

Compact Food Processor

Instruction Manual & Guarantee

Dualit®

Since 1945



CONTENTS

Safety precautions	3
Know your food processor	6
Processing bowls & lid	8
Blades & spindle	9
Grating & variable slicing disc	10
E-disc & spatula	11
Continuous processing	12
Pulse & auto pulsing	13
Processing tips	14
Cleaning & maintenance	16
Storing your processor	17
Troubleshooting	18
Recipe ideas	19
Maximum loading chart	22
Guarantee	23

Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the food processor and recycle the packaging appropriately.

All illustrations are for representation only, your model may have a different from illustrations shown.

SAFETY PRECAUTIONS

READ ALL THE INSTRUCTIONS CAREFULLY BEFORE USING YOUR DUALIT FOOD PROCESSOR. KEEP THESE INSTRUCTIONS SAFE FOR FUTURE REFERENCE.

Always follow these safety precautions when using your food processor; for your own safety and to avoid damaging the processor:

- This appliance is designed to operate with an AC power supply. Make sure your network voltage corresponds to the voltage shown on the rating plate underneath the food processor
- Do not use the food processor if the cord or plug is damaged, it must be replaced by a special cord available from Dualit or Authorised service agent. For more information, call the Dualit customer care line on 01293 652 500
- Never use a plug without the fuse cover fitted. Always make sure a replacement fuse is the same rating as the original
- Replacement fuses should be approved to BS 1362
- NOTE: Any plug cut from its power supply cord should be disposed of immediately. Inserting any cut-off plug into an electrical socket is dangerous
- Unplug the unit when not in use, before fitting or removing parts and before cleaning. To unplug it, hold the plug and pull it out of the socket. Never pull it out by the power cord
- Do not use the food processor outdoors
- This product is for domestic use only
- Do not use the processor on a sloping surface
- Make sure the power cord doesn't hang over the edge of the table or countertop
- Make sure it isn't in contact with anything hot or wet
- Never leave the processor unattended when it is plugged into a wall socket or switched on
- Children should be supervised to ensure that they do not play with the appliance

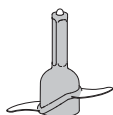
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
- Ensure that the processor, the toolbox and all accessories are always kept well out of reach
- When moving the processor, use both hands and lift holding the base unit. Never lift the processor using the bowl handle
- Never tamper with the safety systems. They are included for your personal safety
- The blades and discs are extremely sharp; take extra care when handling these parts, especially when removing from the bowl, emptying the bowl and during cleaning. Avoid touching the sharp edges
- The use of attachments not recommended or sold by Dualit may cause fire, electric shock or injury to the user or the appliance
- Use the spatula only when the unit is turned off, the blade or discs are removed and the processor is unplugged
- Store the tool tray out of reach of children
- Never operate the processor with the bowls empty.
- Do not misuse the processor; it is designed for use with food items only
- Before each use, check that the bowls contain only the ingredients and nothing else
- Do not process boiling or hot liquids
- Bowls and attachments are not suitable for microwave use
- Ensure the bowl(s), accessory(s), lid and food pusher are all securely in place before turning the processor on. It will not work without the large bowl and lid in place and locked
- Only use the food pusher supplied to insert and push ingredients down the feeder tube. Never use your fingers or utensils; this could cause severe injury and also damage the appliance
- Do not overfill the bowls; ingredients need room to move around. Use the maximum loading chart on page 22 for reference
- Always turn the power off via the control knob before opening the lid
- Switch off the appliance before changing accessories or approaching moving parts while in use
- Never remove the bowl or lid until the blades or discs have come to a complete stop

- Never touch moving parts or insert your hand or utensils into the bowl. Use the food pusher provided to guide ingredients through the feed tube
- The processor features an overheat cut-out that cuts the power if it becomes too hot for any reason. If this occurs turn the control knob to the off position. Once it cools down, the safety cut-out will automatically reset itself within 1 hour and the power will be restored
- Do not submerge the motor housing, cord or plug in water or any other liquids
- Clean all parts after each use; please refer to the cleaning instructions on page 16
- If your ingredients include raw meat, make sure the bowls and attachments are cleaned thoroughly, immediately after use
- When using a dishwasher; always set it to the lowest setting (max 40°C) and keep bowls and accessories well away from the heating elements. Avoid the drying cycle.

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.

KNOW YOUR FOOD PROCESSOR



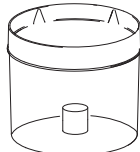
Multipurpose Chopping Blades

It chops, minces, blends and mixes in a matter of seconds. **Note:** small blade is optional extra



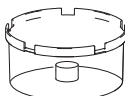
Large bowl

Use this bowl for all liquids (it has a sealed drive). It offers the maximum working capacity



Medium bowl

Use this as a secondary bowl. This is also the best bowl when using slightly smaller quantities.



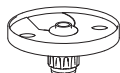
Small bowl - (optional extra)

Perfect for everyday processing tasks like chopping herbs or puréeing baby food. The small bowl must sit inside the medium bowl.



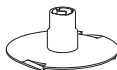
Grating/shredding disc

Can grate most vegetables into fine food.



Adjustable slicer

A precision sharp slicing blade with height adjustable for different thickness slicing.



E Disc

Will emulsify liquids and whisk egg whites in seconds.



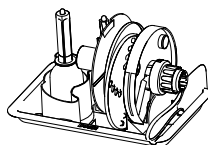
Spindle

Use on the bowl drive to attach accessories.



Spatula

For quick and easy removal of ingredients.



Tool tray

For storage of most of the accessories.

FOOD PUSHER

Features easy to read measurement markings.

LID & FEED TUBE

Easy to assemble and clean.

WORK BOWL

Features the largest working capacity

CONTROLS

Main on/off, start/stop, pulse and auto pulse

CORD STORAGE

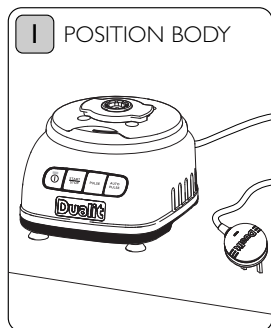
SUCKER FEET.

HANDLE GRIPS

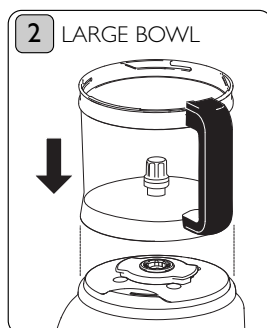


PROCESSING BOWLS & LID

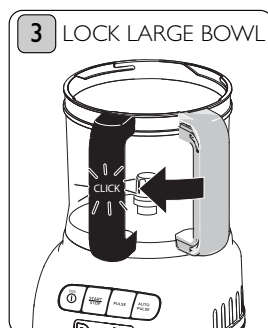
You will always need to use the large bowl first, no matter what other bowls and attachments you wish to use.



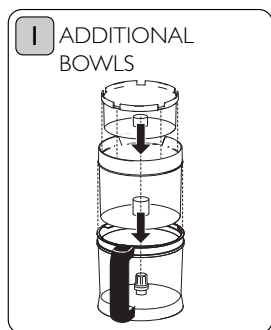
Before you assemble the food processor, ensure that the power cord is unplugged, and placed facing you on a dry, level surface. Push down on the body to secure firmly.



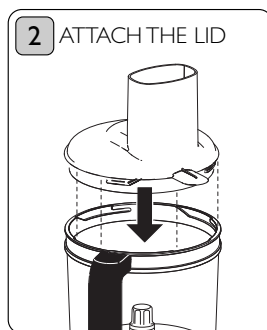
Place the large bowl onto the main body, with the handle pointing to the right (4 o'clock).



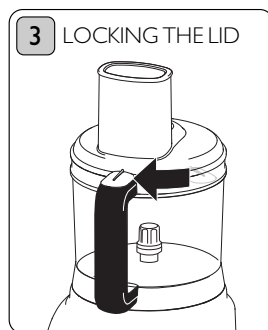
Hold the handle and turn it clockwise until you hear and feel it lock in place.



When using the medium bowl, insert this into the large bowl; it will self-locate. If using the optional small bowl, place this into the medium bowl.



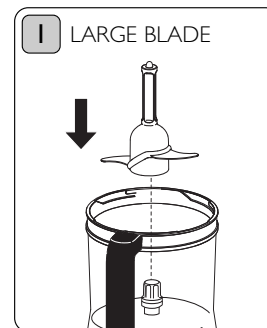
To attach the lid, place it on the large bowl aligning to the slots on the bowl rim.



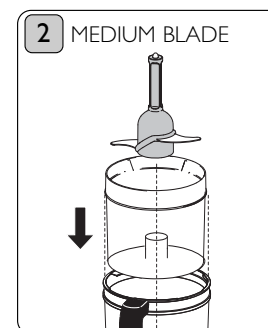
Hold the large bowl handle with one hand, with your other hand, hold the base of the feed tube and rotate clockwise to lock.

BLADES & SPINDLE

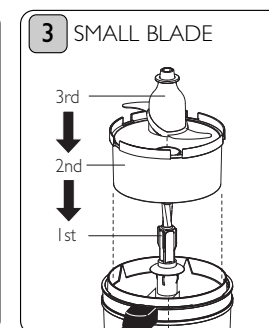
WITH THE EXCEPTION OF THE CHOPPING BLADES ALL ATTACHMENTS MUST BE FIRMLY ATTACHED TO THE SPINDLE. **CAUTION BLADES ARE VERY SHARP.**



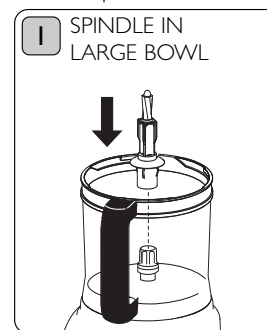
Handle blades and attachment using only the centre plastic section. The large chopping blade locates directly onto the bowl drive, once the large bowl is locked in place.



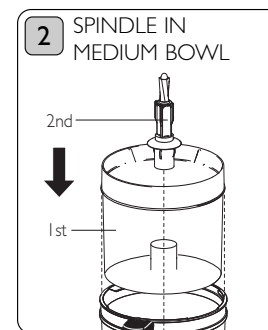
The medium chopping blade also locates directly onto the bowl drive, once both large and medium bowls are in place.



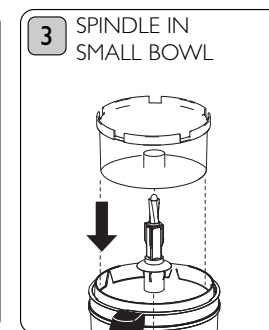
The small chopping blade needs to be used with the spindle. This must be attached to the bowl drive once the large and medium bowls are in place.



The drive shaft locates on the bowl drive on the large processing bowl.



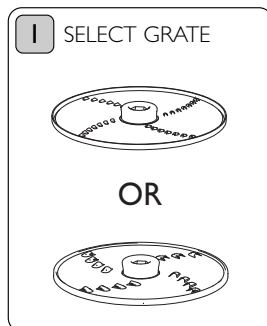
When using the medium bowl, place the medium bowl in the large bowl then the drive shaft on the bowl drive.



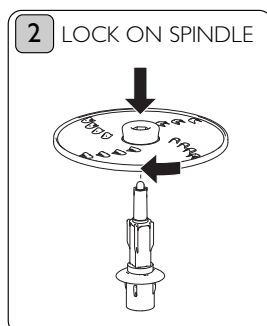
When using the optional small bowl with blade, place in the large bowl with medium bowl, drive shaft in position, then place the small bowl & small blade on the drive shaft.

GRATING & VARIABLE SLICING DISC

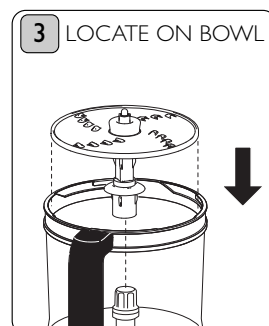
DO NOT USE DISCS FOR NO LONGER THAN 45 SECONDS AT A TIME. ALLOW PROCESSOR TO COOL IF YOU GO OVER THE MAX RUN TIME.



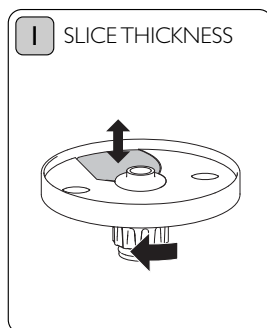
Select the fine or coarse side of the grating/shredding disc to suit your requirement.



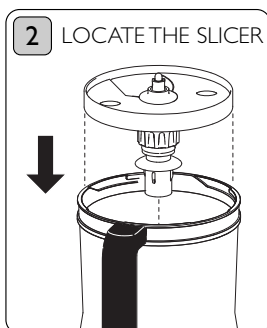
Place the reversible grating disc on the drive shaft and rotate it clockwise to firmly attach. Ensure it is securely locked in place.



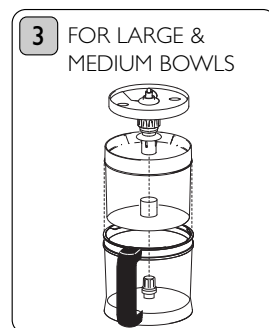
Place the drive shaft and grating disc assembly onto the bowl drive of large processing bowl.



To adjust the slicing thickness, rotate the outer spindle of the disc anti-clockwise to make the slices thicker, or clockwise to make thinner slices.



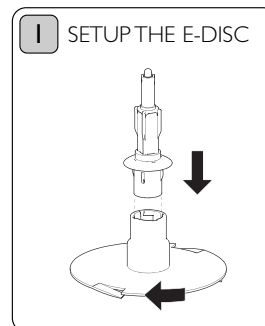
Fit the slicing disc over the spindle and press firmly into place. **Warning: Use caution as the blades are sharp.**



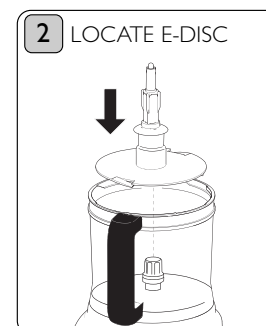
The adjustable slicing disc can **only be used with the large and medium bowls**. It creates any slice thickness between 0.5mm and 7.5mm.

E-DISC & SPATULA

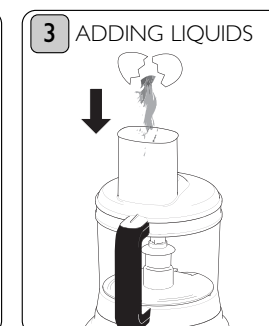
The e-disc can only be used with the large bowl, and only with liquids (including cream, egg whites, dressing).



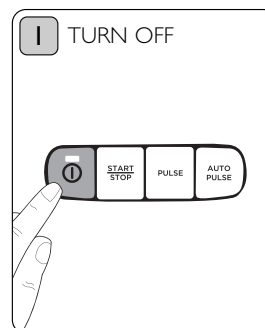
Attach the drive shaft onto the centre of the e-disc with a push and twist action making sure it is securely locked in place.



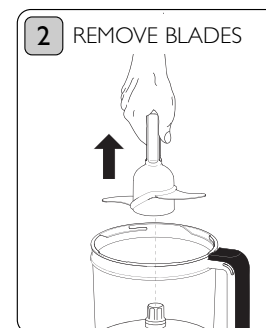
Place the e-disc assembly directly onto the bowl drive in the large bowl.



For best results use a minimum of two/three egg whites. To emulsify liquids successfully, add additional liquids slowly through the feeder tube.



Always turn off the power by pressing START/STOP button **THEN** the MAIN POWER button, finally unplug the processor before using the spatula.



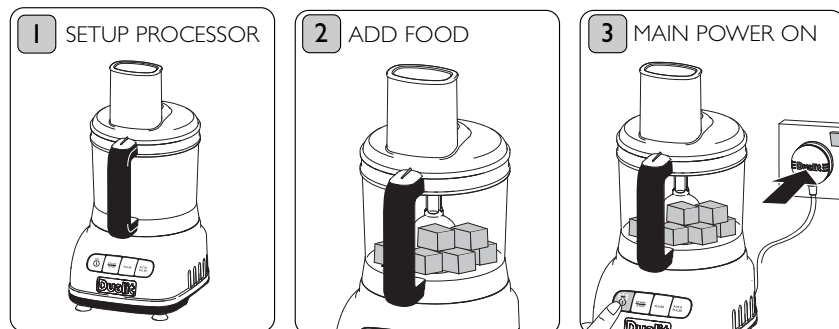
Be careful not to touch the cutting blades with your hands when you use the spatula to scrape the inside of the bowl.



Use the spatula to redistribute ingredients that have built up around the sides of the bowls, or to help decant ingredients from bowls to other containers.

CONTINUOUS PROCESSING

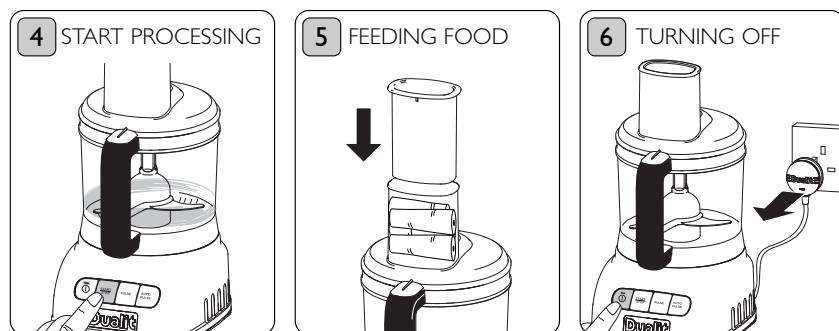
IMPORTANT: IF THE PROCESSING BOWL AND COVER ARE NOT CORRECTLY ASSEMBLED, THE FOOD PROCESSOR WILL NOT FUNCTION.



Insert attachment as described on previous pages.

Add food items to be chopped and close the lid or just lock the lid ready for items to be feed through the feed tube.

Plug in the power cord and turn the main power 'ON'.
The power light will illuminate.



Using the START/STOP button on the control panel, press once to start processing.

Feed items through the feed tube using the food pusher:
NEVER USE YOUR FINGERS!

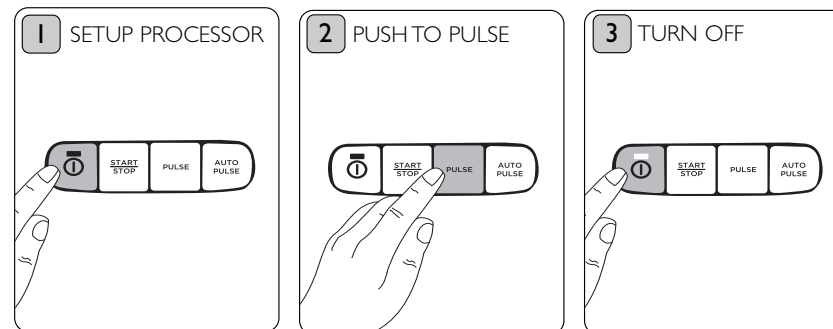
Press the START/STOP button to stop processing

Turn the main power 'OFF' before removing bowl, attachments or processed foods. Use the spatula to remove the food items from the bowl.

PULSE & AUTO PULSING

ONLY USE THESE FEATURES WITH THE LARGE & MEDIUM CHOPPING BLADES.

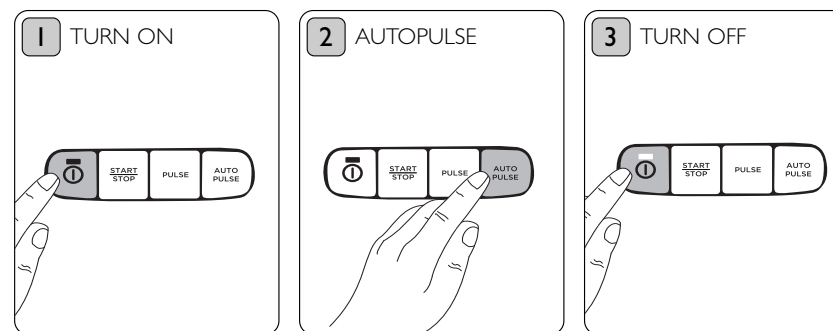
The Pulse & Auto Pulse feature is perfect for mixing in foods without pureeing the mixture.



Turn the main power 'ON'

Press the 'PULSE' button to start processing. The blade or disc will only rotate when the Pulse button is pressed.

Turn the main power 'OFF' before removing bowl, attachments or processed foods. Use the spatula to remove the food items from the bowl.



For auto pulsing, prepare the food processor as if continuous processing.

Turn the main power 'ON'

Press the 'AUTO PULSE' button to start processing. The blade or disc will automatically pulse 10 times. To stop mid cycle press 'START/STOP' button.

Turn the main power 'OFF' before removing the bowl, attachments or processed foods. Use the spatula to remove the food items from the bowl.



PROCESSING TIPS

USING THE BOWLS

Always try and start with the tasks that require the smallest bowl first, so that you are removing the used bowls instead of putting clean bowls inside dirty ones.

AUTO PULSE

Use this feature to achieve greater control for delicate foods or for a more even chop. The Auto Pulse feature is perfect for mixing in foods without pureeing the mixture. When selected the power light flashes, Press again to stop (or press pulse) If you press START/Stop you will move to constant processing.

CHOPPING

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform. More consistent processing results are achieved if the container is not overloaded.

MINCING

Pre-cut meat into cubes approximately 2cm square.

VEGETABLES

When processing vegetables such as onions, peel and quarter or cut large vegetables into smaller evenly sized chunks.

MIXING

The quantities that can be processed within the processing bowls will vary with the density of the mixture.

ADDING INGREDIENTS

When various recipes require dry ingredients such as flour, add them directly into the bowl before processing. There is no need to sift ingredients when using your food processor. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor cover.

Note: When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with the spatula provided.

USING THE FEED TUBE

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

Note: Never use fingers to push food down the feed tube. Always use the food pusher.

For best results when slicing. The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade. Preparing longer slices Pack food items horizontally.

WHEN SLICING, SHREDDING AND GRATING

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher; press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. **Do not use excessive force** or you may damage the food processor.

PREPARING SHORTER SLICES

Pack the food items vertically in the feed tube, for best results when shredding and grating. 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 processing. **Note:** When grating Parmesan cheese do not apply a lot of pressure to the food pusher.

LIQUIDS

To maximize the capacity of the largest bowl when making soups use the Auto Pulse feature rather than Start/Stop button when processing. To start, add the food chunks (e.g. tomatoes) and use Auto Pulse, gradually adding the liquid through the feed tube. If mixture overflows or fails to blend, stop processing, remove some of the ingredients and process in smaller amounts.

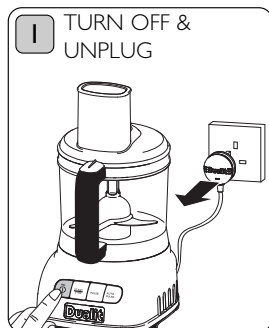
DISASSEMBLY

When processing is completed. Turn off and dismantle the processor; clean and dry all parts. Store the bowls, Medium blade and lid with food pusher assembled on the processor body. Do not lock the bowl lid whilst in storage. This can damage the safety mechanism built into the bowl. **Note:** Always wait for the processing blade to stop moving completely before removing the cover. **Warning: Use extreme caution, as blades are sharp. Always handle the chopping blade by its central plastic section.**

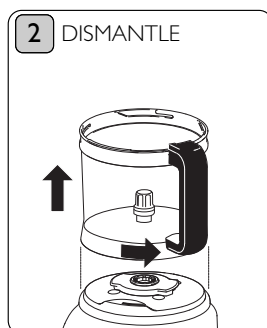


CLEANING & MAINTENANCE

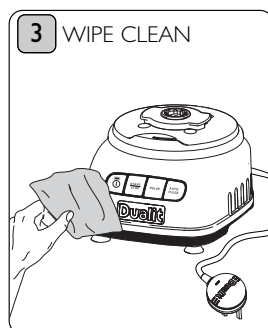
IT IS IMPORTANT TO CLEAN THE PROCESSOR AND ALL PARTS AFTER EACH USE. THIS WILL PROLONG THE LIFE OF YOUR APPLIANCE.



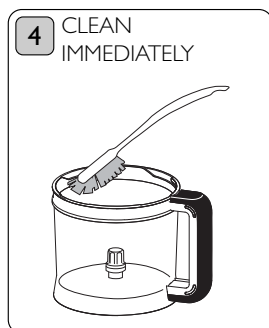
ALWAYS SWITCH OFF AND UNPLUG BEFORE ANY CLEANING. NEVER USE ABRASIVE CLEANERS ON ANY OF THE PARTS. TAKE EXTRA CARE WHEN WASHING BLADES.



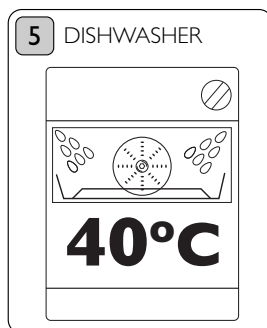
Dismantle the attachments & bowls from the main unit before you start cleaning.



Wipe the main body with a damp cloth. Dry immediately.

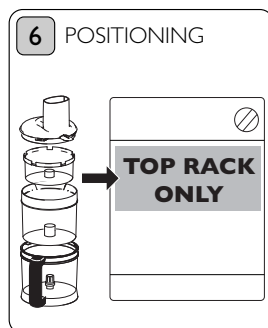


Wash the bowl, lid, blades and discs immediately after each use with warm soapy water. Use a small brush to get to hard to reach areas.



All attachments and bowls excluding the main body are suitable for dishwasher use..

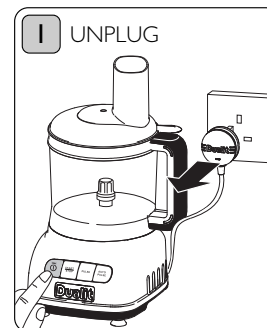
Use a wash cycle below 40°C. Remove prior to drying cycle.



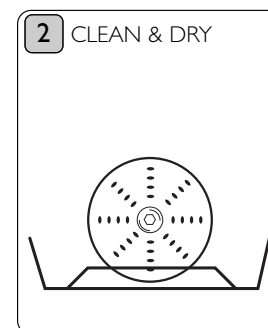
Only put the food processor parts on the top rack of your dishwasher and keep them well away from the heating elements.

STORING YOUR PROCESSOR

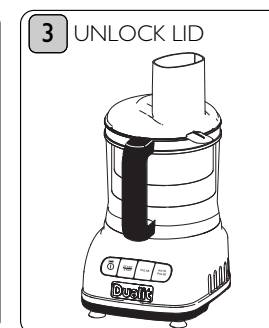
TAKE CAUTION WHEN HANDLING THE BLADES AND DISC THEY ARE ALL VERY SHARP. KEEP THE TOOLBOX OUT OF REACH OF CHILDREN.



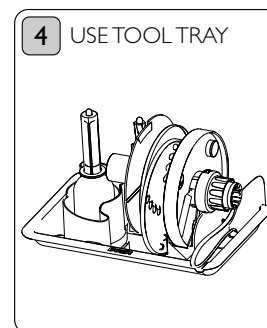
ENSURE THE PROCESSOR IS UNPLUGGED WHILST IN STORAGE, WITH THE LID UNLOCKED. THOROUGHLY CLEAN AND DRY.



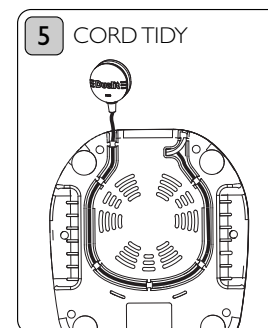
Dismantle the processor; clean and dry all parts.



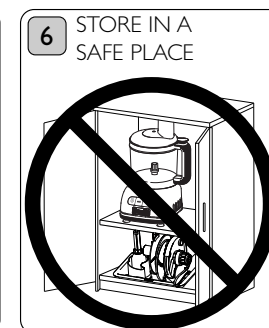
Store the bowls and lid with food pusher assembled on the processor body. Do not lock the bowl lid whilst in storage. This can damage the safety mechanism built into the bowl.



The large blade, spindle, spatula and all discs should be stored in the toolbox provided. Note there is one empty disc space for spare discs.



Excess power cord can be stored in the cord tidy on the underside of the processor.



Remember to store all accessories in the same manner you would store sharp knives, away from children and away from the edge of a shelf.

TROUBLESHOOTING

What do I do if my processor does not turn on?

- Check the plug is correctly fitted in the outlet and the power supply is switch on.
- Check the fuse in the plug. Ensure the new fuse is the same current value as original.
- Ensure the bowl and lid are locked in position.
- Check that the small bowl has properly located onto the medium bowl. If not the lid will not locate properly and the processor will not turn on.

What if it switches itself off while I'm using it?

- The motor may have overheated. To prevent damage, the unit will automatically cut all power. If this happens: turn switch to off, unplug and allow the unit to cool for approximately 1 hour. Once cool the overheat safety feature will reset and you can carry on using the processor.
- Check the lid or large bowl has not become loose.

What if it doesn't chop uniformly?

- Blades or discs may not be attached properly.
- You may be exerting too much force on the food while pushing down the feeder tube.

What if my egg whites won't stiffen up?

- You may not be using enough eggs (we recommend a minimum of two eggs).
- You may be using the wrong accessory; for egg whites you need the e-disc and the large bowl.
- You may not be whisking for long enough.
- Your bowl must be completely clean and dry.

What if the drive shaft is sticking or the motor is struggling to turn the mixture?

- The mixture may be too dense, remove some of the mixture and process in batches.
- Run the motor for no more than 45 seconds and cool for 30 minutes. Once cool the motor will be ready to use again.

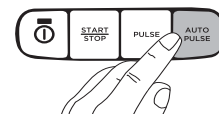
PERFECT SCONE MIX

MAKES 6 - USE A LARGE BOWL & CHOPPING BLADE
FRUIT WILL REMAIN WHOLE BECAUSE OF AUTO PULSE FUNCTION.

1 Dry ingredients

75g butter
 75g sugar
 300g flour
 Teaspoon baking powder

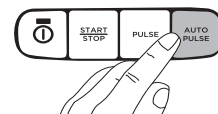
Press once



2 Add ingredients

1 x egg
 100ml yogurt/cream
 100ml milk

Press once

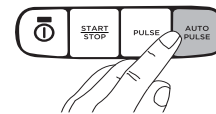


3 Finishing touches

100g sultanas

Add sultanas through the feed tube on the last 2 or 3 cycles of the 3rd auto pulse cycle.

Press once



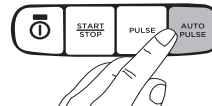
PASTRY MIX

MAKE 450g MIX - USE A MEDIUM BOWL & CHOPPING BLADE
DISCOVER HOW CONVENIENT HAND FREE AUTO PULSE FEATURE IS.

1 Dry ingredients

8oz Flour (200g)
 5oz butter
 1 tsp Sugar
 1 tsp Salt (if using unsalted butter)

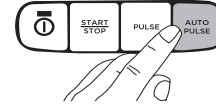
Press once



2 Add wet ingredients

Dribble in cold water (Up to 75/100 ml approx) through feeder tube until mixture is combined to form solid firm dough.

Press once, wait for cycle to finish then press again.

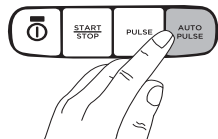


TOMATO PASSATA - 2L LIQUID

NOTICE HOW USING AUTO PULSE MASSIVELY INCREASES VOLUME OF LARGE BOWL, ALONG WITH SEALED DRIVE.

- 1st** 200g (4 medium) Onions
- 2nd** 450g (6 x) Tomatoes
- 3rd** 600g (7 x) Tomatoes
- 4th** Add 750ml water

**Press Auto Pulse
after each step**



USING YOUR PASSATA

Option 1: Heat through and add cream and season to taste for a fresh summer soup.

Option 2: Reduce down over a low heat for pizza topping.

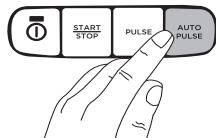
Option 3: Fry mince and add Passata for a Bolognese.

PEA & MINT SOUP

**USE THE LARGE BOWL
HEAT THROUGH AND ADD CREAM/CRÈME FRAICHE TO TASTE.**

- 1st** 3 x Large Spring onions
- 2nd** 500 – 750g Peas (@ room Temp)
Bunch fresh mint
- 3rd** Add 750ml water

**Press Auto Pulse
after each step**

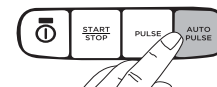


Heat through and add cream to taste for a fresh healthy soup.

RASPBERRY FOOL - 2 PORTIONS

**USE LARGE BOWL & CHOPPING BLADE
FRUIT REMAINS WHOLE BECAUSE OF AUTO PULSE FUNCTION.**

- 150 – 200g Raspberries
- 100ml Natural Yogurt
- Dash of honey (to taste)



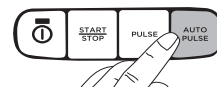
Chill until ready to serve

ICE CREAM

**AUTO PULSE GIVES A GREAT CONSISTENCY. IF YOU WANT A
SMALLER MIXTURE DO A 3RD AUTO PULSE CYCLE.**

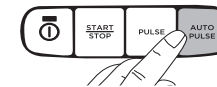
- 1** Add frozen fruit

350g frozen fruit (Raspberries or fruits of the forest mix are great)
Large Table spoon of icing sugar to taste



- 2** Add cream

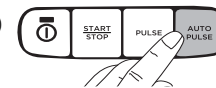
Add 300ml of cream



30 SECOND SALSA

**THE AUTO PULSE WILL CHOP THE SALSA EVENLY WITHOUT
PUREEING TO A PULP**

- 3 x Spring Onions
- 1 x Green pepper (Quartered)
- 1 x Red pepper (Quartered)
- 1 x Chilli



Add 1 -2 de-seeded tomatoes on pulse 4/5/6 pulse of pulse cycle. Add chopped coriander to garnish.

MAXIMUM LOADING CHART

Use the chart below as a guide to determine the maximum amount of ingredients to be processed at one time in the large bowl:

Ingredients	Large Bowl
Bread Dough	600g
Shortcrust Pastry	600g
Minced Meat	1Kg
Grated Soft Cheese	0.8Kg
Grated Carrots	1.3Kg
Sliced Tomatoes	1.5Kg
Sliced Cucumber	1.3Kg
Soup	1.0L Thin - 1.3L Thick
Victoria sponge mix	4 Eggs - 2lbs

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your guarantee period is as follows:

- 12 year guarantee on the motor;
- 3 year guarantee on parts

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- The product has not been modified except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this guarantee, please check that:

- You have followed the product instructions correctly.

- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

If you wish to claim under this guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com.

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