

## IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Pro Plus™ Food Processor and the standard parts for it:

Metal chopping blade, slicing disc, shredding disc, ejector disc, adapter stem, chute attachment, juicer attachment, 3 juicing cones, spatula, and recipe and instruction book.

**CAUTION:** THE CUTTING TOOLS HAVE VERY SHARP EDGES. To avoid injury when unpacking the parts, please follow these instructions.

Place the box on a low table or on the floor next to the kitchen counter or table where you intend to keep the food processor. Be sure the box is right side up.

1. Remove the instruction book and other printed material.
2. You will see a corrugated insert containing the cover with feed tube and pusher, chute attachment, juicer attachment, juicing cones and spatula. Remove the cardboard box using the finger holes provided for easy removal and place on a table or other workspace. Carefully open and remove contents.
3. You will now see another corrugated insert, which contains the slicing and shredding discs. **HANDLE DISCS WITH GREAT CAUTION. THEIR CUTTING BLADES ARE RAZOR SHARP.** Carefully open and remove contents. Grasp discs by the RIM ONLY and carefully place on work surface.
4. The motor base, work bowl, blade assembly, adapter stem and ejector disc remain in the box. Remove white ejector disc, then remove adapter stem from top of work bowl.
5. The motor base and work bowl with metal blade are packed in a foam block. The base, work bowl and metal blade are covered with a polybag. Please note the metal blade is loose in the work bowl beneath the polybag. Do not turn over work bowl without removing the polybag and the metal blade.
6. Remove the base and work bowl together by grasping the plastic bowl at the top with both hands and lifting the bowl straight up. Do not rotate the bowl clockwise on the base. This will cause the bowl to separate from the base.
7. Place the food processor on a counter or table. Remove the polybag. Read the instructions thoroughly before assembling and using the processor.
8. Save the shipping carton and the foam and cardboard inserts. You may want to use them at a later date.

**NOTE:** Remember to return your completed warranty card with all information carefully filled out.

**WHEN REMOVING BLADE:**

CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTER HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADES, AS THEY ARE RAZOR SHARP.

## **NOTICE**

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit only one way in a polarized outlet. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Carefully read all instructions before using this appliance.

## **IMPORTANT SAFEGUARDS**

To reduce risk of injury, always follow these safety precautions when using this appliance.

### **Getting Ready**

1. Read all instructions.
2. Blades are sharp. Handle them carefully.
3. Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
4. Do not use outdoors.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate any appliance with damaged cord or plug, or after appliance has been dropped or damaged in any way. Return appliance to nearest authorized facility for examination repair for electrical or mechanical adjustment.

**SAVE THESE INSTRUCTIONS**

**FOR HOUSEHOLD USE ONLY**

### **Operation**

1. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent possibility of severe personal injury or damage to food processor. A plastic spatula may be used, but only when motor is stopped.
2. Avoid contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher, or injury may occur.
3. Make sure motor has completely stopped before removing cover. (If machine does not stop within 2 seconds, when you turn cover, call 1-800- 726-0190 for assistance). Do not use machine.
4. Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on motor shaft except when the bowl is properly locked in place and the

food processor is in use. Store blades and discs as you would sharp knives, out of reach of children.

5. Be sure cover is securely locked in place before operating food processor.

6. Do not try to override or tamper with cover interlock mechanism. Injury may result.

### **Cleaning**

To protect against electrical shock, do not put base in water or other liquid. If base falls in water, unplug immediately. DO NOT REACH INTO WATER.

### **General**

1. Close supervision is necessary when any appliance is used by or near children. Do not allow children to use this appliance.

2. Do not operate this, or any other, motor-driven appliance while under the influence of alcohol or other substances that affect your reaction time or perception.

3. This food processor is UL listed for household use. Use it only for food preparation as described in this book.

4. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock or personal injury, or damage to your food processor.

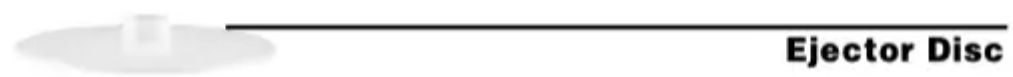
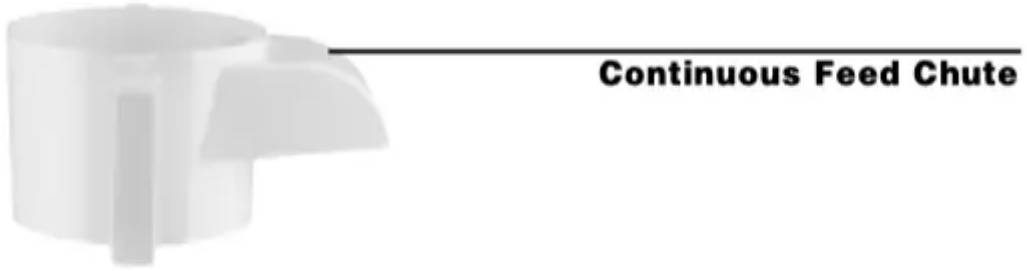
5. Maximum rating of 5 Amperes is based on attachment that draws greatest current. Other recommended attachments may draw significantly less current.

## **INTRODUCTION**

Congratulations on your purchase of the Cuisinart® Pro Plus™ Food Processor/Juicer. This product is the ultimate food preparation tool, and it comes from the originator of the American food processor, Cuisinart.

The Pro Plus™ a variety of food prep tasks including chopping, mixing, slicing, shredding and kneading. With the Continuous Feed Chute you can slice or shred unlimited amounts of ingredients. It also features a Citrus Juicer Attachment with three sizes of juicing cones so you can begin each day with freshly squeezed juice.

## THE MACHINE INCLUDES



1. Motor Base with motor shaft and 3-position control switch
2. 3-cup Work Bowl made of durable shatter-resistant Lexan ® plastic.
3. Work Bowl Cover with feed tube.
4. Pusher that slides inside the feed tube.
5. Continuous Feed Chute for slicing and shredding unlimited amounts of ingredients.
6. Juicer Attachment with 3 sizes of juicing cones.
7. Stainless Steel Chopping/Mixing Blade
8. Medium Shredding Disc
9. 2mm Slicing Disc
10. Ejector Disc directs sliced or shredded ingredients through feed chute attachment.
11. Adapter Stem
12. Spatula

## ASSEMBLY INSTRUCTIONS

Read all instructions on these two pages before you start. Check that your household voltage matches that shown on label on bottom of food processor base.

**Note:** Before using the Pro Plus™ for the first time, wash all parts except base in hot, soapy water. Rinse and dry thoroughly. Handle metal blade and slicing disc or shredding disc with great care. Their blades are razor-sharp. Do not leave them in soapy water, where they may disappear from sight. Never immerse base in water or any liquid.

1. Put base on counter or table near electrical outlet. Do not plug in until food processor is totally assembled.

2. Pick up empty clear work bowl, holding it in both hands, with handle toward you.

Put bowl on base, fitting center tube over shaft on base and placing handle slightly to left of front center (7 o'clock.)

Hold bowl by handle and turn bowl counterclockwise as far as it will go. It will click into locked position.

3. Pick up metal blade by center plastic part. Never touch metal cutting blades, which are razor sharp.

Place blade over motor shaft, twisting it gently clockwise until it drops into place over shaft. Push top of center plastic part to push blade down as far as it will go. Lower blade should almost touch bottom of bowl.

4. Put cover on bowl, with feed tube at back, slightly to right of center.
5. With hand on feed tube, turn cover counterclockwise to lock it into place. It will click into position easily. Do not force it.

Motor will not start unless work bowl is securely locked in position and cover is securely locked on work bowl.

6. Hold pusher with more rounded side toward you and insert it in feed tube. Always use pusher to guide food through feed tube. Never use your fingers or spatula.

Plug your Cuisinart® Pro Plus™ into a household electrical outlet.

To remove cover, unlock it by turning it clockwise, then lift it straight up.

## THE MACHINE FUNCTIONS

Control switch on base of machine has 3 positions, giving you fingertip control of operation.

### **ON (Continuous)**

For continuous operation, move control switch up to ON position. Motor will start, if you have followed assembly instructions.

### **OFF**

To turn motor off, move control switch down to OFF position in center.

### **PULSE**

For on-off operation, called pulse-chopping or pulsing, press control switch down to PULSE position, then release it.

Motor runs as long as you hold control switch down. Motor stops when you release control switch. Try it a few times.

You control duration and frequency of pulses by length of time you hold control switch down and rate at which you press it. Allow enough time between pulses to let food in work bowl fall to bottom.

Always use switch for pulse/chopping. Never turn cover back and forth to start and stop processor.

## OPERATING INSTRUCTIONS

You may want to practice before actually using the Pro Plus™ to prepare food for a meal. Try soft fruit or vegetables like an apple or zucchini.

### **Chopping, Pureeing, Mixing**

#### **1. Remove cover and put some food into work bowl.**

First, cut food into 3/4-inch (2cm) 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. Press control switch down to PULSE position, then release it. Repeat two or three times. Each time blade stops, let food pieces drop to bottom of bowl before pulsing again. This ensures that the blade will chop them at every pulse.

Watch what happens to 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, move control switch up to ON and let machine run continuously until food is chopped as fine as you want it.**

Check frequently through clear cover or bowl to avoid chopping too fine. Use 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 overchop — 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
- amount of food you process – don't add too much at a time
- type of processing you choose – continuous or pulse/chopping

## **Adding Food While Processing**

When you want to add liquid while machine is running, pour it through open feed tube. This is especially useful when making mayonnaise, bread dough, cakes and many other recipes. A small hole in the pusher allows you to add liquids in a very slow, steady stream—useful when making sauces like mayonnaise.

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 flour, sugar and other dry ingredients, use a funnel.

## Removing Processed Food

Before removing processed food, move control switch to OFF and wait for blade to stop spinning. Then remove cover by turning it clockwise. Never try to remove cover and work bowl together; this can damage work bowl.

If blade continues to turn when control switch is OFF, unplug machine before removing cover. Do not use machine any further. Call 1-800-726-0190 immediately for assistance.

After processing liquids, remove work bowl from base of processor before removing metal blade. Turn handle of bowl clockwise to unlock bowl from base and lift bowl straight up.

A locking device on metal blade prevents it from moving up on motor shaft while machine is in use. If blade holds bowl locked, jiggle white center section of blade lightly. It should release.

It is important not to let metal blade fall out of work bowl as you empty it. Here are three ways to prevent it from falling out:

1. Before tilting bowl, use spatula to remove food from around blade. Carefully remove blade by finger grip on top of center plastic part.
2. Hold top of blade in place with finger or spatula while pouring out processed food.
3. Make sure your hands are dry. Insert finger through hole in underside of bowl and place thumb on rim of bowl. Grip inside of blade shaft firmly to hold blade in place.

## Slicing And Shredding Less Than 3 Cups Of Food

1. Assemble clear work bowl on base in usual way.
2. Pick up adapter stem. Note that round base is notched at one end. Center section is hexagonal (six-sided) and top section is flat on both sides. Hold stem firmly by flat top and push it down as far as it will go on motor shaft.
3. Hold slicing or shredding disc with its longer collar down (the side that reads "THIS SIDE DOWN"). Always handle slicing or shredding discs by rims. Never touch sharp cutting blades. Slide disc over stem and push it down until its center collar is flush with hexagonal section of stem.
4. Put cover on work bowl, lock it into place and insert food in feed tube. (If you are slicing, first cut one end of food flat. Place in feed tube flat side down.) See page 11 for guidelines on how to get consistent slices and shreds.
5. Insert pusher. Use moderate pressure to push down on pusher with one hand while holding control switch in PULSE position with other hand until food is sliced or shredded. This will 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 or shredding disc before removing work bowl. To remove it, grasp flat top section of adapter stem and lift it straight up.

Then turn bowl clockwise to remove it from base and lift it straight up.

## **Slicing And Shredding More Than 3 Cups Of Food**

1. Substitute chute attachment for clear work bowl.

Pick up empty work bowl, holding it in both hands with handle toward you and chute toward right. Put bowl on base, fitting center tube over motor shaft and placing handle slightly to left of front center (7 o'clock).

Hold bowl by handle and turn bowl counterclockwise as far as it will go. It will click into locked position.

2. Pick up adapter stem.

Note that round base is notched at one end; center section is hexagonal (six-sided) and top section is flat on both sides. Hold stem firmly by flat top and push it down as far as it will go on motor shaft.

3. Hold ejector disc with side that reads "THIS SIDE DOWN" down. Slide ejector disc over adapter stem, pushing it down so it fits over notched top of round section of stem.

4. Hold slicing or shredding disc with its longer collar down (the side that reads "THIS SIDE DOWN.") Always handle slicing or shredding discs by rims. Never touch sharp cutting blades.

Slide disc over stem and push it down until its center collar is flush with hexagonal section of stem.

5. Put cover on work bowl and turn it counterclockwise to lock it into place.

Place receptacle for processed food on counter under chute. You can use bowls or saucepans. Those with high (up to 6 inches, 21cm) straight sides work best.

6. Put food in feed tube.

Remember to cut one end of food flat if you are slicing, and to insert in feed tube flat side down.

Insert pusher and push down on it with one hand while holding control switch in PULSE position with other hand. Ejector disc will direct food through chute into receptacle. Total amount of food you can slice or shred with Pro Plus™ is limited only by size of receptacle under chute. You can replace full receptacle with empty one and continue slicing or shredding.

Wait until slicing or shredding disc stops spinning before you remove cover. When it stops, remove cover before trying to remove work bowl. Never try to remove cover and work bowl together; this could damage work bowl.

To remove slicing or shredding disc, grasp flat top of adapter stem and pull straight up. You must remove discs before removing work bowl.

### **Food Prep Guide**

Your Cuisinart® Pro Plus™ makes many everyday food preparation tasks much easier and faster. Use these guidelines to get the best food results. For larger amounts (more than 3 cups processed) when slicing and shredding, use the chute attachment.



Food	Blade	Preparation/Method	Results/Notes
<b>Bread</b>	Metal blade	Break or cut into 1-inch or smaller pieces. Pulse to chop, then process until crumbs are desired texture	Crumbs for fillings/ toppings/ crusts. For buttered bread crumbs, butter bread first or add melted or softened butter through feed tube while processing. For Herbed bread crumbs, chop herbs first.
<b>Butter or Cream Cheese, Flavored Cheese Dips &amp; Spreads</b>	Metal blade	Chop garlic, herbs or zest first. Cut butter/cheese into tablespoon size pieces. Process until smooth, add liquids last if using.	Smooth creamy flavored butter or cheese spreads.
<b>Cheeses, Hard – Asiago, Locatelli, Parmesan, Romano</b>	Metal Blade Slicing Disc	Remove hard rind, cut into 3/4-inch or smaller cubes. With machine running drop through feed tube and process “grated” to desired texture.  Have cheese at room temperature Remove hard rind. Stand pieces in feed tube – use light pressure to slice.	“Grated” hard cheese, texture from coarse to fine. Process longer for finer texture.  Hard cheese should not be shredded – use chopping technique for results similar to grated/shredded cheeses.
<b>Cheeses, Medium-Hard Such as Cheddar, Swiss, etc.</b>	Shredding Disc Slicing Disc	Chill cheeses. Cut to fit feed tube. Stand cheese in feed tube, use light pressure to slice or shred.	Shredded or sliced cheeses suitable for salads, pizzas, tacos, casseroles, etc.



<p><b>Cheeses, Soft Such as Mozzarella</b></p>	<p>Shredding Disc  Shredding Disc</p>	<p>Chill (best results, freeze 20 – 30 minutes) cheese; cut to fit feed tube. Stand cheese in feed tube, use light pressure to shred.</p>	<p>Do not slice soft cheeses. Shredded cheeses suitable for salads, pizzas, tacos, casseroles, etc.</p>
<p><b>Citrus Peel</b></p>	<p>Metal Blade</p>	<p>Remove zest from fresh, washed &amp; dried citrus using vegetable peeler leaving bitter white pith on fruit. Cut in 1-inch pieces. Pulse to chop then process until zest is desired texture.</p>	<p>Chopped citrus zest. For best chop, add sugar or salt from recipe when processing.</p>



<p><b>Cooked Fruits &amp; Vegetables for Purées or Baby Foods</b></p> <p><b>Cookies (Hard/Crisp) or Crackers</b></p>	<p>Metal Blade</p> <p>Metal Blade</p>	<p>Steam, poach or boil fruits or vegetables cut in 1-inch or smaller pieces until tender. Process up to 1-1/2 cups at a time, adding cooking liquid (water, stock, broth or milk) as needed for desired texture. Season as needed.</p> <p>Cut or break into 1-inch or smaller pieces. Pulse to chop then process until crumbs reach desired texture.</p>	<p>Smooth purées suitable for side dishes or baby food. Always consult with your pediatrician/family physician concerning the best foods for your baby and when to introduce new foods to his/her diet. Prepare in single serving amounts or in amounts up to 1-1/2 cups, which may be refrigerated or frozen for later use. Cooked potatoes should not be processed using metal blade – the result will be a “gluey” texture. Cooked potatoes may be shredded using the shredding disc (see Potatoes).</p> <p>May be used as crumb toppings or for crumb crusts. Add softened or melted butter, sugar, spices as needed.</p>
<p><b>Cream – Heavy, Whipping</b></p>	<p>Metal Blade</p>	<p>Process up to 1 cup chilled cream until it reached desired thickness.</p>	<p>Excellent, quick topping for desserts or hot beverages. For sweetened cream, add sugar after about 30 seconds. Volume will not be as great as with a mixer/whisk.</p>
<p><b>Fruits, Raw</b></p>	<p>Metal Blade</p> <p>Shredding Disc</p> <p>Slicing Disc</p>	<p>Peel, core, remove pits and seeds. Cut into 3/4-inch pieces. Pulse to chop, then process to desired texture. For fruit or berry purées, process until smooth, adding sugar as needed.</p> <p>Cut washed and dried fruits to fit feed tube. Arrange in feed tube cut side down, solidly to prevent tilting/slipping. Use moderate</p>	<p>Use fresh fruit purées as an addition to savory sauces or as dessert sauces. Strain seeds from sauce if needed.</p> <p>For larger amounts, use chute attachment.</p>

		pressure to shred or slice.	
<b>Herbs</b>	Metal Blade	Pulse to chop, then process continuously to reach desired texture. Work bowl and blade must be clean and dry.	Use clean, dry herbs. Remove leaves from stems before chopping.
<b>Mayonnaise</b>	Metal Blade	Follow favorite 1-egg recipe, adding oil through drip hole in pusher.	Raw egg mayonnaise not recommended. Use pasteurized liquid egg products or substitutes. Follow proper food safety procedures.
<b>Meat, Poultry – Uncooked</b>	Metal Blade Slicing Disc	<p>Cut into 3/4-inch cubes, chill. Process up to 8 ounces at one time. Use pulse to chop to desired texture.</p> <p>Trim visible fat from meat. Remove and discard skin from poultry.</p> <p>Cut meat to fit feed tube. Wrap in plastic wrap and freeze on a baking sheet until firm but not frozen solid. Use firm pressure to slice.</p>	<p>Do not overprocess unless purée is desired. Can be used for burgers, chilies, meatloaf, patés, terrines, etc.</p> <p>Processor sliced meats are perfect for stir-fry dishes.</p>

<b>Meats, Poultry – Cooked</b>	Metal Blade	Cut meat into 3/4-inch or smaller cubes/pieces. Pulse to chop to desired texture. Process up to 8 ounces at a time.	Chopped meats can be used for salads or spreads. For Baby/Junior Foods, add broth or other liquid as needed. Always consult with your pediatrician/family physician concerning the best foods for your baby and when to introduce new foods to his/her diet.
<b>Muffins, Quick Breads</b>	Metal Blade	Use metal blade to “sift” dry ingredients; remove. Process wet ingredients, return dry ingredients to work bowl and pulse to blend. See Cuisinart recipes.	Batters for small recipes of muffins and quick breads can be prepared quickly and with little fuss.
<b>Pastry/ Pie Crust</b>	Metal Blade	Use recipe, pg 30 or other favorite recipe using recipe method.	Can prepare pastry for single crust pie. Repeat for a 2-crust pie, do not double.
<b>Peanut Butter or Nut Butters</b>	Metal Blade	Process up to 1-1/2 cups peanuts or other nuts. Pulse to chop first, then process continuously until ground nuts form a ball.	Fresh nut butters contain no additional oils, sugar or salt unless you choose to add them. Nut butters can be kept for several months tightly covered and refrigerated. For chunky-style, add a handful of nuts before processing is completed.
<b>Potatoes, Cooked</b>	Shredding Disc Slicing Disc	Trim to fit feed tube as needed. Shred or slice using light pressure.	Use chute attachment for larger amounts.
<b>Potatoes, Raw</b>	Shredding Disc Slicing Disc	Trim as needed to fit feed tube. Shred or slice using medium pressure.	Use chute attachment for larger amounts.

<b>Vegetables, Raw</b>	Metal Blade  Shredding Disc Slicing Disc	Peel vegetable & cut into pieces 3/4-inch or smaller. Keep pieces similar size for most even chop. Pulse to chop, or process to “grind” or “purée. For small items such as garlic or shallots, drop through feed tube while machine is running to chop.  Peel and cut to fit feed tube. Cut one end flat, place in feed tube flat end down. For cabbage remove and discard core.	For soft vegetables, use light to moderate pressure. For firmer vegetables, use moderate to medium pressure.  Do not use shredding disc for cabbage.
<b>Yeast Doughs</b>	Metal Blade	Process dry ingredients to blend, then add yeast mixture/ liquid through feed tube in a steady stream as fast as the flour will absorb it. After mixture forms ball, process for 46 – 60 seconds to knead.	Makes a scant 1 pound of dough, enough for a single small (8 x 4 x 2-1/2 – inch loaf pan) or free form bread. See recipes for more ideas.

### Guidelines for Perfect Slices and Consistently Uniform Shreds

1. Choose food with care. Fruits and vegetables should be fresh, firm and not overripe.
  2. Prepare food first. Always remove large hard pits and seeds. When slicing, cut one end flat and place in feed tube cut side down.
  3. Pack feed tube carefully. Food should fit snugly but not so tight that it prevents pusher from moving. (Bottom of feed tube is slightly larger than top. If food is too big for top, try inserting from bottom.)
  4. Pack feed tube for desired results. For small, round slices or short shreds from carrots, zucchini and other long vegetables, cut them in 4-inch (10cm) lengths, pack them tightly upright. For long slices or shreds, cut them in 2-inch (5cm) lengths.
  5. Adjust pusher pressure to food texture. Never push down hard on pusher.
- Use light pressure for soft fruits and vegetables and pack them horizontally; like bananas, mushrooms, strawberries and tomatoes and for all cheeses.



Use medium pressure for most food — apples, celery, citrus fruit, potatoes, zucchini. Use firm pressure for really hard vegetables like carrots and yams.

## Using The Juicer Attachment

The Citrus Juicer Attachment includes:

Strainer Basket, which locks into processor work bowl. It has grooved cam on one side and smooth locking device on opposite side. In its center is the:

Juicer Stem Adapter, which fits over motor shaft of Pro Plus™ .

Small cone, for lemons and limes. It must always be attached to Adapter when Attachment is in use. Slot in center of underside fits rib on Adapter.

Medium cone, for oranges and large cone, for grapefruits. Both fit over small cone.

1. Place work bowl on Pro Plus™ base in usual way. Hold Strainer Basket open side up, with locking device facing you. Align locking device slightly to left of locking tab on front rim of work bowl.

Place strainer basket on work bowl, fitting Juicer Stem Adapter loosely over motor shaft. Turn basket counterclockwise as far as it will go, until it clicks into position.

Turn Juicer Stem Adapter clockwise until it drops into position. Check that it is down as far as it will go on the motor shaft.

2. Hold small cone by top and place it over Juicer Stem Adapter, fitting slot over rib on adapter.

Cut citrus fruit in half and hold cut side down over cone. With other hand, hold control lever in PULSE position and press down fruit to extract juice. For continuous operation, move control lever to ON. Twist fruit to extract most juice. Do not allow juice to overflow center tube of work bowl.

To remove attachment, remove cone from Juicer Stem Adapter. Loosen adapter from motor shaft by lifting it slightly, straight up. Hold Strainer Basket on both sides and turn clockwise to unlock it from work bowl. Lift straight up. Remove work bowl from base and pour out juice.

## TROUBLESHOOTING

These are some problems that beginners with a food processor sometimes experience, along with their solutions.

### Food is unevenly chopped

- Try to process less food at one time. Pulse/chop until pieces of food are no larger than 1/2 inch (1.25cm). Then run machine continuously, checking consistency often.

### **Liquid leaks from bottom of work bowl onto motor base**

- Remove work bowl from base as soon as you finish processing. Do not remove metal blade first. When work bowl and blade are removed together, blade drops down and forms almost perfect seal against bowl.

### **Liquid leaks out between work bowl and cover when machine is running**

- Never use more than 1-1/2 cups (360ml) of a very thin liquid. The thicker the liquid, the more you can use. With thick mixtures like pancake or cake batter, for example, you can process as much as 2 cups (480ml).

### **Slices are uneven or slanted**

- Pack feed tube carefully. Maintain even pressure on pusher.

### **Carrots or similar food falls over in feed tube**

- Cut food into equally sized pieces, not over 4 inches (10cm) long. Use enough pieces to fit feed tube snugly.
- Cut carrots in half and insert one piece point-side down and the other stem-side down.

### **A few pieces of food remain on top of slicing or shredding disc**

- You can improve this by raising and lowering (bouncing) pusher when food is almost all sliced or shredded.

### **Cheese spreads out and collects on top of shredding disc**

- Cheese was not cold enough, or pressure on pusher was too great. Always use light pressure when processing cheese.

## **CLEANING AND STORING**

Keep your food processor ready for use on a kitchen counter. When it's not being used, leave it unplugged. Don't leave it with cover in locked position; this could damage the off-on mechanism.

Store blades and discs in safe, convenient place, as you would sharp knives out of the reach of children.

All parts except motor 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, work bowl cover and accessories on the bottom rack may cause damage over time.

Insert work bowl upside down. Remember where you place sharp blades and discs, and unload them carefully.

To simplify cleaning, rinse work bowl, cover, pusher and blade or disc immediately after use so food won't dry on them.

If you wash blades and discs by hand, do it carefully. Avoid leaving them in soapy water, where they may disappear from sight. To clean metal blade, fill work bowl with soapy water, hold blade by its center plastic part and move it up and down on center shaft. Use of a spray attachment is also effective. If necessary, use a brush.

Work bowl is made of Lexan® polycarbonate plastic, which is shatter resistant and heat resistant.

Chopping certain foods may scratch or cloud work bowl. Among them are rice, whole spices 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.

Base housing is made of touch plastic with high impact resistance. Its smooth surface will look new for years. Keep a sponge handy as you work and wipe spills from base. Wipe in direction away from motor shaft. Do not use abrasive spray cleaners on base or pusher.

Four rubber feet on underside of base keep it from moving on most work surfaces when machine is processing heavy loads. Clean feet from time to time; if rubber surface is not clean, machine may move on counter. If feet leave spots on counter, spray with spot remover and wipe with damp sponge. If any trace of spot remains, repeat procedure and wipe area with damp sponge and non-abrasive cleaner.

**IMPORTANT:** Never store any blade or disc on motor shaft. No blade or disc should be placed on shaft except when work bowl is in place and processor is about to be used.

#### **FOR YOUR SAFETY**

- Like all powerful electrical appliances, your food processor should be handled with care.
- Follow these guidelines to protect yourself and your family from misuse that could cause injury.
- Handle and store metal blade and discs carefully. Their cutting edges are very sharp.
- Never put adapter stem on motor shaft until work bowl is securely locked in place.
- Always make certain that adapter stem is down on motor shaft as far as it will go.
- Always insert metal blade in work bowl before putting ingredients in work bowl.
- When slicing or shredding food, always use pusher. Never put your fingers or a spatula into feed tube.
- Always wait for blade or disc to stop spinning before you remove cover from work bowl.
- Be careful not to let metal blade fall out of work bowl when you empty bowl. Remove it before tilting bowl or hold it in place.

#### **Warning**

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

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