Part No. 38251EX Revised June 1996

Apple Cooker Pot

Instruction Manual Model #4008EX and Model #4016EX





SAFETY PRECAUTIONS

A CAUTION

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.



A WARNING

Always wear safety glasses when servicing this equipment.



A WARNING

NEVER put your fingers or any object into the heating area. We do NOT assume any liability for injury due to careless handling or operation of this equipment.



A WARNING

Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.



A DANGER

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.

ELECTRICAL REQUIREMENTS

| Model No. | Voltage | Amperage | Cycles | |
|-----------|---------|----------|--------|--|
| 4008 | 120 | 12.5 | 60 | |
| 4016 | 120 | 15.0 | 60 | |

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

DANGER

COOKING INSTRUCTIONS MODEL #4008

- 1. Plug unit into a 120 Volt outlet.
- 2. Mix one package of Gold Medal REDDY APPLE MIX (Catalog #4146) and 6 ounces of water into the apple cooker pot. Stir the mix until it is completely saturated with water.
- 3. Turn the knob clockwise to the setting marked "HIGH". It should fall into position when engaged.
- 4. Insert a Gold Medal Thermometer (Catalog #4300) into the mixture.



- 5. Stir the mixture occasionally until the mix begins to boil rapidly. Once the candy boils rapidly no mixing will be necessary. Now you can begin to prepare your apples using Gold Medal candy apple sticks by inserting the sticks into the top of the apple. **NOTE:** Apples must be dry and room temperature for candy to stick properly.
- 6. In about 20 minutes the candy mixture will reach 290 degrees F, turn the unit "OFF" once this temperature is reached.
- 7. Using oven mitts or pot holders carefully lift the Reddy Apple pot out of the well and tilt it under the clip.

Be careful, apple solution is extremely hot and can cause severe burns.

COOKING INSTRUCTIONS MODEL #4016

- 1. Plug unit into an appropriate 120 or 230 Volt outlet.
- 2. Mix two packages of Gold Medal REDDY APPLE MIX (Catalog #4146) and 12 ounces of water into the apple cooker pot. Stir the mix until it is completely saturated with water. Or use Gold Medal's APPL–EZ, following instruction on the bag.
- 3. Turn the knob clockwise to the setting marked "HIGH". It should fall into position when engaged.
- 4. Insert a Gold Medal Thermometer (Catalog #4300) into the mixture.



Be careful, apple solution is extremely hot and can cause severe burns.

- 5. Stir the mixture occasionally until the mix begins to boil rapidly. Once the candy boils rapidly no mixing will be necessary until candy reaches 290 degrees F. Now you can begin to prepare your apples using Gold Medal candy apple sticks by inserting the sticks into the top of the apple. NOTE:
 - Apples must be dry and room temperature for candy to stick properly.
- 6. In about 20 minutes the candy mixture will reach 290 degrees F, turn the unit "OFF" once this temperature is reached.
- 7. Holding the prepared apples by the stick, dip into candy mixture twisting until completely covered. Place coated apples onto a clean flat surface. Do not let apples touch one another or they will stick together. Once you are finished dipping your apples, pour the remainder of mix onto a flat cookie sheet so it can hardened and broken into pieces.
- 8. Using oven mitts or pot holders return the Apple Cooker pot into the well.
- 9. Pour approximately 2 cups of water in the Apple Cooker pot. Cover the pot with the Steam-n-clean lid and turn the unit to "HI". Allow the water to boil so the steam will clean the inside of the pot.
- 10. Turn unit "OFF". Using oven mitts or pot holders empty the pot.

MAINTENANCE INSTRUCTIONS



A CAUTION

THE FOLLOWING SECTIONS OF THIS MANUAL ARE IN-TENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.



A WARNING

Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.



Do NOT immerse the equipment in water. Unplug your machine before servicing.

HEAT ELEMENT AND HEAT CONTROL REPLACEMENT

- 1. Remove Apple Cooker pot from the unit. Turn unit upside down, be careful not to bend the clip on the side.
- 2. Remove the (9) screws that secure the bottom plate to the cabinet.
- 3. Carefully place the insulation cover to the side, away from any food products.
- 4. Disconnect wire from heat element and/or heat control.
- 5. Loosen the (2) nuts from the element, pay close attention to the placement of all parts for correct re-assembly.
- 6. Replace with new element installing all pieces correctly.
- 7. Replace new heat control by removing knob and loosing nut.
- 8. Refer to wiring diagram for proper wiring of unit.
- 9. Replace insulation so that cabinet will remain cool during cooking.

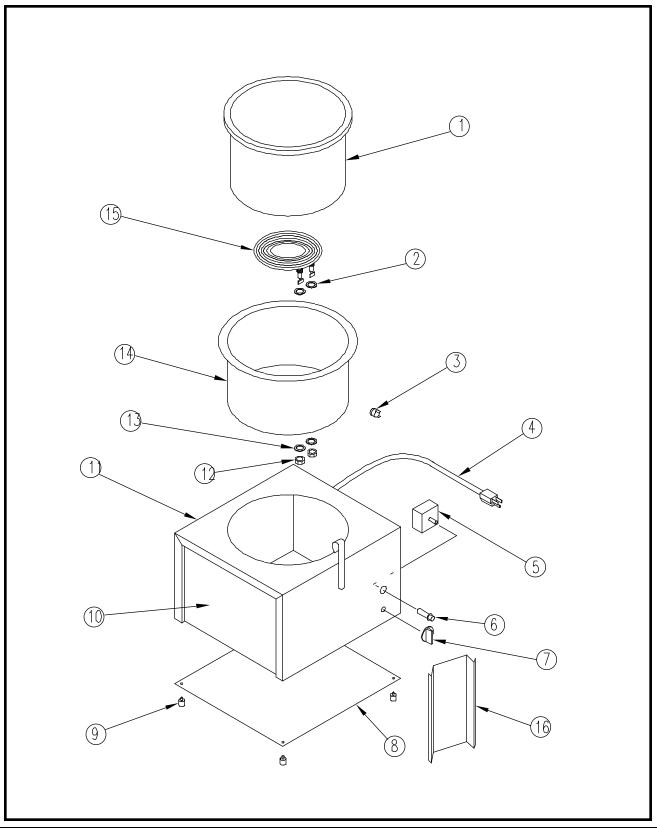
ORDERING SPARE PARTS

- 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 45241-4807

or, place orders at:

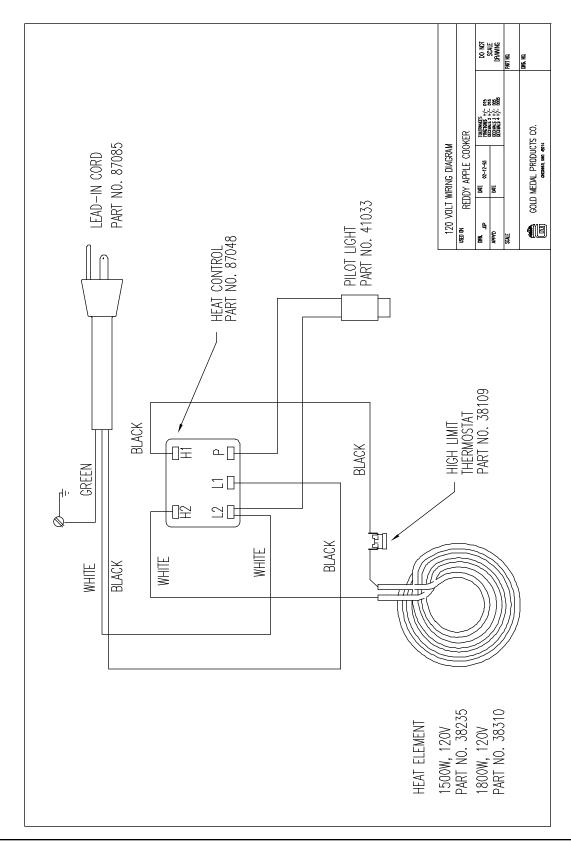
(513) 769-7676 Fax: (513) 3769-8500 E-mail: goldme19@eos.net



REDDY APPLE COOKER ASSEMBLY

PARTS LIST - REDDY APPLE COOKER ASSEMBLY

| | Model 4008 | Model 4016 | |
|----------|------------|------------|------------------------------------|
| Item No. | Part No. | Part No. | Description |
| 1 | 38236 | 38236 | Pot, Apple Cooker |
| 2 | n/a | n/a | Copper Washer, Supplied w/ Element |
| 3 | 38109 | 38109 | High Limit Thermostat |
| 4 | 87085 | 87085 | Lead-in Cord, 120 Volt |
| 5 | 87048 | 87048 | Heat Control, 120 Volt |
| 6 | 41033 | 41033 | Pilot Light, 120 Volt |
| 7 | 87049 | 87049 | Knob, Heat Control |
| 8 | 38176 | 38176 | Bottom Plate |
| 9 | 87247 | 87247 | Rubber Feet (4) |
| 10 | 38202 | 38202 | Front Panel, Removable |
| 11 | 38256 | 38256 | Welded Cabinet |
| 12 | n/a | n/a | Nut, Supplied w/ Element |
| 13 | n/a | n/a | Steel Washer, Supplied w/ Element |
| 14 | 38253 | n/a | Well Body |
| 15 | 38235 | n/a | 1500 Watt Heat Element, 120 Volt |
| | n/a | 38310 | 1800 Watt Heat Element, 120 Volt |
| 16 | n/a | 38312 | Heat Deflector |
| PARTS NC | T SHOWN | | |
| | 38220 | 38220 | Blanket Insulation |
| | 38188 | 38188 | Bottom Insulation |
| | 38314 | 38314 | Steam-n-clean Lid |
| | 38261 | 38261 | Shipping Carton |
| | | | |



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 MERCHANTIBILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIP-TION 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 EQUIP-MENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERN-ING 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, OH 45241-4807 USA