

Cuisinart®

INSTRUCTION BOOKLET



Hurricane™ Pro

CBT-2000C

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning or removing contents from blender container. Never put hands into the blender container, or handle the blades with appliance plugged in.**
3. To protect against electrical hazards, and permanent damage to unit, do not put motor base of blender in water or other liquids.
4. 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.
5. Children should be supervised to ensure that they do not play with the appliance.
6. **Do not use carbonated liquids in the blender container, or in any blending container. Using carbonated liquids in a blender container may result in injury.**
7. Do not pour boiling water into the blender container.
8. **Do not blend liquids for more than 6 minutes.**
9. Avoid coming into contact with moving parts.
10. Do not operate this blender or any other appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
11. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. **Keep hands and utensils out of container while blending to prevent the possibility of severe personal injury and/or damage to the blender. A plastic scraper may be used, but must be used only when the blender is not running.**

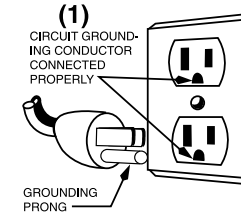
15. **Blades are sharp. Handle carefully.**
16. Always operate blender with lid in place.
17. See Cleaning and Maintenance instructions. **Add:** Not for water jet cleaning.
18. Always operate blender with jar pad properly in place.
19. Do not fill above MAX FILL LINE for blending, SOUP or CLEAN settings.
20. If the container overflows during blending, there is too much liquid/ingredients in the container. Stop blending, remove enough liquid/ingredients to below MAX FILL LINE, and continue blending. Do not operate if overflowing.
21. Do not operate your appliance in an appliance garage. 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.
22. Do not leave the Cuisinart® Hurricane™ Pro blender unattended while operating.
23. The use of ear protection is recommended during extended operating periods.
24. Ensure the jar coupler and motor coupler are aligned and engaged before operating. If unable to engage, remove container and shake contents, then try again.
25. The coupling seat may be hot after running – do not touch.
26. Replace jar pad if worn.
27. When the power is ON and the Start/Stop button is flashing, do not touch coupling seat, interfere with blade movement, or remove blender jar pad. Accidentally touching a speed button may activate the blender.
28. When blending hot liquids, remove center piece of two-piece cover.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS

For your protection, the Cuisinart® Hurricane™ Pro Blenders are equipped with a 3-conductor cord that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure 1.



This appliance is for 120 volts only and should not be used with a converter. **IMPORTANT:** Always unplug the Cuisinart® Hurricane™ Pro blender from outlet when assembling and disassembling.

TO RESET THE UNIT

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

IMPORTANT UNPACKING INSTRUCTIONS

1. Place the box containing the Cuisinart® Hurricane™ Pro blender on a flat, sturdy surface before unpacking.
2. Open box and remove instruction book, the Hurricane Handbook cookbook, and any printed materials from top of box.
3. Remove packing materials and all components. **CAUTION:** Sharp blade inside blender container.
4. Place all packing materials back into the gift box and save, in the event that future shipping of the machine is needed.

TABLE OF CONTENTS

Important Safeguards	2
Unpacking Instructions	3
Features and Components	4
Operating Instructions.	5
Helpful Reminders.	6
Recipe Tips	6
Food Chart.	7
Blender Cleaning and Maintenance	8
Warranty Information.	9

INTRODUCTION

Cuisinart is proud to introduce a blender for home use that delivers the power and advanced functionality of top-of-the line commercial blenders. The Hurricane™ Pro delivers a level of power that far exceeds standard home blenders. Exclusive BlendLogic Smart Technology senses variations in the load and instantly adjusts blending speed, and a unique memory function lets you change – and saves – preset times. We built the Hurricane™ Pro to last, and back it up with an unprecedented 10-year limited motor warranty. Check out the recipes in your Hurricane Handbook and power up – this is a blender you’re going to want to spend time with!

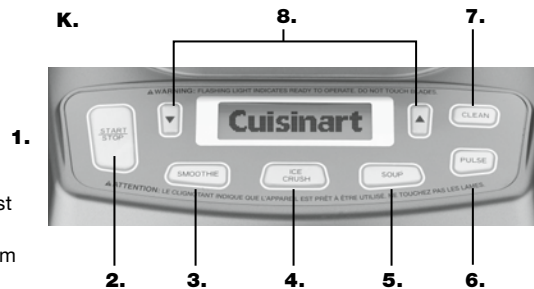
FEATURES AND COMPONENTS

- A. **1.5 Ounce (45 ml) Removable Measuring Cap**
- B. **Tight-Seal 2-Piece Blender Lid**
- C. **Removable Dishwasher Safe Lid Seal**
- D. **Blender Jar with Soft-Grip Handle**
64 oz. (1.9 L), BPA-free Eastman Tritan™ Copolyester, includes English and metric graduations.
- E. **6-Prong Blade/Ball-Bearing Assembly**
Commercial-quality stainless steel construction.
- F. **Removable Dishwasher-Safe Jar Pad**
- G. **ON/OFF Power Switch**
Located on back of unit. Press ON to turn blender on. LCD and touchpad lights will go on. Blender is ready to use.
- H. **Turbo Boost Button**
Delivers an instant burst of 30,000 RPM of power at any time.
- I. **Variable Speed Dial**
Lets you select speeds from 1500 to 24,000 RPM.
- J. **Blender Base**
- K. **Control Panel** (see below for detailed description)



CONTROL PANEL

1. **LCD Screen with Countdown Timer**
Brightly lit window displays function, blending time, and speed selected, prompting you through every step of every blending task. NOTE: LCD screen will go dark after 15 minutes of blender inactivity.
 2. **START/STOP**
Pressing the START/STOP button starts the blending process. Pressing again will stop the blending process.
 3. **SMOOTHIE**
Lets you select preset Fruit smoothie or Green smoothie settings.
 4. **ICE CRUSH**
Preset to crush ice in seconds
 5. **SOUP**
Preset to make hot pureed soup.
 6. **PULSE**
Allow you to pulse at any selected speed.
 7. **CLEAN**
A 30-second preset cycle to clean blades and blender jar after each use.
 8. **TIMER/MEMORY FEATURE**
Arrows (up and down arrows shown) let you adjust time to blend ingredients to personal taste.
- * Note: Soup preset can only be adjusted down from 6 minutes. Customized setting will be memorized unless the unit is turned off or unplugged.



OPERATING INSTRUCTIONS

Place the motor base of the Cuisinart® Hurricane™ Pro on a flat, sturdy surface. It is important that the surface is clean and dry. Fit the blender jar on the motor base. Once assembled, plug the Cuisinart® Hurricane™ Pro into an electrical outlet.

Add all necessary ingredients to the blender jar and secure the lid. You may add more ingredients by removing the measuring cap and dropping ingredients through the fill area. Replace the measuring cap after adding any ingredients.

Do not put hands in blender jar with the blender plugged in. Start blending:

1. **POWER ON.** Press the Power ON/OFF switch at the back of the unit. This activates a 10-second process ending at the Ready mode. During this process, all the control buttons will illuminate, and the LCD screen will display, "Cuisinart logo". After a few seconds, the LCD screen will display "the most trusted name in the kitchen", and then this message: SELECT SPEED OR FUNCTION. The START/STOP control will start flashing.



2. **READY MODE.** When in ready mode, the LCD screen will display, "SELECT SPEED OR FUNCTION".

The START/STOP button will be active and flashing and the Turbo Boost button will be active and illuminated.

- a. Pressing START/STOP will start the blending process. Pressing and holding the Turbo Boost button will also start the blending process. If no Function or Time has been selected, the blender will run at its preset default: 3 minutes at Speed 5. Time is displayed as it counts up in the LCD screen.
- b. If START/STOP is not pressed within 15 minutes, the blender will go into Sleep Mode and the LCD display will go dark and will be inactive.
- c. To return to Ready mode, press any button.

SELECT SPEED OR FUNCTION

3. **SPEED.** You can adjust the speed in Ready mode or while blending by simply turning the knob. The default setting is Speed 5, but this blender offers a full range of options, from Speed 1 (1,500 rpm) to speed 10 (24,000 rpm). Once Speed is selected, press START/STOP or PULSE to activate blending. You can use PULSE for more blending control or Turbo Boost for more power.



4. **PULSE.** When the blender is running at speed 1–10 pressing and releasing the PULSE control will let you pulse ingredients, on and off.
5. **TURBO.** While blending on any function other than "SOUP" or at any speed, press and hold the Turbo Boost button for a boost of power at the blender's top speed (30,000 rpm).
6. **TIMER.** Use the up and down arrows to set/adjust blending time when using the speed control knob. You can adjust time in one-second intervals by pressing and releasing, or press and hold to scroll through time more quickly.
7. **MEMORY FEATURE.** The Hurricane™ Pro has a unique MEMORY Function. It allows you to adjust/customize the timing on all the preset functions (Smoothie, Ice Crush, Soup & Clean) to suit your personal needs, and will memorize that setting. To use this feature, select a preset function, and use the timer arrows to adjust the preset program timing up or down. Once you have set your desired timing, press the START button to activate. Your memorized setting will be set and saved unless you power off or unplug your blender, which will bring you back to the default settings.

PRESET FUNCTIONS:

8. **SMOOTHIE.** Your blender offers two preset SMOOTHIE options. When SELECT SPEED OR FUNCTION appears in the display, press the SMOOTHIE button once for Fruit Smoothie (45-second run time) or press a second time for Green Smoothie (90-second run time). When your selection appears in display, press START/STOP to begin blending. Time will count down in the LCD screen. NOTE: See TIMER/MEMORY FEATURE sections for adjusting and or customizing blending times.



Use the Fruit Smoothie function for most smoothies and drinks. The Green Smoothie function is specifically designed for harder-to-process ingredients, like fibrous leafy greens and fruits with tiny seeds, such as berries.

9. **ICE CRUSH.** This preset function operates at Speed 10 for 10 seconds. Press the ICE CRUSH control, then press START/STOP to begin crushing ice. Time counts down (see Timer section following).



- 10. **SOUP.** The SOUP preset runs for 6 minutes, ideal for processing and heating ingredients. Be sure not to exceed the MAX FILL LINE when adding ingredients.

SOUP 6:00
ADJUST TIME OF START

SOUP
PROCESSING 6:00

- 11. **CLEAN.** The CLEAN feature is a 30-second preset that automatically cleans your blender jar after each use. Simply add a few drops of dishwashing detergent to the jar with one cup of warm water. Put on the lid, press the CLEAN control, then press START/STOP. The preprogrammed cycle runs from low to high, and time counts down in the LCD. Some tasks, such as nut butters, may require additional cycles to clean. Rinse the jar thoroughly when done.
- 12. **PAUSE.** While blending in any preset function, press the active button to pause blending. Press the button a second time to reactivate the function.

HELPFUL REMINDERS

- Lid should always be secure while the unit is in operation.
- Always use the blender on a clean, sturdy and dry surface.
- Secure the measuring cap insert in the lid by twisting it clockwise.
- Once the lid is in position, additional ingredients can be added during blending by simply removing the measuring cap insert, adding ingredients, and replacing it, turning it to secure.
- Do not place blender jar on base while motor is running or remove blender jar before the blender has stopped running.
- Cut all foods into 1-inch pieces to achieve uniform results.
- Do not attempt to blend boiling liquids or solid frozen foods [except for ice cubes or frozen fruits cut to 1-cubic inch (2.5 cm-cubic) or smaller].
- When blending, place liquid ingredients into the jar first, followed by the softest ingredients. Ice or frozen fruit should be placed in the jar last.
- Use a 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.
- When the blender has been running for 3 minutes, it will automatically shut off unless it is in SOUP mode, which operates for 6 minutes.
- Milling hard ingredients and spices may cause some clouding to appear on the inside of the blender jar, but will not affect blender performance.
- Use Turbo Boost function for maximum power to break up hard ingredients.
- Do not exceed the MAX FILL LINE when adding food or liquid to the blending jar.

- Make sure the blender jar is completely dry when chopping ice, fresh herbs, garlic, onion, zest, breadcrumbs or nuts and spices.
- Do not store food or liquids in your blender jar.
- Be careful not to overprocess foods.
- Do not use any utensil inside the blender jar with the motor on.
- Unplug blender before reaching into the blender jar.
- Never use carbonated liquids in a blender jar. Using carbonated liquids in the blender may result in injury.

RECIPE TIPS

- Allow hot foods to cool slightly before blending to prevent steam buildup, which may cause the lid to lift up from the blender jar.
- When making pureed soup or sauce without using the soup function. Then place ½ to 1 cup of the reserved cooking liquid in the blender jar along with the cooked solids. Start blending on Speed 1 and gradually increase speed until desired consistency/purée is reached.
- Keep ice cubes made of juices, milk or fruit purées on hand to substitute for plain ice when making smoothies and frosty beverages to prevent diluting your drink.
- Freeze overripe bananas, which make a delicious addition to your smoothie or shake. Simply peel, cut into pieces and wrap in wax paper for freezer storage until ready to use.
- Use the timer when there are items you don't want to overblend, like heavy cream to make whipped cream or egg whites to fold into foods or make meringues.
- The Cuisinart® Hurricane™ Pro can also make frozen treats. Put 1 cup liquid, like rice milk, almond milk or soy milk, and 1 pound frozen fruit chunks in the blender jar. Select Speed 10 and press START. Blend until combined, gradually decreasing the speed once the big chunks are broken up and the mixture no longer turns over in the blender jar.
- When blending thick items like hummus, it is normal for an air bubble to form in the center, preventing the mixture from blending. When this happens, simply lower the speed to “pop” the bubble and allow the ingredients to fall in and start blending again. Adding more liquid, like water or oil, also helps.

FOOD CHART

FOOD	Quantity	Function/Speed	Blending Time	Result/Use
Grains and seeds	1 to 3 cups (250 to 750 ml)	Speed 10	30 to 40 seconds	Flours for baking
Cheese	Up to ½ pound (225 g), cut into 1-inch (2.5 cm) cubes	Speed 10	10 seconds	Grated cheese
Grinding nuts	1 cup (250 ml)	Speed 10	Pulse until evenly ground	Nut meals/flours for baking
Nut butters	1 pound (454 g) nuts plus ¼ to ¾ cup (60 to 175 ml) oil	Speed 1 — once nuts are moving around the jar, slowly add the oil through the pour lid	2 to 4 minutes	
Bread, cookie or cracker crumbs	1 pound (454 g) crumbs plus ¼ to ¾ cup (60 to 175 ml) oil	Speed 5 to 10 depending on how coarse or fine the grind	10 to 15 seconds	Crumbs for breading or baking. Best results with toasted bread
Shakes	Up to 8 cups (2 L)	Speed 1 to 3	About 1 minute	
Smoothies	Up to 8 cups (2 L)	For smoothies use the fruit or green smoothie function	Use preset times or customize time if desired	
Baby food	Up to 4 cups (1 L)	Variable speed — 2 to 6	1 to 2 minutes	Store in the freezer in ice cube trays for individual servings
Frozen cocktails	Up to 8 cups (2 L)	Speed 10	45 seconds to 1:30 minutes	
Raw vegetables	Up to 2 cups (500 ml)	Speed 10	10 seconds	Use as a base for soups, sauces and sautes
Sugar	1 cup (250 ml)	Speed 10	10 seconds	Superfine sugar for baking and easy melting
Whipped cream	2 cups (500 ml)	Speed 1	1 minute	For sweetened whipped cream, add sugar after 40 seconds (set timer for ease). Continue blending for an additional 20 seconds to finish.

BLENDER CLEANING AND MAINTENANCE

Always unplug the Cuisinart® Hurricane™ Pro blender from the electrical outlet before cleaning. Never immerse blender base in water or other liquids.

1. Remove the blender jar from the blender base and remove the lid. The jar must be cleaned and dried after each use or when the blender has not been used for an extended period of time. We recommend using the automatic clean function (see page 6).
2. Wash the lid in warm, soapy water and rinse thoroughly.
3. The blender jar, blade assembly and lid assembly are all dishwasher safe.
4. To clean the blender base, wipe the exterior with a soft cloth or sponge dampened with cleaning solution. Do not immerse the base in cleaning solution or water. Wipe with a dry towel and be sure the base is completely dry before using.
5. Be sure that the blender is thoroughly dry and properly assembled with the jar pad in place before operating.

An authorized service representative should perform any other servicing.

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 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, discolouration 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

Model: CBT-2000C

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

- \$10.00 for shipping and handling of the product (cheque or money order)
 - Return address and phone number
 - Description of the product defect
 - Product date code*/copy of original proof of purchase
 - Any other information pertinent to the product's return
- * Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

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