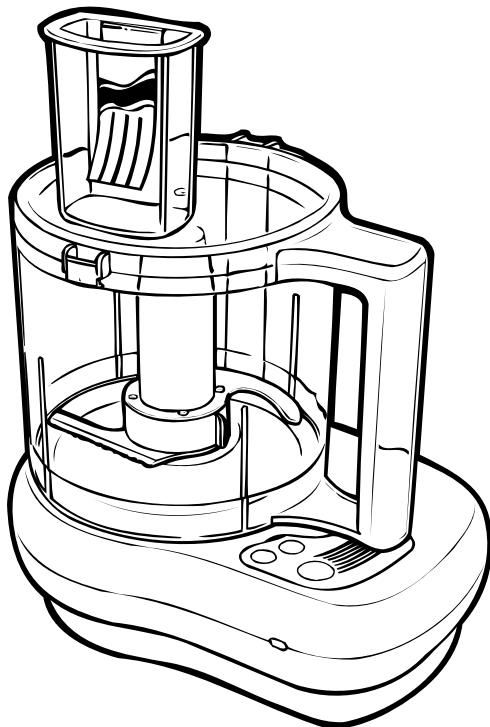


 **BLACK & DECKER®**

PowerPro™

Full-Size Food Processors



QUESTIONS? Please call us TOLL FREE!

IN U.S.A. 1-800-231-9786

IN CANADA 1-800-465-6070

Model FP1000 Series Food Processors

SAVE THIS USE & CARE BOOK

IMPORTANT SAFEGUARDS

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

■ **Please read all instructions.**

- To protect against risk of electrical shock, do not put base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Turn unit off and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from wall outlet. Never yank on cord.
- Avoid contacting moving parts. Keep fingers out of food chute.
- 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 the appliance to an authorized service facility for examination, repair, or adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Keep hands and utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A spatula may be used, but it must be used only when the food processor is not running.
- Blades are sharp. Handle carefully.
- To avoid injury, never place knife blade or disc on base without first putting bowl properly in place. Make sure motor, disc, and/or knife blade have stopped completely before removing cover.
- Be certain cover is securely locked in place before operating appliance.
- Never feed food by hand. Always use food pusher.
- Do not attempt to defeat the cover interlock mechanism.
- Do not operate this appliance in the presence of explosive and/or flammable fumes.
- This appliance is intended for household use only and not for commercial or industrial use.

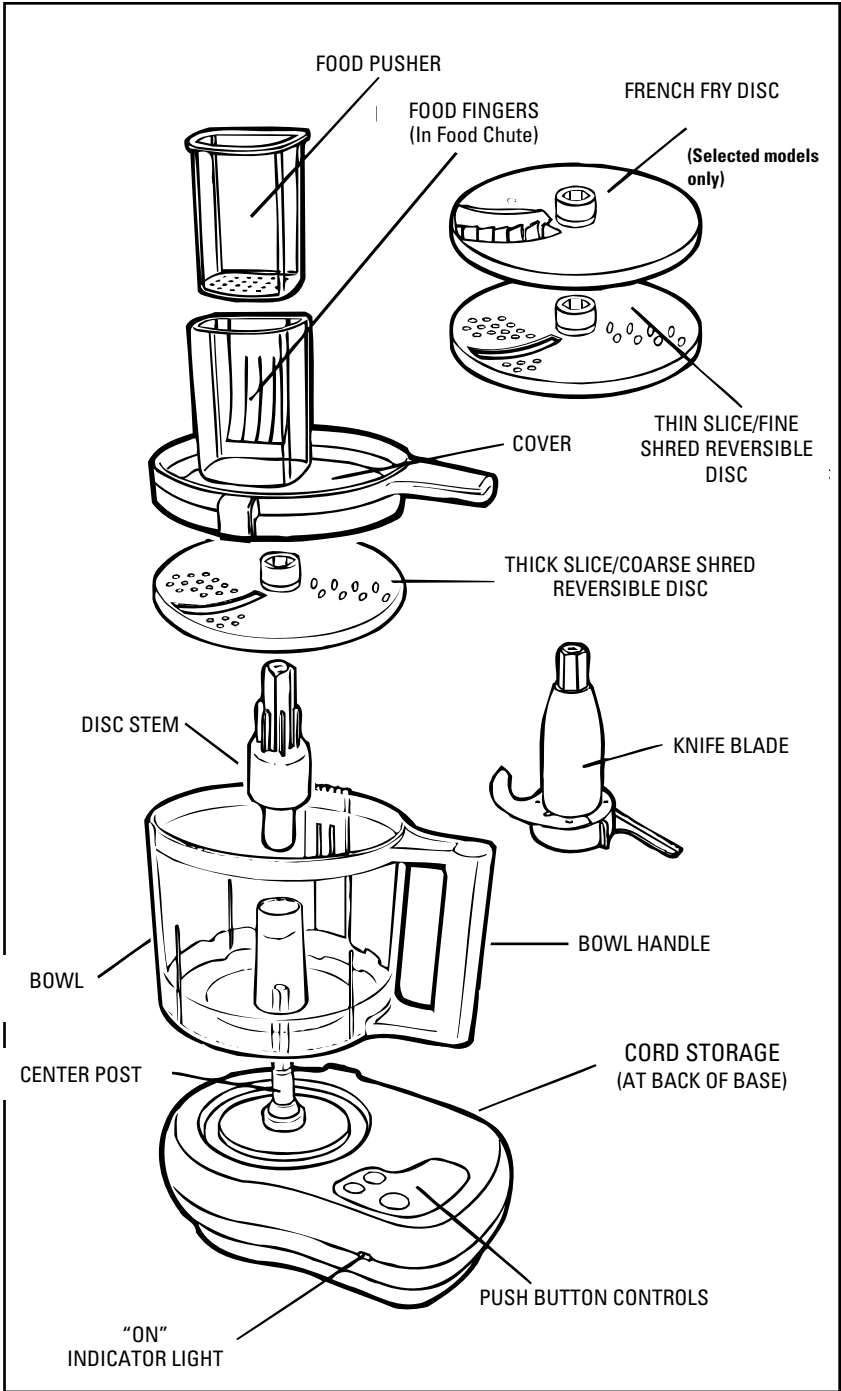
SAVE THESE INSTRUCTIONS

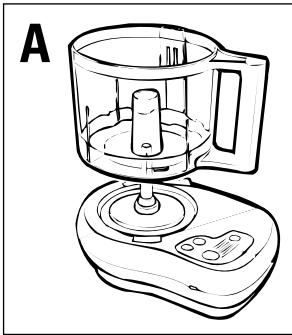
POLARIZED PLUG

This appliance has a polarized plug—one blade is wider than the other. To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

AVOID PREPARING SOME FOODS

The Food Processor may not beat egg whites to a desirable volume. It may not satisfactorily slice solidly frozen meat; slice or shred hard-cooked eggs, marshmallows, or very soft cheeses; or process foods which are so hard that the tip of a knife cannot





be easily inserted. It also will not grind grain, coffee beans, or spices with a high oil content. Do not chop Ice it will damage the Bowl and dull the Knife Blade.

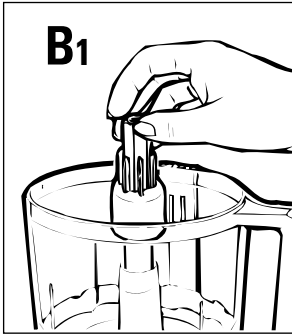
TO ASSEMBLE FOOD PROCESSOR

IMPORTANT: Be sure the Food Processor is off and unplugged before removing or inserting parts.

Food Processor Bowl

To attach Bowl to Base, hold Bowl with Front facing you (A). Set Bowl into Round Well and rotate until its Locking Tabs drop down into the Base. Twist the Bowl

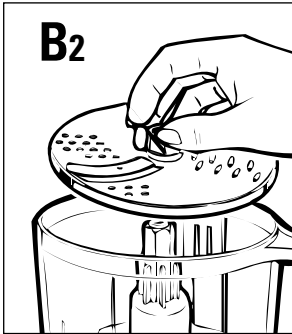
counterclockwise as far as it will go. Be sure both Locking Tabs drop into place. Use markings on the Push Button Control Panel as a guide.



Reversible Slice/Shred Disc

NOTE: The Reversible Disc will slice or shred depending upon which side is facing upward.

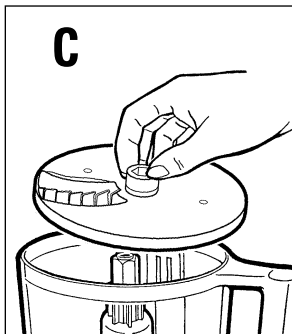
Position the Bowl on the Base and place the Disc Stem on the Center Post (B1). Grasp the Disc by the Center Hub with the desired side (slice or shred) facing upward. Rotate the Disc until it slides down into place.



IMPORTANT: For your protection, this unit has a system that locks the Cover and Bowl onto the Base for safe usage. Do not attempt to operate the unit without the Cover and Bowl locked correctly in place. **An attempt to do so will turn on the Indicator Light but the unit will not operate. If this happens check to ensure the cover is completely on.**

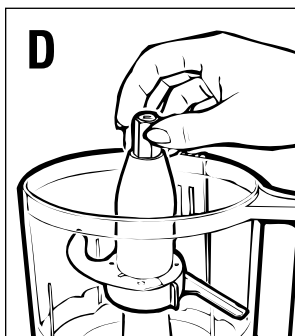
French Fry Disc (MODEL FP1011 ONLY)

The French Fry Disc is also used with the Disc Stem. This Disc must be mounted with the cutting blades facing upward, and is installed the same way as the Slice/Shred Disc (C).



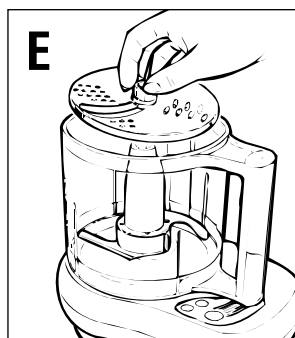
Knife Blade

Position the Bowl on the Base. Grasp the Blade by its Center Hub and slip the Blade down over the Center Post of the Bowl. (D).



To Puree:

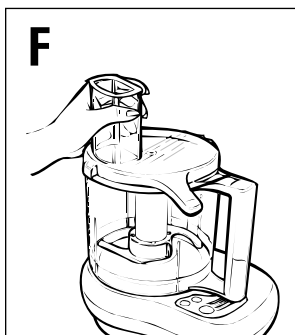
The pre-cut feature eliminates the need to cut foods into small pieces before pureeing. Simply install the Knife Blade in the Bowl, then grasp the thick slice disc by the Centre Hub and align hexagon shape of Hub over hexagon top of Knife Blade (E). Install the Cover. Insert the food into the Food Chute and using the pusher, pureeing can be achieved in one easy step.



Food Chute/Cover

Hold the Cover by the Food Chute with the handle cover at an angle to the Bowl just in front of the Bowl Handle (F). Lower the Cover over the Bowl and twist counter-clockwise until it snaps firmly in place. Proper alignment will result with the handle cover over the Bowl Handle. If the Lid does not easily rotate to the Lock position, check to ensure the Bowl is fully rotated to the Lock position.

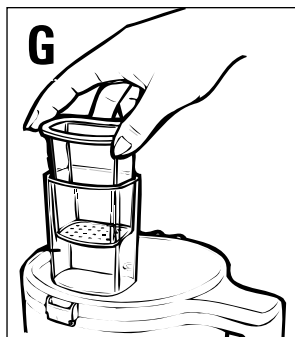
NOTE: If the Processor does not operate when it is turned on, be sure the Bowl and Cover are properly “locked” into position. To remove the Cover, shut the Food Processor off and wait until the Disc has stopped rotating. Turn the Cover clockwise and lift the Cover off.



Food Pusher

Insert the Food Pusher into the Food Chute and lower it into place (G). Always use the Food Pusher to guide food through the Disc when slicing and shredding.

NOTE: The Food Pusher doubles as a measuring cup and has convenient millilitre and cup markings.



Food Fingers

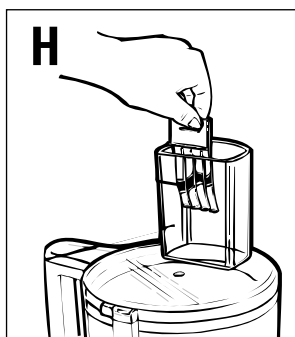
To keep the food steady and minimize tilting of single-food items (such as carrots), clip the Food Fingers into place on the top rim of the Food Chute (H).

Center the food in front of the Food Fingers. They will press against the food and hold it in place. Insert the Pusher, press down, and process.

PUSH BUTTON CONTROLS

“On” Indicator Light

This light comes on when the On Switch has been activated even if the Bowl and Cover have not been locked into place. If the Indicator is on before you close the Lid, press the Off Button and then rotate the lid to the Lock position.



Pulse Button

- Press and hold the Pulse Button must be pressed and held in place for the unit to operate. When you release it, the unit will stop. (I)
- Use the Pulse Button for short processing tasks, such as chopping raw beef cubes or vegetables. This allows you to control processing time as well as results.

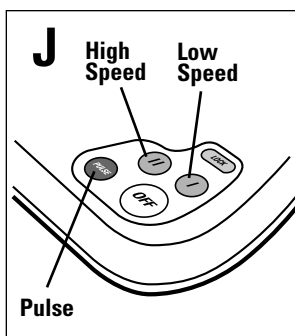
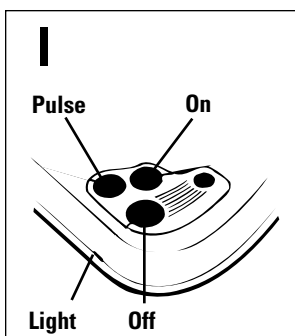
On Button (Models FP1000 and FP1000-04)

- When the On button is pressed, the unit will run until the Off Button is pressed.
- Use the On position for longer processing tasks, such as making peanut butter, smooth spreads, dips, etc.

2-Speed Buttons (Model FP1011)

Instead of an ON Button, Model FP1011 has two (2) Speed Control Buttons. (J)

- When the "II" button is pressed, the unit will run at High Speed until the OFF or "I" button is pressed.
- When the "I" button is pressed, the unit will run at LOW SPEED until the OFF or "II" button is pressed.
- For most applications requiring longer processing, use HIGH SPEED (II). Use LOW SPEED (I) for higher volumes of liquid (3 to 4 cups/750 to 1000 ml).



CARE AND CLEANING

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary, must be performed by a Black & Decker Authorized Service Center.

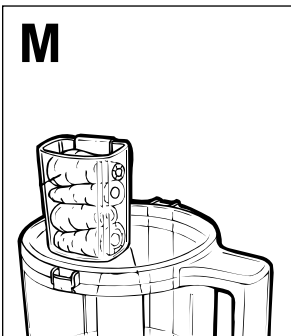
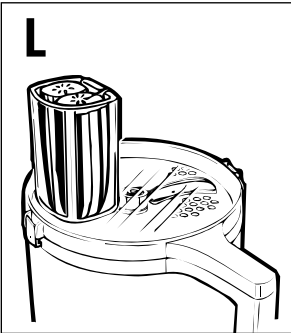
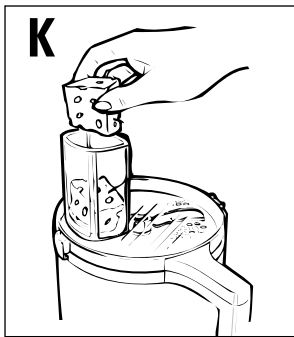
General Care

- Do not attempt to sharpen the cutting edges of the Knife Blade or the Reversible Disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

- To store the unit, push the cord into the storage compartment at the back of the unit.

Cleaning

- Before cleaning, be sure the unit is off and unplugged. from outlet.
- Whenever possible, rinse parts immediately after processing to make cleanup easier.
- Wipe the base with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the Base in liquid.
- All removable parts can be washed by hand or in a dishwasher.



–If washing by hand, use in hot, sudsy water, rinse, and dry thoroughly. If necessary, use a nylon bristle brush to thoroughly clean the Bowl and Food Chute/Cover; this type of brush will also help to prevent cutting yourself on the Knife Blade and Reversible Discs.

–If washing in a dishwasher, the Knife Blade and Discs should be placed on the upper rack – not in or near the utensil basket where your hand could be cut when removing utensils.

- Do not use rough scouring pads or abrasive cleansers.
- Do not fill the Bowl with boiling water. Do not place any of the parts in boiling water.
- Do not let the Knife Blade or Discs soak in water for any length of time.

FOOD PROCESSING TECHNIQUES

Empty the bowl when food reaches the lower rim of the Cover. Remove the Disc or Blade before removing food from the bowl.

Food Size

- When chopping, quarter foods or cut them into 1" (25 mm) pieces. Large pieces chop unevenly, with some particles coarse and others overprocessed. When slicing or shredding foods which are too large for the Food Chute, decrease the size by first pre-cutting them by hand to fit (K).
- When slicing and shredding, cut long foods to fit the Food Chute [approximately 3 1/2" (90 mm)] for best results.
- When processing long, narrow foods, pack the Food Chute so food will stand upright. Slices will then be round and even (L).

- For long shreds or slices, arrange 2 1/2" (65 mm) food pieces horizontally in the Food Chute. These are attractive in salads, Oriental dishes, and vegetable dips (M).

Food Quantity

- Medium-sized loads chop more evenly than large ones. If your recipe calls for 4 medium onions, for instance, chop them 2 at a time; so they will be evenly chopped without being over-processed.

Food Temperature

- Fruits, vegetables, and medium-hard cheeses should be processed at refrigerator temperature.
- Parmesan and Romano cheese should be processed at room temperature. See "Processing Cheese" for techniques.

- When slicing raw meat, it should be partially frozen (firm, but not solid).

Food Quality

- Fresh, crisp, and firm fruits and vegetables process best. This does not mean you cannot use up an old carrot or a limp piece of celery, but you should not expect the same results you would get with fresh produce.
- For uniform texture, use a spatula to scrape down the sides of the Bowl when necessary.

Liquids

- Hot liquids (not boiling) and hot foods can be processed in the Bowl.

Model FP1000, FP1000-04

- For best results process less than 3 cups (800 ml) of liquids at a time. Larger amounts may leak between the Cover and the Bowl.

Model FP1011

- For best results you can process up to 4 cups (1000 ml) of liquids at a time on low speed; less than 3 cups (800 ml) of liquids at a time on high speed. Larger amounts may leak between the Cover and the Bowl.

Other Techniques

- Process dry ingredients first and moist ingredients later when making several different recipes or using several different foods in a recipe. This reduces the number of times the Bowl must be washed and dried.
- Wash and remove inedible parts of food before processing.
- Chop raw meat with the Knife Blade only. Chop a maximum of 1 Cup (240 ml) at a time.

Processing Cheese

Many kinds of cheese can be processed in this Food Processor. However, some precautions must be observed for good results and to avoid damaging your machine.

When using the Slice/Shred Disc to process cheese, always use light pressure on the Food Pusher. Light pressure means just enough force to keep the Food Pusher in contact with the cheese.

Follow these guidelines for best results when processing cheese.

- **Soft Cheeses** – Cottage, Cream, Ricotta, Brie, Camembert, Liederkranz, Mozzarella. These cheeses may be processed with the Knife Blade. Temperature is not critical. Cream cheese will process more easily at room temperature. Of this group, only mozzarella cheese may be processed with the shredding side of the Disc, but it must be well chilled. Put it in the freezer 20 minutes before shredding. Soft cheeses cannot be sliced or shredded.
- **Semi-Soft Cheeses** – Blue, Bel Paese, Meunster, Fontina, Monterey Jack. These cheeses may be processed with the Knife Blade. Temperature is not critical. However, if using the shredding side of the Disc, these cheeses must be chilled. These cheeses cannot be sliced.

- Semi-Hard Cheeses – Cheddar, Colby, Longhorn, American, Swiss, Gruyere, Emmenthaler, Jarlsberg, Edam, Gouda, Provolone. Temperature is not critical if using the Knife Blade. These cheeses may be shredded or sliced, but they must be well chilled. Use only light pressure on the Pusher.
- Hard Cheeses – Parmesan, Romano, Pecarino, Sapsage. These cheeses have a lower moisture content. If these cheeses are so hard as not to be able to pierce easily with a thin knife, do not attempt to process in Food Processor. Hard cheeses may be processed as soon as purchased and then stored in freezer until needed. These cheeses should be processed with the Knife Blade only, as results are better chopped than shredded.
- To Chop or Grate Cheese to any texture from coarse to fine, first cut into 1" (25 mm) cubes. Place in Bowl and pulse or process continuously until desired texture is reached. Process up to 2 cups (480 ml) of cheese cubes at a time.

Making Baby Food

The Food Processor makes preparing food for a baby an easy task. The baby may eat what the rest of the family is eating rather than preparing a different meal.

With the Food Processor, it is possible to puree raw and cooked foods with a bit of sauce or juice to enhance flavour and aid processing. Fresh fruits and cooked meats can be pureed; vegetables can be stewed briefly and pureed. The texture of the food can be controlled by pulsing more or less to suit the needs and age of the child. Fresh baby food can be available for every feeding with a minimum of preservatives and additives.

DAILY USE CHART		
Food/Result	Attachment	Special Instructions
Apples, Chopped	Knife Blade	Peel (if desired), quarter and core. Cut each 1/4 in half crosswise. Add up to 1 cup (240 ml) at a time.
Apples, Sliced	Disc, Slicing Side	Stack quarters horizontally. Use firm pressure.
Avocado, Sliced	Disc, Slicing Side	Pit, quarter, and core. Arrange quarters (back to back) in Chute, alternating thick and thin ends. Use firm pressure.
Baby Food	Knife Blade	See "Making Baby Food" (pg. 12) for techniques.
Bananas, Mashed	Knife Blade	Use ripe fruit. Peel and cut into 1" (25mm) pieces. Process up to 3 bananas at a time.
Bananas, Sliced	Disc, Slicing Side	Peel and cut in half. Place cut side against Disc. Use light pressure.
Bread (Dry) Finely Crumbed	Knife Blade	Break bread into pieces. Process until crumbed to desired fineness.
Bread (Fresh) Coarsely Crumbed	Knife Blade	Use up to 4 slices in quarters. Process until crumbed to desired fineness.
Cabbage, Chopped	Knife Blade	Core and cut into 1" (25 mm) pieces. Add up to 2 cups (480 ml) at a time. Pulse to desired fineness.
Cabbage, Coarsely Shredded	Disc, Slicing Side	Cut into pieces to fit Chute. Use light pressure. Empty Bowl as cabbage reaches lower rim of Bowl Cover.
Cabbage, Finely Shredded	Disc, Shredding Side	Cut into pieces to fit Chute. Use light pressure. Empty Bowl as cabbage reaches lower rim of Bowl Cover.
Carrots, Chopped	Knife Blade	Peel and cut into 1" (25 mm) lengths. Add up to 2 cups (480 ml) at a time. Pulse to desired fineness.
Carrots, Shredded	Disc, Shredding Side	Position in Chute and shred.
Carrots, Sliced	Disc, Slicing Side	Cut to fit Chute - 3 1/2" (90 mm). Pack Chute, alternating thick and thin ends.
Celery Sliced	Disc, Slicing Side	Remove strings and cut each stalk crosswise in thirds. Place upright in Chute. For best results, slice more than 1 stalk at a time. Use firm pressure.
Cheese	Knife Blade or Disc	See "Processing Cheese" (pg. 12) for techniques.
Chocolate, Grated	Knife Blade	Use room-temperature chocolate. Cut squares into quarters. Add up to 2 quartered squares or up to 1 cup (240 ml) chips to Bowl. Process 15 to 30 seconds.
Coconut (Fresh), Grated	Knife Blade	Remove brown husk and cut coconut meat into 1" (25 mm) pieces. Add up to a cup (240 ml). Process to desired fineness.
Coconut (Fresh), Shredded	Disc, Shredding Side	Remove brown husk and cut coconut meat to fit Chute. Pack Chute. Use firm pressure.
Cookies, Crackers, Crumbed	Knife Blade	Break up into bowl. Process until crumbed to desired fineness.
Cranberries, Chopped	Knife Blade	Add up to 2 cups (480 ml) and pulse to desired fineness.
Cream (Whipping or Heavy), Thickened	Knife Blade	Add 2 cups (480 ml) to Bowl and process until thickened (check after 20 seconds). If desired, sweeten with 2 to 3 tablespoons (30 to 45 ml) confectioners sugar.

DAILY USE CHART		
Food/Result	Attachment	Special Instructions
Cucumbers, Chopped	Knife Blade	Peel (if desired), halve lengthwise, and scoop out seeds (if tough). Cut into 1" (25 mm) pieces. Add up to 2 cups (480 ml) at a time. Pulse to desired fineness.
Cucumbers, Shredded	Disc, Shredding Side	Cut to fit Chute (if necessary).
Cucumbers, Sliced	Disc, Slicing Side	Cut to fit Chute (if necessary). Use light pressure.
Eggplant, Sliced	Disc, Slicing Side	Peel (if desired) and quartered or cut to fit Chute. Use firm pressure. For frying after slicing, salt and let stand in colander to drain off excess moisture.
Eggs (Hard Cooked), Chopped	Knife Blade	Peel, dry and halve. Add up to 6 eggs at a time. Chop to desired fineness.
Fish (Boned, Raw), Chopped	Knife Blade	Cut into cubes. Add up to 1 cup (240 ml) at a time. Pulse to desired fineness.
Fruit (Candied, Dried), Chopped	Knife Blade	Pit and add up to 1 cup (240 ml) at a time. Add 1/2-cup (120 ml) flour per cup of fruit. (Subtract this flour from amount called for in recipe).
Garlic, Minced	Knife Blade	With Processor running, drop clove down Chute. Quickly cover Chute and process 3 to 5 seconds. (Use this method to mince other small items, such as gingerroot.)
Horseradish, Grated	Knife Blade	Peel; cut into 1" (25 mm) cubes. Add up to 1 cup (240 ml). Process to desired fineness.
Lemons, Sliced	Disc, Slicing Side	Choose lemons to fit Chute (if possible). Cut off one end and place lemon in Chute with cut end on Disc. Use firm pressure.
Lettuce, Sliced (into Strips)	Disc, Slicing Side	Cut wedges to fit Chute. (Never try to shred lettuce; it is too soft and delicate.)
Limes, Sliced	Disc, Slicing Side	Choose limes to fit Chute (if possible). Cut off one end and place lime in Chute with cut end on Disc. Use firm pressure.
Meat (Boneless, Uncooked Chicken, Pork, Beef) Sliced	Disc Slicing Side	Position meat on cookie sheet and freeze until partially frozen, (firm, but not solid). Cut meat to fit Chute. (If meat is too solid, it can damage Processor.) Use firm pressure.
Meat (Boneless, Uncooked Chicken, Pork, Beef) Chopped	Knife Blade	Cut into 1" (25 mm) cubes. Add up to 1 cup (240 ml) at a time.
Meat (Boneless, Cooked Ham, Pork, Lamb, Veal, Beef)	Knife Blade	Cut into 1" (25 mm) cubes. Add up to 1 cup (240 ml) at a time. Chop coarsely for salads, finely Chopped for spreads.
Melon, Sliced	Disc, Slicing Side	Halve, remove seeds, cut to fit Chute, and remove rind. Use moderate pressure.
Mushrooms, Chopped	Knife Blade	Wash (keep stems on). Add 5 or 6 mushrooms at a time and pulse to desired texture.
Mushrooms, Sliced	Disc, Slicing Side	Cut a thin slice off 1 side of 2 mushrooms. Place cut sides directly on Disc in area beneath Chute. Place Cover on Bowl and stack remaining mushrooms sideways in Chute, alternating stems and caps. Use firm pressure.

DAILY USE CHART		
Food/Result	Attachment	Special Instructions
Nuts (Hard, Almonds, Peanuts), Ground	Knife Blade	Add up to 1 cup (240 ml) at a time to dry Bowl and pulse to desired fineness. (For best results, process frozen).
Nuts (Hard, Almonds Peanuts), Very Finely Ground	Knife Blade	Add 1/4-cup (60 ml) flour for 1 cup (240 ml) nuts. (Subtract this flour from amount called for in recipe.)
Nuts (Soft, Walnuts, Pecans, Brazil), Coarsely Chopped	Disc, Slicing Side	Fill Chute with nuts. Use moderate pressure.
Nuts (Soft, Walnuts, Pecans, Brazil), Finely Chopped	Knife Blade	Add up to 1 cup (240 ml) at a time. Pulse to desired fineness.
Olives, Chopped	Knife Blade	Add up to 1 cup (240 ml) pitted or stuffed olives and pulse to desired fineness.
Olives, Sliced	Disc, Slicing Side	Arrange pitted or stuffed olives (open end down) on Disc in area beneath Chute. Place Cover on Bowl and slice using moderate pressure.
Onions, Green (Scallions), Chopped	Knife Blade	Remove roots, trim tops, and cut into 1" (25 mm) pieces. Add up to 2 cups (480 ml) at a time and pulse to desired fineness. (Chopped pieces may be slightly longer than hand-chopped results.)
Onions, Green (Scallions), Sliced	Disc, Slicing Side	Remove roots and soft parts of tops. Cut onions into 3" (75 mm) equal parts. Place upright in Chute and pack tightly.
Onions, White, Chopped	Knife Blade	Peel and quarter. (Cut large onions into eighths). Add up to 4 medium onions at a time and pulse to desired fineness.
Onions, White, Sliced	Disc, Slicing Side	Peel and slice off ends. (Use whole, small onions for rings.) Position on Disc (For large onions, cut in half from root to stem and wedge upright in Chute.) Use firm pressure.
Oranges, Sliced	Disc, Slicing Side	Cut a slice off one end of orange. (If orange is too large to fit Chute, halve lengthwise cutting straight down through stem.) Insert orange through bottom of Chute with sliced end down. Use firm pressure.
Parsley, Chopped	Knife Blade	Wash and dry thoroughly. Chop to desired fineness.
Parsnips, Shredded	Disc, Shredding Side	Position in Chute and shred.
Parsnips, Sliced	Disc, Slicing Side	Halve crosswise and place upright in Chute with cut side on Disc.
Peaches, Sliced	Disc, Slicing Disc	Peel, halve, and pit firm, ripe peaches. Position 2 halves in Chute and slice using firm pressure (Sprinkle with lemon juice to prevent browning.)
Pears, Sliced	Disc, Sliding Side	Quarter and core firm, ripe pears. Arrange quarters in Chute (back to back), alternating thick and thin ends. (Sprinkle with lemon juice to prevent browning.)
Pepperoni, Sliced	Disc, Slicing Side	Cut into 3" (75 mm) lengths. Remove inedible casing. Slice 1 piece at a time using firm pressure.
Peppers (Sweet, Red, Green), Chopped	Knife Blade	Quarter and remove tops, seeds, and pith. Cut quarters crosswise in thirds. Add up to 1 pepper at a time and pulse to desired fineness. (Do not over-process).

DAILY USE CHART		
Food/Result	Attachment	Special Instructions
Peppers (Sweet, Red, Green), Sliced	Disc, Slicing Side	Remove top from pepper. (If pepper is small enough to fit Chute, remove seeds and pith from top and leave pepper whole.) Halve larger peppers and remove insides. Fit pepper into bottom of Chute by gently squeezing pepper by the sides. Slice using moderate pressure.
Pickles, Chopped	Knife Blade	Peel (if desired), halve lengthwise, and scoop out seeds (if tough). Cut into 1" (25 mm) pieces. Add up to 2 cups (480 ml) at a time. Pulse to desired fineness.
Pickles, Sliced	Disc, Slicing Side	Cut ends from pickles and place pickles upright in Chute. Slice using moderate pressure.
Pineapple (Fresh), Sliced	Disc, Slicing Side	Remove top and cut into wedges to fit Chute. Trim off rind, eyes, and core. Stand wedges upright in Chute. Use firm pressure.
Potatoes, Chopped	Knife Blade	Peel (if desired), quarter and cut each quarter in half crosswise. (If very large, cut quarters into thirds.) Add up to 1 cup (240 ml) pieces to Bowl. Pulse to desired fineness.
Potatoes, Shredded	Disc, Shredding Side	Cut to fit Chute. After processing, place shreds in cold water to prevent darkening. Drain before cooking. Dry well for frying.
Potatoes, Sliced	Disc, Slicing Side	Peel (if desired). Use small potatoes for whole slices or cut larger potatoes to fit Chute.
Pumpkin, Mashed	Knife Blade	Peel, cut into 1" (25 mm) pieces, and simmer in salted water until tender. Drain well. Process up to 3 cups (720 ml) at a time.
Radishes, Sliced	Disc, Slicing Side	Remove roots and tops. Use moderate pressure.
Rhubarb, Sliced	Disc, Slicing Side	Cut each stalk crosswise in thirds. Place upright in Chute. For best results, slice more than 1 stalk at a time. Use firm pressure.
Rutabagas, Sliced	Disc, Slicing Side	Peel (if desired). Use small rutabagas for whole slices or cut larger rutabagas to fit Chute.
Salami (Hard Sausage), Sliced	Disc, Slicing Side	Cut into 3" (75 mm) lengths. Cut larger Salami to fit chute; smaller ones fit whole. Remove inedible casing. Slice 1 piece at a time using firm pressure.
Squash (Butternut), Mashed	Knife Blade	Peel, cut into 1" (25 mm) pieces, and simmer in salted water until tender. Drain well. Process up to 3 cups (720 ml) at a time.
Squash, (Summer, Zucchini) Shredded	Disc, Shredding Side	Slice off ends. Cut to fit horizontally in Chute. Salt shreds, toss, and drain at least 10 minutes in colander. Squeeze out excess moisture. (Shredded squash cooks quickly in butter or oil.)
Squash (Summer, Zucchini), Sliced	Disc, Slicing Side	Peel (if desired). Use small squash for whole slices or cut larger squash to fit Chute.
Strawberries, Chopped	Knife Blade	Hull and halve, if large. Add up to 2 cups (480 ml) at a time to Bowl. Pulse to desired fineness.

DAILY USE CHART		
Food/Result	Attachment	Special Instructions
Strawberries, Pureed	Knife Blade	Hull and halve, if large. Add up to 2 cups (480 ml) at a time to Bowl. Process 10 seconds.(Use in fruit topping or gelatin desserts.)
Strawberries, Sliced	Disc, Slicing Side	Hull. Arrange berries on their sides in Chute for lengthwise slices. Use very light pressure.
Sweet Potatoes (Yams), Mashed	Knife Blade	Peel, cut into 1" (25 mm) pieces, and simmer in salted water until tender. Drain well. Process up to 3 cups (720 ml) at a time.
Tomatoes, Chopped	Knife Blade	Quarter and remove peel and seeds (if desired). Add up to 2 medium tomatoes at a time. Pulse to desired fineness.
Tomatoes, Sliced	Disc, Slicing Side	Select tomatoes small enough to fit Chute or halve, if necessary. Peel (if desired) and remove stem end. Insert tomato through bottom of Chute. For meatier slices, turn tomato on its side. Use medium pressure.
Turnips, Sliced	Disc, Slicing Slide	Peel (if desired). Use small turnips for whole slices or cut larger turnips to fit Chute.
Water Chestnuts Sliced	Disc, Slicing Side	Fill Chute. Use moderate pressure.
Vegetables (Various), Julienne or Matchstick Cut	Disc, Slicing Side	Slice vegetables (such as potato, cucumber, or zucchini). Hold Cover sideways with Pusher inserted part way to form a cup at the bottom of the Chute. Pack slices tightly in Chute with cut edges at right angles to Cover. Slice again.

RECIPES

Onion Soup au Gratin

<i>5 medium onions</i>	<i>3 cups (720 ml) water</i>
<i>2 tablespoons (30 ml) butter or margarine</i>	<i>4 oz. (114 gms) Swiss or Gruyere cheese</i>
<i>1 teaspoon (5 ml) sugar</i>	<i>cut to fit Chute</i>
<i>1 tablespoon (15 ml) all-purpose flour</i>	<i>4 slices French bread - 1 inch thick</i>
	<i>(25 mm) toasted</i>
<i>2 cans (10 1/2 oz. / 300 gms each) condensed beef broth</i>	

Position Disc in Bowl, slicing side up. Cut onions to fit Food Chute and slice. In 4 quart saucepan (4 L), melt butter or margarine. Add onions, sprinkle with sugar. Sauté, covered, over low heat 15 minutes, stirring occasionally. (Onions should not brown).

Stir in flour. Then add beef broth and water, stirring constantly, until mixture starts to boil. (Adjust heat as necessary) Simmer, uncovered for 20 minutes.

Position Disc in Bowl, shredding side up. Shred cheese. Divide soup into 4 oven-proof bowls. Top each with a slice of bread and shredded cheese.

Bake in 400°F (200°C) preheated oven or heat in microwave oven until cheese melts and soup is hot.

MAKES: 4 (1-1/2 cups/360 ml) servings

Fresh Mushroom Soup

<i>2 tablespoons (30 ml) butter or margarine</i>	<i>2 tablespoons (30 ml) all-purpose flour</i>
<i>1 medium onion, quartered</i>	<i>2 cups (480 ml) chicken broth</i>
<i>1/2 tablespoon (226 gms) mushrooms</i>	<i>2 cups (480 ml) milk</i>

In 4 quart (4 L) saucepan, melt butter or margarine. Position Knife Blade in Bowl; add onion. Process to finely chop. Sauté in saucepan.

Position Disc in Bowl, slicing side up. Slice mushrooms. Add to skillet and sauté until soft. Stir in flour. Then add broth, stirring constantly, until mixture thickens.

Add milk, heat gently until soup is hot (but not boiling). Season with salt and pepper, if desired.

Makes: 6 (3/4 cup/180 ml) servings

Chunky Tomato Salsa

<i>1/4 cup (60 ml) parsley</i>	<i>8 medium tomatoes, peeled and quartered</i>
<i>1 clove garlic, peeled</i>	<i>1 can (6 oz/170 gms) tomato paste</i>
<i>1 green pepper, cut into 1" (25 mm) pieces</i>	<i>1/4 cup (60 ml) red vinegar</i>
<i>1 red pepper, cut into 1" (25 mm) pieces</i>	<i>1 - 2 teaspoons (5 - 10 ml) cumin</i>
<i>1 medium onion, quartered</i>	

Position Knife Blade in Bowl. Add parsley. With processor running, drop garlic through Food Chute. Process to finely chop. Transfer to 4 quart (4 L) saucepan.

Reposition Knife Blade; add onion. Process to coarsely chop. Transfer to saucepan. Repeat with peppers and tomatoes, chopping peppers, one at a time, and tomatoes, 2 at a time. Add remaining ingredients - stir to mix. Bring to a boil. Simmer, uncovered, for about 2 hours, or until thick. Store in refrigerator for 2 weeks or freeze.

Makes: About 5 cups (1.2 L)

Overnight Cabbage Slaw

1/2 medium cabbage, cut in wedges
1 small sweet or red onion, halved
1/2 medium green pepper
2 carrots, peeled
2/3 cup (160 ml) vinegar

1/3 cup (80 ml) vegetable oil
1/4 cup (60 ml) sugar
1 teaspoon (5 ml) salt
1/4 teaspoon (1 ml) pepper

Position Disc in Bowl, slicing side up. Slice cabbage, onion and pepper. When vegetables reach top of bowl, transfer to extra-large bowl and slice remaining quantity.

Position Disc in Bowl, shredding side up. Shred carrots. Add to cabbage mixture. Position Knife Blade in Bowl. Add vinegar, oil, sugar, salt and pepper. Process until well mixed, about 10 seconds. Pour over vegetables; stir to combine. cover; refrigerate at least 8 hours before serving. At serving time, stir thoroughly, then drain.

Makes: 6 - 1 cup (240 ml) servings

Note: May be made a day or two in advance.

Quick Cheese Pizza

Crust:

2 packages (1/4 oz./7 gms each)
active dry yeast
2 teaspoons (10 ml) sugar
1 cup (240 ml) lukewarm water
(110-115°F/44-46°C)
3 cups (720 ml) all-purpose flour
1 teaspoon (5 ml) salt
2 tablespoons (30 ml) vegetable oil

Topping:

1 jar (14 oz./400 gms) pizza sauce
1 package (16 oz./454 gms)
mozzarella cheese
(chilled in freezer 20 minutes
before using), cut to fit Chute

Stir yeast and sugar into water and let stand 5 minutes. Position Knife Blade in Bowl. Add flour and salt. Turn processor on and pour yeast mixture through Food Chute. Add oil and process until dough forms a ball. If dough sticks to side of bowl, add more flour, 1 tablespoon (15 ml) at a time. Process about 60 seconds. Let dough rest 10 minutes. Divide dough evenly into 2 balls. Stretch or roll each ball to fit a lightly oiled 14 " (36 cm) pizza pan. Top with pizza sauce.

Position Disc in Bowl, shredding side up. Shred cheese using light pressure on Food Pusher. Spread cheese evenly over pizza sauce and add other toppings if desired. Bake in pre-heated 400°F (205°C) oven for 20 to 25 minutes.

Makes: 2 - 14 inch (36 cm) pizzas

Whole Wheat Bread

2 cups (480 ml) all-purpose flour

1 package (1/4 oz./7 gms) active dry yeast

1 cup (240 ml) whole wheat flour
2 tablespoons (30 ml) brown sugar
2 tablespoons (30 ml) soft butter
or margarine
1-1/2 teaspoon (7 ml) salt

1/4 cup (60 ml) lukewarm water
(110-115°F/44-46°C)
2/3 to 1 cup (160-240 ml) lukewarm water
(110-115°F/44-46°C)

Position Knife Blade in Bowl. Add flour, sugar, butter or margarine and salt. Process until blended, about 5 seconds. In a small bowl, add yeast to 1/4 cup (60 ml) water. Stir and allow to dissolve, about 10 minutes. With processor running, add yeast mixture through Food Chute, then add only enough water, in a slow stream, to make dough form a ball.

Stop processor (add only enough water to form a soft dough). Turn dough out and with floured hands, toss or fold dough over 9 - 10 times. Shape into a ball. Place dough in greased bowl and rotate to grease surface. Cover and let rise in warm place until dough doubles in size, about 1-1/2 hours. With floured hands, punch down and toss until no longer sticky. Form into smooth ball. Cover with bowl and let rest 15 minutes. Shape into loaf. Place in well greased 9 x 5 inch (23 x 13 cm) pan. Cover and let rise until dough doubles in size, about 1 hour. Bake in preheated 375°F(190°C) oven for 35-40 minutes. Remove from pan immediately, cool before slicing.

Makes 1-9"x5" (23x13 cm) loaf

Pasta Bonanza Toss

3 medium carrots, peeled
1 medium onion, quartered
4 oz. (114 gms) broccoli, cut in 2"
(50 mm) pieces
1 medium zucchini
6 medium mushrooms

8 oz. (226 gms) favorite pasta
4 oz. (114 gms) sliced deli ham
1/4 cup (60 ml) milk
3 tablespoons (45 ml) Parmesan cheese

Position disc in Bowl, slicing side up. Slice carrots and onion. In 4 quart saucepan (4 L), steam carrots until just done (about 7 minutes). Add broccoli to carrots after 3 minutes.

Reposition disc, slicing side up. Slice zucchini and mushrooms. Add to carrot mixture for last 2 minutes of steaming.

Transfer steamed vegetables to large mixing bowl (reserve water in saucepan). In same saucepan, add additional water and cook pasta as directed on package. Reposition Disc in Bowl, slicing side up. roll up ham slices and slice for a coarse, chopped result. Add to steamed vegetables along with remaining ingredients; stir to blend.

When pasta is just done, drain and return to pot. Add vegetable mixture. Over low heat, toss vegetables with pasta until well mixed and thoroughly heated. Season to taste.

Makes: 4 (2 cups/480 ml) servings.

Peanut Butter Chip Cookies

1 cup (240 ml) roasted salted peanuts
1 cup (240 ml) packed brown sugar
1/3 cup (80 ml) butter or margarine,
softened, cut into 6 pieces

1 cup (240 ml) all-purpose flour
1/2 cup (120 ml) semi-sweet
chocolate morsels
1/2 teaspoon (2 ml) baking soda

1 egg

1 teaspoon (5 ml) vanilla

Position Knife Blade in Bowl. Process peanuts until a butter forms (about 2 minutes). Add sugar and butter, process until smooth (15 seconds). Scrape down bowl as necessary. Add egg and vanilla, process 5 seconds.

Add flour, chocolate morsels and baking soda. Pulse just until flour is blended into mixture (about 5 times).

Shape dough into balls using 1 tablespoon (15 ml) dough for each. Place on ungreased cookie sheets, about 2" (50 mm) apart. Flatten each cookie with fork in a crisscross pattern to 1/4" (6 mm) thick. Bake in preheated 350°F (175°C) oven for 12 minutes, or until cookies are firm to the touch. Cool on wire racks.

Makes: about 2-1/2 dozen cookies.

Note: Cookie dough may be stored in refrigerator 1 week or in freezer up to 6 months.

Aloha Carrot Cake

3 medium carrots, peeled

1 cup (240 ml) sugar

1/2 cup (120 ml) vegetable oil

2 eggs

1 teaspoon (5 ml) baking powder

1 teaspoon (5 ml) baking soda

1 teaspoon (5 ml) cinnamon

1 teaspoon (5 ml) salt

1/4 teaspoon (1 ml) mace

1-1/2 cups (360 ml) all-purpose flour

1 can (8 oz./227 gms) crushed pineapple,
undrained

Preheat oven to 375°F (190°C). Position Knife Blade in Bowl with disc above it, shredding side up. Shred carrots. Add sugar, oil, eggs, baking powder, soda, cinnamon, salt and mace. Process to mix, 30 seconds. Add flour. Process to combine 15 seconds. Add pineapple. Pulse until just mixed, about 2 to 3 seconds. Turn into a greased and floured 9" (23 cm) square baking pan. Bake until cake springs back when lightly touched in center, 30 to 35 minutes. Cool and remove from pan. Frost with Cream Cheese frosting (see below). Refrigerate any unused portion.

Makes: 1 (9"/23 cm sq.) cake

Cream Cheese Frosting

1 package (3 oz./85 gms) cream cheese,
chilled, cut in 4 pieces

2 tablespoons (30 ml) soft butter
or margarine

2-3 teaspoons (10-15 ml) lemon juice

1-1/2 cups (360 ml) confectioners sugar

1/4 teaspoon (1 ml) mace

Position Knife Blade in Bowl. Drop cream cheese through food chute, one piece at a time, with processor running. Turn off. Add butter and lemon juice. Process to mix ingredients, 3 to 4 seconds. Add sugar and mace and process until smooth, 15 to 20 seconds.

Makes: 1 cup (240 ml)

Apple Crisp

6 medium cooking apples, peeled,
cored, quartered

2 tablespoons (30 ml) lemon juice

1 cup (240 ml) quick oats, uncooked

1 teaspoon (5 ml) cinnamon

1/2 cup (120 ml) all-purpose flour

1/2 cup (120 ml) butter or

margarine, chilled, cut in 6 pieces

3/4 cup (180 ml) packed brown sugar

Preheat oven to 375°F (190°C). Position Disc in bowl with slicing side up and slice apples. As slices reach top of bowl, empty into ungreased 9" (23 cm) square baking pan. Sprinkle lemon juice over apples. Position Knife Blade in Bowl; add remaining ingredients. Process until crumbly, about 10 seconds. Crumble evenly over apples. Bake until apples are tender, 40 to 45 minutes. Serve warm or cold, plain, or with ice cream, or sweetened whipped cream.

Makes: 6 (3/4 cup/180 ml) servings

Note: Substitute 5 to 6 cups (1.2 to 1.4 L) fruits in season such as peaches or rhubarb. With rhubarb, add 1/2 cup (120 ml) sugar to fruit.

Pecan Crescents

<i>3/4 cup (180 ml) pecans</i>	<i>1/3 cup confectioners sugar</i>
<i>1-1/2 cups (360 ml) all-purpose flour</i>	<i>1/2 teaspoon vanilla</i>
<i>3/4 cup (180 ml) butter or margarine, softened, cut into 10 pieces</i>	

Position Knife Blade in Bowl. Add pecans; pulse until coarsely chopped. Add butter, flour, confectioners sugar and vanilla; pulse just until flour is blended into mixture (about 8 pulses).

Roll 1 tablespoon (15 ml) at a time with palms of hands, into a 3" (75 mm) long roll. Place 1" (25 mm) apart on ungreased cookie sheet and curve into a crescent. Bake in preheated 375°F (190°C) oven for 12 minutes or until set, but not browned. Dust lightly with confectioners sugar before serving.

Makes: 2-1/2 dozen cookies

One Crust Standard Pie Crust

<i>1 cup (240 ml) all-purpose flour</i>	<i>1 tablespoon (15 ml) butter or margarine, frozen</i>
<i>1/2 teaspoon (2 ml) salt</i>	<i>3 tablespoons (45 ml) cold water</i>
<i>1/4 cup (60 ml) vegetable shortening, room temperature, divided in 3 pieces.</i>	

Position Knife Blade in Bowl. Add flour, salt, vegetable shortening and butter or margarine. Process until particles resemble coarse crumbs, about 15 seconds. Add water all at once through Food Chute with processor running. Process until dough forms a ball, or no more than 15-20 seconds. Stop processor; remove Knife Blade. Shape into ball with hands, if necessary. Roll out for pie, or as directed in recipe. If crust is to be baked before filling, prick generously with fork. Bake in preheated 450°F (230°C) oven for 9-12 minutes.

Makes: 1 (9"/23 cm) pie crust

Two Crust Standard Pie Crust

<i>2 cup (480 ml) all-purpose flour</i>	<i>1 tablespoon (15 ml) butter or margarine, frozen</i>
<i>1 teaspoon (5 ml) salt</i>	<i>1/3 tablespoons (80 ml) cold water</i>
<i>1/2 cup (120 ml) vegetable shortening, room temperature, divided in 6 pieces.</i>	

Follow the directions for the One Crust Standard Pie Crust (above), but divide dough in half and shape into 2 balls.

Makes: 2 (9"/23 cm) pie crusts or 1 double crust pie.

SERVICE OR REPAIR

Service if necessary, must be performed by a Black & Decker Inc., Household Appliance Company-Owned or Authorized Service Center.

The Service Center nearest you can be found in the yellow pages of your phone book under "Electric Appliances – Small – Repairing", or call the toll-free number on the cover of this book for the location of the Service Center nearest you.

If mailing or shipping your Food Processor, pack it carefully in a sturdy carton with enough packing material to prevent damage. Include a note describing the problem to our Service Center and be sure to give your return address. We also suggest that you insure the package for your protection.

Consumer replaceable parts and accessories are available at Black & Decker Inc., Household Appliance Company-Owned or Authorized Service Centers.

TWO-YEAR WARRANTY

Black & Decker Inc. warrants this product against any defects that are due to faulty material or workmanship for a two year period after the original date of consumer purchase or receipt as a gift. This warranty does not include damage to the product resulting from accident or misuse.

If the product should become defective within the warranty period, we will repair it or elect to replace it free of charge. We will return your product, transportation charges prepaid, provided it is delivered prepaid to any Black & Decker Inc., Household Appliance Company-Owned or Authorized Service Center.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province.

The provisions of this warranty are in addition to and not a modification of or subtraction from the statutory warranties and other rights and remedies contained in any applicable legislation and to the extent that any such provisions purport to disclaim, exclude or limit any such statutory warranties or other rights or remedies, such provisions shall be deemed to be amended to the extent necessary to comply herewith.

Answers to any questions regarding warranty, repair, or service locations may be obtained by writing or by phoning:

In the U.S.A.

Consumer Assistance & Information
Black & Decker (U.S.) Inc.
626 Hanover Pike
Hamstead, MD.
21074-0618

Toll Free Phone Number

1-800-231-9786
Monday - Friday
8:15 a.m. to 5:00 p.m.
Eastern Time

In Canada

Consumer Assistance & Information
Black & Decker Canada Inc.
100 Central Avenue
Brockville, Ontario
K6V 5W6

Toll Free Phone Number

1-800-465-6070
Monday - Friday
8:00 a.m. to 4:30 p.m.
Eastern Time

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