

# Cuisinart™

INSTRUCTION & RECIPE BOOKLET



For use with  
**Cuisinart**  
SM-55 & SM-70  
Stand Mixers

**Citrus Juicer Attachment**

**SM-CJ**

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 followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Switch off and unplug your Cuisinart™ Stand Mixer before fitting or removing the Citrus Juicer Attachment or contents from the citrus juicer.
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. Avoid contact with moving parts and fitted attachments. To reduce the chances of bodily injury and/or damage to the stand mixer or citrus juicer attachment, keep hands, clothing, cooking utensils, etc., away from the moving parts during operation.
5. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
6. Do not use more than one attachment at a time.
7. Do not exceed the maximum capacities listed in these use and care instructions.
8. Do not use the stand mixer or attachment if it is damaged or if the cord is damaged. Have it checked and serviced before resuming use.
9. Do not use outdoors.
10. Do not use this attachment for anything other than its intended use.
11. To protect against the risk of electric shock do not put the power unit in water or other liquid.
12. Do not let cord hang over edge of table or counter.
13. Never leave your Citrus Juicer Attachment unattended while the stand mixer is running.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### 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.

## 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.

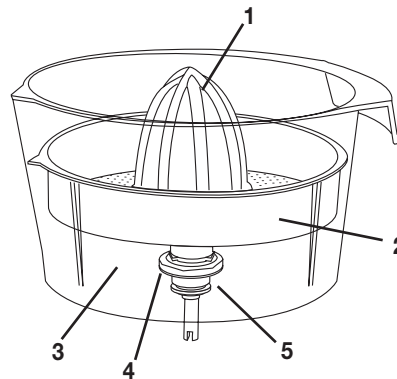
## NOTICE

The stand mixer 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.

## PARTS AND DIAGRAM

1. Juicing Cone
2. Sieve
3. Juice Container with Pour Spout
4. Connector
5. Washer

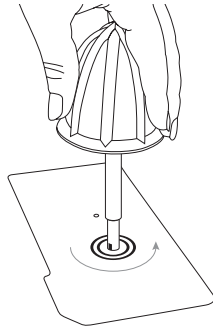


	<b>WARNING</b> RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN	
<p>WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY</p>		

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## INSTRUCTIONS AND OPERATION

1. Open the top cover on your Cuisinart™ Stand Mixer.
2. Use the base of the juicing cone to unscrew the mid speed power outlet plug located on the top front area of the stand mixer, and set it aside.



3. Screw the connector with the washer attached into the mid speed power outlet.
4. Lower the juice container onto the connector and turn it clockwise until it drops into place.
5. Insert the sieve into the juice container in the upright position.
6. Insert the juicing cone. Turn it clockwise until it drops into place.
7. Cut all of the fruit that you are going to juice in half.
8. Turn your stand mixer to the recommended speed.
9. Press On, then press each fruit half, one at a time, onto the juicing cone.

10. Reattach the mid speed power outlet plug after use.

**Note:** The connector may tighten during use. To loosen it, refit the bowl, then turn the bowl counter-clockwise.

## SPEED GUIDE

Recommended speeds for extracting juice from citrus fruits using medium/firm pressure.

- Lemons and limes: Speeds 8 to 10
- Oranges: Speeds 6 to 8
- Grapefruit: Speeds 6 to 8

## CLEANING AND MAINTENANCE

1. Always disconnect citrus juicer from your Cuisinart™ Stand Mixer and disassemble before cleaning.
2. Wash all parts by hand in warm soapy water or on top rack of dishwasher.

## TIPS AND HINTS FOR JUICING

- Choose fresh fruit that is heavy for its size – it will yield more juice.
- Always wash citrus fruit before juicing to remove pesticides and residues from handling.
- Room temperature fruit will yield more juice than refrigerated fruit.
- Roll citrus fruit on the countertop with the palm of your hand a few times to increase juice yield.
- Remove all seeds, but leave in pulp for baking – it will add flavor.

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- If a recipe calls for citrus zest, remove zest prior to juicing.
  - Freeze leftover juice in measured “juice cubes,” using ice cube trays. Thaw to use.
  - Choose oranges, lemons and limes with smooth, brightly colored skin. The best are firm, plump and heavy for their size. Small brown areas on the skin (“scald” spots) will not affect flavor or juiciness. Avoid lemons/limes with hard or shriveled skin.
  - Lemon and lime juice can be used interchangeably in most recipes (margaritas are an exception).
  - Grapefruit should have thin, finely textured, brightly colored skin, firm yet springy when pressed. The thinner the skin, the more juice.
  - Hollow skins that remain from juicing citrus fruit are attractive containers for desserts such as sorbets.
  - Sweet oranges make the best juice, but you can make orange juice from any type of orange. Sweet oranges include both juice oranges and navel oranges. Navel oranges are identifiable by their prominent “navel,” their thick skins are much easier to peel, and are generally seedless. Juice oranges have thinner skins, and often are chock-full of seeds.
  - Juice from pink grapefruit contains more vitamin A than from white grapefruit.

## Yields

- Grapefruit – 1 medium grapefruit is approximately 1 pound and will yield about 1 cup of juice.
- Lemons – 1 pound is approximately 4 to 6 lemons and will yield about 1 cup of lemon juice. One lemon yields about 3 tablespoons juice and 2 to 3 teaspoons zest.
- Limes – 1 pound is approximately 6 to 8 medium limes and will yield about  $\frac{2}{3}$  to  $\frac{3}{4}$  cup juice.
- Oranges – 1 pound is approximately 2 to 4 oranges and will yield about 1 cup of juice, 1 to 2 tablespoons zest.

## Benefits

- Citrus juice is an excellent source of vitamin C, but the juice begins to lose its vitamin power soon after squeezing. Fresh citrus juice loses 20% of its vitamin C potency within 24 hours. The best juice is “just squeezed.”
- There is no comparison in the flavor of fresh lemon and lime juices and their purchased refrigerated or frozen counterparts. Fresh juice has significantly more flavor than the purchased juices and will make your finished recipes more flavorful.

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## Recipes

### Fresh Lemonade/ Limeade

A tangy thirst-quencher.

Makes about 2 quarts

- ¾ cup cold water**
- ¾ cup granulated sugar**
- 1 cup fresh lemon or lime juice**
- 1 1 liter/quart cold water (or seltzer for sparkling lemonade)**
- ice cubes**
- thin lemon or lime slices**
- fresh mint leaves (optional garnish)**

Combine the ¾ cup cold water and sugar in a 2-quart saucepan. Bring to a boil over high heat. Reduce the heat to low and simmer until the sugar is dissolved. Remove from the heat and let cool. (This is called a simple syrup, and can be prepared ahead in quantities and kept refrigerated.)

For 1 cup juice (one pound of lemons) use 1 cup simple syrup.

Combine juice with cold simple syrup in a large pitcher. Add cold water or seltzer.

Serve in tall glasses over ice. Garnish with lemon slices and fresh mint if desired.

### Classic Margarita

Fresh lime juice makes an incomparable margarita.

Makes 6 cups – enough for eight 6-ounce Margaritas

- 1½ cups cold water**
- 1½ cups granulated sugar**
- 2 cups freshly squeezed lime juice**
- 12 ounces tequila**
- 2½ ounces orange liqueur (Triple Sec, Cointreau®)**
- lime wedges**
- coarse salt**
- crushed ice**
- thin lime slices**

Place water and sugar in a 2-quart saucepan. Place over medium high heat and cook undisturbed, to dissolve sugar, 10 to 12 minutes. Remove from heat and allow to cool. When completely cool, transfer to a large pitcher; stir in fresh lime juice. Add tequila and orange liqueur; stir to blend.

Rub the rims of margarita glasses with lime wedges and dip in coarse salt if desired. Fill the glasses halfway with crushed ice. Add margarita mixture to top of glass. Garnish with a thin slice of lime.

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## Fresh Citrus “Vinaigrette”

Fresh orange and lemon juices replace the vinegar in this refreshing dressing.

Try it on greens, or use it to create a salad with cooked rice (try a mixture of brown and wild rice), diced vegetables and chopped toasted nuts.

Makes  $\frac{3}{8}$  cup

- 1**    **teaspoon finely chopped orange zest**
- 1**    **teaspoon fresh thyme**
- 6**    **tablespoons fresh orange juice**
- 2**    **tablespoons fresh lemon juice**
- 2**    **teaspoons Dijon-style mustard**
- pinch kosher salt**
- 6**    **tablespoons “light” olive oil**

Place the zest, thyme, orange juice, lemon juice, mustard, and salt in a small bowl. Whisk to blend. After mixture is blended, while still whisking, add the oil in a slow steady stream, and continue whisking until the mixture is emulsified.

## Lemon Pudding Cakes

This dessert magically becomes 2 layers – pudding topped with a sponge cake when baked.

Makes 8 servings

- cooking spray**
- zest of 1 lemon, finely chopped**
- 1**    **cup granulated sugar**
- 2**    **tablespoons unsalted butter, at room temperature**
- $\frac{1}{8}$     **cup freshly squeezed lemon juice**
- 3**    **large egg yolks**
- 1½**    **cups whole milk**
- $\frac{3}{4}$     **tablespoons all-purpose flour**
- $\frac{1}{8}$     **teaspoon salt**
- 4**    **large egg whites**
- $\frac{1}{4}$     **teaspoon cream of tartar**
- confectioners’ sugar**

Preheat the oven to 350°F. Lightly coat eight 6-ounce ramekins with cooking spray.

Place the zest,  $\frac{1}{8}$  cup of the sugar and the butter in the Cuisinart™ Stand Mixer mixing bowl. Insert the flat mixing paddle and turn to speed 4. Mix until blended. Add remaining sugar, lemon juice, egg yolks, and milk. Mix on speed 4 until combined, about 30 to 40 seconds. Scrape the mixing bowl and paddle and add the flour and salt. Mix again for about 10 seconds on speed 4. The mixture may look curdled; that is okay. Transfer mixture to a separate mixing bowl. Wash the Cuisinart™ mixing bowl well,

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rinse with cold water and dry. Return the bowl to the stand mixer and insert the chef's whisk attachment. Place the egg whites and cream of tartar into the Cuisinart™ mixing bowl. Beat the egg whites for about 1 minute on speed 6 and then turn up to speed 10 until stiff, not dry peaks form, about 1 to 1½ minutes more. Gently fold the egg whites into the lemon mixture with a rubber spatula in 3 additions. Divide the mixture among the prepared ramekins. Place the ramekins in a shallow pan and add boiling water until it reaches halfway up the sides of the ramekins. Place the pan in the preheated 350°F oven and bake for about 30 to 35 minutes, until the tops are a light golden. Remove carefully from the hot water bath and place on a wire rack to cool.

May be served warm or cold, in the ramekins or unmolded. To unmold, chill; loosen the edges of the cake with a thin bladed knife and invert each portion onto dessert plates. The pudding will be on top. Sprinkle with confectioners' sugar before serving.

## **Pink Grapefruit Cake**

As for a glazed pound cake, fresh grapefruit syrup is poured over the cake while it is warm. When cool it is finished with a grapefruit glaze.

Makes one 10-inch tube or Bundt®/tube cake, 16 to 20 servings

- unsalted butter and flour for pan**
- 3 cups unbleached, all-purpose flour**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- ¾ cups granulated sugar, divided**
- 1 cup unsalted butter, cut into 1-inch pieces, at room temperature**
- zest of 1 medium grapefruit, finely chopped or grated**
- 6 large eggs, at room temperature**
- 1 cup plain fat free or lowfat yogurt**
- 1 teaspoon almond extract**
- ½ teaspoon vanilla extract**
- 2-3 drops red food coloring (optional, to give the cake a pink appearance)**
- 1 cup fresh pink grapefruit juice, divided**
- 2 cups sifted powdered sugar**

Preheat the oven to 350°F. Butter and flour a 10-inch tube or Bundt® pan. Place the flour, baking soda and salt in a medium bowl and stir to blend; reserve.



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Place 2½ cups of the granulated sugar, butter, and zest in the Cuisinart™ mixing bowl. Insert the flat mixing paddle and mix the sugar, butter and zest on speed 1 for 30 seconds to combine. Increase to speed 7 and mix until creamed and light – about 3 minutes, stopping to scrape the bowl and paddle after 1½ minutes. Add the eggs, yogurt, extracts and food coloring (if using). Mix on speed 3 until well blended for 1 minute – mixture may look curdled in appearance; this is normal. Scrape the mixing bowl and paddle. Sprinkle half the dry ingredients over the top of the creamed mixture and mix using speed 1 until just combined. Scrape the bowl and paddle. Sprinkle the remaining dry ingredients over the top and mix on speed 1 for 30 to 40 seconds. Scrape the bowl and mix until completely blended on speed 1, about 30 to 40 seconds longer. Transfer the batter to the prepared pan and spread evenly. Bake in the preheated 350°F oven until a tester inserted in the center comes out clean, 60 to 65 minutes.

While the cake is in the oven, prepare the syrup by combining ¾ cup of the grapefruit juice with the remaining ¾ cup of granulated sugar in a small saucepan. Cook over medium heat until the sugar is dissolved, 3 to 5 minutes; keep warm and reserve.

Cool cake in pan on a rack for 5 minutes, then turn out onto the rack; wash and dry the pan. Prick the top and sides of the cake with a cake tester and return it to the pan. Prick the bottom of the cake with the cake tester. Pour the warm grapefruit syrup slowly over the cake, allowing the cake to absorb the syrup. When the syrup

has been absorbed, turn the cake out onto the rack to cool completely.

Place the powdered sugar with the remaining ¼ cup grapefruit juice in the Cuisinart™ mixing bowl. Insert the whisk. Mix on speed 2 until blended and smooth. Slowly drizzle the pink grapefruit glaze over the cooled cake. Let rest 30 minutes for glaze to set before cutting.

## Citrus Mint Iced Tea

Perfect for a hot summer day.

Makes 2 quarts

**3 cups boiling water**  
**4 English Breakfast or Darjeeling tea bags**  
**12 fresh mint leaves**  
**½ -1 cup sugar, to taste**  
**1 cup fresh orange juice**  
**¼ cup fresh lemon juice**  
**4 cups water**

Pour boiling water over tea bags and mint; let steep 5 minutes. Remove and discard tea bags and mint leaves. Add sugar and stir until dissolved. Stir in juices and water. If not serving immediately, refrigerate until ready to serve. Serve over ice.

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## WARRANTY

### Limited Three-Year Warranty

This warranty supersedes all previous warranties on the Cuisinart™ Stand Mixer Citrus Juicer Attachment.

This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Stand Mixer Citrus Juicer 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 Citrus Juicer 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 Citrus Juicer 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 Citrus Juicer 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.

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# 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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