



Instruction Manual

Karmel Baby

Model No. 2626, 2626EX



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;">008GEND1112</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. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this 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;">014GEND1112</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;">013PW1112</p>

	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right; font-size: small;">010GENW1112</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;">012GENC1112</p>

	⚠ CAUTION
	<p>This machine is NOT to be operated by minors.</p> <p style="text-align: right; font-size: small;">007GENC0413</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. *(Gold Medal Products Co. does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)*

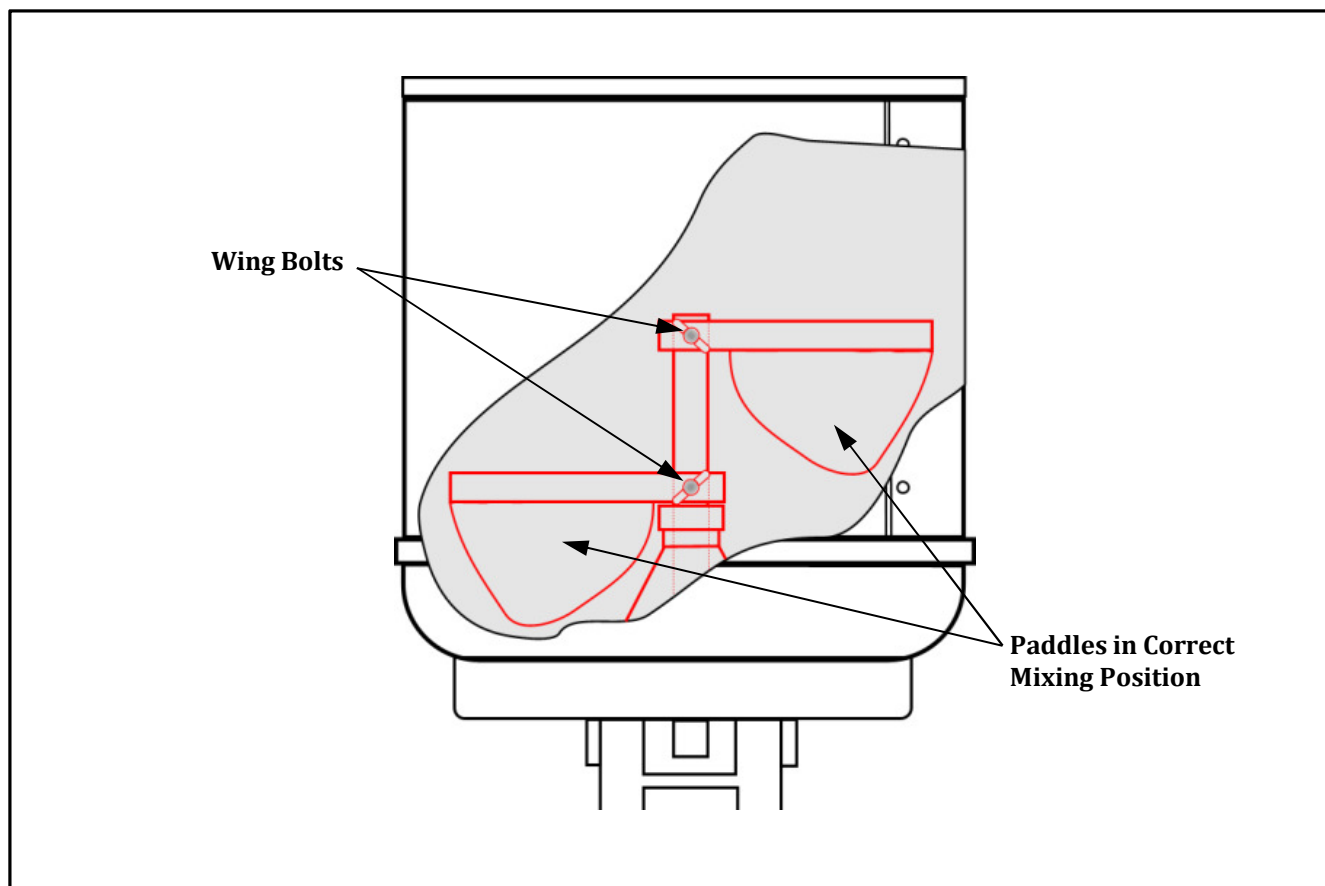
INSTALLATION INSTRUCTIONS

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.

Setup

1. Remove all packaging and tape before starting operation.
2. Prior to operation, rotate the top paddle into the mixing position and fix into place with the wing bolt provided (see illustration below).





Accessories Included with Your Machine

- Stamped Alum Scoop
- 2.5 Gallon Bucket
- Bowl Scraper
- 2 Cup Acrylic Measure





Electrical Requirements

The following power supply must be provided:

2626: 120 Volts, 1720 Watts, 60 Hertz.

2626EX: 230 Volts, 1720 Watts, 50 Hertz

 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 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.

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.
5. 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, and the motor will also turn for 15 seconds of every minute.

Note: 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.

Note: The main function of this switch is for mixing the product/popcorn at the end of the cooking cycle with the kettle in the tilt position, and it is used for “cleaning mode”.

HEAT CONTROL

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

To Calibrate the Heat Control for a 280°F Product Cook Temperature: 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 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.

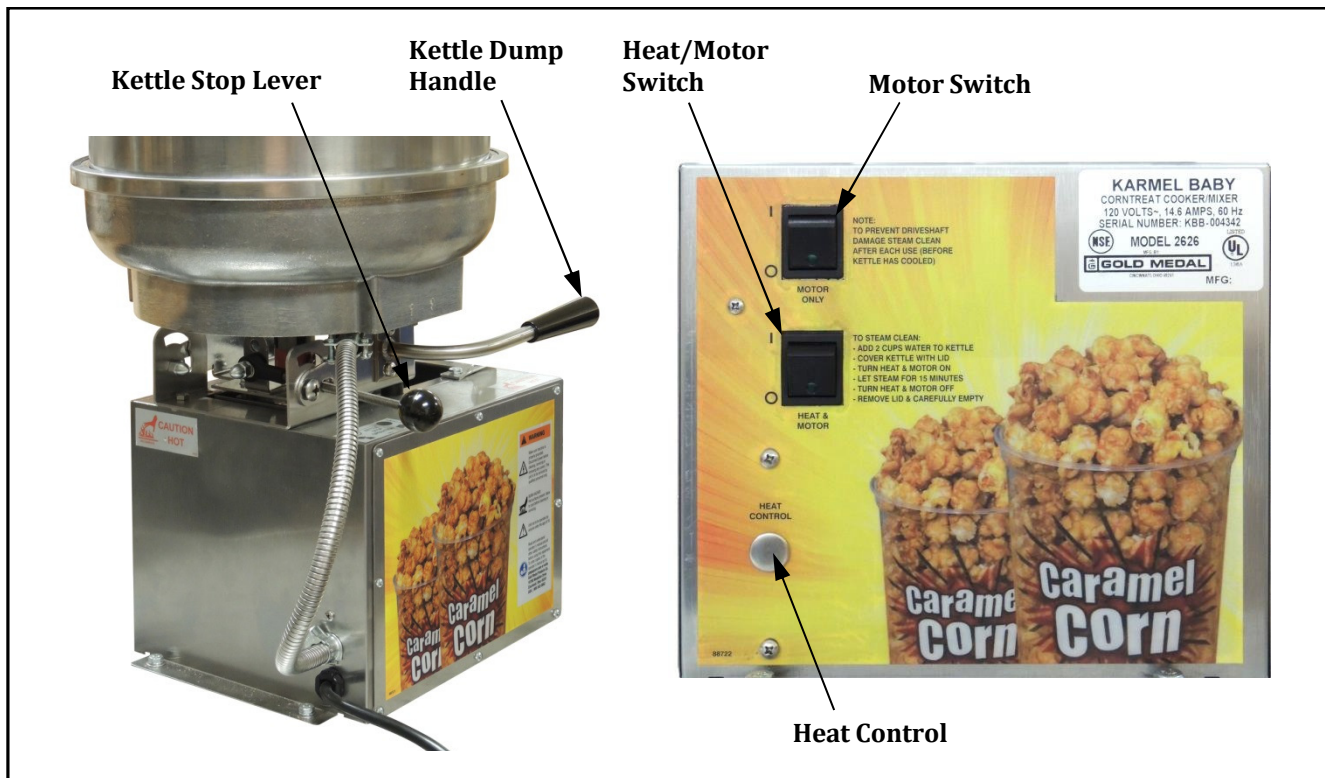
Note: The sound of the buzzer signals kettle heat shut-off.

Kettle Dump Handle

This lever tilts the kettle from the upright cook position to the mix position or the dump position.

Kettle Stop Lever

This lever stops the kettle in the mix position or in the dump position.



Instructions for Making Carmel Corn

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 "ON" (do not turn on the Motor switch).
3. Add 6 oz. of water and one package of Gold Medal 2157 2.5 gal Caramel Complete Mix.
4. Turn the Motor switch "ON" and mix for approximately one minute. Turn the Motor switch "OFF". (With the Heat/Motor switch "ON", the motor will run for 15 seconds every minute.)
5. Allow the mix to cook until the buzzer sounds at 280°F product temperature.
6. Turn the Heat/Motor switch "OFF".
7. Turn the Motor switch "ON".
8. Add two and a half gallons of pre-popped corn.
9. Allow the corn to mix for approximately ten (10) seconds with the kettle in the upright position.
10. Move the kettle to the mix position and mix the popcorn until it is thoroughly coated.
11. Dump the caramel corn into the cooling pan.
12. After dumping caramel corn, turn Motor switch “OFF”.

CARE AND CLEANING



Good sanitation practice demands that all food preparation equipment be cleaned regularly. 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 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 procedures are not followed.

Proper Kettle 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 8 oz. of water into the kettle.

CAUTION: 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. You will probably have to steam the kettle twice to remove all traces of product.
4. Wipe out any excess sugar build-up from the kettle using a damp rag, and you are ready to begin another batch.
5. Do not leave water in the pans overnight.

Proper Unit Cleaning Procedure

1. Releasing the draw latch makes the mixing drum easy to remove for cleaning. The mixing drum and paddles can be taken to the sink to clean.
2. The cabinet of your machine should be wiped clean daily (or more, depending on your usage) with a soft cloth, soap and hot water.

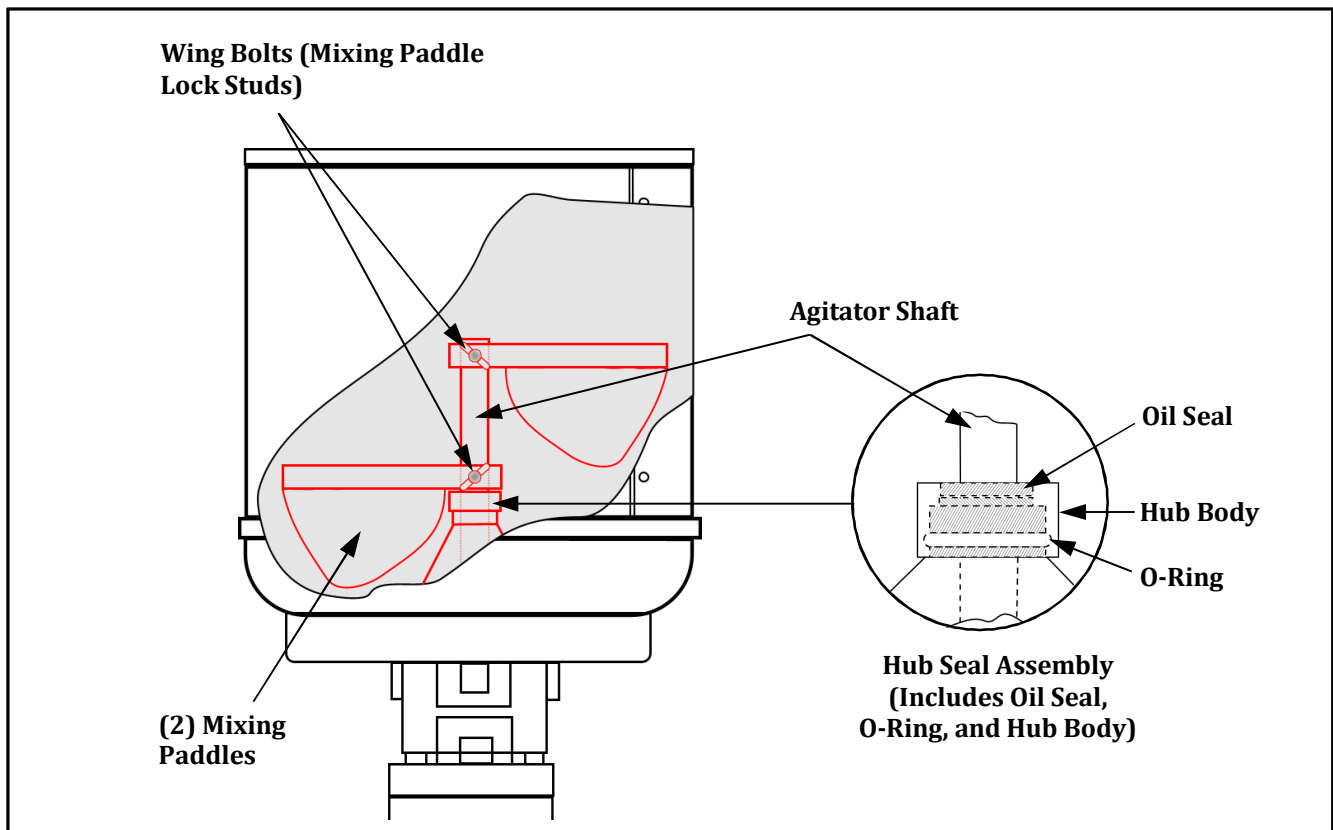


Proper Hub Seal Assembly Cleaning Procedure

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

Follow the steps below weekly to ensure proper machine performance:

1. Loosen the wing bolts (Mixing Paddle Lock Studs) and remove the mix paddles.
2. 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.
3. Remove the hub seal assembly and soak it in hot water to clean.
4. Clean the area around the center hub. Remove any product residue. (See Kettle Shaft Maintenance for note on lubricating the kettle bushings.)
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 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 (see diagram below.)
7. After the hub seal assembly has been properly installed, re-install the mix paddles onto the agitator shaft.
8. Finger tighten the wing bolts to secure the mixing paddles in place.





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 before installing or servicing this equipment.



⚠ 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.

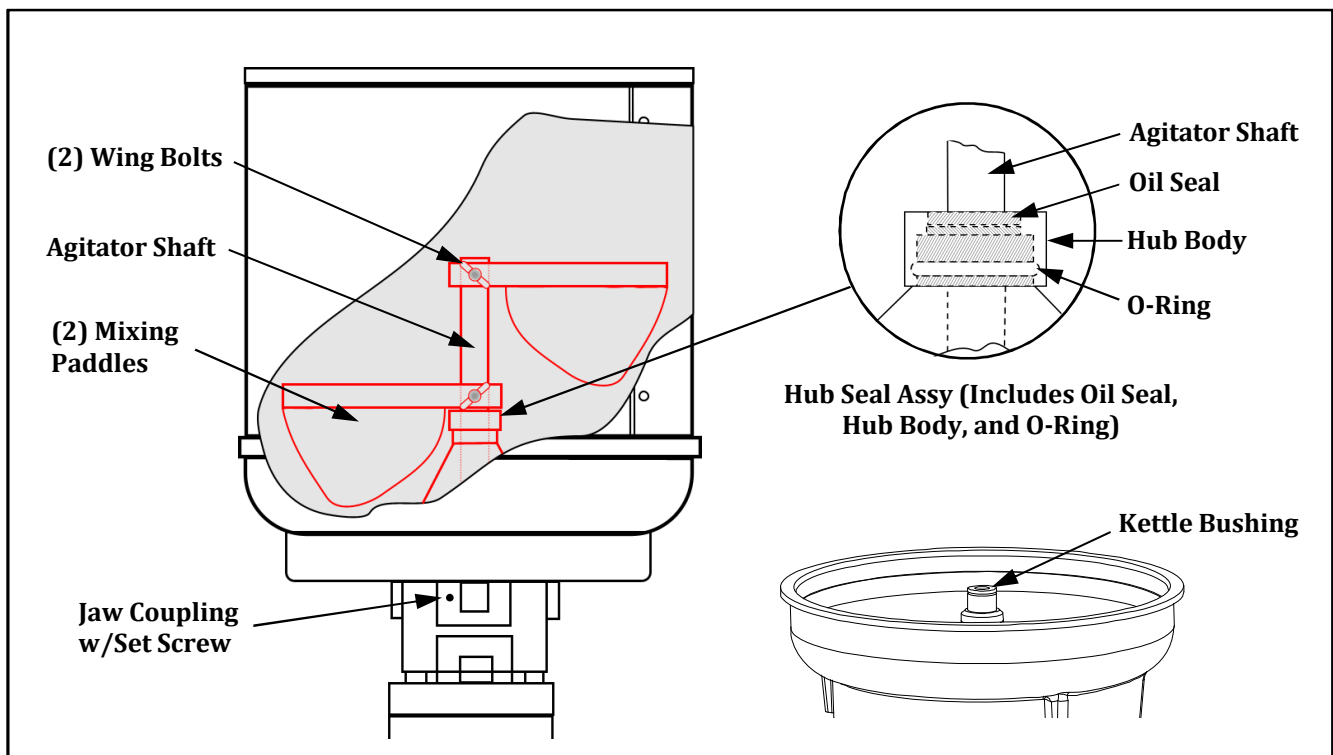


New Paddle / Hub Seal Kit Installation, and Kettle Shaft Maintenance

1. Loosen the wing bolts (Mixing Paddle Lock Studs) and remove the mix paddles.
2. Remove the old hub seal assembly.
3. Clean the area around the center hub. Remove any product 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 set screw in the Jaw Coupling and remove the shaft. **DO NOT lose the shaft key; this must be reset into place when reassembling.**

4. 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 new o-ring/oil seal 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 new 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. Finger tighten the wing bolts to secure the mixing paddles in place.





ORDERING SPARE PARTS

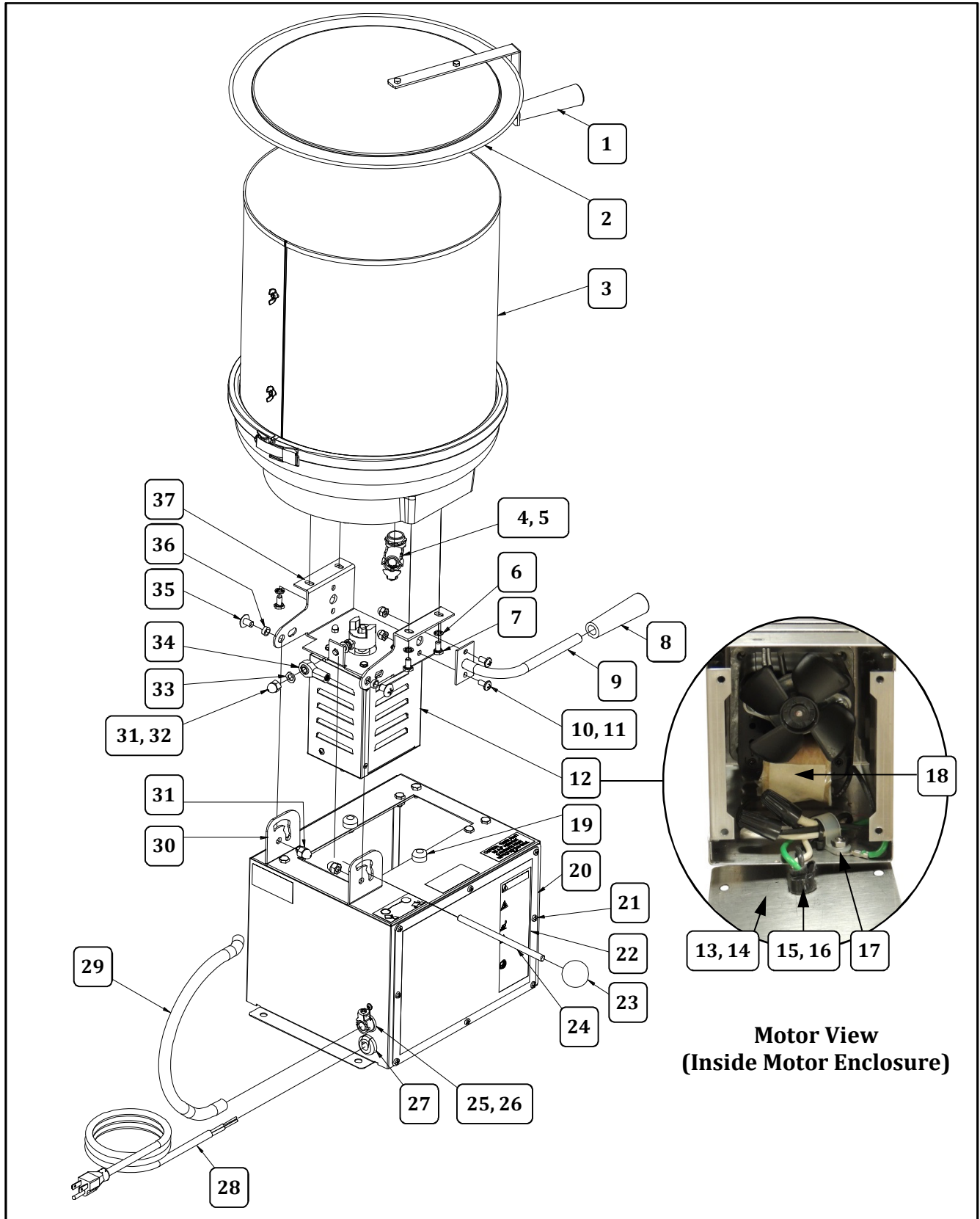
1. Identify the needed part by checking it against the photos, illustrations, and/or parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include your model number, serial number, and date of manufacture (located on the machine nameplate) with your order.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

Unit Exterior



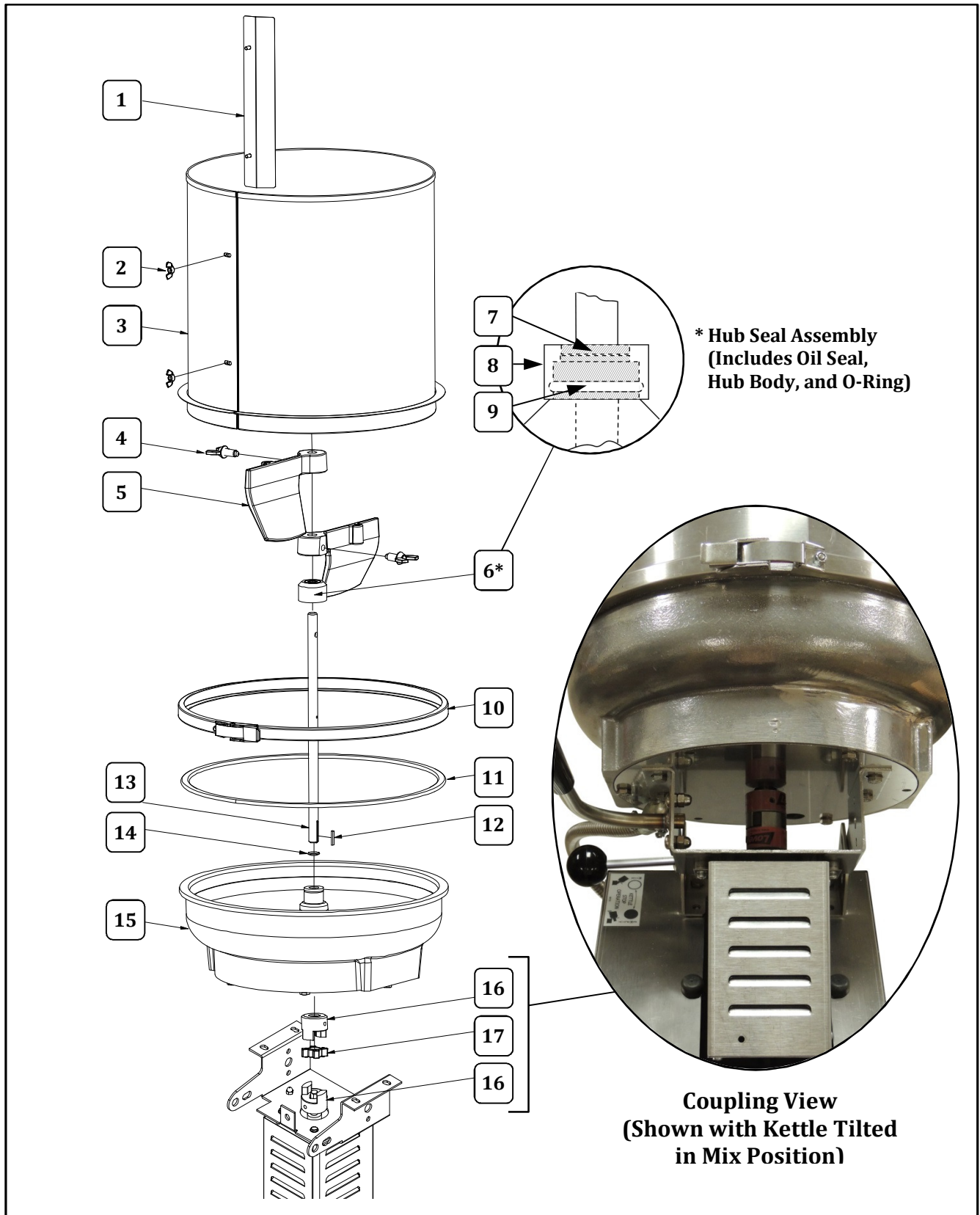


Unit Exterior – Parts List

Item	Part Description	Qty.	Part Number	
			2626	2626EX
1	PLASTIC HANDLE 3/8-16 TAP	1	76075	76075
2	LID ASSEMBLY (includes handle)	1	16810	16810
3	KETTLE SUBASSEMBLY (see Kettle Assembly Breakdown section for itemized parts list)	1	111026	111026EX
4	CONNECTOR 90 DEGREE (see Kettle Lead -In Parts Breakdown section for Kettle Lead Wire Assembly)	1	46241	46241
5	1/2 CONDUIT BUSHING NM	1	82135NM	82135NM
6	WASHER 1/4 INTERNAL TOOTH	4	12383	12383
7	1/4-20 X 1/2 HX HD SCREW	4	12382	12382
8	PLASTIC DUMP HANDLE	1	41139	41139
9	HANDLE WELDMENT	1	88732	88732
10	1/4-20 X 1/2 P/H PHIL	2	12471	12471
11	1/4-20 ACORN NUT	2	42229	42229
12	MOTOR ENCLOSURE	1	88740	88740
13	MOTOR COVER END PLATE	1	88739	88739
14	SCREW #8-32X3/8 PAN HD PH	4	74141	74141
15	STRAIN RELIEF #SR-10-2	1	87163	87163
16	MOTOR LEAD IN CORD ASSEMBLY	1	111034	111034
17	CABLE CLAMP	1	87219	87219
18	KETTLE DRIVE MOTOR 120V	1	88744	
	KETTLE DRIVE MOTOR 230V	1		88744EX
19	RUBBER BUMPER	2	87247	87247
20	FACE PLATE	1	16925	16925
21	8-32 X 1/2 PH PAN T/S (Front Plate Screws)	8	87245	87245
22	FRONT DECAL 2626	1	88721	88721
23	1-3/8" BALL KNOB	1	111033	111033
24	STOP HANDLE	1	111005	111005
25	CONNECTOR CONDUIT FLEX (straight 3/8 with screws)	1	47373	47373
26	1/2" CONDUIT BUSHING	1	82135NM	82135NM
27	STRAIN RELIEF SR7W-2	1	67060	67060
28	LEAD-IN CORD 15 AMP PLUG	1	87085	
	POWER SUPPLY CORD, EXPORT	1		42369
29	FLEXIBLE CONDUIT	1	82107-19	87107-19
30	SUPPORT BRACKET	1	111012	111012
31	HI CROWN ACORN - ZINC	3	77610	77610
32	5/16-18 X 1 HEX C/S 18-8 (Cap Screw)	1	12489	12489
33	PLAIN WASHER, STAINLESS	2	77865	77865
34	NYLON ROD END	1	111032	111032
35	5/16-18 X 1/2 PH TR M/S	2	12183	12183
36	SPACER .4380Dx.3231Dx.180	2	88741	88741
37	MOTOR MOUNT	1	111004	111004



Kettle Assembly Breakdown



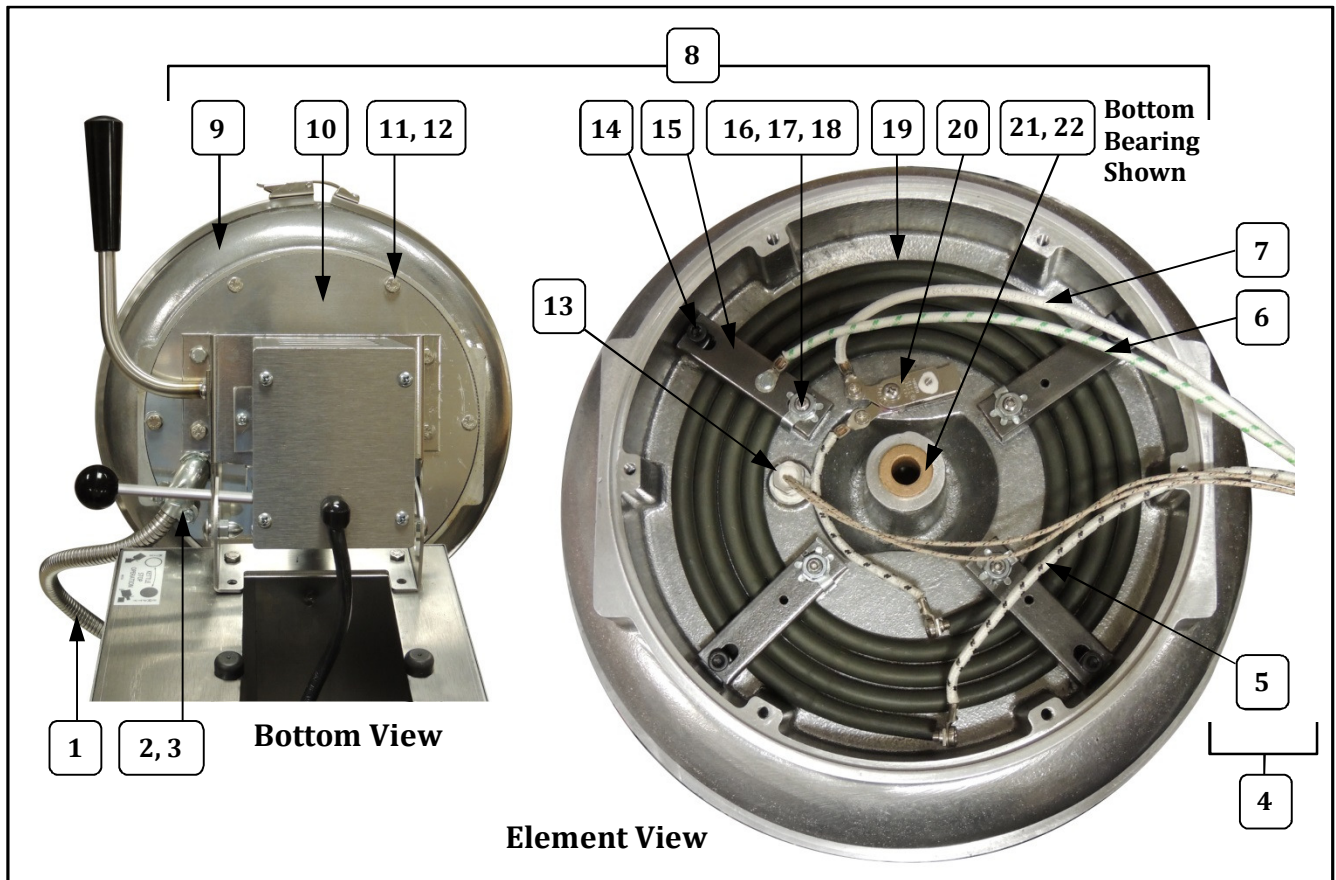


Kettle Assembly Breakdown – Parts List

Item	Part Description	Qty.	Part Number	
			2626	2626EX
1	BLENDING STRIP MARK 2.5	1	16765	16765
2	WING NUT, #8-32	2	89126	89126
3	MIXING DRUM MARK 2.5	1	16761	16761
4	MIX PADDLE MK 2.5	2	88743	88743
5	MIX PADDLE LOCK STUD ASSY	2	16767	16767
6	HUB SEAL ASSEMBLY	1	16752	16752
7	HUB SEAL (Oil Seal)	1	16748	16748
8	SEAL BODY (Hub Body)	1	16734	16734
9	SEAL O-RING	1	16749	16749
10	RETAINING RING ASSY	1	16762	16762
11	DRUM SEAL	1	16764	16764
12	MACHINE KEY	1	16808	16808
13	DRIVE SHAFT	1	16732	16732
14	DRIVE SHAFT O-RING	1	16747	16747
15	MARK 2.5 KETTLE ASSEMBY (for itemized parts list see Kettle Bottom Parts Breakdown section)	1	88730	88730EX
16	JAW COUPLING BODY 1/2"B	2	88729	88729
17	JAW COUPLING SPIDER	1	88727	88727



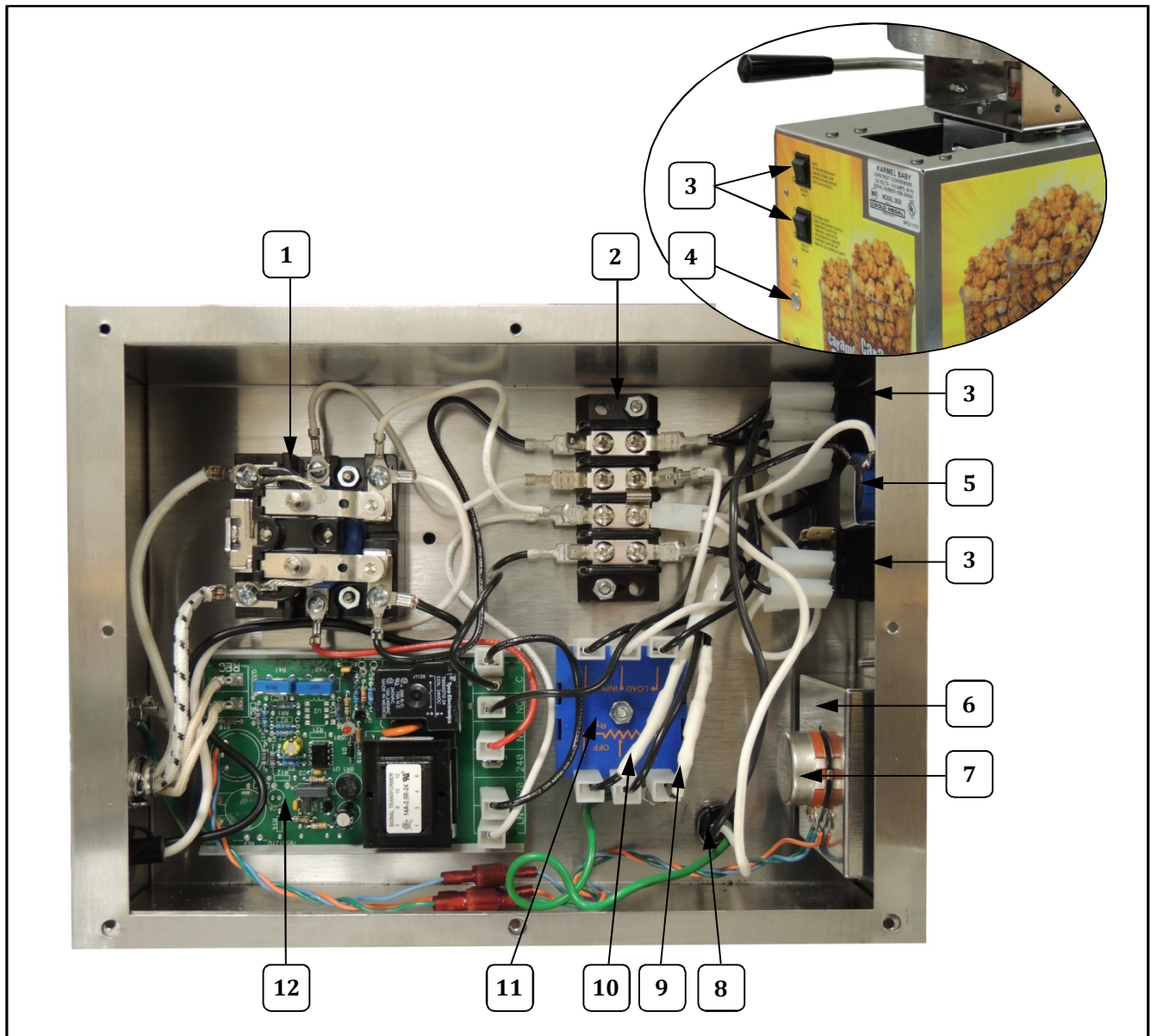
Kettle Lead-In / Kettle Bottom Breakdown



Item	Part Description	Qty.	Part Number	
			2626	2626EX
1	FLEXIBLE CONDUIT	1	82107-19	87107-19
2	CONNECTOR 90 DEGREE	1	46241	46241
3	1/2 CONDUIT BUSHING NM	1	82135NM	82135NM
4	KETTLE LEAD ASSY (incls. wire items 5-7 below)	1	55546	55546
5	12GA MGT BLK 40IN	1	MB12E40U	MB12E40U
6	12GA MGT GRN 30IN	1	MG12I30U	MG12I30U
7	12GA MGT WHT 37IN	1	MW12U37E	MW12U37E
8	KETTLE SUB ASSEMBLY (includes parts below)	1	88730	88730EX
9	MARK 2.5 KETTLE ASSEMBLY	1	16766	16766
10	BOTTOM PLATE	1	111013	111013
11	1/4-20 X 1/2 HX HD SCREW	6	12382	12382
12	WASHER 1/4 INTERNAL TOOTH	6	12383	12383
13	RTD HEAT SENSOR	1	46299	46299
14	1/4-20 X 1/2 Socket Head Screw	4	46722	46722
15	ELEMENT CLAMP 16/18OZ	4	67894	67894
16	1/4-20 x 1.25 SET SCREW	4	59060	59060
17	NUT RETAINER	4	50190	50190
18	HEX NUT 1/4-20	4	74133	74133
19	TUBULAR HEAT ELEMENT 1720	1	67889	67889EX
20	THERMOSTAT 525F	1	76702	76702
21	FLANGE BEARING MARK 2.5 (bottom Bearing)	1	16735PMO	16735PMO
22	FLANGE BEARING MACHINED (top bearing)	1	16735	16735



Controls and Control Box Interior View

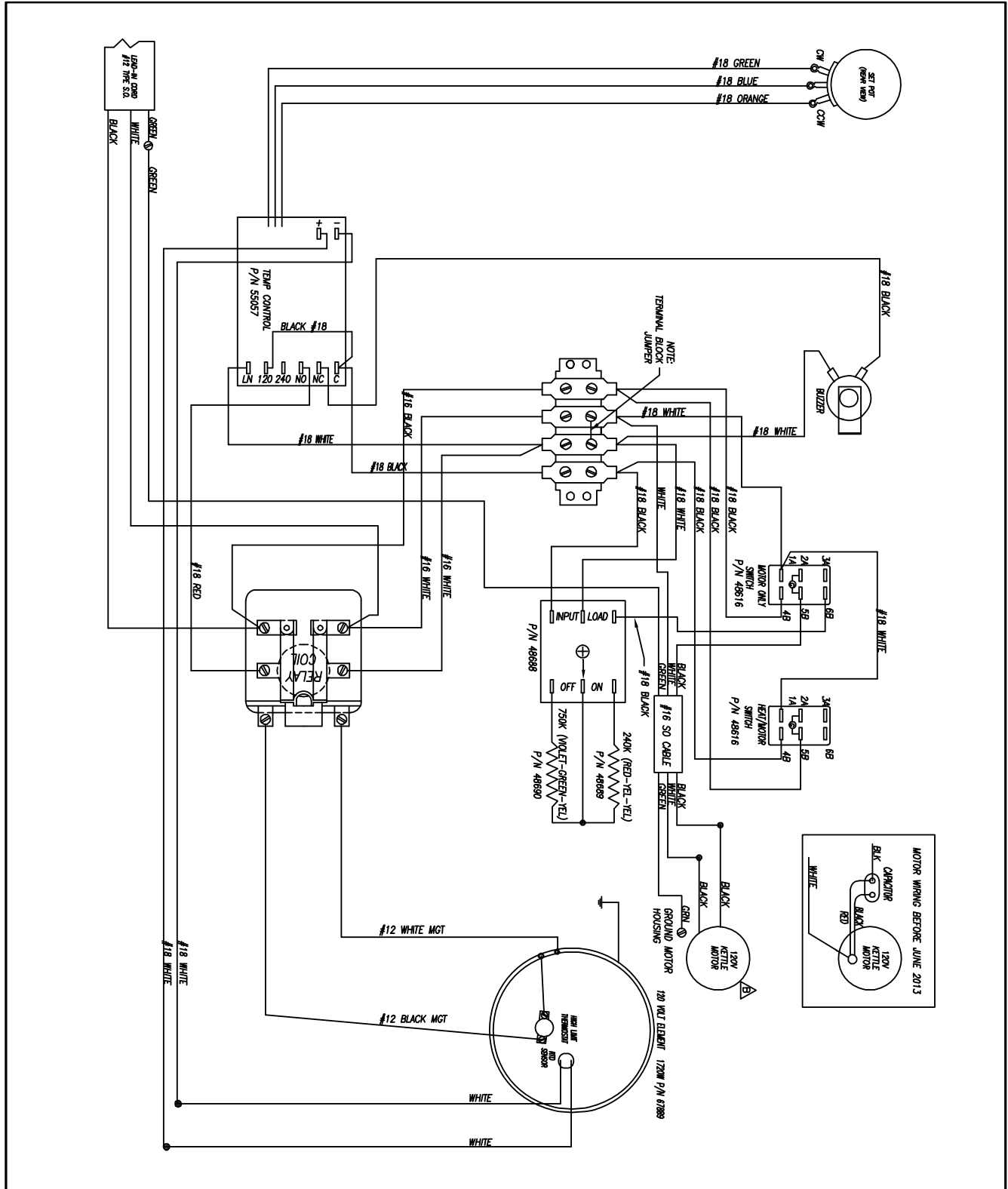


Item	Part Description	Qty.	Part Number	
			2626	2626EX
1	RELAY, 30A DPST 120V	1	55219	55219EX
2	TERMINAL BLOCK	1	42006	42006
3	SWITCH, ROCKER DPDT LGHT	2	48616	48616
4	HOLE PLUG, 1/2 DIA. SS	1	45395	45395
5	BUZZER SIGNAL	1	46118	46120
6	POTENTIOMETER ENCLOSURE	1	55120	55120
7	POTENTIOMETER, 500 OHM	1	46326	46326
8	STRAIN RELIEF #SR-6P3-4	1	76026	76026
9	RESISTOR, 240K 1/2 WATT (Front, "ON")	1	48689	48689
10	RESISTOR, 750K 1/2 WATT (Rear, "OFF")	1	48690	48690
11	TIMER, PERCENTAGE 60 SEC	1	48688	48688EX
12	TEMPERATURE CONTROL, RTD	1	55057	55057



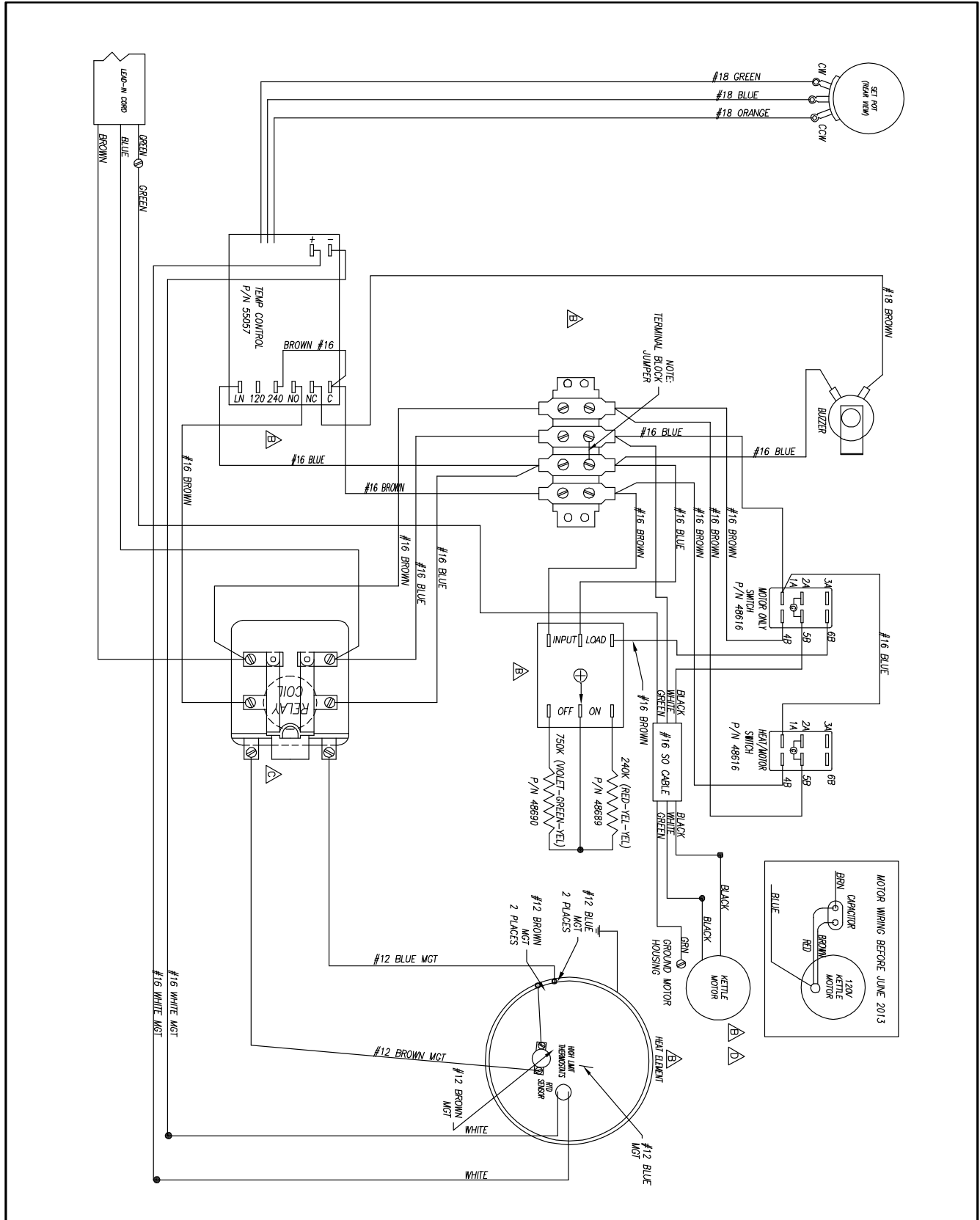
WIRING DIAGRAM

Model No. 2626





Model No. 2626EX





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.

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

gmpopcorn.com

Phone: (800) 543-0862 Fax: (800) 542-1496
(513) 769-7676 (513) 769-8500