

EURO-PRO

Variable Speed Quad Blade Food Processor

OWNER'S MANUAL

Model FP86

120V., 60Hz., 800 Watts



EURO-PRO OPERATING LLC

Boston, MA, 02465

1 (800) 798-7398

www.euro-pro.com

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions before using the appliance. It is suggested that you keep these instructions in a safe place for future reference.
 2. Your voltage must correspond to the voltage printed on the bottom of the appliance.
 3. To protect against electrical shock, do not immerse the motor housing (base), cord, or plug in water or other liquid.
 4. Close supervision is necessary when the appliance is used by or near children.
 5. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
 6. Avoid touching moving parts at all times.
 7. **Do not** operate the appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to **EURO-PRO Operating LLC** for examination, repair, electrical or mechanical adjustment.
 8. The use of attachments including canning jars not recommended by the manufacturer may cause fire, electric shock or injury to persons.
 9. **Do not** use outdoors.
 10. **Do not** let cord hang over edge of table or counter or touch hot surfaces.
 11. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
 12. **Blades are sharp. Handle carefully.** When handling the chopper blade always hold it by the plastic hub.
 13. To reduce the risk of injury, **never** place cutting blades or discs on the base without first putting bowl properly in place.
 14. Be certain cover is securely locked in place before operating appliance.
 15. **Never** feed food by hand. Always use food pusher.
 16. **Do not** attempt to by-pass the cover interlock mechanism.
 17. Always operate food processor with the cover in place.
- This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

Important Information

Congratulations! As the owner of a new **Variable Speed Quad Blade Food Processor**, you are about to use a very versatile and powerful kitchen appliance that will quickly become an indispensable item in your kitchen. **EURO-PRO** products are engineered to meet the highest quality standards and are designed to offer the ultimate in ease of operation and convenience.

Important Information

Please read all the following instructions carefully:

IMPORTANT

For your protection, the **Variable Speed Quad Blade Food Processor** has a double safety switch so that it cannot run unless the bowl with lid is locked in place. **Do not** attempt to by-pass the safety interlock mechanism.

IMPORTANT NOTICE

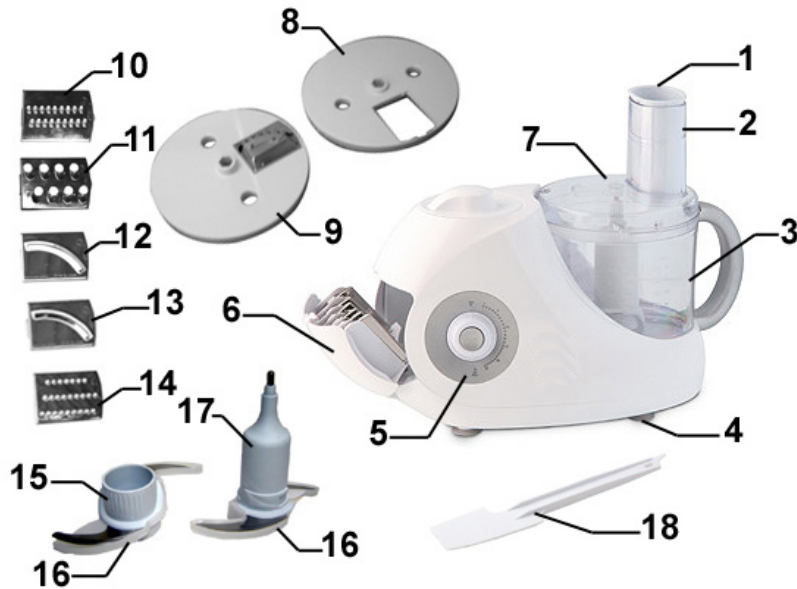
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not**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

CAUTION

Carefully remove the protective blade guards from blades before using in the food processor.

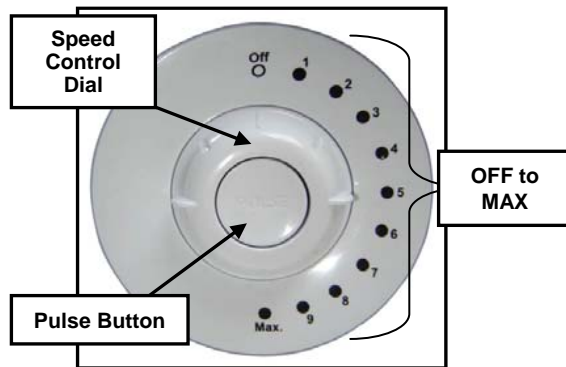
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

GETTING TO KNOW YOUR VARIABLE SPEED QUAD BLADE FOOD PROCESSOR



1. Food Pusher
2. Feeder Tube
3. Food Processor Bowl
4. Suction Feet
5. Speed and Pulse Control
6. Blade Storage Compartment
7. Food Processor Lid
8. Blade Holder
9. French Fry Blade Holder
10. Thin Shredding Blade
11. Thick Shredding Blade
12. Thin Slicing Blade
13. Thick Slicing Blade
14. Grating Blade
15. Upper Chopping Blade
16. Blade Covers (x2)
17. Lower Chopping Blade
18. Spatula

SPEED AND PULSE CONTROL



Technical Specification

Voltage: 120V., 60Hz.
 Power: 800 Watts
 Food Processor Capacity: 6 cups (1.5 L)

* Illustrations may differ from actual product.

Assembly Instructions

Before using your food processor for the first time, do the following:

1. Read all the instructions in this instruction manual.

2. Remove the unit from packaging.

Warning: BLADES ARE VERY SHARP! Take extra care when removing the protective blade covers to prevent injuries.

Important Note: Always replace the protective blade covers onto the blades when the blades are not in use.

3. Wash the unit and attachments according to the "Maintenance & Cleaning" section. **DO NOT IMMERSER MAIN UNIT IN WATER.**
4. Once the unit has been thoroughly cleaned, it is ready for assembly and use.

Assembling the Food Processor

The food processor can be used either with both the upper and lower chopping blades or just the lower chopping blade. The food processor can also use either of the blade holders instead of the chopping blades.

Note: Before assembling the food processor, ensure that it is **NOT** plugged into an electrical outlet.

Assembling Both Chopping Blades

- Place the food processor bowl securely on the main body. (Fig. 1)

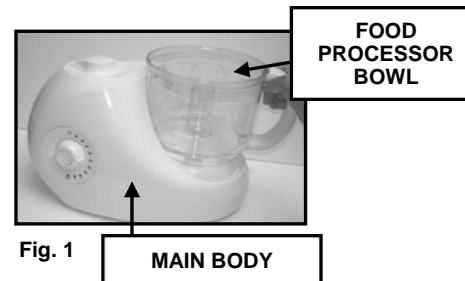


Fig. 1

- Once the food processor bowl is securely in place, remove the protective blade covers and carefully assemble the upper and lower chopping blades. (Fig. 2 & 3)

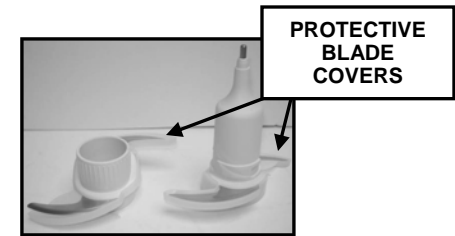


Fig. 2

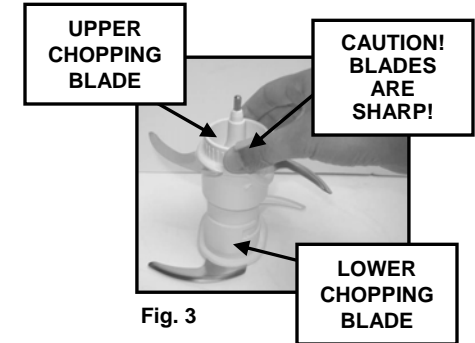


Fig. 3

- After having assembled the chopping blades, carefully place the chopping blade assembly onto the shaft of the food processor bowl. (Fig. 4) Ensure that the blades are securely in place before continuing.

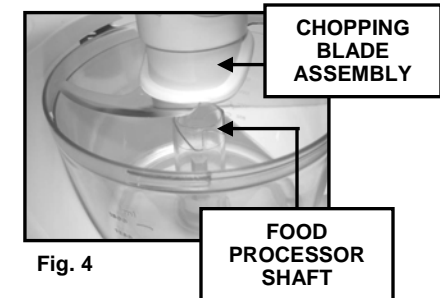


Fig. 4

Assembly Instructions

Using the Lower Chopping Blade Only

- Place the food processor bowl securely on the main body. (Fig. 1)
- Once the food processor bowl is securely in place, remove the protective blade cover from the lower chopping blade and carefully place the lower chopping blade onto the shaft of the food processor bowl. (Fig. 4)

Assembling the French Fry Blade Holder

- Place the food processor bowl securely on the main body. (Fig. 1)
- Once the food processor bowl is securely in place, insert the french fry blade holder into the shaft of the food processor. (Fig. 5) Ensure that the blade holder is securely in place before continuing.

Important Note: The french fry blade cannot be removed. If wanting to use a different blade refer to the following section.

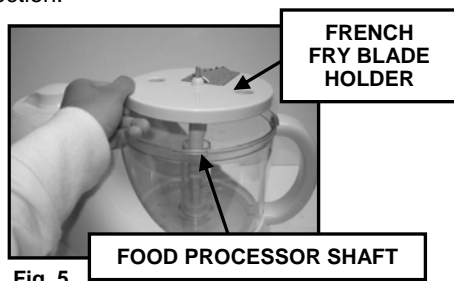


Fig. 5

Using the Blade Holder

- Place the food processor bowl securely on the main body. (Fig. 1)
- Select the desired blade. There are five (5) different blades to choose from:
 - Thin Shredding Blade
 - Thick Shredding Blade
 - Thin Slicing Blade
 - Thick Slicing Blade
 - Grating Blade
- To attach the blade to the blade holder, take the blade holder in one hand and insert the blade tab first into the opening. (Fig. 6)

Caution: Handle blade carefully to avoid cuts and injuries.

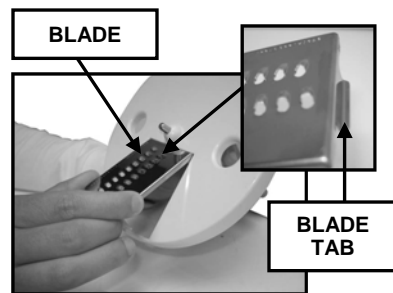


Fig. 6

- Once in place, use thumb to press on the base of the blade to snap it into place. (Fig. 7) Ensure that the blade holder is securely in place before continuing.

Caution: Handle blade carefully to avoid cuts and injuries.

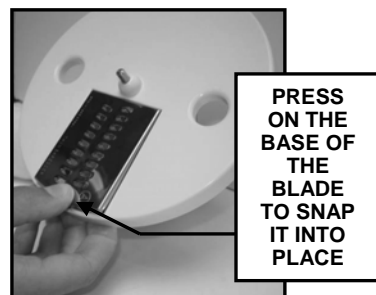


Fig. 7

- To remove the blade from the blade holder, push the blade from the back of the blade holder. (Fig. 8)

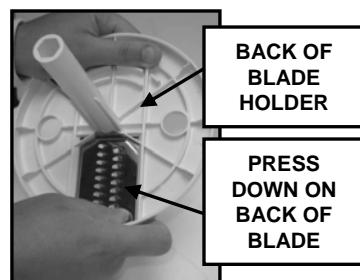


Fig. 8

Operating Instructions

Speed Control Dial

The speed control dial has the following speed settings:

- Off:** Turn the speed control dial to "Off" in order to stop the food processor from operating.
- 1 to 9:** Speed levels may be increased from 1 to 9. The speed can be adjusted while the food processor is in use.
- Max:** Highest level of speed that the food processor can operate at.
- PULSE:** Use of the "PULSE" button allows greater control over the texture of the food being processed. Use "PULSE" when the unit is in the "Off" position.

Caution: The "PULSE" function is only intended to be used for short periods of time. Damage to the unit may occur if not used properly.

Operating the Food Processor

Once having assembled the food processor according to the "Assembly Instructions" the unit is now ready for use.

- Place the lid on top of the food processor bowl. Once in place twist it to the left so that it is locked securely. (Fig. 9)

Note: Until the lid is securely in place, ensure that the unit is NOT plugged into an electrical outlet.

TWIST THE LID TO THE LEFT TO LOCK INTO PLACE



Fig. 9

- Plug in the processor and turn the speed control dial to the desired speed level. If the processor does not come on check that the lid are correctly fitted and locked into place.

Important Note: The unit will NOT operate without the lid locked into place.

- Use the food pusher when putting food into the feeder tube. (Fig. 10) **For safety reasons it is always better to use the food pusher, and to NEVER feed food by hand.**

Caution: DO NOT operate the unit for intervals longer than 20 seconds. If longer chopping or mixing is required, run for 20 seconds, allow motor to stop and run again for another 20 seconds.

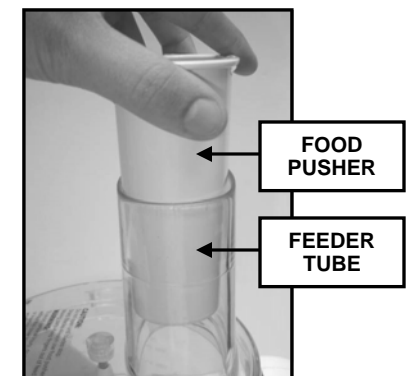


Fig. 10

- When finished using the food processor, turn the speed control dial to the "Off" position and unplug it from the electrical outlet.

Processing Examples

Processing Examples with the Upper and Lower Chopping Blades

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require.







PRODUCT	QUANTITY	RECOMMENDED SPEED	OPERATION TIMES (used in 10 - 20 second intervals)
MEAT*	24.5 oz / 700 gr.	MAX	15 - 30 SECONDS
ONIONS	24.5 oz / 700 gr.	5 - 6	15 - 30 SECONDS
NUTS	21 oz / 600 gr.	8-MAX	15 - 30 SECONDS
FISH*	24.5 oz / 700 gr.	1 - 8	15 - 30 SECONDS
CHEESE	24.5 oz / 700 gr.	4 - 8	15 - 30 SECONDS
LIQUIDS (SOUPS)	24.5 oz / 700 gr.	1 - 8	10 - 20 SECONDS
CARROTS	24.5 oz / 700 gr.	6 - 8	30 SECONDS
BREAD	4 SLICES	6 - 8	15 - 30 SECONDS
APPLES	24.5 oz / 700 gr.	8 - MAX	15 - 30 SECONDS
PARSLEY	MAX 4 BUNDLES	MAX	15 - 30 SECONDS

Hints & Tips for Chopping Blades

- Use both chopping blades for meats, fish, vegetables, cheese, etc. and have the speed level set to "Max".
- For finer chopping, increase the length of time you process. **DO NOT exceed processing times of more than 20 seconds per processing interval.**
- For coarser chopping, use the "PULSE" button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the feeder tube. When chopping hard foods (e.g. meat, cheese) cut into 1-inch (2.4 cm) cubes.

Processing Examples for Blades

Recommended speed for processing with chopping blades is High.

					
Thin Shredding (carrots, potatoes, cucumbers, cabbage, soft cheeses)	Thick Shredding (Lettuce, carrots, onions, soft cheeses)	Thick Slicing (Cabbage, carrots, onions)	Thin Slicing (Carrots, cucumbers, raw potatoes, lettuce)	Grating (Hard Cheeses)	French Fry (Potatoes)

Hints & Tips for Blades

- For shredding, place food horizontally into the feeder tube.
- For slicing, place the food vertically.
- If grating potatoes or apples, add 1 tsp of lemon juice to prevent them from turning black. Potatoes can be sliced using the thin slicing blade for chips or use the large french fry blade if making french fries.

Maintenance & Cleaning Instructions

Cleaning and Maintenance

Caution: Make sure that the unit is unplugged from the power source and the speed control dial is in the "OFF" position before inserting or removing attachments.

- **Never** immerse the unit, cord or plug in water or any other liquid.
- Clean the main unit with a damp cloth only.
- **Use extreme caution when cleaning the chopping blade as the blades are very sharp.**
- All other parts can be cleaned in warm sudsy water using regular dishwashing liquid.
- If food has spilled over on to the main unit, use the pointy end of the spatula to clean the cracks and crevices of the base under the food processor bowl.
- The lid and protective blade guards may be washed in lukewarm water and a mild dishwashing liquid. **DO NOT place these in the dishwasher.**

Using the Storage Compartment

The food processor comes with a blade storage compartment.

1. Press down and pull back on the locking latch of the storage compartment. (Fig. 11)

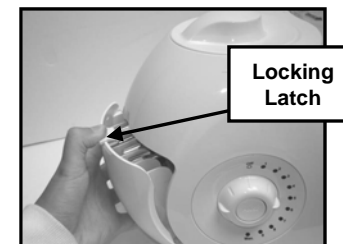


Fig. 11

2. Each blade is assigned a letter (A through E) and has a slot corresponding to that letter. Store each blade in the corresponding slot.



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

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

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions. **RETURN TO:**

EURO-PRO OPERATING LLC, 4400 Bois Franc, St. Laurent, Qc, H4S 1A7

FP86

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Prov.

Postal Code

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>