

To make popcorn:

1. Turn KETTLE HEAT and KETTLE MOTOR switch on.
2. Allow kettle to heat up for a couple of minutes
3. Load pre-measured NacPac (corn & oil) into kettle.  
or  
6 oz. of corn kernels and 2 oz. of flavored coconut oil.
4. When corn has finished popping, dump kettle immediately.
5. **Promptly** load the next batch into the kettle.
6. Pop at least 3-5 batches for best results.
7. Turn kettle heat off halfway through final popping cycle.
8. Turn motor off when popping is done.

#### **Cleaning Instructions**

1. Each time you finish a series of poppings, wipe the outside of the kettle with a soft cloth to remove drippage on the outside of kettle.
2. After you're finished popping for the day, allow kettle to cool until it's warm and you touch it.
3. Unplug kettle and remove from machine.
4. With a cloth, wipe out the inside of the kettle lid, crossbar, and outside the kettle.
5. To clean the cabinet, take a cloth and wipe grease from the glass. Also wipe the outside. **NEVER USE CLEANER THAT CONTAINS AMMONIA** because it will crack the plastic.
6. Replace the kettle after you've cleaned the cabinet.

**Please Contact Midwest Rentals if you have any questions.  
765-423-5543 or 1-800-777-6439**

Machine must be properly grounded to prevent electrical shock to personnel.  
**Do Not** immerse the kettle, warmer, or any part of this equipment in water.  
Always unplug the equipment before cleaning or servicing.