

Warranty Registration and all kinds of **FREE*** extras.

FOLLOW THESE THREE EASY STEPS.

- VISIT:** www.whirleypopshop.com
- REGISTER:** Complete the short online form. Click submit and let the fun begin.
- RECEIVE:**
 - FREE:** 25-year warranty on your Whirley-Pop Popper
 - FREE:** 90-day warranty on pan and wood parts
 - FREE*:** 2 Real Theater All-Inclusive Popping Kits
 - FREE*:** 4 Individual Popcorn Serving Tubs
 - FREE*:** Tips & Tricks Guide for making great popcorn
 - FREE*:** Complete Popcorn Party Guide

Warranty valid only within Continental United States and Canada.

*Plus minimal shipping charges. For some, you might be thinking here comes the catch — nothing is "Free" anymore. We truly are giving you **our products** at no cost; but unfortunately the Post Office won't ship it for free (we asked, but they said "no"). The only thing you will need to pay is their minimal shipping cost. We promise!

Priority Code: 062018WP



Real Theater Popcorn

We've packaged the same secret ingredients used by movie theaters to help you make perfect movie popcorn at home. Includes gourmet popping corn, our secret buttery salt and our special popping oil. Made for stovetop popping in our Whirley-Pop Popcorn Popper (not for microwave use). Twice as fast as microwave with a lot less fat. Tastes so good you'll think you're at the movies!

Not online?

Call 1-888-314-7733

Our friendly customer service representatives are standing by to make sure you get the good stuff.

THE ORIGINAL
Whirley-Pop™
whirleypopshop.com

Register **FREE*** today @ www.whirleypopshop.com



Remember when the appeal of homemade popcorn was as much about the cooking experience as it was about the fluffy, crispy, tasty snack?

Well, now you'll get the best of both worlds with your new Whirley-Pop® original hand-crank popcorn popper. It delivers stovetop quality at microwave speed.

It's all in the patented "crank & stir" mechanism that continuously moves the popcorn around, evenly distributing the oil while preventing the popcorn from burning.

It only takes about three minutes for true popcorn perfection, and best of all, Wabash Valley Farms has everything you need in convenient premeasured popping corn pouches. There's no prep time. Just cut, pour and pop.

When you're ready to advance from popcorn enthusiast to outright fanatic, stay with Wabash Valley Farms. Our dedicated customer service team will maximize your popcorn fun — just visit our website: www.whirleypopshop.com for the most unique recipes and popcorn products!

Welcome to the family!

Sincerely,

Dani Williams-Paluchniak

Dani Williams-Paluchniak
President

wabashvalleyfarms.com
Heartland Customer Service
888-314-7733
6323 North 150 East
Monon, Indiana 47959



**WABASH
VALLEY
FARMS**



PS: Don't forget to register your popper for a 25-year warranty and some FREE stuff!

Whirley-Pop How-To

FIRST-TIME USE: SEASON THE PAN

Wash the pan fresh out of the box. Then season it by doing the following:

- Pour a tablespoon of vegetable oil into the pan.
- Tilt and roll the pan with your wrist to coat the bottom and sides.
- Heat for 20 seconds, or until oil is hot (don't leave the pan unattended).
- Remove from heat, and allow to cool.
- Wipe out with a paper towel.
- You're ready to pop.



Popping Instructions

1. Add ingredients to the popper according to the chart below, unless you are using a pre-measured popping kit.

Use the proper combination of oil and popping corn

	Popper Size	Popping Corn Amount*	Oil Amount**
full batch	6-quart (24 c.)	1/2 cup	1-3 T.
partial batch	1-quart (4 c.)	1 T.	1 tsp.

2. Place popper with added ingredients on the burner and set heat to medium to medium-high, depending on your stove. Do not preheat your burner.
3. Hold the wooden handle with one hand, and slowly turn the crank with the other. Continue stirring like this through the entire process (about 3 minutes) until you only hear an occasional pop or until the crank becomes somewhat difficult to turn. Do NOT force the crank. Remove from heat immediately.
4. Open the lid flap, and pour the popped corn into a serving bowl. Let stand a minute or two to maximize crispiness. Add butter, salt or your favorite seasonings—and enjoy!

Important notes:

*Because some gourmet popping corns pop up smaller, you may need to add more popping corn to make a full batch.

** As you become familiar with your popper, you might find you can reduce the amount of oil to as low as a single teaspoon, which reduces fat content.

Don't forget to activate your Whirley-Pop warranty!

Safety Do's & Don'ts



ALWAYS

- Read and follow all instructions.
- Consult your manufacturer's stovetop manual for aluminum use on a glass top surface.
- Hand wash the pan, and make sure it is thoroughly dry before using.
- Use gourmet popping corn.
- Close the popper lid before popping.
- Check that lid is attached securely to pan before popping.
- Stir immediately and continuously after placing the popper on the stove.
- Remove popper from heat when popping slows or the crank becomes difficult to turn.
- Turn the heat off immediately after done popping.
- When emptying the popper, hold the wooden handle and open the lid by holding the wooden knob.
- Add seasonings after the corn is popped and in a serving bowl.



NEVER

- Never place in a dishwasher.
- Never place an empty popper on a heated stove (the aluminum can melt).
- Never use the popper without oil.
- Never pop using butter or vegetable spray.
- Never preheat the pan or the oil.
- Never force the crank when popper is full.
- Never shake the popper. Shaking may cause scratching on glass top surfaces.
- Never put your face near a pan that contains hot oil.
- Never return the popper to the hot stove after popping is done.
- Never add cheese or other milk-based seasonings to the popper.
- Never use water or liquid to extinguish an oil fire (the safest method is to use a fire extinguisher specially approved for oil fires).
- Never clean the popper with oven cleaner.
- Never place the popper in the microwave.
- Never let children use the popper unsupervised.
- Never leave a popper unattended while popping.
- Never use the popper to cook anything other than popcorn.



Register at whirleypopshop.com / or call 888-314-7733

Ask your retailer to special-order any of these fine Wabash Valley Farms products.

All-Inclusive Popping Kits

Premeasured popping kits contain gourmet popping corn, premium popping oil and special seasonings. Available in Real Movie Theater Style, Sweet & Salty Kettle Corn, Less Salt Less Oil or Organic!



Popcorn Toppings

Created to further enhance the flavor of nature's most popular snack. Varieties include:

- White Cheddar • Creamy Ranch • Zesty Cheddar Cheese
- Movie Theater Style • Buttery Jalapeño • Sweet Caramel

Gourmet Popping Corn

Only the freshest of gourmet popping corns from Wabash Valley Farms.

- Big & Yellow • Baby Yellow • Tender & White
- Baby White • Sweet Baby Blue • Lady Finger
- Vintage Red • Flavorful Medley



The Original Open-Fire Pop™ Popcorn Popper

Unique design and long handle let you easily make delicious, fluffy popcorn over a campfire, fireplace or backyard grill. Handle extends nearly 2-ft. Makes 4-qts. of popcorn.



Popcorn Bowls

An assortment of popcorn bowls are available for any and every occasion, not to mention appetites of all sizes.



Also available is an array of popcorn fanatic accessories, including popping oils, gift sets, recipes and much more!

WABASH
VALLEY
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Visit Us Online: www.whirleypopshop.com

Access Recipes — 100+ to Choose From • Activate Your Whirley-Pop Limited Warranty
Shop numerous Gourmet Popcorn Varieties • Popcorn Seasonings • Delicious Popping Oils
• Unique Gift Sets • Party Supplies and more

wabashvalleyfarms.com

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Frequently Asked Questions



What type of oil should I use?

Any cooking oil will work; however, most users prefer canola, peanut, coconut or olive oil.



What kind of popping corn should I use?

Any popping corn will work but, for best results, use a gourmet popping corn. It can be any kind or brand, as long as it's fresh.



How much oil and popping corn should I use?

Always use at least one teaspoon of oil. Using no oil will damage your pan. Your best bet is to refer to the instruction section. However, amounts can vary depending on the hybrid, quality and brand of your popping corn, so you might have to make adjustments accordingly.



Should I put seasonings in my popper with the popping corn and oil?

No, not unless it is a special salt-based or sugar-based product (such as the seasonings involved in making kettle corn). Otherwise, you will likely burn or toughen up your popcorn. It's best to add flavor seasonings after the popcorn is in a bowl and ready to serve.



How should I heat the pan?

Your popper will perform on any gas or electric kitchen stovetop or camping stove. On electric, set your burner for medium to medium high. On a gas or camping stove, set for medium. However, heat settings will vary, so you might have to adjust to find your optimum setting. The goal is a 2- to 3-minute popping time.



How long and how fast should I stir the crank?

Stir continuously all the way from start to finish. Your speed is not as important, but most users find it best to begin slowly during the heating process and then quicken a bit to a more steady pace through the popping process.



Which way should I turn the crank?

The stir wire was designed for a clockwise crank motion.



How do I remove the lid?

Your lid assembly should be affixed securely by two clips—one under the handle and the other directly across from the handle. Make sure your popper is cool before trying to remove the lid. Hold the pan with one hand. Then, with the other hand, hold the wooden handle and pull the clip up with your index finger (almost like a trigger). Gently lift the lid until the clasp is free. "Pull the trigger" on the other side, which will release the clip holding the lid flap and lift the entire assembly.



How do I clean my popper?

If you use your popper every week, washing is not necessary. Just wipe out with a paper towel. If used less often, hand wash in warm soapy water with a grease-cutting detergent. Do NOT place in a dishwasher. Dry thoroughly.



How do I clean my popper if it has burn marks on the bottom?

Soak in hot, soapy water. If needed, use baking soda and a scouring pad, but nothing stronger. If you are unable to remove all of the burn marks, don't worry. They will not affect your popping or the taste.



Can I register my Whirley-Pop?

We encourage all new Whirley-Pop owners to register their popcorn popper if it was purchased from an authorized retailer and you live within the continental United States or Canada.



What if I have more questions?

Call or e-mail us. We'd love to hear from you.
888.314.7733 / info@wabashvalleyfarms.com

Register at whirleypopshop.com

or call toll-free 888-314-7733

Don't forget to activate your Whirley-Pop warranty!

Free*... Popcorn Party Set ~ Offer Inside!

THE ORIGINAL
Whirley Pop™



INSTRUCTIONS, FUN FACTS
& GOOD TIME GUIDE

WABASH VALLEY FARMS