

Classic Pop

- Styled just like the poppers you see at the local movie house, the Classic Pop line has a bright cabinet and classic graphics that fit almost any décor. Each full-featured machine pops delicious, theater-quality popcorn in 3-5 minutes, is easy to use and easy to maintain.

Available in three sizes:

- 14oz. machine - pops 240 one-ounce servings per hour.
- * 16oz. machine - pops 300 one-ounce servings per hour.
- * 20oz. machine - pops 400 one-ounce servings per hour.
- All three high-volume machines are ideal for larger venues including convention centers, arenas and amusement parks. The introduction of the Classic Pop allows Paragon to offer a larger practical popper at a competitive price point.

* These machines require a NEMA Style 5-30R outlet.



The 20 oz. machine also includes a 20 oz. measuring cup for corn, a ¾ cup measuring cup for oil and a stainless steel speed scoop, **FREE with purchase!!**



- High output, hard coat anodized aluminum kettle - easy to clean
- Side-hinged Kettle
- Sturdy Cabinet Construction
- Stainless steel food zone and tempered glass panels
- Built In Warming Deck
- Stainless Steel Base
- Old Maid Drawer
- Infrared Toughcoat™ Heat Lamp

Popcorn Carts & Stands

- Carts provide easier access, better merchandising and great mobility. The sturdy, all-steel construction has a chip resistant coating. Also features convenient built-in storage space and breaks down easily for storage and transportation. Also available in a classic stand option.

* There is no cart available for the Classic Pop 20. An optional stand is available however.

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

PART#	MODEL	DESCRIPTION	VOLTS	WATTS	AMPS	OUTPUT/HR	DIMENSIONS	WT.(LBS)
1112810	CLP-14	Classic 14 oz. Popper	120	1900	15	240 oz. per hour	20"D x 24"Wx 36"H	110 lbs.
1212810	CLP-14	Classic 14 oz. Popper (Export)	240	1900	7.5	240 oz. per hour	20"D x 24"Wx 36"H	110 lbs.
1116810	CLP-16	Classic 16 oz. Popper	120	2900	25	295 oz. per hour	27"W x 20"D x 36"H	120 lbs.
1216810	CLP-16	Classic 16 oz. Popper (Export)	240	2900	12.5	295 oz. per hour	27"W x 20"D x 36"H	120 lbs.
1120810	CLP-20	Classic 20 oz. Popper	120	3050	27	400 oz. per hour	30"W x 22"D x 37"H	120 lbs.
1220810	CLP-20	Classic 20 oz. Popper (Export)	240	3050	13.5	400 oz. per hour	30"W x 22"D x 37"H	120 lbs.
3090030	CLP Cart	Classic Cart (fits both 14oz. & 16oz.)	NA	NA	NA	NA	46"W x 20"D x 34"H	71 lbs.
3090310	CLP14 Stand	Classic 14oz. Stand	NA	NA	NA	NA	24"W x 20"D x 32"H	70 lbs.
3100310	CLP16 Stand	Classic 16oz. Stand	NA	NA	NA	NA	27"W x 20"D x 32"H	80 lbs.
3200310	CLP20 Stand	Classic 20oz. Stand	NA	NA	NA	NA	30"W x 22"D x 34"H	75 lbs.



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Thanks for your support of Paragon and for buying American Made Products!

Standards: (ETL tested to) UL 197
• CSA 22.2 No. 109 • NSF 4 • CE

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.



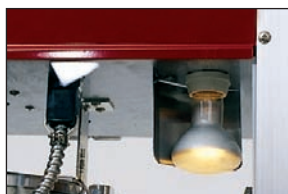
Built-in Warming Deck & Stainless Steel Base

All of our Classic Pop line of poppers incorporate 50-watt heating elements 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.



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.



Infrared Toughcoat™ Heat Lamp

A safety-coated light bulb that is both shatter- and water-resistant, to prevent glass fragments if broken. A great safety standard, it 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.



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