IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed:

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid. Ensure that appliance does not get wet (water splashes etc.) and do not use it with wet hands.
3. This appliance should not be used by children and care should be taken when used near children so that they do not play with the appliance.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. You might accidentally start the appliance if the unit is still plugged into the outlet and cause serious personal injury.
5. Avoid contacting moving parts. Blades are sharp and spin at a high speed and can cause injuries.
6. Do not operate any food processor with a damaged cord or plug or after the food processor malfunctions, or is dropped or damaged in any manner. Return food processor to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment. A damaged appliance may cause serious personal injury, start fires, or cause property damage.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury. Only items designed for use with this appliance should be used at all times.
8. Do not use outdoors. This unit is designed to be used only indoors.
9. Do not let cord hang over edge of table or counter. The cord can get tangled or cause the appliance to fall.
10. Do not let cord contact hot surface, including the stove. The protective insulation will burn making the appliance inoperable or unsafe to operate.
11. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
12. Blades are sharp. Handle carefully. Use the blade’s collar to handle. Touching the blades can cause injuries.
13. To reduce risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance. The unit will not start if the lid is not securely locked.
15. Never feed food by hand. Always use food pusher to prevent any serious personal injury.
16. Do not attempt to defeat the cover interlock mechanism.

**ADDITIONAL IMPORTANT SAFEGUARDS**

All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.

1. The cord to this appliance should be plugged into a 120 V AC electrical outlet only.
2. Do not leave this appliance unattended during use.
3. If this appliance begins to malfunction during use, immediately press the OFF/PULSE button to cease operation and unplug the cord.
4. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water!
6. Do not use this appliance after it has fallen into or becomes immersed in water.
7. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
8. Do not use this appliance for other than its intended use.
9. **Important:** To maintain peak performance, do not use your Food Processor for the following: grinding grain, coffee beans or hard spices such as nutmeg; slicing frozen meat; or crushing ice.
FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

NOTES ON THE CORD
The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

NOTES ON THE PLUG
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

PLASTICIZER WARNING
CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.
GETTING TO KNOW YOUR 7 CUP FOOD PROCESSOR

Figure 1

Stainless Steel Processing (Chopping) Blade

Food Pusher

Feeder

Lid

Pulse / Off Button

On Button

Motor Base

Non-Slip Rubber Feet

Shredding Blade

Slicing Blade

Disc Blade Holder

Chopper Bowl
ATTACHMENTS

PROCESSING (CHOPPING) BLADE
Stainless steel blade fits over the drive shaft. Use for chopping, mixing, kneading, whisking, and emulsifying. (See figure 1)

SHREDDING AND SLICING BLADES
Stainless Steel shredding blade: Use it for shredding vegetables and hard or soft cheeses.
Stainless Steel slicing blade: Use it for slicing potatoes, peppers, cucumbers and other vegetables. (See figure 1)

FOOD PUSHER/MEASURING CUP
The food pusher can be used as a 1¼ measuring cup. Use to pour small quantities of liquids such as oil or water to thin the processed mixture. Replace in feed chute after use. (See figure 1)

PROCESSING BUTTONS: ON; OFF/PULSE CONTROL
The ON or OFF/PULSE buttons are conveniently located on the top of the Food Processor. The 2 positions operate as follows:

• ON Button: When the ON button is pressed, the unit will begin operation. It will continue to operate until the OFF/PULSE button is pressed.

• OFF/PULSE Button: Press the OFF/PULSE button to stop the Food Processor when the ON speed is being used. When the OFF/PULSE button is pressed and held, the unit will begin PULSE operation. When the OFF/PULSE button is released, processing will stop. Use PULSE for short processing tasks such as: chopping vegetables or nuts. PULSE is used most frequently, as it gives greater control over food processing.
BEFORE USING FOR THE FIRST TIME

WARNING: Blade and disc attachments are very sharp. Use extreme care when handling.
Use the processing blade hub when handling the processing blade.
Use the holes on the attachment when handling the shredding/slicing disc. Failure to do so can result in personal injury.

Carefully unpack the Food Processor and remove all packaging materials.
1. Wash the processing bowl, lid with feed chute, food pusher, processing blade and shredding/slicing attachment in warm, soapy water.
2. Wipe the Food Processor base with a soft, moistened cloth.

WARNING: Never immerse the Food Processor base in water or any other liquid.
3. Rinse and dry each part thoroughly before use.

BASE/BOWL ASSEMBLY INSTRUCTIONS

Before assembling and using the Food Processor, make sure that the unit is unplugged.

1. Place the motor base facing you on a dry, level surface.
2. Place the processing bowl onto the base. Position the handle to the left of the unit, at approximately the 8 o’clock position (See figure 2).
3. Rotate the handle counter-clockwise to the 6 o’clock position; the handle will stop directly in front of the unit as the base interlock mechanism engages (See figure 2).

NOTE: If the base interlock mechanism is not properly engaged, the food processor will not operate.
ATTACHMENT ASSEMBLY INSTRUCTIONS
Depending on the processing task: chopping, mincing, mixing, shredding or slicing, choose the attachment needed: processing blade or shredding, or slicing attachment.

ATTACHING THE SHREDDING/SLICING BLADES
CAUTION: For safe and easy handling of the disc, always grab the disc attachments by the holes located on top of the plastic disc.
MAKE SURE THE UNIT IS UNPLUGGED.
1. Lock the food processing bowl onto the base following the steps previously outlined in the “Base/Bowl Assembly Instructions.”
2. Carefully press the stainless steel slicing or shredding attachment into the plastic disc.
NOTE: If the disc is not properly secured, the Food Processor will not operate.
3. To remove the slicing or shredding attachment, carefully push up the attachment from the underside of the plastic disc. Do not to touch the blades as they are sharp.
4. Once the shredding or slicing blade is attached to the plastic disc, fit the disc securely over the drive shaft.

ATTACHING THE STAINLESS STEEL PROCESSING BLADE
WARNING: Processing blade is very sharp.
Use extreme care and always grasp the processing blade hub when handling. Failure to do so can result in personal injury. Make sure unit is unplugged.
1. Lock the food processing bowl onto the base following the steps previously outlined in the “Base/Bowl Assembly Instructions.”
To use the processing blade, fit the blade’s center hub securely over the drive shaft.
LID ASSEMBLY INSTRUCTIONS

IMPORTANT: If the lid interlock mechanism is not properly engaged, the Food Processor will not operate.

1. Place the lid onto the processing bowl with the lid lock tab slightly to the left of lid lock slot located on the top of the motor base.
2. Holding the handle of the processing bowl with one hand, grip the feed chute with the other hand and rotate the lid clockwise. The lid lock tab will stop as it fits directly into the lid lock slot (see Figure 3). The lid interlock mechanism will engage as the lid locks into place.
3. Insert the food pusher into the feed chute.
4. Make sure the buttons are not pressed, then plug the cord into a 120 V AC power outlet.

OPERATING INSTRUCTIONS

IMPORTANT: To maintain peak performance, do not use your Food Processor for the following: grinding grain, coffee beans or hard spices such as nutmeg; slicing frozen meat; or crushing ice.

1. For best results during SLICING, the feed chute should be packed firmly to allow each piece of food to support the others.

See “Food Processing Hints” section on page 11 for more information.

2. After processing, there may be a small portion of food that is unprocessed between the blade and the lid. This is normal.

CAUTION: Never use fingers or utensils to push food down the feed chute. Always use the food pusher.

3. Use even, constant pressure on the food pusher to feed food into the feed chute.
4. For best results, do not fill processing bowl to maximum. Limit solid food quantity to 6 cups for food processing and liquid food quantity to 3 cups for optimal performance.
5. Press the ON button. The Food Processor will remain ON until the OFF/PULSE button is pressed.
6. Press the OFF/PULSE button. The Food Processor will PULSE until the OFF/PULSE button is released.
7. When processing is complete, allow the Food Processor motor to come to a complete stop. Unplug the unit.
8. Grasping the feed chute and the processing bowl handle, rotate the lid counter-clockwise to unlock. Lift to remove lid.
9. Grasp the disc using the holes on the disc attachment to remove the disc off the drive shaft and out of the processing bowl. Set aside.
10. Grasp the processing blade hub to remove the processing blade up and off the drive shaft and out of the processing bowl. Set aside.
11. Grasping the base and the processing bowl handle firmly, rotate the bowl counter-clockwise to unlock. Lift to remove the processing bowl from base.
12. Use a spatula to remove processed food from the disc, processing blade, and processing bowl.

**FOOD PROCESSING HINTS**

For best results, do not fill processing bowl to maximum. Limit solid food quantity to 6 cups and liquid food quantity to 3 cups for optimal food processing performance.

When using the processing blade to process multiple ingredients for one recipe, avoid over-processing foods at the bottom of the bowl by chopping small batches of each ingredient.

**Chopping:** For best results, cut or tear food into pieces approximately equal in size before processing. The finished results will be more uniform. Consistent processing results are achieved if the container has 2 to 6 cups of fruits or vegetables.

**Mincing:** Pre-cooked meat should be cut into cubes approximately 1-inch (25 mm) square before processing.

**Fruits and Vegetables:** Before processing fruits and vegetables, clean and cut into 1-inch (25 mm) pieces.

**Mixing:** Quantities that can be processed in the processing bowl will vary depending upon the density of the ingredients being used.

**Adding liquid ingredients:** Pour liquid ingredients through the feed chute in the lid while the food processor is in operation.

**TIP:** The measuring cup is useful when adding small quantities of liquids such as oil or water to thin the processed mixture.
Adding dry ingredients: Add dry ingredients such as flour directly into the processing bowl. There is no need to sift ingredients.

NOTE: When processing sauces or semi-liquid ingredients, it may be necessary to periodically scrape down the processing bowl with the spatula.

USING THE FEED CHUTE:
The most important factor for successful slicing and shredding is the way in which the food is packed into the feed chute. The feed chute should always be packed firmly to allow each piece of food to support the others.

NOTE: There will always be a small portion of food left unprocessed between the food pusher and the blade.

CAUTION: Never use fingers or utensils to push food down the Feed Chute. Always use the food pusher.

SLICING AND SHREDDING:
Cut all ingredients to a size that fits comfortably into the feed chute. Pack the feed chute and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded.

Do not use excessive force or you may damage the Food Processor.

LONG SLICES: Pack food items horizontally in feed chute.
SHORT SLICES: Pack food items vertically in feed chute.

SHREDDING/GRATING: For best results remember that softer foods such as cheese (Cheddar, mozzarella or Swiss) should be well chilled before processing. Harder foods such as Parmesan or Romano cheese should be at room temperature before grating or shredding.

NOTE: When grating hard cheese such as Parmesan, do not apply excessive pressure to the food pusher.

PROCESSING CHART
The 3 functions of your Food Processor allow you to chop, shred or slice a wide variety of food quickly and effortlessly.
<table>
<thead>
<tr>
<th>Blade Attachment</th>
<th>Food</th>
<th>Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>Processing Blade</td>
<td>Bread</td>
<td>Crumbs</td>
</tr>
<tr>
<td></td>
<td>Carrots</td>
<td>Chopped</td>
</tr>
<tr>
<td></td>
<td>Celery</td>
<td>Chopped/Diced</td>
</tr>
<tr>
<td></td>
<td>Onions</td>
<td>Chopped/Diced</td>
</tr>
<tr>
<td></td>
<td>Chocolate</td>
<td>Grated</td>
</tr>
<tr>
<td></td>
<td>Garlic</td>
<td>Minced</td>
</tr>
<tr>
<td></td>
<td>Eggs (Hard, Boiled)</td>
<td>Chopped</td>
</tr>
<tr>
<td></td>
<td>Nuts (Chopped)</td>
<td>Ground</td>
</tr>
<tr>
<td>Processing Blade (continued)</td>
<td>Parsley, Fresh Herbs</td>
<td>Chopped</td>
</tr>
<tr>
<td></td>
<td>Hard Fruits</td>
<td>Chopped</td>
</tr>
<tr>
<td></td>
<td>Sauces/Salad Dressings</td>
<td>Blended</td>
</tr>
<tr>
<td>Slicing Disc</td>
<td>Apples, Pears</td>
<td>Sliced</td>
</tr>
<tr>
<td></td>
<td>Carrots</td>
<td>Sliced</td>
</tr>
<tr>
<td></td>
<td>Celery</td>
<td>Sliced</td>
</tr>
<tr>
<td></td>
<td>Onions</td>
<td>Sliced</td>
</tr>
<tr>
<td></td>
<td>Potatoes</td>
<td>Sliced</td>
</tr>
<tr>
<td>Shredding Disc</td>
<td>Carrots</td>
<td>Shredded</td>
</tr>
<tr>
<td></td>
<td>Potatoes</td>
<td>Shredded</td>
</tr>
<tr>
<td></td>
<td>Zucchini</td>
<td>Shredded</td>
</tr>
<tr>
<td></td>
<td>Mozzarella, Cheddar, Swiss Cheese</td>
<td>Shredded</td>
</tr>
</tbody>
</table>

**NOTE:** Certain foods should not be chopped, shredded or sliced. Avoid slicing raw meat. Attempting to chop ice or to grind coffee beans will damage the processing blade and the container. Very hard foods that are impenetrable with an ordinary processing blade should also be avoided.
USER MAINTENANCE INSTRUCTIONS
This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

UNPLUG THE FOOD PROCESSOR.
1. Wash food pusher, processing blade, shredding/slicing disc attachments, lid, and processing bowl in warm, soapy water and dry thoroughly.

NOTE: All accessories are top-rack dishwasher safe.
2. Wipe the motor base with a damp cloth.

WARNING: NEVER IMMERSE BASE IN WATER OR ANY OTHER LIQUID.
3. If necessary, wipe exterior surface of the motor base and control panel with a moist cloth or sponge and dry thoroughly with a soft cloth.
4. Wash nonslip feet if needed, with a moist cloth or sponge and dry thoroughly with a soft cloth.

CAUTION: Never use scouring pads or harsh cleansers.
5. Do not touch the blades or the metal cutting edges of the disc with your fingers. Blades are very sharp and can cause injury if touched.

CAUTION: Use extreme care when handling the processing blade. Always insert or remove blade using the hub.

CAUTION: Use extreme care when handling the shredding/slicing disc. Always insert or remove disc using the holes on the disc attachments.
STORING INSTRUCTIONS

1. Unplug and clean unit.

**WARNING:** Be sure to store the processing blade away from the reach of children.

2. Store Food Processor in its original box in a cool, dry place.

**WARNING:** Never store Food Processor while it is still plugged in.

3. Wrap cord around nonslip feet and secure. Never wrap cord tightly around appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
JICAMA APPLE SALAD WITH RAISINS & TOASTED ALMONDS

This sweet, refreshing salad can be enjoyed year-round.

- 1 small jicama (2 cups shredded)
- 2 yellow Delicious apples, cored (1 cup shredded)
- 2 carrots
- 1 cup yellow raisins
- 1/2 cup toasted almonds

Dressing:
- 6 tablespoons apple juice
- 6 tablespoons whole grain Dijon mustard
- 6 tablespoons honey
- 6 tablespoons mayonnaise

Make sure the Food Processor is unplugged.

1. Trim outer skin from jicama. Cut in half or in pieces to fit feed chute.
2. Trim outer skin from apples if desired. Cut in half or in pieces to fit feed chute.
3. Trim outer skin from carrots if desired. Cut in half or in pieces to fit feed chute.
4. Lock the food processing bowl onto the base.
5. Fit the shredding/slicing disc on the drive shaft onto the top of the bowl with SHRED facing upward.
6. Assemble and lock lid into position on the food processor base.
7. Plug cord into electric outlet.
8. PULSE to shred jicama, apples, and carrots.
9.Alternate feeding each ingredient into the feed chute.
10. Add all dressing ingredients to a large mixing bowl.
11. Whisk until dressing is creamy. Add raisins to the dressing.
12. Add sliced foods on top of the dressing and chill until ready to serve.
13. Use salad tongs or 2 salad forks to mix salad ingredients from the bottom up just before serving. Distribute the dressing well. Add almonds to the top of the salad and serve.

**ARTICHOKE RELISH**
Top and fill fresh salmon with this delicious and healthy relish. Bake or grill fish; serve with rice and crusty French or Italian bread to soak up the artichoke rich goodness.

- 2 cups frozen artichokes, thawed
- 2 teaspoons capers
- 1 lemon, peeled and seeded
- 2 teaspoons honey mustard
- 2 tablespoons olive oil
- 3 teaspoons seasoned salt

1. Make sure the Food Processor is unplugged.
2. Fit the processing blade onto the bowl shaft.
3. Add all ingredients to the food processing bowl.
4. Assemble and lock lid into position on the food processor base.
5. Plug cord into electric outlet.
6. Process on ON until the mixture is smooth, but chunky.
7. Check consistency and PULSE if needed.

**NOTE:** Relish should be thick and rich.
Variation: If marinated artichokes are used, omit oil.
FABULOUS GAZPACHO
This fresh cold soup is basic, clean and refreshing.
Top with chopped avocado or a dollop of sour cream for added richness.

- 1 cucumber, cut in chunks
- 1/2 small onion
- 4 Roma tomatoes, cut in chunks
- 1 (14.5 oz.) can stewed tomatoes with onion, celery & bell peppers, NO SALT ADDED
- 1 fresh lime, peeled and quartered
- 2 packets t by GOYA
- 4 heaping tablespoons Cilantro Cooking Base by GOYA
- 1 – 2 fresh jalapeno peppers (optional)

1. Make sure the Food Processor is unplugged.
2. Fit the processing blade onto the bowl shaft.
3. Add all ingredients to the food processing bowl.
4. Assemble and lock lid into position on the food processor base.
5. Plug cord into electric outlet.
6. Process on ON until the mixture is smooth, but chunky.
7. Check consistency and PULSE if needed.
Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the “Warranty Period”). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney’s option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product’s Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

Repair or replacement as provided in this express warranty is the purchaser’s exclusive warranty remedy. All implied warranties including the warranties of merchantability and fitness for a particular purpose are limited in duration to the period of this limited warranty. In no event shall JCPenney be responsible for any loss or damage, including direct, special, incidental or consequential damages resulting from the use or inability to use this product.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damage so the above limitations or exclusions may not apply to you.

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

J. C. Penney Corporation, Inc.
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Plano, Texas 75024