

STREET VENDOR

ANTIQUE POPCORN MACHINES

From the boardwalks of Coney Island and Palisades Park these antique styled popcorn machines will remind you of an era when vendors sold popcorn on street corners all across America. Sure to create a fun and friendly atmosphere in any location, these commercial quality machines are available as a counter-top model or with the matching trolley. All of the Street Vendor poppers feature stainless steel food-zones, 20 mil anodized kettles (for easy cleaning), heated warming decks, old-maid drawers (for un-popped kernels), tempered glass panels.



KEY FEATURES

- Available in three sizes: 4, 6, or 8 oz. kettles
 - Easy to Use and Maintain
 - Heated Warming Deck
- Old-Maid Drawer for Un-popped Kernels
- Stainless Steel Food-Zone for Easy Cleaning
- 20 mil Anodized Non-Stick Kettles
- Tempered Glass Panels



Part #	Model	Description	Volts	Watts	Amps	Qts/Hr*	Dimensions	Wt.
11040	Street Vendor 4	4 ounce popper	120	980	8.2	85	21" w x 18" d x 34" h	57
11060	Street Vendor 6	6 ounce popper	120	1180	9.9	127	21" w x 18" d x 34" h	58
11080	Street Vendor 8	8 ounce popper	120	1430	12.0	170	21" w x 18" d x 34" h	59
30010	Antique Trolley	Cart for poppers	-	-	-	-	38" w x 23" d x 33" h	47

*Quarts per hour based upon a 40:1 expansion ratio on popcorn.
 Dimensions of a Popper on a Trolley: 23" d x 38" w x 67" h



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FEATURES

Street Vendor poppers are available with your choice of three different size kettles to meet your production needs:

- 4 ounce = 85 quarts per hour
- 6 ounce = 127 quarts per hour
- 8 ounce = 170 quarts per hour



These kettle inners are 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 from stainless steel for corrosion resistance and easy cleaning.



HEATED WARMING DECK



All Street Vendor poppers have a 50 watt heating element in the base to keep the 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 popcorn at the ideal serving temperature for long periods of time. The warmer is necessary for situations that require that popcorn is available on demand like concession stands, convenience stores, parties or retail establishments.

UN-POPPED KERNEL DRAWER



You won't have to worry about biting into an un-popped kernel with the Street Vendor's old-maid drawer. The perforations

in the bottom stainless tray allow the un-popped kernels to fall into the drawer leaving only fresh and fluffy 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



Street Vendors 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 kettle heat for a popping cycle. For safety, the kettle switch will not operate without the master switch in the ON position.

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