Popping Corn

This section describes instructions for popping Standard (salted popcorn).

Amount of Popcorn and Oil

The popper is equipped with a corn, salt, and oil measure. We recommend flavored and colored coconut oil. Popcorn popped in coconut oil stays fresh longer and does not leave black deposits in your kettle like other oils. Use only top quality, fresh popcorn from reputable suppliers.

Ingredient amounts for popping Standard Popcorn:

Kettle Size	Popcorn Charge	Oil Charge	Flavacol (Salt)
6 oz.	6 oz. (177 ml)	2 oz. (59 ml)	1/2 Tblsp. (7.5cc)

For best results use Mega-Pop® 6 oz. premeasured pouches (Item# 2836).

Popping Standard (Salted) Popcorn

1. Turn the Lights/Warmer, Kettle Heat and Kettle Motor Switches ON.

2. To determine when the kettle is ready to pop corn (about 4 minutes), test pop three kernels of corn and one ounce (30 ml) of popping oil. When the kernels pop, the kettle is ready for use.

3. Lift the kettle lid and load the Mega-Pop® premeasured popcorn and oil pouch into kettle, or pour in the popcorn and Flavacol, then add oil in the premeasured amounts specified above. Close lid.

4. When the corn has finished popping, gently dump the popcorn.

5. On the final kettle of corn, turn the Kettle Heat Switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity, since the kettle has plenty of heat, and helps eliminate smoke/odor from any oil residue that remains after popping has stopped.

6. When finished popping, make sure KETTLE HEAT and KETTLE MOTOR switches are turned OFF.

    NEVER LEAVE THE HEAT ON WHEN YOU ARE NOT POPPING CORN!

    If unit is equipped with the PowerOff Control feature, the unit will automatically shut kettle heat OFF after 15 minutes of idle time (no popcorn popped). To restart kettle heating, cycle the Heat Switch OFF-ON.