

MACHO POP

Instruction Manual
Models 2553 & 2554 & 2554C



 **GOLD MEDAL**[®]
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS



⚠ DANGER

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 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.



⚠ WARNING

To avoid serious burns, do **NOT** touch the kettle while it is hot.



⚠ WARNING

ALWAYS wear safety glasses when servicing this equipment.



⚠ WARNING

Any alterations to this equipment will void the warranty and may cause a dangerous situation. **NEVER** make alterations to the equipment. Make sure all machine switches are in the off position before plugging the equipment into the receptacle.



⚠ CAUTION

Do **NOT** allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operation.



⚠ CAUTION

This machine is **NOT** to be operated by minors. Minors are classified as anyone under the age of 18.

NOTE

Improvements are always being made to Gold Medal Products equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal Products technical service department at 1-800-543-0862 for any questions about machine operations, replacement parts, or any service questions.

Installation Instructions

Inspection of 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. Gold Medal is not responsible for damage that occurs in transit.

Setup:

Your new Macho Pop Popcorn Machine is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

Electrical Requirements:

The following power supply must be provided:

Model **2553**: 120 VAC, 60 Hz., 30 Amp Fused Circuit

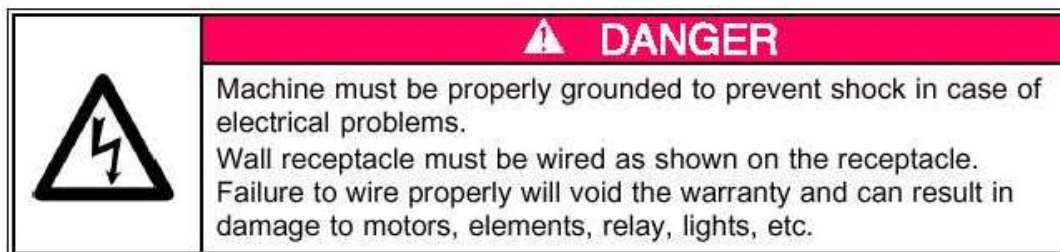
Model **2554**: 120 VAC, 60 Hz., 20 Amp Fused Circuit

Model **2554C** (Canada Only): 120 VAC, 60 Hz., 20 Amp Fused Circuit

The **2553** has a current draw of 19 Amps at 2300 Watts.

The **2554** has a current draw of 14 Amps at 1700 Watts.

The **2554C** has a current draw of 14 Amps at 1700 Watts.



Your electrician must furnish sufficient current for proper machine operation. We recommend this popper be on a dedicated and circuit protected line. Failure to wire properly will void the warranty and can result in damage to the heat elements, light, motor and etc.

It is Gold Medal Products Company's recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety reasons and the popper's performance will be sacrificed/reduced.

Before Plugging in the Machine:

1. Make sure that the wall outlet can accept the three (3) prong grounded plug on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a three (3) prong grounded to two (2) prong ungrounded adapter.

Operating Instructions – Controls and Their Functions

Oil System Master Switch (2553 Only):

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 (2553 Only):

When pushed, will dispense the predetermined amount of oil into the kettle. See page 5 of this manual for oil setting instructions.

Light & Warmer Switch:

This switch operates the interior light, the lighted sign, and the corn deck freshener heat elements.

Kettle Motor Switch:

This switch operates the popcorn agitator shaft. This switch must be ON at all times when popcorn (popped and un-popped) exist in the kettle. This switch also activates the exhaust fan.

Kettle Heat Switch:

This switch turns on the heat element located in the popcorn kettle by sending power to the “Big Eye” – electronic control system.

Yellow Light & Audible Signal (LOAD – DUMP) :

The Macho Pop is equipped with the state-of-the-art “**Big Eye**” electronic control that “watches your popcorn machine” to deliver optimum popping performance.

The “**Big Eye**” control will signal 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

Amount of Popcorn and Oil:

The **Macho Pop** is equipped with a 16 ounce corn measure cup. Gold Medal Products Company recommends the use of flavored and colored coconut oil. Coconut oil does not leave black deposits in the kettle like other oils.

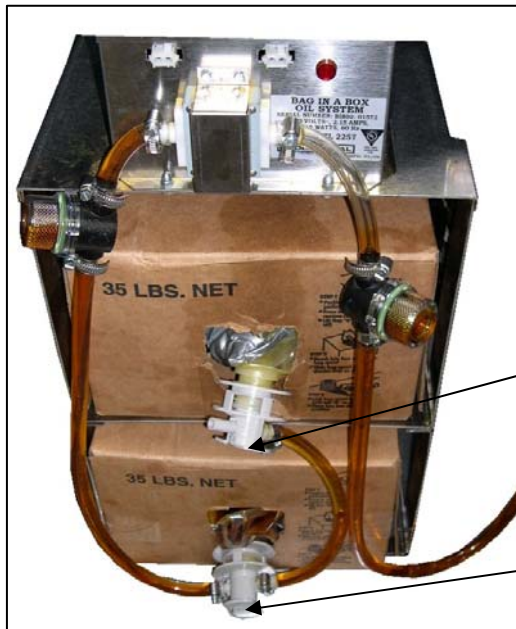
Corn Charge: 16 Oz. (355 ml) (Use the supplied corn measure cup.)

Oil Charge: 4-5 Oz.

Flavacol (Salt): 4 Teaspoons (11 cc. – Use the supplied salt scoop.)

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.

NOTES:

Model 2257D is has the capability of "remembering" two different settings for poppers with the "Salt/Sweet" option or "Flexi-Pop" option.

- For Salt/Sweet models, just put the switch in the "salt" position, and set the oil amount as described above. Then put the switch in the "sweet" position and repeat the setting procedure. The pump will remember both settings.
- For Flexi-Pop models, just put the "Load" switch in one position, 32oz. for example, then set the oil amount. Then put the load switch in the other position, 18oz. for example. And repeat the setting procedure.
- Model 2457 is the heated line option for the 2257 pump.

Preventing and Troubleshooting Oil Delivery Issues

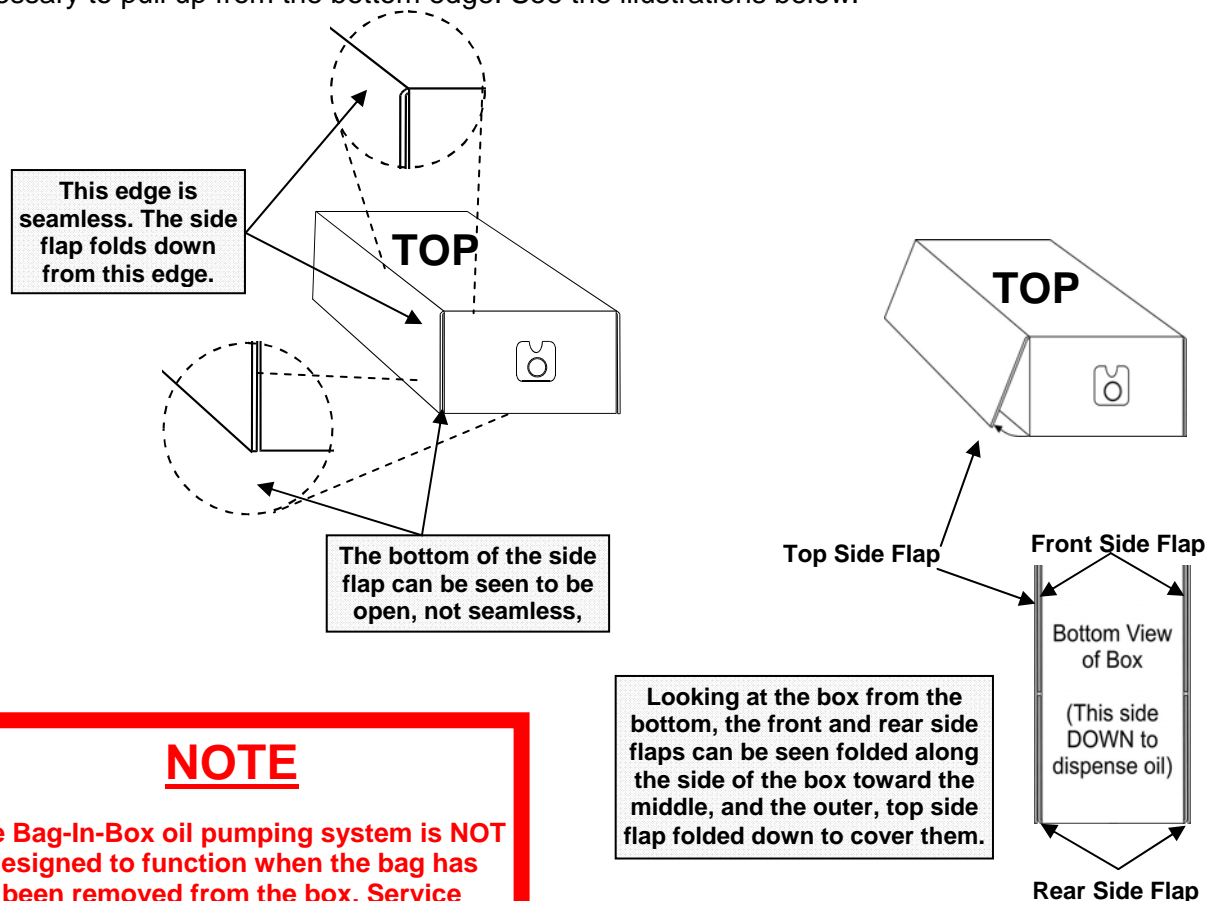
It may occur at times that the Bag-In-Box oil pumping system does not deliver oil to the kettle, or delivers it in incorrect amounts. This section is intended to list the most common causes of these problems, and the procedures necessary to prevent and, if necessary, correct them.

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



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.

Popping Instructions:

1. Turn both the **KETTLE HEAT** and **KETTLE STIR MOTOR** switches **ON**.
2. Wait until the Yellow Light and Audible Signal activate.
3. Load both a full corn/oil charge and Flavacol Seasoning Salt into the kettle. Close the lids.
4. When the corn has finished popping, the Yellow Light and Audible Signal will “tell you” to dump the kettle.

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*
3. Turn off the kettle heat switch when popping of corn is complete

On the final kettle of corn, it is a good idea to turn the **KETTLE HEAT** switch **OFF** just as the lids are forced open by the popping corn. This procedure saves electricity since the kettle has plenty of heat, and eliminates smoke/odor from any oil residue that remains after you have finished popping.

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

NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN.



Care and Cleaning

	 WARNING
	<p>Unplug your machine before cleaning glass panels and case. Never immerse the kettle in water, this will ruin the electrical components and automatically void the warranty.</p>

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. Allow the kettle to cool for at least 1 hour before attempting to clean.
2. Every night, mix a gallon of Heat'n Kleen solution (2 tablespoons per gallon of water). Add 16 oz. of this solution into the kettle. Turn on the kettle heat. When the water starts to boil, turn off the kettle heat, and allow the solution to work over-night.
3. The next morning, dump the solution into a bucket and wipe the inside of the kettle with a cloth. Make sure all of the solution goes into the bucket, and that you do not spill any into the interior cabinet of the machine.

	 DANGER
	<p>Never immerse the kettle in water. This will ruin the electrical components and automatically void the warranty.</p>

DO NOT immerse the kettle in water or any other cleaning solution, this will void the warranty.

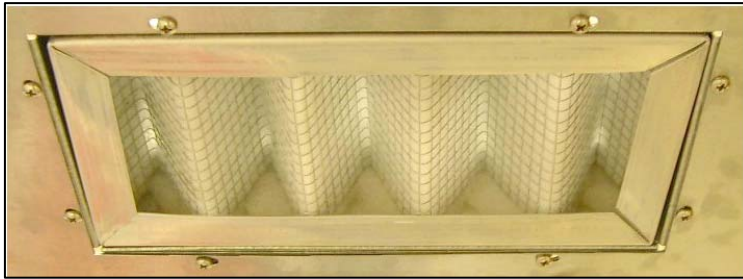
Clean the Popcorn Machine

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 – Watchdog Glass Cleaner – item number 2588.***

Filter Cleaning Instructions

Your popcorn machine is equipped with an efficient and durable filtration system. However, the filter should be cleaned every 1-2 weeks to maintain efficiency. Follow the steps below for proper filter cleaning:

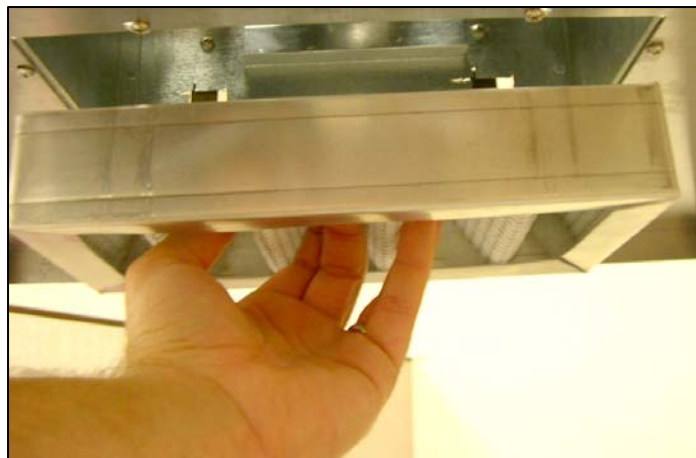
1. The filter is located on the inside of the popcorn machine, directly above the popping kettle.







2. Remove the filter by gripping the filter itself, and pulling straight down. (As shown below.)



3. Clean the filter in warm soapy water, and allow to dry overnight. Replace the filter by putting it into the slot, and pushing upward. (As shown below) Make sure the filter frame is flush with the roof of the machine. (As shown above)



MAINTENANCE INSTRUCTIONS

	<p style="text-align: center;">⚠ DANGER</p> <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>
	<p style="text-align: center;">⚠ WARNING</p> <p>Do not immerse the kettle, warmer, or any other part of this equipment in water. Always unplug your machine before servicing.</p>
	<p style="text-align: center;">⚠ WARNING</p> <p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>
	<p style="text-align: center;">⚠ CAUTION</p> <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>

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

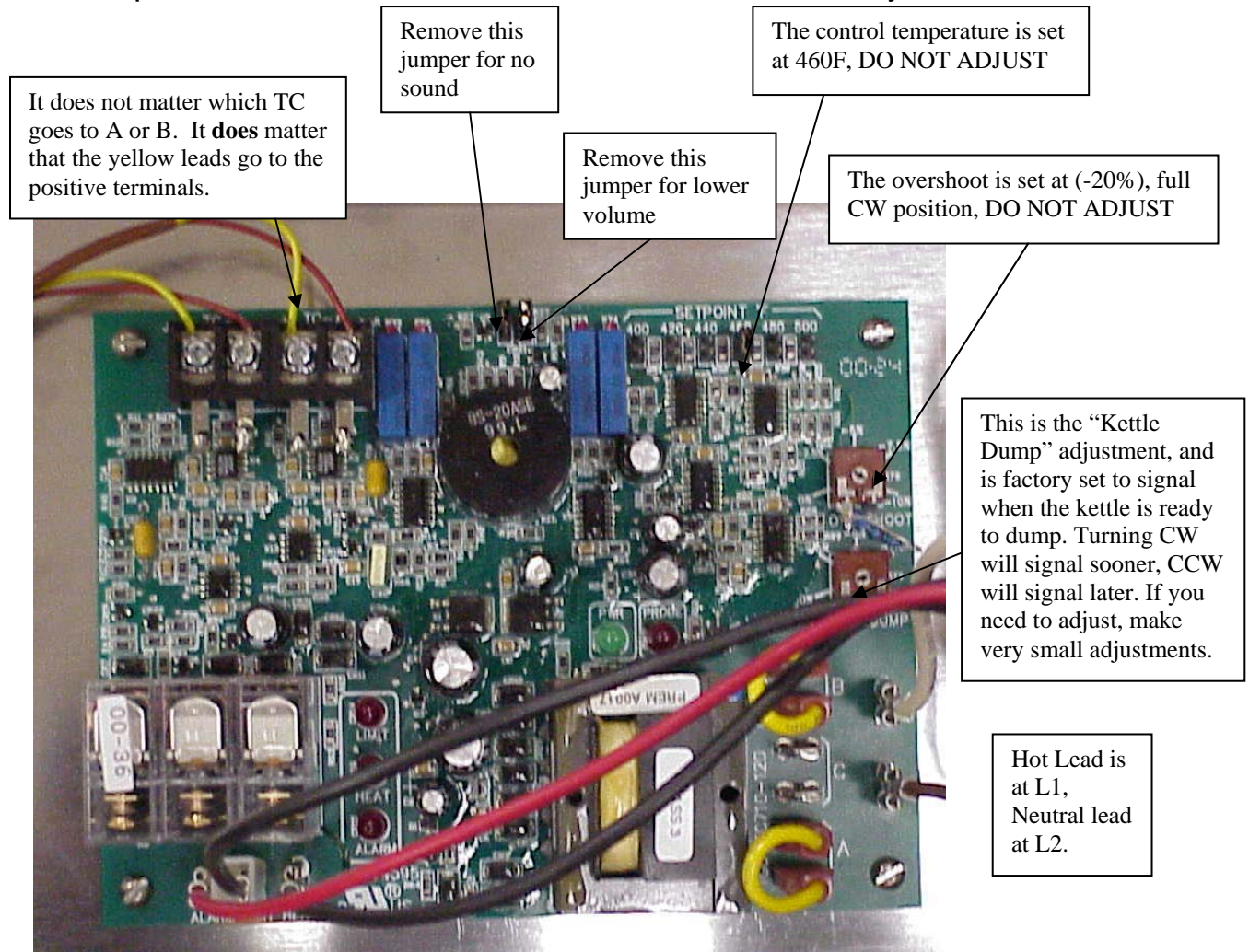
Web Page: www.gmpopcorn.com

Temperature Control

The Macho Pop has a electronic kettle control with 2 thermocouples, one for control and one for limit. There are no mechanical thermostats in this kettle.

There are (4) factory adjustments on the control:

- Control temperature – **do not** adjust this one
- Signal to dump – If you want the signal to dump to be a little sooner or later you can adjust the potentiometer marked “kettle dump”. CW is sooner, CCW is later.
- The patented overshoot circuit is tuned for the kettle, **do not** adjust this potentiometer.
- The audible signal to dump has three options; full volume, half volume, no sound (just the yellow light). Adjustments are by jumper positions. This is set to full volume from the factory.



Kettle Parts Breakdown

Gold Medal Products has used (2) different kettle styles in the Macho Pop popper over the last few years. One kettle style has a bonded-on heat element in which the elements are not replaceable. The other style has clamp-on elements in which the elements can be replaced individually. To determine which style kettle you have, aside from taking the kettle apart, locate the square junction box cover on the bottom of the kettle. (Shown in figure 1 below.) This junction box cover has a series of kettle numbers on it – in which only 1 will be checked/checked. After determining the kettle number you have, see the following (3) pages for the correct parts breakdown for your kettle.

Figure 1:

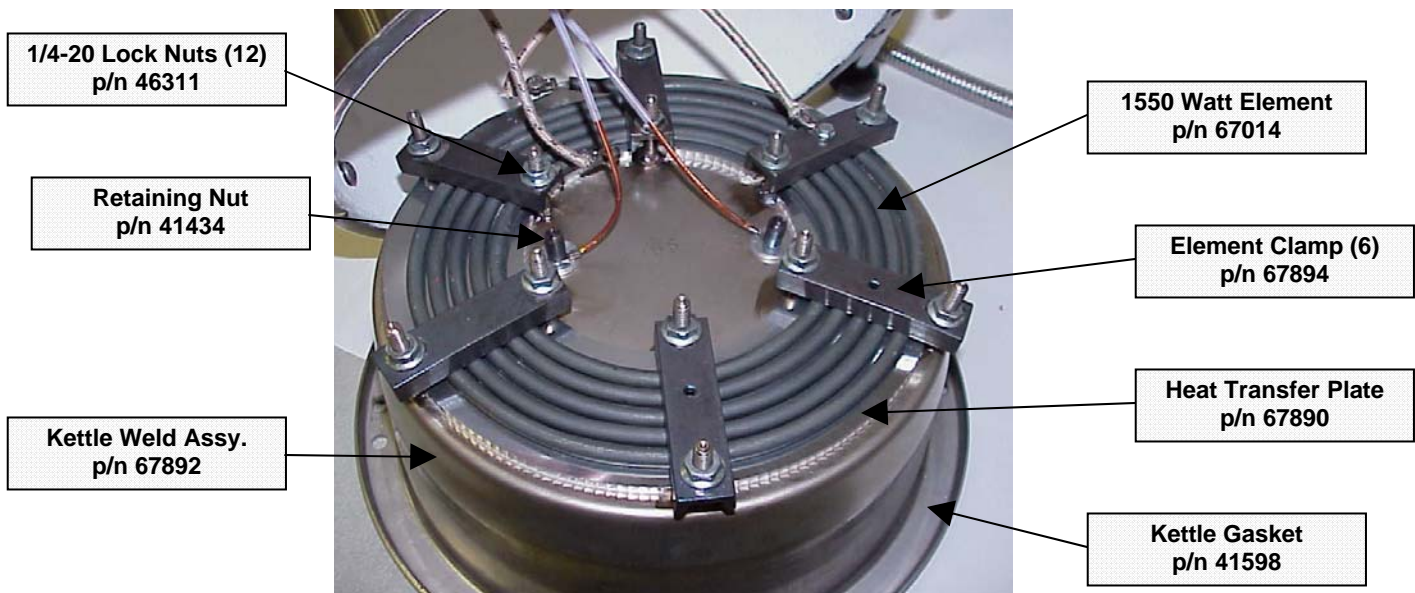
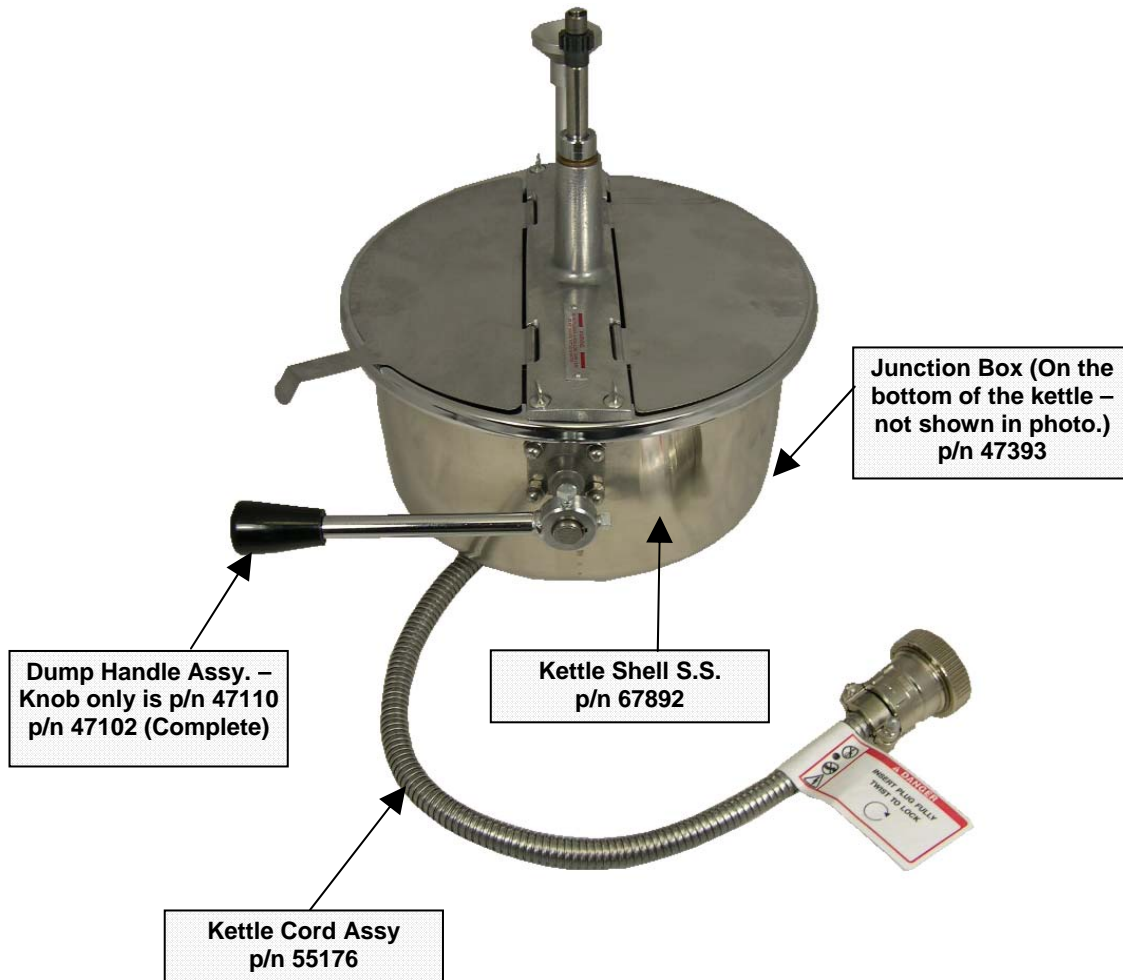
- WARNING -	
KEEP AWAY FROM MOISTURE	
SEVERE ELECTRIC SHOCK OR FIRE MAY RESULT	
10 OZ 1750W STAINLESS STEEL KETTLE ASSEMBLY	
CLAMP-ON HEAT ELEMENT	BONDED-ON HEAT ELEMENT
<input type="checkbox"/> 55199-120V	<input type="checkbox"/> 55199E-120V
<input type="checkbox"/> 55199E-230V	<input type="checkbox"/> 55199E-230V
CLAMP-ON HEAT ELEMENT	BONDED-ON HEAT ELEMENT
<input type="checkbox"/> 33199-120V	<input type="checkbox"/> 33199E-120V
<input type="checkbox"/> 33199E-230V	<input type="checkbox"/> 33199E-230V
DATE OF MANUF. <input type="text"/>	
GOLD MEDAL PRODUCTS COMPANY	
CHENAP, IND 46015	
P.O. BOX 123	

Note: Only one of these boxes will be checked. The one that is checked is your kettle part number. After locating the part number, see the following (3) pages for kettle parts.

Kettle Breakdown – With Clamp-On Element

Model **2554 & 2554C (Without Oil)** – Kettle Complete – **P/N 55199E**

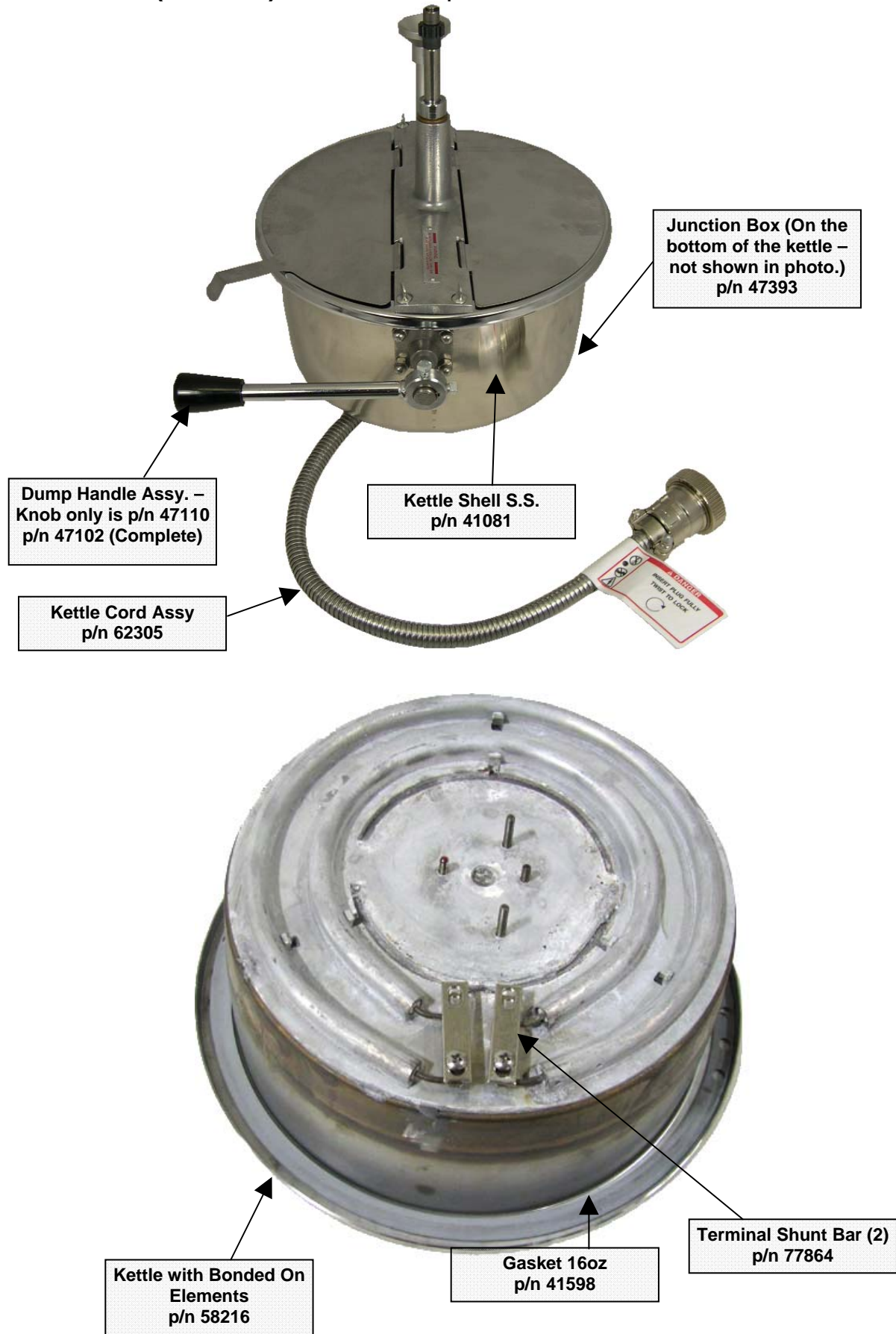
Model **2553 (With Oil)** – Kettle Complete – **P/N 55166E**



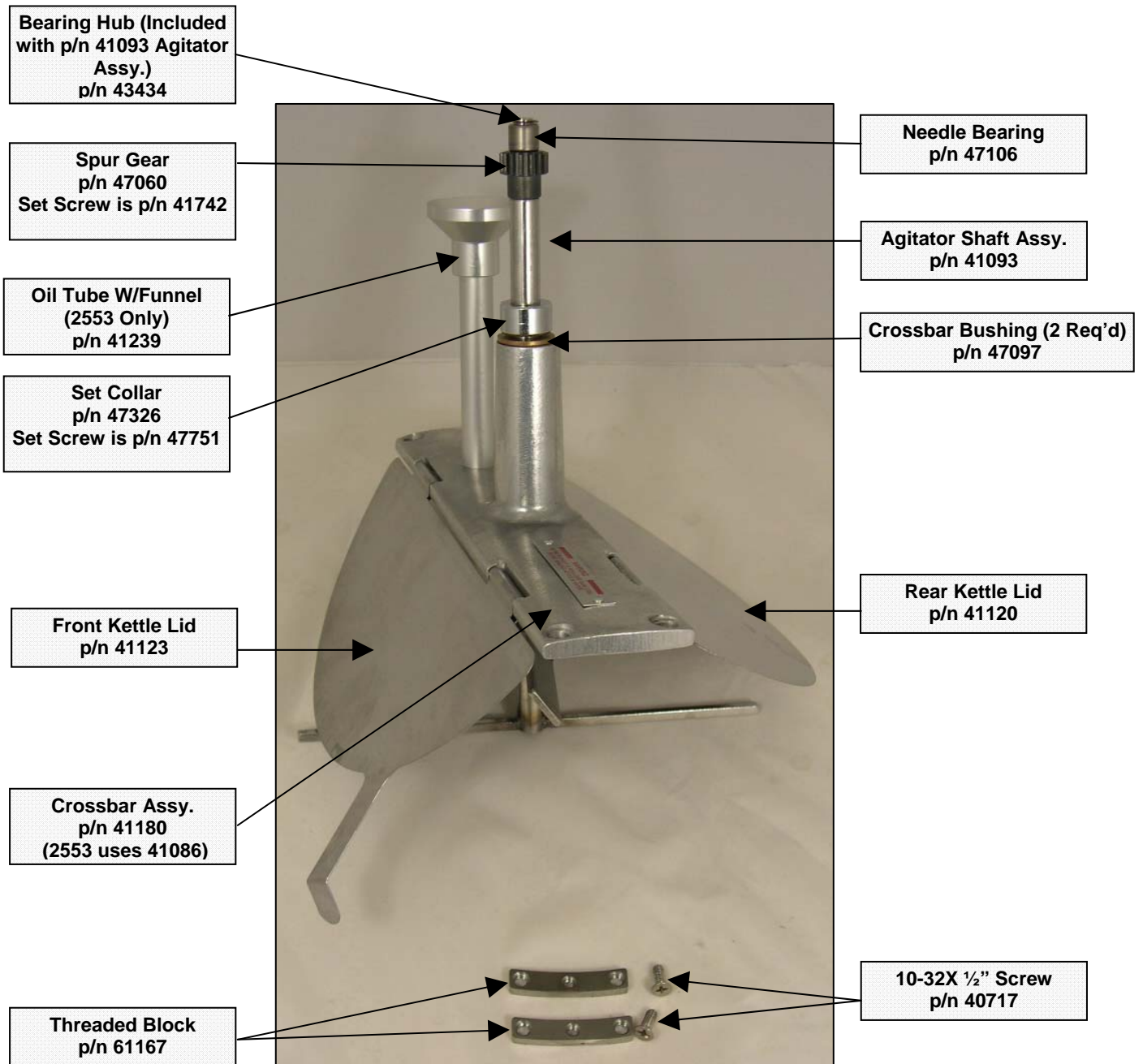
Kettle Breakdown – With Bonded-On Element

Model **2554 & 2554C (Without Oil)** – Kettle Complete – **P/N 56100E**

Model **2553 (With Oil)** – Kettle Complete – **P/N 56101E**



Lid and Agitator Assembly

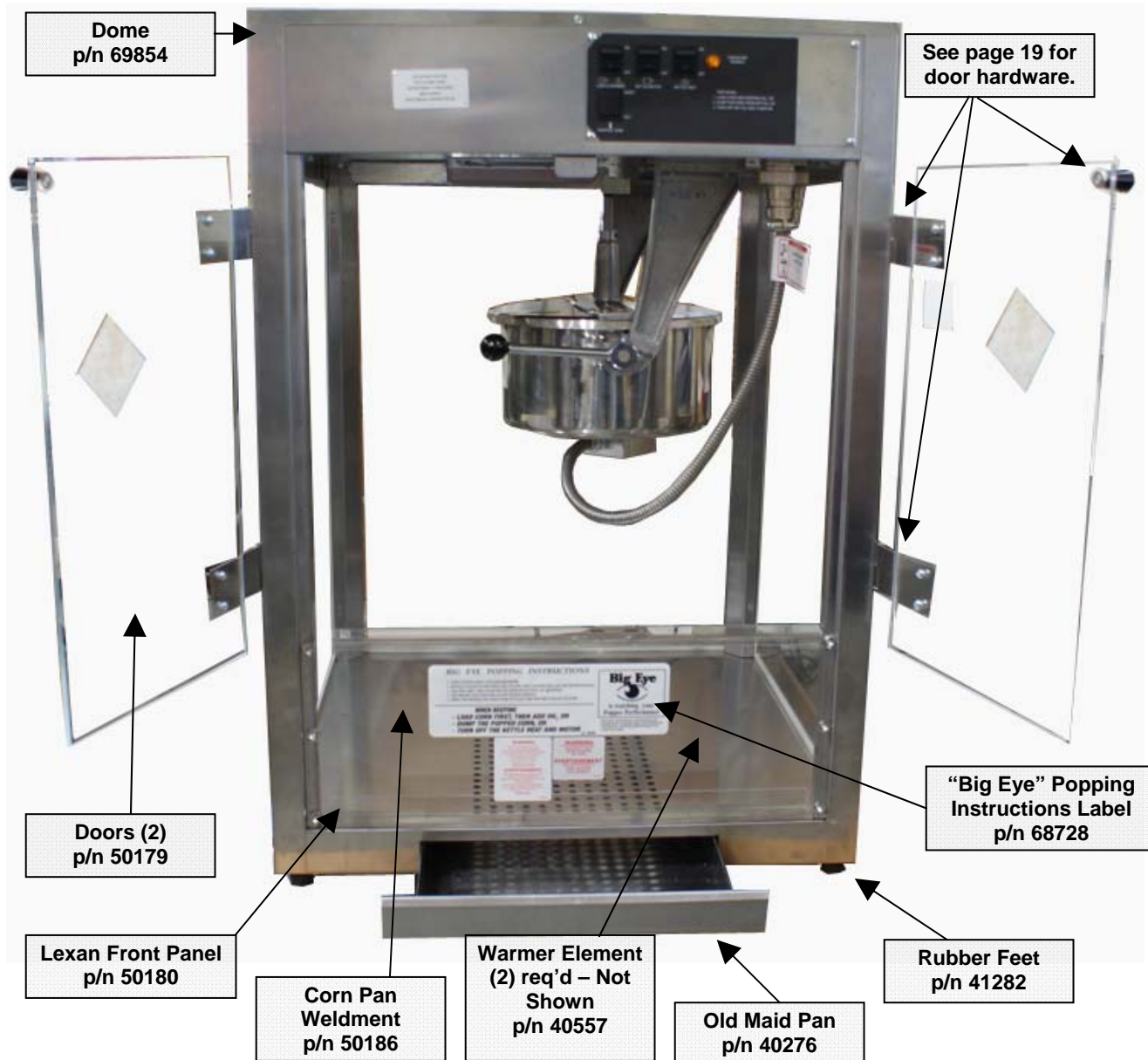
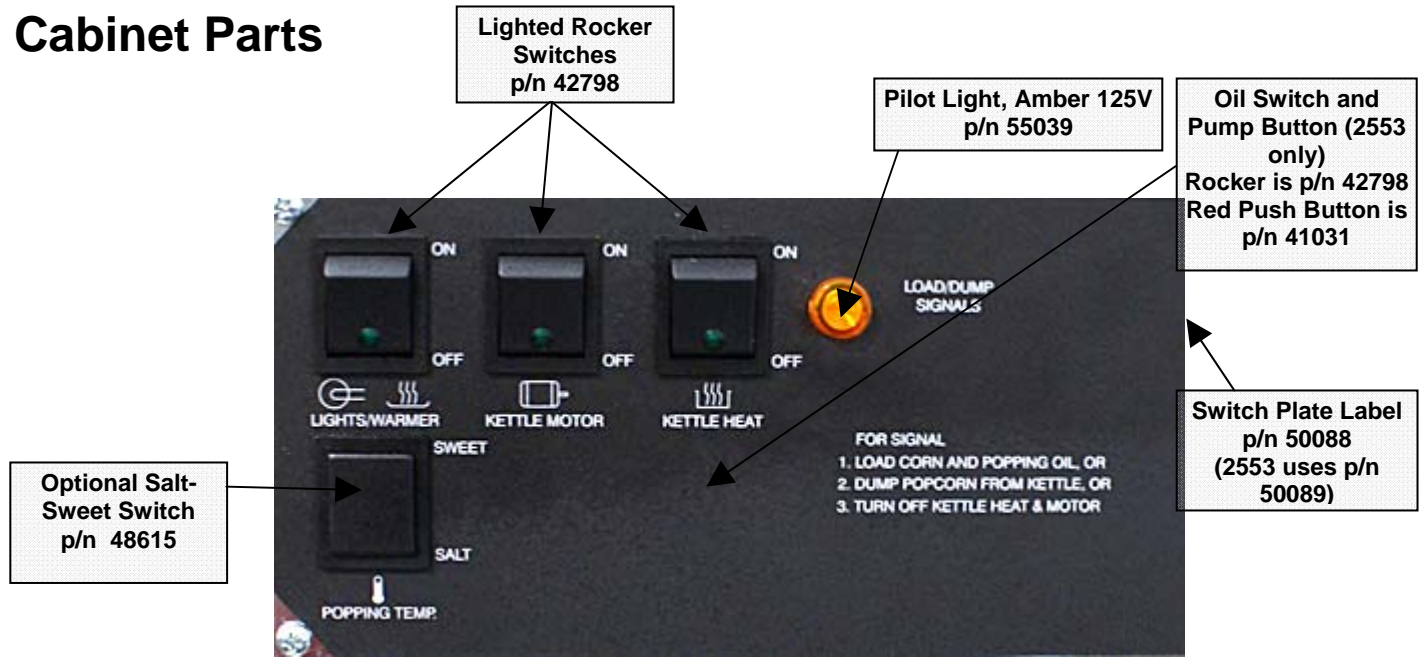


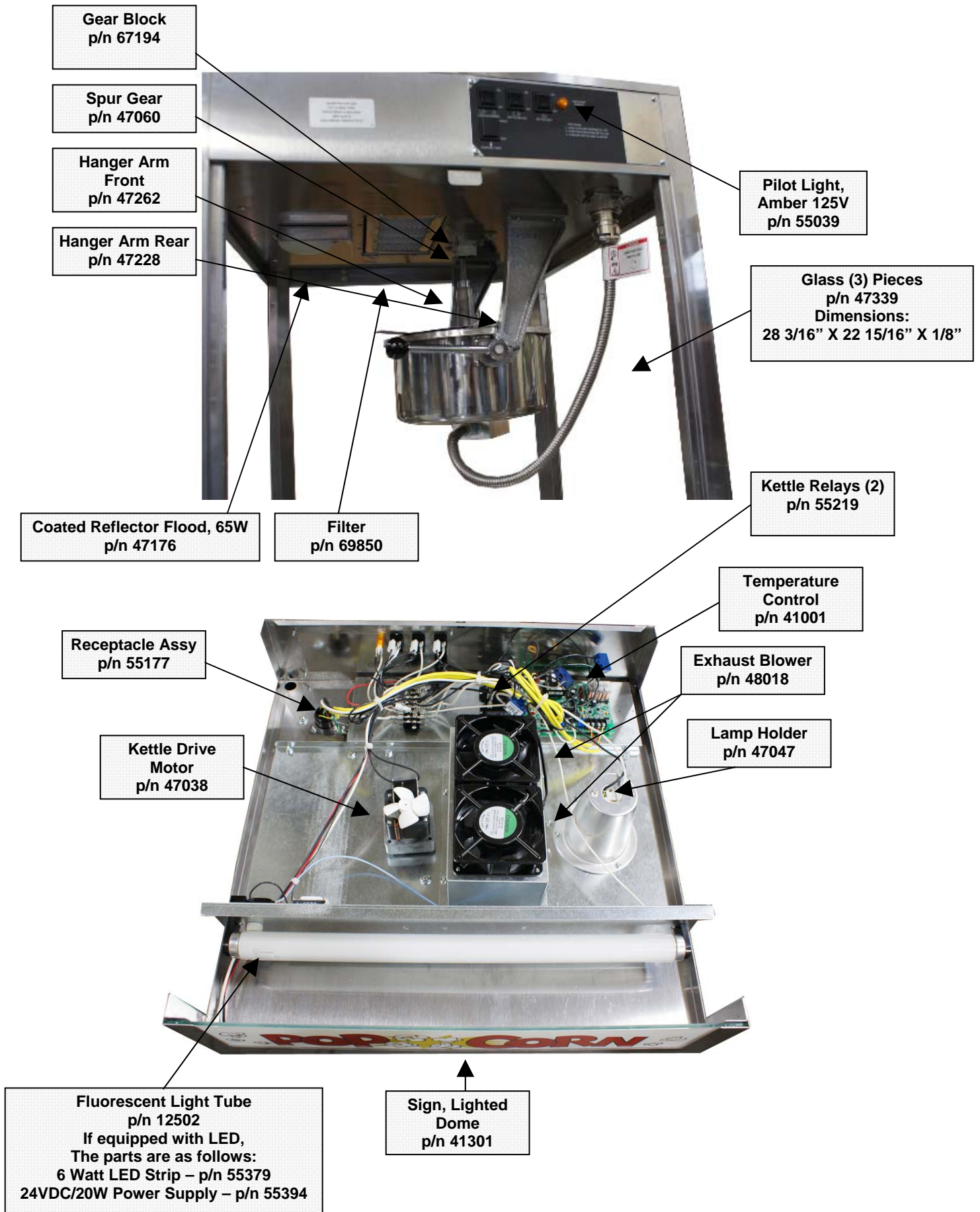
Complete Lid & Agitator Assemblies Also Available:

Model 2553: Part Number 41066

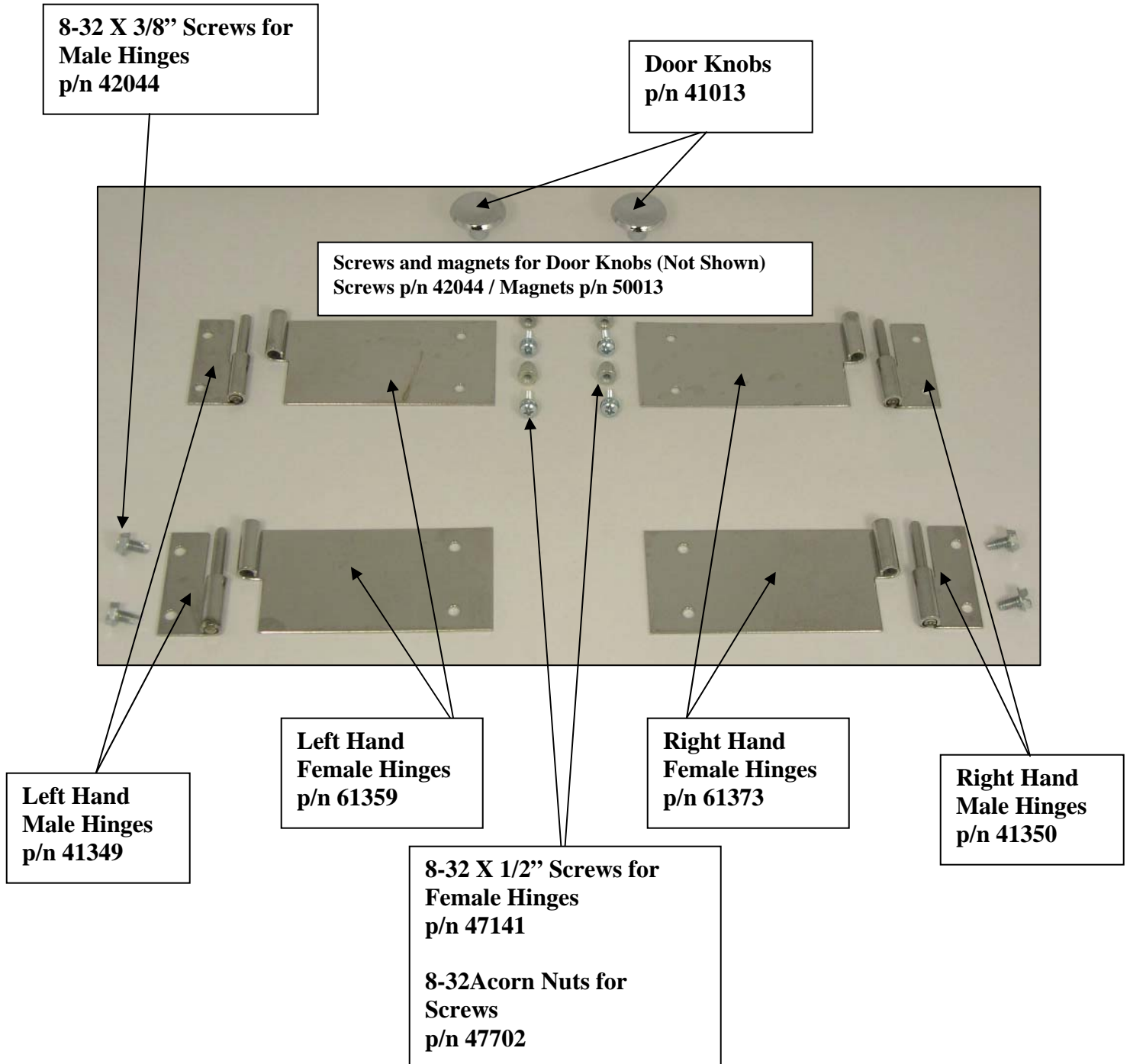
Model 2554: Part Number 41181

Cabinet Parts

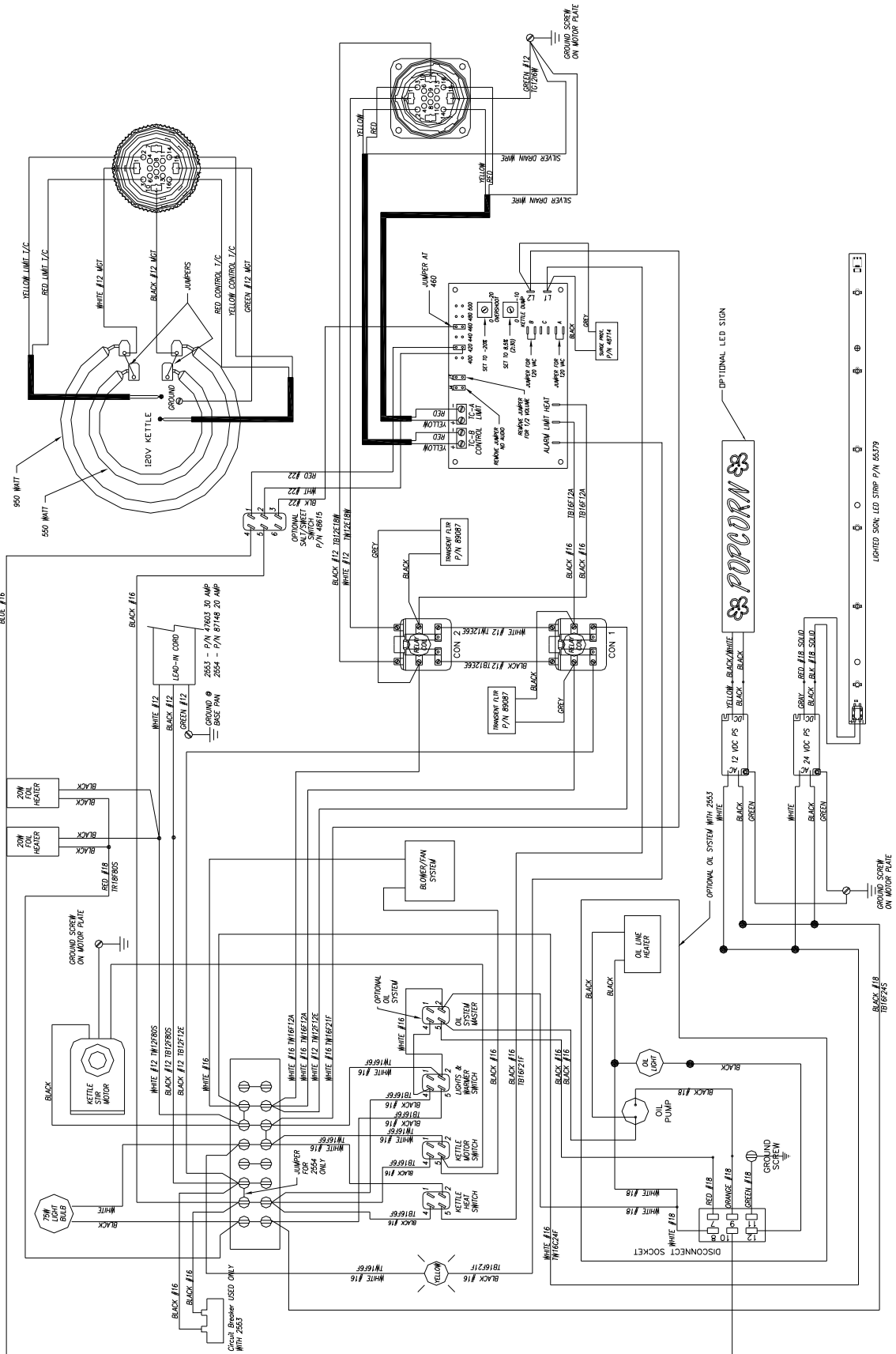




Door Hardware



ELECTRICAL SCHEMATIC



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.



GOLD MEDAL PRODUCTS COMPANY

10700 Medallion Drive

Cincinnati, Ohio 45241-4807 USA

www.gmpopcorn.com

Phone: 1-800-543-0862

Fax: 1-800-542-1496

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