



POPCORN MACHINE RENTAL GUIDELINES

1. Turn all switches ON (kettle heat, kettle motor, light is optional).
2. On first batch only (see warning below): Let kettle heat about 3-4 minutes.
3. Add popcorn kit (oil, flavoring, corn) – only 1 kit per batch. **Do not touch HOT kettle!**
4. Dump when popping is about 99% completed. After dumping, return kettle to upright position making sure kettle motor gear is engaged with stirring gear.
5. Repeat steps 3 and 4 – always pop at least 5 batches each time.
6. *On final batch only:* Turn kettle heat switch OFF when corn starts popping rapidly (raising kettle lid).

WARNING!

To avoid damaging the kettle & prevent fire - always keep kettle heat switch OFF when not popping corn

BE SURE STIRRING IS ON WHILE POPPING CORN

**Keep doors slightly OPEN when popping corn
Keep doors CLOSED when not popping corn**

Serving Tips: Move popcorn around with scoop (gently to avoid breaking up popped corn). This will cause any un-popped kernels to go to the bottom. To avoid any un-popped kernels always scoop from top.

Empty drawer as needed

Please do not clean the Popcorn machine

The Fun Starts Here!