

# Cuisinart®

## *FlexPrep* Food Processor

FP5U



Instruction  
& Recipe  
Booklet

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

---

# 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.

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. 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).
6. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. 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. Never pull the plug out of the mains socket by the lead.
8. Do not wrap the lead around the main body of the appliance during or after use.
9. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
10. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
11. 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.
12. 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).

13. Handle the blade with extreme care, it is very sharp.
14. Never place the blade directly on the motor of the housing base. Always ensure the bowl is in place.
15. 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.
16. Always carefully insert the blade before adding the ingredients.
17. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
18. Always wait for the blade to stop before removing the lid.
19. Always remove the bowl from the motor base very carefully before removing the blade.
20. Never leave the appliance unattended when switched on or plugged in.
21. 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.
22. Disconnect the appliance from the mains supply before cleaning or removing it or the blades.
23. Always ensure the blades and bowl have been thoroughly cleaned after each use and have dried completely before storing.

**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.

## CAUTIONS

- **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.


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; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.

Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.

- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always disconnect the appliance from the electric supply, if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance 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 the 'UK After Sales Service' section for further information).
- Do not use the appliance for anything other than its intended use.
- Position on a stable, level surface, near a power socket.
- Do not place the appliance on or near a hot gas or electric burner.
- Do not use accessories or attachments with this appliance, other than those recommended by Cuisinart.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.

## DISPOSING OF ELECTRICAL AND ELECTRONIC APPLIANCES AT THE END-OF-LIFE



This  symbol on the product or on the packaging indicates that this product may not be treated as household waste. Instead, it should be handed over to the appliance 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 the product. For more detailed information about the recycling of this product,

please contact your local council office or your household waste disposal service.

**due to damage to the cover or bowl.**

## CONTENTS

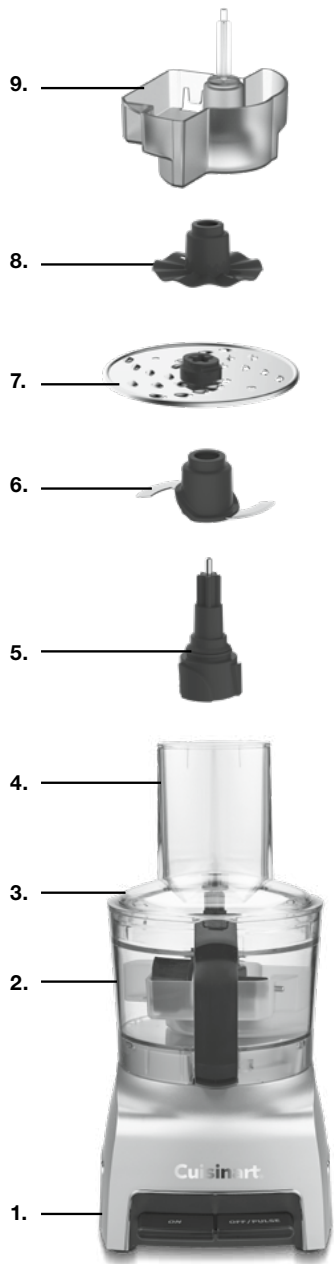
Important safety cautions .....	2
Parts .....	4
Assembly Instructions.....	5
Chopping Blade .....	5
Shredding Discs .....	5
Whipping Disc .....	5
Machine Controls .....	5
Machine Functions .....	5
Cleaning, Storage and Maintenance.....	7
User Guide .....	8
Troubleshooting.....	8
UK Guarantee.....	8

# SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

# PARTS

**The machine includes:**

- 1. Housing base**
  - with convenient paddle controls
- 2. 1.18L removable work bowl**
- 3. Cover with feed tube**
- 4. Pusher** - Slide inside the feed tube
- 5. Stem adapter**
- 6. Metal chopping blade**
- 7. Reversible shredding disc**
  - Provides the option of either fine or medium shredding for optimal results
- 8. Whipping disc**
  - For perfectly whipped eggs, 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 8).

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.

## SHREDDING 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. 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.

## MACHINE CONTROLS

### ON

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

### PULSE / OFF

The Pulse control is a paddle 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 paddle repeatedly as needed.

## MACHINE FUNCTIONS

### 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 paddle 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 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 Shredding 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: 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 like mushrooms, radishes, or strawberries: Trim the ends so the food sits upright in the feed tube.
- When 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: Do not use universal blade when shredding.**

**NOTE: Always use the pusher when shredding. 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.

---

## 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, nonabrasive 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.

## 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 put stem adapter into the work bowl until the work bowl is locked into 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 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 or cover from the work bowl.
- Always unplug the unit before removing food, cleaning, or putting on or taking off parts.
- Always remove work bowl from base of machine before you remove the blade or discs.
- Be careful to prevent the universal blade or shredding disc from falling out of the work bowl when emptying the bowl. Remove the stem adapter with blade before tilting the work bowl.

---

## TROUBLESHOOTING

### Food Processing

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

**Solution:**

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

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

**Solution:**

- Feed tube should be packed full for best results.

- 3. 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.

### 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/Pulse paddle, unplug the unit, and wait 45 to 60 minutes to allow the food processor to cool off before resuming.

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

**Solution:**

- 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.

- 4. Problem:** The food processor vibrates or moves 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 that may require the motor to work harder.

## UK GUARANTEE

This appliance is guaranteed for consumer use for 3 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 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

## 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

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.

## USER GUIDE

You can whip, shred 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 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.)	Shredding Disc	PULSE	Cheese should be well chilled before shredding. Cut to fit feed tube. Use light to medium pressure.
Hard Cheeses (Parmesan, Romano, etc.)	Chopping blade or shredding 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 shredding, cut to fit feed tube. Use light to medium pressure when slicing/shredding.
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 shredding disc	ON	<i>For creaming:</i> 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. <i>For shredding:</i> Freeze briefly. Use light to medium pressure to shred. Shredded 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, Cracker, Chip)	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.
Ground 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.



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