

# Cuisinart®

## INSTRUCTION BOOKLET



**Electric Knife Set with Cutting Board**

**CEK-41C**

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## IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, 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 electric shock, do not put the knife handle in water or other liquids. If handle or cord falls into liquid, unplug the cord from outlet immediately. **Do not reach into the liquid.**
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
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 Repair Center for examination, repair, mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric 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. Do not operate knife in water or under running water.
12. Unplug cord from outlet when inserting, removing or changing blades.
13. Blade and fork are sharp. Handle carefully. Always handle with hand away from cutting edge. Always store blade with cutting edge away from you.
14. 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.
15. 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 Set with the following parts:

- Fork
- Knife Handle
- Universal Blade
- Bamboo Cutting Board and Storage Tray
- Instruction Booklet

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

1. Place the gift box containing your Cuisinart® Electric Knife Set 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 foam plastic blocks from each side of the unit.
5. Lift unit off the corrugated tray.
6. Place the unit on a counter or table and read the instructions thoroughly before using.
7. Save shipping carton and inserts for later use.

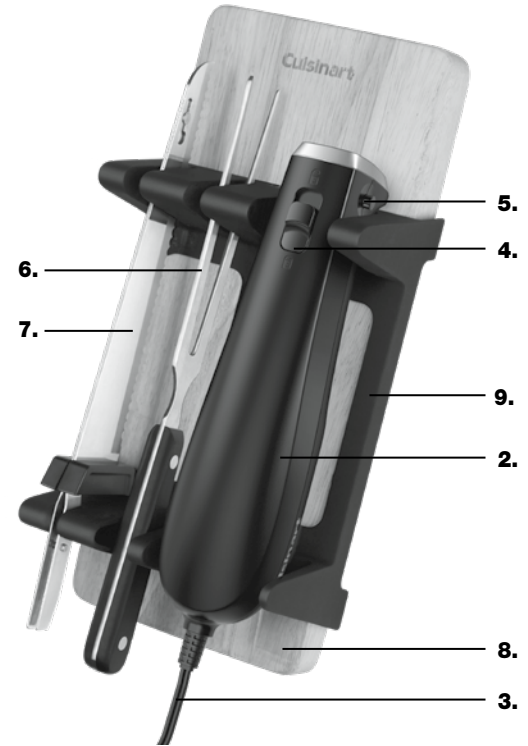
**NOTE:** Remember to return your warranty card with all information carefully and completely filled out.

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## FEATURES AND BENEFITS

- 1. ON/OFF Control (not shown):**  
One touch, pressure-activated ON/OFF trigger control for simple operation. Convenient for left- or right-hand use.
- 2. Handle:**  
Elegant, ergonomic handle reflects look and feel of fine cutlery.
- 3. Electrical cord:**  
5-foot cord for maximum flexibility.
- 4. Safety Button:**  
One touch locks or unlocks the ON/OFF control for safety. Keep the safety button locked when knife is not in use.
- 5. Blade Release Buttons:**  
Easy inserting, removing or changing blades.
- 6. Fork**
- 7. Blade:**  
A universal, single blade.
- 8. Bamboo Cutting Board:**  
Compact, durable, stores under tray.
- 9. Storage Tray:**  
Safely stores power handle, blade, fork and cutting board.



## USE AND CARE

### Assembling the Blade:

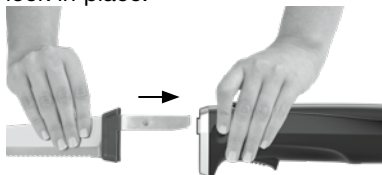
1. Remove protective sleeves.  
Before first use, wash blade in hot, soapy water or the dishwasher.  
**CAUTION: BLADE IS SHARP. HANDLE WITH CARE.** Dry thoroughly.

### Using your Cuisinart® Electric Knife:

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

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

2. **To insert the Serrated Blade, first assemble the 2-piece, Serrated Blade by inserting the rivet on one blade into the keyhole of the other blade. Press in blade release buttons on both sides of handle and insert blade tabs into the two slots in handle. Release buttons to lock in place.**



**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.

3. **Operating Knife: Push Lock/Unlock safety switch forward to Unlock position and hold.**



**While continuing to push the lock/unlock safety switch forward, squeeze and hold the On/Off trigger as you cut, keeping blades parallel to cutting surface.**

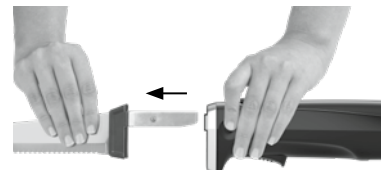


Release grip on Lock/Unlock switch.  
**NOTE:** Blade automatically stops and Lock/Unlock switch returns to Lock positions when trigger is released.

4. Storage Tray safely stores power handle, blade, fork and cutting board after use.
5. Caring for the cutting board: after use, wash the board by hand in hot soapy water and wipe it thoroughly.

**THE CUTTING BOARD DOES NOT GO TO THE DISHWASHER**

## CLEANING, STORAGE AND MAINTENANCE



1. To remove the blade, unplug the knife. Squeeze the Blade Release Buttons 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,

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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 the large carving fork to hold the bird.

### 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.

## HOW TO CARVE HAM ON THE BONE

1. Remove the ham from the oven, cover loosely with foil and let stand for 20 minutes.

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2. Place ham on a carving board.
  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.

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## ROASTING AND CARVING A TURKEY

Chef Steven Shipley, Culinary Arts Instructor Johnson & Wales University

Do you have Thanksgiving Day anxiety when roasting a turkey? It can be challenging, but you can do it with these few easy steps.

If you are using a frozen turkey, the first step is to thaw it. Whenever possible, refrigerator thawing is the best method, though if you don't have time for that, cold-water thawing will work. Never thaw a turkey at room temperature, as this will allow for bacterial growth and is never recommended. If thawing your turkey in the refrigerator, 24 hours per 4 pounds [1.8 kg] of meat will be necessary (make sure to place the bird on a tray to catch any juices). If thawing in cold water, submerge the unopened turkey, breast side down, and soak for 30 minutes per pound [454 g] (be sure to change the water occasionally). Of course, if you are working with a fresh turkey, thawing is not necessary.

Here we go. The day before Thanksgiving, remove your thawed, whole turkey from its wrapper and place it in a clean kitchen sink. Remove the giblet bag from inside the turkey and rinse each item with cold water, then, give the bird itself a thorough rinse using cold water inside and out, then pat dry with paper towels. Move the turkey to a clean, dry surface, for instance, place it on parchment paper. Then, make sure to clean your sink with soap and water to avoid any cross contamination. Tuck the wing tips behind the backbone and drizzle a small amount of olive oil on the outside of the bird. Lightly season the turkey and giblets with kosher salt and coarse ground black pepper. Make sure to season the inside of the turkey. If you'd like, chop some Italian parsley, rosemary and fresh thyme and add this herb mixture to some softened, unsalted butter. With a moist index finger, gently lift the skin away from each breast lobe and rub the herbed butter mixture evenly under the skin. Make sure to smooth out the skin afterward.

In a shallow roasting pan, add coarsely chopped onions, carrots, celery and giblets (including the neck) to the bottom of the pan. Add a roasting rack, the turkey, and cover and place in the refrigerator. This could all be done the day before, or early on Thanksgiving Day itself by following the same steps. Keeping the turkey covered with plastic or foil in the fridge until you're ready to cook it the next day is how many restaurants and hotels prepare turkeys, chickens and other items in advance. It also gives the seasoning a chance to add that extra bit of flavour to the bird.

Thanksgiving Day. Remove your turkey from the fridge about 30 minutes before you place it in the oven. This will allow the bird to come to room temperature and shorten the amount of cooking time in the oven. By keeping the turkey elevated on a rack when roasting, heat is able to hit all parts of the turkey and promote a crispy skin. Add one cup [250 ml] of chicken stock and one cup [250 ml] of water over the vegetables just before placing everything in the oven.

Place your oven rack in the lowest position and preheat the oven to 400°F [200°C]. Roast your turkey in the oven for 30 minutes, then reduce the oven temperature to 325 °F [160°C]. If possible, remove turkey from the oven and place it on the cooktop or the counter, and loosely cover the breast meat with aluminum foil to avoid excessive browning. Many cooks carry out

this procedure while leaving the turkey on the oven door, which unfortunately results in significant heat loss from the oven. Baste the turkey with its own juices before returning it to the oven. Continue to roast the bird at 325 °F [160°C] for approximately 15 to 20 minutes per pound [454 g]. This is only an estimate, so be sure to use a meat thermometer to achieve the perfect level of doneness.

Continue to roast the turkey, basting every 30 minutes until an instant-read meat thermometer reaches 180 °F [82°C] and the juices run clear when it is inserted into the thickest part of the thigh meat without touching the thigh bone. Remember to remove the foil 30 minutes before the turkey is fully cooked to ensure even browning. Make sure that your turkey is cooked! It sounds simple, but it is probably your most important step. Even if your turkey comes with a plastic pop-up thermometer, check it to make sure.

Remove the turkey from the oven and place it on a serving platter. Loosely tent with aluminum foil and allow it to rest out of the oven for a minimum of 20 minutes. This is a very important step that allows all the delicious juices inside the turkey to settle.

Making the gravy. For basic pan gravy, remove the rack from the roasting pan and carefully pour and strain the pan juices into a measuring cup or fat separator. Let the juices stand for a few minutes to allow the fat to separate and rise to the top. Many chefs will place the cooked mirepoix (onions, carrots and celery from the bottom of the roasting pan) into a blender with some additional chicken broth and purée the mixture. This is a natural thickener that doesn't require flour or cornstarch. If you used a fat separator, you can simply pour off the juices, leaving the fat behind and combine the broth with the puréed vegetables. If it gets too thick, loosen with additional chicken broth. Season to taste with salt and pepper if needed, and you'll have a rich and nutritious gravy!

Carving the turkey. Start with the right tools: preferably an electric carving knife and a two-pronged meat fork. The use of the electric carving knife will make this task pleasurable and quick. Start by gently pulling the drumstick away from the bird and cut where the thigh is joined to the body. Slice the thigh from the leg and cut the thigh meat into slices. This will leave you with an even carving surface for more equal slices of breast meat. Make a deep horizontal cut above the wing and hold down the bird with your two-pronged fork. Carefully shave off thin slices of the breast with the electric knife in a downward motion. Serve with your favourite sides and listen for the sound of your guests scraping their plates with their silverware. You won't have to ask them if it's good, you'll see and hear the results!

Happy cooking!

# 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, 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, ON. L4H 0L2

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

**Model:**  
CEK-41C

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

- \$10.00 for shipping and handling of the product (cheque or money order to: Cuisinart Canada)
- 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
- \* The date code format we are using on unit is WWYY, representing week, and year.  
eg.2420 = manufactured in 24th week of the year 2020.

**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)

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