

BravettiTM

OWNER'S MANUAL

Model FP105H
120V, 60Hz., 400 Watts

Food Processor



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 1-800-798-7398

IMPORTANT SAFETY INSTRUCTIONS

When using your **Food Processor**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **Food Processor**.
 2. Close supervision is necessary when any appliance is used by or near children.
 3. To protect against electric shock, **DO NOT** immerse cord, plug or any part of the main unit in water or any other liquids.
 4. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
 5. **DO NOT** operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment.
 6. Unplug appliance from outlet when not in use and before cleaning.
 7. **DO NOT** place on or near a hot gas or electric burner.
 8. The use of accessory attachments not recommended by **EURO-PRO Operating LLC** may cause fire, electrical shock or risk of personal injury.
 9. **Never** place glass jar in a microwave oven.
 10. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
 11. Use this appliance on a stable work surface away from water.
 12. **DO NOT** remove the main unit before the chopping blades have stopped turning.
 13. **CAUTION!** Chopping blades are sharp, handle with care. When handling the chopper blade, always hold by the plastic hub.
 14. Make sure that the main unit is secured in place before operating appliance.
 15. **DO NOT** expose glass jar to extreme temperature changes.
 16. **DO NOT** use glass jar if it is cracked or chipped.
 17. **DO NOT** use the appliance if chopping blades are bent or damaged.
 18. Avoid contact with moving parts at all times. Keep hands, hair, clothing as well as spatulas and other utensils away from blender during operation to prevent risk of personal injury and/or damage to the appliance.
 19. Exercise extreme caution when blending hot liquids.
 20. Immediately switch appliance OFF in the event that the appliance malfunctions during use.
 21. **DO NOT** use outdoors.
 22. **DO NOT** use appliance for other than intended use.
- This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will 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 to install the proper outlet. Do not modify the plug in any way.

Model FP105H

Bravetti™

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO** Operating LLC, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$12.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO** Operating LLC is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO** Operating LLC if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO** Operating LLC liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO** Operating LLC, 94 MAIN MILL STREET, DOOR 16, PLATTSBURGH, NY 12901

Model FP105H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip code

CREAMY TOMATO SOUP

Ingredients:

- 1 Tbsp. Vegetable oil
- 1 Onion (finely diced)
- 8 oz. Potatoes (peeled and diced)
- 4 Tomatoes (skinned, seeded and chopped)
- 1 Tbsp. Tomato paste
- 2 ½ Cups Vegetable stock
- 5 oz. Cream
- Croutons for garnishing

1. Heat the oil in a large sauté pan and sauté the onion until it is soft.
2. Add the diced potatoes and cook for 2-3 minutes.
3. Add diced tomatoes, tomato paste and vegetable stock and cook covered for about 30 minutes or until the potatoes are soft.
4. Add to food processor and process until smooth.
5. Add the cream to mixture and process for 15 seconds or until it is well blended.
6. For a smoother soup, strain the mixture in a sieve.
7. Serve with croutons and a splash of cream for garnish.

SPICY SALSA

Ingredients:

- 1 Onion (peeled and chopped)
- 1 Garlic clove
- 1 Jalapeno pepper (cored and seeded)
- 4 Tomatoes (chopped)
- 1/4 Cup Parsley (packed)
- 1/2 tsp. Cumin
- 1 Tbsp. Lime juice
- 1/4 tsp. Salt
- 1/4 tsp. Pepper
- Hot Sauce to taste

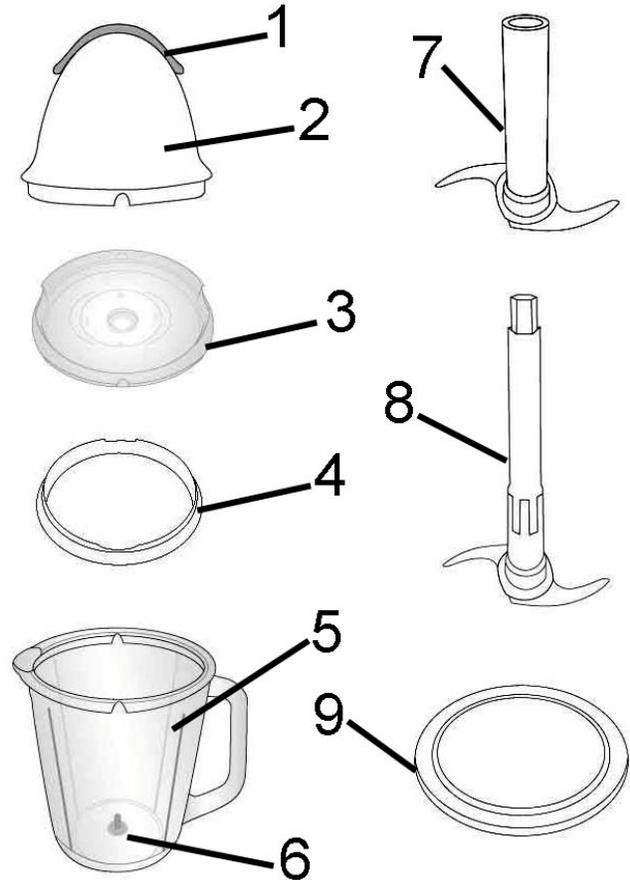
1. Add onion, garlic, jalapeno pepper to the food processor.
2. Pulse until all ingredients are finely chopped.
3. Add tomatoes, parsley, cumin, lime juice, salt and pepper.
4. Pulse until it reaches the desired texture.
5. Add hot sauce to taste.

STRAWBERRY MILKSHAKE

Ingredients:

- 4 oz. Vanilla ice cream
- 2 oz. Fresh Strawberries
- 4 oz. Milk
- Strawberry for garnish

1. Add vanilla ice cream, strawberries and milk to food processor.
2. Pulse until all the ingredients are well blended and the mixture is smooth.
3. Pour into a tall glass and garnish with a fresh strawberry.



1. On/Off Pulse Button
2. Power Unit
3. Safety Cover / Splash Guard
4. Sealing Ring
5. Glass Jar
6. Blade Support
7. Upper Blade
8. Main Blade
9. Anti-Slip Pad

Technical Specifications

- Voltage: 120V., 60Hz.
- Power: 400 Watts
- Jar Capacity: 7 Cups (1750 ml)
- Processing Capacity: 6 Cups (1500 ml)

OPERATING INSTRUCTIONS

The **Bravetti Food Processor** is an indispensable kitchen tool for blending, chopping, mixing or pureeing when preparing your favorite recipes. For best results, be sure to carefully read all the instructions contained in this book before using this appliance.

400 Watt Power Unit

The 400 Watt Power Unit operates on 120V., 60Hz. electrical power. **Never** allow the power unit to become wet when plugged into an electrical outlet.

Warning: The power unit should never be immersed in water.

Caution: Make sure that the power unit is unplugged from power source and the blades have stopped turning before attaching or removing any accessory.

To operate the Power Unit, press on the On/Off Pulse button located on the top of the unit. The Power Unit will stop operating when you remove your finger from the pulse button. (Fig. 7)

Important: Do NOT operate the appliance when empty.

Using the Food Processor

Caution - Blades are sharp. Use extreme caution when handling the blade, always hold it by the plastic hub. Always remove protective blade cover(s) before use. Do not immerse the power unit in water.

Note: The Food Processor can be used either with both blades or with the main blade only.

- Place the glass jar onto the anti-slip pad. (Fig. 1)
- Insert the main blade onto the blade support in the glass jar and then slide the upper blade onto the shaft of the main blade. (Fig. 2)
- Do NOT** try to place the blades onto the power unit and then into the glass jar. (Fig. 3)
- Add ingredients to be processed.
- Fit the Safety Cover/Splash Guard in position on the glass jar. (Fig. 4 & 5) Make sure that the Safety Cover/Splash Guard is secure in the glass jar.
- Place the power unit on top of the Safety Cover/Splash Guard making sure that it is securely in place. (Fig. 6) do not attempt to operate the unit without the safety cover/splash guard in place.
- In order to obtain a better quality of chopping, operate the appliance by using a "pulse" method. (Fig. 7) If the ingredients stick to the sides of the jar, dislodge the pieces with a spatula and operate 2 or 3 times using the "pulse" method.
- Do NOT operate the appliance continuously for more than 20 seconds.**



Fig. 1



Fig. 2



Fig. 3

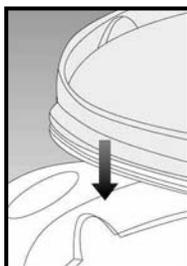


Fig. 4



Fig. 5



Fig. 6



Fig. 7

PROCESSING EXAMPLES WITH THE CHOPPING BLADE:

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require.

INGREDIENTS	MAXIMUM QUANTITIES	OPERATION TIMES
Parsley	2.5 oz. (70 gr.)	10-15 seconds
Carrots	14 oz. (400 gr.)	10-15 seconds
Tomato (cut in small pieces)	22.9 oz. (650 gr.)	10 seconds
Fruits (Cut in small pieces)	17.5 oz. (500 gr.)	10 -15 seconds
Nuts	10.5 oz. 300 gr.)	5-10 seconds
Meats* (cut in small pieces)	10.5 oz. (300 gr.)	10 seconds
Onions (cut in small pieces)	7 oz. (200 gr.)	5-10 seconds
Baby foods*	10.5 oz. (500 gr.)	10 seconds
Chopping Ice	2 cups (450 gr.)	15 seconds

* Always allow food to cool before placing in the bowl.

* Remove all bones before processing.

CLEANING & TROUBLESHOOTING

Cleaning

- Do NOT** immerse the power unit into water or any other liquid. Clean with a damp sponge and cloth and wipe dry.
- The glass jar and the chopping blades may be cleaned in the upper basket of the dishwasher.
- Use extreme caution when cleaning the chopping blade as the blades are very sharp.
- The safety cover/splash guard, anti-slip pad and the sealing ring may be washed in lukewarm water and a mild dishwashing liquid. Do **NOT** place these in the dishwasher.

Trouble Shooting

Motor doesn't start or blade doesn't rotate:

- Check that the plug is securely inserted into the electrical outlet.
- Check that the splash guard/safety cover and power unit are securely in place.

Trouble Shooting (cont.)

Food is unevenly chopped:

- Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.

Food is chopped too fine or is too watery:

- The food has been over processed. Use brief pulses or process for shorter time. Let blade stop completely between pulses.

Food collects on splash guard/safety cover or on the sides of the glass bowl:

- You may be processing too much food. Turn the machine off. When the blade stops rotating, remove the power unit and the splash guard/safety cover. Remove some of the food being processed. Maximum capacity for processing is 6 cups (1500 ml).