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Cuisinart®

PrecisionPrep 3-in-1 Immersion Blending System

HB-650PC SERIES

THREE YEAR WARRANTY · 3 YEAR* · CUISINART



Instruction & Recipe Booklet

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

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions must be taken, including the following:

1. READ ALL INSTRUCTIONS.
2. Turn the appliance OFF, then unplug from the outlet before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
3. To protect against electric shock, do not put the motor housing, cord, or electrical plug of this immersion blender in water or other liquids. Only the detachable blending shaft, whisk, and prep-and-go container have been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If motor housing falls into liquid, unplug unit and remove immediately. Do not reach into the liquid without unplugging the unit first.
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. Do not attempt to defeat any safety interlock mechanisms.
6. During operation keep hands, hair, clothing, spatulas, and other utensils away from attachments, any mixing container, and the cutting blade while processing food, blending, slicing, or shredding to reduce risk of injury to persons and/or damage to the appliance. A spatula may be used, but only when the unit is not operating.
7. 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 1-800-726-0190 for information on examination, repair, or adjustment. Customer Service support is available in English and Spanish, Monday-Friday, 8:00 AM - 10:00 PM EST, and Saturday and Sunday, 9:00 AM - 5:30 PM EST.
8. Remove the detachable blending shaft from the immersion blender before washing the blades or shaft.
9. Blades are SHARP. Handle carefully when removing, inserting, or cleaning. Exercise the same care when removing or inserting the blade or disc for the food processor attachment.
10. When mixing liquids, especially hot liquids, use a tall container or mix small quantities in separate batches to reduce spillage, splattering, and possibility of injury from burning.
11. Check work bowl for presence of foreign objects before using.
12. To reduce the risk of injury, make sure the food processor attachment work bowl is on a flat surface before adding the chopping/mixing blade or the slicing/shredding disc.
13. The use of attachments or accessories not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
14. Be certain the food processor attachment work bowl cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
15. When using the feed tube to slice or shred, never feed food by hand.

Always use the pusher.

16. Do not fill the food processor attachment work bowl above the MAX fill line to avoid risk of injury due to damage to the cover or work bowl.
17. Do not use outdoors or for other than its intended use.
18. Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.
19. DO NOT use blade guard when blending.
20. Always unplug unit before attaching/detaching the blending shaft or attaching/removing the blade guard.
21. 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

Retain for Future Reference: Read Carefully

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 override this safety feature.

Note: Rated to 3.5A MAX with a peak of 550W depending on attachments and certain food loads.

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Unpacking Instructions

Place the package containing the Cuisinart® PrecisionPrep 3-in-1 Immersion Blender on a sturdy surface. Open the box and remove the upper protective insert. Unpack the immersion blender motor housing, blending shaft, detachable gearbox, storage cup with lid, chef's whisk, food processor attachment with chopping/mixing blade and reversible slicing/shredding disc with stem, and blade storage cover. Save packaging for possible repacking of the unit.

Warning: The blending blade is extremely sharp.

Before using the Cuisinart® PrecisionPrep 3-in-1 Immersion Blender for the first time, we recommend cleaning all parts thoroughly. Dry it thoroughly with a soft, absorbent cloth. To clean all parts, see instructions on page 9. Read all instructions completely for detailed operating procedures.

Parts and Features

1. **Variable Speed Button:** Lets you control speed from Low to High for blending ingredients.
2. **Unlock Button:** Must be pressed to unlock before blender will operate.
3. **On Button:** Press and hold to power Immersion Blender within 3 seconds of releasing Unlock Button.
4. **Motor Housing with Comfort Grip:** Allows for single-handed use.
5. **Attachment Release Button:** Release button makes it easy to attach and detach blending shaft, chef's whisk, and food processor attachment.
6. **Detachable Blending Shaft**
7. **Blade Bell:** keeps splashing to a minimum.
8. **Chef's Whisk:** The chef's whisk attachment snaps into the gearbox, which connects to the motor housing. The full-size chef's whisk is great for whipping cream, egg whites, and other delectable treats.

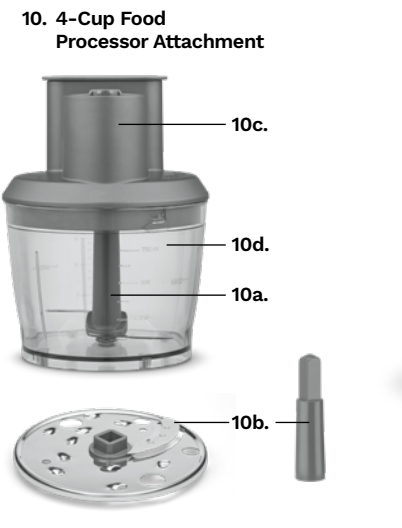
   8a. Detachable Gearbox: Whisk attaches to it.
9. **3-Cup (24 oz.) Prep-and-Store Cup with Lid:** Use this container to blend and store drinks, shakes, salad dressings, and more. Designed for easy gripping and drip-free pouring.
10. **4-Cup Food Processor Attachment:** Slice, shred, and chop with the Cuisinart® food processor attachment. Food processor attaches to the blender motor housing in place of the blending shaft or whisk attachment.

    10a. Chopping/Mixing Blade
    10b. Reversible Slicing/Shredding Disc and Stem
    10c. Lid with Feed Tube and Pusher
    10d. Work Bowl
11. **LED Display:**

    11a. LED Variable Speed Display
    11b. Integrated Timer
    11c. Lock/Unlock Indicator
12. **Blade Storage Cover:** Snaps into the blade bell to ensure safety and extend the life of the blade.


11a.
11b.
11c.
3:07
11. LED Display


8. Chef's Whisk Attachment
Cuisinart
2. Unlock Button
3. On Button
1. Variable Speed Button
Cuisinart
4. Motor Housing with Comfort Handle
5. Attachment Release Button (not shown)
9. Prep-and-Store Cup with Lid
8a. Detachable Gearbox

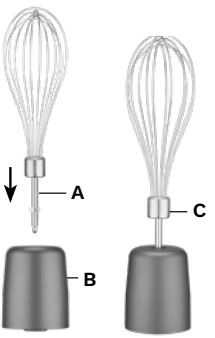

10. 4-Cup Food Processor Attachment
6. Detachable Blending Shaft
10c.
10d.
10a.
10b.
7. Blade Bell
12. Blade Storage Cover

Assembly

Blending Attachment

Align the motor housing with the blending shaft, and push the pieces together until you hear and feel them click and connect. If they don't easily connect, just pull the housing and blending shaft slightly apart, rotate the shaft a little, push the pieces together again, and listen for the click.

Chef's Whisk Attachment



1. Align the whisk shaft (A) with the small opening of the whisk gearbox (B).
2. Push shaft into opening until it locks into position (C).
3. Align the motor housing with the gearbox, and push the gearbox and motor housing together until you hear and feel them click and connect. If they don't easily connect, just pull the housing and gearbox slightly apart, rotate the gearbox a little, push the pieces together again, and listen for the click.

Food Processor Attachment

1. If using the chopping/mixing blade, place in the center of the work bowl over the metal blade shaft (Fig. 1). If using the slicing/shredding disc, place the stem in center of work bowl, over the metal blade shaft. Place the disc over the stem with the desired side facing up (Fig. 2).

   Note: Chopping/mixing blade should not be used with slicing/shredding disc.
2. Place the food processor lid onto the work bowl (Fig. 3). Align the chopping/mixing blade or the slicing/shredding disc stem with the bottom of the food processor lid and turn the lid clockwise to lock into place. You will feel and hear a slight click. Make sure the lid is locked into place.
3. Place the motor housing on top of the food processor bowl lid and lock into place by pressing down on the motor housing (Fig. 4). You will feel and hear a slight click, which means the unit is ready for operation.
4. Plug the power cord of the hand blender into an electrical outlet.
5. To remove the motor housing from the work bowl lid, unplug from electrical outlet, then press the release button on the back of the motor housing and pull up at the same time.

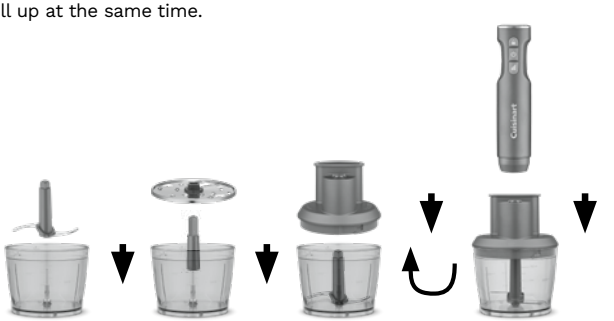


Fig. 1 **Fig. 2** **Fig. 3** **Fig. 4**

Operation

There is no need to hold down the Unlock Button during blending.



1. Press and release the UNLOCK button. **Note:** Illuminated Lock icon on control panel will go out.



2. Press and hold the ON button within 3 seconds of releasing the UNLOCK button.



3. While holding the ON button, press and release the Variable Speed Control button until desired speed is reached. **Note:** Speed will be displayed on control panel.

Blending

The specially designed blending shaft is for mixing and puréeing all kinds of foods, including salad dressings, powdered drink products, soups, sauces, and blended drinks like milkshakes or smoothies.

This blade mixes and stirs while adding only a minimum amount of air. A gentle up-and-down motion is all you need to create smooth purées for soups, dressings, sauces, and more. Be careful never to remove the blending shaft from the liquid while in operation.

1. Connect the blending shaft to the motor housing and remove blade cover.
2. Plug electrical cord into an appropriate electrical outlet.
3. To turn the blender on:

a. Press and release the Unlock button.

b. Then press and hold the On button to power on.

Note: At Speed 1 (default) there is a 3 second time limit to press the On button before immersion blender returns to locked/off position.

Note: No need to continue to press the Variable Speed Control button once desired speed is achieved.

Note: Once all buttons are released, Immersion blender will return to lock/Off mode in 3 seconds

Note: Last used speed will remain in memory until unit is unplugged

c. While pressing the On button, press and release the Variable Speed Control button until desired speed is reached.

Note: Integrated timer will start counting up once power is on.

Note: Immersion blender will automatically start at Speed 1 and integrated timer will start counting up.

d. There is no need to hold down the Unlock button during the blending.

Note: Do not continuously blend for longer than 60 seconds.

See Operation Illustrations 1, 2, and above.

4. Unplug immediately after use.

Pulsing

1. Immerse blending shaft in liquid.
2. Press and release Unlock button.
3. Press and hold the On button.
4. While holding the On button, press and release the Variable Speed Control button until desired speed.
5. To pulse, press and release On button as desired. Do not release for more than 3 seconds, as unit will return to lock condition.

   Note: Pulse can be used with any of the attachments: blending shaft, chef's whisk, or food processor.

Whisking

1. Insert the chef's whisk assembly into the motor housing. (See assembly for chef's whisk attachment, page 6.)
2. Plug electrical cord into an appropriate electrical outlet.
3. Put the chef's whisk into a bowl or container.
4. To begin whisking, follow the instructions in #3 under Blending above.
5. Unplug immediately after use.

Chopping

1. Place the food processor attachment work bowl on a flat, sturdy surface, such as a countertop.
2. Insert the chopping/mixing blade in the work bowl as shown in Fig. 1 on page 6, holding it by the upper plastic area of the blade.
3. Put food in the work bowl. Be sure the food is cut into small pieces (½-inch cubes). Reference chart on page 12 for work bowl capacities.
4. Attach the lid to the food processor attachment work bowl, and turn it clockwise until it locks in position. To remove lid, turn counterclockwise.
5. Connect the motor housing to the food processor work bowl lid. (See Fig. 3, page 6.)
6. Press and release the Unlock button. Then press and hold the On button to power on. While pressing the On button, press and release the Variable Speed Control button until desired speed is reached.

   Note: There is no need to hold down the Unlock Button during the blending.

   Note: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to steady the work bowl during operation.

   Note: Do not continuously process for more than 1 minute, and let the unit rest for 3 minutes between consecutive cycles.
7. When you have finished processing the food, stop the blending unit by taking your finger off the On button.
8. **When the blade stops moving,** unplug the unit.
9. Remove the motor housing from the food processor lid by turning it counterclockwise.
10. Carefully remove the chopping/mixing blade, holding it by the upper plastic area of the blade. Turn clockwise a little bit and gently pull out. **Never touch the blade itself.**

11. Remove food with a spatula.

    Note: Do not operate the food processor attachment without food in the work bowl.

Slicing and Shredding

1. Place the food processor attachment work bowl on a flat, sturdy surface, such as a countertop.
2. Place the stem in center of work bowl, over the metal blade shaft. Choose desired side of the disc, slice or shred.
3. Holding disc by outer edges, carefully place it over the stem, with the side being used facing up. Disc can also be placed over the stem by grasping the center hub on the disc.
4. Attach the lid to the food processor attachment work bowl, and turn it clockwise until it locks in position.
5. Connect the motor housing to the food processor attachment work bowl lid. (See Fig. 3, page 6.)
6. Evenly pack food in the feed tube for slicing and shredding. Insert the pusher into the feed tube. The food to be processed will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods, and firm pressure for harder foods. Always process with even pressure.
7. Press the Unlock button, and then press the Variable Speed Control Button to start slicing/shredding. For most foods, a medium to high speed is best.

Caution:

- **Be sure the food processor attachment lid is securely locked in place before operating the appliance.**
- **As a safety precaution, when chopping, slicing, or shredding is complete, first unplug the unit, then disassemble the motor housing from the food processor attachment lid, then remove the food processor attachment lid. Never remove the food processor attachment lid with the motor housing in place.**

Cleaning and Maintenance

Blending Shaft

Clean all parts thoroughly after each use.

Press the attachment release button to remove the blending shaft from the motor housing. Clean the motor housing only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface.

To clean the blending shaft, wash by hand in hot water using mild detergent.

Be mindful of the fixed-mount, razor-sharp blade edges.

Never immerse the motor housing in water. The unit must be thoroughly dry before operation.

All servicing should be performed by an authorized service representative.

Attachments

The chef's whisk, food processor attachment bowl, pusher, chopping/mixing blade, slicing/shredding disc, and prep-and-store cup and lid are dishwasher safe.

Chef's Whisk Attachment

To clean your whisk assembly, press the attachment release button to release the gearbox from the motor housing. Detach the chef's whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the chef's whisk, wash with warm, soapy water or put in the dishwasher. **Do not submerge the gearbox in water or any other liquids.**

Food Processor Attachment

To simplify cleaning, rinse the work bowl, blade, disc, and stem immediately after use so that food won't dry on them. To clean the lid with gear box, simply wipe with a damp cloth. Wash chopping/mixing blade, slicing/shredding disc, stem, and work bowl in warm, soapy water. Rinse and dry. Wash the blade carefully. Avoid leaving it in soapy water where it may disappear from sight. You can wash the work bowl, chopping/mixing blade, stem, and slicing/shredding disc on the upper shelf of your dishwasher. Unload the dishwasher carefully to avoid contact with the sharp blade. Wipe the motor housing with a damp sponge or cloth. Dry immediately. **Never submerge the lid with gear box in water or other liquids.** The food processor attachment is intended for **household use only.**

Blending Tips and Hints

- Liquid should not come closer than 1 inch from where the blending shaft attaches to the motor housing.
- Do not immerse motor housing or whisk gearbox in water or any other liquids.
- Cut solid foods into ¼- to ½-inch pieces for easier blending.
- When blending in the 3-cup prep-and-store cup, add hardest ingredients first, followed by softer foods and liquids last.
- Never operate the hand blender continuously for longer than 1 minute. For best results, allow 20 to 30 seconds of rest time between 1-minute cycles.
- To avoid splashing, don't turn the hand blender on until the blade guard is submerged beneath the surface of the mixture, and do not pull the hand blender out until the blade has completely stopped.
- Do not let hand blender stand in a hot pot on stove while not in use.
- Do not put fruit pits, bones, or other hard material into the blending mixture, as these are liable to damage the blade.
- Do not fill mixing containers too full. The level of the mixture will rise when blending and can overflow.
- Adding liquids that are warm, not cold, facilitates blending solids with liquids.
- Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
- To whip air into a mixture, hold the blade just under the surface.
- Use the blending shaft to blend soup solids to the desired consistency with

a gentle up-and-down motion right in the saucepan or pot. You can quickly change chunky ingredients and stock into thick and creamy soup.

- The hand blender is the ideal tool for frothing milk for cappuccinos or lattes.
- Use the immersion blender to make smooth gravies and pan sauces.

Whisking Tips and Hints

Use the chef's whisk attachment for whipping heavy cream or egg whites. It may also be used for anything that you would normally whisk by hand, like crêpe batters or eggs for omelets.

Whipping Egg Whites

When whipping egg whites, use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam. To help stabilize the egg whites, add a pinch of cream of tartar per egg white prior to beating them. (If using a copper bowl, omit the cream of tartar.) Beat the egg whites, starting on low speed and gradually increasing to high speed, just until soft peaks form firmly enough not to droop over. Beating the egg whites longer will cause them to dry out and become less stable. When adding sugar to beaten egg whites, start adding it slowly just as soft peaks begin to form. Continue beating until peaks are firm enough not to droop.

Whipping Heavy Cream

When whipping heavy cream, if possible and time allows, use a chilled bowl and chill the chef's whisk attachment. The best-shaped bowl for whipping cream is one that is deep with a rounded bottom. The cream should come out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks, depending on preference. It may be flavored as desired. For best results, start whipping on low speed and gradually increase to high speed. Whip cream just before using.

Food Processing Tips and Hints

- Liquids in work bowl should not exceed 1½ cups. Use quantities given in the recipe section as a guide.
- Do not overload the work bowl. For best results, most foods should not reach more than two-thirds of the way up the work bowl. Reference chart on page 12 for work bowl capacities.
- Do not attempt to chop fruit pits, bones, or other hard materials, as these are liable to damage the blade.
- Do not operate food processor attachment for more than 30 seconds continuously.
- Food pieces should be cut about the same size to achieve even results when chopping.
- Peel, core, and/or remove seeds and pits. Food pieces should be between ¼ and ½ inch, depending on hardness of the food.
- Pulse food in 1-second increments to chop. For the finest chop, process continuously. Watch ingredients closely to achieve desired consistency, and scrape the work bowl as necessary.
- When making compound butters, remove the butter from the refrigerator and let it come to room temperature before blending the ingredients.
- Some spices may scratch the work bowl.

Troubleshooting

To Reset the Unit

Your hand blender is equipped with a Resettable Thermal Protector to protect the motor. If the motor shuts down, a light on the control panel will start flashing. Unplug the hand blender. Let the hand blender rest for approximately 15 minutes. Once the resting period has elapsed, plug the power cord back into the outlet and continue blending. If your hand blender does not function properly following this procedure, discontinue use and contact a certified Cuisinart® Consumer Service Center.

Frequent Uses for Food Processor

Ingredient	Attachment	Comments
Baby Foods (always consult a pediatrician or family physician for appropriate food recommendations)	Chopping/Mixing Blade	Place small amounts (no more than 2 cups) of cooked foods into work bowl. Add small amount of appropriate liquid. Pulse to chop, then process at high speed if a smoother consistency is desired.
Breadcrumbs (from fresh or dry bread)	Chopping/ Mixing Blade	Pulse to chop, then process at high speed until desired consistency is reached.
Hard Cheese (Asiago, Locatelli, Parmesan, Romano)	Chopping/ Mixing Blade	Cut into ¼-inch pieces. Pulse to chop, then process at high speed until desired consistency is reached. Grate up to 3 ounces.
	Shredding Disc	For shredded cheese: Be sure cheese is chilled (not frozen) first and then cut to fit the feed tube. Place cheese in feed tube with pusher in place and turn unit on. Use very light to no pressure while processing at high speed, letting the pusher almost naturally guide the cheese through the shredding disc. Stop as soon as cheese has finished shredding.
Medium-Firm Cheese (Cheddar, Monterey Jack, Gruyére)	Shredding Disc	Be sure cheese is chilled (not frozen) and cut to fit the feed tube. Place cheese in feed tube with pusher in place and turn unit on. Use very light to no pressure while processing on High, letting the pusher almost naturally guide the cheese through the shredding disc. Stop as soon as cheese has finished shredding.
Chocolate	Chopping/ Mixing Blade	Cut into ½-inch pieces; may chill in freezer for 3 minutes before chopping. Pulse to chop, then process at high speed, no more than 1 ounce at a time, until desired texture is reached.
	Shredding Disc	Larger chocolate pieces work best; may chill in freezer for 3 minutes before shredding. Process at high speed, using medium pressure. Results are a finely grated product.
Creamy Dressings and Dips	Chopping/ Mixing Blade	Place ingredients in work bowl; do not cover or spill on stem. Pulse to chop, then process at low to medium speed to blend to desired consistency. Dressings can also easily be made in the mixing cup with the blending shaft.

Ingredient	Attachment	Comments
Garlic	Chopping/ Mixing Blade	Peel up to 12 cloves. Pulse to roughly chop. Process at high speed to finely chop.
Ginger Root (fresh)	Chopping/ Mixing Blade	To finely chop: Peel, cut into ½-inch pieces. Pulse or process to chop, up to 2 ounces at a time.
	Shredding Disc	To slice or shred: Peel and cut to fit the feed tube; using light to medium pressure on the pusher, turn the unit on. Process at high speed, stopping as soon as ginger is completely shredded/sliced.
Herbs (fresh)	Chopping/ Mixing Blade	Chop no more than 1 cup at a time. Herbs must be clean and dried well. Pulse to chop.
Nuts	Chopping/ Mixing Blade	Shelled; toast first for best flavor. Pulse to chop, or process up to ⅓ cup at a time, until desired consistency is reached.
Vegetables (cooked)	Chopping/ Mixing Blade	Cut into 1-inch pieces; pulse to chop, up to ½ cup at a time. Add cooking liquid, stock, or milk to process to a purée. Not recommended for making mashed potatoes.
Vegetables (uncooked)	Chopping/ Mixing Blade	To process: Peel as needed, cut into ½-inch pieces. Peel celery with peeler to remove tough strings. Pulse to chop up to 2 cups at a time.
	Shredding Disc	To slice or shred: Cut vegetables to fit the feed tube. Using medium pressure on the pusher, turn the unit on. Process at high speed, stopping immediately when all food has been sliced or shredded.
Raw Meat (beef, lamb, poultry, pork)	Chopping/ Mixing Blade	Maximum 6 oz., cut into ½-inch pieces. Pulse until desired consistency.
Cooked Meat	Chopping/ Mixing Blade	Cut into ½-inch pieces. Pulse until desired consistency.

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Nutty Chocolate Protein Shake

An easy shake for the morning using staple ingredients!

Makes about 1 cup

1 frozen or fresh banana*, cut or broken into 2-inch pieces

1 tablespoon almond butter

1 tablespoon protein powder

1 teaspoon unsweetened cocoa powder

¾ cup almond milk

1. Put all ingredients into the cup in the order listed.
2. Place the blending shaft into the mixture, being sure that the bell is submerged to avoid any splatter.
3. In a gentle up and down motion, blend at high speed for 30 to 45 seconds, or until smooth and homogenous.
4. Serve immediately.

*A frozen banana will give a colder smoothie with a richer texture. If a fresh banana is used, serve over ice if a colder smoothie is desired.

Vitamin Blast Smoothie

A sweet way to get your fill of vitamins for the day.

Makes about 2 cups

½ cup frozen mixed berries

½ cup frozen peaches

1 cup fresh strawberries, hulled and quartered

½ cup baby spinach

1 teaspoon greens powder (optional)

¾ cup orange peach mango juice

1. Put all ingredients into the cup in the order listed.
2. Place the blending shaft into the mixture, being sure that the protective blade guard is submerged to avoid any splatter.
3. In a gentle up and down motion, blend at high speed for 30 to 45 seconds, or until smooth and homogenous.
4. Serve immediately.

Antioxidant Berry Smoothie

Berries alone are antioxidant powerhouses – adding greens and açai powder really takes this smoothie to the next level.

Makes about 2 cups

½ cup frozen wild blueberries

½ cup blackberries (or fresh berries)

1 banana or ½ avocado

½ cup baby kale

1 teaspoon chia seeds

1 teaspoon açai powder

1 tablespoon coconut oil

¾ cup nondairy milk

1. Put all ingredients into the cup in the order listed.
2. Place the blending shaft into the mixture, being sure that the protective blade guard is submerged to avoid any splatter.
3. In a gentle up and down motion, blend at high speed for 30 to 45 seconds, or until smooth and homogenous.
4. Serve immediately.

Golden Anti-Inflammatory Shake

Turmeric, a spice known for its anti-inflammatory properties, gives this shake its pleasant golden hue.

Makes about 2 cups

1 cup frozen pineapple

½ cup orange segments

½ banana, cut into 2-inch pieces

1 ½-inch piece fresh ginger, peeled

½ teaspoon ground turmeric

¾ cup coconut milk

1. Put all ingredients into the cup in the order listed.
2. Place the blending shaft into the mixture, being sure that the bell is submerged to avoid any splatter.
3. In a gentle up and down motion, blend at high speed for 30 to 45 seconds, or until smooth and homogenous.
4. Serve immediately.

Banana Split Shake

A blended sweet dessert guaranteed to please every banana split lover!

Makes about 2 cups

1½ cups vanilla ice cream

1 ripe banana, cut into 2-inch pieces

2 tablespoons chocolate syrup

½ cup whole milk

1. Put all ingredients into the cup in the order listed.
2. Place the blending shaft into the mixture, being sure that the protective blade guard is submerged to avoid any splatter.
3. In a gentle up and down motion, blend at high speed for 30 to 45 seconds, or until smooth and homogenous.
4. Serve immediately.

Zucchini Spice Bread

This moist quick bread is perfect for breakfast or for an afternoon snack.

Makes one 2-pound loaf (16 servings)

Nonstick cooking spray

2¼ cups unbleached all-purpose flour

1½ teaspoons ground cinnamon

¾ teaspoon ground allspice

¼ teaspoon ground nutmeg

1 teaspoon kosher salt

1½ teaspoons baking powder

½ cup walnuts, lightly toasted

1 zucchini (8 to 10 ounces), cut in half lengthwise to fit the feed tube

½ cup vegetable oil

1 cup granulated sugar

2 large eggs

½ cup dried cherries or cranberries

1. Preheat oven to 325°F. Coat a 9 x 5 x 3-inch loaf pan with cooking spray.
2. In a large mixing bowl, stir together the flour, spices, salt, and baking powder. Reserve.
3. Insert the chopping/mixing blade into the work bowl. Add the walnuts and chop using 3 to 5 pulses. Leaving the nuts in the work bowl, remove the chopping blade and secure the shredding disc. Shred the zucchini. Transfer the walnuts and zucchini to the bowl with the dry ingredients. Stir to combine.
4. Put the vegetable oil, sugar, and eggs into the cup. Using the blending shaft, blend the ingredients at high speed for 5 to 10 seconds until combined. Add to the mixing bowl with the dry ingredients, along with the dried fruit, and stir until just combined.
5. Pour the batter into the prepared pan and bake in the middle of the oven for 1 hour and 15 minutes, or until a toothpick or cake tester comes out clean.
6. Cool on a wire rack for 5 minutes, and then turn the loaf out onto a wire rack to cool completely.

Tapenade

A traditional French condiment. Serve alongside crackers or a nice crusty bread.

Makes about 1 cup

1 large garlic clove, peeled

3 tablespoons packed fresh parsley

1½ cups pitted black olives (such as Kalamata or Niçoise)

⅓ cup pitted green olives

¼ cup capers, drained and rinsed

1½ teaspoons fresh lemon juice

1½ teaspoons Dijon mustard

½ teaspoon freshly ground black pepper

2 tablespoons extra-virgin olive oil

1. Insert the chopping/mixing blade into the work bowl of the food processor attachment. Add the garlic and parsley; process at high speed for 5 to 10 seconds to chop. Scrape the work bowl. Add the olives and capers; pulse 12

to 15 times to chop. Add the lemon juice, mustard, and pepper; process at high speed for 10 to 15 seconds, stopping to scrape down the sides of the bowl as necessary.

2. With the unit running at medium speed, add the olive oil through the feed tube and process until a thick, homogenous paste forms, about 20 seconds.

Hummus

Serve this brightly flavored dip with warm pita for a satisfying snack.

Makes about 2 cups

1 garlic clove, peeled

1 can (15.5 ounces) chickpeas, drained and rinsed

2 tablespoons tahini

3 tablespoons fresh lemon juice

¾ teaspoon kosher salt, or to taste

¼ teaspoon ground cumin

Pinch freshly ground black pepper

¼ cup extra-virgin olive oil

¼ cup water, plus more if needed

1. Insert the chopping/mixing blade into the work bowl of the food processor attachment.
2. Add garlic to bowl and process until finely chopped, 10 to 15 seconds; scrape bowl.
3. Add chickpeas, tahini, lemon juice, salt, cumin, and pepper; pulse 10 to 12 times. Add the oil and process at high speed until almost completely combined. Add the water and process for 30 to 40 seconds, until very smooth. If a thinner consistency is desired, add more water.
4. Taste and adjust seasoning according to preference.

Classic Caesar Salad

An old favorite made fresh at home.

Makes 4 to 6 servings

Croutons

2 cups crusty bread, cut into ½-inch cubes

1 tablespoon extra-virgin olive oil

1 garlic clove, crushed

¼ teaspoon kosher salt

Salad and Dressing

1 head romaine lettuce

2 ounces Parmigiano Reggiano, cut into ½-inch cubes

1 small garlic clove, peeled

3-4 anchovy fillets

1 egg yolk (or substitute 2 tablespoons mayonnaise)

1 teaspoon Dijon mustard

2 teaspoons fresh lemon juice

2 teaspoons red wine vinegar

1 teaspoon Worcestershire sauce

¼ teaspoon freshly ground black pepper

⅓ cup extra-virgin olive oil

1. Preheat oven to 350°F. Line baking tray with aluminum foil. Toss bread cubes with olive oil, crushed garlic, and salt. Pour onto prepared baking tray and bake for 10 to 12 minutes, tossing croutons once during bake time. Croutons should be evenly golden. Remove and reserve.
2. Clean lettuce and tear each leaf into bite-size pieces. Dry well and reserve in large salad bowl.
3. Insert the chopping/mixing blade into the work bowl of the food processor attachment. Add the Parmesan. Process at high speed until fully grated. Remove and reserve.
4. Add the garlic clove, anchovies, yolk/mayonnaise, mustard, lemon juice, vinegar, Worcestershire sauce, and pepper to the cup. Using the hand blender attachment, blend at medium to high speed until well blended. Slowly add the olive oil, while blending at low speed, until all is added and emulsified.
5. Toss lettuce with the croutons, Parmesan, and dressing. Serve immediately.

Simple Cucumber Salad

The cucumbers bring a welcome cooling effect for when the weather or the food is too warm to handle!

Makes 4 servings

1 small shallot, halved

½ cup fresh dill

1 tablespoon white vinegar

½ teaspoon honey

¼ teaspoon kosher salt

2 tablespoons olive oil

1 English cucumber, halved lengthwise

1. Put the halved shallot into the work bowl of the food processor attachment fitted with the chopping/mixing blade. Process the shallot at high speed until finely chopped, about 8 seconds.
2. Add the dill and pulse to evenly chop. Scrape the sides of the work bowl and add the vinegar, honey, and salt. Process at high speed to evenly blend. With the unit running, add the olive oil through the drizzle hole.
3. Replace the chopping/mixing blade with the slicing disc. Slice the cucumber halves at high speed.
4. Pour the contents of the work bowl into a serving bowl. Taste and adjust seasoning according to preference.

Creamy Champagne Vinaigrette

This delicious all-purpose vinaigrette will become a favorite after the first taste.

Makes about 1 cup

1 garlic clove, peeled
1 small shallot, cut into ½-inch pieces
1 tablespoon Dijon mustard
¼ teaspoon kosher salt
Pinch freshly ground black pepper
2½ tablespoons champagne vinegar
¾ cup extra-virgin olive oil

1. Put all ingredients in the cup except for the olive oil. Process at high speed to break up the garlic and shallot. Add oil, ¼ cup at a time, and blend on low for 20 seconds to emulsify.
2. Blend an additional 30 seconds after all ingredients have been added.

Romesco Sauce

You can thank Spain for this smoky, robust sauce. Delicious with grilled meat and fish but heaping it on roasted cauliflower steaks comes highly recommended.

Makes 2 cups

1 dried ancho chile pepper, rinsed, stemmed, and seeded
1 ½-inch slice sourdough or country-style bread (about 2 ounces)
1 large red bell pepper
1 large ripe tomato, cored
½ cup blanched raw almonds
1 garlic clove
1 teaspoon smoked paprika
Pinch crushed red pepper flakes
½ teaspoon kosher salt
2 tablespoons sherry vinegar
¼ cup loosely packed parsley leaves
½ cup extra-virgin olive oil

1. Place the ancho chile in a bowl and cover with hot water. Let soak for 15 minutes until softened.
2. Preheat the broiler on high with a rack positioned in the upper third of the oven. Place the bread onto the rack and broil 2 to 3 minutes on each side until toasted. Remove crust and tear into 1-inch pieces. Reserve.
3. Put the pepper and tomato on a baking sheet and broil, turning frequently until all sides are charred. Place in a mixing bowl and cover with plastic wrap in order to loosen the skins.
4. Turn the oven from broil to 350°F. Put the almonds on a sheet pan and roast for 8 to 10 minutes until fragrant.
5. When the pepper and tomato are cool enough to handle, peel and discard the seeds and skins. Roughly chop both into about 2-inch pieces with a

knife. Scrape the ancho flesh from the skin, discarding skin. Reserve peppers and tomato.

6. Insert the chopping/mixing blade into the work bowl of the food processor attachment. Add the garlic clove and process at high speed to finely chop. Add the almonds and pulse to chop.
7. Add the reserved peppers, tomato, and toasted bread and continue to pulse until mostly incorporated.
8. Scrape the bowl and add the paprika, crushed red pepper, salt, vinegar, and parsley leaves. With the unit running at high speed, add the olive oil in a steady stream.
9. Scrape the bowl and process until desired consistency. The almonds will give the sauce some texture.
10. Taste and adjust seasoning according to preference.

Summer Zucchini Soup

A great way to use up that surplus of summer garden zucchini – serve cold or warm!

Makes about 6 cups

2 leeks, halved lengthwise, white and light green parts only
1 celery stalk
1 tablespoon unsalted butter or extra-virgin olive oil
2 garlic cloves, crushed
4 medium zucchini (about 2 pounds), halved lengthwise
8 ounces white (waxy) potatoes, peeled and cut into 2-inch pieces
1½ teaspoons kosher salt, divided
¼ teaspoon freshly ground black pepper
½ cup dry white wine
3½ cups low-sodium chicken broth
2 tablespoons fresh mint leaves (about 6 medium leaves)
2 tablespoons fresh basil leaves (about 3 to 4 large leaves)
¼ cup heavy cream (optional)

1. Insert the slicing disc into the work bowl of the food processor attachment. Slice the leeks and celery at high speed.
2. Put the butter or olive oil into a large saucepan over medium to medium-low heat. Once hot, add the leeks, celery, and garlic. Stir until vegetables are fragrant and softened, 8 to 10 minutes.
3. While the vegetables are cooking, slice the zucchini at high speed. Once the leeks and celery are soft, add the zucchini and potato with 1 teaspoon of the salt and the pepper; stir ingredients together until well coated. Once coated, add the wine. Simmer until wine is just about evaporated. Add the broth and turn the heat up to bring mixture to a boil. Once the soup comes to a boil, reduce the heat in order to maintain a steady simmer. Simmer until the vegetables are tender, 20 to 25 minutes.
4. Once all vegetables are tender, add the herbs. Using the blending shaft, begin blending starting at low speed and then gradually increasing the speed to high. To help facilitate blending, tilt pot to the side away from you to ensure that the bell of the blending shaft is completely submerged. Blend for 1 minute, or until the mixture is completely puréed.

5. Taste and adjust seasoning, adding remaining salt to taste.
6. If using optional cream, add at the very end of blending. Stir in cream and simmer soup for an additional 5 to 10 minutes before seasoning.

Loaded Sweet Potato Soup

Time to get warm and cozy–the perfect rainy-day soup!

Makes about 10 cups

1 garlic clove, peeled
1 1½-inch piece fresh ginger, peeled
1 leek, washed, trimmed, and cut into 1-inch pieces
2 tablespoons unsalted butter
½ teaspoon kosher salt, divided
Pinch freshly ground black pepper
2 medium sweet potatoes (about 1 pound), peeled and cut into 2-inch cubes (reserve in cold water if not using immediately)
¼ teaspoon ground cinnamon
Pinch cayenne
2 cups low-sodium chicken or vegetable broth
3 tablespoons sliced scallions
1 3-ounce block white Cheddar cheese
4 strips cooked bacon
¼ cup sour cream or plain Greek yogurt
1 lemon, zested and juiced
½ cup heavy cream

1. Put the garlic, ginger, and leek into the work bowl of the food processor attachment fitted with the chopping/mixing blade. Pulse until finely chopped.
2. Put the butter in a medium pot and place over medium-low heat. Add the chopped aromatic vegetables with a pinch of the salt and pepper. Sauté until softened, about 8 minutes (you want the heat to be low so the vegetables do not pick up any color).
3. Add the potatoes to the softened vegetables in the pot and stir to fully coat. Add the cinnamon, cayenne, and broth and raise heat to bring the mixture to a boil. Once boiling, reduce heat to maintain a steady simmer. Allow to simmer until potatoes are tender, about 15 minutes.
4. While potatoes are cooking, prepare the soup toppings. Insert the slicing disc in the work bowl. Pack the scallions vertically in the feed tube and slice using medium pressure to keep the onions in contact with the disc. Reserve the scallions. Flip the disc to the shredding side and secure the lid. Shred the cheese, using medium pressure to keep the cheese in contact with the disc. Reserve the cheese separately. Insert the chopping blade and add the cooked bacon. Pulse to roughly chop. Reserve the bacon separately.
5. Add the Greek yogurt, lemon juice, lemon zest, a pinch of salt, and a pinch of pepper to a large bowl. Using the chef's whisk attachment, mix on medium speed until well combined. Reserve.
6. Once the potatoes are tender, use the blending shaft to blend the soup, starting at low speed and gradually increasing the speed to high for 1 to 1½ minutes, or until completely smooth. To help facilitate blending, tilt pot to

the side away from you to ensure that the bell of the blending shaft is completely submerged. Blend until mixture is completely puréed.

7. Add ½ cup cream and continue to blend until smooth and creamy. If a thinner soup is desired, add the remaining ¼ cup.
8. Taste and adjust seasoning as desired. To serve: Ladle soup into individual serving bowls and top with Greek yogurt, Cheddar, bacon, and scallions.

Creamy Tomato Soup

This childhood classic is pure comfort food.

Makes about 6 cups

2 garlic cloves, peeled
1 onion, cut into 1-inch pieces
1 celery stalk
1 small carrot, halved lengthwise
2 tablespoons unsalted butter
1 tablespoon olive oil
1 teaspoon kosher salt
1 teaspoon fresh thyme leaves
2 tablespoons tomato paste
1 can (28 ounces) whole plum tomatoes
4 cups vegetable broth

1. Insert the chopping/mixing blade into the work bowl of the food processor attachment. Finely chop the garlic at high speed. Add the onion to the bowl and pulse 6 to 8 times to chop. Transfer to a medium bowl and reserve.
2. Replace the chopping/mixing blade with the slicing disc. Slice the celery and carrot at high speed. Reserve with the onion and garlic.
3. Put the butter and oil into a small to medium stockpot and place over medium heat. Once the butter melts, add the vegetables to the pot with a teaspoon of salt and the thyme. Sauté until softened, 5 to 6 minutes. Stir in the tomato paste and cook for an additional minute or two.
4. Add the tomatoes to the pot, and gently break up with a wooden spoon. Add the vegetable broth and increase the heat to bring the mixture to a boil. Once boiling, reduce the heat to maintain a steady simmer. Simmer for 20 to 25 minutes for all of the flavors to develop and meld together.
5. Using the blending shaft, blend the soup, starting at low speed and then gradually increasing the speed to high for 1 minute, or until desired consistency. To help facilitate blending, tilt pot to the side away from you to ensure that the bell of the blending shaft is completely submerged. Blend until mixture is completely puréed.

Autumn Carrot-Ginger Soup

The ginger gives this soothing soup a nice kick.

Makes about 5 cups

1 **1-inch piece fresh ginger, peeled**

2 **small shallots, halved**

2 **pounds carrots, peeled**

2 **tablespoons extra-virgin olive oil**

¾ **teaspoon kosher salt**

½ **teaspoon freshly ground black pepper**

½ **teaspoon ground cumin**

Pinch ground cloves

¼ **teaspoon ground cinnamon**

5 **cups low-sodium vegetable or chicken broth**

½ **teaspoon fresh lemon juice**

1. Insert the chopping/mixing blade into the work bowl of the food processor attachment. Add the ginger and shallots. Process at high speed to finely chop. Remove the chopping/mixing blade and insert the slicing disc. Slice the carrots at high speed.
2. Put the oil into a small to medium stockpot and place over medium-low heat. Once hot, add the ginger, shallots, carrots, salt, pepper, and the spices and stir to fully coat the carrots.
3. Add the broth and increase the heat to bring the mixture to a boil. Once boiling, reduce heat to maintain a steady simmer. Cook until the carrots are completely tender, 25 to 30 minutes.
4. Stir in the lemon juice. Using the blending shaft, blend the soup starting on low speed and gradually increasing the speed to high for 1 to 1½ minutes, or until completely smooth. To help facilitate blending, tilt pot to one side away from you so the bell of the blending shaft is fully submerged until fully blended. Taste and adjust seasonings as desired.

Blackberry Cheesecake Bars

Impressive and easy to make, these cheesecake bars are a lovely balance of sweet and tart.

Makes 16 servings

Softened butter, for greasing pan

Graham Cracker Crust:

9 **full graham cracker sheets**

2 **tablespoons granulated sugar**

Pinch ground cinnamon

Pinch kosher salt

4 **tablespoons unsalted butter, melted and cooled slightly**

Filling:

8 **ounces cream cheese (1 standard package), cut into 4 pieces, room temperature**

⅓ **cup granulated sugar**

¼ **teaspoon kosher salt**

1 large egg, room temperature

¼ cup sour cream or full-fat plain Greek yogurt

1 tablespoon fresh lemon juice

¼ teaspoon pure vanilla extract

¼ cup Quick Blackberry Jam (recipe follows)

Whipped Cream Topping:

1 cup chilled heavy cream

1 tablespoon instant vanilla pudding mix

2 teaspoons powdered sugar

¼ teaspoon pure vanilla extract

1. Preheat oven to 300°F with the rack in the middle of the oven. Lightly grease a 9-inch square baking pan with butter and then line with parchment paper.
2. Prepare the crust. Put the graham crackers into the work bowl of the food processor attachment. Process at high speed for 10 seconds to finely chop. Add the remaining crust ingredients and pulse at high speed until well combined. Transfer the crumb crust to the prepared baking pan, pressing down with your fingers or a spoon to evenly cover the bottom of the pan. Bake for 10 minutes and then set aside to cool while preparing filling.
3. Put the cream cheese into the clean work bowl. Process the cream cheese at high speed until very smooth – absolutely no lumps (pause to scrape down the cup as often as necessary), 15 to 20 seconds. When the cream cheese is smooth, add the sugar and salt through the feed tube, and process at high speed until very smooth. Scrape down the bowl and process for additional time if necessary.
4. While processing at low speed, add the egg and fully incorporate into batter. Add the sour cream, lemon juice, and vanilla extract. Process at low speed until creamy, about 1 minute. Pour the batter on top of the crust. Tap the pan a few times to remove air bubbles. Dollop the blackberry jam on top of the cream cheese batter and with the tip of a knife or a chopstick, make a decorative swirl pattern.
5. Transfer the filled pan to the preheated oven and bake for 20 to 25 minutes, until the edges are set but the center is still jiggly. Remove from oven and set aside to cool to room temperature. Cover well and refrigerate to fully chill.
6. While cheesecake is chilling, make the whipped cream topping. Put the heavy cream, pudding mix, powdered sugar, and vanilla in a large bowl. Using the chef's whisk attachment, begin to whip on Low, being sure the whisk just skims the surface of the cream. Continue blending at low speed until cream begins to thicken, then gradually increase speed to High and move whisk in an up-and-down motion throughout the bowl for 40 to 60 seconds, or until desired stiffness is achieved.
7. When cheesecake is chilled, evenly spread the whipped cream over the cheesecake. Cut into 16 bars and serve or cover tightly and keep refrigerated until ready to serve.

Quick Blackberry Jam

Blackberries are naturally high in pectin, making it incredibly easy to make this blackberry jam at home with no added pectin.

Makes ¾ cup

12 ounces fresh blackberries, rinsed and drained

½ cup granulated sugar

2 teaspoons fresh lemon juice

1. Put all ingredients in a 2½-quart saucepan. Over medium heat bring mixture to a simmer and cook until thick and bubbly. Carefully transfer the jam to the cup. Insert the blending attachment into cup, making sure the bell is submerged. Blend at low speed, using an up-and-down motion, for 30 seconds, or until the ingredients are well combined. Strain the jam through a fine-mesh strainer. Let cool and store in a jar in the refrigerator for up to 2 weeks.

Berry Fool

A traditional British dessert, fool is great any time of the year, but is a real treat when summer berries are at their peak.

Makes 4 to 5 cups

2 cups mixed berries (strawberries, raspberries, blueberries)

1 tablespoon granulated sugar

2 cups heavy cream, chilled

2 tablespoons confectioners' sugar

½ teaspoon pure vanilla extract

1 . Put the berries and granulated sugar into the cup. Using the blending shaft, blend, using an up-and-down motion, until almost fully puréed; reserve.

2. Put the remaining ingredients into a medium to large mixing bowl. Using the whisk attachment, whisk for 30 to 40 seconds, or until medium peaks form. Fold in berry mixture.

3. Serve immediately for the best texture (fool will only stay in good form for about 1 hour maximum).

Limited Warranty

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart ("Cuisinart") warrants that the Cuisinart® PrecisionPrep 3-in-1 Immersion Blender ("Product") will be free from material defects in materials and workmanship under normal home use conditions for a period of THREE (3) years beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty. This Limited Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Warranty does NOT cover:

- Normal wear and tear;
- Any Product purchased by commercial purchasers or for commercial or nonhousehold uses;
- Accessories, parts, or software added to the Product after the system is shipped from Cuisinart;
- Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval;
- Damage to the Product, defective conditions, or nonconformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of God or other events beyond Cuisinart's control;
- Damage caused by you or any nonauthorized third party, even though necessary repairs and maintenance might be performed by any company;
- Damage caused by accessories or replacement parts not specifically authorized by Cuisinart may void this Limited Warranty; and
- Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated.

It is recommended that you visit the website, https://www.cuisinart.com/register-your-product.html, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this Limited Warranty will be the date of manufacture.

Hassle-free warranty

If the Product that is the subject of this Limited Warranty fails during the warranty period for reasons covered by this Limited Warranty, Cuisinart will, at its option, repair the Product, replace the Product with another identical or reasonably equivalent product, or if Cuisinart is unable to repair or replace the Product, refund the purchase price, less the amount directly attributable to the consumer's prior usage of the Product. To obtain a return shipping label, email us at **https://www.cuisinart.com/customer-care/product-assistance/product-**

inquiry/, or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Upon receipt of the Product, Cuisinart will inspect the Product and, if required under this Limited Warranty, attempt to repair, replace, or refund the Product within thirty (30) days. However, there may be delays beyond Cuisinart's control, in which case that time period may be extended as reasonably necessary.

IMPORTANT: If the nonconforming Product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the Product is serviced with the correct parts, and the product is still under warranty. Customer Service support is available in English and Spanish, Monday-Friday, 8:00 AM - 10:00 PM EST, and Saturday and Sunday, 9:00 AM - 5:30 PM EST.

California Residents Only

The THREE (3) year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Warranty by bringing the Product to (A) the store where it was purchased or (B) another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the Product, refer the consumer to an independent repair facility, replace the Product with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Product. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement with another identical or reasonably equivalent product by calling our Consumer Service Center toll-free at **1-800-726-0190.** Cuisinart will be responsible for the cost of such repair, replacement, and/or shipping and handling for such nonconforming products under warranty.

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This Limited Warranty is issued by:

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Notes:

Notes:

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26CE201898

X IB-19357

Job Number:	HB650PC IB-19357
FDS Part NO:	
IB Size:	114 MM (W) X 197 MM (H)
Total Pages:	32pp
Die Cut:	New
Material:	105gsm gloss artpaper for whole book
Coating:	GLOSS VARNISHING IN COVER
Color(Front):	COVER: 4C + 1C (BLACK)
(INSIDE):	INSIDE: 1C + 1C (BLACK)

Date: Apr/22/2026 Co-ordinator: Sharon Xu

Remark: Operator: Gerry Gu

