OWNERS MANUAL

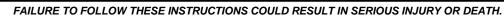


Professional Popcorn Machine

PART NUMBER: **11068**

115 volts, 60 hz

WARNING ELECTRICAL SHOCK HAZARD.



WARNING: Handling the cord on this product may expose you to lead, a chemical known to the State Of California to cause cancer and birth defects or other reproductive harm. WASH HANDS AFTER HANDLING.

- 1. Electrical ground is required on this appliance.
- 2. Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- 3. Do not use an extension cord with this appliance.
- 4. Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.

SAFETY INSTRUCTIONS

- 1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
- 2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this steamer. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
- 3 This equipment will be HOT during use and for a short time after it is turned off. BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
- 4. Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
- 5. This appliance is not intended for use in wet locations. Never locate appliance where it may fall into a water container.

Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance.



Innovative Food Equipment

OPERATING INSTRUCTIONS

- 1. Plug the machine into a properly grounded 120 volt power supply.
- 2. Install a 50 watt or smaller light bulb in the socket in the chassis (not necessary for operation). For best results use a 50 watt R20 mini flood bulb.
- 3. Turn on the "MASTER" switch and the interior lamp will come on.
- 4. Turn on the "KETTLE" switch and the heat to the kettle and the agitating motor will be activated. Wait approximately 5 minutes to allow the kettle to get up to operating temperature.
- 5. Place 3/4 cup of raw popcorn kernels, 1/3 cup of cooking oil and 1 teaspoon of seasoning salt into the kettle and lower the kettle lid. (*use Benchmark USA part # 42004 Popcorn measure kit*)
- 6. Allow the corn to pop until the popping ceases (3 seconds between pops) then dump the kettle by turning the handle clock-wise and pulling downward.
- 7. For additional batches repeat steps 5 & 6. It will not be necessary to wait 5 minutes since the kettle will already be up to operating temperature.
- 8. After popping the final batch, turn off the "KETTLE" switch and with a damp cloth wipe any excess oil from the inside and outside of the kettle to prevent burned on oil stains. Use caution as the kettle will be HOT!
- 9. If you leave the "MASTER" switch in the on position, the interior lamp will remain on and serve as a reminder that the popper is on.

KETTLE CARE

CAUTION: NEVER SUBMERGE THE KETTLE IN ANY LIQUID! IT WILL SHORT OUT THE ELECTRONIC COMPONENTS INSIDE OF IT AND VOID THE WARRANTY!

- 1. Always turn off the "KETTLE" switch after popping the final batch of a session. Leaving it on will burn any residue oil that is left in the kettle.
- 2. For routine cleaning: After popping the final batch of a session, use a damp cloth to wipe the excess oil from the interior and exterior of the kettle.
- 3. Benchmark USA kettles are anodized to create an easy cleaning, non-stick surface. However, if excess oil is not removed it will eventually carbonize on the surface. For heavily built-up carbon removal it is recommended to use (*Benchmark USA part # 43001 kettle cleaning kit*).

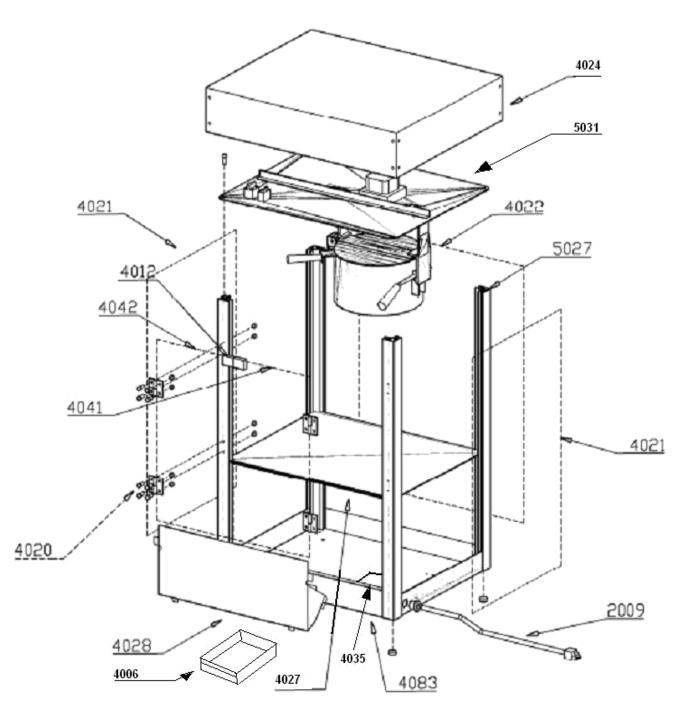
CABINET CARE

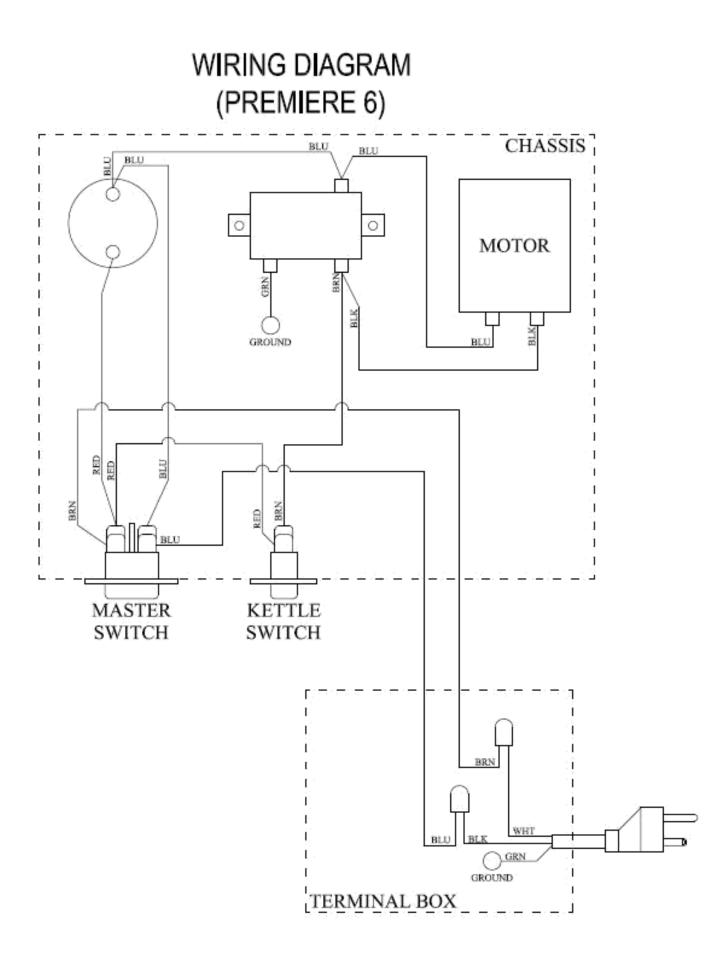
Always unplug the machine from the power supply before cleaning!

- 1. The bottom tray and drop door are removable for easy cleaning in a sink or dishwasher. Use a mild detergent and water.
- 2. Use a standard glass cleaner for the glass panels and corner posts.

POPPER ASSEMBLY

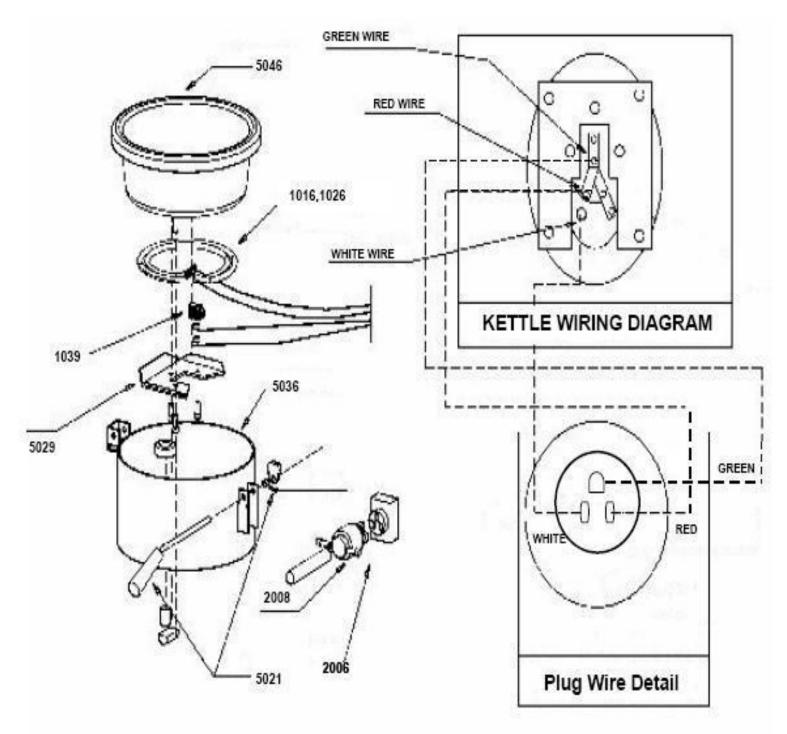
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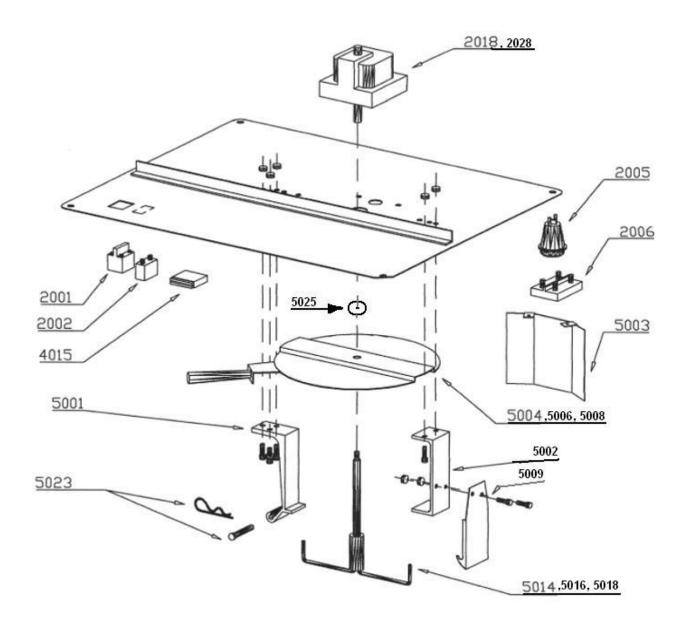
PREMIERE KETTLE ASSEMBLY

(Complete parts list on page 7)



PREMIERE CHASSIS ASSEMBLY

(Complete parts list on page 7)



PARTS LIST

P/N	Description
0014	4 ounce kettle -120 volt
0014	4 ounce kettle -240 volt
0024	6 ounce kettle -120 volt
0016	
	6 ounce kettle -240 volt
0018	8 ounce kettle -120 volt
0028	8 ounce kettle -240 volt
1001	Popper Assembly
1002	Chassis Assembly
1004	Wiring Diagram
1014	800w kettle element -120 volt
1024	800w kettle element -240 volt
1016	1000w kettle element -120 volt
1026	1000w kettle element -240 volt
1018	1250w kettle element -120 volt
1028	1250w kettle element -240 volt
1039	Thermostat
2001	Power switch
2002	Kettle switch
2005	Lamp socket
2006	Kettle socket
2007	Kettle plug
2008	Kettle pigtail w/plug
2009	Power cord w/plug
2018	120 volt (50/60 hz) gear motor
2028	240 volt (50/60 hz) gear motor
4021	Side glass
4022	Front glass
4003	Glass channel set
4025	Gold canopy top
L	1

P/N	Description
4006	Drawer
4027	Stainless product tray
4028	Stainless drop door
4042	Left door
4041	Right door
4012	Door handle
4015	Door magnet
4020	Door hinge set
4033	Base - complete
4035	Terminal box cover
5001	Left kettle hanger
5002	Right kettle hanger
5003	Lamp Guard
5004	4 ounce kettle lid
5006	6 ounce kettle lid
5008	8 ounce kettle lid
5009	Kettle latch
5014	4 ounce kettle stirrer
5016	6 ounce kettle stirrer
5018	8 ounce kettle stirrer
5021	Kettle handle complete
5022	Kettle handle spring
5023	Kettle hinge-pin/clip
5025	Kettle lid magnet
5026	Corner Post
5031	Chassis
5034	4 oz. Kettle jacket
5036	6 oz. Kettle jacket
5038	8 oz. Kettle jacket
5044	4 oz. kettle inner
5046	6 oz. kettle inner
5048	8 oz. kettle inner

To Order Parts Contact: HTD Canada

174 Colonnade Rd. S. # 33 Ottawa, Ontario, Canada, K2E7J5 Tel: 613-693-1806 Email: <u>info@htdcanada.ca</u>



Three Year Warranty

THE WARRANTY:

Benchmark USA warrants the original purchaser of new food equipment manufactured by Benchmark USA to be free from defects in material or workmanship from the date of the original purchase for a period of three years.

WHO IS COVERED BY THIS WARRANTY:

The original purchaser who has provided proper proof of the original retail purchase and all other requested information.

WHAT IS WARRANTIED:

The obligation of Benchmark USA under this warranty is limited to the replacement of any parts or components that in the opinion of Benchmark USA are defective, F.O.B. the factory, or at any other location that Benchmark USA may designate.

WHAT VOIDS THE WARRANTY:

- 1. Any piece of equipment that has been installed, operated or maintained inconsistently with Benchmark USA operating instructions.
- 2. Any part or component that has been modified, changed or altered from its original configuration.
- 3. Any electrical component that has been damaged due to submergence in any liquid.
- 4. Any part or component that has been subject to abuse, misuse, neglect or accidents.

EXTENT OF WARRANTY:

Any defective component, part or assembly returned to Benchmark USA will be replaced by Benchmark USA. Benchmark USA will not be responsible for any expenses incurred by the customer under the terms of this warranty, nor shall it be responsible for any damages either consequential, special, contingent, or otherwise; or expenses or injury arising directly or indirectly from the use of a Benchmark USA product. Any component, part or assembly returned to Benchmark USA must be returned at the customers expense along with proof of purchase. Benchmark USA reserves the right to determine whether the terms of this warranty have been properly complied with. In the event that the terms are not complied with, Benchmark USA shall be under no obligation to honor this warranty.