

# POPCORN

## Making Popcorn

**\*CAUTION: KETTLE IS VERY HOT!**

- Turn on the kettle heat, agitator motor, and warmer.
- Add 1/3 cup of oil to the kettle.
- Add 2 cups popcorn and a tablespoon of season salt to the kettle.
- Keep doors slightly open to vent; when popping slows down, dump popcorn into bin.
- Fill bags and seal (fold over bags).
- Repeat as needed...then turn off kettle heat & agitator motor when done cooking.

\*Keep some bagged popcorn in the popcorn machine, ready for sale. Football has a higher demand, so stack sealed bags on the counter near the cashier and keep the popcorn coming!

## Cleaning Popcorn Machine

- Turn off all switches**
- Once kettle has cooled -- wipe out inside of the kettle with paper towels.
- Clean out all popcorn/pieces out of bin.
- Lift out the bottom of the bin and take to sink to wash with soapy water.
- Empty bottom tray that catches unpopped and small pieces; wash with soapy water.
- Clean the glass sides and front with spray bottle vinegar and water mix.  
**\*\*IMPORTANT: NOTHING BUT VINEGAR WATER ON INSIDE SURFACES\*\***
- Clean outside surfaces with the vinegar or other cleaner .
- Clean counter around and under the popcorn machine.

# HOT DOGS

## Making Hot Dogs

- Plug in both cords (different outlets) and preheat hot dog grill:
  - Turn two knobs @ 200-250 degrees
  - Warming drawer @150 degrees
  - Flip toggle switch that moves racks up/down
- Add water to bottom trays to keep hot dogs in drawer moist.
- Always use plastic gloves and tongs** when handling hot dogs.
- Place hot dogs on the cooking rack; hot dogs will darken when ready.
- Put hot dogs in buns, wrap in foil and place in warming drawer.
- When drawer is full, heated hot dogs still on grill can be kept warm @ 150 degrees.  
\*Hot dogs that have not been put in buns can be stored in fridge and reheated for another game.

## Cleaning Hot Dog Grill

**IMPORTANT: Top surface is NEVER washed with soap or any cleaner.**

- Unplug both cords** and turn off all knobs/switches.
- While top grill still warm, wipe down with paper towels & ice.

Put a couple pieces of ice in paper towel and rub along warm surface with ice melting. This will clean the surface of most grease. You may have to wipe water/grease from bottom of the surface to keep the mess down.

- Remove top rack, warming drawers, and bottom tray and wash with soapy water.
- Clean counter around and under the hot dog grill.

# NACHOS & CHEESE

## Making Nachos & Cheese

- Plug in nacho cheese machine and preheat two bags of cheese (top & bottom tray).
- Always use plastic gloves** when handling nachos & cheese.
- Prepare cheese in bottom tray to dispense:
  - Pull off ring seal from bottom cheese bag, attach tube (push & screw on)
  - Turn knob to open tube “track”
  - Feed tube through track and turn knob to secure.
- Fill several plastic trays with nacho chips and store on lower shelf under counter.
- When order placed** for nachos or side order of cheese for other items (such as pretzels)
  - Place nacho tray under tube/spigot
  - Fill small well of plastic tray with cheese.

## Clean-up

- Unplug cord.**
- Store unused cheese:
  - If opened/tube attached, seal end of tube with foil and place cheese in fridge.
  - If cheese unopened, store on lower shelf under counter.
- Unused chips can be placed back into the bag (throw away trays).
- Wipe down nacho cheese machine with vinegar water or other cleaner.
- Clean counter around and under the nacho cheese machine.

# PRETZELS

## Pre-Warming Pretzels in Warming Display:

- Always use plastic gloves** when handling pretzels.
- Plug in warmer and make sure light bulb(s) are securely screwed in.
- Hang pretzels on racks to warm; place nacho tray inside with water to keep moist.

## Pre-Warming Pretzels in Steamer:

- Plug in steamer and pour 2-3 quarts of water in small side of steamer.
- Turn black knob to 5 or 6 until it starts to steam; then turn down to 2 or 3.
- Place unwrapped\* pretzels in large side of steamer to thaw/warm up.  
\*Tried wrapping pretzels in hot dog foil sheets -- not big enough, foil sticks, and takes too long.

## When pretzel ordered:

- Handling pretzel with wax paper, mist with water and heat in microwave 30 seconds.  
- until warm/soft; if frozen, can take 45 seconds to 1 minute
- If ordered with salt or cinnamon, mist again with water and dip/sprinkle w/topping.
- If ordered with nacho cheese (50 cents extra), cheese is served in nacho tray.

## Clean-up

- Unplug cord** to warming display and/or steamer.
- Wipe out warming display and/or microwave with paper towels and vinegar water.
- Steamer:** Unscrew stainless steel knob over sink or container to drain water; wipe out with paper towels and let air dry.
- Clean counter all around microwave, warming display and/or steamer.

# COFFEE AND HOT CHOCOLATE

- Pre-heat water in large urns; turn knobs to 8-10; toggle switch on.

**CAUTION -- SIDES OF STAINLESS STEEL URNS ARE VERY HOT!**

## To Make Hot Chocolate

- Start water flow: Move water dispenser arm over urn and push white button on front.
- When urn is 1/2 full, add desired amount of hot chocolate mix (2/3 to 3/4 of large container; sizes purchased can vary).
- Stir with long handled spoon often to mix well.

## To Make Coffee\*

- Use wire basket on top of urn; add filter and use 3 cups ground coffee.
- Start water flow: Move water dispenser arm over urn and push white button on front.
- Monitor throughout brewing to ensure filter does not folder over (and grounds spill out).

**\*\*Consider making coffee in smaller pot(s) and use urns for hot chocolate only.**

## Clean-up

- Turn on spigots (one at a time) to empty unused beverage into drain.
- Refill urn again with dispenser and scrub with long handled bristle brush.  
**Note:** You can stop the water from dispensing into the urn at any time by flipping the toggle switch to off for a moment (or moving arm to center of machine between two urns).
- Empty through spigots and repeat, if necessary, to remove all particles/sediment.
- Wash lids, basket, spoons, brush with soapy water.
- Clean counter all around microwave, warming display and/or steamer.