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Dash popcorn maker instructions

I am The Kernel, and I really enjoy popcorn. You should too!If you don't like popcorn, then leave our little army. Popcorn is great, and it's my favorite snack. Everyone in my group loves it for breakfast, lunch, and dinner, and no one complains about anything.I have fought on 46 different continents, and I'm very good at making popcorn. I decided to focus my army's energy on this website: PopcornBistro.com. I think it's a great idea.Popped popcorn bags? They're old news. The Dash SmartStore Stirring Popcorn Maker is the best way to make popcorn at home. It's easy to use and makes delicious popcorn like in the movies.I love watching TV shows while eating freshly popped, warm popcorn. But sometimes it gets tiring to keep making popcorn for a big group. That's where the Dash SmartStore Stirring Popcorn Maker comes in. It's very convenient and saves time.If you want to know more about this popcorn maker, let me tell you. It has everything you need: a large bowl, measuring cup, lid, and recipe guide. The automatic rotation system makes it easy to cook while you do other things. The glass cover also serves as a bowl and melts butter. You can make 8, 16, or 24 cups of popcorn at once. It's very compact and stores well.I think this popcorn maker is amazing. If you want to try it, here's how:You need ¼ - ½ - ¾ cup corn kernels for 8 - 16 - 24 cups of popped popcorn. Add some neutral oil and butter if you want. First, put the machine on a flat surface and plug it in. Then add the oil and measure the kernels. Attach the glass cover and don't put the measuring cup on top. The steam will make it hard to cook otherwise.I'm very excited about this popcorn maker. If you're interested, let's get started! 1. First, put butter on steam vents if using. 2. Press power switch to start machine. 3. It should pop after 3-4 minutes. 4. Once popping stops, turn off and unplug. 5. If using glass cover as bowl, attach measuring cup on top. 6. Carefully flip popcorn maker over with towel or oven mitts. 7. Add salt while hot, then stir well. 8. Movie theater secret ingredient is Flavacol, try our article for details. 9. Follow recipe below to make at home. 10. Read safety precautions before use. Please add popcorn kernels before using this appliance. The device will not function without them. It has a polarized plug to prevent electric shock. If it doesn't fit, consult an electrician or modify it. A short power cord is provided for safety; longer ones are available but must be used carefully. For maintenance issues other than cleaning, contact StoreBound at 1-800-898-6970 or support@bydash.com. Operating a defective appliance can result in liability. Allow the device to rest for 10 minutes between popping cycles and limit usage to 5 minutes max. Never use an external timer or remote control. Use only fresh kernels and avoid overfilling, as this may cause burnt popcorn. For old kernels, try soaking them overnight with water. Assemble the Popcorn Maker by attaching the Top Cover and placing it on a stable surface. Add one Measuring Cup of kernels through the inlet and note that only this amount should be used in one cycle. Remember to wash the device before use, dry it thoroughly, and never put butter into the Aluminum Heat Chamber while operating or after use. Keep children away from the appliance at all times. To avoid overfilling your Popcorn Maker, stop adding kernels when you think it's almost full, as any more will overflow and prevent the appliance from working properly. After each use, carefully place the Measuring Cup back onto the Top Cover. You can add a pat of butter to the Measuring Cup beforehand; it'll melt during cooking and distribute evenly over your freshly popped popcorn. To collect the popcorn, position a large bowl under the Spout so that its rim aligns with the Popcorn Maker's Body. Ensure there are no obstacles blocking the Spout to allow the popcorn to flow out smoothly. Switch on the unit by pressing the Power Button until it reaches "On." After about three minutes, your Popcorn Maker will start popping kernels non-stop until they're all popped. The entire process usually takes around 3 minutes. **Caution:** Be careful when handling the Top Cover and Measuring Cup as they become extremely hot during cooking. Once the popping cycle is complete, turn off the unit by switching the Power Button to "Off," then unplug it. Wait until your Popcorn Maker cools down before you proceed with cleaning or disassembling it. For maintenance, first disconnect the power cord. Let the appliance cool completely before taking apart and cleaning its parts. Use a damp cloth for cleaning the exterior; avoid abrasive cleaners that might damage your Popcorn Maker. The Top Cover and Measuring Cup can be washed in warm soapy water. When you're done using it, store your Popcorn Maker in a safe, dry spot out of reach from children. Manuall.s is yer best bet if youre lookin for a manual! They've got a huge database with over 1 million PDF manuals from more than 10,000 brands. Every day they add the latest ones so you can always find what you're lookin for. Just type in the brand name and product type in their search bar and you'll have access to the manual online for free! They're super simple to use and all you gotta do is click on the one you need. Manuall.s 2025 All Rights Reserved. Manua.ls is an exhaustive database containing over 1 million PDF manuals from more than 10,000 brands. Our system updates daily to ensure the latest information is readily available. To find what you're looking for, simply type in the brand name and product type into our search bar, allowing you to view your desired manual instantly online for free. Looking for a PDF manual? We've got it covered! Our database contains over a million manuals from more than 10,000 brands, and we're constantly updating with the latest ones. Just type in the brand name and product type into our search bar, and you'll have access to the manual of your choice online for free. At Manua.ls, we're dedicated to helping you find what you need in no time - that's why we keep growing our collection every day! 1. To make clarified butter, melt 1/2 cup of butter over low heat in a small saucepan until melted. Then pour 3/4 cup of the clarified butter over popcorn and toss to coat it. For chewy caramel corn, let the popcorn cool for 2-4 hours before serving. Crisp Perfect Caramel Corn keeps fresh for 2 days, but the chewy kind is best eaten straight away. Our database has more than 1 million PDF manuals from over 10,000 brands. You can find any manual you need by typing the brand name and product type into our search bar. Important Safety Precautions for SmartStore Stirring™ Popcorn Maker Please read, save, and follow these instructions carefully to ensure safe use of your electrical appliance. Basic safety precautions include: * Read all instructions before use. * Do not attempt to disassemble the device after turning it on. * Keep fingers away from power cord and plugs. * Never immerse cord or plugs in water or other liquids. * Unplug when not in use, before cleaning, and before putting on or taking off parts. It is crucial to follow these guidelines to prevent electric shock and accidents. Remember to also check your warranty information for more details. Components of the SmartStore Stirring™ Popcorn Maker include: * Measuring Steam Vent / Butter Melter Bowl * Bowl Handle * Stirring Rotary Knob * Base Indicator * On/Off Light Button Before first use, make sure to clean the lid and measuring cup with a non-abrasive sponge or cloth. Remove the stirring arm from the Rotary Knob by turning it counterclockwise. Wipe down the Stirring Bar and Cooking Surface with a non-abrasive sponge or cloth. When using your Popcorn Maker, ensure that: * The marked rating of any extension cord used should be at least as great as the electrical rating of the device. * A grounded 3-wire cord is used for grounded appliances. * The device is placed on a level surface and plugged in securely. To start cooking, add kernels to the Cooking Surface, and press the Power Switch down. Depending on the amount of popcorn and size of kernels, it may take 3-4 minutes for popping to begin. For cleaning and maintenance: * Unplug the Popcorn Maker. * Hold together the Bowl Handle and Base Handle, then flip the device over. * You can also hold by the Measuring Cup and the Bowl Handle. Be sure to open the Popcorn Maker (photo 1) to allow steam to escape, as it will be hot. Use oven gloves or a towel for protection. Note that you should wait around 10-12 minutes before using the device again to avoid overheating. For cleaning and maintenance, let the Popcorn Maker cool down before starting. Remove the Stirring Bar from the Base by unscrewing the Rotary Knob (photo A). Clean the Base and Stirring Bar with a damp, frictionless sponge or cloth, then reattach them. Wash the Bowl and Measuring Cup in warm soapy water without any harsh chemicals. When storing the Popcorn Maker, make sure it's clean and dry. Wrap the cord around the Cord Storage on the underside of the Base, attach the Measuring Cup to the clear Bowl, and nest the Base inside the Bowl (photo Store the device in a dry place. This manual also includes recipe guides for various flavors like Buttered Popcorn, Caramel Corn, White Cheddar POPCORN, Movie Munchies POPCORN, Popcorn Trail Mix, Rocky Road POPCORN, and Parmesan Bacon POPCORN. Follow @unprocessyourfood on social media for more recipes, videos, and daily inspiration. Remember to follow proper safety precautions when working with hot sugar and boiling liquids, and keep pets and young children away from the cooking area. To make different flavors of popcorn, you'll need various ingredients and equipment. For example, to make Buffalo Ranch POPCORN, combine 16 cups of buttered popcorn with ½ ounce of Ranch Dressing or Dip Mix, 2 tbsp of unsalted butter, 1 tsp of white cheddar cheese powder (optional), and 3 tbsp of Buffalo wing sauce (see note). You can also add hot sauce if you prefer a spicier flavor. Another option is to make Kettle CORN by placing ½ cup of popcorn kernels into the base of the Store Stirring Popcorn Maker, drizzling oil over the kernels, and sprinkling granulated white sugar on top. Once the sugar has caramelized, remove it from heat and sprinkle fine sea salt over the popcorn. For a sweeter flavor, you can make Nutty, Sweet & Salty POPCORN Crunch by combining 16 cups of plain popcorn with ¾ cup of grated Parmesan cheese and ½ cup of crumbled crisp bacon (about 6 strips). You'll also need to add salt and ground black pepper to taste. When working with boiling sugar, it's essential to exercise caution. Wear protective oven gloves and ensure that pets and young children are kept away from the kitchen while the caramel is cooking.