

KETTLE CRAZY™



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Important Safeguards.....	2
Before Using the First Time.....	3
Using Your Kettle Crazy™	4
Cleaning Your Kettle Crazy™	5
Recipes	6

SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS



CAUTION

To prevent personal injury or property damage, read and follow all instructions and warnings.

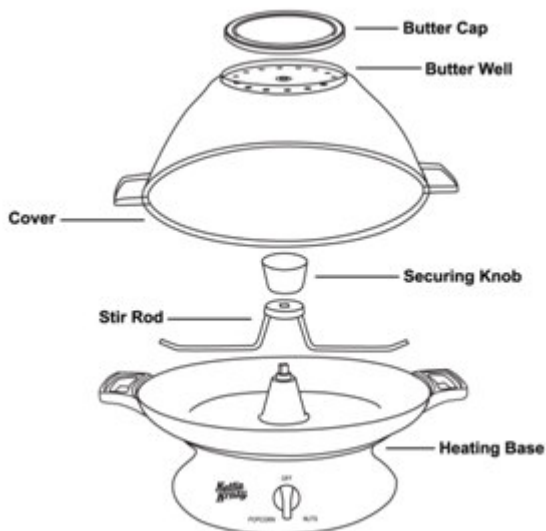
When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions, including these important safeguards and the care and use instructions in this manual.
- Do not use appliance for other than intended use.
- The use of accessory attachments not recommended by Focus Electrics may cause injuries.
- Do not overtighten handle screw. Overtightening can result in stripping of screws or cracking of handle
- Do not operate when the appliance is not working properly or when it has been damaged in any manner. For service information see warranty page.
- To prevent injury or damage to your person or your property, do not contact any moving parts during operation.
- Do not attempt to repair this appliance yourself.
- Do not touch hot surfaces. Use handles and knobs where provided. Use hot pads or oven mitts when handling hot surfaces.
- Do not move an appliance containing hot oil or other hot liquids.
- This popcorn heating will not shut off automatically. To avoid overheating, add corn and oil before operating.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use this appliance or the cover on the stovetop, under the broiler, or in the freezer.
- Extreme caution must be used when unloading popcorn. Always turn the unit away from you and over a countertop so that residual hot oil or water running out will not cause burns.
- To protect against electric shock, do not immerse cord, plugs, or other electric parts in water or other liquids.
- Do not operate any appliance with a damaged cord or plug.
- Do not use this appliance outdoors.
- Do not leave appliance plugged in when it is not being used.
- Always plug appliance into a 120 volt, AC outlet **ONLY**. To disconnect, turn selection knob to "OFF," then remove plug from outlet.
- Always unplug appliance from outlet before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
- Never leave appliance unattended when it is plugged into an outlet.
- A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

- 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.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. While use of an extension cord is not recommended, if you must use one, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over.
- Do not use an outlet or extension cord if the plug fits loosely or if the outlet or extension cord feels hot.
- Keep the cord away from hot parts of the appliance and hot surfaces during operation.
- Close supervision is necessary when this appliance is used by or near children.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.
- **For household use only.**

SAVE THESE INSTRUCTIONS

BEFORE USING THE FIRST TIME



Please check all packaging material carefully before discarding. Many accessory parts are contained within the packaging material.

Follow instructions in the "Cleaning your Kettle Crazy™" section.

Note: Periodically check the handles to ensure that they are completely tightened; they should feel secure and not wobble. **DO NOT OVERTIGHTEN, AS STRIPPING OF THE SCREWS AND BREAKAGE OF THE HANDLE CAN OCCUR.**

USING YOUR KETTLE CRAZY™

Place heating base on a flat, dry surface. The heat-resistant base allows for safe table use.

Preparing Popcorn

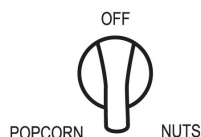
Quarts of Popcorn	Amount of Oil	Amount of Corn	Amount of Butter
2	1 Tablespoon	⅓ Cup	1 Tablespoon
4	2 Tablespoons	⅔ Cup	2 Tablespoons
6	2 ½ Tablespoons	¾ Cup	3 Tablespoons

****If using a gourmet/premium grade of corn, use less than amount of corn specified above. To yield 2 quarts of popcorn, use ⅓ cup corn; for 4 quarts of popcorn, use ⅔ cup; for 6 quarts of popcorn, use ¾ cup. Use the same amounts of oil and butter specified above.**

- Put the proper amount of vegetable oil and corn into the heating base. Do not add more corn or oil than recommended. Spread the corn evenly over the popping surface. Do not substitute butter, margarine, shortening, or lard for vegetable oil as these will burn or smoke excessively. Use oils recommended for popcorn, as others do not yield as good results.
- Place the cover on the heating base making sure the handles of the cover fit into the handles of the heating base. If buttered corn is desired, divide recommended amount of refrigerated butter into 6 equal-sized pats and place in a single layer over the holes in the butter well. (If unrefrigerated butter is used, add to the butter well after the first kernel of corn pops.) Popcorn will be buttered as it pops. Do not place the butter cap on the butter well until after the corn is popped. If unbuttered corn is desired, do not add butter to the butter well and do not place the cap onto the butter well until after the corn is popped.

- Ensure the selection knob is set to "OFF," plug cord into a 120 volt, AC outlet **only**. Turn the selection knob to "POPCORN," and the stir rod will begin to rotate and the base will heat. The stir rod will continue to stir until the selection knob is turned to "OFF."

Note: Diagram shows selection knob in the "OFF" position; long end of the selection knob will point down. To select "POPCORN" or "NUTS," the long end of the selection knob will point to the selection.



- Do not shake the the Kettle Crazy™ during the popping cycle. In 6 to 8 minutes, depending on quantity of corn being popped, the popping cycle will be completed. **The cycle is done when there is a pause of about 3 seconds between kernels popping.** Turn selection knob to "OFF," unplug cord from wall outlet.
- If the butter is not completely melted in the butter well, use a pastry brush to push any remaining butter through the holes.
- Snap the butter cap securely onto the butter well. This cap must be on the cover before the Kettle Crazy™ is inverted. Make sure the handles of the cover are placed into the handles of heating base. Grasp the handles firmly and turn the Kettle Crazy™ upside down, turning it away from you. Lift the heating base away from the cover, being careful of escaping steam.
- Popcorn is now ready for serving. Sprinkle the popcorn with salt if desired.

Popping Additional Batches of Popcorn - If you plan to pop more corn immediately, transfer popcorn from the cover to another serving bowl. **Let the base cool**, then follow steps 1 through 6 above.

Preparing Roasted Nuts

1. Add ingredients to the Kettle Crazy™. Add an even layer of nuts to the bottom, then dry ingredients. Add liquid last. Do not roast more than 1 cup of nuts at a time.
2. Ensure the selection knob is set to "OFF," plug the cord into a 120 volt, AC outlet only. Turn the selection knob to "NUTS," and the stir rod will begin to rotate and the base will heat. Note: The stir rod will continue to stir until the selection knob is turned to "OFF."
3. Do not cover or shake the Kettle Crazy™ during the roasting cycle. In 6 to 8 minutes, depending on the quantity of nuts being roasted, the roasting cycle will be completed. Turn the selection knob to "OFF," unplug the cord from the wall outlet.
4. Using a non-metallic spoon, scoop the nuts out of the base and transfer to a baking sheet covered in parchment or waxed paper and let cool completely before eating.

Roasting Additional Batches of Nuts - If you plan to roast more nuts immediately, **let the base cool**, then follow steps 1 through 4 above. You may need to clean the base before roasting additional batches of nuts. Refer to "Cleaning your Kettle Crazy™" section.

CLEANING YOUR KETTLE CRAZY™

Clean your Kettle Crazy™ After Every Use - Your Kettle Crazy™ should be cleaned after each use. Always allow heating base to cool before cleaning.

Cleaning the Cover - Wash the cover and butter cap in warm, soapy water with a dishcloth or sponge. Rinse thoroughly and dry. Do not use scouring pad or abrasive powder on the cover as these could cause scratching.

Cleaning the Stir Rod - Remove the stir rod from the heating base by unscrewing the securing knob counter-clockwise. Wash the rod and securing knob with warm, soapy water using a dishcloth or sponge. Rinse thoroughly and dry. Replace the stir rod after cleaning the base, making sure it fits over the square peg on the hub. Secure with securing knob.

Cleaning the Base - Clean the non-stick surface of the base with a damp, soapy dishcloth, sponge or nylon-scouring pad. Wipe the surface with a damp cloth and dry. Do not use abrasive scouring pads or powders on non-stick finish as scratching may occur. After roasting nuts, while the base is still warm, add warm water to soak the sugar coating from the Kettle Crazy™, wait until it is cool and then dump out the water. Wipe the surface with a warm, soapy dishcloth, then wipe with a damp cloth and dry thoroughly.

After consistent use, the non-stick finish may discolor. To remove discoloration, use a soft cloth saturated with lemon juice or vinegar and rub over finish. Then wipe the finish with a damp cloth and dry.

DO NOT PLACE COVER, BUTTER CAP, STIR ROD, OR HEATING BASE IN AN AUTOMATIC DISHWASHER.

This appliance has no user serviceable parts.

RECIPES

Try some of our favorite recipes using the Kettle Crazy™ that we have included on the following pages to get you started.

Cinnamon Glazed Nuts

½ cup Sugar

¼ tbsp. Ground cinnamon

1 cup Nuts

¾ tsp. Vanilla

⅓ cup Water

Mix sugar and cinnamon together. Put nuts and sugar mixture in Kettle Crazy, add liquid. Follow directions to roast nuts.

Kettle Corn

1 ½ tbsp. Oil

1 ½ tbsp. Sugar

½ cup Popcorn

Add sugar and follow basic directions to pop popcorn.

Caramel Corn

2 tbsp. Vegetable oil

⅓ cup Popcorn

Follow basic directions to pop popcorn.

Set popcorn aside in a large mixing bowl and let appliance cool completely.

When cooled, wipe the non-stick surface then add the following:

2 tbsp. Butter or margarine

¼ cup Granulated sugar

¼ cup Brown sugar, firmly packed

2 tbsp. Light corn syrup

2 tbsp. Water

Dash of Salt, to taste

Add all ingredients to the base; turn selection knob to "POPCORN" and let ingredients mix, uncovered, for 2 to 3 minutes.

Turn selection knob to "OFF," add the popped corn. Place cover on and turn the selection knob to "POPCORN" until the popcorn is coated. Turn the selection knob to "OFF," unplug from outlet, and pour into a bowl.

Kettle Nutty Popcorn

8 cups Popcorn, Popped

½ cup Butter

1 ½ cups Sugar

1 cup Light Corn Syrup

1 tsp. Vanilla

2 cups Pecan Halves

1 cup Whole Unblanched Almonds

½ cup Pepitas / Hulled Pumpkin Seeds

1 tbsp. Chili Powder

1 tsp. Cinnamon

Follow basic directions to pop popcorn. Set popcorn aside in a large mixing bowl and let appliance cool completely.

Turn selection knob to "NUTS," add butter, sugar, and corn syrup to heating base. Let combination cook uncovered for 6-8 minutes, or until mixture is boiling and a rich brown color. Add vanilla. Turn selection knob to "OFF," add pecans, pepitas, almonds, chili powder, cinnamon, and popcorn to heating base. Cover, turn selection knob to "NUTS" setting and cook until everything is evenly coated. Once coated, turn appliance "OFF," unplug from outlet, and remove from appliance on to waxed paper, let cool, then break into pieces.

Parmesan Popcorn

6 Qt. Popcorn, Popped

2 tbsp. Butter

¼ tsp. Salt

½ cup Parmesan Cheese

Follow basic directions to pop popcorn. Add butter to the butter well while popping. Set popcorn aside in a large mixing bowl.

Add salt and parmesan cheese to popcorn and toss to coat.

Serve Warm.

Toffee Crunch

2 Qt. Popcorn, Popped
2 tbsp. Butter
½ cup Toffee Chips
½ cup Honey Roasted Peanuts
1 cup Semi-Sweet Chocolate Chips

Follow basic directions to pop popcorn. Set popcorn aside in a large mixing bowl and let appliance cool completely.

Turn selection knob to "NUTS," add butter to heating base and let melt for about 30 seconds. Add toffee chips and let combination cook, uncovered, for about 3 minutes. Use a non-metallic utensil to scrape the toffee chips away from the sides of the appliance as they melt.

Turn selection knob to "OFF," add popcorn and peanuts to the heating base, then cover. Turn selection knob to "NUTS" and let mix until popcorn is evenly coated. Once coated, turn appliance "OFF," unplug from outlet, and remove from appliance to a cookie sheet covered with waxed paper.

Add chocolate chips to the Kettle Crazy™, turn the selection knob to "NUTS," and melt chocolate for 2 minutes. When melted, use a non-metallic utensil to scoop out, then drizzle, chocolate over the top of the popcorn. Chill for 30 minutes, then serve.

Popcorn Scotcheroo

2 Qt. Popcorn, Popped
½ cup Granulated Sugar
½ cup Light Corn Syrup
½ cup Peanut Butter
1 6oz. Package Milk Chocolate Chips
1 6oz. Package Butterscotch Chips

Follow basic directions to pop popcorn. Set popcorn aside in a large mixing bowl and let appliance cool completely.

Turn selection knob to "NUTS," add sugar and corn syrup to heating base. Let combination cook uncovered for 5 minutes, or until mixture is boiling. Use a non-metallic utensil to scrape the mixture away from the sides of the appliance as they melt. After mixture is boiling, gradually add peanut butter in small amounts.

Once all peanut butter has been added and is mixed in, turn selection knob to "OFF," add popcorn to the heating base, then cover. Turn selection knob to "NUTS" and let mix until popcorn is evenly coated. Once coated, turn appliance "OFF," unplug from outlet, and remove from appliance to a cookie sheet covered with waxed paper.

Add chocolate and butterscotch chips to the Kettle Crazy™, turn the selection knob to "NUTS," and melt for 2 minutes. When melted, drizzle over the top of the popcorn. Let cool completely before serving.

Mini Spicy Pepita Popcorn Balls

7 cups Popcorn, Popped
½ cup Pepitas / Hulled Pumpkin Seeds
½ cup Sugar
¼ cup Light Corn Syrup
1 tbsp Butter, cut into pieces
Pinch of Salt
½ cup Heavy Cream, room temperature
½ tsp Vanilla Extract
¼ tsp Ground Cinnamon
¼ tsp Cayenne Pepper
Additional Butter for Forming

Follow basic directions to pop popcorn. Set popcorn aside in a large mixing bowl and let appliance cool completely. Turn selection knob to "NUTS" setting to roast pepitas until they pop, scraping sides with a wooden spoon as needed, about 4 minutes. Turn selection knob to "OFF," unplug from outlet, and remove pepitas from appliance to popcorn, set aside.

Turn selection knob to "NUTS," add sugar and corn syrup to heating base. Let mixture cook, uncovered, for 8 minutes. Add butter and salt into the sugar mixture. Gradually pour in the room temperature heavy cream and vanilla. The mixture will bubble up. Continue to cook about 5 minutes more. Sprinkle in the cinnamon and cayenne. Turn selection knob to "OFF," add popcorn to the heating base, then cover. Turn selection knob to "NUTS." Once coated, turn appliance "OFF," unplug from outlet, and remove from appliance to serving bowl. When mixture is cool enough to handle, coat your hands with some butter and shape into 2 inch balls, place on waxed paper.

Caramel Pretzel Nut Popcorn

2 Qt. Popcorn, Popped
½ cup Salted Pretzels, Broken
1 cup Pecans
½ cup Corn Cereal Squares
1 cup Dry Roasted Peanuts
½ cup Butter
¼ cup Light Corn Syrup
1 cup Brown Sugar
¼ heaping tsp. Salt
1 tsp. Vanilla Extract
¼ heaping tsp. Baking Soda

Follow basic directions to pop popcorn. Set popcorn aside in a large mixing bowl and add nuts, cereal, and pretzels to popcorn. Let appliance cool completely.

Cut butter into small chunks, Turn selection knob to “NUTS,” and add butter to heating base, do not cover. Once butter has melted, add the light corn syrup and cook for about 2 minutes. After 2 minutes, add brown sugar and salt to the heating base and let cook for about 8 minutes.

Turn selection knob to “OFF,” add vanilla and baking soda and stir into mixture with a non-metallic utensil. Once completely mixed, turn appliance “OFF,” unplug from outlet, and pour heated mixture over popcorn. Carefully break apart and let cool on a cookie sheet covered with waxed paper.

Kettle Crunch Popcorn Mix

2 cups Popcorn, Popped
½ cup Butter
1 cup Light Brown Sugar, Packed
½ cup Corn Syrup
1 tsp Vanilla Extract
½ tsp Baking Soda
4 cups Corn Cereal Squares
½ cup Slivered Almonds
½ cup Caramel Chips
½ cup Sweetened Cranberries, Dried

Follow basic directions to pop popcorn. Set popcorn aside in a large mixing bowl and let appliance cool completely.

Turn selection knob to “NUTS,” add butter, brown sugar, and corn syrup to heating base. Cook combination, uncovered, for about 5 minutes. Turn selection knob to “OFF” and unplug Kettle Crazy™. Add vanilla and baking soda to the heated mixture and stir in with a non-metallic utensil.

After vanilla and baking soda are completely mixed, turn appliance “OFF.” Add cereal squares, popcorn and almonds to the Kettle Crazy™, cover, and turn selection knob to “NUTS.” Let cook until popcorn is evenly coated. Once coated, turn appliance “OFF,” unplug from outlet, and pour into the large mixing bowl. Stir in caramel chips and dried cranberries.

Toasted Ranch Oyster Crackers and Pretzels

¾ cup Popcorn Oil
1 tbsp. Ranch Dressing Mix
¼ tsp. Dill Weed
⅛ tsp. Lemon Pepper
⅛ tsp. Garlic Powder
10 oz. Oyster Crackers

or

6 cups Pretzels, broken into pieces

In a small dish, combine Ranch Dressing mix, dill weed, lemon pepper, and garlic powder. Set aside. Add oil to the Kettle Crazy™, turn selection knob to “NUTS,” and let heat for 2 minutes. Turn selection knob to “OFF,” add oyster crackers **or** pretzel pieces to the appliance, cover, and turn selection knob to “NUTS.” Cook crackers or pretzels for about 6 minutes. Turn selection knob to “OFF,” add the seasonings over the crackers, replace the cover, and turn selection knob to “NUTS.” Let mix until the crackers are thoroughly coated. Once coated, turn appliance “OFF,” unplug from outlet, and remove crackers from appliance and let cool on a paper bag or some paper toweling. Allow to cool completely before consuming.