

Cuisinart®

INSTRUCTION BOOKLET



SMARTSTICK™ EXTENDIBLE SHAFT HAND BLENDER

CSB-55

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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.

2. To protect against electrical shock, do not put the motor body, cord or electrical plug of this Hand Blender in water or other liquid. The drive shaft of this appliance, where blades are interchanged, has been designed for submersion in water or other liquids. Never submerge any other portion of this unit. If Hand Blender falls into liquid, remove immediately. **Do not reach into the liquid without unplugging the unit first.**
3. This appliance should not be used by children. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
4. **Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
5. Avoid contacting moving parts.
6. During operation keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and any mixing container to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
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. Remove detachable shaft from the blender before washing the blades or shaft.
9. Blades are SHARP. Handle carefully when removing, inserting or cleaning.
10. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
11. To reduce the risk of injury, never place chopper grinder attachment cutting blade on base without first putting prep bowl properly in place.
12. Be certain the chopper grinder attachment cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
13. Check prep bowl for presence of foreign objects before using.
14. The use of attachments or accessories not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
15. Do not use outdoors.
16. Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.
17. Make sure the appliance is “off”, the motor has stopped completely, and the appliance is unplugged from outlet before putting on or taking off attachments, and before cleaning.
18. To reduce the risk of fire or electric shock, do not operate any heating appliance beneath the mounting unit.
19. Do not mount the storage bracket/ unit over or near any portion of a heating or cooking appliance or a sink or basin.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY NOTICE

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

INTRODUCTION

Get to the bottom of Great Cooking!

The **SmartStick™ Extendable Shaft** adjusts to *your* needs. With the SmartStick™ Extendable Shaft Hand Blender you can comfortably blend long, tall pots of hot soup and great sauces without getting your hands messy or your sleeves stained. And, since the handle is above the rim you won't be straining to reach the bottom of that steaming pot.

Not only is the SmartStick™ Hand Blender a great kitchen tool for hot foods, it's great for stirring and freshening entire pitchers of cold drinks like icy lemonade, refreshing iced tea, pulpy orange juice, tomato juice or fruit smoothies. Milk Shakes too!

The Extendable Shaft easily adjusts up to two inches! Simply rotate the adjustment ring on the shaft, pull the shaft to the length you want, and then tighten the ring.

Inspired by great chefs and their restaurant tools, we bring to your home a true innovation in Hand Blenders. Armed with a powerful motor and heavy-duty blade, the SmartStick™ Hand Blender lets you whip potatoes, blend diet drinks and milk shakes, chop cooked vegetables, and purée fruits. Add the whipping disc, and you can make whipped cream, mayonnaise, egg whites and milk drinks too.

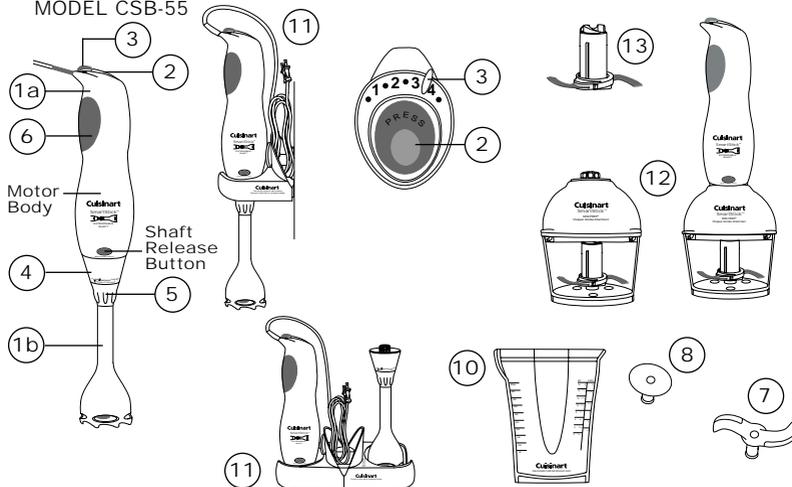
The natural grip lets you hold this Hand Blender much like a stirring utensil, so it's comfortable and natural. The rubber grip gives you a great hold if your hands are wet, and four distinct speeds give you precise control. With the ON/OFF button on the top you can control the SmartStick™ Hand Blender with your thumb. And, the cord is designed to get out of your way while you cook.

By adding the SmartStick™ Mini Prep® Chopper Grinder Attachment you can prepare an entire meal.

Cuisinart, the company that invented food processors, brings many years of expertise to this chopper grinder attachment. Simply remove the detachable shaft from the SmartStick™ Hand Blender, using the convenient release button. Then attach the SmartStick™ Mini Prep® Chopper Grinder Attachment. You're ready to go.

FEATURES AND BENEFITS

MODEL CSB-55



- Two Stages Snap Together Easily:
Disassemble for compact storage separately or together in storage stand.
 - Motor Body with Control Handle:
Contains powerful AC motor. Variable 4-speed control and one step ON/OFF button located on top of handle.
 - Detachable Shaft with Adjustable Shaft Length:
Easy to use, easy to clean and easy to store. Detach from motor body by pressing release button. Rinse under faucet or put in top shelf of dishwasher to clean. Adjust shaft length with adjustment ring.
- One Step ON/OFF (Power) Button:
Press and hold the rubberized power button to operate blender. Release button to stop motor.
- 4-Speed Slide Control:
Located on top of handle, lever easily slides from left to right to increase speed.
- Extendable Blending Shaft (patent pending):
Shaft extends an extra 2 inches. Easily reaches the bottom of tall pot or pitcher while keeping your hands clean and safe.
- Shaft Length Adjustment Ring:
Adjust shaft length by turning this ring to the left (counterclockwise), then pulling shaft to the desired length. Always tighten ring before use by turning to the right (clockwise).
- Maximum Comfort Handle:
The Hand Blender handle and power button are designed around the way you actually hold a stirring utensil. The shape of this handle gives you comfortable control and easy access to the power button. Rubberized handle gives better grip, especially when your hands are wet.
- Detachable Blending Blade:
Blade can be detached from shaft to replace with the whipping disc, or for cleaning. Blade can also be cleaned without detaching.
- Detachable Whipping Disc:
Detach blade and replace with this disc for whipping cream and creating other delectables.
- Easy-To-Clean:
The Smartstick™ Extendable Shaft Hand Blender has a smooth surface that wipes clean instantly and easily. Detachable shaft is dishwasher safe.
- Mixing Beaker, dishwasher & microwave safe:
See-thru Mixing Beaker is marked in liters and cups for convenient measuring. Use for drinks, shakes, salad dressings, etc. Designed for easy gripping and drip-free pouring.
- Convenient Storage:
Storage stand is made of two pieces. One side holds the detachable shaft. The other holds the motor body with control handle. The 2 storage pieces snap together for compact countertop storage. To hang the Hand Blender from the wall bracket, detach and mount one to the wall and hang the entire appliance as shown. Use anchor and screws included with this appliance.
- SmartStick™ Mini Prep® Chopper Grinder Attachment:
Chop, mince & grind with the Cuisinart Chopper Grinder attachment. Attaches to blender motor body in place of the blender shaft.
- Reversible Chopper Grinder Blade:
Choose best direction depending on task. One direction is sharp. The other direction is blunt.

BEFORE YOU BEGIN

Place the package containing the Cuisinart SmartStick™ Extendable Shaft Hand Blender on a sturdy surface. Unpack the SmartStick™ from its box by removing the upper protective insert. Gently slide the unit from the box. Remove all support materials from the box and replace the upper insert. Save packaging for possible repacking of the unit.

Note: The blending blade is extremely sharp. Use caution when removing and unpacking the storage stand. The blending blade is stored in the storage stand.

Before using the Cuisinart® SmartStick™ Extendable Shaft Hand Blender for the first time, we recommend that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft absorbent cloth. Handle carefully; wash each individual blade attachment, mixing container and detachable shaft by hand or in the dishwasher. Dry thoroughly before use. Read all instructions completely for detailed operating procedures.

HAND BLENDER ASSEMBLY

Note: To avoid possibility of personal injury always be sure to unplug the power cord from electrical wall socket before attaching or removing blades and/or attachments.

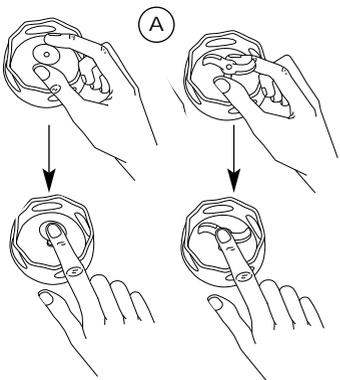
A. Attach blade or whipping disc to blender shaft.

For your safety, always detach the shaft from motor body.

To insert the blade or whipping disc, hold the stem of the blade/disc between your fingers. Match the raised notches on the shaft to the open slots on the stem.

Once properly aligned, slide the blade/disc onto the stem and push firmly into position. To ensure that the blade/disc is securely in place, carefully press the center end of each attachment back toward the shaft.

It is important to properly secure the blade/disc to prevent separation during use. Do not begin operating Cuisinart SmartStick™ Hand Blender until the desired blade/disc is secured!



B. Attach detachable blender shaft to motor control body.

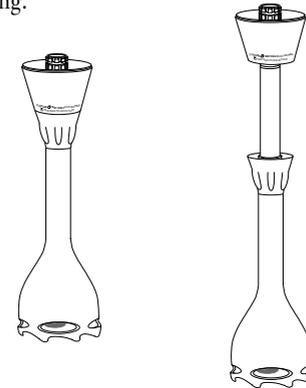
Align blender shaft with the motor body as shown in illustration. Slide the pieces together till you hear and feel the pieces click together. It may be helpful to press the release button when assembling.



SHAFT LENGTH ADJUSTMENT

Your SmartStick™ Extendable Shaft Hand Blender has a shaft that extends up to 2 additional inches. This feature was developed with two major benefits in mind. One benefit is that you can mix and blend in tall pots, pitchers, glasses or other mixing containers. This makes the SmartStick™ Hand Blender more useful than other Hand Blenders.

The second goal is comfort. You may find that using this appliance is more comfortable to hold with the shaft extended, even if you do not require the longer shaft for blending.



Making the Shaft Longer.

It will be easier to adjust the shaft length when it is attached to the Hand Blender. Follow these steps to adjust:

1. Hold the SmartStick™ Hand Blender firmly with both hands. Hold the main body securely in one hand.
2. With the other hand rotate the Shaft Adjustment Ring to the left (counterclockwise) to loosen the shaft. This will be about a one quarter turn. Do not overturn.
3. Extend the shaft to the desired length by pulling on the lower end of the shaft. The shaft can be adjusted up to 2 inches. When you have reached the maximum possible length of the shaft, you will feel resistance. Do not pull any further.
4. When you have located the most desirable length, rotate the Shaft Adjustment Ring to the right (clockwise) to tighten the shaft. Do not over-tighten as you may damage the threads on the shaft.
5. You are ready to use the SmartStick™ Hand Blender with shaft extended.

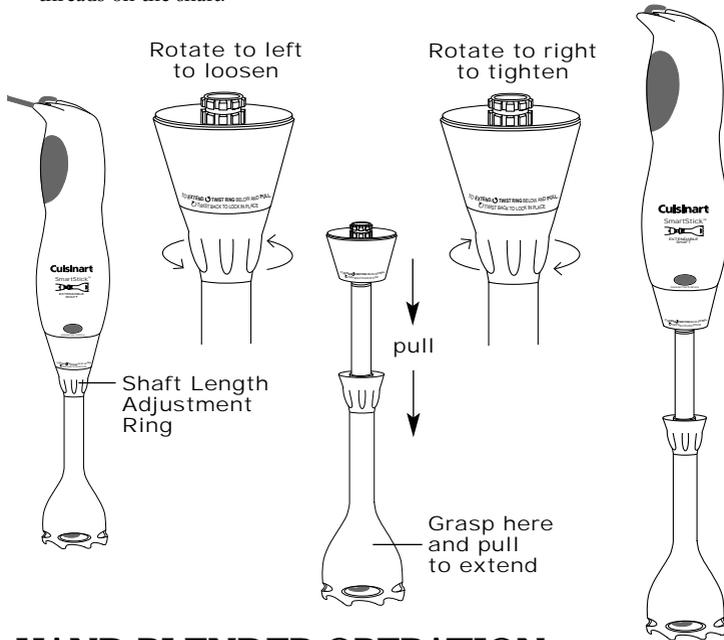
Note: After blending, rinse the shaft including the extended segment.

Tips:

1. Immediately after blending, rinse the entire shaft before mixtures dry. This will make the unit easier to clean.
2. Clean by running under faucet, or putting in top shelf of dishwasher.

Making the Shaft Shorter.

1. Rotate the Shaft Adjustment Ring to the left (counterclockwise) to loosen the shaft. This will be about a one quarter turn. Do not overturn.
2. Retract the shaft to the desired length by pushing on the lower end of the shaft. Do not grab the blender blade.
3. When the shaft is totally retracted, rotate the Shaft Adjustment Ring to the right to tighten the shaft. Do not over tighten or you may damage the threads on the shaft.

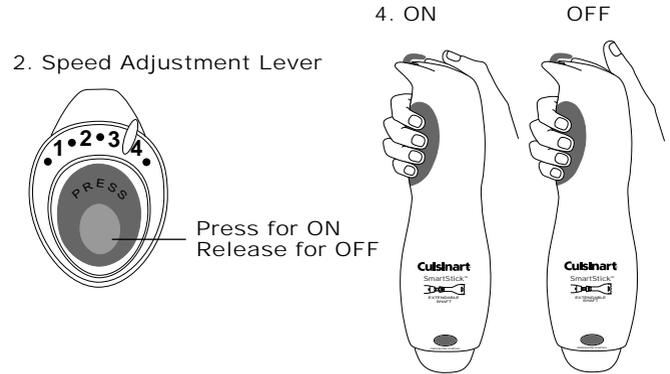


HAND BLENDER OPERATION

Turning SmartStick™ Extendable Shaft Hand Blender ON/OFF: Keep hands, hair, clothing, and other utensils away from blending blade.

1. Plug electrical cord into an electrical wall socket. If a wall switch controls current to the socket, be sure the switch is ON.
2. Adjust Speed Setting. Rotate the Speed Setting Lever clockwise to increase speed, counterclockwise to decrease speed. Speeds increase from left to right with Speed 1 being the slowest, and Speed 4 the fastest.

3. Adjust Shaft Length. Only adjust if longer shaft length is needed for tall pots or pitchers. See Shaft Length Adjustment, page 7.



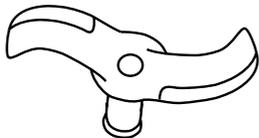
4. Press and hold ON/OFF switch to turn appliance ON. The SmartStick™ Hand Blender will continue to run as long as the switch is pressed in. To turn Hand Blender off, release ON/OFF switch and the motor will stop.
5. Unplug immediately after use.

Helpful Hints.

1. Cut most solid foods into 1/2" cubes for easy blending. Suggestion: use Chopper Grinder for chopping and grinding solid foods.
2. Pour liquid ingredients into the mixing container first unless recipe instructs otherwise.
3. To avoid splashing, do not pull the Hand Blender out of the mixture while it is running.
4. Do not let Hand Blender stand in a hot pot on stove while not in use.
5. To prevent splashing, don't turn the Hand Blender on until the blade is beneath the surface of the mixture.
6. Do not put fruit pits, bones, or other hard material into the blending mixture as these are liable to damage the blades.
7. Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
8. Adding liquids that are warm, not cold, facilitates blending solids with liquids.
9. For recipes calling for ice, use crushed ice (not whole cubes) for best results.

ATTACHMENTS:

(A) BLENDING / MIXING / CHOPPING / MINCING BLADE



Always use Speeds 3 and 4 when blending, mixing, chopping and puréeing with the metal blade.

Blending & Mixing.

The specially designed blade is for mixing and stirring all kinds of foods, including salad dressings, powdered drink products, and sauces. It is ideal for combining dry ingredients, and can be used to emulsify mayonnaise too.

This blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to make the most flavorful, full-bodied liquid recipes. Be careful never to remove the Cuisinart® SmartStick™ Extendable Shaft Hand Blender from the liquid while in operation.

Chopping & Mixing.

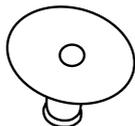
This blade also chops and purées cooked fruits, vegetables, baby foods, and cooked meats/poultry. To chop or mince, always cut food into uniform pieces of 1/2" to ensure perfect results. Keep the Cuisinart® SmartStick™ Extendable Shaft Hand Blender directly over the food being processed, while placing a free hand on the mixing container for support. You may wish to place your free hand over the top of the container to prevent chopped ingredients from escaping. Use a forceful up-and-down motion when chopping and blending. This allows the blade to process the food more efficiently.

NOTE: If a piece of food becomes lodged in the guard surrounding the blade, follow the safety instructions below:

1. Release the power button and unplug the electrical cord from the wall socket.
2. After the power source is disconnected, use a spatula to carefully remove the food lodged in the guard. Avoid injury. **Do not use your fingers to remove lodged objects.**
3. After the lodged food has been removed you may plug the electrical cord into the wall socket and continue blending.

NOTE: The maximum rating is based on the Blending Blade attachment that draw the greatest load (power or current) and that other recommended attachments may draw significantly less power or current.

(B) WHIPPING DISC ATTACHMENT



Use Speeds 1 and 2 for whipping with the whipping disc.

The Whipping attachment is specially designed to add air and volume to mixtures. Perfect for aerating egg whites and cream, this attachment adds air that makes mixtures light, frothy and thick.

When using this attachment, make sure there is extra room in the mixing container for the recipe to grow! For most recipes such as mayonnaise, beaten egg whites and whipped cream, hold the end of the SmartStick™ Hand Blender in the bottom of the container and turn it on for about 15 seconds. Then continue to process, gently lifting the Hand Blender almost to the top of the liquid until the mixture is thick.

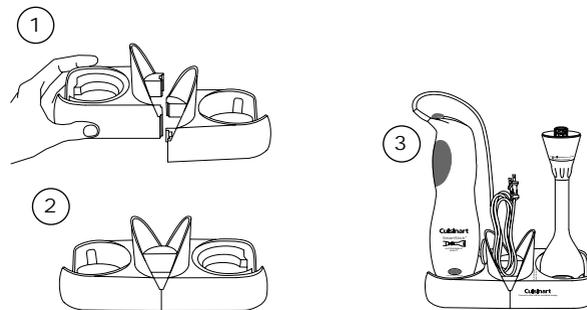
STORAGE STAND / WALL BRACKETS

The SmartStick™ Extendable Shaft Hand Blender includes a two part storage stand that can be assembled into a single piece for countertop use. You can also separate the stand into two pieces, and mount one of the pieces on your wall to use as a wall storage bracket.

Storage stand kit consists of six (6) pieces: two anchor bolts, two plastic wall anchors, and two storage pieces that can fit together for countertop use or separate for wall mount.

Countertop Option.

The two storage pieces fit together. (See diagram below).



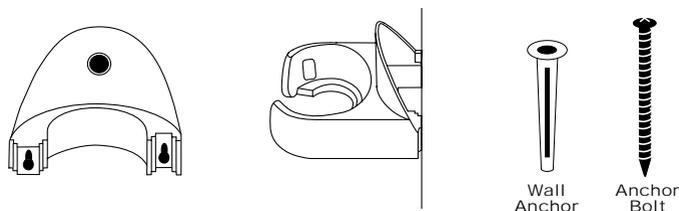
Align the two pieces back to back on a flat surface, with the ring shaped reservoirs facing right and left. The raised walls should be in the middle. Lift up the right piece, align the two tabs in the back with the two slots of the left piece. Gently slide the tabs into the slots until both pieces are resting flat on the countertop.

To store SmartStick™ Hand Blender, detach the shaft and place the bottom part (blade guard) into one of the reservoirs. Place the motor body (right side up) into the other reservoir. You should be able to read the SmartStick™ logo, when the motor body is in the stand.

The counter storage unit can be placed in a cupboard or on a shelf if not on the counter.

Wall Mount Option

Separate the two plastic storage stand pieces. You will need only one for wall mount. (See diagrams below). The unit you must use is the section that has the round storage hole to hold the whipping disk.

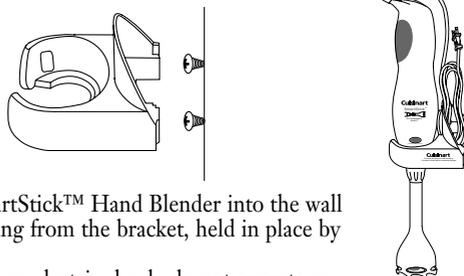


When selecting a mounting location, be sure to leave enough room above the storage stand for your hand to remove the SmartStick™ Hand Blender. Also be sure to leave enough room below the stand to allow the appliance to hang freely.

You will need to drill two holes 2 5/8" apart from each other, measured from the center of each hole. To assist in proper location of holes for the mounting screws, remove the wall mount template from this instruction book. Place the template over the back of the wall unit, aligning the outline of the template with the wall bracket. When you have done this, place the template and wall bracket against the wall in the desired location. Remove the wall bracket, leaving the template in place. Mark the wall with a pencil in the locations for screw holes indicated by the template. Remove the template.

With a drill, make a 3/16" starter hole for each screw. Place the plastic anchor in each hole. Push completely into the hole with fingers, or tap in gently with a hammer. Screw a mounting screw into each hole leaving 1/8" to 1/4" of the head and screw exposed.

Position the two mounting holes of the wall bracket over the screw heads and slide wall bracket down the wall until the bracket is resting against the screw head, and will not slide any further. If the wall bracket feels too loose against the wall, remove bracket, put screws further into wall and replace bracket.



Place the assembled SmartStick™ Hand Blender into the wall bracket. The unit will hang from the bracket, held in place by the motor body width.

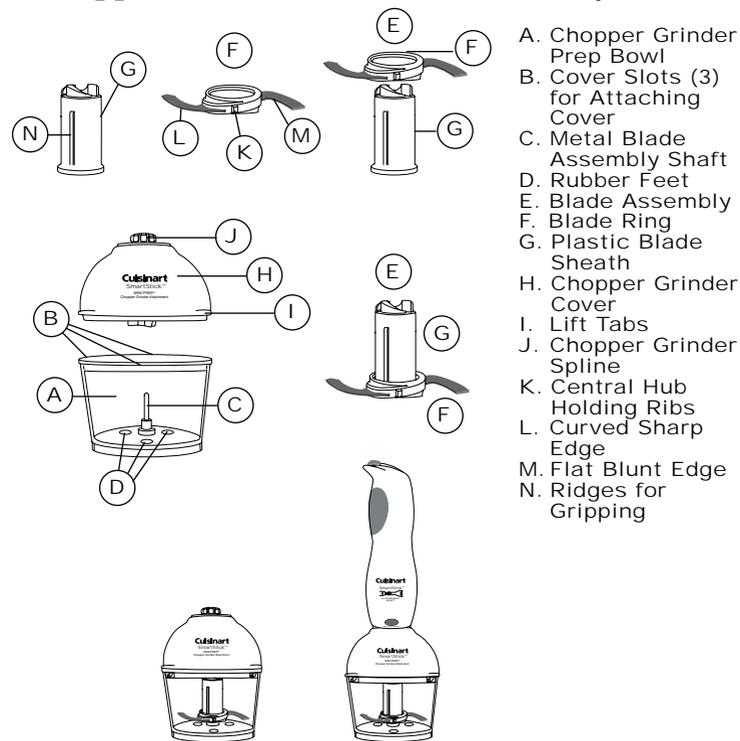
To reduce the risk of fire or electric shock, do not operate any heating appliance beneath the mounting unit.

Do not mount the storage bracket/ unit over or near any portion of a heating or cooking appliance or a sink or basin.

Mini Chopper Grinder Storage.

The SmartStick™ Mini Prep® Chopper Grinder Attachment stores neatly on the countertop in a minimum of space. Store the unit assembled to prevent loss of parts. Store the blades as you would sharp knives—out of reach of children.

Chopper Grinder Parts and Assembly



- A. Chopper Grinder Prep Bowl
- B. Cover Slots (3) for Attaching Cover
- C. Metal Blade Assembly Shaft
- D. Rubber Feet
- E. Blade Assembly
- F. Blade Ring
- G. Plastic Blade Sheath
- H. Chopper Grinder Cover
- I. Lift Tabs
- J. Chopper Grinder Spline
- K. Central Hub Holding Ribs
- L. Curved Sharp Edge
- M. Flat Blunt Edge
- N. Ridges for Gripping

Reversible Blade.

The Cuisinart SmartStick™ Mini Prep® Chopper Grinder attachment is equipped with a reversible blade. This blade is sharp on one side and blunt on the other. The blade is attached to a plastic ring which slides over the blade assembly shaft, so it can be easily turned over to select the appropriate blade. A guide for proper blade selection follows in the section, *Chopper Grinder Tips for Processing Foods*.

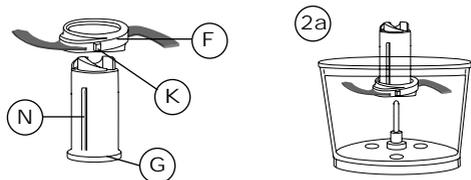
Before you process any food, assemble the parts.

1. Place the Prep Bowl on a flat, dry, stable surface. It should be close to an electrical outlet of the same voltage as stated on the rating plate on the SmartStick™ Hand Blender.

2. The metal blade assembly shaft is attached to the bottom of the Prep Bowl. If not already in place, slide the fully assembled Blade Assembly over the top of the blade assembly shaft.

2a. Putting together the Blade Assembly:

Connect the Blade Ring (F) to the Plastic Blade Sheath (G). Line up the blade ring opening with the plastic sheath. Let the blade ring slide to the bottom of the plastic sheath. **HOLD THE BLADE RING BY THE CENTRAL HUB HOLDING RIBS (grips)(K) ONLY. DO NOT TOUCH THE RAZOR SHARP BLADES.**

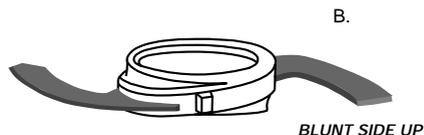


Note these important features of the **Blade Ring**. The **Blade Ring** can be placed over the **Plastic Blade Sheath** in two different ways:

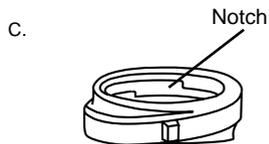
If you hold it this way (A), you will see the word “Sharp” on the blade. Assemble the blade this side up to use the sharp edge. (see the section on processing food for information about when to use the sharp edge.)



If you hold it this way (B), you will see no writing on the blade. Assemble the blade this side up to use the blunt edge. (See the section on processing food for information about when to use the blunt edge.)



There are notches (C) on opposite sides of the interior of the hub. These fit over ridges on the sides of the **Plastic Blade Sheath**.

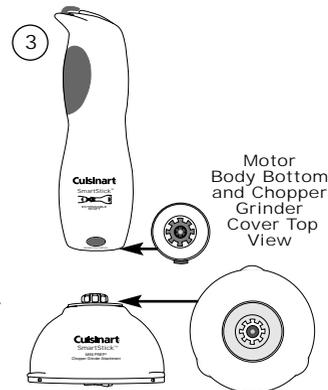


Pick up the **Blade Ring** by its hub holding ribs (grips) and line up the notches in the interior of the **Blade Ring** hub with the ridges on the sides

of the **Plastic Blade Sheath**. Let the **Blade Ring** slide down to the bottom of the **Plastic Blade Sheath**. The lower blade should almost touch the bottom of the **Prep Bowl**.

Lift the **Prep Bowl**, holding it firmly from the bottom. Pick up the **Blade Ring** by its hub holding ribs (grips) and turn it very slightly clockwise. This locks it in place on the **Plastic Blade Sheath** and prevents it from sliding up during processing.

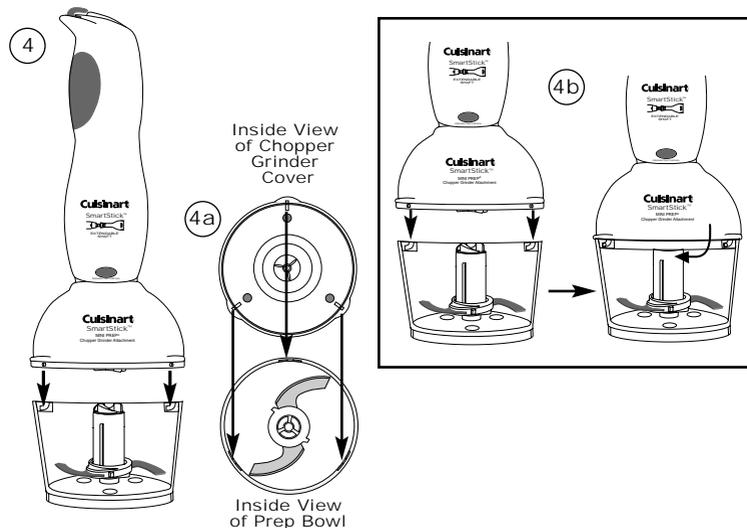
3. Connect the SmartStick™ Hand Blender Motor Body to the top of the Chopper Grinder Attachment Cover. Align the spline in the Chopper Grinder Cover's drive shaft with the ribbed opening on the underside of the motor body. When aligned properly, slide the two pieces together until they mate. You will feel and hear a slight click. It may be helpful to press the rubber release button when sliding these pieces together.



4. With the Hand Blender in place, locate the Chopper Grinder cover and place it on top of the prep bowl.

4a. Be sure that the 3 ridges at the top of the Blade Assembly line up with the 3-arm propeller gear in the underside of the chopper grinder cover, and that the cover is seated all around the top of the prep bowl.

4b. To properly seat the cover you must line up the three molded pins from the cover with the 3 slots at the top of the Prep Bowl. Rotate cover counterclockwise to secure it to the prep bowl. Rotate the cover until the pins are in the far left position in the slots.



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5. Plug the power cord of the SmartStick™ Hand Blender into an electrical outlet.
 6. Place one hand on the cover of the Chopper Grinder attachment while gripping the SmartStick™ Hand Blender motor body handle with the other. Select the appropriate speed on the speed control, then press the ON/OFF button with your thumb to start the motor and run the chopper grinder. To turn the unit off, remove your thumb from the ON/OFF button.
 7. **WHEN THE BLADE STOPS MOVING**, unplug the SmartStick™ Hand Blender, remove the motor body from the chopper grinder cover, and remove the cover from the Prep Bowl.
 8. **Disassembling the Blade Assembly** Lift the **Plastic Blade Sheath**. Holding the Blade Ring stationary (using the Central Hub Holding Ribs) carefully turn the **Plastic Sheath** clockwise, then guide the **Blade Ring** up over the **Plastic Sheath**.

CHOPPER GRINDER TIPS for PROCESSING FOOD

Preparing the Food

Size:

Always cut food into pieces of even size - about 1/4 to 1/2 inch (6-12mm) to a side. If you don't start with pieces that are small and uniform, you will not get an even chop.

Quantity:

Do not overload the Prep Bowl. Overloading causes inconsistent results and it strains the motor. Use the quantities given in the chart on page 19 as a guide.

Selecting the Right Blade Edge:

Use the sharp edge for chopping, puréeing and mixing. It is the right choice, for example, for chopping soft, fragile food such as herbs, celery, onions, garlic, nuts, chocolate and most cheeses. It is also the right choice for puréeing cooked vegetables and mixing salad dressing.

For some foods, use the blunt edge. Try the sharp blade first. If not satisfied with results, try the blunt blade for grinding coffee beans and spices, and for chopping hard food such as peppercorns and seeds.

Selecting the Right Operating Speed:

Always use Speed 4 with the Chopper Grinder.

Note: Due to the powerful motor provided with this unit, Cuisinart recommends using both hands to support the SmartStick™ Mini Prep® Chopper Grinder during operation. Place one hand on the SmartStick™ Hand Blender control handle to operate the unit. With the other hand, grasp the round top of the Chopper Grinder attachment and apply downward pressure on the entire unit to prevent it from moving.

Pulse action:

Use pulse action to prevent overprocessing. To coarsely chop, two or three pulses are often enough. Be sure to check the food frequently to prevent overprocessing.

Continuous-hold action:

Continuous-hold action is best when you want to finely chop or mince food. For some very hard foods, it is best to pulse several times and then run continuously to reach the desired consistency.

When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the Prep Bowl. This provides more consistent results.

Never operate the Chopper Grinder continuously for longer than 1 minute at a time.

Note: The Prep Bowl may become scratched when you use it for grinding coffee, grain and spices. This does not affect the performance of the SmartStick™ Mini Prep® Chopper Grinder.

Adding Liquid:

You cannot add liquids such as water, oil or flavoring while the machine is running. You will need to stop the Hand Blender, remove the lid, add liquid and then replace the lid before continuing to process.

Removing Food from the Sides of the Bowl:

Occasionally food will stick to the sides of the bowl as you process. Stop the machine to clear it away. **AFTER THE BLADE HAS STOPPED MOVING**, remove the cover, and use a small spatula to scrape the food from the sides of the bowl back into the center.

Reversing the Blade in the Middle of a Processing Task:

While preparing some recipes, you may want to switch the blade from sharp to blunt or vice versa.

1. Unplug the SmartStick™ Hand Blender.
2. Remove the Hand Blender Motor Body from the Chopper Grinder Attachment.
3. Remove the cover from the Prep Bowl.
4. Lift the Plastic Sheath by its gripping ridges and remove the Blade Assembly. **NEVER TOUCH THE BLADE ITSELF.**
5. Remove the contents of the bowl to another container.
6. Carefully remove the Blade Ring, holding it by its Central Hub Holding Ribs. Turn blade upside down and reinsert it on the Sheath.
7. Insert the Plastic Sheath over the central opening of the empty bowl.
8. Insert the food to be processed.
9. Replace the cover, locking it into place.

10. Connect the Hand Blender motor body to the Chopper Grinder Attachment.
11. Plug the SmartStick™ Hand Blender into the electrical outlet and continue processing.

Processing Food

1. Place the Prep Bowl firmly on a flat sturdy surface like a countertop. Be sure the blade is assembled using the blade edge that is appropriate for the food to be processed.
2. Place food in the Prep Bowl. Be sure the food is cut in small pieces, and the bowl is not overloaded.
3. Place the Chopper Grinder cover on top of the prep bowl. Be sure the cover is properly seated.
4. Select Speed 4 on the SmartStick™ Hand Blender Speed Control.
5. Press the **ON/OFF** button on the SmartStick™ Hand Blender Speed Control to run the Chopper Grinder.

Note: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to support the Chopper Grinder during operation.

6. When you have finished processing the food, stop the machine by taking your thumb or finger off the **ON/OFF** button.
7. **WHEN THE BLADE STOPS MOVING**, remove the SmartStick™ Hand Blender motor body from the Chopper Grinder cover, and remove the cover from the Chopper Grinder.
8. Unplug the unit.
9. Carefully remove the Blade Assembly, holding it by the gripping ridges on the Plastic Sheath. **NEVER TOUCH THE BLADE ITSELF.**
10. Remove food with the spatula.

Note: Do not operate the SmartStick™ Chopper Grinder attachment without food contents in the Prep Bowl.

Operating Techniques:

Chop, grind, and purée small amounts of food with the SmartStick™ Mini Prep® Chopper Grinder attachment. This table lists a number of ingredients in alphabetical order, and shows the recommended method of processing for each.

Speed 3 or Speed 4 should always be used with the Chopper Grinder Attachment. Use the sharp blade for most chopping tasks.

Frequent uses for Chopper Grinder	
Ingredient	Comments
carrots, uncooked	1/2 cup in 1/2" pieces
celery	1/2 cup in 1/2" pieces, remove strings
cheese (hard)	grate no more than 1 ounce at a time, cut into 1/4" pieces
bread crumbs	1/2 cup day old bread in 1/2" pieces
chocolate	grate no more than 1 ounce at a time, break into 4 pieces, chill in freezer for 3 minutes before chopping
garlic	1 clove, peeled; mince up to 3-4 cloves
ginger root	1/2 ounce (about a 1" piece), cut into 1/4" pieces
herbs, fresh	1/2 cup, must be clean and dry
nuts	1/2 cup, shells removed
onion	1/2 cup in 1/2" pieces
vegetables-cooked	1/2 cup in 1/2" pieces
vegetables-uncooked	1/2 cup in 1/2" pieces

CLEANING:

SmartStick™ Hand Blender

Always clean the SmartStick™ Extendable Shaft Hand Blender thoroughly after using.

Remove the shaft with the blade from the motor body. The shaft with the blade and the mixing/measuring beaker can be cleaned in the dishwasher, or by hand in hot water with a mild detergent. It is not necessary to remove the blade from the shaft.

Clean the motor body with a sponge or damp cloth only. Do not use abrasive cleansers which could scratch the surface.

Never immerse the motor body in water.

When the appliance has malfunctioned or has been dropped or damaged in any way or it is not operating properly, return the appliance to the nearest Cuisinart Repair Center for examination, repair, mechanical or electrical adjustment.

Suggestion: When processing foods with color (like carrots), the plastic parts of the appliance can become discolored. Wipe these parts with cooking oil before cleaning them with a mild detergent.

SmartStick™ Mini Prep® Chopper Grinder Attachment

To simplify cleaning, rinse the Prep Bowl, cover and blade immediately after use, so that food won't dry onto them. Wash Blade Ring, Plastic Sheath, and Prep Bowl in warm soapy water. Rinse and dry. Wipe the underside of the Chopper Grinder cover with a sponge or damp cloth to remove any food. Do not submerge the cover in water or place in the dishwasher. Wash the blade carefully. Avoid leaving it in soapy water where it may disappear from sight.

If you have a dishwasher, you can wash the Prep Bowl Blade Assembly on the upper shelf. Insert the Prep Bowl upside down. Put the blade in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade. Wipe the motor body and top of the cover with a damp sponge or cloth. Dry it immediately. Never submerge the motor body or the cover in water or other liquid.

The SmartStick™ Mini Prep® Chopper Grinder attachment is intended for HOUSEHOLD USE ONLY. Any service, other than cleaning and normal user maintenance, should be performed by an authorized Cuisinart Service Representative.

RECIPE SUGGESTIONS

Sauces/Soups

LENTIL VEGETABLE SOUP

Lentil and tomato flavors combine as they simmer together to create a rich, hearty soup.

Makes 6 quarts (about 24 8-ounce servings)

- 1/2 cup olive oil
- 8 medium celery ribs, peeled, cut into 1" pieces
- 4 medium carrots, peeled, cut into 1" pieces
- 4 medium onions, peeled, cut into 1" pieces
- 4 medium red bell peppers, cored, cut into 1" pieces
- 9 cups water
- 4 28-ounce cans plum tomatoes, drained
- 2 cups lentils
- 4 tablespoons red wine vinegar
- 1 tablespoon chili powder
- Pepper and salt to taste
- 2 cups coarsely chopped parsley

Heat oil in a large stockpot over medium-high heat. Add celery, carrots, onions and peppers; cover and cook, stirring often, until soft, about 10 minutes. Add water, tomatoes, lentils, vinegar, chili powder, pepper and salt. Increase heat to high. Cover and bring to the boil. Reduce heat to low and simmer, partially covered, stirring occasionally, until lentils are tender, about 30-35 minutes. Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade. Set on Speed 4 and blend until puréed, about 2-1/2 minutes. Stir in parsley.

Soup may be frozen in an airtight container for later use.

Nutritional information per serving:

Calories 218 (25% from fat) • carbo. 32g • prot. 9g • fat 6g • sat. fat 1g • chol. 0mg sod. 292mg

FRESH TOMATO - ZUCCHINI BISQUE

This light bisque is highlighted with green and white flecks of shredded zucchini.

Makes 2-1/2 quarts (about 10 8-ounce servings)

- 3 tablespoons olive oil
- 1 large garlic clove, peeled
- 1 large onion, peeled, cut into 1" pieces
- 4 cups low sodium beef broth
- 3 pounds tomatoes, stems removed, cut into 1" pieces
- 3 tablespoons tomato paste
- 2 teaspoons sugar
- Black pepper and salt to taste
- 3/4 cup half and half
- 1 large zucchini, shredded
- 4 tablespoons chopped parsley
- 2 tablespoons chopped fresh marjoram

Heat oil in a large stockpot over medium heat. Add garlic and onion; sauté until tender but not browned, about 4 - 6 minutes. Add broth, tomatoes, tomato paste, sugar, pepper and salt. Increase heat to high and bring to a boil; reduce heat to medium and cook, partially covered, until tomatoes are tender, about 20 minutes.

Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade and process on Speed 4 until well combined, about 35-45 seconds. Add half and half; blend until just combined, about 10 seconds. Bring to a simmer over medium heat. Add zucchini, parsley and marjoram and gently cook until just tender, about 2 - 4 minutes.

Nutritional information per serving:

Calories 127(50% from fat) • carbo. 12g • prot. 4g • fat 7g • sat. fat 2g • chol. 7mg sod. 54mg

QUICK CUISINART TOMATO SAUCE

Our basic recipe. Add your own special ingredients to create a signature sauce.

Makes 3-3/4 quarts (about 30 4-ounce servings)

- 2 tablespoons olive oil
- 10 shallots, peeled, coarsely chopped
- 5 28-ounce cans whole tomatoes, drained
- 2-1/2 teaspoons dried oregano
- 2-1/2 teaspoons sugar
- 2 teaspoons salt

Heat oil in a stockpot over medium heat. Add shallots and sauté until translucent, about 2 - 3 minutes. Add tomatoes and remaining ingredients; reduce heat to low. Cover and simmer, stirring occasionally, until thick, about 25 - 30 minutes. Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade. Process on Speed 4 until smooth, about 1-1/2 minutes. If a chunkier texture is desired, process for about 1 minute.

Nutritional information per serving:

Calories 41 (22% from fat) • carbo. 7g • prot. 1g • fat 1g • sat. fat 0g • chol. 0mg sod. 169mg

BUTTERNUT - PEAR SOUP

A truly impressive combination of flavors plus lovely color and texture distinguish this soup.

Makes 3 quarts (about 12 8-ounce servings)

- 2 medium leeks
- 3 tablespoons butter
- 2 medium carrots, peeled, cut into 1" pieces
- 2 medium celery ribs, peeled, cut into 1" pieces
- 2-1/2 pounds butternut squash, peeled, seeded, cut into 1" pieces
- 1-1/2 pounds Bartlett pears, peeled, cored, cut into 1" pieces
- 6 cups low fat reduced sodium chicken broth
- Bouquet garni (bay leaf, sprig thyme, parsley sprig together in cheese cloth)
- 2/3 cup half and half
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon nutmeg
- Pepper and salt to taste

Trim leeks at root end and 1" above white; slit lengthwise and rinse well under cold running water. Cut into 1" pieces.

Place butter in a stockpot and melt over medium heat. Add leeks, carrots and celery; sauté until softened but not browned, about 6-8 minutes, stirring occasionally. Add squash, pears, broth and bouquet garni. Increase heat to high; cover and bring to a boil. Reduce heat to low and simmer, partially covered, until vegetables are tender, about 20 minutes. Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade. Set to Speed 4 and process until smooth, about 1-1/2 minutes. Add half and half, cayenne pepper, nutmeg, pepper and salt. Blend on Speed 4 until combined, about 15 seconds. Serve warm.

Nutritional information per serving:

Calories 145 (31% from fat) • carbo. 21g • prot. 4g • fat 5g • sat. fat 3g • chol. 13mg sod. 210mg

Beverages

CARIBE PUNCH

Apricot nectar and citrus juices mellow with rum to make a delectable, tart refresher.

Makes 1 quart (about 6 5-ounce servings)

- 1 cup apricot nectar, chilled
- 1 cup orange juice, chilled
- 1 cup pineapple juice, chilled
- 3/4 cup dark rum
- 1/4 cup freshly squeezed lime juice (about 3 medium limes)
- 1 tablespoon grenadine syrup
- 2 small limes, thinly sliced
- 1 small orange, thinly sliced

Put first 6 ingredients in a tall pitcher (about 1-1/2 quart capacity). Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade. Set on Speed 4 and process with a gentle up-and-down motion until frothy, about 10 seconds. Add sliced fruit and serve over ice.

Nutritional information per serving:

Calories 160 • (0% from fat) • carbo. 32g • prot. 1g • fat 0g • sat. fat 0g • chol. 0mg sod. 3mg

STRAWBERRY COCKTAILS

This strawberry-banana cocktail is similar to a frozen daiquiri. For a creamy nonalcoholic version, substitute whole milk for the rum.

Makes 3-1/2 cups (about 7 4-ounce servings)

- 1 12-ounce bag frozen unsweetened strawberries, thawed
- 1 medium banana, peeled, cut into 1" pieces
- 4 tablespoons superfine sugar
- 4 tablespoons freshly squeezed lime juice
- 1 cup light rum
- Crushed ice

Place first 5 ingredients (not ice) in a tall pitcher (about 1-1/2 quart capacity). Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade. Set on Speed 4 and blend with a gentle up-and-down motion until combined, about 20 seconds. Pour into glasses filled with crushed ice and garnish with whole fresh strawberries, if desired.

Nutritional information per serving:

Calories 122 (0% from fat) • carbo. 13g • prot. 0g • fat 0g • sat. fat 0g • chol. 0mg sod. 2mg

CUISINART BLOODY MARYS

This spicy, cool and refreshing drink is delicious for brunch or an outdoor summer party.

Makes 1 quart (about 6 5-ounce servings)

- 3 cups tomato juice
- 2 tablespoons fresh lemon juice
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 5 drops Tabasco sauce
- 3/4 cup Vodka
- Fresh cilantro sprigs
- Fresh celery ribs

Place first 7 (not cilantro or celery) ingredients into a tall pitcher (about 1-1/2 quart capacity). Insert the SmartStick™ Extendable Shaft Hand Blender fitted with the metal blade. Set on Speed 4 and process with a gentle up-and-down motion until combined, about 10 seconds. Add vodka and process to mix, about 5 seconds. Pour into glasses filled with ice; garnish with cilantro and celery.

Nutritional information per serving:

Calories 91 (0% from fat) • carbo. 6g • prot. 1g • fat 0g • sat. fat 0g • chol. 0mg sod. 437mg

Desserts

SWEETENED WHIPPED CREAM

Whip cream to a fluffy consistency in seconds.

Makes 1-1/2 cups whipped cream

- 1 cup whipping cream*
- 2 teaspoons sugar
- 1/2 teaspoon vanilla extract

Place all ingredients in Mixing Beaker. Place the SmartStick™ Extendable Shaft Hand Blender fitted with the Whipping Disc, into the Beaker. Set on Speed 2, turn the Hand Blender ON and run for 10 seconds. Then use a gentle up-and-down motion to whip the cream until thickened, about 55-60 seconds.

**You may substitute heavy cream*

Nutritional information per tablespoon:

Calories 40 (90% from fat) • carbo. 1g • prot. 0g • fat 4g • sat. fat 3g • chol. 16mg
sod. 4mg

FOR HOUSEHOLD USE ONLY

CUISINART® SMARTSTICK™ EXTENDABLE SHAFT HAND BLENDER 3-YEAR LIMITED WARRANTY

This limited warranty is available to consumers only. You are a consumer if you own a Cuisinart® SmartStick™ Extendable Shaft Hand Blender which was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® SmartStick™ Extendable Shaft Hand Blender will be free of defects in materials and workmanship under normal home use for three years from the original date of purchase.

We suggest you complete and return the enclosed warranty registration card promptly. However, return of the card is not a condition of this warranty and does not eliminate the need for the consumer to maintain the original receipt of purchase.

If your unit should prove to be defective within the warranty period, we will repair or replace it at our option without charge to you. To obtain warranty service, simply send the defective product to: Cuisinart, 150 Milford Road., E. Windsor, NJ 08520 or call toll-free 800-726-0190.

To facilitate the speed and accuracy of your return, please also enclose \$7.00 for shipping and handling of the product. CA residents need only provide proof of purchase. Please 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 check or money order.

Your Cuisinart® SmartStick™ Extendable Shaft Hand Blender has been manufactured to the strictest specifications and has been designed for use with authorized Cuisinart® accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those which have been authorized by Cuisinart. This limited warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

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If you have any questions about the safety features of your Cuisinart® SmartStick™ Extendable Shaft Hand Blender, please call us, toll-free, at 800-726-0190.



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