

# Cuisinart®

## INSTRUCTION BOOKLET



**Electric Knife**

**CEK-30C**

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

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# IMPORTANT SAFEGUARDS

When using an electrical appliance, 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.**
3. To protect against risk of electrical shock, do not put the knife handle in water or other liquid. If handle or cord falls into liquids, unplug the cord from outlet immediately. Do not reach into the liquid. Do not operate knife in water or under running water.
4. To avoid possible accidental injury, close supervision is necessary when any

appliance is used by or near children or individuals with certain disabilities.

5. Avoid contact with moving parts. Keep hands, hair, clothing and other utensils away from blade during operation to reduce risk of injury to persons and/or damage to the knife.
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 nearest Cuisinart Consumer Service Center for examination, repair, 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 knife might come into contact with water while in use.
9. To avoid the possibility of the knife being accidentally pulled off work area, which could result in damage to the knife or personal injury, do not let cord hang over edge of table or counter.
10. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
11. Unplug cord from outlet when inserting, removing or changing blades.
12. Blades are sharp. Handle carefully. Always handle blades with hand away from cutting edge. Always store blades with cutting edge away from you.

13. 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.
14. Carefully route the power supply cord to avoid damage from the knife blade while cutting.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## NOTICE:

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## UNPACKING INSTRUCTIONS

### IMPORTANT PLEASE READ

This package contains a Cuisinart® Electric Knife with the following parts:

- Knife Handle with Combination Carving and Bread Blade
- Instruction Booklet

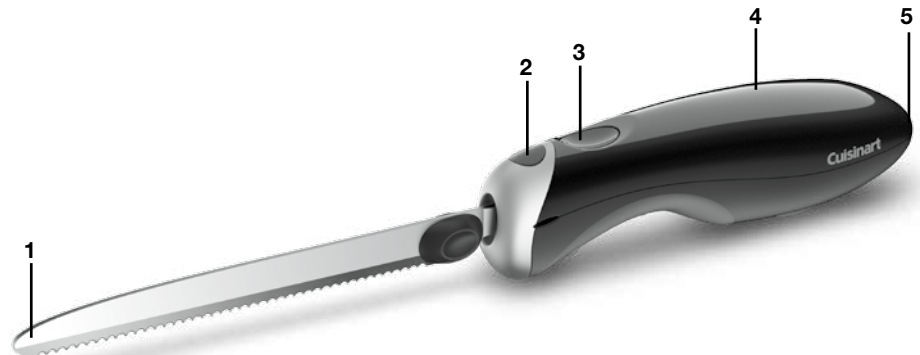
To avoid any injury to yourself or damage to the Cuisinart® Electric Knife, please follow these unpacking instructions:

1. Place the gift box containing your Cuisinart® Electric Knife on a flat, sturdy surface before unpacking.
2. Remove the Instruction Booklet and other printed materials.
3. Next, turn the box on its side and slide the entire unit out, including packing materials.
4. Carefully remove the unit from the protective bag.
5. Place the unit on a counter or table and read the instructions thoroughly before using.
6. Save shipping carton and inserts for later use.

**NOTE:** Remember to return your warranty card with all information carefully and completely filled out.

## FEATURES AND BENEFITS

1. **Blade:**  
Carving/Bread blade combination.
2. **Blade Release Button**
3. **On/Off Control:**  
One-touch, pressure-activated on/off trigger control for simple operation. Convenient for left- or right-hand use.
4. **Handle:**  
Elegant ergonomic handle reflects look and feel of fine cutlery.
5. **Electrical cord:**  
5-foot cord for maximum flexibility.
6. **BPA free (not shown):**  
All materials that come in contact with food are BPA free.



## USE AND CARE

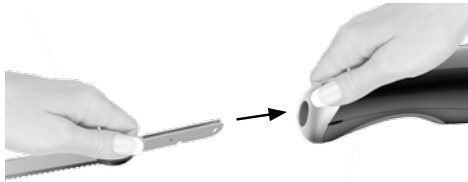
### Assembling the Blade:

1. Remove protective sleeves.  
Before first use, wash blade in hot, soapy water or the dishwasher. **CAUTION: BLADE IS SHARP. HANDLE WITH CARE.** Dry thoroughly.

### Using your Cuisinart® Electric Knife:

1. The knife should be unplugged when fitting the blade.

While holding the blade with the serrated edge away from you, insert blade in handle until you hear a click.



**Caution:** The blade is very sharp; be careful when handling it.

2. Plug the cord into a standard electrical outlet.
3. Squeeze and hold the trigger button with your fingers as you cut.

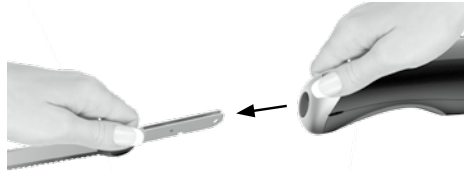


**Caution:** NEVER place your hand on top of the blade to support it while operating the knife, as the blade is designed to move back and forth.

4. Blade automatically stops when trigger is released.

## CLEANING, STORAGE AND MAINTENANCE

1. To remove the blade, unplug the knife. Squeeze the Blade Release Button and grasp the blade with the cutting edge away from you. Slowly pull blade out from knife handle.



2. Wash blade in hot, soapy water or the dishwasher and dry thoroughly.
3. Clean the handle with a slightly damp cloth and wipe dry.

**Caution:** Do not clean handle with blade in place. Do not immerse the appliance in water or other liquids or place it under running water.

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

## HELPFUL HINTS

This blade is very versatile. In addition to slicing meats such as turkey, chicken, salami, ham and roasts, it can also be used to cut fruits like melon and pineapple, vegetables such as squash, eggplant and zucchini, as well as hard cheeses.

It also glides through loaves of bread for consistent, even slicing. It can also be used to slice bagels and sandwich rolls.

## HOW TO CARVE A TURKEY

Carving a large bird, especially in front of hungry guests, can be a daunting task—the watering mouths, critical eyes, rumbling stomachs. With the Cuisinart® Electric Knife, a little guidance and some helpful hints...we hope to make this task a pleasurable experience.

**Tip:** Cut dark meat first, as it does not dry out as quickly as the white meat of the breast.

### Preparation:

1. Remove the turkey from the oven.
2. Cover loosely with foil and let stand 15–30 minutes to let the juices set and the meat firm up. The turkey will be more moist, easier to carve, and the slices will hold together better.
3. Remove the stuffing.
4. Place turkey on a carving board, breast side up, with the legs facing you. You'll need your Cuisinart® Electric Knife and a large carving fork to hold the bird.

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### Cutting the legs and wings:

1. Hold the tip of one drumstick with your fingers and gently pull the leg away from the body of the turkey.
2. Holding the turkey steady with a carving fork, cut the skin between the thigh and the breast.
3. Pull the leg out farther to expose the joint where the thigh connects, and cut through joint with the knife to remove the leg.
4. Next, hold the drumstick with the fork and cut at the joint between the drumstick and thigh to separate the two pieces.
5. Slice the meat on the drumstick by cutting along the bone to get thick slices.
6. Turn the drumstick and continue slicing along the bone until all of the meat is removed.
7. To remove meat from the thigh, cut thick slices to the bone. If the turkey is small, the drumstick and thigh may be served whole.
8. Using the fork, hold the wing away from the body and cut through the joint. The wing can be served as is.
9. Repeat on other side to remove leg and wing.

Tip: The key to carving the thighs, legs, and wings is to cut through the joints, and not through the bones. **We do not recommend using your Cuisinart® Electric Knife on bones as it could cause damage to the knife or personal injury.**

### Carving the breast:

1. Hold the breast with the carving fork, and starting at the outer side of one breast, cut slices parallel to the rib cage, from the top of the breast downward. The slices should be thin, even and the entire length of the breast. The slices will get larger as you work toward the rib cage. Continue slicing until you reach the bones.
2. Repeat on the other side of the breast.

**Tip:** Angle the knife parallel to the rib cage, rather than digging into the meat.

**Tip:** Some yummy leftovers that can be made from the smaller pieces of meat near the bones include: soup, casserole, chili, salad, tacos, etc.

## BEST METHODS OF SLICING BREAD

### How to cut bread:

There are several ways to cut bread. Two of the most popular are to cut straight across, or in a herringbone pattern, which works only with rounded loaves of bread.

### Standard slices:

1. First, to cut the bread straight across, place the loaf on a carving board.
2. Holding the bread firmly yet gently in one hand, place the knife over the bread, parallel to the carving board, making sure the tip of the knife extends past the side of loaf.
3. Cut slices to preference.

**Tip:** The Cuisinart® Electric Knife works well on bread by gently pulling the knife toward you as it cuts downward through the bread.

### Herringbone pattern:

Cutting bread in a herringbone pattern is more difficult and produces smaller pieces of bread, although you still control the thickness of the slice.

1. To begin, hold the bread firmly yet gently in one hand and angle the knife across the corner of one of the smaller ends of the loaf, making sure the blade is parallel to the carving board. The slice should start in the middle of the loaf and angle toward the outside, cutting off the rounded crust.
2. The next slice starts again from the center of the loaf, but angles toward the other side of the bread, cutting off a larger slice with crust.
3. Repeat step 1, alternating cutting each side at an angle.

**Tip:** To cut in the herringbone pattern, you may need to turn the bread or vary your stance as you switch cutting sides.

## HOW TO CARVE HAM ON THE BONE

1. Remove the ham from the oven, cover loosely with foil and let stand for 20 minutes.
2. Place ham on a carving board.

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3. Holding the ham steady with a carving fork, use your Cuisinart® Electric Knife to trim away the excess fat from the outside of the ham.
  4. Next, stand the ham on end, holding the shank (smaller) end in your hand.
  5. Slice into the ham just below the shank, at the stifle joint, where the ham gets bigger.
  6. Cut along the bone, which is curved, and then around the socket joint at the sirloin end. The meat will not cut completely away from the bone yet.
  7. Rotate the ham so the uncut side is up, and holding the shank end with your hand, slice into the ham at the joint, cutting downward until the meat falls away from bone.
  8. Cut off any large remaining pieces of meat. Carve the ham in even slices, keeping your knife parallel to the carving board and holding the ham securely with a carving fork.

## LIMITED 18-MONTH WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 18-month 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, 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](mailto:consumer_Canada@conair.com)

**Model:**

CEK-30C

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](http://www.cuisinart.ca).

# Cuisinart®



Coffeemakers



Blenders



Juicers



Cookware



Tools and  
Gadgets

Cuisinart™ offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

**[www.cuisinart.ca](http://www.cuisinart.ca)**

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