

Part No. 78017
Revised: November 2007

Mark 10 Corn Treat

Instruction Manual

Models: 2410E & 2411E



 **GOLD MEDAL**®

FUNFOOD EQUIPMENT AND 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.



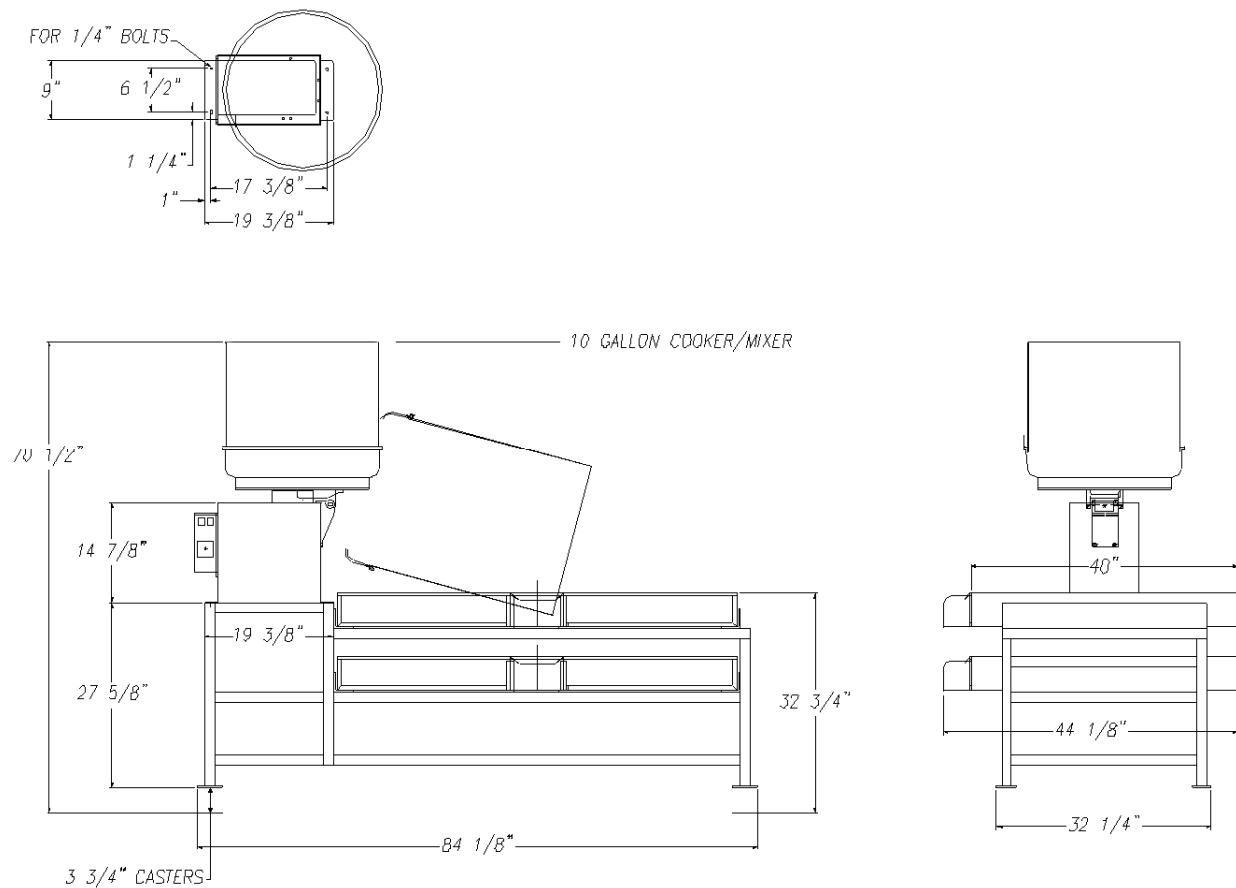
⚠ CAUTION

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

NOTE

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.

Mark 10 and 2622 Rolling Truck



Left Hand Mark 10 (2411E) on 2622 truck shown

Electrical Specifications:

- Mark 10 (2410E - RH, 2411E - LH) - 120/208v or 120/230v 4 wire (2 hot, 1 neutral, 1 ground) 60 Hz.
5520 watts 30 amp plug & receptacle (NEMA L14-30P & L14-30R)
- Mark 10 (2410XE - RH, 2411XE - LH) -230v 50 Hz.

Other Dimensions:


- As shown.
- 40'x 60" Cooling Pan should be located approximately 3-5" below the Corn Treat Mixer Base

Model 2622 (Rolling Table)

- Includes Casters
- Includes (1) cooling pan (order p/n 48845 for extra cooling pan)

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10700 Medallion Drive
Cincinnati, Ohio 45241-4807
Phone: 513-769-7676 fax: 513-769-8500
e-mail: www.gmpopcorn.com

INSTALLATION

	⚠ 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>

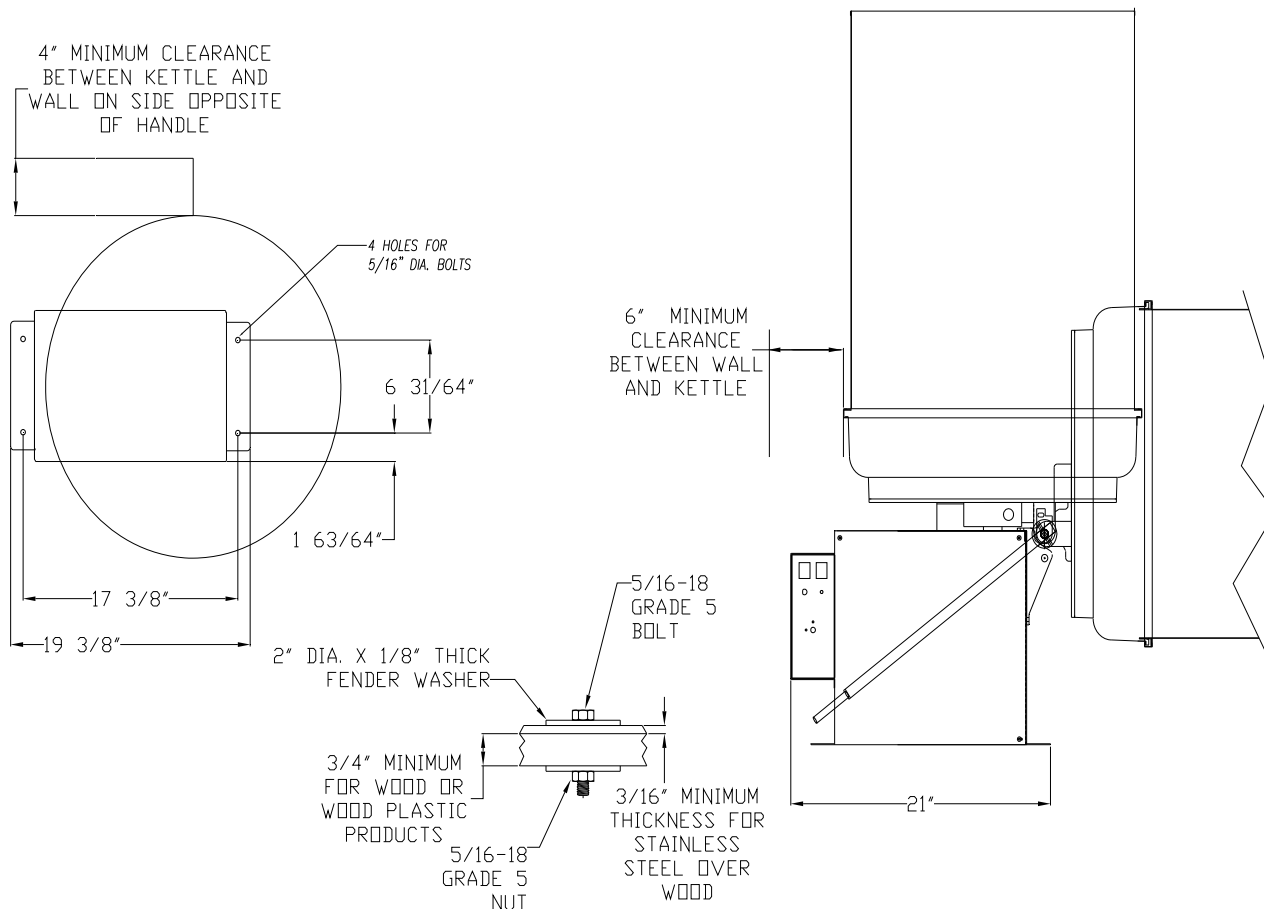
CHECKING SHIPMENT

Unpack the shipping crate and check thoroughly for any damage which may have occurred in transit. Any claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Voltage for the 2410E AND 2411E is 208 volt, 3-WIRE (2 HOT, 1 NEUTRAL) 60 cycle single phase. A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on your machine and must be used. The machine will draw a maximum of 23 amps. Your electrician must furnish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself.

COUNTER MOUNTING REQUIREMENTS/INSTRUCTIONS



COUNTER MOUNTING REQUIREMENTS

CONTROLS AND THEIR FUNCTION

HEAT SWITCH

This rocker switch in the "ON" position energizes the heating elements in the bottom of the kettle, and also operates the motor for 15 seconds out of every minute.

MOTOR SWITCH

With this rocker switch in the "ON" position, the agitator motor will run continuously. This switch should only be used during step 7 of the operating instructions located on page 6 of this manual.

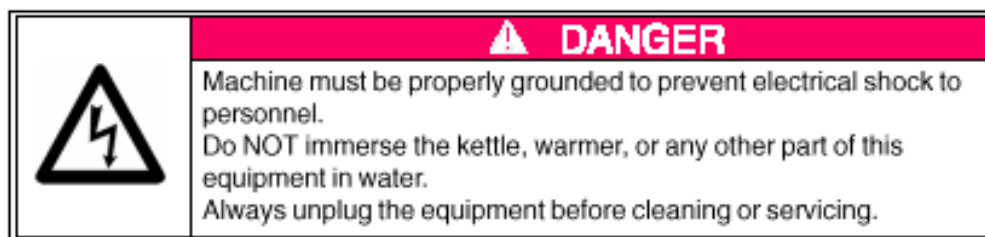
HEAT CONTROL

The machine comes from the factory preset at 280°F. 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.

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. Turn the motor on to 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, slowly 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.

CARE AND CLEANING



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.

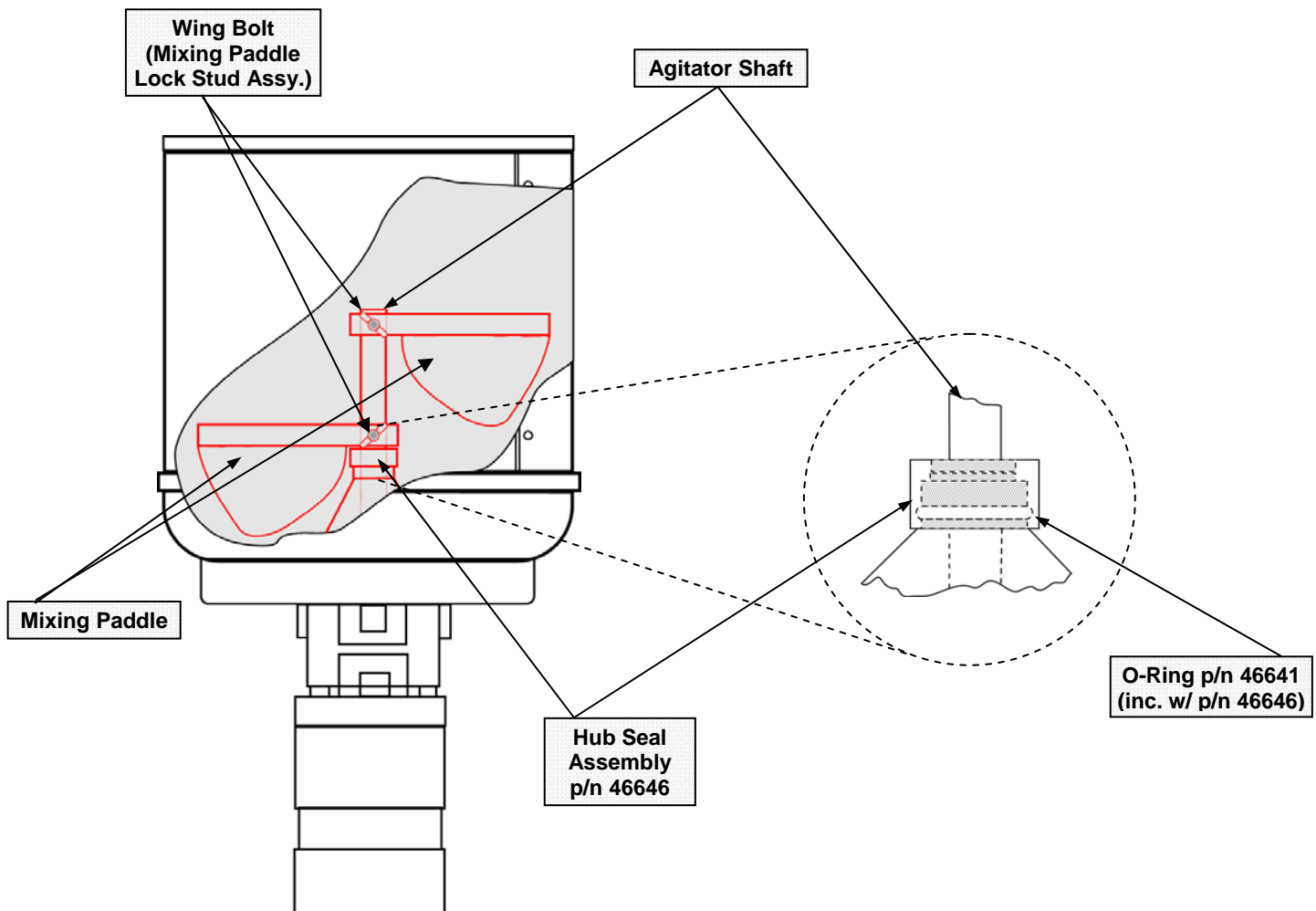
1. After all product has been removed, and the kettle has cooled for 15-20 minutes, carefully pour 24 oz. of water into the kettle. **Beware of rising steam, and make sure to keep face and hands clear of the rising steam.**
2. Place the lid on the kettle, and turn on the Heat/Motor switch.
3. When water 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.

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 16 ounces of water, one 22 oz. package of Gold Medal Caramel Corn Mix and eight (8) cups of granulated sugar.
4. **NOTE:** When using the Gold Medal "One Step" Caramel Corn Mix, do NOT add granulated sugar.
5. Add eight (8) 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 ten 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.


NEW PADDLE & HUB SEAL KIT INSTALLATION


1. Unscrew the wing bolt (Mixing Paddle Lock Stud Assy.) 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 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, place the new mix paddles on the top of the agitator shaft.
8. Replace the wing bolts and finger tighten.



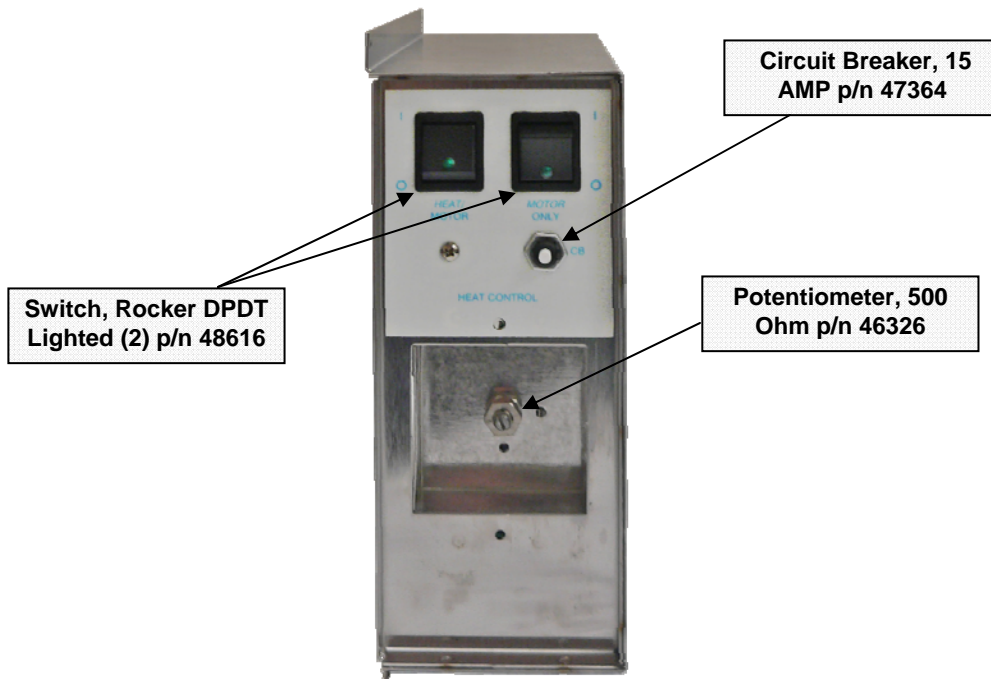
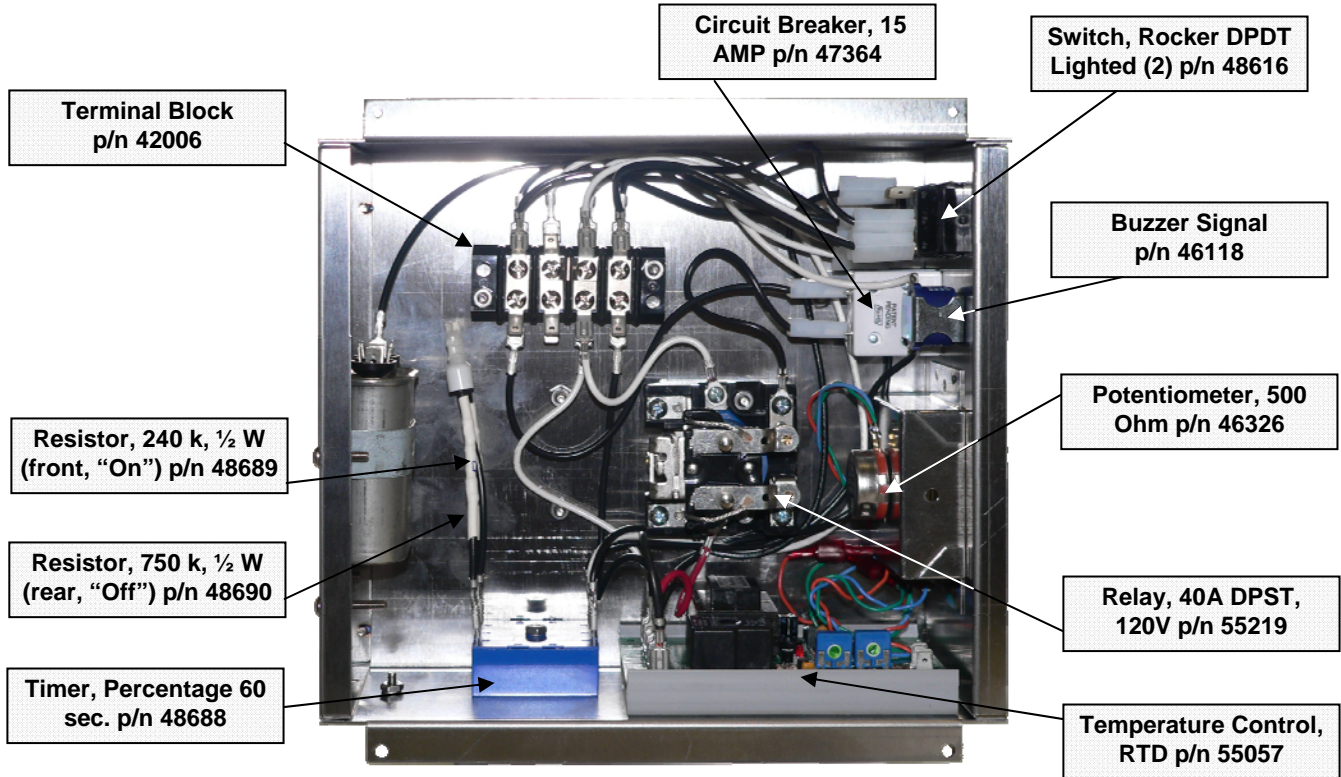
MAINTENANCE INSTRUCTIONS

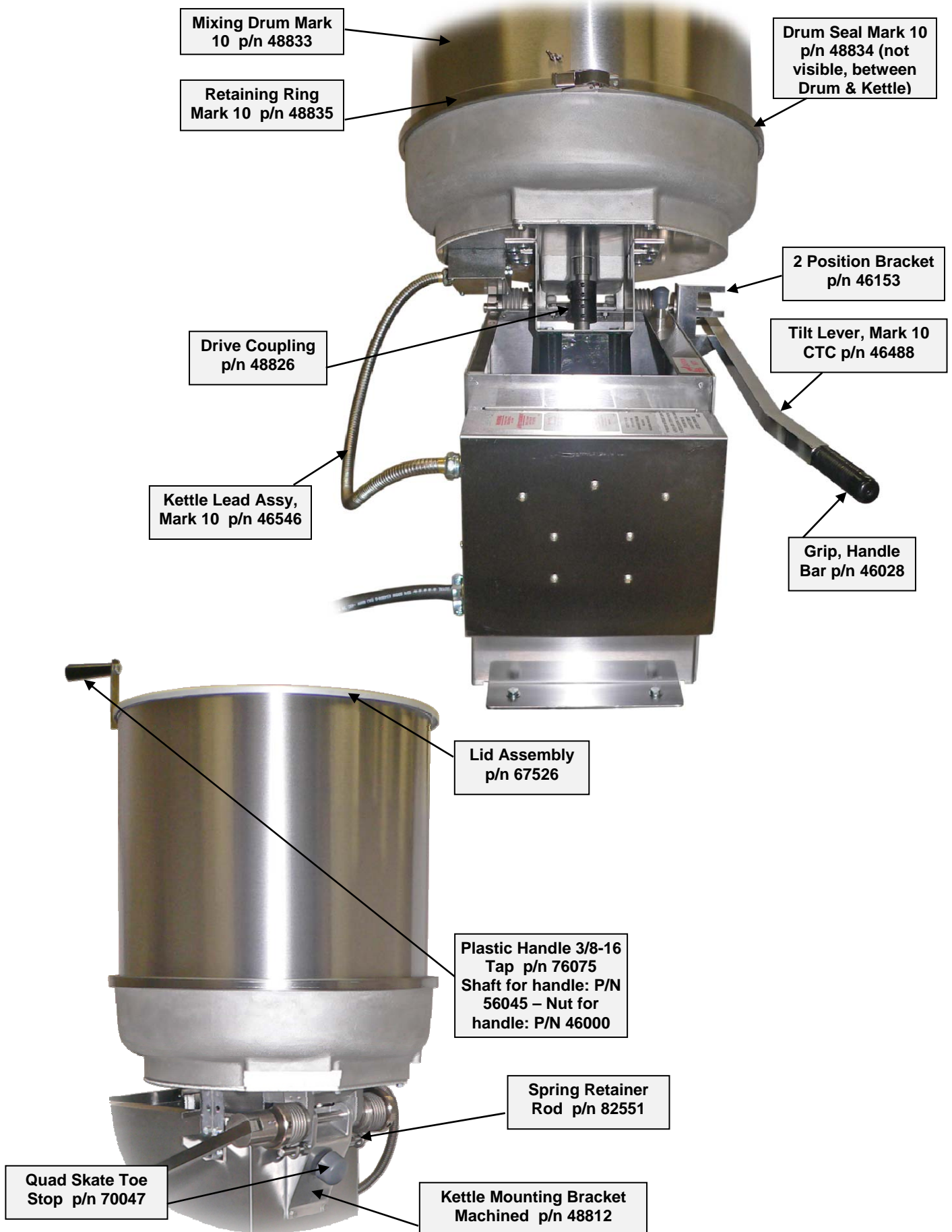
	⚠ DANGER
	Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the Installation, Operating, and Maintenance Instructions thoroughly. Installation should be performed by a certified electrician.

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

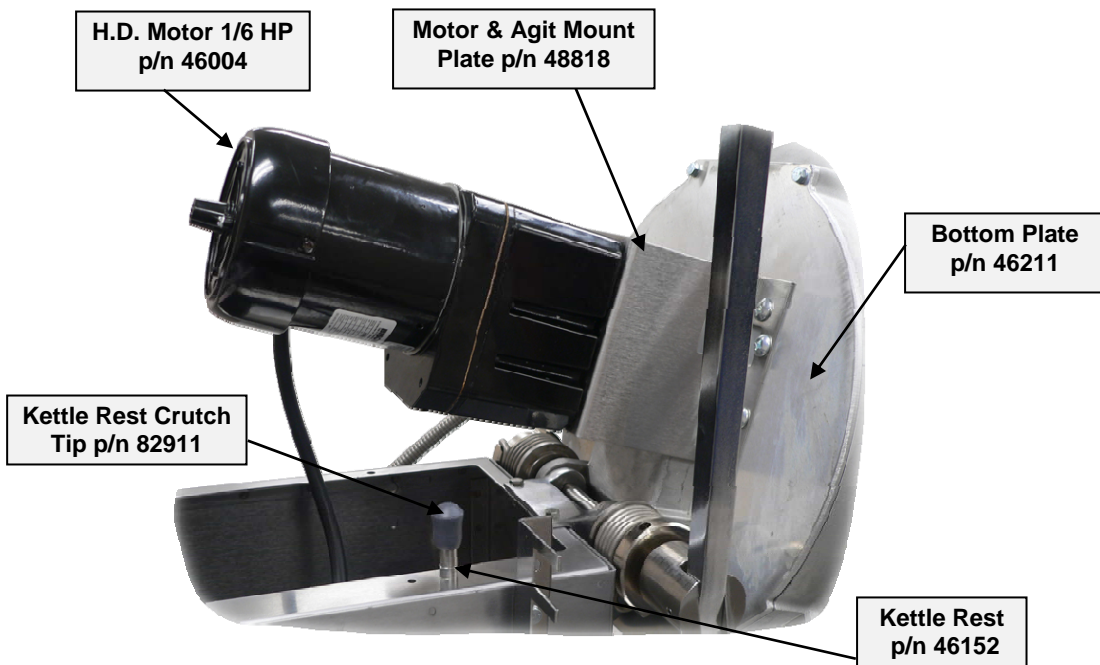
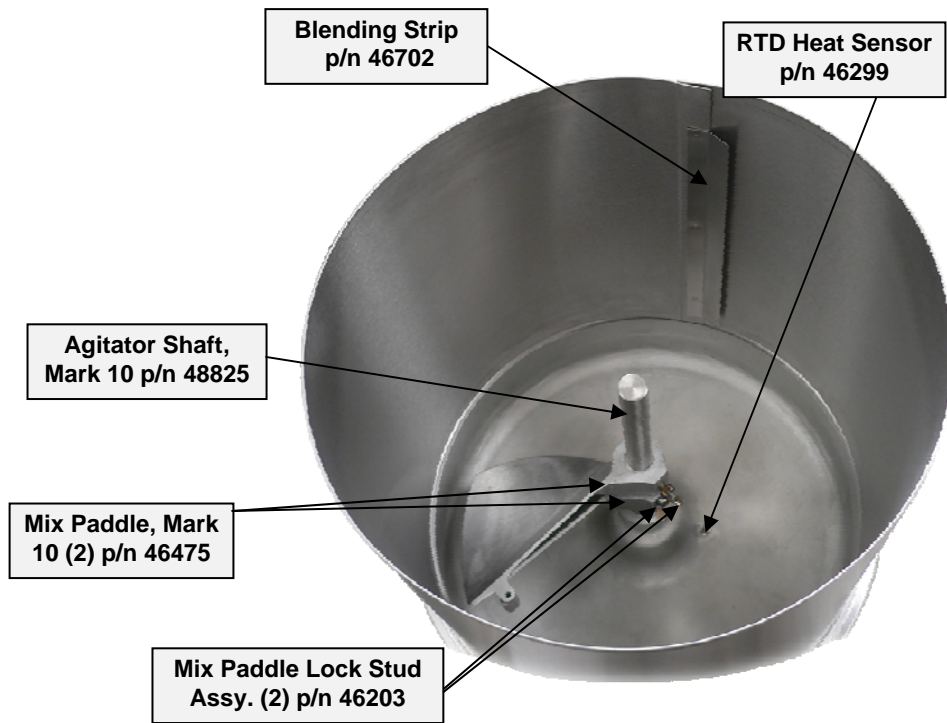
	⚠ CAUTION
	THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

Corn Treat System Controller

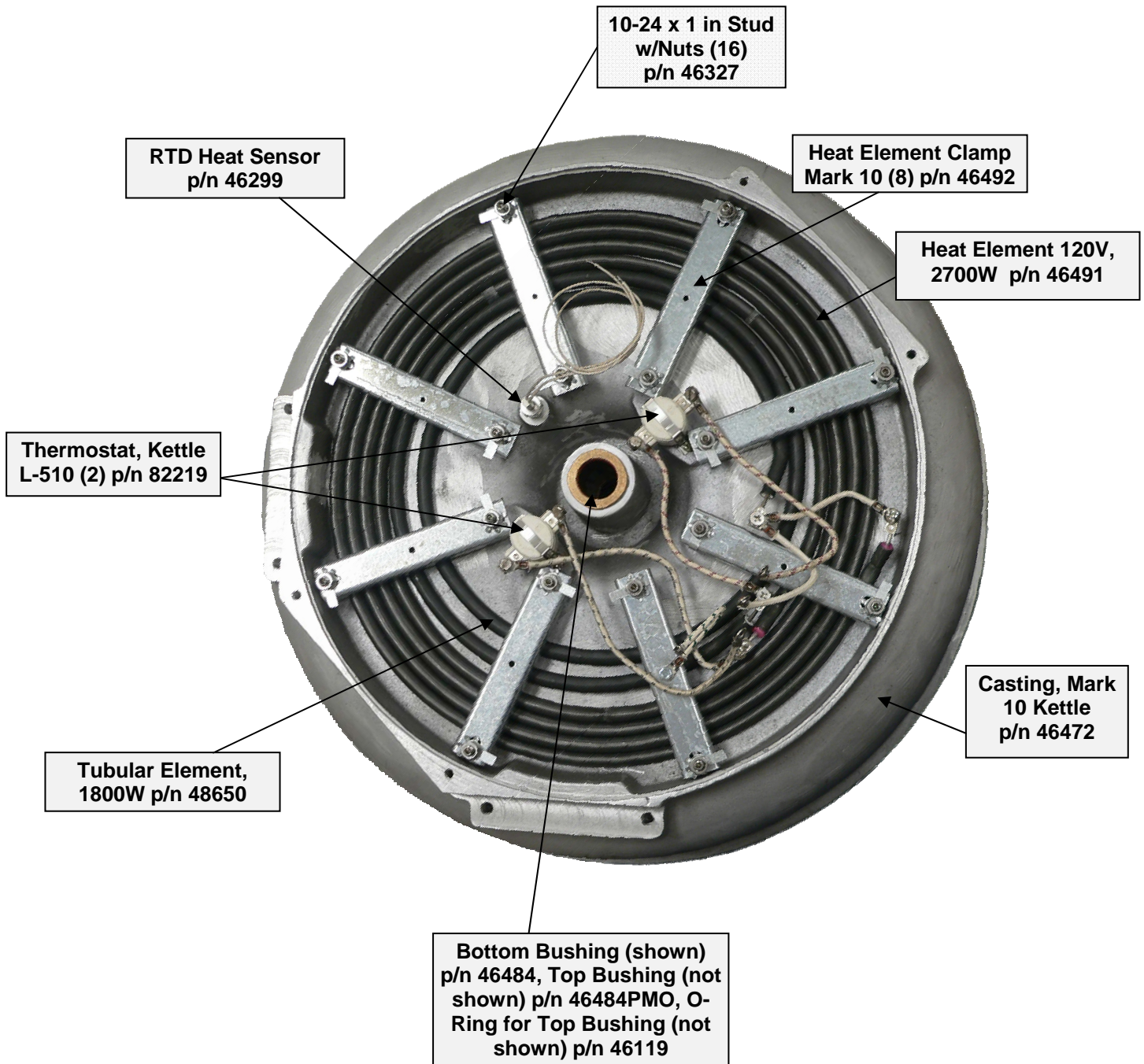








Kettle Bottom



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 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

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.



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