

PRESTO®

Stirring Popcorn Popper

- Motorized arm stirs the corn as it pops for virtually no unpopped kernels.
- Built-in melter distributes butter over corn as it pops.
- Cover flips over after popping for use as a serving bowl.



Estas instrucciones también están disponibles en español.


Para obtener una copia impresa:

- Descargar en formato PDF en www.GoPresto.com/espanol.
- Envíe un mensaje de correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, presione 2 y deje un mensaje.

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Visit us on the web at www.GoPresto.com

INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the popcorn popper.
2. A popper that is plugged into an outlet should not be left unattended.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against the risk of electrical shock, never put the cord, plug, or popper base in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Extreme caution must be used when unloading popcorn. Always turn the unit over a countertop so that residual hot oil or water running out will not cause burns.
8. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
9. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not use outdoors.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

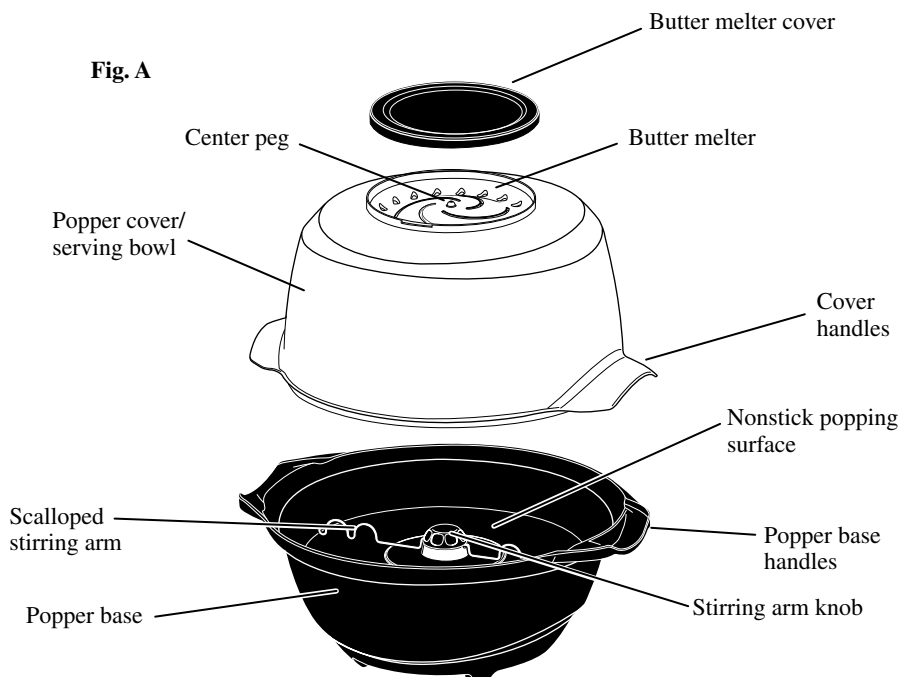
Before First Use

1. Become familiar with the various parts of the popper (Fig. A) and read and follow the instructions carefully.
2. Prior to making your first batch of popcorn, clean the components as follows:

Popper cover/serving bowl – Wash in warm, sudsy water. Rinse and dry thoroughly. Do not wash in an automatic dishwasher.

Popper base – Wipe the nonstick popping surface and stirring arm and knob with a damp cloth.

Warning: As with any motorized appliance, to prevent water from damaging the motor or heating element, the base of your new popper should never be filled with water, immersed in water or other liquid, or washed in a dishwasher.



How To Use

Various quantities of popcorn can be made in the Presto® stirring popcorn popper. Refer to the chart below and determine what size batch of popcorn you want. Use the suggested amounts of popping corn, oil, and butter for that amount.

Important: Do not use more than the maximum recommended amounts of corn and oil. Failure to comply with the manufacturer's recommendations could damage the popper and/or lead to unsafe operation.

Be sure unit is clean and dry before each use.

Volume of Popped Corn*	Popping Corn	Oil for Popping	Butter for Butter Melter (optional)
2 to 2½ quarts (8 to 10 cups)	⅓ cup	1 to 1½ tablespoons	1 to 1½ tablespoons
3½ to 4 quarts (14 to 16 cups)	½ cup	1½ to 2 tablespoons	1½ to 2 tablespoons
5 to 5½ quarts (20 to 22 cups)	⅔ cup	2 to 2½ tablespoons	2 to 2½ tablespoons
5½ to 6 quarts (22 to 24 cups)	¾ cup	2½ to 3 tablespoons	2½ to 3 tablespoons

*Volume of popped corn will vary depending on the type, quality, and freshness of the corn. In the chart above, there is a volume range for popped corn. The higher side of the range is the volume produced when using fresh, gourmet, yellow popcorn, like Orville Redenbacher's® Gourmet® Yellow Popping Corn. The smaller quantity is the volume produced when using other types of corn. Yellow popcorn generally pops larger than white popcorn. In fact, when using ¾ cup Orville Redenbacher's® Gourmet® Yellow Popping Corn, the cover may lift slightly.

1. Preheating the popper is not necessary. Following the chart above, pour the desired amount of popping corn into the popper base, distributing it evenly around the loading area of the nonstick popping surface (Fig. B). Then drizzle popping oil over the corn.
2. Place the popper cover/serving bowl over the popper base, fitting the cover handles onto the popper base handles. **Important:** If the cover handles and the popper base handles are not aligned, hot kernels and oil may be ejected from the popper during popping causing possible injury. In addition, cover damage may occur.
3. **Remove the butter melter cover (Fig. A) before popping corn.** Failure to do so will result in soggy popcorn.
4. If buttered corn is desired, place softened butter onto the butter melter. Refer to the chart above for suggested amounts. For best results, cut butter into thin slices and place on the dome portion of the butter melter, positioning some of the butter directly on the center peg (see Fig. A, page 2).
5. Plug popper into outlet. When using the popper for the first time, a slight odor may be noticeable as manufacturing residue evaporates. This is normal during initial use.
Popping will begin in 2 to 3 minutes. Popping will be completed in 3 to 5 minutes depending on the amount of corn used.
Important: Never leave popper unattended while in use. Keep hands and face away from vents in butter melter during popping.
Note: Occasionally a popcorn kernel may become trapped between the stirring arm and the popper base resulting in a rubbing type sound. This is normal.
6. **When popping slows to approximately 2 to 3 seconds between pops, popping is done. Unplug unit.**
7. If any unmelted butter remains in the butter melter, use a spoon and stir butter, allowing butter to drip through vents onto popcorn.
8. Place butter melter cover onto butter melter and snap in place.
9. Hold the cover handles and the popper base handles together and carefully flip the unit over away from your body to avoid escaping steam.
10. Lift the popper base off the popper cover/serving bowl and set aside.
11. Add salt or seasoning to the popcorn, as desired. Serve popcorn in serving bowl or pour into another bowl if you would like to make additional batches of popcorn.
12. Before making additional batches, carefully remove any unpopped kernels or popped corn that may have gotten trapped under the scalloped stirring arm during popping. Also, wipe away excess oil from popper cover and popping surface. Then repeat steps 1 through 11.

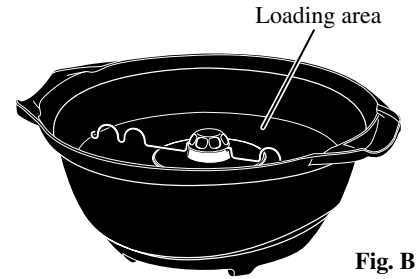


Fig. B

Helpful Hints

- This popper is designed to pop all kinds of popcorn — yellow, white, baby rice, and premium brands. Try different brands to find the one you like best. Yellow popcorn generally pops into larger kernels than white.
- Always use fresh popcorn. Fresh popcorn pops into larger kernels and with more consistency than older dried out corn. To maintain moisture content and preserve freshness, store popcorn in an air-tight container.
- If your popcorn does not pop well, it may be too dry. Try adding a little bit of water to the popping corn. Add 1 tablespoon per quart of popcorn. Then place the corn in an airtight container and shake at frequent intervals until the popcorn has absorbed the water. Wait for 3 or 4 days and then try popping the corn.
- Always remove the butter melter cover before popping corn. Failure to do so will result in soggy popcorn.
- If buttered corn is desired, place softened butter onto the butter melter. For best results, cut butter into thin slices and place on the dome portion of the melter.
- Because of its fine texture, popcorn salt works best. It is available at most grocery stores. Table salt works well too, however.
- You may use most any kind of vegetable oil for popping (corn, soybean, peanut, canola, light olive oil). Butter, margarine, shortening, lard, and extra-virgin olive oil should not be used, as they burn easily.

Care and Cleaning

1. The popper should be cleaned before initial use and after each use.
2. Allow the popper to cool completely before cleaning.
3. Wash the popper cover/serving bowl and butter melter cover in warm, sudsy water. Rinse and dry thoroughly. Do not wash in an automatic dishwasher or scour surfaces with steel wool or abrasive cleaners.

For easy cleanup, especially after preparing kettle corn, attach the butter melter cover to the popper cover/serving bowl and fill the popper cover with warm, sudsy water. Allow the popper cover to soak for a few minutes and then wash the popper cover clean. Note: The water will slowly drain out of the bottom of the popper cover as the butter melter cover does not provide an airtight seal.

4. Remove the scalloped stirring arm (Fig. C) from the popper base. Simply unscrew the black stirring arm knob by turning it counterclockwise and remove the stirring arm. Wash the knob and stirring arm in warm, sudsy water. Rinse and dry thoroughly. Do not wash in an automatic dishwasher.

Wipe the popper base with a damp cloth to clean.

Warning: As with any motorized appliance, to prevent water from damaging the motor or heating element, the base of your new popper should never be filled with water, immersed in water or other liquid, or washed in a dishwasher.

Helpful Hint: After preparing kettle corn, clean the popper base with a moistened cloth or a non-metal cleaning pad, such as a Scotch-Brite® Multi-Purpose Scrub Sponge® or a Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary. **Do not use steel wool or abrasive kitchen cleaners.**

5. After cleaning and drying, place the stirring arm back on the popper base, with the rounded portion facing up as shown in Fig. C., and reattach the stirring arm knob. Turn the knob clockwise until it is finger tight.
6. The popper base nests inside the popper cover for convenient storage.

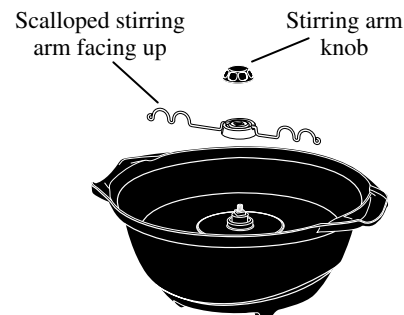


Fig. C

*Scotch-Brite is a trademark of 3M. Dobie is a trademark of Pechiney Plastic Packaging, Inc.

Recipes

Old-Fashioned Kettle Corn

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|-----------------------------|--------------------------------|
| ½ cup popcorn | 3 tablespoons granulated sugar |
| 3 tablespoons vegetable oil | |

Pour popcorn into the popper base, distributing it evenly around the loading area. Drizzle vegetable oil over the corn; sprinkle sugar over the oil and popcorn. Place popper cover/serving bowl over the popper base and pop corn according to instructions in the *How to Use* section.

Preparation tips: *Sugar can easily burn, so the following tips will help minimize scorched kernels of kettle corn— Use only fresh popcorn; use no more than ½ cup popcorn; flip the popcorn popper immediately when popping begins to slow.*

Classic Caramel Corn

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| 6 quarts popped popcorn | ½ cup light corn syrup |
| 1 cup butter or margarine | 1 teaspoon salt |
| 2 cups firmly packed brown sugar | ½ teaspoon baking soda |

Preheat oven at 250° F. Spray a large mixing bowl and two rimmed 17" x 12" baking pans lightly with no-stick cooking spray. Place popped popcorn inside mixing bowl; set aside. In a medium pan combine butter, brown sugar, corn syrup, and salt. Bring to a boil over medium heat, stirring constantly. Lower heat; boil 5 minutes without stirring. Remove from heat and stir in baking soda. Gradually pour over reserved popped corn, mixing well to coat. Spread coated popcorn evenly into prepared baking pans. Bake for 1 hour, stirring every 15 minutes. Remove from oven and cool completely. Store in an air-tight container.

Makes 5 quarts.

Popcorn Italiano

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| 2 quarts popped popcorn | 3 tablespoons grated Parmesan cheese |
| 2 tablespoons butter or margarine, melted | $\frac{1}{8}$ teaspoon salt, or as desired |
| 1 teaspoon Italian seasoning | |

Preheat oven at 250° F. Combine melted butter and Italian seasoning; pour over popcorn. Toss. Sprinkle cheese and salt over popcorn; mix well. Spread popcorn evenly into a rimmed 17" x 12" baking pan. Bake for 10 minutes. Remove from oven and cool completely.

Note: It is not necessary to bake popcorn, but it produces crispier popcorn.

Sassy South of the Border Popcorn

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| 1 teaspoon garlic powder | $\frac{1}{8}$ teaspoon ground red pepper |
| $\frac{1}{2}$ teaspoon chili powder | $\frac{1}{3}$ cup popcorn |
| $\frac{1}{4}$ teaspoon cumin | 1 tablespoon vegetable oil |
| $\frac{1}{4}$ teaspoon popcorn salt | 2 tablespoons butter, thinly sliced |

Mix garlic powder, chili powder, cumin, salt, and red pepper in a small bowl; set aside. Pour popcorn into the popper base, distributing it evenly around the loading area. Drizzle vegetable oil over the corn. Place the popper cover/serving bowl over the popper base. Place butter in butter melter and pop corn according to instructions in the *How to Use* section. After flipping popper, remove base. Shake bowl to distribute butter. Sprinkle seasoning evenly over popcorn; shake to distribute.

Fruit and Nut Popcorn Bars

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| 8 cups popped popcorn | 2 tablespoons butter |
| $\frac{1}{2}$ cup raisins | $\frac{1}{4}$ cup creamy peanut butter |
| 4 cups miniature marshmallows | |

Grease a 9 x 9-inch baking pan. Combine popcorn and raisins in a large bowl; set aside. Melt butter and marshmallows in a medium saucepan over medium heat, stirring frequently. Stir in peanut butter until evenly mixed with melted marshmallows. Pour marshmallow mixture over reserved popcorn and raisins. Using two large mixing spoons, mix until popcorn and raisins are evenly coated. Press popcorn mixture into prepared pan. Cool before cutting.

Note: Mixture can also be shaped into small balls instead of pressing into baking pan.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441** weekdays 8:00 AM to 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write:** NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the date code for the popper. These numbers can be found on the bottom of the popper base.

Please record this information:

Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 72-916B