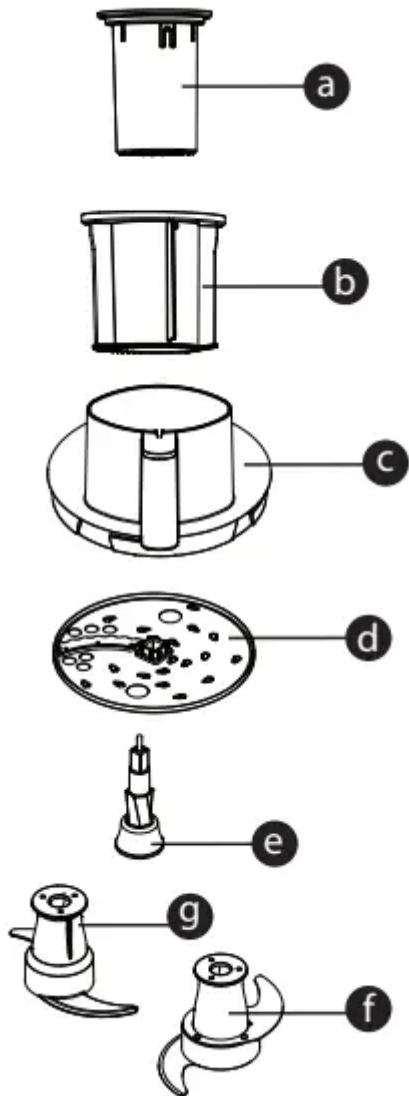
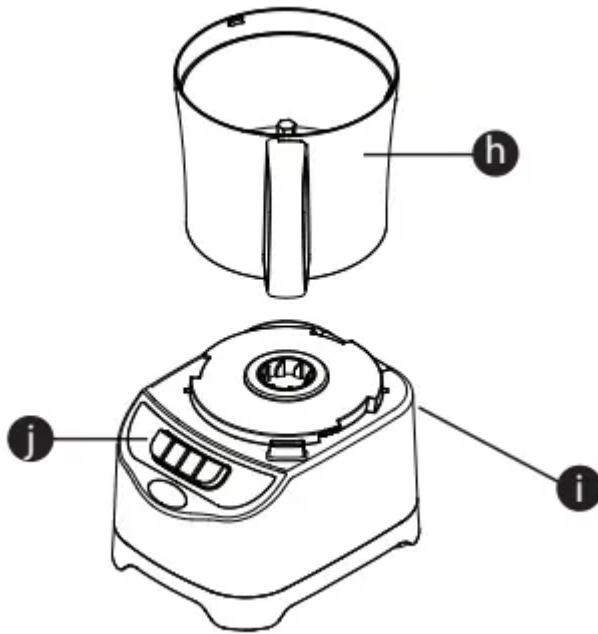


LEARNING ABOUT YOUR 10 CUP FOOD PROCESSOR





a. Small Food Pusher

b. Large Food Pusher

c. Food Chute Lid

d. Reversible Slice/Shred Disc

e. Disc Stem

f. Dough Blade

g. Multi-purpose Blade

h. Bowl

i. Base

j. Control panel

Using Your Food Processor

NOTE: Do not attempt to chop ice in this food processor; it will damage the bowl, dull the Chopping Blade. This unit will not whip cream, beat egg whites, grind coffee beans, spices or other items with high oil content, or slice or shred hard-cooked eggs, marshmallows, or soft cheeses.

CAUTION: For your protection, this unit has an interlock system. The processor will not operate unless the bowl is properly locked onto the base, cover is properly locked onto the bowl and large food pusher is engaged in chute. Do not attempt to operate the unit without the bowl lid, bowl and food chute correctly in place. Be sure base is on a flat, dry and clean surface before you begin processing.

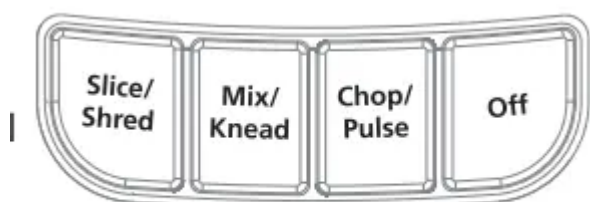


Figure 1

1 Using the PULSE control: You can control the texture of processed foods better by using the PULSE button on your food processor. Simply press and release to quickly turn the food processor on and off. This allows you to check processed results and control the consistency. For longer processing, continue pressing the PULSE button.

2 Using the additional buttons: Add ingredients through the feed tube; remove the pusher and fill the feed tube as directed (see How to Slice or Shred). Engage the pusher and press the desired function button. The motor will start. Press the Pusher firmly down until all ingredients have passed into the work bowl. Remove the Pusher and refill ingredients as needed. Press the OFF button when finished.

3 OFF Setting: Press the OFF button in between jobs to stop the food processor. When not in use, the appliance should always be unplugged.

How to Assemble the Bowl

WARNING: Be sure the unit is unplugged before putting on or taking off any parts.

Put the bowl on top of the food processor base, with the work bowl handle to the right. Turn the bowl clockwise until the bowl clicks into place. The handle should now be to the right of the control panel. (Figure 2)

Select the appropriate attachment and assemble onto food processor as directed in the chopping, kneading or slicing/shredding sections. Place food or dough in bowl if using multipurpose blade or dough blade.

NOTE: There is only one position for the bowl to lock onto the base. The unit will not operate if the bowl does not lock onto the base.

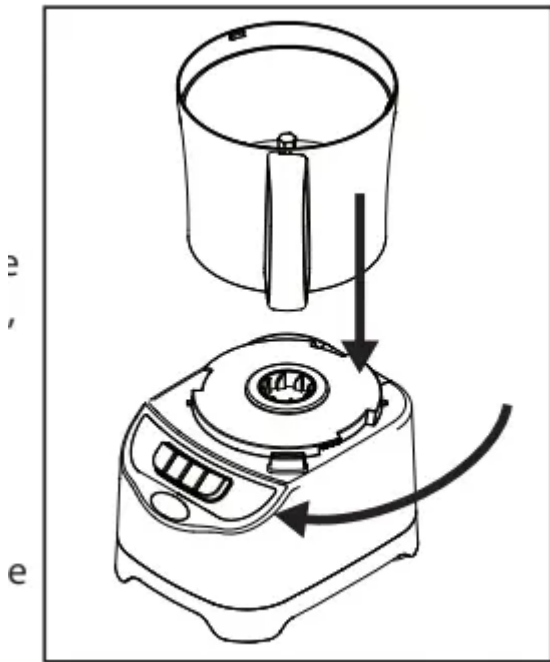


Figure 2

How to Lock the Cover

Place the lid on the bowl. Turn clockwise until the lid clicks into place; the arrow on the lid will line up with the arrow on the handle. Your food processor features a safety interlock system. The unit will not operate unless the bowl and bowl cover are properly aligned and locked into place and the large food chute is engaged. (Figure 3)

NOTE: Bowl must be locked into base before cover can be locked into position.

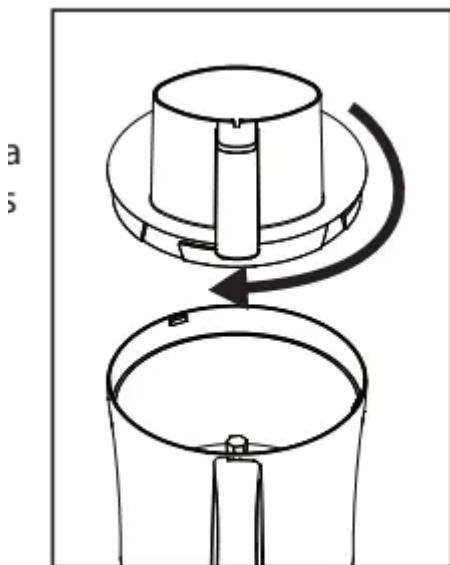


Figure 3

How to Chop

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

Multipurpose Blade;

Use multipurpose blade for chopping, mixing, blending, pureeing and preparing puff pastry, crumbs and short crust pastry.

- 1 Lock the bowl onto base. (See “How to Assemble the Bowl”)
- 2 Take the disc stem and slide it onto the center post. Then grasp the multipurpose blade by its stem and slide over the disc stem. (Figure 4) **CAUTION:** Chopping Blade is very sharp, use caution when handling.
- 3 Place food into bowl.
- 4 Lock cover onto bowl. (See “How to Lock the Cover”)
- 5 Place the food pusher into the feed tube.
- 6 Plug the cord into an electric outlet. Use the Food Guide to prepare food for chopping.

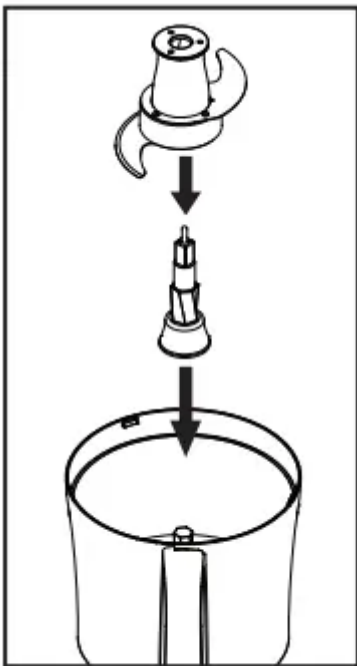



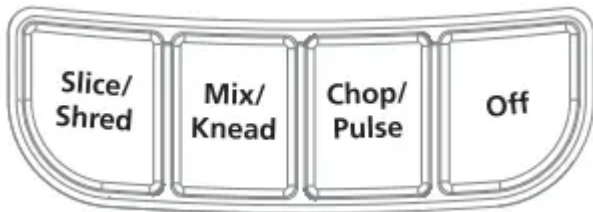
Figure 4

7 Press the Slice/Shred, Mix/Knead, or Chop/Pulse button. When using the Chop/Pulse setting, hold down the Chop/Pulse button for about 2–3 seconds at a time, check results and repeat if desired.

8 When finished processing, press the OFF button and allow the chopping blade to stop rotating.

9 Twist the cover counter-clockwise to remove lid.

10 Hold the disc stem with multi purpose blade attached by its stem and remove. Unlock the bowl by turning it counter- clockwise towards the UNLOCK  mark, and lift off. Empty the processed food.



How to Knead Dough

NOTE: Never try to process dough that is too stiff to knead comfortably by hand.

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

Dough Blade: Use the dough blade for kneading bread dough and for mixing batters and cake mixtures.

1 Lock the bowl onto base. (See “How to Assemble the Bowl”)

2 Take the disc stem and slide it onto the center post. Then grasp the dough blade by its stem and slide over the disc stem (Figure 5).

CAUTION: Dough blade is sharp; handle with care.

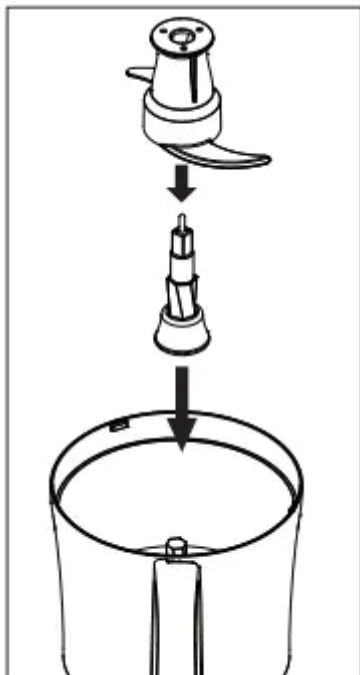


Figure 5

3 Place all the dry ingredients into the bowl.

4 Lock cover onto bowl. (See “How to Lock the Cover”)

5 Place the food pusher into the feed tube.


6 Plug the cord into an electric outlet.

7 Press the Mix/Knead for continuous processing or the Chop/Pulse button for short processing tasks. When using the Chop/Pulse setting, hold down the PULSE button for about 2-3 seconds at a time, check results and repeat if desired.

NOTE: All liquid ingredients should be added through the food chute while unit is processing. Add liquid in a slow, steady stream for even distribution. It is important to add enough liquid to make the dough soft enough to knead. Kneading dough that is too stiff can strain the machine.

8 When finished processing, press the OFF button and allow the dough blade to stop rotating.

9 Twist the cover counter-clockwise to remove lid.

10 Hold the disc stem with dough blade attached by its stem and remove. Unlock the bowl by turning it counter-clockwise towards the UNLOCK  mark, and lift off. Empty the processed food.

How to Slice or Shred

CAUTION: Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

Reversible Slicing and Shredding Disc: Use these discs for slicing and shredding meats, fruits, vegetables, cheeses and more.

1 Lock the bowl onto base. (See “How to Assemble the Bowl”)

2 Slide the Disc Stem onto the center post of the base. With the desired side facing up (slicing or shredding), push the slice/shred disc onto the disc stem (Figure 6).

CAUTION: Use caution when handling disc, blades are extremely sharp.

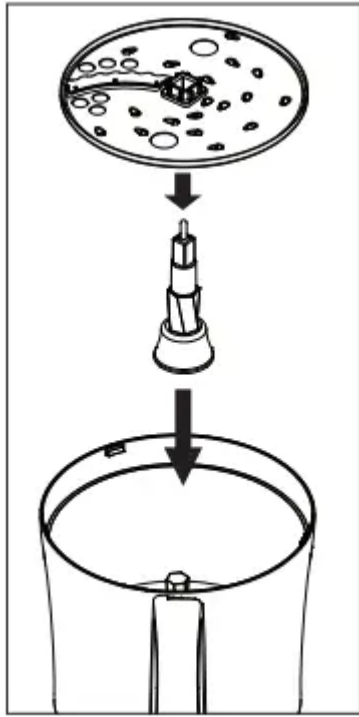



Figure 6

3 Lock cover onto bowl. (See “How to Lock the Cover”)

4 Plug the cord into an electric outlet. Turn machine on by pressing the HIGH or LOW buttons.

5 Put ingredients in the feed tube and press the food pusher lightly onto the ingredients (Figure 7). The small pusher should only be used in combination with the large pusher. Do not use this piece by itself.

7 When finished processing, press the OFF button and allow the disc to stop rotating. Twist the cover counter-clockwise to remove lid.

8 Carefully remove the Shredding Disc. Unlock the bowl by turning it counter-clockwise towards the UNLOCK  mark and lift off. Empty the processed food.

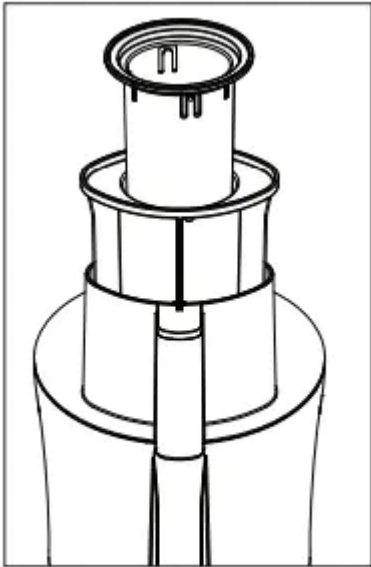


Figure 7

NOTE: Use GENTLE force to press down on the food pusher. Excessive force could cause damage to the disc.

- Press the ingredients down slowly and steadily with the pusher.
- When necessary, precut large chunks of food to fit the size of the feed tube.
- For best results, fill the feed tube evenly.
- When processing large quantities, process small batches at a time and empty the bowl between batches.

Helpful Hints

- Never attempt to process any food that cannot be cut with a sharp knife.
- When mincing garlic, fresh herbs or small quantities of foods, add to feed tube with multipurpose blade in place and processor running. Make sure bowl and all parts are very dry before processing garlic or fresh herbs.
- To chop nuts, use multipurpose blade and the pulse setting. Use short pulses. Process smaller batches for coarser texture.
- Let hard cheeses, such as Parmesan and Romano, come to room temperature before processing. Freeze soft cheeses, such as cheddar and mozzarella, for 10 to 15 minutes before processing.
- Make sure uncooked meats and poultry are very cold before processing.
- Do not overfill processing bowl. Fill no more than 1/3 to 1/2 full when chopping. The bowl can hold up to 10 cups of dry ingredients or 2 cups liquid.

- Position the slicing and shredding discs so that cutting surfaces are to the right of the feed tube. This will allow one full rotation of the blade before contacting food.
- When processing several slices or pieces of food, put as many pieces as will fit in feed tube together to help hold each other in place.
- This food processor is NOT designed to grind coffee beans or spices or crush ice.
- Most foods can be processed in 10 to 30 seconds, depending on the quantity. For large quantities, process in several batches. Let the processor rest about 1 minute between batches.
- If the food processor suddenly stops running, turn the unit OFF and unplug. Let the unit cool down for 15 minutes and restart.
- A food processor is not recommended for making Italian meringue (a meringue made by using hot sugar syrup).
- Hot liquids (less than 176°F) and hot foods can be processed in the bowl.
- Be sure to process small amounts of liquids—2 cups or less at a time. Larger amounts may leak from the bowl.

Care & Cleaning

NOTE: Do not attempt to sharpen the cutting edges of the chopping blade or the reversible disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

Cleaning

1 Before cleaning, be sure the unit is switched off and the cord is unplugged.

2 Whenever possible, rinse parts immediately after processing for easy cleanup.

3 Wipe the base, control panel, and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the base in liquid.

4 All removable parts can be washed by hand or in a dishwasher, top rack.

- If washing by hand, wash in hot sudsy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the bowl and food chute/cover, this type of brush will also help prevent cutting yourself on the sharp chopping blade and slice/shred disc.

- If washing in a dishwasher, place removable parts on the top rack only – not in or near the utensil basket.

5 Do not use rough scouring pads or cleansers on any plastic or metal parts.

6 Do not fill the bowl with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the bowl. To remove stains, make a paste of 2 tablespoons

(30ml) baking soda and 1 tablespoon (15ml) warm water. Apply the paste to the stains and rub with a cloth. Rinse with sudsy water and dry.

Care

Any other servicing should be performed by an authorized service representative. Please see warranty section for further information.

Chopping Guide

- Baby Food
 - Up to 4 cups (1000ml)
 - Add up to 4 cups (1000ml) cooked vegetables and/ or meat in a bowl, along with $\frac{1}{4}$ cup (60ml) liquid per cup of solid food, process continuously to desired fineness.
- Bread Crumbs
 - Up to 5 slices
 - Cut either fresh or dry bread slices into $1\frac{1}{2}$ –2 inch (3.75–5cm) pieces. Add to bowl and process to fine crumbs.
- Cookie/Cracker Crumbs
 - Up to 5 cups (1250ml)
 - Use for crumbing Graham Crackers, Chocolate or Vanilla Wafers. Break larger crackers into $1\frac{1}{2}$ –2 inch (3.75–5cm) pieces. Add to bowl and process until fine.
- Cranberries, minced
 - 3 cups (750ml)
 - Pulse to chop to desired fineness. Can also add sugar to make Cranberry Relish.
- Eggs, chopped
 - Up to 12
 - Peel, dry and halve hard-cooked eggs. Add to bowl, Pulse to chop, checking fineness after 4–5 pulses.
- Garlic, minced
 - Up to 12
 - Be sure bowl is dry. Drop clove(s) down Food Chute while unit is running.

- Meat, chopped (raw or cooked)
 - Up to 2.5 cups (600ml)
 - Cut the meat into 1 inch (2.54cm) cubes. Add to bowl and pulse to chop.
- Mushrooms, chopped
 - Up to 12 medium
 - Halve large ones and add to bowl. Pulse to desired fineness.
- Nuts, chopped
 - 2 cups (300ml)
 - Add to bowl and pulse to chop
- Onions, chopped
 - Up to 2 large
 - Quarter, add to bowl. Pulse 1 or 2 times to coarsely chop. For green onions, up to 2 cups (500ml) cut into 1 inch (2.45cm) pieces.
- Parmesan or Romano Cheese, grated
 - Up to 1 1/2 cups (375ml)
 - Allow cheese to reach room temperature. Cut into 1 inch (2.54cm) cubes. Add to bowl and pulse to coarse chop. Process continuously to finely grate
- Parsley, chopped
 - Up to 2 cups (500ml)
 - Add to bowl and pulse to chop to desired fineness, about 10–15 seconds. Process other herbs in the same manner (Basil, Cilantro, Mint, etc.)
- Pepper, Green, Red, Yellow, chopped
 - Up to 1 Pepper
 - Cut into 1 inch (2.54cm) pieces. Add to bowl and pulse to chop.
- Soups, pureed or creamed
 - 2 cups (500ml)
 - Add up to 2 cups hot (less than 176°) vegetable soup for pureeing or creaming. Process to desired smoothness. Squash (Butternut), Pumpkin or Sweet Potatoes, pureed Up to 5 cups (1250ml) of 1 inch (2.54cm) cubes Add ¼ (60ml) cup of cooking liquid

- Strawberries, pureed
 - 2 cups (500ml)
 - Hull and halve large berries. Add to bowl and pulse to chop. Process continuously to puree.
- Tomatoes, chopped
 - 4 medium
 - Quarter tomatoes. Add up to 4 and pulse to desired size

Shredding Guide

- Cabbage
 - Use Shredding Disc for very fine cabbage or slaw. Cut into pieces to fit Chute. Shred using light pressure. Empty bowl as cabbage reaches Disc.
- Carrots
 - Position in Chute and shred.
- Cheese, cheddar Cheese must be well chilled.
 - Cut to fit Chute, use light pressure.
- Cheese, Mozzarella
 - Cut to fit Chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.
- Potatoes
 - Cut to fit Chute.
- Zucchini
 - Slice off ends, cut to fit Chute, either lengthwise or horizontally.

Slicing Guide

- Apple
 - Halve and stack horizontally in Chute. Use firm pressure.
- Cabbage/Lettuce
 - Halve head, cut to fit Chute
- Carrots
 - Cut to fit Chute.

- Celery
 - Remove string, pack Chute for best results.
- Cucumber
 - Cut to fit Chute if necessary.
- Mushrooms
 - Stack Chute with mushrooms on their sides for lengthwise slices.
- Onions
 - Halve and fill Chute, positioning onions upright for coarsely chopped results.
- Peaches/Pears
 - Halve and core. Position upright in Chute and slice using light pressure.
- Peppers, Green, Yellow, Red, etc.
 - Halve and seed. Fit pepper up bottom of Chute squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
- Pepperoni
 - Cut into 3 inch (8cm) lengths. Remove inedible casing.
- Potatoes
 - Peel if desired, cut large potatoes in halves, position in Chute.
- Strawberries
 - Hull. Arrange berries on their sides for lengthwise slices.
- Tomatoes
 - Use small tomatoes for whole slices, halve if necessary. Use gentle but firm pressure.
- Turnips
 - Peel, cut turnips to fit Chute.
- Zucchini
 - Slice off ends. Use small squash for whole slices; halve larger ones to fit Chute.

Kneading Guide

- Bread Dough
 - 4 cups flour (32 ounces) , yielding two 1 -pound loaves

- Pizza Dough
 - 3 cups flour (26 ounces), yielding three 12-inch pizzas
- Cake Batter
 - 1 box 18.5 oz. cake mix, batter for three 8-inch layers
- Cookie Dough
 - dough for about 50 cookies (2 pounds)

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.

