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KAMBROOK

THE SMARTER CHOICE



INSTRUCTION BOOKLET

Suits all KFP800 models

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Power Drive Direct Food Processor

- Carefully read all instructions before operating the Kambrook Power Drive Direct Food Processor for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Food Processor for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this Food Processor.
- Do not place the Food Processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Food Processor on a sink drain board.
- Do not place the Food Processor on or near a hot gas or electric burner, or where it could touch a heated oven.
- Handle the Food Processor and attachments with care – remember the blades are razor sharp and should be kept out of the reach of children.
- Use the blade protector when storing the processing blade.
- Always ensure the Food Processor is completely assembled before operating.
- The Food Processor will not operate unless properly assembled.
- Ensure the control dial is in the 'OFF' position and the Food Processor is switched off at the power outlet and the power cord is unplugged before attaching the processing blade, disc, or lid.
- Always secure the processing bowl onto the motor base before attaching the processing blade or disc.
- Ensure the Food Processor lid is securely locked in place before operating.
- Do not remove the processing bowl from the motor base whilst in operation.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
- Keep fingers, hands, knives and other utensils away from moving blades.
- Do not place hands or fingers into the processing bowl unless the motor, processing blades and discs have come to a complete stop. Ensure the Speed Control Dial is in the 'OFF' position and the appliance is switched off at the power outlet and the power cord is unplugged before removing the lid from the processing bowl.

- Ensure the motor and processing blade or disc have completely stopped before disassembling. Ensure the Speed Control Dial is in the 'OFF' position and the appliance is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not use attachments other than those provided with the Food Processor.
- Do not attempt to operate the Food Processor by any method other than those described in this booklet.
- Care should be taken when removing the food from the processing bowl by ensuring the motor and the processing blade or disc have completely stopped before disassembling. Ensure the Speed Control Dial is turned to the 'OFF' position, the appliance is switched off at the power outlet and unplugged before removing the lid from the processing bowl. The processing bowl should then be unlocked from the motor body and the processing blade or blade holding disc carefully removed before attempting to remove the processed food.
- Do not operate the Food Processor continuously for periods longer than 3 minutes on any setting or if processing a heavy load. None of the recipes in this book should require processing for longer than 3 minutes and none are considered a heavy load. If the Food Processor is operated continuously for too long, it should be allowed to rest for about 30 minutes before recommencing.
- In this unlikely event of an excessive load, do not operate the Food Processor continuously with excessive load for more than 1 minute.
- Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal.
- Do not process hot or boiling liquids. Allow liquids to cool before placing into the processing bowl.
- Always switch off the Food Processor and disconnect from the power outlet before changing accessories or approaching parts that move in use.
- Do not move the Food Processor whilst in operation.
- Do not leave the Food Processor unattended when in use.
- Do not place any part of the Food Processor in the dishwasher or microwave oven.
- Do not over-fill the processing bowl past the 'MAX FOOD LEVEL' for solids. Do not over-fill the processing bowl past the 'MAX LIQUID LEVEL' for fluids. Do not process thin liquids such as water, milk, stock, juice, etc. in the processing bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Do not place anything on top of the Food Processor when the lid is on, when in use and when stored.
- Keep the Food Processor clean. Follow the Care, Cleaning and Storage instructions provided in this book.



WARNING: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Important safeguards for all electrical appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorized Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the 'OFF' position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the 'OFF' position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



WARNING: The processing blades are extremely sharp, handle with care at all times. Do not place hands, knives, or other utensils into the feed chute. Always use the food pusher to push the food down the feed chute.

Your Kambrook Power Drive Direct Food Processor

1. 2 speed control dial with 'PULSE' function
2. Powerful 800 watt motor
3. 2L processing bowl
4. Processing bowl lid
5. Wide feed chute – fixed to the processing lid and best for large sized food



Your Kambrook Power Drive Direct Food Processor **Continued...**

6. Removable feed chute – sits inside the wide feed chute and best for small sized food or, when combined with the food pusher, acts as the food pusher for the wide feed chute
7. Food pusher – used to push small sized food down removable feed chute or, when combined with the removable feed chute, push larger sized food down wide feed chute
8. Storage compartment to easily store the stainless steel blades
9. Blade holding disc storage is located at the rear of the motor base
10. Non-skid suction feet for added stability

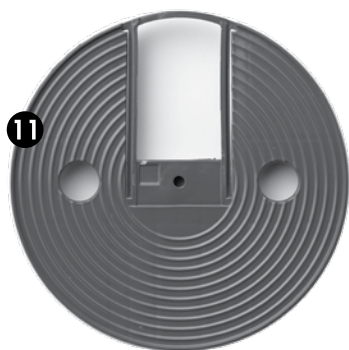


- 11.** Blade holding disc for using the stainless steel blades
- 12.** Stainless steel blades including:
 - a) Slicing blade
 - b) Shredding blade
 - c) Grating blade
- 13.** Whisking blade
- 14.** Stainless steel processing blade
- 15.** Dough blade
- 16.** Removable Spindle 1- comes already attached to the bottom of the processing bowl and connects the processing bowl to the motor base. Spindle 1 can be removed for cleaning.

- 17.** Spindle 2- sits on top of Spindle 1 to be used with the blade holding disc, stainless steel blades, dough blade, whisking disc and processing blade
- 18.** Spatula

Not Shown

- Processing blade protective cover- for storing processing blade when blade is not in use
- Cord Storage



Assembly and Operation of Your Kambrook Food Processor

Before First Use

Before first use, remove and safely discard any promotional labels.

Disassemble Spindle 1 from the processing bowl by following the steps in the 'Disassembling the Food Processor Bowl' on page 17.

Wash the processing bowl, processing bowl lid, removable feed chute, food pusher, processing blade, stainless steel blades, dough blade, whisk attachment, spatula and spindles in warm, soapy water. Dry thoroughly.

Wipe the motor base with a damp cloth and dry thoroughly.



WARNING: All blades are sharp and must be handled carefully.



WARNING: Place the motor base on a level, flat surface.

Assembling the Food Processor Bowl

1. Place the motor base on a flat, dry surface such as a bench top. Make sure the motor base is turned off at the power outlet and the power cord is unplugged.
2. With the lid off, place the processing bowl upside down on a flat, dry surface such as a bench top.
3. Put Spindle 1 inside the hole on the base of the processing bowl.

4. Use one hand to hold the processing bowl handle and with the other hand turn the tabs on the base of Spindle 1 in a clockwise direction to  symbol on Spindle 1.
5. With Spindle 1 assembled, turn the processing bowl over and place on the motor base. To do this, align the handle with the 'ALIGN' symbol on the motor base and turn the bowl anti-clockwise until a "click" sound is heard and the handle is directly above the 'LOCK' symbol on the motor base. The processing bowl is now locked securely onto the motor base.

NOTE: The processing bowl handle will be situated directly on the top of the Speed Control Dial of the motor base when correctly locked in place.

6. Once the processing bowl is locked onto the motor base, place Spindle 2 into the processing bowl so that it sits over the top of Spindle 1 (See Fig. 1).



Fig.1

NOTE: Spindle 1 comes already attached to the bottom of the processing bowl and connects the processing bowl to the motor base.

With the processing bowl locked into place and Spindle 2 in position, the Food Processor can now be used for various processing tasks including using the processing blade, the stainless steel blades, the dough blade and whisking disc.

Assembling the Processing Blade



WARNING: All blades are sharp and must be handled carefully.

1. Carefully remove the protective cover from the processing blade. The cutting edge of the processing blade is extremely sharp and should only ever be held by its central plastic part.
2. Following the graphics indicating 'THIS SIDE UP', place the processing blade over the centre of Spindle 2. Ensure the processing blade is pushed all the way down to the base of Spindle 2 (See Fig. 2).



Fig.2

NOTE: ALWAYS store the processing blade with the protective cover provided.

Assembling the Stainless Steel Slicing/ Shredding/ Grating Blades

1. Carefully select the desired stainless steel blade to be used (slicing, shredding or grating).
2. Holding the blade holding disc, slide the selected blade (sharp edged facing upwards) into the blade holding disc slot. Push the stainless steel blade into place until the circle hole at the end of blade is directly above the circle hole found on the blade holding disc (See Fig. 3).

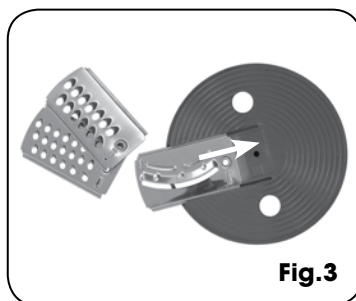


Fig.3

Assembly and Operation of Your Kambrook Food Processor Continued...

3. Place the assembled blade holding disc with stainless steel blade onto Spindle 2 and push down so that it falls fully into place (See Fig. 4).



Assembling the Dough Blade

1. Following the graphics indicating 'THIS SIDE UP', place the dough blade over the centre of Spindle 2.
2. Ensure the dough blade is pushed all the way down to the base of Spindle 2 (See Fig. 5).



Assembling the Whisking Disc

1. Following the graphics indicating 'THIS SIDE UP', place the whisking disc over the centre of Spindle 2. Ensure the whisking disc is pushed all the way down to the base of Spindle 2 (See Fig. 6).



NOTE: The processing blade, dough blade, whisking disc and stainless steel blades can not be used at the same time.

Assembling the Food Processor Lid

Once the processing bowl is secure on the motor base and the chosen accessory is assembled, it is time to place the lid on the processing bowl.

1. Place the lid on the processing bowl, ensuring the 'ALIGN' symbol on the processing bowl is aligned with the lid handle (See Fig. 7). Turn the lid handle anti-clockwise so that the lid handle is directly above the processing bowl handle (See Fig. 8).



Fig.7

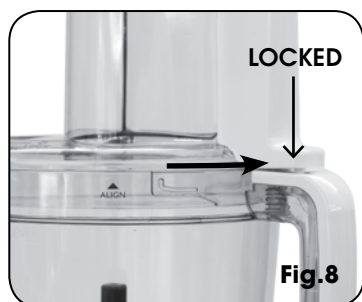


Fig.8

2. Align the tab on the removable feed chute with the groove on the processing bowl handle. Push the removable feed chute down the groove so that it sits inside the feed chute on the processing bowl lid (See Fig. 9). The removable feed chute is now assembled to the processing bowl lid.

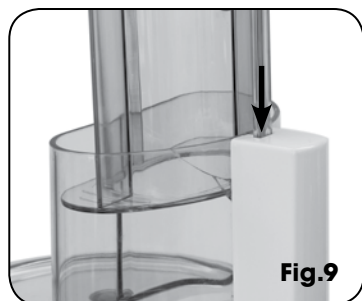


Fig.9

3. Put the food pusher inside the removable feed chute.

NOTE: The Food Processor will not operate unless the removable feed chute, processing bowl and lid are correctly positioned and locked in place.

Using the Food Processor with the Processing Blade/ Dough Blade or Whisking Disc

1. Ensure the Speed Control Dial is in the 'OFF' position.
2. Insert the power plug into a 230V or 240V power outlet. Switch the power on at the power outlet.
3. Place the processing blade, dough blade or whisking disc into the processing bowl as previously directed on pages 11 and 12.
4. Place the ingredients to be processed into the processing bowl.
5. Align and lock the lid securely into place.
6. Attach the removable feed chute inside the processing bowl lid.

NOTE: When not using the feed chute to process, ensure that the food pusher is inside the feed chute to avoid splashing.

Assembly and Operation of Your Kambrook Food Processor Continued...

7. Turn the Speed Control Dial to the 'LOW' speed setting to begin the processing task and then if the recipe requires increase to the 'HIGH' speed.

NOTE: For short bursts of power, turn the Speed Control Dial to the 'PULSE' speed setting.

NOTE: Ingredients can be also added through the feed chute using the food pusher while processing.

8. When processing is complete, turn the Speed Control Dial to the 'OFF' position, switch off at the power outlet and unplug from the power outlet. Wait until the blades have fully stopped rotating before removing the lid.
9. Take out Spindle 2 along with the processing blade/ dough blade/ whisking disc from the bowl.
10. Remove foodstuffs from the processing bowl using the spatula provided. Unlock the bowl from the motor base to remove foodstuffs if required.
11. Clean the processing bowl, lid, removable feed chute, processing blade/ dough blade/ whisking disc, food pusher and spatula as per the Care, Cleaning and Storage instructions on page 24.

NOTE: If the ingredients stick to the sides of the processing bowl during processing, turn the Speed Control Dial to the 'OFF' position, switch off at the power outlet, ensure the blade has fully stopped rotating before removing the lid and then push the food back onto the blades using the spatula to scrape down the sides of the bowl. Replace the lid, turn the power on at the power outlet and recommence processing.

NOTE: Do not over-fill the processing bowl past the 'MAX FOOD LEVEL' for solids. Do not over-fill the processing bowl past the 'MAX LIQUID LEVEL' for fluids. Do not process thin liquids such as water, milk, stock, juice etc. in the processing bowl as this could result in overflow. To reduce the risk of overflow, always add drier or thicker ingredients to the processing bowl prior to adding fluids.

Using the Food Processor with the Slicing/ Shredding/ Grating Blades

1. Ensure the Speed Control Dial is in the 'OFF' position.
2. Insert the power plug into a 230V or 240V power outlet. Switch the power on at the power outlet.
3. With the chosen stainless steel blade secure in the blade holding disc, place the blade holding disc into the processing bowl.
4. Align and lock the lid securely into place.
5. Attach the removable feed chute inside the processing bowl lid.
6. Turn the Speed Control Dial to the 'LOW' speed setting to begin the processing task and then if the recipe requires increase to the 'HIGH' speed.
7. Ensure that the ingredients to be sliced/shredded/grated are of suitable size to be fed through the feed chute using the food pusher.
8. For processing large food, use the wide feed chute on the processing bowl lid (See Fig. 10).

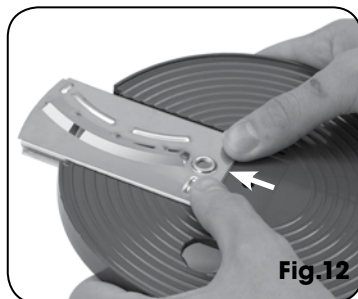


NOTE: Do not put large food more than 2/3 of the feed chute height down the processing bowl lid.

9. When processing is complete, turn the Speed Control Dial to the 'OFF' position, switch off at the power outlet and unplug from the outlet. Wait until the disc has fully stopped rotating before removing the lid.
10. Insert fingers in the two holes on the assembled blade holding disc and lift it up from Spindle 2 to remove (See Fig. 11).



11. Blades are sharp! Carefully remove the stainless steel blade by pushing the blade out from the blade holding disc (See Fig. 12).



Assembly and Operation of Your Kambrook Food Processor **Continued...**

12. Remove the foodstuffs from the processing bowl using the spatula provided. Unlock the bowl from the motor base to remove foodstuffs if required.
13. Clean the processing bowl, lid, removable feed chute, stainless steel blades, food pusher and spatula as per the Care, Cleaning and Storage instructions on page 24.

NOTE: If the ingredients stick to the sides of the processing bowl during processing, turn the Speed Control Dial to the 'OFF' position, switch off at the power outlet, ensure the blade has fully stopped rotating before removing the lid and then push the food back onto the blades using the spatula to scrape down the sides of the bowl. Replace the lid, turn the power on at the power outlet and recommence processing.

NOTE: The Power Drive Direct Food Processor is designed so that the motor will not operate without the processing bowl and lid correctly locked into position. In the event that the appliance starts without the lid correctly locked into position, immediately disconnect at the power outlet and return to your local Kambrook Service Centre for examination.

Disassembling the Food Processor Lid

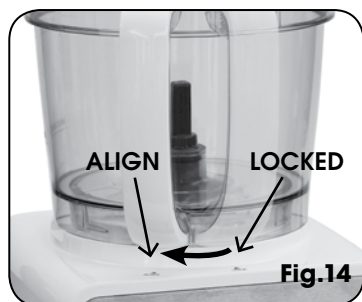
1. Remove food pusher from inside the removable feed chute.
2. Pull the removable feed chute out of the lid so that it disengages from the groove on the lid handle. The removable feed chute is now ready for cleaning.
3. With one hand holding the processing bowl handle and the other on the lid handle, turn the lid handle clockwise (See Fig. 13). Pull the lid away from the processing bowl to remove.



Fig.13

Disassembling the Food Processor Bowl

1. Remove Spindle 2 from inside the processing bowl.
2. With one hand on the motor base and the other holding the processing bowl handle, turn the processing bowl handle clockwise (See Fig. 14). Pull the processing bowl away from the motor base to remove.



3. Spindle 1 can be removed from the processing bowl. To do this, place the processing bowl upside down on a flat, dry surface such as a bench top.
4. Use one hand to hold the processing bowl handle and the other hand to turn the tabs on the base of Spindle 1 in an anti-clockwise direction to '🔒' on Spindle 1.
5. Once loose, lift up Spindle 1 from the bottom of the processing bowl to remove.

Overload Protection System

The motor is protected from burning out by a manual reset cut-out switch.

If the Food Processor is overloaded or operated continuously for too long, the motor may overheat and stop. To operate the Food Processor again, switch off, unplug and allow to cool for approximately 30 minutes.

Once the motor has fully cooled, it is ready for use again.

If overheating is caused by the processing bowl being overloaded, remove some of the food and process in smaller batches.

To avoid overheating, do not operate the Food Processor continuously with an excessive load for more than 1 minute.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal.

Blade Operating Guide

The Stainless Steel Processing Blade

NOTE: The cutting edge of this blade is extremely sharp, it should only ever be held by the plastic part.

ALWAYS store the blade with the protective cover provided.

Ingredients	Procedure
Onions, Vegetables, Fruits and Cooked Meats	Cut ingredients into approximately 2.5cm cubes. Place in processing bowl, up to 750g at a time. Process, using the 'LOW' or 'PULSE' speed settings until all the ingredients are chopped as desired. Remove lid and scrape the sides down with the spatula between pulses to ensure more even chopping.
Raw Meats (boneless)	Trim the meat, fat and gristle, remove any bones. Cut into 2.5cm cubes. Process up to 750g at a time using the 'LOW' speed setting, scraping down the sides of the bowl, until the meat is coarse or fine as desired.
Herbs	Make sure the herbs are as dry as possible. Place in the processing bowl and use the 'LOW' speed setting, until finely chopped. Scrape down the sides of the bowl at least once during processing. Up to 4 cups of firmly packed herbs can be processed at a time.
Breadcrumbs or Biscuit	Quarter the slices of bread and break up the biscuits. Place into the processing bowl, using the 'LOW' speed setting. Processing up to ½ loaves of bread, crusts removed at any one time. Use stale bread for dry breadcrumbs.
Nuts (shells removed)	Place up to 2 cups of nuts in the processing bowl at one time and process using the 'HIGH' or 'PULSE' speed settings. If chopped too finely the nuts will become oily and eventually form into butter. Processing smaller quantities at one time will ensure even chopping.
Hard Boiled Eggs	Remove the shell and halve the eggs before placing in the processing bowl. Process using the 'PULSE' speed setting.

NOTE: When mixing liquids using the processing blade, do not fill above the 'MAX LIQUID LEVEL' on the processing bowl.

The Dough Blade

Ingredients	Procedure
Packet Cakes	Place all the ingredients in the processing bowl. Process for 5 seconds using 'HIGH' speed, remove lid and scrape down the sides of the bowl. Process for another 5-10 seconds.
Batter, Pikelets, Crepes and Pancakes	Place all ingredients in the processing bowl and process on 'LOW' or 'HIGH' speed until combined, scrape sides of the bowl down during processing. Do not fill above the 'MAX LIQUID LEVEL'.
Short Crust Pastry and Scones	Place flour and butter in the processing bowl and process using 'LOW' speed until the butter is rubbed in. With the motor running, pour the liquid down the feed chute and process until mixture forms a ball, approximately 30 seconds. Do not mix more than 2 cups of flour at a time.
Biscuits and Champagne Pastry	Place butter, sugar and egg yolks in the processing bowl and process on 'LOW' or 'HIGH' speed until just combined. Remove lid, add the flour and mix until just combined using the 'PULSE' speed setting. Do not mix more than 2 cups of flour at a time.
Yeast Dough	Add ingredients in the order listed in the recipe. Add liquids through the feed chute with the motor running.

Blade Operating Guide Continued...

The Whisking Disc

Ingredients	Procedure
Cream	Pour the cream into the processing bowl and process using the 'LOW' speed setting, until soft peaks form.
Eggs	Place the eggs into the processing bowl and process using the 'LOW' speed setting until the desired consistency is reached.

NOTE: Do not process thin liquids such as water, milk, stock, juice, etc. in the processing bowl with the whisking disc as this could result in overflow. To reduce the risk of overflow, only use the whisking disc for whipping thicker ingredients such as cream and eggs.

The Stainless Steel Slicing Blade

The slicing blade processes cooked meats and vegetables into thin pieces with a large surface area.

Although firm pressure on the food pusher is recommended for some foods, do not press hard as the blade may jam.

ALWAYS use the food pusher when using the slicing blade.

Ingredients	Procedure
Onions	Peel the onions and halve if too large to fit into the feed chute. Place the onions in the feed chute, sharp edge down. Process, exerting firm pressure on the food pusher.
Carrots, Zucchini, Eggplant, Cucumbers	Prepare the foods in the usual way. For rings arrange foods vertically in the feed chute, cutting them so they are even in height. For slices arrange foods horizontally in the feed chute. Process by exerting firm pressure on the food pusher.
Capsicums	Remove the core and seeds. Halve the capsicums if necessary and arrange them vertically in the feed chute. Process using firm pressure on the food pusher.
Mushrooms	Wipe any dirt from the mushrooms and pack into the feed chute on their sides. Process using firm pressure on the feed pusher.
Apples and Peaches	Peel if desired, remove the core/stone and quarter the fruit. Lie the quarters on their sides in the feed chute and process using firm pressure on the food pusher.
Cheese (cheddar, crumble feta, mozzarella, gouda)	Cut the cheese into pieces large enough to just fit in the feed chute. Process using light pressure on the food pusher to prevent cheese crumbling.
Cabbage	Cut cabbage into wedges to fit inside the feed chute and process using firm pressure on the food pusher.
Lettuce	Separate the leaves of the lettuce and wash and dry. Roll the leaves firmly and pack into the feed chute. Process using firm pressure on the food pusher.
Cooked Meats, Cabanossi and Salami	Place meat vertically into the feed chute. Process using firm pressure on the food pusher. For more even slicing remove sausage skins first.
Potatoes	Peel the potatoes and cut into pieces if necessary to fit the feed chute. Process using firm pressure on the food pusher.

Blade Operating Guide Continued...

The Stainless Steel Shredding Blade

Although firm pressure on the food pusher is recommended for some foods, do not press hard as the blade may jam.

ALWAYS use the food pusher when using the shredding blade.

Ingredients	Procedure
Potatoes and Root Vegetables	Pack into the feed chute and process using firm pressure. Peel and cut into pieces if necessary to fit in the feed chute.
Carrots, Zucchini, Cucumber, Onions	Prepare the vegetables and pack into the feed chute. Packing vertically will give shorter shreds than packing horizontally. Process using firm pressure on the food pusher.
Cheese (Cheddar, crumble Fetta, Mozzarella, Gouda)	Cut the cheese to fit in the feed chute snugly. Process using light pressure on the food pusher to prevent the cheese crumbling.
Chocolate	Break chocolate into pieces to fit in the feed chute and process using firm pressure on the food pusher.

The Stainless Steel Grating Blade

Although firm pressure on the food pusher is recommended for some foods, do not press hard as the blade may jam.

ALWAYS use the food pusher when using the grating blade.

Ingredients	Procedure
Potatoes and Root Vegetables	Pack into the feed chute and process using firm pressure. Peel and cut into pieces if necessary to fit in the feed chute.
Carrots, Zucchini, Cucumber, Onions	Prepare the vegetables and pack into the feed chute. Packing vertically will give shorter shreds than packing horizontally. Process using firm pressure on the food pusher.
Parmesan Cheese	Cut the cheese to fit in the feed chute snugly. Process using light pressure on the food pusher to prevent the cheese crumbling.
Chocolate	Break chocolate into pieces to fit in the feed chute and process using firm pressure on the food pusher.

Care, Cleaning and Storage

- Before disassembling any parts or storing, always switch the Food Processor off at the power outlet and then remove the power plug from the outlet.
- Wash the processing bowl, lid, removable feed chute, spindles, stainless steel blades, dough blade, whisking disc, processing blade, food pusher and spatula in warm soapy water after each use. Rinse thoroughly and dry.
- Never use any abrasive cleaners.
- Do not place any parts in the dishwasher.
- Do not allow the processing blade and the stainless steel blades to soak in water for an extended period of time as this may damage the metal finish.
- The processing blade and stainless steel blades are extremely sharp! Use caution when handling and storing these parts. Always store the processing blade with the protective cover provided.
- The cutting edges of the processing blade are extremely sharp; it should only be held by its central plastic part. Wash in warm soapy water and carefully dry.
- Wipe the motor housing with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). Dry and polish with a soft, lint-free cloth.
- DO NOT immerse the motor base, power plug or cord in water or any other liquid.

To Store:

- Store the stainless steel blades in the storage compartment located on the side of the motor base (See Fig. 15).



- Insert Spindle 2 onto Spindle 1 inside the processing bowl. Place the whisking disc, dough blade, the processing blade with the protective cover and then the blade holding disc on top of Spindle 2. Attach the lid to the processing bowl. Insert the removable feed chute inside the lid. Put the food pusher inside the removable feed chute.

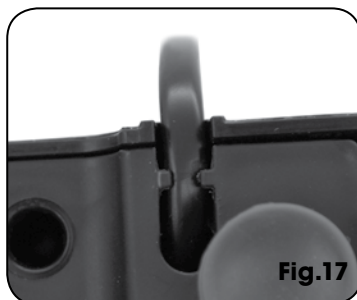
- The blade holding disc can also be stored on the rear side of the motor base. Insert the tab found behind the blade holding disc inside the hole on the rear side of the motor base. Push the blade holding disc down (See Fig. 16). The blade holding disc is now securely locked onto the motor base.



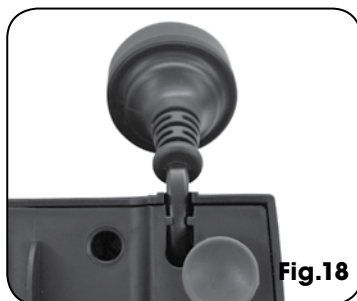
- Store the spatula separately.

NOTE: Do not put any parts of the Food Processor in the dishwasher.

- Remove the power cord from under the tabs of the cord channel found on the bottom side of the motor base (See Fig. 17).



- Push the power cord into the cord storage until the cord is inside the motor base, except for the plug (See Fig. 18).



Recipes

Basil and Cashew Dip

Makes 1 cup

1 cup basil leaves

½ cup olive oil

½ cup cashew nuts

2 tsp rock salt

1 tbsp lemon juice

2 cloves garlic, peeled

¼ cup parmesan cheese, grated

Biscuits, vegetable batons, bread to serve

1. Using the processing blade, place the basil, olive oil, nuts, salt, lemon juice, garlic and parmesan cheese into the processing bowl, lock the lid in place and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Process on 'LOW' speed setting for 15 seconds and serve with biscuits, vegetable batons or bread.

Olive Tapenade

Makes 1 cup

1 cup Kalamata olives, pitted

2 tbsp olive oil

2 cloves garlic

1 tsp rock salt

1 tbsp lemon juice

1 tbsp basil leaves

Bread to serve

1. Using the processing blade, place the olives, olive oil, garlic, salt, lemon juice and basil into the processing bowl, lock the lid into place and hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
2. Process on 'LOW' speed setting for 15 seconds and serve with crusty bread.

Sausage Rolls

Makes 4 serves

500g sausage mince
1 small onion, roughly chopped
2 cloves garlic
2 slices of bread, ripped
1 tbsp tomato paste
1 tbsp Worcestershire sauce
59g free-range egg
¼ tsp dried mixed herbs
3 sheets puff pastry
1 tbsp milk
1 tbsp sesame seeds

1. Preheat a fan forced oven to 180°C and line 2 baking trays with canola oil spray and baking paper.
2. Using the processing blade, place the mince, onion, garlic, bread, tomato paste, sauce, egg and dried herbs into the processing bowl, lock the lid into place, hold the 'PULSE' speed setting for 3 second increments at one time for approximately 30 seconds or until desired consistency is reached.
3. Slice the puff pastry sheets in half and place a thick line of mince mixture onto each piece, lengthways. Fold pastry over and seal by gently pushing the pastry together where it overlaps.
4. With a pastry brush, brush the tops with milk and top with seasame seeds.
5. Place into the oven for 25 minutes or until golden brown.

Cheese and Bacon BBQ rolls

Makes 6 Serves

375ml warm water
60ml olive oil
1 tsp sugar
1 tsp salt
600g bread flour
2 tsp yeast
3 tbsp barbecue sauce
1 cup bacon, diced
1 cup tasty cheese, grated

1. Using the dough blade, place the water, olive oil, sugar, salt, flour and yeast into processing bowl, lock the lid into place, select 'LOW' speed setting and process for 1 minute. Shape into a ball and place in a large clean glass bowl.
2. Brush with a little water and cover with a damp tea towel. Place in a warm, draught-free place to prove for 1½ hours or until doubled in size.
3. Preheat a fan forced oven to 180°C and place dough ball back into the processing bowl, lock the lid into place, select the 'LOW' speed setting and knead for a further minute.
4. Roll dough ball out onto a floured surface and cut into 6 balls. Place the 6 dough balls onto a baking tray lined with baking paper. Top each evenly with barbecue sauce, bacon and cheese. Place into the oven and cook for 20 minutes.

Leek and Three Cheese Potato Bake

Makes 8-10 serves

2 medium leeks, sliced thinly, washed
1500g potatoes, peeled, thinly sliced
1 tbsp olive oil
40g butter
3 sprigs lemon thyme, shredded
1 cup pure cream
½ cup milk
½ cup low fat ricotta cheese
50g packet French onion soup mix
½ cup parmesan cheese, grated
½ cup vintage cheddar cheese, grated

1. Preheat a fan forced oven to 180°C and set aside a 3 litre oven safe crockery dish.
2. Using the slicing blade on the food processor, lock the lid into place, select 'LOW' speed setting and place the leeks down the feed chute until the whole leek has been thinly sliced, wash thoroughly.
3. Using the slicing blade on the food processor again, lock the lid into place, select 'LOW' speed setting and place the potatoes down the feed chute until all potatoes have been thinly sliced.
4. Using a fry pan, over a medium heat, heat the oil and butter and then sauté the leek until golden brown, about 6 minutes.
5. Layer the potato slices on the base of a crockery dish and then add a ½ of the leek, repeat until three layers have formed.
6. In a litre jug, whisk together the thyme, cream, milk, ricotta and soup mix. Pour over the potato and leek.
7. Top with parmesan and cheddar cheese and bake for 45 minutes.

Bolognaise Pies

Makes 12 serves

2 tbsp olive oil
1 brown onion, halved
1 cloves garlic, minced
400g lean beef mince
1 carrot, peeled
300ml tomato passata
½ tsp dried oregano
3 sheets frozen puff pastry, thawed
Canola oil spray
2 tbsp parmesan cheese, grated

1. Preheat a fan forced oven to 180°C. Line 12 hole muffin tin with canola oil spray.
2. Using the slicing blade on the food processor, lock the lid into place, select 'LOW' speed setting and push the onions down the feed chute, with the pusher until all onions have been thinly sliced.
3. Using a fry pan, heat the oil over a medium heat and sauté the onions and garlic until golden brown. Add the mince and cook until browned. Separate using a wooden spoon.
4. Using the grating blade on the food processor, lock the lid into place, select 'LOW' speed setting and push the carrot down the feed chute, with the food pusher until all carrots have been grated.
5. Fold the carrot, passata and oregano through the meat mixture and simmer for 15 minutes.
6. Cut the pastry sheets into 4 squares and gently push each one into each muffin well. Fill with a heaped tablespoon of bolognaise mixture and pull all of the edges of the puff pastry in to form a sealed pie.
7. Place into the oven for 30 minutes and allow to cook. Top with grated parmesan cheese.

Apple Coleslaw

Makes 6 serves

500g red apples, cored, peeled, halved

400g white cabbage

½ medium red onion, peeled

4 sticks celery, washed

¼ cup Greek yoghurt

2 tsp lemon juice

1 tsp paprika

1. Using the grating blade on the food processor, lock the lid into place, select 'LOW' speed setting and push the apples down the feed chute, with the food pusher until all apples have been thinly sliced.
2. Using the slicing blade on the food processor, lock the lid into place, select 'LOW' speed setting and push the cabbage, onion and celery down the feed chute, with the food pusher until all have been thinly sliced.
3. In a bowl, combine the yoghurt, lemon and paprika and toss through the coleslaw.

Carrot Cupcakes

Makes 18 serves

300g carrots, peeled

1 cup self-raising flour

½ cup plain flour

1 tsp baking soda

1 tsp ground cinnamon

1 tsp ground nutmeg

½ cup brown sugar

¾ cup vegetable oil

½ cup golden syrup

3 x 59g free range eggs, lightly whisked

1 tsp vanilla bean paste

200g cream cheese, cubed and softened

2 cups pure icing sugar

2 tbs Manuka honey

2 tsp boiling water

1. Preheat a fan forced oven to 160°C. Line 3 x 6 hole cupcake tins with patty pans.
2. Using the grating blade on the food processor, lock the lid into place, select 'LOW' speed setting and push the carrots down the feed chute, with the food pusher until all carrots have been grated.
3. In a bowl, place the carrots, flours, baking soda, cinnamon, nutmeg, brown sugar, vegetable oil, golden syrup, eggs and vanilla and stir until combined.
4. Distribute into patty pans and bake for 16 minutes or until a skewer is inserted and comes out clean. Allow to cool.
5. To make the icing, combine the cream cheese, icing sugar, honey and boiling water using an electric mixer, until light and fluffy, approximately 3 minutes.
6. Pour into a piping bag with a tip of your choice. Pipe in a circular motion and refrigerate if not eating immediately.

Cheese Cake

Makes 22cm cake

100g butter, melted

250g plain sweet biscuits

300ml pure cream

½ cup caster sugar

2 x 59g free range eggs

2 x 250g cream cheese, softened

1 tbsp lemon juice

1. Preheat a fan forced oven to 160°C and line an 18cm spring form cake tin with canola oil spray and baking paper.
2. Using the processing blade on the food processor, lock the lid into place and process the butter and biscuits until they form a smooth and consistent grind. Push the mixture into the base and around the edges of the cake tin and press firmly to secure.
3. Using the processing blade on the food processor, lock the lid into place and process the cream, sugar, eggs and ½ the cream cheese until it forms a smooth paste.
4. Add the remaining cream cheese and lemon juice and blend until it forms a creamy and lump free mixture.
5. Pour into the biscuit base and place into the oven for 60 minutes. Turn off the oven and rest the door open slightly using a wooden spoon. Allow to cool completely in the oven and then transfer to the fridge for 24 hours to set.

Parmesan and Parsley Chicken Schnitzels

Makes 4 serves

60g parmesan cheese

2 slices bread

1 tbsp parsley leaves

400g (2) chicken breast, halved lengthways

59g free range egg, lightly whisked

1 tsp chilled water

½ cup vegetable oil

4 serves mashed potatoes, to serve

1. Using the processing blade, lock the lid into place, and place the parmesan, bread and parsley into the processing bowl and process for 1 minute on 'LOW' speed setting.
2. Using two bowls separate the egg and water into one bowl and the breadcrumbs into the second one.
3. Dip each chicken fillet into the egg and then into the bread crumbs and transfer to a lined tray. Continue process until all chicken fillets are battered.
4. Preheat the oil in a fry pan over a medium heat and cook the schnitzels for 3 minutes on each side.
5. Serve with mashed potatoes.

Protein Pancakes

Makes 10 pancakes

2 tbsp vanilla whey powder

1 cup plain flour

250ml milk

59g free range egg

1 tsp vanilla essence

1 tbsp butter, melted

Canola oil spray

1. Using the processing blade, lock the lid into place, and place the whey powder, flour, milk, egg, vanilla and butter into the processing bowl and process for 1 minute on 'LOW' speed setting.
2. Preheat a fry pan over a medium heat and lightly spray with canola oil spray. Pour $\frac{1}{4}$ cup measure into the fry pan and allow to cook for 3 minutes on the first side and 1 minute on the second.
3. Repeat until all pancakes have been cooked.

Chocolate Mousse

Makes 12 serves

300g dark chocolate melts

3 x 59g free range eggs

$\frac{1}{2}$ cup caster sugar

300ml pure cream

200ml whipped cream, to serve

1 tbsp cocoa powder, to serve

1. Place the chocolate melts into a heat proof glass bowl and microwave for 1 minute on high. Remove from the microwave and stir. If not completely melted, melt for a further 30 seconds.
2. Using the whisking disc, lock the lid into place, and place the eggs and sugar into the processing bowl and whisk for 1 minute on 'LOW' speed setting.
3. Pour the chocolate through the feed chute and hold the 'PULSE' speed setting until it forms a smooth chocolate paste.
4. Pour the chocolate mixture into a large mixing bowl and wash the processing bowl.
5. Reassemble the food processor and pour the cream into the processing bowl. Lock the lid into place and process on 'LOW' speed setting for 10 seconds or until it forms stiff peaks.
6. Using a large metal spoon, fold the cream through the chocolate mixture until just combined. Evenly divide the mousse into 12 glasses and chill in the refrigerator for 2 hours and serve with whipped cream and a dusting of cocoa powder.

Pizza Dough

Makes 1 pizza

170mls warm water

30ml olive oil

½ tsp caster sugar

½ tsp salt

300g bread flour

1 tsp dried yeast

1. Using the dough blade, lock the lid into place, and place the water, olive oil, sugar, salt, flour and yeast into the processing bowl and process for 1 minute on 'LOW' speed setting.
2. Place into a bowl and cover with cling wrap. Place into a warm spot and allow to rise for 60 minutes.
3. Roll out in a circular motion and top with pizza toppings.

NOTE: Top with your favourite toppings and then grated mozzarella cheese. Choices might include: sliced meats, seafood, char grilled vegetables, sliced fruits, cheeses and herbs. For a sweet pizza, try using a chocolate hazelnut spread for the base and topping with fruit, nuts and a drizzle of honey.

Green Pea and Roasted Garlic Soup

Makes 4 serves

1 tbs olive oil

2 eschallots, roughly chopped

2 cloves garlic, roasted, minced

3 cups frozen peas, thawed

½ tsp flaked salt

Pinch dried rosemary

500ml chicken stock

100ml pure cream

2 tsp lemon juice

1. Using a medium pot, heat the oil over a medium heat and sauté the eschallots and garlic until golden brown.
2. Add the peas, salt, rosemary and chicken stock and allow to simmer over a low speed for 10 minutes. Set aside for 10 minutes to cool.
3. Using the processing blade, lock the lid into place, and place the soup into the processing bowl and puree for 1 minute on 'HIGH' speed setting.
4. Stir through the cream and lemon juice before serving.

Thai Sweet Potato Soup

Makes 4 serves

2 tbsp peanut oil

1 brown onion, thinly sliced

1 clove garlic, thinly sliced

2cm piece ginger, thinly sliced

1 tsp flaked salt

200ml can coconut cream

1 tbsp mild red curry paste

500ml chicken stock

750g sweet potato, 2cm pieces

1. In a medium pot, heat the olive oil over a low heat and sauté the onion, garlic and ginger until golden brown.
2. Add the salt, coconut cream, curry paste and sweet potato and allow to simmer for 20 minutes or until sweet potato has cooked through. Allow to cool for 20 minutes.
3. Using the processing blade on the food processor, lock the lid into place and blend the soup until it forms a smooth blend, approximately 60 seconds.

Notes

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