



3

OPTIONAL—Add desired amount of butter or margarine to the silicone lid and set on top of popper. Perforated lid allows butter or margarine to melt onto the popcorn. Butter or oil is not necessary to pop corn.

See TIP #2



4

Heat first batch for 2 minutes 30 seconds. On subsequent batches, time may be added until popping slows to 2 seconds apart. When popping slows, stop microwave oven.

Note: Some unpopped kernels are normal and to be expected. Microwave wattage vary greatly; yours may require MORE or LESS time.

WARNING: Never microwave an empty popcorn popper.

Damage to your microwave oven may result.

WARNING: If no popping occurs within 90 seconds, turn OFF microwave.

WARNING: Always use an oven mitt when removing popper from microwave.

WARNING: Hold hot popper away from your face and body.

WARNING: Use extreme caution if using oil as oil gets hot and can burn.

WARNING: Do not bump glass microwave popper; glass is fragile and can break.

WARNING: Never attempt to remove the glass bowl from the plastic holder; they are not intended to separate.

WARNING: Always inspect glass for chips or cracks; do not use if chipped or cracked.

RECIPES

Brown Sugar and Cinnamon Popcorn

2 tbsp. brown sugar
½ tsp. ground cinnamon
Salt, to taste

In small bowl combine brown sugar and cinnamon. Prepare popcorn according to instructions, butter optional. Toss brown sugar mixture with warm, freshly popped popcorn. Salt to taste. Enjoy!

Lemon, Parmesan and Black Pepper Popcorn

4 tsp. lemon zest
¼ cup finely grated Parmesan cheese
Freshly grated black peppercorn, to taste
Fine grain sea salt, to taste

Combine lemon zest and Parmesan cheese in small bowl. Prepare popcorn according to instructions, butter optional. Toss mixture with warm, freshly popped popcorn. Add freshly grated black peppercorn and sea salt to taste.

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Not yielding perfect popcorn? Although our instructions are kitchen tested, microwave ovens can greatly vary.

Here are some TIPS to get your popcorn just right:

1. Always use fresh popcorn kernels; this will yield better results. Storing your popcorn in an airtight container will help maintain its moisture. Refrigeration is not recommended.
2. Microwaves will vary in wattage and most will produce delicious popcorn when adding butter prior to the popping cycle, as per our instructions. However, if you are experiencing burning when adding butter prior to popping, we recommend adding melted

butter to your popcorn after it pops. Melt butter in a microwave safe bowl or cup, remove with oven mitt and pour over your freshly popped popcorn.

3. Stopping and starting your microwave during the cooking cycle is not recommended. Once you stop the microwave, the steam buildup in the center of the kernel, which causes the popcorn to pop, will cool off and never reach the desired temperature to re-pop. If you restart the microwave you also risk burning the already popped popcorn. Using the sound test is the best way to determine if your popcorn is done. If there are more than two full seconds between pops, it's time to stop.



Micro-Pop™
Popcorn Popper
For Microwave Use

Want movie style popcorn?
Add butter!

Butter melts over kernels while popping

Temperature safe glass
Dishwasher safe
Silicone lid measures kernels and melts butter



3 QT.

SAFETY & CARE INSTRUCTIONS

- Always use an oven mitt.
- After heating, silicone lid will be hot. Escaping steam from lid can cause burns. When removing the lid use a pot holder or an oven mitt.
- When making multiple batches, let popper cool between each use.
- Let glass cool before hand washing or placing in the dishwasher.
- Easy to clean, popper and lid are both dishwasher safe.
- NEVER MICROWAVE AN EMPTY POPCORN POPPER. Damage to your oven may result.

- Keep out of reach of children.
- For microwave use only. Not for use on stovetop or any other source of heat.

Questions?

Contact Customer Service at customerservice@epoca.com

USE INSTRUCTIONS

READ WARNINGS before first use!



1

Fill silicone lid to fill line for ½ bowl of popcorn. Using 2 full measures of the lid will provide a full bowl of popcorn. Do not increase time for more popcorn; instructions will work for ½ or full bowl. Add kernels for more popcorn, not more popping time. More popping time will result in burned popcorn.

2

Pour the kernels into the bottom of the popper. A small amount of oil may be added in the bottom of the popper, but it is not necessary to pop corn.



HOW IT WORKS

Microwave ovens heat by producing electromagnetic waves that cause water molecules in food to vibrate. This vibration produces heat. Microwaves do not “see” glass or plastic. Never place the popper in the microwave oven empty. Damage to your oven can occur.

IMPORTANT SAFETY INFORMATION

Read before use

It is very important to use fresh kernels that have not dried out and to store them in an airtight container to maintain their moisture. Popcorn kernels do not last indefinitely. Do not refrigerate kernels as this can dry them out. Do not use kernels past the manufacturer's expiration date.

Dried out kernels can cause damage to your microwave and in extreme cases, even cause fires. Based on our kitchen tested time of 2½ minutes (average for most microwaves), popping should begin in 60-90 seconds. Understand your microwave by running a few tests with fresh kernels to establish the amount of time your microwave needs to pop the kernels optimally. Pay attention to the amount of time it takes for kernels to begin to pop. Use this as a guideline for future uses to avoid burning.

IF KERNELS HAVE NOT STARTED TO POP WITHIN 90 SECONDS STOP THE OVEN, DISCARD THE KERNELS AND OBTAIN NEW, FRESH KERNELS.