

Popcorn Machine – How to Safely Setup and Operate

How good is hot popcorn with a movie or at a party?!!! Please use the following instructions to ensure you have a fun and safe popcorn filled event!

Safety Guidance

- Use extreme care when placing hands inside of the popcorn machine or wear gloves. The **kettle/ pot (the bit where you put the kernels)** and **light** get **HOT!!!**
- Only connect to a power point and electrical circuit that has Residual Current Devices (RCD's) in place. If unsure, do not use or use a portable RCD device.
- Do not use near water or where water may accumulate.
- Keep power cord ends dry and do not submerge any electrical equipment in water.
- May contain traces of nuts/ peanuts etc.

Popcorn Machine Instructions

1. Like any Master Chef, it's a good idea to have all your ingredients for your first batch ready to go and in the measurements required.
2. You will need (and add in this order);
 - a. **Oil** – Peanut or Coconut oil is the preference for taste- however Canola, Sunflower or Vegetable oil also works. **TIP:** Avoid Olive Oil as it has a lower heat point and can lead to burnt tasting popcorn.
 - b. **Popcorn** – standard popcorn kernels from your local shop.
 - c. **Flavouring** – eg Butter, Salt, Garlic Powder, Chicken Salt, Chocolate Powder or Icing Sugar etc. **TIP:** "Flavacol" is the ingredient that the movies use – it's basically salt and colouring. If I have provided some to you, you only need a little bit to season as per the below table. Put it in with the kernels and season to taste. **TIP:** Use Flavacol sparingly! It is strong and a little goes a long way. It's easier to add a bit- you can't really take it off if you use too much.

TIP: There are heaps of recipes on the internet.

Standard Popcorn Measurements

Kernels - Cup	Kernels – Gm	Oil	Salt	Makes (approx.)
½ Cup	112 grams	75 mL/ 5 Tablespoons	½ Teaspoon – Salt or Flavacol	15 Cups
1 Cup	225 grams	150 mL / 10 Tablespoons	1 Teaspoon – Salt or Flavacol	30 Cups

PLEASE DO NOT ADD SUGAR BASED INGREDIENTS SUCH AS HONEY TO THE KETTLE – IT WILL DESTROY THE NON-STICK SURFACE.

IF YOU WANT TO CARAMELISE OR ADD SUGAR BASED INGREDIENTS, USE A SEPARATE BOWL OR SAUCEPAN ONCE THE POPCORN HAS POPPED.

3. Turn on the pot/ kettle warmer.
4. Add the oil. Wait for approximately 1 minute. It gets hot quick.
5. Turn on the stirrer.
6. Add a single corn kernel. Ensure the lid is down- it sticks up to a magnet for easy access. Wait for the popcorn kernel to pop.
7. Add the remaining popping kernels. **TIP: Cook one cup of kernels at a time.** It's really fast and reduces the chance of burnt popcorn.

8. You can add flavouring you want with the kernels – eg. salt or Flavacol- **but be careful. Do not use flavours that burn easy – eg. Sugars, butter.**
9. **Remember to ensure the kettle lid is all the way down!** Popped popcorn will lift the lid and fall to the base of the popcorn machine.
10. Once the popping of the kernels slows to only once every few seconds, then **turn off the stirrer and kettle heat switches. This is really important** - otherwise you can burn residue on there and it spoils your next batches.
11. Empty the kettle by twisting the arm on the right – pour your remaining popcorn into the base.
12. Stir your popcorn around to distribute flavouring – this also allows uncooked kernels to fall to the tray below. Add further flavouring to taste.
13. Move your cooked popcorn to the back and under the light to keep it warm.
14. Repeat as many times as you wish to!
15. Enjoy freshly cooked popcorn and your event! 😊

Cleaning Instructions

1. **Disconnect the power!**
2. Wait for the machine to cool.
3. Remove all unused popcorn from the bottom.
4. Remove the small tray (in the middle) and throw out the unpopped kernels.
5. Using a paper towel or damp sponge, wipe over the popcorn maker inside (walls/ floor etc) and inside the kettle. **TIP: Do not use harsh chemicals, solvents or cleaning products. Warm water and paper towel should do the job. This will avoid damaging the glass, Perspex and stainless steel or non-stick surfaces.**
6. The floor of the popcorn machine can come out for easy wiping. You just need to turn it on an angle to get it out the doors.
7. Pack up and return for your deposit collection.

Indemnity – The Legal Bits – For the full Terms and Conditions of Hire, please see www.freohire.com

This information is provided as advice and guidance and is not exhaustive to all risks associated with using electrical equipment or popcorn machines!

By hiring and operating this equipment, you confirm you have the ability to do so in a safe and appropriate manner. You (the Hirer) indemnify and hold indemnified the Company, (Freohire) its owners, servants and agents from and against all claims, actions, suits, demands and expenses in any way arising from injury, death, loss of income or damage caused to the hirer or its property, or any other third parties or property, in respect of equipment hired whether such loss or damage is occasioned by a defect in or use of the goods or anything otherwise.