













ACCESSORIES

FUNCTION	ACCESSORY	RESULTS
Dice		
Shred		
Slice		
Small Chop		
Large Chop		
Dough		

FEATURES AND BENEFITS

1. 3-Part Pusher Assembly

A small pusher (1a) sits inside the medium pusher (1b), which sits inside the large pusher (1c), allowing you to accommodate ingredients of all sizes. The large pusher lock can be pulled out to lock the large pusher, and pushed in to unlock it. This feature should be used when processing heavy loads or dicing.

2. Work Bowl Cover with Supreme® Wide-Mouth Feed Tube

Cover features SealTight™ Advantage feature, allowing maximum bowl capacity during processing and pouring. Exclusive feed tube accommodates larger ingredients and saves time precutting.

3. Small 4½-Cup (3a) and Large 13-Cup (3b) Work Bowls

Designed for maximum versatility, select the appropriate work bowl for the task.

4. Touchpad Control Panel

These easy-to-clean buttons feature High, Low, Off and Pulse options for every food processing function

5. Housing Base and Motor

The heavy-duty base houses a powerful 550-watt motor and vertical motor shaft that processes a variety of recipes without slowing down

6. Small Chopping/Mixing Blade

The small stainless steel blade chops or mixes ingredients in your small work bowl – features Cuisinart's BladeLock System.

7. Dough Blade

Designed to gently knead through all types of dough. Low speed is recommended when kneading. NOTE: The dough blade can only be used in the large bowl.

8. Large Chopping/Mixing Blade

This heavy-duty stainless steel blade will process a variety of food in your large work bowl. The BladeLock System keeps the blade in place to provide optimal ease when pouring. NOTE: Large bowl has a sealed drive system that eliminates any leaks.

9. Adjustable Slicing Disc

The versatile 7-in-1 disc allows for thin to thick slices with 1mm to 7mm indicators. This disc may be used only in the large bowl.

10. Reversible Shredding Disc

Provides the option of either fine or coarse shredding for optimal results. This disc may be used only in the large bowl.

11. Stem Adapter

This user-friendly tool easily attaches to either disc, small chopping/mixing blade or Dicing Grid and Dicing Disc to engage the motor shaft.

12. Spatula

Uniquely designed for use with either work bowl.

13. Accessory Storage Case

This convenient storage case with safety lock holds all of the blades, discs and stem adapter that are included with your new food processor.

14. Dicing Kit

a. Dicing Grid Cleaning Tool

Makes quick work of removing food trapped in dicing grid.

b. Flat Work Bowl Cover with Small Pusher and Dicing Storage Case Cover

This dual-function work bowl cover is also the lid of the Dicing Kit's storage case.

c. Dicing Disc

Cuts food as it is pushed through grid.

d. Dicing Grid

Designed to position food to be cut into perfect squares.

e. Dicing Storage Case

Safely stores all the parts of the Dicing Kit.



GENERAL ASSEMBLY INSTRUCTIONS

Before First Use

Before using your Cuisinart® Elemental™ 13-Cup Food Processor for the first time, wash all the parts

1. Place the food processor base on a dry, level countertop with the controls facing toward you. Do not plug the unit in until it is fully assembled.

Note: To use the small bowl, it must be nested in the large bowl with the stem adapter in place for operation.

2. Place the large work bowl on the base and use the handle to turn the bowl counterclockwise to lock it into place.

3. To use the small work bowl, first attach the large work bowl to the base. Place the stem adapter onto the shaft, then lower the small work bowl over the adapter and into the large bowl. Place your fingers in the recesses of the small bowl and turn slightly to secure in place.

Main Work Bowl Cover Operation

1. Place the lid over the work bowl with the feed-tube assembly shifted slightly to the right of the handle. Be sure to assemble the hub pin into the center of the lid.
2. Once the cover is fully seated, rotate the cover to the left (clockwise) to engage the lid locking mechanism and interlock.
3. To remove the lid, rotate the lid approximately $\frac{1}{12}$ th of a turn to the right to disengage the interlock and locking mechanism.



Flat Work Bowl Cover Operation

Use the Flat Cover for added convenience when your recipe calls for chopping, mixing, puréeing or kneading. It is particularly useful when you are preparing baked goods such as cakes, cookies, pies and breads.

To Assemble the Flat Cover

Begin with the work bowl and the metal blade in place. Place the Flat Cover on the work bowl so that the Cuisinart logo written on the cover is face up and readable. Then turn cover CLOCKWISE to lock into place.

Make sure the small cap is in place before using.

To Disassemble the Flat Cover

Place one hand near the Cuisinart logo and one hand on opposite end of cover; turn cover COUNTERCLOCKWISE. Lift cover up and off work bowl. Do not use the Flat Cover with any of the slicing or shredding discs. Use only with the metal blade or dough blade.

Work Bowls

The two nested work bowls offer versatile food processing options and save you time by minimizing cleanup. Use only the small work bowl when processing smaller quantities. Optimize efficiency when making recipes that require multiple bowls, by starting with the smaller work bowl. For example, prepare a crumb topping before mixing batter for a cake in the large work bowl. Or emulsify dressing before shredding broccoli, carrots and cabbage for vegetable slaw.

Chopping certain foods may scratch or cloud the work bowl; this will not affect the functionality of your work bowl.

Machine Controls

High and Low Control Buttons

The High and Low controls are buttons that allow the machine to run until Off is selected.

1. Properly assemble the machine.
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl. Lock lid into place.
3. Press the High or Low button. The motor will start.
4. Press the Off button when finished.

Pulse Button

The Pulse control is a button that allows the machine to run only while it is being pressed. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about two seconds.

With the machine properly assembled and engaged, and ingredients in the work bowl, press the Pulse button repeatedly as needed.

USER GUIDE

You can slice, shred and chop a multitude of vegetables and fruits in the Cuisinart® Food Processor. What you may not know is that the food processor is the perfect tool for a number of other tasks, such as softening butter, making breadcrumbs, making baby food, etc. Here is a guide that will help you in preparing just about anything!

TIP: To avoid overflow of food, please note recommended max capacity (chart on page 2) for each type of food. All capacities are not equal.

FOOD	TOOL	SPEED	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Chopping/ Mixing Blade	Low to gently mix or High to whip	Have cheese at room temperature. When applicable, cut into 1-inch pieces. Process until smooth, stopping to scrape down the sides of the bowl as needed. Perfect for making cheesecakes, dips, pasta fillings and more.
Firm Cheeses (Cheddar, Swiss, Edam, Gouda, etc.)	Slicing or Shredding Disc	High	Cheese should be well chilled before slicing/shredding. Cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping/ Mixing Blade Slicing or Shredding Disc	Pulse and High	If using the chopping blade, cut into ½-inch pieces. Pulse to break up and then process until finely grated. This will produce a nice grated cheese. If slicing or shredding, cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Baby Food	Chopping/ Mixing Blade	Pulse and High	As for all fruit and vegetable purées, cut ingredients into 1/2- to 1-inch pieces. Steam ingredients until completely soft. Pulse to chop, then process until completely smooth (add steaming liquid through the feed tube when processing if necessary). Keeps frozen in ice cube trays for individual 1-ounce portions.
Butter	Chopping/ Mixing Blade Slicing or Shredding Disc	High	For creaming : Have butter at room temperature. Cut into 1-inch pieces. Process, scraping bowl as necessary. For compound (flavored) butters, process flavoring ingredients, such as herbs, zest, vegetables, etc., before adding butter. For shredding/slicing: Freeze briefly. Use light to medium pressure to shred or slice. Shredded butter is great for preparing certain pastry doughs. Sliced butter is great for serving alongside corn on the cob or freshly made rolls.



FOOD	TOOL	SPEED	DIRECTIONS
Crumbs (Bread, Cookie, Cracker, Chip)	Chopping/ Mixing Blade	Pulse and High	Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread/cracker/chip crumbs for coating meats and fish. Processed cookies make delicious pie and cake crusts.
Fresh Herbs	Chopping/ Mixing Blade	Pulse	Wash and dry herbs thoroughly. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Ground Meat	Chopping/ Mixing Blade	Pulse	Cut meat into 1-inch pieces. Pulse to chop, about 25 long pulses, or until desired consistency is achieved. If a purée is desired, continue to process. Never chop/purée more than 2 pounds at one time. Make sure to never process meat containing bones.
“Ice Cream”	Chopping/ Mixing Blade	Pulse and High	Put frozen fruit cut into 1-inch pieces into the work bowl, with liquid (juice or milk), any desired sweeteners, such as sugar, honey, simple syrup and other flavors. Pulse to break up. Process until smooth.
Milk Shakes/ Smoothies	Chopping/ Mixing Blade	Low	For milk shakes, first add ice cream. While unit is running, add milk through the feed tube until desired consistency is achieved. For smoothies, add fruit first, then add the liquid through the feed tube while unit is running
Nuts	Chopping/ Mixing Blade	Pulse and High	Pulse to chop to desired consistency. To make a nut butter, pulse to break up, and then process until smooth, stopping to scrape down as needed.
Superfine Sugar	Chopping/ Mixing Blade	High	Process granulated sugar for about 1 minute until finely ground. Excellent for using in meringues and other baked goods.
Whipped Cream	Chopping/ Mixing Blade	Low	Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired

FOOD	TOOL	SPEED	DIRECTIONS
			consistency. This cream is dense and perfect as a whipped topping for cake or ice cream.

CLEANING, STORAGE AND MAINTENANCE

- Keep your Cuisinart® Elemental™ 13-Cup Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged.
- Keep the blades and discs out of reach of children.
- All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning. Insert the work bowl and pusher upside down for drainage. Remember to unload the dishwasher carefully wherever you have placed sharp blades and discs.
- To simplify cleaning, rinse the work bowl, cover, pusher and blade or disc immediately after use so food won't dry on them. Be sure to position the pusher upside down for drainage. If food lodges in the pusher, remove it by running water through it, or use a bottle brush.
- If you wash the blades and discs by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight. To clean the blades, fill the work bowl with soapy water, hold the blade by its plastic center and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.
- The work bowl is made of SAN plastic with metal components. It should not be placed in a microwave oven.
- The housing base may be wiped clean with a soapy, nonabrasive material. Be sure to dry it thoroughly.
- If the feet leave spots on the counter, spray them with a spot remover and wipe with a damp sponge.
- If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.

IMPORTANT: Never store any blade or disc on the motor shaft. No blade or disc should be placed on the shaft except when the processor is about to be used.

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



TROUBLESHOOTING

Food Processing

1. Problem: The food is unevenly processed when chopping.

Solution:

- The ingredients should be cut evenly into 1/2- to 1-inch pieces before processing.
- Process in batches to avoid overloading.

2. Problem: Slices are uneven or slanted.

Solution:

- Place evenly cut food, cut side down, into the feed tube. Always use the smallest feed tube possible.
- Apply even pressure on the pusher

3. Problem: Food falls over in feed tube.

Solution:

- Feed tube should be packed full for best results.

4. Problem: Some food remains on top of the disc.

Solution:

- It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.

Dicing Kit

1. Problem: Food is stuck in the grid.

Solution:

- First, unplug unit. Carefully remove Dicing Disc. Then, carefully reach into the large openings on either side of grid to remove large food pieces.
- Do not use your fingers to clean the grid. **ONLY USE THE CLEANING TOOL.**
- Use the long single tooth on the cleaning tool handle to push stubborn food through grid.

2. Problem: Pieces of food are not evenly cut.

Solution:

- Pack items closest to the left in medium or small feed tube.
- Use the small feed tube for smaller items.
- Apply even pressure when using feed tube.

Dough Kneading

1. Problem: Motor slows down.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too wet (see number 8). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time, until the motor speeds up. Process until dough cleans the sides of the work bowl.

2. Problem: Blade doesn't incorporate ingredients.

Solution:

- Always start the food processor before adding liquid. Add liquid in a slow, steady stream, or through the drizzle hole in the pusher, allowing the dry ingredients to absorb it. If liquid is added too quickly, wait until ingredients in the work bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto dough as it passes under feed tube opening; do not pour liquid directly onto bottom of the work bowl.

3. Problem: Blade rises in work bowl.

Solution:

- Excessively sticky dough can cause blade to rise. Carefully reinsert blade and immediately add 2 tablespoons of flour through the feed tube while the machine is running.

4. Problem: Dough doesn't clean inside of the work bowl.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too dry (see number 7).
- Dough may be too wet (see number 8).

5. Problem: Nub of dough forms on top of blade and does not become uniformly kneaded.

Solution:

- Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.

6. Problem: Dough feels tough after kneading.

Solution:

- Divide dough into 2 or 3 pieces and redistribute evenly in bowl. Process 10 seconds or until uniformly soft and pliable.

7. Problem: Dough is too dry.

Solution:

- While machine is running, add water, 1 tablespoon at a time, until dough cleans the inside of the bowl.

8. Problem: Dough is too wet.

Solution:

- While machine is running, add flour, 1 tablespoon at a time, until dough cleans the inside of the bowl.

Technical

1. Problem: The motor does not start.

Solution:

- There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the work bowl and work bowl cover are securely locked into position.
- If the motor still will not start, check the power cord and outlet.

2. Problem: The food processor shuts off during operation.

Solution:

- The cover may have become unlocked; check to make sure it is securely in position.
- A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Press the Off control button and wait 10 minutes to allow the food processor to cool off before resuming.

3. Problem: The motor slowed down during operation.

Solution:

- This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder. Simply reposition the food in the feed tube and try again.
- The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.

4. Problem: The food processor vibrated/moved around the countertop during processing.

Solution:

- Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
- This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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