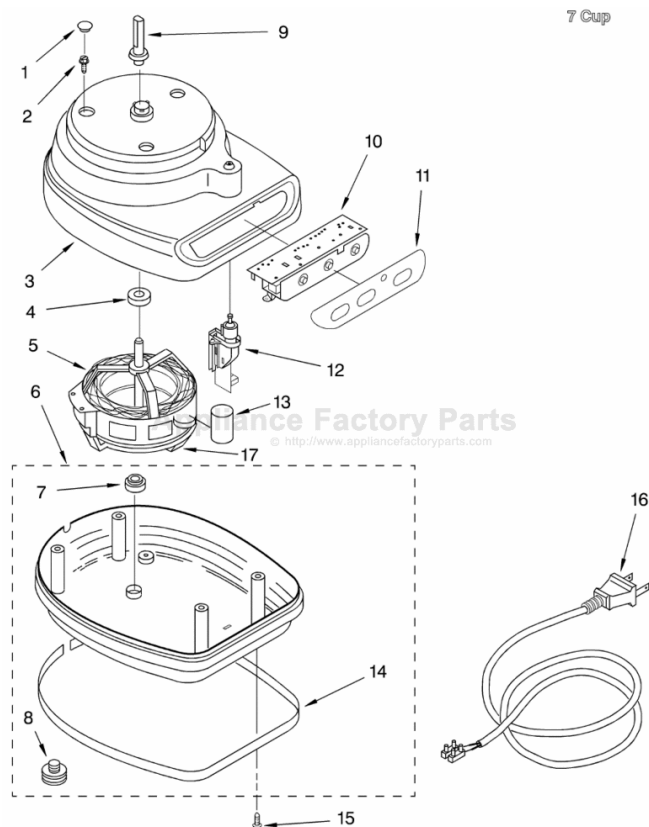


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KITCHENAID KFP450WH Owner's Manual

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----- Manual continues below -----

KitchenAid®

Compact Food Processor

Instructions



1-800-541-6390
Details Inside



Total Replacement Warranty

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your food processor should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your "failed" food processor returned to us. Your replacement unit is covered by our one year full warranty. Please follow these instructions to receive this quality service.



If you reside in the United States and your KitchenAid food processor should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 9 a.m. to 3 p.m., Saturday, Eastern time.

Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

Give the consultant your complete model and serial number.

KitchenAid will arrange to deliver a replacement food processor and have your "failed" food processor returned to us.

Put your "failed" food processor in the original shipping carton along with a sheet of paper with your name and address on it, and proof of purchase (register receipt, credit card charge slip, etc.)

The consultant will also identify the Authorized Service Center nearest your location.



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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock do not put food processor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug 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.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance.
14. Never feed food by hand. Always use food pusher.
15. Do not attempt to defeat the cover interlock mechanism.
16. This product is designed for household use only.

SAVE THESE INSTRUCTIONS



Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:

! DANGER

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

! WARNING


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

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



KitchenAid Food Processor Warranty — USA

This warranty extends to the purchaser and any succeeding owner for food processors operated in the 50 United States and the District of Columbia. For units operated in Puerto Rico, the Standard First Year Warranty applies (see page 7) and is a Limited Warranty because you must pay to ship the mixer to an Authorized KitchenAid Service Center.

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
One Year Full warranty from date of purchase.	 <p>Total Replacement Warranty. (See page 2 for details) OR Replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.</p>	<p>A. Repairs when food processor is used in other than normal home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any shipping or handling costs to deliver your food processor to an Authorized Service Center. D. Replacement parts or repair labor costs for food processor operated outside the 50 United States, the District of Columbia or Puerto Rico.</p>

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.



How To Arrange For Service — USA Only

If the food processor is operated in the 50 United States or the District of Columbia, you may use either the Total Replacement Warranty program or our Standard First Year Warranty program. (See page 2 or page 7.)

Residents of Puerto Rico must use the Standard First Year Warranty program. *You may also use the information listed under Standard First Year Warranty to arrange for service after your warranty expires.*

Standard First Year Warranty

(Required Warranty Service for Puerto Rico)

Take the food processor or ship prepaid and insured to the nearest Authorized Service Center (nearest Authorized Service Center location can be obtained by calling **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 9 a.m. to 3 p.m., Saturday, Eastern time.) Your repaired food processor will be returned to you prepaid and insured. During the warranty period, all local service must be handled by an Authorized KitchenAid Service Center.

After the warranty period you may use any servicer you like, but we recommend Authorized KitchenAid Service. If you are unable to obtain satisfactory service in this manner, contact the Customer Satisfaction Center, KitchenAid Portable Appliances, P. O. Box 218, St. Joseph, Michigan 49085-0218. Call toll-free: **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 9 a.m. to 3 p.m., Saturday, Eastern time.

How To Arrange For Service — Outside The USA

To arrange for service for units operated outside the 50 United States, District of Columbia, consult your local KitchenAid dealer or the store where you purchased the food processor for information on how to obtain service locally.



If You Need Service or Assistance

KEEP A COPY OF THE SALES RECEIPT SHOWING THE DATE OF PURCHASE. PROOF OF PURCHASE WILL ASSURE YOU OF IN-WARRANTY SERVICE.

If your food processor should malfunction or fail to operate, check the following:

- Is the food processor plugged in?
- Are all the interlock switches engaged?
- Is the fuse in the circuit to the food

processor in working order? If you have a circuit breaker box, be sure the circuit is closed.

- Try unplugging and waiting 15-20 minutes before re-plugging the food processor.
- If the problem is not due to one of the above items, see "How To Arrange For Service," on page 7 .
- DO NOT return the food processor to the retailer as they do not provide service.

Electrical Requirements

Volts: 120 A.C. only.
Hertz: 60
15-amp branch circuit.

The electrical rating listed on the unit is based on the attachment that draws the greatest load. Other attachments might draw significantly less power or current.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



Product Registration Card

Before you use your food processor, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification, and assist us in complying with the provisions of the Consumer Product Safety Act. **THIS CARD DOES NOT VERIFY YOUR WARRANTY.**

Keep a copy of the sales receipt showing the date of purchase of your food processor. **PROOF OF PURCHASE WILL ASSURE YOU OF IN-WARRANTY SERVICE.**

Please complete the following for your personal records:

Model Number _____

Date Purchased _____

Store Name _____

Address _____

Phone _____

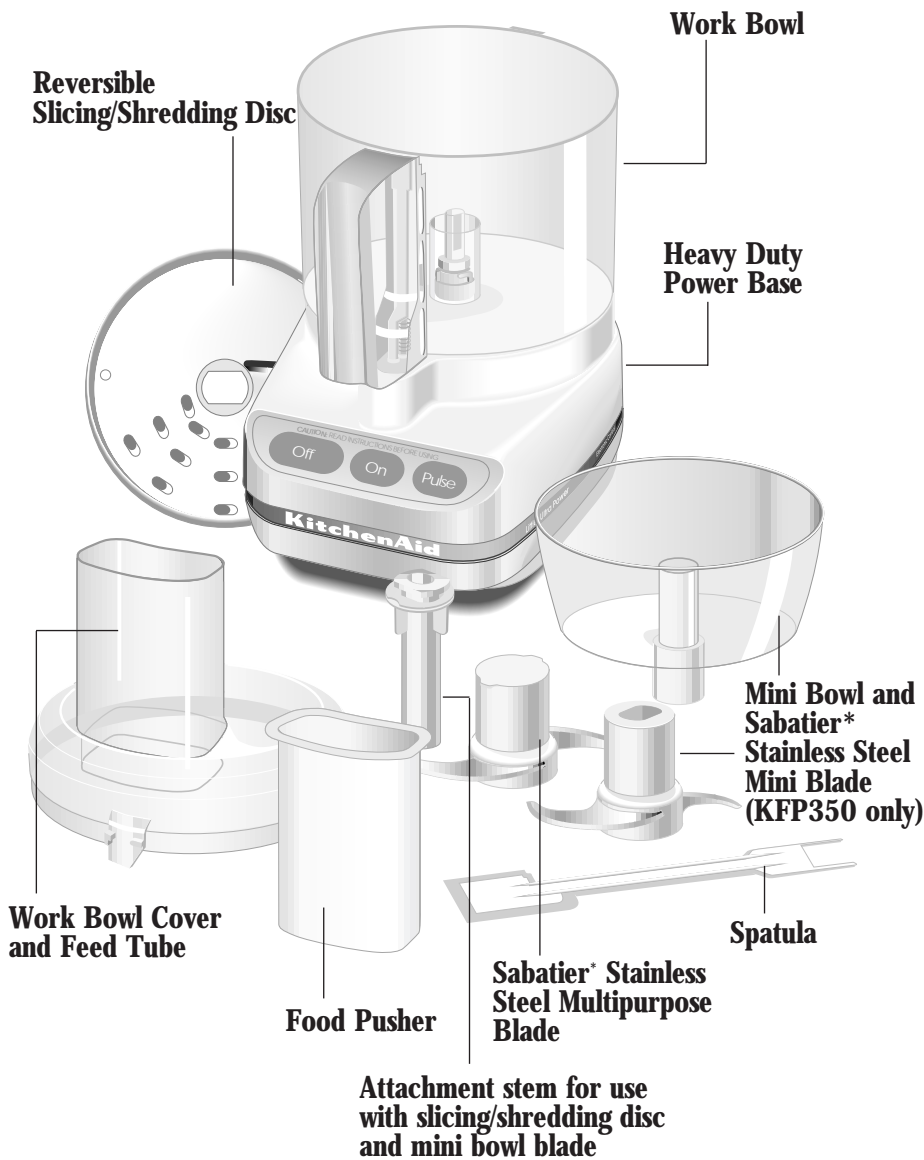
How To Obtain Service

HOW TO OBTAIN SERVICE FOR UNITS OPERATED IN THE 50 UNITED STATES, DISTRICT OF COLUMBIA AND PUERTO RICO

1. Call toll-free **1-800-541-6390** to arrange for service, or write to:
Customer Satisfaction Center,
KitchenAid Portable Appliances,
P.O. Box 218, St. Joseph, MI
49085-0218.
2. Look in your local phone directory Yellow Pages, under "Appliances, Small - Repair and Service."
3. Parts and Attachments for your mixer can also be obtained by calling **1-800-541-6390**.



KFP300/KFP350 Food Processor Features



* Registered trademark of Societe Maxime Girard

Due to continual product improvement, design specifications subject to change without notice.



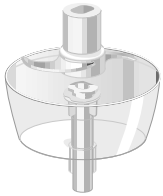
KFP300/KFP350 Food Processor Features

KitchenAid quality means this food processor was built and tested to meet high KitchenAid standards for optimum performance and long, trouble-free life. The KFP300 and KFP350 have all the quality features you expect from KitchenAid in a compact design that takes up less counter space.

Food Pusher fits easily into feed tube.

Work Bowl Cover and Feed Tube are easy to assemble and clean.

Work Bowl features a smooth design for easy assembly and cleaning, and 5 cup capacity.



Mini Bowl and Mini Blade are perfect for small chopping and mixing jobs without soiling the large work bowl. The mini blade is made

of the same high quality stainless steel as the multipurpose blade. Standard only with the KFP350.



Reversible Slicing/Shredding Disc is a precision sharp slicing blade on one side and when turned over can shred most firm fruits, vegetables and cheeses into even uniform shreds.

Attachment Shaft is designed to be used with both the reversible slicing/shredding disc and the mini bowl blade.



Stainless Steel Multipurpose Blade is the workhorse blade used most often. It

chops, minces, blends, mixes and emulsifies in a matter of seconds.

Heavy Duty Power Base with Clean Touch ON/OFF/PULSE control pads and Electronic Processing Sensor to give you consistent speed every time. The smooth compact base is easy to clean and doesn't take up too much counter space.



Assembling Your Food Processor

1. Before using your food processor for the first time, wash the work bowl, work bowl cover, mini bowl, feed tube pusher and blades either by hand or in the dishwasher, see Care and Cleaning, page 16.

2. Place power base on a dry level counter with the controls facing forward. Do not plug unit in until completely assembled.

3. Place work bowl on power base, fitting the center opening over the power base shaft, making sure the handle is just to the left of center.

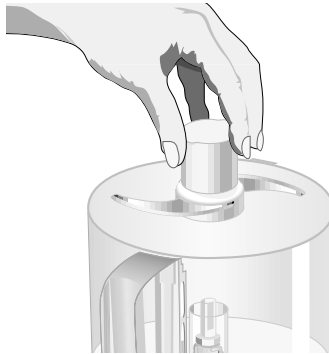


4. Grasp the work bowl handle and turn to the right until it locks into position.

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

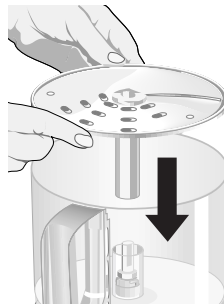
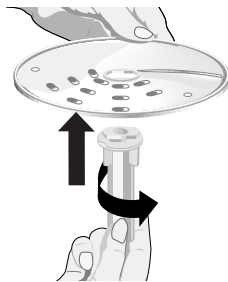
5. Select blade or disc.

-To use the multipurpose blade, place the blade on the power base shaft. It may be necessary to rotate the blade slightly so that it is properly aligned and falls into place.



-To use the reversible slicing/shredding disc, grasp the disc with fingers away from slicing or shredding blades. Use care; blades are sharp. Fit center opening

of disc over top of attachment stem. Turn stem counterclockwise to lock into place. Place assembled disc on power base shaft. It may be necessary to rotate the disc slightly so that it is properly aligned and falls into place.

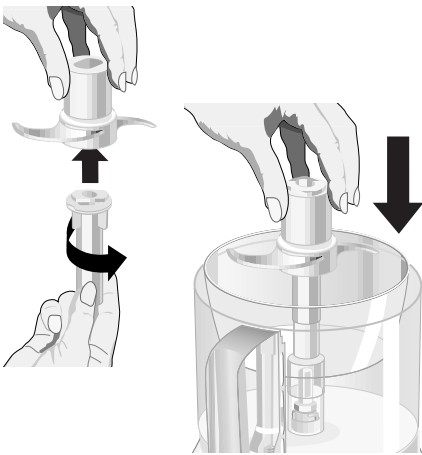




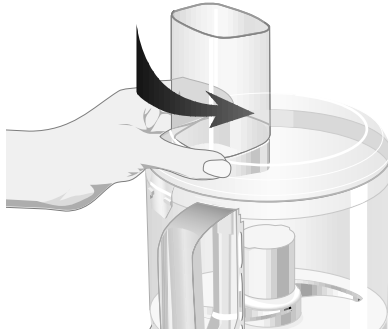
Assembling Your Food Processor

MODEL KFP350 ONLY

-To use Mini Bowl, position Mini Bowl on power base shaft. Fit center opening of mini blade over top of attachment stem. Use caution; blades are sharp. Turn stem counter-clockwise to lock into place. Place assembled mini blade on the power base shaft. It may be necessary to rotate bowl and blade slightly so that it is properly aligned and falls into place.



6. Place the work bowl cover on the work bowl with the feed tube just to the left of the work bowl handle. Grasp the feed tube and turn the cover to the right until it locks into place.



NOTE: Your KitchenAid Food Processor features a double interlock safety system to insure that the unit will not operate unless the work bowl and the work bowl cover are properly aligned with the power base.

NOTE: Never attach the cover to the work bowl **before** the work bowl has been positioned on the power base. Damage to the work bowl may result.

7. Fit the pusher into the feed tube and plug the unit into an electrical outlet.

NOTE: Never try to remove the work bowl **before** unlocking the work bowl cover (turning the work bowl cover to the left). Damage to the work bowl may result.



Operating Your Food Processor

- Before operating the food processor, be sure the work bowl, blades and work bowl cover are properly assembled on the power base (see page 12).
- The Clean Touch OFF/ON/PULSE control pads take just a touch of your finger for optimum control and convenience in operating the food processor. By touching the ON control pad, the unit will run continuously until you touch the OFF control pad.
- To stop your food processor, press the OFF control pad. Wait until the blade or disc has come to a complete stop before removing the work bowl cover. Be sure you push the OFF pad before removing the work bowl cover or unplugging the unit.



- The PULSE control pad helps to better regulate the degree of processing. By alternately pressing and releasing the PULSE pad, the food processor will be quickly turned on and off. This allows you to control the exact length and frequency of processing since the KitchenAid food processor performs in just a matter of seconds.

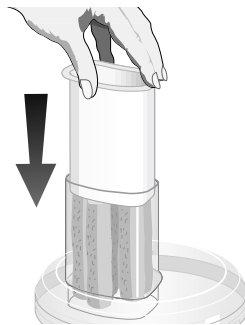


NOTE: If unit fails to operate, check to be sure that both the work bowl and cover are properly positioned on the power base. See *Assembling Your Food Processor*, page 12.

AUTOMATIC BRAKE: When the food processor is turned OFF, the automatic brake stops the action of the blade or disc within seconds. The brake provides an additional measure of safety as you remove the work bowl cover.

! WARNING	
	Rotating Blade Hazard
	Always use food pusher.
	Keep fingers out of openings.
	Keep away from children.
Failure to do so can result in amputation or cuts.	

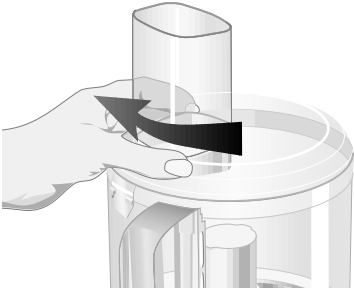
- Cut food to fit feed tube vertically or horizontally. Pack feed tube securely in order to keep food positioned properly. Use the food pusher to apply even downward pressure to process the food.





Disassembling Your Food Processor

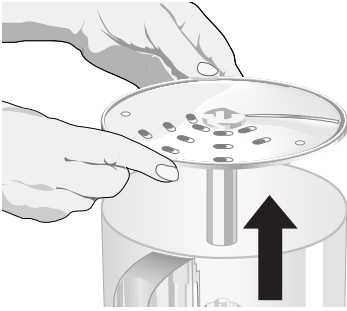
1. Turn the work bowl cover to the left and remove.



3. Turn the work bowl to the left to unlock it from the base. Lift up to remove.



2. Remove multipurpose blade or disc before removing bowl. To remove disc, place two fingers under each side of the disc and lift straight up. Remove multipurpose blade by lifting straight up.





Care and Cleaning

- Always make sure OFF pad has been pushed and unplug food processor before cleaning. Wipe food processor base with a warm, sudsy cloth. Wipe clean with a damp cloth. Dry with a soft cloth.
- Always store the work bowl and work bowl cover in the unlocked position when not in use to prevent damage to the interlock system. Store disassembled discs and blades in a safe location, out of the reach of children.

WARNING

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

- All other parts of your KitchenAid food processor are dishwasher safe. Be sure to load them away from exposed heating elements in the dishwasher. If washing the processor parts by hand avoid the use of abrasive cleansers or scouring pads. They may scratch or cloud the work bowl and cover. **Use care when washing blades and discs by hand; they are very sharp.** Thoroughly rinse and dry all parts after washing.
- Wipe cord with warm, sudsy cloth; then wipe with a damp cloth. Dry with a soft cloth.
- If any plastic parts should discolor due to the types of food processed, simply clean with a light bleach solution, following the directions on the bleach container.





Food Processing at a Glance

USING THE MULTIPURPOSE BLADE

Type of Food	Preparation	Processing
To chop fresh fruits or vegetables.	Peel, core and/or remove seeds. Cut into ¾-inch pieces.	Process food to desired size using short pulses.
To mince garlic or to chop fresh herbs or small quantities of vegetables.	Peel garlic. Be sure fresh herbs are dry.	With processor running, add food through feed tube. Process until chopped. For best results, be sure work bowl is dry.
To chop cooked or raw meat, poultry or seafood.	Be sure food is very cold. Cut into ¾-inch pieces.	Process up to ½ pound at a time using short pulses, 1 to 2 seconds each time.
To grate hard cheeses, such as Parmesan or Romano.	Never attempt to process cheese that cannot be pierced with the tip of a sharp knife. Cut cheese into ½-inch pieces.	Process up to 4 ounces at a time, using short pulses until coarsely chopped. Process continuously until finely grated.
To chop nuts or make nut butters.		Process up to 1½ cups of nuts to desired texture using short pulses. For nut butters, pulse several times first, then continuously until smooth. Store in refrigerator.
To puree cooked fruits and vegetables (except potatoes).	Add ¼ cup liquid from recipe per cup of food.	Process food using short pulses until finely chopped. Process continuously until desired texture is reached.
To chop dried or sticky fruits.	Be sure food is cold. Add ¼ cup flour from recipe per ½ cup fruit.	Process fruit using short pulses until desired texture is reached.
To make bread, cookie or cracker crumbs.	Break food into 1 to 2-inch pieces.	Process until fine. For larger pieces, pulse 2 to 3 times first, then process until fine.
To finely chop citrus peel.	With sharp knife, peel colored portion (without white membrane) from citrus. Cut into small strips.	Combine peel with at least ½ cup granulated sugar from recipe. Process until finely chopped.



Food Processing at a Glance

HELPFUL TIPS FOR THE MULTIPURPOSE BLADE

- Organize processing tasks to minimize bowl cleanup. Process dry or firm ingredients before liquid ingredients.
 - Do not overfill the work bowl or mini bowl. For thin mixtures, fill work bowl up to $\frac{1}{3}$ to $\frac{1}{2}$ full. For thicker mixtures, fill work bowl up to $\frac{2}{3}$ full. The maximum amount of liquid which can be processed is 2 cups. The work bowl can hold up to $1\frac{1}{2}$ cups of solid foods to be chopped. Use the mini bowl for up to $\frac{2}{3}$ cup of liquid or $\frac{1}{4}$ cup of solids.
 - Let food drop to the bottom of the work bowl between pulses. This will allow food to redistribute and give more even and uniform results.
 - Liquid can be added to foods during processing by adding it through the open feed tube.
 - To capitalize on the speed of the processor, drop ingredients to be chopped through the feed tube while the processor is running, whether using the work bowl or the mini bowl.
 - To prepare mashed potatoes, shred hot cooked potatoes using the shredding disc. Exchange shredding disc for multipurpose blade. Add softened butter, milk and seasonings. Pulse 3 to 4 times, 2 to 3 seconds each time, until smooth and milk is absorbed. Do not overprocess.
 - When preparing a cake or cookie batter or quick bread, use the multipurpose blade to cream fat and sugar first. Add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent overchopping. Process nuts and fruits, using short pulses, until blended with other ingredients. Do not overprocess.
 - To melt chocolate, combine chocolate and sugar from recipe in work bowl. Process until finely chopped. Heat liquid from recipe. With processor running pour hot liquid through feed tube. Process until smooth.
- NOTE: Your food processor is not designed to perform the following functions:**

-Grind coffee beans, grains or hard spices.

-Grind bones or other inedible parts of food.

-Liquefy raw fruits or vegetables.

-Slice hard-cooked eggs or unchilled meats.



Food Processing at a Glance

USING THE SLICING OR SHREDDING DISC

Type of Food	Preparation	Processing
To slice or shred fruits or vegetables that are long and slender, such as celery, carrots or bananas.	Cut food to fit feed tube vertically or horizontally. Pack feed tube securely in order to keep food positioned properly.	Process using even pressure.
To slice or shred fruits or vegetables that are round, such as onions, apples or green peppers.	Peel, core and/or remove seeds. Cut into halves or quarters to fit feed tube. Some foods are easier to insert onto tube from the bottom.	Process using even pressure.
To slice or shred fruits or vegetables that are small, such as strawberries, mushrooms or radishes.	Position food vertically or horizontally in layers in feed tube. Fill feed tube in order to keep food positioned properly.	Process using even pressure.
To shred spinach or other leaves.	Stack leaves. Roll up and stand in feed tube.	Process using even pressure.
To shred firm and soft cheeses.	Firm cheese should be very cold. For best results with soft cheeses, such as mozzarella, freeze 10 to 15 minutes before processing. Cut to fit feed tube.	Process using even pressure.
To slice uncooked meat or poultry.	Cut or roll food to fit feed tube. Wrap and freeze food until firm to the touch, about 30 minutes to 2 hours, depending upon thickness of food. Check to be sure you can still pierce food with the tip of a sharp knife. If not, allow to thaw slightly.	Process using even pressure.



Food Processing at a Glance

USING THE SLICING OR SHREDDING DISC

Type of Food	Preparation	Processing
To slice cooked meat or poultry, including salami, pepperoni, etc.	Food should be very cold. Cut in pieces to fit feed tube.	Process using firm, even pressure.
To julienne or match stick strips of vegetables and fruits.	Cut food to fit tube horizontally. Process using even pressure to make plank-like slices. Restack slices and position vertically or horizontally in feed tube.	Process using even pressure.

HELPFUL HINTS FOR THE SLICING/SHREDDING DISC

- Position slicing or shredding disc so that cutting surface is just to the right of the feed tube to allow blade a full rotation before contacting food.
- Different foods require varying degrees of pressure for best shredding and slicing results. In general, use light pressure for soft, delicate foods (strawberries, tomatoes, etc.), moderate pressure for medium foods (zucchini, potatoes, etc.) and firmer pressure for harder foods (carrots, apples, hard cheeses, partially frozen meats, etc.).
- Soft and medium-hard cheeses may spread out or roll up on the shredding disc. To avoid this, shred only well-chilled cheese.
- When shredded or sliced food piles up on one side of the bowl, stop the processor and redistribute food using the spatula.
- When food quantity reaches rim of work bowl, remove it and then continue processing.
- A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- Sometimes single foods, such as carrots or celery, fall over in the feed tube, resulting in an uneven slice. To minimize this, position food at the right side of the feed tube, or cut food in several pieces and put all pieces in feed tube together to help hold each other in position.

KitchenAid[®]

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