
Popcorn Maker Buyers Guide

Everything you need to know to choose the right popcorn maker for you and know what supplies you might need.

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 cook of raw popcorn kernels in one cycle of cooking. For example, our [4 oz popcorn maker](#) will cook 4 oz of unpopped popcorn in one batch (cycle). This might make you wonder...

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.

This means that for people using a popcorn maker at home, they often find that our 2.5oz or 4 oz are sufficient, unless they have very large families, or entertain frequently. For professionals, bars, theatres, cinemas and entertainment venues, a larger model would be more practical.

Domestic use – If you're going to use your popcorn maker at home, then the best model for you might be the [2.5 oz Popcorn maker](#) or even our semi professional [4oz Popcorn maker](#). The 2.5oz is actually available as a '[complete home cinema popcorn kit](#)', which includes the [2.5 popcorn machine](#), some [raw popcorn kernels](#), 2 x [popcorn seasonings](#) of your choice and popcorn boxes. All at a reduced price to buying the items separately, and taking the hassle out of shopping for supplies.

Professional Use – If you think you are likely to need larger batches of popcorn, or use the popcorn maker at regular intervals, then its worth investing in a professional Popcorn maker. Not only will they make larger amounts of fresh popcorn in one go, they are more robust and built to withstand regular cycles, designed to fit with the décor of a professional venue, and with added features. Our professional models are available in 4oz, 6oz, 8oz and 12 oz sizes, so you can decide based on how much popcorn you're likely to need, and the other features of the popcorn maker.

Can you place the popcorn makers on a counter top or table?

Yes you can, as 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 countertop. 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.

Estimated quantities of popcorn produced per hour based on popcorn maker size;

The following will help you estimate which popcorn maker would be suitable for your venue.

Remember; 1oz of unpopped popcorn kernels = 1 serving

Size

Specifications

[4oz Machine](#)

- Makes 4 – 1oz servings per cycle.
- Approximately 80 servings per hour.

[6oz Machine](#)

- Makes 6 – 1oz servings per cycle.
- Approximately 120 servings per hour.

[8oz Machine](#)

- Makes 8 – 1oz servings per cycle.
- Approximately 160 servings per hour.

[12oz Machine](#)

- Makes 12 – 1oz servings per cycle.
- Approximately 240 servings per hour.

How long does it take to cook a batch of popcorn? What do I need to do?

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

For more detailed information on using getting the most from your popcorn maker or other supplies you might need. You may like to see the following guides;

- [Popcorn FAQ's](#)
- [Perfect Popcorn – easy how-to guide to get the best results from your popcorn maker](#)
- [Popping Profits – using popcorn to produce profits in your business](#)

What assembly is required?

Only the cart needs assembled. The popper units are shipped completely assembled.

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 are the ongoing costs for having a popcorn maker?

It depends on how frequently you use your popcorn maker, and whether its for private or professional use, however the costs of running a popcorn maker are quite low, and even in a professional capacity supplies are cheap with a wide range of options.

In addition to the running costs such as electricity, your basic supplies will include popcorn kernels, popcorn boxes or bags, oil and flavourings such as salt, sugar or popcorn flavouring. If you want an idea of how much these things typically cost, why not have a look at our [popcorn supplies section](#), or [ask us](#) for a wholesale price list if you think you may qualify for a discount.