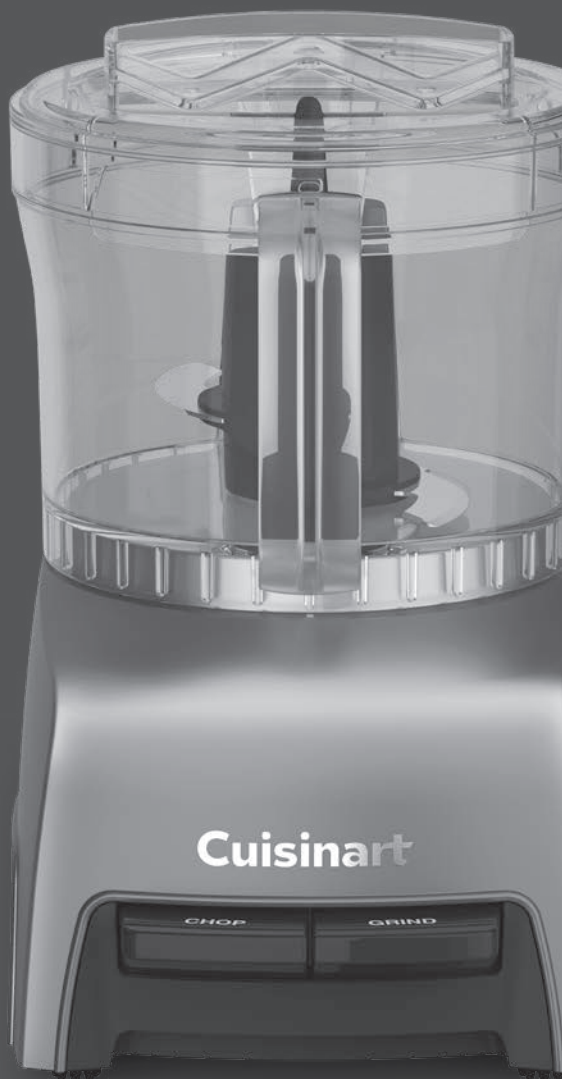


Cuisinart®

Pixie Mini Chopper

CCH-32XA SERIES



Instruction
Booklet



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

CONTENTS

- Important Safeguards 3**
- Parts & Features 5**
- Instructions For Use 6**
 - A Fitting & removing the parts 6
 - B The dual blade 6
 - C Control switches 6
 - D The whipping disc 7
 - E Processing 7
- User Guide 9**
 - A Chopping fresh herbs 10
 - B Chopping meat, poultry,
fish & shellfish 10
 - C Chopping nuts 10
 - D Producing a purée 10
 - E Grinding coffee beans
and hard foods 10
- Troubleshooting 11**
- Cleaning & Maintenance 11**
- Warranty 12**
- Recipes 14**

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and keep them for future reference.
2. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
3. This appliance is for 220–240V use only. Check that the voltage indicated on the nameplate matches your supply.
4. The appliance is not intended to be operated by means of an external timer or remote control system.
5. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or instructed by a responsible person.
6. Children must not use this appliance. Keep out of reach of children during and after use. Children should always be supervised to ensure they do not play with the appliance.
7. 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 Cuisinart Customer Service on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**
8. Do not use the appliance if the cord is damaged. If damaged, discontinue use immediately.
9. Never pull the plug out by the cord. Always grasp the plug.
10. Do not wrap the cord around the appliance body during or after use.
11. Always ensure your hands are dry before touching the cord or plug.
12. To protect against electric shock, do not immerse the motor base in water or other liquids.
13. Always unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
14. Do not operate your appliance in an appliance cupboard. When storing, 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 cabinet or the door touches the unit as it closes
15. Do not fill the bowl above the marked maximum fill line to avoid damage or injury.
16. Avoid contact with moving parts.
17. Keep hands, spatulas and utensils away from moving blades while operating. Use a scraper only when the appliance is switched off.
18. Blade is extremely sharp. Handle carefully when inserting, removing or cleaning.
19. Always wait for the blade to stop before removing the lid or bowl.

20. Ensure the bowl and lid are correctly fitted and locked before operating.
Do not attempt to defeat the interlock mechanism.
21. Never place the blade directly on the motor base without the bowl in place.
22. Be careful if hot liquid is poured into the bowl, as it can be ejected due to sudden steaming.
23. Disconnect from the mains supply before cleaning, changing accessories or approaching moving parts.
24. Do not clean with metal scouring pads.
25. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
26. While cleaning do not try to dislodge any food when unit is plugged in.
Always unplug the unit when cleaning.
27. Position the appliance on a stable, level surface near a power socket.
Do not place on or near a hot gas or electric burner.
28. Remove all packaging materials and labels before first use.
29. Periodically check all parts for damage. Do not use if any part is damaged.
30. Do not cover the appliance when in use to avoid risk of fire.
31. Do not use outdoors.
32. Do not use accessories or attachments other than those recommended by Cuisinart.
33. Misuse may result in serious injury.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

PARTS & FEATURES



Work-Bowl Lid/Cover
To lock on top of work bowl before processing

0.7L removable work bowl with handle

Stainless Steel SmartPower Blade
For chopping, grinding & other food processing prep

Housing base

Control buttons for chop and grind

Whipping disc:
Use without the metal blade.
Remove the blade before fitting the disc.

BPA-FREE (not shown)
All materials that come in contact with food or liquid are free of BPA.

Instructions For Use

Ensure all packaging is removed and all parts are thoroughly cleaned before first use.

A. Fitting & removing the parts

1. Place the housing base on a flat, dry, stable surface.
2. Place the work bowl over the motor base with the handle facing forward and positioned slightly to the right of the control panel (the bowl will slot onto the base).
3. Turn the bowl in a clockwise direction until it locks into position on the housing base.

The work bowl must be securely locked into position. The bowl will be in the correct position once the handle is central to the control panel.

4. Carefully lift the blade assembly, holding the central plastic stem and place over the motor spindle. Push the blade down until it clicks into place. The lower part of the blade assembly should almost touch the bottom of the work bowl.

Always hold the blade assembly from the plastic stem. Never touch the blade as it is very sharp.

Never place the blade on the motor shaft until the work bowl is locked into place.

Always insert the blade in the work bowl before adding ingredients.

5. Add the food you wish to process.
6. Place the lid on the work bowl with the tab facing the back and slightly to the left. Turn the lid clockwise until it securely locks into place.

NOTE: If the lid is not correctly locked, the appliance will not operate.

This is a safety feature of the appliance.

7. To remove the lid, hold the housing base with one hand, securely grip the top of the lid with the other hand and rotate it in an anticlockwise direction.

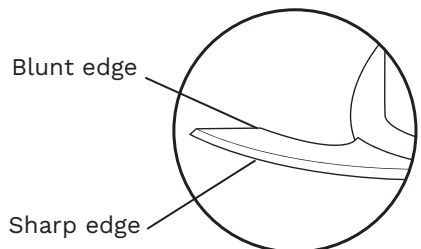
N.B. Make sure the motor has completely stopped and the blade has stopped moving before removing the lid.

ATTENTION: The lid must always be removed before fitting or removing the work bowl from the base.

8. To remove the blade, gently pull up to disengage blade lock away from the motor spindle holding the plastic stem.
9. To remove the work bowl, firstly ensure the lid has been removed. Hold the housing base with one hand, then hold the work bowl handle with your other hand and turn in an anticlockwise direction to unlock and lift away from the housing base.

B. The dual blade

This appliance processes using a dual blade with a sharp, curved edge for chopping/mixing and a flat, blunter edge for grinding.



C. Control switches

To start operation, simply press one of the two switches and hold down for the desired length of time.

Use the 'Chop' speed switch for chopping, puréeing and mixing food with the sharp edge of the blade.

Use the 'Grind' speed switch for grinding and for chopping hard food with the blunt edge of the blade.

Pulse food in 1-second increments. A 'pulse' action works best when using the sharp edge of the blade. Two or three pulses are often enough. Check the food frequently to prevent over processing. Over processing will result in a watery paste instead of a fine chop.

Due to the powerful motor provided with this unit, we recommend using one hand to support the appliance during operation.

Continuous hold action is best when you are using the grind function. When operating 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.

NOTE: The work bowl and cover may become scratched when you use them for grinding grains and spices. This does not affect the performance of the Pixie Mini Chopper. However, you may want to reserve the original bowl for grinding these items and purchase an additional bowl and cover set for other uses.

These are available from the Cuisinart customer service.

Adding Liquid

You can add liquids such as oil or flavourings while the machine is running.

For example, you may wish to add oil when making mayonnaise or salad dressing. Pour the liquid through one of the openings in the cover.

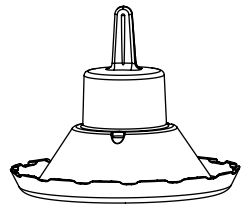
WARNING: Do not use thin liquids such as water. Thin liquids can affect processing performance and may cause splashing or overflow.

IMPORTANT: Add liquid through only one opening at a time. The other opening must be left free to allow air to escape. If both openings are blocked, liquid cannot flow smoothly into the bowl.

D. The whipping disc

**Always remove the chopping/grinding blade before fitting the whipping disc.
Do not install the whipping disc with the metal blade in place.**

The whipping disc can be used to quickly and effortlessly whip ingredients like cream and eggs. Either 'Grind' or 'Chop' can be pressed for this attachment. Whipping takes place quickly so we recommend pulsing to prevent over-whipping.



E. Processing

1. Fit the work bowl and blade (refer to section A).
2. Place food in the work bowl. Ensure food is cut into small evenly sized pieces and the work bowl is not overloaded.
3. Lock the lid into position.
4. Press the appropriate control switch i.e. 'Chop' or 'Grind', depending on the food you are processing, for the required amount of time (refer to 'User Guide' for further details).
5. Wait for the blade to stop moving. Unplug the appliance and remove the lid & work bowl.

The lid must always be removed before fitting or removing the work bowl from the base.

6. To remove liquids and sauces from bowl, simply pour ingredients out of work bowl.

The BladeLock System keeps blade safely in place.

7. To remove thicker ingredients from bowl, carefully remove the blade assembly, holding it by the top of the plastic central stem. Gently pull up to disengage blade lock and remove blade from the work bowl. Remove food with a spatula.

Occasionally food will stick to the sides of the work bowl as you process. If this happens, stop the appliance. After the blade has stopped moving, remove the lid and use the spatula to scrape the food from the sides of the work bowl back into the centre. Do not use your hand.

You can also reverse the motor by alternating between 'Chop' and 'Grind'. This will help to combine the ingredients and clean the sides of the work bowl.

N.B. Do not operate without food contents in the work bowl.

User Guide

The following section includes useful hints and tips on how to use the Pixie Mini Chopper to achieve a number of processing results. We recommend that you practice using these techniques before processing food to eat. **Do not process frozen food in the chopper.**

Ingredients	Operation		Preparation, Max Quantity, and Tips
	Chop	Grind	
Anchovy	✓		Drain first. Cut in half.
Bread for Bread-crumbs	✓		Bread can be fresh, stale, or toasted (cooled). Use 3cm pieces and pulse on Chop to break up, then process until desired fineness.
Bacon	✓		Should be crispy.
Butter	✓		Up to 110g. Butter should be room temperature and cut into 1.5cm pieces. Pulse on Chop and then run continuously, alternating between Chop and Grind, to produce a smooth result. If flavouring, e.g. herbs or citrus zest, process the mix-ins first and then add the butter.
Celery	✓		Cut into 1.5cm long pieces.
Cheese – Soft Chilled	✓		
Cheese – Semi Soft	✓		
Cheese – Firm Chilled	✓		
Cheese – Hard		✓	Cut into 1.5cm pieces. Process 50g at a time.
Chocolate		✓	Max 25g at a time , cut into 1.5cm pieces.
Coffee beans		✓	Max 50g at a time
Fresh herbs	✓		Up to ½ cup fresh herbs, dried very well. Pulse on Chop until desired fineness.
Garlic	✓		
Meat, poultry, fish	✓		Up to 210g, cut into 1cm pieces. Pulse on Chop - about 14 pulses or until desired consistency is achieved.
Mushrooms	✓		Choose firm, fresh mushrooms. Cut into even pieces no larger than 1.5cm.
Nutmeg		✓	Pulse approximately 5 times to break apart, and then run continuously.
Nuts	✓	✓	Either operation can be used depending on the desired consistency (see next page for more details).
Olives	✓		Use pitted olives.
Onions, shallots	✓		
Peppers	✓		Cut into 1.5cm pieces.
Peppercorns		✓	Up to ¼ cup. Run continuously on Grind (maximum 10 seconds) until desired fineness. Hard spices may scratch the interior of the bowl.
Seeds (e.g. cumin)		✓	Up to 2 cinnamon sticks, halved. Pulse on Grind to break up and then run continuously on Grind (up to 10 seconds) until desired fineness. Hard spices may scratch and/or discolour the interior of the bowl.
Vegetables, cooked	✓		Should be cooked until soft.

For best results:

- Always cut large pieces of food into smaller pieces of even size of approximately 1.5cm to achieve even results.
- Use the sharp edge for chopping, puréeing and mixing. It is ideal for chopping softer food such as herbs, celery, onions, garlic and most cheese. It is also useful for puréeing cooked vegetables, making mayonnaise and mixing salad dressing.
- Use the blunt edge for grinding coffee beans and spices, and for chopping hard food such as peppercorns, seeds, chocolate and nuts.

ATTENTION: Do not overload the work bowl. Overloading causes inconsistent results and strains the motor. After being processed, food should not reach more than $\frac{2}{3}$ of the way up the central plastic stem of the blade assembly.

A. Chopping fresh herbs:

The herbs, work bowl and blade must all be thoroughly cleaned and dried. Remove the stems from herbs. Add the leaves to work bowl and process, using the 'Chop' switch and a 'pulse' action until they are chopped to the desired consistency.

B. Chopping meat, poultry, fish & shellfish:

The food should be very cold but not frozen. Cut into 1.5cm pieces and place in the work bowl. Use the 'Chop' switch and a 'pulse' action until the food is evenly chopped. Use a continuous processing action for a few seconds for a finer chop if required. Use a spatula to scrape food down from the sides of the work bowl as necessary.

C. Chopping nuts:

You can use either the 'Chop' or 'Grind' function depending on the consistency you require. For roughly chopped nuts, process continuously using the 'Chop' switch until chopped to the desired consistency. Check frequently to avoid nuts clumping together. If necessary, use the spatula to re-distribute the nuts evenly in the work bowl. If you require more of a powder consistency use the 'Grind' function continuously until the desired consistency is achieved.

D. Producing a purée:

Cut the food into 1.5cm pieces and place in the work bowl. Use the 'Chop' switch and a 'pulse' action to chop coarsely, then process continuously until food is puréed.

N.B. Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade.

E. Grinding coffee beans and hard foods:

Add coffee or hard food to the work bowl. Use the 'Grind' switch and process using a continuous action until desired consistency is reached. Coffee beans may take slightly longer to process, so use a pulse action every 10 seconds or so to allow the beans to drop to the bottom of the work bowl.

Troubleshooting

Motor does not start or blade does not rotate:	Check that the plug is securely inserted into the mains. Check that the work bowl and lid are securely locked into place (see section A for more information). Ensure only one control switch is being pressed at a time. This appliance comes with a resettable protection device to prevent damage to the motor in the case of extreme overload. Should unit shut off unexpectedly, unplug it and let it cool for at least 15 minutes before continuing.
Food is unevenly chopped:	Either you are chopping too much food at one time, or the pieces are too large. Try cutting food into smaller pieces of an even size and processing a smaller amount per batch.
Food is chopped too fine or is watery:	The food has been over-processed. Use brief pulses or process for a shorter period of time.
Food collects on lid or sides of work bowl:	You may be processing too much food. Turn the appliance off. When the blade stops moving, remove the lid and clean the work bowl and lid with the spatula. You can also reverse the motor by alternating between 'Chop' and 'Grind'. This will help to combine the ingredients and clean the sides of the work bowl.
Food gets stuck on blade:	You may be processing too much food. Turn the appliance off. When the blade stops moving, carefully remove it. Remove food from the blade and work bowl using a spatula, and start again.

Cleaning & Maintenance

- When not in use, leave the appliance unplugged.
- All parts except the housing base are dishwasher safe. We recommend washing them in the dishwasher on the top rack. Due to intense water heat, washing the work bowl, lid and accessories on the bottom rack may cause damage over time. Insert the work bowl upside down.
- If you wash the blade by hand, wash with extreme care. The blade is very sharp. Do not leave it in soapy water where it may disappear from sight.
- Take extra care when loading and unloading the blade in the dishwasher.
- To simplify cleaning, rinse the work bowl, lid and blade immediately after use so food won't dry on them.
- Chopping certain foods may scratch, cloud or discolour the work bowl.
- Do not use abrasive cleaners on the housing base. Simply wipe with a damp cloth and dry thoroughly.
- Apply any cleaning agent to the cloth, not the housing base.
- Always ensure the blades have been thoroughly cleaned after each use and have dried completely before storing.
- Any other servicing should be performed by an authorised service representative.

Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 3 years of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 3 years for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain the **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at no charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 3 years for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- Defects caused by the product not being used in accordance with instructions;
- Defects caused by accidental damage;
- Defects caused by misuse or negligent handling of the product;
- Defects caused by the product not being maintained or cleaned according to instructions;
- Defects caused by being tampered with by unauthorised persons;
- Defects which are normal or fair wear and tear;
- Freight or any other costs incurred in making a claim;
- Consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- Products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- To any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- Exposure of the product to abnormally corrosive conditions;
- Any product which has its serial number or appliance plate removed or defaced;
- To any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 3 years from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the “Contact Us” option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044) (Cuisinart)

18 Rodborough Rd,

Frenchs Forest, NSW 2086

Australia

Classic Mayonnaise

Serves 4

- 2 egg yolks**
- 1 tbsp dijon mustard**
- 100ml groundnut oil**
- 25ml extra virgin olive oil**
- 1 tablespoon white wine vinegar**
Juice of ½ a lemon
Salt & pepper

- Remove the stainless steel blade and insert the whipping disc for this recipe. Place the egg yolks and Dijon mustard into the processor bowl, season well with salt and pepper and process continuously using the 'Chop' function until well combined.
- Mix the oils together in a separate container for pouring. Using the 'Chop' function, slowly pulse whilst gradually adding the mixed oils a little at a time through one hole of the lid. Be careful not to add the oil too quickly as this will cause the egg yolks to curdle. Process slowly, adding the oil until the mayonnaise thickens.
- Once thickened pour the white wine vinegar and lemon juice through the hole of the lid, pulsing to combine.

Variations - Try adding crushed garlic for Aioli, finely chopped herbs or anchovy essence.

Basil Pesto

Makes ⅔ cups

- 30g parmesan or pecorino cheese cut into 1.5cm cubes**
- 1 garlic clove, peeled**
- 2 tablespoon pine nuts, lightly toasted**
- 1½ cups tightly packed fresh basil leaves (approx. 45g)**
- ½ teaspoon flaked salt**
- ⅓ cup extra virgin olive oil**

- Insert the blade into the work bowl of the Pixie Mini Chopper. Add the cheese, garlic and nuts to the work bowl and pulse on Chop, approx. 10 times.
- Add the basil leaves and salt and pulse approx. 10 to 15 times; scrape the bowl.
- With the machine processing on Grind, add the oil in a slow steady stream through the drizzle holes processing until combined and an emulsion is formed, approx. 1 minute. Scrape down the sides of the work bowl.
- To store the pesto, transfer to a glass jar or airtight container. Tap to remove all air bubbles and even out the surface. Cover the surface directly with plastic wrap (to prevent discolouration) and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

Hummus

Serves 4

- 75g chickpeas**
- 5g flat leaf parsley**
- ½ tsp lemon zest**
- 1 garlic clove, peeled**
Juice of 1 lemon
- ½ tsp ground cumin**
- 1 tablespoon olive oil**

- Place the chickpeas, parsley, lemon zest, garlic, lemon juice and the ground cumin into the work bowl and process using the 'Grind' switch until combined.
- Once combined, process the mixture using the 'Chop' function, whilst adding the olive oil through the opening in the lid until well mixed and thickened.

Guacamole

Serves 4

- 1 avocado, peeled, stone removed and cut into 1.5cm pieces**
Juice of 1 lemon
- 25g fresh coriander**
- 25g onion, peeled and cut to 1.5cm cubes**
Green chilli, cored, deseeded and cut to 1.5cm pieces
- 1 tablespoon olive oil**
Salt and freshly ground black pepper

- Add all the ingredients to the work bowl and process using the 'Chop' function and a pulse action until combined and then a continuous action until as smooth as desired.

**Scan to get started with
your new Pixie Mini Chopper.**



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