

Cuisinart®

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



Instruction & Recipe Booklet Elemental 8-Cup Food Processor - FP-8A Series

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

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 food processor is 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.
- 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 infirmed 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 benchtop & 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.
- Always attach plug to unit first, then plug cord to wall outlet. To safely disconnect, press button "OFF" to stop blades spinning and remove plug from electrical outlet.
- 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 benchtop.
- 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 stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, electrical or mechanical adjustment.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- When in use, avoid contact with any moving parts.
- Keep hands, hair and clothing, 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 food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
- Never push food down by hand when slicing or shredding. Always use pusher.
- Make sure motor has completely stopped before removing cover.
- Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs, as you would sharp knives i.e. out of reach of children.
- Be sure, cover and feed tube are securely locked in place before operating food processor.
- 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 CORDSET 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 it will not drape over the countertop 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 the instruction book and 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 Elemental 8-Cup Food Processor and other parts.

SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Elemental 8-Cup Food Processor 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, pusher, blade, and discs with hot sudsy water. (see Cleaning & Maintenance instructions on page 6).

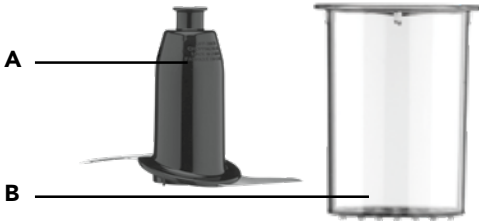
Do not use on heat-sensitive surfaces or store items on top of the Elemental 8-Cup Food Processor.

ENSURE THE EXTERIOR WALLS OF YOUR ELEMENTAL 8-CUP FOOD PROCESSOR IS NOT WITHIN 15CM CONTACT OF ANY OTHER PARAPHENALIA.

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PARTS & FEATURES



A. Stainless Steel Chopping Blade
For chopping, mixing & kneading

B. Food Pusher
Solid at the bottom, to assist pushing food down the feed chute



C. Reversible Medium Slicing Disk
For medium shredding or slicing



D. Reversible Fine Slicing Disk
For fine shredding or slicing

E. Large Feed Tube
Allows for medium to large size food, so precutting is minimalised.

F. 8-Cup Work Bowl
1.9 litre capacity



G. Spindle/Accessory Adaptor (not shown)
Permanently attached in the middle of the top of the housing base for the work bowl to sit over. Followed by stainless steel blade or reversible slicing disk to be fitted on.

H. Housing Base
Nonslip rubber feet, fixed accessory adaptor
4x push settings (including HIGH, LOW, PULSE & OFF)

BPA-FREE (not shown)
All materials that come in contact with food or liquid are free of BPA.

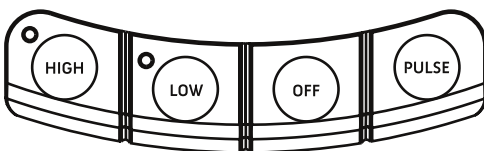
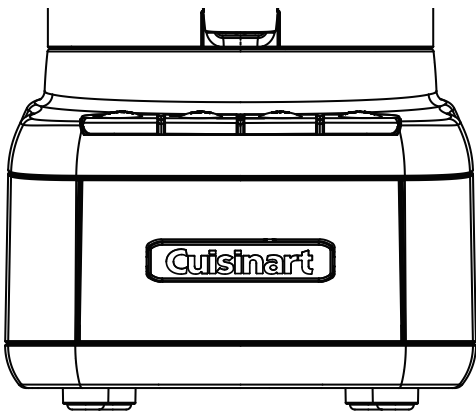
Safety Protector in Motor (not shown)
If the motor temperature becomes too high from excessive strain, the protector will activate & the appliance will switch off. Press the Off button & wait 20-30 minutes for the motor to cool down before resuming again.

QUICK TIPS GUIDE

Functions	Notes, Tips
<p>Chopping, Mixing & Kneading with the Stainless Steel Chopping Blade</p>	<p>Tip: For raw ingredients: peel, core and remove seeds & pits. Food should be cut into even, 2 to 2½cm 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 down or press High or Low to run the machine continuously. Watch ingredients closely to achieve desired consistency & scrape the work bowl as necessary.</p> <p>Tip: Low speed is recommended for making doughs & batters. High speed is recommended for most other chopping, processing & slicing/shredding tasks.</p>
<p>Puréeing & Blending with the Stainless Steel Chopping Blade</p>	<p>Tip: To purée fresh fruits or cooked fruits or vegetables; Ingredients should be cut into 2 to 2½cm pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop then process on High or Low until food is puréed; scrape the work bowl as necessary.</p> <p>NB: Do not use this method to purée cooked, white potatoes.</p> <p>Tip: To purée solids for a soup or sauce; strain the solids from the liquid then process the solids alone. Add cooking liquid & process as needed.</p>
<p>Slicing & Shredding with the Reversible Slicing Disk</p>	<p>Tip: The slicing discs make whole slices, ideally for slicing fruits & vegetables, cooked meat & semi-frozen raw meat. The shredding discs shred most firm & hard cheeses. Also harder vegetables e.g. potatoes, carrots & zucchini.</p> <p>Tip: Always pack food in the feed tube evenly for slicing /shredding. The food will dictate the amount of pressure; Use light pressure for soft foods, medium pressure for medium foods & firm pressure for harder foods.</p> <p>Tip: 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.</p> <p>Tip: For small ingredients like mushrooms, radishes or strawberries; Trim the ends so the food sits upright in the feed tube.</p> <p>Tip: When slicing or shredding cheese, be sure that the cheese is well chilled.</p> <p>Tip: To shred leafy vegetables like lettuce or spinach; Roll leaves together & stand them up in feed tube.</p> <p>NB: Always process with even pressure.</p> <p>NB: Always use pusher when slicing or shredding. NEVER PUT YOUR HAND IN FEED TUBE when appliance is running.</p>

OPERATING INSTRUCTIONS

1. Always use the appliance on a dry, level work surface then place the work bowl on top of the housing unit with the handle just to the right-of center then turn clockwise to lock it onto the housing base.
2. Carefully lift and place the blade or desired slicing disk (blade facing up) over the work bowl accessory-adapter. Blade or disk should fit comfortably and rest on the bottom of the work bowl.
3. Place lid on work bowl, with the feed tube just to the right of the center. Turn clockwise to lock onto work bowl.
4. Align pusher with the feed tube opening on the lid and slide down to the bottom
5. Plug in the housing base and add desired ingredients to work bowl.
6. Add ingredients to the work bowl, either through the feed tube or directly into the work bowl.
7. Press the High or Low button to start the unit – the blue LED light will illuminate and the motor will run until Off is selected.
8. Alternatively press the Pulse button to provide more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about one second. Press the Pulse button repeatedly as needed.



CLEANING & MAINTENANCE

- When not in use, leave unplugged.
- Keep the blade and discs 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, 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/disc immediately after use so food won't dry on them. 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 so carefully. When handling, use the plastic hubs. Avoid leaving them in sudsy water where they may disappear from sight. To clean the metal blade, fill the work bowl with sudsy 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 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.
- **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.
- Any other servicing should be performed by an authorised service representative.

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