Cuisinart®

FlexPrep
5 Cup Food Processor

FP-5XA

THREE YEAR WARRANTY
3
YEAR
CUISINART

Instruction Booklet

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

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IMPORTANT SAFEGUARDS

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.

1. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure that they do not play with this product.
4. This appliance shall not be used by children. Keep out of reach of children during and after use.
5. Avoid contact with moving parts. Keep hands, hair and clothing as well as spatulas and other utensils away from unit during operation to reduce the risk of injury and/or damage to the appliance.
6. Do not operate any appliance that has a damaged cord or plug, or after it has been dropped or damaged in any way. Contact Cuisinart Consumer Service 1800 566 567 for information on examination, repair, or adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electric shock, or risk of injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Never pull the plug out of the mains power point by the cord.
11. Do not wrap the cord around the main body of the appliance during or after use.
12. This appliance is for 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
13. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
14. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
15. **Handle the blade with extreme care, it is very sharp**.
16. Never place the blade directly on the motor of the housing base. Always ensure the bowl is in place.
17. Keep hands as well as spatulas and other utensils away from moving blade or discs while processing food to prevent the possibility of severe personal injury or damage to food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
18. Avoid coming into contact with moving parts. Never push food down by hand when grating. Always use food pusher.

19. 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.
20. Before switching on the processor, ensure that 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.
21. Always carefully insert the blade before adding the ingredients.
22. Do not pour hot liquid into the food processor.
23. Always wait for the blade to stop before removing the lid.
24. Always remove the bowl from the motor base very carefully before removing the blade.
25. Never leave the appliance unattended when switched on or plugged in.
26. Keep hands, spatulas and other utensils away from moving blades whilst appliance is in operation. Only use the spatula once the processor motor has stopped.
27. Disconnect the appliance from the mains supply before cleaning or removing it or the blades.
28. Always ensure the blades and bowl have been thoroughly cleaned after each use and have dried completely before storing.
29. Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
30. Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
31. Do not use the appliance for anything other than its intended use.
32. Position on a stable, level surface, near a power socket.
33. Do not place the appliance on or near a hot gas or electric burner.
34. Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
35. Periodically check all parts before use. If any part is damaged DO NOT USE.
36. To avoid injury or possible fire, do not cover the appliance when in use.

SAVE THESE INSTRUCTIONS.

FOR HOUSEHOLD USE ONLY.

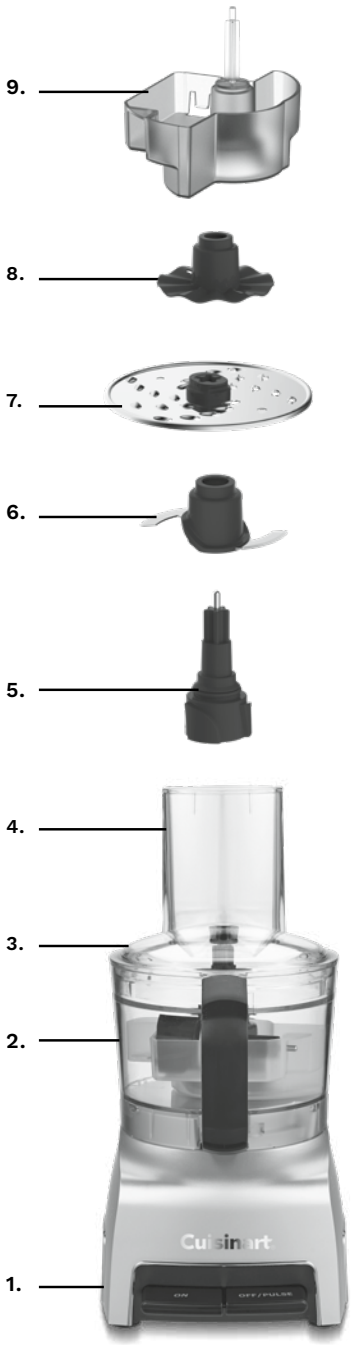
For Your Safety

- 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 using the provided storage hub. Their cutting edges are very sharp.
- Never attach the stem adapter with discs or blade on it until the work bowl is locked in place.
- Always be sure that the blade or disc is down on the stem adapter as far as it will go.
- Always insert the stem adapter with metal blade in the work bowl before putting ingredients in bowl.
- When grating food, always use the pushers. 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.

Parts & Features

1. **Housing base**
   with control buttons for On and Pulse/ Off
2. **5 Cup removable work bowl**
3. **Work bowl cover with feed tube**
4. **Pusher**
   Slide inside the feed tube
5. **Stem adapter**
6. **Stainless steel chopping blade**
7. **Reversible grating disc**
   Provides the option of either fine or medium grating for optimal results
8. **Whipping disc**
   For perfectly whipped egg whites, cream and more
9. **Storage hub**
   Stores stem adapter, blade and discs inside the work bowl (for storage use only)



Assembly Instructions

Before First Use

Before using your Cuisinart® Food Processor for the first time, wash the work bowl, work bowl cover, pusher, blade and discs (see cleaning instructions on page 6).

1. Place the food processor base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.
2. With the bowl on the base, use the handle to turn the work bowl clockwise to lock it onto the housing base.

Chopping Blade

1. Place the work bowl on top of base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base until the handle is centered.
2. Carefully place the blade onto the stem adapter. Holding top of stem adapter, lift and place over the work bowl accessory adapter. Blade should rest on the bottom of the work bowl.
3. Plug in the housing base.
4. Add desired ingredients to work bowl.
5. Place work bowl cover on work bowl, with the feed tube at the back and interlock tab just to the right of center at the front. Turn clockwise to lock onto work bowl.
6. Align pusher assembly with the feed tube opening on the work bowl cover and slide down to the bottom.
7. The machine is now ready for use.

Grating Disc

1. Place the work bowl on top of the base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Insert stem adapter **without blade.**
3. Determine whether the fine or medium side will be used and place into position on the stem adapter.
4. Place work bowl cover on work bowl, with the feed tube at the back and interlock tab just to the right of center at the front. Turn clockwise to lock onto work bowl.
5. Align pusher with the feed tube opening on the work bowl cover and slide down to the bottom.
6. Plug in the housing base.
7. The machine is now ready for use.

Whipping Disc

1. Place the work bowl on top of the base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Carefully place the whipping disc onto the stem adapter. Holding top of stem adapter, lift and place over the work bowl accessory adapter. The whipping disc should rest near the bottom of the work bowl.
3. Plug in the housing base.
4. Add desired ingredients to bowl.
5. Place work bowl cover on work bowl, with the feed tube at the back and interlock tab just to the right of center at the front. Turn clockwise to lock onto work bowl.
6. Align pusher assembly with the feed tube opening on the work bowl cover and slide down to the bottom.
7. The machine is now ready for use.

Food Processor Controls

ON

Press down once to start processing. to stop processing, press OFF/PULSE.

PULSE / OFF

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 one second.

With the machine properly assembled and ingredients in the work bowl, press the Pulse button repeatedly as needed.

Quick Tips Guide

Using the Chopping Blade

Chopping

- For raw ingredients: Peel, core, and/or remove seeds and pits. Food should be cut into even, 1cm 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 the Pulse button down or press ON to run the machine continuously. Watch ingredients closely to achieve desired consistency and scrape the work bowl as necessary.

Puréeing

- To purée fresh fruits or cooked fruits/ vegetables: Ingredients should be cut into 1-1.5cm pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop and then process continuously until food is puréed; scrape the work bowl as necessary.
  NOTE: Do not use this method to purée cooked potatoes.
- To purée solids for a soup or sauce: Ensure the ingredients have cooled down slightly, Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

Using the Reversible Grating Disc

- Always pack food in the feed tube evenly. 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: If food does not fit in the feed tube, cut in half or quarters to fit. Process with even pressure.
- For small ingredients like mushrooms, radishes, or strawberries: Trim the ends so the food sits upright in the feed tube.
- When grating cheese, be sure that the cheese is well chilled.
- To grate leafy vegetables like lettuce or spinach: Roll leaves together and stand them up in feed tube. Process with even pressure.

NOTE: Do not use stainless steel blade when grating.

NOTE: Always use the pusher when grating. Never put your hands in the feed tube while unit is running.

Using the whipping disc

- The whipping disc can be used to quickly and effortlessly whip ingredients like cream and eggs. Whipping takes place quickly so we recommend pulsing to prevent over-whipping.

Emulsifying

- You can add liquids such as water, oil, or flavorings while the machine is running, perfect for making mayonnaise, salad dressings, or other emulsions.

To do this:

- Remove the pusher from the feed tube.Pour the liquid into the feed tube while the food processor is operating.

The feed tube is designed with a small hole that slowly drizzles the liquid into the bowl. This controlled flow helps create a smooth, stable emulsion every time. For best results, use this feature together with the whipping disc.

Cleaning, Storage and Maintenance

- Keep your Cuisinart® Food Processor ready to use on the kitchen counter. When not in use, leave it unplugged. Store accessories in the provided storage hub, inside the work bowl.
- Keep the blade and disc out of the reach of children.
- All parts except the housing base are dishwasher safe but 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 when removing sharp blade and disc.
- To simplify cleaning, rinse the work bowl, cover, pusher, stem adapter, blade, or disc immediately after use so food won't dry on them. Be sure to position the pushers and work bowl 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 disc by hand, do it carefully. When handling, use the plastic hubs. Avoid leaving them in soapy water where they may disappear from sight. If necessary, use a brush.
- The housing base may be wiped clean with a soapy, non-abrasive cloth or sponge. Be sure to dry it thoroughly.
- If the feet leave spots on the counter, spray stains 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: Always use the provided storage hub. Never store any blade or disc on the stem adapter. 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 authorised service representative.

User Guide

You can whip, grate and chop a multitude of vegetables and fruits in the Cuisinart® Food Processor. 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	FUNCTION	DIRECTIONS
Soft Cheeses (ricotta, cream cheese, cottage cheese, etc.)	Chopping blade	ON	Bring cheese to room temperature. When applicable, cut into 2cm 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.)	Grating Disc	PULSE	Cheese should be well chilled before grating. Cut to fit feed tube. Use light to medium pressure.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping blade or grating disc	ON or PULSE	If using the chopping blade, cut into 1cm pieces. Pulse to break up and then process until finely grated. This will produce a nicely grated cheese. If grating, cut to fit feed tube. Use light to medium pressure when slicing/grating.
Baby Food	Chopping blade	ON or PULSE	As for all fruit and vegetable purées, cut ingredients into 1cm 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.
Butter	Chopping blade or grating disc	ON	**For creaming:** Bring butter to room temperature. Cut into 1cm pieces. Process, scraping bowl as necessary. For compound (flavoured) butters, process flavouring ingredients, such as herbs, zest, vegetables, etc., before adding butter. **For grating:** Freeze briefly. Use light to medium pressure to grate. Grated butter is great for preparing certain pastry doughs. Sliced butter is great for serving alongside corn on the cob or freshly made rolls.
Crumbs (Bread, Cookie)	Chopping blade	PULSE	Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread/cracker/chip crumbs for coating meats and fish. Processed cookies make delicious pie and cake crusts!
Fresh Herbs	Chopping blade	PULSE	Wash and dry herbs VERY well. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Mince Meat	Chopping blade	ON and PULSE	Cut meat into 1cm pieces. Pulse to chop — about 14 long pulses or until desired consistency is achieved. If a purée is desired, continue to process. Be careful to not overfill the working bowl.
Nuts	Chopping blade	PULSE	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.
Whipped Cream	Whipping disc	PULSE	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.

Recommended maximum work bowl capacity

Food	CAPACITY
Shredded fruit, vegetables, or cheese	4 cups
Shredded fruit, vegetables, or cheese	2 cups
Chopped cheese	1½ cups
Puréed fruit or vegetables	3 cups cooked; 1½ cups puréed
Chopped or puréed meat, fish, or seafood	340g
Thin liquid (e.g., dressings, soups, etc.)	1 cup
White bread/pizza dough	1½ cups (all-purpose or bread flour)
Nuts for nut butter	1½ cups

TroubleShooting

Food Processing	
The food is unevenly processed.	• The ingredients should be cut evenly into 1cm pieces before processing. • Process in batches to avoid overloading.
Food falls over in feed tube.	• Feed tube should be packed full for best results.
Some food remains on top of the disc.	• It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.

Technical	
The motor does not start.	• 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.
The food processor shuts off during operation.	• 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/Pulse button, unplug the unit, and wait 45 to 60 minutes to allow the food processor to cool off before resuming.
The motor slows down during operation.	• This is normal as some heavier loads that 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.
The food processor vibrates or moves around the countertop during processing.	• 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 that may require the motor to work harder.

Recipes

You'll find below a few recipes to start to get acquainted with your food processor.
For more recipes and inspiration, please visit our website www.cuisinart.com.au

HUMMUS

Makes approx. 1 2/3 cups

INGREDIENTS

½	**small garlic clove, peeled**
1	**teaspoon salt**
1	**can (400g) chickpeas, rinsed & drained**
⅓	**cup hulled tahini**
2	**tablespoons fresh lemon juice**
¼	**cup water plus 2 tablespoons extra**
¼	**teaspoon ground cumin**
2	**tablespoons extra virgin olive oil, Pinch paprika (optional)**

1. Insert the universal blade in the work bowl of the Cuisinart Food processor. Drop the garlic into the work bowl and process to finely chop, approx. 10 seconds.
2. Add remaining ingredients (leave 1 tablespoon of oil aside), and process until smooth, approx. 3 minutes, stopping to scrape down the sides of the bowl as needed. Add extra water if too thick.
3. For serving, transfer hummus to a shallow bowl. Make a slight indentation in the center of the dip and fill with the remaining tablespoon of oil. Sprinkle the paprika, over the oil.
4. Store covered in refrigerator for up to 1 week.

AIOLI

Makes 1 cup

INGREDIENTS

2	**garlic cloves, peeled**
4	**large egg yolks**
1	**tablespoon fresh lemon juice**
½	**teaspoon Dijon mustard**
1	**cup olive oil**
3/4	**cup vegetable oil**

1. Insert the fine grating disc into the work bowl of the Cuisinart Food processor. Grate the garlic.
2. Remove the grating disc, scraping any accumulated garlic from underneath and adding it to the work bowl. Replace with the universal blade. Add the egg yolks, lemon juice and mustard to the work bowl.
3. While the unit is running, add the oils through the feed tube slowly, beginning drop by drop, until all the oil is incorporated and the mixture is completely emulsified. Store in an airtight container in the refrigerator for up to 4 days (note that the garlic will become more pronounced the longer it is stored).

Warranty

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia or 0800 456 546 in New Zealand.**

Please retain the Purchase Receipt as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- defects caused by the product not being used in accordance with instructions;
- defects caused by accidental damage;
- defects caused by misuse or negligent handling of the product;
- defects caused by the product not being maintained or cleaned according to instructions;
- defects caused by being tampered with by unauthorised persons;
- defects which are normal or fair wear and tear;
- freight or any other costs incurred in making a claim;
- consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- exposure of the product to abnormally corrosive conditions;
- any product which has its serial number or appliance plate removed or defaced;
- to any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.

- Products purchased from any person who is not a retailer serviced by Conair's authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia
Ph: 1800 566 567
PO Box 146, Terrey Hills
NSW 2084 AUSTRALIA

Cuisinart New Zealand
Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the "Contact Us" option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044) (Cuisinart)

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