

OWNER'S MANUAL

Model No. FP25

Maxi MixTM

FOOD PROCESSOR



salton[®]

Important Safeguards

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

1. Read and save all instructions.
2. To protect against risk of electric shock, do not place the unit or cord in water or any other liquids.
3. Close supervision is required when using this appliance near children.
4. This appliance should not be used by children.
5. Disconnect cord from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid contacting moving parts.
7. 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 Salton/Maxim Housewares, Inc. for examination, repair or adjustment.
8. The use of attachments not recommended by Salton/Maxim Housewares, Inc. may cause fire, electrical shock or other injuries.
9. Do not use appliance outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Never feed food into shoot by hand when slicing or shredding food. Always use food pusher.
12. The blade and disc are sharp. Handle carefully. Store out of reach of children.
13. Make sure blade or disc has come to a complete stop before removing cover.
14. Keep hands and utensils away from moving blade and disc while processing food to prevent the possibility of severe personal injury and/or damage to the food processor. The scraper may be used, but must be used only when the food processor is not running.
15. To avoid injury, never place cutting blade or disc on base without properly placing bowl into place.
16. Be certain cover is securely locked into place before operating appliance.
17. Do not attempt to defeat the cover interlock mechanism.
18. Be sure to insert or remove blade and disc by using hubs to avoid injury.
19. Be sure to turn switch to OFF position after each use. Make sure the pusher to clear the feeder. When this method is not possible, turn the motor off and disassemble unit to remove the remaining food.
20. This appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively for domestic use only.
21. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by Salton/Maxim Housewares, Inc.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Save These Instructions

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.

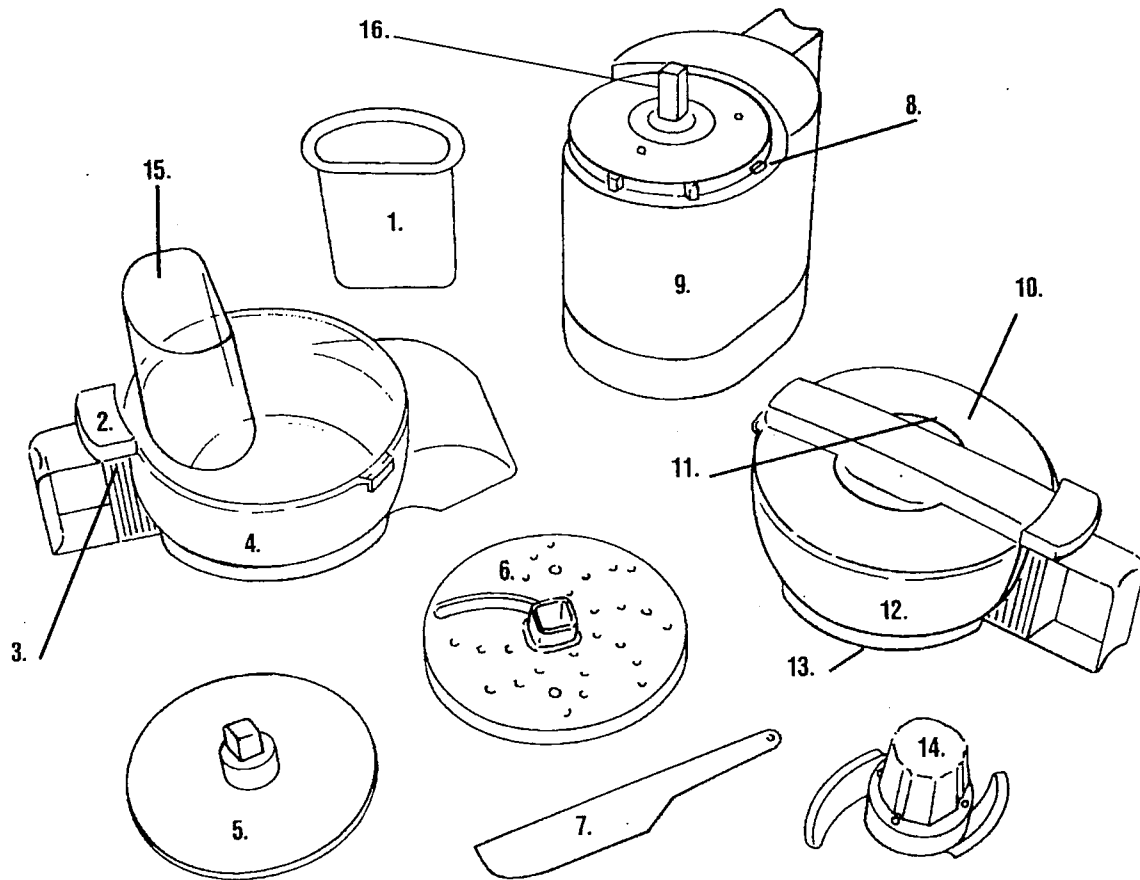
Short Cord Instructions

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

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or 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 unintentionally.

Getting to Know Your Salton® Maxi Mix®



- | | |
|-------------------------------------------------|--------------------------|
| 1. Pusher | |
| 2. Continuous ON/Pulse Trigger Switch (gray) | |
| 3. Lock ON Switch (red) | |
| 4. Slicing / Shredding Bowl with Salad Shredder | |
| 5. Food Ejector Plate | |
| 6. Reversible Slicing/Shredding Disc | |
| 7. Spatula | |
| 8. Lock Projections | 12. Processing Bowl |
| 9. Motor Cabinet | 13. Bowl Lock Holes |
| 10. Processing Lid | 14. Steel Blade |
| 11. Liquid Feeder Tube | 15. Lid with Feeder Tube |
| | 16. Motor Shaft |

Instructions For Use

Food Processing

Before using for the first time take apart the machine and wash all parts in warm soapy water. Wipe down the Motor Cabinet with a damp cloth or sponge. Never immerse the Motor Cabinet in water or any other liquid.

To remove the Processing Bowl from the Motor Cabinet:
With the handle facing you, turn the Processing Bowl counter-clockwise to unlock. Lift and remove.

CAUTION: BE VERY CAREFUL WHEN HANDLING AND USING THE BLADE AND DISC, THEY ARE VERY SHARP!

- 1. Read all instructions carefully and become familiar with all parts.**
- 2. Place the Motor Cabinet with the handle facing you, on a surface that is dry, flat, even, clean. Make sure that cord does not touch any hot or cutting surfaces.**
- 3. Place the Processing Bowl onto the Motor Cabinet at a slight right angle.**
- 4. Rotate the Processing Bowl clockwise until it locks into place. **Never insert blade until the bowl has been locked into place.****
- 5. Insert the Steel Blade* over the Motor Shaft until it rests securely in place. It should fit very close to the bottom of the bowl. Always make sure that the Steel Blade is inserted properly before adding food.**
- 6. Place the lid on top of the Processing Bowl by placing it on a right angle and slowly turning it clockwise until it locks into place. It should be aligned with the gray Continuous ON/Trigger Switch .**
- 7. To activate the Maxi Mix, push the gray Continuous ON/Trigger Switch. For pulsing, simply push and release the gray switch in short intervals.**
- 8. To let the motor run continuously press the Trigger Switch all the way down with your left hand while pushing in the red Lock ON Switch simultaneously. To release the locked switch simply press down the gray switch and the lock will pop out.**

****The Steel Blade is used for Food Processing feature only!***

WARNING: DO NOT USE THIS MACHINE CONTINUOUSLY FOR MORE THAN 5 MINUTES AT A TIME.

WARNING: DO NOT PROCESS MORE THAN 5 BATCHES FOR 1 MINUTE EACH BATCH, WITHOUT LETTING THE MACHINE COOL FOR AT LEAST ONE HOUR.

User Maintenance Instructions

When you are finished using the Maxi Mix, simply disassemble the used accessories and wash thoroughly in hot, soapy water. Dry thoroughly. Wipe down the Motor Cabinet with a damp cloth or sponge.

CAUTION: WHEN HANDLING THE STEEL BLADE AND THE SLICING/SHREDDING DISC, BE EXTREMELY CAREFUL AS THESE ITEMS ARE SHARP!

Store the Maxi Mix in a cool, dry place to keep it clean and away from hazardous conditions.

Basic Food Processing Techniques

The Steel Blade attachment mixes, purées, kneads and chops. As opposed to blenders, the Maxim Mix processes extremely fast so be careful not to over-process.

To get a feel for the machine, experiment with the pulse action.

FOR BEST RESULTS, cut food into 1" pieces and fill bowl with 3/4 to 1 cup of ingredients at a time.

Chopping Fruit & Vegetables

1. With Steel Blade in place, set 1 cup of prepared 1" pieces of fruits or vegetables into the Processing Bowl.
2. Pulse 2 times for coarse fruit & vegetables.
3. Pulse 3-4 times for fine chopping.
4. High water content fruits and vegetables will chop faster than other low water content foods.

Chopping Meat

1. Cut meat into 3/4" cubes.
2. With Steel Blade in place, add 3/4 to 1 cup meat cubes into the Processing Bowl.

Basic Food Processing Techniques (con't)

3. Place cover on the bowl and pulse for 5-7 seconds until desired consistency is achieved.
4. You can process raw or cooked meat depending on the dish you are about to prepare. This feature is perfect for making patés, hamburger, sausages or meatballs.

Do not process more than 1 cup at a time.

Mincing and Blending

When recipes call for spices, herbs or garlic you can add them directly to the Processing Bowl and mix them in with the food.

Add the appropriate liquid to make gravies and sauces. Simply add liquid to the bowl by pouring it into the Liquid Feeder Opening in the Processing Lid.

Puréeing

Allow the Maxi Mix to run continuously until it reaches the desired puréed consistency.

If needed, scrape the sides of the bowl with the spatula to ensure that all food is being puréed.

If you need to purée the ingredients in a soup, add the solids first than slowly add the liquid through the Liquid Feeder Opening. (up to 2 cups at a time).

Mixing

In some recipes such as cookies, short breads and cakes etc. you can cream the sugar and the butter to add to the rest of the ingredients. You can also whip egg whites and cream for whipped cream.

Using the Salad Shredder to Slice and Shred

1. Place the Motor Cabinet on a flat surface with the handle facing you.
2. Set the Slicing/Shredding Bowl with Salad Shredder over the Motor Shaft. Rotate the bowl clockwise until it locks into place.

Never insert disc until the bowl is locked into place.

3. Set the Food Ejector Plate into place on the Motor Shaft. It fits close to the bottom of the bowl.
4. **TO SLICE:** Set the slicing side of the disc facing up on the shaft of the Food Ejector. Plate
5. **TO SHRED:** Set the shredding/grater side of the disc facing up on the shaft of the Food Ejector Plate.

NOTE: When shredding more than 1 pound of produce, the processed food may become clogged between the disc and the ejector plate. To release the clog, simply turn off the machine and disconnect from the wall outlet. Remove Disc and Ejector Plate and clean out the built up food. Put back together and resume processing.

6. Attach the lid with the Feeder Tube onto the container, turning it clockwise so that it locks into to place.

The Maxi Mix will not work until the lid is locked securely on top of the container.

7. Follow step #8 in previous section to operate the Continuous ON/Pulse Switch.

BE SURE TO PLACE A BOWL UNDERNEATH THE SHREDDER SPOUT.

8. ***For best results, load the feeder tube while the machine is off.*** When the food is in place and the Pusher is in position you may then turn on the machine. You must hold the Pusher with one hand while pressing the Continuous ON/Pause Switch.

CAUTION: ALWAYS USE THE FOOD PUSHER. NEVER USE YOUR FINGERS TO PUSH FOOD DOWN INTO THE PROCESSOR!

Recipes

Potato and Leek Soup

2 leeks, white part only
1 small onion
2 tablespoons butter
2 large potatoes
2 cups chicken broth
Salt to taste
1 cup milk
1 cup heavy cream
1 tablespoon chopped chives

Slice leeks, onions and potatoes. Sauté leeks and onions in butter till translucent. Add potatoes, broth and boil for 20 to 25 minutes, or until potatoes are tender. Purée with the Maxi-Mix. Add milk and half cup cream, blend. Chill for several hours. Add remaining cream and salt, then blend with the Maxi-Mix.

Serves 4.

Note: Let soup cool before transferring to the Maxi Mix to avoid burning.

Gazpacho

1 cucumber, peeled
1 (1-lb.) can tomatoes
] medium onion
] large green pepper
] teaspoon garlic powder
1/4 cup olive oil
1/4 cup wine vinegar
2 cups tomato juice
] teaspoon salt
1/8 teaspoon black pepper

Cut cucumbers and peppers and onions into 1" chunks. Add oil, vinegar, garlic, salt and pepper. Chop with the Maxi-Mix. Add tomato juice and blend in the Maxi-Mix until desired consistency. Chill for several hours. Serve with croutons.

Serves 5 to 6.

Green Goddess Dressing

1 teaspoon garlic powder
3/4 cup parsley, finely chopped
1 cup mayonnaise or salad dressing
1/2 cup sour cream
3 tablespoons tarragon wine vinegar
2 tablespoons chives, chopped
2 tablespoons anchovies, chopped
1 teaspoon lemon juice
1/2 teaspoon Worcestershire sauce
Salt and pepper to taste

Finely chop parsley, anchovies and chives in the Maxi-Mix Processing Bowl. Add remaining ingredients and blend till smooth. Cover and refrigerate overnight.

Creamy Dill Dip

1 cup creamed cottage cheese
1 cup mayonnaise
3 tablespoons milk
1 tablespoon chopped green onion
1 tablespoon dried dill weed

Combine all ingredients in the Maxi-Mix Processing Bowl and blend until almost smooth.

Slice vegetables using the Slicing Disc attachment. Serve with assorted sliced vegetables.

Herb Sauce

1/2 cup butter or margarine, melted
2 teaspoons lemon juice
Several sprigs of parsley
1/4 teaspoon thyme
2 stalks scallions

Drop parsley and scallions into the Maxi-Mix Processing Bowl and chop well. Add melted butter and other ingredients to Processing Bowl and blend well. Great for fish or chicken.

Lemon 'n' Pepper Spread

1/2 cup softened butter or margarine
Several sprigs of parsley
2 teaspoons lemon juice
1/2 teaspoon garlic powder
1/4 teaspoon freshly ground pepper

Chop parsley in Maxi-Mix Processing Bowl. Add all other ingredients and blend well. Great for chicken, steak and hamburger

Roast Beef Hash

2 cups roast beef, cubed (left-overs)
2 medium potatoes
1 medium onion
1/2 teaspoon salt
1 teaspoon mustard
1/8 teaspoon pepper
1 egg
1/2 cup milk
4 tablespoons butter or margarine

Add beef a handful at a time and coarsely chop. Transfer to large bowl. Finely chop potatoes and onions. Combine with beef. Add seasonings, egg and milk. Blend well. In a large skillet over medium heat, melt butter. Spoon mixture into pan. Cook 15 to 20 minutes or until crusty and brown. Turn and stir as needed.

Serves 4.

Potato Pancakes

3 medium potatoes
1 medium onion
1 egg
1/2 teaspoon salt
1 tablespoon flour
Oil for frying

Peel and cut potatoes and onions. Use the Shredding side of the Slicing/Shredding Disc. Add potatoes and onions and shred.

Place by the handful into your Maxi-Mix Processing Bowl and chop to desired consistency. Remove to large bowl. Add egg, salt, flour and combine with potato mixture. Heat oil in a large skillet over medium heat. Spoon mixture by tablespoon into pan and fry until brown and crisp on both sides. Serve hot with apple sauce or sour cream.

Makes about 10 to 12 3-inch pancakes.

Meat Loaf

1 lb. boneless beef chuck
1 medium onion
1 slice day-old bread
1/2 cup milk
1 teaspoon salt
1 teaspoon mustard
1 teaspoon horseradish
3 teaspoons ketchup
2 teaspoons Worcestershire sauce
Freshly ground pepper to taste
2 eggs

Cube beef and place handful at a time into Maxi-Mix Processing Bowl.

Check consistency after several pulses. Remove each batch and place into a large bowl. Repeat till all meat is processed. Tear bread into pieces and process to fine crumbs. Add to meat in bowl. Cube onions and chop finely with Maxi-Mix. Add to bowl with meat and crumbs. Add remaining ingredients, mix thoroughly, and adjust seasonings to taste. Place mixture into a 6-cup loaf pan. Bake 50 to 60 minutes or until meat is cooked through, in a 375°F oven. Remove from oven, cover with foil and let sit 15 minutes before slicing.

Serves 4 to 6.

Mocha Milk Shake

3 scoops chocolate ice cream
2 tablespoons instant coffee
1 tablespoon sugar
2 cups milk

Pour milk, instant coffee and sugar into a Processing Bowl.
Blend until mixture begins to thicken. Add ice cream, a scoop at a time and blend until desired consistency.

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT *return this product.*

Please call our Customer Service Department for assistance.

800-233-9054 *Monday - Friday 9am - 5pm CST*

Thank You

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM 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 by Salton/MAXIM Housewares, Inc., 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 for Salton/MAXIM Housewares, 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.

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 Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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 CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

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.

Salton/MAXIM 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.

Return the appliance to:

ATTN: Repair Department, Salton/Maxim Housewares, Inc.
550 Business Center Drive, Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: URL <http://www.salton-maxim.com> or
E-mail us at SALTON 550 @ aol.com