

12oz Commercial Popcorn Machine User Manual

MACHINE DIMENSIONS



Compact and powerful 12oz popcorn machine - perfect for commercial use.

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Operating Instructions

1. Preheat the Kettle: Switch on the warming lamp and heating element to warm up the kettle before use.
2. Add Ingredients: Pour 90ml of cooking oil, 300 grams of popcorn kernels, and 5 grams of butter salt into the kettle.
3. Start Popping: Turn on the motor to begin the popping process. Popcorn will start popping within moments.
4. Monitor Popping: Once the popping slows significantly, turn off the heating element and motor to prevent burning.
5. Serve Fresh: Open the serving door and enjoy fresh, fluffy popcorn. Repeat the process for continuous popping.



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Key Features

- Large 12oz (340g) Kettle: High-capacity kettle ideal for fast, large-volume popcorn production.
- Robust Stainless Steel Build: Durable, easy-to-clean design suitable for commercial use.
- Efficient Heating System: Includes warming lamp and bottom heater to keep popcorn warm and fresh.
- Energy-Efficient Motor: Powerful yet low-energy consumption motor for continuous operation.
- Complete Accessory Set: Comes with oil scoop, kernel scoop, bagging scoop, and popcorn cones for hassle-free service
- Safety Glass Enclosure: Protects popcorn and ensures hygiene while allowing great product visibility.
- Compact Size: Dimensions of 760mm (H) x 450mm (W) x 380mm (D) with a weight of 19kg for easy transport and setup.

