



Mini Processor
CH4BCU

Cuisinart®

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. The appliance is not intended to be operated by means of external timer or separate remote-control system.**
- 2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**
- 3. Children should always be supervised to ensure they do not play with this product.**
- 4. Not for use by children. Keep out of reach of children during and after use.**
- 5. Before switching on the Mini Processor, ensure that the blade is locked into place on the motor spindle (taking care to avoid the sharp edges), and that the lid is correctly inserted. Do not force or block the lid mechanism.**
- 6. Keep hands, spatulas and other utensils away from moving blades whilst appliance is in operation. Only use the spatula once the Mini Processor motor has stopped.**
- 7. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. Do not use this appliance if the lead is damaged. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service" section for further information).**

Congratulations on the purchase of your new Cuisinart Mini Processor.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products visit our website www.cuisinart.co.uk

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Product Description



Read all the instructions thoroughly before using the appliance and keep in a safe place for future reference.

Safety Cautions


Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to 'UK After Sales Service' section for further information).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent. (See 'UK After Sales Service').
- Always disconnect the appliance from the mains supply after use, before assembly or dismantling and before cleaning. Never leave the appliance unattended when plugged in. To disconnect, switch off and pull the plug out. Never pull on the lead to remove the plug.
- Do not immerse the housing base in water or in any other liquid or put into a dishwasher.
- Do not allow the lead to overhang the kitchen table or worktop.
- Do not allow the lead to come into contact with hot surfaces.
- Always store the blade out of the reach of children where it cannot be accidentally touched.
- Do not operate the appliance without food contents in the work bowl.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this product.
- Not for use by children. Keep out of reach of children during and after use.
- No repair should be carried out by the user. Return the appliance to the Customer Care Centre for inspection or repair/replacement (see "UK After Sales Service" section).
- This appliance should be used solely for food and drink preparation as described within the instructions for use which accompany it. Please retain these instructions for future use.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- For indoor use only.
- For domestic use only.
- Always ensure that your hands are dry before removing the plug from the mains outlet. Never pull the plug out of the mains outlet by its lead.
- Do not connect this appliance to an external timer or remote control system.
- This appliance complies with the basic requirements of Directives 2004/108/EC (Electromagnetic Compatibility) and 2006/95/EC (Safety of domestic electrical appliances).



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



- The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

For Your Safety


- Handle the blade with extreme care, it is very sharp.
- Never place the blade directly on the motor of the housing base.
- Before switching on the Mini Processor, ensure that the blade is locked into place on the the motor spindle (taking care to avoid the sharp edges), and that the lid is correctly inserted. Do not force or block the lid mechanism.
- Always carefully insert the blade before adding the ingredients.
- Always wait for the blade to stop before removing lid.
- Disconnect the appliance from the mains supply before cleaning or moving it or removing any of the attachments.
- Always remove the bowl from the motor base very carefully before removing the blade.
- Never leave the appliance unattended when switched on or plugged in. Never pull the plug out with the lead.
- Keep hands, spatulas and other utensils away from moving blades whilst appliance is in operation. Only use the spatula once the Mini Processor motor has stopped.

UK Wiring Instructions

The wires in the mains lead are coloured in accordance with the following code:

- BLUE = NEUTRAL
- BROWN = LIVE

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L
- Neither the BLUE or BROWN wires should be connected to the terminal which is marked with the letter E or the  symbol

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 3A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 3A fuse must be fitted.

Instructions For Use

A Fitting & removing the parts

1. Place the housing base on a flat, dry, stable surface.
2. Place the work bowl over the motor base with the handle facing forward.

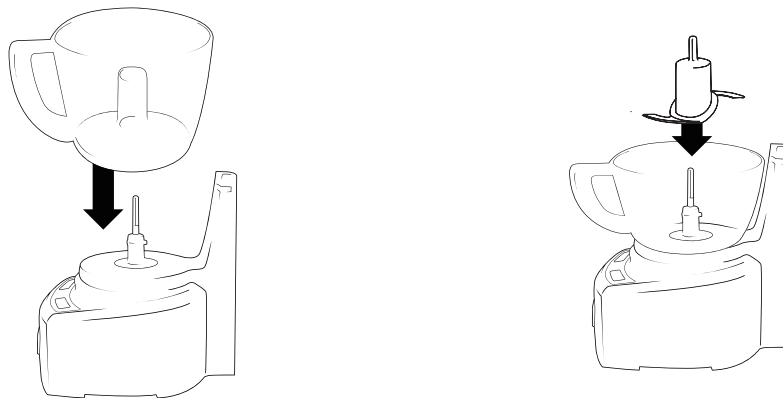
N.B. Opening at the back of the bowl must face column at the back of Mini Processor.

3. Turn the bowl in an anticlockwise direction until it locks into position on the housing base.
4. Carefully lift the blade assembly, holding the central plastic stem and place over the motor spindle. Push the blade down until it clicks into place. The lower part of the blade assembly should almost touch the bottom of the work bowl.
5. To remove blade, pull up and away using gentle force.

N.B. Always hold the blade assembly from the plastic stem. Never touch the blade as it is very sharp.

N.B. Never place the blade on the motor shaft until the work bowl is locked into place.

N.B. Always insert the blade in the work bowl before adding ingredients.



6. Add the food you wish to process.
7. Place the lid on the work bowl with the long tab to the right of the rear column. While holding the housing base with your left hand, securely grip the handle on the top of the lid and turn in an anticlockwise direction until the descending tab locks into the locking post.

N.B. If the tab does not lock in the post, the motor will not start.

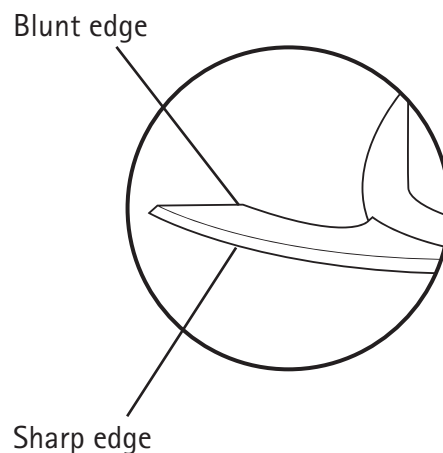
8. To remove the lid, hold the housing base with your left hand, securely grip the handle on the top of the lid and rotate it in a clockwise direction.

N.B. Make sure the motor has completely stopped and the blade has stopped moving before removing the lid.

9. To remove liquids and sauces from the bowl, simply pour ingredients out of the work bowl. The BladeLock System keeps blade safely in place.
10. To remove the blade, gently pull up to disengage blade lock away from the motor spindle holding the plastic stem.
11. To remove the work bowl, hold the housing base with your left hand, hold the work bowl handle with your right hand and turn in a clockwise direction to unlock and lift away from the housing base.

B. The dual blade

This appliance processes using a dual blade with a sharp, curved edge for chopping/mixing and a flat, blunter edge for grinding.



C. Control switches

To start operation, simply press one of the two switches and hold down for the desired length of time.

Use the 'CHOP' speed switch for chopping, puréeing and mixing food with the sharp edge of the blade.

Use the 'GRIND' speed switch for grinding and for chopping hard food with the blunt edge of the blade.

A 'pulse' action is best when you are using the sharp edge of the blade. Two or three pulses are often enough. Ensure you check the food frequently to prevent over processing. Over processing will result in a watery paste instead of a fine chop.

N.B. Due to the powerful motor provided with this unit, we recommend using one hand to support the Mini Processor during operation.

Continuous hold action is best when you are using the grind function. You may have to operate the Mini Processor for several seconds to achieve the desired results with some food, as long as 20 seconds for some seeds or 40 seconds for coffee beans. 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.

IMPORTANT: Never operate the Mini Processor continuously for longer than 1 minute at a time.

D. Processing

1. Fit the work bowl and blade (refer to section A).
2. Ensure you use the correct action (refer to section C) that is appropriate for the food to be processed (refer to 'Processing Techniques' for further details).
3. Place food in the work bowl. Ensure food is cut into small evenly sized pieces and the work bowl is not overloaded.
4. Lock the lid into position.
5. Press the appropriate control switch i.e. 'CHOP' or 'GRIND', depending on the food you are processing, for the required amount of time (refer to 'Processing Techniques' for further details).
6. Wait for the blade to stop moving. Unplug the appliance and remove the lid & work bowl.
7. To remove liquids and sauces from bowl, simply pour ingredients out of work bowl. The BladeLock System keeps blade safely in place.
8. To remove thicker ingredients from bowl, carefully remove the blade assembly, holding it by the top of the plastic central stem. Gently pull up to disengage blade lock and remove blade from the work bowl. Remove food with a spatula.

Occasionally food will stick to the sides of the work bowl as you process. If this happens, stop the appliance. After the blade has stopped moving, remove the lid and use the spatula to scrape the food from the sides of the work bowl back into the centre. Do not use your hand.

You can also reverse the motor by alternating between 'CHOP' and 'GRIND'. This will help to combine the ingredients and clean the sides of the work bowl.

N.B. Do not operate without food contents in the work bowl.

Processing Techniques

The following section includes useful hints and tips on how to use the Mini Processor to achieve a number of processing results. We recommend that you practice using these techniques before processing food to eat.

N.B: Do not process frozen food in the Mini Processor.

Ingredients	Operation		Comments
	Chop	Grind	
Anchovy	✓		Drain first. Cut in half.
Bacon	✓		Should be crispy.
Butter	✓		Cut into 1.5cm pieces. Best at room temperature.
Celery	✓		Cut into 1.5cm long pieces.
Cheese – Soft Chilled	✓		
Cheese – Semi Soft	✓		
Cheese – Firm Chilled	✓		
Cheese – Hard		✓	Cut into 1.5cm pieces. Process 50g at a time.
Chocolate		✓	Max 25g at a time, cut into 1.5cm pieces.
Cinnamon sticks		✓	Break into 1.5cm pieces.
Coffee beans		✓	Max 50g at a time

Fresh herbs dry	✓		
Garlic	✓		
Meat, poultry, fish	✓		Should be very cold but not frozen.
Mushrooms	✓		Choose firm, fresh mushrooms. Cut into even pieces no larger than 1.5cm.
Nutmeg		✓	Pulse approximately 5 times to break apart, and then run continuously.
Nuts		✓	
Olives	✓		Use pitted olives.
Onions, shallots	✓		
Peppers	✓		Cut into 1.5cm pieces.
Peppercorns		✓	
Seeds (e.g. cumin)		✓	
Vegetables, cooked	✓		Should be cooked until soft.

For best results:

- Always cut large pieces of food into smaller pieces of even size of approximately 1.5cm to achieve even results.
- Use the sharp edge for chopping, puréeing and mixing. It is ideal for chopping softer food such as herbs, celery, onions, garlic and most cheese. It is also useful for puréeing cooked vegetables, making mayonnaise and mixing salad dressing.
- Use the blunt edge for grinding coffee beans and spices, and for chopping hard food such as peppercorns, seeds, chocolate and nuts.
- Do not overload the work bowl. Overloading causes inconsistent results and strains the motor. After being processed, food should not reach more than 2/3 of the way up the central plastic stem of the blade assembly.

N.B. Please note that although the air capacity of the Mini Processor is 900ml the following maximum fill capacities apply for optimum use of the product:

700ml – mixture capacity

450ml – thin liquid capacity

A. Chopping fresh herbs:

The herbs, work bowl and blade must all be thoroughly cleaned and dried. Remove the stems from herbs. Add the leaves to work bowl and process, using the 'CHOP' switch and a 'pulse' action until they are chopped to the desired consistency.

B. Chopping meat, poultry, fish & shellfish:

The food should be very cold but not frozen. Cut into 1.5cm pieces and place in work bowl. Use the 'CHOP' switch and a 'pulse' action until the food is evenly chopped. Use a continuous processing action for a few seconds for a finer chop if required. Use a spatula to scrape food down from the sides of the work bowl as necessary.

C. Chopping nuts:

Add the nuts to the work bowl and process continuously using the 'CHOP' switch until chopped to the desired consistency. Check frequently to avoid nuts clumping together. If necessary, use the spatula to re-distribute the nuts evenly in the work bowl.

D. Producing a purée:

Cut the food into 1.5cm pieces, and place in work bowl. Use the 'CHOP' switch and a 'pulse' action to chop coarsely, then process continuously until food is puréed.

N.B. Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade.

E. Grinding coffee beans and hard foods:

Add coffee or hard food to the work bowl. Use the 'GRIND' switch and process using a continuous action until desired consistency is reached. Coffee beans may take slightly longer to process, so use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl.

F. Adding liquid:

You can add liquids such as water, oil or flavouring while the appliance is running. Pour the liquid through one of the two openings in the lid.

N.B. Add liquid through only one opening at a time. The other opening must be left free for air to circulate.

Troubleshooting

Motor does not start or blade does not rotate:

Check that plug is securely inserted into the mains.

Check that work bowl and lid are securely locked into place.

Ensure only one control switch is being pressed at a time.

Food is unevenly chopped:

Either you are chopping too much food at one time, or the pieces are too large. Try cutting food into smaller pieces of an even size and processing a smaller amount per batch.

Food is chopped too fine or is watery:

The food has been over-processed. Use brief pulses or process for a shorter period of time.

Food collects on lid or sides of work bowl:

You may be processing too much food. Turn the appliance off. When blade stops moving remove lid and clean work bowl and lid with spatula. You can also reverse the motor by alternating between 'CHOP' and 'GRIND'. This will help to combine the ingredients and clean the sides of the work bowl.

Food gets stuck on blade:

You may be processing too much food. Turn the appliance off. When blade stops moving, carefully remove blade. Remove food from blade and work bowl using a spatula and start again.

Cleaning & Maintenance

- When not in use, leave the appliance unplugged.
- All parts except the housing base are dishwasher safe. We recommend washing them in the dishwasher on the top rack. Due to intense water heat, washing the work bowl, lid and accessories on the bottom rack may cause damage over time. Insert the work bowl upside down.
- If you wash the blade by hand, wash with extreme care, the blade is very sharp. Do not leave it in soapy water where it may disappear from sight.
- Take extra care when loading and unloading blade in the dishwasher.
- To simplify cleaning, rinse the work bowl, lid and blade immediately after use so food won't dry on them.
- Chopping certain foods may scratch, cloud or discolour the work bowl.
- Do not use abrasive cleaners on the housing base. Simply wipe with a damp cloth and dry thoroughly.
- Apply any cleaning agent to the cloth, not the housing base.

UK Guarantee

This Cuisinart appliance is guaranteed for consumer use for 5 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd reserves the right to amend terms and specifications without prior notice.

This guarantee in no way affects your statutory rights.

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

The return address is:

Customer Care Centre
Conair Logistics
Unit 4 Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

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Classic Mayonnaise

Serves 4

2 egg yolks

1 tbsp dijon mustard

100ml groundnut oil

25ml extra virgin olive oil

1 tbsp white wine vinegar

Juice of ½ a lemon

Salt & pepper

- Place the egg yolks and Dijon mustard into the processor bowl, season well with salt and pepper and process continuously using the CHOP function until well combined.
- Mix the oils together in a separate container for pouring. Using the CHOP function, slowly pulse whilst gradually adding the mixed oils a little at a time through one hole of the lid. Be careful not to add the oil too quickly as this will cause the egg yolks to curdle. Process slowly, adding the oil until the mayonnaise thickens.
- Once thickened pour the white wine vinegar and lemon juice through the hole of the lid, pulsing to combine.

Variations - Try adding crushed garlic for Aioli, finely chopped herbs or anchovy essence.

Béarnaise sauce

Serves 4

1 shallot, peeled and quartered

1 tbsp peppercorns

1 tbsp vinegar

Pinch salt

1 large egg yolk

75g butter, melted

- Place the shallot and peppercorns in the work bowl and process using the 'GRIND' switch until the pepper is ground. Place the mixture into a saucepan along with the vinegar and salt and simmer until reduced by half.
- Place the egg yolk and hot peppercorn mixture into the work bowl and mix using the 'CHOP' switch and a pulse action. Pour in the melted butter and process continuously until combined.

Tip: If the vinaigrette is too thick, add 1- 2 tsp of cold water through the lid.

Pesto

Serves 6

1 garlic clove, peeled

1 tbsp pinenuts

50g basil leaves

15g goat's cheese

1 tsp nut oil

50g parmesan

60ml olive oil

Salt and freshly ground black pepper

- Add the garlic, pinenuts and basil into the work bowl and process using the 'CHOP' switch until finely chopped.
- Add the goat's cheese, half the nut oil and process until mixed. Add the parmesan and mix using a pulse action until combined.
- Add the remaining nut oil and olive oil, season to taste and process until mixed.

Vinaigrette

Serves 6

1 tsp mustard
2 tsp white wine vinegar
300ml sunflower oil
10g parsley
Salt and freshly ground black pepper

- Place the mustard, vinegar and seasoning into the work bowl. Lock lid into place.
- Gradually add the oil through one opening of the lid, leaving the other opening free for air circulate. Whilst adding the oil process continuously with the 'CHOP' switch.
- Once combined add the parsley and process until mixed and parsley is chopped as desired using a pulse action.

Tip: If the vinaigrette is too thick, add 1-2 tsp cold water through the lid.

Crème Chantilly

Serves 4

300ml single cream

80g granulated sugar

1 tbsp vanilla extract

- Place the cream in the work bowl and process using the 'CHOP' switch for 1 minute.
- Add the sugar and vanilla extract and process for a few seconds until mixed.

Hummus

Serves 4

75g chickpeas
5g flat leaf parsley
½ tsp lemon zest
1 garlic clove, peeled
Juice of 1 lemon
½ tsp ground cumin
1 tbsp olive oil

- Place the chickpeas, parsley, lemon zest, garlic, lemon juice and the ground cumin into the work bowl and process using the 'GRIND' switch until combined.
- Once combined, process the mixture using the 'CHOP' switch, whilst adding the olive oil through the opening in the lid until well mixed and thickened.

Serving Suggestion: Serve with pitta bread or as a dip for crudités.

Guacamole

Serves 4

1 avocado, peeled, stone removed and cut into 1.5cm pieces

Juice of 1 lemon

25g fresh coriander

25g onion, peeled and cut to 1.5cm cubes

Green chilli, cored, deseeded and cut to 1.5cm pieces

1 tsp olive oil

Salt and freshly ground black pepper

- Add all the ingredients to the work bowl and process using the 'CHOP' switch and a pulse action until combined and then a continuous action until as smooth as desired.

Serving Suggestion: Serve chilled as a dip with Nachos or crudités.

Cinnamon and Pear Compote

75g brown sugar

1 stick cinnamon, broken into 1.5cm pieces

25g butter

2 pears, peeled and cut into 1.5cm cubes

- Place the sugar and cinnamon into the work bowl. Process using the 'GRIND' switch and a pulse action until broken, and then use a continuous action, until powdered. Remove the powder, sieve and keep to one side.
- Melt the butter in a saucepan, add the powdered cinnamon mix and pear then simmer for 10 minutes.
- Return to the work bowl and process until puréed.

Variations: Try replacing the pears with other fruits e.g. apples, peaches.

Mojito

Serves 4

8 ice cubes

Juice 2 limes

8 leaves fresh mint

8 brown sugar cubes

80ml Rum

120ml sparkling water

- Place the ice cubes in the work bowl and process using the 'CHOP' switch for a few seconds to break up the ice.
- Add the lime juice and mint leaves and process until combined.
- Add the sugar and rum, and mix for a few seconds.
- Finally, add the sparkling water by gradually pouring through one opening of the lid. Pulse to combine and serve immediately.

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