

Cuisinart® INSTRUCTION BOOKLET



Cuisinart Core Custom® Accessories Multifunctional Disc Set
for FP-130, FP-110, and FP-145WS Series Food Processors

MFD-4

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. This appliance/accessory is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance/accessory.
3. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact our Consumer Service Center at 1-800-762-0190 for information on examination, repair, or adjustment.
5. Do not use outdoors.
6. This accessory is intended for Cuisinart Food Processor of Model FP-110 series, FP-130 series (CFP-260 series) and FP-145 series. The use of attachments not recommended by Cuisinart may cause risk of injury to persons.
7. Keep hands and utensils out of the work bowl while processing to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
8. Blades are sharp. Handle carefully.
9. Always operate food processor with cover in place.
10. Do not process hot liquids.
11. Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs out of reach of children.

12. Be certain work bowl cover is securely locked in place before operating appliance.
13. Do not fill the work bowl above the maximum fill line to avoid risk of injury due to damage to the cover or bowl.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

CONTENTS

Important Safeguards	2
Parts	3
Assembling the Multifunctional Disc	4
Using the Multifunctional Disc	4
Blade Guide	5
Cleaning, Storage, and Maintenance	6
For Your Safety	6
Troubleshooting	6
Warranty.....	8

PARTS

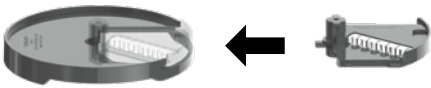
1. Blade Holder Disc
2. Grating Blade Assembly
3. Crinkle-Cut Blade Assembly (3mm)
4. French Fry Blade Assembly (5mm)
5. Julienne Blade Assembly (3mm)
6. Storage Case



ASSEMBLING THE MULTIFUNCTIONAL DISC

1. Select the blade assembly you would like to use.
2. Hold the blade holder disc in one hand.
3. Using your other hand, slide the blade assembly into the blade holder disc until you hear a click. The blade assembly is now in place.

Note: You may use the finger notch on the blade assembly to aid in holding/sliding the blade assembly into the blade holder disc (finger notch is not included on the grating blade assembly).

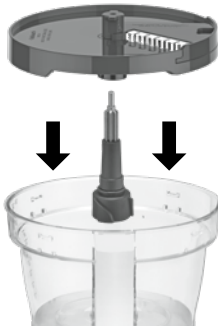


ASSEMBLING THE MULTIFUNCTIONAL DISC IN THE WORK BOWL

1. With the work bowl on base, insert stem adapter.
2. Carefully place assembled Multifunctional Disc onto the stem adapter with the Cuisinart logo on the blade holder disc facing up.

Note: Always use caution when handling the assembled Multifunctional Disc as the blade is very sharp.

3. Place the work bowl cover over the work bowl with the feed-tube assembly shifted slightly to the right of the handle. Once the cover is fully seated, rotate the cover clockwise to engage the cover-locking mechanism and interlock. To remove the cover, rotate it counterclockwise to disengage the interlock and locking mechanism.




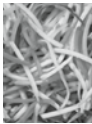





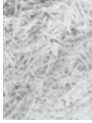
USING THE MULTIFUNCTIONAL DISC

The Multifunctional Disc produces custom cuts when used with your Cuisinart Core Custom® Food Processor. To achieve the perfect cut — and prevent damage to the blades and food processor — it's important to always apply the correct amount of pressure when guiding food through the feed tube. When using the pusher never press down hard on the blade. For most foods, medium-firm pressure is ideal. The softer the food, the less pressure needed. As you continue to use the discs, you will get a better feel for the different amount of pressure required to yield the best results while protecting the unit.

Note: The high speed setting is recommended for all foods and blade assemblies.

- After prepping food for cutting, add it to the feed tube, making sure it fits the width without being too tightly packed. Excessive force shouldn't be needed to push food through, nor should food be so loose that it moves around freely inside the feed tube.
- The julienne, french fry, and crinkle cut blades produce a variety of cuts for fruits and vegetables. Never press down hard on the blade.
- When using the julienne, french fry, and crinkle-cut blade assemblies, apply medium to firm pressure to achieve the best results. Do not stack food more than two layers deep when using the julienne, french fry, and crinkle-cut blades.
- The grating blade should be used for cheese.
- When using the grating blade assembly, apply light to medium pressure to achieve the best results. Never press down hard on the blade.
- When processing cheese with the grating blade assembly, always clean the underside of the assembled disc between uses. Clear food debris from the top and bottom of the disc/blade assemblies between uses. If debris does not loosen easily, remove the entire disc and clean it carefully before reattaching and resuming use.

BLADE GUIDE

Types of Cuts	Cutting Tips	Suggested Foods	How to Serve
<p>Julienne (3mm)</p>  <p>Cut example:</p> 	<p>Foods should lie in the feed tube horizontal to the disc. Always trim foods to fit snugly in the large feed tube. To achieve even cuts, do not stack food more than two layers deep and use medium to firm pressure when processing.</p>	<p>Carrots, parsnips, zucchini, eggplant, radishes, jicama, winter squash (peeled), potatoes, sweet potatoes, yams, apples, pears.</p>	<p>This blade cuts food into the traditional matchstick cut. Use julienned vegetables in stir-fries, raw salads, or roasted for tossing into pastas, or air-fried for crispy toppings to any dish.</p>
<p>French Fry (5mm)</p>  <p>Cut example:</p> 	<p>Foods should lie in the feed tube horizontal to the disc. Always trim foods to fit snugly in the large feed tube. To achieve even cuts, do not stack food more than two layers deep and use medium to firm pressure when processing.</p>	<p>Russet potatoes, sweet potatoes, yams, winter squash (peeled), jicama, yuca, zucchini, eggplant, parsnips, apples, pears.</p>	<p>This blade cuts food into thin french-fry cuts. The obvious choice would be russet and sweet potatoes for french fries, but do not stop there. Use eggplant and zucchini for veggie "fries" in the AirFryer, or even apples or pears for a crunchy after-school snack.</p>
<p>Crinkle Cut (3mm)</p>  <p>Cut example:</p> 	<p>For crinkle-cut rounds, foods should stand in the feed tube vertical to the disc. For best results use the small or medium feed tube to keep foods upright. Use medium to firm pressure when processing.</p>	<p>Cucumbers, radishes, carrots, medium to large pickles, potatoes, sweet potatoes, yams.</p>	<p>Perfect cut for adding some flair to a veggie platter. Potatoes can be used in a gratin-style dish or fried/air-fried for a quick and tasty snack.</p>
<p>Grating Disc</p>  <p>Cut example:</p> 	<p>For the best results, apply light pressure. When grating garlic or ginger, drop items into the feed tube while the unit is running on high speed. Use the pusher to gently press food against the grating blade.</p>	<p>Chocolate, ginger, garlic, hard cheeses (Parmesan, Asiago, Romano), cotija, crackers and crostini for flavored breadcrumbs, day-old or lightly toasted bread for plain breadcrumbs.</p>	<p>Use chocolate as a garnish for espresso drinks and hot chocolate, or on top of a decadent dessert. Ginger and garlic when grated are perfect for working into bases of many dishes and sauces. Cheese always tastes better when freshly grated, whether mixed into fillings for baked pastas or used as a topping on tacos, burritos, or other dishes.</p>

CLEANING, STORAGE, AND MAINTENANCE

- Using the finger notch on the blade assembly, remove blade assembly from the blade holder disc before cleaning (finger notch not included on grating blade assembly).
- All parts except the housing base of the food processor are dishwasher safe, and we recommend washing them in the dishwasher on the **top rack only**. Due to intense water heat, washing on the bottom rack may cause damage over time. Be sure to unload sharp blades and discs carefully from the dishwasher.
- To simplify cleaning, rinse the blade holder disc, and blade assemblies immediately after use so food won't dry on them.
- If you wash the Multifunctional Disc parts by hand, do so carefully. If necessary, use a brush. Do not leave them in soapy water where they may disappear from sight.

FOR YOUR SAFETY

Keep the disc and blade assemblies out of reach of children. Handle and store blades carefully. Their cutting edges are very sharp. Storing in the storage case is best.

- Handle and store the blade assemblies carefully, using the provided storage case. 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 disc is pushed down on the stem adapter as far as it will go.
- When using the Multifunctional Disc, always use the pusher. Never put your fingers or spatula into the feed tube.
- Always wait for the disc to stop spinning before you remove the pusher assembly 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 Multifunctional Disc.
- Be careful to prevent the disc from falling out of the work bowl when emptying the bowl. Remove the stem adapter with disc before tilting the work bowl.

TROUBLESHOOTING

1. Problem: Food is stuck in the blade.

Solution:

- Unplug unit and carefully remove the Multifunctional Disc from the unit. Holding the blade holder disc with the Cuisinart logo facing up, use a firm utensil, such as a fork or spatula, to push the food clockwise, away from the blade. This should dislodge the stuck food.



2. Problem: Pieces of food are not evenly cut.

Solutions:

- Pack food items to fill the width of the feed tube.
- Use no more than two layers of food at a time when cutting food that is horizontal to the blade. Packing the feed tube too much will produce uneven cuts.
- In most cases, use medium-firm pressure when processing fruits and vegetables. Be sure to use even pressure as needed to continuously feed food.

WARRANTY

Limited 18-Month Warranty

This warranty is available to only to U.S. consumers who purchase products directly from Cuisinart® or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart Core Custom® Accessories Multifunctional Disc Set for the FP-130, FP-110, and FP-145WS Core Custom® Series Food Processors that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart Core Custom® Accessories Multifunctional Disc Set for the FP-130, FP-110, and FP-145WS Core Custom® Series Food Processors will be free of defects in materials and workmanship under normal home use for 18 months from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart Core Custom® Accessories Multifunctional Disc Set for the FP-130, FP-110, and FP-145WS Core Custom® Series Food Processors should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, please fill out the product inquiry form at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>. Or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Your Cuisinart Core Custom® Accessories Multifunctional Disc Set for the FP-130, FP-110, and FP-145WS Core Custom® Series Food Processors has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts, or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the service to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

©2023 Cuisinart
Glendale, AZ 85307
Printed in China

23CE087103

G IB-17775-ESP-A