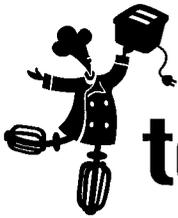


READ AND SAVE THESE INSTRUCTIONS

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®
cookin' in style



Mini Food Processor

Use and Care Guide - Model TFP2

- EASY TO USE ON OFF AND PULSE PUSH-BUTTON
- STEEL BLADE AND SLICING DISK ALLOW FOR FAST CHOPPING, SHREDDING, SLICING AND MORE
- FEED CHUTE KEEPS HANDS CLEAR OF THE BLADE
- 2-CUP CAPACITY
- TOP-RACK DISHWASHER SAFE PARTS

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:

- Read all instructions before using food processor.
- To protect against risk of electrical shock, do not immerse base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used near children.
- This appliance is not for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils away from moving Blades or Disc while operating to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when the appliance is not operating.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place Knife Blade or Disc on Base without first putting Container 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.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be (1) marked with an electrical rating of 125 V. and at least 10 A., 1250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

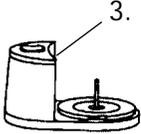
POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

This product is for household use only.

PARTS AND ATTACHMENTS

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1. **Food Pusher:** The Food Pusher fits into the Food Chute. By varying the pressure put on the Food Pusher, the speed and quality of processing can be controlled.
- 

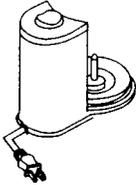
2. **Food Chute/Cover:** The Food Chute/Cover positions ingredients for processing. The Locking Tabs on the Food Chute/Cover are part of an Interlock System that assures the unit will not operate unless it is properly in place (see "Interlock Mechanism").
- 

3. **Interlock Mechanism:** The Interlock Mechanism is located at the top of the Base and allows the Tab located on each Cover to slide into it and lock into place. This insures proper operation and secure assembly, as the appliance will only operate if the Cover is positioned correctly in the Interlock Mechanism.
- 

4. **Slicing/Shredding Disc:** This dual function Disc allows you to slice food on one side, then flip it over and use the other side for shredding. Finger Grips provide safe and easy handling of the Disc.
- 

5. **Disc Post:** The Disc Post holds the Slicing/Shredding Disc.
- 

6. **Knife Blade:** The Knife Blade is used for chopping, mincing and mixing ingredients.
- 

7. **Container:** This 2-cup Container locks onto the Base by fitting the Locking Tabs on the Container into the slots located on the Base. Turn the Container clockwise to lock into place.
- 

8. **Base:** The Base houses the motor.
- 

9. **ON/OFF/PULSE Switch:** This conveniently located Switch requires only one-finger operation, making it very easy to operate.

FIGURE 1

BEFORE FIRST USE

Carefully unpack the Mini Food Processor and remove all packaging materials. Handle the Knife Blade and Slicing/Shredding Disc carefully; they are very sharp. Set the Base on a clean, dry countertop or table.

Wash all parts except the Base in warm, soapy water. Rinse and dry thoroughly. The Base may be wiped with a damp cloth. **DO NOT IMMERSE BASE IN WATER.**

USING THE ON/OFF/PULSE SWITCH

The ON/OFF/PULSE Switch is conveniently located on the top of the Mini Food Processor. The three positions operate as follows:

ON

When the Switch is pressed to the ON position, the unit will begin operation. It will continue to operate until the Switch is pressed to the OFF position. Use the ON position for longer processing tasks, such as making salad dressings or dips.

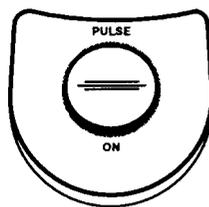


FIGURE 2

PULSE

When the Switch is pressed to the PULSE position and held, the unit will begin to operate. When the PULSE position is released, the operation will stop. Use this position for short processing tasks, such as chopping vegetables or nuts. You will find that the PULSE position is used more frequently, as it gives you greater control over your food processing.

OFF

The OFF position is the middle position. Always leave the Switch in the OFF position while you are preparing foods for processing and when the unit is not in use.

HELPFUL HINTS

- Fresh, crisp and firm fruits and vegetables process best.
- Fruits and vegetables should be processed at refrigerator temperature.
- Wash and remove inedible parts of food before processing.
- Process dry ingredients first and moist ingredients second when using several different foods in a recipe or making several different recipes; this reduces the number of times the Container must be washed and dried.
- When slicing and shredding, cut longer and larger foods to fit the length and width of the Food Chute.
- When chopping, cut pieces in uniform size pieces. Large pieces tend to chop unevenly.
- Use a spatula to scrape down the sides of the Container when necessary.

HOW TO SLICE OR SHRED IN THE CONTAINER

To Assemble (Refer to Figure 3):

1. Take the Container and place it on the Base. Line up the Locking Tabs and turn clockwise until the Container locks into place.
2. Lower the Disc Post onto the Center Post in the Container.
3. Center the Slicing/Shredding Disc with desired side facing upward (SLICE or SHRED) on Disc Post.
4. Line up the Food Chute/Cover with the Locking Tabs on the Container, making sure that the Pin in the Food Chute/Cover is inserted into the top of the Disc Post. Turn Food Chute/Cover clockwise until you hear a click.

To Use:

1. Fill Food Chute/Cover with food. Position Food Pusher over food.
2. Press down lightly but firmly on Food Pusher while pressing the desired ON/PULSE Switch function.
3. After processing food, press Switch to the OFF position. Allow the Slicing/Shredding Disc to stop rotating before adding more food to the Food Chute/Cover.

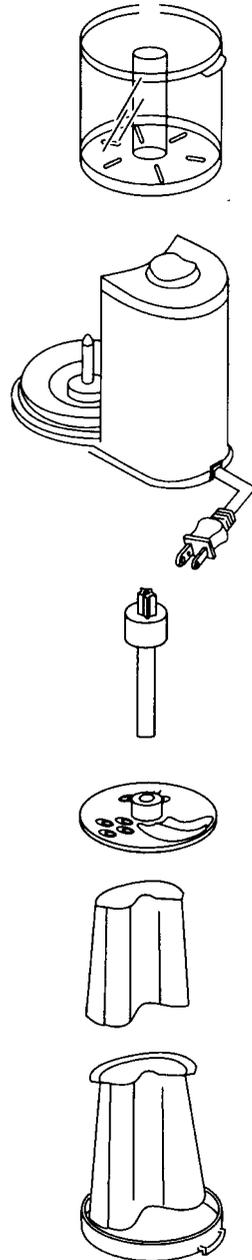


FIGURE 3

HOW TO CHOP ONLY IN THE CONTAINER

The Knife Blade's special design processes food quickly and evenly. It can perform a variety of tasks, including chop, grind, mix, crumb and mince.

To Assemble (See Figure 4):

1. Take the Container and place it on the Base. Line up the Locking Tabs and turn clockwise until the Container locks into place.
2. Grasp the Knife Blade by the plastic part and lower it onto the Center Post.

To Use:

1. Place the food to be processed into the Container.
2. Line up the Food Chute/Cover with the Locking Tabs on the Container, making sure that the Pin in the Food Chute/Cover is inserted into the Knife Blade hub. Turn Cover clockwise until you hear a click. Put the Food Pusher into the Food Chute.
3. Press the desired ON/PULSE Switch function. Check results and repeat, if necessary, until the desired consistency is reached.
4. After processing food, press Switch to the OFF position. Allow the Knife Blade to stop rotating before adding more food or removing the Food Chute/Cover.
5. Carefully remove the Knife Blade from the Container before emptying the contents of the Container.

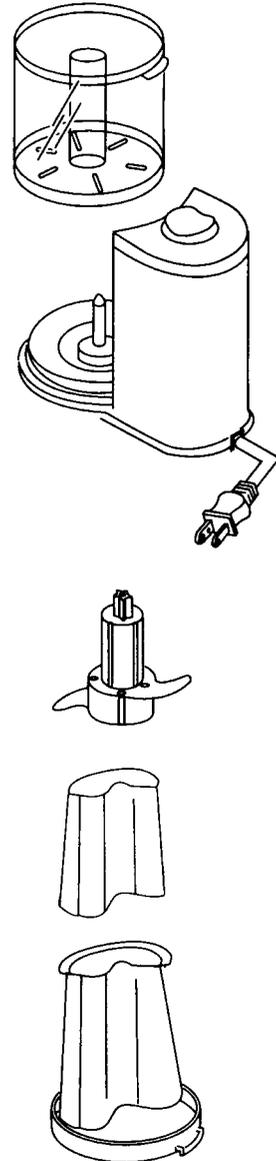


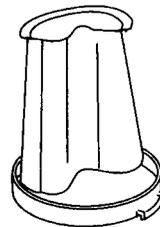
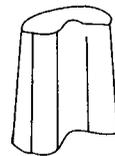
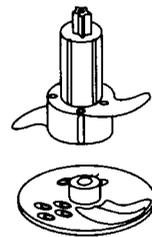
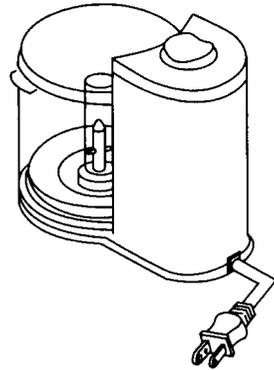
FIGURE 4

HOW TO SLICE/SHRED AND CHOP IN THE CONTAINER

In some particular instances you may wish to slice or shred a food and then chop it into much finer parts. This can be accomplished in one continuous action with the Slicing/Shredding Disc and the Knife Blade used together. Food passes through the Slicing/Shredding Disc with final processing being accomplished by the Knife Blade.

To Assemble (See Figure 5):

1. Take the Container and place it on the Base. Line up the Locking Tabs and turn clockwise until the Container locks into place.
2. Grasp the Knife Blade by the plastic part and lower it onto the Center Post.
3. Place the Slicing/Shredding Disc onto the Finger Grips of the Knife Blade with desired side facing upward (SLICE or SHRED).
4. Line up the Food Chute/Cover with the Locking Tabs on the Container, making sure that the Pin in the Food Chute/Cover is inserted into the Knife Blade hub. Turn Food Chute/Cover clockwise until you hear a click.



To Use:

1. Fill Food Chute/Cover with food. Position Food Pusher over food.
2. Press down lightly but firmly on Food Pusher while pressing the desired ON/PULSE Switch function.
3. After processing food, press Switch to the OFF position. Allow the Slicing/Shredding Disc and Knife Blade to stop rotating before adding more food to the Food Chute or removing the Food Chute/Cover.

FIGURE 5

USAGE GUIDE

The three functions of your Mini Food Processor allow you to chop, shred or slice a wide variety of food quickly and effortlessly.

BLADE ATTACHMENT	FOOD	RESULT
Knife Blade	Bread Carrots Celery Onions Chocolate Garlic Eggs (Hard Boiled) Nuts Parsley, Fresh Herbs Hard Fruits Sauces/Salad Dressings	Crumbs Chopped Chopped/Diced Chopped/Diced Grated Minced Chopped Chopped, Ground Chopped Chopped Blended
Slicing Disc	Apples, Pears Carrots Celery Onions Potatoes	Sliced Sliced Sliced Sliced Sliced
Shredding Disc	Carrots Potatoes Zucchini	Shredded Shredded Shredded

NOTE: Certain foods should not be chopped, shredded or sliced. Avoid slicing raw meat. Attempting to chop ice or to grind coffee beans will damage the Knife Blade and the Container. Very hard foods that are impenetrable with an ordinary Knife Blade should be avoided.

CHOPPING GUIDE

FOOD	QUANTITY	PREPARATION	APPROX. TIME (SECONDS)
Bread	1-2 slices	Two slices of bread cut into 3/4" cubes	5-7
Parsley/Herbs	Handful	Wash, dry thoroughly	30
Onion	1-2 small	Peel onions, cut into 6-8 pieces	4-6
Garlic	1 or more large cloves	Peel	5-7
Mushrooms	4 small 1-1/2 oz.	Cut in half	Pulse 3
Pepper	1 medium	Clean and quarter to fit Container	5-6
Eggs (Hard Boiled)	Up to 3 eggs	Peel, cut into quarters	4-6
Chocolate Square	1 or 2 pcs 1 oz. total	Break each square into 1/2" pieces (Pulse until desired texture is reached)	Pulse 6-8
Carrots	1/2 cup	Peel and cut into 1/4" lengths	Pulse

NOTE: Timing on chart above applies to ON speed or PULSE.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by an authorized service center.

TO CLEAN

Unplug appliance and allow it to cool. Wash Container, Cover, Knife Blade, Food Chute/Cover, Food Pusher, Slicing/Shredding Disc and Disc Post in warm, soapy water and dry thoroughly. Use extreme care when washing the Knife Blade and Slicing/Shredding Disc. Wipe the Base with a damp cloth. NEVER IMMERSER BASE IN WATER OR ANY OTHER LIQUID. Never use scouring pads or harsh cleansers.

TO STORE

Unplug appliance and allow it to cool. Store unit in its box or in a clean, dry place. Never store unit while it is still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

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.

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

LIMITED ONE YEAR WARRANTY

Warranty: This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TFP2 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$ 10 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to: To contact us, please write to or call:

Attn: Repair Center

708 South Missouri Street

Macon, MO 63552

Email: consumer_relations@toastmaster.com

www.Toastmaster.com

P.O. Box 6916

Columbia, MO 65205-6916

1(800) 947-3744

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall we be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

EVERYBODY EATS. It's a fact of life.

**But sometimes preparing
meals can become a chore.**

**That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.**

**The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.**