

Frosted Nuts

A classic favorite, you can make delicious frosted nuts with ease! Trust Gold Medal for top-quality roasters, pralinators, and cookers that draw in the crowds with the sweet smell.



Combo Kandy King

#2182-00-200 right-hand dump

#2182-00-210 left-hand dump

The Combo Kandy King is a versatile combination unit with paddles and drums designed for multiple confectionary creations. It can produce 5 gallons of caramel corn per batch (3-4 batches per hour), 4-4.5 lbs of frosted nuts per batch, and approximately 8 lbs of fudge using 7 lbs of dry fudge mix per batch.

Featuring a membrane keypad control with a 2-line digital display, it simplifies cooking and coating. The unit includes a durable cast aluminum kettle and a stainless steel drum. For optimal use, #2166 caramel corn regular cooling pan is recommended, and it can be paired with the optional #2859-00-100 Pro Plant table.

Specifications

WxDxH: 20.89" x 17.6" x 28.87"

Metric (cm): 53 x 44.7 x 73.4

Watts: 3,408

Plug: NEMA L14-20P

Voltage: 120/208 - 120/240



Frosted Nut Pralinator

#2181-00-200 right-hand dump

#2181-00-210 left-hand dump

#2424 mobile base unit cabinet

(sold separately)

The Frosted Nut Pralinator is a high-capacity machine that produces 4-4.5 lbs of frosted nuts in just 15 minutes after the first batch. It features a membrane keypad control with a 2-line digital display for easy operation, along with a durable cast aluminum kettle and stainless steel drum.

Optional conversion kits (sold separately) include the #2175KIT drum/paddles for corn treat production and the #2183PAD fudge paddle for added versatility. #2859-00-100 Pro Plant table is also available (all items sold separately).

Specifications

WxDxH: 20.89" x 17.6" x 24.12"

Metric (cm): 53 x 44.7 x 61.3

Watts: 3,408

Plug: NEMA L14-20P

Voltage: 120/208 - 120/240



Electric Peanut Roaster

#5081

The Electric Peanut Roaster is the only indoor stainless steel roaster of its kind, featuring a robust gear motor directly connected to the roasting drum shaft to reduce wear and tear.

It efficiently cooks a 10-lb batch in approximately 35 minutes and includes a wide loading chute, an easy-access sample door, and a convenient timer for streamlined operation. For warming needs, #5081W warmer-only model is also available, bringing a 10-lb batch to serving temperature in just 10 minutes.

Specifications

WxDxH: 19.5" x 39.5" x 28"

Metric (cm): 49.53 x 100.33 x 71.12

Ship Wt: 190 lbs

Watts: 3,300

Plug: NEMA L14-20P

Voltage: 120/208 - 120/240



Gold Medal Nuts

#4130 raw peanuts in the shell/unroasted

case count: 1; capacity: 25 lbs

#4133 roasted & salted peanuts in the shell

case count: 36 bags; capacity: 8 oz

#4129 blanched almonds

case count: 1; capacity: 50 lbs

#4131 roasted almonds (salted)

case count: 1; capacity: 30 lbs

#4132 pecan halves

case count: 1; capacity: 30 lbs

#4136 whole cashews

case count: 1; capacity: 25 lbs

High-quality nuts, perfect for roasting, easy to glaze or ready to eat.



Uncle Dave's Imitation Vanilla

#4515 1-quart bottle

#4516GA 1 gallon jug

#4516 case of (4) 1 gallon jugs

Vanilla adds classic sweetness and full flavor to any recipe.



Frosted Nut Mix

#4501 (24) 24-oz pouches

#4503 (36) 12-oz pouches

Nothing to measure and easy to use, it delivers that sweet and nutty frosted flavor when using a pralinator.



Frosted Nut Serving Cones & Bags

#4502 frosted nut serving cone

case count: 2,500

#4502M frosted nut serving cone

case count: 1,000

#3081 frosted nut bag

case count: 1,000