

FOODPROCESSOR

SAFETY INFORMATION	3
PARTS INCLUDED	4
GETTING STARTED	5
CONTROLS	6
FUNCTIONS	7
CARE AND CLEANING	8
TROUBLESHOOTING.....	9
LIMITED WARRANTY	11
CONSUMER SUPPORT	12

OWNER'S MANUAL

OPG8P0AASSPSS

ENGLISH

Write the model and serial numbers here:

Model # _____

Serial # _____

Find these numbers on a label
on the back of the unit.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

WARNING THE CUTTING TOOLS HAVE VERY SHARP EDGES.

IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

Getting Ready

1. Read all instructions.
2. Blade and discs are sharp. Handle them carefully.
3. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
4. Do not use outdoors.
5. Do not let cord hang over edge of table or counter.
6. Do not let cord contact hot surface, including the stove.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact OnPoint Warranty at the website listed in the Contact Us section for information on examination, repair, or adjustment.

Operation

1. Keep hands as well as spatulas and other utensils away from moving blade or discs while processing food to reduce the risk of severe personal injury or damage to food processor. A plastic scraper may be used, but only when the food processor motor is stopped.
2. Avoid coming into contact with moving parts. Never push food down by hand when slicing or shredding. Always use pusher.
3. Make sure motor has completely stopped before removing cover. (If machine does not stop within 4 seconds after you remove the bowl cover assembly, call 1.866.907.6718 for assistance. Do not use the machine.)
4. Never store any blade or disc on motor shaft. To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place and the processor is in use. Store blades and discs as you would sharp knives, out of reach of children.
5. Be sure cover and feed tube are securely locked in place before operating food processor.
6. Never try to override or tamper with cover interlock mechanism.
7. Do not fill the bowl above the marked maximum fill line (or rated capacity) to avoid risk of injury due to damage to the cover or bowl."

Cleaning

- To protect against risk of electrical shock, do not put base into water or other liquids.

General

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
2. Do not operate this, or any other motor-driven appliance, while

under the influence of alcohol or other substances that affect your reaction time or perception.

3. This food processor is for household use only. Use it only for food preparation as described in the accompanying recipe and instruction book. Do not use this appliance for anything but its intended use.
4. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or personal injury, or damage to your food processor.
5. To avoid possible malfunction of work bowl switch, never store processor with cover assembly in locked position.
6. Maximum rating of 550 watts is based on chopping blade on food processor bowl as a food chopper draws greatest power. Other recommended attachments may draw significantly less power.
7. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

Care and Cleaning

- Like all powerful electrical appliances a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.
- Handle and store metal blade and discs carefully. Their cutting edges are very sharp.
- Never put blade or discs on the motor shaft until the work bowl is locked in place.
- Always be sure that the blade or disc is down on the motor shaft as far as it will go.
- Always insert the metal blade in the work bowl before putting ingredients in bowl.
- When slicing or shredding food, always use the pusher. Never put your fingers or spatula in the feed tube.
- Always wait for the blade or disc to stop spinning before you remove the pusher assembly or cover from the work bowl.
- Always unplug the unit before removing food, cleaning or putting on or taking off parts.
- Always remove work bowl from base of machine before you remove the chopping/mixing/dough blade.
- Be careful to prevent the chopping blade from falling out of the work bowl when emptying the bowl. Remove it before tilting the work bowl.

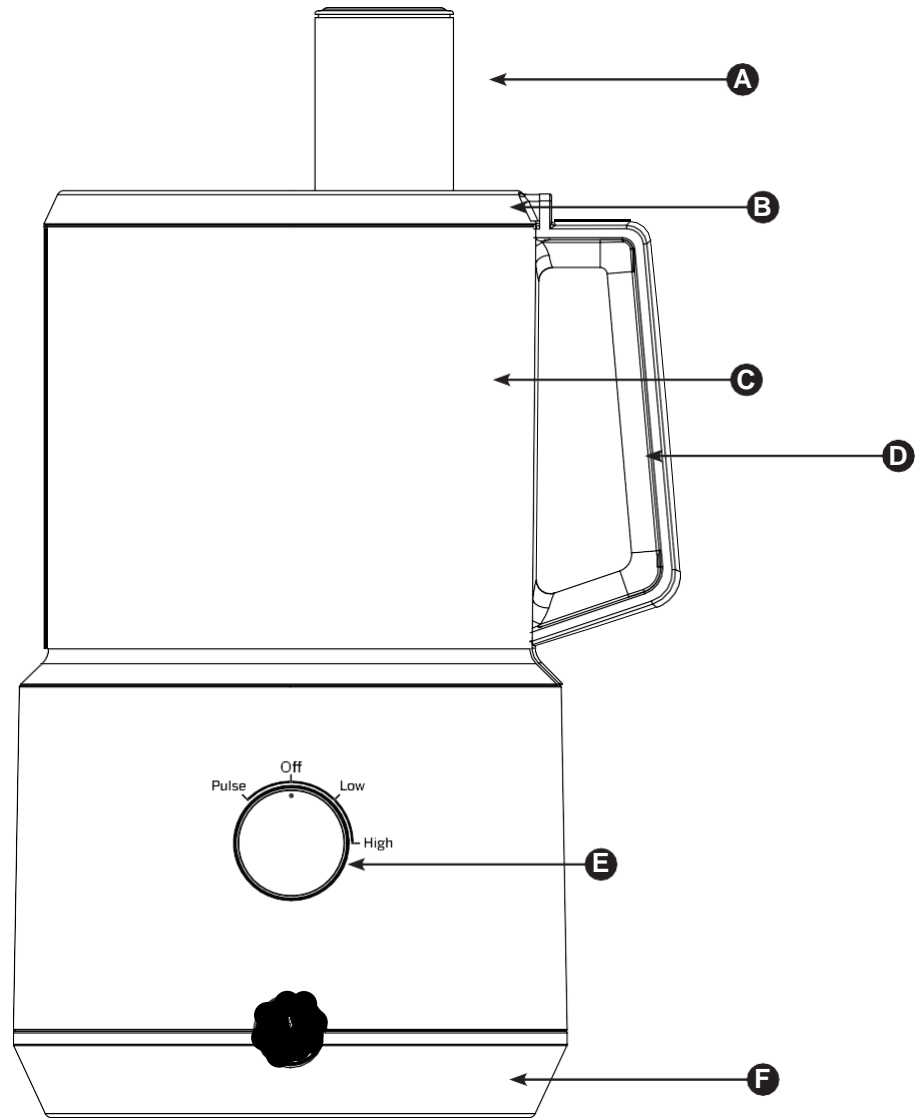
NOTICE: This appliance has a plastic case, it has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way.

WARNING  **RISK OF FIRE OR ELECTRIC SHOCK**

- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK).
- Do not attempt to repair or replace any part of your food processor unless it is specifically recommended in this manual. All other servicing should be performed by authorized service personnel.

READ AND SAVE THESE INSTRUCTIONS

Parts Included



- A** Chute Plunger
- B** Lid
- C** Processing Chamber

- D** Handle
- E** Control Knob
- F** Base

Getting Started

Before First Use

Before using your food processor for the first time, wash the work bowl, work bowl cover, pusher, blade and discs in warm, soapy water.

1. Place the food processor base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.
2. With the bowl on the base, use the handle to turn the work bowl clockwise to lock it onto the housing base.

Chopping / Mixing / Dough Blade

1. Place the work bowl on top, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Carefully lift and place the blade over the work bowl accessory adapter. Blade should rest on the bottom of the work bowl.
3. Plug in the housing base.
4. Add desired ingredients to work bowl.
5. Place work bowl cover on work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
6. Align pusher with the feed tube opening on the work bowl cover and slide down to the bottom.
7. You are now ready to operate the machine.

Slicing and Reversible Shredding Discs

1. Place the work bowl on top of the base, with the work bowl handle just to the right of center. Turn the work bowl clockwise to lock it onto the housing base.
2. Choose desired disc.
3. Insert stem adapter.
4. Carefully place disc over stem adapter, with the side being used facing up.
5. Place work bowl cover onto work bowl, with the feed tube just to the right of center. Turn clockwise to lock onto work bowl.
6. Align pusher with the feed tube opening on the work bowl cover and slide down to the bottom.
7. Plug in the housing base.
8. You are now ready to operate the machine.

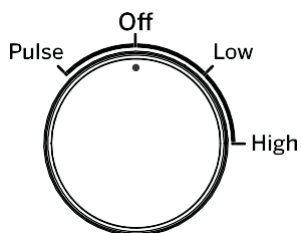
Recipe: Honey with Almond

- 400g honey (direct from fridge)
- 300g almond
- 15 sec (high speed)

Recommended Maximum Work Bowl Capacity

Food	Capacity
Sliced or shredded fruit, vegetable or cheese	10 cups
Chopped fruit, vegetable or cheese	4 cups
Pureed fruit of vegetable	3 cups cooked: 1 ½ cups pureed
&KRSSHG RU SXUHHG PHDW, ¿VK RU VHDIRRG	1 ½ pounds
Thin liquid (e.g. dressings, soups, etc)	7 cups
Cake batter	8 inch cheesecake batter; 1 box (15.25 oz) cake mix
Cookie dough	2 ½ dozen (based on average chocolate chip cookie recipe)
White bread/pizza dough	2.5 cups (all-purpose or bread flour)
Nuts or nut butter	3 cups

Controls



High and Low Buttons

The High and Low controls are buttons that allow the machine to run until Off is selected.

1. Properly assemble and engage the machine.
2. Add ingredients to the work bowl, either through the feed tube or directly into the bowl.
3. Turn knob to the High or Low setting.
4. Turn the knob to the upright Off position when finished to turn the machine off.

Pulse Button

The Pulse is a setting that allows the machine to run only while it is being engaged. This capability provides more accurate control of the duration and frequency of processing. Unless otherwise specified, a pulse should be about one second. With the machine properly assembled and engaged, and ingredients in the work bowl, turn the knob to the Pulse setting repeatedly as needed.

Functions

Using the Chopping/Mixing/Dough Blade

Chopping

- For raw ingredients: Peel, core and/or remove seeds and pits. Food should be cut into even, ½- to 1-inch pieces. Foods cut into same size pieces produce the most even results.
- Pulse food in 1-second increments to chop. For the finest chop press High or Low to run the machine continuously.
Watch ingredients closely to achieve desired consistency and scrape the work bowl as necessary.
Low speed is recommended for making doughs and batters. High speed is recommended for most other chopping, processing and slicing/shredding tasks.

Puréeing

- To purée fresh fruits or cooked fruits/vegetables: Ingredients should be cut into 1-inch pieces; a smooth purée is best achieved when all the pieces are equal in size. Pulse to initially chop and then process High or Low until food is puréed; scrape the work bowl as necessary. Do not use this method to purée cooked white potatoes as the mixture can become too gummy to process.
- To purée solids for a soup or sauce: Strain the solids from the liquid and process the solids alone. Add cooking liquid and process as needed.

Using the Reversible Shredding/Slicing Discs

- The slicing disc makes whole slices. It slices fruits and vegetables, cooked meat and semifrozen raw meat. The shredding disc shreds most firm and hard cheeses. It may also shred vegetables like potatoes, carrots and zucchini.
- Always pack food in the feed tube evenly for slicing and shredding. The food will dictate the amount of pressure: Use light pressure for soft foods, medium pressure for medium foods and firm pressure for harder foods. Always process with even pressure.
- For round fruits or vegetables: Remove a thick slice on the bottom of the food so that it sits upright in the feed tube. If food does not fit in the feed tube, cut half or a quarter to fit. Process with even pressure.
- For small ingredients like mushrooms, radishes or strawberries: Trim the ends so the food sits upright in the feed tube.
- When slicing or shredding cheese, be sure that the cheese is well chilled.
- To shred leafy vegetables like lettuce or spinach: Roll leaves together and stand them up in feed tube. Process with even pressure.

NOTE: Always use the pusher when slicing or shredding. Never put your hands in the feed tube while unit is running.

Care and Cleaning

- Keep the blade and discs out of the reach of children.
- All parts except the housing base are dishwasher safe, and we recommend washing them in the dishwasher on the top rack only. Due to intense water heat, washing the work bowl, cover and accessories on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning. Insert the work bowl and pusher upside down for drainage. Remember to unload the dishwasher carefully wherever you have placed sharp blades and discs.
- To simplify cleaning, rinse the work bowl, cover, pusher and blade or disc immediately after use so food won't dry on them. Be sure to position the pusher upside down for drainage. If food lodges in the pusher, remove it by running water through it, or use a bottle brush. Be sure to rinse out the underside of the removeable stem to prevent any food lodging there.
- If you wash the blade and discs by hand, do it carefully. Avoid leaving them in soapy water where they may disappear from sight. To clean the metal blade, fill the work bowl with soapy water, hold the blade by its plastic center and move it rapidly up and down on the center shaft of the bowl. Use of a spray attachment is also effective. If necessary, use a brush.
- The work bowl is made of SAN plastic. It should not be placed in a microwave oven.
- The housing base may be wiped clean with a soapy, nonabrasive material. Be sure to dry it thoroughly.
- If the feet leave spots on the counter, spray them with a spot remover and wipe with a damp sponge.
- If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder.

IMPORTANT: Never store any blade or disc on the motor shaft. No blade or disc should be placed on the shaft except when the processor is about to be used.

MAINTENANCE: Any other servicing should be performed by an authorized service representative.

CAUTION FOR YOUR SAFETY

- Like all powerful electrical appliances a food processor should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.
- Handle and store metal blade and discs carefully. Their cutting edges are very sharp.
- Never put blade or discs on the motor shaft until the work bowl is locked in place.
- Always be sure that the blade or disc is down on the motor shaft as far as it will go.
- Always insert the metal blade in the work bowl before putting ingredients in bowl.
- When slicing or shredding food, always use the pusher. Never put your fingers or spatula into the feed tube.
- Always wait for the blade or disc to stop spinning before you remove the pusher assembly or cover from the work bowl.
- Always unplug the unit before removing food, cleaning or putting on or taking off parts.
- Always remove work bowl from base of machine before you remove the chopping/mixing/dough blade.
- Be careful to prevent the chopping blade from falling out of the work bowl when emptying the bowl. Remove it before tilting the work bowl.

Troubleshooting

Technical Data

The motor in your food processor operates on a standard line operating current. The appropriate voltage and frequency for your machine are shown on a label on the bottom of the base. An automatic, temperature-controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor runs for an exceptionally long time when chopping, mixing or kneading a thick or heavy mixture in successive batches, the motor may overheat. If this happens, the processor

will stop. Turn it off and wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour. Safety switches prevent the machine from operating when the work bowl or the cover is not locked into position. The motor stops within seconds when the motor is turned off; and when the pusher assembly is removed, a fast-stop circuit also enables the motor to stop within seconds.

Troubleshooting

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Solution
Food Processing	
The food is unevenly processed.	The ingredients should be cut evenly into ½- to 1-inch pieces before processing. Process in batches to avoid overloading.
Slices are uneven or slanted.	Place evenly cut food, cut side down, into the feed tube. Apply even pressure on the pusher.
Food falls over in feed tube.	Feed tube should be packed full for best results.
Some food remains on top of the disc.	It is normal for small pieces to remain; cut remaining bits by hand and add to processed ingredients.
Cheese is not shredding well.	Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella must be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
Dough Kneading	
Motor slows down	Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
	Dough may be too wet (see number 8). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time, until the motor speeds up. Process until dough cleans the sides of the work bowl.
Blade does not incorporate ingredients.	Always start the food processor before adding liquid. Add liquid in a slow, steady stream, or through the drizzle hole in the pusher, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the work bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto dough as it passes under feed tube opening; do not pour liquid directly onto bottom of the work bowl.
Blade rises in work bowl.	Excessively sticky dough can cause blade to rise. Carefully reinsert blade and immediately add 2 tablespoons of flour through the feed tube while the machine is running.
Dough doesn't clean inside of the work bowl.	Amount of dough may exceed maximum capacity of your food processor. Remove half and process in two batches.
	Dough may be too dry.
	Dough may be too wet.
Nub of dough forms on top of blade and does not become uniformly kneaded.	Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the work bowl.
Dough feels tough after kneading.	Divide dough into 2 or 3 pieces and redistribute evenly in bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry.	While machine is running, add water, 1 tablespoon at a time, until dough cleans the inside of the bowl.
Dough is too wet.	While machine is running, add flour, 1 tablespoon at a time, until dough cleans the inside of the bowl.
Technical	
The motor does not start.	There is a safety interlock to prevent the motor from starting if it is not properly assembled. Make sure the work bowl and work bowl cover are securely locked into position.
	If the motor still will not start, check the power cord and outlet.
The food processor shuts off during operation.	The cover may have become unlocked; check to make sure it is securely in position.
	A safety protector in the motor prevents the motor from overheating, which is caused by excessive strain. Press the Off control button and wait 20 to 30 minutes to allow the food processor to cool off before resuming.
The motor slowed down during operation.	This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder. Simply reposition the food in the feed tube and try again.
	The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.
The food processor vibrated/moved around the countertop during processing.	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.
	This is normal as some heavier loads (e.g., slicing/shredding cheese) may require the motor to work harder.

Small Appliances Limited Warranty

LIMITED WARRANTY

OnPoint Warranty

Please have your serial number and your model number available when requesting service:

<https://www.onpointwarranty.com/small-appliances-cx-portal>

For the Period of:	We Cover
One Year From the date of the original purchase	If the food processor fails due to a defect in materials or workmanship, during the limited one-year warranty , We will either repair your product, replace your product with a new or remanufactured product, or refund the purchase price of the product at Our sole discretion.

What We Will Not Cover:

- Service trips to your home.
- Improper installation, delivery or maintenance.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Replacement of house fuses or resetting of circuit breakers.
- Damage caused after delivery.
- Damage to the product caused by accident, fire, floods or acts of God.
- Incidental or consequential damage caused by possible defects with this appliance.
- Labor and other charges to install and/or remove the product

EXCLUSION OF IMPLIED WARRANTIES

Your sole and exclusive remedies are product exchange or refund as provided in this Limited Warranty. Any implied warranties, including the implied warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law.

For US Customers: This limited warranty is extended to the original purchaser for products purchased for home use within the USA. In Alaska and Hawaii, the limited warranty does not include the costs of shipping units. Some states do not allow the exclusion or limitation of incidental or consequential damages. This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: OnPoint Warranty Solutions LLC
Louisville, KY 40223**

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

