

Cuisinart™

INSTRUCTION AND
RECIPE BOOKLET



EasyPop™ Hot Air Popcorn Maker

CPM-100C Series

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

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 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. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
18. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
19. 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

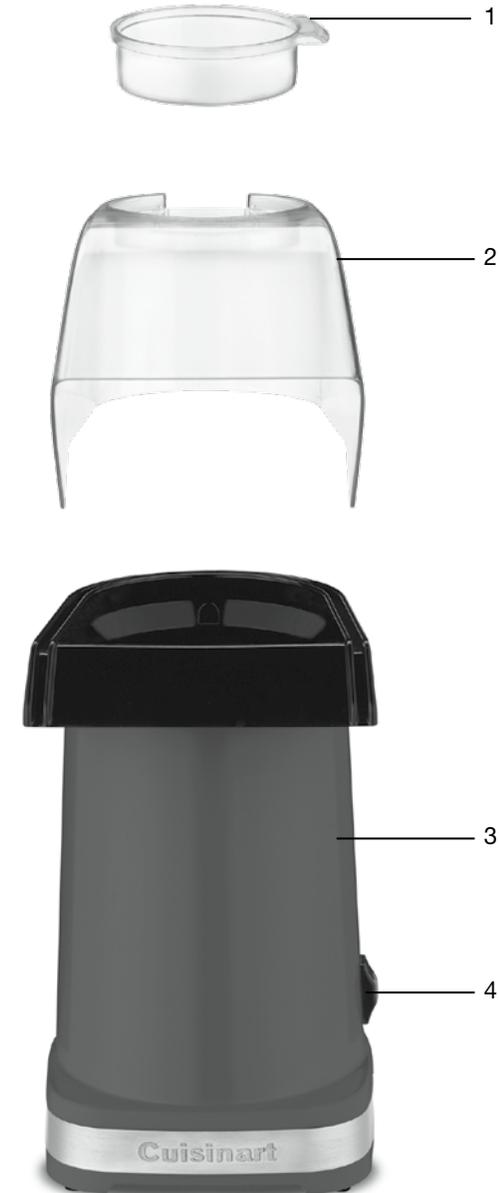
1. **Butter Warming/Measuring Cup**
½-cup (125 ml) capacity
2. **Popping Chute**
removable for dishwasher cleanup
3. **Stay-Cool Housing**
with elegant embossed logo
4. **On/Off Switch**
easy one-touch operation
5. **BPA Free**
All materials that come in contact with food are BPA free.

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 butter warming/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 and insert cup.
4. Add up to 2 tablespoons (30 ml) of butter to cup (optional).
NOTE: Never put butter or oil into popping chamber.
5. Place bowl under chute large enough to accommodate up to 15 cups (3.75 L) of popped corn.
6. Turn switch to ON.
7. Turn switch off when kernels stop popping.



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. Place chute and measuring cup into the dishwasher, or wash 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 (50 ml)	Approximately 7 cups (1.75 L) popped popcorn
⅓ cup (75 ml)	Approximately 10 cups (2.36 L) popped popcorn
½ cup (125 ml)	Approximately 15 cups (3.55 L) popped popcorn

NOTE: Premium popcorn has larger kernels, resulting in a higher yield of popped corn. If using premium popcorn, the yield may sometimes be greater than stated above.

NOTE: DO NOT use more than ⅓ cup (75 ml) of unpopped kernels when using premium popcorn.

The flavour possibilities for popcorn are endless. Just add melted butter and your favourite seasonings to a bowl of popcorn.

With toppings added, popped popcorn will become much crisper and the flavours become more intense if it is heated with toppings in a 300°F (150°C) oven for about 15 to 20 minutes before serving. For best results, heat it on a baking sheet lined with foil and coated with 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
Packaged sauces (e.g., Alfredo)
Soy sauce
Italian seasoning and herbs

Butter/Seasoning Ratios for Popcorn

2 tablespoons (30 ml) melted butter for ¼ cup (50 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 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

Traditional Popcorn

The perfect balance between butter and salt. For those who are salt sensitive adjust the amount of salt to taste.

Makes about 10 cups (2.36 L)

⅓ cup (75 ml) popcorn kernels
2 tablespoons (30 ml) unsalted butter, cut into small cubes
½ to ¾ teaspoon (2 to 3.75 ml) kosher or sea salt

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
2. Put butter into warming cup, place a large bowl underneath the chute and turn unit on.
3. Once the last kernel has popped, turn unit off. Add the salt to butter in the cup and stir to fully combine (note: some of the butter may not look fully melted, but once you stir in the salt all should be liquid).
4. Pour the butter/salt mixture over the popped corn and mix to fully coat. Serve immediately.

Nutritional information per 1-cup (250 ml) serving:

Calories 49 (40% from fat) • carb. 6g • pro. 1g • fat 3g • sat. fat 1g • chol. 6mg • sod. 107mg • calc. 1mg • fiber 1g

Olive Oil Popcorn

Use olive oil as a healthier alternative to butter plus it gives the popcorn that delicious olive oil flavour.

Makes about 10 cups (2.36 L)

⅓ cup (75 ml) popcorn kernels
2 tablespoons (30 ml) extra virgin olive oil
½ to ¾ teaspoon (2 to 3.75 ml) kosher/sea salt

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
2. Place a large bowl underneath the chute and turn unit on.
3. Once the last kernel has popped, turn unit off. Add the olive oil and salt to the popped corn and mix to fully coat. Serve immediately.

Nutritional information per 1-cup (250 ml) serving:

Calories 53 (52% from fat) • carb. 6g • pro. 1g • fat 3g • sat. fat 0g • chol. 0mg • sod. 118mg • calc. 1mg • fiber 1g

Pesto Popcorn

A fun and delicious way to use up some leftover pesto.

Makes about 10 cups (2.36 L)

⅓ cup popcorn kernels
2 tablespoons (30 ml) prepared pesto
3 tablespoons (45 ml) xtra virgin olive oil

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
2. Place a large bowl underneath the chute and turn unit on.
3. While the corn is popping, stir the pesto and olive oil together until fully combined.
4. Once the last kernel has popped, turn unit off. Pour the pesto/oil mixture over the popped corn

and mix to fully coat. Serve immediately.

Nutritional information per 1-cup (250 ml) serving:

Calories 80 (65% from fat) • carb. 6g • pro. 1g • fat 6g • sat. fat 1g • chol. 1mg • sod. 27mg • calc. 8mg • fiber 1g

Parmesan Popcorn

Parmesan gives this popcorn a great cheesy and tangy flavour.

Makes about 10 cups (2.36 L)

1/3 cup (75 ml) popcorn kernels
2 tablespoons (30 ml) extra virgin olive oil
1/3 to 1/2 cup (75 to 125 ml) grated Parmesan
pinch kosher or sea salt

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
2. Place a large bowl underneath the chute and turn unit on.
3. Once the last kernel has popped, turn unit off. Pour the oil over the popped corn, and then the Parmesan and salt. Mix to fully coat. Serve immediately.

Nutritional information per 1-cup (250 ml) serving:

Calories 64 (53% from fat) • carb. 6g • pro. 2g • fat 4g • sat. fat 1g • chol. 2mg • sod. 54mg • calc. 30mg • fiber 1g

Buffalo-Style Popcorn

Spice up your popcorn with a little hot sauce!

Make about 10 cups (2.36 L)

1/3 cup (75 ml) popcorn kernels
3 tablespoons (45 ml) grapeseed oil
2 tablespoons (30 ml) hot sauce
1/4 teaspoon (1 ml) cider vinegar
pinch kosher or sea salt

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
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

Asian-Style Popcorn

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

Makes about 10 cups (2.36 L)

1/3 cup (75 ml) popcorn kernels
3 tablespoons (45 ml) grapeseed oil
2 tablespoons (30 ml) soy sauce
1/2 teaspoon (2 ml) hot sauce
1/2 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 and insert butter warming cup.
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

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 (30 ml) curry powder
1/2 teaspoon (2 ml) turmeric
1/4-1/2 teaspoon (1 to 2 ml) kosher or sea salt
pinch cayenne pepper

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
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

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 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

1. Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
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. 109mg • calc. 2mg • 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 (2.84 L)

1/3 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 and insert butter warming cup.
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 oil mixture over the mixture and toss to fully coat.

- 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

Cinnamon Sugar Popcorn

This classic combination of butter paired with cinnamon sugar makes a delicious popcorn treat!

Makes about 10 cups (2.36 L)

- 1/3 cup (75 ml) popcorn kernels**
- 3 tablespoons (45 ml) unsalted butter**
- 2 tablespoons (30 ml) granulated sugar**
- 1/4 teaspoon (1 ml) ground cinnamon (add an extra pinch if you are a big cinnamon lover!)**
- pinch kosher or sea salt**

- Remove chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
- 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. Once melted stir in the sugar, cinnamon and salt until well incorporated; remove from heat and reserve.
- Once the last kernel has popped, turn unit off. Pour the cinnamon/sugar mixture over the popped corn and mix to fully coat. Serve immediately.

Nutritional information per 1-cup (250 ml) serving:

Calories 69 (47% from fat) • carb. 8g • pro. 1g • fat 4g • sat. fat 2g • chol. 9mg • sod. 14mg • calc. 2mg • fiber 1g

Caramel Popcorn

This caramel corn has a buttery toffee flavour. See our directions below to turn this into yummy popcorn balls.

Makes about ten 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) salt**
- 1/4 teaspoon (1 ml) baking soda**
- 2 teaspoons (20 ml) vegetable oil**
- 1/3 cup (75 ml) popping kernels**

- 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.
- While the caramel mixture is heating, remove the chute from the popcorn maker and put the kernels into the popping chamber. Replace the chute and insert butter warming cup.
- 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.
- Once corn has popped, take the saucepan off of the heat and whisk in the baking soda.
- 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.
- This popcorn recipe also makes delicious popcorn balls. To do so, line a tray or pan with aluminum foil and 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 at a time and form into balls. 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 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**

- 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.
- 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.
- Remove the chute and put the kernels into the popping chamber. Replace chute and insert butter warming cup.
- Place a large bowl underneath the chute and turn unit on.
- 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.

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

WARRANTY

LIMITED 3 YEARS 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 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, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
CPM100C

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 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

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

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Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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