



Instruction Manual

Popcorn Topping Dispenser and Base

Model Series 2396 and 2495



**Pedestal and Open
Rack Assembly**



**Topping Dispenser
shown with Base.**



**Pedestal and Enclosed
Rolling Rack Assembly**



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



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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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</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>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>009_092414</p>


	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010_010914</p>

	⚠ WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>022_060215</p>



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

	⚠ WARNING
	This machine is NOT to be operated by minors. <small>007_010914</small>

	⚠ CAUTION
	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. <small>039_080614</small>

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



INSTALLATION INSTRUCTIONS

Inspection of Shipment

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

Manual

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

Model Description

Model Series 2396 is a pedestal style topping dispenser with an LED lighted sign and a rack assembly which holds 2 boxes of topping (for dual pedestals, rack feeds both pedestals).

Model Description	2396 Series							
	200	201	210	211	220	221	230	231
Single Pedestal	•	•			•	•		
Dual Pedestal			•	•			•	•
Photo-eye		•		•		•		•
(1) Open Rack	•	•	•	•				
(1) Enclosed Rack					•	•	•	•

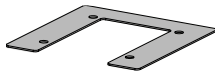
- Pedestal mounts to a countertop (provided by customer) or a base (options shown below).
- Rack gets installed under the countertop—an open rack must be in an enclosed cabinet under the counter (provided by customer) so the heating system can maintain product temperature.
- The forced air heating system controls cabinet temperature to 120-130°F. Pedestal heater assures dispense temperature of 110-130°F.
- Rack has heated line capability (heated line kit sold separately, see option below).

Optional Items (all items sold separately)

- **2495-00-200** Stainless Steel Base (for single pedestal—no remote switch cutout).
- **2495-00-210** Stainless Steel Base (for single pedestal with remote switch cutout).
- **2396-HL-200** Heated Line Kit—dual pedestals use one kit for each line.
- **2396-RS-200** ADA Remote Switch—dual pedestals use a remote for each pedestal.

Items Included with this Unit

- **Manual and Warranty Registration Card**
- **Small Screwdriver** (photo-eye units only, PN 55554) for making pump adjustments.
- **Fastener Kit (PN 114768)** to mount pedestal, includes:
(4) 1/4-20 x 2" Screws, (4) Flat Washers, (4) 1/4-20 Lock Nuts



Washer Plate (PN 114584)



Hose Clamp
(PN12466)
(to attach oil line)



Drip Pan (PN 69148)

Drip Pan Insert
(PN 69201)

Note: A Mounting hardware kit, washer plate, and drip pan/insert is provided for each pedestal.

Electrical Requirements

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

120 V~, 60 Hz

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). 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.

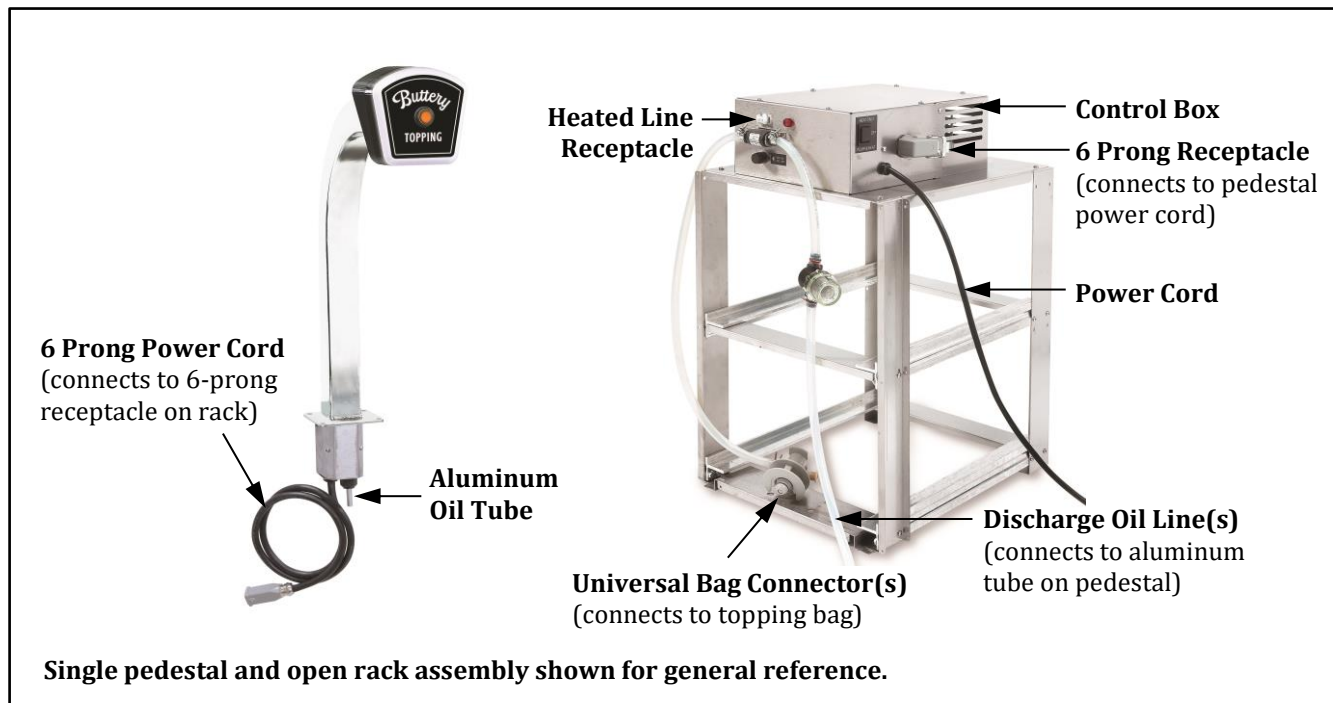
Before You Plug In Machine

1. Make sure the power switch is OFF before plugging unit into receptacle.
2. Make sure wall outlet can accept the grounded plug 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>

Unit Installation



1. Remove all packaging and tape prior to installation.
2. **Mounting requirements**—the pedestal mounts to a sturdy, level countertop where the open rack assembly can be installed in an enclosed area under the counter (countertop/cabinet to be provided by customer).

Limit cabinet interior dimensions to 3 x 3 feet max. for unit to maintain adequate cabinet temperature. Allow enough access clearance to cabinet to clean and maintain the pump, and to add/remove boxes of topping.

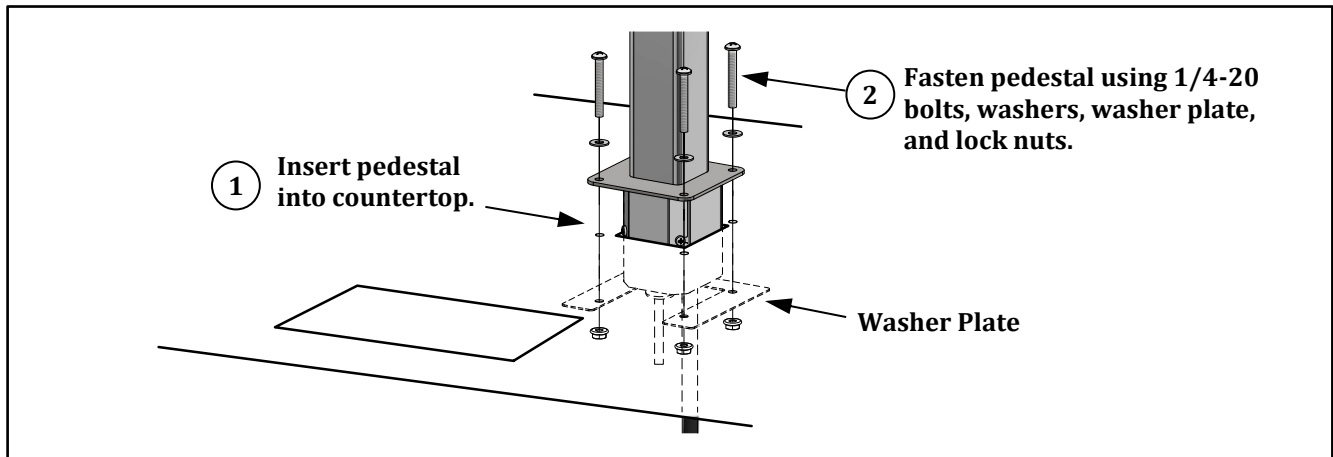
Enclosed rolling rack—position assembly under the countertop where it can be connected to the pedestal.

3. If using a 2495 Base, mounting holes and cutouts are provided.

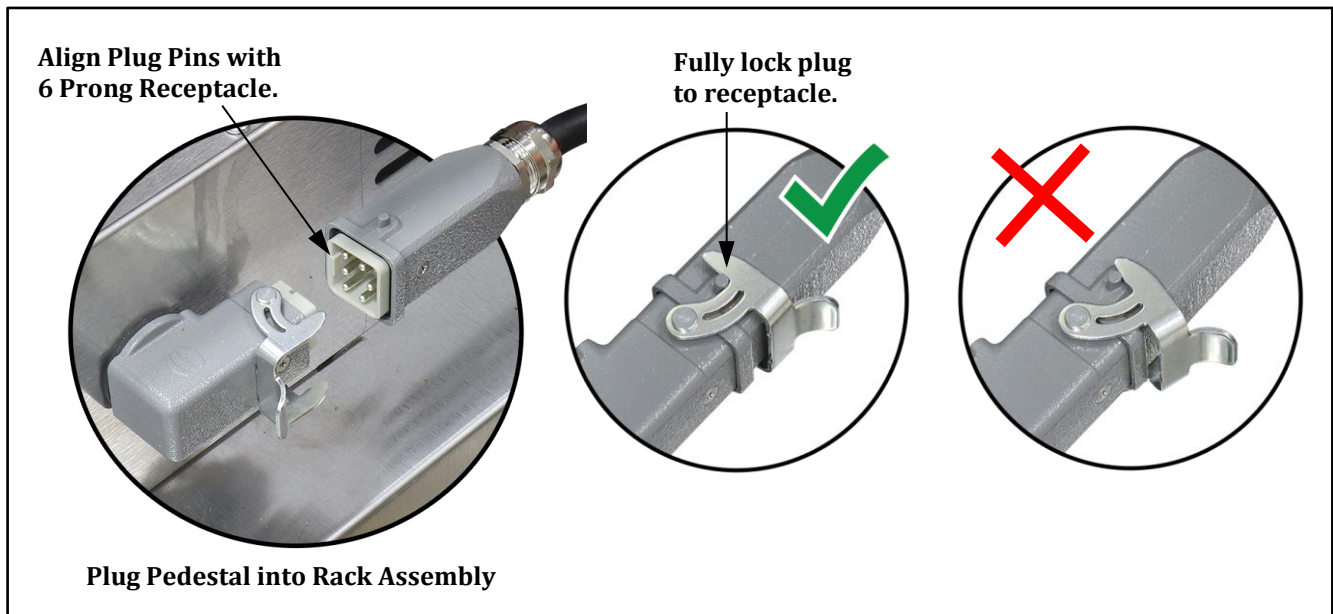
To prepare countertop for pedestal—drill the pedestal mounting holes and cut the rectangular holes for the power cable and oil tube, drip pan, and remote switch (if equipped). See Countertop Cutout Dimensions in next section for reference.



- Secure pedestal to countertop with fasteners provided, see image below.



- Set rack assembly into the cabinet under the counter.
- Attach the heated discharge oil-line tubing (from the oil pump) to the aluminum tube on the pedestal with the hose clamp provided (dual pedestal units will have 2 lines).
- Plug the pedestal power cord into the 6-prong receptacle on the side of the control box—make sure receptacle lock is fully engaged (for each pedestal), see image below.

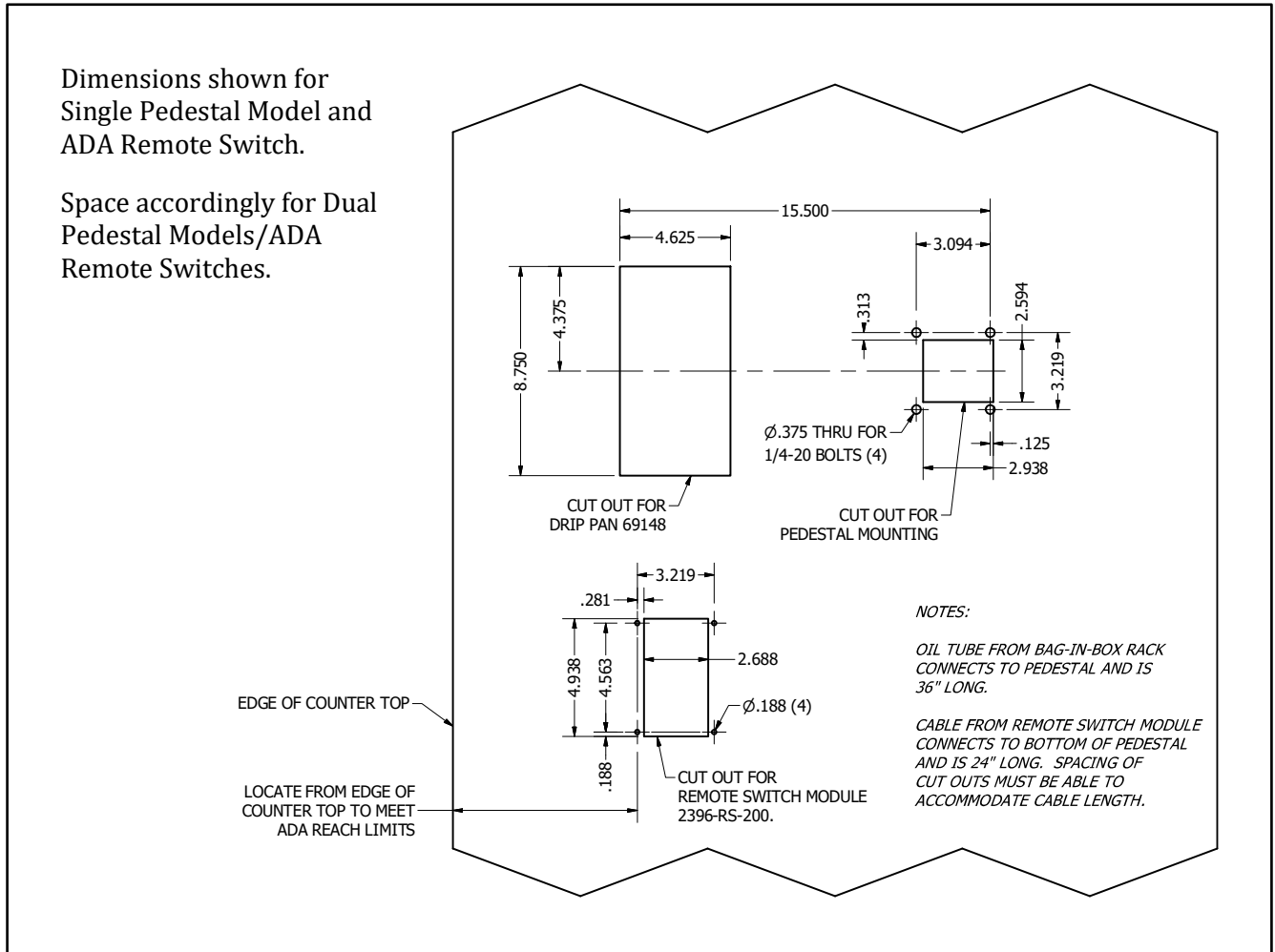


- ADA Remote Switch Option:** Install remote switch as needed (sold separately, see instructions provided with the switch).
- Plug the power cord from the rack assembly into a proper outlet (see Electrical Requirements section).
- The unit is now ready to load boxes of topping, see Topping Installation section.



Countertop Cutout Dimensions

This section shows the placement, hole size and cutout dimensions to mount the pedestal(s), drip pan, and ADA Remote (if equipped).





Topping Installation

Use maximum of (2) 35 pound boxes of topping for this unit.

IMPORTANT: DO NOT attempt to operate this system with a bag which has been removed from the box.

This product is not intended for use with volatile food products (i.e. real butter).

1. Load two boxes of pre-heated topping onto the rack. Gold Medal's Backroom Warmer (Item No. 2262) may be purchased for pre-heating the topping.

Mount the box in the rack so the topping bag nozzle is located towards the bottom of the box to permit a free flow of the topping from the bag.

2. Remove the cardboard cutout on the box to expose the bag nozzle, and then remove the cap from the bag nozzle.
3. Attach the Universal Bag Connector (from the rack assembly) to the bag nozzle as shown below. Once oil is connected, the unit is ready for use.

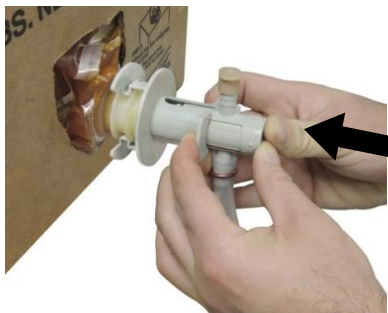
Steps to Attach the Universal Bag Connector



Step 1: Pull the Universal Bag Connector's plunger out until it clicks into the open position.



Step 2: Grasp the Bag Nozzle and slide the Bag Connector on from the side.



Step 3: With the hose connector in place, press plunger forward to lock.



Step 4: Connector shown with plunger fully forward in lock position.

OPERATING INSTRUCTIONS

Controls and Their Functions

HEAT SWITCH (Power Switch): Three position rocker switch.

HEAT ONLY (up position)—activates the LED lights, heater/blower (to maintain cabinet temperature), heater in pedestal, heated line option (if equipped), and photo-eye sensor (if equipped)—**pump is de-activated in heat only setting.**

CENTER position—power OFF

PUMP & HEAT (down position)—**activates the pump(s)**, LED lights, heater/blower (to maintain cabinet temperature), heater in pedestal, heated line option (if equipped), and photo-eye sensor (if equipped).

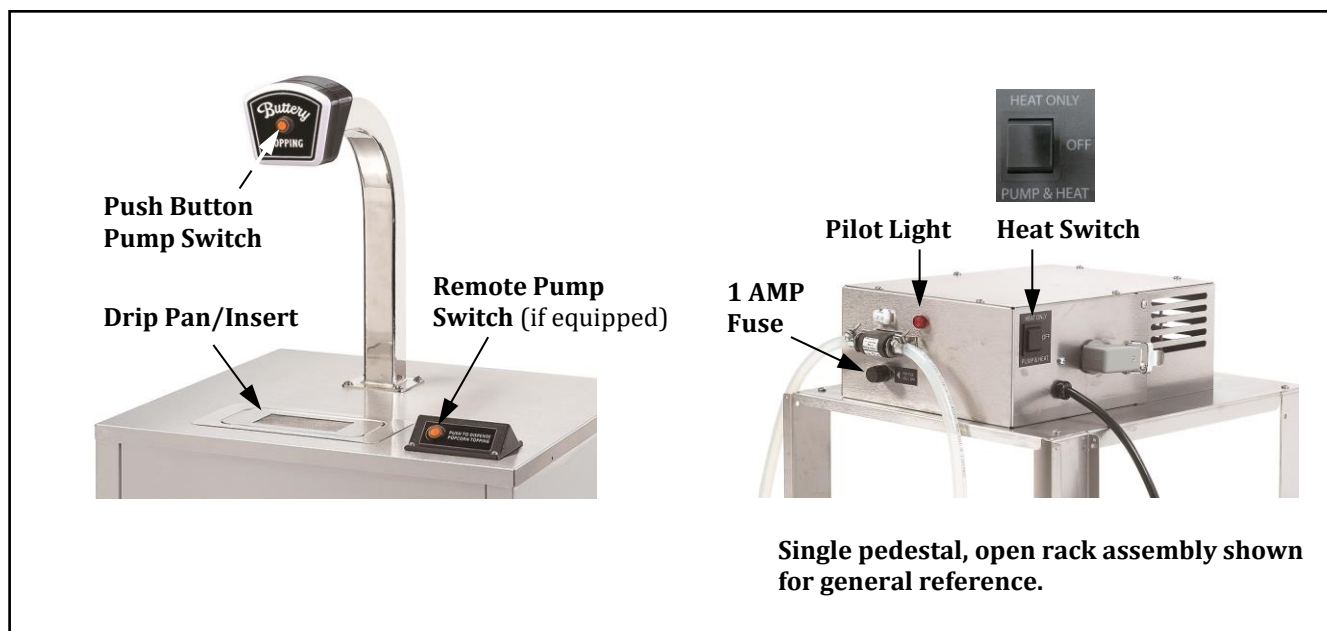
PUSH BUTTON PUMP SWITCH (Manual Dispense): Press the push button to manually dispense topping continuously, release button to stop dispensing.

Note: For units with a photo-eye, when a push button is activated, the sensor is deactivated. When popcorn leaves the photo-eye detection area, the sensor becomes active again.

ADA REMOTE - PUSH BUTTON PUMP SWITCH (if equipped): Remote manual dispense button—press button to dispense, release button to stop dispensing. (Dual Pedestal Models have an ADA Remote Switch option for each pedestal.)

RED PILOT LIGHT: Pilot Light is on the control box of the rack assembly. Light indicates when pump is active (dual pedestal models have a pilot light for each pedestal).

1 AMP FUSE: Protects pump from an overload condition (dual pedestal models have a fuse for each pump.)



Additional Controls—Photo-Eye Units Only

TIMED SWITCH

Two modes are selectable (Timed and Not Timed). In either mode, sensor must detect popcorn for 0.5 sec. before pump is automatically activated.

Note: To switch between Timed and Not Timed Modes, power the unit OFF for the mode change to take effect.

Timed Mode – The pump turns on for a pre-determined length of time when photo-eye detects a cup of popcorn. To adjust time, see Adjusting Dispense Settings section.

Note: The pump stops if popcorn is removed prematurely (if popcorn is brought back within one second, the timer will resume and finish the timing period).

Not Timed Mode – The pump **runs continuously** as long as the photo-eye detects a cup of popcorn.

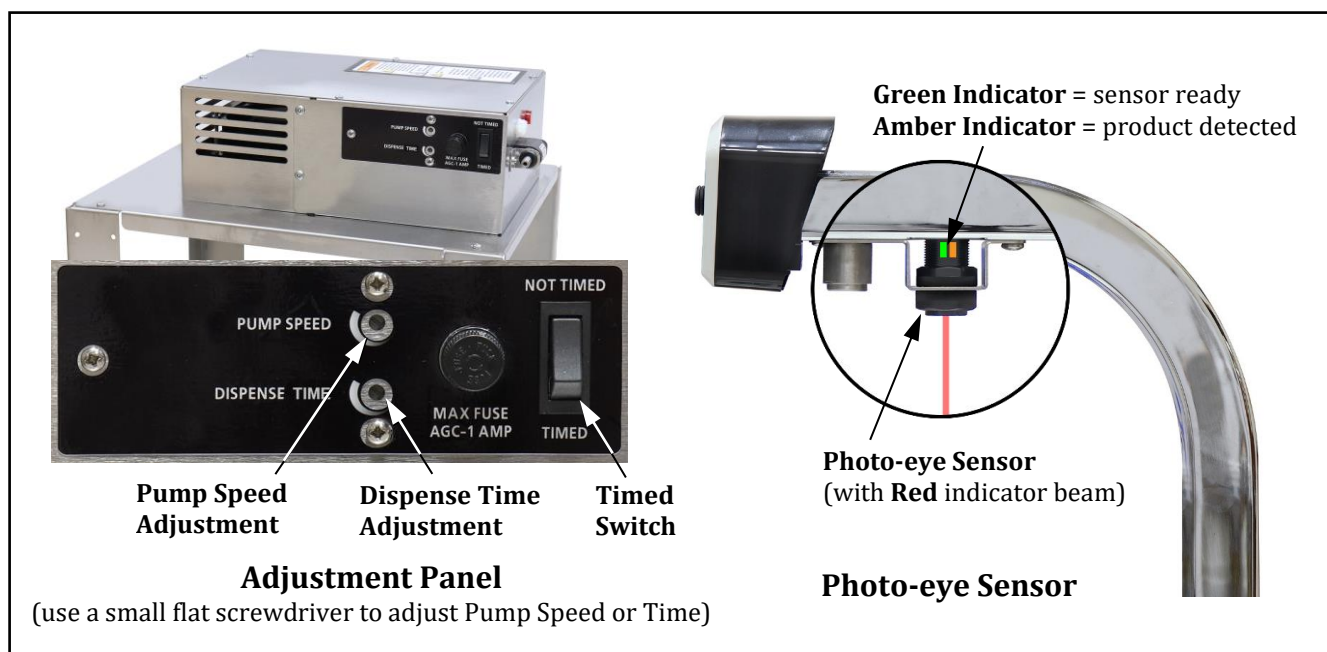
PHOTO-EYE SENSOR (Auto-Dispense, if equipped): Photo-eye must detect popcorn within about 5 inches (13 cm) of the sensor for 0.5 sec. before pump is automatically activated (see image below for sensor indicator lights).

Note: A slight delay is required after the popcorn is removed for the sensor to reactivate.

When wiping off the unit, shiny objects such as a watch can activate the photo-eye at distances greater than 5 inches.

PUMP SPEED ADJUSTMENT: Use adjustment to set how **fast** topping is dispensed (see Adjusting Dispense Settings on next page).

DISPENSE TIME ADJUSTMENT (Auto-Dispense): Use adjustment to set how **long** topping is dispensed (settable from 3.0 to 9.4 sec.) (see Adjusting Dispense Settings on next page).



Adjusting Dispense Settings (Photo-Eye Units only)

To switch between Timed and Not Timed Modes, power the unit OFF for the mode change to take effect.

Auto Dispense:

Timed Mode - Adjust the pump speed, pump time (from 3.0 to 9.4 sec.), or both.

Not Timed Mode - Adjust the pump speed only.

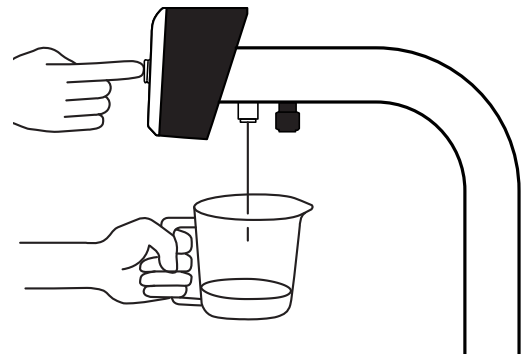
Manual Dispense: Adjust the pump speed only.

1. Use a small flat screwdriver to turn adjustment (located on control panel).
2. Turn **clockwise** to increase setting.
Turn **counter-clockwise** to decrease setting (full counter-clockwise is the lowest setting).
3. Test the setting.

Prime Unit for Use

Prime the dispenser lines after adding topping.

1. Set Heat Switch to HEAT & PUMP.
2. To properly prime the unit—hold a cup under nozzle and press a dispense button until topping comes out in a **steady, bubble free liquid stream**.



Operating the Dispenser

Prime the dispenser lines after adding topping, then unit is ready for dispensing. (For any sensor issues and indicator light descriptions reference the Troubleshooting section.)

Units without a Photo-eye

1. Set Heat Switch to HEAT ONLY for 30 minutes to allow topping to preheat—pump is deactivated in this position.
2. After topping is warmed, set Heat Switch to HEAT & PUMP.
3. Place a cup of popcorn about 5" (13 cm) under nozzle. Press and hold a dispense button for desired amount of topping, then release button and remove popcorn.



Units with a Photo-eye

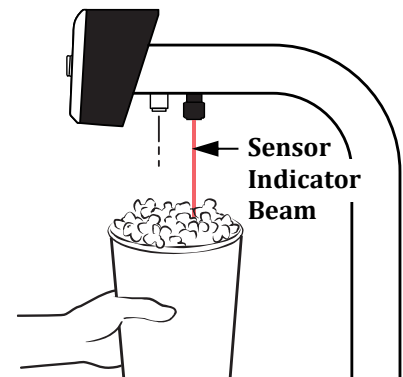
1. Set Heat Switch to HEAT ONLY for 30 minutes to allow topping to preheat—pump is deactivated in this position.
2. After topping is warmed, set Power Switch to HEAT & PUMP.
3. Set Timed Switch to TIMED or NOT TIMED dispense mode.
4. **Note:** To switch between modes, power the unit OFF for the mode change to take effect.
5. Use Auto or Manual Dispense Mode shown below.

Auto-Dispense Mode:

1. Place popcorn about 5" (13 cm) under sensor.
2. Sensor will auto-detect popcorn and dispense topping (sensor must see product for 0.5 sec. to begin dispensing).

Note: A slight delay is required after popcorn is removed for the sensor to reactivate.

To adjust the dispense settings, reference Adjusting Dispense Settings section.



Manual Dispense Mode:

1. Place popcorn about 5" (13 cm) under nozzle.
2. Press and hold a dispense button for desired amount of topping.

Note: If button is released before desired amount is dispensed, remove popcorn and wait 2 sec., then repeat step 2.

To adjust the dispense speed, reference Adjusting Dispense Settings section.


3. Release button to stop dispensing.





Care and Cleaning

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321

	⚠ WARNING
	To avoid burns, DO NOT touch heated surfaces. DO NOT place or leave objects in contact with heated surfaces. 009_092414

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) or Watchdog Concession Equipment Degreaser (Item No. 2580) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

Daily Cleaning Instructions for Unit and Base (if equipped)

1. Turn machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Lift the drip pan and insert from counter and wash them at the sink with mild soap and warm water, then rinse and dry.
3. Wipe unit surfaces clean with a SLIGHTLY damp cloth (cloth may be SLIGHTLY dampened with soap and water, then wipe again to remove any cleaner).
4. Nozzle is designed to be drip free. Butter flavored topping can accumulate and cause the nozzle to clog.

If nozzle becomes clogged, use a paperclip or small diameter rod to clear the opening (3/32" hole).

5. Reassemble the unit.

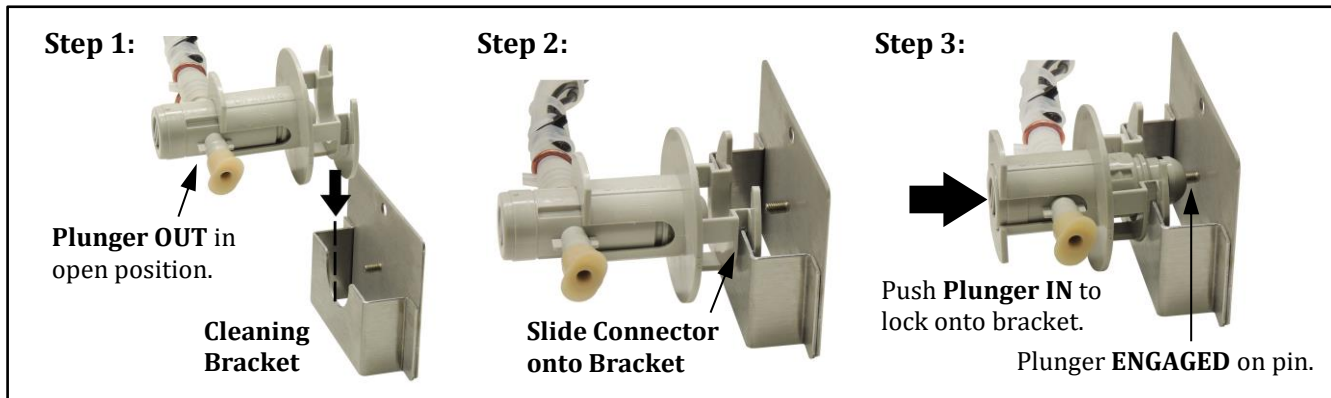
Sanitizing the Tubing and Pump

Items Needed: **(2) Empty Pails, (1) Cleaning Bracket** (Item No. 12594)
Gold Medal Chlor-Tech Sanitizer (Item No. 1109)
Medium Size Container (for priming unit)

1. Make sure the unit has cooled completely before attempting to clean.
2. Fill a clean bucket half-full with hot water and Gold Medal Chlor-Tech Sanitizer (reference instructions on sanitizer container for appropriate amount).



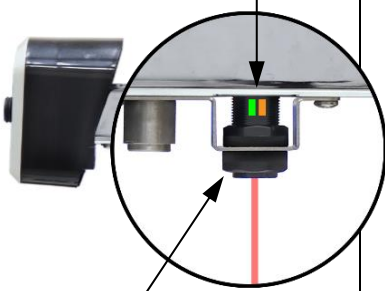
3. Nozzle is designed to be drip free. Butter flavored topping can accumulate and cause the nozzle to clog.
If nozzle becomes clogged, use a paperclip or small diameter rod to clear the opening (3/32" hole).
4. Disconnect Universal Bag Connector from topping bag and connect it to cleaning bracket as shown below. **Make sure the plunger is engaged on pin.**



5. Place hose with cleaning bracket into pail of sanitizing solution.
6. Place an empty pail under dispensing nozzle to receive cleaning solution pumped through unit.
7. Use a dispense button to dispense solution until tubes are clean and free of topping.
8. When pumping is complete, discard dirty solution, clean the pail, and refill with clean hot water.
9. Remove hose with bracket from solution pail and place it in the hot water.
10. Place an empty pail under nozzle.
11. Use a dispense button to dispense hot water until tubes are cleared of sanitizer.
12. When cleansing is complete, remove pail from dispenser.
13. Remove hose with bracket from hot water, disconnect bracket, and wipe hose and bag connector dry.
14. Reconnect dispenser to bag of topping.
15. Purge and prime the lines—hold a measuring cup (or medium sized container) under nozzle and press a dispense button until all water has been purged and tubes are primed with topping. After cleaning, always discard the topping dispensed in priming.
16. Sanitize cleaning items for next use.



Troubleshooting

Issue	Possible Cause	Solution
No Power to the Unit	A. No power to the unit	A. Make sure unit is plugged in and Power Switch is ON (green switch light should be ON). If switch light does not turn on, have a qualified electrician check the power supplied to unit.
Unit Does Not Dispense or Delayed Dispense	A. Pump Fuse B. Topping empty C. Clogged nozzle – Topping can accumulate and cause the nozzle to clog. D. Pump needs to be primed.	A. Check fuse. If replaced and trips again, check with a qualified service person for inspection/repair. B. Make sure there is topping in the bag. Reference the Topping Installation section in the Installation Instructions. C. If nozzle becomes clogged, use a paperclip or small diameter rod to clear the opening (3/32" hole). Reference the Cleaning and Care section. D. See Prime Unit for Use in the Operating Instructions.
PHOTO-EYE UNITS ONLY Unit Does Not Dispense or Delayed Dispense Sensor – Indicator Lights	A. Sensor wait time in Auto-Dispense Mode B. Dispense delay in Manual Dispense Mode C. Sensor faulty (sensor indicators) Green Light = sensor ready Amber Light = object detected  Photo-eye Sensor with Red indicator beam (red beam shown enhanced for reference purposes)	A. Sensor must see popcorn within 5" of sensor for 0.5 sec. to begin dispensing. A slight delay is required after popcorn is removed for the sensor to reactivate (reference, Operating the Dispenser section). B. Unit dispenses continuously when dispense button is held. If button is released, remove popcorn and wait 2 sec. to reactivate the pump. C. Check side of sensor for indicator lights. If an indicator light does not come on as specified, photo-eye may be faulty. Check with a qualified service person for inspection/repair. Green Indicator = sensor ready, powered Automatic Mode: Popcorn must be approx. 5" from photo-eye for sensor to detect it. Amber Indicator = object detected Automatic Mode: Amber light turns on when sensor detects popcorn for 0.5 sec. (remove popcorn from sensor area for 2 sec. for sensor to reactivate). Manual Mode: When dispense button is pressed, control ignores photo-eye sensor and manually dispenses. Red Indicator Beam = photo-eye detection







Issue	Possible Cause	Solution
<p>PHOTO-EYE UNITS ONLY Wrong Dispense Amount</p>	<p>A. Pump needs to be primed</p> <p>B. Pump settings need adjustment.</p>	<p>A. See Prime Unit for Use in the Operating Instructions.</p> <p>B. Pump Speed Adjustment: Use adjustment on rear control panel to set how fast topping is dispensed (see Adjusting Dispense Settings section in the Operating Instructions).</p> <p>Dispense Time Adjustment: Use adjustment on rear control panel to set how long topping is dispensed (settable from 0.2 to 2.0 sec.) (see Adjusting Dispense Settings section in the Operating Instructions).</p>







—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning.</p> <p>008_012221</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>014_020416</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p>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>027_010914</p>



ORDERING SPARE PARTS

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

or place orders by phone or online:

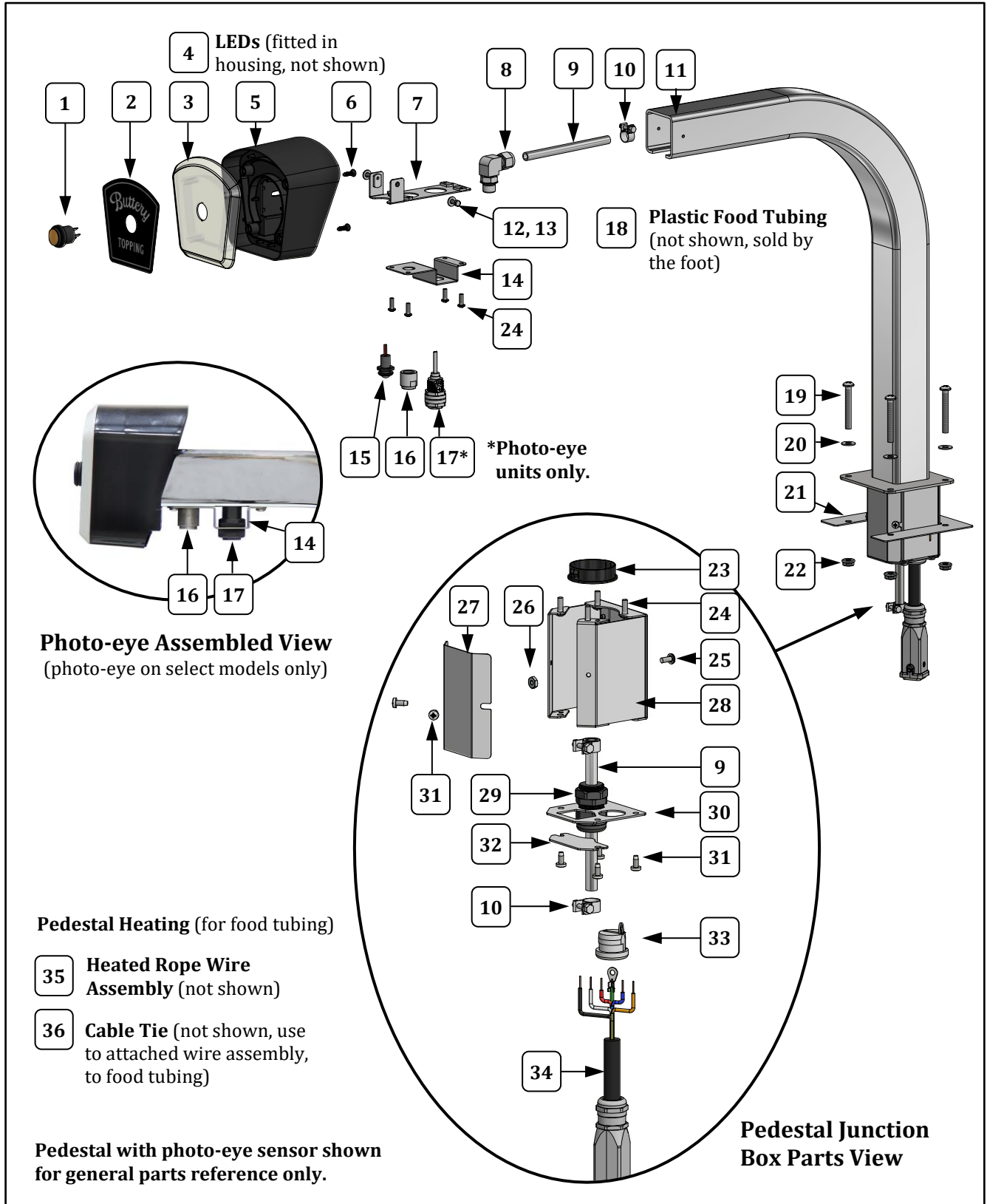
Phone: (800) 543-0862
(513) 769-7676

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

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



Pedestal – Parts Breakdown



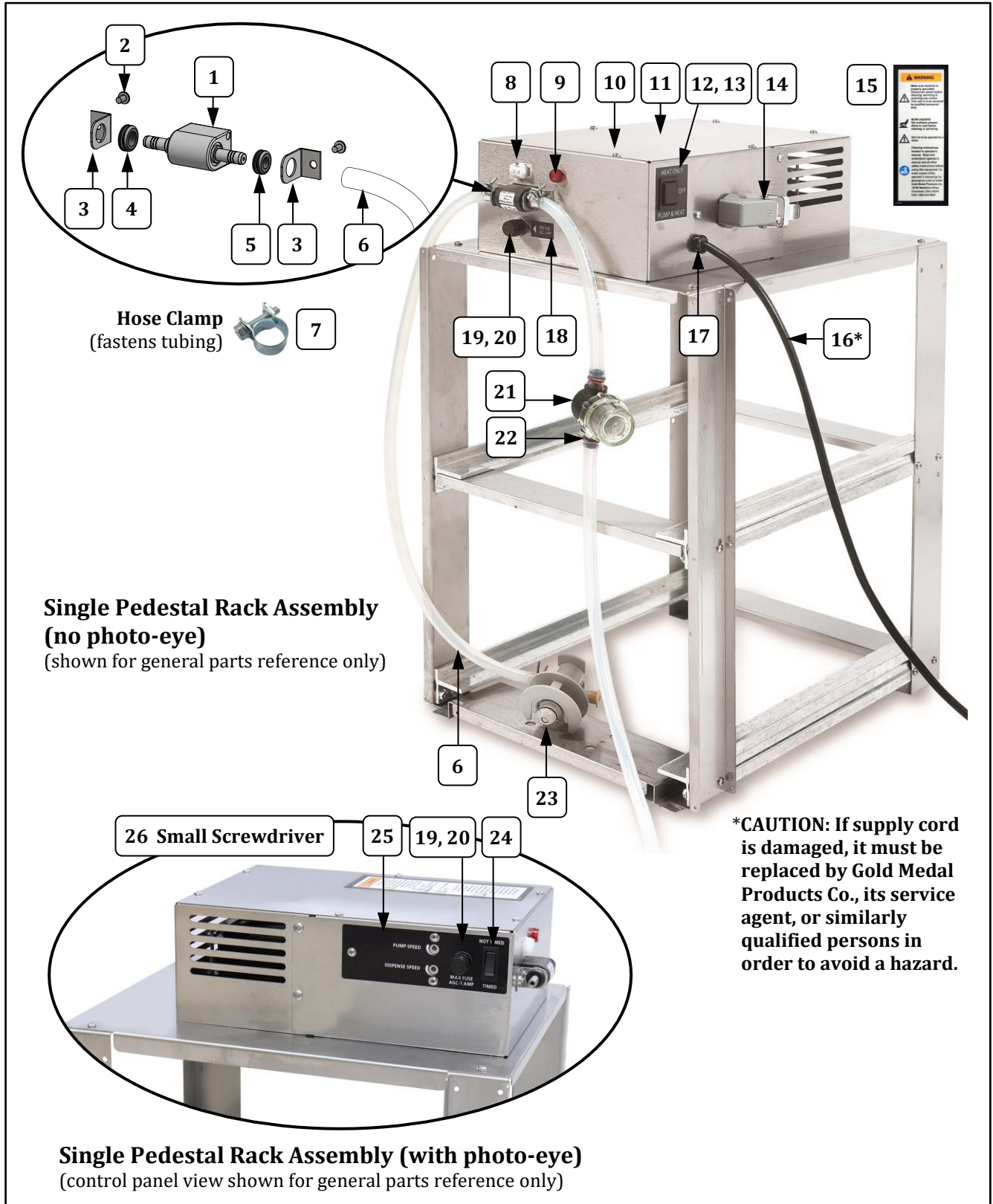


Pedestal – Parts List

Item	Part Description	Part Number	
		No Sensor Models 2396 Series (200, 210, 220, 230)	With Sensor Models 2396 Series (201, 211, 221, 231)
1	PUSHBUTTON SWITCH AMBER	55658	55658
2	DISPENSER DECAL LABEL	114619	114619
3	DISPENSE HEAD COVER	114630	114630
4	12V LED SIDE EMITTING WHT	114618	114618
5	DISPENSE HEAD BODY	114629	114629
6	8-18 X 1/2 SS PH TYPE BT (fastens head cover)	114616	114616
7	MOUNT BRACKET WELDMENT	114405	114405
8	MALE ELBOW TUBE FITTING	114583	114583
9	3/8IN SS TUBE 5IN LONG	114727	114727
10	HOSE CLAMP 7/16in - 1/2in	67843	67843
11	DISPENSER BODY WELDMENT	114104	114104
12	SCREW, #8-32X1/2 HX HD MS (fastens bracket to body weldment)	10162	10162
13	#10 FLAT WASHER ST. STL.	12178	12178
14	MOUNT PLATE	114407	114408
15	12V LED SPOT LIGHT	114617	114617
16	NO DRIP SPOUT	114450	114450
17*	PHOTOELECTRIC SENSOR		69174
18	PLASTIC FOOD TUBING (sold by the foot)	91375	91375
19	1/4-20 X 2 PAN HD PH M/S	12384	12384
20	FLAT WASHER 1/4 STAINLESS	87261	87261
21	WASHER PLATE	114584	114584
22	1/4-20 SERRATED LOCK NUT	46311	46311
23	BUSHING, SNAP 1.500 IN	74621	74621
24	8-32 X 1/2 PHIL PN M/S SS	42226	42226
25	8-32 X 3/8 PH PAN W/SEMS	42227	42227
26	8-32 HEX M/S NUT	74149	74149
27	JUNCTION BOX COVER	114589	114589
28	JUNCTION BOX ASSEMBLY	114585	114585
29	CORDGRIP, STRAIGHT	55234	55234
30	JUNCTION BOX TOP	114588	114588
31	SCREW #8-32X3/8 PAN HD PH	74141	74141
32	COVER PLATE	114495	114495
33	STRAIN RELIEF SR-31-2	41735	41735
34	PLUG ASSEMBLY	114490	114490
35	HEATED ROPE WIRE ASSY (for food tubing)	39471	39471
36	NYLON CABLE TIE 4 IN LG (sold individually, 12 used to attach heated rope)	61009	61009



Open Rack Assembly – Exterior View – Parts Breakdown





Open Rack Assembly – Exterior View – Parts List

Item	Part Description	Part Number	
		No Sensor Models 2396-00-200, 2396-00-210	With Sensor Models 2396-00-201, 2396-00-211
1	B.I.B. BUTTER PUMP	79888	79888
2	8-32 X 1/4 PHIL PAN M/S	87314	87314
3	PUMP BRACKET	69197	69197
4	GROMMET	69158	69158
5	GROMMET	69159	69159
6	PLASTIC FOOD TUBING (sold by the foot)	91375	91375
7	HOSE CLAMP 7/16in - 1/2in	67843	67843
8	2 PIN RECEPTACLE ASSY (heated line receptacle)	39470	39470
9	PILOT LIGHT-125V RED 12VDC LED INDICATOR	41033	114788
10	SCREW #8-32X3/8 PAN HD PH	74141	74141
11	CONTROL BOX COVER	114534	114534
12	3 POSITION ROCKER SWITCH	39410	39410
13	SWITCH LABEL	39413	39413
14	RECEPTACLE ASSEMBLY	114489	114489
15	UNIV WARN LBL VERT W HOT	111031	111031
16*	POWER SUPPLY CORD 15 AMP	22038	22038
17	STRAIN RELIEF SR-6P3-4	76026	76026
18	FUSE LABEL, 1 AMP	111274	
19	FUSE HOLDER	74636	74636
20	1 AMP FUSE	79341	79341
21	IN-LINE STRAINER	79269	79269
22	SINGLE WIRE HOSE CLAMP	75110	75110
23	UNIVERSAL BAG CONNECTOR	79100G	79100G
24	SWITCH, ROCKER SPDT		55050
25	PHOTO EYE BOARD LABEL		114653
26	SMALL SCREWDRIVER (for adjusting pump time/speed)		55554

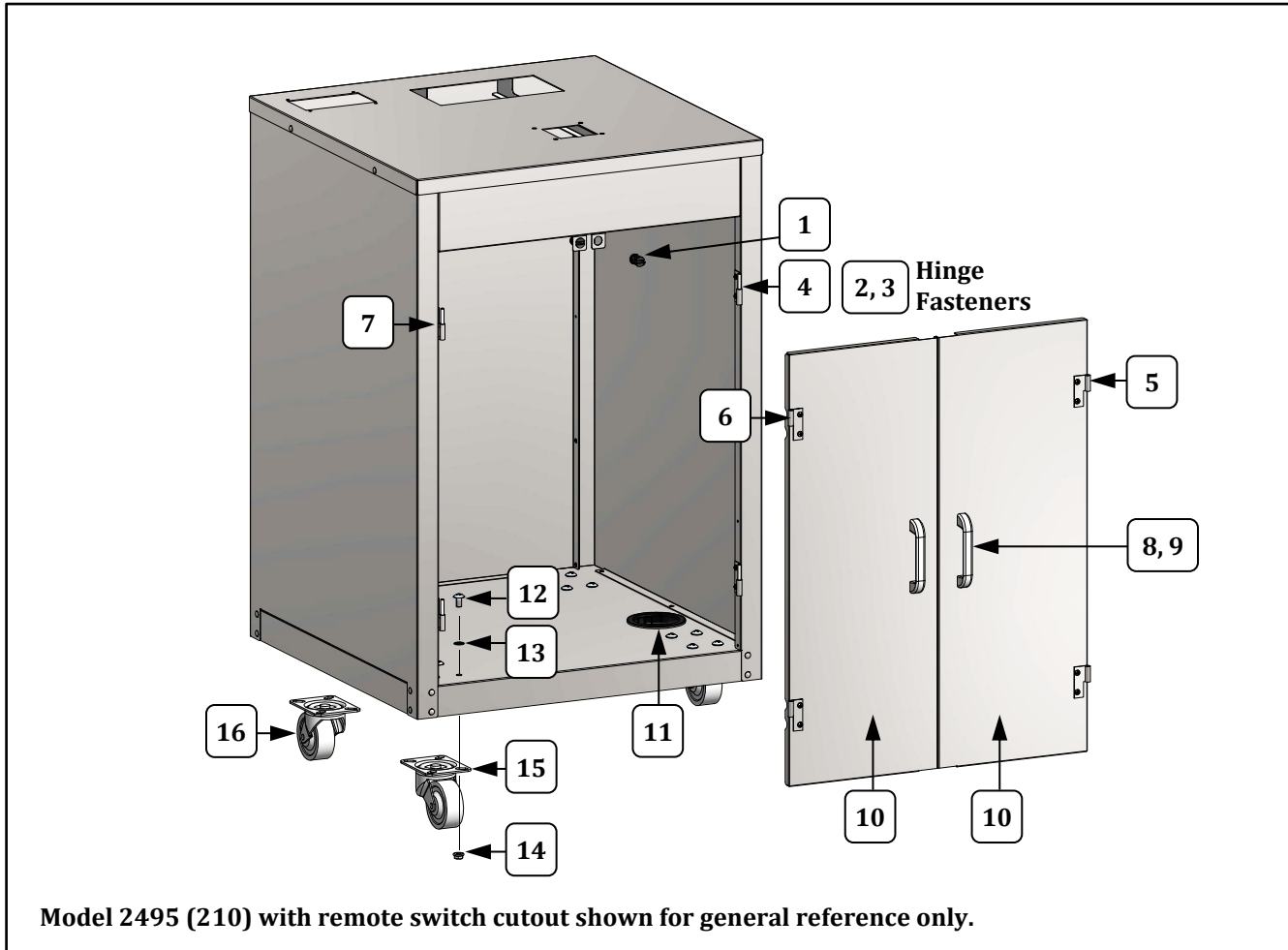


Open Rack Assembly - Control Box Interior – Parts List

Item	Part Description	Part Number	
		No Sensor Models 2396-00-200, 2396-00-210	With Sensor Models 2396-00-201, 2396-00-211
1	SWITCH, ROCKER SPDT		55050
2	FUSE HOLDER	74636	74636
3	1 AMP FUSE	79341	79341
4	6-32 X 3/8 PHIL PAN M/S	39000	39000
5	BUTTER DISPENSE PCB		69175
6	THERMOSTAT 135F	38990	38990
7	6-32 X 1/2 PHIL PAN M/S	42237	42237
8	SPACER,#10 ID	47264	47264
9	6-32 GRIP NUT ZINC PLATED	47517	47517
10	120 VOLT 60 CY BLOWER	48018	48018
11	250 WATT 120 VOLT HEAT ELEMENT	38824	38824
12	EXHAUST BLOWER PLUG AND CORD	47199	47199
13	8-32 X 3.25IN PH PAN 18-8	114613	114613
14	8-32 SERRATED FLANGE NUT	61151	61151
15	BUSHING, SNAP .875 IN	45396	45396
16	POWER SUPPLY, 12VDC 60 W	119050	119050
17	RECEPTACLE ASSEMBLY	114489	114489
18*	POWER SUPPLY CORD 15 AMP	22038	22038
19	STRAIN RELIEF SR-6P3-4	76026	76026
20	8-32 X 3/8 PH PAN W/SEMS	42227	42227
21	8-32 HEX M/S NUT	74149	74149
22	3 POSITION ROCKER SWITCH	39410	39410
23	2 POSITION WIRE CONNECTOR	55621	55621
	3 POSITION WIRE CONNECTOR	55244	55244
	5 POSITION WIRE CONNECTOR	55245	55245
24	PILOT LIGHT-125V RED	41033	
	12VDC LED INDICATOR		114788
25	2 PIN RECEPTACLE ASSY (heated line receptacle)	39470	39470
26	B.I.B. BUTTER PUMP	79888	79888
27	150 OHM AND DIODE ASSY	55443	



2495 Series Base (for use with Open Rack Assembly)



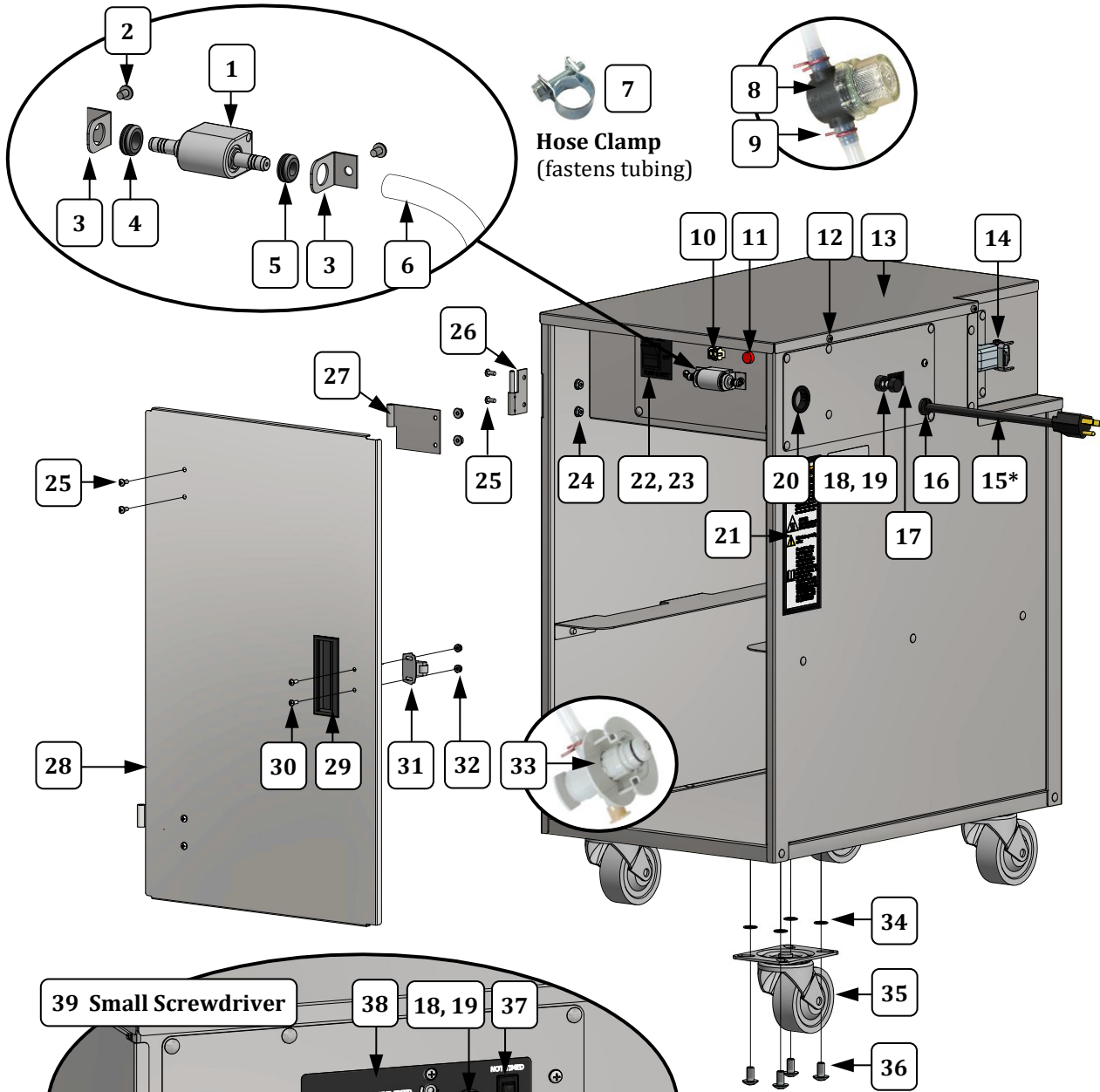
Model 2495 (210) with remote switch cutout shown for general reference only.

Item	Part Description	Part Number
		2495 Models
1	MAGNETIC CATCH	16141
2	8-32 X 3/8 PAN HD PH M/S	12389
3	8-32 SERRATED FLANGE NUT	61151
4	MALE HINGE SHORT LEFT	41349
5	FEMALE HINGE RIGHT	41354
6	FEMALE HINGE LEFT	41355
7	MALE HINGE SHORT RIGHT	41350
8	DRAWER HANDLE	87420
9	10-24 X 1/2 PH TRUSS M/S	42826
10	BASE DOOR	114548
11	BUSHING, SNAP 3.500 IN	67802
12	5/16-18 X 5/8 PH TR M/S	46638
13	WASHER 5/16 INT TOOTH	74137
14	5/16-18 SERRATED LOCK NUT	49317
15	NSF SWIVEL CSTR W/LOCK	37514
16	NSF RIGID CASTER	37515



Enclosed Rolling Rack – Exterior View – Parts Breakdown

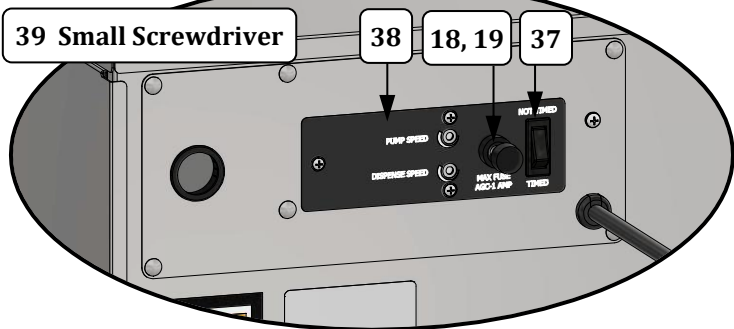
Single Pedestal Enclosed Rack Assembly (no photo-eye) (shown for general parts reference only)



Hose Clamp
(fastens tubing)

***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.

Single Pedestal Enclosed Rack Assembly (with photo-eye)
(control panel view shown for general parts reference only)

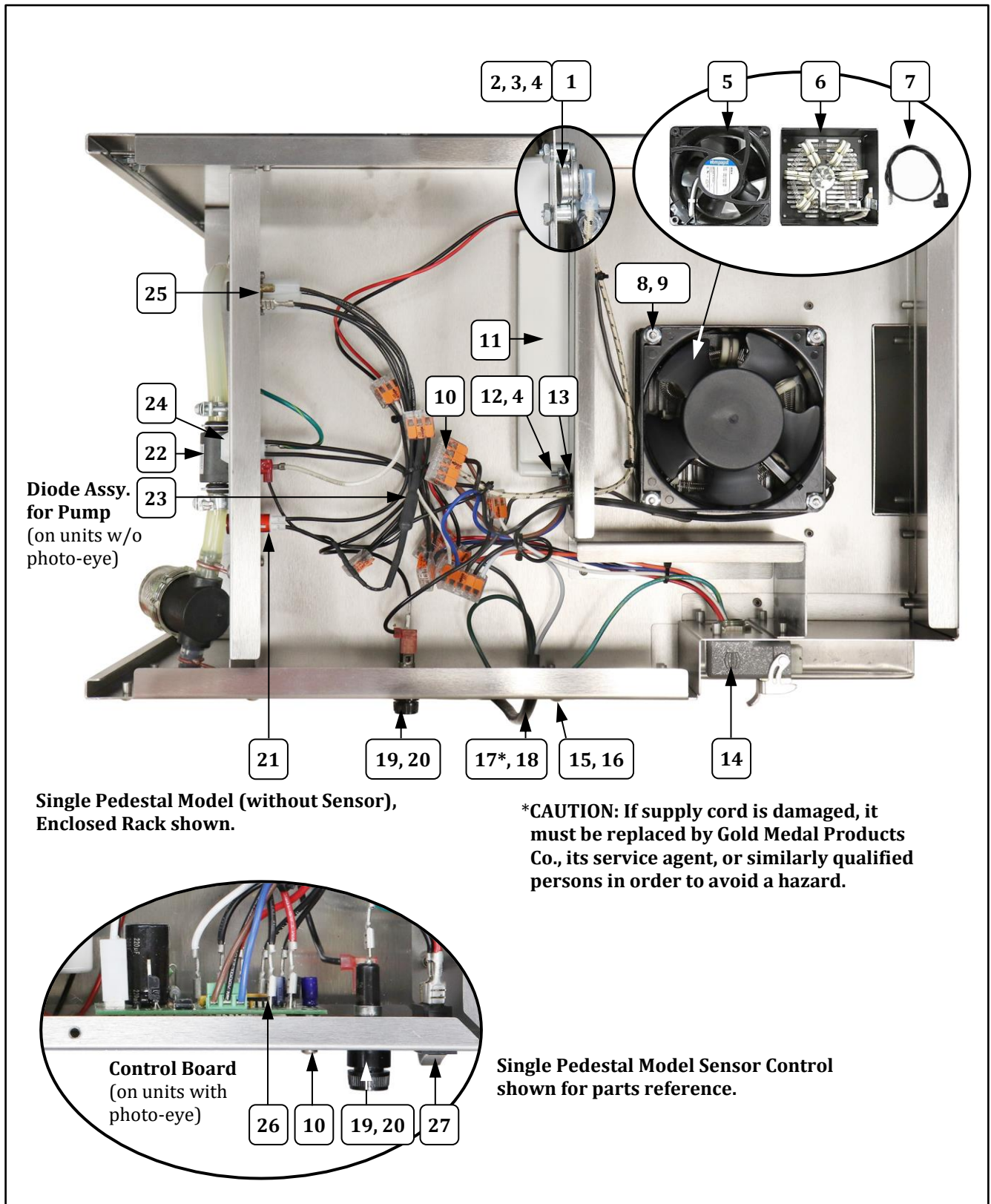




Enclosed Rolling Rack – Exterior View – Parts Breakdown

Item	Part Description	Part Number	
		No Sensor Models 2396-00-220, 2396-00-230	With Sensor Models 2396-00-221, 2396-00-231
1	B.I.B. BUTTER PUMP	79888	79888
2	8-32 X 1/4 PHIL PAN M/S	87314	87314
3	PUMP BRACKET	69197	69197
4	GROMMET	69158	69158
5	GROMMET	69159	69159
6	PLASTIC FOOD TUBING (sold by the foot)	91375	91375
7	HOSE CLAMP 7/16in - 1/2in	67843	67843
8	IN-LINE STRAINER	79269	79269
9	SINGLE WIRE HOSE CLAMP	75110	75110
10	2 PIN RECEPTACLE ASSY (heated line receptacle)	39470	39470
11	PILOT LIGHT-125V RED 12VDC LED INDICATOR	41033	
12	SCREW #8-32X3/8 PAN HD PH	74141	74141
13	TOP COVER	114523	114523
14	RECEPTACLE ASSEMBLY	114489	114489
15	POWER SUPPLY CORD 15 AMP	22038	22038
16	STRAIN RELIEF SR-6P3-4	76026	76026
17	FUSE LABEL, 1 AMP	111274	
18	FUSE HOLDER	74636	74636
19	1 AMP FUSE	79341	79341
20	BUSHING, SNAP 1.125 IN	82221	82221
21	UNIV WARN LBL VERT W HOT	111031	111031
22	3 POSITION ROCKER SWITCH	39410	39410
23	SWITCH LABEL	39413	39413
24	8-32 SERRATED FLANGE NUT	61151	61151
25	8-32 X 3/8 PAN HD PH M/S	12389	12389
26	MALE HINGE SHORT LEFT	41349	41349
27	LH FEMALE STEEL HINGE	61359	61359
28	DOOR PANEL	114602	114602
29	FLUSH MOUNT HANDLE	82698	82698
30	6-32 X 3/8 PHIL PAN M/S	39000	39000
31	DOOR CATCH	12045	12045
32	6-32 GRIP NUT ZINC PLATED	47517	47517
33	UNIVERSAL BAG CONNECTOR	79100G	79100G
34	WASHER 5/16 INT TOOTH	74137	74137
35	SWIVEL CASTER W/O LOCK	37513	37513
36	5/16-18 X 5/8 PH TR M/S	46638	46638
37	SWITCH, ROCKER SPDT		55050
38	PHOTO EYE BOARD LABEL		114653
39	SMALL SCREWDRIVER (for adjusting pump time/speed)		55554

Enclosed Rolling Rack - Control Box Interior – Parts Breakdown





Enclosed Rolling Rack - Control Box Interior – Parts Breakdown

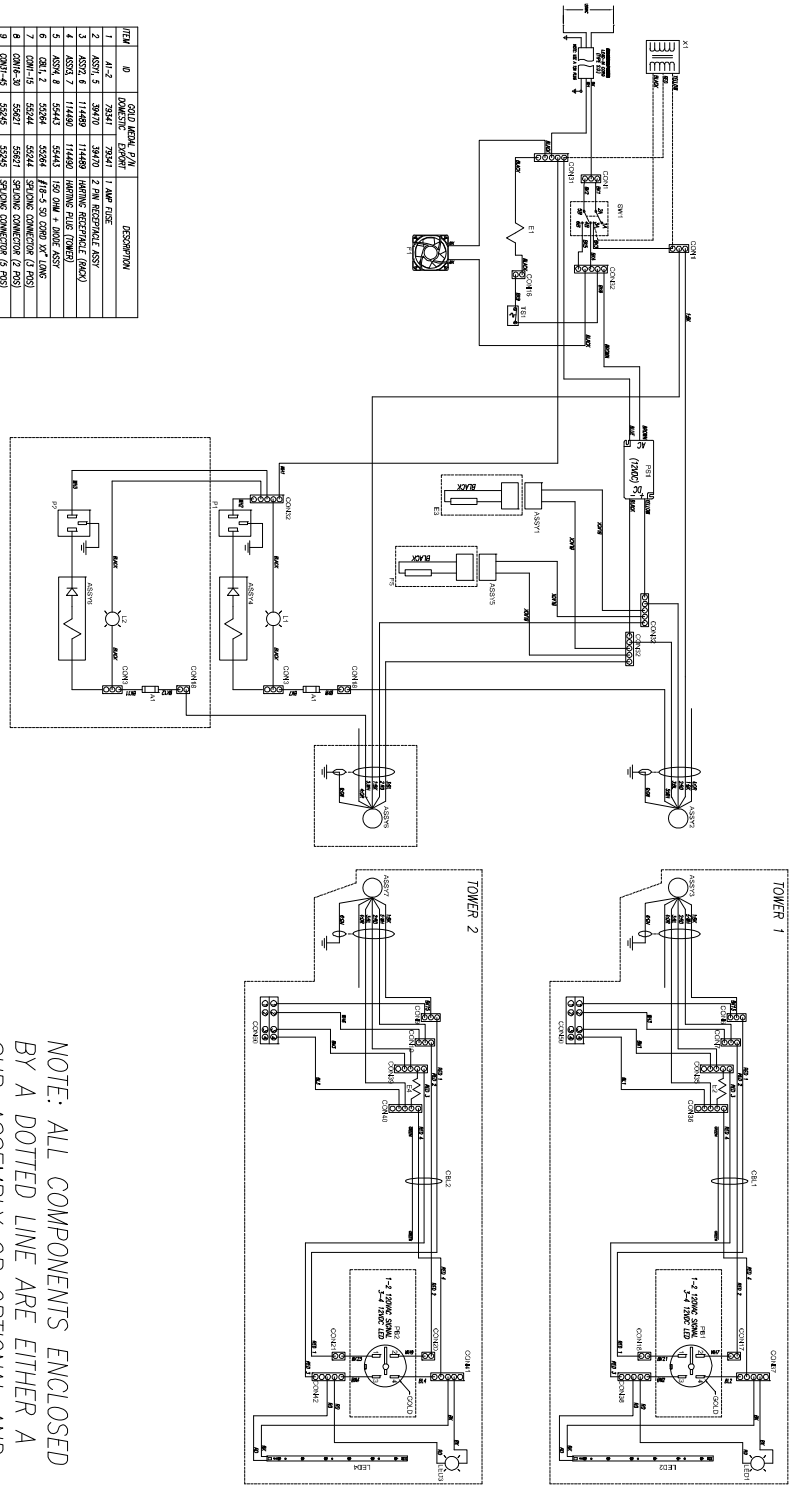
Item	Part Description	Part Number	
		No Sensor Models 2396-00-220, 2396-00-230	With Sensor Models 2396-00-221, 2396-00-231
1	THERMOSTAT 135F	38990	38990
2	6-32 X 1/2 PHIL PAN M/S	42237	42237
3	SPACER,#10 ID	47264	47264
4	6-32 GRIP NUT ZINC PLATED	47517	47517
5	120 VOLT 60 CY BLOWER	48018	48018
6	250 WATT 120 VOLT HEAT ELEMENT	38824	38824
7	EXHAUST BLOWER PLUG AND CORD	47199	47199
8	8-32 X 3.25IN PH PAN 18-8	114613	114613
9	8-32 SERRATED FLANGE NUT	61151	61151
10	2 POSITION WIRE CONNECTOR	55621	55621
	3 POSITION WIRE CONNECTOR	55244	55244
	5 POSITION WIRE CONNECTOR	55245	55245
11	POWER SUPPLY, 12VDC 60 W	119050	119050
12	6-32 X 3/8 PHIL PAN M/S	39000	39000
13	BUSHING, SNAP .875 IN	45396	45396
14	RECEPTACLE ASSEMBLY	114489	114489
15	8-32 X 3/8 PH PAN W/SEMS	42227	42227
16	8-32 HEX M/S NUT	74149	74149
17	POWER SUPPLY CORD 15 AMP	22038	22038
18	STRAIN RELIEF SR-6P3-4	76026	76026
19	FUSE HOLDER	74636	74636
20	1 AMP FUSE	79341	79341
21	PILOT LIGHT-125V RED	41033	
	12VDC LED INDICATOR		114788
22	B.I.B. BUTTER PUMP	79888	79888
23	150 OHM AND DIODE ASSY	55443	
24	2 PIN RECEPTACLE ASSY (heated line receptacle)	39470	39470
25	SWITCH, ROCKER SPDT		55050
26	BUTTER DISPENSE PCB		69175
27	3 POSITION ROCKER SWITCH	39410	39410



Wiring Diagram

Model No. 2396-00-200 (210, 220, 230)

ITEM #	QTY	COND. PART NO.	DESCRIPTION
1	AL-2	73241	1 AMP FUSE
2	ASST-5	39470	2 PIN RECEPTACLE ASSY
3	ASST-6	11489	HEATING RESISTANCE (RHX)
4	ASST-7	11490	HEATING RESISTANCE (RHX)
5	ASST-8	11491	HEATING RESISTANCE (RHX)
6	OSL-2	55244	500 MA 50 VOLT 1/2 WATT
7	CONV-5	55244	SPRING CONNECTOR (2 POS)
8	CONV-30	55247	SPRING CONNECTOR (2 POS)
9	CONV-45	55245	SPRING CONNECTOR (2 POS)
10	CONV-30	55247	SPRING CONNECTOR (2 POS)
11	OSL-8	55244	500 MA 50 VOLT 1/2 WATT
12	EL-18	114477	12 V K & W HEATED RESPONSE ASSY
13	EL-18	114631	12 V K & W HEATED RESPONSE ASSY
14	EL-18	48918	4-1/16" DIA. 707 CW
15	EL-18	41033	12V RED LED LIGHT
16	EL-18	41034	12V RED LED LIGHT
17	EL-18	114618	12V LED SIDE LIGHTING AHT
18	FS-7	73888	LINEAR FUSE
19	FS-2	55458	MANUFACTURER UNID. FS
20	FS-1	118200	12 VDC 60 W POWER SUPPLY
21	SM	39410	1 AMP FUSE
22	SM	39410	1 AMP FUSE
23	SM	39410	1 AMP FUSE
24	JI	73241	250VAC 10 120VAC 20A
25			

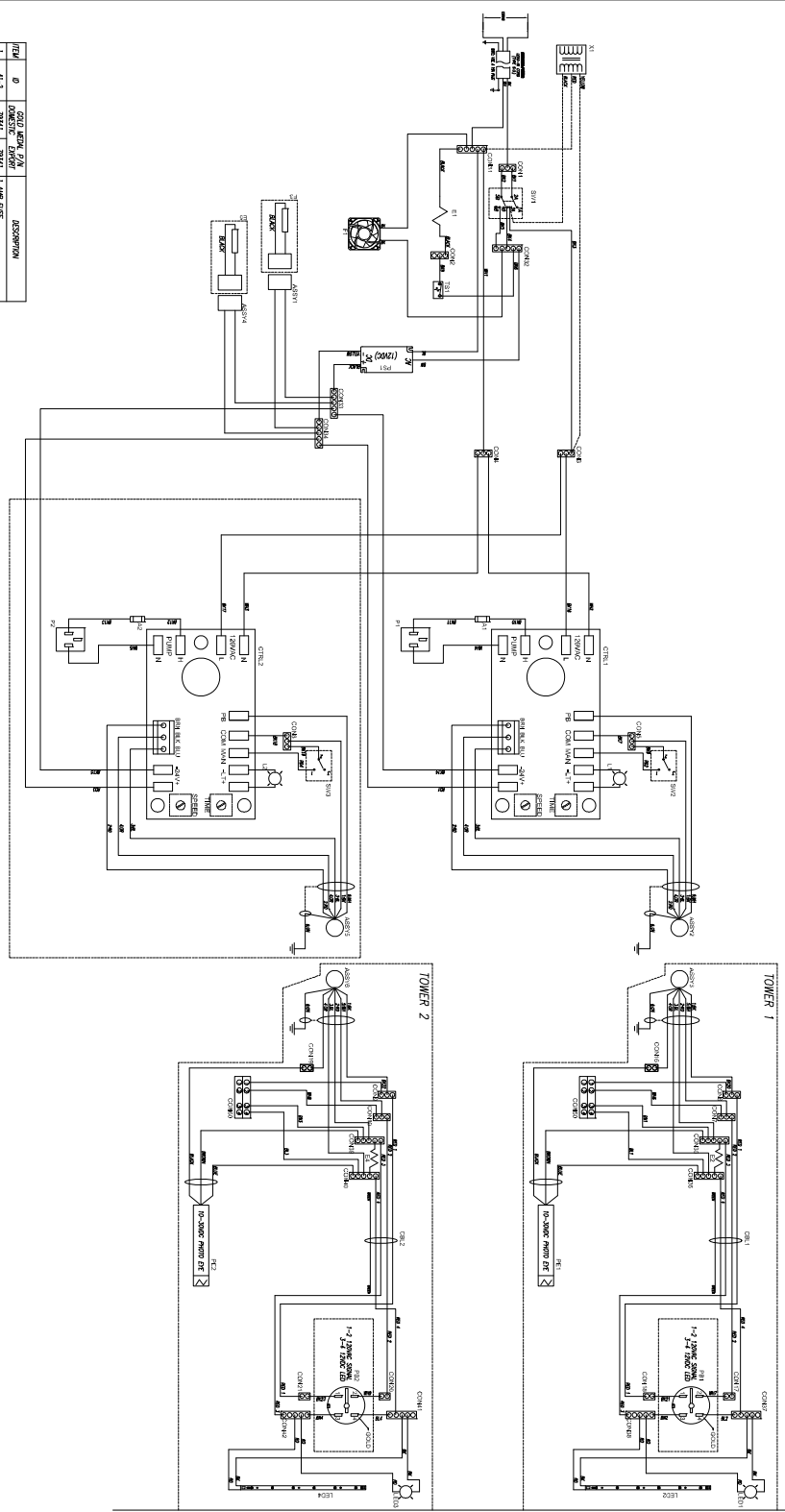


NOTE: ALL COMPONENTS ENCLOSED BY A DOTTED LINE ARE EITHER A SUB-ASSEMBLY OR OPTIONAL AND MAY NOT BE PRESENT ON ALL MODELS.



Model No. 2396-00-201 (211, 221, 231)

ITEM #	QTY	DESCRIPTION	REVISION
1	1	2396-00-201	1
2	1	2396-00-201	1
3	1	2396-00-201	1
4	1	2396-00-201	1
5	1	2396-00-201	1
6	1	2396-00-201	1
7	1	2396-00-201	1
8	1	2396-00-201	1
9	1	2396-00-201	1
10	1	2396-00-201	1
11	1	2396-00-201	1
12	1	2396-00-201	1
13	1	2396-00-201	1
14	1	2396-00-201	1
15	1	2396-00-201	1
16	1	2396-00-201	1
17	1	2396-00-201	1
18	1	2396-00-201	1
19	1	2396-00-201	1
20	1	2396-00-201	1
21	1	2396-00-201	1
22	1	2396-00-201	1
23	1	2396-00-201	1
24	1	2396-00-201	1
25	1	2396-00-201	1



NOTE: ALL COMPONENTS ENCLOSED BY A DOTTED LINE ARE EITHER A SUB-ASSEMBLY OR OPTIONAL AND MAY NOT BE PRESENT ON ALL MODELS.



WARRANTY

Gold Medal Products Co. warrants to the original purchaser each item of its manufacture to be free of defects in workmanship and material under normal use and service. Gold Medal Products Co.'s obligation under this warranty is limited solely to repairing or replacing parts, f.o.b. Cincinnati, Ohio, which in its judgment are defective in workmanship or material and which are returned, freight prepaid, to its Cincinnati, Ohio factory or other designated point. Except for "Perishable Parts" on specific machines, the above warranty applies for a period of two (2) years from the date of original sale to the original purchaser of equipment when recommended operating instructions and maintenance procedures have been followed. These are packed with the machine. Parts warranty is two (2) years, labor is six (6) months.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. In no event shall Gold Medal Products Co. be liable for special, incidental or consequential damages. No claim under this warranty will be honored if the equipment covered has been misused, neglected, damaged in transit, or has been tampered with or changed in any way. No claim under this warranty shall be honored in the event that components in the unit at the time of the claim were not supplied or approved by Gold Medal Products Co. This warranty is effective only when electrical items have been properly attached to city utility lines only at proper voltages. This warranty is not transferable without the written consent of Gold Medal Products Co.

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

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS CO. AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

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



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