

UNITED KINGDOM AFRICA RUSSIA
MIDDLE EAST

SEPHRA® EUROPE

POPCORN
QUESTIONS
ANSWERED

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COMMERCIAL POPCORN MACHINES

Sephra is proud to present our commercial range of popcorn machines. In two different sizes they are ideal for small to medium commercial and domestic party use. Sephra Popcorn makers can produce popcorn every 3-4 minutes, whilst keeping the popped popcorn warm on the heater deck.

This perfect design allows your customers or guests constantly fed with warm delicious popcorn. The popcorn maker includes matching cart, however it can be used with or without cart. Sephra Popcorn machines have a removable un-popped kernel tray, this allows you to capture any kernels that haven't popped, reducing waste, and is also ideal for cleaning. Our commercial popcorn machines come with a stainless steel scoop, salt shaker and measuring spoons.

As well as having a set of professional popcorn makers, Sephra also provide a range of popcorn supplies and accessories, this includes popcorn boxes, kernels, oils and flavourings.

INSTRUCTIONS - How do I pop popcorn?

Depending on which Sephra Popcorn Maker you have, determines the amount of ingredients (see below). Pour the kernels and oil into the kettle, cover the kettle with the lid and switch your machine on. The kernels will then be mixed by the agitator; which will coat the kernels with oil. The kernels should then start to pop within a minute or two, when the popping has almost completely stopped, release the kettle from the latch and pour the hot popcorn into the popcorn machine.

How much oil do I need to pop the kernels?

You will need approximately a ratio of four parts kernels for every one part oil. For example with Sephra's 8oz Popcorn Maker you will need 2oz of oil per 8oz of popcorn kernels. We provide convenient 8oz kernel kits, which have the correct ratio of oil to kernels - prepacked and ready to use.

How much flavouring do I need?

Glaze Pop Caramel - For every 8oz of kernels add 4oz of flavouring. Flavacol Salt Seasoning - For every 8oz of kernels add 0.4oz of flavouring.

How do I add flavouring

Glaze Pop/Flavacol cooks directly in the kettle - put the oil and kernels in the pan, allow to melt and get slightly hot, then add the measure of flavouring.

How long does it take to pop?

It should take approximately 2 - 3 minutes to pop your popcorn, depending on whether the kettle is preheated or not.

