



DASH DSSP300 Smartstore Stirring Popcorn Maker Instruction Manual

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

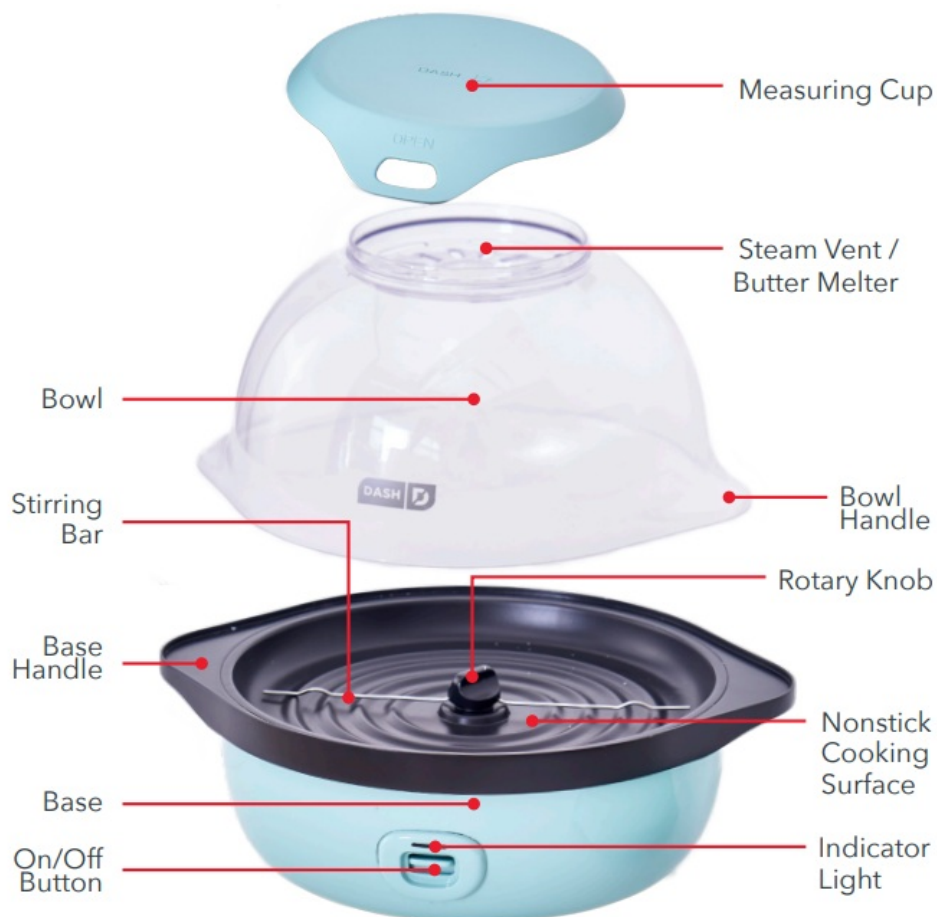
When using electrical appliances, basic safety precautions should be followed, including:

- Read all instructions.
- 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.
- DO NOT use the Popcorn Maker near water or other liquids, with wet hands, or while standing on a wet surface.
- Do not submerge the base or any electric parts in liquid.
- 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 touch hot surfaces. Use oven gloves when handling hot surfaces.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord or plug in or near 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 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.

- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- 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.
- 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.

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

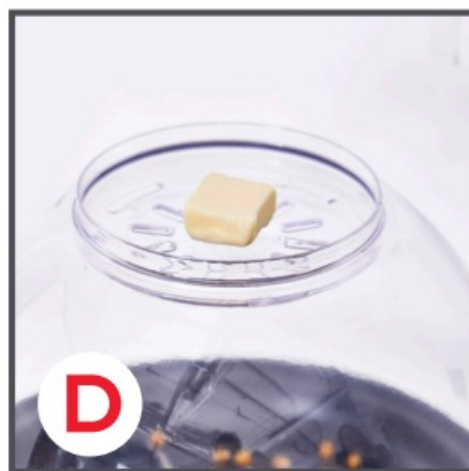
Clean the Lid and Measuring Cup with a non-abrasive sponge, towel or cloth before using. Turn the Rotary Knob counterclockwise to remove the stirring arm from the Rotary Knob. Wipe Stirring Bar and Cooking Surface with a non-abrasive sponge, towel or cloth. Install the Stirring Bar, make sure the Stirring 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: 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).



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 ¼ cup popcorn.



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).



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!



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.

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Best Buttered POPCORN

Makes 4 servings

Ingredients:

- ½ cup (1 stick) good quality unsalted butter
- 2/3 cup popcorn kernels
- 2 tbsp canola oil
- 2 tbsp unsalted butter, thinly sliced and softened
- 2 tsp fine sea salt

Directions:

1. For clarified butter, in a small saucepan, melt the 1/2 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 1/3 cup clarified butter.
2. Place the popcorn kernels into the base of the SmartStore™ 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 1/4 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:

- 16 cups buttered popcorn
- 1 packed cup (6 ounces) light brown sugar
- ½ cup (1 stick) unsalted butter
- 1/3 cup light corn syrup
- 2 tbsp condensed milk

Directions:

1. Place the popcorn in a very large kitchen bowl or pot. (Do not use the Bowl of the SmartStore™ Stirring Popcorn Maker.)
2. 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.
3. 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.

4. 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.
5. 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.
6. Crisp Perfect Caramel Corn keeps for 2 days. The chewy kind is best the day it is made.
7. 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:

- 8 cups buttered popcorn
- ½ cup white cheddar cheese powder
- Pinch of red chili powder
- ¼ cup 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 4 servings

Ingredients:

- 9 cups buttered popcorn, salted to taste
- 1½ cups mini marshmallows
- 1¼ cups pretzel sticks in 1-inch pieces
- 1 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 4 servings

Ingredients:

- 3 cups plain popcorn
- 1½ cups oat ring cereal
- 1/3 cup dried cranberries
- ¼ cup golden raisins
- ¼ cup dry-roasted almonds, halved crosswise
- 1/3 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 container at room temperature container for 3 days.

Rocky Road POPCORN

Makes 20 3-inch pieces

Ingredients:

- 4 tbsp (½ stick) unsalted butter
6 cups mini marshmallows, divided
- 8 cups plain popcorn
- 1 cup lightly salted dry roasted peanuts 1 cup chocolate chips

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 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.
3. Using the two spoons, scoop up enough popcorn mixture to make a 3-inch mound on the lined baking sheet. Repeat, making 19 more mound, 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 4 to 6 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 4 servings

Ingredients:

- 16 cups buttered popcorn
- 2 tbsp unsalted butter
- 3 tbsp Buffalo wing sauce (see note) Hot sauce, optional
- ½ ounce Ranch Dressing or Dip Mix
- 1 tsp white cheddar cheese powder (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.

NOTE: Check the ingredients on Ranch Dressing or Dip Mix. Some brands contain MSG.

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 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:

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

Directions:

1. Preheat the oven to 300°F. Line a large baking sheet with baking parchment and set aside. Coat a heatproof spatula with cooking spray.
2. Place the popcorn in a very large mixing bowl or large pot. Sprinkle the nuts over the popcorn.
3. 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.
4. 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.

5. 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.
6. 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.
7. Nutty, Sweet & Salty Popcorn Crunch will keep in an airtight container at room temperature for 5 days.

Customear 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 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.

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.

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_V4

Contact Us

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

Documents / Resources

 <p>SMARTSTORE™ STIRRING POPCORN MAKER Instruction Manual / Recipe Guide</p>	<p>DASH DSSP300 Smartstore Stirring Popcorn Maker [pdf] Instruction Manual DSSP300 Smartstore Stirring Popcorn Maker, DSSP300, DSSP300 Popcorn, DSSP300 Popcorn Maker, Smartstore Stirring Popcorn Maker, Stirring Popcorn Maker, Smartstore Popcor n Maker, Popcorn Maker</p>
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References

-  [Dash](#)
-  [Feel Good Rewards – Dash](#)

Manuals+.