

CUISINART® MINI-MATE PLUS® CHOPPER/GRINDER LIMITED TWO-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you are the owner of a Cuisinart® Mini-Mate Plus® Chopper/Grinder that was purchased for household use. Except as otherwise required under applicable state laws, this warranty is not available to retailers or to other commercial purchasers or owners.

We warrant that your Cuisinart® Mini-Mate Plus® Chopper/Grinder will be free of defects in material and workmanship under normal home use for two years from the date of original purchase. We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the warranty registration card is not a condition of this warranty and does not eliminate the need for the consumer to maintain the original proof of purchase. 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 Mini-Mate Plus® Chopper/Grinder should prove to be defective within the warranty period, we will repair it (or, if we think necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Center toll-free at 800-726-0190 or write to Consumer Service at:

Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please also enclose \$5.00 for shipping and handling of the product. Under California law, only proof of purchase is required. Please also be sure to include a return address, description of the product problem, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

Your Cuisinart® Mini-Mate Plus® Chopper/Grinder has been manufactured to the strictest specifications and has been designed for use with Cuisinart 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.

Any attempt to tamper with or alter the Mini-Mate Plus® Chopper/Grinder's design or to interfere with the operation of its safety devices voids this warranty. If a Mini-Mate Plus® Chopper/Grinder that has been so tampered with, altered or interfered with, is received by us for repair, we reserve the right to restore the Mini-Mate Plus® Chopper/Grinder to its original condition and to charge for such repair.

This warranty excludes damage caused by accident, misuse or abuse, shipment or other than ordinary household use. It does not apply to scratches, stains, discoloration or other damage to external or internal surfaces which do not impair the functional utility of the appliance.

This warranty also excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

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Cuisinart®

INSTRUCTION/RECIPE BOOKLET



MINI-MATE PLUS® CHOPPER/GRINDER

MM-2M

IMPORTANT SAFEGUARDS

When using electrical appliances, always follow these basic safety precautions:

1. Read all instructions before using.
2. Blades are sharp – handle carefully.
3. Do not operate when work bowl is empty.
4. Do not operate more than 30 seconds at a time, more than 1 minute out of every 5 minutes or more than 3 minutes an hour.
5. Make sure motor and blades have completely stopped before lifting motor housing from work bowl.
6. Keep hands as well as spatulas or other utensils away from moving blades while processing food, to prevent possibility of severe personal injury or damage to Chopper/Grinder. A plastic spatula may be used, but must only be used when the Mini-Mate Plus® Chopper/Grinder is not running.
7. To protect against risk of electrical shock, do not put motor housing with cord in water or other liquid.
8. Close supervision is necessary when any appliance is used by or near children.
9. To avoid injury, unplug from outlet when not in use, before putting on or taking off parts, and before cleaning or removing food from work bowl. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
10. Avoid contact with moving parts.
11. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any manner. Return appliance to Cuisinart for examination, repair or adjustment.
12. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. This Mini-Mate Plus® Chopper/Grinder is UL listed for household use only. Use it only for food preparation as described in this booklet.
16. Do not attempt to override the switch interlock mechanism.

17. Before operating the Mini-Mate Plus® Chopper/Grinder, be sure that the work bowl and motor housing are securely in place and that the appliance is held down on a flat surface.
18. Do not operate this or any other motor-driven appliance, while under the influence of alcohol or other substances that may seriously affect your reaction time or your perception.

SAVE THESE INSTRUCTIONS

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, 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 attempt to defeat this safety feature.

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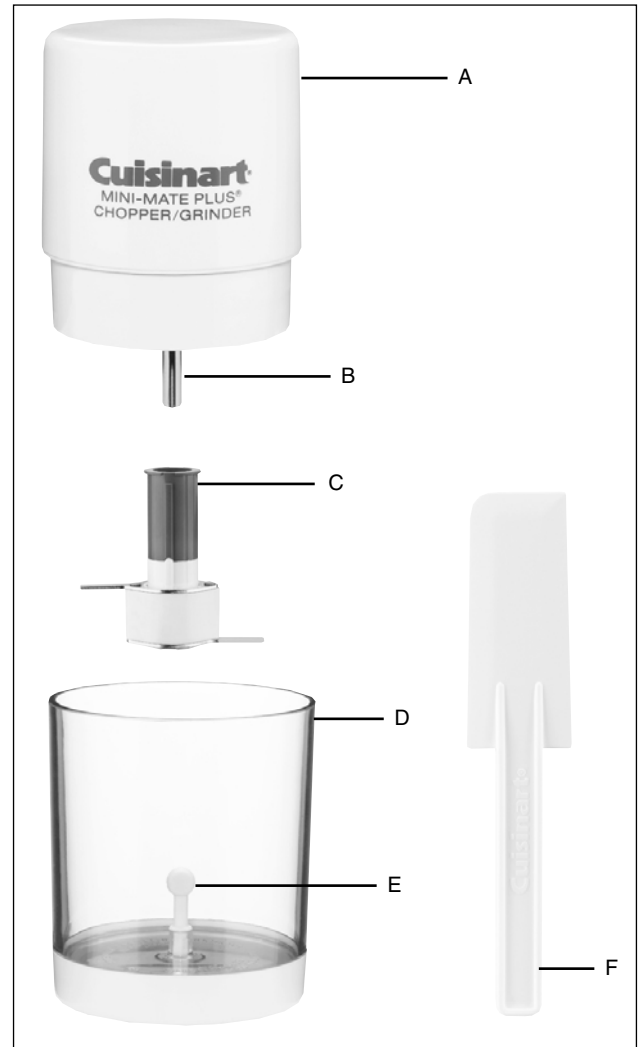
INTRODUCTION

The Cuisinart® Mini-Mate Plus® Chopper/Grinder chops, grinds and grates small amounts of food. Because it has two blade positions and two operating speeds, it is equipped to do a wide variety of tasks, from grinding coffee beans to chopping onions. To use the Mini-Mate Plus® Chopper/Grinder most effectively, be sure to select the blade position and speed that are recommended for the food you are processing. This booklet gives you suggestions for a wide variety of specific ingredients.

Like all other fine Cuisinart products, the Mini-Mate Plus® Chopper/Grinder is built with our commitment to making your time in the kitchen a pleasure.

THE PARTS

- A. Easy-to-grip motor housing with two control buttons on back, one to select high speed (HI-I) and one to select low speed (LO-II).
- B. Stainless steel motor shaft
- C. Blade/shaft assembly, with reversible blade. Blade hub slides to white end of shaft for sharp edge. Blade hub slides to gray end of shaft for blunt edge. Use **sharp** edge for **chopping** most soft foods that can be easily pierced with a knife: onions, garlic, shallots, fresh herbs, butter and roots like ginger and horseradish. Use **blunt** edge for **grinding, grating and puréeing**: coffee, spices, hard cheeses, chocolate, nuts and baby food.
- D. Work bowl with:
 - post for blade/shaft assembly
 - three rubber feet that help keep base from moving on counter (not shown)
- E. Post for blade/shaft assembly
- F. Spatula



USING THE MINI-MATE PLUS® CHOPPER/GRINDER

1. Place work bowl on kitchen counter or other flat, firm surface.
2. Slide hub of blade along blade shaft to select sharp or blunt blade position. Blade should be at white end of shaft for sharp edge, at gray end of shaft for blunt edge. **Handle carefully. Never touch blades;** always move blade by its shaft.
Select **sharp** edge for **chopping** most soft foods. Select **blunt** edge for:
 - **grinding** coffee beans, nuts and seeds
 - **grating** chocolate
 - **puréeing** cooked vegetables and ripe fruit.
3. Hold blade/shaft assembly, with blade end down, directly over post in work bowl.
4. Push blade/shaft assembly down gently over post, twisting hub slightly clockwise. Assembly will drop into position with lower blade at bottom of bowl. Assembly must be upright. It must not tilt.
5. Put food in work bowl.
 - Hold thumb or index finger over top of blade shaft to prevent small pieces of food from entering it.
 - Do not overload work bowl. The Mini-Mate Plus® Chopper/Grinder is designed for chopping and grinding small amounts of food. If you want to chop or grind more than 1 or 2 tablespoons, do it in batches.
 - Cut large pieces of food into small pieces no bigger than 1/2 inch (12mm) before chopping or grinding.
6. Grip motor housing and place it over work bowl. The power cord, as well as the control buttons, should be at the rear.

7. Insert stainless steel motor shaft into center opening of blade/shaft assembly. Place motor housing directly over work bowl and fit it into work bowl.
8. Insert plug from motor housing into household electrical outlet.
9. Grip work bowl firmly in one hand. With other hand, press down firmly on motor housing and press one control button - either HI/I for high speed or LO/II for low speed.
10. To turn motor off, release control button.
As motor comes to a stop, you may hear a few clicks from the blade/shaft assembly. This is normal.
11. Lift motor housing straight up from work bowl after motor has stopped.
12. Carefully remove blade from bowl. First, release it from post by twisting hub gently clockwise while exerting slight upward pressure. Then pull straight up on blade shaft, moving blade away from you. With spatula, scrape food off blade into work bowl.
13. Remove food from work bowl with spatula.

USES

Chop, grate and grind small amounts of food. For your convenience, we have listed a number of ingredients alphabetically.

Ingredient Blade Position/Speed**Comments**

	Sharp/ Low	Blunt/ High	
anchovies	X		
bacon	X		must be cooked crisp
butter	X		must be very soft, of spreading consistency
celery	X		
cheese			grate no more than 2 ounces (55g); start with 1/2 ounce (15g), chop additional cheese 1/2 ounce at a time
hard		X	must be chilled
semi-hard	X		must be chilled
semi-soft	Sharp/ High		High must be chilled
soft	X		must be at room temperature
chocolate			grate no more than 1 ounce (28g) at a time
bittersweet		X	must be refrigerated
milk		X	must be frozen
cinnamon sticks		X	
coffee beans		X	grind no more than 1/2 cup (35g) at a time
fruit chips		X	
garlic	X		
ginger root	X		
herbs, fresh	X		
horseradish	X		
leeks	X		
macaroons	X		must be brittle, like Italian amaretti
mushrooms	X		
nutmeg		X	place in plastic bag and smash with cleaver before grinding
nuts		X	must be chilled
olives	X		
onions	X		
peel, citrus	X		
peppercorns		X	
peppers, dried	X		
peppers, fresh	X		
scallions	X		
seeds		X	like coriander, cumin, dill, poppy, etc.
shallots	X		

USEFUL OPERATING TECHNIQUES**Size**

Always cut large pieces of food into even pieces of about 1/2 inch (12mm) in size. If you do not put in small, even-size pieces, you will not get an even chop.

Timing

The blade action is lightning fast, even faster than a food processor. You will be astonished at how quickly it does its job. To use the Mini-Mate Plus® Chopper/Grinder effectively, try to think about time in a new way: everything happens in seconds or even fractions of seconds.

Pulsing Action

When using the sharp edge of the blade for chopping, operate the unit for only a fraction of a second. Use pulse action by pressing and releasing the control button until the food is chopped. One to three pulses are enough to chop most food. If you operate the motor longer, you will get a watery paste instead of a fine, dry chop.

Continuous Action

When using the blunt edge of the blade for grinding, you may have to operate the unit for several seconds - as long as 20 seconds for some lightweight seeds or 30 seconds for coffee beans. When operating for more than 10 seconds, use pulse action every 10 seconds to allow food to drop to the bottom of the work bowl and get in the path of the blades. This produces a more uniform grind.

SAFETY REMINDERS

- Never operate the Mini-Mate Plus® Chopper/Grinder motor when work bowl is empty. Doing so may damage the mechanism.
- Never operate the Mini-Mate Plus® Chopper/Grinder more than 30 seconds at a time, more than 1 minute out of 5 minutes, or more than 3 minutes an hour.
- The blades are very sharp. Never touch them when changing blade position or removing blade from work bowl. Always handle by blade shaft or blade hub. Always move blade away from you when removing it from work bowl.
- Always unplug when not in use, or before taking off or putting on parts, before cleaning or removing food from work bowl, etc.

TROUBLESHOOTING

Motor doesn't start or blade doesn't rotate:

- Check that plug is securely inserted in outlet.
- Check that blade is all the way down on post.
- Be sure to press down on motor housing while pressing and releasing control button.
- Be sure to press only one control button at a time.

Motor continues to run after motor housing is removed from work bowl:

- Immediately unplug motor housing. The activator switch on the motor housing (under the switch cover, just beneath the power cord) may have become clogged with food. Unplug the motor housing and clean around the activator switch with the tip of the spatula to remove any food. Use the spatula to push the switch up and down a few times to make sure it moves freely. Plug in and check for proper operation. If motor continues to run when motor housing is removed, do not use unit. Call Cuisinart Customer Service at number given in Warranty Section.

Food is unevenly chopped:

- Either you are trying to chop too much food, or food was not cut into small enough pieces before chopping.

Food is chopped too fine:

- You are processing too long. Use quick pulses.

Chopped food is watery:

- You are processing too long. Use quick pulses.

Hub of blade rises on shaft during operation:

- Unplug unit from outlet. Remove motor housing and blade/shaft assembly from work bowl. Remove food from work bowl and blade. Try to lock hub of blade to blade shaft by twisting hub counterclockwise about 1/4 inch. If it won't twist and lock, food may be caught inside blade. Remove blade/shaft assembly and clean inside of it carefully. Reinsert blade/shaft assembly in bowl, add food and replace motor housing.

Food collects on underside of motor housing:

- Scrape into work bowl with spatula.

Food collects in activator switch:

- Remove with tip of spatula.

Food hangs up on blade:

- You may be trying to process too much food.
- Carefully remove blade, remove pieces of food, and start over again.

Liquid overflows:

- You may be trying to process too much food.

Work bowl becomes cloudy:

- Bowl material becomes clouded when hard foods like coffee beans and spices are ground in it.

CLEANING AND STORAGE

Keep your Mini-Mate Plus® Chopper/Grinder ready for use on a kitchen counter. When it's not being used, leave it unplugged. Store blade in work bowl and store Mini-Mate Plus® Chopper/Grinder as you would sharp knives - out of the reach of children.

To simplify cleaning, rinse work bowl and blade immediately after use so food won't dry on them. Wash blade/shaft assembly and work bowl in warm, soapy water. Rinse and dry. Wash blade carefully. Avoid leaving it in soapy water where it may disappear from sight.

If you have a dishwasher, you can wash all parts except the motor housing on the **top rack**. Insert work bowl upside down. Put blade and spatula in cutlery basket. Unload dishwasher carefully to avoid contact with sharp blades.

Wipe off bottom of motor housing with damp sponge or paper towel after each use. Wipe away from stainless steel motor shaft. If food lodges under shaft, remove it with spatula.

Grinding hard food like coffee and spices will cloud the work bowl. This is normal.

The motor housing is also made of a tough plastic with high impact resistance. Its smooth surface will wipe clean easily and look new for years.

RECIPES

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BABY FOOD

- 2 ounces (55g) of vegetables - steamed or boiled until very soft, OR fruit, ripe and raw, or cooked until soft, or canned, OR meat, poultry or fish well cooked

Insert blade, BLUNT side down, and add food. Process on HI speed until puréed. To achieve a smooth purée of meat, poultry or fish, you may need to add a little liquid.

CHILE PASTE

Use wherever chile paste is called for. If you like your food really hot, double the amount of peppers.

- 1 large garlic clove (about 1/2 ounce, 15g)
- 1/4 teaspoon crushed dried red pepper, OR
- 1 1 1/2-inch (4cm) whole dried chile pepper
- 1/2 teaspoon salt
- 1/2 teaspoon vegetable oil

Insert blade SHARP edge down. Mince garlic and pepper with 2 or 3 pulses on LO speed. Scrape work bowl, add salt and blend on LO speed until thoroughly mixed. Scrape work bowl, add oil and blend on LO speed until you have a smooth paste.

Makes about 1 generous tablespoon.

TAPENADE

Much favored in the South of France, this paste can be spread on toasted French bread rounds. Or mix it with some mayonnaise and use it as a dip for raw vegetables.

- 1/2 cup pitted black olives, preferably a Mediterranean variety (about 24 olives, 11/2 ounces, 42g)
- 1 tablespoon capers, drained
- 4 flat anchovy filets, drained (about 1 ounce, 28g)
- 1/2 tablespoon lemon juice
- 1/4 teaspoon Dijon mustard
- 2 tablespoons olive oil

Insert blade SHARP edge down. Chop olives with 2 or 3 pulses on LO speed. Add capers and chop with 2 or 3 pulses on LO speed. Scrape work bowl and add remaining ingredients. Process on LO speed until puréed. Add more olive oil if you want a smoother paste.

Makes about 3 ounces (85g).

CLASSIC VINAIGRETTE

You can vary this by using different vinegars or oils, or by adding 1/2 teaspoon of chopped fresh herbs.

- 1 tablespoon wine vinegar or lemon juice
- 3 tablespoons olive oil or good vegetable oil
- 1/8 teaspoon salt
- Pinch freshly ground black pepper
- 1/4 teaspoon Dijon mustard (optional)

Insert blade BLUNT edge down. Add all ingredients and blend on HI speed until mixed.

Makes about 1/4 cup.

TARTAR SAUCE

For fried fish or shellfish

- 4-5 sprigs parsley, stems removed
- 1 gherkin pickle
- 4 green olives, pitted
- 1 tablespoon capers
- 1 cup good mayonnaise

Insert blade SHARP edge down. Mince parsley with 2 or 3 pulses at LO speed. Scrape work bowl and add remaining ingredients. Chop with 2 or 3 pulses on LO speed. Add to mayonnaise and stir to blend.

Makes about 1 cup (240ml).

SAVORY PILAF

This dish is good with any simple grilled or roasted meat.

- 1/3 cup pine nuts (about 2 ounces, 55g)
 - 3 tablespoons parsley leaves
 - 1 large celery rib (about 3 ounces, 85g), cut into 1/3-inch (12mm) pieces
 - 4 large scallions (about 3 ounces total, 85g), trimmed and cut into 1/3-inch (12mm) pieces
 - 1-1/3 tablespoons unsalted butter
 - 1 cup uncooked long-grain white rice (about 7 ounces, 200g)
 - 2 cups chicken stock (480ml), preferably homemade
- Salt and freshly ground black pepper

Preheat oven to 350°F. (175°C.). Spread pine nuts in single layer on baking sheet and toast them in center of oven until light brown and fragrant, about 6 minutes; reserve.

Insert blade, SHARP side down. Mince parsley with 2 or 3 pulses on LO speed. Remove and reserve.

Mince celery with 2 or 3 pulses on LO speed. Remove and reserve. Mince scallions with 2 or 3 pulses on LO speed. Remove and reserve. Sauté celery and scallions in butter in large saucepan over moderate heat until just tender - about 2 minutes.

Add rice and cook, stirring, until rice is coated with butter, about 30 seconds. Add stock and salt, if desired, and bring to a boil. Cover and simmer until rice is tender and has absorbed all liquid, about 15 minutes.

Stir in parsley, pine nuts and pepper and fluff with fork. Season to taste.

Makes 4 servings.

STUFFED TOMATOES

A fine and easy accompaniment to roasts, steaks and fish, these can be prepared ahead and cooked just before serving.

- 4 ripe, medium tomatoes (about 20 ounces total, 565g)
- Salt and freshly ground black pepper
- 3-4 sprigs parsley, stems removed
- 1 small garlic clove
- 1 small shallot
- 1 piece firm white bread, broken into pieces
- 2 tablespoons olive oil

Wash tomatoes, remove stems and cut in half crosswise. Gently squeeze out seeds and sprinkle inside with salt and pepper. Insert blade, SHARP side down. Mince parsley with 2 or 3 pulses at LO speed. Scrape work bowl and add garlic and shallot. Mince with 3 or 4 pulses at LO speed. Scrape work bowl. Add bread and break into crumbs on LO speed. Blend on LO speed until thoroughly mixed with herbs and aromatics. Scrape work bowl, add oil and blend on LO speed until mixed.

Stuff each tomato with spoonful of mixture, and sprinkle each with a few drops of oil. Place on lightly oiled baking pan and bake in preheated 400°F. (205°C.) oven until tomatoes are warm and filling is lightly browned.

Makes 4 servings.