1. BEFORE YOU START

1.1. Put 15 kg of corn into a hopper.

1.2. Fill the salt dispenser with at least 1 kg of salt (e.g. Corin Salt).

1.3. Check to see if oil in the oil compartment is in liquid state.

1.4. Get ready the cart with plastic bag for popcorn.

2. OIL WARMER SWITCH

If you make salted/seasoned popcorn, it is recommended to maintain the temperature at the facility about 20°C. The OIL WARMER switch must be turned on (switch lamp lights up) during the whole process. Even if the equipment is turned off, the warmer continues warming and the light is on. The bucket should be put in advance in the oil compartment (e.g. the day before).

3. OPERATING PROCEDURE

3.1. Press START button and wait for HMI panel boot completing.

3.2. Choose one of two recipes. BUTTERFLY program (with oil and salt/seasoning) uses the left hopper; MUSHROOM program (without oil and salt/seasoning) uses the right hopper.
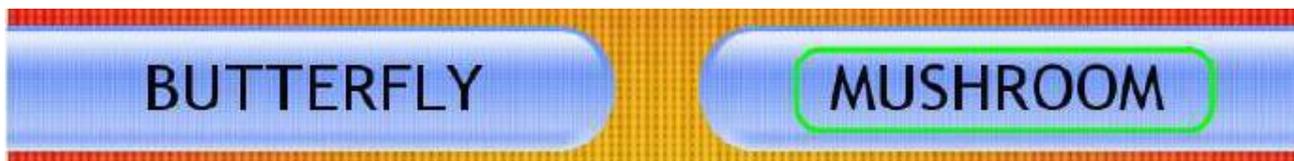
3.3. The chosen program will start in a few seconds. Once the set temperature is reached, popping process will start. Salt and oil delivery starts automatically with some delay (may be adjusted) once popped corn reaches the sifter.

3.4. Once the bag in the cart is filled to the top, the following message will appear on the screen, accompanying with buzzer:

Press SIFTER RUN&STOP button for one second to stop the sifter and to replace the full bag. The sifter stops for 10 seconds; it is enough to swap the cart or the bag. After that the sifter will resume its rotation.

 ATTENTION! Prepare empty bag beforehand without waiting for corresponding message. It will allow to operate the machine in more faster way.

3.5. The following message appears on the screen if there is a lack of corn in a hopper (less than 5 kg).

load corn in left hopper

If you want to pop further, the hopper should be filled with corn at this moment. Otherwise, the machine will pop the remaining amount of corn automatically. After 10 minutes (adjustable) the hopper will be virtually empty, the buzzer will give a signal and the popper will turn to idle mode.

Corn/oil/salt feeding will be suspended. The set temperature will be maintained in the chamber.

3.6. The popper is equipped with two hoppers; you are able to swap between two hoppers (i.e. two programs). To change the hopper press PAUSE button and wait for a while to proper prompt message on the display.

PAUSE **TURN OFF**

Once you see it, the desired recipe may be chosen. Popping process starts automatically.

BUTTERFLY **MUSHROOM**
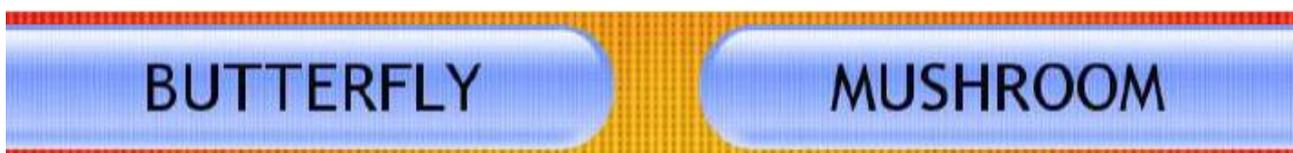
3.7. To turn off the popper press TURN OFF button. The machine will turn to cooling mode.

PAUSE **TURN OFF**

Popping process will stop and the machine will start to cool down. Cooling process takes at least 5 minutes, after that you'll see the start display.

To turn off the popper press and hold TURN OFF button for 3 sec. Otherwise, the machine automatically will be turned off upon 10 minutes of idleness.

SETTINGS **TURN OFF**

⚠ ATTENTION! Use EMERGENCY STOP button located on back side of the machine only in emergency life-threatening cases. Otherwise, using this button for machine turning off will lead to equipment blocking and possible failure.

⚠ ATTENTION! Contact RoboLabs Technical support (support@robolabs.pro) to unblock the machine in case of using the EMERGENCY STOP button.

4. TECHNICAL MAINTENANCE

4.1. During the popping process, husk, un-popped kernels and debris are collecting in the waste tray. Clean the tray on regular basis after using the machine.

4.2. The sifter should be cleaned at the end of a day. It is convenient to clean the sifter with a special scraper provided. To rotate the sifter, press and hold SIFTER RUN&STOP button.

4.3. At the end of a day the salt tube should be removed and washed with warm water and dried before you set it back on the machine.

4.4. The main chamber should be checked once a week. Corn dust should be removed from the chamber by the means of a dry cloth or vacuum cleaner.

To get access to the chamber, unfasten the latches and remove the hatch. Pay attention to a chamber clogging sensor, which located inside the chamber on the left side (when the machine is on, you see red light dot). The sensor should be cleaned from the dust.

4.5. Once a month inspect the chamber. The grid in the upper part of the chamber should be cleaned if it is dusted. Use a brush to clean the grid. Once cleaning procedure is completed, set the hatch back on its place and fasten the latches.

5. RECIPE SETTINGS CHANGING

Once you press BUTTERFLY or MUSHROOM button, you'll see the following picture. To modify the recipe, press MODIFY button and enter '2325' password (default password).

The current settings can be changed by up and down arrows.
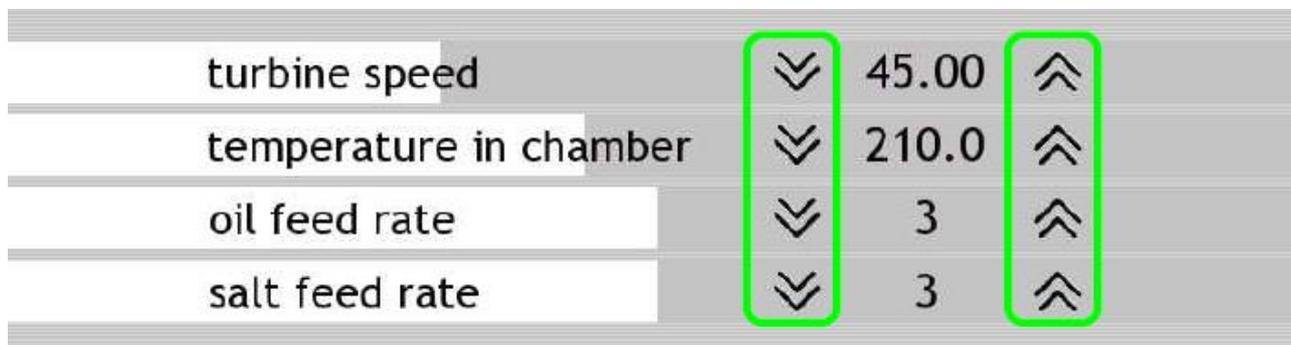
Each type of corn has its own popping temperature. For most kinds of "butterfly" corn the set temperature should be about 210*C, for "mushroom" corn it should be about 220*C.

1 kg of "butterfly" corn will result in 35-40 liters of popcorn; 1 kg of "mushroom" will result in 25-30 liters of popcorn. Please bear in mind that weight loss might be up to 20% of weight of corn (due to humidity loss during popping, and to "old maids" and debris separated).

Please note that some amount of kernels in "mushroom" corn will always pop as "butterfly"; the share of those kernels depends on corn quality and is stated in the certificate for particular batch of corn. You can try to reduce amount of "butterfly" in "mushroom" corn by increasing the temperature in the chamber. But try not to increase the temperature too high, as it could decrease the size of popped corn.