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# easy how-to guide to get the best results from your popcorn maker

Whether you're planning a party at home, an occasional treat, or to use popcorn in your business, it's important to have some key ingredients at the ready to make the best use of your popcorn maker. The great news is that they are simple, easy and cheap to get and maintain. Not only that, but there are simple steps you can take to turn this basic treat into something a bit more exciting and tasty, here's how...

Supplies: no matter what flavour of popcorn you plan to make you will need these basic ingredients;

[Popcorn Kernels/popping corn](#) – if you haven't seen these before, they are unpopped corn nibs that pop once heated up to give you fluffy, fresh popcorn. It's easy to find basic popcorn kernels at your supermarket, but you can also get premium (near hull-less) popcorn in a resealable bag for the home popcorn maker, Or for the business owner, [12.5lb](#) and [50lb bags of kernels](#).

Oil: coconut oil is generally used but canola, Sunflower and Corn oil are healthier choices.

If you want to make your popcorn a bit more exciting you can do the following;

- Add salt
- Add sugar
- Mix in melted chocolate or caramel or cheese
- Use shake on flavoured seasoning like [Kernel Seasons Popcorn Seasonings](#) available in (Butter, Salt and Vinegar, Sour Cream & Onion, BBQ, Caramel, Nacho Cheese, Cajun, and Chocolate Marshmallow flavours)

## Instructions

For cooking on a hob the old fashioned way;

Heat oil of your choice in a pan with a lid, then add the corn, but make sure the popcorn kernels are evenly spread out and do not cover each other. Put the lid on, and shake the pan every 10 to 15 seconds at first; when the kernels start popping, shake it every 5 or 6 seconds. When the popcorn is ready, fill it into a dish, and add sugar, salt or seasoning as you wish.

Instructions for a popcorn machine – the following is taken from the instruction manual of the [JM Posner 4oz Popcorn Maker](#) you can download the full [instruction manual for the 4oz popcorn maker here](#)

Main unit has switches for two functions as follows:

(1) Light & Warmer

(2) Stirrer & Heater

1. Make sure the popcorn machine is unplugged before you do the following.

- Clean the surfaces of the popping kettle and the internal surfaces of the main unit.
- Secure the popping kettle onto the hanger of the main unit.

2. You can now plug in the power cord from the popcorn machine.

3. Although the ratio of popcorn kernels to oil is a personal preference, it is suggested you begin with a ratio indicated on the Oil/Popcorn Chart (Fig 6).

Put the oil into the popping kettle. (Caution: butter in the kettle may burn.)

4. Switch ON the Light & Warmer (1) and Stirrer & Heater (2).

5. Oil in the popping kettle should be pre-heated for 3 – 4 minutes (until steam rises from the pot).

6. Measure corresponding amount of popcorn kernels using the Oil/Popcorn chart (Fig 6). (Note: Popcorn kernels with seasoning or salt may cause oil to splatter.)

7. Lift the lid and carefully pour kernels into the popping kettle. CAUTION: Lid will be HOT!

8. Carefully close the door on the main unit.

9. Popcorn starts popping out through the lid of the popping kettle.

10. Switch OFF the Stirrer & Heater (2) when popping is complete...when there are no more popping sounds

from the kettle.

11. Rotate handle on kettle counter clockwise to pour out all remaining popcorn from the kettle. CAUTION: Kettle will be HOT!

12. Serve your popcorn with popcorn scoop provided.

13. Repeat steps 3 to 8 to continue making popcorn.

14. Keep Stirrer & Heater switch (2) OFF if you are not continuing to use the unit.

15. Remove plug from power supply if the popcorn machine is not being used for a long period of time.