



3

Not all microwaves work exactly the same, so play with the timing until you get it just right. Try setting the microwave between 2:30-3:00 minutes and listen to the pops. It may take a while for things to get poppin'. Be patient. Experiment a little - your microwave may cook the popcorn faster or slower than the 2:30-3:00 average! When the popping slows down to about 2 seconds apart, stop the microwave to prevent burning. Do not stop the microwave and start it again during the same batch.

RECIPES

CHEDDAR CHEESE POPCORN

Ingredients:

- 2 tablespoons butter or margarine, softened
- 3 teaspoons cheddar cheese powder
- $\frac{1}{4}$ teaspoon cayenne pepper (or less, to taste)
- salt, to taste
- popcorn kernels

In a small bowl combine the softened butter and cheddar cheese powder. Pour popcorn kernels into the glass popper and place butter mixture in silicone lid. Microwave, following the directions. Season with cayenne and salt. Toss well to coat.

Epoca
INTERNATIONAL, INC.
Boca Raton, FL 33467
Made in China

BBQ POPCORN

Ingredients:

- 2 tablespoons butter or margarine, softened
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon smoked paprika
- $\frac{1}{4}$ teaspoon onion powder
- 1 tablespoon light brown sugar
- $\frac{1}{2}$ tablespoon parsley flakes
- $\frac{1}{4}$ cup grated parmesan
- popcorn kernels

In a small bowl combine the softened butter and garlic powder. Pour popcorn kernels into the glass popper and place butter mixture in silicone lid. Microwave, following the directions. In a separate bowl, combine paprika, onion powder, brown sugar, and parsley. Sprinkle cooked popcorn with seasoning and grated Parmesan. Toss well to coat.



Micro-Pop Microwave Popcorn Popper

Want movie
style popcorn?
Add butter!

Butter melts
over kernels
while popping

Temperature
safe glass
Dishwasher safe
Lid measures kernels
and melts butter



3½ QT.

USE INSTRUCTIONS

**READ WARNINGS
before first use**



1

Fill silicone lid to fill line for $\frac{1}{2}$ bowl popcorn. Using 2 full measures of the lid will provide a full bowl of popcorn.



2

Pour the kernels into the bottom of the popper, place the lid on top of the popper. Optional - Add desired amount of butter to perforated lid and set on top of popper to allow butter to melt on top of popcorn.

Inside Cover

Outside Cover

Outside Cover

Inside Cover

Gate Fold

Gate Fold

Gate Fold

WARNING: Never microwave an empty popcorn popper. Damage to your microwave oven may result.

WARNING: If no popping occurs within 2 minutes, 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: Do not bump glass microwave popper; glass is fragile and can break.

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

SAFETY & CARE INSTRUCTIONS

- Always use an oven mitt.
- Wash product thoroughly before first use.
- After heating, lid will be hot. Escaping steam from lid can cause burns. When removing the lid use a pot holder or an oven mitt.
- Allow popper and lid to cool between batches.
- Clean popper and lid between batches.
- Let glass cool before hand washing or placing in the dishwasher.
- Easy to clean, popper and lid are both dishwasher safe.
- Keep out of reach of children.
- For microwave use only. Not for use on stovetop or any other source of heat.
- NEVER MICROWAVE AN EMPTY POPCORN POPPER. Damage to your oven may result.

Questions?

Contact Customer Service at
customerservice@epoca.com

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 2 $\frac{1}{2}$ 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.

HOW MICROWAVES WORK

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.

TIPS to getting your popcorn just right:

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

- Always use fresh popcorn kernels. Store your popcorn in an airtight container. Refrigeration is not recommended.
- Not all microwaves are created equal. Microwaves will vary in wattage, and though many microwaves will pop your kernels just fine, there's always the few that want to be stubborn. If your precious popcorn is getting burnt when adding butter prior to popping, try adding the butter after all those kernels have transformed into beautiful puffed popcorn. Use a small, microwave-safe bowl to melt the butter and then use an oven mitt to pour it over your popcorn.
- 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.

Inside

Inside

Inside

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