Part No. 38065 Revised: February 2004

CARAMEL APPLE-DIP WARMER

Instruction Manual Model #4211





Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS



A DANGER

Machine must be properly grounded to prevent electrical shock to personnel.

Do NOT immerse the equipment in water.

Always unplug the equipment before cleaning or servicing.



A WARNING

ALWAYS wear safety glasses when servicing this equipment.



A 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.



A 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.



A CAUTION

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

NOTE

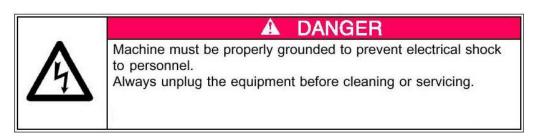
The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

Introduction

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 Gold Medal Model #4211 requires a dedicated 120 volt, 15 amp, 60 cycle wall outlet. The power supply cord is equipped with a machine ground. For safety, always plug the machine into a grounded receptacle, which has been tested for proper polarity.



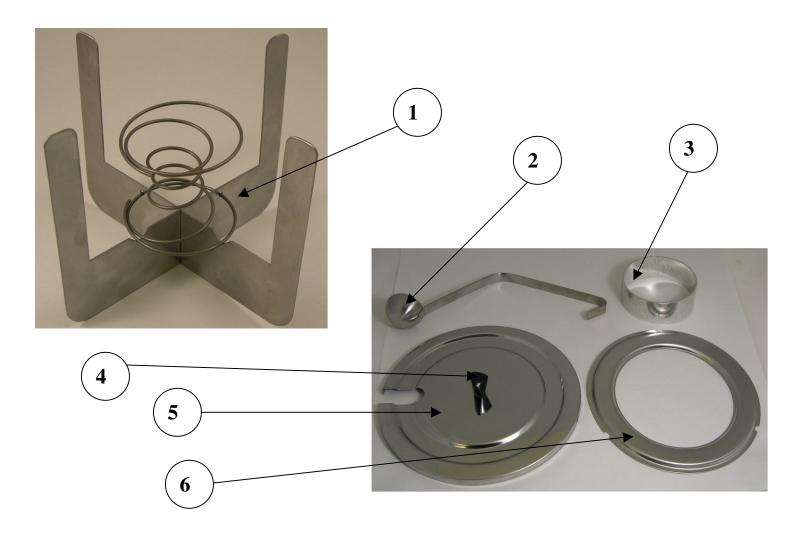
Forward

This machine is designed to use with either a standard #10 can, (this is the can the caramel dip is sold in) or a stainless steel insert bowl. The insert bowl is sold separately from Gold Medal Products Co. as item #2194. Below is a list of other accessories available from Gold Medal for making caramel apples. These items are sold separately, and are not included with the model #4211.

- 1) Quicker Dipper Item #4777
- 2) Candy Thermometer Item #4300
- 3) Settersticker Item #4006
- 4) Candy Apple Sticks Item #4005
- 5) Stainless Steel Insert Bowl Item #2194

Accessories Included

Accessories that are included with the model #4211 are shown below. Part numbers and descriptions are listed below the photographs. Two of each item shown is included with the model #4211.



Part List (This page only)

- 1) P/N 38540 Can Holder w/spring
- 2) P/N $38129 \frac{3}{4}$ oz. Dipper
- 3) P/N 38233 Bowl Platform
- 4) P/N 47120 Knob
- 5) P/N 38042 Lid
- 6) P/N 38031 Lock Ring

Operating Instructions

Equipment:

Caramel Apple Dip Warmer - #4211 Quicker Dipper - #4777 Candy Thermometer - #4300 Settersticker - #4006 Candy Apple Sticks - #4005



A DANGER

Do NOT operate this unit without water!

Supplies:

Clean, room temperature, dry apples. Midway's Finest Caramel Apple Dip #4224 or Mom's Homestyle #4120 Chopped Nuts (Optional)

Procedure:

- 1) Place can holders (item #38540 as shown on previous page) into the two reservoirs of the machine.
- 2) Place opened cans of caramel apple dip into the can holders.
- 3) Fill the Caramel Apple Dip reservoirs with water, to within 2 inches of top of the can. Place lock-rings over cans, push down to lock in place.
- 4) Turn on the main power supply. (small, green rocker switch)
- 5) Turn both heat control knobs on, and set them on at least the "B" position. (Due to varying line voltages, this setting may need to be adjusted up or down.)
- 6) Place Quicker Dipper in one of the cans. (This will reduce melting time from 3 hours, down to 1 hour.)
- 7) Heat caramel to 170 degrees Fahrenheit. Best temperature for dipping apples is between 170 and 175 degrees Fahrenheit. At 180 degrees caramel begins to darken.
- 8) Skewer apples using Settersticker and candy apple sticks.
- 9) Dip apple in caramel, including ½" up onto stick. Pull apple out and spin to remove excess caramel.
- 10) Scrape off (almost to apple skin) bottom 1/3 of caramel from apple.
- 11) Dip apple in chopped nuts, if desired.
- 12) Place on waxed paper to cool.
- 13) Dip the next apple.

Care and Cleaning



DANGER

Unplug machine before cleaning. Do not immerse equipment in water, and do not use excessive water when cleaning.

Clean your machine daily. A clean looking, well kept machine, is one of the best ways of advertising your product.

Use a mild soap and damp cloth to clean the exterior of the unit. All utensils and insert bowls should be cleaned with a chlorine or iodine type sanitizer to prevent contamination by microorganisms.

Maintenance Instructions



A 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.



A WARNING

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



DANGER

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

ORDERING SPARE PARTS

- 1. Identify the worn or broken part by checking it with the illustrations and parts list.
- 2. When ordering parts, include part number, part name, and quantity required.
- 3. Include you model name and machine serial number (found on nameplate) with your order.
- 4. Address orders to:

Parts Department Gold Medal Products Co. 10700 Medallion Drive Cincinnati, Ohio 45241-4807

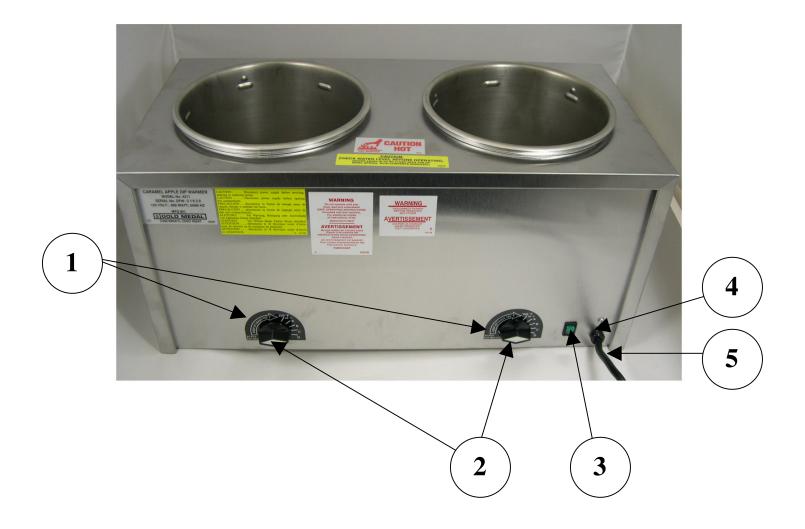
or, place orders at:

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

Fax: (513) 769-8500

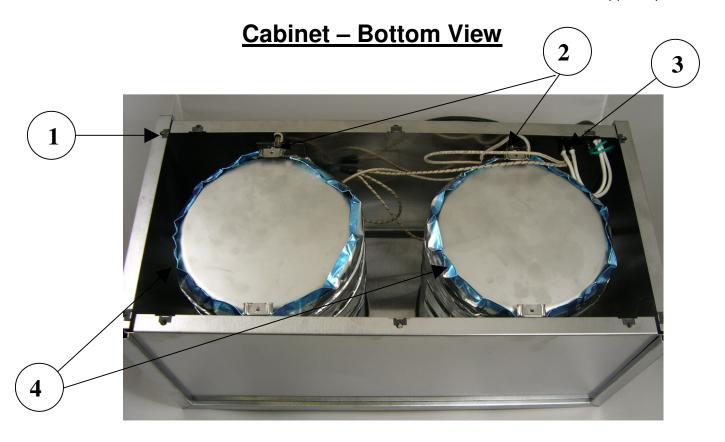
E-mail: <u>info@gmpopcorn.com</u> www.gmpopcorn.com

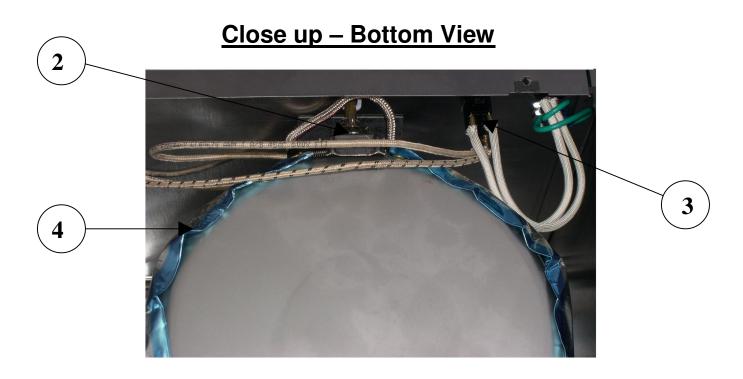
<u>Cabinet – Front View</u>



Part List (This page only)

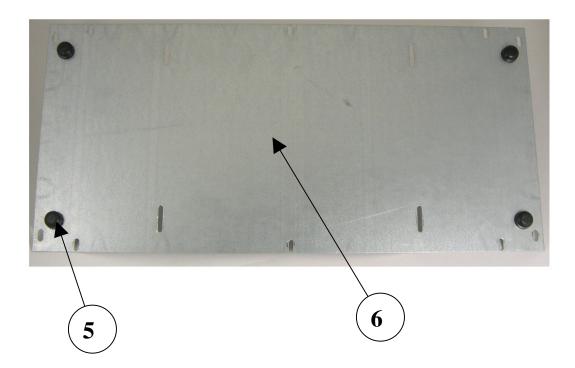
- 1) P/N 38303 Temperature Decal (Qty. 2)
- 2) P/N 87049 Knob (Qty. 2)
- 3) P/N 42532 Rocker Switch
- 4) P/N 44073 Strain Relief
- 5) P/N 22038 Power supply Cord





Part List for above items on following page.

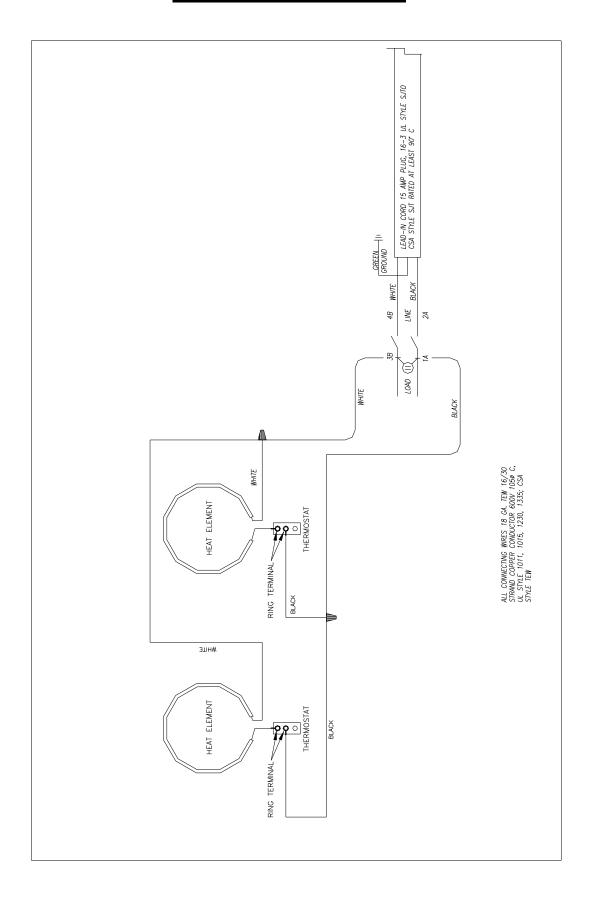
Bottom Cover



Part List

- P/N 47299 Tinnerman Fastener (Qty. 10)
 P/N 38227 Thermostat (Qty. 2)
- 3) P/N 42532 Rocker Switch (Qty. 2)
- 4) P/N 38012 120V / 300W Heat Element (Qty. 2)
- 5) P/N 87247 Rubber Foot (Qty. 4)
- 6) P/N 38080 Bottom Cover

Electrical Schematic



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 MERCHANTIBILITY. 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