

24 1/2" X 37 1/2"

HOW TO OPERATE YOUR

Manley ARISTOCRAT

Model #44

Ser# 2-850

MANLEY

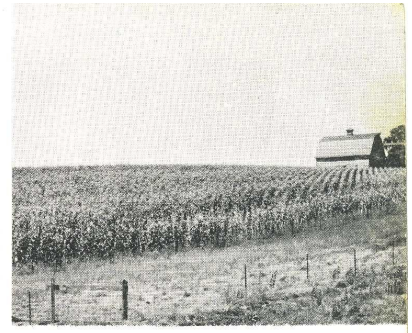
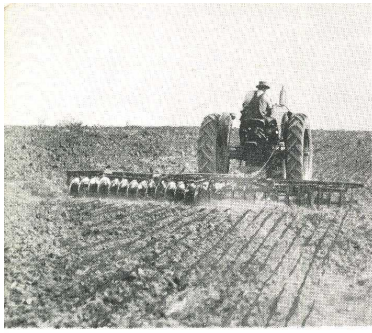


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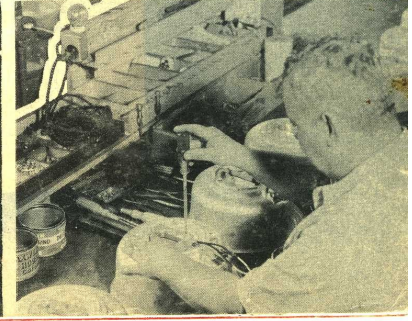
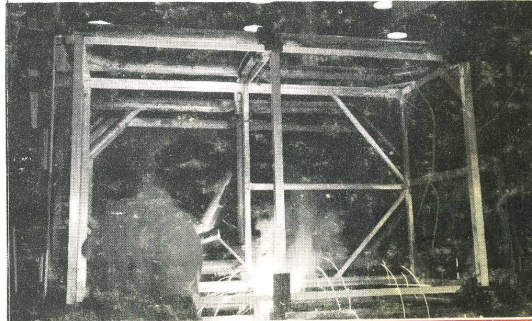
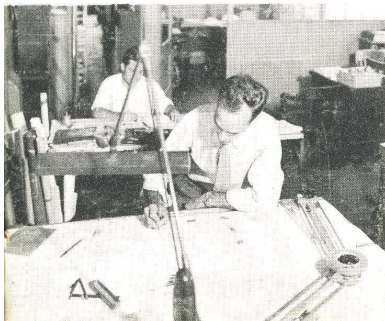
WHY YOU HAVE BOUGHT THE BEST

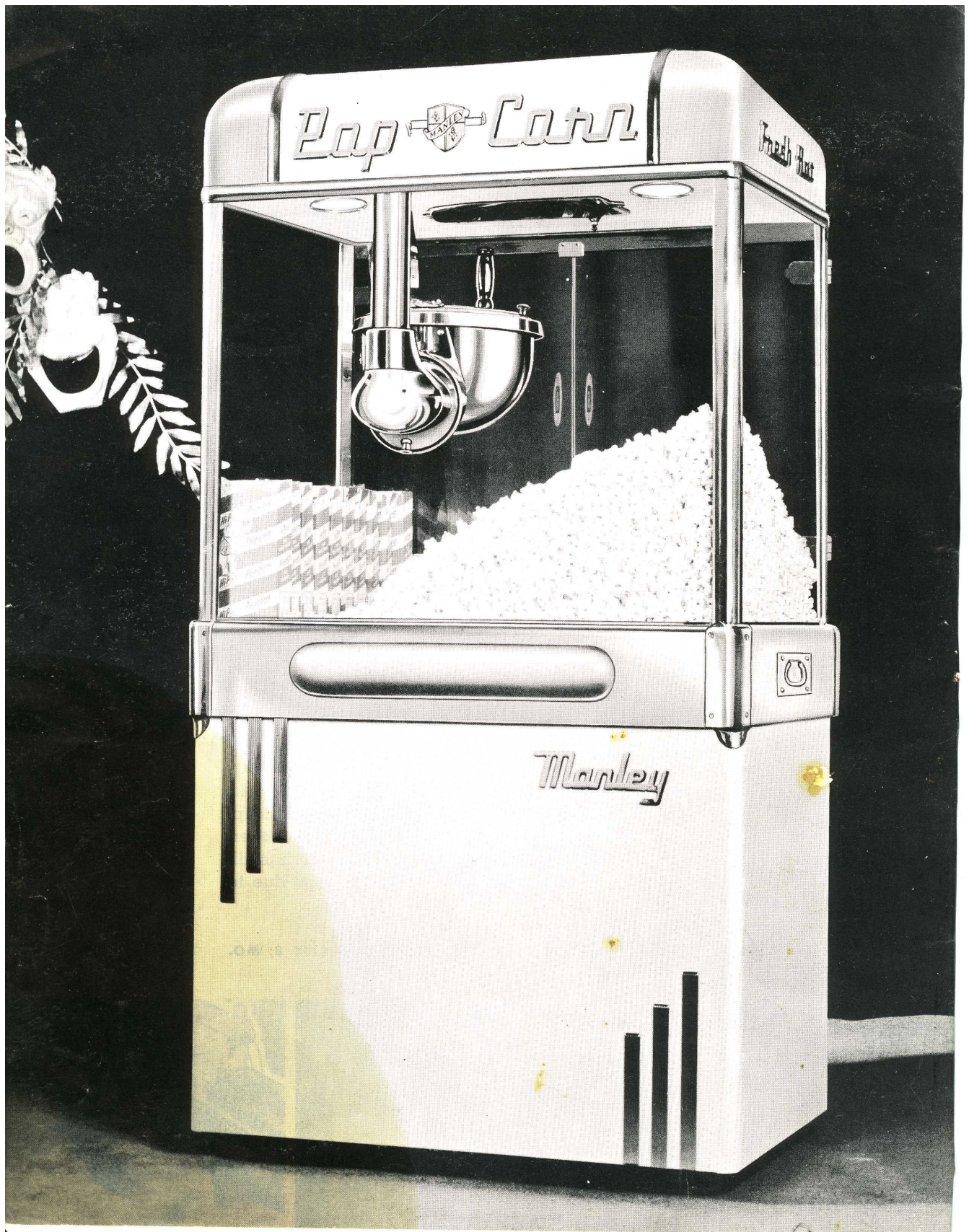
Since its inception in 1922, Manley, Inc. has had an amazing number of firsts. It built the first all electric popcorn machine, developed the first successful device for metering seasoning directly into the kettle, was the first to exhaust the kettle directly to the outside atmosphere, and it has always been first in merchandising.

It has built thousands of popcorn machines of superior quality that people everywhere are proud to have in their places of business. It is a machine you can be proud of. Manley machines are made of the finest materials by skilled workmen who take the utmost care in fabricating and assembling parts. The Manley 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.

MANLEY, INC., 1920 WYANDOTTE ST., KANSAS CITY 8, MO.





HOW TO INSTALL YOUR MANLEY

ARISTOCRAT

16oz
Kettle

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.

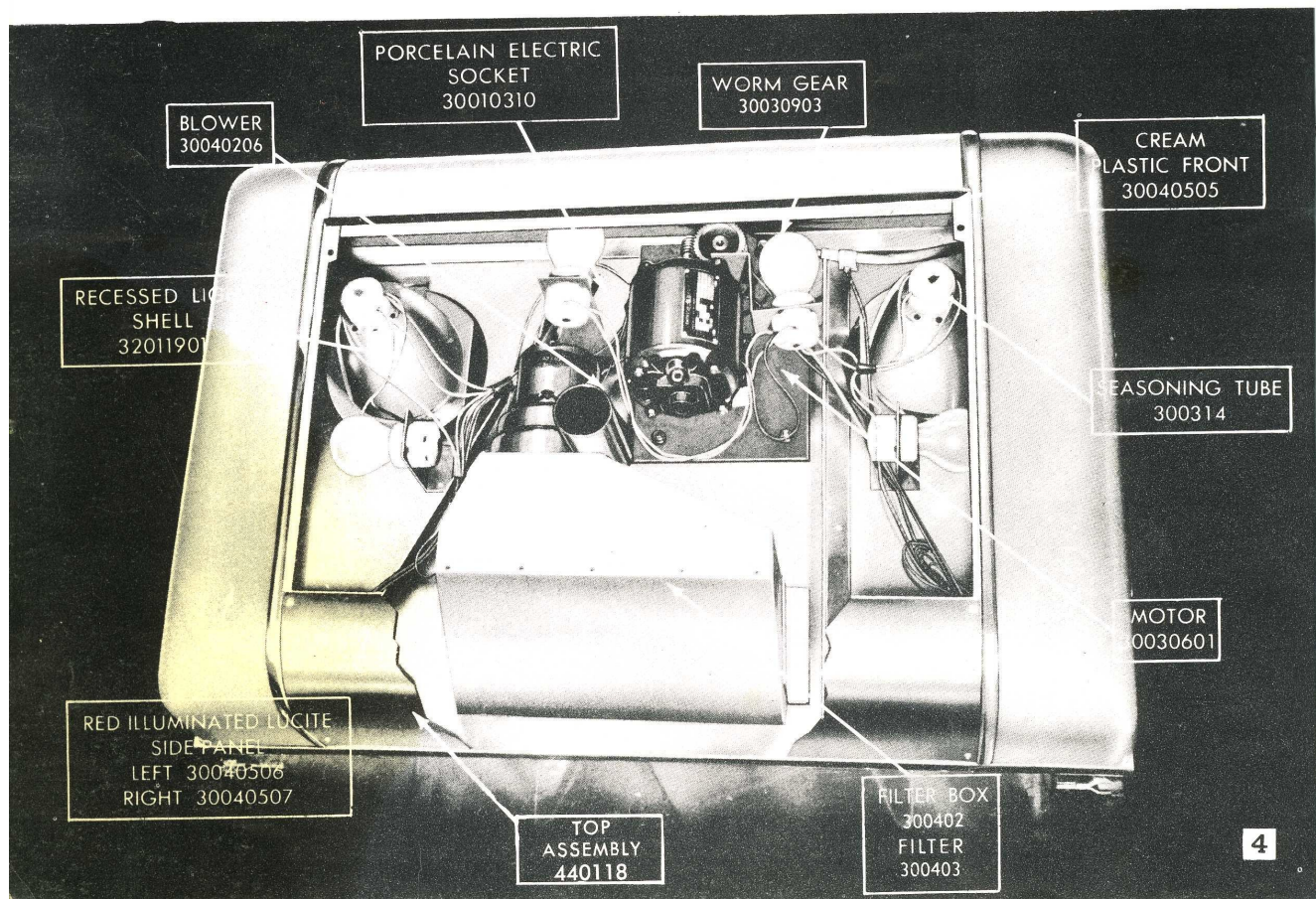
In case of damage in transit, call the railroad or shipping company, get a bad-order ticket, and send the ticket to Manley, Inc., with a list of damages. When unpacking the machine, make sure you find the corn and salt measures and the popcorn scoop which are included with the machine. After unpacking, move the machine to its location, and, with your electrician, proceed step by step:

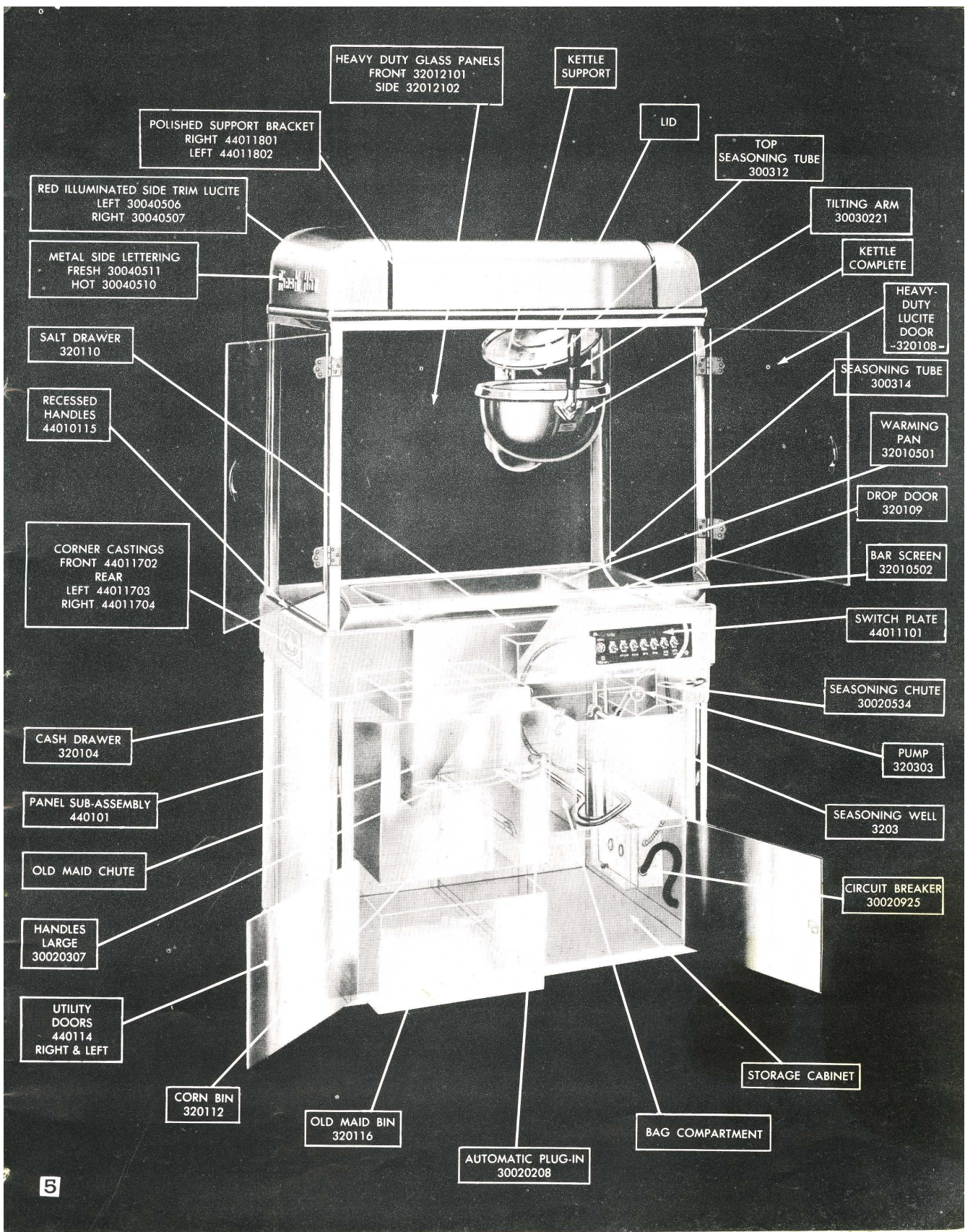
1. A Manley Aristocrat popcorn machine with a 12-oz. kettle is rated at 2860 watts; with a 16-oz. kettle, 3452 watts. This means that for best results, the machine should not be hooked to an already overloaded circuit. Normally, when nothing but light circuits are available, these circuits are already carrying all the electricity they are capable of, so a separate circuit using #10 wire should be provided from the outlet to the machine.

2. A special receptacle is sent with the machine so that you may have your wiring arranged to connect with the receptacle. Your Aristocrat is a 110/220 volt popcorn machine. This means that it takes two separate and distinct 110 volt lines. The machine wiring diagram can be found on page 25.

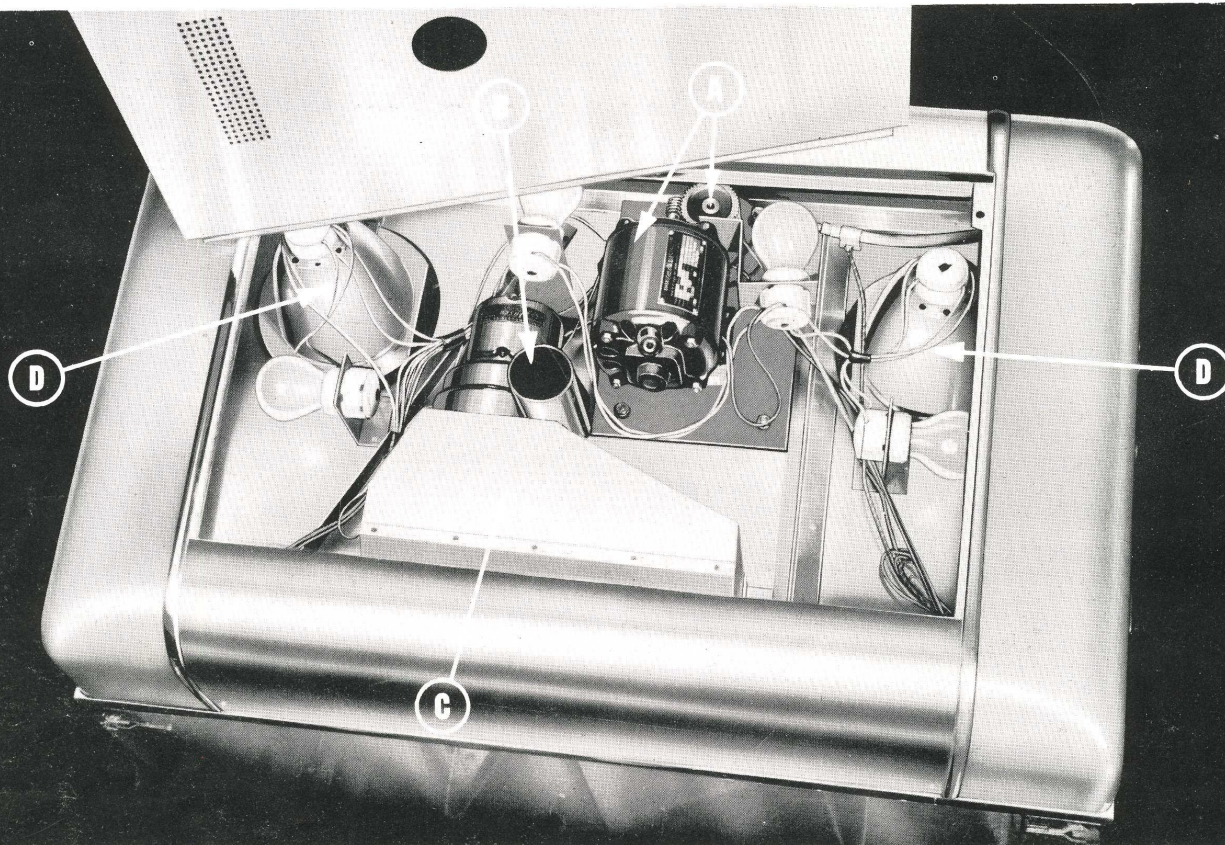
REPAIR PARTS FOR YOUR *ARISTOCRAT* POPCORN MACHINE

When ordering parts, please be sure to let us have the serial number of your popcorn machine, along with the age of the machine and the serial number and the name of the part wanted. Parts prices will be furnished on request. Illustrations on this page show certain parts numbers; others will be found in the exploded views found back in the book.





THE POWER PLANT



TOP REMOVAL

This sturdy power plant of the Manley Aristocrat is located in the top of the machine. For adjustments or cleaning, it is only necessary to loosen the two captive screws in the center section of the top. This section then can readily be removed. It is the easiest of all popcorn machines to clean and service.

POWER PLANT

All units in the top are compactly and conveniently arranged: A) Motor and bronze gear driving kettle agitator. B) Exhaust fan which draws steam from popping cabinet through C) filter and absorption pan. D) Light reflectors which help give your popcorn that golden glow and keep it warm.

TO DRAIN THE ABSORPTION PAN

As the exhaust fan draws steam from the popping cabinet, the spun-glass filter collects an oily mist which comes from the popcorn seasoning. The oily condensation which is collected by the filter and settles in the absorption pan should be drained daily. Simply open the petcock at the top of popping cabinet, as shown at right, and let the drainings fall to a paper held in the hand. Because of this filtering device, only clean air is discharged by the machine. Nearby draperies and upholstery are kept clean.



REPLACING FILTER

The spun-glass filter should be replaced once a month. To do this, loosen two captive screws at each end of the absorption pan. Remove pan and pull filter downward. The screws are so easily turned that a dime can be used instead of a screwdriver. All parts of the power plant in a Manley Aristocrat are designed for accessibility and easy servicing.





THE PROFIT PLANT— NEW CASCADE KETTLE

Your New Cascade kettle is the most efficient popping mechanism ever designed for a popcorn machine. Its heating unit has been thoroughly tested for efficiency and long life.

It is a double kettle. The inner one of drawn aluminum with a steel backing, the outer one of spun aluminum, polished and

nickel plated to a mirror surface. The space between the two kettles not only houses the gears, thermostat, and wiring but provides insulation and insures a minimum of heat loss.

Elements are removable but contained in a heating plate to insure rigid and even distribution of heat.

REMOVING KETTLE

To remove the kettle you need only draw down on the spring catch on the bottom of the kettle arm housing. As you pull down on the catch, work the kettle toward you, with a twisting motion. All electrical and mechanical connections are instantly broken for safety.

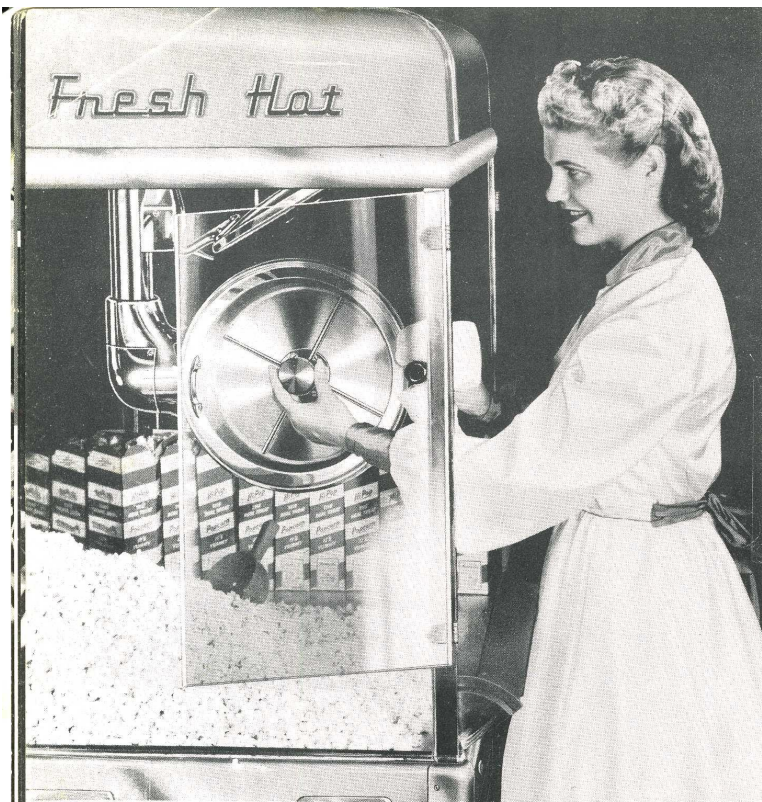
They are quickly re-established when the kettle is replaced. The four, spiderlike arms inside the kettle form the patented Manley Gyrotator. As it turns, this agitator evenly mixes corn, seasoning, and salt.



PRESSURE FINGERS

Outstanding features of the Manley Cascade Kettle assembly are the pressure fingers and collector rings, which maintain constant electrical contact regardless of kettle rotation. The three pressure fingers are seen in the housing opening at the left, center, of the accompanying photograph. Their corresponding collector rings are on the kettle itself, shown circling the disengaged axle. Springs inside each pressure finger rings maintain contact against the rings.





REMOVING GYROTATOR

One simple twist—clockwise—unscrews the Gyrotator, permitting it to be removed as a unit from the kettle. To return the Gyrotator to the kettle requires only a counter-clockwise turn. There is no possibility of the Gyrotator working loose.

Since the threads which hold the Gyrotator in position are left-hand, the tension on the Gyrotator increases when it is in operation. The Gyrotator continues to turn through 360-degree rotation of the kettle around its axis.



CLEANING KETTLE

At least once a week, preferably once a day, remove Gyrotator and clean kettle with a soft cloth. Keep your kettle as clean and bright as any kitchen utensil in your home. If you do not clean your kettle consistently, a gummy carbon residue will build up on the lid and shroud. This residue is extremely hard to remove. Never clean your kettle with lye, or with a cleaning compound likely to disintegrate the aluminum. Never allow water to come in contact with the electrical connections. When carbon builds up inside the kettle, use steel wool rather than a knife or other sharp instrument. Greasy cleaning rags should not be accumulated in the machine.

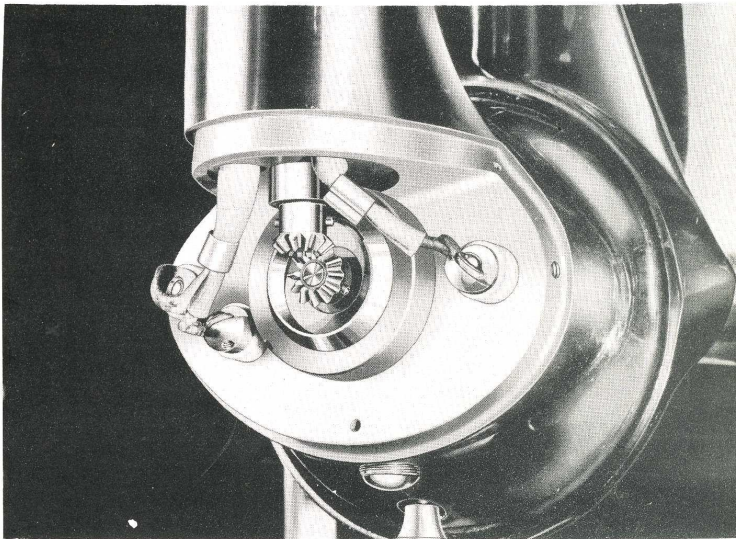
GEARED POWER TRANSMISSION

The secret of the Cascade Kettle's success is the system of bevel gears which transmit power from the top of the machine to the Gyrotator inside the kettle. In the picture at right, the Cover Plate has been removed by loosening two screws.



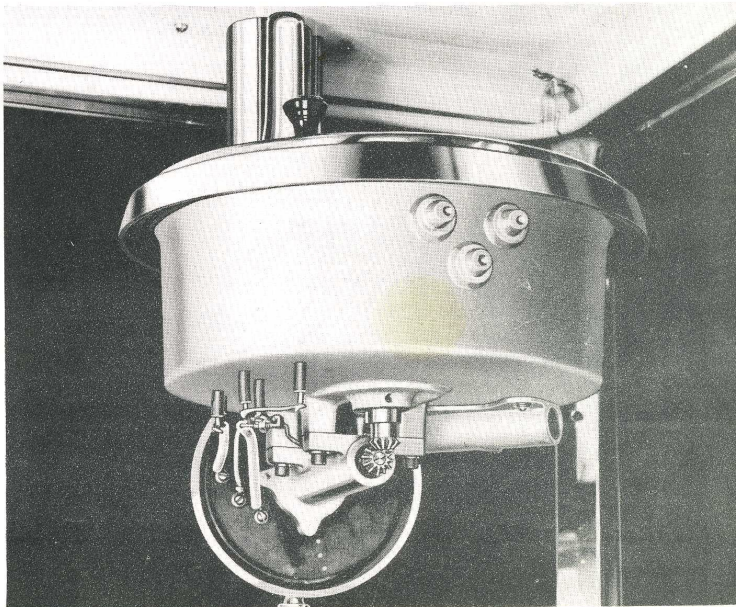
BEVEL GEARS and ELECTRICAL CONNECTIONS

In this close-up of the bevel gears at the corner of the housing, you can see how the power "turns a corner" from the vertical to the horizontal shaft. The insulated wires carry the electric current into the horizontal shaft through the pressure fingers. Pressure fingers may be removed by loosening Allen set screw marked "A" and pulling out. (Make sure the power is off before removing pressure fingers).

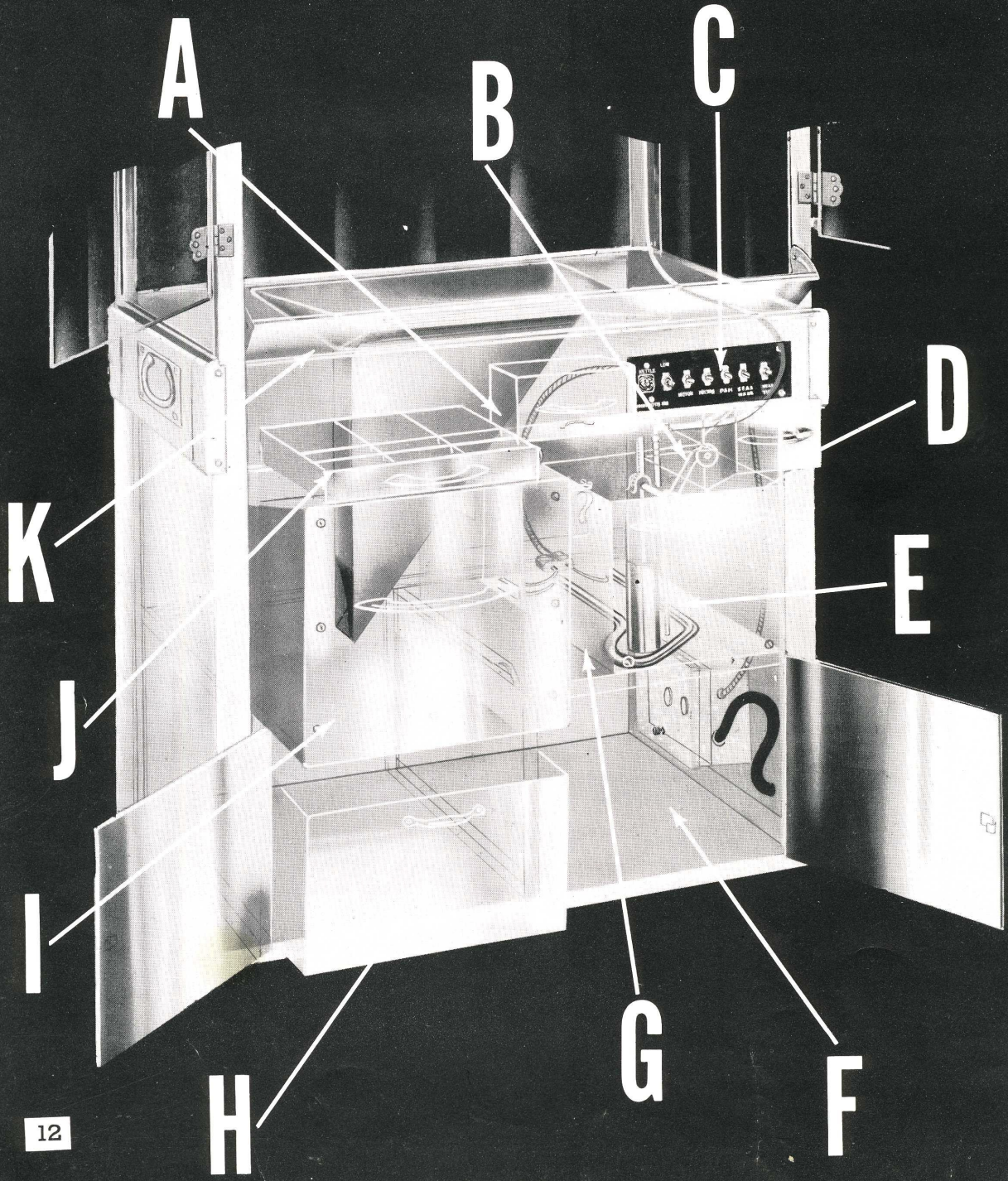


KETTLE STRIPPED DOWN

For this picture, the bright shroud of the Cascade Kettle has been removed to show working parts. Bevel gears transfer power from horizontal axis to vertical shaft which drives Gyrotator. Wires carry electricity into the cast-in heating elements of kettle. The three knobs on kettle side are thread wells for screws holding kettle handle. Receptacle marked "A" holds the thermostat.



THE STORAGE PLANT



A

SALT DRAWER

This is located waist-high for convenience. Corn and salt measure can be loaded in one sweep of the hand. Salt drawer holds three pounds, enough for several hundred bags and boxes. Sides have stops so that drawer cannot be pulled out accidentally and salt spilled.

B

SEASONING PUMP

Clockwise turn of pump handle delivers fresh charge of liquified seasoning through seasoning tube to kettle. Pump is adjustable by 1/2 ounces, beginning with two ounces. One turn of pump handle delivers enough seasoning for one 12-ounce charge of raw corn.

C

QUALITY CONTROL PANEL

This important feature of the brand new Manley Aristocrat now is waist-high. All switches are on panel—heat, motor, lighting system (including safety relay), warming pan, seasoning well, and seasoning tube. Red warning light tells you when kettle is on. Everything is fingertip controlled. No awkward reaching or bending, no hunting for hidden switches. Operators will be pleased by time and effort saved.

D

SEASONING CANAL

This canal for loading the seasoning reservoir pulls out at an angle. Seasoning, loaded by scoop from seasoning can to canal, drops down canal into reservoir. No spilling, mess, or stains. Uniforms and carpets stay clean.

E

SEASONING RESERVOIR

This reservoir has a cast-in, thermostatically-controlled heating element. It keeps seasoning liquid. The whole reservoir can be removed according to instructions on page 14. This reservoir, with pump and seasoning tube, eliminates all unpleasant and untidy drudgery, makes popcorn popping a profitable pleasure.

F

STORAGE CABINET

Ample space for cans of seasoning, boxes of salt, extra bags and boxes. Fuse box easily accessible at lower right of cabinet. All joints and seams are tight, making machine dust-proof.

G

STORAGE SHELVES

These two shelves hold a large supply of bags and boxes within easy reach. Corn measure is placed at front of upper shelf when not in use.

H

OLD MAID BIN

This big bin holds a whole bushel of unpopped kernels. Large size means infrequent emptying. When emptying is necessary, bin is pulled out and grasped easily by two handles—the one shown and another at back of bin.

I

CORN BIN

Chief feature of this bin is that it pulls out on a file-drawer track. Moves on feather touch. No tugging or pulling to get it out. Bin holds large 50-pound supply of raw corn. Front equipped with handsome streamlined handles.

J

CASH DRAWER

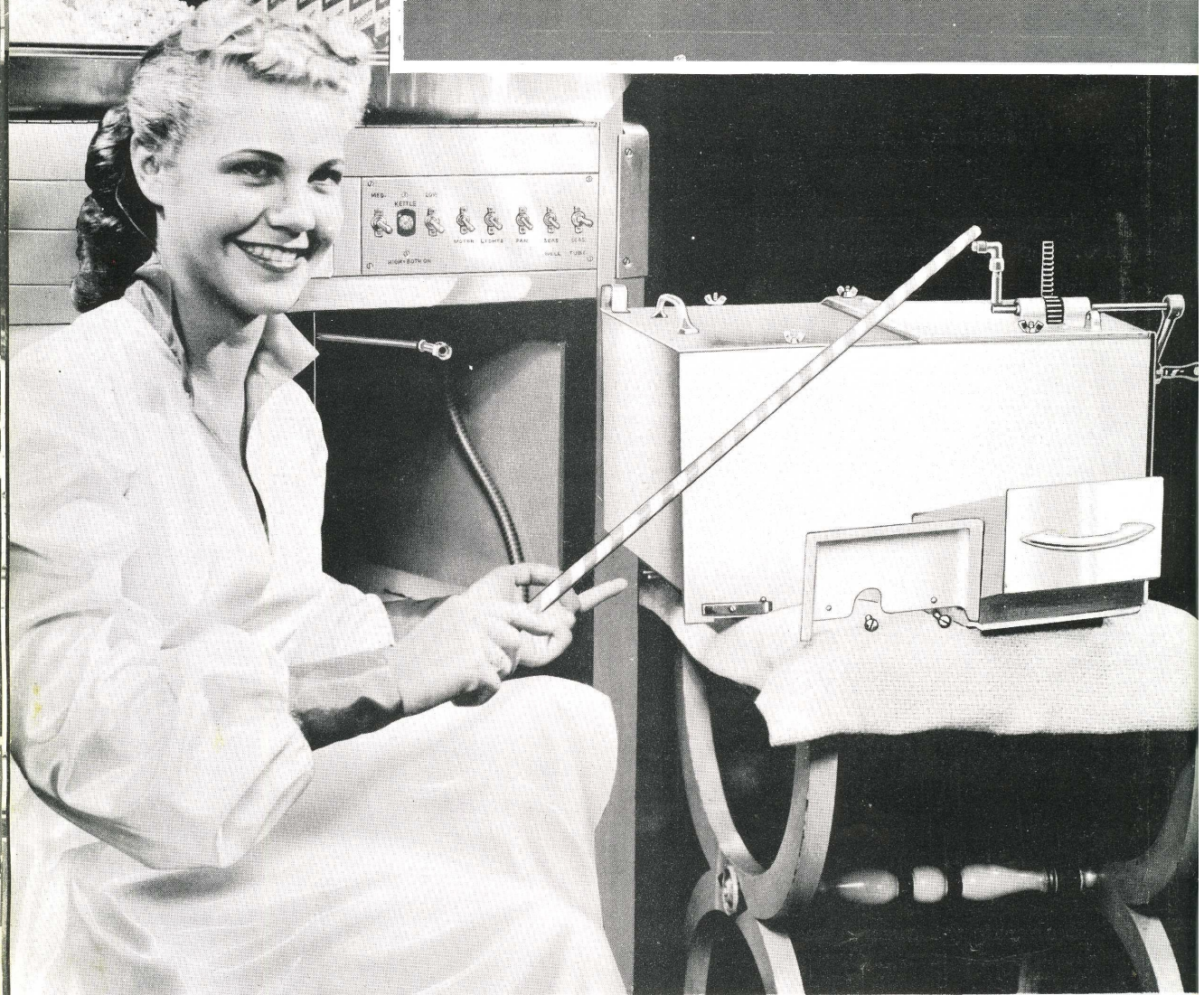
A truly helpful part of your new Manley Aristocrat. Has room for all coins and bills. Can be locked for overnight safe-keeping of day's receipts.

K

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 night.

SEASONING RESERVOIR



To remove seasoning reservoir simply loosen the two screws at the bottom of the plate behind the pump handle. Lift out the plate and the seasoning loading canal.

Loosen the flange nut on the tube above the reservoir, then draw entire

unit out on its track. Electrical contact is maintained by a plug.

To replace reservoir, put it back on its track and push to the rear of the machine. Connect the flange nut, replace the back plate and loading canal.

LOADING RESERVOIR

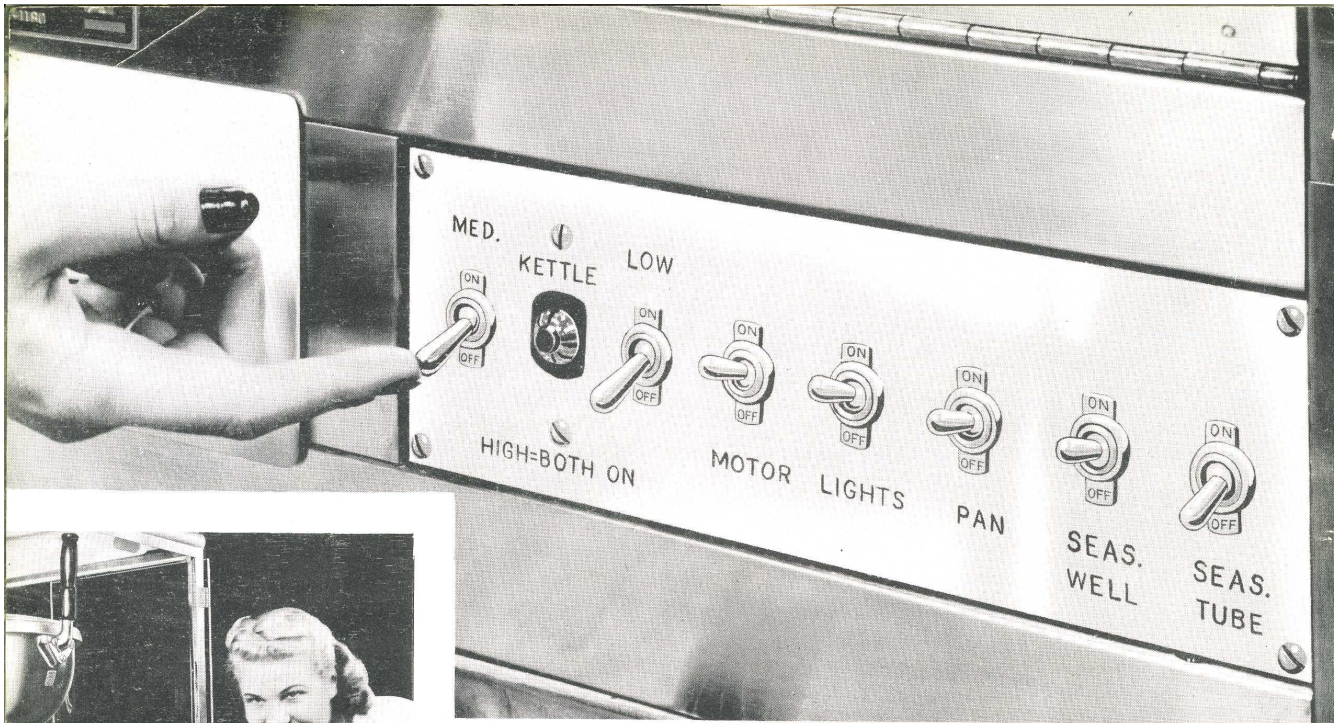
An improvement in the new Manley Aristocrat is the canal or chute for loading the reservoir with seasoning. Placed waist-high for your convenience, it is drawn forward toward the operator along an angular track. Seasoning from the scoop thus drops quickly into the reservoir without the spilling which accompanies most popcorn machines. Uniforms, machine, and surroundings stay cleaner with this type of seasoning loading canal. Once the reservoir is loaded with seasoning, the reservoir's cast-in heating element keeps the seasoning liquid.



HOW PUMP OPERATES

The liquified seasoning is pumped automatically through a long tube from the reservoir into the kettle. To operate the pump, pull out the handle and turn it clockwise. The pump can be set to deliver seasoning in amounts of 2 ounces, 2½ ounces, 3 ounces, and so on, by graduations of ½ ounce. Once your pump is set, each turn of the handle delivers the exact amount of seasoning you need. The Manley system completely eliminates the spilling resulting from loading the kettle by hand. If the seasoning has congealed overnight, hold up the switch marked "Seasoning Tube" and an electric heating element around the tube will liquify the seasoning in a few seconds.





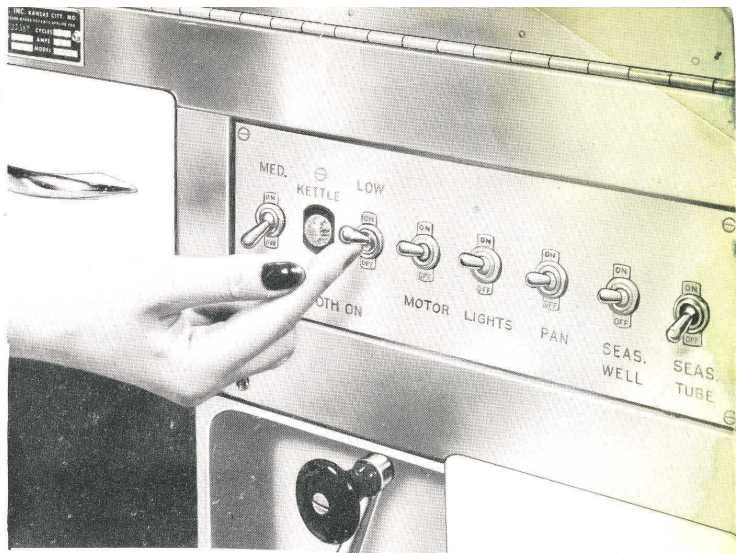
Quality control panel is located waist-high on right of machine, just below popping cabinet. This panel, with many improvements, makes it easier to pop corn.

QUALITY CONTROL PANEL

The Quality Control Panel is one of the most important features of the new Manley Aristocrat. Every switch you use in popping corn is on this panel. It is waist-high for convenient working, recessed at an angle for easy reading. No bending or stretching to turn on switches. No awkward reaching to locate hidden switches. The kettle heat switches are explained at right. The motor switch which starts the Gyrotator, the warming pan switch, and the seasoning well or reservoir switch are all snap switches which remain in position. The seasoning tube switch, a spring type, is held in an "On" position for about a minute while the tube pre-heats and liquifies any seasoning which has hardened overnight. The two light switches, marked, "Upper" and "Lower" operate the cold cathode lighting system. Snap the "Lower" switch on; then hold the "Upper" switch on until the system is lighted. The "Upper" switch will return to its "Off" position. This actuates a relay which automatically shuts off the lighting system in case of a short.

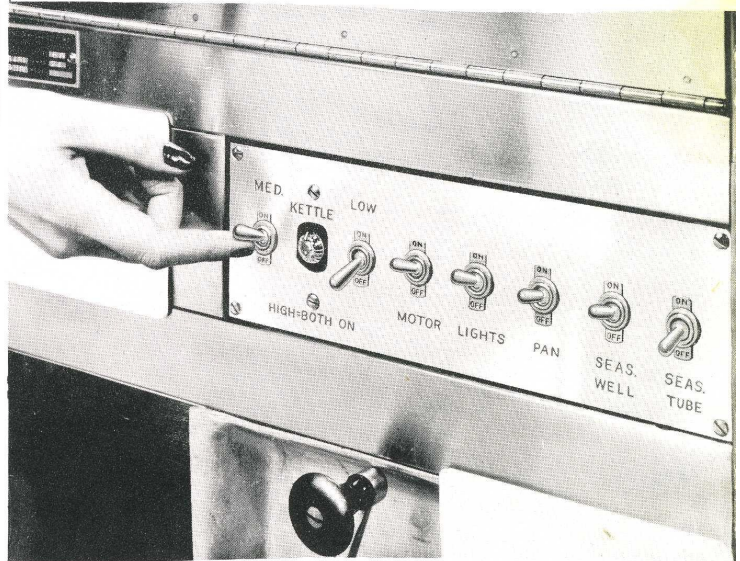
LOW HEAT

To obtain the lowest possible heat on the Manley Aristocrat, snap the low switch to "On". The Medium switch must be "Off". Low is used for cheese popcorn.



MEDIUM HEAT

To obtain medium heat, turn the switch marked "medium" to the "on" position. The "low" switch must be off. Medium heat is generally used when voltage is over 120 volts, or when, through continued use, the kettle becomes too hot. The pilot light between the two switches will always show when the kettle is on.



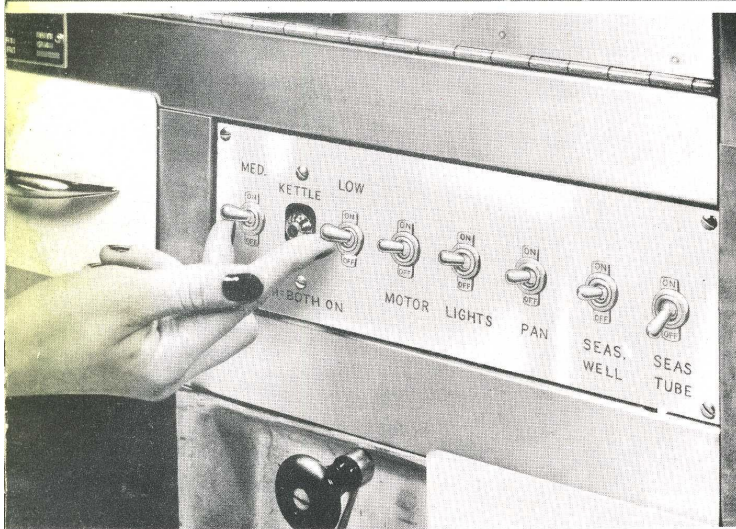
HIGH HEAT

High heat is obtained by turning both low and medium switches to the "On" position. High heat is used under normal voltage conditions and during rush periods when large amounts of popcorn must be popped quickly.

IMPORTANT . . . Never leave the kettle or seasoning well "On" when the machine is not attended. Even though both are controlled by a thermostat, you are dealing with an oil. All oils when heated are inflammable.



HOW TO POP CORN



1 SWITCHES ON

First turn on the switches needed—proper heat, lights, warming pan, seasoning well. If seasoning has congealed overnight, hold up "Seasoning Tube" switch for a moment to liquify seasoning.



2 MEASURE INGREDIENTS

Pump in seasoning required. Seasoning is hot enough when smoke from kettle seems to rise and then curls back into the kettle. If coming straight up, it is not hot enough. Fill cup with corn and add 2 teaspoons of Manley's finely-ground popcorn salt, as operator is doing in picture at left.

3 LOAD THE KETTLE

Put corn and salt into the kettle, turn on motor and blower, and close the kettle lid. If the heat is right the corn will start popping in from 25 to 50 seconds.



4 LET IT POP

As the kernels explode or pop, the volume of popcorn builds up inside the kettle. At the slightest pressure from the rising popcorn, the lid snaps up, thus removing any pressure against the remainder of the corn to be popped. As the corn pops, it cascades onto the warming pan—fresh, hot, and delicious. It's a sight which will attract customers to your machine.





5 EMPTY KETTLE

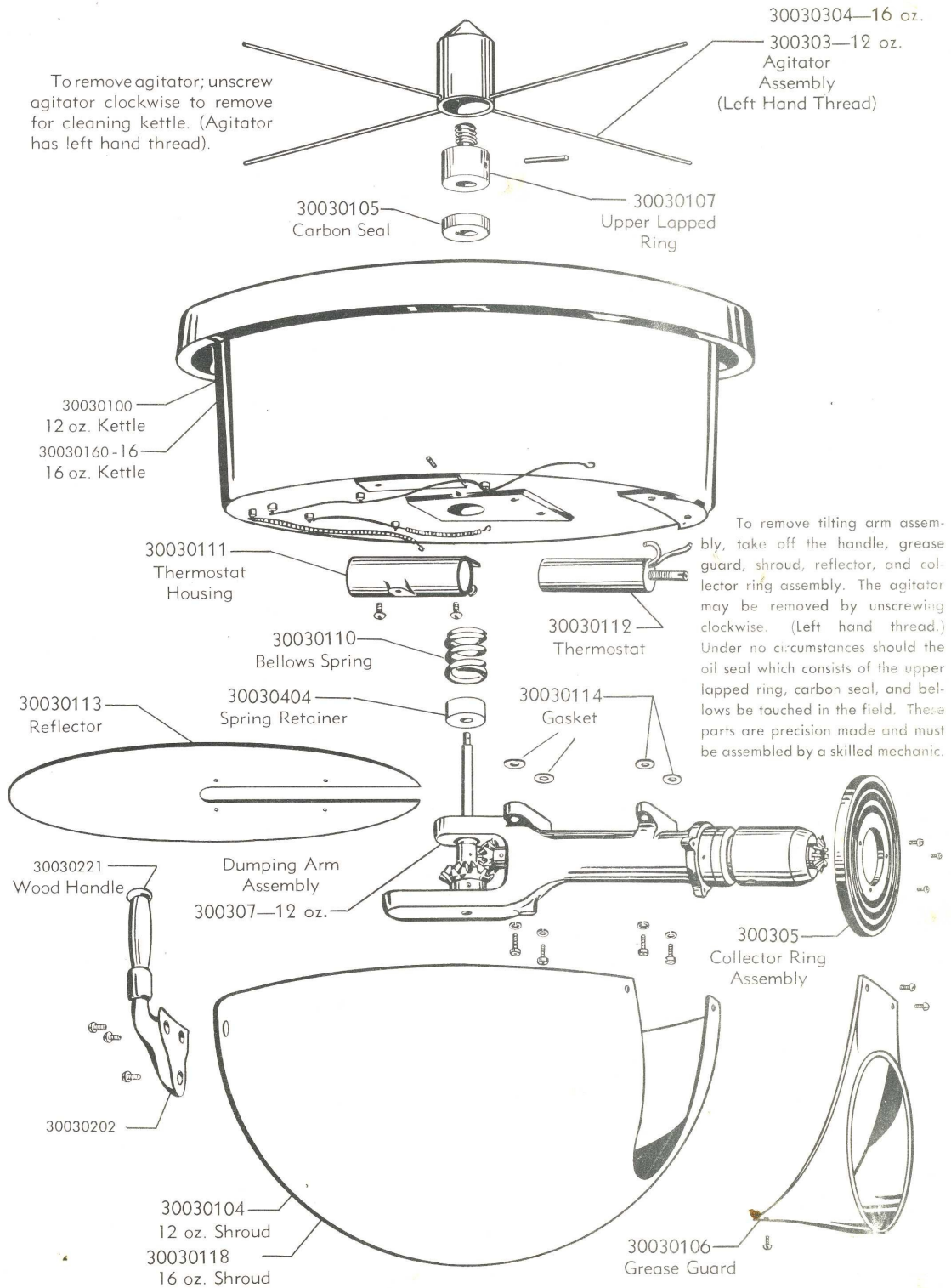
When you no longer hear the corn popping, empty entire contents of kettle by turning upside down as shown in the picture. Lightly scoop popcorn over the bar screen of warming pan. The "old maids" or unexploded kernels will be screened out automatically.

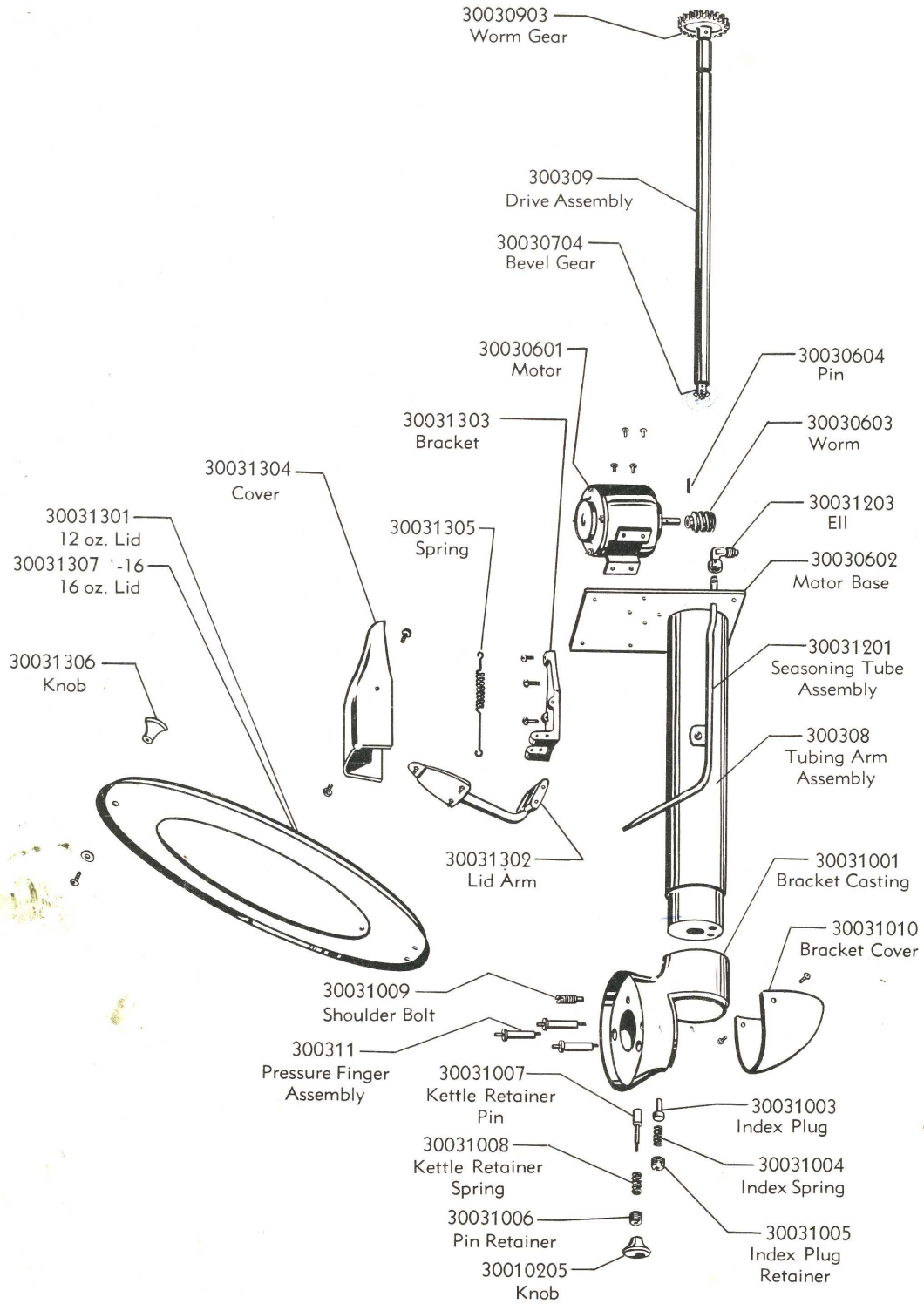
If you plan on popping a considerable amount of corn ahead, recharge the kettle immediately and continue popping. This machine is made for heavy duty and will give the best performance when operated at high speed.



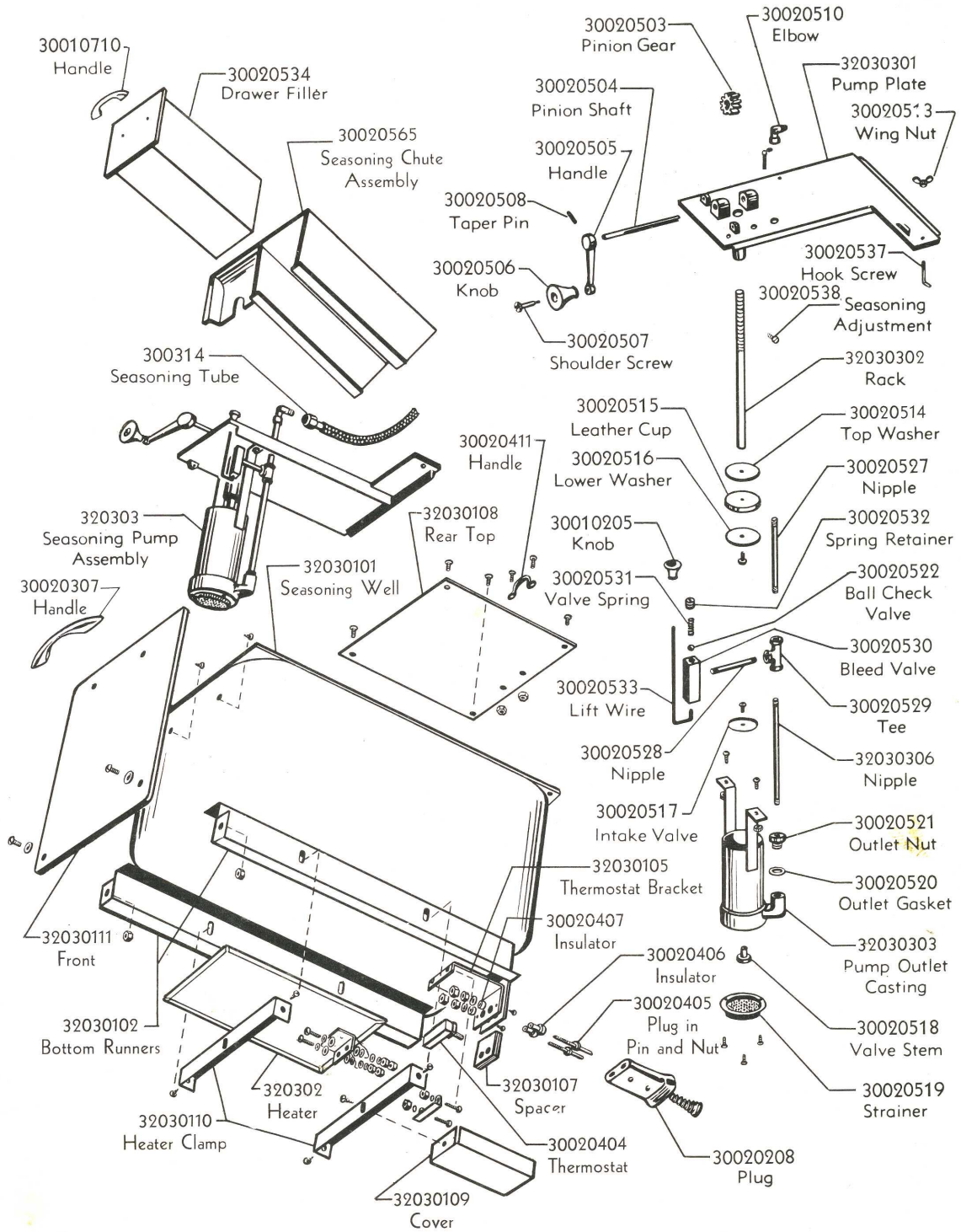
6 MAKE SALE

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, shown in open position, is ideally located for fast transactions.





KETTLE DRIVE MECHANISM AND LID ASSEMBLY



ELECTRICAL SYSTEM AND SAFETY CONTROLS

THERMOSTATIC CONTROL

Your Aristocrat Popcorn Machine is equipped with a built-in thermostat. This control is a safety device to turn off the heat when it is 5 to 10 degrees hotter than it should be for popping. When it trips on again, it is slightly under the correct popping temperature.

We have been asked why this thermostatic control has not been manufactured to keep the kettle at exactly the right temperature at all times. Exhaustive tests indicate that it is impossible to make a popcorn machine thermo-

stat that will work properly within extremely close limitations because of wide variations in voltages throughout the country and because of varying kinds of raw corn going into popcorn machines.

As a safety device, however, the thermostat is an important feature of your equipment. It is 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 flames upon entering the kettle.

Regardless of this thermostatic safety feature, operators should at all times see to it that their kettle is turned off when not in use.

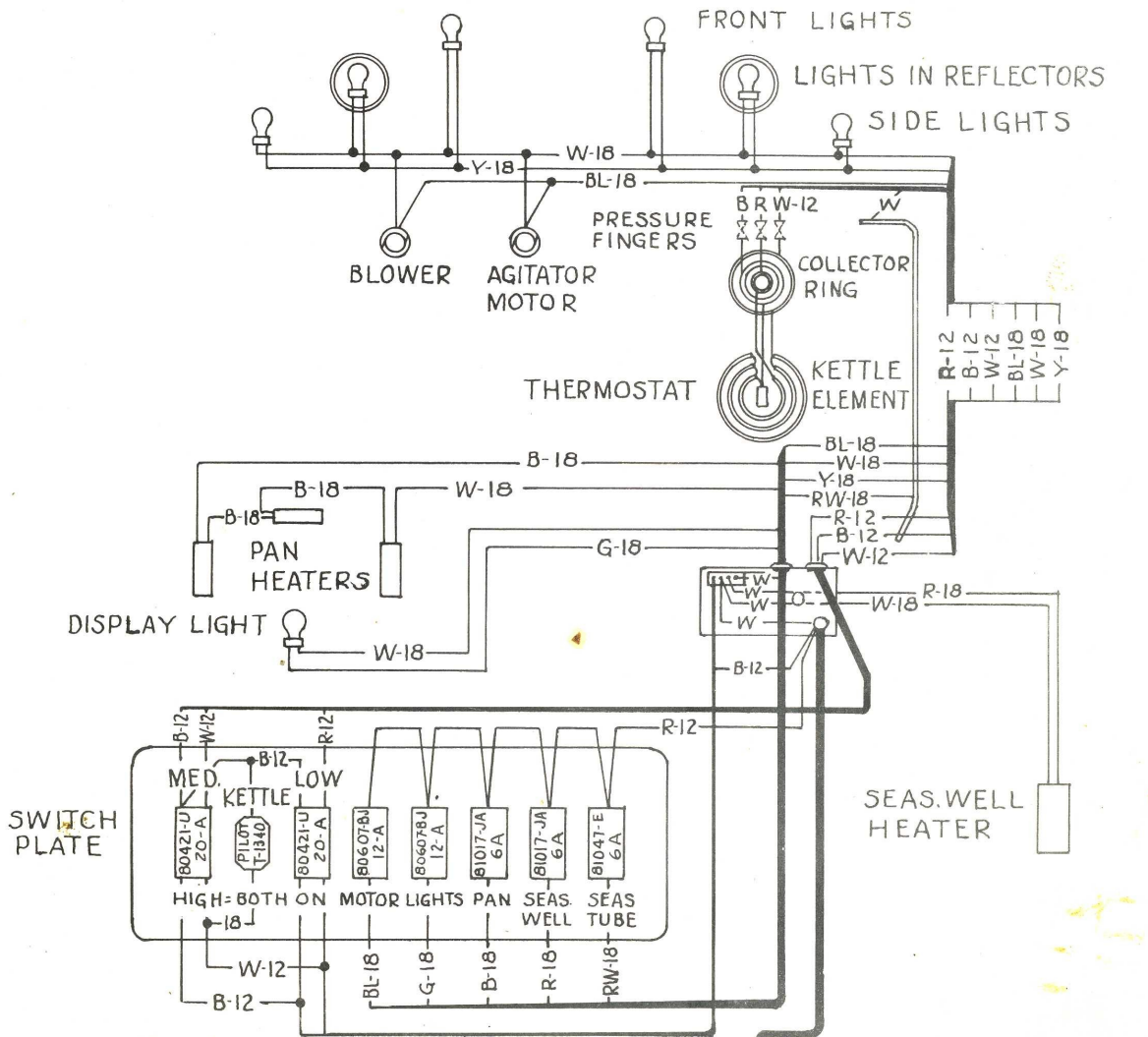
The red pilot light between the two heat switches is a warning that a switch or switches is on.

Lubrication Instructions

Oil motor and blower once a month. Oil worm gears, bronze gears and drive shaft beveled gears once each month.

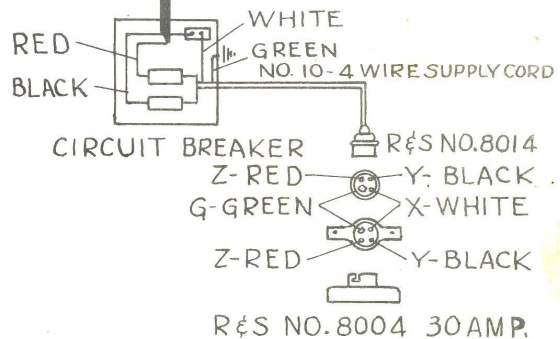
POWER FAILURE

When you have the proper voltage and your line is not overloaded, the only possibility of your kettle not heating properly is a loose connection in the machine. Where trouble like this develops, call an electrician. As a rule of thumb, to determine whether or not your kettle is operating properly, if the corn starts popping in less than 25 seconds kettle is too hot. If it takes over 50 seconds to start popping, the kettle is too cold. Should either of these two cases occur consistently, have your line voltage checked by an electrician.



VOLTS - 115 - 230 A.C.

KETTLE	24.2 AMPS	2860 WATTS
PAN HEATER	1.96 "	225 "
SEAS. TUBE	.5 "	80 "
SEAS. WELL	2.17 "	250 "
AGIT. MOTOR	1.3 "	60 "
BLOW. MOTOR	.55 "	40 "
ALL LIGHTS	2.1 "	245 "
TOTAL	32.7 "	3760 "



WIRING DIAGRAM—ARISTOCRAT



WARMING PAN

The feature to please every Manley Aristocrat owner is the warming pan. It is a one piece sheet of anodized aluminum—no seams, rivets, or welded sections to trap grease, salt, or particles of corn. The heavy aluminum bar

screen, which separates the unpopped kernels from the popped, can be lifted from its recessed position. An even heat on the warming pan is maintained by invisible heat rays from three lamps situated below the warming pan.

CHANGEABLE KETTLES AND LIDS

The standard Manley Aristocrat is equipped with a 12-ounce kettle. For volume popping, a 16-ounce kettle can be substituted, greatly increasing the capacity of the machine. Changing kettles requires changing lids. This is quickly done by loosening two captive screws, as shown in the picture.

12-ounce Lid

16-ounce Lid

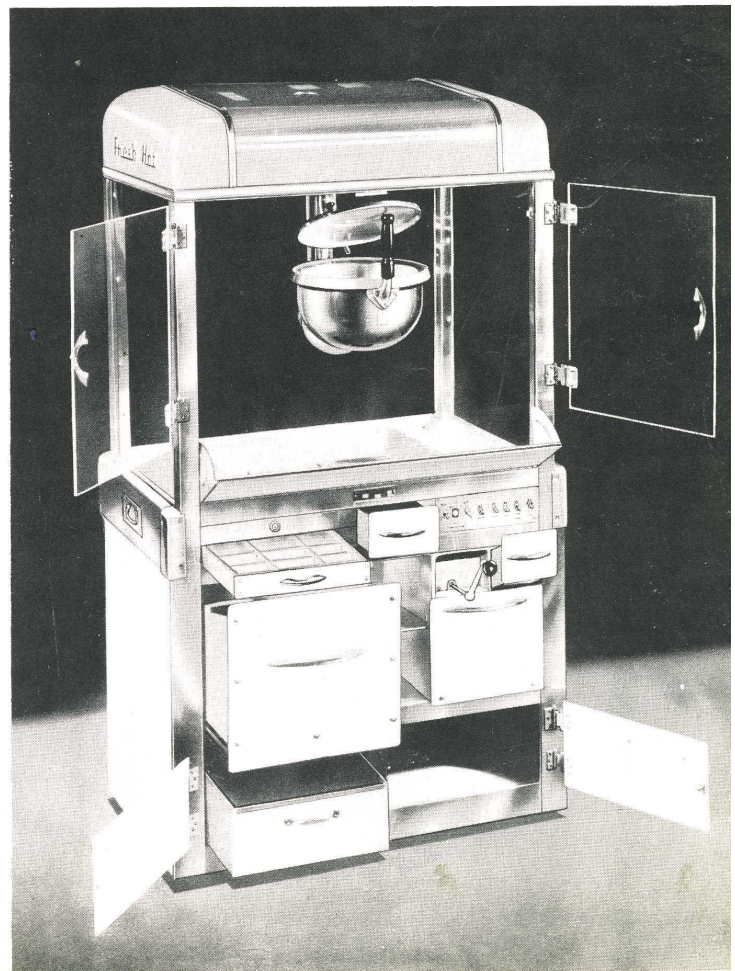
Spring

Housing

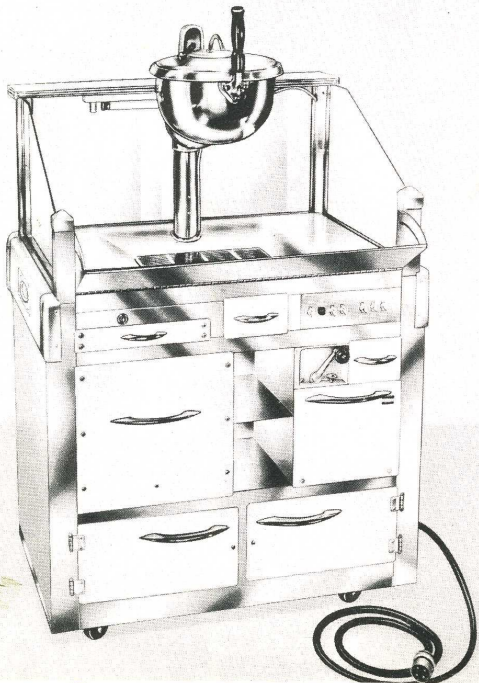
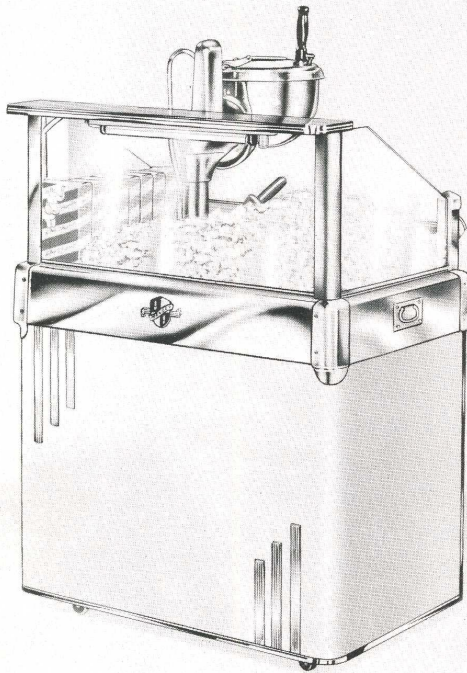
CABINET DOORS

Special care was taken to provide useful, easy-to-work doors at the rear of the popping cabinet. They are made of heavy-duty clear lucite. An automatic catch prevents their swinging open from a closed position. They can be turned back against the sides of the machine and held in position by snap catches. The doors are hinged for easy opening and closing. Clean with liquid window cleaner. Scratches may be removed by applying some light wax.

27



NEW CONSOLE MODEL



To operate the new Manley Console Model, follow instructions for the Aristocrat given in the front section of this book.

The Console closely resembles the Aristocrat except that it has no popping cabinet and no top mechanism. The cabinet has been eliminated to give you the low counter for fast over-the-counter service, and the driving mechanism for the kettle has been placed under the warming pan. Ordinarily popcorn sales are made at the side of the machine, but if your space is cramped and you must place the sides of your machine against other objects, the Console permits you to make your sales over the counter. You will find, furthermore, that the Console's low, streamlined beauty blends in perfectly with the flow design of the most modern counter arrangement.

The counter is 50 inches from the floor, an ideal height for serving customers.

DIMENSIONS AND CAPACITIES

DIMENSIONS:

Height, floor to counter 50". Length along front 36".
Width 24".

POPPING CAPACITY:

16 oz. kettle, \$40 to \$45 of popped corn per hour.
12 oz. kettle, \$35 to \$40 of popped corn per hour.

MACHINE CONSUMPTION:

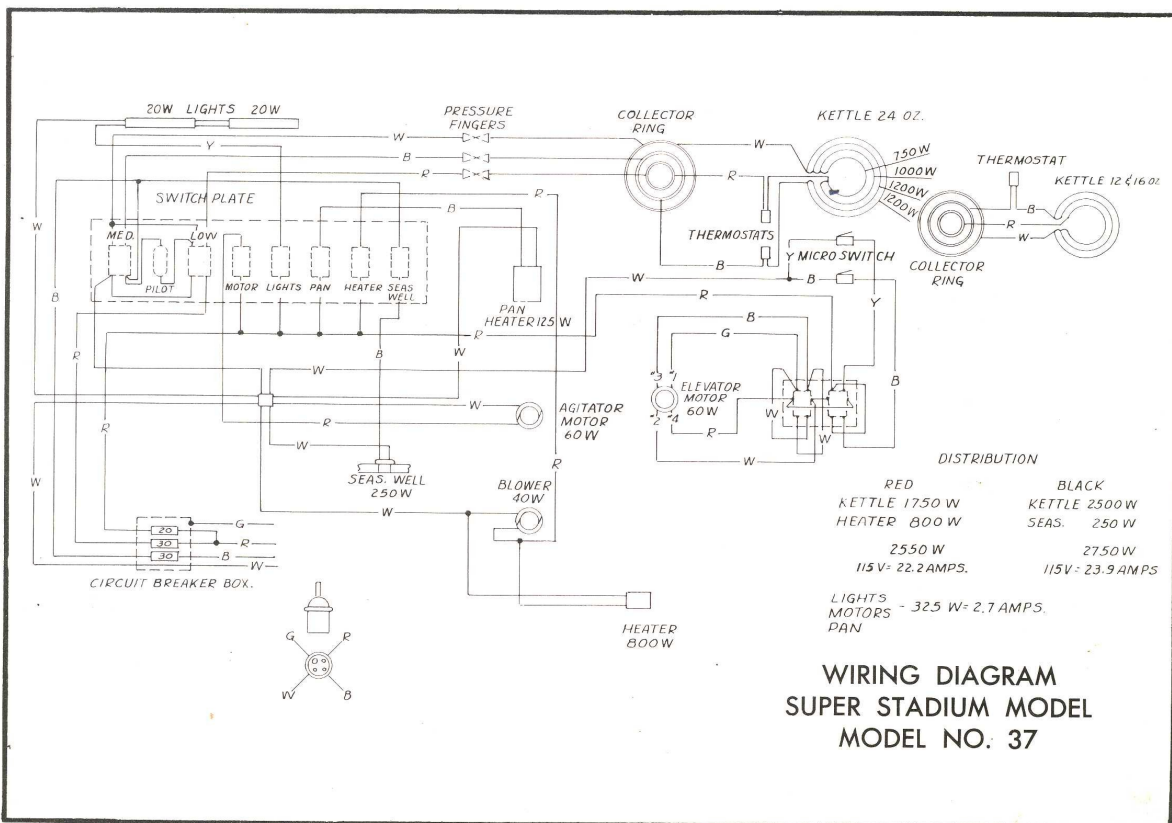
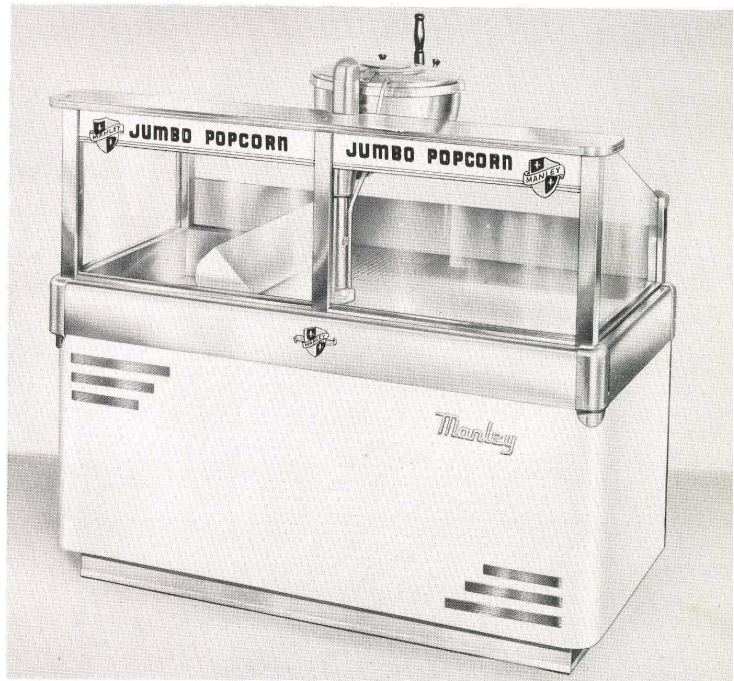
3452 watts, 24 amps., 110/220 volts.

MANLEY SUPER STADIUM MODEL

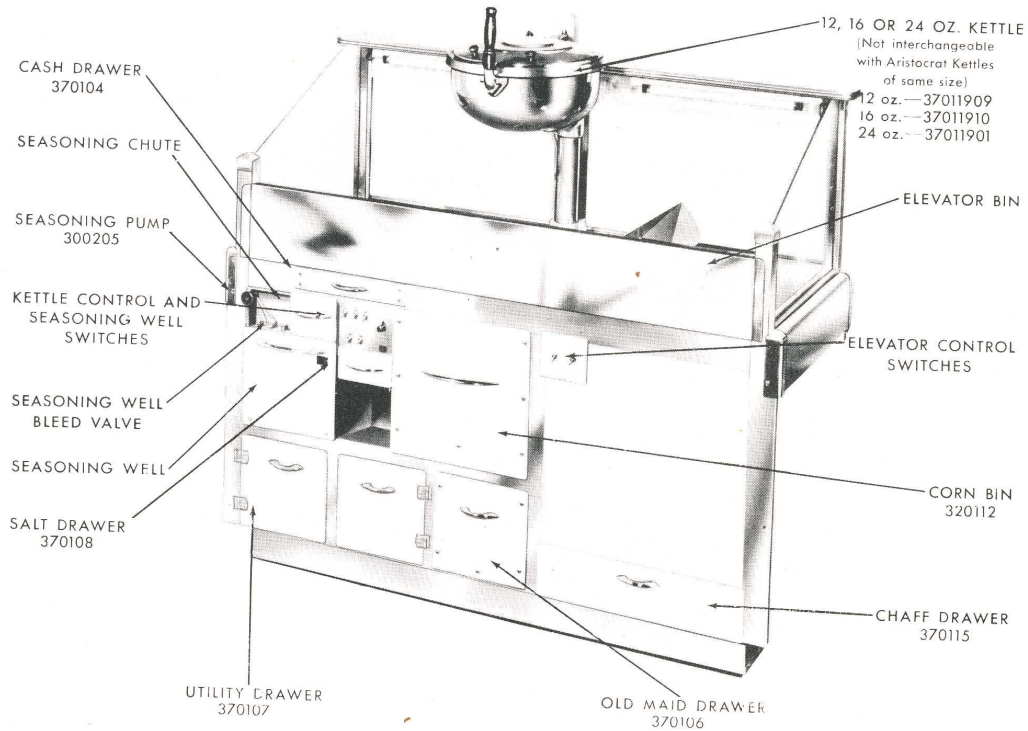
The greatest producer among all popcorn machines is the Manley Super Stadium. Regular maintenance, which is easily performed on this machine, will keep it in top operating condition. A poorly-maintained machine will cut down your popcorn profits.

This machine is designed to operate on a 110-220 volt circuit. It is equipped with a 4-wire lead cord, plug, and base plug. The green wire is a positive ground. When installing machine, make certain all wires are connected to base plug to correspond with machine lead plug, or machine will not operate. Do not change lead plug wires. Two 30-ampere circuit breakers divide the circuits. To locate, remove utility bin in back of machine at lower left side. To close circuit if circuit breaker has once kicked out push switch all the way down, then up to the "on" position.

KETTLES: Interchangeable 12 oz., 16 oz. or 24 oz. The 16 oz. and 24 oz. Super Stadium Kettles are not interchangeable with the Standard Aristocrat 16 oz. Cascade Kettle, only with each other.



SUPER STADIUM MODEL



The major features of the Super Stadium are a new 24-oz. kettle and an electrically-driven elevator for storing popcorn. While the 24-oz. kettle is standard, the machine may be obtained with the 12 or 16-oz. kettle or all three. The storage elevator is standard on all Super Stadiums. You pop \$15 to \$18 worth of popcorn in advance, put it in the elevator (boxed or in bulk), and the forced warm air keeps it fresh and hot. As you need popcorn, you simply push a button to raise the elevator and the popcorn is delivered up from the body of the machine to the warming pan.

The instructions that follow tell you how to operate the new Super Stadium and how to keep these new features in good condition.

After the machine has been connected to the electrical source, turn on the switch marked "Kettle". When this switch is on, pilot light is also on. Let kettle heat for two minutes and then pump 6 ounces of seasoning into it. This is done by the automatic sea-

soning pump. Seasoning should heat until blue smoke curls back into kettle. While seasoning is heating, measure out 24 ounces of corn in cup and then pour 4 heaping teaspoons of salt over corn. When 12 or 16-oz. kettle is used see instructions for proper measure on pages 14 and 15. Place corn and salt in kettle. The corn will begin to pop in about 30 seconds if kettle is hot enough and should be finished popping in 2 minutes. After all the corn has been popped, dump kettle and immediately put in the same amount of seasoning, corn and salt for another batch.

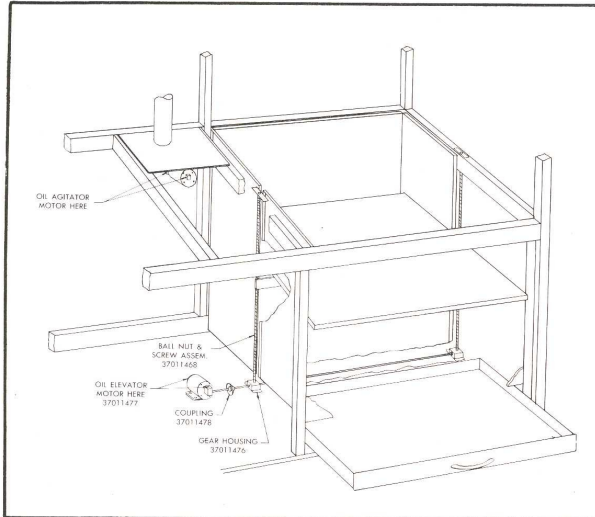
An electric oven for the storage of fresh popcorn is located on the right side of the back of machine. This oven is heated with forced warm air and is equipped with an elevator for convenient delivery of popcorn to the warming pan. To operate elevator, turn left switch to "Up" or "Down" and lift contact switch momentarily to move elevator.

When you leave machine for a long time, be sure to pull out the plug or otherwise cut the circuit from the machine.

IMPORTANT

In ordering parts, specify serial number of machine.

SERVICE OPERATIONS



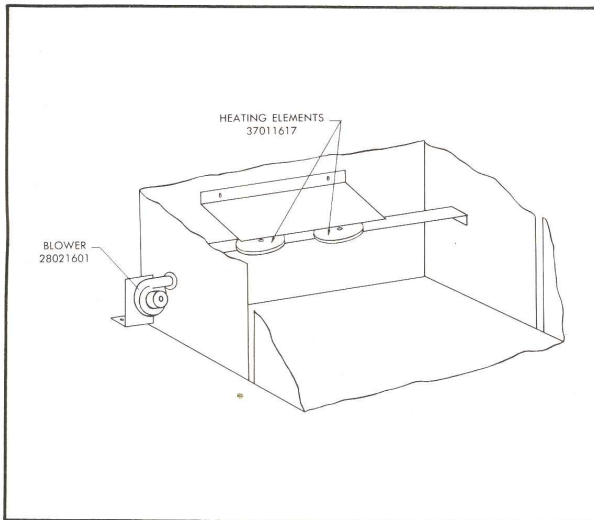
OILING THE MACHINE

As in the Aristocrat, the motors and gears of the Super Stadium should be oiled once a month. This care will reduce wear and give noiseless operation. Access to parts to be oiled is gained by removing corn bin. Oil agitator and elevator motors, as shown at left. Gears may be oiled at same time.

REPLACING HEATER ELEMENT

To replace the heater element in the elevator, only three steps are necessary:

1. Remove screws from elevator screen, then lift out.
2. Remove shield over element.
3. Remove screws holding down element, then disconnect wires and replace new element in the same manner.



FOR BEST RESULTS KEEP IT CLEAN

Wipe outer surfaces with Manley Wiping Tissues. Dirt and oily particles are removed easily from highly-polished surfaces. Wax surface after polishing. If possible, clean kettle daily to prevent gummy deposits from building up. To remove gum, use Manley Kettle Cleaner. Do not use harsh chemicals or abrasives while cleaning kettle.

DIMENSIONS AND CAPACITIES

DIMENSIONS: Overall length 62", overall width, including drop door on the front, 34", overall height, including lid in upright position, 63½", shelf height 51½", pan height 34¼".

24 OUNCE KETTLE CONSUMPTION: 3550 watts

POPPING 24-oz. kettle \$60 to \$75 of popped corn per hour

CAPACITY: 16-oz. kettle \$40 to \$45 of popped corn per hour

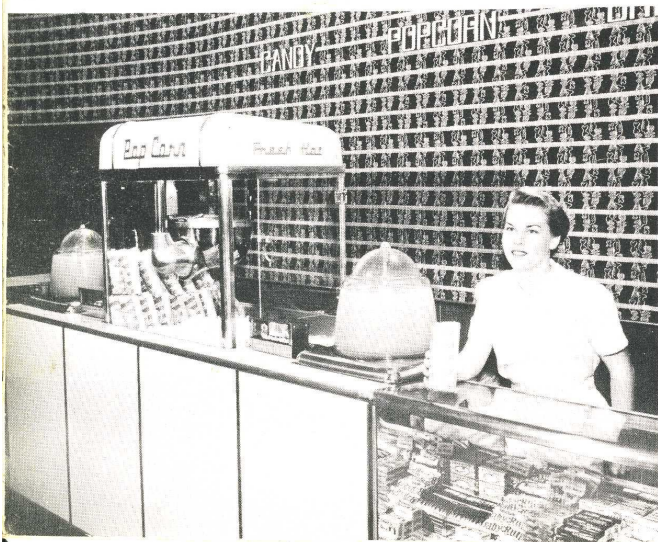
12-oz. kettle \$35 to \$40 of popped corn per hour

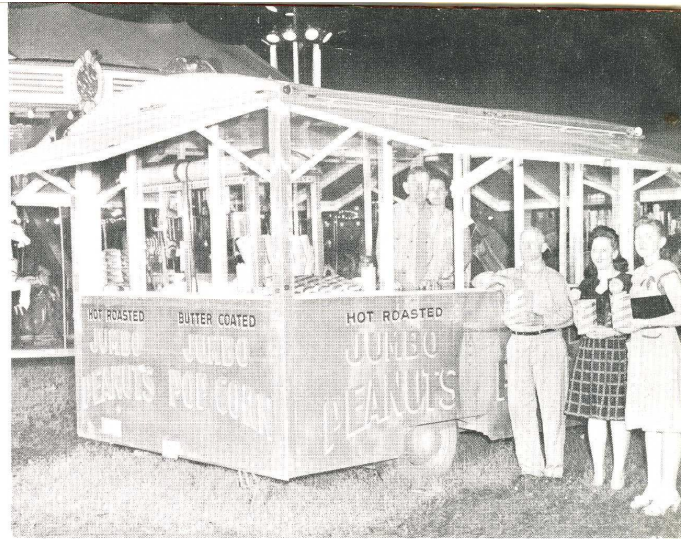
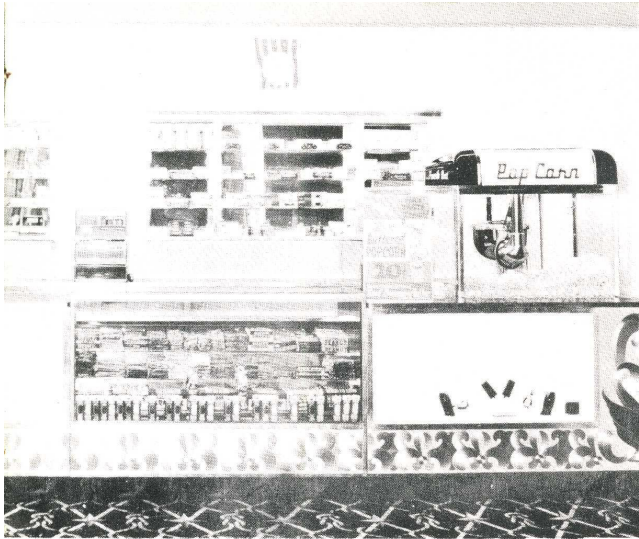
MACHINE CONSUMPTION: 5401 watts, 24 amps., 110-220 volts.



TYPICAL SPOTS FOR

On these two pages you will see how other owners of Manley popcorn machines have installed their popcorn businesses. Theaters, stores, carnivals, sidewalk concessions—all of them shown here have made the best of their Manley machines. They have put them in the most advantageous positions—where the maximum number of people pass by and





Manley MACHINES

buy popcorn. "Where there is traffic in people, you'll find profits in popcorn." That is a good maxim which leads straight to big profits in popcorn. Notice that the machine is easily visible in all the locations. People love to see the popcorn being popped fresh, hot, and delicious before their very eyes!



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