



# POPCORN MACHINES

OPERATING INSTRUCTIONS  
FOR  
MANLEY POPCORN MACHINE  
MODEL NO. 185 PETTI POP

P.O. Box 1006  
1920 Wyandotte St.  
Kansas City, Mo. 64141

Popcorn Machines & Supplies  
Theater Concession Equipment & Supplies  
Snack Products Machinery

(816) 421-6155  
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## GUARANTEE

The equipment you have just received, was built to rigid specifications, by skilled workmen who take the utmost pride in their work. We warrant this machine was in good operating condition when it left the factory. For a period of one year from date of delivery, Manley, Inc. will replace at no charge, F.O.B. factory, any parts of its own manufacture that failed because of defects in materials or workmanship. In the case of components, motors and the like, we will extend the manufacturer's guarantee. Those guarantees are enclosed herewith. Parts replaced under our guarantee program will be sent 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. In no event will Manley's liability include buyers' loss of profit, good will or any other special or consequential damages. Manley's obligations and warranty are limited to the replacement of the part or parts.

The warranty and liability set forth above are in lieu of all other warranties and liabilities, expressed or implied, in law or in fact, including implied warranties of merchant ability and fitness for a particular use.

## TRANSIT DAMAGE

Immediately upon receiving your equipment and before signing the freight bill, open the crate and inspect the machine for possible shipping damage. New regulations limit carrier liability to 1/3 or 1/2 of cost to repair concealed damage. Even then, that liability is assumed only if carrier representative is notified within 15 days of delivery and if crate is held for his inspection on your premises.

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### STEP ONE

Use the corn cup with the machine. Fill the cup level full of unpopped corn. Put 1-1/2 level teaspoonsful of popcorn salt in the cup of corn.

### STEP TWO

Use the graduated seasoning measuring cup with the machine. On one side the cup is graduated 1/4, 1/2, 3/4; on the other side 1/3, 2/3.

Put 1/3 of the measuring cup of Manley's Best Seasoning in the popping kettle. Refill the measuring cup to the amount you are using and have it ready for use.

### STEP THREE

Turn the heat switch controlling the heat in the kettle to the "on position". When the seasoning is hot enough so that the smoke from the seasoning, instead of coming straight up and out of the kettle, seems to curl back under the lid, put the cup of popcorn that contains the 1-1/2 teaspoonful of salt into the popping kettle.

NOTE: The corn should start popping in from 20 to 40 seconds if you have the heat right. If it is too hot, it will start popping sooner, and the kernels will be small and more or less in the form of round balls. If it isn't hot enough, the corn will be slower in starting to pop, and the kernels will have a dark brown center when they come from the kettle.

### STEP FOUR

The popping corn will normally lift the lid of the kettle and flow out over the sides. When the popcorn stops popping, tip the kettle, bottoms up, so that the shoulder bumps slightly. Then let the kettle come back into natural position and put in the seasoning for the best operation. If your voltage is right you will not have to wait unduly to re-heat the kettle, but may go on, popping kettle after kettle of seasoned popcorn. When you are finished popping, turn off the kettle switch.

### A STIFF KETTLE LID

When the machine is new, the lid on the kettle may work a little stiff, but after it is operated a few weeks, the kettle lid will open of its own accord as the popping corn presses upward against it. So, while the machine is new and until the lid does open freely as the corn pops and presses against the lid, open it and allow the corn to flow freely from the kettle. When the corn has stopped popping in the kettle, dump it about half way over and then let it go back in a natural position again. There may be some unpopped kernels that got caught up away from the heat, in the popped corn, and by allowing them to remain in the kettle a little longer, they will all pop. Your machine is rugged and fool-proof, and these will correct about the only trouble you can possibly have, outside of natural damage to your shipment by the railroad company, overloaded line, low voltage, or a loose connection to your machine.

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### ELECTRICAL TROUBLE

When you have the proper voltage and the line to your machine is not overloaded, the only possible chance of your kettle not heating properly would be a loose connection to the machine. This often happens, and where trouble like this is suspected, an electrician should be called at once.

### BREAKING UP POPCORN

Many operators break up a lot of popcorn due to the way in which they handle the scoop in sacking popcorn. Under no circumstances should the scoop be dug down into the middle of the pile of popcorn, but should be slid along the warming pan from side to side, or to the front of the warming pan.

### FOR CLEANING

The entire popping mechanism can be removed by a very simple operation. Disconnect the kettle connector, lift the front trunnion (the one farthest from you), up and out of the bracket. Then lift up the kettle so that the rear trunnion is removed from the bracket. You now have the entire popping mechanism out and ready for cleaning.

### CARE OF KETTLE

The popcorn kettle should be removed, cleaned and scoured at least once a week and more often if necessary. Keep the kettle as clean and bright inside and out as any cooking utensil in your home. All that is necessary to clean the kettle is a little elbow grease and an inclination on the part of the operator to keep it clean. A stiff brush and good strong soap will clean out the kettle anytime, even when it becomes carbonized or black. Never use lye or any chemical which might disintegrate the aluminum. Never let water come in contact with the heating element. When there is black in the kettle, use steel wool in the process of bringing the kettle back to original brightness. Never use a knife or steel tool in cleaning the kettle, as the steel will scar the kettle, making it harder to clean. Keep every drawer and space in your machine free and clean from an accumulation of old rags, etc. Keep the bottom space in cabinet models spotlessly clean and free of accumulation. Keep the top of your machine clean as well as the inside.







