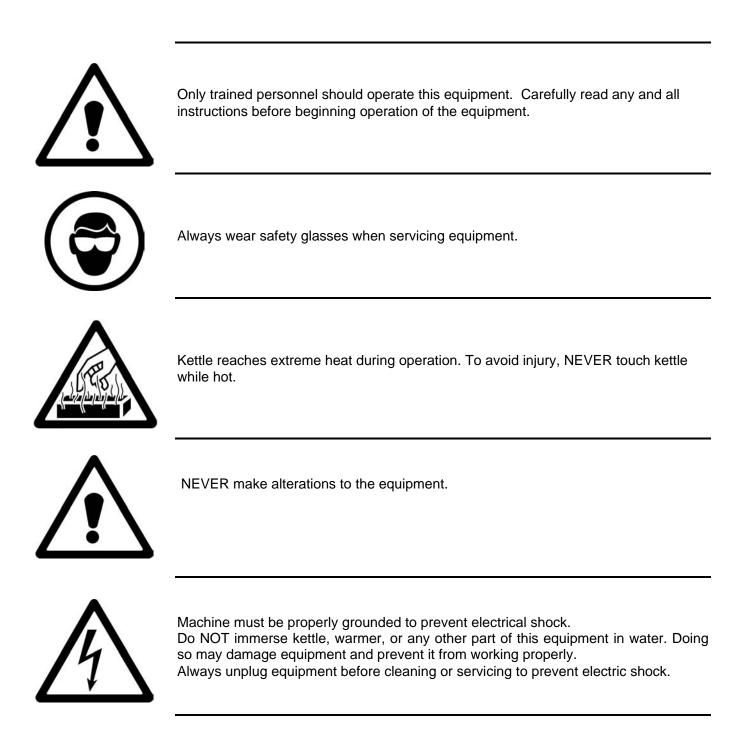
SAFETY PRECAUTIONS

Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



Any questions? Contact us at www.eventservicesgroup.co.uk Telephone: 03333 442062

INTRODUCTION

Popper features:

- A high-output, hard-coat anodized aluminum kettle for powerful performance and easy cleaning.
- Convenient side-hinged kettle that makes it a snap to operate and to clean.
- Sturdy cabinet construction that withstands heavy commercial use and maintains attractive appearance.
- Stainless steel food zone and tempered glass panels for sanitary food environment and easy cleaning.
- Built-in warming deck with 50-watt elements keeps which popcorn hot and fresh thanks to even heating throughout the batch.
- Old maid drawer to catch unpopped kernels that effortlessly sift through for later disposal.
- Presentation lamp which creates an attractive display setting for increased impulse buying.

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. The 8 oz Popper has a current draw of 12 amps. (Export voltage is 230VAC.)

We recommend the Popcorn Machine be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit. (230 volts for export models)

Popping

- Turn on two switches. FOR 1911 ORIGINAL AND 1911 BLACK & CHROME POPPER: LIGHT (inside cabinet, top left) and KETTLE/MOTOR (next to light switch). FOR THEATER, CONTEMPO, AND PROFESSIONAL SERIES: POWER and KETTLE (located in chassis).
- 2. Allow kettle to warm for approximately 5 minutes.
- BULK SUPPLIES: Place one measure of oil in kettle (1/3 cup). Immediately add one measure of raw popcorn (8 oz.) plus seasoning salt. Pull lid closed to prevent stray kernels. (Lid is held in place by magnet directly above the kettle.)
 PORTION PACKS: Cut off top of plastic pack. Dump entire contents in kettle. Pull lid closed to

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- 4. While corn is popping, keep front operator doors slightly ajar to prevent fogging. Keep hopper door at "out" position to aid in catching stray popcorn.
- 5. Allow corn to pop until popping ceases, usually when 3-4 seconds lapse between pops. Then pour remaining popped corn from kettle by rotating handle clockwise 1/3 turn and pulling downward.
- 6. Repeat steps 1-5 for additional batches.
- 7. Turn KETTLE switch to OFF position when finished preparing popcorn; POWER or LIGHT switch may remain ON to display and heat popcorn.

KETTLE WILL BE HOT! Please be sure to avoid direct contact with the kettle during the popping process!

Kettle Care

The popcorn kettle consists of a double (two part) unit for maximum efficiency at minimum expense with low-cost maintenance.

NOTE: To avoid heavy build-up of deposits that require specialized cleaning, please follow these instructions:

- 1. Wipe, with soft towel or cloth, excess oil from exterior and interior of kettle as often as possible.
- 2. Excessive or careless use of popping oil may result in kettle damage.
- 3. Always be sure to turn KETTLE switch to OFF when popping is complete. **NEVER USE WATER ON ANY PART OF THE KETTLE!**

Kettle Removal

- 1. Make sure unit is NOT connected to a power supply. UNPLUG power cord.
- 2. Unplug the kettle pigtail from the socket located in the chassis of the machine (ceiling).
- 3. Pull the clip off the hinge pin.
- 4. Pull the hinge pin out of the kettle hanger to free kettle.
- 5. TO INSTALL: Reverse steps 1-4.