



## Cuisinart ECH-4 Series Mini Prep Pro Processor Instructions

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### Cuisinart ECH-4 Series Mini Prep Pro Processor Instructions



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

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## IMPORTANT SAFEGUARDS

### READ ALL INSTRUCTIONS BEFORE USING

- When using any electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury, including the following:
- Never leave unattended while cooking to avoid possibility of fire.
- This mini food processor is listed for **HOUSEHOLD USE ONLY**. Use it only for food preparation as described in the accompanying recipe and instruction booklet. Do not use this appliance for anything but its intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- To ensure no possible accidental injury occurs, when informed persons (including children) are near the appliance, they must be closely supervised.
- Children should always be supervised to ensure they do not play with the appliance.
- Use only on an appropriate bench top and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or bench top.
- To use, plug cord to correct electrical outlet. When not in use and to safely store, disconnect from the electrical outlet by grasping and firmly pulling the plug; never pull the cord.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stove top.
- When in use, avoid contact with any moving parts. A plastic scraper may be used, but only when the food processor motor is stopped.
- Make sure motor has completely stopped before removing cover.
- Never store any blade on motor shaft. To reduce the risk of injury, no blade should be placed on the shaft

except when the bowl is properly locked in place and the processor is in use. Store blades, as you would sharp knives i.e. out of reach of children.

- Be sure, cover is securely locked in place before operating food processor and never attempt to remove cover until blade has completely stopped.
- Never try to override or tamper with cover interlock mechanism. Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. DO NOT reach into the water.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- While cleaning do not try to dislodge any food when unit is plugged in. Always unplug the unit when cleaning.

## **CAUTION**

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.

Important operating and maintenance (servicing) instructions in the literature accompanying appliance.

## **SPECIAL CORD SET INSTRUCTIONS**

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that.



### **WARNING**

RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN.



it will not drape over the counter top or tabletop where it can be tripped over unintentionally or pulled on by children.

## **UNPACKING INSTRUCTIONS**

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove any other literature.
3. Lift the packing materials, food processor and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts & Features section on page 4 before discarding.
5. Remove any protective or promotional labels from your Mini Prep Pro and other parts.

## BEFORE THE FIRST USE

Before using your Mini Prep Pro for the first time, remove any dust from shipping by wiping the unit and controls with a damp cloth. Thoroughly clean the work bowl, work bowl lid and blade with hot sudsy water. (see Cleaning & Maintenance instructions).

Do not use on heat-sensitive surfaces or store items on top of the Mini Prep Pro.

**ENSURE THE EXTERIOR WALLS OF YOUR Mini Prep Pro IS NOT WITHIN 15CM CONTACT OF ANY OTHER PARAPHERNALIA.**

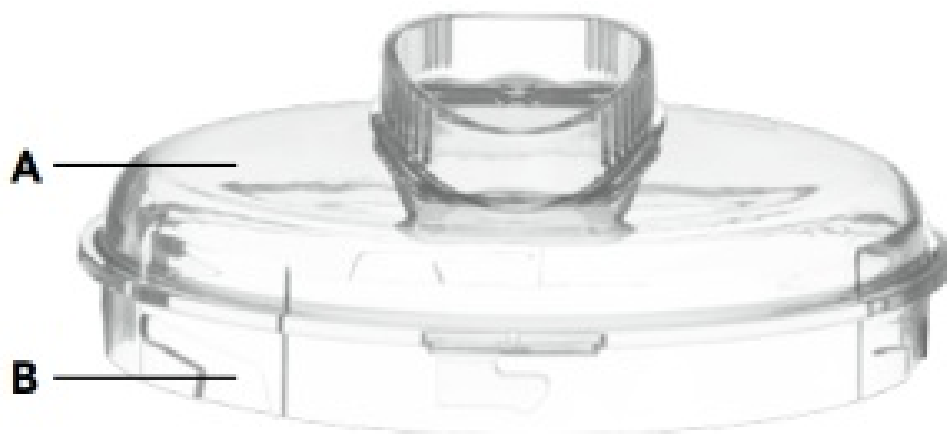
## PARTS & FEATURES

- **A. Work-Bowl Lid/Cover**

To lock on top of work bowl before processing.

- **B. Safety Locking Switch**

The tab on the lid must be locked into the handle and engaged to allow the food processor to operate.



- **C. Stainless Steel Smart Power Blade**

For chopping, grinding & other food processing prep.



- **D. Work Bowl**

3-cup capacity (for dry ingredients)

450ml capacity (for liquid ingredients)

- **E. Motor Base**

With Chop & Grind functions

- **F. Cord Storage**

Hidden cord storage underneath the motor base to keep any excess cord off the bench. G. BPA-FREE (not shown) All materials that come in contact with food or liquid are free of BPA.

- **H. Safety Protector in Motor (not shown)**

If the motor temperature becomes too high from excessive strain, the protector will activate & the appliance will switch off. Disconnect from the electrical outlet by grasping & firmly pulling the plug; never pull the cord. Wait 20-30 minutes for the motor to cool down before resuming again.



## QUICK TIPS GUIDE

| Notes, Tips |   |
|-------------|---|
| Size        | <p><b>Tip:</b> Always cut large pieces of food into smaller pieces of even size – about 1-2cm or as specified in the Quick Tips Guide in the Recipe Booklet.</p> <p><b>Tip:</b> If you don't start with pieces that are small &amp; uniformed, you will not get an even chop.</p> |

|   |   |   |
|---|---|---|
| <b>Quantity</b>                                 | <p><b>NB:</b> Do not overload the work bowl. Overloading causes inconsistent results &amp; strains the motor.</p> <p><b>Tip:</b> As a rule of thumb, remember most foods should not reach more than 2/3 of the way up the work bowl. Use the quantities suggested in the Quick Tips Guide on page 2 of the Recipe Booklet.</p>  |   |
| <b>Chop</b>                                     | <b>Chopping &amp; Mincing</b>   | <b>Pureeing &amp; Mixing</b>                                      |
|   | For herbs, celery, onions, garlic & most cheeses.   | For cooked vegetables, making mayonnaise & mixing salad dressing. |
|   | <p><b>Tip:</b> Pulse action is best when you are using the – two or three pulses are often enough. Be sure to check the food frequently to prevent over-processing. If you over process, you are likely to get a watery paste instead of a fine chop.</p>   |   |
| <b>Grind</b>                                    | <p>Use the Grind function. For grinding spices &amp; hard foods such as peppercorns, seeds, chocolate &amp; nuts.</p> <p><b>Tip:</b> When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.</p> <p><b>Tip:</b> Continuous-hold action is best when you are using the Grind function. You may have to operate the Mini Prep Pro for several seconds with some foods to achieve the desired results – or as long as 20 seconds for some seeds.</p> <p><b>NB:</b> The work bowl &amp; cover may become scratched when you use them for grinding grains &amp; spices. This does not affect the performance of the Mini Prep Pro. However, you may want to reserve the original bowl for grinding, &amp; purchase an additional bowl &amp; cover set for other uses. These are available from the Cuisinart Consumer Service Department.</p> |   |
| <b>Adding Liquid</b>                            | <p><b>Tip:</b> Add liquids such as water, oil or flavoring while the machine is running i.e. add oil when making mayonnaise or salad dressing. Pour the liquid through the drizzle holes in the cover.</p> <p><b>Tip:</b> Always process foods in order, from dry to wet, to avoid having to clean bowl &amp; blade between each task.</p>  |   |
| <b>Removing Food from the Sides of the Bowl</b> | <p><b>NB:</b> Occasionally, food will stick to the sides of the bowl as you process. Stop the machine to clear food away.</p> <p><b>AFTER THE BLADE HAS STOPPED MOVING</b>, remove the cover, &amp; use the spatula to scrape the food from the sides of the bowl back into the Center. Do not put hands into bowl unless unit is unplugged.</p>  |   |

## OPERATING INSTRUCTIONS

1. Place the work bowl firmly on the housing base. You will see on the base, there are instructions and arrows in

which show the direction of the work bowl to be locked. Place the work bowl with handle to your left and turn anticlockwise.

2. Carefully lift and place the Smart Power blade over the work-bowl center stem until it drops to the bottom. Firmly push to ensure the Smart Power Blade is locked into position.
3. Plug in the housing base and add desired ingredients to work bowl. Ensure food is cut into even small pieces and work bowl is not overloaded.
4. Place the cover lid with the small locking tab positioned to the left of the work bowl handle. Turn anti-clockwise (toward the handle) to lock the lid and disengage the safety locking switch.

**NOTE:** The chopper blade will not operate unless the lid is correctly locked in position.

5. Plug into wall socket and switch on.
6. Press Grind or Chop and pulse to your desired consistency. Food will stop processing when Chop or Grind button is released.
7. When the Smart Power blade has stopped moving, unplug from power outlet.
8. Remove cover and work bowl.
  1. Turn work bowl cover clockwise to remove.
  2. Turn work bowl clockwise to unlock it and lift off the base.
9. To remove liquids and sauces from bowl, simply pour ingredients out of work bowl. Our convenient Blade Lock System keeps the blade safely in place.
10. To remove thicker ingredients from bowl carefully remove the Smart Power Blade by holding the stem on the top and gently pulling up to disengage blade lock. Remove food with spatula or while the bowl is still on the base.

**NOTE:** Never operate the Mini Prep Pro without the ingredients in the work bowl.

## CLEANING & MAINTENANCE

- When not in use, leave unplugged.
- Keep the blade out of the reach of children.
- All parts except the housing base are dishwasher safe and recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl and cover on the bottom rack may cause damage over time. Insert the cover right side up to ensure proper cleaning and the work bowl upside down for drainage. Put the Smart Power blade and spatula in the cutlery basket and remember when unloading, to CAREFULLY remove the Smart Power blade and avoid contact with the blades.
- To simplify cleaning, rinse the work bowl, cover, and Smart Power Blade immediately after use so food won't dry on them.
- If you wash the Smart Power blade by hand, do so carefully. When handling, use the plastic stem. Avoid leaving it in sudsy water where they may disappear from sight. To clean the blade, fill the work bowl with sudsy water, hold the blade by its plastic stem 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 sudsy, non-abrasive cloth or sponge. Be sure to dry it thoroughly.
- If the feet leave spots wipe the area with a damp sponge and nonabrasive cleaning detergent.
- Any other servicing should be performed by an authorized service representative.


## Customer support

Visit our Website: [www.cuisinart.com.au](http://www.cuisinart.com.au)

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## Documents / Resources

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|  <p><b>Cuisinart</b></p> <p>Instruction &amp; Recipe Booklet<br/>Mini Prep Pro - ECH-4 Series</p> | <p><a href="#">Cuisinart ECH-4 Series Mini Prep Pro Processor</a> [pdf] Instructions<br/>ECH-4 Series, Mini Prep Pro Processor, ECH-4 Series Mini Prep Pro Processor, Pro Processor</p> |
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