

Cuisinart CCP-10

Cuisinart CCP-10 Electric Cookie Press Instruction Manual

Model: CCP-10

1. PRODUCT OVERVIEW

The Cuisinart CCP-10 Electric Cookie Press is designed to simplify the process of making decorative cookies and pastries. It features an ergonomic design for comfortable use and one-touch operation for consistent results. This appliance includes a variety of discs for different cookie shapes and pastry tips for decorating.

Key Features:

- Electric operation for consistent dough dispensing.
- Ergonomic handle for comfortable grip.
- Clear, quick-view tube to monitor dough levels.
- Includes 12 stainless-steel cookie discs for various shapes.
- Includes 8 stainless-steel decorating tips for icing and filling.
- Dishwasher-safe removable parts for easy cleaning.

2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor housing in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Always ensure the appliance is properly assembled before use.

3. COMPONENTS

Familiarize yourself with the parts of your Cuisinart Electric Cookie Press:



Image: The Cuisinart CCP-10 Electric Cookie Press disassembled, showing the main unit, clear dough tube, 12 cookie discs, and 8 decorating tips.

1. **Motorized Unit:** The main body containing the electric motor and control button.
2. **Clear Dough Tube:** Transparent cylinder that holds the cookie dough or icing.
3. **Plunger:** Pushes the dough through the disc or tip.
4. **Locking Ring:** Secures the disc or tip to the dough tube.
5. **Cookie Discs (12):** Stainless-steel discs with various patterns for shaping cookies.
6. **Decorating Tips (8):** Stainless-steel tips for piping icing or filling pastries.
7. **Coupler:** Used to attach decorating tips to the locking ring.

4. SETUP AND ASSEMBLY

4.1 Before First Use

- Wash all removable parts (dough tube, plunger, discs, tips, locking ring, coupler) in warm, soapy

water. Rinse thoroughly and dry completely.

- Wipe the motorized unit with a damp cloth. Do not immerse the motorized unit in water.

4.2 Assembling the Cookie Press

1. Ensure the motorized unit is unplugged.
2. Insert the plunger into the top of the clear dough tube.
3. Select your desired cookie disc or decorating tip.
4. If using a cookie disc, place it into the locking ring. If using a decorating tip, first insert the coupler into the locking ring, then screw the tip onto the coupler.
5. Attach the locking ring (with disc or tip) to the bottom of the clear dough tube by twisting until secure.
6. Fill the clear dough tube with prepared cookie dough or icing. Do not overfill; ensure the dough is below the 'MAX' line.
7. Attach the motorized unit to the top of the dough tube by aligning the tabs and twisting until it locks into place.

5. OPERATING INSTRUCTIONS

5.1 Making Cookies

1. Ensure the cookie press is assembled with a cookie disc and filled with dough.
2. Plug the appliance into an electrical outlet.
3. Place the bottom of the cookie press firmly onto an ungreased baking sheet.
4. Press and hold the control button on the motorized unit for 1-2 seconds to dispense one cookie. Release the button.
5. Lift the cookie press straight up. Repeat the process, spacing cookies evenly on the baking sheet.
6. Bake cookies according to your recipe.

5.2 Decorating with Pastry Tips

1. Ensure the cookie press is assembled with a decorating tip and filled with icing or soft dough.
2. Plug the appliance into an electrical outlet.
3. Hold the cookie press over the item you wish to decorate (e.g., cake, cupcake, pastry).
4. Press and hold the control button to dispense icing or dough. Move the press as needed to create desired patterns. Release the button to stop dispensing.

5.3 Video Demonstration

Watch this official Cuisinart video for a visual guide on using the Electric Cookie Press:

Your browser does not support the video tag.

Video: A Cuisinart representative demonstrates the ease of use of the Cuisinart Electric Cookie Press, showing how to quickly create multiple cookies on a baking sheet using various discs.

6. CLEANING AND MAINTENANCE

6.1 Cleaning

1. Unplug the cookie press from the electrical outlet.
2. Disassemble all removable parts: dough tube, plunger, discs, tips, coupler, and locking ring.

3. Wash these removable parts in warm, soapy water or place them on the top rack of a dishwasher.
4. Wipe the motorized unit with a damp cloth. Do not immerse the motorized unit in water.
5. Ensure all parts are completely dry before reassembling or storing.

6.2 Storage

Store the clean, dry cookie press and its accessories in a cool, dry place, preferably in its original packaging or a designated storage container to prevent loss of small parts.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough not dispensing or dispensing unevenly.	Dough too stiff or too soft; air pockets in dough; disc/tip clogged.	Adjust dough consistency (use recommended recipes); pack dough firmly to remove air; clean disc/tip.
Cookies not releasing from disc.	Baking sheet is greased; dough is too warm.	Use an ungreased baking sheet; chill dough slightly if it's too warm.
Motor not operating.	Appliance not plugged in; unit not properly assembled.	Ensure plug is securely in outlet; check that the motorized unit is locked onto the dough tube.

8. SPECIFICATIONS

- **Model Number:** CCP-10
- **Product Dimensions:** Approximately 3.75 x 6 x 9.12 inches
- **Item Weight:** Approximately 2.05 pounds
- **Power:** Electric (refer to product label for specific voltage/wattage)
- **Included Accessories:** 12 Stainless-Steel Cookie Discs, 8 Stainless-Steel Decorating Tips

9. WARRANTY AND SUPPORT

9.1 Limited Warranty

This Cuisinart CCP-10 Electric Cookie Press is covered by a **3-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from accident, misuse, abuse, commercial use, or unauthorized modification.

For detailed warranty terms and conditions, please refer to the warranty card included with your product or visit the official Cuisinart website.

9.2 Customer Support

For any questions, assistance, or to register your product, please contact Cuisinart Customer Service:

- **Website:** www.cuisinart.com
- **Phone:** Refer to the Cuisinart website for regional contact numbers.