



*recipes
inside!*



#DSSP300

SMARTSTORE™ STIRRING **POPCORN MAKER**

Instruction Manual | Recipe Guide







SMARTSTORE™ STIRRING **POPCORN MAKER**

Important Safeguards.....	4-9
Parts & Features.....	10-11
Using Your Popcorn Maker	12-17
Cleaning & Maintenance	18
Storing the Popcorn Maker.....	19
Recipes.....	21-37
Customer Support	38
Warranty.....	39


the dash team!

IMPORTANT SAFEGUARDS

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

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- **ATTENTION:** This appliance cannot be used with an external timer or a separate remote control.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not put the product in high temperature environments, close to strong magnets, flammable materials including gas, etc. in order to avoid fire accidents.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.

IMPORTANT SAFEGUARDS

- The Popcorn Maker will not shut off automatically. To avoid overheating, please add popcorn kernels before operating. Do not operate the appliance without popcorn kernels.
- Do not touch hot surfaces. Use oven gloves when handling hot surfaces.
- Do not flip the popcorn maker without oven gloves.
- DO NOT use the Popcorn Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Popcorn Maker is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not pull, bend, or compress the power cord with heavy objects to avoid accidents such as electric shock or fire.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- After turning the power on, do not attempt to disassemble the Popcorn Maker. Do not put spoons or other utensils into the popcorn maker.
- Allow the appliance to rest for at least 10 minutes between popping cycles.
- Do not exceed a 5-minute maximum continuous usage time.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not submerge the base or any electric parts in liquid.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

IMPORTANT SAFEGUARDS

- 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.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

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

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- ATTENTION : Cet appareil ne peut pas être utilisé avec une minuterie externe ou un télécommande.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- 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.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est

GARANTIES IMPORTANTES

nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.

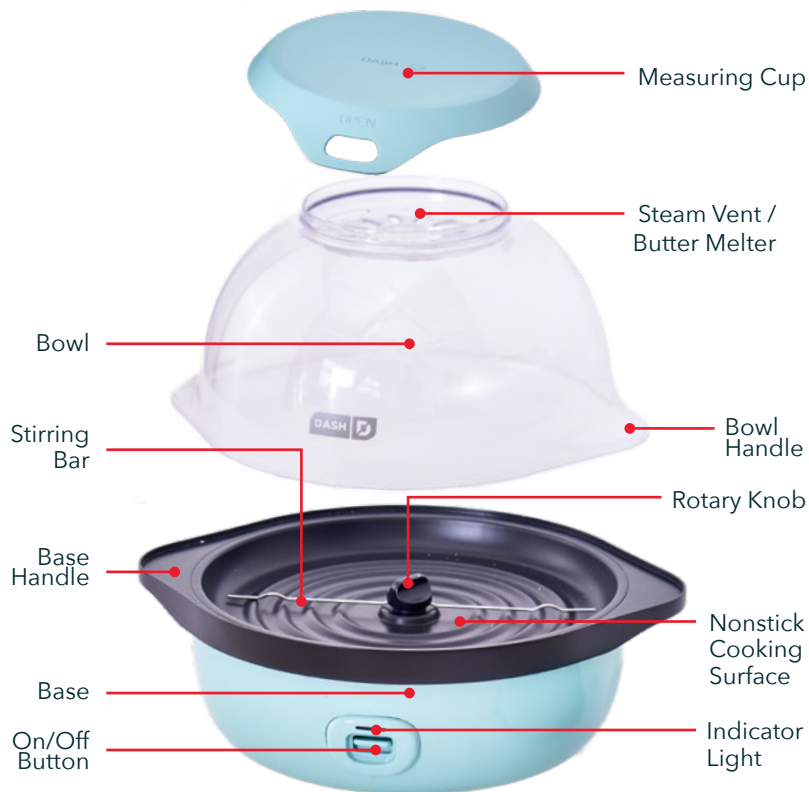
- Le Popcorn Popper ne s'éteindra pas automatiquement. Afin d'éviter une surchauffe, veuillez ajouter les grains de maïs avant le fonctionnement. N'utilisez pas l'appareil sans grain de maïs.
- Ne touchez pas les surfaces chaudes. Utilisez des gants de cuisine lorsque vous manipulez des surfaces chaudes.
- Ne retournez pas la machine à popcorn sans gants de cuisine.
- N'utilisez PAS la machine à popcorn à proximité de l'eau ou d'autres liquides, avec des mains mouillées, ou si vous vous tenez sur une surface mouillée.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. La machine à popcorn n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- 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.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Après avoir mis l'appareil sous tension, n'essayez pas de démonter la machine à popcorn. Ne mettez pas de cuillères ou d'autres ustensiles dans la machine à popcorn.
- Laissez l'appareil reposer pendant au moins 10 minutes entre les cycles d'éclatement.
- Ne dépassez pas les 5 minutes de temps maximal d'utilisation continue.
- Débrancher l'appareil et laissez refroidir avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Ne plongez pas la base ni aucune

pièce électrique dans du liquid.

- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Pour toute question liée à l'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 courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

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

PARTS & FEATURES





Measuring Cup

Each part of the Measuring Cup holds $\frac{1}{4}$ cup of kernels.



Cord Storage

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
2QT	1 tbsp	¼ cup	1 tbsp
4QT	2 tbsp	½ cup	2 tbsp
6QT	3 tbsp	¾ cup	3 tbsp

NOTE: Each part of the Measuring Cup holds ¼ cup of kernels.

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 12 (**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 1 tbsp butter per $\frac{1}{4}$ cup popcorn.

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

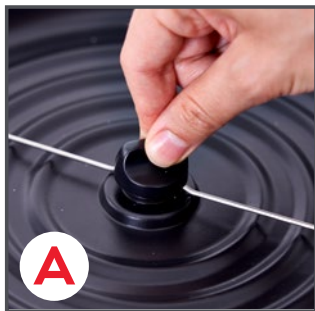


- 9 Remove the Base and serve (**photo I**). Be sure to open the Popcorn Maker so the steam escapes away from you, as steam will be hot. Use oven gloves or a towel.

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, wrap the cord around the Cord Storage on the underside of the Base.
- 3 Attach the Measuring Cup to the clear Bowl and Nest the Base inside the Bowl (**photo A**).
- 4 Store in a dry place.




*Rocky Road
Popcorn on
page 30!*

RECIPE GUIDE



Follow us!

@bydash | recipes, videos, & inspiration

@unprocessyourfood | veg & vegan-friendly meals



BEST BUTTERED POPCORN

Makes 4 servings

Ingredients:

½ cup (1 stick) good quality
unsalted butter

2 tbsp unsalted butter, thinly
sliced and softened

⅔ cup popcorn kernels

2 tsp fine sea salt

2 tbsp canola oil

Directions:

1. For clarified butter, in a small saucepan, melt the ½ 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. This makes about ⅓ cup clarified butter.
2. Place the popcorn kernels into the base of the SmartStore™ Stirring Popcorn Maker. Drizzle 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 ¼ cup of the clarified butter over the popcorn and toss to coat it. Sprinkle on the salt and toss. Serve warm.





PERFECT CARAMEL CORN

Makes 4 servings

NOTE: Working with boiling sugar requires great caution. Wear protective oven gloves. For safety's sake, make sure the cat, the dog and young children cannot come into the kitchen while the caramel is cooking.

Ingredients:

- ½ cup popcorn kernels
- butter and salt, to taste
- 1 packed cup (6 ounces) light brown sugar
- ½ cup (1 stick) unsalted butter
- ⅓ cup light corn syrup
- 2 tbsp condensed milk
- ¼ tsp vanilla extract

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker. Add butter and salt, to taste.

2. Place the popcorn in a very large kitchen bowl or pot. (Do not use the Bowl of the SmartStore™ Stirring Popcorn Maker.)
3. Line a large baking sheet with baking parchment and set aside. Coat a heatproof spatula with cooking spray. If making crisp caramel corn, heat the oven to 300°F.
4. In a medium saucepan, combine the sugar, butter, and corn syrup, and over medium-high heat bring to a boil, stirring constantly with a wooden spoon. Add the condensed milk and stir just to combine. Reduce the heat to medium and boil without stirring until the mixture registers 240-245°F. on a candy thermometer (see note for alternative method), about 4 minutes. Off the heat, add the vanilla, and 1/8 tsp salt, standing back as the mixture will splatter.
5. Working VERY CAREFULLY, pour the hot caramel over the popcorn. Stir, digging the caramel up from the bottom for 2 minutes, until all the corn is evenly coated. Take care while stirring not to let the hot mixture touch your hand. Turn the coated popcorn onto the prepared baking sheet and spread it in an even layer.
6. For chewy, slightly sticky caramel corn, cool popcorn for 2 to 4 hours. For crisp caramel popcorn, bake the popcorn mixture for 20 minutes. Stir, respread the popcorn, and return to the oven for 20 minutes. Set the baking sheet on a wire rack and cool completely. The popcorn will crisp as it cools.
7. Crisp Perfect Caramel Corn keeps for 2 days. The chewy kind is best the day it is made.
8. Alternative method to measure temperature of the caramel: Fill a small bowl with ice water. Drizzle a small amount of the caramel into the cold water. When it forms a sticky ball, it has reached 240°F.



WHITE CHEDDAR POPCORN

Makes 4 servings

Ingredients:

¼ cup popcorn kernels

butter and salt, to taste

½ cup white cheddar cheese powder

Pinch of red chili powder

¼ cup snipped chives, optional

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker. Add butter and salt, to taste.
2. 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.
3. White Cheddar Popcorn will keep in an airtight container at room temperature for 2 days.





MOVIE MUNCHIES

POPCORN

Makes 4 servings

Ingredients:

¼ cup popcorn kernels

butter and salt, to taste

1½ cups mini marshmallows

1¼ cups pretzel sticks in 1-inch pieces

1 cup M&M candy

¾ cup raisins

½ cup chocolate chips

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker. Add butter and salt, to taste.
2. 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 4 servings

Ingredients:

½ cup popcorn kernels

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. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker.
2. In a large bowl, combine all the ingredients.
3. Popcorn Trail Mix keeps in an airtight container at room temperature container for 3 days.



ROCKY ROAD POPCORN

Makes 20 3-inch pieces

Ingredients:

¼ cup popcorn kernels

4 tbsp (½ stick) unsalted butter

6 cups mini marshmallows, divided

1 cup lightly salted dry roasted peanuts

1 cup chocolate chips

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker.
2. 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.
3. In a large oven pot, melt the butter over medium heat. As soon as the butter melts, add 4 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 2 cups marshmallows. When the mixture has cooled slightly but is still pliable, mix in the chocolate chips.

4. Using the two spoons, scoop up enough popcorn mixture to make a 3-inch mound on the lined baking sheet. Repeat, making 19 more mounds, using your hands when the mixture is cool enough to handle. Press each mound firmly together.
5. Refrigerate Rocky Road Popcorn until firm, 1 to 2 hours. Serve chilled.
6. Rocky Road Popcorn will keep, covered in the refrigerator for 3 days.



PARMESAN BACON POPCORN

Makes 4 to 6 servings

Ingredients:

1/3 cup popcorn kernels

butter and salt, to taste

3/4 cup grated Parmesan cheese

1/2 cup crumbled crisp bacon (about 6 strips)

Salt and ground black pepper, optional

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker. Add butter and salt, to taste.
2. In a small bowl, combine the cheese and bacon. Set aside while making the popcorn.
3. 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.
4. To get all the bacon, dig deep when eating Parmesan Bacon Popcorn.
5. Parmesan Bacon Popcorn is best eaten shortly after you make it.



BUFFALO RANCH POPCORN

Makes 4 servings

Ingredients:

½ cup popcorn kernels

butter and salt, to taste

2 tbsp unsalted butter

3 tbsp Buffalo sauce

Hot sauce, optional

½ ounce Ranch Dressing or Dip Mix
(see note)

1 tsp white cheddar cheese powder
(optional)

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker. Add butter and salt, to taste.
2. In a small bowl, melt the butter in a microwave, or use a small pot over medium heat.
3. Whisk in the Buffalo sauce until combined with butter. 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.

NOTE: Check the ingredients on Ranch Dressing or Dip Mix. Some brands are highly processed and contain additives.



KETTLE CORN

Makes 2 servings

Ingredients:

½ cup popcorn kernels

2 tbsp canola oil

1½ tbsp granulated white sugar

Fine sea salt

Directions:

1. Place the popcorn kernels into the base of the SmartStore™ Stirring Popcorn Maker. Drizzle the oil over the kernels. Sprinkle on the sugar.
2. Pop ½ cup popcorn kernels using the Popcorn Maker. As soon as popping slows to 2 to 3 seconds, unplug the SmartStore™ 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.





NUTTY, SWEET & SALTY POPCORN CRUNCH

Makes 12 servings

NOTE: Working with boiling sugar requires great caution. Wear protective oven gloves. For safety's sake, make sure the cat, the dog and young children cannot come into the kitchen while the caramel is cooking.

Ingredients:

½ cup popcorn kernels	¾ cup (1½ sticks) unsalted butter
2 cups pecans, broken lengthwise in half	½ cup light corn syrup
1 cup salted dry-roasted almonds	1 tsp vanilla extract
1 cup walnuts, broken into large pieces	¼ tsp baking soda
2 cups (12 ounces) light brown sugar	¼ tsp sea salt

Directions:

1. Pop popcorn kernels using the SmartStore™ Stirring Popcorn Maker.
2. Preheat the oven to 300°F. Line a large baking sheet with baking parchment and set aside. Coat a heatproof spatula with cooking spray.

3. Place the popcorn in a very large mixing bowl or large pot. Sprinkle the nuts over the popcorn.
4. In a medium saucepan, combine the sugar, butter, and corn syrup. Bring the mixture to a boil over medium-high heat, using a wooden spoon to stir constantly. Reduce the heat to medium and boil without stirring until the mixture registers 250°F. on a candy thermometer (see note for alternative method). Off the heat, add the vanilla, baking soda, and salt, standing back as the mixture will splatter and foam.
5. Working VERY CAREFULLY, pour the hot caramel over the popcorn. Stir, digging the caramel up from the bottom, until all the corn and nuts are evenly coated. Take care while stirring not to let the hot mixture touch your hand. Turn the coated popcorn mixture onto the prepared baking sheet and spread it in an even layer.
6. Bake the popcorn mixture for 15 minutes. Stir, respread, and return to the oven for 15 minutes, or until the coated popcorn is the color of caramel candy. If darker caramel with more bitter flavor is desired, after stirring, bake for 25 to 30 minutes.
7. Set the baking sheet on a wire rack. The caramel will harden and crisp as it cools. When Nutty, Sweet & Salty Popcorn Crunch has cooled completely, break it up completely or into chunks.
8. Nutty, Sweet & Salty Popcorn Crunch will keep in an airtight container at room temperature for 5 days.

CUSTOMER SUPPORT

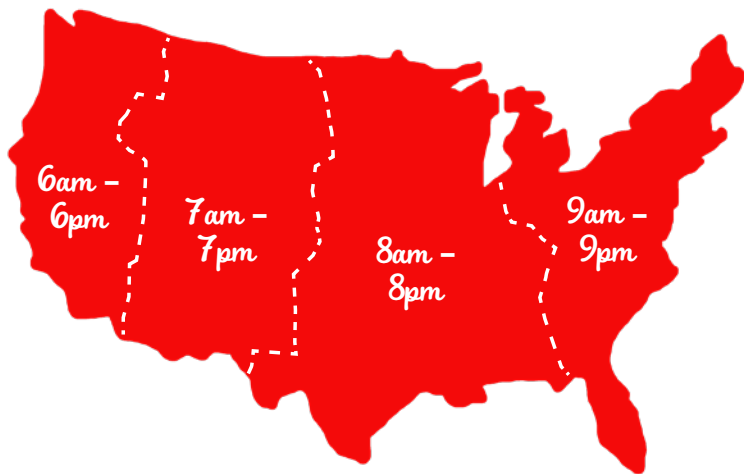
FEEL GOOD
GUARANTEE™

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 US-based customer support team is at your service

Monday - Friday during the times below.

Reach 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 850W

Stock#: DSSP300_20200622_V5



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