

START UP PROCEDURES:

- 1) Make sure you have a new propane tank, fire extinguisher, face mask and gloves
New propane tanks or exchange units are safe, look professional and are undamaged. Most supermarkets have the exchange unit program.
- 2) Connect the regulator to the propane tank, always using a wrench for a no leak connection and secure fit.
- 3) Tighten the regulator all the way tight (turning clockwise) then back it off to 12 psi adjusts heating. As needed
- 4) Connect the regulator to the back of the kettle corn machine. This is a quick disconnect unit that pushes straight onto and fastens tightly. Practice this 3-4 times for the feel of how it works. After that connection is made turn your propane tank to the on position. You should hear nothing, if everything is sealed properly.
- 5) Always make sure the igniter has a clean surface to make a spark. (We recommend using a wire brush for cleaning burner/sparker.)
- 6) Always make sure propane hose and connections are clean and in proper working order before igniting machine.
- 7) Before lighting the burner. With the bowl tipped forward depress spark igniter, (**without the gas on**) on back of machine make sure igniter tip has bright spark. If there is no spark move the igniter tip closer to the burner.
- 8) Add 24 to 30oz. of corn oil to bowl.
- 9) Crack open valve just slightly. You will hear the propane hissing, depress the igniter and the burner will light, this may take quite a few clicks the first time, so keep clicking up to 5 seconds. If the machine does not light, turn the gas off wait 30-45 seconds for gas to clear and try again. **If this does not work repeat step #7 making sure the gas is in all off positions.**
- 10) When you have the machine lit, open the valve up all the way, it should be loud.
- 11) Add 3-4 popcorn kernels, we call these (the thermometers).
- 12) When they pop add 6 cups of corn and begin to stir. As soon as the popcorn turns lighter in color or right before it starts popping add your 2 cups sugar.
- 13) Stirring everything together with consistency. Remember to always be stirring, not fast just be consistent your corn will begin to pop. When it reaches the flash point, (it sounds like a machine gun and the bowl fills fast with sweet hot kettle corn) continue to stir. Your goal is to not burn and pop as much corn as possible.
- 14) As you continue to stir, turn off valve on machine and continue to stir and dump.
- 15) If you burn a couple of kernels, don't worry we all do on occasion.
- 16) You will develop your own style of stirring. Remember practice makes perfect.
- 17) When in doubt please call us
- 18) After dumping shake bin to remove any excess kernels, salt to liking and serve.

Page 2

- 19) Make sure before starting new batch all popcorn and debris are emptied from kettle.
- 20) If you do not do this step a fire will start in your kettle. In case of a fire in your kettle. Turn off all gas and wait until fire ceases. **DO NOT DUMP HOT OIL OUT OF KETTLE EVER!!!** Utilize your paddle to remove burning kernels and popcorn. You can sprinkle sugar on the remaining flame to extinguish fire. Use your fire extinguisher when necessary. Keep all popped corn out from underneath the kettle.

Call with any questions: 253-222-2500/253-230-2676