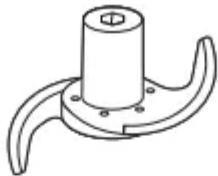
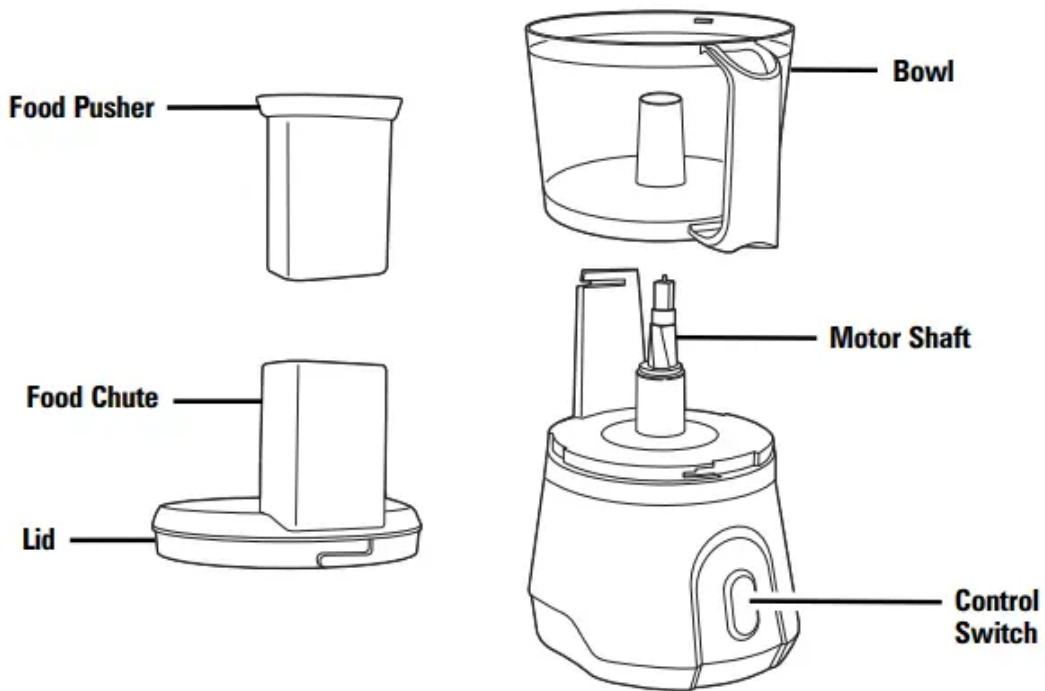


Parts and Features

Before First Use: Unpack processor. Handle blade and disc(s) carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse, then dry. These parts can also be placed in the top rack of a dishwasher.



Chopping/Mixing Blade

Use to coarsely chop, mince, knead, mix, or puree food.



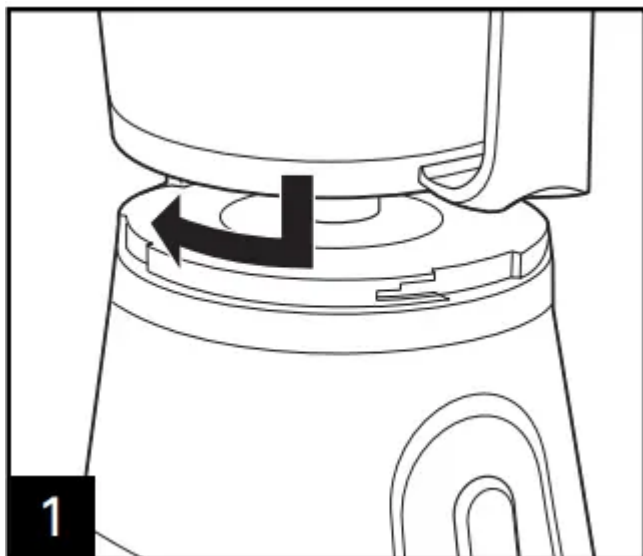
Reversible Slicing/Shredding Disc

Use to shred cheese or to slice or shred a variety of foods (such as potatoes, pepperoni, carrots, or celery).

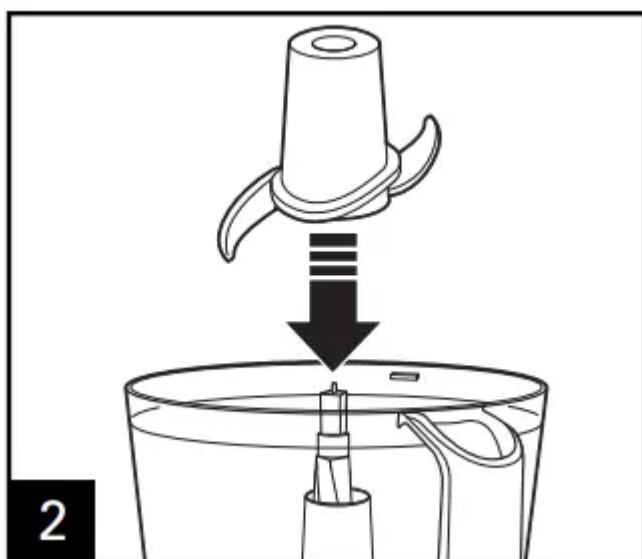
How to Use Chopping/Mixing Blade

WARNING Laceration Hazard. Handle blade carefully; it is very sharp.

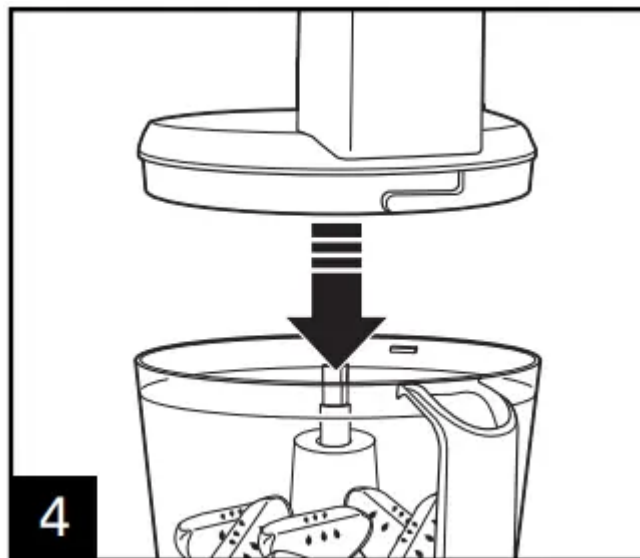
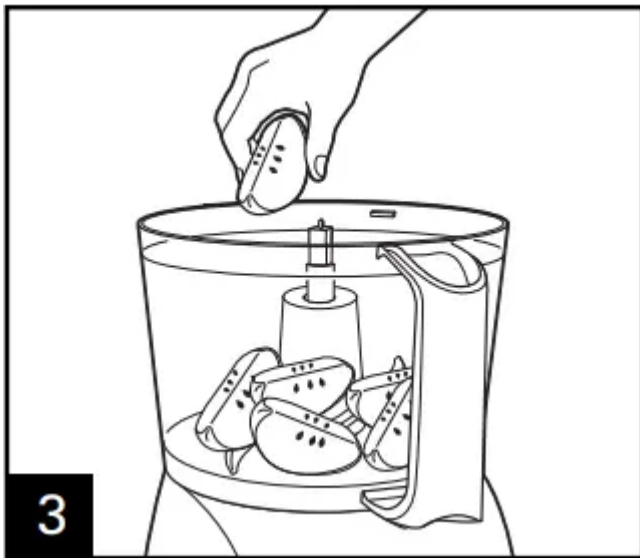
Make sure control switch is turned to OFF and unit is unplugged. NOTE: Operate using only one blade or disc at a time.



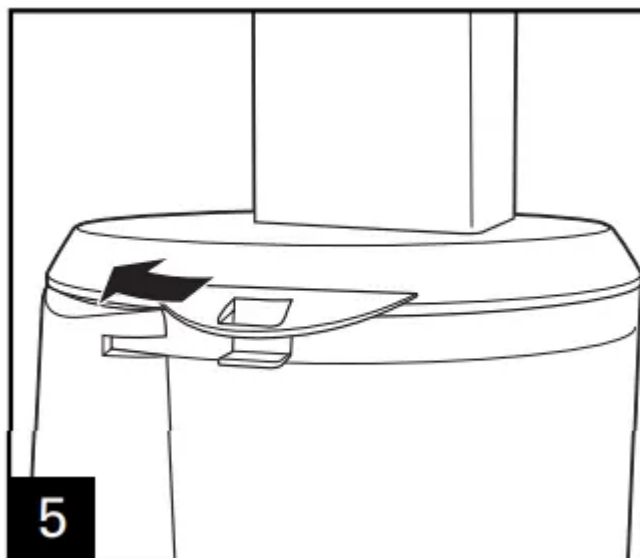
Align bowl and base. Turn bowl clockwise to lock into place. NOTE: Unit will not work unless bowl is locked.



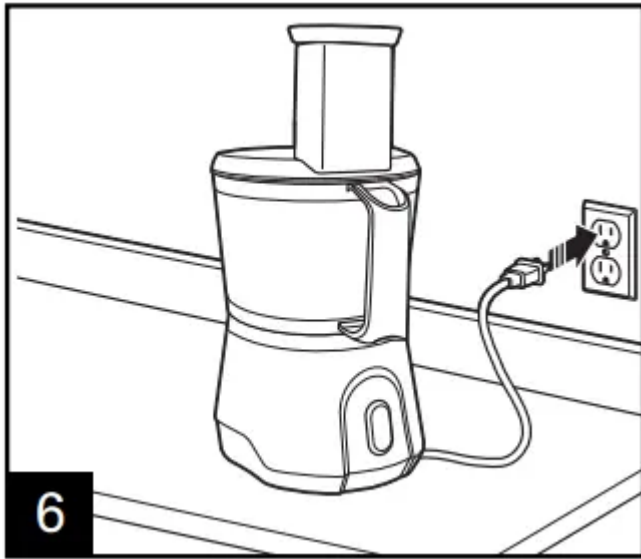
Carefully place blade onto motor shaft.



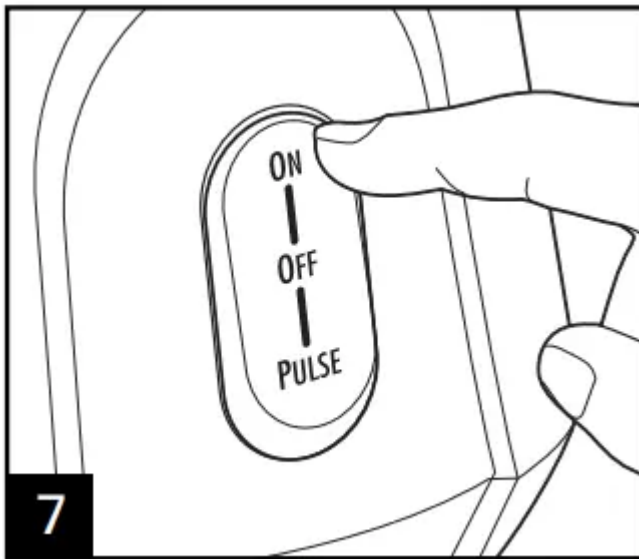
Align lid and bowl.



Turn lid clockwise to lock into place. NOTE: Unit will not work unless lid is locked.

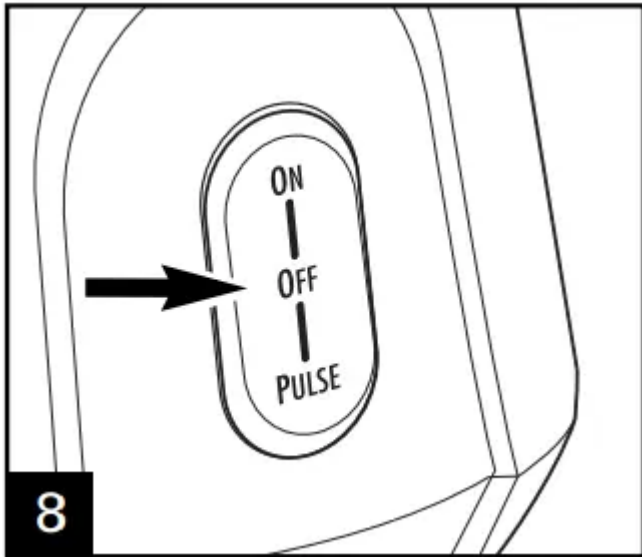


Place food pusher in food chute. Always use food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.

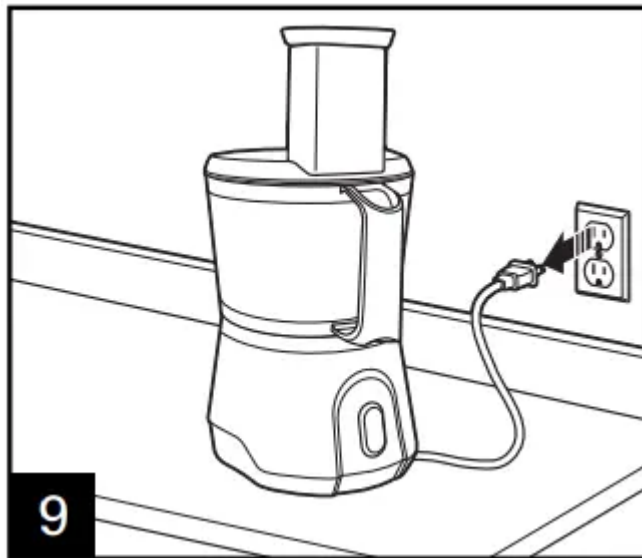


Select ON or PULSE on control switch. ON: Processor will run continuously. PULSE: For instant on and off control.



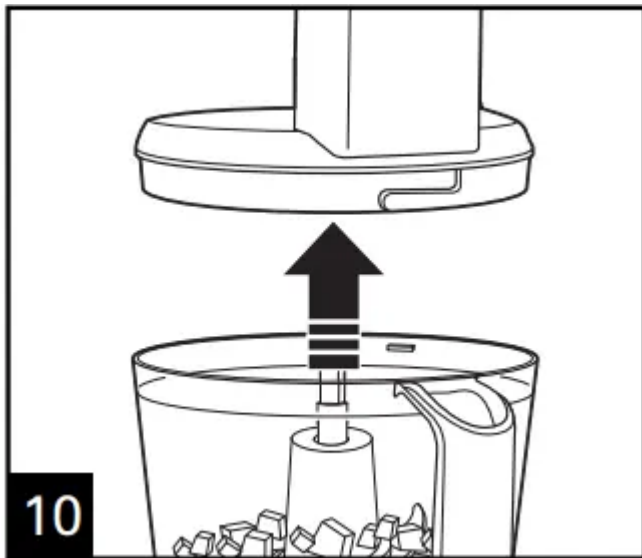


When finished, turn to OFF and unplug.

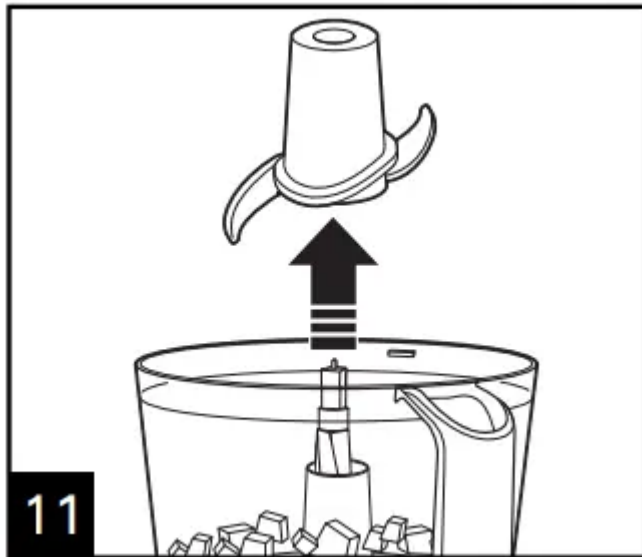


WARNING! Laceration Hazard: Always wait until blade has stopped moving before removing lid.

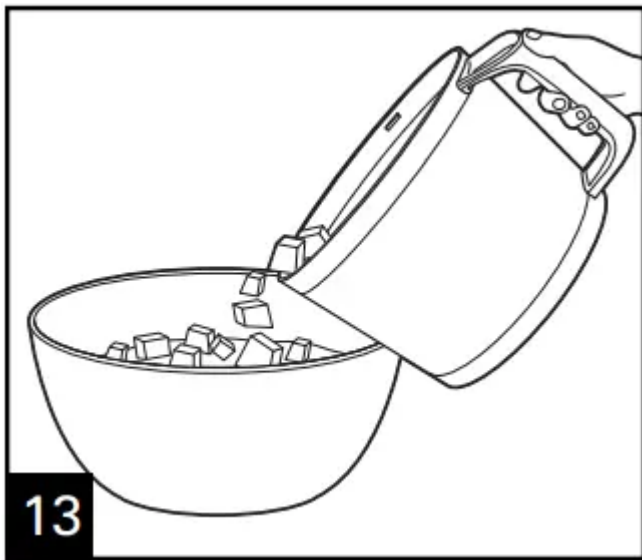
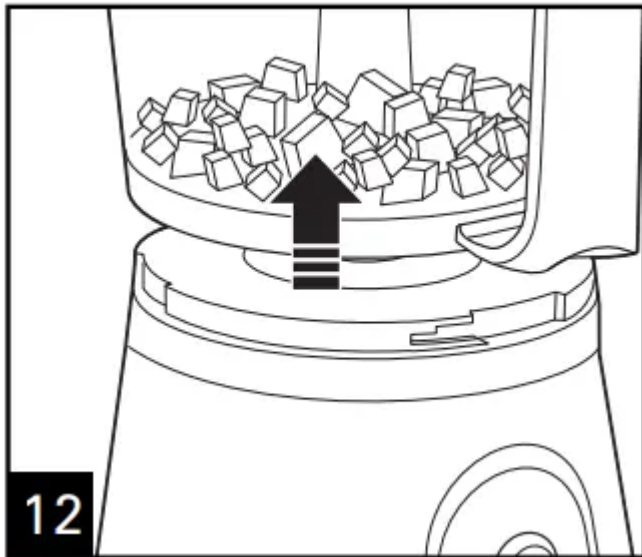




Always remove the lid before removing bowl to avoid possible damage to the appliance.

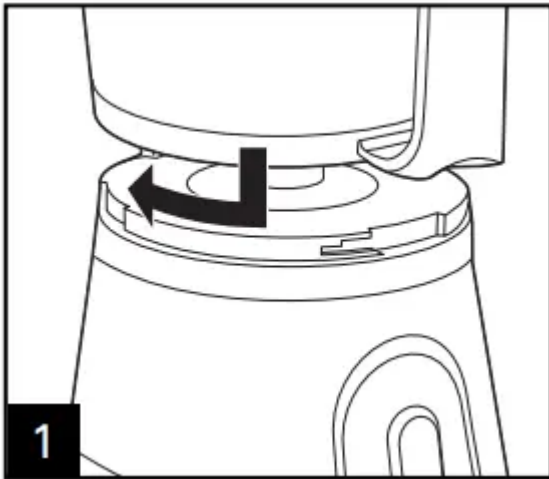


Carefully remove blade from motor shaft.



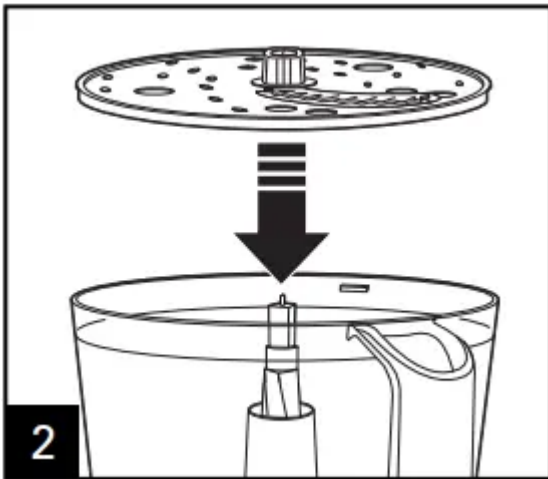
How to Use Slicing/Shredding Disc

Make sure control switch is turned to OFF and unit is unplugged. NOTE: Operate using only one blade or disc at a time.

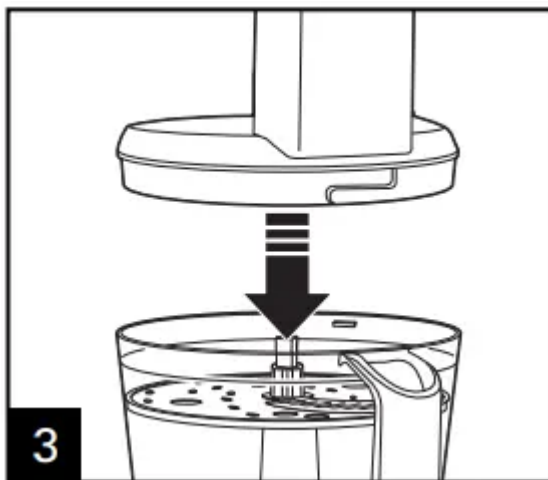


Align bowl and base. Turn bowl clockwise to lock into place.

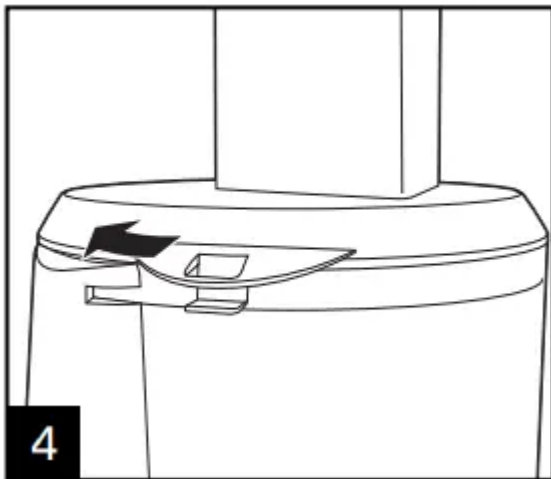
NOTE: Unit will not work unless bowl is locked.



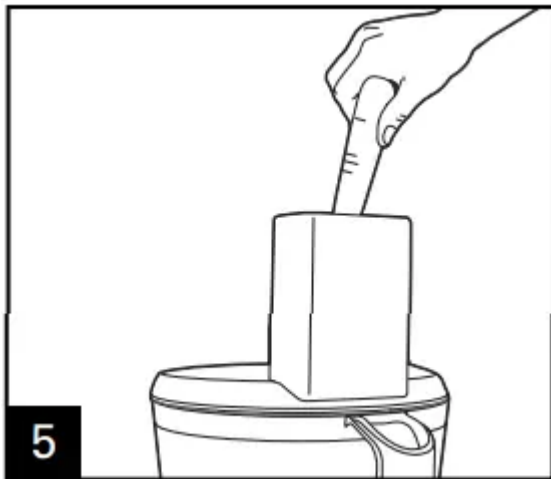
Carefully place disc onto motor shaft with desired side (Slice or Shred is stamped on each side of the blade) facing UP.



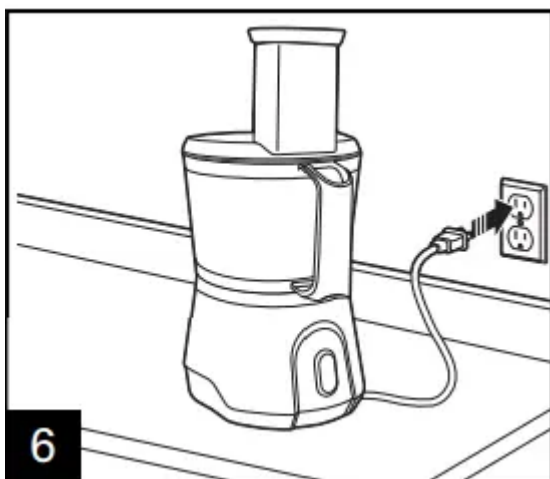
Align lid and bowl.

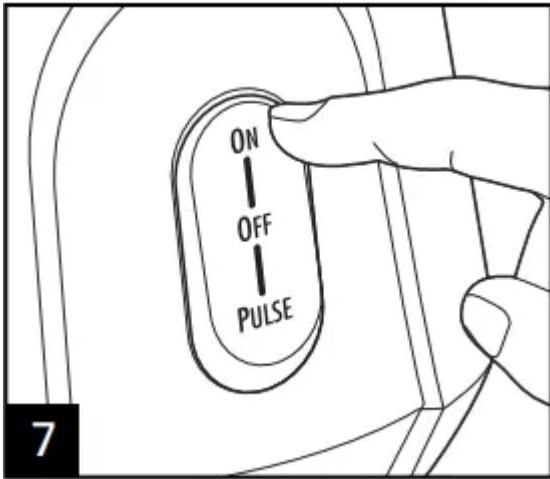


Turn lid clockwise to lock into place. NOTE: Unit will not work unless lid is locked.

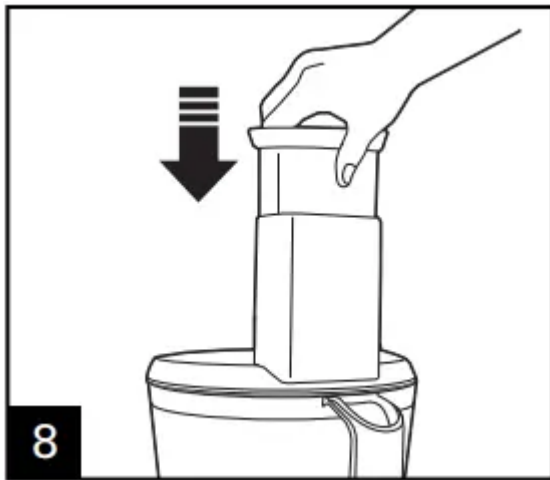


Cut food to fit food chute. Fill chute with food.

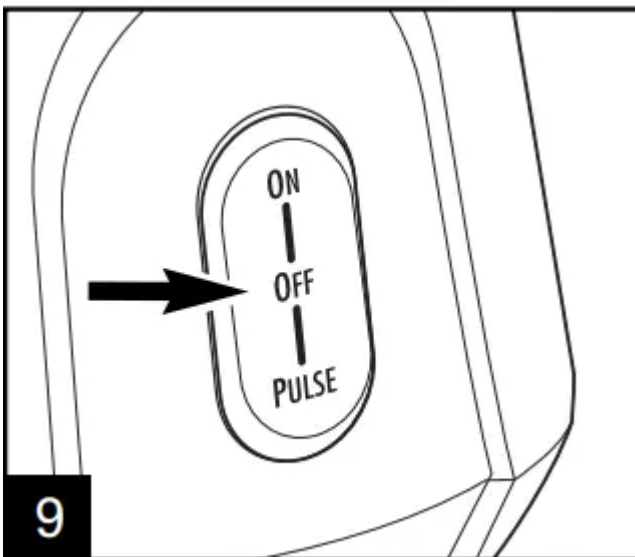




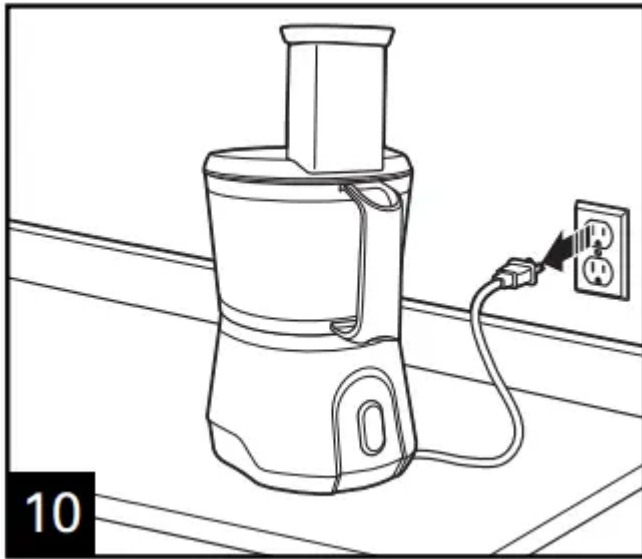
Select ON or PULSE on control switch. ON: Processor will run continuously. PULSE: For instant on and off control.



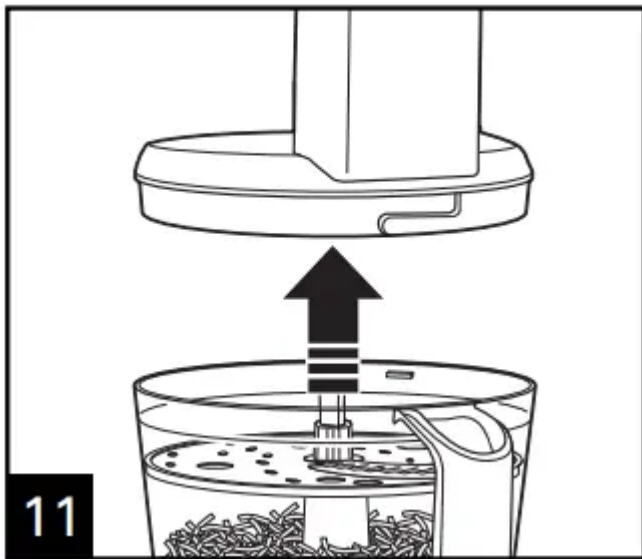
Always use food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.



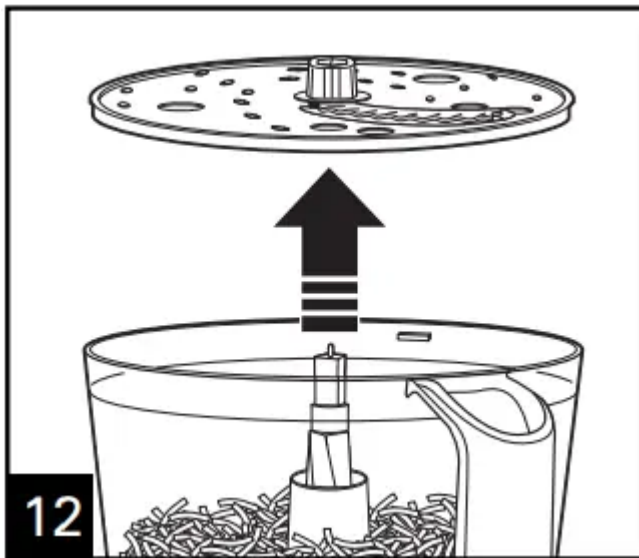
When finished, turn to OFF and unplug.



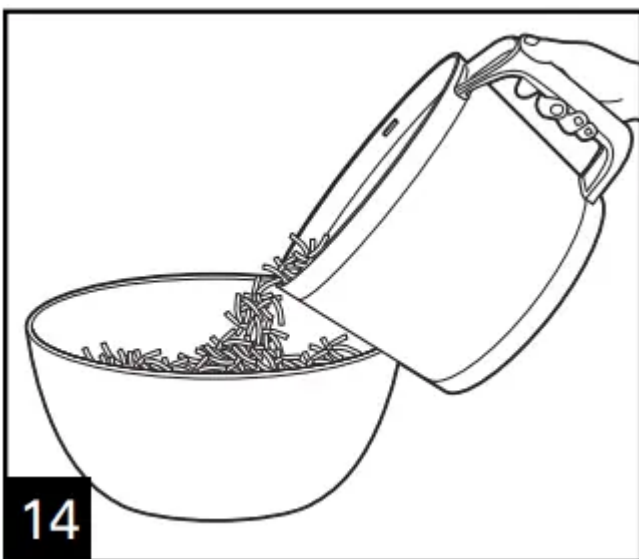
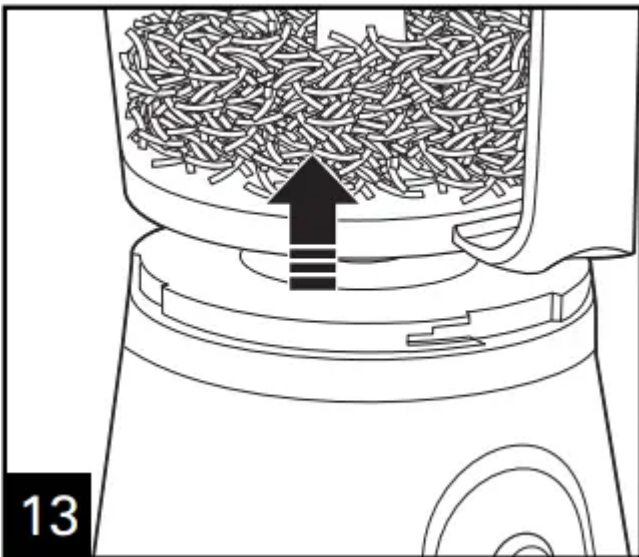
WARNING! Laceration Hazard: Always wait until blade has stopped moving before removing lid.



Always remove the lid before removing bowl to avoid possible damage to the appliance.



Carefully remove blade from motor shaft.



Tips and Techniques

- For a more uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5-cm) pieces before processing with chopping/mixing blade and leave room in the bowl for the food to be tossed around.
- This food processor is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, do not use your food processor for the following: grinding grain, coffee beans, or spices; slicing frozen meat; or crushing ice.
- When chopping foods, pulsing on and off will produce the best results.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. If unit is operated for 2 minutes continuously, let the processor rest about 4 minutes before continuing.
- Do not puree or mash starchy vegetables like potatoes as they are easily overprocessed and will turn gummy.
- To slice or shred cheese, select firm cheese like cheddar, Monterey Jack, or Swiss. For best results, process cheese that is well-chilled.
- The reversible slicing/shredding disc has a slicing blade on one side and shredding teeth on the other. The name stamped on the blade, facing up, is the function selected. Place on motor shaft with desired cutting edge facing up.
- To julienne vegetables, slice and then remove from bowl. Restack the vegetables. Pack into food chute with slices vertical. Slice again to make matchstick-cut vegetables.

Processing Charts

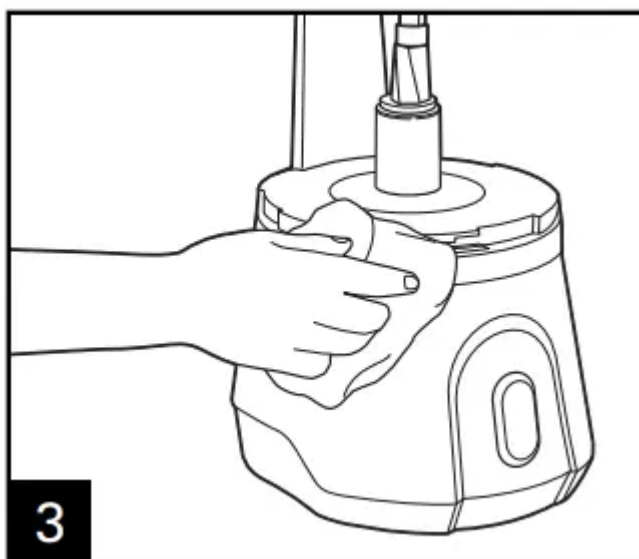
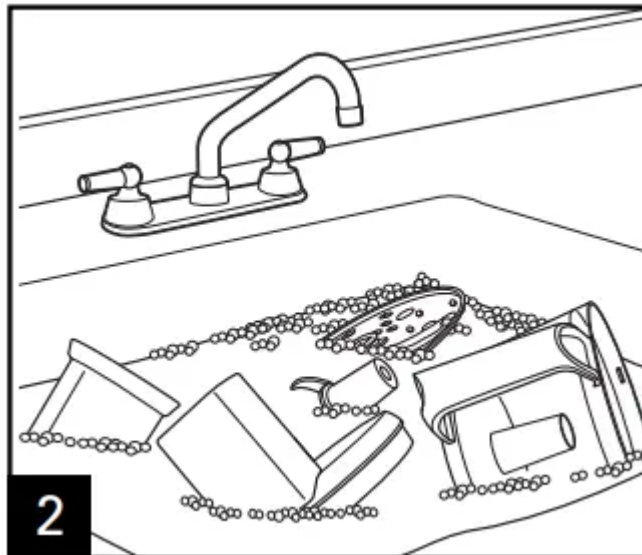
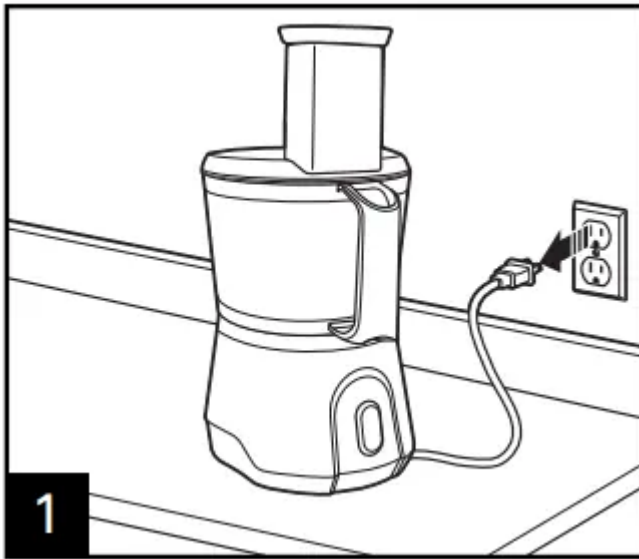
Disc attachments are reversible and labeled. This label should face UP for the desired function. When using disc attachments, do not process past the MAX LEVEL on the bowl.

ATTACHMENT	FOODS
Chopping/Mixing Blade	Chop: nuts, meat, garlic, onions, peppers, celery, herbs, bread (for crumbs), crackers Mince/Puree: vegetables, fruit Mix: salad dressings Puree: soups, sauces Grate: cheese such as Parmesan (chilled)
Slicing Disc (slicing side facing UP)	Cucumbers, apples, mushrooms, carrots, potatoes, cabbage, tomatoes, pepperoni, peppers, radishes, firm cheeses (chilled)
Shredding Disc (shredding side facing UP)	Cabbage, potatoes, carrots, cheese (chilled)

For best results do not exceed the following amounts when chopping, mincing, or pureeing with the chopping/mixing blade.

FOOD	MAXIMUM AMOUNT
Fruits and Vegetables	2 to 3 cups (500 ml to 750 ml) (cut in 1" [2.5-cm] cubes)
Meats	1 lb. (450 g) (cut in 1" [2.5-cm] cubes)
Parmesan or Romano Cheddar, Jack, Mozzarella	5 ounces (140 g) (cut in 1" [2.5-cm] cubes) 8 ounces (226 g) (cut in 1" [2.5-cm] cubes)
Crackers	10 cups (2.3 L) (can fill bowl and lid up into chute)

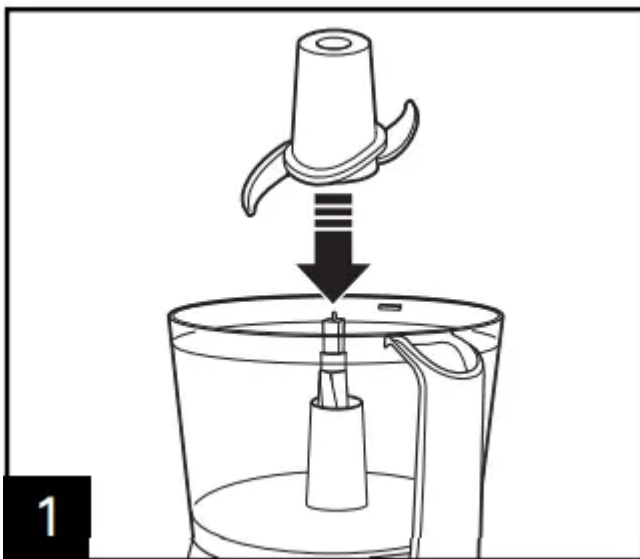
Cleaning and Care



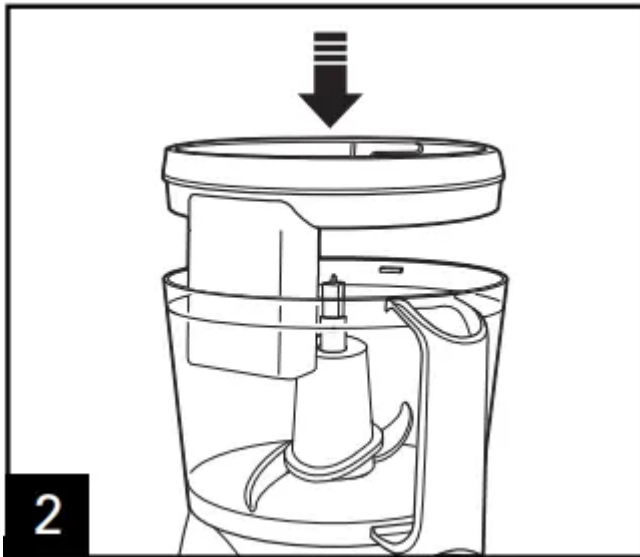
Wipe base, control switch, and cord with a damp cloth or sponge. To remove stubborn soil, use a mild nonabrasive cleanser.



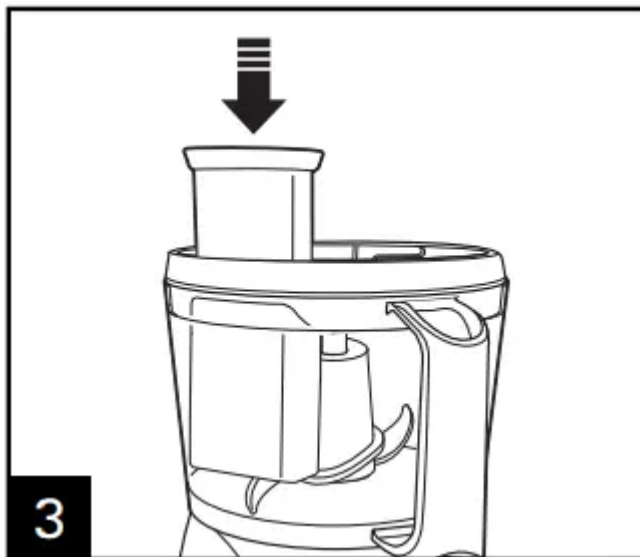
Space-Saving Storage



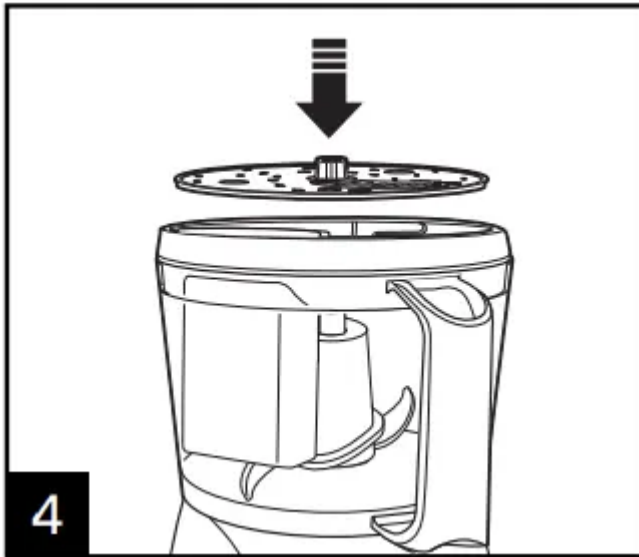
Place chopping/mixing blade on motor shaft.



Flip lid upside down and place in bowl.



Place food pusher in food chute.



Slide slicing/shredding disc onto motor shaft.

CAUTION! Laceration Hazard. Store sliding/shredding disc with slicing side down. Handle carefully.

Troubleshooting

POTENTIAL PROBLEM	PROBABLE CAUSE
Unit does not operate on any speed or Pulse.	<ul style="list-style-type: none"> • Is the unit plugged in? Does the outlet work? • Are the bowl and lid locked in place? See How to Use sections.
Food is not sliced or shredded uniformly	<ul style="list-style-type: none"> • Packing too much food in the food chute or pushing too hard on the food pushers may cause the processed food to be irregularly sliced or shredded. Refer to the food processing charts for recommended sizes and quantities.
Unit stops and will not come back on.	<ul style="list-style-type: none"> • Are the bowl and lid locked in place? They may have moved slightly during processing. See How to Use section. • Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker. • Turn unit OFF, allow to stand for 3 to 4 minutes, and then turn back ON. If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call the Customer Service number to get the name of your nearest Authorized Service Center.
Unit has a burning smell.	<ul style="list-style-type: none"> • There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit and IMMEDIATELY call the Customer Service number.
Motor seems weak.	<ul style="list-style-type: none"> • Are you using the recommended food size and quantity to be processed? Refer to the Processing Charts for recommended food sizes and speeds.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

