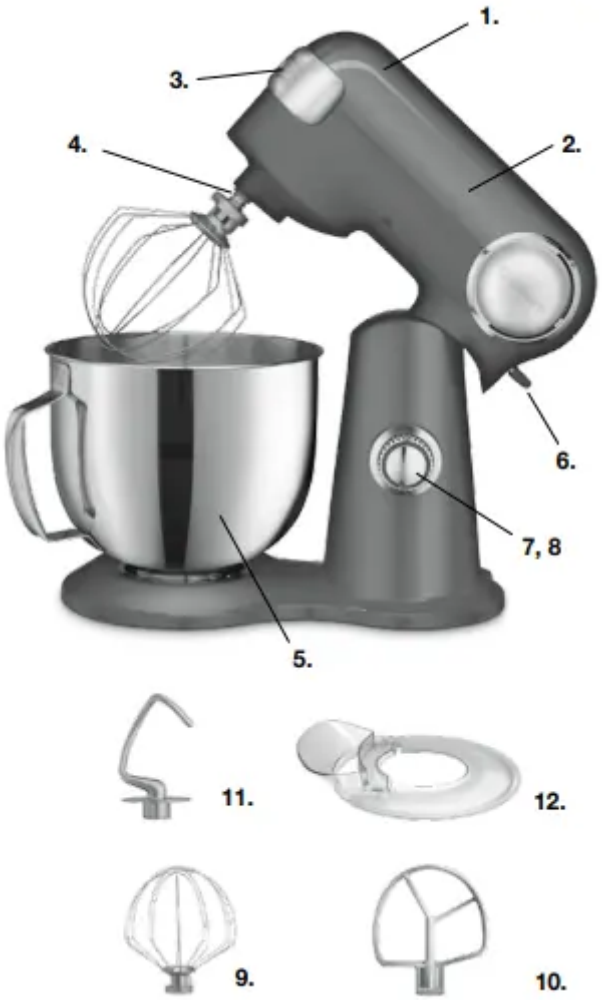
User manual Stand Mixer

INTRODUCTION

Cuisinart just raised the bar on mixing! This Cuisinart® Precision Master™ Stand Mixer has the capacity, power, and precision engineering to handle any job a recipe calls for. The three accessories allow you to mix, whip and knead dough, and with 12 speeds, you'll always do it just right. Cuisinart offers optional attachments that can be purchased separately. The selected attachment connects to the port on the front of the mixer, so you can make homemade pastas or grind your own meats. You can even turn your mixer into an ice cream maker! The Cuisinart® Fruit Scoop™ Ice Cream and Fresh Fruit Frozen Dessert Maker attachment lets you make allfruit frozen desserts, ice cream or frozen yogurt.

FEATURES AND COMPONENTS



1. 500 Watt Motor

Plenty of power for double recipes and heavy mixing tasks.

2. Tilt-Back Head

Makes it easy to attach accessories and scrape sides and bottom of bowl.

3. Attachment Port

Large Meat Grinder and Pasta Maker attachments (sold separately) connect to the port located behind the port cover on the front of the stand mixer head. A locking screw makes attachments easy to put on, secure and take off.

4. Accessory Port

Chef's whisk, flat mixing paddle and dough hook connect to this port.

5. 5.5 Quart (5.2L) Stainless Steel Bowl with Handle

Handle makes the bowl easy to lift, hold, scrape and remove. Large capacity bowl lets you mix larger quantities.

6. Head-Lift Release Lever

Securely locks stand mixer head into raised, tilt-back position. Used to return mixer head to mixing position.

7. On/Off and Speed Control Dial

12 speeds for precision mixing.

8. Blue Light Ring

Illuminates when mixer is operating. Turns off in OFF position.

9. Chef's Whisk

Incorporates air into ingredients/mixtures. Ideal for whipping eggs, egg whites or heavy cream. Used in recipes for angel food cake, chiffon cake, meringue, some types of candy, such as marshmallows, and quickly whips potatoes.

10. Flat Mixing Paddle

Used for stirring, mixing and beating ingredients/mixtures. Best accessory for mixing cookies, cakes and batters, and for frostings. Also use for making pie crusts, biscuits and shortcakes, and combining ingredients for meatloaf or meatballs.

11. Dough Hook

Used for the mixing and kneading of yeast dough for breads, rolls, pizza/focaccia, pasta dough and yeast-raised coffee cakes.

12. Splash Guard with Pour Spout

Prevents splattering when mixing and adding ingredients. Guides ingredients into the bowl.

ASSEMBLY INSTRUCTIONS

1. Raise Mixer Head – Push down the headlift release lever and raise the stand mixer head until it locks into place.
2. Attach Accessory – Place flat mixing paddle, chef's whisk or dough hook into the accessory port. Push up and turn counterclockwise until it locks. Turn clockwise to remove.
3. Place Bowl on Base – Turn clockwise to secure.
4. Lower Mixer Head – Holding the stand mixer head, push down the head-lift lever again and fully lower the mixer head.
5. To Attach Splash Guard with Pour Spout – After attaching the accessory and lowering the stand mixer head, slide the splash guard onto the bowl. Attach the pour spout by placing it into the tabs on the splash guard ring and slide it into place. The splash guard ring can rotate in any direction to more easily add ingredients.

To remove: Remove the pour spout from the splash guard and slide splash guard off the bowl.

OPERATION

Position the Stand Mixer

The logo plate that covers the attachment port should face you.

To Turn Stand Mixer On

Turn control dial to desired speed – 1 through 12 (see Speed Control Guide on page 6).

To Turn Stand Mixer Off

Turn the dial to "0" OFF position. Mixing process stops and unit shuts off.

CLEANING AND MAINTENANCE

Unplug your Cuisinart® Stand Mixer before cleaning.

Power Unit

Wipe with a damp cloth and dry. Never use abrasives or immerse in water.

Bowl

Wash by hand and dry thoroughly or put in dishwasher. Never use a wire brush, steel wool or bleach.

Accessories

Mixing paddle and dough hook are top rack dishwasher safe; can also wash by hand and dry thoroughly. Chef's whisk must be washed by hand.

Attachments

Clean as directed in instructions included with each attachment you purchase.

Splash Guard with Pour Spout

Top rack dishwasher safe; can also wash by hand and dry thoroughly.

Maintenance

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

SUGGESTED SPEED CONTROL GUIDE

1	• Sifting dry ingredients • Folding in ingredients, such as mix-ins • Whipping cream & egg whites (gradually increasing speed)	**7**	• “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
2	• Sifting dry ingredients • Folding in ingredients, such as mix-ins • Mixing quick breads (muffins, etc.) • Creaming butter and sugar • Whipping cream & egg whites (gradually increasing speed)	**8**	• “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
3	• Creaming butter and sugar • Incorporating eggs • Kneading bread dough • Whipping cream & egg whites (gradually increasing speed)	**9**	• Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
4	• Creaming butter and sugar • Kneading bread dough • Kneading pasta dough • “Cutting in” butter to flour (for pastry/ pie dough) • Whipping cream & egg whites (gradually increasing speed)	**10**	• Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
5	• Creaming butter and sugar • “Cutting in” butter to flour (for pastry/ pie dough) • Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)	**11**	• Whip potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)
6	• “Cutting in” butter to flour (for pastry/ pie dough)	**12**	• Whip potatoes/vegetables

	• Mashing potatoes/vegetables • Whipping cream & egg whites (gradually increasing speed)		• Whipping cream & egg whites (gradually increasing speed)

MAXIMUM CAPACITIES

- Yeast doughs (most breads, pizza) – 6 cups white flour
- Cookie dough – 5 dozen cookies
- Whipping cream – 6 cups liquid (12 cups whipped)
- Egg whites – 12 large

TROUBLESHOOTING

If the stand mixer shuts off, the unit may have overheated. Your stand mixer has an overload protection device, it will shut down to protect the motor.

Solution: In the unlikely event that this happens:

- Turn off and unplug the unit.
- Reduce the load by removing some of the ingredients, and allow the mixer to stand for a few minutes.
- Plug in and reset the speed. If the stand mixer does not start when you turn the Speed Dial ON, allow the unit to stand for additional time.

TIPS AND HINTS

- Before preheating your oven, adjust racks to accommodate your baking task. Most recipes use the middle rack; pies bake best in the lower third of the oven.
- Carefully follow each mixing step in a recipe. Take care not to over- or under-mix.
- Don’t crowd the oven, and avoid opening the oven door during baking – use the oven light to help you watch. With certain recipes, particularly when baking more than one tray of cookies at a time, rotate halfway through baking.
- Proper measurements are very important when baking. To measure flour correctly, stir the flour first, then spoon into the measuring cup. Level off the top with the blunt side of a knife blade or the handle of a spoon. Do not press or compact flour. It is also very important not to measure directly from the bag – while the flour is pre-sifted, it has been pressed/compacted to fit into the bag. Baked goods made from unstirred flour are likely to be heavy and dry because too much flour is used.
- For most baking recipes, refrigerated items like butter, milk and eggs incorporate better when they are at room temperature.

- Remove butter from the refrigerator and cut into ½-inch pieces to help it come to room temperature faster while you measure out the remaining ingredients. Do not warm butter in the microwave; this can change the structure of the butter if it melts and give the finished product a different texture.
- To separate eggs for use in any recipe, break them one at a time into a small bowl. Gently remove the yolks, then transfer the whites to a spotlessly clean glass or stainless bowl. If a yolk breaks into a white, use that egg for another recipe. Just a drop of egg yolk in the white prevents the white from whipping properly.
- Scraping the entire bowl – sides, bottom and paddle over the course of mixing and adding new ingredients – ensures even incorporation of ingredients and overall best results. The more you scrape the bowl, the better.
- For whipping egg whites, both the mixing bowl and chef's whisk must be spotlessly clean and dry. Any trace of fat/oil will prevent the egg whites from whipping properly.
- To check the freshness of eggs, place them in a bowl of warm water – if they float, they are not fresh. This is most important when using for whipping egg whites. The fresher the eggs, the more stable the foam.
- To melt chocolate for a recipe, put chopped chocolate in a double boiler insert or larger bowl over a pan of barely simmering water. The water should not boil, nor should it touch the bottom of the double boiler insert or bowl. If it does, this could cause the chocolate to "seize" and you will not be able to use it in your recipe.
- Always test yeast for freshness before using it in a recipe. Sprinkle a little over warm (105°F–110°F) water and add a pinch of sugar or flour from the recipe. If it does not become foamy/bubbly in 5 to 10 minutes, the yeast may be "dead." Start over with fresh yeast from a new package.

COOKIE BAKING

- Use an ice cream scoop to measure out cookie dough – this keeps the cookies evenly shaped and uniform in size. We recommend ice cream scoops in several sizes – #40, #50 and #60, as well as a larger one (about 1⁄3 to ½ cup) for jumbo cookies. Ice cream scoops are also good for filling muffin tins. Use a #16 ice cream scoop to make muffins or meatballs.
- To better maintain cookie shapes, put scoops of cookie dough onto sheets of waxed paper or plastic wrap on a tray and chill before baking. Most cookie dough can be refrigerated for 2 to 3 days prior to baking – be sure to wrap well.
- Cookie dough may also be frozen. Shape into individual cookies, double wrap and freeze for up to 3 months. Thaw before baking.
- Line baking sheets with parchment paper for easy release and easy cleanup.

- Let cookies rest on sheets for 2 to 3 minutes before removing them to a wire rack to cool. This keeps cookies from wrinkling, crumbling or breaking.
- Cookies must cool completely before being put into storage containers to ensure they don't get soggy or misshapen.

BREAD BAKING

- One ¼-ounce packet of yeast equals 2¼ teaspoons yeast.
- Using milk in place of water will produce a softer crust.
- After baking, you can soften the crust, if desired, by rubbing it with unsalted butter soon after removing it from the oven. This prevents it from drying out quickly.
- If a recipe calls for a specific type of flour, use the flour recommended. If you do not have bread flour, you can substitute unbleached, all-purpose flour, but your bread may not rise quite as much.
- Do not use "lite" or tub margarines for bread baking – they have different structures and they do not work as well in baking.
- Vital wheat gluten is the dried protein taken from the flour by eliminating the starch. It is a good dough conditioner or enhancement for yeast breads, especially for whole-grain breads or when using all-purpose flour. If a recipe specifically calls for vital wheat gluten, we recommend that it be used for best results.
- For 100% whole-wheat bread, use 1½ teaspoons vital wheat gluten per cup of flour.
- Lite salt can be used if it has both potassium chloride and sodium.
- Many bread recipes have a "range" amount of flour – start by using the lower end of the range, then add more flour as needed to produce a smooth, not sticky dough.
- Using too much liquid, or baking on a humid day, can cause your bread to fall or wrinkle on top.
- An instant-read thermometer is helpful to have on hand when making bread. It can be used to measure the temperature of the liquid for proofing yeast, and for taking the internal temperature of the baked bread.
- Liquid for proofing yeast should be between 105°F and 110°F.
- Finished bread should have an internal temperature of 190°F (enriched breads, those that normally include eggs, are done at a higher temperature, closer to 207°F).

CAKE BAKING

- Have all ingredients and mixing bowls at room temperature. Room temperature ingredients incorporate and blend more easily.
- Fill pans immediately after mixing.
- Bake immediately after filling pans.

- Check for doneness at the beginning of the time range given.
- Cool cakes in pans until cool to touch, and remove from pans to completely cool on a wire rack after baking.
- An offset spatula will make spreading frosting easier than a knife or regular spatula.

EGG WHITES

- Egg whites at room temperature are best for whipping. Bring to room temperature safely by placing uncracked eggs in a bowl of warm water for 10 to 15 minutes.
- Add a small amount of acid such as cream of tartar, lemon juice or vinegar when whipping egg whites to stabilize them and allow them to reach their optimum volume and stiffness. Use 1⁄8 teaspoon cream of tartar per large egg white – or 1 teaspoon cream of tartar per cup of egg whites (8 to 10 large).
- The time required to whip egg whites will vary with the temperature of the egg whites, age of egg whites, and temperature/humidity of the kitchen. Keep a close watch while whipping egg whites.
- In humid or damp weather, you may not get the volume of whipped egg whites that you do in drier, warmer weather.
- Place the room temperature egg whites in the clean, dry mixing bowl. Attach the clean, dry chef's whisk. Start whipping the egg whites on Speed 1 and gradually increase to Speed 6 until foamy, and then gradually increase to Speed 12. If egg whites are beaten too rapidly in the beginning, their structure will not be as stable and strong, and they will not reach the volume that they should when completely beaten. Over-beaten egg whites will also separate or deflate in a meringue topping.
- Timing when adding sugar to egg whites is important. Add sugar slowly and gradually to the whipped egg whites once they start to foam. Always add sugar in a slow, steady stream along side of bowl while egg whites are being whipped – do not add sugar directly to the center of the bowl on top of beaten egg whites; doing this may cause them to deflate.
- When whipping egg whites, they will at first appear foamy or frothy. Then they will become stiffer and start to hold their shape. Next, soft peaks will form – this is when the tips of the peaks fall when the whisk is lifted up – soft peaks are often required for mousses or soufflés. The next stage is medium to stiff peaks. This is used for recipes such as meringues – the whites will appear dry, the peaks will hold their shape and the whites will be shiny. The final stage is stiff and dry. The whites will not be uniformly white, but will appear speckled and they will no longer be shiny in appearance.
- Beaten egg whites should be used immediately after beating them. If they wait for longer than 5 minutes, they will begin to deflate and lose volume and structure. Egg whites beaten with sugar or cream of tartar are more stable and will last a little longer.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.
