

White-Westinghouse™

Mini Food Processor

OWNER'S MANUAL



MODEL WWCH04

IMPORTANT SAFETY INSTRUCTIONS

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 submerge Base, cord, or plug 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 is dropped or 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 fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. 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.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place Knife Blade or Disc on Base without first putting Container 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.

SAVE THESE INSTRUCTIONS

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, and (2) 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.

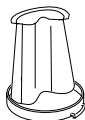
POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into 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.

PARTS AND ATTACHMENTS



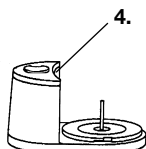
1. **Food Pusher:** The Food Pusher fits into the Food Chute. By varying the pressure put on the Food Pusher, the speed and quality of processing can be controlled.



2. **Food Chute/Cover:** 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").



3. **Cover:** This Cover is used exclusively for when you only plan on chopping food in the Container with the Knife Blade. 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").



4. **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.



5. **Slicing/Shredding Disc:** 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.



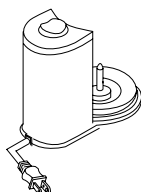
6. **Disc Post:** The Disc Post holds the Slicing/Shredding Disc.



7. **Knife Blade:** The Knife Blade is used for chopping, mincing and mixing ingredients.



8. **Container:** 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.



9. **Base:** The Base houses the motor.



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

BEFORE FIRST USE

Carefully unpack the Mini Food Processor and remove all packaging materials. Handle the Knife Blade and Slicing/Shredding Disc carefully; they are very sharp. Set the Base on a clean, dry countertop or table.

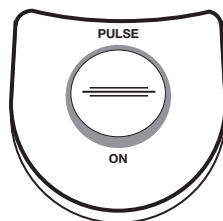
Wash all parts except the Base in warm, soapy water. Rinse and dry thoroughly. The Base may be wiped with a damp cloth. **DO NOT IMMERSE BASE IN WATER.**

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.

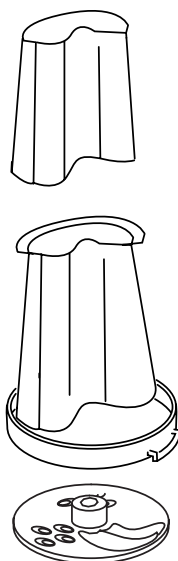
HELPFUL HINTS

- 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 and shredding, cut longer and larger foods to fit the length and width of the Food Chute. Large pieces 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

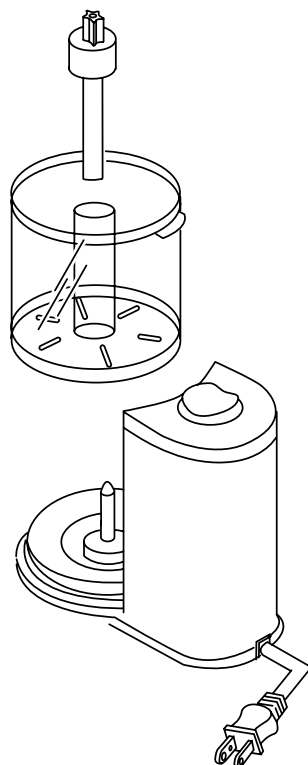
To Assemble:

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 food.
2. Press down lightly but firmly on Food Pusher while pressing the desired **ON/PULSE** Switch function.
3. 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.

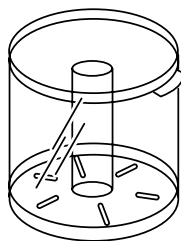
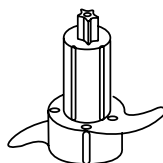
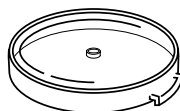


HOW TO CHOP ONLY IN THE CONTAINER

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.

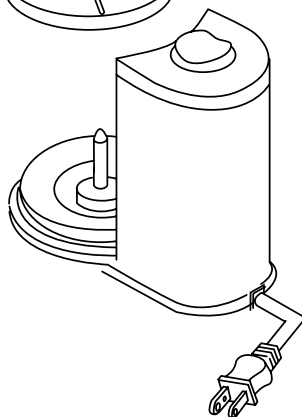
To Assemble:

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 part 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. Press the desired **ON/PULSE** Switch function. Check results and repeat, if necessary, until the desired consistency is reached.
4. After processing food, press Switch to the **OFF** position. Allow the Knife Blade to stop rotating before adding more food or removing the Cover.
5. Carefully remove the Knife Blade from the Container before emptying the contents of the Container.

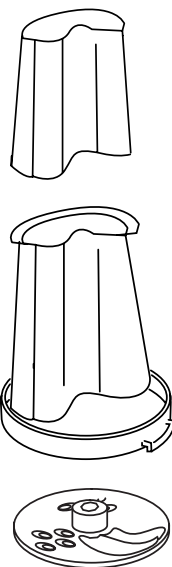


HOW TO SLICE/SHRED AND CHOP IN THE CONTAINER

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.

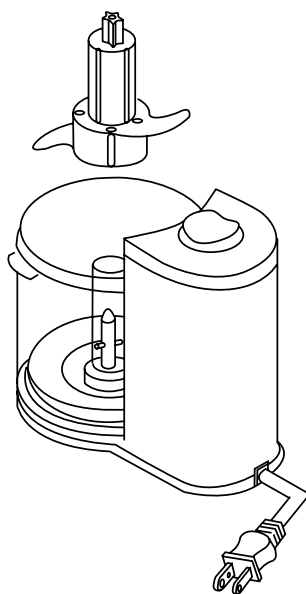
To Assemble:

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 part 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. Press down lightly but firmly on Food Pusher while pressing the desired **ON/PULSE** Switch function.
3. 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.



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.	Halve small ones	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 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 **ON** speed or **PULSE**.

CHOPPING GUIDE

APPROX. FOOD (SECONDS)	QUANTITY	PREPARATION	TIME
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 3	4 small 1-1/2 oz.	Halve small ones	Pulse
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 6-8 Square	1 or 2 pcs. 1 oz. total	Break each square into 8 pieces (Pulse until desired texture is reached)	Pulse
Carrots	1/2 cup	Peel and cut into 1/4" lengths	Pulse

NOTE: Timing on chart above applies to **ON** speed or **PULSE**.

ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or 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 one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to Kmart. 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.

Important Notice

If any parts are missing or defective, return this product to the place of purchase.

Consumer Service

This White-Westinghouse product is distributed by:

Salton, Inc.

708 South Missouri St.

Macon, MO 63552

E-mail: White-Westinghouse@saltonusa.com

Any questions or comments can be directed to Salton's address, or call the Consumer Service Department:

1-800-233-9054

Monday-Friday

8 a.m. - 5 p.m. CST

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