

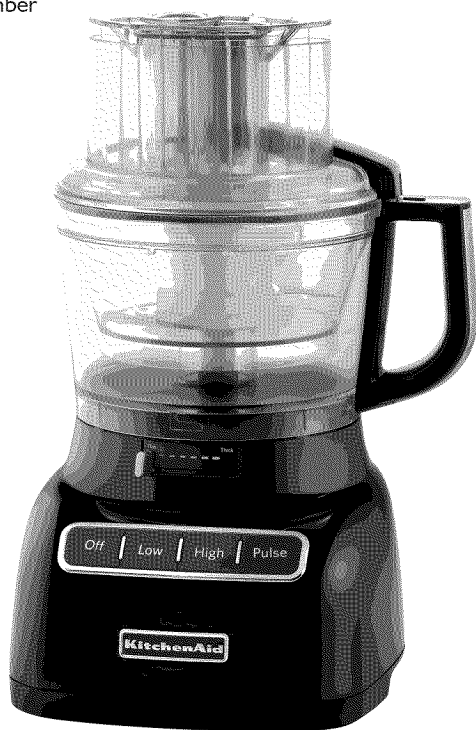
KFP0930  
INSTRUCTIONS  
INSTRUCTIONS  
INSTRUCCIONES



**KitchenAid**

## WELCOME TO THE WORLD OF KITCHENAID.

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.kitchenaid.com](http://www.kitchenaid.com) or by mail using the attached Product Registration Card.



Join us in the kitchen at [www.kitchenaid.com](http://www.kitchenaid.com).  
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## PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the itemized sales receipt showing the date of purchase of your Food Processor. Proof of purchase will assure you of in-warranty service. Before you use your Food Processor, please fill out and mail your product registration card packed with the unit, or register online at [www.kitchenaid.com](http://www.kitchenaid.com). This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty. Please complete the following for your personal records:

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name \_\_\_\_\_

# FOOD PROCESSOR SAFETY

## 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.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## 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. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. 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.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. 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.

# FOOD PROCESSOR SAFETY

11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance.
14. Never feed food by hand. Always use the food pusher.
15. Do not attempt to defeat the cover interlock mechanism.
16. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

### Electrical requirements

Voltage: 120 VAC

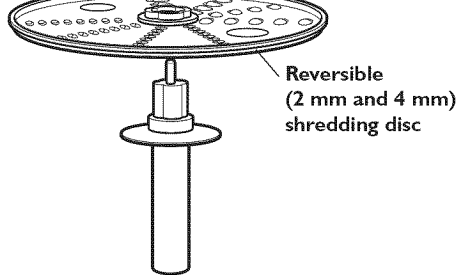
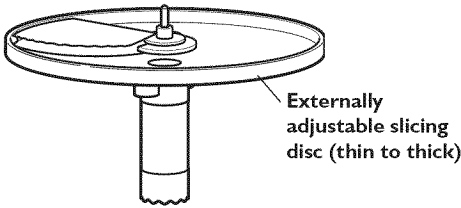
Frequency: 60 Hz

Wattage: 360 Watts

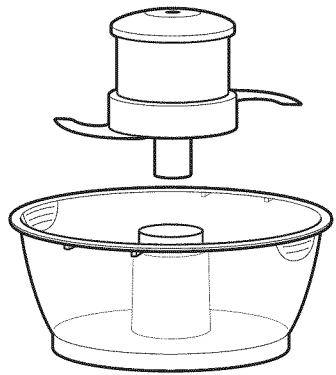
**NOTE:** This Food Processor is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

# PARTS AND FEATURES

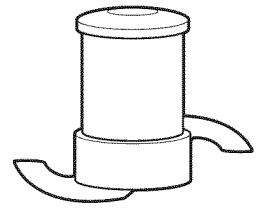
## Parts and accessories



Disc adapter



3-cup (945 ml) Mini-bowl and Mini-blade



Multipurpose stainless steel blade

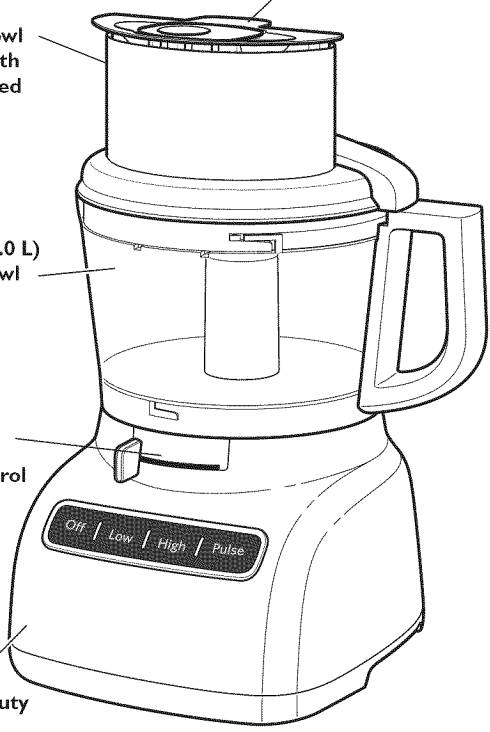
3-piece food pusher

Work bowl cover with 3-in-1 feed tube

9-cup (2.0 L) work bowl

Externally adjustable slicing control












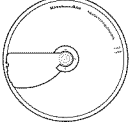




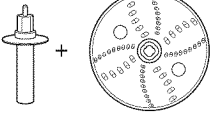


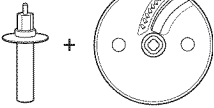
Heavy-duty base



# PARTS AND FEATURES

## Accessories selection guide

English

Action	Setting	Food	Accessory
 Chop  Mince  Puree	 	Cheese Chocolate Fruit Fresh herbs Nuts Tofu Vegetables	<b>Multipurpose stainless steel blade</b>  OR <b>Mini-bowl and Mini multipurpose stainless steel blade</b> 
 Slice thin  Slice thick	 	Fruit (soft) Potatoes Tomatoes Vegetables (soft) Cheese Chocolate Fruit (hard) Vegetables (hard)	<b>Externally adjustable slicing disc</b> 
 Shred medium  Shred fine	 	Potatoes Vegetables (soft) Cabbage Cheese Chocolate Fruit (hard) Vegetables (hard)	<b>Reversible shredding disc</b> 
 French fry cut		Potatoes Vegetables	<b>French fry disc</b> 

# ASSEMBLING THE FOOD PROCESSOR

## Before first use

### **⚠ WARNING**

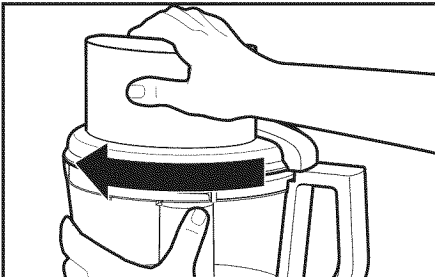
#### Cut Hazard

Handle blades carefully.

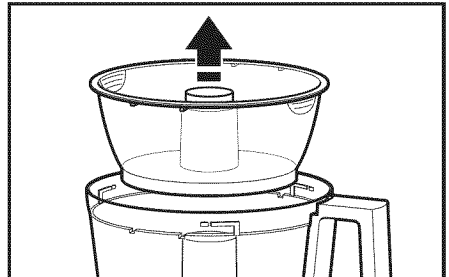
Failure to do so can result in cuts.

Before using your Food Processor for the first time, wash all parts and accessories either by hand or in the dishwasher (see “Cleaning the Food Processor” section).

**NOTE:** Your Food Processor is shipped with the work bowl cover installed on the work bowl, with the mini-bowl inside the work bowl.



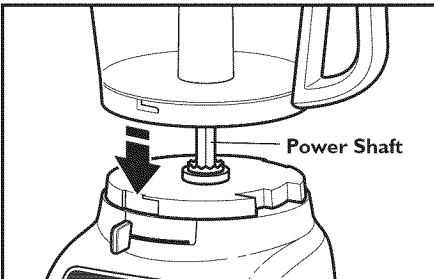
1 Grasp the feed tube on the work bowl cover and turn it clockwise to remove it from the work bowl.



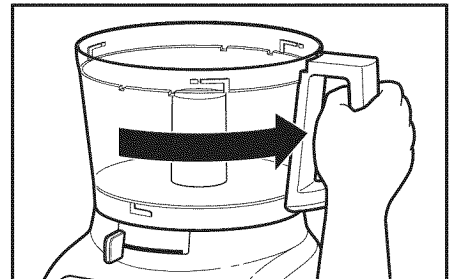
2 Lift out the mini-bowl.

## Attaching the work bowl

**IMPORTANT:** Place the Food Processor on a dry, level countertop with the controls facing forward. Do not plug in the Food Processor until it is completely assembled.



1 Place the work bowl on the base, aligning the raised portion with the indentation on the base. The center hole should fit over the power shaft.



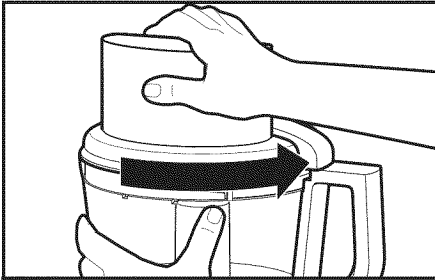
2 Grasp the work bowl handle and turn the bowl counterclockwise to lock it on the base.



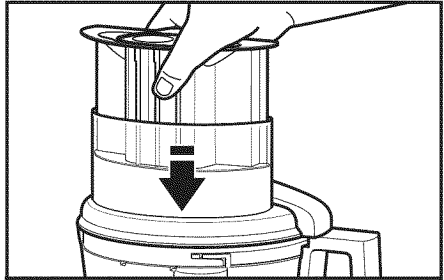
# ASSEMBLING THE FOOD PROCESSOR

## Attaching the work bowl cover

**NOTE:** Be sure to install the desired accessory before attaching the work bowl cover.



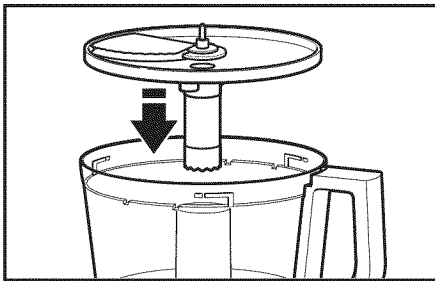
1 Place the work bowl cover on the work bowl with the feed tube just to the left of the work bowl handle. Grasp the feed tube and turn the cover to the right until it locks into place.



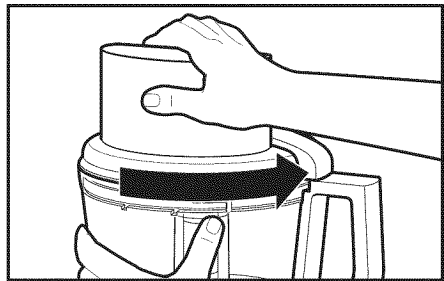
2 Fit the food pusher into the 3-in-1 feed tube. See “Using the 3-in-1 Feed Tube” for details on working with different sized foods.

**NOTE:** Your Food Processor will not operate unless the work bowl and work bowl cover are properly locked on the base, and the large pusher is inserted to the maximum fill line on the feed tube (approximately halfway down).

## Installing the adjustable slicing disc



1 Hold the slicing disc by the finger grips and lower it onto the drive adapter. You may need to turn the disc/drive adapter until it drops down into place.

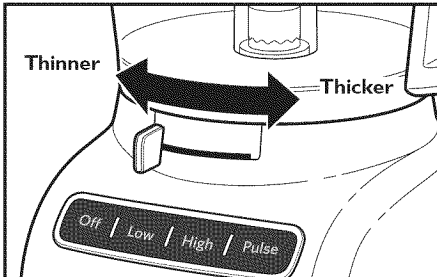


2 Install the work bowl cover, being sure it locks into place.

**TIP:** You may need to turn the disc/adapter until it drops down into place.

# ASSEMBLING THE FOOD PROCESSOR

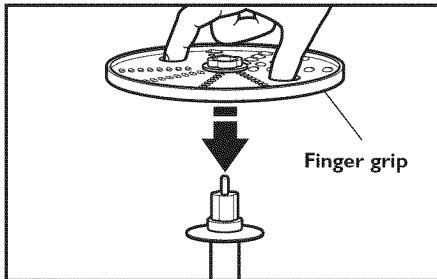
## Adjusting the slicing thickness



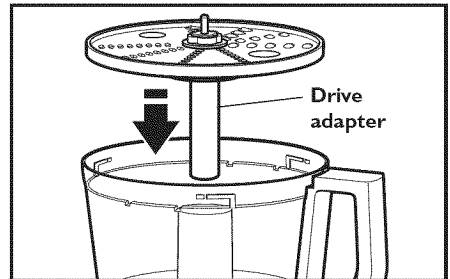
1 Set the desired slicing thickness by moving the lever to the left for thinner slices or to the right for thicker slices.

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

## Installing the reversible shredding disc or french fry disc



1 Hold the french fry disc or reversible shredding disc by the 2 finger grips with the desired shredding side facing UP. Insert the disc adapter into the hole in the bottom of the disc.

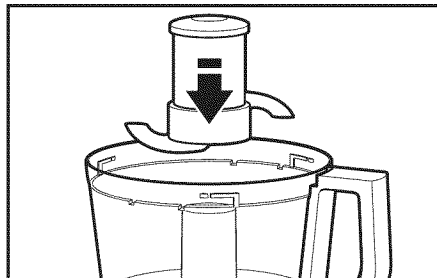


2 With the work bowl installed, slide the drive adapter onto the power shaft. Then install the work bowl cover, being sure it locks into place.

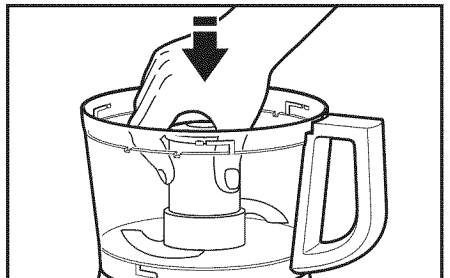
**TIP:** You may need to turn the disc/adapter until it drops down into place.

## Installing the multipurpose blade

**IMPORTANT:** The multipurpose blade can only be used with the work bowl.

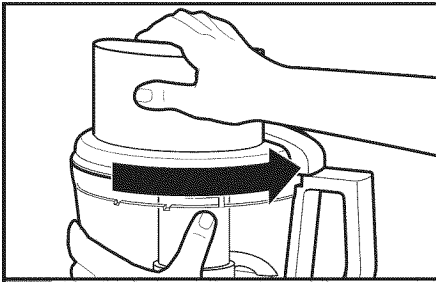


1 Place the blade on the power shaft. Rotate the blade so it falls into place on the power shaft.



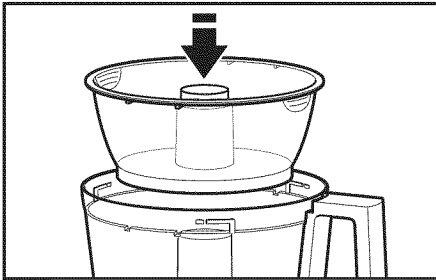
2 Push to lock: Press down firmly on the multipurpose blade until it is down as far as it will go. The multipurpose blade features an internal seal that fits tightly over the center of the work bowl.

# ASSEMBLING THE FOOD PROCESSOR

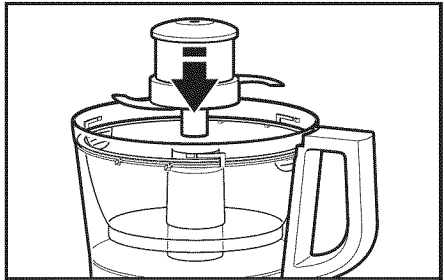


**3** Install the work bowl cover, being sure it locks into place.

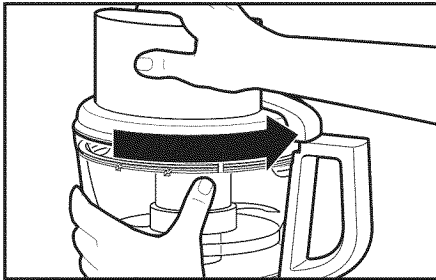
## Installing the mini-bowl and mini-blade



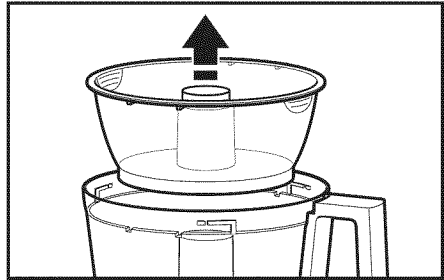
**1** Place the mini-bowl inside the work bowl over the power shaft. Rotate the mini-bowl until the tabs on the top edge of the bowl drops into the indents on the top of the work bowl.



**2** Insert the drive adapter into the mini-blade, and place on the power shaft. It may be necessary to rotate the blade until it falls into place. Press down firmly to lock it into place.



**3** Install the work bowl cover, being sure it locks into place.



**4** To remove the mini-bowl after processing, remove the mini-blade by pulling straight up on the cap. Then lift the bowl straight up and out, using the two finger grips located along the top edge of the bowl.

# OPERATING THE FOOD PROCESSOR

## Using the Food Processor

### **⚠ WARNING**



#### Rotating Blade Hazard

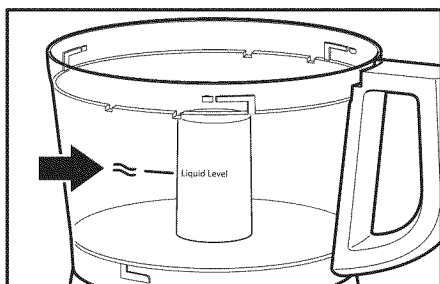
Always use food pusher.

Keep fingers out of openings.

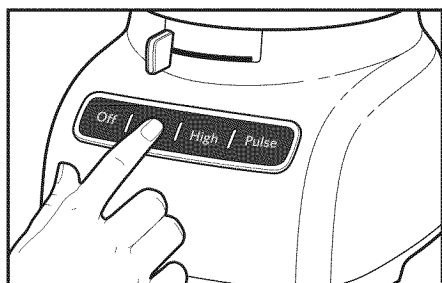
Keep away from children.

Failure to do so can result in amputation or cuts.

Before operating the Food Processor, be sure the work bowl, blades, and work bowl cover are properly assembled on the Food Processor base (see “Assembling the Food Processor” section).



This line on the work bowl indicates the maximum level of liquid that can be processed by the Food Processor.



- 1** To turn on, press LOW or HIGH. The Food Processor will run continuously and the indicator light will glow.



- 2** When finished, press the OFF button. The indicator light will go out and the blade or disc will slow to a stop.



- 3** Wait until the blade or disc comes to a complete stop before removing the work bowl cover. Be sure to turn off the Food Processor before removing the work bowl cover, or before unplugging the Food Processor.

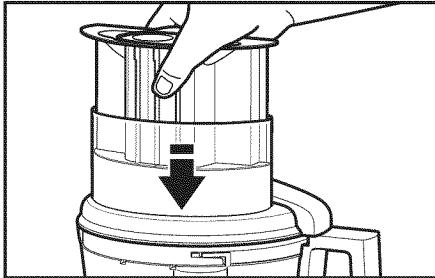


- 4** The pulse control allows precise control of the duration and frequency of processing. It's great for jobs which require a light touch. Just press and hold the PULSE Button to start processing at high speed, and release it to stop.

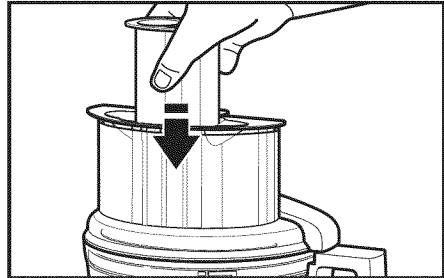
**NOTE:** If the Food Processor fails to operate, make sure the work bowl and cover are properly locked on the base (see “Assembling the Food Processor” section).

# OPERATING THE FOOD PROCESSOR

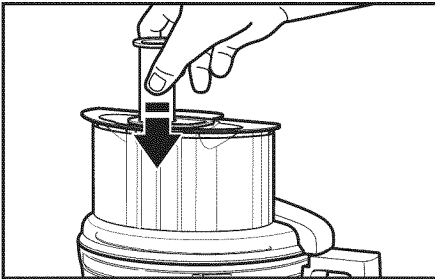
## Using the 3-in-1 feed tube



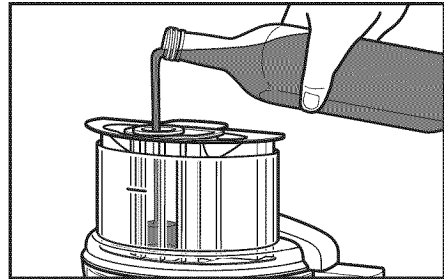
1 Use the entire feed tube and the large food pusher to process large items.



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



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



4 Use the drizzle hole in the small food pusher to slowly drizzle oil or other liquid ingredients into the work bowl. The drizzle hole flow rate is ideal for making mayonnaise.

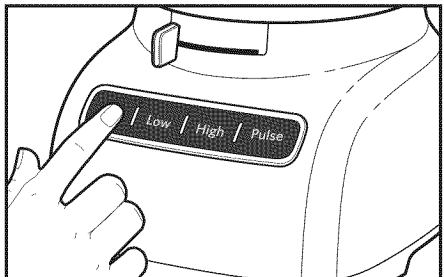
## Removing processed foods

### **⚠ WARNING**

#### **Cut Hazard**

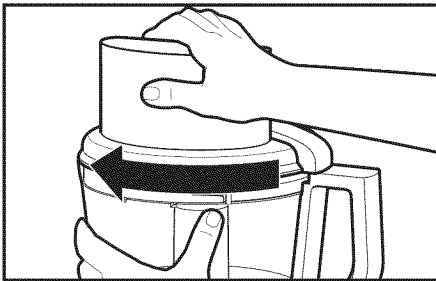
**Handle blades carefully.**

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

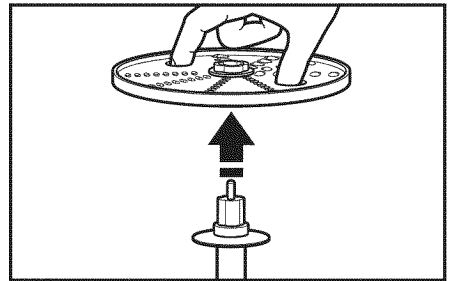


1 Press the OFF Button and unplug the Food Processor before disassembling.

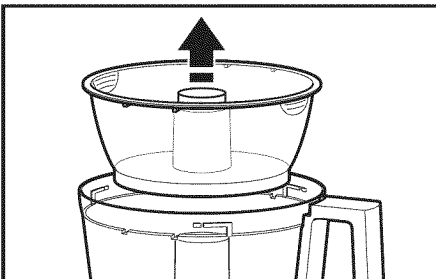
# USING THE FOOD PROCESSOR



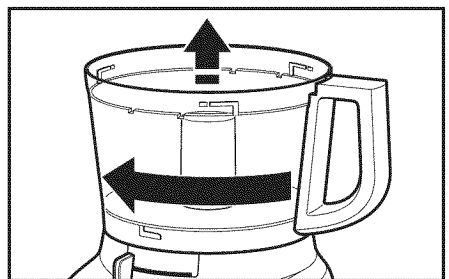
**2** Turn the work bowl cover to the left and remove.



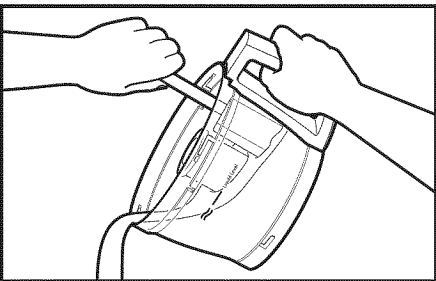
**3** If using a disc, remove it before removing the bowl. Holding the disc by the 2 finger grips, lift it straight up, then remove the adapter.



**4** If using the mini-bowl, grasp and remove the bowl using the finger grips located along the top edge of the bowl.



**5** Turn the work bowl to the left to unlock it from the base. Lift to remove.



**6** The multipurpose blade can be removed from the work bowl before the contents are emptied. You may also leave the blade locked in place. Then remove food from the bowl and blade with a spatula.

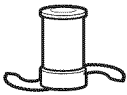
## Using the multipurpose blade

### **⚠ 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 1½-inch (2.5-3.75 cm) pieces. Process food

to desired size, using Low speed. Scrape sides of bowl, if necessary.

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

Add ¼ cup (60 ml) liquid from recipe per cup (235 ml) 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 ¼ cup (60 ml) flour from recipe per ½ cup (120 ml) 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 3 cups (710 ml) 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.

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

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

The food should be very cold. Cut in 1-inch (2.5 cm) pieces. Process up to 1 pound (455 g) 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 1½ to 2-inch (3.75-5 cm) 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 1-inch (2.5 cm) 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.

# TIPS FOR GREAT RESULTS

## Using a slicing or shredding disc

### **⚠ 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.**

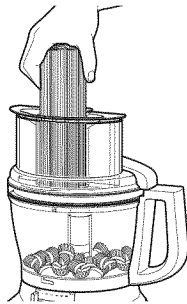


**To slice or shred fruits or vegetables that are long and relatively small in**

**diameter, such as celery, carrots, and bananas:**

Cut food to fit wide mouth feed tube vertically or horizontally, and pack feed tube securely to keep food positioned properly. Do not exceed the Max Fill line. Process using even pressure with wide food pusher.

Or use the small feed tube in the 3-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 with food pusher.

**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 3-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 with food pusher.

**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 with food pusher.

**To shred spinach and other leaves:**

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

**To shred firm and soft cheeses:**



Firm cheese should be very cold. For best results with soft cheeses, such as mozzarella,

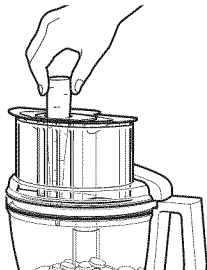
freeze 10 to 15 minutes before processing. Cut to fit feed tube. Process using even pressure with food pusher.



# 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. For thin mixtures, fill work bowl up to 1/2 to 2/3 full. For thicker mixtures, fill work bowl up to 3/4 full. For liquids, fill up to the maximum level as described on page 12. When chopping, the work bowl should be no more than 1/3 to 1/2 full.
- 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 3-piece food pusher will prove especially convenient.
- When preparing a cake or cookie batter or quick bread, 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.
- Use the spatula to remove ingredients from the work bowl.
- 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.
- 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.



# CARE AND CLEANING

## Cleaning the Food Processor

### **⚠ WARNING**

#### Cut Hazard

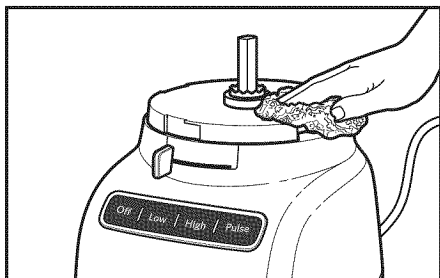
Handle blades carefully.

Failure to do so can result in cuts.

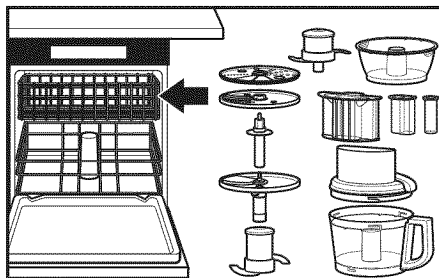
**IMPORTANT:** These BPA-free bowls require special handling. If you choose to use a dishwasher instead of hand washing, please follow these guidelines.



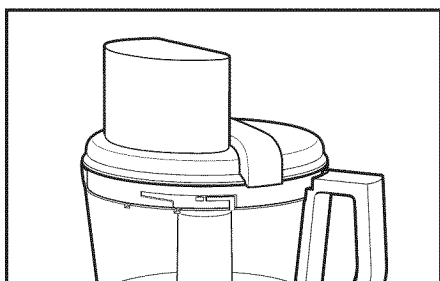
1 Press the OFF Button, then unplug the Food Processor before cleaning.



2 Wipe the base and cord with a warm, sudsy cloth, and wipe clean with a damp cloth. Thoroughly dry with a soft cloth. Do not use abrasive cleaners or scouring pads.



3 All parts are top rack dishwasher safe. Avoid laying the bowl on its side. Thoroughly dry all parts after washing. Use gentle dishwashing cycles such as normal. Avoid high temperature cycles.



4 To prevent damage to the locking system, always store the work bowl and work bowl cover in the unlocked position when not in use. Wrap the power cord around the work bowl, then secure the plug by clipping it to the cord.

**NOTE:** If washing the Food Processor parts by hand, avoid the use of abrasive cleansers or scouring pads. They may scratch or cloud the work bowl and cover.

# TROUBLESHOOTING

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.
- Press only one button at a time. The Food Processor will not operate if more than one button is pressed at the same time.
- Is the Food Processor 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 common 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. See "Tips for Great Results" section.

## **If the work bowl cover 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.

Do not return the Food Processor to the retailer. Retailers do not provide service.

# WARRANTY

## KitchenAid® Food Processor Warranty for the 50 United States, the District of Columbia, Puerto Rico, and Canada

This warranty extends to the purchaser and any succeeding owner for Food Processor operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

<b>Length of Warranty:</b>	One Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b>	<p>Hassle-Free Replacement of your Food Processor. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at <b>1-800-541-6390</b>.</p> <p>OR</p> <p>The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.</p>
<b>KitchenAid Will Not Pay for:</b>	<ul style="list-style-type: none"><li><b>A.</b> Repairs when Food Processor is used in other than normal single family home use.</li><li><b>B.</b> Damage resulting from accident, alteration, misuse or abuse.</li><li><b>C.</b> Any shipping or handling costs to deliver your Food Processor to an Authorized Service Center.</li><li><b>D.</b> Replacement parts or repair labor costs for Food Processor operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li></ul>
<p><b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b></p> <p>IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.</p> <p>IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.</p>	



## Hassle-Free Replacement Warranty – 50 United States, District of Columbia, and Puerto Rico

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Food Processor should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Food Processor returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Food Processor should fail within the first year of ownership, simply call our toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Food Processor, use the carton and packing materials to pack up your original Food Processor.

## Hassle-Free Replacement Warranty – Canada

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We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Food Processor should fail within the first year of ownership, KitchenAid Canada will replace your Food Processor with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Food Processor should fail within the first year of ownership, take the Food Processor or ship collect to an Authorized KitchenAid Service Centre. In the carton

include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Food Processor will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call our toll-free Customer eXperience Centre at **1-800-807-6777**.

Or write to us at:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7

## Arranging for Service after the Warranty Expires, or Ordering Accessories and Replacement Parts

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### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:  
Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Food Processor for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-807-6777**.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7

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FOR THE WAY IT'S MADE.™

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