

# Cuisinart®

## INSTRUCTION AND RECIPE BOOKLET



**VELOCITY 600-Watt Blender**

**CBT-600C SERIES**

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

## IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. To protect against the risk of electrical shock, do not put motor base of blender in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning or removing contents from blender jar. **Never put hands into the blender jar, or handle the blades with appliance plugged in.**
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to nearest Cuisinart service facility for examination, repair, and/or mechanical or electrical adjustment.
7. The use of attachments, including canning or ordinary jars, not recommended or sold by Cuisinart may cause fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of counter or table or touch hot surfaces.
10. **Keep hands and utensils out of jar while blending, to reduce the risk of severe injury to persons or damage to blender itself.** A rubber or plastic spatula may be used but must be used only when the blender is turned off.
11. When blender is on, do not touch cutting assembly, interfere with blade movement, or remove blender jar cover.
12. **BLADES ARE SHARP. HANDLE CAREFULLY.**
13. To reduce the risk of injury, never place cutting assembly on base unless the blender jar is properly attached.
14. Always operate blender with the cover in place.
15. Never leave your blender unattended while it is running.
16. Twist removable blade assembly firmly to blender jar. Injury can result if moving blades accidentally become exposed.

17. **Regarding your cord set:** A longer cord has been provided so that you will have flexibility in positioning your Cuisinart VELOCITY 600-Watt Blender. Exercise care when using the longer cord to avoid entangling or tripping over the cord. The longer cord should be arranged so that it will not drape over the counter or table-top, where it can be pulled on by children or tripped over. Excess cord should be stored in the cord storage area at the back of the blender base to avoid injury caused by the longer cord.
18. Wash the blender jar, blade assembly, and cover before first use.
19. **WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**
20. When blending hot liquids in blender jar, remove measured pour lid to allow steam to escape.
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 FOR HOUSEHOLD USE ONLY NOTICE:

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

This appliance comes with a resettable thermal fuse to prevent damage to the motor in the case of extreme overload. Should the unit shut off unexpectedly, unplug it and let it cool for at least 15 minutes before continuing (see "To reset the unit," on page 6).

## UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart® VELOCITY 600-Watt Blender on a flat, sturdy surface before unpacking.
  2. Remove instruction booklet and other printed materials from top of pulp mold.
  3. Carefully lift blender base from box and set aside.
  4. Remove the lower pulp mold containing the blender jar assembly. Be careful not to tip the jar when removing.
- To assemble the blender, follow the Assembly instructions on page 5 in this instruction booklet. Replace all pulp mold inserts in the box and save the box for repackaging.
- Before using for the first time: Wash all parts according to the Cleaning and Maintenance section on page 6 of this booklet to remove any dust or residue.

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## FEATURES AND BENEFITS

- 1. Cover**  
Just press on. Tightfitting seal resists leakage.
- 2. Measured Pour Lid**  
Allows you to measure and add ingredients without removing the cover.
- 3. 48-oz. BPA Free Tritan® Co-polyester Jar**  
Has a unique, sturdy, wide-mouth design.
- 4. High-quality Blade Assembly with Patented Stainless Steel Blades**  
Is strong enough for all blending tasks, including tough jobs like crushing ice.
- 5. Rotary Dial**  
Settings for OFF, LOW and HIGH speeds, and PULSE control.
- 6. Powerful Motor Base**  
Power to handle a wide variety of blending tasks.
- 7. Slip-proof Feet (not shown)**  
Prevent movement during use and prevent damaging marks on countertops or tables.
- 8. Cord Storage (not shown)**  
Keeps countertop safe and neat by conveniently storing excess cord.

\* Tritan is a registered trademark of Eastman Chemical Company.



**Note: Blades are sharp. Handle carefully.**

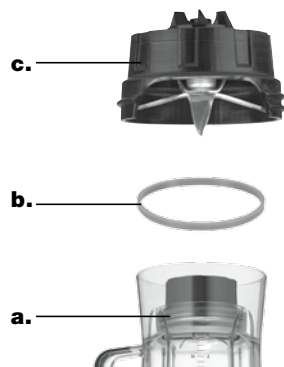
## ASSEMBLY

To use your Cuisinart® VELOCITY 600-Watt Blender, begin by assembling the blender jar.

- Turn the blender jar (a) upside down, and place it flat on a sturdy surface.
- Position the rubber gasket (b) into the groove of the blade assembly, if not already in place.
- Turn the blade assembly (c) upside down, and place the blade end in the blender jar opening.

**Note:** Blades are sharp...handle carefully.

- Twist blade assembly (c) clockwise until secure.



## HELPFUL REMINDERS

- Once the cover is in position, additional ingredients can be added during blending by simply lifting the measured pour lid, adding ingredients, and replacing the measured pour lid.
- Cover should always be in place while the unit is on.
- Warning:** Do not place blender jar on base while motor is running.
- Do not remove blade assembly from blender jar when removing blender jar from base. Simply lift blender jar from motor base.
- Boiling liquids or solid frozen foods (with the exception of ice cubes or ½-inch [1.3 cm] pieces of frozen fruit) should never be put into the blender jar.
- Do not put ice, frozen foods or very cold liquids into a blender jar that has come directly from a hot dishwasher.
- Do not put very hot liquids or foods into a blender jar that has come directly from the freezer. Boiling liquids should cool for 5 minutes before being poured into blender jar.
- Follow Cleaning and Maintenance instructions on page 6, prior to your first use.

## OPERATION

- Place the motor base of your Cuisinart® VELOCITY 600-Watt Blender on a flat, sturdy surface. It is important that the surface be clean and dry. Assemble the blender jar by following the Assembly Instructions. Once the jar is assembled and is in position on the motor base, plug the unit into an electrical outlet.
- Put all necessary ingredients into the blender jar and replace the cover. You may add more ingredients by lifting the measured pour lid and dropping ingredients through the fill area. Replace the measured pour lid after adding ingredients. Do not put hands into blender jar with blender plugged in.  
**Note:** Add liquid ingredients first, then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.  
**Note:** To remove blender jar cover, lift edge of cover upward. Lifting measured pour lid will not remove cover.
- Start Blending**  
Turn dial to LOW or HIGH Speed. Blender will run until dial is turned to OFF.

**Pulse mode:** Turn dial to PULSE and alternately “pulse and release” in short bursts until ingredients have reached desired consistency.

**To crush ice:** The VELOCITY 600-Watt Blender motor is strong enough to crush ice without liquid. Place ice cubes in the blender jar. Turn dial to HIGH and run until ice is crushed to desired consistency. Turn dial to OFF.

### To stop blending process:

Simply turn dial to OFF.

**To dislodge food:** Use a rubber or plastic spatula to help remove food lodged around the removable blade assembly. Do not use spatula until you have turned the blender off. Replace the cover and measured pour lid and continue blending, if necessary. Make sure spatula is not inside the blender jar before blending.

**To reset the unit:** This appliance features an advanced resettable thermal fuse. In the event of an overload condition, the unit will shut down to protect the motor from overheating. To reset the appliance when this happens, unplug the unit and let it cool for a minimum of 15 minutes. Then, reduce the contents of the blender jar and/or clear any jams. Restart the unit as noted in the operating directions.

**When finished blending:** Turn dial to OFF and unplug the blender from the electrical outlet. Never remove the blender jar from the motor base until the blender is off. Do not remove blade assembly from blender jar when removing jar from motor base. Simply lift blender jar from motor base. Do not put hands into blender jar with blender plugged in.

## CLEANING AND MAINTENANCE

Always unplug your Cuisinart® VELOCITY 600-Watt Blender from the electrical outlet before cleaning. The blender is made of corrosion-resistant parts that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. If any part is damaged or blender jar is chipped or cracked, DO NOT USE BLENDER.

Remove the blender jar from the motor base by lifting straight up and away. Remove blade assembly by turning counterclockwise.

Remove the blade assembly. Wash in warm soapy water, rinse, and dry thoroughly.

**CAUTION:** Handle the blade assembly carefully. It is SHARP and may cause injury. Do not attempt to remove blades from assembly.

Remove the blender jar cover and the measured pour lid. Wash in warm, soapy water; rinse and dry thoroughly, or place in upper rack of dishwasher. The blender jar must be washed in warm, soapy water and rinsed and dried thoroughly. The blender jar can also be placed upside down in dishwasher.

Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquid, or place in a dishwasher.

**Tip:** You may wish to clean your blender blade assembly as follows: Squirt a small amount of dishwashing liquid into assembled blender jar and fill halfway with warm water. Run on Low for 15 seconds. Repeat, using clean tap water. Rinse and dry all parts thoroughly.

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

## DOs and DON'Ts WHEN USING YOUR BLENDER

### DO:

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the blender motor base.
- Always use the blender on a clean, sturdy and dry surface.
- **Always add liquid ingredients to the blender jar first, then add remaining ingredients. This will ensure that ingredients are uniformly mixed.**
- Cut most foods into cubes approximately ½ inch (1.3 cm) to 1 inch (2.5 cm) to achieve a more uniform result. Cut all cheeses into pieces no larger than ½ inch (1.3 cm).
- Use the measured pour lid to measure liquid ingredients such as alcohol. Replace measured pour lid after ingredients have been added.
- Use a rubber or plastic spatula as needed, only when the blender is turned off. Never use metal utensils, as damage may occur to the blender jar or blade assembly.
- Place cover on firmly. Always operate the blender with the cover on.
- Make sure removable blade assembly is tightly attached to blender jar.
- Always remove blade assembly before cleaning.
- When scraping the blender jar with a spatula, remove the food from the sides of the blender jar and place food in the center of the blender jar, over the blade assembly.
- When chopping fresh herbs, garlic, onion, zest, bread crumbs, nuts, spices, etc., make sure the blender jar and blade assembly are completely dry.
- If food tends to stick to the sides of the blender jar when blending, pulse in short bursts.
- Pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.

### DON'T:

- Don't store food or liquids in your blender jar.
- Don't place blade assembly on motor base without the blender jar attached.
- Don't attempt to mash potatoes, knead heavy dough, or beat egg whites.
- Don't remove blender jar while unit is on. Keep the blender jar cover on the blender jar while blending.
- Don't twist removable blade assembly from blender jar when removing blender jar from motor base. Simply lift blender jar from motor base.
- Don't overprocess foods. Blender will achieve most desired results in seconds, not minutes.
- Don't overload blender. If the motor stalls, turn the blender off immediately, unplug the unit and remove a portion of the food, then continue.
- Don't use any utensil inside the blender jar while the motor is on.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- Don't put hands inside the blender jar when blender is plugged in.
- Don't add boiling liquids or frozen foods (except ice cubes or ½-inch (1.25 cm) pieces of frozen fruit) to glass blender jar. Boiling liquids should cool for 5 minutes before being poured into blender jar.
- Don't run blender when jar is empty.

## RECIPE TIPS

The simple recipes that follow include some old Cuisinart favourites as well as some creative combinations that are sure to please your friends and family. Thanks to the superior ice crushing power of the VELOCITY 600-Watt Blender, you'll also be able to make delicious frozen drinks.

### Chopping Nuts

Put ½ cup (118 ml) shelled nuts into the blender jar and cover blender. Pulse until desired chop is achieved. Pulse fewer times for coarsely chopped nuts. For best results process small amounts, ½ cup (118 ml) or less.

### Bread, Cookie or Cracker Crumbs

Break or cut bread, cookies or crackers into pieces ½ inch (1.25 cm) or less in size. For best bread results, use day-old bread (drier bread works best). Put bread, cookie or cracker pieces in blender jar. Pulse to chop, then run continuously until desired texture of crumbs is achieved. For best results, process 1 cup (237 ml) or less at a time.

### Crushing Ice

Put up to 10 standard ice cubes into the blender jar. Cover. Blend on High until crushed.

### Grating Fresh Citrus Zest

For best results, blender jar and cutting assembly must be clean and dry. Remove zest from fruit in strips using a vegetable peeler; use a sharp knife to remove the bitter white pith from the underside of the zest. Process no more than 8 strips at a time (zest of 1 medium lemon). Cut strips in half. Put strips and 1 teaspoon (5 ml) sugar or coarse salt (from recipe) into the blender jar. Cover blender jar. Run on Low for 15 to 20 seconds.

### Baby Food

Combine ½-cup (118 ml) cooked vegetables, fruit or meat with 3 to 4 tablespoons (45 to 60 ml) liquid (water, milk, fruit juice, broth, or cooking liquid) in the blender jar. Run on Low for 15 to 20 seconds until a smooth purée is reached. Add more liquid as necessary and process further until desired texture is reached. Always consult with your pediatrician/family physician concerning the best foods for your baby and when to introduce new foods to his/her diet.

### Grinding Hard Cheese

Cut cheese into ½-inch (1.25 cm) pieces; remove all outer hard rind. Put cheese into blender jar. Pulse to chop cheese, 10 to 12 times, then run on High until desired grind is reached. For best results, grind no more than 3 ounces (85 g) of cheese at a time.

### Grinding Spices

For best results, blender jar and cutting assembly must be clean and dry. Put ¼ to ½ cup (60 to 125 ml) of spices/seeds/peppercorns into blender jar. Pulse to break up, then run for 20 to 40 seconds.

### Whipping Cream

If possible, chill blender jar and cutting assembly in refrigerator for 15 minutes. Put 1 cup (250 ml) heavy or whipping cream into blender jar. Cover jar. Run on Low until cream is thickened. (Do not overblend – bits of butter will begin to form.) If desired, add 1 tablespoon (15 ml) sugar and 1 to 2 teaspoons (5 to 10 ml) of vanilla or other flavouring. Consistency with be that of a thickened but not fluffy whipped cream, and is most appropriate for topping desserts or coffee drinks.

When using the blender to purée hot mixtures such as creamed soups and baby foods, strain the solids from the liquid, reserving the cooking liquid. Then put ½ to 1 cup (125 to 250 ml) of the reserved cooking liquid into the blender jar along with the cooked solids. Begin blending on Low and then turn to High until desired consistency/purée is reached.

Allow hot foods to cool slightly before blending to prevent steam buildup, which may cause the lid to lift up from the blender jar.

Keep your blender out on the counter within easy reach, and you will be surprised how often you will use it.

Keep ice cubes made of juices, yogurt, milk or fruit purées on hand to substitute for plain ice when making smoothies and frosty beverages to prevent diluting the drink.

For quick cleaning, add 1 cup (250 ml) of warm water and a drop of liquid dish soap to the blender jar. Cover and run on Low or High for 30 seconds or more as needed. Discard the soapy water and rinse blender thoroughly before the next use.

## QUICK REFERENCE GUIDE

To activate blender	Plug in, turn knob to desired speed
To begin blending	Turn knob
To change speeds	Turn knob
To pulse	Turn knob to pulse
To crush ice	Blend on High
To stop blending (and deactivate blender)	Turn knob to off and unplug

## SPEED SELECTION GUIDE

Refer to this guide to choose the best blender speed for your desired result.

Ingredient/Recipe	Speed	Result
Reconstituting frozen juice concentrate	Low	Smooth and full-bodied
Mayonnaise	Low	Thick and creamy
Salad dressings	Low or High	Completely blended and emulsified
Nuts [shelled, ½ cup (125 ml) or less at a time]	High – Pulse to chop	Coarse to fine
Heavy or whipping cream	Low – Pulse	Thick, creamy topping
Bread, cookies or crackers [add ½-inch (pieces, 1 cup or less at a time)]	High – Pulse first, then blend	Coarse to fine as desired
Grating/chopping citrus zest [add 1 to 2 teaspoons (5 to 10 ml) sugar or salt from recipe]	Low – Pulse first, then blend	Uniformly fine
Smoothies, shakes, health drinks	Low or High	Smooth, creamy and thick
Baby food/fruit and vegetable purée	High	Smooth and creamy
Frozen cocktails	High	Thick and slushy
Hard cheeses	High – Pulse first, then blend	Coarse to fine
Spices	Low or High – Pulse first, then blend	Coarse to fine

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## Berry Cherry Smoothie

*This kid-friendly smoothie is a vitamin-packed way to start the day.*

Makes about 4 cups (1 L)

- ½ **cups (125 ml) orange juice**
- ½ **cup (125 ml) plain yogurt**
- 2 ripe bananas, quartered**
- 1 cup (250 ml) fresh strawberries, hulled and halved**
- 1 cup (250 ml) frozen blueberries**
- 2 cups (500 ml) frozen cherries**
- 1 to 2 tablespoons (15 to 30 ml) honey (optional)**

1. Put ingredients into the blender jar in order listed.
2. Blend on High until smooth, about 1 minute.
3. Serve immediately.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 160 (9% from fat) • carb. 37g • pro. 3g • fat 1g  
• sat. fat 0g • chol. 4mg • sod. 20mg • calc. 70mg • fiber 4g*

## Power Blast Protein Smoothie

*Blend up this smoothie for a post-workout boost.*

Makes about 5 cups (1.25 L)

- 2 cups (500 ml) soy, almond or hemp milk (cow's milk may also be used)**
- ½ **cup (125 ml) plain or vanilla yogurt**
- 2 tablespoons (30 ml) protein powder**
- 3 tablespoons (45 ml) almond butter (any nut butter may be substituted)**
- 2 tablespoons (30 ml) honey**
- 2 ripe bananas, quartered**
- 1 cup (250 ml) frozen peaches**
- 1 cup (250 ml) frozen blueberries**

1. Put ingredients into the blender jar in order listed.
2. Blend on High until smooth, about 1 minute.
3. Serve immediately.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 175 (23% from fat) • carb. 28g • pro. 8g • fat 5g  
• sat. fat 1g • chol. 3mg • sod. 76mg • calc. 70mg • fiber 3g*

## Very Berry Smoothie

*A simple formula for a summertime drink, the mix of frozen and fresh fruit creates the perfect slushy consistency.*

Makes about 3 cups (750 ml)

- 1 cup (250 ml) orange juice**
- 1 ripe banana, quartered**
- 1 cup (250 ml) fresh strawberries, hulled**
- ½ **cup (125 ml) frozen mixed berries**
- 1 cup (250 ml) frozen strawberries**

1. Put all ingredients into blender jar in order listed.
2. Blend on High until smooth, about 1½ minutes.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 56 (3% from fat) • carb. 14g • pro. 1g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 6mg  
• calc. 18mg • fiber 2g*

## Kale Smoothie

*Green smoothies are all the rage for good reason – they are packed with nutrients and are a great way to start the day. This is what we like to call the beginner's smoothie, for the mango and strawberries add just the right amount of sweetness to balance out the kale.*

Makes about 2½ cups (625 ml)

- 1 cup (250 ml) almond milk, or orange juice**
- 4 stems locinato kale, trimmed of hard stems and cut into 2-inch (5 cm) pieces [2 cups (500 ml) chopped]**
- 1 medium apple, cored and cut into 1-inch (2.5 cm) pieces**
- ½ **cup (125 ml) frozen mango**
- ½ **cup (125 ml) frozen strawberries**

1. Put all ingredients into blender jar in the order listed.
2. Blend on High until completely smooth and bright green, for 1½ minutes.
3. Serve immediately.

*Nutritional information per serving [10 ounces (283 g)]:  
Calories 48 (16% from fat) • carb. 9g • pro. 2g • fat 1g  
• sat. fat 0g • chol. 0mg • sod. 10mg • calc. 27mg • fiber 2g*

## Immune Support Smoothie

When you are feeling run down, this smoothie is a great pick-me-up!

Makes about 4 cups (1 L)

- ¾ cups (175 ml) pomegranate juice**
- 1 ripe mango, cut into 1-inch (2.5 cm) pieces [about 1¼ to 1½ cups (300 to 375 ml)]**
- 2 kiwis, each cut into 4 pieces**
- 1 cup (250 ml) frozen strawberries**
- 1 cup (250 ml) frozen blackberries**
- 1 tablespoons (15 ml) wheat germ**
- 1 tablespoon (15 ml) flax seed oil**

1. Put ingredients into the blender jar in order listed.
2. Blend on High until smooth, about 1½ minutes.
3. Serve immediately.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 150 (24% from fat) • carb. 29g • pro. 2g • fat 4g  
• sat. fat 0g • chol. 0mg • sod. 6mg • calc. 33mg • fiber 5g*

## Vitamin C Smoothie

This tropical combination of ingredients gives you well over the daily recommended amount of vitamin C. The papaya gives it a beautiful colour, just asking to be served in a chilled, tall, clear glass.

Makes about 5 cups (1.25 L)

- 1 cup (250 ml) orange juice**
- 2 cups (500 ml) fresh strawberries, hulled and halved**
- 1 medium orange, in segments, about 1 cup (250 ml)**
- 1 cup papaya pieces [1-inch (2.5 cm) pieces]**
- 1½ cups (375 ml) frozen mango pieces [1-inch (2.5 cm) pieces]**
- Lime wedges, for serving**

1. Put ingredients into the blender jar in order listed.
2. Blend on High until smooth, about 1 minute.
3. Serve immediately with a wedge of lime.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 94 (5% from fat) • carb. 23g • pro. 2g • fat 1g  
• sat. fat 0g • chol. 0mg • sod. 10mg • calc. 41mg • fiber 3g*

## Piña Colada

This is a more natural take on the traditional piña colada, using coconut milk rather than cream of coconut.

Makes about 6 cups (1.4 L)

- 1 cup (250 ml) good quality white rum**
- ½ cup (125 ml) unsweetened coconut milk**
- 3 cups (750 ml) RIPE, fresh pineapple, “cut into 2-inch (5 cm) pieces**
- 1 cup (250 ml) coconut sorbet**
- 1 cup (250 ml) frozen pineapple, cut into ½-inch (1.25 cm) pieces**
- 6 ice cubes**

1. Put rum, coconut milk, fresh pineapple, sorbet and frozen pineapple together into the blender jar.
2. Blend on High until well blended, about 45 seconds. With blender running, remove measured pour lid from the blender cover and add ice cubes, one at a time.
3. Drink may be slightly thin, so it is also great over ice.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 237 (14% from fat) • carb. 27g • pro. 1g • fat 4g  
• sat. fat 4g • chol. 0mg • sod. 15mg • calc. 11mg • fiber 1g*

## Strawberry Daiquiri

Four ingredients blend together to make this classic frozen cocktail – cocktail umbrellas optional.

Makes about 4 cups (1 L)

- 1½ cups (375 ml) good quality white rum**
- ¼ cup (60 ml) fresh lime juice**
- ¼ cup (60 ml) simple syrup\***
- 4 cups (1 L) frozen strawberries [1-pound (454 g) bag]**

1. Put all ingredients, in the order listed, into the blender jar.
2. Blend on High until well blended, about 45 seconds.
3. Serve immediately, preferably in chilled glasses.

\* Simple syrup is sugar dissolved in water. To make, place equal parts water and granulated sugar in a saucepan set over medium-low heat. Syrup is done once the sugar has dissolved. Cool completely before using.

*Nutritional information per serving [8 ounces (227 g)]:  
Calories 266 (0% from fat) • carb. 21g • pro. 1g • fat 0g  
• sat. fat 0g • chol. 0mg • sod. 1mg • calc. 22g • fiber 3g*

## Frozen Hot Chocolate with Baileys

The ultimate chocolate indulgence, this will satisfy the most serious of chocolate cravings. Go the extra mile with whipped cream and chocolate shavings.

Makes about 5 cups (1.25 L)

- 2 cups (500 ml) whole milk**
- 4 ounces (113 g) semisweet chocolate chips [about ½ cup (125 ml)]**
- 1 tablespoon (15 ml) cocoa powder**
- ⅓ cup (79 ml) granulated sugar**
- 2 tablespoons (30 ml) Liqueur Irish Cream**
- 3 cups (750 ml) ice (about 21 cubes)**
- Freshly whipped cream, for topping**
- Grated chocolate, for garnish**

1. Put the milk in a medium saucepan and set over medium heat to bring to just a boil.
2. While the milk is heating, put the chocolate chips, cocoa powder and sugar into a small heatproof mixing bowl. Once milk has just come to a boil, pour over the chocolate mixture and let sit for a few minutes. After resting, whisk to fully combine and then cool to room temperature.
3. Once the milk/chocolate mixture has cooled, transfer to the blender jar. Add the Baileys and the ice.
4. Blend on High until well blended, about 35 seconds. Transfer to serving glasses and top with whipped cream and sprinkle with chocolate. Serve immediately.

*Nutritional information per serving [4 ounces (113 g)]:  
Calories 235 (36% from fat) • carb. 33g • pro. 4g • fat 10g  
• sat. fat 6g • chol. 10mg • sod. 47mg • calc. 120mg • fiber 2g*

## Pistachio Milkshake

While any flavour will do, we in the test kitchen are partial to pistachio. Do not skimp on ingredients – seek out the best quality ice cream that you can find – this is dessert, after all!

Makes about 3 cups (750 ml)

- 1 to 1¼ cups (250 to 300 ml) whole milk**
- 2 cups [500 ml (1 pint)] pistachio ice cream**
- Toasted, chopped pistachios, for garnish**

1. Put 1 cup (250 ml) of the milk and the ice cream into the blender jar.
2. Blend on Low until well blended, about 15 to 20 seconds, adding more milk through the opening in the lid to reach desired consistency.
3. Divided among glasses and sprinkle with chopped pistachios for garnish.

*Nutritional information per serving [6 ounces (170 g)]:  
Calories 327 (61% from fat) • carb. 25g • pro. 7g  
• fat 22g • sat. fat 12g • chol. 116mg • sod. 106mg  
• calc. 169mg • fiber 1g*

## Curried Coconut and Butternut Squash Soup

The coconut milk and puréed butternut squash make this a rich-tasting and creamy soup without the added calories of heavy cream.

Makes about 5½ cups (1.3 L)

- 2 tablespoons (30 ml) butter or ghee\***
- 1 small onion, chopped**
- 1 jalapeño, seeded and finely chopped**
- 1 1-inch (2.5 cm) piece of ginger, peeled and finely chopped**
- 2 garlic cloves, finely chopped**
- 1 tablespoon (15 ml) curry powder**
- 1 butternut squash, about 2½ pounds (1.1 kg), peeled, seeded and cut into 2-inch (5 cm) cubes**
- 1 can [13.5 ounces (383 g)] coconut milk**
- 1½ cups (375 ml) chicken broth, reduced sodium**
- ½ teaspoon kosher salt**

1. Heat the butter or ghee in a 6-quart (5.6 L) saucepan set over medium-low heat. Once melted, add the onion, jalapeño, ginger and garlic; stir. Add the curry powder and let sauté very gently for about 5 minutes; be careful to keep the heat low enough so that it will gently heat, but the mixture will not burn.
2. Stir in the squash, mix well to ensure that the ingredients are well coated. Add the coconut milk, broth and salt and bring mixture to a boil. Reduce to a simmer and continue cooking uncovered, stirring occasionally, until squash is tender, about 30 minutes.

- Once tender, separate the solids from liquids. Put about half of the broth and half of the solids into the blender jar. Blend on Low for about 10 seconds and then switch speed to High to blend thoroughly. Transfer soup into a clean pot. Repeat with remaining ingredients, gradually adding the remaining broth to reach desired consistency. Taste and adjust seasoning accordingly.

\* Ghee is an Indian clarified butter found in the specialty food section of supermarkets or health food stores.

*Nutritional information per serving [1 cup (250 ml)]:*  
 Calories 296 (54% from fat) • carb. 33g • pro. 4g  
 • fat 19g • sat. fat 16g • chol. 12mg • sod. 443mg  
 • calc. 123mg • fiber 5g

## Corn and Green Chile Chowder

*This chowder carries a bit of heat, so use half of the jalapeño if you are sensitive to spice.*

Makes about 6 cups (1.4 L)

- 2 tablespoons (30 ml) unsalted butter**
- 1 medium onion, finely chopped**
- 1 jalapeño pepper, seeded and finely chopped**
- 1 garlic clove, finely chopped**
- 1 medium red pepper, finely chopped**
- 1 teaspoon (5 ml) kosher salt, divided**
- ½ teaspoon (2.5 ml) freshly ground pepper, divided**
- 1 tablespoon (15 ml) unbleached, all-purpose flour**
- ½ cup (125 ml) lager-style beer**
- 1 can [4.5 ounces (128 g)] chopped green chiles**
- 3 cups (750 ml) corn kernels (cut from about 3 ears of corn, or use frozen, thawed, corn kernels)**
- 1 cup (250 ml) chicken broth, reduced sodium**
- ½ cup (75 ml) heavy cream**

- Heat the butter in a 6-quart (5.6 L) saucepan set over medium-low heat. Once melted add the onion, jalapeño and garlic, with ½ of the salt and ½ of the pepper. Stir and sauté until fragrant, but picking up no colour. Add the red pepper and sauté for 2 to 5 minutes, until softened. Stir in the flour and stir for 1 to 2 minutes to be sure to cook off the flour taste.

- Add the beer, chiles, corn, broth and remaining salt and pepper, and bring to a boil. Once the liquid begins to boil, reduce heat and allow to simmer for about 15 minutes, to blend flavours. Stir in cream and allow to simmer, stirring occasionally, for another 15 minutes, until reduced slightly.
- Remove about 2 cups (500 ml) of soup and transfer the remaining to the blender jar. Blend on Low to begin blending, and then switch speed to High and run for about 1 minute until puréed.
- Stir in reserved chowder and taste, adjusting seasoning if necessary. Serve immediately.

*Nutritional information per serving:*  
 Calories 177 (45% from fat) • carb. 21g • pro. 3g • fat 9g  
 • sat. fat 6g • chol. 28mg • sod. 449mg  
 • calc. 22mg • fiber 3g

## Lightened Broccoli and Potato Soup

*Everyone is looking for ways to make cream soups “healthy” and this recipe may have just done so. There is no milk or cream in this version of the old favourite, rather the potatoes blended with the broccoli create the creamy texture that everyone craves.*

Makes about 4 cups (1 L)

- 1 tablespoon (15 ml) olive oil**
- 1 garlic clove, chopped**
- 1 small leek, white and light green parts only, thinly sliced**
- 1 teaspoon (5 ml) kosher salt, divided**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- 1 pound (454 g) broccoli, stems cut into ½-inch (1.25 cm) pieces, florets separated – tougher/bottom stalks peeled**
- ½ pound (227 g) red potatoes, peeled and cut into ½-inch (1.25 cm) pieces**
- 3 cups (750 ml) chicken or vegetable broth, reduced sodium**

- Heat the olive oil in a 6-quart (5.6 L) saucepan over low heat. Add the garlic and leek, with ½ teaspoon (2.5 ml) of the salt and pepper. Sauté until softened, about 8 to 10 minutes. Raise the heat to medium and add the broccoli stems, potatoes and remaining salt; sauté 2 to 3 minutes. Add the stock and bring to a boil. Reduce heat to a medium-low, and stir in the florets. Simmer until vegetables are tender.

- Once tender, separate the solids from liquids. Put about half the broth and half of the solids into the blender jar. Blend on Low for about 10 seconds and switch to High to blend thoroughly. Transfer soup into a clean pot. Repeat with remaining ingredients.

- Taste and adjust seasoning as desired.

*Nutritional information per serving [1 cup (250 ml)]:*  
 Calories 76 (4% from fat) • carb. 17g • pro. 4g • fat 0g  
 • sat. fat 0g • chol. 0mg • sod. 795mg  
 • calc. 54mg • fiber 4g

## Creamy Tomato Soup

*So simple and satisfying, this soup can be made in less than 20 minutes.*

Makes about six 8-ounce (227 g) servings

- 2 teaspoons (10 ml) olive oil**
- 1 small to medium onion, chopped**
- 2 garlic cloves, chopped**
- ¾ teaspoon (3.75 ml) kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- ¼ teaspoon (1 ml) dried thyme**
- 2 cans [14.5 ounces (411g) each] diced tomatoes**
- 1 cup (250 ml) reduced sodium chicken broth**
- ½ cup (125 ml) heavy cream**

- Heat the oil in a medium saucepan over medium heat. Add the chopped onions and garlic with the salt, pepper and thyme. Sauté until soft and fragrant, about 5 minutes.
- Add the tomatoes and chicken broth and turn up heat so that the soup comes to a boil. Once boiling, reduce temperature to maintain a healthy simmer. Add the cream and let simmer for about 5 to 8 minutes.
- Once finished, add ingredients to the blender jar. Blend on Low for 10 seconds, and then switch speed to High to blend thoroughly.
- Taste and adjust seasoning accordingly before serving.

*Nutritional information per serving [1 cup (250 ml)]:*  
 Calories 102 (67% from fat) • carb. 6g • pro. 2g • fat 7g  
 • sat. fat 5g • chol. 27mg • sod 474mg • calc. 21mg • fiber 1g

## Champagne Vinaigrette

*This all-purpose dressing is incredibly versatile as a salad topper, marinade or finishing drizzle for roasted vegetables.*

Makes about 1 scant cup

- 2½ tablespoons (40 ml) Champagne vinegar**
- 1 teaspoon (5 ml) Dijon mustard**
- 1 small shallot, halved**
- ¼ teaspoon (1 ml) kosher salt**
- Pinch ground black pepper**
- ¾ cup (175 ml) extra virgin olive oil**

- Put the vinegar, mustard, shallot, salt and pepper into the blender jar. Blend on Low until processed. Slowly add the oil through the opening while blending on Low (while using the measuring cap or a dishtowel to shield the opening to prevent any splatter).
- Let mixture blend an additional 20 seconds after all has been added.
- Taste and adjust seasoning as desired.

*Nutritional information per serving [1 tablespoon (15 ml)]:*  
 Calories 91 (96% from fat) • carb. 0g • pro. 0g • fat 11g  
 • sat. fat 2g • chol. 0mg • sod. 45mg • calc. 0mg • fiber 0g

## Creamy Caesar Dressing

*Toss with crispy romaine lettuce, croutons and freshly grated Parmesan for the quintessential Caesar salad.*

Makes about ¾ cup (175 ml)

- 1 ounce (28 g) Parmesan cheese, cut in ½-inch (1.25 cm) cubes**
- 1 large garlic clove, peeled**
- 1 large egg yolk\***
- 2 teaspoons (10 ml) Dijon mustard**
- 1 tablespoon (15 ml) white vinegar (wine or Champagne both work well)**
- 1 tablespoon (15 ml) balsamic vinegar**
- 1 tablespoon (15 ml) fresh lemon juice**
- 1 teaspoon (5 ml) Worcestershire sauce**
- 1 anchovy fillet [or 1–2 teaspoons (5–10 ml) anchovy paste]**
- ½ teaspoon (2.5 ml) kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- ⅓ cup (75 ml) vegetable oil**
- ⅓ cup (75 ml) extra virgin olive oil**

- Put cheese and garlic into the blender jar. Turn on High for 5 seconds to chop.
- Scrape down the sides of the blender jar and add the yolk, mustard, vinegars, lemon juice, Worcestershire, anchovy, salt and pepper. Blend on Low for about 10 seconds to combine.
- Combine the oils together in a measuring cup with a pour spout. While running the blender on Low, slowly pour the oil through the opening in the lid while using the measuring cup or dishtowel to shield the opening to prevent any splatter.
- Continue running to fully emulsify for a total of 45 seconds.
- Taste and adjust seasonings. If not using immediately, place dressing in a covered airtight container and refrigerate for up to 3 days.

*Nutritional information per serving [one tablespoon (15 ml)]:*  
 Calories 109 (94% from fat) • carb. 1g • pro. 1g • fat 12g  
 • sat. fat 2g • chol. 25mg • sod. 146mg  
 • calc. 27mg • fiber 0g

- \* Raw egg warning: Caution is suggested in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean, grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell. For a lower-cholesterol mayonnaise, and to avoid using raw eggs, use cholesterol-free egg substitute for the egg yolk.

## Creamy Dill Dressing

*This dressing packs a punch of flavour, perfect for sliced cucumbers or served with poached salmon. Allowing it to sit overnight gives the flavours a chance to fully develop plus the consistency will thicken.*

Makes about 3 cups (750 ml)

- 1 cup (250 ml) buttermilk**
- 1 cup (250 ml) sour cream**
- ½ cup (125 ml) mayonnaise (may use light)**
- ⅔ cup (150 ml) fresh dill, packed**
- 1 tablespoon (15 ml) , plus 2 teaspoons (10 ml) fresh lemon juice**
- 1 small shallot, about ½ ounce (15 g)**
- ¾ teaspoon (3.75 ml) kosher salt**
- Pinch freshly ground black pepper**

- Place ingredients in the blender jar in order listed.

- Blend on Low for about 30 seconds and then up to High for an additional 10 seconds until smooth.
- Dressing can be used right away, but for the best flavour, allow to rest for at least 30 minutes so that flavours have the chance to blend and develop.

Note: Dressing will last up to 1 week stored in the refrigerator.

*Nutritional information per serving [1 tablespoon (15 ml)]:*  
 Calories 29 (88% from fat) • carb. 1g • pro. 0g • fat 3g  
 • sat. fat 1g • chol. 4mg • sod. 56mg • calc. 13mg • fiber 0g

## Hollandaise Sauce

*Fair warning: It is almost too easy to make this classic and decadent sauce in the Cuisinart® blender!*

Makes 1 cup (250 ml)

- ½ cup [¼ pound (125 g), 1 stick] unsalted butter**
- 4 large egg yolks**
- ¼ teaspoon (1 ml) kosher salt**
- Pinch ground mustard**
- Pinch freshly ground black pepper**
- 1½ tablespoons (25 ml) fresh lemon juice**

- Put the butter into a saucepan set over low heat until butter is melted and reaches a slight simmer.
- While the butter is melting, put the remaining ingredients into the blender jar. About a minute before adding the butter, blend on Low for about 30 seconds to combine.
- With the blender still running on Low, carefully remove the measured pour lid from the cover. Very slowly drizzle the hot butter through the opening while using the measuring cup or dishtowel to shield the opening to prevent any splatter. When adding the butter, be careful not to add the white milk solids that will be left on the bottom of the pan. Once all butter has been added, check hollandaise for consistency. Use a long, skinny spatula to stir as some yolk may have accumulated in the well by the blade. If overall consistency is too thick, blend in some hot water, 1 tablespoon (15 ml) at a time, until desired consistency is achieved.
- Taste and adjust seasoning accordingly.
- Serve immediately or transfer hollandaise to a double boiler to keep warm for serving.

*Nutritional information per serving [1 tablespoon (15 ml)]:*  
 Calories 114 (97% from fat) • carb. 0g • pro. 1g • fat 12g  
 • sat. fat 7g • chol. 82mg • sod. 35mg • calc. 6mg. • fiber 0g

## Thai Peanut Sauce

*This addictive sauce, traditionally used for chicken or beef satay – is also delicious spooned over steamed rice or sautéed vegetables.*

Makes about 1¾ cups (425 ml)

- 1 serrano chile, seeded and roughly chopped**
- 1 garlic clove**
- 1-inch (2.5 cm) piece ginger, peeled and cut into 4 pieces**
- 1 cup (237 ml) roasted, unsalted peanuts**
- ½ cup (125 ml) coconut milk**
- 2 tablespoons (30 ml) soy sauce, low sodium**
- 1 tablespoon (15 ml) sesame oil**
- 1 tablespoon (15 ml) rice vinegar**
- 2 teaspoons (10 ml) fish sauce [if you are using salted peanuts, you may want to reduce this to 1 teaspoon (5 ml)]**
- 2 tablespoons (30 ml) packed light or dark brown sugar**
- 1 tablespoon (15 ml) red chile paste**

- Put the chile, garlic and ginger into the blender jar. Pulse on High 2 to 3 times to finely chop. Scrape down the sides of the jar.
- Add the remaining ingredients. Blend on Low until completely smooth, about 30 to 40 seconds, switching to High for the last 15 seconds.
- Serve immediately, or store in the refrigerator for up to one week.

*Nutritional information per serving [2 tablespoons (30 ml)]:*  
 Calories 98 (69% from fat) • carb. 5g • pro. 3g • fat 8g  
 • sat. fat 2g • chol. 0mg • sod. 125mg • calc. 8mg • fiber 1g

## Banana Buttermilk Pancakes

*These pancakes lean on the sweet side –fitting for that special Sunday brunch, plus the kids will love them.*

Makes 16 pancakes

- 1¾ cups (425 ml) unbleached, all-purpose flour**
- ¼ cup (60 ml) granulated sugar**
- ¼ cup (60 ml) packed light brown sugar**
- 1 teaspoon (5 ml) baking soda**

- ½ teaspoon (2.5 ml) baking powder**
- ¼ teaspoon (1 m) kosher salt**
- ¼ teaspoon (1 ml) ground cinnamon**
- 1½ cups (375 ml) buttermilk**
- 2 large eggs**
- ¾ teaspoon (3.75 ml) pure vanilla extract**
- 2 ripe bananas (½ mashed, 1½ cut into thin slices)**
- ¼ cup (60 ml) unsalted butter, melted [½ stick, 4 tablespoons (60 ml)]**
- Unsalted butter for cooking**

- Stir together the flour, sugars, baking soda, baking powder, salt and cinnamon together in a small bowl.
- Put the buttermilk, eggs, vanilla and the mashed banana into the blender jar. Blend on Low for 10 seconds. With the blender still running, slowly pour the melted butter through the lid until incorporated.
- Add the reserved dry ingredients and Pulse about 10 to 15 times and then blend on Low for about 5 to 10 seconds to just fully incorporate. If necessary, scrape the sides of the blender jar with a rubber spatula before blending on Low.
- Place a griddle or large nonstick skillet over medium heat. Once preheated, melt a small amount of butter to just coat the pan. Drop batter evenly into the pan using a ¼-cup (60 ml) measure. Place 2 to 3 banana slices on each pancake. Cook pancakes until bubbles form, about 2 minutes; flip and cook until done, about 1 to 2 minutes longer. Repeat with remaining batter.
- Transfer to warm plates for serving. As you finish each round of pancakes, you can keep them warm on a wire rack placed on a baking sheet inside a low oven [200°F (95°C)].

*Nutritional Information per serving (2 pancakes):*  
 Calories 199 (34% from fat) • carb. 27g • pro. 6g • fat 8g  
 • sat. fat 4g • chol. 71mg • sod. 306mg • calc. 81mg • fiber 1g



## Dairy-Free Chocolate Mousse

*This rich chocolate mousse is so good, you won't miss a thing!*

Makes eight, ½-cup (125 ml) servings

- 1 cup (250 ml) soy milk**
- 12 ounces (340 g) semisweet chocolate chips**
- ⅓ cup (79 ml) granulated sugar**
- 2 teaspoons (10 ml) pure vanilla extract**
- 1 package [14 ounces (397 g)] silken tofu, cut into 1-inch (2.5 cm) cubes**

1. Put soy milk into a saucepan and place over medium heat. Bring milk to just a boil.
2. While milk is heating, put the chocolate, sugar and vanilla extract into the blender jar.
3. Once milk is hot, pour over the chocolate in the blender and blend on Low for about 20 seconds. Remove the measured pour lid from the blender cover and add the tofu cubes while the blender is running on Low for about 1 minute, until homogenous.
4. Pour mousse into individual custard cups, wrap with plastic and refrigerate for at least 2 hours before serving.

*Nutritional information per serving:*

*Calories 290 (41% from fat) • carb. 39g • pro. 5g • fat 14g • sat. fat 8g • chol. 0mg • sod. 14mg • calc. 21mg • fiber 2g*

## Raspberry Sauce

*Use this sauce as a component to a variety of desserts, from ice cream to cheesecake to chocolate, it complements all very nicely.*

Makes 1¼ cups (300 ml)

- 1 bag [12 ounces (340 g)] frozen raspberries, thawed**
- ¼ cup (60 ml) granulated sugar**
- Pinch kosher salt**
- Pinch orange zest**

1. Place all ingredients into the blender jar.
2. Blend on High for 15 seconds.
3. Pass through a fine mesh strainer to remove all of the raspberry seeds.
4. Taste and adjust seasoning accordingly.

Raspberry sauce will keep refrigerated for about 1 week to 10 days.

*Nutritional information per serving [2 tablespoons (30 ml)]*

*Calories 34 (0% from fat) • carb. 9g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 0mg • calc. 5mg • fiber 1g*

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

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

Email:

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

### Model: CBT-600C SERIES

To facilitate the speed and accuracy of your return, please enclose:

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