manufactured fun

PARAGON

OWNER'S MANUAL

FOR PROFESSIONAL POPCORN MACHINE





Model Numbers

1911 6 OZ POPPER
1106910 (120V)
1206910 (230V)

THEATER POP 6
1106110 (120V)
1206110 (230V)

CONTEMPO POP 6
1106220 (120V)
1206220 (230V)

PROFESSIONAL SERIES 6
1106710 (120V)
1206710 (230V)

6 oz Popcorn Machines

www.ManufacturedFun.com

Paragon International, Inc • 731 W. 18th Street • P.O. Box 560 • Nevada, IA 50201 USA
Phone (515) 382-8000 • Toll-free (800) 433-0333 • Fax (515) 382-8001 • Email: info@manufacturedfun.com

SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



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.



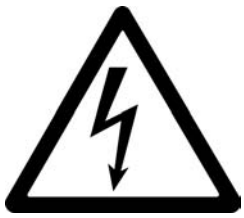
Always wear safety glasses when servicing equipment.



Kettle reaches extreme heat during operation. To avoid injury, NEVER touch kettle while hot.



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.



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.

INTRODUCTION

PARAGON IS PROUD TO BE YOUR
PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

Your Paragon Popper features:

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

Should you have any questions about your equipment, or would like to know more about our other innovative concession equipment and supplies, please contact us at 1-800-433-0333 or visit us on the web at: **Manufacturedfun.com**

Thank you for your purchase and enjoy!

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. The Paragon 6 oz Popper has a current draw of 10 amps. (Export voltage is 230VAC.)

We recommend your Paragon Popcorn Machine be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

UNPACKING

Paragon carefully inspects 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.

If you believe that any damage may have occurred during shipment or parts may be missing, please contact Paragon immediately for replacement.

FREQUENTLY ASKED QUESTIONS

How much will my popcorn popper produce?

The Paragon 6 Oz. Poppers will yield 113 ounces of popcorn per hour.

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 kernel 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?

All Paragon poppers are 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 affect 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.

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

All Paragon poppers utilize tempered glass panels, stainless steel cleanout trays, aluminum corner posts and anodized kettles. These surfaces can be cleaned using a vinegar and water solution. The use of ammonia based cleaners is not recommended. 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. Paragon kettles are designed to be wiped out with a clean cloth after each use. 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.

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit. (230 volts for export models)

Popping

1. Turn on two switches.
   FOR 1911 ORIGINAL POPPER: LIGHT (inside cabinet, top left) and KETTLE/MOTOR (next to light switch).
   FOR THEATER, CONTEMPO POP, AND PROFESSIONAL SERIES: POWER and KETTLE (located in chassis).
2. Allow kettle to warm for approximately 5 minutes.
3. **BULK SUPPLIES:** Place one measure of oil in kettle (1/4 cup). Immediately add one measure of raw popcorn (6 oz.) plus seasoning salt. Pull lid closed to prevent stray kernels. (Lid is held in place by magnet directly above the kettle.)
   PORTION PACKS: Cut off top of plastic pack. Dump entire contents in kettle. Pull lid closed to prevent stray kernels.
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 Paragon exclusive popcorn kettle 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:

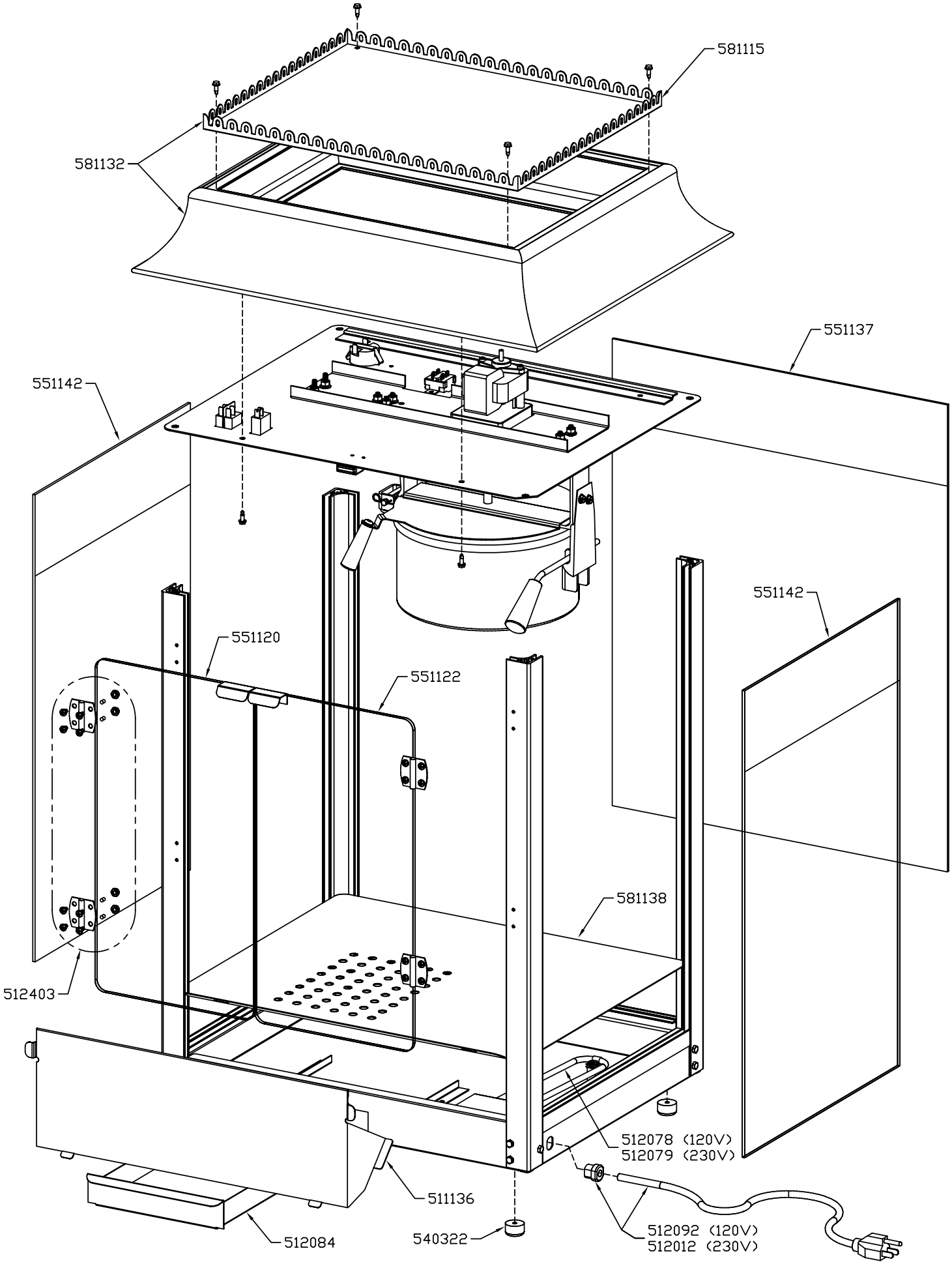
1. Wipe, with soft towel or cloth, excess oil from exterior and interior of kettle as often as possible.
2. Excessive or careless use of popping oil may result in kettle damage.
3. Always be sure to turn KETTLE switch to OFF when popping is complete.
4. For heavily carbonized kettles, Paragon recommends the use of Kettle Cleaning Kit (part #1075).

NEVER USE WATER ON ANY PART OF THE KETTLE!

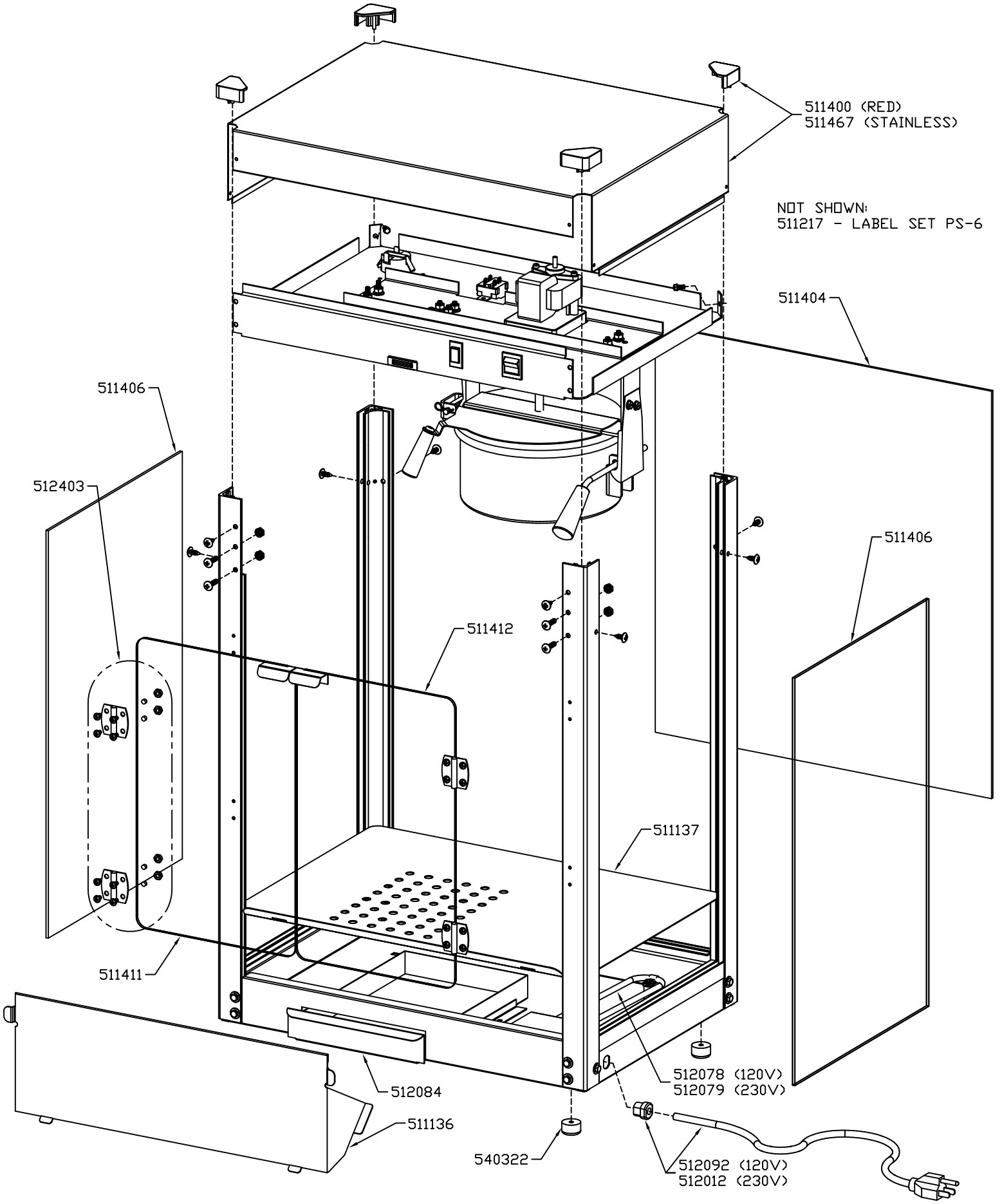
Kettle Removal

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.
5. TO INSTALL: Reverse steps 1-4.

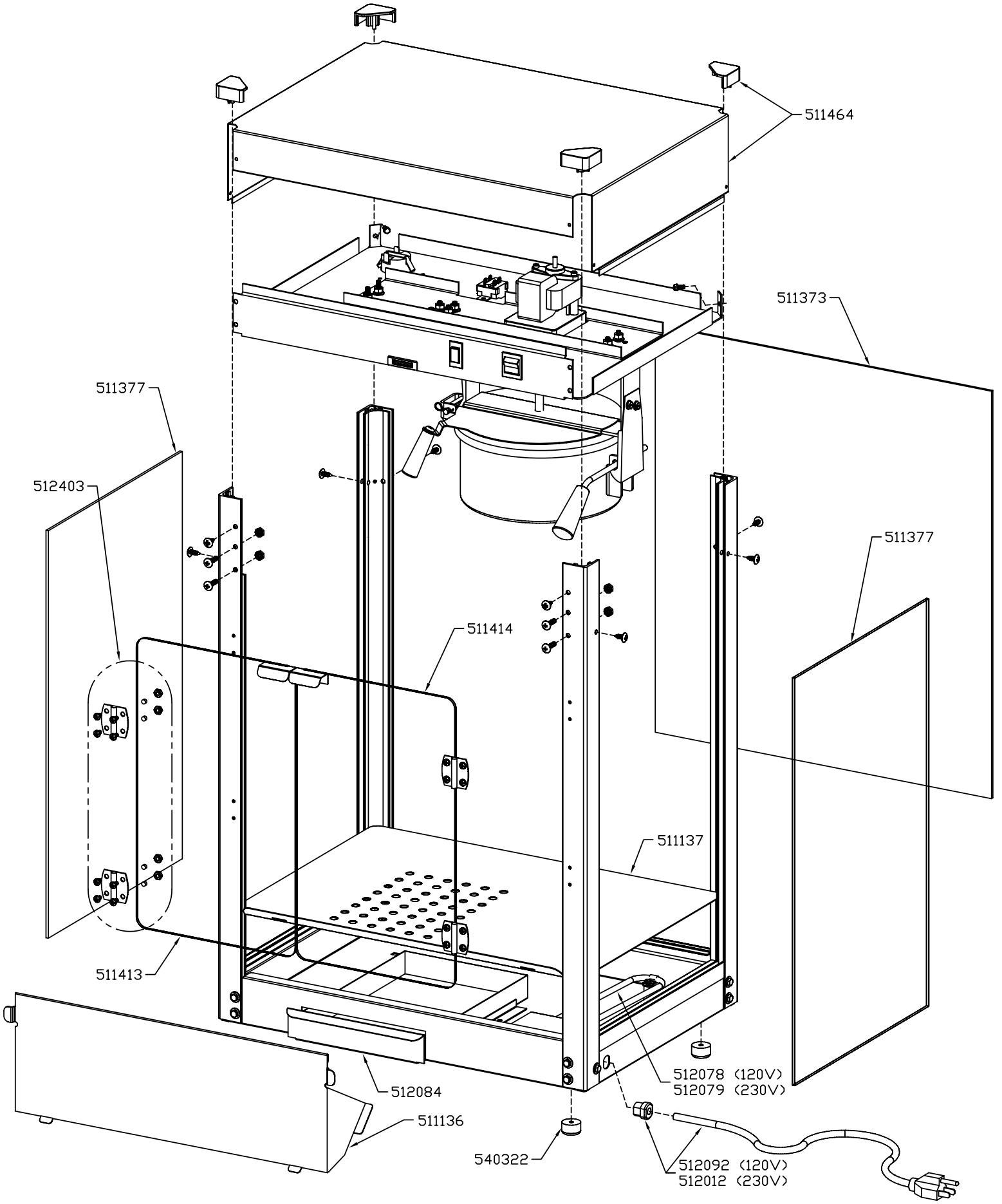
1911-6 OZ POPPER ASSEMBLY



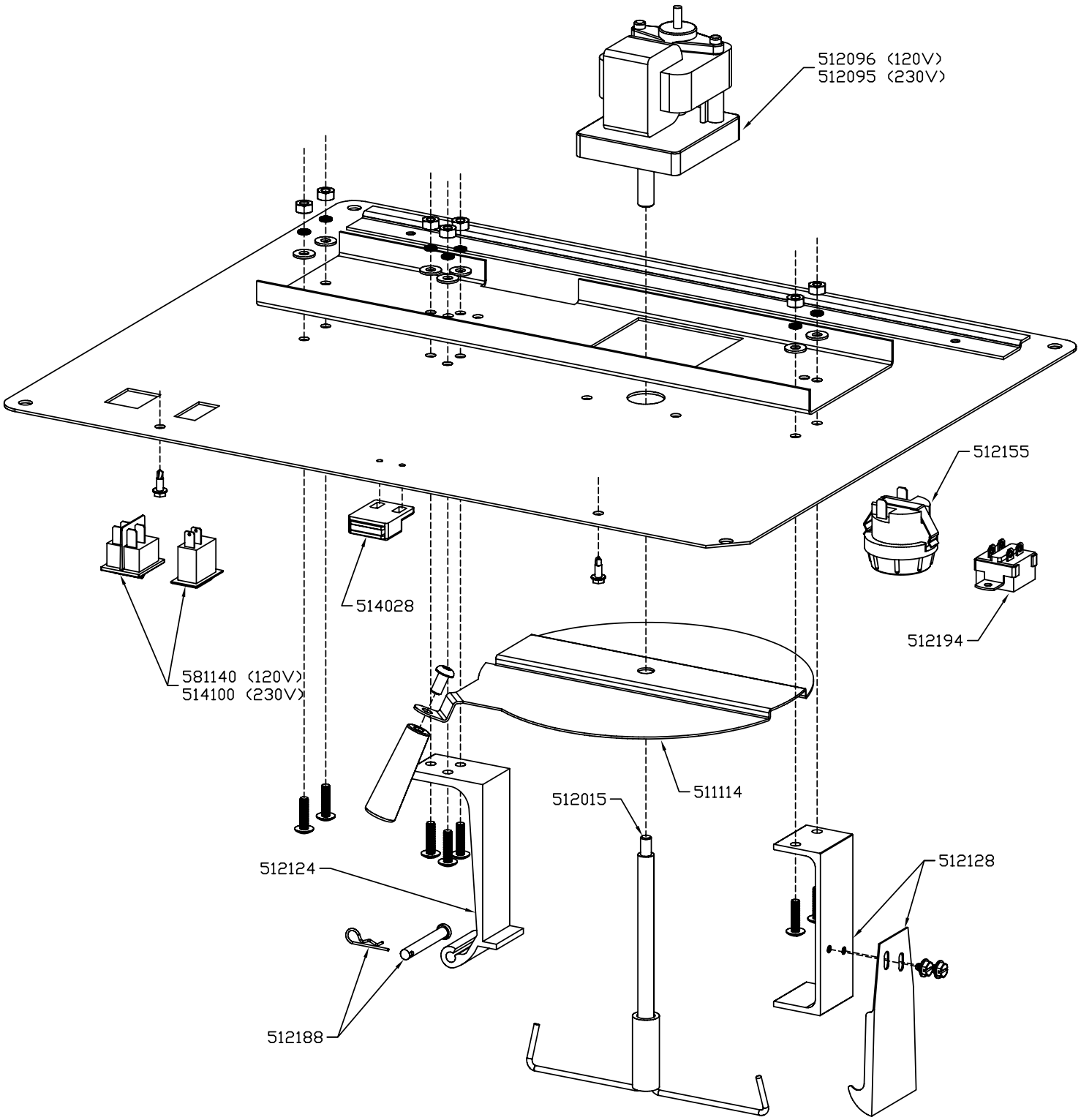
TP-6/PS-6 POPPER ASSEMBLY



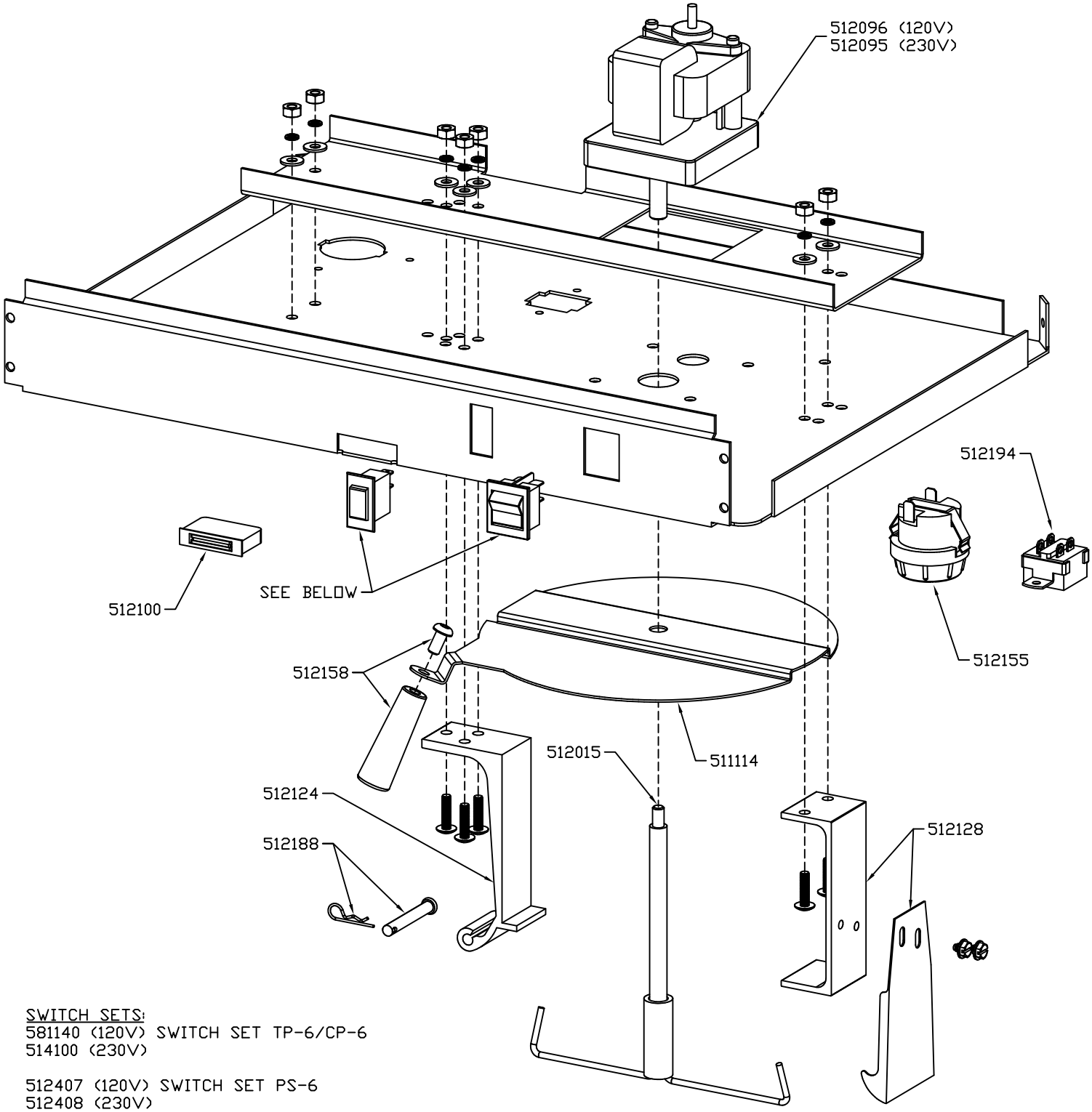
CP-6 POPPER ASSEMBLY



1911-6 OZ CHASSIS ASSEMBLY



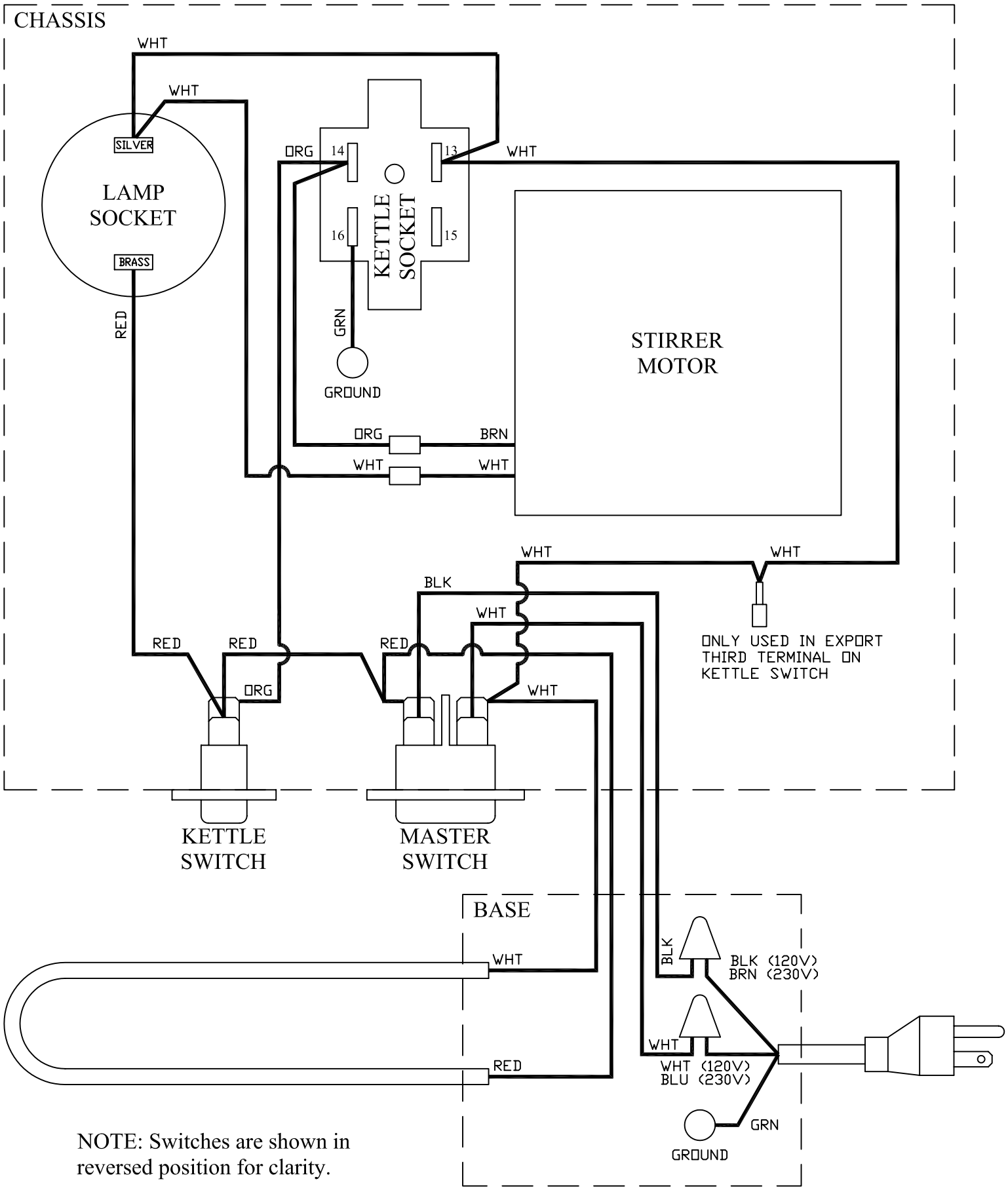
TP-6/CP-6/PS-6 CHASSIS ASSEMBLY



SWITCH SETS:
581140 (120V) SWITCH SET TP-6/CP-6
514100 (230V)

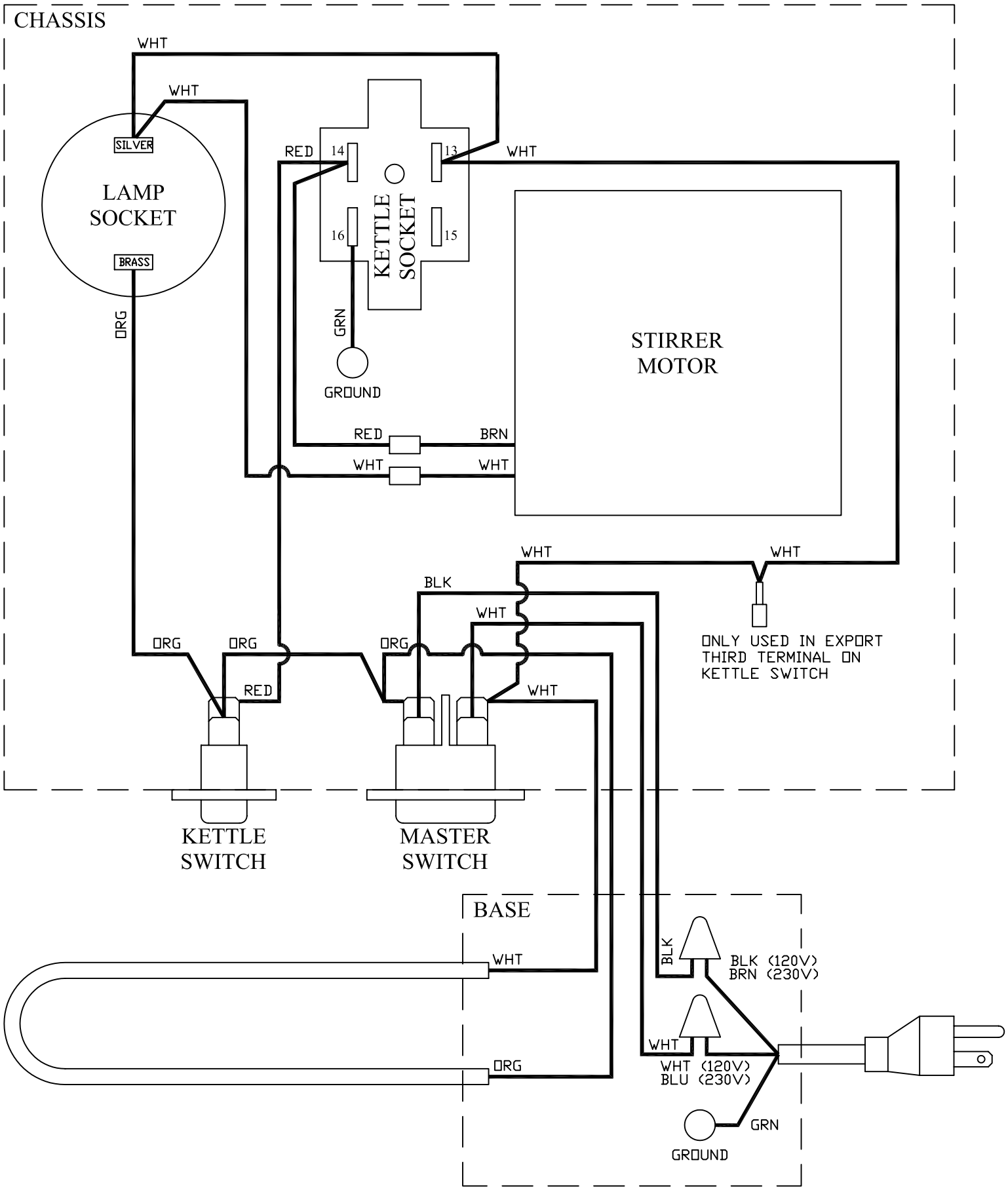
512407 (120V) SWITCH SET PS-6
512408 (230V)

1911-6 WIRING DIAGRAM

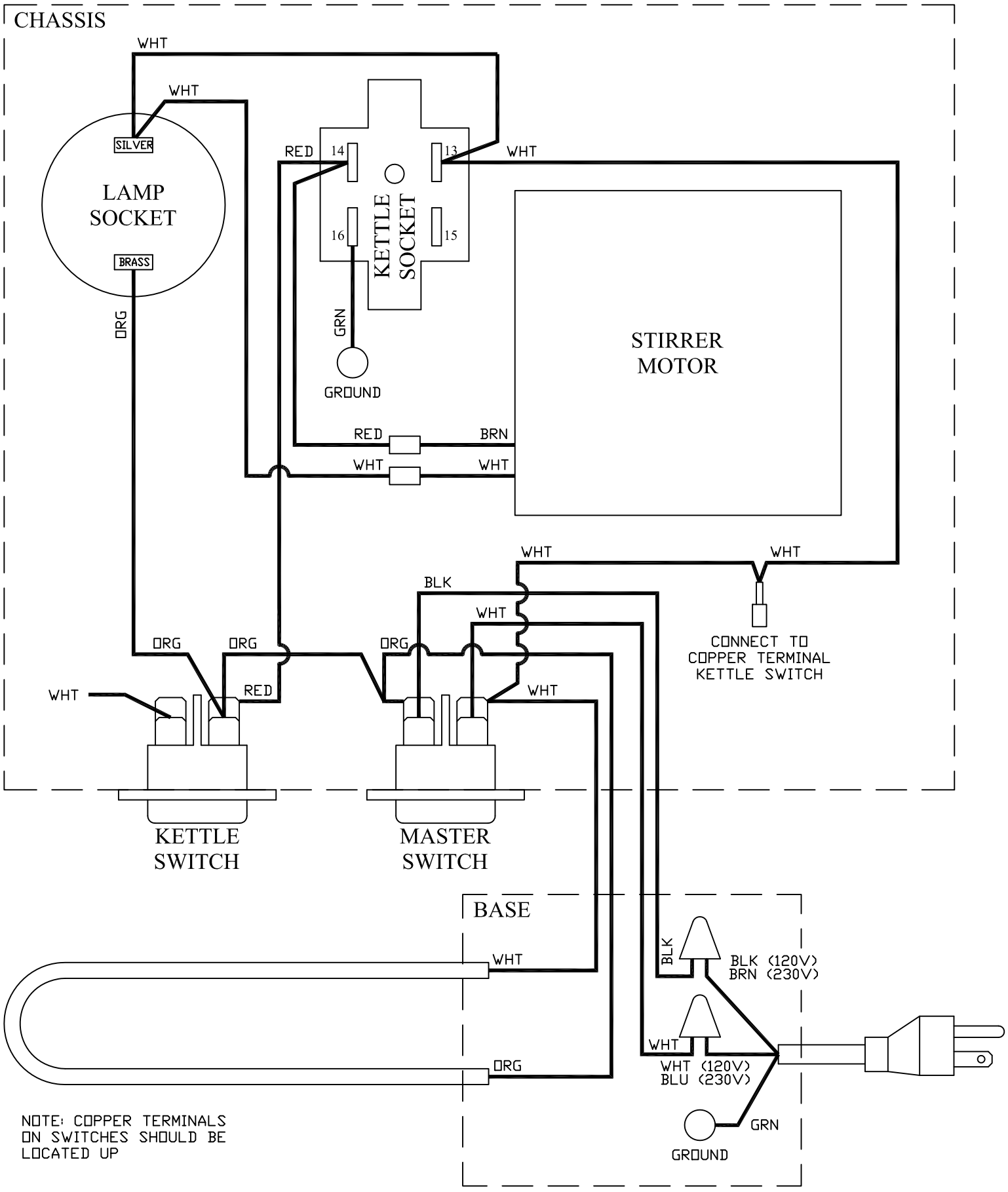


NOTE: Switches are shown in reversed position for clarity.

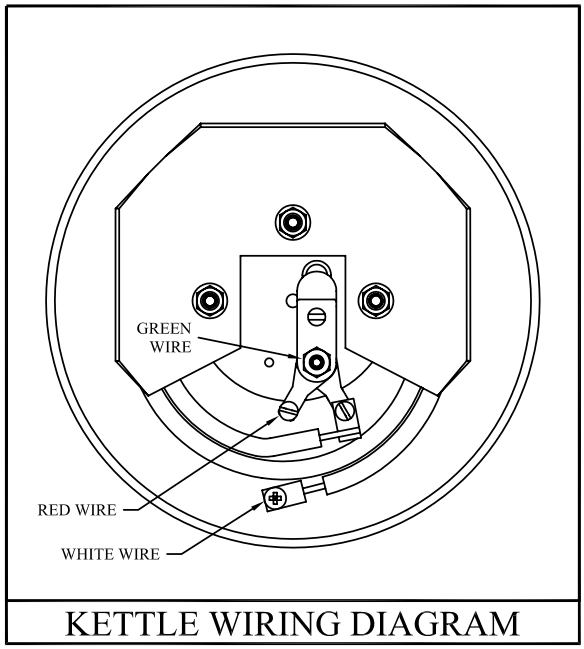
TP-6/CP-6 WIRING DIAGRAM



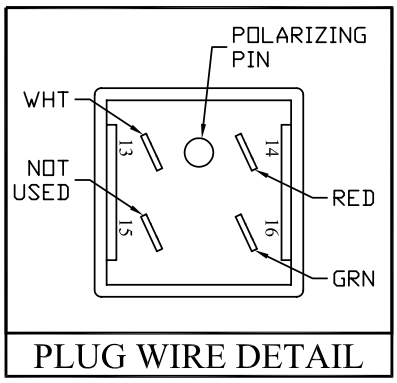
PS-6 WIRING DIAGRAM



6 OUNCE KETTLE ASSEMBLY



KETTLE WIRING DIAGRAM



PLUG WIRE DETAIL

QUICK CHANGE STIRRER ASSEMBLY

