

# Cuisinart®

INSTRUCTION & RECIPE BOOKLET



**Egg Central™**

**CEC-10C**

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:

- 1. READ ALL INSTRUCTIONS.**
- 2. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against risk of electrical shock, do not immerse the Cuisinart® Egg Central™ appliance in water or any other liquid. If the unit falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
5. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
6. Avoid contact with moving parts.
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, mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart® may cause fire, electrical shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
10. Do not use the Cuisinart® Egg Central™ appliance for anything other than its intended use.
11. To avoid the possibility of the Cuisinart® Egg Central™ appliance being accidentally pulled off work area, which could result in damage to the unit or in personal injury, do not let cord hang over edge of table or counter.
12. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
16. Do not operate the Cuisinart® Egg Central™ appliance in water or under running water.
17. 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 NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will 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 defeat this safety feature.

# 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. Lift the cardboard insert from the box and remove the Egg Central™ appliance by firmly grabbing the sides, and raising.
4. Remove any other packing materials surrounding the Egg Central™ appliance.
5. Remove all other parts packed in the box 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 this page before discarding.**
6. Remove any protective or promotional labels from your Egg Central™ appliance and other parts.

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## PARTS AND FEATURES

1. **Lid:** Stylish stainless steel lid with steam vents.
2. **Upper Cooking Rack:** Holds up to 3 eggs in shells to cook hard, medium, or soft.
3. **Poaching Tray:** Sectioned to poach up to 4 eggs.
4. **Omelet Tray:** Makes a 3-egg omelet.
5. **Lower Cooking Rack:** Holds up to 7 eggs in shells to cook hard, medium or soft.
6. **Base:** Stainless steel heating element makes cleanup easy.

7. **Indicator Light:** When switch is in the ON position, indicator light will turn on. When the switch is in the OFF position, the light will turn off.

8. **On/Off Switch with Audible Alerts:** When eggs are finished cooking, a continuous audible tone will sound until the Egg Central™ appliance is manually turned off.

9. **Egg Holders:** Two holders are included for serving cooked eggs in shells.

10. **Beaker w/Piercing Pin:** The fill lines on beaker indicate the average amount of water to add for hard, medium or soft cooked eggs, as well as omelet and poached eggs. Piercing pin makes it easy to pierce eggs to prevent the shells from cracking while cooking.

**NOTE: PIERCING PIN IS EXTREMELY SHARP – USE CAUTION WHEN REMOVING PROTECTIVE COVER.**

11. **BPA Free (not shown):** All materials that come in contact with food are BPA free.



# ASSEMBLY INSTRUCTIONS

To assemble your Cuisinart® Egg Central™ appliance for hard, medium, or soft cooked eggs:

1. Rinse all removable parts in hot soapy water or in a dishwasher (top rack only) before each use. **CAUTION:** Piercing pin on base of beaker is extremely sharp.

DO NOT submerge base of unit in water or liquid. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions page 6, section for more information.

2. Thoroughly dry all removable parts and place next to the unit, or store them when not in use.
3. Place Egg Central™ appliance on a clean, dry surface.
4. Position the lower egg cooking rack over the base of the unit. The ribs on side handles should be facing upward.
5. Place the stainless steel lid over the cooking tray.
6. Plug in power cord. Your egg cooker is now assembled for use.

To assemble your Cuisinart® Egg Central™ appliance for use with omelet or poaching tray:

1. Rinse all removable parts in hot soapy water or in a dishwasher (top rack only) before each use. **CAUTION:** Piercing pin on base of beaker is extremely sharp.  
  
DO NOT submerge base of unit in water or liquid. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions page 6, for more information.
2. Thoroughly dry all removable parts and place next to the unit, or store them when not in use.
3. Place Egg Central™ appliance on a clean, dry surface.

4. Position the lower egg cooking rack over the base of the unit. The ribs on side handles should be facing upward.
5. Select the proper tray for use, and place on top of the lower egg cooking rack.
6. Place the stainless steel lid over the cooking tray.
7. Plug in power cord. Your egg cooker is now assembled for use.

## OPERATING INSTRUCTIONS

### FOR HARD, MEDIUM AND SOFT COOKED EGGS

1. Place Egg Central™ appliance on a clean, dry surface.
2. Remove lid and all other removable parts.
3. Decide how you want to cook your eggs. Find the marking for Hard, Medium or Soft on the measuring beaker and fill with cold water to the center of that range. For best results, use distilled water, since tap water has minerals that can cause eggs to discolor.  
**NOTE:** The range is a guide, and water levels may need to be adjusted to achieve desired doneness.
4. Pour cold water into heating plate.
5. Rinse the number of eggs desired – cook up to 10 eggs at a time.
6. Place the lower cooking rack over the base of the unit. The ribs on side handles should be facing upward.
7. Using the piercing pin located under the beaker, pierce top side of each egg and place in cooking tray. Rinse pin after each use.  
**NOTE:** To cook more than 7 eggs – up to 10 total – place the upper cooking rack over the center of the lower rack, resting the raised edges carefully on the tops of eggs below. Pierce each egg before placing it on upper cooking rack.

8. Place lid on top of unit and slide power switch to the ON position. Indicator light will be lit.
9. When water is completely evaporated, the cooking cycle ends and a steady audible tone will sound and indicator light will turn off.  
**NOTE:** Cooking time will vary depending on number of eggs and consistency.
10. Slide power switch to the OFF position.  
**NOTE:** Once the unit cools off, it will automatically turn on again if the switch is not manually moved to the OFF position.
11. Remove eggs immediately and run under cold water to prevent overcooking.
12. Eggs are now ready to serve.
4. Pour cold water into heating plate.
5. Lightly butter or spray vegetable oil on poaching tray.
6. Break one egg for each poaching section – cooks up to four poached eggs.
7. Place lower cooking rack over the base of the unit. The ribs on side handles should be facing upward.
8. Place poaching tray on top of lower cooking rack.
9. Place lid on top of unit and slide power switch to the ON position. Indicator light will be lit.
10. When liquid is completely evaporated, the eggs will be poached. **NOTE:** 1–4 eggs cook in approximately 9½ minutes.
11. When cooking is complete, a continuous audible tone will sound and indicator light will turn off.
12. Slide power switch to the OFF position.  
**NOTE:** Once the unit cools off, it will automatically turn on again if the switch is not manually moved to the OFF position.
13. Remove eggs immediately to prevent overcooking.
14. Use small spatula to remove poached eggs.

## To Cook More Eggs

1. If you notice any mineral buildup on the heating plate after cooking, moisten a paper towel with one tablespoon white vinegar and wipe clean.
2. Repeat steps 1–12.  
**NOTE:** Cooking times will vary slightly depending on number and size of eggs, temperature of eggs prior to cooking, temperature and amount of water used, altitude and length of time eggs remain in cooker following cooking cycle.

## FOR POACHED EGGS

1. Place Egg Central™ appliance on a clean, dry surface.
2. Remove lid and all other removable parts.
3. Fill beaker to the center of the Poached/Medium range with cold water. For best results, use distilled water, since tap water has minerals that can cause eggs to discolor.  
**NOTE:** The range is a guide, and water levels may need to be adjusted to achieve desired consistency.

## FOR OMELETS

1. Place Egg Central™ appliance on a clean, dry surface.
2. Remove lid and all other removable parts.
3. Fill beaker to the center of the Omelet/Hard range with cold water. For best results, use distilled water, since tap water has minerals that can cause eggs to discolor.  
**NOTE:** The range is a guide, and water levels may need to be adjusted to achieve desired consistency.
4. Pour cold water into heating plate.

5. Lightly butter or spray vegetable oil on omelet tray.
6. Break up to 3 eggs into a separate bowl and mix. Pour beaten mixture into omelet tray. (see page 9 for suggestions).
7. Place lower cooking rack over the base of the unit. The ribs on side handles should be facing upward.
8. Place omelet tray on top on lower cooking rack.
9. Place lid on top of unit and slide power switch to the ON position. Indicator light will be lit.
10. When liquid is completely evaporated, the omelet will be ready.
11. When cooking is complete, a continuous audible tone will sound and indicator light will turn off.
12. Slide power switch to the OFF position. **NOTE:** Once the unit cools off, it will automatically turn on again if the switch is not manually moved to the OFF position.
13. Remove omelet immediately to prevent overcooking.
14. Use small spatula to remove omelet from tray.

## TIP AND HINTS

- Refrigerate eggs until ready to use. Always use cold eggs – do not bring them to room temperature before using or the eggs will be slightly overcooked.
- Eggs should be stored in the carton in which they were purchased to keep them from drying out and absorbing refrigerator odors.
- The eggs should be in the carton large end up – this will help them stay fresher longer and will keep the yolks centered. This is a suggested method for storing eggs.
- Before cooking soft, medium or hard eggs, pierce one side of the egg to prevent the

shell from cracking during the cooking process. Always pierce the top of the egg, as in the side of the egg which was facing up when stored in the refrigerator.

- Don't know if your eggs are fresh? Place them in a bowl of salted cool water. If they sink, they are fresh – if they float, they are not.
- Always wash the eggshells prior to soft, medium or hard cooking.
- You should always cool hard cooked eggs immediately after cooking to prevent them from cooking further and causing a dark green ring to form around the yolk. First use tongs to remove cooked eggs and carefully place in a large colander or strainer. Allow cold water to pour over the eggs until the eggs are cool enough to handle. Alternatively, you can place the eggs in a large bowl of ice water.
- To peel hard cooked eggs easily, roll gently on the counter using the palm of your hand to crack. Begin peeling from the larger end.
- Hard cooked eggs in the shell will keep for up to one week properly refrigerated. Hard cooked eggs out of the shell should be used immediately.
- Hard cooked eggs that have been colored and displayed decoratively should not be consumed – enjoy their colorful display and discard.
- To serve soft or medium-cooked eggs out of the shell, break the shell through the center of the egg with a knife. Use a teaspoon to scoop the egg out of each half onto a serving dish or piece of toast.
- To serve soft or medium-cooked eggs in a cup, place the egg in a cup, small end down. Slice off the large end, about one inch from the top, using a knife or egg scissors. Eat from the shell with a teaspoon or serve with toast strips to dip in the soft yolk.
- Use our provided measuring cup as a guide. If you tend to like your eggs cooked a bit more well done, fill to the higher end of the

water range. If you prefer your eggs slightly runnier, fill to the lower end of the water range. You will find this is most useful when preparing poached

eggs, but you may find a need to play with the water amounts for the other types of eggs as well.

- Poached eggs may be made in advance and then reheated prior to use. When doing so, undercook the eggs slightly by using less water, and then immediately cool by placing in the refrigerator. To re-warm, place in a bowl of warm water, and then drain on a plate lined with paper towels.
- Before using either the poaching tray or the omelet tray, always brush with butter or lightly coat with oil or a nonstick cooking spray.
- We provide recipes for a variety of omelets on page 9. Be creative and use your favorite fillings. Start with 3 eggs, 2–3 tablespoons of milk or water, and then up to 3 tablespoons of any vegetables, cheese and/or seasonings that you wish.
- The omelet pan is for more than just omelets. We give you a delicious recipe for chocolate chip bread pudding, but you can make any flavors, savory or sweet, using the same amounts of ingredients. For a sweet breakfast treat, try making an individual French toast with sliced or cubed bread, and the other usual ingredients (eggs, milk, cinnamon, vanilla extract, etc).

## CLEANING AND MAINTENANCE

Always unplug your Cuisinart® Egg Central™ appliance from the electrical outlet before cleaning.

Wash all removable parts in hot, soapy water or in the top shelf of a dishwasher.

Clean heating plate with a damp cloth. Remove any mineral deposits left behind from water by wiping plate with a paper towel moistened with one tablespoon white vinegar. This also works as an antibacterial agent.

**CAUTION:** Base is extremely hot after use. Allow unit to cool before handling or cleaning.

**NOTE:** If unit is not cleaned with white vinegar on a regular basis, minerals naturally occurring in water will build up and cause discoloration of eggshells. However, discoloration of the eggshells does not affect the taste of the eggs.

Wipe main body housing with a damp cloth. DO NOT immerse in water.

Use the cord wrap feature located underneath the unit to store extra cord.

Place clean cooking racks, omelet and poaching trays, beaker and egg holders inside the Egg Central™ appliance to store.

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

# RECIPES

## DEVILED EGGS

The quintessential hors d'oeuvre.

Makes 20 servings

10 large hard-boiled eggs, cooled just enough to handle\*

1/3 cup mayonnaise

1 1/4 teaspoons Dijon mustard

1 1/4 teaspoons fresh lemon juice

1 1/4 teaspoons Worcestershire sauce

2 1/2 tablespoons capers, drained

1/2 teaspoon kosher salt

2 pinches freshly ground white or black pepper

1. Peel the cooked eggs and carefully slice in half lengthwise. Place the egg white halves on a clean work surface.
2. Put the yolks into the work bowl of a food processor fitted with the metal chopping blade; process until no longer grainy, about 45 to 60 seconds.
3. Pulse in the remaining ingredients and process until smooth, about 45 seconds to 1 minute. Taste and adjust seasoning accordingly.
4. You may either carefully scoop the filling into the whites, or for a beautiful presentation, fit a pastry bag with a small star tip. Fill the pastry bag with the egg filling and pipe a large rosette onto each white in place of the yolk. Sprinkle with paprika before serving.

*Nutritional information per serving:*

*Calories 63 (77% from fat) • carb. 0g*

*• pro. 3g • fat 5g • sat. fat 1g • chol. 94mg*

*• sod. 135mg • calc. 14mg • fiber 0g*

\* see page 5 for tips on cooling eggs.

## EGG SALAD

This basic egg salad is great for sandwiches. It can be “dressed up” by adding chopped green onion or shallot, chopped pickles, chopped sun-dried tomatoes or chopped fresh herbs.

Makes about 3 cups

10 hard cooked eggs, completely cooled

1 stalk celery, about 4 inches, cut into 1-inch pieces

1/2 cup mayonnaise

3 teaspoons Dijon mustard

1/4 teaspoon kosher salt

1/8 teaspoon freshly ground white or black pepper

**NOTE:** The egg salad can be made two ways, either pulsed in a food processor for a creamier version, or diced as traditionally served in sandwiches. Both are delicious – you decide which way you prefer.

### FOOD PROCESSOR INSTRUCTIONS

1. Remove shells from eggs and discard. Cut eggs into quarters and reserve.
2. Place the celery in the work bowl of a food processor fitted with the metal chopping blade. Pulse to chop, about 5 to 10 times; scrape the work bowl. Add the quartered eggs to the work bowl; pulse 3 to 4 times to roughly chop.
3. Add mayonnaise, mustard, salt and pepper. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 to 20 times.

### FOR DICING INSTRUCTIONS

1. Remove shells from eggs and discard. First halve eggs, and then cut each half into 1/4- to 1/2-inch dice. Reserve in a large mixing bowl.
2. Cut the celery into the same size as the diced eggs, 1/4 to 1/2-inch dice. Put in the bowl with the eggs.



3. Add the remaining ingredients, stir gently to combine. Taste and adjust seasonings as desired.

*Nutritional information per serving (½ cup):*

- Calories 256 (81% from fat) • carb. 1g  
• pro. 11g • fat 23g • sat. fat 5g • chol. 317mg  
• sod. 349mg • calc. 50mg • fiber 0g*

## EGGS BENEDICT

A brunch staple, this dish is sure to please all of your guests.

Makes 4 servings

- 4 slices Canadian bacon
- 4 poached eggs
- 2 English muffins, split and toasted
- ½ cup hollandaise sauce (recipe on this page)

1. Heat a large sauté pan over medium-high heat. Sauté the Canadian bacon, turning once, until browned, about 2 to 4 minutes per side. Keep warm.
2. On each muffin half, place one slice of the Canadian bacon. Top with a poached egg; finish with about 2 tablespoons of hollandaise sauce.

*Nutritional information per serving:*

- Calories 293 (61% from fat) • carb. 15g  
• pro. 14g • fat 19g • sat. fat 10g • chol. 318mg  
• sod. 634mg • calc. 69mg • fiber 1g*

## EGGS FLORENTINE

Escarole is a great replacement for the spinach in this breakfast favorite.

Makes 4 servings

- 4 cups spinach, packed
- ½ – 1 tablespoon olive oil
- 4 poached eggs

- 2 English muffins, split and toasted
- ½ cup hollandaise sauce (recipe on this page)

1. In large sauté pan, heat the oil over medium heat. Add the spinach, a little bit at a time. Cook until bright and just wilted. Keep warm.
2. On each muffin half, evenly distribute the spinach. Place one poached egg on top; finish with the hollandaise sauce (about 2 tablespoons per serving).
3. Serve immediately.

*Nutritional information per serving:*

- Calories 291 (64% from fat) • carb. 15g • pro. 11g  
• fat 21g • sat. fat 10g • chol. 308mg  
• sod. 461mg • calc. 121mg • fiber 1g*

## HOLLANDAISE SAUCE

This sauce is for more than just eggs, serve it over a plate of steamed vegetables like asparagus.

Makes about 1 cup

- 4 egg yolks
- 1 tablespoon lemon juice
- ½ cup melted butter, kept warm
- ½ to ¾ teaspoon kosher salt
- pinch ground white pepper
- pinch cayenne
- water, to thin if necessary

1. In a medium bowl, whisk yolks and lemon juice until just thickened. Place the bowl over a pot of simmering, NOT boiling, water; while whisking constantly, whisk the mixture until it has increased in volume and has thickened, about 8 to 10 minutes. The eggs must not cook, so if it seems as though the mixture is getting above body temperature, whisk the mixture off of the heat a bit, and, then place back onto the pot of water.

2. Once thickened, slowly whisk in the melted butter until completely combined. Stir in spices. If sauce is too thick, thin out with some water or extra lemon juice.
3. Use immediately.

*Nutritional information per serving:*

*Calories 128 (94% from fat) • carb. 0g • pro. 1g  
• fat 13g • sat. fat 8g • chol. 122mg  
• sod. 152mg • calc. 11mg • fiber 0g*

### 3-EGG OMELETS

We give you the formula for the perfect fluffy omelet. While there are a few types listed, be creative and throw in your favorite vegetables or cooked meats.

Each make 1 serving

#### Plain Egg Omelet

- nonstick cooking spray
- 3 large eggs
- ¼ cup reduced fat milk
- pinch kosher salt
- pinch freshly ground black pepper

#### Cheese and Chives

- nonstick cooking spray
- 3 large eggs
- 3 tablespoons reduced fat milk
- 2 tablespoons shredded cheese
- 1 tablespoon chopped chives
- pinch kosher salt
- pinch freshly ground black pepper

#### Spinach and Goat Cheese

- nonstick cooking spray
- 3 large eggs
- 2 tablespoons reduced fat milk
- 5 – 6 large spinach leaves,  
finely chopped

- pinch kosher salt
- pinch freshly ground black pepper
- 1 tablespoon goat cheese, crumbled
- 2 teaspoons grated Parmesan

#### Pepper and Onion

- nonstick cooking spray
- 3 large eggs
- 2 tablespoons reduced fat milk
- 2 tablespoons finely chopped bell pepper
- 1 tablespoon finely chopped onion
- pinch kosher salt
- pinch freshly ground black pepper
- 1 tablespoon shredded Cheddar

#### Ham & Swiss

- nonstick cooking spray
  - 3 large eggs
  - 2 tablespoons reduced fat milk
  - pinch freshly ground black pepper
  - 1 tablespoon chopped, cooked ham
  - 2 tablespoons shredded Swiss
1. Lightly coat the omelet pan with nonstick cooking spray.
  2. Whisk together the eggs, milk, salt (if using) and pepper.
  3. If using vegetables or meat, put those in the greased omelet pan. Top with the egg mixture, then finish with any fresh herbs and/or cheese.
  4. Fill the Egg Central™ appliance measuring cup with water up to the Omelet line; pour into the Egg Central™ appliance base, fitted with the lower cooking rack. Place the filled omelet tray on top of the lower cooking rack. Cover and switch on.
  5. Once tone sounds, omelet is ready to enjoy. Switch off and carefully remove cover. Serve immediately.

*Nutritional information per omelet (plain):*

Calories 243 (58% from fat) • carb. 4g • pro. 21g  
• fat 15g • sat. fat 5g • chol. 563mg  
• sod. 337mg • calc. 152mg • fiber 0g

*Nutritional information per omelet  
(cheese and chives):*

Calories 301 (61% from fat) • carb. 4g • pro. 24g  
• fat 20g • sat. fat 8g • chol. 577mg  
• sod. 425mg • calc. 257mg • fiber 0g

*Nutritional information per omelet  
(spinach and goat cheese):*

Calories 297 (60% from fat) • carb. 4g • pro. 25g  
• fat 19g • sat. fat 8g • chol. 571mg  
• sod. 452mg • calc. 222mg • fiber 0g

*Nutritional information per omelet  
(pepper and onion):*

Calories 280 (58% from fat) • carb. 6g • pro. 23g  
• fat 18g • sat. fat 7g • chol. 570mg  
• sod. 382mg • calc. 207mg • fiber 0g

*Nutritional information per omelet  
(ham and Swiss):*

Calories 310 (59 % from fat) • carb. 5g • pro. 27g  
• fat 20g • sat. fat 8g • chol. 581mg  
• sod. 406mg • calc. 259mg • fiber 0g

## **CHOCOLATE CHIP BREAD PUDDING**

Bread pudding for two – this is delicious when paired with vanilla ice cream or freshly whipped cream.

Makes 2 servings

nonstick cooking spray (or 1 table-  
spoon softened butter)

- 1 cup ½-inch cubed challah bread (or you may use a sweet roll, such as brioche, or a croissant if you do not want to purchase an entire loaf of challah bread)
- ½ cup reduced fat milk

- 1 large egg
  - ½ teaspoon pure vanilla extract
  - pinch table salt
  - 1 tablespoon granulated sugar
  - 2 – 3 tablespoons semisweet chocolate chips
1. Lightly coat the omelet pan with nonstick cooking spray or butter.
  2. Place bread cubes in a medium bowl. Reserve.
  3. In a large liquid measuring cup, combine the milk, egg, vanilla, salt and sugar. Whisk to combine. Pour mixture over the reserved bread cubes. Add chocolate chips; stir to combine.
  4. Fill the Egg Central™ appliance measuring cup with water up to the Omelet line; pour into the Egg Central™ appliance base, fitted with the lower cooking rack. Carefully pour the bread pudding ingredients into the prepared omelet pan. Place the omelet pan on the cooking rack, cover and turn unit on.
  5. Once the tone sounds, the bread pudding is ready to enjoy. Switch off and carefully remove cover. Serve immediately.
- NOTE:** The bread pudding will deflate some when the cover is removed; this is normal.

*Nutritional information per serving:*

Calories 270 (31% from fat) • carb. 38g • pro. 9g  
• fat 9g • sat. fat 4g • chol. 116mg  
• sod. 225mg • calc. 122mg • fiber 1g

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:**

1-800-472-7606

**Address:**

Cuisinart Canada  
100 Conair Parkway  
Woodbridge, Ont. L4H 0L2

**Email:**

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

**Model:**

CEC-10C

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](http://www.cuisinart.ca)**.







# Cuisinart®



Coffeemakers



Blenders



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Tools and  
Gadgets

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.

**[www.cuisinart.ca](http://www.cuisinart.ca)**

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