

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



Toastmaster®

GLOBAL DESIGN

Food Processor Accessory

Use and Care Guide Model 999202U

Please refer to the following information in addition to the 1770U Heavy Duty Stand Mixer Use and Care Guide for complete instructions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Keep hands and utensils away from moving blades or disks while processing food. A scraper may be used but must be used only when the food processor is not running.
- Blades are sharp. Handle carefully.
- Never place cutting blade or disk on base without first putting bowl properly in place.
- Be certain cover is securely locked in place before operating appliance.
- Never feed food by hand. Always use food pusher.
- Do not attempt to defeat the cover interlock mechanism.
- Avoid contacting moving parts.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

THIS FOOD PROCESSOR ACCESSORY IS DESIGNED FOR USE ONLY WITH THE TOASTMASTER MODEL 1770U STAND MIXER.

Thank You for purchasing this Food Processor Accessory for the Toastmaster Heavy Duty Stand Mixer.

Featuring superior technology and craftsmanship, the Global Design Collection is an exceptional line of kitchen appliances. The state-of-the-art design of the appliances and accessories is matched only by their excellent performance. Enjoy!

The food processor accessory not only blends, chops and purees, it also slices and shreds foods. In addition, it will mix batters and doughs. Your individual taste and intended use largely affects the time required to process the foods.

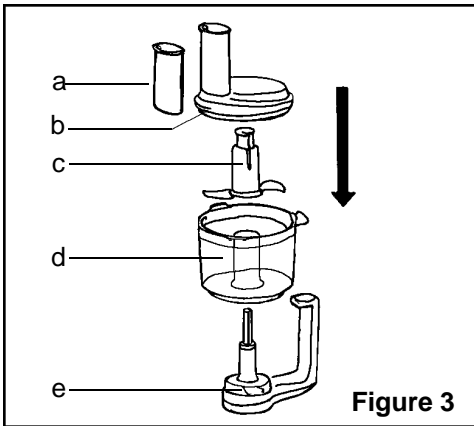
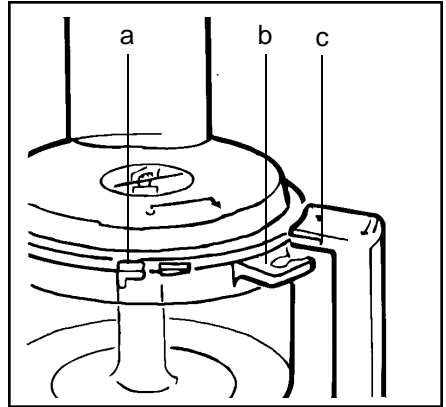
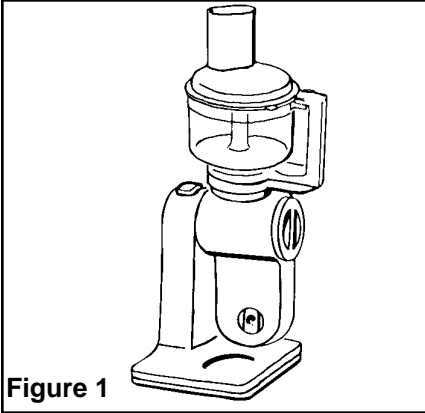


Figure 2

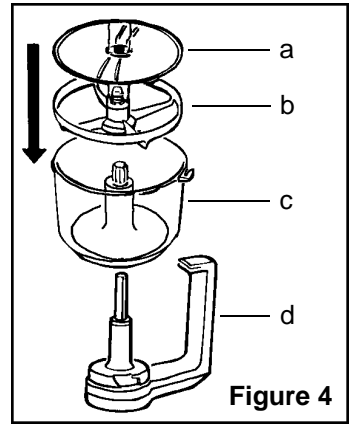


Figure 1 - Stand Mixer in position #5 with Food Processor Accessory on drive mechanism "c"

Figure 2 - Bowl / Handle Locking Position

- a. cover tab
- b. bowl tab
- c. handle slot

Figure 3 - Inserting Chopping Blade

- a. food pusher / 1 cup measuring cup
- b. cover with feed tube
- c. chopping blade with removable covers
- d. bowl
- e. handle

Figure 4 - Inserting Disk

- a. slicing disk
- b. disk holder
- c. bowl
- d. handle

Figure 5 - Maximum Fill Line

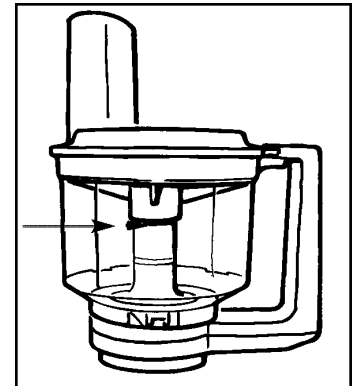






Figure 5

CHOPPING BLADE AND DISKS	
	<p>CHOPPING BLADE Can be used to chop meat, fruits, vegetables, bread, crackers, and to mix ingredients.</p>
	<p>GRATING DISK Can be used for fruits, vegetables, chocolate, cheese. Reversible to FINE or COARSE.</p>
	<p>SLICING DISK Can be used for fruits, vegetables, chocolate and cheese. Reversible to FINE or COARSE.</p>
	<p>MINCING DISK Can be used for hard cheeses, chocolate, garlic and nuts.</p>

Be sure to fill out warranty service information.

USING YOUR FOOD PROCESSOR

1. Before using, clean all parts, see CARE AND CLEANING.
2. Place stand mixer on a dry level surface and turn swivel arm to position #5, (see figure 1). Make sure the speed control dial is in the Off position.
3. Place bowl onto the handle and turn counter clockwise until the bowl tab locks below the handle slot, (see figure 2).
4. If using the chopping blade, remove covers, insert into bowl, and place food in bowl, (see figure 3). Or, insert disk holder and disk, (see figure 4).
5. Place the cover onto the bowl so that the arrows on the cover and handle line up. Turn the cover counter clockwise until the tab on the cover is inserted into the slot of the handle, (see figure 2). Insert the food pusher into the feed tube.
6. Remove cover from drive mechanism "c". Place the food processor accessory onto drive mechanism "c" lining up the arrows on the base of the handle and the stand mixer. Turn the food processor counter clockwise until securely in place (1/4 of a turn), (see figure 1).

NOTE: If the food processor drive will not connect to the stand mixer, the cover on the food processor is not positioned correctly. Repeat steps 5 and 6 above.

7. If using a disk to process food, remove the food pusher and fill the feed tube.

8. Plug stand mixer into 120 V ~ 60 Hz outlet.
9. To start food processor, turn the speed control dial to any speed (1-4). If using a disk, use the food pusher to push the food down into the bowl with light pressure.

NOTE: Do not fill food above the hole on the stem of the blade or above the bottom of the disk holder, (see figure 5).

10. Turn the speed control dial to the Off position to stop action and wait for blade/disk to stop rotating before removing food processor.

NOTE: The cover cannot be removed from the bowl until the food processor is removed from the stand mixer.

11. Grasp handle of food processor and remove from stand mixer base by turning clockwise. Remove lid, blade or disk and disk holder.
12. Remove processed food from the bowl using a rubber spatula.

CARE AND CLEANING

CAUTION: Blade and disks are sharp. Handle carefully.

1. Turn stand mixer to Off position and unplug.
2. Before first use or immediately after each use, disassemble all parts for cleaning.
3. Carefully wash all parts in warm, sudsy water. Rinse and dry thoroughly. Do not use abrasive cleaners on any part of the food processor. All parts except the handle may be washed on the top shelf of your dishwasher. Be sure that the parts are not wedged in the racks as they may warp. Also, make sure that the chopping blade is placed so that the cone opens downward to prevent damage to other items.
4. Clean the handle using a damp cloth.
5. See stand mixer use and care guide for further cleaning instructions.

Any servicing disassembly other than the above cleaning should be performed by an authorized service center. Failure to follow this instruction may result in a fire, electric shock or injury to persons.

DO

- Most foods require only seconds, not minutes, to process.
- For even slices, fill the feed tube as tight as possible. If food is allowed to lean to one side, you'll get diagonal slices.
- Break or cut food into uniform 1-1½ inch pieces before processing with the blade. This will allow the food to drop down around the blade for faster more thorough chopping action.
- To add foods while processor is in operation, use the feed tube and food pusher.
- Process food with the blade for a short time for smaller amounts or coarser chopping. Process for longer times for larger amounts or finer chopping.
- Always remove bones, pits, hard shells, seeds and cores before processing to avoid damage to the unit.

- If food should jam in one of the disks, turn to Off position and remove the food processor accessory from stand mixer. Open the cover and carefully remove the jammed food.
- If food sticks to the sides of the bowl, turn the unit off and use a rubber spatula to remove.

DO NOT

- Never insert your fingers into the feed tube while in operation.
- Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife.
- Do not fill the bowl above the maximum fill line, (see figure 5).
- Do not store food in the bowl.

RECIPES

SPINACH DIP

Yield: 4 cups

5 oz spinach leaves	2 tsp salt
8 oz water chestnuts, drained	1 tsp dried tarragon leaves
1 cup sour cream	½ tsp dry mustard
1 cup plain yogurt	½ tsp pepper
2 bunches green onions	2 cloves garlic

Using the chopping blade, chop the spinach and water chestnuts on Speed 2. Remove from bowl and set aside. Add remaining ingredients to bowl and process on Speed 2 until ingredients are chopped and mixed together. Stir all ingredients together. Cover and refrigerate for 2 hours to enhance flavor.

CRAB DIP

Yield: 4 cups

8 oz Crab Delights® (imitation crab meat)	2 tsp chili sauce
1 medium cucumber, peeled	2 tsp Worcestershire sauce
11 oz cream cheese, softened	⅛ tsp sugar
⅓ cup mayonnaise	salt and pepper

Using chopping blade, add all ingredients to bowl and process on Speed 2 until ingredients are chopped and mixed together. Cover and refrigerate for 2 hours to enhance flavor.

FRESH SALSA

Yield: 2 cups

1½ cups tomatoes	2 TBL cilantro leaves
½ small green pepper	1 TBL cider vinegar
1 small jalapeno pepper	salt and pepper
½ small onion	4 oz tomato sauce or tomato paste

Using the chopping blade, chop together the first 5 ingredients on Speed 1 to desired consistency. Drain vegetables for thicker salsa and stir in remaining ingredients. Cover and refrigerate for 2 hours to enhance flavor.

CHICKEN SALAD

Yield: 4 servings

1½ cups cooked chicken OR turkey, OR 6¾ oz can chunk-style chicken, drained	2 hard-boiled eggs
1 stalk celery	1 sweet pickle
4 green onions	½ cup salad dressing
	salt and pepper

Using the chopping blade, chop the first 5 ingredients on Speed 2 to desired consistency. Stir in remaining ingredients.

PIMENTO CHEESE SPREAD

Yield: 8 servings

8 oz Cheddar cheese	1 cup salad dressing
2 oz pimientos, drained	

Using fine grating disk, grate cheese. Remove from bowl. Using chopping blade, chop pimientos. Add cheese and salad dressing and process on Speed 2 until mixed.

MACARONI SALAD

Yield: 12 servings

3 cups uncooked elbow macaroni	½ cup onions
1 TBL oil	1 cup celery
	½ cup green pepper
	3 hard-boiled eggs
	½ cup carrots

Dressing

1⅓ cups sugar	1 cup salad dressing
½ cup vinegar	1½ tsp prepared mustard
2 eggs	1-5⅓ oz can evaporated milk
1½ tsp salt	

Cook macaroni, drain and stir in oil. Using the chopping blade, chop onions, celery, green pepper and eggs on Speed 2 until chopped. Using the coarse grating disk, grate carrots. Add to macaroni.

To make dressing, combine sugar, vinegar, eggs, and salt. Bring to a boil over medium heat, stirring frequently. Cool and stir in rest of dressing ingredients. Pour over macaroni, refrigerate several hours.

SQUASH CASSEROLE

Yield: 6 servings

1 onion	6 oz stuffing mix
3 carrots	(chicken or herb)
6 cups unpeeled zucchini or yellow squash	½ cup butter, melted

1 can cream of chicken soup
1 cup sour cream

Temperature: 350°F/177°C

Time: 25-30 minutes

Using the chopping blade, coarsely chop onions. Using the coarse grating disk, grate carrots. Remove carrots and onions from bowl and set aside. Using the coarse slicing disc, slice squash.

Boil vegetables for 5 minutes. Drain and set aside. Combine soup and sour cream. Stir into vegetables. Combine stuffing mix with melted butter and spread half on the bottom of a 9x13-inch greased pan. Spoon vegetable mixture on top and sprinkle with remaining stuffing mix. Bake as directed.

POTATO CASSEROLE

Yield: 6 servings

8 medium potatoes	½ tsp garlic salt
1 cup sour cream	2 TBL chives
2 cups cottage cheese	¼ tsp paprika
¼ cup onion	salt and pepper

Temperature: 350°F/177°C

Time: 45-60 minutes

Using the coarse grating disk, grate potatoes and set aside. Using chopping blade, chop onion. Combine all ingredients and pour into a 9x11-inch greased pan. Bake as directed.

CHICKEN POT PIE

Yield: 6 servings

Filling

1 onion	1 stalk celery
4 boneless skinless chicken breasts	salt and pepper
6 potatoes, peeled	
6 carrots	6 cups chicken broth

Crust

2 cups all-purpose flour	¼ cup butter, softened
4 tsp baking powder	⅔ cup milk
½ tsp salt	

Temperature: 425°F/218°C

Time: 45 minutes

Using chopping blade, chop onion and remove from bowl. Using same blade, chop chicken breast into small pieces. Insert coarse slicing disk and slice potatoes, carrots and celery. Add all ingredients to broth and boil for 20 minutes. Pour vegetables and broth into a 9x13-inch greased pan.

Using chopping blade, combine crust ingredients flour through butter. Add the milk through the feed tube and stop as soon as it is absorbed. Form the dough into a ball and roll onto a lightly floured surface. Cut into 2-inch biscuits and place on top of filling. Bake as directed.

MEATBALLS

Yield: 4 servings

1 lb lean stew meat
1 slice bread
1 small onion
1 egg
½ tsp dried thyme

1 clove garlic
salt and pepper
½ cup all-purpose flour

Temperature: Medium

Time: 20-30 minutes

Using the chopping blade, add all ingredients except flour to bowl and chop on Speed 3 until meat is ground and ingredients are mixed together.

Shape into 2-inch meatballs and coat with flour. Add oil to skillet and cook meatballs as directed.

ZUCCHINI CAKE BROWNIES

Yield: 12 servings

2 cups zucchini
1½ cups + 2 tsp sugar, separated
½ cup butter, softened
2 eggs

2 cups all-purpose flour
½ tsp cinnamon
1 tsp baking soda
2 TBL cocoa
1 cup milk chocolate chips

Temperature: 350°F/177°C

Time: 45 minutes

Using coarse grating disk, grate zucchini and drain; set aside. Using stand mixer, beat 1½ cups sugar, butter, and eggs for one minute on Speed 2. In a bowl, sift together flour through cocoa. Add zucchini and flour mixture to egg mixture using Speed 2 for 2 minutes. Stir in chocolate chips, using Speed 1 for 1 minute.

Pour into buttered 9x13-inch greased pan and sprinkle with remaining sugar. Bake as directed.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552 for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

Toastmaster Inc.

National Service Center
708 South Missouri St.

Macon, MO 63552

In USA and Canada call:

Consumer Service 1-800-947-3744

Consumer Parts 1-800-947-3745

HOURS: 8:00 a.m. - 4:30 p.m. CST

Aux E.-U. et au Canada, veuillez appeler

Service consommateur : 1-800-947-3744

Pièces détachées consommateur : 1-800-947-3745

Heures ouvrables : 8 h - 16 h 30 Heure Centrale

En México - 52-5-397-2848

Horario: 8:00 a.m. hasta 4:30 p.m., hora del Centro

Toastmaster de México, SA de CV

Cerrada de Recursos


Hidráulicos Numero 6

La Loma Industrial

Tlalnepantla de Baz, C.P. 54060

Estado de México

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