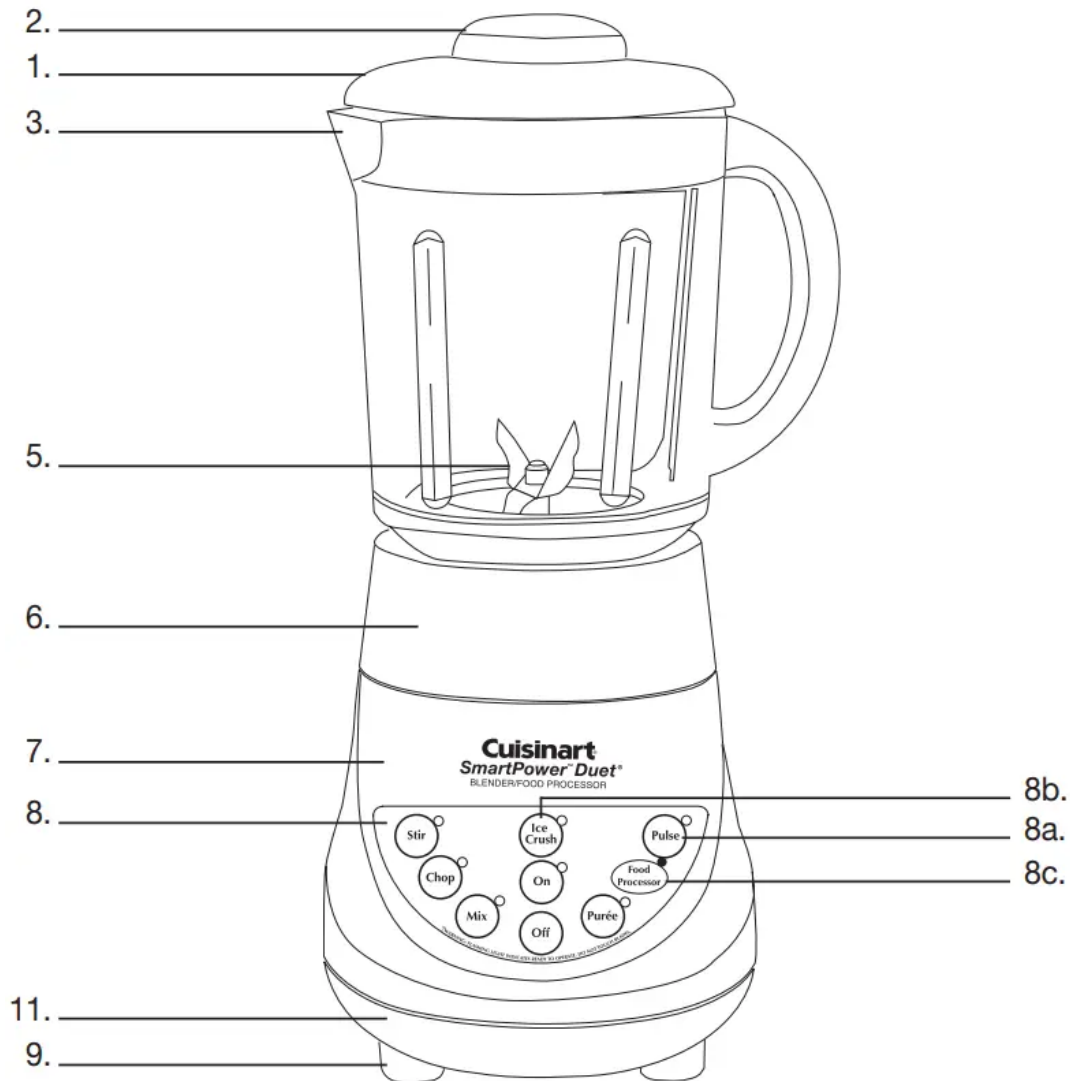


BLENDER - -FEATURES AND BENEFITS



1. Cover

- Just press on; no turning or twisting required. Tightfitting seal resists leakage.

2. 2-oz. Measured Pour Lid

- Allows you to measure and add ingredients neatly without removing the cover.

3. 40-oz. Glass Jar with Dripless Pour Spout

- Has a unique, sturdy, widemouth design and a dripless pour spout for no-mess pouring.

4. Leakproof Rubber Gasket (not shown)

- Holds the glass jar snugly in position for safe operation.

5. High-Quality Cutting Assembly with Patented Stainless Steel

- Blades Is strong enough for all blender tasks, including tough jobs, from ice crushing to chopping delicate herbs. Note: Blades are very sharp...handle carefully.

6. Collar (Locking Ring)

- Collar is self-aligning so that the glass blender jar slides easily into position, eliminating the frustration of twisting and turning the blender jar to lock it into place.

7. Heavy-Duty Motor Base

- Motor base is so sturdy and stable, it will not “walk” on your counter even during ice crushing! The motor is strong enough to handle all blending tasks, including crushing ice without liquid, and is backed by a three-year limited warranty.

8. 7-Speed Touchpad Control with Indicator Lights

- Easy to use, read and clean. Seven speeds give you great versatility use low speeds for delicate blending all the way up to high speeds for cheese, garlic, or lemon zest. The red LED lights clearly indicate what blender speed you are using.
 - a. **Pulse Button** Allows you to pulse at any speed from high to low, so you can blend ingredients only as much as needed.
 - b. **Ice Crush Button (Blender Only)** Activates the ice crushing speed. This button is preset to the best speed for crushed ice. However, you can crush ice at any speed. The food processor attachment is not intended to crush ice. Use the blender jar for this.
 - c. **Food Processor Button** Is preset to the best speed for all food processing tasks. Always use this button when food processing. This speed may also be used with blender jar.

9. Slip-Proof Feet

- Prevent movement during use and prevent damaging marks on countertops or tables.

10. Hidden Cord Storage Compartment (not shown)

- Keeps countertop safe and neat by conveniently storing excess cord.

11. Impact-Resistant Plastic Housing

- Is crafted of the finest quality materials to resist staining, cracking, and odors.

12. Innovative Cuisinart® Design

- The combination of power, performance, sturdiness, and easy cleanup makes this blender a winner.

BLENDER - ASSEMBLY, USE AND CARE

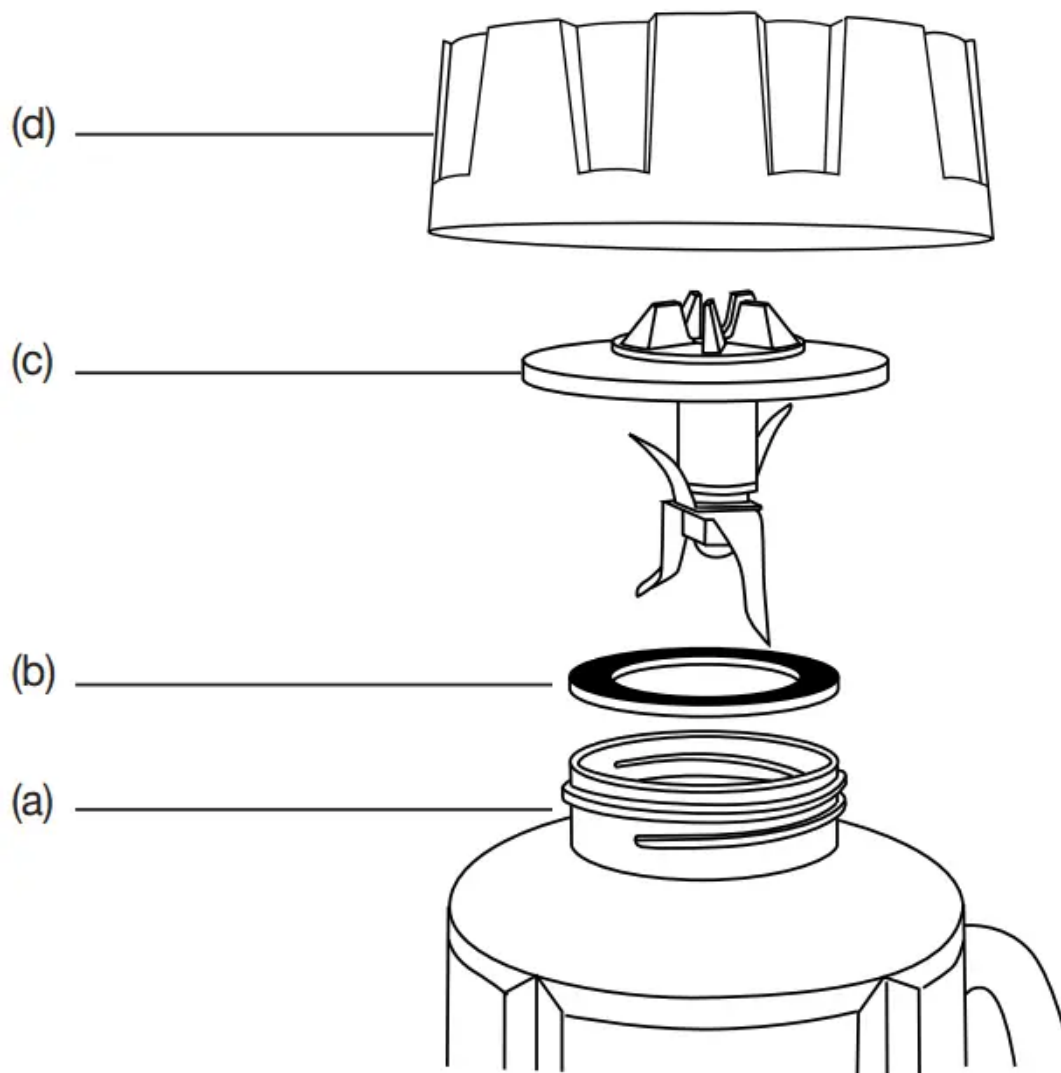
To use your Cuisinart® SmartPower Duet® Blender/Food Processor, begin by assembling the blender jar.

1. Turn the blender jar (a) upside down, and place it flat on a sturdy surface.
2. Position the rubber gasket (b) on the round opening on the bottom of the blender jar.
3. Turn the cutting assembly (c) upside down, and place the blade end in the blender jar opening. Note: Blades are very sharp, handle carefully.
4. Secure the rubber gasket and cutting assembly in position by placing the smaller opening of the locking ring (d) on top of the cutting assembly. Engage threads by twisting the locking ring clockwise until tightened. Make sure locking ring is tightly fastened to blender jar. Once assembled, turn the blender jar right side up.
5. Push the cover onto the top of the blender jar. Insert the measured pour lid into the cover, aligning the tabs in the pour lid with the slots in the cover. Twist clockwise to lock pour lid into the cover.
6. Place the blender jar on the motor base so that the jar markings are facing you and the handle is positioned to one side.
7. Plug in power cord. Your blender is now ready to be used.

Helpful Reminders

- Once the cover is in position, additional ingredients can be added during blending by simply twisting the measured pour lid counterclockwise until the tabs in the pour lid align with the slots in the cover. Pull up the pour lid, add ingredients, and replace the pour lid.
- Cover should always be in place while the unit is ON.
- Warning: Do not place blender jar on base while motor is running.
- Do not twist locking ring from blender jar when removing blender jar from base. Simply lift blender jar from motor base.
- Boiling liquid or solid frozen foods (with the exception of ice cubes or ½" pieces of frozen fruit) should never be placed in the blender jar.
- Do not place ice, frozen foods or very cold liquids in a blender jar that has come directly from a hot dishwasher.
- Do not place very hot liquids or foods in a blender jar that has come directly from the freezer. Boiling liquids should cool for 5 minutes before being placed in blender jar.

- Follow Cleaning and Maintenance instructions prior to your first use.

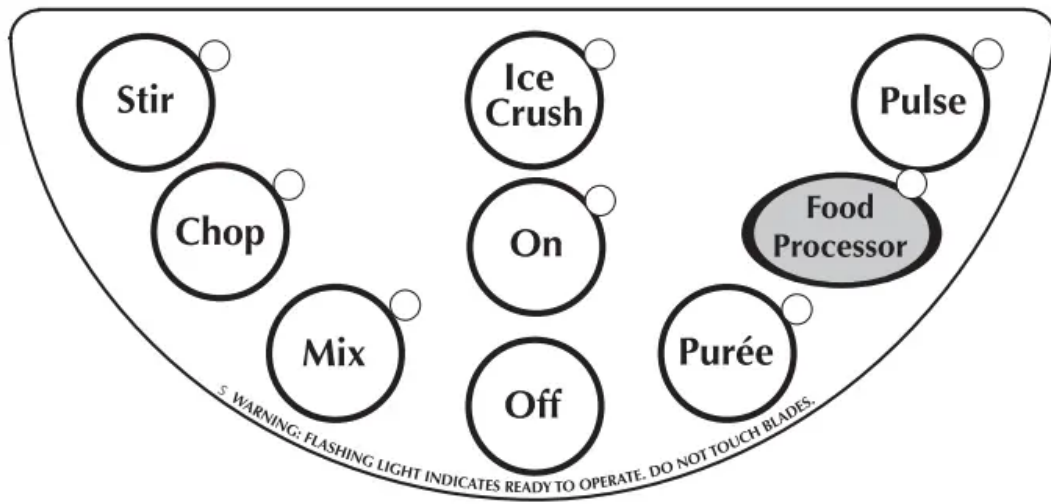


BLENDER - OPERATION

1. Place the motor base of your Cuisinart® SmartPower Duet® Blender/ Food Processor on a flat, sturdy surface. It is important that the surface be clean and dry. Assemble the blender by following the Assembly instructions. Once the jar is assembled and is in position on the motor base, plug the Cuisinart® SmartPower Duet® Blender/Food Processor into an electrical outlet.
2. Add all necessary ingredients to the blender jar and replace the cover. You may add additional ingredients by lifting the measured pour lid and dropping ingredients through the fill area. Replace the measured pour lid after adding ingredients. Do not place hands into blender jar with blender plugged in.
 - **Note:** Add liquid ingredients first, then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.

- **Tip:** Liquid ingredients can be measured in the measured pour lid, using the measurement marking. Solid ingredients can be added by simply dropping them through the fill area into the blender jar. Replace the measured pour lid after adding ingredients.
 - **Note:** To remove blender jar cover, lift edge of cover upward. Lifting measured pour lid will not remove cover.
3. **To start blending:** press the On button. The red On LED light will flash, indicating that the blender is turned on but no speed has been selected.
 4. Press the desired blending speed: both the On indicator light and the activated speed indicator light will glow. The blender will now be functioning at the desired speed. It is possible to switch speeds without pressing the Off button, by simply pushing the next desired speed button.
 5. **To reset the blender:** The unit has an advanced thermal resettable fuse feature. If the event of an overload condition the unit will shut down to protect the motor from overheating. When this happens, to reset the unit, unplug the blender and let it cool down for a minimum of 15 minutes. Then look to reduce the contents and/or clear any jams, then restart as noted in the operating directions.
 6. **To stop the blending process:** re-press the activated speed button. The blending process will stop. The red On indicator light will continue to flash to let you know that the blender is still on and can be reactivated by pushing the desired speed button. The blender can be completely deactivated and stopped from any speed by pushing the Off button. You will need to press the On button again to continue blending.
 7. **Pulse Mode:** while the blender is turned on, you can create a burst of power for quick, efficient blending by activating this function. To do so, first push the Pulse button, which will cause the Pulse indicator light to flash. Next, push and release the desired speed button. Repeat as desired. You determine the duration of each pulse. While pulsing, all indicator lights (the On, the Pulse, and the desired speed) will glow. The Pulse function can be used to break apart larger pieces of food or to control the texture of food when chopping. The Pulse function is also effective in starting the blending process when you do not want continuous power, or when processing items that do not require an extended amount of blending.
 8. **To crush ice:** Use blender jar only. The SmartPower Duet® Blender/Food Processor motor is strong enough to crush ice without liquid at any speed; however, for your convenience we have preset the best speed for ice crushing. To give you greater control, the Ice Crush function automatically operates as a Pulse function. To crush ice, place ice cubes in the blender jar, and place the cover and the measured pour lid on the blender jar. Press the On button. Press the Ice Crush button in short pulses until ice is crushed to desired consistency. See the Recipe Tips section on page 12 for more details.

9. **To dislodge food:** use a rubber or plastic spatula to help remove food lodged around the cutting assembly. **DO NOT USE SPATULA UNTIL YOU HAVE TURNED OFF AND UNPLUGGED THE BLENDER.** Replace the cover and measured pour lid and continue blending if necessary. Make sure spatula is not inside the blender jar before blending.
10. **When finished blending:** press the Off button, and unplug the blender from the electrical outlet. Never remove the blender jar from the motor base until pressing the Off button. Do not twist locking ring from blender jar when removing jar from motor base. Simply lift blender jar from motor base. Do not place hands into blender jar with blender plugged in.



QUICK REFERENCE GUIDE
FOR BLENDER FUNCTION

To activate blender	Press On- The blender is in On mode.
To begin blending	Press desired speed button.
To change speeds	Press desired speed button.
To pulse	In On mode press Pulse, then press and release desired speed button as needed.
To crush ice	In On mode, press and release Ice Crush button as needed.
To stop blending and deactivate blender	Press Off button.
To stop blending in Pulse or Ice Crush mode	Release button.
To stop blending in Stir, Chop, Mix, Purée, or Food Processor mode	Press speed button again. This will return the blender to On mode. Press Off button to turn blender off.

SPEED SELECTION GUIDE
FOR BLENDER FUNCTION

Refer to this guide to choose the best speed for your desired result.

Ingredient/Recipe	Speed	Result
Reconstituting frozen orange juice concentrate	Stir	Smooth and full-bodied
Mayonnaise	Stir	Thick and creamy
Salad dressings	Stir	Desired consistency
Nuts	Chop	Coarse to fine
Whipping cream	Mix	Thick topping
Bread crumbs	Mix	Uniformly fine
Grating citrus zest	Purée	Uniformly fine
Milk shakes	Purée	Smooth and creamy
Baby food	Purée	Smooth and creamy
Health drinks	Food Processor	Smooth and creamy
Frozen cocktails	Food Processor	Thick and slushy
Grinding hard cheese	Food Processor	Coarse to fine
Spices	Food Processor	Coarse to fine
Ice	Ice Crush	Snowy

BLENDER - CLEANING AND MAINTENANCE

Always unplug your Cuisinart® SmartPower Duet® Blender/Food Processor from the electrical outlet before cleaning. The blender is made of corrosion-resistant parts that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. If any part is damaged or blender jar is chipped or cracked, DO NOT USE BLENDER.



Remove the blender jar from the motor base by lifting straight up and away. Twist off the locking ring by turning counterclockwise. Remove the cutting assembly and rubber gasket. Wash in warm soapy water; rinse and dry thoroughly. Place the locking ring in the upper rack of the dishwasher or wash in warm water.

CAUTION: Handle the cutting assembly carefully. It is SHARP and may cause injury. Do not attempt to remove blades from cutting assembly.

Remove the blender jar cover and the measured pour lid. Wash in warm, soapy water; rinse and dry thoroughly, or place in the upper rack of the dishwasher. The blender jar should be washed in warm soapy water and rinsed and dried thoroughly. The blender jar can also be placed upside down in the dishwasher.

Finally, wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Never submerge the motor base in water or other liquid, or place in the dishwasher.

Tip: You may wish to clean your blender cutting assembly as follows:

Squirt a small amount of dishwashing liquid into assembled blender jar and fill halfway with warm water. Run on Stir for 15 seconds. Repeat using clean tap water. Empty blender jar and carefully disassemble parts. Wash cutting assembly, gasket and locking ring in warm, soapy water. Rinse and dry all parts thoroughly

BLENDER - DO'S AND DON'Ts

Do:

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the blender motor base.
- Always use the motor base on a clean, sturdy and dry surface.
- Always add liquid ingredients to the blender jar first, then add remaining ingredients. This will ensure that ingredients are uniformly mixed.
- When using either appliance, cut most foods into cubes approximately ½" to 1" to achieve a more uniform result. Cut all cheeses into pieces no larger than ½".
- When using blender, use the measured pour lid to measure liquid ingredients such as alcohol. Replace measured pour lid after ingredients have been added.
- When using either appliance, use a rubber or plastic spatula as needed, only when the blender is turned OFF. Never use metal utensils, as damage may occur to the blender jar/work bowl or cutting assembly.
- Place blender cover on firmly. Always operate the blender with the cover on.
- Make sure locking ring is tightly attached to blender jar.

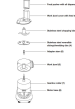
- After using blender, always remove locking ring, cutting assembly, and rubber gasket before cleaning.
- When scraping the blender jar with a spatula, remove the food from the sides of the blender jar and place it in the center of the blender jar, over the cutting assembly.
- When chopping fresh herbs, garlic, onion, zest, bread crumbs, nuts, spices, etc., make sure the blender jar and cutting assembly are completely dry.
- If food tends to stick to the sides of the blender jar or food processor work bowl during use, pulse in short bursts.
- When using food processor, pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.

Don't:

- Don't store food or liquids in your blender jar or food processor work bowl.
- When using blender, don't place cutting assembly and locking ring onto motor base without the blender jar attached.
- Blender or food processor will not mash potatoes, knead dough, or beat egg whites.
- Don't remove blender jar or food processor bowl while unit is on.
- Keep the blender jar or food processor cover on while blending.
- Don't twist locking ring from blender jar when removing blender jar from motor base. Simply lift blender jar from motor base.
- Don't overprocess foods. Blender or food processor will achieve most desired results in seconds, not minutes.
- Don't overload blender or food processor. If the motor stalls, turn off immediately, unplug the unit, and remove a portion of the food; then continue.
- Don't use any utensil inside the blender jar or food processor bowl while the motor is on.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- Don't place hands inside the blender jar or food processor bowl when blender is plugged in.
- Don't add boiling liquids or frozen foods (except ice cubes or ½" pieces of frozen fruit) to glass blender jar. Boiling liquids should cool for 5 minutes before being placed in blender jar.
- The food processor accessory is not intended to crush ice. This could damage the chopping blade and will damage work bowl.

FOOD PROCESSOR - FEATURES AND BENEFITS

1. Food pusher with oil dispenser
 2. Work bowl cover with feed tube
 3. Stainless steel chopping blade
 4. Stainless steel reversible slicing/shredding disc
 5. Adapter stem
 6. Clear work bowl
 7. Gearbox collar
 8. Motor base
- Used for both the blender jar and the food processor bowl



FOOD PROCESSOR - ASSEMBLY, USE AND CARE

FOOD PROCESSOR ASSEMBLY FOR CHOPPING, PURÉEING AND MIXING

1 Hold gearbox collar in one hand and work bowl handle in the other. Twist bowl clockwise onto collar.

2 Place collar with bowl onto motor base with handle facing front.

3 Place chopping blade over shaft in work bowl. Chopping blade should slide easily to the bottom of the bowl. Lower blade will almost touch bottom of bowl.

BE SURE TO HANDLE THE METAL BLADE WITH CARE AS IT IS RAZOR SHARP!

4. Place food to be processed in work bowl. Put cover on work bowl, with feed tube at about 11 o'clock. Turn the cover clockwise until it fits into position. Cover lock must click into locked position prior to use. If you have trouble fitting the cover on the work bowl, turn chopping blade hub slightly and replace cover.

5. The food pusher fits in feed tube with the more rounded side toward the outside of the bowl.

ALWAYS USE PUSHER TO GUIDE FOOD THROUGH FEED TUBE. NEVER USE YOUR FINGERS OR SPATULA.

6. Plug your SmartPower Duet® Blender/Food Processor into a wall outlet. Push the On button and then the Food Processor button to start chopping or puréeing. It is recommended that one hand be placed on the food processor lid while in use, to provide unit stability. If the machine doesn't start, make sure it is plugged in and the work bowl and cover are locked into place. The food processor will not start until the collar, work bowl and work bowl lid are locked into place. Nevertheless, always unplug the unit before placing hands into the food processor bowl. NOTE: The motor base will start, but the food processor blade will not turn until assembled properly

FOOD PROCESSOR ASSEMBLY FOR SLICING AND SHREDDING

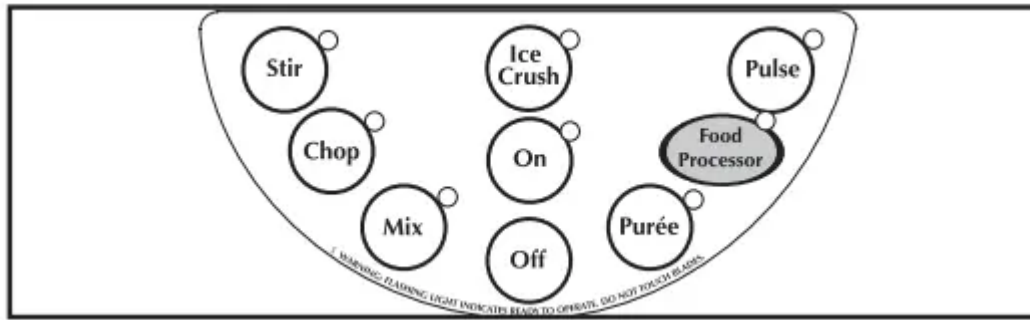
1. Hold collar in one hand and bowl handle in the other. Twist bowl clockwise onto collar.
2. Place collar with bowl onto motor base with handle facing front.
3. Place adapter stem onto the center shaft. To slice: Attach disc to stem with the raised edge of slicer on top. To shred: Attach disc to stem with the raised shredding slots on top. Place the slicing/ shredding disc onto shaft with the desired cutting blade facing up. Be sure to handle the metal blade with care, as it is razor sharp.
4. Place cover on work bowl, with feed tube at about 11 o'clock. Turn cover clockwise until it fits into position. Insert food in feed tube.
5. Hold pusher with the more rounded side toward the outside of the bowl and insert it in feed tube over food. Always use pusher to guide food through feed tube. Never use your fingers or spatula.
6. Plug your Cuisinart® SmartPower Duet® into a household electrical outlet.
7. To remove cover, unlock it by turning it counterclockwise, then lift it straight up.

FOOD PROCESSOR - OPERATION

USING THE FOOD PROCESSOR TO CHOP, PURÉE, AND MIX

1. Remove cover and put food into work bowl. First, cut food into $\frac{3}{4}$ " pieces. You will get a more even chop if you start with pieces that are all the same size. Put pieces into work bowl with metal blade in place. You can put in up to 1 cup of food at a time. If you want to process more, do it in batches.
2. Put on cover and lock it. Insert pusher. It is recommended that one hand be placed on the food processor lid while in use, to provide unit stability. Press the On button, press the Pulse button, and the Food Processor button (to pulse), then release. Repeat two to three times. Each time blade stops, let food pieces drop to the bottom of bowl before pulsing again. This ensures that the blade will chop them at every pulse.

NOTE: The unit has an advanced thermal resettable fuse feature. In the event of an overload condition the unit will shut down to protect the motor from overheating. When this happens, to reset the unit, unplug the blender and let it cool down for a minimum of 15 minutes.



Watch what happens to the food. With pulse-chopping technique, you can get an even chop without danger of overprocessing. Check texture by looking through work bowl. Be careful not to overprocess. For a coarse chop, pulse only a few times.

3. If you want a finer chop or purée, press the On button and then the Food Processor button and let machine run continuously until the food is chopped as fine as you want it. Check frequently through clear cover or bowl to avoid chopping too fine. Use a plastic spatula to scrape down any pieces that stick to inside of bowl.

Onions and other food with a high water content turn into a smooth purée very quickly. Do not over-chop – look at food frequently through work bowl.

To purée, follow same procedure as for chopping, but let machine run until food is a smooth purée. New users are often surprised at how fast the processor works. You will quickly get used to its great speed. These are some conditions that affect your results:

- Size of pieces you put in bowl – all should be about the same size.
- Amount of food you process – don't add too much.
- Type of processing you choose – continuous or pulse-chopping.

ADDING FOOD WHILE PROCESSING

To add liquid while the machine is running, pour it through open feed tube. This is especially useful when making mayonnaise or dressings.

A small hole in the pusher allows you to add liquids in a very slow, steady stream – useful when making sauces.

When you want to add small pieces of food like cheese, meat or garlic cloves while machine is running, drop them through open feed tube.

To prevent spills when adding sugar and other dry ingredients, use a funnel.

REMOVING PROCESSED FOOD

Before removing processed food, press Off button and wait for blade to stop spinning. Then remove cover by turning it counterclockwise. Never try to remove cover and work bowl together; this can damage work bowl.

It is important not to let metal blade fall out of work bowl as you empty it.

Here are two ways to prevent it from falling out:

1. Before tilting bowl, use spatula to remove food from around blade. Carefully remove blade by the plastic hub.
2. Hold top of blade in place with finger or spatula while pouring out processed food.

At this point, you may either lift the work bowl off motor base or hold the collar at the base and turn the handle of the bowl counterclockwise and lift blade straight up.

Your SmartPower Duet® Blender/Food Processor makes many everyday food preparation tasks much easier and faster. Follow these guidelines to get best results when using metal blade with food you prepare most often.

NOTE: Occasionally, a piece of food may become wedged between the blade and the work bowl. If this happens, 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. Process smaller amounts of the food at one time.

USING THE FOOD PROCESSOR TO SLICE AND SHRED

1. Assemble clear work bowl on collar and base in the usual way.
2. Pick up adapter stem. Hold stem by side that has the octagon shape (eight sided) and push rounded side down as far as it will go on motor shaft.
3. Place the reversible slicing/shredding disc with the desired cutting edge facing up onto the adapter stem. Always handle slicing/ shredding disc by the rim. Never touch sharp cutting blades.
4. Put cover on work bowl, lock it into place by twisting it clockwise and insert food in feed tube.
5. Insert pusher. Use moderate pressure to push down on pusher with one hand while using your other hand to push the On button, Pulse button, and hold down the Food Processor button. Slicing and shredding only take a few seconds.
 - Wait until disc stops spinning before removing cover. When it stops, remove cover before removing work bowl. Never try to remove cover and work bowl together; this could damage work bowl.
6. Remove slicing/shredding disc before removing work bowl. To remove it, grasp flat top section of adapter stem and lift it straight Holding work bowl collar, turn work bowl counterclockwise and lift it straight up to remove it from base.



FOOD PROCESSOR - CLEANING AND STORING

Store the chopping blade and slicing/ shredding disc as you would sharp knives – out of the reach of children.

The work bowl, cover, pusher, chopping blade, and slicing/shredding disc are top-shelf dishwasher safe. When placing parts in your dishwasher, insert the work bowl upside down. Remember where you place the sharp blade and disc, and be certain to unload the dishwasher carefully.

The gearbox collar is not immersible. To clean, just wipe with a damp cloth. If you wash the blades 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 rapidly up and down on the center shaft of the bowl. Use of a spray hose is also effective. If necessary, use a brush.

The work bowl should not be placed in a microwave oven.

RECIPE TIPS

You'll find many easy ways to prepare savory, healthful meals with your

Cuisinart® SmartPower Duet® Blender/Food Processor. The simple recipes that follow include some old Cuisinart favorites as well as some creative combinations that are sure to please your friends and family. Thanks to the superior ice crushing power of the SmartPower Duet® Blender/Food Processor, you'll also be able to make delicious frozen drinks.

Chopping Nuts

Pulse ½ cup of nuts (shells removed) on Chop 4 to 5 times. Turn blender off; scrape blender jar with spatula. Turn blender on and pulse on Chop to 3 times. Turn blender off. Pulse fewer times for more coarsely chopped results. For best results, process no more than 1 cup at a time.

Bread, Cookie or Cracker Crumbs

For best results, use day-old bread (drier bread works best). Break bread slices into ½" pieces, and process no more than 1 cup of pieces at a time on Mix for 5 to 10 seconds. Crackers and cookies should also be broken into ½" pieces; process 1 cup at a time on Mix for 10 to 15 seconds. Turn blender off.

Crushing Ice (Blender jar only)

Add up to 10 large ice cubes to blender jar. Press the Ice Crush button, using short bursts, 10 times or until cubes are the consistency of snow.

Turn blender off. Pulse fewer times if coarsely chopped ice is desired.

Grating Citrus Zest

For best results, blender jar and cutting assembly must be clean and dry. Remove zest from fruit in strips (using vegetable peeler). Use no more than 8 strips at a time (zest of one medium lemon). Cut strips in half. Add strips and 1 teaspoon sugar (from recipe) to the blender jar.

Blend on Food Processor speed for 15 to 20 seconds. Turn blender off.

Grinding Hard Cheese

Cut cheese into ½" pieces. Blend on Food Processor speed for 30 seconds. Turn blender off. For best results, grind no more than 3 ounces of cheese at a time.

Grinding Spices

For best results, blender jar and cutting assembly must be clean and dry. Add ¼ to ½ cup of spices, seeds or peppercorns to blender jar.

Blend on Food Processor speed for 30 to 35 seconds. Turn blender off.

Whipping Cream

Whip 1 cup of cream (whipping or heavy cream) at a time. Blend on mix, and process for 45 to 60 seconds or until creamy and smooth. If making sweetened cream, add sugar after 10 seconds. Turn blender off. Makes about 1 cup.

Puréeing Sun-Dried Tomatoes

Rehydrate 1 ounce of sun-dried tomatoes in 1 cup boiling water. Allow to sit for 10 minutes or until softened. Add tomatoes and water to blender jar. Cover and pulse on Food Processor speed 5 times; then run continuously on Food Processor speed for 15 to 20 seconds. Turn blender off. Drain in fine strainer if desired. Makes about ½ cup of puréed tomatoes.

GUIDELINES FOR PREPARING FOODS FOR SLICING & SHREDDING



Food	To Prepare for Slicing	To Prepare for
Long narrow foods like carrots, celery, cucumbers, and zucchini	Cut into even lengths about 1 inch shorter than height of feed tube. Stand pieces upright in feed tube, flat side down, adding enough pieces so they cannot tilt.	For long shreds, cut in... will fit sideways in feed tube to about 1 inch from shreds, stand pieces upright flat side down (as described in column).
Apples, onions, potatoes, peppers, tomatoes and other large round fruits and vegetables	Cut one end flat, then cut lengthwise in halves or quarters. Pack solidly in feed tube to prevent tilting.	Same as slicing. Place sideways for longer shreds shorter shreds.
Strawberries, mushrooms, radishes and other small, round fruits and vegetables	Slice off top and bottom, leaving center section. Place in feed tube, flat side down. Fill feed tube to about 1 inch from top. Use light to moderate pressure.	Radishes shred well.
Cabbage, iceberg lettuce	Cut off top and bottom, leaving center section. Cut into wedges to fit feed tube upright. Remove core. Cut top and bottom pieces in similar wedges.	Same as slicing.
Uncooked meat and poultry (8 oz. maximum at one time)	Use boneless cuts. Cut into feed-tube lengths. Remove skin if desired. Wrap in plastic wrap and put in freezer until it feels hard when you try to squeeze it but is still easily pierced through with tip of sharp knife. Remove plastic wrap and stand upright in feed tube. Note: Chicken and beef for stir-fries should be sliced with the grain. Boned, skinned chicken breast will usually fit when frozen as described above and cut in half crosswise.	Do not shred.



Food	To Prepare for Slicing	To Prepare for
Soft cheeses like mozzarella	Do not slice	Chill in freezer for 5 min before processing. Cut into pieces to fit feed tube. Stand pieces in feed tube and use light pressure on pusher. Use
Medium-hard cheeses like Cheddar and Swiss	Cut into pieces to fit feed tube. Stand pieces in feed tube and use light pressure on pusher.	Same as slicing. Chill 5 min before processing. Use
Hard cheeses like Parmesan	Do not slice.	Do not shred.

Warning

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

