

Popcorn machine instructions:-



Turning on the popcorn machine.

Turn all switches on “1” & let the machine warm up for a minute,

Raise the lid up until it is held firmly by the magnet (be careful the pan is hot) add enough oil in the pan to cover the floor of the pan and just touching the turner/mixer.

Add 2 full scoops of popcorn kernels and for sweet popcorn add a scoop of sugar in the pan.

If you want salted popcorn do not add sugar wait and cook the popcorn plain then add salt to the bag/cup when served. Close the lid down and close the bottom plate by pushing it back and up then then close both glass doors to hold the bottom plate and stop any popcorn from coming out the machine. After a few minutes the popcorn should start popping out, Please be careful it is very hot.

When popping slows down & no more popcorn coming out of the heater pot lift lid and check if any uncooked popcorn seeds visible if so replace the lid and wait another 30-60 seconds, repeat until most of the uncooked seeds are cooked.

Now using the black handle on the right of the pan / heater pot move the handle down in an anti-clockwise direction (**Do not let go of the handle of the pan / heater pot has the focus of the drop will smash the glass side to the left.**) the pan heater pot will rotate to the left and downwards now gently shake the pan / heater pot to empty all popcorn out.

Return the handle up right and use the handle to lift the popcorn pan back up to the latch.

Use the scoop provided to move the popcorn around inside the machine to separate the popcorn and move any uncooked seed to the grate / holes in the floor at the front and uncooked seeds will fall in the hole to stop any from being served

Do not leave the popcorn in the pan for more than a few seconds after cooking has it will get burnt in the pan. When not cooking turn off the “heat” & “turn” switches. Repeat when more needed, Enjoy