

# USING THE FOOD CHOPPER

## MULTIPURPOSE BLADE RECOMMENDATIONS CHART



Use the multipurpose blade to chop raw fruits, vegetables, or nuts and to mince parsley, chives, or garlic for easy preparation in your favorite recipes. Purée cooked fruit or vegetables to make baby food, or to use as bases for soups or sauces. You can also make bread crumbs or grind raw meat.

**NOTE:** For best results, larger food items should be cut to approximately 1-inch cubes before processing. This step also allows processing of more food at a single time.

**IMPORTANT:** Do not process coffee beans or hard spices such as nutmeg, which may damage the Food Chopper.

| SUGGESTED FOOD               | FOOD PREPARATION  | AMOUNT                             | SETTING |
|------------------------------|---|------------------------------------|---------|
| RAW FRUITS AND VEGETABLES    | Cut into 1-inch pieces  | Up to 3 cups                       | Purée   |
| COOKED FRUITS AND VEGETABLES | Cut into 1-inch pieces  | Up to 2.5 cups                     | Purée   |
| MEAT                         | Meat should be raw, and cut into 1-inch pieces for best processing results.             | Up to 0.7 pound (317g) at one time | Purée   |
| HERBS AND SPICES             | Add herbs and spices as they are; no preparation needed.                                | Up to 4 cups                       | Purée   |
| BREAD, COOKIES, OR CRACKERS  | Break bread, cookies, or crackers into pieces that fit into the bowl before processing. | Up to 4 cups                       | Purée   |
| NUTS                         | Add shelled nuts as they are; no preparation needed (up to 3 cups).                     | Up to 2.5 cups                     | Purée   |

**TIP:** For better consistency, or to achieve coarsely chopped results, use the Pulse operation.

### FOR DETAILED INFORMATION ON USING THE FOOD CHOPPER:

Visit [kitchenaid.com/quickstart](https://kitchenaid.com/quickstart) for additional instructions with videos, inspiring recipes, and tips on how to use your Food Chopper.

# USING THE FOOD CHOPPER

## PREPARING THE FOOD CHOPPER FOR USE

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### Before first use

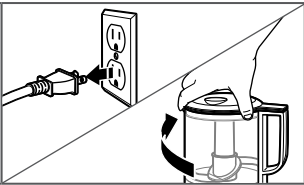
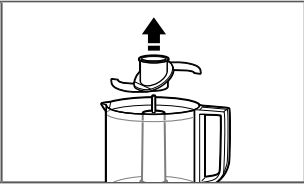
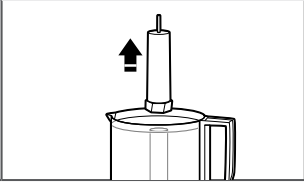

Before using the Food Chopper for the first time, wash the work bowl, lid, whisking accessory, and blade in hot, soapy water. Work bowl, lid, whisking accessory, and blade may also be washed in the top rack of a dishwasher.

For convenient storage, always reassemble the Food Chopper after cleaning.

## DISASSEMBLING THE FOOD CHOPPER

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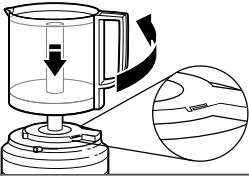
Follow these instructions to disassemble the Food Chopper for cleaning and when removing ingredients from the work bowl.

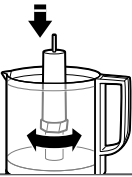
|   |  |   |
|---|--|---|
| 1 |    | Be sure the Food Chopper is unplugged. Hold the lid as shown, and rotate it clockwise to unlock. Then, lift the lid off of the work bowl. |
| 2 |    | Pull the blade straight up to remove it from the work bowl.   |
| 3 |   | Pull the drive adaptor straight up to remove it from the work bowl.   |
| 4 |  | Hold the base steady with one hand, and use the other hand to rotate the work bowl clockwise to unlock and lift it off of the base.       |

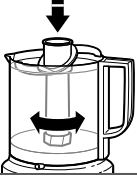
# USING THE FOOD CHOPPER

## ASSEMBLING AND RUNNING THE FOOD CHOPPER


**IMPORTANT:** Be sure the Food Chopper is unplugged before assembling.

|  |   |
|--|---|
| <p>1</p>  | <p>Start with the work bowl handle facing front on the base. Rotate the handle 90° counterclockwise to lock into place. When assembled properly, the handle will face the right side.</p> |
|--|---|


|  |  |
|--|--|
| <p>2</p>  | <p>Fit drive adapter over the shaft in the center of the work bowl, then rotate and lower the drive adapter until it rests at the bottom of the work bowl.</p> |
|--|--|

|  |  |
|--|--|
| <p>3</p>  | <p>If using the blade, fit the blade over the drive adapter, then rotate and lower the blade until it rests at the bottom of the work bowl. If using the whisking accessory, see "Using the whisking accessory" section.</p> |
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**NOTE:** Do not try to install more than one accessory at a time. The Food Chopper will operate with either the blade or the whisking accessory in place, not both.

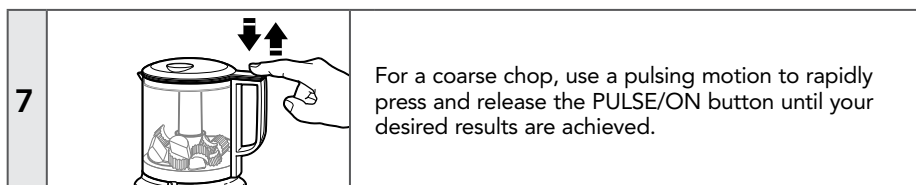
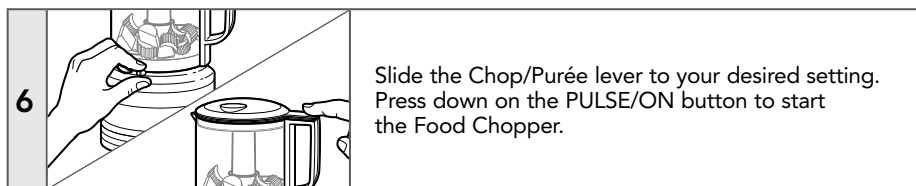
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| <p>4</p>  | <p>Place ingredients to be processed inside the work bowl. For uniform consistency of processed foods, cut fruits, vegetables, and meats into 1-inch pieces.</p> |
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**IMPORTANT:** Do not process coffee beans or hard spices such as nutmeg as they may damage the Food Chopper.

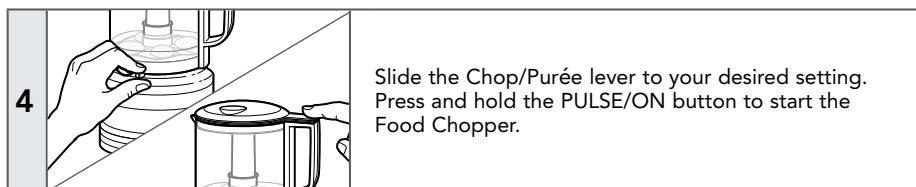
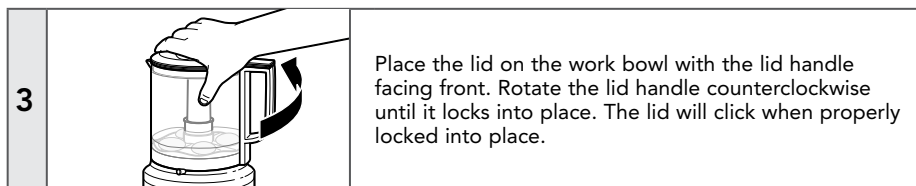
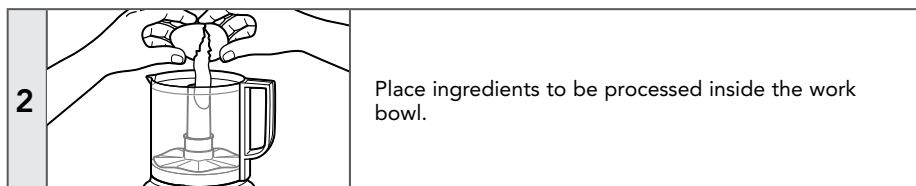
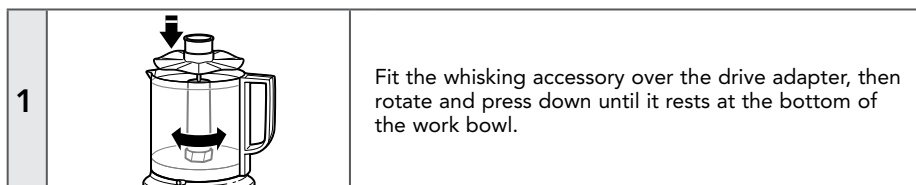
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|--|---|
| <p>5</p>  | <p>Place the lid on the work bowl with the lid handle facing front. Rotate the lid handle counterclockwise until it locks into place. The lid will click when properly locked into place.</p> |
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**NOTE:** The work bowl and lid must be locked into place for the Food Chopper to operate.

## USING THE FOOD CHOPPER



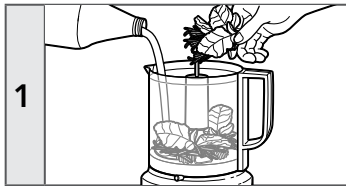
## USING THE WHISKING ACCESSORY

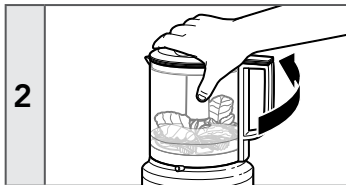


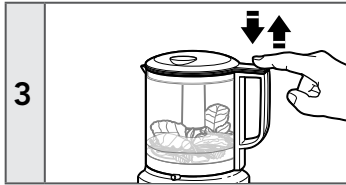
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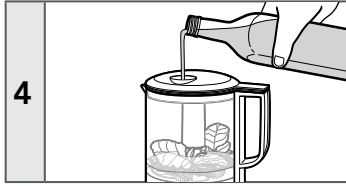
## USING THE DRIZZLE BASIN AND POUR SPOUT


Use the drizzle basin to conveniently add liquid ingredients while processing dressings, mayonnaises, emulsions, sauces, and more. Use the pour spout for easier serving.

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1 Place ingredients to be processed inside the work bowl.
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2 Place the lid on the work bowl with the lid handle facing front. Rotate the lid handle counterclockwise until it locks into place. The lid will click when properly locked into place.
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3 Press rapidly up and down on the PULSE/ON button to get your ingredients moving in the work bowl.
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4 Slowly pour liquids, such as oil, into the drizzle basin. The liquid will be efficiently and thoroughly mixed into the ingredients as they spin inside the work bowl.
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5 Once processing is complete, remove the lid and blade to use the pour spout.

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