

Cuisinart®



Instruction & Recipe Booklet

Cordless Rechargeable Mini Chopper - RMC-100XA

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings.
- This mini chopper is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge - unless, they have been given instruction and or guidance concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- To reduce the risk of fire or electric shock, do not operate any heating appliance beneath or near the mini chopper.
- Do not mount or store mini chopper over or near a portion of a heating or cooking appliance, or a sink/washbasin.
- Other than the blade, bowl and cover, never submerge any portion of the mini chopper base/motor in liquids. If mini chopper falls into liquid, carefully and quickly remove. Clean and dry mini chopper thoroughly before continuing.
- Do not use this mini chopper for other than its intended use of preparing foods.
- Keep hands, hair, clothing, as well as utensils, including spatulas away from the moving blades during operation. A spatula may be used when the mini chopper is not operating.
- **Blade is extremely sharp.** Handle carefully when removing, inserting or cleaning.
- Always allow blade to stop moving before removing cover.
- When chopping or grinding larger quantities of liquids, process smaller amounts at a time to reduce spillage and possibility of injury.
- Use extra care when working with hot liquids.
- Discontinue pulsing or processing ingredients so blade can completely stop before any form of approaching.
- e.g. removing the blade or scraping down the sides with a spatula.
- To avoid damage to the USB cord, do not let cord meet any hot surfaces including a stovetop.
- The USB power adapter and USB cable should be plugged into an electrical outlet away from sink or hot surface.
- Do not use an extension cord. Plug USB power adapter directly into an electrical outlet.
- Unplug the USB power adapter from the outlet before attempting any routine cleaning, assembling, disassembling or cleaning of the charger.
- Do not operate a damaged USB power adapter and replace immediately.
- Recharge only with the USB power adapter specified by the manufacturer. A USB power adapter (5VDC/2000mA output) that is suitable for one type of battery pack may create a risk of fire when used with another battery pack.
- Do not let USB cable hang over edge of table or counter.
- Do not expose a battery pack or mini chopper to fire or excessive heat. Exposure to fire or temperatures above 130°C may cause an explosion.

- Do not incinerate the mini chopper, even if severely damaged; the batteries contain lithium ion which may explode in high temperatures and in a fire.
- Do not use a battery pack or mini chopper that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behavior resulting in fire, explosion or risk of injury.
- Under abusive/extreme conditions leaks from battery cells can occur. If the liquid gets on the skin, (1) wash quickly with soap and water or (2) neutralise with mild acid such as lemon juice or vinegar. If the liquid gets into eyes, flush them immediately with clean water for a minimum of 10 minutes. Seek medical attention.
- Recommended ambient charging and storage temperature: 10°C–40°C.
- The use of attachments or accessories are not recommended by Cuisinart may be hazardous.
- Make sure the mini chopper is off and the motor/beaters have stopped completely before taking off attachments, and before cleaning.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- While cleaning do not try to dislodge any food when mini chopper is plugged in; always unplug it when cleaning.
- Any other servicing should be performed by an authorised service representative.
- DO NOT LEAVE OUTDOORS.

SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Cordless Rechargeable Mini Chopper for the first time, remove any point of sale labels and plastic plug cover.

Be sure to thoroughly clean the blade with extreme care. Always hold the plastic stem and use running hot water with a drop of detergent. Do not clean in a sink full of bubbles, where blades are not visible.

The batteries in your Cordless Rechargeable Mini Chopper have not been fully charged. When using for the first time, batteries must be charged until the 3 blue LED lights are illuminated. See OPERATING INSTRUCTIONS on page 6.

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PARTS & FEATURES



A



B



C



D



E



F

A. Work-Bowl Lid/Cover with Drizzle Holes

To lock on top of work bowl before processing & holes for slow pouring of liquids to create silky emulsions.

B. Stainless Steel Reversible Blade

For chopping, grinding & other food processing prep.

C. Work Bowl

3-cup capacity (for dry ingredients)
450ml capacity (for liquid ingredients)

D. Motor base

With Chop & Grind functions

E. USB Cable Port

Located on back of the mini chopper at the base of the unit.

F. Charger/Power Adapter & USB Cords

G. BPA-FREE (not shown)

All materials that are exposed to food or liquid are free of BPA.

H. Safety Protector in Motor (not shown)

If the motor temperature becomes too high from excessive strain, the protector will activate & the motor will switch off. Wait 20-30 minutes for the motor to cool down before resuming again.

QUICK TIPS GUIDE

Notes, Tips	
Size	<p>Tip: Always cut large pieces of food into smaller pieces of even size – about 1-2cm or as specified in the Quick Tips Guide in the Recipe Booklet on page 2.</p> <p>Tip: If you don't start with pieces that are small & uniformed, you will not get an even chop.</p>
Quantity	<p>NB: Do not overload the work bowl. Overloading causes inconsistent results & strains the motor.</p> <p>Tip: As a rule of thumb, remember most foods should not reach more than 2/3 of the way up the work bowl. Use the quantities suggested in the Quick Tips Guide on page 2 of the Recipe Booklet.</p>
Chop	Chopping & Mincing
	<p>For herbs, celery, onions, garlic & most cheeses.</p>
	Puréeing & Mixing
	<p>For cooked vegetables, making mayonnaise & mixing salad dressing.</p> <p>Tip: Pulse action is best when you are using the - two or three pulses are often enough. Be sure to check the food frequently to prevent over-processing. If you over process, you are likely to get a watery paste instead of a fine chop.</p>
Grind	<p>Use the Grind function. For grinding spices & hard foods such as peppercorns, seeds, chocolate & nuts.</p> <p>Tip: When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.</p> <p>Tip: Continuous-hold action is best when you are using the Grind function. You may have to operate the mini chopper for several seconds with some foods to achieve the desired results – or as long as 20 seconds for some seeds.</p> <p>NB: The work bowl & cover may become scratched when you use them for grinding grains & spices. This does not affect the performance of the mini chopper. However, you may want to reserve the original bowl for grinding, & purchase an additional bowl & cover set for other uses. These are available from the Cuisinart Consumer Service Department.</p>
Adding Liquid	<p>Tip: Add liquids such as water, oil or flavouring while the machine is running i.e. add oil when making mayonnaise or salad dressing. Pour the liquid through the drizzle holes in the cover.</p> <p>Tip: Always process foods in order, from dry to wet, to avoid having to clean bowl & blade between each task.</p>
Removing Food from the Sides of the Bowl	<p>NB: Occasionally, food will stick to the sides of the bowl as you process. Stop the machine to clear food away.</p> <p>AFTER THE BLADE HAS STOPPED MOVING, remove the cover, & use the spatula to scrape the food from the sides of the bowl back into the Centre. Do not put hands into bowl unless unit is unplugged.</p>

OPERATING INSTRUCTIONS

The batteries in your Cordless Rechargeable Mini Chopper have not been fully charged. Before the first use, the batteries must be charged until all 3 blue battery indicator lights illuminate. Your mini chopper will be fully charged in approximately 2 hours. Depending on your ingredients, your mini chopper will run for approximately 20 minutes.

NOTE: 95% charged for a lithium-ion battery is considered fully charged.

Battery Capacity	Indicator
70%-95%	First & second lights are solid & third light is flashing.
40%-70%	First light is solid & second light is flashing.
< 40%	First light is flashing & others are off.

1. This mini chopper is for cordless use only and must only be used on a dry, level work surface.
2. Place the work bowl with handle to your right and turn clockwise.
3. Carefully lift and place the blade over the work-bowl centre stem until it drops to the bottom. Firmly push to ensure the blade locks into position.
4. Add desired ingredients to work bowl. Ensure you cut food into even small pieces and the work bowl is not overloaded.
5. Lock the lid with the small tab to the left of the work-bowl handle and turn anticlockwise (toward the handle) to secure lid.
6. Press Grind or Chop and pulse or process to your desired consistency. Food will stop processing when Chop or Grind button is released.
7. When the blade has stopped moving, remove cover, work bowl and blade;
 - a. Turn work bowl cover clockwise to remove.
 - b. Turn work bowl clockwise to unlock it and lift off the base.
 - c. Carefully remove the blade by holding the top of the stem of the blade and gently pulling. **NEVER TOUCH THE BLADE ITSELF.**

8. To remove liquids and sauces from bowl, simply pour ingredients out of work bowl or remove with a scratch-free spatula.

NOTE: Never operate the mini chopper without the ingredients in the work bowl.

CLEANING & MAINTENANCE

- Before first use and after every use, clean each part thoroughly.
- When not in use, recharge and leave unplugged ready for the next use.
- Periodically check all parts before reassembly.
- To simplify cleaning, rinse the work bowl, cover, and blade immediately after use so food will not dry on them.
- All parts except the housing base are dishwasher safe and recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl and cover on the bottom rack may cause damage over time. Insert the cover right side up to ensure proper cleaning and the work bowl upside down for drainage. Put the blade in the cutlery basket and remember when unloading, to CAREFULLY remove the blade and avoid contact with the blade.
- If you wash the blade by hand, handle the plastic stem only. Avoid leaving it in sudsy water where they may disappear from sight. Fill the work bowl with soapy water, hold the blade by its stem and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a nonabrasive brush..
- The housing base may be wiped clean with a non-abrasive cloth or sponge. Be sure to dry it thoroughly.
- If the feet leave spots, wipe the area with a damp sponge and nonabrasive cleaning detergent.
- To help keep excess cord off the benchtop, wrap the cord underneath the motor base in the hidden storage.
- Any other servicing should be performed by an authorised service representative.

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