SALTY POPCORN IN CONVENTIONAL POPPERS

YOU WILL NEED:

- COCONUT OIL
- SPECIAL POPCORN SALT
- POPCORN KERNELS
- POPPER

CORRECT RATIO OF CORN / OIL / SALT CALCULATED ON THE BASE OF KETTLE'S VOLUME

1. Allow kettle to heat up for 3-4 minutes.
2. Dump oil in kettle.
3. Put salt in the same cup with corn and dump it in the kettle. Put on the lid.

When popped corn leaves the kettle, its moisture is around 5%. Within a short time it drops 3.5 – 4% and the product gets crunchy.

If the cabinet has a heated deck or hot air circulation, it happens very fast.

If there is no inside heating, do not stir popcorn after dumping, leave it as it is for some time while you load in another batch. Then carefully stir popcorn up with a perforated scoop.

HOW TO MAKE:

In the below chart see the recommended batches vs indicated in manual kettle volume.

<table>
<thead>
<tr>
<th>Kettle Volume in Oz</th>
<th>Amount of Corn Kernels in Oz/Gram</th>
<th>Oil Oz/Gr (1/3 of Kettle Vol)</th>
<th>Salt in Gram</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>6/170</td>
<td>2/57</td>
<td>8</td>
</tr>
<tr>
<td>8</td>
<td>8/230</td>
<td>2.7/75</td>
<td>11</td>
</tr>
<tr>
<td>12</td>
<td>12/340</td>
<td>4/110</td>
<td>17</td>
</tr>
<tr>
<td>14</td>
<td>14/385</td>
<td>4.7/150</td>
<td>18</td>
</tr>
<tr>
<td>16</td>
<td>16/450</td>
<td>5.3/150</td>
<td>22</td>
</tr>
<tr>
<td>18</td>
<td>18/510</td>
<td>6/170</td>
<td>25</td>
</tr>
<tr>
<td>20</td>
<td>20/570</td>
<td>7/120</td>
<td>28</td>
</tr>
<tr>
<td>32</td>
<td>32/800</td>
<td>11/300</td>
<td>45</td>
</tr>
<tr>
<td>36</td>
<td>36/1020</td>
<td>12/340</td>
<td>50</td>
</tr>
<tr>
<td>48</td>
<td>48/1360</td>
<td>16/450</td>
<td>67</td>
</tr>
<tr>
<td>52</td>
<td>52/1470</td>
<td>13/400</td>
<td>72</td>
</tr>
<tr>
<td>60</td>
<td>60/1700</td>
<td>20/560</td>
<td>84</td>
</tr>
</tbody>
</table>

SALTY POPCORN........................................................3-4
SWEET GLAZED POPCORN........................................5-6
SWEET CARAMEL POPCORN......................................7-10
SAVORY POPCORN................................................11-12

COTTON CANDY..........................................................13
CANDY APPLE..........................................................14
DONUTS...............................................................15

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**SALTY POPCORN IN ROBOLABS’ ROBOPOP 60**

**PRE-POPPING IN ROBOPOP 60**

In this machine you can pop both mushroom and butterfly, however salt seasoning and oil flavoring are available only for butterfly corn.

Since Robopops are not batch poppers, but continuous production machines, the supply of corn, salt and oil goes in them continuously.

To set up the speed of ingredients’ application and other necessary parameters, follow the popper’s instruction.

**INGREDIENTS’ CONSUMPTION RATE:**

- 1.00 KG OF CORN
- 0.20 KG OF COCONUT OIL
- 0.04 KG OF CORINSALT

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**SWEET GLAZED POPCORN IN ONE STEP, POPPED IN CONVENTIONAL OIL/WET POPPERS WITH CORIN GLAZE**

**YOU WILL NEED:**

- WHITE OR YELLOW COCONUT OIL, THE CHOICE DEPENDING ON THE INTENDED COLOR: USE WHITE FOR BRIGHT FRUITY COLORS, USE YELLOW FOR SATURATED CARAMEL AND CHOCOLATE COLORS.
- CORINGLAZE MIX
- CORN
- POPPER

Prepare in advance all the necessary ingredients and follow the below chart for guidance. For better results, use 20% less corn than that for salt corn.

The amount of oil is unchanged and is 1/3 of kettle’s volume. The amount of Coringlaze is 1/2 of kettle’s volume.

The dosage of ingredients is dependent on the kettle’s volume (see instruction manual).

**RANGE OF CORIN GLAZE FLAVORS:**

- Blue Raspberry
- Grape
- Green Apple
- Banana
- Raspberry
- Strawberry
- Cherries
- Chocolate
- Caramel

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**SWEET GLAZED POPCORN**
IN CONVENTIONAL OIL/WET POPPERS

**HOW TO MAKE:**

How to pop
1. Allow kettle to heat up for 3-4 minutes.
2. Dump oil in kettle.
3. Let the stirrer make 2-3 turns.
4. Pour Glaze and let the stirrer turn 2-3 times, after that.
5. Add corn.

When popped corn leaves the kettle, its moisture is around 5%. Within a short time it drops 3.5 – 4% and corn gets crunchy.

• If the cabinet has a heated deck or hot air circulation, the moisture drops very fast.
• If there is no inside heating, do not stir popcorn after dumping, leave it as it is for some time while you load in another batch. Then carefully stir popcorn up with perforated scoops.

**MAKING SWEET GLAZED POPCORN WITH A NON-STICK AGENT**

**COMPOUND-S OR CORINGLAZE COMPOUND**

1. There is no need to use Compound-S with CorinGlaze because it has a non-stick agent in its composition.
2. If you use GlazePop, do it in the following order:
   • Use the advised (see the above chart) dosages of oil and corn.
   • Use GlazePop in the amount equalling ½ of kettle’s volume.
   • add 3.5 g of Compound-S or CorinGlaze Compound for every ounce of corn (1 ounce = approx. 30 g).
   • Heat up oil in the kettle, pour Glaze and non-stick agent Compound-S in it, add corn, drop the lid and wait for the corn to start popping.

**Sweet Glazed Popcorn**

**in conventional oil/wet poppers**

**Making Caramel Popcorn**

**Sweet Caramel Popcorn**

**YOU WILL NEED:**

• Water
• Caramel Premix
• Granulated Sugar
• Yellow Coconut Oil
• Pre-popped Mushroom Corn
• Free-N-Easy Candy Corn Separator

**HOW TO MAKE:**

**Important:** at adding sugar, do not exceed the ratio Caramel Premix / Sugar. The amount of Sugar must equal the amount of Caramel Premix or be slightly more – if you want your popcorn coated thicker. Do not use less Sugar than Caramel Premix. If you put less Sugar, the product may soon become sticky.

**Important:** conventional dosage may be 50% Caramel Premix vs 50% Sugar.

For a fuller coating you may augment Sugar 10%. For example 40% Caramel Premix vs 60% Sugar.

**Important:** if you use more Sugar than 60%, your product may lose its shine, look dull and Sugar may crystalize on popcorn.
**SWEET CARAMEL POPCORN**

## MAKING CARAMEL CORN IN ROBOLABS COATERS

### YOU WILL NEED:
- Water
- Caramel Premix
- Granulated Sugar
- Yellow Coconut Oil
- Pre-popped Mushroom Corn
- Free-N-Easy Candy Corn Separator

### FOLLOW THE CHART FOR BEST RESULTS:

<table>
<thead>
<tr>
<th>Cooker-coater model</th>
<th>Water in ml</th>
<th>Caramel Premix in gram</th>
<th>Sugar in gr</th>
<th>Oil in gram</th>
<th>Pre-popped corn in liters</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROBOSUGAR 10</td>
<td>500</td>
<td>1250</td>
<td>1250</td>
<td>500/250</td>
<td>3.8</td>
</tr>
<tr>
<td>SUGARLIPS 10</td>
<td>375</td>
<td>1050</td>
<td>1050</td>
<td>150/200</td>
<td>3.6</td>
</tr>
<tr>
<td>ROBOSUGAR 20</td>
<td>1000</td>
<td>2400</td>
<td>2400</td>
<td>300</td>
<td>76</td>
</tr>
<tr>
<td>SUGARLIPS 20</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### COATING IN SUGARLIPS 10 AND SUGARLIPS 20:

1. Choose one of the two recipes.
2. Add all the ingredients into the kettle and put on the lid.
3. Once steam starts to roll up from underneath the lid, remove the lid.
4. Allow the mix to cook until the buzzer sounds at the specified product temperature.
5. Turn Switch over to Mix and add pre-popped mushroom in the amount indicated in the concrete manual.

### CARAMEL COATING IN ROBOSUGAR 10 AND ROBOSUGAR 20:

1. Choose one of the two recipes.
2. Add all the ingredients into the kettle and turn on the machine.
3. Allow the slurry to heat up to 160 °C or 170 °C.
4. When the slurry is ready, add pre-popped popcorn into the kettle in the amounts based on the machine model. Pre-popped corn may be added either automatically or manually.
5. Spray 10-12 squirts of candy-corn separator Free-N-Easy for better corn separation.
6. After mixing and thorough coating, dump corn onto the cooling mesh belt. Corn may be dumped either automatically or manually.
7. After corn is cooled, it is automatically dumped into receiving container.

## MAKING CARAMEL CORN WITH BASIC AND FRUIT MIXES

### YOU WILL NEED:
- Water
- Basic Premix
- Fruit Mix
- Granulated Sugar
- White Coconut Oil
- Pre-popped Mushroom Corn

### RECOMMENDED BATCH COMPOSITION FOR ROBOLABS COATERS:

<table>
<thead>
<tr>
<th>Cooker-Coater</th>
<th>Water in ml</th>
<th>Basic Premix in kg</th>
<th>Fruit Mix in kg</th>
<th>Sugar in kg</th>
<th>Oil in kg</th>
<th>Pre-popped corn in Liters</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUGARLIPS 10</td>
<td>500</td>
<td>1,25</td>
<td>0,113</td>
<td>1,25</td>
<td>0,2</td>
<td>3,8</td>
</tr>
<tr>
<td>ROBOSUGAR 10</td>
<td>500</td>
<td>1,25</td>
<td>0,113</td>
<td>1,25</td>
<td>0,2</td>
<td>3,8</td>
</tr>
<tr>
<td>ROBOSUGAR 20</td>
<td>1000</td>
<td>2,4</td>
<td>0,226</td>
<td>2,4</td>
<td>0,3</td>
<td>76</td>
</tr>
</tbody>
</table>

### INSTRUCTION FOR MAKING CARAMEL CORN IN ALL TYPES COOKER COATERS, EXCEPT ROBOLABS:

1. Turn Heat switch on.
2. Add water, basic and sugar.
3. Turn on Motor switch and allow the stirrer to turn around ≈ 1 minute.
4. Turn the Motor switch off. With the Heat switch off, the motor will run for 30 seconds of every minute.
5. Add oil and put on the lid.
6. Remove the lid when you see steam coming from underneath the lid.
7. When slurry’s temperature is 3 or 4 degrees below the buzzer temperature (≈ 138 °C), turn Heat switch off, add FRUIT MIX or CORN TREAT Flavor, turn on Heat again and wait for the buzzer to sound.*
8. When the buzzer sounds, turn off Heat and add pre-popped corn.
9. Allow corn to mix for 30 seconds with the kettle in the upright position. Spray with Free-N-Easy.
10. Move kettle to the mix position and mix 1-1,5 minutes until there is no slurry left on the kettle’s bottom.
11. Dump caramel corn onto the cooling pan and carefully mix it with two scoops.

### IMPORTANT:
1. If Fruit Mix or CORN TREAT are added together with Basic, the finished product will not have the intended color, aroma and fruity taste. Always add Fruit Mix before the buzzer sound.
2. Gold Medal Coaters give a buzzer at 135 – 138 °C. Robolabs bazzes at 160-180 °C.

### RANGE OF FRUIT MIX FLAVORS:

- Green Apple
- Orange
- Blue Raspberry
- Cherry
- Strawberry
- Grape
- Banana
- Blackberry
- Black Currant
- Ginger
- Cookie
- Marzipan

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SWEET CARAMEL POPCORN

MAKING CARAMEL CORN IN ROBOLABS COATERS

1. Turn Heat switch on.
2. Add water, Basic, Sugar, Oil and put on the lid.
3. Remove the lid when steam starts rolling up from underneath the lid.
4. When the slurry’s temperature starts to come up to its doneness, but is yet 3 or 4 degrees below, add CORN TREAT or FRUIT MIX and wait for the buzzer.
5. Turn on MIX and add pre-popped popcorn.
6. Immediately spray the corn with Free-N-Easy for better corn separation (10-15 squirts).
7. Mix caramel corn thoroughly until it starts falling apart and you see no slurry on bottom.
8. Dump it onto the cooling pan and carefully stir it up with two scoops, cooling and further separating.

IMPORTANT:
1. If Fruit Mix or CORN TREAT are added together with Basic, the finished product will not have the intended color, aroma and fruity taste. Always add Fruit Mix before the buzzer sound.
2. Gold Medal Coaters give a buzzer at 135 – 138 °C. RoboLabs buzz at 160-180 °C.

CHEESE CORN

YOU WILL NEED:

- YELLOW COCONUT OIL
- CHEESE MIX “REGULAR” OR SAVORY POWDER CHEESE MIX
- FRESH PRE-POPPED CORN, POPPED IN OIL / WET POPPERS WITHIN 3 HOURS OR LESS BEFORE COATING, AND WITH 50% LESS SALT

IMPORTANT:
1. If you pre-pop corn in a conventional wet/oil popper, use twice as less salt, because cheese mixes also contain salt.
2. If you pre-pop corn in Robo machines, you might need to add extra salt in cheese mix.

HOW TO MAKE CHEESE CORN IN ROBOLABS CARAMEL COATERS:

1. Add all the ingredients in the kettle and turn the machine on.
2. Allow the cheese slurry to heat up to 45-50 °C, but not higher. When the kettle's temperature is ≈50 °C, cook the slurry by periodically turning the stirrer on and off without heating it (Heat switch is off).
3. When the slurry is homogeneous and the temperature shows around 50 °C, add pre-popped corn and immediately turn on MIX.
4. It takes no more than 1 minute for complete coating.
5. Dump cheese-coated corn onto the mesh table.

SUGARLIPS 10 AND SUGARLIPS 20

ROBOSUGAR 10 AND ROBOSUGAR 20

1. Pour all the ingredients in the coater and turn the machine on. Allow the slurry to heat up.
2. When the slurry’s temperature starts to come up to its doneness, but is yet 3 or 4 degrees below, add CORN TREAT or FRUIT MIX and wait for the buzzer.
3. Add pre-popped corn in the amount indicated for the concrete model (may be automatic or manual).
5. After thorough mixing, dump caramel corn onto the cooling mesh belt. Dumping can also be either automatic or manual.
6. After cooling, candy corn is dumped automatically into a receiving container.

FOLLOW THE CHART FOR BALANCED BATCHES:

<table>
<thead>
<tr>
<th>Model</th>
<th>Oil gr</th>
<th>Cheese mix gr</th>
<th>Pre-popped corn gr</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUGARLIPS 10</td>
<td>560</td>
<td>240</td>
<td>40</td>
</tr>
<tr>
<td>ROBOSUGAR 10</td>
<td>1120</td>
<td>480</td>
<td>80</td>
</tr>
</tbody>
</table>

ROBOSUGAR 20:

1. Add all ingredients in kettle and start the machine on CHEESE mode.
2. Dump pre-popped corn in loading bucket.
3. After preset time, the machine will load the corn into the kettle and start coating.
4. After coating is complete, the machine will unload the corn onto the mesh and further in the receiving container.
**Cheese Popcorn**

**Made in Coaters:**

**You Will Need:**
- Yellow Coconut Oil
- Cheese Paste “Regular” or Other Savory Powder Mixes
- Freshly Pre-Popped Corn, Made No Earlier Than 3 Hours Before Coating. While Pre-Popping Use 50% Less Salt

**In Robolabs’ RoboMix Mini Coater:**
1. Melt coconut oil in marmite or hotplate, add cheese to it and mix the ingredients into paste.
2. Pour pre-popped corn into coater.
3. Pour paste on top.
4. Turn on the coater and mix thoroughly.
5. Make sure the corn is fully coated.

**Cheese Popcorn Range:**
- Tomato
- Barbeque
- Sour Cream and Onions
- Mushroom
- Cheese
- Bacon and Cheese

**Savoury Popcorn**

**With Savory Powder Mixes**

Powder shake-on mixes may be used in two ways:
1. In case there is no coating equipment in concession kitchen, simply shake on the mix on a freshly popped hot popcorn. It will give popcorn a new taste and make your assortment range wider.
2. If there is a coater or caramel cooker-coater, follow the instruction for making cheese corn. It will make the taste more saturated vs simple shake-on.

**Savoury Mixes Flavor Range:**
- Barbeque
- Sour Cream and Onions
- Tomato
- Cheese
- Bacon and Cheese
- Mushroom

**Cheese Corn**

**Cotton Candy**

A treat, loved and dear from childhood, is easy and fun to make. It is just the case when candy floss making is enjoyable and always a success.

**You Will Need:**
- A Cotton Candy Machine
- Course granulated sugar
- FlossArt Concentrate, if you want to give your candy floss fruity flavors and bright colors
- Paper, polyethylene or wooden sticks
- Cups or bags if you plan to package it

**How to Make:**
1. Prepare in advance all the necessary supplies: granulated sugar and Floss Art concentrate. Remember that 1 kg of granulated sugar takes 10 gram of FlossArt. For deeper color sprinkle water over sugar and mix well. 1 Tablespoonful water over 4.5 kg sugar.
2. Install the machine and plug it in per the instruction.
3. Pour sugar or sugar with the flavor concentrate into the floss head. Do not excess concentrate, it could impart a bitter taste.
4. Set up the speed for making floss.
5. In the machines, engineered for horizontal feed, and floss setting on the inside bowl walls, collect the floss by rolling it onto the stick.
6. In the machines, engineered for up feed (as, for example, in Carnival), hold the stick 20-40 cm over the spinning head and roll it very fast with fingers.

**Range of Floss Flavors**
- Blue
- Raspberry
- Orange
- Banana
- Cherry
- Strawberry
- Lemon
- Green Apple
- Grape
- Cherry Cola

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**CANDY APPLE**

**IMPORTANT TO KNOW**

1. Apples should be room temperature.
2. Choose small clean dry and hard apples with whole thick skin (e.g. Granny Smith).
3. Give your apples a good wash before coating and rub them dry.

**Candy apple is the product, which is tasty, pretty and healthy. All in one treat.**

**YOU WILL NEED:**
- CANDY APPLE COOKER
- CANDY APPLE MIX (425 gram)
- SUGAR (140 gram)
- WATER (480 ml)
- STICK SETTER FOR APPLES
- STICKS
- CANDY APPLES BAGS AND WRAPS

**HOW TO MAKE:**

1. Mix candy apple mix, put sugar and water into the bowl of the cooker. Stir the mix, until it is fully dissolved in water. Turn on Heat.
2. Let the temperature rise, stirring the mixture occasionally. Once the mixture boils, no other stirring is needed. Allow the temperature rise to 144°C, at which it will harden on apples and meanwhile prepare your apples for coating, inserting the sticks into apple tops.
3. You may check the readiness of the mixture by dropping a little drop into cold water. If it falls on the bottom and stays hard after you pick it up, the mixture is ready.
4. When the mixture is ready, turn off heat, raise and tip the bowl.
5. Holding the prepared apples by the stick, dip them into candy mixture, twisting until completely covered.
6. Place the coated apples onto a clean flat surface.
7. Do not let apples touch one another until they fully harden.
8. Candy apples will stay shiny and hard within 24-36 hours.

**FLAVOR RANGE:**

- RASPBERRY
- FOREST BERRIES
- GRAPES

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**DONUTS**

**YOU WILL NEED:**
- READY-TO-USE MIXES:
  - BINGO-RINGO VEGAN
  - BINGO-RINGO CLASSIC
  - BINGO-RINGO POTATO
- WATER
- MIXER
- DONUT MACHINE

**HOW TO MAKE:**

**CLASSIC AND VEGAN DONUTS**

1. Add 1 kg of vegan or classic mix and 530-550 ml of room temperature water.
2. Mix 1 minute on low speed, then 2 minutes on medium.
3. Leave the batter to rest for 10 minutes.
4. Dump the batter into the donut machine dispenser and deep fry 50-60 seconds on each side at 180-190°C.

**POTATO DONUTS**

1. Add 1 kg of potato mix and 830 ml of room temperature water.
2. Mix 1 minute on low speed, then 2 minutes on medium.
3. Leave the batter to rest for 10 minutes.
4. Dump the batter into the donut machine dispenser and deep fry 50-60 seconds on each side at 180-190°C.
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