



### Popcorn Maker RHPM-14001 User Manual

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and personal injury.

- 1. Read all instructions carefully before using.
- 2. Do not touch hot surfaces. Use handles or knobs.
- 3. Keep out of reach of children.
- 4. VERY IMPORTANT: To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquids or use near basins or sinks. Ensure that the appliance does not get wet (water splashes, etc.) and do not touch with wet hands.
- 5. Close supervision is necessary when any appliance is used by or near children.
- 6. Unplug from main outlet when appliance is not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8. Do not use outdoors.
- 9. **Do not** let the cord hang over the table edge, or counter, or touch hot surfaces.
- 10. Do not place on or near hot gas, electric burner, or in a heated oven.
- 11. An appliance should never be left unattended when plugged in.
- 12. This appliance is intended for household use only and not for commercial or industrial use.
- 13. Always ensure that the popcorn maker has completely cooled down before storing.
- 14. **Do not** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- 15. **Do not** use appliance for anything other than its intended use.
- 16. A popcorn maker that is plugged into an outlet should not be left unattended.
- 17. This popcorn maker will not shut off automatically. To avoid overheating, add popcorn kernels and oil before operating.
- 18. Extreme caution must be used when unloading popcorn. Always turn the unit over on a countertop. Practice safety to avoid spilling dangerous hot oil or water. Hot liquids can burn skin.

# SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

#### **Before Your First Use**

Carefully unpack the popcorn maker and remove all packaging materials. To remove any dust that may have accumulated during packaging, simply wipe the popcorn maker's interior and exterior with a clean, damp cloth. Do not immerse the popcorn maker, cord or plug in water or any other liquid.



#### **Power Cord**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, be sure the marked electrical rating is equal to or greater than the rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

#### **Polarized Plug**

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit 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.

#### **Technical Data**

Operating voltage:110V 60HzPower consumption:750-850W

#### **USING YOUR POPCORN MAKER**

- 1. Place your popcorn maker on a flat, level surface, such as a table or countertop. Be sure the unit is unplugged.
- 2. Remove the cover/serving bowl from the popcorn maker. Pour cooking oil onto the popping surface. We recommend using vegetable oil or canola oil, however, any type of cooking oil is suitable. Add the corn kernels onto the popping surface. (Refer to the chart below for recommended oil and kernel measurements).

#### SUGGESTED SERVING SIZE

POPCORN	VEGETABLE OIL	KERNELS	
2 quarts / 8 cups	1 tablespoon	1/2 cup	
4 quarts / 16 cups	2 tablespoon	2/3 cup	
6 quarts / 24 cups	3 tablespoon	1 cup	

**NOTE:** Do not add more corn kernels or oil than what is recommended. Do not substitute butter, margarine, shortening or lard for vegetable oil as they will burn or smoke excessively. This popcorn maker is designed to be used with regular or premium kernels. Do not use microwave popcorn in this popcorn maker.

- 3. Remove the bowl cap from the cover/serving bowl. Refer to fig.1.
- 4. Place the cover/serving bowl on the base, making sure the handles of the cover/serving bowl fit into the handle grooves on the base. Refer to fig.1.
- 5. Plug cord into a 120 Volt 60 Hz AC-only outlet. Turn the power switch to "ON" (1).
- The stirring rod will start to rotate and will continue to rotate as long as the switch is in the "ON" (I) position. **Do not** shake or move the unit during the popping cycle. Kernels take a few minutes to heat before popping begins.
- 7. The popping cycle is complete when the popping sound becomes infrequent or less intense. Always wait until all popping has stopped before turning off and unplugging your popcorn popper. Never leave the popcorn popper unattended while using and always keep the cover/ serving bowl on the base until all popping is complete.

**NOTE:** Due to variances in kernel type, freshness, and moisture content some popped or unpopped kernels may remain on the popping surface after popping has stopped. To prevent scorching, switch "OFF" (O) the unit and unplug without waiting for these kernels to pop.



8. Snap the bowl cap securely onto the cover/serving bowl after allowing the unit to cool for 1 minute. Using oven mitts, grasp the handles and flip the popcorn popper upside down, turning the popper away from you. Lift the base away from the cover/serving bowl.

**CAUTION:** Hot steam may escape from the cover/serving bowl. Use caution when removing the base from the cover/serving bowl.

9. Popcorn is now ready to serve. If desired, sprinkle salt or seasonings over the popcorn.

#### **MAKING MORE**

If you plan to make more popcorn immediately, transfer the cooked popcorn to another serving bowl. Repeat above steps.

NOTE: After two batches the unit must cool down completely for at least 15 minutes.

#### **CLEANING AND MAINTENANCE**

- 1. Unplug the unit and allow to cool completely before cleaning.
- 2. Wash the cover/serving bowl and bowl cap in hot soapy water. Rinse and dry. **DO NOT** use scouring pads or abrasive powder on the cover as these can scratch the plastic. The cover/serving bowl and bowl cap are dishwasher safe, however, it is recommended to hand wash these parts to prolong the life of these parts.
- 3. Remove the stirring rod from the base by turning the center knob counter clockwise and lifting up the stirring rod near the center of the rod. Wash the stirring rod and center knob in hot soapy water. Rinse and dry thoroughly.

**NOTE:** Handle the stirring rod with care to avoid bending the stirring rod. **DO NOT** pull on the ends of the rod as this will begin to warp the shape of the stirring rod.

4. Clean the non-stick surface of the base with a damp soapy cloth, sponge or nylon scouring pad that is safe for non-stick surfaces. **DO NOT** use abrasive scouring pads or powders.

**NOTE:** After prolonged use, the nonstick finish may discolor. This will not affect the performance of the popcorn popper. To remove the discoloration use a soft cloth saturated with lemon juice or vinegar and rub over the finish. Wipe with a clean damp cloth and dry.

**NOTE: DO NOT** place the stirring rod or base in the dishwasher.

**WARNING: DO NOT** immerse main unit, cord or plug into water or any other liquids. **DO NOT** allow any liquid to accumulate on the popping surface as it will enter the base of the unit under the center knob and damage the popcorn popper.

- 5. Place the stirring rod on the center post as shown in **fig. 2**. Screw the center knob in a clockwise direction until the center knob can turn the stirring rod.
- 6. The base can nest inside the cover/serving bowl for compact storage.



#### A FEW SIMPLE RECIPES

#### CRUNCH

2 quarts plain popcorn 3/4 cup sugar 3/4 cup light brown sugar 1/2 cup light corn syrup 1/2 cup water

- teaspoon white vinegar
  cup butter or margarine
  teaspoon salt
  cup dry roasted peanuts
- 1. Prepare 2 quarts of unbuttered popcorn according to instructions. Place in a large, buttered heat-proof bowl.
- 2. In a 2-quart saucepan, combine sugars, syrup, water, vinegar, butter and salt. Over medium heat, cook the syrup to 290°, stirring frequently. Remove from heat and add peanuts. Pour over popcorn and mix to evenly coat. Spread mixture into buttered 13 x 9 x 2 baking pan. When cool, break into pieces.

#### MOLASSES POPCORN BALLS

4 quarts plain popcorn	1/2 teaspoon salt	1 cup molasses
1 cup wheat germ	1 cup sugar	

- 1. Prepare 4 quarts of unbuttered popcorn according to instructions. Place in a large, buttered heat-proof bowl.
- 2. In a 2-quart saucepan, combine molasses, sugar and salt. Cook over low heat, stirring until sugar dissolves. Increase the heat setting to medium and cook syrup until it reaches 260°. Stir in warm wheat germ. Pour syrup mixture over popcorn tossing to coat evenly.
- 3. With buttered hands, shape mixture into 14 to 16 orange-size balls. Allow balls to cool 1 hour. Makes up to 16 balls.

#### WARRANTY OR TECHNICAL ISSUES

Please contact our customer service at 1(800)575-9885 or via email at <u>techsupport@rosewill.com</u> for matters relating to warranty or technical issues.