

Popcorn Popper

1 cup of corn + 1/3 cup oil = 1 batch of popcorn

This popper operates on standard voltages, 120 volt, 60 cycle, single phase, AC current

Create your own "party effect" by popping 4 to 5 batches in a row to fill the popcorn window and step back to watch your guests line up.

PLEASE READ THE FOLLOWING INFORMATION CAREFULLY BEFORE USE.

EXTENSION CORDS

Extension cords should not be used. You should have a properly sized outlet right at the machine. Fires can result from a light duty extension cord that overheats due to overload. You need a No. 12 wire for these machines, and extension cords of this heavy duty are usually available at your rental center. If you go over 25ft. from the outlet, a No. 10 wire would be required. The extension must have a ground wire, properly connected, or you lose the safety features built into this machine.

CONTROLS

There are three switches on this popper.

1. LIGHT AND WARMER SWITCH – Turns on heat lamp and optional strip heater under corn pan.
2. KETTLE MOTOR SWITCH – Turns on motor, which drives kettle agitator shaft.
3. KETTLE HEAT SWITCH – Turns on heat element inside kettle.

CAUTION: The motor air intake and exhaust holes located at top of machine must be clear of any obstruction. DO NOT COVER AIR VENT HOLES as serious damage may result.

TO AVOID SERIOUS BURNS, DO NOT TOUCH KETTLE WHILE IT IS HOT!

TO START POPPING

1. Turn "Kettle Heat" switch and "Kettle Motor & Exhaust" switch ON.
2. "Test pop" a kettle of corn.
 - a. Place one fourth [$\frac{1}{4}$] of the proper oil measure in the kettle along with three kernels of unpopped corns.
 - b. As soon as the three kernels pop, place the balance of the oil, plus the measured amount of corn and "Flavacol" [if needed] in the kettle. Close lid.
3. After corn has finished popping, rotate the handle to dump the popcorn still in the kettle. Return the kettle to the upright position.
4. Repeat the cycle starting with the item No. 2 [eliminate the "three kernel test pop" step] and put a full charge of ingredients in at the same time to pop another kettle of corn. NOTE: ALWAYS POP 4 TO 5 BATCHES OF CORN IN A ROW. THE QUALITY AND FLAVOR ARE BOTH BETTER ON NO. 2, 3, 4, and 5 THAN ON THE INITIAL BATCH.
5. On the final kettle of corn, it is a good idea to turn the "kettle heat" switch off, just as the lids are forced open by the popping corn. This SAVES electricity, since there is plenty of heat in the kettle, and also helps eliminate smoke and odor after you have stopped popping.
6. When you are finished popping, make sure "Kettle Heat" and "Kettle Motor & Exhaust" switches are "OFF". NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING. If you place oil in a hot kettle, remember to finish that popping cycle, or turn off the kettle. Exposure to heat starts to break down color and flavor of popcorn oils.
7. Always wipe the complete exterior of your kettle with a heavy cloth immediately after you finish popping and the kettle has cooled. Oil drippings will come off quite easily at this time, but will burn on and stain if not removed.
8. Turn all switches to "OFF" at the close of your operations.

CLEANING INSTRUCTIONS

After you have finished popping for the day, or your event, let kettle cool until it is not too hot to handle, but still warm. Unplug kettle and remove it from machine. With a cloth, wipe down outside, the lids, crossbar, outside and underneath the kettle. DO NOT DUNK KETTLE IN WATER. Avoid cleaning charges, and make sure all popcorn is out of the machine.