

**Cuisinart
soho**

Cuisinart CPB-7 Series
Single Serve Blender



Cuisinart CPB-7 Series Single Serve Blender Installation Guide

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**Cuisinart
soho**TM

Cuisinart CPB-7 Series Single Serve Blender



Product Specifications

- Model: CPB-7 Series
- Manufacturer: Cuisinart

Product Usage Instructions

Blending Process

1. Add ingredients to the blending cup as per your recipe or desired blend.
2. Screw the blending cup onto the base unit securely.
3. Plug in the blender and ensure it is ready for operation (flashing light indicates readiness).
4. Press the blend or pulse button to start blending. Do not touch the blades during operation.
5. After blending is complete, unplug the blender and carefully detach the blending cup for serving.

Frequently Asked Questions (FAQ)

Q: Can this blender be used for hot liquids?

A: It is not recommended to blend hot liquids in the blending cup to prevent the risk of thermal burn injuries due to excessive pressure buildup.

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

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING.
2. To protect against fire, electric shock, and injury to persons, do not place cord, plug, or base unit in water or other liquids.
3. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Always unplug from 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. Always turn the appliance OFF before unplugging.
5. 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. Contact the manufacturer at their customer service telephone number (1-[800-726-0190](tel:800-726-0190)) for information on examination, repair, and/or mechanical or electrical adjustment.
6. The use of attachments or accessories not recommended by Cuisinart, including canning jars, may cause injuries, fire, electric shock, or other injury to persons.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not use an extension cord with this unit. Doing so may result in fire, electric shock, or personal injury.
10. Do not use appliance for other than its intended use.
11. BLADES ARE SHARP. HANDLE CAREFULLY.
12. Be certain blade assembly is securely attached to blending cup before operating appliance. Injury can result if moving blades accidentally become exposed.
13. Do not blend hot liquids in blending cup to prevent risk of thermal burn injury due to excessive pressure in the container.
14. Do not attempt to bypass the interlock system that powers the unit on.
Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
15. Never leave your blender unattended while running.
16. 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.
17. WARNING: FLASHING LIGHT INDICATES BLENDER IS READY TO OPERATE. DO NOT TOUCH BLADES.
Accidentally touching the Blend / Pulse button may activate the blender.
18. CAUTION! NEVER USE CARBONATED BEVERAGES IN BLENDING CUP.
19. WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.

20. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
21. Do not place on or near a hot gas or electric burner or in a heated oven.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY WARNING: RISK OF FIRE OR ELECTRIC SHOCK

The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.

The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

NOTICE

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

This appliance comes with a thermal resettable fuse feature to prevent damage to the motor in the case of extreme overload. Should the unit shut off unexpectedly, unplug it and let it cool for at least 15 minutes before continuing (see "Operating and Safety Tips" on page 4).

BEFORE FIRST USE

1. Remove and discard all packaging materials, including the clear plastic on the blade assembly. Exercise care when unpacking blade assembly, as the blades are sharp.
2. Wash blending cup, lid, and blade assembly (see p. 5).

Note: Handle the blade assembly by gripping around the perimeter of the base.

FEATURES AND BENEFITS

1. 24-oz. easy-grip blending cup Silicone band on cup provides grip while insulating cold contents
2. Travel lid Airtight lid includes carry loop for on-the-go convenience
3. Blade assembly
4. BLEND/CANCEL button with LED indicator
5. PULSE button
6. Slip-proof feet (not shown) prevent movement during use
7. Cord storage (not shown)



USING YOUR BLENDER

1. Place base on flat surface and plug in.
2. Add ingredients to blending cup.
3. Attach blade assembly to cup and turn clockwise until tightened.
4. Place assembled blending cup onto the base and turn clockwise to secure into place. Plug the unit into an electrical outlet. The white LED will illuminate and flash, indicating that the unit is in Standby mode.
5. For continuous blending, press the BLEND/CANCEL button to begin blending. To stop blending, press the BLEND/CANCEL button or wait 60 seconds.
The unit will then return to Standby mode.
6. To pulse, press and release the PULSE button. Repeat as needed. The Pulse function can be used to break apart larger pieces of food. The Pulse function is also effective for starting the blending process when you do not want continuous power.
7. Remove blending cup from base by twisting counterclockwise.
8. Turn blending cup right side up, and turn the blade assembly counterclockwise to remove and place blade assembly right side up on counter top. Attach travel lid by twisting clockwise.
9. Unplug the unit.

OPERATING AND SAFETY TIPS

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the blender motor base.
- Always use the blender on a clean, sturdy, and dry surface.
- Don't remove blending cup while unit is running.

- Don't place blade assembly onto motor base without the cup attached.
- Make sure blade assembly with gasket is tightly attached to cup.
- Twist and lift cup counterclockwise when removing from motor base.
- Never use metal utensils, as damage may occur to the cup or blade assembly.
- Don't overload blender cup. If the motor stalls, turn the blender off immediately, unplug the unit, and let it cool for at least 15 minutes. Then remove a portion of the food and continue.
- CAUTION: NEVER use carbonated beverages in the blending cup.
- Don't blend hot liquids in blending cup.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- The blending cup is not recommended for microwave use.

CLEANING AND MAINTENANCE

- Always unplug your Cuisinart® Soho™ Single-Serve Blender from the electrical outlet before cleaning. The base and parts are made of corrosion-resistant materials that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. DO NOT USE if any part is damaged, or if the cup is chipped or cracked.
- To remove blade assembly, twist off by turning counterclockwise. NEVER TOUCH THE BLADE ITSELF.
- CAUTION: Handle the blade assembly carefully. Blades are SHARP and may cause injury. DO NOT attempt to remove blades from blade assembly.
- Wash all parts in warm, soapy water; rinse and dry thoroughly. All parts are top rack dishwasher safe. Silicone band is removable for thorough cleaning.
- Tip: You may wish to clean your Soho™ Single-Serve Blender as follows: squirt a small amount of dishwashing liquid into blending cup and fill halfway with warm water. Attach blade assembly. Blend for 15 seconds. Repeat, using clean tap water. Carefully disassemble parts and empty blender cup. Rinse and dry all parts thoroughly.
- Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquids, or place in a dishwasher.
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Problem	Solution
My blender is not turning on or going into Standby mode.	<p>Be sure the blade assembly is on the blending cup correctly. Be sure the blending cup is properly installed on the base. A light should come on and the unit should be in Standby mode.</p> <ol style="list-style-type: none"> 1. Plug blender into an independent outlet. 2. Make sure blender is securely plugged in as indicated on page 4. 3. Check the outlet for power; try plugging into a different outlet. 4. Check your home's circuit breaker.
The blender stopped running.	<p>The motor could have overheated. The resettable fuse, which protects the motor due to overloading, may have been tripped. To reset the appliance, unplug the unit and let it cool for a minimum of 15 minutes. Then reduce the contents of the blender and/or clear any jams. Restart the unit as noted in the operating directions.</p>
The rubber gasket won't come out from the blade assembly for cleaning.	<p>Run under water and tap on the edge of sink upside down to loosen the gasket.</p>
The blade assembly is hard to remove after blending.	<p>The ingredients cause pressure, and with the airtight seal, pressure builds up creating a vacuum or a suction effect. This is normal.</p>
Unit appears to be leaking.	<ol style="list-style-type: none"> 1. Check rubber gasket. Make sure it's installed correctly in the blade assembly. 2. Make sure rubber gasket is not damaged.

General Max Capacities		
Ice Crush	6 ice cubes	6 to 8 long pulses
Nuts for Meal/Flour	1/4 cup shelled nuts (cashews, almonds, pecans, etc.)	6 short pulses and then process until finely ground.
Liquid	24 ounces (3 cups)	Liquid should be added to the max-fill line marked on the blending cup.
Liquid/Solid Combination	24 ounces (2 cups solid, 1 cup liquid)	Add hardest items first, then follow with soft items and liquid.

Blending Guide				
Drink Type	Ingredients (add them up to make your favorite drinks)			Instructions
Icy Coffee Drinks	6 ice cubes	1 cup coffee	¼ cup milk or milk alternative (optional)	
Slushies	4 ice cubes	1 cup fresh fruit	1 cup juice, water, or coconut water	
Smoothies	1 cup fresh produce (can be a mixture of fresh fruit and leafy greens)	½ cup frozen fruit	1 cup liquid (water, non-dairy beverages, coconut water, etc)	1 tablespoon power boosts (nut butters, protein powders, ground flax seed, etc.)
Protein Drinks	½ cup ice cubes	¼ cup nut/seeded butter	2 tablespoons nuts/ seeds (seeds like flax need to be preground – blender can't get through whole flax seeds)	1 cup water
Protein Shakes	1 cup ice cubes	1½ cups water	¼ cup protein powder	
Juices	2 cups fresh fruit	1½ cups liquid		

Blend 1 minute

WARRANTY LIMITED THREE-YEAR WARRANTY

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® Soho™ Single-Serve Blender 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, owners, or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® Soho™ Single-Serve Blender 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, <https://cuisinart.registria.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, at its discretion, 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 the above two options do not result 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 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products

under warranty.

Hassle-free replacement warranty

- Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Soho™ Single-Serve Blender should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, please visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry> Or call our toll-free customer service department at 1-[800-726-0190](tel:800-726-0190) to speak with a representative.
- Your Cuisinart® Soho™ Single-Serve Blender 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 by 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. 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](tel:800-726-0190) to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

RECIPES

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Golden Juice Hydration Boost

Add this to your morning routine for some extra hydration to start your day.

- Makes about 2¾ cups 4 ice cubes
- 1 2-inch piece fresh ginger, peeled and cut into ½-inch pieces
- 1 1-inch piece fresh turmeric root, peeled and halved
- 1 cup fresh pineapple pieces
- 1 cup chilled coconut water

1. Put all the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Secure to the base and blend until smooth, about 1 minute.

3. Serve immediately.

Dragon Fruit Smoothie

This vibrant smoothie is high in antioxidants, making it a healthy way to kick off your day.

- Makes 2½ cups
- 1 cup frozen dragon fruit pieces
- 1 cup frozen mango pieces
- 1 frozen banana, cut into 1-inch pieces
- ¼ cup unsweetened coconut flakes
- ¼ cup nonfat plain Greek yogurt
- 1 cup coconut water

1. Put all the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Secure to the base and blend until smooth, about 1 minute.
3. Serve immediately.

Tropical Blue Spirulina Smoothie

Frozen fruit, blue spirulina, and yogurt blend together to create this smoothie packed with essential vitamins and minerals.

- Makes 2¼ cups
- 1 cup frozen pineapple pieces
- 1 cup frozen peach pieces
- 1 frozen banana, cut into 1-inch pieces
- 1 teaspoon milled flax and chia blend
- ½ teaspoon blue spirulina powder
- ¼ cup yogurt
- ¾ cup coconut water

1. Put all the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Secure to the base and blend until smooth, about 1 minute.
3. Serve immediately.

Triple Green Smoothie

This greens-packed smoothie utilizes matcha to give you a boost of energy and antioxidants.

- Makes about 1¾ cups
- 1 cup frozen mango pieces
- 1 cup baby spinach
- ¼ avocado
- 1 teaspoon fresh lime juice
- 1 ½-inch piece fresh ginger, peeled and halved
- 1 teaspoon unsweetened matcha powder

- 1 cup oat (or other) milk

Honey to taste (optional)

1. Put all the ingredients, in the order listed, into the blending cup.
Secure the blade assembly.
2. Secure to the base and blend until smooth, about 1 minute.
3. Serve immediately.

Breakfast Power Shake

Blend up this refreshing cold brew shake as a replacement for your morning cup of coffee.

- Makes about 2 cups 6 ice cubes
- 1 cup cold brew coffee, chilled
- ½ cup oat milk, chilled
- 1 tablespoon ground flaxseed
- ½ teaspoon ground cinnamon
- 1 to 2 teaspoons honey

1. Put all the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Secure to the base and blend until smooth, about 1 minute.
3. Serve immediately.

Post Workout Energy Shake

This shake provides that much-needed protein after your workout and will help keep you feeling full and energized.

- Makes about 1½ cups
- ½ frozen banana, cut into 1-inch pieces
- 2 pitted dates, cut into ½-inch pieces 1 cup water
- 2 tablespoons protein powder
- 1 tablespoon almond butter
- 1 tablespoon cocoa powder

1. Put all the ingredients, in the order listed, into the blending cup. Secure the blade assembly.
2. Secure to the base and blend until smooth, about 1 minute.
3. Serve immediately.

Turmeric Tahini Dressing

This creamy and slightly spicy dressing livens up any grain bowl or hearty salad.

- Makes 1½ cups
- 1 garlic clove
- 1 1-inch piece fresh ginger, peeled and halved
- 1 small shallot, halved

- 3 tablespoons fresh lemon juice
- ½ cup tahini
- 1 teaspoon ground turmeric
- ¼ teaspoon cayenne pepper
- ¼ teaspoon kosher salt
- ¼ cup olive oil
- ¼ to ½ cup cold water

1. Put all the ingredients, in the order listed, into the blending cup.

Secure the blade assembly.

2. Secure to the base and blend until smooth, about 1 minute.

Vietnamese Pesto

Pesto reinvented to create the perfect savory and zesty addition to dishes such as fish, chicken, or noodles.

- Makes about 1 cup
- 2 garlic cloves, peeled
- 1 1-inch piece fresh ginger, peeled and halved
- ½ cup unsalted roasted peanuts
- 2 green onions, cut into 2-inch pieces
- 1 cup fresh cilantro leaves
- ¼ cup fresh mint leaves
- 1 teaspoon granulated sugar
- ¼ to ½ teaspoon cayenne pepper
- ½ teaspoon kosher salt
- 2 tablespoons fish sauce
- 2 teaspoons unseasoned rice vinegar
- 3 tablespoons fresh lime juice
- ¼ cup olive oil

1. Put all the ingredients, in the order listed, into the blending cup.

Secure the blade assembly.

2. Secure to the base and pulse until desired consistency.

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Documents / Resources



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References

-  [Welcome | Cuisinart](#)
-  [Product Assistance](#)
- [User Manual](#)

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