

# Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



**EasyPop® Hot Air Popcorn Maker**

**CPM-150C Series**

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, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. **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.**
3. To protect against electric shock, do not immerse cord, plugs, or this appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Never put oil or butter into the popping chamber, or operate popper without popcorn kernels in the popping chamber.
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, turn switch to OFF, then remove plug from wall outlet.
12. Do not use appliance for anything other than intended household use.
13. A popper that is plugged into an outlet should not be left unattended.
14. **CAUTION** – Burns can result from misuse of this product. Read instruction manual for proper operating procedure.
15. Do not touch hot surface. Use handle or knob.
16. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

17. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
18. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### SPECIAL CORDSET INSTRUCTIONS

#### NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

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## PARTS AND FEATURES

### 1. Kernel Measuring Cup

½-cup (125 ml) capacity

### 2. Popping Chute

removable for cleanup

### 3. Stay-Cool Housing

with stainless embossed logo

### 4. OFF/⏻/ON Switch

for an easy operation

### 5. BPA Free (not shown)

All materials that come in contact with food are BPA free.



## BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your popcorn maker. Be sure that all parts (listed above, Parts and Features) of your new popcorn maker have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date. Keep all plastic bags away from children before using your Cuisinart® EasyPop® Hot Air Popcorn Maker for the first time, remove all protective paper and wrapping. Wipe housing and internal chamber with a damp cloth to remove any dust from the warehouse or shipping.



## CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.
2. Extension cords may be used if care is exercised in their use.
3. If an extension cord is used;
  - A) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - B) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.



# OPERATING INSTRUCTIONS

1. Fill the kernel measuring cup with up to ½ cup (125 ml) of kernels.
2. Remove chute from unit and pour kernels into popping chamber.  
**DO NOT operate unit without kernels in chamber.**
3. Replace chute.
4. Place bowl under chute large enough to accommodate up to 15 cups (3.54 L) of popped corn.
5. Press switch to ON.
6. When kernels stop popping, press switch to  to clear remaining kernels and cool down popcorn maker.  
**NOTE:** Unit will still be warm to the touch, but cool enough to handle and store.
7. When cool, press switch to OFF and store popcorn maker.



**CAUTION: AFTER POPPING, THE POPPING CHAMBER IS EXTREMELY HOT. DO NOT REMOVE CHUTE OR PUT HANDS NEAR CHAMBER UNTIL IT IS COMPLETELY COOL.**

# CLEANING AND MAINTENANCE

1. Unplug the popcorn maker and let cool completely.
2. Wash the chute and kernel measuring cup with mild detergent and rinse to clean.
3. Exterior of unit can be wiped clean with a damp cloth.

**NOTE: Never immerse the popcorn maker in water.**

4. Any other servicing should be performed by an authorized service representative.

# TIPS AND HINTS

## POPCORN AMOUNTS

Kernels	Popped Popcorn
¼ cup (60 ml)	Approximately 7 cups (1.65 L) popped popcorn
⅓ cup (75 ml)	Approximately 10 cups (2.36 L) popped popcorn
½ cup (125 ml)	Approximately 15 cups (3.54 L) popped popcorn

The flavour possibilities for popcorn are endless. Just add melted butter and your favourite seasonings for a quick, easy, and delicious topping!

For crispier popcorn with more intense flavour, toss popped corn with your favorite topping and heat it in the oven at 300°F (150°C) for 15–20 minutes on a foil-lined baking sheet covered in nonstick cooking spray.

**NOTE: It is very important to use fresh popcorn. If your popcorn is old, the kernels will not fully pop and/or it may take longer for them to pop.**

# SEASONING SUGGESTIONS

- Cheese
- Taco seasoning
- Chili powders
- Hot sauce
- Soy sauce
- Italian seasoning and herbs

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## Butter/Seasoning Ratios for Popcorn

2 tablespoons (30 ml) melted butter for ¼ cup (60 ml) unpopped kernels and a minimum of 1 teaspoon (5 ml) of seasoning.

3 tablespoons (45 ml) melted butter for ⅓ cup (75 ml) unpopped kernels and a minimum of 2 teaspoons (10 ml) of seasoning.

4 tablespoons (60 ml) melted butter for ½ cup (125 ml) unpopped kernels and a minimum of 2½ teaspoons (13 ml) to a tablespoon (15 ml) of seasoning.

The amount of seasoning depends on the intensity of the ingredients you are using – it is important to let your taste be your guide.

**Note:** Use olive oil for a little richer flavour, or grapeseed oil, which imparts no flavour at all to popcorn.

## RECIPES

### SAVOURY

#### Asian-Style Popcorn

The flavours of soy and sesame give this popcorn a uniquely delicious flavour.

Makes about 10 cups (2.36 L)

**⅓ cup (75 ml) popcorn kernels**  
**3 tablespoons (15 ml) grapeseed oil**  
**2 tablespoons (30 ml) soy sauce**  
**½ teaspoon (2 ml) hot sauce**  
**½ teaspoon (2 ml) sesame oil**  
**1 tablespoon (15 ml) sesame seeds (white or black)**

1. Remove chute and put the kernels into the popping chamber. Replace chute.
2. Place a large bowl underneath the chute and turn unit on.
3. While the corn is popping, stir the remaining ingredients together until

fully combined.

4. Once the last kernel has popped, turn unit off. Pour the oil mixture over the popped corn and mix to fully coat. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
*Calories 76 (60% from fat) • carb. 6g • pro. 2g*  
*fat 5g • sat. fat 0g • chol. 0mg • sod. 222mg*  
*calc. 4mg • fiber 1g*

#### Buffalo-Style Popcorn

Spice up your popcorn  
with a little hot sauce!

Make about 10 cups (2.36 L)

**⅓ cup (75 ml) popcorn kernels**  
**3 tablespoons (45 ml) grapeseed oil**  
**2 tablespoons (30 ml) hot sauce**  
**¼ teaspoon (1 ml) cider vinegar**  
**pinch kosher or sea salt**

1. Remove chute and put the kernels into the popping chamber. Replace chute.
2. Place a large bowl underneath the chute and turn unit on.
3. While the corn is popping, stir the remaining ingredients together until fully combined.
4. Once the last kernel has popped, turn unit off. Pour the oil mixture over the popped corn and mix to fully coat. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
*Calories 65 (60% from fat) • carb. 6g • pro. 1g*  
*fat 5g • sat. fat 0g • chol. 0mg • sod. 158mg*  
*calc. 1mg • fiber 1g*

#### Cacio e Pepe Popcorn

There's nothing a little (or a lot of) cacio e pepe—literally cheese and pepper—can't make infinitely better.

Makes about 10 cups (2.36 L)

- 1/3 cup (75 ml) popcorn kernels**
- 3 tablespoons (45 ml) unsalted butter, cut into pieces**  
**Pinch kosher or sea salt, plus more to taste**
- 2 teaspoons (10 ml) freshly ground black pepper, divided**
- 1/2 cup (1 ounce [125 ml]) finely grated Romano cheese**

1. Remove chute and put the kernels into the popping chamber. Replace chute.
2. Place a large bowl underneath the chute and turn unit on.
3. While the corn is popping, melt the butter in a small skillet over medium-low heat. Once melted, stir in the salt and 1 teaspoon (5 ml) pepper; remove from heat and reserve. (Alternatively, microwave in a small microwave-safe bowl using the BUTTER MELT program.)
4. Once the last kernel has popped, turn unit off.
5. Drizzle the melted butter mixture over the popped corn and toss to fully coat. Mix in the Romano cheese. Season with remaining salt and pepper. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
*Calories 65 (59% from fat) • carb. 5g • pro. 2g*  
*fat 4g • sat. fat 3g • chol. 12mg • sod. 69mg*  
*calc. 51mg • fiber 1g*

## Curry Popcorn

If you love Indian spices, this will be a favourite for sure!

Makes about 10 cups (2.36 L)

- 1/3 cup (75 ml) popcorn kernels**
- 3 tablespoons (45 ml) grapeseed oil**
- 2 teaspoons (10 ml) curry powder**
- 1/2 teaspoon (2 ml) ground turmeric**
- 1/4-1/2 teaspoon (1 - 2 ml) kosher or sea salt**  
**pinch cayenne pepper**

1. Remove chute and put the kernels into the popping chamber. Replace chute.
2. Place a large bowl underneath the chute and turn unit on.
3. While the corn is popping, stir the remaining ingredients together until fully combined.
4. Once the last kernel has popped, turn unit off. Pour the oil mixture over the popped corn and mix to fully coat. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
*Calories 59 (61% from fat) • carb. 5g • pro. 1g*  
*fat 4g • sat. fat 0g • chol. 0mg • sod. 54mg*  
*calc. 2mg • fiber 1g*

## Movie-Theater Butter Popcorn

The key to crunchy popcorn with extra-buttery flavour is clarified butter. Forget about the fake stuff! (The result is a pronounced, clean butter flavouring that won't turn your popcorn soggy. The best part is that it can easily be made in the microwave!)

Makes about 10 cups (2.36 L)

- 1 stick unsalted butter, cut into pieces**
- Popcorn:**
- 1/3 cup (75 ml) popcorn kernels**
- 3 tablespoons (45 ml) clarified butter (instructions in step 1)**
- 1/2 teaspoon (2 ml) kosher or sea salt, plus more to taste**

1. Place butter in a microwave-safe glass measuring cup. Microwave on HIGH (70% if using a high-wattage microwave) for 1 minute. Melted butter will have separated into three layers. At the center will be the clarified butter: a clear golden-yellow liquid. If not fully melted, let settle then microwave in 30-second bursts until layers are distinct. Let it rest for a few minutes, then spoon off top layer and discard. Pour clear golden-yellow liquid through a cheese cloth-lined strainer or coffee filter into an airtight container. Reserve

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3 tablespoons (45 ml) for popcorn.  
Refrigerate the remainder for up to 6 months.

2. Remove chute and put the kernels into the popping chamber. Replace chute.
3. Place a large bowl underneath the chute and turn unit on.
4. Once the last kernel has popped, turn unit off. Drizzle reserved butter over the popped corn and season with salt. Toss to fully coat. Adjust salt to taste. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
Calories 57 (63% from fat) • carb. 5g • pro. 1g  
fat 4g • sat. fat 2g • chol. 10mg • sod. 56mg  
calc. 0mg • fiber 1g

## Popcorn Snack Mix

A healthier version of the store-bought mixes. Make it for your next party and it will be a hit.

Makes about 12 cups (2.83 L)

- nonstick cooking spray**
- 1/3 cup (75 ml) popcorn kernels**
- 4 tablespoons (60 ml) grapeseed oil**
- 1/2 teaspoon (2 ml) paprika**
- 1/4 teaspoon (1 ml) dried oregano**
- 1/4 teaspoon (1 ml) granulated garlic**
- 1/2 teaspoon (2 ml) Worcestershire sauce**
- dash hot sauce**
- 1 cup (250 ml) mini pretzels or pretzel sticks (broken into 1/2-inch [1.25 cm] pieces)**
- 1 1/2 cups (375 ml) roasted mixed nuts**

1. Preheat oven to 300°F (150°C). Line a ridged baking sheet with foil and lightly coat the foil with the cooking spray.
2. Remove chute and put the kernels into the popping chamber. Replace chute.
3. Place a large bowl underneath the

chute and turn unit on.

4. While the corn is popping, stir the oil, spices, Worcestershire and hot sauce together until fully combined; reserve.
5. Once the last kernel has popped, turn unit off. Add the pretzels and mixed nuts, and then pour the seasoned oil over the mixture and toss to fully coat.
6. Pour mixture onto the prepared baking sheet. Bake for about 20 minutes, stirring occasionally to combine flavours. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
Calories 255 (55% from fat) • carb. 24g • pro. 6g  
fat 16g • sat. fat 2g • chol. 0mg • sod. 602mg  
calc. 21mg • fiber 3g

## Rosemary Sea Salt Popcorn

The savoury, piney note of fresh rosemary transforms an ordinary snack into something special.

Makes about 10 cups (2.36 L)

- 3 tablespoons (45 ml) extra virgin olive oil**
- 1 whole sprig fresh rosemary, plus 1 tablespoon (15 ml) finely chopped fresh rosemary leaves**
- 1/3 cup (75 ml) popcorn kernels**
- 1/2 teaspoon (2 ml) flaky sea salt, plus more to taste**
- Freshly ground black pepper, to taste**

1. Heat the olive oil in a small skillet over medium heat. Add the rosemary sprig to the hot oil and let sizzle, flipping once, until darkened and crisp, about 15 seconds per side. Transfer to a paper towel to drain. Remove infused oil from heat and let cool. Reserve sprig and oil.
2. Remove chute and put the kernels into the popping chamber. Replace chute.
3. Place a large bowl underneath the chute and turn unit on.

- Once the last kernel has popped, turn unit off. Drizzle the rosemary oil over the popped corn and season with chopped rosemary, salt, and black pepper to taste. Toss to fully coat. Garnish with fried rosemary leaves from reserved sprig. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
*Calories 60 (65% from fat) • carb. 5g • pro. 1g*  
*fat 5g • sat. fat 1g • chol. 0mg • sod. 116mg*  
*calc. 1mg • fiber 1g*

## Southwestern Popcorn

All of your favourite southwest flavours make for a delicious treat when paired with popcorn. Throw in some toasted pepitas for extra crunch!

Makes about 10 cups (2.36 L)

- 1/3 cup (75 ml) popcorn kernels**
  - 3 tablespoons (45 ml) grapeseed oil**
  - 1 teaspoon (5 ml) chili powder**
  - 1 teaspoon (5 ml) paprika**
  - 1/2 teaspoon (2.5 ml) kosher or sea salt**
  - 1/4 teaspoon (1 ml) dried oregano**
  - 1/4 teaspoon (1 ml) granulated garlic**
  - 1/8 teaspoon (0.5 ml) cayenne pepper**
- Remove chute and put the kernels into the popping chamber. Replace chute.
  - Place a large bowl underneath the chute and turn unit on.
  - While the corn is popping, stir the remaining ingredients together until fully combined.
  - Once the last kernel has popped, turn unit off. Pour the oil mixture over the popped corn and mix to fully coat. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:*  
*Calories 59 (61% from fat) • carb. 5g • pro. 1g*  
*fat 4g • sat. fat 0g • chol. 0mg • sod. 109mg*  
*calc. 2mg • fiber 1g*

## SWEET

### Birthday Cake Popcorn

A party in every bite! No birthday required.

Makes about 10 cups (2.36 L)

- 1/3 cup (75 ml) popcorn kernels**
- 3 tablespoons (45 ml) unsalted butter**
- 1/2 cup (125 ml) box yellow or white cake mix**
- 1 cup ([250 ml] 6 ounces) white chocolate chips, melted**
- 1 teaspoon (5 ml) vegetable oil**
- 1/3 cup (75 ml) rainbow nonpareils or sprinkles, or a combination of both**

- Preheat the oven to 300°F (150°C). Line a baking sheet with parchment paper; reserve.
- Remove chute and put the kernels into the popping chamber. Replace chute.
- Place a large bowl underneath the chute and turn unit on.
- While the corn is popping, melt the butter in a small skillet over medium-low heat. Remove from heat and reserve. (Alternatively, microwave in a small microwave-safe bowl using the BUTTER MELT program.)
- Once the last kernel has popped, turn unit off.
- Drizzle melted butter over the popped corn; toss to coat. Spread out on prepared baking sheet. Sift dry cake mix over buttered popcorn and toss to evenly coat. Bake popcorn for 10 minutes, tossing once halfway. (This step, known as heat-treating, eliminates the risk of ingesting harmful bacteria that can be found in raw ingredients, such as the flour used in box cake mix. It also cooks off the raw taste of flour, so the popcorn can develop the cake flavour we love!) Let cool.

7. Meanwhile, melt white chocolate in a small heatproof bowl set over a pan of simmering water, stirring occasionally until smooth. (Alternatively, microwave in a small microwave-safe bowl using the CHOCOLATE MELT program.) Stir in vegetable oil to thin. Keep mixture warm.
8. Using the tines of a fork, drizzle most of the white chocolate over cooled popcorn. Sprinkle most of the nonpareils and/or sprinkles evenly over the top. Transfer to freezer just to set. Break up mixture and arrange so any bare pieces of popcorn are now exposed. Repeat with remaining white chocolate and nonpareils and/or sprinkles. Transfer to freezer once again to set. Serve immediately.

*Nutritional information per 1-cup (250 ml) serving:  
Calories 225 (35% from fat) • carb. 33g • pro. 2g  
fat 4g • sat. fat 6g • chol. 12mg • sod. 123mg  
calc. 88mg • fiber 1g*

## Caramel Popcorn

This caramel corn has a buttery toffee flavour. Follow these easy steps to turn it into yummy popcorn balls.

Makes about 10 cups (2.36 L)

- 3**      **tablespoons (45 ml)**  
**unsalted butter**
- 1/3**     **cup (75 ml) packed**  
**light brown sugar**
- 2**      **tablespoons (30 ml)**  
**light corn syrup**
- 1**      **tablespoon (15 ml) water**
- 1/4**     **teaspoon (1 ml) sea salt**
- 1/4**     **teaspoon (1 ml) baking soda**
- 2**      **teaspoons (10 ml) vegetable oil**
- 1/3**     **cup (75 ml) popping kernels**

1. Put the butter, brown sugar, corn syrup, water, and salt into a heavy-bottomed small saucepan. Set over medium-high heat and bring mixture to a boil.
2. While the caramel mixture is heating, remove the chute from the popcorn maker and put the kernels into the popping chamber.

Replace chute.

3. Watch the caramel mixture on the stove closely. Using a candy thermometer, monitor the temperature of the caramel. It should be between 240°F (115°C) and 260°F (126°C), not exceeding 260°F (126°C). Once it is boiling and turning golden brown (about 6 to 8 minutes), it should start to thicken slightly. Turn the popcorn maker on to begin popping. Leave the caramel on warm until popcorn is popped.
4. Once corn has popped, take the saucepan off of the heat and whisk in the baking soda.
5. Once the last kernel has popped, turn the unit off. Drizzle the caramel sauce on top of the popped corn and mix to fully coat. Serve immediately.
6. This popcorn recipe also makes delicious popcorn balls. To do so, line a tray or pan with aluminum foil. Lightly coat the foil and a one cup measure with nonstick cooking spray. Rub a little spray on your hands as well. Using the oiled measuring cup, scoop out 1 cup (250 ml) of the caramel corn and form into a ball. Put onto the oiled foil. Repeat with remaining popcorn. Yield should be about 8 to 10 popcorn balls. If not serving immediately, wrap in waxed paper.

*Nutritional information per 1-cup (250 ml) serving:  
Calories 89 (36% from fat) • carb. 14g • pro. 1g  
fat 4g • sat. fat 2g • chol. 9mg • sod. 24mg  
calc. 1mg • fiber 1g*

## Kettle Corn

Classic kettle corn made fresh right at home.

Makes about 10 cups (2.36 L)

- 1/4**     **cup (60 ml) granulated sugar**
- 1/4**     **cup (60 ml) unsalted butter, cut  
into small cubes**
- 1/3**     **cup (75 ml) popcorn kernels**
- 1/2**     **teaspoon (2 ml) kosher or sea  
salt**

1. Put the sugar into a heavy-bottomed saucepan and place over medium heat. Leave the sugar over the heat for about 10 to 15 minutes, shaking the pan every few minutes. The sugar should still be white and granular, but will smell of caramel.
2. Put the butter into the saucepan a little at a time; the butter should begin to melt instantly once it hits the pan. Whisk in all of the butter. The mixture should be smooth and glossy. Leave on very low heat until ready to use.
3. Remove the chute and put the kernels into the popping chamber. Replace chute.
4. Place a large bowl underneath the chute and turn unit on.
5. Once the last kernel has popped, turn unit off. Pour the sugar mixture over the popped corn and sprinkle in the salt; mix to fully coat. Serve immediately.
2. Remove chute and put the kernels into the popping chamber. Replace chute.
3. Place prepared bowl underneath the chute and turn unit on.
4. Once the last kernel has popped, turn unit off. Pour the marshmallow creme over the popped corn and gently mix with a nonstick spatula until evenly coated. Spread out popcorn mixture on prepared baking sheet and bake, tossing once, until dry and golden brown in spots, about 10 to 12 minutes. Let cool.
5. Meanwhile, melt chocolate in a small heatproof bowl set over a pan of simmering water, stirring occasionally until smooth. (Alternatively, microwave in a small microwave-safe bowl using the CHOCOLATE MELT program.) Pour melted chocolate over cooled popcorn; gently toss to coat.
6. While chocolate is wet, sprinkle crushed graham crackers over top of popcorn; toss to coat well. Transfer to freezer for 5 minutes to set. Serve immediately

*Nutritional information per 1-cup (250 ml) serving:*  
 Calories 88 (48% from fat) • carb. 11g • pro. 1g  
 fat 5g • sat. fat 3g • chol. 12mg • sod. 118mg  
 calc. 1mg • fiber 1g

*Nutritional information per 1-cup (250 ml) serving:*  
 Calories 169 (4% from fat) • carb. 34g • pro. 2g  
 fat 4g • sat. fat 2g • chol. 0mg • sod. 53mg  
 calc. 18mg • fiber 1g

## S'mores Popcorn

This popcorn recipe captures the essence of everyone's favourite campfire treat.

Makes about 10 cups (2.36 L)

- Nonstick cooking spray**
- $\frac{1}{3}$  cup (75 ml) popcorn kernels**
- 1 7-ounce (198 g) jar marshmallow creme, warmed to a pourable consistency**
- $\frac{2}{3}$  cup ([115 g] 4 ounces) milk chocolate chips**
- 4 sheets graham crackers (about  $2\frac{1}{8}$  ounces [60 g]), finely crushed**

1. Preheat the oven to 325°F (160°C). Coat a large bowl and baking sheet with nonstick cooking spray; reserve.

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years 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  
Woodbridge, ON L4H 0L2

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

### Model: CPM-150C Series

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

\* The date code format we are using on unit is WWYY, representing week, and year. eg.2422 = manufactured in 24th week of the year 2022.

**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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Printed in China  
22CC084594

IB-17472-CAN