



Instruction Manual

Cheddar Easy Mixer

Model No. 2347, 2347EX, and 2346



Model 2347



Model 2346



GOLD MEDAL® PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA



Table of Contents

SAFETY PRECAUTIONS 3

INSTALLATION INSTRUCTIONS..... 5

 Inspection of Shipment5

 Manual.....5

 Model Description5

 Items Included with this Unit.....5

 Setup6

 Electrical Requirements7

 Before You Plug In Machine.....7

OPERATING INSTRUCTIONS..... 8

 Controls and Their Functions8

 Operating Instructions8

Care and Cleaning 9

MAINTENANCE INSTRUCTIONS..... 10

ORDERING SPARE PARTS..... 11



 Cabinet Exterior.....12



 Mixer Hub – Interior View.....13



Wiring Diagram..... 14



WARRANTY..... 16

SAFETY PRECAUTIONS



	 DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p>

	 DANGER
	<p>Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. This appliance is not intended to be operated by means of an external timer or separate remote-control system. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment.</p> <p style="text-align: right; font-size: small;">014_020416</p>


	 WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010_010914</p>

	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

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

	 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; font-size: small;">012_010914</p>



 A circular symbol with a red border and a diagonal slash, containing a black hand icon, indicating that the machine should not be operated by minors.	<p data-bbox="816 275 1081 317">! WARNING</p> <p data-bbox="493 344 1049 378">This machine is NOT to be operated by minors.</p> <p data-bbox="1317 394 1409 413">007_010914</p>
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This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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.

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

2347: Cheddar Easy Mixer; bowl has a 5 gallon capacity.

2347EX: Export Cheddar Easy Mixer; bowl has a 5 gallon (18,9 liters) capacity.

2346: Cheddar Easy Mixer with Display Cabinet; bowl has a 5 gallon capacity.

Items Included with this Unit

- Manual and Registration Card
- Mixing Paddle



Setup

This unit is been assembled and tested at the factory.

1. Remove all packaging and tape prior to operation.
2. Set the unit on a sturdy, level surface.

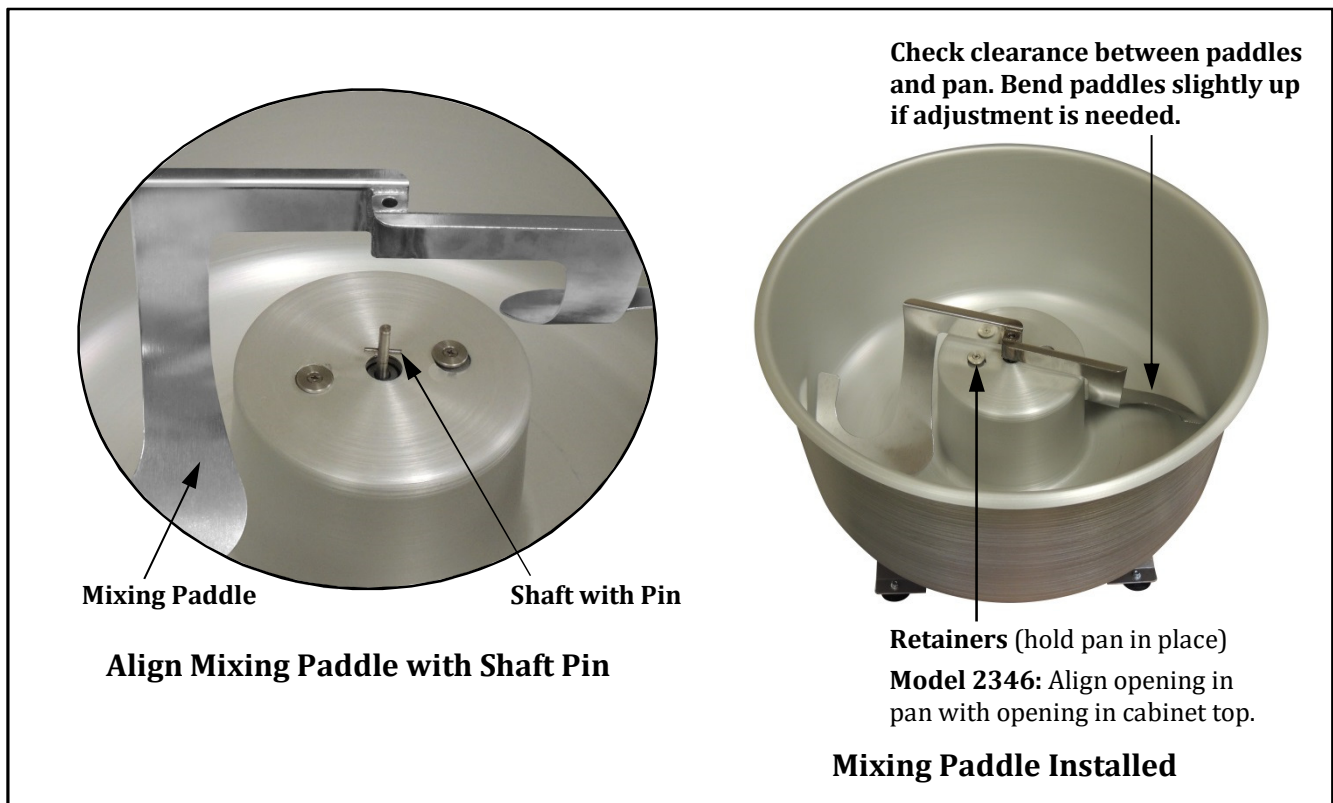
Model 2346: Place Mixer on display cabinet – align hole in pan with opening in cabinet top, then position mixer feet in holes provided in cabinet top - (slide door provided for pan into position to hold corn for mixing).

3. Check pan; make sure it is correctly sitting on hub retainers and locked into place (see image below).
4. With the unit off and unplugged, slide the Mixing Paddle onto the shaft – ensure the paddle assembly is securely seated on the shaft pin (see image below). There should be 1/8" to 1/4" clearance between the mixing paddles and the pan for proper operation.

This clearance has been preset at the factory, but it must be checked periodically due to handling of the paddles during installation and cleaning.

If the paddles sit too close to the pan when installed, carefully bend them up just enough for proper clearance (1/8" to 1/4").

5. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).







Electrical Requirements

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

2347, 2346: 120 V~, 60 Hz

2347EX: 220-230 V~, 50/60 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. DO NOT immerse any part of this equipment in water. DO NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p style="text-align: right; font-size: small;">008_051514</p>

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (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 all machine switches are OFF before plugging equipment into receptacle.
2. Make sure wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. **DO NOT** use a grounded to un-grounded receptacle adapter (where applicable).
5. Install unit in a level position.

	 CAUTION
	<p>If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.</p> <p style="text-align: right; font-size: small;">039_080614</p>

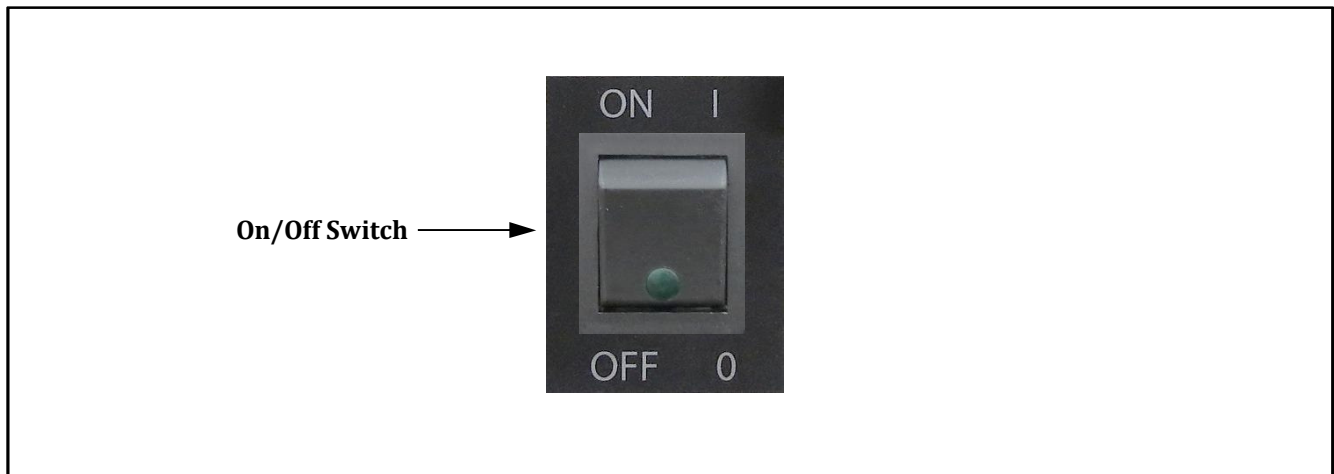


OPERATING INSTRUCTIONS

Controls and Their Functions

ON/OFF POWER SWITCH

Two position, lighted rocker switch - turns motor to rotate the mix paddles ON/OFF. The green light ON indicates there is power to the unit.



Operating Instructions

Cheddar Easy (Gold Medal Item No. 2390 or White Cheddar Easy, Item No. 2391) is a cheddar cheese paste that produces delicious cheddar cheese popcorn when melted and mixed with popped popcorn.

1. Carefully melt one (1) pound (454 grams) of the Cheddar Easy paste (in a double boiler) for a few minutes until the product is pourable (stirring occasionally). DO NOT heat the Cheddar Easy above 120° F (48° C).
2. Put 5 gallons (18,9 liters) of popped corn into the mixing pan.
3. Turn the Power Switch ON to begin stirring the popcorn.
4. Slowly pour the melted Cheddar Easy onto the popcorn as the mix paddle stirs it.
5. Once the corn is coated as desired, turn the Power Switch OFF.
6. Remove the mix paddle. Twist the mixing pan to unlock it from the retainers, then lift pan full of coated corn off the motor mount pedestal and empty the contents.
7. Reassemble the mixing pan and paddle, then repeat the process for additional product.

Note: Periodically check the clearance between the mixing paddles and the pan; adjust as needed (reference the Setup section of this manual).



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>



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.



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



1. With the machine OFF, unplug the unit before attempting to clean.
2. The mixing paddle and the pan can be removed and taken to the sink to clean.
3. Clean the outside of the unit with a soft cloth, dampened with soap and hot water.
4. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).
DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.
6. Dry unit, then reassemble for use.
7. Check for proper clearance between the mixing paddles and the pan. There should be 1/8" to 1/4" clearance between the mixing paddles and the mixing pan for proper operation. If the paddles sit too close to the pan when installed, carefully adjust them just enough for proper clearance (reference the Setup section of this manual).
8. Ammonia cleaners will damage plastic doors/panels. Use only non-ammonia cleaners, such as Gold Medal Watchdog Glass Cleaner (Item No. 2588).





MAINTENANCE INSTRUCTIONS

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	 WARNING
	<p>No user serviceable parts inside. Refer servicing to qualified service personnel.</p> <p style="text-align: right; font-size: small;">011_051514</p>

	 CAUTION
	<p>THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.</p> <p style="text-align: right; font-size: small;">027_010914</p>



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (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



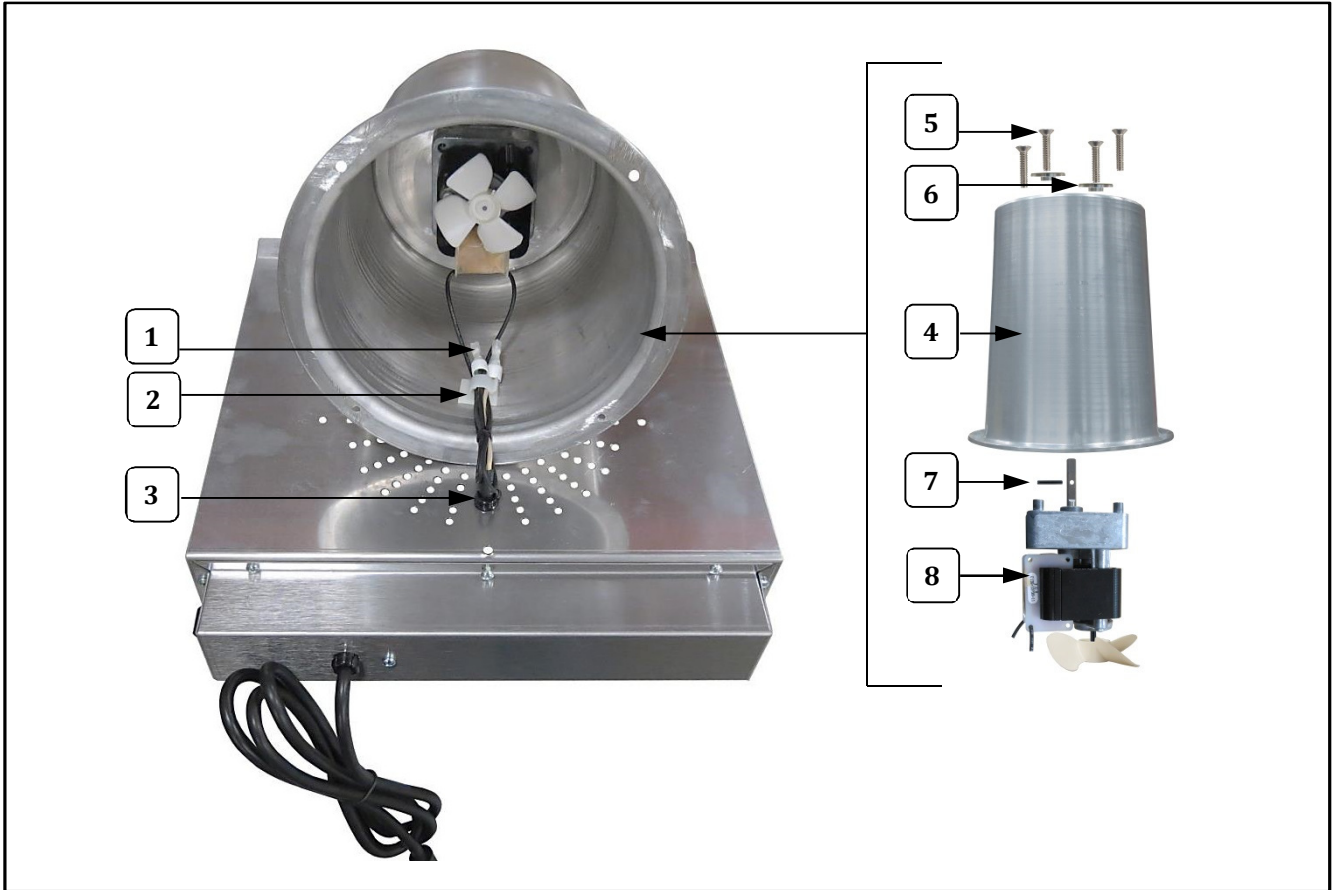
Cabinet Exterior



Item	Part Description	Part Number		
		2347	2347EX	2346
1	MIXING PAN MIXING DRUM WELDMENT	14830	14830	14883
1a	DOOR (for Mixing Pan on Model 2346)			14879
1b	KNOB LID LIFT (for Mixing Pan Door)			47120
2	ANGLED BASE	14880	14880	14880
3	ON/OFF ROCKER SWITCH LABEL	13015	13015	13015
4	GREEN LIGHTED ROCKER SWITCH	42798	42798	42798
5	RUBBER SUCTION FEET	44017	44017	44017
6	8-32 ACORN NUT	12385	12385	12385
7	STRAIN RELIEF #SR-6P3-4	76026	76026	76026
8	LEAD-IN CORD 15 AMP PLUG EXPORT POWER SUPPLY CORD	22038	42369	22038
9	SWITCH BOX	14882	14882	14882
10	8-32 X 3/8 PAN HD SCREW	74141	74141	74141
11	MIXING PADDLE WELD ASSY	14835	14835	14835
12	CHEESE CORN CABINET (complete cabinet assy.)			2346-00-100



Mixer Hub – Interior View

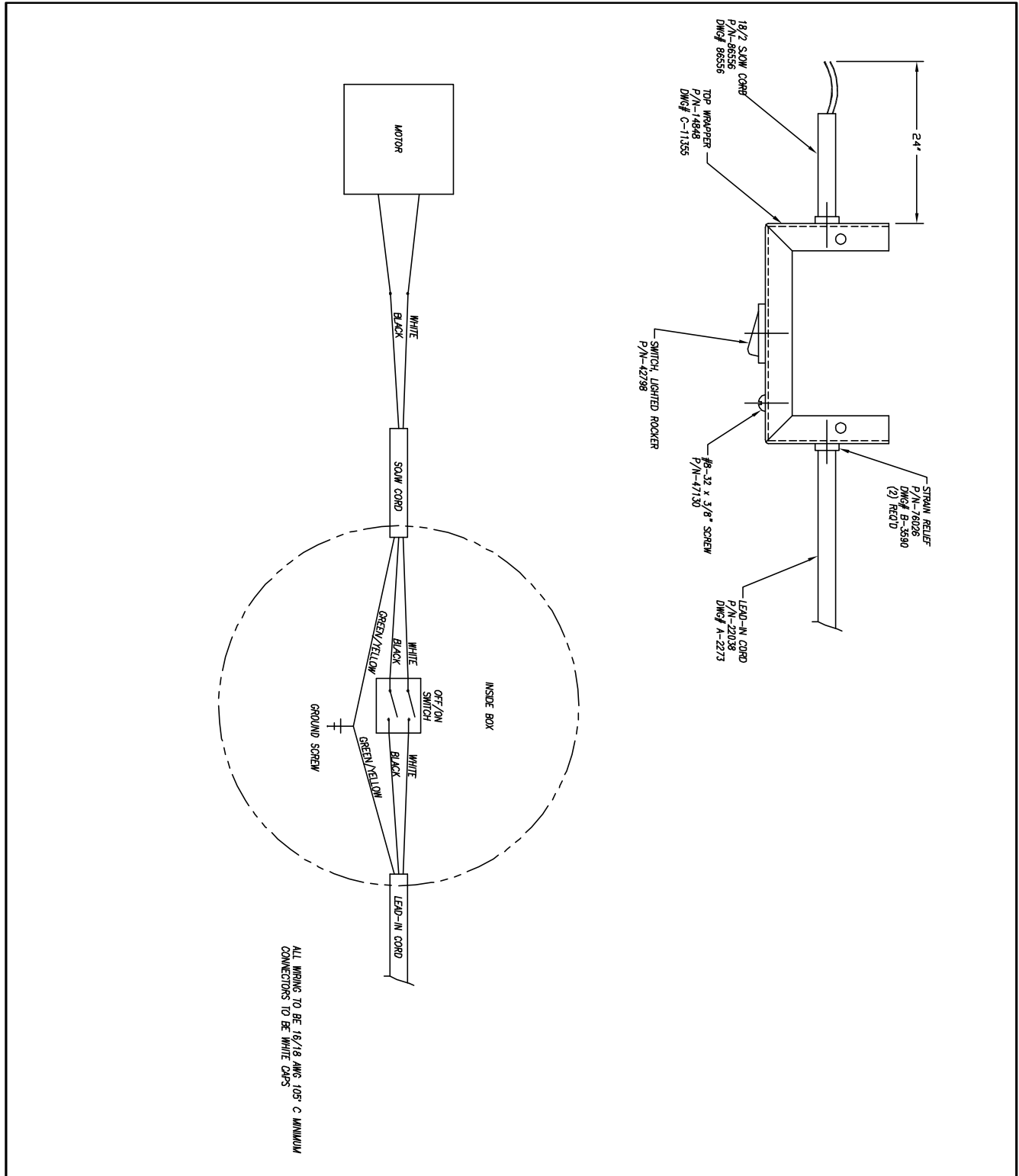


Item	Part Description	Part Number		
		2347	2347EX	2346
1	DEAD END SPLICE	49133	49133	49133
2	CORD CLIP	75269	75269	75269
3	STRAIN RELIEF #SR-6P3-4	76026	76026	76026
4	MIX PADDLE HUB	14833	14833	14833
5	10-24 X 1" PH FLAT HD SCREW	14840	14840	14840
6	MIXING BOWL RETAINER	69720	69720	69720
7	1/8 X 78" DOWEL PIN	14843	14843	14843
8	115 VOLT 30 RPM DRIVE MOTOR	14838		14838
	230 VOLT 30 RPM DRIVE MOTOR		14837	



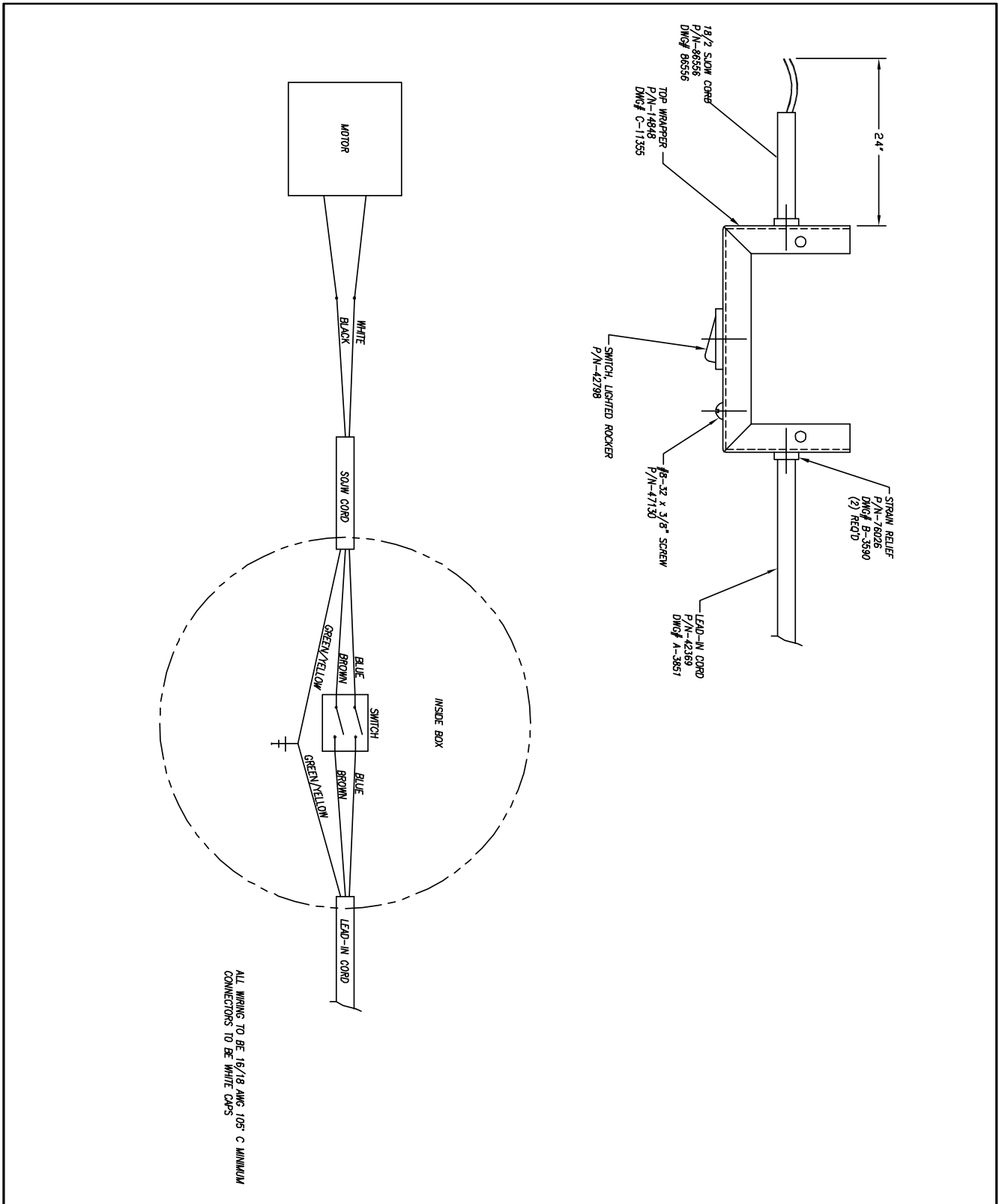
Wiring Diagram

Model No. 2347 and 2346





Model No. 2347EX





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

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