



Instruction Manual

Carmel Apple-Dip Warmer

Model No. 4211C, 4211CX



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>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>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>009GHW1112</p>

	⚠ WARNING
	<p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>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>012GENC1112</p>

	⚠ CAUTION
	<p>This machine is NOT to be operated by anyone under the age of 18.</p> <p>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.)*

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.

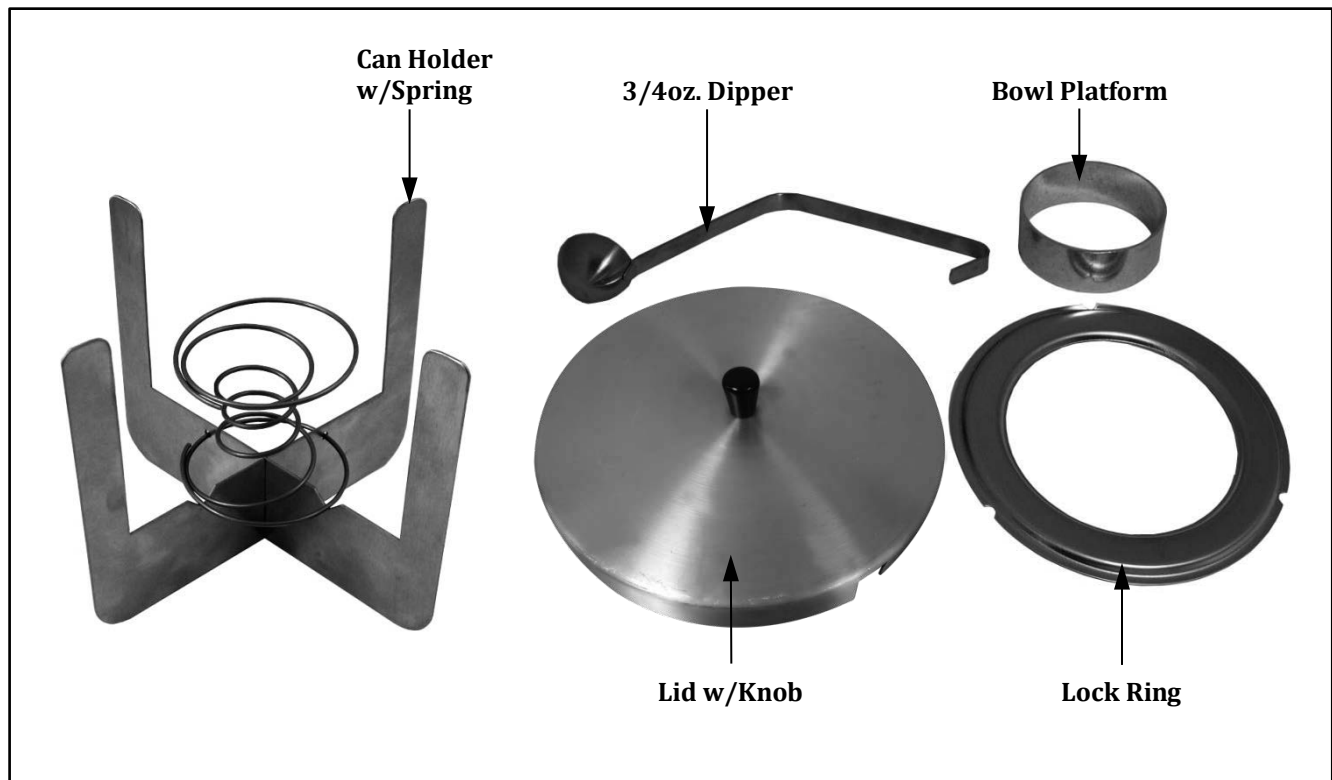
Setup

Your new Caramel Apple-Dip Warmer is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

Accessories Included

The following accessories are included with your machine:

- Can Holder w/Spring (2)
- 3/4oz. Dipper (2)
- Bowl Platform (2)
- Lid w/Knob (2)
- Lock Ring (2)




Electrical Requirements

The following power supply must be provided:

4211C: 120Volts, 1440 Watts, 60Hz.

4211CX: 230Volts, 1440 Watts, 50Hz.

	⚠ 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 Company'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.



About the Machine and Available Supplies

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 machine.

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

OPERATING INSTRUCTIONS

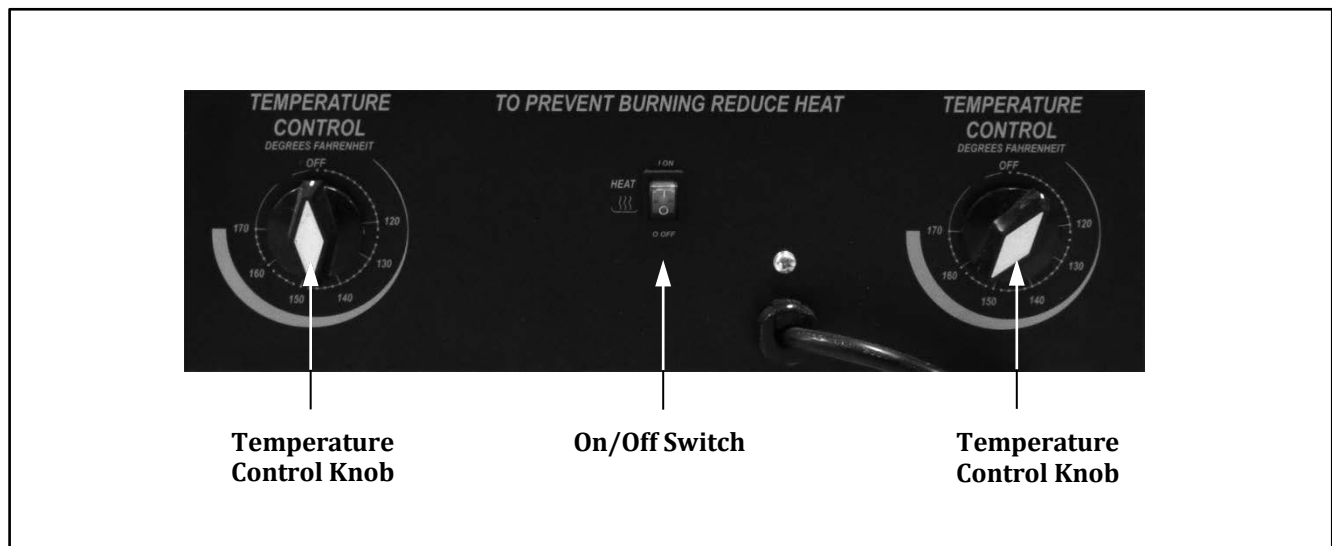
Controls and Their Functions

ON/OFF SWITCH

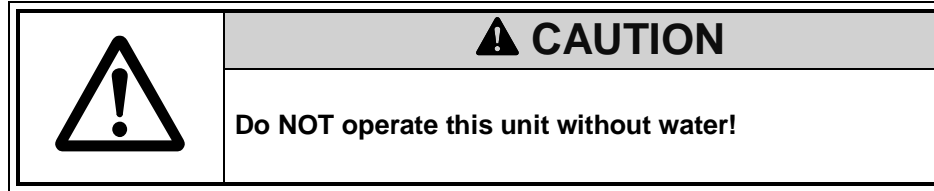
Pushing this switch to the "ON" position (upright position with the lighted rocker switch illuminated) will turn on the machine.

TEMPERATURE CONTROL KNOB

The left and right side Temperature Control Knobs are used to set the desired warming temperature for the caramel apple dip. The temperature controls operate the warming cans separately.



Operating Procedure



1. Place the 2 can holders w/springs (shown on page 3) 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 hot 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.

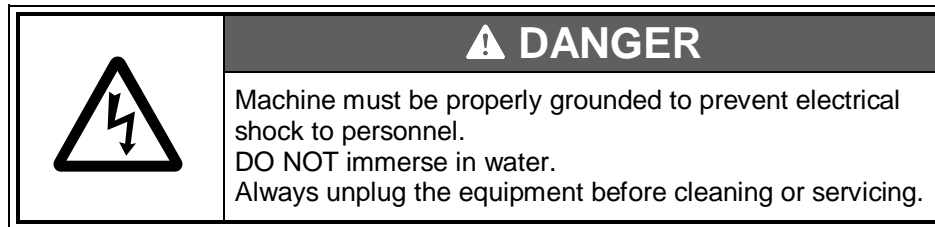
Supplies Needed:

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



CARE AND CLEANING


1. Unplug the machine and clean it after use.
2. Do not leave water in the pans overnight.
3. Clean the stainless steel covers with stainless steel cleaner. Gold Medal Products Company's Watchdog Stainless Steel Polish (P/N 2088) is recommended.
4. Make sure to clean all of the pans in order to sanitize them before each use.
5. Clean the outside of the unit with a soft cloth, soap and hot water.





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




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.



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:

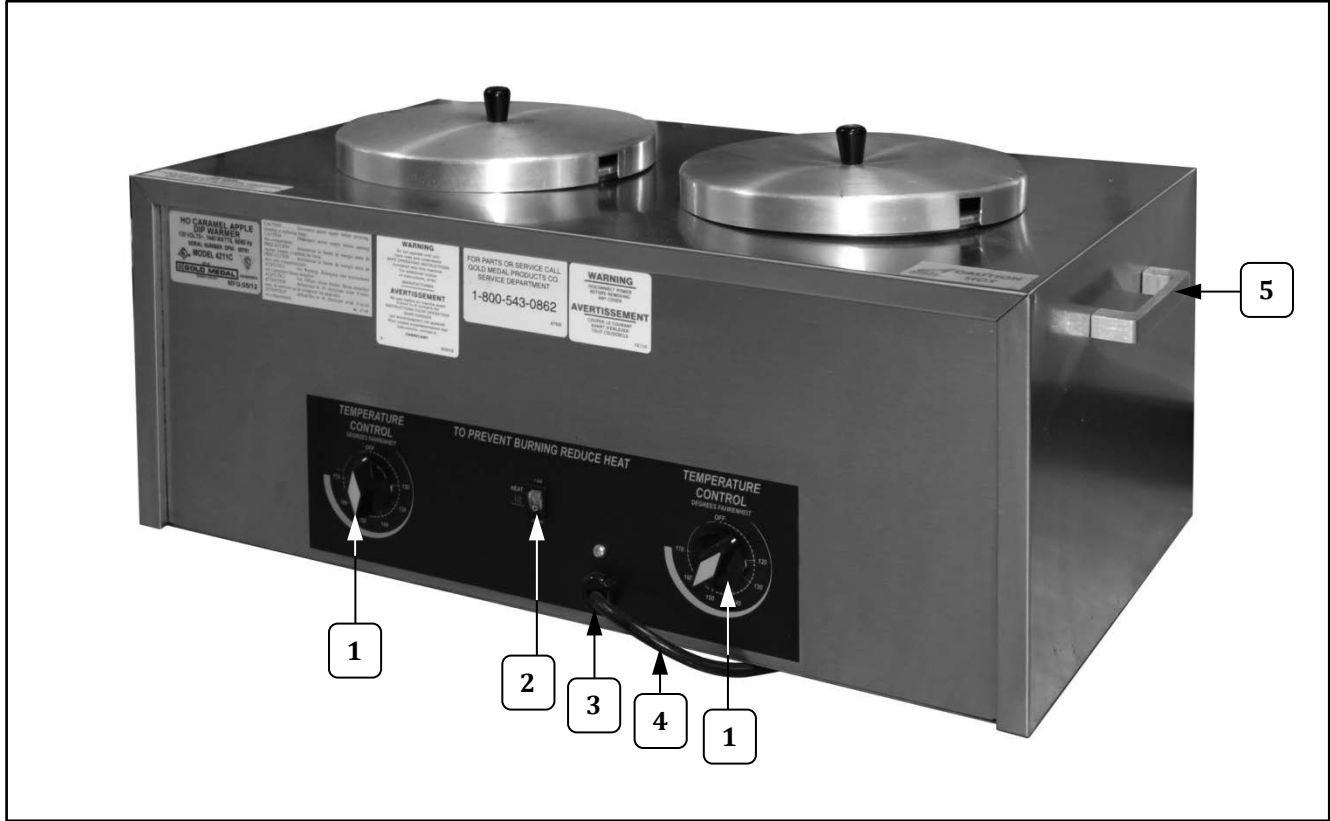
Phone: (800) 543-0862
(513) 769-7676

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

E-mail: info@gmpopcorn.com

Web Page: www.gmpopcorn.com

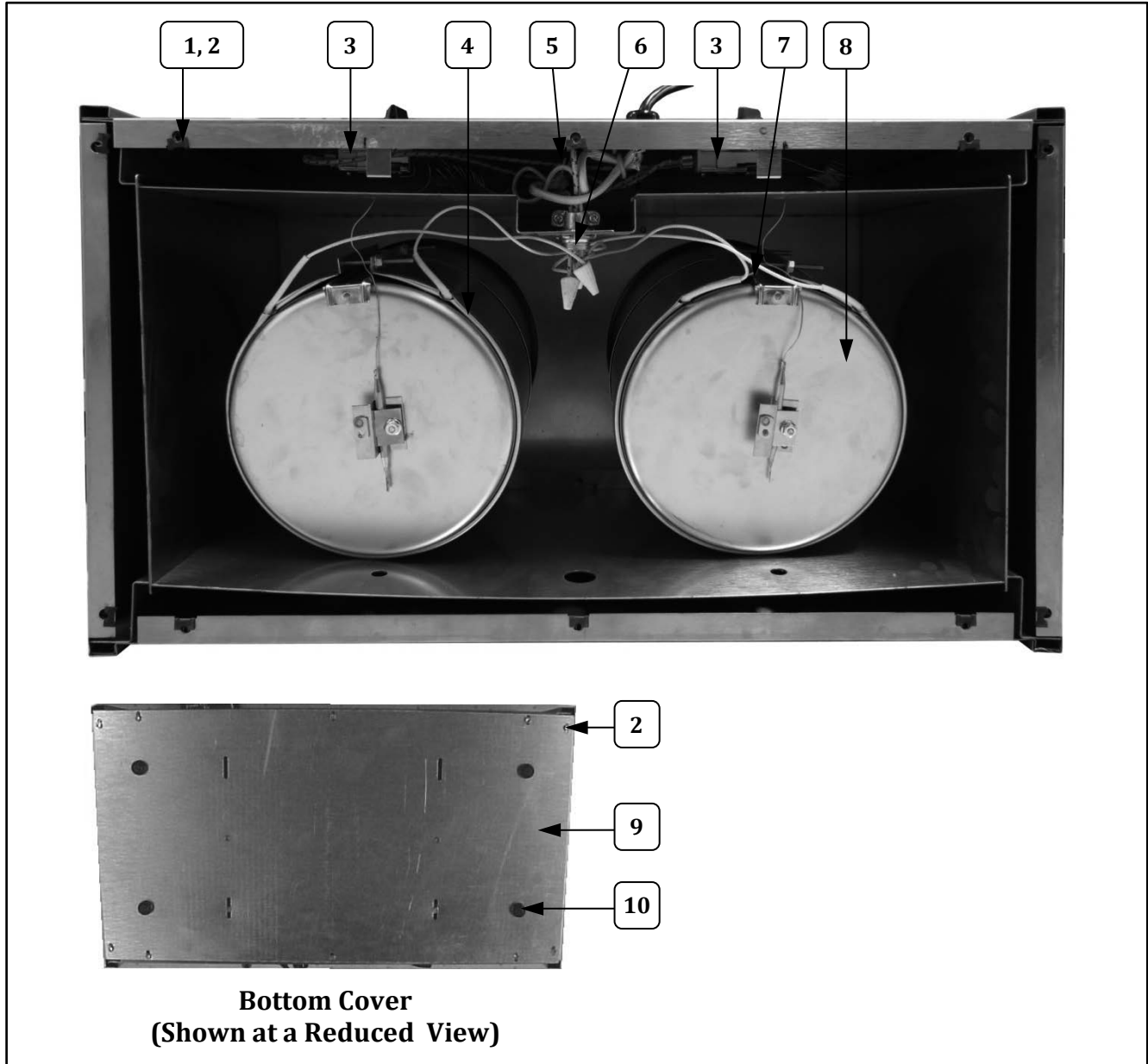
Cabinet Exterior – Front View



Item	Part Description	Qty.	Part Number	
			4211C	4211CX
1	KNOB, HEAT CONTROL	2	87049	87049
2	ROCKER SWITCH	1	42532	42532
3	STRAIN RELIEF	1	49740	49740
4	POWER SUPPLY CORD	1	22038	22038
5	HANDLE	2	67069	67069

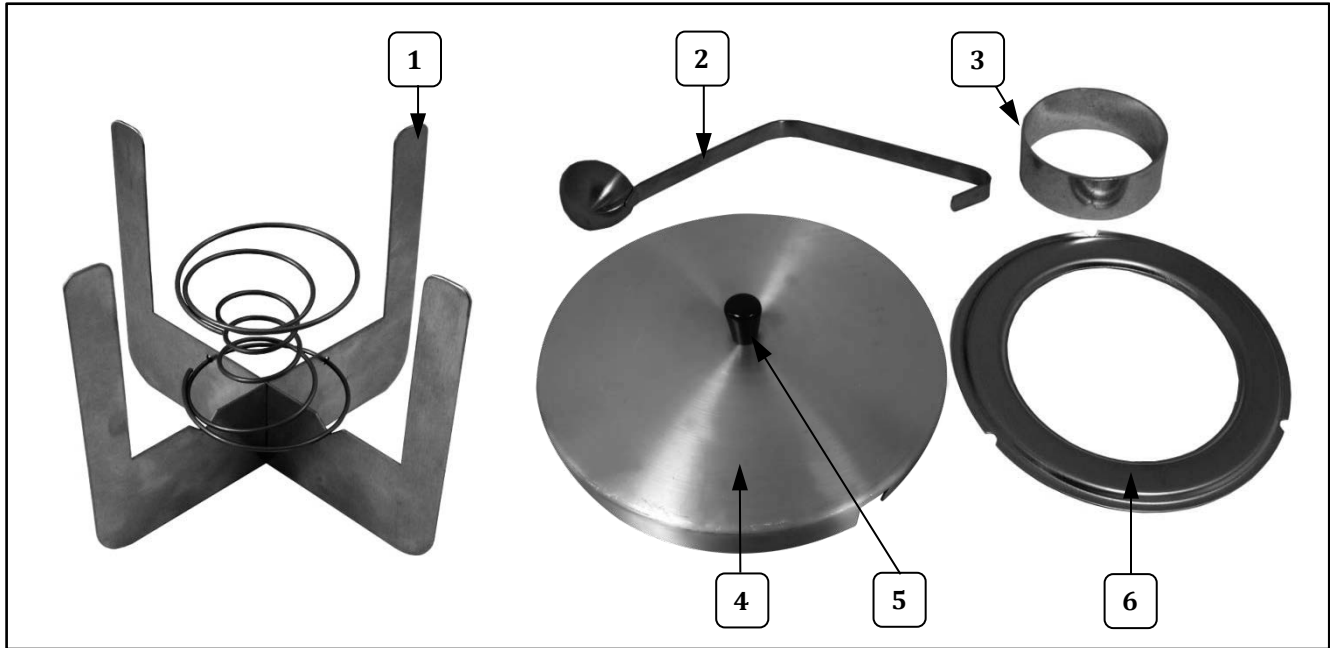


Cabinet Interior and Bottom Cover View



Item	Part Description	Qty.	Part Number	
			4211C	4211CX
1	TINNERMAN FASTENER	10	47299	47299
2	8-32 X 1/2 SLT HWH T/S (Screws)	14	49379	49379
3	HEAT CONTROL	2	42617	42617
4	HEAT ELEMENT	2	33038	33038EX
5	ROCKER SWITCH	1	42532	42532
6	STRAIN RELIEF T&B #3302	1	89045	89045
7	ELEMMENT SPRING (two on each tank)	4	38022	38022
8	8QT WATER TANK ASSY	2	33048	33048
9	BOTTOM COVER	1	33042	33042
10	RUBBER FOOT	4	87247	87247

Unit Accessories

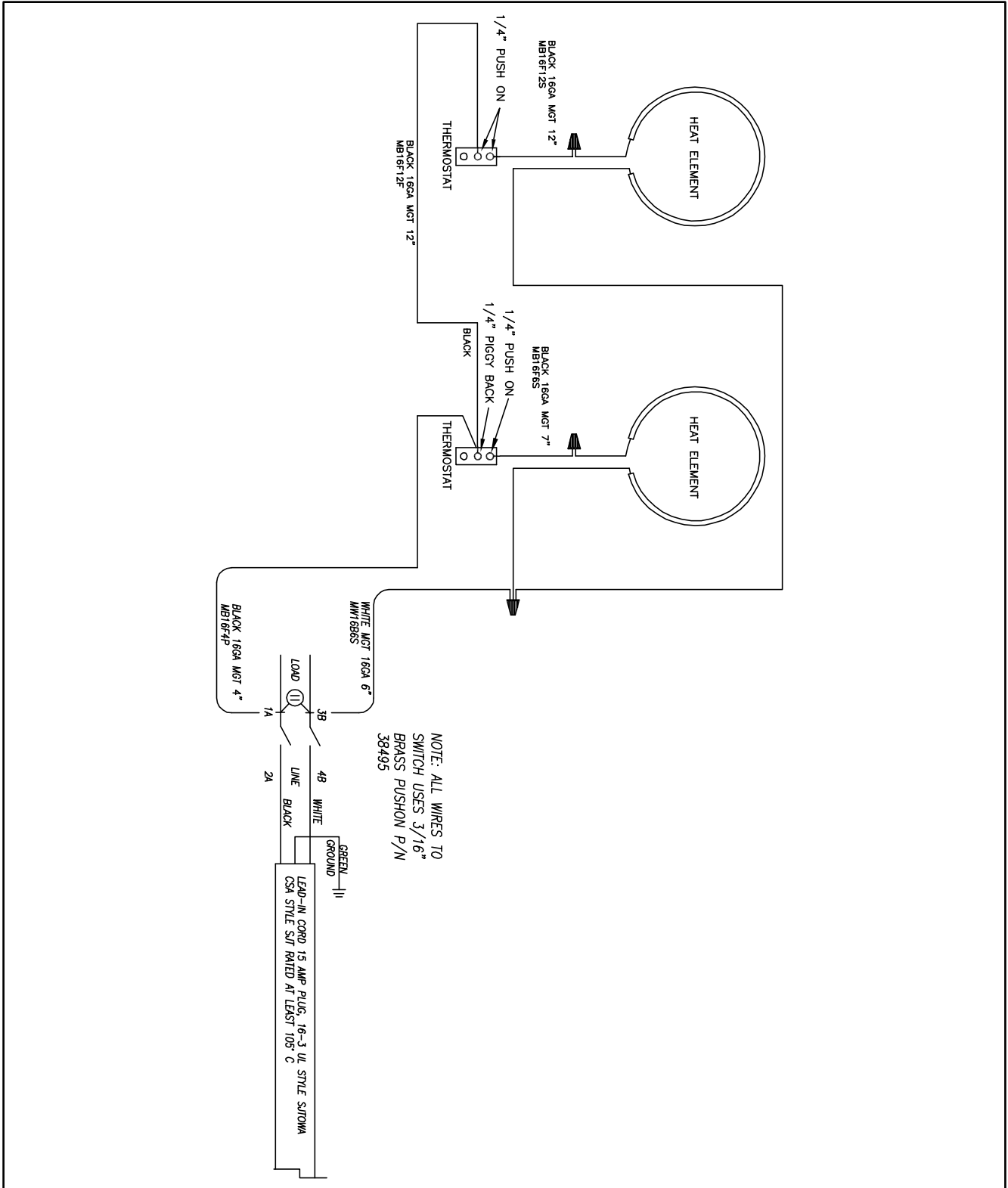


Item	Part Description	Qty.	Part Number	
			4211C	4211CX
1	CAN HOLDER W/SPRING	2	38540	38540
2	3/4 OZ DIPPER	2	38129	38129
3	BOWL PLATFORM	2	38120	38120
4	LID W/KNOB	2	33056	33056
5	KNOB LID LIFT	2	47120	47120
6	LOCK RING	2	38031	38031



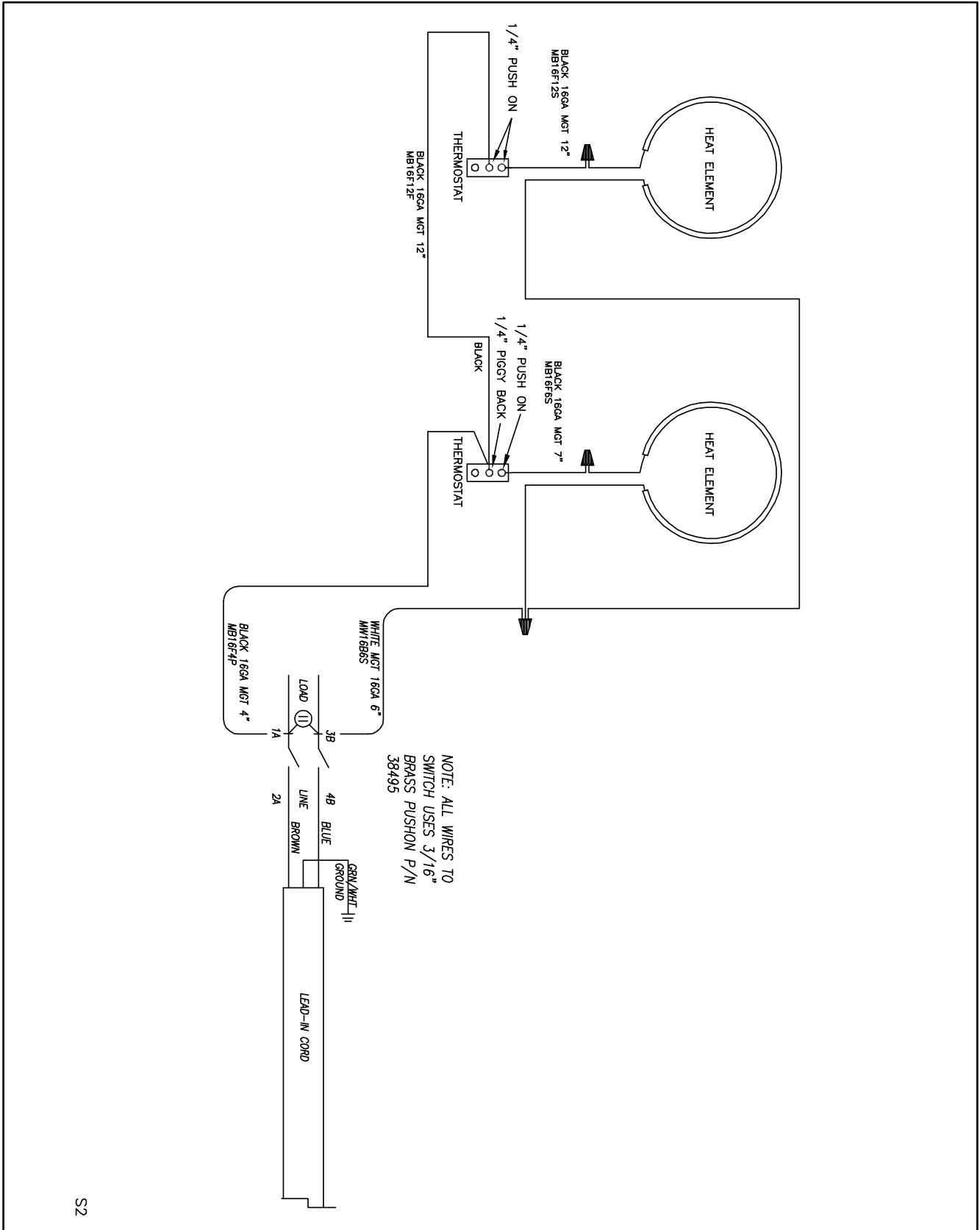
WIRING DIAGRAM

Model No. 4211C





Model No. 4211CX



S2



WARRANTY

Gold Medal Products Company 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 Company'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 Company 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 Company. 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 Company.

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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