

READ BEFORE USE
LIRE AVANT D'UTILISER
LEA ANTES DE USAR

Visit hamiltonbeach.com for
delicious recipes, tips, and to register
your product online!



Consulter hamiltonbeach.ca pour les
recettes délicieuses, conseils pratiques,
et pour enregistrer votre produit!

Visite hamiltonbeach.com.mx para
recetas deliciosas, consejos, y para
registrar su producto en línea.

Questions?

**Please call us – our friendly
associates are ready to help.**
USA: 1.800.851.8900

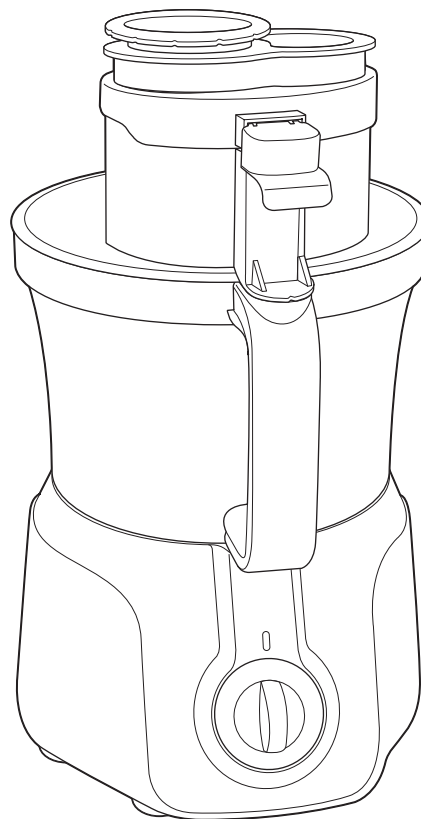
Questions?

**N'hésitez pas à nous appeler –
nos associés s'empresseront
de vous aider.**
CAN: 1.800.267.2826

¿Preguntas?

**Por favor llámenos – nuestros
amables representantes están
listos para ayudar.**
MEX: 01 800 71 16 100

*Le invitamos a leer cuidadosamente
este instructivo antes de usar su
aparato.*



**Hamilton
Beach®**

*Big Mouth™
Food Processor
Robot culinaire
Procesador de alimentos*

English	2
Français	13
Español	24

IMPORTANT SAFEGUARDS

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

1. Read and save all instructions.
2. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. This appliance should not be used by children.
5. Unplug 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. Call our toll-free customer service number for information on examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer, may cause fire, electric shock, or injury.
9. Do not use your food processor if any part is broken.
10. Do not use appliance outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Keep hands and utensils away from moving blade and disc while processing food to reduce the risk of severe personal injury and/or damage to the food processor. A rubber scraper may be used but **ONLY** when the food processor is not running.
13. The blade and disc are sharp. Handle carefully. Store out of reach of children.
14. To reduce the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
15. Be certain lid is securely locked in place before operating appliance.
16. Never feed food into food chute by hand. Always use the food pushers.
17. Do not attempt to defeat the lid interlock mechanism.
18. Make sure the blade or disc has come to a full stop before removing lid.
19. To reduce the risk of injury, be sure to insert or remove blade and disc using hubs provided for this purpose. Use caution when removing blade and disc from the bowl, when emptying the bowl, and when cleaning.
20. Be sure to turn switch to OFF (**O**) position after each use. Always use the pushers to clear the food chute. When this method is not possible, turn the motor off and disassemble unit to remove the remaining food.
21. The appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively for household use only.
22. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.
23. The maximum rating of this unit is based on using the Chopping/Mixing Blade. Using the Slicing/Shredding Disc may draw significantly less power.
24. Do not place on or near a hot gas or electric burner or in a heated oven.
25. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

OTHER CONSUMER SAFETY INFORMATION

This product is intended for household use only.

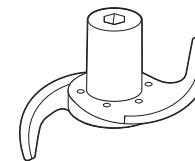
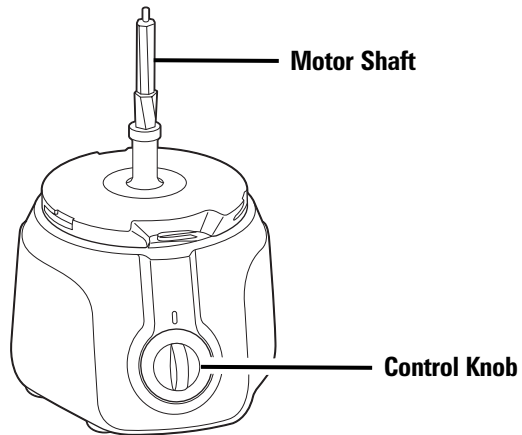
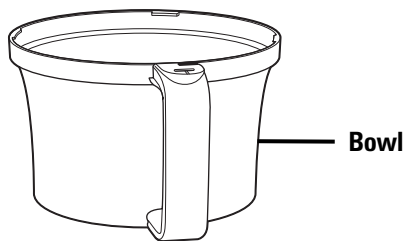
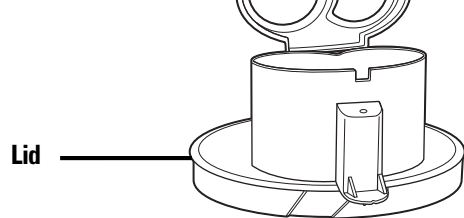
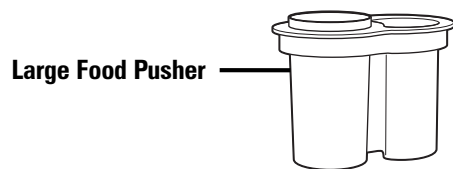
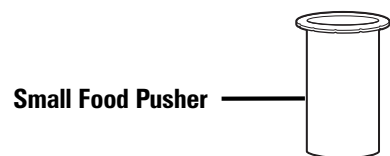
WARNING! Shock Hazard: This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your food processor.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Parts and Features

Before First Use: Unpack processor. Handle Blade and Disc(s) carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse then dry.



Chopping/Mixing Blade
Use to coarsely chop, mince, knead, mix, or puree food.



Reversible Slicing/Shredding Disc
Use to shred cheese or to slice or shred a variety of foods (such as potatoes, pepperoni, carrots, celery, etc.).

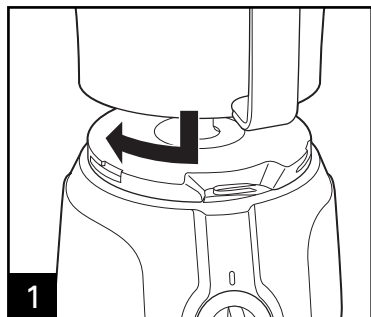


French Fry Blade
(on select models or optional accessory)

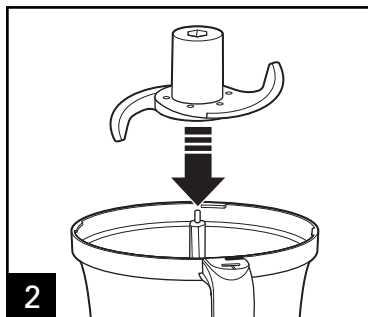
To order:
1.800.851.8900 (US)
1.800.267.2826 (Canada)

How to Use Chopping/Mixing Blade

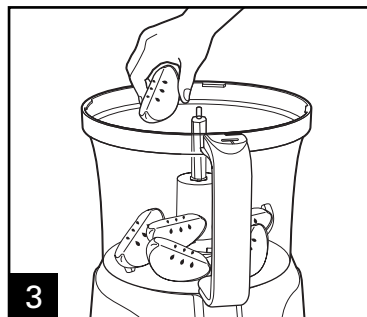
⚠ WARNING Laceration Hazard. Handle blade carefully; it is very sharp. Make sure control knob is turned to OFF (O) and unit is unplugged. **NOTE:** Operate using only one blade or disc at a time.



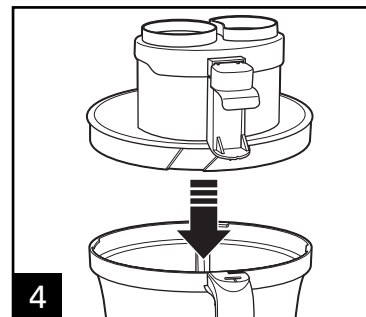
1 Align bowl and base. Turn bowl clockwise to lock into place. **NOTE:** Unit will not work unless bowl is locked.



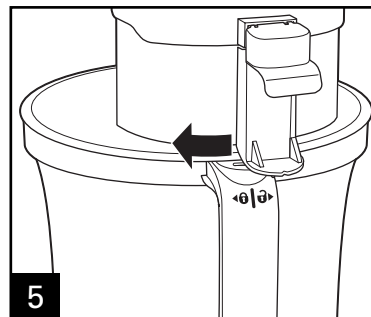
2 Carefully place blade onto motor shaft.



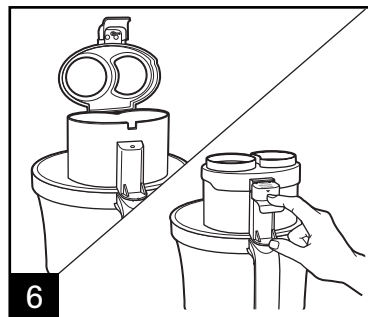
3



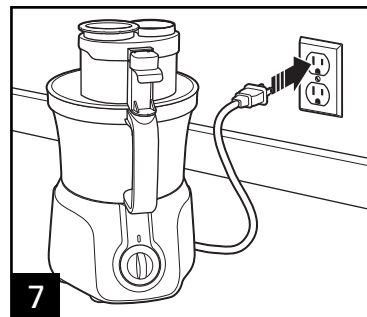
4 Align lid and bowl.



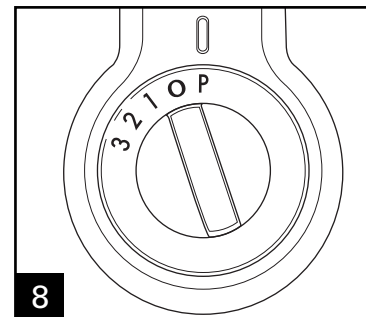
5 Turn lid clockwise to lock into place. **NOTE:** Unit will not work unless lid is locked.



6 Push lid latch firmly to lock. **NOTE:** Unit will not work unless latch is locked.

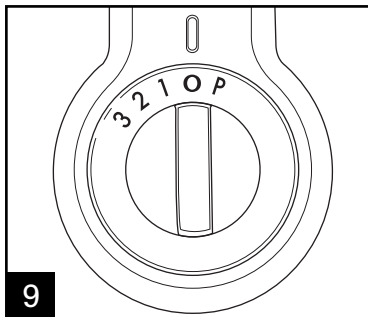


7

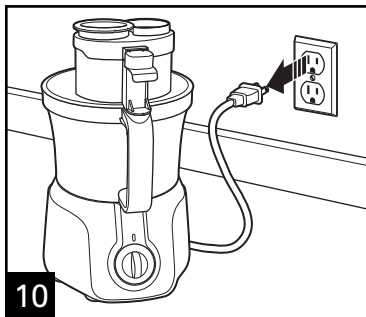


8 Pulse=Highest, 3=High, 2=Medium, 1=Low

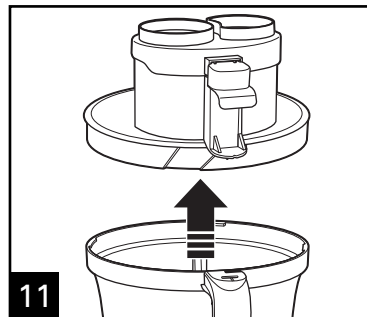
How to Use Chopping/Mixing Blade (cont.)



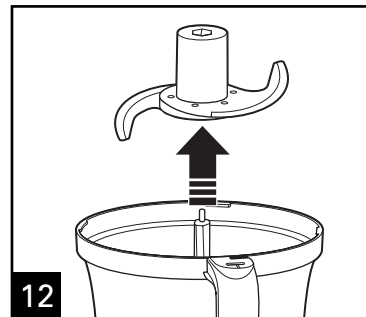
9 When finished, turn to OFF.



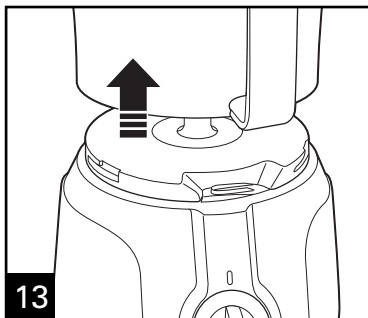
10 **WARNING!** Laceration Hazard:
Always wait until blade has stopped moving before removing lid.



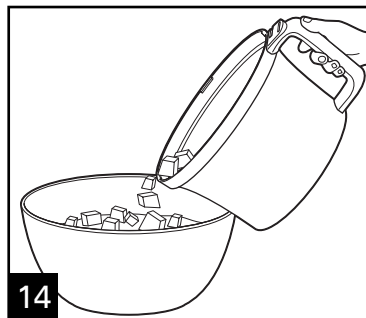
11 Always remove lid before removing bowl to avoid possible damage to the appliance.



12 Carefully remove blade from motor shaft.



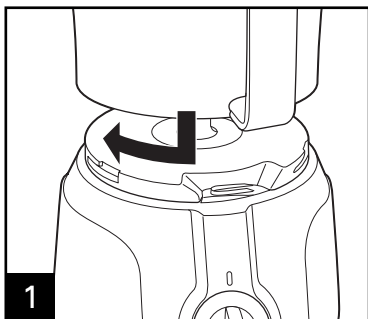
13



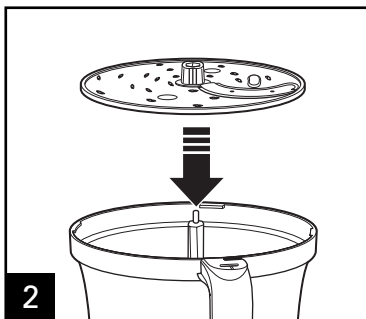
14

How to Use Slicer/Shredder Disc

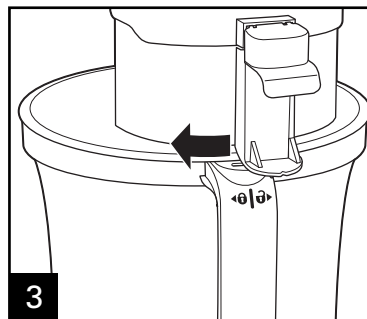
⚠ WARNING Laceration Hazard. Handle blade carefully; it is very sharp. Make sure control knob is turned to OFF (O) and unit is unplugged. **NOTE:** Operate using only one blade or disc at a time.



1 Align bowl and base. Turn bowl clockwise to lock into place. **NOTE:** Unit will not work unless bowl is locked.



2 Carefully place disc onto motor shaft with desired side facing UP.



3 Align lid and bowl. Turn lid clockwise to lock into place. **NOTE:** Unit will not work unless lid is locked.



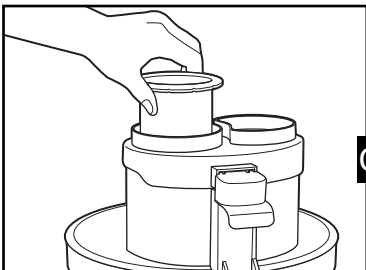
4A SMALLER, THINNER FOODS

Close lid and push lid latch firmly to lock. **NOTE:** Unit will not work unless latch is locked.



SMALLER, THINNER FOODS

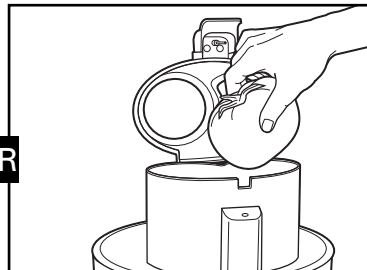
Put large food pusher into place. Place food into open tube of large food pusher.



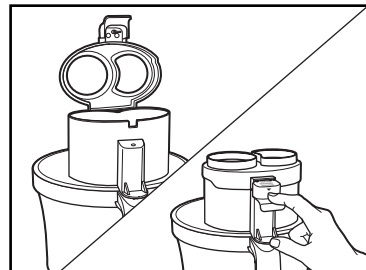
SMALLER, THINNER FOODS

Push small, thin food with small food pusher. Never push food through chute with fingers.

OR



4B LARGER FOODS



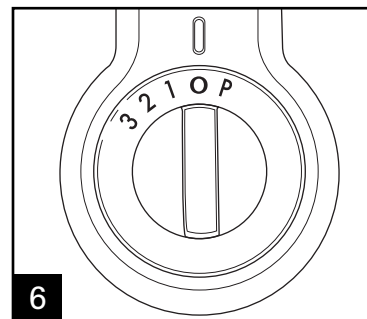
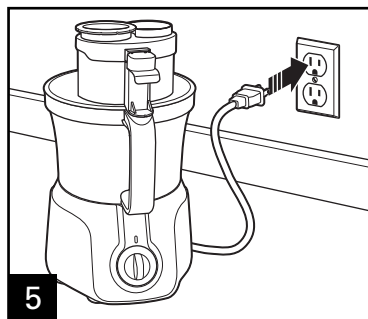
LARGER FOODS

Close lid and push lid latch firmly to lock. **NOTE:** Unit will not work unless latch is locked.

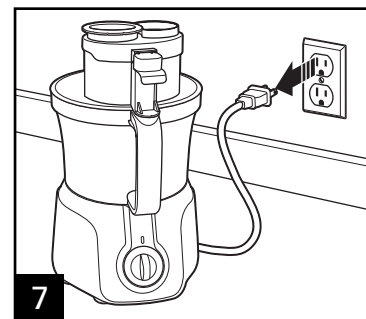
How to Use Slicer/Shredder Disc (cont.)



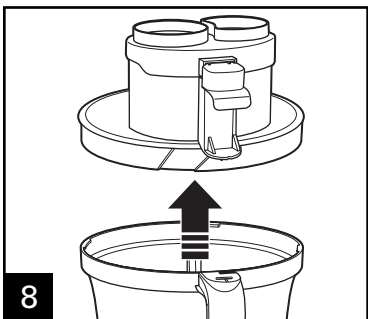
Push large foods using large and small food pushers together. Never push food through chute with fingers.



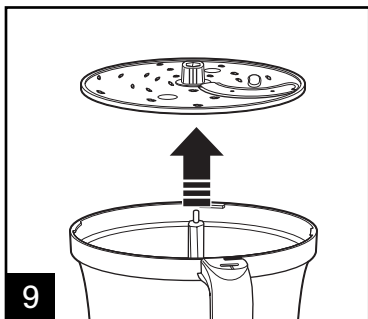
Pulse=Highest, 3=High, 2=Medium, 1=Low
When finished, turn OFF (O).



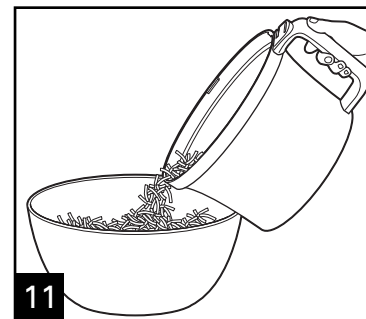
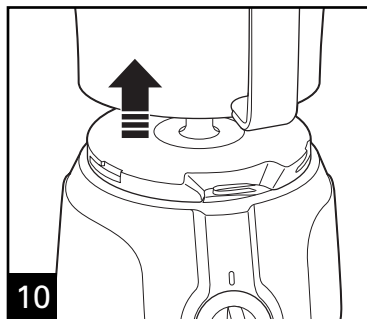
WARNING! Laceration Hazard:
Always wait until blade has stopped moving before removing lid.



Always remove lid before removing bowl to avoid possible damage to the appliance.



Carefully remove blade from motor shaft.



Tips and Techniques

- For a more uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5 cm) pieces before processing with Chopping/Mixing blade.
- This food processor is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, do not use your food processor for the following: grinding grain, coffee beans or spices; slicing frozen meat; or crushing ice.
- When chopping foods, pulsing on and off will produce the best results.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, chopped, or shredded in seconds. If unit is operated for 2 minutes continuously, let the processor rest about 4 minutes before continuing.
- Do not puree or mash starchy vegetables like potatoes as they are easily over-processed and will turn gummy.
- To slice or shred cheese, select firm cheese like Cheddar, Monterey Jack, or Swiss. For best results, process cheese that is well chilled.
- The Reversible Slicing/Shredding Disc has a slicing blade on one side and shredding teeth on the other. The name engraved on the blade, facing up, is the function selected. Place on motor shaft with desired cutting edge facing up.
- To julienne vegetables, slice then remove from bowl and restack the vegetables. Pack into food chute with slices vertical. Slice again to make match-stick cut vegetables.

Processing Charts

Disc attachments are reversible and labeled. This label should face up for the desired function. When using disc attachments, do not process past the MAX LEVEL on the Bowl.

ATTACHMENT	FOODS
Chopping/Mixing Blade (chop, mince, knead, mix, puree)	Vegetables, Fruit, Meat, Nuts, Bread Dough, Hard Cheeses such as Parmesan (chilled)
Slicing Disc (slicing side facing UP)	Vegetables, Fruit, Firm Cheeses (chilled)
Shredding Disc (shredding side facing UP)	Vegetables, Cheese (chilled)

For best results do not exceed the following amounts when chopping, mincing, or pureeing with the Chopping/Mixing Blade.

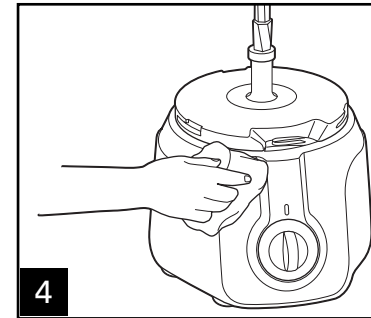
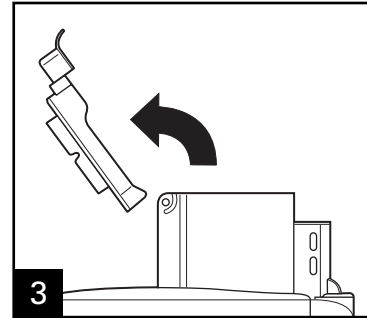
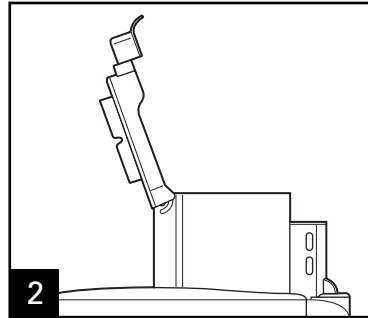
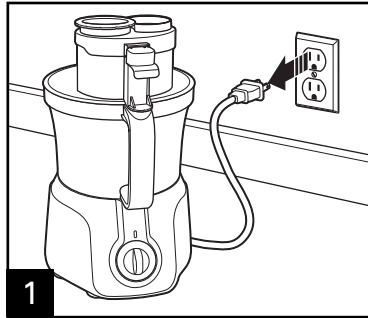
FOOD	MAXIMUM AMOUNT
Fruits and Vegetables	3 to 4 cups (750 g to 1 L) (cut in 1" [2.5 cm] cubes)
Meats	2 lbs. (900 g) (cut in 1" [2.5 cm] cubes)
Parmesan or Romano	15 ounces (425 g) (cut in 1" [2.5 cm] cubes)
Crackers	14 cups (3.5 L) (can fill bowl and lid up into chute)
Nuts	4 cups (1 L)

Cleaning and Care

⚠ WARNING

Electrical Shock Hazard.

Disconnect power before cleaning. Do not immerse cord, plug, or base in any liquid.



Wipe base, control knob, and cord with a damp cloth or sponge. To remove stubborn soil, use a mild non-abrasive cleanser.



TO STORE: Place bowl on base and then place Chopping/Mixing Blade and Slicer/Shredder Disc onto the motor shaft. Place lid on bowl. To prevent damage to the bowl **DO NOT LOCK**.

Visit hamiltonbeach.com for delicious recipes, tips, and to register your product online!



Troubleshooting

POTENTIAL PROBLEM

PROBABLE CAUSE

Unit does not operate on any speed or Pulse.

- Is the unit plugged in? Does the outlet work?
- Are the bowl, bowl lid, and food chute lid all locked in place? See How to Use sections.

Food is not chopped, sliced or shredded uniformly.

- Packing too much food in the food chute, or pushing too hard on the food pushers may cause the processed food to be irregularly sliced or shredded. Refer to the food processing charts for recommended sizes and quantities.

Unit stops and will not come back on.

- Are the bowl, bowl lid, and food chute lid all locked in place? They may have moved slightly during processing. See How to Use section.
- Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker.
- Turn unit OFF, allow to stand for 3 to 4 minutes, then turn back ON. If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call the Customer Service number to get the name of your nearest Authorized Service Center.

Unit has a burning smell.

- There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit and IMMEDIATELY and call the Customer Service number.

Motor seems weak.

- Are you using the recommended food size and quantity to be processed? Refer to the Food Processing Charts for recommended food sizes and speeds.

Limited Warranty

This warranty applies to products purchased in the U.S. or Canada.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, except as noted below. During this period, we will repair or replace this product at our option. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY OR CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product, including without limitation: glass parts, glass containers, cutter/strainers, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect including failure to clean product regularly in accordance with manufacturer's instructions, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, **DO NOT RETURN THE APPLIANCE TO THE STORE!** Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1.800.851.8900

In Canada 1.800.267.2826

In Mexico 01.800.71.16.100

hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!