



manufactured fun

P A R A G O N

OWNER'S MANUAL

Auto Serve Popcorn Machine



Model/Number:

Auto Serve 8 Ounce Popcorn Machine Front Service Doors / #1108180

Auto Serve 8 Ounce Popcorn Machine Backside Service Doors/ #1108190

Auto Serve 8 Ounce Popcorn Machine Stand/ #3070180

www.paragonconcessions.com

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info@manufacturedfun.com

Important Owner Information

Record the model number, serial number and voltage in the spaces below (the data plate is located on the operator's side of the machine in the bottom right). Please have this information available when calling Paragon for service assistance.

Model No. _____

Serial No. _____

Business Hours: 8:00 AM to 4:30 PM Central Standard Time (CST)

Telephone: 515-382-8000; 800-433-0333

Email: info@manufacturedfun.com

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Additional information can be found by visiting our web site at www.paragonconcessions.com

INTRODUCTION

PARAGON IS PROUD TO BE YOUR PARTNER FOR MANUFACTURED FUN.

Paragon's goal is to provide our customers with high quality, innovative products at a good value and surpass performance expectations. A variety of event and food service customers asked for a product to fill a market need in the advent of the Corona virus pandemic. Paragon customers wanted a touchless popcorn machine with a contained food chamber that allows the consumer to operate and dispense popcorn in a self-service solution. Accordingly, Paragon developed the Auto Serve Popcorn Machine -- specially-crafted to meet precise specifications for performance, efficiency, and output. The Auto Serve Popcorn Machine can be used on a countertop or designed with fit and function to work in conjunction with its stand that is an optional base (sold separately).

Paragon Auto Pop Popcorn Machine Features:

- All 304 stainless steel construction that withstands heavy commercial use
- Ready to operate out of shipping container; all components factory installed
- Touchless Dispensing: Push button operation
- Lockable stainless-steel cabinet

Paragon Auto Serve Popcorn Machine Specifications:

Auto Serve 8 Oz Popper (Front Side Service Doors)	1108180
Auto Serve 8 Oz Popper (Backside Service Doors)	1108190
Auto Serve 8 Oz Stand (sold separately)	3070180
Warranty	1 Year Commercial Parts Warranty
Free Standing	Yes
Kettle	8 Ounce Anodized Aluminum
Wattage	1420
Volts	120v or 240v (export model available)
Output	147 (one ounce) servings per hour
Construction	Stainless Steel cabinet, Polycarbonate Windows, Plexiglas doors
Dimensions (Popper)	20" W x 16" D x 36", 75 pounds
Dimensions (Stand, sold separately)	29.5" W x 24.5" D x 36" H", 90 pounds
Certifications	UL, CSA, CE, NSF

Auto Serve Popcorn Machine Applications

- Convenience Stores
- Entertainment Venues
- Grocery Stores
- Restaurants
- Food Trucks
- Schools
- Bars

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: www.paragonconcessions.com.

Thank you for your purchase and enjoy!

SAFETY PRECAUTIONS



CALIFORNIA PROPOSITION 65 WARNING

WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

ADVERTENCIA: Este product continue productos químicos reconocidos por el estado de California que provocan cáncer, defectos de Nacimiento u otros daños reproductivos.

For more information: www.p65Warnings.ca.gov

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.



Ensure equipment is secured to the stand to avoid tipping accidents.

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.
- A convenient side-hinged kettle that makes it a snap to operate and to clean.
- Sturdy cabinet construction that withstands heavy commercial use and maintains an attractive appearance.
- Stainless steel food zone and polycarbonate panels for sanitary food environment and easy cleaning.
- Built-in warming deck with 50-watt elements keeps the popcorn hot and fresh.
- 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 **paragonconcessions.com**.

Thank you for your purchase and enjoy!

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 a replacement.

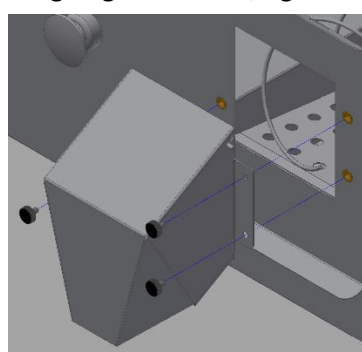
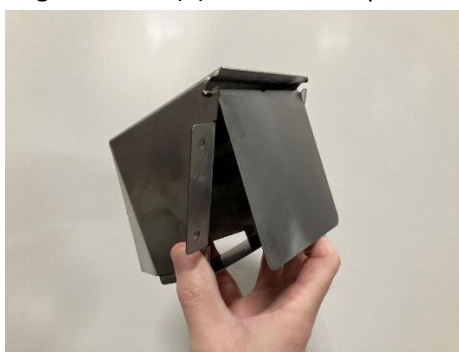
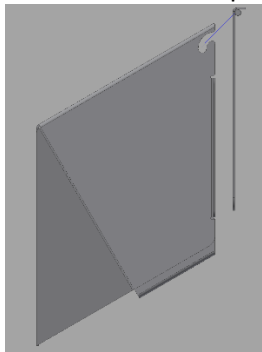
MODEL DESCRIPTION

Auto Serve® is a popcorn popper/dispenser available for countertop use or can be mounted on a stand (stand sold separately).

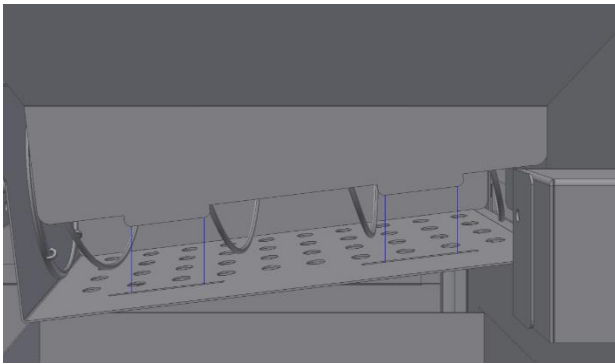
- 1108180: Auto Serve – 8 oz. kettle, front counter (Front counter unit—doors/controls on customer side.)
- 1108190 Auto Serve – 8 oz. kettle, back counter (Back counter unit—doors/controls opposite of customer side.)
- 3070180 Auto Serve Stand (Fits both the 1108180 and 1108190 models)
- Note: Butter Warmer, Model 2028B is designed to securely attached to the Auto Serve Stand (Model #3070180), but is sold separately

SETUP

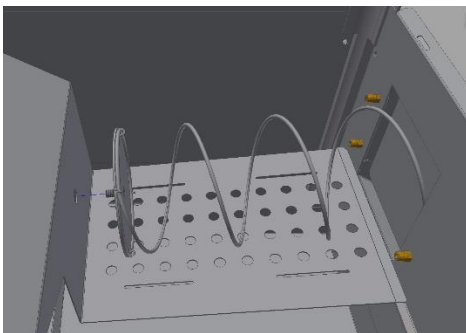
1. Remove all packaging, protective manufacturing plastic covering on metal parts, and tape prior to operation.
2. Place machine on a sturdy, level countertop or Stand (sold separately). When using the Auto Serve Popcorn Machine on stand, place the popcorn machine on top of the stand carefully lining holes on the bottom of the popper with the holes in the countertop base. Then connect the popper to the base with the hardware provided.
3. Install the serving chute assembly. A. Insert both tabs of the chute flap into the slots on the chute. B. Allow chute flap to swing freely. C. Align metal chute over the three threaded holes, and secure the chute into place using the three (3) knob screws provided using fingers to twist, tightening securely.



4. Make sure the Cleanout trays and Coil Assembly are in position for use after peeling away the laser film. When reinstalling the cleanout trays, 1) replace the center tray first, 2) install the Auto Serve Coil, 3) replace the side trays.



5. To install the Auto Serve Coil, screw coil counter-clockwise on to the threaded motor shaft. Be sure you are not pinching the trays between the coil shaft and motor shaft when installing the coil.



6. Clean the entire unit prior to use (See Care and Cleaning section).
7. If using the Auto Serve Popcorn Machine on a countertop, we recommend using the four (4) feet provided with the popcorn machine. To install the feet, simply place the popcorn machine on a flat, stable surface. Lift each corner of the popcorn machine and screw in each of the four (4) feet into the screw holes located underneath the popcorn machine at each corner.

BEFORE YOU PLUG IN YOUR MACHINE

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a certified electrician inspect the outlet and correct if necessary.
4. DO NOT use a grounded to un-grounded receptacle adapter (where applicable).
5. Install unit in a level position.

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. The Paragon Auto Serve 8 oz Popper has a current draw of 12 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.

OPERATING INSTRUCTIONS

The Auto Serve popcorn machine is easy to operate, and was designed to provide a sanitary and convenient function for customers to serve their own popcorn portions by simply pushing a button.

1. Turn both the power and kettle switch to the on position.
2. Load unit with popcorn (maximum of 6 batches in cabinet), see popping instructions below.
3. Lock the popper doors—helps prevent tampering of the product by unauthorized users. To lock popper doors, install a lock on the hole closures of the popper doors (lock not included).



CONTROLS AND FUNCTIONS

KETTLE SWITCH: When facing the Auto Serve Popcorn machine, the switch on the left turns ON the kettle heat and kettle stir rod activating the motor which evenly distributes kernels with oil, seasoning, and heat to create the best product possible.

POWER SWITCH: When facing the Auto Serve Popcorn Machine, the switch on the right activates the cabinet light and powers the heating deck and turns ON the dispenser button.



DISPENSE BUTTON: Green lighted button powers the coil assembly which rotates and dispenses popcorn down through the chute.



POWER: When using the Auto Serve Stand (#3070180, sold separately), the Auto Serve Popcorn Machine can be plugged into the Master Power Switch on the Stand.

POPPING CORN INSTRUCTIONS

We recommend flavored and colored coconut oil. Popcorn popped in coconut oil stays fresh longer and does not leave black deposits in the kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Raw Popcorn Measurement: Paragon advises the use of measuring cups or pre-measured tri-packs that contain the optimal measurement of popcorn kernels, coconut oil and buttery flavored salt for an 8 ounce popcorn machine. Paragon recommends: Using Paragon's Country Harvest® Tripack with premeasured popcorn, coconut oil and flavored popcorn salt, specifically designed for 8 ounce popcorn machines and includes 24 tri-packs per case Paragon model# 1001). Should you desire to measure your own popcorn mixture for your 8 ounce popcorn machine, Paragon recommends an oil volume approximately 30% of corn used (Example: measure 8 oz. corn kernels, use 2.6 oz. oil [1 cup of corn and 1/3 cup oil], and buttery flavored salt adjusted according to your desired taste.)

1. Turn all switches ON.
2. Allow the kettle to pre-heat for approximately five minutes.
3. Lift kettle lid to the top of the popcorn cabinet and a magnet will adhere the kettle lid to the top of the cabinet as you pour in premeasured tripack ingredients, or your desired amount of popcorn, oil and flavored salt. Pull lid closed to prevent stray kernels.
4. Allow corn to pop until popping ceases, usually when 3-4 seconds lapse between pops.
When corn has finished popping, twist the kettle handle clockwise and gently dump the popcorn into the cabinet.
5. When popping is complete turn KETTLE switch to OFF position; 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!

CLEANING AND CARE

Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). For any cleaning products used, follow the manufacturer's instructions on the product. DO NOT use oven cleaners or abrasive materials as they will damage parts of machine. Note: It is extremely important to follow all cleaning procedures, otherwise parts and equipment could be damaged and result in performance failure. The one-year warranty does not cover parts that are damaged due to improper cleaning.

DAILY CLEANING INSTRUCTIONS

Prior to starting the cleaning process of the popcorn machine and kettle, make sure all of the light and heating switches are turned OFF. Unplug the popcorn machine and let the kettle cool for at least 30 minutes before you attempt to clean it. Once cool, proceed with the following cleaning steps.

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.

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.

FREQUENTLY ASKED QUESTION

How much will my popcorn machine produce?

The Paragon 8 Oz. Poppers will yield 147 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 transfers 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 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 polycarbonate 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 are 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.

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 before 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.