

STAINLESS STEEL

STOVE-TOP POPCORN POPPER



INSTRUCTIONS

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Bluffdale, Utah 84065
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PCALINST

THANK YOU for choosing the Back to Basics™ Stove Top Popcorn Popper. Now you can enjoy perfect popcorn every time.

Your new Stove Top Popper is Guaranteed to be free from manufacturer defects for 90 days from the date of purchase. Should a defect be found or a problem arise, please contact Back to Basics by calling 801-571-7349 or sending an e-mail to service@backtobasicsproducts.com. A customer service representative will advise you on the best way to have your popper repaired or replaced.

The manufacturer reserve the right to replace or repair the item at their discretion. Often, repairs can be made by simply sending you a replacement part. Other repairs may require you to send the popper or part to Back to Basics for repair or replacement. Items sent to Back to Basics for repair or replacement should be sent postage paid to the address below. Back to Basics will pay for shipping the warranted item back to you.

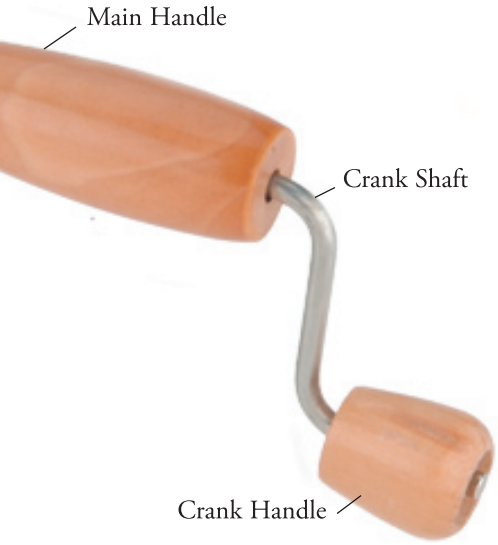
Back to Basics Products, Inc.
675 West 14600 South
Bluffdale, UT 84065



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Design Lid



For replacement or additional parts, please contact Back to Basics Products at 801-571-7349.

Pan	\$8.00
Lid knob	\$1.00
Back to Basics lid	\$3.00
Center Rail	\$5.00
Stirring Shaft.	\$3.00
Gears.	\$1.00
Poper Design lid	\$3.00
Main Handle.	\$2.00
Crank Shaft.	\$1.00
Crank Handle	\$1.00

SAFETY PRECAUTIONS

- Wash pan thoroughly before using the first time.
- **DO NOT leave popper unattended while popping.** Popcorn should be stirred continually throughout the popping process.
- **DO NOT place an empty popper on a heated stove top.** The pan may melt or pit if heat cannot be transferred to oil and popcorn.
- **Hot oil can burn or catch fire if left too long on heated stove top.** Always attend heating oil and do not heat it without adding other ingredients.
- **DO NOT allow skin near a pan that contains hot oil.** Hot oil may occasionally pop out of the pan while heating.
- **Never use water or liquid to extinguish an oil fire.** For best results, use an approved fire extinguisher.
- **DO NOT let children make popcorn without close, adult supervision.**
- **DO NOT USE POPPER FOR OTHER THAN INTENDED USE**

Tip: To keep gears turning smoothly, apply a small amount of vegetable oil to them from time to time.

MAKING PERFECT STOVE-TOP POPCORN

Tip: Use fresh popcorn. Old popcorn loses its moisture and won't pop well. Buy popcorn fresh and keep it fresh.

PREHEAT STOVE

For Electric Range:
Set burner to medium high.

For Gas Range:
Set heat to medium.

TIP: Because stove top heat output varies, adjust temperature as needed so popping is completed about three minutes after the popcorn is added to the pan.

POPPING POPCORN

1. Place 1–3 tablespoons of oil and $\frac{1}{2}$ cup popcorn in popper and place on stove top.

Tip: Don't use butter in place of oil, butter burns easily. Melted butter can be added to popped corn prior to serving

2. Slowly and continuously turn handle.
3. When stirring becomes difficult or pan is visibly full, remove from heat. empty popcorn into serving bowl, season, and enjoy.

TIP: You can make half a batch by using $\frac{1}{2}$ – $1\frac{1}{2}$ tablespoons of oil and $\frac{1}{4}$ cup of popcorn.

STOVE-TOP POPCORN ACCESSORIES

Get the most out of your Stove Top Popper with Back to Basics popcorn accessories. Find them at your local retail store or order direct by calling 801-571-7349 or going to www.backtobasicsproducts.com.

POPCORN SERVING ACCESSORIES – Serve popcorn in style with ceramic and metal popcorn bowls, available in popper-size and individual sizes.

POPCORN BOXES – Serve popcorn like a pro with individual serving popcorn boxes. These convenient pop-up boxes are available in packs of ten.

THEATRE-STYLE BUTTER – FLAVORED POPCORN PACKS – These four convenient packs of seasoned popcorn and sunflower oil give you the flavor and convenience of theatre-style popcorn at home.

PREMIUM POPPING SEASONING – Dress your popcorn in flavor with Country Butter, Nacho Cheese, Sour Cream & Onion, and White Cheddar individual seasonings. Also available in 6-flavor Variety Sample Pack.

New from Back to Basics!

Look for our new nut Roaster and pre-mixe glazes to create delicious glazed nuts in less than 10 minutes at home!

Delight your family and friends with these yummy snacks.

