

DLC-7SFP TX
(TYPE 33)

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Cuisinart®



PRO FOOD PREP CENTER 14-cup Bowl

Use and Care and Recipe Booklet

CAPACITY

Recommended work bowl capacity
for various foods

FOODS	CAPACITY
Chopped and Puréed Fruit and Vegetables	3 cups
Chopped or Puréed Meat, Poultry, Fish or Seafood	2-1/4 pounds
Bread Dough	3 pounds (6 cups flour, yielding two 1-1/2 pound loaves)
Nuts for Nut Butters	3 cups
Sliced or Shredded Fruit, Cheese, or Vegetables	14 cups
Cake Batter	4 pounds (5 8-inch layers)
Cookie Dough	3-1/2 pounds (90 cookies)

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IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

Getting Ready

1. Read all instructions.
2. Blades are sharp. Handle them carefully.
3. 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 the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

Operation

1. Do not use pusher assembly if sleeve becomes detached from pusher.
2. 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 scraper may be used but must be used only when food processor motor is stopped.
3. Avoid contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher.
4. **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).**

5. Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs, as you would sharp knives, out of reach of children.
6. Be sure cover is securely locked in place before operating food processor.
7. Do not try to override cover interlock mechanism.
8. Be sure that the whisk attachment is assembled as described and that it is securely locked in place on the motor shaft before trying to operate.
9. The whisk attachment is for household use only. Use it only in food preparation as described in this booklet.

Cleaning

To protect against risk of electrical shock, do not put base in water or other liquid.

General

1. Close supervision is necessary when any appliance is used by or near children.
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. The food processor is UL listed for household use. Use it only for food preparation as described in the accompanying recipe and technique book.
4. The use of attachments not recommended or sold by Cuisinart, may cause fire, electrical shock, personal injury or damage to your food processor.

5. To avoid possible malfunction of work-bowl switch, never store processor with pusher assembly in locked position.

6. Maximum rating of 6.0 amperes is based on attachment that draws greatest current. Other recommended attachments may draw significantly less current.

SAVE THESE INSTRUCTIONS

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. 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.

Compact Cover

1. Do not use the Compact Cover when mixing hot, thin liquids such as soups or sauces. If you do, it is possible that hot liquid may splash and injure you.
2. DO NOT use any slicing, shredding, julienne, French fry-cut or fine grater discs with the Compact Cover. Doing so may expose the user to injury.
3. Although the Cuisinart Compact Cover may seem compatible with machines from other manufacturers, using the cover with other machines may be dangerous and may expose the user to injury. We specifically caution you not to use the Compact Cover with other brand machines.

FOR HOUSEHOLD USE ONLY

INTRODUCTION:

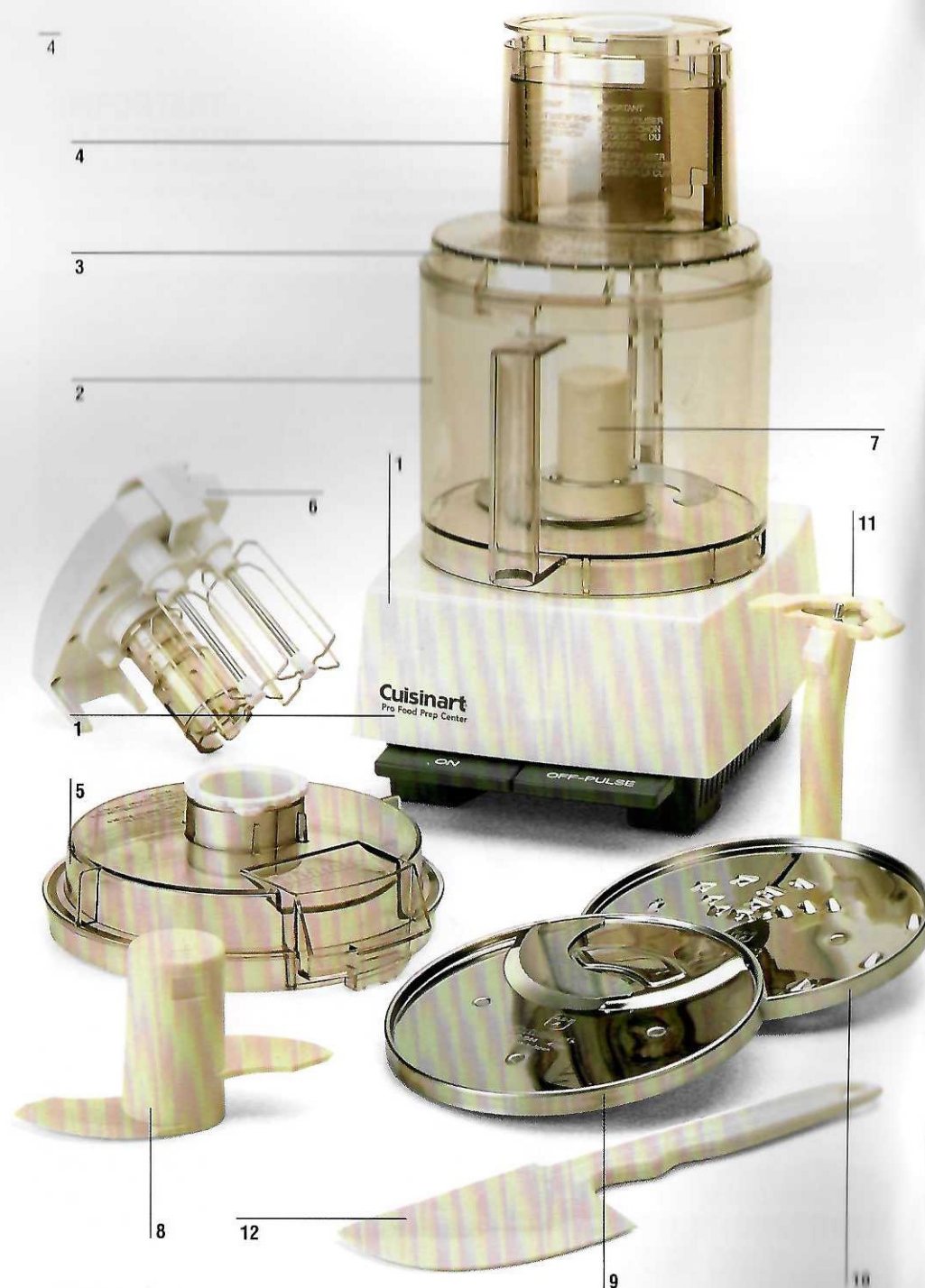
You'll find that anything you can do with your stand mixer, you can also do with the Cuisinart Food Preparation Center™ and more! This workhorse of a unit combines the functions of a high-powered stand mixer and a multi-function food processor into one durable machine. The Food Preparation Center™ offers the versatility to create unlimited food preparations. It's the ultimate in mixing, whipping, kneading and processing.

A professionally inspired, ergonomic design is neatly proportioned for effortless use. It's simple to operate and easy to clean. Compact in stature, the Food Preparation Center™ takes up a minimum of counter space. All parts clean up quickly and are dishwasher-safe, with the exception of the motor base.

Preparing the finest food in the least amount of time is what the Cuisinart Food Preparation Center™ is designed to do. The efficient, multi-purpose workhorse contains everything you need to create healthful meals . . . from appetizing spreads and soups to breads, pastas, main dishes, heavenly cakes or desserts, even ice cream! The detailed recipes included in this book will show you new and exciting ways to prepare a host of satisfying foods, some you never thought possible with just one machine. We know you'll love the Cuisinart Food Preparation Center™ and will find

it's the only aid you will need in the kitchen to prepare your favorite recipes.





Your Cuisinart® Pro Food Prep Center is a compact and versatile appliance that chops, minces, shreds, grates, slices, blends, purées, emulsifies, mixes and kneads — all with great efficiency and speed. The large feed tube allows you to make whole slices of large fruits and vegetables like potatoes, tomatoes and apples.

The machine includes:

1. A motor base with a vertically projecting shaft and two large control levers.
2. A work bowl.
3. A cover with a large feed tube.
4. A pusher assembly that slides over the feed tube.
5. A compact cover with cap for chopping and baking.
6. A whisk attachment.
7. A sharp metal chopping/mixing blade.
8. A plastic dough blade.
9. A serrated slicing disc.
10. A shredding disc.
11. A detachable stem that fits both discs.
12. A plastic spatula.

The **whisk attachment** adds volume to egg whites, cream, potatoes and light sauces. The thin stainless steel beaters aerate food, making it lighter and fluffier.

The **metal blade** chops raw and cooked fruits, vegetables, meat, fish and cheese to the exact consistency you want — from coarse to fine, even to a purée. You control the texture. It chops nuts, makes nut butters, mayonnaise and sauces, and mixes tender, flaky pastry. The metal blade also handily mixes cakes, frostings, cookies, quick breads, muffins, and biscuits.

The **dough blade** mixes and kneads more efficiently than the metal blade *when your recipe calls for more than 3-1/2 cups of flour*.

A locking device prevents heavy dough from driving the blade up on the shaft.

The **slicing disc** makes beautiful whole slices with no torn edges. It slices whole fruits and vegetables, cooked meat, semi-frozen raw meat and thin loaves of bread.

The **shredding disc** processes most firm and hard cheese into long, attractive shreds. It also shreds vegetables like potatoes, carrots and zucchini, and it processes nuts and chocolate to a grated texture.

The **detachable stem** fits both discs, making storage easy in limited space.



The **pusher assembly** has 3 parts.

1. A small removable white pusher that fits into a small feed tube. This tube is for narrow food like carrots, for adding liquid, and for continuous feeding of small hard food like garlic.
2. A large pusher that is permanently attached to a sleeve, but moves freely within it — except when the slide lock on the sleeve is locked into place over the large feed tube.
3. A sleeve with two descending tabs. One locks the sleeve to the work bowl (white lock); the other pushes down an activating rod at the back of the work bowl, permitting the motor to start (at base of sleeve).

OPERATING INSTRUCTIONS: FOR WHISK ATTACHMENT

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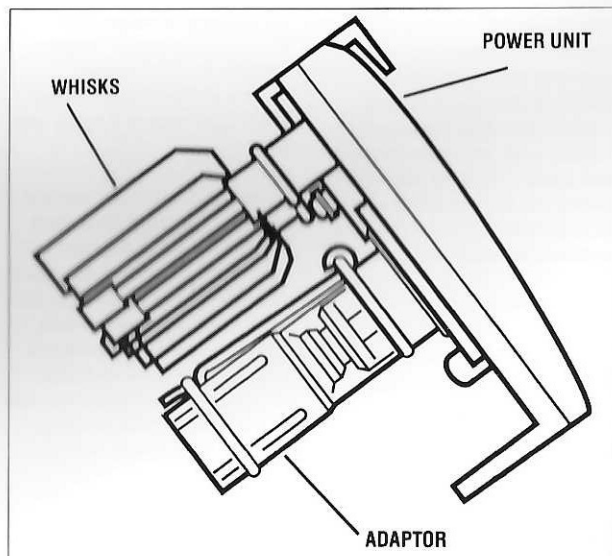
Whisk Attachment:

The Cuisinart Whisk Attachment connects to the motor shaft of the Pro Food Prep Center in much the same way as the blades and discs do. The two stainless steel whisks rotate rapidly as the power unit circulates slowly in the work bowl. This action keeps the entire mass of food in the work bowl in constant aerating motion. The Whisk Attachment produces beaten egg whites so light you can make meringue shells with half the usual amount of sugar. It whips cream to soft or stiff peaks and makes light, fluffy mashed potatoes. With the attachment, you can make light chiffon cakes, airy chiffon pies and delicious frozen mousses.

You now have the 4 component parts of the Whisk Attachment. Wipe the power unit with a damp cloth and dry. **DO NOT SUBMERGE IN WATER.** The other parts can be rinsed in hot, soapy water and then dried.

The **POWER UNIT** is smooth on top except for the whisk ejector tab at the wide end. On the underside are two openings to receive the whisks. In the center is a hexagonal rod surrounded by a grooved collar. The rod fits into an opening on the adaptor. At the narrow end of the power unit is a base with two tabs which can act as a rest when the base is not in use.

The **WHISKS** are made of stainless steel. The circular stem at the end of each whisk fits into an opening on the underside of the

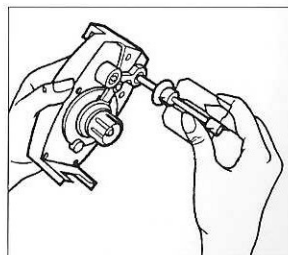


power unit. Guards at the top of the stem prevent food from getting into the sealed power unit.

The **ADAPTOR** locks onto the motor shaft. The adaptor consists of a clear plastic outer sheath and a white plastic inner sheath that fits over the motor shaft of the Pro Food Prep Center.

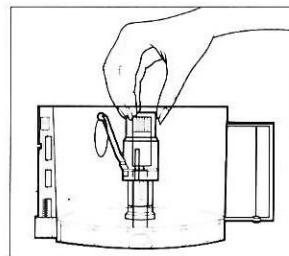
TO ASSEMBLE:

1. To insert the whisks into the power unit: Hold the power unit in one hand with the underside facing you, wide end at the top. Insert each whisk into its opening at the wide end. Push the whisk in as far as it will go. It will click into a locked position. The circular guard on the stem of the whisk should almost touch the white plastic collar around the opening.

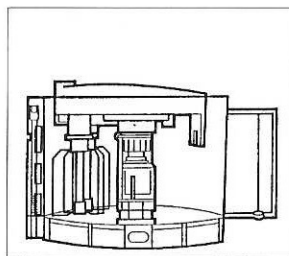


2. To lock the adaptor to the motor shaft of the Pro Food Prep Center: With the work bowl in place, hold the adaptor with the fixed ring at the bottom. Be sure the ring is loose and not over the sheath. Line up the shape of the inner sheath with the shape of the motor shaft. Gently push down the adaptor as far as it will go. The narrow top of the adaptor will rest firmly on the center tube of the work bowl. The bottom of the adaptor should sit

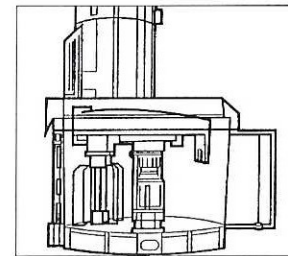
about an inch above the bottom of the shaft. Snap the removable ring over the top of the adaptor to lock the adaptor into place.



3. To connect the power unit to the adaptor: Hold the unit with the whisks down. Place the power unit over the adaptor so that the hexagonal rod in the center fits the matching opening in the inner sheath of the adaptor. **PUSH THE POWER UNIT DOWN AS FAR AS IT WILL GO.** The bottom of the whisks should be about a dime's width from the bottom of the work bowl. Twist the power unit **COUNTERCLOCKWISE** to lock it into the adaptor.



4. Replace the cover of the work bowl. The power unit of the whisk attachment should not touch the cover. If it does, remove the cover and check:



a. That the adaptor is pushed down over the motor shaft as far as it will go.
b. That the whisks are pushed into the power unit as far as it will go.

You are now ready to begin using the Whisk Attachment. Press the ON lever to activate the whisks' rotation.

REMOVING THE WHISK ATTACHMENT:

1. Remove the cover from the work bowl.
2. Grasp the power unit of the whisk attachment and twist it **CLOCKWISE** to unlock it from the adaptor. Pull straight up to remove. The power unit will come off the motor shaft with the whisks attached. You may stand it on the counter, resting it on the base feet.
3. Press the whisk ejector tab and remove each whisk. You can ease them out gently with a spatula.
4. Remove processed food from the work bowl and whisks with a spatula.
5. Unlock the adaptor from the Pro Food Prep Center motor shaft by popping one side of the steel ring off the adaptor.

6. Grasp the adaptor and pull it straight up, twisting **COUNTERCLOCKWISE** as you do so. Be careful not to squeeze the steel rod against the adaptor.

CLEANING THE PARTS:

Once the Whisk Attachment has been removed from the Pro Food Prep Center, it can be quickly and easily cleaned. All parts are dishwasher safe **EXCEPT** the white power unit. All parts should be kept free of any trace of oil or grease before storing until next use. Any traces of oil or grease will prevent the whisks from working at full potential when next used, i.e. egg whites will not rise to maximum volume.

If there is any grease on the adaptor or on the center tube of the work bowl, the whisks may not rotate or the power unit may reverse direction. Should this happen, disassemble the parts and thoroughly clean both the adaptor and the work bowl.

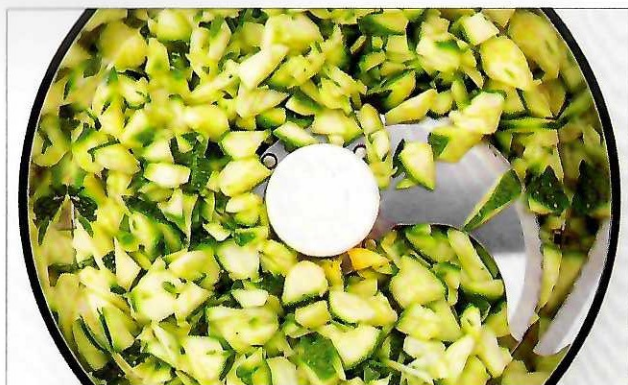
The power unit must not be submerged in water or any liquid. Wipe it clean with a sponge or damp cloth. Dry immediately.

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Try chopping some practice foods before you process food to eat. A zucchini or potato is a good choice. First cut it into 1-inch pieces.

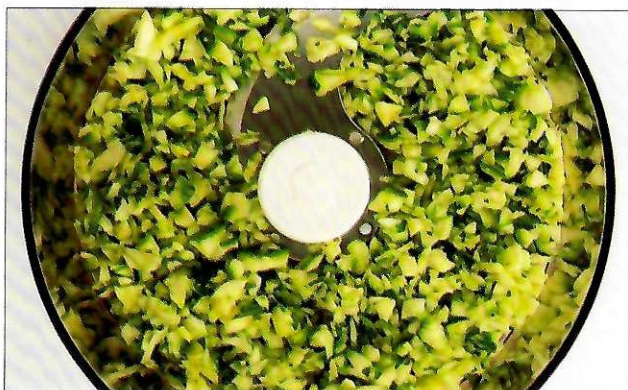
Insert the metal blade and put the pieces in the work bowl. Put on the cover and the pusher assembly; press the pusher assembly down to lock it into place. Press and release the OFF/PULSE lever two or three times and see what happens. Each time the blade stops, let the pieces drop to the bottom of the bowl before you pulse again. That puts them in the path of the blade each time the motor starts.



Using the pulse/chopping technique, you can get an even chop without danger of over-processing. Check the texture frequently by looking through the cover of the work bowl. If you want a finer chop, press and release the OFF/PULSE lever until you achieve the desired texture. Onions and other food with a high water content will quickly end up as a puree unless examined through the work bowl after each pulse to make sure it is not overprocessed.

Try chopping other food, like meat for hamburger or sausage. Then make mayonnaise, pastry or bread, as described in the recipes in this book. To obtain consistent results:

- Be sure all the pieces you add to the bowl are about the **same size**
- Be sure the **amount you process** is no larger than recommended (see table inside front cover)



Before you do anything, wait for the blade to stop spinning.

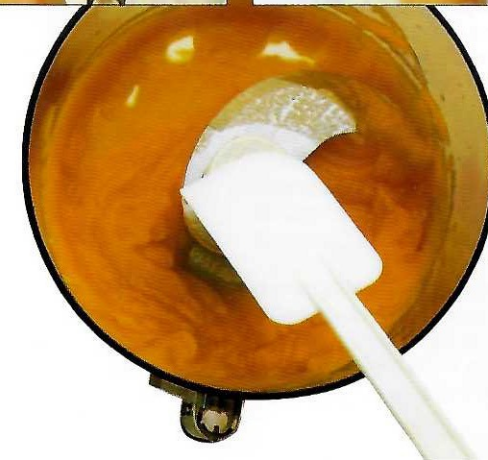
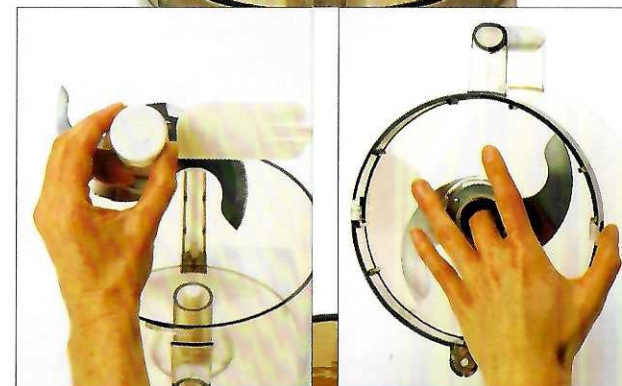
When it does, remove the cover first. You can remove the cover and pusher assembly in one operation. Hold the pusher assembly with your fingers **away** from the descending tabs and turn it clockwise. Lift it off, and the cover will come with it.

Never try to remove the cover and the work bowl together; this can damage the work bowl.

Remove the bowl from the base of the machine before removing the blade. This creates a seal to prevent food from leaking. Turn the bowl clockwise to unlock it from the base and lift it straight up to remove it.

A locking device prevents heavy dough from driving the dough blade up the motor shaft. If the blade holds the bowl locked when the motor stops, move the handle of the bowl rapidly back and forth — first clockwise, then counterclockwise.

To prevent the blade from falling out of the work bowl onto your hand, use one of the methods shown at the right. Be sure your hands are dry. Remove the metal blade before tilting the bowl, using a spatula to scrape off any food sticking to it. Or insert your finger through the hole in the bottom of the work bowl, gripping the blade from the bottom, and grip the outside of the work bowl with your thumb. Or hold the blade in place with your finger or a spatula while pouring out processed food.



Beating Egg Whites

1. You can beat up to 6 large egg whites.

2. The eggs should be at room temperature for best results. Egg whites do not rise as high when they are cold. Eggs can be warmed from the refrigerator by running them under hot tap water.

3. Separate the eggs carefully. Even the slightest trace of yolk will prevent the whites from rising to the maximum volume. It's a good idea to separate each egg over a small bowl, then add the egg white to the work bowl. This will prevent egg yolks from getting into the saved egg white.

4. For good results, all tools must be absolutely clean, dry and free from any trace of grease or oil.

5. Add a pinch of salt or cream of tartar through the small feed tube when the eggs begin to foam.

6. If the recipe calls for sugar, add it gradually, about 2 tablespoons at a time. This too can be added through the small feed tube as the egg whites begin to form soft peaks. Once the egg whites start to stiffen, stop the machine and use a spatula to brush the sugar off the top of the power unit and from the sides of the work bowl.

7. Rub a pinch of whites between your fingers. If it feels grainy, the sugar is not completely dissolved and the whites should be beaten a little longer.

Folding Beaten Egg Whites into Base Mixture:

1. Once the egg whites are beaten, fold them into the base mixture as soon as possible. They deflate as they stand.

2. The metal blade of your food processor will fold the egg whites into the base efficiently. Add a big spoonful of whites and pulse to combine. This lightens the base. Add the remaining whites on top of the base mixture and combine with short pulses until the egg whites are just mixed with the base. It is better to have some whites showing than to overmix.

3. If folding by hand, draw a spatula from the center of the bowl toward you, moving it down in the center and scooping it up to the rim. This folds the egg whites into the heavier base mixture. Rotate the bowl a quarter turn clockwise and repeat the motion with the spatula. Continue rotating the bowl and folding with the spatula until all the whites are incorporated.

Which ever way you fold in the egg whites, use a light touch. It is important to incorporate the whites thoroughly while working them as little as possible, to avoid deflating them.

Freezing Leftover Egg Yolks

When you make recipes that use a lot of egg whites, you always face the questions of what to do with the yolks. They freeze very well if you add a little sugar. Add 1 tablespoon of sugar for each

egg yolk, beat lightly to combine, and freeze the mixture in airtight containers.



Compact Flat Cover

Use the compact cover for added convenience when your recipe calls for chopping, mixing, puréeing and kneading. It is particularly useful when you are preparing baked goods such as cakes, cookies, pies and breads.

To Assemble The Compact Cover

Begin with the work bowl and metal blade, dough blade or whisk attachment in place. Place the Compact Cover on the work bowl so that the *Cuisinart logo* written on the cover is face up and readable. Then turn cover **counterclockwise** to lock into place.

To Disassemble

Place one hand near Cuisinart logo and one hand on opposite end of cover; turn cover **clockwise**. Lift cover up and off work bowl.



Whipping Cream

1. You can whip up to 4 cups of cream (1 L.).

2. Cream labelled "heavy" or "whipping" can be used as is. To whip lighter cream, first add 2

tablespoons of powdered skim milk (nonfat dry milk) per cup.

3. The cream must be cold. Although the whisks needn't be refrigerated, they should not be hot — just out of the dishwasher, for example. Room temperature is fine.

4. It is not necessary, as it is with the egg whites, for the bowl and whisks to be absolutely clean. If you are using beaten egg whites and whipped cream in the same recipe, for example, you can beat the egg whites first, remove them from the work bowl, and go on to whip the cream without cleaning the bowl and whisks.

Mashing Potatoes

1. You can mash about 5 cups of peeled, cooked, and drained potatoes, cut into 1-inch (2.5 cm) pieces. This is about 2-1/2 pounds of potatoes (1 kg) and serves 6 or 7. To prepare larger quantities, cook the desired amount of potatoes and whisk them in batches.

2. Put the adaptor on the motor shaft and add the cooked potatoes to the work bowl with about 2 tablespoons of warm milk or cream (80 ml) and about 1 tablespoon of butter for each cup of cooked potatoes.

3. Turn on the Food Preparation Center™ and whisk the potatoes until they reach the desired light and fluffy consistency.

TECHNIQUES FOR CHOPPING AND PURÉEING WITH THE METAL BLADE

12

To chop raw fruits and vegetables

First, cut the food into 1-inch pieces. You get a more even chop when all pieces are about the same size.

Put no more than the recommended amount of food into the work bowl (see table inside front cover). Lock the cover in place. Press the OFF/PULSE lever at the rate of 1 second on, 1 second off until the food is coarsely chopped. Then hold down the OFF/PULSE lever, letting the machine run continuously until the food is chopped. Check frequently to avoid overprocessing. Use the spatula to scrape down any pieces that stick to the sides.



To purée fruit and cooked vegetables

First, cut the food into 1-inch pieces. You get a smoother purée faster when all pieces are about equal in size. Put no more than the recommended amount of food in the work bowl (see table inside front cover). Lock the cover in place. Pulse to chop coarsely, then press the ON lever and process continuously until the food is puréed. (NOTE: Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade. See the recipe for mashed potatoes at the end of the book.)

► When making soup, you will want to purée vegetables that have cooked in liquid. Don't add the

liquid to the work bowl — just the cooked vegetables; remove them with a slotted spoon. They will purée faster and smoother without liquid. Then add just enough liquid to make the purée pourable, return it to the soup liquid and stir to combine.

► Occasionally, a piece of food may become wedged between the blade and the work bowl. If this happens, unplug machine, 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, first removing the small pusher. Press the ON lever and drop the food pieces through the small feed tube while the machine is running. After adding a cupful this way, add the remaining food to the bowl and process in the usual way.

To chop hard food like garlic, hard cheese

Remove the small pusher, press the ON lever and drop the food through the small feed tube while the machine is running.

Small foods like garlic can be dropped in whole. Large foods like hard cheese should be cut into 1-inch pieces. This method of processing minces garlic, shallots and onions. Hard cheese and coconut will have the same texture as if they had been hand grated.

TIP: Use the compact cover for added convenience when your recipe calls for chopping or puréeing. (See pg. 10 for How to)



IMPORTANT: Never try to process cheese that is too hard to cut with a knife. You may damage the blade or the machine.

To chop parsley and other fresh herbs

The herbs, the work bowl and the metal blade must all be thoroughly clean and dry. Remove stems from herbs. Add leaves to bowl and process until they are chopped as fine as you want. The more herbs you chop at a time, the finer chop you can obtain. If completely dry when chopped, parsley and other herbs will keep for at least 10 days, stored in an airtight bag in the refrigerator. They may be frozen for months, stored in an airtight container or bag.



To chop peel from citrus fruit or to chop sticky fruit like dates or raisins

For citrus, remove the peel with a vegetable peeler, leaving on the white pith, which is bitter tasting. Cut the peel into lengths of 2 inches or less and process with 1/2 cup of granulated sugar until finely chopped. This may take 2 minutes or longer.

For sticky fruit like dates, raisins, prunes and candied fruit, first freeze the fruit for about 10 minutes. Add to it some of the flour called for in the recipe. Use no more than 1 cup of flour for each cup of fruit.

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To chop meat, poultry, fish and seafood

The food should be very cold, but not frozen. Cut it into 1-inch pieces to ensure an even chop. Process no more than the recommended amount at a time (see table inside front cover). Press the OFF/PULSE lever 3 or 4 times at a rate of 1 second on, 1 second off. If the food is not chopped fine enough, let the processor run continuously for a few seconds. Check the texture often to avoid overprocessing. Use a spatula to scrape food from the sides of the bowl as necessary.

To purée meat, poultry, fish and seafood

Prepare the food as described above. Pulse until it is evenly chopped, then process continuously to the desired texture. Scrape the bowl with a spatula as needed.

Leave the purée in the work bowl and add eggs, cream and seasonings as called for by the recipe. Process to combine thoroughly.

Remember **you** control texture by the length of time you process. By varying the processing time, you can get a range of textures suitable for hamburgers, hash, stuffed peppers, rough patés or smooth mousses.



TECHNIQUES FOR CHOPPING AND PURÉEING WITH THE METAL BLADE

To chop nuts

Chop no more than the recommended amount at one time. Press and release the OFF/PULSE lever and check frequently to avoid letting powdered nuts clump together in a nut butter.

When a recipe calls for flour or sugar, add some to the nuts before you chop them — about 1/2 cup for each cup of nuts. This allows you to chop the nuts as fine as you want without turning them into a nut butter.

You can also chop nuts with a shredding disc. The optional Fine Shredding Disc is particularly good.



To make peanut butter and other nut butters

Process up to the recommended amount of nuts. Let the machine run continuously. After 2 or 3 minutes, the ground nuts will form a ball that will gradually smooth out. Scrape the sides of the bowl and continue processing until drops of oil are visible. Taste for consistency. The longer you process, the softer the butter will be. For chunk style, add a handful of nuts just after the ball of nut butter begins to smooth out. To make cashew butter, add a little bland vegetable oil. Processor nut butters contain no preservatives. Store in the refrigerator to keep them without separating.

To make flavored butters, spreads and dips

Cut room-temperature butter into tablespoon size pieces. Process flavoring ingredients first — anchovies, cheese, herbs, etc. — chopping them fine. Be sure the work bowl is clean and dry. Add small hard ingredients like garlic and hard cheese through the feed tube while the machine is running. Next, add the butter and process until smooth. Add any liquid ingredients last, while the processor is running, and process just long enough to blend. Process ingredients for spreads and dips in the same way. They should be at room temperature and cut into 1-inch cubes, or added by tablespoons.



To make mayonnaise

The work bowl and metal blade must be clean and dry. Use one whole large egg, or the yolks from two large eggs. Mayonnaise made from yolks will be almost as thick as butter. You should be able to add 2/3 cup of oil for each yolk or 1-1/4 cups for a whole egg.

Process the yolks or egg with salt, mustard and 2 tablespoons of vegetable oil for at least 30 seconds. Then, while the machine is running, pour 1/4 cup of oil into the small pusher. After it dribbles through the pinhole at the bottom, remove the small pusher and slowly add the remaining oil while the machine runs. See the recipe at the back of this book.

To beat egg whites

Use this method only for recipes that can be done almost entirely by food processor.

The work bowl must be absolutely clean. Add 3 or more egg whites and press the ON lever. Add about 1 teaspoon of lemon juice or vinegar for every egg white. Vinegar makes stiffer whites; its flavor is hardly detectable in cakes, soufflés or ice creams. Continue processing until the egg whites hold their shape - about 1-1/2 to 2-1/2 minutes.

For the lightest, fluffiest egg whites, use the Whisk Attachment which is an attachment for the Pro Food Prep Center.

To whip cream

Processor whipped cream holds its shape very well. It is good for decoration or as a topping for gingerbread, berries or other desserts. It will not whip to the light, fluffy consistency obtained by methods that beat in more air. Use the Whisk Attachment for the fluffiest whipped cream.

Chill the cream well before starting. Process continuously until it begins to thicken. Then add sugar as desired and continue processing, watching carefully until the cream reaches the desired consistency. For consistently reliable results, add 2 tablespoons of non-fat dried milk for every cup of cream, before whipping.



To make crumbs and crumb crusts

Cut or break bread, crackers or cookies into pieces and put them in the work bowl. Process continuously until they reach the desired texture. For seasoned crumbs, chop the parsley or other fresh herbs with the crumbs. For buttered crumbs, process until the dry crumbs are of the desired texture, then dribble melted butter through the small feed tube while the machine is running.

For crumb crusts, process crackers or cookies as described above. Add sugar, spices and butter, cut into pieces, as specified by your recipe. Process until well combined.

To make pastry

This describes general procedure. A recipe giving exact proportions is at the back of this book.

Combine unbleached all-purpose flour, salt and pieces of very cold or frozen butter in the work bowl. Process to the consistency of cornmeal. While the machine is running, start pouring ice water through the feed tube. Stop processing as soon as the dough begins to form a ball, to ensure tender, flaky pastry. Use the dough immediately or form it into a round disc about 1 inch thick. Wrap it in plastic wrap and refrigerate or freeze for later use.

To make quick breads, and cakes that use baking powder and/or soda.

The most important rule for success is not to overmix after the flour is added. The ingredients for these soft doughs should be cold. If the recipe calls for chopped ingredients like lemon peel or nuts, chop them first while the work bowl is clean and dry. Then set them aside until needed. (Always use sugar when chopping lemon peel; see page 13.)

Put dry ingredients like flour, salt and leavening in the work bowl and process with the metal blade for 5 seconds to mix them. Remove and reserve the dry ingredients.

Add the eggs and sugar to the work bowl and process to mix, letting the machine run about 1 minute. Next, add butter, at room temperature and cut into 1-inch pieces. Let the machine run continuously for a minute, until the butter is thoroughly mixed with the sugar and eggs. Then add flavoring and liquid - vanilla, spices, cocoa, etc. Process until mixed. Add the dry ingredients to the work bowl. Process by pulsing, inspecting after each pulse. Stop pulsing as soon as the dry ingredients have almost disappeared into the batter. Overprocessing will cause quick breads and cakes to be tough. (If your recipe calls for ingredients that are to be coarsely chopped - like raisins or nuts - add them last with the mixed dry ingredients.)

To make cake mix

Your food processor work bowl is large enough for the preparation of an 18.5-ounce packaged cake mix.

Insert the metal blade and add the cake mix to the work bowl. While the machine is running, add the eggs and liquid through the small feed tube and process for 5 seconds. Scrape down the side of the work bowl and process again for 1 minute for maximum volume. Do not remove the metal blade. Insert a finger into the underside of the blade from the bottom of the work bowl to hold the blade in place while emptying the batter.

Tip:

After emptying cake batter or puréed soup from the work bowl, replace the bowl on the motor base. Insert the metal blade and pulse once. Centrifugal force will spin the batter off the blade onto the side of the work bowl. Remove the blade, and use the spatula to scrape any remaining batter from the bowl.

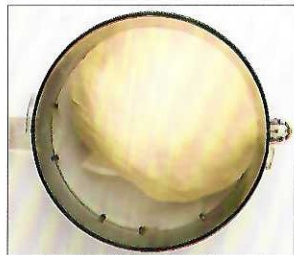
TECHNIQUES FOR KNEADING YEAST DOUGH WITH THE DOUGH BLADE

18

The Pro Food Prep Center can mix and knead dough in a fraction of the time it takes to do it by hand. You will get perfect results every time if you follow these directions. NEVER TRY TO PROCESS DOUGH THAT IS TOO STIFF TO KNEAD COMFORTABLY BY HAND.

There are two general types of yeast dough.

Typical bread dough is made with a flour mix that contains at least 50% white flour. It is uniformly soft, pliable and slightly sticky when properly kneaded. It always cleans the inside of the work bowl completely when properly kneaded.



Typical sweet dough contains a higher proportion of sugar, butter and/or eggs than typical bread dough. It is rich and sticky and it does not clean the inside of the work bowl. It requires less kneading after the ingredients are mixed. Although 30 seconds is usually sufficient, 60 to 90 seconds gives better results if the machine does not slow down. Except for kneading, described below, the processing procedures are the same for both types of dough.



Machine capacity

If a bread dough calls for more than the recommended amount of flour, mix and knead it in equal batches. Do the same for sweet doughs that call for more than 3-1/2 cups of flour. Recommended maximum amount of flour is: 6 cups of all-purpose flour or 3-1/2 cups of whole-grain flour.

Using the right blade

Measure flour by the "stir, scoop and sweep" method described below. Use the dough blade when the recipe calls for more than 3-1/2 cups (17-1/2 ounces) of flour. Use the metal blade when a recipe calls for less than 3-1/2 cups of flour.

Because the dough blade does not extend to the outside rim of the work bowl, it cannot pick up all the flour when small amounts are processed.

Whichever blade you use, always push it down as far as it will go on the motor shaft.

Measuring the flour

It's best to weigh it. If you don't have a scale, or the recipe doesn't specify weight, measure by the "stir, scoop and sweep"

method. Use a standard, graduated dry measure, not a cup for liquid ingredients.

With a spoon or fork, *stir* the flour in its container. With the dry measure, *scoop* up the flour so it overflows. With a spatula, knife or chopstick — being careful not to press down — *sweep* excess flour back into the container so the top of the measure is level.



Proofing the yeast

The expiration date is marked on the packages. To be sure your yeast is active, dissolve it in a small amount of warm liquid (about 1/3 cup for one package of dry yeast). If the recipe includes a sweetener like sugar or honey, add a tablespoon with the yeast. If no sweetener is called for, add a pinch. *The yeast won't foam without it.* Let the mixture stand until it foams — up to 10 minutes.



Processing dry ingredients

Put the flour in the work bowl with all the other dry ingredients. If the recipe calls for herbs, oil or solid fats like butter, add them with the flour. Turn the machine on and let it run for about 20 seconds. (Cheese, nuts and raisins may be added with the dry ingredients or during the final kneading. To leave them almost whole, add them 5 seconds before you stop kneading. For a finer texture, add them sooner.)

Adding liquids

All liquid should be added through the feed tube while the machine is running. Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid sloshes or splatters, stop adding it but do not turn off machine. Wait until ingredients in bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube opening. Do not pour liquid directly onto bottom of bowl.

Follow the recipe carefully. It is important to add enough liquid to make the dough soft enough to knead. Kneading dough that is too stiff can strain the machine.

The temperature of liquids used to dissolve and activate yeast must be between 105° and 120°F. Yeast cells are not activated at temperatures lower than this and they die when exposed to temperatures higher than 130°F.

All liquid *except* that used to activate yeast should be cold, to min-

imize the possibility of overheating the dough. You must never knead a yeast dough to a temperature higher than 100°F. Doing so will slow or even prevent the action of the yeast.

Kneading bread dough

Do not try to use the machine to knead dough that is too stiff to knead comfortably by hand. Doing so can strain the machine.

After the dough starts to clean the inside of the work bowl completely and forms a ball, process it for 60 seconds to knead it. Stop the machine and test the dough to be sure it's properly kneaded. Typical bread dough should have a soft, pliable texture and it should feel slightly sticky. Stretch the dough with your hands to test it. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Make sure that the blade is firmly pressed back into place after removing the dough to test it.

Kneading dough for coffee cakes, batter bread and brioche

Process dough for at least 30 seconds after all the ingredients are incorporated. It will not clean the inside of the work bowl. If necessary, scrape the bowl and process for 5 more seconds.

Rising

Put the dough in a large, lightly floured plastic bag. Squeeze out all the air and close the end with a wire twist, allowing space for the dough to rise.

Or put the ball of dough in a large bowl coated with soft butter or vegetable oil. Roll the dough around to coat its entire surface. Cover it with a damp towel or a piece of oiled plastic wrap.

Let it rise in a warm, draft-free place — about 80°F. The rising time is usually about 1-1/2 hours but will vary from 45 minutes to several hours, depending on the type of flour and the humidity of the air. To test if the dough has risen enough, stick a finger in it. An indentation should remain. If it doesn't, let the dough rise more and test again. When it has risen enough, punch the dough down.

Shaping, finishing and baking

If you shape the dough in loaf pans, fill them only half full. Let rise until dough is just slightly above the top of the pan. If shaping free-form loaves, let them rise on an oiled baking sheet until at least doubled in bulk.

Making consecutive batches

You can make several batches of bread dough in a row.

The motor in the Pro Food Prep Center is extremely efficient. Follow the recipe for White Bread, pg. 51.

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Problems and Solutions with Typical Bread Dough

Blade doesn't incorporate ingredients

Always start processor before adding liquid. Add liquid in slow, steady stream, only as fast as dry ingredients absorb it. If you hear liquid sloshing, stop adding it but do not turn off machine. Instead, wait until ingredients in work bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube; do not pour liquid directly onto bottom of work bowl.

Blade rises in work bowl

Blade may not have been pushed down as far as it will go before processing started.

Excessively sticky dough can cause blade to rise even though it cleans inside of work bowl. If dough feels very sticky, reinsert blade and immediately add 2 tablespoons flour through feed tube while machine is running.

Dough doesn't clean inside of work bowl.

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in 2 batches.
- Dough may be too dry. If it feels crumbly, add water - 1 tablespoon at a time - while machine is running, until dough becomes moist and cleans inside of work bowl. Wait 10 seconds between additions of water.
- Dough may be too wet. While machine is running, add 1 tablespoon of flour. If necessary, add more - 1 tablespoon at a time - until dough cleans inside of work bowl and forms a ball.
- Plastic dough blade is intended only for recipes calling for at least 3-1/2 cups of flour (17-1/2 ounces, 495g). If your recipe calls for less flour, remove plastic dough blade and insert metal blade. Always use metal blade for recipes calling for less than 3-1/2 cups of flour, such as pizza dough.

Nub of dough forms on top of blade and does not become uniformly kneaded.

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

Dough feels tough after kneading

Divide dough into 2 or 3 pieces and redistribute evenly in bowl. Process 10 seconds or until uniformly soft and pliable.

Soft dough or liquid leaks onto base of food processor

Always start processor before adding liquid and add liquid only as fast as dry ingredients absorb it.

Motor stops

- Pusher assembly may have become unlocked. Push down pusher sleeve to lock it into place and continue processing.
- Cover may have become unlocked. Lock cover and continue processing.
- Power cord may have become unplugged. Plug machine in and continue processing.
- Excessive strain may have caused motor to overheat and stop. Wait for the motor to cool off, 5-10 minutes. A safety protector in the motor prevents it from excessive overheating. If the motor stops, turn the machine off. After 5-10 minutes, divide dough into 2 batches and complete processing. Pinch dough to make sure that it is not too stiff to knead comfortably by hand. If it is, add liquid - 1 teaspoon at a time - until dough is sufficiently moist to clean inside of bowl.

Dough doesn't rise

We recommend that you always test activity of yeast before using it by stirring it and at least 1/2 teaspoon sugar into about 1/3 cup warm liquid (105° - 120°F). Within 10 minutes foam should develop, indicating yeast is active. Do not use dry yeast after expiration date on package.

Avoid killing yeast cells by dissolving yeast in too warm water or overheating dough by excessive kneading. Dissolve yeast in about 1/3 cup of warm liquid at 105°-120° F. All other liquid should be cold.

Don't knead so long that it becomes overheated. The ideal temperature for kneaded dough is 80°F; it should never exceed 100°F.

Let dough rise in draft-free environment of about 80°-90°F.

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

Baked bread too heavy

Next time, feel dough to be sure it is uniformly soft, pliable and slightly sticky before setting it aside to rise. Let dough fully double in bulk in bowl or bag, punch it down, then let it double again after it is shaped.

PROBLEMS AND SOLUTIONS WITH TYPICAL SWEET DOUGHS

Motor slows down.

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in 2 batches.
- Don't process too long after all the ingredients are incorporated. These rich doughs will give you good results after only 30 seconds of kneading.

Blade doesn't incorporate ingredients.

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

Metal blade rises in work bowl

Blade may not have been pushed down as far as it will go before processing started. Machine may be overloaded.

Stop it, remove half of dough and process in 2 batches.

Motor stops

See comments under "Typical Bread Dough".

Dough doesn't rise

See comments under "Typical Bread Dough".



Nub of dough forms.



Dough is too dry.



Dough is too wet and sticky.

PREPARING FOOD FOR SLICING AND SHREDDING

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Round fruits and vegetables

Before processing onions, apples and other large, round fruits and vegetables, trim them with a knife. Cut the bottom end flat, to make the food lie stable on the disc.

Place the food in the feed tube, flat side down. Position it as far left as possible, to prevent it from tilting when being processed.

Choose fruits that are firm and not too ripe. Always remove large hard pits and seeds from fruits before processing. Seeds from citrus fruits need not be removed. You may remove the rind before slicing or shredding, or leave the rind on.

Whole peppers are an exception

Remove the stem and cut the stem end flat. Remove the core and scoop out the seeds. Leave the end opposite the stem whole, to keep the structure stiff. This ensures round, even slices.

Large fruits like pineapple and cantaloupe

Cut them in half and remove the seeds or core. If necessary, cut the halves into smaller pieces to fit the feed tube. Remember to cut the ends flat.

Cabbage and iceberg lettuce

Turn the head on its side and slice off the top and bottom, leaving a center section about 3 inches deep. Remove the core and cut the center section in wedges to fit the feed tube. Remove the core from the



PREPARING FOOD FOR SLICING AND SHREDDING

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bottom piece and cut it and the top piece into wedges to fit the feed tube. The optional 2mm or 1mm Slicing Discs are excellent for slicing cabbage for coleslaw.

If the fruit or vegetable doesn't fit

Try inserting it from the bottom of the feed tube. The opening there is slightly larger.

Pack the feed tube for desired results

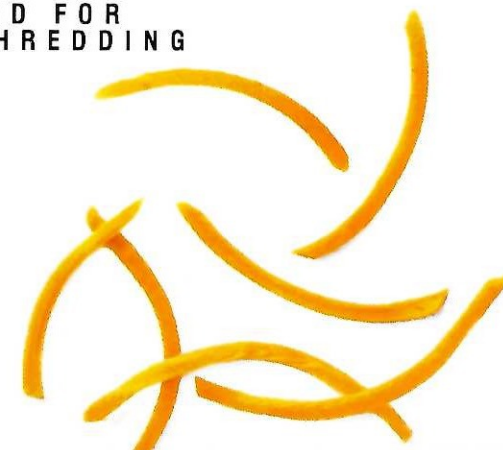
For long slices or shreds, cut the food in feed tube widths and pack the pieces horizontally.

For small, round, slices or short shreds from carrots, zucchini and other long vegetables, cut them in feed-tube heights and pack them tightly upright.

Food should fit snugly, but not so tight that it prevents the pusher from moving.

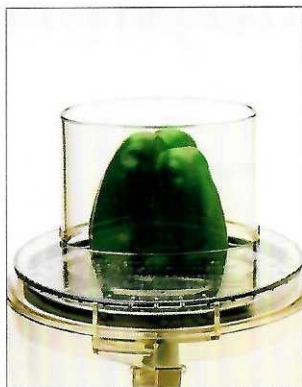
When slicing or shredding food, always use the pusher. **Never put your fingers or a spatula into the feed tube.**

Never push down hard on the pusher. Use *light* pressure for soft fruits and vegetables like bananas, mushrooms, strawberries and tomatoes, and for all cheese. Use *medium* pressure for most food — apples, celery, citrus fruit, potatoes and zucchini. Use *firm* pressure for really hard vegetables like carrots and yams.



PRACTICING SLICING AND SHREDDING

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1. Insert a slicing or shredding disc, put the cover on the work bowl and insert the prepared food in the feed tube.

2. Prepare the pusher assembly. Lock the small pusher in place and unlock the slide lock on the sleeve, so the pusher can move up and down freely.

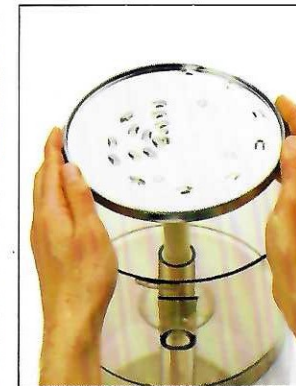
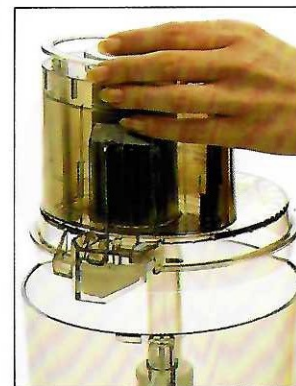
3. Slide the pusher assembly over the feed tube and push the sleeve down to lock it into place. Apply pressure to the pusher while pressing down the OFF/PULSE lever. Release the lever as soon as the food is sliced or shredded.

4. You can load the feed tube repeatedly without removing the work bowl cover. Simply grasp the pusher assembly with your fingers on the wide locking tab at the back of the sleeve. Press firmly on the tab and lift up. The pusher assembly will come off easily, leaving the cover and feed tube in place. Your other hand is free to reload the feed tube.



REMOVING SLICED OR SHREDDED FOOD

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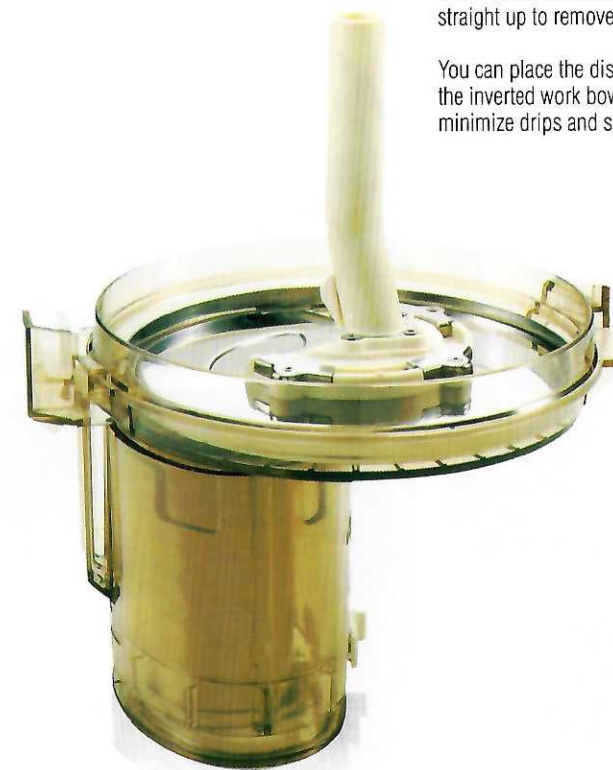


Before you do anything, wait for the disc to stop spinning.

When it does, remove the cover first. Hold the pusher assembly with your fingers away from the locking tabs on back and turn it clockwise. Lift, and the pusher assembly and cover will come off together.

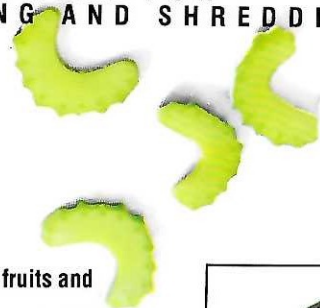
Remove the slicing or shredding disc before removing the work bowl. Place two fingers under each side of the disc and lift it straight up. Then turn the bowl clockwise to unlock it from the base and lift it straight up to remove it.

You can place the disc on top of the inverted work bowl cover, to minimize drips and spills.



TECHNIQUES FOR SLICING AND SHREDDING

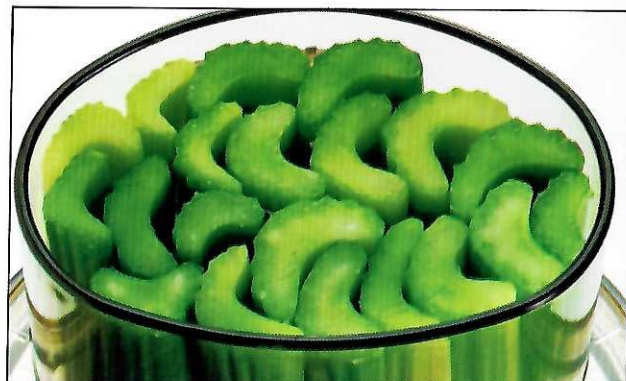
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Small, round fruits and vegetables

For large berries, radishes and mushrooms, trim the opposite ends flat with a knife. Insert the food through the feed tube, standing each piece on a flat end. You can fill the tube to about 1 inch from the top. The bottom layer gives you perfect slices for garnish.

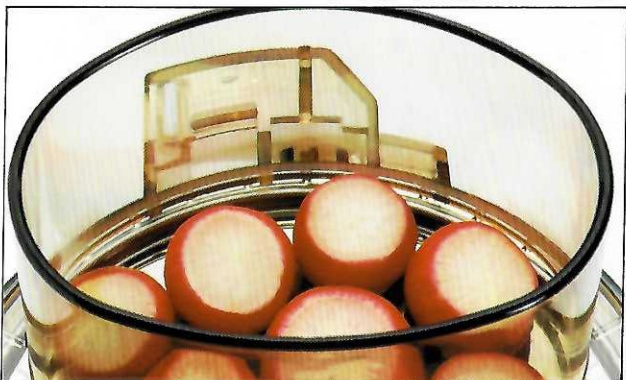
If you want all the slices to be perfect, it's best to process one layer at a time.



Long fruits and vegetables

Trim food like bananas, celery, and zucchini by cutting them into pieces a little shorter than the feed tube. Cut both ends flat. (Use a ruler as a guide, or the pusher assembly with the pusher pulled out as far as it will go.)

Fill the feed tube with the pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways as they are sliced or shredded.



Small amounts of food

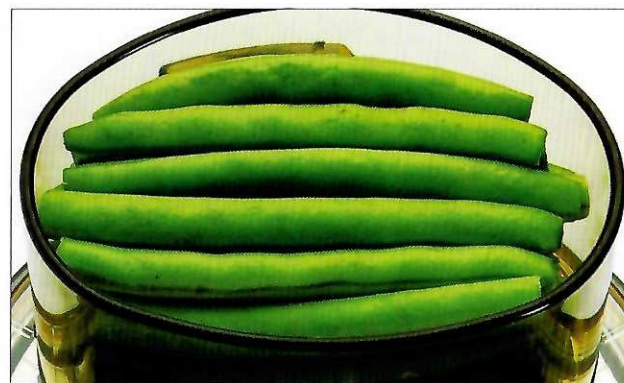
Use the small feed tube and the small pusher. Remove the small pusher from the pusher assembly. Slide the pusher assembly over the feed tube and press the sleeve down to lock it into place. Be sure the slide lock on the sleeve is locked.

Cut the food in lengths a little shorter than the feed tube. If you are slicing one or two long, thin vegetables like carrots, push them against the left.



TECHNIQUES FOR SLICING AND SHREDDING

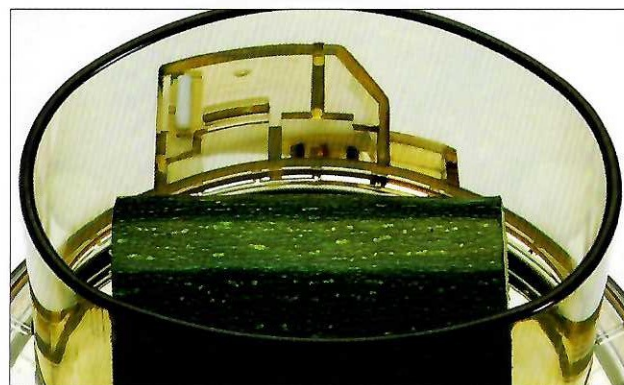
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few vegetables that are wide at one end and narrow at the other — carrots, celery or scallions — cut them in half and pack in pairs, one wide end up, one narrow end up.

French-cut green beans

Trim fresh green beans to feed tube widths. Blanch them for 60 seconds in boiling salted water. Plunge them immediately into cold water to stop the cooking. When they are cold to the touch, drain and dry them. Stack them in the feed tube horizontally to about one inch from the top. Use the slicing disc.



Be sure the small pusher is locked and the slide lock on the sleeve is unlocked. Apply light pressure to the pusher and press the OFF/PULSE lever until beans are sliced.

To make long, horizontal slices of raw zucchini or carrots, use the same procedure.

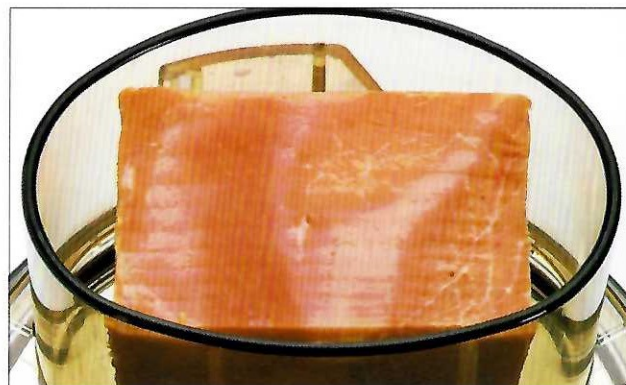
Matchsticks or julienne strips

Process the food twice — “double-slice” it. Insert any large fruit or vegetable — potatoes, turnips, zucchini, apples — in the feed tube horizontally. Apply pressure to the pusher while pressing the OFF/PULSE lever until the food is sliced. You will get long slices. Remove the slices from the work bowl and reassemble them as shown. Reinsert them in the feed tube, wedging them in tightly. Slice them again. You will obtain long julienne strips. With the optional Square Julienne Discs, you can make square julienne strips in one operation.



Cooked meat and poultry

The food must be very cold. If possible, use a chunk of food just large enough to fit the feed tube. To make julienne strips of ham, bologna or luncheon meat, stack slices of them. The roll or fold them double and stand them upright in the feed tube, wedging in as many rolls as possible. This technique works better with square or rectangular pieces than with round ones.

**Uncooked meat and poultry**

Cut the food into pieces to fit the feed tube. Boned, skinned chicken breasts will usually fit when cut in half crosswise. Wrap the pieces in plastic wrap and put them in the freezer. They are ready to slice when they pass this "knife test". They are easily pierced with the tip of a sharp knife although semi-frozen and hard to the touch. Stand them in the feed tube, cut side down, and slice them *against* the grain, using firm pressure on the pusher. Or lay them flat in the feed tube, as many as will fit, and slice *with* the grain, using firm pressure.

**Frankfurters, salami and other sausages**

If the sausage is soft, freeze it until hard to the touch but easily pierced with the tip of a sharp knife. Hard sausages need not be frozen. If the sausage is thin enough to fit in the small feed tube, use that tube. Otherwise, cut the sausage into pieces to fit the large feed tube completely. Stand the pieces vertically, packing them in tightly so they cannot tilt sideways.

**Firm cheese like Swiss and Cheddar**

Cut the cheese into pieces to fit the feed tube. Put it in the freezer until it is semi-frozen — hard to the touch but easily pierced with the tip of a sharp knife. Stand the pieces in the feed tube and apply light pressure to the pusher.



IMPORTANT: Never try to slice soft cheese like mozzarella or hard cheese like Parmesan. You may damage the slicing disc or the food processor itself. You can successfully shred most cheeses except soft ones. The exception is mozzarella, which shreds well if thoroughly chilled. Hard cheeses like Parmesan shred well only at room temperature. Therefore, only attempt to slice or shred mozzarella when well chilled and Parmesan when at room temperature.

TYPE OF CHEESE	CHOP	SHRED	SLICE
Soft <i>Brie, Camembert, mozzarella, ricotta, Liederkranz, cottage, cream</i>	yes	no	no
Semi-Soft <i>blue, Fontina, Bel Paese</i>	yes	yes chill chill	no
Semi-Hard <i>Cheddar, Monterey Jack, Longhorn, Swiss, Jarlsberg, Edam, Gouda, Provolone</i>	yes	yes chill chill chill chill	yes chill chill chill chill
Hard <i>Parmesan, Romano, Pecorino, Sapsago</i>	yes	yes room temp	no

IF YOU HAVE A PROBLEM

Most problems with the food processor are easily solved. Here are some possible problems and their solutions.

Food is unevenly chopped

Either you are trying to process too much food at one time, or you are running the machine continuously instead of pulsing on and off until pieces of food are no larger than 1/2-inch cubes.

Liquid leaks from bottom of bowl onto motor base

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

Liquid leaks out between bowl and cover when machine is running

You added too much liquid. Never use more than:

3-cups thin, 6 cups thick liquid.

The thicker the liquid, the more you can use. The figures above are for thick mixtures like pancake or cake batter.

Slices are uneven or slanted

Pack feed tube more carefully as described on pages 23 and 24. Maintain even pressure on pusher.

Carrots or similar food falls over in feed tube

Cut food into enough short pieces of equal height to fill feed tube. To slice one or two pieces, use small feed tube. Cut carrots in half and insert one piece point down and the other stem down.

Sliced or shredded food piles up on one side of work bowl

This is normal. Remove disc occasionally and even out processed food. When food gets close to bottom of disc, empty work bowl.

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

This is normal. In most cases, you can shred more of the food by moving the large pusher up and down, allowing the piece to be shredded, or by repositioning the piece in the feed tube and reshredding it.

Soft cheese like mozzarella spreads out and collects on top of shredding disc

The cheese was not cold enough, or the pressure on the pusher was too great. To shred soft cheese, do not push on the pusher but let the cheese go through by itself. Tap on the pusher to guide it through.

CLEANING AND STORING

Keep your Food Prep Center ready to use on a kitchen counter. When it's not being used, leave it unplugged. Don't leave it with the pusher assembly in locked position; this could damage the on-off mechanism.

Store the blades and discs as you would sharp knives — out of the reach of children. The Disc and Blade Holders, optional accessories, offer safe and convenient storage.

All parts except for the motor base are dishwasher-safe, and we recommend washing them in the dishwasher. Insert the work bowl upside down. Remember where you place sharp blades and discs, and unload the dishwasher carefully.

To simplify cleaning, rinse the work bowl, cover, pusher assembly and blade or disc immediately after use so food won't dry on them. Openings at the bottom of the large pusher provide drainage and make cleaning easy. If food lodges in the pusher, remove it by running water through or by using a bottle brush.

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 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 Lexan® plastic, which is shatter-resistant and heat-resistant. It should not be placed in a microwave oven. The tube at the back of the bowl houses the plastic rod that activates the motor.

Chopping certain foods may scratch or cloud the work bowl. Among them are ice, 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.

The base housing is made of a tough plastic with high impact resistance. Its smooth surface will look new for years. Keep a sponge handy as you work and wipe spills from the base.

Four rubber feet on the underside keep the base from moving on most work surfaces when the machine is processing heavy loads. If the feet leave spots on the counter, spray them with a spot remover like Fantastik or K2-R 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 non-abrasive cleaning powder.

To clean the inside of the detachable stem, slide the stem release bottom on the side up as far as it will go and hold it there as you run water through the stem.

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.

FOR YOUR SAFETY

Like all powerful electrical appliances, a Pro Food Prep Center should be handled with care. Follow these guidelines to protect you and your family from misuse that could cause injury.

► Handle metal blade and discs carefully. Their cutting edges are very sharp.

► Always place disc on flat stable surface before connecting detachable stem.

► Never put blade or disc on motor shaft until work bowl is locked in place.

► Always be sure that blade or disc is down on motor shaft as far as it will go.

► Always insert metal blade in work bowl before putting ingredients in bowl.

► When slicing or shredding food, always use pusher. Never put your fingers or spatula into feed tube.

► Always wait for blade or disc to stop spinning before you remove pusher assembly or cover from work bowl.

► Always remove work bowl from base of machine before you remove metal blade or dough blade.

► Be careful to prevent metal blade from falling out of work bowl when emptying bowl. Remove it before

tilting bowl, or hold it in place with your finger, a spatula or a spoon.

► Do not use pusher assembly if sleeve becomes detached from pusher. Call Cuisinart Customer Service immediately. Our toll-free number is listed in the warranty.

SOME TECHNICAL DATA

The motor in your food processor operates on standard line operating current. The appropriate voltage and frequency for your machine are shown on a label under 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 off before proceeding. It will usually cool off 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 a fast-stop circuit stops it instantly when the pusher assembly is unlocked.

CUISINART® PRO FOOD PREP CENTER THREE-YEAR LIMITED WARRANTY ON THE ENTIRE MACHINE.

FIVE-YEAR FULL WARRANTY ON MOTOR

This warranty supersedes all previous warranties on Cuisinart® Pro Food Prep Center.

This warranty is available to consumers only. You are a consumer if you are the owner of a Cuisinart® Pro Food Prep Center that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Pro Food Prep Center will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We warrant that the motor for your Cuisinart Pro Food Prep Center will be free of defects in material or workmanship under normal home use for five years from the date of original purchase. This motor warranty covers the motor and excludes all other parts in the motor base assembly area such as the upper and lower plastic housings, work bowl and cover, blades and all electrical components and vertical projecting motor shaft sheath.

We suggest that you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of

original purchase. However return of the warranty registration card is not a condition of this warranty.

If your Pro Food Prep Center should prove to be defective within the warranty period, we will repair it, or if we think necessary replace it, without charge to you. To obtain warranty service, simply call our toll-free number 800-726-0190 for additional information from our Customer Service Representatives. Or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, New Jersey 08520. To facilitate the speed and accuracy of your return, please enclose a check or money order for \$10.00 shipping and handling. **DO NOT SEND CASH.**

Under California law, only proof of purchase is required. California residents should call 1-800-726-0190 for shipping instructions. If the problem with the machine is determined to be a defect of the motor within the warranty period all postage and handling charges will be refunded.

Please be sure to include a return address, daytime telephone number, description of the product defect, product serial number, original date of purchase, and any other information pertinent to the product's return.

Your Pro Food Prep Center has been manufactured to the strictest specifications and has been designed for use with the Cuisinart® Pro Food Prep Center authorized accessories and replacement parts. This warranty

expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental damages, so this may not apply to you.

This warranty gives you specific legal rights, and you may have other legal rights which vary from state to state.

Warning:

Our Pro Food Prep Center, Food Processors, and Accessories have been carefully designed and manufactured with the highest quality materials to assure your satisfaction and safety when you use them. Although accessories sold by companies other than Cuisinart may be compatible with your Cuisinart® machine, they may also be extremely dangerous, and expose the user to serious injury.

We specifically caution you not to use other brand accessories, such as juicers, which permit your machine to operate with exposed cutting of shredding discs. We also caution you not to use the large feed tube on this machine with machines built by other manufacturers.

If you have any questions about the safety feature of your Cuisinart® Pro Food Prep Center or any other Cuisinart® product, please call us at the toll-free number that appears above.

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TIP: Use the Compact Cover for added convenience when your recipe calls for chopping, mixing, pureeing or kneading. It is particularly useful when you are preparing baked goods such as cakes, cookies, pies and bread.