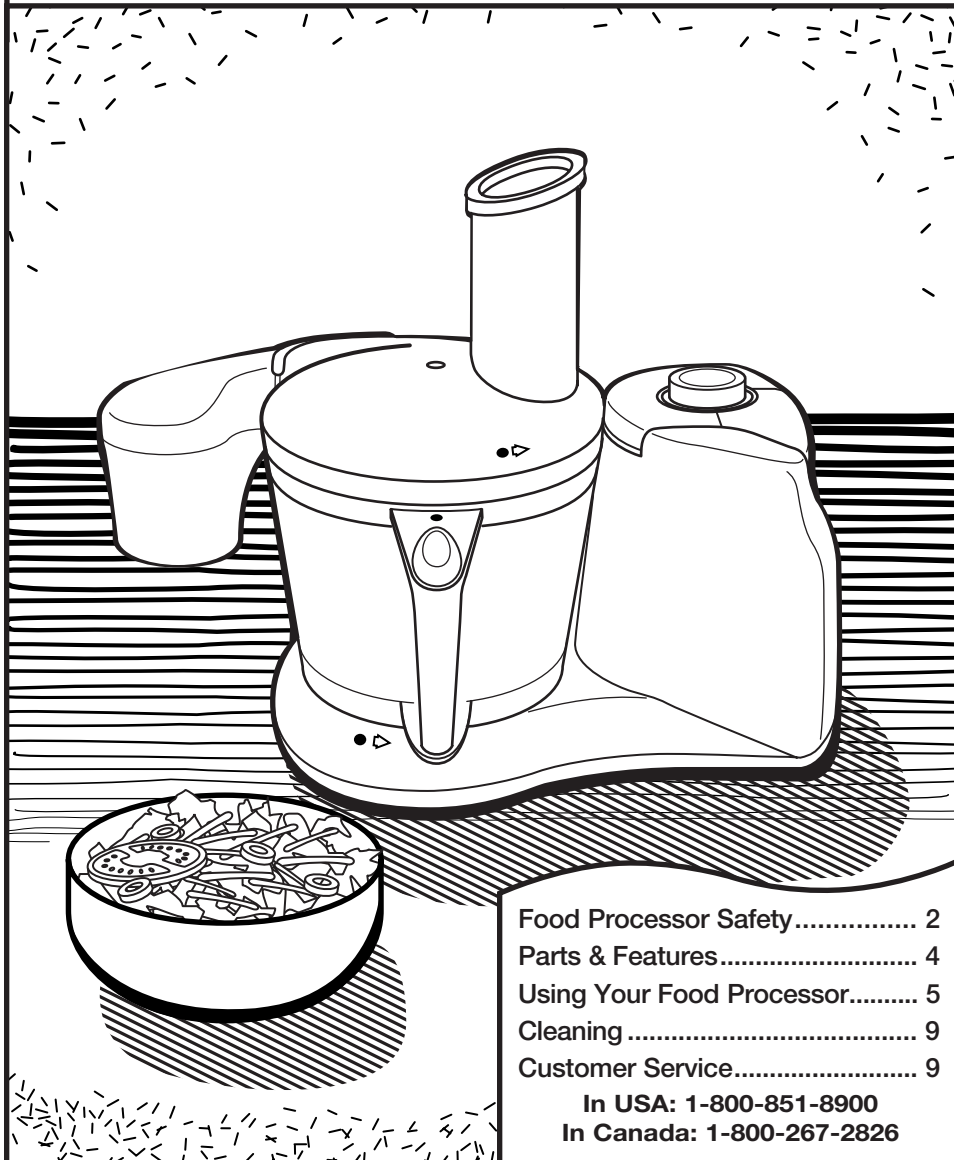


**Hamilton Beach®**

# *Food Processor*



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**In USA: 1-800-851-8900**  
**In Canada: 1-800-267-2826**

# *Food Processor Safety*

## **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 using this appliance 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. Keep fingers out of discharge opening.
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 Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock, or injury.
9. Do not use your food processor if any part is chipped, cracked or broken.
10. Do not use appliance outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Never feed food into food chute by hand when slicing or shredding food. Always use food pusher.
13. The blade and disc are sharp. Handle carefully. Store out of reach of children.
14. Make sure the blade or disc has come to a full stop before removing cover.
15. Be certain cover is securely locked in place before operating appliance.
16. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
17. 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.
18. Do not attempt to defeat the cover interlock mechanism.
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. Be sure to turn switch to OFF position after each use. Always use the pusher to clear the food chute. When this method is not possible, turn the motor off and disassemble unit to remove the remaining food.
21. The appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively for domestic use only.
22. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by Hamilton Beach/Proctor-Silex, Inc.
23. The maximum rating of this unit is based on using the S-blade. Using the Slicing/Shredding Disc may draw significantly less power.
24. Do not place on or near a hot gas or electric burner or in a heated oven.
25. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS!**

## Consumer Safety Information

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### **This appliance is intended for household use only.**

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

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

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 food processor. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

## Before First Use

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Unpack processor. Handle the S-Blade and Slicing/Shredding Disc carefully; they are very sharp. Wash all parts except the base in hot, soapy water. Rinse then dry. These parts can also be placed in the dishwasher.

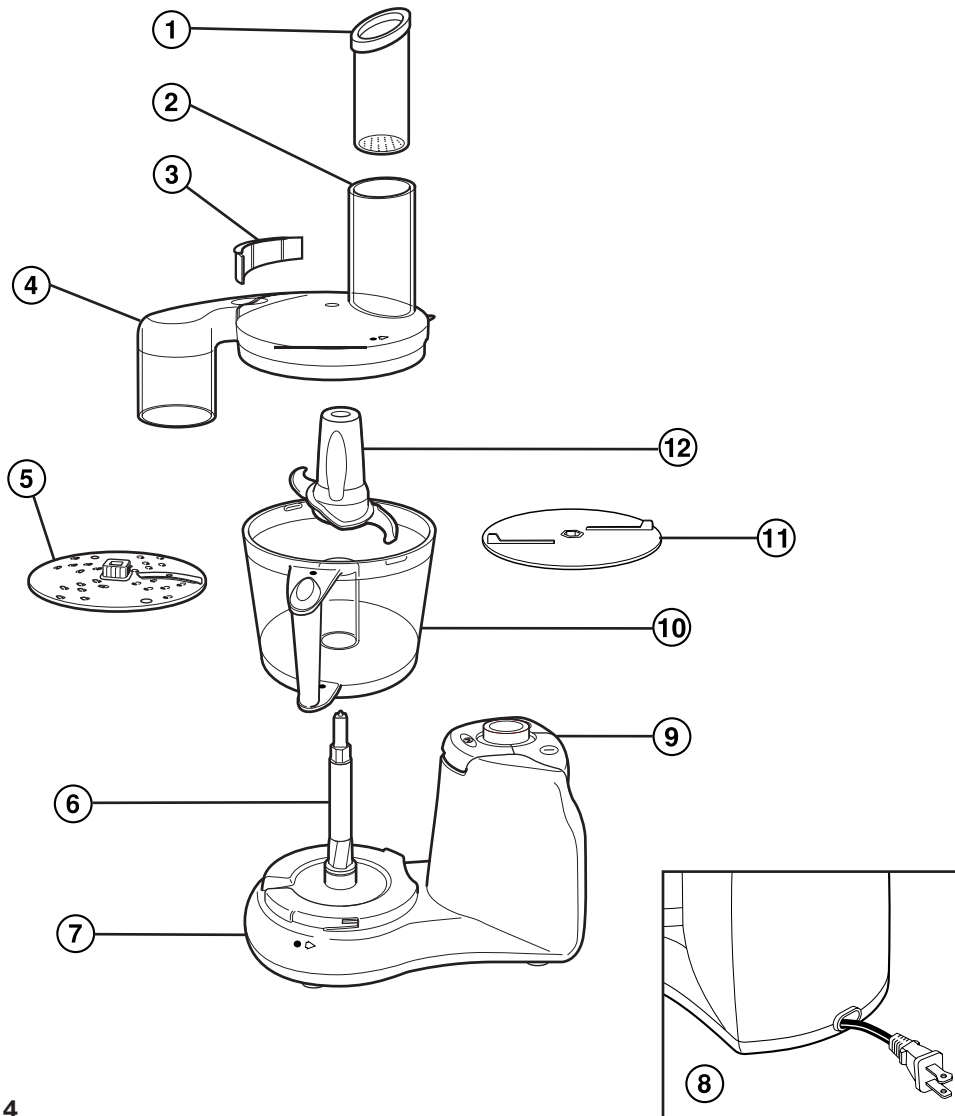
## Processing Tips and Techniques

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- For a uniform consistency when chopping, leave room in the bowl for the food to be tossed around.
- Also for a more uniform consistency, start with pieces of food that are similar in size. Carrots, for example, should all be cut in 1-inch chunks. Do not process 4-inch pieces with ½-inch pieces.
- This food processor is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, we do not recommend the following: grinding grain, coffee beans or spices; slicing frozen meat; or crushing ice.
- Do not puree or mash starchy vegetables like potatoes. They will be overprocessed in a second and turn gummy.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. Do not operate processor for more than one minute at a time. If processing large quantities, let the processor rest about one minute before continuing.
- To slice or shred cheese, select a firm cheese like cheddar, Monterey Jack, or Swiss. Place cheese in freezer for 30 minutes to one hour before processing. Always use highest speed of food processor.

# Parts & Features

1. Food Pusher
2. Food Chute
3. Food Gate – leave in cover for regular processing; remove for continuous processing.
4. Continuous Feed Chute
5. Reversible Slicing/Shredding Disc
6. Motor Shaft
7. Base
8. Cord Storage
9. Control Panel
10. Bowl
11. Continuous Feed Disc – must be used for continuous processing; this disc “throws” the food through the Continuous Feed Chute.
12. S-Blade



# Using Your Food Processor

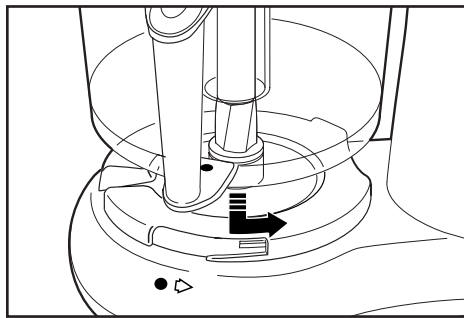
## NOTES:

- Always lock the bowl onto base before putting on any blade or disc. Make sure blade or disc is securely in place before using.
- With this food processor you can use the continuous feed chute for slicing and shredding into a separate container. The continuous feed chute allows slicing or shredding foods not limited to the processor bowl capacity.

## Hints!

- The bowl will hold 9 cups of dry ingredients or 2 cups of liquid. Do not overfill.
- Do not use your food processor to crush ice.
- For consistent texture, foods should be cut into 1-inch cubes before mincing or chopping with the S-blade.

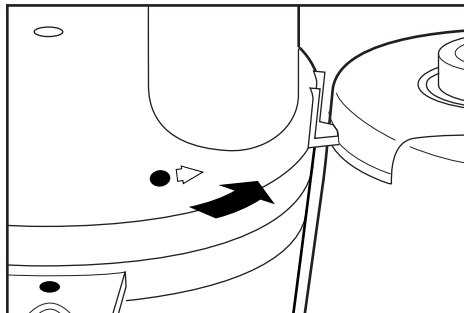
## How to Lock the Bowl



Line up dots on base and bowl handle. Turn bowl in direction of arrow. This locks the bowl to the base.

**NOTE:** The food processor will not work unless the bowl is locked.

## How to Lock the Cover



Line up dot on cover with the dot on bowl handle. Place cover on bowl. Turn cover in direction of arrow. This locks the cover onto the bowl.

**NOTE:** The food processor will not work unless the cover is locked.

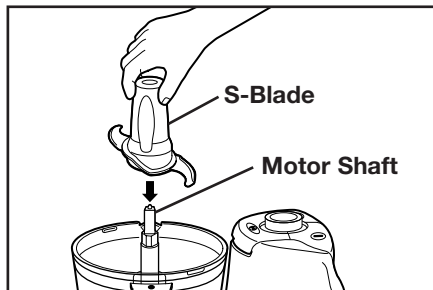
## Processing Using S-Blade



The S-blade can be used to coarsely chop, finely mince, mix, or puree food to a smooth consistency.

1. Make sure the Control Switch is turned to OFF (O) and the unit is unplugged.
2. Lock the bowl onto base. (See “How to Lock the Bowl” on page 5.)
3. Place the S-blade onto motor shaft of food processor in center of bowl. Turn slowly until blade drops into place. **Handle carefully; the blade is sharp.**

4. Lock cover onto bowl. (See “How to Lock the Cover” on page 5.) Insert food pusher into food chute.
5. Pull all of cord out of cord storage. This will help air flow and keep the motor cool. Plug in unit and process food. The processing speed and time will determine the finished consistency of the food. The Pulse (M) button can help you avoid overprocessing.

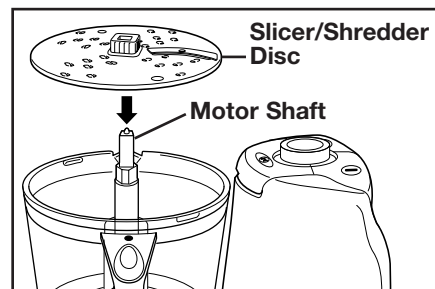


## Processing Using Slicer/Shredder



- To slice or shred cheese, select a firm cheese like cheddar, Monterey Jack, or Swiss. Place cheese in freezer for 30 minutes to one hour before processing. Always use the highest speed of food processor.
  - The Reversible Slicer/Shredder Disc has a slicing blade on one side and shredding teeth on the other. Place on motor shaft with desired cutting edge facing up.
  - To julienne vegetables, slice then remove from bowl and restack the vegetables. Pack into food chute with slices vertical. Slice again to make matchstick cut vegetables.
1. Make sure the Control Switch is turned to OFF (O) and the unit is unplugged.

2. Lock the bowl onto base. (See “How to Lock the Bowl” on page 5.)
3. Put Slicer/Shredder Disc on motor shaft with the desired side facing up for either slicing or shredding. Lock cover onto bowl. (See “How to Lock the Cover” on page 5.)



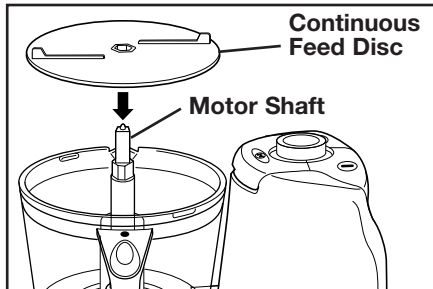
4. Cut food to fit food chute. Pack food chute tightly with food. Insert food pusher in chute. **Always use the food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.**
5. Plug in unit and process food.
6. Select speed. While pressing on food pusher, push ON (I) or PULSE (M) to process food.
7. When food chute is empty, push OFF (O) or release from PULSE (M) position. **Wait until blade has stopped rotating before removing cover.**

## Continuous Processing

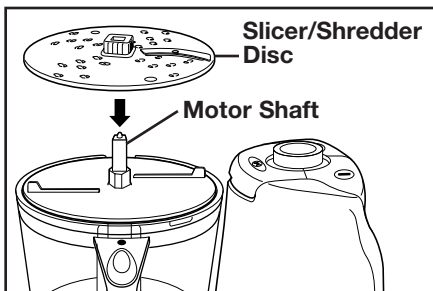


**IMPORTANT:** When using the continuous feed chute the food gate must be removed and the continuous feed disc must be in place.

1. Make sure the Control Switch is turned to OFF (O) and the unit is unplugged.
2. Lock the bowl onto base. (See “How to Lock the Bowl” on page 5.)
3. Place the continuous feed disc, ribbed side up, onto the motor shaft. Turn the disc slowly until it drops into position (level with top of bowl).



4. Select desired side of reversible slicing/shredding disc and place that side up on the motor shaft.



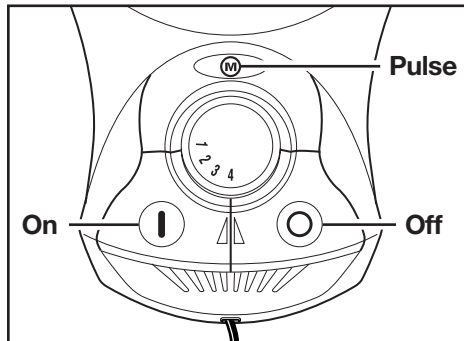
5. REMOVE FOOD GATE FROM CONTINUOUS FEED COVER TO PREVENT DAMAGE TO UNIT.
6. Lock on cover. (See “How to Lock the Cover” on page 5.) Place bowl under feed chute.
7. Plug in unit and select speed. Process food. Check the continuous feed chute frequently to make sure the opening is not blocked. If blocked, turn unit off and unplug. Clear blockage, then reassemble and continue processing.

**NOTE:** When using the continuous feed chute, some food may fall into the food processor bowl.

### *Hint!*




We recommend not using the continuous feed chute feature when shredding root vegetables (carrots, potatoes, etc.). As with most continuous feed processors, shredded moist vegetables may clog in the chute. It is best to shred these vegetables into the food processor bowl. Slicing these root vegetables while using the continuous feed chute will not present a problem.

## How to Operate the Controls



The controls are conveniently located on top of the base. Rotate the center knob to select a speed: 1 (Low), 2, 3, or 4 (High).

## Processing Charts

ATTACHMENT	SPEED	FOODS
<b>Slicer disc</b> (slicing blade facing up) 	1	Mushrooms
	2	Cucumbers, apples
	3	Julienne vegetables
	4	All cheeses
<b>S-Blade</b> 	1	Chop nuts, mince vegetables
	2	Puree food
	3	Chop meat
	4	Finely grated Parmesan
<b>Shredder disc</b> (shredding teeth facing up) 	1	Cabbage
	2	Apples, onions
	3	Potatoes, carrots
	4	All cheeses

For best results do not exceed the following amounts when chopping, mincing, or pureeing with the **S-blade**.

FOOD	MAXIMUM AMOUNT
<b>Fruits and vegetables</b>	1 pound or 2 to 3 cups
<b>Meats</b>	12 ounces or 1½ cups, cubed
<b>Parmesan or Romano cheese</b>	5 ounces, cubed
<b>Cheddar, Jack, or Mozzarella cheese</b>	8 ounces, cubed



# Cleaning

1. Wash the bowl, cover, blade, discs, food gate, and food pusher in hot, soapy water. Rinse and dry thoroughly. These parts may also be washed in a dishwasher.  
**NOTE:** Do not store the food processor with the cover in the locked position, as this may put strain on the interlock tab.
2. Wipe the base, control panel, and cord with a damp cloth or sponge. To remove stubborn soil, use a mild non-abrasive cleanser.  
**NEVER IMMERSE THE BASE IN WATER OR OTHER LIQUID.**
3. To store, place bowl on base. Then place onto the motor shaft, the S-blade, continuous feed disc and slicing/shredding disc. Place cover on bowl but do not lock.

# Customer Service

If you have a question about your food processor, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your food processor. This information will help us answer your question much more quickly.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

## TWO-YEAR LIMITED WARRANTY

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY HEREUNDER IS EXPRESSLY LIMITED TO THE REPAIR OR REPLACEMENT OF A DEFECTIVE PRODUCT OR AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID THEREFOR, AND ALL CLAIMS FOR SPECIAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

## CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

**Web site address: [www.hamiltonbeach.com](http://www.hamiltonbeach.com)**

## KEEP THESE NUMBERS FOR FUTURE REFERENCE!

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

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Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0