

User Guide Elemental 8 Food Processor

PARTS

The machine includes:

1. Housing base with a fixed accessory adapter and convenient button controls
2. 8-cup work bowl
3. Cover with feed tube
4. Pusher that slides inside the feed tube
5. Metal chopping/mixing/dough blade
6. Fine reversible slicing/shredding disc
7. Medium reversible slicing/shredding disc
8. BPA free (not shown) All materials that come in contact with food or liquid are BPA free





ASSEMBLY INSTRUCTIONS

Before First Use

Before using your Cuisinart Elemental 8 Food Processor for the first time, wash the work bowl, work bowl cover, pusher, blade, and discs (see *Cleaning Instructions*).

1. Place the food processor base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.
2. With the bowl on the base, use the handle to turn the work bowl clockwise to lock it onto the housing base.

CHOPPING/MIXING/DOUGH BLADE

1. Place the work bowl on top, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Carefully lift and place the blade over the work bowl accessory adapter. Blade should fit snugly and rest on the bottom of the work bowl.
3. Plug in the housing base.
4. Add desired ingredients to work bowl.

5. Place work bowl cover on work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
6. Align pusher with the feed tube opening on the work bowl cover and slide down to the bottom.
7. You are now ready to operate the machine.

REVERSIBLE SLICING/SHREDDING DISCS

1. Place the work bowl on top of the base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Choose desired disc.
3. Carefully place disc over accessory adapter, with the side being used facing up.
4. Place work bowl cover onto work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
5. Align pusher with the feed tube opening on the work bowl cover and slide down to the bottom.
6. Plug in the housing base.
7. You are now ready to operate the machine.

MACHINE CONTROLS

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

1. Properly assemble and engage the machine.
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl.
3. Press the High or Low button. The blue LED light will illuminate and the motor will start.
4. Press the Off button when finished.

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

1. With the machine properly assembled and engaged, and ingredients in the work bowl, press the Pulse button repeatedly as needed. The blue LED High light will illuminate upon activation.

MACHINE FUNCTIONS

Using the Chopping/Mixing/Dough Blade

Chopping

- For raw ingredients: peel, core and/or remove seeds and pits. Food should be cut into even, ½ to 1-inch pieces. Foods cut into same size pieces produce the most even results.
- Pulse food in 1-second increments to chop. For the finest chop, either hold the pulse down or press High or Low to run the machine continuously. Watch ingredients closely to achieve desired consistency and scrape the work bowl as necessary. Low speed is recommended for making doughs and batters. High speed is recommended for most other chopping, processing and slicing/shredding tasks.

Puréeing

- To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 1-inch pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop and then process High or Low until food is puréed; scrape the work bowl as necessary. Do not use this method to purée cooked white potatoes.
- To purée solids for a soup or sauce: Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

Using the Reversible Slicing/ Shredding Discs

- The slicing discs make whole slices. They slice fruits and vegetables, cooked meat and semi-frozen raw meat. The shredding discs shred most firm and hard cheeses. They also shred vegetables like potatoes, carrots and zucchini.
- Always pack food in the feed tube evenly for slicing and shredding. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods, and firm pressure for harder foods. Always process with even pressure.
- For round fruits or vegetables: Remove a thick slice on the bottom of the food so that it sits upright in the feed tube. If food does not fit in the feed tube, cut in half or quarter to fit. Process with even pressure.
- For small ingredients like mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the feed tube.
- When slicing or shredding cheese, be sure that the cheese is well chilled.
- To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand them up in feed tube. Process with even pressure.

NOTE: Always use pusher when slicing or shredding. Never put your hands in the feed tube when unit is running.

USER GUIDE

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

FOOD	TOOL	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Chopping/ Mixing/ Dough Blade	Have cheese at room temperature. When applicable, cut into 1-inch pieces. Process until smooth, stopping to scrape down the sides of the bowl as needed. Perfect for making cheesecakes, dips, pasta fillings, and more.
Firm Cheeses (Cheddar, Swiss, Edam, Gouda, etc.)	Slicing/ Shredding Disc	Cheese should be well chilled before slicing/shredding. Cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping/ Mixing/ Dough Blade Slicing/ Shredding Disc	Chill cheese. If using the chopping blade, cut into ½-inch pieces. Pulse to break up and then process until finely grated. This will produce a nice grated cheese. If slicing or shredding, cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Baby Food	Chopping/ Mixing/ Dough Blade	As for all fruit and vegetable purées, cut ingredients into ½ to 1-inch pieces. Steam ingredients until completely soft. Pulse to chop, then process until completely smooth (add steaming liquid through the feed tube when processing if necessary). To ensure there are no lumps, press mixture through a fine mesh strainer. Keeps frozen in ice cube trays for individual 1-ounce portions.
Butter	Chopping/ Mixing/ Dough Blade Slicing/ Shredding Disc	<i>For creaming:</i> Have butter at room temperature. Cut into 1-inch pieces. Process, scraping bowl as necessary. For compound (flavored) butters, process flavoring ingredients, such as herbs, zest, vegetables, etc., before adding butter. <i>For shredding/slicing:</i> Freeze briefly. Use light to medium pressure to shred or slice. Shredded butter is great for preparing certain pastry doughs.

		Sliced butter is great for serving alongside corn on the cob or freshly made rolls.
Bread/Cookie/ Cracker/Chip Crumbs	Chopping/ Mixing/ Dough Blade	Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread/cracker/chip crumbs for coating meats and fish. Processed cookies make delicious pie and cake crusts!
Milk Shakes/ Smoothies	Chopping/ Mixing/ Dough Blade	For milk shakes, first add ice cream. While unit is running, add milk through the feed tube until desired consistency is achieved. For smoothies, add fruit first, then add the liquid through the feed tube while unit is running
Fresh Herbs	Chopping/ Mixing/ Dough Blade	Wash and dry herbs VERY well. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Nuts	Chopping/ Mixing/ Dough Blade	Pulse to chop to desired consistency. To make a nut butter, pulse to break up, and then process until smooth, stopping to scrape down as needed.
Ice Cream"	Chopping/ Mixing/ Dough Blade	Put frozen fruit cut into 1-inch pieces into the work bowl, with liquid (juice or milk), any desired sweeteners, such as sugar, honey, simple syrup, and other flavors. Process until smooth.
Whipped Cream	Chopping/ Mixing/ Dough Blade	Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency. This cream is dense and perfect as a whipped topping for cake or ice cream.
Superfine Sugar	Chopping/ Mixing/ Dough Blade	Process granulated sugar for about 1 minute until finely ground. Excellent for using in meringues and other baked goods.
Ground Meat	Chopping/ Mixing/	Cut meat into ½-inch pieces. Pulse to chop, about 14 long pulses, or until desired consistency is achieved. If a purée is desired, continue to

	Dough Blade	process. Never chop/purée more than ¾ pound at one time.
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CLEANING, STORAGE AND MAINTENANCE

- Keep your Cuisinart Elemental 8 Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged.
- Keep the blade and discs out of the reach of children.
- All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning. Insert the work bowl and pusher upside down for drainage. Remember to unload the dishwasher carefully wherever you have placed sharp blades and discs.
- To simplify cleaning, rinse the work bowl, cover, pusher and blade or disc immediately after use so food won't dry on them. Be sure to position the pusher upside down for drainage. If food lodges in the pusher, remove it by running water through it, or use a bottle brush.
- If you wash the blade and discs by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight. To clean the metal blade, fill the work bowl with soapy water, hold the blade by its plastic center and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.
- The work bowl is made of SAN plastic. It should not be placed in a microwave oven.
- The housing base may be wiped clean with a soapy, non-abrasive material. Be sure to dry it thoroughly.
- If the feet leave spots on the counter, spray them with a spot remover and wipe with a damp sponge.
- If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.

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

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

FOR YOUR SAFETY

- Like all powerful electrical appliances, a 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 blade or discs on the motor shaft until the work bowl is locked in place.
- Always be sure that the blade or disc is down on motor shaft as far as it will go.
- Always insert the metal blade in the work bowl before putting ingredients in bowl.
- When slicing or shredding food, always use the pusher. Never put your fingers or spatula into feed tube.
- Always wait for the blade or disc to stop spinning before you remove the pusher assembly or cover from the work bowl.
- Always unplug the unit before removing food, cleaning, or putting on or taking off parts.
- Always remove work bowl from base of machine before you remove the chopping/mixing/dough blade.
- Be careful to prevent the chopping blade from falling out of the work bowl when emptying the bowl. Remove it before tilting the work bowl.

TECHNICAL DATA

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

An automatic, temperature-controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor runs for an exceptionally long time when chopping, mixing or kneading a thick or heavy mixture in successive batches, the motor may overheat. If this happens, the processor will stop. Turn it off and wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour.

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

Cuisinart offers a Limited Two-Year Warranty on the entire machine.

TROUBLESHOOTING

Food Processing

Problem	Solution
The food is unevenly processed.	<ul style="list-style-type: none">• The ingredients should be cut evenly into ½ to 1-inch pieces before processing.• Process in batches to avoid overloading.
Slices are uneven or slanted.	<ul style="list-style-type: none">• Place evenly cut food, cut side down, into the feed tube.• Apply even pressure on the pusher.
Food falls over in feed tube	<ul style="list-style-type: none">• Feed tube should be packed full for best results.
Some food remains on top of the disc.	<ul style="list-style-type: none">• It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.



Dough Kneading



Problem	Solution
Motor slows down.	<ul style="list-style-type: none"> • Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches. • Dough may be too wet (see number 8). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time, until the motor speeds up. Process until dough cleans the sides of the work bowl.
Blade doesn't incorporate ingredients.	<ul style="list-style-type: none"> • Always start the food processor before adding liquid. Add liquid in a slow, steady stream, or through the drizzle hole in the pusher, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the work bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto dough as it passes under feed tube opening; do not pour liquid directly onto bottom of the work bowl.
Blade rises in work bowl.	<ul style="list-style-type: none"> • Excessively sticky dough can cause blade to rise. Carefully reinsert blade and immediately add 2 tablespoons of flour through the feed tube while the machine is running
Dough doesn't clean inside of the work bowl.	<ul style="list-style-type: none"> • Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches. • Dough may be too dry (see number 7). • Dough may be too wet (see number 8).
Nub of dough forms on top of blade and does not become uniformly kneaded.	<ul style="list-style-type: none"> • Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.
Dough feels tough after kneading.	



	<ul style="list-style-type: none">• Divide dough into 2 or 3 pieces and redistribute evenly in bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry.	<ul style="list-style-type: none">• While machine is running, add water, 1 tablespoon at a time, until dough cleans the inside of the bowl.
Dough is too wet.	<ul style="list-style-type: none">• While machine is running, add flour, 1 tablespoon at a time, until dough cleans the inside of the bowl.



Technical

Problem	Solution
The motor does not start	<ul style="list-style-type: none"> • There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the work bowl and work bowl cover are securely locked into position. • If the motor still will not start, check the power cord and outlet.
The food processor shuts off during operation.	<ul style="list-style-type: none"> • The cover may have become unlocked; check to make sure it is securely in position. • A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Press the Off control button and wait 20 to 30 minutes to allow the food processor to cool off before resuming.
The motor slowed down during operation.	<ul style="list-style-type: none"> • This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder. Simply reposition the food in the feed tube and try again. • The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.
The food processor vibrated/moved around the countertop during processing.	<ul style="list-style-type: none"> • Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded. This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder.

Warning

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

