

Precision Stand Mixer
SM50U

Cuisinart®

Congratulations on your purchase of the Cuisinart Precision Stand Mixer.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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Product Control Guide



500 Watt motor

Tilt Back head

Accessory Port

Head Lift Release Lever

On/Off Speed Control Dial

5.2L Stainless Steel
Mixing Bowl



Dough Hook



Flat Mixing
Paddle



Chef's Whisk

Splash Guard with
Pour Spout



IMPORTANT SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

1. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure that they do not play with this product.
4. This appliance shall not be used by children. Keep out of reach of children during and after use.
5. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
6. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
7. Never pull the plug out of the mains socket by the lead.
8. Do not wrap the lead around the main body of the appliance during or after use.
9. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.

10. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
11. For indoor, domestic use only.
12. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 accredited company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

Safety During Use

- Before first use, remove all packaging materials and any promotional labels or stickers from the Precision Stand Mixer.
- Do not use the stand mixer for anything other than its intended use. Cuisinart will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- Take care when lifting this appliance as it is heavy. Ensure the head is correctly latched in the down position.
- Position the stand mixer on a stable, level surface, near a power socket.
- Turn the speed control to the '0' OFF position and unplug when not in use, before fitting or removing accessories or attachments, after use and before cleaning.
- Do not place on or near hot gas, electric burners or in a heated oven. Keep the stainless steel bowl away from heat sources such as stovetops, ovens or microwaves.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not use attachments with this appliance other than those recommended by Cuisinart.
- **Warning:** Avoid contact with moving parts and attachments. Always keep hands, hair, clothing, spatulas and other utensils away from attachments during operation to reduce the risk of injury and/or damage to the appliance.
- Always ensure that your hands are dry before removing the plug from the mains outlet.
- Never leave the appliance unattended while it is in operation.
- Do not use outdoors.
- To protect against the risk of electric shock, do not put the base power unit in water or other liquids.

Instructions for Use

Before first use, clean the bowl and attachments in warm soapy water.
N.B. Do not clean any of the parts with abrasive cleaners or hard implements.

A Assembling the Stand Mixer

- **Raising the Mixer Head**
  Press down on the release lever and lift the head until it locks into place.

- **Fitting and removing attachments**
  Ensure the mixer head is in the raised position. Attach the flat mixing paddle, chef's whisk or dough hook to the accessory port, ensuring the lug on the port aligns with the gap in the attachment. Support the mixer head with one hand while using the other hand to push the attachment upwards, turning anti clockwise until it locks. To remove, push upwards and turn clockwise until the attachment is released.

- **Fitting the Work Bowl**
  Place the bowl on the base and turn clockwise to secure.

- **Lowering the Mixer Head**
  Supporting the stand mixer head with one hand, push down on the release lever and fully lower the mixer head until it locks into place.

- **Attaching the Splash Guard with Pour Spout**
  After fitting an attachment and lowering the stand mixer head, slide the splash guard onto the bowl (check the guard is the correct way up by ensuring the Cuisinart logo can be read correctly). Attach the pour spout by placing it into the tabs on the splash guard ring and slide it into place. The splash guard ring can rotate in any direction to easily add more ingredients.

B Operation and Suggested Speed Settings

To begin, select which attachment is suitable for the ingredients you will mix. As a guide, the three attachments can be used for the following functions:



Flat Mixing Paddle (for normal to heavy mixtures)
Stir, mix or beat - perfect for cakes, cookies, batters, pastry, icing/frosting and mashed potato.



Chef's Whisk (for mixtures that need air incorporating)
Ideal for whipping eggs, cream, meringues, cheesecakes and mousses.
Please note: Do not use the chef's whisk for heavy mixtures (e.g. creaming fat and sugar) – this may damage the attachment.



Dough Hook (for mixing and kneading doughs)
Ideal for bread, rolls, pizza and pasta.

WARNING: Always keep hands, hair, clothing spatulas and other kitchen utensils away from the attachments during operation. Attachments will rotate at speed during use – keep clear of moving parts.

Once you have fitted the appropriate attachment and lowered the mixer head, you will need to choose a suitable speed setting for your recipe. Speed settings can vary due to a number of factors such as quantity, temperature and consistency of ingredients. Please see the below table as a general guide.

Operation	Low Settings (1-4)	Medium Settings (5-8)	High Settings (9-12)
Sifting dry ingredients Folding in ingredients, such as mix-ins	•		
Whipping cream & egg whites (gradually increasing speed)	•	•	•
Mixing quick breads (muffins, etc.)	•	•	
Creaming butter and sugar	•	•	
Incorporating eggs		•	•
Kneading bread dough		•	
Kneading pasta dough		•	
"Cutting in" butter to flour (for pastry/pie dough)	•	•	
Mashing potatoes/vegetables		•	•

To operate the Stand Mixer, turn the speed control dial clockwise to turn the unit on and select the desired speed setting from 1 to 12 (the blue light on the dial will illuminate). Turn the dial anti clockwise to decrease the speed. Turn to '0' to switch off.

Maximum Capacities
In order to avoid spillage of ingredients, or damage to the motor and attachments, please see maximum capacities below. Take care not to exceed these measurements.

- Doughs (most breads, pizza) - 1200g of combined ingredients
- Whipping cream – 1.4L
- Egg whites – 12 large

C Hints and Tips

General Tips
- Ensure you use exact measurements and carefully follow each step of the recipe - take care not to over or under mix.
- For most recipes, refrigerated items like butter, milk and eggs incorporate better if they are used at room temperature.
- Scraping the bowl may sometimes be necessary during mixing. Use a spatula to scrape the sides occasionally. Do not use a metal spoon.

Bread Baking
- Use the dough hook for making bread.
- Using milk in place of water will produce a softer crust.
- Do not use tub margarines for bread baking – they have different structures and they do not work as well.
- Using too much liquid, or baking on a humid day, can cause your bread to fall or wrinkle on top.
- If a recipe calls for a specific type of flour, use the flour recommended. If you do not have bread flour, you can substitute unbleached, all-purpose flour, but your bread may not rise quite as much as there is less gluten.

Cake Baking
- Use the flat paddle accessory for mixing cake batters.
- Have all ingredients and mixing bowl at room temperature. Room temperature ingredients incorporate and blend more easily.
- Fill tins immediately after mixing and bake immediately after this.
- Cool cakes in tins until cool to touch, and remove from tins to completely cool on a wire rack after baking.

Egg Whites

- Make sure the bowl is spotlessly clean and dry before starting.
- Egg whites at room temperature are best for whisking.
- Add a small amount of acid such as cream of tartar, lemon juice or vinegar when whisking egg whites to stabilize them and allow them to reach their optimum volume and stiffness. Use 1/8 teaspoon cream of tartar per large egg white.
- The time required to whisk eggs will vary with the temperature and age of the egg whites, plus temperature/humidity of the kitchen. Keep a close watch while whisking.
- Place the room temperature egg whites in the bowl.
- Attach the clean, dry chef's whisk. Start whisking the egg whites on speed 1, and gradually increase to speed 6 until foamy, then gradually increase to speed 12.
- If egg whites are beaten too rapidly in the beginning the structure will not be as stable or strong. Overbeaten egg whites will also separate or deflate.
- Add sugar slowly and gradually to the whisked egg whites once they start to foam. Always add sugar slowly, in a steady stream along the side of the bowl. Do not add in directly on top of the egg whites as this will deflate them.
- When whisking egg whites, they will start out foamy, and then they will become stiffer and start to hold their shape.
- Next, soft peaks will form – this is when the tips of the peaks fall when the whisk is lifted up – soft peaks are often required for mousses or soufflés.
- The next stage is medium to stiff peaks – this is used for recipes such as meringues – the whites will appear dry, the peaks will hold their shape and whites will be shiny.

Whipping Cream

The difference between double cream and whipping cream is the butterfat content. Double cream has higher butterfat content than whipping cream does. If the butterfat content is higher it will remain more stable for longer.
Single cream can also be used for whipping, but it will not last as long.
Cream generally doubles in volume when whipped.

To make whipped cream

- Start with a well-chilled cream, mixing bowl and chef's whisk (place bowl and whisk in freezer for at least 15 minutes before making whipped cream). The room should not be too hot.
- Whip cream on low speeds until small bubbles form - this will take about 30 seconds.
- Gradually increase speed to setting 12 and continue beating until you reach the desired consistency – do not over whip – it takes just seconds for cream to go from a lovely smooth consistency to being slightly grainy.
- Sugars should be sifted before adding to the cream.
- Stop whipping the cream when it has doubled in volume – it should be smooth, creamy and thick, forming either soft or stiff peaks.

D Cleaning and Maintenance

Before first use and after every use, clean each part thoroughly.
Once you have finished mixing, turn the control dial to the '0/Off' position and unplug the power cord from the mains.

- **Power Unit**
  The housing base can be wiped clean with a soft, damp cloth. Never use an abrasive cleaner or harsh pad. Do not immerse in water.

- **Work bowl**
  Remove the work bowl from the Stand Mixer before washing. The bowl can be washed by hand or in the dishwasher. Never use a wire brush, steel wool or bleach.

- **Attachments**
  Remove the attachments from the Stand Mixer before washing. The mixing paddle, dough hook, splash guard and pour spout can be washed by hand or in the dishwasher (place on the top shelf).

Note: The chef's whisk is not dishwasher safe and should be washed by hand. All attachments should be dried thoroughly before storing.

E Troubleshooting

If the stand mixer will not start please ensure the mixer head is in the lowered position and has firmly located into position. Do not allow the full weight of the mixer head to fall into the lower position without supporting it as this could damage the appliance.

If the stand mixer shuts off, the unit may have overheated. Your stand mixer has an overload protection device, it will shut down to protect the motor.

In the unlikely event that this happens:

- Turn off the mixer and unplug from the socket.
- Reduce the load by removing some of the ingredients, and allow the mixer to stand for a few minutes.
- Plug in and reset the speed. If the stand mixer does not start when you turn the speed dial on, allow the unit to stand for additional time.

UK Guarantee

This Cuisinart appliance is guaranteed for consumer use for 3 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd reserves the right to amend terms and specifications without prior notice.

This guarantee in no way affects your statutory rights.

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

The return address is:
Customer Care Centre
Conair Logistics
Unit 4 Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

UK Wiring Instructions

The wires in the mains lead are coloured in accordance with the following code:

- BLUE = NEUTRAL
- BROWN = LIVE
- YELLOW & GREEN = EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L
- The wire which is coloured YELLOW & GREEN must be connected to the terminal which is marked with the letter E or the ⏚ symbol

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 13A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 13A fuse must be fitted.

WARNING: A cut off plug inserted into a 13 amp socket is a serious safety (shock hazard). Ensure that the cut off plug is disposed of safely.

Safe Disposal



The symbol ▬ on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

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