



Instruction Manual

Candy Apple Stoves Caramel Corn Stove

Models: 4001 and 4002

Model: 2083



Model 2083 shown for general image
reference only (kettle not included).



GOLD MEDAL[®] PRODUCTS CO.

10700 Medallion Drive, Cincinnati, Ohio 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. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning. 008_012221

	 DANGER
	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. 014_020416

	 WARNING
	To avoid burns, DO NOT touch the kettle or any heated surface. DO NOT place or leave objects in contact with heated surfaces. 013_092414

	 WARNING
	ALWAYS wear safety glasses when servicing this equipment. 010_010914

	 WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514

	 WARNING
	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 022_060215



	 WARNING
	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. 012_010914

	 WARNING
	This machine is NOT to be operated by minors. 007_010914

	 CAUTION
	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. 039_080614

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.) General images may be used in manual for reference only.

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.

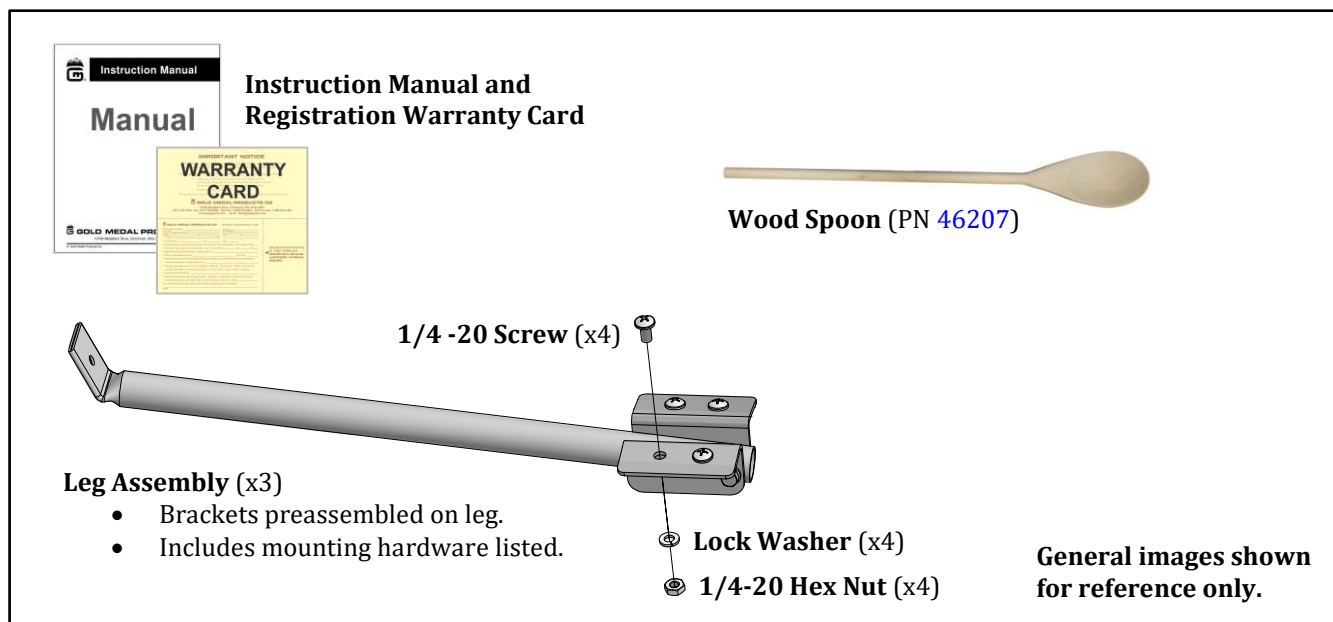
Model Description

4001 and 4002: Electric Candy Apple Stoves

2083: Electric Caramel Corn Stove

For smaller operations, the counter-top 120-volt model 4008 Reddy-Apple candy apple cooker is available for purchase (unit allows you to make candy apples with a minimum of space). Gold Medal Products also offers gas fired stoves for propane.

Items Included with this Unit



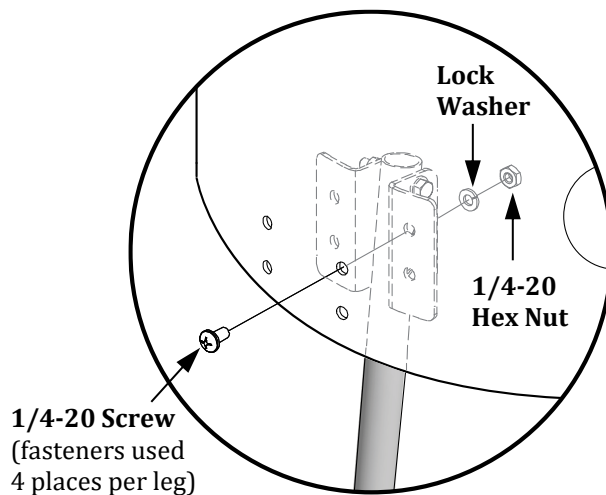


Setup

1. Remove all packaging and tape prior to operation.
2. Place unit in a level position on a surface strong enough to support it when in use.
3. Allow enough clearance for proper machine operation; there must be a minimum clearance of 6" clearance between unit and wall.
4. Attach the three (3) support legs to the wrapper assembly as shown below. **DO NOT** operate the stove without the legs.
5. Secure unit to floor to avoid tipping.
6. After setup, the unit should be cleaned prior to use (see Care and Cleaning section).

Leg Assembly Installation

1. Use a Philips head screwdriver and 7/16" socket (tools not included).
2. Remove unit fasteners from mounting brackets (DO NOT remove brackets from leg).
3. Position leg on **interior** of unit.
4. Securely fasten each leg assembly using the (4) screws, lock washers, and nuts provided, see image below.



General images shown for reference only.



Electrical Requirements

The following power supply must be provided (reference unit Data Plate for Wattage requirement):

4001: 208 V~, 60 Hz
4002: 240 V~, 60 Hz
2083: 208/240 V~, 60 Hz

		DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning. 008_012221	

A certified electrician must furnish sufficient power for proper machine operation and install any supplied receptacle (reference unit Data Plate for model specific Volts AC, Hertz, and Wattage requirements). 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 OFF before plugging equipment into receptacle.
2. Make sure 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 certified electrician inspect the outlet and correct if necessary.
4. **DO NOT** use a grounded to un-grounded receptacle adapter (where applicable).
5. Install unit in a level position.

		CAUTION
	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. 039_080614	



OPERATING INSTRUCTIONS

Making Candy Apples

Candy Apple Coating

Candy apple coating is a mix of various sugars: sucrose, glucose, and dextrose. Hard candies have traditionally given chefs trouble. However, using fully prepared mixes such as our APPL-EZ eliminates most chances of a bad batch.

Follow the instructions on the APPL-EZ bag for the proper amount of sugar and water. In APPL-EZ, or any other dextrose-based mix, the stated quantity of water is very important.

- Too much water results in a longer cooking time and thicker batch.
- Not enough water results in crystallization and “raw” candy.
- Operate the unit at proper voltage (reference Electrical Specifications section).

Apple Sticks

The large 5½" long, round Northern wood stick is preferred. The length makes small apples seem larger. Gold Medal also sells the smaller 4½" lengths for economy. The round geometry makes spinning the apple in the pot easier than flat or square sticks.

Amount of Water

Sufficient water must be used to allow for the correct cooking time. Cooking time is the most important aspect of candy making.

- Too short of cook time leads to crystallization and no set-up.
- Too much time causes a brownish color, a burnt taste, and too thick a batch.
- Optimum cooking time is between 15 and 20 minutes.

Types of Apples

Pick a hard apple, (in either color). Dipping an apple in hot candy actually cooks the “meat” of the apple just under the skin. The juices in this “meat” make the skin become sticky.

Never use cold refrigerated apples. Allow refrigerated apples to warm up to room temperature, otherwise, the candy may not stick to the apple skin.

Temperature

Optimum cooking temperature is 275°F.

Remember: The cooking process actually means melting the sugar crystals. Sugar burns at 330°F; to be on the safe side, never allow temperature to exceed 300°F.



Dipping the Apples

Make sure apples are cleaned, dry, and sticks are inserted. When temperature is 275°F, turn the heat OFF.

1. Pick up apple by stick, with thumb and index finger, insert into candy apple coating (immersing entire apple).
2. Remove from candy and carefully scrap off excess candy.
3. Place on greased cooling rack.

Ground Peanut Coatings

Rolling candy apples in ground peanuts makes them very attractive. You must roll apples immediately after dipping, otherwise nuts may not stick. Shredded coconut may also be used.

Cellophane Wrapping

Cellophane wrappers keep apples good for several days. They are a must in high humidity areas. Wrap apples as soon as they cool.



Care and Cleaning

	 DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse in water. DO NOT clean appliance with a water jet or steam cleaner. Always unplug the equipment before cleaning or servicing. 025_051321

	 WARNING
	To avoid serious burns, DO NOT touch the kettle while it is hot! 028_082715

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners).

For surfaces needing further cleaning or degreasing, Watchdog Stainless Cleaner (Item No. 2088) is available for use accordingly. For any cleaning products used, follow the manufacturer's instructions on the product. **DO NOT use oven cleaners or abrasive materials** as they will damage parts of machine.

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

1. Turn the unit OFF and unplug it—allow unit to cool before attempting to clean.
2. Do not leave water in pans overnight. Clean all pans/accessories after each use—remove the insert and take it to sink to clean.
3. If required, carefully clean the element area with a vacuum only.
4. Wipe remaining unit surfaces clean with a soft cloth, SLIGHTLY dampened with soap and hot water, then wipe again to remove any remaining cleaner.
5. Thoroughly dry unit after cleaning.



—THE FOLLOWING SECTIONS ARE FOR QUALIFIED SERVICE PERSONNEL ONLY—

MAINTENANCE INSTRUCTIONS

	 DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing. DO NOT immerse any part of this equipment in water. DO NOT use a water jet or excessive water when cleaning. 008_012221

	 DANGER
	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. 014_020416

	 WARNING
	No user serviceable parts inside. Refer servicing to qualified service personnel. 011_051514

	 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. 027_010914



ORDERING SPARE PARTS

1. Identify the needed part by checking it against the photos, illustrations, and/or parts list. (General images may be used in manual for reference only.)
2. Use only approved replacement parts when servicing this unit.
3. When ordering, please include part number, part name, and quantity needed.
4. Please include your model number, serial number, and date of manufacture (located on the machine nameplate/data plate) with your order.
5. 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:

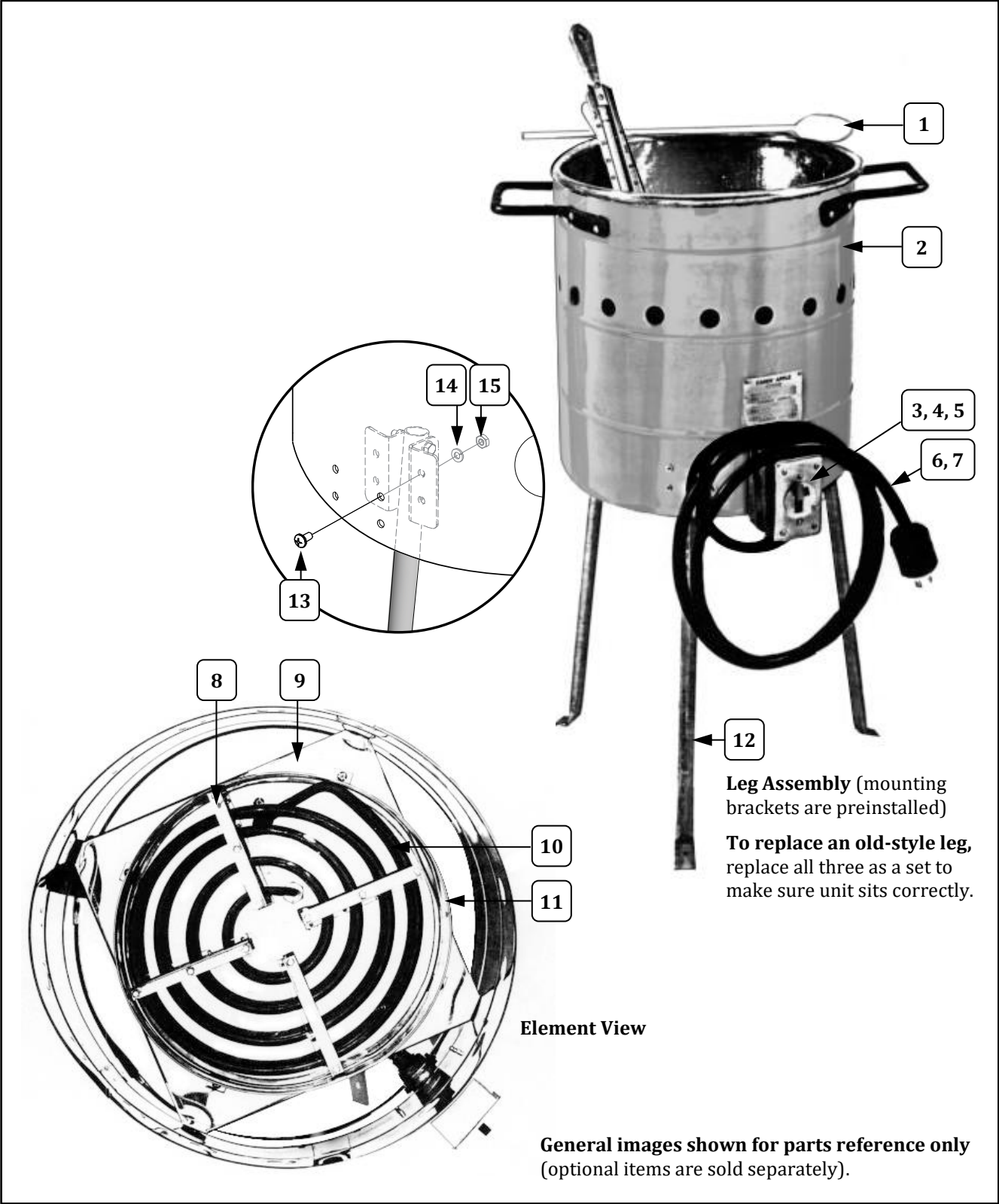
Phone: (800) 543-0862
(513) 769-7676

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

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



Stove Unit - Parts Breakdown





Stove Unit - Parts List

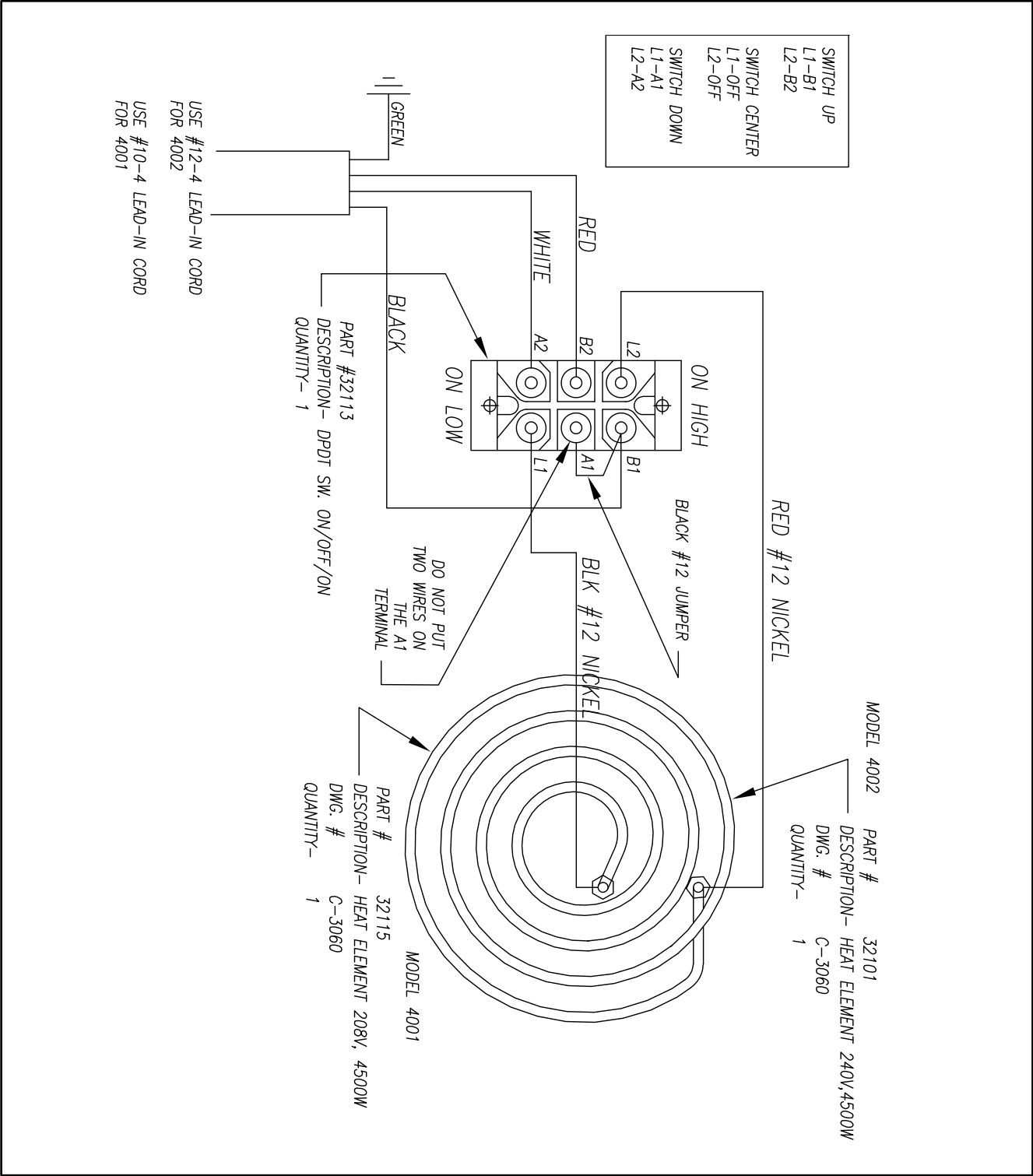
Item	Part Description	Part Number		
		4001	4002	2083
1	WOOD SPOON	46207	46207	46207
2	WRAP AROUND, ELECT	32111	32111	33015
3	SWITCH BOX	27049	27049	27049
4	COVER SWITCH BOX	27050	27050	33023
5	SWITCH	32113	32113	42018
6	LEAD IN ASSEMBLY	16050	32112	89016
7	RECEPTACLE (not shown)	82208	82208	89107
8	ELEMENT CLAMP	32017	32017	32017
9	ELEMENT MOUNT SHELF ASSY	32103	32103	32103
10	HEAT ELEMENT 208V, 4500W	32115		
	HEAT ELEMENT 240V, 4500W		32101	
	HEAT ELEMENT 220V, 2600W			33032
11	HEAT RING ASSY	32106	32106	32106
12	LEG ASSY, 25 IN, BOLT ON (brackets preassembled to leg, includes mounting fasteners listed below)	120453	120453	
	LEG ASSY, 17 IN, BOLT ON (brackets preassembled to leg, includes mounting fasteners listed below)			120455
13	1/4-20 X 1/2 P/H PHIL (fastens leg assy. to unit)	12471	12471	12471
14	1/4 SPRING LOCK WASHER (fastens leg assy. to unit)	12707	12707	12707
15	1/4-20 HEX NUT, S.S. (fastens leg assy. to unit)	12706	12706	12706

Optional Items (sold separately)

	Part Description	Part Number
	CARAMEL SET, CAN	2087
	COPPER KETTLE	2081
	19" ALUMINUM KETTLE	2057
	WOOD MIXING PADDLE	2093
	THERMOMETER	5907

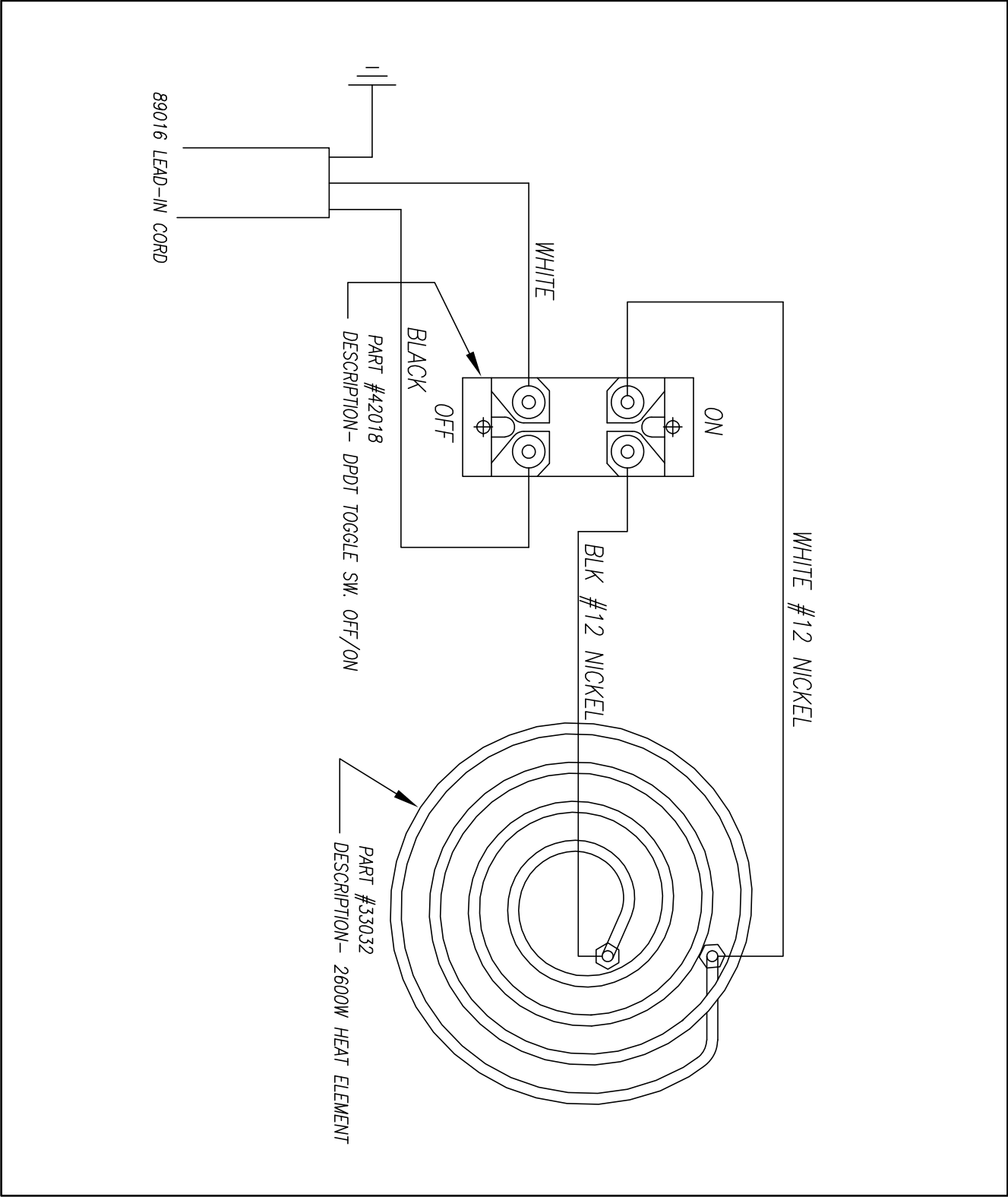
Wiring Diagram

Model 4001 and 4002





Model 2083





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