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HAMILTON BEACH 70800 Owner's Manual

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----- Manual continues below -----

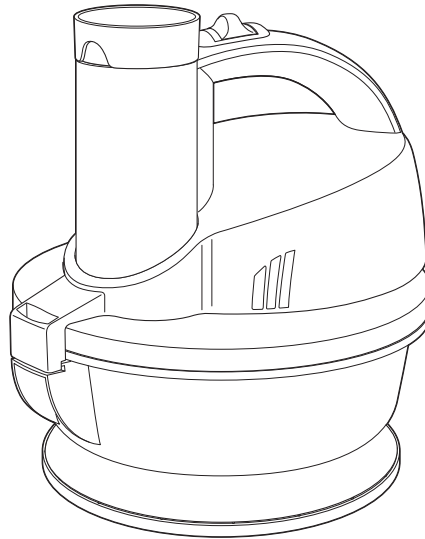
*change-a-bowl*TM

**Please don't return your product to the store.
Call us first – our friendly associates
are ready to help you.**

USA: 1-800-851-8900

Canada: 1-800-267-2826

México: 01-800-71-16-100



**READ BEFORE USE
LIRE AVANT L'UTILISATION
LEA ANTES DE USAR**

English 2

USA: 1-800-851-8900

Français 24

Canada : 1-800-267-2826

Español 46

México: 01 800 71 16 100

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

840140800

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 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 Hamilton Beach/Proctor-Silex, Inc. 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. Never feed food into food chute by hand. Always use food pusher.
13. The blade and disc are sharp. Handle carefully. Store out of reach of children.
14. Make sure the blade or disc has come to a full stop before removing cover.
15. Be certain cover is securely locked in place before operating appliance.
16. 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.
17. Do not attempt to defeat the cover interlock mechanism.
18. To reduce the risk of injury, be sure to insert or remove disc using hubs provided for this purpose. Use caution when removing disc/motor assembly from the bowl and when cleaning.
19. Be sure to turn switch to OFF position after each use. Always use the pusher to clear the food chute. When this method is not possible, turn the motor off and disassemble unit to remove the remaining food.
20. The 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 Hamilton Beach/Proctor-Silex, Inc.
22. Do not place on or near a hot gas or electric burner or in a heated oven.
23. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS!

Consumer Safety Information

This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

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.

Caution: GladWare® containers should not be used for boiling, in ovens, under broilers or on the stovetop. Before microwaving, open one lid corner to vent. Handle all hot containers with care.

Before First Use

Unpack processor. Handle the stainless steel Slice/Shred Disc carefully; it is very sharp. Wash all parts except the motor in hot, soapy water. Rinse then dry.

The following parts may be washed in the dishwasher: GladWare® bowl, permanent bowl, cover, disc, food pusher, disc storage lid (optional accessory), and disc lock.

Hints!

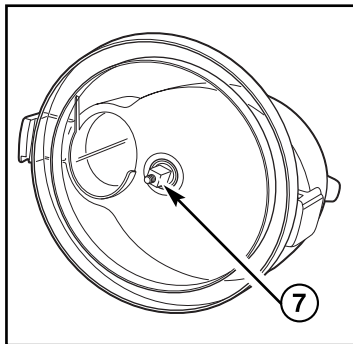
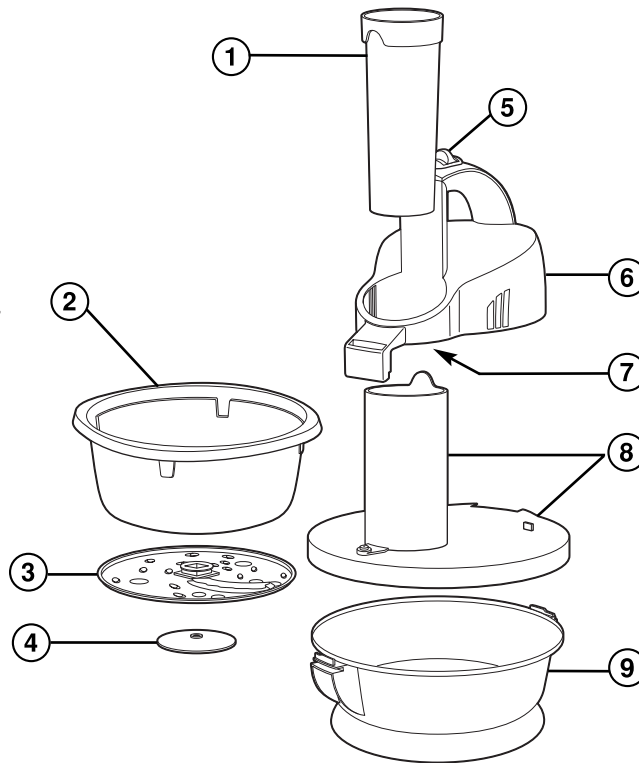
- For best results when using the Shred Disc for mozzarella cheese, the cheese should be frozen and precut into cubes no larger than 1½ inches (3.5 cm).
- Do not use your change-a-bowl™ to crush ice.
- When slicing meat, the meat should be cooked and cold for best performance.
- Place a thin coating of vegetable oil on the rim of Permanent Bowl to make locking and unlocking the lid easier.
- Ensure Disc Lock is screwed on tightly before processing. Retighten the Disc Lock if it becomes unlocked during processing due to vibration.

Parts and Features

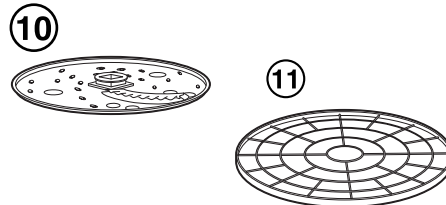
1. Food Pusher
2. GladWare® Bowl
3. Slice/Shred Disc
4. Disc Lock
5. ON/OFF Switch
6. Motor
7. Motor Post (also see inset)
8. Food Chute and Cover
9. Permanent Bowl

Optional Accessories

10. Fine Shred/
Crinkle Cut Disc
11. Disc Storage Lid



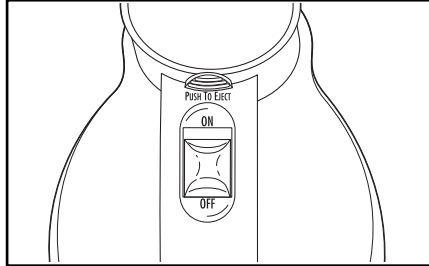
Optional Accessories



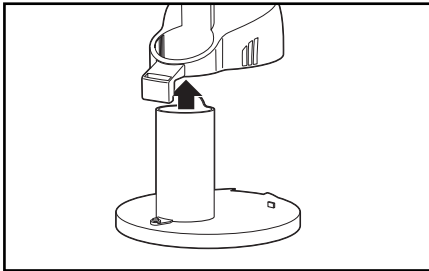
To Order Call:
1-800-851-8900 (U.S.)
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Using Your change-a-bowl™

1. Make sure the Control Switch is turned OFF and the unit is unplugged.

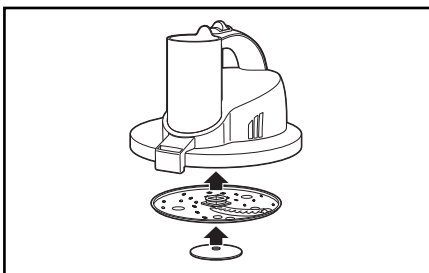


2. Align Food Chute with opening on motor. Push food chute through hole until it locks in place.

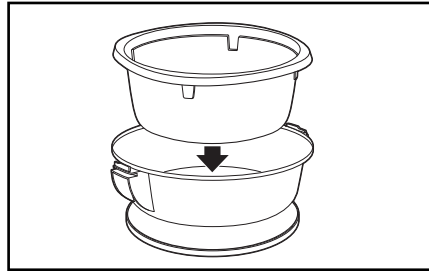


3. Put Slice/Shred Disc or Fine Shred/Crinkle Cut Disc on motor post with the desired side facing up toward the cover. Screw the Disc Lock tightly onto motor post.

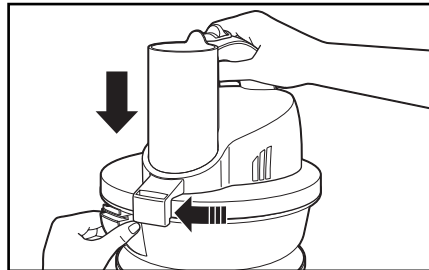
NOTE: The Fine Shred/Crinkle Cut Disc is an optional accessory available with selected models. See page 4 for ordering information.



4. Insert GladWare® bowl (6 cup) into processing bowl. Make sure the lid of the GladWare® bowl has been removed. The Permanent Bowl may also be used without the GladWare® bowl for processing.

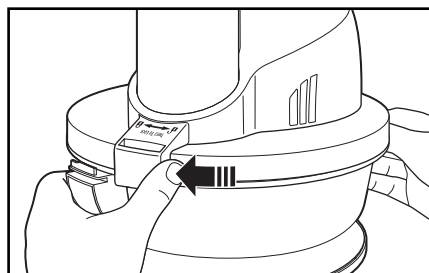


5. Place cover and motor on top of Permanent Bowl and turn clockwise.



6. **To lock:** Place a hand on a tab on each side of Permanent Bowl. With a thumb on the top of the tab and a finger on the bottom tab of each side, turn clockwise.

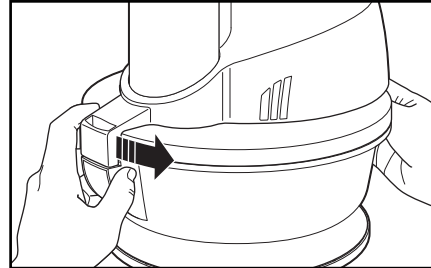
NOTE: The unit will not work unless the cover is locked into position.



(continued on next page)

7. Cut food to fit food chute. Pack food chute tightly with food. Insert food pusher in chute. Always use the food pusher to feed food into the chute. **NEVER PUSH FOOD THROUGH CHUTE WITH fingers.**
8. Plug in unit and process food by turning ON.
9. When food chute is empty, select OFF. Wait until blade has stopped rotating before removing cover.
10. To process into another GladWare® bowl, turn motor counterclockwise to unlock cover from permanent bowl. Remove GladWare® bowl and insert an empty GladWare® bowl.

- 11. To unlock:** Place a hand on a tab on each side of Permanent Bowl. With a finger on the top of the tab and a thumb on the bottom tab of each side, turn counterclockwise.



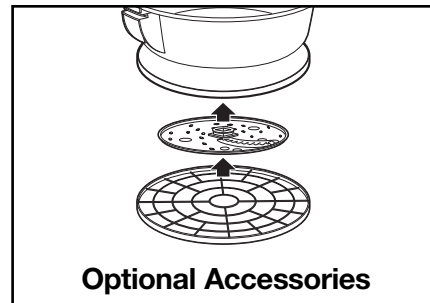
Cleaning

1. Wash the GladWare® bowl, permanent bowl, cover, disc, food pusher, disc storage lid (optional accessory), and disc lock in hot, soapy water. The following parts may also be washed in the top rack of the dishwasher: GladWare® bowl, permanent bowl, cover, disc, food pusher, disc storage lid (optional accessory), and disc lock.
2. Wipe the motor, switch, and cord with a damp cloth or sponge. To remove stubborn soil, use a mild non-abrasive cleanser. **NEVER IMMERSE THE MOTOR IN WATER OR OTHER LIQUID.**

3. To store, assemble the unit. Place cover on bowl but do not lock.

OPTIONAL:

Place extra disc in disc storage area under permanent bowl. Snap on disc storage lid.



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Quick Meal Solutions

The change-a-bowl™ makes personalizing meals quick and easy to accommodate all members of your family. Plan ahead by preparing ingredients in GladWare® bowls for quick evening meal assembly.

Slice vegetables, fruits, and meats in the change-a-bowl™ and shred/grate cheese into separate GladWare® bowls.

Individuals can personalize a meal by combining their favorite ingredients!

Taco Night

Quesadillas

Stir Fry

Panini Sandwiches

Raclette Party

Omelets

Pizzas

Spaghetti Dinner

Salad Bar

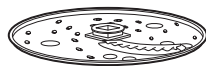
Grill Party

Fondue Party

Fruit Parfaits

Optional Accessories:

A Disc Storage Lid and Fine Shred/Crinkle Cut Disc are available for order. This Fine Shred/Crinkle Cut disc makes meals more interesting for families as vegetables may be sliced or crinkle cut for added variety. Foods may also be shredded or finely shredded.



Fine Shred/
Crinkle Cut Disc



Disc Storage Lid

To Order Call:
1-800-851-8900 (U.S.)
1-800-267-2826 (Canada)
hbaccessories.com

Fun Family Meals

Chicken Quesadillas

- 2 chicken breasts, cooked and sliced (use *Slice* disc)
- 4 ounces (115 g) cheddar cheese, shredded (use *Shred* disc)
- 4 flour tortillas

In GladWare® bowl: process cooked chicken breasts and cheddar cheese. Fold flour tortilla in half and fill with chicken and cheese. Cook for 2 minutes per side in a hot skillet. Cut into 3 triangles. Repeat with remaining ingredients.

Makes 4 quesadillas.

Additional Toppings:

- Tomato, sliced (use *Slice* disc)
- Onion, sliced (use *Slice* disc)

Quick Pizza

- 4 ounces (115 g) mozzarella cheese, shredded (use *Shred* disc)
- 4 ounces (115 g) pepperoni, sliced (use *Slice* disc)
- ½ green pepper, sliced (use *Slice* disc)
- 4 fresh mushrooms, sliced (use *Slice* disc)
- ½ onion, sliced (use *Slice* disc)
- 1 can refrigerator pizza crust
- 1 cup (250 ml) pizza sauce

In separate GladWare® bowls: process mozzarella cheese, pepperoni, green pepper, mushrooms, and onion.

Open refrigerator pizza crust and place on a baking sheet. Top crust with a layer of pizza sauce and mozzarella cheese.

Place pepperoni, green pepper, mushrooms, and onions on pizza. Bake at 400°F (205°C) for 20 minutes or until done.

Makes 4 servings.

Fun Family Meals

Taco Salad

- ½ pound (225 g) ground beef
- 1 tablespoon (15 ml) chili powder
- 2 teaspoons (10 ml) paprika
- ½ tablespoon (10 ml) cumin powder
- ½ tablespoon (10 ml) onion powder
- ¼ teaspoon (1.25 ml) cayenne pepper
- 12 tortilla chips
- 1 cup (250 ml) lettuce, sliced (use *Slice* disc)
- 1 small tomato, sliced (use *Slice* disc)
- 4 ounces (115 g) cheddar cheese, shredded (use *Shred* disc)

Cook ground beef in skillet. Drain all liquid. Stir in chili powder, paprika, cumin powder, onion powder, and cayenne pepper.

In GladWare® bowl: crush 6 tortilla chips. Add seasoned ground beef. Process lettuce, tomatoes, and cheddar cheese. Top with remaining crushed tortilla chips. Serve with salsa and sour cream.

Makes 4 servings.

Pizza Fondue

- 14 ounces (425 g) spaghetti sauce
- 4 ounces (115 g) mozzarella cheese, shredded (use *Shred* disc)
- 2 tablespoons (30 ml) Parmesan cheese, shredded (use *Shred* disc)
- 1 teaspoon (5 ml) onion, shredded (use *Shred* disc)
- 1 teaspoon (5 ml) Italian seasoning
- ¼ teaspoon (1.25 ml) garlic salt

Pour spaghetti sauce in GladWare® bowl. Process mozzarella cheese, Parmesan cheese, and onion in GladWare® bowl. Add Italian seasoning and garlic salt. Microwave for 2 to 4 minutes or until cheese melts. Serve with Italian bread cut into 1-inch (2.5 cm) cubes for dipping.

Makes 6 servings.

Optional: Instead of heating in the microwave oven, place all ingredients in a saucepan and heat on cooktop over low heat until cheese melts.

Heating and serving may also be done in a fondue pot.

One Dish Meals

Summer Squash Casserole

- 3 medium yellow summer squash, sliced (use *Slice* disc)
- 3 medium zucchini, sliced (use *Slice* disc)
- 1 large onion, sliced (use *Slice* disc)
- 1 can (225 ml) stewed tomatoes, undrained and sliced (use *Slice* disc)
- 1 pound (450 g) cheese of choice, shredded (use *Shred* disc)
- ¼ cup (60 ml) butter
- Salt and pepper to taste

In GladWare® bowl: process summer squash, zucchini, onion, tomatoes, and cheese. Remove bowl and stir. Microwave on High for 10 minutes or until tender. Dot with butter add salt and pepper.

Makes 6-8 servings.

For conventional oven baking: Place all ingredients in a greased glass baking dish. Cover and bake at 325°F (160°C) for 30 minutes or until vegetables are tender and the cheese melts. Do not use GladWare® bowl in the oven.

Five-Spice Chicken with Potatoes

- 2 medium potatoes, sliced (use *Slice* disc)
- 2 skinless, boneless chicken breasts, cooked and sliced (use *Slice* disc)
- 2 tablespoons (30 ml) vegetable oil
- 1 teaspoon (5 ml) Five Spice powder
- ½ teaspoon (2.5 ml) black pepper
- ¼ teaspoon (1.25 ml) salt

In GladWare® bowl: slice potatoes and chicken. Add oil, Five Spice powder, pepper and salt. Microwave on High 5 to 7 minutes or until potatoes are tender. Serve warm.

Makes 4 servings.

For conventional oven baking: Place all ingredients in a greased glass baking dish. Cover and bake at 325°F (160°C) for 50 minutes or until potatoes are tender. Do not use GladWare® bowl in the oven.

One Dish Meals

Asian Beef and Zucchini in Red Curry Sauce

- 1 clove garlic, shredded (use *Shred* disc)
- ½ pound (225 g) boneless beef, cooked and sliced (use *Slice* disc)
- 2 medium zucchini, sliced (use *Slice* disc)
- ½ cup (125 ml) water
- 2 tablespoons (30 ml) red curry paste
- 2 tablespoons (30 ml) fish sauce
- 1 tablespoon (15 ml) brown sugar

In Gladware® bowl: process garlic, cooked beef, and zucchini. Dissolve red curry paste, fish sauce, brown sugar in water. Add sauce to ingredients in Gladware® bowl. Microwave on High for 2 to 3 minutes or until zucchini is tender. Stir to coat zucchini and beef with sauce. Serve warm.

Makes 4 servings.

For conventional oven baking: Place garlic, cooked beef, and zucchini in a greased glass baking dish. Dissolve red curry paste, fish sauce, brown sugar in water. Add sauce to ingredients in baking dish. Cover and bake at 325°F (160°C) for 20 minutes or until zucchini is tender. Do not use GladWare® bowl in the oven.

Green Curry Chicken with Zucchini

- ¾ cups (175 ml) unsweetened coconut milk
- 2-3 tablespoons (30-45 ml) green curry paste
- ¾ cup (175 ml) chicken broth
- 1 tablespoon (15 ml) fish sauce
- 1 tablespoon (15 ml) brown sugar
- 2 medium zucchini, sliced (use *Slice* disc)
- 1 skinless, boneless chicken breast, cooked and sliced, (use *Slice* disc)

Combine coconut milk, green curry paste, chicken broth, fish sauce, and brown sugar in Gladware® bowl. Microwave on High for 2 to 3 minutes until it begins to thicken.

Process zucchini and cooked chicken in Gladware® bowl with sauce. Microwave for 2 to 3 minutes until zucchini is tender. Stir zucchini and chicken until coated with sauce. Serve warm.

Makes 2 to 3 servings.

For conventional oven baking: Combine coconut milk, green curry paste, chicken broth, fish sauce, and brown sugar in sauce pan. Heat on cooktop over Low heat until sauce begins to thicken. Place zucchini, chicken, and sauce in a greased glass baking dish. Cover and bake at 325°F (160°C) for 20 minutes or until zucchini is tender. Do not use GladWare® bowl in the oven.

One Dish Meals

Vegetable Stir Fry

- 1 clove garlic, shredded (use *Shred* disc)
- 1 stalk celery, sliced (use *Slice* disc)
- 4 large mushrooms, sliced (use *Slice* disc)
- 1 medium zucchini, sliced (use *Slice* disc)
- 2 carrots, sliced (use *Slice* disc)
- 2 cups (500 ml) cabbage, sliced (use *Slice* disc)
- 1 small onion, sliced (use *Slice* disc)
- 2 tablespoons (30 ml) vegetable oil
- ¼ cup (60 ml) cornstarch
- 1 cup (250 ml) chicken broth
- ¼ cup (60 ml) brown sugar
- ¼ cup (60 ml) white wine vinegar
- 2 tablespoons (30 ml) soy sauce

In Gladware® bowl: process all vegetables.

Heat oil in a skillet over medium heat. Add vegetables. Cook for 5 to 10 minutes or until done, stirring constantly. Dissolve cornstarch in chicken broth. Add brown sugar, vinegar, and soy sauce to chicken broth. Stir in sauce with vegetables. Cook vegetables and sauce over Low heat, stirring frequently, until sauce thickens.

Makes 6 servings.

Optional Ingredients: Broccoli, snow peas, water chestnuts, red, green, or yellow peppers.

Quick Tip: Replace sauce ingredients with a commercially-available sauce.

Salads & Side Dishes

Chicken Salad

- 2 boneless chicken breast halves, cooked and sliced (use *Slice* disc)
- 2 stalks celery, sliced (use *Slice* disc)
- ¼ onion, shredded (use *Shred* disc)
- 1 cup (250 ml) mayonnaise
- Salt and pepper to taste

In GladWare® bowl: process chicken, celery, and onion. Stir in mayonnaise, salt, and pepper. Serve cold.

Makes 6 servings.

Optional Stir-Ins: walnuts, grapes, sunflower seeds.

Cucumber Salad

- 4 small cucumbers, sliced (use *Slice* disc)
- 1 small white onion, sliced (use *Slice* disc)
- 3 teaspoons (15 ml) salt, divided
- ½ cup (125 ml) white vinegar
- ½ cup (125 ml) water
- ¼ cup (60ml) white sugar
- 1 tablespoon (15 ml) dried dill (or to taste)
- ¼ teaspoon (1.25 ml) pepper
- 1 clove garlic

In GladWare® bowl: process cucumbers and onion. Sprinkle 2 teaspoons (10 ml) of salt over cucumbers and onions and let stand one hour. Drain. Stir in vinegar, water, sugar, dill, pepper, garlic, and remaining salt. Refrigerate 3 hours before serving.

Makes 8 servings.

Salads & Side Dishes

Carrot Raisin Salad

- 3 large carrots, shredded (use *Shred* disc)
- 1 stalk celery, sliced (use *Slice* disc)
- ½ cup (125 ml) raisins
- ½ cup (125 ml) mayonnaise or salad dressing
- 1 teaspoon (5 ml) lemon juice

In GladWare® bowl: process carrots and celery. Stir in remaining ingredients. Serve cold.

Makes 6 servings.

Cole Slaw

- 1 small head cabbage, sliced (use *Slice* disc)
- ½ small onion, shredded (use *Shred* disc)
- 1 large carrot, shredded (use *Shred* disc)
- ¼ cup (60 ml) white wine vinegar
- 1 cup (250 ml) salad dressing
- ½ cup (125 ml) white sugar

In GladWare® bowl: process cabbage, onion, and carrot.

In a GladWare® bowl, whisk together the vinegar, salad dressing, and sugar. Pour enough dressing over salad to coat. Mix well, cover and refrigerate 6 to 8 hours. Drain any excess liquid, toss and serve cold.

Makes 4 servings.

Salads & Side Dishes

Broccoli Slaw

- 2 cups (500 ml) broccoli, sliced (use *Slice* disc)
- 2 cups (500 ml) cabbage, sliced (use *Slice* disc)
- 1 carrot, sliced (use *Slice* disc)
- ½ small onion, shredded (use *Shred* disc)
- 1 cup (250 ml) cranberries, dried
- 1 cup (250 ml) cole slaw dressing

In GladWare® bowl: process broccoli, cabbage, carrots, and onion. Stir in dried cranberries and cole slaw dressing. Serve cold.

Makes 5 cups (1.25 L).

Optional: Stir one cup chopped nuts or sunflower seeds.

Tangy Asian Cucumber Pickles

- ½ cup (125 ml) white vinegar
- ½ cup (125 ml) water
- ½ cup (125 ml) sugar
- 1 teaspoon (5 ml) salt
- 3 cucumbers, sliced (use *Slice* disc)
- 3 shallots, sliced (use *Slice* disc)
- 1 teaspoon (5 ml) hot red chilies, crushed

In GladWare® bowl mix vinegar, water, sugar, and salt. Microwave on High for 2 to 3 minutes until sugar dissolves. In the same Gladware® bowl: process cucumbers and shallots. Stir in red chilies. May be served warm or cold. Leftovers can be refrigerated for up to one week.

Makes about 2 cups (500 ml).

Salads & Side Dishes

Potato Scallop

- ½ small onion, sliced (use *Slice* disc)
- 2 medium potatoes, sliced (use *Slice* disc)
- Salt to taste
- 2 tablespoons (30 ml) all-purpose flour
- 1 tablespoon (15 ml) butter, diced
- 1 cup (250 ml) milk

In GladWare® bowl: process potatoes. In a separate bowl, mix salt, flour, butter, and milk. Microwave on High for 1 minute. Slowly pour milk mixture over the potatoes. Microwave on High for 10 minutes or until potatoes are fork tender. Allow to rest for 15 minutes before serving.

Makes 4 servings.

For conventional oven baking: In a saucepan, melt margarine then stir in flour, salt, and pepper. Add milk. Cook while stirring over medium heat until sauce thickens. Layer onion, potatoes, and sauce in glass baking dish. Bake at 325°F (160°C) for 50 to 60 minutes or until potatoes are tender. Do not use GladWare® bowl in oven.

Cheesy Potatoes

- 2 potatoes, sliced (use *Slice* disc)
- ½ small onion, shredded (use *Shred* disc)
- ¼ green bell pepper, sliced (use *Slice* disc)
- 2 ounces (50 g) cheddar cheese, shredded (use *Shred* disc)
- Salt and pepper to taste
- ⅛ cup (30 ml) butter or margarine

In GladWare® bowl: process potatoes, onion, green pepper, and cheddar cheese. Add butter. Microwave on High for 15 minutes or until potatoes are fork tender.

Makes 6-8 servings.

For conventional oven baking: Add potatoes, onion, green pepper, cheddar cheese, salt, pepper and butter to a greased 1½-quart (1.5 L) glass baking dish. Cover and bake at 325°F (160°C) for 50 minutes or until done. Do not use GladWare® bowl in oven.

Desserts

Apple Crisp

- 4 medium apples, cored and peeled, sliced (use *Slice* disc)
- 4 ginger cookies, shredded (use *Shred* disc)
- ¼ cup (60 ml) walnuts or pecans, shredded (use *Shred* disc)
- ¼ cup (60 ml) packed brown sugar
- 1 teaspoon (5 ml) apple pie spice
- 4 teaspoons (20 ml) butter

In GladWare® bowl: process apples. In a clean GladWare® bowl: process cookies and nuts. Stir in brown sugar, apple pie spice, and butter until mixture resembles a coarse crumble. Sprinkle crumble mixture over apples. Microwave on High for 10 minutes or until apples are fork tender.

Makes 8 servings.

For conventional oven baking: Add apples to a greased glass baking dish. In a separate bowl, combine cookies, nuts, brown sugar, apple pie spice and butter until mixture is a coarse crumble. Sprinkle crumble mixture over apples. Bake at 325°F (160°C) for 20 to 30 minutes or until apples are tender. Do not use GladWare® bowl in oven.

Apple Ginger Cake

- 2 tablespoons (30 ml) brown sugar
- 1 apple, peeled and quartered, sliced (use *Slice* disc)
- 1 14-ounce (396 g) gingerbread cake mix
- Whipped cream (optional)

Sprinkle brown sugar in a thin layer in GladWare® bowl. Process apple in GladWare® bowl. Mix gingerbread cake mix according to package directions. Pour cake batter over apple slices. Microwave on High 4 to 7 minutes. Let stand 5 minutes. Invert cake onto plate. Serve warm with whipped cream.

Makes 8 servings.

For conventional oven baking: In a 9-inch (23 cm) cake pan, add 1 tablespoon (15 ml) melted butter and brown sugar. Spread evenly of bottom of pan. Add a layer of apples. Mix gingerbread cake mix according to package directions. Spread batter evenly over apples. Bake at 350°F (180°C) for 30 to 40 minutes or until done.

Desserts

Chocolate Pear Torte

- 2 tablespoons (30 ml) sugar
 - 1 pear, peeled and quartered, sliced (use *Slice* disc)
 - 1 10.25 ounce (250 g) brownie mix
- Ice cream (optional)

Sprinkle a thin layer of sugar in GladWare® bowl. Process pear in GladWare® bowl. Mix brownie mix according package directions. Pour brownie mix over pear slices. Microwave on HIGH 4 to 6 minutes. Let stand for 5 minutes. Invert onto plate. Serve warm with ice cream.

Makes 8 servings.

For conventional oven baking: In a 9-inch (23 cm) cake pan add one tablespoon (15 ml) melted butter and sugar; spread evenly on bottom of pan. Add layer of pears. Mix brownie mix according to package directions. Spread batter evenly over pears. Bake at 350°F for 25 to 30 minutes or until done. Do not use GladWare® bowl in oven.

Marinated Strawberries with Sherbet

- 4 cups (1 L) strawberries, sliced (use *Slice* disc)
- 4 tablespoons (60 ml) powdered sugar
- 4 scoops lime sherbet

In GladWare® bowl: process strawberries then stir in powdered sugar. Cover and refrigerate for two hours. Place ¼ cup (60 ml) strawberries in serving bowl. Add one scoop of sherbet to serving bowls and top with ¼ cup (60 ml) of strawberries.

Makes 8 servings.

Designer Cookies

- 2 cups (500 ml) designer ingredients* (use *Slice* disc)
 - 2 cups (500 ml) chocolate chips
- Sprinkles, decorating sugars (optional)

* *Any combination of breakfast cereal, pretzels, nuts, or dry snack food you may have in your pantry. Coconut or any dried fruit may be stirred in.*

Microwave chocolate chips in GladWare® bowl on High for 1-2 minutes (stirring every 30 seconds).

In GladWare® bowl: process designer ingredients (add dried fruit or raisins after processing). Toss ingredients with spoon until thoroughly mixed. Drop onto wax paper and top with sprinkles, if desired. Allow to sit at room temperature until hardened (approximately 30 minutes).

Makes 2 dozen cookies.

Entertaining

Pimento Cheese

- 8 ounces (225 g) cheddar cheese, shredded (use *Shred* disc)
- 8 ounces (225 g) colby cheese, shredded (use *Shred* disc)
- 2 (4-ounce [115 g]) jars diced pimento peppers, drained
- 1 cup (250 ml) salad dressing
- 1 tablespoon (15 ml) sugar
- Salt and pepper to taste

In GladWare® bowl: process cheddar and colby cheeses. Stir in pimentos, salad dressing, sugar salt, and pepper. Add more or less creamy salad dressing to achieve desired texture. Mix well.

Makes 12-14 servings.

Salsa

- 2 (14.5-ounce [225 g]) cans stewed tomatoes, undrained, sliced (use *Slice disc*)
- ½ onion, shredded (use *Shred disc*)
- 2 cloves garlic, shredded (use *Shred disc*)
- ½ lime, juiced
- 1 teaspoon (5 ml) salt
- ¼ cup (60 ml) canned sliced green chilies, or to taste
- 3 tablespoons (45 ml) chopped fresh cilantro

In GladWare® bowl: process tomatoes, onion, and garlic. Stir in remaining ingredients.

Makes 10-12 servings.

Entertaining

Chunky Guacamole

- 2 medium plumb tomatoes, sliced (use *Slice* disc)
- ¼ red onion, shredded (use *Shred* disc)
- 2 cloves garlic, shredded (use *Shred* disc)
- 2 ripe avocados, halved seeded and peeled, sliced (use *Slice* disc)
- 2 tablespoons (30 ml) lime juice
- 1 tablespoon (15 ml) olive oil
- ¼ teaspoon (1.25 ml) salt
- ¼ teaspoon (1.25 ml) pepper

In GladWare® bowl: process tomatoes, onion, garlic, and avocados . Stir in remaining ingredients. Chill before serving.

Makes 8 servings.

Mushroom & Bacon Dip

- 6 slices bacon, cooked and sliced (use *Slice* disc)
- ½ pound (225 g) mushrooms, sliced (use *Slice* disc)
- 2 cloves garlic, shredded (use *Shred* disc)
- 1.3 ounce (45 g) envelope dry onion soup mix
- ⅛ teaspoon (0.75 ml) pepper
- 8 ounces (225 g) cream cheese, softened
- 8 ounces (225 g) sour cream

Loosely wrap bacon with paper towel then microwave at High 6 minutes until crisp.

In GladWare® bowl: process bacon, mushrooms, and garlic. Remove bowl, add soup mix, pepper, and cream cheese, combine thoroughly. Microwave on Medium for 3 minutes, uncovered. Stir frequently. Cook until cheese melts. Stir in sour cream. Serve warm.

Makes about 2 cups (500 ml) dip.

Optional: Place cooked bacon, mushrooms, garlic, soup mix, pepper, and cream cheese in a saucepan. Heat over low stirring frequently until cheese melts. Remove from heat and stir in sour cream.

Entertaining

Indian Cucumber Raita

- 2 cucumbers, sliced (use *Slice* disc)
- 2 tablespoons (30 ml) cilantro
- 1 cup (250 ml) plain yogurt
- ½ teaspoon (2.5 ml) cumin powder
- ½ teaspoon (2.5 ml) salt and black pepper, to taste

In Gladware® bowl: process cucumbers and cilantro. Stir in yogurt, cumin powder, salt, and pepper. Cover and chill 2 to 3 hours before serving. Serve cold. **Makes 4 servings.**

Tomato Raita

- 4 tomatoes, sliced (use *Slice* disc)
- 2 green onions, sliced (use *Slice* disc)
- 1 teaspoon (5 ml) green chilies
- 1½ cups (375 ml) plain yogurt
- ½ teaspoon (2.5 ml) salt
- ¼ teaspoon (1.25 ml) black pepper

In Gladware® bowl: process tomatoes, green onions, and green chilies. Stir in yogurt, salt, and pepper. Cover and chill 2 to 3 hours before serving. Serve cold.

Makes 4 servings.

Exotic Fruit Salad

- 1 mango, peeled and sliced (use *Slice* disc)
- 1 banana, peeled and sliced (use *Slice* disc)
- 2 kiwis, sliced (use *Slice* disc)
- 1 apple, cored (use *Slice* disc)
- 1 pear, cored and sliced (use *Slice* disc)
- 12 strawberries, hulled, sliced (use *Slice* disc)
- ½ cup (125 ml) powdered sugar

In GladWare® bowl: process mango, banana, kiwis, apple, pear, and strawberries. Stir in powdered sugar. Cover and chill for 2 to 3 hours before serving. Serve cold.

Makes 8 servings.

Customer Service

If you have a question about your appliance, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the motor of your appliance. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

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

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex and Traditions products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY 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 items that are subject to wear, which may be supplied with this product: glass parts, glass containers, cutter/strainers, blades, drip valve seals, gaskets, clutches, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, 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.

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