

# Cuisinart®

## Instruction Booklet



Pizza Oven

**CPZ-120C**


For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. Read all instructions.
2. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling, or putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the pizza oven in water or other liquids. See instructions for cleaning.
5. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance has malfunctioned or has been dropped or damaged in any way, or has been dropped in water. Return the pizza oven to the store or retailer where purchased for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause personal injury or damage to the unit or accessories.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place pizza oven on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use this pizza oven for anything other than its intended purpose.
13. Extreme caution should be exercised when using containers constructed of materials other than metal in the oven.
14. To avoid burns, use extreme caution when removing the pizza oven accessories or inserting and removing food.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this pizza oven.

16. Do not place any of the following materials in the pizza oven: paper, cardboard, plastic, and similar products.
17. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
18. Oversize foods, metal foil packages, and utensils must not be inserted in the pizza oven, as they may involve a risk of fire or electric shock.
19. A fire may occur if the pizza oven is covered or touching flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
24.  This symbol means the surface of this product is hot; please be careful when touching it.
25. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

## SAVE THESE INSTRUCTIONS

### SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if caution is taken in its use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

**NOTICE:** This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 defeat this safety feature.

# FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

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## FEATURES AND BENEFITS

### 1. Control Panel

Easily adjustable temperature control, digital timer, and interior light selector.

#### a. Independent Cooking Timer

Adjust using the +/- buttons to select desired cook time. When the timer reaches 00:00, the oven will remain on so the next pizza can be cooked without interruption.

#### b. TEMP READY Indicator

Indicates the oven has reached temperature and is ready to cook

#### c. POWER Indicator

Indicates when the unit is on and remains lit while in use

#### d. Temperature Dial

Smooth-feel temperature control with selection range of 350°F to 700°F [180°C to 375°C]

#### e. Interior Light Button

Illuminates interior to view food during the cooking process


### 2. Cooking Guide

Built-in guide with recommendations for time and temperature for different styles of pizza.

### 3. Pizza Stone

Ideal surface for cooking Neapolitan style, New York, thin and crispy, and more. When using the pizza stone, always preheat the oven with the stone in place.

### 4. Wire Rack

 Holds the pizza stone and deep dish pan in place while in use. This diagram shows the proper position for the wire rack.

### 5. Enameled Deep Dish Pan

This 12 x 12 x 1.5 inch [30 x 30 x 3.75 cm] baking pan can be used for pan pizza styles such as deep dish, Detroit style, Grandma pizza, and focaccia.

### 6. Foldable Pizza Peel

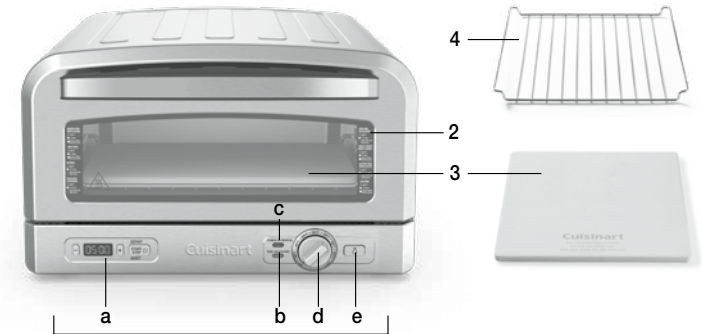
Use the pizza peel to easily slide in and remove pizza. The handle can be rotated to rest on top of the peel for compact storage when not in use.

### 7. Internal Crumb Tray (not shown)

This tray sits on the bottom of the oven and can be removed when the oven is fully cool by gently tilting upwards and pulling out.

### 8. Active Cooling Technology (not shown)

Internal fans cool the exterior of the oven and internal electronics during and after use.





## BEFORE FIRST USE

1. Remove all packing materials and labels from the inside and outside of the oven, and safely discard.
2. Place the pizza oven on a flat, level surface.
3. Move oven 2 to 4 inches [5 to 10 cm] away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.
4. Check that the crumb tray is in place and insert the wire rack and pizza stone.

**NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**


## OPERATION


Follow these steps for cooking operation:

1. Place the appliance on a stable, flat, heat-resistant surface. Plug the Cuisinart® Pizza Oven into a wall outlet. Ensure the oven is in a well-ventilated area, as some smoke may be emitted due to high temperatures.
2. Ensure the wire rack and pizza stone are inserted in the proper position and close the oven door.
3. Turn the dial to the desired temperature. The POWER indicator light will illuminate, an audio alert will sound, and the oven will begin preheating.
4. **Preheating the oven:**
  - a. The unit will automatically preheat for approximately 30 minutes after the oven is turned on. The preheat time ensures the pizza stone becomes saturated with heat, which is imperative for a crisp bottom pizza crust.

- b. While the oven is preheating, assemble pizzas (see page 6).
 

**NOTE:** Pan pizzas require significant time to put together, so they are best assembled either while the oven is preheating or even before.
  - c. Once preheat is complete, an audio alert will sound and TEMP READY will illuminate.
 

**NOTE:** This unit will automatically shut off after 2 hours; an audio alert of 3 beeps will sound at this time.
5. Carefully slide assembled pizza into the oven and set the timer using the + / - buttons. Press  start timer, if using. When the timer reaches 00:00, an audio alert will sound. **IMPORTANT: Please note that the end of a timer cycle does not turn off the oven.**

**NOTE:** When cooking at higher temperatures, closely monitor cooking progress as pizzas cook quickly.
  6. When pizza is ready, remove from the oven and enjoy!
  7. To turn off the oven at any time, move the dial to  position. The POWER indicator light will go off, and an audio alert will sound.

**IMPORTANT: Leave the unit plugged in after use until the fans shut off to ensure proper cooling of the oven and electronics.**

**NOTE:** Always make sure the oven is preheated (indicated by the TEMP READY light) before cooking your pizza. This will ensure the best results for all styles of pizza. If cooking multiple styles of pizza, we suggest starting with pizzas that require a lower temperature.

If you notice pizzas coming out more pale or undercooked when cooking pizzas back to back, give the oven 5-10 minutes to heat up again.

Factors like leaving the oven door open, opening the door too often or insufficiently heating the pizza stone can lead to heat loss.

## PIZZA STYLES

### Neapolitan 700°F [371°C], 5 minutes

Neapolitan pizza is often referred to as “wood-fired” pizza since it is traditionally cooked in wood-fired pizza ovens. The characteristics are the dark bottom crust, and a high and chewy outer crust. This style pizza is all about the flavour of the dough and less about the toppings, so go light on toppings for this style of pizza.

### New Haven 700°F [371°C], 5 minutes

New Haven is really a “neo” Neapolitan pizza since it is based in the Neapolitan method with flavorful dough and chewy crust. It is often either oblong or rectangular shaped.

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**New York 650°F [343°C], 5 minutes**

This is the pizza that is in most neighborhood slice shops and pizzerias in NY. It is chewy and crispy and topped with sauce and plenty of cheese.

**Thin and crispy 600°F [315°C], 5 minutes**

This is similar to the popular “bar” pizza that is found across the country. The dough is a bit sweeter and sometimes calls for more oil or other fat than traditional pizza dough. It is thin with little exterior crust.

**Deep dish 550°F [287°C], 15 minutes**

Deep dish pizza, considered a Chicago specialty, is traditionally prepared in a tall pan and has a thick crust filled with an ample amount of sauce, cheese, and other traditional pizza toppings. The cheese often melts over the crust and forms a crispy texture where it contacts the pan while baking.

**Detroit 550°F [287°C], 15 minutes**

This popular deep-dish style pizza consists of a very thick dough that is generously oiled and studded with fatty cheese. The most popular topping is stripes of pizza sauce, but pepperoni is also a regional favorite. It should be baked until the edges and bottom of the pizza are very browned and crispy.

**Sicilian 500°F [260°C], 15 min**

While this also falls under the heading of a “deep dish” pizza, it is more like a focaccia with toppings. Focaccia dough, baked with rich olive oil, is first parbaked and then topped either with a little bit of cheese and herbs, or fully topped with sweet pizza sauce, cheese, and a light scattering of toppings.

**Grandma 500°F [260°C], 15 min**

Grandma-style pizza is the New York region’s take on Sicilian pizza. It is a bit thinner and most often sold in shops by the slice. It has lighter and fresher toppings than the typical New York slices.

**Focaccia 500°F [260°C], 15 minutes**

Focaccia is a bread enriched with olive oil. Sometimes it is just served with light toppings of herbs and salt, or maybe a little grated cheese. Other times it is twice baked, where it is first parbaked, then stuffed with cheese and fillings, then finished to make it more of a stuffed bread.

**Calzone 500°F [260°C], 15 minutes**

The simplest way to describe this pizzeria staple is as a stuffed pizza. Pizza dough is stretched to an oval or circle and filled with cheese, typically ricotta and mozzarella, and often a mixture of vegetables and meats. It is cooked directly on the pizza stone to ensure a crispy exterior and fast cooking.

**Frozen 450°F [232°C], 15 to 20 minutes**

Cook frozen pizza directly on preheated stone. Keep in mind that thicker crusts will require more time while thinner crust and personal pizzas will take less time. For best results, turn pizzas with peel halfway through cooking time.

**Gluten free 500°F [260°C], 10 to 15 minutes**

Gluten-free crusts require special attention. Since the doughs are typically stickier, they are best cooked in the baking pan as opposed to directly on the pizza stone. They may need to be parbaked before topping to ensure that they are fully cooked through and can withstand the weight and moisture of toppings.

Our cooking recommendations are specifically for our gluten-free dough recipe. Gluten-free dough may be used for any pizza recipe.

**Cauliflower 500°F [260°C], 4 to 5 minutes**

Cauliflower crusts require special attention similar to that of gluten-free doughs. They need to be baked in the baking pan, if preparing fresh, and require the pan to be well oiled. The crust must be parbaked prior to topping.

## MAKING THE PERFECT PIZZA

Pizza making takes practice—here are some key steps for success.

**All about flour and dough:**

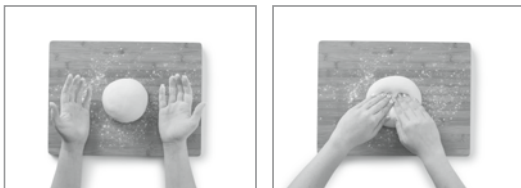
- For dough making, we give recipes that use three methods: by hand, by food processor, or by stand mixer. You can prepare our dough recipes using any of the three methods. See page 8 for instructions.
- Bread flour or 00 flour is recommended for most pizza dough styles.
- Extra flour is essential when working with the dough and shaping pies. It prevents dough from sticking to your hands, the work surface, and—most important—the pizza peel.
- Excess flour will burn on the pizza stone, so use only what is necessary to keep the dough from sticking when using the pizza peel to slide pizzas into the oven.
- In most cases, our pizza dough recipes produce doughs that are on the sticky/tacky side, quite a bit different than other types of bread doughs. This tacky consistency is what makes for the signature chewy and flavourful pizzas that bubble up while baking. Keep hands and surface lightly floured and be sure to work quickly when using these doughs to make it easier to handle.
- Remove pizza dough from the refrigerator at least 1 hour and up to 3 hours before using, as dough is easier to work with at room temperature. Always keep dough covered as it rests.

- Use floured hands when handling pizza dough. Keeping hands floured will prevent the dough from sticking to your hands and also prevent the addition of too much flour to the dough when it's being shaped. Excess flour can always be brushed off before topping.
- If dough is not spreading or stretching to the desired shape, it needs time to rest. Cover and allow it to rest for about 10 to 15 minutes and try to stretch again. Don't force a tough dough or it is likely to tear and not achieve the shape or size that is desired.

## HOW TO PREPARE AND SHAPE PIZZAS

### To prepare pizza that bakes directly on the stone:

1. Once dough has sufficiently rested, lightly flour work surface and place dough ball in center. We recommend 8 to 10 ounces of dough for pizza making. 16 ounces of dough is the maximum recommended amount per individual pizza.
2. Press dough ball to flatten into a disc.



3. Continue to shape to larger circle, flipping dough at least once to prevent sticking (add additional flour as necessary) while stretching and shaping dough evenly, from the center outward.
4. Once stretched to desired size, lightly flour the pizza peel.

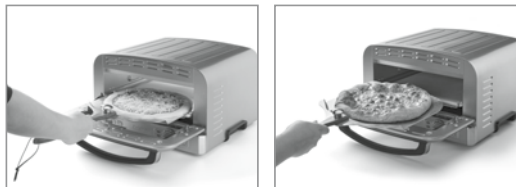


5. Place dough onto peel. Be sure that the peel is cool before adding shaped, fresh dough. Be sure the size of the dough is not larger than the peel. It is important to trim any dough that hangs over the peel.

6. Working quickly, top with sauce and desired toppings. With toppings, keep in mind that a little goes a long way. Adding too much sauce or cheese will weigh down the dough and make it difficult to slide off the pizza peel.



7. Confirm dough can move on peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel lightly with additional flour.
8. Open oven door and put peel into oven. Slide the pizza onto the stone with a quick yet confident forward and then backwards motion.



9. When the pizza is done, slide the peel under the pizza. Gently lift and remove from the oven, then slide the pizza onto a cutting board. Let the pizza cool slightly before slicing and serving. Allow peel to cool before assembling the next pizza.

### To prepare a thin and crispy pizza:

1. Follow steps 1 to 3 in preparing pizza that bakes directly on the stone. (page 7)
2. Place stretched dough on a floured work surface. Using a rolling pin, roll dough out to a thin 12-inch (30 cm) circle or rectangle.
3. Lightly flour the pizza peel and carefully move the rolled dough onto the peel. Working quickly, top the dough as desired.
4. Confirm dough can move on peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel lightly with additional flour.

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5. Open oven door. Put peel into oven and slide the pizza onto the stone with a quick yet confident forward and then backwards motion.
  6. When the pizza is done, slide the peel under the pizza. Gently lift and remove from the oven, then slide the pizza onto a cutting board. Let the pizza cool slightly before slicing and serving.

#### **Preparing a pan style pizza:**

1. Coat the interior of the pizza pan with 3 to 4 tablespoons (6 to 10 cm) of olive oil, depending on the style being prepared.
2. Transfer the dough to the oiled pan and turn the dough over a few times so that it is fully coated with the olive oil.
3. Press the dough gently using your fingertips, spreading it towards the 4 sides of the pan (do not force it; it will eventually spread).
4. Cover the pan and allow to rest for 20 minutes. After resting, uncover and repeat the process, focusing on the spreading of the dough to the edges of the pan. Cover and repeat this process until the dough fills the pan. This process can take up to 3 rounds (60 minutes total).
5. Once the dough fills the pan, then add desired toppings, depending on the style of pan pizza being prepared.
6. Cover loosely with plastic wrap and let rise while oven preheats.
7. Once oven is preheated, place pan in oven directly on the pizza stone.
8. When the pizza is done, remove from the oven, then slide the pizza from the pan onto a cutting board before slicing and serving.

## **PIZZA DOUGH MAKING TIPS**

#### **Dough Making Tips:**

Yeast pizza dough can be prepared a number of different ways. Regardless of the method you choose, follow the specific recipe for proofing instructions once the dough is made.

For all methods: If using instant yeast, the yeast can be added with the dry ingredients. Active dry yeast should be proofed first with liquid ingredients at appropriate proofing temperature (105°-110°F [40°-43°C]).

Patience is key for a good dough--the longer it can slow proof and rest in the refrigerator the longer the flavors have to develop (up to 72 hours for best results).

#### **By hand:**

1. Have all ingredients and tools ready. The best tools for making dough by hand are a

large, wide, shallow bowl for mixing, small bowl of all-purpose or bread flour to dust hands and work surface, and a measuring cup of water. A plastic dough/bowl scraper is useful, but not necessary.

2. Put dry ingredients in the mixing bowl and the water/liquid in a measuring cup. First mix the dry ingredients together either with a whisk or with the bowl scraper.
3. Add the minimum amount of water (if there is a range given) and start to mix. If using your hands, generously coat them with flour. Once the dough comes together you can completely mix and knead it in the bowl, or transfer to a clean work surface that has then been dusted with flour.
4. Knead the dough on the work surface, until it springs back to the touch. Try not to add too much additional flour if it is sticking, rather just keep kneading (adding more to your hands is OK if the dough is indeed sticking to your hands). Eventually it will come together.
5. A good method is to pull part of the dough toward you and then fold it over itself; turn the dough 45 degrees and then repeat, repeat, repeat, until the dough is nicely springy.

#### **Food processor:**

The food processor is the tool to use to make dough quickly and easily. Since the dough is kneading at a higher speed, and therefore warming the dough up more than if prepared by hand or in the stand mixer, the perfect dough ball comes together in seconds as opposed to minutes like in the other methods.

1. Put the dry ingredients into the work bowl fitted with metal blade or dough blade.
2. Process on a low or dough speed if available. With machine running, slowly add the water/liquid through the feed tube only as fast as the dry ingredients can absorb it. If the dough seems too sticky or wet, then add additional flour 1 teaspoon (5 ml) at a time. Once the dough forms a ball, only knead it for an additional 45 to 60 seconds.
3. You can then turn it out onto a clean surface that has been lightly dusted with flour to knead a few times by hand to be sure it is a smooth ball and springs back to the touch when lightly pressed.

#### **Stand mixer:**

The stand mixer is a favorite tool of many for preparing pizza dough. It is easier to prepare larger batches than in the food processor, and it is mostly a hands-off method for those that don't want to get their hands too messy.

1. Fit stand mixer with dough hook. Add the liquid ingredients to the mixing bowl.
2. Add in the dry ingredients (that have been premixed in a separate bowl). Follow recipe whether dry ingredients are added all at once or gradually.
3. Mix dough on the lowest speed.

4. Once dough ball is formed, continue to knead on low speed for 10 minutes.

**Topping tips:**

When preparing fresh pizzas, don't use too much sauce or overload the toppings. Adding too much sauce will make the dough gummy after being cooked and can make it more difficult to remove from the peel when sliding into the oven. New York style pies call for a chewy and saucy marriage between the dough and cheese so that is one exception to the rule. Just be sure the peel has enough flour to allow the pizza to slide onto the stone.

For Neapolitan and New Haven-style pizzas, we recommend about 3 tablespoons (45 ml) of pizza sauce if making a red pie. For New York and thin and crispy styles, a bit more sauce is typical. If an extra saucy pie is desired, it is best to parbake the crust to get a crispy bottom, then top with the desired sauce and toppings.

It is best to precook most pizza toppings. Raw ingredients have more moisture and that moisture can seep into your cooking pizza and produce an unpleasantly soggy dough. Also, because the pizza takes little time to cook, certain toppings may not finish if they are not precooked.

**Leftover dough suggestions:**

Freezing dough saves time for the next pizza night. Prepare desired dough and allow to rise for the full amount of time directed in the recipe (prior to shaping). Divide dough into individual portions (either individual pizzas, 8 to 10 ounces (227 to 283 g) each, or for pan pizzas enough to fill the full pan). Wrap well in plastic and place in the freezer. Doughs can be frozen up to 2 months.

To defrost, remove dough from the plastic and place in a bowl or on a pan and cover. Place in refrigerator overnight. Bring to room temperature for 1 to 3 hours prior to using and follow desired pizza style to prepare.

**Garlic knots:** Brush the pizza pan with 1 tablespoon (15 ml) olive oil. Divide 1 pound (454 g) of pizza dough into equal pieces. Roll each into a rope and tie into a knot. Melt 4 tablespoons (60 ml) of butter with finely chopped garlic (about 4 cloves). Dip each knot into the melted garlic butter and place evenly into deep dish pizza pan. Cover with plastic and allow to rise for 30 minutes. Bake at 450°F (230°C) until golden, about 15 minutes. Rotate pan halfway through baking time for the most even results.

**Cinnamon sugar twists:** Prepare the dough the same as above. Brush each knot with melted butter and then sprinkle liberally with cinnamon sugar. Bake at 450°F (230°C) until golden, about 15 minutes. Rotate pan halfway through baking time for the most even results.

**Reheat:** Reheat leftover pizza at 350°F (180°C) for 5 minutes.

**TROUBLESHOOTING**

SUBJECT	QUESTION	ANSWER/SOLUTION
Power	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Call Consumer Service at 1-800-472-7606.
Cooking	Why is my dough sticking to the peel?	When shaping dough, be sure to have extra flour on hand. Lightly dust hands and work surface when shaping. Lightly dust peel, once pizza is topped, be sure it can move on the peel before attempting to slide into oven. Should any spot be stuck, lightly dust underneath with flour so that pizza moves on the peel. Go sparingly on sauce and toppings, too much of these can cause dough to stick to the peel. Make sure peel is completely cool before placing shaped, fresh dough.
	Why is smoke coming out of the oven?	A small amount of smoke is normal and due to the high temperatures. To reduce smoke, try using less flour on the pizza peel.
	Food fire in the oven	Small food fires in the oven are possible in some scenarios, such as when using excessive amounts of flour or oil. If this happens, ensure the oven door is closed. If the fire does not self-extinguish within 10 seconds, turn the oven off and unplug until the fire is out.



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## CLEANING & CARE

- Before cleaning any part of the oven or removing internal accessories, be sure the exterior and interior of the oven are completely cooled.
- Always unplug the oven from the electrical outlet before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use products such as steel wool pads on the interior of the oven.

### Cleaning the accessories:

- Deep dish pan, oven rack, pizza peel, and crumb tray: hand-wash in hot, sudsy water, using a nylon scouring pad or nylon brush, and thoroughly rinse. These items are NOT dishwasher safe.
- Pizza peel: Carefully unscrew the handle and set aside for cleaning. Wash the metal part of the peel in warm sudsy water. When the peel is dry, screw the handle back in place, making sure it's securely tightened.
- Pizza stone: To maintain the longevity of your pizza stone, we recommend routine cleaning. Make sure the stone is completely cool before handling. Use a spatula or food scraper to remove any stuck on food debris. Store the pizza stone in the oven when not in use.

**IMPORTANT:** Never submerge the pizza stone into water. This can permanently damage or crack the pizza stone. Do not use any soap or detergent on the stone.

- To remove crumbs, slide out the internal crumb tray and discard crumbs. Wipe clean and replace. To remove any stuck-on food, soak the tray in hot, sudsy water or use nonabrasive cleaners.
- Any other servicing should be performed by an authorized service representative.

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# WARRANTY

## LIMITED 3-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3-year from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**

1-800-472-7606

**Address:**

Cuisinart Canada | 100 Conair Parkway, Unit #1, Woodbridge, ON. L4H 0L2

**Email:**

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**

CPZ-120C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* Product date code can be found on the underside of the base of the product. The product date code is a 4 (WWYY) digit number. Example, 0123 means week 01 of 2023.

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca).

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