

******when cleaning, do not submerge kettle in water******

Instructions for Operation and Cleaning of Popcorn Machine

To make popcorn:

Plug maker in and preheat kettle for 3 - 4 minutes.

Add oil to the kettle and preheat oil for 3 minutes.

Add one teaspoon of popcorn salt to the oil.

Add popcorn to the kettle. Use a ratio of 3 to 1 popcorn to oil

ex. 3/4 cup popcorn for 1/4 cup oil

this amount of popcorn will make about 3 - 5
bags of popcorn

To clean machine:

DO NOT SUBMERGE KETTLE IN WATER. This will ruin the kettle and render the machine unusable.

Turn off the machine and remove the kettle. Rinse the kettle in the kitchen sink using lots and lots of Dawn dishsoap and a brillo pad. Be careful not to submerge the kettle in water as it will ruin the kettle.

Spray the inside of the machine with Simple Green and wipe clean with paper towels. Remove the tray under the machine and dump the kernels. Wipe the tray clean.

Sometimes the machine acts wonky. The gear at the top of the machine that rotates the arm inside the kettle will not function properly if you add more than 3/4 cup of corn. Also, the gear at the top of the machine needs to line up perfectly with the kettle gear or the arm in the kettle won't spin and your corn won't pop and will even burn. We have actually had to sometimes apply pressure to the red knob on the kettle to make the gears rotate together as designed to achieve light fluffy popcorn.

