

Cuisinart®



Instruction Booklet
VersaMix - 800W Hand Blender
HB-950XA



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delicious recipes
to use with our
Cuisinart VersaMix
800W Hand Blender

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

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions must be taken, including the following:

READ ALL INSTRUCTIONS.

- **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.**
- To protect against electric shock, do not put the motor body, cord, or electrical plug of this hand blender in water or other liquids. Only the detachable blending shaft of this appliance and the whisk have been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If motor housing falls into liquid, unplug unit and remove immediately.
Do not reach into the liquid without unplugging the unit first.
- Avoid contact with moving parts. **Never try to override or tamper with the interlock mechanism.**
- During operation keep hands, hair, clothing, spatulas, and other utensils away from attachments and any mixing container and the cutting blade while chopping to reduce risk of injury to persons and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
- 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.
- Remove the detachable blending shaft from the blender before washing the blades or shaft.
- **Blades are SHARP. Handle carefully when removing, inserting, or cleaning. Exercise the same care when removing or inserting the blade for the chopper attachment.**
- When mixing liquids, especially hot liquids, use a tall container or mix small quantities in separate batches to reduce spillage, splattering, and possibility of injury from burning.
- Check prep bowl for presence of foreign objects before using.
- To reduce the risk of injury, never place chopper attachment cutting blade on base without first putting work bowl properly in place.
- The use of attachments or accessories not recommended by Cuisinart may cause fire, electric shock, or risk of injury.

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- Be certain the chopper attachment cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
 - Do not use outdoors or for other than its intended use.
 - Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.
 - DO NOT use blade storage cover when blending.
 - When detaching blending shaft, make sure blade guard is in place over blade.
 - To reduce the risk of fire or electric shock, do not operate any heating appliance beneath the mounting unit.
 - This appliance is not intended for use by persons (including children) 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. Children should be supervised to ensure that they do not play with the appliance.
 - Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning;
 - Do not allow children to use the blender without supervision.
 - This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

**SAVE THESE
INSTRUCTIONS
FOR HOUSEHOLD USE
ONLY**

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UNPACKING INSTRUCTIONS

Place the package containing the Cuisinart® VersaMix 800W Hand Blender on a sturdy surface. Unpack the hand blender from its box by removing the upper protective insert. Gently slide the unit from the box. Remove all support materials from the box and replace the upper insert. Save packaging for possible repacking of the unit.

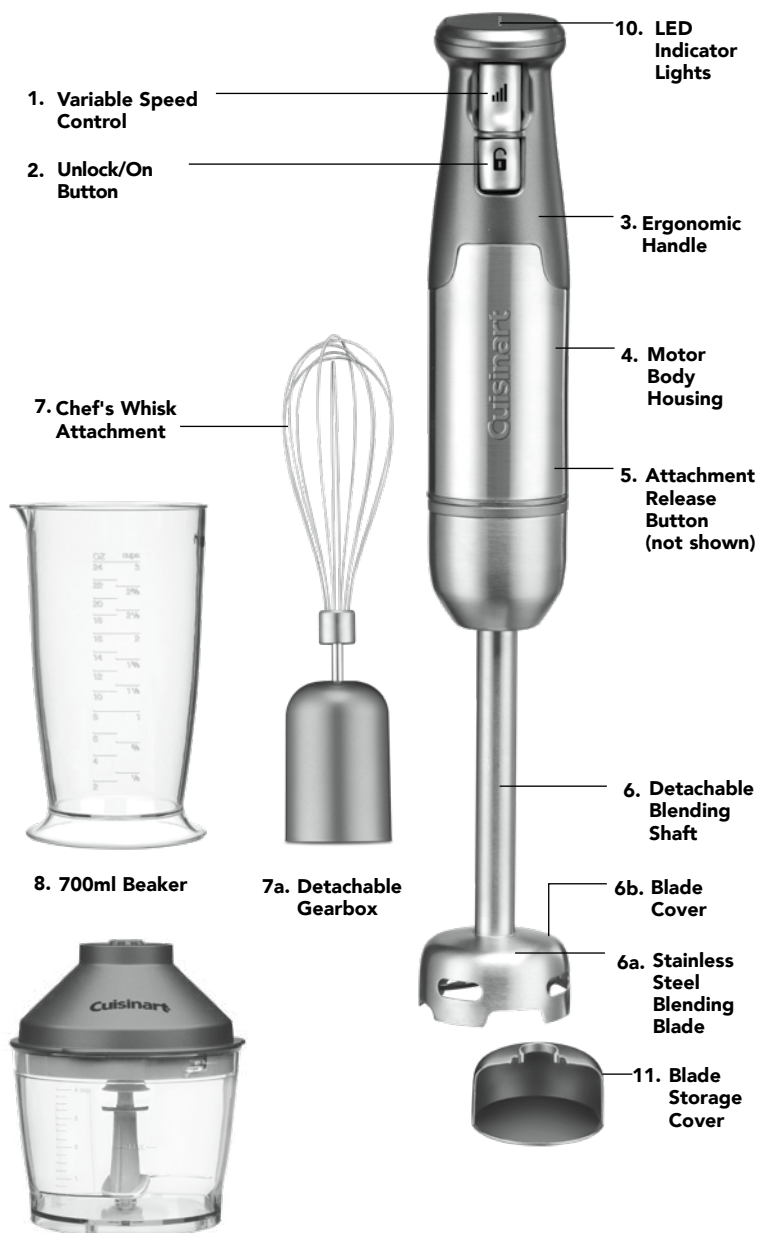
NOTE: The blending blade is extremely sharp.

BEFORE FIRST USE

Before using the Cuisinart® VersaMix 800W Hand Blender for the first time, we recommend that you wipe the unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft, absorbent cloth. To clean all parts, see instructions on page 10. Read all instructions completely for detailed operating procedures.

PARTS AND FEATURES

1. **Variable Speed Control:** Lets you adjust speed from low to high for blending and pulsing ingredients. Increase finger pressure or decrease finger pressure to control speeds, release to stop operation.
2. **Unlock/On Button:** Must be pressed to unlock before power handle will operate.
3. **Ergonomic Handle:** The ergonomic handle allows you to manoeuvre the hand blender with ease.
4. **Motor Body Housing:** Powers the blender. The release button makes it easy to attach and detach blending shaft and whisk assembly.
5. **Attachment Release Button** (not shown)
6. **Detachable Blending Shaft with (6a) Stainless Steel Blade and (6b) Blade Cover:** Snaps into the motor body housing. The fixed-mount stainless blade is partially covered by a stainless guard to keep splashing to a minimum.
7. **Chef's Whisk:** The Chef's Whisk attachment snaps into the gearbox, which connects to the motor body housing. The full-size chef's whisk is great for whipping cream and egg whites.
7a. Detachable Gearbox: Whisk attaches to it.
8. **700ml Beaker:** Use this container to blend drinks, shakes, salad dressings, and more. Designed for easy gripping and drip-free pouring.
9. **4-Cup Chopper Attachment:** Chop and mince with the Cuisinart® chopper attachment. The chopper attaches to the blender motor body in place of the blender shaft or whisk attachment.
NOTE: Whisk, chopper bowl and beaker are dishwasher safe. Be sure to place chopper bowl, and beaker on top shelf of dishwasher. All other parts can be easily wiped clean with a damp cloth.
10. **LED Indicator Lights:** Blue LED illuminated settings to indicate speed selection from low to high.
11. **Blade Storage Cover:** Ensures safety and extends life of blade.



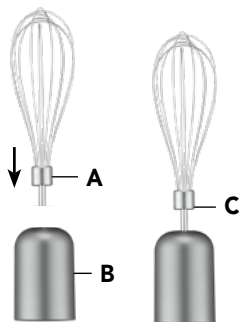
ASSEMBLY INSTRUCTIONS

BLENDING ATTACHMENT

Align the motor body housing with the blending shaft, and push the pieces together until you hear and feel them click and connect. If they don't easily connect, just pull the housing and blending shaft slightly apart, rotate the shaft a little, push the pieces together again, and listen for the click.

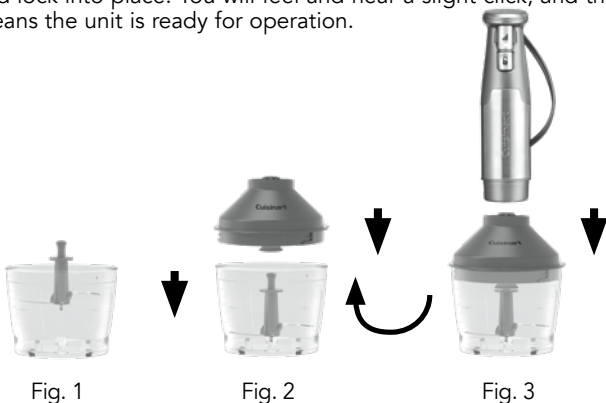
CHEF'S WHISK ATTACHMENT

1. Align the end of the whisk (A) with the small opening of the whisk gearbox (B).
2. Push end into opening until it locks into position (C).
3. Align the motor body with the whisk assembly, and push the gearbox and motor body together until you hear and feel them click and connect. If they don't easily connect, just pull the housing and whisk gearbox slightly apart, rotate the whisk assembly a little, push the pieces together again, and listen for the click.



CHOPPER ATTACHMENT

1. Place the chopping blade in the center of the work bowl over the metal blade shaft.
2. Place the chopper lid onto the work bowl. Align the chopping blade with the bottom of the chopper lid and turn the lid clockwise to lock into place. You will feel and hear a slight click.
3. Place the motor body housing on top of the chopper bowl lid and lock into place. You will feel and hear a slight click, and that means the unit is ready for operation.



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4. Plug the power cord of the hand blender into an electrical outlet.
 5. To remove the motor body housing from the work bowl lid, press the release button on the back of the motor body housing and pull at the same time.

OPERATION

Note: There is no need to hold down the Unlock/On button during variable speed blending.



1. Press and hold the Unlock/On Button below the variable speed control button.



2. Then press and hold the variable speed control button to power up the unit. You may continue to hold the Unlock/On button for continuous operation without interruption.



3. The variable speed control button is pressure sensitive. Press the button in for a faster speed and decrease pressure for a slower speed.

BLENDING

The specially designed blade is for mixing and puréeing all kinds of foods, including salad dressings, powdered drink products, soups, sauces, and blended drinks like milkshakes or smoothies.

This blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to make the most flavourful, full-bodied recipes. Be careful never to remove the blending shaft from the liquid while in operation.

1. Connect the blending shaft to the motor body housing.
2. Plug electrical cord into a wall socket.
3. Immerse the blade end of blending shaft into mixture to be blended. You can blend in the 700ml beaker, a bowl, pot or saucepan.
4. To turn the blender on:

See Operation Illustrations 1, 2, and 3 above.

1. Press and hold the Unlock/On button.

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2. Then press the variable speed button to power up until the desired speed is reached.
 3. There is no need to hold down the Unlock/On button during variable speed blending. You can hold the button down to ensure uninterrupted operation while using pulse or variable speed control. The Unlock/On button will relock if you let the variable speed button out too far. If Unlock/On button locks while operating, press the Unlock/On button again to power up.
 5. Unplug immediately after use.

WHISKING

1. Insert the whisk assembly into the motor body.
(See assembly for whisk attachment, page 7.)
2. Plug electrical cord into a wall socket.
3. Put the whisk into the mixture that will be blended.
4. Press the variable speed control to the desired speed. To begin whisking, follow the instructions in #4 under Blending, page 8.
5. Unplug immediately after use.

TO PULSE

1. Press and hold the Unlock/On button.
2. Then press the variable speed and the Unlock/On button again and pulse. If you find it easier, you may press and hold the Unlock/On button to pulse continuously.
3. Repeat the above steps, pulsing until ingredients reach the desired consistency.

CHOPPING FOOD

1. Place the work bowl on a flat, sturdy surface, such as a countertop.
2. Insert the stainless chopping blade in the chopper bowl as shown in Fig.1 on page 7.
3. Place food into the work bowl. Be sure the food is cut into small pieces (1 to 2 cm) and that the bowl is not overloaded.
4. Attach the lid to the chopper bowl, and turn it clockwise until it locks in position. To remove lid, turn counterclockwise.
5. To assemble the chopper with the motor unit, connect them and lock into place. (See Fig. 3, page 7.)
6. Press the Unlock/On button to unlock and power up the unit, and then press the variable speed button to start. You can select the desired speed setting by pressing the variable speed button. The speed will gradually increase when you apply more pressure while pressing the button.

NOTE: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to support the work bowl during operation.

7. When you have finished processing the food, stop the machine by taking your finger off the variable speed button.
8. WHEN THE BLADE STOPS MOVING, unplug the unit.
9. Remove the motor unit from the chopper lid by pressing the release button on the back of the motor unit and pull apart, then remove the chopper lid from the work bowl by turning it counterclockwise.
10. Carefully remove the chopping blade, holding it by the gripping ridges on the plastic sheath. **NEVER TOUCH THE BLADE ITSELF.**
11. Remove food with a spatula.

NOTE: Do not operate the chopper attachment without food in the work bowl.

Caution:

- **Be sure the chopper lid is securely locked in place before operating the appliance.**
- **As a safety precaution, when chopping is complete, first disassemble the motor unit from the chopper lid, then remove the chopper lid. Never remove the chopper lid with the motor unit in place.**

CLEANING AND MAINTENANCE

Unplug your VersaMix hand blender before cleaning.

Clean motor body and blending shaft thoroughly after each use.

Press the attachment release button to remove the blending shaft from the motor body. Clean the motor body only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface.

To clean the blending shaft, wash by hand in hot water using mild detergent. The whisk, chopper bowl, and beaker are dishwasher safe. Be mindful of the fixed-mount, razor-sharp blade edges.

Never immerse the motor body in water. The unit must be thoroughly dry before operation.

CHEF'S WHISK ATTACHMENT

To clean your whisk assembly, press the attachment release button to release it from the motor body housing. Detach the metal whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk, wash with warm, soapy water or put in the dishwasher. **Do not submerge the gearbox in water or any other liquids.**

CHOPPER ATTACHMENT

To simplify cleaning, rinse the work bowl, blade, and lid immediately after use so that food won't dry on them. **Do not submerge the work bowl lid in water or put in the dishwasher.** Wash chopping blade and work bowl in warm, soapy water. Rinse and dry. Wipe the underside of the cover with a sponge or damp cloth to remove any food. Wash the blade carefully. Avoid leaving it in soapy water where it may disappear from sight.

You can wash the work bowl and chopping blade on the upper shelf of your dishwasher. Unload the dishwasher carefully to avoid contact with the sharp blade. Wipe the motor body and top of the cover with a damp sponge or cloth. Dry immediately. **Never submerge the motor body or the cover in water or other liquids.** The chopper attachment is intended for **HOUSEHOLD USE ONLY.**

When not in use, your hand blender should be disconnected, wiped down, and stored in a safe, dry location out of reach of children.

TIPS AND HINTS

BLENDING

- Cut solid foods into 1-2 cm cubes for easier blending.
- When blending in the 700ml beaker, pour liquid ingredients in first, unless the recipe instructs otherwise.
- To avoid splashing, don't turn the hand blender on until the blade guard is submerged beneath the surface of the mixture, and do not pull the hand blender out of the mixture until the blade has completely stopped.
- Adding liquids that are warm, not cold, facilitates blending solids with liquids.
- To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency, using a gentle up-and-down motion directly in the saucepan or pot.
- When blending ingredients in a pot or pan, tilt the pan away from you to create a deeper area for blending and to prevent splatter.
- If blending a small volume of liquid, tilt the container slightly, to submerge the blade guard, for best results.
- When using a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
- Liquid should not come closer than 3cms of where the shaft attaches to the power handle.
- The hand blender froths milk perfectly for cappuccino and lattes. Just warm milk in a small saucepan, then pulse the hand blender gently, being sure to keep the blending blade guard fully submerged.

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- Use the hand blender to make smooth gravies and pan sauces.
 - Do not let hand blender stand in a hot pot on stove while not in use.
 - Do not attempt to blend fruit pits, bones or other hard materials, as these are likely to damage the blades.
 - Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
 - To whip air into a mixture, always hold the blade just under the surface.

WHISKING

Use the whisk attachment for beating heavy cream or egg whites. It may also be used for anything that you would normally whisk by hand, like crêpe batters or eggs for omelettes.

BEATING EGG WHITES

When beating egg whites, use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam. To help stabilize the egg whites, add $\frac{1}{8}$ teaspoon cream of tartar per egg white prior to beating them. Beat the egg whites, starting on Low and gradually raising to High, just until soft peaks form firmly enough not to droop over. Beating the egg whites longer will cause them to dry out and become less stable. When adding sugar to beaten egg whites, start adding it slowly just as soft peaks begin to form. Continue beating until peaks are firm enough not to drop.

BEATING THICKENED CREAM

When beating thickened cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The best-shaped bowl for whipping cream is one that is deep with a rounded bottom. The cream should come out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks, depending on preference. It may be flavoured as desired. For best results, start whipping on low and gradually raise to high. Whip cream just before using.

CHOPPER

- When making compound butters, remove the butter from the refrigerator and let it come to room temperature before blending the ingredients.
- Some spices may scratch the work bowl.
- Liquids in work bowl should not exceed 1½ cups. Use quantities given in the recipe section as a guide.
- For best results, most foods should not reach more than two-thirds of the way up the work bowl.
- Do not attempt to chop fruit pits, bones, or other hard materials, as these are liable to damage the blade.
- Food pieces should be cut about the same size to achieve even results when chopping.
- Peel, core, and/or remove seeds and pits. Food pieces should be between 1 and 2 cm, depending on hardness of the food.
- Pulse food in 1-second increments to chop. For the finest chop, process continuously. Watch ingredients closely to achieve desired consistency, and scrape the work bowl as necessary.

CHOPPER FOOD GUIDE

Ingredient	Speed	Comments
Baby foods (always consult a paediatrician or family physician for appropriate food recommendations)	Low-High	Place small amounts of cooked foods into chopper bowl. Add small amount of appropriate liquid. Pulse to chop, then hold to blend.
Bread Crumbs – fresh or dry (day old)	High	Pulse to chop, then process until desired consistency is reached.
Hard Cheese (Parmesan, Romano, etc.) (Not recommended for softer cheeses unless making a dip or dressing)	High	Cut into 5mm pieces. Pulse to chop, then process until desired consistency is reached.
Chocolate	High	Cut into 1cm pieces; may chill in freezer for 3 minutes before chopping. Pulse to chop, then process, no more than 30g at a time, until desired texture is reached.
Creamy Dressing and Dips	Low	Place ingredients in chopper bowl; do not cover or spill on stem. Use pulse action to chop, then continuous-hold action to blend to desired consistency.
Garlic	High	Peel up to 6 cloves. Pulse to chop.
Ginger (fresh)	High	Peel, cut into 1cm pieces. Pulse to chop, 15g at a time.
Hard Spices (coriander, dill, cloves, star anise, etc.)	High	Pulse to chop until desired consistency.
Herbs (fresh)	High	1/2 cup; must be clean/dry. Pulse to chop.
Nuts	High	Shelled; toast first for best flavour. Pulse to chop, process up to ¼ cup at a time, until desired consistency is reached. May be processed to nut-butter stage.
Onion	High	Peel, cut into 1cm pieces. Pulse to chop, up to 1/2 cup at a time, until desired size is reached.
Vegetables (cooked)	Low-High	Cut into 2-3cm pieces; pulse to chop, up to 1/2 cup at a time. Add cooking liquid, stock, or milk to process to a purée. Not recommended for making mashed potatoes.
Vegetables (uncooked)	High	Peel as needed; cut into 2cm pieces. Peel celery with peeler to remove tough strings. Chop/process up to 1/2 cup at a time.
Meat (beef, pork)	High	Maximum 175g, cut into 1cm pieces. Pulse until desired consistency.
Simple Blending	Low-High	For light mixing and incorporating.

RECIPES

Below, you'll find below a few recipes to start to get acquainted with your hand blender.

Scan the QR code below to access the full recipe booklet specially created for your Cuisinart Hand Blender!



Scan to access your hand blender recipe book

CLASSIC FRUIT SMOOTHIE

This recipe works great with any type of fruit or juice.

Makes 500ml

INGREDIENTS

- 1½ cup juice (use your favourite)
- ½ banana, cut into 2cm pieces
- ½ cups mixed fruit, fresh or frozen

METHOD

1. Put all ingredients, in the order listed, into the mixing beaker.
2. Using the blending shaft, blend on High until smooth, about 10 seconds.
3. Serve immediately.

MAYONNAISE/AIOLI

Makes 1 cup

INGREDIENTS

- 2 garlic cloves, peeled (if making aioli)
- 2 large egg yolks
- 2 tablespoons fresh lemon juice
- 1 to 2 pinches flaked salt
- 1 tablespoon Dijon mustard
- 1⅓ cups vegetable oil

METHOD

1. Put all ingredients (omitting the garlic if making mayonnaise), in the order listed, into the mixing beaker. Allow to sit for about 30 seconds to 1 minute.
2. Insert the blending shaft into the mixing beaker so that the blade guard touches the bottom of the beaker. Blend on low, keeping the blade on the bottom. Once the ingredients thicken and start to emulsify, continue processing, using a gentle up-and-down motion, until thick and all of the oil is completely incorporated.
3. Taste and adjust seasoning as desired.

GUACAMOLE

Makes about 1 cup

INGREDIENTS

1 garlic clove, peeled
½ jalapeño, seeded and quartered
¼ cup cherry tomatoes
1 ripe avocado, halved and pitted
1 teaspoon fresh lime juice
½ teaspoon flaked salt

METHOD

1. Put the garlic and jalapeno into the chopping cup. Process on High for 5 seconds to chop. Add the tomatoes and pulse 2 to 3 times to chop. Add the remaining ingredients and pulse on high until desired consistency is achieved.
2. Taste and adjust seasoning as desired.

HUMMUS

Makes about 2 cups

INGREDIENTS

1 garlic clove, peeled
1 can chickpeas, drained and rinsed
½ cup tahini
2 tablespoons fresh lemon juice
¾ teaspoon flaked salt, or to taste
Pinch ground cumin
½ cup water (plus more if needed)

METHOD

1. Put the garlic clove into the chopping cup and process on high until finely chopped, about 5 to 10 seconds; scrape bowl. Add the remaining ingredients and process on high until fully smooth, about 1 minute.
2. Taste and adjust seasoning as desired. If a thinner consistency is desired, add additional water, or olive oil for a richer tasting hummus.

SWEET WHIPPED CREAM

Makes 2 cups

INGREDIENTS

1¼ cups chilled thickened cream

2 tablespoons icing sugar

1½ teaspoons pure vanilla extract

METHOD

1. Put all ingredients in a large bowl. Using the whisk attachment, begin to whip on low speed, being sure the whisk just skims the surface of the cream.
2. Continue blending on low until cream begins to thicken, then gradually increase speed to high and move whisk in an up-and-down motion throughout the bowl until desired stiffness is achieved. Whipped cream will reach soft peaks between 50 to 60 seconds

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Suite 101 Ground Floor 18 Rodborough Rd

Frenchs Forest NSW, 2086 Australia

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Printed in China

IB-23/151

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