

Cuisinart™

INSTRUCTION & RECIPE BOOKLET



FOR USE WITH
Cuisinart™
SM-55 & SM-70
STAND MIXERS

Food Processor Attachment

SM-FP

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. Switch off and unplug your Cuisinart™ Stand Mixer when not in use, before fitting or removing the Food Processor Attachment or contents from the work bowl, and before cleaning.

3. Close supervision is necessary when any appliance is used by or near children. Cuisinart does not recommend the use of this appliance by children.

4. **BLADES ARE VERY SHARP. HANDLE CAREFULLY.** Store out of reach of children.

5. To reduce the risk of injury, never place cutting blade or discs on base without first putting the bowl properly in place.

6. **WARNING: NEVER PUT HANDS INTO THE WORK BOWL OR HANDLE THE BLADES WITH THE APPLIANCE PLUGGED IN.**

7. NEVER FEED FOOD INTO THE FOOD PROCESSOR ATTACHMENT BY HAND. ALWAYS USE THE FOOD PUSHER.

Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or food processor attachment, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.

8. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.

9. Do not use more than one attachment or function at a time.

10. Do not exceed the maximum capacities listed in the use and care instructions in this booklet.

11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

12. Do not use outdoors.

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13. Do not use this attachment for anything other than its intended use.

14. Keep hands and utensils out of work bowl during use, to reduce the risk of severe injury to persons or damage to the food processor itself. A rubber or plastic spatula may be used but must be used only when the food processor is turned off.

15. Be certain the food processor cover is securely locked in place before operating appliance. Never operate without the cover locked securely in place.

16. Make sure the blade or disc has come to a full stop before removing cover.

17. Never leave your food processor attachment unattended while the stand mixer is running.

18. To protect against the risk of electric shock do not put the power unit in water or other liquid.

19. Do not let cord hang over edge of table or counter.

20. Do not attempt to defeat the cover interlock mechanism.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided with the stand mixer to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.



WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN



WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,

DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

NOTICE

The stand mixer has a three wire grounded plug. 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.

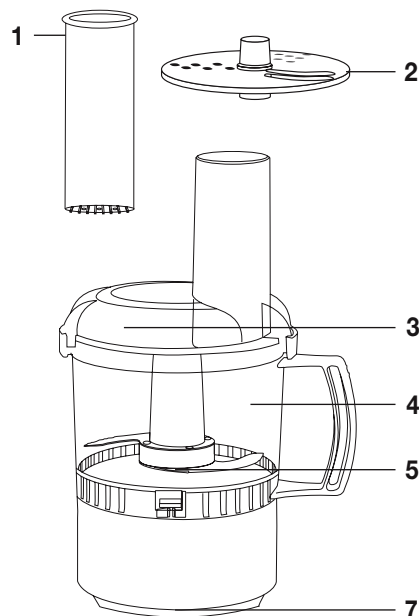
UNPACKING INSTRUCTIONS

1. Place the gift box containing your Cuisinart™ Stand Mixer Food Processor Attachment on a flat sturdy surface before unpacking.
2. Remove the instruction booklet and other printed materials.
3. Remove the top corrugated insert. Carefully lift out the box with the reversible slicing/shred disc.
4. The bowl contains the chopping blade. Remove the lid, then carefully remove the chopping blade as it is very sharp.
5. Carefully lift the Cuisinart™ Stand Mixer Food Processor Attachment from the box.

To assemble the food processor attachment, follow the Assembly Instructions on page 4. Replace all corrugated 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.

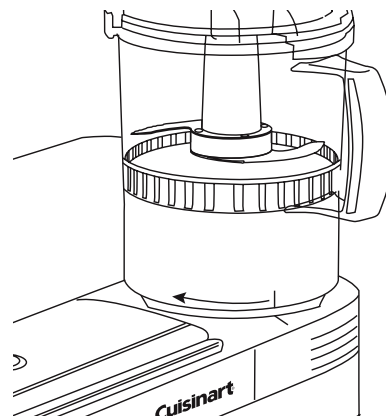
PARTS AND DIAGRAMS



1. Food pusher with oil dispenser
2. Stainless steel reversible slicing/shredding disc
3. Work bowl cover with feed tube
4. Clear work bowl
5. Stainless steel chopping blade
6. Adapter stem (not shown)
7. Gear collar

ASSEMBLY INSTRUCTIONS

1. Hold the gear collar in one hand and work bowl handle in the other. Twist work bowl clockwise onto collar.
2. Place the adapter stem in the work bowl.
3. Place the chopping blade or the slicing/shredding disc onto the adapter stem in the work bowl.
Be sure to handle the blade and disc with care as they are razor sharp!
4. Put cover on work bowl by turning it clockwise until it fits into position.
5. The food pusher fits in feed tube with the more rounded side toward the outside of the bowl.



6. Open the top cover on your stand mixer and connect the gear collar of your food processor attachment onto the outlet by matching the marked line on the collar to the marked line on the stand mixer and turning the collar clockwise until it is firmly in place (see diagram).

USING THE FOOD PROCESSOR TO SLICE AND SHRED

The slicing/shredding disc can slice and shred a variety of fruits, vegetables and cheeses.

1. Begin with the work bowl attached to the high speed power outlet, and the slicing/shredding disc on the adapter stem with the desired cutting blade facing up.
2. **To slice:** Attach disc to stem with the raised edge of slicer on top.
To shred: Attach disc to stem with the raised shredding slots on top. Be sure to handle the metal blade with care, as it is razor sharp.
3. Place cover on work bowl, with feed tube at about 11 o'clock. Turn cover clockwise until it fits into position.
4. Hold pusher with more rounded side toward the outside of the bowl and insert it in feed tube over food.

Fruits and vegetables: Put food in feed tube, press ON button and push food through.
Medium-hard cheeses (like

Cheddar and Swiss): Use only well-chilled cheeses. Put food in feed tube, press the ON button, apply **light** pressure and push food through. Do not use the slicing/shredding disc to process hard aged cheeses such as Parmesan.

ALWAYS USE PUSHER TO GUIDE FOOD THROUGH FEED TUBE. NEVER USE YOUR FINGERS OR SPATULA.

5. Turn your stand mixer to speed 8.
6. Unlock cover by turning it counter-clockwise, then lifting it straight up and off.

USING THE FOOD PROCESSOR TO CHOP AND PURÉE

1. Place the chopping blade over the shaft in the work bowl. The blade should slide easily to the bottom of the bowl. The lower blade will almost touch bottom of bowl.
2. Cut food into ½" pieces. You will get a more even chop if you start with pieces that are all the same size.
3. Put pieces into work bowl with metal blade in place. You can put in up to 1 cup of food at a time. To process more, do it in 1-cup batches.
4. Put cover on work bowl, with feed tube at about 11 o'clock.
5. Turn the cover clockwise until it fits into position. Cover lock must click into locked position in order for unit to operate. If you have

trouble fitting the cover on the work bowl, turn chopping blade hub slightly and replace cover.

6. Turn your stand mixer to speed 8.

7. Push the ON button to start chopping or puréeing.

Note: the food processor will not start until the collar, work bowl and work bowl lid are locked into place.

8. Check texture by looking into the work bowl. Be careful not to overprocess. For a coarse chop, press Fold only a few times.
9. If you want a finer chop or a smooth purée, press the ON button on your stand mixer and let it run continuously until the food is chopped as fine as you want it. Check frequently through clear cover or bowl to avoid chopping too fine. Use a plastic spatula to scrape down any pieces that stick to inside of bowl.

Onions and other food with high water content turn into a smooth purée very quickly. To avoid overchopping, check processing food frequently through the work bowl.

To process meat, poultry and fish: You can process up to ½ pound at a time. The meat should be very cold but not frozen. First cut into ½" pieces, trim any gristle from meats – some fat can remain. To chop, press Fold for 5 seconds, then release. Repeat three times and check texture. Continue to chop using the Fold button until desired texture is reached.

ADDING FOOD WHILE PROCESSING

To add liquid to the food processor attachment while the stand mixer is running, pour it through open feed tube. This is especially useful when making mayonnaise or dressings. A small hole in the pusher allows you to add liquids in a slow, steady stream – useful when making sauces.

To add small pieces of food such as cheese, meat or garlic cloves, simply drop them through open feed tube.

To prevent spills when adding sugar and other dry ingredients, use a funnel.

REMOVING PROCESSED FOOD

Before removing processed food, press OFF on your stand mixer and wait for the blade to stop spinning. Then remove cover by turning it counterclockwise. Never try to remove cover and work bowl together; this can damage the work bowl.

It is important **not** to let metal blade fall out of work bowl as you empty it.

Here are two ways to prevent it from falling out:

1. Before tilting bowl, use a spatula to remove food from around blade. Carefully remove blade by the plastic hub.
2. Hold top of blade in place with finger or spatula while pouring out processed food.

NOTE: Occasionally, a piece of food may become wedged between the blade and the work bowl. If this happens, remove the cover, lift the blade out carefully and remove the wedged piece. Empty the bowl, reinsert the blade and lock the cover into place. To avoid this, be sure pieces are ¾" or smaller and process less at one time.

CLEANING AND MAINTENANCE

Store the chopping blade and slicing/shredding disc as you would sharp knives – out of the reach of children.

The work bowl, cover, pusher, chopping blade, and slicing/shredding disc are top rack dishwasher-safe. When placing parts in your dishwasher, insert the work bowl upside down. Remember where you place the sharp blade and disc, and be certain to unload the dishwasher carefully.

The gear collar is not immersible. To clean, just wipe with a damp cloth.

If you wash the blades and discs by hand, do it carefully. Avoid leaving them in soapy water where they may disappear from sight. To clean the metal blade, fill the work bowl with soapy water, hold the blade by its plastic center and move rapidly up and down on the center shaft of the bowl. Use of a spray hose is also effective. If necessary, use a brush.

The work bowl should not be placed in a microwave oven.

Recipes

Spicy Two Pepper Hummus

Try this spiced up version of the traditional Middle Eastern favorite. Serve with pita chips or vegetable crudités.

Makes about 1⅔ cups

- 1-2 **cloves garlic, peeled**
- 2 **strips lemon zest, 2 x ½ inches each (zest of ½ lemon), bitter white pith removed, cut into ½-inch pieces**
- ¼-½ **teaspoon crushed red chili pepper (to taste)**
- 1 **teaspoon ground cumin**
- ¾ **teaspoon herbes de Provence**
- ½ **teaspoon kosher salt**
- ¼ **teaspoon ground coriander**
- 1 **roasted red pepper (freshly roasted or from a jar), drained, cut into eighths**
- 1 **can (14-15 ounces) chickpeas, drained, rinsed and drained again**
- 2 **tablespoons fresh lemon juice**
- 1 **tablespoon water**
- 1 **tablespoon tahini paste**
- ¼ **teaspoon hot sauce such as Tabasco®, optional**
- 1 **tablespoon extra virgin olive oil**

Place the garlic clove, zest, chili pepper, cumin, herbes de Provence, salt, and coriander in the food processor work bowl fitted with the metal chopping blade. Process using speed 8 until garlic and zest are finely chopped, about 15 seconds. Stop and scrape the sides of the work bowl. Add the roasted pepper, chickpeas, lemon

juice, water, tahini, hot sauce, and olive oil. Process for 20 seconds, then stop and scrape the sides of the work bowl. Process for an additional 20 seconds. Transfer the hummus to a bowl and let stand for 30 minutes before serving to allow flavors to develop. Hummus will keep covered in the refrigerator for up to a week.

Chèvre Torta

Impress your friends with your homemade cheese torta at your next gathering.

Makes one torta mold – about 2 cups

- 4 **sun-dried tomatoes, not oil packed, chopped**
- ½ **teaspoon herbes de Provence**
- 1 **tablespoon chopped toasted pine nuts**
- 2 **tablespoons extra virgin olive oil**
- 1-2 **cloves garlic, peeled**
- ¼ **cup fresh herbs, loosely packed (parsley, or parsley mixed with thyme, rosemary and basil)**
- 4 **ounces cream cheese (may use reduced fat), cut into 1-inch pieces**
- 8 **ounces chèvre or other goat cheese, chilled, cut into 1-inch pieces**
- ¼ **teaspoon kosher salt**
- ⅛ **teaspoon freshly ground pepper**
- sliced provolone, optional**

In a small bowl, combine the chopped sun-dried tomatoes, herbes de Provence, pine nuts, and olive oil; reserve.

Insert the metal blade in the food processor work bowl. With the stand

mixer running, drop the garlic through the feed tube and process using speed 8 for 10 seconds to chop. Stop and scrape the work bowl. Add the herbs, process to chop finely, 15 seconds. Add the cheeses, salt, and pepper. Process 30 seconds to combine.

Line a shallow bowl, or other 2-cup mold, with a sheet of plastic wrap. Spoon the sun-dried tomato mixture into the mold. Gently spoon some of the cheese mixture over the bottom of the bowl, pressing down gently. Spoon in the remaining cheese mixture and smooth over the top. If desired, top with a layer of sliced provolone cheese. Cover with plastic wrap and refrigerate for at least 4 hours, or until ready to use. Will keep in the refrigerator for up to 5 days.

To unmold: remove plastic wrap. Arrange fresh herbs or other greens over the cheese, so that some will come out from the edges. Place a flat plate or server over the bowl and invert. Carefully lift the bowl up, and gently remove the plastic wrap. Serve with crackers, pita wedges, bagel chips or baguette slices.

Golden Potato & Swiss au Gratin

Rich, indulgent, and absolutely delicious.

Makes 6 to 8 servings

- cooking spray or ½ tablespoon unsalted butter at room temperature**
- ¼ **cup moderately packed Italian parsley leaves**
- 4 **ounces Swiss or Gruyère cheese, cut to fit feed tube**
- 2 **pounds golden or yellow potatoes, peeled, cut to fit feed tube**

- ½ **teaspoon kosher salt**
- ½ **teaspoon freshly ground black pepper**
- 1½ **cups light cream**

Arrange rack in center of oven. Preheat oven to 350°F. Coat a 6-cup gratin dish or baking dish with cooking spray or softened butter.

Place the parsley leaves in the food processor work bowl fitted with the metal chopping blade. Process using speed 8 until finely chopped, about 15 seconds. Remove and reserve. Remove the metal chopping blade.

Insert the shredding disc in the food processor work bowl. Use moderate pressure to shred the cheese. Remove and reserve. Turn disc over to slice. Use moderate pressure to slice the potatoes – they will completely fill the work bowl.

Reserve about 20 slices of the potatoes. Arrange a layer of half the remaining potatoes in the prepared dish. Sprinkle with half the salt, pepper, parsley and cheese. Arrange the remaining potatoes in a second layer, arranging the reserved slices decoratively on top. Sprinkle with the remaining salt, pepper, parsley, and cheese. Carefully pour the light cream into the dish. Cover with a sheet of sprayed/buttered aluminum foil, coated side down. Place in oven and bake for 1 hour 15 minutes, covered. Remove the foil and bake until potatoes are tender and lightly browned. Let stand 10 minutes before serving.

Carrot Zucchini Cake

A variation of the old stand-by carrot cake, this moist and tasty cake is a great way to sneak in the veggies.

Makes about 16 (or more) servings

- cooking spray**
- 1½ cups unbleached all-purpose flour**
- ½ cup whole wheat flour**
- 1½ tablespoons unsweetened cocoa powder**
- 1 teaspoon baking powder**
- 1 teaspoon baking soda**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ¼ teaspoon freshly ground nutmeg**
- 6 ounces carrots, peeled, cored, cut to fit feed tube**
- 6 ounces zucchini, trimmed and cut to fit feed tube**
- 4 large eggs**
- ¾ cup granulated sugar**
- ¾ cup packed brown sugar**
- ¾ cup vegetable oil (flavorless such as canola)**
- 1 teaspoon pure vanilla extract**
- ¾ cup chopped nuts (pecans or walnuts), optional**
- ½ cup raisins**

Arrange rack in center of oven. Preheat oven to 350°F. Evenly coat a 10-inch Bundt-type pan with cooking spray.

Place both flours, cocoa powder, baking powder, baking soda, cinnamon, ginger, and nutmeg in a medium bowl and stir to blend. Reserve.

Assemble food processor with the shredding disc. Use medium pressure

to shred carrots and zucchini. Reserve.

Place eggs and both sugars in mixing bowl of stand mixer fitted with the flat mixing paddle. Set timer for 2 minutes and mix on speed 4. With the stand mixer running on speed 2, add oil in a slow, steady stream and mix until emulsified, about 1 minute; add vanilla and mix to blend in. Stop and scrape the bowl and mixing paddle with a spatula. Add dry mixture, shredded vegetables, nuts, and raisins to the bowl. Mix on speed 1 until just blended, about 30 to 40 seconds. Scrape bowl and paddle and mix again for 30 seconds.

Spoon evenly into the prepared pan. Bake in the preheated 350°F oven for 55 to 65 minutes, until a tester comes out clean when inserted in the cake. Let cool in pan on a rack for 20 minutes. Turn out of pan and cool completely before frosting or cutting.

Frost cake using a half recipe of Cream Cheese Frosting (see the Stand Mixer Recipe Book) to which 2 to 3 teaspoons of milk or cream have been added to make a thick “drizzle,” or dust with powdered sugar before serving.

WARRANTY

Limited Three-Year Warranty

This warranty supersedes all previous warranties on the Cuisinart™ Stand Mixer Food Processor Attachment.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Stand Mixer Food Processor Attachment that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart™ Stand Mixer Food Processor Attachment will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

If your Cuisinart™ Stand Mixer Food Processor Attachment should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions). Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart™ Stand Mixer Food Processor Attachment has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Stand Mixer. These warranties expressly exclude any defects or

damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART™ PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

Cuisinart™

SAVOR THE GOOD LIFE™



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™.

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East Windsor, NJ 08520
Printed in China

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IB-6389