

KAMBRÖCK

Popcorn Factory



KAMBROOK SAFETY

Welcome to Kambrook and your new Popcorn Factory. At Kambrook we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK POPCORN FACTORY

Carefully read all instructions before operating the appliance and save for future reference.

Remove any packaging material and promotional stickers before using the appliance for the first time.

Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

Handle the Popcorn Factory with care.

Do not use accessories other than those provided with the Popcorn Factory.

Do not attempt to operate the Popcorn Factory by any method other than those described in this booklet.

Always ensure the Popcorn Factory is switched off at the power outlet and the

cord is unplugged from the power outlet. Particularly when not in use, if left unattended and when cleaning or storing.

Do not use the Popcorn Factory on metal surfaces, for example, a sink drain board.

To protect against electric shock do not immerse the power cord, plug or motor base in water or any other liquid.

Do not move the Popcorn Factory whilst in operation.

Do not leave the Popcorn Factory unattended when in use.

Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

Unwind the cord before use.

Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely. Young children should be supervised to ensure that they do not play with the appliance.

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.

KNOW YOUR KAMBROOK POPCORN FACTORY



1. 1250 watts for quick popping
2. Transparent cover with popping chute
3. Combination measuring tray/butter dish
4. Popcorn “popping” chamber
5. On/off switch
6. Non-slip feet

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

OPERATING YOUR KAMBROOK POPCORN FACTORY

Remove all promotional labels and wash transparent cover and combined measuring tray/butter dish in hot soapy water. Dry thoroughly.

Insert the plug into a 240 volt power outlet and turn the power on.

Fill the combined measuring tray/butter dish full of corn kernels and pour into the popping chamber. Do not place more than one combined measuring tray/butter dish full of corn kernels into the Popcorn Factory at one time.

Place transparent cover on the opening of the popping chamber and place the combined measuring tray/butter dish onto the opening on top of the cover.

Place a large heat proof bowl directly under the popping chute to collect the popcorn.

Switch the Popcorn Factory on by pressing down on the On/Off switch, which is located on the side of the machine. Ensure there are no obstructions inside or below the chute which could obstruct the popped corn from falling directly into the bowl.

⚠ WARNING. As this unit performs by circulating very hot air in its chamber, it is important to check to ensure that no corn (popped or otherwise) is caught in the heating section, as burning will result with a subsequent emission of smoke.

⚠ CAUTION. Some hot unpopped corn may be thrown from the machine during the popping process. Be sure to place the quick popper facing away from you; do not stand in front of the machine while it is in operation.

When the Popcorn Factory stops popping corn in the heating chamber, switch the machine off.

Note: If buttered popcorn is desired, place up to 45ml (2 tablespoons) of butter in a single layer in the combined measuring tray/butter dish, which is placed on top of the transparent cover. The butter will melt during the popping period.

Do not remove the combination measuring tray and butter dish from the Popcorn Factory cover until the popping

cycle is complete and the machine has been turned off.

After the popcorn has been popped and collected in the heat proof bowl, pour the butter onto the popcorn.

⚠ IMPORTANT: Do not place any oils, salt, shortening, butter or margarine in the popping chamber. The Popcorn Factory operates without oil. Use of such substances will cause hazards and could cause damage to the unit.

If you plan to pop more corn, allow the Popcorn Factory to cool for at least 10 minutes. Remove any unpopped corn left in the popping chamber using oven mitts to lift the cover off the base, turn base upside down to remove unpopped corn. Do not place hands inside the popping chamber as it becomes very hot during operation. Replace the cover and start again.

⚠ CAUTION. Do not operate the Popcorn Factory in excess of 5 minutes. Some corn kernels may not pop and should be discarded. Allow the machine to cool down for a further 10 minutes between uses.

CARE AND CLEANING

The Popcorn Factory should be cleaned after each use. Always turn the power Off, and then turn the machine off at the power outlet. Remove the plug from the power outlet and allow to cool before cleaning.

Wipe the outside of the Popcorn Factory base with a dampened cloth and wipe dry.

Wash transparent cover and butter dish in hot soapy water and then dry. It is not recommended to wash these parts in a dishwasher.

Invert Popcorn Factory base to remove any unpopped corn from the popping chamber.

POPCORN – NO CHOLESTEROL – LOW FAT

Popping corn is a type of corn kernel which has been dried. On application of heat the kernel pops open exposing the light puffy centre of the grain. Popping corn is available at most supermarkets and specialty food stores. It should be stored in an airtight container in a cool, dry place.

Major nutrients of popped corn with no flavourings added.

Serving size 15g

(Source: Commonwealth Department of Community Services and Health)

Energy	260kj
Carbohydrate	12.0g
Dietary fibre	2.5g
Protein	2.0g
Fat	1.0g
Sodium	0g
Cholesterol	0g

RECIPES

All recipes in this booklet use popped popcorn. Never add any other ingredients directly to the Popcorn Factory.

Spicy Buttered Popcorn

60g butter, melted
 2 tablespoons sweet Thai chilli sauce
 1 teaspoon garlic salt
 ¼ cup cayenne pepper
 6-8 cups popped popcorn

Combine all ingredients together, pour and toss over popcorn until lightly covered.

Madras Popcorn

80g butter, melted
 2 tablespoons madras curry paste
 ¼ cup desiccated coconut
 1 teaspoon garlic salt
 1 teaspoon ground cumin
 6-8 cups popped popcorn

Combine all ingredients together. Mix well. Toss over prepared popcorn.

Coffee Popcorn Cream Meringues

4 egg whites
 2⅔ cup castor sugar
 1 teaspoon white vinegar
 1 teaspoon vanilla essence
 2 teaspoons corn flour
 4 cups popped popcorn
 4 tablespoons boiling water
 2 tablespoons instant coffee
 1 tablespoon hot water
 125g butter, softened
 1 cup icing sugar

Beat egg whites until soft peaks form. Gradually add sugar, white vinegar, vanilla

essence and corn flour, beat until sugar has dissolved, fold through popped popcorn. Use a tablespoon to spoon mixture onto lightly greased oven tray. Bake in a slow oven 160°C until meringues are crisp and firm. Dissolve coffee and water together; gradually beat with butter and icing sugar until creamy. Use coffee cream icing to join prepared meringues together.

Honeycombed Crispy Popcorn

500g castor sugar
2 tablespoons golden syrup
1 cup water
Pinch cream tatar
1 teaspoon bicarbonate of soda
1 tablespoon water
10 cups popped popcorn

In a large saucepan combine castor sugar, golden syrup, water and cream tatar. Place over a low heat and stir continuously until sugar has dissolved. Bring to the boil, until toffee becomes golden and reaches hard cracked stage. Remove from heat.

Combine bicarbonate of soda and 1 tablespoon of water, mix well. Stir in gradually to prepared toffee.

Place popcorn into a 2cm deep lines pan, spread out evenly. Pour prepared honeycomb over popcorn. Cool. Break into desired portions.

Chocolate corn crackles

8 cups popped popcorn
125g copha, melted

300g milk chocolate, melted
1 cup unsalted raw peanuts, shelled

Combine all ingredients, mix well. Spoon into paper patty cases, chill until firm.

Savoury Casserole topping

Chosen Casserole
4 cups popped popcorn
1 cup freshly grated Swiss cheese
¼ cup freshly grated parmesan cheese
1 cup sour cream
6 rashers bacon, diced and cooked
Freshly ground black pepper

Combine all ingredients, mix well. Spread over the top of casserole. Bake until crisp and golden.

Boston Popcorn Brownies

100g milk chocolate, melted
150g margarine or butter, melted
350g castor sugar
150g Self-raising flour
2 tablespoons cocoa
½ teaspoon salt
4 eggs, lightly beaten
4 cups popped popcorn
2 teaspoons vanilla essence

Combine milk chocolate, margarine or butter and castor sugar, mix well until combined.

Beat Self-raising flour, cocoa, salt and eggs, fold through the chocolate mixture.

Stir through popcorn and essence. Spread into a lightly greased lamington pan. Bake in a moderate oven for 40 minutes or until firm, cool and slice.



KAMBROOK 12 MONTH REPLACEMENT WARRANTY

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the product must be returned to freight prepaid.

YOUR PURCHASE RECORD (Please complete)

Attach copy of purchase receipt here.

DATE OF PURCHASE _____

MODEL NUMBER _____

SERIAL NUMBER (If applicable) _____

PURCHASED FROM _____

Please don't return purchase record unless you are making a claim

KAMBROOK

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