

Cuisinart®

Instruction Booklet

使用说明书



Cuisinart®美膳雅迷你食物处理机 Mini-Prep Plus Processor

DLC-2ACN Series

为了您的安全与持续使用本产品，使用前请仔细阅读该说明书。

产品照片仅供参考，可能与实际产品不同。

开箱说明

此包装含有Cuisinart®迷你食物处理机及其标准零件：SmartPower Blade金属S型刀片/研磨刀片、刮刀和说明/食谱手册。

警告：此切割刀片非常锋利。

在拆包时为了避免受伤，请遵循以下说明：

- 1. 将包装盒放在桌子上或者厨房台面上。确保盒子正面朝上。
- 2. 举起盒子，拆除工作碗盖上的硬纸板盖。
- 3. 抓住工作碗盖，从盒子将其提出来，放在桌面上。
- 4. 顺时针地旋转工作碗盖将其从底座上开启出来。提起工作碗，将其从底座上移开。
- 5. 将保护纸板小心地从S型刀片/研磨刀片轴上提起来。
- 6. 抓住中心的白色轮壳并将其直接提起，小心地移动金属刀片。不要碰刀片，因为它非常锋利。
- 7. 在使用此机器之前，请认真阅读此说明。

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重要安全须知:

使用此电器时，请务必遵守基本安全预防措施，其中包括：

- 1. 阅读所有的操作指南；
- 2. 为了防止触电的风险，不要将电机座放在水中或其他液体中；
- 3. 当儿童在使用电器时或在靠近儿童的地方使用电器时，必须小心看管；
- 4. 当电器不在使用时、在装上或取下零部件之前、在清洁之前以及在从工作碗中移去食物之前，请将插头从插座上拔下。取插头时，抓住插头将其从电源插座上拔下即可。不要拉扯电源线。
- 5. 避免接触正在运作的部件。
- 6. 在电器发生故障后，或电器坠落在地或以任何方式受到损坏后，不要用受损的电源线或插头来操作电器。将电器送到最近的Cuisinart®授权服务站进行检查、修理以及进行电力或机械调整。
- 7. 使用未经Cuisinart®推荐或销售的配件可能导致火灾、触电或受伤。
- 8. 不要将电源线挂在桌子或柜台边，或接触灼热表面。
- 9. 不要在室外使用。
- 10. 在加工时，手和器具要总是远离运行的刀片，以防止人员受重伤或者切碎机/研磨机受损的风险。可以使用刮刀，但是只有当切碎机/研磨机不在运行时才可使用。
- 11. 刀片极其锋利。取下、插入或者清洁刀片时要小心操作。在取下盖子时，确保刀片在停止状态。
- 12. 为了减少受伤的风险，在没有将工作碗放在合适的位置之前，绝不要将切碎刀片放在底座上。
- 13. 在操作电器时，一定要确保盖子被牢牢地锁定在适当的位置。在刀片没有停止转动之前，不要尝试取下盖子。
- 14. 不要尝试修改盖子上的联锁机制，因为可能会导致严重的损伤。
- 15. 在使用前，要检查工作碗是否存在异物。
- 16. 如果电源线损坏，为避免危险，必须由制造厂或维修部或类似的专职人员来更换。
- 17. 除非有人监督或指导如何使用，否则身体、感知或精神不健全（包括儿童）或缺乏经验和常识的人士不能使用本电器。
- 18. 儿童必须在监护下使用此产品，以确保儿童不会耍玩产品。

妥善保管这些说明书 只供家庭使用

介绍

Cuisinart® Mini-Prep迷你食物处理机可处理各种各样的烹饪工作，包括切碎、研磨、剁泥、乳化和搅拌。

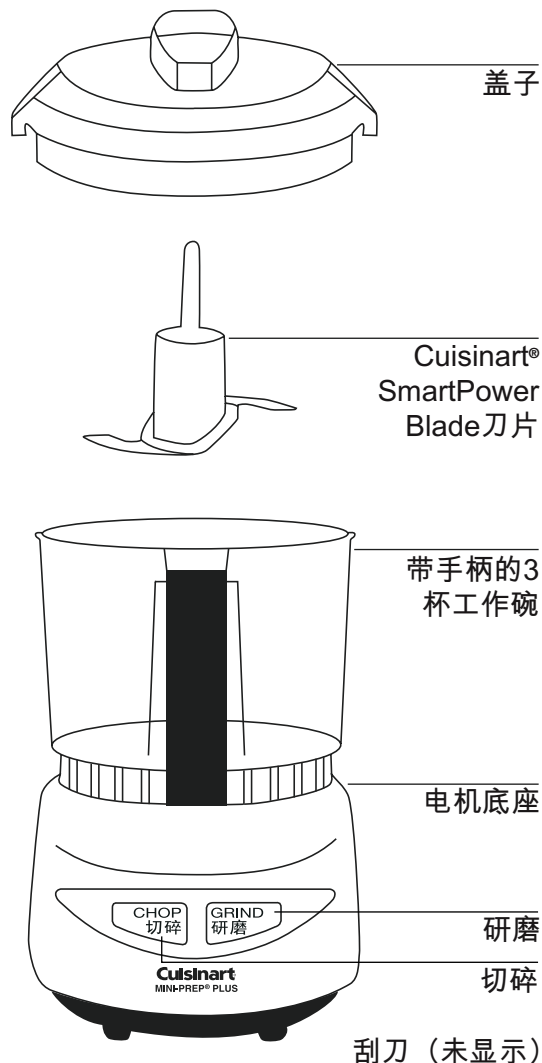
已获专利的自动反转刀片具有极其锋利的刀刃，可以切碎草本植物，搅拌和将其他软的食物剁成泥状，而其钝缘具有强有力的切削表面，能够将调味料和其他硬的食物研磨碎。脉冲启动能够最大地控制精密处理，不论是切碎还是研磨。

这种强大的高速电机能够快速轻易地完成所有的工作。切碎草本植物、洋葱、大蒜；研磨调味料、硬质乳酪；将婴儿食品搅和成泥状；将蛋黄酱和加调味料的黄油搅拌在一起，这些都可使用同一个电器。

Cuisinart® Mini-Prep迷你食物处理机占用空间小，可整齐地存放在台面上或橱柜中。

装配说明

1. 将底座放在桌面上，工作碗放在中心杆上，稍微地向右转直至工作碗落在中心杆的底部。
2. 反时针方向地转动工作碗，将其锁定在底座上。
3. 小心地通过轮壳将S型刀片提起来，将其放在中心杆上直至落到中心杆的底部。绝不要碰S型刀片本身。
4. 添加食物配料。
5. 将盖子放在工作碗上，长扣环位于后柱的右侧。
6. 反时针方向地转动盖子从而将其紧锁在锁柱里面。
7. 插上插头直至插进壁上插座。
8. 现在可以使用切碎/研磨了。



加工食品提示

准备食物

食物大小

将大块食物切成较小均匀尺寸-大约1/2英寸(12mm)或者符合第5页“操作技术”的规定。如果一开始食物不是小而均匀，那么使用这个电器后，您的食物将不会被切得均匀。

食物数量

不要让工作碗超载。超载会导致不一致的结果，它会使马达劳损。使用食谱部分规定的数量作为指导。根据经验，记住在加工后，食物不应超过刀片装配中央轮壳的2/3。

注意：由于该装置配有功力强大的马达，Cuisinart建议在操作期间用一个手来支撑Cuisinart® Mini-Prep迷你食物处理机。

选择正确的操作装置

使用(切碎)功能来进行切碎、制作成泥状以及搅拌。比如，这是用于切碎像草药、芹菜、洋葱、大蒜和绝大多数乳酪这类软且易碎的食物，的正确选择。它也是将煮熟的蔬菜做成蔬菜泥、制作蛋黄酱和搅拌沙拉味调料的最正确选择。

当你在使用(切碎)功能时，瞬间切磨动作是最佳的。2-3次瞬间切磨通常就足够了。一定要经常检查食物，防止过度加工。如果过度加工的话，你有可能得到水汪汪的糊状物，而不是切细的食物。

使用(研磨)功能来磨碎调味料并且切碎像胡椒子、种子、巧克力和坚果硬质食物。

当你在使用(研磨)功能时，持续按住动作是最佳的。有些食物要想达到理想的效果，你得操作Cuisinart® Mini-Prep迷你食物处理机几秒钟-对于一些种子要长达20秒。

当你操作机器超过10秒，约每10秒就使用瞬间切磨动作，这样让食物落到工作碗的底部。这会产生更一致的结果。

绝不要一次连续使用Cuisinart® Mini-Prep食物处理机超过1分钟的时间，每次操作之间须停机至少2分钟。

注意：当你在磨碎粮食和调味料时，工作碗和盖子可能会有刮损。这不会影响到Cuisinart® Mini-Prep食物处理机的性能。

添加液体：

当机器在运行时，你可以添加像水、油或者调味品这样的液体。比如，当你在制作蛋黄酱或沙拉味调料时你可能想要加油，或者当你在制作冷冻优酪乳时，你可能要添加香草或者酒精。

从盖子上两个开口中的一个倒入液体。

重要提示：一次只能通过一个开口添加液体。另外一个开口必须要空着用于排出气体。如果两个开口都被堵住，液体就不能顺畅地流入碗中。从工作碗的侧面移去食物，在你加工的时候，食物偶尔会粘在工作碗的侧面。停止机器将食物清理掉。在刀片停止运动后，取下盖子，用刮刀从工作碗的侧面将食物刮到中间位置。如果插头没有拔下的话，不要把手放在工作碗中。

加工食物

1. 将工作碗牢牢地放在电机座上，插入刀片装配。工作碗后面的开口必须面对Cuisinart® Mini-Prep迷你食物处理机后面的柱子。反时针方向地转动，以锁定到位。
2. 将食物放在工作碗中。确定食物被切成小块，且工作碗没有过载。
3. 将盖子锁定到位。

注意：由于该装置配有功力强大的马达，Cuisinart建议在操作期间用一个手来支撑Cuisinart® Mini-Prep迷你食物处理机。

4. 根据你所加工的食物，适当地按下(切碎)或者(研磨)控制按钮。
5. 当你加工完食物时，释放控制按钮停止机器。
6. 当刀片停止运行时，除去盖子。
7. 拔去插头。
8. 握住刀鞘顶部的手柄，小心地拿出刀片组件。绝不要碰刀片本身。
9. 用刮刀刮去食物。

注意：工作碗中如果没有食物时不要操作Cuisinart® Mini-Prep迷你食物处理机。

建议：加工食物时要按照从干到湿的顺序，避免在每次加工完毕都要清洁工作碗和刀片。

取下工作碗

1. 顺时针方向旋转工作碗盖将其取下；
2. 顺时针方向旋转工作碗，使其解锁并脱离底座。
3. 将刀片从轮壳上提起来，小心地移去刀片。

清洁和保存

为了简化清洁，在每次使用后应立即清洗工作碗、盖子和刀片，这样食物就不会留在上面。用温热的肥皂水来清洗刀片装配、工作碗、盖子和刮刀。冲洗且晾干。小心地清洗刀片。

切勿将刀片丢在肥皂水中，它有可能由于留在肥皂水中看不见。如果你有洗碗机，你可以在顶部放置架上清洗工作碗、盖子、刀片装置和刮刀。将工作碗颠倒过来，盖子正面朝上插进去。将刀片和刮刀放在刀架中。小心地卸下洗碗机，以避免与锋利的刀片相接触。

用一块湿海绵或者湿布将电机座擦拭干净。立即将其晾干。绝不要将电机座或插头浸在水中或者其他液体中。

Cuisinart® Mini-Prep迷你食物处理机可整齐地存放在工作台面上，只占用极少的空间。当不在使用时，一定要拔去插头。位于电机座底下的隐藏电源线存放处可保存多余的电源线。存放所装配的装置，防止零部件的丢失。将锋利的刀片存放在儿童触摸不到的地方。

Cuisinart® Mini-Prep迷你食物处理机是专门为家庭使用而设计的。除了清洁和常规用户维护以外的所有检修应由Cuisinart授权的服务中心处理。

故障处理

马达不能启动或者刀片不转动。

- 检查插头是否牢牢地插入到电源插座上。
- 检查工作碗和盖子是否已紧锁。
- 一定要确定一次只能按一下操作控制按钮。

食物切得不均匀。

- 看看是不是你一次切了太多的食物或者食物块太大。尝试将食物切成较小且均匀的块状，每次只加工少量的食物。

食物被切得太细或者含水过多。

- 食物已被过度加工。应使用瞬间切磨，或者加工较短的时间。在瞬间切磨之间要让刀片完全停止。

食物粘在工作碗盖或碗的侧面。

- 你有可能加工了太多的食物。关闭机器。当刀片停止转动时，取下盖子并用刮刀清洁碗和盖子。

食物粘在刀片上。

- 你有可能加工了太多的食物。小心地取下刀片。用刮刀将食物从刀片上取下，然后重新开始。

操作技术

有了Mini-Prep迷你食物处理机，你就可以切碎、研磨食物或者将少量的食物制成泥状。使用列出的配料和技巧用作加工食物的基本指南。（第6—7页）

*表面划痕不会损伤Mini-Prep迷你食物处理机的功能。

保修

18个月有限保修

在您购买日期起18个月内，在正常使用的情况下，如产品的质量或零件有任何问题，美膳雅顾客服务中心将会为您免费提供维修或换货服务。注意：此项保修不包括一切因错误使用、不依指示处理产品及意外损毁、遗失零件及经自行改造的产品，美康雅公司有权在不预先通知的情况下更改条款和说明书。如需获得此保修服务，请在购买后的一个月內，通过以下任何一种方式进行登记。

在线登记

请登入www.conair-asia.com登记。

邮寄登记

请在购买后一个月內，剪下并填写产品保修卡，并连同购买凭证的复印件，寄到使用说明书中所列出的任何一个美膳雅顾客服务中心。

保修期之后

请致电使用说明书中所列出您所在地区的美膳雅顾客服务中心，询问维修服务详情，或是电邮至email_asia@conair.com，附上您的名字，电话号码和电邮地址，及说明产品问题的详细情况。

美膳雅顾客服务中心
美康雅国际贸易有限公司

深圳总办事处

地址：深圳市福田区农林路鑫竹苑A202室
电话：(86) 0755-8302 2778 传真：(86) 0755-8302 2558

广州办事处

地址：广州市东风西路255号2楼C室
电话：(86) 020-8360 4071 传真：(86) 020-8351 7779

上海办事处

地址：上海市宁海东路200号申鑫大厦24楼04室
电话：(86) 021-5150 9048 传真：(86) 021-5150 9049

免费热线电话：800-830-6364

电邮：email_asia@conair.com 网址：www.cuisinart.com.hk

制造商：美康雅远东有限公司

地址：香港九龙观塘观塘道388号创纪之城渣打中心35楼
电话：(852) 2751 4604

生产商：新玛基（清远）实业有限公司

地址：中国广东清远市清城区龙塘镇S253线旁长丰工业区

食物	操作/技巧	注解/注意
沙丁鱼	切碎。间接性瞬间进行切碎以达到所需的均匀度	首先晾干。切成两半。
咸猪肉	切碎。间接性瞬间进行切碎以达到所需的均匀度	烧脆；晾干。切成2.5厘米的块状
可可浆/巧克力	切碎。间接性瞬间进行切碎，使其破碎，然后连续加工直至达到所需要的切割尺寸。	一次加工不能超过40克。要想获得最好的结果，在切碎前将巧克力放在冰箱中冷却3-5分钟。将可可浆方块切成1.5厘米，然后进行切碎。
制作面包屑的面包	切碎。间接性瞬间进行切碎使其破碎，然后连续加工直至达到所需要的面包屑尺寸。	使用隔夜的硬面包来制作干面包屑；使用新鲜的面包制作湿面包屑。将面包切成不大于2.5厘米的片状。对于加奶油搅匀的面包屑来说，在面包屑开始成形之后，每个切片要添加1茶匙的奶油，进行加工使其混合和形成涂层。
黄油	连续切碎。	切成1.5厘米的块状。最好在室温下。一次加工最多180毫升。添加新切的柑橘皮、大蒜、香料或者青葱以形成混合黄油。
芹菜	切碎。间接性瞬间进行切碎达到所需的尺寸。	切成1.5厘米的长条状。
乳酪-硬（意大利干酪、阿斯阿戈乳酪、罗马诺干酪等）	切碎。间接性瞬间进行切碎10次，然后连续加工直至达到所需的均匀度。	除去和丢弃乳酪外皮或者留作他用。切成1.5cm的块状。如果可能的话，在加工前20-30分钟从冰箱中拿出来。最多85克。
乳酪-软	切碎。间接性瞬间进行切碎，然后连续加工直至成奶油状	首先要使乳酪冷却。
肉桂棒、肉豆蔻，其他硬香料	研磨。间接性瞬间进行研磨，大约5次，然后连续加工直至均匀切碎。	硬香料有可能会划伤工作碗和盖子。*
柑橘皮	切碎。间接性瞬间进行切碎，然后连续加工直至均匀切碎。	使用蔬菜去皮机去除柑橘皮(只是颜色)；用尖刀刮掉白色的部分。将条状切一半。添加少量的糖或盐有助于达到优良的质地。
饼干、用于制作面包屑全麦饼干、意大利硬杏仁或者蛋白杏仁饼干	切碎。间接性瞬间进行切碎5次，然后连续加工直至均匀切碎。	仅用于硬饼干。切成2.5厘米或更小的块状。对于加黄油搅匀的面包屑来说，每片全麦饼干或者每3个饼干要添加1茶匙的黄油。
水果，煮熟的；新鲜或者冻融的浆果	切碎。间接性瞬间进行切碎，然后连续加工直至达到所需的均匀度。	煮熟的水果有可能被加工用来制作婴儿食物或者制成泥状；要达到一定的均匀度要添加液体。在加工新鲜或者冻融的浆果来制作调味汁时，间接性瞬间进行切碎，然后进行加工直至制成泥状(根据个人口味可添加糖)。
大蒜	切碎。间接性瞬间进行切碎，然后连续加工直至均匀切碎。	先剥大蒜头。根据需要来刮工作碗的侧面和底部。
新鲜的生姜根	切碎。间接性瞬间进行切碎，然后连续加工进行切碎直至达到所需的均匀度。	先剥皮；切成1.5厘米的片状或条状。按照需要来刮工作碗的侧面和底部。最多120克。

食物	操作/技巧	注解/注意
青葱、大葱	切碎。间接性瞬间进行切碎达到所需的均匀度。	修剪，切成2厘米的块状。
新鲜的香料	切碎。间接性瞬间进行切碎达到所需的均匀度。	清洗并使其完全晾干。除去根部的叶子，进行切碎。
山葵	切碎。	先剥皮。切成1.5厘米的块状。每次加工120克。
韭菜	切碎。	剪掉根端以及外层的老皮。彻底进行清洗去除砂子和砂粒完全晾干。切成1.5厘米的条状。
肉	切碎。间接性瞬间进行切碎或者连续加工直至制成泥状（根据需要添加液体）	没有煮熟的肉应冷藏，但不能冷冻；将230克的肉切成1.5厘米的块状，除去软骨和软脂；一些硬脂可以保留。煮熟的肉可以是冷的，也可以是热的；将230克的肉切成1.5厘米的块状。根据需要添加液体（水、肉汤或者清汤）以加工成泥状的浓度。每次最多加工230克。
蘑菇	切碎。间接性瞬间进行切碎达到所需的均匀度。	选择硬的新鲜的蘑菇。切成四分之一大小或者均匀尺寸的块状，不大于2厘米。
坚果	切碎。间接性瞬间进行切碎达到所需的均匀度。	在切碎前要先烘烤坚果以获得最大的香味。进行彻底冷却。
橄榄	切碎。间接性瞬间进行切碎达到所需的均匀度。	只使用去核的橄榄。晾干水分以获得最佳的效果。
洋葱	切碎。间接性瞬间进行切碎5-10次，切碎至所需要的尺寸。	去皮；切成2厘米或者更小尺寸的块状。
胡椒子	研磨。间接性瞬间进行研磨，然后连续加工直至达到所需的均匀度。	将胡椒子与干香料或调味料或粗盐混合在一起以产生摩擦和形成调味料。坚硬的胡椒子可能会刮伤工作碗和盖子。*
新鲜的辣椒	切碎。间接性瞬间进行切碎达到需要的均匀度。	去核、去籽、切成1.5厘米的块状。不要过度加工。
种子，干浆果	研磨。间接性瞬间进行研磨，然后连续加工至所需要的均匀度。	芫荽、孜然芹、小茴香、茴香、芝麻、罂粟和杜松子。
冬葱	切碎。间接性瞬间进行切碎5-10次达到所需要的均匀度。	先剥皮；切成四分之一大小或者不大于2厘米的块状
烧熟的蔬菜	切碎。间接性瞬间进行切碎5-10次，然后连续加工直至达到所需要的均匀度。	煮蔬菜直至变软。加工成光滑泥状，用作婴儿食物或者调味汁；有需要添加液体以调均匀。

IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Mini-Prep Plus Processor and the standard parts for it: SmartPower Blade metal chopping/grinding blade, spatula, and instruction/recipe booklet.

CAUTION: THE CUTTING BLADE HAS VERY SHARP EDGES.

To avoid injury when unpacking, please follow these instructions:

1. Place the box on a table or kitchen counter. Be sure the box is right side up.
2. Lift up and remove the cardboard lid from the work bowl cover.
3. Grasping the work bowl cover, lift the unit up and out of the box and place on the tabletop.
4. Turn the work bowl cover clockwise to unlock it from the unit base. Lift up and remove.
5. Carefully lift the protective cardboard off the chopping/grinding blade shaft.
6. **CAREFULLY REMOVE THE METAL BLADE BY GRASPING THE CENTRE WHITE HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADE, AS IT IS RAZOR SHARP.**
7. Read the instructions thoroughly before using the machine.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be adhered to, including the following:

1. Read all instructions.
2. To protect against risk of electric shock, do not put motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always unplug unit from outlet when not in use, before putting on or taking off parts, before cleaning, and before removing food from bowl. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug after the appliance malfunctions, or if appliance has been dropped or damaged in any manner. Return the appliance to the nearest authorised Cuisinart Service Facility for examination, repair, and electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not use outdoors.
10. Keep hands and utensils away from moving blade while processing, to prevent the risk of severe injury to persons, or damage to the chopper/grinder. A scraper may be used, but must only be used when the chopper/grinder is not running.
11. Blade is extremely sharp. Handle carefully when removing, inserting or cleaning. Always allow blade to stop moving before removing cover.
12. To reduce the risk of injury, never place cutting blade on base without first putting work bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
14. Do not attempt to defeat the cover interlock mechanism, as serious injury may result.
15. Before using, check work bowl for presence of foreign objects. This appliance is not intended for use by persons (including children) 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. Children should be supervised to ensure that they do not play with the appliance.

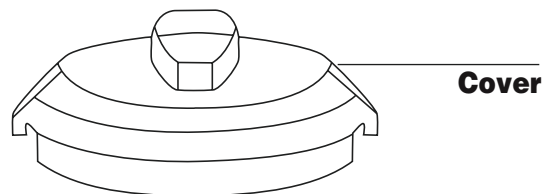
SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

INTRODUCTION

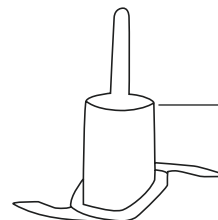
The Cuisinart® Mini-Prep Plus Processor handles a variety of food preparation tasks including chopping, grinding, puréeing, emulsifying and blending. The patented auto-reversing blade provides a super-sharp edge for the delicate chopping of herbs and for blending and puréeing other soft foods, while the blunt edge offers a powerful cutting surface to grind through spices and other hard foods. Pulse activation gives maximum control for precision processing, whether chopping or grinding. The powerful high-speed motor works hard and fast to accomplish any small job with ease. Chop herbs, onions, garlic; grind spices, hard cheese; purée baby foods; blend mayonnaise and flavoured butters, all with the same compact appliance. The Mini-Prep Plus Processor takes up minimum counter space and stores neatly on the countertop or in a cabinet.

ASSEMBLY INSTRUCTIONS

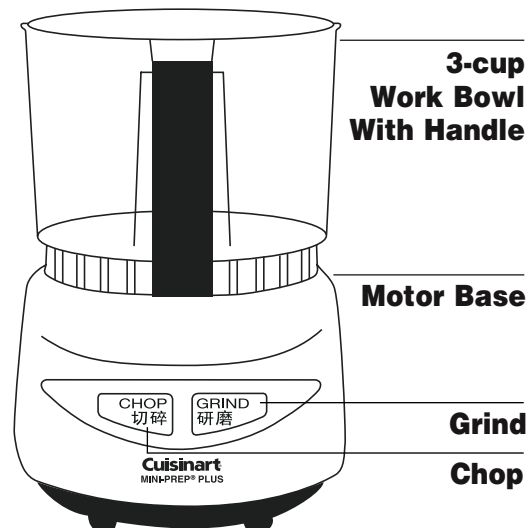
1. With the base unit on the tabletop, place the work bowl over the centre stem and turn slightly to the right, until bowl drops down to the bottom of the stem.
2. Turn the work bowl counterclockwise to lock onto base.
3. CAREFULLY pick up the blade by its hub and place on the centre stem until it drops to the bottom of the stem. NEVER TOUCH THE BLADE ITSELF.
4. Add food ingredients.
5. Place the cover on the work bowl with the long tab to the right of the rear column.
6. Turn cover counterclockwise to securely lock into locking post.
7. Plug unit into wall socket.
8. You are ready to CHOP/GRIND.



Cover



**Cuisinart®
SmartPower
Blade**



**3-cup
Work Bowl
With Handle**

Motor Base

Grind

Chop

Spatula (not shown)

TIPS FOR PROCESSING FOOD

Preparing the Food Size

Always cut large pieces of food into smaller pieces of even size – about 12mm to a side or as specified under “Operating Techniques” on page 12. If you don’t start with pieces that are small and uniform, you will not get an even chop.

Quantity

Do not overload the work bowl. Overloading causes inconsistent results and it strains the motor. Use the quantities given in the recipe section as a guide. As a rule of thumb, remember that after being processed, food should not reach more than 2/3 of the way up the central hub of the blade assembly.

Note: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to support the Mini-Prep Plus Processor during operation.

Selecting the Right Operating Control

Use the **chop** function for chopping, puréeing and mixing. It is the right choice, for example, for chopping soft, fragile food such as herbs, celery, onions, garlic and most cheeses. It is also the right choice for puréeing cooked vegetables, making mayonnaise and mixing salad dressing.

Pulse action is best when you are using the chop function. Two or three pulses are often enough. Be sure to check the food frequently to prevent overprocessing. If you overprocess, you are likely to get a watery paste instead of a fine chop.

Use the grind function for grinding spices, and for chopping hard food such as peppercorns, seeds, chocolate and nuts.

Continuous-hold action is best when you are using the grind function. You may have to operate the Mini-Prep Plus Processor for several seconds with some food to achieve the desired results – as long as 20 seconds for some seeds.

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.

Never operate the Mini-Prep Plus Processor continuously for longer than 1 minute at a time.

Note: The work bowl and cover may become scratched when you use them for grinding grain and spices. This does not affect the performance of the Mini-Prep Plus Processor.

Adding Liquid

You can add liquids such as water, oil or flavoring while the machine is running. For example, you might want to add oil when making mayonnaise or salad dressing, or you could add vanilla or alcohol when making frozen yoghurt.

Pour the liquid through one of the two openings in the cover.

IMPORTANT: Add liquid through only one opening at a time. The other opening must be left free to allow air to escape. If both openings are blocked, liquid cannot flow smoothly into the bowl.

Removing Food from the Sides of the Bowl

Occasionally food will stick to the sides of the bowl as you process. Stop the machine to clear food away. **AFTER THE BLADE HAS STOPPED MOVING**, remove the cover, and use the spatula to scrape the food from the sides of the bowl back into the centre. Do not put hands into bowl unless unit is unplugged.

PROCESSING FOOD

1. **Place the work bowl firmly on the motor base and insert the blade assembly.**
Opening at back of bowl must face column at back of Mini-Prep Plus Processor. Turn counterclockwise to lock in place.
2. **Place food in the work bowl.** Be sure the food is cut in small pieces, and the bowl is not overloaded.
3. **Lock the cover into position.**
Note: Due to the powerful motor provided with this unit, Cuisinart recommends using one hand to support the Mini-Prep

Plus Processor during operation.

4. **Press the appropriate Chop or Grind Control**, depending on the food you are processing.
5. When you have finished processing the food, **stop the machine by releasing the control button**.
6. **WHEN THE BLADE STOPS MOVING, remove the cover**.
7. **Unplug the unit**.
8. **Carefully remove the blade assembly**, holding it by the handle on the top of the sheath. **NEVER TOUCH THE BLADE ITSELF**.
9. **Remove food with the spatula**.

Note: Do not operate Mini-Prep Plus Processor without food contents in work bowl.

Tip: Process foods in order from dry to wet to avoid having to clean bowl and blade between each task.

TO REMOVE PREP BOWL

1. Turn the work bowl cover clockwise and remove.
2. Turn the work bowl clockwise to unlock and lift off of the base.
3. Carefully remove the blade by lifting it up from the hub.

CLEANING AND STORAGE

To simplify cleaning, rinse the work bowl, cover, and blade immediately after each use, so that food won't dry on them. Wash blade assembly, work bowl, cover, and spatula in warm soapy water. Rinse and dry. Wash the blade carefully.

Avoid leaving blade in soapy water where it may disappear from sight. If you have a dishwasher, you can wash the work bowl, cover, blade assembly, and spatula on the top rack. Insert the work bowl upside down and the cover right side up. Put the blade and spatula in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade.

Wipe the motor base clean with a damp sponge or cloth. Dry it immediately. Never submerge the motor base or the plug in water or other liquid.

The Mini-Prep Plus Processor stores neatly on the countertop

in a minimum of space. When it is not in use, be sure to leave it unplugged. The hidden cord storage underneath the motor base will help to keep excess cord off the countertop. Store the unit assembled to prevent loss of parts. Store the blades as you would sharp knives – out of the reach of children.

The Mini-Prep Plus Processor is intended for HOUSEHOLD USE ONLY. Any service other than cleaning and normal user maintenance should be performed by an authorised Cuisinart Service Representative.

TROUBLESHOOTING

Motor doesn't start or blade doesn't rotate.

- Check that plug is securely inserted into outlet.
- Check that work bowl and cover are securely locked into place.
- Be sure to press only one operation control button at a time.

Food is unevenly chopped.

- Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting food into smaller pieces of even size and processing a smaller amount per batch.

Food is chopped too fine or is watery.

- The food has been overprocessed. Use brief pulses, or process for a shorter time. Let blade stop completely between pulses.

Food collects on work bowl cover or sides of prep bowl.

- You may be processing too much food. Turn machine off. When blade stops rotating, remove cover, and clean bowl and lid with spatula.

Food catches on blade.

- You may be processing too much food. Carefully remove blade. Remove food from blade with spatula, and start over again.

OPERATING TECHNIQUES

With the Mini-Prep Processor you can chop, grind or purée small amounts of foods. Use this listing of ingredients and techniques as a basic guide for processing (Pages 13-14).

* Surface scratches that may occur will not impair the function of the Mini-Prep Plus Processor.

WARRANTY

Limited 18-Month Warranty

This Cuisinart Appliance is guaranteed for consumer use for 18 months. Please fill in and return the Warranty Registration as instructed or log into **www.conair-asia.com** to register. This guarantee is no longer valid in case of alteration or repair by any unauthorized persons and only covers defects under normal use from the date of purchase.

If your product does not perform satisfactorily because of defects in materials or manufacture, it will be repaired or replaced under guarantee through the Cuisinart Service Centre. Cuisinart reserves the right to amend terms and specifications without prior notice. To obtain service under this warranty, please send in registration within one month of purchase through either one of the following ways.

ON-LINE REGISTRATION

Please log on to **www.conair-asia.com**.

BY MAIL

Please complete and send the warranty card and the copy of purchase receipt or any other proof of purchase to one of the Cuisinart Service Centre listed in this Instruction Booklet within one month.

OUT OF GUARANTEE

Call Cuisinart Service Centre in your region as listed in this Instruction Booklet for details of repair service. Or email to us at email_asia@conair.com with your name, contact telephone number and email address and details of the fault.

CUISINART SERVICE CENTRE

Conair International Trading Ltd.

Shenzhen Main Office

Room 202, A Building, Xin Zhu Yuan, Nong Lin Road, Futian District, Shenzhen, China.

Tel: (86) 0755-8302 2778

Fax: (86) 0755-8302 2558

Guangzhou Liaison Office

Unit C, 2/F., 255 Dong Feng Road (W) Guangzhou, China

Tel: (86) 020-020-8360 4071

Fax: (86) 020-8351 7779

Shanghai Liaison Office

Room 2404, ShenXin Building, No.200 East Ning Hai Road, Shanghai, China.

Tel: (86) 021-5150 9048

Fax: (86) 021-5150 9049

Toll Free Customer Service Hotline: 800-830-6364

E-mail: email_asia@conair.com

Website: www.cuisinart.com.hk

Manufacturer : Conair Far East Limited

Address: 35/F., Standard Chartered Tower, Millennium City, 388 Kwun Tong Road, Kwun Tong, Kowloon, Hong Kong.

Tel : (852) 2751 4604

Producer: Simatech (Qing Yuan) Industrial Co., Ltd.

Address: Chang Feng Industrial Area, Road S253, Long Tang Town, Qing Cheng District, QingYuan, Guang Dong, China.

Food	Operation/Technique	Comments/Notes
Anchovies	Chop. Pulse to desired consistency	Drain first. Cut in half.
Bacon	Chop. Pulse to desired consistency.	Cook crispy; drain well. Break into 2.5cm pieces.
Baking chocolate/ chocolate chunks/chips	Chop. Pulse on chop to break up, then process continuously until desired chop size is achieved.	Process no more than 40g at a time. For best results, chill chocolate for 3–5 minutes in freezer before chop ping. Cut baking chocolate squares into 1.5cm pieces to chop.
Bread for crumbs	Chop. Pulse to break up, then process continuously until desired crumb size is reached.	Use day-old, hard bread for dry crumbs; fresh bread for moist crumbs. Cut or break into pieces no larger than 2.5cm. For buttered crumbs, add 1 teaspoon of butter per slice after crumbs have started to form, and process to combine and coat.
Butter	Chop continuously.	Cut in 1.5cm pieces. Best at room temperature. Process up to ¾ cup at a time. Add to freshly chopped citrus zest, garlic, herbs or shallots to create compound butters.
Celery	Chop. Pulse to desired size.	Cut in 1.5cm long pieces.
Cheese – hard (Parmesan, Asiago, Romano, etc.)	Chop. Pulse on chop 10 times, then process continuously on chop until desired consistency.	Remove and discard rind or reserve for another use. Cut into 1.5cm pieces. If possible, remove from refrigerator 20–30 minutes before processing. Up to 85g.
Cheese – soft	Chop. Pulse to break up, then process continuously to “cream.”	Chill cheese first.
Cinnamon sticks, nutmeg, other hard spices	Grind. Pulse to break up, about 5 times, then process continuously until finely chopped.	Hard spices may cause scratches on the work bowl and lid.*
Citrus zest	Chop. Pulse to break up, then process continuously until finely chopped.	Use vegetable peeler to remove zest (colour only) from citrus; scrape off any white with sharp knife. Cut strips in half. Adding a small amount of sugar or salt will help achieve a finer texture.
Cookies, graham crackers for crumbs, hard Amaretti or macaroons	Chop. Pulse 5 times to break up, then process continuously until finely chopped.	Hard cookies only. Break up into 2.5cm or smaller pieces. For buttered crumbs, add 1 teaspoon of butter per graham cracker sheet or for every 3 cookies.
Fruits, cooked; fresh or frozen thawed berries	Chop. Pulse to break up, then process continuously until desired consistency. until puréed (sugar may be added to taste).	Cooked fruits may be processed to make baby foods or purées; liquid may be added for consistency. To process fresh or frozen thawed berries for sauce, pulse to chop, then process
Garlic	Chop. Pulse to chop roughly, then process continuously for fine chop.	Peel garlic cloves first. Scrape work bowl sides and bottom as needed.

Food	Operation/Technique	Comments/Notes
Ginger root, fresh	Chop. Pulse to break up, then process continuously on chop to reach desired consistency.	Peel first; cut into 1.5cm pieces or slices. Scrape work bowl sides and bottom as needed. Up to 120g.
Green onions, scallions	Chop. Pulse to chop to desired consistency.	Trim and cut into 2cm pieces.
Herbs, fresh	Chop. Pulse to chop to desired consistency.	Rinse and dry completely. Remove leaves from stems to chop.
Horseradish	Chop.	Peel first. Cut into 1.5cm pieces. Process up to 120g at a time.
Leeks	Chop.	Trim off root end and tough outer skin. Wash thoroughly to remove sand and grit; dry completely. Cut in 1.5cm pieces.
Meats	Chop. Pulse to chop, or process continuously to purée (add liquid as needed).	Uncooked meats should be cold, but not frozen; cut up to 230g into 1.5cm pieces, trimmed of gristle and soft fat; some hard fat may remain. Cooked meats can be cold or warm; cut up to 230g in 1.5cm pieces. Add liquid (water, broth or from cooking) as needed to process to purée consistency.
Mushrooms	Chop. Pulse to chop to desired consistency.	Choose firm, fresh mushrooms. Cut into quarters or even-size pieces, no larger than 2cm.
Nuts	Chop. Pulse to chop to desired consistency. before chopping.	Toast nuts first for maximum flavour. Allow to cool completely
Olives	Chop. Pulse to chop to desired consistency.	Use only pitted olives. Drain well for best results.
Onions	Chop. Pulse 5-10 times to chop to desired size.	Peel; cut into 2cm or smaller pieces of similar size.
Peppercorns	Grind. Pulse first, then process continuously until desired consistency.	Combine peppercorns with dried herbs or spices or coarse salt to create rubs and seasonings. Hard peppercorns may scratch work bowl and lid.*
Peppers, fresh	Chop. Pulse to chop to desired consistency.	Core, seed and cut into 1.5cm pieces. Do not overprocess.
Seeds, dried berries	Grind. Pulse to break up, then process continuously to desired consistency.	Coriander, cumin, dill, fennel, sesame, poppy, and juniper berries.
Shallots	Chop. Pulse 5-10 times to chop to desired consistency.	Peel first; cut into quarters, or pieces no larger than 2cm.
Vegetables, cooked	Chop. Pulse 5-10 times to chop, then process continuously until desired consistency is reached.	Cook vegetables until tender. Process to a smooth purée for baby food or sauces; may need to add liquid for consistency.

Recipe Notes

Preparation times are estimates and are based on the time it takes to prepare, assemble, and cook the ingredients once they have been gathered from the refrigerator and cupboard and placed on the counter.

Nutritional analyses are based on number of servings indicated. If a recipe produces a range of servings, the nutritional analysis is based on the highest serving yield for that particular recipe.

Guacamole

This popular Mexican specialty is delicious with chips and vegetable crudités, or it can be used as a topping for grilled chicken or fish.

Makes 1½ cups

- 1** **clove garlic, peeled**
- 2** **green onions, trimmed and cut in 1.5cm pieces**
- 1** **jalapeño pepper, cored, seeded and cut in 1.5cm pieces**
- 2** **ripe avocados, peeled and pitted, diced**
- 2** **tablespoons fresh lime juice (juice of 1 medium lime)**
- ½** **teaspoon cumin powder**
- ¼** **teaspoon powdered coriander**
- ½** **teaspoon kosher salt**
- ½** **cup finely chopped fresh tomatoes (optional) ***

Place the garlic, green onions, and jalapeño pepper in the work bowl. Pulse on chop 10 times; scrape the bottom and sides of the work bowl. Add the avocados, lime juice, cumin, coriander and salt. Pulse on chop 10 times, then process on chop continuously for 15 seconds; scrape the work bowl. Process on chop for another 15 to 20 seconds until smooth and creamy. Transfer to a serving bowl; cover and refrigerate for 30 minutes before serving to allow the flavours to blend. If desired, stir in or top with chopped fresh tomatoes.

*Core and seed tomato, cut into 1.5cm pieces, then chop.

Nutritional information per serving (3 tablespoons):

Calories 81 (72% from fat) • carb. 6g • pro. 0g • fat 7g • sat. fat 1g • chol. 0mg
• sod. 97mg • calc. 4mg • fibre 4g

Tapenade

A favourite from the Provençal region of France.

Makes about 1 cup

- 1** **clove garlic, peeled**
- 1** **anchovy fillet**
- 1** **cup pitted Niçoise or other imported olives (283.5g before pitting)**
- 3** **tablespoons capers**
- 1½** **tablespoons Dijon mustard**
- 1** **tablespoon lemon juice**
- 1** **tablespoon brandy (optional)**
- 2** **teaspoons herbs de Provence or thyme**
- ½** **teaspoon freshly ground black pepper**
- 4** **tablespoons extra virgin olive oil**

Chop the garlic for 5 seconds; scrape the work bowl. Add the anchovy, olives, and capers; pulse on chop, 10 times; scrape the work bowl. Add the mustard, lemon juice, brandy (if using), herbs and pepper. Process for 15 seconds on chop; scrape the work bowl. Process for 15 seconds longer; scrape the work bowl again and add the olive oil. Process until a thick paste forms, about 20 to 30 seconds more. Transfer to a container and let the tapenade stand for 30 minutes or longer before serving, to allow the flavours to blend. Store in an airtight container in the refrigerator for up to a week.

Nutritional information per tablespoon:

Calories 95 (87% from fat) • carb. 2g • pro. 1g • fat 10g • sat. fat 1g • chol. 0mg
• sod. 680mg • calc. 21mg • fibre 1g

Pesto

It is a favourite for dressing pasta but is also wonderful on boiled or steamed potatoes, steamed fresh vegetables, or as a spread on a fresh tomato and mozzarella sandwich. You may vary your pesto by using other herbs such as cilantro, mint or parsley and by using other nuts such as almonds, pecans or hazelnuts.

Makes about ½ cup

- 1** **ounce Reggiano Parmigiano, cut in 1.5cm cubes**
- ¼** **cup toasted pine nuts or walnuts**

- 1 clove garlic, peeled
 ½ teaspoon kosher salt
 1 cup (packed) fresh basil leaves, washed and dried completely
 ⅓ cup extra virgin olive oil

Place the cheese in the work bowl and pulse on chop 5 times; process continuously on chop until finely ground, about 15 seconds. Remove and reserve. Add the nuts to the work bowl and pulse on chop 5 times; remove and reserve. Add the garlic and salt to the work bowl and process 5 seconds on chop; scrape the bottom and sides of the work bowl. Add the basil leaves and half the olive oil. Pulse on grind 10 times, then grind continuously for about 15 seconds. Scrape the work bowl.

With the machine running on grind, add the remaining oil slowly, in a steady stream, through one of the holes in the recessed area of the lid. After all the oil has been added, process on grind for an additional 10 seconds. Add the reserved cheese and nuts to the mixture. Pulse 10 times on chop to blend.

Let the pesto sit for 30 minutes or longer to allow the flavours to develop. Pesto sauce will keep refrigerated for up to a week, or may be frozen. Transfer the sauce to an airtight container. Smooth the top to an even level and top with layer of olive oil; cover and refrigerate until ready to use.

Nutritional information per 1/2 tablespoon:

Calories 21 (67% from fat) • carb. 1g • pro. 1g • fat 2g • sat. fat 0g • chol. 1mg
 • sod. 65mg • calc. 26mg • fibre 0g

Serving idea:

Try it as a fast, fresh topping for salmon fillets. Place 180g salmon fillets skin-side down on a lightly oiled baking sheet. Spread each fillet with a thin layer of pesto and sprinkle with fresh breadcrumbs. Bake in a preheated 200°C oven for 10 to 15 minutes, until cooked and opaque, and breadcrumbs are lightly browned. Let rest 5 minutes before serving.

Roasted Red Pepper Sauce

Use this sauce for vegetables or meats, or try our creamy variation to use as a dip for fresh vegetable crudité's or pita chips.

Makes 1½ cups

- 1–2 cloves garlic (to taste), peeled *
 1 strip lemon zest (2 x 1.5cm), bitter white pith removed
 1 teaspoon kosher salt
 1 teaspoon herbs de Provence
 1½ tablespoons fresh lemon juice
 1½ tablespoons regular or white balsamic vinegar
 ¼ cup extra virgin olive oil
 1 jar 340g roasted red peppers, drained but not rinsed
 4 large fresh red peppers, roasted, cut in eighths

Add the garlic, zest, salt, and herbs to the work bowl and chop for 5 to 10 seconds; scrape the bottom and sides of the work bowl. Add the lemon juice, vinegar, olive oil and peppers. Pulse on chop, 10 times, then process for 15 to 20 seconds until smooth. Transfer to a resealable container and refrigerate for at least 30 minutes to allow the flavours to blend. Will keep up to 1 week refrigerated.

Roasted Red Pepper Dip Variation: Make half the recipe (use a 180g jar of roasted peppers). Add 60g of regular or lowfat cream cheese and ¼ cup of sour cream or plain yoghurt that has been drained, and chop for 10 to 15 seconds until combined and smooth. [To drain yoghurt, place yoghurt in a yoghurt funnel or strainer lined with a paper coffee filter over a bowl, and allow the liquid (whey) to drain for several hours, until desired thickness is reached.]

*If you prefer a lighter garlic flavour, you may blanch the peeled garlic in boiling water for 4 to 5 minutes. Drain, cool and use in this or any other recipe.

Nutritional information per tablespoon:

Calories 33 (81% from fat) • carb. 1g • pro. 0g • fat 3g • sat. fat 0g • chol. 0mg
 • sod. 132mg • calc. 4mg • fibre 0g

Lemon Herb Butter

This compound butter is delicious on vegetables or grilled meats. You may vary the herbs used, such as basil, tarragon or thyme butter, to create your own flavours, omit the zest or change the citrus, add in chopped olives or sun-dried tomatoes, or use roasted garlic or shallots in place of the garlic.

Makes about ¾ cup (12 servings)

- 2 cloves garlic, peeled
 2 strips lemon zest, 2 x 1.5cm, bitter white pith removed

- ½** **teaspoon kosher salt**
- ⅓** **cup packed Italian parsley leaves**
- 2** **teaspoons fresh rosemary leaves**
- 3** **tablespoons fresh lemon juice**
- 1** **teaspoon Dijon-style mustard**
- ¼** **teaspoon freshly ground pepper**
(white or black)
- ¾** **cup (170g) unsalted butter,**
cut in 12 pieces

Process garlic, lemon zest and salt on chop until finely chopped, about 20 seconds; scrape prep bowl. Add parsley and rosemary leaves; pulse on chop, 10 to 15 times. Add lemon juice, mustard and pepper; process on chop to blend well, about 30 seconds. Add butter and grind to cream the mixture, about 30 to 40 seconds. Transfer to a container and let stand for 30 minutes to allow flavours to blend.

Use as a spread for breads or as a topping for freshly steamed vegetables or baked potatoes. To serve as a compound butter with grilled meats or fish, shape the butter into a log, about 2.5cm in diameter; wrap tightly in plastic wrap and refrigerate or freeze. Slice and serve 3mm thick slices of butter on top of hot grilled steaks, boneless chicken breasts or seafood steaks.

Nutritional information per serving:

Calories 105 (96% from fat) • carb. 1g • pro. 0g • fat 12g • sat. fat 7g • chol. 31mg
• sod. 67mg • calc. 8mg • fibre 0g

Basic Vinaigrette

This recipe may be easily modified by changing the flavour of the oils and vinegars used, or by adding herbs or sun-dried tomatoes. It can also be cut in half or thirds to make smaller amounts.

Makes 1½ cups

- 1** **clove garlic or small shallot, peeled**
(cut shallot in 1.5cm pieces)
- 3** **tablespoons wine vinegar**
- 3** **tablespoons white vinegar or lemon**
juice (or flavoured vinegar)
- 2** **teaspoons Dijon-style mustard**
(regular or grainy)
- ½** **teaspoon kosher salt**
- ⅓** **teaspoon freshly ground pepper**
- ½** **cup extra virgin olive oil**

- ½** **cup vegetable oil or light flavored olive oil**

Pulse on chop 5 times to chop the garlic or shallot; scrape the bottom and sides of the work bowl. Add the vinegars, mustard, salt and pepper. Process on chop until smooth, about 5 seconds. Add the oils slowly through one hole in the lid, processing continuously until all the oil has been added, then process for an additional 10 seconds. Taste and adjust seasonings as needed. This dressing is best made at least ½ hour ahead, to allow the flavors to blend. Vinaigrette will keep well if covered and chilled for one week. Remove from refrigerator about 30 minutes before serving; may need to reprocess to emulsify if separation has occurred.

Nutritional information per tablespoon:

Calories 81 (98% from fat) • carb. 0g • pro. 0g • fat 9g • sat. fat 1g • chol. 0mg
• sod. 38mg • calc. 0mg • fibre 0g

Creamy Roasted Garlic and Herb Dressing

Try this flavourful dressing on a crispy romaine salad with summer tomatoes.

Makes about ⅔ cup

- 6** **cloves garlic, peeled**
- ½** **teaspoon extra virgin olive oil**
- ½** **cup basil leaves, washed and dried**
- ½** **cup Italian parsley leaves,**
washed and dried
- ½** **cup drained fat-free plain yoghurt ***
- ⅓** **cup light mayonnaise**
- 1** **tablespoon balsamic vinegar**

Preheat the oven to 190°C. Toss the garlic with the oil and wrap loosely in aluminum foil. Roast in the preheated oven for 45 minutes. Let cool 5 to 10 minutes.

Place the garlic in the work bowl with the basil and parsley leaves. Pulse on grind 10 times. Scrape the work bowl. Add the yoghurt, mayonnaise and vinegar. Process on grind until smooth and blended, about 30 to 40 seconds. Scrape the work bowl and process 15 seconds more. Transfer to a container with a lid and refrigerate for 30 minutes to allow the flavours to blend. Keeps for one week refrigerated.

*To drain yoghurt, place 1 cup yoghurt in a yoghurt strainer or strainer lined with a coffee filter over a bowl. Cover with plastic wrap and refrigerate. The

liquid (whey) will drain out and the yoghurt will thicken. After about 12 hours, the yoghurt will lose about half its original volume.

Nutritional information per serving

(based on 10 servings): Calories 45 (58% from fat) • carb. 3g

• pro. 2g • fat 3g • sat. fat 1g • chol. 4mg • sod. 78mg • calc. 47mg • fibre 0g

Asian Marinade

This marinade is equally good for pork, chicken or salmon. It is also a good sauce for serving with dim sum.

Makes about 1¼ cups

- 1 15g peeled fresh gingerroot,**
cut in 1.5cm pieces
- 1 clove garlic, peeled**
- ⅓ cup soy sauce (may use low-sodium**
or tamari)
- ¼ cup canola or other vegetable oil**
- 3 tablespoons hoisin sauce**
- 3 tablespoons Asian sesame oil**
(toasted sesame oil)
- 3 tablespoons rice wine vinegar**
- ¼ teaspoon cayenne pepper**

Place the pieces of gingerroot and garlic in the work bowl. Pulse on chop, 5 times. Scrape the sides and bottom of the work bowl. Add the remaining ingredients and chop until smooth, about 15 seconds. Transfer to a container, cover and refrigerate if not using immediately. Marinate meat or seafood for approximately 2 hours before roasting or grilling.

Cooking Suggestion:

Pour ⅔ of the marinade into a resealable plastic bag and add two 450g trimmed pork tenderloins. Coat the meat thoroughly with the marinade and refrigerate for 2 hours. Remove the tenderloins from the marinade and place on a rack; discard the marinade. Roast in a preheated 250°C oven for 20 to 22 minutes, turning after 10 minutes. Remove from oven. The temperature of the meat should be about 65°C; it will rise to 70°C while resting. Let rest for 10 minutes; slice and serve with remaining reserved marinade drizzled over the meat.

Nutritional information per tablespoon:

Calories 51 (83% from fat) • carb. 2g • pro. 0g • fat 5g • sat. fat 0g • chol. 0mg • sod. 372g • calc. 4mg • fibre 0g

Mini Cheesecakes

When you don't want lots of leftovers to tempt you, try this little recipe.

Makes two 10cm cheesecakes

- cooking spray**
- 1 50g crispy shortbread cookies,**
broken into 1.5cm pieces
- ½ tablespoon unsalted butter,**
cut in 4 pieces
- 1 226.8g regular or lowfat cream**
cheese cut in 16 pieces
- ¼ cup sugar**
- 1 large egg**
- 1½ teaspoons vanilla extract**

Preheat the oven to 180°C. Lightly coat two 10cm (1¼ cup) springform pans with cooking spray.

Place the cookie pieces in the work bowl; pulse 5 times on chop to break up. Add the butter and process 15 to 20 seconds on chop until buttered crumbs are formed. Press into the bottoms of the two prepared pans. Bake in the preheated oven for 10 minutes. Place in the freezer for 5 to 10 minutes to cool completely. When cool, wrap each pan in a sheet of aluminum foil so that foil comes at least 2.5cm up the sides.

Do not wash the work bowl. Place the cream cheese and sugar in the work bowl. Chop for 10 seconds to combine. Scrape the bottom and sides of the bowl. Add the egg and vanilla; chop until smooth, about 10 seconds. Scrape the bowl and process for another 5 seconds. Divide the batter evenly between the two prepared pans. Place two pans in a larger pan and add 1.5cm of hot water. Bake in the preheated oven for 25 minutes. Remove from the oven, remove foil, and place on a rack to cool completely. Cover and refrigerate for at least 4 hours before serving. May be double-wrapped and frozen for up to one month.

Note: May also be made in four 120ml ramekins or custard cups. Omit the crust, and follow directions as given. Baking time will be 22 minutes.

Nutritional information per serving:

Calories 169 (43% from fat) • carb. 21g • pro. 4g • fat 8g • sat. fat 4g • chol. 72mg
• sod. 111mg • calc. 22mg • fibre 0g



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