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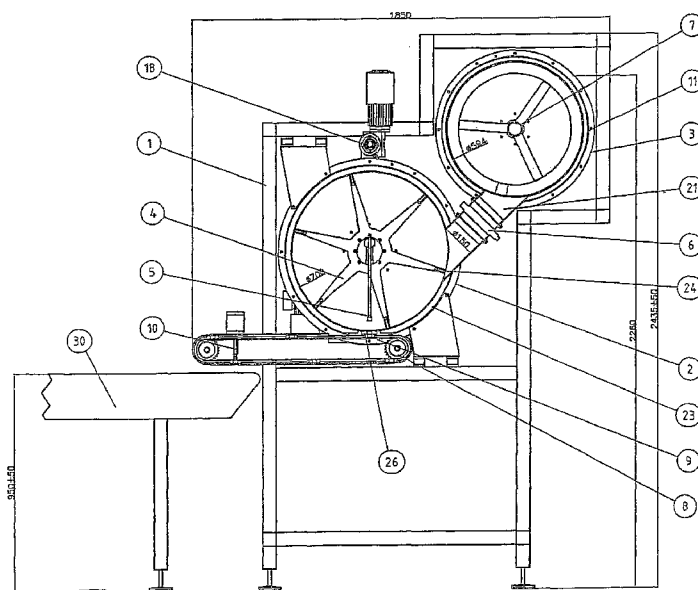
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(54) Title: METHOD OF PRODUCING POPCORN CONFECTIONERY AND MACHINE FOR USE WITH THE METHOD



(57) Abstract: By the method of producing popcorn confectionery a first sugar/glucose substance is produced. This substance is boiled at 170 - 210°C for approx. 3 - 10 hours until the substance is dark brown/black and viscous, whereafter it is cooled down. Hereafter a second sugar/glucose substance is produced, which is boiled at 100 - 130°C for approx. 1 - 10 hours. The first substance and the second substance are mixed at a weight ratio of 1 : 2 - 1 : 6, whereafter the resulting mixture is boiled and popcorn is added. This mixture can be formed in formed pieces in a machine 1 including a cylindrical, horizontal buffer tank 3, which is surrounded by a chamber 11 filled with oil, and a cylindrical, horizontal main tank 2 surrounded by a chamber 23 filled with oil.

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