

Corn Load Portions

Perfect Popcorn

Perfect Load and Inventory Control

Perfect Popcorn

- Containers washing



Recipe

Perfect Popcorn

A portion 32 and 16 OZ:

- 1.- Butter
- 2.- Chili
- 3.- Caramel
- 4.- Light

Recipe

INPUTS PER LOAD				
	Flavor	Corn (gr.)	Oil (ml.)	Seasoning (gr.)
32 Oz.	Butter	900	250	30
	Caramel	900	300	794
	Chili	900	350	75
	Light	900	250	30
INPUTS PER LOAD				
	Flavor	Corn (gr.)	Oil (ml.)	Seasoning (gr.)
16 Oz.	Butter	400	125	15
	Caramel	400	150	397
	Chili	400	175	37.5
	Light	400	125	15

Butter Popcorn

Perfect Popcorn

- **32 OZ Pot**

900 gr of corn and 30 gr of the seasoning or salt. The homogeneous blend is kept in a portion (bag) and stored in the corresponding popcorn machine deposit.

- **16 Oz Pot**

400 gr of corn and 15 gr of seasoning or salt. The homogeneous blend is kept in a portion (bag) and stored in the corresponding popcorn machine deposit.



Chili Popcorn

Perfect Popcorn

- **32 Oz Pot**

900 gr of corn. Separately weigh 74 gr. of chili-lemon seasoning (put in a different bag). Then introduce salt inside the bag for it's correct management at time of preparation. (See photographs).

- **16 Oz Pot**

400 gr. Of corn and 37.5 gr. Of chili-lemon seasoning.



Light Popcorn

Perfect Popcorn

- 32 Oz Pot
900 gr of corn and 30 gr of light-flavor or “flavacol” (**blend both inputs**). The homogeneous blend is kept in a portion (bag) and stored in the corresponding popcorn machine deposit.
- 16 Oz Pot
400 gr of corn and 15 gr of light-flavor or “flavacol”.



Caramel Popcorn

Perfect Popcorn

- 32 Oz Pot
Weigh 900 gr of corn and close the bag. In the same corn compartment place for each load the corresponding tetrapack Glaze Pop for the correct preparation.
- 16 Oz. Pot
400 gr of corn and 50% of Glaze Pop (397 gr).



Colorimetry Recommendations

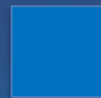
Perfect Popcorn



Butter Popcorn



Chili Popcorn



Caramel Popcorn



Light Popcorn

Colorimetry

Perfect Popcorn



Recomendation

Perfect Popcorn

Emptying the contents of the bag in the stainless steel dispatcher before depositing the corn in the pot for avoiding burns.



Perfect Popcorn

Perfect Popcorn



Warm Popcorn

Perfect Popcorn

Warm Popcorn

High temperature 295° F 146° C in Warmer for all flavors.



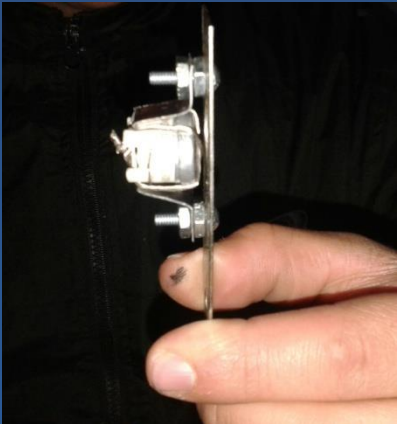
Warm Popcorn

High temperature 295° F 146° C in Warmer for all flavors.



Porcelain thermostat

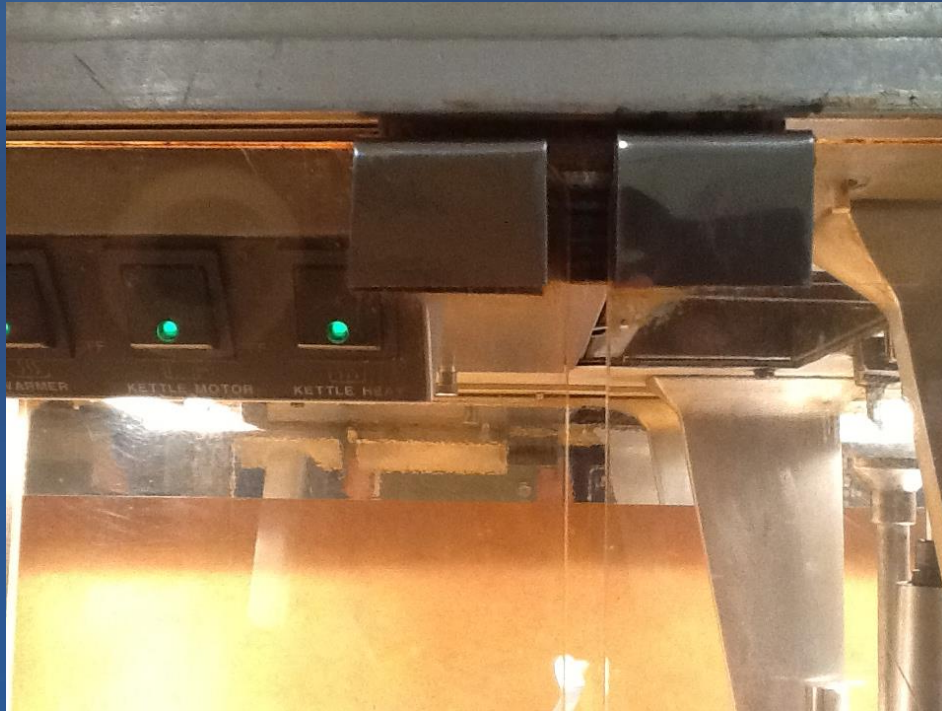
Cost for Mexico \$69.60 MX plus VAT.



Warm Popcorn

ADDITIONAL | Juan José Acosta Courtesy

Place two *carbon steel plates with mirror finish* at the acrylic doors for the purpose of the counterplate magnet close with strength and avoids that the doors open easily, ensuring the warmer's temperature.



Every 7 days cleaning

Warmer

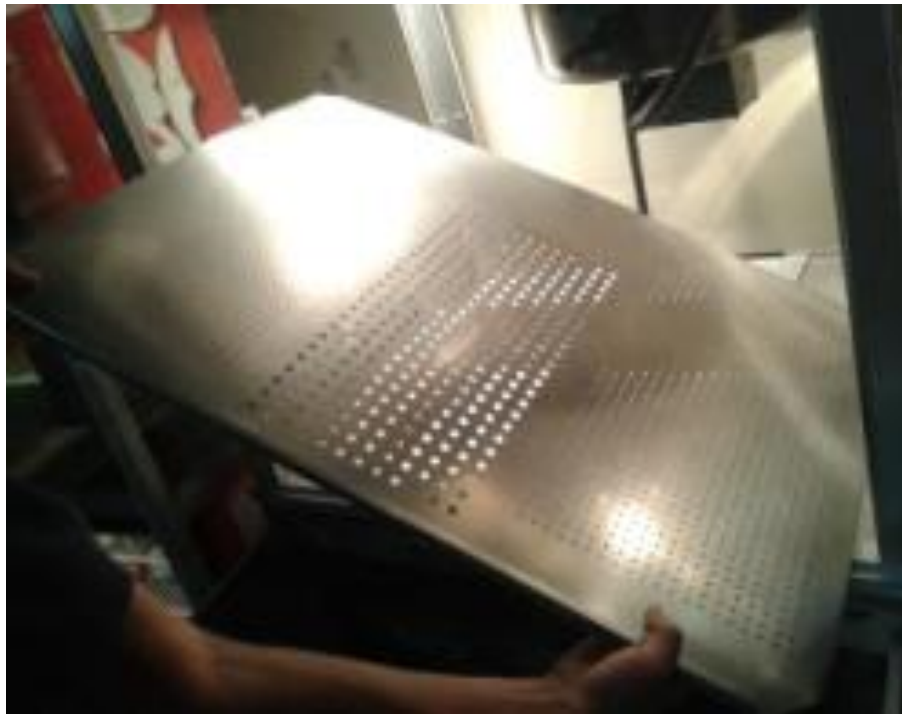
High temperature 295° F 146° C in Warmer for all flavors.



Steps for changing Thermostat

High temperature 295° F 146° C in Warmer for all flavors.

Step 1- Remove top tray of the popcorn machine in order to visualize the warmer's circuit.



Step 2- Turn off the power button of the warmer. This button is in the “button station” of the popcorn machine (at the top, 3th button from left to right).



Step 3- Remove the three bolts that are at the top of the resistance at the popcorn refractory.



Step 4- Unscrew the thermostat at the base.
There are two screws at the extremes of the protective case.



Step 5- The thermostat has two power terminals that are necessary to remove before removing the thermostat.



Step 6- Replace the bakelite thermostat for a porcelain one.



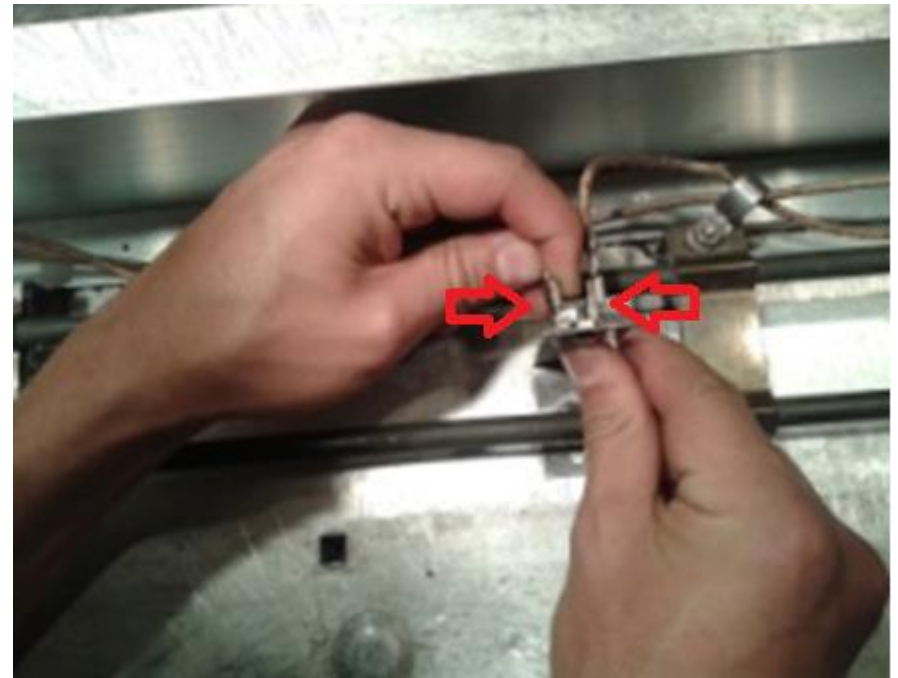
El termostato de baquelita es de color negro y el de porcelana debe tener un recubrimiento color blanco que es la parte cerámica de la pieza.

Mayor temperatura $295\text{ }^{\circ}\text{F} = 146\text{ }^{\circ}\text{C}$

Step 7- Tighten the new thermostat to the base. This one should have a lamina belt in order to be secure.



Step 8- Connect the electric current to the side terminals of the porcelain thermostat.



Step 9- Place the protector top of the resistance in it's place again and put the two side bolts.



Step 10- Once secured the protector, the refractory top is placed again, the resistance is turned on and we wait for it to warm again.

