



Instruction Manual

Mini Robopop[®]

Model No. 9000



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA





Table of Contents



SAFETY PRECAUTIONS	3
System Protection	4
OVERVIEW AND PRINCIPLE OF OPERATION.....	6
Overview.....	6
Principle of Operation	6
INSTALLATION INSTRUCTIONS	7
Inspection of Shipment	7
Manual	7
Items Included with this Unit	7
Raw Corn Requirements.....	7
Installation Requirements	8
Setup for Use	9
Electrical Requirements	9
Before You Plug In Machine	10
OPERATING INSTRUCTIONS	11
Controls and Their Functions.....	11
Chamber Temperature Adjustment.....	12
Popping Corn Instructions	13
First Start of the Machine.....	13
Normal Operation Notes.....	14
Chamber Clogging With Popcorn	14
Care and Cleaning	15
Daily Cleaning and Maintenance	15
Troubleshooting.....	16
MAINTENANCE INSTRUCTIONS	17
ORDERING SPARE PARTS.....	19
Unit and Motor – Parts Breakdown.....	20
Unit and Chamber – Parts Breakdown.....	22
Hopper, Sifter, Control Panel – Parts Breakdown	24
Wiring Diagram	26
WARRANTY.....	27







SAFETY PRECAUTIONS

- DO NOT turn off the machine by the EMERGENCY STOP button during normal operation. It could lead to the chamber clogging with popcorn, smoke formation, an internal fire, or machine failure.
- DO NOT touch moving parts of a running machine.
- DO NOT use the machine to pop any grain other than corn.
- DO NOT turn on the machine if there is burned corn in the chamber.
- DO NOT run the machine without backlight in the chamber.
- DO NOT leave a running machine unattended.

	 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 heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">009_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;">011_051514</p>

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

	WARNING
	<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.) General images may be used in manual for reference only.

System Protection

- An EMERGENCY STOP button is located on the front panel. The button completely turns off the machine at any time.

ATTENTION! Use the **EMERGENCY STOP** button only in cases of life-threatening emergency. Turning off the machine by the **EMERGENCY STOP** button could result in the chamber clogging with popcorn, and therefore, smoke formation and equipment failure.

	CAUTION
	<p>ATTENTION! In case of emergency, push the EMERGENCY STOP button. To resume the operation, you first need to LET IT COOL, then completely clean and service the machine. Allow 2 hours minimum for cooling.</p> <p style="text-align: right;">041_030817</p>



- A voltage relay will stop power to the machine in case the voltage is too low or too high. This feature should prevent damage due to improper hookup or surges.
- In the case of solid-state relays failure or main automation system failure and uncontrolled heating, the emergency thermostat will be triggered and will shut off the heating elements, avoiding overheating.
- There is a 32A circuit breaker inside the control panel for over current protection.
- The sifter drum is not rigidly connected to the drive rollers. If the drum does not rotate, clean or repair as required.
- The machine is equipped with locking casters with mechanical locks, which limits movement of the machine.

OVERVIEW AND PRINCIPLE OF OPERATION

Overview

The Mini Robopop® is designed to pop popcorn seed with hot air. This machine does not require, or allow use of oil or salt. The seed is introduced to a cooking chamber with swirling hot air. The unique parabolic bowl directs hot air in circles for even cooking. After popping the seed, the swirling vortex of air lifts the popped corn out of the cooking chamber into the sifting drum. The rotating sifting drum, removes the majority of the un-popped seeds and directs them to a waste tray.

Principle of Operation

Raw popcorn seed is fed from the **Hopper** to the preheated **Chamber**. Continuous air heating and airflow circulates in the chamber. When the seed pops, the popcorn is lifted from the chamber by airflow to the **Sifter**.

The **Observation Port** is provided to observe the popping process. The **Removable Panel** allows cleaning of the chamber. The observation port is located on the removable panel. (Turn machine OFF, unplug unit, and allow it to cool completely before removing any panel).

Un-popped seeds are screened by the sifting drum and directed into the **Waste Tray**. A collection bin, not provided, is required to collect the popcorn.



INSTALLATION INSTRUCTIONS

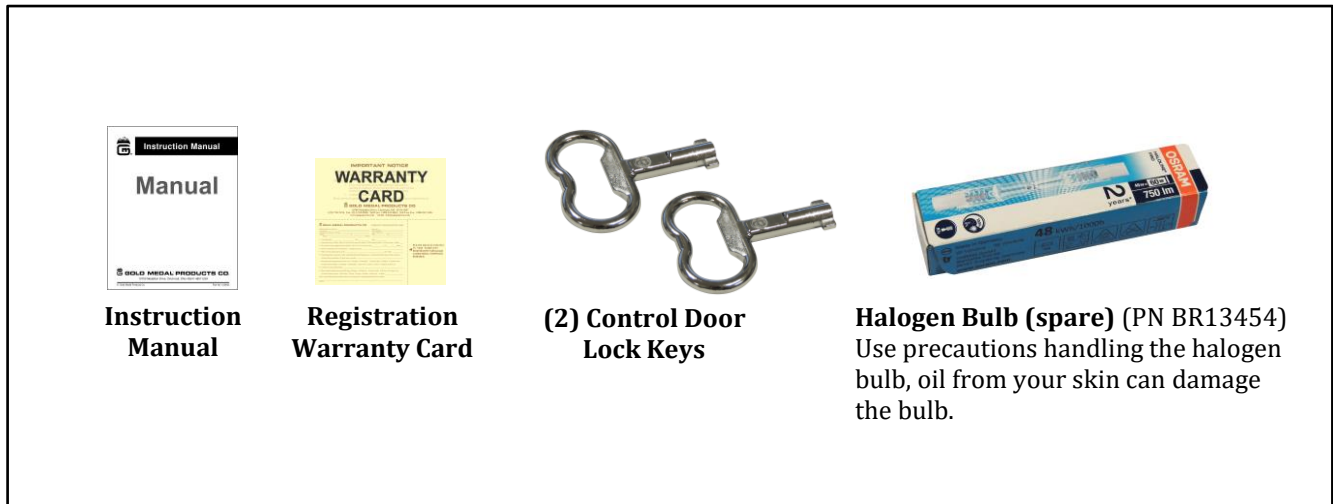
Inspection of Shipment

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.

Items Included with this Unit



Raw Corn Requirements

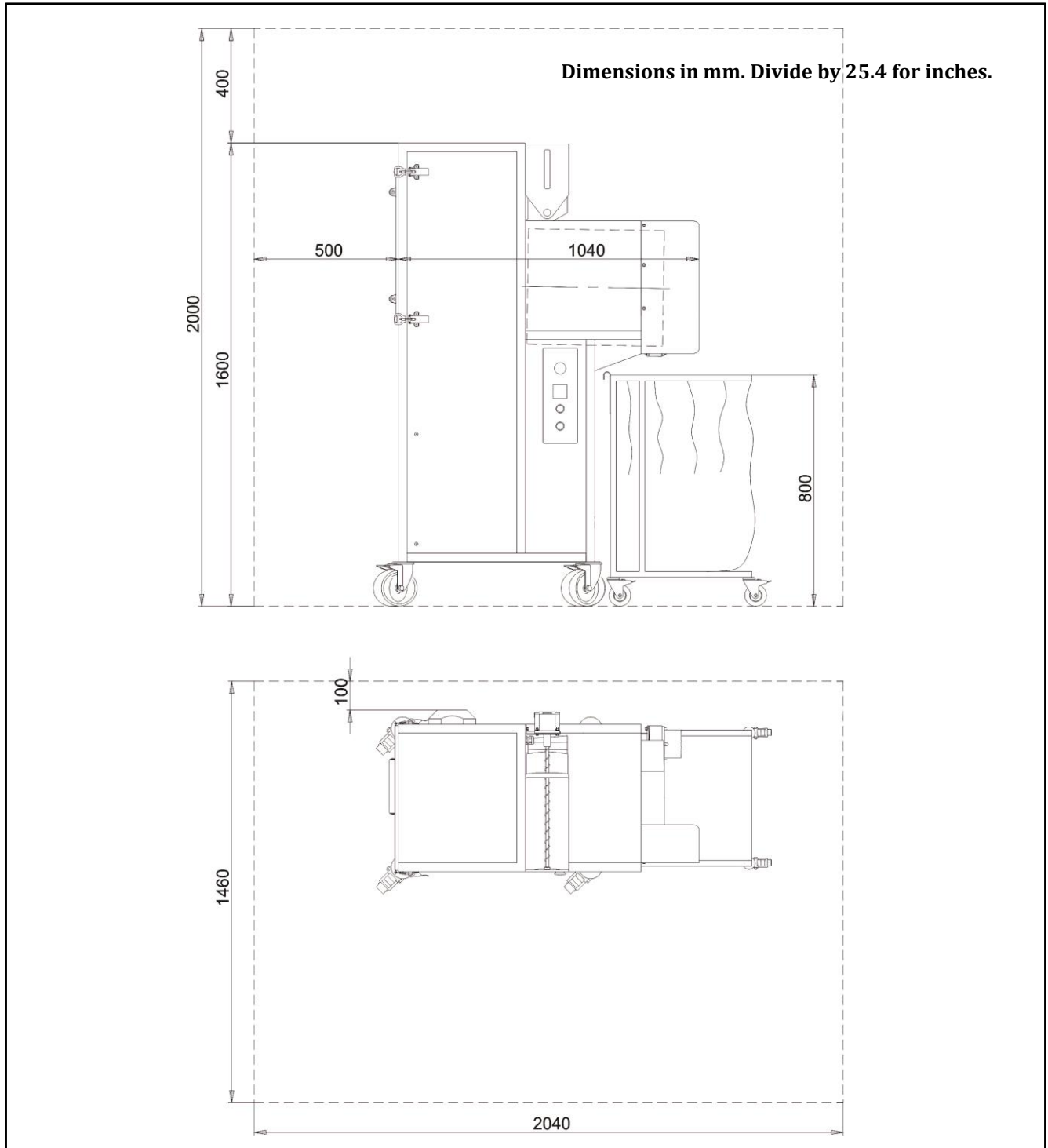
This machine will pop both Butterfly and Monster Mushroom Popcorn® seed. In both cases, it is very important the moisture level in the seed is 13-15% to pop correctly. DO NOT use any grain other than corn.



Installation Requirements

The machine must be located in an area with adequate ventilation. This machine does not produce grease laden vapors.

The maximum ambient humidity should not exceed 45% at 76°F (24°C).





Setup for Use

The machine is delivered assembled and does not require additional assembly. Once unpacked, the unit is ready to operate (reference Electrical Requirements section).

Each machine is tested before shipping to customer, so a small amount of corn may be found in the machine.

1. Unpack the machine carefully. Remove all packaging and tape, and remove protective film from all surfaces.
2. Check the contents of the package. Two Control Door Lock Keys are provided for control panel access (for qualified service personnel only).

A spare, replacement halogen bulb is provided for the interior chamber light. Use precautions handling the halogen bulb, oil from your skin can damage the bulb.
3. Place unit on a sturdy, level base for use.
4. The machine is equipped with locking swivel casters to secure unit in place for operation.
5. After setup, perform an initial popping cycle to clean the chamber, discard the first batch of popcorn from a new popper (see Popping Corn Instructions - First Start of the Machine). Then see Care and Cleaning section for unit cleaning instructions.



Electrical Requirements

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

9000: 208-240 V~, 60 Hz

This machine is equipped with an 8 awg, 3 wire, power cord with NEMA 6-50P 50AMP 250VAC plug. This is a grounded plug and requires a NEMA 6-50R receptacle equipped with a ground (2 Hots, 1 Ground). A certified electrician must supply and install the wall receptacle for this unit.

It is necessary to periodically check electric wires and ground connection of the machine. In case of faults found, an electrician must be called.

	 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>	
008_051514	

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.



OPERATING INSTRUCTIONS

Controls and Their Functions

EMERGENCY STOP BUTTON

Press button to completely turn off machine at any time. The EMERGENCY STOP button is intended for use only if there is an emergency.

NEVER turn off the machine by the EMERGENCY STOP button while the machine is running in normal operation. It could lead to an internal fire and machine failure! Read the Safety Precautions section completely (including the System Protection section) prior to operating the unit.

TEMPERATURE CONTROLLER

Digital Control used to set and display chamber temperature, reference Chamber Temperature Adjustment section to adjust temperature.

START/PAUSE BUTTON with LIGHT INDICATOR

Start – Press START/PAUSE button to turn machine ON.

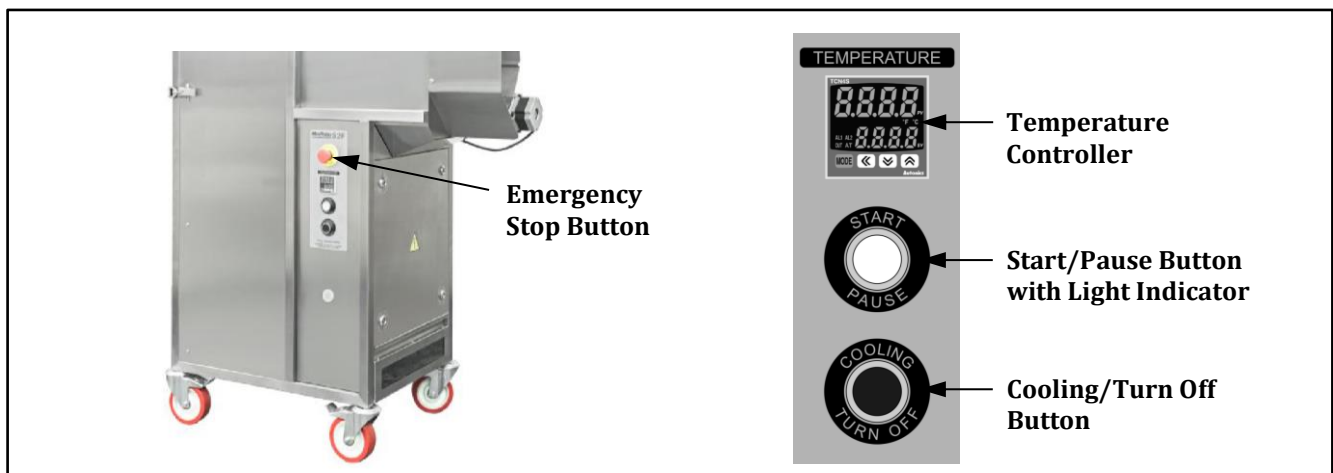
Pause – During operation, press START/PAUSE button to suspend popping. The corn feeding will be suspended. The set temperature will be maintained in the chamber. Sifter will be stopped in a few minutes when the current batch cycle is completed. To resume the process, press START/PAUSE button again.

Light Indicator – on START/PAUSE button works as follows:

- slow flashing is for warming-up mode;
- fast flashing is for pause mode;
- permanent glowing is for popping mode;
- during cooling mode the indicator doesn't glow.

COOLING/TURN OFF BUTTON

Press the COOLING/TURN OFF button when popping is complete. The machine will automatically switch into cooling mode, and then will be shut off completely. The cooling stage takes about 10 minutes.







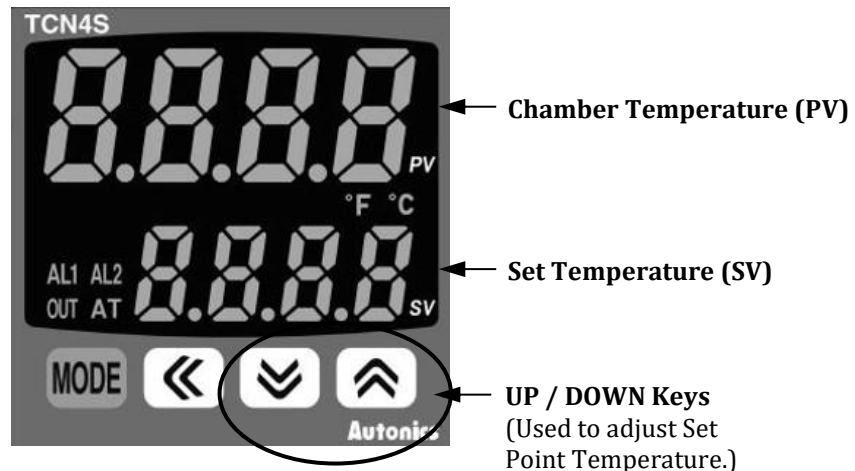
Chamber Temperature Adjustment

To change temperature in the chamber follow the steps below. Set popping temperature for “Butterfly” corn at 390°F (200°C), set popping temperature for “Mushroom” corn at 420°F (215°C).

All other control settings for the unit have been factory set for optimal popping, and **should not be adjusted**.

1. Turn on the machine by pressing the START/PAUSE button.
2. Use keys   to set required temperature on the temperature controller.

At the temperature controller screen, PV stands for actual temperature inside the chamber; SV stands for the set temperature.







Popping Corn Instructions

This machine will pop both Butterfly and Monster Mushroom popcorn seed. In both cases, it is very important the moisture level in the seed is 13-15% to pop correctly.

First Start of the Machine

1. Load seed into the hopper, hopper can hold up to 17.5 lbs. of corn.
2. Prepare a container or cart for fresh-made popcorn that will feed from the sifter.
3. Turn on machine by pressing the START/PAUSE button (backlight in chamber lights up). Use Observation Port to make sure the chamber isn't clogged with popcorn and there are no foreign objects inside. **DO NOT** run machine without backlight in chamber.
4. Check the set point temperature, it should be set at 390°F (200°C) for "Butterfly" corn, or 420°F (215°C) for "Mushroom" corn. Use the   buttons to adjust the set point temperature for "Butterfly" corn or "Mushroom" corn. All other control settings for the unit have been factory set for optimal popping, and **should not be adjusted**.

It will take approximately 15-20 minutes for machine warmup (**START/PAUSE indicator flashes slowly for warm up mode**).

5. When the set temperature is reached, the sifter will start.

If the sifter rotates unevenly and a strange sound can be heard, it is necessary to adjust sifter position on the drive rollers. To do this, lift the sifter a bit, and move it firmly in towards to the chamber.

6. Corn feed starts automatically to load a batch of corn (about 12-14 oz.). Loading time for a batch of corn is 20 seconds, during this time the feeder's auger is in operation.

The corn will stir in the bowl close to the periphery of the bowl.

Popping time is 110 seconds by default (**indicator glows permanently during popping mode**). During this time all corn should be popped and thrown out from the chamber.

Discard this first batch of popcorn from a new popper.

Note: Chamber purging time is 10 seconds. During purging, impeller rate is increased to the maximum. Any remaining corn is expelled from the chamber. The cycle will resume and the next batch of seed is loaded.

7. When popping is completed, turn off the machine by pressing the COOLING/TURN OFF button. The machine will automatically switch into cooling mode, and then will be shut off completely. The cooling stage takes about 10 minutes. (**Indicator doesn't glow during cooling mode.**)

Do not leave corn in the hopper at the end of the day. Pop any remaining corn to empty the hopper.

ATTENTION! THE FIRST BATCH OF CORN FROM A NEW POPPER IS INTENDED TO CLEAN THE CHAMBER AND IS NOT INTENDED TO EAT!




Normal Operation Notes

- Check & Clean the tray from husk, debris, and un-popped corn.
- Optimal popping temperature should be set at 390°F (200°C) for “Butterfly” corn, or 420°F (215°C) for “Mushroom” corn.
- To suspend popping, press the START/PAUSE button. The corn feeding will be suspended. The set temperature will be maintained in the chamber. Sifter will be stopped in a few minutes when the current batch cycle is completed. To resume the process, press the START/PAUSE button again. **(START/PAUSE indicator flashes fast for pause mode.)**
- When refilling the hopper close to the end of the day, only refill it with enough corn to finish the popping session. Do not leave corn in the hopper at the end of the day. It will impair its quality, and then overall volume of popcorn will be reduced. Store corn in a sealed container when not in use.

Chamber Clogging With Popcorn

Mini Robopop® does not have an automatic chamber overflow protection. Operator must supervise the popping operations.


In case of chamber clogging with popcorn and smoke formation, it is necessary to immediately press the EMERGENCY STOP button to turn off the machine, and then unplug it from the power.


	⚠ CAUTION
	ATTENTION! DO NOT open the hatch, DO NOT use fire extinguishers. The machine is sealed and made of steel. If the popcorn begins to smolder, it won't combust without extra air. Open only when fully cooled, 2 hours minimum. To resume operation when unit has cooled, you need to completely clean and service the machine.
	042_030817

ATTENTION! Chamber clogging with popcorn caused by incorrect operation is not covered by warranty.



Care and Cleaning

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_111616</p>

	⚠ WARNING
	<p>To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right;">009_092414</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.

The purpose of cleaning and maintenance is to maintain the popcorn machine in working order during its lifetime, and to ensure fire safety rules. Technical maintenance of the popcorn machine must be done as needed.

Daily Cleaning and Maintenance

ATTENTION! Do not leave corn in the hopper at the end of the day. It will impair its quality, and then overall volume of popcorn will be reduced. Pop any remaining corn to empty the hopper. Store corn in a sealed container when not in use.

1. Turn machine OFF, unplug unit, and allow it to cool completely before attempting any unit cleaning and maintenance.
2. At the end of a day it is necessary to remove dust and grit from all outer surfaces of the machine by means of a clean dry cloth. If needed, cloth may be dampened only, with soap and hot water.

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

3. Remove any waste from waste tray.
4. Sifter cleaning (husk and popcorn removal)
5. Clean the chamber of husk and dust once a day. To clean the chamber, unfasten the latches which hold the hatch, and pull it out. After that, remove husk and debris from the chamber. It is handy to use a vacuum cleaner for this operation.

Visually inspect the chamber grid daily. Clean the grid of corn dust if necessary with a brush. A vacuum is the preferred method. After cleaning, place the hatch back and fasten up the latches.

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





Troubleshooting



The following troubleshooting guide is for general issues with the popper. For more in depth information and for all other technical issues, contact qualified service personnel for assistance.

Issue	Possible Cause	Solution
Machine Does Not Turn ON, When START Button is Pressed.	A. No Power to the Unit B. The EMERGENCY STOP button is pressed.	A. Make sure the unit's power cord is plugged in. B. Reveal the cause of pressing the EMERGENCY STOP button by the personnel. If button was pressed for a machine fault, contact qualified service personnel for inspection/repair.
No Backlight in Chamber	A. Lamp failure	A. If bulb does not light, replace it. DO NOT run the machine without backlight in the chamber. Use precautions handling the halogen bulb, oil from your skin can damage the bulb. If bulb is replaced and still does not light, contact qualified service personnel for inspection/repair.
Chamber Clogged with Popcorn	A. Chamber grid and bowl are clogged with husk and debris.	A. Clean the chamber, follow the Care and Cleaning instructions, then check the condition of chamber grid and bowl. Remember to clean grid and bowl during unit cleaning.
Sifter	A. Sifter rotates unevenly and makes a strange sound B. Sifter stoppage	A. If the sifter rotates unevenly and a strange sound can be heard, it is necessary to adjust sifter position on the drive rollers. To do this, lift the sifter a bit, and move it firmly in towards to the chamber. B. Do a full cleaning of the unit, follow the Care and Cleaning instructions in this manual. If sifter still does not rotate, contact qualified service personnel.
Too Much "Butterfly" Popped Popcorn while "Mushroom" Corn is being Popped	A. Low quality corn	A. Inferior quality corn or seed that is not fresh would result in popping issues. Use only top quality hybrid popcorn from reputable suppliers. Even then, if you let your corn pick up moisture or dry out, you may have popping issues.
	B. Incorrect popping temperature	B. Correct popping temperature for "Mushroom" corn is 420°F (215°C).





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>



This page was intentionally left blank.



ORDERING SPARE PARTS

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

or place orders by phone or online:

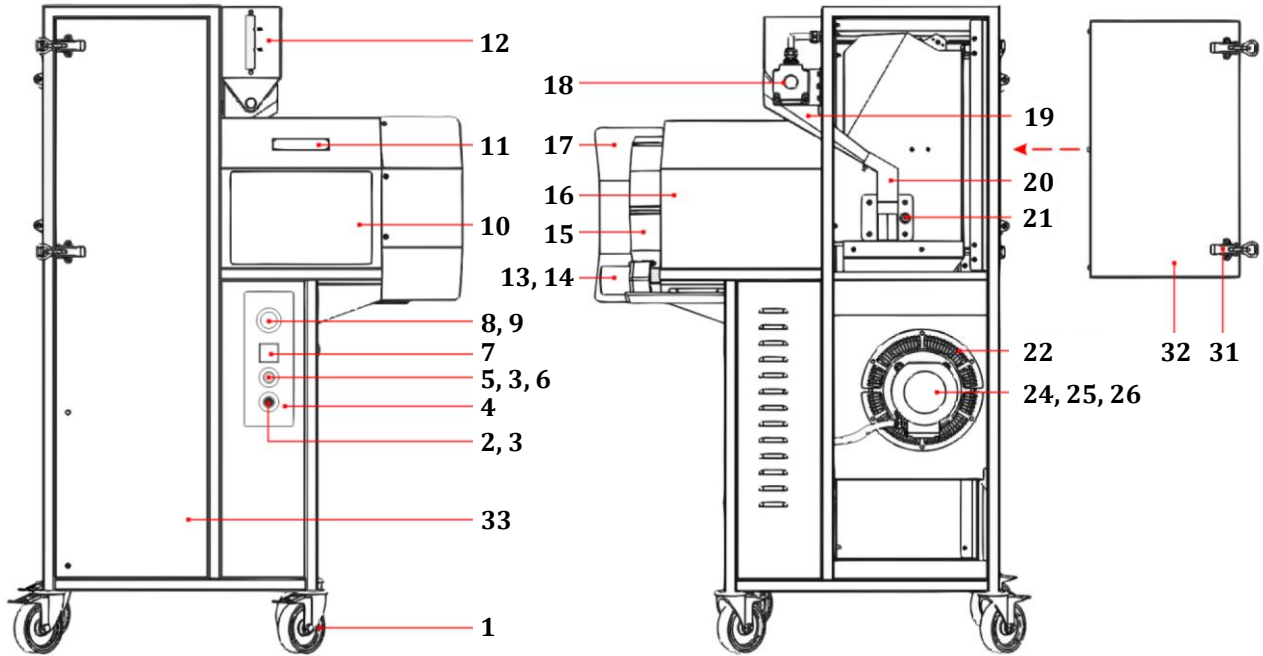
Phone: (800) 543-0862
(513) 769-7676

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

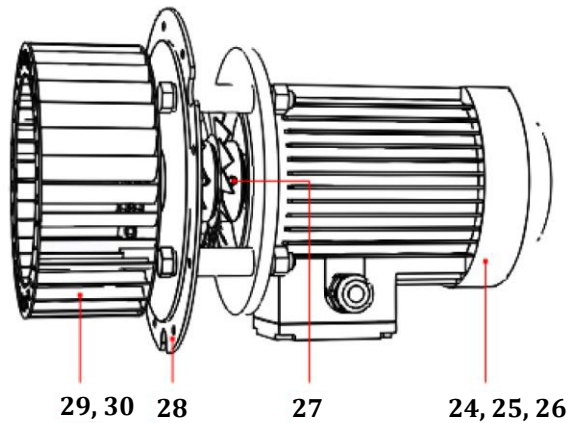
E-mail: info@gmpopcorn.com
Web Page: gmpopcorn.com



Unit and Motor – Parts Breakdown



23 Induction Motor with Turbine (Assembly)



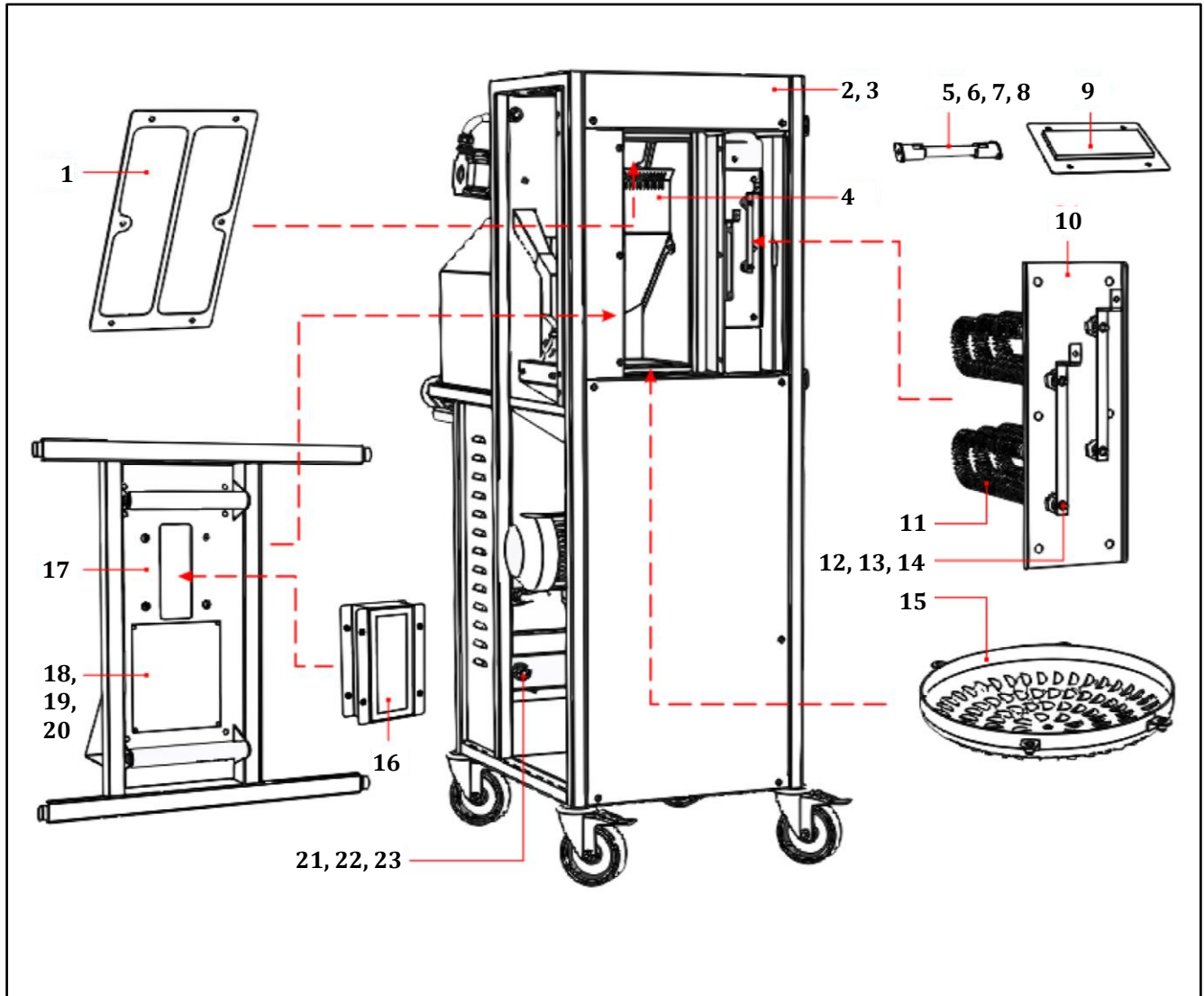


Unit and Motor – Parts List

Item	Part Description	Part Number
		9000
1	LOCKING SWIVEL CASTER	BR1215
2	PUSHBUTTON BLACK	BR2393
3	CONTACT BLOCK	BR1301
4	CONTROL PANEL STICKER	BR14296
5	PUSHBUTTON WHITE	BR1918
6	CONTACT BLOCK WITH LAMP	BR188
7	TEMPERATURE REGULATOR	BR11446
8	E-STOP BUTTON	BR496
9	'STOP' NAMEPLATE ALUMINUM	BR4068
10	INSTRUCTION STICKER	BR1976
11	'CAUTION HOT' NAMEPLATE (120X140 MM)	BR2396
12	CORN FEEDER (ASSY) (AUGER IS NOT INCLUDED)	BR10339
13	GEAR AC MOTOR FOR SIFTER	BR4252
14	CAPACITOR	BR11792
15	SIFTER	BR10340
16	SIFTER CASE	BR10341
17	POPCORN BUMPER	BR10444
18	STEPPER MOTOR	BR13832
19	LOADING FUNNEL	BR10483
20	CORN FEEDING UNIT	BR10512
21	THERMOCOUPLE	BR13496
22	VENTILATION PLATE SET (2 PCS)	BR10966
23	INDUCTION MOTOR WITH TURBINE (ASSY)	BR17727
24	INDUCTION MOTOR	BR17431
25	MOTOR CABLE GLAND	BR17726
26	MOTOR SHIELDED CABLE	BR17728
27	MOTOR COOLING IMPELLER	BR15906
28	STEEL FLANGE WITH FASTENERS	BR15907
29	TURBINE	BR15908
30	ANTI-SEIZE HEAT-RESISTANT SPRAY (400 G)	BR13282
31	SNAP LOCK ADJUSTABLE	BR10940
32	REAR PANEL	BR13526
33	FRONT PANEL	BR10514



Unit and Chamber – Parts Breakdown



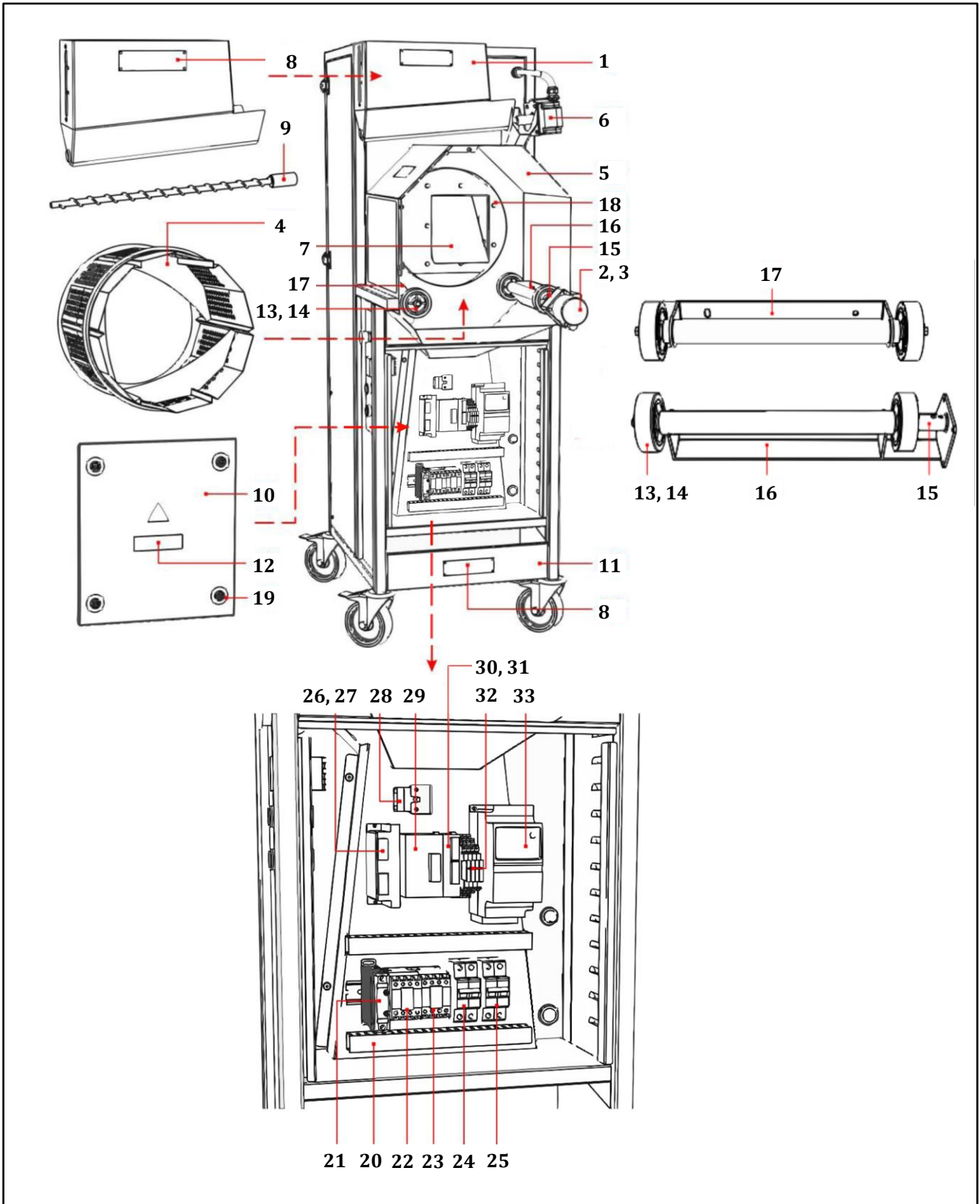


Unit and Chamber – Parts List

Item	Part Description	Part Number
		9000
1	METALLIC GRID	BR10573
2	UPPER PANEL	BR10575
3	HEATING ELEMENT UPPER PANEL	BR10574
4	TILTED CHAMBER BRIDGE	BR10970
5	HALOGEN LAMP	BR13454
6	206 LAMP SOCKET	BR17729
7	HEAT-RESISTANT WIRE SET (FOR LAMP)	BR15989
8	ANTI-SEIZE HEAT-RESISTANT PASTE FOOD GRADE (400 G TUBE)	BR13538
9	LAMP PROTECTIVE GLASS	BR10986
10	HEATING ELEMENTS BASE	BR11001
11	HEATING ELEMENT RIBBED	BR3744
12	COPPER BUS SET (2 PCS)	BR15893
13	HEAT-RESISTANT WIRE SET (FOR HEATING ELEMENTS)	BR15991
14	HEAT INSULATION (ROLL)	BR13860
15	CHAMBER BOWL	BR15894
16	DOOR DOUBLE GLASS	BR15895
17	CHAMBER DOOR (ASSY)	BR15896
18	DOOR INFORMATION NAMEPLATE (140X160 MM)	BR2396
19	DOOR SEALANT 1.5 M	BR2666
20	HEAT-RESISTANT SILICONE SEALANT	BR568
21	POWER CORD GLAND	BR776
22	POWER CORD 3 M	BR17607
23	CABLE PLUG NEMA 6-50P	BR17725



Hopper, Sifter, Control Panel – Parts Breakdown





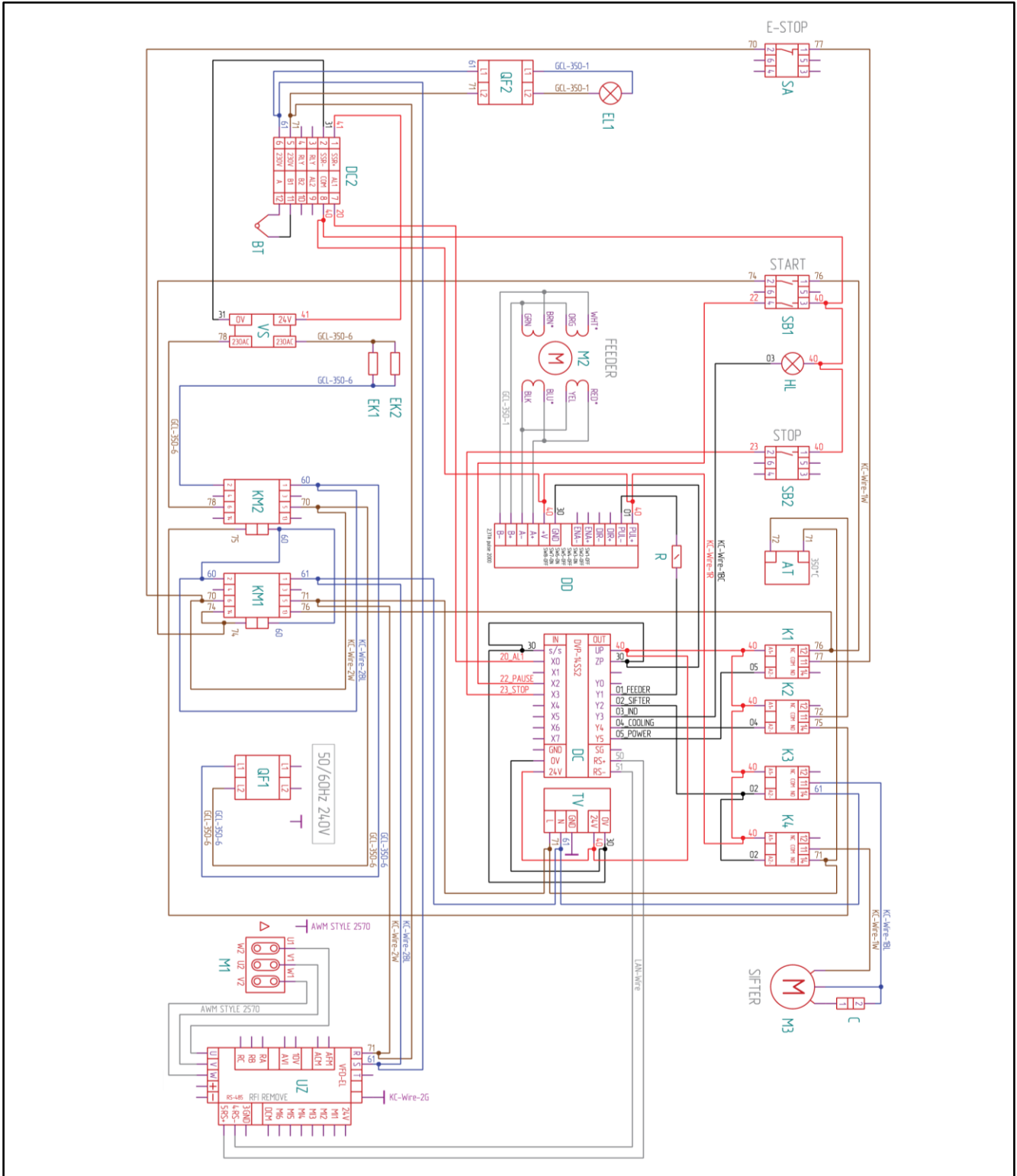
Hopper, Sifter, Control Panel – Parts List

Item	Part Description	Part Number
		9000
1	CORN FEEDER (ASSY) (AUGER IS NOT INCLUDED)	BR10339
2	GEAR AC MOTOR FOR SIFTER	BR4252
3	CAPACITOR	BR11792
4	SIFTER	BR10340
5	SIFTER CASE	BR10341
6	STEPPER MOTOR	BR13832
7	TILTED CHAMBER BRIDGE	BR10970
8	FEEDER/SCRAPTRAY INFORMATION NAMEPLATE (140X40 MM)	BR2396
9	FEEDING AUGER WITH CLUTCH (ASSY)	BR15897
10	SERVICE PANEL COVER	BR15898
11	SCRAP TRAY	BR15899
12	SERVICE PANEL STICKER	BR14296
13	SIFTER ROLLER WITH STEEL HUB	BR15992
14	SIFTER DRIVE BEARING	BR2480
15	SIFTER DRIVE CLUTCH	BR15900
16	DRIVE SHAFT WITH ROLLERS AND CLUTCH (ASSY)	BR15902
17	IDLER SHAFT WITH ROLLERS (ASSY)	BR15901
18	SIFTER FLANGE	BR15903
19	PANEL LOCK	BR15993
20	CABLE CHANNEL PERFORATED	BR13453
21	SOLID-STATE RELAY	BR14641
22	CONTACTOR	BR14681
23	CONTACTOR	BR13450
24	CIRCUIT BREAKER	BR17595
25	CIRCUIT BREAKER	BR14277
26	STEPPER DRIVER	BR13715
27	RESISTOR	BR2786
28	EMERGENCY THERMOSTAT	BR14648
29	POWER SUPPLY UNIT	BR13871
30	PROGRAMMABLE LOGIC CONTROLLER (PLC) WITH SOFTWARE	BR13870
31	BACKUP MODULE (MINI ROBOPOP 25 FIRMWARE)	
32	ELECTROMECHANICAL RELAY	BR12647
33	FREQUENCY CONVERTER	BR12648



Wiring Diagram

Model No. 9000





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.



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

Phone: (800) 543-0862 Fax: (800) 542-1496
(513) 769-7676 (513) 769-8500