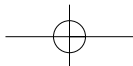


Cuisinart®

Mini Processor +

DLCISSRU



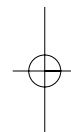


Congratulations on your purchase of the Cuisinart Mini Processor.

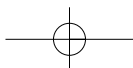
For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment so that cooks at home as well as professional chefs have the tools to express their creativity.



All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day. That is why they have come to be regarded as the defining machines in their field by chefs across the world.



Whatever you cook, cook it better with Cuisinart.



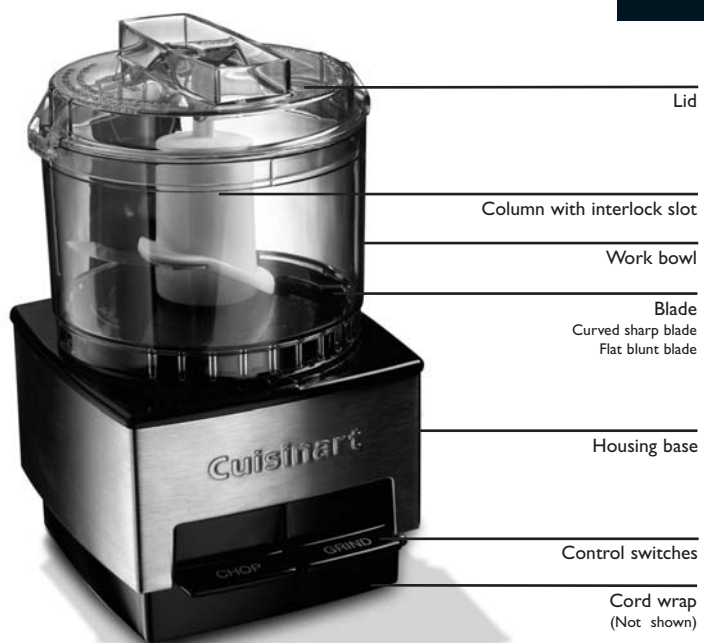
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Product description





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Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Safety Cautions

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Do not immerse the housing base in water or in any other liquid or put into a dishwasher.
- Always disconnect the appliance from the mains supply after use, before assembly or dismantling and before cleaning. Never leave the appliance unattended when plugged in. To disconnect, switch off and pull the plug out – never pull on the lead to remove the plug.
- Do not allow the lead to overhang the kitchen table or worktop.
- Do not allow the lead to come into contact with hot surfaces.
- Always store the blade out of the reach of children where they can not be accidentally touched.
- Do not operate the appliance without food contents in the work bowl.
- Increased adult supervision is required if this appliance is used near to children and some disabled people. It must not be used by children and should be stored out of their reach.
- Do not use this appliance if it has fallen or shows signs of damage. Discontinue use immediately and contact Cuisinart (see “UK After Sales Service” section).
- No repair should be carried out by the user. Return the appliance to the ‘Cuisinart Service Centre’ for inspection or repair / replacement (see “UK After Sales Service” section).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced by a special lead available from the manufacturer or its service agent (see Cuisinart “UK After Sales Service” section).
- This appliance should be used solely for food and drink preparation as described within the instructions for use which accompany it. Please retain these instructions for future use.
- Use only the attachments supplied with this appliance.
- For indoor use only.



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- Always ensure that your hands are dry before removing the plug from the mains socket.
- Always ensure that the voltage to be used corresponds with the voltage on the appliance, which is indicated on the bottom of the housing base.
- This appliance complies with the basic requirements of Directives 89/336/EEC (Electromagnetic Compatibility) and 73/23/EEC (Safety of domestic electrical appliances), amended by Directive 93/68/EEC (CE Marking).

For Your Safety

- HANDLE THE BLADE WITH EXTREME CARE, IT IS VERY SHARP. AVOID TOUCHING THE SHARP EDGES.
- Never place the blade directly on the motor of the housing base.
- Before switching the appliance on, ensure that the blade is pushed well onto the motor spindle (taking care to avoid the sharp edges), and that the lid is correctly locked into place. Do not force or block the lid mechanism.
- Always carefully insert the blade before adding the ingredients.
- Only use the spatula when the blade is stationary. Avoid all contact with moving parts.
- Always wait for the blade to stop before removing the lid.
- Disconnect the appliance from the mains supply before cleaning or moving it or removing any of the attachments.
- Always remove the work bowl from the housing base before, very carefully removing the blade.
- Ensure that you prevent the blade from falling out when the work bowl is being emptied. Carefully hold blade in place by placing finger on central plastic stem whilst pouring, being careful not to touch the sharp blade edges.
- Keep hands, spatulas and other utensils away from moving blades or discs whilst appliance is in operation. Only use the spatula once the motor has stopped.



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Instructions For Use

A. Fitting & removing the parts

- Place the housing base on a flat, dry, stable surface.
- Locate the Cuisinart logo on the bottom of the work bowl. Place the work bowl over the motor shaft with the logo facing the front and to the left of the centre. Rotate the work bowl in an anticlockwise direction until it locks into position on the housing base.
- Carefully lift the blade assembly, holding the central plastic stem and place over the motor shaft. The lower blade of the blade assembly should almost touch the bottom of the work bowl.

ALWAYS HOLD THE BLADE ASSEMBLY FROM THE CENTRAL PLASTIC STEM. NEVER TOUCH THE BLADE IT IS VERY SHARP.

- Always insert the blade in the work bowl before adding ingredients.
- NEVER PLACE THE BLADE ON THE MOTOR SHAFT UNTIL THE WORK BOWL IS LOCKED INTO PLACE.
- Place the lid over the work bowl. Ensure the descending tab is positioned to the right of the interlock slot on the column of the housing base. While holding the housing base, with your left hand, securely grip the handle on the top of the lid and rotate in an anticlockwise direction until the descending tab locks into the interlock slot.

N.B. If the tab does not lock in the slot, the motor will not start.

- To remove the lid, hold the housing base with your left hand, securely grip the handle on the top of the lid and rotate it in a clockwise direction.

N.B. Make sure the motor has completely stopped and the blade has stopped moving before removing the lid.

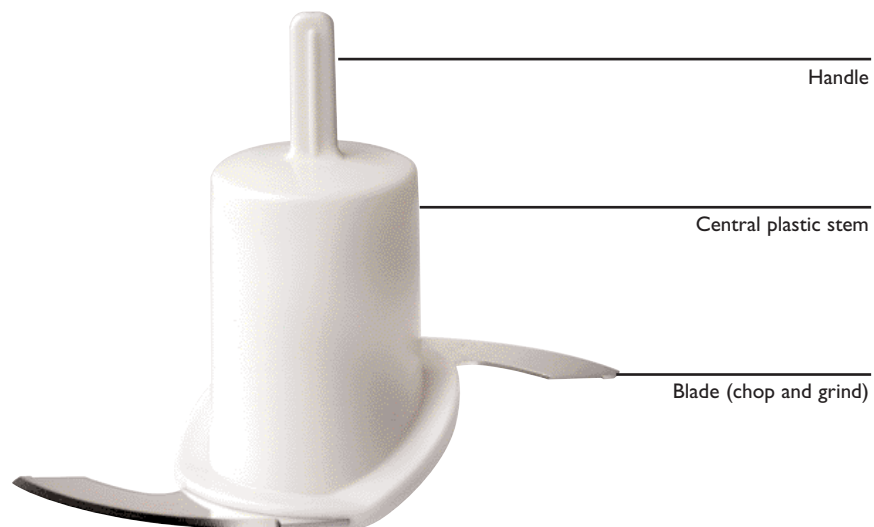
- To remove the blade, simply lift the blade away from the motor shaft holding the central plastic stem.
- To remove the work bowl, hold the housing base with your left hand, hold the work bowl with your right hand and rotate in a clockwise direction to unlock and lift away from the housing base.

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B. The Dual Blade

This appliance processes using a dual blade with a sharp, curved edge for chopping/mixing and a flat, blunt edge for grinding.

Blade





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C. Control Switches

To start operation, simply press one of the two speed switches and hold down for the desired length of time.

- Use the 'CHOP' speed switch for chopping, puréeing and mixing food with the sharp edge of the blade.
- Use the 'GRIND' speed switch for grinding and for chopping hard food with the blunt edge of the blade.
- A 'Pulse' action is best when you are using the sharp edge of the blade. Two or three pulses are often enough. Be sure to check the food frequently to prevent over-processing. Over-processing will result in a watery paste instead of a fine chop.

N.B. Due to the powerful motor provided with this unit, we recommend using one hand to support the Mini Processor during operation.

- Continuous-hold action is best when you are using the grind function. You may have to operate the Mini Processor for several seconds to achieve the desired results with some food, as long as 20 seconds for some seeds, or 40 seconds for coffee beans. When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.

IMPORTANT: NEVER OPERATE THE MINI PROCESSOR CONTINUOUSLY FOR LONGER THAN 1 MINUTE AT A TIME



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D. Processing

- Fit the work bowl and blade (refer to sections A, B & C).
- Ensure you use the correct action (chop or grind) that is appropriate for the food to be processed (refer to 'Processing Techniques' for further details).
- Place food in the work bowl. Ensure food is cut into small pieces and the work bowl is not overloaded.
- Lock the lid into position.
- Press the appropriate control switch, i.e. 'CHOP' or 'GRIND', depending on the food you are processing, for the required amount of time (refer to 'Processing Techniques' for further details).
- **Wait for the blade to stop moving.** Unplug the appliance and remove the lid.
- Carefully remove the blade, holding it by the top of the central plastic stem.

NEVER TOUCH THE BLADE AS IT IS VERY SHARP.

- Remove the food with a spatula.
- Occasionally food will stick to the sides of the work bowl as you process. If this happens, stop the appliance. **After the blade has stopped moving**, remove the lid, and use the spatula to scrape the food from the sides of the work bowl back into the centre. **DO NOT USE YOUR HAND.**

N.B. Do not operate the Mini Processor without food contents in the work bowl.



Processing Techniques

The following section includes useful hints and tips on how to use the Mini Processor to achieve a number of processing results. We recommend that you practice using these techniques before processing food to eat. See 'Operating Techniques' table for the recommended food quantities for processing different types of food.

Ingredients	Operation		Comments
	Chop	Grind	
Anchovy	X		
Bacon	X		Should be crispy
Butter	X		
Celery	X		
Cheese - Soft	X		Chilled
Cheese - Semi Soft	X		
Cheese - Firm	X		Chilled
Cheese - Hard		X	Max 50g at a time (cut into 1.5cm pices)
Chocolate		X	Max 25g at a time
Cinnamon sticks		X	
Coffee beans		X	Max 50g at a time
Fresh herbs	X		Dry
Garlic	X		
Meat, poultry, fish	X		Should be very cold but not frozen
Mushrooms	X		
Nutmeg		X	Pulse approximately 5 times to break apart, then run continuously
Nuts		X	
Olives	X		
Onions, shallots	X		
Peppers	X		
Peppercorns		X	
Seeds (e.g. cumin)		X	
Vegetables, cooked	X		Should be cooked until soft

The Cuisinart logo is a dark blue square with the word "Cuisinart" in white, sans-serif font.

For best results:

- Always cut large pieces of food into smaller pieces of even size of approximately 1.5cm, to achieve even results.
- Use the sharp edge for chopping, puréeing and mixing. It is ideal for chopping soft fragile food such as herbs, celery, onions, garlic and most cheese. It is also useful for puréeing cooked vegetables, making mayonnaise and mixing salad dressing.
- Use the blunt edge for grinding coffee beans and spices, and for chopping hard food such as peppercorns, seeds, chocolate and nuts.
- Do not overload the work bowl. Overloading causes inconsistent results and strains the motor. After being processed, food should not reach more than 2/3 of the way up the central plastic stem of the blade assembly.

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A. Chopping fresh herbs:

The herbs, work bowl and blade must all be thoroughly cleaned and dried. Remove the stems from herbs. Add the leaves to work bowl and process, using the 'CHOP' switch and a 'pulse' action until they are chopped to the desired consistency.

B. Chopping meat, poultry, fish and shellfish:

The food should be very cold but not frozen. Cut into 1.5cm pieces and place in work bowl. Use the 'CHOP' switch and a 'pulse' action until the food is evenly chopped. Use a continuous processing action for a few seconds for a finer chop if required. Use a spatula to scrape food down from the sides of the work bowl as necessary.

C. Chopping nuts:

Add the nuts to the work bowl and process continuously using the 'CHOP' switch until chopped to the desired consistency. Check frequently to avoid nuts clumping together. If necessary, use the spatula to re-distribute the nuts evenly in the work bowl.

D. Producing a purée:

Cut the food into 1.5cm pieces, and place in work bowl. Use the 'CHOP' switch and a 'pulse' action to chop coarsely, then process continuously until food is puréed.

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

E. Grinding coffee beans and hard foods:

Add coffee or hard food to the work bowl. Use the 'GRIND' switch and process using a continuous action until desired consistency is reached. Coffee beans may take slightly longer to process, so use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl.

F. Adding liquid:

You can add liquids such as water, oil or flavouring while the appliance is running. Pour the liquid through one of the two openings in the lid.

WARNING! Add liquid through only one opening at a time. The other opening must be left free for air to circulate.

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Trouble Shooting

Motor doesn't start or blade doesn't rotate.

Check that plug is securely inserted into the mains.
Check that work bowl and lid are securely locked into place.
Ensure only one control switch is being pressed at a time.

Food is unevenly chopped.

Either you are chopping too much food at one time, or the pieces are too large. Try cutting food into smaller pieces of an even size and processing a smaller amount per batch.

Food is chopped too fine or is watery.

The food has been over-processed. Use brief pulses or process for a shorter period of time.

Food collects on lid or sides of work bowl.

You may be processing too much food. Turn the appliance off. When blade stops moving remove lid and clean work bowl and lid with spatula.

Food gets stuck on blade.

You may be processing too much food. Turn the appliance off. When blade stops moving, carefully remove blade. Remove food from blade and work bowl using a spatula and start again.



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Cleaning & Maintenance

- When not in use, leave the appliance unplugged.
- All parts except the housing base are dishwasher safe. We recommend washing them in the dishwasher on the top rack. Due to intense water heat, washing the work bowl, lid and accessories on the bottom rack may cause damage over time. Insert the work bowl upside down.
- If you wash the blade by hand, wash with extreme care, **the blade is very sharp**. Do not leave it in soapy water where it may disappear from sight.
- **Take extra care when loading and unloading blade in the dishwasher.**
- To simplify cleaning, rinse the work bowl, lid and blade immediately after use so food won't dry on them.
- Chopping certain foods may scratch or cloud the work bowl.
- Do not use abrasive cleaners on the housing base. Simply wipe with a damp cloth and dry thoroughly. Apply any cleaning agent to the cloth, not the housing base.

The Cuisinart logo consists of the brand name "Cuisinart" in a white, sans-serif font, centered within a dark blue square.

Guarantee

- This Cuisinart appliance is guaranteed for domestic consumer use for 5 years.
- The guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repair by unauthorized persons.
- If the appliance does not perform satisfactorily due to defects of material or manufacture, it will be repaired or replaced by the manufacturer (see "UK after sales service" section).
- This guarantee is only valid in the United Kingdom (including Northern Ireland, Republic of Ireland, the Channel Islands and the Isle of Man).
- No responsibility will be accepted for any damage caused in transit.
- A charge may be made if goods are returned outside the relevant guarantee period or if the product is returned unnecessarily.
- The manufacturer reserves the right to amend terms and specifications without prior notice.
- This guarantee in no way affects your statutory rights.



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UK Wiring Instructions

- Your Cuisinart Mini Processor includes a BS 13 amp moulded (fused) mains plug on the supply cord.
- Should it be necessary at any stage to remove this moulded plug and replace it with a re-wireable BS 13 amp mains plug, the re-wiring should be completed as follows:

The wires in the mains lead are coloured in accordance with the following code:

BLUE = NEUTRAL BROWN = LIVE

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.
- Neither core should be connected to the earth terminal of the three pin plug marked with the letter E or \perp or is coloured green or yellow.

With this appliance, if a 13 amp plug is used, a 3 amp fuse should be fitted. If any other type of plug is used, a 10 amp fuse must be fitted, either in the plug or at the distribution board.



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UK After Sales Service

For further advice on using your Cuisinart Mini Processor and other products in the Cuisinart range, contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk.

In Guarantee

Return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 260
Warrington
WA5 1FW

Enclose your name and address, together with proof of purchase and details of the fault.

Cuisinart will either repair or replace the product, as appropriate.

Out of Guarantee

Contact the Cuisinart Customer Care Line on 0870 240 6902 (09:00 to 17:00 hrs Monday to Friday) or, alternatively, email your enquiry to support@cuisinart.co.uk for details of the standard repair or replacement charge. If you wish to proceed with the repair or replacement, return the product to the Cuisinart Service Centre at the following address:

Cuisinart Service Centre
P.O. Box 260
Warrington
WA5 1FW

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Recipes

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Classic Mayonnaise

Serves 4

1 medium egg yolk
1 tsp mustard
Salt and pepper to taste
300 ml sunflower oil

- Place the egg yolk and mustard into the work bowl, season well with salt and pepper and process continuously using the 'CHOP' switch until combined.
- While pulsing, gradually add the oil, through 1 hole of the lid, leaving the other hole free for air to circulate. Process until the sauce emulsifies. If the mayonnaise is too thick, add $\frac{1}{2}$ tsp vinegar to thin slightly.

Variations: for added flavour try adding spices, e.g. paprika, cayenne, or herbs, e.g. parsley, basil.



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Aioli
Serves 4

25g potatoes, peeled and cut into 1cm cubes
1 egg yolk
Pinch chilli powder
1 clove garlic, peeled and crushed
Pinch salt
300 ml olive oil

- Add the potatoes to a pan of boiling water, cook until tender, drain and leave to cool.
- Place the potato, egg yolks, chilli, garlic and salt into the work bowl and purée using the 'CHOP' switch and a pulse action.
- While pulsing, gradually add the oil, through 1 hole of the lid, leaving the other hole free for air to circulate. Process until the sauce emulsifies.



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Béarnaise sauce

Serves 4

1 shallot, peeled and quartered
 $\frac{1}{2}$ tbsp pepper corns
1 tbsp vinegar
Pinch salt
1 large egg yolk
75g butter, melted

- Place the shallot and pepper corns in the work bowl and process using the 'GRIND' switch until the pepper is ground. Place the mixture into a saucepan along with the vinegar and salt and simmer until reduced by half.
- Place the egg yolk and hot pepper corn mixture into the work bowl and mix using the 'CHOP' switch and a pulse action. Pour in the melted butter and process continuously until combined.

Tip: If the vinaigrette is too thick, add 1- 2 tsp of cold water through the lid.



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Pesto
Serves 6

1 clove garlic, peeled
1 tbsp pinenuts
50g basil leaves
15g goat's cheese
1 tsp nut oil
50g parmesan
60ml olive oil
Salt and pepper

- Add the garlic, pinenuts and basil into the work bowl and process using the 'CHOP' switch until finely chopped.
- Add the goat's cheese, half the nut oil and process until mixed. Add the parmesan and mix using a pulse action until combined.
- Add the olive oil, season to taste and process until mixed.

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Vinaigrette

Serves 6

1 tsp mustard
2 tsp white wine vinegar
300 ml sunflower oil
10g parsley
Salt and pepper

- Place the mustard, vinegar and seasoning into the work bowl. Lock lid into place.
- Gradually add the oil through 1 hole of the lid, leaving the other hole free for air to circulate, whilst processing continuously with the 'CHOP' switch'.
- Once combined add the parsley and process until mixed using a pulse action, until parsley is chopped as desired.

Tip: if the vinaigrette is too thick, add 1-2 tsp cold water through the lid.



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Crème Chantilly
Serves 4

300ml single cream
80g granulated sugar
1 tbsp vanilla extract

- Place the cream in the work bowl and process using the 'CHOP' switch for 1 minute.
- Add the sugar and vanilla extract and process for a few seconds until mixed.

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Hummus

Serves 4

75g chick peas
5g flat leaf parsley
 $\frac{1}{2}$ tsp lemon zest
1 clove garlic, peeled
Juice of 1 lemon
 $\frac{1}{4}$ tsp ground cumin
1 tbsp olive oil

- Place the chick peas, parsley, lemon zest, garlic, lemon juice and the ground cumin into the work bowl and process using the 'GRIND' switch until combined.
- Once combined, process the mixture using the 'CHOP' switch, whilst adding the olive oil through the hole in the lid until well mixed and thickened.

Serve with pitta bread or as a dip for crudités.



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Guacamole

Serves 4

1 avocado, peeled, stones removed, cut into 1.5cm pieces
Juice of $\frac{1}{2}$ lemon
25g fresh coriander
25g onion, peeled and cut to 1.5cm cubes
 $\frac{1}{2}$ green chilli, cored, deseeded and cut to 1.5cm pieces
1 tsp olive oil
Salt and freshly ground black pepper

- Add all the ingredients to the work bowl and process using the 'CHOP' switch and a pulse action until combined and then a continuous action until as smooth as desired.

Serve chilled as a dip with Nachos or crudités.

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Cinnamon and pear compote

75g brown sugar
1 stick cinnamon, broken into 1.5cm pieces
25g butter
2 pears, peeled and cut into 1.5cm cubes

- Place the sugar and cinnamon into the work bowl. Process using the 'GRIND' switch and a pulse action until broken, and then use a continuous action, until powdered. Remove the powder, sieve and keep to one side.
- Melt the butter in a saucepan, add the powdered cinnamon mix and pear and simmer for 10 minutes.
- Return to the work bowl and process until pureed.

Variations: try replacing the pears with other fruits e.g. apples, peaches.



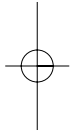
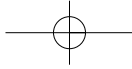
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Mojito

Serves 4

80ml Rum
8 ice cubes
8 leaves fresh mint
8 brown sugarcubes
120ml Perrier water
Juice 2 limes

- Place the ice in the work bowl and process using the 'CHOP' switch for a few seconds to break up the ice. Add the lime juice and mint leaves and process until combined.
- Add the sugar and rum, and mix for a few seconds.
- Finally, add the perrier water by gradually pouring through one hole of the lid. Pulse to combine.



www.cuisinart.co.uk

