



Instruction Manual

Combo Pralinator/Corn Treat

Model No. 2182EL/ER, 2182XL/XR







GOLD MEDAL[®] PRODUCTS CO.



10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA







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>To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right; font-size: small;">013_092414</p>

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

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



SAFETY PRECAUTIONS (continued)

	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>

	WARNING
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">007_010914</p>

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.)



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).

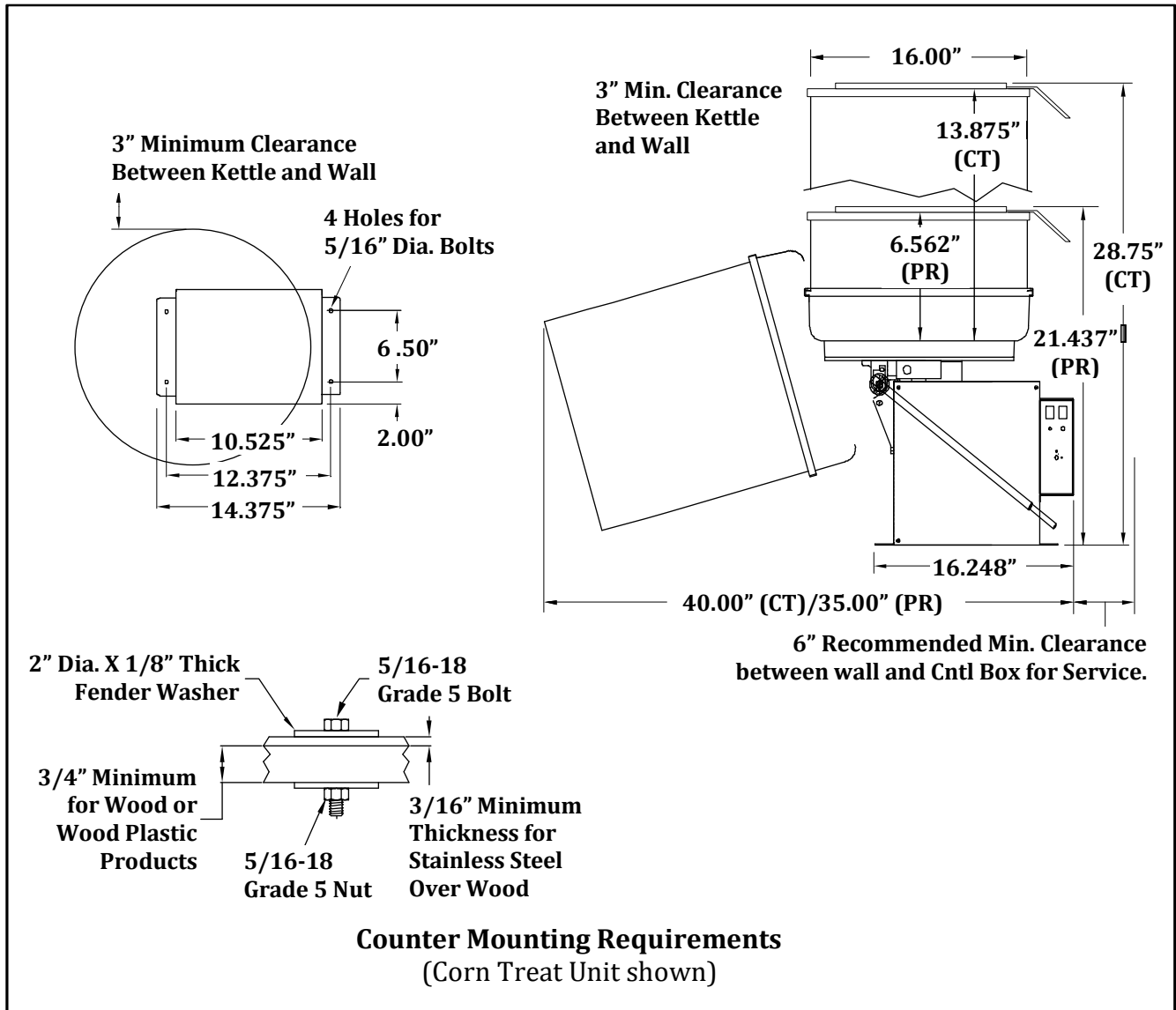
Manual

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.



Setup

1. Remove all packaging and tape, and accessories before starting operation.
2. This unit must be properly fastened to a sturdy counter, see illustration below for counter mounting requirements.



3. The unit is shipped from the factory with the Corn Treat drum and paddles mounted on the unit. Prior to operation, the top paddle must be moved from the shipping position into the mix position. See Carmel Corn/Pralinator Assembly section to position the paddles in the mix position or to set up the unit as a Pralinator.
4. After setup, the unit should be cleaned prior to use (see Care and Cleaning section of this manual).



Carmel Corn/Pralinator Assembly

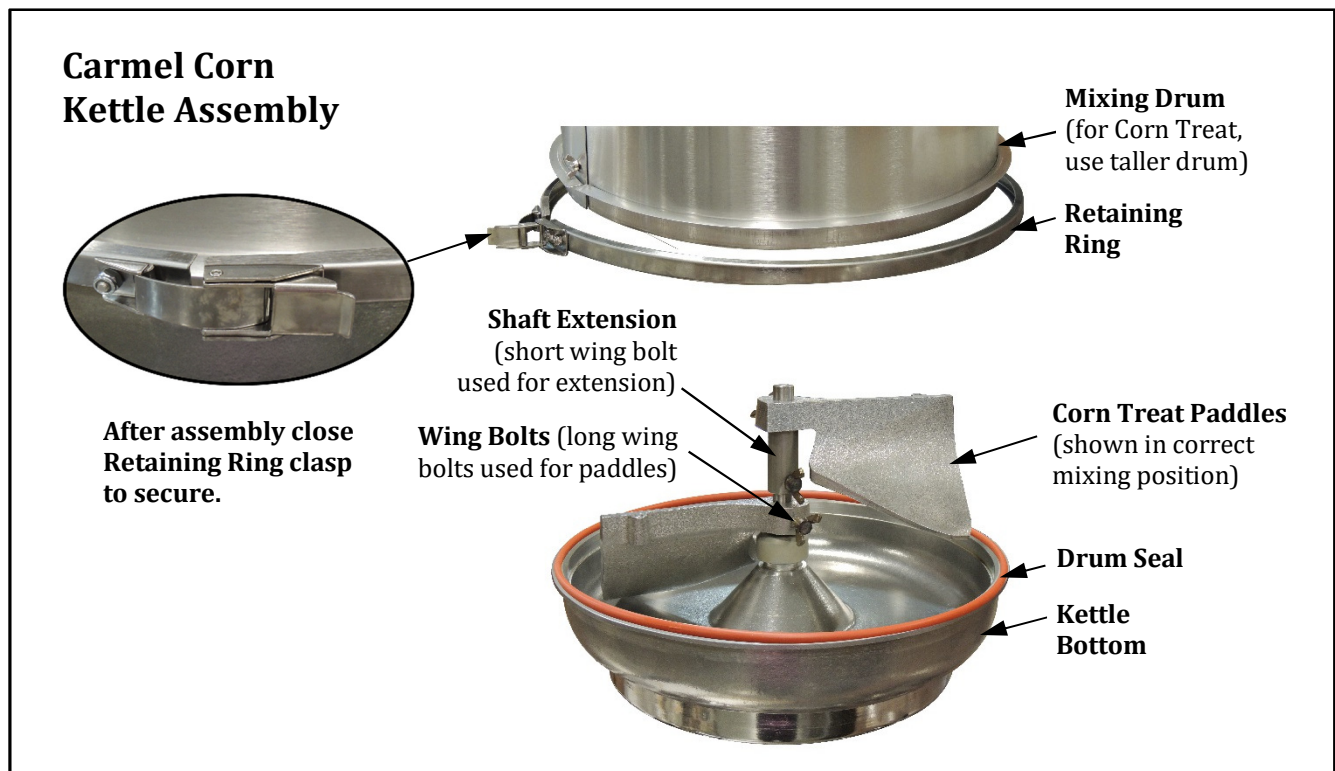
The Combo Kandy King is easily switched between a Corn Treat Unit and a Pralinator. Clean the unit prior to changing assemblies (reference the Cleaning and Care section of this manual). Always turn the machine OFF, unplug the unit and allow it to cool before attempting to change the drum and paddle assembly.

Carmel Corn Assembly

Items needed: Corn Treat Mixing Drum, Drum Seal, Retaining Ring, (2) Corn Treat Paddles, (2) long wing bolts, Shaft Extension, (1) small wing bolt.

Follow the directions shown to set the unit up to make Corn Treat (reference images below).

1. Fasten the lower paddle in the bottom hole on the agitator shaft with a long wing bolt.
2. Mount the shaft extension in the upper hole on the agitator shaft with a short wing bolt.
3. Place the top paddle on the shaft extension in the correct mixing position, secure in hole provided with a long wing bolt.
4. Finger tighten all wing bolts to secure.
5. Mount the drum seal and Corn Treat drum on the kettle bottom, and fasten with the retaining ring. (The Corn Treat drum and the Pralinator drum use the same drum seal and retaining ring).





Pralinator Assembly

Items needed: Pralinator Mixing Drum, Drum Seal, Retaining Ring, Pralinator Paddle (1) long Wing Bolt

Follow the directions shown to set the unit up as a Pralinator (reference images below).

1. Slide the Pralinator paddle onto the agitator shaft and fasten in the bottom hole with a long wing bolt.
2. Finger tighten wing bolt to secure.
3. Mount the kettle gasket and Pralinator drum on the kettle bottom, and fasten with the retaining ring. (The Pralinator drum and the Corn Treat drum use the same drum seal and retaining ring).







Electrical Requirements

The following power supply must be provided:

2182EL/ER: 120V/208V or 120/240V, 3400W, 60Hz



2182XL/XR: 230V, 3400W, 50Hz

	 DANGER
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A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is Gold Medal Products Co.'s recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance. Make sure cord is located to prevent a trip hazard or unit upset.

Before You Plug In Machine

1. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.
2. Make sure the 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 the 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>



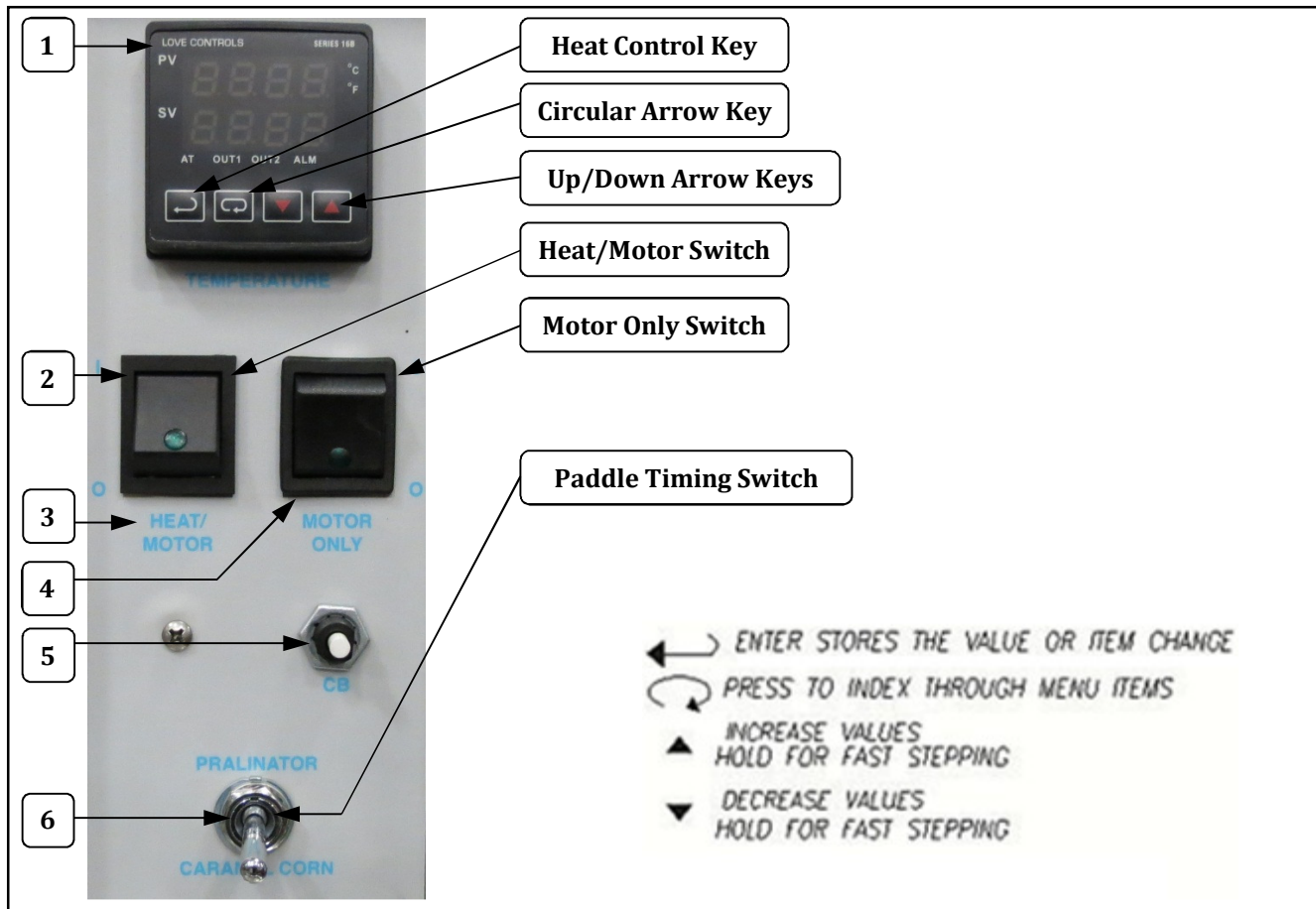
OPERATING INSTRUCTIONS

Controls and Their Functions

Heat/Motor Switch – This rocker switch in the “On” position energizes the heating elements in the bottom of the kettle. It also activates the agitator motor based on the Pralinator/Corn Treat switch setting (See description below). The Motor Only switch is off when using this switch.

Motor Only Switch – With this rocker switch in the “on” position, the agitator motor will run continuously. This switch is used after the corn has been added to the caramel mixture for blending the caramel corn. The Heat/Motor switch is turned off before activating this switch.

Pralinator/Corn Treat Switch – This rocker switch in the “Pralinator” position with the motor switch “Off” will run the agitator motor 55 seconds of every minute. In the “Corn Treat” position, the agitator motor will run 30 seconds of every minute.



Item	Part No.	Model(s)	Part Description	Qty.
1	55506	ALL	HEAT CONTROL	1
2	42798	ALL	LIGHTED ROCKER SWITCH	1
3	55507	ALL	DIGITAL NAMEPLATE	1
4	48616	ALL	DPDT ROCKER SWITCH	1
5	47364	2182	15A CIRCUIT BREAKER	1
	48659	2182X	10A, 277V, CIRCUIT BREAKER	
6	55508	ALL	3DPT TOGGLE SWITCH	1



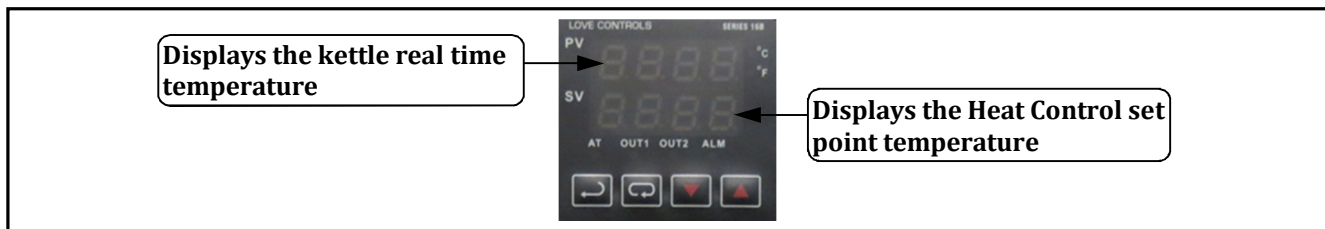
Instructions for Combo Kandy King

To change between Corn Treat and Pralinator, the following items must be changed:

- A. Mixing Drum and Paddles - See the Carmel Corn/Pralinator Assembly section to change machine setup between Carmel Corn and Pralinator units.
- B. Paddle timing switch.
 - * Sets the paddle timing switch on the front panel on the machine to either **Corn Treat** or **Pralinator**. This switch also toggles between the two pre-set temperature settings on the heat control.
 1. **Corn Treat** the paddles turn for 30 seconds of every minute.
 2. **Pralinator** the mixing paddle turns for 55 seconds of every minute.
- C. After the changeover, follow instructions on the mix package to make the caramel corn or frosted nuts.

NOTE: It is not necessary to change the set temperatures on the timer as these are factory set. However, if needed follow these instructions:

1. Press the Up/Down button ▲▼ to change the temperature to the desired setting.
2. Once this temperature is reflected on your timer's digital display, press the Heat Control key ←↔ to store the new temperature.



3. The digital display will display two temperatures. The top reading will dynamically display the current temperature of the kettle; adjusting to reflect temperature variances.
4. The bottom reading will always display the pre-set temperature set by the factory or any temperature modifications made by the user.



Pralinator Operating Instructions

1. Make a solution of 3 parts water to 1 part Gold Medal Products imitation vanilla (Part No. 4515). We recommend making at least 1 gallon of this vanilla water solution. (1 quart of item number 4515 plus 3 qtrs. of water).
2. Pre-measure 12 oz. of solution for Step 5 and 2-3 oz. for Step 7.
3. Turn on the Heat/Motor switch to the "On" position. Do not turn the Motor Only switch on.
4. Next add 2 ½ pounds of nuts (Use raw almonds, raw pecans or peanuts with skins removed).
5. Add (1) 24 oz. package of frosted nut mix and 12 oz. of the vanilla water solution; leave the lid off the machine while cooking.
6. Allow to heat and mix until the buzzer sounds.
7. At the buzzer signal, the nuts can be finished by one of two ways:
 - a. Spray on vanilla water until the buzzer stops to produce a consistent coat with a matte finish.
 - b. Or, pour on 2-3 oz. of the vanilla water solution to produce a glossy variable finish.
8. Dump the frosted nuts onto a cooling tray and separate, then allow to cool 10-15 minutes before serving or packaging.

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, 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 Only switch on.
3. Add 10-12 oz. of water, one carton of Gold Medal Caramel Corn Mix (Item 2094) and 4 cups of granulated sugar.
4. Add 4 oz. of stick coconut oil or vegetable oil.
5. Allow the mix to cook until the buzzer sounds.
6. Turn the Heat/Motor switch "Off."
7. Turn the Motor Only switch "On"
8. Add 5 gallons of pre popped corn.
9. Allow caramel corn to mix for approximately 10 seconds with kettle in upright position.
10. 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.
11. Dump the caramel corn into the cooling pan and mix using two popcorn scoops.
12. Allow the finished product to cool before serving or packaging.

NOTE: When using the Gold Medal One Step Caramel Corn Mix (Item No. 2142, 2161, and/or 2277) do not add granulated sugar.

During normal operation, sugar build-up will occur in the kettle. The build-up must be removed by steaming out the kettle every 3-4 batches, and especially before the machine is turned off for the day. If making single batches, with the unit turned off between batches, the kettle must be steamed out after each batch has been completed. Follow the Proper Kettle Cleaning Procedure in the Care and Cleaning 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. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">025_020314</p>

	⚠ WARNING
	<p>To avoid serious burns, DO NOT touch the kettle while it is hot!</p> <p style="text-align: right;">028_020314</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.

Corn Treat Cleaning Instructions

Note: It is extremely important to follow all of the cleaning procedures, otherwise parts damage and equipment failure will result. The warranty does not cover parts that are damaged due to improper cleaning.

Proper Kettle Cleaning Procedure

Follow the procedure below to steam the sugar build-up out of the kettle every 3-4 batches during regular operation and before the machine is turned off for the day. The kettle must also be steamed out after making single batches, if the machine is turned off between batches.

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.

CAUTION: Beware of rising steam; make sure to keep face and hands clear of rising steam.

2. Place the lid on the kettle, and turn the Heat/Motor Switch ON.
3. When water starts to boil, turn Heat/Motor Switch OFF.
4. Turn the Motor Only Switch ON; allow the machine to cool, then remove the lid and carefully pour the contents of the kettle into a pan or bucket. Steam the kettle twice to remove all traces of product.
5. Turn the Motor Only Switch OFF.
6. With all switches OFF, wipe out any excess sugar build-up from the kettle using a damp rag, then the kettle is ready to begin another batch.
7. Do not leave water in the pans overnight.



Daily Unit Cleaning Procedure

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

1. With the machine OFF, unplug the unit and allow it to cool before attempting to clean.
2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Release the draw latch to easily remove the mixing drum, then remove paddles. The mixing drum and paddles can be taken to the sink to clean.
4. Wipe the kettle lead cord with a clean **SLIGHTLY** damp cloth. **DO NOT get moisture into the kettle lead-in cord, severe damage will result.**
5. The cabinet of your machine should be wiped clean daily (or more, depending on usage) with a clean soft cloth, SLIGHTLY dampened with soap and hot water.
6. 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.

Proper Hub Seal Assembly Cleaning Procedure



Follow the steps below weekly to ensure proper machine performance:



Important: For proper machine performance, keep the hub seal and o-rings clean.



1. With the machine OFF, unplug the unit from the power source and allow it to cool before attempting to clean the Hub Seal Assembly.
2. Loosen the wing bolts (Mixing Paddle Lock Studs) and remove the mix paddles.
3. Remove any burrs on the shaft using a fine grit emery paper to lightly sand the surface. If the burrs are not removed, damage may occur to the o-ring/oil seal during removal/installation.
4. Remove the hub seal assembly and soak it in hot water to clean.
5. Clean the area around the center hub. Remove any product residue. (See Kettle Shaft Maintenance for note on lubricating the kettle bushings.)
6. Lightly lubricate the center hub of the kettle with a small amount of vegetable oil to allow for easy re-installation of the hub seal assembly.
7. Slide the clean hub seal assembly down the agitator shaft. Apply pressure to ease the assembly over the center hub of the kettle until it seats properly.
8. After the hub seal assembly has been properly installed, re-install the mix paddles onto the agitator shaft.
9. Finger tighten the wing bolts to secure mixing paddles in place.





MAINTENANCE INSTRUCTIONS

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	 DANGER
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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>

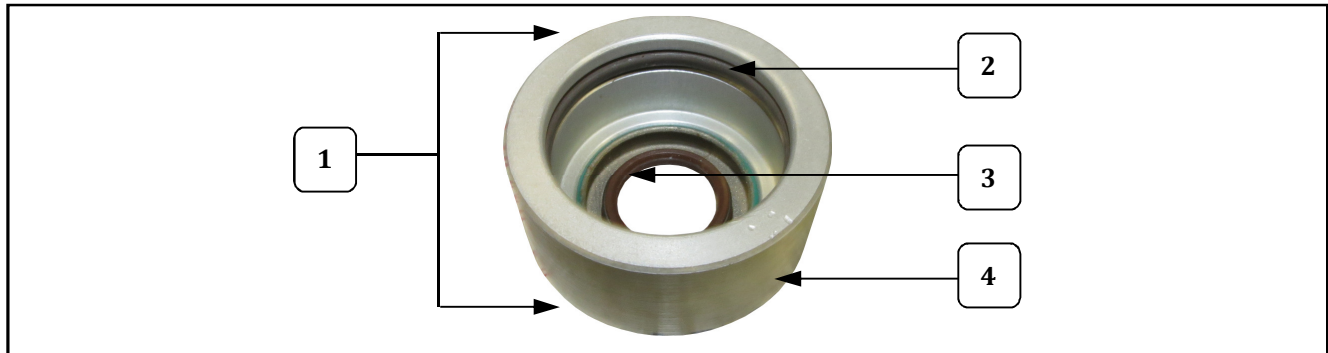


New Paddle & Hub Seal Kit Installation

1. With the machine OFF, unplug the unit and allow it to cool.
2. Unscrew the wing bolts (Mixing Paddle - Lock Stud assemblies) and remove the mix paddles.
3. Remove the old hub seal assembly.
4. Clean the area around the center hub. Clean up all food and carbon residue.

Note: The kettle shaft should be removed monthly and the bushings lubricated with Never Seez® (use White Food Grade **ONLY**). To do this, loosen the (2) set screws in the jaw coupling and remove the shaft. **DO NOT lose the shaft key; this must be reset into place when reassembling.**

5. 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.
6. 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.
7. 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.
8. After the hub seal assembly has been properly installed, re-install the mix paddles onto the agitator shaft.
9. Replace the wing bolts and finger tighten.



Item	Part No.	Model(s)	Part Description	Qty.
1	46632	ALL	HUB SEAL ASSEMBLY	1
2	46631	ALL	O-RING	1
3	46630	ALL	OIL SEAL	1
4	46629	ALL	HUB BODY	1



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model number, 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 by phone or online:

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

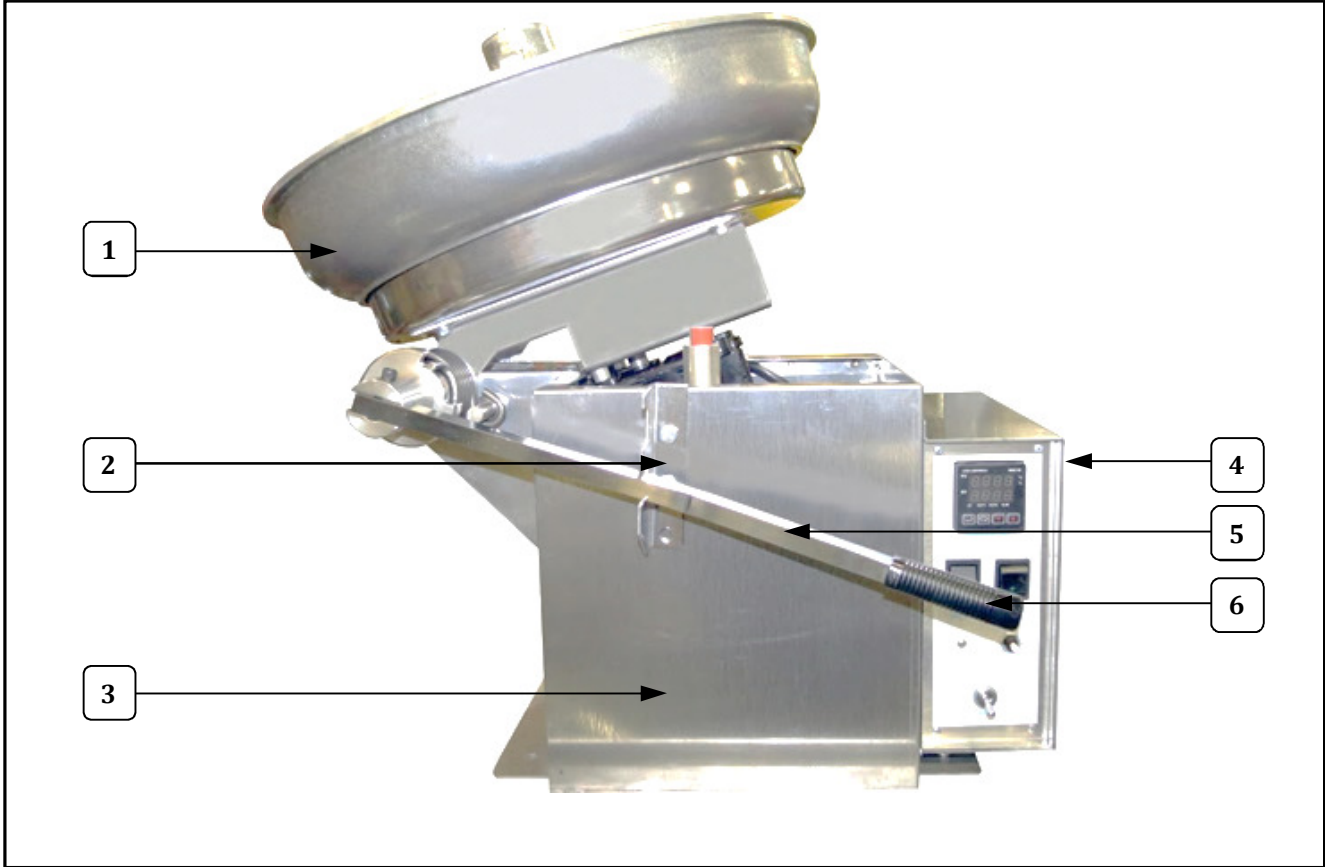
Fax: (800) 542-1496
(513) 769-8500

E-mail: info@gmpopcorn.com

Web Page: www.gmpopcorn.com



Cabinet Exterior

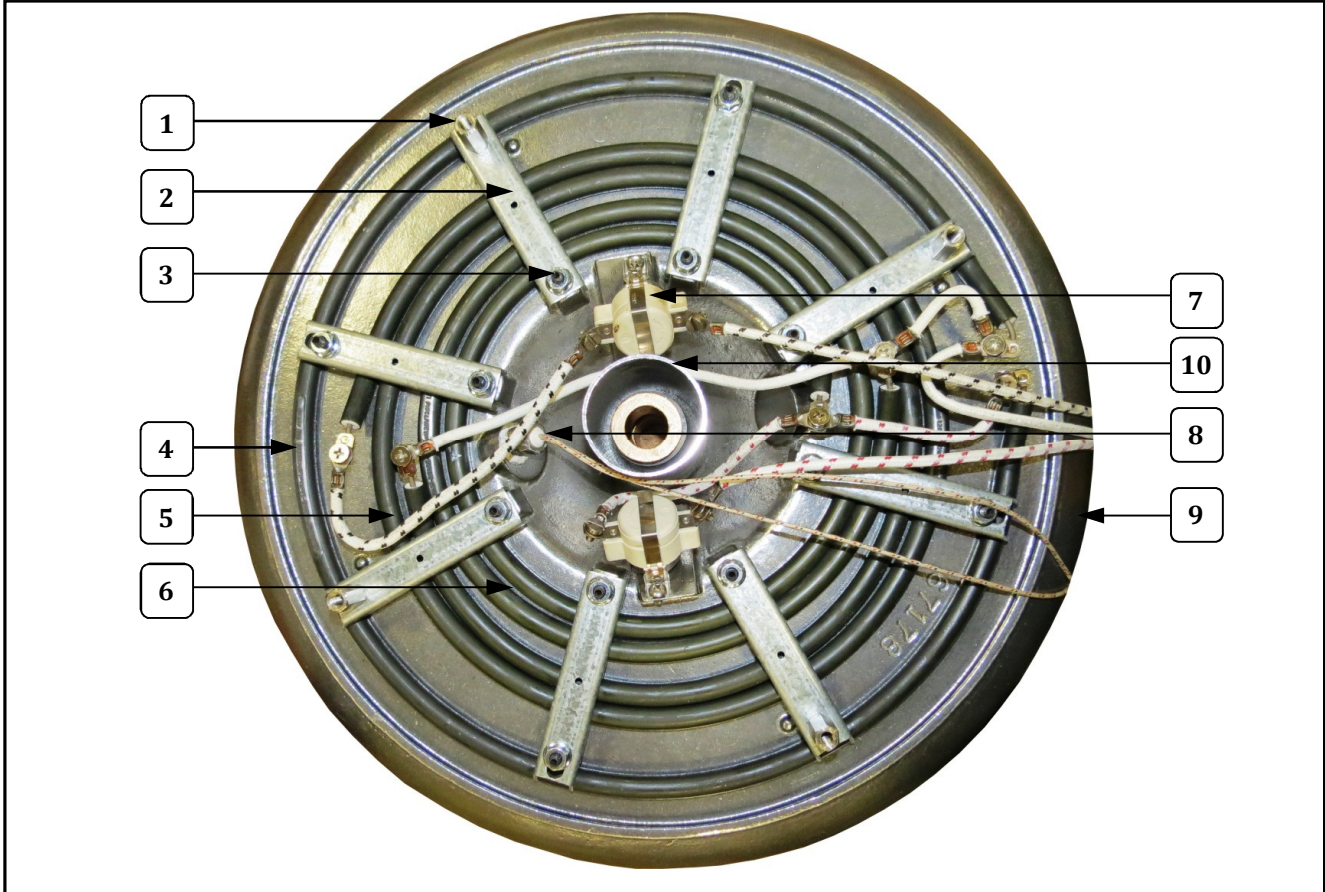


Item	Part No.	Model(s)	Part Description	Qty.
1	68015G	2182EL/ER	KETTLE ASSEMBLY	1
	68015XE	2182XL/XR	KETTLE ASSEMBLY	
2	46153	ALL	2 POSITION BRACKET	1
3	48685	ALL	PEDESTAL WELDED ASSEMBLY	1
4	55538	ALL	DIGITAL CONTROL BOX ASSEMBLY	1
5	46006	ALL	TILT LEVER	1
6	46028	ALL	HANDLE BAR GRIP	1

Accessories		
Item	Part No.	Model(s)
1	2071	ALUM SCOOP
2	46125	WHITE STORAGE BUCKET
3	46210	BOWL SCRAPER
4	46466	1 QUART MEASURE
5	62807	2 CUPS ACRYLIC MEASURE



Kettle Electronics



Item	Part No.	Model(s)	Part Description	Qty.
1	12889	ALL	11/16" STANDOFF	4
2	67174	ALL	ELEMENT RETAINER BRACKET	8
3	46327	ALL	10-24 x 1 IN STUD W/NUTS	12
4	41536	2182EL/ER	HEAT ELEMENT 120V 1000W	1
	41538	2182XL/XR	HEAT ELEMENT 240V 1000W	
5	55279	2182EL/ER	TUBULAR ELEMENT, 720W	1
	67148	2182XL/XR	HEAT ELEMENT 240V 220W	
6	48800	2182EL/ER	TUBULAR ELEMENT, 1500W	1
	40379	2182XL/XR	HEAT ELEMENT 240V 2000W	
7	82219	ALL	L-510 KETTLE THERMOSTAT	2
8	68010	ALL	RTD HEAT SENSOR	1
9	46280	ALL	CORN TREAT CENTER KETTLE	1
10	12581	ALL	SHAFT COVER	1



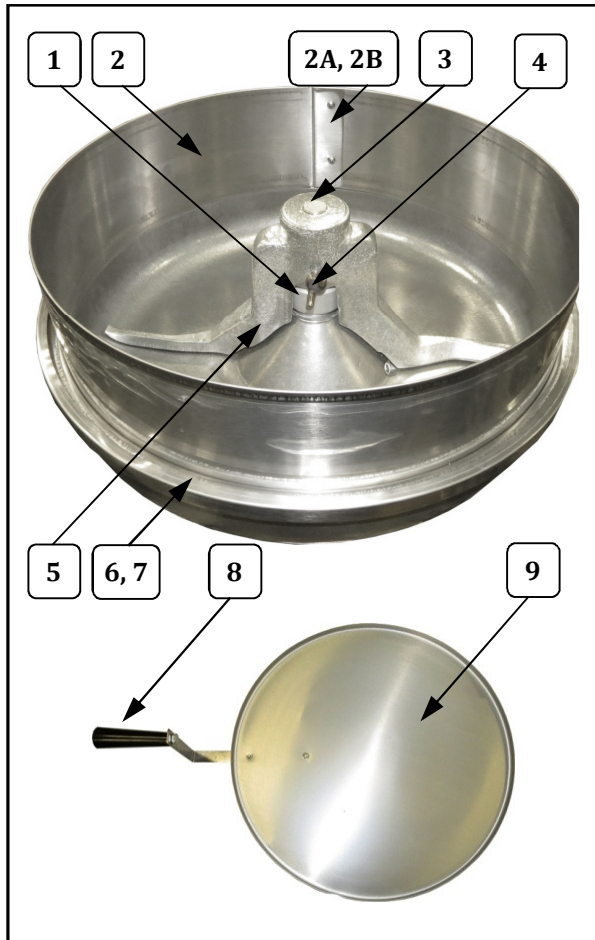
Kettle Bottom



Item	Part No.	Model(s)	Part Description	Qty.
1	82085B	2182EL/ER	KETTLE DRIVE MOTOR	1
	82413B	2182XL/XR	KETTLE DRIVE MOTOR	
2	41034	2182EL/ER	LEAD-IN CORD ASSEMBLY	1
	82943	2182XL/XR	EXPORT LEAD-IN CORD ASSEMBLY	
3	16708	ALL	MOTOR MOUNT	1
4	82252-28	2182XL/XR	9/16" FLEXIBLE CONDUIT	1
	48769	2182EL/ER	KETTLE LEAD-IN ASSEMBLY	
5	67995	ALL	BOTTOM COVER	1
6	67207	ALL	MOTOR SPACER	8
7	46241	ALL	90° CONNECTOR	1
8	41254	2182EL/ER	RECEPTACLE	1



Kettle Breakdown



Pralinator Assembly

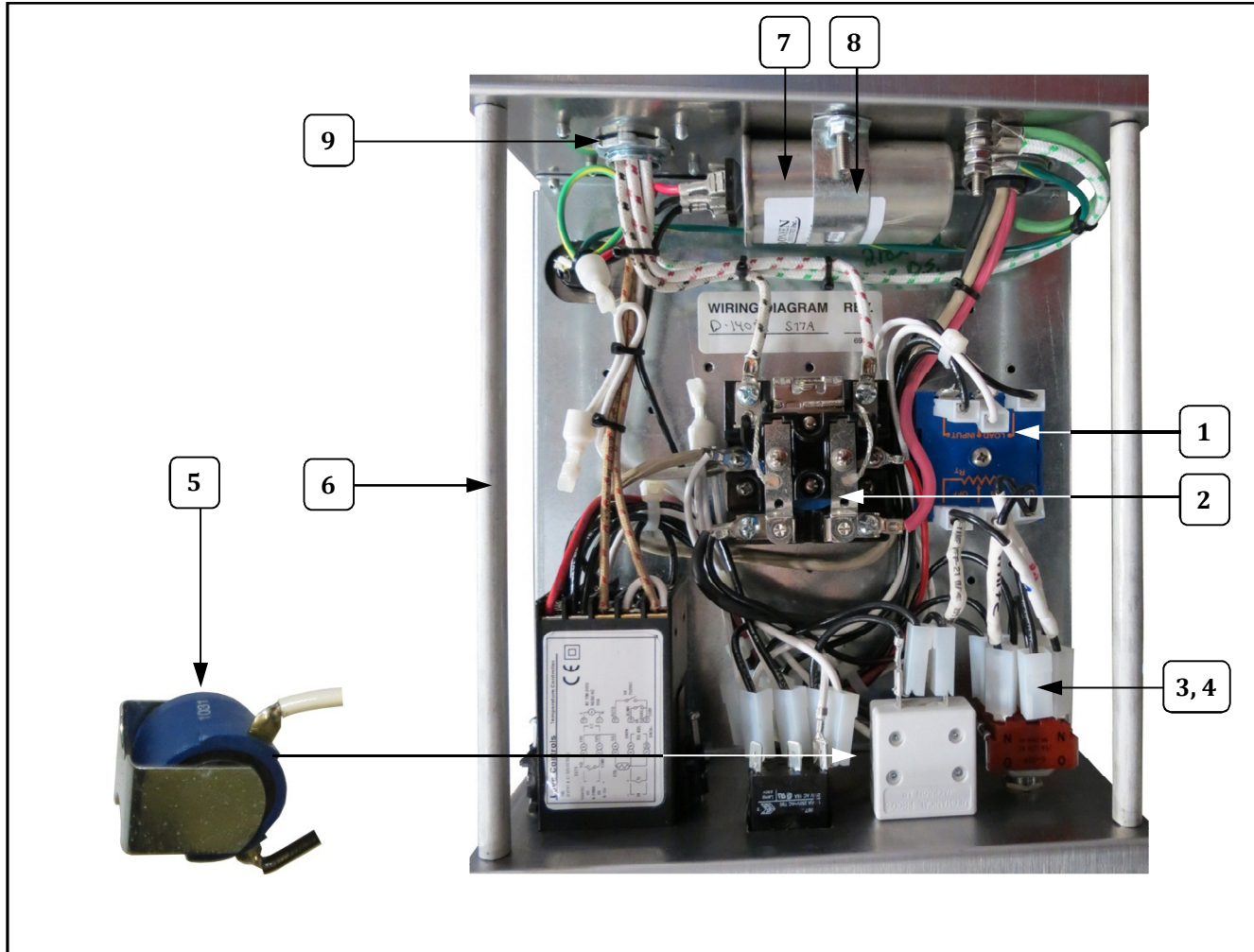


Corn Treat Assembly

Item	Part No.	Model(s)	Part Description	Qty.
1	46632	ALL	HUB SEAL ASSY CTC	1
2	67222	Pralinator	MIXING DRUM (Pralinator)	1
2A	12389	Pralinator	8-32 X3/8 PAN HD	2
2B	89126	ALL	8-32 Wing Nut	2
3	48678	ALL	AGITATOR SHAFT	1
4	46203E	Pralinator	MIX PADDLE LOCK STUD SMLL	1
5	48696	Pralinator	MIXING PADDLE (Pralinator)	1
6	46701	ALL	DRUM SEAL (Not Shown)	1
7	46651	ALL	RETAINING RING ASSEMBLY	1
8	76075	ALL	PLASTIC HANDLE	1
9	67216	ALL	LID ASSEMBLY	1
10	46203	Corn Treat	MIX PADDLE LOCK STUD	2
11	46288	Corn Treat	MIX DRUM (Corn Treat)	1
12	46532	Corn Treat	BLENDING STRIP	1
13	46286	Corn Treat	MIXING PADDLE (Corn Treat)	2
14	48677	Corn Treat	AGITATOR SHAFT EXTENSION	1
15	46119	ALL	BUSHING SEAL (Under Hub)	1



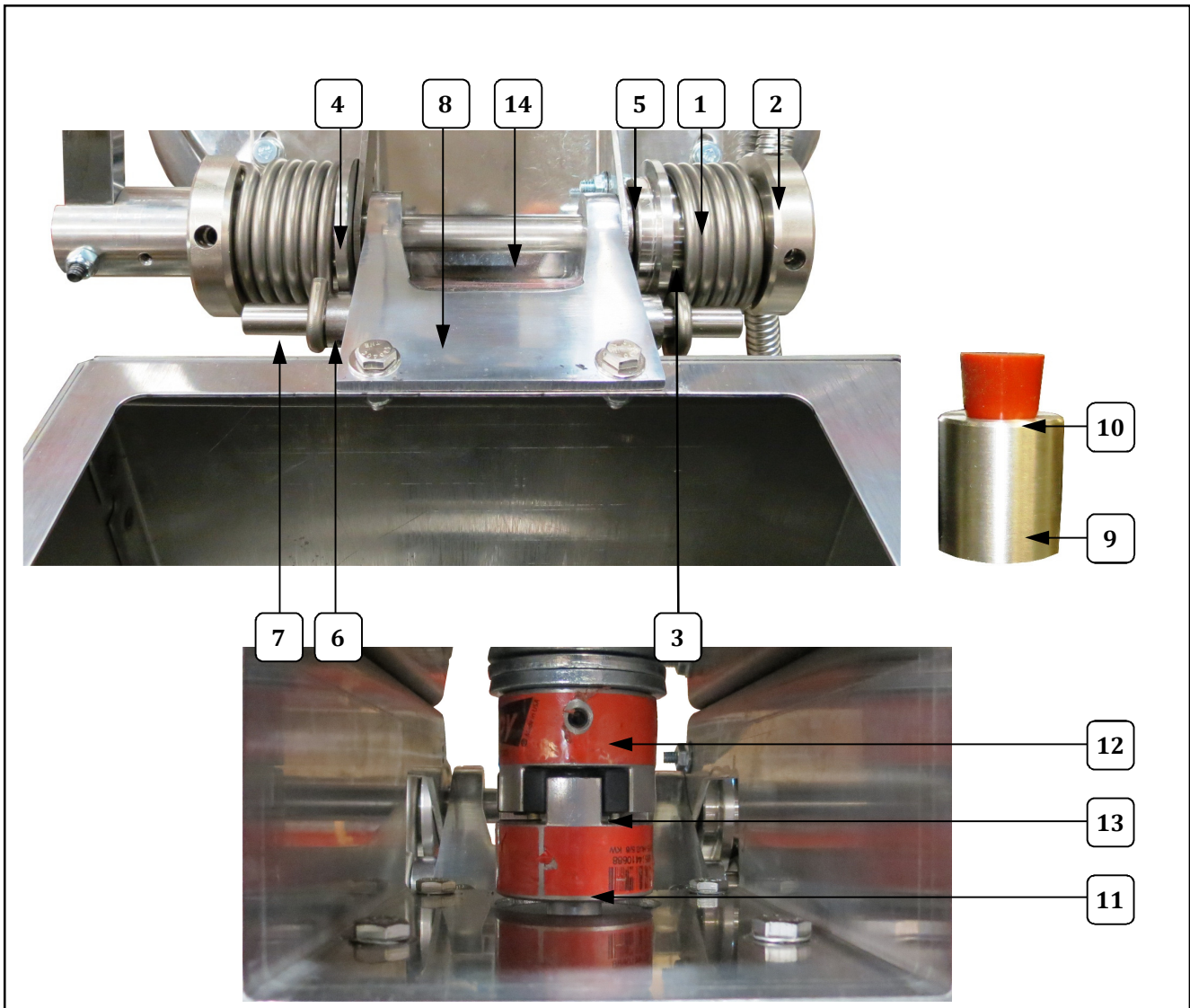
Control Box Electronics



Item	Part No.	Model(s)	Part Description	Qty.
1	48688	2182EL/ER	TIMER, PERCENTAGE 60 SEC	1
	48688EX	2182XL/XR	TIMER, PERCENTAGE 60 SEC	
2	55219	2182EL/ER	RELAY, 30A DPST 120V	1
	55219EX	2182XL/XR	RELAY, 30A DPST 240V	
3	48612	2182EL/ER	RESISTOR, 5K 8 WATT	1
	48612EX	2182XL/XR	RESISTOR, 10K 8 WATT	
4	48689	ALL	RESISTOR, 240K 1/2 WATT	1
	48690	ALL	RESISTOR, 750K 1/2 WATT	
	48691	ALL	RESISTOR, 910K 1/2 WATT	
	48692	ALL	RESISTOR, 82K 1/2 WATT	
5	46118	2182EL/ER	BUZZER SIGNAL	1
	46120	2182XL/XR	BUZZER SIGNAL 240 VAC	
6	55458	ALL	CONTROL BOX SUPPORT	2
7	46107	ALL	MOTOR CAPACITOR	1
8	48301	ALL	CAPACITOR STRAP	1
9	55351	ALL	LOCK NUT	1



Spring and Handle Bar

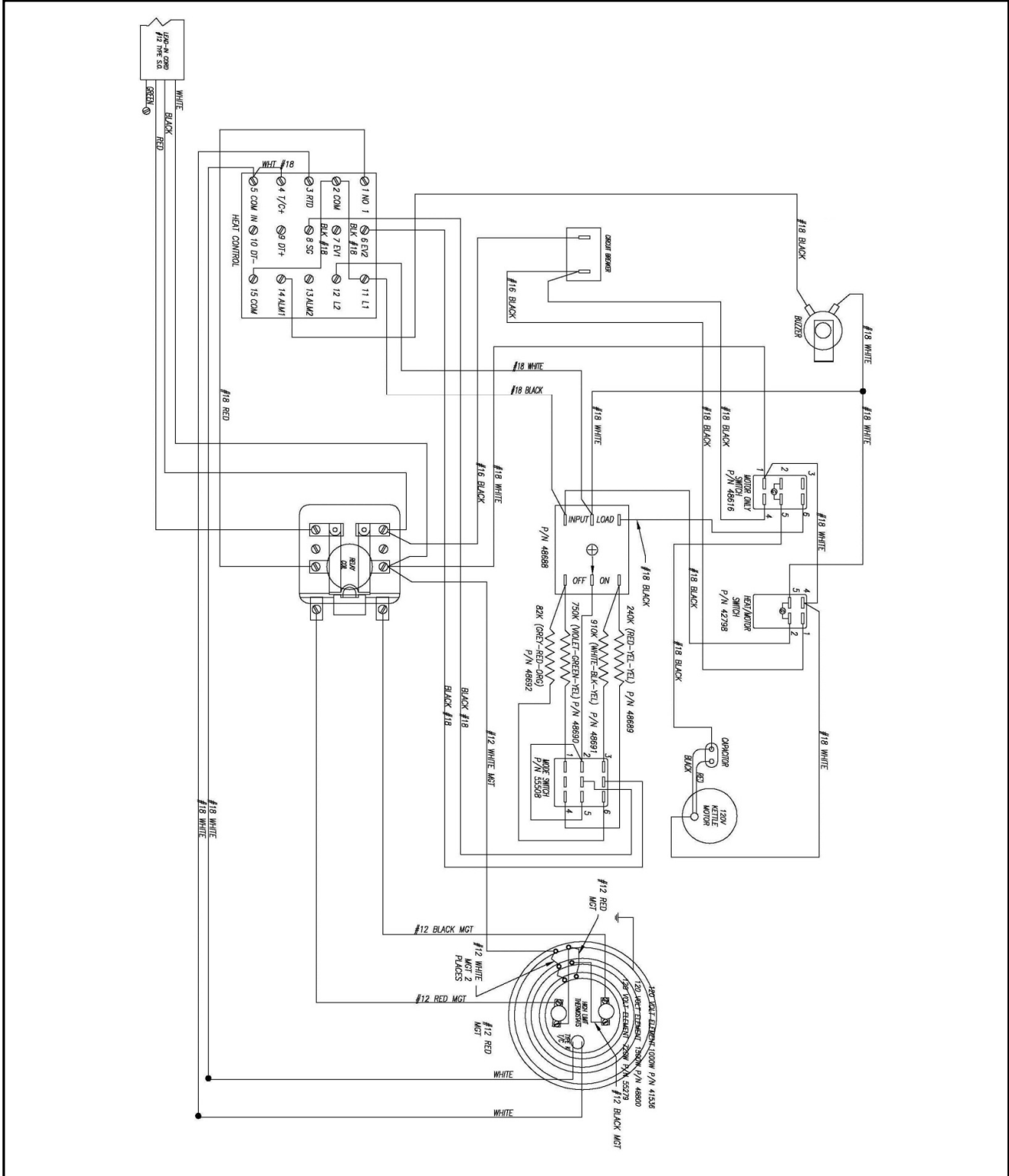


Item	Part No.	Model(s)	Part Description	Qty.
1	74660	ALL	TORSION SPRING	2
2	74661	ALL	COLLAR	2
3	74658	ALL	SPACER (under torsion springs)	4
4	74659	ALL	LARGE SPACER (dump side)	1
5	74690	ALL	LARGE SPACER (customer side)	1
6	47326	ALL	1/2ID x 7/8OD SET COLLAR	2
7	82551	ALL	SPRING RETAINER ROD	1
8	82550	ALL	KETTLE MOUNT BRACKET	1
9	83113	ALL	KETTLE REST	1
10	83111	ALL	KETTLE BUMPER	1
11	46144	ALL	COUPLING BODY, 5/8 BORE	1
12	46145	ALL	COUPLING BODY, 3/4 BORE	1
13	12141	ALL	FLEXIBLE SPIDER	1
14	16705	ALL ER/XR MODELS	RH DUMPBAR WELDMENT	1
	16706	ALL EL/XL MODELS	LT DUMPBAR WELDMENT	



WIRING DIAGRAM

Model No. 2182 EL/ER





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.

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