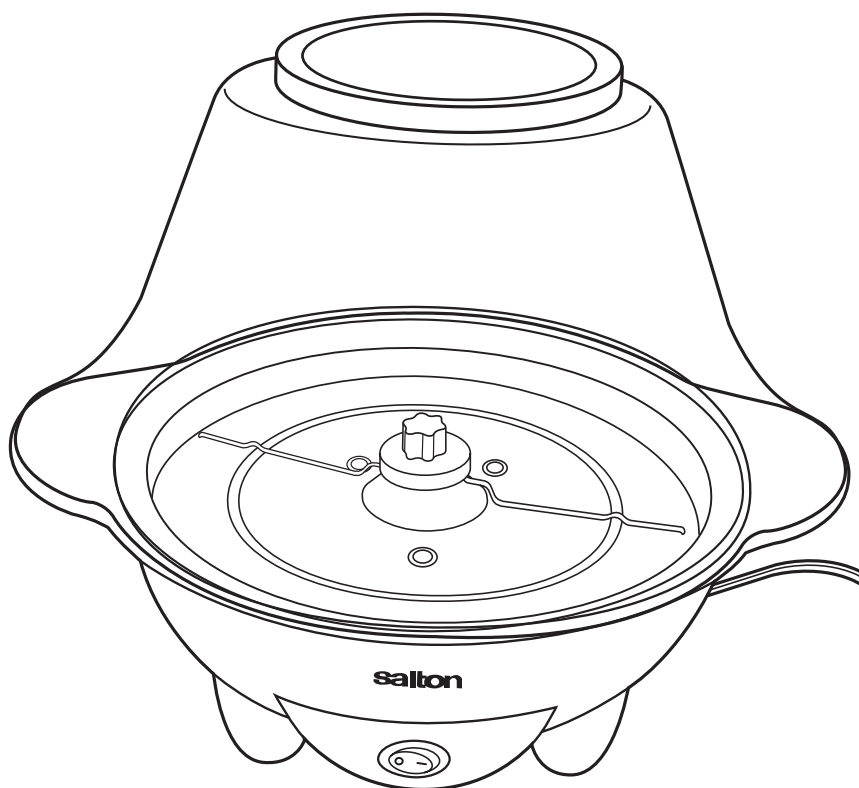


OWNER'S MANUAL

Model No. PCST22 and PCST22Y

POPCORN MAKER



IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock do not immerse cord, plug or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, press the ON/OFF Switch to OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. A Popcorn Popper that is plugged into an outlet should not be left unattended.
14. This Popcorn Popper will not shut off automatically. To avoid overheating, add corn before operating.

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

WARNING: THIS IS NOT A TOY FOR USE BY CHILDREN. KEEP OUT OF REACH OF CHILDREN.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

- All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempts to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

POLARIZED PLUG

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 fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

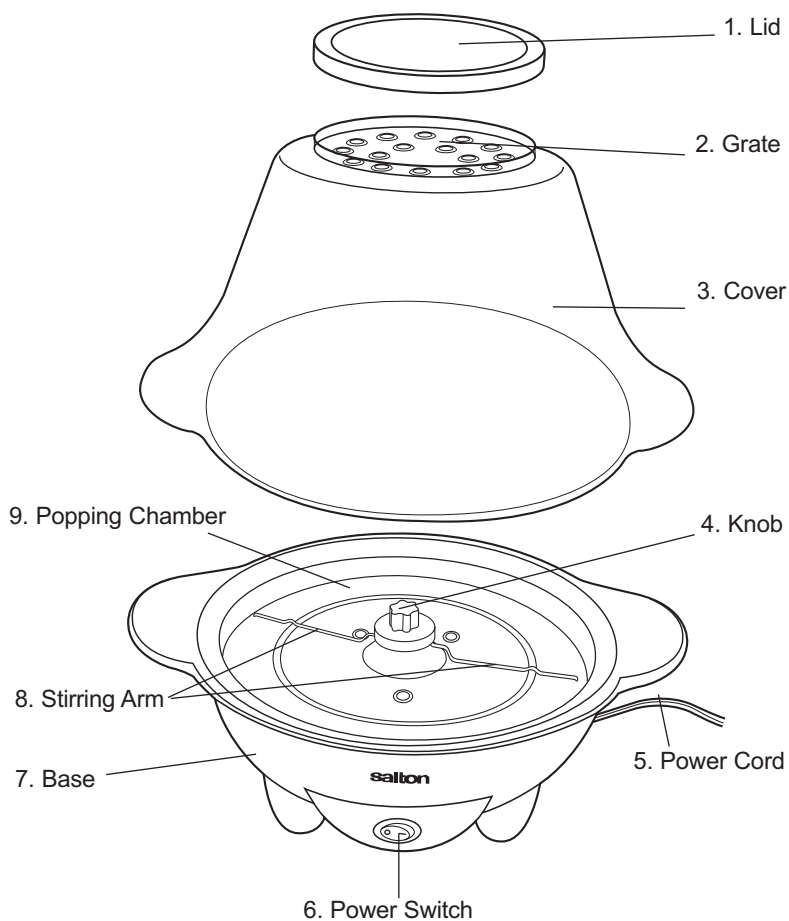
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

DO NOT USE AN EXTENSION CORD WITH THIS PRODUCT.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.



- 1. Lid (P/N 22714-Blue, 22714Y-Yellow)
- 2. Grate
- 3. Cover (P/N 22716-Blue, 22716-Yellow)
- 4. Knob (P/N 22718)
- 5. Power Cord
- 6. Power Switch
- 7. Base
- 8. Stirring Arm (P/N 22719)
- 9. Popping Chamber

BEFORE USING

Carefully unpack the Popcorn Popper and wash Cover with warm, soapy water; rinse thoroughly and dry completely. Never immerse Base in water or any other liquid; use a slightly damp cloth or sponge to wipe the Base and Popping Chamber clean, then dry with a soft cloth.

TO USE

1. Remove Cover from Base. Place the proper amount of fresh popcorn kernels into the Popping Chamber. Never add more than 1/2 cup of popcorn kernels to the Popping Chamber at one time. You may also choose to add vegetable oil, butter or margarine to the Popping Chamber as the addition of any of those ingredients will speed up the popping process.

FOR 2 QUARTS OF POPCORN: Use 1/4 cup popcorn kernels. (If desired, you may add 1/2 teaspoon vegetable oil, butter or margarine.)

FOR 4 QUARTS OF POPCORN: Use 1/2 cup popcorn kernels. (If desired, you may add 3/4 teaspoon vegetable oil, butter or margarine.)

2. Place Cover on Base making sure that the Handles on the Cover line up with the Handles on the Base. The Cover must be securely in place before operating unit.
3. Plug Power Cord into 120V AC outlet. Press the Power Switch into the ON (-) position. The popcorn kernels will take a few minutes to heat before popping begins.
4. The Grate may be used to melt butter while the unit pops the popcorn kernels. Never place more than 1/2 cup of butter on the Grate. For best results, cut butter into 1/4 inch slices before placing on top of Grate.
5. Most kernels will generally be popped after 3-4 minutes though if no vegetable oil, butter or margarine is used it can take a little longer to finish popping kernels. When almost all popping has stopped, signified by pauses of 3-5 seconds in-between pops, press the Power Switch into the OFF (0) position.

NOTE: Due to variances in the popcorn type, freshness and moisture content, some popped or un-popped kernels may remain in the Popping Chamber after popping has stopped. To prevent scorching, turn OFF the unit without waiting for these kernels to pop.

CAUTION: As popcorn kernels may continue to pop even after unit is OFF, make sure all popping has stopped before removing the Cover.

CAUTION: Use oven mitts when handling hot surfaces of the unit. To avoid temporary malformation of the cover, allow it to cool on the unit base after popping.

6. Unplug unit and, while holding the Cover securely on the Base, you may turn the unit over so that all the popped corn collects in the Cover. Make sure the Lid is secured over the Grate before doing so. Lift away the base and now the Cover may be used as a popcorn bowl.

ADDITIONAL BATCHES

For additional batches unplug unit. Make sure the Popping Chamber is empty. Carefully remove excess popcorn or left over un-popped kernels. Allow ten minutes for unit to cool down. Then repeat steps 1 through 6.

HELPFUL HINTS

1. This Popcorn Popper is designed to pop regular and premium brands of popcorn. Try different brands to find the one you like best. Yellow kernels generally pop larger than white.
NOTE: 1/2 cup unpopped kernels will yield approximately 4 quarts of popcorn.
2. Always use fresh popcorn. Stale or dried-out popcorn pops poorly and may cause scorching or smoking.
3. Never use more than 1/2 cup kernels per batch.
4. Do not use microwave popcorn in this appliance.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CARE AND CLEANING

1. Unplug and allow unit to cool before cleaning.
2. Wash the Cover in warm, soapy water. Rinse and dry thoroughly. **Do not wash in dishwasher.** Using a damp cloth wipe the Base, including the Popping Chamber, clean and then dry with a soft, dry cloth. **Never immerse the Base in water or other liquid.** Do not scour surfaces with steel wool or abrasive cleaners.
3. Store fully assembled with Cover in place.

RECIPES

POPCORN

Con Pesto Popcorn

- 1/2 cup butter
- 1 tablespoon dried basil leaves, crushed
- 1 teaspoon dried parsley, crushed
- 1 teaspoon garlic powder
- 1/3 cup Parmesan cheese
- 4 quarts popped white popcorn

Using a small sauce pan or the Salton Chocolate Treat Maker heat butter, basil, parsley, garlic powder and Parmesan Cheese until butter is melted, stirring as needed. Prepare 4 quarts of white popcorn. Pour butter sauce over popped popcorn and stir well.

Makes 4 quarts

Rocky Mountain Popcorn Mix

- 4 tablespoons maple syrup
- 2 tablespoons butter
- 1 quart freshly popped popcorn
- 1/2 cup whole raw hazelnuts
- 1/2 cup dried mixed fruit pieces

Pour maple syrup into a large pan and add butter. Heat until the syrup and butter are blended. Boil for 1 minute. Remove from heat and stir in remaining ingredients. Stir until the popcorn is completely coated. The mix is best if eaten the same day.

Makes 4-1/2 cups

Cheesy Popcorn Corn Bread

- 4 cups popped popcorn
- 1 cup yellow corn meal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup vegetable oil
- 1 cup shredded jack or pepper jack cheese
- 1 4-ounce can mild diced green chilies, drained

Preheat oven to 400F. Spray an 8-inch square baking pan with cooking spray and set aside. Process the popped popcorn in a blender or food processor until finely ground. Pour ground popcorn into a large bowl and stir in corn meal, sugar, baking powder, and salt until blended. Beat egg, milk and vegetable oil together in a small bowl and stir into popcorn mixture just until blended. Scatter cheese and chilies over batter and stir just until evenly distributed. Pour batter into prepared pan and bake for 25 minutes or until lightly browned at edges and tester comes out clean. Cut into squares and serve.

Makes 9 squares

Marshmallow Popcorn Mix

- 1 quart freshly popped popcorn
- 4 ounces marshmallows
- 2 tablespoons milk
- 1/2 cup chopped candied fruit

Chop half of the marshmallows into small pieces and set aside. Place remaining marshmallows, butter and milk in a large microwave bowl and heat until the marshmallows have melted. Stir until smooth. Add the candied cherries and remaining marshmallows. Stir together. Allow to cool thoroughly. Pour over popcorn and stir together. Best if eaten same day

Makes 4 cups

Honey Kisses Popcorn Mix

- 1 quart freshly popped popcorn
- 2 tablespoons butter
- 1/4 cup honey
- 1 tablespoon light corn syrup
- 1 tablespoon shredded coconut
- 1/4 cup milk chocolate chips

Using a small sauce pan or the Salton Chocolate Treat Maker, heat the honey, butter and corn syrup until butter is melted. Remove from heat and allow to cool slightly. Stir in shredded coconut and freshly popped popcorn stirring until the popcorn is completely coated. Sprinkle with chocolate chips. The mix is best if eaten same day.

Makes 4-1/2 cups

Prize Winning Hawaiian Popcorn Mix

- 1 quart freshly popped popcorn
- 2 tablespoons olive oil
- 1 cup raw macadamia nuts
- 3/4 cup candied pineapple
- 2/3 cup dried coconut flakes

Place pineapple and coconut flakes into a bowl and set aside. Add oil and macadamia nuts to popcorn maker and roast for 1-2 minutes. Add roasted nuts to the pineapple and coconut. Stir mixture into popcorn making sure that all ingredients are well mixed. The mix is best if eaten same day.

Makes 5-1/2 cups

Caramel Popcorn Balls

- 4 quarts freshly popped popcorn
- 1/2 cup brown sugar, firmly packed
- 2 tablespoons butter
- 3 tablespoons light corn syrup
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup white chocolate chips

Cover 2 trays with baking paper or foil. Put the popped corn in a greased heat proof bowl or sauce pan. Leave until completely cool. Using small sauce pan or the Salton Chocolate Treat Maker, heat brown sugar, butter and corn syrup until butter is melted. Continue to simmer for 10 minutes. Sprinkle in the salt and baking soda. Stir well and pour over the popped corn. Stir with a wooden spoon to coat evenly. Let stand 2-3 minutes to cool slightly. Working quickly, scoop out heaping dessert spoons of mixture and shape into tight formed balls with buttered hands. Put on trays. Melt the white chocolate chips using small sauce pan or the Salton Chocolate Treat Maker, stirring occasionally. Drizzle over popcorn balls.

Makes 15-20 balls

Marshmallow Popcorn Balls

- 4 quarts freshly popped popcorn
- 1 10-ounce package marshmallows
- 1/4 cup butter

Place popcorn in a large bowl. In a large microwaveable bowl, melt marshmallows and butter stirring constantly. Pour mixture over popcorn tossing gently to evenly coat. Let cool 5 minutes. With buttered hands, form into 2-1/2 inch balls. Serve immediately or wrap tightly in plastic wrap.

Makes 12 popcorn balls

***Variation:* Chocolate Dipped Popcorn Balls**

- 1 cup chocolate chips
- 1 tablespoon shortening

Make recipe above for marshmallow popcorn balls. Using a small sauce pan or the Salton Chocolate Treat Maker, melt chocolate chips and shortening. Drizzle melted chocolate over the top of each popcorn ball.

Makes 12 popcorn balls

Cajun Corn

2 quarts freshly popped popcorn
1/4 cup butter
1 teaspoon paprika
1 teaspoon lemon pepper
1/4 teaspoon cayenne red pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder

Place popcorn on a baking sheet. Using a small sauce pan or the Salton Chocolate Treat Maker, heat the remaining ingredients until butter has melted and ingredients are blended thoroughly, stirring occasionally. Pour mixture over popped corn and bake at 300°F for 10 minutes.

Makes 2 quarts

ROASTED NUTS

Dry Roasted Nuts or Seeds

Add nuts or seeds to popcorn maker and roast for 1-2 minutes. Remove.

Roasted Almonds with Coriander, Chili & Olive Oil

1/2 tablespoon olive oil
1-1/2 cups raw almonds
1 teaspoon coriander seed, crushed
1 to 3 small dried red chili pepper (season to taste)
2 pinches sea salt

Add olive oil and almonds to popcorn popper. Roast for 1-2 minutes and remove. Combine remaining ingredients and toss together with almonds.

Makes 1-1/2 cups

Sugar and Spice Almonds

- 1-1/2 cups whole almonds
- 1-1/2 tablespoons melted butter
- 1/2 teaspoon orange extract
- 1/3 cup white sugar
- 1-1/2 teaspoons grated orange rind
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon allspice
- 1/8 teaspoon salt

Add all ingredients to popcorn maker. Roast for 1-2 minutes and remove.

Makes 3 cups

Savory Spiced Nuts

- 1 cup raw walnut halves
- 1 cup raw pecan halves
- 1/2 cup raw peanuts
- 2-1/2 tablespoons peanut oil
- 2 teaspoons dried rosemary
- 1 tablespoon sugar
- 2 teaspoons ground cumin
- 2 teaspoons mild chili powder
- 1 teaspoon salt
- 3/4 teaspoon black pepper
- 1/4 teaspoon ground red cayenne pepper (optional)

Add all ingredients to popcorn maker. Roast for 2-3 minutes and remove.

Makes 2-1/2 cups

Roasted Pumpkin Seeds

- 1-1/2 cups raw whole pumpkin seeds
- 2 teaspoons butter
- 1 pinch salt

Add all ingredients to popcorn maker. Roast for 1-2 minutes and remove.

Makes 1-1/2 cups

Roasted Sunflower Seeds

- 1-1/2 cups raw whole sunflower seed or hulled kernels
- 2 teaspoons butter
- 1 pinch salt

Add all ingredients to popcorn maker. Roast for 1-2 minutes and remove.

Makes 1-1/2 cups

Fire Roasted Peanuts

- 1-1/2 cups raw peanuts
- 2 teaspoons butter
- 1/2 teaspoon red cayenne pepper
- 1/8 teaspoon cumin
- 1 pinch salt

Add all ingredients to popcorn maker. Roast for 1-2 minutes and remove.

Makes 1-1/2 cups

Spiced Pumpkin Seeds

- 1-1/2 tablespoons butter
- 1/2 teaspoon seasoned salt
- 1/8 teaspoon garlic salt
- 1 tablespoon Worcestershire sauce
- 2 cups raw whole pumpkin seeds

Add all ingredients to popcorn maker. Roast 1-2 minutes and remove.

Makes 2 cups

LIMITED ONE YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.

Made in China

P/N 61758
Rev. 03/06