



How to Use a Popcorn Machine?

1. Heat the kettle for 7-9 minutes.
2. Pour the oil into the kettle.
3. Test a few kernels.
4. When ready, put the rest of the kernels in and shut the lid.
5. When the popping ends, dump the kettle and enjoy!

For each person, you need approximately 2 tablespoons or 1 oz of kernels. That will make about 3.5 cups of popcorn.

Size of Machine	Amount of Oil	Quantity of Kernels	Amount of Popcorn	Servings
4 oz	1/4 cup	1/2 cup	14 cups	4
6 oz	1/4 cup	3/4 cup	21 cups	6
8 oz	1/3 cup	1 cup	28 cups	8
12 oz	1/2 cup	1 1/2 cups	42 cups	12
14 oz	1/2 cup	1 3/4 cups	49 cups	14
16 oz	2/3 cup	2 cups	56 cups	16

What type of oil do I use in a popcorn machine?

Coconut oil is said to be the preferred because it tastes the best and burns clean. Some people prefer canola because it's lower in fat and cholesterol. You can also use sunflower, peanut and soy oil. Stay away from vegetable oil because it cannot take the heat and can catch on fire.

Please clean machine and trays and scoopers thoroughly before returning. Thank you!