

# Cuisinart®

## INSTRUCTION BOOKLET

Recipe  
Booklet  
Reverse Side



**Cook Central® 3-in-1 Multicooker**

**MSC-600XA**

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



# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.**
3. Do not touch hot surfaces; use handles. Always use oven mitts when handling hot material.
4. To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT reach into the liquid.**
5. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
6. 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 Customer Service Center (see Warranty for details) for examination, repair or mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
9. Do not use the multicooker for anything other than its intended use.
10. This unit is not a deep fryer.
11. To avoid the possibility of the multicooker being accidentally pulled off work area, which could result in damage to the cooker or personal injury, do not let cord hang over edge of table or counter.
12. To avoid damage to cord and possible fire or electrocution hazard, do not let cord come into contact with hot surfaces, including a stove.
13. Extreme caution must be used when moving the multicooker containing hot oil or other hot liquids.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Do not operate multicooker in water or under running water.
16. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
17. **CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE POT PROVIDED OR IN CONTAINERS PLACED ON THE COOKING RACK IN THE PROVIDED POT.**
18. **CAUTION:** A heated pot may damage countertops or

tables. When removing the hot pot from the multicooker, **DO NOT** place it directly on any unprotected surface. Always set the hot pot on a trivet or a rack.

19. To disconnect, turn any control to off, then remove plug from wall outlet.
20. 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.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
24. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
25. The appliance must not be immersed.
26. The temperature of accessible surfaces may be high when the appliance is operating.

**CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.**

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over unintentionally.

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## FEATURES AND BENEFITS

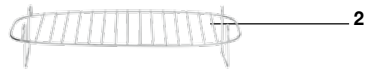
### 1. Glass Lid with Handle

Check the progress of a dish without releasing heat.



### 2. Steaming Rack

Elevates ingredients for steaming.



### 3. Nonstick Aluminum Cooking Pot

Spreads heat evenly to perfectly brown and sauté ingredients right in unit. Extra-large 5.7L capacity.



### 4. Control Panel

See next page for more detail.

### 5. BPA Free (not shown)

All parts that come into contact with food are BPA free.



# GETTING TO KNOW YOUR CONTROL PANEL

## a. Cooking Function Buttons

Use to select SLOW COOK, BROWN/SAUTÉ or STEAM.

## b. Time Directionals

Use to set cooking time. Press and hold to scroll quickly; press and release to advance more slowly.

## c. Temperature Directionals

Use to set cooking temperatures. Press and hold to scroll quickly; press and release to advance more slowly.

## d. Start/Stop Button

Starts and stops cooking function.

## e. Blue Backlit LCD Display

Side-by-side display shows cooking time and temperature.



# OPERATION

Cooking is simple with the Cook Central® 3-in-1 Multicooker.

1. Select cooking function.
2. Set desired cooking time and temperature.
3. Press START/STOP to begin cooking.
4. To turn off the unit at any time during cooking, press START/STOP.

**NOTE:** The unit is hot. Always use pot holders during and after cooking, and always lift the lid away from you.

## CHANGING SETTINGS

Switching functions during cooking is easy. Press the desired new cooking function button and the unit will adjust to the default settings for your selection.

Set your desired time and temperature as needed.

You can also adjust cooking time or temperature at any point with the Time/Temperature Directionals.

**Do not press START/STOP to select new settings. The unit is already on and cooking.**

## COOKING WITHOUT A TIMER

If you do not wish to program a time, the unit will cook at the selected temperature until you manually turn the heater off. The heater will also turn off automatically after the maximum allowable time for the selected function has been reached.

## SLEEP MODE

The multicooker is equipped with a power-saving Sleep mode that will turn off the lights if the multicooker is not being used. The unit will also enter sleep mode if you manually stop cooking.

Press any button, except Start/Stop, to “wake up” the unit and operate as normal.

# PROGRAMMING

## BROWN & SAUTÉ

1. Press BROWN/SAUTÉ. A preset temperature of 175°C will flash, as this is the most commonly used Brown/Sauté temperature.
2. Press Temperature Directionals to select a different temperature (from 65°C to 200°C).
3. Press the START/STOP button to begin preheating. Selected temperature will flash during heatup.
4. When selected temperature is reached, two beeps will sound. Add ingredients to cooking pot—for best results, do not crowd pot.
5. Once cooking is complete, press START/STOP to stop cooking, or if you've browned ingredients as a first step, switch to the SLOW COOK function now. There is no need to press START/STOP again, as the unit is already cooking.

**NOTE:** Though browning is usually a hands-on task, you can set a cooking time with the Time Directionals. Countdown will start when selected temperature is reached and unit will automatically shut off when countdown is complete.

## SLOW COOK

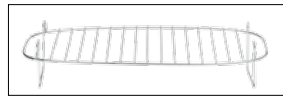
1. Fill cooking pot with ingredients and cover with lid.
2. Press SLOW COOK. A preset temperature setting of LOW will flash, as this is the most commonly used Slow Cook setting.
3. Press Temperature Directionals to select High, Low, Simmer or Warm. Refer to chart on page 6 for more information.
4. Set desired cooking time (up to 24 hours) with Time Directionals.
5. Press the START/STOP button to begin cooking. Selected time and temperature setting (High, Low, Simmer or Warm) will be displayed.

**NOTE:** If you browned ingredients before switching to slow cooking, the unit is already on, so Step 5 is not necessary.

6. When slow cooking on High, Low or Simmer, the unit will beep five times at the end of the cooking time and will automatically switch to the Keep Warm setting for 8 hours.
7. When Warm time elapses, one beep will sound and heater will turn off.
8. To turn the heater off manually at any time, press the START/STOP button.

## STEAM

1. Place no more than 1.9 litres of water or other liquid in cooking pot and insert steaming rack as shown below; cover with lid.



2. Press STEAM. Steaming temperature cannot be changed.
3. Set desired cooking time (up to 1½ hours) by pressing Time Directionals.
4. Press the START/STOP button to start preheating. Selected time and temperature will flash as unit heats up.
5. When steaming temperature is reached, the unit will beep two times and the timer will begin counting down cooking time.
6. Carefully lift lid away from you and place food on rack, starting in the middle and working your way out. Be sure to cover pot with lid again.
7. When cooking time is completed, the unit will beep five times and the heater will turn off automatically.
8. Carefully remove food from pot with spoon, fork or tongs.
9. To turn the heater off manually at any time, press the START/STOP button.

**NOTE:** If all water has boiled away, the unit will shut off, so be sure to add enough for the desired steaming task.

# COOKING GUIDELINES

## SLOW COOKING

Slow cooking is perfect for foods that require long, slow simmering, such as soups, stocks, stews, and dried beans. Slow cooking is also ideal for tougher and less expensive cuts of meat like shoulder and pot roast.

The Simmer and Low settings are usually used for recipes that cook longer. When starting a dish later in the day, select the High setting to ensure that food is cooked, warm, and ready when you'd like to eat.

To reheat foods, use Brown/Sauté at 175°C and stir until all ingredients are warmed through. Then switch to Slow Cook/Warm until ready to serve.

| SETTING       | GUIDELINES   | RECIPES  | TEMP  | TIMER  |
|---------------|--|--|-------|--|
| <b>High</b>   | Use this setting when you don't have time for a long, slow cook and when "baking" on Slow Cook.                  | Potatoes, casseroles, puddings   | 100°C | Programmable up to 24 hours, then 8 hours (Warm)       |
| <b>Low</b>    | This standard slow cooker temperature is ideal for recipes you start in the morning and enjoy at the end of day. | Braised foods, roasts, stews, ribs, casseroles, shanks, chops, less tender cuts of meat, soups | 93°C  | Programmable up to 24 hours, then 8 hours (Warm)       |
| <b>Simmer</b> | The longer the cooking time, the more the flavour blend together and intensify.                                  | Soups, stews, stocks   | 85°C  | Programmable up to 24 hours, then 8 hours (Warm)       |
| <b>Warm</b>   | Do not use this setting to cook food. It is intended only for keeping cooked food warm.                          | ----   | 74°C  | Defaults up to 8 hours. Or programmable up to 24 hours |

## Suggested Cuts of Meat for Slow Cooking

| BEEF/VEAL  | PORK  | LAMB   | POULTRY   | GAME  |
|--|---|--|---|---|
| Choose cuts that are full of flavour and benefit from braising to tenderize.                         | Less tender cuts work best. Tenderloin will become tough if slow cooked.                        | Choose flavorful cuts that benefit from braising to tenderize. | Best choice – dark meat – bone-in. Breast meat can become dry when Slow Cooked. | Game generally tends to be less tender; therefore it is perfect for Slow Cooking. |
| Pot roast, brisket, short ribs, bottom round, chuck or rump roast, chuck shoulder steak, veal shanks | Pork shoulder pieces; sausages; country style pork ribs (bone-in); pork shoulder or blade roast | Lamb shoulder; lamb stew meat; lamb shanks                     | Chicken or turkey legs and thighs   | Venison roasts or stew meat, pheasant, duck thighs and legs                       |

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## STEAMING

Steaming is one of the healthiest methods of cooking. No butter or oil is required and fewer nutrients are lost in the steaming process. Four cups/ 1 litre of water is used for basic steaming unless otherwise specified.

### Steaming Chart

| FOOD   | AMOUNT                                | PREPARATION                  | COOKING TIME    |
|--|---------------------------------------|------------------------------|-----------------|
| <b>Artichokes</b>                                  | 6 individual                          | trimmed – see recipe page 25 | 45 – 60 minutes |
| <b>Asparagus</b>                                   | 450g medium                           | trimmed                      | 4 – 7 minutes   |
| <b>Broccoli</b>                                    | 1 bunch (about 480g-600g)             | 5 cm florets                 | 7 – 10 minutes  |
| <b>Carrots, baby</b>                               | 450g                                  | whole                        | 10 – 12 minutes |
| <b>Cauliflower</b>                                 | 1 small head (about 20 oz.)           | 5 cm florets                 | 7 – 9 minutes   |
| <b>Corn</b>  | 4 ears                                | husked                       | 10 – 12 minutes |
| <b>Green Beans</b>                                 | 450g                                  | trimmed                      | 8 – 10 minutes  |
| <b>Peas, snow</b>                                  | 450g                                  | trimmed                      | 4 minutes       |
| <b>Potatoes, new</b>                               | 450g                                  | quartered/halved             | 15 – 20 minutes |
| <b>Potatoes (mixed medium sized)</b>               | 480g-600g                             | 1 cm thick slices            | 15 – 20 minutes |
| <b>Potatoes, sweet</b>                             | 480g-600g                             | 1 cm thick slices            | 10 – 15 minutes |
| <b>Squash, summer/zucchini</b>                     | 450g                                  | 1 cm thick slices            | 5 – 8 minutes   |
| <b>Chicken</b>                                     | 350g (about 2 chicken breast fillets) | whole                        | 12 – 15 minutes |
| <b>Prawns* (Green/Raw)</b>                         | 450g medium                           | peeled & deveined            | 4 – 5 minutes   |
| <b>Fish Fillets (salmon, kingfish, barramundi)</b> | 450g                                  | cut into portion sizes       | 8 – 12 minutes  |

\*3 cups of water should be used here

## BROWN/SAUTÉ

Use Brown/Sauté as you would a skillet or sauté pan on the stovetop for a variety of recipes. Prepare a quickly sautéed skillet dish, or brown food right in the pot as the first step in many braised or slow-cooked family favorites.

To reheat foods, use Brown/Sauté at 175°C and stir until all ingredients are warmed through. Then switch to Slow Cook/Warm until ready to serve.

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## TIPS & HINTS

**HEATUP TIMES** may vary based on a number of factors. Approximate times are:

- Brown/Saute (175°C, empty pot) – 6 minutes
- Steam (950ml of water) – 10 minutes

**THE COOKING POT** is designed specifically for use in the multicooker.

**Do not use in oven or on stovetop.**

**Take it right to the table to serve!**

**THE STEAMING RACK** should be placed in the UP position to raise food above water.

NOTE: The metal steaming rack is specially designed for this pot and will not damage the coating if used as directed.

## BROWN/SAUTÉ

- For even browning, it is important not to crowd the pan. Foods should be cooked in an even layer. Cook larger portions in batches when necessary.
- When browning and sautéing foods before slow cooking, some items may produce a lot of grease. To remove excess, use pot holders to carefully remove the pot from the base; pour off the grease from the corner of the pot. Return the cooking pot to the base and finish cooking.
- When browning meats, browned bits left in the bottom of the pot can be used to flavour the dish. Simply add a small amount of liquid (like water, wine or stock) to the pan and scrape up the browned bits with a wooden spoon – leave in pot. Incorporate into the dish or sauce.
- Foods can be reheated with the Brown/Sauté function. Put precooked food into the cooking pot. Set on Brown/Sauté at 175°C and stir until all ingredients are warmed through. Once food is simmering, switch to Warm on the Slow Cook function until ready to serve.

## SLOW-COOKING

- Browning foods before slow cooking adds more depth and flavor to the finished dish. If time is short skip this step and add all ingredients to your cooking pot to slow cook. The only exception is ground meats, which should always be browned before slow cooking.
- When converting a traditional slow cook recipe to include Brown/Sauté, the liquid amount must be increased. This is because cooking starts at a higher temperature than it would in a traditional slow cooker. Recipes vary, but the approximate guideline is to double the liquid for a long braise and increase it by about 50% for a soup or stew. Set the timer to the lower end of the recommended time range.
- For best results, fill multicooker at least one-quarter full but not more than three-quarters full.
- To ensure that root vegetables such as carrots and potatoes are cooked through, cut them no larger than 5cm. This is most important for dishes that slow-cook less than 6 hours.
- “Crisp-tender” vegetables should be added during the last 30 minutes of cooking time to prevent overcooking. Fresh herbs should be stirred into dishes just before serving.
- In general, cooking for 1 hour on High is the equivalent of cooking for 2 hours on Low.
- Removing the lid when slow cooking lets heat escape, requiring extra cooking time. Each time the lid is removed, add about 15 to 20 minutes of cooking time.
- A fat mop can be used to remove separated fat from slow-cooked food by brushing it over the top. Alternatively, the food may be refrigerated and the congealed fat can then be lifted off and discarded before reheating and serving.
- To decrease the amount of fat in recipes, remove as much of the visible fat as possible from meats and poultry. Remove skin from poultry and drain any fat from browned meats.
- Many slow-cooked foods such as stews benefit from cooling and refrigerating, then reheating – as the saying goes, stew or chilli

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is always better the second day. Bring food to a simmer on the Brown/Sauté function at 175°C. Stir to ensure all ingredients are warmed through and then switch to Warm on the Slow Cook function until serving.

- If using frozen foods, thaw completely before slow cooking.
- Recipes can be assembled the night before cooking. Brown ingredients if necessary and then combine with remaining ingredients in cooking pot. Cover and refrigerate. When ready to cook, place the cooking pot in the cold multicooker and add 30 minutes to your projected cooking time.
- In most cases, dried beans should be soaked overnight, then brought to a boil, drained and rinsed before cooking. Do not add salt or any acid to beans when cooking, as it will prevent them from softening completely.

### **Adapt your traditional recipes to slow cook:**

- For recipes that do not require the Brown/Sauté function before slow cooking, reduce the cooking liquid by at least 50% (soups are the exception). Liquids do not evaporate as they do in traditional cooking, and most often you will end up with much more liquid than you began with.
- Dairy products (milk, sour cream, some cheeses) will break down and curdle during slow cooking. Substitute canned evaporated milk, nonfat dry milk, or add dairy products during the last 30 minutes of cooking.
- If your recipe calls for precooked pasta or rice **UNDERCOOK** it and add to the pot in the last 30 minutes of slow cooking.

## **STEAMING**

- To steam, fill the multicooker pot with no more than 2L of water unless otherwise indicated. Basic steaming will usually use 1L of water.
- For smaller foods that might not sit evenly on the rack, we recommend steaming in a parchment or foil pouch. Note: If using foil, increase cooking time by 50% of what is

recommended.

- When adding heavier foods like corn on the cob to the steaming rack, place them on the middle of the rack and work your way to the edges.
- When steaming delicate food like dumplings, it is best to add ingredients before preheating.
- Always use caution when removing lid. It is best to remove the lid tilting away from you.

## **CLEANING, CARE AND MAINTENANCE**

All removable parts are dishwasher safe.

1. Unplug unit and allow it to cool completely before cleaning.
2. Never immerse unit in water or other liquids.
3. To clean the housing and control panel, simply wipe with a clean damp cloth.
4. Wash cooking pot, lid and rack with warm soapy water and rinse thoroughly. Or, clean in top rack of dishwasher.
5. Dry all parts after every use.
6. Any other servicing should be performed by an authorized service representative.

**NOTE:** If food residue sticks or burns onto cooking pot surface, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.

## Troubleshooting Chart

| Subject  | Question  | Answer/Solution  |
|--|---|--|
| <b>Power</b>   | Why won't my unit turn on?  | Make sure your unit is plugged into a functional outlet.   |
|  |   | Contact Customer Service at 1800 808 971.  |
|  | Why is my unit turning itself off?  | Cooker will enter sleep mode after 5 minutes of no use and unit will appear off. Press any button except Start/Stop to "wake up" the unit.   |
|  |   | If you did not press START after setting your unit, the cooker will enter sleep mode. Press any button except Start/Stop to "wake up" the unit.  |
|  |   | The unit may have overheated. Let it cool and try again. If it does not turn on, contact Customer Service at 1800 808 971.   |
|  |   | If pot has boiled dry during steaming, the unit will shut off as a safety precaution. Add water to the pot and restart.  |
|  |   | If changing functions when the unit is already cooking, do not hit the START/STOP button again. Doing so will turn the unit off. Just press your new function and select settings; the unit will switch automatically.   |
|  |   | The heater will turn off automatically after time has elapsed.   |
| If you do not set a cooking time, the unit will shut off after the maximum allowable cooking time for the selected function. |   |  |
| <b>Error Code</b>  | Err   | The unit has overheated. Let it cool down and try again. If problem persists, contact Customer Service at 1800 808 971   |
| <b>Programming</b>   | Can I set a timer for the Brown/Sauté function?   | Yes. Setting the timer for Brown/Sauté is easy. Simply use the Time Directionals as you would for any other function.  |
|  | Can I change my cooking function, time or temperature when the unit is already cooking?     | Yes. Simply use the cooking function, Time and Temperature Directionals. The unit is already on, so you do not need to hit the START/STOP button again. In fact, doing so will turn the unit off. Simply press the new function and/or desired settings; the unit will switch automatically and adjust itself accordingly. |
| <b>Cooking</b>   | When should I brown my meat before slow cooking?  | Browning meat before slow cooking is an optional step that adds flavor and color. You can omit it if time is short. Exception: ground meats must be browned.   |
|  | Which position should the rack be in for steaming?  | Place rack in the "up" position for steaming (see page 5).   |
|  | Can I use the cooking pot on the stove/in the oven?   | The cooking pot was designed specifically for use in this multi-cooker. We do not suggest using it on the stove or in the oven.  |
|  | Why isn't enough liquid in my slow cooked dish?   | Recipe ingredient amounts may vary if using multiple functions. See page 8 for details.  |
| <b>Cleaning</b>  | Can I put my unit in the dishwasher?  | All removable parts are dishwasher safe.   |
|  |   | Do not immerse or put the base of the unit in the dishwasher. Clean the base and control panel with a clean damp cloth.  |
|  | Food residue is sticking to the cooking pot surface. How do I clean it without damaging it? | Though the pot has a nonstick coating, food residue can burn onto it, making it difficult to remove.<br><br>If food has burned on, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush.                  |

## WARRANTY

### LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on Cuisinart Product.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart Product that was purchased at retail for personal, family, or household use. 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 Product will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

Please visit our website, [www.cuisinart.com.au](http://www.cuisinart.com.au) for the fastest most efficient way to complete your product registration.

or

Call toll-free  
1800 808 971 (AUST),  
0800 435 000 (NZ),

or

Write to Cuisinart® Australia  
24 Salisbury Road  
Asquith NSW 2077

or

Cuisinart® New Zealand  
44 Apollo Drive Mairangi Bay  
Auckland New Zealand

However, the above registration methods do 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 warranty will be the date of manufacture.

If your Cuisinart Product should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart®.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart® cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart Product has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

### BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, please call our Cuisinart® Service Centre at 1800 808 971 (AUS) or 0800 435 000 (NZ) before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart®'s Authorized Service Centre, please remind the servicer to call our Consumer Service Centre at 1800 808 971 (AUS) or 0800 435 000 (NZ) to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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[www.cuisinart.com.au](http://www.cuisinart.com.au)

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