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INSTRUCTIONS  
INSTRUCTIONS  
INSTRUCCIONES



**KitchenAid®**

The KitchenAid® Food Processor Attachment is designed exclusively for use with all KitchenAid® household Stand Mixers. For complete information on the use of these Stand Mixers, please read the instructions that came with your Stand Mixer.

L'accessoire du robot culinaire KitchenAid® est conçu pour être utilisé exclusivement avec des batteurs sur socle à usage domestique KitchenAid®. Pour des renseignements complets sur l'utilisation de ces batteurs sur socle, lire le guide d'instructions fourni avec le batteur sur socle.

El accesorio procesador de alimentos KitchenAid® está diseñada exclusivamente para usarse con todas las batidoras domésticas con base KitchenAid®. Para obtener la información completa sobre el uso de estas batidoras con base, lea las instrucciones que vienen con su batidora con base.

## WELCOME TO THE WORLD OF KITCHENAID.

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.kitchenaid.com](http://www.kitchenaid.com) or by mail using the enclosed Product Registration Card.



Join us in the kitchen at [www.kitchenaid.com](http://www.kitchenaid.com).

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## PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the itemized sales receipt showing the date of purchase of your Food Processor attachment. Proof of purchase will assure you of in-warranty service. Before you use your Food Processor attachment, please fill out and mail your product registration card packed with the unit, or register on-line at [www.kitchenaid.com](http://www.kitchenaid.com). This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty. Please complete the following for your personal records:

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Store Name** \_\_\_\_\_

# FOOD PROCESSOR ATTACHMENT SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

 **DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

 **WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## IMPORTANT SAFEGUARDS

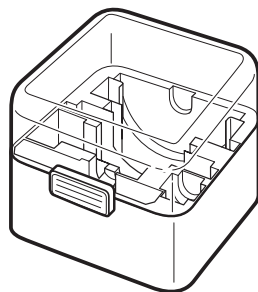
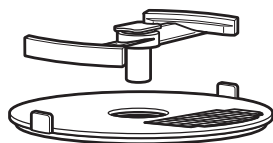
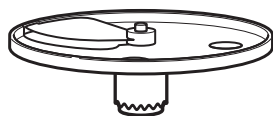
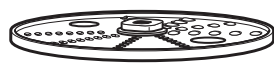
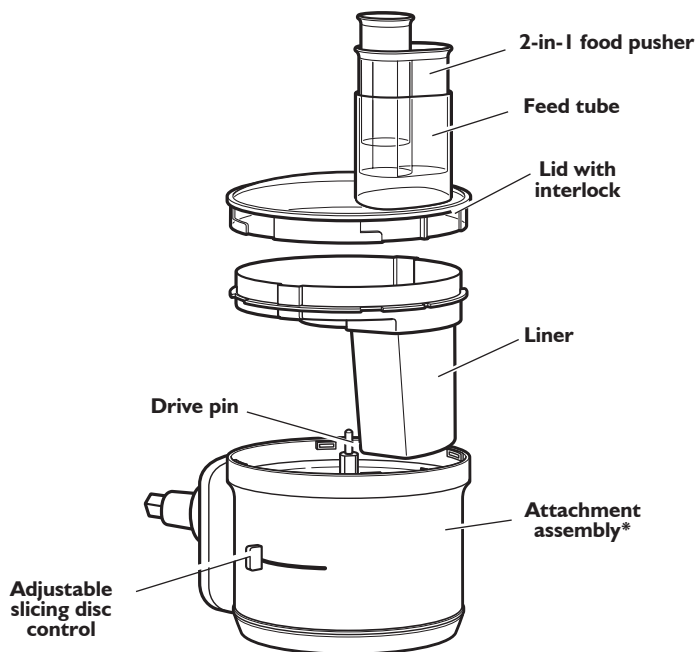
**When using electrical appliances, basic safety precautions should always be followed, including the following:**

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Always make sure interlock lid is securely closed before Stand Mixer motor is turned on. Do not remove the lid while Food Processor attachment is in operation.
4. Be sure to turn the Stand Mixer OFF (and detach Food Processor attachment from Stand Mixer) after each use of the Food Processor attachment and before cleaning. Make sure the motor stops completely before disassembling.
5. Do not put your fingers or other objects into the Food Processor attachment opening or discharge chute while it is in operation. Never feed by hand. Always use the pusher. If food becomes lodged in opening or discharge chute, use pusher or another piece of fruit or vegetable to push it down or remove. When this method is not possible, turn the motor off and disassemble Food Processor attachment to remove the remaining food.
6. Avoid contacting moving parts.

7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Close supervision is necessary when any appliance is used by or near children.
10. Do not use the appliance if the driver mechanism or rotating parts are damaged. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
11. Do not let the Stand Mixer cord hang over the edge of table or counter.
12. 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 attachment.
13. Blades are sharp. Handle carefully.
14. Do not remove the lid until discs or blades stop.
15. Do not attempt to defeat the cover interlock mechanism.
16. To avoid damaging the gear assembly, do not immerse Food Processor attachment assembly in water or other liquids.

# SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES



\*Wipe clean only. See "Care and cleaning" section for more information.

# GETTING STARTED

## Before First Use

Before using your Food Processor attachment for the first time, wash all parts and accessories either by hand or in the dishwasher (see "Care and cleaning" section).

**IMPORTANT:** To avoid damaging the Food Processor attachment, do not immerse the attachment assembly in water or other liquids. All other parts are top rack dishwasher safe.

**NOTE:** This product is designed for household use only.

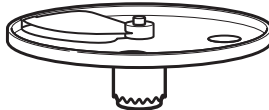
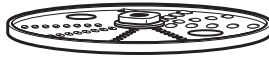
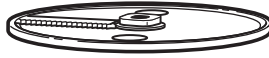
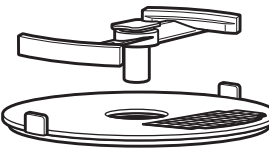


Grasp the feed tube on the interlock lid and turn it clockwise to remove it from the attachment assembly.

English

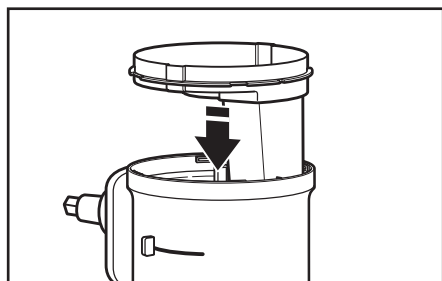
## Selecting the right tool

The guide below will help you select the right tool for your recipe. See the section "Installing the discs" for more detailed information for each disc.

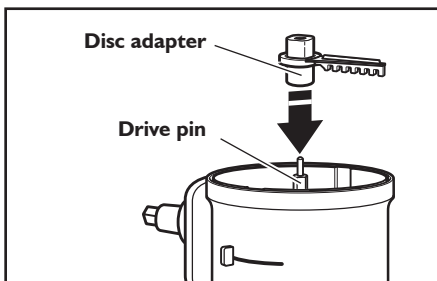
FUNCTION	TOOL	FOOD
Slicing	 Adjustable slicing disc	Soft fruits Soft vegetables Hard vegetables Cooked meats
Shredding	 Reversible shredding disc	Soft vegetables Hard vegetables Hard cheese
Julienne	 Julienne disc	Vegetables
Dicing	 Dicing disc and blade	Soft fruits Soft vegetables Hard vegetables

# INSTALLING THE DISCS

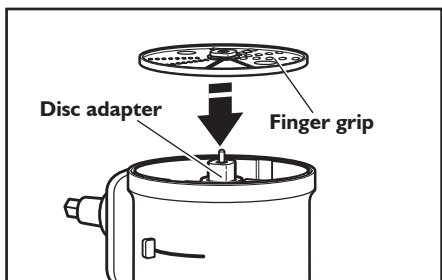
## Installing the reversible shredding disc



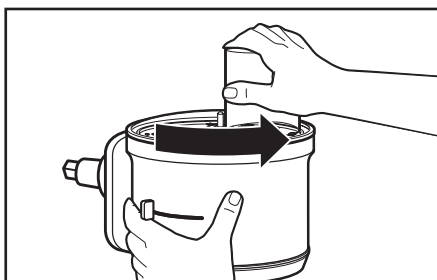
- 1** Insert the liner into the attachment assembly so that the feed tubes line up and the liner lies flat.



- 2** Slide the disc adapter onto the drive pin.

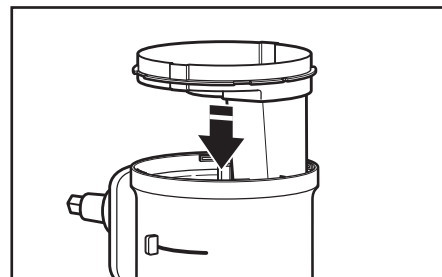


- 3** Hold the reversible shredding disc by the 2 finger grips with the desired shredding side facing UP. Install the disc on the disc adapter by fitting the adapter through the hole in the bottom of the disc until it is seated against the liner.

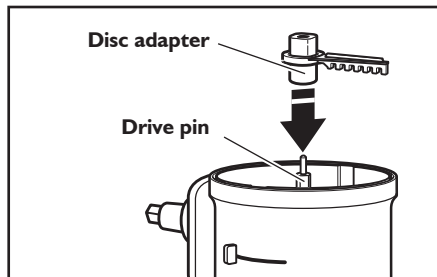


- 4** Install the lid by turning counter clockwise, being sure it locks into place.

## Installing the julienne disc



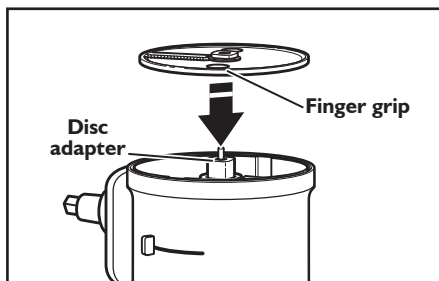
- 1** Insert the liner into the attachment assembly so that the feed tubes line up and the liner lies flat.



- 2** Slide the disc adapter onto the drive pin.



# INSTALLING THE DISCS



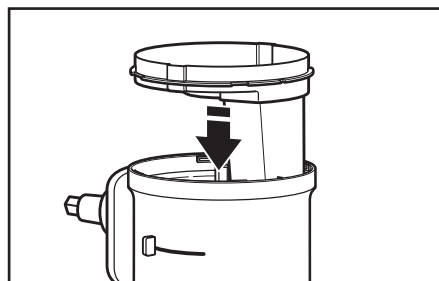
- 3** Hold the julienne disc by the 2 finger grips, with the smaller side of the middle hole facing UP. Install the disc on the disc adapter by fitting the adapter through the hole in the bottom of the disc until it is seated against the liner.



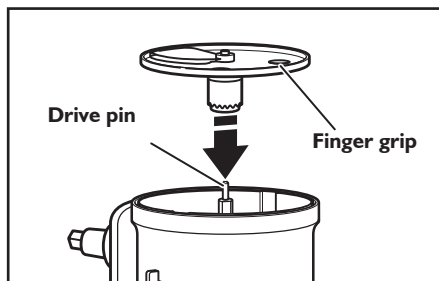
- 4** Install the lid by turning counter clockwise, being sure it locks into place.

English

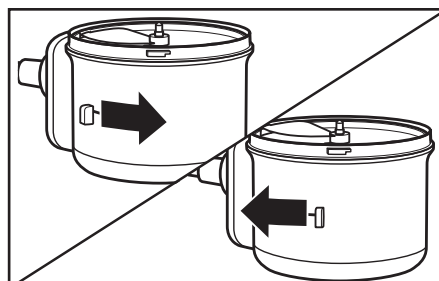
## Installing the adjustable slicing disc



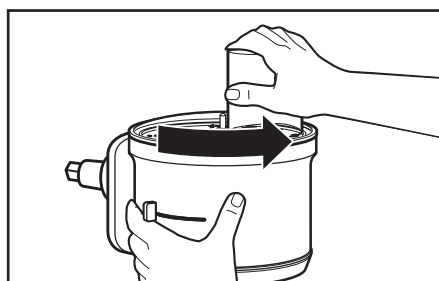
- 1** Insert the liner into the attachment assembly so that the feed tubes line up and the liner lies flat.



- 2** Hold the slicing disc by the finger grips and lower it onto the drive pin. You may need to turn the disc/drive adapter until it drops down into place.



- 3** Set the desired slicing thickness by moving the control lever to the left for thinner slices or to the right for thicker slices.

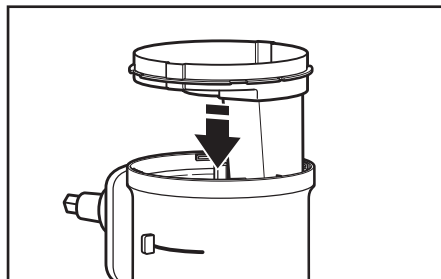


- 4** Install the lid by turning counter clockwise, being sure it locks into place.

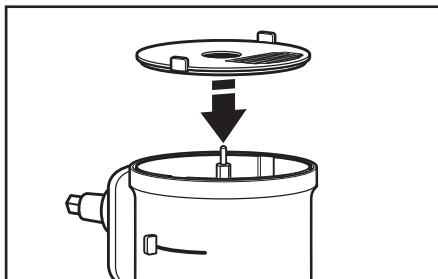
**NOTE:** If the sliced food is not the desired thickness, the control lever can be adjusted during operation.

# INSTALLING THE DISCS

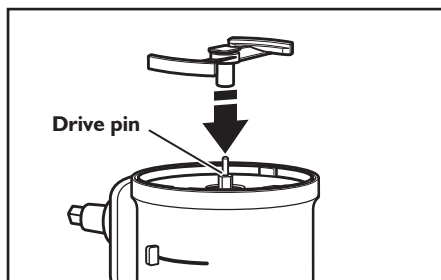
## Installing the dicing disc and blade



- 1** Insert the liner into the attachment assembly so that the feed tubes line up and the liner lies flat.



- 2** Hold the dicing disc by the middle hole and disc edge, chute lip-side facing **DOWN**. Place the disc on top of the liner so that the dicing grate aligns with the liner's feed tube.



- 3** Install the blade on top of the dicing disc by sliding it onto the drive pin.

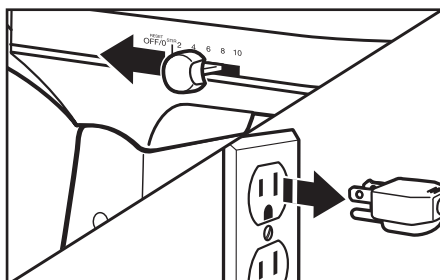


- 4** Install the lid by turning counter clockwise, being sure it locks into place.

# OPERATING THE FOOD PROCESSOR ATTACHMENT

## Attaching the Food Processor attachment to the Stand Mixer

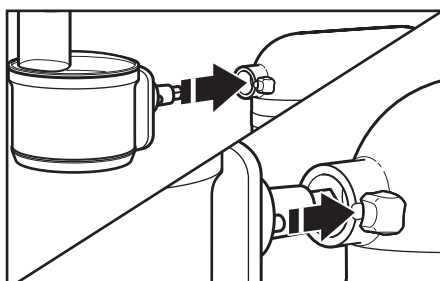
English



**1** Turn Stand Mixer OFF and unplug.

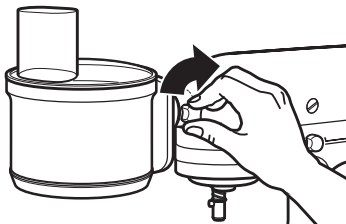


**2** For Stand Mixers with a hinged attachment hub cover: Flip up to open.  
For Stand Mixers with a removable attachment hub cover: Turn the attachment knob counterclockwise to remove attachment hub cover.



**3** Insert the attachment into the attachment hub. Rotate attachment back and forth if necessary. The pin on the attachment housing will fit into the notch of the hub rim when in proper position.

# OPERATING THE FOOD PROCESSOR ATTACHMENT



- 4** Tighten attachment knob until the Food Processor attachment is completely secured to Stand Mixer.



- 5** Place a bowl or container under the food exit chute.

## **⚠ WARNING**



### **Electrical Shock Hazard**

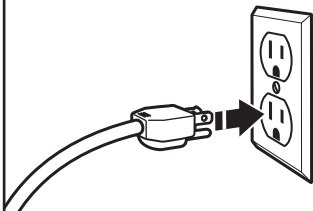
**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**



- 6** Plug into a grounded 3 prong outlet.

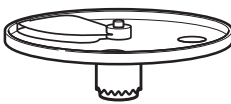


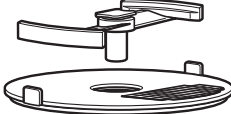
# OPERATING THE FOOD PROCESSOR ATTACHMENT

## Speed selection guide

Different foods require varying degrees of pressure and speed for optimized results.

- In general, use light pressure and low speeds for soft, delicate foods — soft fruits and vegetables like kiwi or ripened tomatoes, as well as soft cheeses like mozzarella.
- Use firmer pressure with high speed for harder foods — hard vegetables like potatoes and carrots, meats like pepperoni, and hard cheeses like Pecorino Romano.

Use the table provided to determine the appropriate speed for your recipe.

FUNCTION	DISC	FOOD	STAND MIXER SPEED
Slicing	 Adjustable slicing disc	Soft fruits Soft vegetables	2
		Hard vegetables Cooked meats	10
Shredding	 Reversible shredding disc	Soft vegetables	2
		Hard vegetables Hard cheese	10
Julienne	 Julienne disc	Vegetables	4
Dicing	 Dicing disc and blade	Soft fruits Soft vegetables	4
		Hard vegetables	10

# OPERATING THE FOOD PROCESSOR ATTACHMENT

## Using the Food Processor attachment

### **! WARNING**



#### **Rotating Blade Hazard**

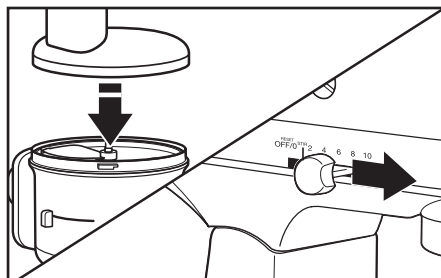
**Always use food pusher.**

**Keep fingers out of openings.**

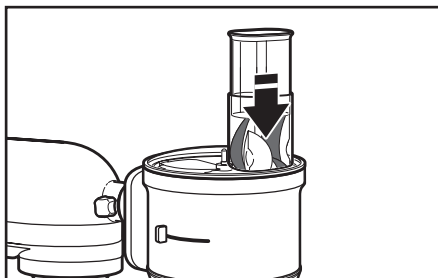
**Keep away from children.**

**Failure to do so can result in amputation or cuts.**

Before operating the Food Processor attachment, be sure the attachment assembly and discs are properly assembled and attached to the Stand Mixer (see “Assembling the Food Processor attachment” section). Place a bowl or container underneath the feed tube to catch all processed food.

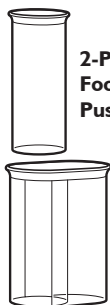


- 1** Place the interlock lid on the attachment assembly, making sure to click the lock into place. Turn on the Stand Mixer on to the appropriate speed. See the Speed selection guide for more information



- 2** Use the food pusher to slowly feed items into the attachment assembly.

## Using the 2-in-1 food pusher



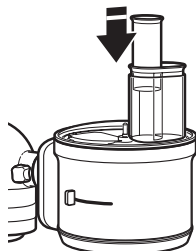
**2-Piece Food Pusher**

The 2-in-1 food pusher features a smaller chute inside of a larger food pusher.

Use the small feed tube and pusher to process small or slender items, like single carrots or celery stalks.

To slice or shred small items, insert the 2-piece food pusher into the feed tube so that the smaller chute is oriented as shown.

Place food items in the smaller chute and use the small food pusher to process.



## Using a slicing or shredding disc

### **! WARNING**



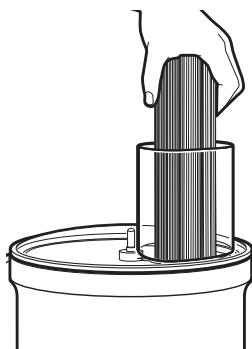
#### **Rotating Blade Hazard**

**Always use food pusher.**  
**Keep fingers out of openings.**  
**Keep away from children.**  
**Failure to do so can result in amputation or cuts.**



**To slice or shred fruits or vegetables that are long and relatively small in diameter, such as carrots and bananas:**

Cut food to fit feed tube vertically and pack feed tube securely to keep food positioned properly. Process using even pressure with the food pusher. Or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.



**To slice or shred fruits and vegetables that are round, such as onions, and apples:**

Peel, core, and remove seeds. Cut in halves or quarters to fit feed tube. Position in feed tube. Process using even pressure with the food pusher.

**To slice or shred fruits and vegetables that are small:**

Position food vertically or horizontally in layers within the feed tube. Fill feed tube in order to keep food positioned properly. Process using even pressure with the food pusher. Or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

**To slice cooked meat or poultry, such as pepperoni:**

Food should be very cold. Cut in pieces to fit feed tube. Process food using firm, even pressure with the food pusher.

**To shred spinach and other leaves:**

Stack leaves. Roll up and stand up in feed tube. Process using even pressure with the food pusher.



**To shred firm and soft cheeses:**

Firm cheese should be very cold. For best results, thoroughly freeze soft cheeses, such as mozzarella, before processing. This may take several hours to achieve proper firmness for best processing.

# TIPS FOR GREAT RESULTS

## Helpful hints

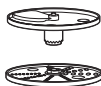
- To avoid damage to the blade or motor, do not process food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife. If a piece of hard food, such as a carrot, becomes wedged or stuck on the blade, stop the mixer and remove the blade. Gently remove food from the blade.
- Position slicing discs so the cutting surface is just to the right of the feed tube. This allows the blade a full rotation before contacting the food.
- To capitalize on the speed of the processor, drop ingredients to be chopped through the feed tube while the mixer is running.
- Soft and medium-hard cheese may spread out or roll up on the shredding disc. To avoid this, shred only well-chilled cheese.
- A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- Sometime slender foods, such as carrots or celery, fall over in the feed tube, resulting in an uneven slice. To minimize this, cut food in several pieces and pack the feed tube with the food. For processing small or slender items, the small feed tube in the 2-piece food pusher will prove especially convenient. For best results, cut a small amount off the end to create a flat surface when processing a single carrot or celery stalk.
- Different foods require varying degrees of pressure and speed for optimal results. In general, use light pressure and low speed for soft, delicate foods (soft fruits and vegetables like kiwi, ripened tomatoes, soft cheeses), and firmer pressure with high speed for harder foods (hard vegetables like potatoes and carrots, hard cheeses and meats like pepperoni).
- After removing the lid, place it upside down on the counter. This will help keep the counter clean.
- Your Food Processor attachment is not designed to perform the following functions:
  - Grind coffee beans, grains, or hard spices
  - Grind bones or other inedible parts of food
  - Liquefy raw fruits or vegetables
  - Slice hard-cooked eggs or unchilled meats.
- If any plastic parts should discolor due to the types of food processed, clean them with lemon juice.
- Quickly rinse the liner between foods to eliminate cross contamination of foods.





## Crispy Potato Latkes

**DISCS USED:**



Makes 12-16 latkes

**TIP:** If a thermometer is unavailable, test the oil heat by placing a piece of potato mixture into the pan. Oil is ready when it bubbles.

- 5 Russet potatoes, scrubbed and peeled
- ¼ large white onion, peeled
- 2 large eggs, beaten
- 2 tablespoons all-purpose flour
- ¾ teaspoon salt
- ½ teaspoon pepper
- ¼ cup oil for frying

Place the adjustable slicing disc on the KitchenAid® Food Processor attachment and slide the external lever to the 5th notch. Place the onion into the large feed tube and slice into a large bowl. Remove the slicing disc.

Place the 4 mm shredding disc on the food processor attachment and use the large food pusher to shred the potatoes into a large bowl and cover with water. Soak for 15 minutes and dry thoroughly on a large kitchen towel.

Add the potatoes to the onions and toss. Add the eggs, flour, salt, and pepper and mix well with clean hands.

Heat the oil in a large sauté pan to 375°F (191°C). For each latke, place ¼ cup of the potato mixture into the pan and pat it down lightly. Fry for 5-7 minutes on each side or until the potatoes are very brown and crispy. Place cooked latkes onto a large platter or plate lined with paper towel to absorb the oil. Serve latkes with sour cream or applesauce.

## Apple and Brie Crostini with Honey and Toasted Walnuts

**DISCS USED:**



Makes 6 ¾-cup servings

**TIP:** Hash can be made one day ahead, then reheated on a baking sheet at 400°F (204°C) for 10 minutes.

- 3 Russet potatoes, washed and dried
- ½ red pepper, cored and seeded
- ¼ white onion, peeled
- 1 jalapeño pepper, cored and seeded
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- 1 green onion, snipped
- 1 garlic clove, minced
- ¾ teaspoon kosher salt, or to taste
- 1 teaspoon fresh ground pepper
- ½ cup cooked bacon, crispy and crumbled

Preheat oven to 375°F (191°C). Lightly brush each baguette round with extra virgin olive oil and bake for 8-10 minutes or until just beginning to brown.

Position the adjustable slicing disc on the Food Processor attachment with the slice setting for thickest slices. Place the apple pieces vertically into the feed tube and slice.

Spread 1 teaspoon Brie on each crostini, top with one apple slice, and drizzle ¼ teaspoon of honey over top. Sprinkle with walnuts evenly then garnish with the chives.

## Spiced Garlic Dill Pickles

### DISCS USED:



Makes 8 pint-sized jars

**TIP:** To add more heat to the pickles, slice two jalapeños with the adjustable slicing disc and place 1 to 2 slices in each jar. The more seeds that are added, the spicier the pickles will become.

- 8 peeled garlic cloves
- 8 teaspoons dill seed
- 4 teaspoons black peppercorns
- 4 teaspoons crushed red pepper flakes
- 4 teaspoons mustard seeds
- 2 teaspoons celery seeds
- ¼ large white onion, peeled
- 5 large seedless cucumbers
- 4 tablespoons granulated sugar
- 4 tablespoons kosher salt
- 4 cups apple cider vinegar
- 4 cups water

In each 8 pint jar, place 1 garlic clove, 1 teaspoon dill seed, ½ teaspoon black peppercorns, ½ teaspoon red pepper flakes, ½ teaspoon mustard seeds, and ¼ teaspoon celery seeds.

Place the adjustable slicing disc on the KitchenAid® Food Processor attachment and slide the external lever to the 4th notch. Place the onion into the large feed tube and slice on low speed. Remove onion and place 5-6 slices in the bottom of each jar.

Slide the external lever to the 6th notch. Feed the cucumbers through the large feed tube to slice. Remove the cucumbers and fill each jar evenly with the slices, packing them in as necessary.

In a large saucepan, combine the sugar, salt, cider vinegar, and water and bring to a boil, stirring occasionally to help dissolve the sugar and salt. Remove from heat and pour 1 to 1¼ cups of brine overtop the contents of each jar, leaving ½ inch space from the top.

Secure the lids and allow jars to cool to room temperature before chilling. Chill for 48 hours before serving.

## Goat Cheese Toasts with Vegetables and Basil

### DISCS USED:



Makes 20 toasts

**TIP:** Reheat any remaining toasts the following day at 400°F (204°C) for 5-6 minutes.

- 1 small zucchini
- 1 small yellow squash
- 3 Roma tomatoes
- 2 sheets puff pastry, thawed
- 4 ounces goat cheese
- 20 basil leaves
- olive oil spray
- salt and fresh ground pepper to taste

Preheat oven to 400°F (204°C) and line 2 baking sheets with parchment paper.

Set the adjustable slicing disc on the KitchenAid® Food Processor attachment and slide the external lever to the 5th notch. Using the small feed tube, slice the zucchini, squash, and tomatoes. Remove vegetables and set aside.

Unfold the puff pastry sheets on a lightly floured surface. Use a 3-inch circular cutter to cut 9 circles from each sheet. Chill remaining pastry scraps for further use.

Place the pastry rounds onto the prepared baking sheets and gently spread 1½ teaspoons of goat cheese onto each. Layer one slice of zucchini, one slice of squash, one slice of tomato and one basil leaf on top of the cheese. Lightly spray each with the olive oil spray and sprinkle with a pinch of salt and pepper. Bake at 400°F (204°C) for 20-25 minutes or until puff pastry is golden around the edges.

Serve warm or at room temperature.

## Potato Red Pepper Breakfast Hash

### DISCS

### USED:



Makes 6  $\frac{3}{4}$ -cup servings

**TIP:** Hash can be made one day ahead, then reheated on a baking sheet at 400°F (204°C) for 10 minutes.

- 3 Russet potatoes, washed and dried
- $\frac{1}{2}$  red pepper, cored and seeded
- $\frac{1}{4}$  white onion, peeled
- 1 jalapeño pepper, cored and seeded
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- 1 green onion, snipped
- 1 garlic clove, minced
- $\frac{3}{4}$  teaspoon kosher salt, or to taste
- 1 teaspoon fresh ground pepper
- $\frac{1}{2}$  cup cooked bacon, crispy and crumbled

**NOTE:** This recipe requires the KSM2FPA model or accessory pack, KSMFPAEP.

Assemble the dicing kit on the KitchenAid® Food Processor attachment. Dice the potatoes, red pepper, onion, and jalapeño through the large feed tube.

Heat olive oil and butter in a large sauté pan set over medium heat. Add the potatoes to the pan and toss with the salt and pepper. Cook for 3 minutes, then stir (some potato may stick to the bottom of the pan).

Add the red pepper, onion, jalapeño and garlic, and cook for an additional 10-12 minutes or until potatoes are well cooked and begin to brown.

Turn the heat to low, add bacon and green onion and cook for an additional 3 minutes. Remove from heat and serve with over medium eggs.

## White Wine Sangria Spritzer

### DISCS

### USED:



Makes 8-10 servings

**TIP:** For an alternative flavor, use a sweet red wine in place of the Sauvignon Blanc.

- 2 limes
- 1 lemon
- 1 starfruit
- 1 cup raspberries
- 1/3 cup Grand Marnier
- 1 bottle Sauvignon Blanc
- 1 cup soda water
- 1 cup ice

Place the adjustable slicing disc on the KitchenAid® Food Processor attachment and slide the external lever to the 6th notch. Using the large feed tube, slice the limes, lemon and starfruit. Remove the slicing disc and place the fruit in a large pitcher.

Add the raspberries, Grand Marnier, Sauvignon Blanc, soda water, and ice to the pitcher and stir gently. Allow to sit for 30 minutes before serving. Serve chilled.

## Sorbet Fruit Pops

### DISCS

### USED:



Makes 8 sorbet cups

**TIP:** Any variation of fruit can be used. As an alternative, slice nectarines and mango in the food processor and pair it with a pineapple sorbet.

- 7 strawberries, hulled
- 2 kiwi, peeled
- 1 banana, peeled
- 1/2 gallon sorbet, lemon or raspberry
- 8 8-ounce plastic cups
- 8 popsicle sticks

Place the adjustable slicing disc on the KitchenAid® Food Processor attachment and slide the external lever to the 6th notch.

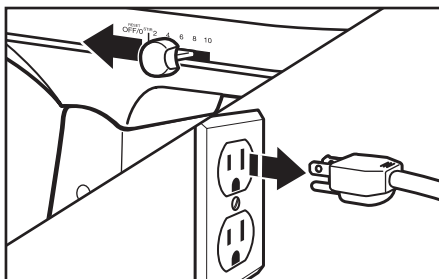
Use the small food feed tube and slice the strawberries, kiwi, and banana. Remove the slicing disc and set the fruit aside.

Line the plastic cups side by side, and place 4-5 slices of each of the fruit around the bottom sides of the cup. Spoon approximately 3/4 to 1 cup of the sorbet into the middle of the fruit and up to the rim of the cup.

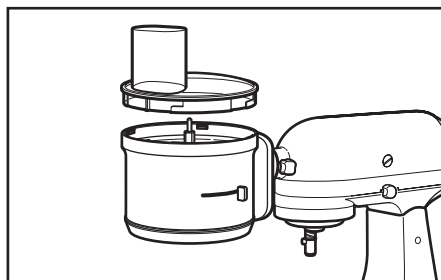
Stick one popsicle stick into the center of the sorbet of each cup. Place finished cups into the freezer and freeze for 24 hours before serving. Sorbet cups will keep up to 1 week in the freezer.

# CARE AND CLEANING

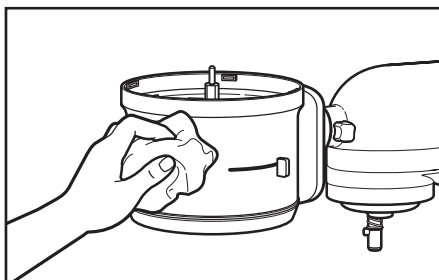
**IMPORTANT:** To avoid damaging the Food Processor attachment, do not immerse the attachment assembly in water or other liquids. All other parts are top rack dishwasher safe.



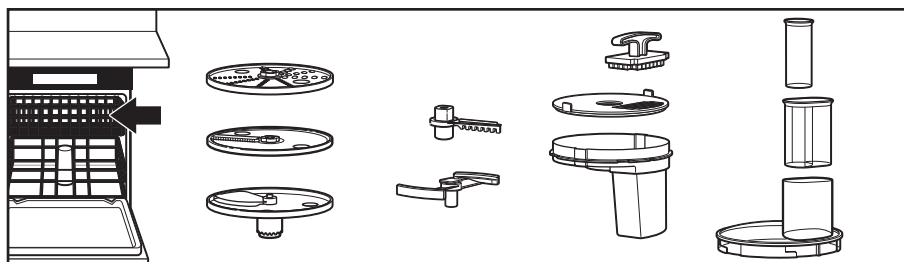
1 Turn Stand Mixer OFF and unplug from outlet.



2 Remove and disassemble Food Processor attachment.



3 Wipe the attachment assembly with a warm, damp cloth. Avoid using abrasive cleaners or scouring pads as they may scratch the attachment assembly casing. Thoroughly dry with a soft cloth. To avoid damaging the Food Processor attachment, do not wash or immerse the attachment assembly in water or other liquids.



4 All other parts may be washed in warm, sudsy water or placed in the top rack of the dishwasher for cleaning.

# TROUBLESHOOTING

## Food Processor attachment doesn't run

### **! WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

- Check to see whether the Stand Mixer is plugged into a grounded 3 prong outlet. If it is, check the fuse or circuit breaker on the electrical circuit the Stand Mixer is connected to and make sure the circuit is closed.
- Is the fuse in the circuit to the Stand Mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
- Unplug the Stand Mixer, then plug it back into the outlet.
- Check to make sure the Food Processor attachment was assembled correctly, and the interlock lid is properly aligned and locked in place.

## Food Processor attachment not shredding or slicing properly

- Make sure the raised-blade side of the disc is positioned face up on the common adapter.
- If using the adjustable slicing blade, make sure it is set to the correct thickness.
- Make sure ingredients are suitable for slicing or shredding. See "Tips for Great Results" section.

## Lid won't close when using a disc

- Make sure the disc is installed correctly, and is positioned properly on the disc adapter.

If the problem is not due to the above item, see the "Warranty and Service" section.

Do not return the Food Processor attachment to the retailer. Retailers do not provide service.

## Clutch engages

If the clutch activates, there will be a very loud clicking noise.

1. Check to make sure there are not too many items in the Food Processor attachment.
2. Make sure any hard seeds are removed.

## Stand Mixer motor slows down

This is normal operation and is not damaging to the performance of the attachment.

# WARRANTY AND SERVICE

## KitchenAid® Food Processor Attachment Warranty for the 50 United States, the District of Columbia, Puerto Rico, and Canada

English

This warranty extends to the purchaser and any succeeding owner for Food Processor attachments operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

<b>Length of Warranty:</b>	One Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b>	Hassle-Free Replacement of your Food Processor attachment. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at <b>1-800-541-6390</b> . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.
<b>KitchenAid Will Not Pay for:</b>	<ul style="list-style-type: none"><li>A. Repairs when Food Processor attachment is used in other than normal single family home use.</li><li>B. Damage resulting from accident, alteration, misuse or abuse.</li><li>C. Any shipping or handling costs to deliver your Food Processor attachment to an Authorized Service Center.</li><li>D. Replacement parts or repair labor costs for Food Processor attachments operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li></ul>
<b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b> IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.  IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.	



## Hassle-Free Replacement Warranty – 50 United States, District of Columbia, and Puerto Rico

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Food Processor attachment should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Food Processor attachment returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Food Processor attachment should fail within the first year of ownership, simply call our toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Food Processor attachment, use the carton and packing materials to pack up your original Food Processor attachment.

## Hassle-Free Replacement Warranty – Canada

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We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Food Processor attachment should fail within the first year of ownership, KitchenAid Canada will replace your Food Processor attachment with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Food Processor attachment should fail within the first year of ownership, take the Food Processor attachment or ship collect to an Authorized KitchenAid Service

Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Food Processor attachment will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at **1-800-807-6777**.

Or write to us at:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7

## Arranging for Service after the Warranty Expires, or Ordering Accessories and Replacement Parts

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### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Food

Processor attachment for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-807-6777**.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
200 - 6750 Century Ave.  
Mississauga, ON L5N 0B7



