User Manual

INTRODUCTION

Congratulations on your purchase of a Cuisinart® PremierTM Series 11-Cup Food Processor. This product is the ultimate food preparation tool, and it comes from the originator of the American food processor, Cuisinart.

The Cuisinart® PremierTM 11 - Cup Food Processor has all the elements of quality that Cuisinart is known for, including a pow- erful motor, the largest feed tube, and the longest war- ranty in the industry.

It also introduces some new features that will set the industry standard. These are:

- **The Cuisinart® Supreme® Wide Mouth Feed Tube**, which is more than twice the size of any other available. Perfect for slicing whole fruits and vegetables.
- **The Cuisinart® Dough Control Button.** We have engineered a dough process speed along with the PowerPrep® Metal Dough Blade, which work together to give you the ability to make perfect dough in seconds.

  These features, plus the ability to use all your existing Cuisinart specialty blades and discs, make the PremierTM 11-Cup the select choice in food processors.

THE MACHINE INCLUDES:

1. Housing base with a vertically projecting shaft and convenient touchpad control panel.
2. 11 cup work bowl.
3. Cover with extra large feed tube.
4. Pusher assembly that slides inside the feed tube.

5. Unique metal dough blade, designed specifically for our dough speed control.
6. Sharp metal chop- ping/mixing blade.
7. Serrated slicing disc.
8. Shredding disc.
9. Detachable stem for discs (not shown).
10. Plastic spatula (not shown).

The metal chopping blade chops raw and cooked fruits, vegetables, meat, fish and cheese to the exact consistency you want, from coarse to fine, even to a purée. It chops nuts, makes nut butters, mayonnaise and sauces, and mixes tender, flaky pastry. The metal chopping blade also mixes cakes, frostings, cookies, quick breads, muffins, and biscuits.

The PowerPrep® Metal Dough Blade is specifically designed to work in conjunction with our DOUGH control. One touch of the DOUGH button makes perfect dough in seconds".

The slicing disc makes beautiful whole slices without torn edges. It slices whole fruits and vegetables, cooked meat, semi-frozen raw meat and loaves of bread.

The shredding disc processes most firm and hard cheeses into long, attractive shreds. It also shreds vegetables like potatoes, carrots and zucchini, and processes nuts and chocolate to a grated texture.

The detachable stem fits both discs, making disc storage compact in limited space.

The pusher assembly has two parts:

1. A small, removable, clear pusher that fits into a small center-located feed tube. This tube is for narrow food like carrots, for adding liquid, and for continuous feeding of small food like garlic.
2. A large pusher that fits into the Cuisinart® Supreme® feed tube opening and moves freely within it.
3. Upon contact, the large pusher meets an activating rod in the center of the work bowl handle, permitting the motor to start.

ASSEMBLY INSTRUCTIONS:

Blade Operation

1. Plug in the housing base and place the work bowl on top, with the work bowl handle just to the left of center. Turn the work bowl counterclock- wise to lock it onto the housing base.
2. CAREFULLY lift and place the chosen blade over the work bowl center hub. Line up the markings on the blade hub with the motor shaft. It should fit snugly and rest on the bottom of the work bowl.

3. Add desired ingredients to work bowl.
4. Place work bowl cover onto work bowl, with the handle area just to the left of center. Turn counterclockwise to lock onto work bowl.
5. Align pusher assembly and activating rod with the feed tube opening on the work bowl cover and slide the activating rod down to the bottom.
6. You are now ready to operate the machine.

Disc Operation

1. Plug in the housing base and place the work bowl on top, with the work bowl handle just to the left of center. Turn the work bowl counterclock- wise to lock it onto the housing base.
2. Choose desired disc and place with underside up on tabletop. Pick up detachable disc stem and align it with the raised plastic crescent on the disc underside. The raised ‘lock’ indica- tor on the left corner of the stem should be to the left of the mounting plate on disc.
3. Turn the stem to the right, so the locking tabs are covered by the metal supports and a ‘click’ locks the stem in place.
4. With the stem facing down, place the assembly over the center hub. It should fit snugly and rest on the bottom of the work bowl.
5. Place work bowl cover onto work bowl, with the handle area just to the left of center. Turn counterclockwise to lock onto work bowl.
6. Align pusher with the feed tube opening on the work bowl cover and slide the activating rod down to the bottom.
7. Use the cord wrap on the housing base underside to add or remove cord.
8. You are now ready to operate the machine.

THE MACHINE FUNCTIONS:

PULSE

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

ON (Continuous)

1. Properly assemble and engage the machine.
2. To add ingredients through the feed tube, remove the pusher and fill the feed tube as directed (see preparing for slicing or shredding).
3. Engage the pusher and press the ON but- ton. The button light will turn on and the motor will start.

4. Press the pusher firmly down until all ingredients have passed into the work bowl. Remove the pusher and refill ingredients as needed. When you engage the pusher again, the unit and light will automatically turn ON.
5. Press the OFF button when finished.

DOUGH Button

1. Prepare the dough ingredients and place in work bowl.
2. Properly assemble and engage the work bowl cover and pusher.
3. Press the DOUGH button and the LED light will turn on.
4. Then press the ON or PULSE buttons as needed to process DOUGH. The ON light will turn on. **NOTE: The dough mode works in conjunction with the ON button. The machine will not operate if only the DOUGH button is pushed. You must also push the ON button to activate the DOUGH function.**
5. Press the OFF button when finished.

OPERATING INSTRUCTIONS:

Try chopping some practice foods, such as zucchini or potatoes, before you process food to eat. First, cut the ingredients into inch pieces of even size and length.

- Place the work bowl over the center stem and turn counterclockwise to lock in place.
- Insert the metal chopping blade and put ingredient pieces in the work bowl. Put on the cover and turn counterclockwise to lock onto work bowl. Align the pusher and the pusher's activating rod with the corresponding openings on the feed tube, and push all the way down.
- Press and release the PULSE button two or three times. Each time the blade stops, let the pieces drop to the bottom of the bowl before you pulse again. This puts them in the path of the blade each time the motor starts.
- Using the pulse/chopping technique, you get an even chop without overprocessing. Check the texture frequently by looking through the cover. If you want a finer chop, press and release the PULSE button until you achieve the desired texture. Onions and other food with a high water content will quickly end up as a purée, unless examined through the work bowl after each pulse to make sure they are not overprocessed.

Try chopping other food like meat for hamburger or sausage. Then make mayonnaise, pastry or bread, as described in the following sections. To obtain consistent results:

- Be sure all the pieces you add to the bowl are about the same size.
- Be sure the amount you process is no larger than amount recommended on the inside cover of 7 this booklet.

- Before you do anything, wait for the blade to stop spinning. Once it does, remove the pusher assembly. Then turn the cover clockwise to unlock and remove by lifting it off.

Never try to remove the pusher, lid and work bowl together; as a safety feature, the pusher assembly must be removed before the lid and work bowl can be unlocked. They can then both be unlocked at the same time.

Remove the bowl from the base of the machine before removing the blade. This creates a seal to prevent food from leaking. Turn the bowl clockwise to unlock from the base, and lift straight up to remove.

To prevent the blade from falling from the work bowl onto your hand when emptying the work bowl, use one of the following methods.

Be sure your hands are dry. Grab the blade hub, and remove the metal blade before tilting the bowl, using a spatula to scrape off any food. Then carefully lift the blade out of the work bowl. Or insert your finger through the hole in the bottom of the work bowl, gripping the blade from the bottom, and grip the outside of the work bowl with your thumb. Or hold the blade in place with your finger or spatula while pouring out food.

TECHNIQUES FOR CHOPPING AND PURÉEING WITH THE METAL BLADE

To chop raw fruits and vegetables:

First, cut the food into inch (2.5cm) pieces. You get a more even chop when all pieces are about the same size.

Put no more than the recommended amount of food into the work bowl see table inside front cover). Lock the cover in place. Press the PULSE button at the rate of 1 second on, 1 second off, until the food is coarsely chopped. For more finely chopped results, hold the PULSE button, letting the machine run continu- ously until the desired consistency is reached. Check frequently to avoid overprocessing. Use the spatula to scrape down the sides of the work bowl if necessary.

To purée fruits and cooked vegetables:

First, cut the food into inch (2.5cm) pieces. You get a smoother purée faster when all pieces are about equal in size.

Put no more than the recommended amount of food in the work bowl (see table inside front cover). Lock the cover in place. PULSE to chop coarsely, then press the ON button and process continuously until food is puréed.

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

When making soup, you will want to purée vegetables that have been cooked in liquid. Don’t add the liquid to the work bowl, just the cooked vegetables; remove vegetables with a slotted spoon. They will purée faster and smoother without liquid. Then add just enough liquid to make the purée pourable. Return to the soup liquid and stir to combine.

To dislodge food:

Occasionally, a piece of food may become wedged between the blade and the work bowl. If this happens, unplug the machine, remove the cover, lift the blade out carefully and remove the wedged piece.

Empty the bowl, reinsert the blade and lock the cover into place, then insert the pusher. Press the ON button and drop the food pieces through the small feed tube opening while the machine is running. After adding a cupful this way, add the remaining food to the bowl and process in the usual manner.

To chop hard foods:

To chop hard food like garlic and hard cheese, assemble the unit, remove the small pusher, press the ON button and drop the food through the small feed tube while the machine is running.

Small foods like garlic can be dropped in whole. Large foods like hard cheese should be cut into 1-inch (2.5cm) pieces. This method of processing minces garlic, shallots and onions. Hard cheese and coconut will have the same texture as if they had been hand grated.

IMPORTANT: Never try to process cheese that is too hard to cut with a knife. You may damage the blade or the machine.

To chop parsley and other fresh herbs:

The herbs, the work bowl and the metal chopping blade must all be thoroughly clean and dry. Remove stems from herbs. Add leaves to bowl and process, using the PULSE button, until chopped as fine as desired. The more herbs you chop at a time, the finer chop you can obtain. If completely dry when chopped, parsley and other herbs will keep for at least days, stored in an air- tight bag in the refrigerator. They may be frozen for months, stored in an air-tight container or bag.

To chop peel from citrus fruit or to chop sticky fruit like dates or raisins:

For citrus, remove only the peel with a vegetable peeler, not the white pith which is bitter tasting.

Cut the peel into lengths of 2 inches (5cm) or less and process with 1/2 cup ml) of granulated sugar until finely chopped. This may take 2 minutes or longer.

For sticky fruit like dates, raisins, prunes and candied fruit, first freeze the fruit for about 10 minutes. Add some of the flour called for in the recipe to the fruit. Use no more than 1 cup ml) of flour for each cup of fruit.

To chop meat, poultry, fish and seafood:

The food should be very cold, but not frozen. Cut it into 1-inch (2.5cm) pieces to ensure an even chop. Using the ON button, process no more than the recommended amount at one time (see table inside front cover). Press the PULSE button 3 or 4 times at a rate of 1 second on, second off. If the food is not chopped fine enough, let the processor run continuously for a few seconds. Check the texture often to avoid overprocess- ing. Use a spatula to scrape food from the sides of the bowl as necessary.

To purée meat, poultry, fish and seafood:

Prepare the food as described above. Press the PULSE button until evenly chopped, then process continuously to the desired texture. Scrape the bowl with a spatula as needed.

Leave the purée in the work bowl and add eggs, cream and seasonings as called for by the recipe. Process to combine thoroughly.

Remember, you control texture by the length of time you process. By varying the processing time, you can get a range of textures suitable for hamburgers, hash, stuffed peppers, or smooth mousses.

To chop nuts:

Chop no more than the recommended amount at one time. Press and release the PULSE button and check frequently to avoid nuts clumping together in a nut butter.

When a recipe calls for flour or sugar, add some to the nuts before you chop, about 1/2 cup for each cup of nuts. This allows you to chop the nuts as fine as you want without turning them into a nut butter. You can also chop nuts with a shredding disc. The optional Fine Shredding Disc is particularly good.

To make peanut butter and other nut butters:

Process up to the recommended amount of nuts. Using the ON button, let the machine run continuously. After 2 or 3 minutes, the ground nuts will form a ball that will gradually smooth out. Scrape the sides of the bowl and continue process- ing until drops of oil are vis- ible. Taste for consistency. The longer you process, the softer the butter. For chunk style, add a handful of nuts just after the ball of nut butter begins to smooth out. To make cashew but- ter, add a little bland veg- etable oil. Processor nut butters contain no preserv- atives. Store in refrigerator to keep from separating.

To make flavored butters, spreads and dips:

Cut room temperature butter into tablespoon size pieces. Finely chop flavor- ing ingredients first, such as anchovies, cheese, herbs, etc. Be sure work bowl is clean and dry. Add small hard ingredients like garlic and hard cheese through the feed tube while machine is running. Next, add the butter and process using the ON button, until 9 smooth. Add any liquid ingredients last, while the processor is running, and process just long enough to blend.

Process ingredients for spreads and dips the same way. They should be at room temperature and cut into 1-inch (2.5cm) cubes, or added by tablespoonfuls.

To make mayonnaise:

You can make foolproof homemade mayonnaise with your PremierTM Food Processor. The work bowl and metal blade must be clean and dry. Use the metal blade to process eggs for safe food procedures, we recommend using pas- teurized liquid eggs, or the cooked egg" recipe on page 52), salt, vinegar or lemon juice, dry mustard, and two tablespoons of the oil until smooth, at least 30 seconds. With the machine running, pour 1/4 cup of the oil into the small pusher.

After it dribbles through the pinhole in the bottom, remove the small pusher and very slowly add the remaining oil while the machine runs. Process until all the oil has been added and the mixture is totally emulsified. Remove from the processor, cover and keep chilled until ready to use. Homemade mayonnaise will keep in the refrigerator for 3 to 4 days.

For a "one egg" batch of basic mayonnaise, use 1/4 cup of liquid pasteurized eggs, 2 tablespoons vinegar or lemon juice, 1 teaspoon dry mustard, 1/2 teaspoon kosher salt and 1 cup veg- etable oil, such as canola oil. For variation, you may experiment with using flavored vinegars, or adding chopped fresh herbs, or even roasted garlic to taste. To make your mayonnaise a little lighter, you may add some well-drained nonfat plain yogurt to taste.

To beat egg whites:

The work bowl must be absolutely clean. Add 3 or more egg whites (up to 6 large egg whites) and press the ON button. Add about 1 teaspoon of lemon juice or vinegar for every egg white. Vinegar makes stiffer whites; its flavor is hardly detectable in cakes or soufflés. Continue pro- cessing until the egg whites hold their shape, about to 2-1/2 minutes.

To whip cream:

Processor whipped cream holds its shape very well. It is good for decoration or as a topping; however, it will not whip to the light, fluffy consistency obtained by methods that beat in more air. Chill the cream well before starting. Process continuously using the ON button, until cream begins to thicken. Then add sugar as desired and continue pro- cessing, watching carefully for the desired consistency. For consistently reliable results, add 2 tablespoons (30ml) of nonfat dry milk for every cup of cream before whipping.

To make crumbs and crumb crusts:

Cut or break bread, crackers or cookies into inch pieces and place in work bowl. Press the ON button and process continuously until crumbs reach the desired texture.

For seasoned crumbs, chop parsley or other fresh herbs with the crumbs. For buttered crumbs, process until the dry crumbs are of the desired texture, then dribble melted butter through the small feed tube opening while the machine is running. For crumb crusts, process

crackers or cookies as described above. Add sugar, spices and butter, and cut into pieces as specified by your recipe. Process until well combined.

To make pastry:

Combine unbleached all-purpose flour, salt and pieces of very cold butter in the work bowl. Process to the consistency of cornmeal. Sprinkle evenly with the minimum amount of cold liquid in the recipe. PULSE 5 or 6 times. The dough should begin to hold together when pressed. If it is still dry and crumbly, add more water – 1 teaspoon at a time – until the dough holds together easily. Do not let the dough form a ball in the processor or it will be overworked and tough. Form into a round disc, one inch thick, and wrap in plastic wrap. Refrigerate for 1 hour before using, or double wrap and freeze for later use.

To make quick breads and cakes that use bak- ing powder and/or soda:

The most important rule for success is not to overmix after adding the flour. The ingredients for these soft doughs should be cold. If the recipe calls for chopped ingredients like lemon peel or nuts, chop them first while the work bowl is clean and dry, then set aside until needed.

Put dry ingredients like flour, salt and leavening in the work bowl and process with the metal blade for seconds to mix. Remove and reserve the dry ingredients.

Add the eggs and sugar to the work bowl and, using the ON button, process to mix, letting the machine run about 1 minute. Next, add butter at room temperature and cut into 1-inch pieces. Run machine continuously for a minute, until the butter is thoroughly mixed with the sugar and eggs. Then add flavoring and liquid – vanilla, spices, cocoa, etc. Process until mixed. Add the dry ingredients to the work bowl.

Process by pulsing, inspecting after each pulse. Stop pulsing as soon as the dry ingredients have almost disappeared into the batter. Overprocessing will cause quick breads and cakes to be tough. (If your recipe calls for ingredients that are to be coarsely chopped – like raisins or nuts – add them last with the mixed dry ingredients.)

To make cake mix:

Your food processor work bowl is large enough for the preparation of an 18.5-ounce packaged cake mix.

Insert the metal blade and add the cake mix to the work bowl. Press the ON button and while the machine is running, add the eggs and liquid through the small feed tube and process for 5 seconds.

Scrape down the sides of the work bowl and process minute more for maximum volume. Do not remove the metal blade.

Insert a finger into the underside of the blade from the bottom of the work bowl, to hold the blade in place while emptying the batter.

Tip:

After emptying cake batter or puréed soup from the work bowl, replace the bowl on the motor base and PULSE once. Centrifugal force will spin the batter off the blade onto the sides of the work bowl. Remove the blade, and use the spatula to scrape any remaining batter from the bowl.

PREPARING FOOD FOR SLICING AND SHREDDING

For disc assembly instructions, refer to Assembly Instructions.

Round fruits and vegetables:

Before processing onions, apples and other large, round fruits and vegetables, cut the bottom ends flat to make the food lie stable on the disc.
Place the food in the feed tube, flat side down, as far left as possible, to prevent it from tilting when being processed.
Choose fruits that are firm and not too ripe. Remove large hard pits and seeds from fruits before process- ing. Seeds from citrus fruits need not be removed.
Remove the rind before slicing or shredding, if desired.

Whole peppers are an exception:

Remove the stem and cut the stem end flat. Remove the core and scoop out the seeds. Leave the end opposite the stem whole, to keep the structure stiff. This ensures round, even slices.

Large fruits like pineapple:

Cut the ends flat, cut in half, and either core or remove the seeds. If nec- essary, cut the halves into smaller pieces to fit the feed tube.

Cabbage and iceberg lettuce:

Turn the head on its side and slice off the top and bottom, leaving a center section about 3 inches (8cm) deep. Remove the core, then cut in wedges to fit the feed tube. Remove the core from the bottom and top pieces and cut into wedges to fit into the feed tube.

The optional 2mm and 1mm Slicing Discs are excellent for slicing cabbage for coleslaw.

If the fruit or vegetable doesn’t fit, try inserting it from the bottom of the feed tube, where the opening is slightly larger.

Pack the feed tube for desired results:

For long slices or shreds, cut the food in feed tube widths and pack the pieces horizontally.

For small, round slices or short shreds from carrots, zucchini and other long vegetables, cut in feed tube heights and pack tightly upright. Food should fit snugly, but not so tightly that it prevents the pusher from moving.

When slicing or shredding, always use the pusher.

Never put your fingers or a spatula into the feed tube.

Never push down hard on the pusher. Use light pressure for soft fruits and vegetables like bananas, mushrooms, strawberries and tomatoes, and for all cheeses. Use medium pressure for most food: apples, celery, citrus fruit, potatoes and zucchini.

Use firm pressure for hard vegetables like carrots and yams.

PRACTICING SLICING AND SHREDDING

1. Insert a slicing or shredding disc, put the cover on the work bowl and insert the food in the feed tube.
2. Slide the pusher into place, and apply pressure to the pusher while pressing down the PULSE button. Release the button as soon as the food is sliced or shredded.
3. You can load the feed tube repeatedly without removing work bowl cover. Simply grasp the pusher and lift up. The pusher assembly will come off easily, leaving the cover and feed tube in place. Your other hand is free to reload the feed tube, and you do not need to re-press the ON button if it was previously selected.

REMOVING SLICED OR SHREDDED FOOD

Before you do anything, wait for the disc to stop spinning. When it does, remove the pusher first.

Unplug the unit, then hold the work bowl handle and turn it clockwise. Then lift; the work bowl and cover will come off together. Turn cover clockwise to unlock from work bowl. Lift, remove, invert and place on counter space.

Remove the slicing or shredding disc:

Place two fingers under each side of the disc and lift it straight up. Place the disc on top of the inverted work bowl cover to minimize drips and spills.

TECHNIQUES FOR SLICING AND SHREDDING

Small, round fruits and vegetables:

For large berries, radishes and mushrooms, trim the bottom ends flat with a knife. Insert the food through the feed tube, standing each piece on a flat end. You can fill the tube to about 1 inch (2.5cm) from the top. The bottom layer gives you perfect slices for garnish. If you want all the slices to be perfect, it’s best to process one layer at a time.

Long fruits and vegetables:

Trim foods like bananas, celery and zucchini by cutting them into pieces slightly shorter than the feed tube. Cut both ends flat. (Use a ruler as a guide, or the pusher assembly.)

Fill the feed tube with the pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways as they are sliced or shredded.

Small amounts of food:

Use the small feed tube and the small pusher. Remove the small pusher from the pusher assembly. Place the pusher assembly onto the feed tube and press the sleeve all the way down.

Cut the food in lengths slightly shorter than the feed tube. If slicing one or two long, thin vegetables like carrots, push them to the far left. If you are slicing a few vegetables that are wide at one end and narrow at the other (carrots, celery or scallions), cut them in half and pack in pairs, alternating one wide end up, one narrow end up.

French-cut green beans:

Trim fresh green beans to feed tube widths. Stack in the feed tube horizontally to about one inch from the top. Use the slicing disc, apply light pressure to the pusher and press the PULSE but- ton until beans are sliced.

To make long, horizontal slices of raw zucchini or carrots, use the same procedure.

Matchsticks or julienne strips:

Process the food twice – double slice' it. Insert large fruits or vegetables potatoes, turnips, zucchini, apples) in the feed tube horizontally. Apply pressure to the pusher while press- ing the PULSE button until the food is sliced. You will get long slices.

Remove the slices from the work bowl and reassemble. Reinsert them in the feed tube, wedging them in tightly. Slice them again. You will obtain long julienne strips. With the optional Square Julienne Disc, you can make square julienne strips in one operation.

SLICING MEAT AND POULTRY

Cooked meat and poultry:

The food must be very cold. If possible, use a piece of food just large enough to fit in the feed tube. To make julienne strips of ham, bologna or luncheon meat, stack slices, then roll or fold them double and stand upright in the feed tube, wedging in as many rolls as possible. This technique works better with square or rectangular pieces than with round ones.

Uncooked meat and poultry:

Cut the food into pieces to fit the feed tube. Boneless, skinned chicken breasts will usually fit when cut in half crosswise. Wrap the pieces in plastic wrap and put them in the freezer. They are ready to slice when they are easily pierced with the tip of a sharp knife, although semi-

frozen and hard to the touch. Remove plastic wrap. Stand them in the feed tube, cut side down, and slice them against the grain, using firm pressure on the pusher. Or lay them flat in the feed tube, as many as will fit, and slice with the grain, using firm pressure.

Salami and other sausages:

If the sausage is soft, freeze it until hard to the touch but easily pierced with the tip of a sharp knife. Hard sausages need not be frozen. Use the small feed tube if the sausage is thin enough to fit. Otherwise, cut the sausage into pieces to fill the large feed tube completely.Stand the pieces vertically, packing them tightly so they cannot tilt sideways.

Firm cheese like Swiss and Cheddar:

Cut the cheese into pieces to fit the feed tube. Put it in the freezer until semi-frozen, hard to the touch but easily pierced with the tip of a sharp knife. Stand the pieces in the feed tube and apply light pressure to the pusher.

IMPORTANT:

Never try to slice soft cheese like mozzarella or hard cheese like Parmesan. You may damage the slicing disc or the food processor itself.
You can successfully shred most cheeses except soft ones. The exception is mozzarella, which shreds well if thoroughly chilled.
Hard cheeses like Parmesan shred well only at room temperature.
Therefore, only attempt to shred mozzarella when well chilled, and Parmesan when at room temperature.

TECHNIQUES FOR KNEADING YEAST DOUGH WITH THE POWERPREP ® METAL DOUGH BLADE

The PremierTM 11-Cup Food Processor is designed to mix and knead dough in a fraction of the time it takes to do it by hand. You will get perfect results every time if you follow these directions.

NEVER TRY TO PROCESS DOUGH THAT IS TOO STIFF TO KNEAD COMFORTABLY BY HAND.

There are two general types of yeast dough. Typical bread dough is made with a flour mix that contains at least 50% white flour. It is uniformly soft, pliable and slightly sticky when properly kneaded. It always cleans the inside of the work bowl completely when properly kneaded.

Typical sweet dough contains a higher propor- tion of sugar, butter and/or eggs than typical bread dough. It is rich and sticky and it does not clean the inside of the work bowl. It requires less kneading after the ingredients are mixed.

Although 30 seconds are usually sufficient, 60 to 90 seconds give better results if the machine does not slow down. Except for kneading, described below, the processing procedures and use of the DOUGH button are the same for both types of dough.

Machine capacity:

Recommended maximum amount of flour is 5 cups of all-purpose flour or cups of whole-grain flour. If a bread dough calls for more than the recom- mended amounts of flour, mix and knead it in equal batches. Do the same for sweet doughs that call for more than 3-1/2 cups of flour.

Using the right blade:

Use the metal dough blade when the recipe calls for more than 3-1/2 cups ounces) (875 ml) of flour. Use the metal chopping blade when a recipe calls for less than ml) cups of flour.

Because the metal dough blade does not extend to the outside rim of the work bowl, it cannot pick up all the flour when small amounts are processed.

Measuring the flour:

It’s best to weigh it. If you don’t have a scale, or the recipe does not specify weight, measure by the stir, scoop and sweep method.

Use a standard, graduated dry measure, not a liquid measuring cup. With a spoon or fork, stir the flour in its container. Do not measure flour directly out of the bag; it is too packed to get an accurate measure. With the dry measure, scoop up the flour so it overflows. With a spatula or knife, sweep excess flour back into the container so the top of the measure is level. Do not pack flour into the dry measure.

Proofing the yeast:

The expiration date is marked on the package. To be sure your yeast is active, dissolve it in a small amount of warm liquid about 1/3 cup [75 ml] for one package of dry yeast). The temperature of liquid used to dissolve and activate yeast must be between 105° and 115°F (40°C and 46°C).. Yeast cells are not activated at temperatures lower than this and they die when exposed to temperatures higher than 130°F (54°C). If the recipe includes a sweetener like sugar or honey, add a teaspoon with the yeast. If no sweetener is called for, add a pinch, or add a pinch of flour. The yeast won’t foam without it. Let the mixture stand until it foams, up to 10 minutes.

Processing dry ingredients:

Put the flour in the work bowl with all the other dry ingredients. If the recipe calls for herbs, oil or solid fats like butter, add them with the flour. Turn the machine on and let it run for about 20 seconds.

Cheese, nuts and raisins may be added with the dry ingredients or during the final kneading. To leave them almost whole, add them 5 seconds before you stop kneading. For a finer texture, add them sooner.)

Adding liquids:

All liquid should be added through the feed tube while the machine is running. Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid sloshes or splatters, stop adding it but do not turn off the machine. Wait until ingredients in bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube opening. Do not pour liquid directly onto bottom of bowl.

Follow the recipe carefully. It is important to add enough liquid to make the dough soft enough to knead. Kneading dough that is too stiff can strain the machine.

All liquid, except that which is used to activate yeast, should be cold, to minimize the possibility of overheating the dough. You must never knead a yeast dough to a temperature higher than 100°F (37°C). Doing so will slow or even prevent the action of the yeast.

Kneading bread dough:

Do not try to use the machine to knead dough that is too stiff to knead comfortably by hand. Doing so can strain the machine.

After the dough starts to clean the inside of the work bowl completely and forms a ball, process it for 60 seconds to knead it. Stop the machine and test the dough to be sure it’s prop- erly kneaded. Typical bread dough should have a soft, pliable texture and it should feel slightly sticky. Stretch the dough with your hands to test it. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable.

Make sure that the blade is firmly pressed back into place after removing the dough to test it.

Kneading sweet dough:

Process dough for at least seconds after all the ingredients have been incorporated. It will not clean the inside of the work bowl. If necessary, scrape the bowl and process for 5 more seconds.

Rising:

Put the dough in a large, lightly floured resealable plastic bag. Squeeze out all the air and close tightly, allowing space for the dough to rise.

Or put the ball of dough in a large bowl coated with soft butter or vegetable oil. Roll the dough around to coat its entire surface. Cover it with a damp towel or a piece of oiled plastic wrap.

Let it rise in a warm, draft-free place, about 80°F (26°C).. The rising time is usually about 1-1/2 hours but will vary from 45 minutes to several hours, depending on the type of flour

and the humidity of the air. To test if the dough has risen enough, stick a finger in it. An indentation should remain. If it doesn't, let the dough rise more and test again.

When it has risen enough, punch the dough down.

Shaping, finishing and baking:

If you shape the dough in loaf pans, fill pans only half full. Let rise until dough is just slightly above the top of the pan. If shaping free-form loaves, let them rise on an oiled baking sheet until at least doubled in bulk.

Making consecutive batches:

You can make several batches of bread dough in a row. The motor in the PremierTM 11-Cup Food Processor is extremely efficient.

TYPICAL BREAD DOUGH PROBLEMS AND SOLUTIONS

If dough blade doesn't incorporate ingredients:

Always start processor before adding liquid. Add liquid in slow, steady stream, only as fast as dry ingredients absorb it. If you hear liquid sloshing, stop adding it but do not turn off machine. Instead, wait until ingredients in work bowl have mixed, then add Pour liquid onto dough as it passes under feed tube; do not pour liquid directly onto bottom of work bowl.

Blade rises in work bowl:

Blade may not have been pushed down as far as possible before processing started.

Excessively sticky dough can cause blade to rise even though it cleans inside of work bowl. If dough feels very sticky, reinsert blade and immedi- ately add 2 tablespoons ml) flour through feed tube while machine is running.

Dough doesn't clean inside of work bowl:

- Amount of dough may exceed maximum capaci- ty of your food processor. Remove half and process in 2 batches.
- Dough may be too dry. If it feels crumbly, add water, 1 tablespoon ml) at a time, while machine is running, until dough becomes moist and cleans inside of work bowl. Wait 10 seconds between additions of water.
- Dough may be too wet. While machine is running, add 1 tablespoon (9 gm) of flour. If necessary, add more, 1 tablespoon (9 gm) at a time, until dough cleans inside of work bowl and forms a ball.

The PowerPrep® Metal Dough Blade is intended only for recipes calling for at least 3 cups of flour (15 ounces) (496 gm). If your recipe calls for less flour, remove metal dough blade and insert metal chopping blade. Always use metal chopping blade for smaller recipes calling for less than cups (496 gm) of flour.

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

Stop machine, carefully remove dough, divide into pieces and redistribute evenly in work bowl. Continue processing until dough is uniformly soft and pliable.

Dough feels tough after kneading:

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

Soft dough or liquid leaks onto base of food processor:

Always start processor before adding liquid and add liquid only as fast as dry ingredients absorb it.

Motor stops:

- Cover may have become unlocked.
- Power cord may have become unplugged.
- Excessive strain may have caused motor to overheat and stop. Wait for the motor to cool, 5-10 minutes. A safety protector in the motor prevents excessive overheating. If the motor stops, turn machine off. After 5-10 minutes, divide dough into batches and complete processing. Pinch dough to make sure that it is not too stiff to knead comfortably by hand. If it is, add liquid, 1 teaspoon (5 ml) at a time, until dough is sufficiently moist to clean inside of bowl.

Dough doesn’t rise:

We recommend you always test activity of yeast before using, by stirring it and at least 1/2 teaspoon (2 ml) sugar into about 1/3 cup ml) warm liquid (105° - 120°F) (40°C - 48°C). Within 10 minutes foam should develop, indicating yeast is active. Do not use dry yeast after expiration date on package.

Do not use warmer water, or overheat dough with excessive kneading, as it may kill the yeast cells. All other liquid should be cold.

Don’t knead so long that dough becomes overheated.

The ideal temperature for kneaded dough is 80°F (26°C);; it should never exceed 100°F (37 °C).

Let dough rise in draft-free environment of about 80°-90°F (26°C-32°C).

Dough containing whole grain flour will take longer to rise than dough made of white flour only.

Baked bread is too heavy:

Next time, feel dough to be sure it is uniformly soft, pliable and slightly sticky before setting aside to rise. Let dough fully double in bulk in bowl or bag, then punch it down, and let it double again after it is shaped.

TYPICAL SWEET DOUGH PROBLEMS AND SOLUTIONS

Motor slows down:

- Amount of dough may exceed maximum capacity. Remove half, and process in 2 batches.
- Don’t process too long after all ingredients are incorporated. Rich doughs will give you good results after only 30 seconds of kneading.

Blade doesn’t incorporate ingredients:

Butter or margarine, if not melted, must be cut into tablespoon-size pieces before being added to work bowl. Make sure butter or margarine is at room temperature.

Metal dough blade rises in work bowl:

Blade may not have been pushed down as far as possible before processing started. Machine may be overloaded. Remove half of dough and process in batches.

Motor stops:

See comments under 'Typical Bread Dough Problems and Solutions’.

Dough doesn’t rise:

See comments under 'Typical Bread Dough Problems and Solutions’.

CLEANING AND STORAGE

Keep your food processor ready to use on a kitchen counter. When not in use, leave it unplugged. Don’t leave it with the pusher assembly in the locked position; this could damage the interlock mechanism.

Store the blades and discs as you would sharp knives, out of the reach of children. The disc and blade holders are optional accessories which offer safe and convenient storage.

All parts except the housing base are dishwasher safe, and we recommend wash- ing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl and work bowl cover on the bottom rack of your dish- washer may cause damage over time. Insert the work bowl upside down. Remember to unload the dishwasher carefully wher- ever you place sharp blades and discs.

To simplify cleaning, rinse the work bowl, cover, pusher assembly and blade or disc immediately after use, so food won’t dry on them. Openings at the bottom of the large pusher provide drainage and make cleaning easy. If food lodges in the pusher, remove it by running water through it, or use a bottle brush.

If you wash blades and discs by hand, do it carefully. Avoid leaving them in soapy water where they may disap- pear from sight. To clean the metal blade, 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 Lexan® (plastic), which is shatter resistant and heat resistant. It should not be placed in a microwave oven, as the aperture at the front of the pusher houses the metal rod that activates the motor.

TIP:

When preparing a meal, make the dishes with the least amount of wet ingredients first. For example, make the bread first; then you don’t need to wash the bowl before making the salad. In many cases, wiping the bowl with a paper towel between recipes is sufficient.

Chopping certain foods may scratch or cloud the work bowl. These foods include ice, whole spices, coffee beans and oils like wintergreen. If you like to prepare your own spice blends, you may want to keep a second bowl just for that purpose.

The housing base is made of a tough plastic with high impact resistance. Its smooth surface will look new for years. Keep a sponge handy as you work, and wipe spills from the base.

Four rubber feet on the underside keep the base from moving on most work surfaces when the machine is processing heavy loads. 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. Dry completely.

To clean the inside of the detachable stem, slide the stem release button on the side up as far as it will go and hold it there as you run water through the stem.

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.

FOR YOUR SAFETY

Like all powerful electrical appliances, a PremierTM Series Food Processor should be handled with care. Follow these guide- lines to protect yourself and your family from misuse that could cause injury.

Handle and store metal blades and discs carefully. Their cutting edges are very sharp.
Always place discs on flat, stable surface before con- necting detachable stem.
Never put blades or discs on the motor shaft until the work bowl is locked in place.
Always be sure that the blade or disc is down on motor shaft as far as it will go.
Always insert chopping blade and dough blade in the work bowl before putting ingredients in bowl.
When slicing or shredding food, always use the pusher. Never put your fingers or spatula into feed tube.

Always wait for the blade or disc to stop spinning before you remove the pusher assembly or cover from the work bowl.
Always unplug the unit before removing food, cleaning, or putting on or taking off parts.
Always remove work bowl from base of machine before you remove chopping blade or dough blade.
Be careful to prevent the chopping blade from falling out of the work bowl when emptying the bowl. Remove blade before tilting bowl, or hold it in place with your finger, a spatula or a spoon.

TECHNICAL DATA

The motor in your food processor operates on standard line operating current. The appropriate voltage and frequency for your machine are shown on a label under the base.

An automatic, temperature- controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor runs for an exceptionally long time when chopping, mixing or kneading a thick or heavy mixture in successive batches, the motor may overheat. If this happens, the processor will stop.

Turn it off and wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour.

Safety switches prevent the machine from operating when the work bowl or the cover is not locked into position. The motor stops within seconds when the motor is turned off, and a fast-stop circuit stops it instantly when the pusher assembly is removed.

Cuisinart® PremierTM Series offers a Three Year Limited Warranty on the Entire Machine.

FULL TEN YEAR WARRANTY ON MOTOR

This warranty supersedes all previous warranties on Cuisinart® PremierTM Series Food Processors.

This warranty is available to consumers only. You are a consumer if you are the owner of a Cuisinart® PremierTM Series Food Processor that was purchased at retail for personal, family or house- hold use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® PremierTM Series Food Processor will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We warrant that the motor for your Cuisinart® PremierTM Series Food Processor will be free of defects in material or workmanship under normal home use for ten years from the date of original purchase. This motor warranty covers the motor and excludes all other parts in the

motor base assembly area such as the upper and lower plastic housings, work bowl and cover, blades and all electrical components and vertical projecting motor shaft sheath.

We suggest you complete and return the enclosed warranty registration card promptly to facilitate verification of original purchase date. However, return of the warranty registration card is not a condition of this warranty and does not eliminate the need for the consumer to maintain the original proof of purchase. In the event that you do not have proof of purchase date, the pur- chase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® PremierTM Series Food Processor should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it, without charge to you. To obtain warranty service, simply call our toll-free number 800-726-0190 for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 150 Milford Rd. East Windsor, NJ 08520.

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 which 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 either of the above two options does 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 noncon- forming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

If the problem with the machine is determined to be a defect of the motor, and within the warranty period, all postage and handling charges will be refunded.

Please be sure to include your return address, daytime phone number, description of the product defect, product serial number, original date of purchase, and any other information pertinent to the product’s return.

Your Cuisinart® PremierTM Series Food Processor has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty excludes all incidental or consequential damages.

Warning:

Our PremierTM Series Food Processor, and other Cuisinart® Food Processors and Accessories have been carefully designed and manufactured with the highest quality materials to assure your satisfaction and safety when you use them. Although accessories sold by companies other than Cuisinart may be compatible with your Cuisinart machine, they may also be extremely dangerous, and expose the user to serious injury.

We specifically caution you not to use other brand accessories, such as juicers, which permit your machine to operate with exposed cutting or shred- ding discs. We also caution you not to use the large feed tube on this machine with machines built by other manufacturers.

If you have any questions about the safety features of the Cuisinart® PremierTM Series Food Processor or any other Cuisinart® prod- uct, please call us at the toll-free number above.