

Part No. 46147E  
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# **Corn Treat**

## **Models 2175EL & 2175ER**

### Instruction Manual

For Domestic Electronic Models Manufactured  
after May 2004



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

Cincinnati, OH 45241-4807 USA

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# 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

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

# INSTALLATION INSTRUCTIONS

## CHECKING SHIPMENT

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

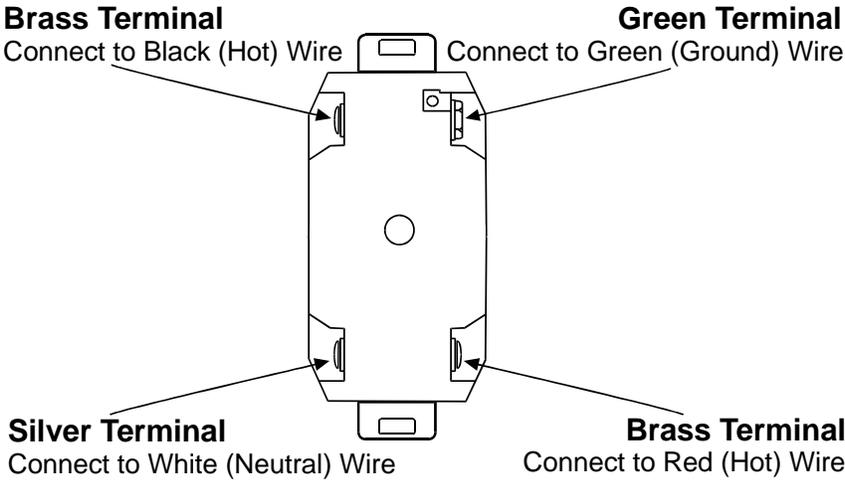
## Electrical Requirements

### Domestic models only: 120v/208v or 120v/240v 60 Hz.

A 20 amp – 4 wire wall receptacle is shipped with each machine. This receptacle will accept the attachment plug on the machine and must be used. Your electrician must furnish sufficient current for proper operation of your machine. We recommend this machine be on a dedicated and circuit protected line. (note: This machine uses both “hot to neutral” legs, 120v. The machine does not use the 208v or 240v, “hot to hot” connection.)

Domestic - 120/208V or 120/240V, 60 HZ

	⚠ DANGER
	<p>Machine must be properly grounded to prevent shock in case of electrical problems.</p> <p>Wall receptacle must be wired as shown on the receptacle. Failure to wire properly will void the warranty and can result in damage to motors, elements, relay, lights, etc.</p>

<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px; background-color: yellow; text-align: center; font-weight: bold;">⚠ CAUTION</div> <div style="text-align: center;">  </div> <p>Failure to wire properly will void the warranty and can result in damage to the motor, heat element, relay, lights, etc.</p>	
	4-WIRE MACHINES

## CONTROLS AND THEIR FUNCTIONS

### HEAT SWITCH

This rocker switch in the "ON" position energizes the heating elements in the bottom of the kettle, and the motor will also turn for 15 seconds of every minute. (It is normal for the motor to stop for 45 seconds of every minute.)

### MOTOR SWITCH

With this rocker switch in the "ON" position, the agitator motor will run continuously, and it is not necessary to have this switch on during normal operation. This switch should be used for "cleaning mode" only.

### HEAT CONTROL

The machine comes from the factory preset at 280°F for Corn Treat machines. If more or less heat is required, remove the silver hole plug or cover plate located on the front panel of the control box. This will allow you to access the heat control adjustment potentiometer. Turn the potentiometer clockwise to increase the temperature, and counter-clockwise to decrease the temperature.

To calibrate the heat control for corn treat, Fill the mixing bowl with a one inch depth of corn oil. Use an accurate thermometer to measure the temperature of the oil in the mixing bowl. Stir the oil while it heats. When the oil reaches 280°F slowly turn the potentiometer counter clockwise until the buzzer sounds. If the buzzer sounds before the temperature reaches 280°F turn the potentiometer clockwise until the buzzer stops and continue to turn an additional 1/8 of turn.

**Note:** The sound of the buzzer always signals temperature cut-off.

## CORN TREAT OPERATING INSTRUCTIONS

1. Always remember to leave the lid on the kettle during the first part of the batch. Once steam starts to "roll-up" from underneath the lid, then carefully remove the lid for the remainder of the cooking cycle.
2. Turn the "heat/motor" switch to the "ON" position. Do not turn the "motor" switch on.
3. Add 10-12 ounces of water, one carton of Gold Medal Caramel Corn Mix (Item 2094) and four (4) cups of granulated sugar.
4. **NOTE:** When using the Gold Medal "One Step" Caramel Corn Mix, do NOT add granulated sugar.
5. Add four (4) ounces of stick coconut oil or vegetable oil.
6. Allow the mix to cook until the buzzer sounds at 280° F product temperature.
7. Turn the heat switch "OFF".
8. Turn the motor switch "ON".
9. Add five gallons of pre popped corn.
10. Allow the corn to mix for approximately thirty (30) seconds with the kettle in the upright position.
11. Move the kettle to the mix position, spray 10-15 "squirts" of Gold Medals Free-N-Easy (Item #2250) for proper corn separation, and mix the popcorn until it is thoroughly coated.
12. Dump the caramel corn into the cooling pan, and mix/separate the caramel corn using two popcorn scoops.
13. Allow the finished product to cool before packaging.

## MAINTENANCE INSTRUCTIONS

	⚠ DANGER
	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.

	⚠ WARNING
	Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

	⚠ CAUTION
	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.

## CARE AND CLEANING

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.

## CORN TREAT CLEANING INSTRUCTIONS

**Note:** It is extremely important to follow the cleaning procedures below, otherwise equipment failure will result. The warranty does not cover parts that are damaged due to improper cleaning, and parts will be damaged if the cleaning procedure is not followed.

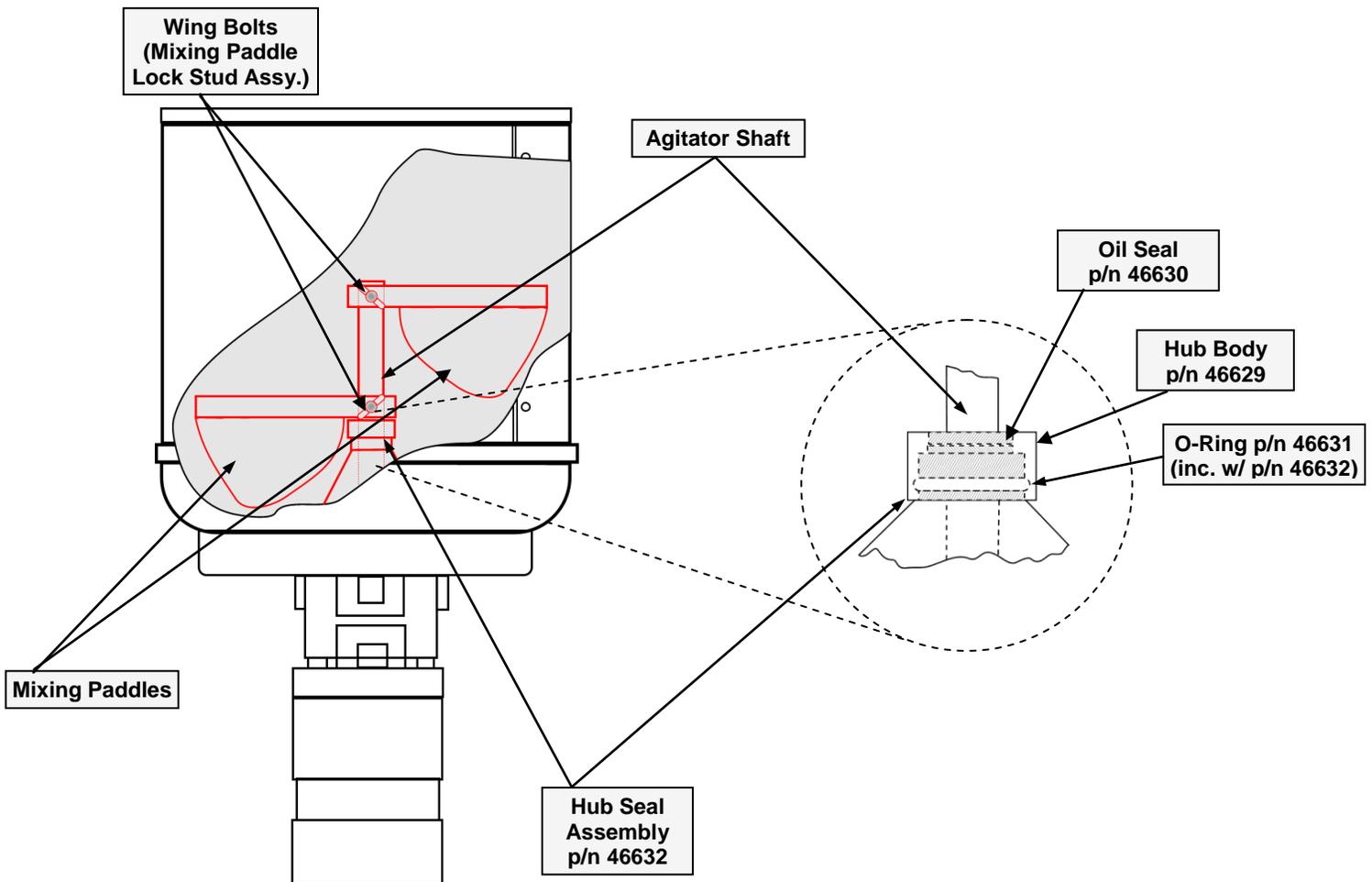
### Proper Cleaning Procedure:

During normal operation, sugar build-up will occur in the cooking area. This build-up must be removed by steaming out the kettle every 3-4 batches. It is important that this is done, especially before the machine is turned off for the day. If making single batches, with the machine turned off between batches, this procedure must be followed after each batch has been completed.

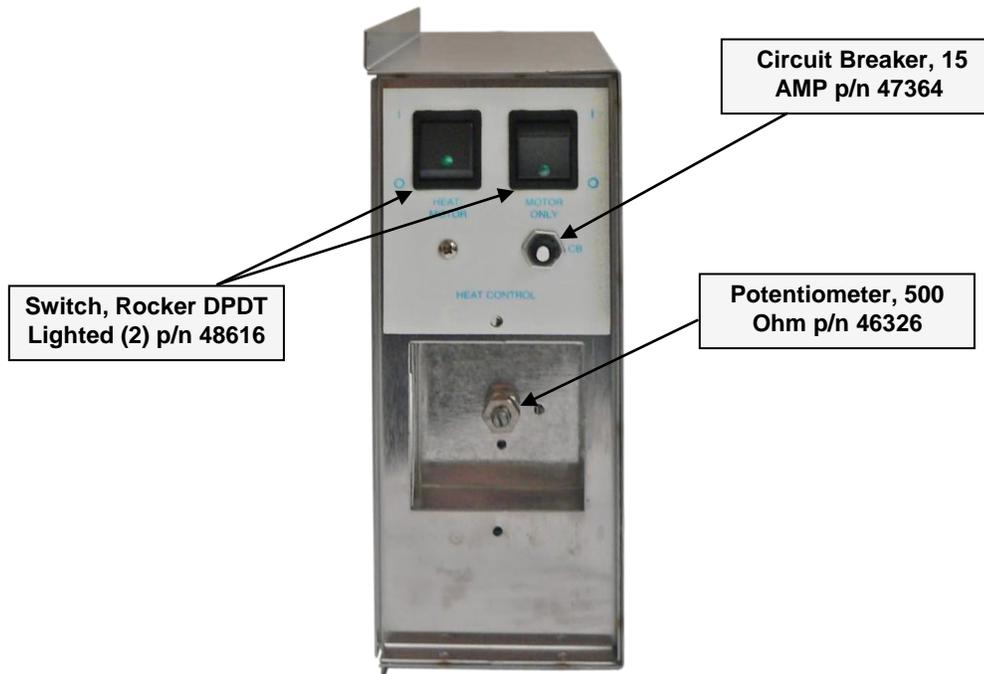
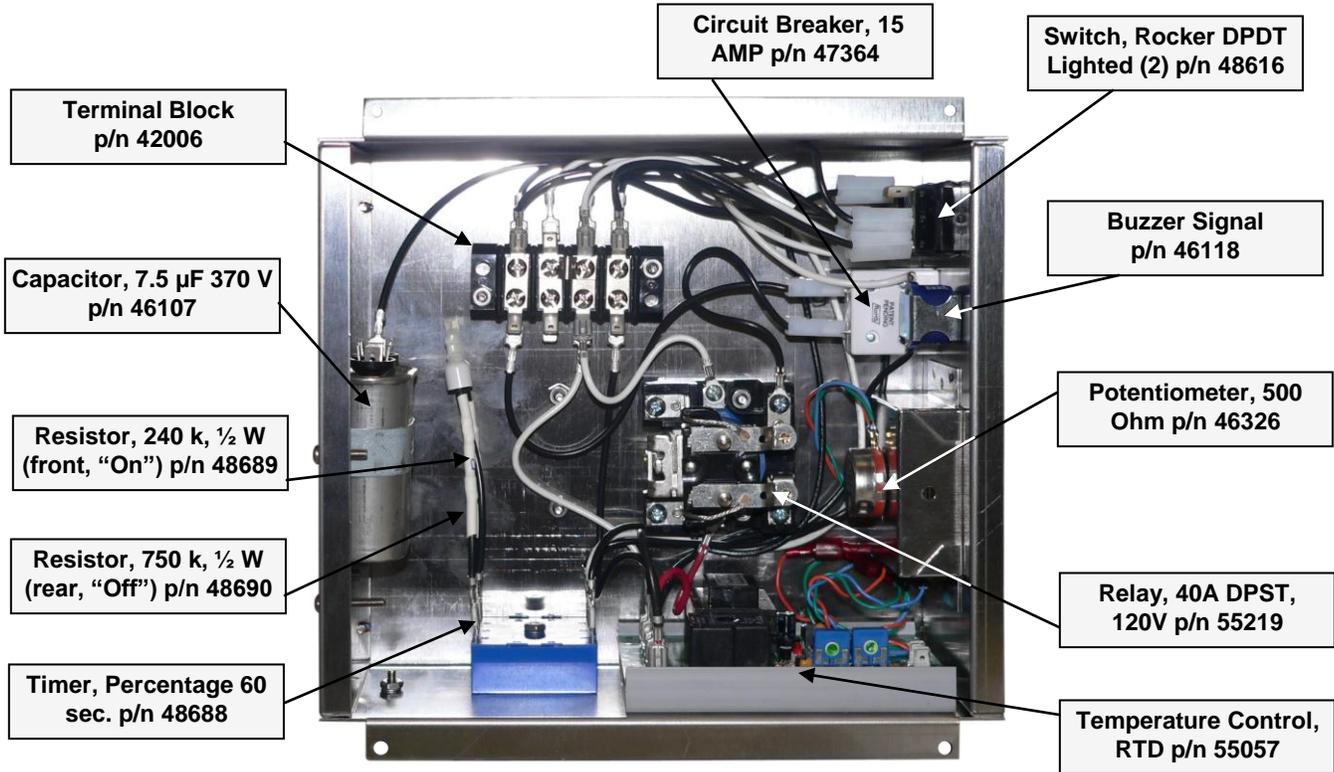
1. After all product has been removed, and the kettle has cooled for 15-20 minutes, carefully pour 24 oz. of water into the kettle. **Beware of rising steam, and make sure to keep face and hands clear of the rising steam.**
2. Place the lid on the kettle, and turn on the Heat/Motor switch.
3. When water starts to boil, turn heat/motor switch off. Turn the motor switch on, allow the machine to cool, then remove the lid and carefully pour the contents of the kettle into a pan or bucket.
4. Wipe out any excess sugar build-up from the kettle using a damp rag, and you are ready to begin another batch.

## NEW PADDLE & HUB SEAL KIT INSTALLATION

1. Unscrew the wing bolts (Mixing Paddle Lock Stud Assys.) and remove the mix paddles.
2. Remove the old hub seal assembly.
3. Clean the area around the center hub. Clean up all food and carbon residue.
4. Remove any burrs on the top edge of the center hub. Use a fine grit emery paper to lightly sand the surface. If the burrs are not removed, damage may occur to the new hub assembly during installation.
5. Lightly lubricate the center hub of the kettle with a small amount of vegetable oil to allow for easy installation of the hub seal assembly.
6. Slide the hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly. (See diagram below.)
7. After the hub seal assembly has been properly installed, re-install the mix paddles onto the agitator shaft.
8. Replace the wing bolts and finger tighten.



# Corn Treat System Controller



# Kettle—Interior, Mounting, Drive, and Coupling

Coupling Body, 3/4" Bore p/n 46145

Flexible Spider p/n 12141

Coupling Body, 5/8" Bore p/n 46144

Lead-In Cord Assembly p/n 48769

Motor Mount p/n 16708

Kettle Rest Crutch Tip p/n 82911

Mixing Drum p/n 46288

Blending Strip p/n 46532

Mixing Paddle, Corn Treat (2) p/n 46286

Shaft, Agitator p/n 46143

RTD Heat Sensor p/n 46299

Mixing Paddle Lock Stud Assy. (2) p/n 46203

Retaining Ring Assembly p/n 46651

Drum Seal (not shown) p/n 46701

Kettle Drive Motor p/n 82085

# Kettle—Interior, Mounting, Drive, and Coupling (cont.)



Lid Assembly  
p/n 67216

Two Position  
Bracket p/n 46153

Grip, Handle Bar  
p/n 46028

Tilt Lever 1/2 x 3/4 CD  
Bar p/n 46006

Kettle Mounting Bracket  
Casting p/n 82550

Kettle Lead-In  
Assy. p/n 48769

Collar (2) p/n 74661

Spacer, Large, Dump  
Side p/n 74659

Hub p/n  
16707

Set Screws for Collar (2  
per Collar) p/n 74662

Torsion Spring  
(2) p/n 74660

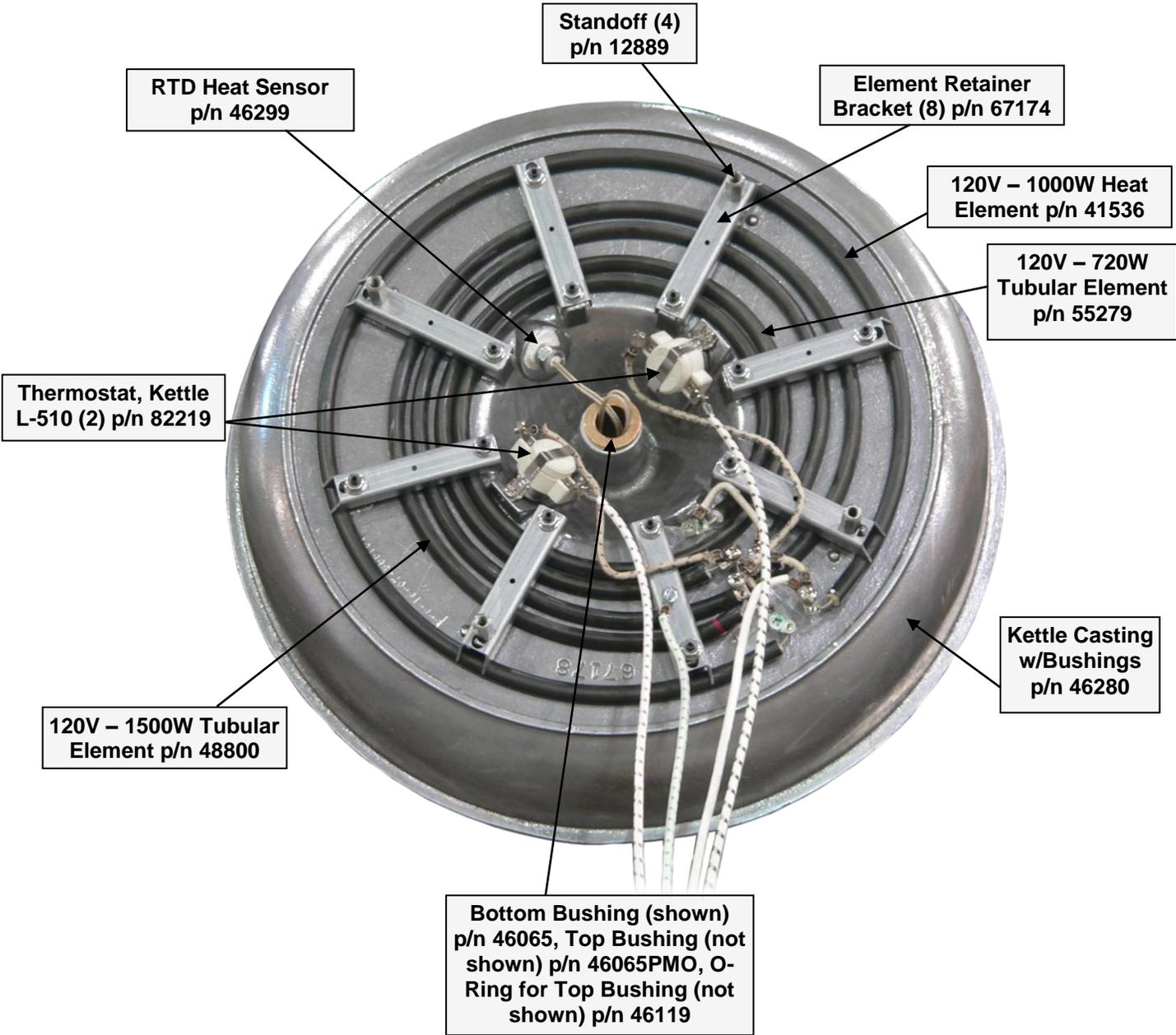
Spacer (4) (beneath  
Spring, 2 per  
Spring) p/n 74658

Lead-In Cord  
Assy. p/n 41034

Spacer, Large, Customer  
Side p/n 74690

RH Dumpbar  
Weldment p/n 16705  
(2175EL use LH  
Dumpbar Weldment  
p/n 16706)

# Kettle Bottom



## 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 the machine's model name, serial number, and date of manufacture (located on the machine nameplate) with your order.
4. Address all parts orders to:

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

or, place orders at:

(800) 543-0862

(513) 769-7676

Fax: (513) 769-8500

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

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



## WARRANTY

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

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

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

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

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



### **GOLD MEDAL PRODUCTS COMPANY**

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