Instruction Manual

Pro Plant Tables, Karmel Kool Tables, and Cooling Units

Pro Plant Model Series: 2790 and 2791
Karmel Kool Model Series: 2857, 2859, and 2622
Cooling Unit Series: 2858



GOLD MEDAL® PRODUCTS CO.
10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

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Part No: 110325

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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.
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

ALWAYS wear safety glasses when servicing this equipment.

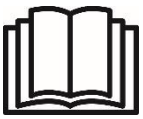
010_010914



⚠ 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

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

DO NOT install equipment in an area where a water jet is used.

Unit to be installed in locations where ambient temperatures are between a minimum of 5°C (41°F) and a maximum of 55°C (131°F).

Unit to be installed in locations where it can be overseen by trained personnel.

Install unit on a level surface.

Unit is a Karmel Kool table (holds a cooker unit) or Pro Plant table (holds a popper).

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

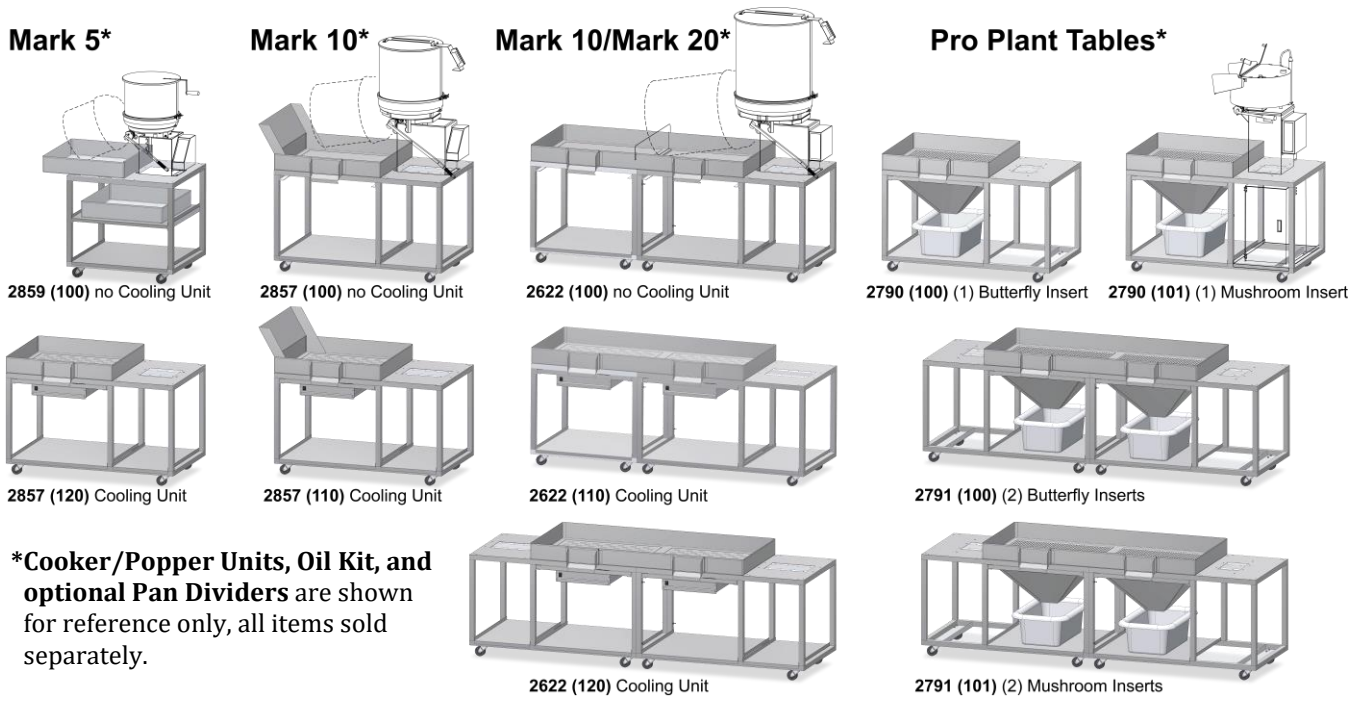
After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, 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

Modular tables on casters – designed to hold Cooker(s) or Popper Unit(s) and Oil Kit(s) accordingly (all items sold separately). Reference models below for Karmel Kool Tables, with/without a 2858 Series, forced air cooling unit(s) and Pro Plant Tables with butterfly or mushroom insert screen(s).



***Cooker/Popper Units, Oil Kit, and optional Pan Dividers** are shown for reference only, all items sold separately.

Karmel Kool Tables:

Model	**Cooker accepted** (mount plate incl.; Cooker not incl.)	**Table Type(s)** (w/casters)	**Shelve(s)**	**Pan Size**	**Insert(s)**	**Cooling Unit(s)**	**Options** (sold separately)
2859 (100)	(1) Mark 5 Cooker (Corn Treat, Fudge, Pralinator)	Special Table	(2) Large	(2)26 x 26	--	None	--
2857 (120)	(1) Mark 5 Cooker (Corn Treat, Fudge, Pralinator)	Type 1	(1) Large (1) Small	30"	Cooling	(1)	--
2857 (100)	(1) Mark 10	Type 1 (w/Pan Wall)	(1) Large (1) Small	30"	Blank	None	--

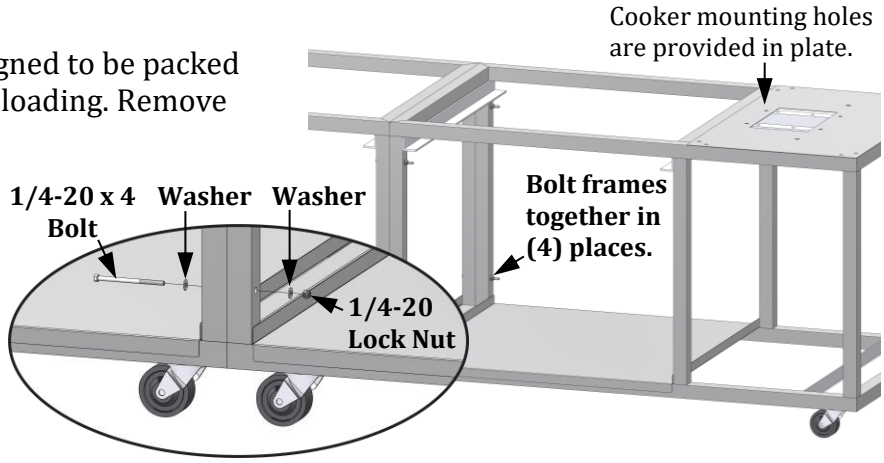
Model	**Cooker accepted** (mount plate incl.; Cooker not incl.)	**Table Type(s)** (w/casters)	**Shelve(s)**	**Pan Size**	**Insert(s)**	**Cooling Unit(s)**	**Options** (sold separately)
2857 (110)	(1) Mark 10	Type 1 (w/Pan Wall)	(1) Large (1) Small	30"	Cooling	(1)	--
2622 (100)	(1) Mark 10 or Mark 20	(1) Type 1 (1) Type 2	(2) Large (1) Small	60"	(2) Blank	None	Pan Divider
2622 (110)	(1) Mark 10 or Mark 20	(1) Type 1 (1) Type 2	(2) Large (1) Small	60"	(2) Cooling	(2)	Pan Divider
2622 (120)	(2) Mark 10 or Mark 20	(2) Type 1	(2) Large (2) Small	60"	(2) Cooling	(2)	Pan Divider

Pro Plant Tables:

Model	**Cornado accepted** (mount plate incl.; Popper not incl.)	**Table Type(s)** (w/casters)	**Shelve(s)**	**Pan Size**	**Insert**	**Chaff Chute, Bin(s) incl.**	**Options** (sold separately)
2790 (100)	(1) 36, 48, or 60 oz. Cornado	Type 1	(1) Large	30"	Butterfly	(1)	Oil Kit
2790 (101)	(1) 36, 48, or 60 oz. Cornado	Type 1	(1) Large	30"	Mushroom	(1)	Oil Kit
2791 (100)	(2) 36, 48, or 60 oz. Cornado	(2) Type 1	(2) Large	60"	(2) Butterfly	(2)	Pan Divider; Oil Kit
2791 (101)	(2) 36, 48, or 60 oz. Cornado	(2) Type 1	(2) Large	60"	(2) Mushroom	(2)	Pan Divider; Oil Kit

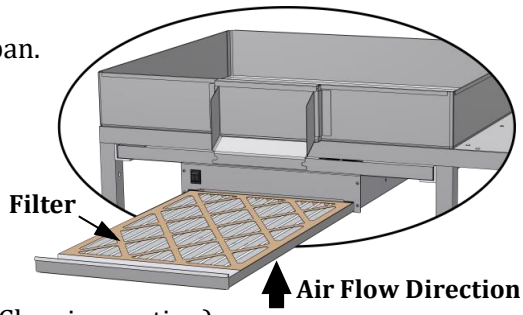
Setup

The table units are modular, designed to be packed separately for easier shipping/unloading. Remove all packaging and tape.



1. Position the module(s) on a level surface and lock the caster wheels into place.
2. If applicable, assemble modules using hardware provided, see images.
3. If applicable, install any Cooker/Poppers(s) and Oil Kit(s)—unit mounting holes are provided in the cooker plate (see image above); the Oil Kit has a small mounting shelf included. Reference the cooker/popper or oil unit manual for installation and operation instructions for that unit.
4. Make sure each table's components (i.e., Pan, Insert, Chute Door, etc.), are properly seated in place before use.
5. If applicable, set optional Pan Divider inside the 60" pan.
6. **Cooling Units** have an efficient filtration system. Open drawer to make sure a filter is correctly installed, see image.

   DO NOT operate unit without a filter in place, see Care and Cleaning section for filter type/replacement instructions.



7. After setup, the unit should be cleaned (see Care and Cleaning section).

Electrical Requirements (Cooling Units Only)

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

2858-00-100 – for each Cooling Unit**: 120 V~, 60 Hz**
included with 2857-00 (110, 120) and 2622-00 (110, 120)

2858-01-100 – for each Cooling Unit**: 220-230 V~, 50/60 Hz**
included with 2857-01 (110, 120) and 2622-01 (110, 120)

Potential Electrical Variations: **220 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 competent 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

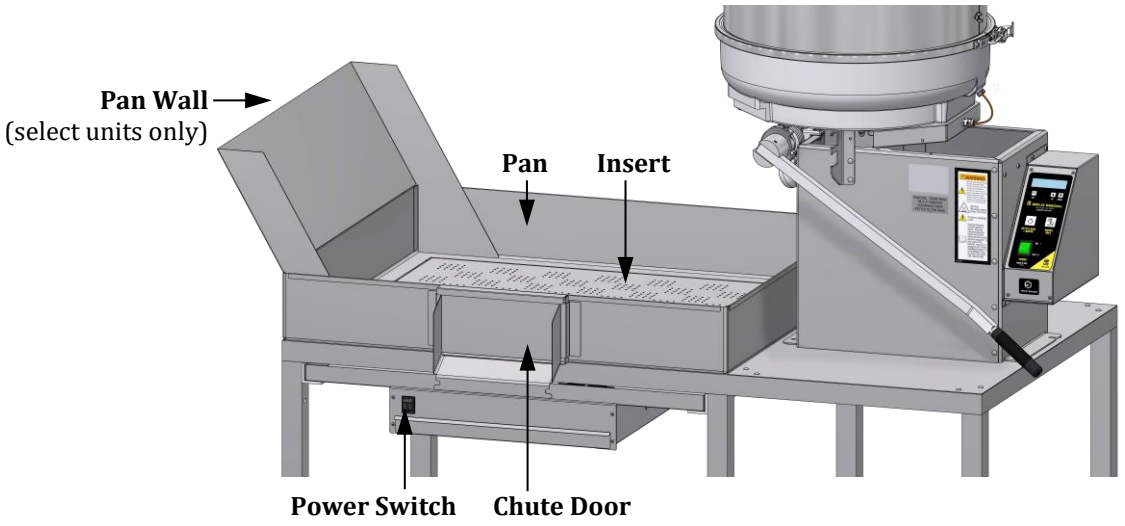
If the supply cord is damaged, it must be replaced by Gold Medal Products Co., its service agent or similarly qualified persons in order to avoid a hazard.
039_080614

OPERATING INSTRUCTIONS

Controls and Their Functions (Cooling Units Only)

POWER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the blowers.



Model 2857 (110) shown for general reference only (features vary by model; cooker unit not included).

Karmel Cool Unit - Operating

1. Make sure pan sits flat on unit; insert(s) are in place; and the chute door(s) are closed. For Mark 10 use with a 30" pan, make sure the pan wall is in place, see image above.
2. **Cooling Unit Models:** Turn Power Switch ON to start the cooling unit before caramel corn is dumped into the pan.
3. As soon as the caramel corn is dumped into the pan, spread the corn out and mix/separate it using two popcorn scoops.
4. Allow corn to cool completely. (Tables with a cooling unit, allow blowers to operate until product is completely cool).

Pro Plant - Operating

1. Make sure pan sits flat on unit; insert(s) are in place; and the chute door(s) are closed.
2. After popcorn is dumped into the corn pan, carefully sift the corn to remove any bits and seeds, then corn is ready for use.

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) or Watchdog Concession Equipment Degreaser (Item No. 2580) 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.

Daily Unit Cleaning Instructions

Follow the instructions below to clean the Karmel Kool or Pro-Plant Table. Reference the Corn Treat, Popper, and Oil Unit manuals accordingly for care and cleaning instructions for that unit.

1. Turn table and machine(s) OFF, unplug unit(s) and allow them to cool before attempting to clean the table.
2. Remove any remaining product—empty debris pans or bins (as applicable).
3. Clean all pans/bins and accessories – items may be taken to the sink to clean with soap and water, then rinse and dry.
4. **Cooling Unit:** clean under corn pan to remove any debris with a vacuum as needed (wipe area clean with a clean dry cloth as needed).
5. Wipe remaining unit surfaces clean using a soft cloth SLIGHTLY dampened with soap and water. Then wipe again with a clean, SLIGHTLY dampened cloth to remove any remaining cleaner.
6. Reinstall the clean, dry pans/accessories.

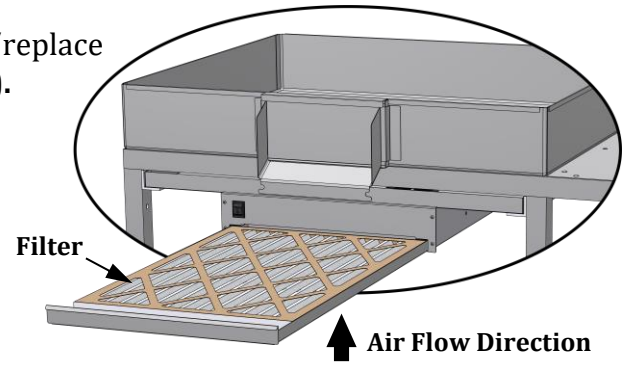
Filter Cleaning Instructions (Cooling Units Only)

Cooling Unit is equipped with an efficient and durable filtration system. **Filter is replaceable only**, it should be changed monthly with heavy use, or as needed depending on environment conditions.

Filter replacement: Use a standard 16x25x1 furnace filter (MERV 8 or less).

1. Pull filter drawer out far enough to check/replace the filter **(air flow direction must go UP).**
2. Reinsert drawer fully for use. **DO NOT** operate unit without a filter in place.

Filter is replaceable ONLY.



—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.

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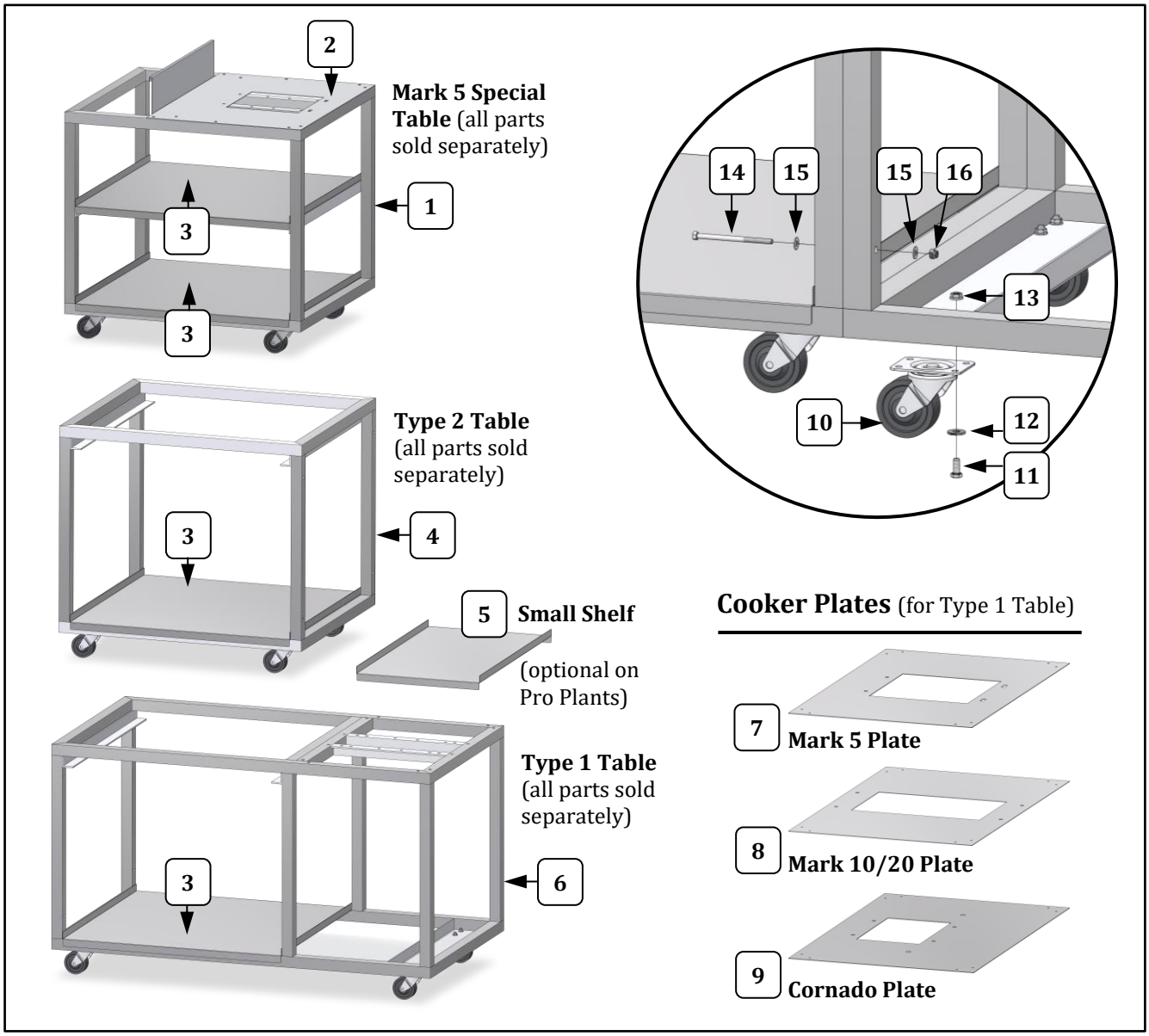
ORDERING SPARE PARTS

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	Fax:	(800) 542-1496	E-mail: info@gmpopcorn.com
	(513) 769-7676		(513) 769-8500	Web Page: gmpopcorn.com

Table Types – Cooker Plates, Shelves, Casters, Fasteners

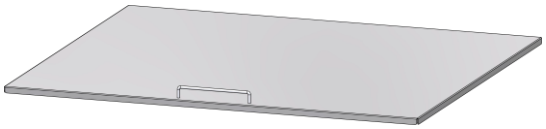


Item	Part Description	Part Number
1	SUPPORT TABLE W HOLE	105091
2	SP COOKER MOUNTING PLATE	105093
3	LARGE SHELF	105078
4	SUPPORT TABLE (frame only)	105090
5	SMALL SHELF (opt'l on Pro Plants)	105079
6	MODULAR TABLE (frame only)	105076
7	MK5 PLATE	105114
8	COOKER MOUNTING PLATE (Mark 10/20 Plate)	105092

Item	Part Description	Part Number
9	CORNADO MOUNTING PLATE	105094
10	NSF SWIVEL CSTR W/LOCK	37514
11	5/16-18 x 3/4 HEX HEAD	12582
12	5/16 FLAT WASHER, 18-8	12184
13	5/16-18 SERRATED LOCK NUT	49317
14	HEX HD BOLT 1/4-20 X 4	42530
15	FLAT WASHER 1/4 STAINLESS	87261
16	HEX NUT 1/4-20 ESLOK	42361

Table Components – Inserts, Chutes, Pan Options, Accessories

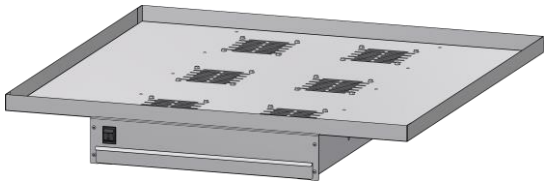
Cooker Options



PN 105097 - Blank Insert (no cooling holes)

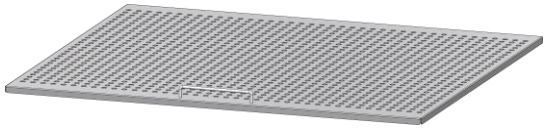


PN 105105 - Cooling Insert (used with Cooling Unit)

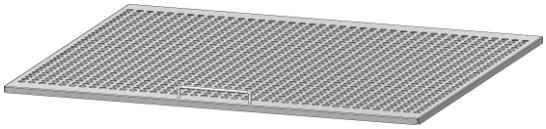


Cooling Unit - see next page for unit and parts breakdown.

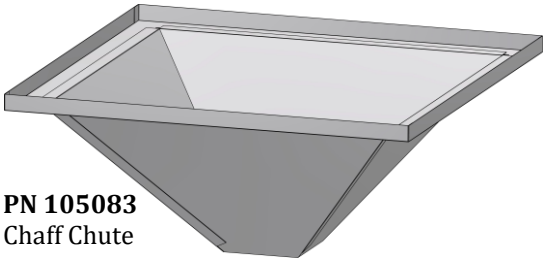
Pro Plant Options



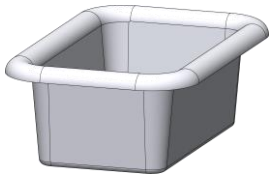
PN 105101 - Butterfly Insert (3/8" holes)



PN 105103 - Mushroom Insert (1/2" holes)

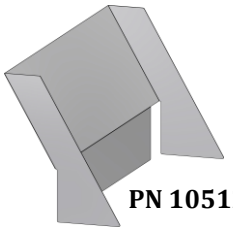


PN 105083
Chaff Chute

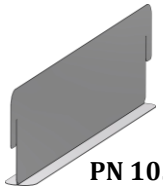


PN 41689
Plastic Bin

Pan Options and Accessories

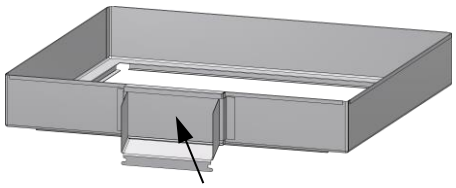


PN 105126
Pan Wall (for 30" Pan with Mark 10 use)



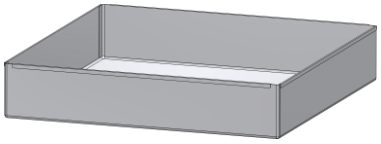
PN 105099
Optional Pan Divider (for 60" Pan)

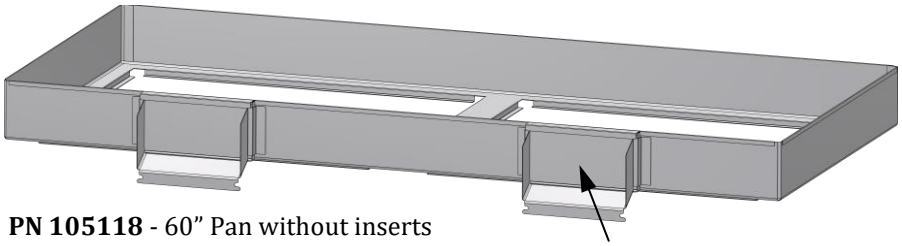
PN 105117 – 30" Pan without insert (includes Chute Door)



PN 105106 - Chute Door

PN 46367 – 26 x 26 Pan (no holes, for use with Mark 5 Special Table)

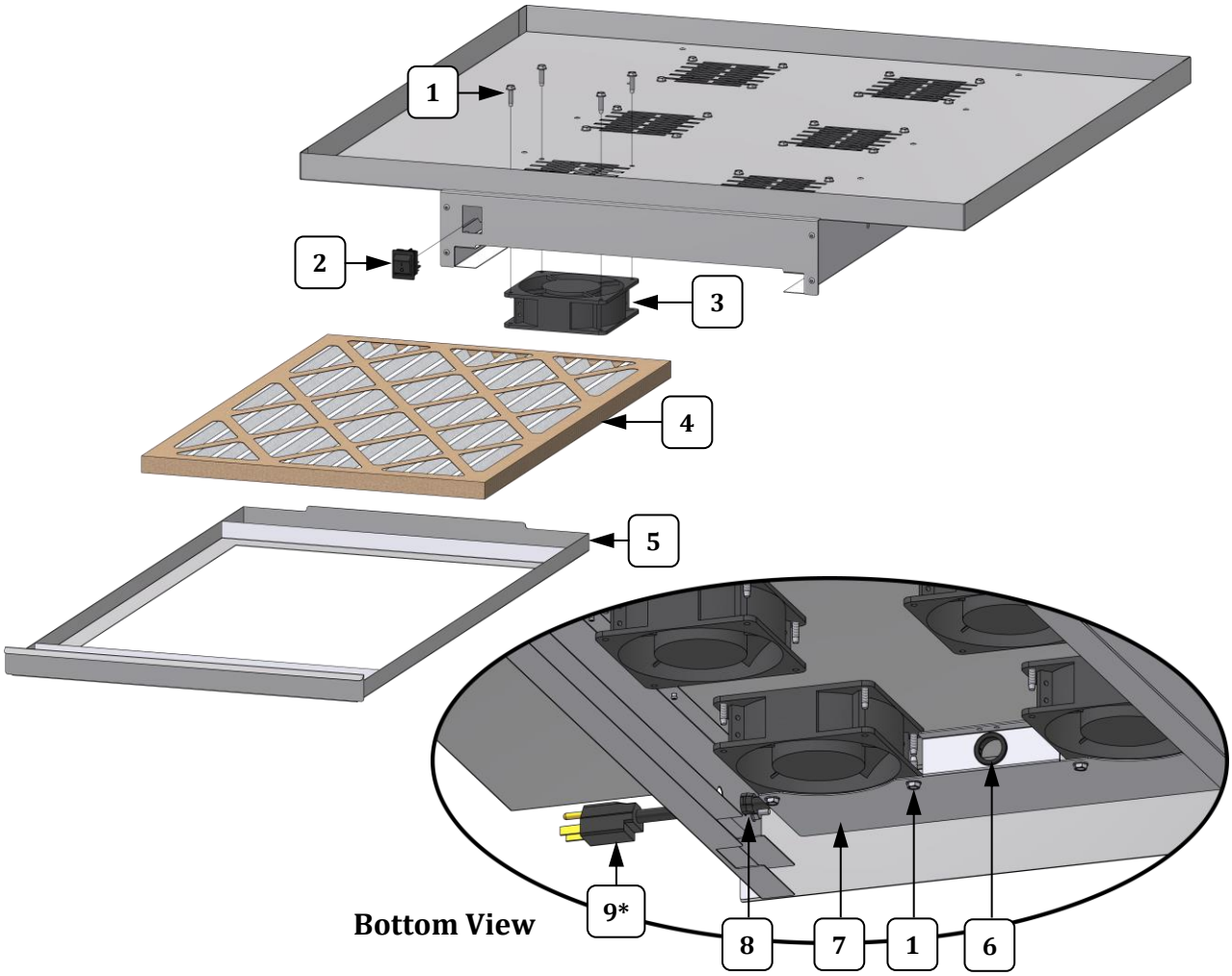




PN 105118 - 60" Pan without inserts (required for Mark 20; includes 2 Chute Doors)

PN 105106 - Chute Door

2858 Series Cooling Unit



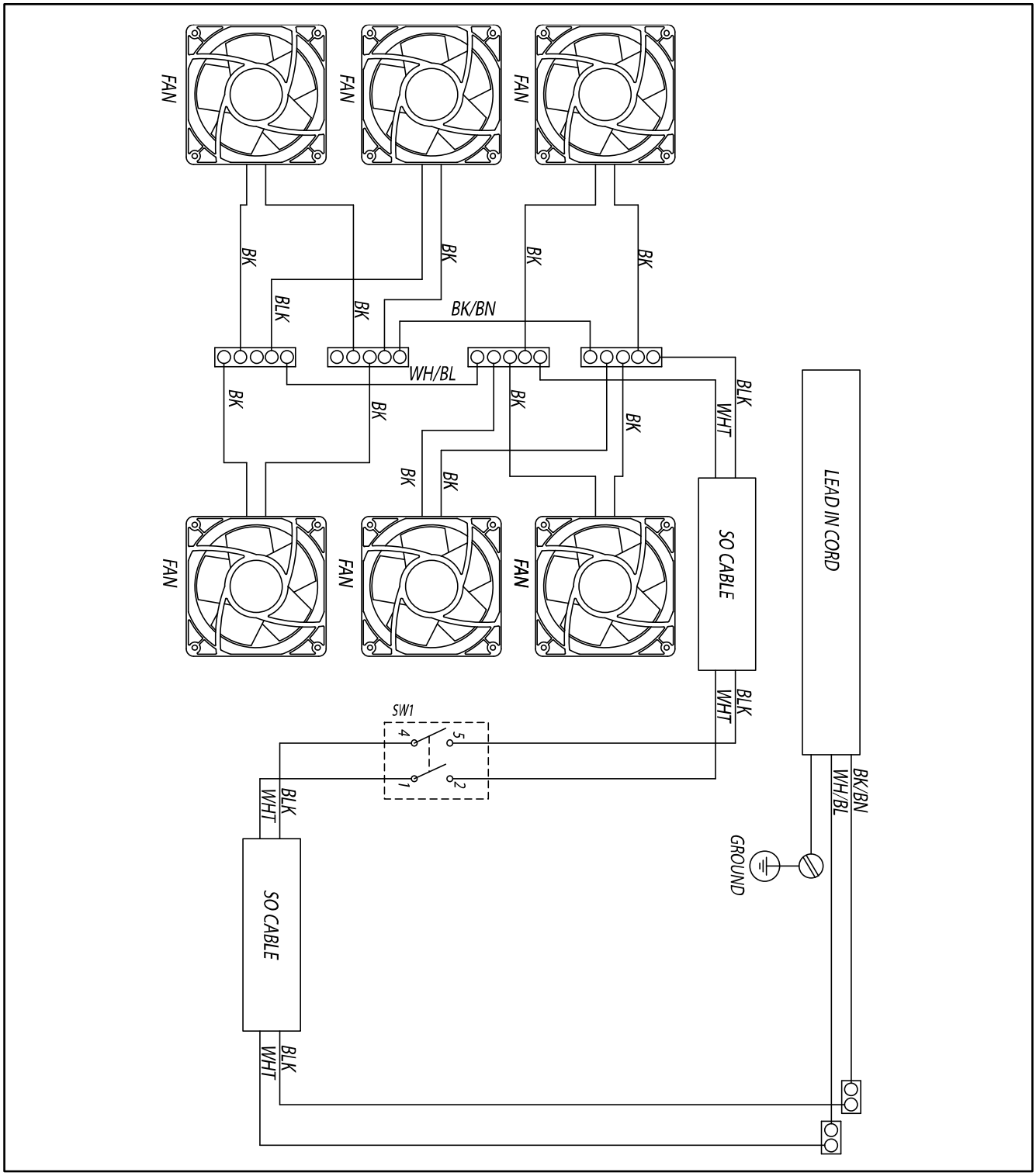
General image shown for parts reference only.

***CAUTION:** If 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.

Item	Part Description	Part Number	
		2858-00-100	2858-01-100
1	SCREW, 10-24 X 3/4 HXHD	41314	41314
2	SWITCH, DPST ROCKER	55395-30	55395-30
3	EXHAUST BLOWER	48018	48037
4	FURNACE FILTER 16X25X1	101426	101426
5	FURNACE FILTER TRAY ASSY	101436	101436
6	BUSHING, SNAP .875 IN	45396	45396
7	FAN WIRING COVER	101450	101450
8	STRAIN RELIEF SR-6P3-4	76026	76026
9*	POWER SUPPLY CORD	22038	42369

Wiring Diagram

2858-00-100 and 2858-01-100



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. **THIS WARRANTY DOES NOT APPLY TO THE EQUIPMENT AND SERVICES RELATED TO THE NAYAX CASHLESS PAYMENT SYSTEM AND GOLD MEDAL EXPRESSLY DISCLAIMS ANY AND ALL WARRANTIES RELATED TO THE SAME.** 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.

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