

How to Clean a Commercial Popcorn Machine

Delicious, fresh popcorn is a universal crowd favorite at the ballpark, movies, festivals, and more. The treat is also a great profit generator, but it is important to keep the popcorn machine working in top conditional by regularly and properly cleaning the machine.

Machine

- Turn off all light and heating switches
- Unplug the machine
- Allow the machine to cool to keep operators safe – these poppers run at extremely high temperatures!
- Remove the kettle and wipe it down with a sponge or damp towel, but remember to never submerge in water to avoid damaging the electrical components
- Wipe all glass with an ammonia-free, food-safe glass cleaner
- Wipe metal surfaces with a damp towel, including the kettle. For intense messes in the kettle, see more in-depth steps for cleaning below.

Very important note: for any surface that touches food, clean it with a food-safe cleaner

Kettle

- Use specific cleaner formulated for kettle cleaning and about two cups of water
- Bring to a boil, then turn off and unplug the unit
- Empty the liquid into a container after the amount of time indicated by the kettle cleaner
- Rinse and wipe
- The Benchmark USA 43001 kettle cleaning kit makes this process easy!

Safety

- Do not allow any employees under the age of 18 to clean the kettle due to extremely hot temperatures that it reaches.
- Wear protective gloves while cleaning in order to keep bare hands from coming in contact with the cleaner.
- Use an ammonia-free cleaner so that there is no lasting damage caused which can happen to a variety of plastics and metals. And store in a safe location away from prep area to prevent spills and direct contact with product

Tips

We won't mess with your science for creating the perfect batch, but we did want to give some tips for serving five-star popcorn:

- Pre-packaged kits make it easy to have the perfect amount of corn, oil, and salt and will create consistency among shifts.
- Store popcorn in a sealed container at room temperature to avoid chewy popcorn.
- Vegetable oil cannot withstand the heat required to make popcorn and can lead to smoke and fires. Use coconut, palm, canola, sunflower, peanut, or soy oils for a suitable oil for popping.
- Scoops made specifically for popcorn make it much easier to fill bags.

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