

HELPFUL HINTS

- Always use fresh popcorn. Dried out, stale, or old popcorn pops poorly as it has lost its moisture content and may scorch.
- Store popcorn in airtight containers made of glass or plastic to avoid moisture loss in the kernels. Be sure that the container is stored in a cool place, do not store in the refrigerator. Most refrigerators contain little moisture and can dry out kernels, resulting in poor popping.
- This popcorn popper can accommodate both regular and premium popcorns. Premium and gourmet popcorns do not yield results as good as regular popcorn. If premium or gourmet popcorn is used, you may notice an increase in the number of unpopped kernels.
- If popcorn does not pop, it is usually the result of environmental factors such as the freshness and moisture content of the popcorn, or variances by popcorn type. Unpopped kernels do not necessarily indicate a defect in the appliance.
- Instead of popping with vegetable oil, try one of these healthy choices: extra virgin olive oil, canola oil, coconut oil, corn oil, peanut oil, or sunflower oil. Specialty oils may also be used, but some experimentation may be necessary to find the best popping results and flavor you prefer. **Do not use more than 3 tablespoons of any oil.**