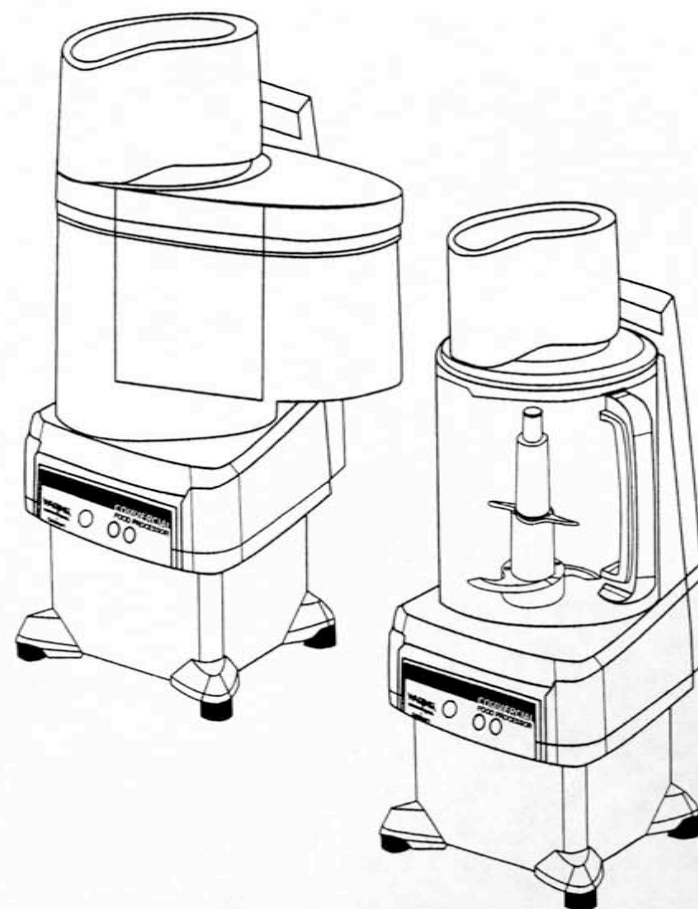




P.O. Box 3201  
314 Ella T. Grasso Ave  
Torrington, CT 06790

**WARING**<sup>®</sup>  
**COMMERCIAL**

## FOOD PROCESSORS



# IMPORTANT SAFEGUARDS

When using the Waring Commercial Food Processor or any other electrical equipment, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.
2. To protect against electrical hazards, do not immerse motor and base in water or other liquid.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts.
5. Do not operate any electrical equipment with a damaged cord or plug, or after the equipment malfunctions or is dropped or damaged in any manner. Return equipment to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
6. Do not use attachments not recommended or sold by the equipment manufacturer (Waring).
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Keep hands and utensils away from moving blade or plate while processing to prevent the possibility of severe personal injury and/or damage to the Food Processor. A rubber or plastic scraper or spatula may be used, but only when the Food Processor is not running.
10. Blades are sharp. Handle carefully.
11. To avoid injury, never place cutting blade or plates on base without first putting bowl properly in place.
12. Be certain cover is securely locked in place before operating Food Processor.
13. Never feed food by hand; always use the food pusher.
14. Do not attempt to defeat the cover interlock mechanism.

# SAVE THESE INSTRUCTIONS

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## TECHNIQUES AND TIPS - JULIENNE/FRENCH FRY PLATES

• Optional Julienne and French Fry Plates available for use with all models of the Waring Commercial Food Processor include:

1. (#CAF26) 3/32" Julienne Plate: For potatoes, zucchini, beets, etc.
2. (#CAF27) 1/8" Julienne Plate: For carrots, potatoes, cabbage, zucchini, etc.
3. (#CAF28) 3/16" Julienne Plate: For eggplant, onions, celery, tomatoes, etc.
4. (#CAF29) 3/8" French Fry Plate: For potatoes, sweet potatoes, onions, etc.

- Wash fruits and vegetables thoroughly (especially potatoes), and peel them if desired. If necessary, trim them to fit into the feed tube.
- DO NOT ATTEMPT TO JULIENNE CHEESES OR MEATS. Damage could occur to the motor and/or the blades; such damage will not be covered under warranty.
- Refer to the assembly instructions for the bowl you will be using. Attach the bowl to the motor base, then attach the ejector disk (Continuous Feed Bowl only), the desired julienne plate, and the cover. Rotate bowl and cover to lock.
- Choose from the following options, depending upon the quantity and/or shape of the items to be cut and the desired length of strips:
  1. With the motor off, load the feed tube with large quantities and/or items that you want to cut lengthwise. Position the food pusher at the top of the stack before pressing the "On" switch. (Or, insert the food pusher into the empty feed tube, remove the food pusher insert, and load the food pusher insert port with smaller quantities, and/or items that you want to cut crosswise. Position the food pusher insert at the top of the stack before pressing the "On" switch). Use moderate, steady pressure on the food pusher (or the food pusher insert) to push the items down when the plate starts turning. If the pressure is not steady, the cut items may vary in thickness. Avoid heavy pressure, which may deform the plate.
  2. For lengthwise strips, stack the food items horizontally. For crosswise strips, insert the food items vertically. Vertical insertion may also be used to produce finely chopped celery, onions, etc. (Quarter the onions before loading the feed tube).

## WARRANTY

Waring warrants every new Waring Commercial Product to be free from defects in material and workmanship for a period of one year from the date of purchase when used with foodstuffs, non-abrasive liquids (other than detergents) and non-abrasive semi-liquids, providing it has not been subject to loads in excess of the indicated rating.

Under this warranty, the Waring Commercial Division will repair or replace any part which, upon our examination, is defective in materials or workmanship, provided the product is delivered prepaid to the Waring Service Center at 314 Ella T. Grasso Ave., Torrington, CT 06790, or any factory Approved Service Center.

This warranty does not: a) apply to any product which has become worn, defective, damaged or broken due to use or due to repairs or servicing by other than the Waring Service Center or a Factory Approved Service Center or due to abuse, misuse, overloading or tampering; b) cover consequential damages of any kind.

The one year warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or guaranty statements. For Waring products sold outside of the U.S. and Canada the warranty is the responsibility of the local importer or distributor. This warranty may vary according to local regulations.

WARNING: This warranty is void if appliance is used on Direct Current (D.C.).



you want to slice lengthwise. Position the food pusher at the top of the stack before pressing the "On" switch. (Or, insert the food pusher into the empty feed tube, remove the food pusher insert, and load the food pusher insert port with smaller quantities, and/or items that you want to slice crosswise. Position the food pusher insert at the top of the stack before pressing the "On" switch.) Use moderate, steady pressure on the food pusher (or the food pusher insert) to push the items down when the plate starts turning. If the pressure is not steady, the slices may vary in thickness. Avoid heavy pressure, which may deform the plate.

2. For lengthwise slices, stack the food items horizontally. For crosswise slices, insert the food items vertically.

- Softer foods slice best when they are cut thicker, and harder foods slice best when they are cut thinner.
- To slice mushrooms: Wash or wipe the caps with a damp cloth. Remove the stems or cut them off flush with the bottom of the cap. Stack the mushrooms so that they stand up on edge in the feed tube (or in the food pusher insert port). Wedge in enough caps so that they cannot tilt sideways. Place the food pusher (or food pusher insert) at the top of the stack, press the "On" switch, and press down with moderate, steady pressure.
- To slice onions: Cut each onion in half lengthwise, and peel. Trim the tops and bottoms. Place the onions upright in the feed tube (or in the food pusher insert port), and wedge in enough so that they cannot tilt sideways. Then follow the procedure for mushrooms, above.
- To french cut string beans: Clean and trim fresh (not frozen) string beans and parboil them for 5 minutes. Plunge the beans into cold water, drain them, and lay them flat in the feed tube. Stack the tube almost full. Place the food pusher at the top of the stack, press the "On" switch, and press down on the food pusher with firm, steady pressure. Finish cooking the cut beans in water, or saute them in butter until tender.
- To slice long, cylindrical vegetables like carrots, zucchini, celery, etc.: Wash the vegetables, peel them if desired, and cut into lengths a little shorter than the height of the feed tube. Load the vegetables so that they are standing vertically in the feed tube (or in the food pusher insert port, if the quantity is small). Wedge in enough pieces so that they are solidly packed and cannot tilt sideways. Place the food pusher (or the food pusher insert) at the top of the stack, press the "On" switch, and press down on the food pusher with moderate, steady pressure.
- To slice vegetables like cabbage, lettuce or other large items with an undesirable core: Wash the vegetables, core them and cut them into halves, quarters, or sixths (depending upon size), so that they will fit into the feed tube. Load the vegetables so that they are standing vertically in the feed tube. Place the food pusher at the top of the stack, press the "On" switch, and press down with moderate, steady pressure.
- To slice cooked meat or sausage: The meat or sausage should be cold, but not frozen, and cut into lengths a little shorter than the height of feed tube, and no wider than the food pusher insert port opening. Load the meat into the food pusher insert port, standing vertically, and wedge in enough pieces so that they are solidly packed and cannot tilt sideways. Place the food pusher insert at the top of the stack, press the "On" switch, and press down with moderate, steady pressure. **DO NOT ATTEMPT TO SLICE PIECES OF MEAT WIDER THAN THE FOOD PUSHER INSERT PORT OPENING. NOT INTENDED FOR SLICING RAW MEAT.**
- **DO NOT ATTEMPT TO SLICE CHEESE.**

## GROUNDING INSTRUCTIONS

• For your protection, Waring Commercial Food Processors are equipped with 3-conductor cordsets. 120 Volt units are supplied with a molded 3-prong grounding-type plug (NEMA 5-15P). This plug should be used in combination with a properly connected grounding-type outlet as shown in Fig. 1.

**DO NOT USE AN OUTLET ADAPTER.**

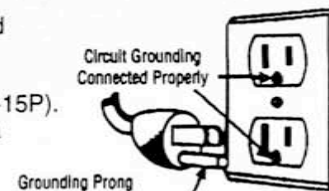


Fig. 1

• 240 Volt "standard" units are supplied without a plug, and an appropriate one must be installed by the user in accordance with local electrical codes, observing the following cordset conductor color coding: GREEN/YELLOW= EARTH GROUND; BLUE= NEUTRAL; BROWN= LIVE.

• 240 Volt "CE-marked" units are supplied with a molded European-grounding-type plug (CEE 7/7) for use in Europe.

## MODEL CONFIGURATIONS

The Waring Commercial Food Processor is available in three configurations:

- 1) FP2000 - with batch bowl only; comes with S-blade, 3/16" shredding plate, 1/8" slicing plate and cleaning brush.
- 2) FP2100 - with continuous feed bowl only; comes with 3/16" shredding plate and 1/8" slicing plate.
- 3) FP2200 - with both batch bowl and continuous feed bowl; comes with S-blade, 3/16" shredding plate, 1/8" slicing plate and cleaning brush.

Additional optional attachments for all units are available to handle your specific processing needs. This manual includes instructions for the optional attachments as well as for the standard ones. Please note that:

Instructions exclusive to the Batch Bowl have a border.

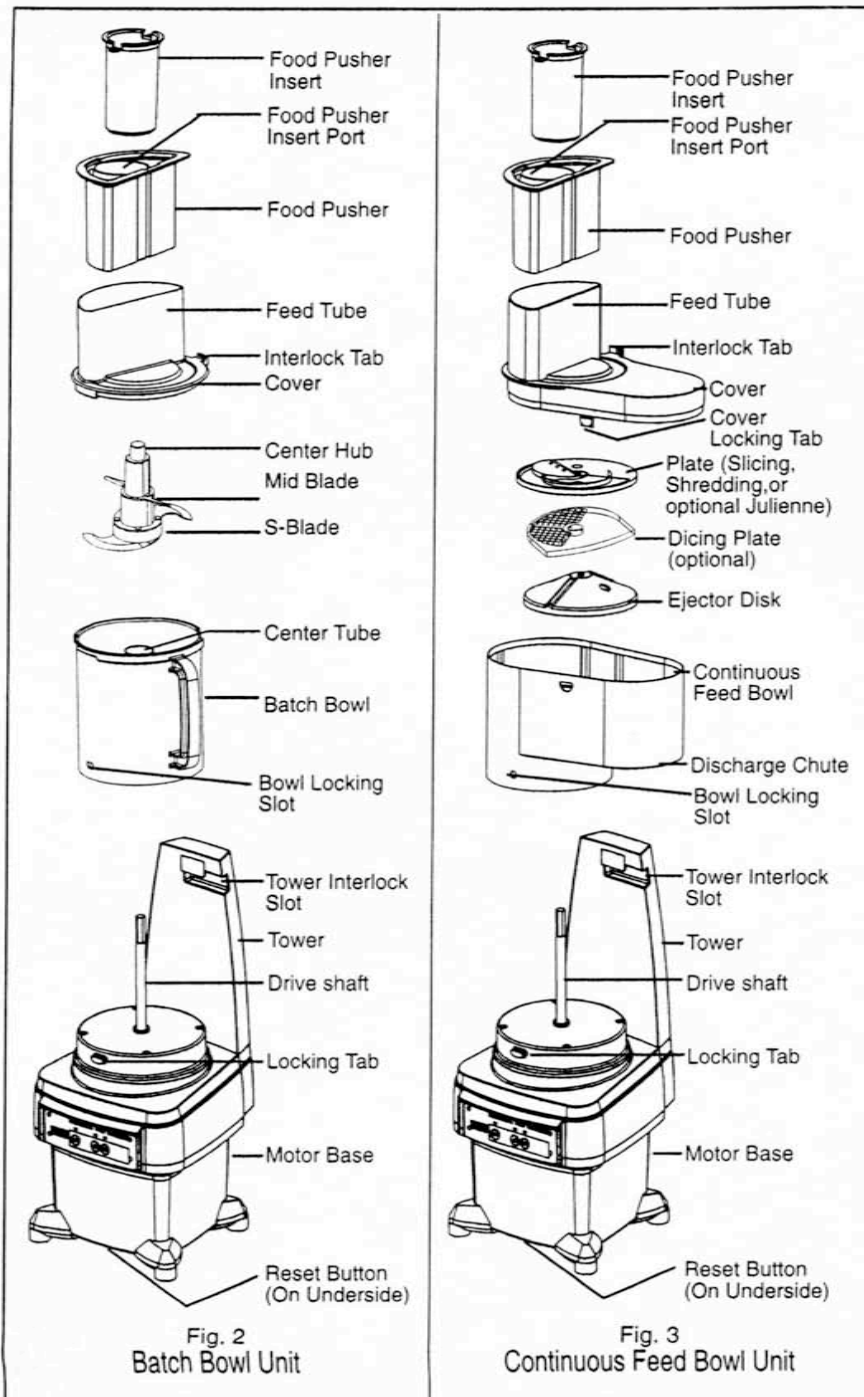
Instructions exclusive to the Continuous Feed Bowl have a border and shading.

Instructions that apply to both bowls have no borders.

## ASSEMBLY WITH BATCH BOWL

- Clean and sanitize the motor base, and wash, rinse, and sanitize the bowl, cover, food pusher, food pusher insert and processing tools prior to initial use. (See Cleaning, page 8).
- Position the motor base with the nameplate facing you. Be certain that the cord is unplugged and the OFF switch has been pressed. Place the bowl on the motor base with the handles in the 4 o'clock and 10 o'clock positions, and the bowl locking slots on the bottom of the bowl aligned to the left of the grey locking tabs on the motor base. Do not lock the bowl to the motor base at this time.
  - Select the appropriate processing tool: S-blade, mixing blade, grating/shredding plate, slicing plate, or julienne/french fry plate. (Dicing plates are designed for use in the continuous feed bowl only; they will not fit in the batch bowl.)
- If the S-blade or the mixing blade is to be used, place it on the tip of the drive shaft, and press it down firmly, rotating the center hub until the blade assembly is fully seated. The lower blade will be positioned just above the inside bottom of the bowl. Handle sharp blades with care. If your processing task calls for





bowl to the motor base, then attach the ejector disk (continuous feed bowl only), the desired shredding plate, and the cover. Rotate bowl and cover to lock.

- To shred vegetables: Choose from the following options, depending upon the quantity and/or shape of the items to be shredded and the desired length of shreds:

1. With the motor off, load the feed tube with large quantities and/or items that you want to shred lengthwise. Position the food pusher at the top of the stack before pressing the "On" switch. (Or, insert the food pusher into the empty feed tube, remove the food pusher insert, and load the food pusher insert port with smaller quantities, and/or items that you want to shred crosswise. Position the food pusher insert at the top of the stack before pressing the "On" switch.)
2. For longer, lengthwise shreds, stack the vegetables horizontally. For shorter, crosswise shreds, insert the vegetables vertically.

- To shred cheese for pizza, etc.: Cut well-chilled cheese into pieces that will fit inside the feed tube. Load the cheese into the feed tube, insert the food pusher, and press the "On" switch. Press down moderately hard on the pusher. (If cheese is allowed to "bounce", the results will be small, irregular pieces.)

- To finely grate hard cheese or make dried breadcrumbs, use the optional #CAF22 Fine Grate Plate for the most consistent texture. (Note: You may use the S-blade instead, but it will be more difficult to maintain consistent texture from batch to batch.) Follow instructions for shredding cheese, above.

#### TECHNIQUES AND TIPS - SLICING PLATES

- All models of the Waring Commercial Food Processor come with the (#CAF12) 1/8" slicing plate. This plate is used for apples, beets, salad bar items (cucumbers, mushrooms, carrots, celery, etc.), and lettuce for tacos or sandwiches.

- Optional additional slicing plates include:

1. (#CAF10) 1/32" Slicing Plate: For very fine cuts of onions, potatoes, celery, radishes, pepperoni, etc.
2. (#CAF11) 3/32" Slicing Plate: For cabbage, apples, long slice celery, radishes, carrots, pepperoni, etc. For carrot curls, slice lengthwise and then drop slices into cold water to curl.
3. (#CAF13) 5/32" Slicing Plate: For bananas, beets, cucumbers, mushrooms, lemons, peppers, olives, squash, eggplant, etc.
4. (#CAF14) 3/16" Slicing Plate: For oranges, lemons, tomatoes, salad bar items, leeks, potatoes, etc.
5. (#CAF15) 1/4" Slicing Plate: For melons, pineapple, carrots, onions, etc. Also used in tandem with 1/4" Dicing Plate.
6. (#CAF16) 5/16" Slicing Plate: For bok choy, broccoli, lettuce, etc. Good for thick vegetable slices for soups and stews.
7. (#CAF17) 3/8" Slicing Plate: For bananas, cucumbers, leeks, lettuce, potatoes, etc. Good for thick vegetable slices for soups and stews.
8. (#CAF18) 1/2". For bok choy, broccoli, spinach, pineapple, etc. Good for thick vegetable slices for soups and stews. Also used in tandem with 1/2" or 3/4" Dicing Plates.

- Refer to the assembly instructions for the bowl you will be using. Attach the bowl to the motor base, then attach the ejector disk (continuous feed bowl only), the desired slicing plate, and the cover. Rotate bowl and cover to lock.

- Choose from the following options, depending upon the quantity and/or shape of the items to be sliced and the desired length of slices:

1. With the motor off, load the feed tube with large quantities and/or items that



- Refer to the assembly instructions for the Continuous Feed Bowl. Position the bowl on the motor base, then attach the ejector disk, a dicing plate above the ejector disk, and the appropriate slicing plate on top of the dicing plate. Attach the cover and rotate the bowl counterclockwise until it locks into position.
- Choose from the following options, depending upon the quantity and/or shape of the items to be cut and the desired length of strips. Load the feed tube and position the food pusher at the top of the stack before plugging the unit in and pressing the "On" switch. (Or, insert the food pusher into the empty feed tube, remove the food pusher insert, and load the food pusher insert port. Position the food pusher insert at the top of the stack before pressing the "On" switch). Use moderate, steady pressure on the food pusher (or the food pusher insert) to push the items down when the plate starts turning. If the pressure is not steady, the cut items may vary in thickness. Avoid heavy pressure, which may deform the plate.
- The smaller the dice desired, the more difficult the cut is to successfully attain. Soft or juicy produce will get mushy if the produce is too small and/or the dice is too small.
- When dicing different types of produce, always dice the softest produce first. This will allow the harder produce to push the softer produce through the dicing grid. (It is difficult for soft produce to effectively push hard produce through the dicing grid.)
- For best results when dicing onions, celery, pepper or tomatoes, insert them vertically into the food pusher (or food pusher insert opening), so that the slicing plate will slice them across the grain.
- **DO NOT ATTEMPT TO DICE CHEESES OR MEATS.** Damage could occur to the motor and/or the blades; such damage will not be covered under warranty.
- A noticeable change in the diced produce will occur when the dicing grid needs cleaning. When that happens, press the "Off" switch, unplug the unit, and remove the cover and the slicing plate. Then use a stiff bristle brush to force through any produce that is stuck in the dicing grid. Reassemble the unit and continue dicing.
- When dicing different types of produce, follow the above procedure to clean out the dicing grid between operations.

#### TECHNIQUES AND TIPS - SHREDDING/FINE GRATE PLATES

- All models of the Waring Commercial Food Processor come with the (#CAF20) 3/16" Shredding Plate. This plate is for processing cheeses such as Mozzarella, Jack, Swiss, or other soft food items. It is also used for making cole slaw, shredded carrots or coconut, and potato strings or hash browns.
- Optional additional plates include:
  1. (#CAF19) 1/8" Shredding Plate: Most popular for shredding Cheddar cheeses for tacos and salad bars. Also works well with carrots, potatoes, chocolate, nut meats, and coconut.
  2. (#CAF21) 3/8" Shredding Plate: For processing soft cheeses and items such as hard-boiled eggs, and chipped vegetables. It is excellent for the large scale production of cole slaw.
  3. (#CAF22) Fine Grate Plate: Excellent for grating chocolate, nut meats, coconut, and hard cheeses such as Parmesan. (Note: Softer cheeses will gum up the plate.) Also for fine cracker, cookie, or bread crumbs. Use only dried bread; fresh bread will clog up the plate.
- Refer to the assembly instructions for the bowl you will be using. Attach the

preloading the bowl with food before putting on the cover, load the bowl now. (See Basic Operating Instructions, pg.6.)

- If a plate is to be used, place it on the tip of the drive shaft, and gently press it in place. The plate will sit on the top of the drive shaft. Handle plates with care.
- After the desired tool is selected and assembled in the bowl (and the bowl is preloaded if required), put the cover on the bowl with the cover's interlock tab positioned at about 1 o'clock when viewed from above, and the "FRONT" arrow on the cover positioned at about 7 o'clock. Gently press the cover down until it is fully seated on the bowl. Turn the bowl and cover counterclockwise until the bowl handles are in the 3 o'clock and 9 o'clock positions and the locking tabs on the motor base are engaged in the bowl locking slots. Be sure that the cover's interlock tab slides into the tower interlock slot. (The feed tube will be in the 9 o'clock position.) This locks the cover securely in position and activates the magnetic safety interlock switch. The interlock switch prevents operation of the machine unless the cover is in its proper position.
- **NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE COVER LOCKED INTO POSITION.**
- Insert the food pusher insert into the food pusher port and turn the food pusher insert clockwise to lock it into the food pusher. Insert the assembled food pusher into the feed tube.

#### DISASSEMBLY WITH BATCH BOWL

- **ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING.**

- Turn the bowl and cover clockwise until the bowl handles are in the 4 o'clock and 10 o'clock positions, the bowl locking slots are disengaged from the locking tabs on the motor base, and the interlock tab on the cover is out of the tower interlock slot. Remove the cover from the bowl. Remove the food pusher from the feed tube. Remove the food pusher insert from the food pusher insert port.
- To remove a plate, insert your thumb and forefinger into the 2 finger holes in the plate, and lift it off of the drive shaft. Handle plates carefully.
- Gently lift the bowl off of the motor base.
- Remove the bowl from the motor base before you remove the S-blade or the mixing blade. Keep a slight downward pressure on the top of the center hub of the blade while removing the bowl from the motor base. This will form a seal to prevent food particles from spilling into the center tube of the bowl, and onto the motor base or the work surface. Then remove the S-blade or the mixing blade from the bowl. Handle the S-blade with caution; the blades are extremely sharp.

#### ASSEMBLY WITH CONTINUOUS FEED BOWL

- Clean and sanitize the motor base, and wash, rinse, and sanitize the bowl, cover, food pusher, food pusher insert, ejector disk and processing tools prior to initial use. (See Cleaning, page 8.)
- Position the motor base with the nameplate facing you. Be certain that the cord is unplugged and the "OFF" switch has been pressed. Place the bowl on the motor base with the discharge chute in the 4 o'clock position, and the bowl locking slots on the bottom of the bowl aligned to the left of the grey locking tabs on the motor base.



- Position the ejector disk in the bowl, seating it firmly on the top of the drive shaft.
- (Dicing only) Place a dicing plate in the bowl with the sharp side of the grid facing up and the flat edge facing the discharge chute. Gently press the plate down until it is seated on the recessed lip of the bowl and suspended above the ejector disk. Dicing requires a slicing plate to be used in tandem with a dicing plate; place the appropriate slicing plate on the tip of the drive shaft and press it down on top of the dicing plate.
- (All other plates) Place the selected plate on the tip of the drive shaft and press it down on top of the ejector disk.
- Place the cover on the bowl, and press down until the cover locking tab is positioned in the cover locking slot on the bowl and the cover is fully seated on the bowl. Then turn the bowl counterclockwise until the discharge chute is in the 3 o'clock position and the locking tabs on the motor base are engaged in the bowl locking slots on the bowl bottom. The interlock tab on the cover will simultaneously slide into the tower interlock slot, activating the magnetic safety interlock switch. The interlock switch prevents operation of the machine unless the cover is in its proper position.
- NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE BOWL AND COVER LOCKED INTO POSITION.
- Put the food pusher insert into the food pusher insert port and turn the food pusher insert clockwise to lock it into the food pusher. Insert the assembled food pusher into the feed tube.

#### DISASSEMBLY WITH CONTINUOUS FEED BOWL

- ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING.
- Turn the bowl clockwise until the interlock tab on the cover slides out of the tower interlock slot on the motor base and the bowl locking slots are disengaged from the locking tabs on the motor base. (The discharge chute will be in the 4 o'clock position.) Lift the cover off of the bowl, gently pressing the cover locking tab if necessary to disengage it from the cover locking slot on the bowl. Remove the food pusher from the feed tube. Remove the food pusher insert from the food pusher insert port.
- To remove a round processing plate or the ejector disk, insert your thumb and forefinger into the 2 finger holes in the plate or ejector disk, and lift it off of the drive shaft. Handle sharp plates carefully.
- To remove a dicing plate, grasp it on the flat edge and lift it out of the bowl.
- Lift the bowl from the motor base.

#### BASIC OPERATING INSTRUCTIONS - ALL UNITS

- There are three possible ways of introducing food items into the bowl, depending upon which bowl and processing tool are being used and what type of food item is being processed:

1. (Batch bowl only/S-blade or mixing blade only) - the bowl may be preloaded with food items before the cover is attached and before the motor is started.
2. (Plates only/batch bowl or continuous feed bowl) - the food items may be stacked in the feed tube before the motor is started. (This method provides the greatest degree of control of the final shape of the processed food items when using plates.) If the feed tube opening is too large for accurate control of smaller amounts of food items and/or cylindrical items such as carrots or

fineness. With the motor running, add the liquid ingredients through the feed tube. If the ingredients in your recipe are in the usual proportions, a ball of dough will form in 20-25 seconds after the liquid is added.

- To make nut butters: Put up to 4 cups of shelled nuts into the bowl, attach the cover, rotate bowl and cover to lock, and press the "On" switch. (If desired, add sugar through the feed tube after about 1 minute of processing.) After 2-3 minutes the ground nuts will start to form a paste or butter. As needed, press the "Off" switch, remove the cover, and use a rubber spatula to scrape the nuts from the sides of the bowl and back into the blade area. Replace the cover and continue processing until the desired consistency is reached.

- To grind nuts for cakes and tortes: Put up to 8 cups of shelled nuts into the bowl, attach the cover, rotate bowl and cover to lock, and press the "Pulse" switch repeatedly. Check the texture of the nuts frequently; avoid processing to the point where the nut powder starts to become a nut butter. If the powdered nuts are to be mixed with sugar or flour, as is usually the case, you can obtain a very fine nut powder without danger of it becoming a paste. After the nuts are coarsely chopped, add part or all of the sugar called for in the recipe, and process for at least 30 seconds, using the "On" switch. Then add part or all of the flour and process until the mixture is smooth. Processing the nuts with the flour alone works well also.

- To puree or mix: To puree food items, to make sauces, or to blend or mix, put the ingredients in the bowl, attach the cover, rotate bowl and cover to lock, and press the "On" switch. Process until the desired consistency is reached. (Note: The optional #CAF30 Mixing Blade is an excellent alternative for use when mixing chicken, tuna or other types of salads, dips, or relishes, where additional cutting or chopping is not desired.)

- To make bread crumbs: Tear fresh or dried bread, put it into the bowl, attach the cover, and rotate bowl and cover to lock. Press the "Pulse" switch repeatedly until the desired consistency is reached. Fine powdered bread crumbs may also be made with the optional #CAF22 Fine Grate Plate.

#### TECHNIQUES AND TIPS - MIXING BLADE - (Batch Bowl Only)

- An optional (#CAF30) Mixing Blade is available for use in the batch bowl only. The mixing blade has blunt edges. It is an excellent alternative to the S-blade for use when mixing chicken, tuna or other types of salads, dips, or relishes, where additional cutting or chopping is not desired.
- Refer to the assembly instructions for the batch bowl. Attach the bowl to the motor base. Always put the mixing blade into the bowl before adding ingredients. Put the ingredients in the bowl, attach the cover, rotate bowl and cover to lock, and press the "On" switch. Additional ingredients may be added through the feed tube while the motor is running. Process until the desired consistency is reached.

#### TECHNIQUES AND TIPS - DICING PLATES -(Continuous Feed Bowl Only)

- Optional Dicing Plates available for use in the continuous feed bowl only include:
  1. (#CAF23) 1/4" Dicing Plate - used in tandem with (#CAF15) 1/4" Slicing Plate: Generally used for finely dicing potatoes, carrots, zucchini, and celery.
  2. (#CAF24) 1/2" Dicing Plate - used in tandem with (#CAF18) 1/2" Slicing Plate: Works well for fruits such as apples, pineapples, peaches, etc.
  3. (#CAF25) 3/4" Dicing Plate - used in tandem with (#CAF18) 1/2" Slicing Plate (results in 3/4" x 1/2" dice): Good for pineapples, potatoes, cantaloupe and other melons, etc.
- Since the dicing process requires both horizontal slicing and vertical cutting, a slicing plate is required to be used in tandem with a dicing plate. The dimensions of the final diced product are varied by the slicing plate and dicing plate combination chosen.



bowl and cover to lock. Press the "Pulse" switch repeatedly, so you can periodically check the texture of the meat. The longer you process, the smoother the texture will be. As needed, press the "Off" switch, remove the cover, and use a rubber spatula to scrape the meat from the sides of the bowl and back into the blade area. Replace the cover and continue pulsing until the desired texture is achieved.

- To chop cooked meat: Proceed as for raw meat in the preceding paragraph, using up to 4 lbs. of cooked meat. You may achieve a range of textures suitable for hash, for sandwich fillings, or for stuffing green peppers, etc. You may chop potatoes, onions, or other ingredients with the meat, as desired.

- To make deviled ham, mincemeat, pate mixtures, stuffings, sausage meat, quenelles, etc.: Use your favorite recipe, where applicable. Put the hardest ingredients into the bowl first, and process briefly before adding the other ingredients through the feed tube. Add liquids last, always through the feed tube and with the machine running.

- To chop onions, mushrooms, parsley, and other soft vegetables: Cut large onions into quarters; cut other vegetables into 2-3" pieces. Put up to 16 cups of quartered onions in the bowl, or up to 8 cups of softer produce. Attach the cover, rotate bowl and cover to lock, and press the "Pulse" switch repeatedly for 3-4 seconds. Check the texture and resume pulsing until the desired texture is achieved. As needed, press the "Off" switch, remove the cover, and use a plastic spatula to scrape down any pieces of vegetable that adhere to the side of the bowl. Chopped parsley and onion will keep 3 days or more in a closed plastic bag in the refrigerator.

- To chop harder vegetables like carrots, potatoes and raw turnips: Cut the vegetables into 2-3" pieces. Put up to 6 cups in the bowl, attach the cover, and rotate bowl and cover to lock. After pressing the "Pulse" switch repeatedly for about 5 seconds, you may press the "Off" switch, add up to another 6 cups through the feed tube, and then "Pulse" until desired texture is reached. Note: If you turn the machine on and let it run too long before stopping, the bottom blade will puree the ingredients near the bottom of the bowl, and the remainder of the ingredients will be of uneven consistency. If you put all the pieces in at once before starting the motor, it might stall if a piece of vegetable gets wedged between the cutting blade and the side of the bowl. If that happens, press the "Off" switch, unplug the unit, and remove the cover. Then carefully lift out the S-blade and remove the wedged vegetable. Replace the S-blade into the bowl, making sure that it is seated on the very bottom of the bowl before replacing the cover and resuming chopping, or else serious damage to the machine will result. (You may need to remove the bowl from the motor base, empty its contents into another container, and replace the bowl on the motor base before you can position the blade correctly in the bowl. Then replace the contents, attach the cover, and resume chopping).

- To chop or "grate" Parmesan and other hard cheeses: (Note: Fine grating of hard cheeses is done most effectively by using the optional #CAF22 Fine Grate Plate. In the absence of this plate, the S-blade may be used.) Cut well-chilled cheese into 1-2" chunks. Put up to 2 1/2 lbs. of cheese chunks into the bowl, attach the cover, and rotate bowl and cover to lock. Press the "On" switch and process until the chunks are reduced to pea size. (You may add up to 1 lb. more through the feed tube after processing starts.) Then press the "Pulse" switch repeatedly until the cheese reaches the desired consistency.

- To make pastry doughs such as pie crust: Follow your favorite recipe. Put the flour, salt, and sugar, if any, into the bowl with the shortening. Attach the cover, push the "On" switch, and process until the shortening is cut to the desired

pepperoni, the food items may be stacked in the smaller food pusher insert port.

3. (Both bowls/all plates and blades) - the food items may be added through the feed tube or the food pusher insert port while the motor is running.

- Prepare food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds.

- Cut vegetables, meats, cheeses, etc. into sizes that will fit into the feed tube or the food pusher insert port, as required by your processing task.

- Refer to the assembly instructions for the bowl you will be using and:

1. Press the "Off" switch, unplug the cord, and attach the bowl to the motor base.

2. (Batch bowl only) Attach the S-blade or mixing blade if applicable. If your processing task requires preloading of food items, load them now.

3. (Continuous feed bowl only) Attach the ejector disk.

4. (Continuous feed bowl only) Attach a dicing plate, if applicable. Note: the dicing process requires a slicing plate to be attached on top of the dicing plate.

5. (All units) Attach a slicing plate, grating/shredding plate, or julienne/french fry plate, if applicable.

6. Attach the cover, and rotate bowl and cover to lock onto base.

7. (Continuous feed bowl only) Place a large bowl or pan directly below the discharge chute to catch the processed food.

8. If required by your processing task, either:

- A. Stack the feed tube with food items and position the food pusher at the top of the stack, or:

- B. Place the food pusher into the feed tube. Remove the food pusher insert by turning it counterclockwise until it unlocks from the food pusher, and lifting it up and out of the food pusher insert port. Then stack food items in the food pusher insert port. Position the food pusher insert at the top of the stack.

9. With the "Off" switch depressed, insert the plug into a properly grounded outlet of the correct voltage.

10. Use the "On" switch for continuous operation, or the "Pulse" switch for pulsing/on-off operation.

**THE PULSE FUNCTION SHOULD ONLY BE USED WITH THE BATCH BOWL, IN CONJUNCTION WITH THE S-BLADE OR THE MIXING BLADE.**

- A. Pressing the "On" switch will start the motor, which will run continuously until the "Off" switch is pressed.

- B. Pulsing is achieved by repeatedly pressing the "Pulse" switch. The motor will run continuously as long as the "Pulse" switch is manually being pressed; as soon as the operator's finger is lifted from the switch, the motor will stop. **BE SURE TO PRESS THE "OFF" SWITCH WHEN PULSING TASK IS COMPLETED. DO NOT USE "PULSE" WITH ANY PLATE.**

11. Feed the items to be processed into the feed tube at a steady rate, using the food pusher to push them down (or, feed the items into the food pusher insert port, using the food pusher insert to push them down). Avoid excessive force when using the food pusher or the food pusher insert. Too much force may



cause food items to jam in the feed tube or distort the processing plate. ALWAYS USE THE FOOD PUSHER TO PUSH FOOD ITEMS DOWN INTO THE FEED TUBE (OR USE THE FOOD PUSHER INSERT TO PUSH FOOD ITEMS DOWN INTO THE FOOD PUSHER INSERT PORT). NEVER PUT FINGERS, SPATULAS, OR OTHER UTENSILS INTO THE FEED TUBE OR THE FOOD PUSHER INSERT PORT.

- When the bowl is full and/or you have finished your processing task, press the "Off" switch and let the blade or plate come to a full stop. (The batch bowl can hold up to 4 quarts of liquid ingredients or 6 quarts of dry ingredients. The continuous feed bowl has unlimited capacity). Unplug the unit. NEVER STOP THE FOOD PROCESSOR BY REMOVING THE PLUG FROM THE OUTLET OR BY REMOVING THE COVER. ALWAYS STOP THE UNIT BY PRESSING THE "OFF" SWITCH.

• Refer to the disassembly instructions for the bowl you are using and:

1. (Batch bowl) Remove the cover (and the plate, if used). Remove the bowl from the motor base before you remove the S-blade or the mixing blade. Then remove the blade from the bowl; handle the sharp S-blade with care. Remove the processed food from the bowl.

2. (Continuous feed bowl) Remove the cover, the processing plate(s) and the ejector disk.

3. Remove the bowl from the motor base.

#### SPECIAL HINTS

• As a safety feature, your food processor is equipped with a thermal-overload circuit breaker. If the motor suddenly stops while you are processing, the probable cause is that the thermal overload circuit breaker has been activated. This safety feature prevents motor burnout. Several conditions may activate this protective feature, including:

- A "jam-up" of food between the processing plate and the bowl or cover.
- An unusually heavy load being processed for a lengthy period of time.

If the motor should stop, press the "Off" switch, unplug the cord, remove the bowl from the motor base, and allow the motor to cool for about 5 minutes. Determine the cause of the overload, and eliminate the cause. (For instance, dislodge the jammed food, or reduce the amount of food being processed.) After the cool-down period, turn the motor base on its side and firmly press the red reset button located in the recess on the underside of the motor base. Set the motor base back on its feet, reattach the bowl and cover, and plug in the cord. Resume normal operation.

• (Batch bowl) To avoid splattering, always add liquid ingredients last, with the motor running. For instance, if you are making a thick, pureed vegetable soup, puree the solid ingredients first, using the S-blade. Then, with the motor running, add the liquid through the feed tube. Depending on the quantity of solids, you can safely add up to 3 quarts of liquid in this way. In this instance, do not process more than 4 quarts total (solids plus liquids), to avoid an overflow into the center tube of the bowl. If more liquid is needed, stop the motor, unplug the cord, remove the cover, and remove the bowl from the motor base. Remove the S-Blade from the bowl and pour the contents of the bowl into a large enough mixing bowl. Add the additional liquid needed to the mixing bowl, and mix by hand.

#### CLEANING

- Clean and sanitize the motor base prior to initial use and after each use.
- Wash, rinse, sanitize and dry the bowl, cover, food pusher, food pusher insert,

plates, blades and ejector disk prior to initial use, and whenever they will not be used again immediately. These items are all dishwasher safe, and may be cleaned and rinsed in the dishwasher instead of manually in the sink.

- Wash and rinse all of the above items after each use.
- Some of the plates and blades have aluminum components. Whether cleaning them manually or in a dishwasher, be sure to use a detergent that is safe for use with soft metals. Other types of detergents can cause corrosion.
- A stiff bristle brush will help to knock food particles out of the crevices of the plates and blades before washing. Handle sharp blades carefully.
- Use a phillips screwdriver to disassemble the plates and blades for thorough cleaning.

• (Batch bowl units) A cleaning brush is provided for use in cleaning out the inside of the center hubs of the S-blade and the mixing blade. (The mid blade rests on a ledge on the center hub of the S-blade assembly, above the 2 cutting blades. Use a phillips screwdriver to remove blades from center hub for thorough cleaning.) Handle the sharp S-blade with care.

• For manual cleaning, washing solutions based on non-sudsing detergents, and chlorine-based sanitizing solutions having a minimum chlorine concentration of 100 PPM are recommended. The following washing, rinsing, and sanitizing solutions, or their equivalents, may be used:

SOLUTION	PRODUCT	DILUTION IN WATER	TEMPERATURE
Washing:	Diversey	4 Tablespoons / Gallon	Hot 115°F (46°C)
	Wyandotte Diversol BX/A or CX/A		
Rinsing:		Plain Water	Warm 95°F (35°C)
Sanitizing:	Clorox Institu- tional Bleach	1 Tablespoon/ Gallon	Cold 50°F (10°-21°C)

- To clean and sanitize the motor base:
  - Unplug the cord. Wipe down the exterior surfaces of the motor base with cloths or sponges dampened with washing solution. Next, wipe down with rinse water. Then wipe down with sanitizing solution. Prevent liquid from running into the motor base by wringing all excess moisture from cloths or sponges before using them.
  - NEVER IMMERSE THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.
  - Allow the motor base to air-dry before using.
- Never use harsh abrasive-type cleaners on any part of the Commercial Food Processor.

#### TECHNIQUES AND TIPS - S-BLADE (Batch Bowl Only)

• The S-blade is the tool you will use to chop and puree, and to make pastry doughs, nut butters and bread crumbs. Waring's exclusive mid blade is located above the 2 cutting blades on the S-blade assembly. The mid blade helps to direct food items from the higher area of the bowl back down into the cutting blades, to provide more evenly processed food when the bowl is loaded with a large quantity of food.

- Refer to the assembly instructions for the batch bowl. Attach the bowl to the motor base. Always put the S-blade into the bowl before adding ingredients. Handle it very carefully, as the blades are extremely sharp.
- To chop raw meat: Cut the meat into pieces about 1-2" square. Season it as desired. Put up to 2-1/2 lbs. of meat into the bowl, attach the cover, and rotate