

The
Metropolitan
4 & 6 Ounce Poppers

Inspired by the art deco architecture of the late 1920's and 1930's, these popcorn machines are ideal for home theaters. Its unique design enables it to be placed against a wall for a minimal space requirement while still providing an attractive visual impact. Ordinary popcorn machines have the graphics and cosmetic appeal on the back of the popper making them unsuitable for wall placement.

The optional pedestal base provides storage for all of your popcorn supplies while placing the popper at the ideal operating height. These commercial quality poppers feature a aluminum food-zone, 20 mil anodized kettle (for easy cleaning), a heated warming deck to keep the popped com fresh for hours, old-maid drawer (for un-popped kernels), tempered glass panels.

Key Features:

- Available with either a 4 or 6 ounce kettle
- Easy to use and maintain
- Heated warming deck
- Old-maid drawer for un-popped kernels
- Aluminum food-zone for easy cleaning
- 20 mil anodized non-stick kettle
- Tempered glass panels



Part.	Model	Description	Volts	Watts	Amps	Qts/Hr*	Dimensions	Wt.
11045	Metropolitan 4	4 ounce popper	120	980	8.2	85	20" w x 15" d x 30" h	51
11065	Metropolitan 6	6 ounce popper	120	1180	9.9	127	20" w x 15" d x 30" h	52
30050	Pedestal	Base for Popper	-	-	-	-	19" w x 14" d x 32" h	47



214-843-7078



doug@redriverkitchens.com



redriverkitchens.com



Serving North Texas

The Metropolitan



Features The Metropolitan poppers come with your choice of either a 4 or 6 ounce kettle to meet your production needs:

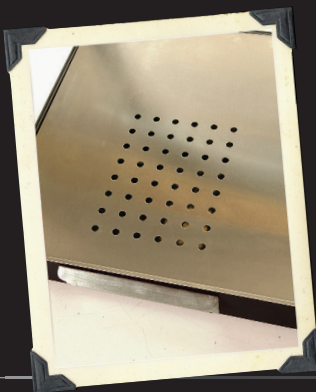
4 ounce = 85 quarts per hour

6 ounce = 127 quarts per hour

The inner kettle is constructed of thick gauge anodized aluminum for maximum performance and easy cleaning. Aluminum provides the best heat transfer of any "cookware approved" alloy while the 20 mil thick anodizing armors the kettle for durability and provides a super-slick surface for easy cleaning. The kettle jackets are made of plated steel for corrosion resistance and easy cleaning.

Heated Warming Deck

Metropolitan poppers have a 50 watt heating element in the base to keep popped corn fresh and warm. Since heat rises, bottom heating is preferred to heat lamps that only heat the top layer of popped corn. The heated warming deck will keep popped corn at the ideal serving temperature for long periods of time. The warmer is necessary for situations that require that popcorn is available on demand.



Un-Popped Kernel Drawer

You won't have to worry about biting into an un-popped kernel with the Metropolitan's old-maid drawer. The perforations in the bottom aluminum tray allow the un-popped kernels to fall into the drawer leaving only fresh and fully popped corn in the holding bin. Simply "rake" the popped corn with a scoop and the old-maids fall through the openings.



Simple Two Switch Operation

Metropolitans are designed to be simple to operate making them ideal for locations that have multiple operators. The master switch turns on the warming deck and the interior lamp. The kettle switch turns on the agitating motor and the kettle heat for a popping cycle. For safety, the kettle switch will not operate without the master switch in the ON position.



winco[®]
BENCH MARK USA[™]



214-843-7078



doug@redriverkitchens.com



redriverkitchens.com



Serving North Texas