



POPCORN MACHINE

1. TURN ON POWER SWITCH (LOCATED ON FRONT OF CHASSIS). LIGHT WILL COME ON IN CABINET.
2. TURN ON KETTLE/MOTOR SWITCH (LOCATED NEXT TO POWER SWITCH) AND WAIT ABOUT 4 TO 6 MINUTES.
3. PLACE ONE MEASURE OF OIL IN KETTLE (1/4 CUP). IMMEDIATELY ADD ONE MEASURE OF RAW POPCORN (6 OUNCES) PLUS SEASONING SALT.
4. WHILE CORN IS POPPING, KEEP FRONT PLEXIGLAS DOORS SLIGHTLY OPEN TO PREVENT FOGGING. KEEP HOPPER DOOR AT "OUT" POSITION TO AID IN CATCHING STRAY POPPED CORN.
5. ALLOW CORN TO POP UNTIL POPPING CEASES; THEN DUMP REMAINING POPPED CORN FROM KETTLE BY ROTATING HANDLE CLOCKWISE 1/3 TURN AND PULLING DOWNWARD.
6. REPEAT STEPS 1-5 FOR ADDITIONAL BATCHES OF CORN.
7. WIPE EXCESS OIL FROM EXTERIOR AND INTERIOR OF KETTLE AS OFTEN AS POSSIBLE TO PREVENT BURNED-ON OIL STAINS.

FOR BEST RESULTS USE PREPACKED POPCORN KITS, WHICH ARE AVAILABLE FOR PURCHASE FROM RENTAL STOP..

Any questions call
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