

# popcorn machine

Instruction Manual

Model #2388, #2388CL, #2488

## electrical requirements

- The ptg | event services popcorn machine requires a **160 volt, 60 Hz / single phase AC** electrical service.
- The power supply cord is equipped with a machine ground (the tubular prong on the male plug).
- For safety, always plug the machine into a grounded receptacle, which has been tested for proper polarity to insure electrical safety.

## controls & functions

LIGHT & WARMER SWITCH – Turns on heat to bottom corn pan and light.

KETTLE MOTOR SWITCH – Turns on motor which drives kettle agitator shaft.

KETTLE HEAT SWITCH – Turns on heat element.

## operating instructions

1. Turn kettle heat and kettle motor switch “ON”
2. Make test pop with 3 kernels of corn and 30ml of oil
3. Load pre-measured popcorn and oil pouch into kettle
4. When corn has finished popping, dump kettle
5. Repeat cycle starting with #3; always pop 3-5 batches for best popcorn.

## amount of popcorn and oil

- The ptg | event services popper is equipped with a 178ml corn measure cup. Popcorn popped in coconut oil stays fresher longer. Coconut oil does not leave black deposits in your kettle like other oils.

corn charge.....237 ml (8 ounces)

oil charge.....60 ml (2 ounces)

flavacol.....8 cc (1 tablespoon)

## care & cleaning instructions

- Each time you finish popping, wipe the outside of the kettle with a soft cloth to remove any oil drippage. (be careful – kettle is extremely hot) Do not let oil burn on.
- After you finish popping for the day, allow kettle to cool until it is not too hot to handle, but still warm.
- Unplug kettle and remove it from the machine.
- With a cloth, wipe the inside of the kettle, kettle lid, crossbar, outside, and underneath the kettle.
- Never immerse any portion of the kettle in water.
- Never flood cabinet with water during cleaning.
- Take a clean cloth and wipe excess grease from glass. Also wipe outside of the machine.