



## User Manual Food Processor

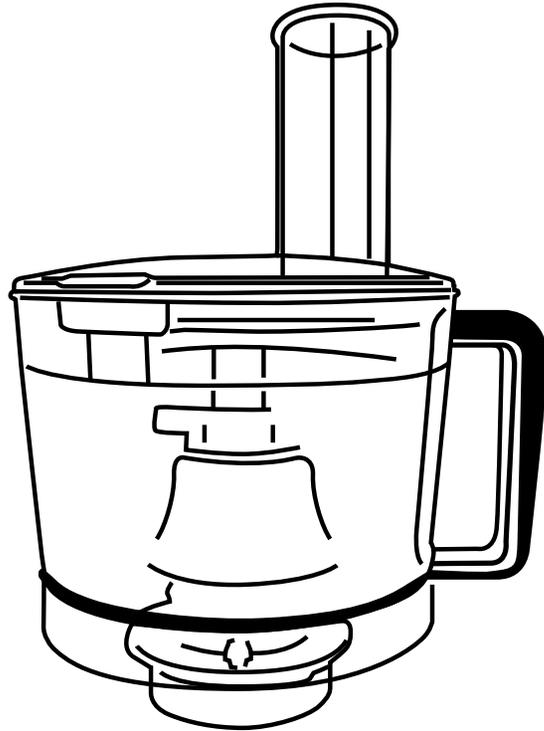
### **Kitchen Center by TCC, LLC**

315 West La Cadena,  
Riverside, CA 92501  
Tel: 888-822-5824  
[www.TCCkitchencenter.com](http://www.TCCkitchencenter.com)

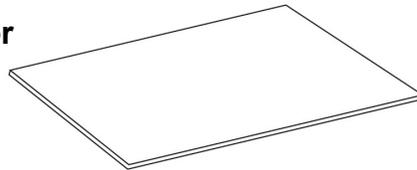
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## Food Processor KC-FDPR



**Food Processor**



**Owner's Manual**

Congratulations on your purchase of the new Kitchen Center Food Processor. The Food Processor is a handy "maid-of-all-work" attachment. Before you try it out, take a few moments to read this Owner's Manual and familiarize yourself with the easy, convenient function of the Food Processor.

## IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Close supervision is necessary when any appliance is used by or near children.
- Be sure the Power Base is turned off before putting on or taking off the Food Processor.
- Check Power Base and Food Processor for presence of foreign objects before use.
- Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.
- Always use with lid in place.
- Do not operate appliance after it has been dropped or damaged in any manner.
- Do not remove the lid or place your hands near moving parts when the appliance is operating.
- Never leave an appliance running un-supervised
- Always use the feed tube to push food into the Food Processor when operating; always turn off the appliance before removing the lid
- The Kitchen Center Food Processor is for household use only.
- Always remove Food Processor from the Power Base before cleaning, base is not washable - do not immerse in water.
- Do not operate the 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 authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not let cord hang over edge of table or counter.
- 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.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
- Be certain cover is securely locked in place before operating.
- Do not attempt to defeat the cover interlock mechanism.
- Do not use Kitchen Center in rain or wet conditions.
- If an extension cord is used, the instructions concerning the proper cord as contained on page 7 should be followed.
- Connect Kitchen Center to a grounded-type receptacle or use an acceptable adaptor. See page 7 for further directions.

## SAVE THESE INSTRUCTIONS

## ASSEMBLY INSTRUCTIONS:

### Blade Operation

1. Properly align the tabs on the Power Post with the tabs on the Processor Bowl.
2. Carefully lift and place the selected Blade over the Power Post; align the tabs and slide the Blade down the Power Post. It should fit snug on the bottom of the Processor Bowl.
3. Secure the Blade assembly inside Processor Bowl with the Locking Ring. Slide the Locking Ring down the Post and screw clockwise to lock in place.
4. Place lid onto Processor Bowl and screw clockwise.
5. If needed, align primary and secondary feed tubes on the lid.
6. You are now ready to operate the Food Processor with the Knife Blade.

## ASSEMBLY INSTRUCTIONS:

### Disk Operation

1. Properly align the tabs on the Power Post to the Processor Bowl.
2. Secure the the Power Post to the Processor Bowl with the Locking Ring. Slide the Locking Ring down the Power Post and screw clockwise to lock in place.
3. Place the desired disk on the Power Post. Align the tabs on the disk and the Power Post. The disk will then fall into place.
4. Carefully lift and place selected blade in place on the Power Post.
5. Place the lid onto Processor Bowl and screw clockwise.
6. You are now ready to operate the Food Processor with the Food Processor Disk.

## OPERATING INSTRUCTIONS:

Try chopping some foods such as a zucchini or potato before you process food to eat. First, cut the ingredients into 1-inch pieces of even size and length.

If using the Knife Blade, place food in Processor Bowl. **NEVER EXCEED FILL LEVEL OF BOWL.** This is clearly marked on the side of the Processor Bowl.

Set Lid onto Processor Bowl, push down on it, and turn clockwise until Lid locks into place.

If using shredding or slicing disk, place food in the feed chute. Use the Tubes to lower food into the cutting disk. Most food will feed into the disk under its own weight. Firm pressure may be required, but never force Tube - this may cause damage to disk.

Do not exceed fill level of Bowl. When food is processed, press "off" to turn off Power Base. **WAIT FOR FOOD PROCESSOR TO COME TO A COMPLETE STOP, THEN REMOVE BOWL LID. BEFORE POURING OR SCRAPING FOOD FROM BOWL, ALWAYS CAREFULLY REMOVE KNIFE BLADE.**

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## HELPFUL TIPS:

1. When first learning to use your Food Processor it is better to process for a few seconds, stop and check the mixture, then process longer if necessary.
2. Before using the Bowl rub a small amount of vegetable or salad oil around the top inside of the Bowl to help prevent abrasion.
3. Plan recipes so you process foods in an order that will allow you to use the Bowl without washing it after each food is processed.

## HOW TO CLEAN THE FOOD PROCESSOR:

1. The Food Processor should be thoroughly cleaned after using.
2. Do not using scouring pad or abrasive cleaners on Food Processor Bowl, Blades, and Lid.
3. Rinsing the Bowl after you are finished processing should make
4. Be careful when washing the knife blade or the disks. Use a brush to help make cleaning easier.
5. Never immerse Power Post in water; wipe with a clean damp towel.

Refer to your Kitchen Center Owner's Manual for information regarding the Power Base or any other attachments.

For service, ordering, or if you have any questions about the Food Processor or operation of the Power Base, contact your local distributor or:

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## SELECTING THE PROPER BLADE/DISK:

Your Food Processor comes with a Knife Blade, a Dough Blade, and three disks: shredder, slicer and french fry disks. You will want to experiment with each to learn which blade or disk gives the results you want. For example, the shredder disk produces finely shredded cabbage; the french fry disk produces a medium shred cabbage; the slicer disk produces a very coarse cabbage. To get you started in enjoying the many benefits of the Kitchen Center Food Processor, here are some guidelines:



The Knife Blade chops meat and vegetables; cracker crumbs, purees vegetables, fruits and meats; mixes ingredients for dips, spreads, sauces, chops nuts, and makes pate.



The Dough Blade is similar to the Knife Blade but is made of plastic to quickly make bread, bagel, or pizza dough, even a quick batch of brownies.



The Shredder Disk is used to shred cheese, fruits and vegetables such as carrots, cabbage, potatoes, chocolate, and nuts.



The French Fry Disk can be used to cut potatoes, zucchini, eggplant and other vegetables, to get julienne strips of ham and cheese for salads.



The Slicing Disk is used to make uniform slices of meat, fruit, cheese, vegetables.



Food Processor  
KC-FDPR



Small/Large Feed Tubes



Lid



Desired Disk



Locking Ring



Processor Bowl



Power Post



## GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3-prong grounding-type receptacle. The appliance has a plug that looks like sketch A in Figure 73.1. The adaptor in sketch B. should be used for connecting sketch-A plugs to two-prong receptacles. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

### EXTENSION CORDS

Use only 3-wire extension cords, which have 3-prong ground-type plugs and 3-pole cord connectors that accept the plug from the appliance. Use only extension cords, which are intended for outdoor use. These extension cords are identified by a marking "suitable for use with outdoor appliances: store indoors while not in use." Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect; keep cord away from heat and sharp edges

