

# *Pralinator*

Part No. 68014  
Revised June 1996

## Instruction Manual Model #2181EX





 **GOLD MEDAL**®


**FUNFOOD EQUIPMENT & SUPPLIES**


Cincinnati, OH 45241-4807 USA

# SAFETY PRECAUTIONS

	<b>⚠ CAUTION</b>
	This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. 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 installation instructions before operating the equipment.

	<b>⚠ WARNING</b>
	Always wear safety glasses when servicing this equipment.

	<b>⚠ WARNING</b>
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	<b>⚠ DANGER</b>
	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.


## 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


### CHECKING SHIPMENT


Unpack shipping carton and check thoroughly for any damage which may have occurred during transit. Claims should be filed immediately with the transportation company.

	<b>⚠ DANGER</b>
<p>Machine must be properly grounded to prevent electrical shock.</p>	

### ELECTRICAL REQUIREMENTS


Your PRALINATER is 230V single phase, 2736 watts, 50 cycle and will draw 16 amps. A 20 amp grounded circuit is required. Your electrician must furnish sufficient current for your machine. We recommend that this machine be fused on a line by itself.

	<b>⚠ DANGER</b>
<p>Wall receptacle must be wired as shown on accompanying instruction sheet (Part No. 82151). Failure to wire properly will void the warranty and can result in damage to the motor, heat elements, relay, lights, etc.</p>	

	<b>⚠ WARNING</b>
<p>This machine is designed to cook food product and will get hot, do not touch or work in cooking area (kettle and bowl) while power is on or while machine is hot. While power is on, do NOT insert anything into the cooking/mixing bowl.</p>	

## OPERATING INSTRUCTIONS

Before turning on machine make sure paddle spins freely and bowl is clean and free of obstructions. If the paddle does not spin freely, remove paddle wing nut, add 8 ounces [236,6ml] water, cover kettle with the lid, and turn on heat to steam clean the kettle.

	<b>⚠ WARNING</b>
	To avoid serious burns, Do not touch kettle while it is hot.


### FROSTED NUT MIX PREPARATION

1. In a clean 1 gallon [3,8 litre] container combine 1 part imitation vanilla to 3 parts water.
2. Save 12 ounces [354,8ml] for the batch. Fill spray bottle with the rest of the solution from the gallon container.

### COOKING PROCEDURE

1. Turn on the Pralinator heat switch and add 2 ½ pounds [1,1kg] of nuts. (Use raw almonds, raw pecans, or roasted peanuts.
2. Add contents of flavor packet and 12 ounces [354,8ml] of the vanilla solution (see above).
3. Allow machine to cook and mix until the buzzer sounds.
4. At the Buzzer, spray the frosted nuts with the vanilla solution (see above) until the buzzer stops.
5. Turn the kettle off and dump the frosted nuts onto a cooling tray, separate and allow to cool 10 minutes before serving or packaging.

## CARE AND CLEANING

	<b>⚠ DANGER</b>
	Unplug the machine before cleaning. Do not immerse in water.

Clean your machine daily. A clean 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.


### TO CLEAN KETTLE


The easiest way to clean the kettle is to pour 6 ounces [177,4ml] of water into the kettle when it is still hot, then place the lid on the kettle. Let it steam for ten minutes or so then remove the lid and dump the water.


The mixing drum is easily removed by releasing the draw latch and removing the retainer and then the mixing drum. The mixing drum can then be taken to the sink and cleaned.

The cabinet of your machine should be cleaned daily or several times a day. Kettle and all utensils should be cleaned with a sanitizing solution to help prevent contamination from micro-organisms.

## MAINTENANCE INSTRUCTIONS

	<b>⚠ CAUTION</b>
	<p>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.</p>

	<b>⚠ WARNING</b>
	<p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>

	<b>⚠ DANGER</b>
	<p>Do NOT immerse the equipment in water. Unplug your machine before servicing.</p>

## ORDERING SPARE PARTS

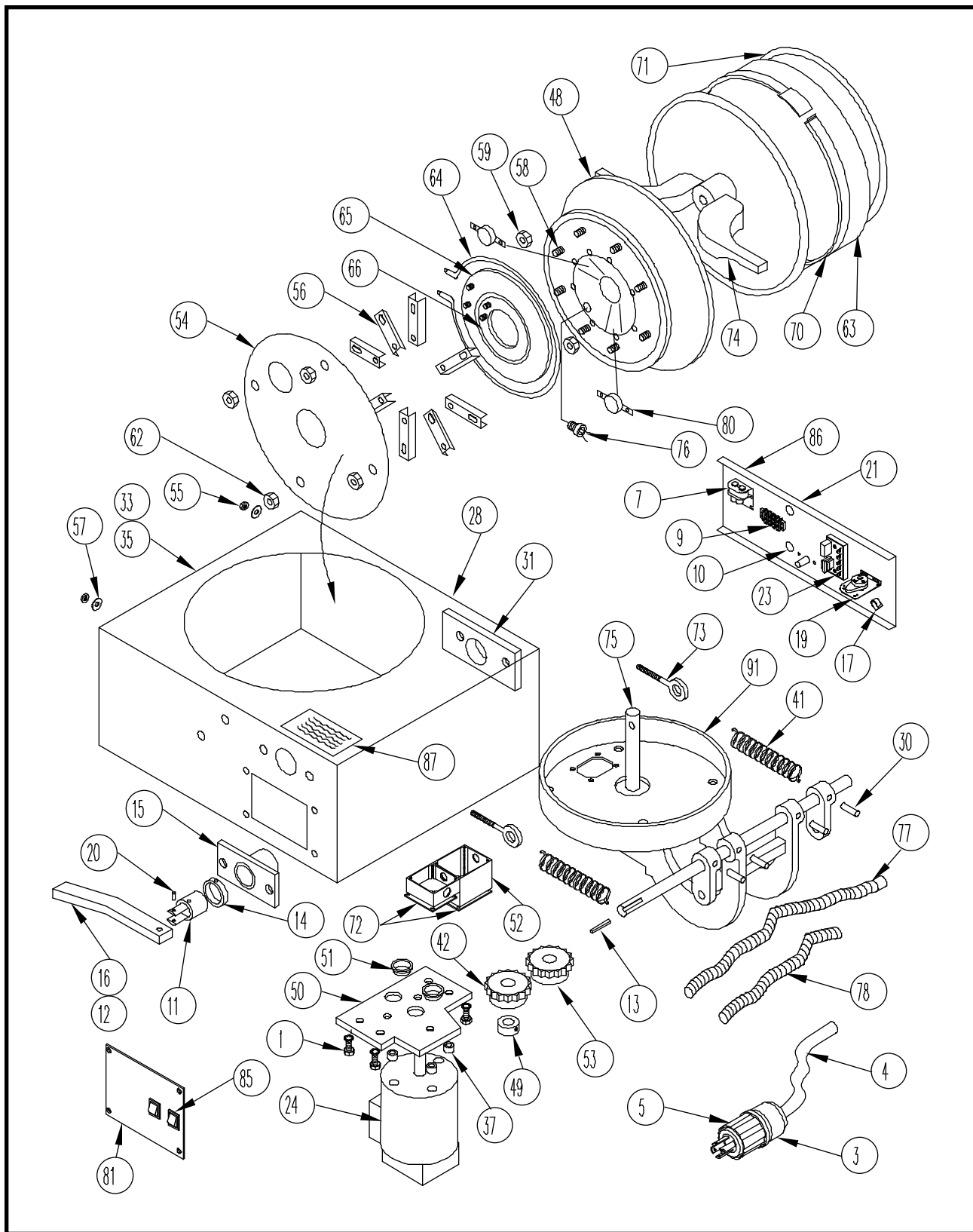
1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department  
Gold Medal Products Co.  
10700 Medallion Drive  
Cincinnati, Ohio 4541-4807

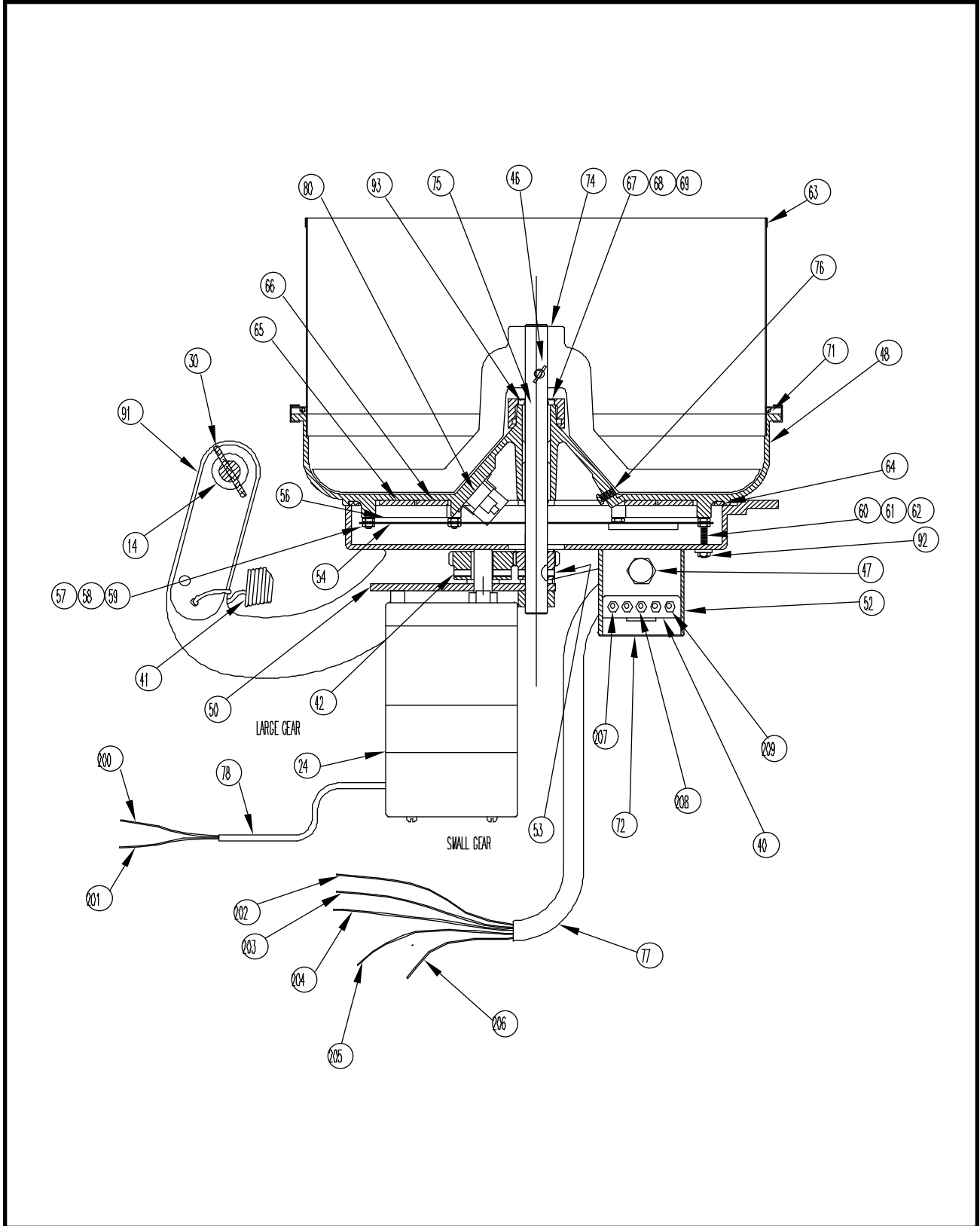
or, place orders at:

(513) 769-7676  
Fax: (513) 769-8500  
E-mail: goldme19@eos.net

# PRALINATOR ASSEMBLY



# PRALINATOR ASSEMBLY (continued)



## PARTS LIST – PRALINATOR ASSEMBLY

Item No.	Part No.	Description	Quantity
1	14822	¼-20 Bolt	6
2	41033	Pilot Light - Red	1
3	41034	Lead In Cord Assembly	1
4	46454	Flex Cord	1
5	41717	Plug	1
6	41254	Receptical	1
7	41411	Relay	1
8	41540	Measuring Cup	1
9	42006	Terminal Block	1
10	45395	Hole Plug	1
11	46005	Tilt Lever Coupling	1
12	46006	Tilt Lever	1
13	46007	Tilt Lever Key	1
14	46009	Set Collar	1
15	46021	Centering Bushing	1
16	46028	Grip - Handle Bar	1
17	46118	Buzzer	1
18	46125	Storage Bucket	1
19	46206	Cam Actuated Programmer	1
20	46239	Threaded Pin	2
21	46275	Control Panel Assembly	1
22	46289	Potentiometer Bracket	1
23	46300	Solid State Heat Control	1
24	67801	Motor	1
25	46314	Shipping Carton	1
26	46326	Potentiometer	1
27	46329	Cable Tie	2
28	46332	Pedestal Assembly	1
29	46361	Knob - T Handle	1
30	46506	Spring Pin	4
31	46444	¾" [19mm] Bushing	1
32	46445	1" [25,4mm] Bushing	1
33	46461	Shipping Bracket	1
34	46462	Riv Nut	1
35	46464	Label, Shipping Bracket	1
36	46547	Shipping Pallet	1
37	46653	Motor Spacer	3
38	47000	Warranty Registration Card	1
39	47010	Label, Safe Operating Instructions	1
40	41129	Terminal Block - Hi Heat	1
41	46030	Spring - Counter Weight	2
42	46075	Spur Gear	1
43	46104	Lid	1
44	46119	O-ring Bushing Seal	1
45	46124	Set Collar Mt Shelf	2
46	46203	Lock Stud	2
47	46241	90 Degree Connector	3
48	67178	Kettle	1

## PARTS LIST – PRALINATOR ASSEMBLY (continued)

Item No.	Part No.	Description	Quantity
49	46076	Bushing - Motor Shaft	1
50	46283	Motor Mounting Plate	1
51	46284	Bronze Bushing	1
52	46301	Juntion Box Assembly	1
53	46307	Spur Gear	1
54	46310	Heat Shield	1
55	46311	Lock Nut	4
56	67174	Element Retainer	8
57	42302	#10 Washer	12
58	46529	#10 Set Screw	12
59	76077	#10 Nut	12
60	42311	¼" [6,4mm] Set Screw	4
61	76079	¼" [6,4mm] Washer	4
62	87259	¼" [6,4mm] Nut	4
63	46368	Mix Drum	1
64	41538	Tubular Heat Element	1
65	40379	Large Heat Element	1
66	67148	Heat Element - Small	1
67	46629	Hub Seal Body	1
68	46630	Hub Seal	1
69	46631	Hub O-ring	1
70	46651	Retaining Ring Assembly	1
71	46701	Drum Seal	1
72	47394	Junction Box Cover	3
73	51806	Eye Bolt	2
74	68006	Mixing Paddle	1
75	68008	Agitator Shaft	1
76	68010	Rtd Heat Sensor	1
77	82107-40	Flex Conduit - 40" [1016mm]	1
78	82107-12	Flex Conduit - 12" [304,8mm]	1
79	82135	Conduit Bushing	2
80	82219	Thermostat	2
81	68001EX	Rating Plate	1
82	68002	Switch Plate	1
83	68014	Parts Manual	1
84	82151	Instruction Sheet - 4-wire Plug	1
85	74087	Switch Dpst	1
86	74119	Label - Warning, Disconnect Power	1
87	76097	Label - Unplug To Clean	1
88	76242	M.E.A. Data Plate	1
89	82263	¼" [6,4mm] Screw	4
90	89045	Strain Relief	2
91	67177	Motor Mounting Casting	1
92	46311	Flanged Lock Nut	4
93	46065	Bushing, Mix Bowl Hub	1
94	67223	Circuit Protector	1
95	46455	Transformer	1



# 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 1-800-428-2676 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**