



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.</p> <p style="text-align: right; font-size: small;">008GEND1012</p>

	⚠ WARNING
	<p>To avoid burns, do NOT touch heated surfaces. Do NOT place or leave objects in contact with heated surfaces. <i>(Gold Medal Products Company does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)</i></p> <p style="text-align: right; font-size: small;">009GHW1012</p>

	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010GENW1012</p>

	⚠ WARNING
	<p>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.</p> <p style="text-align: right; font-size: small;">011GENW1012</p>

	⚠ CAUTION
	<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;">012GENC1012</p>

	⚠ CAUTION
	<p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p> <p style="text-align: right; font-size: small;">007GENC1012</p>

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.



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.

Electrical Requirements

The following power supply must be provided:

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

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

	⚠ DANGER
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p>

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

Before You Plug In Machine

1. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a grounded to un-grounded receptacle adapter.
4. Install the unit in a level position.



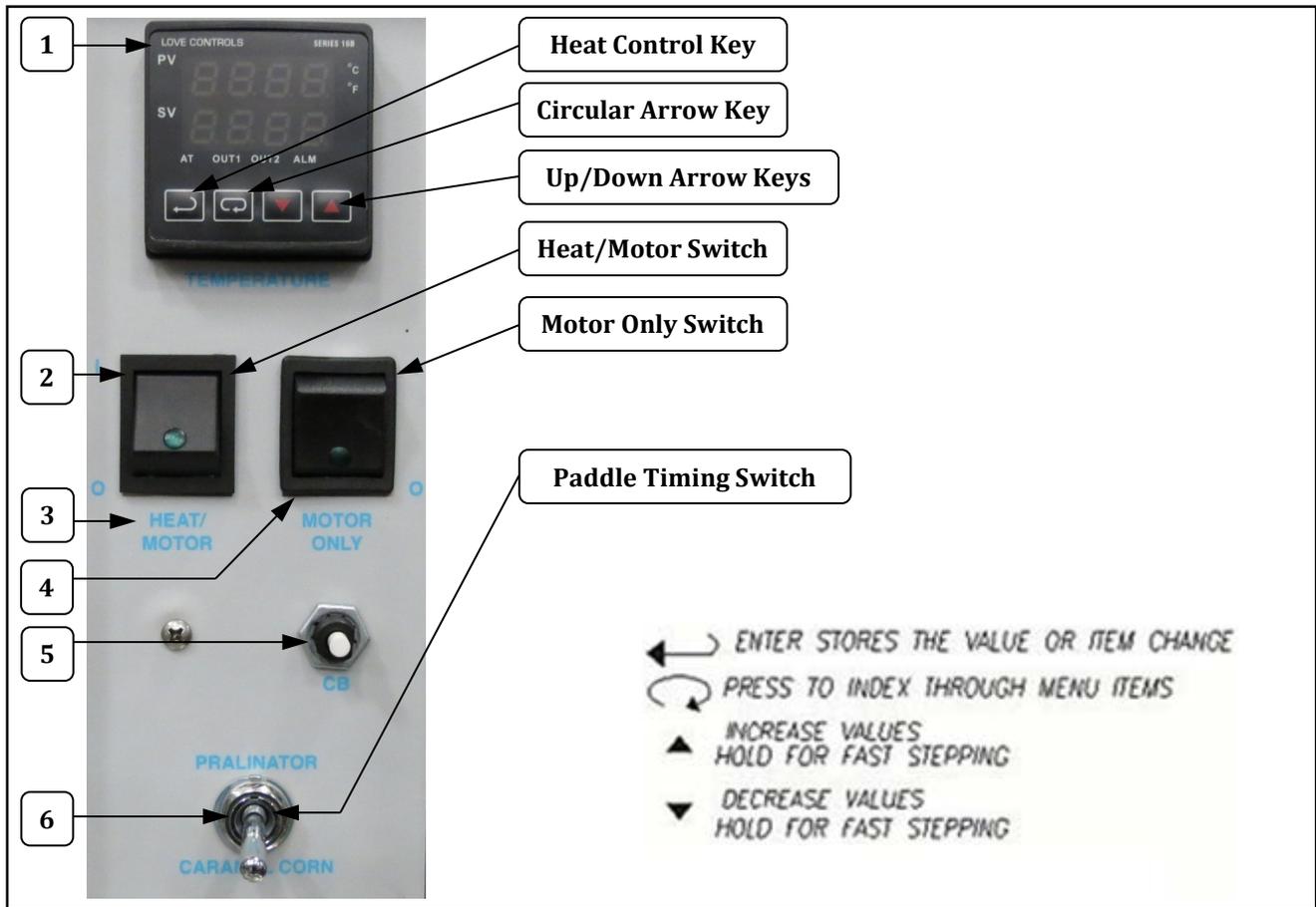
OPERATING INSTRUCTIONS

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 15 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. 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 15 seconds of every minute.
 2. **Pralinator** the mixing paddle turns for 55 seconds of every minute.

B. Shaft extension and **Corn Treat** paddles or nut mixing paddle.

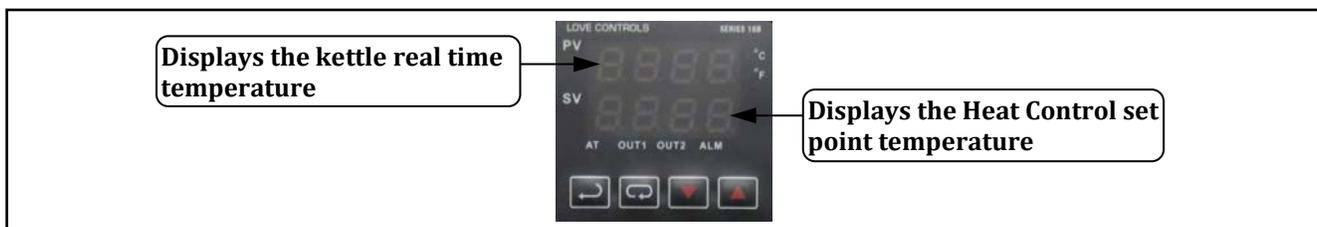
- * Use the shaft extension and two paddles for the **Corn Treat**.
NOTE: The shaft extension mounts to the fixed shaft in the machine with the shorter thumb screw.
- * Use the single piece mixing paddle for the **Pralinator** mounted to the fixed shaft with a long thumb screw.
NOTE: The shaft extension is not used for the **Pralinator**.

C. Mount the large drum for the **Corn Treat**. Mount the small drum for the **Pralinator**.

D. 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. Measure 12 Oz for step 4 and 2-3 Oz for step 6.
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 and 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 to produce a glossy variable finish.
8. Dump the frosted nuts onto a cooling tray. Steam, separate, and then allow to cool 10-15 minutes before serving or packaging.

Corn Treat Operating Instructions

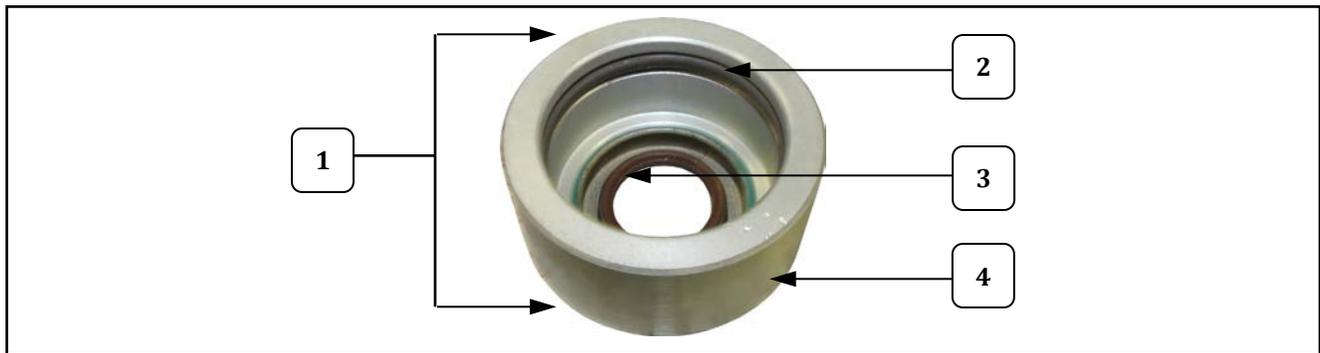
1. Always remember to leave the lid on the kettle during the first part of the batch. Once steam starts to "roll-up" from underneath the lid, carefully remove the lid for the remainder of the cooking cycle.
2. Turn the Heat/Motor switch to the "On" position. Do not turn the Motor Only switch on.
3. Add 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 the caramel corn to mix for approximately 30 seconds with the kettle in the 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.



New Paddle & Hub Seal Kit Installation

1. Unscrew the wing bolts (Mixing Paddle - Lock Stud assemblies) 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.
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.



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



Care and Cleaning

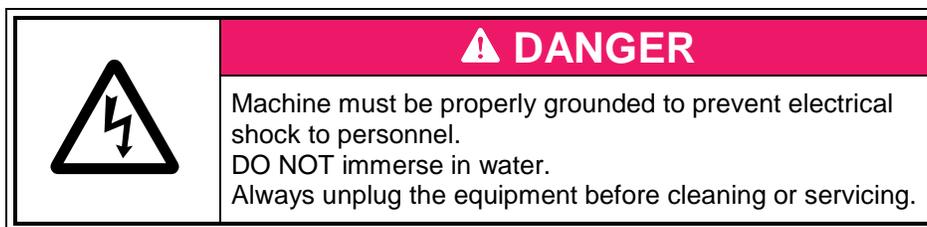
NOTE: It is extremely important to follow the cleaning procedure below, otherwise equipment failure will manifest. The warranty does not cover parts that are damaged due to improper cleaning or use.

Proper Cleaning Procedure

During normal use, sugar build-up will naturally 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 and the machine will be turned off afterwards, this procedure must be followed after this batch is 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.
NOTE: Beware of rising steam. Make sure to keep your face away from this rising steam.
2. Place the lid on the kettle and turn on the Heat/Motor switch.
3. When the water starts to boil turn all switches off. Allow the machine to cool, 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.
5. Now you are ready to begin another batch.



Good sanitation practice demands that all food cooking equipment be cleaned regularly. A clean looking, well-kept machine is one of the best ways of advertising your product.



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 eye 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 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

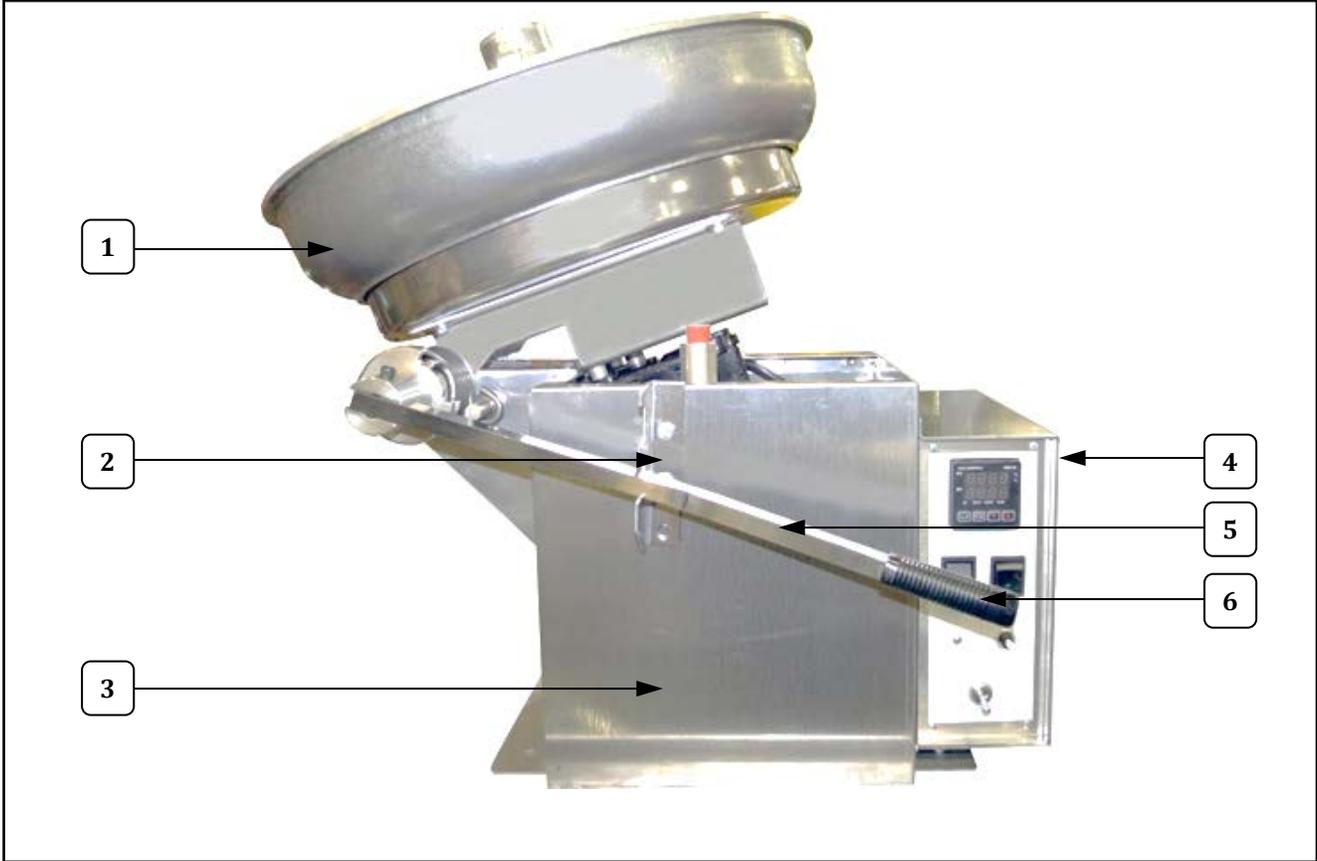
(513) 769-8500

E-mail: info@gmpopcorn.com

Web Page: www.gmpopcorn.com



Cabinet Exterior

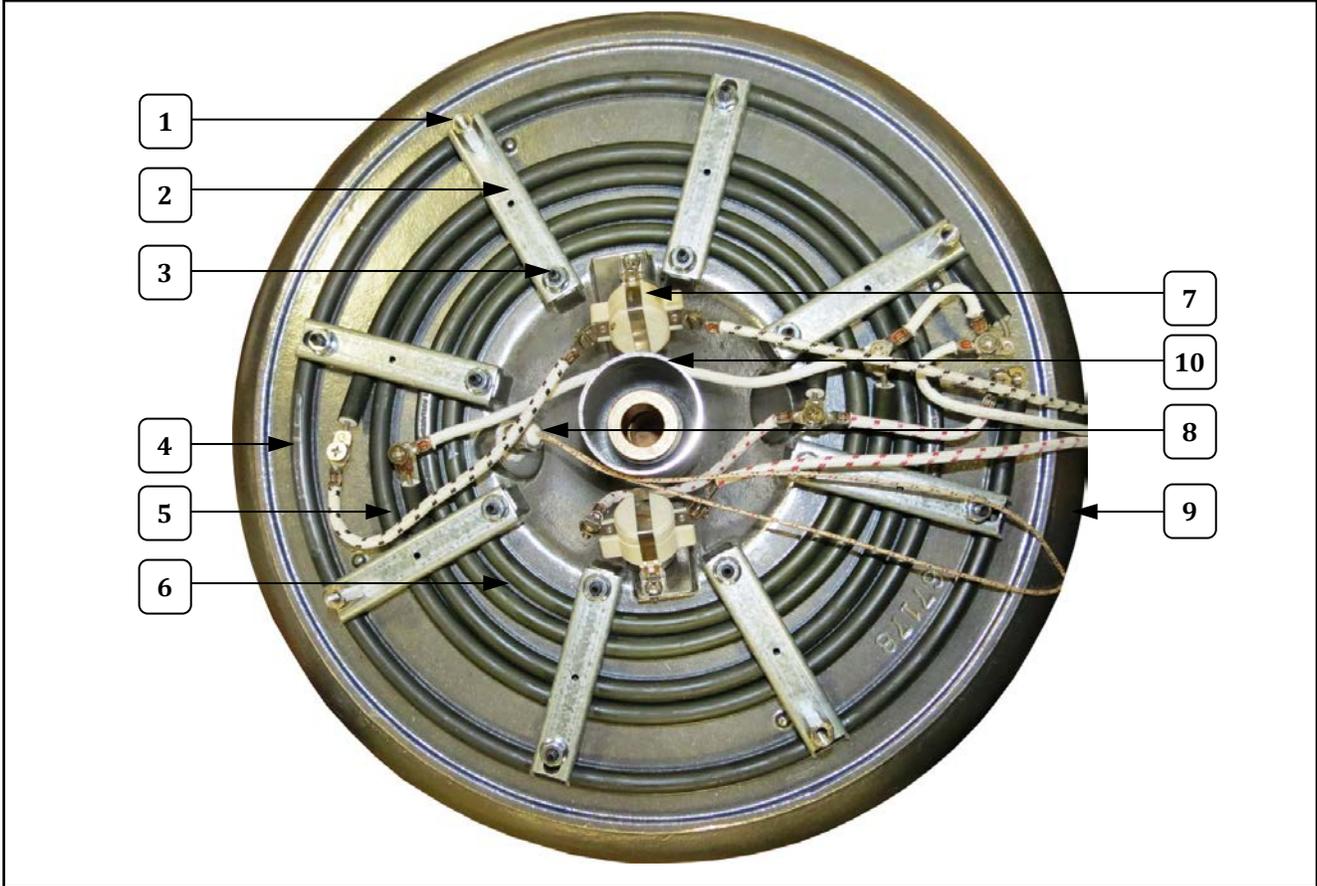


Item	Part No.	Model(s)	Part Description	Qty.
1	68015G	2182EL/ER	KETTLE ASSEMBLY	1
	68015XE	2182XL/XR	KETTLE ASSEMBLY	
2	46153	ALL	2 POSITION BRACKET	1
3	48685	ALL	PEDESTAL WELDED ASSEMBLY	1
4	55538	ALL	DIGITAL CONTROL BOX ASSEMBLY	1
5	46006	ALL	TILT LEVER	1
6	46028	ALL	HANDLE BAR GRIP	1

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



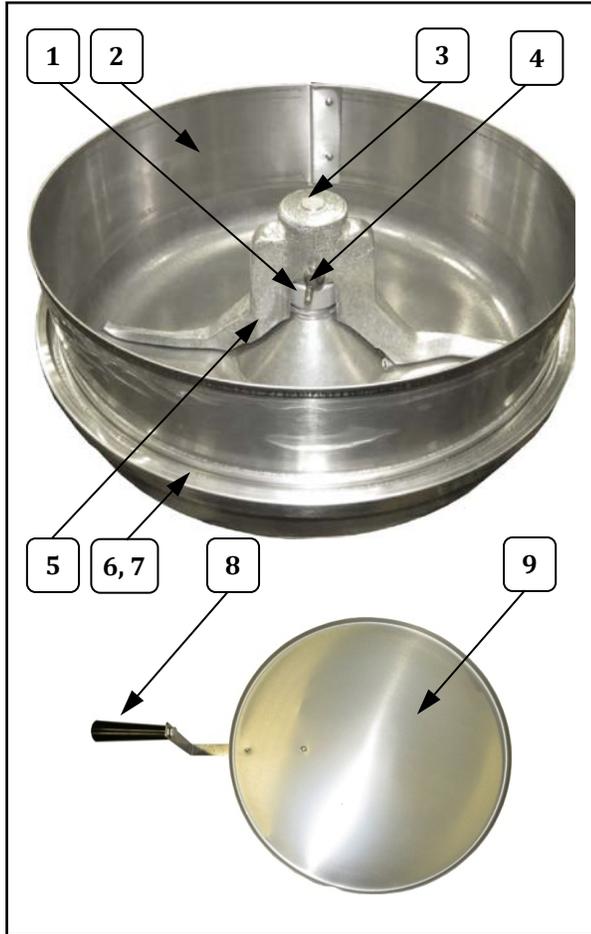
Kettle Bottom



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

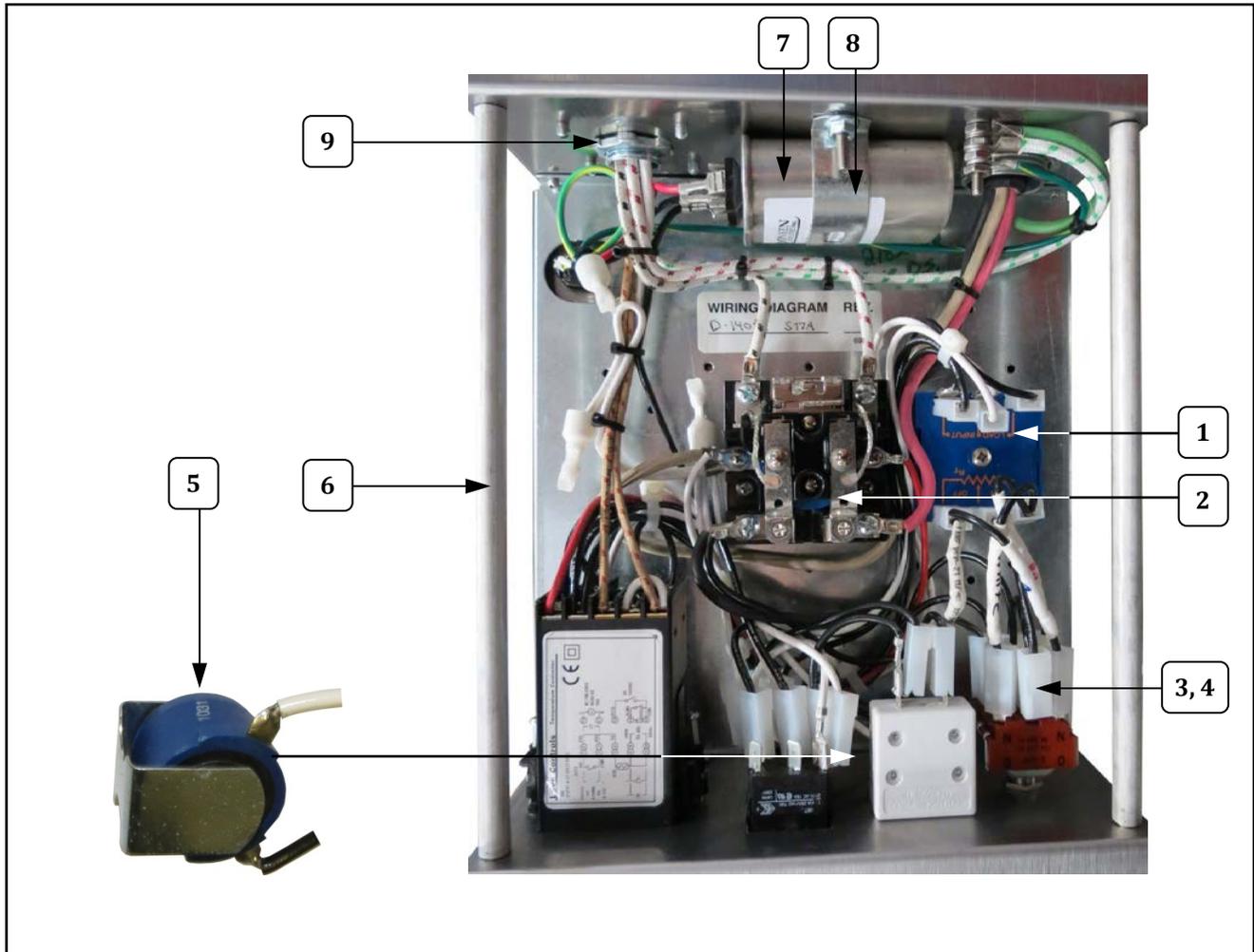


Corn Treat Assembly

Item	Part No.	Model(s)	Part Description	Qty.
1	16707	ALL	HUB	1
2	67222	Pralinator	MIXING DRUM (Pralinator)	1
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



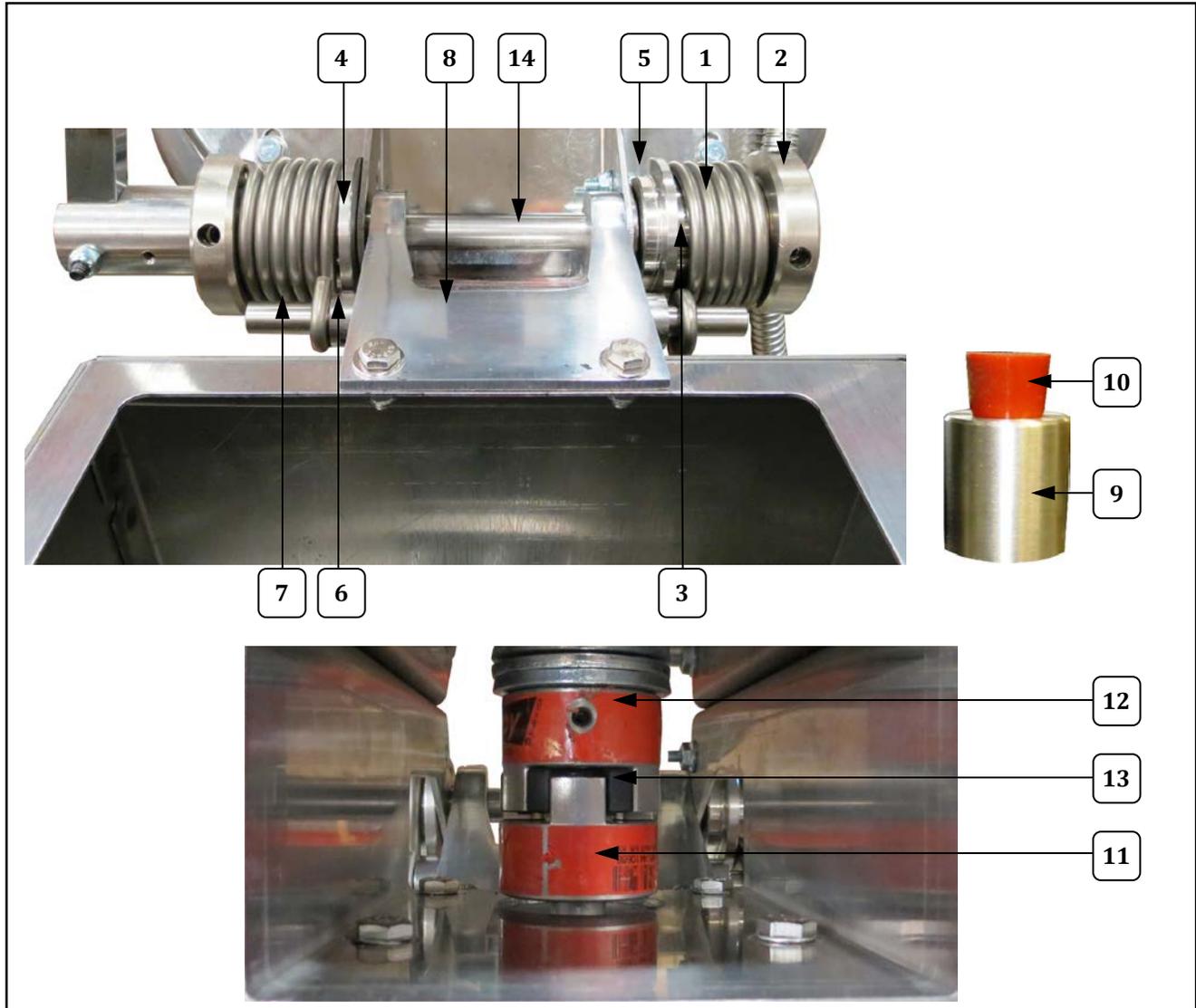
Control Box Electronics



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

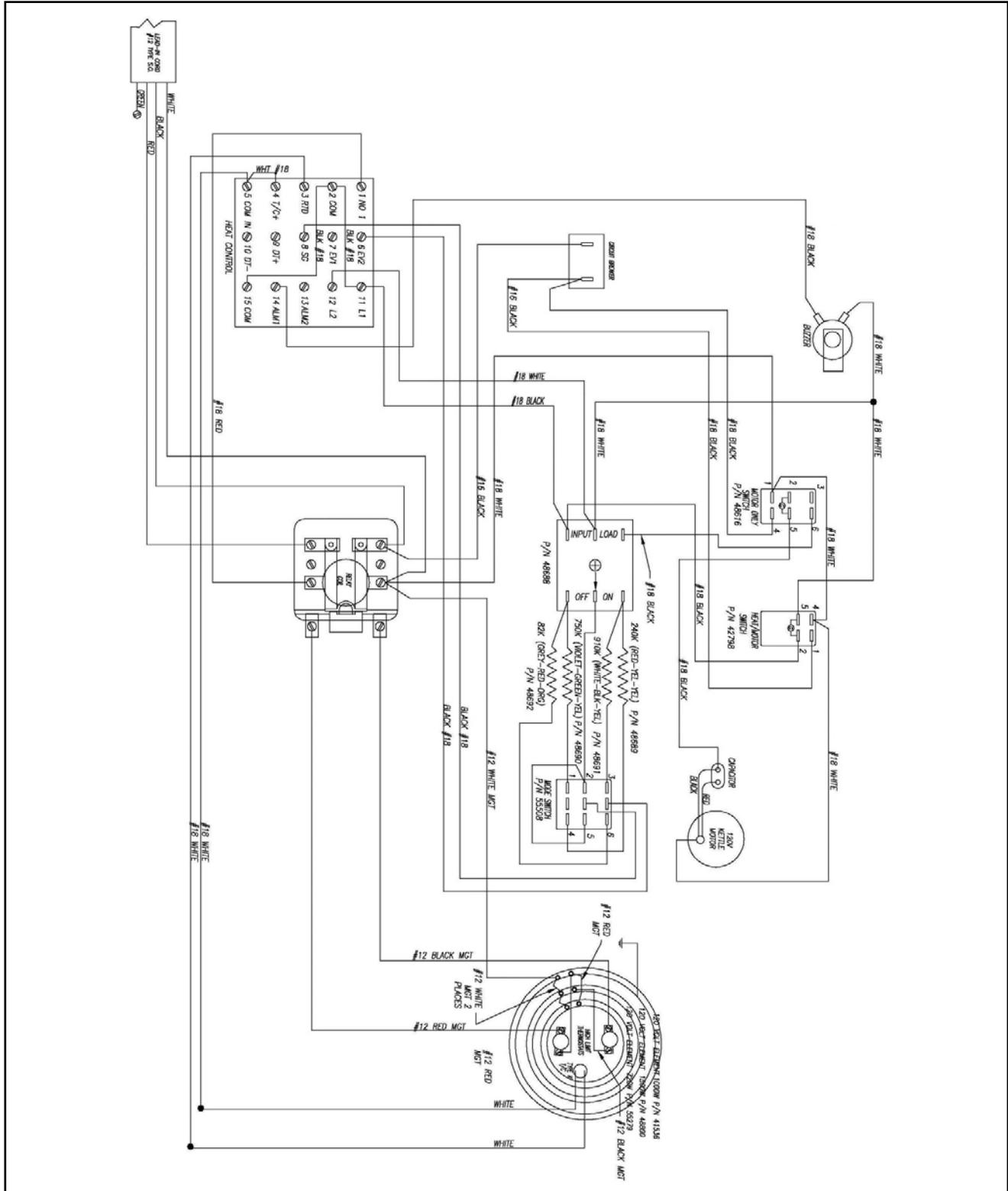


Item	Part No.	Model(s)	Part Description	Qty.
1	74660	ALL	TORSION SPRING	2
2	74661	ALL	COLLAR	2
3	74658	ALL	SPACER (under torsion springs)	4
4	74659	ALL	LARGE SPACER (dump side)	1
5	74690	ALL	LARGE SPACER (customer side)	1
6	47326	ALL	1/2ID x 7/8OD SET COLLAR	2
7	82551	ALL	SPRING RETAINER ROD	1
8	82550	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

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 CO.

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