



**salton®**  
halogen  
popcorn maker



## **Instruction Booklet**

Model CP1356

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. 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.
6. 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.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the manufacturer for examination, repair or electrical or mechanical adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. Do not attempt to repair this appliance yourself. See Warranty section.
8. The use of accessories or attachments not recommended by Salton may cause hazards.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. This appliance is for Household Use Only. Do not use appliance for other than intended use.

14. Extreme caution must be used when moving an appliance containing hot liquids.
15. Do not leave unit unattended while in use or plugged into an outlet.
16. Do not leave unit plugged in when not being used.
17. **IMPORTANT:** The ON/OFF switch must always be in the OFF position when the Popping Plate is removed.
18. This Popcorn Maker will not shut off automatically.
19. To avoid overheating the Popcorn Maker, add kernels and oil before operating.
20. Extreme caution must be used when removing the popcorn. Always turn the unit away from you and over a countertop so that residual hot oil or water will not cause burns.
21. Avoid contact with moving parts.

# SAVE THESE INSTRUCTIONS

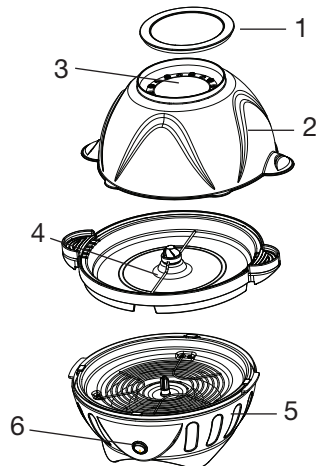
## HOUSEHOLD USE ONLY

### POLARIZED PLUG

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 fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

### DESCRIPTION OF PARTS

1. Plastic Cap
2. Cover
3. Butter Well
4. Popping Plate with Stirring Rod
5. Base
6. ON/OFF Switch



## BEFORE FIRST USE

1. Ensure that you have all the parts listed above in the Description of Parts section before throwing away the packaging.
2. REMOVE THE CARDBOARD BETWEEN THE POPPING PLATE AND THE BASE.
3. Wash the Plastic Cap, Cover and Popping Plate in warm soapy water. Rinse. The Cover and Popping Plate can also be washed in the dishwasher. The Cover should be placed on the top rack only. DO NOT use the dry cycle.
4. Dry.
5. When using the Popcorn Maker for the first time there may be a small amount of smoke and/or odour. This will only last a few minutes as the manufacturing oils burn off.

## HOW TO USE

**Warning: DO NOT USE if the glass heating element in the base is cracked or broken. The ON/OFF switch must always be OFF when the Popping Plate is removed.**

1. Place the Base on a flat, dry surface close to a 120 volt AC outlet.
2. Place the Popping Plate on the Base so that the handles are on both sides and the notches at the front and back fit over the tabs at the front and back tabs of the Base. Ensure that the Popping Plate is completely seated on the Base before using.
3. Use the chart below for the correct amount of vegetable oil and kernels.

Popcorn	Vegetable Oil	Kernels	Refridgerated Butter or Margarine (FOR BUTTER WELL ONLY)
2 quarts/litres	1 tbsp. (15 ml)	1/3 cup (85 ml)	1 tbsp. (15 ml)
4 quarts/litres	2 tbsp. (30 ml)	2/3 cup (170 ml)	2 tbsp. (30 ml)
5 quarts/litres	2.5 tbsp. (40 ml)	3/4 cup (180 ml)	3 tbsp. (45 ml)

**NOTE: Do not add more kernals or oil than recommended.**

### IMPORTANT:

**DO NOT substitute butter, margarine, shortening or lard on the Popping Plate for vegetable oil as these will burn or smoke excessively. Butter or margarine should only be used in the Butter Well.**

4. Pour oil onto the Popping Plate then spread the corn kernels evenly over the Popping Plate.
5. Place the Cover on the Base making sure the handles of the Cover fit into the handles of the Popping Plate.

6. REMOVE the Plastic Cap.
7. If buttered popcorn is desired, divide recommended amount of refrigerated butter into 6 equal-sized pieces and place in a single layer over the holes in the Butter Well. If unrefrigerated butter is used, add to Butter Well after the first corn kernel pops. If unbuttered popcorn is desired, do not add butter to the Butter Well. **IMPORTANT:** NEVER leave the Plastic Cap on when making popcorn. Put the Plastic Cap on AFTER popping is complete and before flipping popcorn into the Cover.
8. Plug into a 120 volt AC wall outlet only.
9. Press the ON/OFF Switch to the ON (I) position. The stirring rod will rotate as long as the Popcorn Maker is on. Do not shake the Popcorn Maker during the popping cycle. The popping cycle will take approximately 4 – 6 minutes. When there is a 1 – 2 second pause between pops or if the popped kernels are lifting the Cover off the base then the popping cycle is complete.
10. To avoid scorching, immediately switch the ON/OFF Switch to the OFF position. Snap the Plastic Cap securely onto the Butter Well, grasp handles of Popping Plate and Cover together, lifting them off of the base. Quickly flip upside down and lift the Popping Plate away from the Cover, lifting away from you to avoid any escaping steam.
11. Place the hot Popping Plate on a wire rack or back onto the Base.
12. Unplug the Popcorn Maker from the wall outlet.
13. Popcorn is ready to serve. If desired, sprinkle salt or seasonings over the popcorn.
14. If additional batches of popcorn are desired transfer popcorn in another serving bowl and follow steps above.

## **CARE AND CLEANING**

1. Clean the Popcorn Maker after each use.
2. Allow the Popcorn Maker to cool before cleaning
3. Wash the Cover, Plastic Cap and Popping Plate in hot soapy water. Rinse and dry. Do not use scouring pads or abrasive cleansers on the Cover or Popping Plate as these could scratch the surface. The Cover and Popping Plate can also be placed in the dishwasher. The Cover should be placed on the top rack only.
4. Be careful not to bend the Stirring Rod when washing.
5. Clean the Base by wiping with a damp cloth or sponge. DO NOT remove the grate from the Base for cleaning. NEVER immerse the Base in water or any other liquid.
6. After consistent use, the non-stick finish on the Popping Plate may discolour. This will not affect the performance of the Popcorn Maker. To remove the discolouration use a soft cloth saturated with lemon juice or vinegar and rub over the finish. Wipe with a clean damp cloth and dry.

## RECIPES

### Italian Herb and Cheese Popcorn

2 litres/quarts	Popcorn
30 – 60 ml (2 – 4 tbsp.)	Butter, melted
5 – 10 ml (1 – 2 tsp.)	Dried Italian herbs
3 ml (1/2 tsp.)	Garlic powder
45 ml (3 tbsp.)	Parmesan cheese
	Salt and pepper, to taste

- Warm popcorn on a baking sheet in the oven at 110°C (230°F) about 10 minutes.
- Combine melted butter, Italian herbs, garlic powder, Parmesan cheese, salt and pepper in a small bowl. Stir until combined.
- Place warmed popcorn in the serving bowl with the plastic cap on so that it can be tossed with the butter mixture above.
- Serve and enjoy.

### Rosemary Parmesan Popcorn

4 litres/quarts	Popcorn
15 ml (1 tbsp.)	Butter
15 ml (1 tbsp.)	Olive oil
10 ml (2 tsp.)	Dried rosemary, crushed
60 ml (1/4 cup)	Parmesan cheese
5 ml (1 tsp.)	Sea salt
Dash	White pepper
Dash	Garlic powder

- Place popcorn in the serving bowl. Ensure that the plastic cap is on.
- Place butter in a microwave safe bowl and melt in the microwave.
- When butter has melted, stir in oil, rosemary, salt, pepper and garlic powder.
- Pour over popcorn.
- Sprinkle with cheese and toss.

## Cinnamon Popcorn

5 litres/quarts	Popcorn
85 ml (1/3 cup)	Butter
170 ml (2/3 cup)	White sugar
10 ml (2 tsp.)	Cinnamon
3 ml (1/2 tsp.)	Salt
3 ml (1/2 tsp.)	Vanilla extract

- Preheat oven to 120°C (250°F).
- Melt butter in a small saucepan over medium heat. Stir in the sugar, cinnamon, salt and vanilla. Cook until thick.
- Place popcorn in a heat resistant bowl.
- Pour butter mixture over popcorn and stir until the popcorn is evenly coated.
- Spread the popcorn on a large baking sheet.
- Bake in preheated oven for 10 minutes. Turn off the oven and leave the popcorn in the oven for 20 minutes.
- Remove from oven.
- Cool completely before serving.

## Caramel Popcorn

5 litres/quarts	Popcorn
250 ml (1 cup)	Butter
500 ml (2 cups)	Brown sugar
125 ml (1/2 cup)	Light corn syrup
3 ml (1/2 tsp.)	Baking soda
5 ml (1 tsp.)	Vanilla extract

- Preheat oven to 95°C (200°F).
- In a medium size saucepan melt butter over medium heat. Stir in brown sugar, corn syrup and salt.
- Bring to a boil, stirring constantly. Boil, without stirring, for 4 minutes. Remove from heat and stir in baking soda and vanilla.
- Place popcorn in a large heat resistant bowl.
- Pour heated mixture from saucepan in a thin stream over the popcorn.
- Stir to coat.

- Separate onto two large baking sheets and bake in preheated oven for 1 hour, stirring every 15 minutes.
- Remove from oven and let cool completely before serving.

### **Peanutty Popcorn**

1.5 litres/quarts	Popcorn
250 ml (1 cup)	Roasted, salted peanuts
340g (3/4 lb)	Chocolate chips
125 ml (1/2 cup)	Honey

- Stir popcorn and peanuts together in the serving bowl. Ensure that the plastic cap is on.
- In a microwave-safe bowl, heat chocolate chips for 10 seconds. Stir. Repeat the heating and stirring until chocolate chips are melted.
- Stir honey into chocolate until blended.
- Pour chocolate mixture over popcorn and peanuts and toss until evenly coated.
- Shape into small balls and place on waxed paper.
- Refrigerate until firm.
- Store in an airtight container up to 5 days.

### **Candied Popcorn**

5 litres/quarts	Popcorn
250 ml (1 cup)	Sugar
10 ml (2 tsp.)	Butter
60 ml (1/4 cup)	Water
1 – 2 drops	Food colouring

- Combine sugar, butter, water and food colouring in a saucepan.
- Boil contents for 3 minutes.
- Let cool to lukewarm.
- Grease a large roasting pan then fill with popcorn.
- Pour syrup mixture over the popcorn and toss to coat.
- Scoop onto parchment paper and let cool completely before breaking apart.



## Popcorn Flavourings

Popcorn can also be tossed with your favourite herbs and spices. Below are a few examples. The recipes below are for 1–1.5 litres/quarts of popcorn. Double or triple the recipes as needed.

### Pizza Flavoured

- |                 |                           |
|-----------------|---------------------------|
| 30 ml (2 tbsp.) | Parmesan cheese, grated   |
| 5 ml (1 tsp.)   | Oregano, ground           |
| 2 pcs.          | Sundried tomatoes, ground |
- Mix together and sprinkle over the popcorn. Toss.

### Spicy Seasoning

- |                   |                                   |
|-------------------|-----------------------------------|
| 5 ml (1 tsp.)     | Paprika                           |
| 3 ml (1/2 tsp.)   | Chili powder                      |
| 1.5 ml (1/4 tsp.) | Crushed red pepper flakes, ground |
- Mix together and sprinkle over the popcorn. Toss.

### Cinnamon Seasoning

- |                 |          |
|-----------------|----------|
| 10 ml (2 tsp.)  | Sugar    |
| 3 ml (1/2 tsp.) | Cinnamon |
- Mix together and sprinkle over the popcorn. Toss

### Salt and Vinegar Popcorn Seasoning

- |                        |                |
|------------------------|----------------|
| 15-30 ml (1 – 2 tbsp.) | Vinegar        |
|                        | Salt, to taste |
- Spritz the popcorn with vinegar. Sprinkle with salt and toss.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or 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 grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

**LIMITED WARRANTY**

**\*\*The original sales receipt is the only acceptable proof of purchase\*\***

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

**TO OBTAIN PROMPT WARRANTY SERVICE:**

Contact one of our many Service Centers found on our website  
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

.....  
Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Prov/State \_\_\_\_\_ Postal/Zip Code \_\_\_\_\_

Daytime Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Product defect: \_\_\_\_\_

Type of payment      Cheque/Money Order       Visa       MasterCard

Name on card \_\_\_\_\_ Expiry Date \_\_\_\_\_ CSV No \_\_\_\_\_

Card No. \_\_\_\_\_

To contact our Customer Service Department:

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