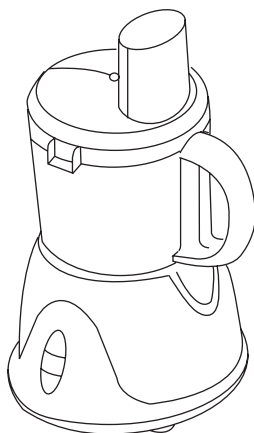
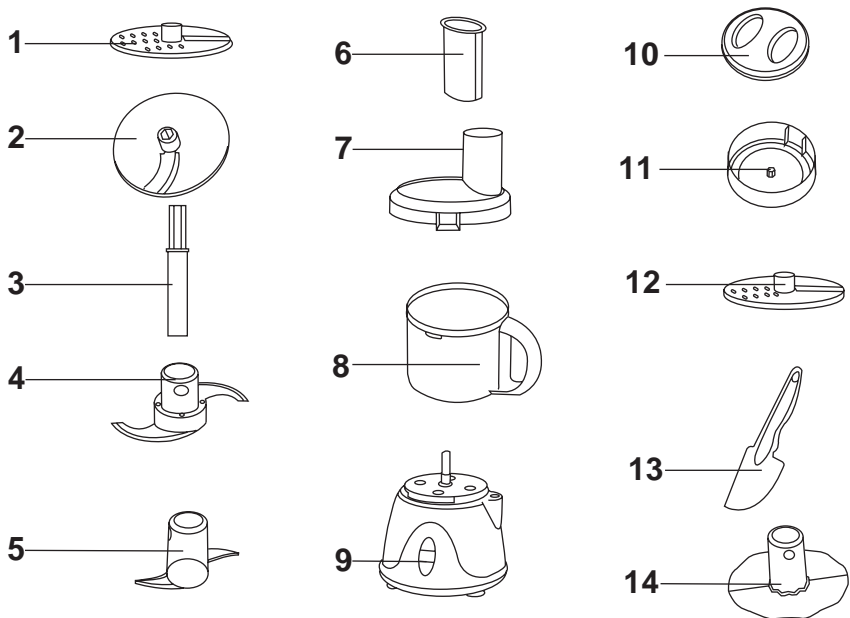


**FOOD PROCESSOR**  
**INSTRUCTION BOOK**

**ROBOT DA CUCINA**  
**ISTRUZIONI PER L'USO**





## ELECTRICAL CONNECTION (U.K. ONLY)

A) If your appliance come fitte with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitte, as below.

**WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitte when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer.

The colour of the correct replacement fuse cover is that as marked on the base of the plug.

B) If your appliance is not fitte with a plug, please follow the instructions provided below:

### IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Blue:	Neutral
Brown:	Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

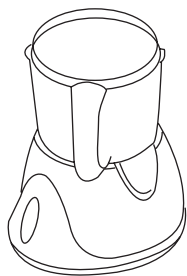


Fig.1

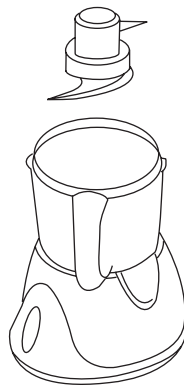


Fig.2

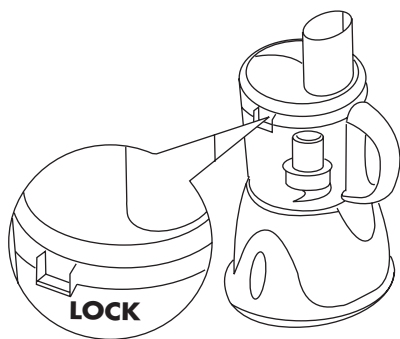


Fig.3

When using electrical appliances, basic safety precautions should always be followed, including the following.

- Read all instructions.
- To protect against risk of electrical shock, do not put base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from wall outlet. Never yank on cord.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

Return the appliance to an authorized service facility for examination, repair, or adjustment.

Or, call the appropriate toll-free toll-free number on the cover or this manual.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Keep hands and utensils away from moving blades or Discs while processing food to prevent the possibility of severe personal injury or damage to the food processor is not running.
- Blades are sharp. Handle carefully.
- Be sure to insert or remove Chopping Blade and Slice/Shred Disc by using hubs to avoid injury.

- To avoid injury, never place Chopping Blade or Slice/Shred Disc on Base without first putting Bow Bowl properly in place.

Make sure motor, Disc, and/or Chopping Blade have stopped completely before removing cover.

- Be certain cover is securely locked in place before operating appliance.
- Never feed food into chute by hand. Always use Food Pusher.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- This appliance is intended for household use only, not for commercial or industrial use.  
Use for anything other than intended will void the warranty.

#### **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.**



At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

## DESCRIPTION

- 1.Shred or slices Disc
- 2.French cutter disc
- 3.Disc stem
- 4."S" blade
- 5.Dough blade
- 6.Pusher
- 7.Lid
- 8.Bowl
- 9.Body
- 10.box cover
- 11.box
- 12.Thin slicing/fine shredding disc
- 13.Spatula
- 14.Beater

## BOTTOM COVER BODY

To reduce the risk of fire or electric shock, do not attempt to remove the bottom cover.

There are no user serviceable parts inside. Repair should be done only by authorized service personnel.

## ELECTRICAL CORD

The cord of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord.

If more length is needed or appropriate agency-approved extension cord rated no less than 6 amperes 230 volts.

When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it.

Handle cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections.

## Before First Use

- When unpacking the product and removing packing material, handle the Chopping Blade, and Slice/Shred Disc carefully; they are very sharp.
- Wash all parts except the Base.  
Be sure to read this Use & Care Book, paying special attention to the sections on "How to Use" and "Care and Cleaning" to learn the correct methods for taking the unit apart and cleaning.

## How To Use

### NOTE ABOUT USAGE:

**Do not attempt to chop ice in this food processor; it will damage the Bowl and dull the Chopping Blade.**

### IMPORTANT:

For your protection, this unit has an Interlock System so the processor won't operate unless the Bowl is locked onto the Base and the Cover is correctly locked onto the Bowl.

Be sure the Bowl Handle is turned fully onto the Base so that the Handle lines up over the Signal Light. Do not attempt to operate the unit without the Cover being correctly in place. Be sure the Base and the Base is on a flat, dry, clean surface before you begin processing.

## How to Slice or Shred

- 1.Place the Bowl over the Center Post in the Base with the Handle at the left.  
Turn the Bowl towards the right until it drops down into place. Snap the Bowl in so that the Handle lines up straight Over the Signal Light; be sure it locks into place (fig.1).
- 2.Slide the Disc Stem onto the Center Post in the Bowl, Then carefully grasp the Slice/Shred Disc (it's sharp!!!) With the desired side (Slice or Shred) up and push it Down onto the disc Stem.
- 3.Place the Cover onto the Bowl so that the Food Chute is just to the right of the Bowl Handle. Twist the Food Chute/Cover toward LOCK until you hear it click into place (fig.3).
- 4.Plug the cord into an electrical outlet.  
Use the Food Guide to help you prepare food for slice/shred Processing.  
Fill the Food Chute with food and position The Pusher over the food.
- 5.Press down lightly but firmly on the Food Pusher while pressing the Pulse (or press ON for continuous processing).  
**NOTE:** Let the Processor do the work.  
Heavy pressure will not speed operation.  
Do not use the Processor continuously for more than 3 minutes at a time.
- 6.After processing food, release the Pulse, or if you were using continuous ON, press Pulse/OFF.

Allow the Disc to stop rotating. Twist the Food Chute/Cover toward UNLOCK to remove the Cover.

7. Grasp the Disc and lift out, Carefully pull out the Disc Stem, unlock the Bowl by turning the Handle to the left, and Bowl off.

**REST PERIOD IS 2MIN BETWEEN WORKING CYCLES MAX NOT EXCEED 5 WORKING CYCLES.**

### How To Chop

The Chopping Blade speeds up many everyday tasks and is designed to chop, crumb, grind, mince and mix quickly.

1. Place the Bowl over the Center Post in the Base with the Handle at the left.

Turn the Bowl towards the right until it drops down into place.

Snap the Bowl in so that the Handle lines up straight over the Signal Light; be sure it locks into place (fig.1).

2. Grasp the Chopping Blade by its center shaft and slide it down onto the Center Post. (fig.2).

3. Place the Cover onto the Bowl so that the Food Chute is just to the right of the Bowl Handle.

4. Twist the Food Chute/Cover toward LOCK until you hear it click into place (fig.3).

5. Plug the cord into an electrical outlet.

Use the Food Guide to help you Prepare food for chopping/mincing/mixing and crumbing.

6. Press Pulse (or ON for continuous operation). When pulsing, hold the Pulse position for about 2-3 seconds: check results; repeat for desired consistency.

It is better to use several short operations rather than a single long one unless mixing ingredients that require longer processing times.

7. After processing food, release the Pulse, or if you were using continuous

8. ON, press Pulse/OFF. Allow the Disc to stop rotating. Twist the Food

9. Chute/Cover toward UNLOCK to remove the Cover.

10. Grasp the Chopping Blade by its shaft and remove.

Unlock the Bowl by turning the Handle to the left, and Lift the Bowl off. Empty the processed food.

### Food Processing Tips/Liquids

- Hot liquids (not boiling) 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.

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

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

3. Wipe the Base, Control area, 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

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 1 tablespoon baking soda and two tablespoons warm water.

Apply the paste to the stains and rub with a cloth. Rinse in sudsy water and dry.

7. Chopping work time is 30s max.

## CHOPPING GUIDE

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### BABY FOOD

Up to 4 cups. Add up to 4 cups cooked vegetables and meat to Bowl, along with 1/2 cup cooking liquid/broth. Process to reach desired fineness.

### BREAD CRUMBS

Up to 10 slices. Break either fresh or dry bread slices into quarters. Add to Bowl and process until finely crumbed.

### COOKIE/CRACKER CRUMBS

Up to 5 cups  
Use for crumbing graham crackers. Break larger crackers into quarters.  
Add to Bowl and process until fine.

### CRANBERRIES MINCED

3 cups. Pulse to chop to desired fineness.  
Can also add sugar to make cranberry relish.

### EGGS, CHOPPED

Up to 3. Peel, dry and halve hard-cooked eggs. Add to Bowl. Pulse to chop, checking fineness after 4-5 pulses.

### GARLIC, MINCED

Up to 5. Drop clove(s) down food chute while unit is running.

### MEAT, CHOPPED (RAW OR COOKED)

Up to 2 cups. Cut meat into 1"(2.54cm) cubes.  
Add to Bowl and pulse to chop.

### MUSHROOMS CHOPPED

Up to 20 medium. Halve large ones and add to Bowl. Chop to desired fineness.

### NUTS, CHOPPED

2 cups. Add to Bowl and process to chop.

### ONIONS, CHOPPED

Up to 3 large  
Quarter, and to Bowl. Pulse or 2 times to coarsely chop. For green onions, cut into 1"(2.51cm) pieces and add up to 3 cups.

### PARMESAN OR ROMANO CHEESE, GRATED

Up to 1-1/2 cups  
Allow cheese to reach room temperature. Cut into 1"(2.54cm) cubes.  
Add to Bowl and process to desired fineness.

### PARSLEY, CHOPPED

Up to 2 cups  
Add to Bowl and Pulse to chop to desired fineness, about 10-15 seconds. Process other herbs in same manner (basil, cilantro, mint).

### PEPPER, GREEN CHOPPED

Up to 1 pepper. Cut into 1"(2.54cm) pieces.  
Add to Bowl and pulse to chop.

### PIE DOUGH

Up to 2 9" pie crusts.  
Follow food processor recipe for 1 of 2 standard size pie crusts.  
See One-Crust Standard pie Crust recipe.

### SOUPS, PUREED OR CREAMED

2 cups. Add up to 2 cups hot(not boiling) vegetable soup for pureeing and creaming.  
Process to desired smoothness.

### SQUASH (BUTTERNUT) MASHED

Up to 5 cups, 1"(2.54cm) cubes  
Add up to 8 cup cooked, drained squash to Bowl.  
Process to puree. Works for pumpkin and sweet potatoes, also.

### STRAWBERRIES, PUREED

2 cups. Hull and halve large berries.  
Add to Bowl and process to chop.

### TOMATOES, CHOPPED

4 medium. Quarter tomatoes.  
Add up to 4 and pulse to desired fineness.

### SHREDDING GUIDE

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

Cut to fit chute. Cheese must be well chilled.

### CHEESE, MOZZARELLA

Cut to fit chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.

## POTATOES

Position in chute. Cut large potatoes in half or quarters.

## ZUCCHINI

Cut to fit chute, either lengthwise or horizontally.

## SLICING GUIDE

### APPLE

Quarter and stack horizontally in chute. Use firm pressure.

### CABBAGE

For coarsely shredded results, use slicing side of disc.

Cut into pieces to fit chute. Empty Bowl as cabbage reaches disc.

### CARROTS

Cut into 4"(10.2cm) lengths and pack in chute, alternating thick and thin ends.

### CELERY

Remove string. Cut stalks into thirds. Pack chute for best results.

### CUCUMBER

Cut to fit chute if necessary.

### MUSHROOMS

Stack chute with mushrooms on their sides for lengthwise slices.

### NUTS

For coarsely chopped results, fill chute with nuts and slice.

### ONIONS

Quarter and fill chute, positioning onions upright for coarsely chopped results.

### PEACHES/PEARS

Halve or quarter and core. Position upright in chute and slice using light pressure.

### PEPPERS, GREEN

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"(8cm) lengths. Remove inedible casing. Slice 2 pieces at a time using firm pressure.

## POTATOES

Peel if desired. Position in chute, cutting large potatoes in halves or thirds.

## 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.

## BEATER

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## EGGS

5pcs, using beater work 2 minute

## RECIPES

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### Speedy Processor Pizza Dough

2 cups all-purpose flour  
1 package (1/4 oz. 7 g) active dry yeast  
1 tablespoon sugar  
3/4 teaspoon salt  
1 tablespoon vegetable oil  
3/4 cup hot tap water

With Dough Blade in place, add flour, yeast, sugar and salt to Processor Bowl. Process about 5 seconds to blend.

Add vegetable oil to hot water.

With Processor running, slowly add water/oil mixture down Food Chute (should take about 30 seconds).

Continue processing to knead dough for 1 to 1/2 minutes. Stop, and test dough for stickiness.

If dough is still sticky, process to knead for another 15 to 30 seconds.

Let dough rest 10 minutes.



On floured board, fold dough over 3 or 4 times to knead slightly.

For 1 large pizza baked in a 15-inch \* 10-inch \* 1-inch (38\*25\*2cm) jellyroll pan, roll dough out to about that size, and transfer to greased pan.

Gently push dough out to cover pan and form crust edge up sides of pan.

For 2 thin crust pizzas (about 12-inch/30 cm diameter), divide dough in half.

Roll or at dough out to form a circle, and transfer to greased pizza pans.

Shape crust partially up sides of pan to form crust edge.

(Dough will be thin, and be sure to push dough together if any holes or rips occur.)

Cover crust with pizza sauce, vegetables and cheeses as desired.

Bake at 425°F (218°C) for 18 to 20 minutes for large, single pizza, or about 12 to 15 minutes for thinner, round pizzas.

**Makes:** 1 large, or 2 smaller pizza crusts.

**NOTE:** This pizza recipe can be doubled.

### Basic White Bread

3-1/2 cups all-purpose flour

3 tablespoons soft butter, divided in 4 pieces

2 tablespoons sugar

1 teaspoon salt

1 package active dry yeast

1/4 cup lukewarm water

2/3 cup lukewarm water

Position Dough Blade in Processor Bowl.

Add flour, butter, sugar and salt.

Process to mix, about 5 seconds.

In measuring cup, add yeast to 1/4 cup water.

Stir to mix, and allow to dissolve, about 10 minutes.

With Processor running, slowly add yeast mixture and water down Food Chute (should take about 30 seconds to add liquid ingredients).

Continue processing to knead dough for 45 seconds.

Stop. Remove Cover and press dough down into bottom of Bowl.

Cover and process to knead for an additional minute.

Turn dough out; shape into ball; place in a greased mixing bowl, rotating to grease surface.

Cover; let rise in warm place until doubled in size, about 1 to 1-1/2 hours.

Turn sticky. Form into smooth ball, and let rest 15 minutes.

Shape to fit 9-inch \* 5-inch \* 3-inch (23\*23\*8cm) greased bread pan.

Cover and let rise again in warm place until dough has risen about 1-inch over sides of pan, about 1 hour.

Bake in preheated 375°F (191°C) oven about 35 to 40 minutes, or until golden brown.

Turn out of pan immediately.

**Makes:** 1 loaf.

**NOTE:** Do not double this recipe. Only 1 loaf of bread can be mixed at a time.

### Crust Standard Pie Crust

1 cup all-purpose flour

1/2 teaspoon salt

1/4 cup vegetable shortening, room temperature, divided into 3 parts

1 tablespoon butter or margarine, well chilled

3 tablespoons chilled water

Position Chopping Blade in Bowl. Add flour, salt, vegetable shortening, and butter.

Process until particles resemble coarse crumbs, about 15 seconds.

Add water all at once through food chute with Processor running.

3. Process until dough forms a ball, or no more than 20 seconds.

If dough does not form a ball, stop Processor. Chopping Blade. Gently shape dough into a ball with hands.

Roll out for pie, or as directed in recipe.

If crust is to be baked before filling, prick generously with fork.

Bake in preheated oven at 450°F (232°C) until golden brown, about 9-10 minutes.

**Makes:** 1 (9-inch/23 cm) pie crust.