

Pralinator

Models 2181EL & 2181ER

Instruction Manual

For Domestic Electronic Models Manufactured
after September 2004



 **GOLD MEDAL**®
FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

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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

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.

INSTALLATION INSTRUCTIONS

CHECKING 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 is not responsible for damage that occurs in transit.

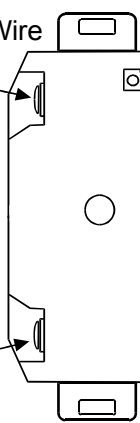
Electrical Requirements

Domestic models only: 120v/208v or 120v/240v 60 Hz.

A 20 amp – 4 wire wall receptacle is shipped with each machine. This receptacle will accept the attachment plug on the machine and must be used. Your electrician must furnish sufficient current for proper operation of your machine. We recommend this machine be on a dedicated and circuit protected line. (note: The Pralinator uses both “hot to neutral” legs, 120v. The machine does not use the 208v or 240v, “hot to hot” connection.

Domestic - 120/208V or 120/240V, 60 HZ

	⚠ DANGER
	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.

⚠ CAUTION  Failure to wire properly will void the warranty and can result in damage to the motor, heat element, relay, lights, etc.	Brass Terminal Connect to Black (Hot) Wire Green Terminal Connect to Green (Ground) Wire	
		
	Silver Terminal Connect to White (Neutral) Wire Brass Terminal Connect to Red (Hot) Wire 4-WIRE MACHINES	

CONTROLS AND THEIR FUNCTIONS

HEAT 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 55 seconds of every minute. (It is normal for the motor to stop for 5 seconds of every minute.)

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 315°F for Pralinators. 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 Pralinator follow the above instructions using a final oil temperature of 315° F.

Note: The sound of the buzzer always signals temperature cut-off.

PRALINATOR OPERATING INSTRUCTIONS

1. Make a solution of (3) parts water to (1) part Gold Medal imitation vanilla (Item # 4515). We recommend making at least 1 gallon of this "vanilla water" solution. (1 qt. of item # 4515 + 3 qts. of water.)
2. Measure 12 ounces for step 4, and 2-3 ounces for step 6.
3. Turn on the pralinator heat switch, (leave the motor switch off) and add 2½ pounds of nuts. (Use raw almonds, raw pecans, or roasted peanuts with skins removed.)
4. Add (1) 24 oz. package of Frosted Nut Mix, and 12 oz. of the vanilla water solution, and leave the lid off the machine during cooking. (The lid is only to be used for cleaning.)
5. Allow to heat and mix until the buzzer sounds.
6. At the buzzer, the nuts can be finished two ways:
 - a. Spray on vanilla water until the buzzer stops to produce a consistent coat, with a matte finish.
 - b. Pour on 2-3 ounces of vanilla water to produce a glossy, variable finish.
7. Dump the frosted nuts onto a cooling tray, separate, and allow to cool 10-15 minutes before serving or packaging.

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. Installation should be performed by a certified electrician.

	⚠ 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.

CARE AND CLEANING

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.

PRALINATOR CLEANING INSTRUCTIONS

Note: It is extremely important to follow the cleaning procedure below, 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 procedure is not followed.

Proper Cleaning Procedure:

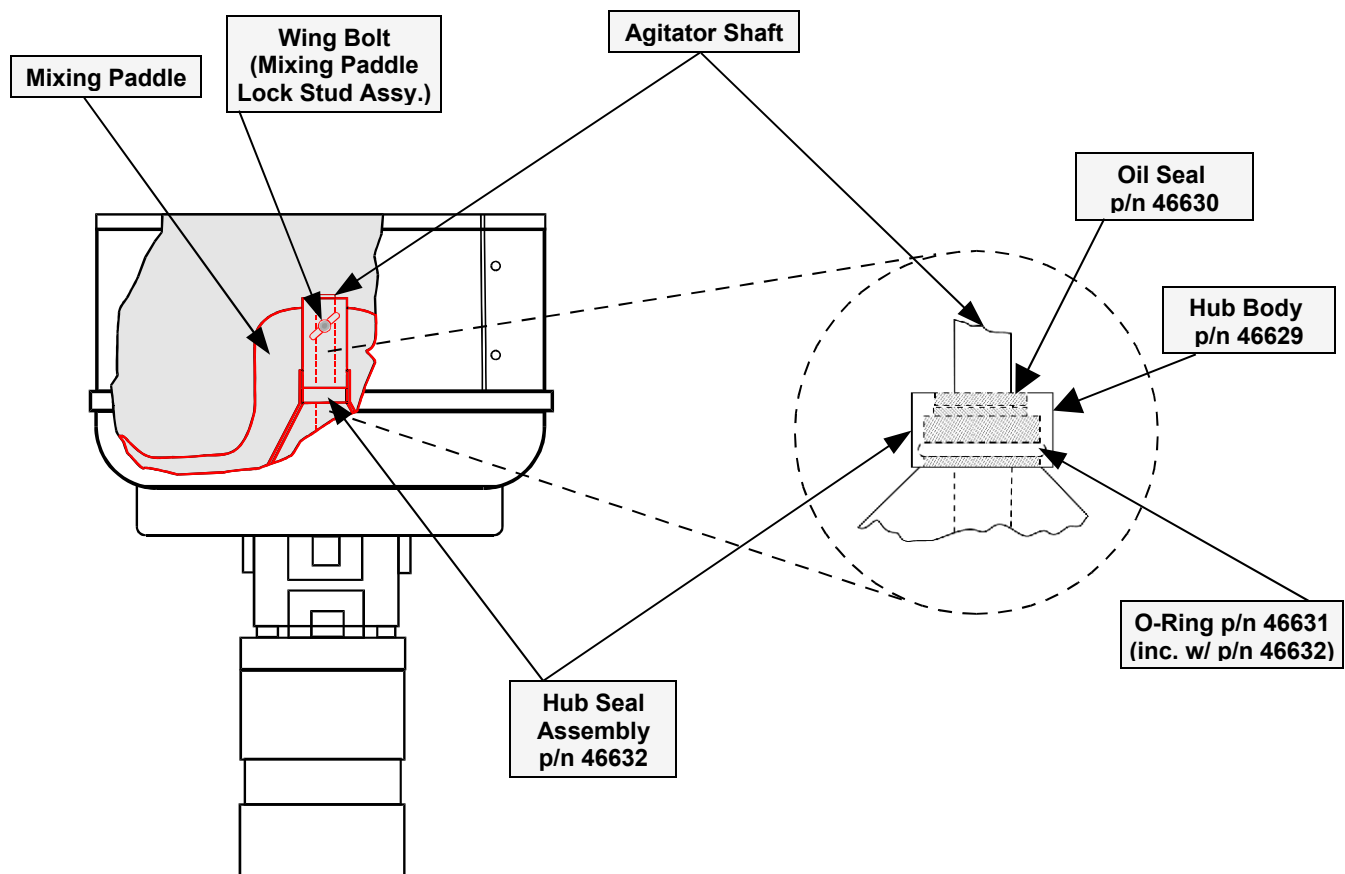
During normal operation, sugar build-up will occur in the cooking area. This build-up must be removed by steaming out the kettle every 3-4 batches. It is important that this is done, especially before the machine is turned off for the day. If making single batches, with the machine turned off between 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 24 oz. water into the kettle. **Beware of rising steam, and make sure to keep face and hands clear of the rising steam.**

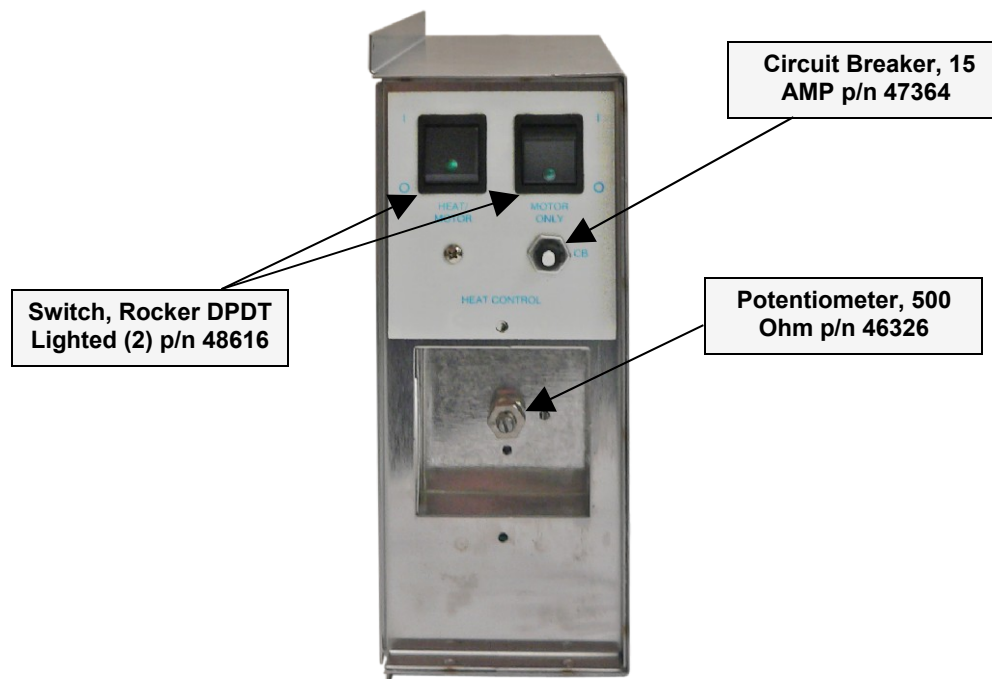
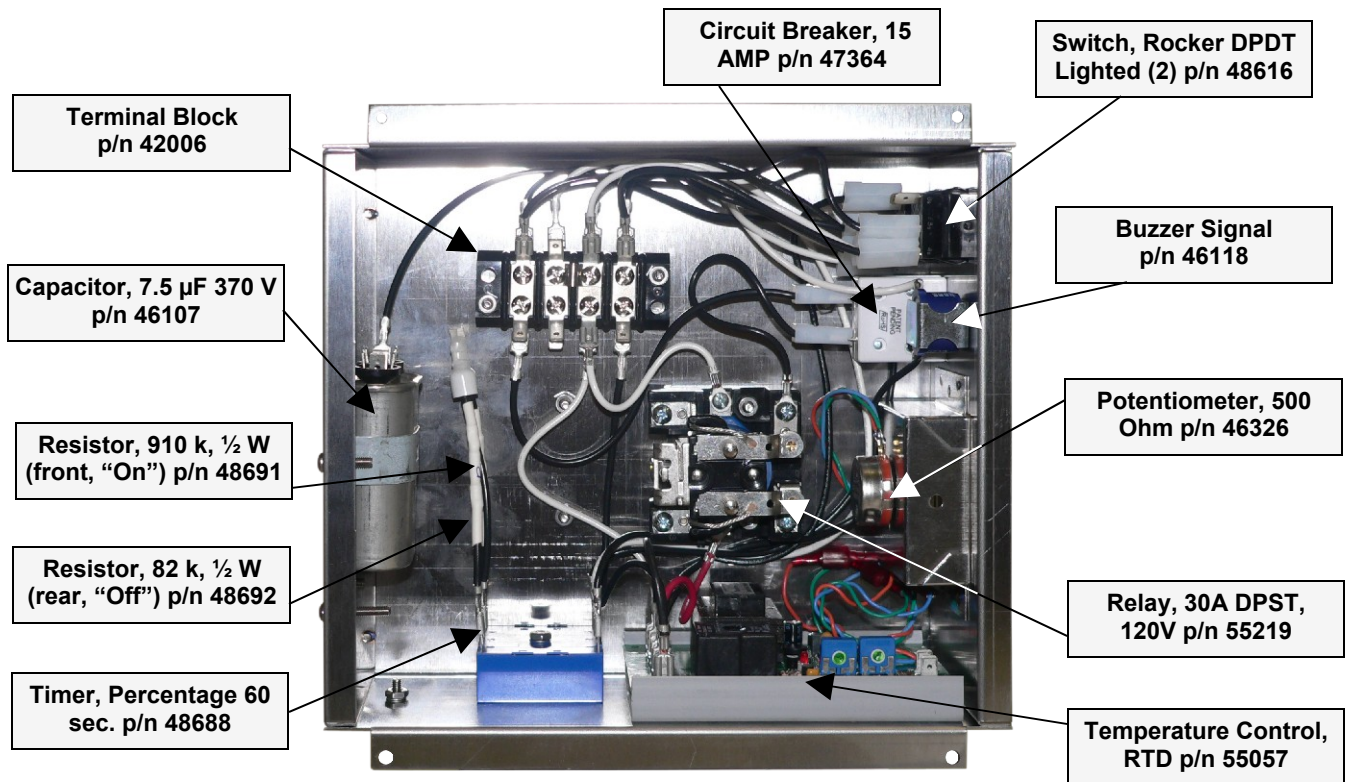
2. Place the lid on the kettle, and turn on the Heat/Motor switch.
3. When water starts to boil, turn all switches off. Allow the machine to cool, then remove the lid and carefully pour the contents of the kettle into a pan or bucket.
4. Wipe out any excess sugar build-up from the kettle using a damp rag, and you are ready to begin another batch.

NEW PADDLE & HUB SEAL KIT INSTALLATION

1. Unscrew the wing bolt (Mixing Paddle Lock Stud Assy.) and remove the mix paddle.
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 top of the agitator shaft.
8. Replace the wing bolt and finger tighten.



Pralinator System Controller



Kettle—Interior, Mounting, Drive, and Coupling

Coupling Body, 3/4”
Bore p/n 46145

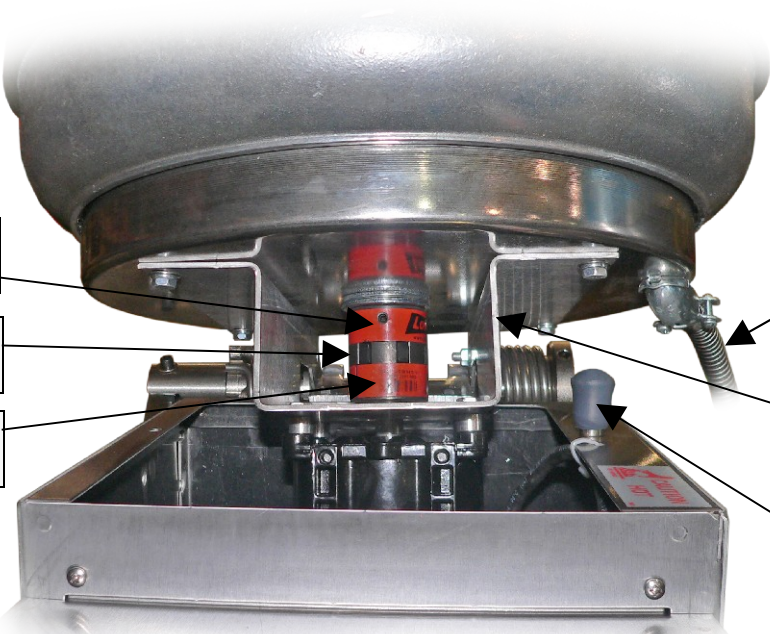
Flexible Spider
p/n 12141

Coupling Body, 5/8”
Bore p/n 46144

Lead-In Cord
Assembly p/n 48769

Motor Mount
p/n 16708

Kettle Rest Crutch Tip
p/n 82911



Mixing Drum
p/n 67222

Shaft, Agitator
p/n 48678

Mixing Paddle Lock
Stud Assy. p/n 46203

Mixing Paddle,
Pralinator p/n 48696

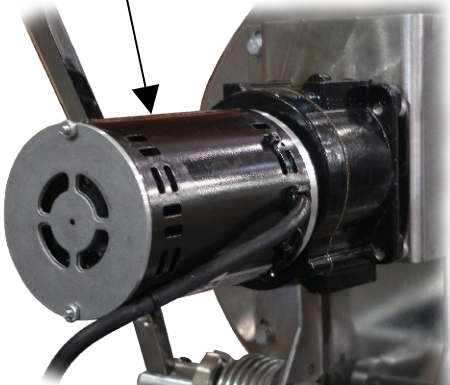
Retaining Ring
Assembly p/n 46651

Drum Seal (not
shown) p/n 46701

RTD Heat Sensor
p/n 68010



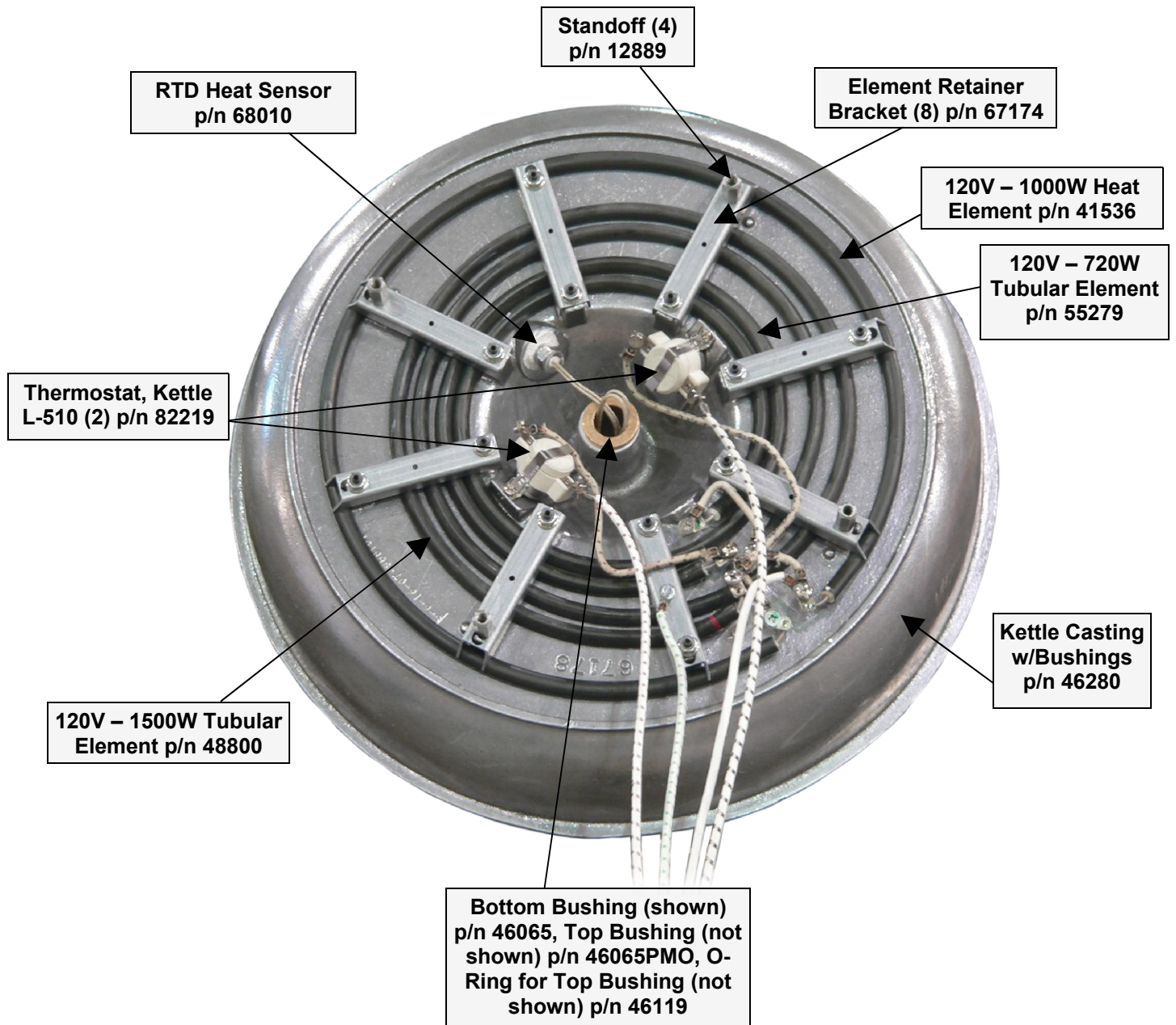
Kettle Drive Motor
p/n 82085



Kettle—Interior, Mounting, Drive, and Coupling (cont.)



Kettle Bottom



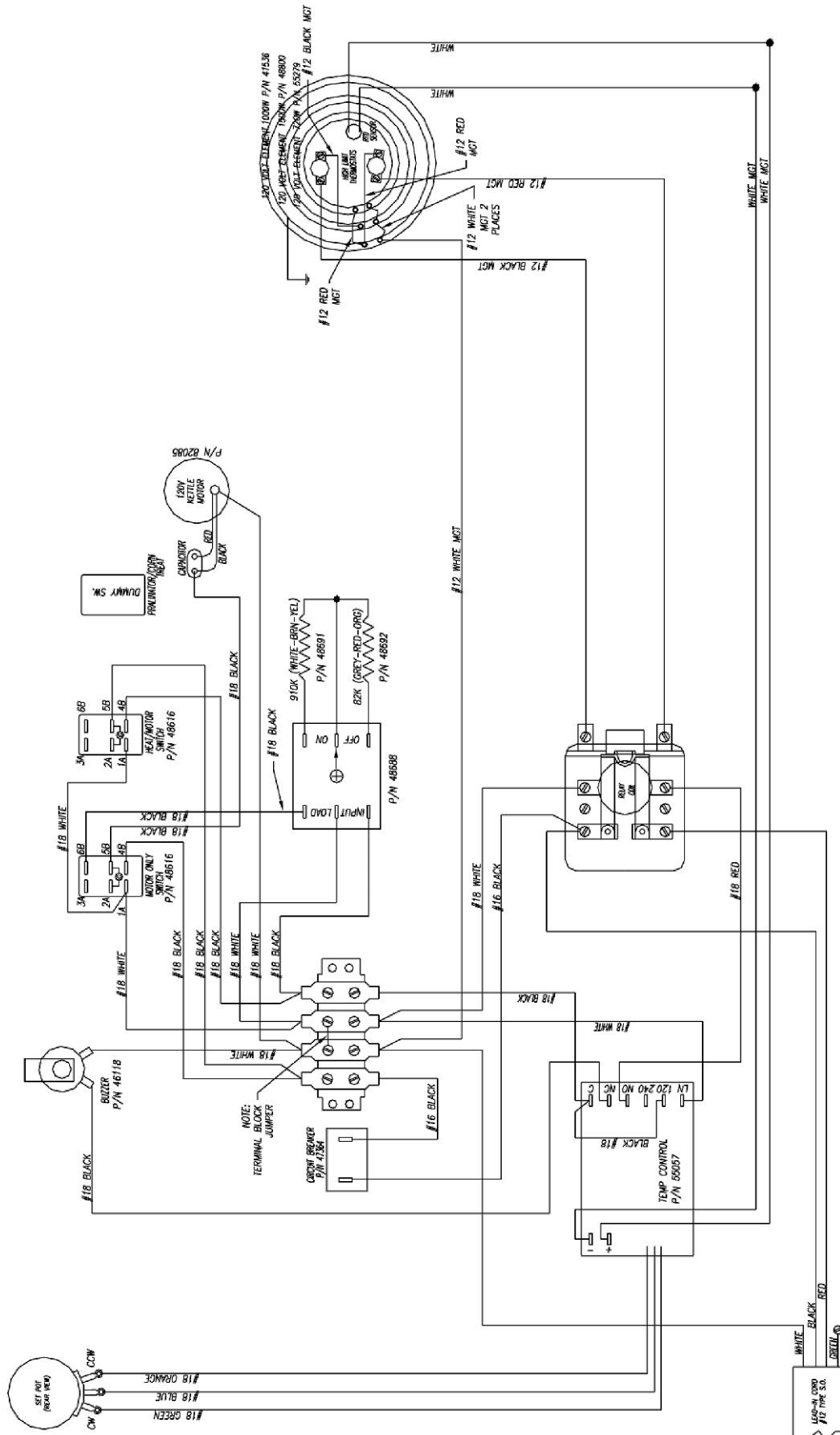
ORDERING SPARE PARTS

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 the machine's 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

or, place orders at:
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500
E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

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 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.



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