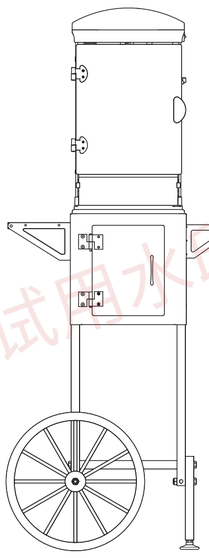
POPCORN POPPER



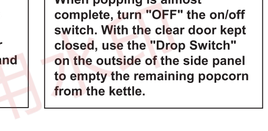
INSTRUCTION MANUAL

ALWAYS READ ALL INSTRUCTIONS BEFORE USING

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING YOUR POPCORN MACHINE.
2. Keep door closed while operating.Do not touch the kettle while operating. This area gets **HOT.**
3. Do not touch hot surfaces. Always use handles or knobs to operate.
4. To avoid any risk of electrical shock, do not immerse cord or plug into water or other liquid.
5. Close supervision is necessary when it is being used by or near children.
6. Unplug main power cord from outlet while not in use and before cleaning.
7. Allow HOT parts to cool down before moving.
8. DO NOT operate the appliance with damaged cord or plug, malfunction or with any mechanical damages. Send the unit to the nearest authorized service center for examination and repairs. (ONLY technicians should open up the unit)
9. It may cause injury by using any accessory or attachment not provided or recommended by manufacturer.
10. Do not pop the kernel with a dry pot (without oil).
11. Do not immerse popping kettle set into water.
12. Kettle surface is HOT and should NOT be touched during popping or immediately after use.
13. Unplug, clean and cover the unit and store into dry and safe place if not being used for long time.
14. Do not leave power cord hanging over edge of table or counter or come in contact with any hot surfaces.
15. Do not place the unit on or near a hot gas or electric burner or in a heated oven.
16. Extreme caution must be paid when moving the appliance containing hot oil or other hot liquids.
17. Always connect the plug to the popping kettle first, and then the main power cord into the wall outlet.
18. Turn ALL switches to "OFF" position before disconnect power plug from the wall supply outlet.
19. Always position appliance close to a power outlet to avoid tripping over power cord.
20. Not recommended for use outdoors.
21. Do not use appliance for other than indicated usage.
22. The popping kettle should NOT be connected with ANY plug and socket system out of this unit.
23. To avoid overheating, always add oil and then kernels before operating.
24. Extreme caution must be paid when emptying popcorn from the kettle. Always place the kettle over a counter-top so the residual oil or condensation will not cause burns.
25. KEEP OUT OF REACH OF CHILDREN.
26. DO NOT CLEAN USING ANY ABRASIVE MATERIAL.
27. NEVER LEAVE UNATTENDED WHILE IN USE.
28. NEVER FORCE ANY PARTS OR BRACKETS INTO POSITION.
29. NO PARTS ARE INTENDED FOR THE DISHWASHER.



SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

INTRODUCTION:

Thank you for purchasing the old fashioned popcorn maker. This is a great item to have around any fun household or atmosphere. It will add a touch of nostalgic delight to any recreation room with its great turn of the century vendor style design.
Although the popcorn maker may look old fashioned, rest assure that the appliance uses the latest technological advances in kettle popcorn operation. You never have to go without the old fashioned taste of delicious freshly popped popcorn when watching a movie right at home with your family. It is a great way to spend some fun and quality time with the loved ones.
Here are some great recipe tips to use with your popcorn maker.

Regular Theater Style Popcorn - Simply add butter and salt to your liking.
Southwestern Flare - Add a teaspoon of powdered ranch dressing in a packet mixed with some cayenne pepper.
Garlic Gourmet - 1/4 teaspoon of garlic powder and garlic salt and shake it up.
Cheesy Cheddar - 1/2 teaspoon of powdered cheddar cheese.
Muy Caliente - A touch of cayenne pepper, 1/2 teaspoon of powdered cheddar cheese, and 1/2 a cup of jalapeno peppers that have been pat dried.
The Worx - 1/4 teaspoon of garlic powder, powdered cheese, onion powder, cayenne pepper, and salt and pepper.

* Make sure to shake or toss well in order to cover all the popcorn with the seasonings from above.
* All the above are just references and can be adjusted to your own taste.

The popcorn maker is a great excuse to have celebrations or gatherings for no particular reason at all. Simply invite your neighbors or your friends, or gather around with the family.

Here are a few fun ideas for when to use your popcorn maker:
MOVIES:
A night of Cowboys and Indians movies with Southwestern Flare flavored popcorn.
An evening of sappy romantic comedies accompanied with Regular flavor or Cheddar flavor. Avoid the Garlic Gourmet or The Works for any romance.
PARTIES & GET-TOGETHERS:
Birthdays
50s, 60s, 70s or 80s music theme night
Board Games
Sports Night
Poker Night
Karaoke Night

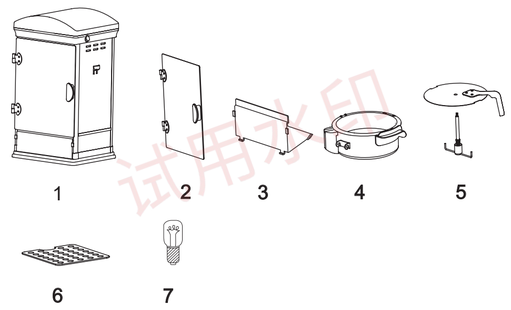
WHERE TO USE YOUR POPCORN MAKER:
Always make sure the popcorn maker is set on a flat and level surface before operating.
Office
Recreation Room
Family Room
Club House

You are now ready to use your popcorn maker. Have fun and enjoy!

Specifications:

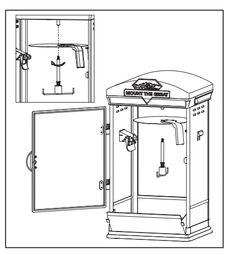
Voltage: AC120V~60Hz
Input Power: 480W
Please read this user manual carefully before assembling and using.

Assembly for Tabletop Models:

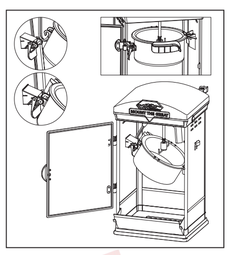


1 . Main Unit
2 . Clear Door
3 . Drop Down Tray
4 . Kettle
5 . Kettle lid & Stirrer
6 . Kernel Filter
7 . Light Bulb

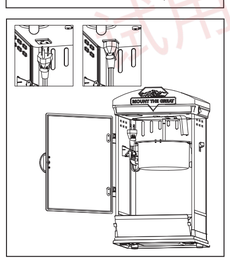
ASSEMBLY AND OPERATING INSTRUCTIONS



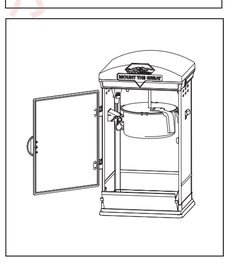
Step 1:
Attach the kettle lid first, then screw in the stirrer. (Note: Turn stirrer counterclockwise)



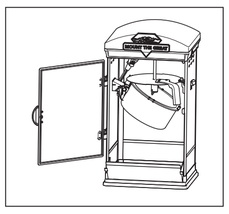
Step 2:
Hang the kettle by hooking in place.



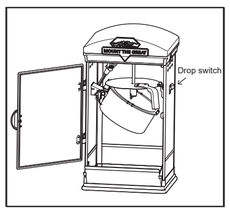
Step 3:
Plug the kettle power cord into the receptacle.



Step 4:
Make sure the clear door and drop down panel are in place.

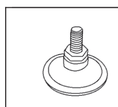
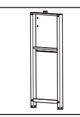
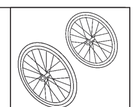
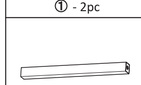
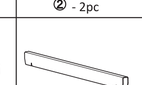
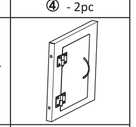
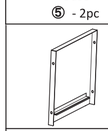
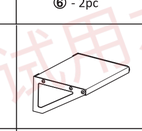
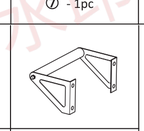


Step 5:
Lift kettle lid to the top of the machine and load ingredients into the kettle, first oil, then kernels and seasoning. Lower the kettle lid, close the door, and turn "ON" the on/off switch.

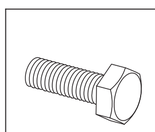
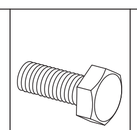
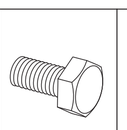
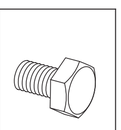
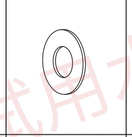
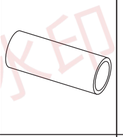
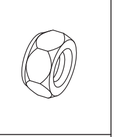
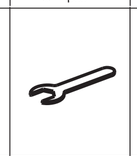


Step 6:
When popping is almost complete, turn "OFF" the on/off switch. With the clear door kept closed, use the "Drop Switch" on the outside of the side panel to empty the remaining popcorn from the kettle.

Parts List for Cart Models:

			
Rubber Feet ① - 2pc	Support Legs ② - 2pc	Support Stand ③ - 2pc	Wheels ④ - 1pc
			
Horizontal Supports Base ⑤ - 2pc	Horizontal Connector ⑥ - 2pc	Cabinet Base ⑦ - 1pc	Cabinet Front with Door ⑧ - 1pc
			
Cabinet Back ⑨ - 1pc	Working Platform ⑩ - 1pc	Hand Rail ⑪ - 1pc	

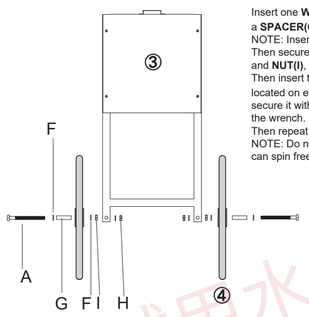
Hardware for Cart Models:

			
Wheel Bolt M8x65 (A) x 2pcs	Hex Bolt M8x50 (B) x 4pcs	Hex Bolt M8x30 (C) x 2pcs	Hex Bolt M8x16 (D) x 8pcs
			
Screw (E) x 10pcs	Flat Washer (F) x 22pcs	Spacer (G) x 2pcs	Nylon Nut M8 (H) x 2pcs
			
Nut M8 (I) x 12pcs	Wrench (J) x 2pcs		

Assembly for Cart Models:

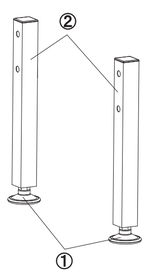
◄ STEP1

Insert one **WHEEL BOLT(A)** into a **WASHER(F)**, a **SPACER(G)** and one **WHEEL④**.
NOTE: Insert the bolt from the outside in.
Then secure the wheel bolts with one **WASHER(F)** and **NUT(I)**, tighten them with the wrench.
Then insert the **WHEEL BOLT(A)** into the bottom hole located on each side of the **SUPPORT STAND③** and secure it with one **NYLON NUT(H)**, tighten them with the wrench.
Then repeat this step for the other wheel.
NOTE: Do not over tighten, make sure both wheels can spin freely.

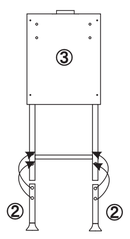


STEP2 ►

Screw one of the **RUBBER FEET①** into the bottom of each **SUPPORT LEG②**. Tighten both rubber feet.



Assembly for Cart Models:



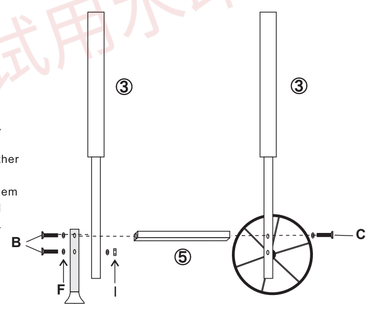
◄ STEP3

Put the assembled **SUPPORT LEG②** together with the **SUPPORT STAND③** . The holes should be aligned.

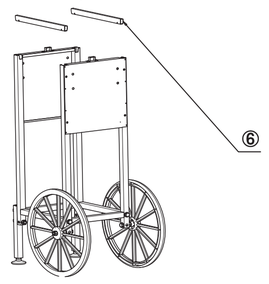
STEP4 ►

Insert the **BOLTS(B)** into the holes of stand, secure them with **NUT(I)**.

Attach both **HORIZONTAL SUPPORT BASE⑤** to the assembled stand. The other side connect with other support stand. Secure them with two **BOLTS(C)** and one **WASHER (F)** each.



Assembly for Cart Models:

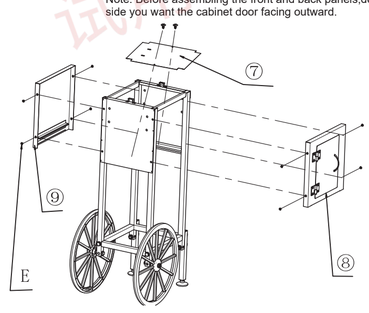


◄ STEP5

Insert both **HORIZONTAL CONNECTOR⑥** in the grooves at the ends of each **SUPPORT STAND③** .

STEP6 ▼

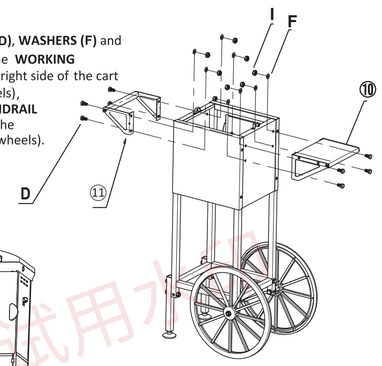
Insert the **CABINET BASE⑦**.
Note: Place the lipped side facing down and line the cabinet base up between the **SUPPORT STAND③**
Insert the **CABINET BACK⑨** and **CABINET FRONT⑧**. Secure the panels to the support stands with **SCREWS (E)**.
Note: Before assembling the front and back panels,determine which side you want the cabinet door facing outward.

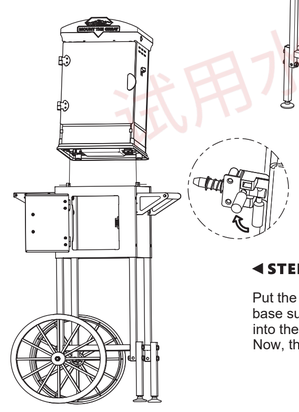


Assembly for Cart Models:

STEP7 ►

Using four **BOLTS (D)**, **WASHERS (F)** and **NUTS (I)**, install the **WORKING PLATFORM** on the right side of the cart (same side as wheels), and Install the **HANDRAIL** on the left side of the cart (opposite the wheels).





◄ STEP8

Put the Main unit onto the assembled base support,turn and insert two pins into the hole of storage cabinet.
Now, the machine is ready!

USING YOUR POPCORN POPPER

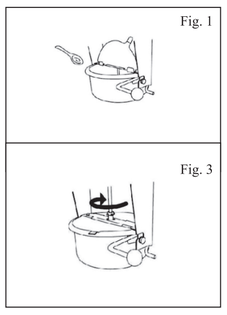
1)Make sure the popcorn maker is unplugged before you do any of the following.
2)Before using the unit,please check carefully if voltage is suitable to the country. (Please check if the voltage matches with rating label specified next to the power cord).
3)Clean the internal surface of the kettle pot and main unit surfaces.
4)Main unit has 2 function switches as follows:

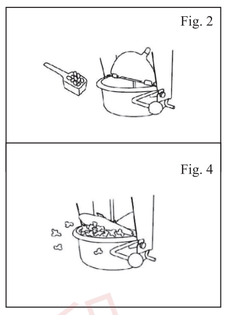
Light	Spot light	(I)
POP	Stirrer and Pot heater	(II)

5)Hook up the kettle onto the hanger of the main unit.
6)Make sure internal plug is connecting socket and then plug in the power supply cord to the popcorn maker.
7)Switch on the Spot light (I),and then fill in suitable amount of butter or oil (Fig.1-next page).Consumer could fill amount of oil(Max.8g)subject to your own choice.
8)Popping pot should be pre-heat for 3 to 4 minutes with oil(until steam comes out from the pot).Please prepare kernels.
9)Take the lid onto the magnet and then pour in kernels (Fig.2)
Caution:Lid might be hot and recommend contacting with oven mitten.
10)Switch ON the pot heater(II)so that it starts stirring.(Fig.3)
11)Close the door carefully.
12)Popcorn starts popping out through the lid after about 2 to 3 minutes.(Fig.4)
13)Switch OFF the Heater (II)when popping completed (No more popping sound from pot). Rotate the roller bar of the pot and pour out all remaining popcorn from pot.
14)Keep Pot heater switch (II)OFF if the unit is not continuously using.Remain only the spot light ON,thus could keep the popcorn warm, dry and tasty.
15)Serve your popcorn with popcorn scoop provided.
16)Remove plug from power supply if the unit is not being used for long time.
17)Repeat step 7 to 10 for continuous popping.

OIL	POPCORN
1 Tbsp	1/2 Cup
1.5 Tbsp	3/4 Cup

Do not exceed 3/4-cup per batch





Cleaning and Maintenance

"Any other servicing should be performed by an authorized service representative."
To avoid burning of excess amount of sugar stays onto bottom of the inner pot, it is strongly recommended to clean the popping pot after using 3 to 4 times.

After using the popcorn machine, users should use wet towel to clean up the main unit, main body and glasses; rubbish tray is strongly recommended to tidy up frequently so that there is no bacteria.

Quick Cleaning Procedure:

Switch OFF (II). Pour 150 to 250 ml of water (NO detergent is necessary) into inner pot. Switch ON the stirrer and heater (II) again to boil the water and let the stirrer to turn in order to remove excess amount of sugar stuck on the surface. After about 1 to 2 minutes of boiling, wear heat-resistant gloves, remove the inner pot and pour out the water.
Caution: Hot kettle!
Repeat the same procedure 2 to 3 times to get better result.

Standard cleaning procedure:

1. Repeat the above "Quick cleaning procedure" until it's relatively cleans.
2. Switch off the machine and wait for the popping pot becomes cold. Clean the inside and outside of the pot by brush and wet towel. (NEVER immerse the pot into water.)

Basic Proportions:

The maximum amount of corn kernels should not exceed 1/3 of your machine's capacity. The recommended oil usage is approximately 1/4 to 1/3 of the corn kernels by volume. For sugar, use 1/3 of the corn kernels' volume, which can be increased up to but not exceeding 1/2 for those who prefer a sweeter taste. For example, if using a 12-ounce machine, the suggested amount is 4 ounces of corn kernels, 1.2-1.5 ounces of oil, and 1.5-2 ounces of sugar.

Notes: Adjustments for Different Oil Types

Butter/Margarine: Has a low melting point and rich flavor but may burn easily if overused. Recommended at a lower ratio (1/4).

Coconut Oil/Corn Oil: Features a higher smoke point and better stability, making it suitable for a medium-high ratio (1/3), which helps create crispier popcorn.

Olive Oil: Offers a distinctive flavor but has a lower smoke point. Use slightly less than 1/4 to avoid unpleasant odors from overheating.

Important Notes:

When adding oil, pour it into the machine first and heat until slightly warm before adding the corn kernels. This ensures the oil coats the kernels more effectively.

For a lighter taste, you may reduce the oil by 10%-20%, but avoid going below 1/5 of the corn kernel volume, as insufficient oil may result in unpopped kernels or a dry texture.

Different brands of corn kernels may vary slightly in expansion rate. For first-time use, start with a smaller quantity and adjust based on the actual results.