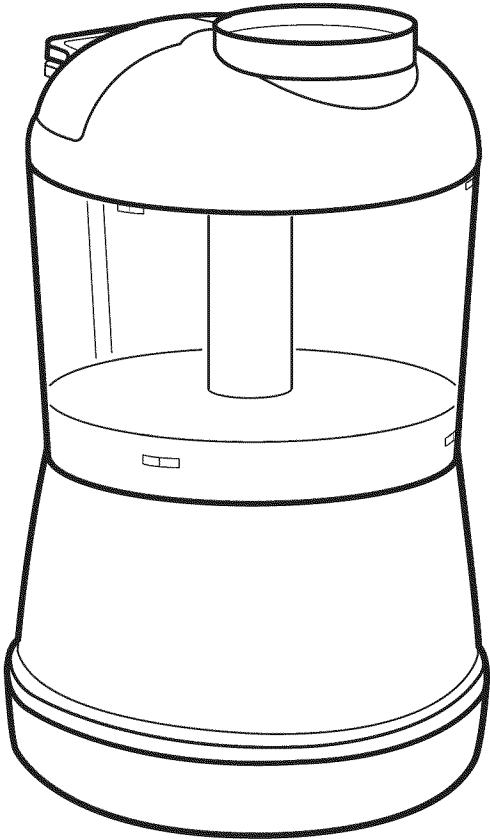


# KitchenAid



Model 5KFC3515

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# FOOD CHOPPER SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**! DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**! WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## 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 motor body, cord or electrical plug of this Food Chopper in water or other liquid.
3. 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.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter.
11. Keep hands and utensils away from the cutting blade while chopping food to reduce the risk of severe injury to person or damage to the Food Chopper. A scraper may be used but only when the Food Chopper is not running.
12. Blade is sharp. Handle carefully.
13. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating Food Chopper.
15. Do not attempt to defeat the cover interlock mechanism.
16. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS

## Electrical Requirements

Voltage: 220-240 Volts

Frequency: 50/60 Hertz


Wattage: 240 Watts

**NOTE:** If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

## Electrical Equipment Waste Disposal

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

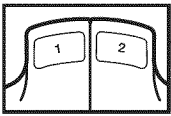
By ensuring this product is disposed of correctly, you will help avoid potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

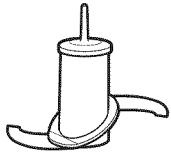
Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

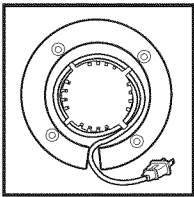
# PARTS AND FEATURES



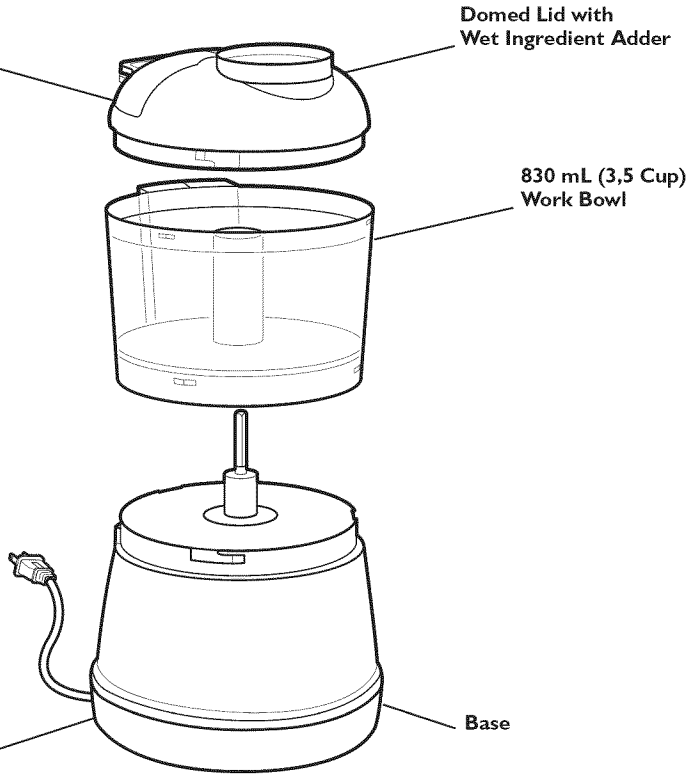
**Speed 1/Speed 2 Buttons**



**Stainless Steel Multipurpose Blade**



**Power Cord Storage**



**Domed Lid with Wet Ingredient Adder**

**830 mL (3,5 Cup) Work Bowl**

**Base**

## Speed 1/Speed 2 Buttons

The Food Chopper features easy one-handed operation with top-mounted buttons. 2 speeds provide optimal results, regardless of the task: Use the **Speed 1** button for everyday chopping needs. Use the **Speed 2** button to quickly purée ingredients.

## Stainless Steel Multipurpose Blade

This strong, razor-sharp blade quickly processes small amounts of meats, fresh or cooked fruits and vegetables, nuts and herbs. Blade locks on the shaft to stay in place while you pour out ingredients. Reverse spiral design pulls foods down into blade for uniform chopping, and minimizes need to scrape sides of bowl. The blade is dishwasher-safe.

## Domed Lid with Wet Ingredient Adder

The domed lid locks into place to operate the Food Chopper, and removes easily to add ingredients. A wet ingredient adder hole and well in the lid allows you to add liquid ingredients without removing the lid. The lid is dishwasher-safe.

## 830 mL (3,5 Cup) Work Bowl

The BPA-free 830 mL (3,5 cup) capacity work bowl provides a generous working capacity, and removes easily from the base. The work bowl is dishwasher-safe.

## Power Cord Storage

The power cord wraps under the base for convenient storage.

# OPERATING YOUR FOOD CHOPPER

## **⚠ WARNING**

**Cut Hazard**  
**Handle blades carefully.**  
**Failure to do so can result in cuts.**

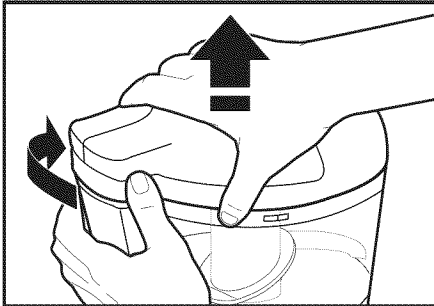
### **Before First Use**

1. Before using the KitchenAid Food Chopper for the first time, wash the work bowl, lid, and blade in hot, soapy water. Work bowl, lid, and blade may also be washed in the top rack of a dishwasher.
2. Read Food Chopper Operating Tips for recommendations on how to get consistently great results.

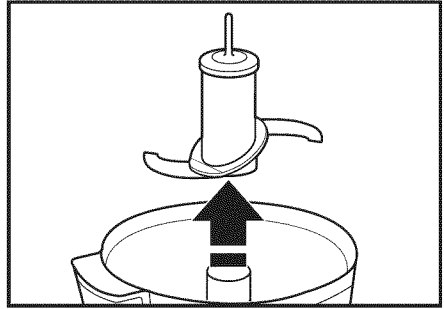
### **Disassembling the Food Chopper**

To disassemble the Food Chopper for cleaning and when removing ingredients from the bowl, follow the instructions below:

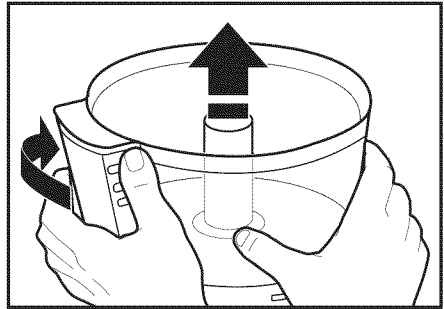
1. Be sure the Food Chopper is unplugged.
2. Holding the lid as shown, twist lid clockwise to unlock, and lift off the bowl.



3. Pull the blade straight up to unlock and remove it from the bowl.



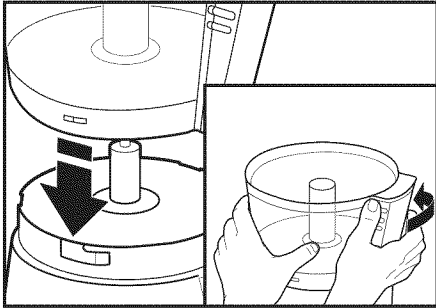
4. Holding the bowl as shown, twist bowl clockwise to unlock, and lift off the base.



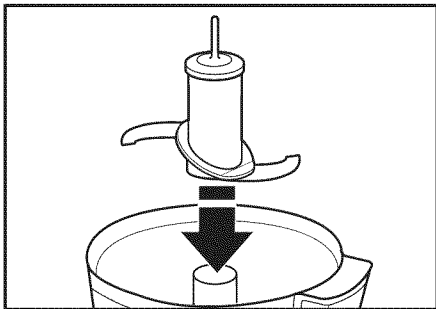
# OPERATING YOUR FOOD CHOPPER

## Using the Food Chopper

1. Be sure the Food Chopper is unplugged.
2. Align the tabs on the work bowl with the L-slots on the base. Twist bowl counterclockwise to lock into place.



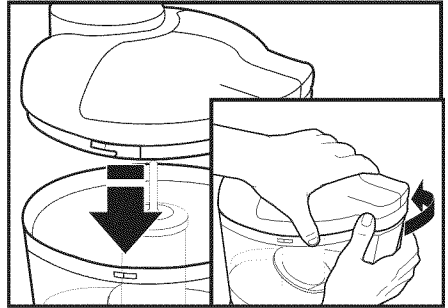
3. Fit the blade over the shaft in the center of the work bowl, rotate, and press down until it locks into operating position.



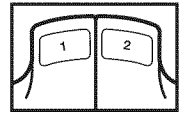
4. Place ingredients to be processed into the work bowl.

5. Place the lid on the work bowl, aligning the L-slots on the lid with the tabs on the work bowl. Twist lid counterclockwise to lock into place as shown below.

**NOTE:** Bowl and lid must be locked in place for the Food Chopper to operate.



6. Plug power cord into electrical outlet.
7. Press and hold Speed 1 button or Speed 2 button to start processing.



**NOTE:** Food Chopper will not operate if both buttons are pressed at the same time.

8. Use the wet ingredient adder to add liquid ingredients while processing, if desired. See “Operating Tips for Great Results”
9. When ingredients are chopped to the desired consistency, release the Speed 1 button or Speed 2 button.

## Removing Ingredients

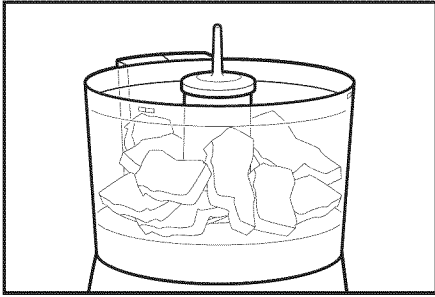
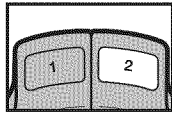
1. Once the blade has stopped spinning, remove lid by twisting it clockwise and lifting it off.
2. Remove the work bowl from the base by twisting it clockwise and lifting it off. Blade locks on the shaft to stay in place while you pour out ingredients
3. Use a spatula to remove ingredients from the work bowl.
4. To remove blade for cleaning, pull the blade straight up to unlock and remove it from the bowl.



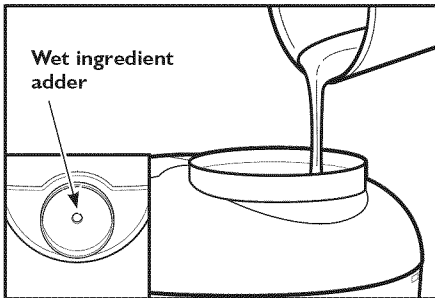
# OPERATING YOUR FOOD CHOPPER

## Operating Tips for Great Results

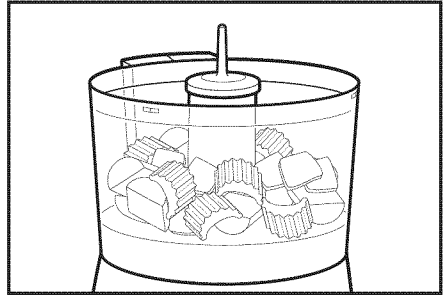
1. To achieve optimal results when grinding raw meat, use the Speed 2 button to grind up to 225 g (1/2 pound) of meat at one time.



2. For best processing results, press and release the Speed 1 button **or** Speed 2 button. Repeat until ingredients reach the consistency you want.
3. Use the wet ingredient adder to add liquid ingredients such as olive oil during processing.



4. Use your Food Chopper to make bread, cracker, or cookie crumbs. Break bread, crackers, or cookies into small pieces, add to work bowl and process into crumbs.
5. For uniform consistency of processed foods, cut carrots, celery, mushrooms, green peppers, onions and similar vegetables into 2-3 cm (1 inch) pieces before adding to work bowl.



6. Use your Food Chopper to chop nuts and mince parsley, basil, chives, garlic and other herbs.
7. Make baby food by using your Food Chopper to purée cooked fruit or vegetables. Puréed, cooked fruits and vegetables can also be used as bases for soups or sauces.
8. Do **NOT** use your Food Chopper to process coffee beans or hard spices such as nutmegs. Processing these foods could damage the Food Chopper.
9. Do **NOT** use your Food Chopper to chop food more than 30 seconds continuously.

## CARE AND CLEANING

### **WARNING**

#### **Cut Hazard**

**Handle blades carefully.**

**Failure to do so can result in cuts.**

1. Unplug the Food Chopper.
2. Remove the work bowl, lid and blade. Wash in hot, soapy water. Rinse and dry. Work bowl, lid, and blade can also be washed in the top dishwasher rack.
3. Wipe the base clean with a damp cloth. Do not use abrasive cleaners. Do not immerse the base in water.
4. To protect the blade, always reassemble your Food Chopper after cleaning.

## TROUBLESHOOTING

**If your Food Chopper should malfunction or fail to operate, check the following:**

- Make sure that the bowl and lid are properly aligned and locked in place.
- Press only one button at a time. The Food Chopper will not operate if both buttons are pressed at the same time.
- Is the Food Chopper plugged in?

- Is the fuse in the circuit to the Food Chopper in working order? If you have a circuit breaker box, be sure the circuit is closed.
- Unplug the Food Chopper, then plug it back into the outlet.
- If the Food Chopper is not at room temperature, wait until unit reaches room temperature and retry.

If the problem is not due to one of the above items, see “Warranty and Service.”

# WARRANTY AND SERVICE

## Household KitchenAid Food Chopper Warranty

| Length of Warranty:  | KitchenAid Will Pay For:  | KitchenAid Will Not Pay For:   |
|--|---|--|
| <b>Europe, Australia and New Zealand:</b><br><br>For Model 5KFC3515:<br>Two years Full Warranty from date of purchase. | The replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center. | A. Repairs when Food Chopper is used for operations other than normal household food preparation.<br><br>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes. |

English

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

### Service Centers

All service should be handled locally by an Authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

**In the U.K.:**

Call: 0845 6011 287

**In Ireland:**

M.X. ELECTRIC  
Service Department  
25 Alymer Crescent  
Kilcock, Co. KILDARE

Call: 87 2581574

Fax: 1 628 4368

**In Australia:**

Call: 1800 990 990

**In New Zealand:**

Call: 0800 881 200

### Customer Service

**In U.K. & Ireland:**

Tollfree number 0800 988 1266  
(Calls from mobile phones are charged standard network rate)


**Address:**

KitchenAid Europa, Inc.  
PO BOX 19  
B-2018 ANTWERP 11  
BELGIUM

**For Southern Ireland:**

Tollfree number +44 (0) 20 8616 5148

[www.KitchenAid.co.uk](http://www.KitchenAid.co.uk)  
[www.KitchenAid.eu](http://www.KitchenAid.eu)



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FOR THE WAY IT'S MADE.

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