

Cuisinart®

INSTRUCTION & RECIPE BOOKLET



Citrus Juicer

CCJ-900 Series

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

IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **Turn the appliance off, then always unplug from outlet when not in use, before putting on or taking off parts, before removing food and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
3. To protect against risk of electric shock, do not place cord, plug or appliance (Juicer) in water or other liquid.
4. 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.
5. Avoid contact with moving parts.
6. 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.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use appliance for other than its intended use.
12. Not for use with hot beverages.
13. Do not place carafe on stovetop or in microwave.
14. 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.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE:

This appliance 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.

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FEATURES AND BENEFITS

- 1. Cover:** Activates Fast-Spin feature which removes juice from pulp, and acts as a dust cover when not in use. Cover is dishwasher safe.
- 2. Juicing Reamer:** Large, universal cone allows you to juice a variety of citrus fruits. Sieve allows the juice to pass through the pulp.
- 3. Adjustable Sieve Assembly:** Low, medium and high settings allow for variable pulp control.
- 4. Juice Container:** Angled container allows juice to flow directly into carafe or glass.
- 5. Drip Spout/Lever:** Lever-controlled drip spout.
- 6. Carafe Lid** for refrigerator storage.
- 7. 24 oz. Easy-Pour Glass Carafe**
- 8. Motor Base:** Sturdy motor base virtually eliminates the risk of the juicer “walking” on your countertop while in use.
- 9. Cord Storage (not shown):** Keeps countertops safe and neat.
- 10. BPA Free (not shown):** All materials that come in contact with food or juice are BPA free.



ASSEMBLY INSTRUCTIONS

1. Rinse all removable parts – DO NOT rinse motor base. Motor base can be wiped clean with a damp cloth.
2. Place the juice container over the spindle on the motor base with the drip spout aligned with the opening.
3. Slide drip spout lever to open position.
4. Position the juicing reamer/sieve over the juice container, securing it into place.
5. Place juicer cover over the reamer.
6. Position carafe underneath drip spout.
7. Plug in power cord. Your juicer is now ready to be used.

TIPS AND HINTS

Choose fresh fruit that is firm, not soft – it will yield more juice.

Always wash citrus fruit before juicing to remove pesticides and residue from handling.

Room-temperature fruit will yield more juice than refrigerated fruit.

Roll fruits on the countertop with the palm of your hand a few times to increase juice yield.

Remove all seeds, but leave in pulp when using juice in baking – it will add flavor.

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).

Grapefruits should have thin, finely textured, brightly colored skin and be firm yet springy to palm texture. The thinner the skin, the more juice.

Hollow skins that remain after juicing citrus fruit are nice 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.

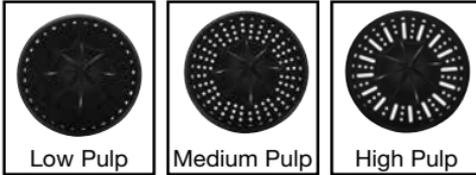
Juice from pink grapefruit contains more vitamin A than from white grapefruit.

YIELDS

- Grapefruit – 1 medium grapefruit is approximately 1 pound and will yield about 1 cup of juice.
- Lemons – Approximately 4 to 6 lemons equal one pound and will yield about 1 cup of lemon juice. One lemon yields about 3 tablespoons juice and 2 to 3 teaspoons zest.
- Limes – Approximately 6 to 8 medium limes equal one pound, which will yield about $\frac{2}{3}$ – $\frac{3}{4}$ cup of juice.
- Oranges – Approximately 2 to 4 oranges equal one pound 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 after squeezing. Fresh citrus juice loses 20% of its vitamin C potency within 24 hours. The best juice is “just squeezed.”



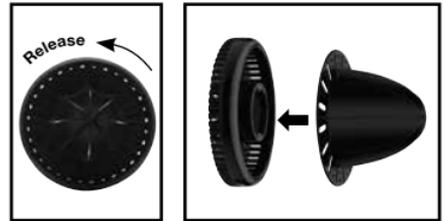
There is no comparison between the flavor of fresh lemon and lime juices and their purchased refrigerated or frozen counterparts. Fresh juice has significantly more flavor than the purchased juices and will make your finished recipes much tastier.

OPERATION

1. Place juicer on a clean, dry counter.
2. Remove the cover and select low, medium or high pulp setting on the reamer/sieve assembly by rotating the cone according to the arrows.
3. Below drip spout, place carafe with lid removed or use a glass or container under 2-cup measure and no higher than 4¾".
4. Slice fruit horizontally.
5. Place center of citrus fruit on the center of the juicing reamer. For large and small citrus fruits, place palm of hand over the fruit.
6. Press fruit against reamer by using firm, steady pressure to activate juicing mechanism.
7. If you remove the pressure, reamer may reverse direction once pressure is reapplied –

this is normal and provides more even, effective juicing. Squeezing the fruit while pressing down on the reamer will extract more juice.

8. Once you feel the ribs of the reamer through the citrus rind, remove from reamer and repeat steps 5–7 with another piece of fruit.
9. After approximately 1 lb. of fruit has been juiced, the sieve will appear to be full.
10. Remove rind from reamer and place cover on top of unit. Press down on cover to activate the Fast-Spin feature. This will remove the remaining juice from the pulp and juice container.



11. Once the juice slows to a drip, release pressure to stop the Fast-Spin feature.
12. Slide drip spout to the closed position and remove carafe or glass.
13. Rotate the sieve assembly all the way to the left to release.
14. Remove the reamer from the sieve, with one hand on the sieve and the other on the reamer, pulling slightly to separate.
15. Rinse both parts and repeat steps 5–12 until you have the desired amount of juice.

CLEANING AND MAINTENANCE

Always unplug your Cuisinart™ Citrus Juicer from the electrical outlet before cleaning.

Rinse juice container, reamer/sieve assembly, carafe and lid before placing on the top rack of the dishwasher. (You may want to disassemble for optimum cleaning.)

Wipe stainless steel housing with a damp cloth (such as a microfiber cloth).

Never put the motor housing in water or use other liquids to clean.

Unused cord can be easily pushed back into the base to keep counters neat and safe.

Place clean juice container, reamer and cover back on unit.

Maintenance: Any other servicing should be performed by an authorized service representative.

RECIPES

Fresh Lemonade

A tangy thirst quencher.

Makes about 2 quarts

- ¾ cup plus 1 quart cold water, divided**
- ¾ cup granulated sugar**
- 1 cup fresh lemon juice**
- Ice cubes**
- Thin lemon slices**
- Fresh mint leaves (optional garnish)**

1. Combine ¾ cup cold water with the sugar in a 2-quart saucepan. Bring to a boil over high heat, then 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 and kept refrigerated.)
2. Combine juice with cold simple syrup in a large pitcher. (For one pound of lemons – 1 cup juice – use 1 cup simple syrup.)
3. Add 1 quart cold water.
4. Serve in tall glasses over ice. Garnish with lemon slices and fresh mint if desired.

Note: For limeade, substitute lime juice for the lemon. For a sparkling lemonade, substitute a quart of sparkling water for the still to blend with the juice and simple syrup.

*Nutritional information
per 8-ounce serving:*

- Calories 80 (0% from fat) • carb. 21g*
- pro. 0g • fat 0g • sat. fat 0g • chol. 0mg*
- sod. 5mg • calc. 5mg*
- vit. C 14mg (23% DV) • fiber 0g*

Citrus Mint Iced Tea

Perfect for a hot summer day.

Makes 2 quarts

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

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

Nutritional information per 8-ounce serving:

- Calories 65 (1% from fat) • carb. 17g**
- pro. 0g • fat 0g • sat. fat 0g • chol. 0mg**
- sod. 4mg • calc. 6mg**
- vit. C 19mg (32% DV) • fiber 0g**

Fizzy Orange

Deliciously refreshing, this fizzy beverage is a great alternative to sugar-laden sodas for both children and adults.

Makes four 10-ounce servings

- 3 cups fresh orange juice**
 - 2 cups seltzer or club soda, chilled**
1. Pour orange juice into a 1½-quart pitcher. Add seltzer/club soda and stir gently.
 2. Serve immediately over ice. May be garnished with a slice of orange and a mint leaf.

Nutritional information per serving:

- Calories 84 (4% from fat) • carb. 19g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg**
- sod. 27mg • calc. 26mg**
- vit. C 93mg (155% DV) • fiber 0g**

Citrus Thyme Mocktail

Refreshing and light.

Makes 2 servings

- ¼ cup lime juice**
- ¼ cup orange juice**
- ¼ cup thyme syrup***
- 16 ounces sparkling water**

1. Combine the juices, syrup and sparkling water and stir gently.
2. Serve immediately over ice.

*For thyme syrup: Combine ¼ cup granulated sugar, ¼ cup water and 6 thyme sprigs in a saucepan. Bring to a boil and stir to dissolve the sugar. Remove from heat and let steep until it comes to room temperature. Strain and refrigerate before using.

Nutritional information per serving:

- Calories 72 (1% from fat) • carb. 19g**
- pro. 0g • fat 0g • sat. fat 0g**
- chol. 0mg • sod. 1mg • calc. 0mg**
- vit. C 25mg (41% DV) • fiber 0g**

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 fresh lime juice**
- 12 ounces tequila**
- 2½ ounces orange liqueur (Triple Sec, Cointreau)**
- Lime wedges**
- Coarse salt**
- Crushed ice**
- Thin lime slices**

1. Pour water and sugar into 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.
2. When completely cool, transfer to a large pitcher; stir in fresh

lime juice. Add tequila and orange liqueur; stir to blend.

3. 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 and enjoy.

Nutritional information per serving:

- Calories 293 (0% from fat) • carb. 46g
• pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 4mg • calc. 7mg
• vit. C 18mg (30% DV) • fiber 0g

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 about 1 cup

- 1 **teaspoon orange zest, finely chopped**
- 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**

1. Using a food processor or blender: Process or blend the zest, thyme, orange juice, lemon juice, mustard and salt until blended together.
2. Then, with machine running, add the oil and process or blend until emulsified.
3. Vinaigrette can also be made by hand: Put the zest, thyme, orange juice, lemon juice, mustard, and salt into a small bowl. Whisk to blend. After mixture is blended, continue

whisking and add the oil in a slow, steady stream – continue whisking until the mixture is emulsified.

Nutritional information per serving (1 tbsp.):

- Calories 56 (91% from fat) • carb. 1g
• pro. 0g • fat 6g • sat. fat 1g • chol. 0mg
• sod. 29mg • calc. 3mg
• vit. C 5mg (8% DV) • fiber 0g

Jamaican Jerk Chicken

Plan ahead, as the chicken should marinate overnight to enjoy full flavor!

Makes 4 to 6 servings

Makes about 4 cups marinade

Marinade:

- 1 **cup orange juice**
- ½ **cup white vinegar**
- ½ **cup soy sauce**
- ½ **cup olive oil**
- Juice of one lime**
- 10 **garlic cloves**
- 1 **tablespoon fresh thyme leaves**
- 4 **Scotch Bonnet peppers (seeds removed and discarded from 2 to 3 peppers)**
- 8 **green onions, trimmed and cut into 2-inch pieces**
- ¼ **cup allspice**
- 2 **teaspoons freshly ground black pepper**
- 2 **tablespoons brown sugar**

Chicken:

- 1 **4-pound chicken**
 - Kosher salt/coarse sea salt**
1. Put all marinade ingredients into a blender jar and blend on High for 1 minute until homogenous.
 2. Pour marinade over chicken to coat, and refrigerate in resealable plastic bag overnight.
 3. Before roasting, remove chicken from marinade and sprinkle

liberally with kosher salt. Preheat oven to 400°F.

4. Roast for about 1 hour to 1 hour, 10 minutes, until juices run clear. The internal temperature of the thickest part of the thigh should reach 170°F.
5. Allow chicken to rest for about 5 minutes before carving.

*Nutritional information per serving
(based on 6 servings):*

Calories 311 (49% from fat) • carb. 7g
• pro. 32g • fat 17g • sat. fat 3g
• chol. 89mg • sod. 679mg • calc. 37mg
• vit. C 21mg (35% DV) • fiber 1g

Prosecco-Grapefruit Sorbet

This refreshing dessert could also double as a frozen cocktail.

Makes about 4 cups (eight ½-cup servings)

- ¾ cup water
- ¾ cup granulated sugar
- 1 tablespoon grapefruit zest
- Pinch kosher salt
- 2 cups fresh grapefruit juice
- ¾ cup Prosecco (Italian sparkling wine)

1. Combine the water, sugar, zest and salt in a small to medium saucepan set over medium-low heat. Cook mixture until the sugar is fully dissolved.
2. Pour the grapefruit juice into the sugar/zest mixture and whisk together. Cool to room temperature, cover and refrigerate at least 2 hours, or overnight. Strain mixture, and then whisk in Prosecco prior to pouring into ice cream maker.
3. Turn on an ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours.

Remove from freezer about 15 minutes before serving.

*Nutritional information per serving
(based on ½ cup):*
Calories 114 (0% from fat) • carb. 25g
• pro. 0g • fat 0g • sat. fat 0g
• chol. 0mg • sod. 18mg • calc. 7mg
• vit. C 24mg (41% DV) • fiber 0g

Lemon Pudding Cakes

This dessert magically becomes two layers when baked; it's a pudding topped with a sponge cake.

Makes 8 servings

- Cooking spray
- Zest of 1 lemon, finely chopped
- 1 cup granulated sugar, divided
- 2 tablespoons unsalted butter, room temperature
- ⅓ cup fresh lemon juice
- 3 large egg yolks
- 1½ cups whole milk
- 4 large egg whites
- ⅛ teaspoon salt
- ⅓ teaspoon cream of tartar
- 4 tablespoons all-purpose flour
- Powdered sugar for dusting

1. Preheat the oven to 350°F. Lightly coat eight 6-ounce ramekins with cooking spray.
2. Put the zest, ¼ cup of the sugar and the butter in a medium bowl. Using a hand mixer, mix on low speed until blended. Add remaining sugar, lemon juice, egg yolks and milk. Mix on low speed until combined, about 30 to 40 seconds. The mixture may look curdled – that is okay.
3. In a clean bowl, beat the egg whites, salt and cream of tartar with a clean whisk attachment until stiff, but not dry. Gently fold the egg whites into the lemon mixture, followed by the flour. 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 oven and bake for 45 minutes. Remove carefully from the hot water bath and place on a rack to cool.

These cakes may be served warm or cold, either in the ramekins or loosen the edge of each cake with a thin-bladed knife, inverting and serving on a dessert plate. Sprinkle with powdered sugar for garnish.

Nutritional information per serving:

- Calories 207 (33% from fat) • carb. 30g
• pro. 5g • fat 8g • sat. fat 4g
• chol. 98mg • sod. 103mg • calc. 67mg
• vit. C 1mg (2% DV) • fiber 0g

WARRANTY LIMITED THREE-YEAR WARRANTY

(U.S. and Canada only)

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

BEFORE RETURNING YOUR CUISINART® PRODUCT

If your Cuisinart® Citrus Juicer should prove to be defective within the warranty period, we will repair 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, 7475 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order made payable to Cuisinart.

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® Citrus Juicer 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.

This warranty gives you specific legal rights, and 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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