

# XLI 500 Food Processor

Instruction Manual & Guarantee

**Dualit**®

Since 1945



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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 appearance 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
- 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.
- 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
- For model DFP2M only: This appliance must be earthed.
- 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 the cord or plug 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
- Ensure that the processor, the toolbox and all accessories are always kept well out of reach

- 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
- 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 21 for reference
- Always turn the power off via the control knob before opening the lid
- Switch off the appliance and disconnect from supply 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

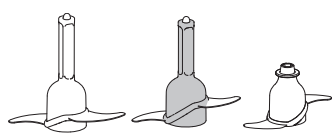
ingredients through the feed tube

- 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 one 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 18
- 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.

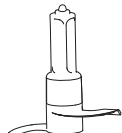
## SAVE THESE INSTRUCTIONS

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

# KNOW YOUR FOOD PROCESSOR



**Chopping blades**  
Chops, minces, blends and mixes in a matter of seconds.



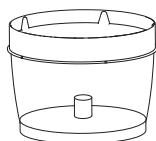
**Dough blade**  
Perfect for making bread dough and pastries.



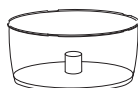
**Spindle**  
Use on the bowl drive to attach accessories.



**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.



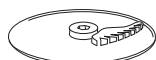
**Small bowl**  
Perfect for everyday processing tasks like chopping herbs or puréeing baby food. The small bowl must sit inside the medium bowl.



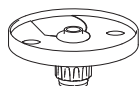
**Grating/shaving disc**  
Ideal for grating hard cheeses and shaving chocolate.



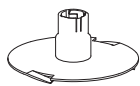
**Shredding disc**  
Can shred most vegetables into fine food.



**Julienne disc**  
Quick preparation for stir-fry's and salads.



**Adjustable slicer**  
A precision sharp slicing blade, height adjustable for different thickness slicing.

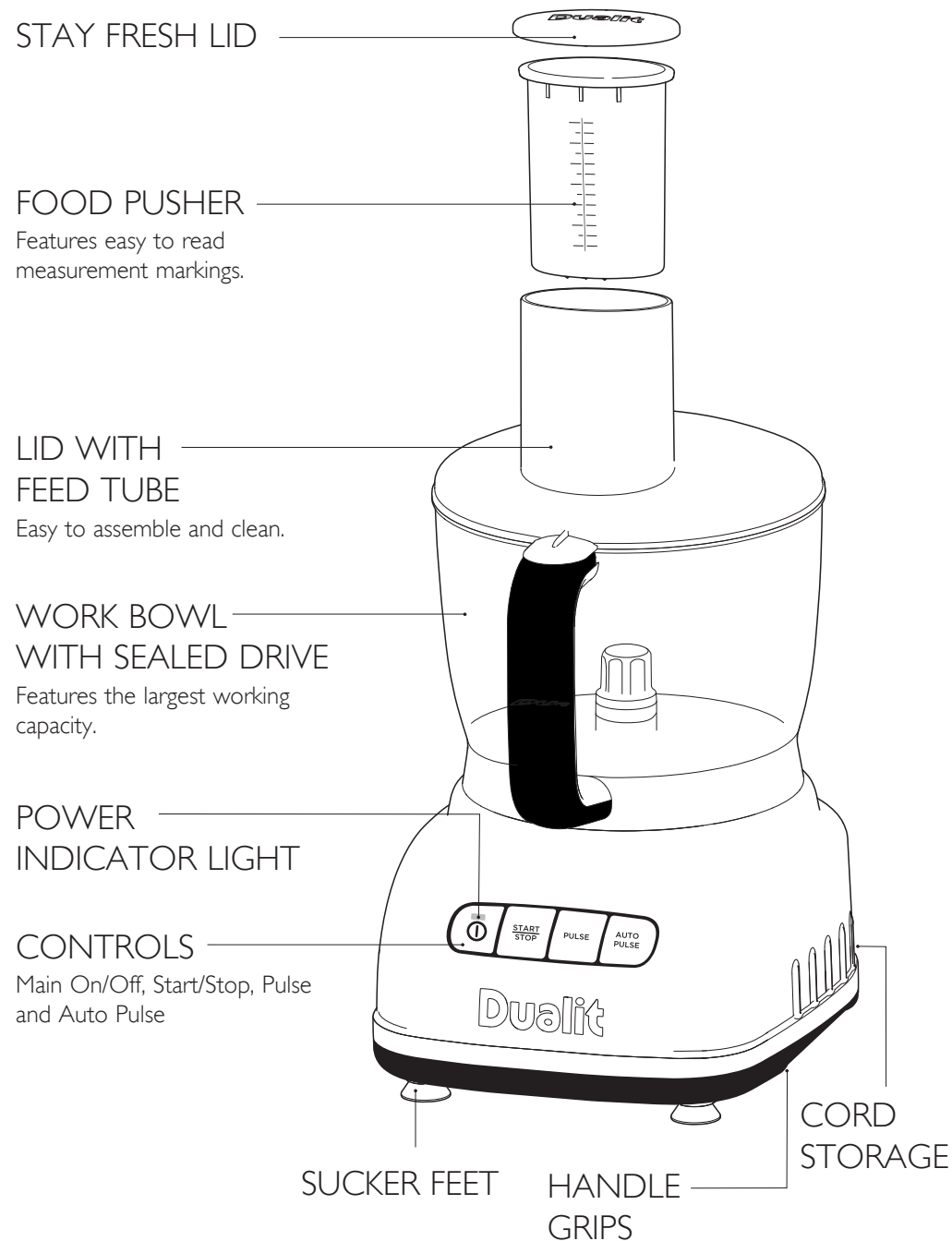
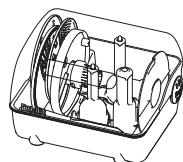


**E-Disc**  
Will emulsify liquids and whisk egg whites in seconds.



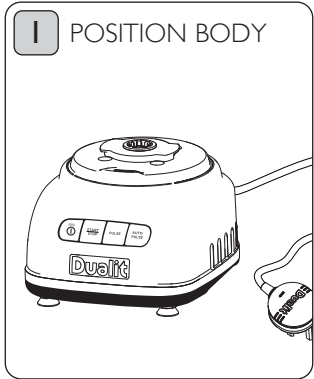
**Spatula**  
For quick and easy removal of ingredients.

Use the toolbox for storing most of the accessories

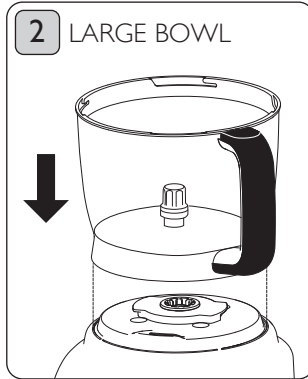


# PROCESSING BOWLS & LID

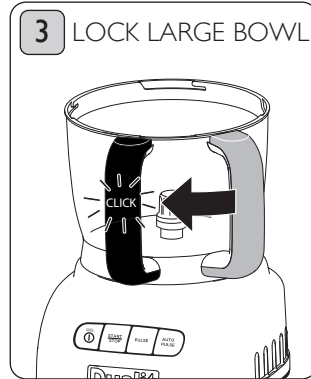
You will always need to use the large bowl first, no matter what other bowls and attachments you wish to use.



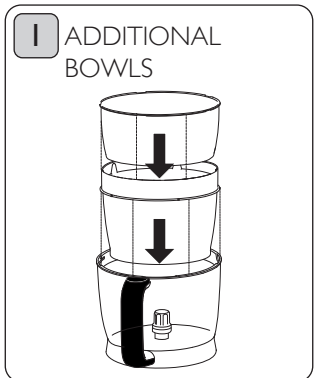
Before you assemble the food processor, ensure that the power cord is unplugged, and placed facing you on a dry, level surface. Push down on the body to secure firmly.



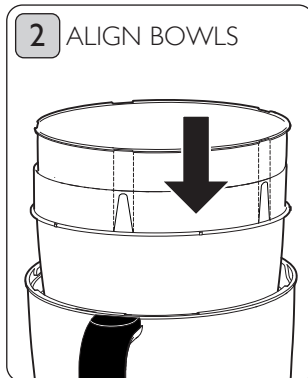
Place the large bowl onto the main body, with the handle pointing to the right (four o'clock).



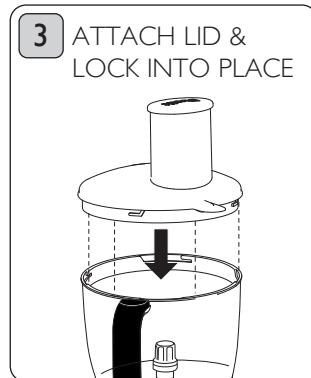
Hold the handle and turn it clockwise until you hear and feel it lock in to place.



When using the medium bowl, insert this into the large bowl. When using the small bowl insert this into the medium bowl. **Small bowl must be used with the medium bowl.**



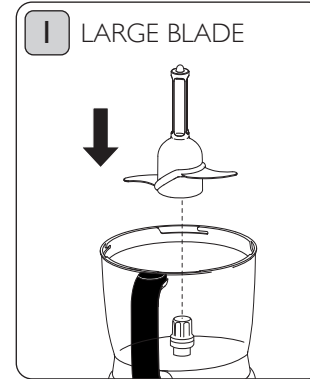
The medium bowl will self-locate into the large bowl. The groove on the small bowl must align with the pip on the medium bowl.



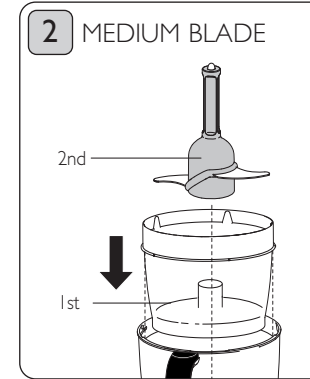
To attach the lid, place it on the large bowl aligning to the slots on the bowl rim. To lock, hold the large bowl handle, and with your other hand, hold the base of the feed tube and rotate clockwise.

# BLADES & SPINDLE

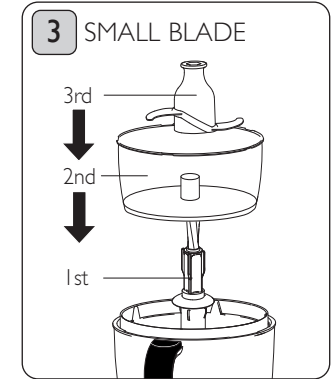
**DO NOT USE BLADES FOR LONGER THAN 45 SECONDS AT A TIME.** Allow processor to cool if you go over the max run time. **CAUTION, BLADES ARE VERY SHARP.**



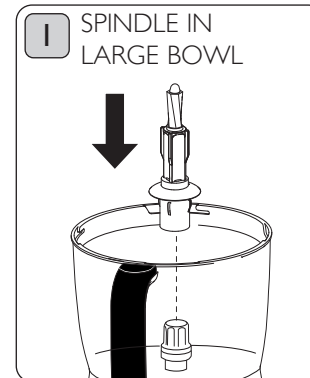
Handle blades and attachment using only the central plastic section. The large chopping blade locates directly onto the bowl drive, once the large bowl is locked in place.



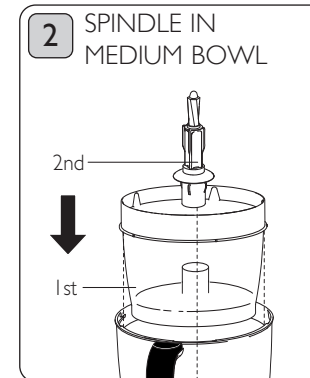
The medium chopping blade also locates directly onto the bowl drive, once both large and medium bowls are in place.



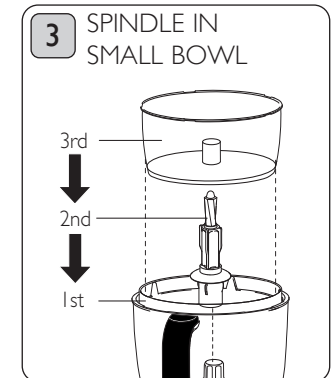
The small chopping blade needs to be used with the spindle. This must be attached to the bowl drive once the large and medium bowls are in place, and before locating the small bowl.



The spindle locates on to the bowl drive on the large processing bowl.



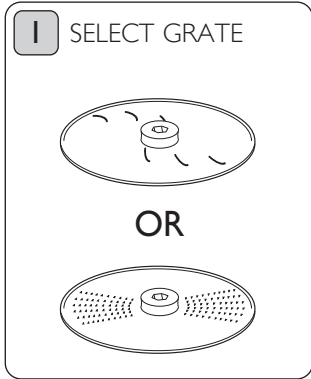
When using the medium bowl, place it in the large bowl then the spindle on the bowl drive.



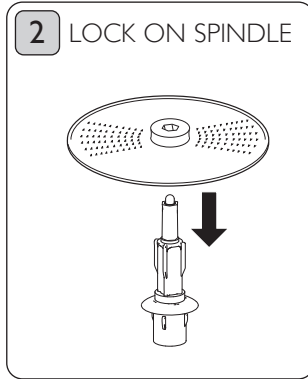
When using the small bowl with blade, place in the large bowl with medium bowl, spindle in position, then place the small bowl and small blade on the spindle.

# GRATING & SHREDDING DISC

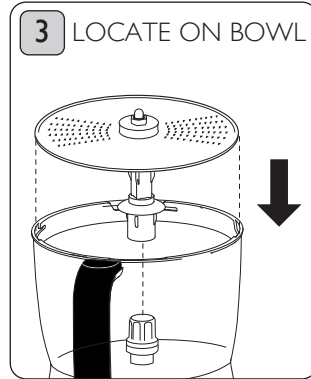
**DO NOT USE DISCS FOR LONGER THAN 45 SECONDS AT A TIME.** Allow processor to cool if you go over the max run time. **DO NOT USE DISCS WITH AUTO PULSE.**



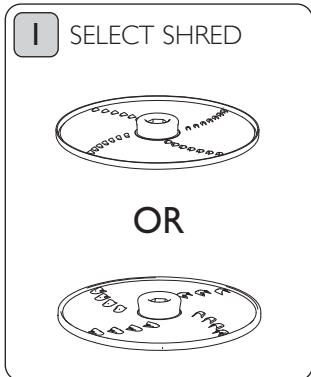
Select the fine or coarse side of the grating/shaving disc to suit your requirement.  
**NOTE: Very sharp. Hold plastic hub to avoid injury.**



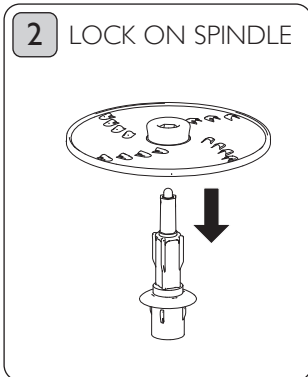
Place the reversible grating disc on the spindle and push down firmly to locate.



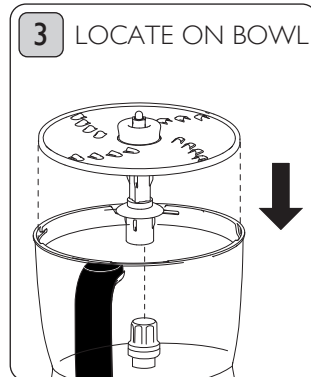
Place the spindle and grating disc assembly onto the bowl drive of large processing bowl.



Select the fine or coarse side of the shredding disc to suit your requirement.  
**NOTE: Very sharp. Hold plastic hub to avoid injury.**



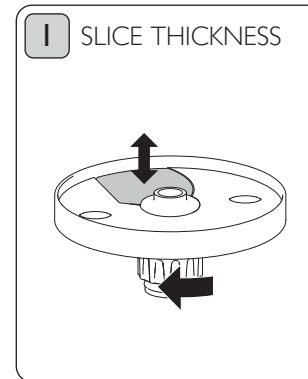
Place the reversible shredding disc on the spindle and push down firmly to locate.



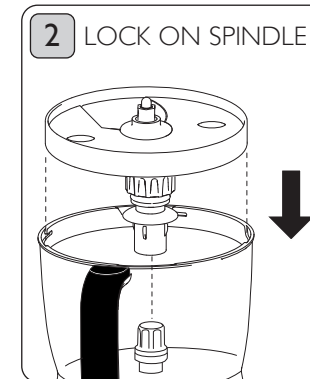
Place the spindle and shredding disc assembly onto the bowl drive of large processing bowl.

# VARIABLE SLICING & JULIENNE DISC

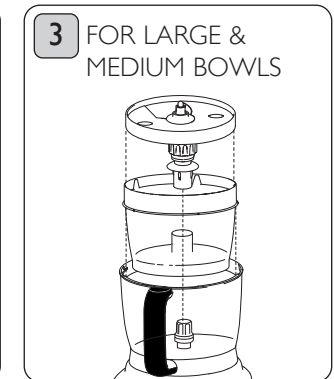
**TAKE CAUTION AS BLADES ARE SHARP. DO NOT USE WITH AUTO PULSE.**



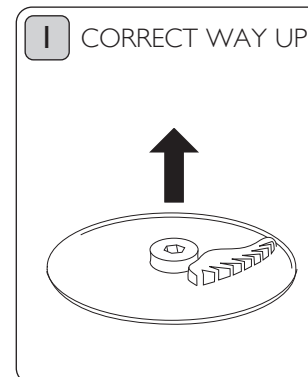
To adjust the slicing thickness, rotate the outer spindle anti-clockwise to make slices thicker, or clockwise to make thinner slices. **NOTE: Very sharp. Hold plastic to avoid injury.**



Fit the slicing disc over the spindle and press firmly into place.

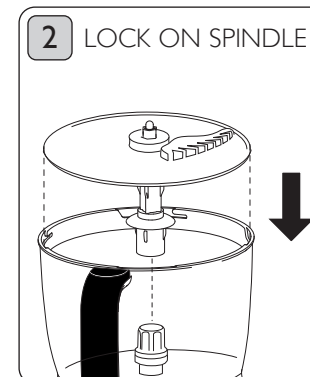


The adjustable slicing disc can **only be used with the large and medium bowls.** It creates any slice thickness between 0.5mm and 7.5mm.

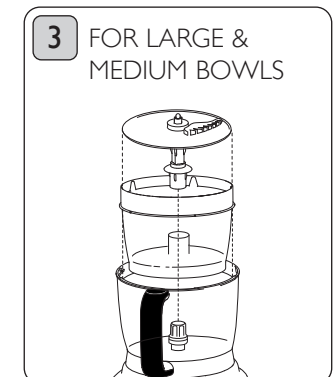


The julienne disc must be inserted with the cutting face upwards.

**NOTE: Very sharp. Hold plastic hub to avoid injury.**



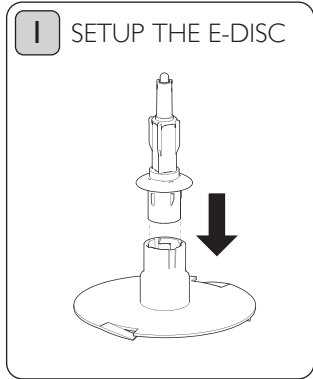
Fit the julienne disc over the spindle and press firmly into place.



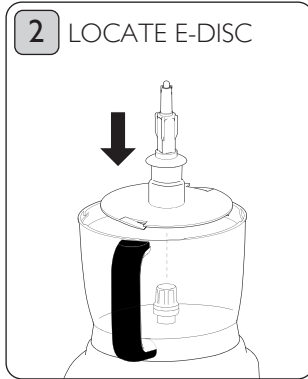
The julienne disc can **only be used with the large and medium bowls.**

# E-DISC & DOUGH BLADE

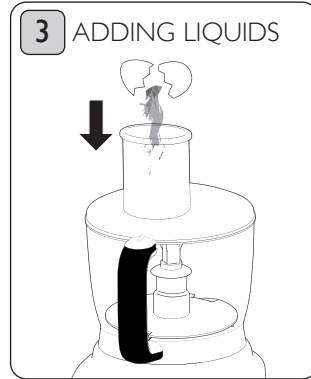
**DO NOT USE DISCS WITH AUTO PULSE.** The E-disc can only be used with the large bowl, and only with liquids (including cream, egg whites and dressing).



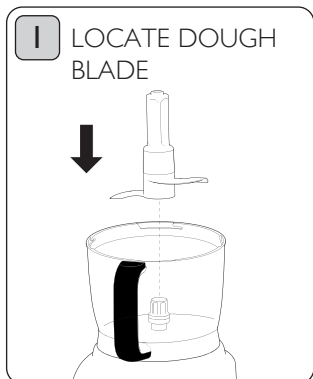
Attach the spindle onto the centre of the E-disc. Push down until you hear and feel it lock into place.



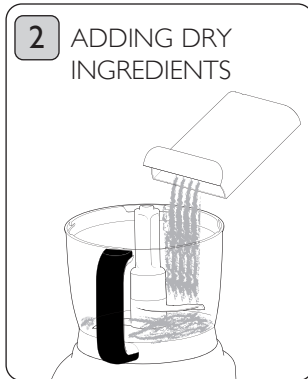
Place the E-disc assembly directly onto the bowl drive in the large bowl.



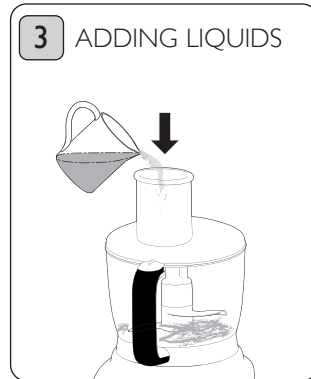
To emulsify liquids successfully, add additional liquids slowly through the feeder tube.



The dough blade can only be used with the large bowl. Place the dough blade directly onto the bowl drive in the large bowl.

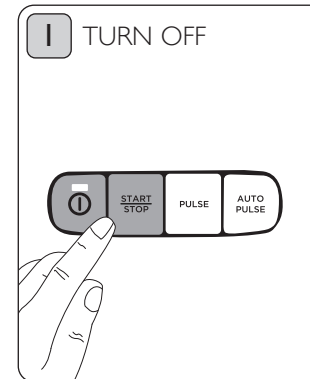


Add dry ingredients before adding any liquids.  
**NOTE: DO NOT USE DISCS FOR LONGER THAN 45 SECONDS AT A TIME.**  
Allow processor to cool if you go over the max run time.

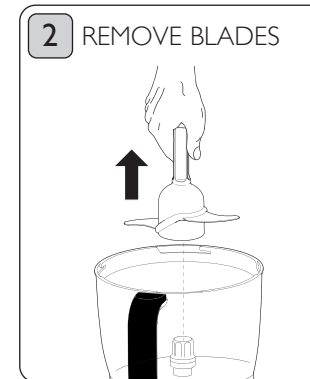


Liquids can be added slowly through the feeder tube.

# SPATULA



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



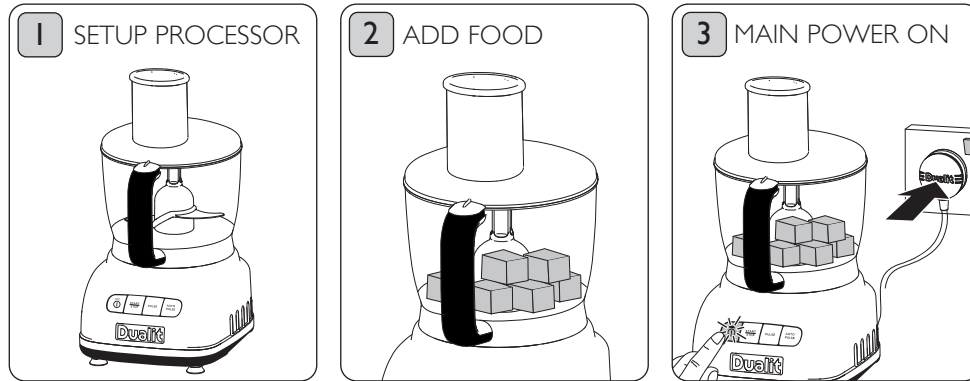
Be careful not to touch the cutting blades with your hands when you use the spatula to scrape the inside of the bowl.



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

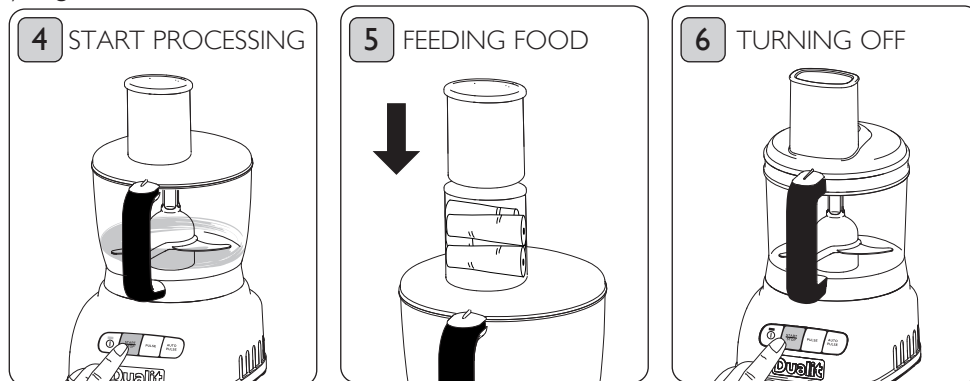
**IMPORTANT:** IF THE PROCESSING BOWL AND LID ARE NOT CORRECTLY ASSEMBLED, THE FOOD PROCESSOR WILL NOT FUNCTION.



Set up the processor with the appropriate attachments. **NOTE: DO NOT USE BLADES FOR LONGER THAN 45 SECONDS AT A TIME.** Allow processor to cool if you go over the max run time.

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.



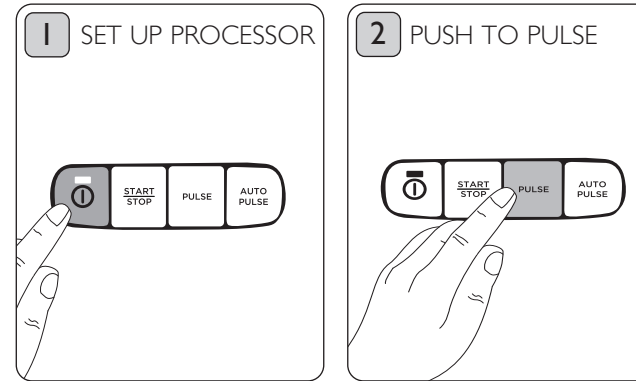
Using the START/STOP button on the control panel, press once to start processing.

Feed items gently through the feed tube using the food pusher. Let the disc do the work. **Exerting too much pressure will damage your machine. NEVER USE YOUR FINGERS!**

Press the START/STOP button to stop processing. Turn the main power 'OFF' before removing bowl, attachments or processed foods.

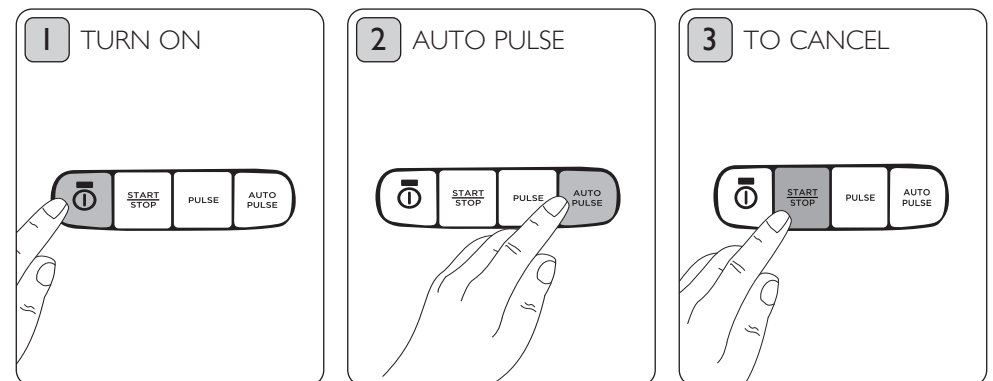
# PULSE & AUTO PULSING

**ONLY USE THESE FEATURES WITH THE CHOPPING BLADES AND DOUGH BLADE.** The Pulse and Auto Pulse feature is perfect for mixing in foods without puréeing the mixture.



Turn the main power 'ON'.

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



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 will automatically pulse 10 times. To stop mid cycle press 'START/STOP' button.

To stop mid cycle press 'START/STOP' button.



# PROCESSING TIPS

## WHEN RUNNING THE PROCESSOR

Do not run for more than 45 seconds at a time. Allow the processor to cool to room temperature if you go over the max run time.

## 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. To insert the small bowl the groove must align with the pip on the medium bowl.

## 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 puréeing the mixture. It also allows you to prepare ingredients for frying or casseroles gently whilst preserving their integrity. 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

**TIP: Use Auto Pulse for this process.**

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 bowl is not overloaded.

## MINCING

Pre-cut meat into cubes approximately 2cm square and use the chopping blade.

## VEGETABLES

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

## MIXING

**TIP: We recommend using Auto Pulse when adding hole ingredients to a mixture e.g. sultanas into a scone mix.**

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

## 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.

## 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

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

## EMULSIFYING EGG WHITES

Use the E-disc and a minimum of two/three egg whites for best results.

## 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

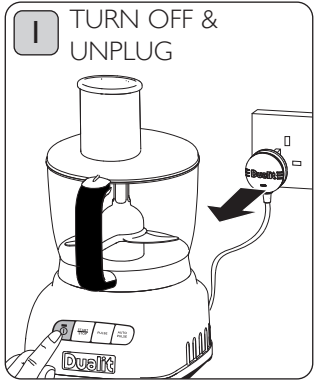
To maximise the capacity of the largest bowl when making soups use the Auto Pulse feature rather than START/STOP button when processing. To start, add the food chunks and use Auto Pulse, gradually adding the liquid through the feed tube. If mixture overflows or fails to blend, stop processing, remove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

## DISASSEMBLY

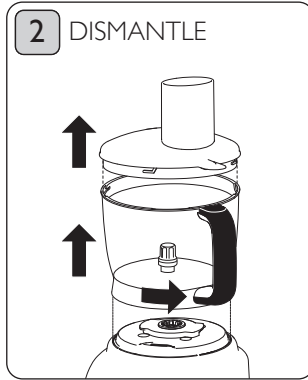
When processing is completed. Turn off and dismantle the processor, clean and dry all parts. Store the bowls, medium blade and lid with food pusher assembled on the processor body. Do not lock the bowl lid whilst in storage. This can damage the safety mechanism built into the bowl. **NOTE:** Always wait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

# CLEANING & MAINTENANCE

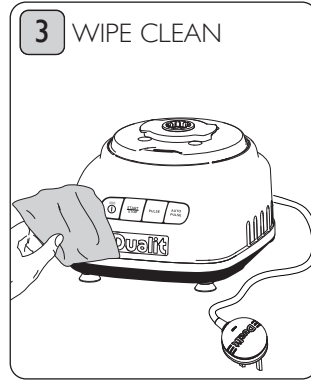
**IT IS IMPORTANT TO CLEAN THE PROCESSOR AND ALL PARTS AFTER EACH USE. THIS WILL PROLONG THE LIFE OF YOUR APPLIANCE.**



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

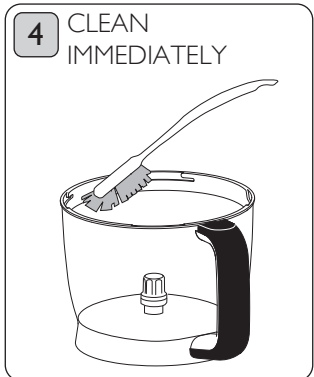


Dismantle the attachments and bowls from the main unit before you start cleaning.

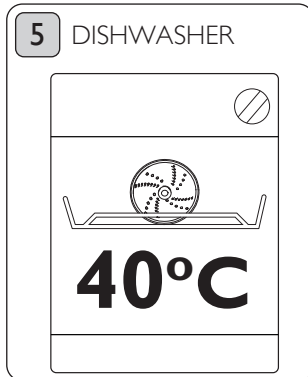


Wipe the main body with a damp cloth. Dry immediately.

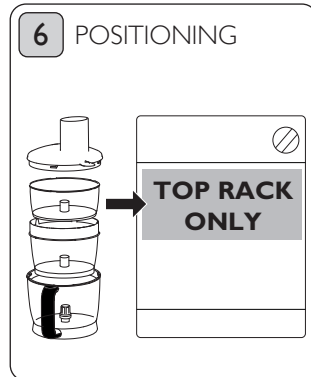
**Do not immerse base in water.**



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.



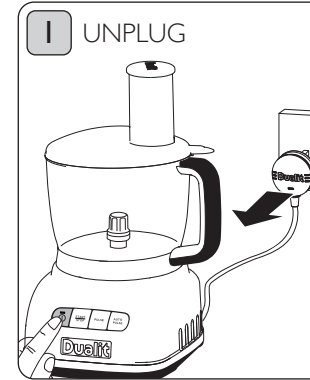
All attachments and bowls excluding the main body are suitable for dishwasher use. Use a wash cycle below 40°C. Remove prior to drying cycle.



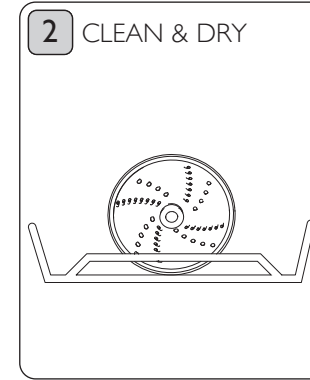
Only put the food processor parts on the top rack of your dishwasher and keep them well away from the heating elements.

# STORING YOUR PROCESSOR

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



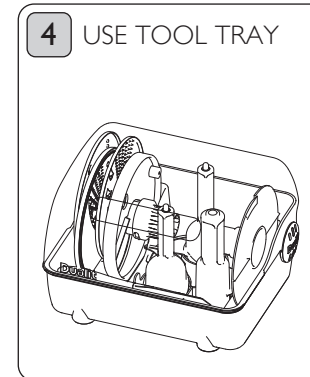
ENSURE THE PROCESSOR IS UNPLUGGED WHILST IN STORAGE, WITH THE LID UNLOCKED. THOROUGHLY CLEAN AND DRY.



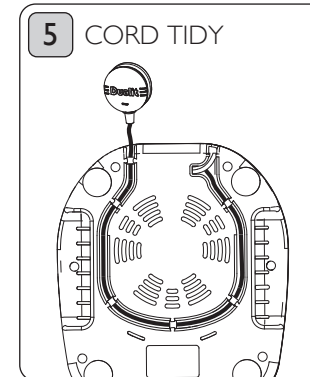
Dismantle the processor, clean and dry all parts.



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 chopping blades, dough blade, spindle, spatula and all discs should be stored in the toolbox provided.



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?

- 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.
- Check the plug is correctly fitted in the outlet and the power supply is switched on.
- Check the fuse in the plug. Ensure the new fuse is the same current value as original.

## 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 one 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 15 seconds allowing for a one minute pause between cycles. This allows the machine to cool down to room temperature before next use.
- After five cycles the appliance should be cooled down to room temperature before the next use.

# 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	1.4Kg
Minced Meat	1.45Kg
Soup	2.25L using Auto Pulse
Victoria sponge mix	8 eggs
Shortcrust pastry	1.4Kg
Sliced food	1.8Kg
Egg Whites	3-8

# 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 that 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](mailto:info@dualit.com) or visit [www.dualit.com](http://www.dualit.com)

# Dualit®



Dualit Limited County Oak Way Crawley West Sussex RH11 7ST  
Telephone: +44 (0) 1293 652 500 Facsimile: +44 (0) 1293 652 555  
Email: [info@dualit.com](mailto:info@dualit.com) Web: [www.dualit.com](http://www.dualit.com)

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