Equipment Use Instructions and Cleaning

Popcorn Machine:

Turn on Motor, Kettle and Heat for 4 minutes to warm up.

Recipe:

Melt ¼ cup coconut oil in the kettle (1 ice cream scoop)

Pour in 1 cup of popcorn, 1ts flavoring salt (not heaping)

Popcorn will start popping out of kettle. When almost all the corn has popped out, dump the kettle. If you dump too soon, you waste a lot of corn.

Cleaning: pull out tray underneath and dump. Wipe out walls and bottom tray with warm soapy water. Wipe kettle with paper towels once it is cooled.

Cotton Candy Machine:

Fill center of motor with sugar.

Turn on motor and heat buttons, heat dial should be on high to start.

When floss starts coming out to the edge of the bowl, run the cone (large end down) counter clockwise while spinning. If too much floss is coming out, turn the heat down or turn the heat off altogether. Try not to allow too much cotton to build up on the outer edge of the bowl. Clear away build up periodically. When you have a lot of orders, have one person making cotton candy exclusively and have another person taking the completed cones away.

Cleaning: Wash bowl out in hot water. Wipe down motor and base with warm soapy water.

Hot Dog Roller:

Turn units on high to begin with. Let warm up a minute or two. Place hot dogs in spaces between rollers and allow to heat 15-20 minutes.

Cleaning: Wipe down rollers with warm soapy water and pull bottom tray out and wipe down.

Nacho Warmer:

Pour 1.3 quarts of water in the base. Open a can of nacho cheese and place the can directly in water and attach lid with pump. Turn unit on. Heating will take 15-20 minutes. If you are busy and going to use lots of cheese you can pour part of a container of new cheese into a partially full can that is already warm and it will heat more quickly than starting a whole new can.

Cleaning: Take lid off unit and unscrew pump. Wash with warm soapy water. Use specialized warmer brush to clean inside the spout. Run warm water through spout until it comes out clean.

Hot water/Coffee Dispenser:

Pour water into main unit and turn on. Will take 30 min to heat up. If making coffee, place grounds in filter.

Cleaning: Dump and wipe out with warm soapy water.

Sno Cone Machine:

With the motor off, open the hopper and fill with ice. Turn on the motor, use the plunger to push the ice through, and turn off the motor. Repeat until you have enough snow. Fill each cone with snow, using the scoop to pack down a nice rounded top. Pump about 3 pumps of syrup into each cone (to taste). Pump slowly with the tip right in the snow to avoid the syrup running out of the cone.

Cleaning: Scoop out the remaining snow and wipe down with warm soapy water. Wipe down the syrup bottles.

Special Note: If you use any MEF purchased food items (popcorn, sugar, oil, salt, syrup) your organization is required to replenish stock.