

Breville

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Breville

Crazy
POPPER

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Instructions
For Use
and Recipes



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Due to continual improvements in design or otherwise, the product you purchase may differ slightly from the one illustrated in this booklet.

Model PCM40
Issue 01/04

Model PCM40

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Congratulations

on the purchase of your new Breville Crazy Popper Popcorn Maker



We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions :

IMPORTANT SAFEGUARDS

- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- Do not touch hot surfaces.
- Always use the Popcorn Maker on a dry level surface.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using this appliance, provide adequate air space above and on all sides for circulation.
- On surfaces where heat may cause a problem, an insulating mat is recommended.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not immerse cord, plug or appliance in water or any other liquid.
- Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance, when the appliance is not in use or before cleaning.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement or repair.
- The Popcorn Maker should not be used near or below curtains or other combustible material, and it should be supervised at all times when in use.
- Do not place any oils, salt, shortening, butter or margarine in the popping chamber. The appliance operates WITHOUT oil. Use of such substances will cause hazards and could damage the unit.
- Do not operate this appliance without the cover and combined measuring cup/butter dish in place.



**FRESH POPCORN KERNELS SHOULD ALWAYS BE USED IN THE BREVILLE CRAZY POPPER.
STALE POPCORN MAY NOT POP WHICH COULD CAUSE THE POPCORN MAKER TO OVERHEAT.**

OPERATING YOUR BREVILLE CRAZY POPPER

Remove all packaging and promotional labels and wash transparent cover and combined measuring cup/butter dish in hot soapy water. Dry thoroughly.

Step 1

Insert the plug into a 230/240v power outlet and turn the power 'on.'

Step 2

Fill combination measuring cup/butter dish full of corn kernels and pour into the popping chamber. Do not place more than one measuring cup/butter dish full of corn kernels or more than 1/3 metric cup of corn kernels in the Crazy Popper at one time.

Step 3

Place the transparent cover on the opening of the popping chamber and place the combined measuring cup/butter dish onto the opening on top of the cover.

Step 4

Place a large heat proof bowl directly under the popping chute to collect the popcorn.

Step 5

Turn the Crazy Popper on by pressing the switch 'on.' This switch is located at the rear of the machine.

Ensure there are no obstructions inside or below the chute which could obstruct the popped corn from falling directly into the bowl.

Step 6

When the Popcorn Maker stops popping corn in the heating chamber, switch the machine off.

NOTE!!

If buttered popcorn is desired, place up to 25ml (2 tablespoons) of butter in a single layer in the measuring cup/butter dish, which is placed on top of the transparent cover. The butter will melt during the popping process.

Do not remove the combination measuring cup/butter dish from the popcorn maker cover until the popping cycle is complete and the machine has been turned off. After the popcorn has been popped and collected in the heat proof bowl, pour the butter onto the popcorn.

IMPORTANT!!

Do not place any oils, salt, shortening, butter or margarine in the popping chamber. The popcorn maker operates without oil. Use of such substances will cause hazards and could cause damage to the unit.

Step 7

If you plan to pop more corn, allow the Crazy Popper to cool for at least 10 minutes. Remove any unpopped corn left in the popping chamber. Using oven mitts lift cover off the base, turn base upside down to remove unpopped corn. Do not place hands inside popping chamber as it becomes very hot during operation. Replace cover and start again.

DO NOT OPERATE CRAZY POPPER WITHOUT POPCORN KERNELS IN IT.

NOTE!!

Not all kernels will pop. In some cases a few may remain inside the chamber.

POPCORN – NO CHOLESTEROL – LOW FAT

Popping corn is a type of corn kernel which has been dried. On application of heat the kernel pops open exposing the light puffy centre of the grain.

Popping corn is available at most supermarkets and specialty food stores. It should be stored in an airtight container in a cool dry place.

MAJOR NUTRIENTS OF POPPED CORN WITH NO FLAVOURINGS ADDED. SERVING SIZE 15g

(Source: Commonwealth Department of Community Services and Health)

Energy	260kJ
Carbohydrate	12.0g
Dietary Fibre	2.5g
Protein	2.0g
Fat	1.0g
Sodium	0g
Cholesterol	0g



AS THIS UNIT PERFORMS BY CIRCULATING VERY HOT AIR IN ITS CHAMBER, IT IS IMPORTANT TO ENSURE THAT NO CORN (POPPED OR OTHERWISE) IS CAUGHT IN THE HEATING SECTION, AS BURNING WILL RESULT WITH A SUBSEQUENT EMISSION OF SMOKE.



SOME HOT UNPOPPED CORN MAY BE THROWN FROM THE MACHINE DURING THE POPPING PROCESS. BE SURE TO PLACE THE CRAZY POPPER FACING AWAY FROM YOU OR DO NOT STAND DIRECTLY IN FRONT OF MACHINE WHILE IT IS IN OPERATION.



DO NOT OPERATE THE CRAZY POPPER IN EXCESS OF 5 MINUTES, SOME CORN KERNELS MAY NOT POP AND SHOULD BE DISCARDED. ALLOW IT TO COOL DOWN FOR A FURTHER 10 MINUTES BETWEEN USES.

CARE AND CLEANING

Step 1

The Crazy Popper should be cleaned after each use. Always turn the power off, remove the plug from the power outlet and allow to cool before cleaning.

Step 2

Wipe the outside of the Crazy Popper base with a slightly dampened cloth and wipe dry.

Step 3

Wash transparent cover and combination measuring cup/butter dish in hot soapy water with a dish cloth or sponge. Rinse thoroughly and dry. It is not recommended to wash these parts in a dishwasher.

Step 4

Invert Crazy Popper base to remove any unpopped corn from the popping chamber, wipe over the outside of the base with a damp cloth and dry.



DO NOT IMMERSE CORD, PLUG OR APPLIANCE BODY IN WATER OR ANY OTHER LIQUID.

Recipes

All recipes listed below use pre-popped popcorn. Never add any other ingredients directly into the Crazy Popper machine.

SPICY BUTTERED POPCORN

60g butter, melted
2 tablespoons sweet Thai chilli sauce
1 teaspoon garlic salt
¼ teaspoon cayenne pepper
6-8 cups popped popcorn

1. Combine all ingredients together, pour and toss over popcorn until lightly covered.

MADRAS POPCORN

80g butter, melted
2 tablespoons madras curry paste
¼ cup desiccated coconut
1 teaspoon garlic salt
1 teaspoon ground cumin
6-8 cups popped popcorn

1. Combine all ingredients, mix well. Toss over prepared popcorn.

COFFEE POPCORN CREAM MERINGUES

4 egg whites
2⅔ cups castor sugar
1 teaspoon white vinegar
1 teaspoon vanilla essence
2 teaspoons cornflour
4 cups popped popcorn
4 tablespoons boiling water
2 teaspoons instant coffee
1 tablespoon hot water
125g butter, softened
1 cup icing sugar

1. Beat egg whites until soft peaks form.
2. Gradually add to the egg whites, sugar, white vinegar, vanilla essence and cornflour, beat until sugar has dissolved, fold through popped popcorn.
3. Use a tablespoon to spoon mixture onto lightly greased oven trays.
4. Bake in a slow oven 160°C until meringues are crisp and firm.
5. Dissolve coffee and water together, gradually beat with butter and icing sugar until creamy.
6. Use coffee cream icing to join prepared meringues together.

HONEYCOMB CRISPY POPCORN

500g castor sugar
2 tablespoons golden syrup
1 cup water
pinch cream tartar
1 teaspoon bicarbonate of soda
1 tablespoon water
10 cups popped popcorn

1. In a large saucepan combine castor sugar, golden syrup, water and cream tartar.
2. Place over a low heat and stir continuously until sugar has dissolved.
3. Bring to the boil, until toffee becomes golden and reaches hard cracked stage.
4. Remove from heat.
5. Combine bicarbonate of soda and 1 tablespoon of water, mix well. Stir in gradually to prepared toffee.
6. Place popcorn into a 2cm deep lined pan, spread out evenly.
7. Pour prepared honeycomb over popcorn.
8. Cool and break into desired portions.

CHOCOLATE CORN CRACKLES

8 cups popped popcorn
125g coha, melted
300g milk chocolate, melted
1 cup unsalted raw peanuts, shelled

1. Combine all ingredients, mix well.
2. Spoon into paper patty cases, chill until firm.

LOLLY GOBBLE BLISS BOMBS

1 cup water
1½ cups castor sugar
1 teaspoon vinegar
1 teaspoon vanilla essence
60g butter
1 cup unsalted peanuts
8 cups popped popcorn

1. Combine water, castor sugar, vinegar and vanilla essence in medium saucepan and stir continuously over heat until sugar dissolves.
2. Bring to the boil until mixture is golden and reaches hard cracked stage.
3. Add butter, stir through gradually.
4. Pour and toss over prepared popcorn and nuts.
5. Stir until mixture is firm and starts to break apart.

BOSTON POPCORN BROWNIES

100g milk chocolate, melted
150g margarine or butter, melted
350g castor sugar
150g self-raising flour
2 tablespoons cocoa
½ teaspoon salt
4 eggs, lightly beaten
4 cups popped popcorn
2 teaspoons vanilla essence

1. Combine milk chocolate, margarine or butter and castor sugar, mix well.
2. Mix self-raising flour, cocoa and salt, fold through chocolate mixture.
3. Stir through popcorn and essence.
4. Spread into a lightly greased lamington pan.
5. Bake in a moderate oven for 40 minutes or until firm, cool and slice.

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