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KCP100

Kettle Corn Maker

Instructions and Recipes



Make everyday a party!
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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz
550 Watts, ETL Approved

IMPORTANT PRECAUTIONS


1. NEVER immerse in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER use a scouring pad on the appliance.
5. NEVER leave appliance unattended while in use.
6. NEVER immerse the Lower Popping Chamber in water.
7. Unplug unit from outlet when not in use and during cleaning.
8. DO NOT operate this appliance with a damaged cord or plug, or if the appliance ever malfunctions.
9. DO NOT clean any parts of this appliance in a dishwasher.
10. Keep out of reach of children.
11. This appliance is NOT A TOY.
12. Unsupervised young children and cognitively challenged individuals should never operate this appliance.
13. Young children should be supervised while in proximity of the appliance to ensure their safety.
14. DO NOT attempt to repair this appliance yourself.

IMPORTANT SAFEGUARDS



Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces. Use handles and knobs where provided. Use oven mitts when handling hot surfaces.
3. To protect against electrical shock do not immerse cord, plug or Base in water or other liquids.
4. Unplug from outlet when not in use, before removing parts and before cleaning.
5. DO NOT operate any appliance with a damaged cord or plug, nor if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
6. The manufacturer does not recommend the use of accessory attachments. Use of accessory attachments may cause injuries.
7. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
8. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
9. DO NOT move an appliance containing hot oil or other hot liquids. Allow hot parts to cool before moving or cleaning the appliance.

10. DO NOT use this appliance on a stove top, under a broiler or in an oven.
11. DO NOT use the appliance for other than its intended use.
12. DO NOT pop kernels in a dry kettle or without oil.
13. DO NOT leave appliance plugged in when it is not being used. An appliance that is plugged into an outlet should not be left unattended.
14. Extreme caution must be used when unloading popcorn. Always wear oven mitts and turn the unit OFF before tilting unit forward to remove popcorn.
15. Turn all switches to OFF position before disconnecting power plug from the power source.
16.  DO NOT touch Upper or Lower Popping Chamber during use. Unit will be VERY HOT. Allow to cool completely before handling.
17. Use caution when removing popcorn, as the inside of the unit gets extremely hot.
18. DO NOT stand close to or lean over Popping Chamber when in use.
19. DO NOT let cord hang over edge of table or counter, or touch any hot surfaces.
20. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
21. Longer detachable power supply cords can be used if care is exercised in their use.
22. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
23. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical 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.**

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the KETTLE CORN MAKER from Nostalgia Electrics. Now you can skip the trip to the state fair and enjoy crunchy, sweet and salty kettle corn at home anytime. Simply pour vegetable oil, kernels, sugar and salt into the unit as directed. The unique dual stirring mechanism will mix the ingredients as the kernels pop, resulting in perfectly sugar-coated popcorn. Once the popping stops, turn the unit off and pour the kettle corn into the serving drawer. It will keep warm as you prepare another batch.

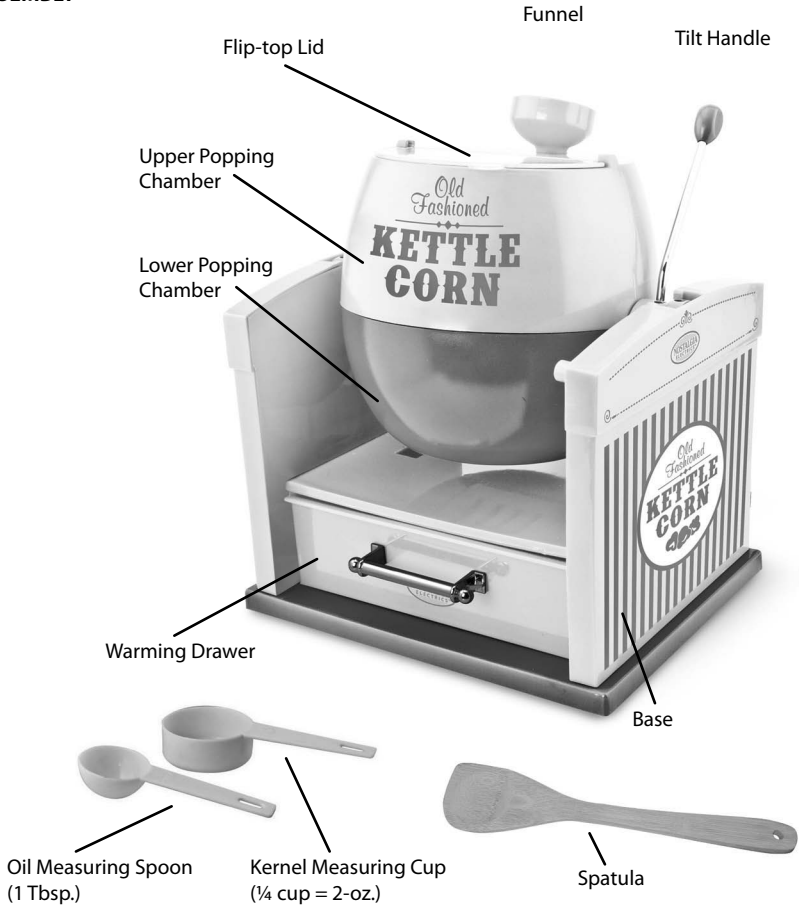
You can make a variety of tasty kettle corn flavors, including:

- Nutty Caramel Corn
- Confetti Corn
- Chocolate Kettle Corn
- Cheesy Corn
- Sweet & Spicy Kettle Corn

Use the included recipes, or make your own tasty kettle corn creations. Once you start, you won't be able to stop snacking on the delicious kettle corn from your KETTLE CORN MAKER!

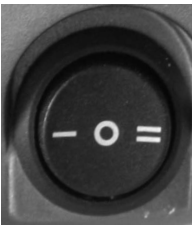
PARTS & ASSEMBLY

ASSEMBLY






SWITCH POSITIONS

Left: "-" Heat and Stir / Center: "O" OFF / Right: "=" Stir



HOW TO OPERATE

Before first use, wipe clean the interior and exterior of the KETTLE CORN MAKER with a damp, non-abrasive cloth or sponge. Dry thoroughly.

1. First, find a flat surface near an electrical outlet before starting. Make sure your cord is away from any water source. It is acceptable to use an extension cord if needed.
2. Gather your popcorn making supplies: popcorn, sugar, seasonings and cooking oil.
3. Plug in the appliance while switch located on the back of the unit is flipped to the "O" OFF position.
4. Measure 2 tablespoons of oil and pour into the Popping Chamber through the Funnel.
5. Flip switch on the back of the unit to the "-" or Heat/Stir position. Run for 2-3 minutes to allow oil to heat.
6. Using the supplied Kernel Measuring Cup, add 2 ounces (¼ cup) of corn kernels through the Funnel. DO NOT put more than 2 ounces of kernels in the KETTLE CORN MAKER.
7. Measure 3 tablespoons of sugar and ¼ teaspoon of salt (more or less to taste). Add to Popping Chamber through the Funnel right before the popping begins. DO NOT add sugar too early or it will burn.
8.  DO NOT open the Flip-top Lid while the unit is turned on. Add ingredients through the Funnel ONLY.
9.  DO NOT stand close to or over KETTLE CORN MAKER when operating.
10. After approximately one minute of popping, turn the switch on the back of the unit to the "=" or Stir position. The unit will continue to stir the kettle corn as it finishes popping.
11. Once the popping stops, turn the switch to the "O" OFF position immediately.
12. Open the Warming Drawer.
13. While wearing oven mitts, pull the Tilt Handle forward to dispense popcorn into Warming Drawer. You may also choose to pour kettle corn into your own serving bowl.
14. Use the included Spatula to help dispense the sugary kettle corn from the Popping Chamber into the Warming Drawer.
15.  BE CAREFUL when removing popcorn from KETTLE CORN MAKER as unit and ingredients get VERY HOT. Wearing oven mitts is recommended.
16. You may store kettle corn in the warming drawer as you pop another batch. The oil will need less preheating time (approximately one minute) for additional batches as the unit is already hot.
17. Once popping is done, turn unit OFF and unplug. Allow to cool completely, then follow the directions in the Cleaning & Maintenance section to clean your KETTLE CORN MAKER.

HELPFUL TIPS



NEVER leave the unit unattended while operating.

Smoking

If your KETTLE CORN MAKER begins to smoke during cooking, it may be due to grease build up. In order to reduce smoking, make sure that you clean the nonstick surface of the Lower Popping Chamber between uses.

Popcorn

For best results, use an all natural soft-shelled popping corn. Organic popping corn is not recommended for use in your KETTLE CORN MAKER as it has a harder husk and will result in more unpopped kernels.

Burning

To prevent kettle corn from burning, add oil first and allow to preheat for 2-3 minutes; then add kernels. Add sugar and salt just before popping begins. Turn KETTLE CORN MAKER to "—" Stir after one minute of popping. This will turn the heating element off. The KETTLE CORN MAKER will continue to stir the kettle corn as it finishes popping.

Caramel Corn

You may substitute brown sugar for granulated sugar to make caramel corn in your KETTLE CORN MAKER.

CLEANING & MAINTENANCE

1. Make sure appliance is unplugged and COMPLETELY COOLED before cleaning.
2. Remove the Upper and Lower Popping Chambers from the Base by sliding the circular knobs on the sides of the unit upwards.
3. Remove Upper Popping Chamber from Lower Popping Chamber by turning it counterclockwise.
4. Remove the clear Flip-top Lid from the Upper Popping Chamber by gently bending it upwards until it separates from the Upper Popping Chamber.
5. Wash the Upper Popping Chamber, Flip-top Lid, Funnel and Warming Drawer in warm, soapy water with a non-abrasive cloth or sponge. Rinse thoroughly and dry with a non-abrasive towel.
6. Clean the nonstick surface of the Lower Popping Chamber with a non-abrasive, damp and soapy cloth. Wipe surface until fully clean and then dry with a dry, non-abrasive cloth. NEVER use scouring pad nor abrasive cleaners on the Lower Popping Chamber, as scratching may occur.
7. DO NOT immerse Lower Popping Chamber in water.
8. Wipe the exterior of the Lower Popping Chamber with a damp cloth and dry.
9. Wipe outside of Base with damp cloth and dry.

NOTE: Never place any parts in the dishwasher. Always wash by hand.

RECIPES

The KETTLE CORN MAKER pops delicious, crunchy kettle corn just like the kind made in cast iron kettles at state fairs. Enjoy traditional sweet and salty kettle corn, or use the following recipes to create a variety of delicious flavors.

When making kettle corn, always follow these guidelines:

- Add oil through Funnel first; turn switch to "–" Heat/ Stir and allow to preheat for 2 to 3 minutes.
- Add popcorn kernels to preheated oil through Funnel.
- Just before popping begins, add sugar and salt mixture through Funnel.
- Turn switch to "=" Stir setting after one minute of popping to prevent burning.

KETTLE CORN

- 2 Tbsp. Vegetable Oil Following the steps on page 6, add vegetable oil, popcorn kernels, sugar and salt to KETTLE CORN MAKER.
- ¼ Cup Unpopped Popcorn Kernels Pop as directed.
- 3 Tbsp. White Granulated Sugar
- ¼ Tsp. Salt, or to taste

NUTTY CARAMEL KETTLE CORN

- 2 Tbsp. Corn Oil Preheat oil in KETTLE CORN MAKER as directed on page 6.
- ¼ Cup Unpopped Popcorn Kernels Add popcorn kernels to preheated oil through Funnel.
- 2 Tbsp. Brown Sugar Add brown sugar and salt through Funnel just before popping begins.
- ¼ Tsp. Kosher Salt Finish popping as directed.
- 2 Cups Unsalted Almonds, Peanuts or Mixed Nuts Transfer kettle corn to a large serving bowl. Stir in nuts.

CINNAMON SUGAR KETTLE CORN

- 2 Tbsp. White Granulated Sugar Mix sugar, cinnamon and salt in small bowl; set aside.
- ¼ Tsp. Cinnamon, or more to taste Preheat oil in KETTLE CORN MAKER as directed on page 6.
- Pinch of Salt, or to taste Add popcorn kernels to preheated oil through Funnel.
- 2 Tbsp. Canola Oil Add sugar, cinnamon and salt through Funnel just before popping begins.
- ¼ Cup Unpopped Popcorn Finish popping as directed.

CHOCOLATE GLAZED KETTLE CORN

- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels
- 2 Tbsp. White Granulated Sugar
- ¼ Tsp. Salt, or to taste

GLAZE:

- ¼ Cup Semi-Sweet Chocolate Chips
- ¼ Cup White Chocolate Chips
- ½ Tsp. Vegetable Shortening, divided

Following the steps on page 6, add oil, popcorn kernels, sugar and salt to KETTLE CORN MAKER. Pop as directed.

FOR GLAZE:

Divide shortening between the semi-sweet and white chocolate.

Melt separately in heat-proof bowls over a double boiler. Stir frequently over low heat to prevent chocolate from burning. (You may also melt the chocolate in separate bowls in the microwave. Heat in 15 second increments, stirring frequently until melted.)

Line cookie sheet with wax paper. Spread popcorn evenly over cookie sheet.

Dip a fork in the chocolate and drizzle it over the popcorn. Repeat with the white chocolate. Allow to set until dry. Break into pieces.

CHEESY KETTLE CORN

- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels
- 1 Envelope (1.5-oz.) Dry Cheese Sauce Mix

Preheat vegetable oil in KETTLE CORN MAKER as directed on page 6.

Add popcorn kernels to preheated oil through Funnel.

Pour dry cheese sauce mix through Funnel just before popping begins.

Finish popping and serve as directed.

SWEET & SPICY KETTLE CORN

- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels
- 2 Tbsp. White Granulated Sugar
- ½ Tsp. Paprika
- ½ Tsp. Salt
- ¼ Tsp. Ground Coriander
- ¼ Tsp. White Pepper
- ⅛ Tsp. Cayenne Pepper

Mix the sugar, paprika, salt, ground coriander, white pepper and cayenne pepper in a small bowl. Set aside.

Preheat vegetable oil in KETTLE CORN MAKER as directed on page 6.

Add popcorn kernels to preheated oil through Funnel.

Pour sugar/spice mixture through Funnel just before popping begins.

Finish popping and serve as directed.

CHOCOLATE PRETZEL KETTLE CORN

- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels
- 2 Tbsp. White Granulated Sugar
- ¼ Tsp. Salt, or to taste
- 4 Cups Pretzels, broken into pieces

CHOCOLATE GLAZE:

- ½ Cup Semi-Sweet Chocolate Chips
- ½ Tsp. Vegetable Shortening, divided

Following the steps on page 6, add oil, popcorn kernels, sugar and salt to KETTLE CORN MAKER. Pop as directed.

Place the popcorn in a large bowl.
Add pretzels and mix well.

FOR GLAZE:

Melt chocolate chips and shortening over low heat in a heat-proof bowl over a double boiler. Stir frequently to prevent chocolate from burning. (You may also melt the chocolate in the microwave. Heat in 15 second increments, stirring frequently until melted.)

Line cookie sheet with wax paper. Spread popcorn and pretzel mixture evenly over cookie sheet.

Dip a fork in the chocolate and drizzle it over the popcorn. Allow to set until dry. Break into pieces.

COTTON CANDY KETTLE CORN

- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels
- 3 Tbsp. Cotton Candy Flossing Sugar (any flavor)
- ¼ Tsp. Salt, or to taste

Following the steps on page 6, add vegetable oil, popcorn kernels, sugar and salt to KETTLE CORN MAKER.

Pop as directed.

PEANUT BUTTER KETTLE CORN

- 2 Tbsp. Vegetable Oil
- 2 Tbsp. White Granulated Sugar
- ¼ Cup Unpopped Popcorn Kernels
- ¼ Tsp. Salt, or to taste

PEANUT BUTTER GLAZE:

- ½ Cup Light Corn Syrup (or golden syrup)
- ½ Cup Sugar
- ½ Cup Peanut Butter
- 1 Tsp. Vanilla

Add vegetable oil, salt and popcorn kernels to KETTLE CORN MAKER.

Pop as directed on page 6.

FOR GLAZE:

In small pan melt together corn syrup and sugar.

Add peanut butter and melt. Be careful not to boil mixture too much or the peanut butter will start to burn.

Remove from heat and stir in vanilla.

Line cookie sheet with wax paper. Spread popcorn evenly over cookie sheet.

Dip a fork in the peanut butter mixture and drizzle it over the popcorn. Allow to set until dry. Break into pieces.

PIZZA KETTLE CORN

- 2 Tbsp. Grated Parmesan Cheese
- 1 Tsp. Garlic Powder
- 1 Tsp. Herb Seasoning Mix (Italian)
- 1 Tsp. Paprika
- ½ Tsp. Salt
- 1 Dash Pepper
- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels

In a blender or small food processor, blend parmesan cheese, garlic powder, Italian herb seasoning, paprika, salt and pepper until finely ground (approximately 3 minutes). Set aside.

Preheat oil in KETTLE CORN MAKER as directed on page 6.

Add popcorn kernels to preheated oil through Funnel.

Add parmesan seasoning mixture through Funnel just before popping begins.

Finish popping as directed.

CONFETTI CORN

- 2 Tbsp. Vegetable Oil
- ¼ Cup Unpopped Popcorn Kernels
- 2 Tbsp. White Granulated Sugar
- ¼ Tsp. Salt, or to taste

GLAZE:

- ½ Cup White Chocolate Chips
- ½ Tsp. Vegetable Shortening
- Rainbow Sprinkles

Following the steps on page 6, add oil, popcorn kernels, sugar and salt to KETTLE CORN MAKER. Pop as directed.

FOR GLAZE:

Melt chocolate chips and shortening over low heat in a heat-proof bowl over a double boiler.

Stir frequently to prevent chocolate from burning. (You may also melt the chocolate in the microwave. Heat in 15 second increments, stirring frequently until melted.)

Line cookie sheet with wax paper. Spread popcorn evenly over cookie sheet.

Dip a fork in the chocolate and drizzle it over the popcorn. Add desired amount of rainbow sprinkles.

Allow to set until dry. Break into pieces.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

KETTLE CORN MAKER / KCP100

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgielectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgielectrics.com.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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