
FAQ's about popcorn and popcorn makers

If you can't see your question about popcorn here then please add it to the comment below, [email us](#) with your question and or call us on [\(0\)20 8421 9482](tel:(0)20 8421 9482)

What size popcorn popper do you need?

First ask yourself – how many people am I likely to serve on a regular basis? For each popcorn maker there will be an 'ounce amount' stated in the name – this is the amount

of popcorn that the popcorn maker can pop of unpopped popcorn in one batch. For example, our [4 oz popcorn maker](#) will pop 4 oz of popcorn kernels in one batch. However, you can then create another batch soon after, if needed. With some machines, they may need more time to cool down, between uses. This is why if you are likely to be using the popcorn maker with short intervals, it is better to buy a [professional popcorn machine](#) or [semi professional popcorn maker](#), as they are more robust and built for frequency. As a guide – we suggest that if you are entertain large groups in a professional setting such as a bar, venue or theatre, you may want to buy the [6 oz](#) or [8z popcorn maker](#) so that you don't have to make many batches to feed every

one.

What is the popped corn equivalent of one ounce of popcorn kernels?

One ounce of uncooked kernels produces a volume of roughly 2 pints of cooked corn – enough for a serving for one adult.

How long does it take to cook a batch of popcorn?

Once the kettle has heated, each batch should take approximately three to four minutes.

1. Heat the kettle for seven to nine minutes before you are ready to pop.
2. When it is ready, pour in your oil of choice
3. Throw in a few unpopped kernels to test if its ready to start popping
4. When those pop, include the rest of the kernels.
5. Shut your lid and let it go, until you hear the popping start to slow (three to four minutes).

For more comprehensive instructions see our [guide on getting the best from your popcorn maker](#) or download the [instruction manual for the 4oz popcorn maker here](#)

How should I flavour Popcorn?

You have a wide range of choices at your fingertips – traditional favourites are salt or sugar with toffee/caramel toppings also doing well.

However, for added variety you can also use [popcorn seasonings...flavoured popcorn toppings available in a range of flavours and sizes](#) designed for the the home user or commercial user. We recommend Kernel Seasons range, available in BBQ, Nacho Cheese, Caramel, Chocolate Marshmallow and sour cream and chive to name a few. [Click here to check out the range of popcorn seasonings.](#)

What type of oil should you use to cook popcorn?

The oil you use effects the taste and the nutritional value of your popcorn, so its important to research and test to find one that suits you. Manufacturers love coconut oil because it burns the cleanest, and supposedly tastes the best, but is also high in fat and cholesterol. A much healthier alternative for frequent popcorn eaters, are sunflower, peanut and soy oil. For best results, research the nutritional value, and try some to

determine which tastes best.

IMPORTANT: Don't use vegetable oil, because it cannot stand the heat of the kettle and tends to catch on fire.

If you don't purchase the cart, can you place your popper on a regular countertop?

Yes. The hottest part of the popper is the kettle, and the kettle is always at the top of the machine. The base of the popper remains cool enough to set upon a counter top and a lot of our popcorn makers are available with, or without the cart to stand on. Most of our popcorn makers are available to buy as 'top section only', but the carts are also available to buy separately, if you would like to complete the look and add a more professional finish. An example of this is our [12oz Theatre Popcorn Maker](#), available with or without the cart

Why are hard-coat anodized aluminium kettles considered the best?

When you are cooking popcorn, there are two key elements – heat transfer and ease of cleaning. Aluminium provides the best heat transfer of any approved cooking material (i.e. the heat from the elements transfer completely to the food resulting in much better performance). When you anodize aluminium, you are changing the molecular surface of the aluminium and filling in the pores of the material. This makes a smooth and slippery surface that is easy to clean and is extremely durable.

What's the best way to keep your popcorn machine clean?

Surfaces can be cleaned using standard window cleaner or soap and water. To keep your kettle as clean as possible, let it cool after each use then wipe it out with a damp cloth. Cleaning kits must be used when the kettle becomes black with carbonization. Never submerge a kettle in any type of liquid because its electrical components can short out.

What makes popcorn chewy and what can you do about it?

There are two main reasons for chewy popcorn: storage environment before popping, storage environment and age after popping.

Before popping; It is better to keep your unpopped popcorn kernels in a sealed container at room temperature. That way they will not dry out or absorb moisture in the air. If you keep them in the fridge they are likely to dry out, or if kept in a damp or humid environment could become too moist to pop properly. Unpopped raw popcorn kernels have a shelf life of about 18 months.

After popping: Freshly popped corn quickly absorbs humidity from the air. As the popcorn absorbs moisture, it loses its crispness and it can become chewy. To reduce this, open the door to your popcorn maker as soon as possible after the popcorn has stopped popping to let the steam out. Again, consider where the popped popcorn is kept, if in a damp environment like a basement games room, it may stay crisp for a shorter period of time.

How could you present your popcorn?

It really depends on the style of your venue and what suits you, but we offer a range of different sized popcorn boxes and bags, so you're likely to find something that suits you. If not, let us know – we're always happy to hear about new suggestions!