

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



**EasyPop® Hot Air Popcorn Maker**

**CPM-100 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 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 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

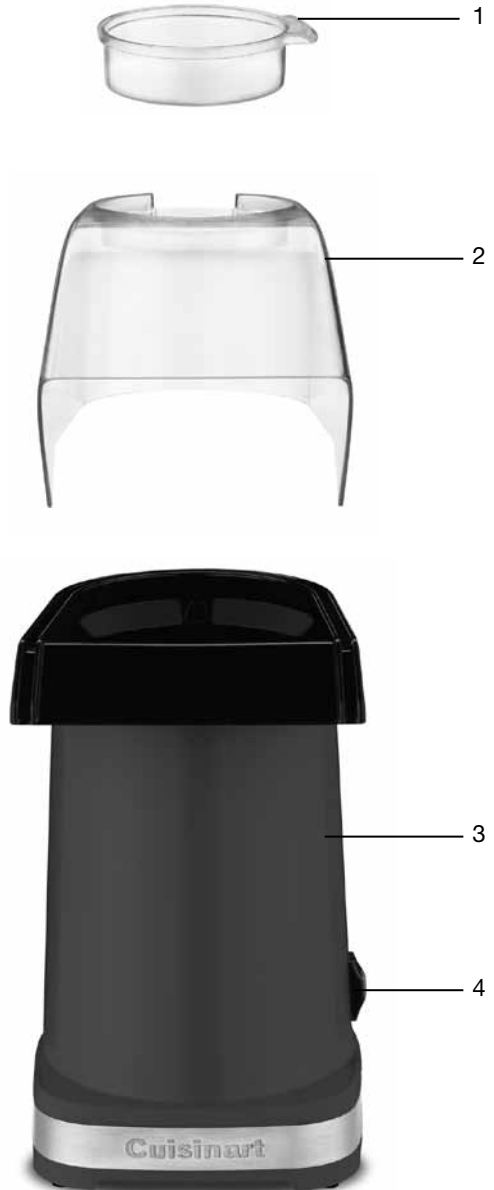
All materials that come in contact with food are BPA free.

## 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

# TIPS AND HINTS

1. Fill the butter warming/measuring cup with up to ½ cup 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 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 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.

## POPCORN AMOUNTS

Kernels	Popped Popcorn
¼ cup	Approximately 7 cups popped popcorn
⅓ cup	Approximately 10 cups popped popcorn
½ cup	Approximately 15 cups 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.

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

With toppings added, popped popcorn will become much crisper and the flavors become more intense if it is heated with toppings in a 300°F 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 melted butter for ¼ cup unpopped kernels and a minimum of 1 teaspoon of seasoning.

3 tablespoons melted butter for ⅓ cup unpopped kernels and a minimum of 2 teaspoons of seasoning.

4 tablespoons melted butter for ½ cup unpopped kernels and a minimum of 2½ teaspoons 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 flavor, or grapeseed oil, which imparts no flavor 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

**⅓ cup popcorn kernels**  
**2 tablespoons unsalted butter, cut into small cubes**  
**½ to ¾ teaspoon 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 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 flavor.

Makes about 10 cups

**⅓ cup popcorn kernels**  
**2 tablespoons extra virgin olive oil**  
**½ to ¾ teaspoon 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 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

**⅓ cup popcorn kernels**  
**2 tablespoons prepared pesto**  
**3 tablespoons extra 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 serving:*

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

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## Parmesan Popcorn

Parmesan gives this popcorn a great cheesy and tangy flavor.

Makes about 10 cups

**1/3 cup popcorn kernels**  
**2 tablespoons extra virgin olive oil**  
**1/3 to 1/2 cup 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 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

**1/3 cup popcorn kernels**  
**3 tablespoons grapeseed oil**  
**2 tablespoons hot sauce**  
**1/4 teaspoon 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 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 flavors of soy and sesame give this popcorn a different yet delicious flavor.

Makes about 10 cups

**1/3 cup popcorn kernels**  
**3 tablespoons grapeseed oil**  
**2 tablespoons soy sauce**  
**1/2 teaspoon hot sauce**  
**1/2 teaspoon sesame oil**  
**1 tablespoon 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 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 favorite for sure!

Makes about 10 cups

**1/3 cup popcorn kernels**  
**3 tablespoons grapeseed oil**  
**2 teaspoons curry powder**  
**1/2 teaspoon turmeric**  
**1/4-1/2 teaspoon 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 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 favorite southwest flavors make for a delicious treat when paired with popcorn. Throw in some toasted pepitas for extra crunch!

Makes about 10 cups

- $\frac{1}{3}$  cup popcorn kernels
- 3** tablespoons grapeseed oil
- 1** teaspoon chili powder
- 1** teaspoon paprika
- $\frac{1}{2}$  teaspoon kosher or sea salt
- $\frac{1}{4}$  teaspoon dried oregano
- $\frac{1}{4}$  teaspoon granulated garlic
- $\frac{1}{8}$  teaspoon 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 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

- nonstick cooking spray
- $\frac{1}{3}$  cup popcorn kernels
- 4** tablespoons grapeseed oil
- $\frac{1}{2}$  teaspoon paprika
- $\frac{1}{4}$  teaspoon dried oregano
- $\frac{1}{4}$  teaspoon granulated garlic
- $\frac{1}{2}$  teaspoon Worcestershire sauce
- dash hot sauce
- 1** cup mini pretzels or pretzel sticks (broken into  $\frac{1}{2}$ -inch pieces)
- 1 $\frac{1}{2}$  cups roasted mixed nuts**

1. Preheat oven to 300°F. 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 flavors. Serve immediately.

*Nutritional information per 1-cup 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

- 1/3 cup popcorn kernels**
- 3 tablespoons unsalted butter**
- 2 tablespoons granulated sugar**
- 1/4 teaspoon 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 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 flavor. See our directions below to turn this into yummy popcorn balls.

Makes about ten cups

- 3 tablespoons unsalted butter**
- 1/3 cup packed light brown sugar**

- 2 tablespoons light corn syrup**
- 1 tablespoon water**
- 1/4 teaspoon salt**
- 1/4 teaspoon baking soda**
- 2 teaspoons vegetable oil**
- 1/3 cup 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 and 260°F, not exceeding 260°F. 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 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 serving:*

Calories 89 (36% from fat) • carb. 14g • pro. 1g • fat 4g • sat. fat 2g • chol. 9mg • sod. 24mg • calc. 1mg • fiber 1g



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# Kettle Corn

Classic kettle corn right at home.

Makes about 10 cups

- ¼ cup granulated sugar**
- ¼ cup unsalted butter, cut into small cubes**
- ⅓ cup popcorn kernels**
- ½ teaspoon 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 and insert butter warming cup.
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.

*Nutritional information per 1-cup serving:*

*Calories 88 (48% from fat) • carb. 11g • pro. 1g • fat 5g • sat. fat 3g  
• chol. 12mg • sod. 118mg • calc. 1mg • fiber 1g*

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# WARRANTY

## LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® EasyPop® Hot Air Popcorn Maker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® EasyPop® Hot Air Popcorn Maker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, [www.cuisinart.com](http://www.cuisinart.com) for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

### CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

### BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® EasyPop® Hot Air Popcorn Maker should prove to be defective within the warranty period, we will repair it or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for

shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® EasyPop® Hot Air Popcorn Maker 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.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.



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