



# RoboLabs

Incredible machines for fastfood & funfood

## Popcorn display warmers VTPA-060R, VTPA-060G, VTPA-080G

### User manual



**Read this manual before use and keep for future reference!**

PDF version of this manual is available on [www.robolabs.pro](http://www.robolabs.pro)

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## Safety requirements



This is the safety alert symbol. It is used to alert you to potential physical injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

### **DANGER**



- Not grounded equipment can cause electric shock. Power outlet **MUST** have proper grounding to avoid electric shock.
- Using excessive water during cleaning can cause short circuit and electric shock. **DO NOT** use excessive water or waterjet for cleaning. **DO NOT** spill or pour water on electric panels. **ALWAYS** disconnect machine from the mains before servicing.
- No user serviceable parts inside. **DO NOT** open electric panel unless you are qualified for this.

### **WARNING**



- Internal surfaces of the cabinet might be hot. **DO NOT** touch.

### **WARNING**



- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death! Read and understand this manual before use.
- Only instructed personnel is allowed to operate the unit.

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# 1 Overview

VTPA series tabletop popcorn display warmers (hereinafter – "unit") are intended to store popped popcorn at the point of sales. Can be installed on the front line, or wall adjacent. The unit is intended for professional use only.

## 1.1 Technical specifications

|                 |                |                |                 |
|-----------------|----------------|----------------|-----------------|
| Model           | VTP-060R       | VTP-060G       | VTP-080G        |
| Capacity        | 100x46 Oz cup  | 100x46 Oz cup  | 210x46 Oz cup   |
| Rated power     | 1000 W         | 1000 W         | 2000 W          |
| Rated voltage   | 1N AC 230 V    | 1N AC 230 V    | 1N AC 230 V     |
| Rated frequency | 50 Hz          | 50 Hz          | 50 Hz           |
| Dimensions      | 600x500x750 mm | 600x500x750 mm | 800x650x1050 mm |
| Net weight      | 40 kg          | 40 kg          | 60 kg           |

## 1.2 Delivery set

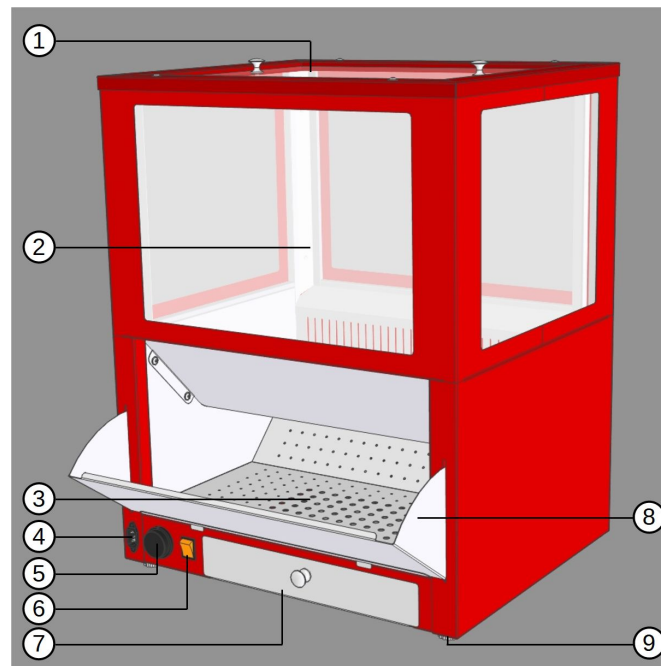
|             |    |
|-------------|----|
| Warmer unit | x1 |
| Power cord  | x1 |
| User manual | x1 |

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### 1.3 Design and intended use

The unit is made of stainless steel painted with powder paint (R in article stands for red, G stands for gray/silver).

Popcorn cabinet (2) has transparent walls and LED backlight. Top cover (1) provides easy filling of cabinet. Perforated bottom plate (3) screens un-popped kernels and small pieces that are collected in the scrap drawer (7). Swinging chute (8) provides easy access to popcorn. On the front panel there are power cord socket (4), thermostat knob (5), and main ON/OFF switch (6). Height adjustable legs (9) let to level the unit on any surface. Heating elements warm air inside the unit. Adjustable thermostat maintains the temperature inside. Centrifugal fans provide air circulation across the cabinet. Due to equal convection of warm air along both sides, whole volume is warmed evenly even when cabinet is full.



#### Intended use

Open the top cover and fill the warmer with popcorn. Close the cover. Set the main switch to ON position and adjust temperature if required. Set the temperature regulator roughly in the middle position for salted or seasoned popcorn (about 50°C). For caramel coated popcorn set at the minimum. To make a serving of popcorn, open the swinging chute.

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## 2 Assembling and installation

Unpack the machine carefully. Check the delivery set. Remove protective film from all surfaces. Put the unit on a flat even surface. Adjust the legs height if required.

### 2.1 Power requirements

#### **DANGER**



- Power outlet **MUST** have proper grounding to avoid electric shock.
- Presence of grounding must be checked on regular basis.
- If supply cord damaged, it must be replaced by manufacturer, service agent, or qualified persons in order to avoid hazard!
- Connections must be done by qualified electrician **ONLY!**

Use Schuko type wall outlet to connect the unit.

Equipotential bonding wire (up to 10 sq.mm) shall be connected to screw terminal marked with IEC 5021 sign:



### 2.2 Ambient conditions

The equipment is designed to be operated at the ambient temperature from +5°C to +40°C (+41°F to +104°F) and relative humidity not more than 45% at 40°C (104°F) while using at altitudes not exceeding 1000 m over the sea level. The temperature decreasing is related to RH increasing, for example, 90% of RH at 20°C (68°F).

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## 3 Maintenance and cleaning

### **DANGER**



- ALWAYS disconnect unit before cleaning!
- DO NOT use excessive water or water jet for cleaning. DO NOT spill or pour water on electric panels.

### **WARNING**



- DO NOT use aggressive solutions, or sharp items, or abrasives for cleaning.

The purpose of technical maintenance is to keep the unit operable during the entire service life. Clean the unit every day.

### 3.1 Cleaning procedures

- Empty the scrap drawer. Wash scrap drawer with warm water and mild soap. Wipe dry immediately.
- Wipe top cover, inner and outer surfaces of the machine with a cloth or sponge slightly dampened in soap solution. Wipe dry immediately.

### 3.2 Conservation

If machine is not used for long time, perform all cleaning procedures.

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## 4 Transportation and storage

The equipment may be transported by any kind of covered vehicle, in accordance with transportation rules for this kind of vehicle. Ambient temperature during the transportation and storage must be from minus 25°C to +55°C (minus 13°F to +131°F).

## 5 Quality control check

|   |            |
|---|------------|
| -----   |            |
| Product name  | Serial no. |
| The equipment is made with accordance to mandatory requirements of the state standards, actual technical documentation, and approved for use. |            |
| QC Engineer   |            |
| STAMP HERE  |            |
| -----   |            |
| Signature   | Full name  |
| -----   |            |
| DD.MM.YYYY  |            |



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## 6 Warranty obligations

The manufacturer guarantees trouble-free operation of the equipment during 12 months from the date of receiving the equipment by a dealer (in accordance with transport documentation); or, in case of purchase directly through RoboLabs LLC, from the date of purchase, given that terms of using, transportation, and storage are met.

The warranty repair is performed upon presentation of this manual and filled warranty card with the seller's seal and the date of sale. Technical specifications of the equipment can be changed by manufacturer at any time due to improvements and/or other reasons. Technical specifications stated in this document are intended to act as a reference point, which is necessary to evaluate suitability of the equipment for the customer's needs, and are not the subject of warranty policy.

The information stated in this document has been thoroughly checked and considered as accurate one; nevertheless, the manufacturer is not responsible for any typographical errors or misprints.

***Due to constant improvement of the equipment, technical specifications are subject to change without prior notice!***

## 7 Manufacturer details

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