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› Cooler Depot CKC90 90-Quart Mobile Kettle Corn Machine User Manual

cooler depot CKC90

Cooler Depot CKC90 90-Quart Mobile Kettle Corn Machine User Manual

Model: CKC90 | Brand: Cooler Depot

INTRODUCTION

This manual provides essential instructions for the safe and efficient setup, operation, and maintenance of your Cooler Depot CKC90 90-Quart Mobile Kettle Corn Machine. Please read all instructions carefully before use to ensure proper functionality and to prevent injury or damage.



Image: The Cooler Depot CKC90 90-Quart Mobile Kettle Corn Machine, showcasing its stainless steel construction and mobile cart design.

SETUP

Before operating the kettle corn machine, ensure all components are correctly assembled and connected.

1. **Unpacking:** Carefully remove all packaging materials. Inspect the machine for any damage incurred during shipping. Report any damage to the supplier immediately.
2. **Cart Assembly:** Attach the caster wheels to the cart frame if not already installed. Ensure all wheels are securely fastened for mobility.
3. **Kettle Placement:** Position the kettle unit securely onto the main cart frame. Ensure it is stable and level.
4. **Propane Connection:** Connect the included propane regulator to a compatible propane tank. Ensure all connections are tight to prevent gas leaks. Use appropriate tools for tightening, but do not overtighten.
5. **Electrical Connection:** Connect the electric auto stirrer to a suitable power outlet. Verify the power switch is in the OFF position before plugging in.
6. **Initial Cleaning:** Before first use, clean all food-contact surfaces with a mild detergent and warm water. Rinse thoroughly and dry.

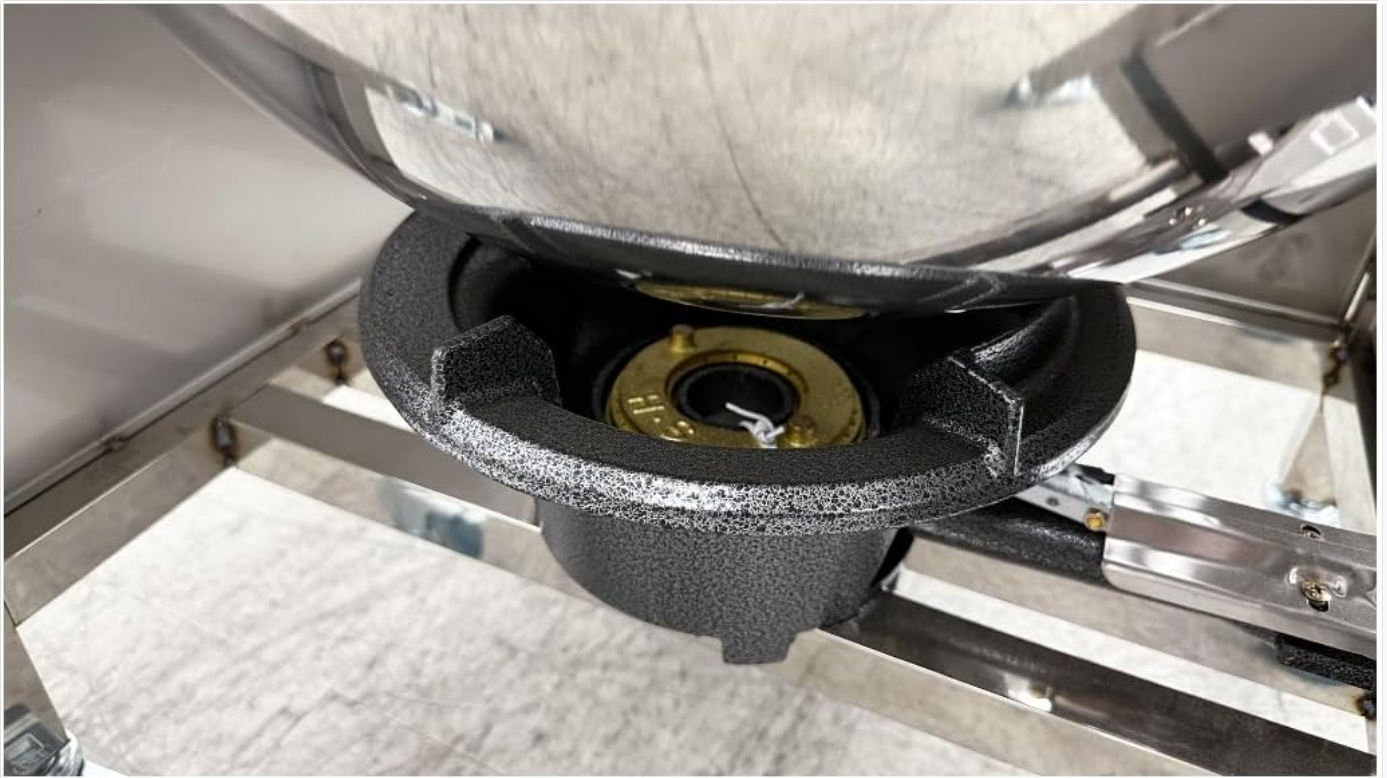


Image: An illustrative diagram showing the main components of the kettle corn machine, including the kettle, cart, and collection area.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective kettle corn production.

1. **Preparation:** Ensure the propane tank is open and the electrical stirrer is plugged in.
2. **Ignition:** Turn the propane control knob to the ON position and use the igniter button to light the burner. Adjust the flame to a medium heat.
3. **Preheating:** Allow the kettle to preheat for approximately 5-7 minutes.
4. **Add Ingredients:** Add cooking oil, popcorn kernels, and sugar to the kettle. The included scoop and measuring cups

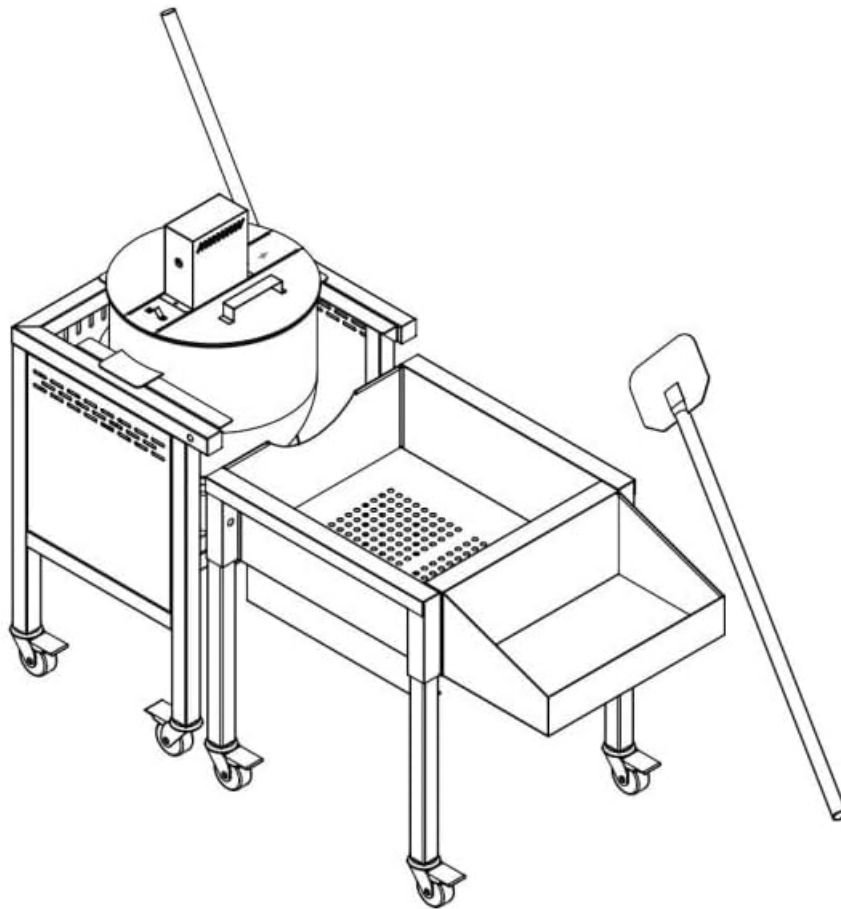
can assist with accurate measurements.

5. **Start Stirrer:** Turn on the electric auto stirrer to ensure even cooking and prevent burning.
6. **Popping:** Continue cooking until the popping slows significantly (approximately 2-3 seconds between pops).
7. **Empty Kettle:** Carefully tilt the kettle to empty the freshly popped kettle corn into the collection tray.
8. **Repeat:** For subsequent batches, ensure the kettle is clean and at the appropriate temperature before adding new ingredients.



Image: Close-up view of the control panel, showing the propane control knob and the electric stirrer switch.

Automatic American Ball Exploding Machine



Name	Model	Size(CM)	Heating Method	Voltage Power	Output	Optional Model
Small hand fried popcorn machine	HX-PM02	135*52*102	gas	12V/45 W	1-2kg	-
Large hand frying popcorn machine	HX-PM04	150*64*110	gas	12V/45 W	2-2.5kg	-

Image: The interior of the kettle, highlighting the electric auto stirrer mechanism designed for even cooking.



Image: The included stainless steel scoops and clear measuring cups, essential tools for accurate ingredient portioning.

Your browser does not support the video tag.

Video: An official product video demonstrating the operation of the kettle corn machine, including the use of the stirrer and kettle tilting mechanism.

MAINTENANCE

Regular cleaning and maintenance will extend the life of your machine and ensure optimal performance.

- **Daily Cleaning:** After each use, allow the machine to cool completely. Disconnect the propane and electrical supply. Wipe down all surfaces, especially food-contact areas, with a damp cloth and mild detergent. Rinse and dry thoroughly.
- **Kettle Cleaning:** The kettle should be cleaned regularly to remove burnt sugar or oil residue. For stubborn residue, fill the kettle with water and a small amount of detergent, heat gently, then scrub with a non-abrasive brush.
- **Collection Trays:** The blue collection trays are removable for easy cleaning. Empty and wash them after each use.
- **Inspection:** Periodically inspect propane connections, electrical wiring, and moving parts (like the stirrer and caster wheels) for wear or damage. Replace any worn or damaged components immediately.
- **Storage:** Store the machine in a clean, dry area when not in use.

Note: This product is not NSF certified. Ensure thorough cleaning practices are followed for hygiene.



Image: The removable blue collection trays located beneath the popping area, designed to catch popped corn and facilitate easy cleaning.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
Machine does not heat sufficiently.	Low propane level; faulty regulator; clogged burner.	Check propane tank level. Ensure regulator is properly connected and functioning. Clean burner if clogged.
Electric stirrer not working.	Power cord disconnected; power switch off; motor malfunction.	Verify power cord is securely plugged in. Ensure stirrer switch is ON. If problem persists, contact support.
Kettle corn burns or cooks unevenly.	Insufficient stirring; incorrect heat setting; improper ingredient ratio.	Ensure stirrer is operating. Adjust heat to a medium setting. Follow recommended ingredient ratios.
Physical damage (e.g., broken knob, bent stopper, loose handle).	Manufacturing defect; rough handling.	Contact Cooler Depot USA customer support for replacement parts or repair guidance. Do not attempt to force or repair damaged components without proper instruction.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Brand	Cooler Depot
Model Number	CKC90
Part Number	CDKC-01
Color	Silver
Capacity	90 Quarts
Item Weight	220 pounds
Special Feature	Lightweight (for its class), Electric Auto Stirrer, Caster Wheels
Included Components	Kettle, Scoop, Assorting Tray, Propane Regulator
Number of Items	1

WARRANTY INFORMATION

Cooler Depot offers the following warranty for this product:

- **Parts Warranty:** 1 year
- **Labor Warranty:** 1 year
- **Free Return:** Available for functional failures within 1 month of purchase. Please retain the original pallet and packaging materials for any returns.

For warranty claims or service, please contact Cooler Depot USA customer support.

CUSTOMER SUPPORT

For technical assistance, parts inquiries, or any questions regarding your Cooler Depot CKC90 Kettle Corn Machine, please contact Cooler Depot USA directly. Refer to your purchase documentation for specific contact details or visit the official Cooler Depot website.

SAFETY INFORMATION

- Always operate the machine in a well-ventilated outdoor area.
- Keep children and pets away from the machine during operation.
- Exercise caution when handling hot surfaces and ingredients.
- Ensure propane connections are secure and leak-free before each use.
- Never leave the machine unattended while in operation.
- Disconnect propane and electrical power when cleaning or servicing.
- This product is not NSF certified. Maintain strict hygiene practices.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question