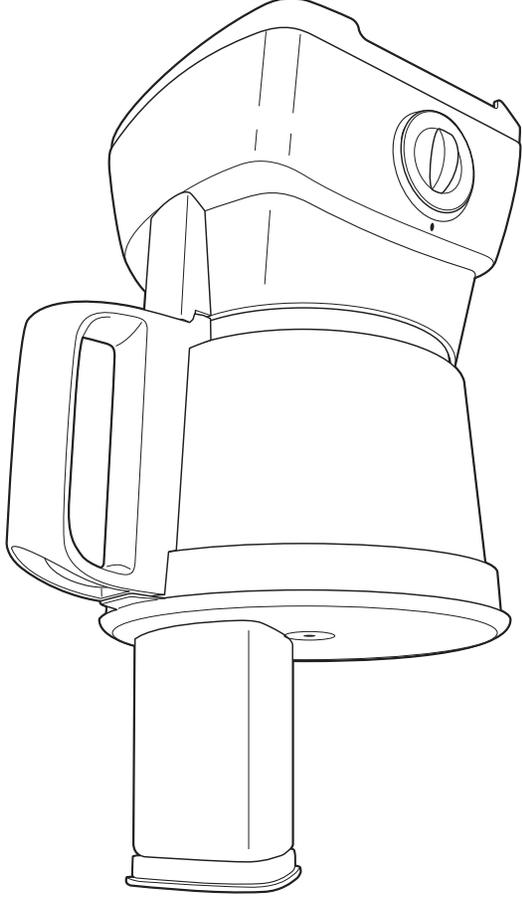


**Hamilton
Beach®**

*Food Processor
Robot culinaire
Procesador de Alimentos*



English 2
Français 13
Español 25

**READ BEFORE USE
LIRE AVANT UTILISATION
LEA ANTES DE USAR**

Visit www.hamiltonbeach.com for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

Rendez-vous sur www.hamiltonbeach.ca pour notre liste complète de produits et de nos manuels utilisateur – ainsi que nos délicieuses recettes, nos conseils et pour enregistrer votre produit en ligne !

!Visite www.hamiltonbeach.com.mx para obtener nuestra línea completa de productos y las Guías de Uso y Cuidado, además de deliciosas recetas, consejos y para registrar su producto en línea!

Questions?

Please call us – our friendly associates are ready to help.
USA: 1.800.851.8900

Questions ?

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.
CAN : 1.800.267.2826

¿Preguntas?

Por favor llámenos – nuestros amables representantes están listos para ayudar.
MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

IMPORTANT SAFEGUARDS

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

1. Read and save all instructions.
 2. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
 3. Close supervision is necessary when any appliance is used by or near children.
 4. This appliance should not be used by children.
 5. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
 6. Avoid contacting moving parts.
 7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
 8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury. Do not use your food processor if any part is broken.
 9. Do not use appliance outdoors.
 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 11. Keep hands and utensils away from moving blade and disc while processing food to reduce the risk of severe personal injury and/or damage to the food processor. A rubber scraper may be used but ONLY when the food processor is not running.
 12. The blade and disc are sharp. Handle carefully. Store out of reach of children.
 13. To reduce the risk of injury, never place cutting blade or disc on base without first putting properly in place.
 14. Be certain lid is securely locked in place before operating appliance.
16. Never feed food into food chute by hand. Always use the food pushers.
 17. Do not attempt to defeat the lid interlock mechanism.
 18. Make sure the blade or disc has come to a full stop before removing lid.
 19. To reduce the risk of injury, be sure to insert or remove blade and disc using hubs provided for this purpose. Use caution when removing blade and disc from the bowl, when emptying the bowl, and when cleaning.
 20. Check that the control is OFF (O) before plugging cord into wall outlet. To disconnect, turn the control to OFF (O); then remove plug from wall outlet.
 21. Be sure to turn switch to OFF (O) position after each use. Always use the pushers to clear the food chute. When this method is not possible, unplug cord from outlet and disassemble unit to remove the remaining food.
 22. The appliance is not intended for commercial, professional, or industrial use. It is designed and built exclusively for household use only.
 23. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.
 24. The maximum rating of this unit is based on using the chopping/mixing blade. Using the slicing/shredding disc may draw significantly less power.
 25. Do not place on or near a hot gas or electric burner or in a heated oven.
 26. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

2

3

Other Consumer Safety Information

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the counter-top or tabletop where it can be pulled on by children or accidentally tripped over.

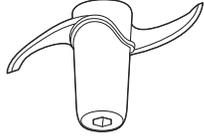
To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your food processor.

WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

This product is intended for household use only.

Parts and Features

BEFORE FIRST USE: Unpack processor. Handle blade and disc(s) carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse; then dry.



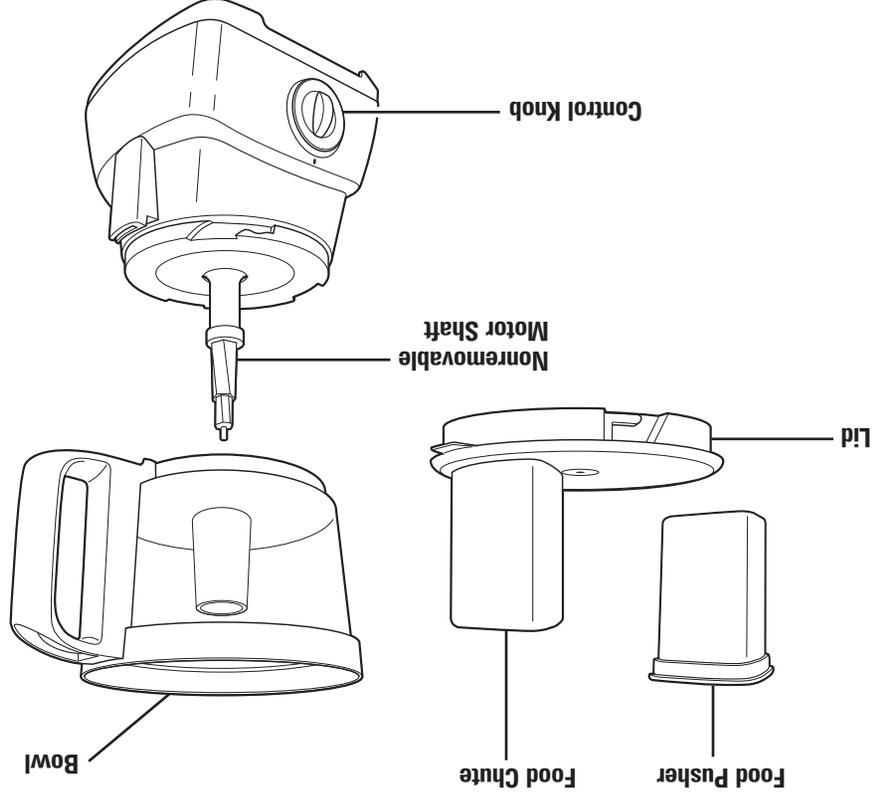
Chopping/Mixing Blade
Use to coarsely chop, mince, mix, or puree food.



Reversible Slicing/Shredding Disc
Use to shred cheese or to slice or shred a variety of foods (such as potatoes, pepperoni, carrots, celery).

OPTIONAL ACCESSORY
Crinkle Cut/Fine Shred Disc

To order:
1.800.851.8900 (US)
1.800.267.2826 (Canada)



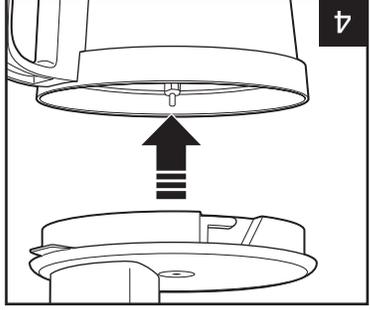
How to Use Chopping/Mixing Blade

⚠ WARNING Laceration Hazard.

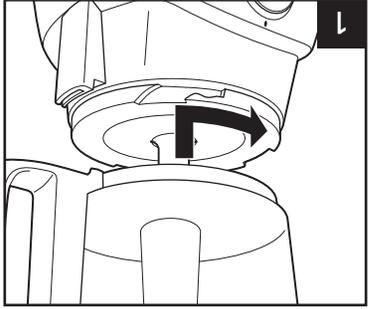
Handle blade carefully; it is very sharp.

Make sure control knob is turned to OFF (O) and unit is unplugged.

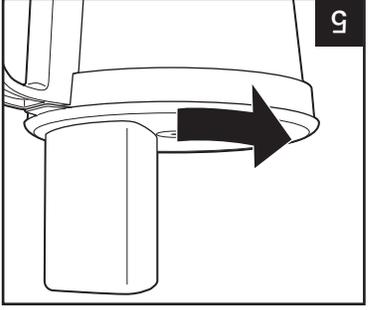
NOTE: Operate using only one blade or disc at a time.



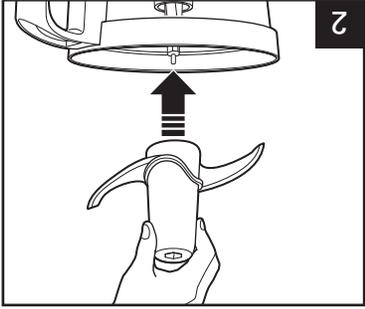
Align lid and bowl.



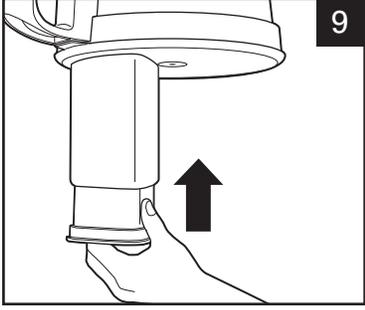
Align bowl and base. Turn bowl clockwise to lock into place. **NOTE:** Unit will not work unless bowl is locked.



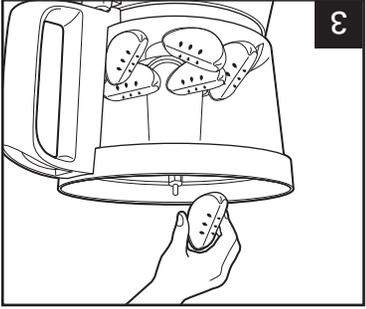
Turn lid clockwise to lock into place. **NOTE:** Unit will not work unless lid is locked.



Carefully place blade onto motor shaft.



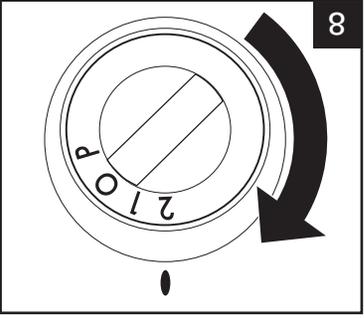
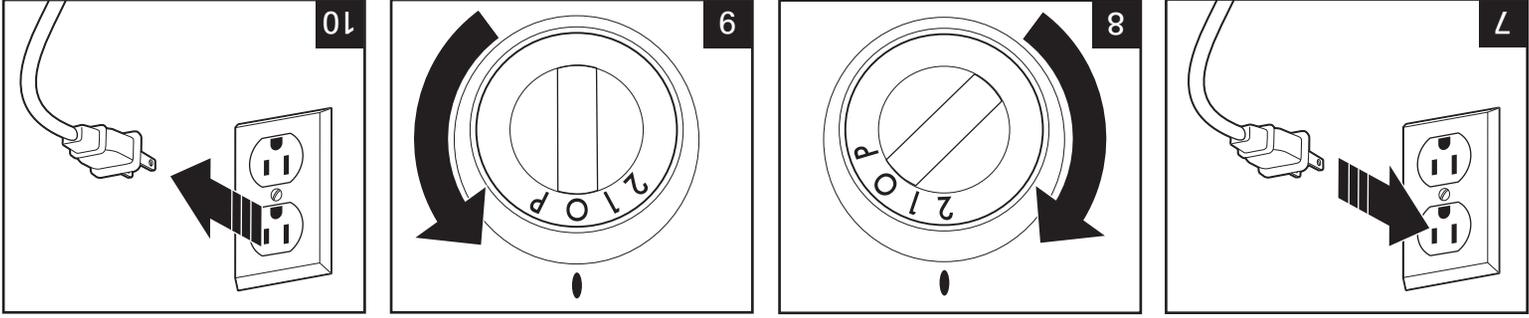
Place food pusher in food chute.



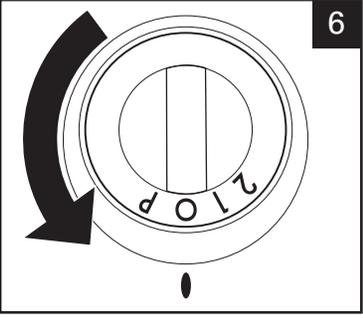
WARNING! Laceration Hazard: Always use food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS OR OTHER OBJECTS.

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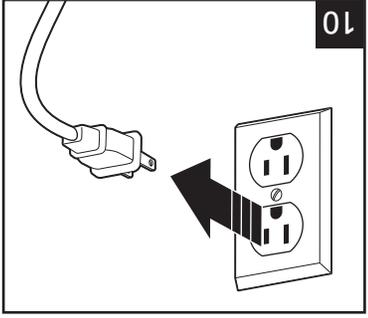
How to Use Chopping/Mixing Blade (cont.)



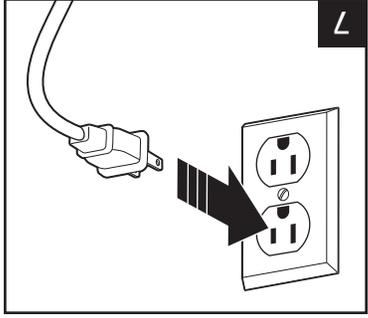
Select 1, 2, or P on control knob. 1 or 2: Processor will run continuously. P (PULSE): For instant on and off control.



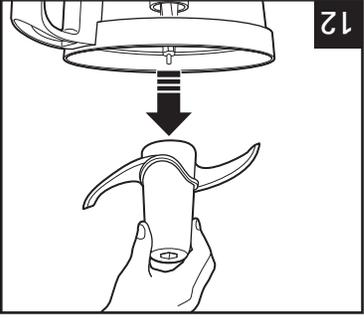
When finished, turn OFF (O) and unplug.



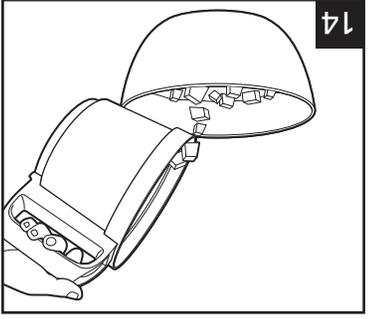
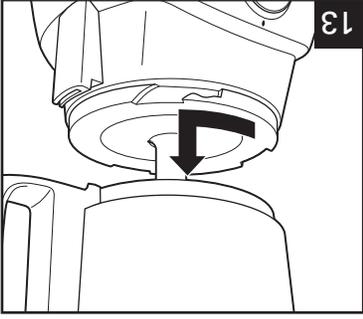
WARNING! Laceration Hazard: Always unplug unit before removing lid.



Always remove lid before removing bowl to avoid possible damage to the appliance.



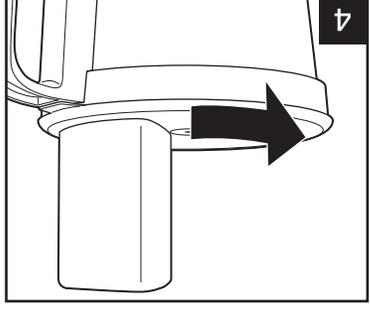
Carefully remove blade from motor shaft.



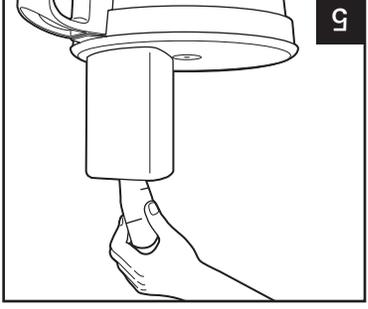
How to Use Slicing/Shredding Disc

WARNING Laceration Hazard. Handle blade carefully; it is very sharp.
 Make sure control knob is turned to OFF (O) and unit is unplugged.
NOTE: Operate using only one blade or disc at a time.

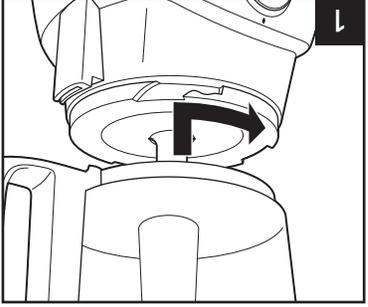
Turn lid clockwise to lock into place. **NOTE:** Unit will not work unless lid is locked.



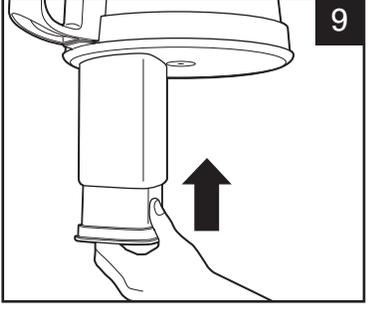
Cut food to fit food chute. Fill chute with food.



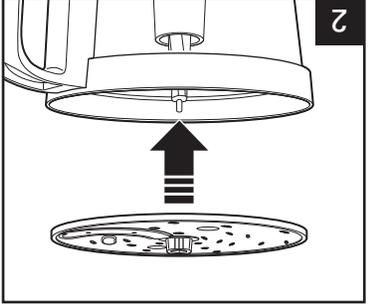
Align bowl and base. Turn bowl clockwise to lock into place. **NOTE:** Unit will not work unless bowl is locked.



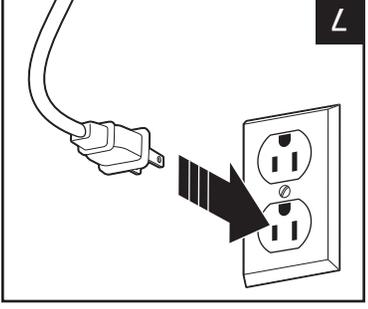
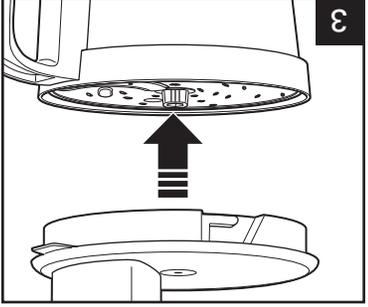
WARNING! Laceration Hazard: Always use food pusher to feed food into the chute. NEVER PUSH HANDS OR OTHER OBJECTS.



Carefully place disc onto motor shaft with desired side facing UP. ("SLICE" or "SHRED" is stamped on each side of the blade.)

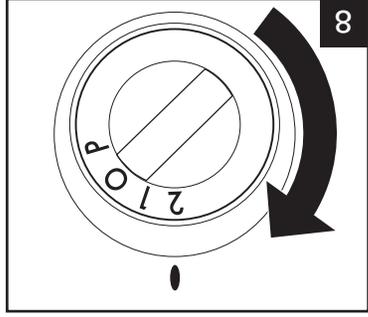


Align lid and bowl.

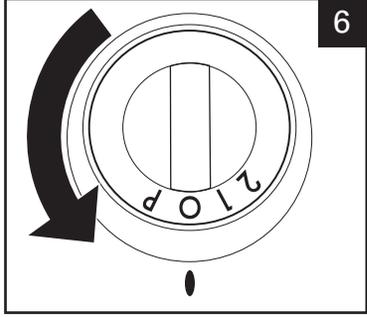


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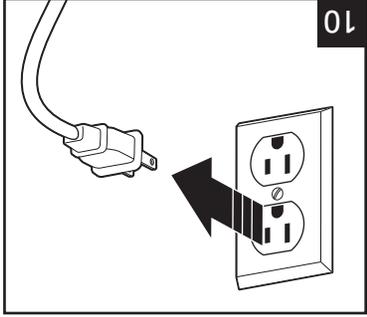
How to Use Slicing/Shredding Disc (cont.)



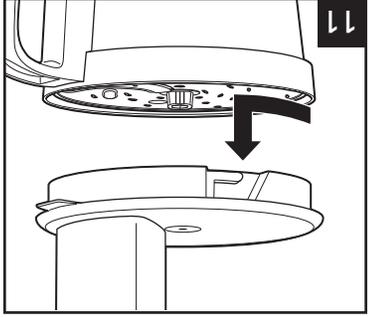
Select 1, 2, or P on control knob. 1 or 2: Processor will run continuously. P (PULSE): For instant on and off control.



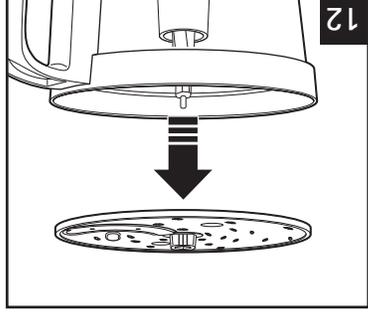
When finished, turn OFF (O) and unplug.



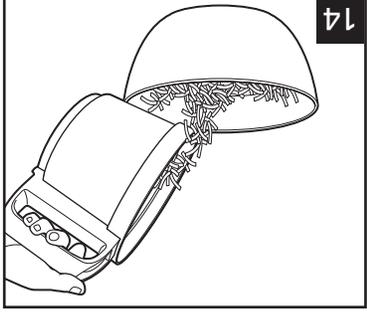
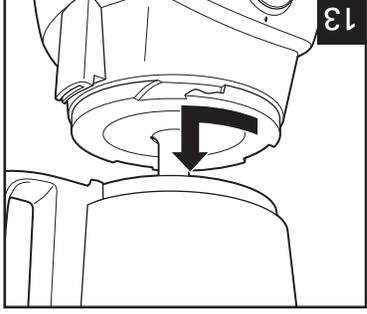
WARNING! Laceration Hazard: Always unplug unit before removing lid.



Always remove lid before removing bowl to avoid possible damage to the appliance.



Carefully remove disc from motor shaft.



Tips and Techniques

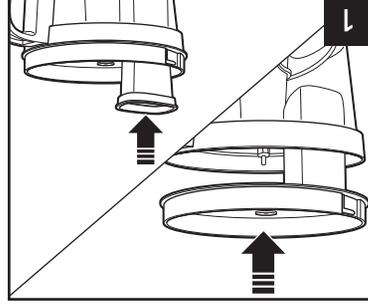
- For a more uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5-cm) pieces before processing with chopping/mixing blade and leave room in bowl for the food to be tossed around.
- This food processor is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, do not use your food processor for the following: grinding grain, coffee beans, or spices; slicing frozen meats; kneading dough; or crushing ice.
- When chopping foods, pulsing on and off will produce the best results.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. If unit is operated continuously for an extended period of time, let the processor rest about 4 minutes before continuing.
- Do not puree or mash starchy vegetables like potatoes as they are easily overprocessed and will become gummy.
- To slice or shred cheese, select firm cheese like Cheddar or Swiss. For best results, process cheese that is chilled. Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella must be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
- The reversible slicing/shredding disc has a slicing blade on one side and shredding teeth on the other. The name stamped on the blade, facing up, is the function selected. Place on motor shaft with desired cutting edge facing up.
- To julienne vegetables, slice and then remove from bowl. Restack the vegetables. Pack into food chute with slices vertical. Slice again to make matchstick-cut vegetables.

Processing Charts

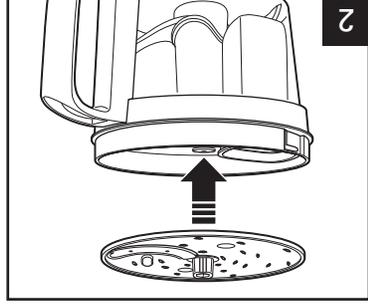
Disc attachments are reversible and labeled. The label should face up for the desired function. When using disc attachments, do not process past the MAX LEVEL on the bowl.

ATTACHMENT	
Chopping/Mixing Blade	Chop: nuts, meat, garlic, onions, peppers, celery, herbs, bread (for crumbs), crackers Mince/Puree: vegetables, fruit Mix: salad dressings Puree: soups, sauces Grate: firm cheese, such as Parmesan (chilled)
Slicing Disc (Slicing side facing UP)	Cucumbers, apples, mushrooms, carrots, potatoes, cabbage, tomatoes, pepperoni, peppers, radishes, firm cheeses (chilled)
Shredding Disc (Shredding side facing UP)	Cabbage, potatoes, carrots, firm cheese (chilled)
FOOD	
Fruits and Vegetables	2 to 3 cups (500 to 750 ml) (cut into 1-in. [2.5-cm] cubes)
Meats	0.7 lb. (350 g) (cut into 1-in. [2.5-cm] cubes)
Parmesan or Romano, chilled	5 ounces (140 g) (cut into 1-in. [2.5-cm] cubes)
Cheddar, Jack, Mozzarella, chilled	8 ounces (226 g) (cut into 1-in. [2.5-cm] cubes)
Crackers	10 cups (2.3 L) (can fill bowl and lid up into chute)

Space-Saving Storage

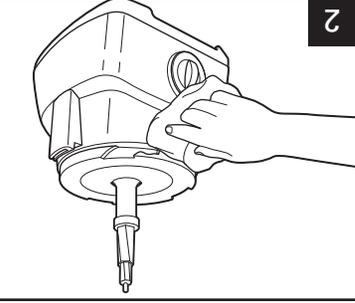
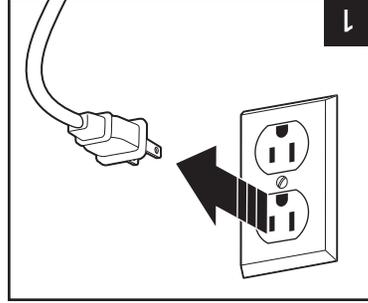


1 Place chopping/mixing blade on motor shaft. Flip lid upside down and place in bowl. Place food pusher in food chute.



2 Place slicing/shredding disc onto motor shaft.
WARNING! Laceration Hazard. Store slicing/shredding disc with slicing side down. Handle carefully.

Cleaning and Care



1 Wipe base, control knob, and cord with a damp cloth or sponge. If necessary, use a mild nonabrasive cleanser.

2 DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. All removable parts may also be cleaned in the sink with hot, soapy water. Use caution when washing chopping/mixing blade and slicing/shredding disc.



DISHWASHER-SAFE (TOP RACK ONLY)

WARNING ⚠ **Electrical Shock Hazard.** Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.

Troubleshooting

PROBLEM	PROBABLE CAUSE
Unit does not operate on any speed or Pulse.	<ul style="list-style-type: none"> • Is the unit plugged in? Does the outlet work? • Are the bowl and lid locked in place? See "How to Use" sections.
Food is not sliced or shredded uniformly.	<ul style="list-style-type: none"> • Packing too much food in the food chute or pushing too hard on the food pusher may cause the processed food to be irregularly sliced or shredded. Refer to the Food Processing Charts for recommended sizes and quantities.
Unit stops and will not come back on.	<ul style="list-style-type: none"> • Are the bowl and lid locked in place? They may have moved slightly during processing. See "How to Use" sections. • Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker. • Turn unit OFF (O), allow to stand for 3 to 4 minutes, and then turn back ON. If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call the Customer Service number to get the name of your nearest Authorized Service Center.
Unit has a burning smell.	<ul style="list-style-type: none"> • There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit IMMEDIATELY and call the Customer Service number.
Motor seems weak.	<ul style="list-style-type: none"> • Are you using the recommended food size and quantity to be processed? Refer to the Food Processing Charts for recommended food sizes and speeds.
It is difficult to remove bowl from base.	<ul style="list-style-type: none"> • Rub a small amount of vegetable oil on the snaps, located on the base. Do not lock bowl and lid during storage.
Cheese is not shredding well.	<ul style="list-style-type: none"> • Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella must be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
Vegetables are not shredding or slicing.	<ul style="list-style-type: none"> • Store vegetables with high water content in the refrigerator prior to processing. Room-temperature vegetables are less firm and do not perform as well.

Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.