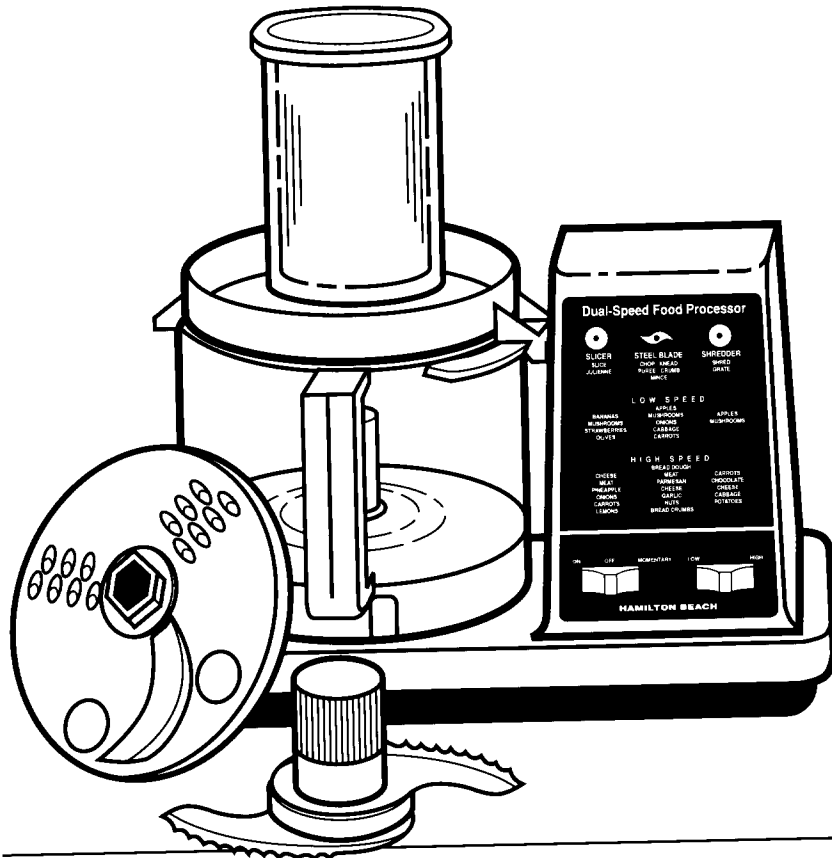


# Hamilton Beach®

## *Use & Care* for Hamilton Beach Full-Size Food Processors



Hamilton Beach Customer Service Number

**1-800-334-2785**

8:00 AM - 4:30 PM Eastern Time

Call to find the nearest authorized service center or to order parts and accessories shown inside. KEEP THIS NUMBER FOR FUTURE REFERENCE!

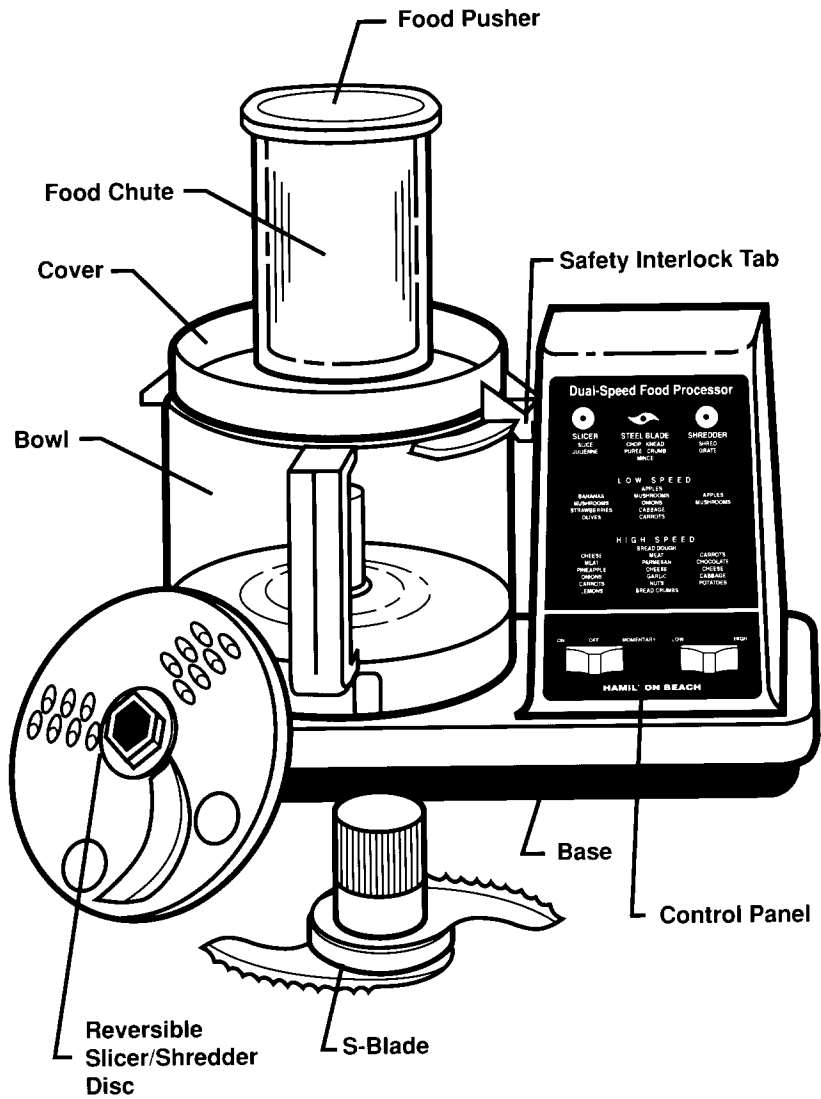
## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put base or motor in water or other liquid.
3. Close supervision is necessary when used by or near children.
4. Unplug cord from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, adjustment or electrical or mechanical repair.
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. Never feed food into food chute by hand when slicing or shredding food. Always use food pusher.
11. The blades and discs are sharp. Handle carefully. Store out of reach of children.
12. Make sure the blade or disc has come to a full stop before removing cover.
13. Keep hands and utensils away from moving blades and discs while processing food to prevent the possibility of severe personal injury and/or damage to the food processor. A rubber scraper may be used but ONLY when the food processor is not running.
14. To avoid injury, never place cutting blade or discs on base without first putting bowl properly in place.
15. Be certain cover is securely locked in place before operating appliance.
16. Do not attempt to defeat the cover interlock mechanism.
17. To avoid injury, be sure to insert or remove blades and discs using finger holes provided for this purpose.

## SAVE THESE INSTRUCTIONS

# KNOW YOUR FOOD PROCESSOR

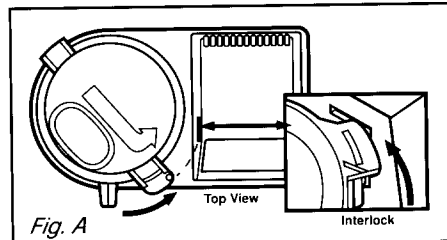


## HOW TO ASSEMBLE YOUR PROCESSOR

Always position bowl and lock on base before putting blade or disc in position.

Make sure blade or disc is securely in place before using.

1. Place base on a clean, dry surface.
2. Make sure control switch is turned to OFF.
3. Place bowl onto base, with handle facing you. Move bowl back and forth slightly until it drops down into place.
4. Rotate the bowl counterclockwise until it locks into place. (Fig. A)  
When the unit is new, you may need to turn the bowl quite firmly to lock it. This tightness will decrease with repeated use.



5. To put on blades:

**S-Blade:** Place the S-blade into food processor shaft through hole in center of bowl. Turn blade slightly until flat edges on the two shafts line up and allow the blade to drop down completely onto the food processor shaft.

**Slicer/Shredder Disc:** Place the blade shaft into food processor shaft through hole in center of bowl. Align hole in center of blade with hexagon shape on top of the blade shaft so that the blade drops down onto the blade shaft. (Fig. B)

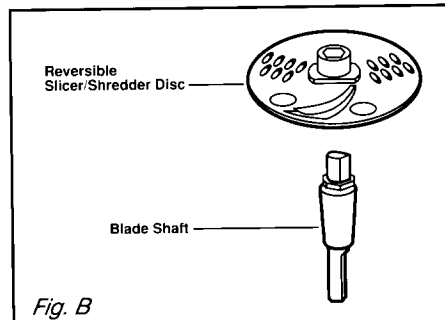
*Handle blades carefully to avoid injury. Hold S-blade by the top of the plastic hub in the center; handle slicer/shredder disc by the edges.*

6. Place cover on bowl with safety interlock tab to the right of the bowl handle. Turn the cover counterclockwise so that the interlock tab slides into the slot on the side of the motor housing. The unit will not operate unless it is completely locked into place in the slot. Turn until you hear the cover lock into place.

**THE MOTOR WILL NOT OPERATE UNLESS THE SAFETY INTERLOCK TAB IS COMPLETELY IN THE SLOT.**

This ensures the cover is always securely latched when unit is in operation.

7. Place food pusher in food chute on top of cover.



### Assembling Juicer Attachment\*

1. Be sure control switch is turned to OFF.
2. Position bowl on food processor and lock into place.
3. Place reamer adapter on food processor shaft.
4. Place juicer/strainer inside bowl and rotate counterclockwise until it locks into place.  
This is much the same technique as putting on the cover. The interlock tab on the juicer/strainer will slide into the slot next to the control panel. This is a safety switch. The unit will not operate unless it is completely locked into place in the slot.
5. Place the appropriate reamer onto the reamer adapter in the center of the juicer/strainer.

\* Feature on selected models only

## HOW TO OPERATE THE CONTROLS

Your food processor has two switches:

**HIGH-LOW Switch:** This is for selecting speed. Slide the switch to either high or low speed before turning on the motor with the ON- OFF-MOMENTARY switch.

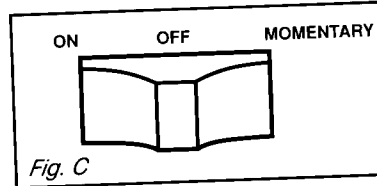


Fig. C

**ON-OFF-MOMENTARY Switch (Fig. C):** This is a three-position switch that gives you a choice of "ON," "OFF" or "MOMENTARY." Selecting the ON position causes the motor to run continuously until you slide the switch to OFF. The MOMENTARY position will cause the motor to run only until you release the switch; then it automatically springs back to the OFF position. This instantaneous on-off action can help you control the texture of foods that require little processing (such as green peppers).

## HINTS FOR BEST USE

- ALWAYS make sure blade or disc has completely stopped turning before removing cover.
- The bowl will hold up to 8 cups of dry ingredients or 3 cups of liquid. Do not overfill.
- Process dry or solid ingredients before moist ones. As a general rule, cut solid foods into 1-inch pieces before placing in food chute.
- If foods such as vegetables or cheese become wedged between blade and side of bowl, turn motor off and unplug unit. Unlatch cover and remove wedged piece.
- If ingredients stick to sides of bowl, turn motor off, remove cover and use a rubber spatula to gently push mixture toward blades.
- Do not use your food processor to crush ice.
- For most even results, chop only one type of vegetable at a time.
- Do not overprocess. Remember that most foods are processed in seconds.

## HOW TO USE THE S-BLADE

This serrated stainless steel blade has many uses.

Chop	Raw or cooked meats, fish or poultry, firm vegetables, onions, mushrooms, nuts
Mince	Vegetables, meat, poultry, nuts
Crumb	Bread, crackers, cookies, cereals
Mix	Meat and vegetable mixtures, pie and pasta doughs, quick breads, cakes
Cut In	Shortening and butter into flour for pastry dough
Puree	Cooked fruits and vegetables, baby foods
Mash	Vegetables, fruits
Blend	Mixtures, sauces, gravies, beverages, soups
Knead	Bread doughs
Grate	Hard cheese
Grind	Meats, fish, poultry, nuts into paste or butters

1. Place bowl on food processor and put S-Blade in place.
2. After cutting food into pieces, place food in bowl. Latch cover onto bowl. Insert food

pusher in food chute.

- Process food to desired texture. Processing speed and time determine the finished consistency of the food. Use of the **MOMENTARY** position can help you avoid over-processing.

## S-BLADE TIPS AND TECHNIQUES

### Kneading Bread Dough

Dough for one loaf yeast bread may be prepared in your food processor using the S-blade. Mix ingredients on HIGH according to recipe instructions. When mixture forms a ball, continue processing for 10-15 seconds. Then remove dough, form into a loaf, allow to rise and bake according to recipe instructions.

### Making Nut Butters

Peanuts, pecans or other oily nuts can be processed into nut butter using the S-blade on HIGH speed. (Dry roasted nuts cannot be used due to a lack of oil in the nuts.) For crunchy nut butters, process part of the nuts just until coarsely chopped, then stir into the creamy nut butter.

### Other Tips

- When making cakes, muffins, etc., pieces of orange and lemon peel can be chopped by adding them to the sugar and butter mixture rather than grating by hand.
- Add eggs, flour and other ingredients through the food chute.
- It is often necessary to push foods down from the side of the bowl with a rubber spatula when creaming, mixing or blending. Be sure unit is off and blade has stopped turning before inserting spatula into bowl.

## FOOD PROCESSING CHART S-BLADE

FOOD	AMOUNT	SPEED	TIME	YIELD
APPLE	1 medium peeled or unpeeled, cored and cut in 1-inch pieces	LOW	5 sec. – coarse 7 sec. – fine	1 cup
BREAD	2 Slices, cut into quarters	LOW	Use MOMENTARY	1 cup
CABBAGE	medium head, cored and cut in 1-in. chunks	HIGH	5 sec. – coarse 10 sec. – fine	2 to 2½ cups
CARROT	1 medium, peeled, cut in 1-inch pieces	HIGH	5 sec. – coarse 10 sec. – fine	½ cup

FOOD	AMOUNT	SPEED	TIME	YIELD
CELERY	2 firm ribs, strings removed, cut in 1-inch pieces	HIGH	3 sec. - coarse 5 sec. - fine	½ cup
CHEESE	5 ounces, hard (Parmesan) cut in 1-inch pieces. Process 6 to 7 at a time.	HIGH	Use MOMENTARY	1 cup
SALTINE CRACKERS	14 Squares	LOW	Use MOMENTARY	½ cup
GRAHAM CRACKERS	11 Squares	LOW	Use MOMENTARY	¾ cup
EGGS	1 hard cooked, chilled and shelled. Dry well. Cut in quarters	LOW	1 sec. - coarse 3 sec. - fine	½ cup
GARLIC	1 large clove, peeled	HIGH: Drop in while unit is running	10 sec.	½ tea-spoon
HERB	mint-leaves, 1/2 cup firmly packed dill-leaves, chives-cut in pieces	LOW	Use MOMENTARY	¼-½ cup
MEAT UNCOOKED	12 ounces. Remove gristle, cut in 1-inch cubes.	HIGH	5 sec. - coarse 10 sec. - med. 15 sec. - fine	2 cups
MUSHROOMS	9 medium	LOW	3 sec. - coarse 5 sec. - fine	1½ cups
NUTS, (HARD & SOFT)	1 cup	HIGH	Use MOMENTARY	¾ to 1 cup
NUT BUTTER	1 cup nuts	HIGH	2 to 2½ minutes	½ cup
ONIONS	1 medium, cut in quarters	LOW	3 sec. - coarse 5 sec. - med. 7 sec. - fine	¾ cup

## FOOD PROCESSING CHART— continued S-BLADE

FOOD	AMOUNT	SPEED	TIME	YIELD
PARSLEY	½ cup packed, dry. Remove stems.	HIGH	5 sec. — coarse 10 sec. — fine	¼ cup
PEPPERS, GREEN	1 medium. Remove seeds and cut in 1-inch pieces.	HIGH	Use MOMEN- TARY	¾ to 1 cup
TOMATO	1 medium, firm, ripe, quar- tered, then halved into eight chunks	LOW	Use MOMEN- TARY	¾ cup coarse
VANILLA WAFERS	22 to 26	LOW	Use MOMEN- TARY	¾ to 1 cup

### HOW TO USE THE SLICER /SHREDDER DISC

**To Slice:** Assemble blade with slicing blade pro-  
truding above disc. (Fig. D1)

**To Shred:** Assemble blade with shredding teeth  
protruding above disc. (Fig. D2)

**The Slicer Disc** has a slicing blade. It rotates just  
underneath the cover to slice foods inserted  
through the food chute. It can be used to:

**Slice** Firm fruits and vegetables; cheeses; par-  
tially frozen boneless meat.  
**Julienne** Vegetables.

**The Shredder Disc** has small holes with sharp  
edges. It rotates just underneath the cover to shred  
or grate foods inserted through the food chute. It  
can be used to:

**Shred** Firm vegetables such as potatoes, zuc-  
chini, carrots, cabbage; fruits like apples  
and pears; cheeses.  
**Grate** Cheddar, Swiss, Muenster and similar  
cheeses.

1. Place bowl on food processor and put Slicer/  
Shredder Disc in place with the desired surface  
facing up for either slicing or shredding. Latch

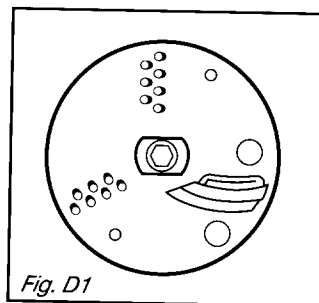


Fig. D1

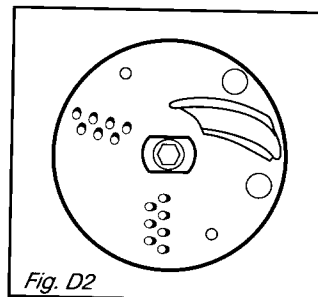


Fig. D2

- cover onto bowl.
- Cut food to fit food chute. Pack food chute tightly with food. Insert food pusher in chute.  
*Always use the food pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.*
  - Select speed. While pressing on food pusher, move switch to ON or MOMENTARY to process food.
  - When food chute is empty, move switch to OFF or release from MOMENTARY position.  
*Wait until blade has stopped rotating before removing cover.*

## SLICER /SHREDDER DISC TIPS & TECHNIQUES

- When grating, the harder the pressure on the food pusher the larger the pieces will be; the lighter the pressure, the smaller the pieces.
- You may occasionally find a small piece of food left on top of the disc after processing. This is normal; it happens because of the space between the end of the chute and the surface of the disc.
- For best results, refrigerate food before slicing or shredding.

### Slicing and Shredding Fruits/Vegetables

Select firm, ripe, vegetables and fruits that will fit the chute or require just a little trimming. Chill before processing.

#### Arranging foods in chute:

Mushrooms: Arrange horizontally in chute and press lightly against the disc.  
Summer squash, carrots, peppers, etc.: Cut in pieces to fit chute either vertically or horizontally.

Apples, peaches, pears, etc.: Cut in half before feeding through chute for horizontal slices.

- Pack the food chute tightly when using the slicer disc for vegetables such as carrots or potatoes. Cut a slice off the end of the vegetable so it is flat against the disc. This will produce round cuts rather than elongated ones.
- When processing smaller amounts, such as one carrot, cut in pieces to fill up the chute. If food is put into the chute loosely, it may tip over and slices will be elongated, or on an angle, rather than round.
- When slicing or shredding one item, such as one carrot or cucumber, position food against the right side of chute and hold firmly in place with the food pusher. The counterclockwise rotation of the disc will push the food against the right side of the chute, which helps hold the food upright for better results.
- Use moderate pressure to feed harder foods (carrots, potatoes) through the slicer/shredder disc; use lighter pressure for delicate foods (strawberries, bananas). Never force food through disc.
- The bottom of the chute is slightly larger than the top. You may wish to place wider foods like cucumbers, potatoes or onions in the bottom of the chute, then hold them in place as you put the cover on the unit.

### Making Julienne Cuts of Vegetables

Use the Slicer Disc to make "matchstick" cuts of vegetables such as potatoes, summer squash, carrots and beets. Pack chute tightly with food and process. Then remove slices and wedge a stack of slices in chute with cuts positioned vertically. Slice again to make matchstick-shaped pieces.

### Processing Sausages and Similar Foods

Select thin items that will fit the chute. These slice best if chilled. Raw meat must be partially frozen.

## FOOD PROCESSING CHART- SLICER DISC

FOOD	AMOUNT	SPEED	YIELD
APPLE	1 medium peeled or unpeeled & halved	HIGH	2 cups
BANANA	1 firm, peeled, halved	LOW	1 cup
BEETS	3 small, peeled	HIGH	1 to 1½ cups
CABBAGE/ LETTUCE	¼ medium head, cut to fit chute	HIGH	1½ to 2½ cups
CARROTS	2 medium, cut in half	HIGH	1 cup
CELERY	2 firm ribs, strings removed, cut in half	HIGH	½ to ¾ cup
CHEESE	4 ounce piece, cold	HIGH	2 cups, 24 slices
CUCUMBER	1 large, peeled or unpeeled, cut in half	HIGH	2 ½ cups
LEMONS & LIMES	Small, trim thin piece off each end	HIGH	½ cup, 12 - 14 slices
MUSH- ROOMS	9 medium, arranged on sides in chute	LOW	1½ to 1¾ cups
OLIVES	10 extra large stuffed	LOW	¾ cup
ONIONS	1 medium, cut to fit chute	HIGH	½ cup
PEPPERS, GREEN	1 medium, cut in half, remove seeds	LOW	1½ cups
POTATO White, Sweet	1 medium, cut to fit chute	HIGH	2 cups
RADISHES	7 to 8 medium	LOW	¾ cup
SALAMI	8 oz., cut in half	HIGH	2 cups

FOOD	AMOUNT	SPEED	YIELD
SQUASH Yellow or Zucchini	1 medium, cut to fit chute	HIGH	2 cups
STRAW- BERRIES	6 medium	LOW	½ cup
TOMATO	1 medium, firm, cored and cut in half	LOW	1 cup

### **FOOD PROCESSING CHART SHREDDER DISC**

FOOD	AMOUNT	SPEED	YIELD
CABBAGE	1/4 medium head, cut to fit chute	HIGH	1½ to 2 cups
CARROTS	2 medium, cut in pieces	HIGH	1 cup
SOFT CHEESE (Mozzarella)	4-ounce piece, chilled	HIGH MOMEN- TARY	1¼ cups
SEMI-SOFT CHEESE (Cheddar, Swiss)	4-ounce piece, chilled	HIGH	1 cup
CHOCOLATE	1 - 1-ounce square	HIGH	¼ cup
COCONUT	1 small coconut, peeled, cut in small chunks for flaked, wider chunks for shreds	HIGH	1 to 2 cups
POTATOES (White, Sweet)	1 medium, cut in quarters. Place in cold water to prevent darkening.	HIGH	1½ to 2 cups
SQUASH Yellow or Zucchini	1 medium, cut to fit chute	HIGH	1½ to 2 cups

## HOW TO USE THE JUICER ATTACHMENT\*

1. Place bowl on food processor and put juicer in place (see "How to Assemble Juicer").
2. Slice fruit in half.
3. Select LOW speed. Slide switch to ON. Position fruit on reamer, pulp side down, and press with hand to hold in place while processing.  
*Do not use juicer on HIGH speed.*

\*Feature on selected models only

## HOW TO CARE FOR YOUR FOOD PROCESSOR

### Caring for the Base

Wipe the base, control panel and cord with a damp cloth or sponge. To remove stubborn soil, use a mild non-abrasive cleanser.  
*NEVER IMMERSE THE BASE IN WATER OR OTHER LIQUID.*

### Caring for Attachments

Use hot sudsy water to wash the bowl, blade, discs, food pusher and juicer attachments. Rinse and dry thoroughly. All parts except the S-Blade, food pusher and base may be washed in the dishwasher (top rack). Do not allow any part to soak for long periods. To avoid scratching plastic parts, use a mild non-abrasive cleanser for removing stubborn soil. Blades and discs may be cleaned with a stiff-bristle brush or nylon mesh scrubbing pad.

### Caring for the Motor

The motor of your food processor is permanently lubricated and will require no oil or other maintenance.

*Do not store the food processor with the cover in the locked position, as this may put strain on the interlock tab.*

## TROUBLE SHOOTING GUIDE

Before calling the Hamilton Beach Customer Service Number, carefully check the list below for a possible solution to your question.

### Unit does not operate on ON or MOMENTARY.

1. Is the unit plugged in? Does the outlet work?
2. Is the safety interlock tab on the bowl cover inserted all the way into the slot on the side of the control panel? This is a safety switch. The unit will not operate unless the cover is completely locked into place in the slot.

### Food is not chopped, sliced or shredded uniformly.

1. Packing too much food in the food chute or pushing too hard on the food pusher while processing may cause the processed food to be irregularly sliced or shredded. Check the food processing charts in this booklet to determine recommended sizes and quantities.
2. Are you using the recommended speed?

**Unit stops and will not come back on.**

1. Check the safety interlock tab on the side of the cover. Is it inserted completely into the slot next to the control panel? It may have moved slightly during processing.
  2. Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker.
  3. Turn unit OFF and then back ON.
- If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call 1-800-334-2785 to get the name of your nearest Authorized Service Center.

**Unit has a burning smell.**

There may be residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away.

If a strong odor or any visible smoke appears, unplug the unit IMMEDIATELY and call 1-800-334-2785 for the name of the nearest Authorized Service Center. DO NOT CONTINUE USING THE FOOD PROCESSOR.

**Motor seems weak.**

1. Are you using the recommended speed for the item you are processing?
2. Are you using the recommended food size and quantity to be processed? Refer to the food processing charts in this booklet for recommended food sizes and speeds.

**HOW TO ORDER PARTS AND ACCESSORIES**

You may order accessories or replacement parts for your food processor directly from Hamilton Beach. Call 1-800-334-2785 between 8:00 AM and 4:30 PM Eastern Time.

## ONE YEAR LIMITED WARRANTY

This appliance is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of purchase.

This warranty does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. There are no warranties with respect to glass containers.

HAMILTON BEACH/PROCTOR-SILEX, INC. DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL, INCIDENTAL, OR COMMERCIAL 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.

If the appliance fails to perform as warranted, deliver or mail it (postage prepaid) to an Independent Authorized Service Center. Please enclose your return address, dated sales receipt and a brief note explaining the defect. If defective, the appliance will be repaired or replaced free of charge with a comparable appliance, at our option.

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

In the event your appliance requires service

**DO NOT RETURN IT TO THE STORE!**

Call this toll-free number between 8:00 a.m. and 4:30 p.m. Eastern Time Monday through Friday:

**1-800-334-2785**

**HAMILTON BEACH ♦ PROCTOR-SILEX, INC.**

Washington, NC 27889