



Popcorn Machine Instructions

AUTHORISED GOLD MEDAL PRODUCTS DEALER

Popping instructions

1. Turn on all three switches. (light, kettle heat & agitator blade)
2. Wait around 3 minutes for the kettle to heat up. NB. At no stage during popping should the operator leave the machine unattended.
3. Add 8oz (226g) of corn, 60ml of popping oil & 1 tea spoon of butter salt to the kettle in that order & close the lid
4. Wait by the machine until rapid popping slows to 1-2 pops every 2-3 seconds. At this stage you are ready to dump the kettle.
5. Lift the lid and attach it to the roof of the machine (using the magnet)
6. Unhinge the kettle using the handle and tip popped corn out.
7. Repeat at least 5 times if possible. Your first pop will always have the worst expansion. By the 2nd & 3rd pop your kettle will be hot & you will be getting fully expanded, fluffy corn.
8. Add extra salt to corn in warming cabinet if required. Or try other spices such as powdered cheese, chilli, parsley or tomato powder or a combination if you are adventurous.

Cleaning instructions

1. **WARNING: NEVER, NEVER** unplug the kettle and submerge under water for cleaning (You will destroy the kettle's electrical components if you do this) & VOID Warranty
2. Allow machine to cool for at least 30 minutes before cleaning as the kettle will be very hot
3. Clean out & remove all popcorn from the machine
4. Wipe / clean down the outside of the kettle down with a cloth. Use a non abrasive cleaning paste if necessary.
5. Wipe / clean the inside of the kettle with a slightly damp cloth. If necessary use Movietime Inside Kettle cleaner.
6. Wipe / clean the floor of the popcorn machine inside cabinet. Use a mild 'spray & wipe' de greaser.
7. Remove the old maid tray and discard any contents contained in the tray
8. Wipe / clean the glass / doors of the machine with a non-ammonia based cleaner