



PETE'S
Party & Tent
RENTAL

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POPCORN
MACHINE
ON CART
8 OZ.



IMPORTANT: DO NOT TIP THE UNIT TOO HIGH, the cart and top are 2 separate units
Please hold on to the top when moving the cart.

Before You Plug In Machine:

1. Make sure all machine switches are OFF before plugging equipment into receptacle.
2. Make sure wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity.
4. **DO NOT** use a grounded to un-grounded receptacle adapter (where applicable).

Controls and Their Functions:

KETTLE HEAT SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the heating element in the kettle. The green switch light ON indicates there is power to the kettle heating element.

KETTLE MOTOR SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the kettle agitator motor.

The Kettle Motor Switch **MUST** be ON at all times when there is popcorn (popped or unpopped) in the kettle.

LIGHTS/WARMER SWITCH

Two position, ON/OFF lighted rocker switch - supplies power to the interior cabinet light.



Popping Instructions:

For best results use NaksPaks which are premeasured popcorn and oil pouches made for your kettle size. Each package will make approximately 8 servings of a 7" bag.



1. Turn all switches ON.
2. For first batch only, let kettle heat up (about 4 minutes)
3. Lift kettle lid, then add oil bar, then cup of corn with FLAVACOL in it; close lid.
4. When corn has finished popping, gently dump the popcorn. Repeat for all subsequent batches.

Popping Tip: On final batch, turn Kettle Heat Switch OFF just as lid is forced open by the popping corn (kettle has plenty of heat to finish popping). This helps eliminate smoke/odor from any oil residue remaining in kettle.

5. When finished popping, turn KETTLE HEAT and KETTLE MOTOR switches OFF.

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

If using standard Popcorn kernals and oil:

The three key ingredients to popcorn are: popcorn kernels, oil, and salt. Each popper size has these mixed in slightly different ratios. Use this guide as to how much popcorn and oil to use, 1/3 cup oil for 1 cup of corn (if using flavacol salt, use 1/2 to 1 tablespoon or to taste)



ENJOY !!!!