

Cuisinart®

INSTRUCTION AND
RECIPE BOOKLET



Pro Custom 11™ Food Processor

DLC-8S Series

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

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 food processor. A plastic scraper may be used but must be used only when food processor motor is stopped.
3. Avoid 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 4 seconds when you turn cover, call 1-800-726-0190 for assistance. Do not use 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. 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. Do not try to override cover interlock mechanism.

Cleaning

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. The food processor is UL listed for household use. Use it only for food preparation as described in the accompanying recipe and technique book.
4. The use of attachments not recommended or sold by Cuisinart, may cause fire, electrical shock, personal injury or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with pusher assembly

in locked position.

6. Maximum rating of 5.2 amperes is based on attachment that draws greatest current. Other recommended attachments may draw significantly less current.

SAVE THESE INSTRUCTIONS

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.

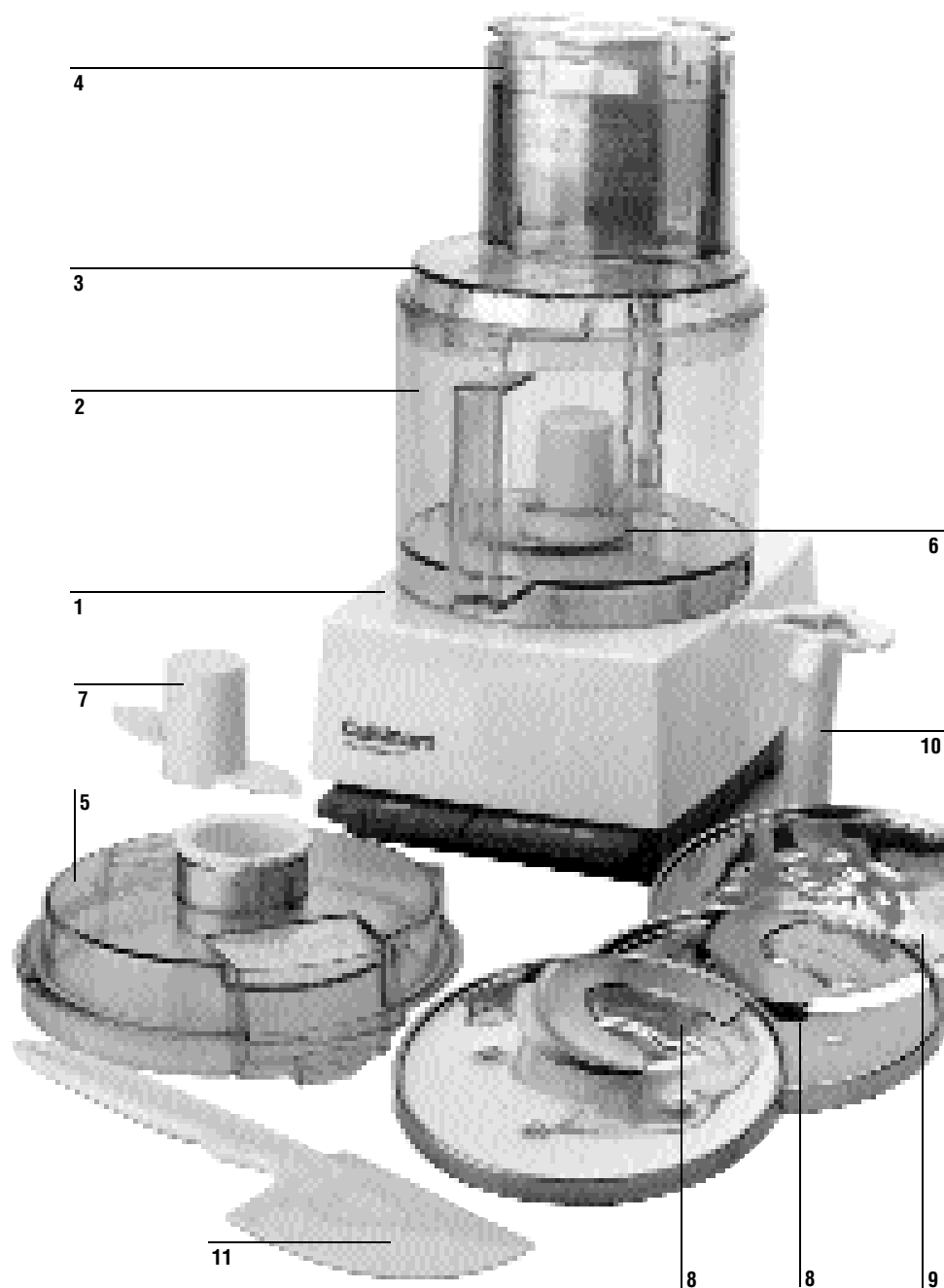
Compact Cover

1. Do not use the Compact Cover when mixing hot, thin liquids such as soups or sauces. If you do, it is possible that hot liquid may splash and injure you.
2. DO NOT use any slicing, shredding, julienne, French fry-cut or fine grater discs with the Compact Cover. Doing so may expose the user to injury.
3. Although the Cuisinart® Compact Cover may seem compatible with machines from other manufacturers, using the cover with other machines may be dangerous and may expose the user to injury. We specifically caution you not to use the Compact Cover with other brand machines.

FOR HOUSEHOLD USE ONLY

THE PARTS

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Your Cuisinart® Pro Custom 11™ Food Processor is a compact and versatile appliance that chops, minces, shreds, grates, slices, blends, purées, emulsifies, mixes and kneads - all with great efficiency and speed. The large feed tube allows you to make whole slices of large fruits and vegetables like potatoes, tomatoes and apples.

The machine includes:

1. Motor base with a vertically projecting shaft and two large control levers.
2. Work bowl.
3. Cover with a large feed tube.
4. Pusher assembly that slides over the feed tube.
5. Compact cover with cap for chopping/baking.
6. Sharp metal chopping/mixing blade.
7. Plastic dough blade.
8. Two serrated slicing discs: 1 medium and 1 thin.
9. Shredding disc.
10. Detachable stem that fits all discs.
11. Plastic spatula.

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 mixes cakes, frosting, cookies, quick breads, muffins and biscuits.

The **dough blade** mixes and kneads more efficiently than the metal blade *when your recipe calls for more than 3-1/2 cups (875 mL) of flour*. A locking device prevents heavy dough from driving the blade up on the shaft.

The **standard slicing disc** makes beautiful whole slices. It slices whole fruits and vegetables, cooked meat, semi-frozen raw meat and thin loaves of bread.

The **thin slicing disc** is perfect for slicing cabbage, onions, radishes, mushrooms, celery, potatoes and cucumbers.

The **medium shredding disc** processes most firm and hard cheese into long, attractive shreds. It also shreds vegetables like potatoes, carrots and zucchini, and processes nuts and chocolate to a grated texture.

The **detachable stem** fits all discs, making storage easy in limited space.

The **pusher assembly** has 3 parts.



1. The small removable white pusher fits into the small feed tube. This tube is for narrow food like carrots, for adding liquid, and for continuous feeding of small hard food like garlic.

2. The large pusher is permanently attached to the sleeve, but moves freely within it - except when the slide lock on the sleeve is locked in place over the large feed tube.

3. The bottom sleeve has two descending tabs. One locks the sleeve to the work bowl (white lock); the other pushes down an activating rod at the back of the bowl, permitting the motor to start.

To chop hard food like garlic, hard cheese

Small foods like garlic can be dropped in whole. Larger foods like hard cheese should be cut into 1-inch pieces. Remove the small pusher, press the ON lever and drop the food through the small feed tube while the machine is running.

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 (zest) or to chop sticky fruit like dates or raisins

For citrus, remove only the peel (zest) with a vegetable peeler. Do not remove 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 from the recipe 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.

COMPACT FLAT COVER

Use the Compact Cover for added convenience when your recipe calls for chopping, mixing, puréeing and kneading. It is particularly useful when you are preparing baked goods such as cakes, cookies, pies and breads.



To assemble the Compact Cover

Begin with the work bowl and the metal blade or dough blade in place. Place the Compact Cover on the work bowl so that the *Cuisinart logo written on the cover* is face up and readable. Then turn cover **COUNTER-CLOCKWISE** to lock into place.

Make sure the small cap is in place before using.

To disassemble the Compact Cover:

Place one hand near the Cuisinart logo and one hand on opposite end of cover; turn cover **CLOCKWISE**. Lift cover up and off work bowl. Do not use the Compact Cover with any of the slicing or shredding discs.

ADDITIONAL INFORMATION

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IF YOU HAVE A PROBLEM

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

Food is unevenly chopped

Do not process too much food at one time. Food should be in uniform pieces. Pulse several times and then run continuously.

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 2-3/4 cups thin or 5 cups thick liquid. The thicker the liquid, the more you can use. Examples of thick liquids include: pancake or cake batter.

Slices are uneven or slanted

Pack feed tube more carefully, as described on pages 16 and 17. Maintain even pressure on pusher.

Carrot, 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 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 hard. To shred soft cheese, do not push—rather let the cheese go through by itself. Tap on the pusher to guide cheese through.

CLEANING AND STORING

Keep your food processor ready to use on the kitchen counter. When not in use, leave unplugged. Don't leave the pusher assembly in locked position; this could damage the on-off mechanism.

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 the motor base are dishwasher safe, and we recommend washing them in the dishwasher on **the top rack**. Due

to intense water heat, washing the work bowl and work bowl cover on the bottom rack may cause damage over time. Insert the work bowl upside down. Remember where you place sharp blades and discs, and be certain to unload the dishwasher carefully.

To simplify cleaning, rinse the work bowl, cover, pusher assembly and blade or disc immediately after use. 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 pusher or 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 rapidly up and down on the center shaft of the bowl. Use of a spray hose 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, as the tube at the back of the bowl houses the metal 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 durable, high impact resistant plastic. Its smooth surface will look new for years. Keep a sponge handy as you work to wipe spills from the base.

Four rubber feet under the base help keep it stable on most work surfaces even when processing heavy loads. If the feet leave spots on the counter, spray them with a spot remover like Fantastik® or K2-R® 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.

To clean the inside of the detachable stem, slide the stem release button up as far as it will go and hold 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 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 discs 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 the 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 blade before tilting bowl, or hold it in place with your finger, a spatula or spoon.

© Never use pusher assembly if sleeve becomes detached from pusher. Call Cuisinart Customer Service immediately at 1-800-726-0190.

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.

WARRANTY

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CUISINART® PRO CUSTOM 11™ FOOD PROCESSOR LIMITED THREE-YEAR WARRANTY ON THE ENTIRE MACHINE.

FULL FIVE-YEAR WARRANTY ON MOTOR

This warranty supersedes all previous warranties on Cuisinart® Pro Custom 11™ Food Processors.

This warranty is available to consumers only. You are a consumer if you are the owner of a Cuisinart® Pro Custom 11™ 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 Cuisinart® Pro Custom 11™ Food Processor will be free of defects in material and workmanship under normal home use for three years from the date of original purchase.

We warrant that the motor for your Cuisinart® Pro Custom 11™ Food Processor will be free of defects in material and workmanship under normal home use for five years from the date of original purchase. This motor warranty covers the motor and excludes all other parts in the motor base assembly area such as the upper and lower plastic housings, work bowl and cover, blades and all electrical components and vertical projecting motor shaft sheath.

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 card 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® Pro Custom 11™ Food Processor should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it, without charge to you. To obtain warranty service, call our toll-free number 800-726-0190 for additional information from our Customer Service Representatives. Or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, New Jersey 08520. To facilitate the speed and accuracy of your return, please enclose a check or money order for \$10.00 shipping and handling. **DO NOT SEND CASH.**

Under California law, only proof of purchase is required. California residents should call 800-726-0190 for shipping instructions. If the problem with the machine is determined to be a defect of the motor within the warranty period, all postage and handling charges will be refunded.

Please be sure to include a return address, daytime telephone number, description of the product defect, product serial number, original date of purchase, and any other information

pertinent to the product's return.

Your Cuisinart® Pro Custom 11™ Food Processor has been manufactured to the strictest specifications and has been designed for use with Cuisinart® Pro Custom 11™ Food Processor authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart.

This warranty excludes all incidental or consequential damages.

Warning:

Our Pro Custom 11™ Food Processor and Accessories have been carefully designed and manufactured with the highest quality materials to assure your satisfaction and safety. Although accessories sold by companies other than Cuisinart may be compatible with your Cuisinart® machine, they may also be extremely dangerous, and expose the user to serious injury.

We specifically caution you not to use other brand accessories, such as juicers, which permit your machine to operate with exposed cutting or shredding discs. We also caution you not to use the large feed tube on this machine with machines built by other manufacturers.

If you have any questions about the safety features of your Cuisinart® Pro Custom 11™ Food Processor or any Cuisinart® product, please contact us at 800-726-0190.