

# Snack Heroes<sup>™</sup> Popcorn Maker



Instruction Booklet CP4500A

Please read these instructions carefully and retain for future reference.



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# Important instructions – retain for future use.

#### تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

#### 上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

كارى بكنيد كه احتياطهاى بالاحتماً درك بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

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# Sunbeam's Safety Precautions

#### SAFETY PRECAUTIONS FOR YOUR SNACK HEROES<sup>™</sup> POPCORN MAKER.

- This appliance is not a toy.
- Do not place any part of this appliance in a dishwasher.
- Operate the popcorn maker on a flat level surface.
- Do not leave your popcorn maker unattended.
- Lid and body will become extremely hot during use. Allow the unit to cool down for 5 minutes before handling.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.

- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- 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.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

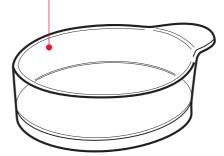
### Features of your Snack Heroes<sup>™</sup> Popcorn Maker

**Transparent cover with popping chute** Allows you to view the popcorn making process.

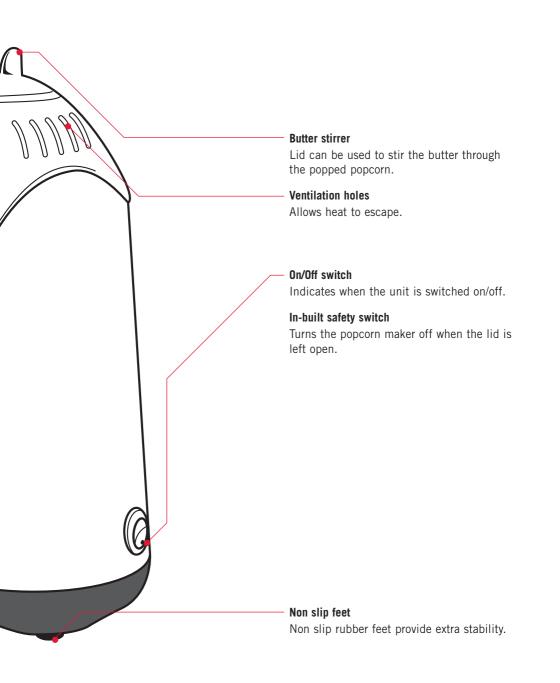
**Popping chamber** Kernels are placed into the popping chamber and popcorn is released.

#### Butter and measuring scoop

Ensures an accurate measure of kernels and doubles as a butter melting tray.



Sunbeam



### Using your Snack Heroes™ Popcorn Maker

- 1. Place the appliance on a flat level surface.
- 2.Lift the transparent lid as far as possible in an upright position.
- 3. Pour the desired amount of popping corn into the popping chamber (see the measurements on page 5). **DO NOT PLACE BUTTER IN THE POPPING CHAMBER.**
- 4. Replace the transparent lid so that it sits securely onto the body of the unit.

**NOTE:** If butter is required place a maximum of (2 tablespoons) in a single layer in the butter and measuring scoop. Place on top of the transparent cover and watch. When popping has stopped switch the unit off and allow a further 3 minutes for the butter to melt on top of the unit. For best results we recommend using room temperature butter or margarine.



- 5. Place a large bowl underneath the popcorn maker to catch the popped corn.
- 6. Insert the plug into a 230-240V power outlet and turn the power on.

7. Turn the on/off switch to the on position (I). Do not touch the lid of the popcorn maker as it becomes extremely hot. You may wish to use oven mitts when handling this part.

Continuous popping action will occur in the popping chamber and shoot out popped corn into your bowl.

DO NOT USE THE APPLIANCE FOR MORE THAN 5 MINUTES AT A TIME. IF ADDITIONAL POPCORN IS REQUIRED ENSURE A 10 MINUTE BREAK BETWEEN POPPING CYCLES. ENSURE THE MACHINE IS SWITCHED OFF DURING THIS PERIOD.

8. When popping has stopped, turn the on/off switch to off (O). There may be a small amount (10 to 20 kernels) of popping corn left in the popping chamber at the end of the popping cycle.

#### WARNING: DO NOT OPEN THE LID FOR A FURTHER 2 MINUTES AFTER THE POPPING CYCLE HAS STOPPED. AS KERNELS MAY CONTINUE TO POP WHEN POWER IS TURNED OFF.

9. Ensure that the appliance is turned off after use. Allow the appliance to cool before storing or reusing.

**WARNING:** This appliance is not a toy. Please do not leave children unattended near the appliance while in use, or while it is cooling after use. Never open the lid during the popping cycle.

## Popping Corn Measurements

The butter/measuring tray supplied is equivalent to  $\frac{1}{3}$  cup.

Minimum amount of popping corn = 70 grams or  $\frac{1}{3}$  cup = 1 scoop (provided)

Maximum amount of popping corn = 105 grams or ½ cup

AMOUNT OF CORN	MAKES
¼ cup (70g)	7 cups
½ cup (105g)	12 cups

**DO NOT** use less than the minimum amount of popping corn specified. This will not pop the kernels correctly and may cause damage to the appliance.

**DO NOT** exceed the maximum amount of popping corn as this will result in corn jamming and overheating the unit.

### Care and Cleaning

To clean your popcorn maker ensure that the power has been switched off and the plug removed from the power outlet. Allow the product to cool down before cleaning.

Wipe the outside of your popcorn maker with a slightly dampened cloth and wipe dry.

To clean the inside of your unit lift the transparent lid and wipe down with a damp cloth.

To remove any unpopped corn from your unit, simply invert your machine holding the lid in place to avoid damage.

**WARNING:** Do not immerse the body (motor housing) of the popcorn maker in water or any other liquid.

Do not place any part of this appliance in a dishwasher, including the butter tray.

### Recipes

#### **Chewy Caramel Pecan Popcorn**

 $\frac{1}{3}$  cup un-popped popping corn

200g condensed milk

 $^{1\!/_{\!3}}$  cup soft brown sugar

 $\frac{1}{3}$  cup caster sugar

65g butter, chopped

- 1 cup pecans, toasted, roughly chopped
- 1. Preheat oven to 180°c. Line a large baking tray with baking paper.
- 2. Cook popcorn according to directions in the popcorn maker.
- 3. In a small saucepan combine the condensed milk, sugars and butter. Cook, stirring constantly, over a medium heat until the butter has melted. Cook, stirring, for a further 3 minutes.
- Combine the caramel mixture and popcorn together; spread out onto baking tray. Bake in oven for 3 minutes; stir then bake for a further 2 minutes. Remove from oven, stir. Allow to cool.

5. Break into chunks and enjoy!

#### Makes approximately 8 cups

#### **Choc Chewy Popcorn**

<sup>1</sup>∕<sub>3</sub> cup un-popped popping corn 4 x 60g MARS<sup>®</sup> Bar 90g butter

- 1. Preheat oven to 180°c. Line a large baking tray with baking paper.
- 2. Cook popcorn according to directions in the popcorn maker.
- Chop MARS<sup>®</sup> bar and butter; place in a medium saucepan and cook, stirring over a low heat until melted.
- 4. Combine the chocolate mixture and popcorn together; spread out onto baking tray. Bake for 4 minutes; stir. Bake for a further 2 minutes then remove from oven, stir and allow to cool.
- 5. Break into chunks and enjoy!

Makes approximately 8 cups

### Recipes continued

#### **Toffee Popcorn Crunch**

 $^1\!/_3$  cup un-popped popping corn

 $^{1\!/_{\!2}}$  cup firmly packed brown sugar

- 60g butter or margarine
- $1\ {}^{1}\!\!\!/_{2}$  tablespoons honey
- 1/4 teaspoon bicarbonate of soda
- 1/4 teaspoon vanilla essence
- 1/2 cup macadamia nuts, toasted
- 1. Preheat oven to 160°C. Line a large baking tray with baking paper.
- Cook popcorn according to directions in the popcorn maker. Place popcorn onto baking tray.
- 3. In a small saucepan, combine sugar, butter and honey; cook, stirring until mixture boils. Reduce heat; simmer for 3 minutes. Remove from heat and stir through soda and vanilla. Pour mixture over popcorn; add nuts and stir through to coat evenly.
- 4. Bake in oven for 3 minutes; stir then bake for a further 2 minutes. Remove from oven, stir. Allow to cool.

5. Break into chunks and enjoy!

#### Makes approximately 8 cups

#### **Rocky Poppy Road**

<sup>1</sup>∕<sub>3</sub> cup un-popped popping corn 2 x 375g milk chocolate melts 100g pink & white mini marshmallows

- <sup>3</sup>⁄<sub>4</sub> cup shredded coconut
- 1. Grease and line a 20cm x 30cm lamington pan. Line base and sides with baking paper, extending 5cm along long edges of the pan.
- 2. Cook popcorn according to directions in the popcorn maker.
- Stir chocolate in a heatproof bowl over a small saucepan of simmering water until smooth; cool slightly.
- 4. Combine popcorn, marshmallows, coconut together in a large bowl. Pour over melted chocolate; mix well to combine.
- 5. Spoon mixture into the prepared pan; pressing down gently. Allow to cool to room temperature.
- 6. Cut into pieces and enjoy!

#### Makes 48 pieces

### Recipes continued

#### **Cinnamon Munch**

#### You will need a candy thermometer for this recipe

- $^{1\!/_{\!3}}$  cup un-popped popcorn
- 120g butter, chopped
- 300g soft brown sugar
- 1/2 cup maple syrup
- 1/2 cup water
- 2 <sup>1</sup>/<sub>2</sub> teaspoons cinnamon
- 1 teaspoon salt
- 1. Cook popcorn according to directions in the popcorn maker.
- 2. Line a large baking tray with baking paper; spread popcorn evenly over tray.
- 3. Combine butter, sugar, syrup, water, cinnamon and salt in a medium saucepan. Cook, stirring, on a medium heat until the butter has melted and the sugar has dissolved. Using a pastry brush and hot water, brush down the sides of the saucepan to remove any sugar. Increase heat and bring to the boil. Boil, uncovered, without stirring until the temperature reaches 150°C on a candy thermometer.
- 4. Pour the hot toffee mixture over the popcorn and carefully stir through. Allow to cool to room temperature.
- 5. Break or cut into chunks and enjoy!

#### Makes approximately 8 cups

#### Pina Colada Popcorn

For best results, make the Pina Colada Syrup just before popping the popcorn.

- 2 tablespoons coconut powder
- 1 tablespoon water
- 1 tablespoon caster sugar
- 1 tablespoon shredded coconut

60g Sunbeam Foods Dried Pineapple, chopped

- $^{1}\!/_{3}$  cup un-popped popping corn
- 1. Combine coconut powder, water and sugar in a small saucepan. Cook, stirring until the mixture has combined and started to bubble. Remove from heat and stir through the shredded coconut and dried pineapple. Stand while making popcorn.
- 2. Cook popcorn according to directions in the popcorn maker.
- 3. Pour the Pina Colada mixture over the popcorn; mix well.
- 4. Enjoy!

#### Makes approximately 8 cups



# 12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act. In Australia 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.

Should your appliance require repair or service <u>after</u> the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

#### Australia

www.sunbeam.com.au

1300 881 861 Units 5 & 6, 13 Lord Street

Botany NSW 2019 Australia

#### **New Zealand**

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington Auckland, New Zealand



### Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

#### In Australia

Visit www.sunbeam.com.au Or call 1300 881 861

#### In New Zealand

Visit www.sunbeam.co.nz Or call 0800 786 232



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