

Food Processor

Procesador de Alimentos

Robot de Cuisine



User Manual
HFP400SS

Guide de l'Utilisateur
HFP400SS

Manual del Usuario Modelo
HFP400SS

Haier

Quality · Innovation · Style

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. To protect against risk of electric shock, do not immerse cord, plug or any parts of the food processor in water or other liquids.
3. Close supervision is necessary when using this appliance near children. This appliance is not suitable for use by children.
4. Never leave an appliance unattended while in use.
5. Do not place an appliance on or near a hot gas flame, electric element, or on a heated oven. Do not place on top of any other appliance.
6. Do not let the power cord of an appliance hang over the edge of a table or countertop or touch any hot surface.
7. Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
8. Unplug from power outlet when not in use. Before putting on or taking off attachments, and before cleaning.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
10. Keep hands and utensils away from moving blades or discs while processing food to reduce risk of severe injury to person or damage to 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 risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.

13. Always operate food processor with cover in place. Be certain cover is securely locked in place before operating food processor. Do not attempt to defeat cover interlock mechanism.
14. Avoid contacting moving parts at all times.
15. Never feed food by hand. Always use the food pusher.
16. Do not use outdoors.
17. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Staple your receipt to your manual.

You will need it to obtain warranty service.

POLARIZED PLUG

This appliance has a polarized plug- one blade is wider than the other. As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it and try again. If it still does not fit, contact an electrician. Do not attempt to defeat this safety feature.

POWER SUPPLY CORD

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping on a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

BOTTOM COVER

To reduce the risk of fire or electric shock, do not attempt to remove the bottom cover. There are no user serviceable parts inside. Repair should be done only by authorized service personnel.

NOTE: If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

BEFORE FIRST USE

- When unpacking the product and removing packing material, handle the Chopping Blade and Slice/Shred Disc carefully; they are very sharp.
- Wash all parts except the Base in hot, soapy water. Rinse and dry them. These parts can also be placed in the dishwasher. Be sure to read this Use & Care Book, paying special attention to the sections on "Using Your Food Processor" and "Care and Cleaning" to learn the correct methods for taking the unit apart and cleaning.

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Parts And Features



- | | |
|--|--------------------------------------|
| 1. Slicing Disc | 6. Food Pusher |
| 2. Shredding Disc | 7. Working Bowl Cover and Food Chute |
| 3. Stainless Steel Multi-Purpose Blade | 8. 11 Cup (2400 ml) Working Bowl |
| 4. Dough Blade | 9. Heavy Duty Power Base |
| 5. Disc Stem | 10. Spatula |

Using Your Food Processor

NOTE ABOUT USAGE: Do not attempt to chop ice in this food processor; it will damage the Bowl and dull the Chopping Blade. This unit will not whip cream, beat egg whites to a desirable volume, grind coffee beans or spices with a high oil content, or slice or shred hard-cooked eggs, marshmallows, or soft cheeses.

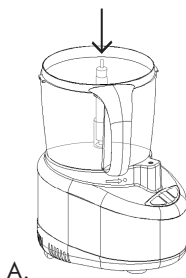
IMPORTANT: For your protection, this unit has an Interlock System so the processor will not operate unless the Bowl is locked onto the Base and the Cover is correctly locked onto the Bowl. Be sure the Bowl Handle is turned fully onto the Base so that the Handle lines up over the Signal Light. Do not attempt to operate the unit without the Cover correctly in place. Be sure the is on a flat, dry, clean surface before you begin processing.

Operating the Food Processor

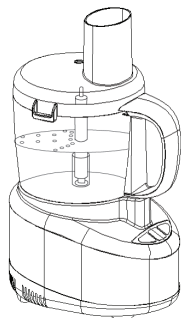
How to Slice or shred

1. Place the Bowl over the Center Post in the base with the Handle on the left. Turn the bowl right until it drops down into place. Snap the bowl in so that the Handle lines up straight over the Signal Light; be sure it locks into place (A).
2. Slide the Disc Stem onto the Center Post in the Bowl, then carefully grasp the Slice/Shred Disc (use caution as disc is sharp) with the desired side (Slice or Shred) up and push it down onto the disc Stem.
3. Place the Cover onto the Bowl so that the food Chute is to the right of the bowl handle. Twist the Food Chute/Cover toward LOCK until you hear it click into place (B).
4. Plug the cord into an electrical outlet. Use the food Guide to help you prepare food for slice/shred processing. Fill the Food Chute with food and position the Pusher over the food.
5. Press down lightly but firmly on the Food Pusher while pressing Pulse (or press ON for continuous processing).

NOTE: Let the Processor do the work. Heavy pressure will not speed operation. Do not use the Processor continuously for more than 3 minutes at a time.



A.



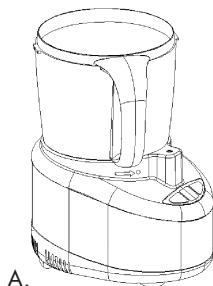
B.

6. After processing food, release the Pulse, or if you were using continuous ON, press Pulse/OFF. Allow the Disc to stop rotating. Twist the Food Chute/Cover toward UNLOCK to remove the Cover. Remove the plug from the wall outlet.
7. Grasp the Disc and lift out, Carefully pull out the Disc Stem, unlock the Bowl by turning the Handle to the left and remove bowl.

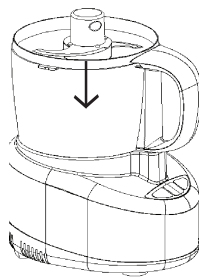
How to Chop

The Chopping Blade speeds up many everyday tasks and is designed to chop, crumb, grind, mince and mix quickly.

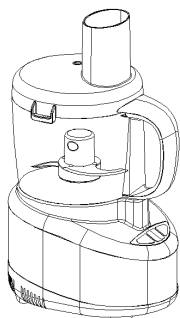
1. Place the Bowl over the Center Post in the Base with the Handle on the left. Turn the Bowl right until it drops down into place. Snap the Bowl in so that the Handle lines up straight over the Signal Light; be sure it locks into place (A).
2. Grasp the Chopping Blade by its center shaft and slide it down onto the Center Post. (B)
3. Place the Cover onto the Bowl so that the Food Chute is to the right of the Bowl Handle. Twist the Food Chute/Cover toward LOCK until you hear it click into place (C).
4. Plug the cord into an electrical outlet. Use the Food Guide to help you prepare food for chopping/mincing/mixing and crumbing.
5. Press Pulse (or ON for continuous operation). When pulsing, hold the Pulse position for about 2-3 seconds: check results; repeat for desired consistency. It is better to use several short pulses rather than a single long one unless mixing ingredients that require longer processing times.
6. After processing food, release the Pulse, or if you were using continuous ON, press Pulse/OFF. Allow the Disc to stop rotating. Twist the Food Chute/Cover toward UNLOCK to remove the Cover. Remove the plug from the wall outlet.
7. Grasp the Chopping Blade by its shaft and remove. Unlock the Bowl by turning the handle to the left, and lift the bowl off. Empty the processed food.



A.



B.



C.

How to Use Dough Blade

IMPORTANT: Follow the instructions under “How to Chop” to install and remove the Dough Blade.

1. The Dough Blade can be used to make yeast breads, pizza dough, or yeast rolls. Use the 2 dough recipes in this manual as a guide when making bread or pizza dough. Be sure to add liquid ingredients slowly as the dough will not form properly if liquid is added too fast.
2. You may have to stop the unit at times to scrape down the side of the processing Bowl.
3. Do NOT use the Dough Blade to make piecrust. Use the Chopping Blade for pie dough (see recipes).

Bread Making Tips for the Dough Blade

1. For best results, use ingredients at room temperature and be sure the butter is soft.
2. Check the date on the yeast package to be sure it hasn't expired. Measure flour accurately by spooning it into a measuring cup designed for dry ingredients. Level it off with the straight side of a knife or metal spatula. Do not pack flour by tapping the cup when measuring.
3. Use the amount of liquid and flour in the bread recipe provided as a guide. You can experiment with other favorite yeast bread recipes.
4. You may use bread flour, if you'd prefer. Breads will be taller.

Food Processing Tips: Liquids

- Hot liquids (not boiling) and hot foods can be processed in the Bowl.
- Be sure to process small amounts of liquids-2 cups or less at a time. Larger amounts may leak from the Bowl.

Clean and Care

NOTE: Do not attempt to sharpen the cutting edges of the Chopping Blade or the Reversible Disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

1. Before cleaning, be sure the unit is off and the cord is unplugged.
2. Whenever possible, rinse parts immediately after processing for easy cleanup.
3. Wipe the Base, Control area, and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the Base in liquid.
4. All removable parts can be washed by hand or in a dishwasher, top rack.
 - If washing by hand, wash in hot, soapy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the Bowl and Food Chute/Cover. This type of brush will also help prevent cutting yourself on the Chopping Blade and Slice/Shred Disc.
 - If washing in a dishwasher, place removable parts on the top rack only-not in or near the utensil basket.
5. Do not use abrasive scouring pads or cleansers on any plastic or metal parts.
6. Do not fill the Bowl with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the Bowl. To remove stains, make a paste of 1 tablespoon baking soda and two tablespoons warm water. Apply the paste to the stains and rub with a cloth. Rinse in soapy water and dry.

Chopping Guide

| FOOD | AMOUNT | COMMENTS |
|-------------------------------|-----------------|--|
| BABY FOOD | Up to 4 cups | Add up to 4 cups cooked vegetables and meat to Bowl, along with 1/2 cup cooking liquid/broth. Process to reach desired fineness. |
| BREAD CRUMBS | Up to 10 slices | Break either fresh or dry bread slices into quarters. Add to Bowl and process until finely crumbled. |
| COOKIE/CRACKER CRUMBS | Up to 10 cups | Use for crumbling graham crackers, chocolate or vanilla wafers. Break larger crackers into quarters. Add to Bowl and process until fine. |
| CRANBERRIES MINCED | 3 cups | Pulse to chop to desired fineness. Can also add sugar to make cranberry relish. |
| EGGS, CHOPPED | Up to 12 | Peel, dry and halve hardcooked eggs. Add to Bowl. Pulse to chop, check fineness after 4-5 pulses. |
| GARLIC, MINCED | Up to 5 | Drop clove(s) down food chute while unit is running. |
| MEAT, CHOPPED (RAW OR COOKED) | Up to 2 cups | Cut meat into 1"(2.54cm) cubes. Add to Bowl and pulse to chop. |
| MUSHROOMS CHOPPED | Up to 20 medium | Halve large mushrooms and add to Bowl. Chop to desired fineness. |
| NUTS, CHOPPED | 10 cups | Add to Bowl and process to chop. |

| FOOD | AMOUNT | COMMENTS |
|-----------------------------------|--------------------------------|---|
| ONIONS, CHOPPED | Up to 3 large | Quarter, add to Bowl. Pulse 2 times to coarsely chop. For green onions, cut into 1"(2.51cm) pieces and add up to 3 cups. |
| PARMESAN OR ROMANO CHEESE, GRATED | Up to 1-1/2 cups | Allow cheese to reach room temperature. Cut into 1"(2.54cm) cubes. Add to Bowl and process to desired fineness. |
| PARSLEY, CHOPPED | Up to 2 cups | Add to Bowl and Pulse to chop to desired fineness, about 10-15 seconds. Process other herbs in same manner (basil, cilantro, mint). |
| PEPPER, GREEN CHOPPED | Up to 1 pepper | Cut into 1"(2.54cm) pieces. Add to Bowl and pulse to chop. |
| PIE DOUGH | Up to 2 9" pie crusts | Follow food processor recipe for 1 or 2 standard size pie crusts. See One-Crust Standard pie Crust recipe. |
| SOUPS, PUREED OR CREAMED | 2 cups | Add up to 2 cups hot (not boiling) vegetable soup for pureeing and creaming. Process to desired smoothness. |
| SQUASH (BUTTERNUT) MASHED | Up to 8 cups, 1"(2.54cm) cubes | Add up to 8 cups cooked, drained squash to Bowl. Process to puree. Works for pumpkin and sweet potatoes, also. |
| STRAWBERRIES, PUREED | 2 cups | Hull and halve large berries. Add to Bowl and process to chop. |
| TOMATOES, CHOPPED | 4 medium | Quarter tomatoes. Add up to 4 and pulse to desired fineness. |

Shredding Guide

| FOOD | COMMENTS |
|--------------------|--|
| CABBAGE | Use shredding disc for very fine cabbage or slaw. Cut into pieces to fit into chute. Shred using light pressure. Empty bowl as cabbage reaches disc. |
| CARROTS | Position in chute and shred. |
| CHEESE, CHEDDAR | Cut to fit chute. Cheese must be well chilled. |
| CHEESE, MOZZARELLA | Cut to fit chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure. |
| POTATOES | Position in chute. Cut large potatoes in half or quarters. |
| ZUCCHINI | Cut to fit chute, either lengthwise or horizontally. |

Slicing Guide

| FOOD | COMMENTS |
|-----------|---|
| APPLE | Quarter and stack horizontally in chute. Use firm pressure.. |
| CABBAGE | For coarsely shredded results, use slicing side of disc. Cut into pieces to fit into chute. Empty Bowl as cabbage reaches disc. |
| CARROTS | Cut into 4"(10.2cm) lengths and pack in chute, alternating thick and thin ends. |
| CELERY | Remove string. Cut stalks into thirds. Pack chute for best results. |
| CUCUMBER | Cut to fit chute if necessary. |
| MUSHROOMS | Stack chute with mushrooms on their sides for lengthwise slices. |

| FOOD | COMMENTS |
|----------------|--|
| NUTS | For coarsely chopped results, fill chute with nuts and slice. |
| ONIONS | Quarter and fill chute, positioning onions upright for coarsely chopped results. |
| PEACHES/PEARS | Halve or quarter and core. Position upright in chute and slice using light pressure. |
| PEPPERS, GREEN | Halve and seed. Fit pepper against bottom of chute, squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure. |
| PEPPERONI | Cut into 3" (8cm) lengths. Remove inedible casing. Slice 2 pieces at a time using firm pressure. |
| POTATOES | Peel if desired. Position in chute, cutting large potatoes in halves or thirds. |
| STRAWBERRIES | Hull. Arrange berries on their sides for lengthwise slices. |
| TOMATOES | Use small tomatoes for whole slices, halve if necessary. Use gentle, but firm pressure. |
| TURNIPS | Peel. Cut turnips to fit chute. |
| ZUCCHINI | Slice off ends. Use small squash for whole slices; halve larger ones to fit chute. |

Limited Warranty

Full One Year

This warranty covers all defects in workmanship or materials for a period of 12 months from the date of purchase, provided you are able to present a valid proof-of-purchase (the original receipt)

Exceptions: Commercial or Rental Use
Warranty is 90 days from date of original purchase.

This warranty covers appliances within the Continental United States, Puerto Rico and Canada.

What is not covered by this warranty:

Damage from other than normal use or improper installation.

Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance.

Failure caused by build-up of food matter or water deposits.

Product, whose rating label has been removed or altered.

Product serviced by other than authorized service center.

Replacement or repair of household fuses, circuit breakers or wiring.

Labor, shipping charges and replacement of defective parts beyond the initial 12-month period.

Do not return this product to the store.

If you need assistance with this product, please contact "Haier Customer Satisfaction Service at 1-877-337-3639 between 9:00 AM and 5:00 PM (EST) Monday to Friday.

Before calling, please have the following information available:

Model number of your appliance. The name and address of the store you purchased the unit from and the date

of purchase. A clear description of the problem.

Haier will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship, or replace with a comparable model.

THIS LIMITED WARRANTY IS GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

The remedy provided in this warranty is exclusive and is granted in lieu of all other remedies.

This warranty does not cover incidental or consequential damages, so the above limitations may not apply to you. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you.

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

Haier America
New York, NY 10018

IMPORTANT

Do Not Return This Product To The Store

If you have a problem with this product, please contact the "Haier Customer Satisfaction Center" at 1-877-337-3639.

DATED PROOF OF PURCHASE REQUIRED FOR WARRANTY SERVICE

IMPORTANT

Ne pas Réexpédier ce Produit au Magasin

Pour tout problème concernant ce produit, veuillez contacter le service des consommateurs 'Haier Customer Satisfaction Center' au 1-877-337-3639.
UNE PREUVE D'ACHAT DATEE EST REQUISE POUR BENEFICIER DE LA GARANTIE.

IMPORTANTE

No regrese este producto a la tienda

Si tiene algún problema con este producto, por favor contacte el "Centro de Servicio al Consumidor de Haier" al 1-877-337-3639 (Válido solo en E.U.A).

NECESITA UNA PRUEBA DE COMPRA FECHADA PARA EL SERVICIO DE LA GARANTIA

115V, 60 Hz

Made in China
Fabriqué en Chine
Hecho en China

Haier

**Haier America
New York, NY 10018**

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Issued: December-05

Printed in China