



# RoboLabs

Incredible machines for fastfood & funfood

## Popcorn display warmers VTP1-075, VTP2-090, VTP2-120, VTP3-120

### 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 water jet for cleaning. **DO NOT** spill or pour water on electric panels.
- **ALWAYS** unplug equipment before cleaning or 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.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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# 1 Overview

Popcorn display warmer (hereinafter – "unit") is intended to keep moisture content of popcorn at reasonable level, and to provide good appearance to the product at sales point, such as cafes, cinema bars and so on. The unit is intended for professional use only.

## 1.1 Technical specifications

<b>Model</b>	<b>VTP1-075</b>	<b>VTP2-090</b>	<b>VTP2-120</b>	<b>VTP3-120</b>
Rated volume, liters	157	180	250	250
Rated voltage, V	230	230	230	230
Rated frequency, Hz	50	50	50	50
Rated power, W	650	650	650	650
Dimensions (LxWxH), cm	75x71x70	90x71x70	120x71x70	120x71x70
Weight, kg	39	46	55	57

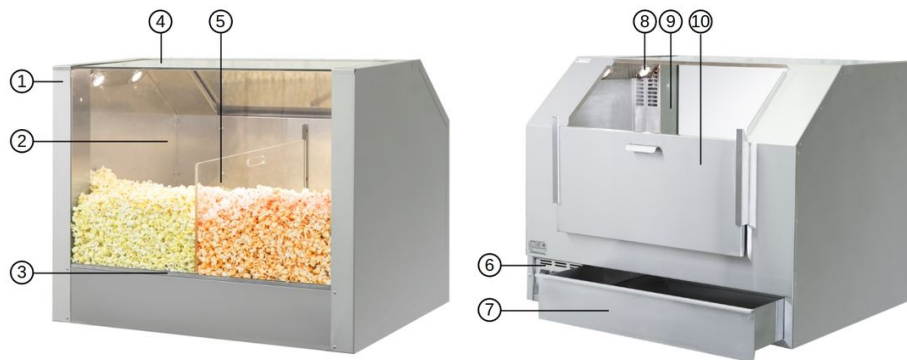
## 1.2 Delivery set

<b>Model</b>	<b>VTP1-075</b>	<b>VTP2-090</b>	<b>VTP2-120</b>	<b>VTP3-120</b>
Warmer	x1	x1	x1	x1
Divider	—	x1	x1	x2
Front glass	x1	x1	x1	x1
Channel bar	x1	x1	x1	x1
Top glass	x1	x1	x1	x1
User manual	x1	x1	x1	x1

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### 1.3 Design

The unit consists of the following main components: Housing (1); Front glass (2); Front glass channel bar (3); Top glass (4); Divider (5); Controls (6); Crumb tray (7); Light fixture (8); Air ducts (9); Sliding lid (10):



### 1.4 Principle of operation

Air inside the cabinet is being heated with internal heating elements. Centrifugal fans provide air circulation across the whole volume of the cabinet. This helps popcorn to stay warm and crunchy. Light fixtures illuminate popcorn inside, which helps to attract customers at the point of sales. Dividers are used to arrange storage areas for different kinds of popcorn, for example popcorn with oil and salt in one section, and cheese coated popcorn in the other section. Operator uses sliding lid to serve popcorn and to refill the unit as necessary. All small particles in the product, such as broken popcorn, un-popped kernels, husk and so on, are screened through the perforated bottom panel of the cabinet into the crumb tray located below.

### 1.5 Assembling and installation

- Unpack the unit carefully, check the delivery set.
- Remove protective film from metal surfaces.
- Put the unit on a flat even surface.
- Use a slightly dampen, soft cloth to clean all items, wipe dry immediately.
- Put divider(s) into the unit.
- Put channel bar (3) on the front glass (2), and then insert into the unit.
- Install top glass (4).

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- Connect unit to the mains (see Power requirements section).

For dimension drawings see Appendix A.

## 1.6 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:



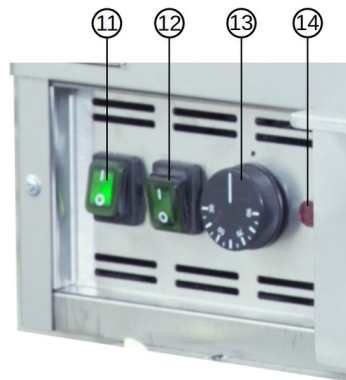
## 1.7 Ambient conditions

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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## 2 Intended use

Control panel used to operate the unit. There are following items on the panel: Heating/Air circulation switch (11); Light fixture switch (12); Thermostat adjusting knob (13); Heater pilot light (14):



### Order of operation

- Open the sliding lid and fill unit with popcorn. Close the lid.
- Set the switches (11) and (12) to ON position.
- Adjust the thermostat adjusting knob (13) in the middle position for salted or seasoned popcorn (about 50°C). For caramel coated popcorn set the knob at the minimum (fully counter-clockwise).
- To make a serving of popcorn, open the sliding lid and take popcorn as needed.
- Close the sliding lid.
- To turn the unit off, set switches (11) and (12) to OFF position.

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## 3 Maintenance and cleaning

### **DANGER**



- ALWAYS unplug equipment before cleaning or servicing!
- DO NOT use excessive water or water jet for cleaning. DO NOT spill or pour water on electric panels or parts.
- Keep power cord and plug off the floor and water.

### **WARNING**



- Use only food grade detergents for cleaning.
- DO NOT use aggressive solutions (such as benzine or alkali) for cleaning.
- DO NOT use sharp items, or abrasives for cleaning stainless steel surfaces.

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

### 3.1 Daily cleaning

- Wipe all surfaces and elements with a soft clean cloth, dampened with food grade detergent.
- Wipe all surfaces and elements with a soft clean cloth, dampened with water to remove detergent.
- Wipe dry immediately.

### 3.2 Conservation

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



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## 4 Quality control check

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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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## 5 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 Trapeza 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!***

## 6 Manufacturer details

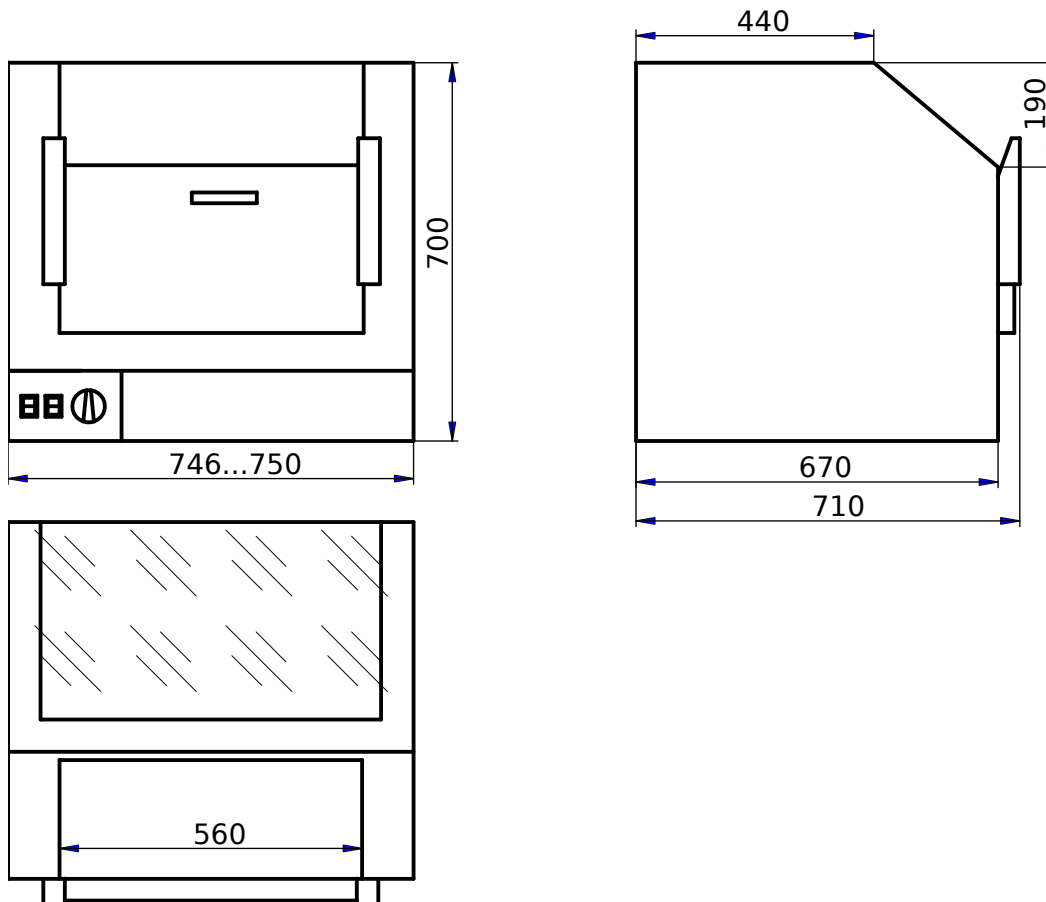
NPO Tvertorgmash LLC  
11 Industrialnaya Street, Tver, 170100 Russia  
Technical support:  
Email: support@robolabs.pro  
Phone: +7 495 956 4000

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## A Dimension drawings

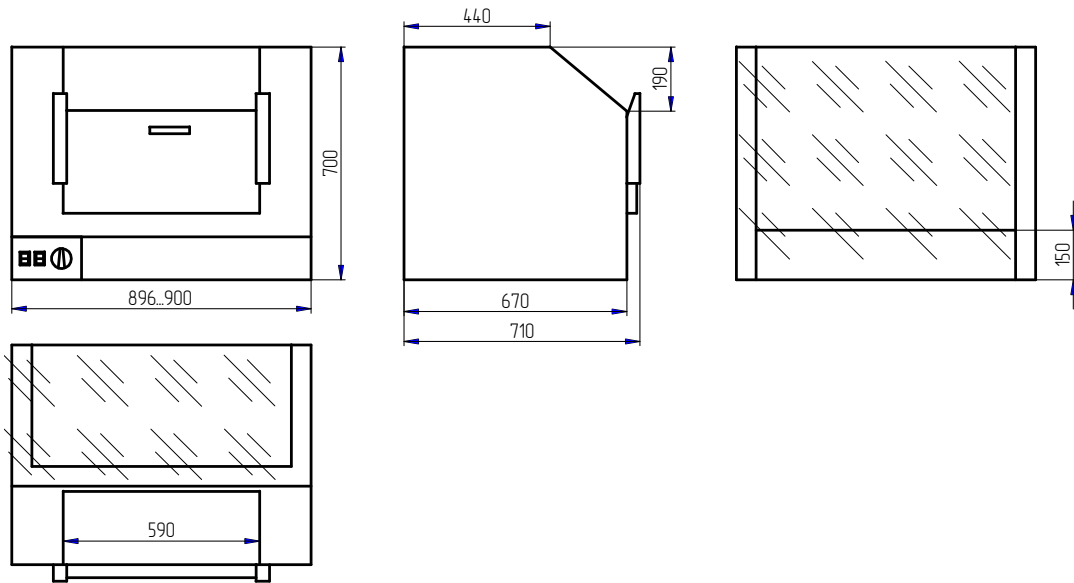
All values in mm (+/- 2 mm tolerance).

### VTP1-075

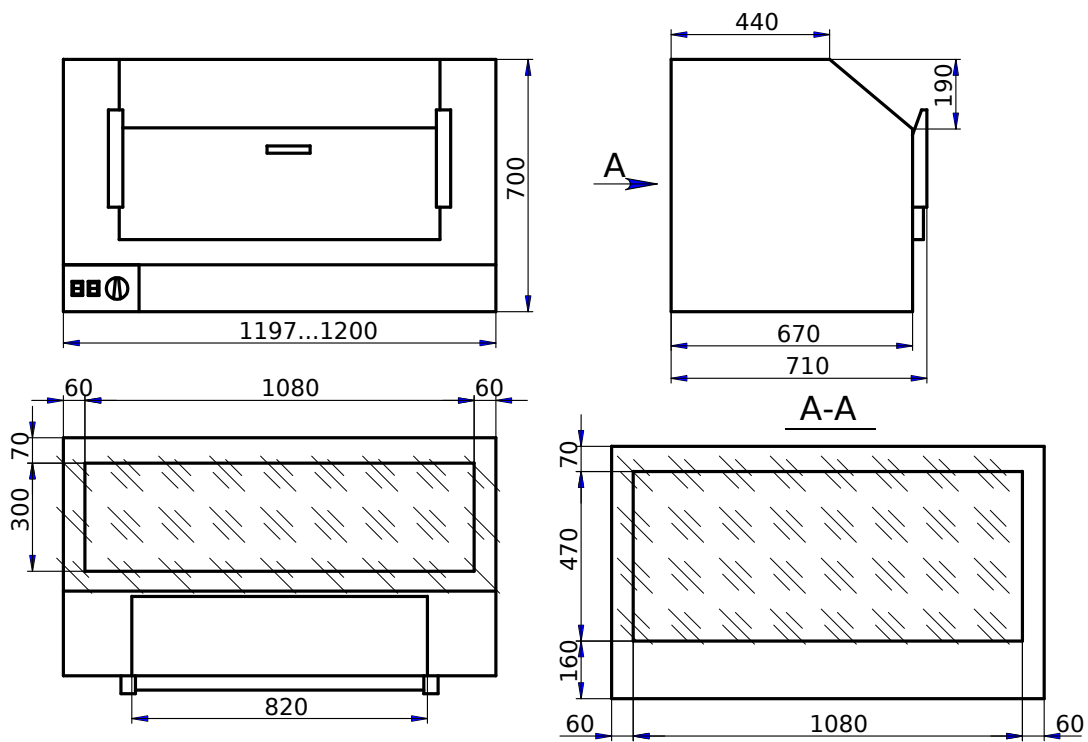


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## VTP2-090



## VTP2-120



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## VTP3-120

