

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



3-In-1 Multifunctional Kitchen Centre™

CFP-800C

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

FOOD PROCESSOR WORK BOWL CAPACITY RECOMMENDATIONS

FOOD	CAPACITY
Sliced or shredded fruit, vegetables or cheese	8 cups (2 L)
Chopped fruit, vegetables or cheese	2 cups (500 ml)
Puréed fruit, vegetables or cheese	3 cups cooked (750 ml); 1½ cups puréed (375 ml)
Chopped or puréed meat, fish or seafood	¾ pound (350 g)
Thin liquid (e.g., dressings, soups, etc.)	4 cups (1 L)
Cake batter	8-inch (20 cm)cheesecake batter; 1 box (15.25 ounce) cake mix
Cookie dough	2½ dozen (based on average chocolate chip cookie recipe)
White bread/pizza dough	2½ cups (635 ml) all-purpose or bread flour
Nuts for nut butter	2 cups (500 ml)

IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® CFP-800 Food Processor, a disc accessory package, and full-size Blender and Juice Extractor Attachments, each assembled and in its own molded packing compartment.

PARTS AND ACCESSORIES

- 8-cup (2 L) Food Processor work bowl, cover with feed tube, metal chopping/mixing blade, reversible slicing and shredding discs, stem adapter
- 40-ounce (1.2 L) Blender jar and lid with measure pour lid insert
- Juice Extractor with base, clear juice bowl, mesh filter basket/blade, 0.7-liter pulp tank, lid and pusher
- Instruction/Recipe Book

CAUTION: ALL CUTTING TOOLS HAVE VERY SHARP EDGES. To avoid injury when unpacking the parts, never touch the cutting edges of blades or discs.

- Place the box on its side on a low table or on the floor next to the kitchen counter or wherever you intend to keep your Kitchen Central.
- Open top flaps – there will be two molded packing trays visible. Slide these out, lift the top tray off, and put it aside.
- Remove the Instruction/Recipe Book.
- Lift out the Motor Housing Base and place it on a flat, sturdy surface.
- Remove the assembled Food Processor and the Disc Pack.
- Remove the Blender.
- Remove the assembled Juice Extractor.
- Remove all parts from plastic bags.
- Save the shipping cartons and all packing material. You will find them very useful if you need to repack the appliance for moving or other shipment.
- **NOTE:** We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration.

IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be taken including the following:

1. Read all instructions.
2. **Blades and discs are sharp.** Handle them carefully.
3. Do not use outdoors.
4. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
5. 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
6. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance
7. **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 the power cord.**
8. To protect against risk of electric shock, do not put base in water or other liquids.
9. 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
10. Keep hands and utensils away from moving blades or discs while processing, blending, or juicing to reduce the risk of severe injury to persons or damage to the machine or parts. A scraper may be used only when the appliance is not running.
11. Avoid coming into contact with moving parts. Never push food down into food processor or juice extractor by hand. Always use pusher.
12. Make sure motor has completely stopped before removing the lids. (If machine does not stop within four seconds after turning off, call 1 800-472-7606 for assistance. Do not use the machine.)
13. To reduce the risk of injury, never store food processor blade or discs on motor shaft. Blade and discs should be on shaft only when the bowl is properly locked in place and processor is in use. Food processor blade and discs, and juice extractor mesh filter basket/blade are very sharp and should always be stored out of reach of children.
14. Be sure covers of food processor and juice extractor are securely locked into place, and blender lid is on tight before operating the Kitchen Central.
15. Never try to defeat, override or tamper with cover interlock mechanisms.
16. 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.
17. The Kitchen Central is cULus listed for household use. Use only for food preparation as described in the accompanying Instruction and Recipe Book.
18. The use of attachments, including canning jars, not recommended or sold by Cuisinart® may cause fire, electric shock or personal injury, or damage to your appliance.
19. To avoid possible malfunction of the appliance's switch, never store food processor or juice extractor attachment assembly with cover on in locked position.
20. 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.
21. When the blender is on, do not touch cutting assembly, interfere with blade movement, or remove blender jar cover.
22. To reduce the risk of injury when using the blender, never place removable blade assembly on base without the jar being properly attached. To attach blade to jar, twist to secure it firmly in place. Injury can result if moving blades accidentally become exposed.
23. Always operate the blender with the cover in place.
24. Never leave your blender unattended while it is running.

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25. When blending hot liquids in Blender Jar, remove measure pour lid insert to allow steam to escape.
 26. When using the juice extractor, be sure the cover is properly positioned and securely in place before turning the motor on. Do not open the cover while the unit is operating.
 27. Do not put fingers or other objects into the juice extractor opening while it is in operation. If food becomes stuck in the opening, use food pusher or another piece of fruit or vegetable to push it down, or turn the motor off and disassemble the unit to remove the remaining food.
 28. If the juice extractor mesh filter basket/blade is damaged, do not use.
 29. Always make sure the juice extractor cover is properly positioned and secured before turning the unit on. The safety interlock will not let the motor operate if cover is not secure. Do not loosen the cover while the juice extractor is in use.
 30. Never juice with the spout in the closed position.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE:

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying appliance.

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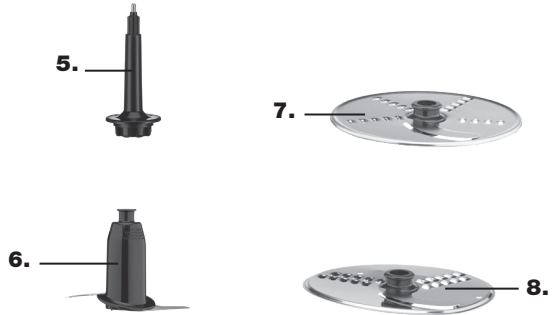
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	WARNING RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN	
WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY		

PARTS

FOOD PROCESSOR

1. Motor housing base
2. Speed control dial settings for OFF, Low, High, and Pulse controls
3. 8-cup work bowl
4. Cover with feed tube and pusher
5. Stem adapter
6. Metal chopping/mixing/dough blade
7. Fine reversible slicing/shredding disc
8. Medium reversible slicing/shredding disc
9. BPA free (not shown)
All materials that come in contact with food or liquid are BPA free



JUICE EXTRACTOR

1. Cover with feed tube and pusher
2. Mesh filter basket/blade
3. Clear juice bowl
4. Drip-free pour spout
5. Filter housing
6. Juice extractor base with locking arms



BLENDER

1. Blender Cover
2. Measured pour lid insert
3. 40 oz. durable plastic jar
4. High-quality blade assembly with patented stainless steel blades



**NOTE: BLADES ARE SHARP.
HANDLE CAREFULLY.**

GENERAL ASSEMBLY

Before First Use

Before using your Cuisinart® Kitchen Central for the first time, wash all parts. Place the base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.

*For your convenience, the base and attachments each have clear tabs and/or visible indicators to make attaching and detaching all parts simple.



FOOD PROCESSOR ASSEMBLY

CHOPPING/MIXING/DOUGH BLADE

1. Put the stem adapter onto the motor housing base.
2. Place the work bowl over stem adapter, lining up the arrow ▼ on the base of work bowl with arrow ▲ on the rim of motor housing base. To lock work bowl in place, turn it clockwise to line up arrow ▼ with lock/arrow 🔒 on rim of motor housing base.
3. Holding blade by plastic hub, carefully place it over the stem adapter. Turn blade until it fits snugly and rests on the bottom of the work bowl.
4. Plug the motor housing base into an electrical outlet.
5. Add desired ingredients to work bowl.
6. Place work bowl cover on work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
7. Place pusher into feed tube opening on the work bowl cover.
8. You are now ready to operate the machine.



REVERSIBLE SLICING/SHREDDING DISCS

1. Put the stem adapter onto the motor housing base.
2. Place the work bowl over stem adapter, lining up the ▲ on base of work bowl with the ▲ on the rim of motor housing base. Turn the work bowl clockwise, past LOCK to lock it into place.
3. Choose desired disc.
4. Holding disc by outer edges, carefully place it over the stem adapter, with the side being used facing up.
5. Place work bowl cover onto work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
6. Place pusher into the feed tube opening on the work bowl cover.
7. Plug the motor housing base into an electrical outlet.
8. You are now ready to operate the machine.



MACHINE CONTROLS

Speed Control Dial with Pulse, OFF, Low, High

The High and Low controls are features that allow the machine to run until OFF is selected.

1. Properly assemble and engage the machine.
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl. If using a disc, food must be added through the feed tube only.
3. Turn dial to Low or High speed. Machine will run until dial is turned to OFF.

Pulse Function

The Pulse control is a feature that allows the machine to run only while the Pulse dial is engaged. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about one second.

- With the machine properly assembled and engaged, and ingredients in the work bowl, turn the dial to Pulse.

Pulse mode: Turn dial to Pulse and alternately “pulse and release” in short bursts until ingredients have reached desired consistency.

MACHINE FUNCTIONS

USING THE CHOPPING/MIXING/ DOUGH BLADE

Chopping

- For raw ingredients: Peel, core and/or remove seeds and pits. Food should be cut into ½- to 1-inch pieces. Foods cut into same-size pieces produce the most even results.
- Pulse food in 1-second increments to chop. For the finest chop, either hold in the Pulse position or turn the dial to High or Low to run the machine continuously. Watch ingredients closely to achieve desired consistency, and scrape the work bowl as needed. Low speed is recommended for making doughs and batters. High speed is recommended for most other chopping, processing and slicing/shredding tasks.

Puréeing

- To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 1-inch pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop and then process High or Low until food is puréed; scrape the work bowl as necessary. Do not use this method to purée cooked white potatoes.
- To purée solids for a soup or sauce: Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

USING THE REVERSIBLE SLICING/ SHREDDING DISCS

- The slicing disc creates whole, uniform slices. It slices fruits and vegetables, cooked meat and semi-frozen raw meat. The shredding disc shreds most firm and hard cheeses. It also shreds vegetables such as potatoes, carrots and zucchini.
- Always pack food in the feed tube evenly for slicing and 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: Remove a thick slice on the bottom of the food so that it sits upright in the feed tube. If food does not fit in the feed tube, cut in half or quarters to fit. Process with even pressure.
- For small ingredients such as mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the feed tube.
- When slicing or shredding cheese, be sure that the cheese is well chilled.
- To shred leafy vegetables like lettuce or spinach:

Roll leaves together and stand them up in feed tube. Process with even pressure.

NOTE: Always use pusher when slicing or shredding. Never put your hands in the feed tube when unit is running

TROUBLESHOOTING

FOOD PROCESSING

- 1. Problem:** The food is unevenly processed.

Solution:

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

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

Solution:

- Place evenly cut food, cut-side down, into the feed tube.
- Apply even pressure on the pusher.

- 3. Problem:** Food falls over in feed tube.

Solution:

- Feed tube should be packed full for best results.

- 4. 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.

KNEADING DOUGH

- 1. 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 dry (see number 7).

- 2. 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 too much 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.

- 3. Problem:** Blade rises in work bowl.

Solution:

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- Excessively sticky dough can cause blade to rise. Carefully push blade down and immediately add 2 tablespoons of flour through the feed tube while the machine is running.
- 4. 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 (see number 7).
 - Dough may be too wet (see number 8).
- 5. 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.
- 6. 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.
- 7. Problem:** Dough is too dry.
- Solution:**
- While machine is running, add water, 1 tablespoon at a time, until dough cleans the inside of the bowl.
- 8. Problem:** Dough is too wet.
- Solution:**
- While machine is running, add flour, 1 tablespoon at a time, until dough cleans the inside of the bowl.

Technical

- 1. 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.
- 2. Problem:** The food processor shuts off during operation.
- Solution:**
- The cover 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 the dial to OFF and wait 20 to 30 minutes to allow the food processor to cool off before resuming.
- 3. Problem:** The motor slowed 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.
- 4. 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) may require the motor to work harder

BLENDER ASSEMBLY

1. Place the motor housing base on a flat, sturdy surface that is clean and dry. Put the assembled blender jar on the base, lining up the ▼ on skirt of jar with the rib on the top of motor housing. To lock jar in place, turn it clockwise to line up the ▼ with lock arrow on the top of motor housing.
2. Plug the motor housing base into an electrical outlet.
3. Put all ingredients into the blender jar and secure cover by turning clockwise to lock into place. You may add more ingredients by lifting the measured pour lid insert and dropping ingredients into the jar. Replace the lid insert after adding ingredients. Do not put hands into blender jar with blender plugged in.



- NOTE:** Add liquid ingredients first to blender jar, then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.
4. Start blending: Turn dial to Low or High speed. Blender will run until dial is turned to OFF.

Pulse mode: Turn dial to Pulse and alternately “pulse and release” in short bursts until ingredients have reached desired consistency.

To stop blending process: Simply turn dial to OFF.

When finished blending: Turn dial to OFF and unplug the unit from the electrical outlet. Never remove the blender jar from the motor housing base until the blender is off. Turn assembled blender jar counterclockwise and lift off base. Do not put hands into blender jar with blender plugged in.

NOTE: To remove blender jar cover, unlock by twisting counterclockwise. Lifting measured pour lid insert will not remove cover.

To dislodge food: Turn blender OFF. Use a rubber or plastic spatula to help remove food lodged around the blade assembly. Do not use spatula until you have turned the blender OFF. Replace the cover and lid insert and continue blending, if necessary. Make sure spatula is not inside the blender jar before resuming blending.

To reset the unit: This appliance features an advanced resettable thermal fuse.

In the event of an overload, the unit will shut down to protect the motor from overheating. To reset the appliance when this happens, unplug the unit and let it cool for 20 to 30 minutes. Then, reduce the contents of the blender jar and/or clear any jams. Restart the unit as noted in the operating directions.

NOTE: To remove blender jar cover, lift edge of cover upward. Lifting measured pour lid will not remove cover.

DISASSEMBLY

1. Turn the blender jar upside down and place it on a flat sturdy surface.
2. Turn the blade assembly clockwise and lift to remove.
3. To reassemble the blender jar, turn the blade assembly counter-clockwise and make sure it is fastened.

NOTE: Blades are sharp; handle carefully.

HELPFUL REMINDERS

- Once the blender cover is in position, additional ingredients can be added during blending by simply lifting the measured pour lid insert, adding ingredients, and replacing the lid insert.
- Cover should always be in place while the unit is on.
- **Warning:** Do not place blender jar on base while motor is running.
- Remove jar from motor housing base and empty before removing blade assembly.
- Do not put hands into blender jar with blender plugged in.
- Boiling liquids or solid frozen foods (with the exception of ice cubes or ½-inch [1.3 cm] pieces of frozen fruit) should never be put into the blender jar.
- Do not put ice, frozen foods or very cold liquids into a blender jar that has come directly from a hot dishwasher.
- Do not put very hot liquids or foods into a blender jar that has come directly from the freezer. Boiling liquids should cool for 5 minutes before being poured into blender jar. Remove measured pour lid insert.
- Follow Cleaning, Storage, and Maintenance instructions on page 13, prior to your first use.

DOS AND DON'TS WHEN USING YOUR BLENDER

DO:

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the motor housing base.
- Always use the blender on a clean, sturdy and dry surface.
- **Always add liquid ingredients to the blender jar first, then add remaining ingredients. This will ensure that ingredients are uniformly mixed.**
- Cut most foods into cubes approximately ½ inch (1.3 cm) to 1 inch (2.5 cm) to achieve a more uniform result. Cut all cheeses into pieces no larger than ½ inch (1.3 cm).
- Use the measured pour lid insert to measure liquid ingredients such as alcohol. Replace lid insert after ingredients have been added.
- Use a rubber or plastic spatula as needed, only when the blender is turned OFF. Never use metal utensils, as damage may occur to the blender jar or blade assembly.
- Place cover on firmly. Always operate the blender with the cover on.
- Make sure removable blade assembly is securely attached to blender jar. Please ensure the seal ring is assembled in the blade holder before putting it on the jar. Turn the blade holder counterclockwise until the slot end of blender jar meets the indication rib position of blade holder as below.
- Always remove blade assembly before cleaning.
- When scraping ingredients in the blender jar with a spatula, remove the food from the sides of the blender jar and place it in the center of the jar, over the blade assembly.
- When chopping fresh herbs, garlic, onion, zest, breadcrumbs, nuts, spices, etc., make sure the blender jar and blade assembly are completely dry.
- If food tends to stick to the sides of the blender jar when blending, Pulse in short bursts.
- Pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.



DON'T:

- Don't store food or liquids in your blender jar.
- Don't place blade assembly on motor base without the blender jar attached.
- Don't attempt to mash potatoes, knead heavy dough, or beat egg whites.
- Don't remove blender jar while unit is on. Keep the blender jar cover on the blender jar while blending.
- Don't twist removable blade assembly from blender jar when removing blender jar from motor base. Simply lift blender jar from motor base.
- Don't overprocess foods. Blender will achieve most desired results in seconds, not minutes.
- Don't overload blender. If the motor stalls, turn the blender off immediately, unplug the unit and remove a portion of the food, then continue.
- Don't use any utensil inside the blender jar while the motor is on.
- Don't use any container or accessories not recommended by Cuisinart. Doing so may result in injury.
- Don't put hands inside the blender jar when blender is plugged in.
- Don't add boiling liquids or frozen foods (except ice cubes or ½-inch pieces of frozen fruit) to glass blender jar. Boiling liquids should cool for 5 minutes before being poured into blender jar. Remove measured pour lid insert.
- Don't run blender when jar is empty.

JUICE EXTRACTOR ASSEMBLY

ASSEMBLING THE JUICE EXTRACTOR ATTACHMENT ON THE BASE

1. Place the motor housing base on a flat, sturdy surface that is clean and dry. Place the base of the juice extractor onto the motor base, with the groove for the pour spout on the right-hand side. Line up white arrow ▼ on bottom edge of juice extractor base with the arrow ▲ on the rim of motor housing base. To lock extractor base in place, turn it clockwise to line up arrow ▼ with lock/arrow 🔒 on rim of motor housing.
2. Set the clear plastic bowl onto the base, positioning the pour spout in the groove.
3. Hold the mesh filter basket/blade carefully by the rim, using both hands, and place it into the center opening of the bowl. Slowly rotate it, gently pressing down, until you feel it drop into place. Push down firmly to secure.
4. Place the lid on the bowl.
5. Lift the side latches up to grasp the lid and press down to lock them into place.
6. Place the pusher into the lid's feed tube.



PUTTING THE ASSEMBLED JUICE EXTRACTOR ATTACHMENT ONTO THE MOTOR BASE

1. If juice extractor attachment is stored while fully assembled, first lift the side latches up to disengage them from the lid.
2. Place the assembled attachment onto the housing base with the pour spout on the

right-hand side, and the indicator mark on the juice extractor base a little forward of the indicator mark on the motor base.

3. With the juice extractor base seated firmly on the center gear connector in the motor base, turn the full assembly clockwise to lock it into place. The indicator marks will line up and the assembly will stop turning.
4. Lift the side latches up to grasp the lid and press down to lock them into place.

OPERATING INSTRUCTIONS

1. Press pour spout down into the open position and place a container under it to catch juice.
2. Wash all fruits and vegetables before juicing.
3. While many items will fit through the food tube whole, any with diameters larger than 2¾ inches will need to be cut.
4. Turn dial to Low when ready to begin.
5. Remove the food pusher from the feed tube and drop items into the opening. Return the pusher to the tube and press firmly to feed food into the extractor basket.
6. Juice will flow through the spout into the juice container; strained pulp will remain in the bowl.
7. When finished juicing, turn the unit to OFF.
8. Before removing the juice container from under the spout, slide the spout up to the closed position. This will prevent juice from dripping onto the counter.

DISASSEMBLING THE JUICE EXTRACTOR ATTACHMENT AFTER USE

1. Unplug the unit.
2. Lift the pour spout up to the closed position.
3. Lift the side latches from the bottom to release.
4. Turn the juice extractor assembly counterclockwise to remove it from the base.
5. Lift lid up to remove from bowl.
6. Carefully remove mesh filter basket/blade from the filter housing by pulling up on the sides of the rim with both hands. **Be careful not to touch the blades in the bottom of the basket.**
7. Lift the bowl off of the juice extractor base.
8. All removable parts, not including the juicer base, are top-shelf dishwasher-safe for quick and easy cleanup.

TROUBLESHOOTING

PROBLEM	SOLUTION
Juice extractor does not turn on	<ul style="list-style-type: none">• The cover is not engaged. (See #30, page 5.)• Turn dial to ON to start juicing.
Juice flow is slow	<ul style="list-style-type: none">• Make sure the pour spout is opened all the way.• Excess pulp in mesh filter basket can slow juice rate. Stop the juice extractor and clean filter basket.
Difficulty getting herbs or leafy greens down the feed tube	<ul style="list-style-type: none">• Place them between other ingredients.
Juice still flowing with unit off	<ul style="list-style-type: none">• Make sure the pour spout is closed all the way.
Unit is ON, but juice/pulp not flowing	<ul style="list-style-type: none">• Make sure the mesh filter basket/blade is in place and pour spout is open.

CLEANING, STORAGE, AND MAINTENANCE

FOR MOTOR HOUSING BASE

- Do not immerse the motor housing in water or spray it with water. Clean only by wiping with a damp sponge, cloth or paper towel. Use any liquid dishwashing detergent, but do not use any products containing ammonia or scouring powders, as these products will dull, scratch or mar the finish.
- 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.

FOR FOOD PROCESSOR ATTACHMENT

- Always unplug your Cuisinart® Kitchen Central from the electrical outlet before cleaning.
- Keep the blade and discs out of reach of children.
- All parts except the motor housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the

feed tube facing up to ensure proper cleaning. Insert the work bowl and pusher upside down for drainage. Remember to unload the dishwasher carefully wherever you have placed sharp blades and discs into it.

- To simplify cleaning, rinse the work bowl, cover, 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.
- If you wash the blade 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 metal blade, fill the work bowl with soapy water, hold the blade by its plastic center and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.
- The work bowl is made of SAN plastic. It should not be placed in a microwave oven.

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

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

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 metal blade and discs carefully. Their cutting edges are very sharp.
- Never put blade 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 motor shaft as far as it will go.
- Always insert the metal blade in the work bowl before putting ingredients in bowl.
- When slicing or shredding 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 chopping/mixing/dough blade.
- Be careful to prevent the chopping blade from falling out of the work bowl when emptying the bowl. Remove it before tilting the work bowl.

FOR BLENDER ATTACHMENT

- The blender is made of corrosion-resistant parts that are easy to clean. Before first use and after every use, clean each part thoroughly. Periodically check all parts before reassembly. If any part is damaged or blender jar is chipped or cracked, **DO NOT USE BLENDER.**
- Remove the blender jar from the motor base by turning slightly counterclockwise and lifting off.
- Remove the blade assembly by turning counterclockwise. Wash in warm, soapy water, rinse, and dry thoroughly.
CAUTION: Handle the blade assembly carefully. It is SHARP and may cause injury. Do not attempt to remove blades from assembly.
- Remove the blender jar cover and the measured pour lid insert. Wash in warm, soapy water, rinse and dry thoroughly, or place in upper rack of dishwasher. The blender jar must be washed in warm, soapy water and rinsed and dried thoroughly. The blender jar can also be placed upside down in dishwasher.

TIP: You may wish to clean your blender blade assembly as follows: Squirt a small amount of dishwashing liquid into assembled blender jar and fill halfway with warm water. Run on Low for 15 seconds. Repeat, using clean tap water. Rinse and dry all parts thoroughly.

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

FOR JUICE EXTRACTOR ATTACHMENT

- For preliminary cleanup, use cleaning brush to remove excess pulp from the filter/sieve and the lid after each use. Vegetable and fruit pulp will harden if left to dry on the unit parts, making it harder to clean.
 - Unplug juicer and carefully take it apart, following Disassembly Instructions on page 13.
WARNING: Be careful when handling the mesh filter basket/blade, as blades are very sharp.
 - Rinse all removable parts with cold water.
 - Wash the clear juice bowl, pusher, lid and mesh filter basket/blade in hot, sudsy water, or on top rack of dishwasher. Do not use a metal brush or pad. Do not put the juice extractor base in the dishwasher.
NOTE: For best juicing results, the mesh filter basket/blade must always be thoroughly cleaned after each use.
 - Towel- or air-dry all parts.
- MAINTENANCE:** Any other servicing should be performed by an authorized service representative.

FOOD PROCESSOR TIPS

You can slice, shred and chop a multitude of vegetables and fruits in the Cuisinart® Kitchen Central. What you may not know is that the food processor is the perfect tool for a number of other tasks, such as softening butter, making breadcrumbs, making baby food, etc. Here is a guide that will help you in preparing just about anything!

FOOD	TOOL	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Chopping/Mixing/Dough Blade	Have cheese at room temperature. When applicable, cut into 1-inch 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/Shredding Disc	Cheese should be well chilled before slicing/shredding. Cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping/Mixing/Dough Blade Slicing/Shredding Disc	Chill cheese. If using the chopping blade, cut into ½-inch 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/shredding.
Baby Food	Chopping/Mixing/Dough Blade	As for all fruit and vegetable purées, cut ingredients into ½- to 1-inch 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). To ensure there are no lumps, press mixture through a fine mesh strainer. Keeps frozen in ice cube trays for individual 1-ounce portions.
Butter	Chopping/Mixing/Dough Blade Slicing/Shredding Disc	<i>For creaming:</i> Have butter at room temperature. Cut into 1-inch pieces. Process, scraping bowl as necessary. For compound (flavored) butters, process flavoring ingredients, such as herbs, zest, vegetables, etc., before adding butter. <i>For shredding/slicing:</i> 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.
Bread/Cookie/Cracker/Chip Crumbs	Chopping/Mixing/Dough Blade	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!
Milk Shakes/Smoothies	Chopping/Mixing/Dough Blade	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.
Fresh Herbs	Chopping/Mixing/Dough Blade	Wash and dry herbs VERY well. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Nuts	Chopping/Mixing/Dough Blade	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.
"Ice Cream"	Chopping/Mixing/Dough Blade	Put frozen fruit cut into 1-inch pieces into the work bowl, with liquid (juice or milk), any desired sweeteners, such as sugar, honey, simple syrup, and other flavors. Process until smooth.
Whipped Cream	Chopping/Mixing/Dough Blade	Process well-chilled cream until cream begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency. This cream is dense and perfect as a whipped topping for cake or ice cream.
Superfine Sugar	Chopping/Mixing/Dough Blade	Process granulated sugar for about 1 minute until finely ground. Excellent for using in meringues and other baked goods.
Ground Meat	Chopping/Mixing/Dough Blade	Cut meat into ½-inch pieces. Pulse to chop, about 14 long pulses, or until desired consistency is achieved. If a purée is desired, continue to process. Never chop/purée more than ¾ pound at one time.

BLENDER TIPS

Chopping Nuts

Put ½ cup shelled nuts into the blender jar and cover blender. Pulse until desired chop is achieved. Pulse fewer times for coarsely chopped nuts. For best results, process small amounts, ½ cup or less.

Bread, Cookie or Cracker Crumbs

Break or cut bread, cookies or crackers into pieces ½ inch or less in size. For best bread results, use day-old bread (drier bread works best). Put bread, cookie or cracker pieces in blender jar. Pulse to chop, then run continuously until desired texture of crumbs is achieved. For best results, process 1 cup or less at a time.

Grating Fresh Citrus Zest

For best results, blender jar and cutting assembly must be clean and dry. Remove zest from fruit in strips using a vegetable peeler; use a sharp knife to remove the bitter white pith from the underside of the zest. Process no more than 8 strips at a time (zest of 1 medium lemon). Cut strips in half. Put strips and 1 teaspoon sugar or coarse salt (from recipe) into the blender jar. Cover blender jar. Run on Low for 15 to 20 seconds.

Baby Food

Combine ½ cup cooked vegetables, fruit or meat with 3 to 4 tablespoons liquid (water, milk, fruit juice, broth, or cooking liquid) in the blender jar. Process until puréed.

Grinding Spices

For best results, blender jar and cutting assembly must be clean and dry. Put ¼ to ½ cup of spices/seeds/peppercorns into blender jar. Pulse to break up, then run for 20 to 40 seconds on Low.

Whipping Cream

If possible, chill blender jar and cutting assembly in refrigerator for 15 minutes. Put 1 cup heavy or whipping cream into blender jar. Cover jar. Run on Low until cream is thickened. (Do not overblend – bits of butter will begin to form.) If desired, add 1 tablespoon sugar and 1 to 2 teaspoons of pure vanilla extract or other flavoring. Consistency will be that of a thickened, but not fluffy whipped cream, and is most appropriate for topping desserts or coffee drinks.

NOTE: When using the blender to purée hot mixtures such as creamed soups and baby foods, strain the solids from the liquid, reserving the cooking liquid. Then put ½ to 1 cup of the reserved cooking liquid into the blender jar along with the cooked solids. Begin blending on Low and then

turn to High until desired consistency/purée is reached.

NOTE: Allow hot foods to cool slightly before blending to prevent steam buildup, which may cause the lid to lift up from the blender jar. Remove measured pour lid insert.

For quick cleaning, add 1 cup of warm water and a drop of liquid dish soap to the blender jar. Cover and run on Low or High for 30 seconds or more as needed. Discard the soapy water and rinse blender thoroughly before the next use. Keep your blender out on the counter within easy reach, and you will be surprised how often you will use it.

To prevent diluting the drink, keep ice cubes made of juices, yogurt, milk or fruit purées on hand to substitute for plain ice when making smoothies and frosty beverages or use frozen fruit.

Keep your blender on the counter handy. You'll be amazed at how many times you'll use it!

BLENDER TIPS

QUICK REFERENCE GUIDE

To activate blender	Plug in, turn knob to desired speed
To begin blending	Turn knob
To change speeds	Turn knob
To Pulse	Turn knob to Pulse
To stop blending (and deactivate blender)	Turn knob to OFF and unplug

SPEED SELECTION GUIDE

Refer to this guide to choose the best blender speed for your desired result.

Ingredient/Recipe	Speed	Result
Reconstituting frozen juice concentrate	LOW	Smooth and full-bodied
Mayonnaise	LOW	Thick and creamy
Salad dressings	LOW or HIGH	Completely blended and emulsified
Nuts (shelled, ½ cup or less at a time)	PULSE to chop	Coarse to fine
Heavy or whipping cream	LOW – PULSE	Thick, creamy topping
Bread, cookies or cracker crumbs (add ½-inch pieces, 1 cup or less at a time)	PULSE first, then blend on High	Coarse to fine as desired
Grating/chopping citrus zest (add 1 to 2 teaspoons sugar or salt from recipe)	PULSE first, then blend on Low	Uniformly fine
Smoothies, shakes, health drinks	LOW or HIGH	Smooth, creamy and thick
Baby food/fruit and vegetable purée	HIGH	Smooth and creamy
Frozen cocktails	HIGH	Thick and slushy
Spices	PULSE first, then blend on Low	Coarse to fine

JUICE EXTRACTOR TIPS

- Extracted juice captures about 95% of the nutrients from fresh fruits and vegetables. Drinking extracted juice is a fast and efficient way for your body to digest and absorb all of those nutrients. Digesting whole fruits can take about an hour; extracted juices take only 15 minutes.
 - Freshly extracted juices are an excellent aid in weight management and in cleanses, which rid the body of toxins.
 - Always use fresh, organic and seasonal produce. Organic produce is grown without synthetic fertilizers and chemicals, which is very important when juicing whole foods. Buying foods in season is considerably less expensive than purchasing off-season produce, and flavors are much better.
 - Wash all fruits and vegetables immediately after purchasing and store them in the refrigerator. This way they are ready to juice at any time.
 - Always juice fresh fruits and vegetables as soon as possible after purchasing. The longer produce is held, the more nutrients are lost.
 - Fresh juices should be consumed immediately. They lose nutrients as they sit.
 - Certain fruits should be peeled before juicing. Examples are pineapples, melons, mangoes, papayas, citrus – any fruit with skin that you cannot eat. Also remove all pits and hard seeds from peaches, cherries, mangoes, etc.
 - Citrus fruit juice is delicious and rich in nutrients.
 - If cucumbers are waxy, peel them before juicing.
 - Juice the softer ingredients before the harder ones.
 - When juicing herbs or leafy greens, juice them in the middle of a combination of ingredients in order to extract the greatest amount of juice.
 - Use your taste to guide you on fruit and vegetable combinations for juices. The recipes provided are a guideline, but the possibilities are endless. Experiment to discover your favorite combinations.
 - Carrots make a great and tasty base for vegetable juices, and apples do the same for fruit juices.
 - Beets and carrots both have a naturally high sugar content, so when added to vegetable juices they can balance out any bitter flavors juiced vegetables may have.
- Use your juice extractor in tandem with your blender. Blend fresh juices with ingredients like bananas, yogurt, and protein powders for delicious power smoothies.
 - It is also possible to make a healthier, fresher version of your favorite cocktail with fresh juices.
 - Blend fruit juices and add sparkling water or seltzer to make a natural soda.
 - The pulp that is separated from the juice has its own health benefits. It is high in fiber and can be used in a variety of ways.

APPROXIMATE YIELD JUICING CHART

FRUIT	AMOUNT	YIELD
APPLE (quartered)	1 medium (about 7 ounces)	½ cup or 4 ounces (125 ml)
CANTALOUPE (peeled and seeded)	1 cup, cubed	½ cup or 4 ounces (125 ml)
GRAPES	1 cup	½ cup or 4 ounces (125 ml)
ORANGE (peeled and quartered)	1 medium (about 12 ounces [340 g])	⅔ cup or 5 ounces (160 ml)
PEACH (pitted)	1 medium (about 10 ounces [285 g])	¼ cup or 2 ounces (60 ml)
PEAR (quartered)	1 medium (about 7 ounces [200 g])	½ cup or 4 ounces (125 ml)
PAPAYA (peeled and seeded)	½ fruit (about 1 pound 3 ounces [540 g])	1 cup or 8 ounces (250 ml)
PINEAPPLE (peeled and cored)	½ fruit	1 cup or 8 ounces
WATERMELON (peeled and seeded)	1 cup, cubed	½ cup or 4 ounces (125 ml)
STRAWBERRIES	1 cup	½ cup or 4 ounces (125 ml)
GRAPEFRUIT (peeled and quartered)	1 medium to large (about 1 pound [450 g])	1¼ cups or 10 ounces (300 ml)
LEMON (peeled)	1 fruit (about 5 ounces [140 g])	¼ cup or 2 ounces (60 ml)
KIWI	1 fruit (about 3 ounces)	1 ounce
VEGETABLE	AMOUNT	YIELD
BEET (quartered)	1 medium (about 6 to 7 ounces [170-200 g])	½ cup or 4 ounces (125 ml)
LEAFY GREENS	1 handful (about 8 leaves)	1½ ounces
CARROT	1 pound (450 g)	1 cup or 8 ounces (250 ml)
CELERY	4 large stalks	½ cup or 4 ounces (125 ml)
BELL PEPPER (quartered)	1 medium (about 9 ounces)	½ cup or 4 ounces (250 ml)
CUCUMBER	1 medium/large (about 11 ounces [315 g])	1 cup or 8 ounces (250 ml)
TOMATO	1 medium (about 5 ounces)	½ cup or 4 ounces
PARSLEY	1 bunch (about 6 ounces [170 g])	¼ cup or 2 ounces (60 ml)
CABBAGE	¼ head (about 12 ounces [140 g])	¾ cup or 6 ounces (125 ml)

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 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

Model:

CFP-800C

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
- * Product date code can be found on the underside of the base of the product. Date code: WWYY, representing week, and year. eg.5018 = manufactured in 50th week of the year 2018.

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.

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Printed in China

19CC034871

IB-16094-CAN
