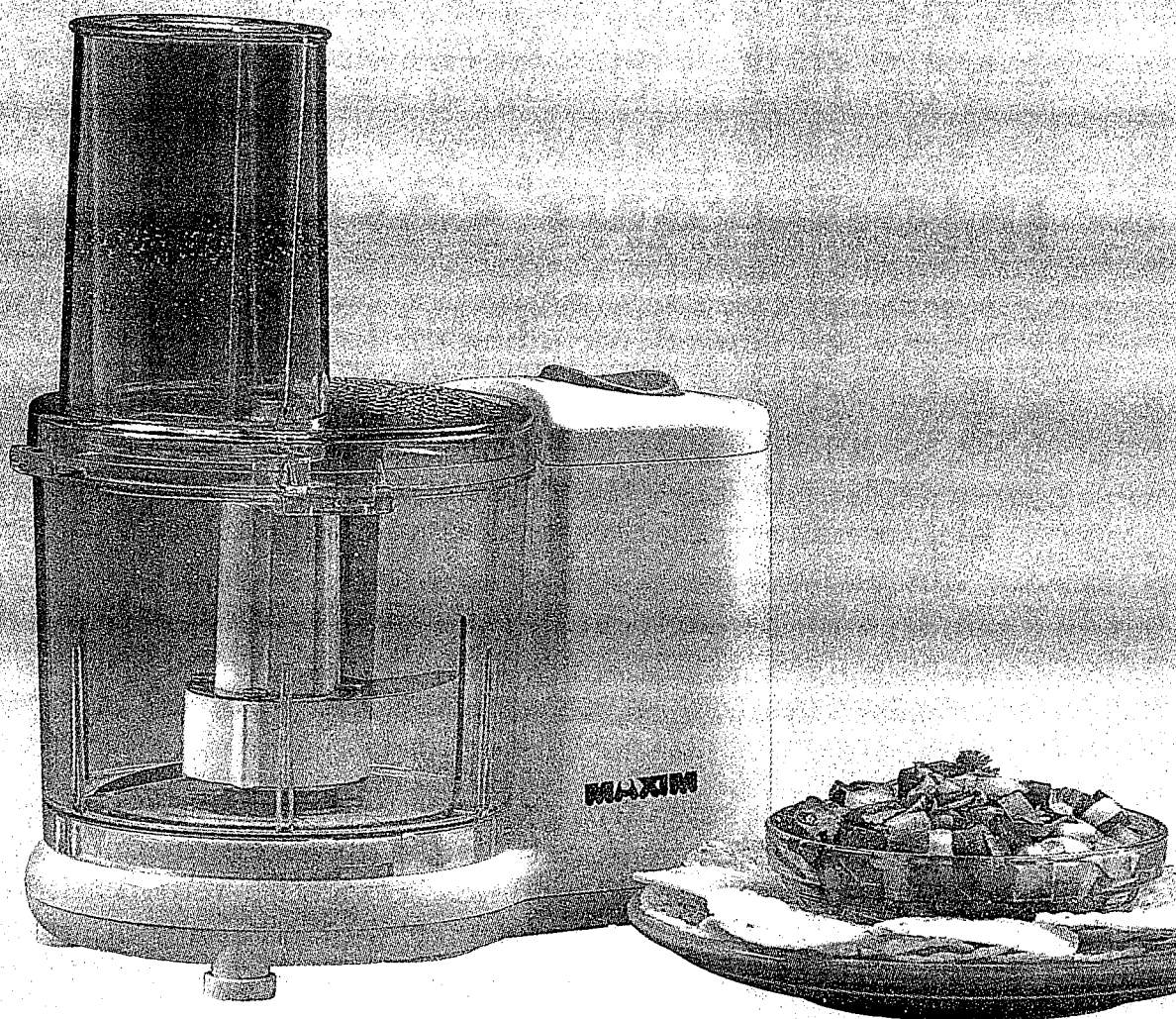


MAXIM®



Mini Food Processor

Use and Care Guide

MAXFP2

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

- Read all instructions before using appliance.
- To protect against risk of electrical shock, do not immerse base, cord, or plug in water or other liquid. See instructions for cleaning.
- Close supervision is necessary when any appliance is used near children.
- This appliance is not for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service for return authorization, examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by Salton, Inc. may cause fire, electric shock or injury.
- Do not use outdoors or while standing in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils away from moving blades or disc 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.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place knife blade or disc on base without first putting container properly in place.
- Always be certain appropriate 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.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. The cord must also be: (1) marked with an electrical rating of 125 V. and at least 10 A., 1250 W., and (2) arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature.

This product is for household use only.

Using Your Mini Food Processor

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

Parts and Attachments

Food Pusher (P/N 70562): The food pusher fits into the food chute. By varying the pressure put on the food pusher, the speed and quality of processing can be controlled.

Food Chute/Cover (P/N 70563): The food chute/cover positions ingredients for processing. The locking tabs on the food chute/cover are part of an interlock system that assures the unit will not operate unless it is properly in place (see "Interlock Mechanism" description below).

Cover (P/N 70568): This cover is used exclusively to chop food in the container with the knife blade only. The locking tabs on the cover are part of an interlock system that assures the unit will not operate unless it is properly in place. (See Interlock Mechanism description below.)

Interlock Mechanism: The interlock mechanism is located at the top of the base and allows the tab located on each cover to slide into it and lock into place. This insures proper operation and secure assembly, as the appliance will only operate if the cover is positioned correctly in the interlock mechanism.

Slicing/Shredding Disc (P/N 70564): This dual function disc allows you to slice food on one side, then flip it over and use the other side for shredding. The sides are clearly marked with the words SLICE or SHRED to indicate which function that side will do. Finger grips provide safe and easy handling of the disc.

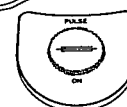
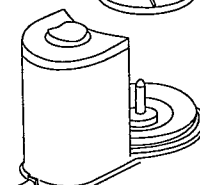
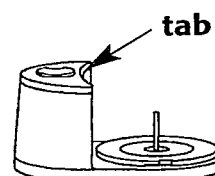
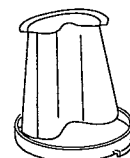
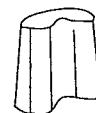
Disc Post (P/N 70565): The disc post holds the slicing/shredding disc.

Knife Blade (P/N 70567): The knife blade is used for chopping, mincing and mixing ingredients. To avoid injury, **ALWAYS GRASP THE KNIFE BLADE BY THE PLASTIC GRIP.**

Container: (P/N 70566) This 2-cup container locks onto the base by fitting the locking tabs on the container into the slots located on the base. Turn the container clockwise to lock into place.


Base: The base houses the motor.

ON/OFF/PULSE Switch: This conveniently located switch requires only one-finger operation, making it very easy to operate.



Before Using For The First Time

Carefully unpack the Mini Food Processor. Remove all packing materials.

 **CAUTION:** Handle the knife blade and slicing/shredding disc carefully; they are very sharp.

Set the base on a clean, dry countertop or table.

Wash all parts except the base in warm, soapy water. Rinse and dry thoroughly. The base may be wiped with a damp cloth. **DO NOT IMMERSE BASE IN WATER.**

Using the ON/OFF/PULSE Switch

The ON/OFF/PULSE switch is conveniently located on the top of the Mini Food Processor. The three positions operate as follows:

ON: When the switch is pressed to the ON position, the unit will begin operation. It will continue to operate until the switch is pressed to the OFF position. Use the ON position for longer processing tasks, such as making salad dressings or dips.

PULSE: When the switch is pressed to the PULSE position and held, the unit will begin to operate. When the PULSE position is released, the operation will stop. Use this position for short processing tasks, such as chopping vegetables or nuts. You will find that the PULSE position is used more frequently, as it gives you greater control over your food processing.

OFF: The OFF position is the middle position. Always leave the switch in the OFF position while you are preparing foods for processing and when the unit is not in use.

Hints

- Fresh, crisp and firm fruits and vegetables process best. You can use older produce, but do not expect the same results you would get with fresh produce.
- Fruits and vegetables should be processed at refrigerator temperature.
- Wash and remove inedible parts of food before processing.
- Process dry ingredients first and moist ingredients second when using several different foods in a recipe or making several different recipes. This reduces the number of times the container must be washed and dried.
- When slicing/shredding, cut longer and larger foods to fit the length/width of the food chute. Pieces that are too large tend to chop unevenly.
- Use a spatula to scrape down the sides of the container when necessary.

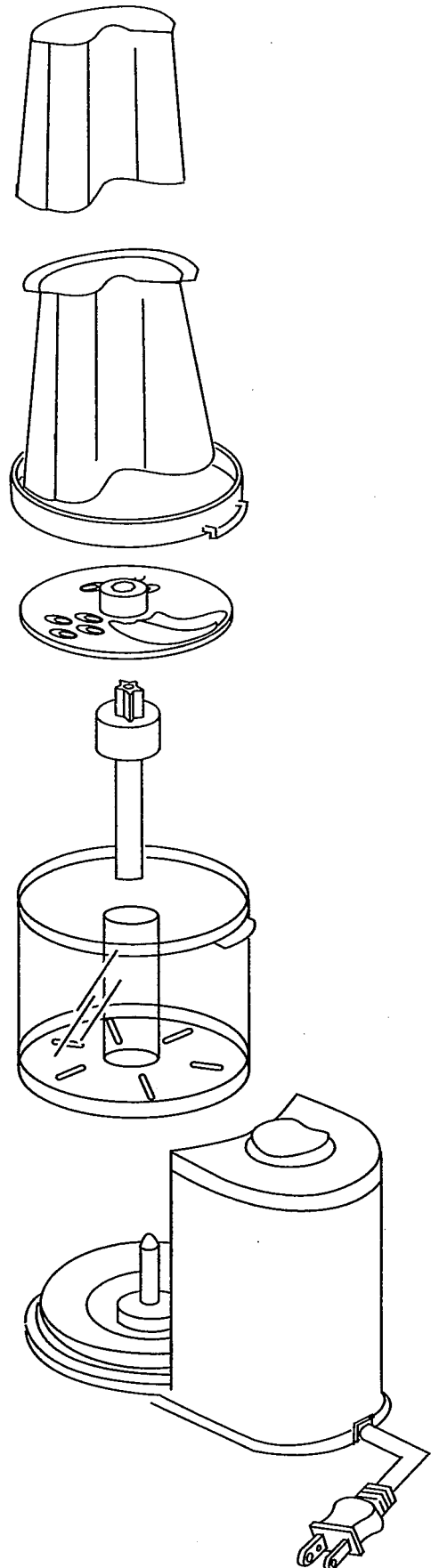
How To Slice Or Shred In The Container

To Assemble

1. Take the container and place it on the base. Line up the locking tabs and turn clockwise until the container locks into place.
2. Lower the disc post onto the center post in the container.
3. Center the slicing/shredding disc with desired side facing upward (SLICE or SHRED) on disc post.
4. Line up the food chute/cover with the locking tabs on the container, making sure that the pin in the food chute/cover is inserted into the top of the disc post. Turn food chute/cover clockwise until you hear a click.

To Use

1. Fill food chute/cover with food. Position food pusher over chute.
2. Plug into a 120V ~ 60Hz outlet.
3. Press down lightly but firmly on food pusher while pressing the desired ON/PULSE switch function.
4. After processing food, press switch to the OFF position. Allow the slicing/shredding disc to stop rotating before adding more food to the food chute/cover.
5. When finished, unplug from outlet.



How To Chop In The Container

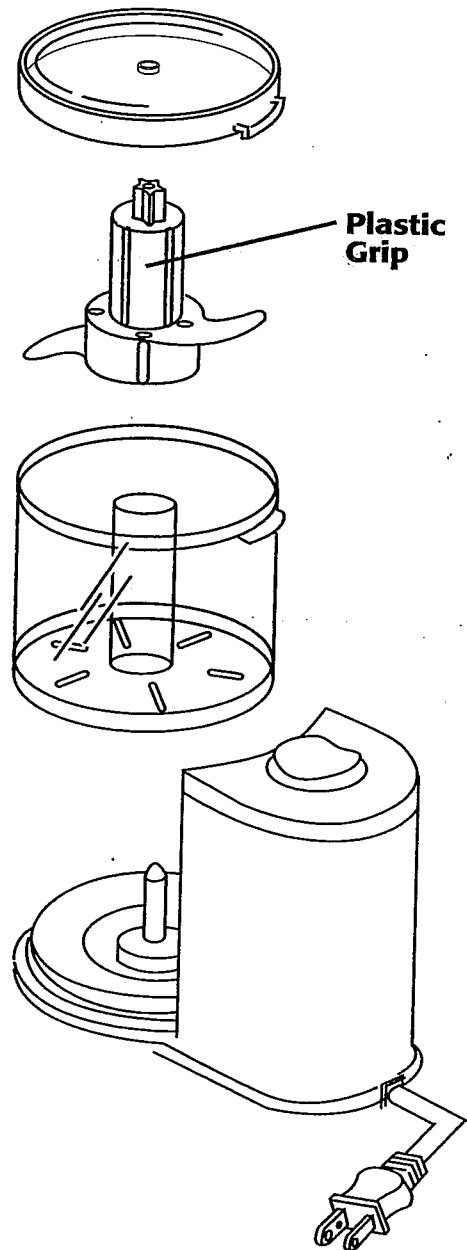
The knife blade's special design processes food quickly and evenly. It can perform a variety of tasks, including chop, grind, mix, crumb and mince.

To Assemble

1. Take the container and place it on the base. Line up the locking tabs and turn clockwise until the container locks into place.
2. Grasp the knife blade by the Plastic Grip and lower it onto the center post.

To Use

1. Place the food to be processed into the container.
2. Line up the cover with the locking tabs on the container, making sure that the pin in the cover is inserted into the knife blade hub. Turn cover clockwise until you hear a click.
3. Plug into a 120V ~ 60Hz outlet.
4. Press the desired ON/PULSE switch function. Check results and repeat, if necessary, until the desired consistency is reached.
5. After processing food, press switch to the OFF position. Allow the knife blade to stop rotating before adding more food or removing the cover.
6. When finished, unplug from outlet.
7. Grasp the knife blade by the Plastic Grip and carefully remove the knife blade from the container. Empty the contents of the container.



How To Slice/Shred and Chop In The Container

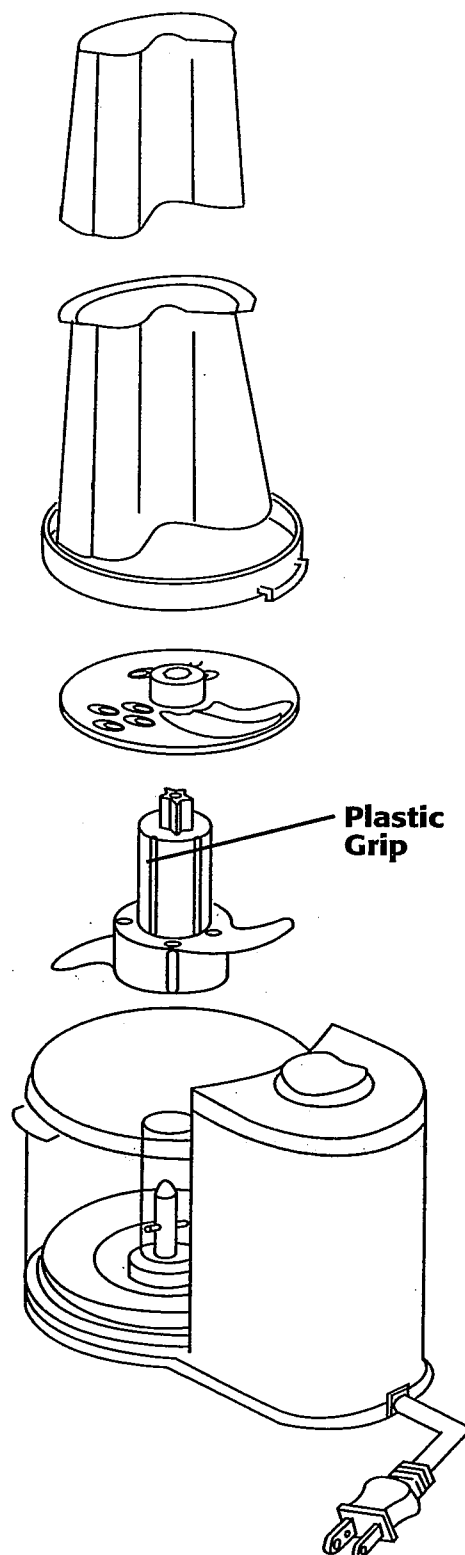
In some particular instances you may wish to slice or shred a food and then chop it into much finer parts. This can be accomplished in one continuous action with the slicing/shredding disc and the knife blade used together. Food passes through the slicing/shredding disc with final processing being accomplished by the knife blade.

To Assemble

1. Take the container and place it on the base. Line up the locking tabs and turn clockwise until the container locks into place.
2. Grasp the knife blade by the plastic grip and lower it onto the center post.
3. Place the slicing/shredding disc onto the finger grips of the knife blade with desired side facing upward (SLICE or SHRED).
4. Line up the food chute/cover with the locking tabs on the container, making sure that the pin in the food chute/cover is inserted into the knife blade hub. Turn food chute/cover clockwise until you hear a click.

To Use

1. Fill food chute/cover with food. Position food pusher over food.
2. Plug into a 120V ~ 60Hz outlet.
3. Press down lightly but firmly on food pusher while pressing the desired ON/PULSE switch function.
4. After processing food, press switch to the OFF position. Allow the slicing/shredding disc and knife blade to stop rotating before adding more food to the food chute or removing the food chute/cover.
5. When finished, unplug from outlet.



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 raw meat or hard-boiled eggs. Attempting to chop ice or to grind coffee beans will damage the knife blade and the container. Very hard foods that are 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.	Cut in half	PULSE 3
Pepper	1 medium	Clean and quarter to fit container	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 1/2" 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 ON processing time or PULSE time.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Care and Cleaning Instructions

Unplug appliance and allow it to cool. Wash container, cover, knife blade, food chute/cover, food pusher, slicing/shredding disc and disc post in warm, soapy water and dry thoroughly. Use extreme care when washing the knife blade and slicing/shredding disc. Wipe the base with a damp cloth. NEVER IMMERSE BASE IN WATER OR ANY OTHER LIQUID. Never use scouring pads or harsh cleansers.

Storage Instructions

Unplug appliance and allow it to cool. Store unit in its box or in a clean, dry place. Never store unit while it is still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

LIMITED ONE YEAR WARRANTY

Warranty: This Maxim product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number **MAXFP2** when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Salton, Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1 (800) 233-9054
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products:

Visit our website: www.salton-maxim.com

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P/N 60919
Printed in China

MAXIM®

Mini Food Processor

- **Chop, shred or slice a wide variety of foods quickly and effortlessly.**
- **Continuous or pulse operation for chopping versatility.**
- **2 cup capacity.**
- **Soft-touch on/off/pulse button.**
- **Stainless steel blades and slicing/shredding disc.**
- **Food chute keeps hands clear of blade while processing.**



Questions

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m. - 5:30 p.m. CST

www.salton-maxim.com