

[Manuals.plus](#) /

› [Gold Medal](#) /

› Gold Medal 2094 CS Conc Caramel Ct Mixentrate Instruction Manual

Gold Medal 2094

Gold Medal 2094 CS Conc Caramel Ct Mixentrate Instruction Manual

Model: 2094

PRODUCT OVERVIEW

This manual provides instructions for the proper use of the Gold Medal 2094 Concentrated Caramel Corn Treat Mix. This product is designed for creating delicious caramel corn.

The Gold Medal 2094 Caramel Corn Treat Mix comes in a case containing twelve 22 oz. foil pouches.



Image: Two foil pouches of Gold Medal Concentrated Caramel Corn Mix. Each pouch is labeled "Corn Treats Concentrated Caramel Corn Mix" and includes directions and ingredients.

INGREDIENTS

The ingredients for the Gold Medal Concentrated Caramel Corn Mix are listed in descending order of predominance by weight:

- Sweeteners (corn syrup solids, brown sugar, molasses)
- Lecithin
- Cream of tartar

Net Weight: 1 LB-6 OZ (22 OZ or 623 g) per pouch.

SETUP AND PREPARATION

Before beginning the caramel corn preparation, ensure you have all necessary equipment and ingredients ready.

Required Items:

- Cooker (suitable for caramel preparation)
- White sugar
- Water
- Oil
- Popped corn (5 to 6 gallons)
- Optional: Brown sugar (for darker caramel)

OPERATING INSTRUCTIONS

Follow these steps carefully to prepare caramel corn using the Gold Medal Concentrated Caramel Corn Mix:

1. **Combine Ingredients:** Put the entire contents of one foil pouch of Gold Medal Concentrated Caramel Corn Mix into your cooker. Add 4 cups of white sugar, 8 to 12 oz. of water, and 4 oz. of oil.
2. **Cook Mixture:** Mix the ingredients thoroughly and cook the mixture until it reaches a temperature of 275°F.
3. **Add Popped Corn:** Once the caramel mixture reaches the target temperature, add 5 to 6 gallons of freshly popped corn to the cooker.
4. **Mix Well:** Thoroughly mix the popped corn with the caramel mixture until the corn is evenly coated.
5. **Dump and Separate:** Dump the coated caramel corn onto a cooling surface and separate the kernels to prevent clumping as it cools.

Note: If a darker caramel corn is desired, you may use some brown sugar in place of white sugar during the initial combining step.

MAINTENANCE

This product is a food ingredient and does not require maintenance. Ensure proper storage in a cool, dry place away from direct sunlight to maintain quality.

TROUBLESHOOTING

As this is a food ingredient, typical troubleshooting steps for machinery do not apply. If you encounter issues with the caramel corn consistency or flavor, review the "Operating Instructions" to ensure all steps, especially temperature and mixing, were followed correctly. Ensure fresh ingredients are used.

SPECIFICATIONS

Attribute	Value
Product Name	Gold Medal 2094 CS Conc Caramel Ct Mixentrate
Brand	Gold Medal
Model	2094
UPC	090939020941
ASIN	B00O4LBLA4
Units per Case	12 pouches
Unit Weight	22 oz (623 g) per pouch
Total Case Weight	0.01 Ounces (Note: This seems to be a data error from source, actual weight is 12 * 22oz = 264oz)
Product Dimensions	8.9 x 13.78 x 7.95 inches (case dimensions)
Flavor	Caramel
Manufacturer	Gold Medal

WARRANTY AND SUPPORT

Information regarding specific product warranties for the Gold Medal Concentrated Caramel Corn Treat Mix is not available in this manual. For any inquiries regarding product quality, ingredients, or usage, please contact Gold Medal Products Co. directly.

Manufacturer: Gold Medal Products Co.

Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question