

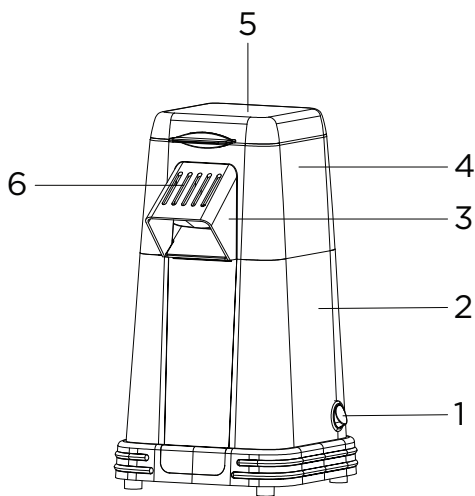
DAVIS & WADDELL

essentials

Retro Popcorn Maker
G0000800

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

Product Overview



1. ON/OFF switch
2. Main body
3. Popcorn chute
4. Popping chamber
5. Lid/measuring cup
6. Steam vents

Important Safety Instructions

- Please read these instructions carefully and store them in a safe place for future reference.
- Before plugging the appliance into the mains, ensure it is intact and has not suffered any damage.
- Do not use this appliance for anything other than its intended purpose.
- This appliance is only to be used with the accessories provided.
- Always ensure the appliance is plugged into a power outlet with the same voltage rating as the appliance. Do not touch the live plug when in use. Unplug appliance when not in use.
- Check the power cord regularly for visible damage. If it is damaged, do not use the appliance. A damaged cord must be replaced by the manufacturer, its authorised service centres or similarly qualified personnel to avoid any hazards.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not use the appliance or touch the plug with wet or damp hands, on a damp floor or when the appliance itself is wet.
- Do not kink, squash, or strain the power cord and protect it from sharp edges and heat, including hot cooking surfaces when in use. Do not place anything on top of the cord.
- This item has a type Y cord, if the external flexible cable or cord of this appliance is damaged, it shall be exclusively replaced by the manufacturer or his service agent or similar qualified person in order to avoid a hazard.
- Do NOT wrap the cord around the appliance, and never pull the cord to lift, carry or unplug the appliance. If winding the power cord, avoid tight bends as this could damage the cord.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- To reduce the risk of electric shock, do NOT immerse the cord, plug or appliance in water or other liquids when cleaning. If it falls into water, immediately unplug it from the electrical outlet. Do not touch it or reach into the water.
- This appliance is suitable for indoor

domestic use only. Do not use this appliance outdoors or in humid areas.

- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- 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 the use of the appliance by a person responsible for their safety.
- Do not allow children to play with the appliance. Ensure close supervision of children when operating the appliance.
- Do not leave the appliance unattended when in operation.
- Do not submerge appliance in water or pour water directly on it. Do NOT place appliance or any part of it in a dishwasher.
- Place the appliance on an accessible, stable, level and dry surface such as a kitchen counter or table. Do not place any cloth or tea towel beneath the appliance to avoid risk of fire, shock or overheating. Keep appliance away from the edge of the counter or table where it can fall.
- CAUTION: This appliance will be hot while in use. Take extreme care when serving hot popcorn. Keep the appliance on a flat and stable surface to avoid burns from residual hot oil or water.
- Always ensure the lid is fixed properly in place during each use so hot popcorn does not overflow from the chamber.
- Do NOT place hands or face near the steam vents as hot steam escaping may cause scalding.
- Allow the appliance to cool down for at least 10 minutes between subsequent uses.
- This appliance does NOT contain any dishwasher safe parts.

- 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.

Technical Information

Voltage supply	220-240V-, 50/60Hz
Power consumption	1200W

Before First Use

- Carefully unpack the appliance and check for any damaged or missing parts.
- Make sure to remove all packaging materials, but do not remove any warning or model labels on the appliance.
- Wipe the inside of the lid, measuring cup and popping chamber with a damp cloth then dry with a clean cloth.

Operating Instructions

1. Place the popcorn maker on a level surface and plug in making sure the ON/OFF switch is in the OFF position.
2. Place a large bowl under the popcorn chute to collect popcorn.
3. Measure popcorn kernels using the lid/measuring cup provided. Ensure the volume of kernels does not exceed the MAX line indicated in the lid (60g). Overfilling the popcorn maker can affect performance and cause popped corn to burn, creating a fire hazard.
4. Pour measured kernels into the popping chamber and replace the lid/measuring cup on top of the chamber. Ensure the lid is properly in place else hot popcorn will overflow from the top and will not move through the popcorn chute.
5. Turn the switch ON. After a few moments of continuous heating and popping, popcorn will automatically eject from the popping chamber and out through the popcorn chute.

Packaging and Recycling

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

This will take approximately 3 minutes.

6. Popping will slow to 1-2 pops per second once most kernels have been popped. At this point, turn off the appliance and unplug the power cord.
7. If additional popcorn is needed, wait for the appliance to cool before running again.

Note:

The edge of your popcorn bowl must touch the main body of the popcorn maker, with enough space between so hot popcorn is ejected from the chute directly into the bowl to avoid burns.

Do not remove any remaining popcorn from the popping chamber until appliance has cooled.

Take extreme care when handling the lid and measuring cup as it will have residual heat from previous use.

The popcorn maker is meant for popcorn kernels only. Do not add additional ingredients such as oil, shortening, butter, margarine, salt or sugar to the popping chamber as it may damage the appliance.

Wait for approximately 10-12 minutes before using the popcorn maker again.

Tips

- You can use this appliance to pop all kinds of popping corn from various brands. Generally, yellow corn pops better than white corn.
- Always use fresh popcorn kernels. Dried popcorn kernels contain less moisture and may burn without popping. If some kernels remain unpopped, they may be dry or have a harder outer shell.
- Once popped, store your popcorn in an airtight container in a cool and dry place.
- Season your popcorn after all the popped kernels have been transferred to the bowl (see Recipes for more seasoning ideas). For well-seasoned popcorn and the best taste, mix the popcorn with a few drops of olive oil or drizzle of butter.

Care Instructions

- Before cleaning, remove the power cord from the mains supply.
- Make sure the popcorn maker has cooled down completely before cleaning.

- Clean the plastic parts of the popcorn maker with a damp cloth. Never use abrasive products as they could damage the appliance.
- The lid and measuring cup can be cleaned in warm soapy water.
- When not in use, disconnect the appliance and store in a safe, dry place, out of reach of children.
- Do not place any liquid or water inside the popcorn chamber, as it will leak into the electrical components and damage the appliance. Only clean with a damp cloth.
- No parts are dishwasher safe.

Recipes

Classic Buttered Popcorn

Ingredients:

- Popped popcorn (using the popcorn maker)
- 2-3 tbsp melted butter
- Salt to taste

Method:

1. Pop the Popcorn: Place the popcorn maker on a level surface. Add popcorn kernels up to the indicated MAX line (60g) in the provided lid/measuring cup. Follow the operating instructions to pop the popcorn.
2. Prepare the Popcorn: Once popping is complete, transfer the popcorn into a large bowl.
3. Add Butter: Drizzle the melted butter over the popcorn and toss gently to coat evenly.
4. Season: Sprinkle with salt to taste, then toss again to ensure even distribution.
5. Serve: Enjoy immediately while fresh and warm!

Cheese Popcorn

Ingredients:

- Popped popcorn (using the popcorn maker)
- 2-3 tbsp powdered cheese (such as cheddar)
- 1 tbsp melted butter (optional)

Method:

1. Pop the Popcorn: Place the popcorn maker on a level surface. Add popcorn

kernels up to the indicated MAX line (60g) in the provided lid/measuring cup. Follow the operating instructions to pop the popcorn.

2. Prepare the Popcorn: Once popping is done, transfer the popcorn to a large bowl.
3. Add Butter: If using, drizzle the melted butter over the popcorn. This helps the cheese stick to the popcorn. Season with Cheese: Sprinkle the powdered cheese evenly over the popcorn. Toss gently to coat all the popcorn with cheese.
4. Serve: Enjoy your cheesy popcorn right away!

Cinnamon Sugar Popcorn

Ingredients:

- Popped popcorn (using the popcorn maker)
- 2 tbsp melted butter
- 2 tbsp sugar
- 1 tsp cinnamon

Method:

1. Pop the Popcorn: Place the popcorn maker on a level surface. Add popcorn kernels up to the indicated MAX line (60g) in the provided lid/measuring cup. Follow the operating instructions to pop the popcorn.
2. Prepare the Popcorn: After the popcorn has popped, transfer it to a large mixing bowl.
3. Add Butter: Drizzle the melted butter over the popcorn and toss to ensure it is evenly coated.
4. Mix Cinnamon and Sugar: In a small bowl, mix the sugar and cinnamon together.
5. Season the Popcorn: Sprinkle the cinnamon sugar mixture over the buttered popcorn and toss well to coat evenly.
6. Serve: Serve immediately for a warm, sweet treat!

Maple Pecan Popcorn

Ingredients:

- Popped popcorn (using the popcorn maker)

- ¼ cup maple syrup
- ¼ cup chopped pecans
- 2 tbsp melted butter
- Pinch of salt

Method:

1. Pop the Popcorn: Place the popcorn maker on a level surface. Add popcorn kernels up to the indicated MAX line (60g) in the provided lid/measuring cup. Follow the operating instructions to pop the popcorn.
2. Prepare the Popcorn: Once the popcorn is popped, transfer it to a large bowl.
3. Make the Maple Sauce: In a small saucepan, heat the maple syrup and melted butter together until warm and well combined. Stir in a pinch of salt.
4. Coat the Popcorn: Drizzle the maple syrup mixture over the popcorn, tossing it to coat evenly.
5. Add Pecans: Sprinkle the chopped pecans over the popcorn and toss gently to distribute.
6. Serve: Enjoy your sweet and nutty maple pecan popcorn!

Toffee Popcorn

Ingredients:

- Popped popcorn (using the popcorn maker)
- ½ cup unsalted butter
- 1 cup brown sugar
- ¼ cup corn syrup
- ½ tsp vanilla extract
- ¼ tsp baking soda
- Pinch of salt

Method:

1. Pop the Popcorn: Place the popcorn maker on a level surface. Add popcorn kernels up to the indicated MAX line (60g) in the provided lid/measuring cup. Follow the operating instructions to pop the popcorn.
2. Prepare the Popcorn: Once the popcorn is popped, transfer it to a large mixing bowl. Set aside.
3. Make the Toffee Sauce: In a medium saucepan, melt the butter over medium heat. Add the brown sugar and corn syrup, stirring occasionally. Bring to a

boil and allow it to boil for 5 minutes without stirring.

4. Finish the Toffee: Remove the saucepan from heat and stir in the vanilla extract, baking soda, and a pinch of salt. The mixture will bubble up slightly.
5. Coat the Popcorn: Immediately pour the toffee sauce over the popped popcorn and toss to coat evenly.
6. Cool and Serve: Allow the toffee-coated popcorn to cool for a few minutes before serving. Enjoy your crunchy, sweet toffee popcorn!

Popcorn Rocky Road

Ingredients:

- 8 cups popped popcorn (about ½ cup unpopped kernels)
- 1 ½ cups semi-sweet or milk chocolate chips (or a combination of both)
- ½ cup peanut butter (or any nut butter of your choice)
- 1 ½ cups mini marshmallows
- ½ cup roasted almonds or any other nuts you prefer (optional)
- ¼ cup mini pretzels or crushed biscuits (optional)
- ¼ teaspoon vanilla extract (optional, for extra flavour)

Method:

1. Pop the Popcorn: Place the popcorn maker on a level surface. Add popcorn kernels up to the indicated MAX line (60g) in the provided lid/measuring cup. Follow the operating instructions to pop the popcorn.
2. Melt the Chocolate: In a medium saucepan or microwave-safe bowl, melt the chocolate chips and peanut butter together on low heat on the stove or microwave in 20–30 second intervals, stirring in between to prevent burning.
3. Combine with Popcorn: Pour the melted chocolate and peanut butter mixture over the popped popcorn. Toss gently to coat the popcorn evenly.
4. Add the Marshmallows and Nuts: Fold in the mini marshmallows, nuts, and any other additions like pretzels or crushed biscuits. Be careful not to crush the popcorn or marshmallows too much.
5. Cool and Set: Once everything is

mixed, spread the popcorn mixture on a parchment-lined baking sheet. Let it cool at room temperature for about 20–30 minutes or place it in the fridge to speed up the process.

6. Serve: Once the mixture has hardened, break it into pieces and enjoy your delicious Popcorn Rocky Road!

Our 12-Month Guarantee

In Australia, 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 compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period, IsAlbi will repair, replace, or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

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