



pop

# 1911 Originals

8 oz.

6 oz.

4 oz.



1911 ORIGINAL 4 OZ.

- Pops 92 one-ounce servings per hour.  
Buy one for your home theater!



1911 ORIGINAL 6 OZ.

- Pops 113 one-ounce servings per hour.  
Space saver design fits in small areas.



1911 ORIGINAL 8 OZ.

- Pops 147 one-ounce servings per hour.  
Versatile size – great for retail.

## Three-year Warranty Program

All of our machines are covered with a three-year warranty – the best in the business.

**Standards:** (ETL tested to) UL 197 • CSA 22.2 No. 9 • NSF 4 • CE

Part #	Model	Description	Volts	Watts	Amps	Output/hr	Dimensions	Wt. (in lbs.)
1104110	1911	4 ounce popper	120	1100	9.2	92 oz.	18" w x 18" d x 24" h	40
1204110	1911	4 ounce popper	240	1100	9.2	92 oz.	18" w x 18" d x 24" h	40
1106910	1911	6 ounce popper	120	1200	10	113 oz.	22" w x 18" d x 26" h	46
1206910	1911	6 ounce popper	240	1200	10	113 oz.	22" w x 18" d x 26" h	46
1108910	1911	8 ounce popper	120	1420	12	147 oz.	22" w x 18" d x 29" h	46
1208910	1911	8 ounce popper	240	1420	12	147 oz.	22" w x 18" d x 29" h	46



P A R A G O N

# Features



## High-output, Hard-coat Anodized Aluminum Kettle

Poppers feature high output, hard-coat anodized aluminum kettles for optimum performance and easy cleaning. We only use aluminum because it has the highest heat transfer rate of any approved cooking material. Then we hard-coat anodize the kettles to create a non-stick surface that's a snap to clean – just wipe with a damp cloth.



## Side-hinged Kettle

Our side-hinged kettles are simple to operate and maintain. This design facilitates routine cleaning because you can reach all parts of the kettle. Just wipe it with a damp cloth regularly and you'll eliminate most of the baked-on carbon that is so common in oil-based cooking appliances. With less carbon build-up, your machine will heat faster and work more efficiently. Ordinary poppers with center pivot kettles build up baked-on carbon quickly and require time-consuming, difficult disassembly for cleaning.



## Sturdy Cabinet Construction

Our cabinets feature aluminum extruded side post construction so they have superior structural integrity. The extrusions are designed to withstand heavy commercial use without damage. Channels inside the side posts protect wiring from oil residues that cause electrical shorts and operation interruptions. Tempered glass side panels slide right into the channels. All metal on the cabinet is finished with powder-coated paint that resists chipping.



## Stainless Steel Foodzone and Tempered Glass Panels

The stainless steel bottom trays, drop doors and old-maid drawers are removable for quick cleaning. Just put them in the dishwasher or hand wash them with any mild detergent. Tempered glass side and back panels are designed for safety and easy cleaning – just wipe with a standard glass cleaner. (*Old-maid drawers are not included on 4 oz. machine.*)



## Built-in Warming Deck

Most of our poppers incorporate a 50-watt heating element underneath the bottom tray. Since heat rises, bottom heating is better than heat lamps that only warm the top layer of popcorn. Our bottom-heating element keeps all the popcorn in the cabinet warm and at the ideal serving temperature. Depending on the humidity level, popcorn can stay fresh all day if kept at the right temperature. (*50-watt heating element is not included on 4 oz. machine.*)



## Old Maid Drawer

A stainless steel drawer built into the base of the popper collects the unpopped kernels, or "old maids." The small holes in the tray allow the old maids to fall through, while keeping the fully popped corn in the serving cabinet. It's simple to remove the drawer for emptying and cleaning. (*Old-maid drawers are not included on 4 oz. machine.*)



## Presentation Lamp

A 50-watt R20 lamp lights the cabinet interior and highlights the popped corn for added impulse sales. The light also provides extra safety and convenience because the operator can see the kettle clearly for loading and unloading.



manufactured fun

PARAGON