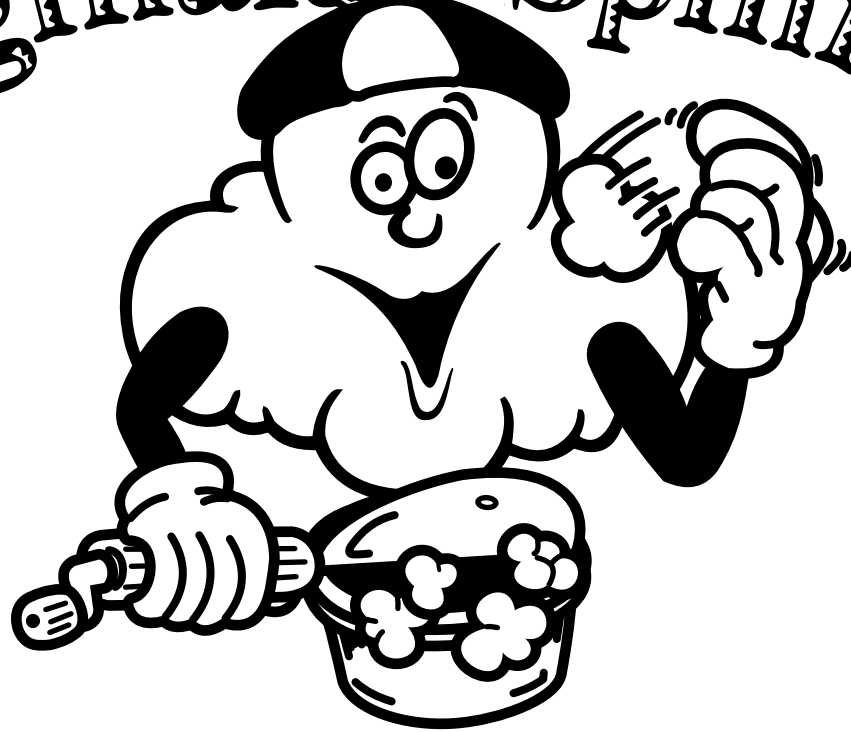


The Original Spinner



## 6<sup>1/2</sup> QUART ALUMINUM STOVETOP POPPER

**MODEL: 6250 ALUMINUM STOVE TOP POPPER 83-DT5676**

## **ASSEMBLY & INSTRUCTIONS**



# SPINNER STOVETOP POPPER

## IMPORTANT SAFETY & STORAGE TIPS

**CAUTION!** Be sure to follow all safety Do's and Don'ts carefully to avoid personal injury or damage to property. **NEVER LEAVE THE POPPER UNATTENDED WHEN IN USE! KEEP OUT OF REACH OF CHILDREN! SAVE THESE INSTRUCTIONS.**

### Do...

- Follow all warnings, instructions and recommendations
- Check to be sure that the handle is securely fastened to the popper before popping
- Check that the lid is securely fastened to the kettle before popping
- Always use caution when the popper is hot
- Wash your popper in mild soapy water thoroughly before the first use and make sure popper is **THOROUGHLY DRY**
- Close lid before popping; Remove from heat when popping slows or stops
- For household use only, do not use this popper for anything other than its intended use

### Don't...

- Don't put face or hands near popper lid when freshly popped to avoid steam burns
- Don't put in microwave or oven
- Don't put in dishwasher; to ensure your popper's long life, wash by hand
- Don't pop in a dry popper (without oil); do not use butter or olive oil spray or vegetable spray to pop popcorn; do not shake popper
- Don't set hot popper on plastic, glass or place on or near flammable materials
- Don't let children use the popper and always watch children while the popper is hot
- Don't use the popper when water is in kettle because water will cause oil to pop and potentially injure you or others
- Don't use sugar or cheese as these may stick, burn or explode when hot
- Don't leave popper unsupervised when popping or hot
- Don't allow children to operate popper
- Don't set an empty popper on a heated range or heat source as this can damage your popper
- Don't **EVER** use water to attempt to put out an oil fire; use a fire extinguisher or baking soda instead

### Storing Your Spinner Stovetop Popper

1. You do not have to wash your Spinner after each use, simply wipe with a clean paper towel to keep your popper seasoned and ready for use the next time you get a craving for awesome popcorn.
2. Make sure to thoroughly wipe your popper and avoid storing near or on burners, as heating the pan without oil can damage or pit your product.

# SPINNER STOVETOP POPPER ASSEMBLY

## Assembling Your Spinner

The top of your popper is fully assembled and simply needs to be secured to the top of the kettle before use.

Once all parts of your new popper have been washed and completely dried, follow these instructions to assemble before popping:

1. Slide the popper top's latch pin, located on the opposite of the lid from the handle, into the hole in the kettle.
2. Now line up the clamp below the handle so that it is between the two alignment marks on the kettle edge. Once in place, press down on the main handle (not the crank) and snap the lid into place.
3. Finally, press down on the wooden knob to snap and lock the lid clamp into place. Your popper is now ready for use.



**Remember: Wash your popper before first use with mild soap and warm water and dry thoroughly! Residual water in the pot can cause popping and potential burns when heated with oil. Avoid putting any part of the popper in the dishwasher. Your popper is made of durable high grade aluminum that will last for years, so for longest life, wash and wipe carefully and by hand.**

## Stuff Your Popper With the Best Quality Popcorn Anywhere!

Be sure to check out our **Gourmet All-N-One Tri-Paks** for theater flavor popcorn taste anytime, anywhere! Using fresh popcorn is one of the most important keys to successful popping. Our U.S.A. grown premium popcorn is available in pre-measured portion packs complete with coconut oil and seasoning salt. Great convenience, taste and portability. No mixing, no mess and the best tasting popcorn anywhere...get some for your kitchen today!

Also try our selection of gourmet and organic kernels in bigger bags. Find a full line of poppers and popping supplies at [www.greatnorthernpopcorn.com](http://www.greatnorthernpopcorn.com).



# SPINNER STOVETOP POPPER

## USING YOUR STOVETOP POPPER

### Using Your Spinner

Once the popper meets the heat your popping time should be around 3 minutes, though depending on the heat source, popping time may vary. As you become more familiar with your popper you will be able to adjust your heat source to approximate a 3 minute total popping time. Here are some general guidelines depending upon your stovetop:

- Flat top ranges are generally hotter than other heat sources, so set your flat top to medium-low/medium.
- Set your electric stovetop to medium/medium high.
- Set your gas stovetop burner to medium.
- The Spinner is for household use only. To cook over a campfire or open flame, use our Pit Popper.

1. Add ingredients to the popper before placing on your stove, flat top or electric burner. Use about 2T. of oil to 1/2c. corn, though you may want less or more oil depending on your tastes.
2. Turn the Spinner's handle steadily until the popping slows or stops or it becomes very resistant to turning.
3. Use the wooden knob on the left, or unlocked side, of the popper to pour popcorn into a bowl...season and serve immediately. **CAUTION!** Popcorn will be hot. We recommend using hot pads to avoid steam burns. Use caution when unloading your kettle.



### WARNING

Popper is extremely hot during and after use! Take care to keep hot popper away from children. **DO NOT TOUCH HOT POPPER. REMOVE TO A SAFE PLACE UNTIL COOL.**



**CAUTION:** Pot, oil and popcorn are extremely hot. Escaping steam can cause severe scalding. Children and many adults are naturally attracted to the excitement of the popping event. Keep children and others well back out of harm's way.

## Precautions for Using Aluminum Products

Aluminum is a commonly used material for kitchen utensils, often found in pots, pans, cookware, etc., due to its lightweight nature, fast heat conduction, and affordability. However, under certain conditions, aluminum utensils may produce fragments or "aluminum shavings." Here are some possible reasons why aluminum utensils might produce shavings:

- 1, High Friction During Use:** When cooking, using metal spatulas or hard utensils (such as metal spoons or scrapers) to directly scrape the bottom or sides of an aluminum pot may result in aluminum shavings due to excessive friction. This is because aluminum is a relatively soft metal and can easily get scratched or worn down by harder materials.
- 2, Improper Cleaning Methods:** Using metal scouring pads or hard brushes to clean aluminum utensils, especially with forceful scrubbing, can cause wear on the aluminum surface, leading to aluminum shavings. Prolonged use of metal scouring pads or hard brushes can exacerbate this wear, causing the aluminum surface to thin over time and potentially develop visible scratches and aluminum shavings.
- 3, Cooking with Highly Acidic or Alkaline Foods:** When cooking highly acidic (like tomato sauce, lemon juice) or highly alkaline (like lye) foods in an aluminum pot, the acid or alkaline substance can react with the aluminum, potentially causing surface corrosion. If the protective layer (such as an oxide film) on the aluminum utensil is compromised, aluminum shavings may be more likely to occur.
- 4, High Temperatures or Prolonged Heating:** Using aluminum utensils at high temperatures for extended periods, especially when heating an empty pot, may cause the surface layer of the aluminum to become brittle or oxidize, increasing the risk of wear. In extreme cases, high temperatures could alter the structure of the aluminum, making it more likely to shed shavings.
- 5, Aging and Long-Term Use of Aluminum Utensils:** With prolonged use over many years, due to repeated heating, cooling, and cleaning, the material can undergo some degree of aging and wear. Over time, this aging process may weaken the aluminum, making it more prone to producing shavings.

### **Suggestions to Prevent Aluminum Shavings:**

- **Use Appropriate Utensils:** Try using wooden or silicone utensils (such as wooden spoons or silicone spatulas) to stir or mix food to reduce wear on the aluminum surface.
- **Avoid Using Metal Scouring Pads:** When cleaning aluminum utensils, use a soft sponge or non-abrasive cloth and avoid using metal scouring pads or hard brushes.
- **Minimize Contact with Highly Acidic or Alkaline Foods:** If you need to use highly acidic or alkaline ingredients, consider using cookware made from other materials or minimize the contact time of these ingredients with aluminum utensils.
- **Avoid High-Temperature Empty Pot Heating:** Avoid heating aluminum utensils to high temperatures without food in them to reduce the risk of surface embrittlement or oxidation due to overheating.
- **Regular Inspection and Maintenance:** Regularly inspect the condition of aluminum utensils that have been in use for a long time. If significant wear or damage is found, consider replacing the utensils with new ones.

By following these measures, you can effectively reduce the occurrence of aluminum shavings when using aluminum utensils, extend the lifespan of aluminum cookware, and ensure cooking safety.