

The Most Trusted Name in the Kitchen™

Cuisinart®

MINI FOOD PROCESSOR



INSTRUCTION AND RECIPE BOOKLET

CTG-00-PCHC

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

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IMPORTANT SAFEGUARDS
SAVE AND READ THESE
INSTRUCTIONS
CAUTION: THE CUTTING BLADE
HAS VERY SHARP EDGES.

Basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS, including these important safeguards.**
2. Close supervision is necessary when this mini food processor is used by or near children or individuals with certain disabilities.
3. Keep hands and utensils away from moving blade while processing, to prevent the risk of severe injury to persons or the chopper.
4. Blades are extremely sharp. Handle carefully when removing or cleaning. Always allow blades to stop moving before removing lid.
5. Be certain lid is securely locked in place before using. Do not attempt to remove lid until blades have stopped rotating.
6. Before using, check work bowl for presence of foreign objects.

FOR HOUSEHOLD USE ONLY

HELPFUL HINTS

- Maximum capacity—do not fill more than $\frac{2}{3}$ full for best results.
- When chopping nuts, do not use more than 1 cup.
- It is not recommended to chop very hard nuts (like almonds) or chocolate with this tool.
- When chopping garlic, use a minimum of 2 cloves, maximum of 12 cloves.
- For best results, be sure that all food is cut into the same size, no larger than 1 inch.
- Steady pulls work best to ensure the most even chop. Do not pull cord too fast.
- If food gets stuck in the top of the blade hub, use a toothpick or similar tool to clean out and flush well with water before washing.
- When chopping herbs, be sure that the bowl and blade are completely dry.
- On occasion, resistance may be felt when pulling. If this happens, food may be lodged between the blade and wall of the chopping cup. Stop, carefully remove piece of food and continue chopping.

USE AND CARE

- Container is top-rack dishwasher safe.
- Hand-wash lid and blades.

QUICK START GUIDE

1. Make sure blade tower is positioned securely on the center point in container.
2. Add ingredients to container.



3. Put lid onto container and turn to lock in place.
4. Place on a solid, flat surface and hold chopper firmly. Pull cord until food is chopped to desired consistency.



LIMITED 18-MONTH WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 18-month 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, Ont. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
CTG-00-PCHC

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. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

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

RECIPES

Tomato Salsa

Makes about 1 cup

- 2** **tablespoons fresh cilantro, stems discarded**
- 1/4** **large onion, cut into 1-inch pieces**
- 1** **small garlic clove, peeled**
- 1/2** **jalapeño pepper, seeded and cut into 1-inch pieces**
- 1/2** **teaspoon kosher salt**
- 1** **cup grape tomatoes**

1. Put all ingredients, except for the tomatoes, into the container. Cover and pull to chop, about 6 to 10 pulls.
2. Add the tomatoes and pull until finely chopped, about 8 to 10 pulls.
3. Taste and adjust seasoning accordingly.

Nutritional information per serving (1/4 cup):

*Calories 12 (6% from fat) • carb. 3g • pro. 1g • fat 0g • sat. fat 0g
chol. 0mg • sod. 288mg • calc. 8mg • fiber 1g*

Guacamole

Makes about 1 cup

- 1** small garlic clove, peeled
- ½** jalapeño, seeded and cut into 1-inch pieces
- 1** tablespoon fresh cilantro, stems discarded
- 1** large ripe avocado, pitted and cut into 2-inch pieces
- 2 to 3** teaspoons fresh lime juice
- ½** teaspoon kosher salt

1. Put the garlic, jalapeño and cilantro into the container. Cover and pull to chop, about 6 to 8 pulls.
2. Scrape down the sides of the bowl and add the remaining ingredients. Pull to chop to desired consistency, about 8 pulls for a chunky guacamole.
3. Taste and adjust seasoning as desired. Serve immediately.

Nutritional information per serving (¼ cup):

*Calories 59 (73% from fat) • carb. 4g • pro. 1g • fat 5g • sat. fat 1g
chol. 0mg • sod. 288mg • calc. 7mg • fiber 2g*

Sweet Crumb Topping

Makes about 1 cup

- ½ cup pecan halves**
- 2 tablespoons rolled oats**
- 1 tablespoon light brown sugar**
- 1 tablespoon unsalted butter, room temperature**
- ¼ teaspoon ground cinnamon**
- Pinch ground nutmeg**
- Pinch kosher salt**

1. Put all of the ingredients into the container. Pull to finely chop, about 12 to 15 pulls.
2. Use as a topping for oatmeal, or other hot cereal, or sprinkle on yogurt or even vanilla ice cream! It is very versatile.

Nutritional information per serving (¼ cup):

*Calories 66 (77% from fat) • carb. 3g • pro. 1g • fat 6g • sat. fat 1g
chol. 4mg • sod. 18mg • calc. 5mg • fiber 1g*

Cuisinart®



Cuisinart™ offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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