



Cuisinart CFA-10 Feed Food Processor Owner's Manual

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Cuisinart®

CFA-10 Feed Food Processor
Owner's Manual

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CFA-10 Feed Food Processor



Cuisinart® Continuous Feed Attachment CFA-10

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

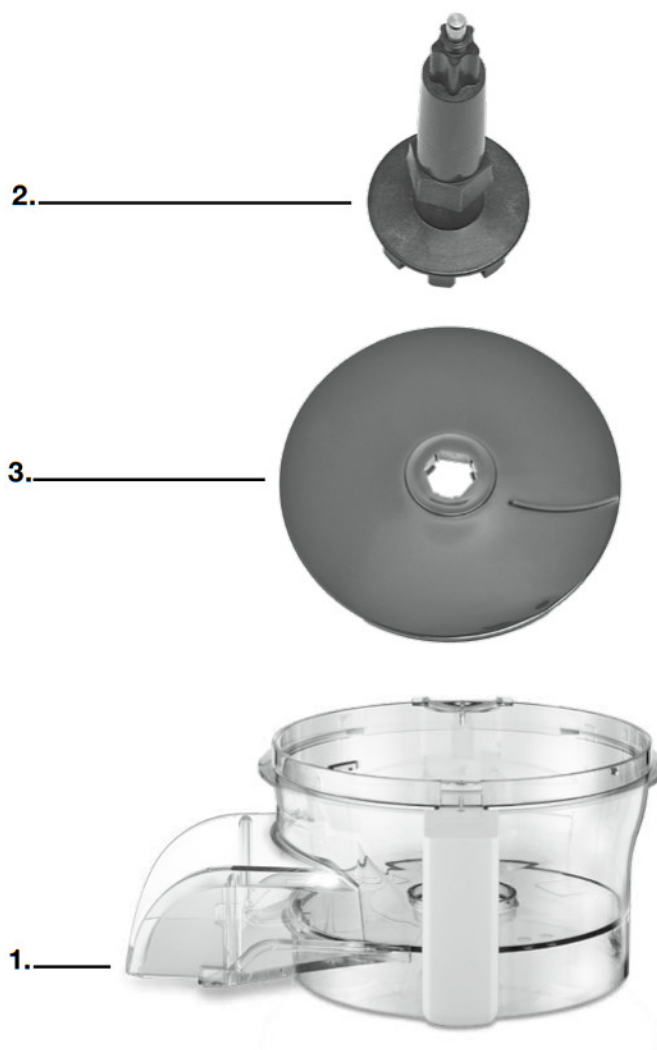
1. Read all instructions.
2. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children.
Children should be supervised to ensure that they do not play with the appliance.
3. Avoid contact with moving parts. Do not attempt to defeat any safety interlock mechanisms.
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact Cuisinart Consumer Service Center at 1-800-762-0190 for information on examination, repair, or adjustment.
5. Do not use outdoors.
6. This attachment is intended for FP-7 and FP-9 series Cuisinart® Food Processors. The use of attachments, including canning jars, not recommended by Cuisinart may cause a risk of injury to persons.
7. Keep hands and utensils out of feed tube and work bowl while slicing/shredding to reduce the risk of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the food processor is not running.
8. Discs are sharp. Handle carefully.
9. Always operate continuous feed attachment with work bowl cover in place.
10. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
Permanently
Installed — Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.

11. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
12. Be certain cover is securely locked in place before operating appliance.
13. Never feed food by hand. Always use food pusher.
14. Do not fill the bowl above the top edge of the bowl.
15. For additional safeguards refer to your food processor (FP-7 series, FP-9 series) instruction book.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

PARTS

1. Work bowl— for slicing and shredding unlimited amounts of ingredients or separating sliced and/ or shredded ingredients
2. Stem adapter— works with the food processors reversible slicing/shredding discs
3. Slinger disc— directs sliced or shredded ingredients through the continuous feed attachment



ASSEMBLY INSTRUCTIONS

BEFORE FIRST USE

Before using your Cuisinart® continuous feed attachment for the first time, wash the work bowl, stem adapter, and slinger disc (see cleaning instructions at right).

1. Place the food processor housing base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.
2. Substitute the food processor work bowl for the continuous feed attachment. Place the continuous feed work bowl on top of food processor base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.

CONTINUOUS FEED ATTACHMENT OPERATION

1. With the continuous feed work bowl locked into place on the food processor housing base, insert the stem adapter into the continuous feed work bowl.
2. Hold slinger disc with rib facing up. Slide slinger disc over the stem adapter until it is firmly in place.
3. Carefully place slicing/shredding disc over the stem adapter with the side being used facing up.
4. Place the food processor work bowl cover, with feed tube at the back of the work bowl, on the work bowl by latching the back on first and then pushing down on the front to lock into place.
5. Plug the food processor base into an electrical outlet.
6. Place a receptacle for processed food on counter under chute. You can use bowls or saucepans. Those with straight sides under 6 inches tall work best.
7. Put food in feed tube. Remember to cut one end of food flat if you are slicing, and to insert in feed tube flat side down. Insert pusher and using light pressure, guide the food with one hand, while using either high, low, or pulse mode. Slinger disc will direct food through chute into receptacle. Total amount of food you can slice or shred is limited only by size of receptacle under chute. You can replace full receptacle with an empty one and continue slicing or shredding.

CLEANING, STORAGE, AND MAINTENANCE

Always unplug your Cuisinart® Food Processor from the electrical outlet and remove the Cuisinart® continuous feed attachment from the food processor housing base before cleaning. Keep the discs out of the reach of children.

- The work bowl, stem, and slinger disc are dishwasher safe but on the top rack only. Due to intense water heat, washing the work bowl, stem, and slinger disc on the bottom rack may cause damage over time. Insert the work bowl upside down for drainage. Remember to unload the dishwasher carefully when removing sharp discs.
- To simplify cleaning, rinse the work bowl, stem adapter, slinger disc, and slicing/shredding discs immediately after use so food won't dry on them. If food lodges in the chute on the work bowl, remove it by running water through it, or use a bottle brush.
- If you wash the discs by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight. If necessary, use a brush.
- Work bowl should not be placed in a microwave oven. Any other servicing should be performed by an authorized service representative.

OPERATING AND SAFETY TIPS

Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the housing base.

- Always use the continuous feed attachment with the Food Processor housing base on a clean, sturdy, and dry surface.
- Don't put hands inside the continuous feed attachment work bowl or feed tube at any time.
- Don't remove continuous feed attachment while unit is running.
- Handle and store metal discs carefully, utilizing the storage hub provided with the food processor. Their cutting edges are very sharp.
- Never put stem adapter discs on the stem adapter until the work bowl is locked in place.
- Always be sure that the disc is properly in place on the stem adapter. Disc should be level.
- When slicing or shredding food, always use the pusher. Never put your fingers or utensils into feed tube. Only use feed tube pusher provided with the food processor.
- Always wait for the disc to stop spinning before you remove the pusher or cover from the work bowl.
- Always unplug the food processor before removing food, cleaning, or putting on or taking off parts.
- Always remove work bowl from food processor base before you remove the slicing/shredding disc and slinger disc.
- Be careful to prevent the slicing/shredding disc from falling out of the work bowl when emptying the bowl. Remove the stem adapter with disc before tilting the work bowl.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- To remove continuous feed attachment from the housing base, turn the work bowl clockwise to unlock it from the housing base.

TROUBLESHOOTING

PROBLEM	SOLUTION
Food is sticking to the walls of the continuous feed work bowl.	When slicing or shredding, begin processing ingredients in order from the least water content to the most. As the bowl gets wet, some ingredients might adhere to the side of the work bowl. Some examples of lower water content vegetables: cabbage and Brussels sprouts Medium water content: radishes, carrots, celery Higher water content: cucumbers For best results, be sure to trim all items so that they loosely fit in the feed tube. It should take minimal to no effort for items to feed through the tube. Should bowl and/or chute become clogged with food, pause and disassemble to clean work bowl and chute and dry both well.
Food is clogging the continuous feed chute.	We suggest using the medium slicing/shredding disc. To clear food from the chute, remove the lid from the continuous feed work bowl and then remove the slicing/shredding disc. Use a small spatula to clear food. Note: Foods with a higher water content can be more prone to sticking to the inside walls of the chute. Note: While processing large quantities, chute may have to be cleared periodically.

WARRANTY

Limited 18-Month Warranty

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® continuous feed attachment for the Cuisinart® FP-7 and FP-9 Food Processor Series that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® continuous feed attachment for the Cuisinart®

FP-7 and FP-9 Food Processor Series will be free of defects in materials and workmanship under normal home use for 18 months from the date of original purchase. We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Continuous feed attachment for the Cuisinart®

FP-7 and FP-9 Food

Processor Series should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our Consumer Service Center toll-free at 1-800-726-0190 to speak with a representative.

Your Cuisinart® Continuous feed attachment for the Cuisinart® FP-7 and FP-9 Food Processor Series has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized

accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts, or repair service other than those authorized by Cuisinart. 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 or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

Recipe Booklet



Dinner Prep Made Easy

The Cuisinart® Food Processor continuous feed attachment makes dinner prep a breeze, thanks to its quick slicing and shredding action right into your prep bowl. We love it for prepping pepperoni, veggies, and cheese for homemade pizza. And it makes your taco night a snap by easily slicing and shredding everything you need to set up the most delectable spread. Visit Cuisinart.com to search our recipe collection for pizzas, tacos, and delicious main dishes, starters, desserts, and more!

Hash Browns

The food processor shreds potatoes in seconds for this crowd-pleasing diner side.

Yield: 4 hash brown patties

INGREDIENTS

1	pound russet potatoes, peeled and cut lengthwise into eight planks (to fit the feed tube)
1	scallion, cut into 2-inch pieces
1¼	teaspoons kosher salt Pinch freshly ground black pepper
¼	cup vegetable oil

INSTRUCTIONS

1. Assemble the Cuisinart® Food Processor fitted with the continuous feed attachment. Place the medium shredding disc over the stem adapter.
2. Place a medium mixing bowl on the counter under the chute to catch the shredded potatoes.
3. Shred the potatoes on High. Transfer the shredded potatoes to a clean tea towel. Squeeze the towel to remove excess liquid from the potatoes and then return to the mixing bowl.
4. Replace the shredding disc with the fine slicing disc. Place the bowl with potatoes under the chute. Add the

scallion to the small feed tube and process on High. Add the salt and pepper and mix together to evenly distribute ingredients.

- Using clean hands, mix well and then divide into 4 even portions. Use your hands to form the mixture into patties.
- Put the oil in a large, heavy skillet and place over medium heat. Once the oil is shimmering and a small piece of potato sizzles immediately upon contact, carefully place each patty in the pan. Cook for about 3 minutes, undisturbed, and then carefully flip and cook for 3 more minutes. Adjust the heat as necessary so that the patties are constantly sizzling.
- Once finished, transfer the patties to a paper towel-lined plate to drain, and then serve.

Nutritional information per hash brown:

Calories 200 (61% from fat) • carb. 15g • pro. 2g • fat 14g • sat. fat 1g • chol. 0mg • sod. 731mg • calc. 13mg • fiber 3g

Greek Salad

Reminiscent of the pizza shop staple, the salad consists of all sliced ingredients, but can be served over chopped or sliced romaine lettuce, if desired.

Yield: about 5 cups

INGREDIENTS

½	head romaine lettuce, cut to fit the feed tube
¼	red onion, trimmed, halved, and cut to fit the feed tube
1	bell pepper, seeded and cut into four planks
1	cucumber, halved and trimmed to fit the feed tube
1	cup cherry tomatoes
½	cup pitted Kalamata olives
4	ounces feta, well drained and blotted dry with paper towels

Greek Vinaigrette (recipe follows), for serving

INSTRUCTIONS

- Assemble the Cuisinart ® Food Processor fitted with the continuous feed attachment. Place the medium slicing disc over the stem adapter.
- Place a medium serving bowl on the counter under the chute to catch the salad ingredients.
- Slice the vegetables in the order listed and then the olives on High, and finally the feta on Low.
- Gently toss, if desired, and serve immediately with the dressing.

Nutritional information per serving (1 cup, without dressing):

Calories 204 (33% from fat) • carb. 31g • pro. 6g • fat 8g • sat. fat 3g • chol. 20mg • sod. 453mg • calc. 172mg • fiber 4g

Greek Vinaigrette

Yield: about 2/3 cup

INGREDIENTS

1	garlic clove, peeled
2	tablespoons red wine vinegar
2	tablespoons fresh lemon juice
½	teaspoon Dijon mustard
1	teaspoon kosher salt
½	teaspoon freshly ground black pepper
½	cup extra-virgin olive oil
1½	tablespoons fresh oregano

INSTRUCTIONS

1. Insert the universal blade in the work bowl of the Cuisinart® Food Processor. While running on High, drop the garlic through the feed tube and process until finely chopped. Add the vinegar, lemon juice, Dijon, salt, and pepper and process on Low to combine.
2. With machine running on Low, pour the olive oil through the drizzle hole in the pusher until the dressing is homogenous, 1½ to 2 minutes. Add the oregano and pulse a few times to combine.

Nutritional information per serving (1 tablespoon):

Calories 98 (97% from fat) • carb. 1g • pro. 0g • fat 11g • sat. fat 1g • chol. 0mg • sod. 235mg • calc. 5mg • fiber 0g

Spicy Slaw

This slaw works as a zesty companion for taco night, but we also love it as a side for any barbecue!

Yield: about 2 cups

INGREDIENTS

3	ounces (about ¼ small head) green cabbage, cut to fit the feed tube
2	ounces radish
½	small jalapeño, seeded
¼	cup cilantro, roughly chopped
1	tablespoon fresh lime juice
2	teaspoons vegetable oil
¼	teaspoon kosher salt, plus more to taste
¼	teaspoon freshly ground black pepper, plus more to taste

INSTRUCTIONS

1. Assemble the Cuisinart® Food Processor fitted with the continuous feed attachment. Place the fine slicing disc over the stem adapter.
2. Place a medium serving bowl on the counter under the chute to catch the slaw ingredients.
3. Slice the cabbage on High. Reverse the disc to Shred and shred the radish and jalapeño also on High.
4. Toss with chopped cilantro, lime juice, oil, salt and pepper.
5. Taste and adjust seasoning according to preference.

Nutritional information per serving (1/4 cup):

Calories 18 (56% from fat) • carb. 2g • pro. 0g • fat 1g • sat. fat 0g • chol. 0mg • sod. 78mg • calc. 11mg • fiber 1g

Sliced Brussels Sprouts Caesar Salad

The different textures in this salad—crunchy Brussels sprouts and croutons, soft cheese, and creamy dressing—will have you reaching for seconds and thirds. Yield: 6 cups

INGREDIENTS**Croutons**

1	tablespoon extra-virgin olive oil
1	garlic clove, smashed
¼	teaspoon kosher salt
4	ounces crusty bread (such as Italian or French), cut into ½-inch cubes (4½ cups cubed)

Salad

1	pound Brussels sprouts, loose leaves removed and stems trimmed (if desired, reserve some of the outer leaves to pan fry to serve on top of the salad – this adds some extra texture and color to the salad)
2	ounces Parmesan
1	cup Caesar Dressing (page 14)

INSTRUCTIONS

1. Heat the oven to 350°F with a rack in the middle position. Line a large baking sheet with aluminum foil. Prepare the croutons. Combine the oil, garlic, and salt in a medium mixing bowl.
Add the bread cubes and toss to fully coat, being sure to smash the garlic while tossing the bread. Transfer to the prepared pan and bake until golden-brown, 10 to 12 minutes, tossing halfway through. Transfer to a wire rack to cool. Discard the garlic.
2. Assemble the Cuisinart® Food Processor fitted with the continuous feed attachment. Place the fine slicing disc over the stem adapter.
3. Place a medium serving bowl on the counter under the chute to catch the Brussels sprouts.
4. Slice the Brussels sprouts on High. Reverse the disc to fine shred and then shred the Parmesan on High.
5. If preparing the pan-fried leaves, put 1 teaspoon of olive oil in a medium skillet over medium-high heat. Once the oil is hot, add the leaves with a pinch of salt and pepper. Pan-fry until the edges of the leaves are browned and crispy, but the centers are bright green.
6. Add the croutons to the bowl with the Brussels sprouts and Parmesan. Drizzle about ½ cup of the dressing over top and then gently toss together. Top with the pan-fried leaves, if using, and serve immediately with additional dressing on the side.

Nutritional information per serving (½ cup):

Calories 133 (63% from fat) • carb. 9g • pro. 4g • fat 1g • sat. fat 2g • chol. 19mg • sod. 242mg • calc. 77mg • fiber 2g

Classic Caesar Dressing

There are many versions of this recipe, but ours is close to the classic. If you would prefer not to use raw egg yolks, use an egg substitute.

Yield: about 1 cup

INGREDIENTS

2	garlic cloves, peeled
6	anchovy fillets
2	large egg yolks
2	teaspoons Dijon mustard
4	teaspoons fresh lemon juice
4	teaspoons red wine vinegar
2	teaspoons Worcestershire sauce
½	teaspoon freshly ground black pepper
2/3	cup extra-virgin olive oil

INSTRUCTIONS


1. Insert the universal blade in the work bowl of the Cuisinart® Food Processor. With the machine running on High, drop the garlic down the feed tube and process until finely chopped. Add the anchovies, egg yolks, mustard, lemon juice, vinegar, Worcestershire, and pepper to the work bowl. Process on High until well blended.
2. With the machine running on Low, slowly pour the olive oil through the drizzle hole in the pusher until the dressing is emulsified, about 30 seconds.

Nutritional information per serving (1 tablespoon):





Calories 91 (95% from fat) • carb. 1g • pro. 1g • fat 10g • sat. fat 2g • chol. 24mg • sod. 60mg • calc. 4mg • fiber 0g

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Documents / Resources

 <p>Cuisinart INSTRUCTION AND RECIPE BOOKLET</p> <p><small>Cuisinart® Continuous Feed Attachment</small></p>	<p>Cuisinart CFA-10 Feed Food Processor [pdf] Owner's Manual CFA-10 Feed Food Processor, CFA-10, Feed Food Processor, Food Processor</p>
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References

-  [Cuisinart's Kitchen Appliances for Professional and Home Chefs](#)
-  [Cuisinart](#)
-  [Cuisinart's Kitchen Appliances for Professional and Home Chefs](#)
-  [Cuisinart](#)

Manuals+.