

“Antique 1890’s Style” Popcorn Machine Operational and Safety Instructions ...

from; TAYLOR RENTAL CENTER
1560 Hwy. 1 South / MLK Blvd. Greenville, MS. 38701, phone; (662) 335-3535
store hours; 7:00 am - 5:30 pm Monday thru Friday, 7:00 am - 11:00 am Saturdays
web site; trc-greenville@gmail.com

Like anything else in our store, each and every piece of equipment is potentially dangerous. The same applies to our full line of “professional” concession equipment ... blooming onion cutters, cotton candy, funnel cake fryers, hot dog rotisserie cookers, nacho & cheese servers, popcorn machines, shaved ice, sno-cone machines, waffle iron, etc.! With that in mind, please take a few moments to go over the information printed below (both recommendations by the manufacturer and our own staff) to help lessen the chances of accident or injury! If you should have any questions, please call TRC immediately, never use equipment in doubt!

A. SAFETY PRECAUTIONS:

This equipment is commercial grade and is manufactured for high demand use. When in use for public food service locations, family events, etc., remember ...

1. Never allow direct contact of this equipment by the public - keep all bystanders out of the work area.
2. Always follow any / all applicable rules and regulations (federal, state and local) as it pertains to food distribution (handling and safety). Only personnel trained in the use of this equipment may safely operate it.

Taylor Rental Center keeps the manufacturer’s operational and instruction manual on file and it is available on request. Take adequate precautions so that no one can use this machine when the operator(s) of the equipment have left! Do not use this unit unless you have read these instructions and fully comprehend this material.

B. WARNINGS:

Always wear safety glasses when using. Make sure all machine switches are in the “OFF” position before plugging the equipment into a receptacle. To avoid serious burns, do not touch the kettle while it is hot! Do not immerse the kettle, warmer or any other part of this equipment in water! NEVER make alterations or modifications to this equipment - doing so can create dangerous situations!

C. SET-UP / OPERATIONS:

The “Pop-A-Lot Popcorn Machine” uses 120-volts, 15.0-amps. It must be properly grounded ... we suggest plugging it directly into a 3-prong 120-volt electrical wall receptacle. It can also be used with a properly matched extension cord (either a 12/3-gauge - 25’ max length or 10/3-gauge - 50’ max length “outdoor rated”). Failure to correctly match the extension cord to the machine’s specific requirements can cause potentially hazardous conditions to both the operator, surroundings and the machine! Be sure popcorn popper is on a table that is sturdy (see weight & dimensions below) and can withstand the weight of the unit. Make sure that the unit and any attached extension cord are out of traffic paths.

D. OPERATION:

Controls; Familiarize yourself with the controls and their functions;

Light Switch; Flip lever to “ON” position to light the bulb in the popper dome.

Kettle Motor and Exhaust Switch; this starts the agitator in the kettle and the exhaust blower in the popper dome.

The agitator’s purpose is to keep the raw kernels on the bottom of the kettle and to help popped corn from jamming.

Warmer Switch; this will energizes two strip heaters on the underside of the corn pan. This system will freshen any pre-popped corn you may have left over, as well as keep freshly popped corn warm and fresh.

Kettle Heat Switch; this will energizes the heating elements. When the switch is in the “ON” position, the red pilot light next to it will be “ON”.

Cooking;

(For “Best” results; consistence, easy and taste... we strongly suggest using our Gold Medal “Mega-Pop” Popcorn.)

1. Turn Kettle Heat Switch and Kettle Motor & Exhaust switch “ON”.
2. Allow kettle to heat 3-4 minutes (when starting cold)
3. Make sure you have the 10.6-Ounce Popcorn package (*for this 8-oz. kettle*). Cut oil packet along top edge and squeeze oil into kettle. Immediately after oil melts, cut the corn packet along the top edge - check to see if oil is hot enough by adding 3-kernels; when they pop, pour in the balance of corn and salt into the kettle and close lid.
4. After the corn has stopped popping, rotate the handle to dump the popcorn still in the kettle. There is a stop to prevent the kettle from being rotated to far. Return the kettle to the upright position.
5. Repeat the cycle starting with step #3 (eliminate the “Three Kernel Test Pop” step) and put a full charge of ingredients in at the same time to pop another kettle of corn.

NOTE; Always pop 4 to 5 batches in a row. The quality and flavor are both better on batches two through five, than on the initial batch.

6. On the final kettle of corn, it is a good idea to turn the “Kettle Heat” switch “OFF” , just as the lids are forced open

D. OPERATION; continued ...

by the popping corn. Since there is plenty of heat left in the kettle, this will help to eliminate smoke and odor after you have stopped popping.

When you are finished popping, make sure "Kettle Heat", "Kettle Motor and Exhaust" switches are turned "OFF".

NOTE; Never leave the heat on when you are not popping.

If you place oil in a hot kettle, remember to finish that popping cycle or turn off the kettle. Heat exposure breaks down color and add flavor of oils. Please help us, wipe the exterior of the kettle with a heavy cloth immediately after you have finish popping and the kettle has cooled. Oil drippings will come off quite easily at this time but they will burn on and stain the kettle if not removed between batches. "DO NOT" immerse any parts of unit in water!

7. Turn all switches "off" at the close of operations.

E. CUSTOMER RESPONSIBILITY;

The Customer is responsible for the safe implementation and use of this equipment! When using outdoors (cooking, transporting, etc.) ... avoid and / or discontinue use when weather conditions dictate; rain, mist, lighting, thunder, etc.! Unplug machine and remove from conditions. Secure and use care when loading and transporting. Machine dimensions; are 28" width x 20" length x 40" height, weight; 108 lbs. Do not use this equipment if operator (s) are impaired! Never use or modify equipment in applications for which the manufacturer has not designed nor intended its use! Visually inspect unit prior to each use, never operate damaged or malfunctioning equipment, stop and call TRC immediately! We ask that customer be responsible for safe keeping / care of the unit during their possession... until unit is returned to our store location (by customer) or is pick-up by TRC's uniformed service personnel! Deliveries and pick-ups are priced separate and best scheduled prior to event! Call for pricing, if needed! Common sense, caution, proper training and familiarity with unit are the best means of avoiding injury to the operator and avoid damage to unit!

F. DID YOU KNOW;

Check our selection of related accessory items; we sell both the 10.8-ounce pack for the 8.0-ounce kettle above, an 8.0-ounce pack for a 6.0-ounce smaller kettle popper. We also offer popcorn bags, boxes, carts for popcorn machines, heavy duty 12/3 and heavier 10/3-gauge "outdoor-rated extension cords. We offer a full line of concession equipment; ... blooming onion cutters, cotton candy, funnel cake fryers, hot dog rotisserie cookers, nacho & cheese servers, shaved ice, sno-cone machines, waffle iron, etc.!, In addition we have air sock blowers (attention getters), drink coolers, evaporative fans, generators, jumps, tables, tents and much more at Taylor Rental Center ... *it's all in store for you!*



8.0 oz. Naks Pak
Popcorn, Oil & Seasoning



16 oz. Popcorn Topping Flavors;
Cheddar, Hot Jalapeno or Ranch



Popcorn Bags
1.0 oz. 3.5 oz.
3.5"x 2.25" x 8" 6"x 2.25"x 19"
(approximate servings per 10.6 oz. Naks Pak package)
8 bags 2+ bags



Box
1.0 oz.
4"x 2"x 6.5"
8.0 boxes



Antique Popcorn Popper
6.0 oz. Kettle Size
"x " x "
approximately; lbs.

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