



Dash Turbo Pop Popcorn Maker DAPP155 User Manual

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DAPP155

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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 hot surfaces.
- To protect against electric shock, do not immerse cord, plugs, or appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- When not in use, unplug the appliance from wall outlet and allow Popcorn Maker to cool before assembling or disassembling parts, or cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions. Call customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of tables or counters, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to the appliance first, then plug the cord in the wall outlet. To disconnect, turn the appliance to "Off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- Do not leave appliance unattended.
- 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.
- This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug 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.
- Longer detachable power-supply cords are available and may be used if care is exercised in their use.
- The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
- The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
- 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.
- If the appliance is grounded, the extension cord should be a grounding prong.
- Allow the appliance to rest for at least 10 minutes between popping cycles.
- Do not exceed a 5 minute maximum continuous usage time.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Never operate a defective or damaged appliance. If the cord is damaged or defective for any reason, seek replacement by calling customer support.
- 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.

PARTS & FEATURES



TIPS & TRICKS

- After the first popping cycle, wait for approximately 10 to 12 minutes before using the Popcorn Maker again.
- Place a small amount of butter in the Measuring Cup during the popping process and allow the butter to melt.
- Never put the butter in the Aluminum Heating Chamber.
- If the butter isn't entirely melted after the duration of popping, leave the unit on for a few more minutes to let the hot air melt the butter.
- DO NOT exceed one Measuring Cup of kernels in one cycle as this will overfill the machine.
- DO NOT use less than the minimum amount of kernels in one cycle (1/2 Measuring Cup), as this will result in burnt popcorn.
- For best results use fresh kernels, as old kernels may dry out and be unable to pop during a cycle. If your kernels are dry, try adding them to a 12 oz sealable jar with 1 tsp of water, then seal, shake, and let sit overnight.

Kernels	Popped Corn
1 Measuring Cup	8 Cups
½ Measuring Cup	4 Cups

USING YOUR POPCORN MAKER

NOTE: Wash the Popcorn Maker and parts with a damp cloth prior to use. Dry before using.

WARNING: DO NOT put butter into the Aluminum Heating Chamber.

CAUTION: Aluminum Heating Chamber will get very hot. NEVER insert fingers into the chamber while operating,

or after use.

1. Assemble the Popcorn Maker by placing the Top Cover onto the Body until it clicks into place, then set the Popcorn Maker on a flat and stable surface.



2. Using the Measuring Cup, add one Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Note: one cup is enough, any more will overfill the Popcorn Maker and will keep the appliance from functioning.



3. Put the Measuring Cup back on the Top Cover after each use. You have the option to place a tablespoon of butter into the Measuring Cup as it will melt over the duration of the popping period.



4. Place a large bowl under the Spout so that the edge of the bowl is touching the Body of the Popcorn Maker. Be sure that there is nothing blocking the Spout so the popcorn can eject properly.



5. Switch the unit on by pressing the Power Button to “On.”



6. After a few minutes the Popcorn Maker will start making popcorn. It will continue to operate until all the kernels are popped. The popping cycle will last about 3 minutes.



CAUTION: the Popcorn Maker will heat up, refrain from touching the Top Cover or Measuring Cup as they will be very hot.

7. Once popping is complete, turn off the unit by pressing the Power Button to “Off,” then unplug the unit.



8. Once the Popcorn Maker has cooled, carefully remove the butter-filled Measuring Cup and pour the melted butter onto the freshly popped popcorn. Mix the popcorn well to distribute the butter evenly.



CLEANING & MAINTENANCE

- Unplug the unit before cleaning and/or disassembling.
- Make sure the Popcorn Maker has cooled down completely before disassembling and cleaning.
- Clean the Body of the Popcorn Maker with a damp cloth. Never use abrasive products as they could damage the Popcorn Maker.
- The Top Cover and the Measuring Cup can be cleaned in warm soapy water.
- Store unplugged Popcorn Maker in a safe, dry place, and out of reach from children.



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HOMEMADE UNPROCESSED POP

Ingredients:

1 Measuring Cup kernels
4 tbsp coconut oil
dash of salt

Directions:

1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover, then add 2 tbsp of solidified coconut oil to the Measuring Cup.
2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping. Take the Measuring Cup of melted coconut oil and pour it over the popcorn.
3. Option to sprinkle with a dash of salt.



MOVIE THEATER POPCORN

Ingredients:

1 Measuring Cup kernels
4 tbsp butter
dash of salt

Directions:

1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover, then add 2 tbsp of butter to the Cup.
2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping. Take the Measuring Cup of melted butter and pour it over the popcorn. Option to sprinkle with a dash of salt.



Cashew Caramel Corn

Ingredients:

1 Measuring Cup kernels
½ cup coconut sugar
¼ tsp baking soda
1 ½ cups light
brown sugar, packed
½ tsp vanilla

2 cups cashews
¾ cups butter

Directions:

1. Add 1 Measuring Cup of kernels to the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover.
 2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping.
 3. Make the caramel coating by combining the sugars and butter in a small saucepan over medium heat. Stir continuously until caramel comes to a boil and cook for 5 minutes over medium heat. Turn off the stove and add vanilla and baking soda.
 4. Add the popcorn, cashews, and caramel to a large mixing bowl and mix well. Spread onto a cookie sheet lined with parchment and bake at 300°F for 15-20 minutes, turning once.
-



Spicy Jalapeño POPCORN

Ingredients:

1 Measuring Cup kernels
4 tbsp coconut oil
1 tsp jalapeño flakes

Directions:

1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover, then add 2 tbsp of solidified coconut oil to the Cup.
 2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping. Take the Measuring Cup of melted coconut oil and pour it over the popcorn. Sprinkle jalapeño flakes over the popcorn and mix well.
-



Cheesy Cheddar Pop

Ingredients:

1 Measuring Cup kernels
4 tbsp butter
1 tsp mustard powder
1 cup cheese powder
1 tsp red chili powder

Directions:

1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover, then add 2 tbsp of butter to the Measuring Cup.
2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping.
3. Take the Measuring Cup of melted butter and pour it over the popcorn. Add a cup of cheese powder, 1 tsp of mustard powder, and 1 tsp of red chili powder. Toss the popcorn until all ingredients are evenly distributed.

**Spicy Ranch Popcorn****Ingredients:**

- 1 Measuring Cup kernels
- 3 tbsp butter, melted
- 3 tsp garlic powder
- 3 tsp dried parsley
- 3 tsp cayenne pepper
- 3 tsp dried chives

Directions:

1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover.
2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping.

3. In a small dish, combine the melted butter and spices. Transfer the popcorn to a large bowl. Slowly pour the spice mixture over popcorn while stirring. Continue stirring until the kernels are fully coated.



Easy Caramel Corn

Ingredients:

1 Measuring Cup kernels
½ cup butter
1 cup brown sugar
¼ cup milk
1 tsp vanilla extract

Directions:

1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping.
2. For the Caramel:
Bring the brown sugar, butter, and milk to a gentle boil on the stove and cook until thickened, about 1 to 2 minutes. Remove from heat; add vanilla extract.
3. Drizzle the caramel mixture over the popcorn. Use a spoon to gently fold the popcorn with the mixture until the kernels are all covered. Pour the popcorn out onto a cookie sheet covered with aluminum foil, or a silpat liner. Allow the Easy Homemade Caramel Corn to cool prior to serving.



S'Mores POPCORN

Ingredients:

- 1 Measuring Cup kernels
- 2 cups of golden grahams
- ½ cup mini marshmallows
- ½ cup chocolate wafers

Directions:

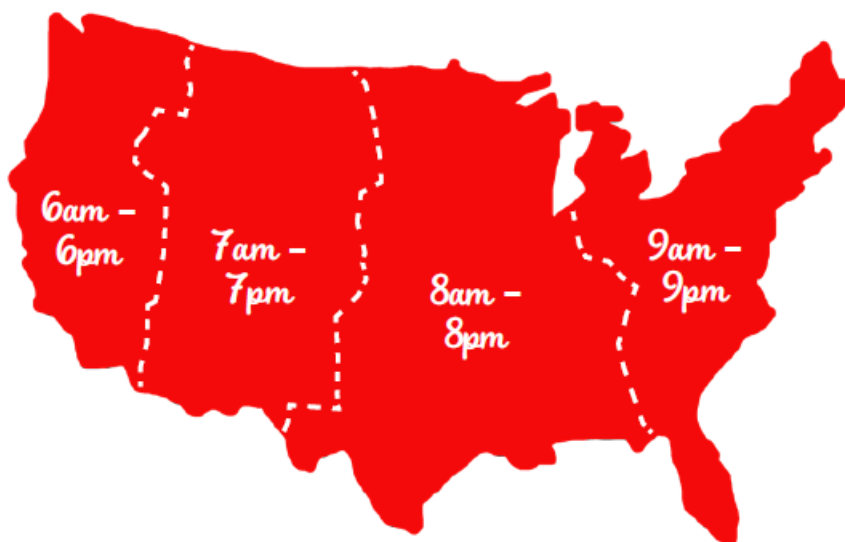
1. Add 1 Measuring Cup of kernels into the Aluminum Heating Chamber through the Popcorn Inlet. Replace Measuring Cup on the Top Cover.
2. Place a large bowl directly next to the Body and under the Spout, turn on the appliance, and wait until your popcorn is finished popping.
3. Combine popcorn, marshmallows, and golden grahams in a bowl and mix together. Spread popcorn on a baking sheet.
4. Melt the chocolate in the microwave, 15 seconds at a time, stirring in between cycles so it doesn't burn.
5. Drizzle chocolate over the popcorn mixture and allow to harden (about 10 minutes).
6. Serve and enjoy!



Customer Support

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 to 5PM.

Warranty

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.

REPAIRS

DANGER! Risk of electric shock! The Dash Turbo Pop 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 1100Wz

Stock#: DAPP155_20201902_V4

Made in China

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