

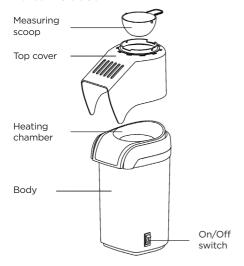
#### essentials

Electric Popcorn Maker Operating Manual DES0302

www.davisandwaddell.com.au

Thank you for choosing the Davis & Waddell Popcorn Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

#### **Parts Included**



#### **Features and Benefits**

- Air pops corn with no butter or oil required
- · Healthy snack alternative
- Makes fresh popcorn in under 3 minutes
- Easy to use just add kernels
- Makes up to 5 cups of fresh popcorn at one time
- Includes measuring scoop
- Transparent cover to view kernels popping

## **Safety First**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## **Read and Keep All Instructions**

- Carefully read instructions before operating the appliance.
- Remove any stickers, ties or plastic packaging attached to the appliance.
- This appliance is for household use only.
- Do not place Popcorn Maker near the edge of bench or table during operation. Use on a clean, level surface and dry surface.
- Do not leave the Popcorn Maker unattended when in use.
- Always remove the plug from the power outlet and allow the appliance to cool if it is not in use.
- Always check the integrity of cord before use. If the appliance, cord or plug is damaged, do not use.
- Do not use appliance for anything other than its intended use. Misuse may cause injury.

## **Packaging and Recycling**

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.

 DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

# Operating Your Popcorn Maker BEFORE FIRST USE

- THIS MACHINE IS DESIGNED TO BE USED WITHOUT OIL AND BUTTER. Never add oil or butter into the heating chamber.
- It is recommended to clean the machine before first use. Follow the cleaning instructions provided under Care and Cleaning.
- Place unit on a hard, level surface.
- Measure popcorn kernels using the measuring scoop provided. One full scoop of the provided measure is the maximum per use, making 5 cups of popcorn (approx. 65g of kernels).
- Pour the desired amount of popcorn kernels into the heating chamber and position measuring scoop back into place. Do not place butter into the heating chamber or in the measuring scoop to melt.
- Place a large bowl under the spout so that the edge of the bowl is touching the body of the unit.
- Insert plug into power outlet and turn power on. Turn the On/Off switch to the on position.
- The kernels will begin to pop and come through the spout. This process will take between 2 and 3 minutes.
  Do not touch unit as it will become extremely hot.
- Turn off unit and remove plug from power source.
- If more popcorn is desired, wait 10 minutes before restarting.

## **Care and Cleaning**

 Clean the Popcorn Maker after each use. Unplug the power cord from the power outlet. Allow the popcorn maker to fully cool.

- Remove the top cover, turn the machine upside down to remove any unpopped corn kernels from the heating chamber. Using a damp cloth, wipe and dry the inside of the heating chamber. The outside and base can be wiped clean with a damp cloth.
- The measuring scoop and top cover can be hand washed in warm soapy water. Rinse thoroughly and dry with a lint free cloth. These parts are not dishwasher safe.
- Always use a soft cloth and mild detergent.
- DO NOT IMMERSE THE BODY OF THE POPCORN MAKER IN WATER OR ANY OTHER LIQUID.

### **Albi Guarantee**

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

#### Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use. The 12-month warranty period commences on the date of sale by the original retailer to the original purchaser. The

warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty.

If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will, in our sole discretion either:

- (a) repair the Product using identical or similar components; or
- (b) replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

#### **Exclusions**

This warranty does not apply if proper care and/or usage instructions are not followed.

This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

#### **How to Claim**

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the retailer has closed its business, please contact us at the details below.

You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

#### Limitations

We make no express warranties or representations other than as set out in this Guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this Guarantee.

#### Contact

Albi Imports

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: albi@albi.com.au www.albi.com.au

# **Recipes**

## **Popcorn Toppings**

Use your pre-popped popcorn with the following recipes.

Apart from kernels never add any other ingredients directly into the Electric Popcorn Maker

#### Caramel

Ingredients:

5 cups popcorn

125g butter, chopped

3/4 cup sugar

2 tbsp. honey

1 cup slivered almonds

#### Method:

Combine butter, sugar and honey in a saucepan over medium heat. Stir for 5-7 minutes or until sugar has dissolved. Bring mixture to a boil and leave uncovered without stirring for 5-8 minutes, or until light brown in colour.

Remove caramel from the heat and stir in almonds.

Lay popcorn onto a baking sheet, pour caramel evenly over the popcorn. Allow to cool and serve!

## Sweet & salty

Ingredients:

5 cups popcorn

30g butter

2 tbsp. white sugar

1 tsp. salt

#### Method:

Melt butter in saucepan over a medium heat.

Pour melted butter over popcorn and toss so evenly coated.

Add sugar and salt and toss again.

Allow to cool and serve.

# Zesty lemon & pine nuts

Ingredients:

5 cups popcorn

75a butter

2 tsp. dried basil

1 tsp. grated lemon rind

½ tsp. salt

½ cup pine nuts

8 stems lemon thyme (optional)

#### Method:

In a small pan, melt butter over low heat. Add in basil, 4 stems lemon thyme and lemon rind. Stir to combine for 3-4 minutes. Remove from heat and let cool slightly.

Pour butter mixture over popcorn, stir and toss until evenly coated. Sprinkle with salt, pine nuts and remainder of lemon thyme. Serve warm.

Top Tip: Use your favourite herb to flavour this savory recipe.