

Cuisinart
FP-11 Series Elemental
Food Processor



Cuisinart FP-11 Series Elemental Food Processor User Manual

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Cuisinart

Cuisinart FP-11 Series Elemental Food Processor User Manual



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

RECOMMENDED MAXIMUM WORK BOWL CAPACITY

FOOD	CAPACITY
Sliced or shredded fruit, vegetable or cheese	10 cups
Chopped fruit, vegetable or cheese	4 cups
Puréed fruit or vegetable	3 cups cooked; 1½ cups puréed
Chopped or puréed meat, fish or seafood	1½ pounds
Thin liquid (e.g., dressings, soups, etc.)	7 cups
Cake batter	8-inch cheesecake batter; 1 box (15.25 ounce) cake mix
Cookie dough	2½ dozen (based on average chocolate chip cookie recipe)
White bread/pizza dough	2.5 cups (all-purpose or bread flour)
Nuts for nut butter	3 cups

IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart Food Prep Series 11-Cup Food Processor and the accessories for it: 11-cup work bowl, work bowl cover with large and small pushers, metal chopping/mixing blade, reversible metal shredding disc, adjustable metal slicing disc, removable stem, base and instruction/ recipe book.

CAUTION

THE CUTTING TOOLS HAVE VERY SHARP EDGES.

To avoid injury when unpacking the parts, please follow these instructions.

1. Place the box on a low table or on the floor next to the kitchen counter where you intend to keep the food processor. Be sure the box is right side up.
2. Open top flaps—there will be a rectangular block of packing material that holds the processor parts, each fitted into a cavity.
3. Remove the instruction/recipe book.
4. Remove the reversible metal shredding disc and adjustable metal slicing disc from top of the block.
5. Lift out the packing material.
6. Remove the base and bowl; and place it on the counter or table. Read the instructions thoroughly before using the machine.
7. Save the shipping cartons and packing material. You will find them very useful if you need to repack the processor for moving or another shipment.
8. We recommend that you visit our website, www.cuisinart.com, for a fast, efficient way to complete your product registration.

IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

Getting Ready

1. Read all instructions.

2. Blade and discs are sharp. Handle them carefully.
3. Always unplug from outlet when not in use, before putting on or taking off parts, before removing food 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 a damaged cord or plug, or after appliance has been dropped or damaged in any way.
7. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

Operation

1. Keep hands as well as spatulas and other utensils away from moving blade or discs while processing food to prevent the possibility of severe personal injury or damage to food processor.
2. A plastic scraper may be used, but only when the food processor motor is stopped.
3. Avoid coming into 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 seconds after you remove the bowl cover assembly, call 1-[800-762-0190](tel:800-762-0190) for assistance. Do not use the 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.
6. Store blades and discs as you would sharp knives, out of reach of children.
7. Be sure cover and feed tube are securely locked in place before operating food processor.
8. Never try to override or tamper with cover interlock mechanism.

Cleaning

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

General

1. This appliance should not be used by or near children or individuals with certain disabilities.
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. This food processor is ETL listed for household use. Use it only for food preparation as described in the accompanying recipe and instruction book. Do not use this appliance for anything but its intended use.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock or personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with cover assembly in locked position.
6. Maximum rating of 550 watts is based on Shredding disc that draws greatest current. Other recommended attachments may draw significantly less current.
7. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

NOTICE: This appliance has a plastic case, it 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.

8. 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. SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK

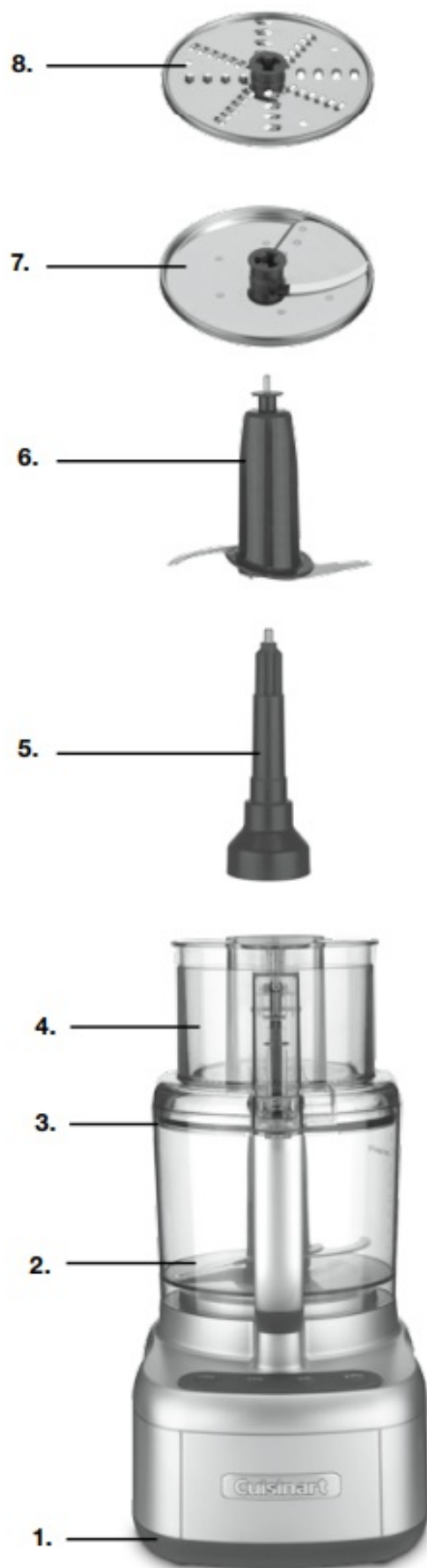
The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons. The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying appliance.

WARNING

RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN

WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE
PERSONNEL ONLY

PARTS



The machine includes:

1. Housing base with a fixed stem adapter and convenient button controls
2. 11-cup work bowl

3. Cover with feed tube
4. Pusher that slides inside the feed tube
5. Stem adapter
6. Metal chopping/mixing/dough blade
7. Adjustable slicing disc (1 to 7mm)
8. Fine and medium reversible shredding disc
9. BPA free (not shown) All materials that come in contact with food or liquid are BPA free

ASSEMBLY INSTRUCTIONS

Before First Use

Before using your Cuisinart Elemental 11 Food Processor for the first time, wash the work bowl, work bowl cover, pusher, blade and discs (see Cleaning instructions on page 10).

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

CHOPPING/MIXING/DOUGH BLADE

1. Place the work bowl on top, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Carefully lift and place the blade over the work bowl accessory adapter. Blade should rest on the bottom of the work bowl.
3. Plug in the housing base.
4. Add desired ingredients to work bowl.
5. Place work bowl cover on work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
6. Align pusher with the feed tube opening on the work bowl cover and slide down to the bottom.
7. You are now ready to operate the machine.

ADJUSTABLE SLICING AND REVERSIBLE SHREDDING DISCS

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

MACHINE CONTROLS

High and Low Control Buttons

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

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

Pulse Button

The Pulse control is a button that allows the machine to run only while it is being pressed. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about one second. With the machine properly assembled and engaged, and ingredients in the work bowl, press the Pulse button repeatedly as needed. The blue LED High light will illuminate upon activation.

MACHINE FUNCTIONS

Using the Chopping/Mixing/Dough Blade

Chopping

- For raw ingredients: Peel, core and/or remove seeds and pits. Food should be cut into even, 1/2- to 1-inch pieces. Foods cut into same size pieces produce the most even results.
- Pulse food in 1-second increments to chop. For the finest chop, either hold the Pulse button down or press High or Low to run the machine continuously. Watch ingredients closely to achieve desired consistency and scrape the work bowl as necessary. Low speed is recommended for making doughs and batters. High speed is recommended for most other chopping, processing and slicing/shredding tasks.

Puréeing

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

Using the Adjustable Slicing and Reversible Shredding Discs

- The slicing disc makes whole slices. It slices fruits and vegetables, cooked meat and semifrozen raw meat. The shredding disc shreds most firm and hard cheeses. It also shreds vegetables like potatoes, carrots and zucchini.
- Always pack food in the feed tube evenly for slicing and shredding.
- The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods and firm pressure for harder foods. Always process with even pressure.
- For round fruits or vegetables: Remove a thick slice on the bottom of the food so that it sits upright in the feed tube. If food does not fit in the feed tube, cut in half or quarter to fit. Process with even pressure.

- For small ingredients like mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the feed tube.
- When slicing or shredding cheese, be sure that the cheese is well chilled.
- To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand them up in feed tube. Process with even pressure.

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

USER GUIDE

You can slice, shred and chop a multitude of vegetables and fruits in the Cuisinart® Food Processor. What you may not know is that the food processor is the perfect tool for a number of other tasks, such as softening butter, making

breadcrumbs, making baby food, etc. Here is a guide that will help you in preparing just about anything!

CLEANING, STORAGE AND MAINTENANCE

- Keep your Cuisinart® Elemental 11 Food Processor ready to use on the kitchen counter.
- When not in use, leave it unplugged.
- Keep the blade and discs out of the reach of children.
- All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only.
- Due to intense water heat, washing the work bowl, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning. Insert the work bowl and pusher upside down for drainage.
- Remember to unload the dishwasher carefully wherever you have placed sharp blades and discs.
- To simplify cleaning, rinse the work bowl, cover, pusher and blade or disc immediately after use so food won't dry on them. Be sure to position the pusher upside down for drainage. If food lodges in the pusher, remove it by running water through it, or use a bottle brush.
- If you wash the blade and discs by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight. To clean the metal blade, fill the work bowl with soapy water, hold the blade by its plastic center and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.
- The work bowl is made of SAN plastic. It should not be placed in a microwave oven.
- The housing base may be wiped clean with a soapy, nonabrasive material. Be sure to dry it thoroughly.
- If the feet leave spots on the counter, spray them with a spot remover and wipe with a damp sponge.
- If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.
- **IMPORTANT:** Never store any blade or disc on the motor shaft. No blade or disc should be placed on the shaft except when the processor is about to be used.
- **MAINTENANCE:** Any other servicing should be performed by an authorized service representative. **FOR YOUR SAFETY**
- Like all powerful electrical appliances, a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.
- Handle and store metal blade and discs carefully. Their cutting edges are very sharp.

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

TECHNICAL DATA

The motor in your food processor operates on a standard line operating current. The appropriate voltage and frequency for your machine are shown on a label on the bottom of the base. An automatic, temperature-controlled circuit

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

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

TROUBLESHOOTING

FOOD	TOOL	SPEED	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Chopping/Mixing/Dough Blade	Low or High	Have cheese at room temperature. When applicable, cut into 1-inch pieces. Process until smooth, stopping to scrape down the sides of the bowl as needed. Perfect for making cheesecakes, dips, pasta fillings and more.
Firm Cheeses (Cheddar, Swiss, Edam, Gouda, etc.)	Slicing or Shredding Disc	High	Cheese should be well chilled before slicing/shredding. Cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping/Mixing/Dough Blade Slicing or Shredding Disc	Low	If using the chopping blade, cut into ½-inch pieces. Pulse to break up and then process until finely grated. This will produce a nice grated cheese. If slicing or shredding, cut to fit feed tube. Use light to medium pressure when slicing/shredding.

Baby Food	Chopping/Mixing/Dough Blade	Pulse and Low or High	<p>As for all fruit and vegetable purées, cut ingredients into ½- to 1-inch pieces. Steam ingredients until completely soft. Pulse to chop, then process until completely smooth (add steaming liquid through the feed tube when processing if necessary). To ensure there are no lumps, press mixture through a fine mesh strainer. Keeps frozen in ice cube trays for individual 1-ounce portions.</p>
Butter	Chopping/Mixing/Dough Blade Slicing or Shredding Disc	High	<p><i>For creaming:</i> Have butter at room temperature. Cut into 1-inch pieces. Process, scraping bowl as necessary. For compound (flavored) butters, process flavoring ingredients, such as herbs, zest, vegetables, etc., before adding butter. <i>For shredding/slicing:</i> Freeze briefly. Use light to medium pressure to shred or slice. Shredded butter is great for preparing certain pastry doughs. Sliced butter is great for serving alongside corn on the cob or freshly made rolls.</p>
Crumbs (Bread, Cookie, Cracker, Chip)	Chopping/Mixing/Dough Blade	High	<p>Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread/cracker/chip crumbs for coating meats and fish. Processed cookies make delicious pie and cake crusts!</p>
Fresh Herbs	Chopping/Mixing/Dough Blade	Pulse	<p>Wash and dry herbs VERY well. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.</p>
Ground Meat	Chopping/Mixing/Dough Blade	Pulse and High	<p>Cut meat into ½-inch pieces. Pulse to chop, about 14 long pulses, or until desired consistency is achieved. If a purée is desired, continue to process. Never chop/purée more than 1½ pounds at one time.</p>
“Ice Cream”	Chopping/Mixing/Dough Blade	High	<p>Put frozen fruit cut into 1-inch pieces into the work bowl, with liquid (juice or milk), any desired sweeteners, such as sugar, honey, simple syrup and other flavors. Process until smooth.</p>
Milk Shakes/ Smoothies	Chopping/Mixing/Dough Blade	Low	<p>For milk shakes, first add ice cream. While unit is running, add milk through the feed tube until desired consistency is achieved. For smoothies, add fruit first, then add the liquid through the feed tube while unit is running.</p>
Nuts	Chopping/Mixing/Dough Blade	Pulse and High	<p>Pulse to chop to desired consistency. To make a nut butter, pulse to break up, and then process until smooth, stopping to scrape down as needed.</p>
Superfine Sugar	Chopping/Mixing/Dough Blade	High	<p>Process granulated sugar for about 1 minute until finely ground. Excellent for using in meringues and other baked goods.</p>
Whipped Cream	Chopping/Mixing/Dough Blade	Low	<p>Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency. This cream is dense and perfect as a whipped topping for cake or ice cream.</p>

Food Processing

1. Problem: The food is unevenly processed.

Solution:

- The ingredients should be cut evenly into ½- to 1-inch pieces before processing.
- Process in batches to avoid overloading.

2. Problem: Slices are uneven or slanted.

Solution:

- Place evenly cut food, cut side down, into the feed tube.
- Apply even pressure on the pusher.

3. Problem: Food falls over in feed tube.

Solution:

- Feed tube should be packed full for best results.

4. Problem: Some food remains on top of the disc.

Solution:

- It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.

Dough Kneading

1. Problem: Motor slows down.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too wet (see number 8). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time, until the motor speeds up. Process until dough cleans the sides of the work bowl.

2. Problem: Blade doesn't incorporate ingredients.

Solution:

- Always start the food processor before adding liquid. Add liquid in a slow, steady stream, or through the drizzle hole in the pusher, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the work bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto dough as it passes under feed tube opening; do not pour liquid directly onto bottom of the work bowl.

3. Problem: Blade rises in work bowl.

Solution:

- Excessively sticky dough can cause blade to rise. Carefully reinsert blade and immediately add 2 tablespoons of flour through the feed tube while the machine is running.

4. Problem: Dough doesn't clean inside of the work bowl.

Solution:

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
- Dough may be too dry (see number 7).
- Dough may be too wet (see number 8).

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

Solution:

- Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.

6. Problem: Dough feels tough after kneading.

Solution:

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

7. Problem: Dough is too dry.

Solution:

- While machine is running, add water, 1 tablespoon at a time, until dough cleans the inside of the bowl.

8. Problem: Dough is too wet.

Solution:

- While machine is running, add flour, 1 tablespoon at a time, until dough cleans the inside of the bowl.

Technical

1. Problem: The motor does not start.

Solution:

- There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the work bowl and work bowl cover are securely locked into position.
- If the motor still will not start, check the power cord and outlet.

2. Problem: The food processor shuts off during operation.

Solution:

- The cover may have become unlocked; check to make sure it is securely in position.
- A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Press the Off control button and wait 20 to 30 minutes to allow the food processor to cool off before resuming.

3. Problem: The motor slowed down during operation.

Solution:

- This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder. Simply reposition the food in the feed tube and try again.
- The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.

4. Problem: The food processor vibrated/moved around the countertop during processing.

Solution:

- Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
- This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder.

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Elemental 11 Food Processor 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.

We warrant that your Cuisinart® Elemental 11 Food Processor will be free of defects in materials and workmanship under normal home use for three years from the date of original purchase. We recommend that you visit our website, www.cuisinart.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.

If your Cuisinart® Elemental 11 Food Processor should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-[800-726-0190](tel:8007260190) for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please pay by check or money order (California residents need only supply proof of purchase and should call 1-[800-726-0190](tel:8007260190) for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase and any other information pertinent to the product's return.

Your Cuisinart® Elemental 11 Food Processor 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.

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, at its discretion, 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 the above options do not result 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.

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References

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