



*recipes
inside!*



#DSSP100

SMARTSTORE™ STIRRING POPCORN MAKER, 3QT

Instruction Manual | Recipe Guide







SMARTSTORE™ STIRRING **POPCORN MAKER**

Important Safeguards.....	4-7
Parts & Features.....	8-9
Using Your Popcorn Maker	10-15
Cleaning & Maintenance	16
Storing the Popcorn Maker.....	17
Recipes.....	18-31
Notes.....	32-33
Customer Support	34
Warranty.....	35


the dash team!

IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions carefully.
- Do not touch the power cord or plug with we hands
- This product is only suitable for in-home use. Do not use it for other purposes, including outdoors or commercial use.
- Do not submerge the base or any electric parts in liquid.
- Please keep this product out of reach of children.
- Do not put the product in high temperature environments, close to strong magnets, flammable materials including gas, etc. in order to avoid fire accidents.
- Do not pull, bend, or compress the power cord with heavy objects to avoid accidents such as electric shock or fire.
- After turning the power on, do not attempt to disassemble the Popcorn Maker. Do not put spoons or other utensils into the popcorn maker.
- Do not flip the popcorn maker without oven gloves.
- Do not attempt to disassemble or repair the popcorn maker by yourself. Do not use parts created by a third party manufacturer in the Popcorn Maker.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 9AM-9PM EST Monday-Friday or by email at support@bydash.com.
- When using electrical appliances, basic safety precautions should

IMPORTANT SAFEGUARDS

always be followed, including the following:

- Do not touch hot surfaces. Use oven gloves when handling hot surfaces.
- To protect against electric shock do not immerse cord, plugs in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not plug in power when not in use.

IMPORTANT SAFEGUARDS:
PLEASE READ AND SAVE THIS
INSTRUCTION AND CARE MANUAL.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

L'utilisation d'appareils électriques nécessite de prendre des mesures de sécurité de base, y compris:

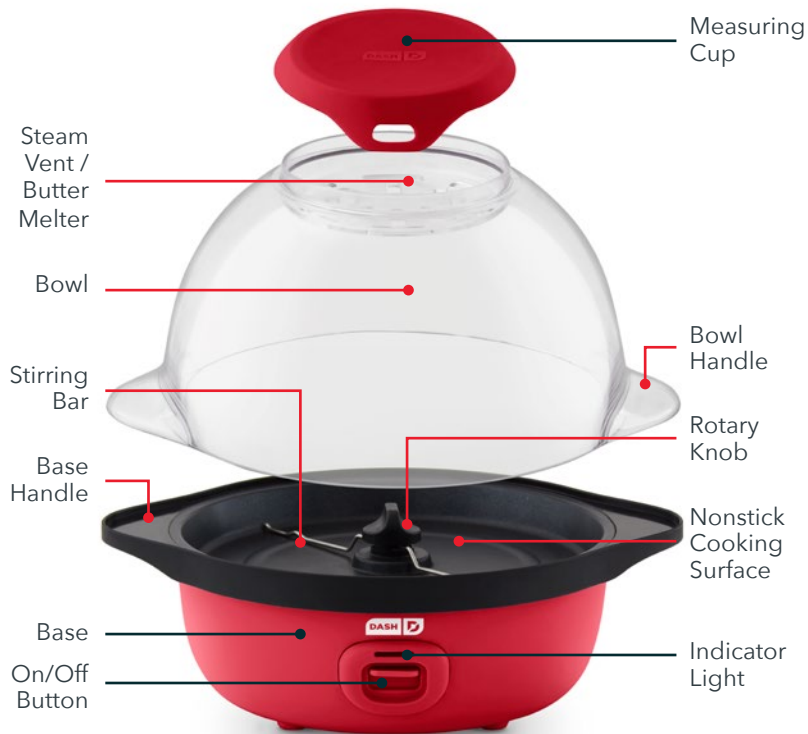
- Lisez attentivement toutes les instructions.
- Ne touchez pas le cordon d'alimentation ou la fiche avec vos mains
- Ce produit ne convient qu'à une utilisation à domicile. Ne l'utilisez pas à d'autres fins, y compris à l'extérieur ou à des fins commerciales.
- Ne plongez pas la base ni aucune pièce électrique dans du liquide.
- Veuillez garder ce produit hors de portée des enfants.
- Ne placez pas le produit dans des environnements à haute température, à proximité d'aimants puissants, de matériaux inflammables, notamment de gaz, etc. afin d'éviter les accidents d'incendie.
- Ne tirez pas, ne pliez pas ou ne comprimez pas le cordon d'alimentation avec des objets lourds pour éviter des accidents tels qu'un choc électrique ou un incendie.
- Après avoir mis l'appareil sous tension, n'essayez pas de démonter le Popcorn Maker. Ne mettez pas de cuillères ou d'autres ustensiles dans la machine à pop-corn.
- Ne retournez pas la machine à pop-corn sans gants de cuisine.
- N'essayez pas de démonter ou de réparer vous-même la machine à pop-corn. N'utilisez pas de pièces créées par un fabricant tiers dans le Popcorn Maker.

GARANTIES IMPORTANTES

- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 9h à 21h HNE du lundi au vendredi ou par courrier électronique à support@bydash.com.
- Lors de l'utilisation d'appareils électriques, des précautions de sécurité de base doivent toujours être suivies, notamment les suivantes:
- Ne touchez pas les surfaces chaudes. Utilisez des gants de cuisine lorsque vous manipulez des surfaces chaudes.
- Pour vous protéger contre les chocs électriques, n'immergez pas le cordon, les fiches dans l'eau ou d'autres liquides.
- Débranchez-le de la prise lorsqu'il n'est pas utilisé et avant de le nettoyer. Laissez refroidir avant d'installer ou de retirer des pièces et avant de nettoyer l'appareil.
- N'utilisez aucun appareil dont le cordon ou la fiche est endommagé ou après un dysfonctionnement de l'appareil. Retournez l'appareil au centre de service agréé le plus proche pour examen, réparation ou réglage.
- Ne pas placer sur ou près d'un brûleur à gaz ou électrique chaud, ni dans un four chauffé.
- Ne branchez pas l'alimentation utilisé.

GARANTIES IMPORTANTES:
VEUILLEZ LIRE ET CONSERVER CE
MODE D'EMPLOI ET D'ENTRETIEN

PARTS & FEATURES





Measuring Cup

Each part of the Measuring Cup holds $\frac{1}{3}$ cup of kernels.

USING YOUR DASH POPCORN MAKER

BEFORE FIRST USE

Clean the lid and measuring cup with a non-abrasive sponge, towel or cloth before using. Turn the Rotary Knob counterclockwise to remove the Stirring Arm from the Rotary Knob.

Wipe Stirring Bar and Cooking Surface with a non-abrasive sponge, towel or cloth. Install the Stirring Bar, make sure the Stirring Bar aligns with the Rotary Knob, and tighten the Rotary Knob clockwise to secure.

QUARTS OF POPPED CORN	AMOUNT OF OIL	AMOUNT OF POPCORN KERNELS	AMOUNT OF BUTTER
1	½ tbsp.	1 section measuring cup	½ tbsp.
2	1 tbsp.	2 sections measuring cup	1 tbsp.
3	1½ tbsp.	full measuring cup	1½ tbsp.

USING YOUR DASH POPCORN MAKER

NOTE: If using an extension cord, the marked rating of the cord should be at least as great as the electrical rating of the Popcorn Maker. Use a grounded 3-wire cord for grounded appliances.



- 1** Place the Popcorn Maker on a level surface and plug it in
- 2** Place a small amount of vegetable oil on the Cooking Surface according to chart on page 10 (**photo A**). Measure corn kernels in the included Measuring Cup (**photo B**).

USING YOUR DASH POPCORN MAKER



- 3** Add kernels to the Cooking Surface (**photo C**). Add the clear Bowl to the Base of the Popcorn Maker. NOTE: DO NOT attach the Measuring Cup to the top of the Popcorn Maker, as the Steam Vents must remain open during cooking.
- 4** For additional buttery flavor, add pat of butter to the top of the Bowl (where the Steam Vents are located) to heat while cooking (**photo D**). It is recommended to use $\frac{1}{2}$ tbsp butter per $\frac{1}{3}$ measuring cup kernels.

USING YOUR DASH POPCORN MAKER



- 5 Press the Power Switch down to start cooking (**photo E**). Depending on the amount of popcorn and size of kernels, it may take 3-4 minutes for the popcorn to begin popping.
- 6 Once popping has slowed to one kernel every three seconds or longer, turn the Power Switch up to turn off the appliance and unplug the Popcorn Maker (**photo F**).

USING YOUR DASH POPCORN MAKER



- 7** Add the Measuring Cup to the top of the Bowl (**photo G**). It should fit securely into place. Unplug the Popcorn Maker.
- 8** Hold together the Bowl Handle and the Base Handle and flip the popcorn maker over. You can also hold by the Measuring Cup and the Base of the Popcorn Maker (**photo H**).

NOTE: DO NOT directly grab the clear Bowl or the Cooking Surface, as both will be hot after cooking. Use oven mitts if desired for additional safety!

USING YOUR DASH POPCORN MAKER



- 9 Remove the Base and serve (**photo I**). Be sure to open the Popcorn Maker so the steam escapes away from you, as steam will be hot. Use oven gloves or a towel.

NOTE: Please wait approximately 10-12 minutes before using the Popcorn Maker again, otherwise it will overheat.

TIP: If kernels are not popping as much as desired, try soaking the rest of them in water for 10 minutes to add moisture. If popcorn kernels are old and completely dry, they won't pop. This can also result in fluffier popcorn!

CLEANING & MAINTENANCE



- 1** Be sure to allow the Popcorn Maker to cool before cleaning. Remove the Stirring Bar from the Base by unscrewing the Rotary Knob (**photo A**). Use a damp, frictionless sponge or damp cloth to clean the Base and the Stirring Bar before reattaching (**photo B**).
- 2** Wash the Bowl and Measuring Cup in warm soapy water with no abrasive or sponge. The Bowl and Measuring Cup are top-rack dishwasher safe.
- 3** Rinse thoroughly and dry with a soft towel.
- 4** DO NOT submerge the Base into water or other solutions.

STORING THE POPCORN MAKER



- 1 Ensure that the Popcorn Maker is clean and dry before storing.
- 2 To store the Popcorn Maker, attach the Measuring Cup to the clear Bowl and nest the Base inside the Bowl (**photo A**).
- 3 Store in a dry place.



RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals



BEST BUTTERED POPCORN

Makes 2 servings

Ingredients:

¼ cup (½ stick) good quality
unsalted butter

1 tbsp unsalted butter, thinly sliced
and softened

⅓ cup popcorn kernels

1 tsp fine sea salt

1 tbsp canola oil

Directions:

1. For clarified butter, in a small saucepan, melt the ¼ cup butter over low heat until white foam rises to the top. Skim off the foam. Let the butter sit for 10 minutes. Pour or spoon off the clear yellow fat, leaving behind all the water and any remaining solids.
2. Place the popcorn kernels into the base of the Stirring Popcorn Maker. Drizzle the on the oil. Set the Bowl in place. Arrange the softened butter on the Butter Melter. Plug in the machine. When the corn has popped, click the Bowl in place. Flip the machine.
3. Pour the clarified butter over the popcorn and toss to coat it. Sprinkle on the salt and toss. Serve warm.





WHITE CHEDDAR POPCORN

Makes 2 servings

Ingredients:

4 cups buttered popcorn

¼ cup white cheddar cheese powder

Pinch of red chili powder

2 tbsp snipped chives, optional

Directions:

1. In a large mixing bowl, sprinkle the cheddar cheese powder and chili powder over the popcorn. With your hands, mix until the cheese coats the popcorn evenly. If using, sprinkle the chives over the cheese-coated popcorn before serving.
2. White Cheddar Popcorn will keep in an airtight container at room temperature for 2 days.





MOVIE MUNCHIES POPCORN

Makes 2 servings

Ingredients:

4-5 cups buttered popcorn, salted to taste ½ cup raisins
¾ cups mini marshmallows ¼ cup chocolate chips
⅔ cups pretzel sticks in 1-inch pieces
½ cup M&M candy

Directions:

1. In a large bowl, combine all the ingredients. Movie Munches Popcorn keeps in an airtight container at room temperature for 3 days.



POPCORN TRAIL MIX

Makes 2 servings

Ingredients:

3 cups plain popcorn

1½ cups oat ring cereal

⅓ cup dried cranberries

¼ cup golden raisins

¼ cup dry-roasted almonds,
halved crosswise

⅓ cup chopped dried pineapple

¼ cup roasted pumpkin seeds

2 tbsp dry-roasted sunflower
seeds

Directions:

1. In a large bowl, combine all the ingredients.
2. Popcorn Trail Mix keeps in an airtight at room temperature container for 3 days.



ROCKY ROAD POPCORN

Makes 10 3-inch pieces

Ingredients:

- | | |
|-----------------------------------|------------------------------------------|
| 2 tbsp (¼ stick) unsalted butter | ½ cup lightly salted dry roasted peanuts |
| 3 cups mini marshmallows, divided | ½ cup chocolate chips |
| 4 cups plain popcorn | |

Directions:

1. Line a large baking sheet with baking parchment and set aside. Coat a heatproof flexible spatula and two tablespoons with cooking spray. Set them aside.
2. In a large oven pot, melt the butter over medium heat. As soon as the butter melts, add 2 cups marshmallows. When the marshmallows are almost melted, take the pot off the heat. Add the popcorn and mix to coat it thoroughly. Add the peanuts and mix to distribute them evenly. Mix in the remaining cup of marshmallows. When the mixture has cooled slightly but is still pliable, mix in the chocolate chips.
3. Using the two spoons, scoop up enough popcorn mixture to make a 3-inch mound on the lined baking sheet. Repeat, making 9 more mounds, using your hands when the mixture is cool enough to handle. Press each mound firmly together.
4. Refrigerate Rocky Road Popcorn until firm, 1 to 2 hours. Serve chilled.
5. Rocky Road Popcorn will keep, covered in the refrigerator for 3 days.





PARMESAN BACON POPCORN

Makes 2 to 3 servings

Ingredients:

¾ cup grated Parmesan cheese

½ cup crumbled crisp bacon
(about 6 strips)

12 cups buttered popcorn

Salt and ground black pepper,
optional

Directions:

1. In a small bowl, combine the cheese and bacon. Set aside while making the popcorn.
2. In a large bowl, add the Parmesan bacon mixture to the warm popcorn and with your hands, toss until the kernels are lightly coated with the cheese and the bacon gets distributed; some bacon will stay in the bottom of the bowl. If desired, season with salt and pepper to taste.
3. To get all the bacon, dig deep when eating Parmesan Bacon Popcorn.
4. Parmesan Bacon Popcorn is best eaten shortly after you make it.



BUFFALO RANCH POPCORN

Makes 2 servings

Ingredients:

4 cups buttered popcorn

¼ ounce Ranch Dressing or Dip Mix

1 tbsp unsalted butter

¼ tsp white cheddar cheese powder
(optional)

1.5 tbsp Buffalo wing sauce (see note)

Hot sauce, optional

Directions:

1. Place the popcorn in a large mixing bowl.
2. In a small bowl, melt the butter in a microwave, or use a small pot over medium heat.
3. Whisk in the Buffalo wing sauce until combined. Add hot sauce to taste, if desired. Pour the seasoning sauce over the popcorn and using a flexible spatula, mix until the popcorn is evenly coated.
4. Sprinkle the ranch dressing mix and white cheddar cheese powder over the popcorn and mix to combine. Serve immediately.
5. Note: Check the ingredients on ranch dressing or dip mix. Some brands contain MSG.



KETTLE CORN

Makes 2 servings

Ingredients:

⅓ cup popcorn kernels

1½ tbsp canola oil

1 tbsp granulated white sugar

Fine sea salt

Directions:

1. Place the popcorn kernels into the base of the Store Stirring Popcorn Maker. Drizzle the oil over the kernels. Sprinkle on the sugar.
2. Pop popcorn using the Stirring Popcorn Maker. As soon as popping slows to 2 to 3 seconds, unplug the Stirring Popcorn Maker and flip it to move the corn into the Bowl.
3. Season the popcorn to taste with salt.
4. Kettle Corn is best enjoyed the day it is made.
5. The popcorn will burn if more sugar is added or the batch made is smaller or larger. To make more servings, repeat the recipe.

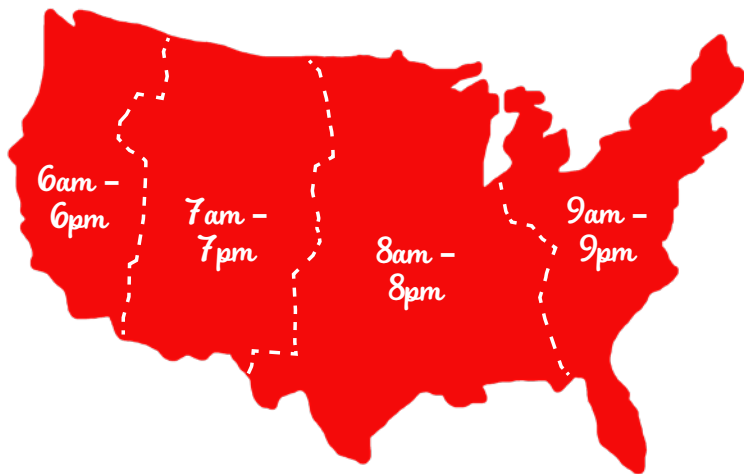


CUSTOMER SUPPORT

FEEL GOOD
GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM - 5PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash SmartStore™ Stirring Popcorn Maker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 550W

Stock#: DSSP100_20220322_V2



1-800-898-6970 | @unprocessyourfood | bydash.com