

KARMEL KING

Instruction Manual

Models: 2620, 2620D & 2621, 2621D (240 Volt)
2630, 2630D & 2631, 2631D (208 Volt)

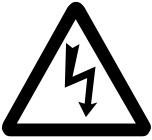


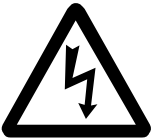
 **GOLD MEDAL[®]**


FUNFOOD EQUIPMENT & SUPPLIES


Cincinnati, OH 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;">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;">014GEND1112</p>

	⚠ WARNING
	<p>To avoid burns, do NOT touch heated surfaces. Do NOT place or leave objects in contact with heated surfaces.</p> <p style="text-align: right;">009GHW1112</p>

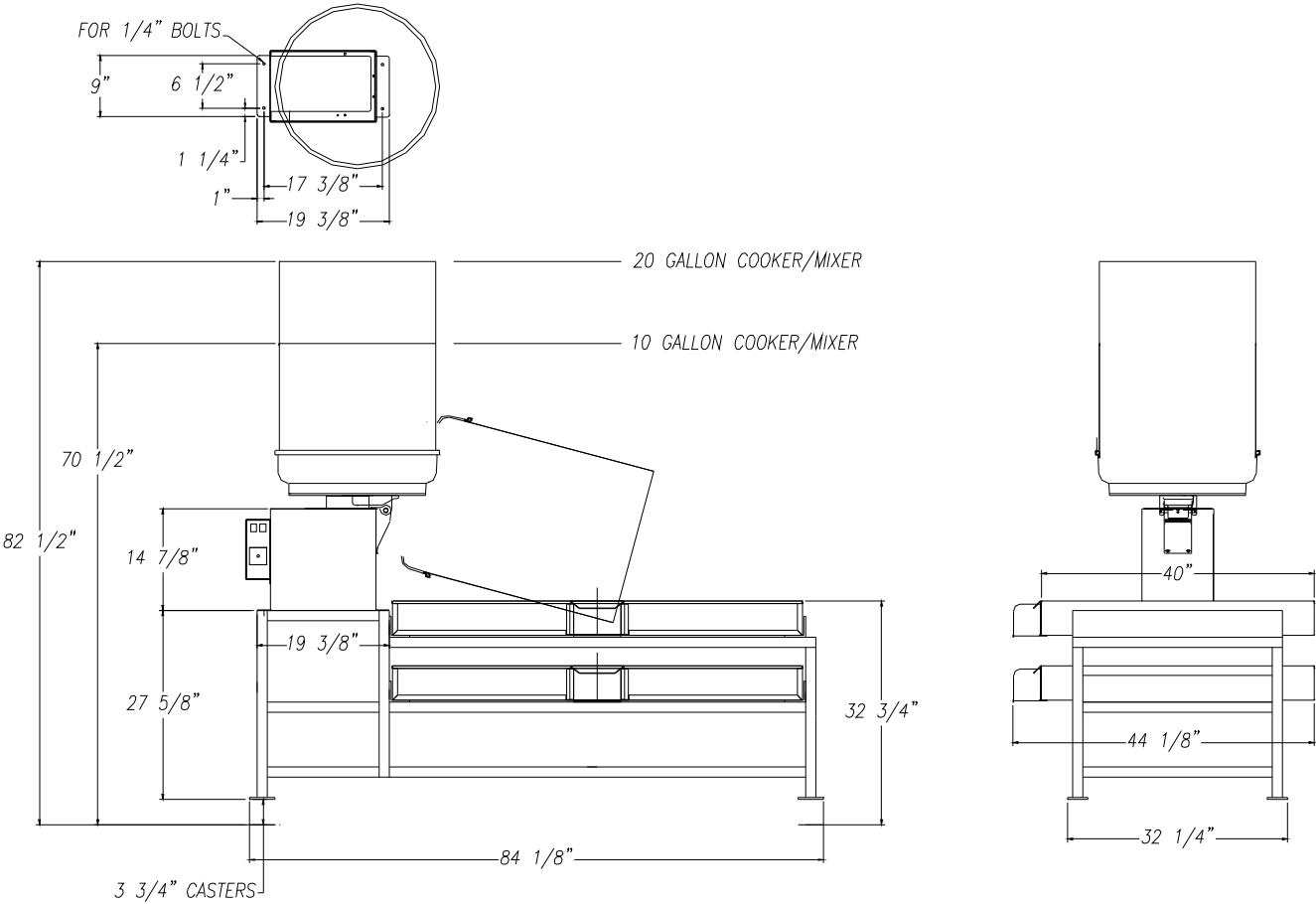
	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p style="text-align: right;">010GENW1112</p>

	⚠ 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;">012GENC1112</p>

	⚠ CAUTION
	<p>This machine is NOT to be operated by anyone under the age of 18.</p> <p style="text-align: right;">007GENC1112</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 Company does not assume any liability for injury due to careless handling and/or reckless operation of this equipment.)*

Mark 10, Karmel King (20 Gallon), and 2622 Rolling Truck



Left Hand Mark 10 (2411E) or Karmel King (2621) on 2622 truck shown

Electrical Specifications:

- Mark 10 (2410E - RH, 2411E - LH) - 120/208v or 120/230v 4 wire (2 hot, 1 neutral, 1 ground) 60 Hz.
5520 watts 30 amp plug & receptacle (NEMA L14-30P & L14-30R)
- Karmel King/Models: 2620 RH, 2621 LH – 240v (2 hot, 1 ground) 50/60Hz.
7100 watts 50 amp plug & receptacle 50 amp plug (NEMA 6-50P & 6-50R)
- Karmel King/ Models: 2630 RH, 2631 LH – 208v (2 hot, 1 ground) 50/60Hz.
6760 watts 50 amp plug & receptacle 50 amp plug (NEMA 6-50P & 6-50R)

Other Dimensions:

- As shown.
- 40'x 60" Cooling Pan should be located approximately 3-5" below the Corn Treat Mixer Base



Model 2622 (Rolling Table)

- Includes Casters
- Includes (1) cooling pan (order p/n 48845 for extra cooling pan)

Gold Medal Products Co.
 10700 Medallion Drive
 Cincinnati, Ohio 45241-4807
 Phone: 513-769-7676 fax: 513-769-8500
 e-mail: www.gmpopcorn.com

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INSTALLATION

	 DANGER
Machine must be properly grounded to prevent shock in case of electrical problems.	

CHECKING SHIPMENT

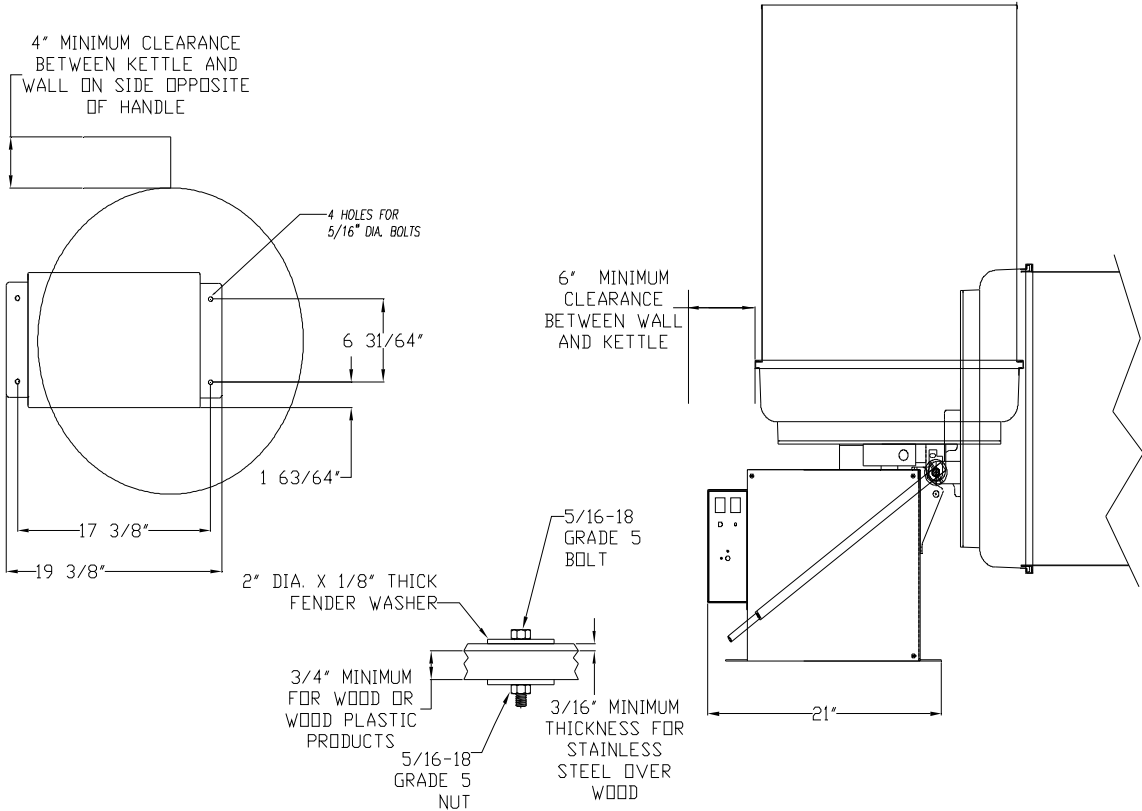
Unpack the shipping crate and check thoroughly for any damage which may have occurred in transit. Any claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Voltage for the 2620 AND 2621 is 240 volt, 3-WIRE (2 HOT, 1 GROUND) 60 cycle single phase. A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on your machine and must be used. The machine will draw a maximum of 30amps. Your electrician must finish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself.

Voltage for the 2630 AND 2631 is 208 volt, 3-WIRE (2 HOT, 1 GROUND) 60 cycle single phase. A wall receptacle is supplied with the machine. This receptacle will accept the attachment plug on your machine and must be used. The machine will draw a maximum of 30amps. Your electrician must finish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself.

COUNTER MOUNTING REQUIREMENTS/INSTRUCTIONS



COUNTER MOUNTING REQUIREMENTS

CONTROLS AND THEIR FUNCTION

HEAT SWITCH

This rocker switch in the "ON" position energizes the heating elements in the bottom of the kettle.

MOTOR SWITCH

With this rocker switch in the "ON" position, the agitator motor will run continuously.

HEAT CONTROL (See Below for Models with Digital Control)


The machine comes from the factory preset at 280°F. 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, and counter-clockwise to decrease.


To calibrate the heat control for corn treat, 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. Turn the motor on to stir the oil while it heats. When the oil reaches 280°F slowly turn the potentiometer counter clockwise until the buzzer sounds. If the buzzer sounds before the temperature reaches 280°F, slowly turn the potentiometer clockwise until the buzzer stops and continue to turn an additional 1/8 of turn.

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

DIGITAL CONTROL

Steps to Change the Set point for the Machine:


1. To change the set point to the desired temperature, press the  key. You will see **SP** followed by a temperature number flashing. Use the arrow keys to set the desired temperature.

2. Once the temperature is set, press the  key to lock in the temperature.

To calibrate the heat control for corn treat, 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. Set the digital control set point to 400°F, and turn the motor on to stir the oil while it heats. When the oil reaches 280°F, note the temperature displayed on the digital control and make that the set point.

NOTE: The set point will be different or higher than the cook temperature of the product. Refer to your thermometer for accurate product temperature.

CARE AND CLEANING

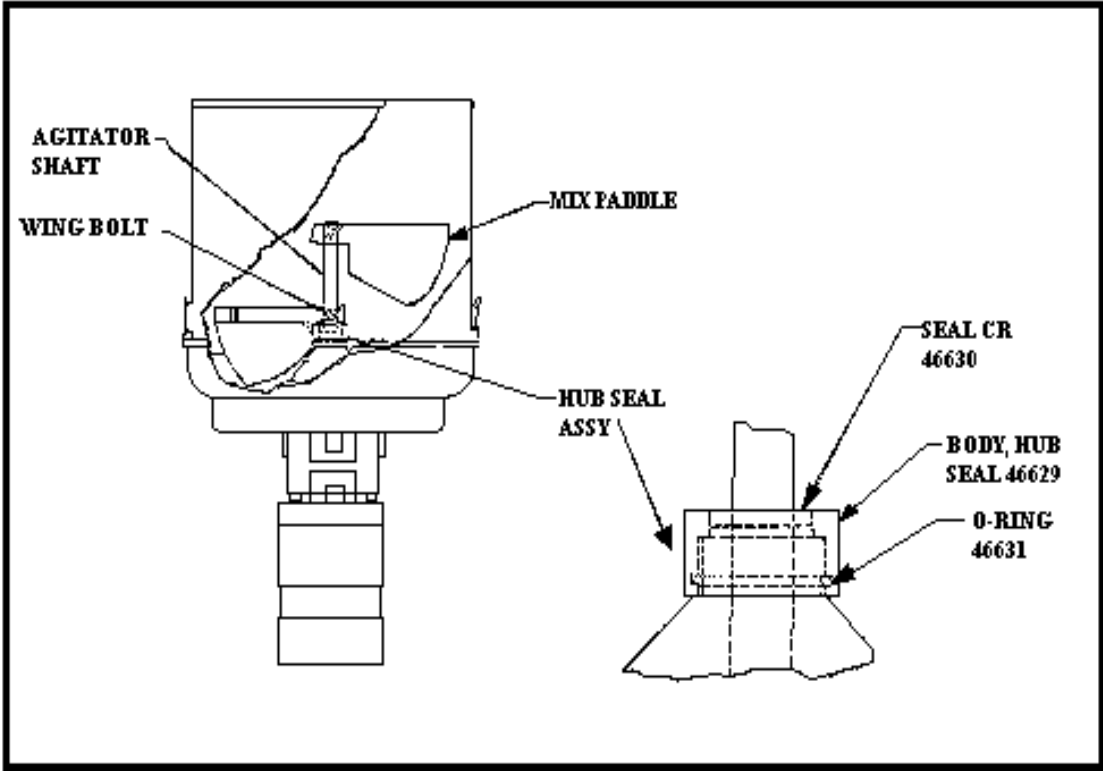
	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.

STEAM CLEANING


The easiest way to clean the kettle is to pour 8 ounces of water into the kettle while it is still hot. Place the lid back on the kettle. Let it steam for approximately ten minutes. Remove the lid and dump out the water. You will probably have to steam the kettle twice to remove all traces of product. Releasing the draw latch makes the mixing drum easy to remove for cleaning. The mixing drum can be taken to the sink to clean. The cabinet of your machine should be wiped cleaned daily; or more, depending on your usage.

NEW PADDLE & HUB SEAL KIT INSTALLATION


1. Unscrew the wing bolts and remove both 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 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 bottom and one existing paddle on the top of the agitator shaft.
8. Replace the wing bolts and finger tighten.



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.

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 your 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

INSTRUCTIONS FOR MAKING CARAMEL CORN

1. Turn the heat switch "ON".
2. Add 24-28 ounces of water, (4) 22 oz. packages of Gold Medal Caramel Corn Mix, and (16) cups of granulated sugar.

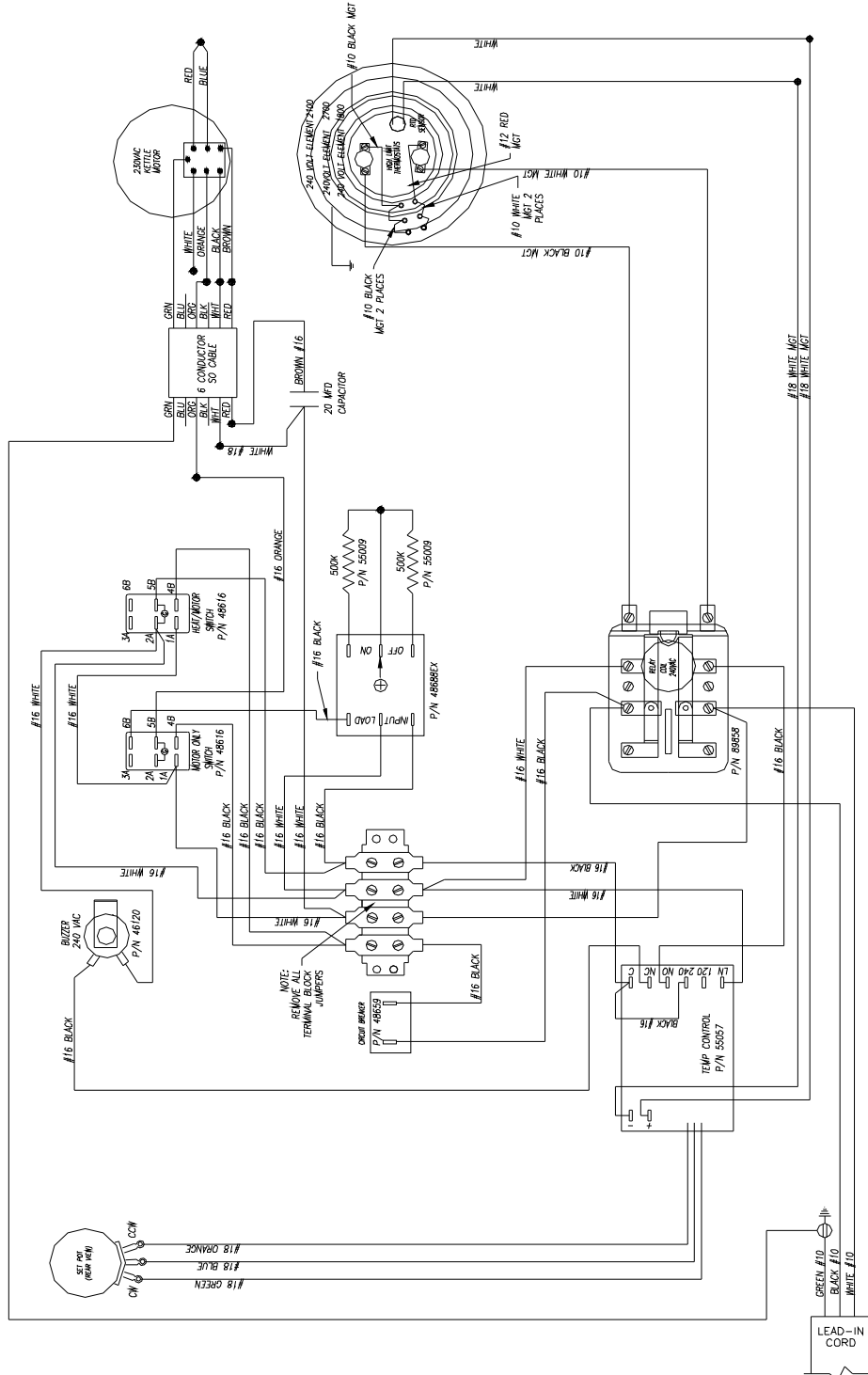
NOTE: When using the Gold Medal "One Step" Caramel Corn Mix, do NOT add granulated sugar.

3. Turn the motor switch "ON" and mix for approximately one minute. Turn the motor switch "OFF". The motor will continue to cycle with the motor switch off. (With the heat switch "ON" the motor will run for 30 seconds every minute.)
4. Add four (16) ounce of sticks coconut oil or vegetable oil.
5. Allow the mix to cook until the buzzer sounds at 280° F product temperature.
6. Turn the heat switch "OFF".
7. Turn the motor switch "ON".
8. Add twenty gallons of pre popped corn.
9. Allow the corn to mix for approximately thirty (30) 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.

PARTS LIST

2620 Part No	2621 Part No	2630 Part No	2631 Part No	Description
46488	46488	46488	46488	Tilt Lever
	48882		48882	LH Dump Bar Assy.
48842		48842		RH Dump Bar Assy.
74660	74660	74660	74660	Torsion Spring
74661	74661	74661	74661	Collar
48839	48839	48839	48839	Hub-For Tilt Lever
48826	48826	48826	48826	Drive Coupling
46152	46152	46152	46152	Kettle Rest
48811	48811	48811	48811	Mixing Paddle
48819	48819	48819	48819	Mixing Drum
89810	89810	89810	89810	Lead In Cord
	48814		48814	LH Control Box Weldment
48813		48813		RH Control Box Weldment
48816	48816	48816	48816	Pedestal Welded Assy.
42006	42006	42006	42006	Terminal Block
42798	42798	42798	42798	Switch, Lighted Rocker
89858	89858			Relay - 240 Volt, DPDT
46120	46120	46120	46120	Buzzer Signal
48301	48301	48301	48301	Capacitor Strap
48880	48880	48880	48880	Kettle Drive Motor
46498	46498			Heat Element 2700W
48650EX	48650EX			Heat Element 1800W
48887	48887			Heat Element 2100W
		69863	69863	Heat Element 1800W
		69864	69864	Heat Element 2700W
		69865	69865	Heat Element 2100W
48818	48818	48818	48818	Motor Mount
48825	48825	48825	48825	Agitator Shaft
48809	48809	48809	48809	Kettle
48817	48817	48817	48817	Bottom Cover Plate
68010	68010	68010	68010	RTD Heat Sensor
82219	82219	82219	82219	Thermostat Kettle L-510
48812	48812	48812	48812	Kettle Mount Bracket Casting
46326	46326	46326	46326	500 ohm Potentiometer
48688EX	48688EX	48688EX	48688EX	Percentage Timer
55057	55057	55057	55057	RTD Temperature Control
		62059EX	62059EX	Contactator - 2 Pole, 40 Amp
46646	46646	46646	46646	Hub Seal Assy.

ELECTRICAL SCHEMATIC MODELS 2620, 2621, 2630, & 2631



NOTE: ALL WIRE IS #16 GA. UNLESS OTHERWISE SPECIFIED.
WIRING MATERIAL MUST BE AT LEAST 1/32" THERMOPLASTIC INSULATION RATED 90° OR 105° C. UNLESS OTHERWISE SPECIFIED.

KETTLE & THERMOSTAT LEADS ARE GRADE 24" NICKEL SHROUD WIRE WITH FIBERGLASS BRAIDED INSULATION RATED AT LEAST 250°C TERMINALS AT HEAT ELEMENTS ARE NICKEL

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 COMPANY

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Cincinnati, Ohio 45241-4807 USA

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Fax: 1-800-542-1496