



Expert Prep Pro  
FP1300U/SU

**Cuisinart®**



At Cuisinart, we appreciate that throwing a dinner party, cooking for a special occasion or even having friends over for an impromptu get-together can be a daunting task.

But when you have the right tools at hand, it's easy to rustle up something delicious. Which is why we've developed a range of high quality appliances that can take the strain in the kitchen and give you the confidence to try new things. We're not looking for perfection on a plate – instead, we want real, honest and mouth-watering treats without the fuss.

To learn more about our products and for recipe ideas please visit our website at [cuisinart.co.uk](http://cuisinart.co.uk) or follow us on Facebook and Instagram.

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# IMPORTANT SAFETY CAUTIONS

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

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

1. For indoor, domestic use only. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure that they do not play with this product.
4. This appliance shall not be used by children. Keep the appliance and its supply cord out of reach of children during and after use.
5. There is a risk of injury if the product is misused.
6. Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged it must be replaced by the manufacturer in order to avoid a hazard. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
7. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning
8. **CAUTION: TAKE CARE WHEN HANDLING THE SHARP CUTTING BLADES, EMPTYING THE BOWLS AND DURING CLEANING. DO NOT TOUCH METAL BLADES OR CUTTING EDGES OF DISCS. ALL ARE EXTREMELY SHARP AND CONTACT COULD CAUSE INJURY.**
9. **WARNING: Use extra care when working with hot liquids to avoid injury from overflowing, sudden steaming and splattering. In order to avoid**

**scalds from steam it may be advisable to process smaller quantities on a low speed.**


10. Always inspect the appliance and appliance accessories before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
11. Never pull the plug out of the mains socket by the supply cord.
12. Do not wrap the supply cord around the main body of the appliance during or after use.
13. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
14. Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
15. Avoid contact between the supply cord and hot surfaces.
16. Always ensure that your hands are dry before removing the plug from the mains outlet.
17. Never place the blade or disc directly on the motor of the housing base. Always ensure the correctly associated work bowl is in place.
18. Before switching on the processor, ensure that the blade is locked into place on the motor spindle (taking care to avoid the sharp edges), and that the lid is correctly fitted. Do not force or block the lid mechanism.
19. Always carefully insert the blade before adding the ingredients.
20. **Keep hands, spatulas and other utensils away from moving blades or discs whilst the appliance is in operation. A plastic spatula may be used, but only when the food processor motor is stopped.**
21. Never push food down by hand when slicing or shredding. Always use a pusher.
22. Make sure the motor has completely stopped before removing the lid.
23. Always remove the bowl from the motor base very carefully before removing the blade.
24. Never leave the appliance unattended when switched on or plugged in.
25. Always ensure the blades and bowl have been thoroughly cleaned after each use and have dried completely before storing.
26. 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.

27. All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only. If you wash the blades, discs, dicing and spiral accessories 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, hold the blade by its plastic center and use the cleaning brush provided to clean the inside of the hub.
28. Do not immerse the housing base in water or any other liquid or put it in a dishwasher.
29. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



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



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

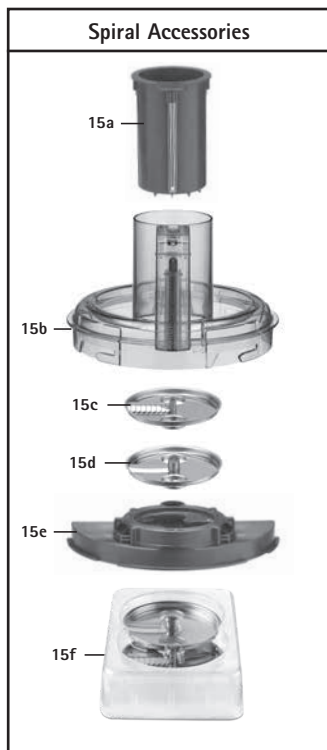
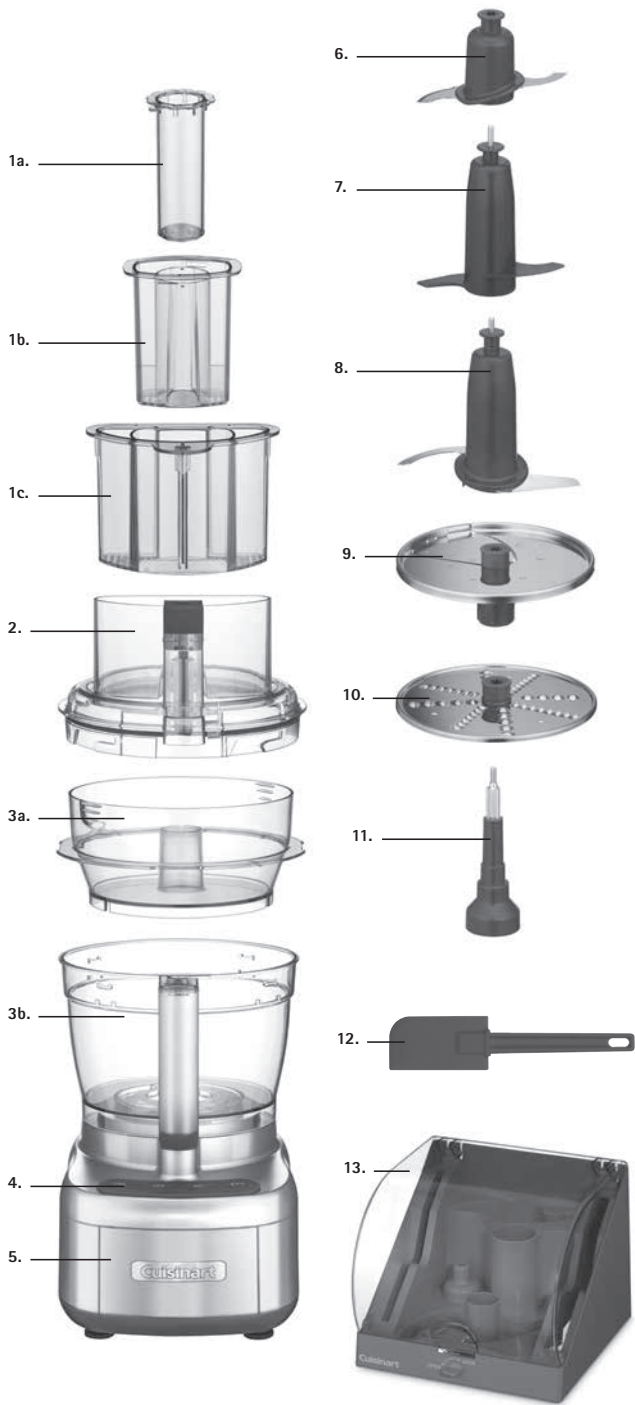
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

# Product Control Guide

1. 3-Part Pusher Assembly: Small pusher (1a), Medium pusher (1b) & Large pusher (1c)
2. Work Bowl Cover
3. Small 0.95L (3a) and Large 3L (3b) Work Bowls
4. Touchpad Control Panel (High, Low, Off and Pulse)
5. Housing Base
6. Small Chopping/Mixing Blade
7. Dough Blade
8. Large Chopping/Mixing Blade
9. Adjustable Slicing Disc
10. Reversible Shredding/Grating Disc
11. Stem Adapter
12. Spatula
13. Accessory Storage Case
14. Dicing Kit
  - a. Dicing Grid Cleaning Tool
  - b. Flat Work Bowl Cover with Small Pusher (& Dicing Storage Case Cover)
  - c. Dicing Disc
  - d. Dicing Grid
  - e. Dicing Storage Case
15. Spiralising Accessories
  - a. Spiraliser Pusher
  - b. Spiraliser Cover
  - c. Spaghetti Cut Disc
  - d. Ribbon Cut Disc
  - e. Spiraliser Disc Holder
  - f. Spiral Disc Storage

Includes cleaning brush (not shown)





# Accessory Storage Case

## Accessories

The Accessory Storage Case contains the following accessories:

- Small Chopping/Mixing Blade
- Large Chopping/Mixing Blade
- Dough Blade
- Stem Adapter
- Adjustable Slicing Disc (in the right slot)
- Reversible Shredding/Grating Disc (in the left slot)

## Operating the Lock

To unlock, turn the dial at the front of the case anticlockwise to the 'Open' position. Gently lift up the transparent cover. Do not force the cover open when the dial is in the locked position. To lock, gently close the cover and turn the dial clockwise to the 'Lock' position.

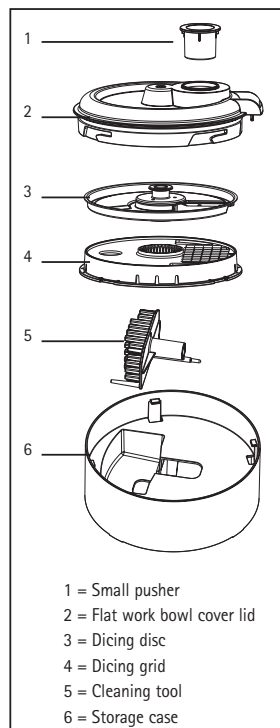
**NOTE: Carefully hold the blades & discs by their center hubs when inserting and removing from the storage case.**

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

# Dicing Kit Storage Case

## Unpacking & Repacking

1. To open the kit, turn the flat work bowl cover anticlockwise and lift to remove.
2. Grasp the center hub on the dicing blade and carefully lift out of the storage case. Set aside on a flat surface.
3. Using the opening in the top of the dicing grid, grip and lift out to remove.
4. The cleaning tool sits in a dedicated space in the base of the storage case.
5. When repacking the dicing kit, ensure all the parts are clean and dry. Repack by inserting parts into the case in reverse order to the above, beginning with the cleaning tool and so on.



# General Assembly Instructions

## Before First Use

Before using your Expert Prep Pro for the first time, wash and dry all the parts thoroughly (see Cleaning, Storage and Maintenance section).

## Work Bowls

- The Food Processor is supplied with two work bowls.
- The large work bowl has a maximum capacity of 3L and can be used with the Large Chopping/Mixing Blade, Dough Blade, Adjustable Slicing Disc, Reversible Shredding/Grating Disc, Dicing Kit & Spiralising Kit.
- The small work bowl has a maximum capacity of 0.95L and can be used with the Small Chopping/Mixing Blade only. When the Work Bowl Cover is fitted, it prevents any leakage into the large work bowl, allowing you to use the small bowl without the need to wash up the large bowl after use.

**N.B.** The large work bowl must always be fitted before the small work bowl can be set up inside.

It will not always be possible to use the work bowls to their maximum capacity. The amount of food/liquid you can process in the bowls will depend on the density of the ingredients in the work bowl and the consistency of the desired end result. If you find that the motor is struggling or that the processing results are uneven, then we would recommend that you reduce the amount of ingredients in the work bowl and instead process in batches.

For liquid, we recommend that you do not fill the bowls above the Maximum Liquid Fill markings on each bowl (1800ml on the large work bowl and 400ml on the small work bowl.) This is to avoid liquid spilling into the central spindle which may cause leakage.

Chopping certain foods may scratch or cloud the work bowl; this will not affect the functionality of the bowls.

## Main Work Bowl & Cover Operation

1. Place the food processor base on a dry, level worktop with the controls facing toward you. Do not plug the unit in until it is fully assembled.
2. Place the Large Work Bowl on the base and use the handle to turn the bowl anticlockwise to lock it into place.
3. To use the Small Work Bowl, first attach the Large Work Bowl to the base. Place the Stem Adapter onto the shaft, then lower the Small Work Bowl over the adapter and into the Large Work Bowl. Place your fingers in the recesses of the Small Work Bowl and turn slightly to secure, until the bowl drops into place (it will still be possible to move the bowl slightly from side to side).
4. Place the workbowl cover over the large work bowl with the feedtube assembly shifted slightly to the right of the handle.
5. Once the cover is fully seated, rotate it to the left (clockwise) to engage the lid-locking mechanism and interlock. It should click into place.
6. To remove the cover, turn anticlockwise until it will not turn any further, then lift to release.

**NOTE:** You cannot remove the work bowl before removing the work bowl cover.



## **Flat Work Bowl Cover Operation**

The Flat Cover provides added convenience for recipes that do not require the 3 feed tubes, as it is lightweight and there are fewer pieces to wash afterwards. You may find it useful when you are preparing baked goods such as cakes, cookies, pies and breads. The Flat Work Bowl Cover also doubles as the Dicing Kit storage lid.

**Note: Do not use the Flat Cover with the Small Work Bowl & Small Chopping/Mixing Blade, Slicing Disc, Shredding/Grating Disc, Dicing or Spiraliser attachments.**

### **To Assemble the Flat Cover**

Place the Flat Cover on the work bowl so that the Cuisinart logo written on the cover is face up and readable. Then turn the cover clockwise to lock into place. Make sure the small cap is in place before using.

### **To Disassemble the Flat Cover**

Place one hand near the Cuisinart logo and one hand on the opposite end of the cover. Turn anticlockwise to release.

## **Machine Controls**

### **High and Low Control Buttons**

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

1. Properly assemble the machine.
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl. Lock cover into place.
3. Press the High or Low button. The blue LED light will illuminate and the motor will start.
4. Press the Off button when finished.

### **Pulse Button**

The Pulse control is a button that allows the machine to run only while it is being pressed. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about two seconds.

With the machine properly assembled and engaged, and ingredients in the work bowl, press the Pulse button repeatedly as needed. As you get used to using the processor you will get to know which setting works best for the food you are using.

# Chopping/Mixing Blades

## Bladelock Feature

The BladeLock feature is designed to keep the blade in place during processing, pouring, lifting, and handling tasks – but is not permanently attached. **Handle with care. Always check to be sure the blade is securely locked before turning the bowl upside down.**

## Large Chopping/Mixing Blade Operation

Fit the Large Work Bowl to the base. Grasp the Large Chopping/Mixing Blade by its hub and align it over the center of the bowl. Place it onto the shaft and push down until it locks into place. Fit the Work Bowl Cover or Flat Cover. After processing, check to be sure the blade is securely locked before pouring from the bowl. To remove the blade, firstly detach the cover, then remove the bowl from the base and put it on a flat surface. Rest the heel of your hand on the rim of the bowl and pull the blade up gently and carefully.



## Small Chopping/Mixing Blade Operation

Fit the Large Work Bowl to the base. Place the Stem Adapter onto the hub in the center of the bowl. Next, put the Small Work Bowl into the Large Work Bowl, positioning it over the Stem Adapter. Grasp the Small Chopping/Mixing Blade by its hub, placing it on the Stem Adapter. Push down firmly to lock. Fit the Work Bowl Cover. To remove the blade, firstly detach the cover, then remove the Small Work Bowl from inside the Large Work Bowl and put it on a flat surface. Rest the heel of your hand on the rim of the bowl and pull the blade up gently and carefully.

## Hints & Tips

### Chopping

- For raw ingredients: Peel, core and/or remove seeds and pits. Food should be cut into even, 1.5-2.5cm pieces. Foods cut into same size pieces produce the most even results.
- Pulse food in 1-2 second increments to chop. For the finest chop, either hold the Pulse button down or press High or Low to run the machine continuously. Watch ingredients closely to achieve desired consistency and scrape the sides of the work bowl as necessary. High speed is recommended for most chopping and processing tasks.

### Puréeing

- To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 2.5cm pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop and then process on High or Low until food is puréed; scrape the sides of 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 through the feed tube and process as required. **NOTE: Maximum puréeing capacity is 1150ml.**

# Dough Blade

## Dough Blade Operation

For use with the **Large Work Bowl only**. To fit the Dough Blade, carefully lower it onto the shaft and push into place.

## Kneading (using Dough Blade or Large Chopping/Mixing Blade)

- The Chopping/Mixing Blade is ideal for pastry doughs, while the Dough Blade is specifically designed for kneading yeast doughs.
- The Large Pusher Lock (located on the Work Bowl Cover and marked each side with 'Lock' and an arrow) is recommended to be in the locked position when kneading dough to avoid it from moving around – some vibration is still normal. To lock, simply pull the Pusher Lock towards you, which will prevent the removal of the large feed tube.



# Slicing/Shredding Discs

## Assembly

**NOTE: The Slicing and Shredding/Grating Discs can only be used in the Large Work Bowl.**

Fit the large work bowl to the base, then lower the Stem Adapter onto the shaft. If using the **Adjustable Slicing Disc**, use the rotating hub and indicator markings to select slicing thickness from 1 to 7 (1, thin slice; 7, thick slice). Using the plastic hub, align and insert the disc over the Stem Adapter. Ensure the disc is the correct side up with the text visible. The plastic hub may be used for removal of the disc.

If using the **Reversible Shredding Disc**, determine whether the fine or coarse side will be used, and use the plastic hub to twist into position on the Stem Adapter. Ensure the chosen side is facing upwards with the text visible. The plastic hub may be used for removal of this disc.

## Operation

- The Slicing Disc makes whole slices. It slices fruits, vegetables and cooked meat.
- The Shredding/Grating Disc shreds most firm and hard cheeses. It also shreds vegetables like potatoes, carrots and courgettes.
- 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, slice a thick piece off the base so it sits upright in the feed tube. Slice to fit 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 or shredding cheese, be sure that it is well chilled.
- To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand them up in the feed tube. Process with even pressure.

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



## User Guide

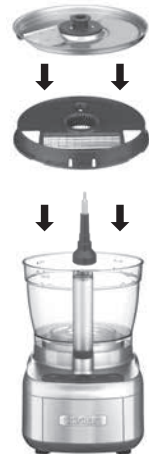
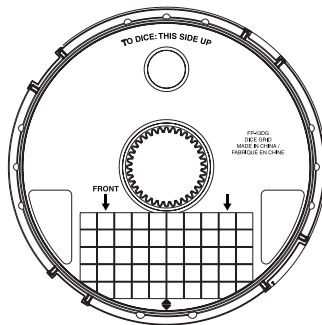
FOOD	ACCESSORY	CONTROL	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Chopping/Mixing Blade	Low to gently mix or High to whip	Have cheese at room temperature. If required, cut into 2.5cm pieces. Process until smooth, stopping to scrape down the sides of the bowl as needed. Perfect 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/shredding. Cut to fit feed tube. Use light to medium pressure when slicing/shredding.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping/Mixing Blade Slicing or Shredding Disc	Pulse and High	If using the Chopping/Mixing Blade, cut into 1.5cm pieces. Pulse to break up and then process until you achieve a fine consistency. If slicing or shredding, cut to fit the feed tube and use light to medium pressure.
Baby Food	Chopping/Mixing Blade	Pulse and High	As for all fruit and vegetable purées, cut ingredients into 1.5-2.5cm pieces. Cook ingredients until completely soft. Pulse to chop, then process until completely smooth (add steaming liquid through the feed tube when processing if necessary). Keep frozen in ice cube trays for individual portions.
Crumbs (Bread, Cookie, Cracker)	Chopping/Mixing Blade	Pulse and High	Break into pieces. Pulse to break up, and then process until you achieve the desired consistency. This will make perfect crumbs for coating meats and fish. Processed cookies make delicious pie and cake crusts.
Fresh Herbs	Chopping/Mixing Blade	Pulse	Wash and dry herbs thoroughly. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Ground Meat	Chopping/Mixing Blade	Pulse	Cut meat into 2.5cm pieces. Pulse to chop, about 25 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"	Chopping/Mixing Blade	Pulse and High	Cut frozen fruit into 2.5cm pieces and add to the work bowl with liquid (juice or milk), any desired sweeteners, such as sugar, honey, and other flavours. Pulse to break up, then process on High until smooth.
Milk Shakes/ Smoothies	Chopping/Mixing Blade	Low	For milk shakes, first add ice cream. While the 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 the unit is running.
Nuts	Chopping/Mixing 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 necessary.

FOOD	ACCESSORY	CONTROL	DIRECTIONS
Superfine Sugar	Chopping/Mixing Blade	High	Process granulated sugar for about 1 minute until finely ground. Excellent for using in meringues and other baked goods.
Butter & Honey mixture	Small chopping/mixing blade	High	Butter (300gr) taken from the refrigerator and cut in pieces of size approx. 15x40mm. Honey (400gr) taken from the refrigerator should be kept min. 1 day. Process for 20 seconds.
Whipped Cream	Chopping/Mixing Blade	Low	Process well-chilled cream until it begins to thicken. Add sugar as desired; process continuously until cream reaches desired consistency. The dense cream is perfect as a whipped topping for cake or ice cream.
Dough bread	Dough Blade	High/ Pulse (as required) Max time of use at max speed is 2min	Yeast doughs (bread, brioche, sweet rolls) Maximum dough capacity is 700 flour + 425 water = 1125g

## Dicing

### Assembly

1. Fit the Large Work Bowl to the base and insert the Stem Adapter.
2. Carefully place the Dicing Grid onto the Stem Adapter with the Dicing Grid positioned closest to the front of the food processor. Be sure "This Side Up" shows on top. The two arrows on the grid should be pointing towards the handle. The Dicer will not work if inserted incorrectly.



3. Carefully place the Dicing Disc on top of the Dicing Grid. Push down slightly to lock into place. It should not move if positioned accurately. **NOTE: Always use caution when handling the Dicing Disc; the blade is very sharp.**
4. Fit the Work Bowl Cover.



## Operation

- The Dicing Disc and Dicing Grid make cubed pieces of fruit and vegetables. The recommended speed for dicing most fruits and vegetables is High. Use Low speed when dealing with very soft items such as kiwi.
- When dicing, only use the **medium** or **small** feed tube. Be sure to pack single items tightly, to the left of the feed tube using consistent downward pressure.
- Use the Dicing Grid Cleaning Tool to clear the Dicing Grid. First dislodge jammed particles using the long single tooth on the handle. Then align the two long pins along the right and left of the Grid. Guide the cleaner into the correct position and press down to clear the Grid of food residue.
- When processing items like squash and potatoes, clean the Dicing Grid every 3 to 4 times to prevent buildup.
- When large pieces of food remnants are lying between the Dicing Grid and Dicing Disc, use caution when cleaning off the remains by using the gaps featured to the right and left of the Dicing Grid.





**NOTE: We do not recommend dicing frozen foods and meats.**

## Dicing Guide

FOOD	ACCESSORY	CONTROL	DIRECTIONS
Most Vegetables (e.g., Potato, Courgette)	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 fruit 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 fruit if necessary, and trim to fit small or medium feed tube before dicing.

# Spiralising

The Spiraliser attachment uses two discs – a Spaghetti Cut Disc and a Ribbon Cut Disc—to create garnishes or cut slices of vegetables and fruits in wide or narrow spirals.

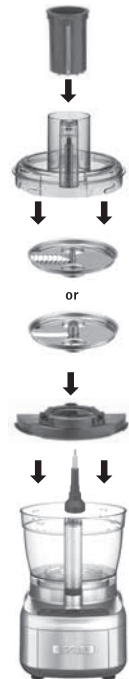
FUNCTIONS	ACCESSORY	RESULTS
Ribbon Cut Disc		
Spaghetti Cut Disc		

## Assembly

1. With the Large Work Bowl on the base, insert the Stem Adapter.
2. Place the spiraliser disc holder (with the circular space closest to the handle) over the stem adapter and secure into place.
3. Fit the desired disc onto the Spiraliser Disc Holder. Insert your fingers into the finger holes and turn the disc clockwise to lock into place.
4. Lock the Spiraliser cover into place.

## Operation

1. Trim the fruit or vegetable to fit the Feed Tube. Trim the top and bottom to form a flat surface on both sides. Put the item into the Feed Tube, centering it onto the corer (middle pin).
2. Using the Spiraliser Pusher, push down item to secure firmly onto the pusher's teeth.
3. Select High or Low to spiralise item. Select Off to stop spiralising and remove Spiraliser Cover. Remove scraps remaining on cutting disc. Remove scraps on Spiraliser Pusher. Replace Spiraliser Cover and repeat with next item.
4. Once the desired amount of spiralised fruit or vegetable accumulates in the work bowl, turn the food processor off, remove the spiraliser cover, and remove the food.
5. For best results, use firm fruits and vegetables and process on High speed (see chart for suggestions).
6. Be sure to clean the entire unit after each usage. All pieces are dishwasher safe



7. Attach shorter foods such as radishes by pressing the Spiraliser Pusher's teeth onto the food, then place into Feed Tube for a more secure hold.



**NOTE:** You may need to experiment by processing certain foods horizontally or vertically to produce the best results.

## Spiraliser Guide

FOOD	ACCESSORY	PREPARATION	RECIPE TIPS
Apple	Spaghetti or Ribbon Cut	Core (no need to peel)	Use spaghetti cut raw in salads (be sure to toss with lemon juice to prevent oxidation). Bake in the oven with cinnamon sugar for dessert toppings, or bake into a tart or pie.
Pear	Ribbon Cut	Core; trim to fit if pears are large	Cut into smaller pieces and bake into chips. Sauté to caramelize.
Potato	Spaghetti or Ribbon Cut	Trim to fit feed tube	Fry spaghetti cut in oil – toss with salt and pepper. Roast in the oven with olive oil.
Sweet Potato	Spaghetti or Ribbon Cut	Trim to fit feed tube	Steam or quick boil spaghetti cut for a "pasta"; roast. Roast ribbon cut with olive oil and salt.
Beetroot	Spaghetti or Ribbon Cut	Peel; trim to fit feed tube	Use the spaghetti cut raw in a salad, or steam for a light side dish. Roast the ribbon cut beets and serve with a good olive oil.
Cucumber	Spaghetti or Ribbon Cut	Trim to fit feed tube	Serve raw with desired dressing. Ribbon cut and make into quick pickles.
Radish	Spaghetti or Ribbon Cut	Trim to fit feed tube	Ribbon cut to pickle, or to add a tangy bite to a fresh spring salad.
Carrot	Spaghetti or Ribbon Cut	Peel	Spaghetti or ribbon cut to use raw in salads.
Courgette	Spaghetti or Ribbon Cut	Trim to fit feed tube	Spaghetti cut to use with your favorite pasta sauce. Ribbon cut can be sautéed in olive oil.
Butternut Squash	Ribbon Cut	Peel; trim to fit feed tube. Use only the neck (save bottom for another use)	Roast or steam to add to soups, salads or as a light side dish.
Parsnip	Spaghetti or Ribbon Cut	Peel; trim to fit feed tube	These are great when added to broth-based soups.

## Cleaning, Storage & Maintenance

- 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 the work bowls, 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 bowls 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 bowls, covers, pushers and blades or discs immediately after use so food won't dry on them. Be sure to position the pushers upside down for drainage. If food lodges in the pusher, remove it by running water through it, or use the cleaning brush provided.
- If you wash the blades, discs, dicing and spiraling accessories 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, hold the blade by its plastic center and use the cleaning brush provided to clean the inside of the hub.
- The work bowls are made of plastic with metal components. They should not be placed in a microwave oven.
- 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 them 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 processor is about to be used.

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

## Technical Safety Information

If the processor runs for an exceptionally long time when chopping, mixing or kneading a thick or heavy mixture in successive batches, the motor may overheat. If this happens, the processor will stop. Turn it off and wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour.

Safety switches prevent the machine from operating when the work bowl or the cover is not locked into position. The motor stops within seconds when the machine is turned off; and when the pusher assembly is removed, a fast-stop circuit also enables the motor to stop within seconds.

# Troubleshooting

## Food Processing

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

**Solution:**

- The ingredients should be cut evenly into 1.5-2.5cm 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. Always use the smallest feed tube possible.
- 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.

## Spiralising

1. **Problem:** No room for ribbon stacks to fall.

**Solution:**

- Turn the food processor off, remove the Spiraliser Cover, and transfer the food to a separate bowl before continuing.

2. **Problem:** Spaghetti cuts wrap around stem.

**Solution:**

- Turn the food processor off, remove the Spiraliser Cover, and transfer the food to a separate bowl before continuing.

3. **Problem:** Food is not spiralising.

**Solution:**

- Remove food from Feed Tube, remove scraps from Spiral Disc and Spiraliser Pusher and retrim edges of food to form a new, flat surface.

4. **Problem:** Spaghetti cuts are not clean cut.

**Solution:**

- Rinse Spiral Disc and make sure it is free of any scraps.

## Dicing

1. **Problem:** Food is stuck in the Dicing Grid.

**Solution:**

- First, unplug unit. Carefully remove Dicing Disc.
- Use the long, single tooth on the Dicing Grid Cleaning Tool handle to push stubborn food through Dicing Grid and large openings.
- Then, carefully reach into the large openings on either side of Dicing Grid to remove large food pieces.
- Do not use your fingers to clean the Dicing Grid. **ONLY USE THE DICING GRID CLEANING TOOL.**

**2. 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

**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 wet (see number 8). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time, until the motor speeds up. Process until dough cleans the sides of the work bowl.

**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 time 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.

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

**Solution:**

- Excessively sticky dough can cause blade to rise. Carefully reinsert blade 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:** Lump 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:**

- If the dough is tough with a rubber feel, it may have been over kneaded. Stop kneading, allow to rest and then continue with your recipe.

**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. Press the Off control button and wait 10 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.

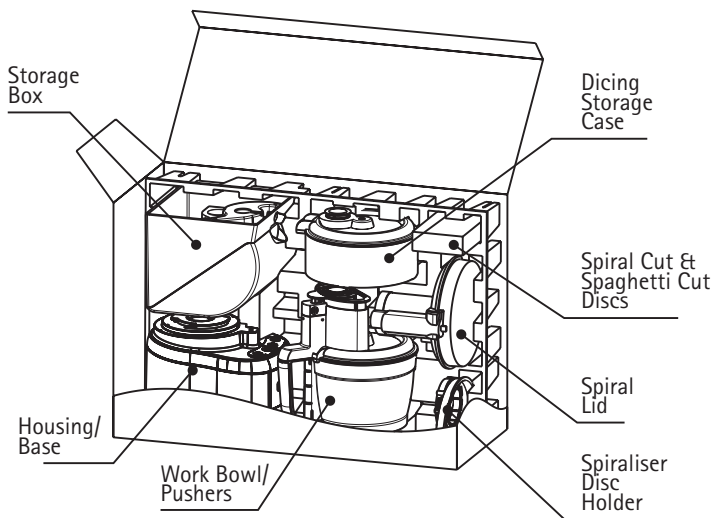
**Solution:**

- 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.

## Repacking Guide

We recommend you retain the main box and inner cardboard pieces for easy repacking and safe transport of your Expert Prep Pro.

Please refer to the diagram below which provides a guide for repacking all parts if required.



## UK Guarantee

This appliance is guaranteed for consumer use for 5 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

### Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist\*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

\*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk) for further information on authorised stockists.

**It is important to retain your proof of purchase. We recommend attaching your receipt to this page.**

**Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.**

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

**This guarantee is an additional benefit and does not affect your statutory rights as a consumer.**

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk)



## UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk)

Return address:

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

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

**Please note this Instruction Booklet is not the guarantee.**





[www.cuisinart.co.uk](http://www.cuisinart.co.uk)