



FOOD PROCESSOR

IMPORTANT SAFEGUARDS

When using the Waring Commercial Food Processor or any other electrical equipment, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS.**
2. To protect against electrical hazards, do not immerse motor and base in water or other liquid.
3. Close supervision is necessary when any electrical equipment is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any electrical equipment with a damaged cord or plug, or after the equipment malfunctions or is dropped or damaged in any manner. Return equipment to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the equipment manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Keep hands and utensils away from moving blade or disc while processing to prevent the possibility of severe personal injury and/or damage to the Food Processor. A rubber or plastic scraper or spatula may be used but only when the Food Processor is not running.
11. Blades are sharp. Handle carefully.
12. To avoid injury, never place cutting blade or discs on base without first putting bowl properly in place.
13. Be certain cover is securely locked in place before operating Food Processor.
14. Never feed food by hand, always use the food pusher.
15. Do not attempt to defeat the cover interlock mechanism.

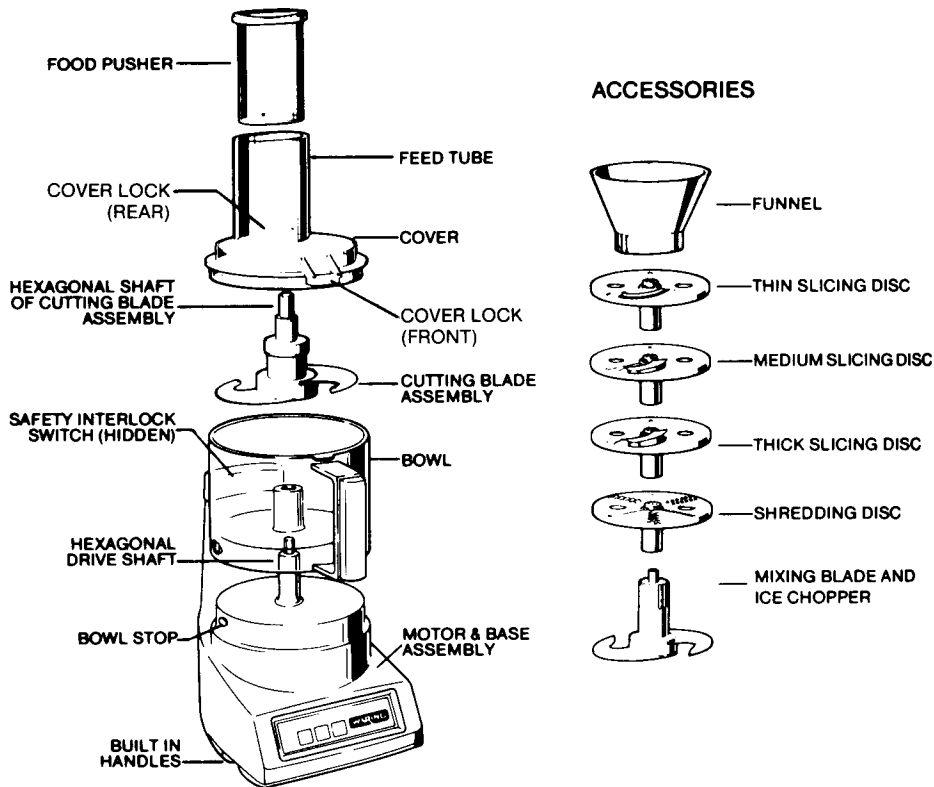
SAVE THESE INSTRUCTIONS.

SPECIAL FEATURES

The Waring Commercial Food Processor has a number of useful features including:

- **SAFETY INTERLOCK SWITCH** - Assures machine will not operate unless the cover is properly in place.
- **BUILT-IN HANDLES** - The base of the Food Processor has built-in handles for ease of lifting or moving the Food Processor.
- **CONVENIENT BOWL HANDLE** - Permits ease of handling and cleaning work bowl.
- **DYNAMIC BRAKING** - The motor and cutting tool will come to a quick stop (within 2-3 seconds), because of the special electrical circuitry designed in the Waring Food Processor. This is an added safety feature.
- **FOOD PUSHER** - Clear plastic food pusher.
- **OVERLOAD PROTECTION** - A thermal overload circuit breaker built in ... a safety feature which prevents motor burnout.

FIG 1



ASSEMBLY

Position machine with the nameplate facing you. **Be certain cord is unplugged** (Fig. 1).

Place the bowl on the base with the handle to the left at about the "7 o'clock" position. Turn the bowl a little one way and then the other until the bowl drops snugly in place on the base. Rotate the bowl counterclockwise to the "6 o'clock" position until it will go no further. This will lock the bowl securely to the base (see Fig. 2).

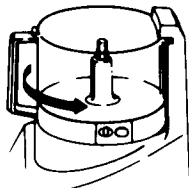


FIG. 2

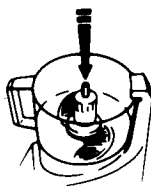


FIG. 3

- Select the appropriate processing tool, either the cutting blade assembly, shredding disc, or slicing disc. (see Fig. 1).
- If the cutting blade assembly is to be used, place it on the protruding end of the hexagonal drive shaft and press down firmly until fully seated (Fig. 3). The lower blade will be positioned above the inside bottom of the bowl. **Handle blade carefully.**
- If a disc is to be used, simply place the selected disc on the hexagonal drive shaft and gently press in place (Fig. 4). **Handle discs with care.**

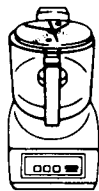


FIG. 4

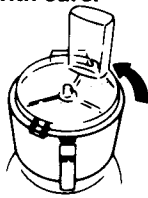


FIG. 5

After the desired cutting tool is selected and assembled in place, put the cover on the bowl with the feed tube (Fig. 1) positioned about "1 o'clock" (Fig. 5). Gently press cover down until fully seated and rotate $\frac{1}{8}$ turn counterclockwise to the "12 o'clock" position until it will go no further. This locks the cover securely in position and engages a safety interlock switch. The interlock switch prevents operation of the machine unless the cover is in its proper position.

- Insert the food pusher into the feed tube.
- **NEVER ATTEMPT TO START THE MACHINE WITHOUT THE COVER LOCKED INTO POSITION.**

Thoroughly familiarize yourself with all parts and assembly before proceeding further. Once you are completely familiar with the Food Processor you are ready to begin.

OPERATING INSTRUCTIONS

Before using the Commercial Food Processor for the first time, it's important to understand that there are two possible ways of introducing food into the work bowl:

1. The bowl may be preloaded with ingredients before the cover is attached and before the motor is started.
2. The bowl may be loaded through the feed tube after the cover is attached and with the motor running.

Some recipes call for a combination of the two methods with some ingredients added before the motor is started and some added through the feed tube while the motor is running (e.g., preparing pastry dough).

Prepare food materials to be processed by washing thoroughly and peeling as required. Remove pits, stones and large seeds.

Cut meats, vegetables, cheese, etc. into convenient sizes that will fit into the feed tube as required.

Refer to the assembly instructions and . . .

1. With the line cord unplugged and the "OFF" switch depressed, attach the work bowl to the motor and base assembly.
2. Attach cutting blade if it is to be used. If the recipe to be processed requires preloading of ingredients, then load work bowl accordingly; or
3. Attach shredding or slicing disc if one is to be used.
4. Attach cover.
5. Insert pusher into feed tube.
6. With the "OFF" switch depressed, insert the line plug into a properly grounded outlet of the correct voltage.
7. Depress either the "ON" switch for continuous operation, or the "PULSE" switch for operation only while touch pad is depressed.
8. Pulse switch should be used only with the cutting blade and not with any disc.
9. Feed the items to be processed into the feed tube at a steady moderate rate being certain to use the food pusher. **Avoid excessive force when using food pusher.** Too much force may cause materials to jam in the feed tube or distort the cutting disc.
10. After you have used the Commercial Food Processor, and there is food in the work bowl, depress "OFF" switch, let blades come to a full stop, unplug, remove cover (and disc if used), and remove the work bowl from the machine before you remove the cutting blade. This avoids the risk of food spilling onto the top of the base, or onto the work surfaces.
11. NEVER STOP THE FOOD PROCESSOR BY REMOVING THE PLUG FROM THE OUTLET OR BY REMOVING THE COVER. ALWAYS STOP THE MACHINE BY DEPRESSING THE "OFF" SWITCH.

SPECIAL HINTS

- To avoid spattering, always add liquid ingredients last, and with the motor running. For instance, if you are making a thick, pureed vegetable soup, puree the solid ingredients first. Then, with the motor running, add the liquid through the feed tube. Depending on the quantity of solids, you can safely add a pint of liquid in this way. In this instance do not process more than (2) pints total as an overflow may result. If more is needed, pour the contents of the work bowl into a large enough mixing bowl, and add the remaining liquid there.
- One of the Commercial Food Processor's most useful features is that it will process as little as an ounce of food as efficiently as it will a larger amount. This is particularly helpful when you have just a little left-over meat that you would like to turn into a sandwich spread, or you want to chop meat for just one hamburger. ✓
- The Commercial Food Processor is so fast that you can make large quantities in a short time. If you gradually add about ½ pound of meat pieces through the feed tube, then in roughly 5 seconds, you will obtain chopped meat with the same consistency as "store-bought" hamburger. It will take you less than 18 seconds to remove the chopped meat at the rate of a pound a minute. The same is true of pie dough, sliced and grated vegetables, and other preparations.

DISASSEMBLY

- ALWAYS UNPLUG THE LINE CORD BEFORE DISASSEMBLING.
- Remove food pusher from feed tube in cover.
- Rotate cover clockwise approximately 45° (½ turn) to disengage the cover interlock and lift the cover off the bowl.
- If a processing disc is to be removed, insert thumb and forefinger into the two convenient finger holes in the processing disc and remove disc by lifting up and out thus disengaging the disc from the hexagonal drive shaft (Fig. 1). Handle disc with caution.
- When the cutting blade assembly is to be removed, grasp its plastic diameter firmly (do not grasp the blades) and pull slowly up and out disengaging the assembly from the hexagonal drive shaft. Handle with caution. Blades are extremely sharp.
- Slightly rotate the bowl clockwise to disengage the bowl stops and gently lift the bowl off the base.

CLEANING AND CARE

Proper care of your Commercial Food Processor is simple. Following the directions below will ensure trouble-free enjoyment for many years to come.

- Never immerse motor and base assembly in water or any other liquid.
- Before each use, wash the cover, bowl, cutting blade assembly and accessories in hot soapy water. These items are dishwasher safe. Handle cutting blade and disc accessories with extreme care when washing by hand.
- After each use, unplug your Commercial Food Processor and repeat as above. Clean the outside surface of the motor and base assembly with a clean damp cloth.
- Never use harsh abrasive type cleansers or scouring pads on any part of the Commercial Food Processor.
- Should it become necessary to store your Commercial Food Processor for a time, the original shipping container is best suited for this purpose.
- If the motor in your Commercial Food Processor suddenly stops while you are using it, the probable cause is that the thermal overload circuit breaker has been activated. This safety feature prevents motor burnout. Several conditions may activate this protective device including:
 - A "jam-up" of food between the cutter and bowl (or cover).
 - An unusually heavy load being processed for a lengthy period of time, e.g., 20 minutes.
 - A no load, unattended operating situation.

If the motor should stop, depress the "OFF" switch, unplug the cord and allow the motor to cool for about 5 minutes. After this cool-down period, plug in the cord and depress the "ON" switch (be certain that the cover is properly in place). The Commercial Food Processor will start in its normal manner.

SPECIAL TIPS & TECHNIQUES

CUTTING BLADE

The cutting blade assembly is the tool you will use most for chopping and mixing. Always put the cutting blade in the work bowl before you add any ingredients. Handle it very carefully as the blades are extremely sharp.

To Chop Raw Meat

Cut the meat into 1-inch pieces. Season as desired. Put a cupfull into the machine, and process for about 5 seconds. Limit the amount in the bowl to ½ lb. at one time. Check

fineness of chopping and repeat until desired fineness is obtained. Use "PULSE" switch to periodically check fineness. The longer you run the machine, the smoother the texture will be. Push "OFF" switch, remove the cover, and use spatula occasionally to scrape meat off sides of bowl. Be careful not to let the meat be chopped finer than you want it.

To Chop Cooked Meat

Proceed as for raw meat in the preceding paragraph, 3 to 10 seconds operation will give you a range of textures suitable for hash or for stuffing green peppers, cabbage, etc. Chop potatoes, onions, or other ingredients with the meat as desired.

To Make Deviled Ham, Mincemeat, Pate Mixtures, Stuffings, Sausage Meat, Quenelles, etc.

Use your favorite recipe, where applicable. Put the hardest ingredients into the bowl first and process briefly before adding the other ingredients. Add liquids last, always through the feed tube with the machine running. It is preferable not to process over 1½ cupfuls at one time.

To Make Pastry Doughs

Follow your favorite recipe, if applicable. It is best to use no more than 1½ cup of flour at one time.

Put the flour, salt and sugar, if any, in the bowl with the shortening. Process until the shortening is cut to the desired fineness - 15 seconds will usually blend it completely into the flour. With the machine running, add the liquid ingredients through the feed tube. If the ingredients in your recipe are in the usual proportions, a ball of dough will form in 20 to 40 seconds after you have added the liquid.

To Make Nut Butters

Process up to 2 cups nuts, scraping down occasionally. After 2 to 3 minutes the ground nuts will start to form a paste or butter. Run the machine until the desired smoothness is obtained.

To Grind Almonds, Walnuts and other Nuts For Cakes and Tortes

Use "PULSE" switch and check frequently on fineness of chop. Avoid processing to the point where the nut powder starts to become a nut butter. If the powdered nuts are to be mixed with sugar or flour, as is usually the case, you can obtain a very fine nut powder without danger of it becoming a paste. After the nuts are Coarsely Chopped, add part or all of the sugar called for in the recipe, and process for at least 30 seconds using the "ON" switch. Then add part or all of the flour and process until the mixture is smooth. Processing the nuts with the flour alone works well too.

To Chop Parsley, Onions, Mushrooms and other Soft Vegetables

Cut the vegetables into lengths or into pieces. Put up to 2 cupfuls in the bowl. Put on the cover, and run the food processor for 3 or 4 seconds. Check the fineness of chopping. Repeat until the desired fineness is obtained. The "PULSE" operation will allow you to periodically check the fineness visually. As you get used to the machine, you won't need to check as often. Push "OFF" switch, remove the cover and use a plastic spatula to scrape down any pieces of vegetable that adhere to the sides of the bowl. (Chopped parsley and onion will keep 3 days or more in a closed plastic bag in the refrigerator).

To Chop Harder Vegetables Like Carrots, Potatoes and Raw Turnips

Cut the vegetables into pieces. Start the machine, and drop pieces through the feed tube. After you have put in about ½ cupful, you can stop the machine and add up to another cupful then start the machine again. If you put all the pieces in at once before starting the machine, the motor might stall if a piece gets wedged between the cutting blade and the side of the bowl. If that ever happens, there's no harm done. Turn the machine "OFF", remove the cover and lift out the cutting blade to remove the wedged piece. Make sure the cutting blade is down on the shaft as far as it will go before resuming operations or serious damage to the machine will result.

To Grate Parmesan and other Hard Cheeses

(NOTE: BE SURE TO USE STEEL CUTTING BLADE ASSEMBLY ONLY)

Cut the cheese into pieces. Start the machine and proceed as for hard vegetables in the preceding paragraph. Process until the texture is as fine as you wish using the "PULSE" switch for ease of checking fineness.

SHREDDING DISC

To Make a Julienne of Vegetables

To cut carrots, parsnips and other root vegetables into long thin pieces, use the shredding disc. Peel the vegetables, cut them into 2 or 2½ inch pieces and, with the shredding disc in place, lay them flat in the feed tube. Insert the pusher, start and press down.

To Shred Cheese for Pizza, etc.

Cut the cheese into pieces that will fit inside the feed tube. Put the shredding disc in the machine, fill the feed tube almost full with cheese and insert the pusher, start the machine and press down moderately hard. You will obtain long thin shavings of cheese.

SLICING DISCS

The slicing discs will quickly slice onions, carrots, cucumber, mushrooms and other vegetables. Use moderate, steady pressure on the food pusher; avoid heavy pressure as it might deform the disc.

To Slice Mushrooms

Wash or wipe caps with a damp cloth. Remove the stems or cut them off flush with the bottom of the cap. Stack the mushrooms so that they stand up on edge in the feed tube, with the slicing disc in place in the machine. Wedge in enough so that they cannot tilt sideways. Place the pusher in the feed tube, start the machine, and press down with a moderate steady pressure.

To Slice Onions

Cut the onion in two lengthwise pieces and peel both. Trim top and bottom. Place upright in the feed tube, with the slicing disc in place in the machine. If the onions are very large, you may have to cut them into quarters or even smaller. Always stand them upright, and wedge in enough so that they cannot tilt sideways. Follow the procedure for mushrooms, above.

To French String Beans

Clean and trim fresh (not frozen) string beans and parboil for 5 minutes. Plunge the beans into cold water, drain them, and cut them into 1½ inch to 2 inch lengths. With the slicing disc in place in the machine, lay the pieces of string beans flat in the feed tube. Fill the tube almost full. Put in the pusher, start the machine, and press firmly. Finish cooking in water, or saute in butter until tender.

To Slice Long, Round Vegetables

You can easily and quickly slice carrots, zucchini, cucumbers, celery, etc. Wash the vegetables, peel, if desired, and cut into lengths a little shorter than the height of the feed tube. Put the slicing disc in the machine and put on the cover. Fill the feed tube with pieces of vegetable standing up vertically. Wedge in enough pieces so that they are solidly packed and cannot tilt sideways. Place the pusher in the feed tube, start the machine and press down on the pusher with a moderate steady pressure. The vegetables will be sliced faster than the eye can follow. Sometimes the vegetable will be too wide to fit into the feed tube. In that case, slice it in half lengthwise, or even in quarters if necessary.

To Slice Cooked Meat or Sausage

The slicing disc can be used to slice cooked meats and sausage, even hard sausages like pepperoni. The meat or sausage should be cold, but not frozen. If possible, use a

single piece of meat large enough to fill the feed tube. Thin sausages should be stacked and cut like carrots (see "To Slice Long Round Vegetables").

To Slice Raw Meat

Use only slicing disc. The meat should be very cold, almost to the point of freezing, but of course not frozen. Soft meats at room temperature will not slice well.

NEVER LET YOUR FINGERS GET INSIDE THE FEED TUBE: ALWAYS USE THE FOOD PUSHER!

MIXER BLADE

Assemble the mixer blade in your Food Processor bowl in the same manner that you assemble the standard cutting blade. Add ingredients to be mixed directly into the bowl with the cover off or through the feed tube with the cover on. (Note: use your Waring funnel to add liquid or dry ingredients). Turn the machine "ON" and mix ingredients to texture desired. Use "Pulse" to control texture of dips, spreads, etc.

- The Waring "Mixer" is excellent for mixing chicken, tuna and other salads, dips or relishes where additional processing is not required.
- Crack ice - from coarse "chunks" to fine "snow" using the mixing blade alone, it's fast and easy. When crushing ice cubes, it is best to drop one or two cubes at a time through the feed tube into the bowl with the motor running. The loud noise is normal during the chopping process. Keep the food pusher in the feed chute as ice begins to chop.
- Any fruit juice or powdered flavoring can be added to ice while cracking for delicious snow cones.
- For a natural sherbet-type dessert, take soft or slightly damaged fruits, freeze hard and then crush to puree with your mixer blade. Serve immediately or refreeze for later use. If you like sweeter desserts you can add sugar or low calorie artificial sweeteners while crushing.

FRENCH FRY CUTTER (optional accessory)

- Wash vegetables thoroughly (especially potatoes). Peeling is optional. Be certain vegetables will fit into the opening in the feed tube. For longer "strips" stack vegetables horizontally in the feed tube.
- Other fruits and vegetables can be julienned for dips and snacks using the "French Fry Cutter".
- Julienne strips are ideal for dehydrating.

Instructions

1. Assemble the French Fry Cutter in your Food Processor in a manner similar to the way you would assemble the standard slicing or shredding disc.
2. With the cover securely locked in place on the bowl, insert the food, e.g., potato, zucchini, etc. to be julienned/cut, directly into the feed tube making sure the pieces will fit into the opening at the top of the feed tube.
3. Depress "ON" switch to start machine. Immediately insert the food pusher into the feed tube and press down with moderate pressure to engage the food with the French Fry Cutter.



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