

POP CORN MACHINE

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit.

Popping

1. Turn on two switches.

FOR 1911 ORIGINAL AND BUDWEISER KETTLE/MOTOR (next to light switch).
FOR THEATRE AND CONTEMPO POP: POWER and KETTLE (located in chassis).

2. Allow kettle to warm for approximately 5 minutes.

3. 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.) OR Empty the Nak Pak You purchased into the Kettle.

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!

If problems not covered above are encountered, contact GNS Party Rentals at 416-288-1977

REMEMBER, you are renting this equipment. Be sure you understand the terms of your rental contract so that you are familiar with any damage or additional cleaning charges.

Thank You for taking care the Pop Corn Machine. Enjoy your Event.