

Cuisinart™

INSTRUCTION & RECIPE BOOKLET



FOR USE WITH
Cuisinart™
SM-55C & SM-70C
STAND MIXERS

Blender Attachment

SM-BLC

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Switch off and unplug your Cuisinart™ Stand Mixer before fitting or removing the Blender Attachment or contents from the blender jar.
3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children.
4. **BLADES ARE VERY SHARP. HANDLE CAREFULLY.**
Store out of reach of children.
5. **WARNING: Never put hands into the blender jar or handle the blades with the appliance plugged in.**
6. Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or blender attachment, keep hands clothing, cooking utensils, etc., away from the moving parts during operation.
7. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of injury to persons.
8. Do not use more than one attachment or function at a time.
9. Do not exceed the maximum capacities listed in these use and care instructions.
10. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
11. Do not use outdoors.
12. Do not use this attachment for anything other than its intended use.
13. Keep hands and utensils out of blender jar during use, to reduce the risk of severe injury to persons or damage to blender itself. A rubber or plastic spatula may be used but must be used only when the stand mixer is turned off.

(continues next page)

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

14. Always operate blender attachment with the cover in place.
15. Never leave your blender attachment unattended while the stand mixer is running.
16. When blending HOT liquids in blender jar remove pour lid (centre piece of cover) to allow steam to escape.
17. To protect against the risk of electric shock do not put the power unit in water or other liquid.
18. Do not let cord hang over edge of table or counter.
19. To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided with the stand mixer to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and 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

The stand mixer has a three wire grounded plug. 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.



UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart™ Stand Mixer Blender Attachment on a flat sturdy surface before unpacking.
2. Remove the instruction booklet and other printed materials from the top of the corrugated insert. Remove the top corrugated insert.
3. Carefully lift the Cuisinart™ Stand Mixer Blender Attachment from the box.
4. Remove the protective insert on the handle.

To assemble the blender attachment, follow the Assembly Instructions below. Replace all corrugated inserts in the box and save the box for repackaging.

PARTS AND DIAGRAM

1. Cover

Just press on, no turning or twisting required. Tight-fitting seal resists leakage.

2. 2-oz. (60 ml) Measured Pour Lid

Allows you to measure and add ingredients without removing the cover.

3. 40-oz. (1.2 L) Glass Jar with Dripless Pour Spout

4. Sealing Ring (not shown)

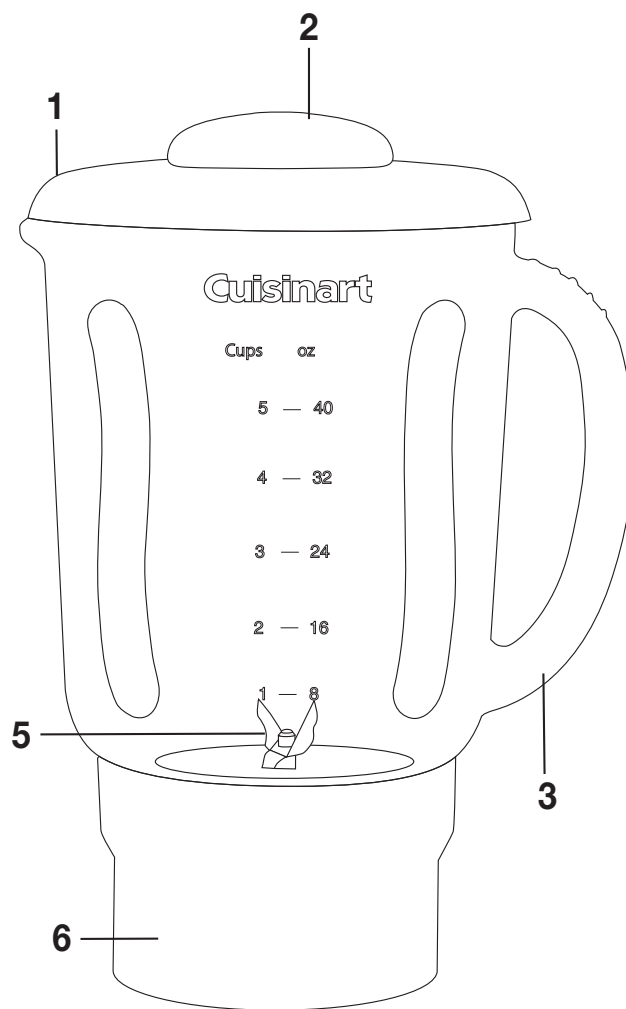
on base to prevent leakage.

5. High Quality Cutting Assembly with Patented Stainless Steel Blades

6. Collar

Before using for the first time:

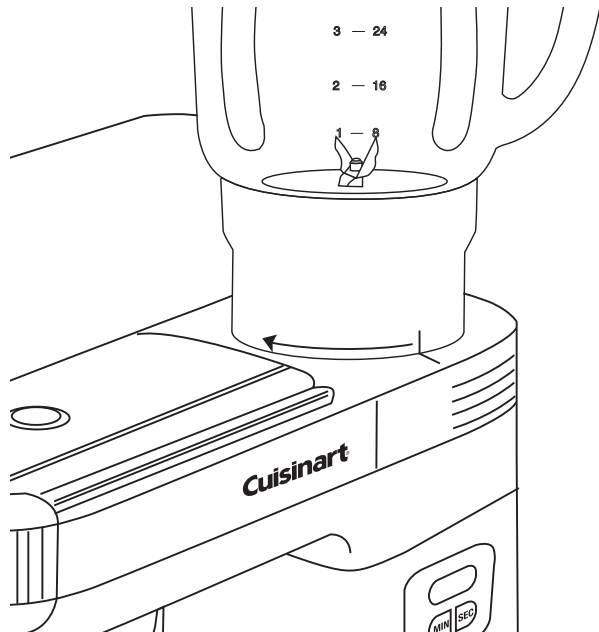
Wash all parts according to the Cleaning and Maintenance section on page 4 of this booklet.



ASSEMBLY INSTRUCTIONS

1. Make sure the sealing ring is in place on the blade unit.
2. Fit the blade unit inside the collar. Carefully place the jar over the blade unit and turn clockwise until it is firmly in place.
3. Fit the pour lid into the cover.
4. Open the top cover on your Cuisinart™ Stand Mixer.

5. Attach blender to the high speed outlet by matching the marked line on the collar to the marked line on the stand mixer and turning the collar clockwise until it is firmly in place. (See diagram.)



OPERATION

1. Add all appropriate ingredients to the blender jar.
2. Press the cover firmly into place. You may add ingredients later by lifting the pour lid. Replace the pour lid after adding ingredients. Do not place hands in the blender jar. Always add liquid ingredients to the blender jar first.
3. Turn stand mixer to speed 12 for the amount of time the recipe indicates.

CLEANING AND MAINTENANCE

- Always disconnect blender attachment from your Cuisinart™ stand mixer and disassemble before cleaning.
- Empty the jar fully before unscrewing the blade unit.
- Blade unit and collar: Remove and wash the sealing ring and collar with hot soapy water. Run tap water over the blades to clean.
- Jar, pour lid and cover: wash by hand in hot soapy water or on top rack of dishwasher.

TIPS & HINTS

- Once the cover is in position, ingredients can be added during blending by simply lifting the pour lid, adding ingredients and replacing the pour lid.
- The cover should always be in place when the unit is on.
- Do not put dry or oversized ingredients into the blender before switching on. Cut the ingredients into small cubes no bigger than $\frac{3}{4}$ " (1.90 cm) and drop through the pour lid during operation.
- Never place boiling liquid or solid frozen food (with the exception of ice cubes or $\frac{1}{2}$ " (1.25 cm) -pieces of frozen fruit) in the blender jar.

-
- Follow the cleaning and maintenance instructions that follow prior to your first use.
 - Bread, Cookie or Cracker Crumbs: Break or cut bread, cookies or crackers into pieces ½ inch (1.25 cm) or less in size. For best bread results, use day-old bread (drier bread works best). Place bread, cookie or cracker pieces in blender jar. Set stand mixer to speed 12 to chop, then blend continuously until desired texture of crumbs is achieved. For best results process 1 cup (250 ml) or less at a time.
 - Crushing Ice: Add up to 1 cup (250 ml) of standard ice cubes to the blender jar. Cover. Turn stand mixer to speed 12 until cubes are the consistency of snow. Turn stand mixer off. Press Fold a few times if coarsely chopped ice is desired.
 - Grating Fresh Citrus Zest: For best results, blender jar and cutting assembly must be clean and dry. Remove zest from fruit in strips, using a vegetable peeler; use a sharp knife to remove the bitter white pith from the underside of the zest. Process no more than 8 strips at a time (zest of 1 medium lemon). Cut strips in half. Add strips and 1 teaspoon (5 ml) sugar or coarse salt (from recipe) to the blender jar. Cover blender jar. Set stand mixer to speed 12; blend for 15 to 20 seconds. Turn stand mixer off.
 - Baby Food: Combine ½ cup (125 ml) cooked vegetables, fruit or meat with 3 to 4 tablespoons (45-60 ml) liquid (water, milk, fruit juice, broth, or cooking liquid) in the blender jar. Set stand mixer to speed 12. Blend for 15 to 20 seconds until a smooth purée is reached. Add more liquid as necessary and process further until desired texture is reached. For “junior” type foods, set on speed 12 and use the Fold button. Always consult with your pediatrician / family physician concerning the best foods for your baby and when to introduce new foods to his/her diet.
 - When using the blender to purée hot mixtures such as creamed soups and baby foods, strain the solids from the liquid, reserving the cooking liquid. Then place the cooked solids in the blender jar along with ½ to 1 cup (125-250 ml) of the reserved cooking liquid. Blend until desired consistency/purée is reached.
 - Allow hot foods to cool slightly before blending to prevent steam buildup, which may cause the lid to lift up from the blender jar.
 - To make smoothies and frosty beverages without diluting them, keep ice cubes made of juices, yogurt, milk or fruit purées on hand to substitute for plain ice.
 - For quick cleaning, add 1 cup (250 ml) of warm water and a drop of liquid dish soap to the blender jar. Cover and blend on speed 10 for 30 to 40 seconds. Discard the soapy water and rinse blender thoroughly before the next use.
-

Recipes

Breakfast Banana Berry Smoothie

The perfect breakfast when you are on the run.

Makes 3½ cups (875 ml)

- 1½ cups (375 ml) orange juice or soy milk**
- ½ cup (125 ml) fat free vanilla yogurt**
- 1 frozen banana**
- 1 cup (250 ml) fresh strawberries**
- 1 cup (250 ml) frozen berries (raspberry or strawberry)**
- 1 tablespoon (15 ml) protein powder (soy or whey)**

Place ingredients in blender attachment jar in order listed. Place cover on jar. Turn stand mixer to speed 12. Blend for about 35 to 45 seconds until smooth.

Super Chocolatey Shake

The ultimate chocolate milkshake.

Makes 6 servings

- ½ cup (125 ml) chocolate syrup**
- 2 cups (500 ml) chilled lowfat milk**
- 2¾ cups (675 ml) chocolate ice cream**

Place all ingredients in blender attachment jar in order listed. Place cover on jar. Turn stand mixer to speed 12. Blend until thick, smooth, and creamy, about 45 seconds. Serve immediately in tall glasses with straws.

Tropical Colada

A refreshing cocktail with a taste of the tropics.

Makes 5 cups (1.25 L)

- 1¾ cups (425 ml) orange peach mango juice (orange juice may be substituted)**
- ¾ cup (175 ml) rum**
- 2 tablespoons (30 ml) cream of coconut**
- 2 cups (500 ml) frozen pineapple**
- 1 cup (500 ml) frozen mango**
- 1 frozen banana**

Place ingredients in blender attachment jar in order listed. Place cover on jar. Turn stand mixer to speed 12. Blend for about 35 to 45 seconds until smooth.

Mango, Strawberry & Pomegranate Smoothie

Full of vitamin C and antioxidants, this smoothie is a great way to start the day, or provide a pick-up later in the day.

Makes about 3½ cups (875 ml)
(4 servings)

- 1 cup (250 ml) pomegranate juice***
- 1 pound (500 g) ¾-inch (2 cm) mango cubes (about 2 mangoes)**
- 6 ounces (170 g) frozen strawberries (for variety try frozen peaches)**
- ½ teaspoon (2 ml) pure vanilla extract (optional)**

Place all ingredients in blender attachment jar in the order listed. Place cover on jar. Turn stand mixer to speed 12 and press ON. Blend for about 35 to 45 seconds until smooth.

*You may use either freshly made pomegranate juice or purchased pomegranate juice. To prepare fresh pomegranate juice in your Cuisinart™ Stand Mixer Blender Attachment, remove the arils (seeds) from a fresh pomegranate. Place in blender jar. Blend on speed 12 until completely puréed. Press purée through a fine mesh strainer to remove seed particles. One average size pomegranate will yield about ½ cup (125 ml) fresh pomegranate juice.

Creamy Feta & Yogurt Dressing

*May be found in most well-stocked grocery stores and in specialty grocery stores.

This is a great dressing to serve on sliced fresh summer tomatoes and cucumbers. Garnish with kalamata olives to complete the salad.

Makes 1¼ cups (300 ml)
(can be doubled)

- 1 clove garlic, peeled and crushed**
- 1 teaspoon (5 ml) oregano**
- ½ teaspoon (2 ml) basil**
- ½ teaspoon (2 ml) kosher salt**
- ¼ teaspoon (1 ml) freshly ground pepper**
- ⅓ cup (75 ml) white balsamic vinegar***
- ¼ cup (50 ml) extra virgin olive oil**
- 1 tablespoon (15 ml) fresh lemon juice**
- 1 teaspoon (5 ml) honey**
- 4 ounces (115 g) crumbled feta cheese**
- ¼ cup (50 ml) lowfat or fat free plain yogurt**

Place garlic, oregano, basil, salt and pepper in the blender attachment jar and cover jar. Set stand mixer on speed 12. Press Fold 5 times to chop garlic and blend with herbs. Add remaining ingredients in order listed. Blend for 15 to 20 seconds. Scrape blender jar. Blend 15 to 20 seconds longer. Let dressing stand for 20 to 30 minutes to allow flavours to blend. Transfer to a resealable container and refrigerate until ready to use.

Basic Vinaigrette

This basic vinaigrette is perfect for a crisp green salad.

Makes about 1½ cups (375 ml); can be doubled or tripled

- 1 clove garlic, peeled**
- 2 tablespoons (30 ml) Dijon-style mustard**
- ½ cup (125 ml) wine vinegar**
- 1 teaspoon (5 ml) kosher salt**
- ½ teaspoon (2 ml) freshly ground pepper**
- ⅔ cup (150 ml) extra virgin olive oil**
- ⅔ cup (150 ml) vegetable oil**

Place the garlic in the blender attachment jar. Place cover on jar. Turn stand mixer to speed 12 and chop for 15 seconds. Add the mustard, vinegar, salt and pepper. Process for 10 to 15 seconds. Add the oils, then process for about 60 seconds, until completely emulsified.

You may change the Basic Vinaigrette by using a different flavour of vinegar, mustard or oil. Try using fresh lemon juice and a little honey for a honey-mustard vinaigrette. Add fresh herbs, sun-dried tomatoes, or pesto for other flavour changes.

Quick & Easy Raspberry Sauce

Serve this sauce over ice cream, as a topping for waffles, or with the Ultimate Flourless Chocolate Cake or Sour Cream Cheesecake made with recipes accompanying your Cuisinart™ Stand Mixer.

Makes 2½ cups (625 ml)

- 12 ounces (340 g) fresh or frozen, thawed strawberries or raspberries**
- 1 cup (250 ml) red berry preserves**
- 1 tablespoon (15 ml) sugar**
- 1 tablespoon (15 ml) fresh lemon juice**
- 1 tablespoon (15 ml) Chambord® or Kirschwasser (optional)**

Place all ingredients in blender attachment jar in the order listed; cover jar. Set stand mixer on speed 12. Blend until smooth and completely puréed, 35 to 45 seconds. If desired, strain mixture through a fine mesh sieve to remove seeds; discard seeds.

Store sauce in an airtight container in refrigerator for up to one week.

Chocolate Morsel Bread Pudding

Makes 8 to 12 servings

- 1 tablespoon (15 ml) unsalted butter**
- 6 cups (1.5 L) firm bread cubes***
- 6 ounces (170 g) chopped semisweet chocolate or chocolate morsels**
- 6 large eggs**
- 1 can (340 g [12 ounce]) fat free evaporated milk**
- 2/3 cup (150 ml) sugar**
- 1 tablespoon (15 ml) vanilla extract**
- 1/2 cup (125 ml) heavy cream**

Butter a 2-quart (1.9 L) shallow baking dish (9" x 9" [23 x 23 cm] square or equivalent) with unsalted butter. Layer half the bread cubes in the dish, top evenly with the chopped chocolate, then the remaining bread cubes.

Place the eggs, evaporated milk, sugar, and vanilla extract in the blender attachment jar. Blend for 1 minute. Add heavy cream, and blend 30 seconds longer. Pour the mixture slowly over the bread cubes. Gently press all bread cubes to submerge them. Let the mixture stand for 30 minutes, or cover and refrigerate up to 12 hours (if refrigerated, let come to room temperature for 30 minutes before proceeding). Ten minutes before baking, preheat oven to 325°F (160°C). Place the filled pan in a larger shallow baking pan. Place the baking pans in the oven and carefully pour hot water into the larger, outer pan until the water comes 1 inch (2.5 cm) up the sides of the inner dish. Bake for 55 to 60 minutes. Bread pudding will be puffed and custard will

be set. Remove from oven and allow the pudding to rest for 20 to 30 minutes on a wire rack to cool before serving. Serve with vanilla ice cream, softly whipped cream and Quick & Easy Raspberry Sauce if desired.

*Bread pudding is best made from day-old or slightly stale bread. Challah bread is a good choice for bread pudding.

Butternut Squash and Leek Soup

Makes 5 cups (1.25 L)

- 1 tablespoon (15 ml) unsalted butter**
- 5 ounces (145 g) leeks (about 2 medium), white and light green parts only, washed and chopped**
- 1 small garlic clove, smashed**
- 4 cups (1 L) butternut squash (about 1 medium squash), peeled and cubed**
- 1 tablespoon (15 ml) sherry or white wine**
- ½ teaspoon (2 ml) kosher salt**
- 3½ cups (875 ml) chicken or vegetable stock**

Place the butter in a 2-quart (1.9 L) sauté pan over medium-low heat. When the butter has melted, stir in the leeks and garlic and cook over low heat until very soft, about 10 minutes. Be careful not to pick up any colour on the vegetables.

Once the leek/garlic mixture is soft, stir in the butternut squash. Increase the heat of the pan slightly and stir in the sherry. The sherry will evaporate immediately; when it does stir in the salt and chicken stock. Increase the heat and bring the soup to a boil. Once it comes to a boil turn the heat down so that the soup remains a constant simmer. After about 40 to 50 minutes the squash should be very soft. Carefully place ingredients into blender attachment jar. Place cover on jar. Turn stand mixer to speed 12. Blend until soup is completely homogenous, about 45 seconds. Adjust seasoning according to taste and serve immediately.

WARRANTY

Limited Three-Year Warranty

This warranty supersedes all previous warranties on this Cuisinart® product. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® product that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that this Cuisinart® product will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

For warranty purposes, we would like to suggest that you register your product on-line at www.cuisinart.ca to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend the consumer to maintain original receipt indicating proof of purchase. 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.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: SMBLC. The manufacturing date code is a 4 or 5 digit number. Example, 70630 would designate year, month & day (2007, June 30th).

If your Cuisinart® product should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

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

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque 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® product has been manufactured to strict specifications and has been designed for use with Cuisinart® authorized accessories and replacement parts for your model.

These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart. These warranties exclude all incidental or consequential damages.

BEFORE RETURNING YOUR CUISINART™ PRODUCT

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

Cuisinart™

S A V O R T H E G O O D L I F E™



Coffeemakers



Food
Processors



Toasters



Rice Cookers



Cookware



Grills

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life™.

www.cuisinart.ca

©2007 Cuisinart
Cuisinart® is a registered
trademark of Cuisinart

100 Conair Parkway,
Woodbridge, Ont.
L4H 0L2

Printed in China

Any trademarks or service marks
of third parties used herein are the
trademarks or service marks of
their respective owners.

06CC25067

IB-6388-CAN