

# Cuisinart®

## INSTRUCTION BOOKLET



Cuisinart® CompleteChef™ Cooking Food Processor

FPC-100C

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

# IMPORTANT UNPACKING INSTRUCTIONS

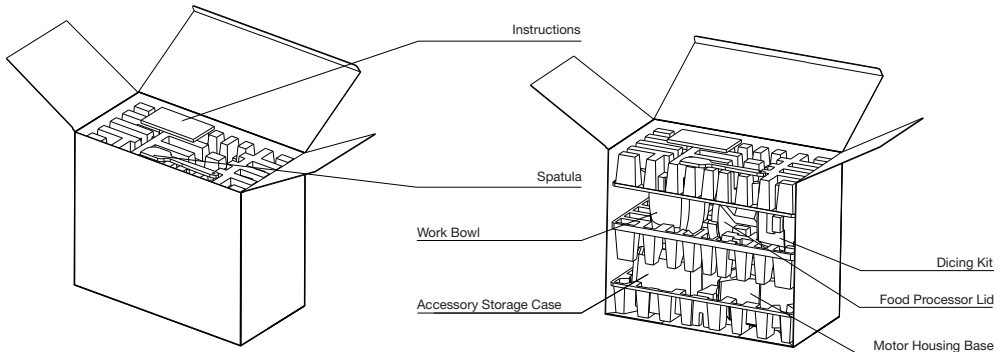
This package contains a Cuisinart® CompleteChef™ Cooking Food Processor and accessories:

Motor Housing Base, Stainless Steel Work Bowl, Cooking Lid, Food Processor Lid with 3 Pushers & interlock, Accessory Storage Case, Dicing Kit, Spatula and Instruction Book.

## 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 where you intend to keep the Cooking Food Processor. Be sure the box is right-side up.
2. Open top flaps – there will be a rectangular block of packing material that holds the processor parts, each fitted into a cavity.
3. Remove the Spatula/Instruction Book.
4. Lift out the first layer of packing material.
5. Remove the Stainless Steel Bowl, Food Processor Lid and Dicing Kit and place them on the counter or table.
6. Lift out the second layer of packing material.
7. Remove the Accessory Storage Case and Motor Housing Base and place them on the counter or table.
8. Assemble the Stainless Steel Work Bowl on the Base by grasping bowl handles and guiding it down into the locked position.
9. Always read the Instruction Booklet thoroughly before using your Cooking Food Processor.
10. When ready to use your machine, select the suitable lid, unlock the Accessory Storage Case, lift the cover and remove the clamshell, the Chopping Blade, Dough Blade, Stirring Paddle, Whisk, Stem Adapter, Adjustable Slicing Disc, and Reversible Shredding Disc from each cavity.  
**CAREFULLY REMOVE THE METAL CHOPPING BLADE BY GRASPING THE CENTER HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADES, AS THEY ARE RAZOR SHARP. CAREFULLY REMOVE THE ADJUSTABLE SLICING DISC BY USING THE PLASTIC HUB. DO NOT TOUCH THE BLADE, AS IT IS VERY SHARP.**  
Carefully remove the Slicing Disc and Shredding Disc by holding the plastic hub. Remember to lock the parts in the Storage Case when not in use.
11. To use the Dicing Kit, unlock the Dicing Case, lift the cover and remove the clamshell to access the dicing Cutting Disc, Dicing Grid and Cleaning Tool.  
**CAREFULLY REMOVE THE DICING CUTTING DISC BY USING THE PLASTIC HUB. DO NOT TOUCH THE BLADE, AS IT IS VERY SHARP.**
12. Save the shipping cartons and plastic foam blocks. You will find them very useful if you need to repack the processor for moving or other shipment.  
**NOTE:** We recommend that you visit our website, [www.cuisinart.ca](http://www.cuisinart.ca) for a fast, efficient way to complete your product registration.



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# IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

## Getting Ready

1. Read all instructions.
2. **Blades and discs are sharp.** Handle them carefully.
3. **Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power 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 a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.

## Operation

1. Keep hands, as well as spatulas and other utensils, away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
2. Avoid coming into contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher.
3. Make sure motor has completely stopped before removing cover. (If machine does not stop within 4 seconds after you remove the bowl cover assembly, call 1-800-472-7606 for assistance. Do not use the machine.)
4. 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 out of reach of children.
5. Be sure cover is securely locked in place before operating food processor.
6. Never try to override or tamper with cover interlock mechanism.

7. Do not touch hot surfaces. Use handles or knobs.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
9. Never feed food by hand. Always use food pusher.

## Cleaning

To protect against risk of electric shock, do not put base in water or other liquids.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

## General

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
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 UL listed for household use. Use it only for food preparation or cooking as described in the accompanying recipes and instruction book. Do not use this appliance for anything but its intended use.
4. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with cover assembly in locked position.
6. Maximum rating of 1550 watts is based on the cooking and stirring functions, which draw the greatest current. Other recommended attachments may draw significantly less current.
7. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

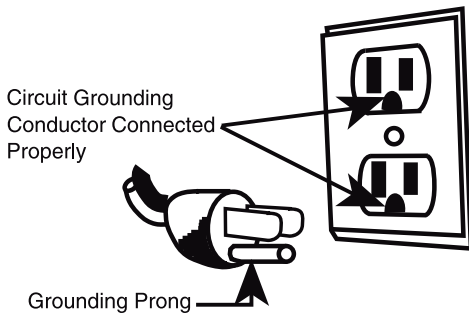
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**NOTICE:** Do not fill the bowl above the marked maximum fill line (or rated capacity) to avoid risk of injury due to damage to the cover or bowl.

8. Do not place on or near a hot gas or electric burner, or in a heated oven.
9. This appliance is not intended for deep frying foods.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## SPECIAL CORD SET INSTRUCTIONS



This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord with a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug, and a 3-slot receptacle that will accept the plug on the appliance.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or an extension cord should not be used unless the following precautions are followed (see 3, below).
3. If a long cord or extension cord is used:
  - The marked electrical rating of the cord set or extension cord should match the rating of the appliance.
  - The extension cord must be a grounding-type 3-wire cord.
  - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

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# INTRODUCTION

## Introducing the Cuisinart® CompleteChef™ Cooking Food Processor

Congratulations on choosing one of the most innovative and versatile kitchen appliances Cuisinart has ever made. Get ready to have fun discovering everything you can do in this one incredible machine!

### A Brand-New Classic

We've added a new twist to the classic Cuisinart® Food Processor you've always loved. Now you can prep ingredients and cook them right in one big stainless steel work bowl. And we're not talking just about a low-heat simmer. The Cuisinart® CompleteChef™ Cooking Food Processor has a wide temperature range to cook all of your favourite dishes. We've even programmed a great collection of recipes with step-by-step instructions to make cooking a breeze!

## MAIN PARTS

### 1. Stainless Steel Work Bowl

Extra-large, 18-cup (4.25 L) capacity – ideal for family meals and entertaining.

### 2. Motor Housing Base

Heavy-duty construction.

### 3. ON/OFF Switch

Powers unit ON and OFF.

### 4. USB Port with Cover

Use when a software or recipe update is required. Go to [www.cuisinart.com/shopping/appliances/foodprocessors/FPC-100](http://www.cuisinart.com/shopping/appliances/foodprocessors/FPC-100) for more information.

### 5. Food Processor Lid

Transparent lid with Wide Mouth Feed Tube.



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## FOOD PROCESSOR PARTS AND ACCESSORIES

### 6. 3-Part Pusher Assembly

The Small Pusher (6a) sits inside the Medium Pusher (6b), which sits inside the Large Pusher (6c), allowing you to accommodate ingredients of all sizes. The Large Pusher lock can be pulled out to lock the Large Pusher, and pushed in to unlock it. This feature should be used when processing heavy loads or dicing.

### 7. Adjustable Slicing Disc

The versatile disc adjusts to create perfect 1 mm to 7 mm slices.

### 8. Reversible Shredding Disc

Provides the option of either fine or coarse shredding.

### 9. Stem Adapter

For use with Slicing/Shredding Discs and Dicing Kit.

### 10. Metal Chopping Blade

This heavy-duty stainless steel blade effortlessly processes a variety of foods. The BladeLock System keeps the blade in place for optimal ease when pouring.





**11. Dough Blade**

Designed to gently knead all types of dough.

**12. Whisk**

Whips up voluminous creams and perfect meringues.

**13. Accessory Storage Case**

This convenient storage case with safety lock holds all of the blades and discs.

**14. Dicing Kit**

For use with Food Processor Lid and Stem Adapter.

**a. Dicing Disc**

Cuts food as it is pushed through grid.

**b. Dicing Grid**

Positions food to be cut into perfect squares.

**c. Dicing Grid Cleaning Tool**

Removes food trapped in dicing grid.

**d. Dicing Storage Case**

Safely stores all the parts of the Dicing Kit and stacks onto Accessory Storage Case to store.

**NOTE: When using the Dicing Kit, the Stem Adapter (pg. 7) is required.**



11



12



13



14d

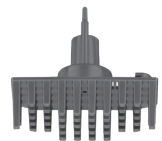
14



14a



14b



14c



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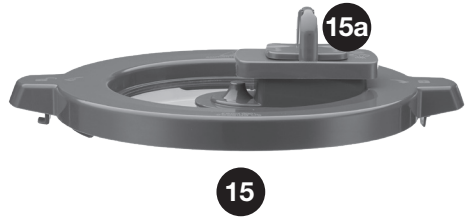
## COOKING PARTS AND ACCESSORIES

### 15. Cooking Lid

With glass Lid view and steam release vent.

#### a. Steam Cap

Remove or adjust for more or less steam.



### 16. Stirring Paddle

Designed to automatically stir ingredients as you cook.

### 17. Steam Basket

Place in Work Bowl to cook vegetables, fish, shrimp, eggs...and more.

### 18. Funnel

Use the Funnel to easily add ingredients to Work Bowl before or during cooking.

### 19. Spatula

Removes every last bit of ingredients from Work Bowl.



## ACCESSORY STORAGE CASE

### Operating the Lock

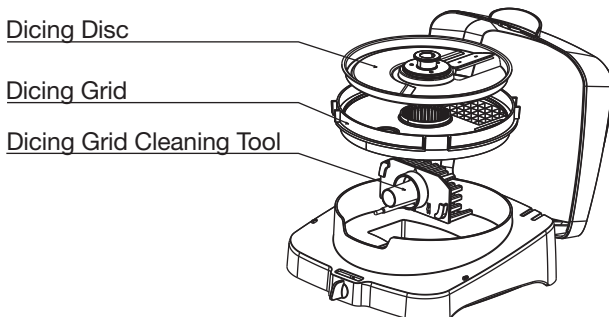
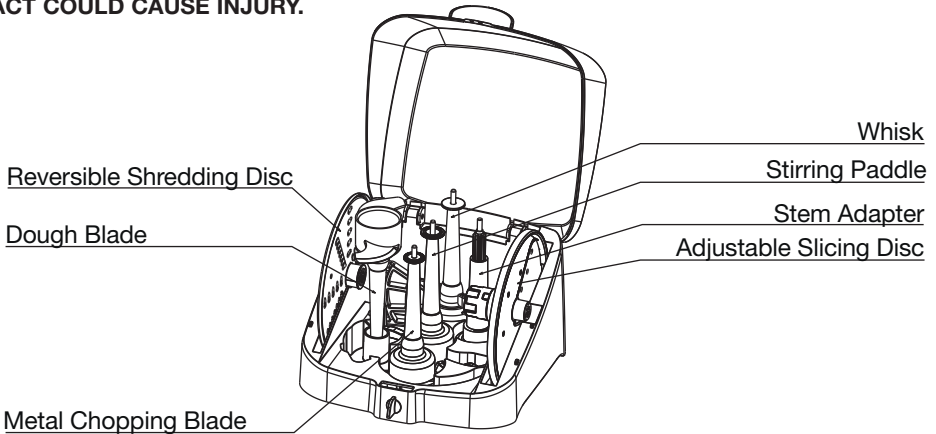
To unlock, turn counterclockwise. Gently lift up the transparent cover. Do not force the cover open when the knob is in the locked position. To lock, gently close the cover and turn the knob clockwise.

### Inserting Accessories

The Accessory Storage Case holds the Whisk on the peg in the back of the case, the Stirring Paddle, Stem Adapter, Dough Blade (upside down) on the middle peg, and the Metal Chopping Blade on the front peg. The Adjustable Slicing Disc goes in the slot on the right; the reversible shredding disc goes in the left slot.

Carefully hold discs by center hub when inserting into and removing from the storage case.

**NOTE: DO NOT TOUCH METAL BLADES OR CUTTING EDGES OF DISCS. ALL ARE EXTREMELY SHARP AND CONTACT COULD CAUSE INJURY.**



## DICING KIT STORAGE CASE

### Removing Parts

1. To unlock, turn counterclockwise. Gently lift up the transparent cover. Do not force the cover open when the knob is in the locked position. To lock, gently close the cover and turn the knob clockwise.
2. Grasp center knob on Dicing Disc and set aside on a flat surface.
3. Using the openings in the top of Dicing Grid, grip and lift out to remove. See page 14 for dicing assembly instructions.
4. The Cleaning Tool sits in the dedicated space in the base of the storage case.

**NOTE:** When finished dicing, wash, thoroughly dry and following above directions in reverse, return parts to storage case.

## CONTROL PANEL

### 20. Screen and Controls

- a. **Large, Full-Color Digital Display**  
High-resolution TFT screen for exceptionally clear view.
- b. **Food Processor PULSE Button**  
Press and release for “short burst” precision processing.
- c. **Food Processor HIGH SPEED Button**  
Press to turn High Speed on and off.
- d. **Food Processor LOW SPEED Button**  
Press to turn Low Speed on and off.
- e. **SELECTOR Dial**  
Turn to scroll through options on screen.
- f. **ENTER Button**  
Press to confirm selection.
- g. **HOME/BACK Button**  
Press and hold to go to Home Screen. Press and release to return to previous screen.
- h. **▶|| START/STOP Button**  
Starts and stops operation.



## GETTING STARTED/SETUP

The Cuisinart® CompleteChef™ Cooking Food Processor and its Control Panel, pictured in the images below, show you just how much care we put into making sure this appliance is intuitive, easy to use and easy to love!

You'll find full instructions on the following pages.

When first turning on the Cuisinart® CompleteChef™ Cooking Food Processor, you will be greeted by our Welcome Screen.

### Welcome Screen



Immediately following the Welcome Screen, a Warning Screen will appear. Press ENTER as acceptance; you will then be forwarded to the Home Screen.

### Warning Screen



The Home Screen displays the following options to select:



Use selector dial to scroll between functions and select ENTER when desired function is highlighted.

### Home Screen



## ADJUSTING SETTINGS

We recommend adjusting your Settings before cooking or food processing.

**NOTE:** The unit will automatically save your preferences until you go back into Settings to change them, even after turning off and unplugging the unit.

### Settings

Customize to individual preferences for language, brightness, sound and temperature. Scroll through options on the Settings Screen and select ENTER when the desired setting is highlighted.



#### Language

Select English, French or Spanish



#### Brightness

Increase and decrease the screen's brightness



#### Sound

Increase and decrease the volume of the unit



#### Temperature

Select Fahrenheit or Celsius

# PREPPING

## FOOD PROCESSOR ASSEMBLY



Before using your Cuisinart® CompleteChef™ Cooking Food Processor for the first time, wash all the parts (see Cleaning, Storage and Maintenance instructions on page 36).

1. Place the Motor Housing Base on a dry, level countertop with the controls facing toward you. Do not plug the unit in until it is fully assembled.
2. Place the Stainless Steel Work Bowl onto the base and push down; you'll hear it click and feel it lock into place.



3. Select the accessory you want to use (see list on pages 7–9 or use the accessory recommendation displayed on your screen when following a preset or recipe).
4. Hold the accessory by the center shaft, and push down until it locks into place. Discs are set onto the Stem Adapter, once it is securely installed in Work Bowl. See images for reference.

**NOTE:** To remove accessory, lift it out of Work Bowl, being careful not to touch sharp cutting edges.

**NOTE:** The BladeLock feature keeps Chopping Blade, Whisk and Stirring Paddle in place during processing, pouring, lifting, and handling, but they are not permanently attached.

### Sample Blade Assembly



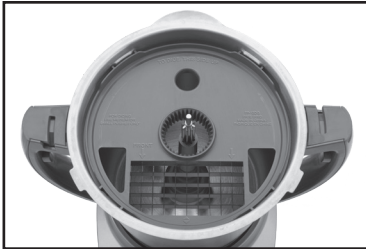
### Sample Disc Assembly



**Handle with care. Always check to be sure the accessory is securely engaged before turning the bowl upside down.**

### Assembling Dicer in the Work Bowl

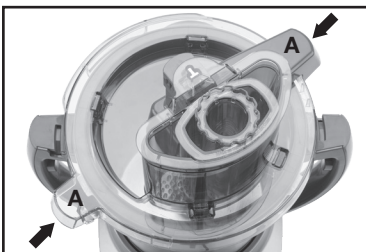
1. Place Stem Adapter on hub in bottom of Work Bowl.
2. Carefully place Dicing Grid onto the Stem Adapter with the grid positioned closest to the front of the food processor. Be sure "This Side Up" shows on top. The cutting grid should be facing the triangle on front of the grid and line up with the front center of the work bowl. Dicer will not work if inserted incorrectly.



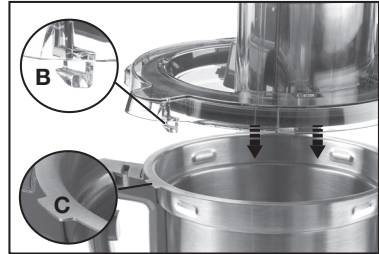
3. Place Dicing Disc on top of grid. Push down slightly to lock into place. It should not move if correctly positioned.  
**NOTE: Always use caution when handling the dicing blade: It is very sharp.**



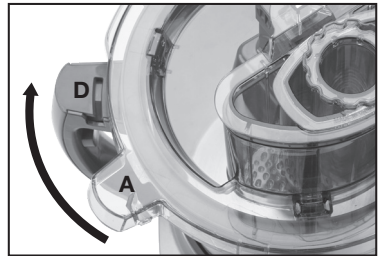
### SECURING THE FOOD PROCESSOR LID TO THE WORK BOWL



1. Place the Lid over the Work Bowl with the lid grips (A) positioned at approximately 1 and 7 o'clock.
2. Lower the Lid onto the Work Bowl, aligning the locking tabs (B) under the lid grips with the metal tabs (C) on the bowl.



3. Press Lid down and rotate clockwise.



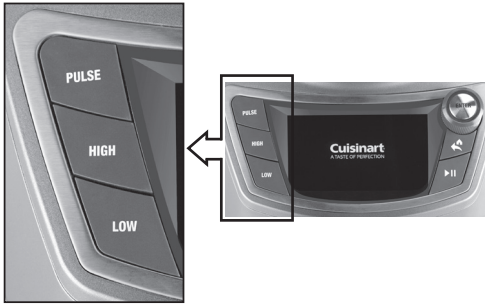
4. Continue rotating clockwise until you hear and see the lid locking mechanisms on bowl handles and lid grips (A) click into place (D).

**NOTE:** To remove Lid, simply grip firmly and turn counterclockwise until lid grips are in the 1 and 7 o'clock position and lift up.



## FOOD PROCESSOR MANUAL CONTROLS

On the left-hand side of your screen, you will find the manual buttons for the food processor functions.



### HIGH and LOW Speed Buttons

Pressing the HIGH or LOW buttons allows the machine to run until the HIGH or LOW button – or the ►|| START/STOP button – is pressed again to turn the food processor off.

1. Press the HIGH or LOW button to start processing. Time will count up by the second in time display.
2. Pause or stop operation by pressing HIGH or LOW button again, or pressing the ►|| START/STOP button on the opposite side of the screen.
3. To restart, press HIGH or LOW once more.

### PULSE Button

The PULSE button allows the machine to run only while the button is being pressed. This provides more precise control of both duration and frequency of processing. Unless otherwise specified, one pulse should be about two seconds. When using the PULSE button, the screen will display a count of how many pulses you have done.

With the Work Bowl and Food Processor Lid properly in place and ingredients in the bowl, press and release the PULSE button repeatedly until the consistency you want is reached. The number of pulses will count up in display.

## FOOD PROCESSOR FUNCTIONS AND PRESETS

Scroll through Home Screen to select FOOD PROCESSOR; press ENTER. The following functions will appear on screen. Scroll through the functions and press ENTER to select.

When you select a function, a preset SPEED will appear on screen. You may use the preset or adjust if necessary. The required accessories for each function will also be displayed.



### Chop/Blend

Use for chopping/blending tasks like mincing, emulsifying, and combining ingredients for soups, sauces, chili and more.



### Slice

Use for all slicing tasks. The adjustable slicing disc slices foods from 1 (thinnest) to 7 (thickest), for scalloped potatoes, fruit and vegetable trays, and burger fixings.



### Shred

Use the reversible shredding disc – one side for fine, one side for coarse – to shred a variety of cheeses, vegetables for salads and slaws.



### Dice

Use the Dicing Kit to create perfect little cubes of fruits, vegetables and more. Ideal for soups, salads and garnishes. See Dicing Kit Assembly instructions on page 14.



### Purée

Use this function to make puréed soups and smooth purées of fresh and cooked fruits and vegetables. This setting is also ideal for homemade baby food.



### Dough

Knead yeast doughs for bread, pizza and dinner rolls. Faster and easier than kneading by hand.



### Whisk

Whip up voluminous meringues and velvety smooth cream toppings.



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## START PREPPING

### USING THE METAL CHOPPING BLADE

With your Food Processor Work Bowl assembled on the base, insert the Metal Chopping Blade and carefully push down until it locks into place.

**NOTE: Handle with care. Always check to be sure the blade is securely locked.**

The BladeLock feature is designed to keep the blade in place during processing, pouring, lifting, and handling tasks – but is not permanently attached.



#### Chop/Blend (using the Metal Chopping Blade)

Peel, core and/or remove seeds and pits. Food should be cut into even, 1- to 2-inch (2.5 to 5 cm) pieces.

Foods cut into same size pieces produce the most even results.

PULSE ingredients in 1- to 2-second increments first to roughly chop. For finer chop, proceed using HIGH or LOW buttons or CHOP/BLEND preset. Good results can also be achieved by pulsing continuously.

Watch ingredients closely to achieve desired consistency and scrape the Work Bowl as necessary.

Lower speeds are recommended for making doughs and batters. Higher speeds are recommended for most other chopping, processing and blending tasks.



#### Purée (using the Metal Chopping Blade)

To purée fresh fruits or cooked fruits or vegetables: Ingredients should be cut into 1- to 2-inch pieces. A smooth purée is best achieved when all the pieces are equal in size.

PULSE ingredients in 1- to 2-second increments first to roughly chop. Proceed using HIGH or LOW buttons or PURÉE preset until food is puréed. Scrape the Work Bowl as necessary.

To purée cooked food, see page 25 for instructions.

Use the Whisk preset to purée cooked potatoes.

### USING THE ADJUSTABLE SLICING DISC

The Adjustable Slicing Disc comes with rotating hub and indicator markings to select slicing thickness from 1 to 7 (1 for thinnest slice, 7 for thickest slice).

With your Food Processor Work Bowl assembled on the base, position the Stem Adapter onto the shaft. Select slice thickness on the disc and insert the disc over the Stem Adapter.



#### Slice (using the Adjustable Slicing Disc)

To slice food, use HIGH or LOW button or select SLICE preset.

Always pack food in the Feed Tube evenly for slicing. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods and firm pressure for harder foods. Always process with even pressure.

For round fruits or vegetables, slice a thick piece off base so it sits upright in Feed Tube. Slice to fit Feed Tube if necessary. For small ingredients like mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the Feed Tube.

When slicing cheese, make sure that it is well chilled.

**NOTE: Always use the Pusher when slicing. Never put your fingers in the Feed Tube while unit is running.**

### USING THE REVERSIBLE SHREDDING DISC

The Reversible Shredding Disc comes with a fine shredding side and a coarse shredding side. With your Food Processor Work Bowl assembled on the base, position the Stem Adapter onto the shaft. Determine whether the fine or coarse side will be used and insert the disc over the Stem Adapter.



#### Shred (using the Reversible Shredding Disc)

To shred food, use HIGH or LOW button or select SHRED preset.

Always pack food in the Feed Tube evenly for shredding. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods and firm pressure for harder foods. Always process with even pressure.

For round fruits or vegetables, slice a thick piece off base so it sits upright in Feed Tube. Slice to fit Feed Tube if necessary. For small ingredients, like radishes or potatoes: Trim the ends so the food sits upright in the Feed Tube.

When shredding cheese, make sure that it is well chilled.

To shred leafy vegetables, like lettuce or spinach: Roll leaves together and stand them in Feed Tube. Process with even pressure.

**NOTE: Always use the Pusher when shredding. Never put your fingers in the Feed Tube while unit is running.**

### USING THE DOUGH BLADE

With your Food Processor Work Bowl assembled on the base, insert the Dough Blade and carefully push down until it locks into place.

**NOTE: Handle with care. Always check to be sure the blade is securely locked.**



**Dough**  
(using the Dough Blade or Metal Chopping Blade)

To make bread dough, manually select Speed 6 or select DOUGH preset (also Speed 6). Use Speed 6 to sift dry ingredients, then slowly add liquid to begin the kneading process. Increase speed to 10 to finish kneading.

The Metal Chopping Blade is ideal for pastry doughs, while the Dough Blade is specifically designed for kneading yeast doughs.

The Large Pusher lock is recommended to be in the locked position when kneading dough to avoid it from moving around – some vibration is still normal.

### USING THE WHISK

With your Food Processor Work Bowl assembled on the base, insert the Whisk and carefully push down to secure.



**Whisk**  
To whisk egg whites or cream, select WHISK preset. The default Speed 7 works for both whipped cream and meringue.

When whipping cream or egg whites, the amount you're using will affect whipping time. For instance, 1 cup (250 ml) of cream will take about 1½ minutes on Speed 7, while 2 cups (500 ml) might take an additional minute. Keep a close eye when whisking to avoid over whipping.

A Cooking Lid is recommended for better visibility.

Use the Whisk to make fluffy mashed potatoes. We recommend using Speed 6.

### USING DICING KIT

With your Food Processor Work Bowl assembled on the base, place the Stem Adapter on the hub in the bottom of the Work Bowl. Carefully assemble the Dicing Kit as per instructions on page 14.



**Dice**

**Never use the largest Feed Tube for dicing.** Use either medium or small Feed Tube. For hard foods, like winter squash and carrots, always use the smallest Feed Tube.

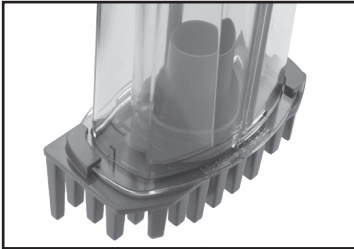
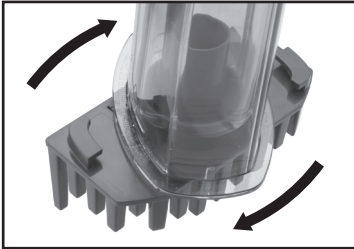
The Dicing Disc and Grid make cubed pieces of fruit and vegetables. The recommended speed for dicing most fruits and vegetables is High. Use Low speed when dicing very soft items, such as kiwi.

Be sure to pack smaller or single items tightly, to the left of the Feed Tube, using consistent downward pressure.

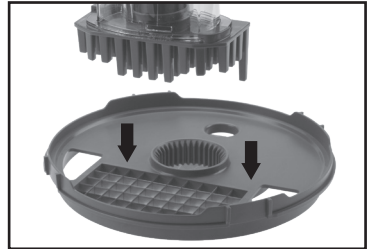
## Cleaning Dicing Grid

**Do not use your fingers to clean the grid. ONLY USE THE CLEANING TOOL.**

1. Unplug unit and carefully remove Dicing Disc.
2. For ease of use, attach the middle Pusher from the Food Processor Lid Feed Tube to the Cleaning Tool to use as a handle. (Shown below.)



3. Align the Cleaning Tool's two long pins along the right and left of the grid; guide the Cleaning Tool into position and push down firmly to remove food residue from grid.
4. For any stubborn food, use the tall, pointed tooth on top of the Cleaning Tool to push food through grid.



## DICING GUIDE

Food	Tool	Speed	Directions
Most vegetables (e.g., potato, zucchini)	Dicing Kit	High	Peel vegetables if necessary, and trim to fit small or medium Feed Tube before dicing.
Soft/Very Ripe Vegetables (e.g., ripe tomatoes and avocados)	Dicing Kit	Low	Peel vegetables if necessary, and trim to fit small or medium Feed Tube before dicing.
Most Fruits (e.g., apples, bananas, strawberries)	Dicing Kit	High	Peel fruits if necessary, and trim to fit small or medium Feed Tube before dicing.
Soft/Very Ripe Fruits (e.g., kiwi, ripe pineapple, very ripe bananas)	Dicing Kit	Low	Peel fruits if necessary, and trim to fit small or medium Feed Tube before dicing.

**TIP: To avoid overflow of food, please note recommended max capacity (chart on page 20) for each type of food. All food capacities are not equal.**

## SETTING TIME & SPEED

Each function listed below has a preset speed. If the preset speed works for you, press ►|| START/STOP to begin processing. If you want to adjust:

1. Scroll to SPEED icon, press ENTER. Recommended speed for the processing function appears. To change to optional speeds for that function, refer to chart below. Scroll to select desired speed and press ENTER.
2. Time can be entered or adjusted as well. To select time, scroll to TIME icon, press ENTER, and use Selector Dial to select time. Press ENTER again. Or just let the Cuisinart® CompleteChef™ Cooking Food Processor count up seconds for you!
3. View accessory requirements for selected function at bottom of screen to be sure you are using the correct lid and accessory.

4. Press ►|| START/STOP to begin processing. If you've set time, unit will stop when time elapses.



Recommended speeds for each function can be found in the chart below.

## FOOD PROCESSOR FUNCTIONS

Food	Default Speed	Speed Range	General Use
Chop/Blend	12	6 to 12	Chop fruits and vegetables, emulsify dressing or sauces, mix ingredients, including for baked goods, and cut butter into flour for pastry and biscuits
Dough	6	6 to 12	Knead yeast bread doughs, pizza dough
Whisk	7	6 to 10	Whip cream and egg whites
Purée	10	6 to 10	Purée soups, sauces, baby food
Slice	12	9 to 12	Slice fruits and vegetables
Shred	12	9 to 12	Shred fruits and vegetables
Dice	12	9 to 12	Dice fruits and vegetables

## FOOD PROCESSOR MAX CAPACITY

Food	Capacity
Sliced/shredded fruit, vegetables or cheese	18 cups (4.25 L)
Diced fruit and vegetables	10 cups (2.36 L)
Chopped fruit or vegetables	8 cups (1.89 L)
Chopped hard cheese (e.g., Parmesan)	6 cups (1.4 L)
Puréed fruit or vegetables	8 cups (1.89 L) cooked, 6 cups (1.4 L) puréed
Chopped or puréed meat, fish or seafood	2 pounds (907 g)
Thin liquid	10 cups (2.36 L)
Cake batter	9-inch (23 cm) cheesecake batter, 2-box cake mix
Cookie dough	5 dozen (based on average chocolate chip cookie recipe)
White bread/pizza dough	4 cups ([1 L] all-purpose or bread flour)
Nuts for nut butter	6 cups (1.5 L)
Egg whites	10 egg whites
Heavy cream for whipping	2 cups (500 ml)

## FOOD PROCESSOR USER GUIDE

Food	Tool	Speed	Directions
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Metal Chopping Blade	Low to gently mix or High to whip	Have cheese at room temperature. When applicable, cut into 1-inch (2.5 cm) pieces. Process until smooth, stopping to scrape down the sides of the bowl as needed. Perfect for making cheesecakes, dips, pasta fillings and more.
Firm Cheeses (Cheddar, Swiss, Edam, Gouda, etc.)	Slicing or Shredding Disc	High	Cheese should be well chilled before slicing or shredding. Cut to fit Feed Tube. Use light to medium pressure when slicing or shredding.
Hard Cheeses (Parmesan, Romano, etc.)	Metal Chopping Blade Slicing or Shredding Disc	Pulse and High	If using the metal chopping blade, cut into ½-inch (1.25 cm) pieces. Pulse to break up and then process until finely grated. This will produce a nice grated cheese. If slicing or shredding, cut to fit Feed Tube. Use light to medium pressure when slicing or shredding.
Baby Food	Metal Chopping Blade	Pulse and High	As for all fruit and vegetable purées, cut ingredients into ½- to 1-inch (1.25 to 2.5 cm) pieces. Steam ingredients until completely soft. Pulse to chop, then process until completely smooth (add steaming liquid through the Feed Tube when processing if necessary). Keeps frozen in ice cube trays for individual 1-ounce (28 g) portions.
Butter	Metal Chopping Blade Slicing or Shredding Disc	High	For creaming: Have butter at room temperature. Cut into 1-inch (2.5 cm) pieces. Process, scraping bowl as necessary. For compound (flavoured) butters, process flavouring ingredients, such as herbs, zest, vegetables, etc., before adding butter. For shredding or slicing: Freeze briefly. Use light to medium pressure to shred or slice. Shredded butter is great for preparing certain pastry doughs. Sliced butter is great for serving alongside corn on the cob or freshly made rolls.

## FOOD PROCESSOR USER GUIDE

Food	Tool	Speed	Directions
Crumbs (Bread, Cookie, Cracker, Chip)	Metal Chopping Blade	Pulse and High	Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread/cracker/chip crumbs for coating meats and fish. Processed cookies make delicious pie and cake crusts.
Fresh Herbs	Metal Chopping Blade	Pulse	Wash and dry herbs thoroughly. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Ground Meat	Metal Chopping Blade	Pulse	Cut meat into 1-inch (2.5 cm) pieces. Pulse to chop, about 25 long pulses, or until desired consistency is achieved. If a purée is desired, continue to process. Never chop/purée more than 2 pounds at one time. Make sure to never process meat containing bones.
“Ice Cream”	Metal Chopping Blade	Pulse and High	Put frozen fruit cut into 1-inch (2.5 cm) pieces into the Work Bowl, with liquid (juice or milk), any desired sweeteners, such as sugar, honey, simple syrup and other flavours. Pulse to break up. Process until smooth.
Milk Shakes/Smoothies	Metal Chopping Blade	Low	For milk shakes, first add ice cream. While unit is running, add milk through the Feed Tube until desired consistency is achieved. For smoothies, add fruit first, then add the liquid through the Feed Tube while unit is running.
Nuts	Metal Chopping Blade	Pulse and High	Pulse to chop to desired consistency. To make a nut butter, pulse to break up, and then process until smooth, stopping to scrape down as needed.
Superfine Sugar	Metal Chopping Blade	High	Process granulated sugar for about 1 minute until finely ground. Excellent for using in meringues and other baked goods.

# COOKING

## COOK ASSEMBLY



Before using your Cuisinart® CompleteChef™ Cooking Food Processor for the first time, wash all the parts (see Cleaning, Storage and Maintenance instructions on page 36).

1. Place the Motor Housing Base on a dry, level countertop with the controls facing toward you. Do not plug the unit in until it is fully assembled.
2. Place the Stainless Steel Work Bowl onto the base and push down; you'll hear it click and feel it lock into place.



3. Select the accessory you want to use (see list on pages 7–9 or use accessory recommendation displayed on your screen when following a function or recipe).

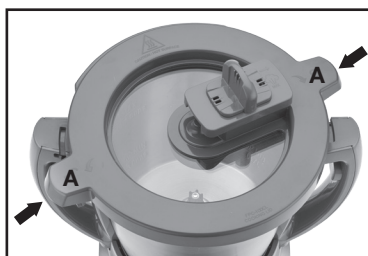
For stirring, secure the Stirring Paddle in the Work Bowl. Grasp it by the center shaft and push down until it locks into place. If you've processed ingredients in the Work Bowl, the Metal Chopping Blade can be left in place to stir on a slow speed.

For steaming, place Steam Basket into the Work Bowl. Be sure to follow steaming instructions on page 35.

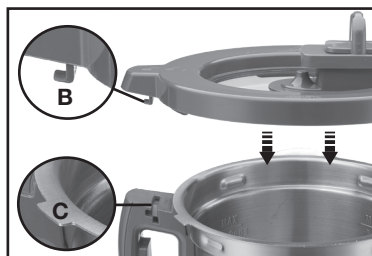


## SECURING COOKING LID TO WORK BOWL

1. Place the Lid over the Work Bowl with the lid grips (A) positioned at approximately 1 and 7 o'clock.

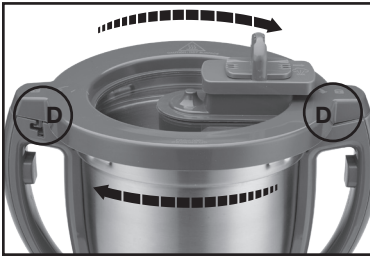
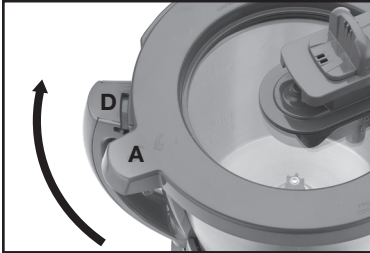


2. Lower the Lid onto the Work Bowl, aligning the locking tabs (B) under the lid grips with the metal tabs (C) on the bowl.



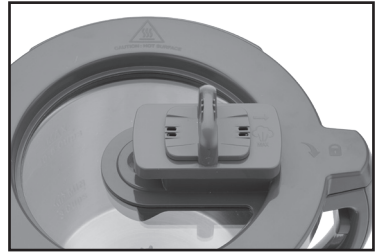


3. Press Lid down, rotating clockwise until you hear and see the lid locking mechanisms on bowl handles and lid grips (A) click in place (D). **NOTE:** To remove Lid, simply grip firmly and turn counterclockwise until lid grips are in the 1 and 7 o'clock position and lift up.

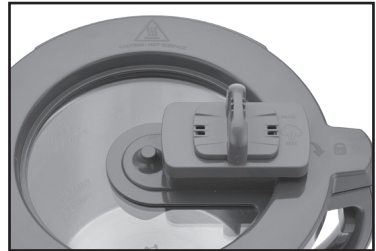


5. To control the level of steam, toggle the Steam Cap from left (less steam) to right (more steam), depending on your cooking method.

**Less Steam**



**More Steam**



4. Attach the Funnel to the Lid to easily add ingredients before or during cook cycle.



## COOKING FUNCTIONS AND PRESETS

Scroll through Home Screen to select COOK; press ENTER. The following functions will appear on the screen. Scroll through and press ENTER to select.

When you select a function, a preset TIME, TEMPERATURE and SPEED will appear on screen. You may use the presets or adjust if necessary.

The required accessories for each function will also be displayed.



### Custom

Select the cooking time, temperature and stirring speed to create your favourite recipes.



### Sauce/Soup

Optimal time, temperature and stirring speed preprogrammed for simmering both soups and sauces.

Adjust the default for personal preference.



### Slow Cook

Treat this program as you would any slow cooker. The default is set for a low, slow-cook temperature. Should a high temperature be preferred, select 210°F (98°C). The time and stirring option can also be adjusted to fit individual recipes.



### Sauté

Ideal for sautéing vegetables and aromatics to create the foundation for many dishes.



### Simmer

Set at the precise temperature to keep a recipe at a simmer to fully cook and develop flavour.



### Steam

Using provided Steam Basket, steam foods from vegetables to fish to dumplings. Use our provided Steam Chart (page 35) as a guide.



### Risotto

This setting is for cooking the perfect risotto with accurate temperature and the perfect amount of stirring; designed for cooking once base aromatics are sautéed.



### Keep Warm & Stir

Holds food at a safe serving temperature until serving. Intermittent stirring keeps food evenly heated.

## SETTING TIME, TEMPERATURE, AND SPEED

Except for CUSTOM, each Cooking Function in the chart on the following page, as well as each preprogrammed Recipe, has a preset TIME, TEMPERATURE and SPEED. If the presets work for you, press ►|| START/STOP to begin cooking.

1. To set or change time, press ENTER. Use the Selector Dial to adjust or select time, and press ENTER to confirm selection. If time is not selected, the Cuisinart® CompleteChef™ Cooking Food Processor will count up seconds for you.
2. To set or change temperature, scroll to TEMPERATURE and press ENTER. Use the Selector Dial to adjust, and press ENTER to confirm selected temperature.
3. To set or change speed, scroll to SPEED and press ENTER. Use the Selector Dial to adjust, and press ENTER to confirm selected speed.
4. View accessory requirements for selected function or recipe at the bottom of the screen to be sure you are using the correct accessory. Only the Cooking Lid may be used for cooking functions.
5. Press ►|| START/STOP to begin cooking. If you set time, machine will stop when time elapses and you will hear a tone.



For preset and/or recommended time, temperature and speed, please reference chart on page 25, as well as tips and hints in the following Start Cooking section.

## COOKING FUNCTIONS

Function	Default Time	Temp.	Speed	General Use
Sauce/Soup	60 minutes	205°F (96°C)	1	All soups and slow-simmered sauces
Slow Cook	120 minutes	205°F (96°C)	1	Longer cooking, slow-cooked dishes like stews and chilis
Sauté	10 minutes	285°F (140°C)	1	Sauté and sweat vegetables
Risotto	30 minutes	205°F (96°C)	2	Risotto
Simmer	30 minutes	205°F (96°C)	1	Simmering ingredients, including poaching and finishing soups and sauces
Steam	20 minutes	285°F (140°C)	N/A	Steaming fruits, vegetables and protein
Keep Warm with Stir	60 minutes	160°F (71°C)	1	Keeping dishes warm for serving

## START COOKING

Approach the Cuisinart® CompleteChef™ Cooking Food Processor as if cooking on the stovetop. Prep base recipe ingredients first, if necessary, by either chopping, slicing, shredding or dicing.

Once ingredients are prepped, select an accessory for cooking, if necessary. For recipes that require stirring, replace the prep accessory with the Stirring Paddle.

For puréed soups or sauces, the Metal Chopping Blade can serve as both the prep and cooking tool. Chop ingredients first and then use the chopping blade to stir, if necessary, while cooking. Once cooking is complete, purée ingredients.

Also, for puréed soups, the recommended technique is to cook or steam base ingredients in a smaller amount of liquid than traditionally used. At the end of cooking time, purée ingredients using the Metal Chopping Blade.

With the food processor running, add additional liquid to the Work Bowl until desired consistency is achieved. Use our recipes as a guide for liquid amounts.

**Use extreme caution when processing hot liquids. Ingredients should never exceed the Max Fill line.**

## TEMPERATURE

**For each cooking step, select temperature**

Temperature Setting	Temperature Range
Warm	85°F to 110°F (29°C to 43°C)
Low	115°F to 140°F (46°C to 60°C)
Low-Medium	145°F to 170°F (63°C to 76°C)
Medium	175°F to 205°F (79°C to 96°C)
Boil	212°F (100°C)
Medium-High	215°F to 240°F (102°C to 115°C)
High	245°F to 285°F (118°C to 140°C)

The unit takes about 5 to 10 minutes to heat up. Use the highest temperature to bring liquid to a boil, when browning meats and quick vegetable cooking. To sauté vegetables that are the base for certain recipes, use temperatures ranging between 250°F to 285°F (121°C to 140°C).

---

For longer cooking that may require a higher temperature, refrain from using the highest temperature. The highest recommended temperature is 250°F (121°C) in this instance.

For gentle dishes, like risotto, we recommend 205°F (96°C) as the optimal temperature for the entire cooking process, from sweating aromatic vegetables to cooking the rice.

For dishes like soups, sauces and stews, it is advised that once the liquid is added, bring the recipe to a boil and then immediately reduce to a simmer (between 205°F and 210°F [96°C and 98°C]) for the remainder of the cooking time to fully cook ingredients and develop flavour.

## **SPEED**

**For each cooking step, select speed.**

Stirring speeds 1 to 3 are intermittent. Use these when occasional stirring is required. Many recipes benefit from an occasional stir – risotto, oatmeal, soups and stews.

Constant stirring (i.e., speeds 4 to 6) is recommended for dishes that require an emulsion, when combining ingredients and when cooking with eggs in recipes, such as Hollandaise, cheese sauces, custard and dressings.

Certain dishes require no stirring – steaming recipes and some simmering sauces and soups.

## **ADDITIONAL COOKING TIPS**

Most converted recipes will require less liquid than the original, as there is less evaporation in the Cooking Food Processor than in stovetop cooking.

It is advised to scrape the bowl occasionally during both processing and cooking tasks for even incorporation of ingredients.

To change any of the settings, such as TIME, TEMPERATURE or SPEED midway through cooking, press PAUSE ►|| first, and then the HOME/BACK ◀ to adjust. Once new settings are selected, press START ►|| to resume the cooking process.

**Only the Cooking Lid should be used when cooking or using a cooking function.**

**The Food Processor Lid can only be used for slicing, shredding and dicing.** However, it is possible and even recommended to use the Cooking Lid for functions like chopping, blending and dough making.

Remove the Steam Cap when cooking in instances where more browning or reducing

liquids is desired. Leave Steam Cap in place when slow cooking, bringing liquids to a boil, maintaining temperature, steaming and cooking grains.

## **COOKING GRAINS**

Grains can be cooked right in the bowl without an accessory. No stirring speed is required.

Always allow rice or grains to rest for 10 minutes once cooking is complete before removing the lid.

### **White rice**

1 cup (250 ml) rice: 1½ cups (375 ml) water  
Cook for 12 to 15 minutes at 285°F (140°C) to bring to a boil; finish by simmering for 20 minutes at 205°F (96°C).

Rest for 10 minutes before removing the lid.

### **Brown rice**

1 cup (250 ml) rice: 2 cups (500 ml) water  
Cook for 12 to 15 minutes at 285°F (140°C) to bring to a boil; finish by simmering for 45 minutes at 205°F (96°C).

Rest for 10 minutes before removing the lid.

### **Quinoa**

1 cup (250 ml) quinoa: 2 cups (500 ml) water.  
Cook for 12 to 15 minutes at 285°F (140°C) to bring to a boil; finish by simmering according to package directions, around 8 minutes at 205°F (96°).

Rest for 10 minutes before removing the lid.

## **COOKING PASTA**

Cook no more than ½ pound (227 g) of pasta at a time, as the cooking liquid will foam excessively. Cook at 285°F (140°C) according to the manufacturer's instructions.

## **COOKING DRIED BEANS**

Soak 1 cup (250 mL) of beans overnight. Drain and add to the Work Bowl. Cover with at least 2 inches (5 cm) of water. Bring to a boil at 285°F (140°C) and then set temperature to simmer at 205°F (96°C) until beans are soft (time varies depending on type of bean).

## **TOASTING NUTS**

Put ½ to 1 cup nuts into the Work Bowl. If chopped nuts are desired, use the Metal Chopping Blade. If not, use the Stirring Paddle. Set the cooking time for 5 minutes at 200°F (93°C) on Speed 4 to toast.

# USING RECIPES



Once toasted, PULSE to chop to desired consistency.

Here you will find over 200 preprogrammed recipes, and easy ways to search for just what you'd like to make.

Scroll to select and highlight desired option.



## ALL RECIPES

Over 200 preprogrammed recipes with step-by-step instructions and ingredients lists included.



## CATEGORIES

Select any category provided to see the recipes.

### Breakfast/Brunch



### Salads



### Sauces/Basics



### Pizza



### Bread/Dough



### Drinks



### Appetizers



### Soups



### Mains



### Sides



### Dessert



## START USING RECIPES

We have preprogrammed your Cuisinart® CompleteChef™ Cooking Food Processor with over 200 recipes, including step-by-step instructions for each recipe.

1. Scroll through ALL RECIPES or CATEGORIES to select a desired recipe and press ENTER. A recipe Home Screen will appear. Recipe Home Screen includes Ingredients, Nutrition Info, and Get Started selections, as well as required Lid(s) and accessories.
2. Use SELECTOR DIAL to scroll to Ingredients and press ENTER. When finished reading, gathering and prepping ingredients, press ENTER or HOME/BACK button to return to previous screen.
3. When you are ready to proceed with a recipe, select Get Started and press ENTER. Scroll through recipe steps before beginning to prep and cook.
4. When ENTER to Process or ENTER to Cook appears on screen, select and press ENTER. Preset TIME, TEMPERATURE and SPEED will appear. If the presets work for you, press START/STOP ►► to begin processing or cooking, or adjust as desired.
5. View accessory requirements for each step at the bottom of the screen to be sure you are using the correct accessory.
6. Unit will turn off automatically when processing or cooking cycle is complete.

## IMPORTANT RECIPE TIPS

The most important tip is to read through all ingredients, as well as each step, before beginning any recipe.

It is highly recommended to gather and prep ingredients before starting recipe.

When in the process of a recipe, use the HOME/BACK ◀ button to look ahead in the recipe to be fully prepared, as there are steps that can be completed while food is cooking.

Use our recipes as a guide when converting personal favourites.



## FAVOURITES

Any recipe you've put on your "loved" list. Be sure to click on the heart after you've finished a recipe you want to make again to put it on the list!



## RECENTLY VIEWED

Easily view all of your recently viewed recipes.

## RECIPE LISTS



### BREAKFAST/BRUNCH

Recipe	Function	Vegetarian	Gluten Free
Açai Bowl	Food Processor	✓	✓
Banana Pancakes	Food Processor	✓	
Basic Crêpes	Cook/Food Processor	✓	
Blueberry Lavender Butter	Food Processor	✓	✓
Blueberry or Cranberry Maple Syrup	Cook	✓	✓
Caramelized Apples	Cook/Food Processor	✓	✓
Cinnamon Rolls	Food Processor	✓	
Cranberry Oat Bran	Cook	✓	✓
Creamy Oats and Blueberries	Cook	✓	✓
Eggs Florentine	Cook/Food Processor	✓	
Hard- and Soft-Boiled Eggs	Cook	✓	✓
Home Fries	Cook/Food Processor	✓	✓
Hot Muesli	Cook	✓	✓
Maple Cinnamon Oatmeal	Cook	✓	✓
Morning Glory Muffins	Food Processor	✓	
Morning Grains and Greens	Cook/Food Processor	✓	✓
Morning Power Bowl	Cook/Food Processor	✓	✓
Quick Berry Jam	Cook/Food Processor	✓	✓
Rustic Potato and Fennel Tart	Food Processor	✓	
Shakshuka	Cook/Food Processor		✓
Zucchini Spice Bread	Food Processor	✓	



## APPETIZERS

Recipe	Function	Vegetarian	Gluten Free
Buffalo Chicken Dip	Cook/Food Processor	✓	✓
Caramelized Onion Dip	Cook/Food Processor	✓	✓
Deviled Eggs	Cook/Food Processor	✓	✓
Fire-Roasted Salsa	Cook/Food Processor	✓	✓
Gougères	Cook/Food Processor	✓	
Guacamole	Food Processor	✓	✓
Hummus	Food Processor	✓	✓
Mango Avocado Salsa	Food Processor	✓	
Peach Salsa	Food Processor	✓	✓
Pico de Gallo	Food Processor	✓	✓
Popovers	Cook/Food Processor	✓	
Potato Nachos	Food Processor	✓	✓
Queso Fundido Dip	Cook/Food Processor	✓	
Sicilian Caponata	Cook/Food Processor	✓	✓
Spinach and Artichoke Dip	Cook/Food Processor	✓	✓
Swedish Meatballs	Cook/Food Processor		
Veggie Empanadas	Cook/Food Processor	✓	



## SALADS

Recipe	Function	Vegetarian	Gluten Free
Asian Cole Slaw	Food Processor	✓	✓
Chopped Salad	Food Processor	✓	✓
Classic Cole Slaw	Food Processor	✓	✓
Egg Salad	Cook/Food Processor	✓	✓
Picnic Potato Salad	Cook/Food Processor	✓	✓
Simple Cucumber Salad	Food Processor	✓	✓
Tabbouleh	Food Processor	✓	
Zesty Three-Bean Salad	Cook/Food Processor	✓	✓





## SOUPS

Recipe	Function	Vegetarian	Gluten Free
Asparagus Leek Soup	Cook/Food Processor	✓	✓
Caldo Verde	Cook/Food Processor		✓
Chicken Noodle Soup	Cook/Food Processor		
Cioppino	Cook/Food Processor		✓
Creamy Broccoli and Potato Soup	Cook/Food Processor	✓	✓
Creamy Root Vegetable Soup	Cook/Food Processor	✓	✓
Creamy White Bean Soup	Cook/Food Processor	✓	✓
Curried Butternut Squash Soup	Cook/Food Processor	✓	✓
French Onion Soup	Cook/Food Processor		✓
Gazpacho	Food Processor	✓	✓
Minestrone	Cook/Food Processor	✓	
Potato Leek Soup	Cook/Food Processor	✓	✓
Quick Chicken Stock	Cook		✓
Smoky Sweet Potato Soup	Cook/Food Processor	✓	✓
Spring Vegetable Soup with Pistou	Cook/Food Processor	✓	✓
Tortilla Soup	Cook/Food Processor		✓



## SAUCES/DRESSING/BASICS

Recipe	Function	Vegetarian	Gluten Free
Alfredo Sauce	Cook	✓	
Applesauce	Cook/Food Processor	✓	✓
Asian Marinade	Food Processor	✓	✓
Basic and Herbed Fresh Breadcrumbs	Food Processor	✓	
Basic Cheese Sauce	Cook/Food Processor	✓	
Basil Pesto	Food Processor	✓	✓
Béchamel	Cook/Food Processor	✓	
Bolognese	Cook/Food Processor		✓
Buttermilk Dressing	Food Processor	✓	✓



## SAUCES/DRESSING/BASICS

Recipe	Function	Vegetarian	Gluten Free
Champagne Vinaigrette	Food Processor	✓	✓
Citrus Vinaigrette	Food Processor	✓	✓
Coconut Curry Simmer Sauce	Cook/Food Processor	✓	✓
Fresh Herb Butter	Food Processor	✓	✓
Garden Vegetable Sauce	Cook/Food Processor	✓	✓
Green Goddess Dressing	Food Processor	✓	✓
Herb Vinaigrette	Food Processor	✓	✓
Hollandaise Sauce	Cook/Food Processor	✓	✓
Marinara Sauce	Cook/Food Processor	✓	✓
Mushroom Gravy	Cook/Food Processor	✓	✓
Peanut Butter	Food Processor	✓	✓
Peanut Sauce	Food Processor	✓	✓
Pizza Sauce	Cook/Food Processor	✓	✓
Red Chile Sauce	Cook/Food Processor	✓	✓
Roasted Red Pepper Sauce	Cook/Food Processor	✓	✓
Simple Gravy	Cook		
Simple Syrup	Cook	✓	
Tomato Sauce	Cook/Food Processor	✓	✓



## MAIN COURSES

Recipe	Function	Vegetarian	Gluten Free
Asian-Style Sea Bass	Cook/Food Processor		✓
Beer-Steamd Clams with Chorizo	Cook/Food Processor		✓
Burrito Bowl	Cook/Food Processor	✓	✓
Chicken Burgers and Mango Salsa	Food Processor		✓
Chicken with Herb Dumplings	Cook/Food Processor		
Chicken with Peppers	Cook/Food Processor		✓
Chile Verde	Cook/Food Processor		✓



## MAIN COURSES

Recipe	Function	Vegetarian	Gluten Free
Classic Beef Stew	Cook/Food Processor		✓
Falafel	Food Processor	✓	✓
Grandma's Meatballs	Cook/Food Processor		
Korean BBQ Rice Bowl	Cook/Food Processor		✓
Latin Shredded Chicken	Cook		✓
Mussels with White Wine and Thyme	Cook/Food Processor		✓
Pineapple Chipotle Pork	Cook/Food Processor		✓
Pork Barbecue	Cook/Food Processor		✓
Posole Rojo	Cook/Food Processor		✓
Quinoa Bowl with Salmon and Greens	Cook/Food Processor		✓
Shepherds Pie	Cook/Food Processor		✓
Tacos Americanos	Cook/Food Processor		✓
The Ultimate Burger	Food Processor		✓
Tikka Masala	Cook/Food Processor		✓
Turkey Chili	Cook/Food Processor		✓
Vegetarian Farro Bowl	Cook/Food Processor	✓	
Vegetarian Lasagna	Cook/Food Processor	✓	
Wild Mushroom Ravioli	Cook/Food Processor	✓	



## PIZZA

Recipe	Function	Vegetarian	Gluten Free
Cauliflower Crust Pizza	Food Processor	✓	✓
Focaccia Romana	Food Processor	✓	✓
Hawaiian Pizza	Food Processor		
Mediterranean Vegetable Pizza	Food Processor	✓	
Mushroom Pizza	Cook/Food Processor	✓	
Pepperoni Pizza	Food Processor		
Pissaladière	Cook/Food Processor		
Pizza Bianca	Food Processor		
Pizza Margherita	Food Processor	✓	
Roasted Red Pepper Calzone	Cook/Food Processor	✓	
Sausage and Broccoli Calzone	Cook/Food Processor		
Sausage and Spinach Pizza	Food Processor		
Very Veggie Pizza	Cook/Food Processor	✓	


**SIDES**

Recipe	Function	Vegetarian	Gluten Free
Baked Beans	Cook/Food Processor	✓	✓
Basic Risotto	Cook/Food Processor	✓	✓
Brussels Sprouts with Pancetta	Cook/Food Processor		✓
Butternut Squash Risotto	Cook/Food Processor	✓	✓
Cauliflower Rice	Cook/Food Processor	✓	✓
Cider-Braised Greens	Cook/Food Processor		✓
Creamed Spinach	Cook/Food Processor	✓	
Creamy Mashed Potatoes	Cook/Food Processor	✓	✓
Holiday Stuffing	Cook/Food Processor	✓	
Lacy Potato Pancakes	Food Processor	✓	✓
Macaroni and Cheese	Cook/Food Processor	✓	
Mashed Maple Sweet Potatoes	Cook/Food Processor	✓	✓
Porcini Risotto	Cook/Food Processor	✓	✓
Rice Pilaf	Cook/Food Processor	✓	✓
Risotto Milanese	Cook/Food Processor	✓	✓
Sautéed Broccoli Rabe	Cook/Food Processor	✓	✓
Spanish Rice	Cook/Food Processor	✓	✓
Spring Vegetable Risotto	Cook/Food Processor	✓	✓
Steamed Asparagus	Cook	✓	✓
Wild Mushroom Risotto	Cook/Food Processor	✓	✓


**DOUGH/BREAD**

Recipe	Function	Vegetarian	Gluten Free
Basic Sweet Pastry Dough	Food Processor	✓	
Basic White Bread	Food Processor	✓	
Brioche	Food Processor	✓	
Buttery Dinner Rolls	Food Processor	✓	
Cheddar Cheese Corn Bread	Food Processor	✓	
Flaky Pie Crust	Food Processor	✓	
Gluten-Free Bagels	Food Processor	✓	✓
Gluten-Free Pizza Dough	Food Processor	✓	✓
Pasta Dough	Food Processor	✓	
Pâte à Choux	Food Processor	✓	
Pâte Brisée	Food Processor	✓	
Pâte Sucrée	Food Processor	✓	
Pizza Dough	Food Processor	✓	
Whole-Wheat Bread	Food Processor	✓	



## DESSERTS

Recipe	Function	Vegetarian	Gluten Free
Autumn Spice Doughnuts	Cook/Food Processor	✓	✓
Banana Chip "Ice Cream"	Food Processor	✓	
Caramelized Apples	Food Processor	✓	
Carrot Cake	Food Processor	✓	
Champagne Sabayon	Cook	✓	✓
Chocolate Bark	Cook	✓	✓
Chocolate Cookie Crust	Food Processor	✓	
Chocolate Cream Pie	Cook/Food Processor	✓	
Chocolate Ganache	Cook	✓	✓
Cinnamon Apple Pie	Food Processor	✓	
Citrus Butter Cookies	Food Processor	✓	
Classic Cheesecake	Food Processor	✓	
Cream Cheese Frosting	Food Processor	✓	✓
Crème Anglaise	Cook	✓	✓
Decorating Icing	Food Processor	✓	✓
Espresso Truffles	Cook	✓	✓
Graham Cracker Crust	Food Processor	✓	
Hot Fudge	Cook	✓	✓
Lemon Curd	Cook/Food Processor	✓	✓
Lemon Tart	Cook/Food Processor	✓	
Mango Sorbet	Food Processor	✓	
Meringue Kisses	Food Processor	✓	✓
Pecan Shortbread	Food Processor	✓	
Pumpkin Pie	Food Processor	✓	
Rice Pudding	Cook	✓	✓
Roasted Apricot Soufflé	Food Processor	✓	✓
Sugar Cookies	Food Processor	✓	
Tropical Fruit Salad	Food Processor	✓	✓
Vanilla Bean Poached Pears	Cook	✓	✓
Whipped Cream	Food Processor	✓	✓



## DRINKS

Recipe	Function	Vegetarian	Gluten Free
Chai	Cook	✓	✓
Fresh Fruit Smoothie	Food Processor	✓	✓
Golden Milk	Cook	✓	✓
Hot Chocolate	Cook	✓	✓
Hot Toddy	Cook	✓	✓
Mango Lassi	Food Processor	✓	✓
Matcha Latte	Cook	✓	✓
Mulled Wine/Cider	Cook	✓	✓
Oat Milk	Food Processor	✓	✓
Sangria	Food Processor	✓	✓

## STEAMING CHART

Food	Amount	Preparation	Time
Asparagus	4 ounces ([113 g]15 spears)	Trimmed	16 minutes
Broccoli	1 pound (454 g)	Florets and trimmed stalks	18 to 20 minutes
Brussels Sprouts	1 pound (454 g)	Halved	16 minutes
Cabbage	1 small head	Quartered	24 minutes
Carrots	1 pound (454 g)	Baby	22 to 24 minutes
Carrots	1 pound (454 g)	Sliced – ¼ inch (0.6 cm)	16 minutes
Cauliflower	1 pound (454 g)	Florets	18 minutes
Corn on the Cob	2 ears	Halved	24 minutes
Beans, green and wax	12 ounces (340 g)	Trimmed	18 minutes
Snow Peas	12 ounces (340 g)	Trimmed	16 minutes
Sugar Snap Peas	12 ounces (340 g)	Trimmed	16 minutes
Potatoes, new	1 pound (454 g)	Halved or cut into 1-inch (2.5 cm) pieces	24 minutes
Potatoes, yellow/gold	12 ounces (340 g)	1-inch (2.5 cm) pieces	26 to 28 minutes
Potatoes, sweet	12 ounces (340 g)	1-inch (2.5 cm) pieces	17 to 18 minutes
Squash, Zucchini, Summer	1 pound (454 g)	Sliced – ½ inch (1.25 cm)	18 minutes
Chicken Breast	1 pound (454 g)	Whole	20 to 22 minutes
Shrimp	1 pound (454 g)	Peeled	15 minutes
Fish	1 pound (454 g)	Fillets	22 to 25 minutes
Eggs	12	Pierce pinhole in the bottom of each egg	12 minutes: runny yolk; 24 minutes hard boiled

**NOTE: Add water to steam Max Fill line on Work Bowl.**

# CLEANING, MAINTENANCE AND SUPPORT

## CLEANING, STORAGE AND MAINTENANCE

Keep your Cuisinart® CompleteChef™ Cooking Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged.

Keep the blades and discs out of reach of children.

All parts, except the housing base, are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing lids and accessories on the bottom rack may cause damage over time.

Insert the Food Processor Lid with the Feed Tube facing up to ensure proper cleaning. Insert the Work Bowl and Pusher upside down for drainage. Remember to unload the dishwasher carefully wherever you have placed sharp blades and discs.

To simplify cleaning, rinse the Work Bowl, Lids, Pusher and blade or disc immediately after use so food won't dry on them. Be sure to position the Pusher upside down for drainage. If food lodges in the Pusher, remove it by running water through it, or use a bottle brush.

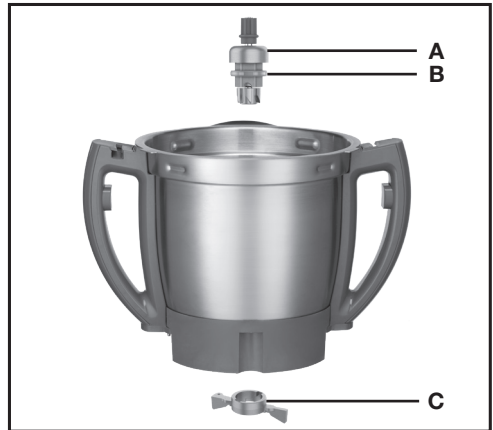
Seals in Food Processor and Cooking Lids are removable and dishwasher safe. To reassemble the Food Processor Lid after washing, find three circles symbol ●●● on one side of the Food Processor Seal. Align the symbol with the same symbol found inside the Food Processor Lid. Press firmly to snap in place.

The Cooking Lid Seal is reversible and can be reassembled by stretching it around the seal rim.

For cooked-on ingredients in the Work Bowl, soak with hot, soapy water and then use a stainless steel scrubby to remove all residue.

The Hub Assembly in the center of the Work Bowl can be removed for cleaning. The Hub Assembly consists of 3 parts: the Metal Hub [A], Silicone Seal [B] and Locking Nut [C]. To disassemble the Hub, turn the Locking Nut counterclockwise until the Metal Hub is released.

The 3-part Hub Assembly must be hand-washed. After washing, assemble the Hub by placing the Silicone Seal on the Metal Hub. Place the Metal Hub with Silicone Seal in the Work Bowl and secure with Locking Nut by turning Locking Nut clockwise.



If you wash the blades and discs by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight.

To clean the blades, 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 housing base may be wiped clean with a soapy, nonabrasive material. Be sure to dry it thoroughly.

If the feet leave spots on the counter, spray spots with a spot remover 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.

**IMPORTANT:** Never store any blade or disc on the motor shaft. No blade or disc should be placed on the shaft except when the Food Processor is about to be used.

**MAINTENANCE:** Any servicing should be performed by an authorized service representative.



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## FOR YOUR SAFETY

Like all powerful electrical appliances, a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.

Handle and store blades and discs carefully. Their cutting edges are very sharp.

Never put blades or discs on the motor shaft until the Work Bowl is locked in place.

Always be sure that the blade or disc is down on the motor shaft as far as it will go.

Always insert the blade in the Work Bowl before putting ingredients in bowl.

When slicing, shredding or dicing food, always use the Pusher. Never put your fingers or spatula into Feed Tube.

Always wait for the blade or disc to stop spinning before you remove the Pusher assembly or Cover from the Work Bowl.

Always unplug the unit before removing food, cleaning or putting on or taking off parts.

Always remove Work Bowl from base of machine before you remove the blade.

Be careful to prevent the Metal Chopping Blade from falling out of the Work Bowl when emptying the bowl. Remove it before tilting the Work Bowl.

## TECHNICAL DATA

The motor in your Cuisinart® CompleteChef™ Cooking Food Processor operates on a standard line operating current. The appropriate voltage and frequency for your machine are shown on a label on the bottom of 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 food processor will stop.

Turn it off and unplug to reset. Wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour. Plug the unit back in.

Safety switches prevent the machine from operating when the Work Bowl or the Lid is not locked into position. The motor stops within seconds when the motor is turned off, and when the Pusher assembly is removed.

A fast-stop circuit also enables the motor to stop within seconds.

Cuisinart offers a Limited Three-Year Warranty on the entire machine.

## TROUBLESHOOTING

### Food Processing

**Problem:** The food is unevenly processed when chopping.

**Solution:**

- The ingredients should be cut evenly into ½- to 1-inch (1.25 to 2.5 cm) pieces before processing.
- Process in batches to avoid overloading.

**Problem:** Slices are uneven or slanted.

**Solution:**

- Place evenly cut food, cut side down, into the Feed Tube. Always use the smallest Feed Tube possible.
- Apply even pressure on the Pusher.

**Problem:** Food falls over in Feed Tube.

**Solution:**

- Feed Tube should be packed full for best results.

**Problem:** Some food remains on top of the disc.

**Solution:**

- It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.

**Problem:** The Food Processor Lid is misaligned and cannot be locked into place

**Solution:**

- Please make sure that the Food Processor Lid Seal is in place and the Food Processor Lid is assembled correctly. Please see instructions on page 14.
- Make sure there is no obstruction.

### Dicing Kit

**Problem:** Food is stuck in the grid.

**Solution:**

- Do not use your fingers to clean the grid. ONLY USE THE CLEANING TOOL.
- First, unplug unit, then carefully remove Dicing Disc.
- Use the tall, pointed tooth on top of Cleaning Tool to push stubborn food through grid.

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- If need be, attach the middle Pusher from the Food Processor Lid Feed Tube to use as a handle and align the Cleaning Tool's two long pins along the right and left of the grid. Guide the Cleaning Tool to position and push down firmly to remove food residue from grid.

**Problem:** Pieces of food are not evenly cut.

**Solution:**

- Pack items closest to the left in medium or small Feed Tube.
- Use the small Feed Tube for smaller items.
- Apply even pressure when using Feed Tube.

## Dough Kneading

**Problem:** Motor slows down.

**Solution:**

- Amount of dough may exceed maximum capacity of your Food Processor. Remove half and process in two batches.
- Dough may be too wet. If motor speeds up, continue processing. If not, add more flour, 1 tablespoon (15 ml) at a time, until the motor speeds up. Process until dough cleans the sides of the Work Bowl.

**Problem:** Blade doesn't incorporate ingredients.

**Solution:**

- Always start the Food Processor before adding liquid. Add liquid in a slow, steady stream, or through the drizzle hole in the Pusher, allowing the dry ingredients to absorb it. If liquid is added too quickly, wait until ingredients in the Work Bowl have mixed, then add remaining liquid slowly (do not turn off the machine).
- Pour liquid onto dough as it passes under Feed Tube opening; do not pour liquid directly onto bottom of the Work Bowl.

**Problem:** Blade rises in Work Bowl.

**Solution:**

- Excessively sticky dough can cause blade to rise. Carefully reinsert blade and immediately add 2 tablespoons (30 ml) of flour through the Feed Tube while the machine is running.

**Problem:** Dough doesn't clean inside of the Work Bowl.

**Solution:**

- Amount of dough may exceed maximum capacity of your Food Processor. Remove half and process in two batches.
- Dough may be too dry.
- Dough may be too wet.

**Problem:** Nub of dough forms on top of blade and does not become uniformly kneaded.

**Solution:**

- Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the Work Bowl.

**Problem:** Dough feels tough after kneading.

**Solution:**

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

**Problem:** Dough is too dry.

**Solution:**

- While machine is running, add water, 1 tablespoon (15 ml) at a time, until dough cleans the inside of the bowl.

**Problem:** Dough is too wet.

**Solution:**

- While machine is running, add flour, 1 tablespoon (15 ml) at a time, until dough cleans the inside of the bowl.

## Cooking

**Problem:** The food is cooking unevenly or there is dark residue on the bottom of the Work Bowl.

**Solution:**

- Reduce cooking temperature or increase stirring speed.

**Problem:** The machine does not heat up.

**Solution:**

- Check your temperature setting. It takes 5–10 minutes for the machine to get to a set temperature.

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**Problem:** The machine stirs intermittently.

**Solution:**

- Please check stirring speed. Stirring speeds 1 to 3 are intermittent. Use speeds 4 to 6 for constant stirring.

**Problem:** The Cooking Lid is misaligned and cannot be locked into place.

**Solution:**

- Please make sure that the Cooking Lid Seal is in place and the Cooking Lid is assembled correctly. Please see instructions on page 36.
- Make sure there is no obstruction.

## Technical

**Problem:** The motor does not start.

**Solution:**

- There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the Work Bowl and Work Bowl Cover are securely locked into position.
- If the motor still will not start, check the power cord and outlet.

**Problem:** The Food Processor shuts off during operation.

**Solution:**

- The Lid may have become unlocked; check to make sure it is securely in position.
- A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Turn off and unplug to reset. Wait 10 minutes to allow the Food Processor to cool off before resuming.

**Problem:** The motor slows down during operation.

**Solution:**

- This is normal, as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder. Simply reposition the food in the Feed Tube and try again.
- The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.

**Problem:** The Food Processor vibrated/moved around the countertop during processing.

**Solution:**

- Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
- This is normal, as some heavier loads (e.g., slicing/shredding cheese or kneading dough) may require the motor to work harder. An imbalance may develop in the Work Bowl which may cause the unit to vibrate or move around the countertop during processing.

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

**1-800-472-7606**

Address:

**Cuisinart Canada  
100 Conair Parkway  
Woodbridge, ON L4H 0L2**

Email:

[consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)

**Model:**

**FPC-100C**

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* The date code format we are using on unit is WWYY, representing week, and year.  
eg.2420 = manufactured in 24th week of the year 2020.

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at **1-800- 472-7606**.

For more information, please visit our website at **[www.cuisinart.ca](http://www.cuisinart.ca)**.

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