

Cuisinart™

INSTRUCTION AND
RECIPE BOOKLET



Professional Deep Fryer

CDF-250C

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 BEFORE USING.**
2. Do not touch hot surface; use handles or knobs.
3. To protect against electric shock, do not immerse cord, plug, or deep fryer in water or other liquid.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. Never leave appliance unattended when it is connected to the power outlet.
6. Always attach breakaway cord to appliance first, and then plug into wall outlet. To disconnect, turn the switch off, then remove plug from wall outlet.
7. 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.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any way.
9. The use of attachments not recommended or sold by the manufacturer may result in fire, electric shock or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Do not operate under cabinets.
14. Extreme caution must be used when moving the Cuisinart™ Professional Deep Fryer if it contains hot oil or other liquids.
15. The appliance will automatically shut off if operation exceeds 12 minutes without oil. If this occurs, resetting of the appliance is required.
16. If appliance still does not function after following reset instructions, please contact our Customer Service Centre for assistance.

17. Be sure handles are properly attached to basket and locked in place. See detailed assembly instructions.
18. Do not use this appliance for other than intended use.
19. Periodically check for looseness of screws or nuts and retighten them. CAUTION: Over-tightening can result in stripping of screws or nuts or cracking of handle or feet.
20. Do not exceed 60 minutes ON time within a period of 2 hours.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

IMPORTANT SAFETY TIPS

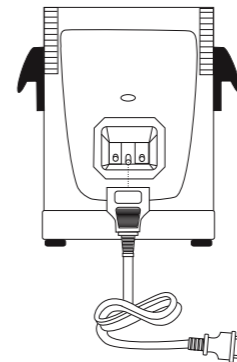
1. Always keep lid closed while deep fryer is cooking food. Use basket handle to raise and lower basket. Always raise basket out of hot oil and rest on basket hook, to allow food to drain for 10 to 20 seconds before opening lid.
2. **BEWARE OF STEAM WHEN OPENING LID.**
3. Wet food should be dried first with paper towels. Remove loose ice from frozen foods. Close the lid when frying. Beware of oil splattering when food is put into the oil.
4. Keep appliance at least 4 inches (10 cm) away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
5. Be sure oil container is filled to at least the minimum oil level. Do not fill above the maximum. Do not operate appliance without oil or with an insufficient amount of oil. Never pour oil into heated oil container.
6. Do not operate this appliance if the lid and the oil container are not completely dry.
7. Keep this fryer out of reach of children while in use and away from edges of countertops where it could be pulled off or pushed over by children.
8. Do not use any solid/hydrogenated oil, shortening or lard in this deep fryer.

CAUTION: To prevent damage to countertop or tabletop finish, use a nonflammable, heat-resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

SPECIAL CORD SET INSTRUCTIONS

BREAKAWAY CORD AND POLARIZED PLUG

This appliance features a breakaway cord and polarized plug (one blade is wider than the other). The breakaway cord is designed to quickly disconnect from the appliance when a pulling force is applied. **NOTE:** The breakaway cord can fit into the appliance in only one direction. Please refer to printing on the cord connector that states “this side up.” To reduce the risk of electric shock, a polarized plug is used. This plug is intended to fit only into a polarized outlet. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



SHORT CORD INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord. An extension cord or longer detachable cord is not recommended for use with the Cuisinart™ Professional Deep Fryer.

ELECTRIC POWER:

If the electrical circuit is overloaded with other appliances, your appliance may not operate. It should be operated on an electrical circuit that is free from other appliances. If you are not sure of the reason for overloading or cannot find a separate circuit, contact a qualified electrician.

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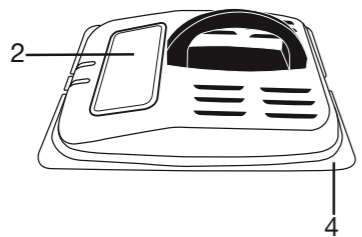
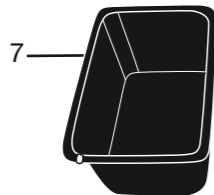
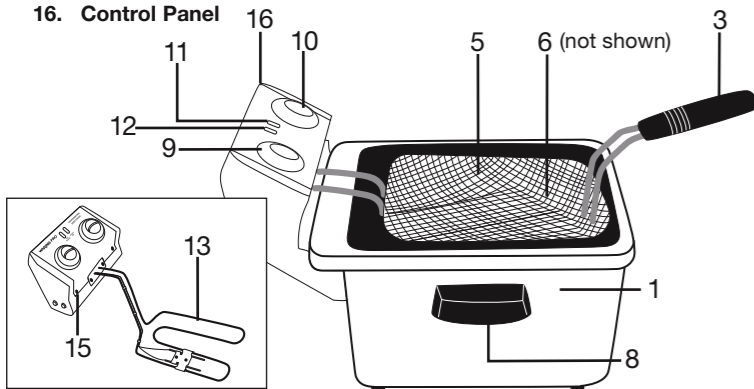
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INTRODUCTION

You are going to love this Deep Fryer. Prepare restaurant-quality deep fried foods right at home – quickly, easily, and with no mess. Try out a dish you had in your favourite restaurant, or pull out that recipe you’ve been saving. Cuisinart™ Professional Deep Fryer makes it easy!

PARTS AND FEATURES

1. Stainless steel body
2. Viewing window
3. Collapsible basket handle
4. Lid with Handle
5. Basket
6. Basket Hook (Not Shown)
7. Enamel coated oil container with pouring spout
8. Hand grips
9. Mechanical timer
10. Standby/temperature control
11. "POWER" On indicator light
12. Oil "READY" indicator light
13. Heating Element
14. Breakaway Cord (Not Shown)
15. Reset button
16. Control Panel



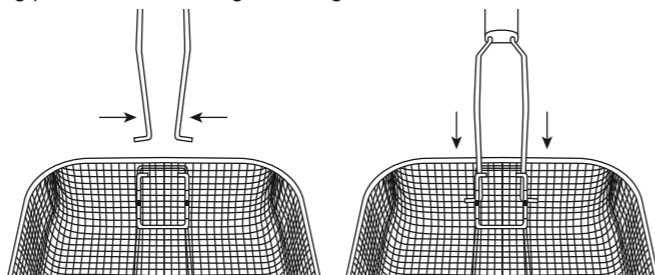
Before the first use:

Remove all packaging materials and any promotional labels or stickers from your deep fryer. Be sure all parts (listed above, Parts and Features) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart™ Professional Deep Fryer for the first time, remove any dust from shipping by wiping the base with a moist cloth. Thoroughly clean the oil container, lid, and basket. Never immerse the appliance in water. The control panel should never be immersed in water or other liquids. Clean the outer surface of the heating element with a damp cloth containing a mild soap solution or plain water.

HOW TO USE YOUR CUISINART™ PROFESSIONAL DEEP FRYER

1. **This appliance is designed for household use only. It is not intended for commercial use.**
2. Before you use the Cuisinart™ Professional Deep Fryer for the first time, remove all packaging materials and follow cleaning instructions in this book.
3. Lift off lid covering oil container.
4. Remove basket from oil container. Attach handle to basket by squeezing posts and assembling as in diagram.



5. Pour approximately one gallon (3.8 L) of good quality vegetable, corn, canola, soybean, or peanut oil into reservoir until it reaches between the "Min" and "Max" marks inside container. **DO NOT OVER-FILL OR UNDER-FILL.**
 6. Put lid on deep fryer.
 7. Attach breakaway cord to the back of the appliance, and then plug into outlet.
 8. When unit is plugged in power light will turn on.
 9. Set the temperature control knob to the desired temperature. The oil "Ready" light will turn green once the oil has reached the desired temperature.
 10. Lift lid and place basket onto hook in oil container. Put food into basket. Do not exceed the MAX fill line on the basket. Replace lid and then lower basket into oil.
 11. Set timer (up to 30 minutes) to cooking time specified, depending on what you are cooking.
 12. Timer will ring when set time has elapsed. Raise the basket to see if the food has reached the required golden colour. This can also be checked through the viewing window on the lid. If the food is done, carefully lift and hang basket on hook inside the oil container. Allow oil to drain 10 to 20 seconds. Open lid, remove basket, and place cooked food onto absorbent paper towels.
- NOTE:** To preserve oil quality, do not add salt or spices to the food until after it has been removed from the fryer.
13. **WARNING: The timer does not switch appliance off.**
 14. When cooking is finished, turn temperature control to standby. Unplug the breakaway cord from the wall outlet before detaching from the appliance.

CLEANING AND CARE

1. Always unplug appliance, detach the breakaway cord and let the oil cool down to room temperature before cleaning.
2. Remove lid.
3. Lift out basket.
4. The control panel should never be immersed in water or other liquids. Clean the outer surface of the heating element with a damp cloth containing mild soap solution or plain water.
5. Once oil has cooled, use spout on the corner to pour oil into suitable container.
6. The frying basket should be hand washed before first use and should be seasoned in oil before going into the dishwasher for the first time. Lid and oil container are dishwasher safe. Dry parts thoroughly after cleaning.
7. The stainless steel body is submersible and should be washed by hand with warm soapy water.
8. Ensure that both the lid and the oil container are completely dry after washing and before use.
9. After cleaning, reassemble oil container, heating element, basket and lid onto deep fryer. The heating element must be seated properly or appliance will not operate.
10. **Warning: When cleaning, use care – under-edge of deep fryer is sharp.**
11. For storage, basket handle can be folded down to fit inside container.
12. Tip: For ease in cleaning, wipe control panel with damp microfiber cloth. Microfiber cloths are available in most kitchenware stores.

NOTE: Oil staining on the heating element and oil container can be easily cleaned with a plastic scrubbing pad.

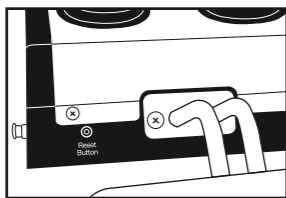
SAFETY FEATURES

The Cuisinart™ Professional Deep Fryer is equipped with the following features to ensure safety:

- **Safety Interlock** – The control panel/heating element must be properly seated or deep fryer will not operate.
- **Breakaway Cord** – The cord is designed to quickly disconnect from the appliance when a pulling force is applied.
- **Thermostat Overload Protection** – Your Cuisinart™ Professional Deep Fryer is equipped with a thermostat overload protection. If the unit heats up beyond the recommended temperature level, the deep fryer will automatically turn off. To reset, unplug the unit from the wall outlet and allow it to cool down. Remove the control panel and heating element from the unit.

CAUTION: Heating element is extremely hot. Allow it to cool thoroughly before removing it. You will find a reset button on the front of the control panel below controls. Using a toothpick or another long, thin object, push the reset button and properly place the control panel back into position.

NOTE: The unit will not work if the control panel is not properly mounted. Plug the unit back in, turn on and continue use. If the unit still does not operate, repeat the steps above or call our Customer Service Centre for assistance.



HINTS

- When cooking foods dipped in fresh batter, first lower basket. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- Do not exceed the MAX fill line in the basket. This helps maintain temperature of oil for better cooking results.
- Sort or cut food into pieces of uniform size. All the food will then be cooked in the same amount of time. To reduce splattering, remove excess moisture or ice from food.

- Store oil in oil container for a limited time. When oil has cooled to room temperature, pour into a suitable container with lid and refrigerate.
- For best results, change oil in deep fryer after a maximum of ten uses.
- It is important to follow the temperature recommendation for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.
- For best results, drop freshly sliced food into basket one piece at a time.

FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with frozen foods.
- Follow the instructions on the frozen food package for cooking time and temperature.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the basket very slowly into the oil in order to ensure that oil does not boil over.

FILTERING AND CHANGING THE OIL

- Make sure the Cuisinart™ Professional Deep Fryer is unplugged and the oil has cooled before cleaning or storing.
- The oil does not need to be changed after each use. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used 8 to 10 times. However, do not use the oil for longer than 6 months.
- **WARNING:** Always remove the plug from wall socket before cleaning. Allow the Cuisinart™ Professional Deep Fryer and the oil to cool completely (approximately 2 hours) before cleaning. Never immerse the control panel, cord or plug in water or any other liquid

RECIPES

Tips for Frying Breads

Heat oil to 375°F (190°C) - unless the recipe specifies otherwise. A cube of bread should brown in approximately 60 seconds. Correct temperature is extremely important. If the temperature is too high, breads will brown before the insides have cooked; if it is too low, the bread will absorb the fat and become soggy and greasy. Cook only as much as will float easily in the oil. Too much added to the Cuisinart™ Professional Deep Fryer will cause the temperature to drop, and the food will be difficult to turn. Turn bread when it rises to the top of the oil, taking care not to pierce it. Lift cooked breads from the fryer; allow them to drain for a moment, and then place on paper towels to drain.

APPLESAUCE SPICE DOUGHNUTS

Makes about 24

- 3 1/3 cups (833 ml) unbleached, all-purpose flour, divided
- 1 tablespoon (15 ml) baking powder
- 1/2 teaspoon (2 ml) salt
- 3/4 teaspoon (3.75 ml) cinnamon
- 3/4 teaspoon (1 ml) ground allspice
- 1/8 teaspoon (0.5 ml) freshly grated/ground nutmeg
- 3/4 cup (175 ml) granulated sugar
- 2 tablespoons (30 ml) vegetable shortening
- 1 cup (250 ml) applesauce
- 2 large eggs
- oil for frying
- flour for dusting
- powdered or granulated sugar for dusting

Place the flour, baking powder, salt, and spices in a medium bowl and stir with a whisk to blend; reserve. Place the sugar and shortening in a large bowl. Using an electric mixer on low speed, beat to blend and break up the shortening. Add the applesauce and eggs; beat until smooth. Add the flour mixture in two additions and blend on medium speed until mixed. Cover dough and chill for a least 1 hour.

Divide dough into two equal portions. Place one portion of dough on a generously floured surface and dust with flour. Roll out to 1/2 inch (1.27 cm) thickness. Cut dough with a floured doughnut cutter and place doughnuts on a waxed paper lined baking sheet or tray. Repeat with remaining dough. Re-roll scraps and repeat.

Heat vegetable oil in Cuisinart™ Professional Deep Fryer until it reaches 375°F (190°C). Carefully lower 3 doughnuts into the hot oil – do not overcrowd! Fry on each side, about 1 to 2 minutes, turning with a slotted spoon or wire skimmer. Remove and drain on layered paper towels. Pat gently to remove any excess oil, and sprinkle with desired amount of sugar.

SPICY BUFFALO WINGS

Makes 24 pieces.

oil for frying
12 chicken wings
½ cup (125 ml) unsalted butter, melted
5-8 tablespoons (75 - 120 ml) “Louisiana style” hot sauce
1 tablespoon (15 ml) cider vinegar
blue cheese dressing and celery sticks, carrot sticks, zucchini sticks

Cut wing tips from wings and discard or reserve for making chicken stock. Split each wing at the joint and cut through so there are 2 pieces from each wing. Rinse and dry completely. In a large bowl, combine the melted butter, hot sauce and cider vinegar and stir until completely blended.

Heat oil until it is 375°F (190°C). Put half the wings into the Cuisinart™ Professional Deep Fryer and cook until browned and crispy, about 12 to 15 minutes. Remove wings; drain briefly on layered paper towels. Then stir hot, crispy wings into the hot sauce mixture. Repeat with remaining wings.

Serve hot with cold vegetable sticks and blue cheese dressing.

Note: If you have some guests who do not appreciate hot and spicy, fry the wings as instructed and toss with your favourite BBQ sauce or honey mustard sauce. For “suicidal” strength wings, add another hot sauce along with the Louisiana style hot sauce.

BLUE CHEESE DRESSING

½ cup (125 ml) mayonnaise (regular or lowfat)
½ cup (125 ml) sour cream (regular or lowfat)
½ cup (125 ml) crumbled blue cheese
1 teaspoon (5 ml) finely chopped garlic
¼ cup (50 ml) finely chopped parsley
1-2 tablespoons (15 - 30 ml) finely chopped onion
1 tablespoon (15 ml) fresh lemon juice

Place all ingredients in a bowl and stir well to blend. Cover and refrigerate for at least 30 minutes before serving, to allow flavours to blend.

FRIED CALAMARI

Makes about 4 servings

vegetable oil for frying
2 ½ pounds (1.1 kg) cleaned calamari, including some tentacles
2 cups (500 ml) unbleached, all-purpose flour
1 tablespoon (15 ml) finely chopped parsley
1 teaspoon (5 ml) granulated garlic
1 teaspoon (5 ml) each: kosher salt and freshly ground pepper
marinara sauce for dipping

fresh lemon wedges for garnish

Rinse and drain the calamari; place on thick layers of paper towels, pressing and blotting them completely dry with another layer of paper towels on top. Cut the bodies into ½ -inch (1.27 cm) rings, and cut tentacles into halves or quarters if large.

Heat oil to 360°F (182°C) in the Cuisinart™ Professional Deep Fryer. Preheat the oven to 500°F (260°C). Line 2 cookie sheets with a triple thickness of paper towels.

Place the flour, parsley, granulated garlic, salt, and pepper in a jumbo re-sealable food storage bag. Working with about a quarter of the calamari at a time, drop calamari into the bag, seal and shake. Squeeze the sides of the bag to completely coat the calamari. Take care that the pieces are individually coated and not stuck together. Remove from the bag and place on a baking sheet lined with plastic wrap. Repeat until all the calamari has been coated evenly with flour mixture.

Gently add calamari to hot oil, about 1 to 1½ cups (250 - 375 ml) at a time, trying to let all the pieces drop in separately. Do not crowd the calamari, because crowding will drop the temperature of the oil. The calamari will be pale golden and just cooked in about 40 to 60 seconds. Do not overcook – they will become tough. Lift the calamari out, using a slotted spoon or metal skimmer, and drain in a single layer on prepared cookie sheets. Repeat with the remaining calamari. When all the calamari has been fried, reheat them in the 500°F (260°C) oven for several minutes. Sprinkle lightly with a little more salt, and serve with warm marinara sauce for dipping.

HERBED BEER BATTER ONION RINGS

Makes 2 to 4 servings

¾ cup (175 ml) + 2 tablespoons (30 ml) lager or ale
1 cup (250 ml) unbleached, all-purpose flour
½ cup (125 ml) chopped fresh parsley
1 tablespoon (15 ml) chopped fresh thyme
1 teaspoon (5 ml) finely chopped fresh garlic
¾ teaspoon (3.75 ml) kosher salt
1-2 onions [about 1 pound (500 g) total]
flour for dusting
vegetable oil for frying
kosher salt for sprinkling

In a medium bowl, whisk the beer into the flour until smooth. Stir in the parsley, thyme, and garlic. Let batter stand 30 minutes. Stir in salt.

Cut onion crosswise into ½-inch (1.27 cm) thick slices. Remove and discard skin, stem and root ends. Separate slices into rings. Toss lightly with flour.

Heat vegetable oil in Cuisinart™ Professional Deep Fryer until it reaches 375°F (190°C). Working with about 4 or 5 rings at a time, dip each ring into batter, and allow excess to drip off. Carefully lower coated onion rings into deep fryer, one at a time. Fry until golden, turning as needed, about 1 to 2 minutes. Lift out with tongs and place on layered paper towels to drain. Sprinkle with kosher salt while hot, and serve.

BETTER THAN FAST FOOD FRENCH FRIES

Makes about 6 servings

peanut or vegetable oil for frying
2 russet potatoes
kosher salt and freshly ground pepper to taste

Heat oil in Cuisinart™ Professional Deep Fryer to 325°F (160°C).

Cut potatoes into french fry-cut uniform sticks (about 6 x 6 mm) or into slices ¼ inch (6.35 mm) or less thick. As you cut, place the potatoes in a bowl of ice water to keep them from turning brown. Drain and dry the potato strips completely and thoroughly. They cannot be at all wet, or the oil will spatter and spit. Fry the potatoes in small batches. Cook for about 3 minutes, remove and drain on layers of paper towels.

Increase temperature of oil to 375°F (190°C). In small batches again, fry the potatoes for a second time, this time about 4 minutes, until golden and crispy. Drain on fresh layers of paper towels. Season to taste and serve immediately. Seasoning suggestions: herb blends, Cajun or Creole seasonings, and chili powder.

CRISPY CHICKEN FINGERS WITH HONEY MUSTARD SAUCE

Makes 6 servings

3 tablespoons (45 ml) kosher salt
3 tablespoons (45 ml) brown sugar
1 cup (250 ml) boiling water
12 ice cubes
4 skinless, boneless chicken breast halves
1 cup (250 ml) unbleached, all-purpose flour
½ teaspoon (2 ml) kosher salt
¼ teaspoon (2 ml) freshly ground pepper
¼ teaspoon (2 ml) paprika
¼ teaspoon (2 ml) granulated garlic powder
¾ cup (175 ml) buttermilk or regular milk

Honey Mustard Sauce

½ cup (125 ml) honey
¼ cup (50 ml) Dijon mustard (regular or grainy)

Combine salt, sugar and boiling water in a medium-large heat-proof bowl. Stir until sugar and salt are completely dissolved. Add ice. Cut chicken into ½ x 2-inch (1.25 x 5 cm) strips. Place cut chicken in the chilled brine mixture and refrigerate for 30 to 60 minutes.

Combine the flour with the salt, pepper, paprika, and granulated garlic in a shallow bowl. Blend honey and mustard to make honey mustard sauce.

When ready to cook, drain chicken and pat completely dry. Heat oil in Cuisinart™ Professional Deep Fryer to 375°F (190°C). Dip the drained and dried chicken strips in buttermilk and roll in flour to coat well. Place the strips on a plate. Carefully place the chicken strips in the hot oil in batches. Cook, turning once, for about 3 to 4 minutes per side. Drain on layers of paper towels and serve with honey mustard sauce.

DEEP FRYING GUIDE – Fresh or Uncooked Foods

Fresh indicates food prepared from a recipe or purchased fresh, not frozen. Read package label to determine if prepared, packaged foods are NOT precooked. If frozen, do not thaw; place foods directly from package into preheated oil. If there are ice granules around prepared foods, set pieces on a paper towel and pat dry. Moist vegetables will cause the oil to splatter.

Frying times may vary because of food temperature, quantity and size of pieces. Best results are obtained when food is cooked in small batches and size of pieces is uniform. Check deep fried foods at the shortest times given; deep fry until heated through.

Low heat 325°F (160°C)

Turkey thighs, bone-in, skin-on 20 – 22 min.
Turkey breast, bone up, skin down. 30 – 35 min.
Breaded eggplant 5 – 6 min.
Breaded portabella mushrooms. 4½ – 5 min.

Medium heat 350°F (180°C)

Frozen chicken nuggets 5½ – 6 min.
Breaded chicken tender 3½ – 4½ min.
Breaded, boneless chicken breasts. 5½ – 6 min.
Breaded bone-in pork chops 7½ – 8 min.
Egg rolls 5 min.
Chimichangas 7 – 7½ min.
Large shrimp. 1 – 2 min.

High heat 375°F (190°C)

Red potato chips. 2 – 3 min.
Yam potato chips 2 – 2½ min.
American fries 5 – 6 min.
Thin french fries 3 – 3½ min.
Thick french fries 3½ – 4 min.
Curly french fries. 4½ – 5 min.
Egg rolls 6½ – 7 min.

DEEP FRYING GUIDE – Prepared Foods

Prepared foods listed in this chart are breaded and cooked prior to packaging. If frozen, do not thaw; place foods directly from package into preheated oil. If there are frozen ice granules around prepared foods, set pieces on a paper towel and pat dry.

Use this chart as a guide to deep frying times. Best results are obtained when food is cooked in small batches and size of pieces is uniform. Check deep fried foods at the shortest times given; deep fry until heated through.

Low heat 325°F (160°C)

Onion rings 5 – 6 min.

Medium heat 350°F (180°C)

Chicken tenders 5½ – 6 min.
Chicken nuggets 3 – 4 min.
Chicken pieces 7 – 8 min.
Small mushrooms 2½ – 3 min.
Medium shrimp 2 – 2½ min.
Small shrimp pops 1 – 2 min.

High heat 375°F (190°C)

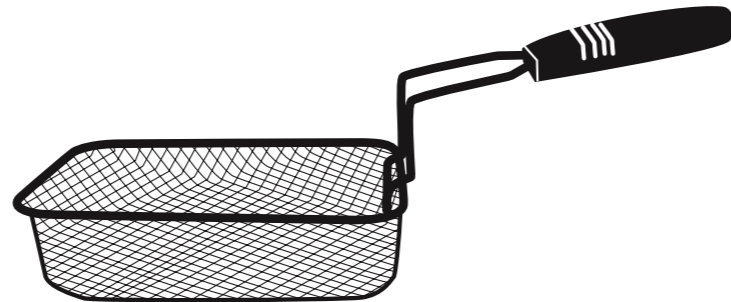
Large or fantail shrimp 1 – 2 min.
Mozzarella sticks 2 – 3 min.
Halibut fish fillets 3 – 3½ min.
Halibut fish balls 2 – 3 min.

IMPORTANT NOTICE!

Before Using Your Deep Fryer

1. Frying basket should be hand washed and dried.
2. Season frying basket with oil.

Frying basket must be seasoned before putting into dishwasher.



DO NOT use any solid/hydrogenated oil, shortening or lard in the Deep Fryer.

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in material 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 or keep your original receipt for the duration of the limited warranty.

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: CDF-250C 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

* 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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