



Cuisinart CPM-700 Series EasyPop Popcorn Maker Instructions

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Cuisinart® CPM-700 Series EasyPop® Popcorn Maker Instructions

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



EasyPop® Popcorn Maker CPM-700 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 liquid. Only the detachable popping plate, bowl cap, and popping bowl have been designed for immersion into water. Never submerge any other portion of this unit.
4. Do not touch hot surfaces. Use handles or knobs.
5. Avoid coming into contact with moving parts.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart Repair Center for examination, repair, or mechanical or electrical adjustment.

8. The use of attachments or accessories not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn any control to off, then remove plug from wall outlet.
14. Do not use appliance for other than intended household use.
15. Never steam food in the popping plate.
16. A popper that is plugged into an outlet should not be left unattended.
17. **CAUTION** – a burn can result from misuse of this product. Read instruction manual for proper operating procedure.
18. **CAUTION** – Extreme caution must be used when unloading popcorn. Always turn the unit over a countertop so that residual hot oil or water running out will not cause burns.
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

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.

Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

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.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully 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.

Unpacking Instructions

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Slide the packing materials, popcorn maker and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. **Be sure to check all packing materials for all parts listed in the Parts and Features section on page 4 before discarding.**

5. Remove any protective or promotional labels from your popcorn maker and all accessories.

Parts and Features

1. Measuring Cup

½-cup capacity

2. Bowl Cap

Covers vents in popping bowl, and becomes base of serving bowl when flipped.

3. Popping/Serving Bowl

Plastic serving bowl with built-in ventilation, removable bowl cap, and handles.

4. Bowl Handles

5. Removable Popping Plate Assembly

Dishwasher-safe aluminum popping plate distributes heat fast and evenly.

6. Plate Locking Levers

Assures popping plate is secured to the base and will operate only if properly engaged.

7. Rotation Shaft

Turns stirring arm.

8. Motorized Stirring Arm

Cycles kernels for even popping.

9. Heating Plate

10. Base Handles

11. Base

Elegant stainless steel base.

12. On/Off Switch

One-touch simple operation.

13. BPA free (not shown)

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



Assembly Instructions

Assembling the Popcorn Maker

1. Place motor base and all removable parts on a clean, flat surface. Make sure the motor base is unplugged from the power outlet and that all parts have been cleaned and dried thoroughly before assembling.
2. Grasp popping plate by the handles and place on top of motor base. Be sure to line up the notches on the front and back of the popping plate with the grooves on the front and back of the motor base (see figure 1).



3. Gently press down on the handles until each side of the popping plate rests firmly in place. **Note:** The popping plate is properly positioned if it rests flat on top of the motor base. The unit will not function unless the popping plate is properly positioned (see figure 2).



4. Grasp the popping bowl by the handles, and place it on the popping plate. Be sure that the handles on the popping bowl rest comfortably in the grooves on the popping plate (see figure 3). **Note:** The bowl cap should never be on top of popping bowl while the unit is in use.



5. Plug the popcorn maker into a 120V outlet. Your popcorn maker is now assembled for use.

Operating Instructions

1. Place motor base and all removable parts on a clean, flat surface. Make sure the motor base is unplugged from the power outlet and that all parts have been cleaned and dried thoroughly before assembling.

CAUTION: Do not let water or any other liquid drip into the base or on the heating plate.

2. Grasp popping plate by the handles and place on top of motor base. Be sure to line up the notches on the front and back of the popping plate with the grooves on the front and back of the motor base.

Note: The popping plate is properly positioned if it rests flat on top of the motor base. The unit will not function unless the popping plate is properly positioned.

3. Select the amount of popcorn desired from the chart on page 6.

4. Add the approximate amount of vegetable oil or canola oil to popping plate.

Note: See Tips and Hints on page 6 for recommended measurements. Any form of cooking oil is suitable for use, except olive oil.

5. Measure the amount of kernels using the included measuring cup and add to the popping plate.

Note: See Tips and Hints on page 6 for recommended measurements.

6. Grasp the popping bowl by the handles and place it on to the popping plate. Be sure that the handles on the popping bowl rest comfortably in the grooves on the popping plate. Note: The bowl cap should never be on top of popping bowl while the unit is in use.

7. Plug the popcorn maker into a 120V outlet.

8. Flip the power switch to the ON position. The motorized stirring arm will activate, and the cooking process will begin.

9. The cooking process will conclude when little to no popping is heard. Flip the switch to the OFF position and unplug unit from wall outlet.

Note: The unit will remain on until manually switched to the OFF position.

USING THE SERVING BOWL

1. Place bowl cap on top of serving bowl before adding any seasonings (see figure 4).



2. Grasp the locking levers on each side of the popping plate, as well as the handles of the serving bowl and pinch together (see figure 5).



Note: When pinching together, gently squeeze the locking levers by pulling up. The popping plate and serving bowl will lift from the motor base (see figure 6).



3. Turn over and place the bottom of the serving bowl on a flat surface (see figure 7).

Note: To avoid burning popcorn, flip bowl as soon as cooking process is complete.



4. Once serving bowl is properly positioned, lift the popping plate away from the serving bowl and return to motor base.

CAUTION: POPPING PLATE HANDLES ARE EXTREMELY HOT AFTER USE.

CAUTION: After popping, the plate is **EXTREMELY HOT**. Do not put fingers near the plate. After turning the bowl over to serve, simply return popping plate directly to the base. A slight odor or smoke may be evident as materials used in manufacturing are burned off internal parts. This is normal.

Tips and Hints

POPCORN AMOUNTS

Kernels	Vegetable Oil	Popped Popcorn
¼ cup	1½ teaspoons	Approximately 8 cups popped popcorn
1/3 cup	2 teaspoons	Approximately 10-12 cups popped popcorn
½ cup	1 tablespoon	Approximately 12-14 cups popped popcorn

Note: Premium popcorns yield less, by about 2 cups.

The seasoning 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 desired toppings in a 300°F oven for about 15 to 20 minutes before serving. For best results, heat it on a baking sheet that you have lined with foil and sprayed with cooking oil.

Note: Serving bowl should not be put into oven.

It is very important to use fresh popcorn. If your popcorn is old, the kernels will not fully pop and/or it may take a long time for them to pop.

Seasoning Suggestions

Butter/Seasoning ratios for popcorn

2 tablespoons melted butter for ¼ cup unpopped kernels, and a minimum of 1 teaspoon of seasoning

2 to 3 tablespoons melted butter for 1/3 cup unpopped kernels, and a minimum of 2 teaspoons of seasoning

3 to 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. The following is a list of seasoning ideas for your popcorn.

- Cheese
- Taco seasoning
- Chili powders
- Hot sauce
- Packaged sauces (i.e. Alfredo)
- Soy sauce
- Italian seasoning and herbs

Cleaning and Maintenance

Clean your popcorn maker after every use.

Never immerse the base of the unit in water or let water drip inside. Do not use benzene, scrubbing brushes or chemical cleaners, as these will damage the unit. Use only a damp cloth to clean exterior of the base.

Serving bowl and bowl cap – The serving bowl and bowl cap are fully immersible and dishwasher-safe. Do not clean plastic serving bowl or bowl cap with the scourer side of a sponge.

Popping plate – Popping plate is fully immersible and dishwasher safe. Do not use metal utensils as these will damage the surface. The popping plate and stirring rod stay assembled for cleaning.

Do not put the popping plate in the dishwasher until it's cool.

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

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 14 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

½ to ¾ teaspoon kosher salt

3 tablespoons unsalted butter, melted

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Place the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir the salt into the melted butter, and pour evenly over the popcorn and mix to fully coat.

Nutritional information per 1-cup serving:

Calories 46 (50% from fat) • carb. 6g • pro. 1g • fat 3g • sat. fat 1g • chol. 4mg • sod. 81mg • calc. 0mg • 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 14 cups

tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

½ to ¾ teaspoon kosher salt

2 to 3 tablespoons extra virgin olive oil

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir the salt into the olive oil, pour evenly over the popcorn, and mix to fully coat.

Nutritional information per 1-cup serving:

Calories 49 (54% from fat) • carb. 6g • pro. 1g • fat 3g • sat. fat 0g • chol. 0mg • sod. 81mg • calc. 0mg • fiber 1g

Pesto Popcorn

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

Makes about 12 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels 3 tablespoons prepared pesto

2 to 3 tablespoons extra virgin olive oil (depending on the consistency of the pesto that you are using)

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir the pesto and olive oil together until fully combined. Pour evenly over the popcorn and stir to combine. Serve immediately.

Nutritional information per 1-cup serving:

Calories 93 (67% from fat) • carb. 7g • pro. 2g • fat 7g • sat. fat 1g • chol. 1mg • sod. 70mg • calc. 19mg • fiber 1g

Parmesan Popcorn

Parmesan gives this popcorn a great cheesy and tangy flavor.

Makes about 14 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

3 tablespoons extra virgin olive oil

½ cup grated Parmesan pinch kosher salt

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Evenly pour the olive oil over the popcorn, tossing to combine. Add the Parmesan and salt and mix until fully combined. Serve immediately.

Nutritional information per 1-cup serving:

Calories 104 (61% from fat) • carb. 8g • pro. 3g • fat 8g • sat. fat 2g • chol. 6mg • sod. 116mg • calc. 72mg • fiber 2g

Buffalo Style Popcorn

Spice up your popcorn with a little hot sauce!

Make about 12 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

4 tablespoons melted butter or vegetable/grapeseed oil

2 tablespoons hot sauce

¼ teaspoon cider vinegar pinch kosher salt

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir the butter/oil, hot sauce, vinegar and salt together until combined. Pour evenly over the popcorn and mix to combine. Serve immediately.

Nutritional information per 1-cup serving:

Calories 77 (65% from fat) • carb. 6g • pro. 1g • fat 6g • sat. fat 1g • chol. 0mg • sod. 27mg • calc. 0mg • fiber 1g

Asian Style Popcorn

The flavors of soy and sesame give this popcorn a different yet delicious flavor.

Makes about 12 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

4 tablespoons grapeseed oil

2 tablespoons soy sauce, reduced sodium

½ teaspoon hot sauce

½ teaspoon sesame oil

1 tablespoon sesame seeds (white or black)

1. Evenly distribute the 1 tablespoon of vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir together the grapeseed oil, soy sauce, hot sauce and sesame oil. Pour evenly over the popcorn and mix to combine. Sprinkle with the sesame seeds and serve immediately.

Nutritional information per 1-cup serving:

Calories 42 (32% from fat) • carb. 7g • pro. 1g • fat 2g • sat. fat 0g • chol. 0mg • sod. 85mg • calc. 0mg • fiber 2g

Curry Popcorn

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

Makes about 12 cups

1 tablespoon vegetable or grapeseed oil
½ cup popcorn kernels
4 tablespoons melted unsalted butter or vegetable/grapeseed oil
2 teaspoons curry powder
½ teaspoon turmeric pinch cayenne pepper
¼ to ½ teaspoon kosher salt

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir together the butter/oil, spices and salt. Pour evenly over the popcorn and mix to combine. Serve immediately.

Nutritional information per 1-cup serving:

Calories 78 (64% from fat) • carb. 7g • pro. 1g • fat 6g • sat. fat 1g • chol. 0mg • sod. 45mg • 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 an extra crunch.

Makes about 14 cups

1 tablespoon vegetable or grapeseed oil
½ cup popcorn kernels
4 tablespoons melted, unsalted butter or vegetable/grapeseed oil
1 teaspoon chili powder
1 teaspoon paprika
¼ teaspoon dried oregano
¼ teaspoon granulated garlic (you may substitute garlic powder if you can not locate the granulated variety)
1 /8 teaspoon cayenne pepper
½ teaspoon kosher salt juice of half a lime

1. Evenly distribute the vegetable oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Stir together the butter/oil, spices, salt and lime juice. Pour evenly over the popcorn and mix to combine. Serve immediately.

Nutritional information per 1-cup serving:

Calories 67 (64% from fat) • carb. 6g • pro. 1g • fat 5g • sat. fat 0g • chol. 0mg • sod. 85mg • calc. 1mg • 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 16 cups

nonstick cooking spray

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

4 tablespoons melted, unsalted butter or vegetable/grapeseed oil

½ teaspoon paprika

¼ teaspoon dried oregano

¼ teaspoon granulated garlic (you may substitute garlic powder if you can not locate the granulated variety)

½ teaspoon Worcestershire sauce dash hot sauce

¼ teaspoon kosher salt

1 cup mini pretzels or pretzel sticks (broken into ½-inch pieces)

1½ cups roasted mixed nuts

1. Preheat oven to 300°F. Line a rimmed baking sheet with foil and lightly coat the foil with the cooking spray.
2. Evenly distribute the 1 tablespoon of oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
3. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
4. Stir together the butter/oil, spices, Worcestershire, hot sauce and salt. Pour evenly over the popcorn and mix to combine.
5. Pour mixture onto the prepared baking sheet. Add the pretzels and mixed nuts and toss to fully coat.
6. Bake for about 20 minutes, stirring occasionally to combine flavors. Serve immediately.

Nutritional information per 1-cup serving:

Calories 143 (66% from fat) • carb. 10g • pro. 3g • fat 11g • sat. fat 1g • chol. 0mg • sod. 45mg • calc. 9mg • fiber 2g

Cinnamon Sugar Popcorn

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

Makes about 14 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

4 tablespoons melted, unsalted butter or vegetable/grapeseed oil

2 tablespoons granulated sugar

¼ teaspoon ground cinnamon (add an extra pinch if you are a big cinnamon lover!)

pinch kosher salt

1. Evenly distribute the 1 tablespoon of oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. Pour the butter/oil evenly over the popcorn and toss to mix. Add the sugar, cinnamon and salt and toss to

evenly combine. Serve immediately.

Nutritional information per 1-cup serving:

Calories 73 (59% from fat) • carb. 7g • pro. 1g • fat 5g • sat. fat 0g • chol. 0mg • sod. 10mg • calc. 0mg • fiber 1g

Caramel Popcorn

This caramel corn has a buttery toffee flavor. See our variation to turn this into yummy popcorn balls.

Makes about ten cups

2 teaspoons vegetable or grapeseed oil

1/3 cup popping kernels

4 tablespoons unsalted butter

1/2 cup packed light brown sugar

2 1/2 tablespoons light corn syrup

1 1/2 tablespoons water

1/4 teaspoon kosher salt

1/2 teaspoon baking soda

1. Evenly distribute the 1 tablespoon of oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. While the corn is popping, put the butter, brown sugar, corn syrup, water and salt into a small, heavy-bottom saucepan. Stir to break up the brown sugar and set over medium-high heat to bring mixture to a boil.
4. 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.
5. Once the caramel is thick and has reached the proper temperature, carefully whisk in the baking soda.
6. Drizzle the caramel sauce on top of the popped corn and mix* to fully coat. Sprinkle with salt and serve immediately.

*To make whisking and stirring easier, lightly coat the whisk and spatula with nonstick cooking spray to prevent the caramel and popcorn from sticking to the tools.

Note: Stir in 1 cup of mixed nuts to the caramel corn for another great version of this delicious snack!

Variation: This popcorn recipe also makes delicious popcorn balls. Line a tray or pan with aluminum foil. Lightly coat the foil and a one-cup measure with nonstick cooking spray. Lightly rub some of the 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 – recipe should yield about 8 to 10 popcorn balls. If not serving immediately, wrap in waxed paper.

Nutritional information per 1-cup serving:

Calories 124 (41% from fat) • carb. 19g • pro. 1g • fat 6g • sat. fat 3g • chol. 12mg • sod. 124mg • calc. 0mg • fiber 1g

Kettle Corn

Classic kettle corn right at home. For a savory twist, stir in some crumbled bacon into the buttery/sugar mixture

before tossing over the popcorn (if you do this, the ½ teaspoon of salt is not necessary).

Makes about 14 cups

1 tablespoon vegetable or grapeseed oil

½ cup popcorn kernels

½ teaspoon kosher salt

1 /3 cup granulated sugar

2 tablespoons water

6 tablespoons unsalted butter, cut into small cubes

1. Evenly distribute the 1 tablespoon of oil on the popping plate of the Popcorn Maker. Add the popcorn kernels. Put the inverted bowl on top of the popping plate. Turn the power switch to ON.
2. When the kernels have finished popping, turn power switch to OFF. Put bowl cap on bowl. Unlock and turn bowl over onto a flat surface. Remove the base from the bowl.
3. While the corn is popping, put the sugar and water into a heavy-bottom saucepan (the mixture should look like wet sand) and place over medium heat. Allow to cook, without stirring, until the sugar has dissolved but has picked up no color. Once the sugar has achieved a liquid consistency, whisk the butter into the saucepan a little at a time until all is incorporated. The mixture should be smooth and glossy.
4. Very carefully pour the hot sugar/butter mixture and salt over the popcorn and stir to fully combine. Serve immediately.

Nutritional information per 1-cup serving:

Calories 93 (55% from fat) • carb. 10g • pro. 1g • fat 6g • sat. fat 3g • chol. 13mg • sod. 82mg • calc. 0mg • fiber 1g

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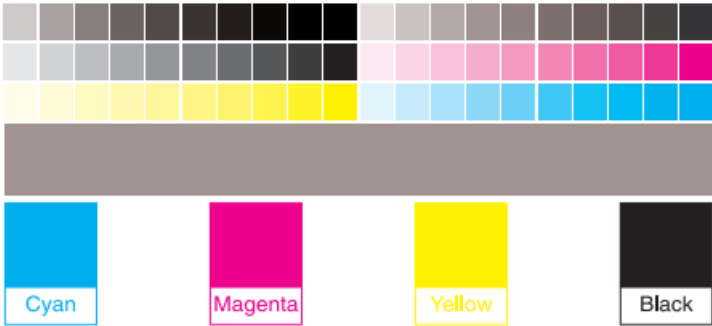
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Documents / Resources



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