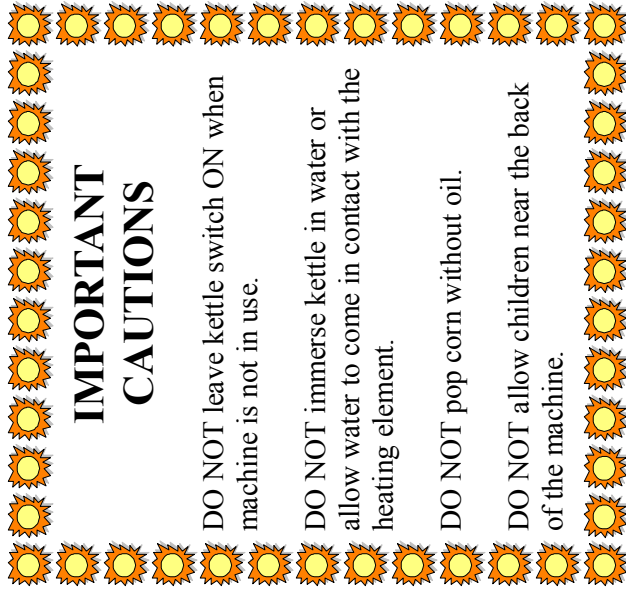


## EQUIPMENT SIGN OUT

*The group signing out this machine must specify a person who will be responsible for overseeing the machine during operation. The group is responsible for cleaning the machine and returning all parts within 24 hours of the end of the event. This assures the machine's availability to other groups.*

*Please inform the rectory immediately of any problems, breakage of equipment or accidents involving same.*

***Only authorized members of the group may operate this equipment as it can cause burns and injury.***



## IMPORTANT CAUTIONS

DO NOT leave kettle switch ON when machine is not in use.

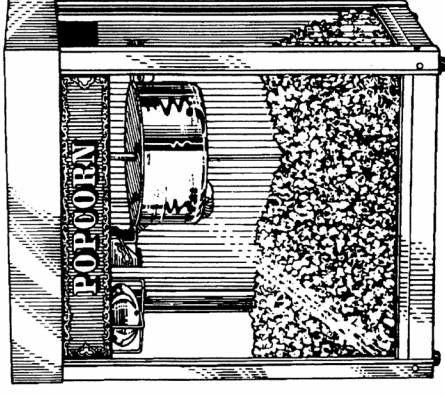
DO NOT immerse kettle in water or allow water to come in contact with the heating element.

DO NOT pop corn without oil.

DO NOT allow children near the back of the machine.

## POP CORN MACHINE

# St Joseph Church



# St Joseph Church

45 Church St  
Ronkonkoma, NY 11779  
Phone: 631-588-8456

## Directions

# POPCORN MACHINE

## Directions

1. Turn "ON" [I] the Corn warming Switch (Lower switch)
2. Turn "ON" [I] the Kettle switch (upper switch). Allow 6 or 7 minutes to pre-heat the kettle.
3. Measure corn and oil with respective measures while machine pre-heats. Pour a level measuring cup of oil (2 oz.) into kettle. Add one measure (6 oz.) of raw corn and about ½ tea-spoon of popcorn salt. Vary the amount of salt and oil to suit taste. If desired, salt may be added after corn is popped.
4. While corn is popping, measure oil and corn for next batch.
5. When the corn stops popping, dump the kettle immediately by turning the handle clockwise approximately 90 degrees to release the latch. Recharge as quickly as possible. Screen out unpopped kernels over the perforated section of the corn pan.
6. Turn the kettle switch off [O] when desired amount of corn is popped.
7. During prolonged popping sessions, occasionally (and carefully) wipe out the kettle (which is VERY HOT) with a clean dry cloth to limit buildup of oil and salt residue.

## Maintenance

After each popping period, wipe the outside and inside of the kettle while it is warm (not hot) with a clean cloth. This is important to keep salt and seasoning from forming a carbonized material which not only lowers popping efficiency but can cause excessive smoking or damage the kettle.

For retaining the high luster on the stainless steel kettle shell and lids, use a non-abrasive standard stainless steel cleaner when the kettle is cold. Use a damp cloth and warm mild soap solution to clean the clear glass and plastic surfaces.

## To remove kettle:

1. Turn off the kettle switch. Allow kettle to cool or use heat insulated gloves to remove kettle.
2. Disconnect the twist lock cap at the end of the kettle conduit.
3. Turn kettle handle clockwise 90 degrees to unlatch the kettle.
4. Remove the hinge pin clip.
5. Hold kettle while pulling out the hinge pin.
6. The kettle can now be removed from the unit.
- 7.

DO NOT PLACE the kettle in WATER, as this will damage the electrical assembly

## Parts Inventory

Machine \_\_\_\_\_  
 Lower Door \_\_\_\_\_  
 Corn Tray \_\_\_\_\_  
 ¼ cup measure \_\_\_\_\_  
     *(for oil)* \_\_\_\_\_  
 6 oz tin w/ Lid \_\_\_\_\_  
     *(for Popcorn)* \_\_\_\_\_  
 Red Scoop \_\_\_\_\_  
 Box Bags \_\_\_\_\_

### *Agitator Assembly*

Shaft clip \_\_\_\_\_  
 Shaft \_\_\_\_\_  
 Agitator \_\_\_\_\_  
 Agitator Collar \_\_\_\_\_  
 Lid \_\_\_\_\_

### *Kettle Assembly*

Kettle Hinge Pin \_\_\_\_\_  
 Hinge Shaft \_\_\_\_\_  
 Kettle \_\_\_\_\_

Received \_\_\_\_\_ Returned \_\_\_\_\_

*Please initial parts received*

*Person signing out machine*

*Organization*