



**INSTALLATION
AND
OPERATING
INSTRUCTIONS**

**Models: PC-1A & MPC-1A
POPCORN POPPERS**

INTENDED FOR OTHER THAN HOUSEHOLD USE

**RETAIN THIS MANUAL FOR FUTURE REFERENCE
TOASTER MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



Initial heating of appliance may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

Phone: +1 (307) 634-5801
Fax: +1 (307) 637-8071
Toll Free: +1 (800) 752-0863
Website: www.apwwyott.com
E-mail: info@apwwyott.com

P/N 46710500 11/05

APW WYOTT
P.O. Box 1829
Cheyenne, WY 82003

IMPORTANT SAFETY INSTRUCTIONS



IMPORTANT: Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.



CAUTION: These models are designed, built, and sold for commercial use. If these models are positioned so the general public can use the equipment make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



WARNING: Check the data plate on this unit before installation. Connect the unit only to the voltage and frequency listed on the data plate. Connect only to 1 or 3 phase as listed on the data plate.



WARNING: Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read and understand these instructions thoroughly before positioning, installing, maintaining or servicing this equipment.



WARNING: Electrical and grounding connections must comply with the applicable portions of the national electrical code and/or other local electrical codes.



WARNING: Disconnect device from electrical power supply and place a Tag Out-Lockout on the power plug, indicating that you are working on the circuit.



WARNING: Install per the spacing requirements listed in the installation section of this manual. We strongly recommend having a competent professional install the equipment. A licensed electrician should make the electrical connections and connect power to the unit. Local codes should always be used when connecting these units to electrical power. In the absence of local codes, use the latest version of the National Electrical Code.



WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact APW Wyott.



WARNING: Never clean any electrical unit by immersing it in water. Turn off before cleaning surface.



WARNING: An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.



NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances.



NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.



WARNING: SHOCK HAZARD - De-energize all power to equipment before cleaning the equipment.



APW Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.









Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, contact APW Wyott Foodservice Equipment Company's "Technical Service Department".

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:

	DANGER: This symbol warns of imminent hazard which will result in serious injury or death.	
	WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	
	CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.	
	NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) Concealed damage or loss if not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instructions.

Location Of Data Plate:

The data plate is located on the back side of the front panel.

TABLE OF CONTENTS

Important Safety Instructions.....	2
Safety Precautions	3
Specifications & Dimensions.....	4
Installation.....	4
Operating Instructions.....	5
Cleaning/Maintenance.....	5
Service/Repair.....	6
Troubleshooting Guide.....	6
Wiring Diagrams.....	7
Parts Lists.....	8
MPC-1A.....	8
PC-1A.....	10
Warranty.....	12

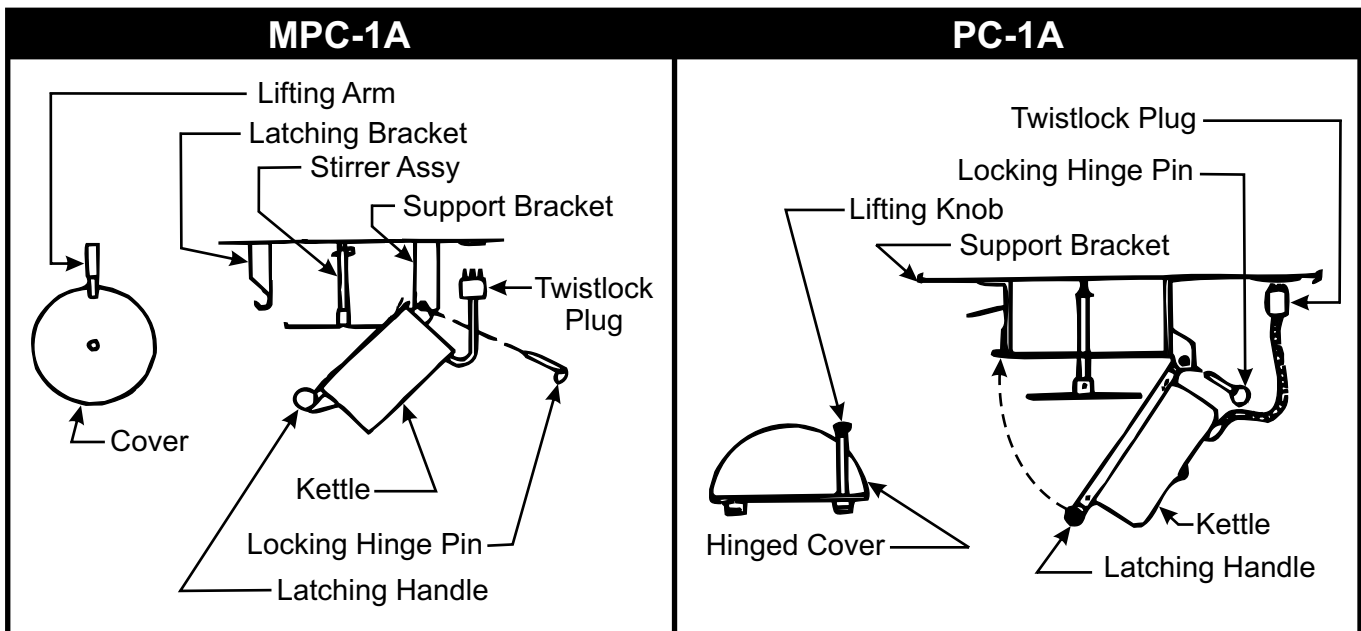
SPECIFICATIONS AND DIMENSIONS

- Non jamming agitator motor gently turns to distribute kernels evenly over heated surface.
- Motor and controls located away from kettle heat in vented part of top cabinet.
- Produces a kettle of popcorn every 2 1/2 minutes.
- Popcorn kept hot by using heating element on the bottom and bulb heat on the top.
- Interiors are stainless steel.
- Cabinet constructed of stainless steel and tempered glass.
- Kettle made of heavy-gauge aluminum surrounded by stainless steel.
- Kettle is secured to cabinet through double-hung, stainless steel brackets.

MODEL	SIZE	VOLTS	WATTS	AMPS	DIMENSIONS	SHIP WT.
MPC-1A	6 - 8 oz	120	1125	9.4	25 1/2"H x 19"W x 15 5/8" D	63#
MPC-1A	6 - 8 oz	240	1125	4.7	25 1/2"H x 19"W x 15 5/8" D	63#
PC-1A	8 -10 oz	120	1643	13.7	30"H x 22 1/4"W x 21 1/4" D	75#
PC-1A	8 -10 oz	240	1643	6.8	30"H x 22 1/4"W x 21 1/4" D	75#

INSTALLATION

1. Always clean equipment thoroughly before first use. (See general cleaning instructions.)
2. Check rating label for your model designation and electrical rating.
3. Locate equipment on level counter and plug into a grounded outlet so the plug is accessible. (See individual description for electrical loads.) On units bearing the CE marking, the appliance must be connected by an earthing cable to all other units in the complete installation and, hence, to an independent earth connection.
4. Install heat lamp in lamp holder at top rear of cabinet.
5. Slide drawer into slot at base of cabinet.
6. Install kettle by inserting locking hinge pin through holes in support bracket and kettle.
7. Insert kettle plug into ceiling mounted receptacle. Twist plug to lock.
8. Install kettle hinged covers by inserting tabs into support bracket slots. Cover with lifting knob must be installed on operator side of kettle.
9. Install acrylic doors.



OPERATING INSTRUCTIONS

1. All foodservice equipment should be operated by trained personnel.
2. Do not allow customers to come in contact with any surface labeled "CAUTION/HOT."
3. Where applicable, never pour cold water into dry, heated units.
4. Where applicable, do not cook, warm or hold food directly in liner pans (well pans). Always use steam table pans, insets and so forth.
5. Never hold food below 150°F (66°C).

6-8 ounce (170-230 gm) Popper only:

6. Raise kettle to support bracket and latch by turning handle clockwise.
7. Turn on POWER/DISPLAY and KETTLE/STIRRER switches to preheat kettle for 8 minutes.
8. Raise hinged kettle cover with lifting knob and add 1/4-1/3 cup (.06-.08 litre) popcorn oil, 3/4 to 1 cup (6 ounces or 0.18 to 0.24 litre or 170 grams) popcorn and desired amount of salt. Close cover. Avoid spilling oil on exterior of kettle.
9. Leave KETTLE/STIRRER switch on until popping is completed. Unlatch kettle. Gradually lower kettle to dump all popcorn. Do not allow kettle to drop abruptly. CAUTION: Kettle is marked "CAUTION HOT." DO NOT TOUCH KETTLE, USE INSULATED HANDLE.
10. Additional batches of popcorn can be popped immediately.
11. Always turn off KETTLE/STIRRER switch when not popping corn.
12. CAUTION: DO NOT LEAVE POPPER UNATTENDED WHEN IN USE.

10 ounce (284 gm) Popper only:

6. Raise kettle to support bracket and latch by turning handle clockwise.
7. Turn on POWER/DISPLAY and KETTLE switches to preheat kettle for 10 minutes.
8. Raise hinged kettle cover with lifting knob and add 1/3 cup (.08 litre) popcorn oil, 1 1/3 (10 ounces or .32 litre or 284 grams) popcorn and desired amount of salt. Close cover. Avoid spilling oil on exterior of kettle.
9. Turn on STIRRER switch until popping is completed. Unlatch kettle. Gradually lower kettle to dump all popcorn. Do not allow kettle to drop abruptly. CAUTION: Kettle is marked "CAUTION HOT." DO NOT TOUCH KETTLE, USE INSULATED HANDLE.
10. Additional batches of popcorn can be popped immediately.
11. Always turn off KETTLE/STIRRER switches when not popping corn.
12. CAUTION: DO NOT LEAVE POPPER UNATTENDED WHEN IN USE.

Suggestions

1. Keep access doors open when popping to reduce cabinet moisture.
2. Use POWER/DISPLAY switch to warm and display popped corn.

CLEANING/MAINTENANCE

1. NEVER clean any electrical unit by immersing it in water. Unplug unit before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily. Except where noted on charts, use warm, soapy water. Mild cleaners and PLASTIC scouring pads may be used to remove baked-on food and water scale.
3. Unplug all units before cleaning or servicing. All service should be performed by an APW Wyott authorized service agency.
4. STAINLESS STEEL: To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chlorine based cleaners.
5. To prevent build-up of excess oil and salt, clean daily when kettle is still warm. Allow sufficient cool down time before removing kettle for cleaning. Do NOT immerse kettle in water.
6. To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines



on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads.



7. Pull spring clip to remove stirrer from drive shaft. Align hole in stirrer and drive shaft to reinstall clip.
8. Lift off kettle cover. A mild abrasive cleaner and PLASTIC scouring pad may be used to remove oil build-up on any of the kettle parts.
9. Remove all unpopped corn from drawer and wipe out entire cabinet. Clean cabinet and doors with mild soap and water. Dry with soft towel.

DO NOT USE ordinary steel wool as any particles left on the surface will rust.

NEVER USE a wire brush, steel or abrasive scouring pads (except stainless), scraper, file or other steel tools. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

NEVER USE any corrosive cleaner. Use only cleaners approved for stainless steel.

 **WARNING:** Unit is not waterproof. NEVER clean any electrical unit by immersing it in water. Turn off unit before cleaning surface. 

 **WARNING:** *SHOCK HAZARD* - To avoid electrical shock, always de-energize all power to equipment before performing cleaning or maintenance. 

SERVICE / REPAIR

NOTE: THIS APPLIANCE MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE: Parts protected by the manufacturer or his agent are not to be adjusted by the installer, unless the installer is an authorized service agent.

Maintenance and repair should be handled by a factory authorized agent. Before doing any maintenance or repair, contact APW Wyott Foodservice Equipment Company at (800) 7520863 or (800) 783-2251, Monday - Friday, 7 am-4:30 pm Mountain Standard Time.

If you have any questions or problems, contact your nearest APW Wyott Service Representative.

TROUBLE SHOOTING GUIDE

If the unit fails to operate, check the following:

1. Is the unit connected to a live power source?
2. Check circuit breaker?
3. Is power switch on?
4. Check the data plate. Are you operating the unit on proper voltage?
5. Is the supply cord damaged? If it is, it should only be replaced by an identical supply cord.

If the above checks out and you still have problems, call an APW WYOTT authorized service agency.

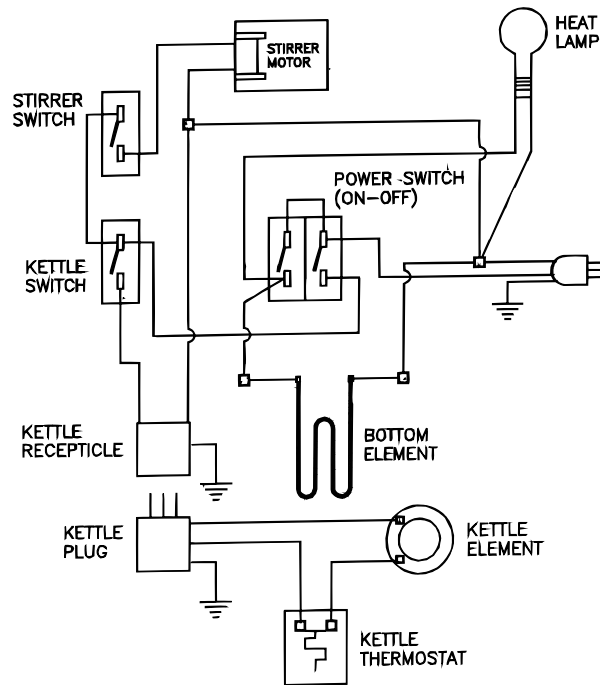
NOTICE: Service work should be performed only by a qualified technician who is experienced in and knowledgeable with the operation of commercial gas, electric, steam cooking equipment. Contact the Authorized Service Agency for reliable service, dependable advice or other assistance and for genuine factory parts.

Warranty will be void and the manufacturer is relieved of all liability if:

- (A) Service work is performed by other than an APW WYOTT Authorized Service Agency or
- (B) Other than Genuine APW WYOTT replacement parts are installed.

A current listing of all authorized APW WYOTT authorized parts/service distributors is included with this product manual at the time of shipment. In the absence of this list you can call the APW WYOTT 24 hour Service Hot Line which gives access to the nearest Authorized APW WYOTT parts/service distributor. Call 1-800-733-2203.

PC-1A WIRING DIAGRAM



MPC-1A WIRING DIAGRAM

