

Cuisinart®

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Classic Series 14-Cup Food Processor

DFP-14N Series

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

U IB-5370

CAPACITY

Recommended work bowl capacity for various foods

FOODS

CAPACITY

Chopped and Puréed Fruit and Vegetables

3 cups

Chopped or Puréed Meat, Poultry, Fish or Seafood

2-1/4 pounds

Bread Dough

3 pounds (6 cups flour, yielding two 1-1/2 pound loaves)

Nuts for Nut Butters

3 cups

Sliced or Shredded Fruit, Cheese, or Vegetables

14 cups

Cake Batter

4 pounds (5 8-inch layers)

Cookie Dough

3-1/2 pounds (90 cookies)

IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Food Processor, and these standard parts for it: metal chopping blade, dough kneading blade, slicing disc and shredding disc, detachable stem for discs and spatula.

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 or table where you plan to keep the food processor. Be sure the box is right side up.
2. Remove the cardboard panel and the instructional material.

NOTE: Remember to return your warranty card complete with all information carefully filled out.

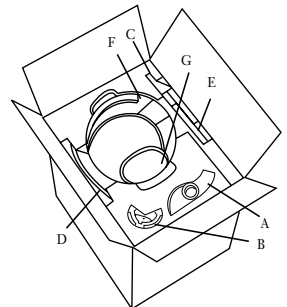
3. You will see a rectangular block of plastic foam that holds the processor parts and DVD, each fitted into a cavity in the foam. The dough kneading blade (A) and detachable stem (B) for the discs are in cavities at one short side of the foam block. Remove them first. The plastic spatula (C) is on one long side of the foam block. Remove it next. The slicing disc (D) is on one long side and the shredding disc (E) on the other. Slide them out of their grooves **WITH GREAT CARE; THE BLADES ARE SHARP.**

Now only the work bowl cover (F) and the pusher assembly (G) remain in the foam block. Grasp an edge of the work bowl cover and lift it straight up. Grasp the pusher assembly near the center of the box and lift it straight up.

4. Lift out the plastic foam block.
5. The machine base and work bowl with metal blade are at the bottom of the box. **CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTER WHITE HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADES,**

WHICH ARE RAZOR SHARP. Carefully remove each part from the 4 corners of the box.

6. Remove the base and bowl together by grasping the plastic bowl at the top with both hands and lifting the bowl straight up. Do not rotate the bowl clockwise on the base. This will cause the bowl to separate from the base.
7. Place the processor on a counter or table and read the instructions thoroughly before using the machine.
8. Save the shipping cartons and plastic foam blocks. You may want to use them in shipping the processor at a later date.



IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance:

GETTING READY:

1. READ ALL INSTRUCTIONS.

2. Blades are sharp! Handle them carefully.
3. 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.
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 damaged cord or plug, or after appliance has been dropped or damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

Operation:

1. Do not use pusher assembly if sleeve becomes detached from pusher.
2. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent possibility of severe personal injury or damage to Custom 14™ Food Processor. A plastic scraper may be used, but must be used only when Custom 14™ Food Processor motor is stopped.
3. Avoid contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher, or injury could occur.
4. Make sure motor has completely stopped before removing cover. If machine does not stop within 4 seconds when you turn cover, call 800-726-0190 for assistance. Do not use machine.
5. Never store any blade or disc on the 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, out of reach of children.
6. Be sure cover is securely locked in place before operating food processor.
7. Never try to override or tamper with cover interlock mechanism.

Cleaning

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

General

1. Close supervision is necessary when any appliance is used by or near children.
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 built to our professional standards. It is UL listed for household use. Use it only for food preparation as described in the accompanying recipe book.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electrical shock, personal injury or damage to your Custom 14™ Food Processor.
5. To avoid possible malfunction of work bowl switch, never store processor with pusher assembly in locked position (activation position).
6. Maximum rating of 6.0 amperes is based on attachments that draw the greatest current. Other recommended attachments may draw significantly less current.

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SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance 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. 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.

INTRODUCTION

You may have bought your new Cuisinart® Food Processor because you love the way it looks in your kitchen, but superior performance is what's made this versatile food prep tool a legend. You'll use it every day, for jobs as small as mincing a clove of garlic, to major tasks like kneading 3 pounds of bread dough. The bigger feed tube is easier to handle, and means less precutting. And, as always, everything except the base is dishwasher safe. It's the beginning of a long, delicious – and easy – relationship. Enjoy!

FEATURES AND BENEFITS

The machine includes:

1. Motor base with a vertically projecting shaft and two large control levers.
2. 14-Cup Work bowl.
3. Cover with a large feed tube.
4. Pusher assembly that slides over the feed tube.

The pusher assembly has 2 parts:

- a. A small, removable, clear pusher that fits into a small center-located feed tube. This tube is for narrow food like carrots, for adding liquid, and for continuous feeding of small hard food like garlic.
 - b. A large pusher.
5. Plastic spatula.
 6. Sharp metal chopping/mixing blade.
The **metal blade** chops raw and cooked fruits, vegetables, meat, fish and cheese to the exact consistency you want – from coarse to fine, even to a purée. You control the texture. It chops nuts, makes nut butters, mayonnaise and sauces, and mixes tender, flaky pastry. The metal blade also handily mixes cakes, frostings, cookies, quick breads, muffins, and biscuits.
 7. Plastic dough blade.

8. Serrated slicing disc.
The **slicing disc** makes beautiful whole slices with no torn edges. It slices whole fruits and vegetables, cooked meat, semi-frozen raw meat and loaves of bread.
9. Shredding disc.
The **shredding disc** processes most firm and hard cheese into long, attractive shreds. It also shreds vegetables like potatoes, carrots and zucchini, and it processes nuts and chocolate to a grated texture.
10. Detachable stem that fits both discs.
The **detachable stem** fits both discs, making storage easy in limited space.



PRACTICING WITH FOOD

Try practicing with some food before you process food to eat. A zucchini or potato is a good choice. First cut it into 1-inch pieces.

Insert the metal blade and put the pieces in the work bowl. Put on the cover and the pusher assembly; press the pusher assembly down to lock it into place. Press and release the OFF/PULSE lever two or three times and see what happens. Each time the blade stops, let the pieces drop to the bottom of the bowl before you pulse again. That puts them in the path of the blade each time the motor starts.

Using the pulse/chopping technique, you can get an even chop without the danger of overprocessing. Check the texture frequently by looking through the cover of the work bowl. If you want a finer chop, press and release the OFF/PULSE lever until you achieve the desired texture. Onions and other food with a high water content will quickly end up as a purée unless examined through the work bowl after each pulse to make sure it is not overprocessed.

Try chopping other food, like meat for hamburger or sausage. Then make mayonnaise, pastry or bread, as described in the recipes in this book. To obtain consistent results:

- Be sure all the pieces you add to the bowl are about the **same size**.
- Be sure the **amount you process** is no larger than recommended (see table inside front cover).

REMOVING PROCESSED FOOD

Before you do anything, wait for the blade to stop spinning.

When it does, remove the cover first. You can remove the cover and pusher assembly in one operation. Hold the pusher assembly with your fingers away from the descending tabs and turn it clockwise. Lift it off, and the cover will come with it.

Never try to remove the cover and the work bowl together; this can damage the work bowl.

Remove the bowl from the base of the machine before removing the blade. This creates a seal to prevent food from leaking. Turn the bowl clockwise to unlock it from the base and lift it straight up to remove it.

A locking device prevents heavy dough from driving the dough blade up the motor shaft. If the blade holds the bowl locked when the motor stops, move the handle of the bowl rapidly back and forth – first clockwise, then counterclockwise.

To prevent the blade from falling out of the work bowl onto your hand, remove the metal blade before tilting the bowl, using a spatula to scrape off any food sticking to it. Or insert your finger through the hole in the bottom of the work bowl, gripping the blade from the bottom, and grip the outside of the work bowl with your thumb. Or hold the blade in place with your finger or a spatula while pouring out processed food. Be sure hands are dry.

TECHNIQUES FOR CHOPPING AND PUREEING WITH THE METAL BLADE

To chop raw fruits and vegetables

First, cut the food into 1-inch pieces. You get a more even chop when all pieces are about the same size.

Put no more than the recommended amount of food into the work bowl (see Capacity Chart, page 2). Lock the cover in place. Press the OFF/PULSE lever at the rate of 1 second on, 1 second off until the food is coarsely chopped. Then hold down the OFF/PULSE lever, letting the machine run continuously until the food is chopped. Check frequently to avoid overprocessing. Use the spatula to scrape down any pieces that stick to the sides.

To purée fruit and cooked vegetables

First, cut the food into 1-inch pieces. You get a smoother purée faster when all pieces are about equal in size. Put no more than the recommended amount of food in the work bowl (see Capacity Chart, page 2). Lock the cover in place. Pulse to chop coarsely, then press the ON lever and process continuously until the food is puréed.

NOTE: Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade. (See the recipe for mashed potatoes at the end of the book.)

When making soup, you will want to purée vegetables that have cooked in liquid. Don't add the liquid to the work bowl – just the cooked vegetables; remove them with a slotted spoon. They will purée faster and smoother without liquid. Then add just enough liquid to make the purée pourable, return it to the soup and stir to combine.

Occasionally, a piece of food may become wedged between the blade and the work bowl. If this happens, unplug machine, remove cover, lift the blade out carefully and remove the wedged piece. Empty the bowl, reinsert the blade and lock the cover into place, first removing the small pusher. Press the ON lever and drop the food pieces through the small feed tube while the machine is running. After adding a cupful this way, add the remaining food to the bowl and process in the usual way.

To chop hard foods like garlic, hard cheese

Remove the small pusher, press the ON lever and drop the food through the small feed tube while the machine is running.

Small foods like garlic can be dropped in whole. Larger foods like hard cheese should be cut into 1-inch pieces. This method of processing minces garlic, shallots and onions. Hard cheese and coconut will have the same texture as if they had been hand grated.

IMPORTANT: Never try to process cheese that is too hard to cut with a knife. You may damage the blade or the machine.

To chop parsley and other fresh herbs

The herbs, the work bowl and the metal blade must all be thoroughly clean and dry. Remove stems from herbs. Add leaves to bowl and process until they are chopped as fine as you want. The more herbs you chop at a time, the finer chop you can obtain. If completely dry when chopped, parsley and other herbs will keep for at least 10 days, stored in an airtight bag in the refrigerator. They may be frozen for months, stored in an airtight container or bag.

To chop peel from citrus fruit or to chop sticky fruit like dates or raisins

For citrus, remove the peel with a vegetable peeler, leaving on the white pith, which is bitter tasting. Cut the peel into lengths of 2 inches or less and process with 1/2 cup of granulated sugar until finely chopped. This may take 2 minutes or longer.

For sticky fruit like dates, raisins, prunes and candied fruit, first freeze the fruit for about 10 minutes. Add to it some of the flour called for in the recipe. Use no more than 1 cup of flour for each cup of fruit.

To chop meat, poultry, fish and seafood

The food should be very cold, but not frozen. Cut it into 1-inch pieces to ensure an even chop. Process no more than the recommended amount at a time (see table inside front cover). Press the OFF/PULSE lever 3 or 4 times at a rate of 1 second on, 1 second off. If the food is not chopped fine enough, let the processor run continuously for a few seconds. Check the texture often to avoid overprocessing. Use a spatula to scrape food from the sides of the bowl as necessary.

To purée meat, poultry, fish and seafood

Prepare the food as described above. Pulse until it is evenly chopped, then process continuously to the desired texture. Scrape the bowl with a spatula as needed.

Leave the purée in the work bowl and add eggs, cream and seasonings as called for by the recipe. Process to combine thoroughly.

Remember **you** control texture by the length of time you process. By varying the processing time, you can get a range of textures suitable for hamburgers, hash, stuffed peppers, rough patés or smooth mousses.

To chop nuts

Chop no more than the recommended amount at one time. Press and release the OFF/PULSE lever and check frequently to avoid letting powdered nuts clump together in a nut butter.

When a recipe calls for flour or sugar, add some to the nuts before you chop them – about 1/2 cup for each cup of nuts. This allows you to chop the nuts

as tiny as you want without turning them into a nut butter.

You can also chop nuts with a shredding disc. The optional Fine Shredding Disc is particularly good.

To make peanut butter and other nut butters

Process up to the recommended amount of nuts. Let the machine run continuously. After 2 or 3 minutes, the ground nuts will form a ball that will gradually smooth out. Scrape the sides of the bowl and continue processing until drops of oil are visible. Taste for consistency. The longer you process, the softer the butter will be. For chunk style, add a handful of nuts just after the ball of nut butter begins to smooth out. To make cashew butter, add a little bland vegetable oil. Processor nut butters contain no preservatives. Store in the refrigerator to keep them without separating.

To make flavored butters, spreads and dips

Cut room-temperature butter into tablespoon size pieces. Chop flavoring ingredients – anchovies, cheese, herbs, etc. – fine, then process. Be sure the work bowl is clean and dry. Add small, hard ingredients like garlic and hard cheese through the feed tube while the machine is running. Next, add the butter and process until smooth. Add any liquid ingredients last, while the processor is running, and process just long enough to blend. Process ingredients for spreads and dips in the same way. They should be at room temperature and cut into 1-inch cubes, or added by tablespoonfuls.

To make mayonnaise

The work bowl and metal blade must be clean and dry. Use one whole large egg, or the yolks from two large eggs. Mayonnaise made from yolks will be almost as thick as butter. You should be able to add 2/3 cup of oil for each yolk or 1-1/4 cups for a whole egg.

Process the yolks or egg with salt, mustard and 2 tablespoons of vegetable oil for at least 30 seconds. Then, while the machine is running, pour 1/4 cup of oil into the small pusher. After it dribbles through the pinhole at the bottom, remove the small pusher and slowly add the remaining oil while the machine runs. See the recipe at the back of this book.

To beat egg whites

Use this method only for recipes that can be done almost entirely by food processor.

The work bowl and metal blade must be absolutely clean. Add 3 or more egg whites and press the ON lever. Add about 1 teaspoon of lemon juice or vinegar for every egg white. Vinegar makes stiffer whites; its flavor is hardly detectable in cakes, soufflés or ice creams. Continue processing until the egg whites hold their shape – about 1-1/2 to 2-1/2 minutes.

For the lightest, fluffiest egg whites, use the Whisk Attachment which is an optional attachment for the Custom 14™ food processor.

To whip cream

Processor-whipped cream holds its shape very well. It is good for decoration or as a topping for gingerbread, berries or other desserts. It will not whip to the light, fluffy consistency obtained by methods that beat in more air. Use the optional Whisk Attachment for the fluffiest whipped cream.

Chill the cream well before starting. Process continuously until it begins to thicken. Then add sugar as desired and continue processing, watching carefully until the cream reaches the desired consistency. For consistently reliable results, add 2 tablespoons of non-fat dried milk for every cup of cream, before whipping.

To make crumbs and crumb crusts

Cut or break bread, crackers or cookies into pieces and put them in the work bowl. Process continuously until they reach the desired texture. For seasoned crumbs, chop the parsley or other fresh herbs with the crumbs. For buttered crumbs, process until the dry crumbs are of the desired texture, then dribble melted butter through the small feed tube while the machine is running.

For crumb crusts, process crackers or cookies as described above. Add sugar, spices and butter, cut into pieces, as specified by your recipe. Process until well combined.

To make pastry

This describes general procedure. A recipe giving exact proportions is at the back of this book.

Combine unbleached all-purpose flour, salt and pieces of very cold or frozen butter in the work bowl. Process to the consistency of cornmeal. While the machine is running, start pouring ice water through the feed tube. Stop processing as soon as the dough begins to form a ball, to ensure tender, flaky pastry. Use the dough immediately or form it into a round disc about 1-inch thick.

Wrap it in plastic wrap and refrigerate or freeze for later use.

To make quick breads, and cakes that use baking powder and/or soda

The most important rule for success is not to overmix after the flour is added. The ingredients for these soft doughs should be cold. If the recipe calls for chopped ingredients like lemon peel or nuts, chop them first while the work bowl is clean and dry. Then set them aside until needed. (Always use sugar when chopping lemon peel.)

Put dry ingredients like flour, salt and leavening in the work bowl and process with the metal blade for 5 seconds to mix them. Remove and reserve the dry ingredients. Add the eggs and sugar to the work bowl and process to mix, letting the machine run about 1 minute. Next, add butter, which has been cut into

1-inch pieces and brought to room temperature. Let the machine run continuously for a minute, until the butter is thoroughly mixed with the sugar and eggs. Then add flavoring and liquid – vanilla, spices, cocoa, etc. Process until mixed. Add the dry ingredients to the work bowl. Process by pulsing, inspecting after each pulse. Stop pulsing as soon as the dry ingredients have almost disappeared into the batter.

Overprocessing will cause quick breads and cakes to be tough. (If your recipe calls for ingredients that are to be coarsely chopped, like raisins or nuts, add them last with the mixed dry ingredients.)

To make cake mix

Your food processor work bowl is large enough for the preparation of an 18.5-ounce packaged cake mix.

Insert the metal blade and add the cake mix to the work bowl. While the machine is running, add the eggs and liquid through the small feed tube and process for 5 seconds. Scrape down the side of the work bowl and process again for 1 minute for maximum volume. Do not remove the metal blade. Insert a finger into the underside of the blade from the bottom of the work bowl to hold the blade in place while emptying the batter.

Tip: After emptying cake batter or puréed soup from the work bowl, replace the bowl on the motor base. Insert the metal blade and pulse once. Centrifugal force will spin the batter off the blade onto the side of the work bowl. Remove the blade, and use the spatula to scrape any remaining batter from the bowl.

TECHNIQUES FOR KNEADING YEAST DOUGH WITH THE DOUGH BLADE

The Custom 14™ Food Processor can mix and knead dough in a fraction of the time it takes to do it by hand. You will get perfect results every time if you follow these directions. **NEVER TRY TO PROCESS DOUGH THAT IS TOO STIFF TO KNEAD COMFORTABLY BY HAND.**

There are two general types of yeast dough.

Typical bread dough is made with a flour mix that contains at least 50% white flour. It is uniformly soft, pliable and slightly sticky when properly kneaded. It always cleans the inside of the work bowl completely when properly kneaded.

Typical sweet dough contains a higher proportion of sugar, butter and/or eggs than typical bread dough. It is rich and sticky and it does not clean the inside of the work bowl. It requires less kneading after the ingredients are mixed. Although 30 seconds is usually sufficient, 60 to 90 seconds gives better results if the machine does not slow down. Except for kneading, described below, the processing procedures are the same for both types of dough.

Machine capacity

If a bread dough calls for more than the recommended amount of flour, mix and knead it in equal batches. Do the same for sweet doughs that call for more than 3-1/2 cups of flour. Recommended maximum amount of flour is 6 cups of all-purpose flour or 3-1/2 cups of whole-grain flour.

Using the right blade

Measure flour by the “*stir, scoop and sweep*” method described below. Use the dough blade when the recipe calls for more than 3-1/2 cups (17-1/2 ounces) of flour. Use the metal blade when a recipe calls for less than 3-1/2 cups of flour.

Because the dough blade does not extend to the outside rim of the work bowl, it cannot pick up all the flour when small amounts are processed.

Whichever blade you use, always push it down as far as it will go on the motor shaft.

Measuring the flour

It's best to weigh it. If you don't have a scale, or the recipe doesn't specify weight, measure by the “*stir, scoop and sweep*” method. Use a standard, graduated dry measure, not a cup for liquid ingredients.

With a spoon or fork, *stir* the flour in its container. With the dry measure, *scoop* up the flour so it overflows. With a spatula, knife or chopstick – being careful not to press down – *sweep* excess flour back into the container so the top of the measure is level.

Proofing the yeast

The expiration date is marked on the packages. To be sure your yeast is active, dissolve it in a small amount of warm liquid (about 1/3 cup for one package of dry yeast). If the recipe includes a sweetener like sugar or honey, add a tablespoon with the yeast. If no sweetener is called for, add a pinch. *The yeast won't foam without it.* Let the mixture stand until it foams – up to 10 minutes.

Processing dry ingredients

Put the flour in the work bowl with all the other dry ingredients. If the recipe calls for herbs, oil or solid fats like butter, add them with the flour. Turn the machine on and let it run for about 20 seconds. (Cheese, nuts and raisins may be added with the dry ingredients or during the final kneading. To leave them almost whole, add them 5 seconds before you stop kneading. For a finer texture, add them sooner.)

Adding liquids

All liquid should be added through the feed tube while the machine is running. Add liquid in a slow, steady stream, only as fast as dry ingredients absorb it. If liquid sloshes or splatters, stop adding it but do not turn off machine. Wait until ingredients in bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube opening. Do not pour liquid directly onto bottom of bowl.

Follow the recipe carefully. It is important to add enough liquid to make the dough soft enough to

knead. Kneading dough that is too stiff can strain the machine.

The temperature of liquids used to dissolve and activate yeast must be between 105° and 120°F. Yeast cells are not activated at temperatures lower than this and they die when exposed to temperatures higher than 130°F.

All liquid, *except* that used to activate yeast, should be cold, to minimize the possibility of overheating the dough. You must never knead a yeast dough to a temperature higher than 100°F. Doing so will slow or even prevent the action of the yeast.

Kneading bread dough

Do not try to use the machine to knead dough that is too stiff to knead comfortably by hand. Doing so can strain the machine.

After the dough starts to clean the inside of the work bowl completely and forms a ball, process it for 60 seconds to knead it. Stop the machine and test the dough to be sure it's properly kneaded. Typical bread dough should have a soft, pliable texture and it should feel slightly sticky. Stretch the dough with your hands to test it. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Make sure that the blade is firmly pressed back into place after removing the dough to test it.

Kneading dough for coffee cakes, batter bread and brioche

Process dough for at least 30 seconds after all the ingredients are incorporated. It will not clean the inside of the work bowl. If necessary, scrape the bowl and process for 5 more seconds.

Rising

Put the dough in a large, lightly floured plastic bag. Squeeze out all the air and close the end with a wire twist, allowing space for the dough to rise.

Or put the ball of dough in a large bowl coated with soft butter or vegetable oil. Roll the dough around to coat its entire surface. Cover it with a damp towel or a piece of oiled plastic wrap.

Let it rise in a warm, draft-free place – about 80°F. The rising time is usually about 1-1/2 hours but will vary from 45 minutes to several hours, depending on the type of flour and the humidity of the air. To test if the dough has risen enough, stick a finger in it. An indentation should remain. If it doesn't, let the dough rise more and test again. When it has risen enough, punch the dough down.

Shaping, finishing and baking

If you shape the dough in loaf pans, fill them only half full. Let rise until dough is just slightly above the top of the pan. If shaping free-form loaves, let them rise on an oiled baking sheet until at least doubled in bulk.

Making consecutive batches

You can make several batches of bread dough in a row. The motor in the Custom 14™ Food

Processor is extremely efficient. Follow the recipe for White Bread, page 13 of the Recipe Booklet.

PROBLEMS & SOLUTIONS WITH TYPICAL DOUGH

BREAD DOUGH

Blade doesn't incorporate ingredients

Always start processor before adding liquid. Add liquid in slow, steady stream, only as fast as dry ingredients absorb it. If you hear liquid sloshing, stop adding it but do not turn off machine. Instead, wait until ingredients in work bowl have mixed, then add remaining liquid slowly. Pour liquid onto dough as it passes under feed tube; do not pour liquid directly onto bottom of work bowl.

Blade rises in work bowl

Blade may not have been pushed down as far as it will go before processing started.

Excessively sticky dough can cause blade to rise even though it cleans inside of work bowl. If dough feels very sticky, reinsert blade and immediately add 2 tablespoons flour through feed tube while machine is running.

Dough doesn't clean inside of work bowl

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in 2 batches.
- Dough may be too dry. If it feels crumbly, add water – 1 tablespoon at a time – while machine is running, until dough becomes moist and cleans inside of work bowl. Wait 10 seconds between additions of water.
- Dough may be too wet. While machine is running, add 1 tablespoon of flour. If necessary, add more – 1 tablespoon at a time until dough cleans inside of work bowl and forms a ball.
- Plastic dough blade is intended only for recipes calling for at least 3-1/2 cups of flour (17-1/2 ounces, 495g). If your recipe calls for less flour, remove plastic dough blade and insert metal blade. Always use metal blade for recipes calling for less than 3-1/2 cups of flour, such as pizza dough.

Nub of dough forms on top of blade and does not become uniformly kneaded

Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in work bowl. Continue processing until dough is uniformly soft and pliable.

Dough feels tough after kneading

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

Soft dough or liquid leaks onto base of food processor

Always start processor before adding liquid and add liquid only as fast as dry ingredients absorb it.

Motor stops

- Pusher assembly may have become unlocked. Push down pusher sleeve to lock it into place and continue processing.
- Power cord may have become unplugged. Plug machine in and continue processing.
- Excessive strain may have caused motor to over-heat and stop. Wait for the motor to cool off, 5-10 minutes. A safety protector in the motor prevents it from excessive overheating. If the motor stops, turn the machine off. After 5-10 minutes, divide dough into 2 batches and complete processing. Pinch dough to make sure that it is not too stiff to knead comfortably by hand. If it is, add liquid – 1 teaspoon at a time – until dough is sufficiently moist to clean inside of bowl.

Dough doesn't rise

We recommend that you always test activity of yeast before using it by stirring it and at least 1/2 teaspoon sugar into about 1/3 cup warm liquid (105°-120°F). Within 10 minutes foam should develop, indicating yeast is active. Do not use dry yeast after expiration date on package.

Avoid killing yeast cells by dissolving yeast in too warm water or overheating dough by excessive kneading. Dissolve yeast in about 1/3 cup of warm liquid at 105°-120°F. All other liquid should be cold.

Don't knead so long that it becomes overheated. The ideal temperature for kneaded dough is 80°F; it should never exceed 100°F.

Let dough rise in draft-free environment of about 80°-90°F.

Dough containing whole grain flour will take longer to rise than dough made of white flour only.

Baked bread too heavy

Next time, feel dough to be sure it is uniformly soft, pliable and slightly sticky before setting it aside to rise. Let dough fully double in bulk in bowl or bag, punch it down, then let it double again after it is shaped.

SWEET DOUGH

Motor slows down

- Amount of dough may exceed maximum capacity of your food processor. Remove half and process in 2 batches.
- Don't process too long after all the ingredients are incorporated. These rich doughs will give you good results after only 30 seconds of kneading.

Blade doesn't incorporate ingredients

Butter or margarine, if not melted, must be cut into tablespoon-size pieces before being added to work bowl.

Metal blade rises in work bowl

Blade may not have been pushed down as far as it will go before processing started. Machine may be overloaded. Stop it, remove half of dough and process in 2 batches.

Motor stops

See comments under “Typical Bread Dough.”

Dough doesn't rise

See comments under “Typical Bread Dough.”

PREPARING FOOD FOR SLICING AND SHREDDING

Round fruits and vegetables

Before processing onions, apples and other large, round fruits and vegetables, trim them with a knife. Cut the bottom end flat, to make the food lie stable on the disc.

Place the food in the feed tube, flat side down. Position it as far left as possible, to prevent it from tilting when being processed.

Choose fruits that are firm and not too ripe. Always remove large hard pits and seeds from fruits before processing. Seeds from citrus fruits need not be removed. You may remove the rind before slicing or shredding, or leave the rind on.

Whole peppers are an exception

Remove the stem and cut the stem end flat. Remove the core and scoop out the seeds. Leave the end opposite the stem whole, to keep the structure stiff. This ensures round, even slices.

Large fruits like pineapple and cantaloupe

Cut them in half and remove the seeds or core. If necessary, cut the halves into smaller pieces to fit the feed tube. Remember to cut the ends flat.

Cabbage and iceberg lettuce

Turn the head on its side and slice off the top and bottom, leaving a center section about 3 inches deep. Remove the core and cut the center section in wedges to fit the feed tube. Remove the core from the bottom piece and cut it and the top piece into wedges to fit the feed tube. The optional 2mm or 1 mm Slicing Discs are excellent for slicing cabbage for coleslaw.

If the fruit or vegetable doesn't fit

Try inserting it from the bottom of the feed tube. The opening there is slightly larger.

Pack the feed tube for desired results

For long slices or shreds, cut the food in feed tube widths and pack the pieces horizontally.

For small, round, slices or short shreds from carrots, zucchini and other long vegetables, cut them in

feed-tube heights and pack them tightly upright.

Food should fit snugly, but not so tight that it prevents the pusher from moving.

When slicing or shredding food, always use the pusher. **Never put your fingers or a spatula into the feed tube.**

Never push down hard on the pusher. Use *light* pressure for soft fruits and vegetables like bananas, mushrooms, strawberries and tomatoes, and for all cheese. Use *medium* pressure for most food like apples, celery, citrus fruit, potatoes and zucchini. Use *firm* pressure for really hard vegetables like carrots and yams.

PRACTICING SLICING AND SHREDDING

1. Insert a slicing or shredding disc, put the cover on the work bowl and insert the prepared food in the feed tube.
2. Prepare the pusher assembly. Lock the small pusher in place.
3. Slide the pusher assembly over the feed tube and push the sleeve down to lock it into place. Apply pressure to the pusher while pressing down the OFF/PULSE lever. Release the lever as soon as the food is sliced or shredded.
4. You can load the feed tube repeatedly without removing the work bowl cover. Press firmly on the tab and lift up. The pusher assembly will come off easily, leaving the cover and feed tube in place. Your other hand is free to reload the feed tube.

REMOVING SLICED OR SHREDDED FOOD

Before you do anything, wait for the disc to stop spinning. When it does, remove the cover first. Lift, and the pusher assembly and cover will come off together.

Remove the slicing or shredding disc before removing the work bowl. Place two fingers under each side of the disc and lift it straight up. Then turn the bowl clockwise to unlock it from the base and lift it straight up to remove it.

You can place the disc on top of the inverted work bowl cover, to minimize drips and spills.

TECHNIQUES FOR SLICING AND SHREDDING

Small, round fruits and vegetables

For large berries, radishes, and mushrooms, trim the opposite ends flat with a knife. Insert the food through the feed tube, standing each piece on a flat end. You can fill the tube to about 1 inch from the

top. The bottom layer gives you perfect slices for garnish.

If you want all the slices to be perfect, it's best to process one layer at a time.

Long fruits and vegetables

Trim food like bananas, celery, and zucchini by cutting them into pieces a little shorter than the feed tube. Cut both ends flat. (Use a ruler as a guide, or the pusher assembly with the pusher pulled out as far as it will go.)

Fill the feed tube with the pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways as they are sliced or shredded.

Small amounts of food

Use the small feed tube and the small pusher. Remove the small pusher from the pusher assembly. Slide the pusher assembly over the feed tube and press the sleeve down to lock it into place.

Cut the food in lengths a little shorter than the feed tube. If you are slicing one or two long, thin vegetables like carrots, push them against the left. If you are slicing a few vegetables that are wide at one end and narrow at the other carrots, celery or scallions cut them in half and pack in pairs, one wide end up, one narrow end up.

French-cut green beans

Trim fresh green beans to feed-tube widths. Blanch them for 60 seconds in boiling salted water. Plunge them immediately into cold water to stop the cooking. When they are cold to the touch, drain and dry them. Stack them in the feed tube horizontally to about 1 inch from the top. Use the slicing disc.

Be sure the small pusher is locked. Apply light pressure to the pusher and press the OFF/PULSE lever until beans are sliced.

To make long, horizontal slices of raw zucchini or carrots, use the same procedure.

Matchsticks or julienne strips

Process the food twice – “doubleslice” it. Insert any large fruit or vegetable – potatoes, turnips, zucchini, apples – in the feed tube horizontally. Apply pressure to the pusher while pressing the OFF/PULSE lever until the food is sliced. You will get long slices. Remove the slices from the work bowl and reassemble them. Reinsert them in the feed tube, wedging them in tightly. Slice them again. You will obtain long julienne strips. With the optional Square Julienne Discs, you can make square julienne strips in one operation.

SLICING MEAT AND POULTRY

Cooked meat and poultry

The food must be very cold. If possible, use a chunk of food just large enough to fit the feed tube. To make julienne strips of ham, bologna or luncheon

meat, stack slices of them. Then roll or fold them double and stand them upright in the feed tube, wedging in as many rolls as possible. This technique works better with square or rectangular pieces than with round ones.

Uncooked meat and poultry

Cut the food into pieces to fit the feed tube. Boned, skinned chicken breasts will usually fit when cut in half crosswise. Wrap the pieces in plastic wrap and put them in the freezer. They are ready to slice when they pass this “knife test”: they are easily pierced with the tip of a sharp knife although semi-frozen and hard to the touch. Stand them in the feed tube, cut side down, and slice them against the grain, using firm pressure on the pusher. Or lay them flat in the feed tube, as many as will fit, and slice with the grain, using firm pressure.

Frankfurters, salami and other sausages

If the sausage is soft, freeze it until hard to the touch but easily pierced with the tip of a sharp knife. Hard sausages need not be frozen. If the sausage is thin enough to fit in the small feed tube, use that tube. Otherwise, cut the sausage into pieces to fit the large feed tube completely. Stand the pieces vertically, packing them in tightly so they cannot tilt sideways.

SLICING AND SHREDDING CHEESE

Type of Cheese	Chop	Shred	Slice
Soft Brie, Camembert, mozzarella, ricotta, Liederkranz, cottage, cream	yes	no	no
Semi-Soft blue, Fontina, Bel Paese	yes	yes chill chill chill	no
Semi-Hard Cheddar, Monterey Jack, Longhorn, Swiss, Jarlsberg, Edam, Gouda, Provolone	yes	yes chill chill chill chill chill	yes chill chill chill chill chill
Hard Parmesan, Romano, Pecorino, Sapsago	yes	yes room temp	no

Firm cheese like Swiss and Cheddar

Cut the cheese into pieces to fit the feed tube. Put it in the freezer until it is semi-frozen – hard to the touch but easily pierced with the tip of a sharp knife. Stand the pieces in the feed tube and apply light pressure to the pusher.

IMPORTANT: Never try to slice soft cheese like mozzarella or hard cheese like Parmesan. You may damage the slicing disc or the food processor itself. You can successfully shred most cheeses except soft ones. The exception is mozzarella, which shreds well if thoroughly chilled. Hard cheeses like Parmesan shred well only at room temperature. Therefore, only attempt to slice or shred mozzarella when well chilled and Parmesan when at room temperature.

IF YOU HAVE A PROBLEM

Most problems with the food processor are easily solved. Here are some possible problems and their solutions.

Food is unevenly chopped

Either you are trying to process too much food at one time, or you are running the machine continuously instead of pulsing on and off until pieces of food are no larger than 1/2-inch cubes.

Liquid leaks from bottom of bowl onto motor base

Remove bowl from base as soon as you finish processing. Do not remove metal blade first. When bowl and blade are removed together, blade drops down and forms an almost perfect seal against the bowl.

Liquid leaks out between bowl and cover when machine is running

You added too much liquid. Never use more than 3 cups thin, 6 cups thick liquid.

The thicker the liquid, the more you can use. The figures above are for thick mixtures like pancake or cake batter.

Slices are uneven or slanted

Pack feed tube more carefully. Maintain even pressure on pusher.

Carrots or similar food falls over in feed tube

Cut food into enough short pieces of equal height to fill feed tube. To slice one or two pieces, use small feed tube. Cut carrots in half and insert one piece point down and the other stem down.

Sliced or shredded food piles up on one side of work bowl

This is normal. Remove disc occasionally and even out processed food. When food gets close to bottom of disc, empty work bowl.

A few pieces of food remain on top of slicing or shredding disc

This is normal. In most cases, you can shred more of the food by moving the large pusher up and down, allowing the piece to be shredded, or by repositioning the piece in the feed tube and reshredding it.

Soft cheese, like mozzarella, spreads out and collects on top of shredding disc

The cheese was not cold enough, or the pressure on the pusher was too great. To shred soft cheese, do not push on the pusher but let the cheese go through by itself. Tap on the pusher to guide it through.

SOME TECHNICAL DATA

The motor in your food processor operates on standard line operating current. The appropriate voltage and frequency for your machine are shown on a label under 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 off before proceeding. It will usually cool off 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 a fast-stop circuit stops it instantly when the pusher assembly is unlocked.

CLEANING AND STORAGE

Keep your Custom 14™ Food Processor ready to use on a kitchen counter. When it's not being used, leave it unplugged.

Store the blades and discs as you would sharp knives – out of the reach of children. The Disc and Blade Holders, optional accessories, offer safe and convenient storage.

All parts except for the motor base are dishwasher safe, and we recommend washing them in the dishwasher. Insert the work bowl upside down. Remember where you place sharp blades and discs, and unload the dishwasher carefully.

To simplify cleaning, rinse the work bowl, cover, pusher assembly and blade or disc immediately after use so food won't dry on them. Openings at the bottom of the large pusher provide drainage and make cleaning easy. If food lodges in the pusher, remove it by running water through or by using a bottle brush.

If you wash blades and discs by hand, do it carefully. 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 Lexan® plastic, which is shatter resistant and heat resistant. It should not be placed in a microwave oven. The tube at the back of the bowl houses the plastic rod that activates the motor.

Chopping certain foods may scratch or cloud the work bowl. Among them are ice, whole spices and oils like wintergreen. If you like to prepare your own spice blends, you may want to keep a second bowl just for that purpose.

The base housing is made of a tough plastic with high-impact resistance. Its smooth surface will look new for years. Keep a sponge handy as you work and wipe spills from the base.

Four rubber feet on the underside keep the base from moving on most work surfaces when the machine is processing heavy loads. If the feet leave spots on the counter, spray them with a spot remover like Fantastik or KM 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 non-abrasive cleaning powder.

To clean the inside of the detachable stem, slide the stem release bottom on the side up as far as it will go and hold it there as you run water through the stem.

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.

FOR YOUR SAFETY

Like all powerful electrical appliances, a Custom 14™ Food Processor should be handled with care. Follow these guidelines to protect you and your family from misuse that could cause injury.

- Handle metal blade and discs carefully. Their cutting edges are very sharp.
- Always place disc on flat, stable surface before connecting detachable stem.
- Never put blade or disc on motor shaft until work bowl is locked in place.
- Always be sure that blade or disc is down on motor shaft as far as it will go.
- Always insert metal blade in work bowl before putting ingredients in bowl.
- When slicing or shredding food, always use pusher. Never put your fingers or spatula into feed tube.
- Always wait for blade or disc to stop spinning before you remove pusher assembly or cover from work bowl.
- Always remove work bowl from base of machine before you remove metal blade or dough blade.
- Be careful to prevent metal blade from falling out of work bowl when emptying bowl. Remove it before tilting bowl, or hold it in place with your finger, a spatula or a spoon.
- Do not use pusher assembly if sleeve becomes detached from pusher. Call Cuisinart Customer Service immediately. Our toll-free number is listed in the warranty.

WARRANTY LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Custom 14™ Food Processor. This warranty is available to consumers only. You are a consumer if you own a Custom 14™ Food Processor that was purchased at retail for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Custom 14™ Food Processor will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration is not a condition of these warranties.

If your Custom 14™ 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, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to:

Cuisinart
150 Milford Road
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions). Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

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.

Your Custom 14™ Food Processor has been manufactured to strict specifications and has been designed for use with the Custom 14™ Food Processor accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation may not apply to you.

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 which 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 either of the above two options does 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, 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 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

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 to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

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04CU13206