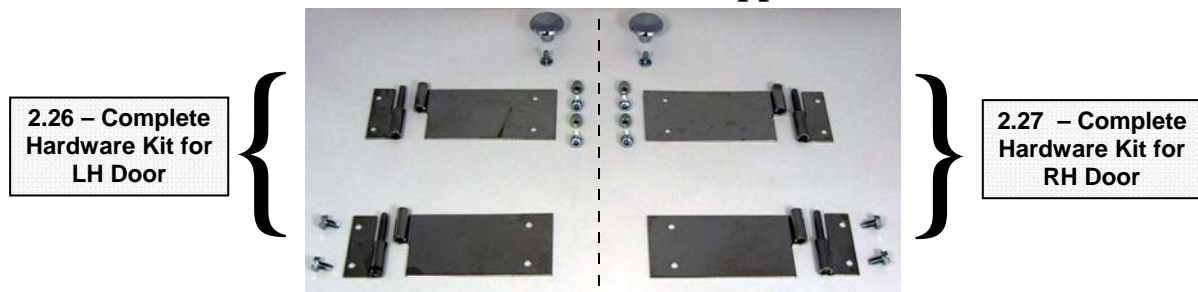
Figure 2c – Cabinet Drawer Slides



Figure 2d – Corn Bin Retainer & Drawer Slides



**Figure 2e – Forced Air Popcorn Crisping System  
(Under Rear of Corn Pan in Upper Cabinet)**

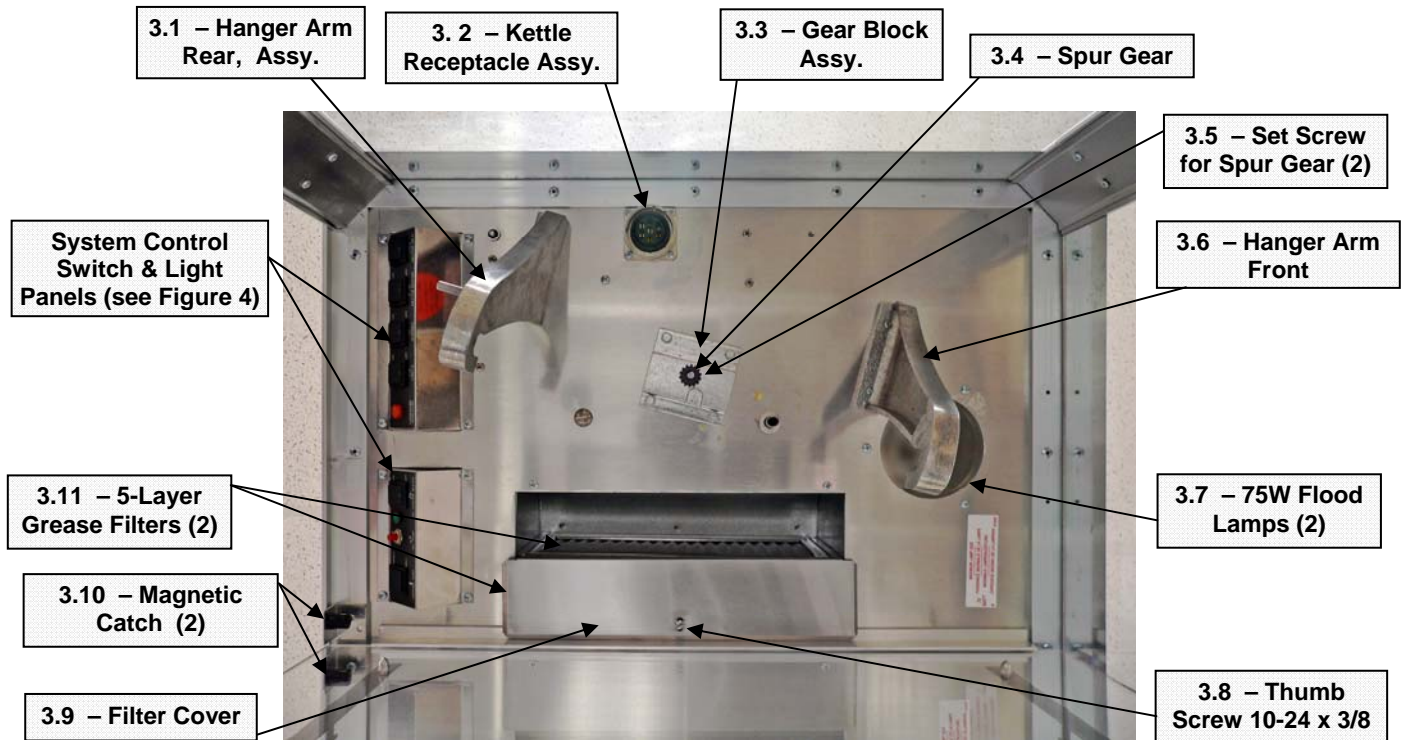


**Figure 2f – Door Hardware Kits**

<b>Cabinet, Base, &amp; Doors Parts (Figure 2)</b>		
<b>Item Ref.</b>	<b>Part No.</b>	<b>Description</b>
2.1	40352	LH Door (Doors DO NOT come predrilled for hardware)
2.2	16141	Magnetic Catch (2)
2.3	16067	RH Door (Doors DO NOT come predrilled for hardware)
2.4	41013	Knobs (2)
2.5	16065	Bottom Corn Pan, Right
2.6	16008	Drop Panel
2.7	16062	Divider Panel
2.8	16066	Bottom Corn Pan, Left
2.9	16055	Wire Shelf (3)
2.10	16057	Shelf Support, RH (2)
2.11	16056	Shelf Support, LH (2)
2.12	75267	Tee Bolt (2)
2.13	40276	Old Maid Pan
2.14	37513	Casters. Swivel (2)
2.15	47603	Power Supply Cord 30 Amp NEMA 5-30P
2.16	37514	Casters, Swivel, Locking (2)
2.17	46512	LH Cabinet Drawer Slide
2.18	46511	RH Cabinet Drawer Slide
2.19	41237	LH Corn Bin Retainer Slide
2.20	41217	RH Corn Bin Retainer Slide
2.21	41686	Corn Bin Retainer
2.22	41661	Corn Bin Retainer & Slide Assy. (Retainer + LH & RH Slides)
2.23	74748	Thermostat - 260 Degree
2.24	61123	Blower Motor
2.25	61128	800W Tubular Element
2.26	47054	Complete Hardware Kit for LH Door
2.27	47055	Complete Hardware Kit for RH Door



## Cabinet Interior – Ceiling Components



**Figure 3 – Right-Side Cabinet Ceiling**  
 (NOTE: Left-Side Ceiling contains only a single 75W Lamp Receptacle)

Right-Side Cabinet Ceiling (Figure 3)		
Item Ref.	Part No.	Description
3.1	47228	Hanger Arm Rear, Assy.
3.2	41325E	Kettle Receptacle Assy.
3.3	67194	Gear Block Assy.
3.4	47060	Spur Gear
3.5	41742	Set Screw for Spur Gear (2 ea. 10-24 X 3/16)
3.6	47262	Hanger Arm Front
3.7	47176	75W Coated Flood Lamps (2)
3.8	76105	Thumb Screw 10-24 x 3/8
3.9	41182	Filter Cover
3.10	16141	Magnetic Catch (2)
3.11	41250	5-Layer Grease Filters (2)

## Top - Motor Plate Assy.

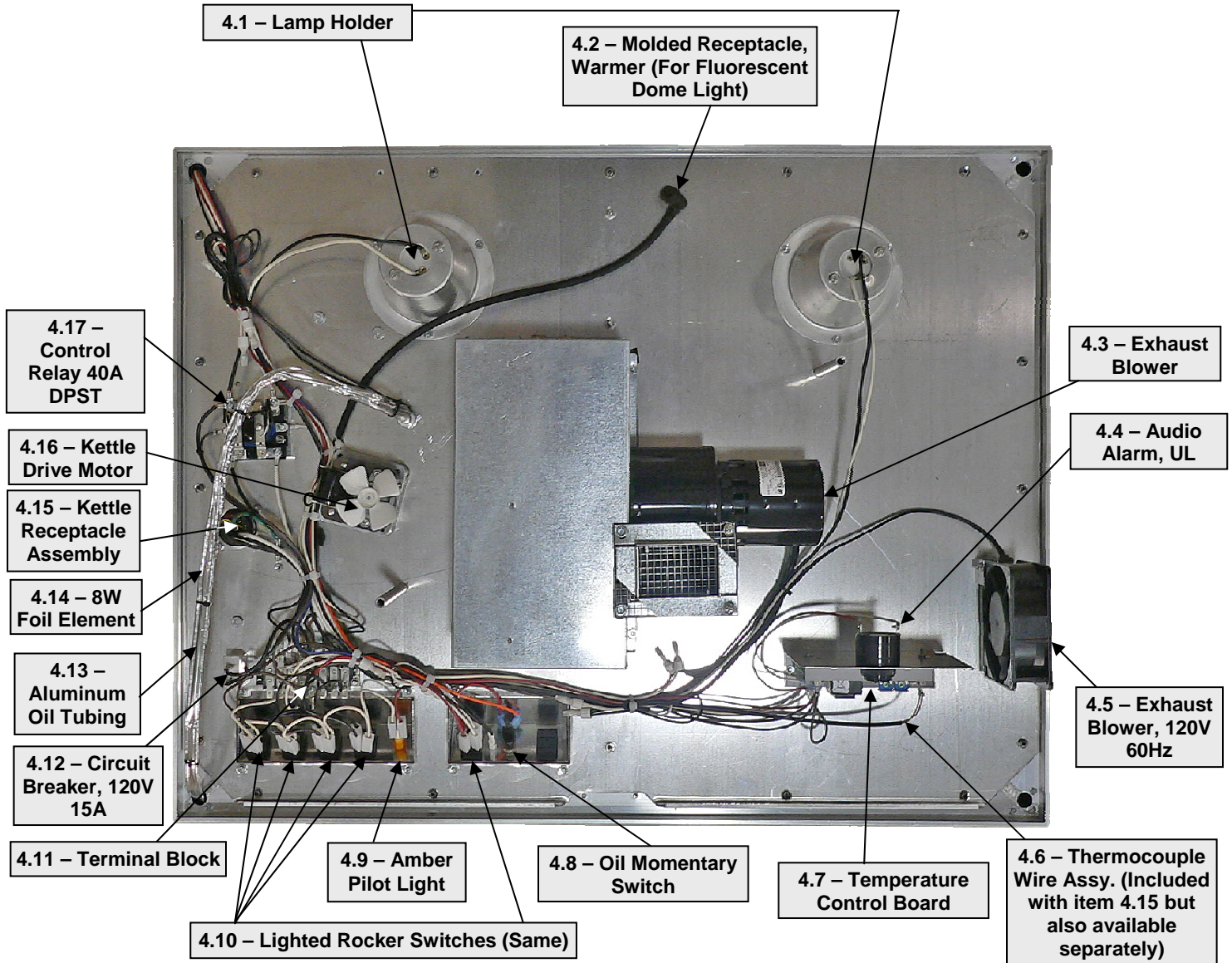


Figure 4 – Motor Plate Assembly

<b>Motor Plate Assembly Parts (Figure 4)</b>		
<b>Item Ref.</b>	<b>Part No.</b>	<b>Description</b>
4.1	47047	Lamp Holder
4.2	41712	Molded Receptacle, Warmer (For Fluorescent Dome Light)
4.3	41015	Exhaust Blower, 115V
4.4	61154	Audio Alarm, UL
4.5	48018	Exhaust Blower, 120V 60Hz
4.6	48578	Thermocouple Wire Assy. Included with item 4.15
4.7	48664	Temperature Control 2ST
4.8	41031	Oil Momentary Switch
4.9	55039	Amber Pilot Light
4.10	42798	Lighted Rocker Switches (5)
4.11	47208	Terminal Block, 8 Terminal
4.12	47364	Circuit Breaker, 120V 15A
4.13	41047	Aluminum Oil Tubing (Sold By The Foot)
4.14	38970	Foil Heat Element 8W 120V
4.15	41325E	Kettle Receptacle Assembly
4.16	47038	Kettle Drive Motor, 120V
4.17	55219	Relay, 40A DPST



## Kettle Shell Components

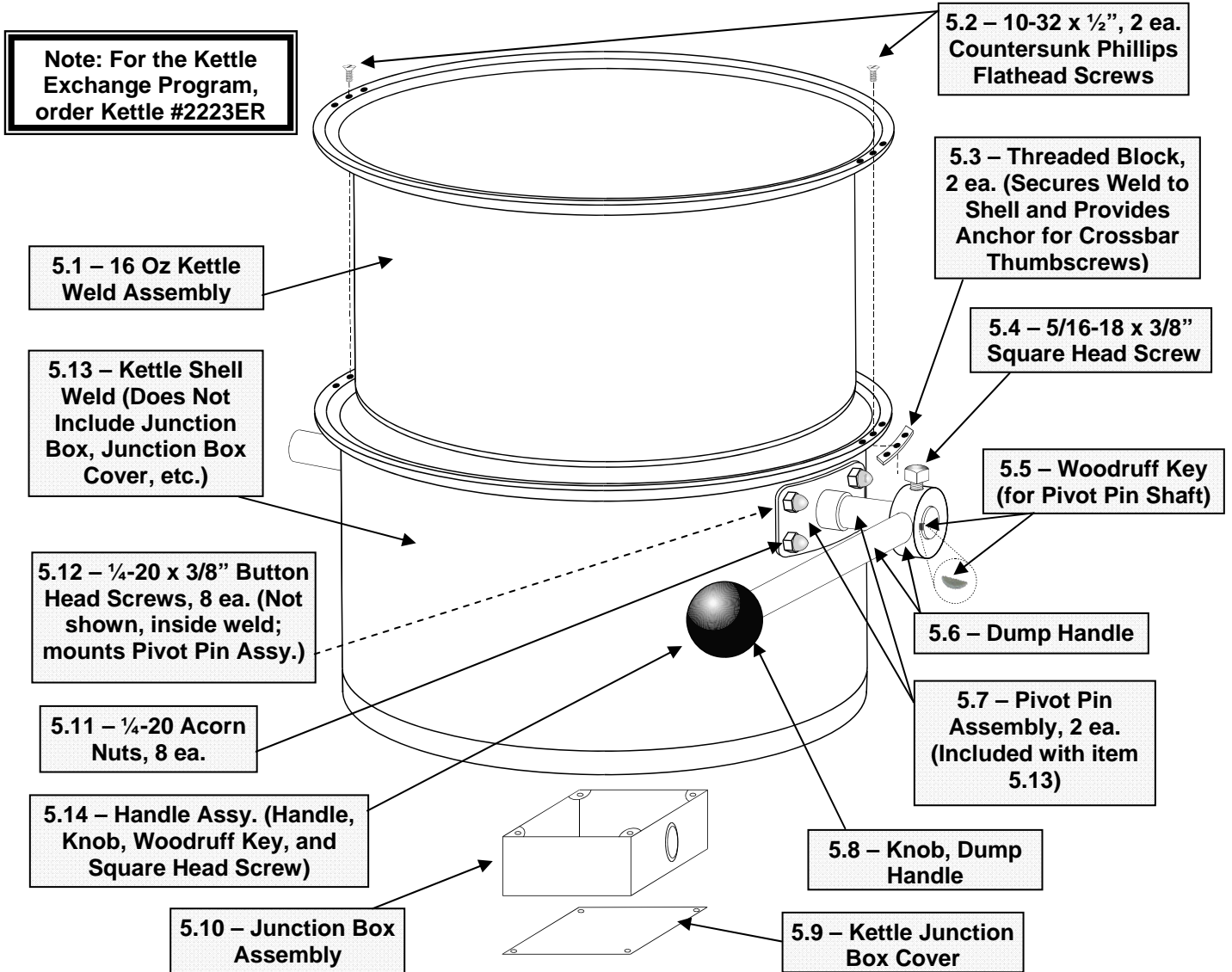


Figure 5 - Kettle Shell Components

16 Oz. Kettle Shell Components (Figure 5)		
Item Ref.	Part No.	Description
5.1	41069	16 oz. Kettle Weld Assy.
5.2	40717	10-32 x 1/2" Countersunk Phillips Flathead Screw
5.3	61167	Threaded Block
5.4	47662	5/16-18 x 3/8" Square Head Screw
5.5	41730	Woodruff Key
5.6	47707	Dump Handle
5.7	41426	Pivot Pin (Included, mounted, with Shell Weld Assy. item 5.13)
5.8	47110	Knob, Dump Handle
5.9	47394	Junction Box Cover
5.10	47393	Junction Box
5.11	42229	1/4-20 Acorn Nuts
5.12	12492	1/4-20 x 3/8" Button Head Screws
5.13	41081	Kettle Shell Assy. (Includes 2 of item 5.7, Pivot Pins, mounted)
5.14	47102	Dump Handle Assy. (Includes Handle, Knob, Screw, and Key)

## Kettle Bottom

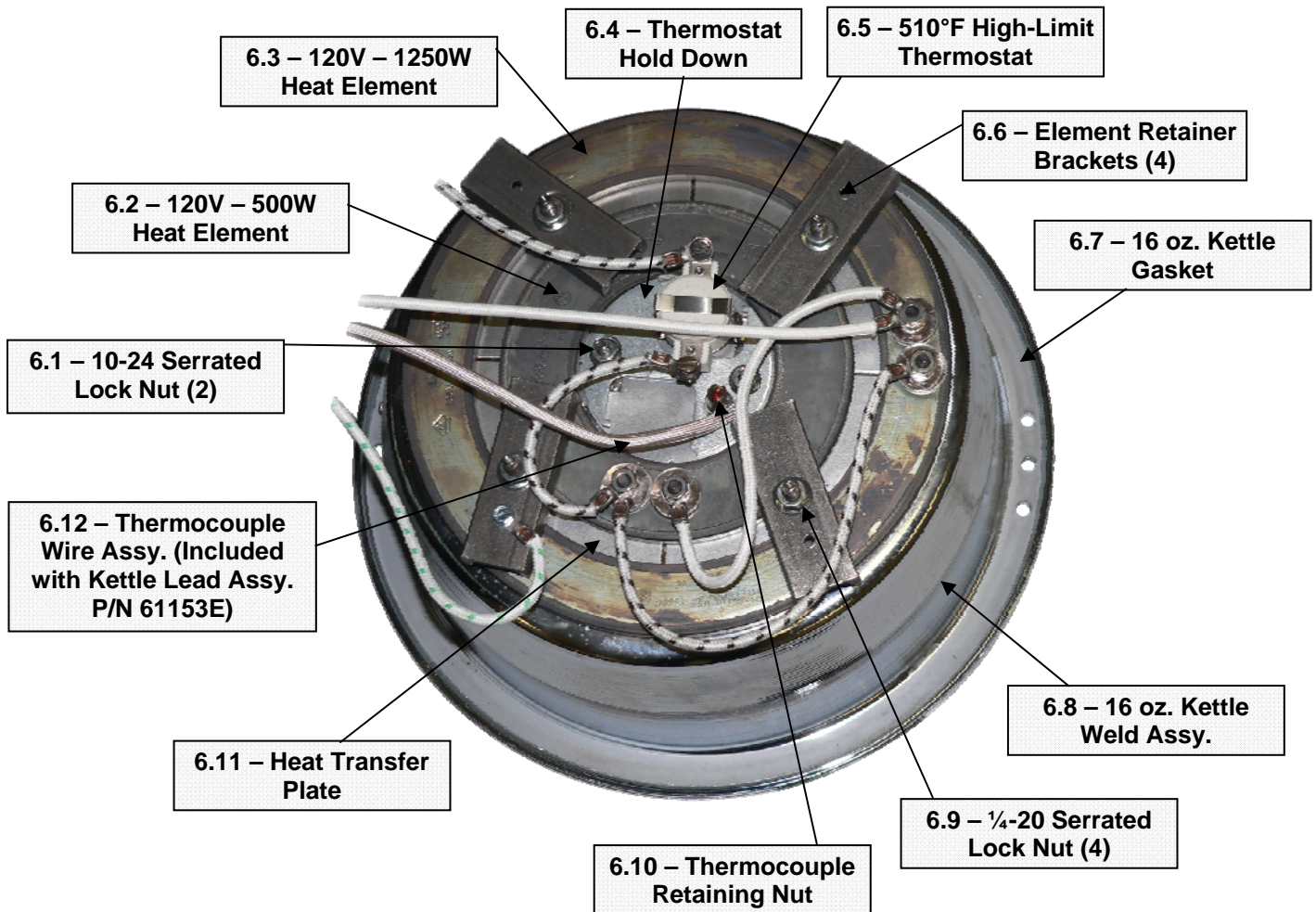
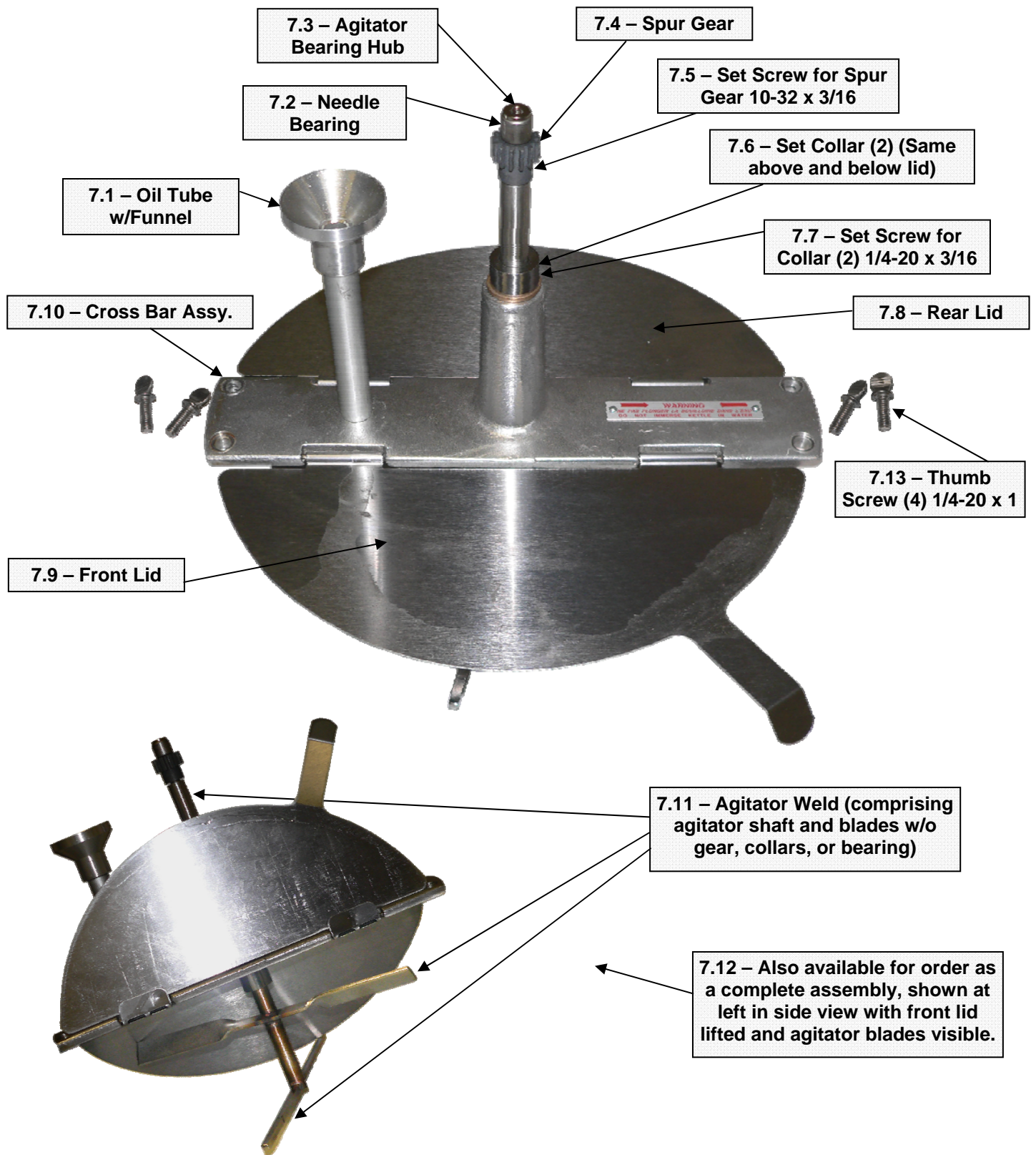


Figure 6 – Kettle Bottom

Kettle Bottom (Figure 6)		
Item Ref.	Part No.	Description
6.1	49363	10-24 Serrated Lock Nut
6.2	41155	120V – 500W Heat Element
6.3	41183	120V – 1250W Heat Element
6.4	41245	Thermostat Hold Down
6.5	82219	510°F High-Limit Thermostat
6.6	41878	Element Retainer Brackets
6.7	41598	16 oz. Kettle Gasket
6.8	41069	16 oz. Kettle Weld Assy.
6.9	46311	¼-20 Serrated Lock Nut
6.10	41434	Thermocouple Retaining Nut
6.11	41127	Heat Transfer Plate
6.12	48576	Thermocouple Wire Assy. (Inc. w/ Kettle Lead Assy. P/N 61153E)

## Lid And Agitator Assy.



**Figure 7 – Lid and Agitator Assembly**

<b>Lid and Agitator Assembly Parts (Figure 7)</b>		
<b>Item Ref.</b>	<b>Part No.</b>	<b>Description</b>
7.1	41239	Oil Tube w/Funnel
7.2	47106	Needle Bearing
7.3	43434	Agitator Bearing Hub
7.4	47060	Spur Gear
7.5	41742	Set Screw for Spur Gear 10-32 x 3/16
7.6	47326	Set Collar (2) One above and one below Cross Bar Assy.
7.7	47751	Set Screw for Collar (2) 1/4-20 x 3/16
7.8	41120	Rear Lid
7.9	41123	Front Lid
7.10	41086	Cross Bar Assy.
7.11	41093	Agitator Weld 10 9/16"
7.12	41066	Lid and Agitator Assembly, Complete
7.13	47691	Thumb Screw (4) 1/4-20 x 1



# Kettle Lead-In Cord Assy. – Part Number 61153E

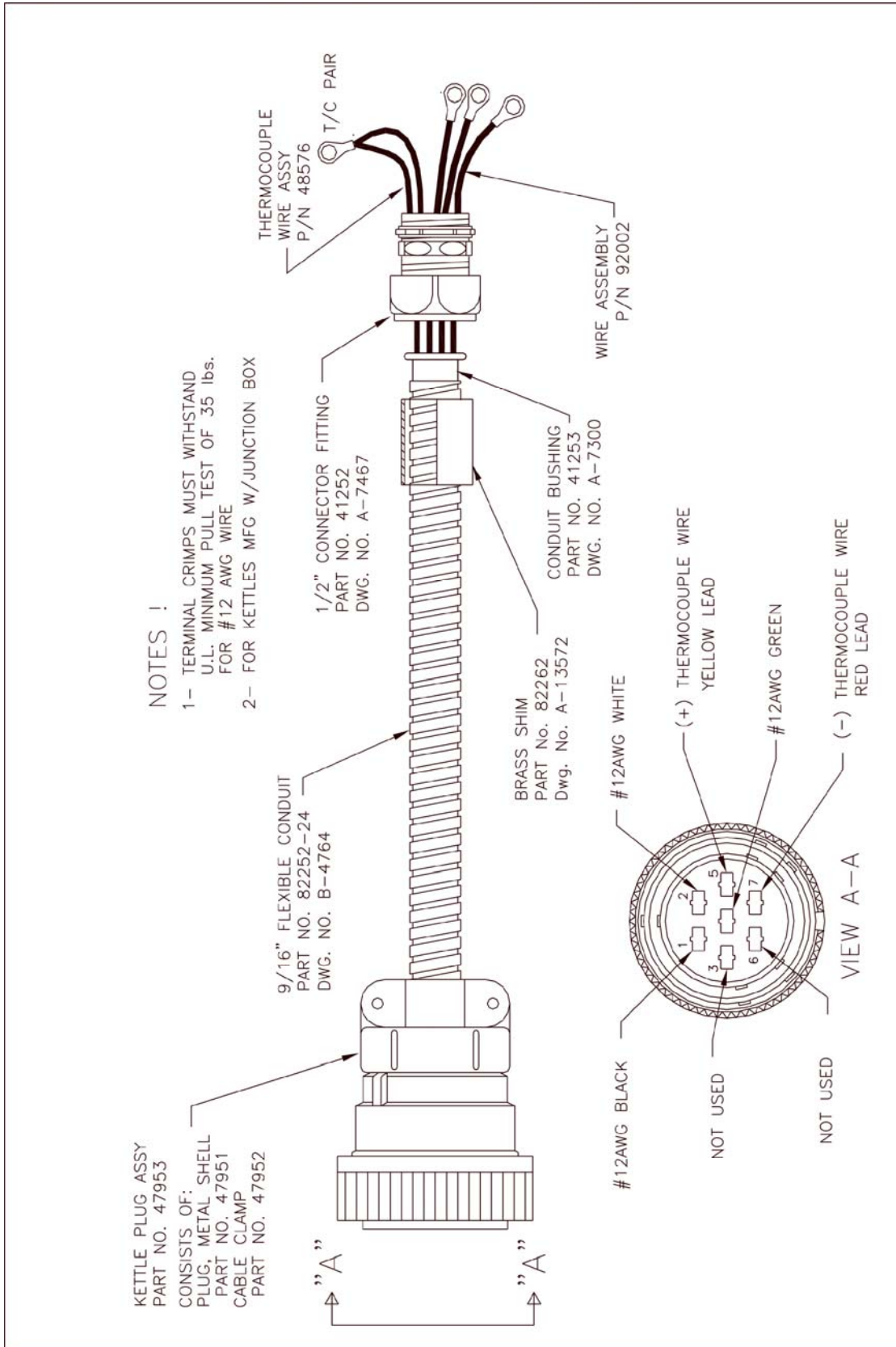


Figure 8 – Kettle Lead-In Cord





## WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

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

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-543-0862 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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