

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Power Advantage® 7-Speed Hand/Stand Mixer

HSM-70

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.
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IB-8200A

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IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. To protect against risk of electrical shock, do not put the hand mixer motor housing or cord in water or other liquid. If hand mixer motor housing or cord falls into liquid, unplug the cord from outlet immediately. Do not reach into the liquid.
3. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters

during operation to reduce risk of injury to persons, and/or damage to the mixer.

6. Remove beaters from the mixer before washing.
7. 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, mechanical or electrical adjustment.
8. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
9. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
10. To avoid possibility of mixer being accidentally pulled off work area, which could result in damage to the mixer or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including the stove.
12. The chef's whisk should be used without any other attachment.
13. Do not use appliance for other than intended purpose.

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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

INTRODUCTION

One of the most versatile kitchen tools you'll ever use, the Cuisinart® Power Advantage® 7-Speed Hand/Stand Mixer provides the flexibility of a hand mixer and the convenience of a stand mixer. It's easy to go from hand to stand and back again to meet all your mixing needs. And with seven speeds and the LED digital touchpad, you'll always get the right mix!

FEATURES AND BENEFITS

220 Watts of Power

220 watts of power and automatic feed-back can easily cut through a batch of cookie dough.

Maximum Comfort

Balanced to do more work for you. The shape of the mixer allows maximum possible power and balance. Stress-free grip provides unparalleled comfort and control, even during extended mixing.

SmoothStart®

When the mixer is turned on, the beaters start spinning very slowly to prevent ingredients from splattering.

Easy To Clean

The Power Advantage® 7-Speed Hand/Stand Mixer has a smooth, sealed base; wipes clean instantly.

1. One-Step On/Off Switch

One-step power switch allows you to turn mixer on and off in a single operation.

2. LED Speed Display

Digital speed settings are easy to read.

3. One-Touch Speed Control

Allows you to change speeds quickly while you are mixing.

4. Exclusive Rotating Swivel Cord

Unique swivel cord can be positioned for comfortable right- or left-handed use.

5. Beater Release Lever

Conveniently located for easy ejection of beaters, dough hooks or whisk.

6. Flat Mixing Beaters

Extra-long, extra-wide beaters for superior, faster aerating, mixing, and whipping. Designed without center post to prevent ingredients from clogging up beaters. Beaters are easy to clean and dishwasher safe.

7. Chef's Whisk

Professional 1.75"-diameter whisk adds volume to whipped cream and creates stiff, fine-textured egg whites. Provides superior whipping and aerating.

8. Dough Hooks

Durable dough hooks can handle a variety of doughs.

9. Spatula

10. Heel Rest

Allows mixer to rest squarely on countertop.

11. Hand Mixer Release Button

For easy removal of hand mixer from stand.

12. Sturdy Stand

Securely holds hand mixer and bowl in place for easy, efficient mixing.

13. Head-Lift Release Lever

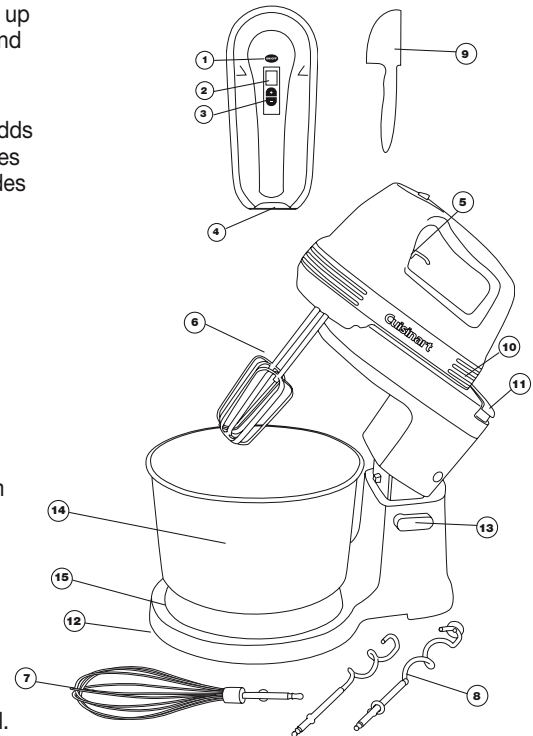
Securely locks tilt back head into raised position and makes it easy to attach accessories and remove bowl.

14. Stainless Steel Bowl

Classic polished stainless steel 3.5-qt. bowl spins on turntable so ingredients are always evenly incorporated.

15. Turntable

Holds the bowl securely in place, allowing it to spin during mixing.



ASSEMBLY

1. Attach hand mixer to stand

Line up the indent on the back end of the hand mixer with the tab in the back of the stand. Place hand mixer on the stand with tab in indent and push the front of the hand mixer down onto the stand until it clicks into place.

2. Remove hand mixer from stand

Push down on hand mixer release button and lift the front end of the mixer off and up from the stand.

3. Raise stand head

Push down head lift release lever and raise stand head until it locks into place.

4. Lower stand head

Push down on head and fully lower the stand head until it clicks into place.

5. To place bowl on base

Line up grooves under bowl with the grooves on the base and it locks into place.

USE AND CARE

Inserting Beaters

1. Unplug mixer and set the power switch to the OFF position.

2. Insert beater with collar into the larger hole. Push beater in until it clicks into place. Insert the beater with the plastic padding on the end into the smaller hole. Push beater in until it clicks into place.

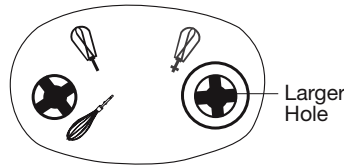
Inserting Dough Hooks

1. Unplug mixer and set the power switch to the OFF position.

2. Insert dough hook with collar into the larger hole. Push dough hook in until it clicks into place. Insert the dough hook without the collar into the smaller hole. Push dough hook in until it clicks into place.

Note:

Dough hook with collar will also have plastic padding on the end of the dough hook.



Inserting Chef's Whisk

1. Unplug mixer and set the power switch to the OFF position

2. Hold chef's whisk at stem end, and insert into smaller hole. Push whisk in until it clicks. **DO NOT PUSH WHISK IN FROM WIRE END, AS YOU MAY DAMAGE WIRES.**

Turning Mixer On/Off

Plug mixer into outlet. Press On/Off switch to turn mixer On. Mixer will immediately begin to mix on Speed 1. To turn mixer off, press On/Off switch again.

Changing Speeds

Press the + button on the digital touchpad to increase the speed. Press the - button to decrease the speed.

CLEANING AND MAINTENANCE

1. Unplug your Cuisinart® Hand Mixer before cleaning.

Hand Mixer

Release hand mixer from stand by pressing the hand mixer release button. Then lift the beater release lever and remove the beaters from the mixer. Wipe the hand mixer with a damp cloth or sponge. Do not use abrasive cleaners, which could scratch the surface. **NEVER PUT THE MOTOR HOUSING IN WATER OR OTHER LIQUID TO CLEAN.**

Bowl

If hand mixer is not on the stand, lift bowl from base. If hand mixer is on stand, raise the stand head using the head-lift release lever and then remove bowl from base. Wash the bowl by hand and dry thoroughly or put in dishwasher. Never use a wire brush, steel wool or bleach.

Stand

Wipe with a damp cloth and dry. Never use abrasives or immerse in water.

Turntable

NOTE: It is not recommended to take turntable off stand. To clean, remove bowl and hand mixer from stand. Wipe down turntable or wash by hand.

Accessories

Flat mixing beaters, dough hooks, chef's whisk and spatula are top rack dishwasher-safe; can also wash by hand and dry thoroughly.

NOTE: IF USING HAND MIXER APART FROM STAND, DO NOT USE NONSTICK COOKWARE WITH THE CUISINART HAND MIXER.

QUICK REFERENCE GUIDE

Mixing Techniques

The Power Advantage® 7-Speed Hand/Stand Mixer should always be set on the lowest speed when you start mixing.

For best mixing results, bowl will need to be scraped occasionally throughout mixing process.

Use the dough hooks only when making and kneading dough.

NOTE: When using stand mixer do not leave mixer unattended. Always monitor progress of mixer. Before using another heavy load, allow unit to cool. Mix dough for 6-7 minutes and chocolate chip for 6 minutes.

NOTE: The chef's whisk is used only for light whipping. See Speeds 4, 6, and 7 below. For all other mixing tasks, use the beaters.

With the Beaters/Dough Hooks

Speed 1

- Ultra-slow mixing to combine and aerate dry ingredients without splatter
- Add nuts, chips, dried fruit to cookie doughs/cake batters
- Fold delicate creams and egg whites into batters
- Start mixing frostings
- Stir sauces/gravies
- Mix muffins/pancakes
- Add dry ingredients to batters/doughs
- Add dry ingredients alternately with liquid ingredients
- Start mixing dough with dough hooks

Speed 2

- Cream cold (not frozen) butter and sugar
- Mash potatoes/squash

Speed 3

- Start mixing cake mixes
- Cream softened butter and sugar
- Whip potatoes/squash
- Knead dough with dough hooks

Speed 4

- Whip cream (**with chef's whisk**)
- Add eggs to batters/doughs
- Complete beating butter cream frostings
- Complete beating cake mixes

Speed 5

- Beat whole eggs/yolks
- Mix thin batters

With Chef's Whisk

Speed 6

- Add sugar to whipped egg whites for meringues
- Beat egg yolks until thick and light

Speed 7

- Whip egg whites

RECIPES

Mixing Tips

For best mixing results, bowl will need to be scraped occasionally throughout the mixing process.

- Always read entire recipe and measure all ingredients before beginning the mixing process.
- For best results, add ingredients into the bowl with the tilt back head locked in the down position.
- For best results, do not measure flour directly from the bag. Pour into a container or bowl, scoop out the flour and level with the back of a knife or spatula. For flour stored in a container, stir before measuring.
- Eggs, butter and cream cheese combine more thoroughly at room temperature.

- Remove butter for recipe first and cut into ½-inch pieces, then measure out remaining ingredients for recipe. This will hasten the warming process. Do not warm butter for baking in a microwave unless instructed to do so. Microwaving can melt butter; melted butter will change the final product.
- The best cheesecakes are made when the eggs and cream cheese are at a similar room temperature. While the Cuisinart® Power Advantage® Hand/Stand Mixer can easily mix cold cream cheese, the trick is not to add too much air, which can cause cracking.
- For best results, use heavy cream, cold from the refrigerator, for whipped cream.
- For best results, whip egg whites in a spotlessly clean stainless steel mixing bowl.
- To separate eggs for any recipe, break one at a time into a small bowl, gently remove yolk, then transfer egg white to spotlessly clean mixing bowl. If a yolk breaks into the egg white, reserve that egg for another use. Just a drop of egg yolk will prevent the whites from whipping properly.
- To achieve the highest volume of egg whites, the mixing bowl and chef's whisk attachment or beaters must be spotlessly clean and free of any fat, oil, etc. (Plastic bowls are not recommended for whipping egg whites.) The presence of any trace

of fat or oil will prevent the egg whites from increasing in volume. Wash bowl and attachments thoroughly before beginning again.

- Occasionally ingredients may stick to the sides of the mixing bowl. When this occurs, turn mixer off and scrape the sides of the bowl with a rubber spatula.

Note: All recipes are mixed with beaters unless recipe specifies using dough hooks or chef's whisk.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Power Advantage® 7-Speed Hand/Stand Mixer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Power Advantage® 7-Speed Hand/Stand Mixer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Power Advantage® 7-Speed Hand/Stand Mixer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for addi-

tional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

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. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Power Advantage® 7-Speed Hand/Stand Mixer has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they 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, at its discretion, 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 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

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 at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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