

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put base, cord, or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from wall outlet. Never pull on cord.
5. Avoid coming in contact with moving parts.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Keep hands and utensils away from moving Blades or Discs while processing food to reduce the risk of severe injury to persons or damage to the 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. Be sure to insert or remove Chopping Blade and Slice/Shred Disc by using hubs to avoid injury.
13. To avoid injury, never place Chopping Blade or Slice/Shred Disc on Base without first putting Bowl properly in place. Make sure motor, Disc, and/or Chopping Blade have stopped completely before removing Cover.
14. Be certain Cover is securely locked in place before operating appliance.
15. Never feed food into Chute by hand. Always use Food Pusher.
16. Do not attempt to defeat the Cover Interlock Mechanism.
17. Excessive strain may cause the motor to overheat and stop. A safety protector in the motor prevents excessive overheating. If the motor stops, turn machine off. Wait for the motor to cool, 5-10 minutes.
18. Do not operate this appliance in the presence of explosive and/or flammable fumes.

## SAVE THESE INSTRUCTIONS!

### Consumer Safety Information

**THIS UNIT IS FOR HOUSEHOLD USE ONLY.**

USE FOR ANYTHING OTHER THAN INTENDED WILL VOID THE WARRANTY.

#### EXTENSION CORD

The cord of this appliance was selected to reduce the possibility of tangling or tripping over a longer cord. If more length is needed, use an Underwriters Laboratories (UL)-Listed, NOM, or appropriate agency-approved extension cord rated no less than 15-amperes and 120 volts. When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it. Handle cord carefully for longer life; avoid pulling or straining it at outlet and appliance connections.

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

#### POLARIZED PLUG (120V Models Only)

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 the purpose of this safety feature.

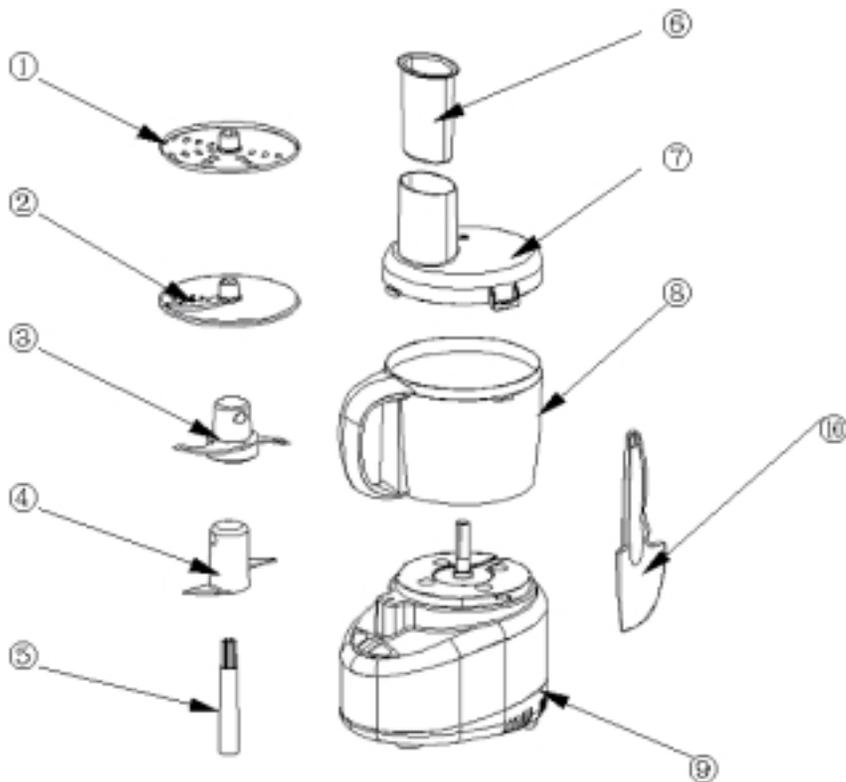
#### BOTTOM COVER

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.

#### 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 them dry. These parts can also be placed in the dishwasher. Be sure to read this Use & Care Manual, 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.

## Parts and Features



1. Shredding Disc
2. Slicing Disc
3. Chopping Blade
4. Dough Blade
5. Disc Stem
6. Food Pusher
7. Working Bowl Cover and Feed Tube
8. Working Bowl
9. Base
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. When preparing ingredients to make dough, do not exceed the recommended amounts to yield 1 loaf of bread. Exceeding the recommended amount will cause the unit to overheat when the dough blades are in use.

**IMPORTANT:** For your protection, this unit has an Interlock System so the processor won't 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 being correctly in place. Be sure the Base is on a flat, dry, clean surface before you begin processing.

### How to Slice or Shred

1. Place the Bowl over the Center Post in the Base with the Handle at the left. Turn the Bowl towards the 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. Carefully grasp the Slice or Shred Disc (they are sharp!) and push it down onto the Disc Stem.
3. Place the Cover onto the Bowl so that the Food Chute is just 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 the Pulse (or press ON for continuous process).
6. After processing food, release the Pulse, or if you were using continuous ON, press OFF. Allow the Disc to stop rotating. Twist the Food Chute/Cover toward UNLOCK to remove the Cover.
7. Grasp the Disc and lift out. Carefully pull out the Disc Stem, unlock the Bowl by turning the Handle to the left, and lift the Bowl off.

(A)



(B)



## 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 at the left. Turn the Bowl towards the 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. (C)
3. Place the Cover onto the Bowl so that the Food Chute is just 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 chopping/mincing/mixing and crumbing.
5. Press Pulse (or ON for continuous operation). When pulsing, hold the Pulse button down for about 2-3 seconds: check results; repeat for desired consistency. It is better to use several short bursts 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 OFF. Allow the Disc to stop rotating. Twist the Food Chute/Cover toward UNLOCK to remove the Cover.
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.



## How to Use the Dough Blade

**IMPORTANT:** Follow the instructions under “How to Chop” to install and remove the Dough Blade. Refer to the Usage note under “Using Your Food Processor” to properly operate the unit with the Dough Blades in place.

1. The Dough Blade can be used to make yeast breads, pizza dough, or yeast rolls. Use the 2 dough recipes in the 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 this side of the processing Bowl.
3. **DO NOT** use the Dough Blade to make pie crust dough. **Use the Chopping Blade for pie crust 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 and level it off. 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.

## Care & Cleaning

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

1. Before cleaning, be sure the unit is off and the cord is unplugged.
2. Whenever possible, rinse parts immediately after processing for easy clean-up.
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 cleanser. 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, sudsy 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 and Shred Discs.
  - If washing in a dishwasher, place removable parts on the top rack only – **not** in or near the utensil basket.
5. Do not use rough 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 sudsy water and dry.

<b>CHOPPING GUIDE</b>		
<b>FOOD</b>	<b>AMOUNT</b>	<b>DIRECTIONS</b>
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 consistency.
BREAD CRUMBS	Up to 10 slices	Break either fresh or dry bread slices into quarters. Add to Bowl and process until finely crumbed.
COOKIE/CRACKER CRUMBS	Up to 8 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 hard-cooked eggs. Add to Bowl. Pulse to chop, checking 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 ones and add to Bowl. Chop to desired fineness.
NUTS, CHOPPED (25 ounce)	Up to 5 cups	Add to Bowl and process to chop.
ONIONS, CHOPPED	Up to 3 large	Quarter, and add to Bowl. Pulse 1-2 times to coarsely chop. For green onions, cut into 1"(2.54cm) 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.

<b>CHOPPING GUIDE</b>		
<b>FOOD</b>	<b>AMOUNT</b>	<b>DIRECTIONS</b>
SOUPS, PUREED OR CREAMED	Up to 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. Also works for pumpkin and sweet potatoes.
STRAWBERRIES, PUREED	2 cups	Hull and halve large berries. Add to Bowl and process to chop.
TOMATOES, CHOPPED	4 medium	Quarter up to 4 tomatoes. Add to bowl and pulse to desired fineness.

<b>SHREDDING GUIDE</b>	
<b>FOOD</b>	<b>DIRECTIONS</b>
CABBAGE	Use shredding disc for very fine cabbage or slaw. Cut into pieces to fit 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	DIRECTIONS
APPLE	Quarter and stack horizontally in Chute. Use firm pressure.
CABBAGE	For coarsely shredded results, use Slicing Disc. Cut into pieces to fit 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.
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.
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.
TOMATOES	Use small tomatoes for whole slices, halve if necessary. Use gentle, but firm pressure.
ZUCCHINI	Slice off ends. Use small squash for whole slices; halve larger ones to fit Chute.

## Recipes

### One Crust Standard Pie Crust

1 cup all-purpose flour  
 1/2 teaspoon salt  
 1/4 cup vegetable shortening, room temperature, divided into 3 parts  
 1 tablespoon butter or margarine, well chilled  
 3 tablespoons chilled water

1. Position Chopping Blade in Bowl. Add flour, salt, vegetable shortening, and butter. Process until particles resemble coarse crumbs—about 15 seconds.
2. Add water all at once through Food Chute with Processor running.
3. Process until dough forms a ball or no more than 20 seconds. If dough does not form a ball, stop Processor. Remove Chopping Blade. Gently shape dough into a ball with hands. Roll out for pie or as directed in recipe. If crust is to be baked before filling, prick generously with fork. Bake in preheated oven at 450°F until golden brown—about 9-10 minutes.

**Makes: One 9-inch pie crust.**

### Speedy Processor Pizza Dough

2 cups all-purpose flour  
 1 package (1/4 oz.–7 g) active dry yeast  
 1 tablespoon sugar  
 3/4 teaspoon salt  
 1 tablespoon vegetable oil  
 3/4 cup hot tap water

1. With Dough Blade in place, add flour, yeast, sugar and salt to Processor Bowl. Process about 5 seconds to blend.
2. Add vegetable oil to hot water. With Processor running, slowly add water/oil mixture down Food Chute (should take about 30 seconds). Continue processing to knead dough for 1 to 1-1/2 minutes. Stop and test dough for stickiness. If dough is still sticky, process to knead for another 15 to 30 seconds. Let dough rest 10 minutes.
3. On floured board, fold dough over 3 or 4 times to knead slightly. For 1 large thick crust pizza baked in a 15x10x1-inch jellyroll pan, roll dough out to about that size, and transfer to greased pan. Gently push dough out to cover pan and form crust edge up sides of pan.
4. For 2 thin crust pizzas (about 12-inch diameter), divide dough in half. Roll out dough to form a circle, and transfer to greased pizza pans. Shape crust partially up sides of pan to form crust edge. (Dough will be thin, and be sure to push dough together if any holes or rips occur.)
5. Cover crust with desired toppings.
6. Bake at 425°F for 18 to 20 minutes for large, single pizza or about 12 to 15 minutes for thinner, round pizzas.

**Makes: 1 large or 2 smaller pizza crusts.**

**NOTE:** This pizza recipe can be doubled.

### Simple Wheat Loaf

3 cups unbleached flour  
 2/3 cup whole wheat flour  
 1-1/4 cups water  
 1/4 teaspoon instant yeast  
 1 teaspoon salt  
 2 tablespoons sugar

1. Position Dough Blade in Processor Bowl. Add each flour, yeast, sugar and salt. Process to mix—about 5 seconds.
2. Stir well until the mixture is uniform and then add water gradually. Stir about 45 seconds. Remove Cover and press dough down into bottom of Bowl.
3. Cover and process to knead for an additional minute.
4. Turn dough out and shape into ball. Place in a greased mixing bowl, rotating to grease surface.
5. Cover. Let rise in warm place until doubled in size, about 1 to 1-1/2 hours. Form into smooth ball and let rest 15 minutes.
6. Shape to fit 9x5x3-inch greased bread pan. Cover and let rise again in warm place until dough has risen about 1-inch over sides of pan—about 1 hour.
7. Bake in preheated 375°F oven about 35 to 40 minutes or until golden brown. Take out of pan immediately.

**Makes: 1 loaf.**

# Customer Assistance

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service please have model, series, and type numbers ready for operator to assist you. These numbers can be found on the bottom of your Food Processor.

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

**Customer Assistance Number 1-877-207-0923**

**Keep this number for future reference!**

## TWO-YEAR LIMITED WARRANTY

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL★MART store or call Customer Assistance at 1-877-207-0923.

### What does your warranty not cover?

- Glass parts, glass containers, cutter/strainer, blades and/or agitators.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect.
- Products purchased or serviced outside the USA.

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- WAL★MART expressly disclaims all responsibility for consequential damages or incidental losses caused by use of this appliance. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

### What if you purchased your product in the U.S., Canada or Mexico and encounter a problem while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

 is a trademark of General Electric Company and is used under the license by WAL★MART Stores Inc. Bentonville, AR 72716



## Food Processor



### Item Stock Number

**168956**

**UPC:**

**681131689564**

WAL★MART Stores, Inc.  
Bentonville, AR 72716

[www.ghousewares.com](http://www.ghousewares.com)

**For Product Service, Call Customer Assistance at 1-877-207-0923**

168956 • 681131689564