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to use with your
Cuisinart Expert
Mini Chopper

Cuisinart®

Expert
3 Cup Mini Chopper

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IMPORTANT UNPACKING INSTRUCTIONS

This package contains a Cuisinart® Expert 3 Cup Mini Chopper and the standard parts for it: SmartPower metal chopping / grinding blade, and instruction/recipe booklet.

CAUTION: THE CHOPPING / GRINDING BLADE HAS VERY SHARP EDGES.

To avoid injury when unpacking the parts, please follow these instructions.

1. Place the box on a table or kitchen counter. Be sure the box is right side up.
2. Lift and remove the cardboard lid from the work bowl cover.
3. Grasping the work bowl handle, lift the unit up and out of the box and place on the tabletop.
4. Turn the work bowl counterclockwise to unlock it from the unit base. Lift up and remove.
5. **CAREFULLY REMOVE THE CHOPPING/GRINDING BLADE BY GRASPING THE CENTRE GREY HUB AND LIFTING IT STRAIGHT UP. NEVER TOUCH THE BLADE, AS IT IS RAZOR SHARP.**
6. SAVE THE SHIPPING CARTON AND PACKING MATERIAL.

YOU WILL FIND THESE VERY USEFUL IF YOU NEED TO REPACK THE PROCESSOR FOR MOVING OR OTHER SHIPMENT.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USING

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

1. **Read all instructions.**
2. **This appliance is intended for HOUSEHOLD USE ONLY and similar applications such as:**
 - staff kitchen areas in shops, offices & other working environments;
 - farmhouses;
 - clients in hotels, motels and other residential type environments;
 - bed and breakfast settings**This appliance is for 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.**
3. To protect against risk of electric shock, do not put motor base in water or other liquids.
4. **Always unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.**
5. **Do not fill the bowl above the marked maximum fill line (or rated capacity) to avoid risk of injury due to damage to the cover or bowl.**
6. Avoid contact with moving parts.
7. Do not operate any appliance that has a damaged cord or plug or after it has been dropped or damaged in any way. It must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. The use of attachments not recommended or sold by Cuisinart may cause fire, electric shock, or injury.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not use outdoors.
11. Keep hands and utensils away from moving blade while processing to prevent the risk of severe injury to persons or damage to the mini chopper. A scraper may be used, but only when the mini chopper is not running.
12. **Blade is extremely sharp. Handle carefully when removing, inserting, or cleaning. Always allow blade to stop moving before removing cover.**
13. To reduce the risk of injury, never place cutting blade on base without first putting work bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
15. Do not attempt to defeat the cover interlock mechanism, as serious injury may result.
16. Before using, check work bowl for presence of foreign objects.
17. Do not operate your appliance in an appliance cupboard or under a wall cabinet. **When storing in an appliance cupboard, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the cupboard or the door touches the unit as it closes.
18. Serious injury may result from misuse.
19. Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning.
20. Be careful if hot liquid is poured into the mini chopper as it can be ejected out of the appliance due to a sudden steaming.
21. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

PARTS AND FEATURES



1. Motor base with control buttons for chop and grind
2. 3 Cup Removable Work Bowl
3. Work Bowl Cover
4. SmartPower Blade with Bladelock System

BEFORE FIRST USE

Before using your Cuisinart® Expert Mini Chopper for the first time, wash the work bowl, work bowl cover & blade.

1. With the motor base on the tabletop, place the work bowl firmly on the motor base.
2. Turn the work bowl clockwise 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. Firmly push to ensure that the blade is locked into position.

IMPORTANT: HANDLE WITH CARE. The blade is razor sharp.

ASSEMBLY INSTRUCTIONS

1. With the work bowl in place on the motor base, and the blade in place on the centre stem, add any food to be processed.

To do this, place the small tab on the lid to the left of the white column at the back of the work bowl. Then turn the cover clockwise to securely lock.

NOTE: IF THE LID IS NOT CORRECTLY LOCKED, THE APPLIANCE WILL NOT OPERATE. THIS IS A SAFETY FEATURE OF THE APPLIANCE.

2. Place the cover on the work bowl.
3. Turn the cover clockwise to securely lock.
4. Plug the unit into wall socket.
5. You are ready to chop / grind.

MINI CHOPPER CONTROLS

Selecting the Right Operating Control

Use the **Chop** function for chopping, puréeing, and mixing. It is the right choice, for example, for chopping foods 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.

A pulse action 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.

One pulse action consists of 1 second On and 1 second Off.

Use the **Grind** function for grinding spices and for chopping hard foods such as peppercorns, seeds, chocolate, and nuts.

Continuous-hold action is best when you are using the Grind function. You may have to run the Mini Chopper for several seconds with some foods to achieve the desired results – or 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.

NOTE: The work bowl and cover may become scratched when you use them for grinding grains and spices. This does not affect the performance of the Mini Chopper. However, you may want to reserve the original bowl for grinding these items and purchase an additional bowl and cover set for other uses. These are available from the Cuisinart customer service.

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. Pour the liquid through one of the 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 a 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.

NOTE: HANDLE WITH CARE. The blade is razor sharp.

PROCESSING FOOD

1. **Place food in the assembled work bowl.** Be sure the food is cut into even, small pieces, and the bowl is not overloaded.
2. **Lock the work bowl cover into position.**
3. **Press the Chop or Grind button**, depending on the food you are processing.
4. When you have finished processing the food, **stop the machine by releasing the control button.**
5. **WHEN THE BLADE STOPS MOVING, unplug the unit.**
6. **Remove cover and work bowl.**
 - a. Turn work bowl cover counterclockwise to remove.
 - b. Turn work bowl counterclockwise to unlock it and lift it off base.
7. **To remove liquids and sauces from bowl:**

Simply pour contents out of work bowl. Our convenient BladeLock™ System keeps blade safely in place.
8. **To remove thicker ingredients from bowl:**

Carefully remove the SmartPower® blade by holding the stem on the top and gently pulling up to disengage blade lock. Remove food with a spatula. You can also remove contents while the bowl is still on the base.

NOTE: HANDLE WITH CARE. THE BLADE IS RAZOR SHARP.

Tips: When making a recipe that involves multiple steps, always process the dry ingredients first and then the wet to avoid having to clean the bowl and blade between each task.

Never operate the Cuisinart® 3-Cup Mini Chopper with an empty work bowl.

USER GUIDE

With the Cuisinart® Expert Mini Chopper, you can chop, grind, or purée a variety of foods. As a rule of thumb, most foods should not reach more than two-thirds of the way up the work bowl.

Food	Preparation, Max Quantity, and Tips
Bread for Breadcrumbs	Bread can be fresh, stale, or toasted (cooled). Use 3cm pieces and pulse on Chop to break up, then process until desired fineness.
Butter for dips, spreads, and compound butters	Up to 110g. Butter should be room temperature and cut into 3cm pieces. Pulse on Chop and then run continuously, alternating between Chop and Grind, to produce a smooth result. If flavouring, e.g. herbs or citrus zest, process the mix-ins first and then add the butter.
Cheese (hard)	Up to 110g, cut into 1cm cubes. Pulse on Chop to break up and then run continuously on Chop until desired consistency.
Cream Cheese	Up to 110g. Cut into 5cm pieces and bring to room temperature prior to processing. Alternate between Chop and Grind to produce a smooth result.
Chocolate	Up to 30g of chocolate, either chips or 1cm pieces. Pulse on Chop to break up and then either pulse or run continuously on Chop until desired size.
Cookies for crumb crusts and desserts	Break cookies into 3cm pieces. Pulse on Chop to break up and then process continuously on Chop until desired consistency.
Fruits for purées and smoothie bowls	Up to ¾ cup of fruit pieces (3cm pieces). Fruit should be peeled and pitted if necessary. Pulse on Chop; process on Chop if a smooth purée is desired.
Garlic	Up to 6 cloves (peeled). Pulse on Chop to achieve a rough chop. Process on Chop to achieve a fine chop.
Ginger	Peel and cut into 1cm pieces, up to ¼ cup of pieces. Pulse on Chop and then run continuously on Chop to achieve a fine chop.
Herbs , fresh	Up to ½ cup fresh herbs, dried very well. Pulse on Chop until desired fineness.
Meat (raw)	Up to 130g, cut into 1cm pieces. Pulse on Chop until desired consistency.
Nuts	Up to ½ cup. Pulse on Chop to roughly chop. Run continuously on Chop to achieve a finer consistency.

Food	Preparation, Max Quantity, and Tips
Onion	Up to ½ medium onion, cut into 1cm pieces. Pulse on Chop until desired consistency.
Peppercorns	Up to ¼ cup. Run continuously on Grind until desired fineness. Hard spices may scratch the interior of the bowl.
Spices (cinnamon and other hard spices)	Up to 2 cinnamon sticks, halved. Pulse on Grind to break up and then run continuously on Grind until desired fineness. Hard spices may scratch and/or discolor the interior of the bowl.
Vegetables, cooked for purées	Up to 1 cup cooked vegetables. Pulse on Chop and then run continuously, alternating between Chop and Grind, until desired consistency.

TIPS FOR PROCESSING FOOD

Preparing the Food

Size

Always cut large pieces of food into smaller pieces of even size – about 1-2cm in size or as specified in the User Guide on page 8. 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. As a rule of thumb, most foods should not reach more than two-thirds of the way up the work bowl. Use the quantities given in the user guide and online recipe booklet as a guide.

NOTE: Due to the powerful motor provided with this unit, we recommend using one hand to support the Cuisinart® 3-Cup Mini Chopper during operation.

CLEANING, STORAGE, AND MAINTENANCE

To simplify cleaning, rinse the work bowl, cover, and blade immediately after each use so that food won't dry on them. Wash blade, work bowl, and cover in warm, soapy water. Rinse and dry. Wash the blade carefully. Avoid leaving blade in soapy water where it may disappear from sight.

The work bowl and cover can be washed on the top rack of a dishwasher. Insert the work bowl upside down and the cover right side up. The blade can be washed 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 liquids.

The Mini Chopper stores neatly on the benchtop. 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 benchtop. Store the unit assembled to prevent loss of parts. Store the blade as you would sharp knives – out of the reach of children.

The Mini Chopper is intended for HOUSEHOLD USE ONLY.

TROUBLESHOOTING

Food Processing	
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. This appliance comes with a resettable protection device to prevent damage to the motor in the case of extreme overload. Should unit shut off unexpectedly, unplug it and let it cool for at least 15 minutes before continuing.
Food is unevenly chopped.	Try cutting food into smaller, even-sized pieces. Try processing smaller amounts of food 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.	This is normal; turn machine off. When blade stops rotating, remove cover and clean bowl and cover with spatula.
Food catches on blade.	You may be processing too much food. Carefully remove blade. Remove food from blade with a spatula and begin processing again.

RECIPES

Below, you'll find below a few recipes to start to get acquainted with your mini chopper.

Hummus

Serve this citrus flavoured dip with warm pita for a delicious snack.

Makes approx. 1½ cups

- ½ small garlic clove, peeled
- 1 tsp flaked salt
- 300g chickpeas, rinsed & drained
- ½ cup hulled tahini
- 2 tbsp fresh lemon juice
- ½ cup water
- ¼ tsp ground cumin
- 2 tbsp extra virgin olive oil,
pinch paprika (optional)

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

Mayonnaise

Taste the difference in homemade mayonnaise.

Makes ¾ cup

- 2 large egg yolks*
- ½ tsp flaked salt
- ½ tsp Dijon mustard
- 1 tsp fresh lemon juice
- 1 tbsp water
- 180ml vegetable oil

1. Insert the blade into the work bowl of the mini chopper. Add the egg yolks, salt, mustard, lemon juice and water then process on Grind until smooth, approx. 30 seconds. Add the oil through the drizzle holes of the bowl cover and pulse on grind after every ⅓ of the oil has been added until all oil is incorporated and the mayonnaise is emulsified and homogenous.
2. Scrape down sides; taste and adjust seasoning to taste.

Tip: For fresh herb mayonnaise: process ¼ cup firmly packed fresh herbs (e.g., parsley, dill, tarragon, basil, etc.), stems removed, with the yolks before adding the oil.

Tip: For a bolder-flavoured mayonnaise, increase the salt by ⅛ teaspoon, the Dijon by ¼ teaspoon and lemon juice to 1 tablespoon.

Basil Pesto

This is a slightly cheesier version of the standard pesto, but you can adjust the amount of cheese as desired. Try any combination of herbs or nuts in this recipe.

Makes $\frac{2}{3}$ cups

30g	parmesan or pecorino cheese cut into 1.5cm cubes
1	garlic clove, peeled
2 tbsp	pine nuts, lightly toasted
1½ cups	tightly packed fresh basil leaves (approx. 45g)
½ tsp	flaked salt
½ cup	extra virgin olive oil

1. Insert the blade into the work bowl of the mini chopper. Add the cheese, garlic and nuts to the work bowl and pulse on Chop, approx. 10 times.
2. Add the basil leaves and salt and pulse approx. 10 to 15 times; scrape the bowl.
3. With the machine processing on Grind, add the oil in a slow steady stream through the drizzle holes processing until combined and an emulsion is formed, approx. 1 minute. Scrape down the sides of the work bowl.
4. To store the pesto, transfer to a glass jar or airtight container. Tap to remove all air bubbles and even out the surface. Cover the surface directly with plastic wrap (to prevent discolouration) and refrigerate. The pesto will keep for 5 days in the refrigerator, or it may be frozen.

Scan the QR code below to access the full recipe booklet specially created for your Cuisinart Expert Mini Chopper !



Scan to access your mini chopper recipe book

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Visit our Website: cuisinart.com.au

Printed in China

IB-23/328

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