



5KFC0516



KitchenAid







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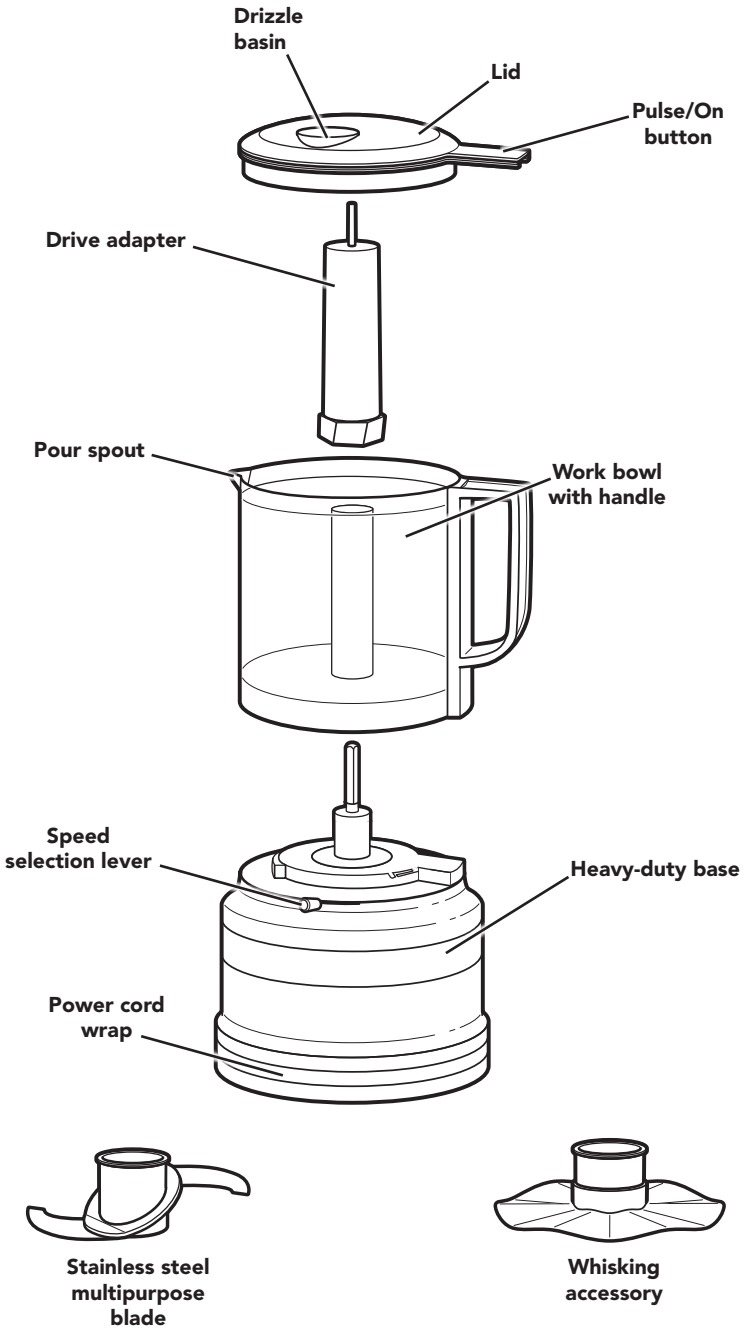
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PARTS AND FEATURES

PARTS AND ACCESSORIES





FOOD CHOPPER SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

 DANGER

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

 WARNING

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

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

IMPORTANT SAFEGUARDS

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

1. Read all instructions. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock, do not put appliance in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



FOOD CHOPPER SAFETY

4. Europe Only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
5. Europe Only: Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
6. Children should be supervised to insure they do not play with the appliance.
7. Turn the appliance OFF, then unplug from 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.
8. Avoid contacting moving parts.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair or adjustment.
10. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
11. Do not use the Food Chopper outdoors.
12. Do not let cord hang over edge of table or counter.
13. Keep hands and other utensils away from the cutting blade while chopping food to reduce the risk of severe injury to person or damage to the unit. A scraper may be used but must be used only when the unit is not running.
14. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.





FOOD CHOPPER SAFETY

15. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
16. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
17. Be certain cover is securely locked in place before operating the Food Chopper.
18. Do not attempt to defeat the cover interlock mechanism.
19. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
20. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices or other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
21. Be careful if hot liquid is poured into the Food Chopper as it can be ejected out of the appliance due to a sudden steaming.


SAVE THESE INSTRUCTIONS



FOOD CHOPPER SAFETY

ELECTRICAL REQUIREMENTS

⚠ WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

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

Volts: 220-240 V

Hertz: 50-60 Hz

NOTE: If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

A short power supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

USING THE FOOD CHOPPER

WHISKING ACCESSORY RECOMMENDATIONS CHART



The whisking accessory can be used to incorporate air into foods such as eggs, egg whites, heavy cream, mayonnaise, etc. Use the drizzle basin and pour spout to easily make mayonnaise or dressings.

SUGGESTED FOOD	FOOD PREPARATION	AMOUNT	PROCESSING TIME	SETTING
EGGS AND EGG WHITES	Remove eggs from shells; separate yolks from whites as needed; use 1/8 tsp cream of tartar per egg.	Up to 420 mL (1.5 cups)	70 seconds	Speed 1
HEAVY CREAM	Add cream and desired flavours to work bowl.	Up to 240 mL (1 cup)	30 seconds	Speed 2
EMULSIONS (MAYONNAISE, AIOLI, SALAD DRESSING)	Add ingredients to work bowl; use the drizzle basin while mixing to add oils.	Up to 350 mL (1.5 cups)	70 seconds	Speed 2





USING THE FOOD CHOPPER

MULTIPURPOSE BLADE RECOMMENDATIONS CHART

Use the multipurpose blade to chop raw fruits, vegetables, or nuts and to mince parsley, chives, or garlic for easy preparation in your favourite recipes. Purée cooked fruit or vegetables to make baby food, or to use as bases for soups or sauces. You can also make bread crumbs or grind raw meat.



NOTE: For best results, larger food items should be cut to approximately 2.5 cm cubes before processing. This step also allows processing of more food at a single time.

IMPORTANT: Do not process coffee beans or hard spices such as nutmeg, which may damage the Food Chopper.

SUGGESTED FOOD	FOOD PREPARATION	AMOUNT	PROCESSING TIME	SETTING
RAW FRUITS AND VEGETABLES	Cut into 2.5 cm pieces	Up to 350 g (3 cups)	45 seconds	Speed 2
COOKED FRUITS AND VEGETABLES	Cut into 2.5 cm pieces	Up to 500 g (2.5 cups)	30 seconds	Speed 2
MEAT	Meat should be raw, and cut into 2.5 cm pieces for best processing results.	Up to 217 g (0.5 pounds) at one time	30 seconds	Speed 2
HERBS AND SPICES	Add herbs and spices as they are; no preparation needed.	Up to 250 g (4 cups)	25 seconds	Speed 2
BREAD, COOKIES, OR CRACKERS	Break bread, crackers, or cookies into pieces that fit into the bowl before processing.	Up to 400 g (4 cups)	20 seconds	Speed 2
NUTS	Add nuts as they are; no preparation needed 450 g (up to 3 cups).	Up to 400 g (2.5 cups)	30 seconds	Speed 2

TIP: For better consistency, or to achieve coarsely chopped results, use the Pulse operation.



USING THE FOOD CHOPPER

PREPARING THE FOOD CHOPPER FOR USE

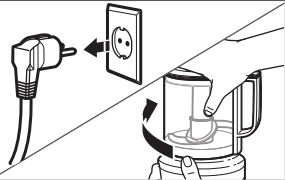
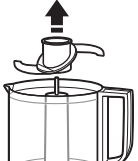
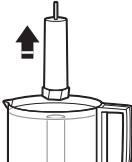

Before first use

Before using the Food Chopper for the first time, wash the work bowl, lid, whisk, and blade in hot, soapy water. Work bowl, lid, and blade may also be washed in the top rack of a dishwasher.

For convenient storage, always reassemble the Food Chopper after cleaning.

DISASSEMBLING THE FOOD CHOPPER

Follow these instructions to disassemble the Food Chopper for cleaning and when removing ingredients from the work bowl.

1		Be sure the Food Chopper is unplugged. Hold the lid as shown, and rotate it clockwise to unlock. Then, lift the lid off of the work bowl.
2		Pull the blade straight up to remove it from the work bowl.
3		Pull the drive adaptor straight up to remove it from the work bowl.
4		Hold the base steady with one hand, and use the other hand to rotate the work bowl clockwise to unlock and lift it off of the base.

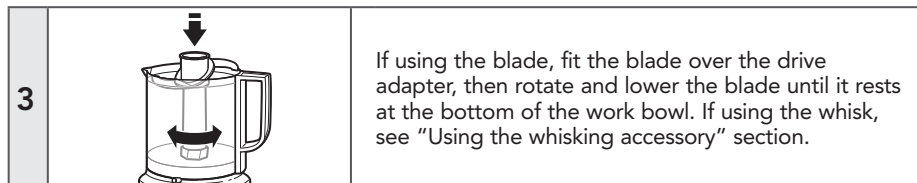
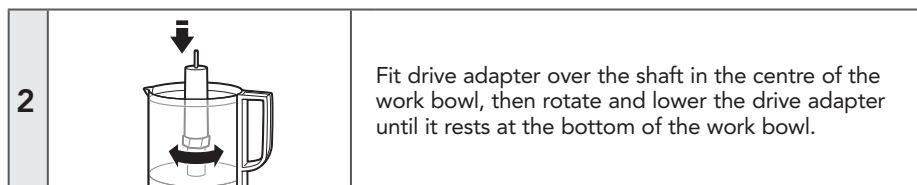
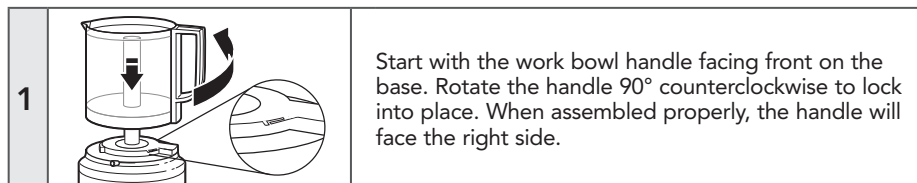




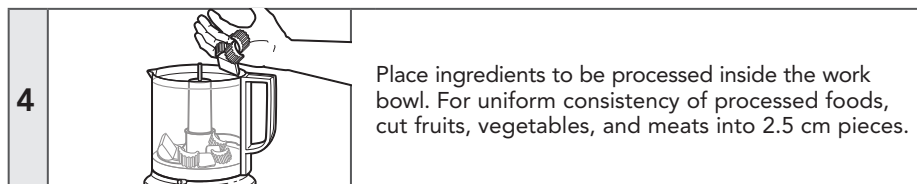
USING THE FOOD CHOPPER

ASSEMBLING AND RUNNING THE FOOD CHOPPER

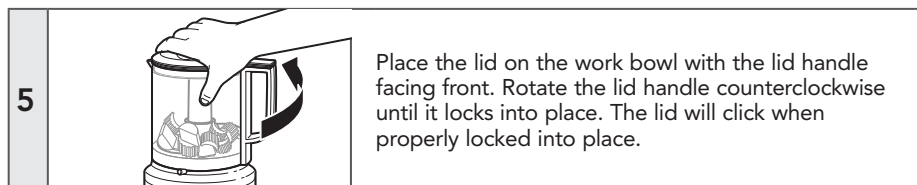
IMPORTANT: Be sure the Food Chopper is unplugged before assembling.



NOTE: Do not try to install more than one accessory at a time. The Food Chopper will operate with either the blade or the whisking accessory in place, not both.



IMPORTANT: Do not process coffee beans or hard spices such as nutmeg as they may damage the Food Chopper.

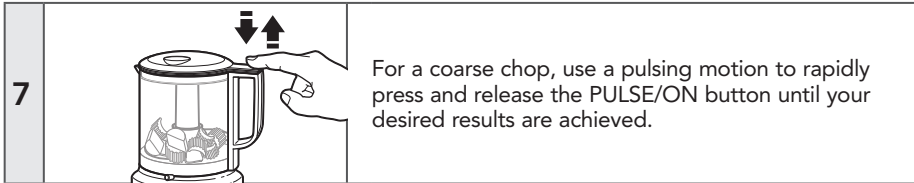
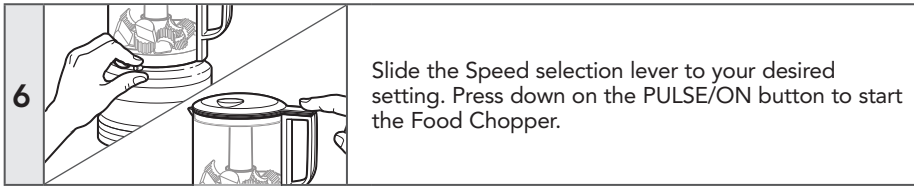


NOTE: The work bowl and lid must be locked into place for the Food Chopper to operate.

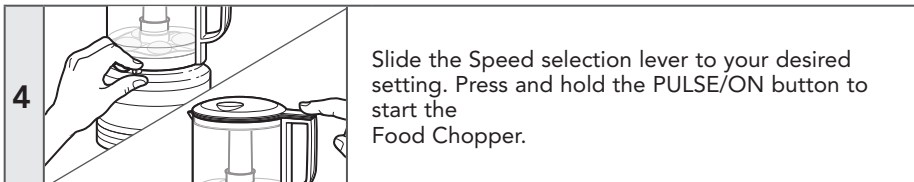
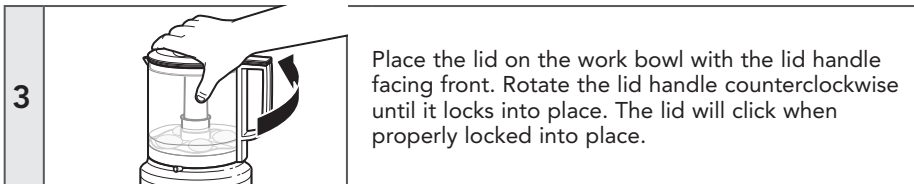
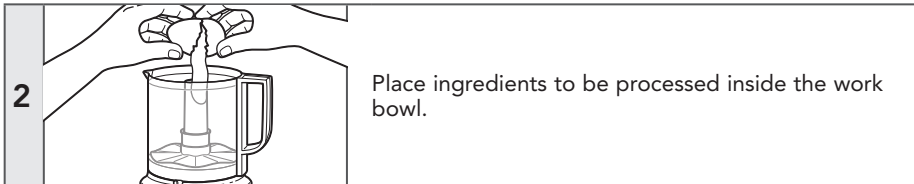
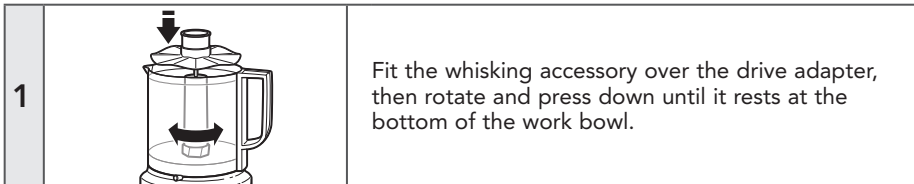




USING THE FOOD CHOPPER



USING THE WHISKING ACCESSORY

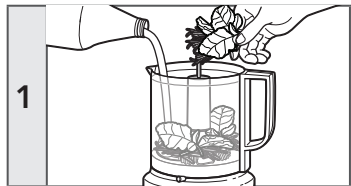


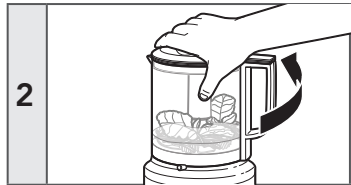


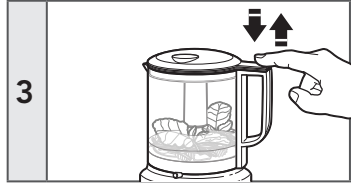
USING THE FOOD CHOPPER

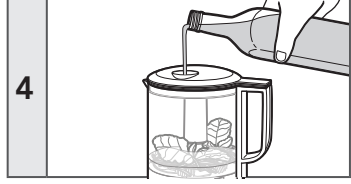
USING THE DRIZZLE BASIN AND POUR SPOUT


Use the drizzle basin to conveniently add liquid ingredients while processing dressings, mayonnaises, emulsions, sauces, and more. Use the pour spout for easier serving.

- 

1 Place ingredients to be processed inside the work bowl.
- 

2 Place the lid on the work bowl with the lid handle facing front. Rotate the lid handle counterclockwise until it locks into place. The lid will click when properly locked into place.
- 

3 Press rapidly up and down on the PULSE/ON button to get your ingredients moving in the work bowl.
- 

4 Slowly pour liquids, such as oil, into the drizzle basin. The liquid will be efficiently and thoroughly mixed into the ingredients as they spin inside the work bowl.
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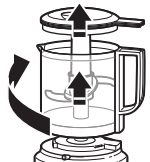
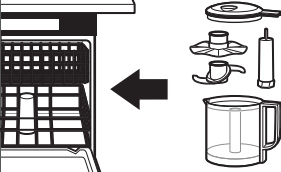
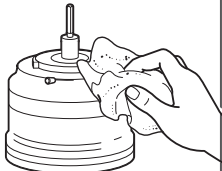
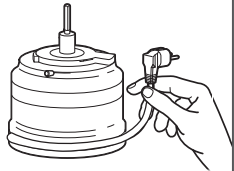
5 Once processing is complete, remove the lid and blade to use the pour spout.





CARE AND CLEANING

IMPORTANT: Be sure the Food Chopper is unplugged before taking off or putting on parts and before cleaning.

1		Remove the work bowl, lid, and accessories.
2		The work bowl, lid, whisking accessory, and blade can be washed in the top dishwasher rack; or, wash all parts in hot, soapy water. Rinse and dry.
3		Wipe the base clean with a damp cloth. Do not use abrasive cleaners. Do not immerse the base in water.
4		Wrap the cord counterclockwise around the base for easy storage.

NOTE: For convenient storage, always reassemble the Food Chopper after cleaning.

TROUBLESHOOTING

If your Food Chopper should malfunction or fail to operate, check the following:

1. Is the Food Chopper plugged in?
2. Make sure that the bowl and lid are properly aligned and locked into place.
3. Press the PULSE/ON button with a rapid up and down motion. Do not hold down continuously.
4. Unplug the Food Chopper, then plug it back into the outlet.
5. Is the fuse in the circuit to the Food Chopper in working order? If you have a circuit breaker box, be sure the circuit is closed.

If the problem is not due to one of the above items, see the "Warranty and service" section.

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





WARRANTY AND SERVICE

HOUSEHOLD KITCHENAID FOOD CHOPPER WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>Europe, Middle East and Africa :</p> <p>For Model 5KFC0516: Two years Full Warranty from date of purchase.</p>	<p>The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.</p>	<p>A. Repairs when Food Chopper is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</p>

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

CUSTOMER SERVICE

In U.K. and Ireland:

For any questions, or to find the nearest Authorised KitchenAid Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorised KitchenAid Service Centre.

General hotline number:  00800 3810 4026

In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

For more information, visit our website at:

www.KitchenAid.co.uk
www.KitchenAid.eu

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