



Mini Prep Pro
ECH4 Series

Cuisinart®

Congratulations on the purchase of your new Cuisinart Mini Prep Pro.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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Product Control Guide



Lid

Work bowl with handle

Blade (curved sharp blade, flat blunt blade) with BladeLock system

Control switches

Housing base

Spatula (not shown)

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 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. Take extra care if using the appliance to process hot liquids. A build up of steam could cause liquid to be ejected from the appliance.
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.

Instructions For Use

A Fitting & removing the parts

1. Place the housing base on a flat, dry, stable surface.
2. Place the work bowl over the motor base with the handle facing forward and positioned slightly to the left of the control panel (the bowl will slot onto the base).
3. Turn the bowl in an anticlockwise direction until it locks into position on the housing base.

N.B. The work bowl must be securely locked into position. The bowl will be in the correct position once the handle is central to the control panel.

4. Carefully lift the blade assembly, holding the central plastic stem and place over the motor spindle. Push the blade down until it clicks into place. The lower part of the blade assembly should almost touch the bottom of the work bowl.

N.B. Always hold the blade assembly from the plastic stem. Never touch the blade as it is very sharp.

N.B. Never place the blade on the motor shaft until the work bowl is locked into place.

N.B. Always insert the blade in the work bowl before adding ingredients.

5. Add the food you wish to process.
6. Place the lid on the work bowl with the small tab to the left of the work bowl handle. Turn the cover anticlockwise (toward handle) to securely lock.

N.B. The work bowl and lid must be tightly locked into the interlock device. Once securely fitted a loud click is heard. If both the work bowl and the lid are not fitted securely the processor may work intermittently.

7. To remove the lid, hold the housing base with your left hand, securely grip the handle on the top of the lid and rotate it in a clockwise direction.

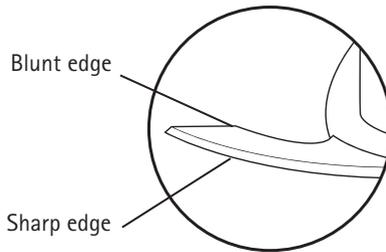
N.B. Make sure the motor has completely stopped and the blade has stopped moving before removing the lid.

ATTENTION: The lid must always be removed before fitting or removing the work bowl from the base.

8. To remove the blade, gently pull up to disengage blade lock away from the motor spindle holding the plastic stem.
9. To remove the work bowl, firstly ensure the lid has been removed. Hold the housing base with your left hand, then hold the work bowl handle with your right hand and turn in a clockwise direction to unlock and lift away from the housing base.

B. The dual blade

This appliance processes using a dual blade with a sharp, curved edge for chopping/mixing and a flat, blunter edge for grinding.



C. Control switches

To start operation, simply press one of the two switches and hold down for the desired length of time.

Use the 'Chop' speed switch for chopping, puréeing and mixing food with the sharp edge of the blade.

Use the 'Grind' speed switch for grinding and for chopping hard food with the blunt edge of the blade.

A 'pulse' action is best when you are using the sharp edge of the blade. Two or three pulses are often enough. Ensure you check the food frequently to prevent over processing. Over processing will result in a watery paste instead of a fine chop.

N.B. Due to the powerful motor provided with this unit, we recommend using one hand to support the appliance during operation.

Continuous hold action is best when you are using the grind function. When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the work bowl. This provides more consistent results.

IMPORTANT: Never operate the Mini Prep Pro continuously for longer than 20 seconds at a time.

D. Processing

1. Fit the work bowl and blade (refer to section A).
2. Place food in the work bowl. Ensure food is cut into small evenly sized pieces and the work bowl is not overloaded.
3. Lock the lid into position.
4. Press the appropriate control switch i.e. 'Chop' or 'Grind', depending on the food you are processing, for the required amount of time (refer to 'Processing Techniques for further details).
5. Wait for the blade to stop moving. Unplug the appliance and remove the lid & work bowl.
N.B. The lid must always be removed before fitting or removing the work bowl from the base.
6. To remove liquids and sauces from bowl, simply pour ingredients out of work bowl. The BladeLock System keeps blade safely in place.
7. To remove thicker ingredients from bowl, carefully remove the blade assembly, holding it by the top of the plastic central stem. Gently pull up to disengage blade lock and remove blade from the work bowl. Remove food with a spatula.

Occasionally food will stick to the sides of the work bowl as you process. If this happens, stop the appliance. After the blade has stopped moving, remove the lid and use the spatula to scrape the food from the sides of the work bowl back into the centre. Do not use your hand.

You can also reverse the motor by alternating between 'Chop' and 'Grind'. This will help to combine the ingredients and clean the sides of the work bowl.

N.B. Do not operate without food contents in the work bowl.

Processing Techniques

The following section includes useful hints and tips on how to use the Mini Prep Pro to achieve a number of processing results. We recommend that you practice using these techniques before processing food to eat.

N.B. Do not process frozen food in the processor.

Ingredients	Operation		Comments
	Chop	Grind	
Anchovy	✓		Drain first. Cut in half.
Bacon	✓		Should be crispy.
Butter	✓		Cut into 1.5cm pieces. Best at room temperature.
Celery	✓		Cut into 1.5cm long pieces.
Cheese – Soft Chilled	✓		
Cheese – Semi Soft	✓		
Cheese – Firm Chilled	✓		
Cheese – Hard		✓	Cut into 1.5cm pieces. Process 50g at a time.
Chocolate		✓	Max 25g at a time, cut into 1.5cm pieces.
Cinnamon sticks		✓	Break into 1.5cm pieces.
Coffee beans		✓	Max 50g at a time

Fresh herbs dry	✓		
Garlic	✓		
Meat, poultry, fish	✓		Should be very cold but not frozen. Process Max 316g at a time.
Mushrooms	✓		Choose firm, fresh mushrooms. Cut into even pieces no larger than 1.5cm.
Nutmeg		✓	Pulse approximately 5 times to break apart, and then run continuously.
Nuts	✓	✓	Either operation can be used depending on the desired consistency (see next page for more details).
Olives	✓		Use pitted olives.
Onions, shallots	✓		
Peppers	✓		Cut into 1.5cm pieces.
Peppercorns		✓	
Seeds (e.g. cumin)		✓	
Vegetables, cooked	✓		Should be cooked until soft.

For best results:

- Always cut large pieces of food into smaller pieces of even size of approximately 1.5cm to achieve even results.
- Use the sharp edge for chopping, puréeing and mixing. It is ideal for chopping softer food such as herbs, celery, onions, garlic and most cheese. It is also useful for puréeing cooked vegetables, making mayonnaise and mixing salad dressing.
- Use the blunt edge for grinding coffee beans and spices, and for chopping hard food such as peppercorns, seeds, chocolate and nuts.

ATTENTION: Do not overload the work bowl. Overloading causes inconsistent results and strains the motor. After being processed, food should not reach more than 2/3 of the way up the central plastic stem of the blade assembly.

N.B. Please note that although the air capacity of the Mini Prep Pro is 900ml the following maximum fill capacities apply for optimum use of the product:

700ml – mixture capacity

400ml – thin liquid capacity

A. Chopping fresh herbs:

The herbs, work bowl and blade must all be thoroughly cleaned and dried. Remove the stems from herbs. Add the leaves to work bowl and process, using the 'Chop' switch and a 'pulse' action until they are chopped to the desired consistency.

B. Chopping meat, poultry, fish & shellfish:

The food should be very cold but not frozen. Cut into 1.5cm pieces and place in the work bowl. Use the 'Chop' switch and a 'pulse' action until the food is evenly chopped. Use a continuous processing action for a few seconds for a finer chop if required. Use a spatula to scrape food down from the sides of the work bowl as necessary.

C. Chopping nuts:

You can use either the 'Chop' or 'Grind' function depending on the consistency you require. For roughly chopped nuts, process continuously using the 'Chop' switch until chopped to the desired consistency. Check frequently to avoid nuts clumping together. If necessary, use the spatula to re-distribute the nuts evenly in the work bowl. If you require more of a powder consistency use the 'Grind' function continuously until the desired consistency is achieved.

D. Producing a purée:

Cut the food into 1.5cm pieces and place in the work bowl. Use the 'Chop' switch and a 'pulse' action to chop coarsely, then process continuously until food is puréed.

N.B. Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade.

E. Grinding coffee beans and hard foods:

Add coffee or hard food to the work bowl. Use the 'Grind' switch and process using a continuous action until desired consistency is reached. Coffee beans may take slightly longer to process, so use a pulse action every 10 seconds or so to allow the beans to drop to the bottom of the work bowl.

F. Adding liquid:

You can add liquids such as water, oil or flavouring while the appliance is running. Pour the liquid through one of the two openings in the lid.

N.B. Add liquid through only one opening at a time. The other opening must be left free for air to circulate.

Troubleshooting

Motor does not start or blade does not rotate:

Check that the plug is securely inserted into the mains.

Check that the work bowl and lid are securely locked into place (see section A for more information).

Ensure only one control switch is being pressed at a time.

Food is unevenly chopped:

Either you are chopping too much food at one time, or the pieces are too large. Try cutting food into smaller pieces of an even size and processing a smaller amount per batch.

Food is chopped too fine or is watery:

The food has been over-processed. Use brief pulses or process for a shorter period of time.

Food collects on lid or sides of work bowl:

You may be processing too much food. Turn the appliance off. When the blade stops moving remove the lid and clean the work bowl and lid with the spatula. You can also reverse the motor by alternating between 'Chop' and 'Grind'. This will help to combine the ingredients and clean the sides of the work bowl.

Food gets stuck on blade:

You may be processing too much food. Turn the appliance off. When the blade stops moving, carefully remove it. Remove food from the blade and work bowl using a spatula, and start again.

Cleaning & Maintenance

- When not in use, leave the appliance unplugged.
- All parts except the housing base are dishwasher safe. We recommend washing them in the dishwasher on the top rack. Due to intense water heat, washing the work bowl, lid and accessories on the bottom rack may cause damage over time. Insert the work bowl upside down.
- If you wash the blade by hand, wash with extreme care, the blade is very sharp. Do not leave it in soapy water where it may disappear from sight.
- Take extra care when loading and unloading the blade in the dishwasher.
- To simplify cleaning, rinse the work bowl, lid and blade immediately after use so food won't dry on them.
- Chopping certain foods may scratch, cloud or discolour the work bowl.
- Do not use abrasive cleaners on the housing base. Simply wipe with a damp cloth and dry thoroughly.
- Apply any cleaning agent to the cloth, not the housing base.
- Always ensure the blades have been thoroughly cleaned after each use and have dried completely before storing.

UK Guarantee

The Conair Group Ltd, Unit 3 Waterfront Business Park, Fleet, GU51 3TW

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 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.

Safe Disposal



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.

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Classic Mayonnaise

Serves 4

2 egg yolks

1 tbsp dijon mustard

100ml groundnut oil

25ml extra virgin olive oil

1 tbsp white wine vinegar

Juice of ½ a lemon

Salt & pepper

- Place the egg yolks and Dijon mustard into the processor bowl, season well with salt and pepper and process continuously using the 'Chop' function until well combined.
- Mix the oils together in a separate container for pouring. Using the 'Chop' function, slowly pulse whilst gradually adding the mixed oils a little at a time through one hole of the lid. Be careful not to add the oil too quickly as this will cause the egg yolks to curdle. Process slowly, adding the oil until the mayonnaise thickens.
- Once thickened pour the white wine vinegar and lemon juice through the hole of the lid, pulsing to combine.

Variations - Try adding crushed garlic for Aioli, finely chopped herbs or anchovy essence.

Béarnaise sauce

Serves 4

1 shallot, peeled and quartered

1 tbsp peppercorns

1 tbsp vinegar

Pinch salt

1 large egg yolk

75g butter, melted

- Place the shallot and peppercorns in the work bowl and process using the 'Grind' switch until the pepper is ground. Place the mixture into a saucepan along with the vinegar and salt and simmer until reduced by half.
- Place the egg yolk and hot peppercorn mixture into the work bowl and mix using the 'Chop' switch and a pulse action. Pour in the melted butter and process continuously until combined.

Tip: If the vinaigrette is too thick, add 1- 2 tsp of cold water through the lid.

Pesto

Serves 6

1 garlic clove, peeled

1 tbsp pinenuts

50g basil leaves

15g goat's cheese

1 tsp nut oil

50g parmesan

60ml olive oil

Salt and freshly ground black pepper

- Add the garlic, pinenuts and basil into the work bowl and process using the 'Chop' switch until finely chopped.
- Add the goat's cheese, half the nut oil and process until mixed. Add the parmesan and mix using a pulse action until combined.
- Add the remaining nut oil and olive oil, season to taste and process until mixed.

Vinaigrette

Serves 6

1 tsp mustard
2 tsp white wine vinegar
300ml sunflower oil
10g parsley
Salt and freshly ground black pepper

- Place the mustard, vinegar and seasoning into the work bowl. Lock lid into place.
- Gradually add the oil through one opening of the lid, leaving the other opening free for air circulate. Whilst adding the oil process continuously with the 'Chop' switch.
- Once combined add the parsley and process until mixed and parsley is chopped as desired using a pulse action.

Tip: If the vinaigrette is too thick, add 1-2 tsp cold water through the lid.

Crème Chantilly

Serves 4

300ml single cream

80g granulated sugar

1 tbsp vanilla extract

- Place the cream in the work bowl and process using the 'Chop' switch for 1 minute.
- Add the sugar and vanilla extract and process for a few seconds until mixed.

Hummus

Serves 4

75g chickpeas
5g flat leaf parsley
½ tsp lemon zest
1 garlic clove, peeled
Juice of 1 lemon
½ tsp ground cumin
1 tbsp olive oil

- Place the chickpeas, parsley, lemon zest, garlic, lemon juice and the ground cumin into the work bowl and process using the 'Grind' switch until combined.
- Once combined, process the mixture using the 'Chop' switch, whilst adding the olive oil through the opening in the lid until well mixed and thickened.

Serving Suggestion: Serve with pitta bread or as a dip for crudités.

Guacamole

Serves 4

1 avocado, peeled, stone removed and cut into 1.5cm pieces

Juice of 1 lemon

25g fresh coriander

25g onion, peeled and cut to 1.5cm cubes

Green chilli, cored, deseeded and cut to 1.5cm pieces

1 tsp olive oil

Salt and freshly ground black pepper

- Add all the ingredients to the work bowl and process using the 'Chop' switch and a pulse action until combined and then a continuous action until as smooth as desired.

Serving Suggestion: Serve chilled as a dip with Nachos or crudités.

Monkfish Skewers with Kachumber Salad

Serves 4

Skewers

750g Monkfish tail
50ml Olive oil
Juice of 1 lemon
1 chilli
1 garlic clove
Salt and pepper
8 bamboo skewers

Mango & Walnut Chutney

2 ripe mangoes, peeled & diced
100g walnuts
1 chilli
40ml cider vinegar
40g brown sugar
Juice of 1 lemon
2cm piece of ginger, finely grated
2 cloves of garlic
1 tbsp mustard seeds
1 tbsp coriander seeds
4 green cardamom pods, crushed
1 cinnamon stick
2 cloves
Pinch of salt
80ml water

Mint Raita

250ml greek yogurt
3 tbsp lemon oil
Zest of 2 lemons
Small handful of mint leaves

Kachumber

150g cucumber
1 small red onion
Small handful of mint leaves
Small handful of flat parsley leaves
Small handful of coriander leaves
3 medium tomatoes
80g pomegranate seeds
50ml olive oil
Juice of 1 lemon
Salt & pepper to taste

Mango & Walnut Chutney (This can be made in advance to improve the flavour)

- Toast the mustard seeds, coriander and crushed cardamom pods in a saucepan for a minute.
- Place the garlic and chilli in the processor and press 'Chop' until there are no large pieces remaining, scraping down the sides if necessary.
- Place all the ingredients (except for the walnuts) into the saucepan with the toasted spices and cook over a low heat for around 30 to 40 minutes until most of the liquid has evaporated.
- Allow to cool to room temperature.
- Place the walnuts in the processor and press 'Grind' until well ground.
- Mix the processed walnuts into the cooled chutney.
- Refrigerate until required.

Mint and lemon raita

- Place all the ingredients together in the processor.
- Press 'Grind' until all of the ingredients combine together to make a very smooth sauce.
- Reserve and refrigerate.

Kachumber

- Cut the cucumber length ways into quarters and remove the core with a teaspoon. Discard the pips and roughly chop the cucumber. Process using the 'Chop' function until there are no large pieces remaining. Transfer to a bowl.
- Peel the red onion and cut into quarters. Process using the 'Chop' until there are no large pieces remaining. Transfer into the bowl with the cucumber.
- Place the herbs into the processor and press 'Chop' until there are no large pieces remaining. Transfer into the bowl with the cucumber and onions.
- Cut the tomatoes into quarters removing the core. Place into the processor and quickly blitz using the 'Chop' function. Mix in with the other chopped ingredients.
- Add the remaining ingredients to the salad and season to taste.

Skewers

- Cut the monkfish into 24 long strips.
- Place the remaining ingredients into the bowl of the processor. Secure the lid, then press 'Grind' until the marinade is completely combined.
- Pour the marinade over the monkfish strips, ensuring all the fish are well coated. Allow to marinate for 20 minutes.
- Skewer the marinated fish, using 3 monkfish strips per skewer.
- Using a very hot grill pan, grill for 4 min on each side.
- Serve warm.

Cinnamon and Pear Compote

75g brown sugar

1 stick cinnamon, broken into 1.5cm pieces

25g butter

2 pears, peeled and cut into 1.5cm cubes

- Place the sugar and cinnamon into the work bowl. Process using the 'Grind' switch and a pulse action until broken, and then use a continuous action, until powdered. Remove the powder, sieve and keep to one side.
- Melt the butter in a saucepan, add the powdered cinnamon mix and pear then simmer for 10 minutes.
- Return to the work bowl and process until puréed.

Variations: Try replacing the pears with other fruits e.g. apples, peaches.

Mojito

Serves 4

8 ice cubes

Juice 2 limes

8 leaves fresh mint

8 brown sugar cubes

80ml Rum

120ml sparkling water

- Place the ice cubes in the work bowl and process using the 'Chop' switch for a few seconds to break up the ice.
- Add the lime juice and mint leaves and process until combined.
- Add the sugar and rum, and mix for a few seconds.
- Finally, add the sparkling water by gradually pouring through one opening of the lid. Pulse to combine and serve immediately.

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