



5KFP0919



KitchenAid







English	5
Deutsch	25
Français	45
Italiano	65
Nederlands	85
Español	105
Português	125
Ελληνικά	145
Svenska	165
Norsk	185
Suomi	205
Dansk	225
Íslenska	245
Русский	265
Polski	285
Český	305
Türkçe	325
العربية	345







TABLE OF CONTENTS

PARTS AND FEATURES.....6
 Parts and accessories.....6

FOOD PROCESSOR SAFETY7
 Important safeguards7
 Electrical requirements10
 Electrical equipment waste disposal10

USING THE FOOD PROCESSOR.....11
 Accessories selection guide11
 Before first use.....12
 Assembling the Food Processor.....12
 Installing the multipurpose blade or dough blade.....13
 Installing the reversible slicing/shredding disc or slicing disc.....14
 Operating the Food Processor.....15
 Using the 2-in-1 feed tube16
 Removing processed foods17

TIPS FOR GREAT RESULTS18
 Using the multipurpose blade18
 Using the reversible slicing/shredding disc or slicing disc19
 Using the dough blade20
 Helpful hints.....20
 Helpful hints.....21

CARE AND CLEANING21

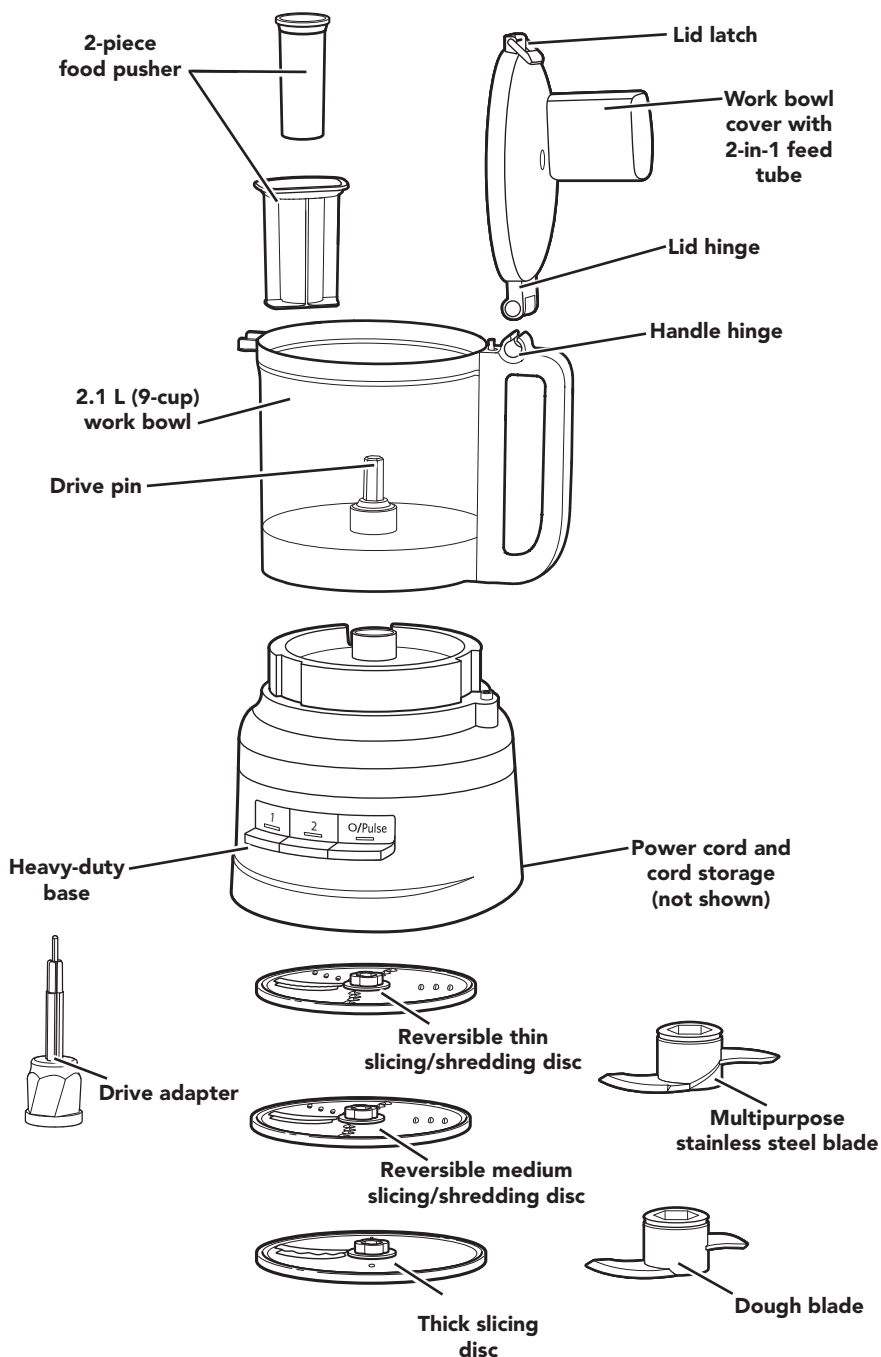
TROUBLESHOOTING.....22

WARRANTY AND SERVICE23



PARTS AND FEATURES

PARTS AND ACCESSORIES





FOOD PROCESSOR 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 Food Processor in water or other liquid.
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. European Union Only : This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.



FOOD PROCESSOR SAFETY

5. European Union 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. 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 have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure they do not play with the appliance.
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. 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.
11. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter.
14. Be careful if hot liquid is poured into the Food Processor as it can be ejected out of the appliance due





FOOD PROCESSOR SAFETY

- to sudden steaming.
15. 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.
 16. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the jar, and during cleaning.
 17. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
 18. Be certain cover is securely locked in place before operating appliance.
 19. Never feed food by hand. Always use the food pusher.
 20. Do not attempt to defeat the cover interlock mechanism.
 21. 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.
 22. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
 23. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices, or other working environments;
 - farmhouses;
 - by clients in hotels, motels, and other residential-type environments;
 - bed and breakfast-type environments.

SAVE THESE INSTRUCTIONS



FOOD PROCESSOR SAFETY

ELECTRICAL REQUIREMENTS


Voltage: 220-240 V

Frequency: 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.

ELECTRICAL EQUIPMENT WASTE DISPOSAL

Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.


Scrapping the product

- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health,

which could otherwise be caused by inappropriate waste handling of this product.



- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

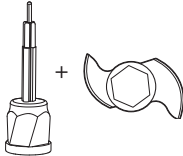
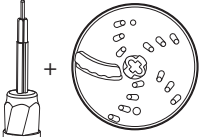
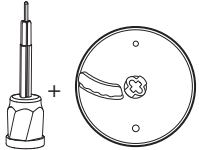
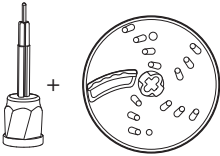
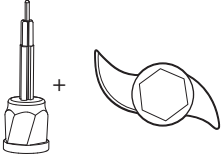
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service, or the shop where you purchased the product.





USING THE FOOD PROCESSOR

ACCESSORIES SELECTION GUIDE

ACTION	SETTING	FOOD	ACCESSORY
Chop	1 or O/Pulse	Cheese Chocolate Fruits Fresh herbs Nuts Tofu Vegetables	Multipurpose stainless steel blade 
Mince or Purée	2 or O/Pulse		
Mix	1	Pasta Sauce Pesto Salsa Sauces Batters Doughs	
Slice	1	Fruit (soft) Potatoes Tomatoes Vegetables (soft)	Reversible slicing/shredding disc (slicing side) OR slicing disc 
	2	Cheese Chocolate Fruits (hard) Vegetables (hard)	OR 
Shred (fine to medium)	1	Potatoes Vegetables (soft)	Reversible slicing/shredding disc (shredding side) 
	2	Cabbage Cheese Chocolate Fruits (hard) Vegetables (hard)	
Knead	O/Pulse or 2	Yeast dough	Dough blade 

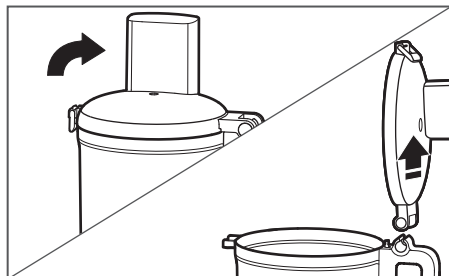




USING THE FOOD PROCESSOR

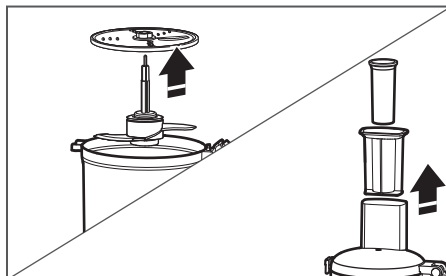
BEFORE FIRST USE

Before using your Food Processor for the first time, wash all parts and accessories either by hand or in the dishwasher (see the "Cleaning the Food Processor" section). Your Food Processor is designed so that all accessories may be stored inside the work bowl.



1

Lift up the lid latch to unlock the cover. Tilt the work bowl cover back and lift it straight up so that the lid hinge pulls out of the handle hinge.

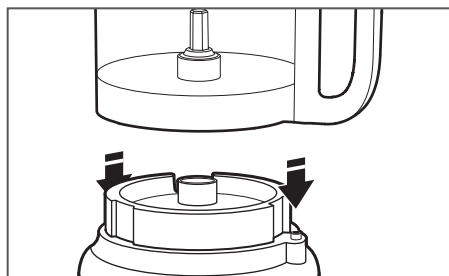


2

Remove all parts and accessories from the work bowl, and lift the food pusher out of the feed tube.

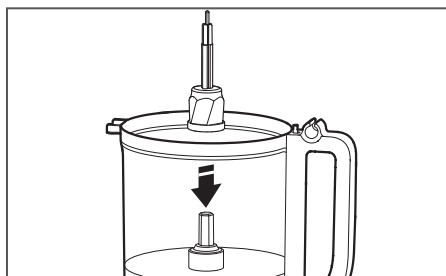
ASSEMBLING THE FOOD PROCESSOR

IMPORTANT: Place the Food Processor on a dry, level counter top with the controls facing forward. Do not plug in the Food Processor until it is completely assembled.



1

Place the work bowl on the base, aligning the handle with the raised button on the right side of the base. The bowl will click into place and should be flush against the base when properly aligned.



2

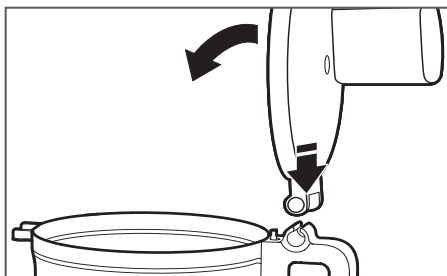
Place the drive adapter in the work bowl, lowering it onto the drive pin.



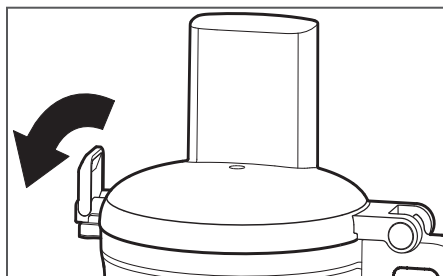


USING THE FOOD PROCESSOR

NOTE: For ease of assembly, install the desired blade or disc before attaching the work bowl cover.



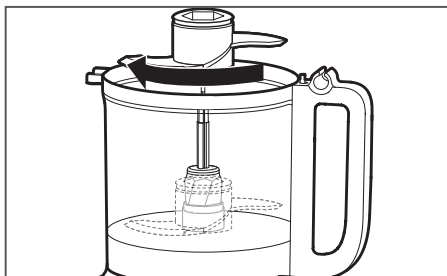
3 To attach the work bowl cover, hook the lid hinge into the handle hinge on the work bowl and close the cover.



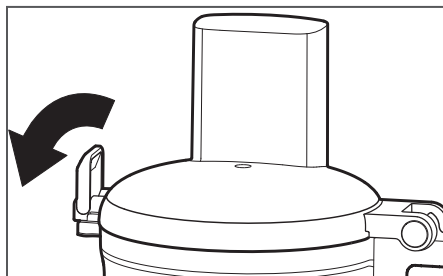
4 Once the work bowl cover is closed, push the lid hinge down into the locked position.

NOTE: Your Food Processor will not operate unless the work bowl cover is fully closed and the work bowl is properly seated on the base.

INSTALLING THE MULTIPURPOSE BLADE OR DOUGH BLADE



1 Place the blade on the drive adapter. Rotate the blade so it falls down to the base of the adapter.



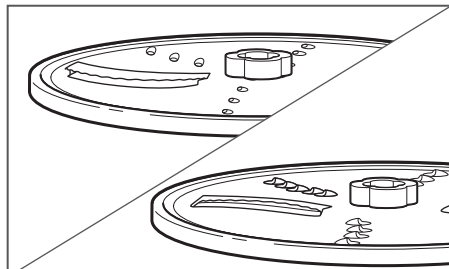
2 Install the work bowl cover, and be sure the lid latch is pushed down to the locked position.



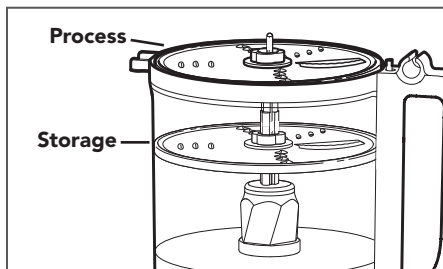


USING THE FOOD PROCESSOR

INSTALLING THE REVERSIBLE SLICING/SHREDDING DISC OR SLICING DISC

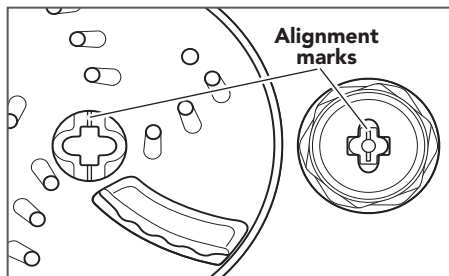


- To slice:** Turn the disc so that the raised slicing blade is facing up.
- 1 To shred:** Turn the disc so that the small, raised shredding blades are facing up.

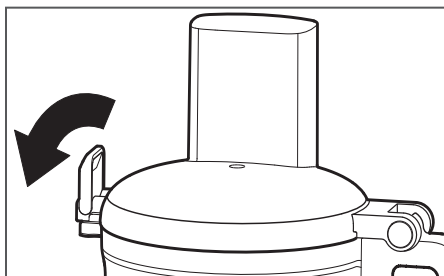


The disc can be placed in two different positions: level with the top of the bowl for processing, and lower, inside of the bowl for storage.

NOTE: While the disc will operate in the storage position, it will not perform as well. Make sure the disc is level with the top of the bowl for best performance.



- 2** Hold the disc by its center hub and lower it onto the drive adapter, aligning the mark on the center hub of the disc to the matching mark on the adapter. When properly placed, the disc should be level with the top of the bowl. If the disc falls to the storage position, lift it out, turn it 90°, and lower it again.



- 3** Install the work bowl cover, and be sure the lid latch is pushed down to the locked position.





USING THE FOOD PROCESSOR

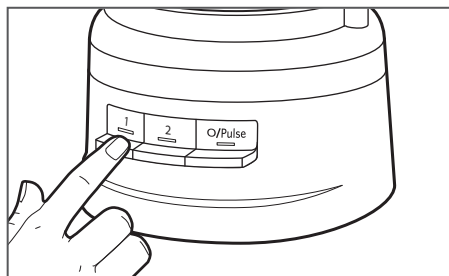
OPERATING THE FOOD PROCESSOR

⚠ WARNING

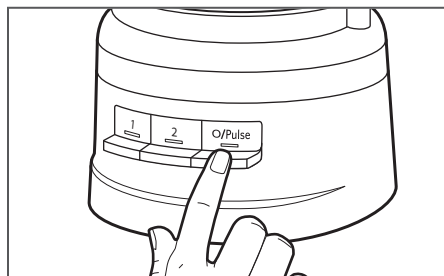


Rotating Blade Hazard
Always use food pusher.
Keep fingers out of openings.
Keep away from children.
Failure to do so can result in amputation or cuts.

Before operating the Food Processor, be sure the work bowl, blades, and work bowl cover are properly assembled on the base (see the "Assembling the Food Processor" section).



1 To turn on, press 1 or 2. The Food Processor will run continuously and the indicator light will glow.
 To turn off, press 1 or 2 again, or press O/Pulse.

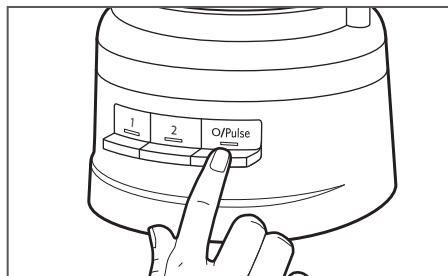


2 **To use the Pulse function:**
 Press O/Pulse for short bursts, or press and hold for longer bursts. The Pulse function runs at high speed only. The Food Processor will turn off when the O/Pulse button is released.

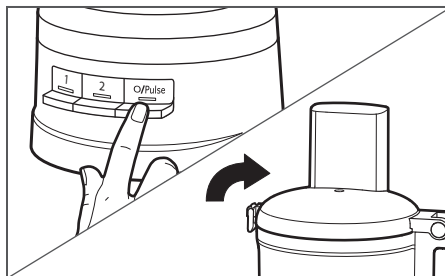




USING THE FOOD PROCESSOR



- 3** When finished, press O/Pulse. The indicator light will go out and the blade or disc will slow to a stop.



- 4** Wait until the blade or disc comes to a complete stop before removing the work bowl cover. Be sure to turn off the Food Processor before removing the work bowl cover, or before unplugging the Food Processor.

USING THE 2-IN-1 FEED TUBE

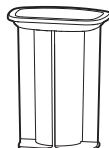
The 2-in-1 feed tube features a 2-piece food pusher. To slice or shred small items, insert the 2-piece food pusher into the feed tube.

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

To slowly drizzle oil into ingredients, just fill the small pusher with the desired amount of oil. A small hole in the bottom of the pusher will drizzle the oil at a constant rate.



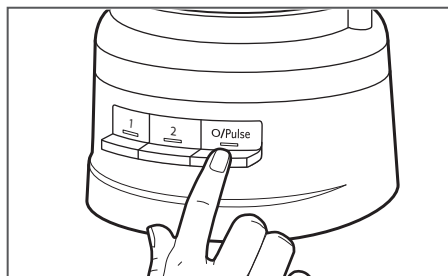
**2-piece
food
pusher**



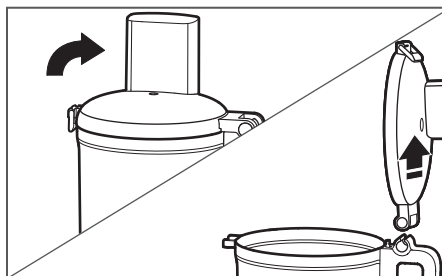


USING THE FOOD PROCESSOR

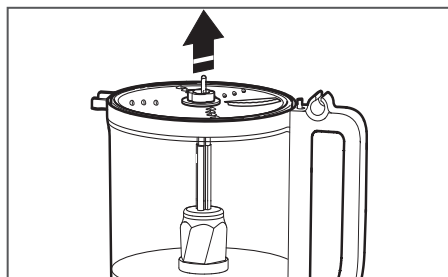
REMOVING PROCESSED FOODS



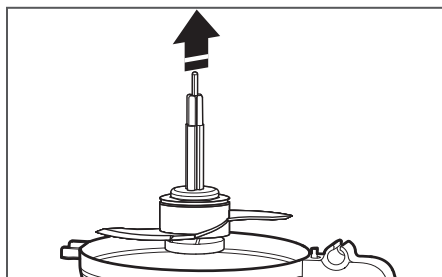
1 Turn the Food Processor off:
Press O/Pulse and unplug the Food Processor before disassembling.



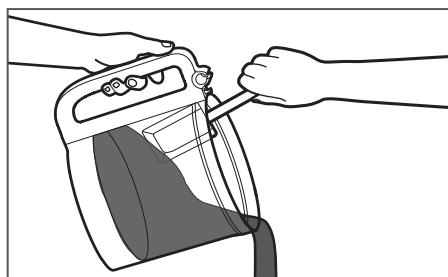
2 Lift the lid latch to unlock the work bowl cover, then lift cover to remove.



3 If using a disc, remove it before removing the bowl. Holding the disc by the center hub, lift it straight up.



4 Remove the drive adapter and multipurpose blade, if using. The blade will stay in place on the drive adapter when you remove the adapter.



5 Lift the work bowl off of the base to remove food from the bowl with a spatula.





TIPS FOR GREAT RESULTS

USING THE MULTIPURPOSE BLADE



To chop fresh fruits or vegetables: Peel, core, and/or remove seeds. For more consistent results, cut food in 1-1½ inch (2.5-3.75 cm) pieces. Process food to desired size, using Pulse or speed 1. Scrape sides of bowl, if necessary.

To purée cooked fruits and vegetables (except potatoes): Add 60 mL (1/4 cup) liquid from recipe per 235 mL (1 cup) of food. Process food using short pulses until finely chopped. Then process continuously until reaching desired texture. Scrape sides of bowl, if necessary.

To prepare mashed potatoes: Shred hot cooked potatoes using the shredding disc. Exchange shredding disc for multipurpose blade. Add softened butter, milk, and seasonings. Pulse three to four times, 2-3 seconds each time, until potatoes are smooth and milk is absorbed. Do not overprocess.

To chop dried (or sticky) fruits: The food should be cold. Add 60 mL (1/4 cup) flour from recipe per 120 mL (1/2 cup) dried fruit. Process fruit, using short pulses, until reaching desired texture.

To finely chop citrus peel: With sharp knife, peel coloured portion (without white membrane) from citrus. Cut peel in small strips. Process until finely chopped.

To mince garlic or to chop fresh herbs or small quantities of vegetables: With processor running, add food through the feed tube. Process until chopped. For best results, make sure work bowl and herbs are very dry before chopping.

To chop nuts or make nut butters: Process up to 710 mL (3 cups) of nuts to desired texture, using short pulses, 1-2 seconds each time. For a coarser texture, process smaller batches, pulsing one or two times, 1-2 seconds each time. Pulse more often for finer texture. For nut butters, process continuously until smooth. Store in refrigerator.

NOTE: Processing nuts and other hard foods may scratch the surface finish on the inside of the bowl.

To chop cooked or raw meat, poultry, or seafood: The food should be very cold. Cut into 1 inch (2.5 cm) pieces. Process up to 455 g (1 pound) at a time to desired size, using short pulses, 1-2 seconds each time. Scrape sides of bowl, if necessary.

To make bread, cookie, or cracker crumbs: Break food into 1½-2 inch (3.75-5 cm) pieces. Process until fine. For larger pieces, pulse two to three times, 1-2 seconds each time. Then process until fine.

To melt chocolate in a recipe: Combine chocolate and sugar from recipe in work bowl. Process until finely chopped. Heat liquid from recipe. With processor running, pour hot liquid through the feed tube. Process until smooth.

To grate hard cheeses, such as Parmesan and Romano: Never attempt to process cheese that cannot be pierced with the tip of a sharp knife. You can use the multipurpose blade to grate hard cheeses. Cut cheese in 1 inch (2.5 cm) pieces. Place in work bowl. Process, using short pulses, until coarsely chopped. Process continuously until finely grated. Pieces of cheese can also be added through the feed tube while the processor is running.





TIPS FOR GREAT RESULTS

USING THE REVERSIBLE SLICING/SHREDDING DISC OR SLICING DISC

⚠ WARNING



Rotating Blade Hazard

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

To slice or shred fruits and vegetables that are small, such as strawberries, mushrooms, and radishes: Position food vertically or horizontally in layers within the feed tube. Fill feed tube in order to keep food positioned properly. Process using even pressure with the food pusher, or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

To slice uncooked meat or poultry, such as stir-fry meats: Cut or roll food to fit feed tube. Wrap and freeze food until hard to the touch, 30 minutes to 2 hours, depending on thickness of food. Check to be sure you can still pierce food with the tip of a sharp knife. If not, allow to thaw slightly. Process using even pressure with the food pusher.

To slice cooked meat or poultry, including salami, pepperoni, etc.: Food should be very cold. Cut in pieces to fit feed tube. Process food using firm, even pressure with the food pusher.

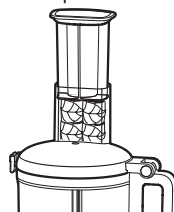
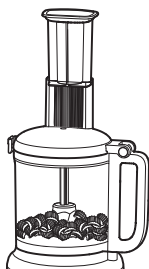
To shred spinach and other leaves: Stack leaves. Roll up and stand up in feed tube. Process using even pressure with the food pusher.

To shred firm and soft cheeses: Firm cheese should be very cold. For best results with soft cheeses, such as mozzarella, freeze 10-15 minutes before processing. Cut to fit feed tube. Process using even pressure with the food pusher.



To slice or shred fruits or vegetables that are long and relatively small in diameter, such as celery, carrots, and bananas: Cut food to fit feed tube vertically or horizontally, and pack so that the food is supported. It should not be packed so tightly that it cannot move freely. Process using even pressure with the food pusher, or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

To slice or shred fruits and vegetables that are round, such as onions, apples, and green peppers: Peel, core, and remove seeds. Cut in halves or quarters to fit feed tube. Position in feed tube. Process using even pressure with the food pusher.



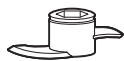
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TIPS FOR GREAT RESULTS

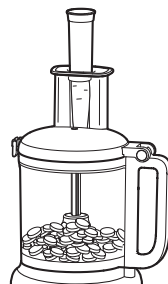
USING THE DOUGH BLADE



The dough blade is specially designed for mixing and kneading yeast dough quickly and thoroughly. For the best results, do not knead recipes that use more than 710 mL (3 cups) of flour. Use O/Pulse to mix the dry ingredients, then speed 2 when adding liquids.

HELPFUL HINTS

- To avoid damage to the blade or motor, do not process food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife. If a piece of hard food, such as a carrot, becomes wedged or stuck on the blade, stop the processor and remove the blade. Gently remove food from the blade.
- Do not overfill work bowl. For thin mixtures, fill work bowl up to 1/2 -2/3 full. For thicker mixtures, fill work bowl up to 3/4 full. For liquids, the work bowl should be no more than 2/3 full. When chopping, the work bowl should be no more than 1/3 -1/2 full.
- Position slicing/shredding disc so the cutting surface is just to the right of the feed tube. This allows the blade a full rotation before contacting the food.
- To capitalise on the speed of the processor, drop ingredients to be chopped through the feed tube while the processor is running.
- Different foods require varying degrees of pressure for best shredding and slicing results. In general, use light pressure for soft, delicate foods (strawberries, tomatoes, etc.), moderate pressure for medium foods (zucchini, potatoes, etc.), and firmer pressure for harder foods (carrots, apples, hard cheeses, partially frozen meats, etc.).
- Soft and medium-hard cheese may spread out or roll up on the shredding disc. To avoid this, shred only well-chilled cheese.
- Sometimes slender foods, such as carrots or celery, fall over in the feed tube, resulting in an uneven slice. To minimize this, cut food in several pieces and pack the feed tube with the food. For processing small or slender items, the small feed tube in the 2-piece food pusher will prove especially convenient.
- When preparing a cake or cookie batter or quick bread, use the multipurpose blade to cream fat and sugar first. Add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent over-chopping. Process nuts and fruits, using short pulses, until blended with other ingredients. Do not overprocess.
- When shredded or sliced food piles up on one side of the bowl, stop the processor and redistribute the food using a spatula.
- When food quantity reaches the bottom of the slicing/shredding disc, remove the food.
- A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- Use the spatula to remove ingredients from the work bowl.





TIPS FOR GREAT RESULTS

HELPFUL HINTS

- Organise processing tasks to minimise bowl cleanup. Process dry or firm ingredients before liquid ingredients.
- To clean ingredients from the multipurpose blade easily, just empty the work bowl, replace the lid, and pulse 1-2 seconds to spin the blade clean.
- After removing the work bowl cover, place it upside down on the counter. This will help keep the counter clean.
- Your Food Processor is not designed to perform the following functions:
 - Grind coffee beans, grains, or hard spices
 - Grind bones or other inedible parts of food
 - Liquefy raw fruits or vegetables
 - Slice hard-cooked eggs or room-temperature meats.
- If any plastic parts should discolour due to the types of food processed, clean them with lemon juice.

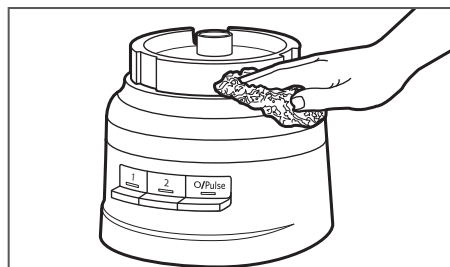
CARE AND CLEANING

CLEANING THE FOOD PROCESSOR

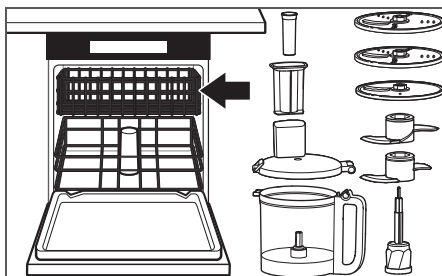
IMPORTANT: The BPA-free bowl requires special handling. If you choose to use a dishwasher instead of hand washing, please follow these guidelines.



- 1** Press O/Pulse, then unplug the Food Processor before cleaning.



- 2** Wipe the base and cord with a warm, damp cloth, and wipe clean with a damp cloth. Thoroughly dry with a soft cloth. Do not use abrasive cleaners or scouring pads. Do not immerse base in water or other liquid.



- 3** All parts are top rack dishwasher-safe. Avoid laying the bowl on its side. Thoroughly dry all parts after washing. Use gentle dishwashing cycles such as normal. Avoid high-temperature cycles.





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4

You can store up to two blades and three discs, as well as the drive adapter inside of the work bowl when the Food Processor is not in use.

Wrap the power cord around the cord storage on the bottom of the base, then secure the plug by clipping it to the housing.

NOTE: If washing the food processor parts by hand, avoid the use of abrasive cleansers or scouring pads. They may scratch or cloud the work bowl and cover.

TROUBLESHOOTING

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

1. Is the Food Processor plugged in?
2. Make sure that the bowl and lid are properly aligned and locked in place.
3. Have you pressed more than one button at the same time?
4. Unplug the Food Processor, then plug it back into the outlet.
5. **Is the fuse in the circuit to the Food Processor in working order?**
If you have a circuit breaker box, be sure the circuit is closed.
6. **The Food Processor may need to cool to room temperature.**
If the speed light turns off and the O/Pulse light flashes, wait until the O/Pulse light turns off and retry. The Food Processor may take from 5-15 minutes to cool completely.
7. **The motor may be locked.**
If the speed light stays on while the O/Pulse light flashes, press the O/Pulse button to reset the motor.

Food Processor not shredding or slicing properly:

1. Make sure the raised-blade side of the disc is positioned face up on the drive adapter.
2. Make sure ingredients are suitable for slicing or shredding. See the "Tips for Great Results" section.
3. Make sure the disc is positioned in the process position (near the top of the bowl), and not the storage position (low and inside of the bowl).

If the work bowl cover won't close when using the disc:

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

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

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



WARRANTY AND SERVICE

KITCHENAID FOOD PROCESSOR WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: 5KFP0919 Two years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	A. Repairs when Food Processor is used for operations other than normal household food preparation. B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.

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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