

bella^{PRO}TM

8-Cup Food Processor

Instruction Manual



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IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock, do not put cord, plug, or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children. Children should be supervised to ensure that they do not play with the appliance.
4. 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 instruction concerning use of the appliance by a person responsible for their safety.
5. Turn the Food Processor OFF, then unplug from outlet when not in use, before putting on or taking off attachments, and before cleaning.
6. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms. Moving parts. Keep fingers out of discharge opening.
8. 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 consumer service for examination, repair or adjustment.
9. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
10. The processing bowl must be properly assembled and in place before operating the appliance.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter.
13. Do not let cord contact any hot surface, including the stove.
14. To disconnect, turn the speed control dial to OFF. Then remove plug from wall outlet.
15. Keep hands and utensils away from moving blades or disc while processing food to reduce the risk of severe injury to persons or damage to the Food Processor. A scraper or spatula may be used, but must be used only when the Food Processor is not running.
16. Blades are sharp. Handle carefully.
17. To reduce the risk of injury, never place processing blade or disc onto the base without first fitting the spindle onto the drive shaft. putting processing bowl and then the spindle, properly in place.
18. Be certain lid is securely locked in place before operating appliance.
19. Never feed food by hand. Always use food pusher.
20. Do not attempt to defeat either the base/bowl or the lid/bowl interlock.
21. Do not fill the bowl above the maximum marked capacity to avoid risk of injury due to damage to the cover or bowl.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY ADDITIONAL IMPORTANT SAFEGUARDS

IMPORTANT: To maintain peak performance, do not use your Food Processor for the following: grinding grain, coffee beans or hard spices such as nutmeg; slicing frozen meat; or crushing ice.

1. All users of this appliance must read and understand this manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately turn the speed control dial to OFF to cease operation and unplug the cord.
Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.

NOTES ON THE PLUG

This appliance 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 into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used :
 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

TO RESET THE UNIT

Your Bella Pro 8-Cup Food Processor is equipped with a Resettable Thermal Protector to protect the motor. If the motor shuts down, unplug the unit. Let the unit rest for approximately 20 minutes. Once the resting period has elapsed, plug the power cord back into the outlet and continue operating. If your unit does not function properly following this procedure, discontinue use and contact Consumer Service.

GETTING TO KNOW YOUR 8 CUP FOOD PROCESSOR

Product may vary slightly from illustration

1. Base
2. Nonslip Feet
3. Speed Control Dial
4. Base/Bowl Interlock Channel
5. Drive Shaft
6. Spindle
7. 8 cup food processing work bowl
8. Work bowl handle
9. Stainless Steel Processing Blade Assembly (Blade + Hub)
10. Reversible Slicing/Shredding Disc
11. Lid
12. Lid/Bowl Interlock Channel
13. Feed Chute
14. Food Pusher



Processing Blade Assembly (Blade + Hub)

Stainless steel chopping/mixing/dough blade designed to chop, mix, blend, knead doughs, whisk, crumb, and emulsify. Ideal for chopping raw and cooked meat, grating Parmesan cheese, cake and pastry making, preparing pate, dips, pureed soups.

IMPORTANT: The texture of processed foods (such as grated Parmesan cheese) is determined by processing speed and time.



Reversible Slicing/Shredding Disc

Install the processing disc with the slicing blade UP to slice or the shredding blade UP to shred. Ideal for soft cheeses or hard vegetables. Easily slice fresh potatoes, cabbage, cucumber, zucchini, onions, beets, carrots, radishes.

Simply reverse the blade to shred.



Food Pusher

The food pusher can be used to pour small quantities (up to 7 oz.) of liquids such as oil or water to thin the processed mixture.



Spindle

The spindle fits over the drive shaft and must be used when assembling blade or disc for processing.



BEFORE USING FOR THE FIRST TIME

WARNING: Blade and disc attachments are very sharp. Use extreme care when handling blades and disc. Failure to do so can result in personal injury.

1. Carefully unpack the Food Processor and remove all packaging materials.
2. Wash the processing bowl, lid with feed chute, food pusher, food pusher cup, spindle, processing blade and reversible slicing/shredding disc in warm soapy water.
3. Wipe the Food Processor base with a soft, moistened cloth.

WARNING: Never immerse the Food Processor base in water or any other liquid.

4. Rinse and dry each part thoroughly before use.

ASSEMBLY INSTRUCTIONS

Base/Bowl Assembly

1. Before assembling and using the Food Processor, make sure that the power cord is unplugged.
2. Place the base facing you on a dry, level surface.
3. Fit the spindle securely into the drive shaft. (See Figure 3.)
4. Place the processing bowl onto the base. Position the handle directly over the base/bowl interlock channel. (See Figure 4.)
5. Rotate the handle counter-clockwise; the handle will lock onto the right side as the base/bowl interlock engages. (See Figure 4.)

NOTE: If the base/bowl interlock is not properly engaged, the Food Processor will not operate.

Figure 3



Figure 4



Attaching the Stainless Steel Processing Blade

WARNING: Blade attachment is very sharp. Use extreme care to always grasp the center hub when handling the blade. Failure to do so can result in personal injury.

1. To assemble the blade to the blade hub, simply grasp the hub with one hand, and the blade with the other. Use Extreme Caution when handling metal blade. Place the blade over the hub until it reaches the base, then turn clockwise to lock.
2. Fit the processing blade's center hole over the spindle. (See Figure 5.) Turn the blade until it drops to the bottom of the processing bowl and is securely fastened.
3. Place food to be processed into the processing bowl.
4. Attach and lock the lid following the Lid Assembly Instructions.

Figure 5



Attaching the Reversible Slicing/Shredding Disc

WARNING: Both sides of this disc are very sharp. Use extreme care to always grasp the center hub when handling the disc. Failure to do so can result in personal injury.

1. Grasping the center hub, hold the disc with the slicing blade UP to slice. Turn the disc over with the shredding blade UP to shred
2. Fit the disc's center hole over the spindle. Turn disc until it easily drops down onto the top of the spindle and is securely fastened. (See Figure 6.)
3. Attach and lock the lid following the Lid Assembly Instructions.

Figure 6



Lid Assembly

1. Align the large tab on the lid to that it sits slightly directly over the lid/bowl interlock channel, slightly to the left of the handle.
2. Holding the handle of the processing bowl with one hand, grip the feed chute with the other hand and rotate the lid counter-clockwise; an audible click can be heard as the lid locks into place.

NOTE: If the lid interlock is not properly engaged, the Food Processor will not operate.

3. Insert the food pusher into the feed chute.
4. Plug the cord into a 120V AC power outlet.
5. The Food Processor is now ready for use.



OPERATING INSTRUCTIONS

1. Attach and lock the lid following the Lid Assembly Instructions.
2. Add the food pusher to the feed chute before use.
3. Plug the cord into a 120V AC electrical wall outlet.
4. Turn the speed control dial to PULSE (P) or LOW (1) to begin operation.
5. Use LOW (1) speed to prepare doughs and batters. HIGH (2) speed is ideal for most other chopping, mixing, and processing tasks. Use HIGH (2) or LOW (1) when slicing/shredding.
NOTE: PULSE (P) will stop when the dial is released.
6. If it becomes necessary to add additional ingredients to the processing bowl, simply remove the food pusher. Use the food pusher provided to pour small amounts of oil or other liquids through the feed chute while processing.
CAUTION: Never use fingers or utensils to push food down the feed chute. Always use the food pusher.
7. Use even, constant pressure on the food pusher to feed food into the feed chute.
8. For best results, do not fill processing bowl to maximum. Limit food quantity to 5 cups for optimal food processing performance.
NOTE: When processing multiple ingredients for one recipe, avoid over-processing foods at the bottom of the bowl by chopping small batches of each ingredient.
9. When processing is complete, turn the speed control dial to OFF. Unplug the unit.
10. Grasping the feed chute and the processing bowl handle, rotate the lid clockwise to unlock. Remove lid.
11. Use the center hub to lift the processing blade or slicing/shredding disc up and off the spindle.
12. Grasping the processing bowl handle firmly, rotate the bowl clockwise to unlock. Lift to remove the processing bowl from base. Then remove the spindle.
13. Use a spatula to carefully remove processed food from the blade and the processing bowl.

FOOD PROCESSING HINTS

1. For best results, do not fill processing bowl to maximum. Limit liquids to 4 cups/1000 ml. and solids up to 5 cups for optimal food processing performance.
2. Dough Preparation: Use the processing blade on LOW (1) speed to prepare doughs and batters.
IMPORTANT: When adding almond extract or flavorings to mixtures, avoid contact with the processing bowl to avoid permanent marking.
Chop/Mince: Pre-cooked meat should be cut into cubes approximately 1-inch square before processing.
Fruits and Vegetables: Before processing fruits and vegetables, clean and cut into 2-inch x 1-inch pieces.
Mix: Quantities that can be processed in the processing bowl will vary depending upon the density of the ingredients being used.
Adding liquid ingredients: Pour liquid ingredients through the feed chute in the lid while the Food Processor is in operation. The food pusher is useful when adding small quantities of liquids such as oil or water to thin the processed mixture.
Adding dry ingredients: Add dry ingredients such as flour directly into the processing bowl. There is no need to sift ingredients.
NOTE: When processing sauces or semi-liquid ingredients, it may be necessary to periodically scrape down the processing bowl with a spatula.
Using the feed chute: The most important factor for successful slicing and shredding is the way in which the food is packed into the feed chute. The feed chute should always be packed firmly to allow each piece of food to support the others.
NOTE: There will always be a small portion of food left unprocessed between the food pusher and the processing disc.
CAUTION: Never use fingers or utensils to push food down the Feed Chute. Always use the food pusher.
Slicing/Shredding: Cut all ingredients to a size that fits comfortably into the feed chute (no larger than 2-inches x 1-1/2 inches). Pack the feed chute and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. Do not use excessive force or you may damage the Food Processor.
Long Slices: Pack up to 2-inch wide food items horizontally in feed chute. (See Figure 8.)
Short Slices: Pack food items vertically in feed chute. (See Figure 9.)

Figure 8



Figure 9



Slicing/Shredding: For best results remember that softer foods such as cheese (Cheddar, mozzarella or Swiss) should be well chilled before processing. Harder foods such as Parmesan or Romano cheese should be at room temperature before grating or shredding.

NOTE: When grating hard foods, do not apply excessive pressure to the food pusher.

FOOD PROCESSING GUIDE

Food	Processing Bowl Capacity
Pureed/Chopped Meat, Fish, or Seafood	3/4 lb. (12 oz.)
Sliced or Shredded Fruit, Vegetables, or Cheese	4 - 5 cups
Chopped Fruit, Vegetables, or Cheese	2 cups
Pureed Fruit, Vegetables, or Cheese	3 cups cooked
Liquids: Soups, Salad Dressings, Sauces, etc.	4 cups
Cake Batter	8-inch cheesecake
	Cookie Dough
Cookie Dough	2-1/2 dozen average-sized cookies
White Bread	2 cups all-purpose or bread flour
Pizza Dough	2 cups all-purpose or bread flour
Nut Butter	2 cups

ATTACHMENTS FOR FOOD PROCESSING

Stainless Steel Processing Blade

Push food from sides of processing bowl with spatula when necessary.

NOTE: Grating foods such as cheese or vegetables can be achieved by using the processing blade. The length of time and processing speed will determine the final consistency.

FOOD	SPEED
Apple	PULSE (P)
Breadcrumbs (crumbed)	PULSE (P), then HIGH (2)
Cabbage	PULSE (P) or LOW (1)
Carrots	PULSE (P) or LOW (1)
Celery	PULSE (P)
Crackers (crumbed)	PULSE (P), then HIGH (2)
Dough	LOW (1)
Eggs, hard boiled	PULSE (P)
Garlic	PULSE (P)
Mushrooms	PULSE (P)
Onions	PULSE (P)
Parmesan, Romano (grated)	PULSE (P), then HIGH (2)
Parsley or other Herbs	PULSE (P) or LOW (1)
Peppers	PULSE (P)
Potatoes	PULSE (P)
Walnuts	PULSE (P)

Reversible Slicing/Shredding Disc

NOTE: Cut food to fit feed chute.

FOOD	DISC/SIDE
Apple	Slicing/Shredidng
Carrots	Slicing/Shredidng
Cheese, soft or sem-soft Cheddar, Mozzarella, Swiss	Shredidng
Mushrooms	Slicing/Shredidng
Parmesan, Romano	Shredidng
Potatoes	Slicing/Shredidng
Summer Aquash/Zucchini	Slicing/Shredidng

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

1. Unplug the Food Processor before cleaning.
2. The processing bowl, lid, food pusher, processing blade and disc are top-rack dishwasher-safe, or they may hand washed in hot soapy water.

WARNING: Blade and disc attachments are very sharp. Use extreme care when handling blades and disc. Failure to do so can result in personal injury.

PLEASE NOTE: Some foods, essences or flavorings may discolor the plastic processing bowl. This will not harm the plastic or affect the flavor of your food.

3. Add a dab of vegetable oil to a clean kitchen cloth and rub over the area to remove discoloration.
4. Wipe the Food Processor base with a soft, moistened cloth.

WARNING: Never immerse the Food Processor base in water or any other liquid.

5. Rinse and dry each part thoroughly before next use.

STORING INSTRUCTIONS

1. Never store the Food Processor while it is wet. Make sure all parts are clean and dry before storing.
2. Assemble with the spindle and bowl, and place the processing blade inside of the spindle, and the blade's spindle on the bottom of the bowl. Place reversible slicing/shredding disc on top of spindle with the lid securely locked. All parts are able to fit inside of the bowl when stored for maximum convenience. in position.
3. Keep the clean food processing disc in a protective covering such as a kitchen or paper towel, conveniently located near the Food Processor for later use.
4. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
5. Store appliance in its box or in a clean, dry place.



LIMITED TWO-YEAR WARRANTY

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843.

A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



For customer service questions or comments
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