

INTRODUCTION

Congratulations on your purchase of a Cuisinart® Premier Series 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® Premier Series Cup Food Processor has all the elements of quality that Cuisinart is known for, including a powerful motor, the Supreme® Wide Mouth Feed Tube, and the longest warranty in the industry.

- The Cuisinart® Supreme® Wide Mouth Feed Tube is perfect for slicing whole fruits and vegetables without precutting.

This feature, plus the ability to use all of your existing Cuisinart specialty blades and discs, makes the Premier Series 9-Cup the select choice in food processors.



Chopping/Mixing

**4mm Slicing
Blade**

**Medium
Shredding Disc**

Pusher Assembly

**Cover with Cuisinart®
Supreme® Wide Mouth
Feed Tube**

9-Cup Work Bowl

**Shaft
(not shown)**

Housing Base

**Touchpad
Control Panel**

**Cord Storage
(not shown)**



THE MACHINE INCLUDES:

1. Housing base with a vertically projecting shaft and convenient touchpad control panel cup work bowl
2. Cover with Cuisinart® Supreme Wide
3. Mouth Feed Tube
4. Pusher assembly that slides inside the feed tube
5. Sharp metal chopping/mixing
6. Serrated slicing disc
7. Shredding disc
8. Detachable stem for discs (not shown)
9. Plastic spatula (not shown)
10. BPA Free (not shown)

All materials that come in contact with food or liquid are BPA free.

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 kneads yeasted doughs, mixes cakes, frostings, cookies, quick breads, muffins, and biscuits.

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. 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 counterclockwise to lock it onto the housing base.
2. Carefully lift and place the chosen blade over the work bowl center shaft. Line up the markings on the blade hub with the motor shaft. Blade should fit snugly and rest on the bottom of the work bowl.
3. Add desired ingredients to work bowl.
4. Place work bowl cover on 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 counterclockwise to lock it onto the housing base.
2. Choose desired disc and place underside-up on tabletop. Pick up detachable disc stem and align it with the raised plastic crescent on the disc underside. The raised 'lock' indicator 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.

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 Food for Slicing or Shredding, page 12).
3. Engage the pusher and press the ON button. 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 will automatically turn on.

5. Press the OFF button when finished.

OPERATING INSTRUCTIONS

Try chopping some practice foods, such as a zucchini or carrot, before you process food to eat. First, cut the ingredients into 1-inch pieces.

- Place the work bowl over the center stem, with the handle area just to the left of center. 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 recommended on the inside cover of this booklet.

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

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 1-inch (2.5cm) pieces. You achieve 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 continuously until the desired consistency has been 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 1-inch (2.5cm) pieces. You achieve a smoother purée more quickly 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 and pusher into place. 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 (2.5 cm) 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 4-5 days, stored in an airtight bag in the refrigerator. They may be frozen for months, stored in an airtight 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 ½ cup (125 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 (250 ml) of flour for each cup of fruit.

To chop meat, poultry 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, 1 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 overprocessing. Use a spatula to scrape food from the sides of the bowl as necessary.

To purée meat, poultry 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 ½ 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 or slicing 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 1½ to 2 minutes, the ground nuts will form a ball that will gradually smooth out. Scrape the sides of the bowl and continue processing until drops of oil are visible. 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 butter, add a little bland vegetable oil. Processor nut butters contain no preservatives. Store in refrigerator to keep from separating.

To make flavored butters, spreads and dips

Cut room temperature butter into tablespoon size pieces. Finely chop flavoring 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 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 tablespoons.

To make mayonnaise

You can make foolproof homemade mayonnaise with your Premier Series 9-Cup Food Processor. The work bowl and metal blade must be clean and dry.

Foods prepared with raw eggs may contain salmonella or other potentially harmful bacteria. Because egg yolks are a fine growth medium for bacteria, we recommend that you cook them for use in mayonnaise, Hollandaise sauce, Caesar salad dressing, chilled soufflés, chilled chiffons, mousses and other recipes calling for raw egg yolks. For mayonnaise, we recommend using either the “cooked egg” mayonnaise on page 31, or using the following method with pasteurized liquid eggs.

For a “one egg” batch of basic mayonnaise made with pasteurized liquid eggs, place ¼ cup pasteurized liquid eggs, 2 tablespoons wine vinegar or lemon juice, 1 teaspoon dry mustard, ½ teaspoon kosher salt and a pinch of ground white pepper in the work bowl. With the machine running, add ½ cup of vegetable oil to the small pusher and allow to slowly drip into the mixture while processing. After all the oil has dripped through, add another ½ cup of vegetable oil to the small pusher and allow to drip through. The mixture will form a thick emulsion. For variation, you may experiment with using flavored vinegars, adding chopped fresh herbs, dry herbs, or roasted garlic to taste. To make your mayonnaise a little lighter, add some well-drained plain fat-free 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 processing until the egg whites hold their shape, about 1½ to 2½ 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 it begins to thicken. Then add sugar as desired and continue processing, watching carefully for the desired consistency.

For consistently reliable results, add 2 tablespoons (30 ml) 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 1-inch pieces and place in work bowl. Press the ON button and process continuously until pieces 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 baking 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, except butter. 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 5 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. Cut into 1-inch pieces at room temperature. 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 1 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.

TECHNIQUES FOR KNEADING YEAST DOUGH

The Premier Series 9-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 proportion 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, the processing procedures are the same for both types of dough.

Machine capacity

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. Recommended maximum amount of flour is 4 cups of all-purpose flour or 2½ cups of whole-grain flour. If a bread dough calls for more than the recommended amounts of flour, mix and knead it in equal batches. Do the same for sweet doughs that call for more than 3½ cups of flour.

Measuring the flour

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. Measure by the stir, scoop and sweep method. Use a standard, graduated dry measure, not a liquid measuring cup.

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, recipes vary). The temperature of liquid used to dissolve and activate yeast must be between 105° and 115°F (40° 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. Let the mixture stand until it foams, up to 10 minutes. If it does not foam, discard and begin again with fresh yeast.

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 small 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 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 properly 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 30 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, resealable lightly floured plastic bag. Squeeze out all the air and seal, 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 1½ hours but will vary from 45 minutes to several hours, depending on the type of flour and the humidity in the air. To test whether 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 Premier Series 9-Cup Food Processor is extremely efficient.

TYPICAL BREAD DOUGH PROBLEMS AND SOLUTIONS

If the 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 remaining

liquid slowly. Pour liquid onto dough as it passes under feed tube; do not pour liquid directly onto bottom of work bowl.

If 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 immediately add 2 tablespoons (30 ml) flour through small feed tube while machine is running.

If dough doesn't clean inside of work bowl

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in 2 batches.
- Dough may be too dry. If it feels crumbly, add water, 1 tablespoon (15 ml) at a time, while machine is running, until dough becomes moist and cleans inside of work bowl. Wait 10 seconds between additions of liquid.
- 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.

If nub of dough forms on top of blade and does not become uniformly kneaded

- Stop machine, carefully remove dough, divide into 3 pieces and redistribute evenly in work bowl. Continue processing until dough is uniformly soft and pliable.

If 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.

If 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.

If 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 to 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 2 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.

If dough doesn't rise

We recommend you always test activity of yeast before using, by stirring it and at least ½ teaspoon (2 ml) sugar into about 1/3 cup (75 ml) warm liquid (105-120°F) (40-48°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.

Do not 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 75-90°F (24-32°C).

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

If 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. Allow dough to fully double in size in bowl or bag, punch it down, then let it double again after it is shaped.

PROBLEMS AND SOLUTIONS WITH TYPICAL SWEET DOUGHS

If motor slows down

- Amount of dough may exceed maximum capacity. Remove half, and process in batches.
- Don't process too long after all ingredients are incorporated.

Rich doughs will give you good results after only 30 seconds of kneading.

If blade doesn't incorporate ingredients

- Butter or margarine, if not melted, must be cut into tablespoon-size pieces before being added to work bowl.

If 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 2 batches.

If motor stops

- See comments under 'Typical Bread Dough' Problems and Solutions, page 16.

If dough doesn't rise

- See comments under 'Typical Bread Dough' Problems and Solutions, page 16.

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 processing. 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 necessary, 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 into 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 cheese. 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, 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 button 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.

Cut pieces to fit the feed tube horizontally from end to end. Apply pressure to the pusher while pressing the PULSE button until the food is sliced. You will get long slices.

Remove the slices from the work bowl and reassemble them. The slices should be assembled horizontally with cut edges facing front and back. 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.

Cooked meat and poultry

The food must be very cold. If possible, use a piece of food just large enough to fit in the 17 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 slice or shred mozzarella when well chilled, and Parmesan when at room temperature.

SLICING AND SHREDDING CHEESE

TYPE OF CHEESE	CHOP/PURÉE	SHRED	SLICE
Soft			
Brie, Camembert, room temperature	yes	no	no
Mozzarella chilled 15-20 min in freezer	no	yes	no
Ricotta, room temperature	yes	no	no
Cottage, Cream	yes	no	no
Semi-Soft			
Blue, chilled	yes	yes	no
Fontina, chilled	yes	yes	no
Bel Paese, chilled	yes	yes	no
Semi-Hard			
Cheddar, chilled	yes	yes	yes
Monterey Jack, Longhorn, chilled	yes	yes	yes
Swiss, Jarlsberg, chilled	yes	yes	yes
Edam, Gouda, chilled	yes	yes	yes
Provolone, chilled	yes	yes	yes
Hard, at room temperature			
Parmesan, Romano, Locatelli	yes	yes	no
Pecorino, Asiago	yes	yes	no

*Soft and semi-soft cheeses will purée; semi-hard and hard cheeses will chop.

CLEANING AND MAINTENANCE

Keep your food processor ready to use on a kitchen counter. When not in use, leave it unplugged.

Store the blade 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 washing them in the dishwasher on the top rack. Due to intense water heat, washing the work bowl and work bowl cover on the bottom rack of your dishwasher may cause damage over time. Insert the work bowl upside down. Remember to unload the dishwasher carefully wherever 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 blade and discs by hand, do it carefully. Avoid leaving them in soapy water where they may disappear 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 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.

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.

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 the blade or discs on the motor shaft. The blade or disc should not 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.

Warning

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