

RECIPE BOOK

UPDATED AND SUPPLEMENTED

DONUTS



COTTON CANDY
CANDY APPLES

POPCORN



SALTY POPCORN

IN CONVENTIONAL POPPERS



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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

IN THE BELOW CHART SEE THE RECOMMENDED BATCHES VS INDICATED IN MANUAL KETTLE VOLUME

Kettle Volume in Oz	Amount of Corn kernels in Oz/ Gram	Oil Oz/Gram (1/3 of kettle Vol)	Salt in Gram
6	6/170	2/57	8
8	8/230	2,7/75	11,
12	12/340	4/110	17
14	14/395	4,7/130	19
16	16/450	5,3/150	22
18	18/510	6/170	25
20	20/570	7 /190	28
32	32/900	11/300	45
36	36/1020	12/340	50
48	48/1360	16/450	67
52	52/1470	17/480	72
60	60/1700	20/560	84

HOW TO POP WITH SPECIAL POPCORN CORINSALT

HOW TO MAKE:

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.

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



SWEET GLAZED POPCORN

IN ONE STEP, POPPED IN CONVENTIONAL OIL/WET POPPERS

SWEET GLAZED CORN 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

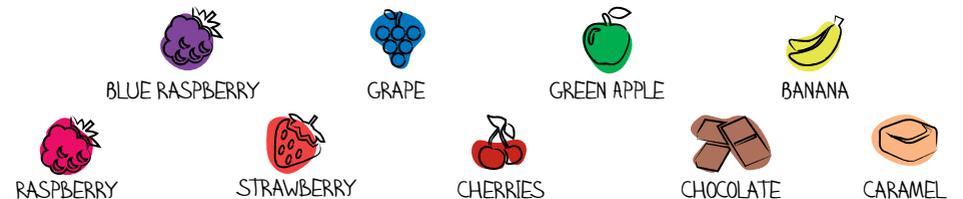
PREPARE IN ADVANCE ALL THE NECESSARY INGREDIENTS AND FOLLOW THE BELOW CHART FOR GUIDANCE. FOR BETTER RESULTS, USE 20% LESS CORN THAN THAT FOR SALT CORN.

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.

Kettle Volume in Oz	Corn: = kettle's Volume minus 20%. Oz/Gram	Oil in Oz/Gram 1/3 of kettle Volume	CorinGlaze: Oz/Gram = 1/2 of kettle Volume
6	5/136	2/57	3/85
8	6/185	2,7/75	4/110
12	9/270	4/110	6/170
14	12/320	4,7/130	7/200
16	13/360	5,3/150	8/230
18	14/400	6/170	9/250
20	16/460	6,7/180	10/300
32	26/720	11/300	16/450
36	30/816	12/303	18/540
48	40/1100	16/450	24/680
52	42/1180	17/480	26/740
60	48/1360	20/560	30/850

THE DOSAGE OF INGREDIENTS IS DEPENDENT ON THE KETTLE'S VOLUME (SEE INSTRUCTION MANUAL).

RANGE OF CORIN GLAZE FLAVORS:



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 1,5 g of Compound- S or Corin-Glaze 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 CARAMEL POPCORN

MAKING CARAMEL CORN WITH UNIVERSAL CARAMEL PREMIX

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:

Cooker-coater model	Water in ml	Caramel Premix in gram	Sugar in gr	Oil in gram	Prepopped corn in Liters
ROBOSUGAR 10	500	1250	1250	200/250	38
SUGARLIPS 10					
ROBOSUGAR 10	375	1050	1050	150/200	38
SUGARLIPS 10					
SUGARLIPS 20	1000	2400	2400	300	76
ROBOSUGAR 20					

COATING IN SUGARLIPS 10 AND SUGARLIPS 20:

- Choose one of the two recipes.
- Add all the ingredients into the kettle and put on the lid.
- Once steam starts to roll up from underneath the lid, remove the lid.
- Allow the mix to cook until the buzzer sounds at the specified product temperature.
- Turn Switch over to Mix and add pre-popped mushroom in the amount indicated in the concrete manual.
- Spray 10-12 squirts of candy-corn separator Free-N-Easy on popcorn for proper corn separation.
- Mix popcorn thoroughly until fully coated (1,5 -2 minutes).
- Dump the product onto cooling pan and carefully stir it up for cooling and further separation.

CARAMEL COATING IN ROBOSUGAR 10 AND ROBOSUGAR 20:

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

SWEET CARAMEL POPCORN

MAKING CARAMEL CORN WITH BASIC AND FRUIT MIXES

YOU WILL NEED:

- WATER
- BASIC PREMIX
- FRUIT MIX
- GRANULATED SUGAR
- WHITE COCONUT OIL
- PRE-POPPED MUSHROOM

RECOMMENDED BATCH COMPOSITION FOR ROBOLABS COATERS:

Cooker-Coater	Water in ml	Basic in kg	FruitMix in kg	Sugar in kg	Oil in kg	Prepopped corn in Liters
SUGARLIPS 10	500	1,25	0,113	1,25	0,2	38
ROBOSUGAR 10						
ROBOSUGAR 20	1000	2,4	0,226	2,4	0,3	76

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

- Turn Heat switch on.
- Add water, Basic and Sugar.
- Turn on Motor switch and allow the stirrer to turn around ≈ 1 minute.
- Turn the Motor switch off. With the Heat switch off, the motor will run for 30 seconds of every minute.
- Add oil and put on the lid.
- Remove the lid when you see steam coming from underneath the lid.
- 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.*)
- When the buzzer sounds, turn off Heat and add pre-popped corn.
- Allow corn to mix for 30 seconds with the kettle in the upright position. Spray with Free-N-Easy.
- Move kettle to the mix position and mix 1-1,5 minutes until there is no slurry left on the kettle's bottom.
- 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



SWEET CARAMEL POPCORN

MAKING CARAMEL CORN IN ROBO LABS COATERS

SUGARLIPS 10 AND SUGARLIPS 20

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.



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).
4. Spray corn inside kettle with candy corn separator Free-N-Easy: 10-15 squirts.
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.

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.

FOLLOW THE CHART FOR BALANCED BATCHES:

Model	Oil gr	Cheese mix gr	Prepopped corn liters
SUGARLIPS 10	560	240	40
ROBOSUGAR 10			
ROBOSUGAR 20	1120	480	80
SUGARLIPS 20			

HOW TO MAKE CHEESE CORN IN ROBO LABS CARAMEL COATERS:

SUGARLIPS 10 AND SUGARLIPS 20:

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 cooling 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 CORN

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.

SAVOURY POPCORN WITH SAVORY POWDER MIXES

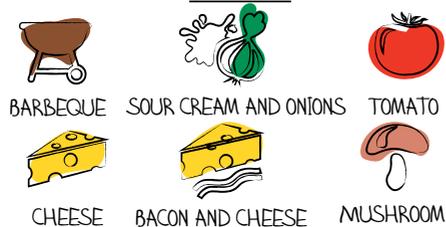
POWDER SHAKE-ON MIXES MAY BE USED IN TWO WAYS:

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.

SAVORY MIXES FLAVOR

RANGE:



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.



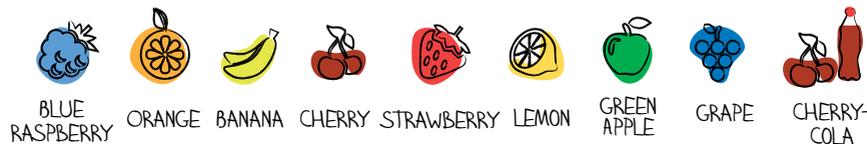
YOU WILL NEED:

- 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



CANDY APPLE



IMPORTANT TO KNOW

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

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

FLAVOR RANGE:



RASPBERRY FOREST BERRIES GRAPES

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.

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.

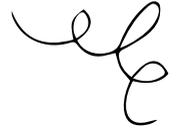
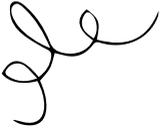
POTATO DONUTS

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.

FORMAT:



CLASSIC VEGAN POTATO



www.robopopcorn.com

www.robolabs.pro

www.flyingcottoncandy.com

E-mail: info@robopopcorn.com

