



OLDE MIDWAY P600 Popcorn Machine with Cart Instruction Manual

[Home](#) » [OLDE MIDWAY](#) » OLDE MIDWAY P600 Popcorn Machine with Cart Instruction Manual 

Contents

- [1 OLDE MIDWAY P600 Popcorn Machine with Cart](#)
- [2 Parts List](#)
- [3 HARDWARE](#)
- [4 Popcorn Cart Assembly](#)
- [5 Initial Setup Instructions](#)
- [6 Accessories](#)
- [7 Operating Instructions](#)
- [8 Seasoning Recipes](#)
 - [8.1 Advanced Kettle Cleaning Technique](#)
- [9 Documents / Resources](#)
- [10 Related Posts](#)



OLDE MIDWAY P600 Popcorn Machine with Cart

**WARNING**

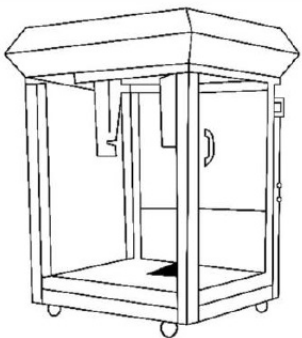
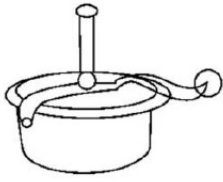


Misuse of this machine may result in serious injury.

READ ALL INSTRUCTIONS BEFORE USING YOUR POPCORN MACHINE. RETAIN THIS MANUAL FOR FUTURE REFERENCE.

- This is not a toy. Please keep away from children.
- Use only on a grounded outlet.
- Do not use popper for anything other than its intended purpose.
- Take proper safety precautions when using this machine.
- Do not use outdoors or near water.
- Do not leave machine unattended while powered on.
- Do not touch hot surfaces. Always use handles or knobs to operate.
- Always place popper on a secure, level, stable surface.
- To avoid any risk of electrical shock, do not immerse cord or plug in water.
- Do not operate the machine if damage to cord or plug is present.
- Unplug main power cord from outlet while not in use and before cleaning.
- Allow hot parts to cool down before moving or cleaning.

Parts List

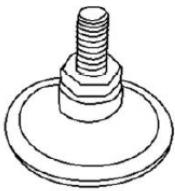

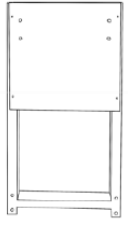
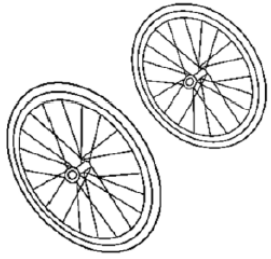


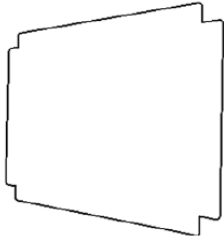
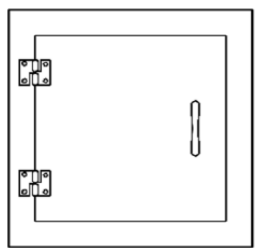
Note: Identify and locate all parts and hardware necessary to operate this item.

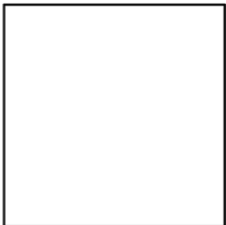
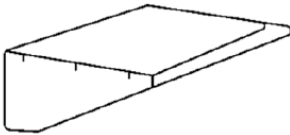
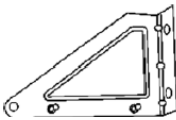

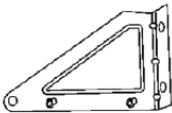
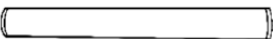
			
Main Unit	Kettle	Popcorn Accessories	Popcorn Bags

** 60-Watt R20 Light Bulb (not shown) also included. **

If your model does not include the cart.

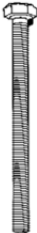


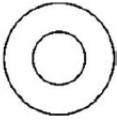




We recommend two people for cart assembly.

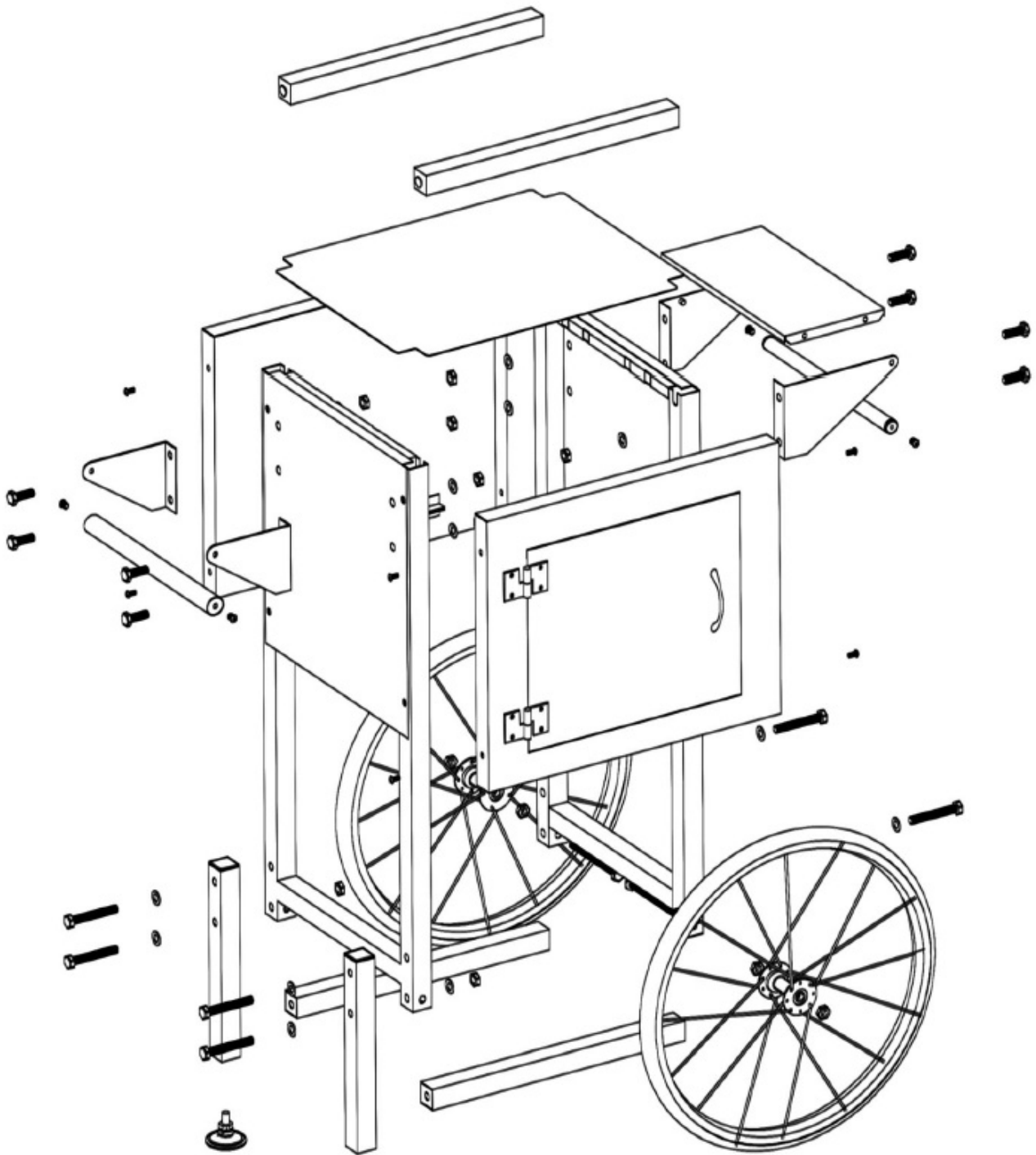
			
Rubber Feet (A) - 2pc	Support Legs (B) - 2pc	Support Stand (C) - 2pc	Wheels (D) - 2pc
			
Horizontal Supports Base (E) - 2pc	Horizontal Supports with Screws (F) - 2pc	Cabinet Base (G) - 1pc	Cabinet Front with Door (H) - 1pc

			
Cabinet Back (I) - 1pc	Working Platform (J) - 1pc	Working Platform Brackets (Large) (K) - 2pc	Push Handle (L) - 1pc
			
Handrail Brackets (Small) (M) - 2pc	Handrail (N) - 1pc		

HARDWARE

Screwdriver (1pc) & Wrench (2pc) also included.

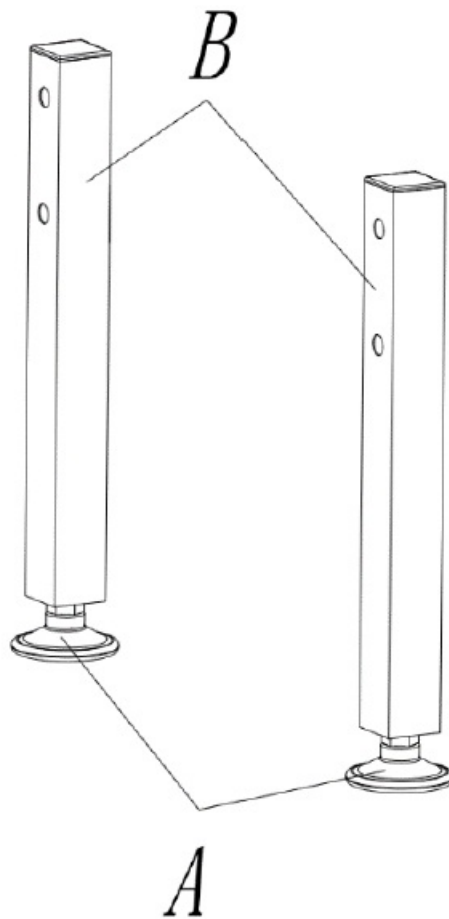
			
Wheel Bolt M8x1 (O) - 2pc	Nyloc Nut M8 (P) - 2pc	Nut M8 (Q) - 12pc	Washer (R) - 18pc
			
Bolt M8x60 (S) - 4pc	Bolt M8x35 (T) - 2pc	Bolt M8x16 (U) - 8pc	Screw M4x8 (V) - 8pc



Popcorn Cart Assembly

STEP 1:

Screw one of the RUBBER FEET (A) into the bottom of each SUPPORT LEG (B). Tighten both rubber feet.

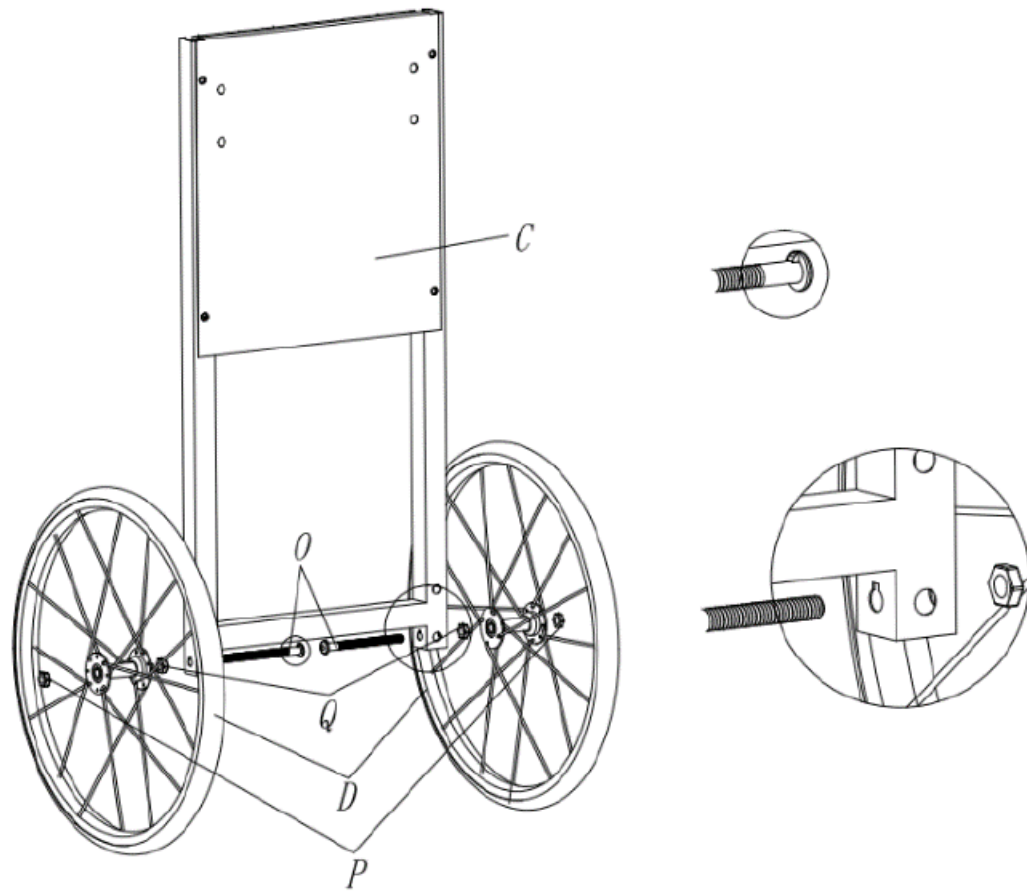


STEP 2:

Insert one WHEEL BOLT (O) into the bottom holes located on each side of the SUPPORT STAND (C). NOTE: Insert bolt from the inside out. Secure wheel bolts with one NUT (Q) on each side. Tighten with wrench.

STEP 3:

Hang one WHEEL (D) onto one WHEEL BOLT (O) and secure with one NYLOC NUT (P). Tighten with wrench. Repeat step for second wheel. Note: Do not overtighten. Make sure both wheels spin freely.

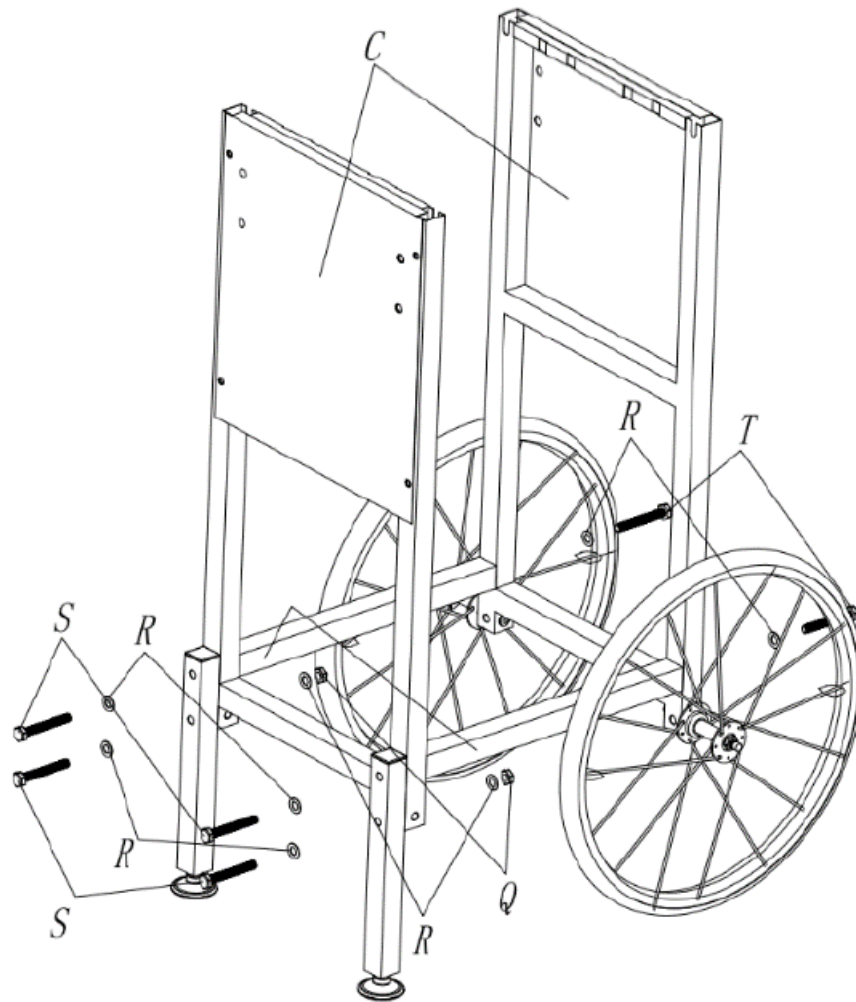


STEP 4:

Attach both HORIZONTAL SUPPORTS – BASE (E) to the same SUPPORT STAND (C) using two BOLTS (T) each with one WASHER (R). Tighten with wrench.

STEP 5:

Insert two BOLTS (U), each with one WASHER (R), into each SUPPORT LEG (B). Attach SUPPORT LEG (B) to the SUPPORT STAND (C) on the opposite side of the wheels. Tighten with wrench.

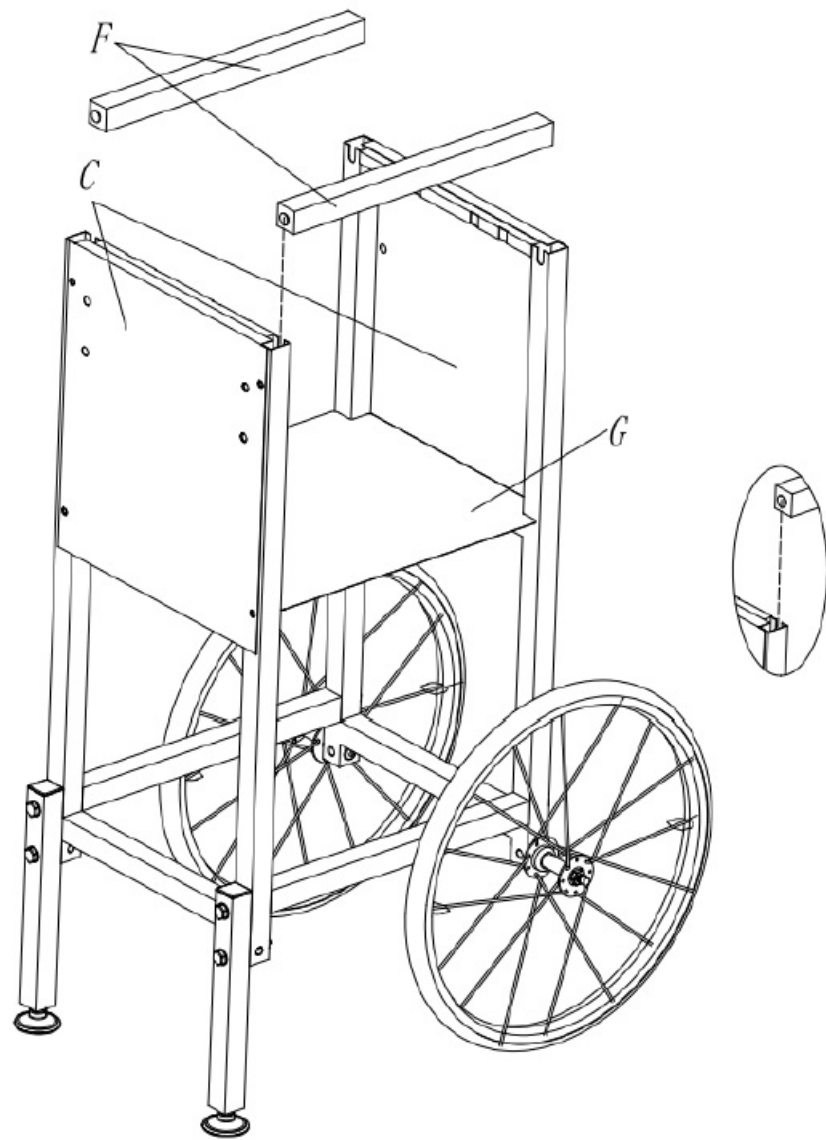


STEP 6:

Insert both HORIZONTAL SUPPORTS – WITH SCREWS (F) into the grooves at the ends of each SUPPORT STAND (C), as shown.

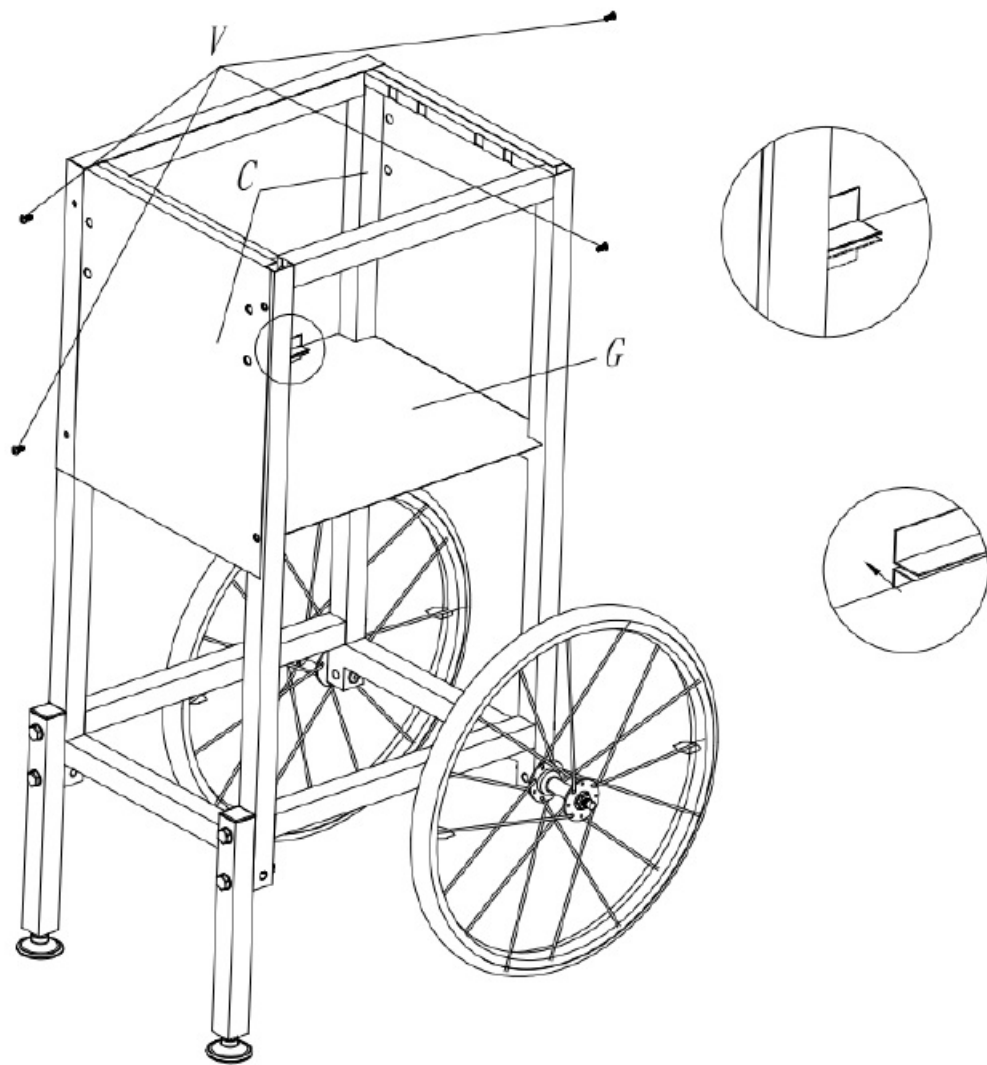
STEP 7:

Insert the CABINET BASE (G). Note: Place the lipped side facing down. Line the cabinet base up between the SUPPORT STANDS (C).



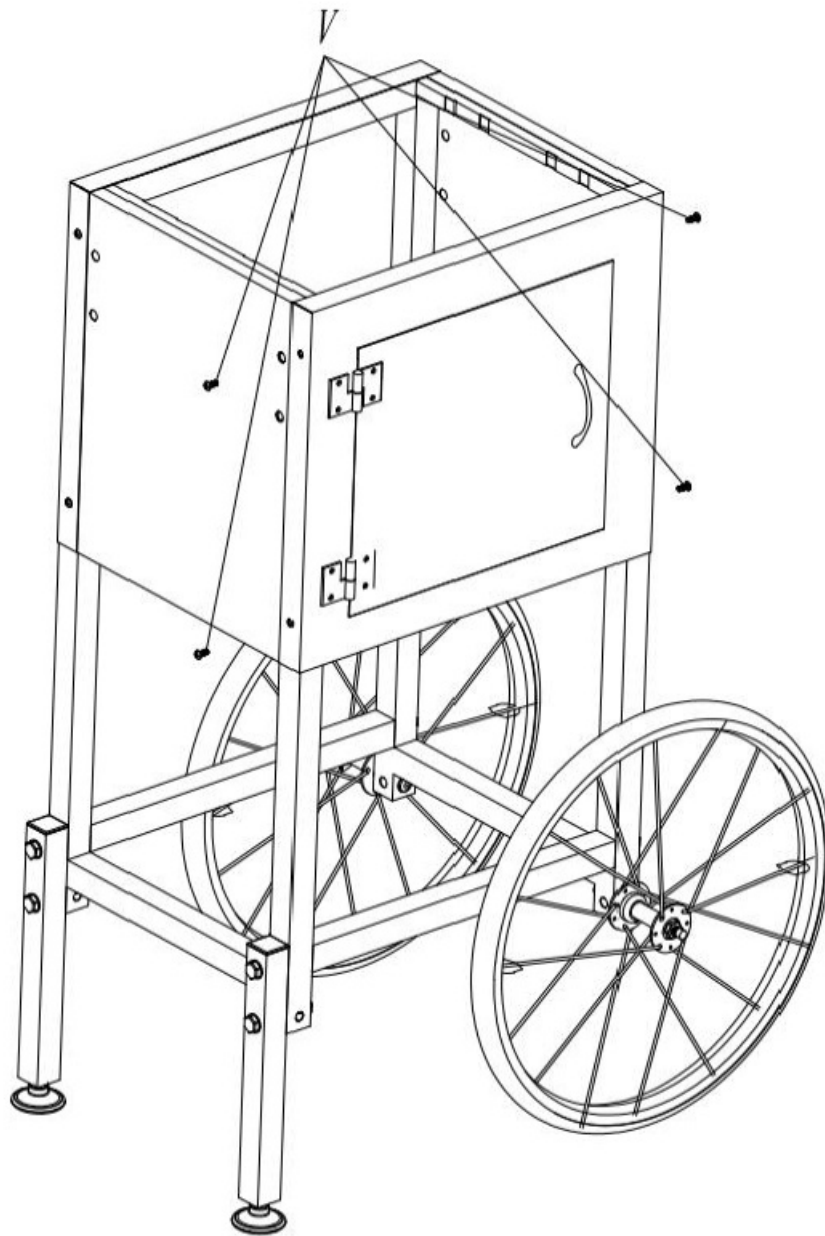
STEP 8:

Confirm the CABINET BASE (G) is locked in place. Secure the SUPPORT STANDS (C) using the SCREWS (V), as shown. Tighten screws with screwdriver.



STEP 9:

Note: Before assembling the front and back panels, determine which side you want the cabinet door facing. Insert the CABINET FRONT (H) and CABINET BACK (I). Secure both panels to the SUPPORT STANDS (C) with SCREWS (V), as shown. Tighten screws with screwdriver.

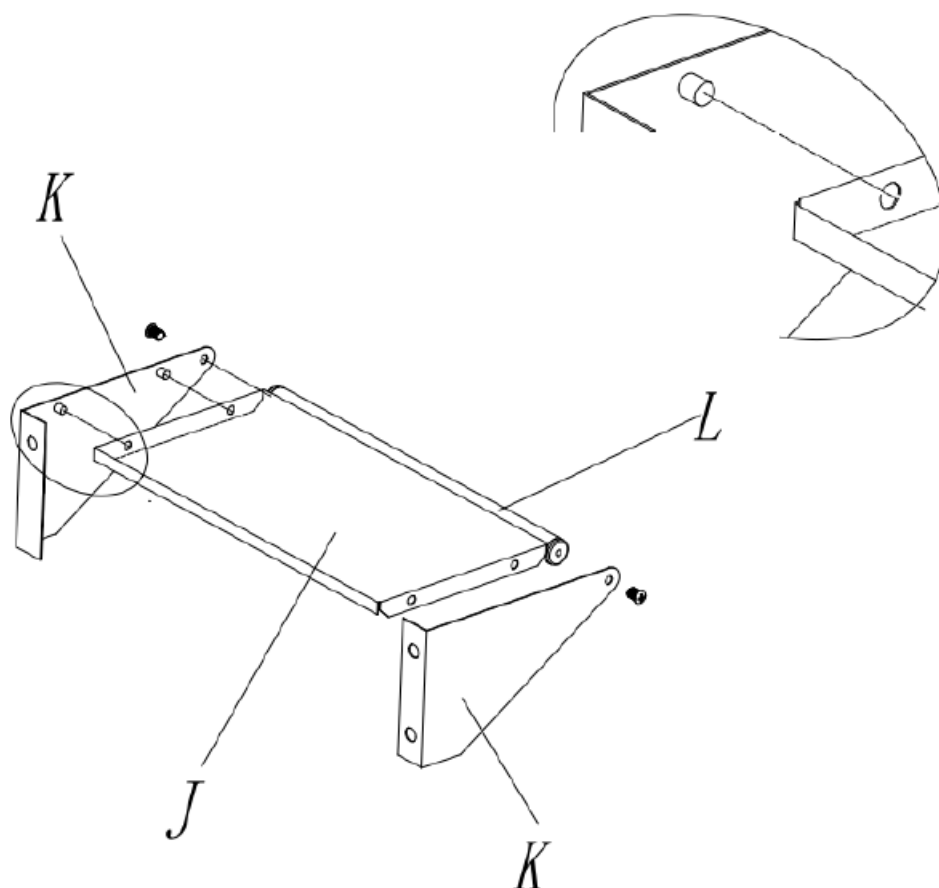


STEP 10:

Remove the pre-assembled screws from the PUSH HANDLE (L). Attach one of the WORKING PLATFORM BRACKETS (K) to one end of the handle.

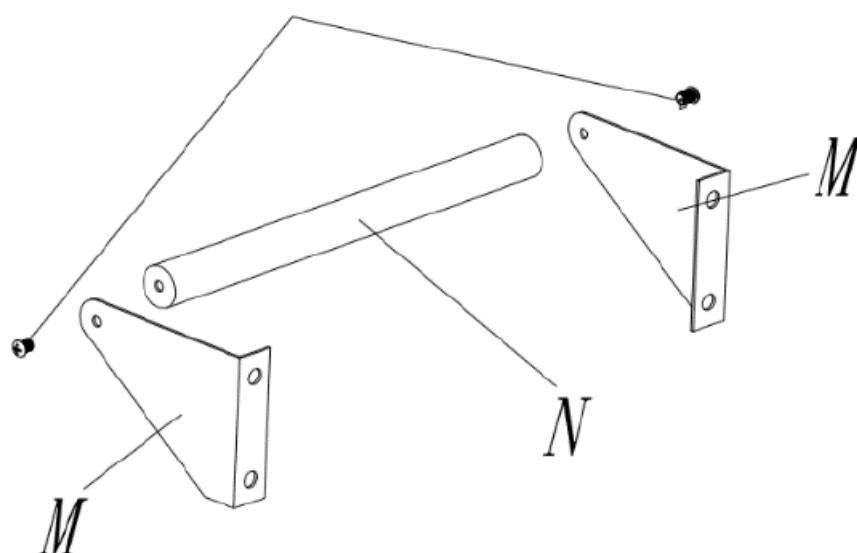
Insert the WORKING PLATFORM (J) to the same bracket using the pre-installed posts. Insert the screw and tighten.

Repeat steps above to attach the remaining bracket on the other side.



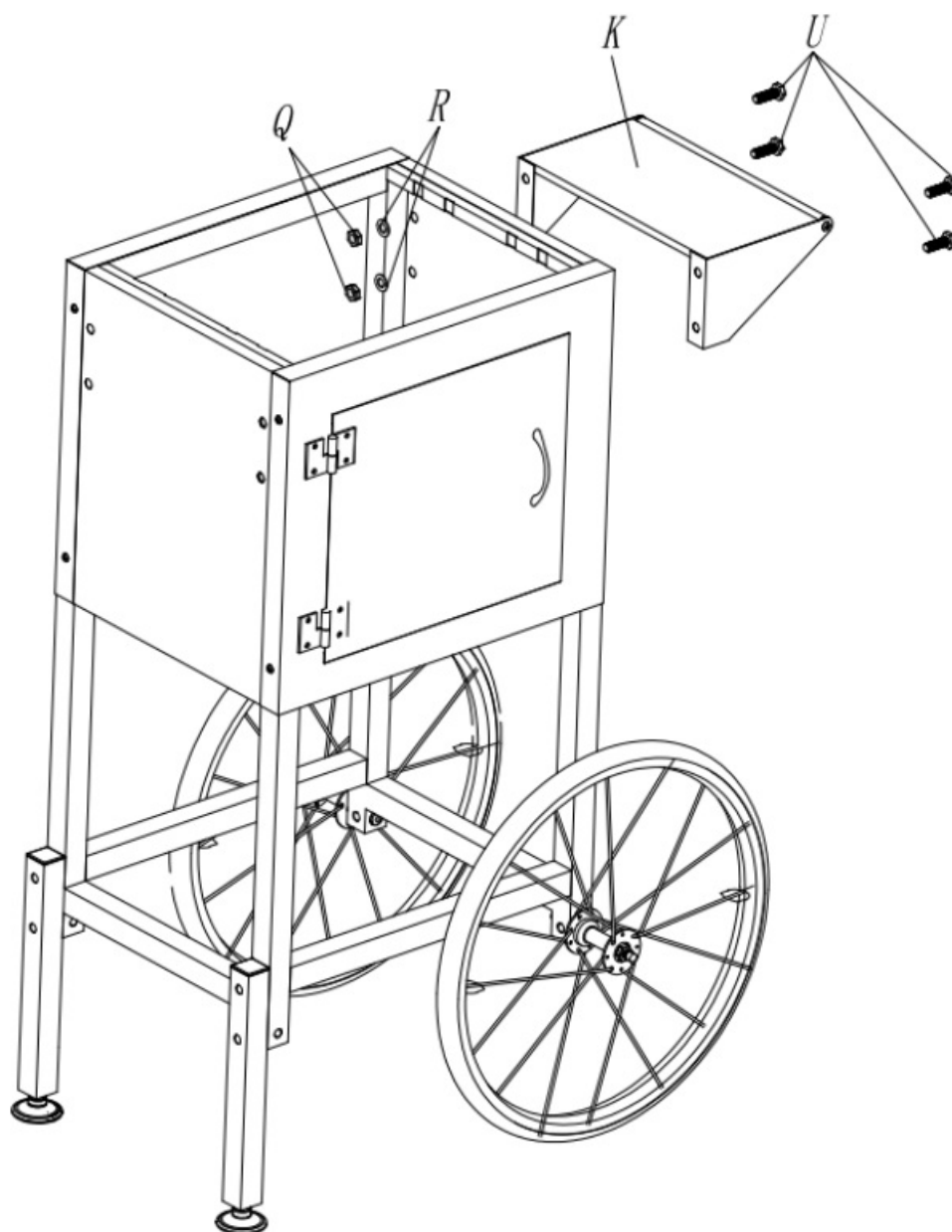
STEP 11:

Remove the pre-assembled screws from the HANDRAIL (N). Attach one of the HANDRAIL BRACKETS (M) to one end of the handle. Insert the screw and tighten.
Repeat step above to attach the remaining bracket on the other side.



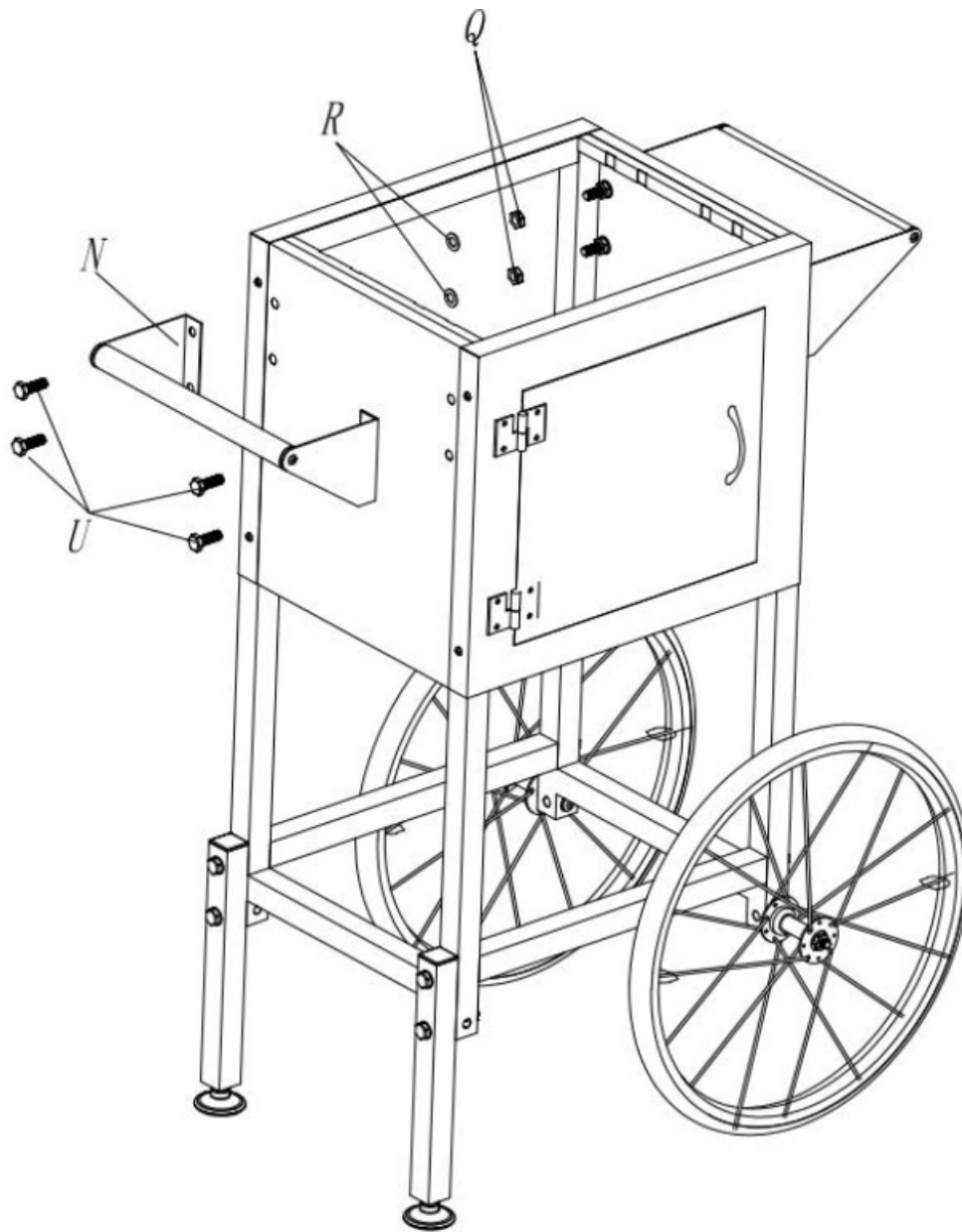
STEP 12:

Using four BOLTS (U), WASHERS (R) and NUTS (Q), install the assembled WORKING PLATFORM on the right side of the cart (same side as wheels).



STEP 13:

Using four BOLTS (U), WASHERS (R) and NUTS (Q), Install the assembled HANDRAIL on the left side of the cart (opposite the wheels).



Initial Setup Instructions

1. Set popcorn popper on a level, dry surface. Gently squeeze the sides of the Olde Midway front metal panel to detach, then remove all packing material and wipe inside of kettle and popper with a dry cloth. DO NOT use harsh cleaners or abrasive chemicals. After the initial setup, maintain a regular care and maintenance plan.
2. Place kettle top onto the brackets. Slide the stirrer through the spacer and kettle top, then screw clockwise into the gearbox. (Fig. 1)
3. Place the kettle onto the support bracket, while holding, insert the hinge pin through the kettle and support bracket. (Fig. 2) Insert the cotter pin through the end of the hinge pin to lock kettle into place (Fig. 3)
4. Connect the power plug from the bottom of the kettle into the outlet on the machine's ceiling. (Fig. 4) Note: Never plug this cord directly into an electrical outlet.

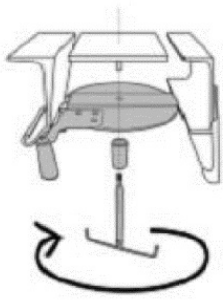


Fig. 1

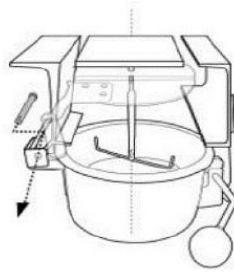


Fig. 2

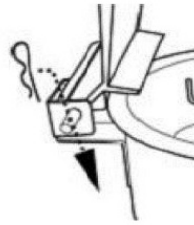


Fig. 3

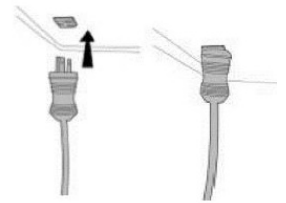


Fig. 4

Controls



WARM: Turns the warming light on an off.

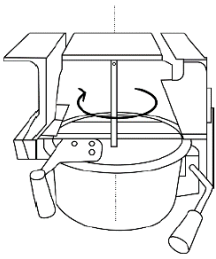
KETTLE: Turns the kettle on an off, and activates the stir function.

Accessories

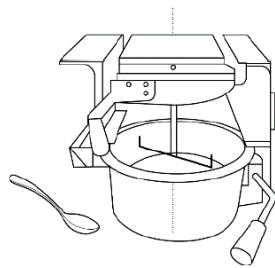


Salt	1 Tbsp	Kernel Popcorn
Shaker	Measure Scoop	Scoop

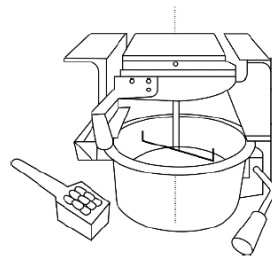
Operating Instructions



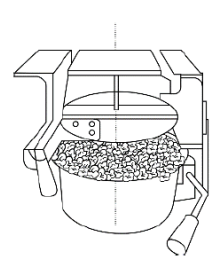
Press KETTLE Button



Add Oil



Add Kernels



Dump Kettle

STEP 1: Plug into a grounded 120v electrical outlet only. If using an extension cord, make sure it's out of the way to prevent tripping.

STEP 2: Push WARM switch on. Push KETTLE switch on. Lift lid up with the handle and attach to magnet on the ceiling. Immediately add oil (1 Tbsp per ½ cup kernels), and up to 1-1/2 kernel scoops (¾ cup) of popcorn kernels. Close lid. Allow to heat for 3-4 minutes. **DO NOT HEAT KETTLE WITHOUT OIL.**

STEP 3: Close the glass door carefully. Popcorn should begin popping in 2-3 minutes.

STEP 4: When popping has stopped, push the KETTLE switch off. (Fig.3). Do not add seasoning or toppings into kettle.

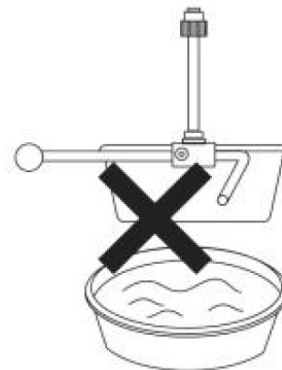
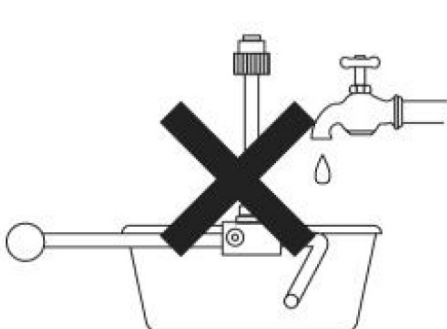
STEP 5: Gently rotate the roller arm on the kettle to release kettle and dump popcorn. **CAUTION! KETTLE AND LID ARE HOT!** Leave the WARM light on to warm the popcorn until served.

STEP 6: Turn all controls off and unplug popper.

Seasoning Recipes

It is recommended that the machine and kettle be cleaned after each use when the popper has cooled. However, waiting to clean after a few popping sessions is acceptable.

- Make sure all controls (WARM, KETTLE) are OFF and the popcorn machine is unplugged and cool.
- Clean all surfaces with a dry or damp cloth or sponge. **NEVER** immerse the kettle or any other part of the machine in water.



- Do not use abrasive chemicals or cleaners on any part of the machine.
- Clean and dry thoroughly before any extended storage period.

Advanced Kettle Cleaning Technique

1. After the machine has completely cooled for several hours add a small amount of hot water (no detergents) into the kettle.
2. Place a towel in the bottom of the unit with a large bowl on top (make sure bowl is large enough to collect all water from the kettle).
3. Turn on WARM and KETTLE, then bring water to boil for 1 to 2 minutes.


4. Turn off KETTLE and WARM and carefully pour out water into bowl. [CAUTION: KETTLE AND WATER WILL BE HOT!]
5. Repeat 2 to 3 times for best results.

Mix measurements suggested for 8-16 cups popped corn, according to taste.

<p>Bacon Parmesan</p> <p>1/2 cup iodized salt</p> <p>1/4 cup cooked bacon bits</p> <p>1/4 cup grated parmesan cheese</p> <p>Combine and sprinkle over popcorn, then toss.</p>	<p>Pizza</p> <p>1 tablespoon Parmesan cheese 1/2 teaspoon dried oregano</p> <p>1 pinch of red pepper flakes. Sprinkle over popcorn, mix well.</p>
<p>Italian</p> <p>1 tablespoon basil</p> <p>1 tablespoon parsley 1/2 teaspoon garlic salt</p> <p>1 teaspoon popcorn salt (or fine grain salt) 2 tablespoons olive oil</p> <p>Combine and drizzle over top of served popcorn.</p>	<p>Caramel Marshmallow Drizzle</p> <p>1/2 cup brown sugar 1/2 cup salted butter 10 marshmallows</p> <p>Melt butter and sugar in sauce pan, add marshmallows, stir until melted. Immediately drizzle over popcorn.</p>
<p>Cinnamon Sugar</p> <p>2 teaspoons sugar</p> <p>1/4 teaspoon ground cinnamon Sprinkle over warm popcorn.</p>	<p>Spicy Sriracha</p> <p>1 tablespoon melted butter 1 teaspoon sriracha</p> <p>Mix and drizzle over popcorn.</p>
<p>Taco</p> <p>1/8 teaspoon coriander</p> <p>1 teaspoon minced dried onion 2 teaspoons chili powder</p> <p>2 teaspoons onion powder 1 teaspoon paprika</p> <p>1 teaspoon garlic powder 1/2 – 1 teaspoon salt</p> <p>1/2 teaspoon cumin</p> <p>Combine in bowl and sprinkle over popcorn.</p>	<p>Pumpkin Spice</p> <p>3 tablespoons unsalted butter, melted 2 tablespoons packed light brown sugar 1 teaspoon pumpkin pie spice</p> <p>1 Pinch of Salt (optional)</p> <p>1/2 teaspoon instant espresso powder (or finely ground coffee grounds)</p> <p>Combine all ingredients and drizzle over popcorn, mix well.</p>

<p>Zesty Ranch</p> <p>1 tablespoon onion powder 1/2 teaspoon garlic powder 1 tablespoon dried dill</p> <p>1 tablespoon dried parsley 1 teaspoon sea salt</p> <p>1 teaspoon ground black pepper</p> <p>Combine and sprinkle onto served popcorn.</p>	<p>Everything Bagel</p> <p>1 tablespoon poppy seeds 1 tablespoon sesame seeds</p> <p>1 tablespoon dried minced onion 1 tablespoon dried minced garlic salt, to taste</p> <p>Sprinkle over popcorn.</p>
<p>Cajun</p> <p>4 tablespoons melted butter 1 tablespoon Cajun seasoning 1 teaspoon grated lemon zest 1/4 teaspoon cayenne</p> <p>2 chopped scallions</p> <p>Combine, drizzle over popcorn, season with salt.</p>	<p>Cookies & Cream</p> <p>10 chocolate and cream sandwich cookies 8oz White chocolate bar or chips</p> <p>Melt white chocolate according to package directions , sprinkle with finely crushed sandwich cookie crumbs, let set a few minutes and serve.</p>

Documents / Resources

	<p>OLDE MIDWAY P600 Popcorn Machine with Cart [pdf] Instruction Manual P600, P650, P600 Popcorn Machine with Cart, P600, Popcorn Machine with Cart, Popcorn Machine, Machine</p>
--	--