

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Spice and Nut Grinder

SG-10C

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

IMPORTANT SAFEGUARDS

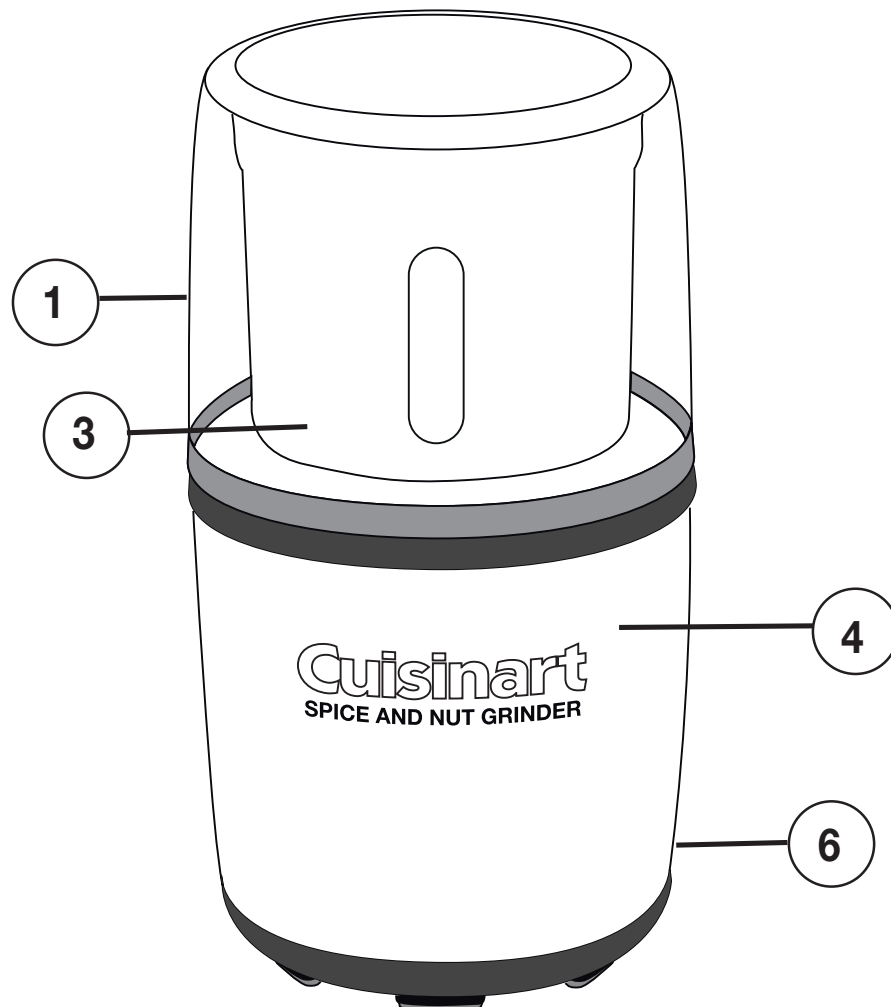
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts, before removing nuts or spices and before cleaning.**
3. To protect against risk of electrical shock, do not immerse cord, plug or grinder in water or other liquid.
4. This appliance should not be used by or near children or individuals with certain disabilities.
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 the nearest authorized Cuisinart service facility for examination, repair, or mechanical or electrical adjustment.
7. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not attempt to defeat the cover interlock mechanism.
11. Do not use appliance for other than intended use.
12. 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

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.



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- 1. Activation Lid**
 - 2. Stainless Steel Blades (not shown)**
 - 3. Stainless Steel Removable Bowl**

- 4. Grinder Base**
- 5. Storage Lid (not shown)**
- 6. Cord Storage**
- 7. BPA free (not shown)**

All materials that come in contact with food or liquid are BPA free.

OPERATING INSTRUCTIONS

1. Plug cord into outlet.
2. Remove lid from base of grinder.
3. Fill stainless steel bowl with desired spices or nuts. Please refer to Grinding Suggestions below for maximum capacities.
4. Make sure the grinding bowl is in the locked position.
Please note: A safety feature of this grinder prevents it from operating unless the lid is in place.
5. Place the lid on the grinder base. Push the lid down and hold to begin the grinding.
6. Grind until desired consistency is achieved. To stop grinding, release pressure from the lid.
7. Remove plug from outlet.
8. To store unused spices, remove grinding bowl and cover with storage lid.

Note: Grinding too many spices at one time, may cause overheating. If overheating occurs and grinder does not operate, wait for grinder to cool off (up to 30 minutes) remove excess spices, then resume use.

GRINDING SUGGESTIONS/TIMES

The spice and nut grinder is designed for grinding dry spices, nuts and seeds. Below is a list of grinding suggestions:

Allspice	Juniper	Sesame seed	Pine Nut
Anise	Cardamom	Flax Seed	Hazelnut
Annato seeds	Cloves	Star Anise	Peanut
Caraway	Coriander	Dried Chiles	Pistachio
Fennel Seed	Cumin Seed	Almond	Macadamia
Fenugreek Seeds	Cinnamon Stick	Walnut	Dried Herbs
Nutmeg	Mustard Seed	Pecan	Salt
Peppercorn (variety)	Celery seed	Cashews	Sugar

Spice/Nut	Time/Comments
Black Peppercorns 1 tablespoon (15 ml)	Process for 10 seconds
Nutmeg 1 whole nutmeg	Pulse 15 times, then process for 10 seconds
Whole Cinnamon Sticks 2, halved	Process for 35 seconds
Whole Cloves 1 tablespoon (15 ml)	Process for 25 seconds
Anise or Fennel Seeds 1 tablespoon (15 ml)	Process for 30 seconds
Flax or Sesame Seeds 2 tablespoons (30 ml)	Process for 10 seconds
Nuts (to achieve chopped nuts) ¼ cup (50 ml)	Pulse to roughly chop
Nuts (to achieve a nut flour) ¼ cup (50 ml)	Pulse 15 times, then process for 10 seconds

Note: Maximum capacity for spices is ½ cup (125 ml). Maximum capacity for nuts is ½ cup (125 ml) (with the exception of almonds—maximum capacity is ¼ cup [50 ml]).

CLEANING AND MAINTENANCE

1. Be sure that grinder's electric plug has been removed from outlet.
2. All removable parts are dishwasher safe on the top rack. Do not put parts on bottom shelf. Never immerse the grinder base unit in water or other liquid.
3. Store excess cord by pushing a section at a time into the cord storage area in the base of the unit.
4. Clean base with wet cloth.
5. Any other servicing should be performed by an authorized service representative.

RECIPES

For more recipes visit www.cuisinart.ca

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Spiced Mixed Nuts

You may substitute your favourite nuts and spices for the ones we have suggested.

Makes about 4 cups (1 L)

- 1 whole cinnamon stick**
- 2 star anise pods**
- 1 whole nutmeg**
- ¼ teaspoon (1 ml) whole cloves**
- 1½ cups (375 ml) pecans**
- 1 cup (250 ml) almonds**
- 1½ cups (375 ml) walnuts**
- ⅓ cup (75 ml) light brown sugar**
- 1¼ teaspoons (6 ml) table salt**
- pinch cayenne pepper**
- 1 large egg white, lightly beaten**

Preheat oven to 325°F (190°C). Line a rimmed baking pan with parchment paper; reserve.

Place the cinnamon, star anise, nutmeg and cloves in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 15 times, and then process until finely ground, about 10 seconds.

Place the nuts, sugar, spices, salt and cayenne in a large bowl; toss to combine. Add the egg white and mix until completely combined. Spread the nut mixture evenly on the prepared pan and place in the preheated oven. Bake, tossing every 10 minutes, for about 30 to 35 minutes.

Nutritional information per serving (¼ cup [50 ml]):
Calories 200 (74% from fat) • carb. 9g • pro. 5g • fat 17g
sat. fat 2g • chol. 0mg • sod. 190mg • calc. 49mg • fiber 3g

Tahini

A vital ingredient to hummus, this sesame paste is very versatile and can be used as a base in salad dressings or sauces.

Makes about ⅓ cup (75 ml)

- ½ cup (125 ml) sesame seeds, toasted and cooled**
- 2 tablespoons (30 ml) extra virgin olive oil**
- pinch sea salt**

Place the sesame seeds in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse 6 to 8 times, until finely ground. Add the olive oil and salt and process 30 to 40 seconds, or until a paste forms.

Store the tahini in an airtight container in the refrigerator for up to 3 months.

Nutritional information per serving (1 tablespoon [15 ml]):
Calories 100 (83% from fat) • carb. 3g • pro. 2g • fat 10g
sat. fat 2g • chol. 0mg • sod. 30mg • calc. 14mg • fiber 2g

Five Spice Powder

This traditional Chinese seasoning blend has a unique flavour – use sparingly though, as a little does go a long way.

Makes about 3 tablespoons (45 ml)

- 1 star anise pod**
- 2 teaspoons (10 ml) Szechuan peppercorns (may use black peppercorns)**
- ½ teaspoon (2 ml) fennel seed**
- ½ teaspoon (2 ml) whole cloves**
- 1 one-inch (2.5 cm) piece cinnamon stick**

Combine all ingredients in the bowl of the Cuisinart® Spice & Nut Grinder. Pulse spices 2 to 3 times and then process until completely ground, about 40 to 50 seconds.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

Curry Powder

Curry powder is actually a blend of many different ground spices. The possibilities of spice combinations are endless. Here is one option.

Makes about 5 tablespoons (75 ml)

- 2 tablespoons (30 ml) whole coriander**
- 2 tablespoons (30 ml) black peppercorns**
- 2 teaspoons (10 ml) whole cumin**
- 1 teaspoon (5 ml) cardamom seeds, hulled, casings discarded**
- ¼ teaspoon (1 ml) mustard seeds**
- ¼ teaspoon (1 ml) fennel seeds**
- 2 to 3 small, dried red chiles**
- 1 teaspoon (5 ml) turmeric**
- 1 teaspoon (5 ml) ground ginger**
- ¼ teaspoon (1 ml) whole cloves**

In a dry skillet over low heat, place the coriander, peppercorns, cumin, cardamom, mustard, fennel seeds, and chiles. Roast the seeds slowly until the seeds begin to pop, be careful not to burn. Place all in the bowl of the Cuisinart® Spice & Nut Grinder. Add the turmeric, ginger, and cloves. Process spices together until completely ground, about 30 seconds.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

WARRANTY

18-MONTH LIMITED WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 18-months 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:

SG-10C

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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