

# *the Sous Chef® 16 Peel & Dice*

Instruction Book - BFP820

[www.avivahealth.com](http://www.avivahealth.com)



**Breville®**



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## BREVILLE RECOMMENDS SAFETY FIRST

**At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.**

## IMPORTANT SAFEGUARDS

### READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Blades, cutting disc, and dicing blade are sharp. Handle them carefully.
- Remove and safely discard any packaging materials and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- To protect against electrical shock, do not immerse the power cord, power plug or motor base in water or any other liquid.
- Do not place the appliance near the edge of a countertop or table during operation. Ensure the surface is level, clean

and free of water. Vibration during operation may cause the appliance to move during use.

- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Do not use on a sink.
- Always make sure the food processor is completely assembled before operating. The appliance will not operate unless properly assembled.
- Ensure the POWER/OFF button has been pressed and the power cord is unplugged from the power outlet before attaching any blade, disc or lid.
- Handle the food processor and attachments with care. Blades and discs are razor-sharp and should be kept out of reach from children.
- Always secure the processing bowl onto the motor base before attaching the blades or discs.
- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted. Unwind the power cord fully before use.
- Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent the possibility of severe personal injury or damage to the food processor. A plastic spatula may be used, but only when the food processor is stopped.
- Ensure the POWER/OFF button has been pressed to switch the motor off and remove the power cord from the outlet before removing the lid from the processing bowl.
- Avoid contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher.
- Make sure motor has completely stopped before removing cover.

- Never store any blade or disc on motor shaft. To reduce the risk of injury, never place cutting blade or discs on the shaft without first putting bowl properly in place. Store blades and discs, as you would sharp knives, out of reach of children.
- Be sure cover is securely locked in place before operating food processor.
- Never try to override or tamper with cover interlock mechanism.
- Always remove the plug from the power outlet if the appliance is not in use, before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.
- Some stiff mixtures, such as dough, may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the processing bowl.
- Do not move appliance while in operation.
- Do not place any part of the food processor in a microwave oven.
- Do not fill the processing bowl above the 12 cup liquid level (2.8L) or 16 cup dry level (shredding). Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Never remove the lid while the appliance is operating. Always use the POWER/OFF or PAUSE buttons to stop the machine before lid removal.
- Care should be taken when removing the food from the processing bowl by ensuring the motor and blade/disc has completely stopped before disassembling.

Ensure the POWER/OFF button has been pressed to switch the motor off and unplug the power cord from the power outlet before removing the lid from the processing bowl. The processing bowl should then be unlocked from the motor body and the blade/disc should be carefully removed before attempting to remove the processed food.

- Do not use harsh abrasive, caustic cleaners or oven cleaners when cleaning the appliance.
- Strictly follow the care and cleaning instructions described in this book.
- To avoid possible malfunction of work bowl switch, never store the food processor with pusher assembly in locked position.
- This appliance is for household use only.

Do not use the appliance for anything other than its intended purpose as described in this book.

Do not use outdoors.

Do not use in moving vehicles or boats.

- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Do not leave the appliance unattended when in use.
- Ensure the motor and blade/disc have completely stopped before disassembling. Ensure the POWER/OFF button has been pressed to switch the motor off and unplug the power cord from the power outlet when not in use, if left unattended and before assembling, cleaning or storing.
- This appliance is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure that they do not play with the appliance.

- Regularly inspect the power cord, power plug and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions. Immediately cease use of the appliance and visit [www.Breville.com](http://www.Breville.com) or call Breville Consumer Support for examination, repair or adjustment.
- For any maintenance other than cleaning, visit [www.Breville.com](http://www.Breville.com) or call Breville Consumer Support.
- 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 in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not modify the plug in any way.

- If the power outlet is a standard 2-prong wall outlet, it is your personal responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord or use an adapter.
- Consult a qualified electrician if instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

## **SHORT CORD INSTRUCTIONS**

Your Breville appliance is fitted with a short power supply cord to reduce personal injury or property damage resulting from pulling, tripping or

becoming entangled with a longer cord. If an extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally and (3) the extension cord must include a 3-prong grounding plug.

### **BREVILLE ASSIST® PLUG**

Your Breville appliance comes with a unique Assist® Plug, conveniently designed with a finger hole to ease removal from the power outlet.

For safety reasons it is recommended you plug your Breville appliance directly into its own electrical outlet on a dedicated circuit separate from other appliances. If the electric circuit is overloaded with other appliances, your appliance may not function properly. Use in conjunction with a power strip or extension cord is not recommended.

### **CALIFORNIA PROPOSITION 65:**

*(Applicable to California residents only).*



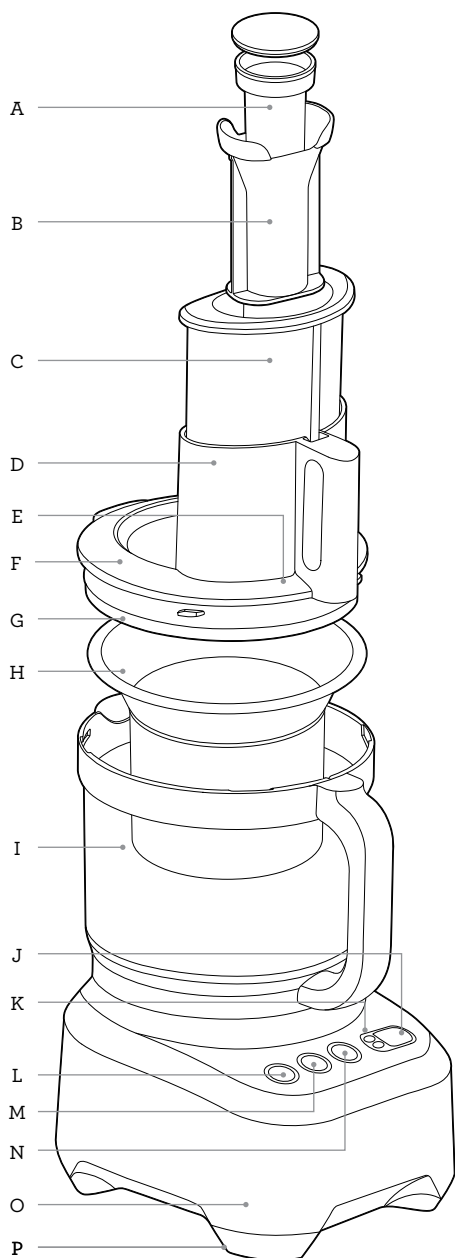
### **WARNING**

This product contains chemicals known to the State of California to cause cancer.

**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**

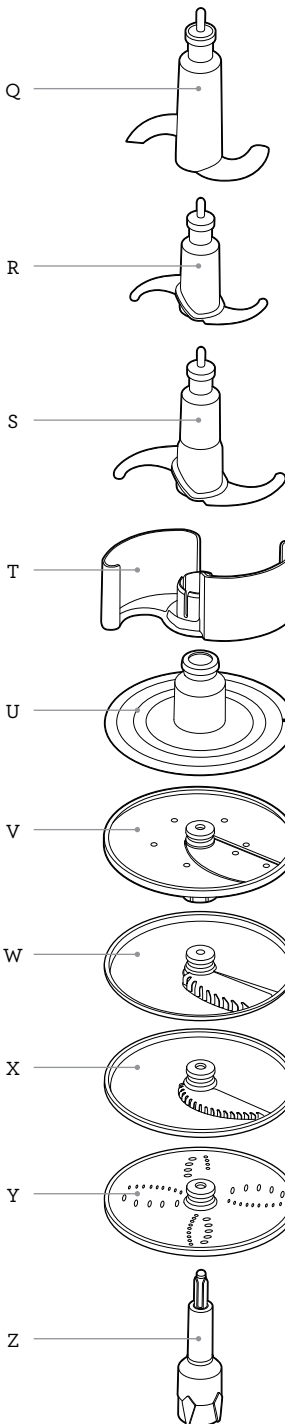


## Components



- A. Small food pusher**  
For improved processing control of smaller ingredients. It also doubles as a measuring cup for adding/measuring ingredients. The food processor will run continually whether the small pusher is in or out.
- B. Medium pusher**  
The food processor will run continually whether the medium pusher is in or out.
- C. Large food pusher**  
For pushing food down the feed chute. The food processor will not start unless the large pusher is correctly in place.
- D. Extra wide 5.5 inch chute**  
For larger ingredients.
- E. Feed chute safety system**  
Prevents the motor from operating unless the bowl and lid are correctly locked in position, and large feed pusher is inserted.
- F. Processing lid**  
Locks onto the processing bowl.
- G. Silicone seal**  
Reduces the chance of leakage while processing large volumes of liquid ingredients.
- H. Mini bowl**  
For better control when processing small quantities.
- I. Processing bowl with handle**  
16 cup bowl for dry ingredients and 10 cups for diced and liquid (thick, wet ingredients e.g. soups). The processing bowl locks onto the motor base.
- J. LCD display**  
Displays the timing function.
- K. Count up & count down timer**  
Used to set desired time required for processing. Can count up or down, stopping the processor once the time is reached in count down mode.
- L. POWER/OFF button**
- M. START/PAUSE button**  
Pauses the Timer.





**N. PULSE button**

Press down and hold briefly for short bursts of power. The motor will automatically stop after the PULSE button has been released.

**O. Direct drive motor base**

1200W induction motor with safety braking system.

**P. Non-skid rubber feet**

For added safety and stability.

**Q. Dough blade**

Blunt blade designed for a softer action of combining dough ingredients.

**R. Mini processing blade**

Use this blade for small quantities with the mini bowl for chopping, mixing and blending a variety of ingredients.

**S. Micro-serrated S-Blade™**

Swift action for chopping, mixing, and blending a variety of ingredients.

**T. S-Blade™ safety cover**

**U. Whisk/emulsifying disc**

Use this attachment for whisking of eggs and cream.

**V. Adjustable slicer**

Use this disc for slicing ingredients. Able to slice from 0.3mm -8.0mm thick.

**W. French fries cutter**

Use this disc for cutting vegetables to make french fries.

**X. Julienne disc**

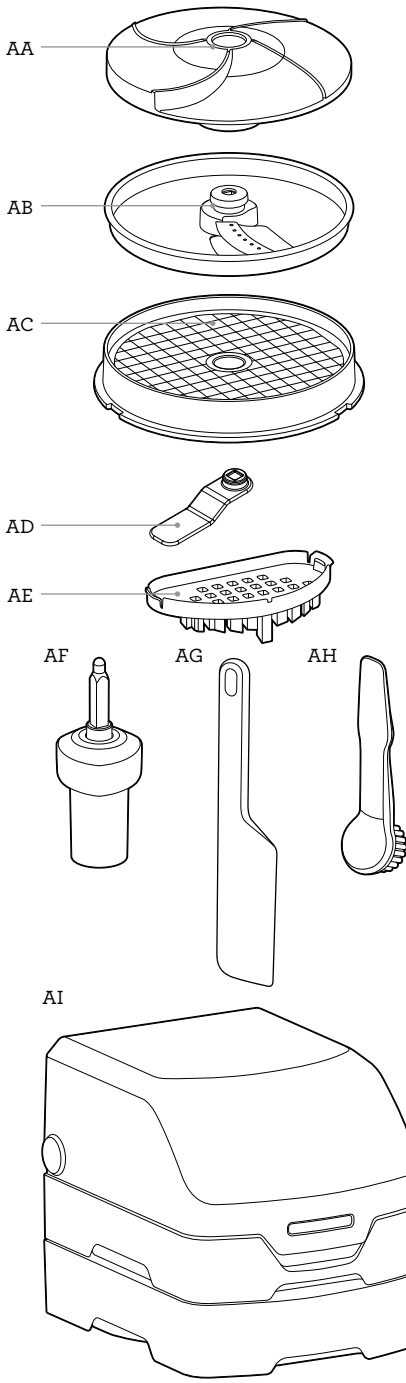
Use this disc for julienning vegetables.

**Y. Reversible shredder**

Use one side for small/thin shredding and the other side for coarse shredding.

**Z. Disc spindle**

Use with the reversible shredder, julienne, french fry cutting disc, whisk, potato peeler and adjustable slicing discs in position.



- AA. Peeler disc**  
Peels potatoes and other round, firm produces.
- AB. Dicing disc**  
For dicing 12mm cubes.
- AC. Dicing grid**  
For dicing 12mm cubes.
- AD. Dicing Distributor**  
Only use for Dicing bigger quantities (more than 5 cups). Distributes diced food evenly in bowl
- AE. Cleaning cap**  
To clean the 12 mm dicing grid. Attaches to the large food pusher.
- AF. Geared spindle**  
Use with the dicing kit.
- AG. Plastic spatula**  
For scraping the sides of the bowl helping to process ingredients evenly.
- AH. Cleaning brush**  
For cleaning the processor bowl, blades, discs, dicer grid and cleaning cap.
- AI. Storage box**  
For storing all accessories.



# Assembly

## BEFORE FIRST USE

- Before using your food processor for the first time, remove any packaging material and promotional labels. Ensure the POWER button is OFF and the food processor is unplugged.
- Be careful when handling the blades and discs as they are extremely sharp.
- Wash the processing bowl, processing lid and all attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly. All attachments except the geared spindle and large food pusher may be washed in the dishwasher.
- When first using your food processor, you may notice an odor coming from the motor. This is normal and will dissipate with use.
- Always use the food processor on a dry, level work surface.

## ASSEMBLY

### Motor Base and Bowl

1. Position the processing bowl onto the motor base with the handle in line with the ALIGN HANDLE graphic on the motor base.



2. Turn the bowl clockwise until the handle locks to the front. The processing bowl should now be securely locked into position. The food processor will not operate unless the bowl is locked into position correctly.



## Spindles and Discs

1. Before placing the lid onto the processing bowl, choose your spindle and position it over the coupling in the center of the processing bowl. Then position your chosen attachment over the spindle. Please note that the S- Blade and Dough Blade do not require a spindle for processing.
2. The disc spindle is required when using the following discs: adjustable slicer, reversible shredder, julienne, French fries cutter and the peeler. **IMPORTANT:** Do not use the geared spindle for those attachments. Failing to use the disc spindle will damage the parts, and incorrect use this way may cause the parts to fuse together.



Julienne disc



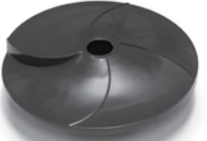
French fries cutter



Slicing disc



Reversible Shredding disc



Peeler



Disc spindle

3. The geared spindle is required when using the dicing kit. To dice vegetables or fruit insert the geared spindle into the bowl first, followed by the dicing grid, ensuring to align with the 4 tabs in the bowl, then insert the dicing disc. Make sure you follow the right order. Do not use your dicing kit with the disc spindle. Always use the geared spindle.



Dicing blade



Dicing grid



Dicing distributor



Geared spindle



### WARNING

Do not touch the blades of the Dicing Grid. They are extremely sharp.



## Mini Processing Bowl



The mini processing bowl fits inside the main bowl.



The mini processing blade gives you maximum control for small quantities.

Do not use any spindle, or the processing discs. Use only the mini processing blade in the mini bowl. Please note that the mini blade cannot be used in the main processing bowl.

## Lid

Place lid onto the processing bowl so that the ALIGN | LOCK graphics on the lid and handle align. To LOCK the lid, hold the chute and turn clockwise so that the handle parts align. Locking the lid correctly will engage the interlocking safety catch on the handle, and allow the motor to run.





# Functions

## OPERATION

### Getting started

The food processor will only operate when the processing bowl, lid and large pusher are correctly assembled. This engages the safety interlock, and allows the motor to run.

The chute has a CHUTE FILL MAX graphic to indicate the maximum volume of food that can be placed in the chute for the pusher to activate the safety locking catch.

### Control buttons

The POWER button illuminates red when the machine is connected to power and is ready to run.

The START|PAUSE button allows the motor to run continuously until pressed again. If the lid, bowl or large pusher are removed while the motor is running, the button will flash. The motor will resume running when the bowl, lid and large pusher are assembled and the safety interlock is engaged, the button light will be solid (no longer flashing).

The momentary PULSE button is ideal for processing foods that need sudden bursts of power. It also encourages ingredients to move around the bowl. PULSE is also best when processing foods that only require processing for a short period of time.

Use a combination of the START|PAUSE and PULSE buttons for control when processing food.

### Timer

If the timer isn't set, the food processor timer counts up in seconds. When using the timer this way, the processor will stop after 10 minutes (9:59), or you can cancel it manually.

The alternative to running in count-up mode is to use the arrow buttons to set the timer before starting.

The count-down timer can be used for any recipe that specifies the length of time ingredients should be processed.

To set the count-down timer, press the up or down arrows until the desired processing time is displayed on the LCD screen.

When the timer has finished counting down the food processor will automatically stop.

### After Processing

After processing, wait until the blades/discs have stopped moving before unlocking the lid. To ensure safe handling, turn off at the POWER button and unplug at the power outlet before handling the blades.

When removing blades/discs, lift the part by carefully gripping the plastic hub in the center.

### Overload Protection System

The food processor has an overload protection system to prevent damage to the motor.

If activated, the food processor will go into STANDBY mode, and the 'OVERLOAD' icon on the LCD will flash.

Unplug and allow to cool for 30 minutes. Once cooled, you will be able to use the food processor as usual again.

Note that some stiff mixtures (such as bread dough) may cause the blade to rotate more slowly than normal. If this happens, do not process for more than 30 seconds.

If the blades or discs jam with food while processing, immediately stop the machine, then unplug from the power outlet before clearing the wedged food. If this happens more than once, the bowl may be overloaded.

Try processing in smaller batches.

## DICING WITH THE DICING KIT

The dicing kit dices raw and cooked food into cubes of the size of 12 x 12mm.

Even cut vegetables can lead to even cooking and more consistent food results.

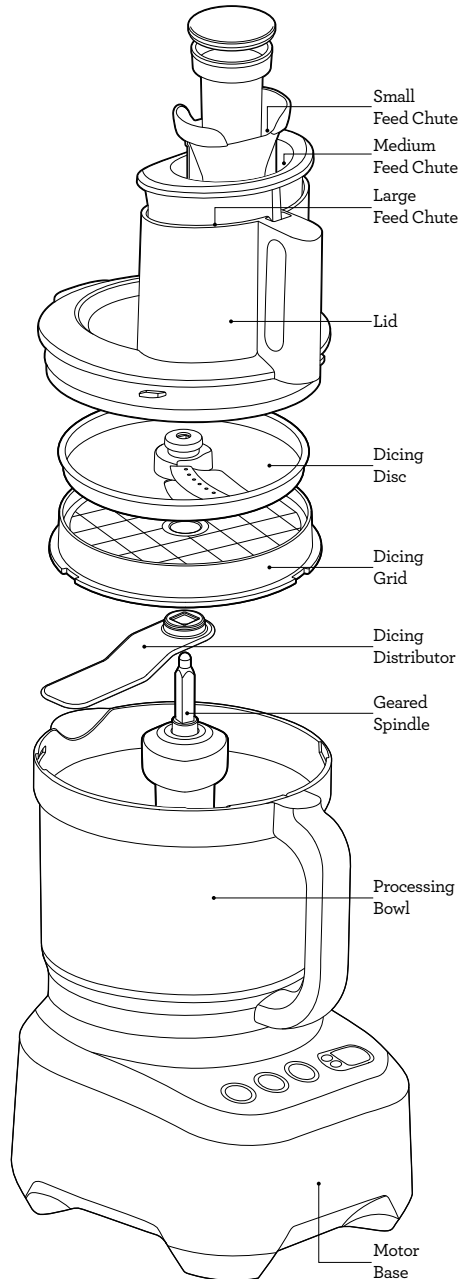
**IMPORTANT:** Always remember to place the geared spindle, dicing grid and dicing disc into the food processor before adding the food.

If you intend to dice larger quantities (more than 5 cups) please insert the Dicing Distributor after placing your geared spindle into the bowl. The Dicing Distributor will help to distribute diced food evenly across the bowl.

Do not dice more than 10 cups (2.4l) in your food processor at a time. Exceeding this capacity will lead to the produce jamming in the disc. It will also make the cleaning process of the dicing grid challenging.

Clean dicing grid each time after dicing 10 cups.

Place your dicing kit into Food Processor in the following order:



## Vegetables and fruits

The dicing kit can process raw and cooked vegetables and also fruits. To improve dicing results for harder vegetables like carrots and pumpkin, par-cooking is recommended. Only par-cook vegetables that need to be cooked afterwards.

For best results when dicing with raw, hard vegetables feed carrots length-ways through the small feed chute, and feed pumpkin through the medium feed chute. Feeding this produce through the large feed chute may lead to jamming of the disc.

### DO NOT DICE SWEET POTATO

(Yam/Kumara).

Due to its dry, fibrous texture dicing sweet potato is not recommended with the Dicing Kit. Sweet Potato places high load on the Dicing Kit which causes high friction and potential damage to the Bowl Lid.

When dicing tomato, select firmer fruit for optimal results.

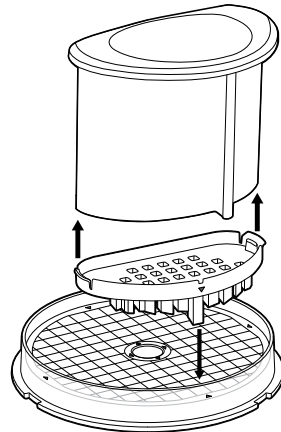
Use the START|PAUSE button for control when dicing food.

To get remaining food out of the grid use the dicer cleaning cap.

Straight after dicing, remove the dicing disc from the bowl while leaving the dicing grid inside the bowl.

Attach the cleaning cap to the bottom of the large food pusher, align the markings on the cleaning cap with the markings on the dicing grid and push down to clear out the food in the grid.

Repeat four times going around the grid until the entire grid is cleared.





## PEELING WITH THE PEELER

### Potato peeling made easy

Take the hard work out of peeling potatoes. The Breville peeler will peel potatoes in batches of 6-7, depending on the size. Peeling is very fast, and may finish quicker than expected. Keep your eye on progress, and it should be done in 25-40 seconds.

### Size matters

The best size potatoes to use are around 2 3/4" x 2 3/4", which is about the size of this illustration. Choose potatoes that are round, rather than elongated.

Use whole potatoes, as cutting potatoes into half or quarters creates square edges that won't peel efficiently. Using rounder potatoes will reduce the amount of waste.

### Loading the potatoes

Position 6-7 potatoes evenly on top of the peeler. Potatoes should have enough room to freely roll and rumble. If potatoes are too tightly packed, the peeling won't be as effective. Keep in mind that the peeling works best with a complete batch, and peeling just a couple of potatoes won't be as efficient. Lock lid in place before starting, and never insert potatoes through the chute.

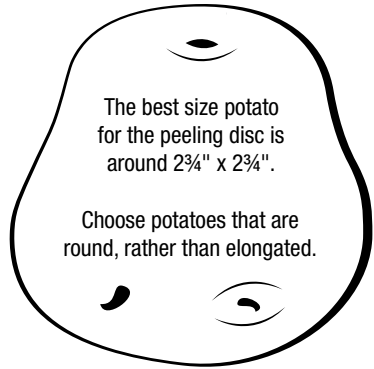
### How long to peel

Peeling is very quick, with most potatoes taking 25-30 seconds. Less time in the peeler means less waste, but you may have to remove the eyes by hand with a paring knife. More time in the peeler will take a thicker layer off, including most of the eyes.



### TIP

Set the Timer to 25 seconds and review the results when the product stops. Add extra time if required for optimum results.



### Peeling other produces

The peeler disc can peel potatoes very well but it can also be used to peel other firm, round produces. You get great results with little waste when peeling beets.

It can also peel carrots and sweet potatoes. Depending on the size, we recommend cutting carrots and sweet potatoes in 2-3 pieces before placing them into the bowl.

## CHOPPING WITH THE MICRO-SERRATED S-BLADE™

The micro-serrated S-blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. The blades process very efficiently, and may take less time than expected to process many large tasks.

Always remember to place the spindle and S-blade into the processing bowl before adding the food.

Avoid over-processing by checking the consistency frequently. For many tasks, we recommend using the PULSE button, as it may only take a few seconds to fully process food to your desired consistency.

If necessary, turn the POWER off and use a spatula to scrape down the sides of the bowl to encourage even processing.

### Raw vegetables, fruit and cooked meats

Trim and cut food into 1 inch cubes. Process no more than 7 cups at a time using the PULSE button at 1-2 second intervals until chopped to desired size or consistency.

## **Raw meat, chicken and fish**

Trim excess fat and sinew, and cut food into 1 inch cubes. Ensure all bones are removed. Chill well in freezer until firm as this will help to cut through the food more easily. Process no more than 4 cups (600g) of raw meat at a time. At this capacity the motor should run for no more than 30 seconds at a time. Use a combination of the START and the PULSE button until chopped or minced to the desired consistency.

## **Garlic, chili and ginger**

Peel garlic cloves and process them whole. Leave chili whole, or remove seeds for milder chilli. Peel and cut ginger into 1 inch cubes.

For other solid herbs like lemongrass or galangal, peel and cut into cubes or pieces between ½ and 1 inch in size.

Size should be made smaller for harder or more dense herbs.

Process using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

If adding garlic, chilli or ginger to other ingredients, drop whole pieces down the small feed chute while the motor is running.

## **Leafy herbs**

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 3 bunches of herbs (approx. 5½ cups) at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

Use leafy herbs immediately for the most aromatic results in your recipe.

## **Nuts**

Process no more than 5 cups of shelled nuts at a time using the PULSE button at 1-2 second intervals until chopped to the desired consistency.

## **Nut butters**

Process no more than 5 cups of shelled roasted nuts at a time using the START button until chopped to the desired consistency.

The volume of nuts reduces after processing, for example 2 cups of nuts will make around 1 cup of nut butter.

Natural nut butter (without using stabilisers) will separate on standing, and needs to be stirred before use.

For a smoother nut butter, add a little vegetable oil. This can improve the texture of nuts with a lower oil content, like roasted almonds.

## **Soft breadcrumbs**

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 6-8 slices at a time with the processing bowl, using the PULSE button at 1-2 second intervals until crumbed to desired consistency.

## **Dried breadcrumbs**

Tear bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 6-8 slices at a time with the processing bowl, using the PULSE button at 1-2 second intervals.

## **Cookie crumbs**

Break cookies into quarters, and weigh a maximum of 17.6 oz. (2 standard packets). Process using the PULSE button at 1-2 second intervals until chopped to the desired consistency. Sweet or savory cookie crumbs can be used as an alternative to pastry for sweet or savory pies.

Do not process very hard cookies as this may damage the blades.

## **Dried fruit**

For dates and other larger dried fruits, remove pits and cut into quarters before processing. Process no more than 1 cup at a time.

Dried fruit can be sticky, and may stick to the blades during processing.

We recommend putting dried fruit in the freezer for about 10 minutes before processing.

Process no more than 2 cups (1 cup for large fruits) at a time using the PULSE button at 1–2 second intervals until chopped to the desired consistency.

If chopping fruit to add to cake mixture, process the fruit before making the cake mix. Add a little flour (from the quantity of flour in the recipe) to prevent fruit from sticking to the S-blade.

## **PURÉEING WITH THE MICRO-SERRATED S-BLADE™**



The S-blade purees raw and cooked food to the consistency required, including baby food.

The blades process very efficiently, and cut the time needed to puree many tasks.

Always remember to place the S-blade into the processing bowl before adding the food.

Carefully remove the S-blade after pureeing food and use a spatula to scrape food adhering to the blade and bowl.

### **Baby food**

Trim and cut vegetables and meat into linch cubes. Cook vegetables and meat before processing. Process no more than 7½ cups at a time using the START | PAUSE button in intervals until the food is pureed to a smooth and even consistency.

Stock, milk or gravy can be added through the small feed chute if the mixture becomes too thick.

Excess baby food can be frozen in ice-cube trays, and packed in single serve freezer bags ready for use.

## **MIXING WITH THE MICRO-SERRATED S-BLADE™**

The S-blade mixes ingredients for cakes, batters, and cookie doughs.

The S-blade can also emulsify egg-based sauces such as mayonnaise.

Always remember to place the spindle and S-blade into the processing bowl before adding the food.

### **Butter cake and cookie dough**

Place firm, chopped butter and sugar into the processing bowl. Process using the START | PAUSE button for one minute.

With the motor running, add eggs one at a time through the small feed chute, mixing well after each egg is added. Take lid off and add liquid and dry ingredients to the mixture. Process using the PULSE button until folded evenly. Scrape down sides of bowl as needed.

Do not over-process.

Add chocolate chips, nuts, dried fruit, etc after the main mixture is done. Use the PULSE button in very short bursts until the additions are combined. Do not over-process, as these larger ingredients will break down quickly.

### **Quick-mix cakes and batters**

Place all ingredients in the bowl, starting with liquids, and being careful not to exceed the MAX LIQUID level. Process using the PULSE button until folded evenly. Scrape down sides of bowl as needed. Do not over-process.

This method can also be used for melt 'n' mix cakes, packet cake mixes and crepe batters.

### **Pastry dough**

Place flour and chilled, cubed butter into the processing bowl.

Do not process more than 3¾ cups (500g) of flour using the START | PAUSE button in intervals until the butter is absorbed into the flour.

Steadily add liquid through the small feed chute with the motor still running. Process until the mixture forms a ball.

## KNEADING WITH THE DOUGH BLADE

Always remember to place the dough blade into the processing bowl before adding the food. The edges of the plastic dough blade create a softer action for combining dough ingredients.

The dough blade encourages the gluten strands to be stretched rather than cut, and should be used for all yeast doughs, and any other doughs that require kneading.

### Bread or pizza dough

Place flour and dry ingredients into the processing bowl, including instant active dry yeast.

Do not process more than 3½ cups (500g) of flour or using the START | PAUSE button in intervals.

Steadily add liquid (including oil, if applicable) through the small feed chute with the motor still running. Process until the mixture forms a soft, elastic dough ball.

Transfer dough ball to a lightly floured surface and knead for a further 5 minutes if necessary until soft and pliable.

If processing more than two batches of dough, allow the motor base to cool for an extended period (approx.30 min) before subsequent kneading to prevent the motor from overloading.

## SLICING, GRATING AND SHREDDING



### IMPORTANT

The spindle must be used with both the adjustable slicer and the reversible shredder/grater.

#### Adjustable slicer

The adjustable slicer will slice food to an even and consistent thickness. It can be adjusted to 24 settings, from very fine (0.3mm) to thick (8.0mm). To adjust the slicing thickness, hold the adjustable slicing disc by the outer edge with one hand, keeping hand away from blade, and turn the adjustment dial on the underside with the other hand. An arrow graphic indicates the thickness of the slice you have chosen.



#### Reversible grater and shredder

This disc has an array of small blades on both sides of the disc. Align the disc so larger holes face up for coarser textured results, or with the smaller holes facing up for finer results. The discs are labelled showing which side faces up.

## CONTROLLING THE INGREDIENTS

For optimal results, position food in the chute and use the pusher to apply light downward force prior to starting the food processor.

### Smaller ingredients

For long thin foods such as carrots, cucumbers, zucchini, etc., use the small or medium feed chute. This will avoid the ingredient from tipping over during slicing.

### Larger ingredients

The wide feed chute is 5.5 inches wide, and can fit ingredients up to this size. The chute can be packed to fill the width of the chute. The food should fit snugly so it is supported in an upright position in the chute, but not so tight that it could prevent the food from moving down the chute.

Take care not to overfill the chute, as the pusher will not activate the interlock safety catch if the chute is too full. Do not fill over the MAX CHUTE FILL graphic.

### Pressure

When processing, never force the food down the chute as this can damage the discs.

Apply light, even pressure for soft foods such as tomatoes and bananas.

Apply medium, even pressure for firmer foods such as potatoes, cheese, deli meats and apples.

### Round fruit and vegetables

Prepare fruit or vegetables by washing and peeling (if necessary).

Small fruit and vegetables should be trimmed on one end so the food sits flat inside the feed chute.

Large fruit and vegetables may need to be cut in half to fit in the chute.

### Long fruit and vegetables

Prepare fruit or vegetables by washing and peeling (if necessary).

Ingredients can be cut cross-sectionally to create circular results. Use the small and medium feed chute, or pack ingredients vertically in the large feed chute.

Ingredients can be cut lengthwise to create ribbons. Use the large feed chute, and trim ingredients if necessary to encourage them to sit flat in the feed chute when the disc starts. Pack the large feed chute horizontally.

### Leafy vegetables

Cut cabbage into wedges to fit the feed chute. For lettuce, separate leaves, then roll up and pack vertically in the feed chute.

### Cheese

Caution should be taken when processing cheese in a food processor. For soft cheese such as mozzarella, partially freeze it until firm. This will help prevent jamming the disc.

Round cheeses such as mozzarella should be trimmed at one end to encourage them to sit flat in the feed chute with the disc starts.

Hard cheeses such as parmesan must be checked first to ensure they are not too hard (to avoid damaging blade edges). The cheese should slice easily with a sharp knife and remove the rind before processing.

Wedge shaped cheeses such as parmesan can be packed side by side to form a rectangular shape in the chute.

### Deli meats

Cut in lengths to fit the height of the feed chute. The length must not be higher than MAX CHUTE FILL graphic. Pack with the cut side facing down.

For hard cured sausages like salami and pepperoni trim on one end and process one sausage at a time through the small or medium feed chute, depending on size.

### Chocolate

Break a block of chocolate into small pieces, and chill until firm. Pack into the small or medium feed chute, and then shred.

## MINI BOWL AND BLADE

The mini processing bowl is used inside the main processing bowl. It is for better control when processing small quantities of food, or herbs. It can be used for chopping, mixing and blending a variety of ingredients.



# Food Processing Guide

For more information about preparation of food and how to process, refer to basic processing techniques. For specific recipes, refer to the recipe section.

FOOD TYPE	RECOMMENDED TOOL	DISH TYPE SUGGESTIONS
Avocado	Dicing kit S-blade or mini processing blade Slicing disc 2-5 mm	Chunky guacamole Guacamole Salad
Apple/Pear	Dicing kit S-blade or mini processing blade Slicing disc 2-5mm Grating disc	Fruit salad Apple sauce Slaw
Apple/Pear (cooked)	S-blade or mini processing blade	Baby food
Batters	S-blade	Cakes, pancake, waffle batter
Beets	Dicing kit Slicing disc 2-5 mm Shredding disc S-blade Peeler	Relish Salad Salad Puree
Breadcrumbs	S-blade	Coatings, breadcrumb stuffing
Butternut Pumpkin (Peeled)	S-blade Dicing kit (through medium feed chute, or large feed chute if par-cooked)	Butternut pumpkin soup
Cabbage/Lettuce	Slicing disc 1-3mm Shredding disc	Salad Salad
Carrot	Dicing kit (through medium feed chute, or large feed chute if par-cooked) S-blade or mini processing blade Slicing disc Shredding disc Peeler	Minestrone Meat pie Vegetable soup Salad Carrot cake
Cauliflower	S-blade or mini processing blade	Cauliflower soup
Celery	S-blade or mini processing blade Slicing disc 1-3mm Dicing kit	Vegetable soup Salad Soup
Cheese	Shredding disc	Garnish, sandwich filling Grated cheese for pizza

FOOD TYPE	RECOMMENDED TOOL	DISH TYPE SUGGESTIONS
Chocolate	S-blade Shredding disc	Chocolate ganache Dessert decoration
Cream	Whisk	Whole egg foams
Doughs	Dough blade	Bread, pizza
Herbs	S-blade or mini processing blade	Seasoning, pesto
Leeks	S-blade or mini processing blade Slicing disc 2-5mm	Soup Soup
Meat (raw)	S-blade (use pulse function)	Meatloaf, burgers, meatballs
Meat (cooked)	S-blade (use pulse function)	Sandwich fillings, pate, baby food
Meat (deli)	Slicing disc 1-6mm	Sandwiches, antipasto, pizza toppings
Onion	Dicing kit S-blade or mini processing blade Slicing disc 0-5mm Shredding disc	Salsa, soups Soups, sauces Salad
Pastry	S-blade	Pie
Potatoes	Dicing kit Peeler Shredding disc French fries cutter Slicing disc	Potato salad Pomme puree, potato salad, french fries Hash browns French fries
Potatoes (cooked)	S-blade or mini processing blade	Mashed potato
Sweet Potato	Slicing disc Shredding disc Peeler	Sweet potato fries
Tomatoes	Dicing kit S-blade or mini processing blade Slicing disc 2-5 mm	Chunky salsa Salsa Carpese salad, sandwich filling
Zucchini	Dicing Julienne Cutter Slicing disc	Minestrone, quesadillas Zucchini fries Grilled zucchini



## Care & Cleaning

Remove the power cord from the power outlet after use for safety reasons.

### Processing bowl and lid

Due to the interlock components, we do not recommend immersing the bowl in water for long periods.

To keep your bowl and lid clean, and to avoid food drying on, follow these steps as soon as possible after use:

- Rinse most of the ingredients off the bowl and lid.
- Hand wash in clean warm, soapy water using a mild liquid detergent and non-abrasive sponge.
- The processing bowl and lid may occasionally be washed in the dishwasher (top shelf only), however washing in the dishwasher is not recommended on a regular basis, as prolonged exposure to harsh detergents, hot water and pressure will damage and shorten the life of the plastic and the interlock components.



### WARNING

Oils in citrus rind can damage the material of your food processor bowl if being exposed to it for a longer period. Always clean your processing bowl immediately after processing citrus rind.

### Geared spindle and Food Pushers

- The large food pusher and geared spindle should only be hand-washed. Do not place them into the dishwasher. Washing the geared spindle in the dishwasher will damage

the spindle.

### Blades and discs

- Blades and discs are razor sharp, do not touch. Always use a spatula or brush to remove food or when cleaning blades.
- Disc spindle, blades and discs can be washed in the dishwasher.



### WARNING

Do not touch the blades of the Dicing Grid. They are extremely sharp.

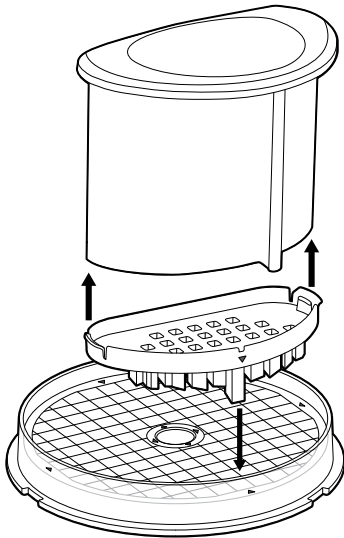


### Dicer

Use the dicer cleaning cap to clear out excess food built up in the dicing grid after EACH USE or each 10 cups.

- Immediately after dicing, remove the dicing disc from the bowl while leaving the dicing grid inside the bowl.
- Attach the cleaning cap to the bottom of the large pusher.
- Align the markings on the cleaning cap with the markings on the dicing grid, push down to clear out the food in the grid.
- Repeat four times going around the grid until the entire grid is cleared.
- Once all food is cleared out, carefully remove the dicing grid from the bowl and clean it with a brush.





### Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

### Cleaning agents

Do not use abrasive scouring pads or cleansers on either the motor base or the jug, as they may scratch the surface. Use only warm soap water with a soft cloth.

### Stubborn food stains and odors

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odor or stain the bowl or lid.

To remove, pour warm soapy water and fill to the MAX LIQUID mark. Set aside to soak for 5 minutes, without immersing the whole bowl. Then wash with a mild detergent and warm water, rise well and dry thoroughly. Store the bowl with the lid off.

### Storage

Place the large food pusher (with medium and small pushers inserted) into the feed chute for storage.

Store your food processor upright, with the bowl and lid resting in position, but not locked. Locking the bowl and lid can put unnecessary strain on the safety interlock.

All accessories should be kept in the storage container and out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

Do not place anything else on top of your food processor during storage.



# Troubleshooting

<b>PROBLEM</b>	<b>EASY SOLUTION</b>
Food is unevenly processed	<ul style="list-style-type: none"><li>• Ingredients should be cut evenly into 1 inch pieces before processing.</li><li>• Ingredients should be processed in batches to avoid overloading.</li></ul>
Slices are slanted or uneven	<ul style="list-style-type: none"><li>• Place evenly cut food into the feed chute.</li><li>• Apply even pressure on the pusher.</li></ul>
Food falls over in the feed chute	<ul style="list-style-type: none"><li>• The large feed chute must be packed full for best results. If processing smaller quantities, place items to the far left in the feed chute, or use a smaller feed chute, depending on the food size.</li></ul>
Frenchs fries cutter	<ul style="list-style-type: none"><li>• Always clear any blocked potato before processing more potatoes.</li></ul>
Some food remains on top of the disc after processing	<ul style="list-style-type: none"><li>• It is normal for small pieces to remain after processing.</li></ul>
Motor slows down when kneading dough	<ul style="list-style-type: none"><li>• Amount of dough may exceed maximum capacity. Remove half and process in two batches.</li><li>• Dough may be too dry. If motor speeds up, continue processing. If not, add more water, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl.</li></ul>
Dough doesn't clean inside of the processing bowl	<ul style="list-style-type: none"><li>• Amount of dough may exceed food processor maximum capacity. Remove half and process in two batches.</li><li>• Dough may be too dry.</li></ul>
Dough nub forms on top of dough blade and dough does not become uniformly kneaded	<ul style="list-style-type: none"><li>• Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the processing bowl.</li></ul>
Dough feels tough after kneading	<ul style="list-style-type: none"><li>• Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable. Allowing dough to rest allows the gluten strands to relax and become more pliable.</li></ul>
Dough is too dry	<ul style="list-style-type: none"><li>• While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</li></ul>
Dough is too wet	<ul style="list-style-type: none"><li>• While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</li></ul>

PROBLEM	EASY SOLUTION
<p><b>The motor does not start</b></p>	<ul style="list-style-type: none"> <li>• There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl and lid are securely locked into position.</li> <li>• If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor.</li> <li>• Make sure the large food pusher is inserted in the feed chute low enough to engage safety interlock switch.</li> <li>• If the motor still will not start, check the power cord and power outlet.</li> </ul>
<p><b>The food processor shuts off during operation</b></p>	<ul style="list-style-type: none"> <li>• The lid may have become unlocked; check to make sure it is securely in position.</li> <li>• If the motor overloads, the 'OVERLOAD' icon in the LCD will start to flash. Switch off by pressing the POWER   OFF button and unplug the power cord. Allow the food processor to cool for 20-30 minutes before resuming.</li> </ul>
<p><b>The motor slowed down during operation</b></p>	<ul style="list-style-type: none"> <li>• This is normal as some heavier loads (e.g. slicing/shredding cheese) may require the motor to work harder. Reposition the food in the feed chute and continue processing.</li> <li>• The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.</li> </ul>
<p><b>The food processor vibrates/moves during processing</b></p>	<ul style="list-style-type: none"> <li>• Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.</li> <li>• This is normal as some heavier loads may require the motor to work harder.</li> </ul>
<p><b>INSERT PUSHER flashing</b></p>	<ul style="list-style-type: none"> <li>• Make sure that food does not exceed the max line in the food chute.</li> <li>• If pusher is fully inserted and this warning flashes on the screen, check that the bowl and lid are assembled correctly. Bowl handle should be facing the front of the unit.</li> </ul>
<p><b>The food processor stalls when dicing</b></p>	<ul style="list-style-type: none"> <li>• Stop the machine, very carefully remove the dicing disc. Using the cleaning cap, clear out the food built up in the dicing grid and dicing disc.</li> <li>• Some foods are too hard for the dicer to process, and cause the motor to stop. Some foods need to be par-cooked, check the food processing guide.</li> </ul>



## Basic Recipes



### Mayonnaise

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Prep 5 minutes

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Makes 1½ cups

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3 egg yolks  
3 teaspoons Dijon mustard  
2 tablespoons lemon juice or white wine vinegar  
1 cup (240ml) grapeseed or light olive oil  
Salt, to taste

---

1. Assemble food processor with mini processing bowl and mini processing blade.
2. Place yolks, mustard and lemon juice, or vinegar, in mini bowl and secure lid. Process for 20 seconds or until combined.
3. While food processor is running, remove small food pusher and gradually add oil in a slow, steady stream and process until mixture thickened and combined. This will take approximately 2 minutes.
4. Season to taste with salt.

### Variation

#### Garlic Aioli

Add 2 cloves of crushed garlic, with the egg yolks. Use olive oil instead of grapeseed oil.

#### Chipotle Chile Mayonnaise

Add 1 chipotle chili in adobo sauce with the egg yolk.

#### Roasted Red Pepper Mayonnaise

Add 1 roasted red pepper, peeled, seeds removed, roughly chopped and 1 clove garlic with the egg yolks.

#### Lime and Wasabi Mayonnaise

Use lime juice instead of lemon and add 1 teaspoon wasabi paste.



### Vanilla Whipped Cream

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Prep 1 minute

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Makes 3 cups

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2 cups (500ml) pure cream  
1 vanilla bean, scraped

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1. Place processing bowl onto machine base, insert the spindle and attach the whisk.
2. Place cream and vanilla bean seeds in the bowl and attach the lid. Whisk for 10 seconds or until cream has thickened.



## Hazelnut Butter

---

🕒 Prep 10 minutes

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🥄 Makes 1 cup

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2 cups (300g) raw hazelnuts  
½ teaspoon sea salt  
1 tablespoon vegetable oil

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1. Preheat oven to 350°F(180°C). Place hazelnuts on a baking sheet in a single layer. Roast for 5–6 minutes or until golden.
2. Remove straight into a clean tea towel. Wrap the tea towel around the hazelnuts and roll the nuts to remove most of the skin, discard the skin.
3. Place processing bowl onto machine base, insert the spindle and S-blade .
4. Place hazelnuts and oil in the bowl. Attach lid. Process for 3 minutes or until a butter forms.
5. Add salt and blend for a further 30 seconds.
6. Transfer to a sterilised jar and store.



## Beet Dip

---

🕒 Prep 8 minutes, Bake 45 minutes

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🥄 Makes 1 cup

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2 pounds (900g) beets  
2 tablespoons olive oil  
2 tablespoons orange juice  
1 small clove garlic, crushed  
¾ cup Greek yogurt  
Salt and pepper

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1. Preheat oven to 350°F (180°C). Cut beets into large chunks, drizzle with olive oil and wrap in aluminium foil. Roast for 40–45 minutes or until tender. Allow to cool slightly and peel away the skin.
2. Place processing bowl onto machine base, insert the spindle and attach the S-blade.
3. Place beets, orange juice, garlic and yogurt in the bowl. Attach the lid. Blend for 3-4 minutes or until smooth.
4. Season with sea salt and black pepper to taste.


### Tip:

Beet dip can be used as starter with different bread types or for crudité platters .




## *Hamburger Patty*

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 Prep 10 minutes, Cook 6–8 minutes

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 Makes 8-10 patties

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1 ¼ pounds (565g) frozen chuck steak, partially thawed  
8 ounces (225g) carrot, peeled and halved  
3 ½ ounces (100g) zucchini, halved  
1 red onion, peeled and quartered  
1 garlic clove, crushed  
¼ cup parsley leaves  
1 egg  
2 tablespoon olive oil  
Salt and pepper


---

1. Place processing bowl onto machine base, insert the spindle and attach the S-blade.
2. Place beef, carrot, zucchini, onion, garlic, parsley and egg in the bowl. Attach lid and process for 20–25 seconds or until just combined.
3. Form ¼ cup mixture into flat patties.
4. Heat olive oil in a large frying pan over medium heat. Cook patties for 2–3 minutes each side or until cooked to your liking.




## *Fried Cauliflower Rice*

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 Prep 5 minutes, Cook 8 minutes

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 Serves 6

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1 medium head of cauliflower (2 pounds/1kg), stalk removed and cut into large chunks (or quartered)  
½ teaspoon cumin seeds, toasted  
1 tablespoon olive oil  
Salt and pepper


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1. Place processing bowl onto machine base, insert the spindle and attach the S-blade.
2. Place the cauliflower in the bowl. Attach lid. Pulse 4–5 times or until cauliflower resembles rice grains (approx. 10 seconds).
3. Heat olive oil in a non-stick frying pan over medium high heat. Cook cauliflower and cumin seeds for 6–8 minutes or until just starting to brown.
4. Season with salt and pepper to your desired taste.




## Sweet Pastry Dough

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 Prep 15 minutes, Chill 50 minutes,

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 Makes dough for a 9" tart

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1½ cups (216g) all-purpose flour  
2 tablespoons sugar  
½ cup (115g) unsalted butter, chopped  
1 egg yolk  
2 tablespoons ice water


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1. Assemble food processor with dough blade.
2. Place flour, sugar, butter, egg yolk and water into bowl and secure lid. Process until mixture starts to come together to form a ball. Turn out.
3. Wrap in plastic, refrigerate for 20 minutes before use. Use as desired.




## Pizza Dough

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 Prep 10 minutes, Prove 30 minutes,  
Bake 20 minutes per pizza

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 Makes 2 pizzas

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3 cups (390g) bread flour  
1 tablespoon instant dried yeast  
1 tablespoon sugar  
1 tablespoon salt  
1 tablespoon olive oil  
1 cup (240ml) warm water


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1. Assemble food processor with dough blade.
2. Place flour, yeast, sugar, salt and olive oil into processing bowl and secure lid. With the motor running, slowly add the water through the feed chute. Process until dough forms into a ball. Do not over process.
3. Carefully remove dough and knead on a lightly floured surface until a smooth ball is formed.
4. Place dough ball in a lightly oiled bowl, cover and rest in a warm place for 30 minutes or until dough has doubled in size.
5. Turn dough out on a lightly floured surface and punch down the dough to remove excess air, then lightly knead.
6. For thin crust, divide dough into 4 x 6 ounce (170g) dough balls, cover and set aside until required. For thicker crust, divide dough into 2 even dough balls. Cover and set aside until required.



## *Salami-mushroom- red bell pepper topping (with pizza dough recipe)*

 Prep 10 minutes, Bake 20 minutes


 Makes 1 pizza


¼ cup tomato puree  
½ cup mozzarella cheese (use grater attachment)  
4 ounces (115g) salami  
½ red bell pepper, seeds and stem removed  
1 cup (100g) button mushroom, stems removed

1. Pre-heat oven to 200°F (200°C)
2. Spread pizza dough with tomato puree. Sprinkle with cheese.
3. Place processing bowl onto machine base, insert the spindle and attach the variable slicer set to number 1. Attach lid.
4. Push salami through the small feed chute of the food processor. Repeat with red pepper
5. Open lid and adjust variable slicer set to number 2, re-attach lid.
6. Place mushrooms through the larger feed chute and process.
7. Open lid and spread ingredients over pizza. Top with extra cheese if desired.
8. Cook for 15–20 minutes or until golden.



## *Grated Cheese*

 Prep 3 minutes

 Cheese for 2 pizzas

### **Grated Mozzarella**

8 ounce (225g) block mozzarella

1. Place processing bowl onto machine base, insert the spindle and attach the grater with the larger holes facing up. Attach lid.
2. Place cheese through the large feed chute. Turn on the food processor. Apply even pressure with the pusher.

### **Grated Parmesan**

8 ounce (225g) block parmesan

1. Place processing bowl onto machine base, insert the spindle and attach the grater with the smaller holes facing up. Attach lid.
2. Place cheese through the large chute. Turn on the food processor. Apply even pressure with the pusher.





## Carrot Salad

⌚ Prep 15 minutes

🍴 Serves 4-6

2 pounds (1kg) carrots, peeled, trimmed  
1 tablespoon black sesame seeds (or poppy seeds)  
¼ cup raisins  
¼ cup small parsley leaves  
Salt and pepper

### Dressing:

2 tablespoons orange juice  
1 tablespoon lemon juice  
2 tablespoons extra virgin olive oil

1. Place processing bowl onto machine base, insert the spindle and attach the peeler disc. Attach lid. Cut carrots into 2-3 pieces and place on top of the peeler disc in a single layer. Attach lid and process for 20-25 seconds or until peeled.
2. Remove the peeler disc and clean out the bowl. Attach the variable slicer set to number 2. Re-attach lid. Feed the carrots through the small or medium chute.
3. Place carrots, raisins, sesame seeds and parsley in a large bowl. Set aside.
4. Place orange, lemon juice and olive oil in a small bowl, season with salt and pepper and whisk to combine. Pour dressing over salad and mix to combine.

## French Fries

⌚ Prep 10 minutes, Cook 10 minutes,  
Cool 2 hours

🍴 Serves 4-6

2 pounds(1kg) russet potatoes, skin on  
Vegetable oil, for frying  
Salt

1. Place processing bowl onto machine base, insert the spindle and attach the French fry cutter. Attach lid.
2. Insert the potatoes through large feed chute of the food processor and process. Place processed potatoes in a bowl and rinse under cold water until the water runs clear. Drain on paper towels and pat dry.
3. Heat oil in a large saucepan to 280°F (140°C). Cook French fries for 4-5 minutes or until the skin starts to blister. Set aside on a wire rack over an oven tray for 2 hours.
4. Add salt to your desired taste.



## Zucchini Battered Fries

⌚ Prep 10 minutes, Cook 4 minutes

🍴 Serves 4

3 medium zucchini (1 pound/450g), trimmed  
1 cup (140g) plain flour  
1 cup (110g) cornstarch  
10g Baking Powder  
150ml cold soda water  
Vegetable oil, for deep frying  
Salt

1. Place processing bowl onto machine base, insert the spindle and attach the julienne cutter. Attach lid.
2. Feed zucchini through small or medium feed chute.
3. Place flour, cornstarch and baking powder in a medium size mixing bowl and mix flour to combine. Add club soda and whisk until just combined.
4. Place oil in a large saucepan or deep fryer and heat to 350°F (180°C). Dip zucchini in batter and shake to remove excess. Gently lower zucchini into oil and fry for 3-4 minutes or until golden.
5. Remove and drain on paper towels.
6. Add salt to your desired taste.



## Potato Salad

⌚ Prep 15 minutes, Cook 15 minutes

🍴 Serves 6

2 pounds(1kg) red or white potatoes (about 8 medium)  
2 stalks celery  
1 small red onion, peeled  
1 cup mayonnaise  
2 tablespoons cider vinegar or white wine vinegar  
1 teaspoon Dijon mustard  
4 hard-boiled eggs, quartered or chopped  
½ cup chopped herbs (parsley, tarragon, chives)  
Coarse salt and freshly ground pepper, to taste

1. Insert the peeler attachment into the food processor bowl. Add potatoes onto the top of the peeler disc. Press START. Process until potatoes are peeled. Rinse and drain the potatoes.
2. Remove the disc spindle and place the geared spindle into the bowl followed by the 12mm dicing kit. Insert the peeled potatoes one at a time into the feed chute and apply even pressure. Once all the potatoes are diced place in a large pot with cold salted water to cover the potatoes. Bring the water to a boil and cook until tender. Strain cooked potatoes and run under cold water. Allow potatoes to drain and cool completely.
3. Rinse the food processor bowl and assemble the 8mm dicing kit. Insert the celery and then the onion into the chute using the pusher to apply even pressure.
4. Combine the mayonnaise, vinegar and mustard in a small bowl.
5. Combine all ingredients and season with salt and pepper to desired taste.

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Thought for food

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