

# Cuisinart

INSTRUCTION & RECIPE BOOKLET



**Citrus Juicer**

**CCJ-900C 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 electrical appliances, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **Turn the appliance off, then always unplug from outlet when not in use, before putting on or taking off parts, before removing food and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
3. To protect against risk of electric shock, do not place cord, plug or appliance (Juicer) in water or other liquid.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
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. Do not use appliance for other than its intended use.
12. Not for use with hot beverages.
13. Do not place carafe on stovetop or in microwave.
14. 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 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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## FEATURES AND BENEFITS

- 1. Cover:** Activates Fast-Spin feature which removes juice from pulp, and acts as a dust cover when not in use. Cover is dishwasher safe.
- 2. Juicing Reamer:** Large, universal cone allows you to juice a variety of citrus fruits. Sieve allows the juice to pass through the pulp.
- 3. Adjustable Sieve Assembly:** Low, medium and high settings allow for variable pulp control.
- 4. Juice Container:** Angled container allows juice to flow directly into carafe or glass.
- 5. Drip Spout/Lever:** Lever-controlled drip spout.
- 6. Carafe Lid** for refrigerator storage.
- 7. 24 oz. (750 ml) Easy-Pour Glass Carafe**
- 8. Motor Base:** Sturdy motor base virtually eliminates the risk of the juicer “walking” on your countertop while in use.
- 9. Cord Storage (not shown):** Keeps countertops safe and neat.
- 10. BPA Free (not shown):** All materials that come in contact with food or juice are BPA free.



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# ASSEMBLY INSTRUCTIONS

1. Rinse all removable parts – DO NOT rinse motor base. Motor base can be wiped clean with a damp cloth.
2. Place the juice container over the spindle on the motor base with the drip spout aligned with the opening.
3. Slide drip spout lever to open position.
4. Position the juicing reamer/sieve over the juice container, securing it into place.
5. Place juicer cover over the reamer.
6. Position carafe underneath drip spout.
7. Plug in power cord. Your juicer is now ready to be used.

## TIPS AND HINTS

Choose fresh fruit that is firm, not soft – it will yield more juice.

Always wash citrus fruit before juicing to remove pesticides and residue from handling.

Room-temperature fruit will yield more juice than refrigerated fruit.

Roll fruits on the countertop with the palm of your hand a few times to increase juice yield.

Remove all seeds, but leave in pulp when using juice in baking – it will add flavor.

If a recipe calls for citrus “zest,” remove zest prior to juicing.

Freeze leftover juice in measured “juice cubes,” using ice cube trays. Thaw to use.

Choose oranges, lemons and limes with smooth, brightly colored skin. The best are firm, plump and heavy for their size. Small brown areas on

the skin (“scald” spots) will not affect flavour or juiciness. Avoid lemons/ limes with hard or shriveled skin.

Lemon and lime juice can be used interchangeably in most recipes (margaritas are an exception).

Grapefruits should have thin, finely textured, brightly coloured skin and be firm yet springy to palm texture. The thinner the skin, the more juice.

Hollow skins that remain after juicing citrus fruit are nice containers for desserts such as sorbets.

Sweet oranges make the best juice, but you can make orange juice from any type of orange. Sweet oranges include both juice oranges and navel oranges. Navel oranges are identifiable by their prominent navel – their thick skins are much easier to peel, and are generally seedless. Juice oranges have thinner skins, and often are chock-full of seeds.

Juice from pink grapefruit contains more vitamin A than from white grapefruit.

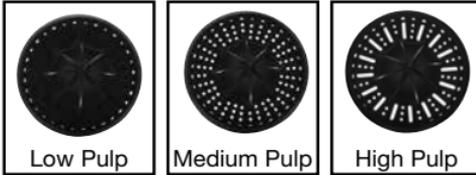
## YIELDS

- Grapefruit – 1 medium grapefruit is approximately 1 pound (450 g) and will yield about 1 cup (250 ml) of juice.
- Lemons – Approximately 4 to 6 lemons equal one pound and will yield about 1 cup (250 ml) of lemon juice. One lemon yields about 3 tablespoons (45 ml) juice and 2 to 3 teaspoons (10 - 15 ml) zest.
- Limes – Approximately 6 to 8 medium limes equal one pound (450 g), which will yield about  $\frac{2}{3}$  –  $\frac{3}{4}$  cup (150 ml) of juice.
- Oranges – Approximately 2 to 4 oranges equal one pound (450 g) and will yield about 1 cup (250 ml) of juice, 1 to 2 tablespoons (15-30 ml) zest.

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## BENEFITS

Citrus juice is an excellent source of vitamin C, but the juice begins to lose its vitamin power after squeezing. Fresh citrus juice loses 20% of its vitamin C potency within 24 hours. The best juice is “just squeezed.”



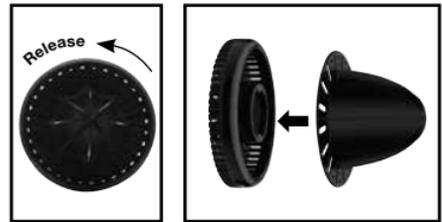
There is no comparison between the flavor of fresh lemon and lime juices and their purchased refrigerated or frozen counterparts. Fresh juice has significantly more flavor than the purchased juices and will make your finished recipes much tastier.

## OPERATION

1. Place juicer on a clean, dry counter.
2. Remove the cover and select low, medium or high pulp setting on the reamer/sieve assembly by rotating the cone according to the arrows.
3. Below drip spout, place carafe with lid removed or use a glass or container under 2-cup (500 ml) measure and no higher than 4¾ inch (12 cm).
4. Slice fruit horizontally.
5. Place center of citrus fruit on the center of the juicing reamer. For large and small citrus fruits, place palm of hand over the fruit.
6. Press fruit against reamer by using firm, steady pressure to activate juicing mechanism.
7. If you remove the pressure, reamer may reverse direction

once pressure is reapplied – this is normal and provides more even, effective juicing. Squeezing the fruit while pressing down on the reamer will extract more juice.

8. Once you feel the ribs of the reamer through the citrus rind, remove from reamer and repeat steps 5–7 with another piece of fruit.
9. After approximately 1 lb. (450 g) of fruit has been juiced, the sieve will appear to be full.
10. Remove rind from reamer and place cover on top of unit. Press down on cover to activate the Fast-Spin feature. This will remove the remaining juice from



- the pulp and juice container.
11. Once the juice slows to a drip, release pressure to stop the Fast-Spin feature.
12. Slide drip spout to the closed position and remove carafe or glass.
13. Rotate the sieve assembly all the way to the left to release.
14. Remove the reamer from the sieve, with one hand on the sieve and the other on the reamer, pulling slightly to separate.
15. Rinse both parts and repeat steps 5–12 until you have the desired amount of juice.

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## CLEANING AND MAINTENANCE

Always unplug your Cuisinart™ Citrus Juicer from the electrical outlet before cleaning.

Rinse juice container, reamer/sieve assembly, carafe and lid before placing on the top rack of the dishwasher. (You may want to disassemble for optimum cleaning.)

Wipe stainless steel housing with a damp cloth (such as a microfiber cloth).

Never put the motor housing in water or use other liquids to clean.

Unused cord can be easily pushed back into the base to keep counters neat and safe.

Place clean juice container, reamer and cover back on unit.

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

## RECIPES

### Fresh Lemonade

*A tangy thirst quencher.*

Makes about 2 quarts (1.9 L)

- ¾ cup (75 ml) plus 1 quart (0.9 L) cold water, divided**
- ¾ cup (175 ml) granulated sugar**
- 1 cup (175 ml) fresh lemon juice**
- Ice cubes**
- Thin lemon slices**
- Fresh mint leaves (optional garnish)**

1. Combine ¾ cup (175 ml) cold water with the sugar in a 2-quart saucepan (1.9 L). Bring to a boil over high heat, then reduce the heat to low and simmer until the sugar is dissolved. Remove from the heat and let cool. (This is called a “simple syrup,” and can be prepared ahead and kept refrigerated.)
2. Combine juice with cold simple syrup in a large pitcher. (For one pound (1.8 kg) of lemons – 1 cup (250 ml) juice – use 1 cup (250 ml) simple syrup.)
3. Add 1 quart (0.9 L) cold water.
4. Serve in tall glasses over ice. Garnish with lemon slices and fresh mint if desired.

**Note:** For limeade, substitute lime juice for the lemon. For a sparkling lemonade, substitute a quart of sparkling water for the still to blend with the juice and simple syrup.

*Nutritional information  
per 8-ounce (250 ml) serving:*

- Calories 80 (0% from fat) • carb. 21g*
- pro. 0g • fat 0g • sat. fat 0g • chol. 0mg*
- sod. 5mg • calc. 5mg*
- vit. C 14mg (23% DV) • fiber 0g*

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## Citrus Mint Iced Tea

*Perfect for a hot summer day.*

Makes 2 quarts (1.9 L)

- 3 cups (750 ml) boiling water**
- 4 English Breakfast tea bags**
- 12 fresh mint leaves**
- ½ to 1 cup (125-250 ml) sugar, to taste**
- 1 cup (250 ml) fresh orange juice**
- 1 cup (250 ml) fresh lemon juice**
- 4 cups (1 L) water**

1. Pour boiling water over tea bags and mint; let steep 5 minutes. Remove and discard tea bags and mint leaves.
2. Add sugar and stir until dissolved.
3. Stir in juices and water. If not serving immediately, refrigerate until ready to serve. Serve over ice.

*Nutritional information per 8-ounce (250 ml) serving:*

- Calories 65 (1% from fat) • carb. 17g*
- pro. 0g • fat 0g • sat. fat 0g • chol. 0mg*
- sod. 4mg • calc. 6mg*
- vit. C 19mg (32% DV) • fiber 0g*

## Fizzy Orange

*Deliciously refreshing, this fizzy beverage is a great alternative to sugar-laden sodas for both children and adults.*

Makes four 10-ounce servings (285 ml)

- 3 cups (750 ml) fresh orange juice**
  - 2 cups (500 ml) seltzer or club soda, chilled**
1. Pour orange juice into a 1½-quart pitcher (1.4 L). Add seltzer/club soda and stir gently.
  2. Serve immediately over ice. May be garnished with a slice of orange and a mint leaf.

*Nutritional information per serving:*

- Calories 84 (4% from fat) • carb. 19g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg*
- sod. 27mg • calc. 26mg*
- vit. C 93mg (155% DV) • fiber 0g*

## Citrus Thyme Mocktail

*Refreshing and light.*

Makes 2 servings

- ¼ cup (60 ml) lime juice**
- ¼ cup (60 ml) orange juice**
- ¼ cup (60 ml) thyme syrup\***
- 16 ounces (500 ml) sparkling water**

1. Combine the juices, syrup and sparkling water and stir gently.
2. Serve immediately over ice.

\*For thyme syrup: Combine ¼ cup (60 ml) granulated sugar, ¼ cup (60 ml) water and 6 thyme sprigs in a saucepan. Bring to a boil and stir to dissolve the sugar. Remove from heat and let steep until it comes to room temperature. Strain and refrigerate before using.

*Nutritional information per serving:*

- Calories 72 (1% from fat) • carb. 19g*
- pro. 0g • fat 0g • sat. fat 0g*
- chol. 0mg • sod. 1mg • calc. 0mg*
- vit. C 25mg (41% DV) • fiber 0g*

## Classic Margarita

*Fresh lime juice makes an incomparable margarita.*

Makes 6 cups (1.25 L)

*Enough for eight 6-ounce (175 ml) margaritas*

- 1½ cups (375 ml) cold water**
- 1½ cups (375 ml) granulated sugar**
- 2 cups (500 ml) fresh lime juice**
- 12 ounces (375 ml) tequila**
- 2½ ounces (75 ml) orange liqueur (Triple Sec, Cointreau)**
- Lime wedges**

**Coarse salt**  
**Crushed ice**  
**Thin lime slices**

1. Pour water and sugar into a 2-quart (1.9 L) saucepan. Place over medium-high heat and cook undisturbed to dissolve sugar, 10 to 12 minutes. Remove from heat and allow to cool.
2. When completely cool, transfer to a large pitcher; stir in fresh lime juice. Add tequila and orange liqueur; stir to blend.
3. Rub the rims of margarita glasses with lime wedges and dip in coarse salt, if desired. Fill the glasses halfway with crushed ice. Add margarita mixture to top of glass. Garnish with a thin slice of lime and enjoy.

*Nutritional information per serving:*

- Calories 293 (0% from fat) • carb. 46g  
• pro. 0g • fat 0g • sat. fat 0g • chol. 0mg  
• sod. 4mg • calc. 7mg  
• vit. C 18mg (30% DV) • fiber 0g

## Fresh Citrus “Vinaigrette”

*Fresh orange and lemon juices replace the vinegar in this refreshing dressing. Try it on greens, or use it to create a salad with cooked rice (try a mixture of brown and wild rice), diced vegetables and chopped, toasted nuts.*

Makes about 1 cup (250 ml)

- 1 **teaspoon (5 ml) orange zest, finely chopped**
- 1 **teaspoon (5 ml) fresh thyme**
- 6 **tablespoons (90 ml) fresh orange juice**
- 2 **tablespoons (30 ml) fresh lemon juice**
- 2 **teaspoons (10 ml) Dijon-style mustard**
- Pinch kosher salt**
- 6 **tablespoons (90 ml) light olive oil**

1. Using a food processor or blender: Process or blend the zest, thyme, orange juice, lemon juice, mustard and salt until blended together.
2. Then, with machine running, add the oil and process or blend until emulsified.
3. Vinaigrette can also be made by hand: Put the zest, thyme, orange juice, lemon juice, mustard, and salt into a small bowl. Whisk to blend. After mixture is blended, continue whisking and add the oil in a slow, steady stream – continue whisking until the mixture is emulsified.

*Nutritional information per serving 1 tbsp.(15 ml):*

- Calories 56 (91% from fat) • carb. 1g  
• pro. 0g • fat 6g • sat. fat 1g • chol. 0mg  
• sod. 29mg • calc. 3mg  
• vit. C 5mg (8% DV) • fiber 0g

## Jamaican Jerk Chicken

*Plan ahead, as the chicken should marinate overnight to enjoy full flavor!*

Makes 4 to 6 servings

Makes about 4 cups marinade (1 L)

### Marinade:

- 1 **cup (250 ml) orange juice**
- ½ **cup (125 ml) white vinegar**
- ½ **cup (125 ml) soy sauce**
- ½ **cup (125 ml) olive oil**
- Juice of one lime**
- 10 **garlic cloves**
- 1 **tablespoon (15 ml) fresh thyme leaves**
- 4 **Scotch Bonnet peppers (seeds removed and discarded from 2 to 3 peppers)**
- 8 **green onions, trimmed and cut into 2-inch pieces**
- ¼ **cup ( 60 ml) allspice**
- 2 **teaspoons (10 ml) freshly ground black pepper**

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**2 tablespoons (30 ml) brown sugar**

**Chicken:**

**1 4-pound (1.8 kg) chicken  
Kosher salt/coarse sea salt**

1. Put all marinade ingredients into a blender jar and blend on High for 1 minute until homogenous.
2. Pour marinade over chicken to coat, and refrigerate in resealable plastic bag overnight.
3. Before roasting, remove chicken from marinade and sprinkle liberally with kosher salt. Preheat oven to 400°F (200°C).
4. Roast for about 1 hour to 1 hour, 10 minutes, until juices run clear. The internal temperature of the thickest part of the thigh should reach 170°F (76°C).
5. Allow chicken to rest for about 5 minutes before carving.

*Nutritional information per serving  
(based on 6 servings):*

*Calories 311 (49% from fat) • carb. 7g  
• pro. 32g • fat 17g • sat. fat 3g  
• chol. 89mg • sod. 679mg • calc. 37mg  
• vit. C 21mg (35%DV) • fiber 1g*

## Prosecco-Grapefruit Sorbet

*This refreshing dessert could also double as a frozen cocktail.*

Makes about 4 cups (1 L) (eight ½-cup servings [125 ml])

**¾ cup (175 ml) water**  
**¾ cup (175 ml) granulated sugar**  
**1 tablespoon (15 ml) grapefruit zest**  
**Pinch kosher salt**  
**2 cups (500 ml) fresh grapefruit juice**  
**¾ cup (175 ml) Prosecco (Italian sparkling wine)**

1. Combine the water, sugar, zest and salt in a small to medium saucepan set over medium-low

heat. Cook mixture until the sugar is fully dissolved.

2. Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cool to room temperature, cover and refrigerate at least 2 hours, or overnight. Strain mixture, and then whisk in Prosecco prior to pouring into ice cream maker.
3. Turn on an ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

*Nutritional information per serving  
based on ½ cup (125 ml):  
Calories 114 (0% from fat) • carb. 25g  
• pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 18mg • calc. 7mg  
• vit. C 24mg (41% DV) • fiber 0g*

## Lemon Pudding Cakes

*This dessert magically becomes two layers when baked; it's a pudding topped with a sponge cake.*

Makes 8 servings

**Cooking spray**  
**Zest of 1 lemon, finely chopped**

**1 cup (250 ml) granulated sugar, divided**  
**2 tablespoons (30 ml) unsalted butter, room temperature**  
**½ cup (80 ml) fresh lemon juice**  
**3 large egg yolks**  
**1½ cups (375 ml) whole milk**  
**4 large egg whites**  
**⅛ teaspoon (0.5 ml) salt**  
**⅓ teaspoon (1.5 ml) cream of tartar**  
**4 tablespoons (60 ml) all-purpose flour**

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## **Powdered sugar for dusting**

1. Preheat the oven to 350°F (180°C). Lightly coat eight 6-ounce (175 ml) ramekins with cooking spray.
2. Put the zest, ¼ cup (60 ml) of the sugar and the butter in a medium bowl. Using a hand mixer, mix on low speed until blended. Add remaining sugar, lemon juice, egg yolks and milk. Mix on low speed until combined, about 30 to 40 seconds. The mixture may look curdled – that is okay.
3. In a clean bowl, beat the egg whites, salt and cream of tartar with a clean whisk attachment until stiff, but not dry. Gently fold the egg whites into the lemon mixture, followed by the flour. Divide the mixture among the prepared ramekins. Place the ramekins in a shallow pan and add boiling water until it reaches halfway up the sides of the ramekins. Place the pan in the preheated oven and bake for 45 minutes. Remove carefully from the hot water bath and place on a rack to cool.

These cakes may be served warm or cold, either in the ramekins or loosen the edge of each cake with a thin-bladed knife, inverting and serving on a dessert plate. Sprinkle with powdered sugar for garnish.

### *Nutritional information per serving:*

*Calories 207 (33% from fat) • carb. 30g  
• pro. 5g • fat 8g • sat. fat 4g  
• chol. 98mg • sod. 103mg • calc. 67mg  
• vit. C 1mg (2% DV) • fiber 0g*

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# 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, ON L4H 0L2

**Email:**  
[consumer\\_canada@conair.com](mailto:consumer_canada@conair.com)

**Model:**  
CCJ-900C

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. Date code: WWYY, representing week, and year. eg. 5018 = manufactured in 50th week of the year 2018.

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



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