

WEST BEND

STIR CRAZY® CORN POPPER

Register this and other West Bend® products through our website: www.westbend.com

IMPORTANT SAFEGUARDS

Use electricity safely and wisely. Observe safety precautions when using your Stir Crazy® corn popper including the following:

- Read all instructions before using.
- Always attach cord to corn popper first, then plug cord into wall outlet. After popping, unplug cord from wall outlet. Let corn popper cool before removing cord. Do not leave corn popper plugged in when it is not being used.
- Corn popper should always be unplugged before cleaning.
- Corn popper should not be left unattended when it is plugged into an outlet.
- Do not let cord touch hot surfaces or hang over the edge of a counter, table or other surface area.
- Your corn popper, its cord and plugs should not be used outdoors, immersed in liquid, placed near a hot gas or electric burner, or placed in a heated oven.
- Do not touch corn popper when it is hot. Use handles for lifting or carrying. Be very careful when moving corn popper if it contains hot oil.
- Extreme caution must be used when unloading popcorn. Always turn the unit over a countertop so that residual hot oil or water running out will not cause burns.
- Supervise closely when corn popper is being used by or near children.
- Use your corn popper only for the cooking tasks described in this booklet. Do not use attachments with your corn popper unless recommended by The West Bend Company.
- Do not use Corn popper if it or its cord have been damaged or if it is not working properly.

SAVE THESE INSTRUCTIONS

Your corn popper needs no special care other than cleaning. If servicing becomes necessary, please return your corn popper to The West Bend Company. See Warranty Section in this booklet for service details. Do not attempt to repair it yourself.

WARNING: To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use. For Household Use Only.

BEFORE USING THE FIRST TIME

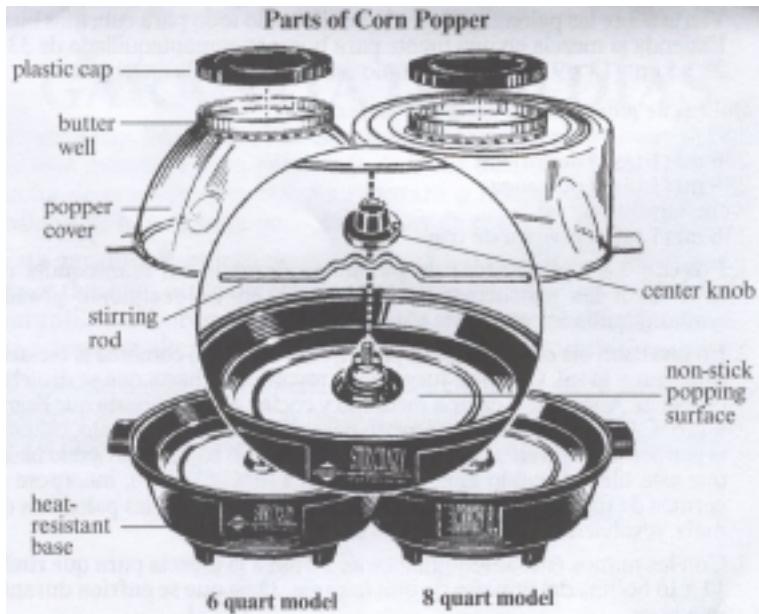
• Clean Before Using

CAUTION: To prevent personal injury or electric shock, do not immerse popper base, its cord or plug in water or other liquid.

Wash popper cover and plastic cap in hot soapy water with a sponge or dishcloth. Rinse thoroughly and dry.

To clean stirring rod and non-stick surface of base, remove rod from base by unscrewing center knob, turning counter-clockwise. Wipe rod and non-stick surface of popper base with a soapy cloth. Wipe with a damp cloth and dry.

Replace stirring rod making sure the rod fits into notched area around screw. Secure with center knob. Your Stir Crazy® corn popper is now ready for use.



POPPING AND BUTTERING CORN IN YOUR STIR CRAZY® CORN POPPER

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

• PREPARING POPCORN

There are two models of the Stir Crazy® Corn popper, one for making up to 6 quarts and the second for making up to 8 quarts of popcorn. See diagram above to distinguish between models. Listed below are the proper amounts of oil, corn and butter (or margarine) to use for making various amounts of popcorn. **Do not attempt to make 8 quarts of popcorn in the 6 quart model.**

Quarts of Popcorn Desired	Amount of Vegetable Oil	Amount of Corn*	Amount of Refrigerated Butter or Margarine
2	1 Tablespoon	$\frac{1}{3}$ Cup	1 Tablespoon
4	2 Tablespoons	$\frac{2}{3}$ Cup	2 Tablespoons
6	3 Tablespoons	1 Cup	3 Tablespoons
8	3 Tablespoons	$1\frac{1}{4}$ Cup	3 Tablespoons

* If using a gourmet/premium grade of corn, use less than specified above. To yield 2 quarts of popcorn, use $\frac{1}{4}$ cup corn; for 4 quarts popcorn, use $\frac{1}{2}$ cup; for 6 quarts popcorn, use $\frac{3}{4}$ cup; for 8 quarts popcorn, use 1 cup. Use the same amounts of oil and butter specified above.

**For 8 quart model only.

1. Put proper amount of vegetable oil and corn into popper base. Do not add more corn or oil than recommended. Spread corn evenly over popping surface. Do not substitute butter, margarine, shortening or lard for vegetable oil as these will burn or smoke excessively.
2. Place cover on popper base making sure handles of cover fit into handles of popper base. If buttered corn is desired, divide recommended amount of refrigerated butter into 6 equal-sized pats and place in a single layer over butter holes in butter well. (If unrefrigerated butter is used, add to butter well after the first kernel of corn pops.) Popcorn will be buttered as it pops. Do not place plastic cap on butter well until after corn is popped. If unbuttered corn is desired, do not add butter to the butter well and do not place cap onto butter well until after corn is popped.
3. Insert cord into popper base. Plug cord into a 120 volt AC outlet only. The stirring rod will rotate as long as the corn popper is plugged in.

Caution: To prevent personal injury or property damage, inspect cordset for damage or wear before each use. Do not use your product if it or its cord have been damaged or if it is not working properly.

Caution: Your corn popper has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this corn popper without close adult supervision. If you must use a longer cordset or extension cord, arrange cord so it will not drape or hang over edge of countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the corn popper (wattage is stamped on underside of popper).

Do not shake popper during popping cycle. In 4 to 6 minutes (depending on quantity of corn being popped) the popping cycle will be completed, and the heating cycle will automatically shut off. Unplug cord from wall outlet. Use a hot pad to remove cord from popper base.

4. If butter is not completely melted in butter well, use a pastry brush to push any remaining butter through the buttering holes.



5. Snap plastic cap securely onto butter well. This cap must be on cover before popper is inverted. Make sure handles of popper cover are placed into handles of popper base. Grasp handles firmly and turn popper upside down, turning popper away from you. Lift popper base away from cover, being careful of escaping steam.
6. Popcorn is now ready for serving. Sprinkle popcorn with salt if desired.

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

CLEANING YOU STIR CRAZY® CORN POPPER

- **Clean Popper After Every Use** - Your corn popper should be cleaned after each use. Always allow popper to cool before cleaning.
- **Cleaning Popper Cover** - Wash cover and plastic cap in hot soapy water with a dishcloth or sponge. Rinse thoroughly and dry. Do not use scouring pad or abrasive powder on cover as these could cause scratching.
- **Cleaning Stirring Rod** - Remove stirring rod from base by unscrewing center knob. Wash rod and knob with hot soapy water using a dishcloth or sponge. Rinse thoroughly and dry. Replace stirring rod after cleaning base, making sure it fits into notched area around screw. Secure with center knob.

Cleaning Popper Base - Clean non-stick surface of base with a damp soapy dishcloth, sponge or nylon scouring pad such as Scotch Brite Cookware Scrub'nSponge®. Wipe surface with a damp cloth and dry. Do not use abrasive scouring pads or powders on non-stick finish as scratching may occur. 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 POPPER COVER, PLASTIC CAP, STIRRING ROD, BASE OR CORD IN AN AUTOMATIC DISHWASHER.**

CAUTION: To prevent personal injury or electric shock, do not immerse popper base, its cord or plug in water or other liquid.

RECIPES

Stir Crazy®Crunch

2 quarts plain popcorn	1 teaspoon white vinegar
¾ cup sugar	½ cup butter or margarine
¾ cup packed brown sugar	¼ teaspoon salt
½ cup light corn syrup	1 cup dry roasted peanuts
½ cup water	

1. Prepare 4 quarts of unbuttered popcorn according to instructions. Place in large, buttered heat-proof bowl.
2. In a 2-quart saucepan, combine sugars, syrup, water, vinegar, butter and salt. Over medium heat, cook over low heat, stirring until sugar dissolves. Increase the heat setting to medium and cook syrup to 290°F on candy thermometer, stirring frequently. Remove from heat and add peanuts. Pour over popcorn, tossing corn to coat well. Spread mixture into buttered 13x9x2 inch baking pan. When cool break into pieces.

Molasses Popcorn Balls

4 quarts plain popcorn	½ teaspoon salt
1 cup molasses	1 cup wheat germ
1 cup sugar	

1. Prepare 4 quarts of unbuttered popcorn according to instructions. Place in a large, buttered heat-proof bowl.
2. In a 2-quart saucepan, combine molasses, sugar and salt. Cook over low heat, stirring until sugar dissolves. Increase the heat setting to medium and cook syrup until it reaches 260°F on a candy thermometer. In the meantime, heat wheat germ in a small skillet over low heat, stirring until warm. When syrup reaches 260°F, stir in warm wheat germ. Pour syrup over popcorn, tossing to coat evenly.
3. With buttered hands, shape mixture into 14 to 16 orange-size balls. Allow balls to cool 1 hour.

Sugar 'N Spice Treat

4 quarts plain popcorn	1 teaspoon cinnamon
$\frac{1}{3}$ cup butter or margarine	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup sugar	

1. Prepare 4 quarts of unbuttered popcorn according to instructions. Place in buttered 13x9x2 inch baking pan.
2. In a small saucepan, melt butter over low heat. Stir in sugar, cinnamon and salt. Mix well until sugar dissolves. Pour over popcorn, tossing to coat evenly.
3. Bake in a preheated 300°F oven for 10 minutes. Cool slightly before serving.

REPLACEMENT PARTS

Replacement parts for the Corn Popper may be obtained directly from the company's Customer Service Department. **Order online at www.westbend.com or write or call:**

The West Bend Company
Attn: Customer Service Department
P.O. Box 2780
West Bend, WI 53095
(262) 334-6949

Be sure to include the model number of your Corn Popper, a description of the part you want and the quantity. Along with this information please include your name, mailing address and your Visa, Master Card or Discover credit card number for the billing of the part(s) to you. Your state's sales tax and a handling fee will be added to your total charge. Or, to send a check or money order, call (262) 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Corn Popper for 90 days from the date of original purchase. Any failed part of the Corn Popper will be repaired or replaced without charge. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Corn Popper.

If you think the Corn Popper has failed or requires service within the warranty period, please carefully package and return the Corn Popper prepaid and insured with a description of the difficulty to:

The West Bend Company
Attn: Housewares Return Goods
1100 Schmidt Road
West Bend, WI 53090
(262) 334-6949

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage.

NOT VALID IN MEXICO

This booklet contains important and helpful information on your new product. Please file it for handy reference to instructions for proper use and care, warranty and service information. For your personal reference, attach dated sales receipt for warranty proof of purchase and record the following information: