

OPERATING INSTRUCTIONS  
FOR  
MANLEY VISTA-POP POPCORN MACHINE  
MODEL NOS. 122, 124, 127, 128

Price  
Cinema  
Vifalia

## GUARANTEE

The Manley Popcorn Machine you have just purchased was built according to rigid specifications. We warrant that this machine was in good operating condition when it left the factory.

For a period of one year from date of purchase, Manley, Inc., will replace on a no charge basis any parts broken because of defective materials or defective workmanship. These parts will be mailed to you on receipt of the broken part. Manley, Inc. does not pay labor charges for installing these parts, nor is it responsible for damage due to abuse or negligence.

## HOW TO INSTALL YOUR MANLEY VISTA-POP

Your Manley Popcorn Machine left the factory in perfect condition. You can assure its trouble-free operation by having it installed by a good electrician. In case of damage in transit, call the railroad, or truckline, get a bad order ticket. Send the ticket to Manley, Inc. with a list of damages. When unpacking the machine, make sure you find the corn and salt measure and the popcorn scoop which are included with the machine. After unpacking, move the machine to its location and with your electrician, proceed step by step.

1. A Manley Vista-Pop popcorn machine must be hooked to a separate line. This means that for best results the machine should not be hooked to an already overloaded circuit. Normally, when nothing but lighting circuits are available, these circuits are already carrying all the electricity they are capable of, so a separate circuit using No. 10 wire should be provided from the outlet to the machine. Hook kettle side to a 30-amp circuit, light side to a 20-amp circuit. Provide equipment ground. For Models 110 and 115, provide two 30-amp, and two 20-amp circuits.
2. A special receptacle is sent with the machine so that you may have your wiring arranged to connect with the receptacle. Your Vista-Pop is a 115/230 volt popcorn machine. This means that it takes two separate and distinct 115 volt lines.

## REPAIR PARTS FOR YOUR VISTA-POP POPCORN MACHINE

When ordering parts, please be sure to let us have the serial number of your equipment along with the age of the machine, the part number and the part wanted.

## THE POWER PLANT

Top Removal: The sturdy power plant of the Manley Vista-Pop machine and all its electrical controls are located in the top of the machine. For adjustment or cleaning, it is only necessary to lift off the top. All components are then easily accessible. It is the easiest of all popcorn machines to clean and service.

Power Plant: All units in the top are compactly, conveniently arranged--drive motor and bronze gear, discharge motor, exhaust fan, filter assembly, lights, seasoning tube, relay, kettle discharge switch and motor mounts.

### THE PROFIT PLANT - YOUR VISTA-POP KETTLE

The new Manley Vista-Pop kettle is not only the most efficient popping mechanism ever designed for a popcorn machine, but it gives spectacular merchandising advantages never before seen in a popper. In this kettle one may watch the popping process through 3/8" thick, 3,000 F. Pyrex glass. The heating unit of this kettle has been thoroughly tested for efficiency and long life. It is designed to control popping volume, to give you the maximum volume inherent in the popcorn under almost every conceivable condition of voltage fluctuation, provided such fluctuation is not more than 25%. The Vista-Pop kettle is thermostatically controlled for both safety and accuracy. In competitive tests, no other popping device has been found to equal it in volume or consistency. The Vista-Pop kettle is a double kettle, hinged at the side. The inner kettle is cast aluminum; the outer of spun aluminum, polished, then plated to a mirror finish. The space between the two kettles houses the thermostat and provides considerable insulation to insure minimum heat loss. Elements are double sealed. They are first packed in mercuric oxide, then rolled in sheet steel and cast into aluminum. Your Vista-Pop kettle is emptied by a push of a button, controlled with a flick of a switch or manual dump handle located at the top right hand of the machine.

### CLEANING KETTLE

Each day lower kettle bottom as follows: Push dump button. As kettle lowers, turn manual control to "off" position. Wipe chaff and oil off the pyrex glass. Wipe out the kettle bottom. Turn switch to "on" position and dumping motor will complete its cycle, closing kettle. Keep your kettle clean and bright as any kitchen utensil in your home. If you don't clean your kettle consistently, a gummy residue will build up in and round it. This residue is extremely hard to remove. Never clean with lye or with a cleaning compound likely to disintegrate aluminum. Never allow water to come in contact with the electrical connections. When carbon builds up inside the kettle use steel wool to remove it rather than knives or other sharp instruments. Greasy cleaning rags should not be accumulated in the machine.

### TO CHANGE THE FILTER

Your heavy duty blower removes all exhaust gases and steam directly from the kettle. The filter absorbs all oily particles which might spot and stain the ceiling. Regularly, once a month, the tops of the machinery compartment should be removed, and regularly once a month, the filter should be changed.

F. CORN BIN: The chief feature of this bin is that it tilts out, moves on feather touch. No tugging or pulling to get it out. Bin holds large 50-pound supply of raw popcorn. Front equipped with handsome streamlined handles.

G. CASH DRAWER: A truly helpful part of your new Manley Vista-Pop. Has room for all coins and bills. Can be locked for overnight safe-keeping of day's receipts.

H. SERVING DOOR: Pull this trim, polished panel back when machine is in operation. It increases the area for storing popcorn in the popping cabinet. Keeps popcorn on warming pan, gives you more room to work, prevents popcorn from spilling to floor. Can be returned to upright position when machine is closed for the night.

#### SEASONING RESERVOIR

To remove seasoning reservoir, remove the pump cover plate. Lift the butterfly valve to drain remaining seasoning in the line back into the reservoir. With a pair of pliers, disconnect pump from seasoning line and remove pump. Then un-plug electrical connection and withdraw the entire unit from the cabinet. To replace reservoir, put it back on its track, push to the rear, being sure your plug-in connection has been made. Connect and tighten the flange nut on the seasoning line. Replace the cover plate.

#### LOADING RESERVOIR

To fill seasoning drawer, slide the drawer out to a position where the seasoning can be put in easily.

#### HOW PUMP OPERATES

The liquefied seasoning is pumped automatically through a long tube from the reservoir into the kettle. To operate the pump, pull out the handle, turn it clockwise once. The pump is pre-set at the factory to deliver 3 ounces of seasoning for 12-ounce kettles, 4 ounces for 16-ounce kettles. Pump settings may be changed in 1/2-ounce increments by removing the cover plate and raising or lowering the set screw in the rack. Once a year the pump setting should be checked with a measuring cup. About once every two years a new pump gasket will be required to restore accuracy. This gasket is made of leather and is easily installed. The Manley system completely eliminates spillage of seasoning resulting from loading the kettle by hand. If seasoning has congealed in the tube because someone forgot to actuate the relief valve the day before, lift the switch marked "seasoning tube" and hold for about 30 seconds. The seasoning tube is wrapped with an electric heating element. This element will heat the tube and liquefy the seasoning.

## QUALITY CONTROL PANEL

The Quality Control Panel of your Vista-Pop machine is simple and convenient. The pilot light turns on when the kettle switch is on. The agitator motor is controlled by the motor switch, pan heater and blower by the pan switch, lights by the light switch, seasoning well by the seasoning well switch. The seasoning tube switch is a spring type which must be held in the "on" position by pressure while the tube heats, liquefying any seasoning which has hardened overnight.

Make the most of the electric system and safety controls. Your Vista-Pop machine is equipped with a thermostat for positive heat control. This control is basically a safety device but it also holds the temperature of your kettle within the best popping range while allowing heat to build up quickly from a cold start. As a safety device the thermostat is most important as it gives you protection against carelessness, such as leaving the machine at night without turning off the kettle, or getting the kettle so hot that seasoning bursts into flame upon entering the kettle. But regardless of this heat control feature, the operator should at all times see to it that the kettle is turned off when not in use.

## LUBRICATION INSTRUCTIONS

Oil both motors and blower once monthly. Oil worm gears and bronze gears monthly.

## POWER FAILURE

If you have determined that you are getting the proper supply of electricity at the machine, the following test may be used to determine whether your kettle is functioning properly or not. If, after popping one batch of popcorn the second batch starts popping in less than 25 seconds after the corn has been placed in the kettle, your kettle is too hot, meaning that the thermostat has somehow advanced from its proper position. If it takes over 50 seconds to start popping, the kettle is too cold. You may not be getting the proper supply of electricity, your thermostat may be out of adjustment, or an element burned out. In either event, should one of these occur, you should have your machine checked by an electrician immediately.

## HOW TO POP POPCORN

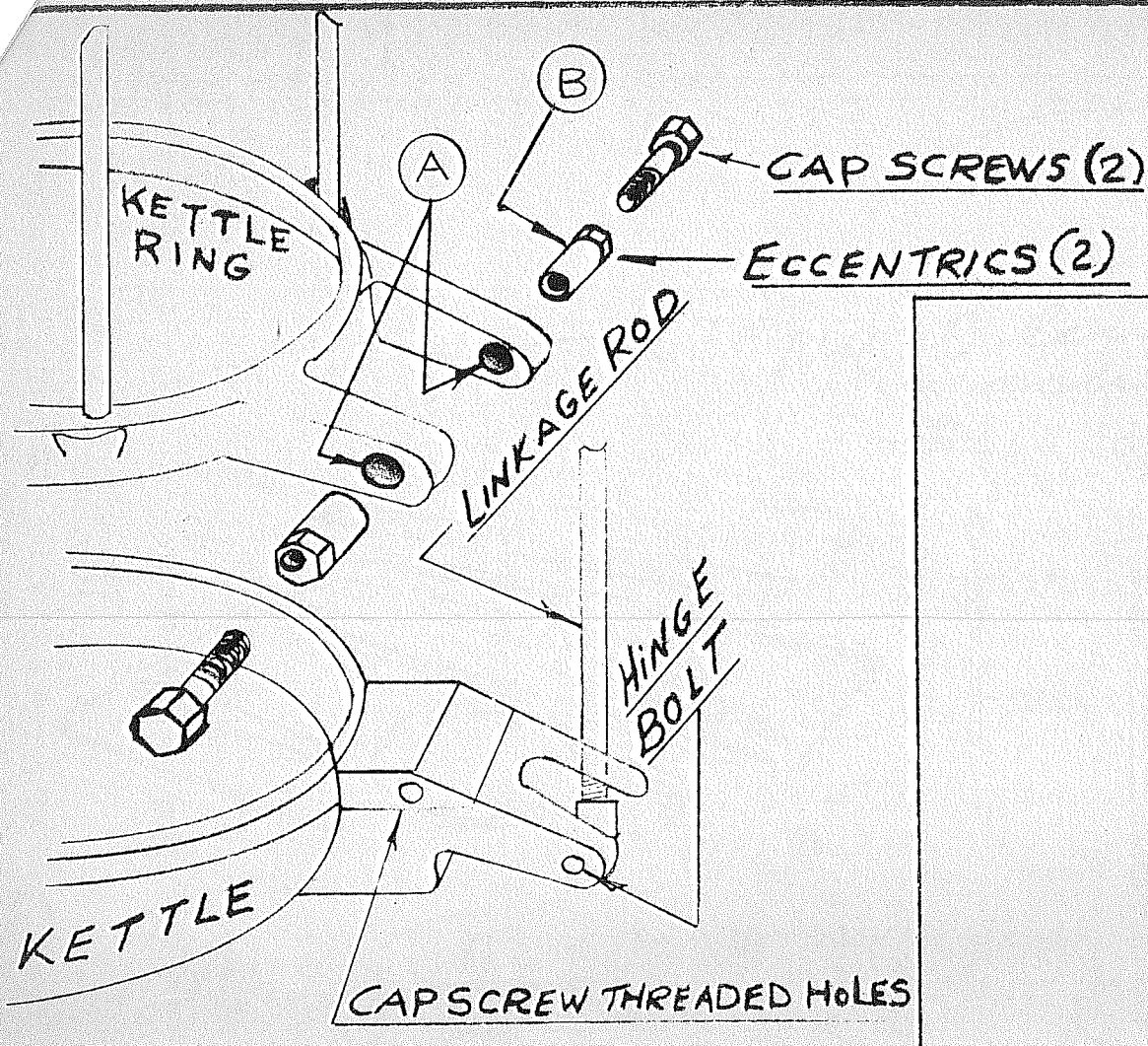
1. Put a charge of seasoning into the kettle.
2. Turn on the kettle switch and put 5 kernels of popcorn into the corn loading chute. After these 5 kernels have been popped, proper kettle heat has been reached.
3. Measure ingredients. Fill cup with corn and add two teaspoons of Manley's finely ground popcorn salt.

4. Load the kettle. Put corn and salt into the loading chute, turn on motor and blower. If the heat is right, corn will start popping within 25 to 50 seconds.

5. Let it pop. The sight of the exploding kernels dancing around inside the kettle is the best sales builder you have. As the corn pops, it builds up inside the glass column, a sight that will attract customers to your machine.

6. Empty the kettle. When you no longer hear the corn popping, empty the entire contents of the kettle by pushing the kettle release button. For a hand-operated machine, when the corn has quit popping contents of the kettle may be released by turning handle to the left. Lightly scoop popcorn over the bar screen of the warming pan. The "old maids" or unexploded kernels will be screened out automatically. Then, push popcorn on to the warming pan. If you plan on popping a considerable amount of corn ahead of time, recharge the kettle immediately and continue popping. This machine was made for heavy duty but will perform equally well when operated intermittently.

7. Make Sale: Fill enough bags or boxes to take care of the rush. Never touch popcorn with fingers as popcorn is a food and should not be touched by human hands. Never dig the scoop into the middle of the popcorn. This breaks up kernels, resulting in waste. You will find the cash drawer is ideally located for fast transactions.

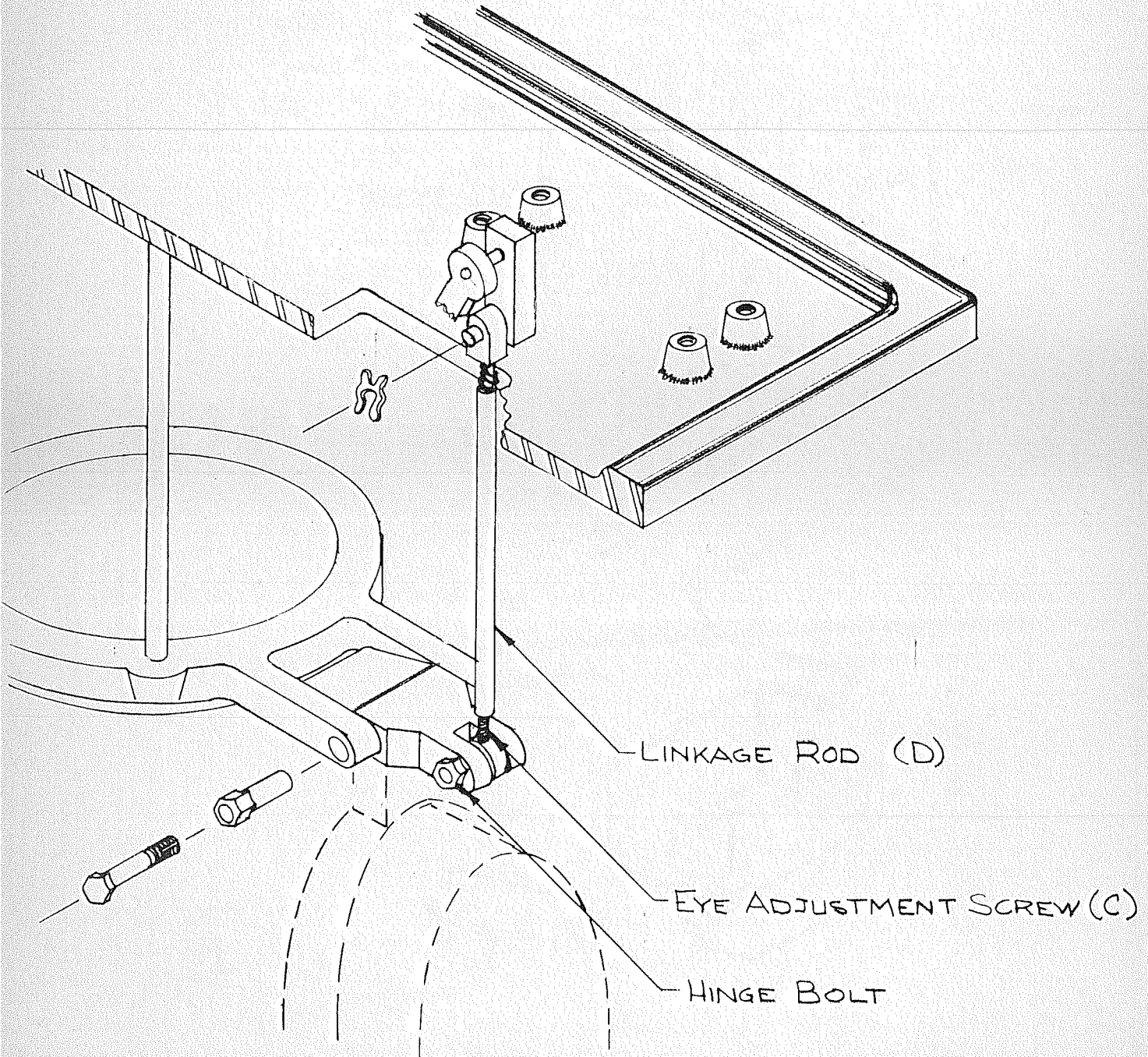


#### ECCENTRIC ADJUSTMENT INSTALLATION FOR KETTLE ALIGNMENT

1. Stop kettle in open position and disconnect plug.
2. Remove hinge bolt from linkage rod.
3. Extract and discard remaining hinge bolt and remove old kettle.
4. Insert 1/4" x 20 cap screws into eccentrics and place into point "A" on kettle ring.
5. Place new kettle into position and sem-tighten cap screws.
6. Move "B" (eccentrics) until kettle and ring are aligned and tighten cap screws completely. Suggest manipulating kettle from open to closed position manually a few times and re-adjust eccentrics if necessary to get proper seating of kettle to ring.
7. Replace hinge bolt through linkage rod, (adjust if necessary), attach kettle plug and proceed as usual.

## ADJUSTMENT FOR KETTLE DUMPING HAND OPERATED MACHINE

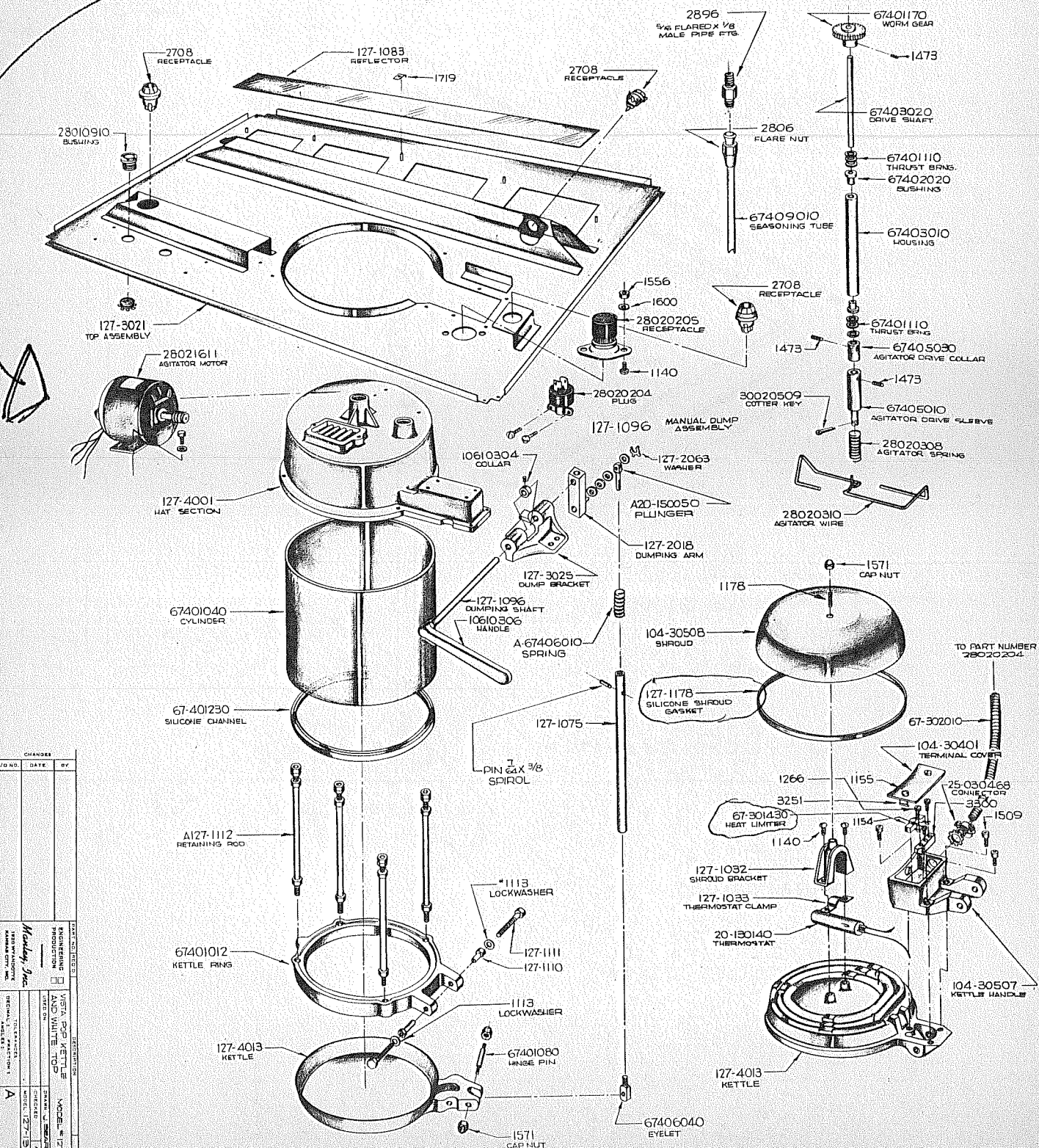
FOR LINKAGE ADJUSTMENT, DROP KETTLE TO DOWN POSITION (DOTTED OUTLINE) AND REMOVE "HINGE BOLT" (B), LOOSE "EYE ADJUSTMENT SCREW" (C) IN END OF "LINKAGE ROD" (D) ONE HALF TURN. REPLACE "HINGE BOLT" (B) AND RUN MACHINE THROUGH OPERATING CYCLE TO CHECK CLOSING. IF KETTLE STILL DOES NOT CLOSE, REPEAT "LINKAGE ROD" ADJUSTMENT UNTIL IT DOES CLOSE SATISFACTORILY.





*Brice*

# Net B. Leveina machine MOTOR



CHANGES	BY		
C/D NO.	DATE		

MANUFACTURING PRODUCTION	DESIGN	TESTING	INSPECTION
✓			
MATERIALS			
✓			

127-1096	MANUAL DUMP ASSEMBLY
127-1032	SHROUD BRACKET
127-1033	THERMOSTAT CLAMP
20-130140	THERMOSTAT
127-4013	KETTLE
67406040	EYELET