

To operate your Cretors popcorn popping machine for sugar corn:

1. Turn on the kettle, lights, agitator motor and pump.
2. Fill the corn measure with corn and the sugar measure with sugar and add these to the kettle.

NOTE: Avoid contact with the kettle when adding corn or sugar. Failure to do so may result in serious burns or scalds.

Measuring instruments have been provided to accurately measure the proper amounts of popcorn, sugar and oil. The correct amount for each popping is:

GOLDRUSH SUGAR CORN RECIPE

Sugar	1/4 Cup or approx. 54 Grams
Oil	1/4 Cup or approx. 100 Grams
Corn	1/2 Cup or approx. 62 Milliliters

T-2000 SUGAR CORN RECIPE

Sugar	1/3 Cup or approx. 70 Grams
Oil	1/3 Cup or approx. 130 Grams
Corn	2/3 Cup or approx. 84 Milliliters (Use 2 of the 1/3 Cup Measures)

(We recommend the use of pure cane granulated sugar and pure white coconut oil for the best results.) ALWAYS ADD THE CORN TO THE KETTLE BEFORE ADDING THE OIL. Failure to do so may result in the oil being heated too rapidly and possibly causing a fire.

3. Add the oil to the kettle.
4. Close the lid on the kettle. Avoid contact with the kettle. Contact with a hot popping kettle may result in serious burns or scalds.
5. When the corn has popped to the lid, raise the lid until it catches to the lid magnet mounted to the inside top of the cabinet. When the lid is open, it will allow the corn to discharge from the kettle. When the corn finishes popping, dump the popper pan by moving the handle counter-clockwise, pull towards you, and rotate clockwise. Use the spatula to clean all corn and sugar from the kettle. Do not allow ingredients to build up between poppings. Do not delay between poppings. Left over sugar in the pan will burn if the popping cycle is not repeated immediately.
6. Repeat steps 2-5 as desired.