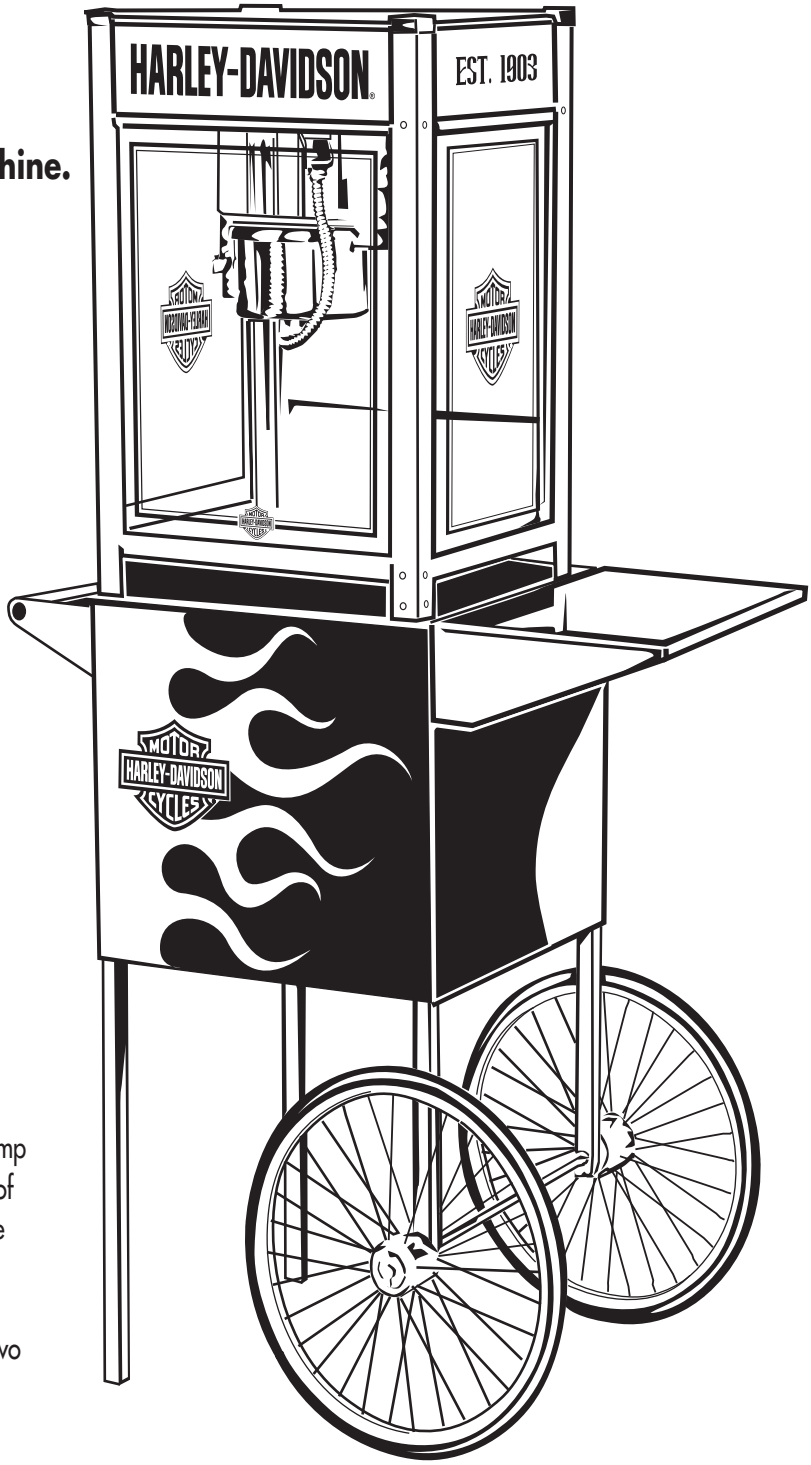
H-D® METALLIC FLAMES POPCORN MACHINE
INSTALLATION AND SERVICE INSTRUCTIONS



Congratulations on your purchase of a 4 ounce Harley-Davidson® Metallic Flames Popcorn Machine. The utmost care has gone into the design and manufacturing of this product.

Please read these instructions carefully.

Popper features

1. A high-output, hard-coat anodized aluminum kettle for powerful performance and easy cleaning.
2. Convenient side-hinged kettle that makes it a snap to operate and to clean.
3. Sturdy cabinet construction that withstands heavy commercial use and maintains attractive appearance.
4. Stainless steel food zone and tempered glass panels for sanitary food environment and easy cleaning.
5. Built-in warming deck with 50-watt elements keeps which popcorn hot and fresh thanks to even heating throughout the batch.
6. Old maid drawer to catch unpopped kernels that effortlessly sift through for later disposal.
7. Presentation lamp which creates an attractive display setting for increased impulse buying.

Electrical Requirements

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. The H-D Metallic Flames Popcorn Machine has a current draw of 10amps. (Export voltage is 230VAC.) We recommend this machine be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance. Be sure the outlet accepts a three (3) prong grounded plug. **DO NOT** use a three (3) prong to a two (2) prong adapter.

Unpacking

We carefully inspect each product during assembly and after completion to adhere to strict quality guidelines, and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive before any operation. Please examine your product to guarantee all equipment has arrived, complete and in good condition.

Popping

1. Turn on two switches. Located in chassis.
2. Allow kettle to warm for approximately 5 minutes.
3. Place one measure of oil in kettle (1/6-1/4 cup). Immediately add one measure of raw popcorn (4 oz.) plus seasoning salt. Pull lid closed to prevent stray kernels. (Lid is held in place by magnet directly above the kettle.)
4. While corn is popping, keep front operator doors slightly ajar to prevent fogging. Keep hopper door at "out" position to aid in catching stray popcorn.
5. Allow corn to pop until popping ceases, usually when 3-4 seconds lapse between pops. Then pour remaining popped corn from kettle by rotating handle clockwise 1/3 turn and pulling downward.
6. Repeat steps 1-5 for additional batches.
7. Turn **KETTLE** switch to **OFF** position when finished preparing popcorn; **POWER** or **LIGHT** switch may remain **ON** to display and heat popcorn. **KETTLE WILL BE HOT!** Please be sure to avoid direct contact with the kettle during the popping process!

Kettle Care

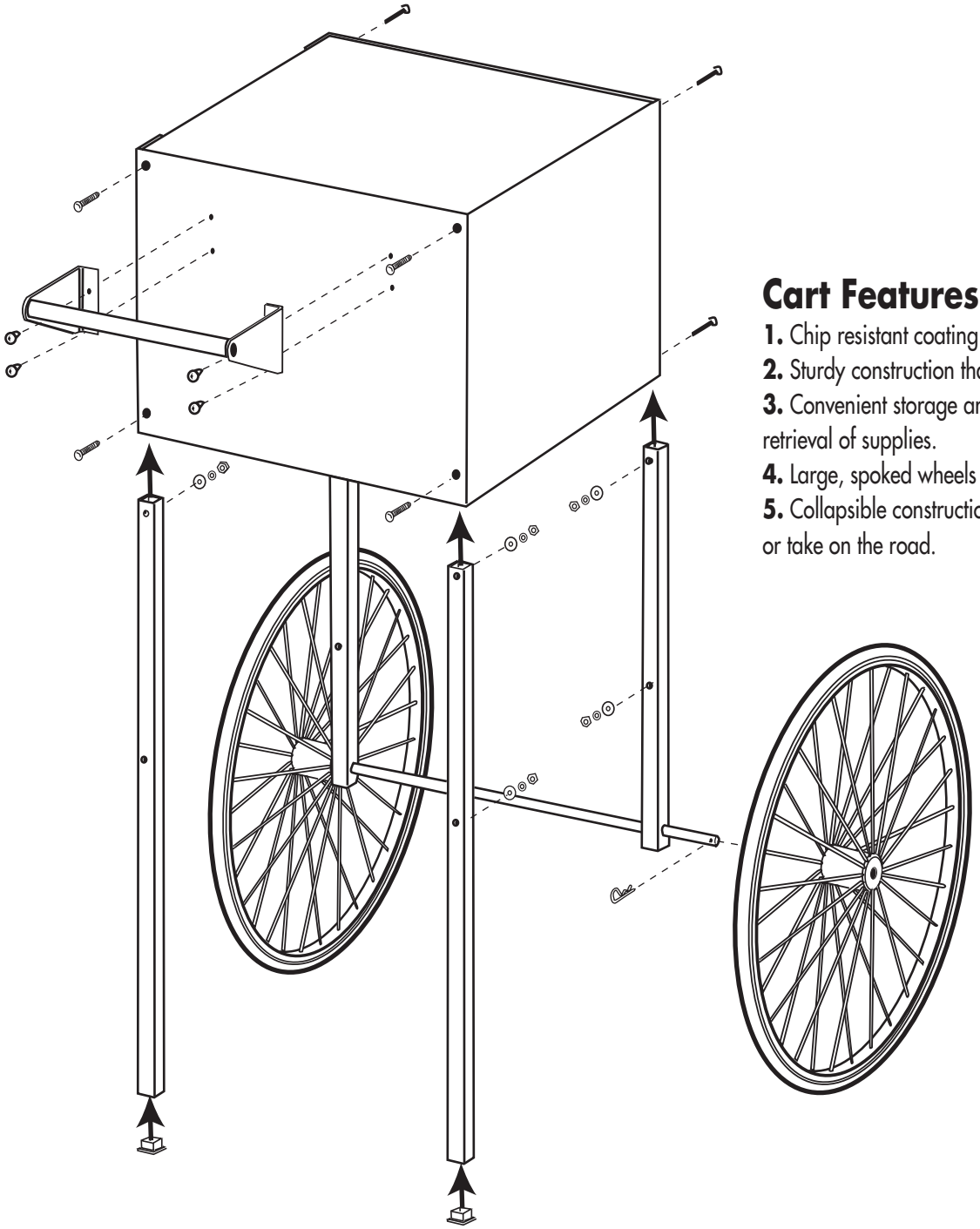
The exclusive popcorn kettle, with patented heater arrangement, consists of a double (two part) unit for maximum efficiency at minimum expense with low-cost maintenance.
NOTE: To avoid heavy build-up of deposits that require specialized cleaning, please follow these instructions:
1. Wipe, with soft towel or cloth, excess oil from exterior and interior of kettle as often as possible.
2. Excessive or careless use of popping oil may result in kettle damage.
3. Always be sure to turn **KETTLE** switch to **OFF** when popping is complete.
4. For heavily carbonized kettles, We recommend the use of Kettle Cleaning Kit (Paragon part #1075).
NEVER USE WATER ON ANY PART OF THE KETTLE!

Kettle Removal

1. Make sure unit is **NOT** connected to a power supply. **UNPLUG** power cord.
2. Unplug the kettle pigtail from the socket located in the chassis of the machine (ceiling).
3. Pull the clip off the hinge pin.
4. Pull the hinge pin out of the kettle hanger to free kettle.
TO INSTALL: Reverse steps 1-4.

Safety Precautions

We value your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:
1. No direct contact to equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment. Carefully read any and all instructions before beginning operation of the equipment.
2. Always wear safety glasses when servicing equipment.
3. Kettle reaches extreme heat during operation. To avoid injury, **NEVER** touch kettle while hot.
4. Any alterations made to equipment by anyone other than certified Paragon personnel will void warranty and may also create unsafe working conditions. **NEVER** make alterations to the equipment.
5. Machine must be properly grounded to prevent electrical shock. **DO NOT** immerse kettle, warmer, or any other part of this equipment in water. Doing so may damage equipment and prevent it from working properly. Always unplug equipment before cleaning or servicing to prevent electric shock.



Cart Features

1. Chip resistant coating for long-lasting, attractive finish.
2. Sturdy construction that withstands heavy commercial use.
3. Convenient storage area for quick storage and retrieval of supplies.
4. Large, spoked wheels for easy mobility.
5. Collapsible construction that makes it simple to store or take on the road.

Cart Assembly Instructions

1. Attach Handle to the cart body using four 1/4" - 20 x 3/4" bolts, flat washers, lock washers and hex nuts.
2. Turn assembly over on its top.
3. Install Long Legs to the same side of the cart body that the handle is attached to using four 1/4" – 20 x 2" Screws, flat washers, lock washers, and hex nuts.
4. Press End Caps into the protruding end of legs.
5. Attach Short legs to the opposite side of the cart body that the handle is attached to using four 1/4" – 20 x 2" Screws, flat washers, lock washers, and hex nuts.
6. Slide axle rod through the holes in the Short Legs.
7. Slide a wheel over the axle rod on the outside of Short Legs. Put a Clip Pin through the holes on each end to secure the wheels to the axle.
8. Turn assembly the correct side up and position the Cart Tray over the side of the cart body opposite of the handle.

Frequently Asked Questions

What Size Popcorn Machine Do I Need?

The best way to determine the actual size machine you will need is to figure out how many one-ounce servings you will go through in your busiest hour. A one-ounce serving is a bag approximately 3 -1/2 " wide by 2" deep and 8" tall (if you use a different serving size, convert it to one ounce servings). Divide the number of one-ounce servings per hour by 16 and you will have the size machine you will need to meet your busiest demand. Example: In the busiest hour you use 125 one-ounce servings. 125 divided by 16 equals 7.81, so you should order an eight-ounce machine.

Why are hard-coat anodized aluminum kettles considered the best?

When you are cooking popcorn there are two key elements, heat transfer and ease of cleaning. Aluminum provides the best heat transfer of any approved cooking material which means that the heat from the elements transfer completely to the food resulting in much better performance. When you anodize aluminum you are changing the molecular surface of the aluminum and filling in the pores of the material. This makes a very smooth and slippery surface which can be cleaned very easily and is extremely durable.

What makes popcorn pop?

A popcorn kernal actually has approximately 12% moisture inside of it. As you heat up the kernel the moisture turns into steam and expands. Once the kernel reaches 475 degrees Fahrenheit the expanding steam forces the hull to explode (or pop).

How long does it take to cook a batch of popcorn?

This popper is designed to cook a kettle of kernels in approximately 3-1/2 minutes. The cycle time is based on having the kettle heated to cooking temperature before loading the kettle.

What type of oil should I use to cook popcorn?

The type of oil that you use will effect the taste of the popcorn. The most common type that is used is coconut oil. It normally is regarded as the best tasting and has long been a staple at movie theaters. However, many health conscious people prefer canola oil due to its lower fat and cholesterol content Other types that are often used are sunflower, peanut and soy.

Why do you make poppers in 120 volts and 240 volts?

Different countries have voltages on their electricity ranging from 100-240 volts.
You should always order the popper that most closely matches the voltage of your electrical service.
In the United States you should always use 120 volt poppers.

What's the best way to keep my popcorn machine clean?

This popper has tempered glass panels, stainless steel cleanout trays, aluminum corner posts which can be cleaned with vinegar and water. The plated or anodized kettles are designed to be wiped out with a clean cloth after each use. You will want to note that you should never submerge a kettle in any type of liquid because it has electrical components inside of it that can short out. Should you have a kettle that gets burned on oil stains you can order Paragon's kettle cleaning kit (part# 1075) which will allow you to clean it to near new conditions.

What is "expansion ratio" on popcorn and what is the optimum level?

Expansion ratio refers to the increase in volume that occurs as popcorn pops. It is determined by measuring the volume of popcorn prior to and after popping. An expansion ratio between 40 and 44 is usually considered ideal. If the expansion is less than 40 the popped corn can be a little chewy and if the expansion ratio is over 44 the popcorn becomes very brittle and tends to break apart into small pieces.

Warranty

Free replacement of any part that fails within three years from day of manufacture, excluding shipping costs. Void if damaged by misuse, accidents, alterations, failure to follow instructions, fire, flood, and acts of God.

If you have any questions or comments, please contact us at:
BrandedProducts.com

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