

HOW TO OPERATE YOUR

Manley
ARISTOCRAT



HOW TO INSTALL YOUR MANLEY

ARISTOCRAT

Your Manley popcorn machine left the factory in perfect condition. You can assure its trouble-free operation by having it installed by a good electrician.

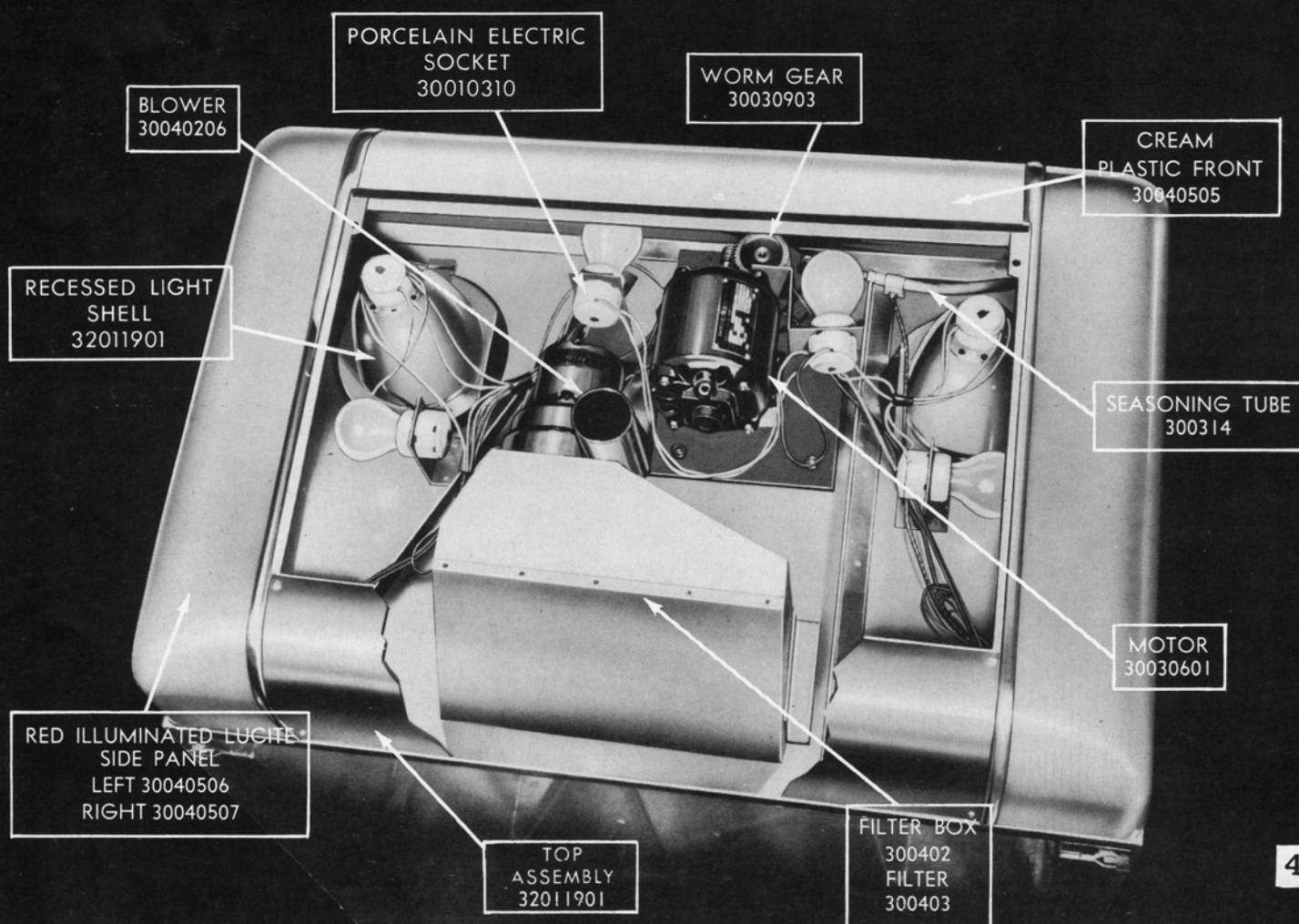
In case of damage in transit, call the railroad or shipping company, get a bad-order ticket, and send the ticket to Manley, Inc., with a list of damages. When unpacking the machine, make sure you find the corn and salt measures and the popcorn scoop which are included with the machine. After unpacking, move the machine to its location, and, with your electrician, proceed step by step:

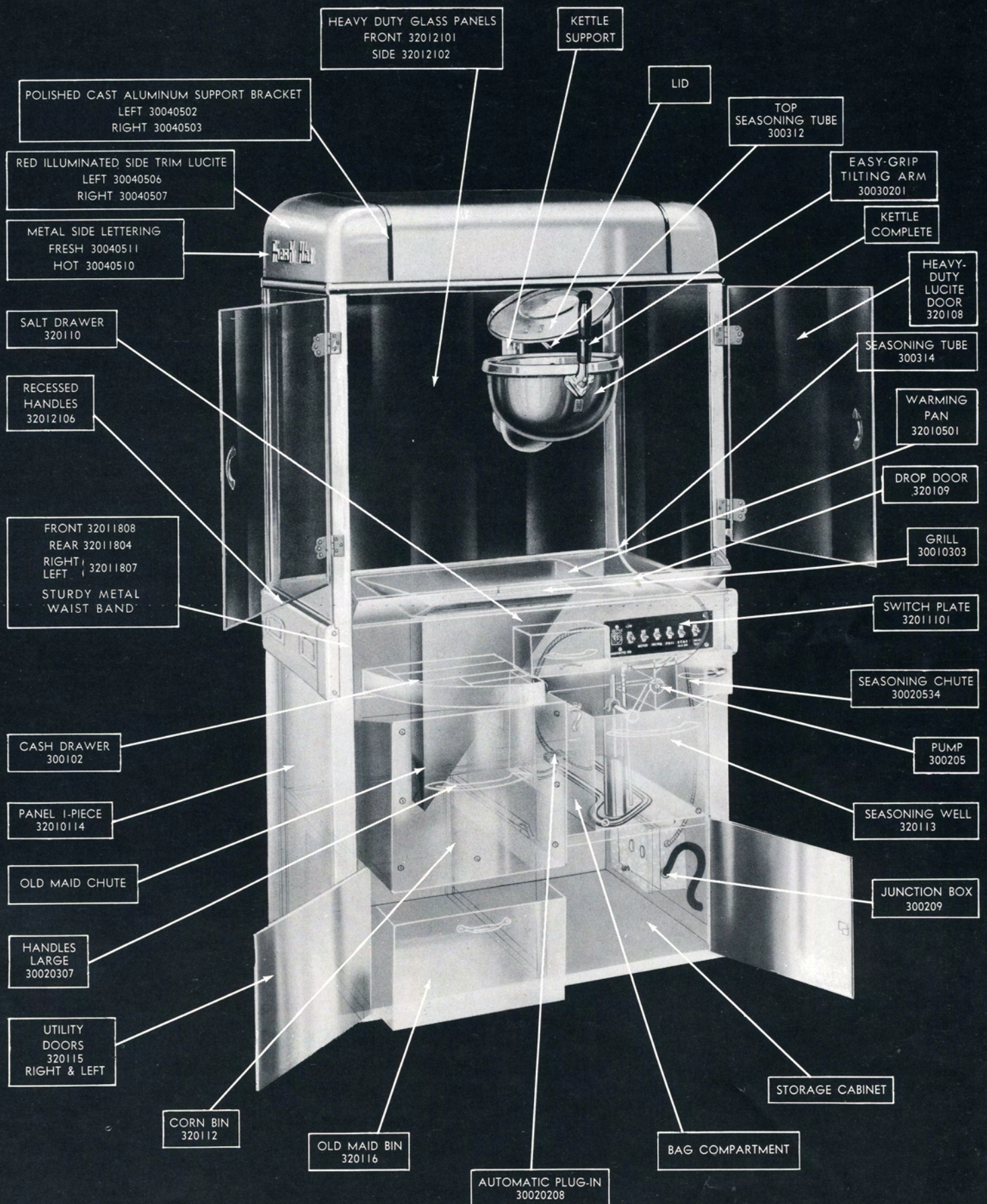
1. A Manley Aristocrat popcorn machine with a 12-oz. kettle is rated at 2860 watts; with a 16-oz. kettle, 3452 watts. This means that for best results, the machine should not be hooked to an already overloaded circuit. Normally, when nothing but light circuits are available, these circuits are already carrying all the electricity they are capable of, so a separate circuit using #10 wire should be provided from the outlet to the machine.

2. A special receptacle is sent with the machine so that you may have your wiring arranged to connect with the receptacle. Your Aristocrat operates on two 110 volt, 60 cycle, single phase lines. These two 110 volt lines are taken from a 220 volt supply line and have a common return. The wiring diagram for this machine can be found on page 25.

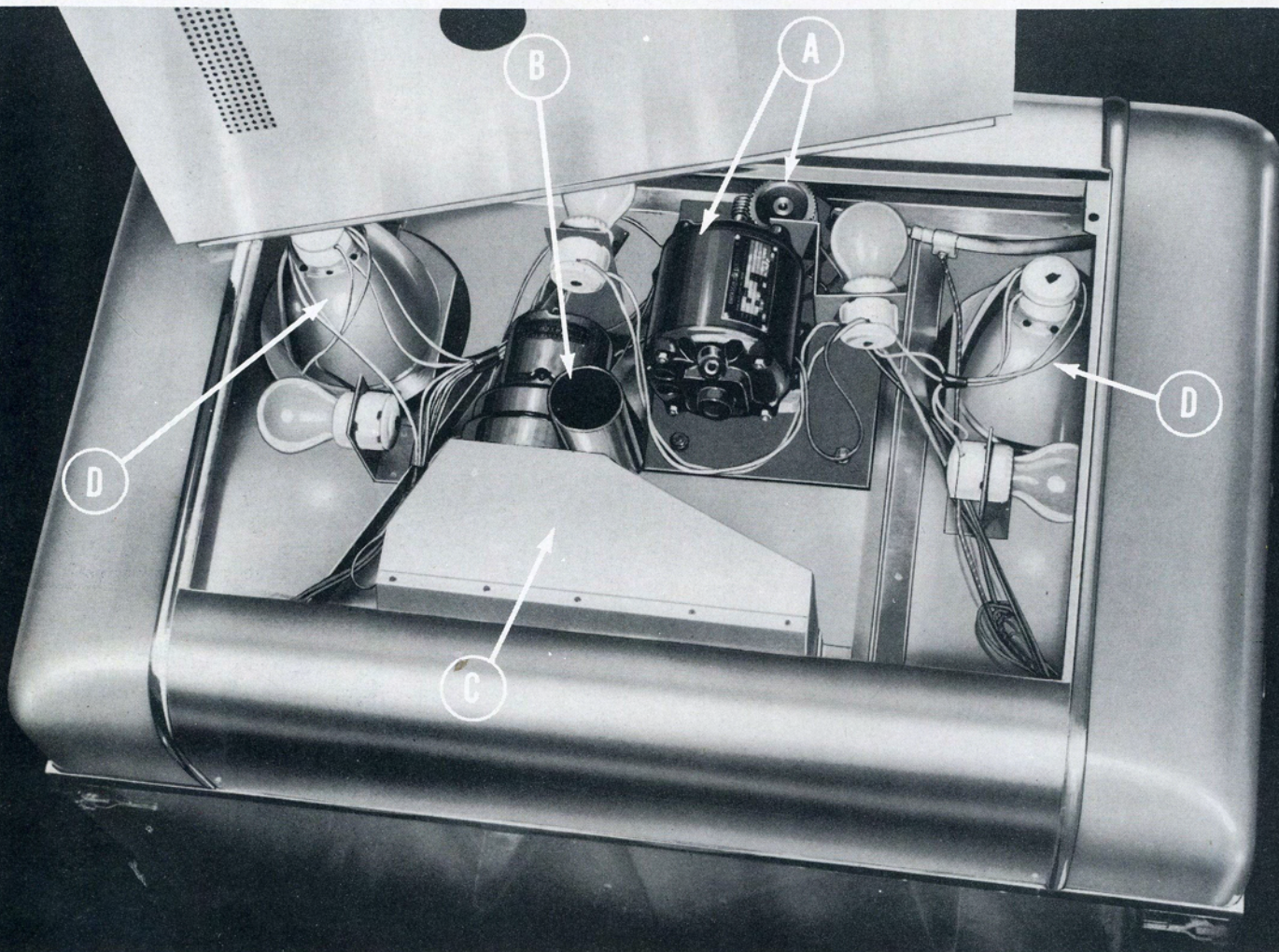
REPAIR PARTS FOR YOUR *ARISTOCRAT* POPCORN MACHINE

When ordering parts, please be sure to let us have the serial number of your popcorn machine, along with the age of the machine and the serial number and the name of the part wanted. Parts prices will be furnished on request. Illustrations on this page show certain parts numbers; others will be found in the exploded views found back in the book.





THE POWER PLANT



TOP REMOVAL

This sturdy power plant of the Manley Aristocrat is located in the top of the machine. For adjustments or cleaning, it is only necessary to loosen the two captive screws in the center section of the top. This section then can readily be removed. It is the easiest of all popcorn machines to clean and service.

POWER PLANT

All units in the top are compactly and conveniently arranged: A) Motor and bronze gear driving kettle agitator. B) Exhaust fan which draws steam from popping cabinet through C) filter and absorption pan. D) Light reflectors which help give your popcorn that golden glow and keep it warm.

TO DRAIN THE ABSORPTION PAN

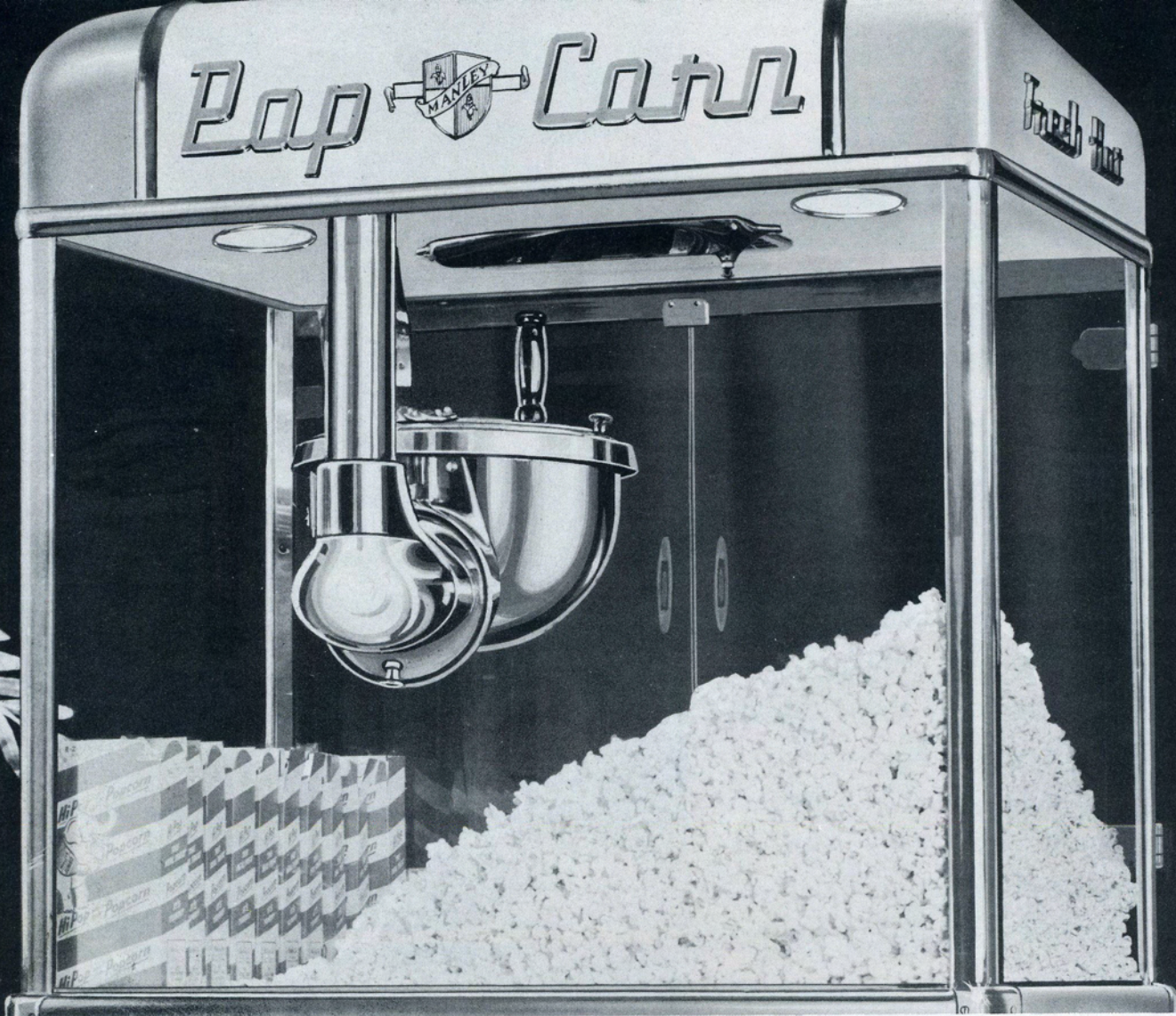
As the exhaust fan draws steam from the popping cabinet, the spun-glass filter collects an oily mist which comes from the popcorn seasoning. The oily condensation which is collected by the filter and settles in the absorption pan should be drained daily. Simply open the petcock at the top of popping cabinet, as shown at right, and let the drainings fall to a paper held in the hand. Because of this filtering device, only clean air is discharged by the machine. Nearby draperies and upholstery are kept clean.



REPLACING FILTER

The spun-glass filter should be replaced once a month. To do this, loosen two captive screws at each end of the absorption pan. Remove pan and pull filter downward. The screws are so easily turned that a dime can be used instead of a screwdriver. All parts of the power plant in a Manley Aristocrat are designed for accessibility and easy servicing.





THE PROFIT PLANT— NEW CASCADE KETTLE

Your New Cascade kettle is the most efficient popping mechanism that has ever been designed for a popcorn machine. Its heating unit is a calrod heating element packed in murcuriated oxide in a vacuum under high pressure. It is then rolled in sheet steel, galvanized, and cast right into the kettle. This means that you have a heating element which theoretically is everlast-

ing. Its double seal prevents oxidation, and it is oxidation that causes the failure of heating elements.

This is a double kettle, the inner one of cast aluminum and the outer of spun copper, plated and polished to a mirror surface. The space between the two kettles provides a certain amount of insulation.

REMOVING KETTLE

To remove the kettle you need only draw down on the spring catch on the bottom of the kettle arm housing. As you pull down on the catch, work the kettle toward you, with a twisting motion. All electrical and mechanical connections are instantly broken for safety.

They are quickly re-established when the kettle is replaced. The four, spiderlike arms inside the kettle form the patented Manley Gyrotator. As it turns, this agitator evenly mixes corn, seasoning, and salt.



PRESSURE FINGERS

Outstanding features of the Manley Cascade Kettle assembly are the pressure fingers and collector rings, which maintain constant electrical contact regardless of kettle rotation. The three pressure fingers are seen in the housing opening at the left, center, of the accompanying photograph. Their corresponding collector rings are on the kettle itself, shown circling the disengaged axle. Springs inside each pressure finger maintain contact against the rings.



REMOVING GYROTATOR

One simple twist—clockwise—unscrews the Gyrotator, permitting it to be removed as a unit from the kettle. To return the Gyrotator to the kettle requires only a counter-clockwise turn. There is no possibility of the Gyrotator working loose.

Since the threads which hold the Gyrotator in position are left-hand, the tension on the Gyrotator increases when it is in operation. The Gyrotator continues to turn through 360-degree rotation of the kettle around its axis.

CLEANING KETTLE

At least once a week, preferably once a day, remove Gyrotator and clean kettle with a soft cloth. Keep your kettle as clean and bright as any kitchen utensil in your home. If you do not clean your kettle consistently, a gummy carbon residue will build up on the lid and shroud. This residue is extremely hard to remove. Never clean your kettle with lye, or with a cleaning compound likely to disintegrate the aluminum. Never allow water to come in contact with the electrical connections. When carbon builds up inside the kettle, use steel wool rather than a knife or other sharp instrument. Greasy cleaning rags should not be accumulated in the machine.



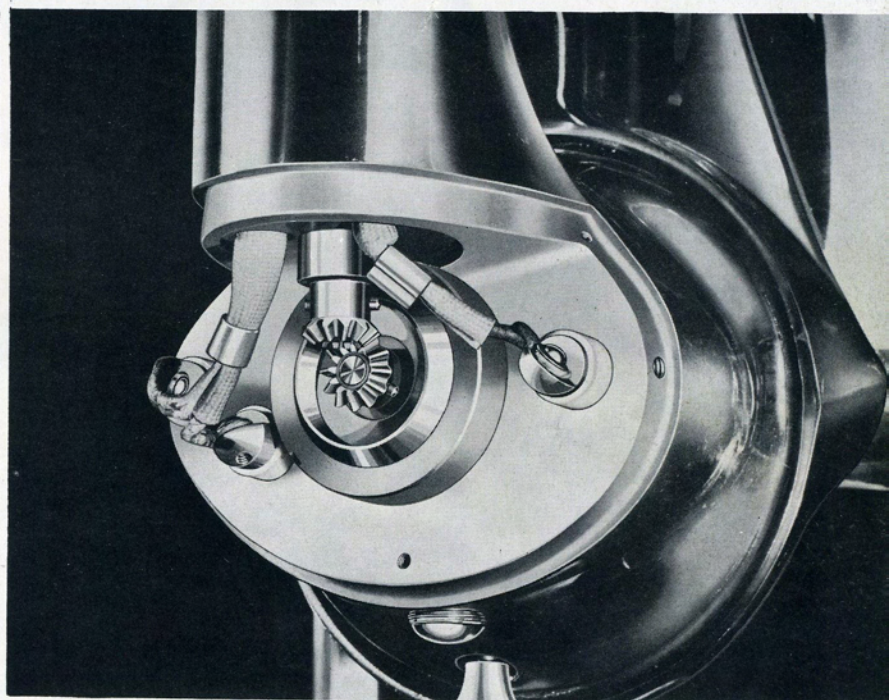
GEARED POWER TRANSMISSION

The secret of the Cascade Kettle's success is the system of bevel gears which transmit power from the top of the machine to the Gyrotator inside the kettle. In the picture at right, the Cover Plate has been removed by loosening two screws.



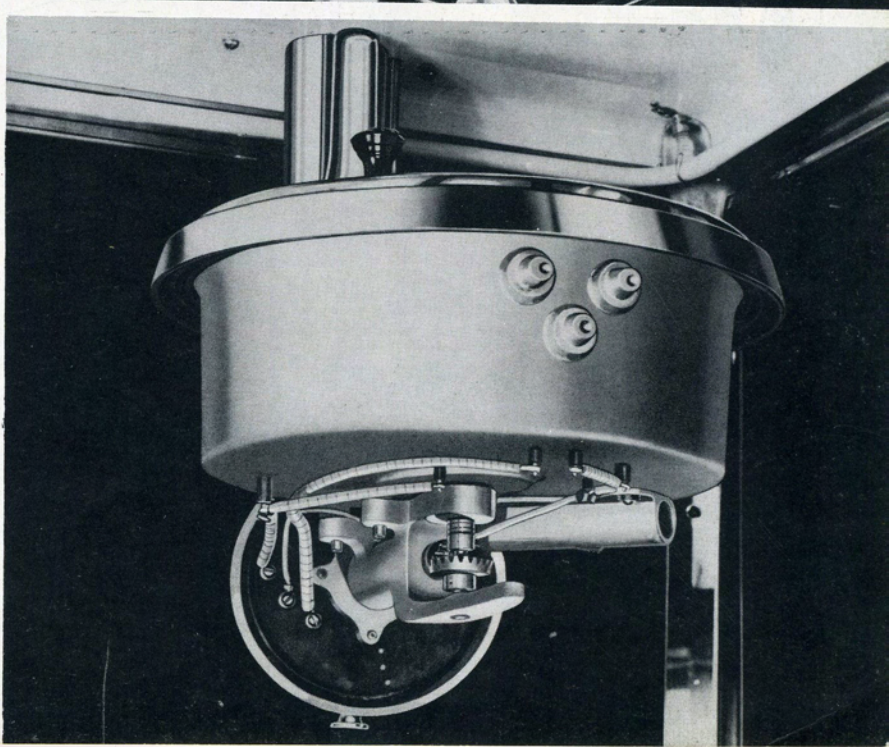
BEVEL GEARS and ELECTRICAL CONNECTIONS

In this close-up of the bevel gears at the corner of the housing, you can see how the power "turns a corner" from the vertical to the horizontal shaft. The insulated wires carry the electric current into the horizontal shaft through the pressure fingers. Pressure fingers may be removed by loosening Allen set screw marked "A" and pulling out. (Make sure the power is off before removing pressure fingers).

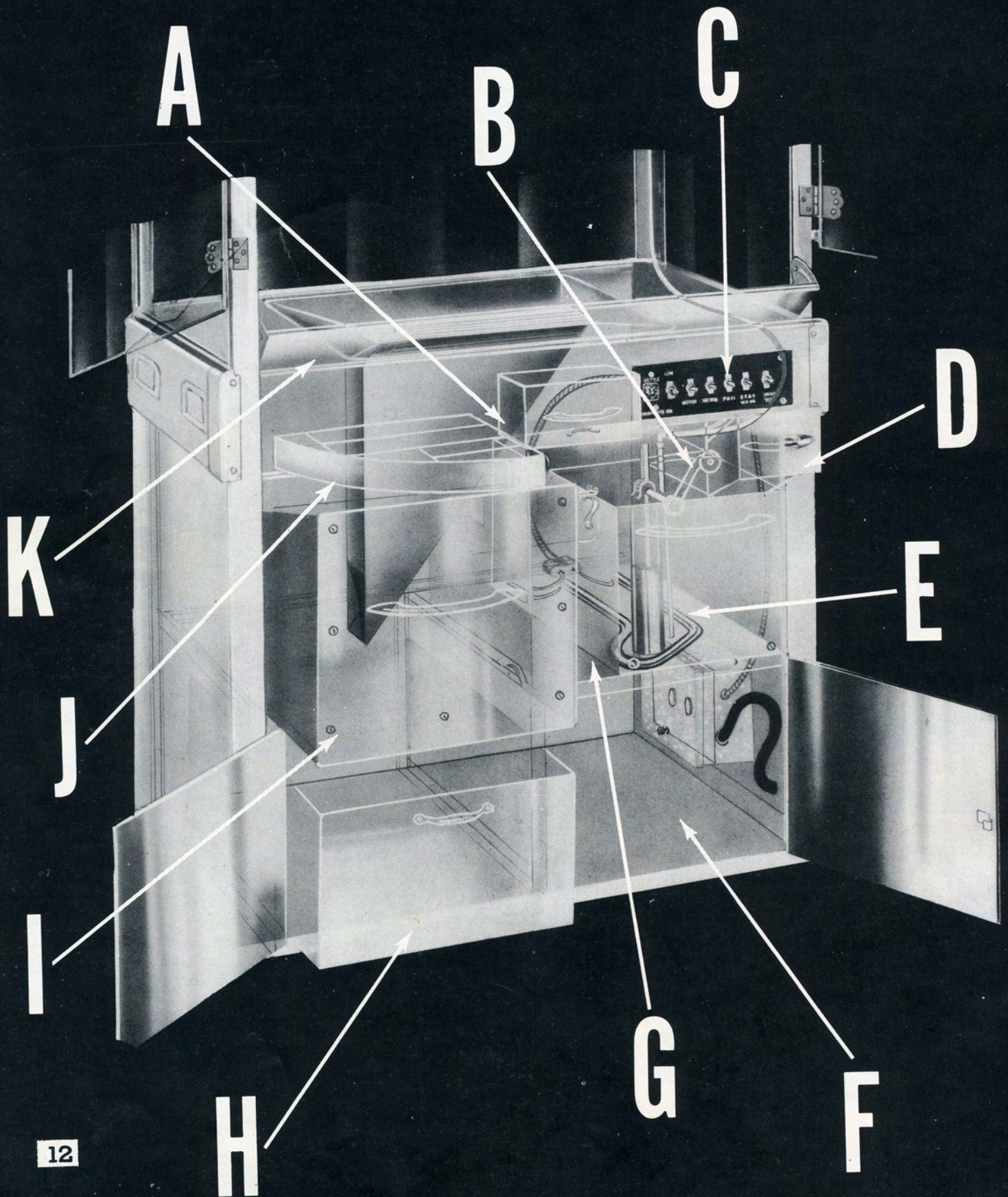


KETTLE STRIPPED DOWN

For this picture, the bright shroud of the Cascade Kettle has been removed to show working parts. Bevel gears transfer power from horizontal axis to vertical shaft which drives Gyrotator. Wires carry electricity into the cast-in heating elements of kettle. The three knobs on kettle side are thread wells for screws holding kettle handle. Receptacle marked "A" holds the thermostat.



THE STORAGE PLANT



A

SALT DRAWER

This is located waist-high for convenience. Corn and salt measure can be loaded in one sweep of the hand. Salt drawer holds three pounds, enough for several hundred bags and boxes. Sides have stops so that drawer cannot be pulled out accidentally and salt spilled.

B

SEASONING PUMP

Clockwise turn of pump handle delivers fresh charge of liquified seasoning through seasoning tube to kettle. Pump is adjustable by ½ ounces, beginning with two ounces. One turn of pump handle delivers enough seasoning for one 12-ounce charge of raw corn.

C

QUALITY CONTROL PANEL

This important feature of the brand new Manley Aristocrat now is waist-high. All switches are on panel—heat, motor, lighting system, warming pan, seasoning well and seasoning tube. Red warning light tells you when kettle is on. Everything is fingertip controlled. No awkward reaching or bending, no hunting for hidden switches. Operators will be pleased by time and effort saved.

D

SEASONING CANAL

This canal for loading the seasoning reservoir pulls out at an angle. Seasoning, loaded by scoop from seasoning can to canal, drops down canal into reservoir. No spilling, mess, or stains. Uniforms and carpets stay clean.

E

SEASONING RESERVOIR

This reservoir has a thermostatically-controlled heating element. It keeps seasoning liquid. The whole reservoir can be removed according to instructions on page 14. This reservoir, with pump and seasoning tube, eliminates all unpleasant and untidy drudgery, makes popcorn popping a profitable pleasure.

F

STORAGE CABINET

Ample space for cans of seasoning, boxes of salt, extra bags and boxes. Fuse box easily accessible at lower right of cabinet. All joints and seams are tight, making machine dust-proof.

G

STORAGE SHELVES

These two shelves hold a large supply of bags and boxes within easy reach. Corn measure is placed at front of upper shelf when not in use.

H

OLD MAID BIN

This big bin holds a large volume of unpopped kernels. Large size means infrequent emptying. When emptying is necessary, bin is pulled out and grasped easily by two handles—the one shown and another at back of bin.

I

CORN BIN

Chief feature of this bin is that it pulls out on a file-drawer track. Moves on feather touch. No tugging or pulling to get it out. Bin holds large 50-pound supply of raw corn. Front equipped with handsome streamlined handles.

J

CASH DRAWER

A truly helpful part of your new Manley Aristocrat. Has room for all coins and bills. Can be locked for overnight safe-keeping of day's receipts. Drawer is completely insulated against heat from warming pan. Coins remain cool; do not get hot as in other popcorn machines.

K

SERVING DOOR

Pull this trim, polished panel back when machine is in operation. It increases the area for storing popcorn in the popping cabinet. Keeps popcorn on warming pan, gives you more room to work. Prevents popcorn from spilling to floor. Can be returned to upright position when machine is closed for night.

SEASONING RESERVOIR



To remove seasoning reservoir simply loosen the two screws at the bottom of the plate behind the pump handle. Lift out the plate and the seasoning loading canal.

Loosen the flange nut on the tube above the reservoir, then draw entire

unit out on its track. Electrical contact is maintained by a plug.

To replace reservoir, put it back on its track and push to the rear of the machine. Connect the flange nut, replace the back plate and loading canal.

LOADING RESERVOIR

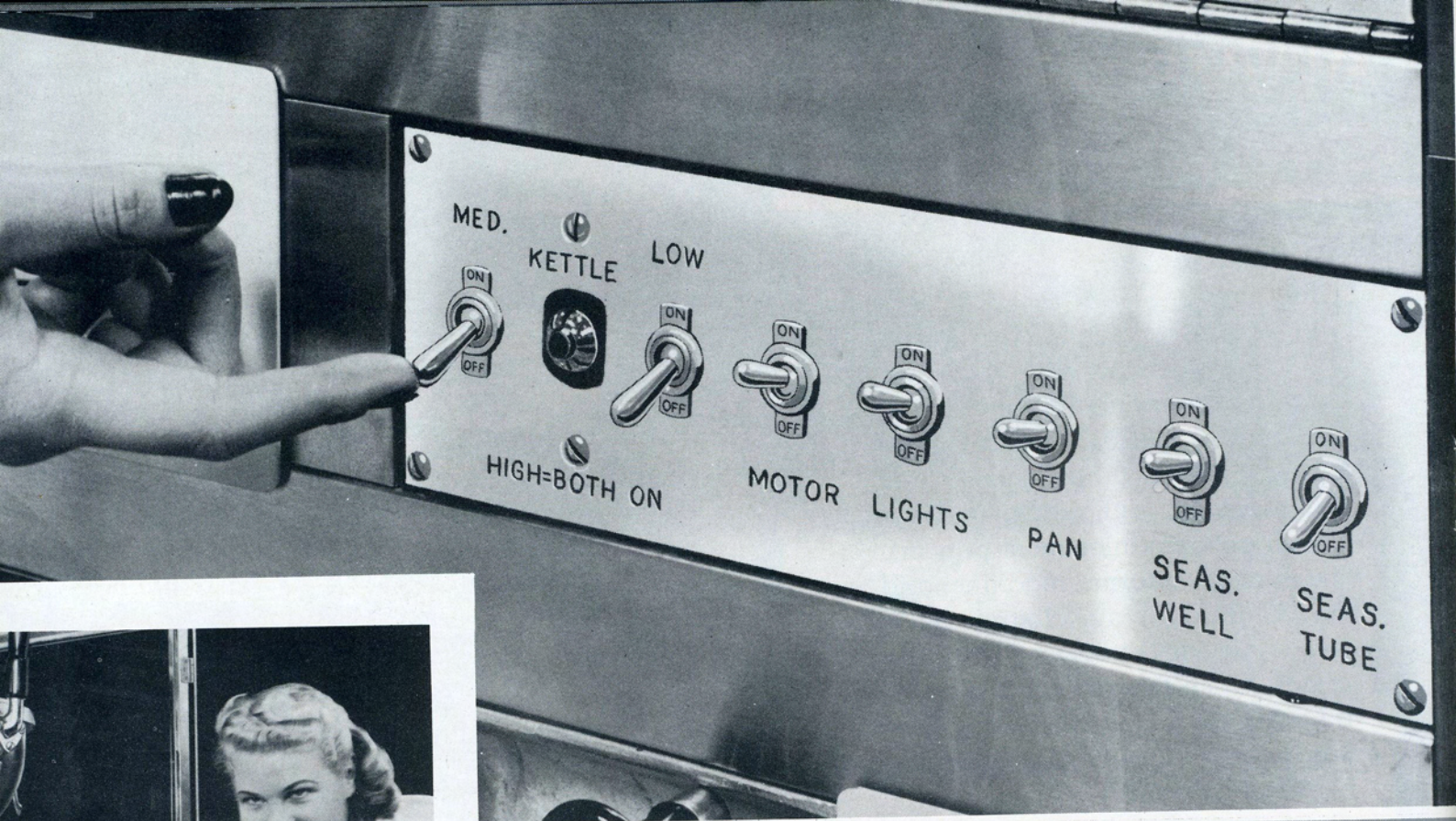
An improvement in the new Manley Aristocrat is the canal or chute for loading the reservoir with seasoning. Placed waist-high for your convenience, it is drawn forward toward the operator along an angular track. Seasoning from the scoop thus drops quickly into the reservoir without the spilling which accompanies most popcorn machines. Uniforms, machine, and surroundings stay cleaner with this type of seasoning loading canal. Once the reservoir is loaded with seasoning, the reservoir's cast-in heating element keeps the seasoning liquid.



HOW PUMP OPERATES

The liquified seasoning is pumped automatically through a long tube from the reservoir into the kettle. To operate the pump, pull out the handle and turn it clockwise. The pump can be set to deliver seasoning in amounts of 2 ounces, 2½ ounces, 3 ounces, and so on, by graduations of ½ ounce. Once your pump is set, each turn of the handle delivers the exact amount of seasoning you need. The Manley system completely eliminates the spilling resulting from loading the kettle by hand. If the seasoning has congealed overnight, hold up the switch marked "Seasoning Tube" and an electric heating element around the tube will liquify the seasoning in a few seconds.





Quality control panel is located waist-high on right of machine, just below popping cabinet. This panel, with many improvements, makes it easier to pop corn.

QUALITY CONTROL PANEL

The Quality Control Panel is one of the most important features of the new Manley Aristocrat. Every switch you use in popping corn is on this panel. It is waist-high for convenient working and easy reading. No bending or stretching to turn on switches. No awkward reaching to locate hidden switches. The kettle heat switches are explained at right. The motor switch which starts the Gyrotator, the warming pan switch, and the seasoning well or reservoir switch are all snap switches which remain in position. The seasoning tube switch, a spring type, is held in an "On" position for about a minute while the tube pre-heats and liquifies any seasoning which has hardened overnight. The light switch operates both upper and lower lights.

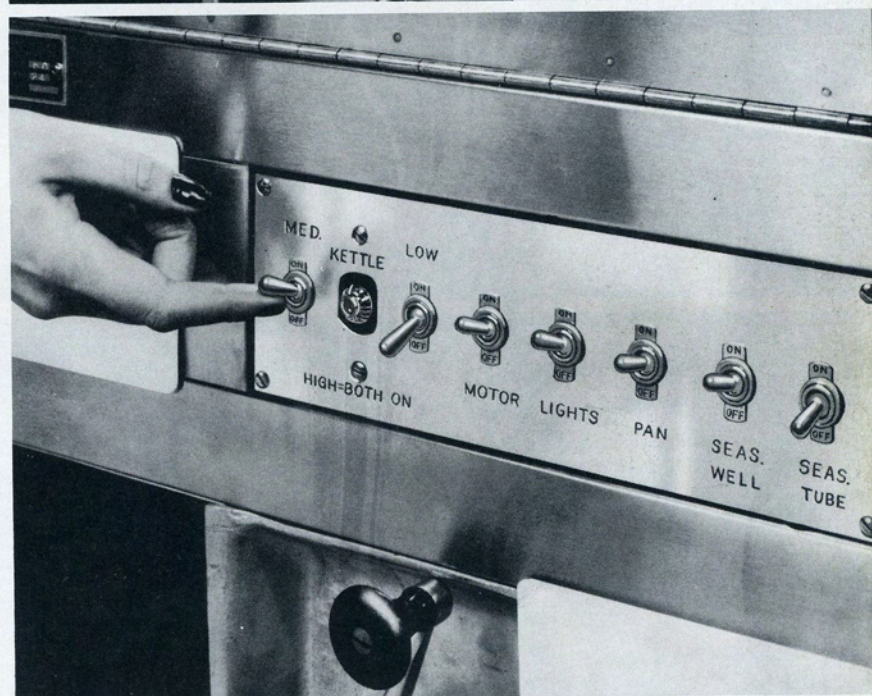
LOW HEAT

To obtain the lowest possible heat on the Manley Aristocrat, snap the low switch to "On". The Medium switch must be "Off". Low is used for cheese popcorn.



MEDIUM HEAT

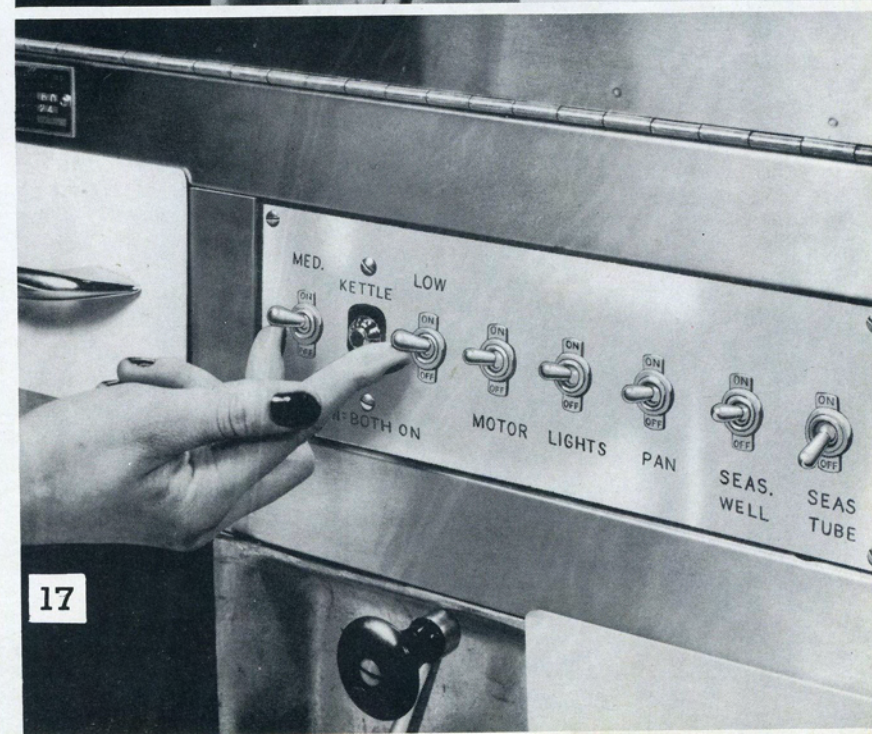
To obtain medium heat, turn the switch marked "Medium" to the "On" position. The low switch must be "Off". Medium heat is generally used when voltage is over 118 volts, or when, through continued use, the kettle becomes too hot. The pilot light between the two switches will always show when the kettle is on.



HIGH HEAT

High heat is obtained by turning both low and medium switches to the "On" position. High heat is used under normal voltage conditions and during rush periods when large amounts of popcorn must be popped quickly.

IMPORTANT... Never leave the kettle or seasoning well "On" when the machine is not attended. Even though both are controlled by a thermostat, you are dealing with an oil. All oils when heated are inflammable.



HOW TO POP CORN



1 SWITCHES ON

First turn on the switches needed—proper heat, lights, warming pan, seasoning well. If seasoning has congealed overnight, hold up "Seasoning Tube" switch for a moment to liquify seasoning.



2 MEASURE INGREDIENTS

Pump in seasoning required. Seasoning is hot enough when smoke from kettle seems to rise and then curls back into the kettle. If coming straight up, it is not hot enough. Fill cup with corn and add 2 teaspoons of Manley's finely-ground popcorn salt, as operator is doing in picture at left.

3 LOAD THE KETTLE

Put corn and salt into kettle, turn on motor and blower, and close kettle lid. If heat is right, corn should start popping in 25 to 50 seconds. If it pops in less than 25 seconds, kettle is too hot and kernels will be small and round. If it starts popping in more than 50 seconds, kettle is too cold and kernels will have dark brown centers. In either case, you will lose two or three 10¢ bags out of every cup of corn.



4 LET IT POP

As the kernels explode or pop, the volume of popcorn builds up inside the kettle. At the slightest pressure from the rising popcorn, the lid snaps up, thus removing any pressure against the remainder of the corn to be popped. As the corn pops, it cascades onto the warming pan—fresh, hot, and delicious. It's a sight which will attract customers to your machine.





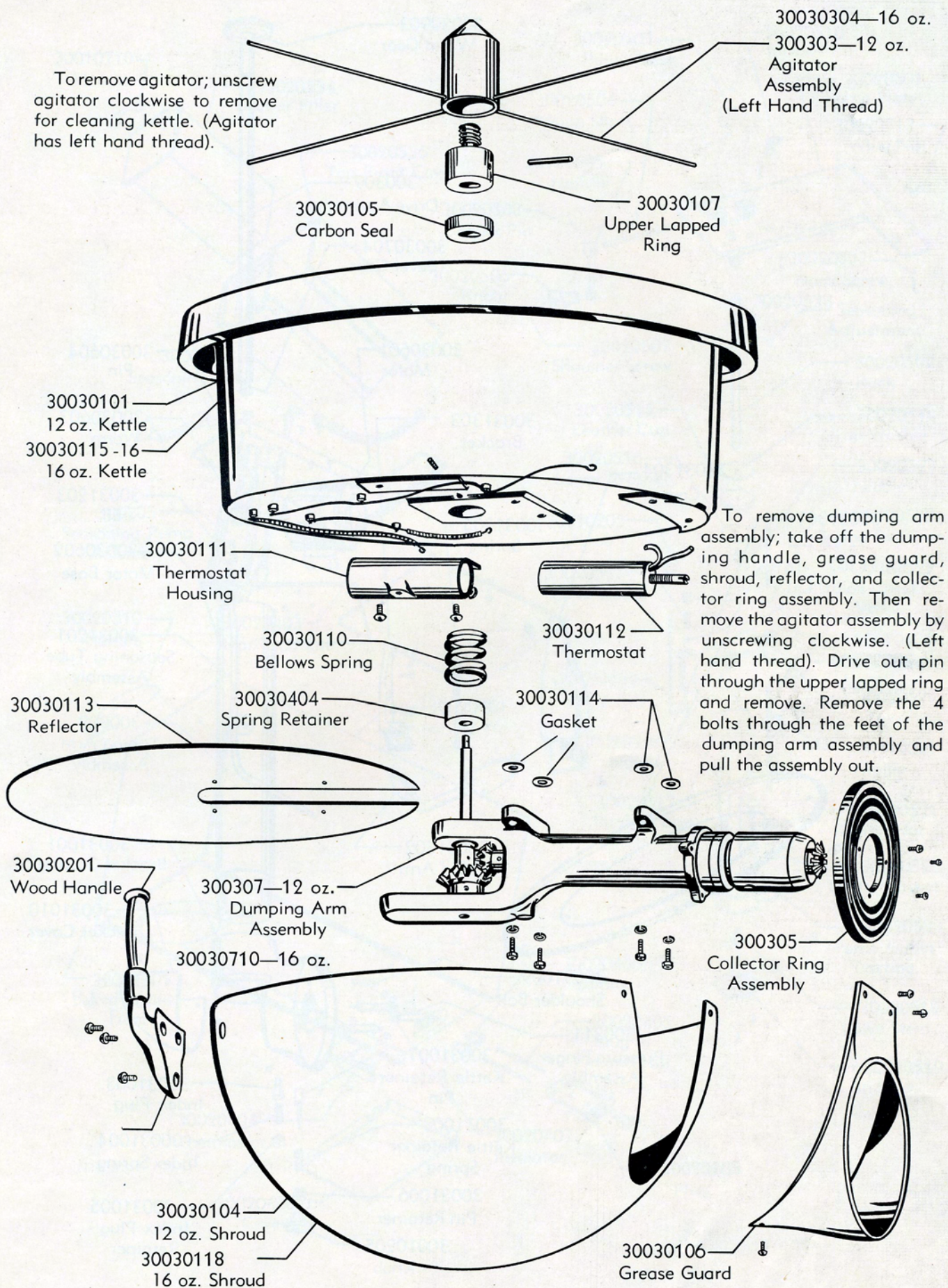
5 EMPTY KETTLE

When you no longer hear the corn popping, empty entire contents of kettle by turning it upside down, as shown in picture. Lightly scoop popcorn over bar grill of warming pan. The "old maids", or unexploded kernels, will be screened out automatically. Never dig scoop into middle of popcorn. This breaks up kernels, resulting in waste.



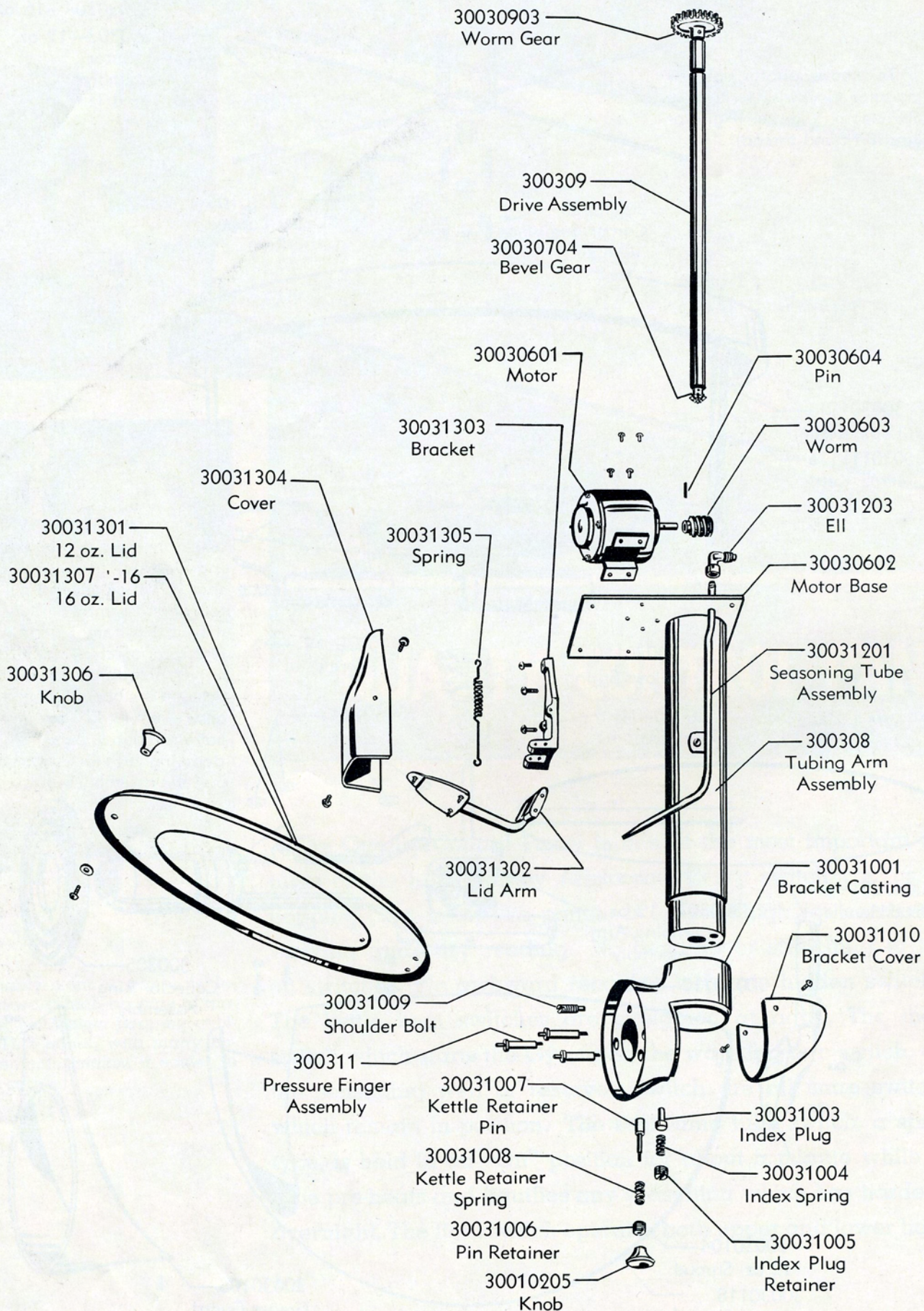
6 MAKE SALE

Fill enough bags or boxes to take care of the rush. Never touch popcorn with fingers, as popcorn is a food and should not be touched by hands which also hold money. You will find the cash drawer, shown in open position in picture, is ideally located for fast transactions.

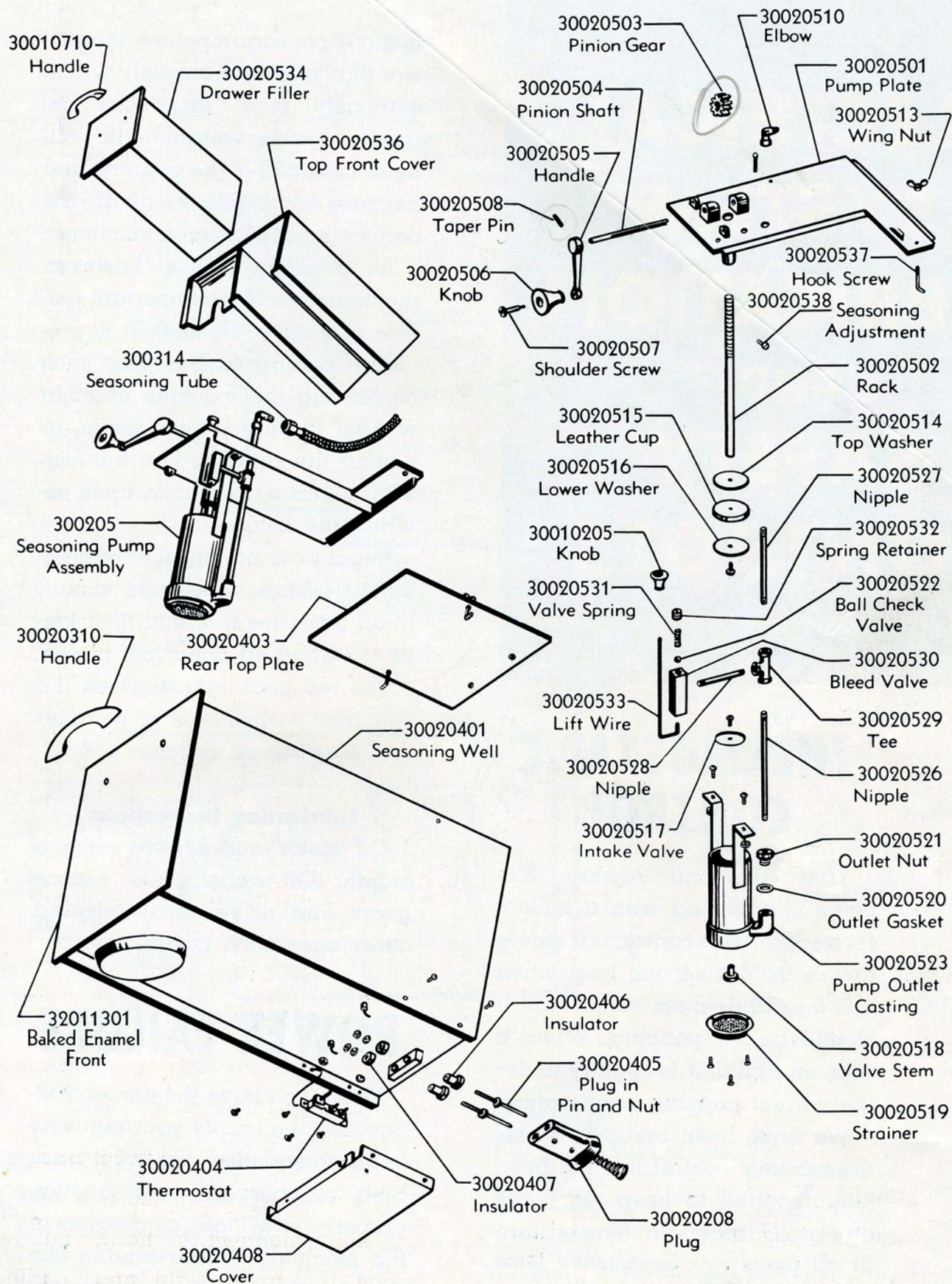


CASCADE KETTLE ASSEMBLY

300301 (SPECIFY WHETHER 12 OR 16 OZ. KETTLE)



KETTLE DRIVE MECHANISM AND LID ASSEMBLY



ELECTRICAL SYSTEM LUBRICATION AND SAFETY CONTROLS

THERMOSTATIC CONTROL

Your Aristocrat Popcorn Machine is equipped with a built-in thermostat. This control is a safety device to turn off the heat when it is 5 to 10 degrees hotter than it should be for popping. When it trips on again, it is slightly under the correct popping temperature.

We have been asked why this thermostatic control has not been manufactured to keep the kettle at exactly the right temperature at all times . . . Exhaustive tests indicate that it is impossible to

make a popcorn machine thermostat that will work properly within extremely close limitations because of wide variations in voltages throughout the country and because of varying kinds of raw corn going into popcorn machines.

As a safety device, however, the thermostat is an important feature of your equipment. It is protection against carelessness, such as leaving the machine at night without turning off the kettle, or getting the kettle so hot that seasoning bursts into flames upon entering the kettle.

Regardless of this thermostatic safety feature, operators should at all times see to it that their kettle is turned off when not in use.

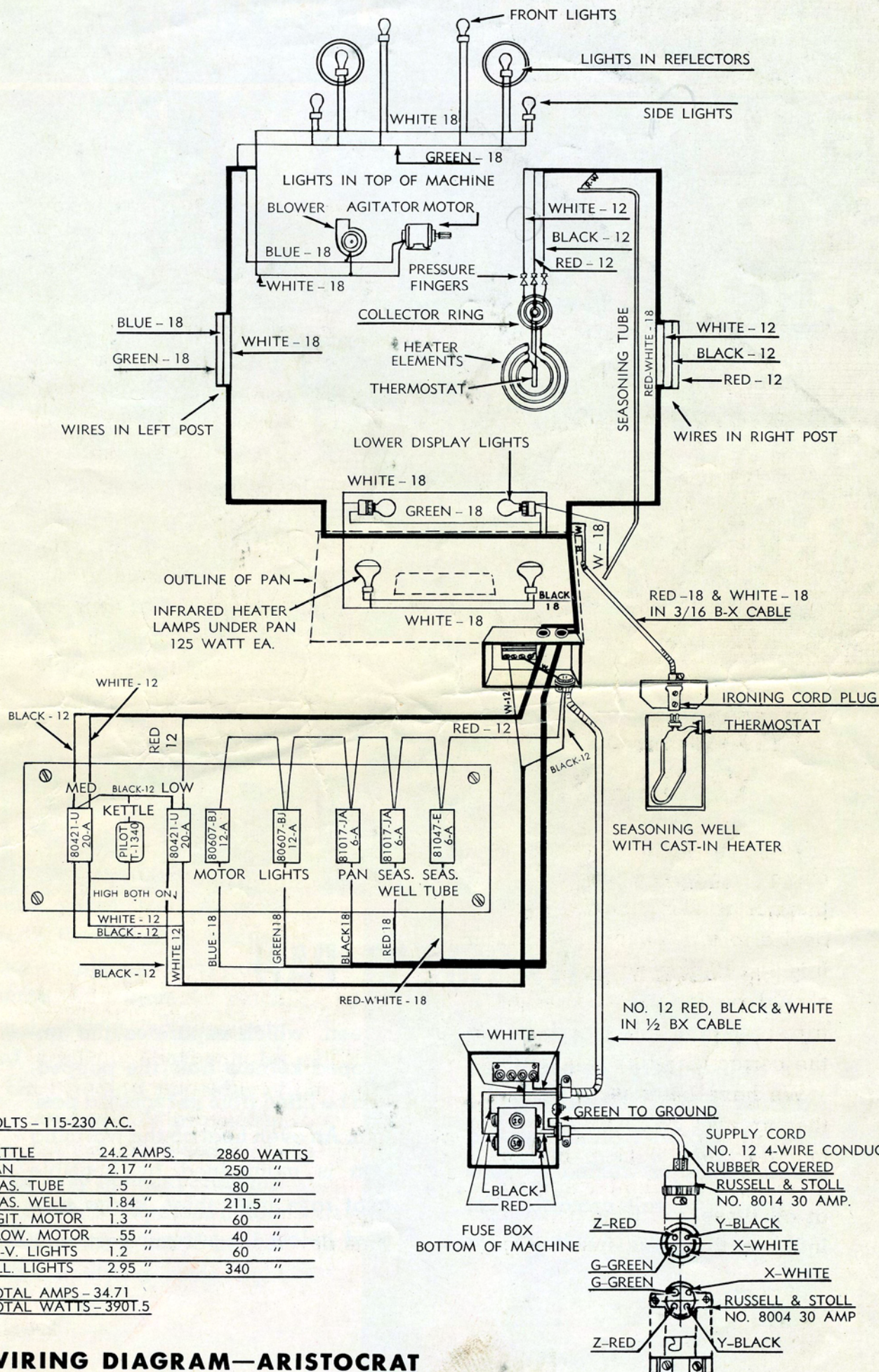
The red pilot light between the two heat switches is a warning that a switch or switches is on.

Lubrication Instructions

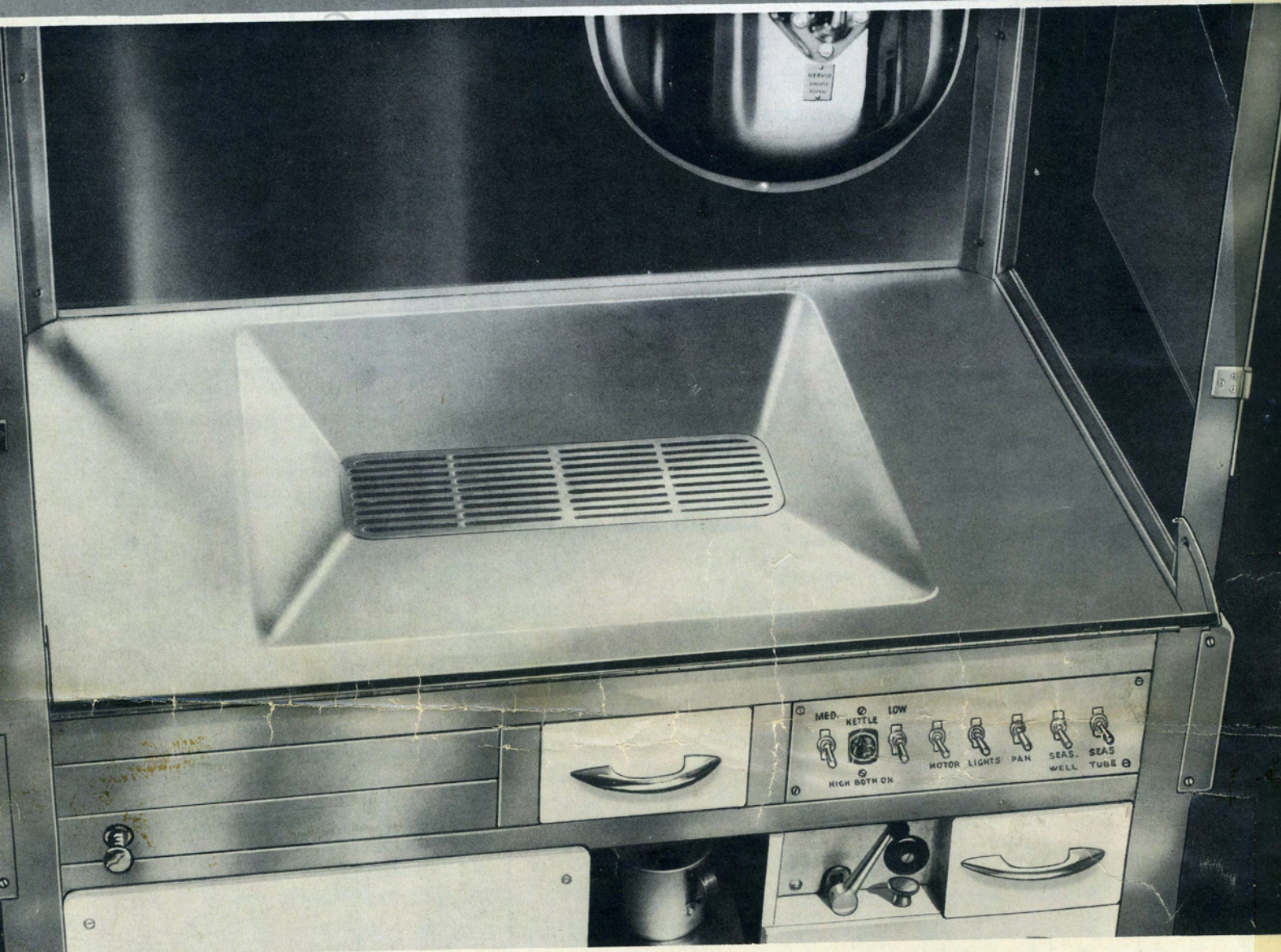
Oil motor and blower once a month. Oil worm gears, bronze gears and drive shaft beveled gears once each month.

POWER FAILURE

When you have the proper voltage and the line of your machine is not overloaded, the only possibility of your kettle not heating properly is a loose connection in the machine. Where trouble like this develops, call an electrician.



IMPORTANT FEATURES



WARMING PAN

The feature to please every Manley Aristocrat owner is the warming pan. It is a one piece sheet of anodized aluminum—no seams, rivets, or welded sections to trap grease, salt, or particles of corn. The heavy aluminum bar

screen, which separates the unpopped kernels from the popped, can be lifted from its recessed position. An even heat on the warming pan is maintained by invisible heat rays from three lamps situated below the warming pan.

CHANGEABLE KETTLES AND LIDS

The standard Manley Aristocrat is equipped with a 12-ounce kettle. For volume popping, a 16-ounce kettle can be substituted, greatly increasing the capacity of the machine. Changing kettles requires changing lids. This is quickly done by loosening two captive screws, as shown in the picture.

12-ounce Lid

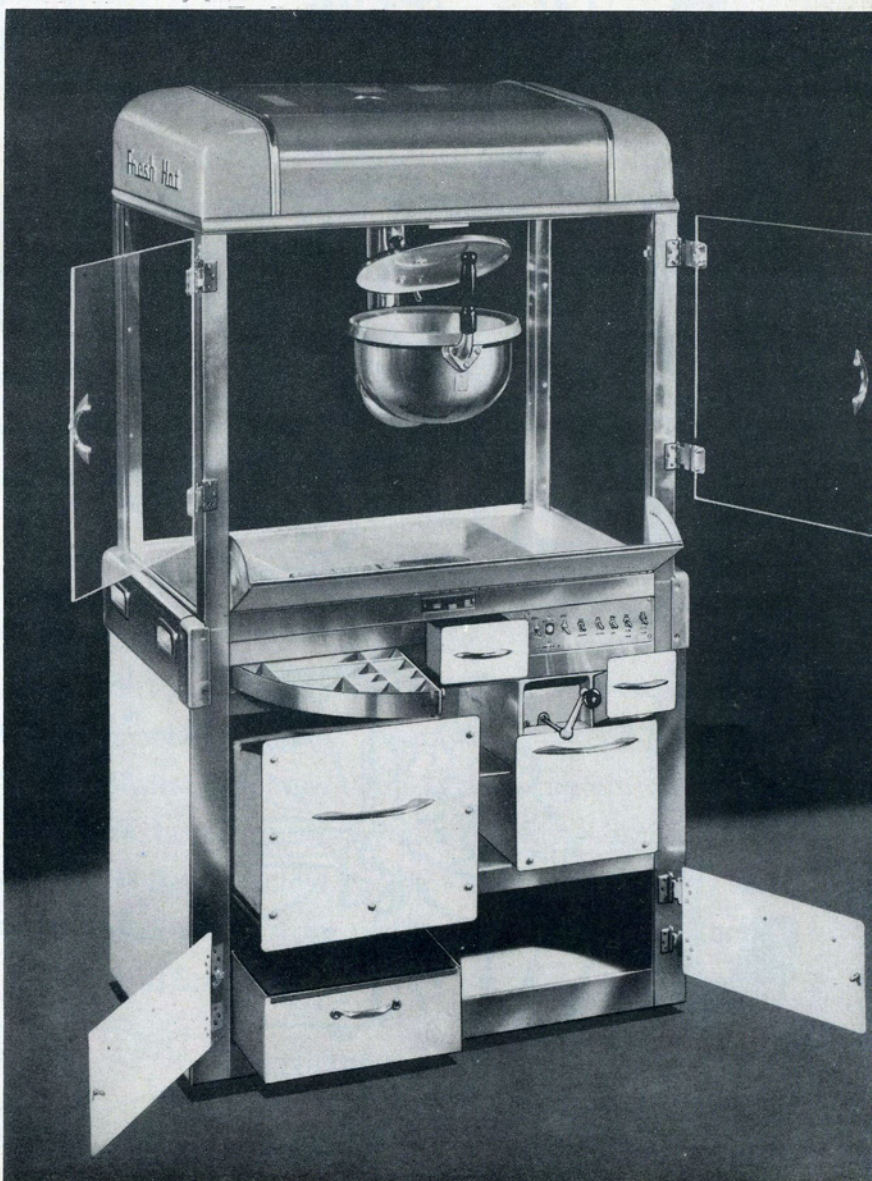
16-ounce Lid

Spring

Housing

CABINET DOORS

Special care was taken to provide useful, easy-to-work doors at the rear of the popping cabinet. They are made of heavy-duty clear lucite. An automatic catch prevents their swinging open from a closed position. They can be turned back against the sides of the machine and held in position by snap catches. The doors are hinged for easy opening and closing. Clean with liquid window cleaner. Scratches may be removed by applying some light wax.



7 RULES FOR POPCORN PROFITS FROM YOUR MANLEY *ARISTOCRAT*



AROMA ATTRACTS
CUSTOMERS

Nothing sells popcorn faster than its aroma, unless it's the remembrance of how good it tastes. The Manley Aristocrat automatically filters all oily particles out of the popping mist which develops in the cabinet, leaving the exhaust air clean, yet full of that wonderful popcorn aroma. Let the aroma seep through your building. Customers will follow their noses to your machine.



LET PEOPLE SEE CORN
POPPING

When people entering a theater see popcorn being popped fresh or notice other people buying, then they want some, too. Our advice for those times of day when business is slow, is not to pop too large a supply. Wait until a little group comes in and then pop a batch. You will catch a customer or two and these will attract others.



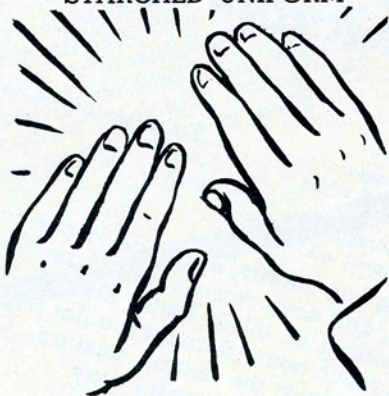
KEEP MACHINE SPARKLING
CLEAN

Any machine as busy as your Manley Aristocrat is going to be is bound to become soiled. Yet a Manley machine is easy to clean. Simply wipe its smooth, highly-finished surfaces with a cloth and it will sparkle. Some operators protect the finish and add luster by coating the machine with Johnson's No. 7 Floor Wax. Keep the kettle clean inside and out with regular polishings. Eye-appeal sells popcorn.

4
5
6
7



LOOK NEAT IN A
STARCHED UNIFORM



HANDS, FINGERNAILS CLEAN



SCOOP POPCORN FROM
BOTTOM



USE GOOD SUPPLIES

Clean and neat operators help greatly in popcorn sales. Starched uniforms, changed frequently are suggested. A man should wear a cap and a woman a hair net. Because popcorn is a food, starched white cotton uniforms are best. They give the quickest impression of sanitary conditions. Own your own uniforms, or rent them from a linen supply company.

In selling a food product like popcorn, the hands always should be clean. This includes fingernails. But even with clean hands, the operator should never touch the popcorn. Scoop it into the bags and boxes. As long as an operator is clean, neat, and alert, it seems to matter little what other characteristics he or she has. Many middle-aged persons with a folksy approach can outsell the most glamorous younger girls.

Some operators break up popcorn—thus losing profits—through faulty handling of the scoop. Under no circumstances should the scoop be dug down in the middle of the popcorn. It should be slid along the warming pan. In slow periods, do not bag or box the popcorn until you have a customer in order to delay the customer long enough for others to see him. The power of suggestion is a wonderful thing! However, in rush periods, bag ahead.

Your Manley Aristocrat will give you the best results when Manley supplies are used. Manley's big-volume popcorn, rich seasoning, quick-dissolving salt, bags, and boxes are quality supplies which deliver the greatest profit. Use these Manley supplies and watch your profits pile up. Your customers will want the best.

8 PROVEN RECIPES FOR DELIC

POPCORN BRITTLE

Fill 9" x 9" buttered cake tin $\frac{3}{4}$ " deep with Manley's popcorn. Keep warm in oven. Melt 2 cups granulated sugar, stirring constantly. Add tablespoon butter and $\frac{1}{2}$ teaspoon baking soda. Whip and add 1 teaspoon vanilla or other flavor. Pour over HiPop popcorn from outside in. Cool, cut in squares with buttered knife.

WARNING: Do not use the recipe for Caramel Corn or Sugar Flavored Corn until you have used your machine for two weeks. This conditions your kettle, preventing burning and discoloration.

CARAMEL CORN

1 cup brown sugar
3 cups granulated white sugar
2 ounces vegetable shortening or coconut oil

$\frac{1}{3}$ cup Manley HiPop popcorn
pinch of salt

Combine two sugars, set aside $\frac{1}{2}$ cup for Caramel Corn, and save remainder for another batch. Put shortening or oil in kettle and let kettle get very hot, much hotter than for regular popcorn. Put in popcorn and the sugar mixture. Close lid. Then let it pop in the usual way.

SOUP CROUTONS

Combine small amount of vegetable oil with melted butter and pour over freshly popped HiPop popcorn. Add salt to taste. Use in place of croutons on top of cream soups . . . And here's a new breakfast food. Place some Manley popcorn in a cereal bowl. Add milk and sugar, as on a regular breakfast food.

CANDIED APPLES WITH GROUND "OLD MAIDS"

2 cups granulated sugar
1 cup corn syrup or glucose
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ teaspoon salt

Cook this mixture until soft-ball stage. Then add one cup ground "old maids", more if desired. Turn fire or heat low under the candy mixture and leave it on the fire. Put a skewer in an apple at the stem end. Dip the apple into the hot candy mixture and as you remove it from the mixture, dust with ground "old maids". Cool in pan, skewer pointing up.

IOUS POPCORN CONFECTIONS

POPCORN BALLS

2 cups sugar
2 cups syrup
1 tablespoon butter
1 teaspoon vinegar

1/2 teaspoon soda
4 quarts Manley
already popped popcorn.

Boil sugar, syrup, vinegar, and butter until mixture hardens when dropped into cold water. Dissolve soda in teaspoon of hot water and add to syrup off fire. Pour over Manley popcorn and form into balls with buttered hands. Maple syrup makes light-colored balls, while molasses makes dark ones. Pure-food colors may be added to syrup to vary color of balls.

CHEESE COATED POPCORN

Turn the heat switch on your kettle to "Low". The kettle should be just warm enough so that you can hold your hand on it. Fill the kettle about three-quarters full of Manley popped corn.

Turn on the Gyrotator and pour 1/2 to 3/4 cup of Manley's prepared cheese mix slowly over the popped corn in the kettle. As the Gyrotator moves the corn around in the warm kettle, it mixes and bakes the cheese on the popcorn. After all the cheese has been poured on, turn off the Gyrotator and fill the kettle as full of popped corn as possible. Close the lid and turn on the Gyrotator, permitting it to run for two or three minutes. Then dump and sack. Practically no heat is required in mixing. Brown specks on the popcorn indicate burnt cheese.

MAPLE POPCORN

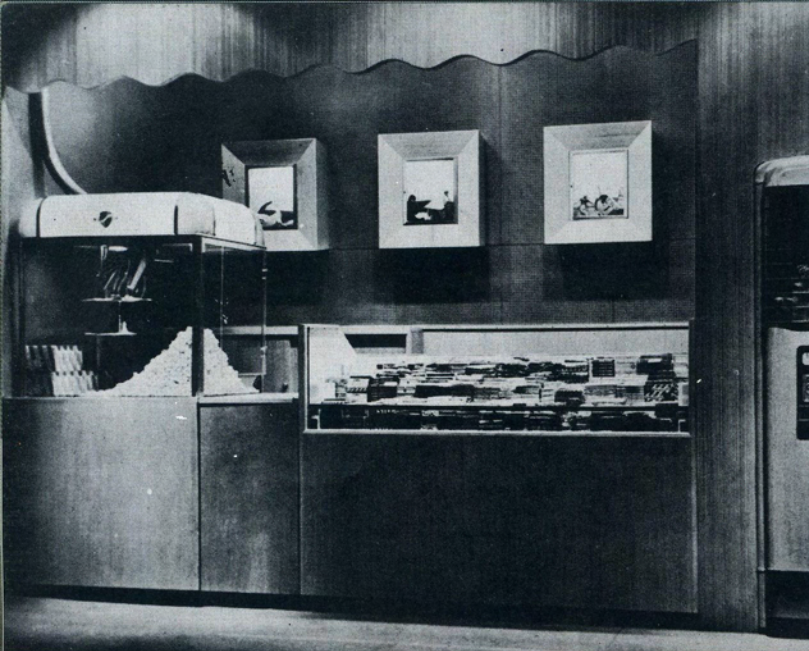
Cook two cups of maple sugar and one cup sweet cream until hard ball forms when dropped into water. Beat until creamy. Then stir in one pint popcorn. Mix well, pour into buttered pan. When cold, cut into bars with sharp knife.

CHOCOLATE CORN PUFFS

1 cup granulated sugar
1/2 cup water
1/3 cup corn syrup

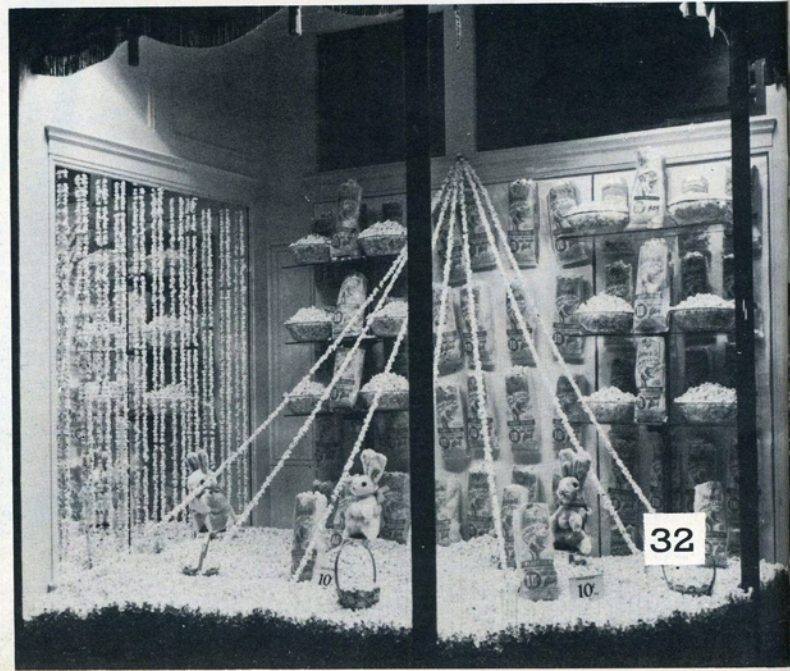
3 tablespoons butter
1/2 cup finely-cut chocolate
16 cups HiPop popped corn

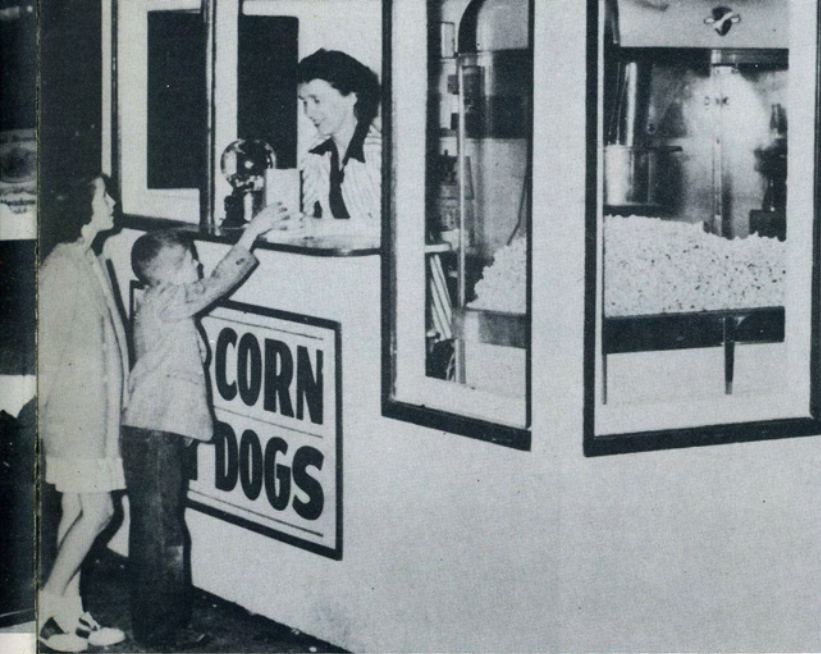
Mix sugar, syrup, and water in saucepan. Boil moderately. Add butter. As soon as butter is melted, add chocolate. Boil slowly, stirring frequently. Remove from heat. Wipe off crystals from pouring side of saucepan with damp cloth. Pour hot syrup slowly over corn, stirring constantly. Continue to stir until syrup sugars or forms into puffs.



TYPICAL SPOTS FOR

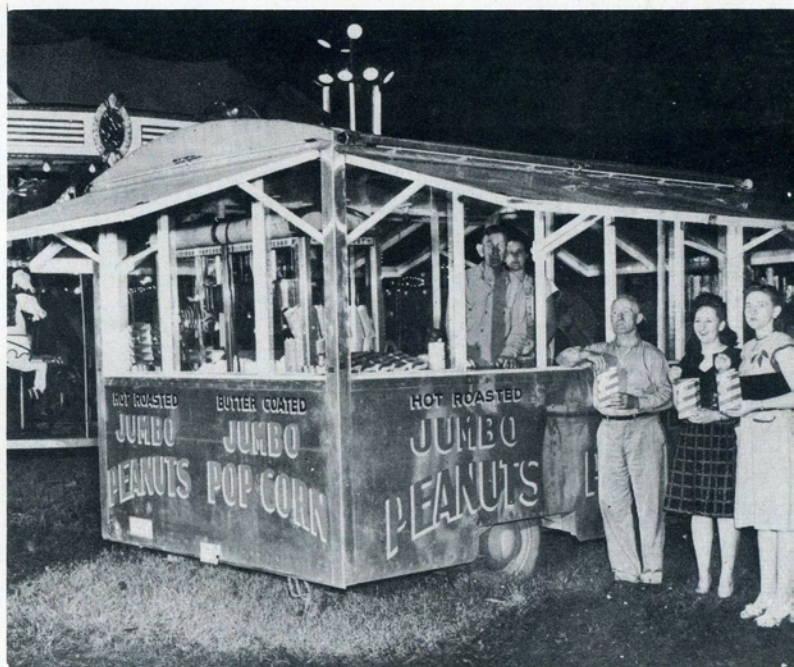
On these two pages you will see how other owners of Manley popcorn machines have installed their popcorn businesses. Theaters, stores, carnivals, sidewalk concessions—all of them shown here have made the best of their Manley machines. They have put them in the most advantageous positions—where the maximum number of people pass by and





Manley MACHINES

buy popcorn. "Where there is traffic in people, you'll find profits in popcorn." That is a good maxim which leads straight to big profits in popcorn. Notice that the machine is easily visible in all the locations. People love to see the popcorn being popped fresh, hot, and delicious before their very eyes!



SALES and SERVICE OFFICES

ATLANTA, GA.

BOSTON, MASS.

BUFFALO, N. Y.

CHARLOTTE, N. C.

CHICAGO, ILL.

CINCINNATI, OHIO

CLEVELAND, OHIO

DALLAS, TEXAS

DENVER, COLO.

DETROIT, MICH.

DES MOINES, IA.

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