



POPCORN MACHINE

HOW TO OPERATE

1. Before first use, clean the inside of the unit by wiping with a moist, non-abrasive sponge, towel or cloth and then wipe with a non-abrasive dry towel. Wipe down the inside of the Kettle and be sure it is properly placed in the brackets before starting.
2. First, find a flat surface near an electrical outlet before starting. Make sure your cord is away from any water source. It is acceptable to use an extension cord if needed.
3. Gather your popcorn making supplies: popcorn, seasonings, bowls or bags for holding the popcorn, cooking oil, Kernel Measuring Cup and Oil Measuring Spoon. (Kernel Measuring Cup and Oil Measuring Spoon are included with your unit).
4. Make sure Kettle is properly secured in support brackets.
5. Make sure Kettle motor is fully plugged into the outlet located on the bottom side of the kettle. NOTE: Kettle will not heat if plug is not fully inserted. Plug in the appliance while switch is flipped to OFF position.
6. Turn the appliance ON by flipping the switch on the top of the machine (see illustration above for the location of switches). Allow the appliance to run 3-5 minutes to heat up Kettle.
7. Once Kettle has heated, turn the unit OFF before adding ingredients.
8. Using the Oil Measuring Spoon, add 2 ½ scoops of oil to the kettle. For best results, light vegetable oil is recommended.

9. Then add 2 ½ Kernel Measuring Cups of popcorn kernels to the kettle. NOTE: Always follow this rule: 1 Tbsp. oil + 2 oz. popcorn kernels = 8 cups popcorn.

10. Close the door and turn the unit ON. In no time at all, you will hear the popping begins. Fresh, hot popcorn will begin to burst out of the flip lids on the Kettle - just like at the theater!

HELPFUL TIPS

SMOKING

If your POPCORN CART begins to smoke during cooking, it may be due to grease build up. In order to reduce smoking, make sure that you clean the inside of the Kettle between uses.

RECIPES

The POPCORN CART makes hot, fresh, theater style popcorn anytime! Enjoy your freshly popped corn in a variety of ways:

- **Regular theater style popcorn** – add butter and salt.
- Add a pinch of sugar and salt to popcorn for a sweet kettle corn taste.
- Flavored popcorn – add seasoning from any gourmet popcorn seasoning kit.
- Try this fun recipe 1 Gallon = 16 cups

PARMESAN POPCORN

- 1 Gallon of Popped Corn
- 1 Tsp Garlic Powder
- 3 Green Onions, finely chopped
- ½ Tsp Cracked Pepper
- 1 Tsp Sea Salt
- 1 Cup Parmesan Cheese, grated (more or less to taste)
- 3 Tbsps. Olive

Oil, heated Popcorn kernels using the POPCORN CART as directed on page 9.

Combine garlic powder, green onions, cracked pepper, sea salt and parmesan cheese. Set aside.

In a large mixing bowl, drizzle hot olive oil over popcorn.

Toss until well coated.

Slowly add in dry ingredients while continuously stirring popcorn until well coated.

You may also shake the dry ingredients over popcorn in a large paper or muslin bag.