



Magic Chef®

S O R I G H T A T H O M E.™

Mini Food Processor

2-Speeds with Pulse

1-1/2 Cup Capacity

Feed Chute
Attachment

Chops,
Shreds &
Slices



OWNER'S MANUAL MCFP1

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. To protect against electrical shock, do not submerge appliance, cord, plug, or base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from 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, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended or sold by the manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place the unit on or near a hot gas or electric burner, or in a heated oven.
11. Before removing cover, be sure the Knife Blade has stopped turning completely.
12. To avoid possible injury, do not insert, remove or touch blades when the unit is plugged into electrical outlet.
13. To avoid injury, do not place blades on base without first putting the container properly in place.
14. Keep hands and utensils away from moving blades or discs while operating to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when the appliance is not operating.
15. For safety, this unit will operate only when the lid is properly locked in place. Do not try to defeat this interlocking system.

16. **WARNING: THE BLADES ARE EXTREMELY SHARP. HANDLE THESE PARTS WITH CAUTION.**
17. This unit is designed for chopping, shredding or slicing small quantities of food for immediate consumption. Larger quantities should be chopped, shredded or sliced in small batches.
18. This unit is designed for “pulse action” use only. Avoid using continuously for periods of time over one minute.
19. Do not operate this appliance when empty.
20. Check bowl for presence of foreign objects before operating.
21. To avoid fire hazards, do not operate in the presence of explosive or flammable fumes.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounding type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into 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** attempt to modify the plug in any way.

GETTING TO KNOW YOUR MAGIC CHEF® MCFP1 MINI FOOD PROCESSOR

CHOPPING IN CONTAINER

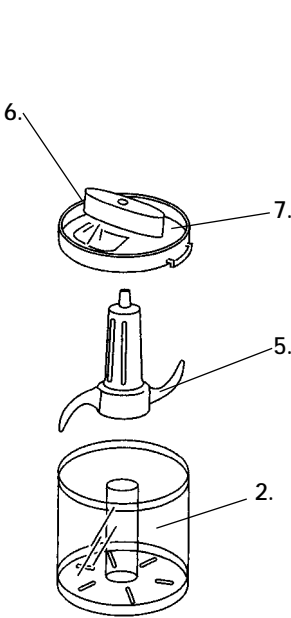


FIGURE 1

1. HIGH-LOW-PULSE-OFF Switch
2. Container
3. Locking Tabs "A"
4. Supporting Pin
5. Knife Blade
6. Locking Tab "B"
7. Lid
8. Disc Holder
9. Slicing/Shredding Disc
10. Chute Cover
11. Food Pusher

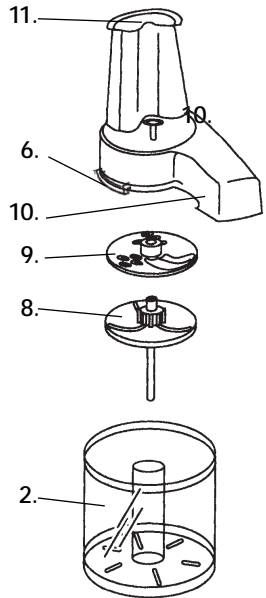
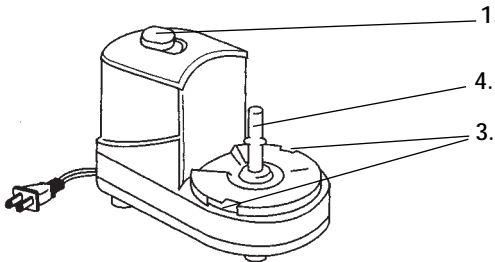


FIGURE 2



PARTS AND ATTACHMENTS

1. **HIGH-LOW-PULSE-OFF Switch:** Switch in middle position is OFF. Slide switch to left for **HIGH** speed; slide switch all the way to the right for **LOW** speed. Depressing the switch will activate the pulse feature; the unit will now operate as long as you hold down the switch for **PULSE**.
2. **Container:** Load food you wish to chop with the Knife Blade into the Container. The Container must be locked into the Base of the Chopper by mating and locking together the Locking Tabs "A".
3. **Locking Tabs "A":** Points at which Container locks onto Base.
4. **Supporting Pin:** The pin provides the Base support for the Knife Blade and the Disc Holder.
5. **Knife Blade:** The Knife Blade is used for chopping, mincing and mixing ingredients. It is very sharp and should be handled with care.
6. **Locking Tab "B":** Locks Lid or Chute Cover onto Container.
7. **Lid.** The Lid is used exclusively when you chop food in the Container with the Knife Blade. Note that the Locking Tab on the Lid intersects with Locking Tab "B" on the Container.
8. **Disc Holder:** The Disc Holder rests on top of the Disc Post housed in the Base. It is used to support your Slicing/Shredding Disc.
9. **Slicing/Shredding Disc:** This dual usage Disc allows you to shred food on one side. Flip it over and the Disc enables you to slice food quickly and easily. Slicing/shredding Disc is sharp and should be handled with care.
10. **Chute Cover:** The Chute Cover is used exclusively when you chop food with the Slicing/Shredding Disc. It allows you to position the food you wish to slice or shred. The continuous flow Chute allows you to perform large tasks with little effort. The Chute fits snugly onto the Container. Please note that the Locking Tab "B" must interlock before you begin to chop, shred or slice food.

PARTS AND ATTACHMENTS (Continued)

11. **Food Pusher:** The Food Pusher fits into the Food Chute. By varying the pressure on the pusher, speed and consistency of chopping, shredding or slicing can be controlled. Do not use excess force when using the Food Pusher.

WARNING: Make sure that the unit is **NOT** plugged in whenever handling, interchanging or assembling parts.

OPERATING INSTRUCTIONS

Before initial use, wash Container, Lid, Knife Blade, Slicing/Shredding Disc, Disc Holder, Food Chute and Food Pusher in warm, soapy water. Dry thoroughly. All those parts are dishwasher safe (top rack only). **USE EXTREME CARE WHEN WASHING KNIFE BLADE OR METAL DISC AS THEY ARE VERY SHARP.**

*Use a damp cloth to clean the exterior of the Base; do not immerse the Base in water.

CHOPPING IN THE CONTAINER (FIGURE 1) TO ASSEMBLE

- Place the Container into the Base of the unit.
- Slide the Container clockwise until the Locking Tabs "A" intersect.
- Carefully pick up the Knife Blade by the plastic and place the blade onto the Disc Post. Do not touch the blade. It is extremely sharp. You will be able to freely rotate the blade on the Base of the unit.
- Load your batch of food (approximately 1/2 cup) into the Container making sure you distribute the food evenly.
- Place the Lid onto the Container. Line up the Locking Tab on the Lid to Locking Tab "B" on the Container. Turn the Lid clockwise until you feel the Lid click, and lock into place.
- You are now ready to chop food. Plug the unit in.

CHOPPING IN THE CONTAINER (Continued)

TO USE

- Place food in Container. Your Mini Food Processor is designed to chop about 1/2 cup of food at a time. Larger amounts should be chopped in small batches.
- With the Lid locked in place, slide the switch to the left for **HIGH** speed or to the right for **LOW** speed. Do not overchop. Most foods can be processed in seconds. For more control over your processing, depress the switch for **PULSE** action. The unit will operate only while the switch is depressed.

NOTE: For coarsely chopped foods, use repeated short pulsing until the desired consistency is reached.

- Ensure that the blade has stopped turning completely before removing the Lid.
- Lift the Knife Blade up before emptying the contents of the Container.
- Use a spatula to remove the chopped food from the unit.

SLICING AND SHREDDING WITH THE CHUTE (FIGURE 2).

The unique Chute design allows you to shred large batches of food continuously. You may also use the Chute to slice or shred a variety of food with one usage without having to stop and empty the Container.

TO ASSEMBLE

Fit the Container onto the Base of the unit. Make sure that you align the Locking Tabs "A".

Carefully pick up the Slicing/Shredding Disc. Handle the Disc by the rim to ensure safety. Place Disc according to the function desired (shredding or slicing) on top of the Disc Holder.

- Place the Disc assembly over the Supporting Pin.
NOTE: Disc holder will rest gently on pin; assembly will be able to rotate freely.
- Place the Chute Cover over the Container. Turn the Chute Cover clockwise until Locking Tab "B" clicks and locks into position.

SLICING AND SHREDDING (Continued)

- Ensure that the receptacle you wish to hold your sliced or shredded food is underneath the Chute.

TO USE

- Load food into the Food Chute. When preparing food for slicing/shredding, try to cut longer items such as carrots or celery into consistent lengths approx. 3-4" long. Food Chute should be filled but not stuffed. Never force food into the Food Chute.
- Position Food Pusher over the food. Apply light pressure with the pusher as you press on the switch. Pulse time will vary with food texture. Initially try pulsing for 3-4 second intervals.

NOTE: You need not apply excessive force to the Food Pusher. Gentle pressure from the Food Pusher will ensure even slicing or shredding with better results.

- Once operation is finished, ensure blades have stopped moving. Unplug the unit if you wish to disassemble parts.

TO INTERCHANGE THE BLADES

- When unit is unplugged, simply flip the Disc over and reposition on top of the Disc Holder.

NOTE: To ensure safety, your Mini Food Processor has a built-in locking system. Do not try to operate unit if Locking Tabs on Container or Chute Cover are not aligned and interlocked in place.

USAGE GUIDE

The three functions of your Mini Food Processor allow you to chop, shred or slice a wide variety of foods quickly and effortlessly.

BLADE ATTACHMENT	FOOD	RESULT
Knife Blade	Bread	Crumbs
	Carrots	Chopped
	Celery	Chopped/Diced
	Onions	Chopped/Diced
	Chocolate	Grated
	Garlic	Minced
	Eggs (Hard Boiled)	Chopped
	Nuts	Chopped, Ground
	Parsley, Fresh Herbs	Chopped
	Hard Fruits	Chopped
	Sauces/Salad Dressings	Blended
Slicing Disc	Apples, Pears	Sliced
	Carrots	Sliced
	Celery	Sliced
	Onions	Sliced
	Potatoes	Sliced
Shredding Disc	Carrots	Shredded
	Potatoes	Shredded
	Zucchini	Shredded

NOTE: Certain foods should not be chopped, shredded or sliced. Avoid slicing new raw meat or hard-cooked eggs. Attempting to chop ice or to grind coffee beans will damage the blades and the Container. Very hard foods, i.e., impenetrable with an ordinary Knife Blade, should be avoided.

CHOPPING GUIDE

FOOD	QUANTITY	PREPARATION	APPROX. TIME (SECONDS)
Bread	1-2 slices	Two slices of bread cut into 3/4" cubes	5-7
Parsley/Herbs	Handful	Wash, dry thoroughly	30
Onion	1-2 small	Peel onions, cut into 6-8 pieces	4-6
Garlic	1 or more large cloves	Peel	5-7
Mushrooms	4 small 1-1/2 oz.	Halve small ones	Pulse 3
Pepper	1 medium	Clean and quarter to fit bowl	5-6
Eggs (Hard-Boiled)	Up to 3 eggs	Peel, cut into quarters	4-6
Chocolate Square	1 or 2 pcs. 1 oz. total	Break each square into 8 pieces (Pulse until desired texture is reached)	Pulse 6-8
Carrots	1/2 cup	Peel and cut into 1/4" lengths	Pulse

NOTE: Timing on chart above applies to **HIGH** speed or **PULSE**.
If using **LOW** speed, increase time by 50%.

CARE AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

Never immerse Base in water. Be sure unit is unplugged before cleaning.

BEFORE FIRST USE:

- * Wash Container, Lid, Knife Blade, Slicing/Shredding Disc, Food Pusher and Chute Cover in warm, soapy water and dry thoroughly. All removable parts are dishwasher safe (top rack only).
- Use a damp cloth to clean the exterior of the Base; do not immerse the Base in water.

TO CLEAN

- Unplug unit.
- Immediately after use, wash Container, Lid, Knife Blade, Chute, Slicing/Shredding Disc and Disc Holder in warm, soapy water. Dry thoroughly. All those parts are dishwasher safe (top rack only). Use extreme care when washing Knife Blade or metal Disc.
- Wipe the Base off with a damp cloth. Do not immerse the Base in water.
- Do not soak metal parts in water for prolonged periods.
- Any other servicing is not required. Service not recommended by the manufacturer may cause hazards and should only be performed by an authorized representative.

TO STORE

- Unplug appliance and store in its box or in a clean, dry place. Do not put stress on the cord where it enters the unit, as it could cause the cord to fray and break.

LIMITED WARRANTY

This Magic Chef product warranty extends to the original purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of ninety (90) days from the original purchase date.

Warranty Coverage: This product is warranted against defective materials and workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above ninety day warranty period, a product with a defect will be replaced with a comparable model when the product is returned to Wal-Mart with an original store receipt. The replacement product will be in warranty for the balance of the ninety day warranty period and an additional one-month period. No charge will be made for such replacement.

IMPORTANT NOTICE

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance:

Consumer Service Department
708 South Missouri St.
Macon, MO 63552

Any questions or comments can be directed to the above address or call our toll free number:

1-800-233-9054
Monday-Friday 7:30 am - 6 pm CST
Refer to Item #MCFP1

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