

KFP1642  
INSTRUCTIONS  
INSTRUCTIONS  
INSTRUCCIONES



**KitchenAid**<sup>®</sup>

## 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.proline.kitchenaid.com](http://www.proline.kitchenaid.com).  
Scan with your mobile device for recipes, tips, and more.

## TABLE OF CONTENTS

### FOOD PROCESSOR SAFETY

Important safeguards.....	4
Electrical requirements .....	5

### PARTS AND FEATURES

Parts and accessories.....	6
Selecting the right tools.....	8

### USING YOUR FOOD PROCESSOR

Attaching the work bowl.....	12
Attaching the lid and safety lock.....	12
Using the 3-in-1 feed tube.....	13
Using the speed controls.....	14

### USING YOUR ACCESSORIES

Preparing the dicing kit for first use.....	15
Installing/using the dicing disc .....	16
Installing/removing the multipurpose blade.....	17
Installing/removing the prep bowl.....	18
Installing/removing the shredding, julienne, and parmesan discs.....	19
Installing/removing the slicing disc.....	20
Adjusting the slicing thickness.....	20
Installing/removing the mini-bowl and mini-blade.....	21
Installing/removing the egg whip or dough blade.....	22
Installing/removing the citrus press .....	23
Removing accessories and work bowl.....	24

### CARE AND CLEANING..... 25

### TIPS FOR GREAT RESULTS ..... 26

### TROUBLESHOOTING ..... 29

### WARRANTY AND SERVICE..... 30

## 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 on-line 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** \_\_\_\_\_

## 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. 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.
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

17. Do not use appliance other than intended use.
18. Disconnect from supply circuit before cleaning or servicing.
19. CAUTION: Do not open until blade stops.
20. CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

## SAVE THESE INSTRUCTIONS

### Electrical requirements

#### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

Volts: 120 VAC

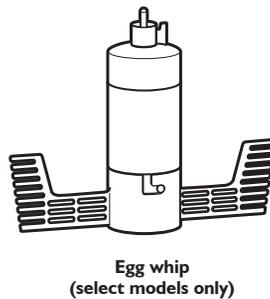
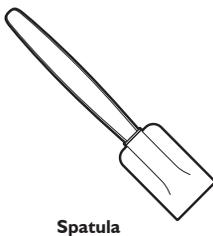
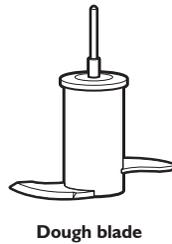
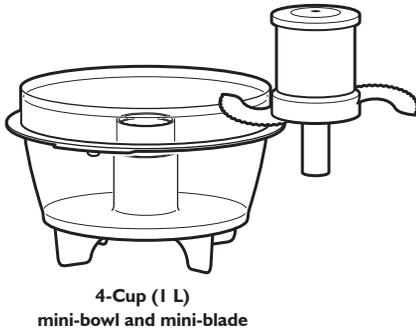
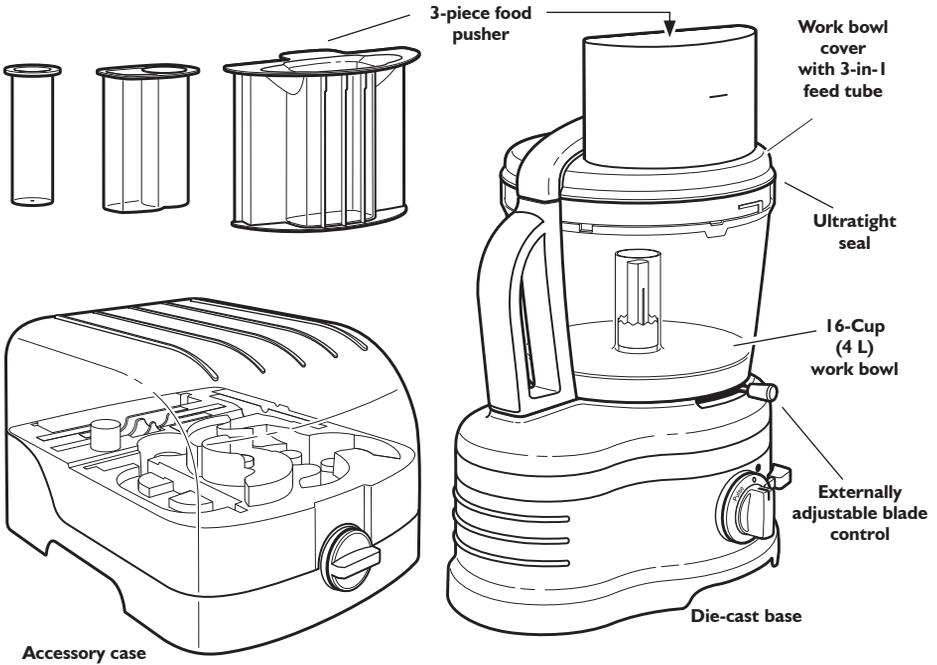
Hertz: 60 Hz

**NOTE:** This Food Processor is equipped with a three prong grounded plug. If the plug does not fit fully in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

# PARTS AND FEATURES

## Parts and accessories



# PARTS AND FEATURES

## Parts and accessories

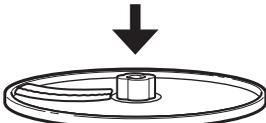
### DICING KIT



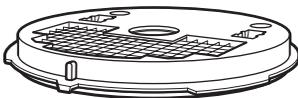
⑤ 8mm Grid cleanout tool



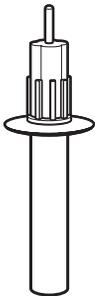
④ Dicing kit lid



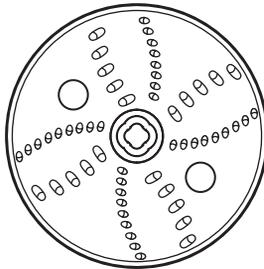
③ 8mm Dicing kit blade\*



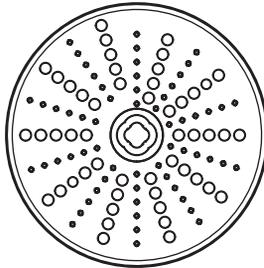
② Dicing kit grid



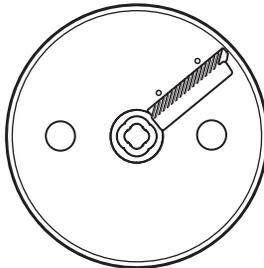
Disc adapter  
(\*Use this adapter)



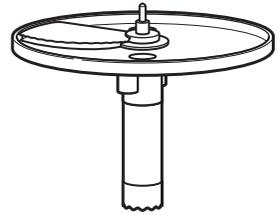
Reversible (2 mm and 4 mm)  
shredding disc\*



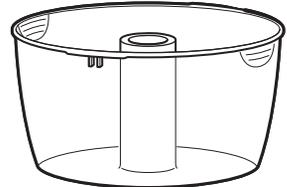
Parmesan/Ice shaving disc\*  
(select models only)



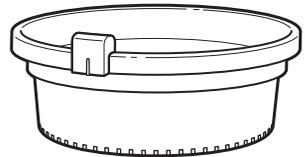
Julienne disc\*  
(select models only)



Externally adjustable slicing  
disc (thin to thick)



10-Cup (2.4 L)  
prep bowl



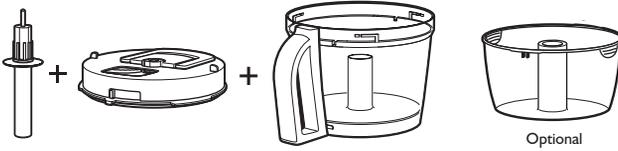
Citrus press  
(select models only)



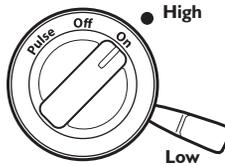
Citrus press adapter  
(select models only)

# PARTS AND FEATURES

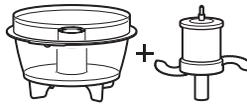
## Selecting the right tools



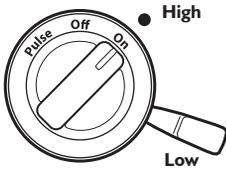
### Dicing kit with disc adapter used with work bowl and an optional prep bowl



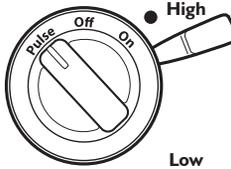
Potatoes, Tomatoes, Onions, Cucumbers, Fruit, Vegetables



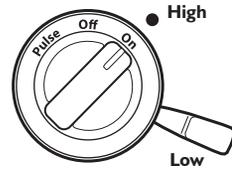
### Mini-bowl used with mini multipurpose stainless steel blade



Vegetables, Fruit,  
Fresh herbs, Nuts, Meat



Vegetables, Fruit

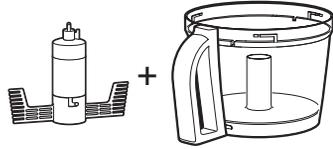
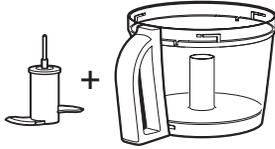


Pesto, Sauces, Cake batter, Cream

**NOTE:** For best results when chopping, begin with the speed lever set to “High” then change setting to “Low”.

# PARTS AND FEATURES

## Selecting the right tools



Plastic dough blade used with work bowl

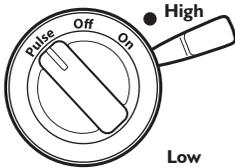
Egg whip\* used with work bowl



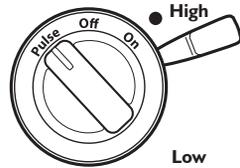
Knead



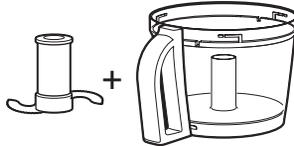
Whip



Yeast dough



Eggs



Multipurpose stainless steel blade used with work bowl



Chop



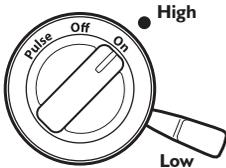
Mince



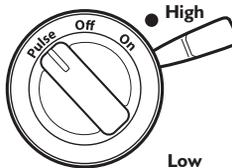
Puree



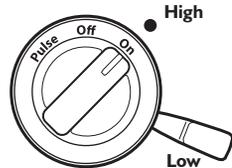
Mix



Vegetables, Fruit,  
Fresh herbs, Nuts, Meat



Vegetables, Fruit



Pesto, Sauces, Cake batter,  
Pie dough, Cream

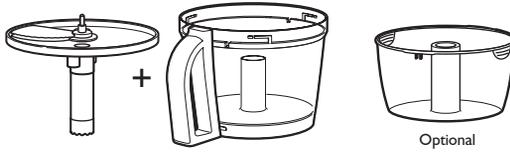
**NOTE:** For best results when chopping, begin with the speed lever set to “High” then change setting to “Low”.

\* Available with select models only.

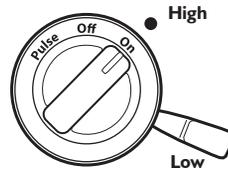
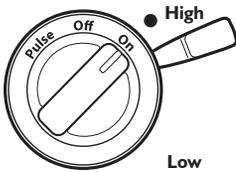
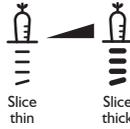
# PARTS AND FEATURES

## Selecting the right tools

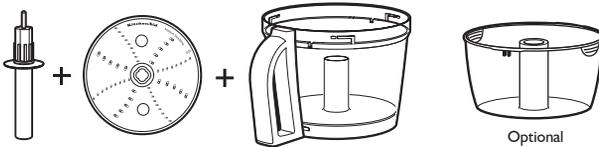
Use other settings than suggested below to adjust results to your personal preferences.



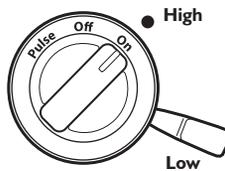
Adjustable slicing disc used with work bowl and an optional prep bowl



Potatoes, Tomatoes, Fruit (soft), Vegetables (soft), Fruit (hard), Vegetables (hard)



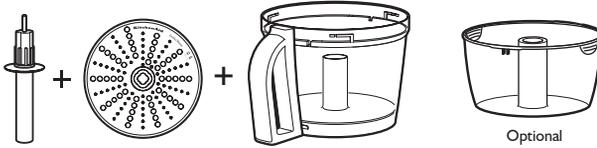
Reversible shredding disc used with work bowl and optional prep bowl



Vegetables, Cheese (freeze 30 min. prior), Chocolate, Fruit (hard)

# PARTS AND FEATURES

## Selecting the right tools



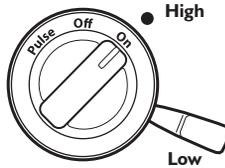
**Parmesan/ice shaving disc\* used with work bowl and optional prep bowl**



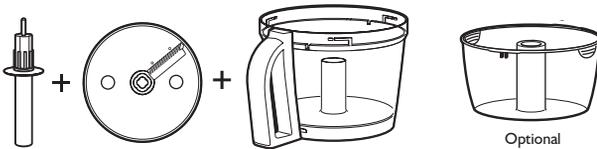
Grate



Shave



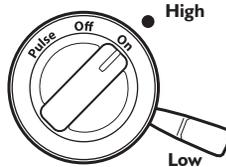
Hard cheese, Ice, Chocolate



**Julienne disc\* used with work bowl and optional prep bowl**



Julienne



Carrots, Zucchini, Potatoes, Vegetables

\* Available with select models only.



# USING YOUR FOOD PROCESSOR

## Attaching the work bowl

### **⚠ WARNING**



#### Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

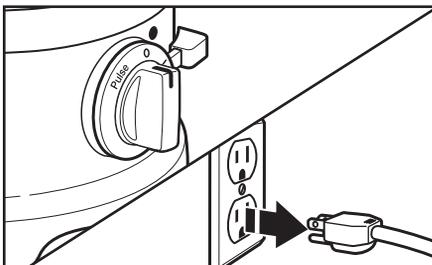
Do not use an adapter.

Do not use an extension cord.

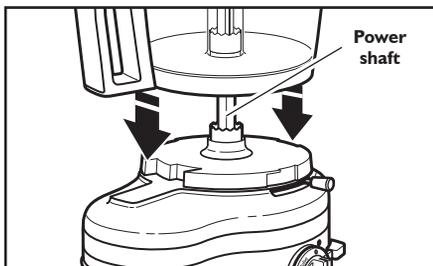
Failure to follow these instructions can result in death, fire, or electrical shock.

### 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.

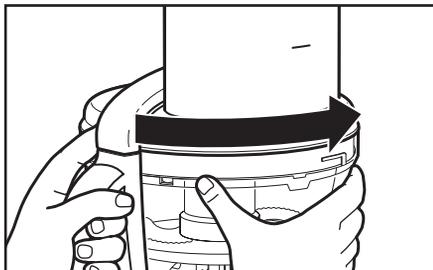


2 Place the work bowl on the base as shown.

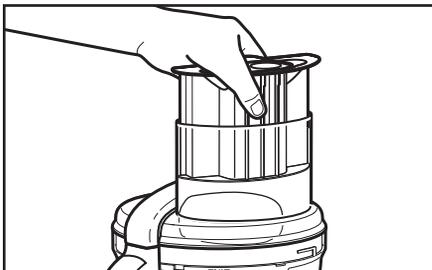


3 Turn work bowl to lock it on the base.

## Attaching the lid and safety lock



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



2 The large feed tube must be inserted into the lid for the Food Processor to run.

**TIP:** It is easier to attach the lid when the large feed tube is removed. After attaching the lid, make sure to insert the large feed tube.

## Using the 3-in-1 feed tube

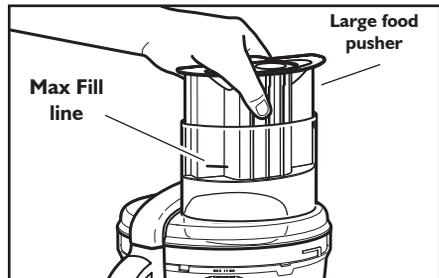
### **⚠ WARNING**



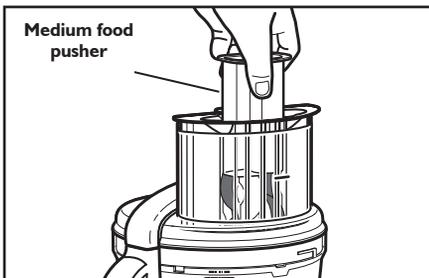
**Rotating Blade Hazard**  
Always use food pusher.  
Keep fingers out of openings.  
Keep away from children.  
Failure to do so can result in amputation or cuts.

### Before use

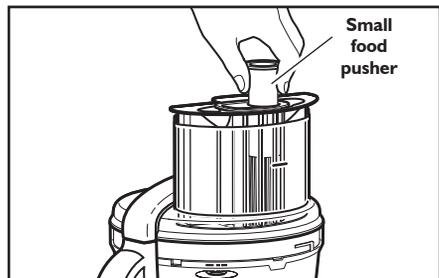
Before operating the Food Processor, be sure the work bowl, blades and work bowl cover are properly assembled on the Food Processor base.



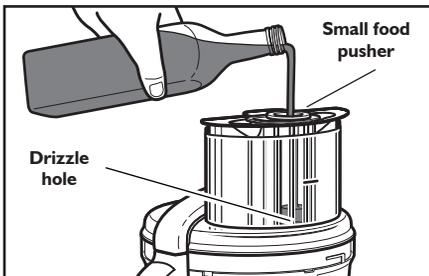
1 Use entire feed tube and the large food pusher to process large items.



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.



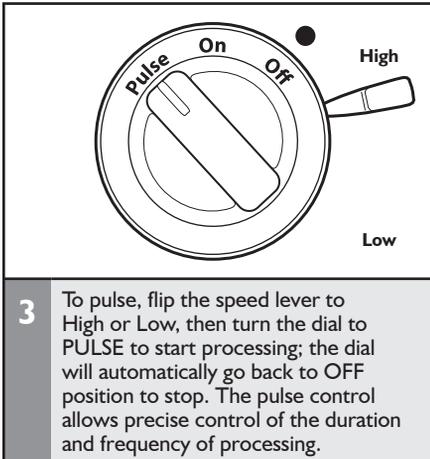
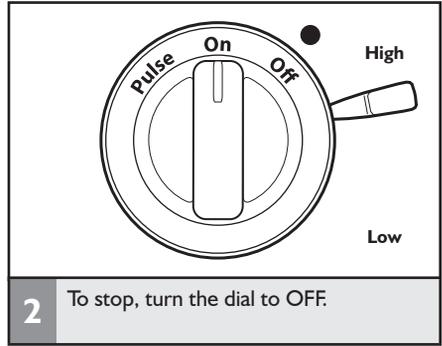
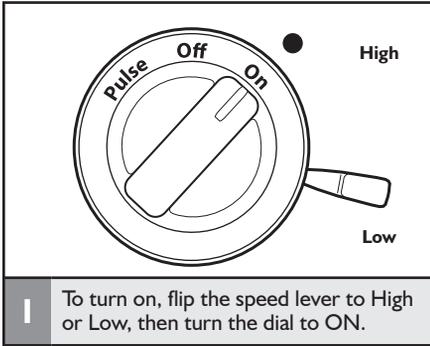
4 Use the drizzle hole in the small food pusher to slowly drizzle oil or other liquid ingredients into the work bowl.

**TIP:** The drizzle hole flow rate is ideal for making mayonnaise.

# USING YOUR FOOD PROCESSOR

## Using the speed controls

**NOTE:** If the Food Processor fails to operate, make sure the work bowl and cover are properly locked on the base, and the large food pusher is fully in place.



**NOTE:** The speed lever must be in the OFF position in order to change speeds.

## 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.

### **⚠ WARNING**

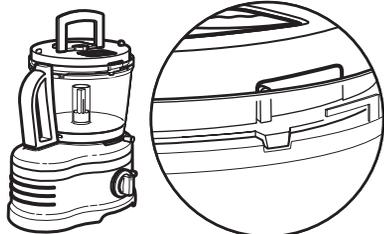
#### Cut Hazard

Handle blades carefully.

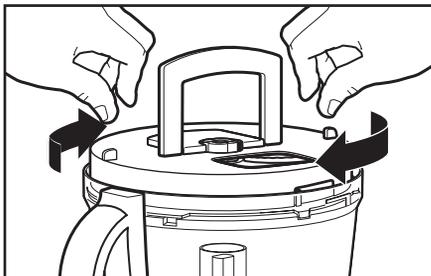
Failure to do so can result in cuts.



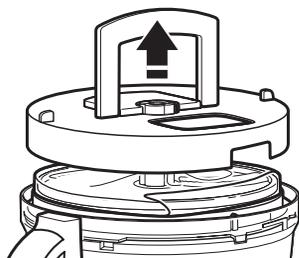
1 Using the handle, place the assembled dicing kit into the work bowl.



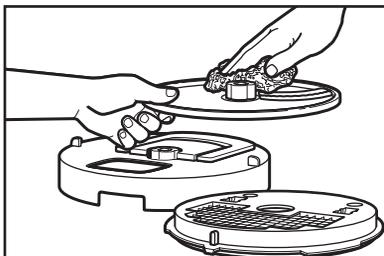
2 When placing kit in the work bowl, line up the kit's tab with the groove in the work bowl.



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



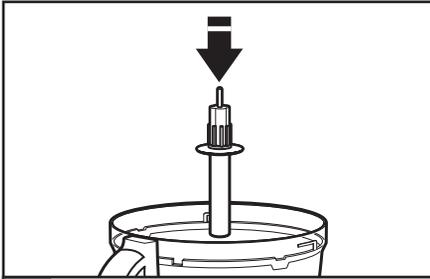
4 Using the handle, remove the dicing kit lid from the dicing kit.



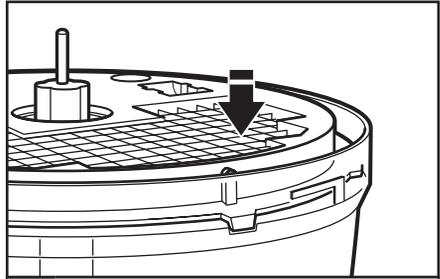
5 Clean each part of the dicing kit in the dishwasher, or with a soft cloth and warm water.

# USING YOUR ACCESSORIES

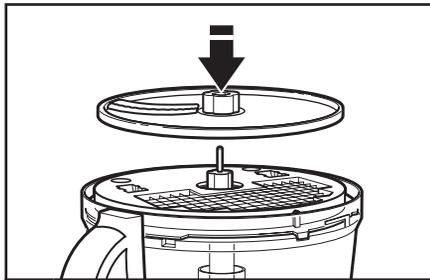
## Installing/using the dicing kit



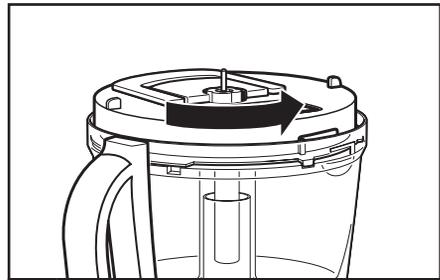
- 1 Place the disc adapter onto the power shaft.



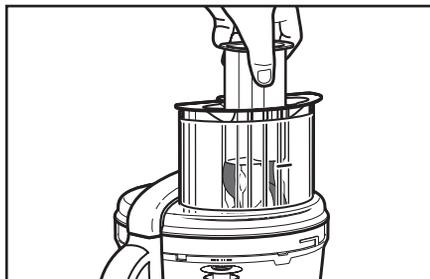
- 2 Place the dicing kit grid ②, with the grid facing front, and line up the kit's tab with the groove in the work bowl.



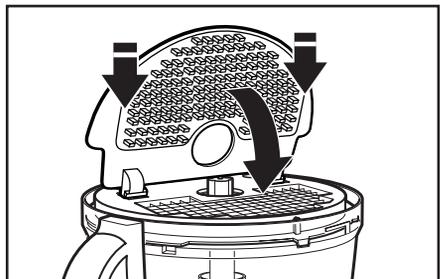
- 3 Place the dicing kit blade ③, making sure it is securely seated.



- 4 Place the dicing kit lid ④ 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. If lid does not fully close, make sure the dicing kit and the dicing grid are each fully seated.

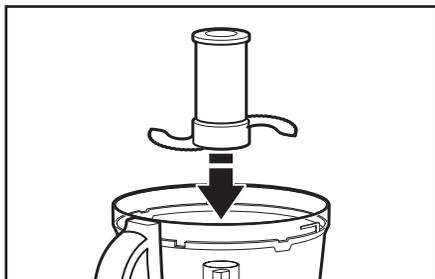


- 6 After dicing, remove the dicing kit lid ④ and the dicing kit blade ③, and place the dicing kit cleanout tool ⑤ in the notches on the dicing kit grid, then push cleanout tool down into the dicing grid. This will push remaining food out of the grid, enabling you to wash the dicing kit more efficiently.

**NOTE:** Hard foods like carrots may require more force to remove with the dicing kit cleanout tool. It is normal for some food to remain in the grid until washing is complete.

## Installing/removing the multipurpose blade

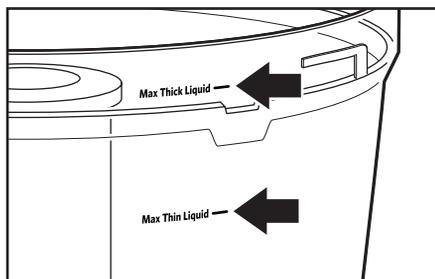
**NOTE:** The multipurpose blade has a spill resistant seal and can be left in work bowl, or removed before the contents are emptied.



**1** Place the blade on the power shaft.



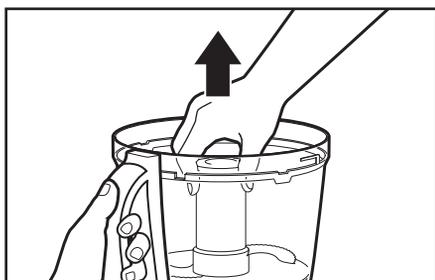
**2** Press down firmly on the blade. You will hear a click when the accessory locks into place.



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



**3** The multipurpose blade has a leak resistant seal, so you may leave the blade in the bowl while pouring out the ingredients.

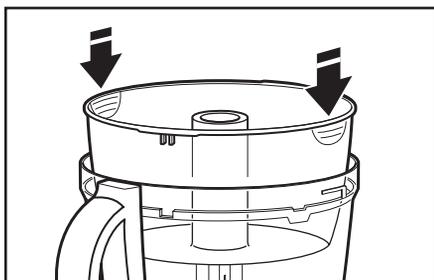


**4** Firmly secure the work bowl with one hand, using the handle, not the rim of the bowl. Then remove the blade by grasping and pulling it straight up.

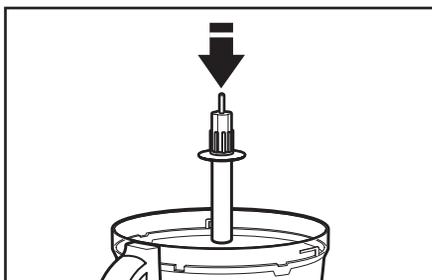
# USING YOUR ACCESSORIES

## Installing/removing the prep bowl

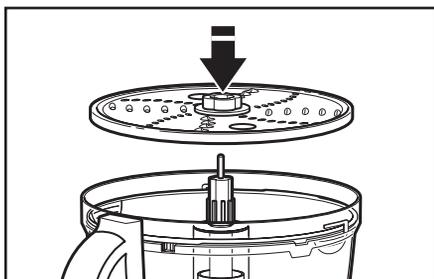
**NOTE:** The prep bowl can be used only with the discs and the dicing kit.



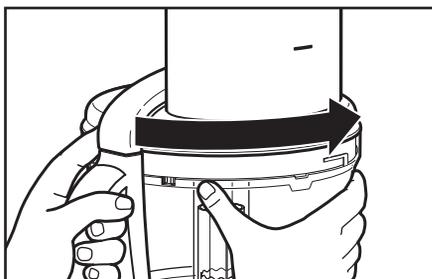
**1** To use the prep bowl, place into the work bowl, using the two finger grips.



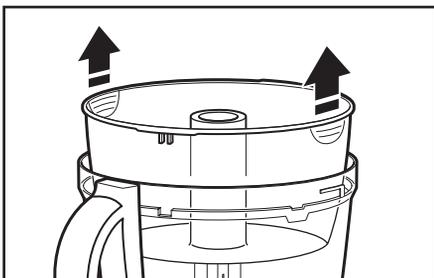
**2** Place the adapter on the power shaft.



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



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



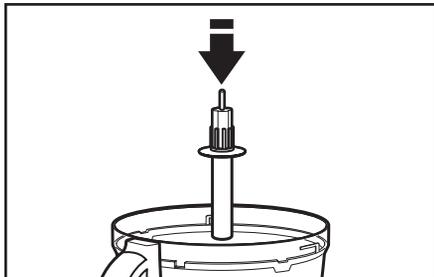
**5** After processing, remove the prep bowl using the two finger grips.

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

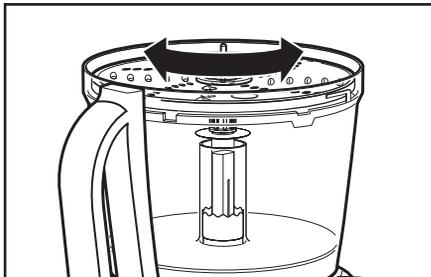
# USING YOUR ACCESSORIES

## Installing/removing the shredding, julienne\*, and parmesan\* discs

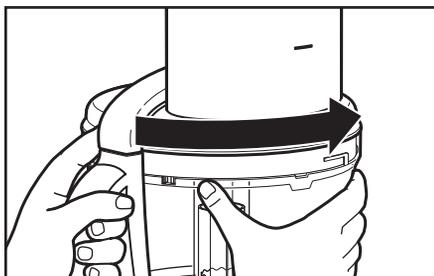
English



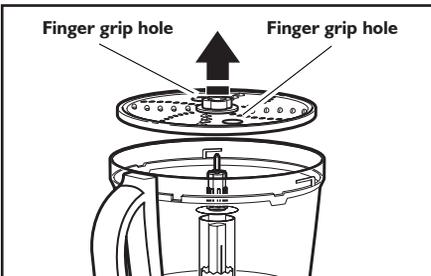
1 Place the adapter on the power shaft.



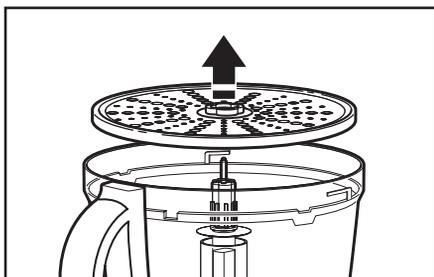
2 Slightly rotate the disc until it drops into place onto the adapter.



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



4 To remove shredding disc and julienne disc, remove work bowl lid and using the 2 finger grip holes, lift the disc straight up.



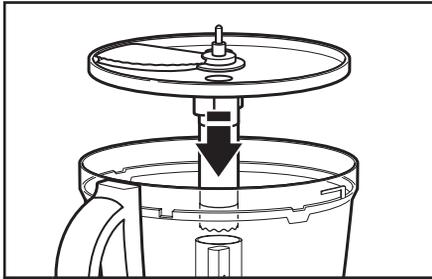
5 To remove the parmesan disc after processing, lift off of adapter.

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

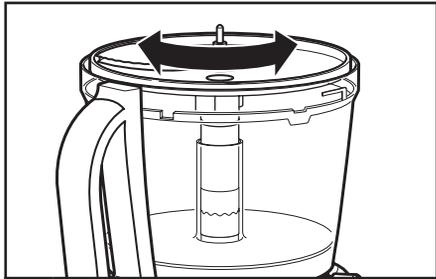
\* Available with select models only.

# USING YOUR ACCESSORIES

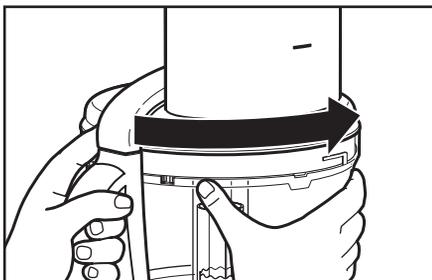
## Installing/removing the slicing disc



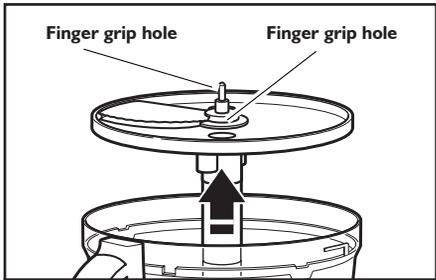
1 Place the disc on the power shaft.



2 Slightly rotate the disc until it drops into place.



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

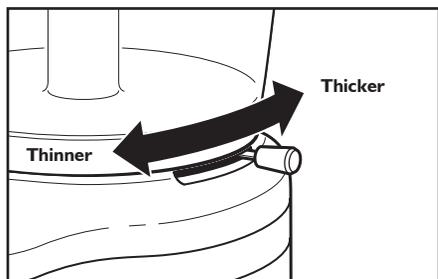


4 To remove slicing disc, remove work bowl lid and using the 2 finger grip holes, lift the disc straight up.

## Adjusting the slicing thickness

**NOTE:** Changing thickness settings with other discs or blades installed will have no effect on operation.

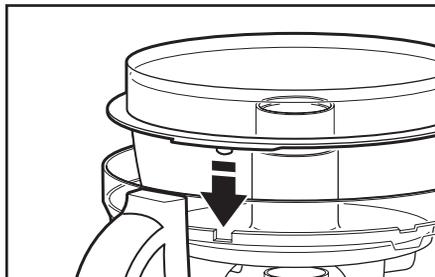
Be aware, it is possible to change the thickness of your slices by changing pressure on the food item when guiding it into the feed tube. Use more pressure for a thicker slice, or use less pressure for a thinner slice.



Move lever to desired thickness setting.

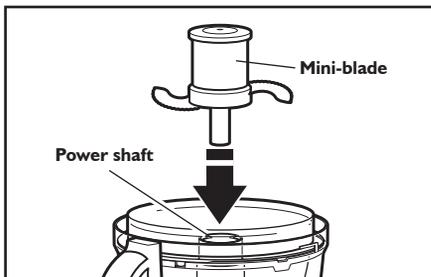
**IMPORTANT:** Discs and adapters must be removed before removing bowls.

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



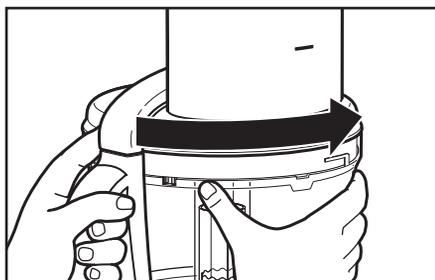
1

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.



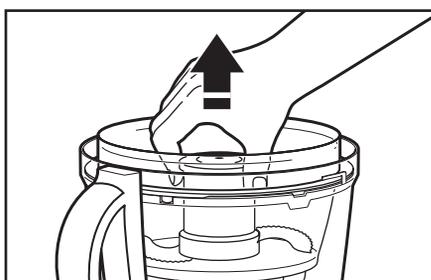
2

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



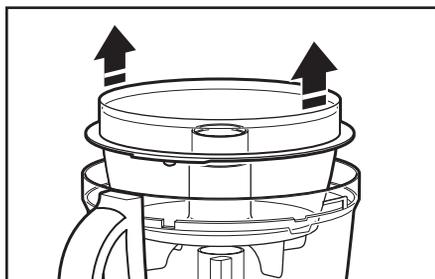
3

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



4

Remove the work bowl lid. Grasp and pull the mini-blade straight up.



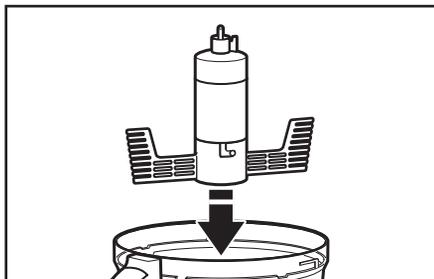
5

Using the two finger grips lift the mini-bowl up.

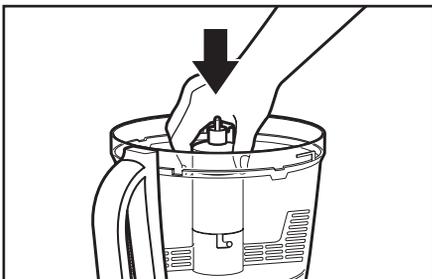
**IMPORTANT:** Discs and adapters must be removed before removing bowls.

# USING YOUR ACCESSORIES

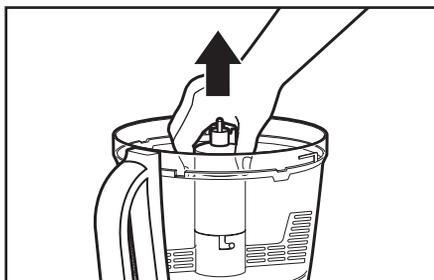
## Installing/removing the egg whip\* or dough blade



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



**2** Press down firmly on the egg whip or dough blade. You will hear a click when the accessory locks into place.

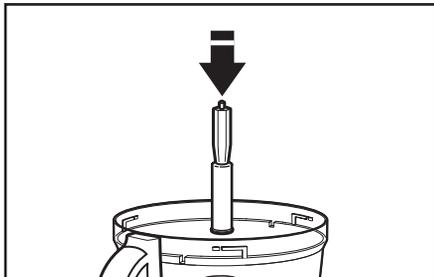


**3** After processing, firmly grasp egg whip or dough blade and lift straight up.

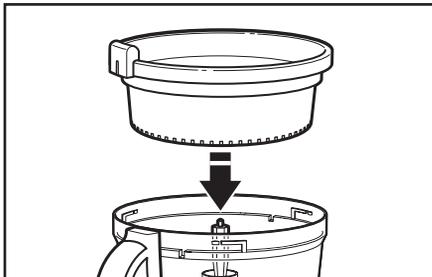
**IMPORTANT:** Discs and adapters must be removed before removing bowls.

\* Available with select models only.

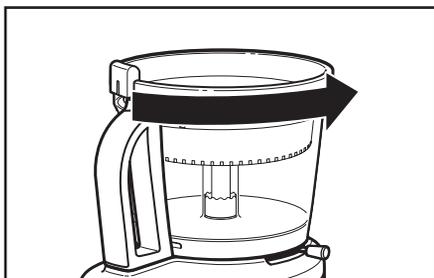
## Installing/removing the citrus press\*



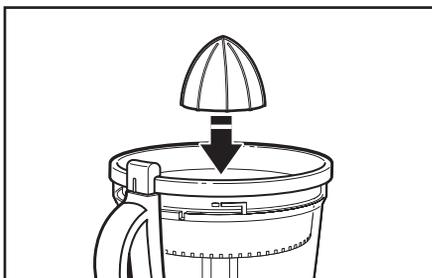
1 Place the citrus press adapter onto the power shaft.



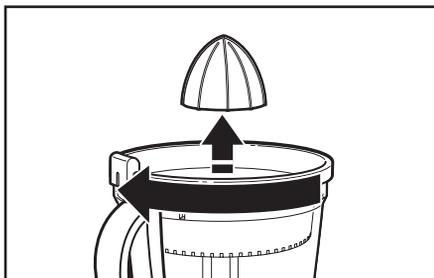
2 Place the strainer basket in the work bowl with the locking clip positioned to the left of the work bowl handle.



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.

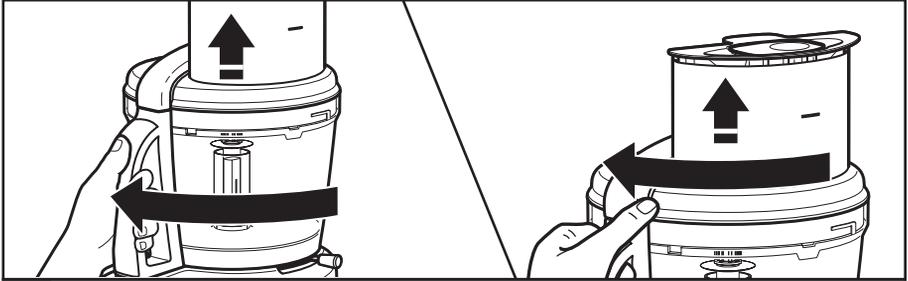
**IMPORTANT:** Discs and adapters must be removed before removing bowls.

\* Available with select models only.

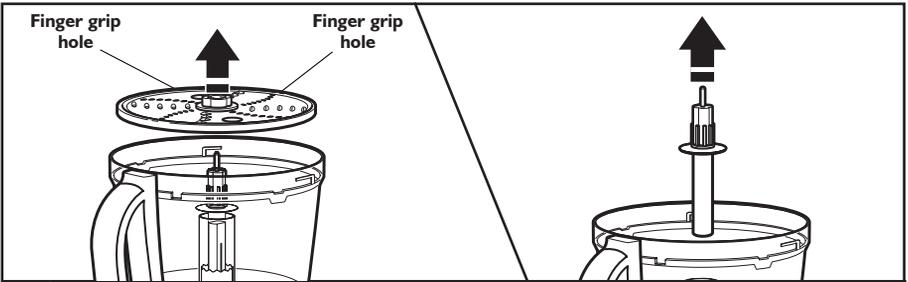
# USING YOUR ACCESSORIES

## Removing accessories and work bowl

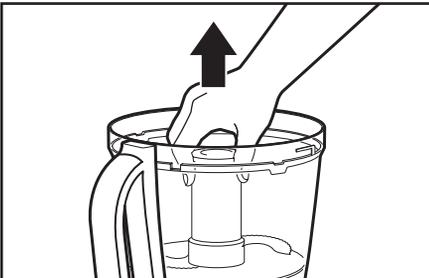
**IMPORTANT:** Be sure the Food Processor is off and unplugged before disassembling.



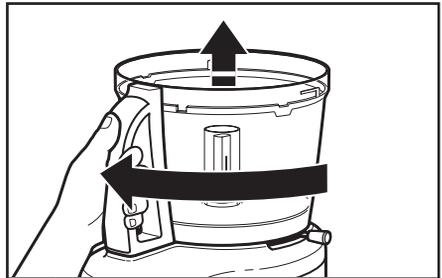
- 1 To remove work bowl from Food Processor before removing accessories:** Turn the work bowl and lift to remove, and then turn and lift the lid.  
**To remove accessories before removing work bowl from Food Processor:** Turn the work bowl cover to unlock, as shown, and lift the lid to remove, continuing next steps with bowl still attached to Food Processor.



- 2 To remove disc accessories:** Hold the disc by the 2 finger grips; lift it straight up. Then remove the adapter.



- 3 To remove blade accessories:** Grasp blade and pull straight up.



- 4 If work bowl is still attached to Food Processor:** Turn the work bowl and lift to remove.

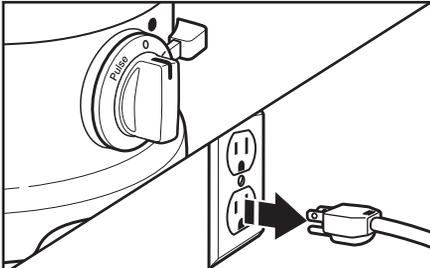
## **⚠ WARNING**

### **Cut Hazard**

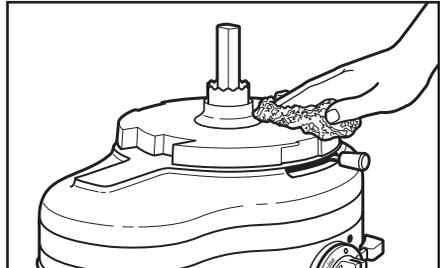
**Handle blades carefully.**

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

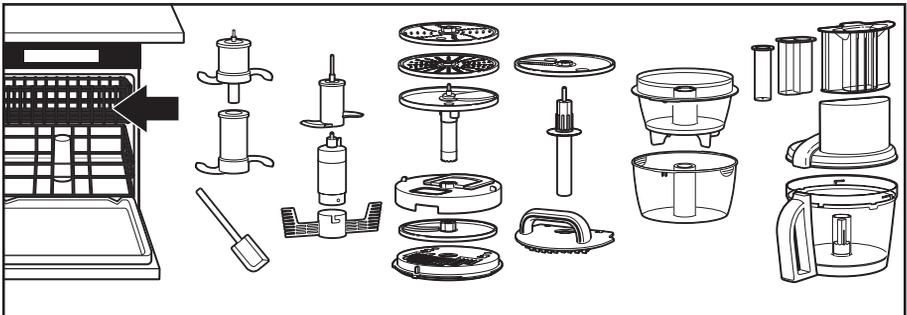
**IMPORTANT:** Never use abrasive cleansers or scouring pads on the Food Processor. They may scratch or cloud the work bowl and cover.



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

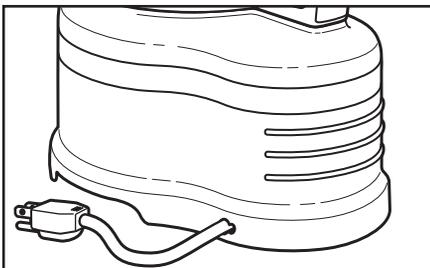


**2** Clean the base and cord with a warm, sudsy cloth. Dry with a soft cloth.

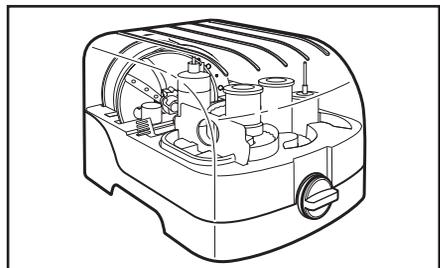


**3** All the other parts of the Food Processor are dishwasher safe.

- Load parts away from exposed heating elements in the dishwasher.
- 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.

### **⚠️ WARNING**



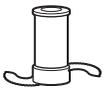
#### **Rotating Blade Hazard**

Always use food pusher.

Keep fingers out of openings.

Keep away from children.

Failure to do so can result in amputation or cuts.



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

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

1/2-inch (2.5-4 cm) 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 1/4 cup (60 ml) liquid from recipe per 1 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 1/4 cup (60 ml) flour from recipe per 1/2 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.

#### **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 1/2 to 2-inch (3.5-5 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:**

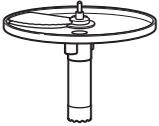
Combine chocolate and sugar from recipe in work bowl. Process until finely chopped. Heat liquid from recipe. With processor running, pour hot liquid through the feed tube. Process until smooth.

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

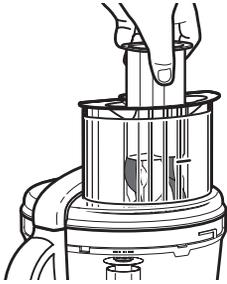
Never attempt to process cheese that cannot be pierced with the tip of a sharp knife. You can use the multi-purpose blade to grate hard cheeses. Cut cheese in 1 inch (2.5 cm) pieces. Place in work bowl. Process, using short pulses, until coarsely chopped. Process continuously until finely grated. Pieces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

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

## 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.:**

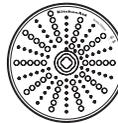
Food should be very cold. Cut in pieces to fit feed tube. Process food using firm, even pressure.

**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

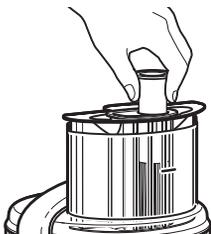


The dough blade is specially designed for mixing and kneading yeast dough quickly and thoroughly.

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

## 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 4 cups (1 L) of liquid or 4 cups (500 g) 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.
- 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.



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.
- If the speed lever does not move, make sure the dial is in the Off position.

- For easy lid rotation, it is possible to remove the seal, or just apply vegetable oil to the seal.

**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 work bowl cover won't close:**

- Make sure the disc is installed correctly, with the raised nub on top, and is positioned properly on the drive adapter.
- Try to close again, with the large food pusher removed.

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.

## KitchenAid® Pro-Line Total Replacement Limited 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 KitchenAid Pro-Line products operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

### Length of Limited Total Replacement Warranty:

Five Years from the date of purchase.

### KitchenAid Will Pay for Your Choice of:

Hassle-Free Replacement of your Pro-Line product. See the next page for details on how to arrange for replacement, or call the Customer eXperience Center toll-free at **1-800-832-7173**.

OR

The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.



### KitchenAid Will Not Pay for:

- A.** Repairs when your Pro-Line product is used in other than normal single family home use.
- B.** Damage resulting from accident, alteration, misuse or abuse.
- C.** Any shipping or handling costs to deliver your Pro-Line product to an Authorized Service Center.
- D.** Replacement parts or repair labor costs for Pro-Line products operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.

**DISCLAIMER OF IMPLIED WARRANTIES** IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO FIVE YEARS OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties or merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state and province to province.

**DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY** KitchenAid makes no representations about the quality, durability or need for service or repair of this appliance other than the representations contained in this Warranty. If you want longer or more comprehensive coverage than the limited warranty that comes with this appliance, you should ask KitchenAid or your retailer about buying a service contract.

**LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES** YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPLACEMENT OR REPAIR AS PROVIDED HEREIN. KITCHENAID SHALL NOT BE RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state and province to province.

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

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

If your Pro-Line product should fail within the first five years of ownership, simply call our toll-free Customer eXperience Center at **1-800-832-7173** 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 Pro-Line product, use the carton and packing materials to pack up your original Pro-Line product.

## Hassle-Free Replacement Warranty – Canada

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

If your Pro-Line product should fail within the first five years of ownership, take the Pro-Line product 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 Pro-Line product 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 **1-800-832-7173**.

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

### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-832-7173** 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 your Pro-Line product for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-832-7173**.

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

**KitchenAid®**

®/™ © 2013 KitchenAid. All rights reserved. Used under license in Canada.

®/™ © 2013 KitchenAid. Tous droits réservés. Emploi sous licence au Canada.

®/™ © 2013 KitchenAid. Todos los derechos reservados. Usada en Canadá bajo licencia.