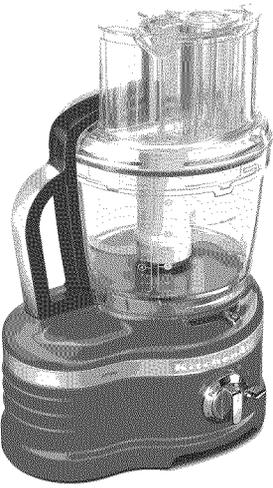


5KFP1644



**KitchenAid**



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## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**! DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**! WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Food Processor in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter.
11. Keep hands and utensils away from moving blades or discs while processing food 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.
12. Blades are sharp. Handle carefully.
13. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance.

## IMPORTANT SAFEGUARDS

15. Never feed food by hand. Always use the food pusher.
16. Do not attempt to defeat the cover interlock mechanism.
17. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

### Electrical requirements

Voltage: 220-240 Volts

Frequency: 50/60 Hertz

Wattage: 650 Watts

**NOTE:** If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

### Electrical equipment waste disposal

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help avoid potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be

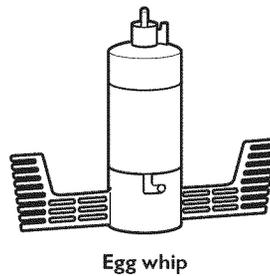
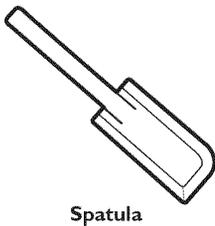
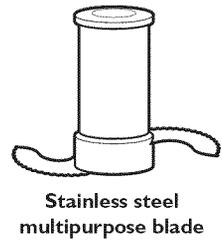
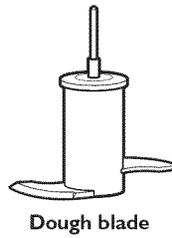
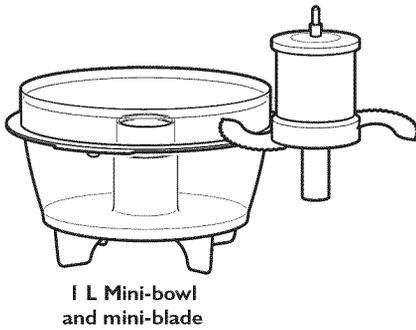
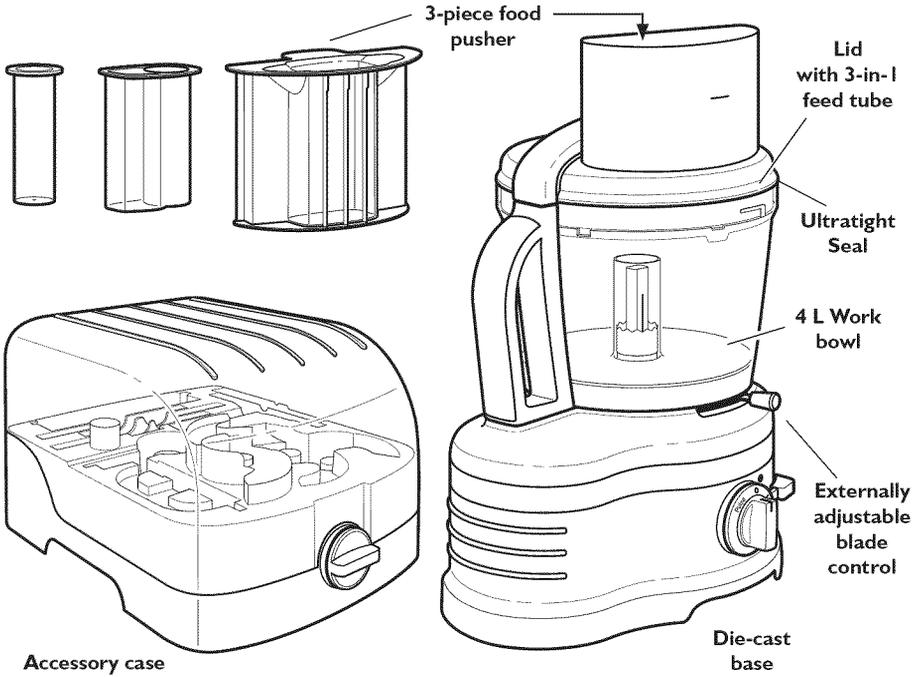
treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery, and recycling of this product, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.

# PARTS AND FEATURES

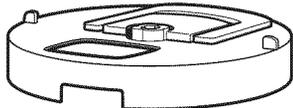
## Parts and accessories



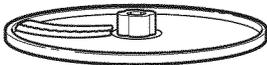
# PARTS AND FEATURES

## Parts and accessories

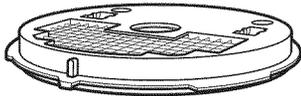
### DICING KIT



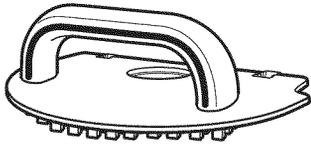
④ Dicing kit lid



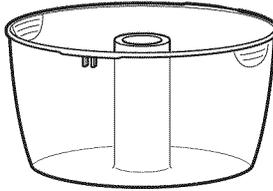
③ 8mm Dicing kit blade



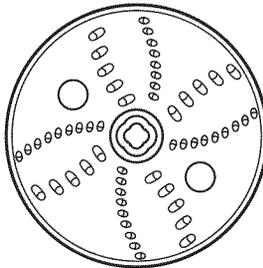
② Dicing kit grid



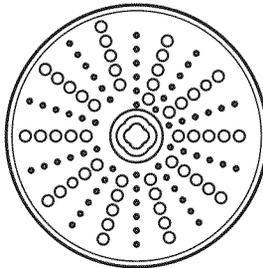
⑤ 8mm Grid cleanout tool



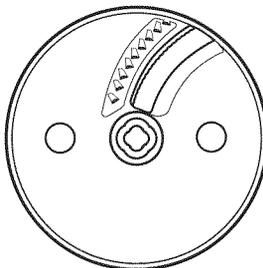
2.4 L Prep bowl



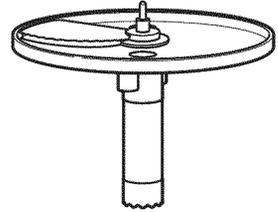
Reversible (2 mm and 4 mm) shredding disc



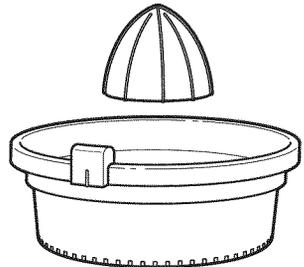
Parmesan/Ice shaving disc



French fry cutting disc



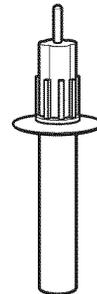
Externally adjustable slicing disc (thin to thick)



Citrus press



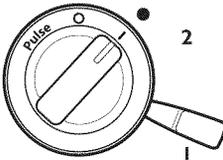
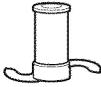
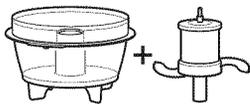
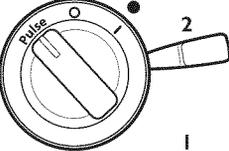
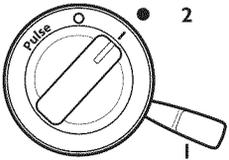
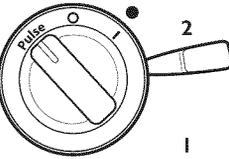
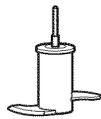
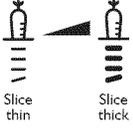
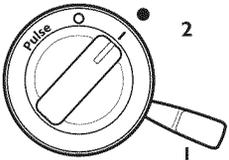
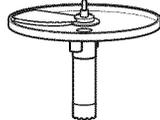
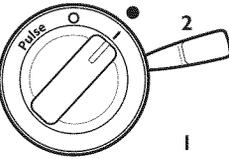
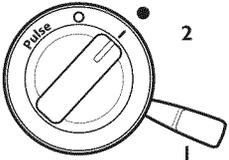
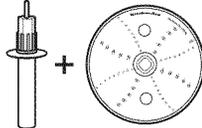
Citrus press adapter



Disc adapter

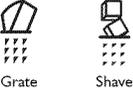
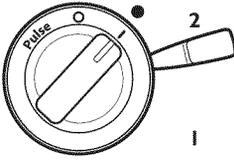
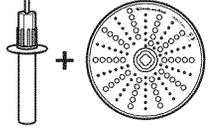
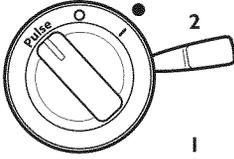
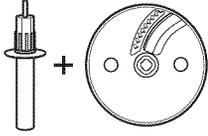
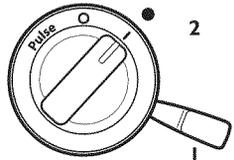
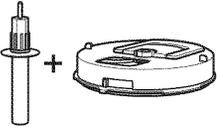
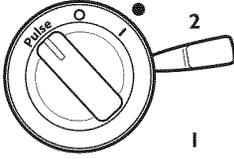
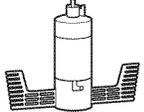
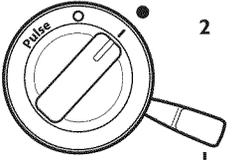
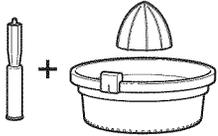
# PARTS AND FEATURES

## Selecting the right tools

Action	Setting	Food	Accessory
 <p>Mince Chop</p>	 <p>2</p>	Vegetables Fruit Fresh herbs Nuts Meat	<b>Multipurpose stainless steel blade</b>  OR <b>Mini-bowl and mini multipurpose stainless steel blade</b> 
 <p>Puree</p>	 <p>2</p>		
 <p>Mix</p>	 <p>2</p>	Pesto Sauces Cake batter Pie dough Cream	
 <p>Knead</p>	 <p>2</p>	Yeast dough	<b>Plastic dough blade</b> 
 <p>Slice thin      Slice thick</p>	 <p>2</p>	Fruit (soft) Potatoes Tomatoes Vegetables (soft)	<b>Adjustable slicing disc</b> 
	 <p>2</p>	Cheese Chocolate Fruit (hard) Vegetables (hard)	
 <p>Shred medium      Shred fine</p>	 <p>2</p>	Vegetables Cheese (freeze 30 min. prior) Chocolate Fruit (hard)	<b>Reversible shredding disc</b> 

# PARTS AND FEATURES

## Selecting the right tools

Action	Setting	Food	Accessory
 <p>Grate      Shave</p>		Hard cheese Ice Chocolate	<b>Grate/shave disc</b> 
 <p>Fries Sticks</p>		Potatoes Firm vegetables	<b>French fry disc</b> 
 <p>Dice</p>		Potatoes Tomatoes Onions Cucumbers Fruit Vegetables	<b>8 mm dicing kit</b> 
 <p>Whip</p>		Eggs	<b>Egg whip</b> 
 <p>Juice</p>		Citrus fruit	<b>Citrus press</b> 

# USING YOUR FOOD PROCESSOR

## Attaching the work bowl

### **⚠ WARNING**

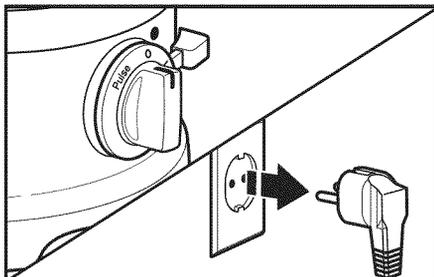
#### **Cut Hazard**

**Handle blades carefully.**

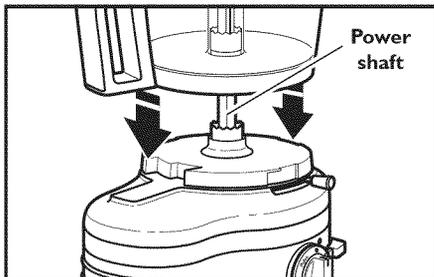
**Failure to do so can result in cuts.**

### **Before First Use**

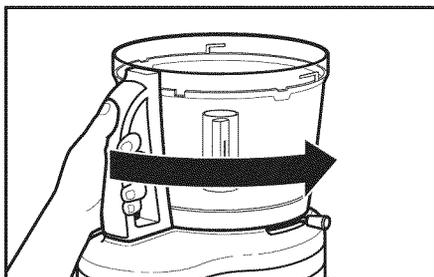
Before using your Food Processor for the first time, wash the bowls and accessories as described in the "Care and Cleaning" section.



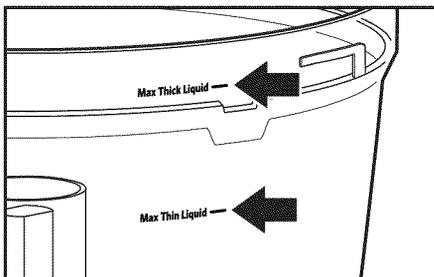
**1** Be sure the Food Processor is turned off, unplugged, and placed on a level surface.



**2** Place the work bowl on the base as shown.

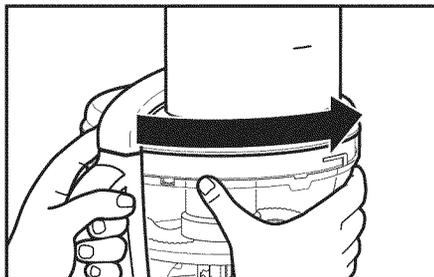


**3** Turn work bowl to lock it on the base.

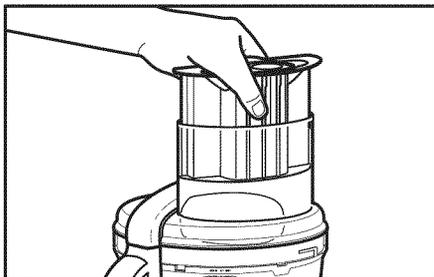


Liquid level graphics on the side of the bowl indicate the maximum recommended levels for thick and thin liquids in the Food Processor.

## Attaching the lid and safety lock



**1** Install the lid, aligning the tabs and locking it into place. The Ultratight seal is spill resistant.



**2** The largest section of the 3-part food pusher must be inserted for the Food Processor to run.

## Using the 3-in-1 feed tube

### **⚠ WARNING**



#### **Rotating Blade Hazard**

**Always use food pusher.**

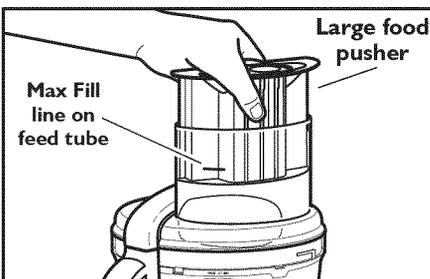
**Keep fingers out of openings.**

**Keep away from children.**

**Failure to do so can result in amputation or cuts.**

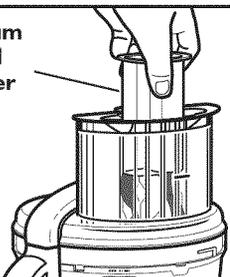
### **Before Use**

Before operating the Food Processor, be sure the work bowl, blades, and lid are properly assembled on the Food Processor base.



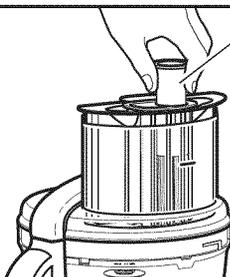
**1** Use the entire feed tube and the large food pusher to process large items.

**Medium food pusher**



**2** Use the medium food pusher in the feed tube to process smaller items.

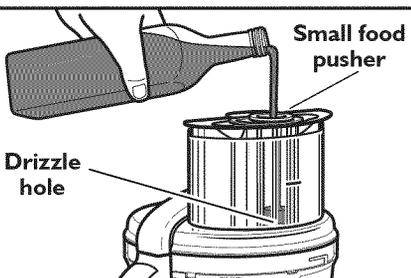
**Small food pusher**



**3** Use the small food pusher to slice or shred the smallest, thinnest items.

**Small food pusher**

**Drizzle hole**

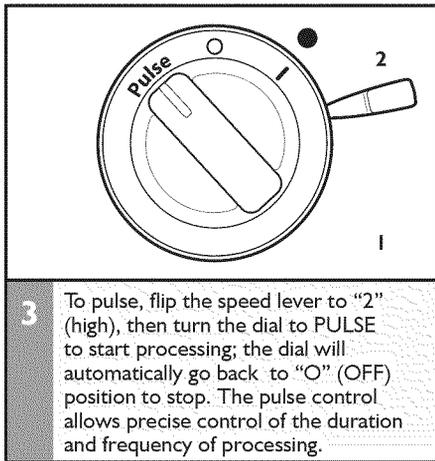
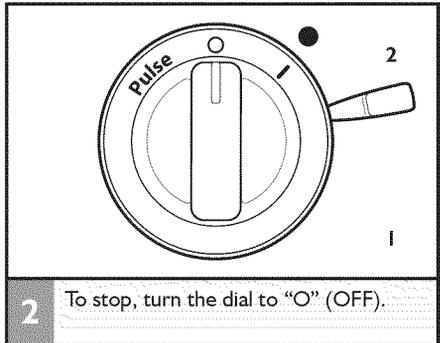
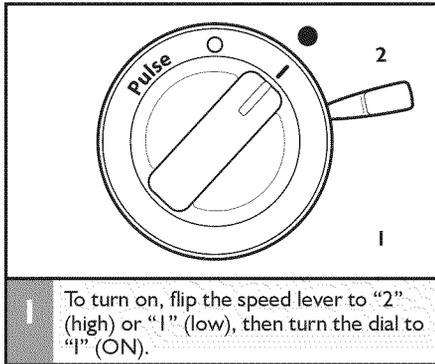


**4** Use the drizzle hole in the small food pusher to slowly drizzle oil or other liquid ingredients into the work bowl.

# USING YOUR FOOD PROCESSOR

## Using the speed controls

**NOTE:** If the Food Processor fails to operate, make sure the work bowl and lid are properly locked on the base.



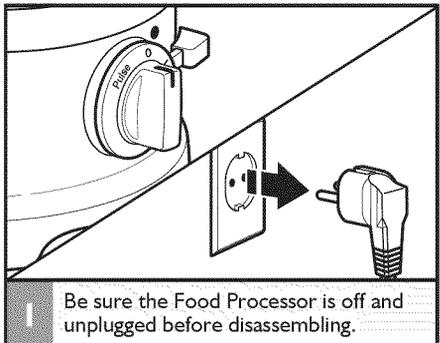
## Removing processed foods

### **⚠ WARNING**

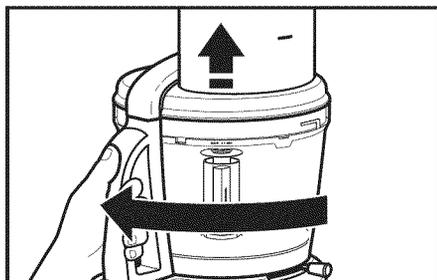
#### **Cut Hazard**

**Handle blades carefully.**

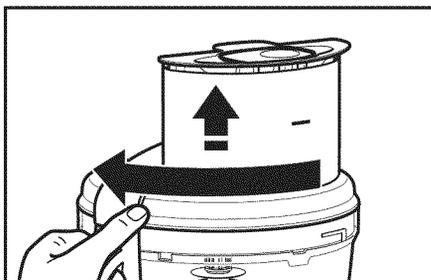
**Failure to do so can result in cuts.**



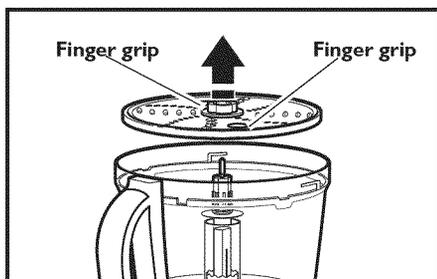
# USING YOUR FOOD PROCESSOR



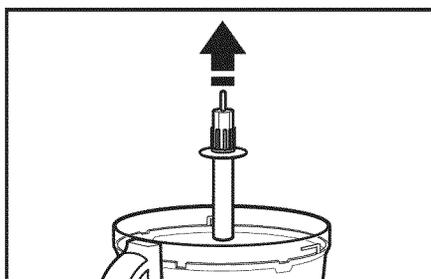
**2** Turn the work bowl and lift to remove, and then turn and lift the lid.



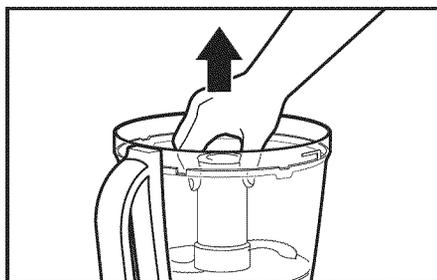
**3** Or turn the lid to unlock, as shown, and lift the lid to remove, continuing next steps with bowl still attached to Food Processor.



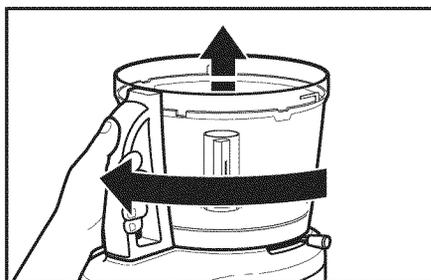
**4** If using a disc, remove it. Hold the disc by the 2 finger grips, lift it straight up.



**5** If using a disc, remove the adapter.



**6** If using a blade, remove by grasping and pulling straight up.

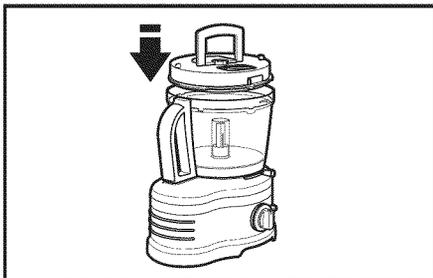


**7** Turn the work bowl as shown. Lift to remove.

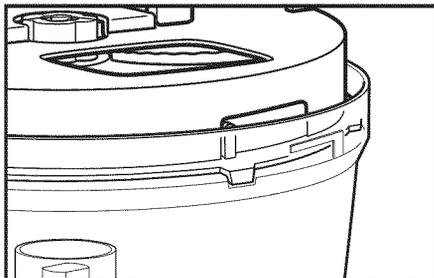
# USING YOUR ACCESSORIES

## Preparing the dicing kit for first use

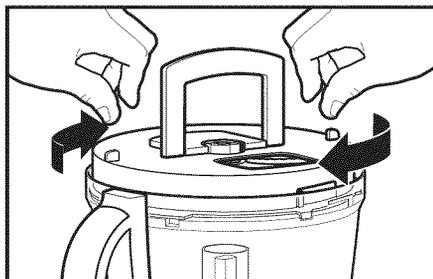
**IMPORTANT:** Follow these directions in order to properly wash all parts of the dicing kit before using it for the first time.



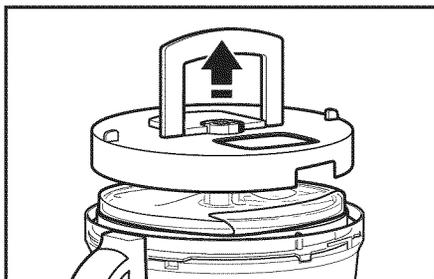
1 Using the handle, place the assembled dicing kit into the work bowl.



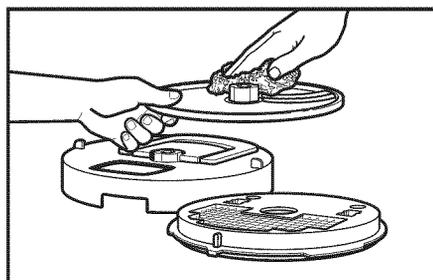
2 When placing kit in the work bowl, line up the kit's tab with the groove in the work bowl.



3 Rotate the dicing kit lid, using the finger tabs until it unlocks.



4 Using the handle, remove the dicing kit lid from the dicing kit.

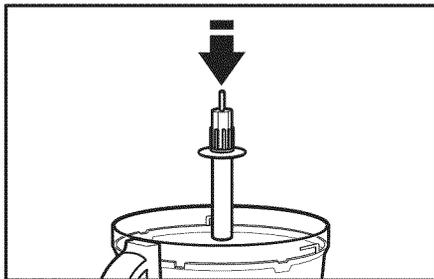


5 Clean each part of the dicing kit with a soft cloth and warm water.

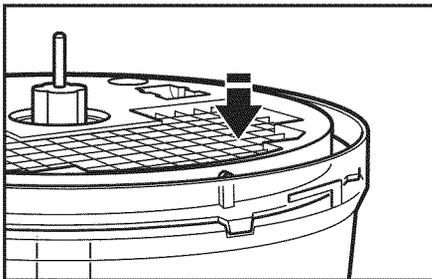
# USING YOUR ACCESSORIES

## Installing/using the dicing kit

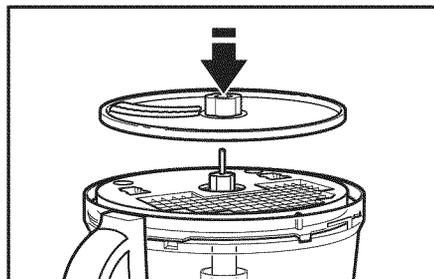
English



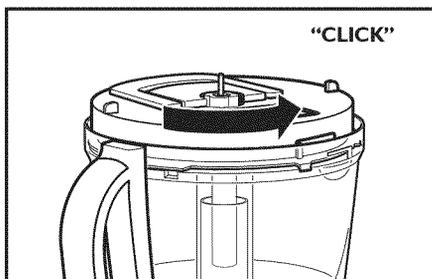
- 1 Place the disc adapter onto the power shaft.



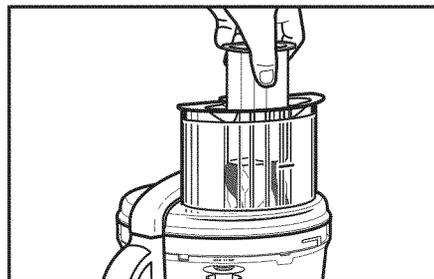
- 2 Place the ② dicing kit grid, with the grid facing front, and line up the kit's tab with the groove in the work bowl.



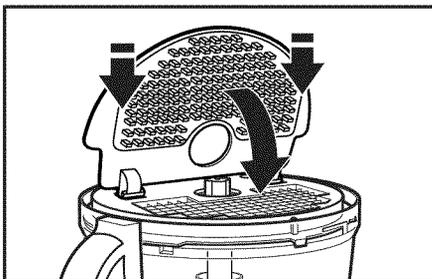
- 3 Place the ③ dicing kit blade, making sure it is securely seated.



- 4 Place the ④ dicing kit lid onto the assembled kit with the hole facing front, and lock into place.



- 5 Place the lid on the Food Processor and use the medium feed tube to dice the desired items.

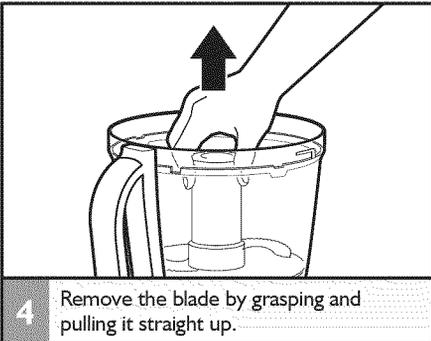
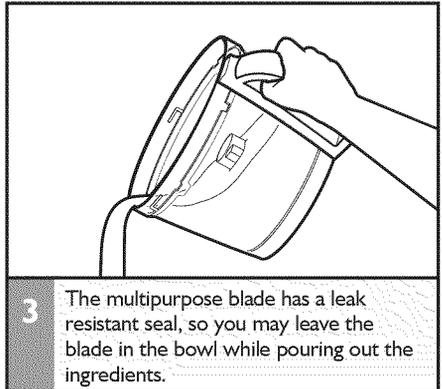
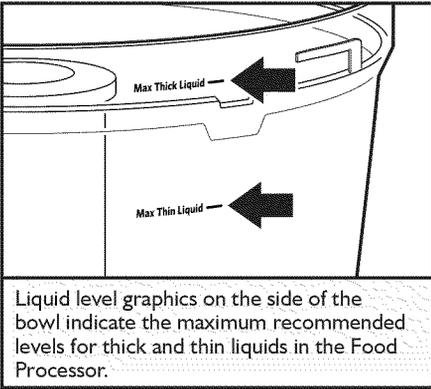
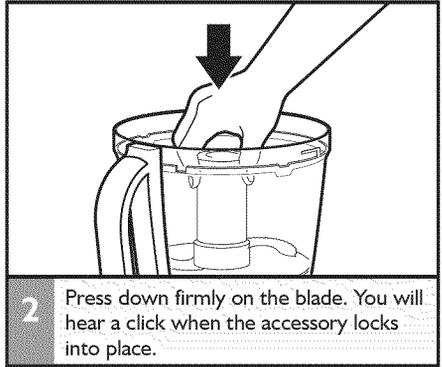
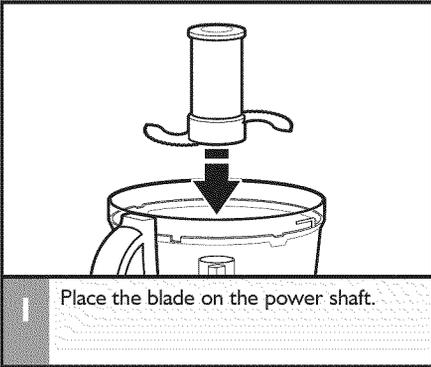


- 6 After dicing, remove the ④ dicing kit lid and the ③ dicing kit blade, and place the ⑤ dicing kit cleanout tool in the notches on the dicing kit grid, then fold the cleanout tool over into the dicing grid. This will push remaining food out of the grid, enabling you to wash the dicing kit more efficiently.

# USING YOUR ACCESSORIES

## Installing/removing the multipurpose blade

**NOTE:** The multipurpose blade has a spill resistant seal and can be left in work bowl, or removed before the contents are emptied.



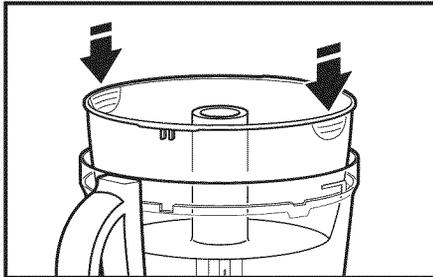
**IMPORTANT:** Accessory blades can only be used with the work bowl.

# USING YOUR ACCESSORIES

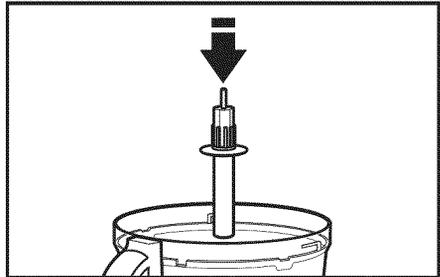
## Installing/removing the prep bowl

**NOTE:** The prep bowl can be used only with the discs and the dicing kit.

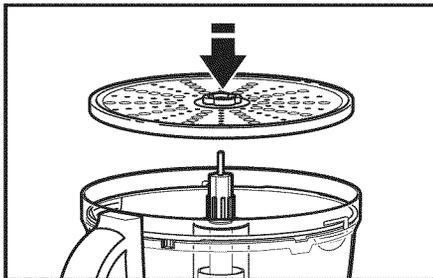
English



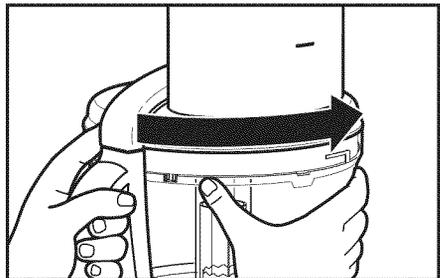
1 To use the prep bowl, place into the work bowl using the two finger grips.



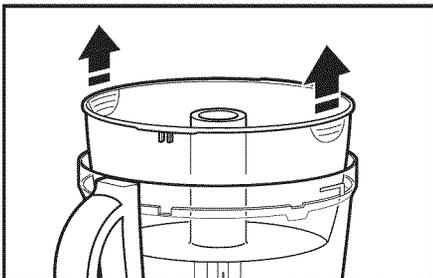
2 Place the adapter on the power shaft.



3 Place the desired disc on the power shaft. Do not use any blades with the prep bowl.



4 Install the lid, aligning the tabs and locking it into place.

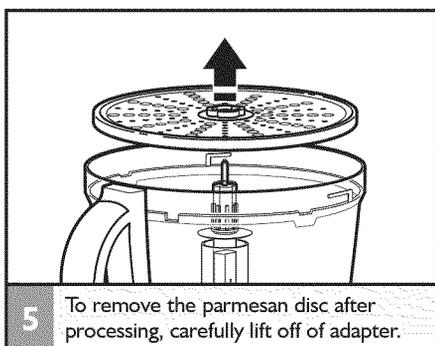
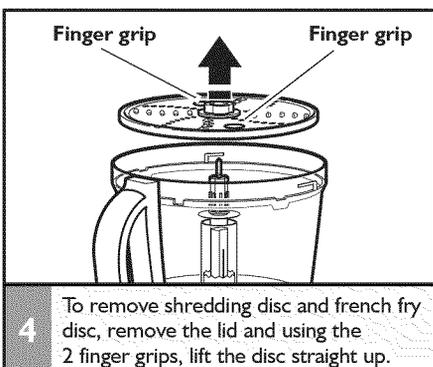
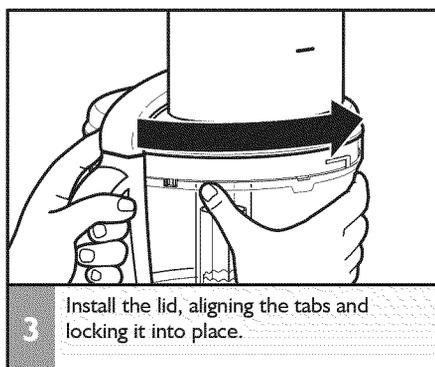
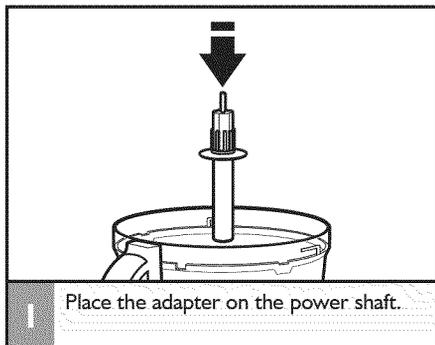


5 After processing, remove the prep bowl using the two finger grips.

**IMPORTANT:** Discs and adapters must be removed before removing bowls.

# USING YOUR ACCESSORIES

## Installing/removing the shredding, french fry, and parmesan discs



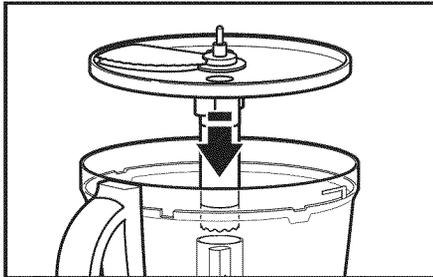
**NOTE:** The shredding disc is reversible. For coarse shredding, place the side labelled "Medium Shredding" facing up. For fine shredding, place the side labelled "Fine Shredding" facing up.

**IMPORTANT:** Discs and adapters must be removed before removing bowls.

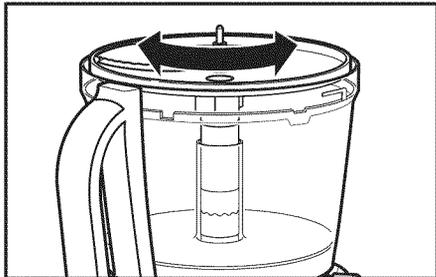
# USING YOUR ACCESSORIES

## Installing/removing the slicing disc

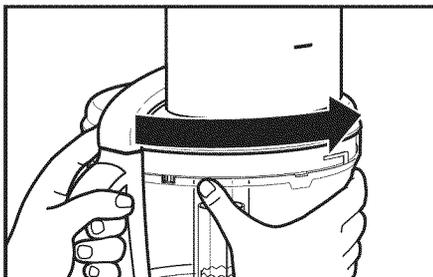
English



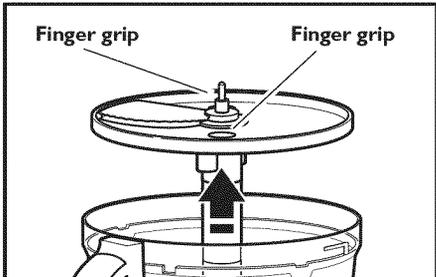
1 Place the disc on the power shaft.



2 Slightly rotate the disc until it drops into place.



3 Install the lid, aligning the tabs and locking it into place.

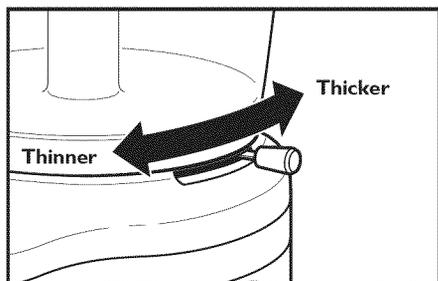


4 To remove slicing disc, remove lid and using the 2 finger grips, lift the disc straight up.

## Adjusting the slicing thickness

**NOTE:** This lever only works with the adjustable slicing disc. Changing thickness settings with other discs or blades installed will have no effect on operation.

In addition to the position of the lever, it is possible to change the thickness of your slices by changing pressure on the food item when guiding it into the feed tube. Use more pressure for a thicker slice, or use less pressure for a thinner slice.

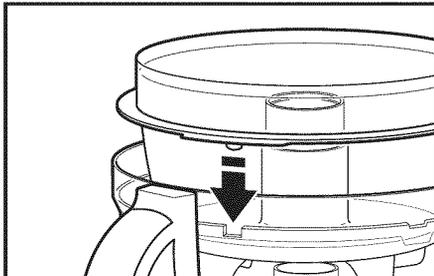


Move lever to select desired thickness.

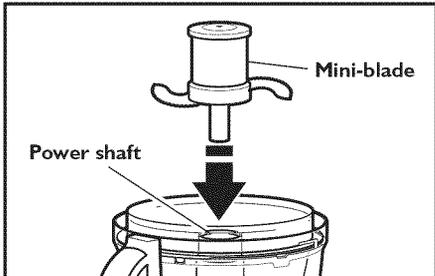
**IMPORTANT:** Discs and adapters must be removed before removing bowls.

# USING YOUR ACCESSORIES

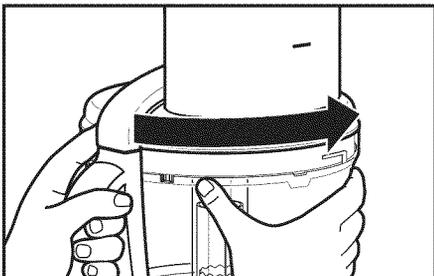
## Installing/removing the mini-bowl and mini-blade



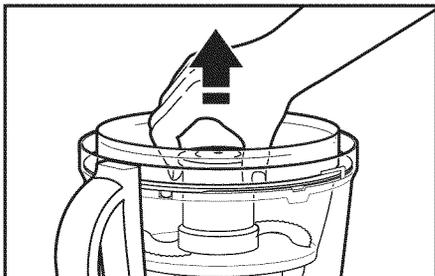
**1** Place the mini-bowl inside the work bowl, making sure the tab on the mini-bowl lines up with the notch in the work bowl.



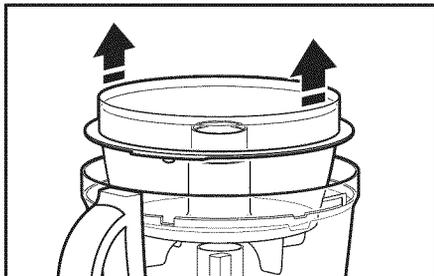
**2** Press down firmly on the mini-blade. You will hear a click when it locks into place.



**3** Install the lid, aligning the tabs and locking it into place.



**4** Remove the lid. Grasp and pull the mini-blade straight up.

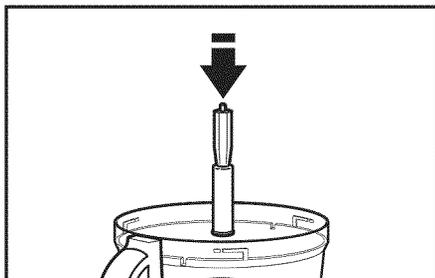


**5** Lift the mini-bowl straight up to remove.

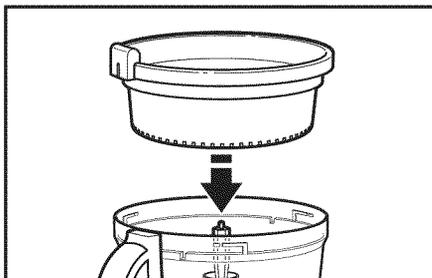
# USING YOUR ACCESSORIES

## Installing/removing the citrus press

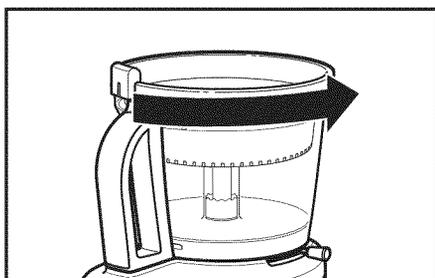
English



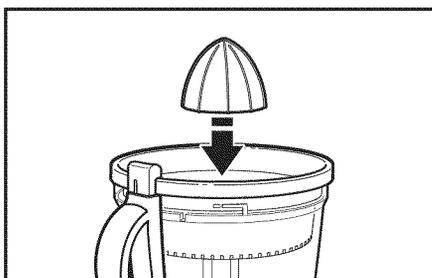
**1** Place the citrus press adapter onto the power shaft.



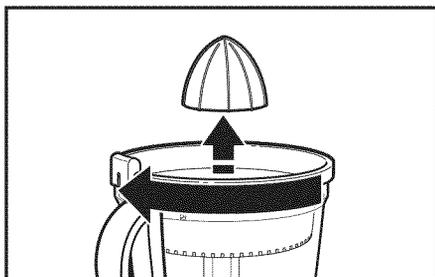
**2** Place the strainer basket in the work bowl with the locking clip positioned to the left of the work bowl handle.



**3** Turn the basket counter-clockwise until the clip locks into the handle.



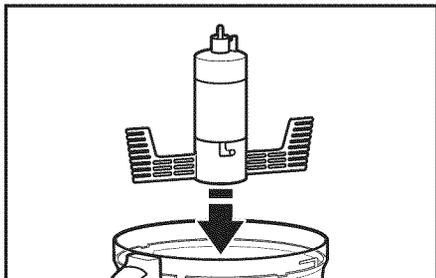
**4** Place the cone inside the strainer basket, connecting it to the adapter. It may be necessary to rotate the cone until it drops into place.



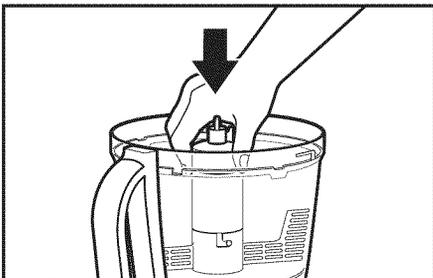
**5** After processing, lift cone from strainer basket, turn strainer basket to unlock from the handle, as shown, and lift from the work bowl. Remove the adapter.

# USING YOUR ACCESSORIES

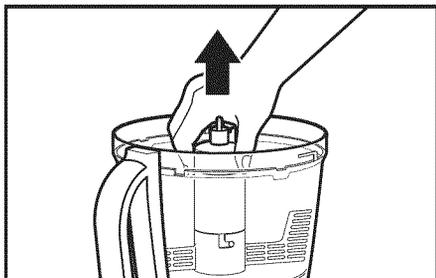
## Installing/removing the egg whip or dough blade



**1** Place the egg whip or dough blade onto power shaft.



**2** Press down firmly on the egg whip or dough blade.



**3** After processing, firmly grasp egg whip or dough blade and lift straight up.

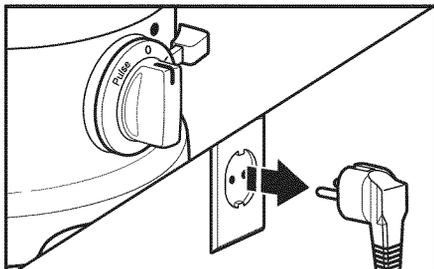
## ⚠ WARNING

### Cut Hazard

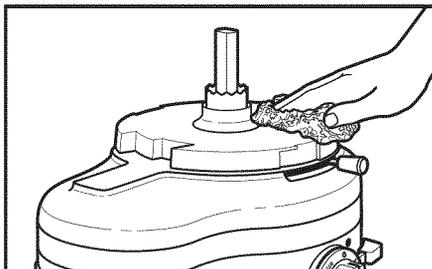
Handle blades carefully.

Failure to do so can result in cuts.

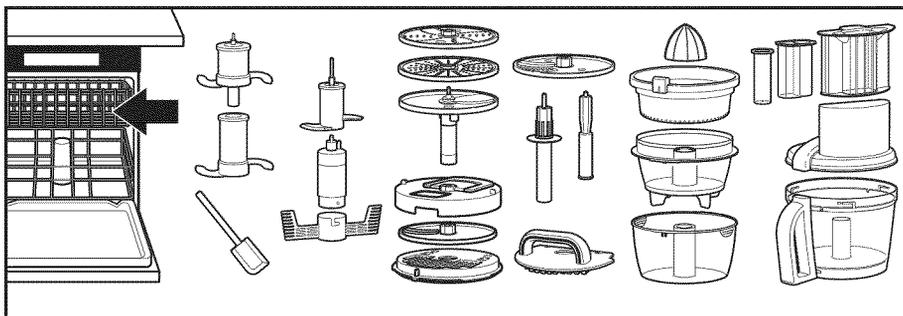
**IMPORTANT:** Never use abrasive cleansers or scouring pads on the Food Processor. They may scratch or cloud the work bowl and cover.



1 Be sure the Food Processor is off and unplugged before disassembling.

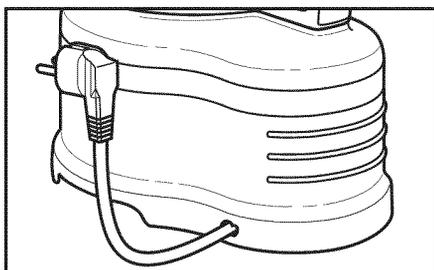


2 Clean the base and cord with a warm, sudsy cloth. Dry with a soft cloth.

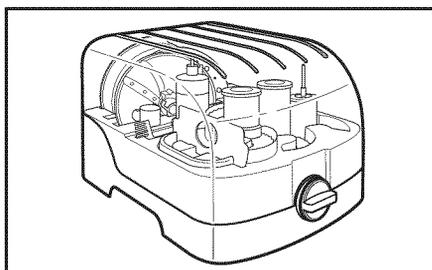


3 All the other parts of the Food Processor are dishwasher safe.

- Bowls should be loaded upside down, not on their sides.
- Avoid using high temperature settings such as sanitize or steam settings.



4 To store, push the cord back inside of the Food Processor base.



5 Store discs, shaft, and blades in the provided storage case and in a location out of the reach of children.

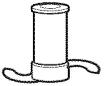
## Using the multipurpose blade

### **! WARNING**

#### **Cut Hazard**

**Handle blades carefully.**

**Failure to do so can result in cuts.**



#### **To chop fresh fruits or vegetables:**

Peel, core, and/or remove seeds. Cut food in 1 to

2.5-4 cm (1½-inch) pieces. Process food to desired size, using short pulses, 1 to 2 seconds each time. Scrape sides of bowl, if necessary.

#### **To puree cooked fruits and vegetables (except potatoes):**

Add 60 ml (¼ cup) liquid from recipe per 235 ml (1 cup) of food. Process food, using short pulses, until finely chopped. Then process continuously until reaching desired texture. Scrape sides of bowl, if necessary.

#### **To prepare mashed potatoes:**

Shred hot cooked potatoes using the shredding disc. Exchange shredding disc for multipurpose blade. Add softened butter, milk, and seasonings. Pulse 3 to 4 times, 2 to 3 seconds each time, until smooth and milk is absorbed. Do not over process.

#### **To chop dried (or sticky) fruits:**

The food should be cold. Add 60 ml (¼ cup) flour from recipe per 120 ml (½ cup) dried fruit. Process fruit, using short pulses, until reaching desired texture.

#### **To finely chop citrus peel:**

With sharp knife, peel colored portion (without white membrane) from citrus. Cut peel in small strips. Process until finely chopped.

#### **To mince garlic or to chop fresh herbs or small quantities of vegetables:**

With processor running, add food through the feed tube. Process until chopped. For best results, make sure work bowl and herbs are very dry before chopping.

#### **To chop nuts or make nut butters:**

Process up to 710 ml (3 cups) of nuts to desired texture, using short pulses, 1 to 2 seconds each time. For a coarser texture, process smaller batches, pulsing 1 or 2 times, 1 to 2 seconds each time. Pulse more often for finer texture. For nut butters, process continuously until smooth. Store in refrigerator.

#### **To chop cooked or raw meat, poultry or seafood:**

The food should be very cold. Cut in 2.5 cm (1-inch) pieces. Process up to 455 g (1 pound) at a time to desired size, using short pulses, 1 to 2 seconds each time. Scrape sides of bowl, if necessary.

#### **To make bread, cookie, or cracker crumbs:**

Break food into 3.5-5 cm (1½ to 2-inch) pieces. Process until fine. For larger pieces, pulse 2 to 3 times, 1 to 2 seconds each time. Then process until fine.

#### **To melt chocolate in a recipe:**

Combine chocolate and sugar from recipe in work bowl. Process until finely chopped. Heat liquid from recipe. With processor running, pour hot liquid through the feed tube. Process until smooth.

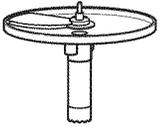
#### **To grate hard cheeses, such as Parmesan and Romano:**

Never attempt to process cheese that cannot be pierced with the tip of a sharp knife. You can use the multi-purpose blade to grate hard cheeses. Cut cheese in 2.5 cm (1 inch) pieces. Place in work bowl. Process, using short pulses, until coarsely chopped. Process continuously until finely grated. Pieces of cheese can also be added through the feed tube while the processor is running.

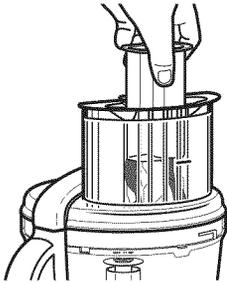
**NOTE:** Processing nuts and other hard foods may scratch the surface finish on the inside of the bowl.

# TIPS FOR GREAT RESULTS

## Using a slicing or shredding disc



**To slice or shred fruits or vegetables that are long and relatively small in diameter, such as celery, carrots, and bananas:**



Cut food to fit feed tube vertically or horizontally, and pack feed tube securely to keep food positioned properly. Process using even pressure.

Or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

**To slice or shred fruits and vegetables that are round, such as onions, apples, and green peppers:**

Peel, core, and remove seeds. Cut in halves or quarters to fit feed tube. Position in feed tube. Process using even pressure.

**To slice or shred fruits and vegetables that are small, such as strawberries, mushrooms, and radishes:**

Position food vertically or horizontally in layers within the feed tube. Fill feed tube in order to keep food positioned properly. Process, using even pressure. Or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

**To slice uncooked meat or poultry, such as stir-fry meats:**

Cut or roll food to fit feed tube. Wrap and freeze food until hard to the touch, 30 minutes to 2 hours, depending on thickness of food. Check to be sure you can still pierce food with the tip of a sharp knife. If not, allow to thaw slightly. Process, using even pressure.

**To slice cooked meat or poultry, including salami, pepperoni, etc.:**

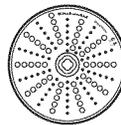
Food should be very cold. Cut in pieces to fit feed tube. Process food using firm, even pressure.

**To shred spinach and other leaves:**

Stack leaves. Roll up and stand up in feed tube. Process using even pressure.

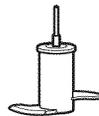


**To shred firm and soft cheeses:**



Firm cheese should be very cold. For best results with soft cheeses, such as mozzarella, freeze 10 to 15 minutes before processing. Cut to fit feed tube. Process using even pressure.

## Using the dough blade



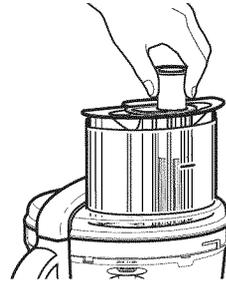
The dough blade is specially designed for mixing and kneading yeast dough quickly and thoroughly.

For the best results, do not knead recipes which use more than 500 g (4 cups) of flour.

# TIPS FOR GREAT RESULTS

## Helpful hints

- To avoid damage to the blade or motor, do not process food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife. If a piece of hard food, such as a carrot, becomes wedged or stuck on the blade, stop the processor and remove the blade. Gently remove food from the blade.
- Do not overfill work bowl or mini-bowl. For liquids, follow the maximum fill levels indicated on the work bowl. When chopping, the work bowl should be no more than 1/3 to 1/2 full. Use the mini-bowl for up to 1 L (4 cups) of liquid or 500 g (4 cups) dry ingredients.
- Position slicing discs so the cutting surface is just to the right of the feed tube. This allows the blade a full rotation before contacting the food.



- To capitalize on the speed of the processor, drop ingredients to be chopped through the feed tube while the processor is running.
- Different foods require varying degrees of pressure for best shredding and slicing results. In general, use light pressure for soft, delicate foods (strawberries, tomatoes, etc.), moderate pressure for medium foods (zucchini, potatoes, etc.), and firmer pressure for harder foods (carrots, apples, hard cheeses, partially frozen meats, etc.).
- Soft and medium-hard cheese may spread out or roll up on the shredding disc. To avoid this, shred only well-chilled cheese.
- Sometimes slender foods, such as carrots or celery, fall over in the feed tube, resulting in an uneven slice. To minimize this, cut food in several pieces and pack the feed tube with the food. For processing small or slender items, the small feed tube in the two piece food pusher will prove especially convenient.
- When preparing a cake or cookie batter, use the multipurpose blade to cream fat and sugar first. Add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent overchopping. Process nuts and fruits, using short pulses, until blended with other ingredients. Do not overprocess.
- When shredded or sliced food piles up on one side of the bowl, stop the processor and redistribute the food using a spatula.
- When food quantity reaches the bottom of a slicing or shredding disc, remove the food.
- A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- Organize processing tasks to minimize bowl cleanup. Process dry or firm ingredients before liquid ingredients.
- To clean ingredients from the multipurpose blade easily, just empty the work bowl, replace the lid, and pulse 1 to 2 seconds to spin the blade clean.
- After removing the work bowl cover, place it upside down on the counter. This will help keep the counter clean.

# TIPS FOR GREAT RESULTS

- Use the spatula to remove ingredients from the work bowl.
- Your Food Processor is **not** designed to perform the following functions:
  - Grind coffee beans, grains, or hard spices
  - Grind bones or other inedible parts of food
  - Liquefy raw fruits or vegetables
  - Slice hard-cooked eggs or unchilled meats.
- If any plastic parts should discolor due to the types of food processed, clean them with lemon juice

## TROUBLESHOOTING

**NOTE:** If your Food Processor should malfunction or fail to operate, check the following:

### **Food Processor doesn't run:**

- Make sure that the bowl and lid are properly aligned and locked in place and the large food pusher is inserted in the feed tube.
- When using the large feed tube opening, make sure that food is not above the Max. Fill line on the feed tube.
- Check to make sure the Food Processor is plugged in.
- Is the fuse in the circuit to the Food Processor in working order? If you have a circuit breaker box, be sure the circuit is closed.
- Unplug the Food Processor, then plug it back into the outlet.
- If the Food Processor is not at room temperature, wait until it reaches room temperature and retry.

### **Food Processor not shredding or slicing properly:**

- Make sure the raised-blade side of the disc is positioned face up on the adapter.
- If using the adjustable slicing blade, make sure it is set to the correct thickness.
- Make sure ingredients are suitable for slicing or shredding.

### **If the lid won't close when using the disc:**

- Make sure the disc is installed correctly, with the raised nub on top, and is positioned properly on the drive adapter.

If the problem is not due to one of the above items, see the "Warranty and Service" section.

# WARRANTY AND SERVICE

## KitchenAid Food Processor warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<b>Europe, Middle East and Africa :</b>  For Model 5KFP1644: Three years Full Warranty from date of purchase.	The replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.	A. Repairs when Food Processor is used for operations other than normal household food preparation.  B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

## Customer service

### In U.K. and Ireland:

For any questions, or to find the nearest KitchenAid Authorized Service Center, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorized KitchenAid Service Center.

Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate)

Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

E-mail contact for U.K. and Ireland:

Go to [www.kitchenaid.co.uk](http://www.kitchenaid.co.uk), and click on the link "Contact Us" at the bottom of the page.

Address for U.K. and Ireland:

KitchenAid Europa, Inc.  
PO BOX 19  
B-2018 ANTWERP 11  
BELGIUM

### In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorized KitchenAid Service/Customer Center.

[www.KitchenAid.eu](http://www.KitchenAid.eu)

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