



GALAXY POPCORN MACHINES ***Model G8-AT, G12-AT, G14-AT, G18-AT***

Features/Benefits:

- ★ Combine Star's Antique Galaxy Popcorn Machines and Chief's Choice quality popcorn to bring the smell, taste and fun to the party.
- ★ Available in 8, 12, 14, and 18 oz. nickel plated steel kettle to fit any foodservice volume requirements.
- ★ Turn of the century antique styling is reminiscent of the excitement of the World's Fair where popcorn was first introduced.
- ★ Pops 170 to 360 one ounce servings of Star's quality Chief's Choice brand popcorn per hour (Contact factory for details).
- ★ Swing up/down kettle design allows easy dispensing of your popped corn into the cabinet.
- ★ Heated stainless steel corn deck to keep your popcorn fresh and crisp when you want to snack.
- ★ Heavy-duty aluminum posts, tempered glass and painted steel provide strength, durability and maintenance free operations.
- ★ A magnetic catch holds the one-piece kettle lid up for easy and safe loading of Chief's Choice popcorn.
- ★ Clear one-piece polycarbonate door with aluminum hinge and magnetic catch stands up to constant use.
- ★ Stainless steel drop down panel for easy access and removal of old maids (unpopped kernels).
- ★ Top control panel has three on/off switches:
 - Top switch is for kettle heat.
 - Middle switch is for corn agitator.
 - Bottom is for corn deck and heat lamp.
- ★ Cabinet cleaning is a snap with warm soapy water.
- ★ Optional bases and carts available to convert your counter top popper into a floor model machine.



**Model G14-AT (14 oz.) or
G18-AT (18 oz.)**



Model G8-AT on
Model GPC-AT Cart

**Model G8-AT (8 oz.) or
G12-AT (12 oz.)**

Applications:

The Galaxy popcorn popper brings life to every party. Perfect for convenience stores, concessions, recreational facilities and fun centers, restaurants, bars, chains or wherever you want to pop and dispense delicious popcorn.

Quality Construction:

Galaxy Popcorn Poppers are constructed with nickel plated steel popping kettle and stainless steel exterior shell. Kettle is heated by thermostatically controlled spiral sheath elements and supported by cast aluminum alloy twin hanger arms. Infrared heat lamp with a stainless steel safety cage and a sheath element under stainless steel deck. Popper cabinet has three full length tempered glass panels with aluminium alloy corner posts. Access doors are 3/4" tempered glass with full length aluminum alloy hinges with a clear lexan drop panel. Popper comes with a 6' lead in cord standard.

Warranty:

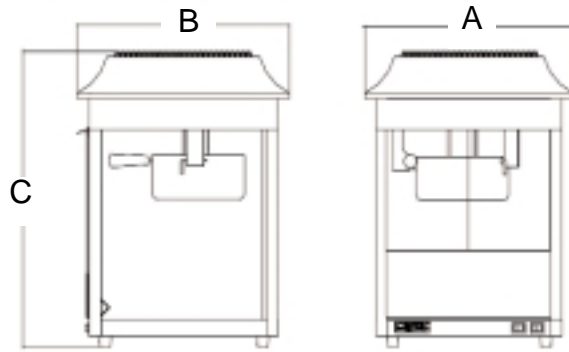
Galaxy popcorn popper is covered by Star's one year parts and labor warranty.





GALAXY POPCORN MACHINES

Model G8-AT, G12-AT, G14-AT, G18-AT



Specifications

Model No.	Description	Popping Cap. Per Hour	Shipping Weight lbs. (kg)	Dimensions			Electrical			
				(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Volts	Watts	Amp.	NEMA
G8-AT	8 Oz. Popper (Antique)	170 1 Oz. Servings	103 (46.7)	23-3/16 (58.9)	23-3/16 (58.9)	40-5/8 (103.1)	120V 240V	1736	14.4 7.2	5-15P 6-15P
G12-AT	12 Oz. Popper (Antique)	240 1 Oz. Servings	103 (46.7)	23-3/16 (58.9)	23-3/16 (58.9)	40-5/8 (103.1)	120V 240V	2136	*17.8 8.9	5-20P 6-15P
G14-AT	14 Oz. Popper (Antique)	280 1 Oz. Servings	130 (58.9)	30-3/16 (76.6)	26-3/16 (66.5)	40-5/8 (103.1)	120 240V	2416	**20.1 10.1	5-30P 6-15P
G18-AT	18 Oz. Popper (Antique)	360 1 Oz. Servings	130 (58.9)	30-3/16 (76.6)	26-3/16 (66.5)	40-5/8 (103.1)	240V	2816	11.7	6-15P

Accessories

Galaxy Bases					
GPB-8AT	Antique Base for G8 & G12 Poppers	70 (31.7)	21-1/8 (53.6)	21-1/8 (53.6)	33-1/2 (85.0)
GPB-14AT	Antique Base for G14 & G18 Poppers	81 (36.7)	28-1/8 (71.4)	24-1/8 (61.2)	33-1/2 (85.0)
Galaxy Carts					
GPC-8AT	Antique Cart for G8 & G12 Poppers	74 (33.6)	21-1/8 (53.6)	21-1/8 (53.6)	33 (83.8)
GPC-14AT	Antique Cart for G14 & G18 Poppers	85 (38.6)	28-1/8 (71.4)	24-1/8 (61.2)	33 (83.8)

* Requires 20 Amp dedicated line. **Requires 30 Amp dedicated line.

Typical Specifications

Popcorn machine cabinet is constructed with aluminum alloy corner posts and tempered glass panels. The popping kettle is constructed of nickel plated steel and a stainless steel shell. Kettle is heated by spiral sheath elements and is thermostatically controlled. An aluminum transfer plate is attached to the bottom of the kettle to provide equal heat distribution and heat retention in the popping kettle. The kettle is supported by cast aluminum alloy twin hanger arms that provide the safest operation. The kettle pivots on its own axis providing maximum utilization of the cabinet and provides easy removal of popcorn.

A gearless agitator shaft with an easily removable stainless steel agitator is provided for optimum popping results. An infra-red heat lamp with a stainless steel safety cage and a sheath element under the stainless steel corn deck is provided to keep popped corn fresh and warm. A stainless steel old maid drawer is provided. Lighted switches that control the kettle, agitator motor and warming functions are provided.

The cabinet is provided with tempered glass doors with full length aluminum alloy hinges and a clear lexan drop panel is provided. Machine is supplied with a 6 ft. lead-in cord and plug. Units are National Sanitation Foundation approved and listed by Underwriters Laboratories. Optional matching carts and bases to convert to free standing units are available equipment. Printed in the U.S.A.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com