



Making Caramel Corn





The default set point temperature for Caramel Corn is 300°F (150°C). The set point temperature you need may vary depending on your recipe and cooking environment. Use the preset as a starting point, then adjust it to fit your needs (see Set Point Adjustment in Operating the Control section).

Ingredients:

- Gold Medal Caramel Corn Mix (Item No. 2094)—comes in 22 oz. packages, see table below.
- Gold Medal Free-N-Easy (Item No. 2250)—squirt on finished caramel corn for separation, see table.
- Pre-pop the popcorn—sift the popcorn in the popper before use.

Unit	#2094 Caramel Corn Mix (22 oz. pkg.)	Granulated Sugar (brown or white)	Water	Coconut Oil or Vegetable Oil	Pre-popped Popcorn	Free-N-Easy
Mark 10	2 packages	8 cups	16-22 oz.	8 oz.	10 gallons	10-15 squirts
Mark 20	4 packages	16 cups	32-48 oz.	16 oz.	20 gallons	20-30 squirts

Making Caramel Corn:

1. Turn Power Switch ON.
2. Caramel Mode is shown (if another mode is shown, see Troubleshooting section).
3. Press  (Heat/Motor Switch) to start a cook cycle.
4. Add Caramel Corn Mix, granulated sugar, oil, and water to kettle (add water last).
Note: If using Gold Medal “One Step” Caramel Corn Mix, **DO NOT** add granulated sugar.
 If needed, turn  OFF, use spatula to push mix from paddles/drum walls, then turn  back ON.
5. Put lid on—when steam **starts to “roll-up”** from under the lid, remove it for remainder of cycle.
CAUTION: Beware of rising steam; keep face and hands clear of rising steam.
6. At Pre-Alarm/beep (if applicable), add specialty ingredients, if desired.
7. At set point temperature/beeper, add pre-popped corn (heat auto-turns OFF/motor only, ON).
8. Allow corn to mix for approx. 10 seconds with kettle in upright position.
9. Move kettle to mix position and spray Free-N-Easy on caramel corn to help separation—mix popcorn until thoroughly coated.
10. Dump caramel corn into a cooling pan—mix and separate it using two popcorn scoops.
11. Turn  (Motor Only Switch) OFF.
12. Allow finished product to cool before packaging.

During normal operation, sugar builds up in the kettle and it must be removed (reference the Care and Cleaning section; Cleaning—while in Run Mode):

- Steam the kettle every 3-4 batches to remove sugar build-up.
- Steam the kettle after making single batches, if unit is turned off between batches.
- **Steam the kettle before turning unit off for the day.**