

≡ *Stainless Steel* ≡

STOVEPOP[®]

Instruction Manual



Table of Contents

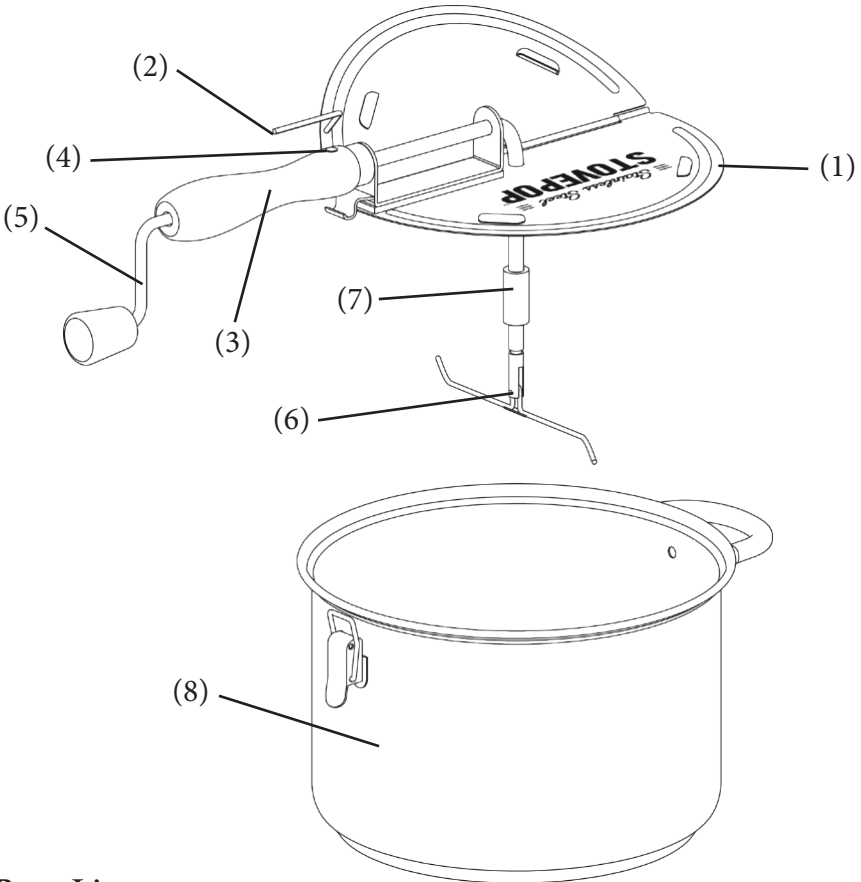
Parts Diagram	3
Operating Precautions.....	4
Cleaning Instructions	4
Assembling Your Popper.....	5
Using Your Popper:	6
Ranch Flavored Popcorn	7
Pepperoni Pizza Popcorn	7
Product Warranty	8

*For the most up-to-date manual, or for more information regarding this product, visit our website: **VKPbrands.com**

StovePop Popcorn Popper Model VKP1160

Parts Diagram

Your complete StovePop includes everything shown below:



Parts List:

- | | |
|--|---------------------------------|
| (1) Lid - (Not Sold Separately) | (6) VKP1160-7 Stir rod Assembly |
| (2) VKP1160-3 Lid lifting rod | (7) VKP1160-7b Weight |
| (3) VKP1160-4 Wood handle includes magnet | (8) VKP1160-8 Pot |
| (4) VKP1160-4a Magnet | |
| (5) VKP1160-6 Crank handle with flex-drive cable | |

All replacement parts are available on our website, VKPbrands.com.

Operating Precautions

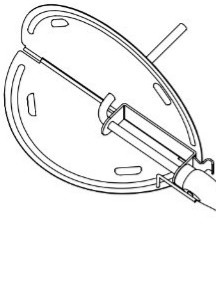
- To prevent personal injury or property damage, read and follow all instructions and warnings.
- Do not use for other than its intended purpose.
- Do not operate if damaged in any manner. For service information see warranty page.
- For household use only.
- Popper is hot when in use and until completely cooled. Use caution.

Cleaning Instructions

Before using for the first time, wash in warm, soapy water, rinse and dry thoroughly. The popper must be washed with hot water and soap immediately after every use. Do not wash in a dishwasher or allow to soak in water as wooden handle will be damaged.

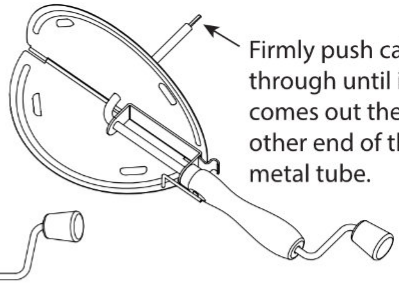
Assembling Your Popper

1



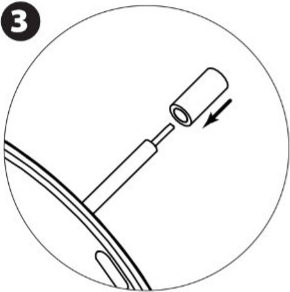
Remove lid from pot and insert cable into opening in wooden handle.

2



Firmly push cable through until it comes out the other end of the metal tube.

3



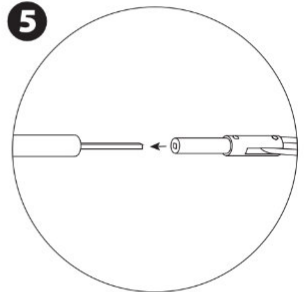
Slide weight onto the metal tube.

4



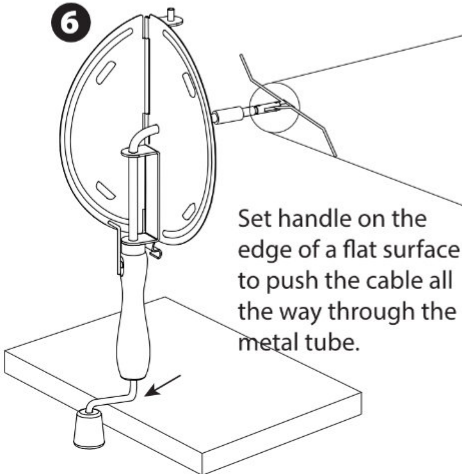
Back out the set screw slightly on the stir rod using the 2mm hex wrench.

5



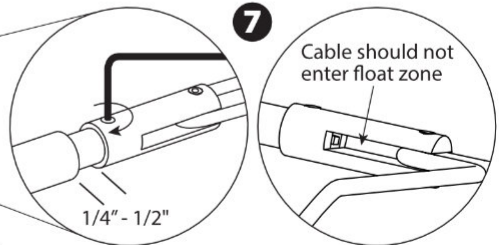
Slide stir rod onto the cable.

6



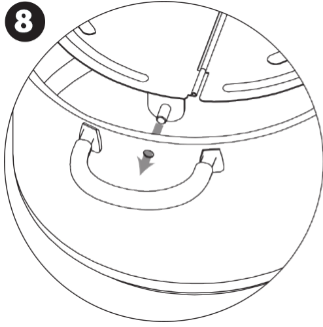
Set handle on the edge of a flat surface to push the cable all the way through the metal tube.

7

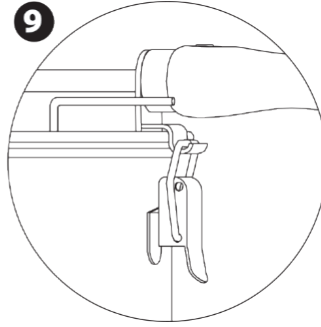


Tighten set screw securely using the 2 mm hex wrench. Ensure the cable does not intrude into float zone of the stirrer. This will leave 1/4" - 1/2" between stir rod and the metal tube.

Turn Over →



8 Insert lid pin in the hole in the pot, located beneath the pouring handle.



9 Line up crank handle with the lid latch. Secure lid with the lid latch.

See the StovePop Assembly Video: VKPbrands.com/StovePopVideo



Using Your Popper:

NOTE: The maximum capacity for this popper is 1/2 cup unpopped kernels.

1. Place 1-3 Tablespoons of your choice of oil, and 1/2 cup popcorn in the popper. Note: While butter makes a nice topping for your popcorn, it is not recommended for popping as it burns at a much lower temperature than vegetable oil, olive oil, peanut oil, coconut oil, etc.
2. Place the popper on a burner and turn on to medium to medium-high heat.
3. Turn the crank handle in a clockwise direction.
4. Once you hear the first few kernels pop, turn the temperature down to medium or medium-low. This will keep the pan from scorching.
5. Keep turning the crank handle until the popcorn finishes popping or until the crank handle becomes hard to turn.
6. Remove the popper from the heat and carefully raise the lid lifting rod allowing the steam to vent.
7. With one hand securely on the wood handle and the other on the pouring handle, pour the popcorn into a bowl or other container.

Ranch Flavored Popcorn

Ingredients:

- 8 cups popped popcorn (approximately 1/2 cup unpopped)
 - 2 Tablespoons butter, melted
 - 1-ounce package ranch dressing/seasoning mix
 - 2 Tablespoons chopped chives (optional)
 - Salt to taste
1. Drizzle melted butter over the popcorn. Stir to thoroughly coat.
 2. Sprinkle ranch mix over the popcorn and toss to coat.
 3. Salt as needed and toss in chives if desired.
 4. Serve and enjoy!

Pepperoni Pizza Popcorn

Ingredients:

- 2/3 cup chopped pepperoni
 - 1 Tablespoon vegetable oil
 - 1/2 cup unpopped popcorn kernels
 - 2/3 cup shredded mozzarella cheese
 - 1/4 cup grated parmesan cheese
 - 1 Tablespoon olive oil
 - 1/2 teaspoon granulated garlic
 - 1/2 teaspoon oregano
 - Salt & pepper to taste
1. Cook pepperoni and vegetable oil in popper over medium heat until the pepperoni is crisp. Remove pepperoni from popper with slotted spoon and drain on paper towel.
 2. Add popcorn kernels to popper and pop as usual.
 3. Toss pepperoni and remaining ingredients in with the popcorn.
 4. Serve and enjoy!

Product Warranty

Register your warranty online at:
VKPbrands.com/Warranty

Model VKP1160 - StovePop Flex-drive Cable is warranted for the lifetime of the popper to the original purchaser. All other parts are warranted for 5 years.

We are confident in the quality of our products and back each one with a limited warranty for the length of time specified above. Should you experience any problems with your product, please contact our Customer Service Department. **Do not return the item to the retailer.**

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated within the U.S. or Canada and used for its intended purposes. These products are for household use only.

Items Not Covered:

- Return shipping costs or returned items lost in transit.
- Damages to the product due to accident, misuse, abuse, negligence, or if the appliance has been altered in any way.
- Products used outside of the United States or Canada.



1804 Sandhill Rd

Orem UT, 84058

Phone: 866-257-4741

VKPbrands.com

Time For Treats is a trademark of VKP Brands
© Copyright 2024 VKP Brands, all rights reserved