

Part No. 17027
Revised: February 2010

KARMEL BABY CORN TREAT

Instruction Manual

Model #2626



 **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 Products is not responsible for damage that occurs in transit.

Setup:

Your new KARMEL BABY is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

Electrical Requirements:

Voltage for the 2626 is 120 volt, 60 cycle single phase. The machine will draw a maximum of 15amps. Your electrician must finish sufficient current for the proper operation of your machine. We recommend this machine be on a dedicated and protected circuit line.

	<p style="text-align: center;"> DANGER</p> <p>Machine must be properly grounded to prevent shock in case of electrical problems. 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>
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The **2626** has a current draw of 15 amps

Your electrician must furnish sufficient power for proper machine operation. We recommend this popper 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 Company'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.

CONTROLS AND THEIR FUNCTION

HEAT and MOTOR SWITCH

This rocker switch in the "ON" position energizes the heating elements in the bottom of the kettle.
I = ON and O = OFF

MOTOR SWITCH

With this rocker switch in the "ON" position, the agitator motor will run continuously.

HEAT CONTROL

The machine comes from the factory preset at 280°F for Corn Treat Centers. 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.

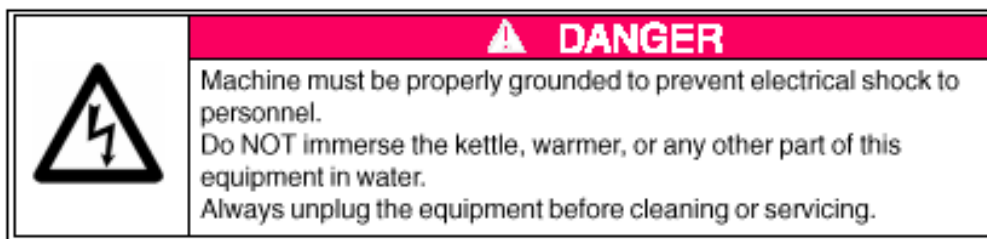
To calibrate the heat control for corn treat, Fill the mixing bowl with enough corn oil to cover the heat sensor (around 1-1/2") . Use an accurate thermometer to measure the temperature of the oil in the mixing bowl. Stir the oil while it heats. When the oil reaches 310°F slowly turn the potentiometer counter clockwise until the buzzer sounds. If the buzzer sounds before the temperature reaches 310°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.

INSTRUCTIONS FOR MAKING CARAMEL CORN

1. Turn the motor / heat switch "ON".
2. Add 4 ounces of water, one package of Gold Medal 2157 2.5 gal caramel complete mix.
3. Turn the motor switch "ON" and mix for approximately one minute. Turn the motor switch "OFF". (With the heat switch "ON" the motor will run for 15 seconds every minute.)
4. Allow the mix to cook until the buzzer sounds at 280° F product temperature.
5. Turn the motor / heat switch "OFF".
6. Turn the motor switch "ON".
7. Add two and a half gallons of pre popped corn.
8. Allow the corn to mix for approximately thirty (30) seconds with the kettle in the upright position.
9. Move the kettle to the mix position and mix the popcorn until it is thoroughly coated.
10. Dump the caramel corn into the cooling pan.

CARE AND CLEANING

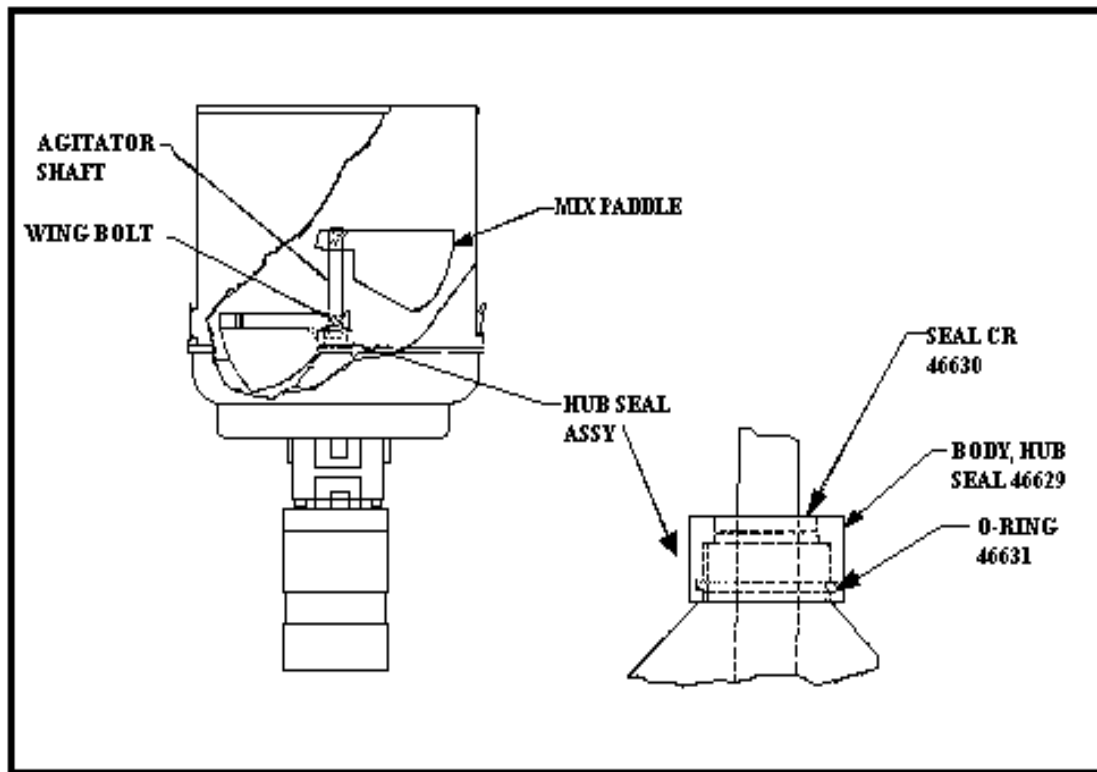


STEAM CLEANING

The easiest way to clean the kettle is to pour 8 ounces of water into the kettle while it is still hot. Place the lid back on the kettle. Let it steam for approximately ten minutes. Remove the lid and dump out the water. You will probably have to steam the kettle twice to remove all traces of product. Releasing the draw latch makes the mixing drum easy to remove for cleaning. The mixing drum can be taken to the sink to clean. The cabinet of your machine should be wiped cleaned daily; or more, depending on your usage.

NEW PADDLE & HUB SEAL KIT INSTALLATION

1. Unscrew the wing bolts and remove both 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 paddle on the bottom and one existing paddle on the top of the agitator shaft.
8. Replace the wing bolts and finger tighten.



MAINTENANCE INSTRUCTIONS



DANGER

Do NOT immerse the equipment in water.
Unplug your machine before servicing.



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.

ORDERING SPARE PARTS

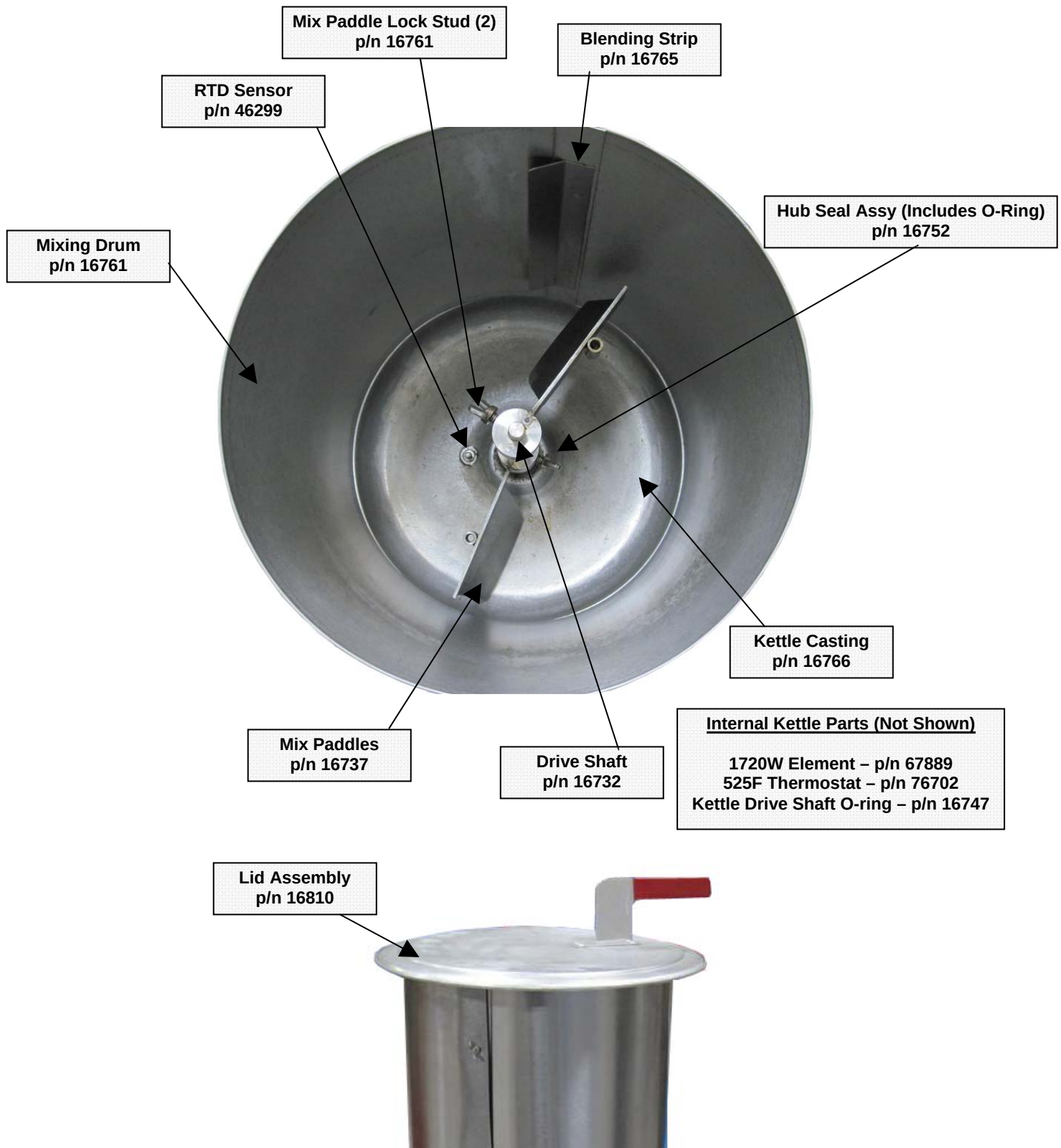
1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model name, serial number, and date of manufacture (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500

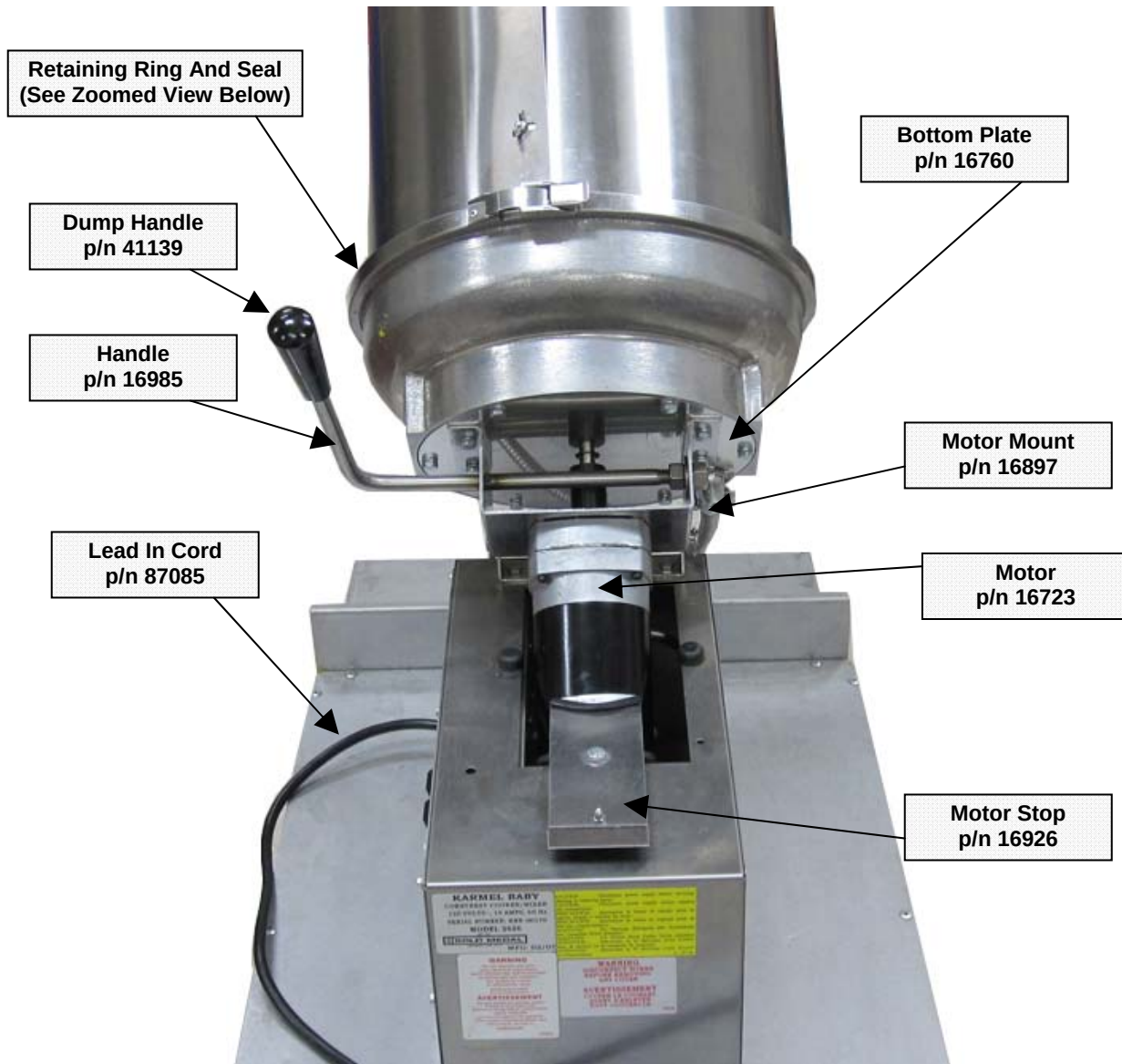
or, place orders at:

E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

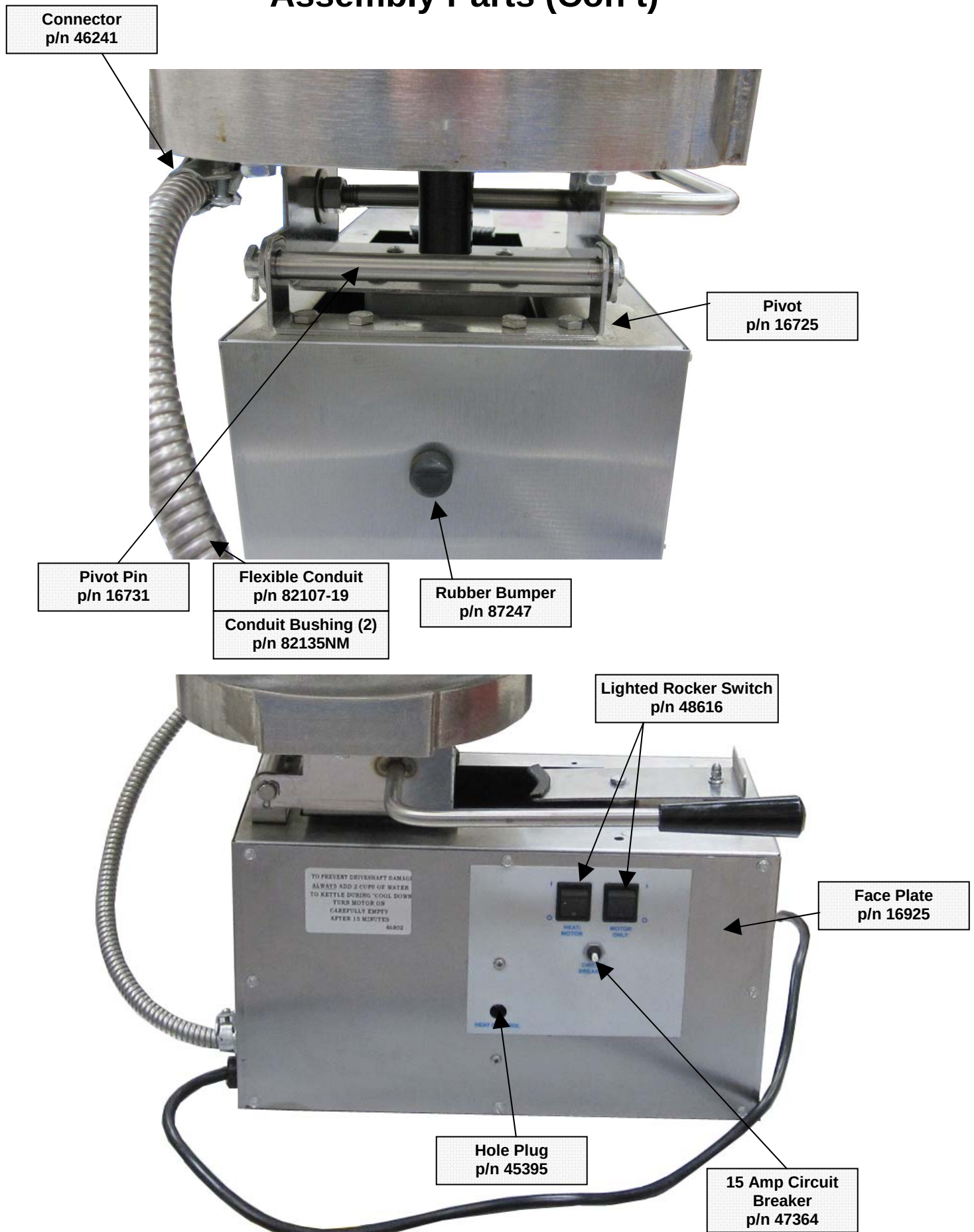
Assembly Parts



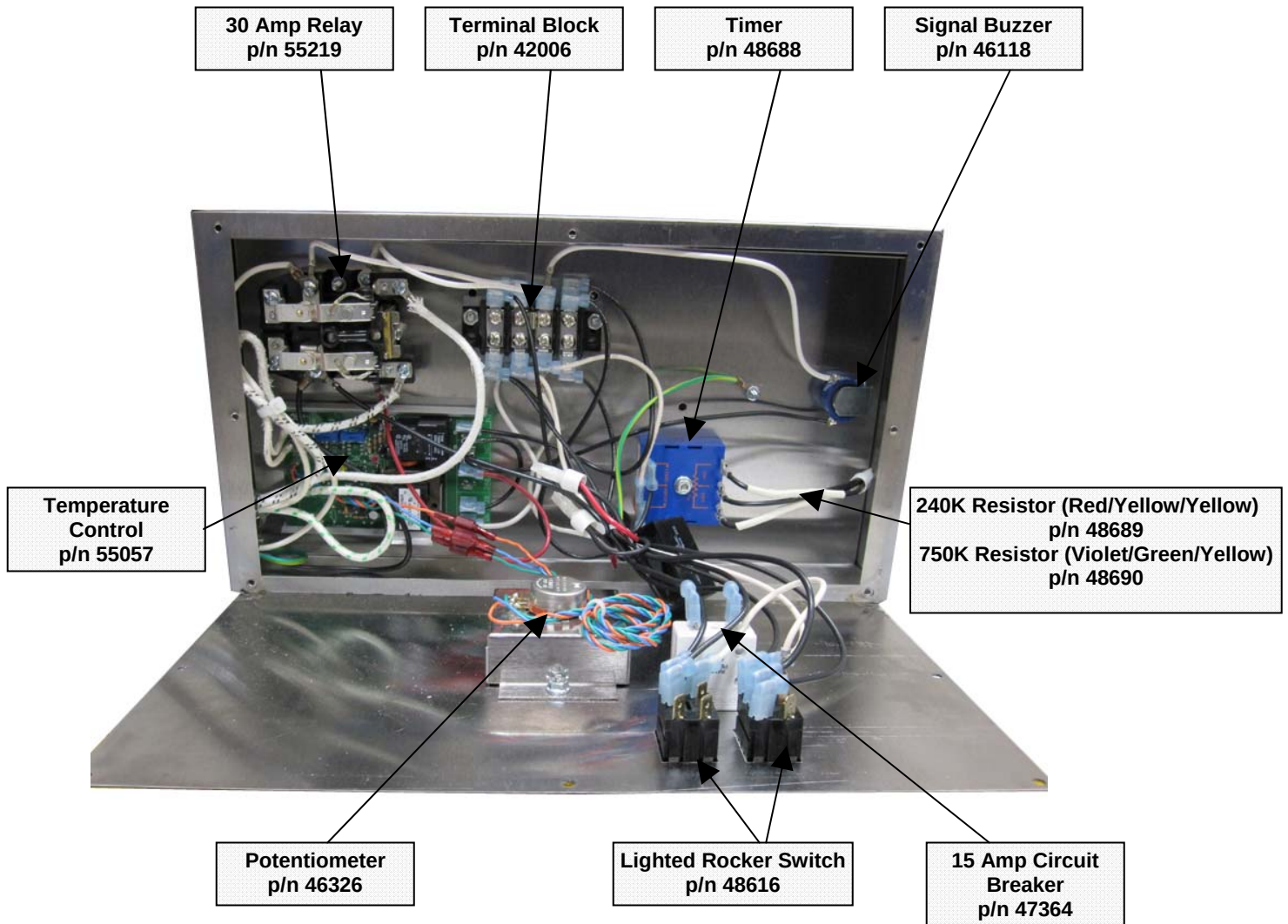
Assembly Parts (Con't)



Assembly Parts (Con't)



Assembly Parts (Con't)





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

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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