

Cuisinart®

**INSTRUCTION AND
RECIPE BOOKLET**



**Power Advantage®
Deluxe Chopper/Grinder**

HM-C

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 taken, especially when children are present, including the following:

- 1. Read all instructions.**
2. 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.
3. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
4. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters and blades during operation to reduce risk of injury to persons, and/or damage to the mixer, and the attachment.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service

telephone number for information on examination, repair, or adjustment.

6. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injury.
7. Do not use outdoors or anywhere the cord or mixer might come into contact with water while in use.
8. To avoid possibility of mixer or attachment being accidentally pulled off work area, which could result in damage to the appliance or in personal injury, do not let cord hang over edge of table or counter.
9. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surface, including the stove.
10. 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.
11. Blades are SHARP. Handle carefully when removing, inserting or cleaning. Exercise the same care when removing or inserting the cutting blade, or reversing blade for the food chopper/grinder attachment.
12. To reduce the risk of injury, never place chopper/grinder attachment cutting blade on base without first putting work bowl properly in place.
13. Be certain the chopper/grinder attachment cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
14. Check work bowl for presence of foreign objects before using.
15. For use with Cuisinart model HM-8 only.

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.

UNPACKING INSTRUCTIONS

Place the package containing the Cuisinart® chopper/grinder attachment on a sturdy surface. Unpack the chopper bowl from its box and remove all support materials.

Save packaging for possible repacking of the unit.

NOTE: All blades are extremely sharp. Be careful when removing and/or handling.

FEATURES AND COMPONENTS

1. **Chopper/Grinder Attachment with 2-Cup Bowl**
Chop, mince and grind with the Cuisinart® chopper/grinder attachment.
2. **HM-8 Port**
Chopper/grinder attaches to port on hand mixer in place of blending shaft attachment.



ASSEMBLY

1. Place the chopper/grinder blade assembly into center of the chopping cup over metal blade shaft.
2. Place your ingredients into the chopper cup. Close cover, rotating clockwise to lock in place



3. Connect chopper to hand mixer:
Slide open door cover of attachment port. Insert attachment and turn clockwise to secure into locked position.



4. To remove, turn attachment counterclockwise

and remove from port. Door cover will automatically spring back into closed position.

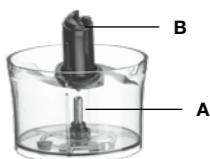
REVERSIBLE BLADE

The chopper/grinder attachment is equipped with a reversible blade – sharp on one side and blunt on the other. The blade is attached to a plastic ring that slides over the plastic blade shaft, so it can be easily turned over to select the appropriate blade. To reverse the blade, see detailed instructions below.

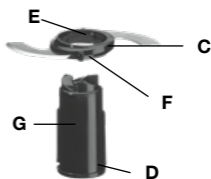
ASSEMBLE THE PARTS

1. Place the chopping cup on a flat, dry, stable surface.

2. The metal blade assembly shaft (A) is attached to the bottom of the chopping cup. If not already in place, slide the fully assembled blade assembly (B) over the top of the metal blade assembly shaft.

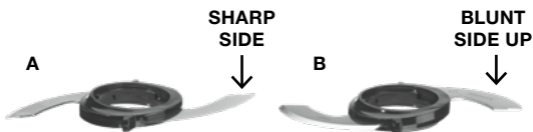


2a. Put together the blade assembly if not assembled:
Very carefully connect the blade ring (C) to the plastic blade shaft (D).



Line up the blade ring opening with the plastic sheath. There are notches (E) on opposite sides of the interior of the ring. These fit over ridges on the sides of the plastic blade sheath (G). Let the blade ring slide to the bottom of the plastic shaft. **HOLD THE BLADE RING BY THE CENTRAL HUB, HOLDING RIBS (grips) (F) ONLY. DO NOT TOUCH THE RAZOR-SHARP BLADES.** Pick up the blade ring by its hub, holding ribs (grips) and turn it very slightly clockwise. This locks it in place on the plastic blade sheath and prevents it from sliding up during processing. Note these important features of the blade ring.

The blade ring can be placed over the plastic blade shaft in two different ways: If you hold it this way (A), you will see the word “Sharp” on the blade. Assemble the blade this side up to use the sharp edge. If you hold it this way (B), you will see no writing on the blade. Assemble the blade this side up to use the blunt edge. (See the section on processing food, pages 8–9, for information about when to use the blunt edge.)



OPERATION

CHOPPING AND GRINDING

Put the chopping cup firmly on a flat, dry, sturdy surface, like a countertop. Be sure the blade is assembled to use the blade edge that is appropriate for the food to be processed.

Put food into the chopping cup. Be sure the food is cut into small, uniform pieces and the cup is not overloaded.

Put the chopper/grinder cover on top of the chopping cup. Be sure the cover is properly seated. Then attach hand mixer power unit to the cup cover.

TO TURN THE CHOPPER/GRINDER ON

1. Press hand mixer ON/OFF button. LED will show Speed 1.
2. Then press UNLOCK button, LED will show “U.”
3. Then lift and hold the beater release lever.
4. Press “+/-” button to change speed setting, LED will show 1, 2, 3, as motor speed changes.
5. To pulse, release the beater release lever, which will stop the chopper/grinder action. Pull on the beater release lever to reactivate chopper/grinder function.
6. Press the hand mixer ON/OFF button to turn off the unit.

7. Unplug immediately after use.

WHEN THE BLADE STOPS MOVING, remove the blending shaft attachment from the chopper/grinder cover, and remove the cover from the chopping cup.

NOTE: Do not operate the chopper/grinder attachment without food in the chopping cup.

CLEANING AND MAINTENANCE

To simplify cleaning, rinse the chopping cup, blade and chopping cup cover immediately after use, so that food won't dry on them. Do not submerge the chopping cup cover in water or put it in the dishwasher. Clean the underside of the chopping cup cover with a sponge or damp cloth to remove any food. Wipe the motor body and top of the chopping cup cover with a damp sponge or cloth. Dry immediately. Wash the chopping blade and chopping cup in warm, soapy water. Rinse and dry. Wash the blade carefully. Avoid leaving the blade in soapy water where it may disappear from sight. You can wash the chopping cup and chopping blade on the top rack of your dishwasher. Unload the dishwasher carefully to avoid contact with the sharp blade.

CHOPPER/GRINDER GUIDE

Ingredient	Suggested Blade	Speed	Comments
Baby Foods (always consult a pediatrician or family physician for appropriate food recommendations)	Sharp Blade	1-3	Place small amounts of cooked food into chopper/grinder bowl. Add small amount of appropriate liquid. Pulse to chop, then hold to blend.
Breadcrumbs fresh or dry (day old)	Sharp Blade	3	Pulse to chop, then process until desired consistency is reached.
Hard Cheeses (Asiago, Locatelli, Parmesan, Romano, etc.) (Not recommended for softer cheeses unless making a dip or dressing)	Sharp Blade	3	Cut into ¼-inch pieces. Pulse to chop, then process until desired consistency is reached.

Chocolate	Sharp Blade	3	Cut into ½-inch pieces; may chill in freezer for 3 minutes before chopping. Pulse to chop, then process, no more than 1 ounce at a time, until desired texture is reached.
Creamy Dressings and Dips	Sharp Blade	1	Place ingredients in chopper/grinder bowl; do not cover or spill on stem. Use pulse action to chop, then continuous-hold action to blend to desired consistency.
Garlic	Sharp Blade	3	Peel up to 6 cloves. Pulse to chop.
Ginger (fresh)	Sharp Blade	3	Peel, cut into ½-inch pieces. Pulse to chop, ½ ounce at a time.
Hard Spices (coriander, dill, poppy, star anise, etc.)	Sharp Blade	3	Pulse to chop until desired consistency is reached. Pulse with sharp blade to get fine results.
Herbs (fresh)	Sharp Blade	3	½ cup; must be clean/dry. Pulse to chop.
Nuts	Blunt Blade	3	Shelled; toast first for best flavor. Pulse to chop, process up to a ⅓ cup at a time, until desired consistency is reached. May be processed to nut-butter stage.
Onion	Sharp Blade	3	Peel, cut into ½-inch pieces. Pulse to chop, up to ½ cup at a time, until desired chop is reached.
Vegetables (cooked)	Sharp Blade	1–3	Cut into 1-inch pieces; pulse to chop, up to ½ cup at a time. Add cooking liquid, stock or milk to process to a purée. It is not recommended for making mashed potatoes.
Vegetables (uncooked)	Sharp Blade	3	Peel as needed; cut into ½-inch pieces. Peel celery with peeler to remove tough strings. Chop/process up to ½ cup at a time.
Raw Meat (beef, pork)	Sharp Blade	3	4 oz. or 175g, cut into ½-inch pieces. Pulse until desired consistency.
Simple Blending	Blunt Blade	1–3	For light mixing and incorporating.

RECIPES

In the recipes that follow, all use the sharp side of the chopper/grinder attachment blade.

Strawberry Butter

Spread on bagels or toast, or on top of a pile of pancakes, this will be a sweet addition to your next breakfast.

Makes about $\frac{2}{3}$ cup

- 8 tablespoons (1 stick) unsalted butter,
 cut into 1-inch pieces, room temperature**
- 2 tablespoons confectioners' sugar, sifted**
- Pinch fine sea salt**
- $\frac{1}{4}$ cup diced fresh strawberries**

Put the butter into the work bowl of the chopper/grinder attachment. Run on Speed 2 until creamy, about 30 to 40 seconds, stopping to scrape down sides of bowl as necessary. Add remaining ingredients and mix on Speed 1 until completely combined, another 15 to 20 seconds.

Nutritional information per teaspoon:

*Calories 39 (86% from fat) • carb. 1g • pro. 0g • fat 4g
sat. fat 2g • chol. 10mg • sod. 6mg • calc. 2mg • fiber 0g*

Strawberry Ricotta Bruschetta

Savory and sweet pair beautifully in this impressively simple appetizer.

Makes about 2 cups of topping, 24 servings

1 baguette, cut into ½-inch slices, lightly toasted

Ricotta Topping:

¾ ounce Parmesan or Pecorino Romano, cut into ½-inch cubes

1 pound ricotta, strained

1 teaspoon extra virgin olive oil

1 teaspoon fresh thyme leaves

½ teaspoon fresh lemon juice

Pinch kosher salt

Pinch freshly ground black pepper

Strawberry Topping:

1 cup strawberries, hulled (halved if the strawberries are on the larger size)

2 teaspoons fresh basil leaves

Balsamic glaze for drizzling, optional

1. Put the Parmesan/Pecorino Romano into the work bowl of the chopper/grinder attachment. Pulse on Speed 1 until broken up, and then run on Speed 3 until finely ground. Add remaining ricotta topping ingredients and run on Speed 1 until combined. Reserve in a separate bowl. Clean work bowl and blade.
2. Put the strawberries and basil into the work bowl of the chopper/grinder attachment. Pulse on Speed 1 until finely chopped.
3. Assemble the bruschetta. Top each slice of toasted bread with about 1 to 2 tablespoons of the ricotta mixture, and then top with the strawberries and basil. Finish with a drizzle of balsamic glaze, if using.
4. Serve immediately.

Nutritional information per serving:

*Calories 39 (64% from fat) • carb. 1g • pro. 2g • fat 3g
sat. fat 2g • chol. 8mg • sod. 37mg • calc. 57mg • fiber 0g*

Parmesan and Herb Popcorn

Take movie night up a notch with this cheesy and herbaceous popcorn. It is also great served on the side of briny olives and cocktails for a classier affair.

Makes about 10 cups

- 2 tablespoons fresh rosemary leaves**
- 3 tablespoons fresh thyme leaves**
- 1½ ounces Parmesan, cut into small cubes**
- 10 cups popped popcorn**
- 2 tablespoons extra virgin olive oil**
- Pinch kosher or sea salt**
- Pinch freshly ground black pepper**

1. Put the herbs into the work bowl of the chopper/grinder attachment. Run on Speed 3 until roughly chopped.
2. Add the Parmesan and pulse on Speed 1 until broken up, and then run on Speed 3 until finely ground.
3. Put the popcorn in a large mixing bowl. Toss with the olive oil and the salt and pepper, then top with the herb/cheese mixture. Toss to fully coat, adding more oil as necessary.
4. Serve immediately.

Nutritional information per cup:

*Calories 73 (53% from fat) • carb. 6g • pro. 3g • fat 4g
sat. fat 1g • chol. 4mg • sod. 79mg • calc. 52mg • fiber 1g*

Pistachio Biscotti

We love the combination of pistachios and cranberries, and the dip in the chocolate is a great way to finish off this yummy cookie that is perfect for the holidays.

Makes about 50 biscotti

- 1½ cups unbleached, all-purpose flour**
- ¼ cup cornstarch**
- ½ teaspoon baking powder**
- ⅛ teaspoon kosher salt**
- 2 large eggs, room temperature**
- ¾ cup granulated sugar**
- 1 tablespoon pure vanilla extract**
- 1 teaspoon fresh lemon juice**
- ½ cup shelled raw pistachios, plus more for garnish**
- ½ cup dried cranberries**
- Egg wash (1 large egg whisked with 1 teaspoon water and pinch of salt)**
- 1 cup white and/or semisweet chocolate chips or chopped chocolate (this can be chopped in the work bowl)**

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Put the flour, cornstarch, baking powder, and salt into a small mixing bowl. Using the beaters, mix on Speed 1 until combined, about 20 seconds. Reserve.
3. Put the eggs, sugar, vanilla extract, and lemon juice into a large mixing bowl. Using the beaters, mix on Speeds 2 to 6 until thick and smooth, about 2 minutes. Gradually add the dry ingredients, one-third at a time, mixing on Speed 2 for 30 seconds in between additions. Add the pistachios and cranberries, continuing to mix on Speed 2 until just combined.
4. Place dough onto a lightly floured surface and divide into two equal pieces. Using floured hands,

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- form each into a 10-inch-x-3-inch rectangular log. Transfer to the prepared baking sheets.
- Using a pastry brush, lightly brush the top of each log with the beaten egg wash. Bake in preheated oven until lightly browned, about 25 minutes. Remove and cool slightly.
 - Carefully transfer one log to a large cutting board. Using a serrated knife, cut each log on the diagonal into ½-inch thick slices, about 25 slices per log. Repeat with remaining log.
 - Transfer slices to the cookie sheets, and bake, cut side up, until lightly browned and crisp, about 8 to 10 minutes, flipping halfway through baking time. Remove from oven and cool completely.
 - While cookies are baking, prepare the chocolate and garnish. Put the desired chocolate, chopped, into a double boiler set over simmering water. Once the chocolate is almost melted, remove the double boiler from the heat and allow to cool slightly. Whisk any lumps if necessary; reserve.
 - Put the pistachios in the work bowl of the chopper/grinder attachment. Pulse on Speed 1 to finely chop. Reserve.
 - When biscotti have cooled, line a baking tray, or large platter, with parchment paper. Dip half of the cookie into the melted chocolate and place on the lined tray/platter. Sprinkle with the chopped pistachios. Once all have been dipped and garnished, transfer to a refrigerator to chill and set.

***Nutritional information per biscotti
(dipped in semisweet chocolate):***

*Calories 65 (26% from fat) • carb. 11g • pro. 1g • fat 2g
sat. fat 1g • chol. 9mg • sod. 15mg • calc. 5mg • fiber 1g*

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Power Advantage® Deluxe Chopper/Grinder Attachment 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® Deluxe Chopper/Grinder Attachment will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration 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.

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 that 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 neither of the above two options results 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.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Power Advantage® Deluxe Chopper/Grinder Attachment should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at <https://www.cuisinart.com/customer-care/product-return>. Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart® Power Advantage® Deluxe Chopper/Grinder Attachment 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. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

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 to ensure that the product is still under warranty.

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