

**CUISINART® FOOD PROCESSOR MODEL DLC-8E
LIMITED TWO-YEAR WARRANTY**

**LIMITED ADDITIONAL TWENTY-EIGHT YEAR WARRANTY
AS TO ROTOR, STATOR AND MOTOR SHAFT BEARINGS**

We warrant to you that your Cuisinart® food processor Model DLC-8E, when purchased by you in the original factory sealed carton, will be free of defects in material and workmanship under normal home use for two years from the date of original purchase. We also warrant that the rotor, stator and motor shaft bearings of such Cuisinart® food processor Model DLC-8E will be free of defects in material and workmanship under normal home use for an additional 28 years.

THIS WARRANTY IS VALID ONLY IF YOUR FOOD PROCESSOR WAS PURCHASED BY YOU IN ITS ORIGINAL FACTORY-SEALED CARTON AND IF YOU HAVE PROPERLY REGISTERED YOUR FOOD PROCESSOR WITH US BY COMPLETING AND RETURNING THE ENCLOSED WARRANTY REGISTRATION CARD WITHIN 30 DAYS OF ORIGINAL PURCHASE.

If your food processor should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our customer service, toll free at 800-243-8540 (Connecticut residents please call collect 622-4608) or write to Customer Service at Cuisinarts, Inc., 411 West Putnam Avenue, Greenwich, Connecticut 06830. DO NOT SEND THE FOOD PROCESSOR TO THIS ADDRESS. We will furnish you with complete packing and shipping instructions, together with a return authorization number and shipping address.

If your food processor is returned to us for service from anywhere within the United States (excluding Hawaii and Alaska) during the first two years from date of original purchase, we will reimburse you for your approximate shipping costs, based upon applicable rates for insured parcel post, special handling, from your area.

Your Cuisinart® food processor has been manufactured to the strictest specifications and has been designed for use with Cuisinart® food processor Model DLC-8E authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those which have been authorized by Cuisinarts.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

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

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

WARNING

We are concerned about your safety.

Our food processors and accessories are carefully designed and manufactured with high quality materials to assure your satisfaction and safety when you use them. Although accessories sold by companies other than Cuisinarts may be compatible with your Cuisinart food processor, 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 food processor to operate with exposed cutting or shredding discs.

If you have any questions about the safety features of your Cuisinart food processor, please call us at the toll free number which appears on the above warranty.

Cuisinart®

FOOD PROCESSOR — MODEL DLC-8E



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Blades are sharp. Handle carefully.
3. Do not use pusher assembly if sleeve becomes detached from pusher.
4. To avoid injury, never place cutting blade or discs on base without first having put the bowl properly in place.
5. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A plastic scraper may be used but must be used only when the food processor is not running.
6. To protect against risk of electrical shock do not immerse base in water or other liquid.
7. Close supervision is necessary when any appliance is used by or near children.
8. 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.
9. Avoid contacting moving parts. Never feed food by hand when slicing or shredding. Always use food pusher.
10. Make sure motor has completely stopped before disassembling.
11. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
12. The use of attachments not recommended or sold by Cuisinarts, Inc. may cause fire, electric shock or injury.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. This processor is for household use only. Use it only for food preparation as described in this book.
16. Do not attempt to defeat the cover interlock mechanism.
17. Be certain cover is securely locked in place before operating appliance.

SAVE THESE INSTRUCTIONS

Cuisinart®

FOOD PROCESSOR — MODEL DLC-8E

INSTRUCTION BOOK

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INTRODUCTION

In 1973 we introduced the first Cuisinart food processor and it created a revolution in the kitchen. Its impact on home cooking has been enormous: millions of processors have been sold, dozens of cookbooks have been published, technique classes are taught throughout the country, special courses have been added to college curricula.

Since 1973 we have learned a great deal about food processors. Your new DLC-8E embodies what we have learned and features meaningful improvements over existing models. As you become acquainted with your new DLC-8E, you will be able to enjoy these advantages.

FEED TUBE. The DLC-8E features an expanded feed tube that allows you to make circular slices of vegetables like tomatoes and potatoes, or of fruits like oranges and apples. You can obtain slicing results that were previously possible only with commercial machines.

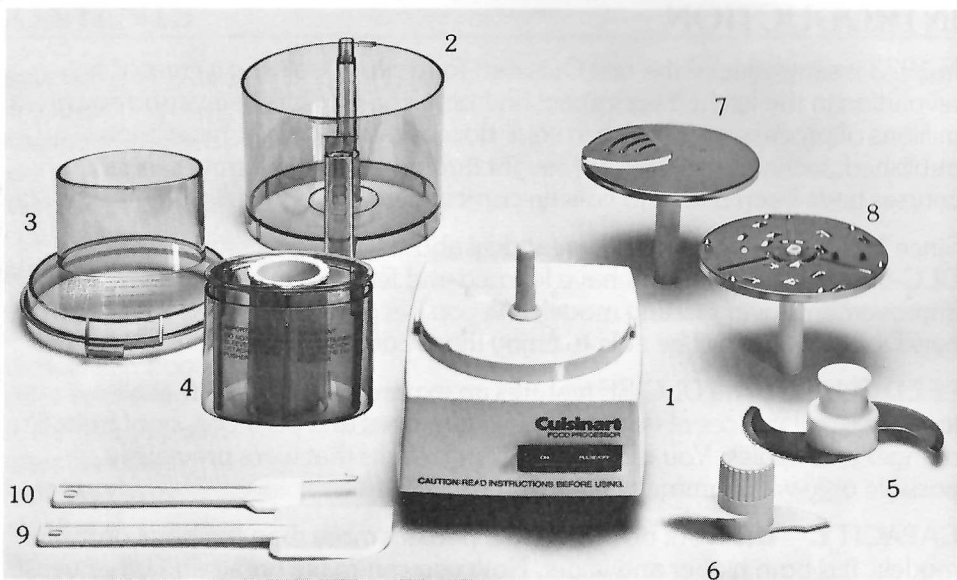
CAPACITY. The work bowl holds 22 percent more than the bowl on earlier models. It is both higher and wider. Now you can make bread and other yeast doughs using up to 5-3/4 cups of flour (about 2-3/4 pounds of bread dough) in 90 seconds.

POWER. Because the DLC-8E has a considerably stronger motor than earlier models, it can handle those 5-3/4 cups of flour without any strain. It will allow you to process larger loads and do it faster, too. Many recipes that formerly required multiple steps can now be done in one.

PULSE ACTION. An efficient on/off system gives you fingertip control. On the base of the DLC-8E, there are two levers. Press the left one and the processor goes on and stays on; press the right one and the machine stops. Press the right one again and the machine stays on for as long as you hold the lever down. You determine how fast and how long to pulse.

DISC AND BLADES. The DLC-8E slicing disc gives you large, clean slices. Using a double-slicing technique described in this booklet, you can make long french-fry or julienne strips of potato, zucchini or other foods. The shredding disc produces long, attractive shreds. There is a new short plastic blade designed especially for yeast doughs.

The more you learn about your food processor, the more useful you will find it. We urge you to read this instruction book thoroughly and carefully — in fact, read the operating instructions and the technique section several times. Be sure that everyone in your household who has access to this machine is completely familiar with the instruction book.



DESCRIPTION OF PARTS

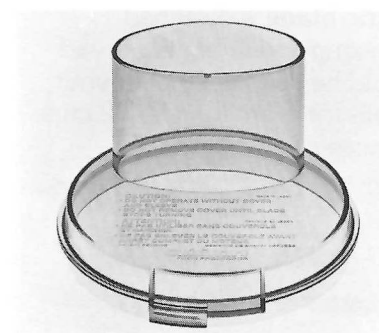
The Cuisinart DLC-8E food processor is a compact, versatile appliance that can perform an amazing variety of functions. It can mince, chop, grate, shred, slice, blend, puree, mix and knead — all with great speed.

Completely assembled, the processor occupies very little counter space. It is only 6-1/2 inches wide by 8-1/2 inches deep and 14 inches high. With the cover inverted for storage, it measures only 10-1/2 inches high and can be stored under a low cabinet. It consists of the following parts:

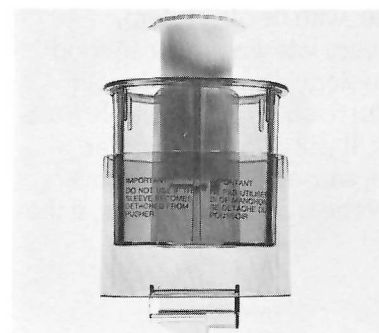
1. A base containing a powerful motor with a protruding shaft and two control levers.
2. A work bowl that locks onto the base.
3. A cover with a large feed tube.
4. A pusher assembly that slides over the feed tube and locks onto the work bowl. The assembly contains a sleeve, a large pusher with a central open tube and a small pusher that locks into the tube.
5. A stainless steel blade for chopping and mixing.
6. A short plastic blade for mixing dough.
7. A serrated slicing disc with an offset stem.
8. A shredding disc.
9. A plastic spatula.
10. A plastic tool for cleaning blades.

The sturdy **base** is made of polycarbonate, a very tough plastic with high impact strength. It has a smooth, easy-to-clean surface that will look like new for years. Its four rubber feet help to keep the base from moving on the counter when the machine is processing heavy loads.

The transparent **work bowl** and **cover** are made of shatter-resistant, heat-resistant Lexan plastic. The shape of the work bowl and the removable chopping, slicing and shredding tools make it easy to remove food from the bowl and to clean it.



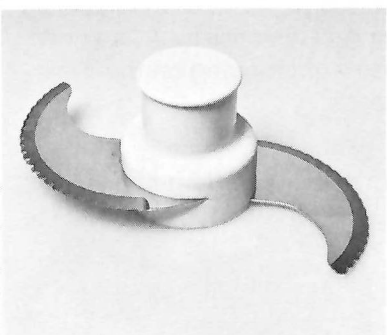
The cover serves two functions: it encloses the food during processing and it contains a built-in feed tube through which food enters the work bowl. The feed tube on the DLC-8E is larger than the feed tube on any previous Cuisinart model. You can put whole fruits and vegetables as large as apples or tomatoes in this feed tube, and make beautiful, even, circular slices of them.



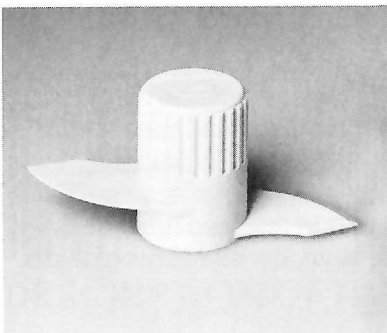
The **pusher assembly** consists of three parts: the sleeve, a large pusher that is permanently attached to the sleeve, and a small removable pusher that fits into the central tube of the large pusher and locks into place.*



The sleeve slides over the feed tube and locks the cover onto the bowl. The large pusher has a central tube that forms a small feed tube of just the right size for many single vegetables like cucumbers, zucchini and carrots. You also use the small feed tube to add ingredients to the machine while it is running. When the small feed tube is not in use, the small pusher must always be inserted into the tube and locked into place.



The **metal blade** is the master tool, the one used most frequently. It chops raw and cooked foods including fruits, vegetables and meats to any degree of fineness. It grates nuts and hard cheeses. It mixes sauces, spreads, pastries and batters.



The **short plastic blade** is designed especially for mixing and kneading bread doughs. It should be used whenever your bread recipe calls for more than 3-1/2 cups flour (17-1/2 ounces).



The **slicing disc**, with its offset stem, represents the very latest advance in food processor technology. Its blade is longer, making beautiful round slices of whole fruits and vegetables. It will also slice slender loaves of bread, sausage, cooked meats, well-chilled raw meat and even butter, if the stick is very cold.



The **shredding disc** will shred Cheddar, Swiss, Parmesan and other cheeses of similar textures into long, attractive shreds. It also will shred carrots, onions, radishes, cucumbers, zucchini and other vegetables. It will process nuts and chocolate into a dry, finely chopped texture for use as a garnish or ingredient.

HOW TO ASSEMBLE

1. Place the base of the food processor on a kitchen counter near an electrical outlet, positioning it so that you are looking at the front of the machine. Do not plug in the electrical cord.



2. Pick up the bowl, holding it in both hands with the handle toward you. Place the bowl on the base with its central tube over the protruding motor shaft and its handle slightly left of the center front. Turn the bowl counter-clockwise until it locks into position. The narrow tube opposite the handle contains an interlock that prevents the machine from operating unless the cover is properly positioned on the bowl.



3. Place the desired cutting blade or disc on the motor shaft and let it drop into place. Note that both sides of the motor shaft are flattened near the top, one side more than the other. There are matching flat sides on the inside of the support stem attached to each blade or disc. (Many blades and discs have a diagram on top showing where the longer flat side is.) When the flat sides are lined up, the blade or disc will slip easily into place over the motor shaft. Be sure the blade or disc is securely in place — as far down as it will go.



When using the slicing disc, rotate the disc after inserting it so the blade is positioned at about 8 o'clock.

4. Place the cover on the bowl, with the feed tube positioned away from you and slightly to the right of the center back of the bowl.



5. Pick up the pusher assembly, holding it with the projecting locking device away from you. Make sure the small pusher is locked into the central tube of the large one. To lock the small pusher, turn it around in the central tube of the large pusher until the tabs on opposite sides of the small pusher slide under the ridges on the long sides of the large pusher.



6. Slide the pusher assembly over the feed tube on the food processor cover. Turn the feed tube counter-clockwise to lock the cover onto the bowl.

Be sure that both the locking device on the bowl and the locking device on the pusher assembly are securely locked into place.

7. Use the large or small pusher to guide foods through the feed tube.

HOW TO OPERATE

1. After assembling the processor with the desired blade or disc in place, the pusher assembly in place and the cover locked in position, plug the cord into a 120 volt AC outlet. Make certain that the cord does not hang over the counter.

2. To start the motor, press the ON lever. To stop the motor, press the PULSE/OFF lever. Press the PULSE/OFF lever again and the motor will stay on for as long as the lever is down. You determine the length and frequency of the pulse action. This feature enables you to regulate precisely the chopping, mincing, blending or mixing action of the processor. You can process foods to just the desired texture or consistency.



3. Always wait until the blade or disc comes to a complete stop before removing the cover. The motor stops within four seconds after power is turned off.

HOW TO DISASSEMBLE

1. To disassemble the machine, first remove the plug from the electrical outlet. Next remove the cover with the pusher assembly. Turn the cover clockwise to release the lock, then lift it off the bowl.
2. Turn the bowl clockwise to release the lock, then lift it off the base. Never attempt to remove the bowl when the cover is in the locked position.
3. Always lift the blades from the bowl after removing the bowl from the base of the machine. Remove the discs from the bowl before removing the bowl.

SAFETY PROCEDURES

Your DLC-8E food processor was designed for safe, efficient and trouble-free use. As when using any powerful tool, you should follow certain common-sense rules to protect you and your family from injury due to misuse.

- Handle the metal blade and discs carefully. The cutting edges are very sharp.
- **DO NOT USE THE PUSHER ASSEMBLY IF THE SLEEVE BECOMES DETACHED FROM THE PUSHER.**
- Never put any blade or disc on the motor shaft until the work bowl is locked in place.
- Always make certain the blade or disc is set down on the motor shaft as far as it will go.
- When using the metal blade, always insert it before putting ingredients in the work bowl.
- When shredding or slicing, always use the pusher. Never put your fingers in the feed tube.
- **ALWAYS WAIT FOR THE BLADE OR DISC TO STOP SPINNING BEFORE REMOVING THE COVER FROM THE WORK BOWL.**
- Always remove the bowl from the processor before removing the metal or plastic blade.
- When emptying the bowl after using the metal blade, be careful not to let the blade fall out on your fingers. Remove it before tilting the bowl, or hold the blade in place with your hand or a spatula or spoon.

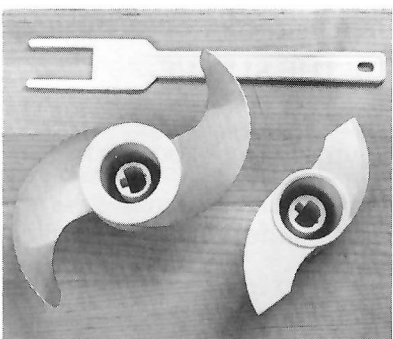
CARE AND MAINTENANCE

When your food processor is not in use, unplug the cord from the electrical outlet. Do not store the processor with the cover in the locked position. This places unnecessary strain on the ON/OFF switch.

You will use your food processor more than any appliance you have owned. Keep it on a kitchen counter in a convenient location. Store the blades and discs in a convenient, safe place, as you would sharp knives — out of reach of children.

To simplify cleaning, rinse the bowl, cover, pusher assembly and blade or disc immediately after use so that food will not dry on the surface. All parts except the motor base are dishwasher-safe. Unload the dishwasher carefully, remembering where you placed the sharp blade and discs.

If you wash the blade and discs by hand, handle them carefully and avoid putting them in soapy water where they may be lost from sight. A good technique for cleaning the metal blade is to fill the work bowl with soapy water. Then, holding the blade by the plastic center, move it up and down the center shaft of the bowl rapidly. The agitation usually cleans the blade quickly. Spraying is another good cleaning method. If necessary, use a brush.



The plastic tool included with your machine simplifies cleaning the underside of the metal and plastic blades. A very narrow brush also is handy for cleaning the underside of the blades.

When washing the work bowl, be sure to wash the tube portion. Do not allow food particles to harden in this area. Keep a sponge handy as you work and wipe spills from the base. Do not use abrasive material on any parts and do not immerse the base or cord in water or any other liquid.

Chopping certain ingredients may scratch or cloud the bowl. These include ice, frozen meat and whole spices. If you like to prepare your own spice blends, you may want to acquire a second bowl for that purpose. Process only cheese that is soft enough for the tip of a sharp knife to pierce it easily or it may scratch the bowl.

To use standard straight-stem discs. You can use standard straight-stem accessory discs with your food processor that features the expanded feed tube. You can shred or julienne or French-fry cut with standard straight-stem accessory discs. The only precaution is to make sure that the foods to be processed do not cover the center portion of these standard discs. Proceed as follows.

Cut the food into pieces as long as the expanded feed tube opening on your Cuisinart food processor. Remember that the feed tube is a little larger at the bottom than at the top. The height of the food to be processed should be a little less than the height of the expanded feed tube. The food must not be so wide that it covers the center portion of the standard disc. You will obtain much longer shreds, julienne strips and French-fry shapes than can be obtained from a food processor with a standard-size feed tube.

PRACTICE WITH FOOD

When you understand how the machine works, practice with some food. Cut an onion into quarters or 1-inch pieces. Insert the metal blade and add the onion pieces to the work bowl. Put on the cover, slide the pusher assembly over the feed tube, and lock the cover into place. Process with several quick on/off pulses. Watch what happens. Each time the machine stops, the food drops to the bottom of the bowl so that it will be in the path of the blade when the motor is started again.

The on/off technique makes it possible to achieve an even chop without danger of overprocessing. Check the texture frequently by looking through the work bowl. If you want a finer chop, repeat pressing and releasing the PULSE/OFF lever until the desired texture is reached. Onions and other foods with a fairly high water content will end up as a purée, unless they are examined through the bowl after each pulse.

Next, try chopping other foods such as meat for hamburger or breakfast sausage. Read the technique section in this book for details about the correct procedure. To become familiar with the shredding and slicing discs, try the coleslaw recipe, or shred some carrots and other vegetables. Then make some mayonnaise, pastry or bread — especially if you do not usually prepare these foods. You will be amazed at how quickly they can be prepared with complete success.

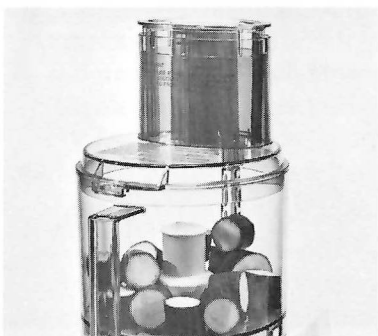
BASIC PROCESSING TECHNIQUES

Your food processing results will depend upon the freshness and quality of the ingredients you use, the size of the pieces you add to the work bowl or feed tube, the quantity of ingredients you process at one time and the type of processing action — continuous or on-and-off.

Once you understand the use of the blades and discs and the techniques for processing various foods, you will be able to adapt your favorite recipes to the food processor. Following are our processing suggestions, grouped according to food categories.

Vegetables

To chop onions, mushrooms, zucchini and other soft vegetables. Use the metal blade. Cut vegetables into 1-inch pieces. Place up to 2-1/2 cups of vegetable pieces in the work bowl, lock cover and pusher assembly into place and press the PULSE/OFF lever at the rate of 1 second on and 1 second off for 5



to 7 times. Check the texture. Repeat until the desired fineness is obtained. Use a spatula to scrape down any pieces of vegetable that adhere to the sides of the bowl. If you intend to chop to a very fine texture, you can chop up to 4 or 5 cups of vegetable pieces (depending on the vegetable) at a time. You will need to pulse more times, but once the vegetable is chopped moderately fine, you can process continuously. Check frequently to avoid overprocessing.

To chop carrots, potatoes, turnips and other harder vegetables. Use the metal blade. Cut vegetables into 1-inch pieces. Lock cover and large pusher assembly into place and remove small pusher. Press the ON lever. Drop the vegetable pieces through the small feed tube. After about 3/4 cup of the vegetable pieces have been added, stop the machine, remove the cover and add up to 1-3/4 cups more. (If all the vegetable pieces are added at once, the motor may stall if a piece gets wedged between the blade and the side of the bowl. If that should happen, remove the cover and lift out the blade to remove the wedged piece. Empty the bowl before you reinsert the blade and start processing again.)

To chop parsley and other fresh herbs. Use the metal blade. Be sure both bowl and herbs are thoroughly dry. Remove stems. Add leaves to bowl and process with pulse action until desired texture is reached.

To purée any cooked vegetable except potatoes. Use the metal blade. Cut cooked vegetables into 1-inch pieces. Place up to 2-1/2 cups of vegetable pieces at a time in the bowl and process until puréed. If using two vegetables in a combination purée, purée the harder vegetable first, then add the softer vegetable and purée again. Potatoes should not be processed this way because they develop an undesirable consistency.



To slice long vegetables like carrots, celery, zucchini and cucumbers. Use the slicing disc. Cut the vegetables into pieces a little shorter than 3 inches. Place a ruler on your cutting board as a guide, or lay the pusher assembly on the board, with the pusher pulled out as far as it will go. Cut both ends of the vegetable pieces flat. Fill the feed tube with the vegetable pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways. Slide the pusher assembly over the feed tube and turn it counterclockwise to lock the cover to the bowl.



Press down on the feed tube and hold down the PULSE/OFF lever until the vegetables are sliced. The appropriate amount of pressure — light, medium or firm — depends on the softness or hardness of the vegetable.

You would use light pressure for soft vegetables like mushrooms, medium pressure for vegetables like carrots, zucchini and cucumbers.



To slice a single long vegetable. Use the slicing disc and the small feed tube of the pusher assembly.

Cut both ends of the vegetable flat. Remove the small pusher from the pusher assembly; slide the assembly over the feed tube and lock the cover into place. Insert the vegetable into the small feed tube, pushing it against the left side of the tube. Press down with the small pusher and hold down the PULSE/OFF lever until the vegetable is sliced. **IMPORTANT:** Hold the large pusher down firmly while you are using the small feed tube.

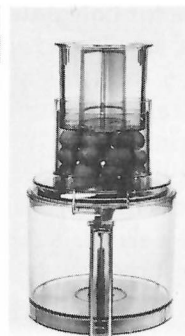


To slice a few long, thin vegetables. Use the slicing disc and the small feed tube. Cut the vegetables into lengths a little shorter than the height of the small feed tube — about 3-1/2 inches. You can use the small pusher as a guide. Cut both ends of the vegetable pieces flat and pack them into the small feed tube. If the vegetables are wide at one end and narrow at the other — like carrots or scallions — pack them in the tube in pairs with one wide end up and one narrow end up.

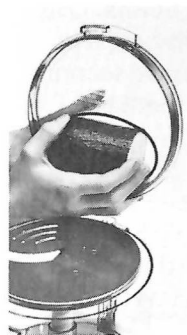
To slice round vegetables like onions, potatoes and green peppers. Use the slicing disc. Cut both ends flat and place the whole vegetable upright in the feed tube. It should be wedged against the sides so it won't tilt. Slide the pusher assembly over the feed tube and turn it counterclockwise to lock the cover to the bowl.

Apply pressure to the pusher and hold down the PULSE/OFF lever until the vegetable is sliced.

Prepare whole green peppers for slicing by cutting out just the center core and scooping out the seeds. Do not cut the ends flat; they keep the structure stiff ensuring even, round slices. Insert the pepper into the feed tube stem side down. If necessary, you can cut the inner parts of the ribs from the slices.

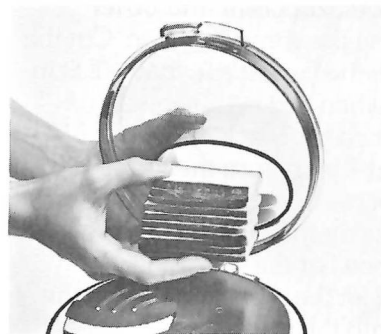


To slice small round vegetables like mushrooms and radishes. Use the slicing disc. Cut a flat end on one side of a few of the vegetables and lay them on top of the disc, inserting them through the feed tube. You can fill the feed tube to about 1 inch from the top, but to get perfect slices, it is best to process only one layer at a time.



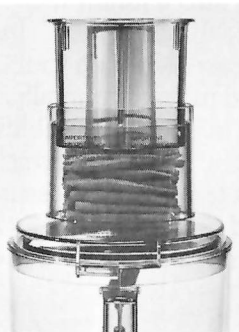
To slice vegetables into a julienne or matchstick cut. Use the slicing disc. Insert potatoes, zucchini, carrots or any root vegetable in the feed tube horizontally. You may want to wedge in larger vegetables from the bottom of the feed tube, which is even larger than the top. Apply pressure to the pusher and hold down the PULSE/OFF lever until the vegetable is sliced. You will get long slices like those shown.

Insert the stack of slices back into the feed tube, from the top or the bottom, wedging them to fit tightly. Slice again. You will obtain long julienne strips.

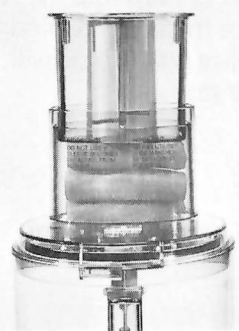




To cut cabbage for coleslaw. Use the slicing disc. Buy small heads of cabbage, cut them into halves, then into quarters. Remove the core. Fit a quarter into the feed tube with the core side at a right angle to the slicing disc. Apply moderate pressure to the pusher, and press the PULSE/OFF lever until all the cabbage is sliced. To obtain finer shreds, use the shredding disc.

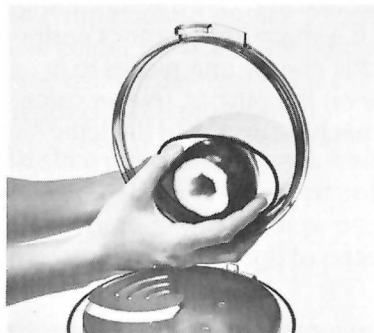


To prepare French-cut green beans. Use the slicing disc. Trim fresh green beans to 4-inch lengths. Blanch them for 60 seconds in boiling salted water. Plunge them into cold water to stop the cooking. When they are cold to the touch, drain and dry them. Stack them horizontally in the feed tube to about 1 inch from the top. Apply light pressure to the pusher and press the PULSE/OFF lever until all the beans are processed.



To shred carrots, zucchini and other vegetables. Use the shredding disc. Cut the vegetables into the largest size that will fit in the feed tube when laid in horizontally (about 4-1/4 inches). Stack the vegetable pieces to about 1 inch from the top of the feed tube. Process using steady, moderate to firm pressure on the pusher. Do not overload the bowl or the shredded vegetables will lift the disc upward and the disc may cut into the plastic cover. Never force the pusher when shredding or slicing.

To prepare mashed potatoes. First shred the cooked potatoes with the shredding disc. Then, using the metal blade, combine shredded potatoes (up to 2 cups at a time), hot milk, butter and seasonings in the work bowl. Pulse 3 or 4 times — only until the milk and seasonings are absorbed. Do not overmix.



Fruits

To chop, purée, slice or shred fruits. Use the same techniques as described for vegetables. Cut the fruit into 1-inch pieces for chopping. For slicing and shredding, leave it whole, or cut it into pieces that fit the feed tube. Cut the ends flat and lay them flat-side down on the slicing or shredding disc. If a fruit does not fit the tube from the top, try inserting it from the bottom, where the opening is slightly larger. Always remove the pits and seeds.

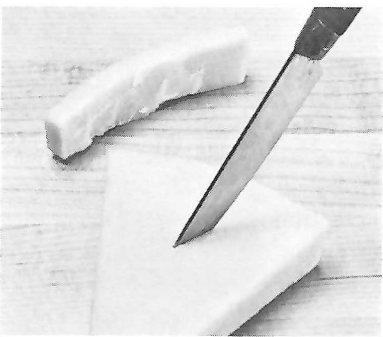
For best results in slicing, choose fruits that are firm and not too ripe. For long fruits like bananas, use the technique described for long vegetables. For small fruits like berries, use the technique described for mushrooms and radishes.

Citrus fruits usually slice better with the rind on. If you want to slice them with the rind off, choose firm fruits, not soft or mushy ones. To slice large fruits like cantaloupe or pineapple, halve them, seed or core them, and cut them into pieces that fit the feed tube.

To chop peel from citrus fruits. Use metal blade. Remove peel from a lemon, lime or orange in a thin layer with a vegetable peeler. Leave the pith (white bitter part) on the fruit. Cut into 2-inch lengths and process until finely chopped with 1/2 cup sugar. Store in a plastic bag and use as a recipe ingredient or to sweeten and flavor iced tea and other beverages.

To chop sticky fruits such as dates, raisins, prunes and candied fruits for cakes and cookies. Use metal blade. Have the fruit well chilled (place in freezer for 10 minutes). Add some of the flour called for in the recipe to the work bowl before processing. Use up to 1 cup of flour for 1 cup of fruit.

Cheeses



To “grate” Parmesan and other hard cheeses. Use the metal blade. The cheese is chopped, not grated, to a fine texture. Remove rind and cut cheese into 1-inch pieces. If cheese is too hard to cut, do not attempt to chop it. Start the processor and drop the cheese through the small feed tube. Let the processor run until the desired fineness is reached.

To shred Parmesan and other cheeses of similar texture. Use the shredding disc. The cheese should be at room temperature. If a sharp knife cannot easily pierce the cheese, do not attempt to shred it. Cut the cheese into pieces to fit the feed tube and process with moderate pressure on the pusher. (Never force the pusher.) Use the PULSE/OFF lever to start the machine and hold the lever down until the cheese is shredded.



To slice or shred Gruyere, Swiss and other cheeses of similar texture. Use slicing or shredding disc. Have the cheese at refrigerator temperature and cut it into pieces to fit the feed tube. Process with moderate pressure on the pusher by holding the PULSE/OFF lever down until the cheese is sliced. Never attempt to slice hard cheeses like Parmesan.

To slice or shred very soft cheeses such as mozzarella. Use the slicing or shredding disc. Have the cheese very cold (place in freezer for 10 minutes) and use light pressure on the pusher. Soft cheeses are more difficult to slice or shred than hard cheeses.

Meats

To chop uncooked meats. Use the metal blade. The colder the meat is, the better will be the results. Cut the meat into 1-inch pieces. Remove fat and gristle. Process up to 3 cups or 1-1/4 pounds at a time. Use the PULSE/OFF lever at the rate of 2 seconds on and 1 second off for 3 or 4 times. If not chopped finely enough, let the processor run continuously for a few seconds. Check the texture frequently to avoid overprocessing. Use a spatula to scrape meat from the sides of the bowl when necessary. For juicy, flavorful hamburgers, use beef with 10 to 15 percent fat. Very lean beef makes dry hamburgers.

To chop cooked meats. Process as for raw meat in the preceding paragraph. The colder the meat, the better the results. Allow 3 to 10 seconds of processing for a range of textures suitable for hash or for stuffing green peppers, cabbage, etc.

To slice uncooked meats. Use the slicing disc. Cut meat into pieces to fit the feed tube. Wrap and freeze until hard to the touch. If the meat cannot be pierced easily with a sharp, pointed knife, do not attempt to slice it. Wait until the meat thaws enough to pass the knife test. Soft meats at room temperature do not slice well.

To slice cooked meats. Use the slicing disc and very cold meat. If possible, use a single piece of meat large enough to fill the feed tube. To make julienne strips of ham, bologna or luncheon meat, stack slices of them. Then roll or fold them over and stand them upright in feed tube.

To slice thin salami, pepperoni and other hard sausages. Use the slicing disc and insert a single sausage in the small feed tube. Or cut the sausage into lengths a little shorter than the large feed tube, fill the feed tube with the sausage pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways.

To purée cooked and uncooked meats for pâtés, mousses and terrines. Use the metal blade. Cut meat into 1-inch cubes. Use pulse action until meat is evenly chopped, then process with ON lever until the desired texture is reached. Leave mixture in bowl and blend in eggs, cream, seasonings, etc.

Poultry

To chop or slice cooked or uncooked chicken and other poultry. Use the same techniques described for meats, cutting the poultry into 1-inch pieces for chopping or into sizes to fit the feed tube when slicing. For Chinese cooking, cut boned, skinned chicken breasts into pieces to fit the feed tube. Wrap and freeze. When partially thawed (that is, hard but easy to pierce with a sharp, pointed knife), stand them in feed tube and slice, using firm, steady pressure on the pusher.

To purée cooked and uncooked chicken and other poultry. Use the metal blade. Cut the chicken into 1-inch cubes. Use pulse action until chicken is evenly chopped, then process with ON lever until the desired texture is reached. Scrape down sides with spatula, if necessary.

Fish and Seafood

To chop cooked or uncooked fish and seafood. Use the metal blade. Follow technique described for meats, cutting the fish or seafood into 1-inch pieces and processing up to 3 cups or 1-1/2 pounds at a time.

To purée fish or seafood for quenelles, mousses and similar mixtures. Use the metal blade. Cut fish or seafood into 1-inch pieces. Use pulse action until pieces are evenly chopped, then process with ON lever until the desired texture is reached. Scrape down sides with a spatula, if necessary. Leave mixture in bowl and add eggs, cream, seasonings, etc.

Nuts, Butters and Spreads

To chop walnuts and other nuts. Use the metal blade. Chop up to 2 cups of nuts at a time. Process with on/off pulses and check frequently to avoid reaching the stage where the nut powder begins to become a nut butter.

If the nuts are to be mixed with flour or sugar in a recipe, add part of the flour or sugar to the nuts — about 1/2 cup of flour for each cup of nuts. This will enable you to chop the nuts almost as fine as a flour without having them form a butter.

The shredding disc will also process nuts to a fine, uniform texture, but not as fine as they can be chopped with the metal blade.

To “grate” or shred coconut. Use the metal blade for “grated” coconut. Cut peeled coconut into 1-inch pieces and chop as indicated for hard vegetables. For shredded coconut, use the shredding disc and stand peeled coconut pieces upright in the feed tube. Process using firm but not hard pressure on the pusher.

To make peanut and other nut butters. Use the metal blade. Process up to 2-1/2 cups of nuts at a time. Let the machine run continuously. After 2 or 3 minutes, the ground nuts will form a ball which will slowly disappear. Scrape down sides and continue processing until the desired smoothness is obtained. The longer you process, the softer the peanut butter will be. For chunk-style peanut butter, add a handful of peanuts as soon as the ball begins to disappear. Cashew butter requires the addition of a little oil. Store nut butters in the refrigerator since no preservatives are added.



To make garlic, anchovy, parsley and other flavored butters. Use the metal blade. Process flavoring ingredients first and chop until fairly fine. Add small, hard ingredients like garlic through the feed tube with the machine running. Next, add the butter, at room temperature and cut into pieces, and process until smooth. Add liquid ingredients such as lemon juice last.

To make cheese dips and other flavored spreads. Use the metal blade. Follow procedure indicated in the preceding paragraph, processing the solid flavoring ingredients first, then adding cottage cheese or cream cheese, cut into cubes. As flavoring ingredients use parsley or other fresh herbs or a few cubes of Smithfield ham or Parmesan cheese. With the processor running, add the liquid ingredient last and only just enough to blend.

Baked Goods

To prepare yeast doughs. Use plastic dough blade for any recipe that calls for more than 3-1/2 cups flour measured by the scoop-and-level method (17-1/2 ounces by weight). Use the metal blade for recipes that call for less than 3-1/2 cups flour. The bread recipe on page 28 describes a good technique for yeast doughs. Here is another. Place all the flour, sugar and salt in bowl of food processor. With the processor on, add the dissolved yeast then all the liquid the recipe calls for in a steady stream, but only as fast as the flour can absorb it. After the liquid has been absorbed, let the processor run until the dough is uniformly smooth and elastic. (The dough should bounce back when touched.) Stop the machine and check the dough after processing for 30 seconds. If it is not smooth and elastic, continue processing in 15-second bursts until the desired consistency is reached.

To prepare pastry. Use the metal blade. For enough pastry for a 9 or 10-inch pie shell, combine 1-1/3 cups unbleached all-purpose flour, 1 teaspoon salt and 1 stick (4 ounces) very cold or frozen butter, cut into 8 pieces. Process for 5 to 10 seconds or until the mixture has the consistency of cornmeal.

With the machine running, pour 1/4 cup ice water through the feed tube. Depending upon the humidity and how much moisture the flour has absorbed, all the water may not be necessary. Stop processing as soon as the dough begins to form a ball to ensure tender, flaky pastry. Use the dough immediately or flatten it into a disc about 1 inch thick, wrap in plastic and refrigerate or freeze for later. Enough pastry for 2 pie shells may be processed at once.

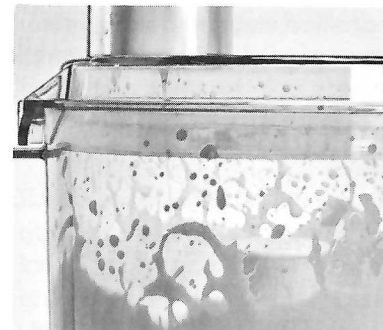
To prepare quick breads, cakes and cookies. Use the metal blade. If the recipe calls for chopped ingredients such as lemon peel for flavoring, nuts for a topping or crumbs for a crust, chop them first while the bowl and blade are clean and dry. (Always add flour or sugar when chopping lemon or orange peel.) Set aside and reserve. Next, process the butter, cut into 1-inch pieces, with the sugar, turning the machine on and off at first, then letting it run until the butter is thoroughly mixed into the sugar. Add the eggs and process to mix. Then add the flavorings such as vanilla, spices and cocoa. Process until blended. Next, add ingredients that are to be coarsely chopped such as nuts or raisins. Mix the flour, leavening and salt lightly with a fork to distribute the leavening evenly, then add to the bowl and process only until the flour just disappears. Overprocessing will make tough breads, cakes and cookies.

The recipe for Cinnamon-Walnut Coffee Cake is a good model for the preparation of quick breads.

Crumbs and Crumb Crusts

To make bread or cracker crumbs. Use the metal blade. Place bread or crackers, cut or broken into pieces, in the bowl and process to desired fineness. For parsleyed or seasoned crumbs, chop parsley or other fresh herbs with the crumbs. For buttered crumbs, dribble in melted butter after the desired texture is reached and while the machine is running.

To make a graham cracker or cookie crumb crust. Use the metal blade. Chop the crackers or cookies to desired texture as indicated in preceding paragraph. Add the sugar, spices and butter, cut into pieces. Process until blended.



Other Basic Preparations

To make mayonnaise. Use the metal blade. Bowl and blade must be dry. Use 2 egg yolks or 1 whole egg. With the yolks, you will have a mayonnaise as thick as butter. With the whole egg, the mayonnaise will be less thick. Start by processing the yolks or egg with lemon juice or vinegar, mustard and 1 tablespoon of oil for 60 seconds. Then pour 1/4 cup vegetable or other oil into the small pusher. When it has dribbled through the small hole at the bottom of the small pusher, remove the pusher from the feed tube and gradually add the remaining oil. If you can pour slowly and steadily enough, you do not need to use the pusher to dribble in the oil. You should be able to incorporate 2/3 cup oil for each egg yolk or 1-1/4 cup oil for each whole egg. See the recipe on page 32.

To make hollandaise sauce. Use the technique described for mayonnaise, but substitute boiling hot (but not brown) butter for the oil. Dribble the hot butter through the feed tube from a large spoon. Do not use the hole in the pusher.

To make whipped cream. Use the metal blade. Chill bowl, blade and cream in freezer for 10 to 15 minutes. Cream should be at 32 degrees F. which is colder than refrigerator temperature. Use only heavy cream which, according to USDA Standards of Identity, must contain at least 36 percent butterfat. Cream labeled heavy whipping cream or just whipping cream has a lower butterfat content and should not be used.

Process up to 2 cups of cream at a time. Use the ON lever to process until the cream begins to thicken, then add 1 tablespoon of confectioners' sugar and pulse on and off until the cream reaches the desired consistency. The result will not be as fluffy as cream whipped with a whisk by hand because it does not contain as much air. It is excellent for piping decorations on desserts. Of course, it also can be served as a topping for gingerbread, berries and other desserts.

There are some things your processor does not do well. It will not beat egg whites with volume or cream to a light, fluffy consistency. Nor does it grind grain or coffee beans, slice hard-cooked eggs, slice solidly frozen food, slice or shred very soft cheeses, slice room temperature uncooked meats, or process cheese or any food too hard for the tip of a sharp knife to be inserted easily.

PROBLEMS AND SOLUTIONS

Some of the problems beginning food processor users may experience are listed here. You can avoid them by following our suggestions.

- **Food is unevenly chopped.** Either too much food is processed at one time or the machine is being run continuously instead of being pulsed until pieces are no larger than 1/2 inch wide.

- **Slices are uneven or slanted.** Pack the feed tube more carefully as indicated in the technique section of this book. Keep even pressure on the pusher.

- **Liquid leaks out between bowl and cover.** Too much liquid was added. If the liquid is very thin, don't use more than 2-3/4 cups at a time. The thicker the liquid, the more you can use. With thick mixtures like pancake batter, for example, you can put in as much as 5 cups.

- **Liquid leaks from bottom of bowl onto motor base.** Remove bowl from base as soon as you are through processing. Do not remove the metal blade first. When the bowl and blade are removed together, the blade drops down and forms an almost perfect seal against the bowl.

- **Carrots or similar food falls over in feed tube.** Cut the food into enough short pieces of equal height to fill the feed tube. To slice a single piece, use the small feed tube, and small pusher. Use constant, moderately firm pressure on the pusher.

- **Shredded or sliced food piles up on one side of the work bowl.** This is normal. Remove the disc occasionally and even out the processed food. When the food gets close to the bottom of the disc, empty the bowl.

- **A few pieces of food remain on top of shredding or slicing disc.** This is normal also. Cut the remaining bits by hand or save them in a plastic bag for later use. Vegetable scraps can be puréed for soups or used to thicken stews and sauces. In many cases, there would be more waste if you shredded or sliced the food by hand.

- **Mozzarella or other soft cheeses spread out and collect on top of shredding or slicing disc.** Cheese was not cold enough or the pusher was under too much pressure. Always use light pressure.

BETTER NUTRITION

You will find that having a food processor will lead you to serving more wholesome fresh foods. With much of the tedious preparation time eliminated, you will no longer need to depend on convenience or prepared foods to save time. You also will know that neither preservatives nor additives are in the food you serve. And, when you chop your own meat for hamburger or sausage, you can select the proportion of fat to lean that you prefer.

If anyone in your family is on a restricted diet, you know how difficult it is to obtain canned, frozen or other prepared foods that are salt-free, low-fat, low-fiber — or whatever the special diet requires. Your food processor will enable you to fill the diet requirements.

CUT FOOD COSTS

Many of the prepared and processed foods you now buy at the supermarket can be prepared in your food processor for less cost. For example, the following often-used ingredients require little preparation time and can be kept in the refrigerator or freezer in plastic containers or bags: bread crumbs, chopped onion, chopped green pepper, chopped nuts, chopped parsley, appetizer and sandwich spreads, salad dressings, mayonnaise.

Take advantage of seasonal and sale opportunities. Buy when foods are at their lowest prices, then process and freeze for later use. Puréed vegetables, frozen in ice-cube-tray compartments, are a convenience for single servings of a puréed vegetable soup. The vegetable cubes also are excellent for thickening sauces and stews. Frozen cubes of puréed fruits make an excellent dessert sauce and are a useful ingredient for sorbets, milk shakes and gelatin and other desserts.

Some of the most inventive food produced in a food processor is inspired by leftovers. Small amounts of cooked vegetable, meat or poultry can be enjoyed in a new form — a soup, pâté, omelet, crêpe or a sandwich. Every time you turn leftovers into a main course, you really save money. Chop leftovers for use in spaghetti sauce, tortillas, cannelloni, pita pockets, piroshkis, meat turnovers. Casserole possibilities are endless.

BABY FOOD

Fresh baby food, without additives or preservatives, can be made easily in your food processor and you will have the satisfaction of knowing what is in your baby's diet.

Steam or simmer fresh vegetables in a small amount of water, drain well and purée them with the metal blade. Similarly, poach fresh or dried fruits in a small amount of water and purée them. Cooked chicken, fish and meats such as veal can be processed in quantities as small as one ounce, then softened with a little broth or milk.

When solids are added to your child's diet, the food processor will enable you to prepare single servings of fresh wholesome foods faster and with less effort.

HOW TO ADAPT RECIPES

Use your food processor to make all your food preparation easier. Organize your processing by planning all the jobs to be done for the meal or recipe. There is always a best order for proceeding.

When dry ingredients such as chopped parsley or nuts are to be used as a garnish or topping, process them first. Usually, you can proceed to the next step without washing the bowl.

Always use a dry bowl when chopping and start with hard small ingredients like garlic or ginger root. Next, add larger solid ingredients such as onion or green pepper. Always add the hardest solid ingredient first.

To avoid spattering, add liquids through the feed tube with the machine running. For puréed soups, do not purée the liquid. You will have a smoother mixture when you purée the solid ingredients alone.

Generally, shredding and slicing should be done after chopping since a clean bowl may not be necessary when ingredients are being prepared for the same dish.

Add flour last in quick breads, cakes and cookies. Process by pulse action and *only* until the flour just disappears. If the recipe calls for nuts or raisins, add them as the second last ingredient — just before the flour — to avoid overchopping.

TECHNICAL INFORMATION

The motor in your DLC-8E food processor operates on 120 volt, 60 hz., standard alternating line current. The maximum current rating is based on the attachment that draws the greatest load. Other recommended attachments may draw significantly less current.

An automatic, temperature-controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor is used for an exceptionally long period of time to chop or mix a thick or heavy mixture, the motor may overheat. If this happens, the processor will stop. Turn the processor off and wait a few minutes for the motor to cool before restarting it.

The DLC-8E has a safety switch that prevents the machine from operating when the cover is not in position. The motor stops within four seconds after the machine is turned off.

To assure a smooth fit between the bowl and the cover. To help break in the precision-fitting bowl and cover of your Cuisinart food processor, we suggest that you dip a pastry brush or paper towel in a little vegetable oil and paint these surfaces:

1. the top of the locking devices at the front and back of the bowl
2. the underside of the locking device on the front of the cover
3. the underside of the locking device on the pusher assembly

Do this the first two or three times you use the food processor to assure an easy fit between the bowl and the cover, and the pusher assembly and the bowl.

If you want a looser fit of the discs and metal blade on the motor shaft, rub the shaft lightly with a paper dipped in a little vegetable oil.