

# POPCORN MACHINE ELECTRIC



FIG 3      FIG 2



FIG 1



  
SINCE 1922  
**RAYNERS**

CATERING EQUIPMENT HIRE

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## Read instructions carefully before use

1. Make sure appliance is on flat level ground.
2. Apply brakes by pushing down the grey tabs located on the front two castors.
3. Read and understand the advice label which is located on the lead.
4. Turn the on/off switch (**FIG 2**) and the amber kettle switch (**FIG 3**) to the off position.
5. Plug into a protected 13 amp electricity supply.
6. The light inside will illuminate to indicate power to the unit.
7. Fill the bowl (**FIG 1**) with oil and corn for sweet add the caramel liquid, otherwise add salt to taste when the popcorn is made.
8. Turn the on/off switch (**FIG 2**) to the on position.
9. Turn the Amber kettle switch (**FIG 3**) on, the amber light will illuminate to indicate the popcorn process has begun.
10. When the corn stops popping turn amber rocker switch (**FIG 3**) to the off position the amber light will go out. This should be done immediately to avoid burning.
11. To make more popcorn follow instructions from step 7.

## SAFETY

1. Always unplug and allow cooling before attempting to move.
2. Do not touch the inside of the bowl at any time.
3. Lead is a tripping hazard use caution.

In the event of a breakdown or unsatisfactory working of hired equipment Rayners Catering Hirer Ltd should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Rayners Catering Hire to do so. No responsibility will be accepted by Rayners Catering Hire for any accident or damage resulting from the use of equipment hired whatever the cause.