

KitchenAid®

7 CUP FOOD PROCESSORS

INSTRUCTIONS AND RECIPES
MODELS KFP730, KFP720 AND KFP710



1-800-541-6390
Details Inside



FOR THE WAY IT'S MADE.™

Hassle-Free Replacement Warranty



We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Food Processor should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Food Processor returned to us. Your replacement unit will also be covered by our one-year full warranty. Please follow these instructions to receive this quality service.

If You Reside In The 50 United States and your KitchenAid® Food Processor should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390** Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

When you receive your replacement Food Processor, use the carton and packing materials to pack-up your original Food Processor. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

For a detailed explanation of warranty terms and conditions, including how to arrange for service outside the United States, see pages 34 and 35.

Proof of Purchase & Product Registration

Always keep a copy of the sales receipt showing the date of purchase of your Food Processor. Proof of purchase will assure you of in-warranty service.

Before you use your Food Processor, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the

unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number _____

Serial Number _____

Date Purchased _____

Store Name _____

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Food Processor Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

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 put Food Processor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the 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 electrical or mechanical adjustment.
7. The use of 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.
10. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the Food Processor. A scraper may be used but must be used only when the Food Processor is not running.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance.
14. Never feed food by hand. Always use the food pusher.
15. Do not attempt to defeat the cover interlock mechanism.
16. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Electrical Requirements

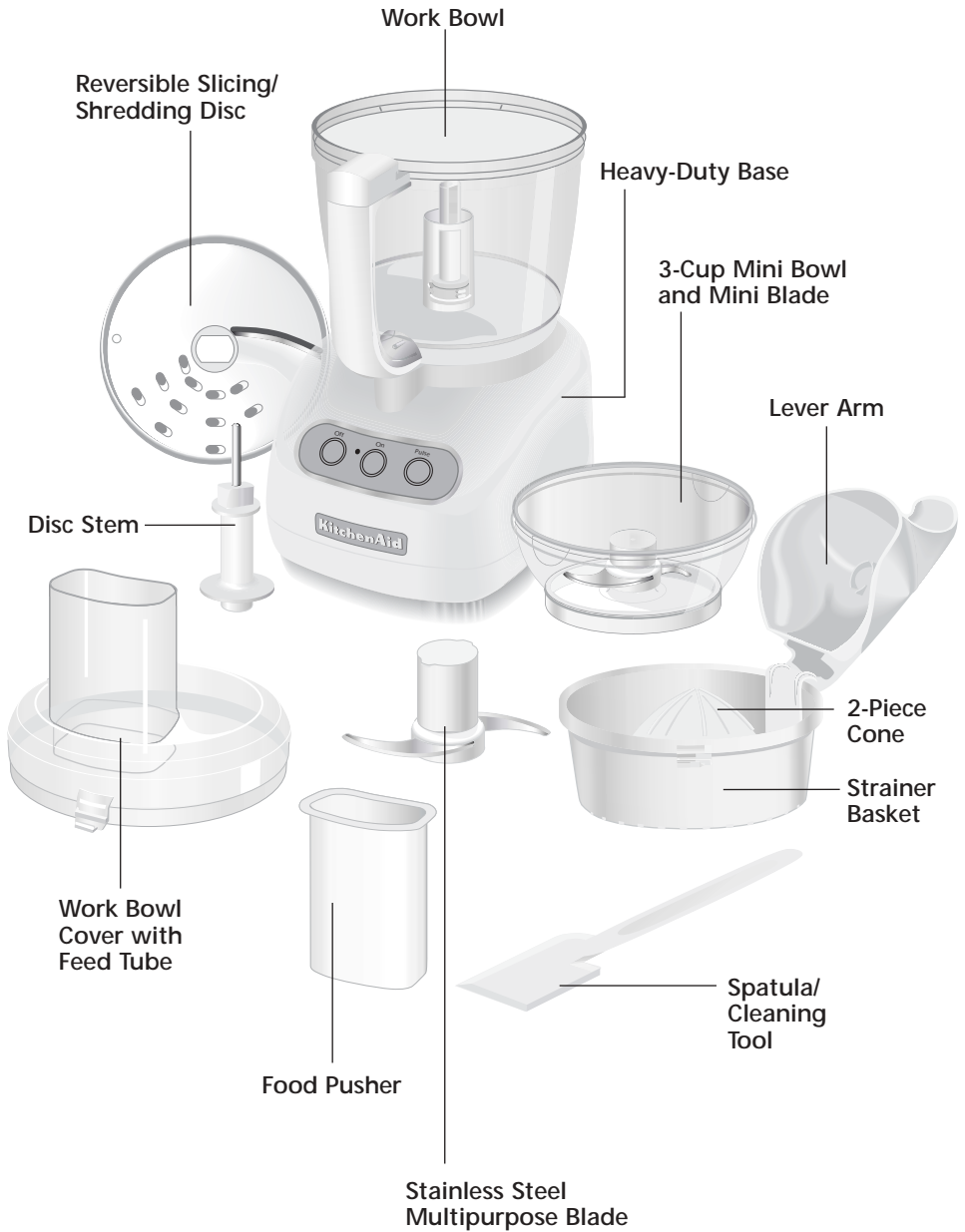
Volts: 120 V.A.C. only.

Hertz: 60 Hz

NOTE: This Food Processor has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will 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 modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

Food Processor Features



Food Processor Features

Work Bowl Cover with Feed Tube

Feed tube accommodates long food items with a minimum of sectioning. Unlike extra-wide feed tubes, there is no pusher interlock system, so the entire length of the tube can be filled with food.

Food Pusher

Moves food through the feed tube smoothly and easily.

7-Cup Work Bowl

The tough polycarbonate bowl provides ample capacity for most food preparation tasks.

3-Cup Mini Bowl and Mini Blade (Models KFP730 and KFP720)

3-cup bowl and stainless steel blade are perfect for small chopping and mixing jobs.

Citrus Press (Model KFP730)

Press consists of a Strainer Basket, 2-Piece Cone, and Lever Arm. Use the removable outer cone for larger items, such as grapefruit, and the inner cone for lemons and limes.



Reversible Slicing/Shredding Disc

This reversible (2 mm) slicing and (4 mm) shredding disc is a precision slicing blade on one side and, when turned over, can produce uniform shreds of most firm fruits, vegetables, and cheese.

Disc Stem

Stem fits over the power shaft on the base and into the bottom of a the Reversible Slicing/Shredding Disc.

Stainless Steel

Multipurpose Blade

Versatile blade chops, minces, blends, mixes, and emulsifies in a matter of seconds.

Heavy-Duty Base

The base features the Off, On, and Pulse buttons along with the power shaft, which rotates the blades and discs.

Spatula/Cleaning Tool

Special shape facilitates food removal from bowls, discs, and blades.

Preparing the Food Processor for Use

WARNING

Cut Hazard

Handle blades carefully.

Failure to do so can result in cuts.

Before First Use

Before using your Food Processor for the first time, wash the work bowl, work bowl cover, mini bowl, feed tube pusher, discs, and blades either by hand or in the dishwasher (see "Cleaning the Food Processor" on page 14).

Work Bowl Assembly

1. Place the Food Processor base on a dry, level countertop with the controls facing you. Do not plug in the unit until it is completely assembled.
2. With the handle just to the left of center, place the work bowl on the base, and fit the center opening over the power shaft.
3. Grasp the work bowl handle and turn the bowl to the right until it locks into position.

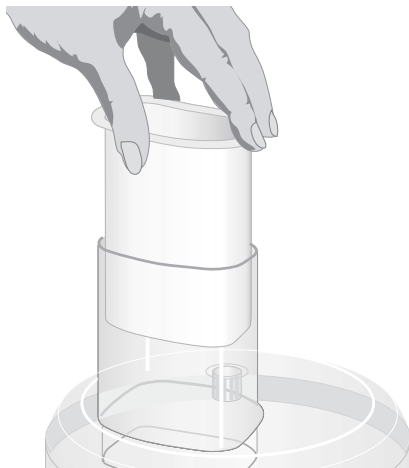


4. Insert the desired blade or disc into the work bowl. See next page for instructions.
5. Place the work bowl cover on the work bowl with the feed tube just to the left of the work bowl handle. Grasp the feed tube and turn the cover to the right until it locks into place.



NOTE: Do not attach the cover to the work bowl before the work bowl is locked on the base. Damage to the work bowl may result.

6. Fit the food pusher into the feed tube.



Preparing the Food Processor for Use

7. Plug the power cord into an electrical outlet.

NOTE: Your Food Processor will not operate unless the work bowl and work bowl cover are properly locked on the base.

Do not remove the work bowl from the base without first removing the work bowl cover. Damage to the work bowl may result.

WARNING

Cut Hazard

Handle blades carefully.

Failure to do so can result in cuts.

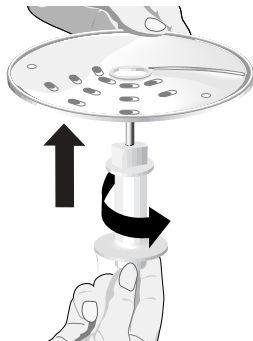
Multipurpose Blade Assembly

Place the blade on the power shaft. Rotate the blade so it falls into place on the shaft.

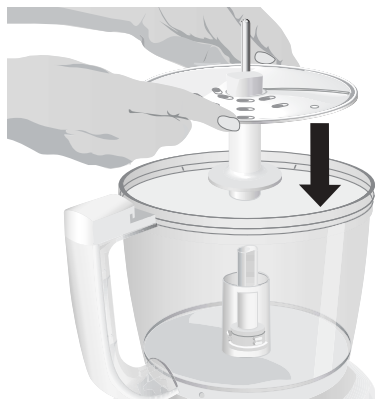


Reversible Slicing/Shredding Disc Assembly

1. Grasp the disc with fingers away from slicing and shredding blades. Use care; blades are sharp.
2. Fit center opening of the disc over the disc stem. Turn the stem counterclockwise to lock the disc into place.



3. Place assembled disc and stem on the power shaft. It may be necessary to slightly rotate the disc so that it aligns properly and falls into place.



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Preparing the Food Processor for Use

WARNING

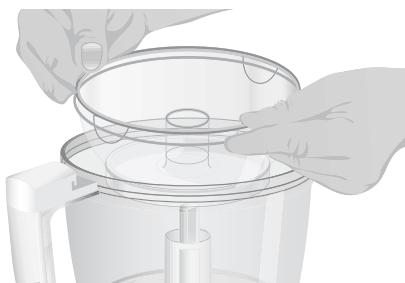
Cut Hazard

Handle blades carefully.

Failure to do so can result in cuts.

Mini Bowl and Mini Blade Assembly

1. Place the mini bowl inside the work bowl over the power shaft. Rotate the mini bowl until it falls into place.



2. Fit the mini blade on the power shaft. It may be necessary to rotate the blade until it falls into place.



3. To remove the mini bowl after processing, lift the bowl using the two finger grips located along the top edge of the bowl.



Citrus Press Assembly and Use

1. Position and lock the work bowl on the base.
2. Place the strainer basket in the bowl and position the locking clip to the left of the work bowl handle.
3. Turn the basket counterclockwise until the clip locks into the handle.



4. The 2-piece cone offers two sizes. Use the outer cone for grapefruit, oranges and other large fruits. Remove the outer cone to reveal a smaller, inner cone that's perfect for lemons and limes.

Preparing the Food Processor for Use

5. Open the lid and place the cone inside the strainer basket, over the power shaft. It may be necessary to rotate the cone until it falls into place.



6. Halve the fruit to be juiced.
7. Place fruit half on the cone.
8. Close the lid of the strainer basket. Hold the lever arm down firmly with an open palm to maintain even pressure. Operate the citrus press only when the lever arm is in the down position, holding the fruit on the cone.



NOTE: Use of the citrus press without the clip-on lever arm is not recommended. If you do use it without the lever arm, remove the lever arm from the basket (see Step 13).

9. Operate the citrus press by pressing the On button or the Pulse button.
10. When juice is fully extracted, press the Off button.

NOTE: Do not exceed the maximum liquid level line on the work bowl, or juice will leak from the bowl.

11. Unlock the strainer basket by turning it clockwise. Remove juiced fruit, cone, and strainer basket from the work bowl.
12. Remove the work bowl from Food Processor and pour juice into desired container.
13. To detach the clip-on lever arm from the strainer basket for cleaning, pull the clip at the bottom of the basket away from the basket side and remove the lever arm from the basket.
14. When reattaching the lever arm to the strainer basket, make sure the tabs on the clip snap securely into a pair of holes in the bottom of the basket.

Using the Food Processor

WARNING



Rotating Blade Hazard

Always use food pusher.

Keep fingers out of openings.

Keep away from children.

Failure to do so can result in amputation or cuts.

Before Use

Before operating the Food Processor, be sure the work bowl, blades, and work bowl cover are properly assembled to the Food Processor base (see “Preparing the Food Processor for Use” on pages 8-11).

Maximum Liquid Level

This line on the work bowl indicates the maximum level of liquid that can be processed by the Food Processor.



Turning the Food Processor On and Off

1. To turn on the Food Processor, press the On button. The unit will run continuously and the indicator light will glow.



2. To stop the Food Processor, press the Off button. The indicator light will go out and an automatic brake will stop the action of the blade or disc within seconds.
3. Wait until the blade or disc comes to a complete stop before removing the work bowl cover. Be sure to turn off the Food Processor before removing the work bowl cover, or before unplugging the unit.

NOTE: If the unit fails to operate, make sure the work bowl and cover are properly locked on the base (see “Preparing the Food Processor for Use” on pages 8-11).

Using the Pulse Control

The Pulse control allows precise control of the duration and frequency of processing. It's great for jobs that require a light touch. Just press and hold the Pulse button to start processing, and release it to stop. The indicator light will glow each time the Pulse button is pressed.

Disassembling the Food Processor

WARNING

Cut Hazard

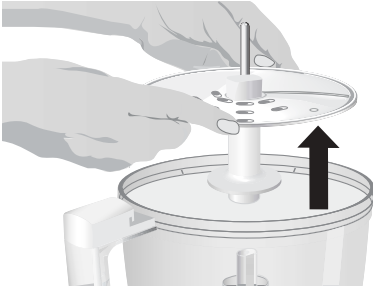
Handle blades carefully.

Failure to do so can result in cuts.

1. Turn the work bowl cover to the left and remove.



2. If using the disc, remove it before removing the bowl. Place two fingers under each side of the disc, and lift the disc and stem out of the work bowl.



3. If using the mini bowl, grasp and remove the bowl using the finger grips located inside the bowl.



4. Turn the work bowl to the left to unlock it from the base. Lift to remove.



5. The multipurpose blade can be removed from the work bowl before the contents are emptied. The blade can also be held in place as you remove food: Grasp the work bowl from the bottom and place one finger through the center opening to grip the blade shaft. Then remove food from the bowl and blade with a spatula.



Cleaning the Food Processor



WARNING

Cut Hazard

Handle blades carefully.

Failure to do so can result in cuts.

1. Press the Off button.
2. Unplug the Food Processor before cleaning.
3. Wipe the base and cord with a warm, sudsy cloth, and wipe clean with a damp cloth. Dry with a soft cloth. Do not use abrasive cleansers or scouring pads.
4. All the other parts of the Food Processor are dishwasher safe. Be sure to load them away from exposed heating elements in the dishwasher. If washing the Food Processor parts by hand, avoid using abrasive cleansers or scouring pads. These could scratch or cloud the work bowl and cover. Thoroughly dry all parts after washing.
5. To prevent damage to the bowl interlock system, always store the work bowl and work bowl cover in the unlocked position when not in use.
6. Wrap the power cord around the work bowl. Secure the plug by clipping it to the cord.



Troubleshooting

- **If your Food Processor should fail to operate, check the following:**

- Make sure the work bowl and the work bowl cover are properly locked on the base.
- Check that the Food Processor is plugged into a proper electrical outlet. If it is, unplug the Food Processor, then plug it into the same outlet again. If the Food Processor still does not work, check the fuse or circuit breaker on the electrical circuit the Food Processor is connected to and make sure the circuit is closed.

- **If your Food Processor shuts off while it is running:**

- The Food Processor may be overheated. If the motor exceeds a certain temperature, it will automatically shut off to prevent damage. This should be an extremely rare occurrence. If it happens, press the Off Button and wait 15 minutes for the Food Processor to cool before resuming. If the Food Processor still refuses to run, wait an additional 15 minutes for the Food Processor to cool.

If the problem cannot be corrected with the steps in this section, see the KitchenAid Warranty and Service section on pages 34-35. Do not return the Food Processor to the retailer—they do not provide service.

Food Processing Tips



USING THE MULTIPURPOSE BLADE

To chop fresh fruits or vegetables:

Peel, core, and remove seeds. Cut food in 1- to 1½-inch pieces. Process food to desired size, using short pulses, 1 to 2 seconds each time. Scrape sides of bowl if necessary.

To puree cooked fruits and vegetables (except potatoes):

Add ¼ cup liquid from recipe per cup of food. Process food using short pulses until finely chopped. Then process continuously until desired texture is achieved. Scrape sides of bowl if necessary.

To prepare mashed potatoes:

Shred hot cooked potatoes using the shredding disc. Exchange shredding disc for multipurpose blade. Add softened butter, milk, and seasonings. Pulse 3 to 4 times, 2 to 3 seconds each time, until smooth and milk is absorbed. Do not over process.

To chop dried (or sticky) fruits:

The food should be cold. Add ¼ cup flour from recipe per ½ cup dried fruit. Process fruit using short pulses until desired texture is achieved.

To finely chop citrus peel:

With sharp knife, peel colored portion (without white membrane) from citrus. Cut peel in small strips. Process until finely chopped.

To mince garlic or to chop fresh herbs or small quantities of vegetables:

With processor running, add food through the feed tube. Process until chopped. For best results, make sure work bowl and herbs are very dry before chopping.

To chop nuts or make nut butters:

Process up to 3 cups of nuts to desired texture, using short pulses, 1 to 2 seconds each time. For a coarser texture, process smaller batches, pulsing 1 or 2 times, 1 to 2 seconds each time. Pulse more often for finer texture. For nut butters, process continuously until smooth. Store in refrigerator.

To chop cooked or raw meat, poultry or seafood:

The food should be very cold. Cut into 1-inch pieces. Process up to 1 pound at a time to desired size, using short pulses, 1 to 2 seconds each time. Scrape sides of bowl if necessary.

To make bread, cookie, or cracker crumbs:

Break food into 1½- to 2-inch pieces. Process until fine. For larger pieces, pulse 2 to 3 times, 1 to 2 seconds each time. Then process until fine.

To melt chocolate for a recipe:

Combine chocolate and sugar from recipe in work bowl. Process until finely chopped. Heat liquid from recipe. With processor running, pour hot liquid through the feed tube. Process until smooth.

Food Processing Tips

To grate hard cheeses, such as Parmesan and Romano:

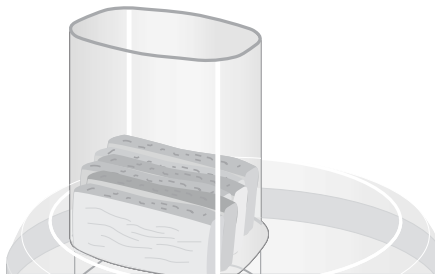
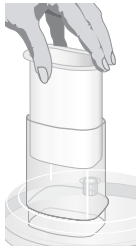
Never attempt to process cheese that cannot be pierced with the tip of a sharp knife. You can use the multipurpose blade to grate hard cheeses. Cut cheese in 1-inch pieces. Place in work bowl. Process using short pulses until coarsely chopped. Process continuously until finely grated. Pieces of cheese can also be added through the feed tube while the processor is running.



USING THE REVERSIBLE SLICING/SHREDDING DISC

To cut julienne or matchstick strips of vegetables and fruits:

Use the slicing side of the disc. Cut food to fit feed tube horizontally. Position food horizontally in feed tube. Process using even pressure to make plank-like slices. Restack slices and position vertically or horizontally in feed tube. Process using even pressure.



To slice or shred fruits or vegetables that are long and relatively small in diameter, such as celery, carrots, and bananas:

Cut food to fit feed tube vertically or horizontally, and pack feed tube securely to keep food positioned properly. Process using even pressure.

To slice or shred round fruits and vegetables, such as onions, apples, and green peppers:

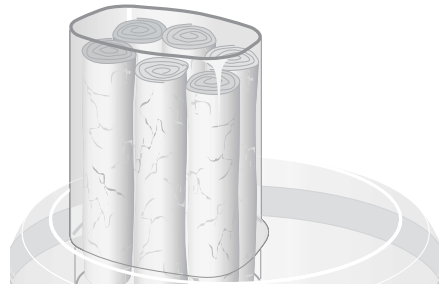
Peel, core, and remove seeds. Cut in halves or quarters to fit feed tube. Position in feed tube. Sometimes it's easier to remove the work bowl cover and insert large food items into the feed tube from the bottom rather than the top. Process using even pressure.

To slice or shred small fruits and vegetables, such as strawberries, mushrooms, and radishes:

Position food vertically or horizontally in layers within the feed tube. Fill feed tube in order to keep food positioned properly. Process using even pressure.

To shred spinach and other leaves:

Use the slicing side of the disc. Stack leaves. Roll up and stand up in feed tube. Process using even pressure.



Food Processing Tips

To slice uncooked meat or poultry, such as stir-fry meats:

Cut or roll food to fit feed tube. Wrap and freeze food until hard to the touch, 30 minutes to 2 hours, depending on thickness of food. Check to be sure you can still pierce food with the tip of a sharp knife. If not, allow to thaw slightly. Process using even pressure.

To slice cooked meat or poultry, including salami, pepperoni, etc.:

Food should be very cold. Cut in pieces to fit feed tube. Process food using firm, even pressure.

To shred firm and soft cheeses:

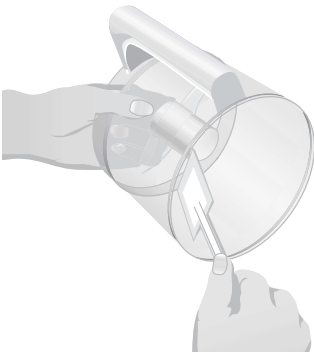
Firm cheese should be very cold. For best results with soft cheeses such as mozzarella, freeze 10 to 15 minutes before processing. Cut to fit feed tube. Process using even pressure.

Helpful Hints

1. Never process food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife. Hard food can cause damage to the blade or motor. If a piece of hard food, such as carrot, becomes wedged or stuck on the blade, stop the processor and remove the blade. Carefully remove food from the blade.
2. Do not overfill work bowl or mini bowl. For thin mixtures, fill work bowl up to $\frac{1}{2}$ to $\frac{2}{3}$ full. For thicker mixtures, fill work bowl up to $\frac{3}{4}$ full. For liquids, fill up to the maximum level as described on page 12. For chopping, the work bowl should be no more than $\frac{1}{2}$ to $\frac{3}{4}$ full. Use the mini bowl for up to 1 cup of liquid or $\frac{1}{2}$ cup solids.
3. Position the slicing disc so that the cutting surface is just to the right of the feed tube. This allows the blade a full rotation before contacting the food.
4. To capitalize on the speed of the processor, drop ingredients to be chopped through the feed tube while the processor is running.
5. Different foods require varying degrees of pressure for best shredding and slicing results. In general, use light pressure for soft, delicate foods (strawberries, tomatoes, etc.), moderate pressure for medium-texture foods (zucchini, potatoes, etc.), and firmer pressure for harder foods (carrots, apples, hard cheese, partially frozen meats, etc.)
6. Soft and medium-hard cheese may spread out or roll up on the shredding disc. To avoid this, shred only well-chilled cheese.
7. Sometimes slender foods such as carrots or celery fall over in the feed tube, resulting in an uneven slice. To minimize this, cut food in several pieces and pack the feed tube with the food.
8. When preparing a cake or cookie batter or quick bread, use the multipurpose blade to cream fat and sugar first. Add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent over-chopping. Process nuts and fruits, using short pulses, until blended with other ingredients. Do not over process.

Helpful Hints

9. When shredded or sliced food piles up on one side of the bowl, stop the processor and redistribute the food using the spatula.
10. When sliced or shredded food in the work bowl reaches the bottom of the disc, remove the food.
11. A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
12. Organize processing tasks to minimize bowl cleanup. Process dry or firm ingredients before liquid ingredients.
13. To clean ingredients from the multipurpose blade quickly and easily, empty the work bowl, replace the lid, and pulse for 1 to 2 seconds to spin the blade clean.
14. After removing the work bowl cover, place it upside down on the counter. This will help keep the counter clean.
15. To remove the contents of the work bowl without removing the multipurpose blade, grasp the work bowl from the bottom and place one finger through the center opening to hold the blade in place. Then remove food from the bowl and blade with the spatula.
16. Your Food Processor is not designed to perform the following functions:
 - grind coffee beans, grains, or hard spices
 - grind bones or other inedible parts of food
 - liquefy raw fruits or vegetables
 - slice hard-cooked eggs or unchilled meats
17. If any plastic parts should discolor due to the types of food processed, clean them with lemon juice.



Seasoned Cheese Straws

- 8 ounces pasteurized processed American cheese, softened and cut into 1-inch pieces
- 6 tablespoons butter, softened and cut into ½-inch pieces
- 1 teaspoon chili powder
- ¼ teaspoon salt
- ⅛ teaspoon crushed red pepper
- 1 tablespoon milk or half and half
- 1 teaspoon Worcestershire sauce
- 1 cup all-purpose flour

Position multipurpose blade in work bowl. Add all ingredients except flour. Process until thoroughly mixed, about 30 seconds, scraping bowl once or twice, if necessary. Add flour. Pulse just until flour is mixed, 5 to 6 times, about 2 seconds each, scraping sides of bowl once. Do not over mix.

Fit pastry bag* with #5 star tip. Fill bag with cheese mixture. Pipe 3-inch strips onto ungreased baking sheet, 1 inch apart.

Bake at 350°F for 9 to 11 minutes, until edges start to brown.

Yield: 12 servings (4 cheese straws per serving).

*Roll cheese mixture into ¾-inch diameter log or rope and cut into 3-inch segments if pastry bag is unavailable.

Per serving: About 160 cal, 5 g pro, 8 g carb, 12 g total fat, 8 g sat fat, 30 mg chol, 340 mg sod.

Hummus

- 1-2 medium lemons
- 1 clove garlic
- 1 tablespoon fresh parsley leaves
- 2 cans (15 oz. each) garbanzo beans (chick peas), drained, reserving liquid
- ¼ cup olive oil
- 2 tablespoons tahini (toasted sesame paste), if desired
- 1 teaspoon dark sesame oil
- ⅛-¼ teaspoon cayenne pepper
- ½ teaspoon salt

Position citrus press in work bowl; juice lemons (to equal about 6 tablespoons). Set juice aside. Wipe bowl dry.

Position multipurpose blade in work bowl. With motor running, add garlic. Process until chopped, 5 to 10 seconds. Add parsley; process until chopped, 8 to 10 seconds. Add remaining ingredients and lemon juice. Process until smooth, about 1 minute, scraping sides once or twice if necessary. If needed, add reserved liquid 1 tablespoon at a time, until desired consistency. Serve with pita bread, if desired.

Yield: 18 servings (2 tablespoons per serving).

Per serving: About 70 cal, 2 g pro, 6 g carb, 4 g total fat, 0 g sat fat, 0 mg chol, 190 mg sod.

Lemony Garlic Dill Butter

1 *tablespoon fresh dill,
without large stems*

1 *clove garlic*

$\frac{3}{4}$ *teaspoon grated
lemon peel*

$\frac{1}{2}$ *cup butter or
margarine, softened*

$\frac{1}{8}$ *teaspoon coarsely
ground pepper*

Position mini bowl and mini blade in work bowl. Add dill; process until chopped, 5 to 8 seconds. With processor running, add garlic and lemon peel. Process until chopped, 5 to 10 seconds. Scrape down sides; add butter and pepper. Process until thoroughly mixed, 10 to 20 seconds. Use to baste fish, chicken, or seafood or to spread on warm bread.

Yield: 8 servings (1 tablespoon per serving).

Per serving: About 100 cal, 0 g pro, 0 g carb, 11 g total fat, 7 g sat fat, 30 mg chol, 90 mg sod.

Maple Nut Butter

$\frac{1}{2}$ *cup butter or
margarine, softened*

1 *tablespoon walnuts,
toasted if desired*

1-2 *tablespoons pure
maple syrup*

Position mini bowl and mini blade in work bowl. Add all ingredients. Process until thoroughly mixed, 10 to 20 seconds. Serve on warm biscuits, pancakes, and bagels.

Yield: 8 servings (1 tablespoon per serving).

Per serving: About 110 cal, 0 g pro, 2 g carb, 12 g total fat, 7 g sat fat, 30 mg chol, 90 mg sod.

Asian Coleslaw

- ½ *medium (about 1 lb.) Napa cabbage*
- 1 *small red onion*
- 3 *tablespoons sunflower seeds*
- 1 *package (3 oz.) chicken or oriental flavor ramen noodles*
- ¼ *cup vegetable oil*
- 2 *tablespoons vinegar*
- 2 *tablespoons sugar*

Position reversible slicing/shredding disc in work bowl to slice. Add cabbage and onion, cutting to fit feed tube if necessary. Process to slice. Remove to large serving bowl. Add sunflower seeds.

Remove seasoning packet from noodles. Set aside. Crumble noodles. Add to cabbage mixture.

Exchange mini work bowl and mini blade for slicing/shredding disc. In mini work bowl, combine oil, vinegar, sugar, and contents of noodle seasoning packet. Process until smooth and thick. Pour over cabbage. Toss to coat.

Yield: 8 servings.

Per serving: About 150 cal, 3 g pro, 13 g carb, 10 g total fat, 1.5 g sat fat, 0 mg chol, 150 mg sod.

French Onion Soup

- 4 *ounces Gruyere or Swiss cheese*
- 5 *large (about 3 lb.) onions*
- 2 *tablespoons butter or margarine*
- 1 *tablespoon flour*
- ½ *teaspoon black pepper*
- 3 *cans (14 oz. each) low-sodium beef broth*
- ½ *cup dry sherry or chicken broth*
- 1 *teaspoon Worcestershire sauce*
- 2 *cups large home-style croutons or 7 slices toasted French bread*
- 2 *ounces freshly grated Parmesan cheese*

Position reversible slicing/shredding disc in work bowl. Add Gruyere cheese. Process to shred. Set aside. Reverse disc to slice. Add onions, cut to fit feed tube if necessary. Process to slice.

Melt butter in Dutch oven or large saucepan over medium-high heat. Add onions. Cook and stir 10 to 15 minutes, until onions are tender. Add flour and pepper. Stir to mix. Add broth, sherry, and Worcestershire sauce. Heat to boiling. Cook 1 minute.

Spoon into 6 individual oven-proof soup bowls. Top with croutons and Gruyere cheese. Sprinkle with Parmesan cheese. Place under broiler for 2 to 3 minutes, until cheese is melted and bubbly.

Yield: 6 (1½-cup) servings.

Per serving: About 300 cal, 16 g pro, 22 g carb, 15 g total fat, 8 g sat fat, 40 mg chol, 370 mg sod.

Chipotle Corn Chowder

- 1 clove garlic
- 1 medium onion, cut into 1-inch pieces
- 1 celery stalk, cut into 1-inch pieces
- 2 tablespoons fresh parsley
- 2 tablespoons vegetable oil
- 2 cups fresh or frozen (thawed) corn kernels
- 1-2 teaspoons chopped chipotle chile with ¼ teaspoon adobo sauce*
- 1 medium carrot
- 2 medium potatoes, peeled if desired
- 3 cups water
- 1¼ teaspoons salt
- ¼ teaspoon pepper
- 1½ cups milk
- 1 tablespoon flour

Position multipurpose blade in work bowl. With processor running, add garlic. Process to chop, 5 to 7 seconds. Add onion, celery, and parsley. Process to finely chop, 8 to 10 seconds.

Heat oil in large saucepan or Dutch oven over medium-high heat. Add garlic, onion, and celery. Cook 2 to 4 minutes, until crisp-tender, stirring occasionally.

Add corn and chipotle chile to work bowl. Process to partially puree, 5 to 10 seconds, scraping sides once if necessary. Remove to saucepan.

Exchange multipurpose blade for reversible slicing/shredding disc to shred. Add carrot and potatoes, cutting to fit feed tube if necessary. Process to shred. Add to saucepan. Add water, salt, and pepper. Heat to boiling, stirring frequently. Reduce heat to medium-low. Cover. Cook for 15 minutes, until vegetables are tender, stirring occasionally.

Combine milk and flour in small mixing bowl. Add to saucepan. Stir to mix. Heat to boiling. Cook and stir until thickened and bubbly.

Yield: 7 (about 1 cup) servings.

*Chipotle chilies in adobo sauce are available in cans in the Mexican food section of most grocery stores. To store remaining chilies and sauce for future use, place in freezer-duty plastic resealable bag. Store flat in freezer; break off chilies and sauce with a fork for use in future recipes.

Per serving: About 180 cal, 5 g pro, 30 g carb, 6 g total fat, 1.5 g sat fat, 5 mg chol, 470 mg sod.

Vegetarian Muffuletta Hoagie

- 1 clove garlic
- 3 large fresh basil leaves or 1 teaspoon dried basil
- ¼ cup pimiento-stuffed green olives
- ¼ cup pitted ripe olives
- 6 ounces provolone cheese
- 2 large carrots, cut into 2½-inch pieces
- 2-3 tablespoons olive oil, divided
- 1 medium zucchini, cut into 2½-inch pieces
- ¼ small red onion
- 1-2 tablespoons balsamic vinegar
- ½ teaspoon sugar
- 2 medium plum tomatoes
- 4 hoagie buns, split and buttered, if desired

Position mini bowl and mini blade in work bowl. With processor running, add garlic and basil through feed tube. Process until finely chopped, about 10 seconds. Add green and ripe olives. Pulse until chopped, 3 to 4 times, about 1 second each. Set aside.

Exchange mini bowl and mini blade for reversible slicing/shredding disc to shred. Add cheese, cutting to fit feed tube, if necessary. Process to shred. Set aside. Wipe out work bowl, if necessary.

Reverse disc to slice. Add carrots. Process to slice lengthwise.

Heat 1 to 2 tablespoons oil in large skillet over medium heat. Add carrots. Cook 3 to 5 minutes until crisp-tender, stirring occasionally. Push to edge of skillet.

Meanwhile, add zucchini and onion to feed tube. Process to slice. Add to skillet, adding oil, if necessary. Cook until slightly soft, 1 to 2 minutes. Remove skillet from heat.

Add olive mixture, vinegar, and sugar to skillet. Stir gently. Cover. Let stand 10 minutes to marinate.

Meanwhile, add tomatoes through feed tube. Process to slice. Set aside.

Spoon vegetable mixture into hoagie buns. Top with tomatoes and cheese. Place under broiler 2 to 3 minutes, until cheese is bubbly.

Yield: 4 servings (1 hoagie per serving).

Per serving: About 470 cal, 19 g pro, 44 g carb, 24 total g fat, 11 g sat fat, 30 mg chol, 950 mg sod.

Bourbon-Glazed Carrots

- 1 pound carrots, peeled and trimmed
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup bourbon
- 2 tablespoons butter or margarine
- 2 tablespoons brown sugar

Position reversible slicing/shredding disc in work bowl to slice. Add carrots. Process to slice.

Combine carrots, water, and salt in small saucepan. Heat to boiling. Reduce heat to medium. Cover. Cook 5 to 7 minutes, until tender. Drain. Set carrots aside in medium bowl; cover to keep warm.

Add bourbon, butter, and brown sugar to saucepan. Cook and stir over medium-low heat until bubbly and thickened. Add carrots; stir to coat.

Yield: 5 servings ($\frac{1}{2}$ cup per serving).

Per serving: About 120 cal, 1 g pro, 12 g carb, 4.5 g total fat, 3 g sat fat, 10 mg chol, 170 mg sod.

Triple Potato Bake

- 3 tablespoons butter or margarine
- 3 tablespoons all-purpose flour
- 1 teaspoon garlic salt
- $\frac{1}{8}$ - $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{8}$ - $\frac{1}{4}$ teaspoon cayenne
- $\frac{2}{4}$ cups milk
- 2 slices white bread, buttered and torn in pieces
- 2 medium yellow potatoes (such as Yukon Gold, Norgold)
- 4 small blue potatoes
- 2 medium red potatoes
- 2 shallots, cut into $\frac{1}{2}$ -inch pieces
- Fresh parsley, if desired

Melt butter in 2-quart saucepan over medium heat. Stir in flour, salt, black and cayenne pepper. Cook until mixture is smooth and bubbly, stirring constantly. Gradually add milk. Cook, stirring constantly until thickened and bubbly. Set aside.

Position multipurpose blade in work bowl. Add buttered bread. Pulse 5 to 6 times, about 10 seconds each. Set aside. Wipe out work bowl.

Switch multipurpose blade for reversible slicing/shredding disc set to slice. Add potatoes and shallots through feed tube. Process to slice. Place in greased 12 x 8 or shallow $2\frac{1}{2}$ -quart pan. Toss lightly to mix.

Pour sauce mixture slowly over potatoes and shallots; mix until potatoes are coated. Cover dish with foil. Bake at 350°F for 40 minutes. Remove foil. Sprinkle buttered bread crumbs over top. Bake for 35 minutes more, until tender.

If desired, add parsley to mini work bowl. Process to chop. Sprinkle parsley over potatoes before serving.

Yield: 12 servings ($\frac{1}{2}$ cup per serving).

Per serving: About 130 cal, 4 g pro, 19 g carb, 4.5 g total fat, 3 g sat fat, 15 mg chol, 135 mg sod.

Layered Sausage Eggplant Casserole

- 1 pound bulk turkey or pork Italian sausage*
- ¼ cup loosely packed parsley leaves
- 3 ounces provolone or mozzarella cheese
- 1 medium eggplant, peeled
- 2 ounces Parmesan cheese
- 1 cup ricotta cheese
- 1 egg
- ¼ teaspoon black pepper
- 2 cups spaghetti sauce

Spray 12 x 8-inch baking dish with no-stick cooking spray. Cook sausage over medium-high heat in medium skillet, until thoroughly cooked; drain. Set aside.

Position mini bowl and mini blade in work bowl. With processor running, add parsley through feed tube. Process until finely chopped, 8 to 10 seconds. Set aside.

Position reversible slicing/shredding disc in work bowl to shred. Shred provolone cheese. Set aside. Reverse disc to slice. Add eggplant cut to fit feed tube. Process to slice. Set aside.

Position multipurpose blade in work bowl. With machine running, add Parmesan cheese. Process to finely chop, 20 to 30 seconds. Add ricotta, egg, and pepper. Process until well blended, 20 to 30 seconds.

Spread ½ cup of spaghetti sauce over bottom of baking dish. Cover with half of eggplant and half of sausage. Spread with ricotta cheese mixture. Sprinkle with parsley. Cover with remaining eggplant, sausage, and sauce. Bake uncovered at 350°F for 40 minutes. Sprinkle with provolone cheese. Bake 15 to 20 minutes longer or until cheese is melted and eggplant is tender.

Yield: 6 servings.

*If desired, sausage can be omitted for a vegetarian main dish.

Per serving: About 380 cal, 31 g pro, 15 g carb, 22 g total fat, 10 g sat fat, 125 mg chol, 780 mg sod.

Pizza Dough

1½ cups all-purpose flour
½ teaspoon sugar
½ teaspoon salt
¼ cup milk
¼ cup water
2 tablespoons olive oil
1½ teaspoons active dry yeast
Cornmeal

Position multipurpose blade in work bowl. Add flour, sugar, and salt. Process to mix, 4 to 5 seconds.

Combine milk, water, and oil in small saucepan. Heat over medium-low heat until warm (105°F to 115°F). Remove from heat; sprinkle yeast over surface. Stir to dissolve yeast.

With processor running, slowly add yeast mixture through feed tube until dough forms a ball, 5 to 20 seconds. Dough will be slightly sticky.

Place dough in greased bowl. Cover and let rest 30 minutes.

Grease pizza pan or baking sheet. Sprinkle with cornmeal. Press dough into 12-inch circle on pan. Add toppings. Bake at 425°F for 20 to 30 minutes or as directed in recipe until dough is golden on edges.

Yield: 1 pizza crust (6 servings).

Per serving: About 160 cal, 4 g pro, 25 g carb, 5 g total fat, 1 g sat fat, 0 mg chol, 200 mg sod.

Fresh Vegetable Portobello Pizza

1 recipe pizza dough (pg. 27)	Prepare pizza dough and let rest as directed in recipe.
8 ounces provolone or whole milk mozzarella cheese	Position reversible slicing/shredding disc in work bowl to shred. Add provolone cheese. Process to shred. Set aside. Exchange shredding disc for multipurpose blade in work bowl. With processor running, add garlic through feed tube. Process until chopped, 5 to 10 seconds.
1 clove garlic	
1 medium onion, halved lengthwise	Exchange multipurpose blade for reversible slicing/shredding disc to slice. Add onion and green pepper. Process to slice. Spray large nonstick skillet with cooking spray, sauté 2 to 3 minutes or until softened. Set aside.
1 medium green bell pepper, seeded and halved lengthwise	
6 ounces portobello mushroom caps	Add mushrooms through feed tube. Process to slice. Add to skillet; sauté 1 to 3 minutes or until soft. Remove from heat.
4-5 Roma tomatoes (about 10 oz.)	Add tomatoes through feed tube. Process to slice. Drain liquid.
Cornmeal	
1 teaspoon oregano leaves	Grease pizza pan or large baking sheet. Sprinkle with cornmeal. Press dough into 12-inch circle on pan. Spread 1 cup provolone cheese on crust. Top with tomatoes; sprinkle with oregano and salt. Top with remaining vegetables. Sprinkle with pepper. Bake at 425°F for 15 minutes. Top with remaining provolone and Parmesan cheeses. Bake for 6 to 8 minutes more, until crust is golden brown and cheese is melted.
½ teaspoon salt	
¼ teaspoon coarsely ground pepper	
2 tablespoons freshly grated Parmesan cheese	

Yield: 6 servings.

Per serving: About 340 cal, 16 g pro, 33 g carb, 16 g total fat, 8 g sat fat, 30 mg chol, 770 mg sod.

Cranberry Orange Oatmeal Scones

Scones

- 1½ cups all-purpose flour*
- ¾ cup rolled oats*
- 1 tablespoon baking powder*
- ¼ teaspoon nutmeg*
- ¼ teaspoon salt*
- 1 tablespoon plus 1 teaspoon sugar, divided*
- ⅓ cup dried cranberries or raisins*
- ½ teaspoon grated orange peel*
- ⅓ cup cold butter or margarine, cut up*
- ½ cup half and half*
- 1 egg*

Glaze

- ½ cup powdered sugar*
- ¼ teaspoon grated orange peel*
- 1 tablespoon orange juice*

Position multipurpose blade in work bowl. Add flour, oats, baking powder, nutmeg, salt, and 1 tablespoon sugar. Process until thoroughly mixed, 5 to 10 seconds. Add dried cranberries and orange peel. Process to coarsely chop cranberries, about 5 seconds. Add butter. Pulse until mixture is crumbly, 5 times, about 2 seconds each.

Add egg to half and half in measuring cup; beat slightly. With processor running, add through feed tube. Process just until dry ingredients are moistened, 5 to 6 seconds.

Turn onto lightly floured surface. With lightly floured hands, knead 2 to 3 times. On greased baking sheet, pat into 7-inch circle, 1-inch thick. Sprinkle with remaining sugar. With floured knife, cut into 8 wedges. Separate slightly.

Bake at 400°F for 15 to 20 minutes, until light golden brown and firm when tapped on top. Cool 5 minutes. Meanwhile, position mini work bowl on processor; add all glaze ingredients. Process until smooth and drizzling consistency, 10 to 15 seconds. If necessary, add additional orange juice ½ teaspoon at a time to desired consistency. Drizzle over warm scones. Serve warm.

Yield: 8 scones (1 scone per serving).

Per serving: About 270 cal, 5 g pro, 39 g carb, 11 g total fat, 6 g sat fat, 50 mg chol, 270 mg sod.

Pastry Crust

- 1 cup all-purpose flour
- ¼ teaspoon salt
- ¼ cup vegetable shortening
- 1 tablespoon cold butter or margarine, cut up
- 2-4 tablespoons ice water

Position multipurpose blade in work bowl. Add flour and salt. Process until mixed, about 2 seconds. Add shortening and butter. Pulse until crumbly, 3 to 4 times, 2 to 3 seconds each. Sprinkle minimum amount of water evenly over mixture. Pulse until mixture pulls away from sides of bowl and forms a loose ball, 1 to 5 times, 2 to 3 seconds each.

Form into a ball. On lightly floured surface, roll ball into a circle 2 inches larger than inverted pie plate. Fit into pie plate. Proceed as directed in pie recipe.

To bake single crust shell, flute edges of crust. Prick shell thoroughly with fork. Bake at 425°F for 9 to 12 minutes, until light golden brown.

To prepare 2 crusts, double ingredients and follow directions.

Yield: 1 crust (8 servings).

Per serving: About 120 cal, 2 g pro, 11 g carb, 8 g total fat, 2.5 g sat fat, 5 mg chol, 75 mg sod.

Lemon Ginger Streusel Apple Pie

Streusel Topping

- ¼ cup flour*
- 2 tablespoons rolled oats*
- ¼ cup brown sugar, packed*
- ⅛ teaspoon ground nutmeg*
- ¼ cup butter or margarine, cut up*

Filling

- 1 pastry crust (pg. 30)*
- ¼ cup granulated sugar*
- 3 tablespoons brown sugar, packed*
- ¼ cup crystallized ginger pieces*
Peel from ½ lemon
- 2 tablespoons flour*
- 4-5 medium crisp apples, such as Braeburn or Rome, peeled, cored, and halved lengthwise*

Position multipurpose blade in work bowl. Add flour, oats, brown sugar, nutmeg, and butter. Pulse until mixture is crumbly, 3 to 4 times, 3 to 4 seconds each. Remove to small mixing bowl; set aside.

Prepare pastry crust as directed in recipe. Fit crust into 9-inch pie plate. Cover with plastic wrap. Set aside.

Position multipurpose blade in work bowl. Add sugars, ginger, and lemon peel. Pulse to finely chop ginger and peel, 3 to 4 times, 8 to 10 seconds each. Add flour; process until mixed, 2 to 3 seconds.

Exchange multipurpose blade for reversible slicing/shredding disc to slice. Fit apples upright in feed tube, cutting into quarters if necessary. Process to slice.

Remove apples and sugar mixture to large mixing bowl; stir gently to coat. Spoon mixture evenly into unbaked pie shell. Top evenly with streusel topping.

Bake at 400°F for 45 to 60 minutes, until crust is golden brown and filling begins to bubble. Cover with foil if topping browns too quickly. If desired, place foil on rack below pie to catch any drips. Cool on rack.

Yield: 8 servings.

Per serving: About 320 cal, 3 g pro, 47 g carb, 13 g total fat, 6 g sat fat, 20 mg chol, 80 mg sod.

Old Fashioned Apple Pie

Omit Streusel Topping. Prepare 2 pastry crusts. Roll out and line pie plate with one crust as directed in recipe. In filling, omit lemon peel and ginger; add 1 teaspoon cinnamon and ¼ to ½ teaspoon nutmeg to sugars and flour. Continue to prepare filling as directed using 5 apples. Spoon evenly into crust. Roll out remaining pastry as directed, place over apples. Seal and flute edges. Cut 6 to 8 slits in top crust to allow steam to escape. Bake at 425°F for 45 to 60 minutes, until crust is golden brown and begins to bubble. Cool on rack.

Yield: 8 servings.

Per serving: About 330 cal, 4 g pro, 46 g carb, 15 g total fat, 5 g sat fat, 10 mg chol, 150 mg sod.

Lemon Cheesecake

Crust

- 18 *2½-inch square graham crackers, broken*
- 2 *tablespoons sugar*
- ¼ cup butter or margarine, melted*

Filling

- 1-2 *medium lemons*
- 1 *cup sugar*
- 2 *packages (8 oz. each) cream cheese, softened*
- 2 *tablespoons flour*
- 4 *eggs*
- Raspberry Sauce (pg. 33), if desired*

Position multipurpose blade in work bowl. Add cracker pieces and 2 tablespoons sugar. Pulse until fine, 3 to 4 times, 8 to 10 seconds each.

Drizzle butter evenly over crumbs. Process until blended, 5 to 10 seconds, scraping sides once if necessary. Press firmly into bottom and 1 inch up sides of 9-inch springform pan. Bake at 350°F for 5 to 6 minutes or until set. Cool completely. (For quick cooling, cool 5 minutes and place in freezer for 10 minutes.) Wipe out work bowl.

With swivel blade vegetable peeler, remove thin yellow peel from ½ of one lemon in strips; set aside. Position citrus press in work bowl; juice 1 lemon (to equal about ¼ cup). Set juice aside. Wipe bowl dry. Position multipurpose blade in work bowl. Add 1 cup sugar and lemon peel to work bowl. Process until peel is finely chopped, 20 to 25 seconds. Add cream cheese. Process until blended, 20 to 25 seconds, scraping sides once if necessary. Add flour; pulse to mix, 2 to 3 seconds. Add eggs and lemon juice. Process until smooth, 20 to 25 seconds, scraping sides if necessary.

Pour into pan. Bake at 350°F for 35 to 45 minutes, until edges are set and center is soft-set. Cool 1 to 2 hours on rack. Loosen edges. Refrigerate in pan at least 4 hours. Remove pan. Serve with raspberry sauce, if desired.

Yield: 10 to 12 servings.

Per serving: About 370 cal, 7 g pro, 35 g carb, 23 g total fat, 14 g sat fat, 140 mg chol, 260 mg sod.

Raspberry Sauce

- 1 package (14 oz.)
frozen unsweetened
raspberries, thawed
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup sugar
- 1 tablespoon
cornstarch

Position multipurpose blade in work bowl. Add raspberries. Process until well chopped, 5 to 10 seconds. With machine running, slowly add water. Process until smooth, 20 to 25 seconds. Add sugar and cornstarch; process to mix, about 5 seconds.


Pour raspberry mixture into medium saucepan. Cook, stirring frequently, over medium heat until mixture boils. Cook, stirring constantly, until thickened and translucent; cook 1 minute longer. For smoother sauce, press mixture through medium strainer to remove seeds, if desired. Place plastic wrap directly on surface; cool completely. Serve warm or cold spooned over cheesecake, angel food cake, pancakes, waffles, or French toast.

Yield: 16 servings (2 tablespoons per serving).

Per serving: About 35 cal, 0 g pro, 9 g carb, 0 g total fat, 0 g sat fat, 0 mg chol, 0 mg sod.

KitchenAid® Food Processor Warranty for the 50 United States and District of Columbia

This warranty extends to the purchaser and any succeeding owner for Food Processors operated in the 50 United States and District of Columbia.

Length of Warranty:	KitchenAid Will Pay For Your Choice of:	KitchenAid Will Not Pay For:
<p>One Year Full Warranty from date of purchase.</p>	 <p>Hassle-Free Replacement of your Food Processor. See inside front cover for details on how to arrange for service, or call the Customer Satisfaction Center toll-free 1-800-541-6390. OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions under the KitchenAid® Food Processor Warranty for Puerto Rico on page 35.</p>	<ul style="list-style-type: none"> A. Repairs when Food Processor is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any shipping or handling costs to deliver your Food Processor to an Authorized Service Center. D. Replacement parts or repair labor costs for Food Processors operated outside the 50 United States and District of Columbia.

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

KitchenAid® Food Processor Warranty for Puerto Rico

A limited one year warranty extends to the purchaser and any succeeding owner for Food Processors operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center. Please bring the Food Processor, or ship it prepaid and

insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time to learn the location of a Service Center near you. Your repaired Food Processor will be returned to you prepaid and insured.

Arranging for Service After the Warranty Expires



For service information, call toll-free **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, (Eastern Time) or write to:

Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Arranging for Service Outside the 50 United States and Puerto Rico

Consult your local KitchenAid dealer or the store where you purchased the

Food Processor for information on how to obtain service.

Ordering Accessories and Replacement Parts

To order accessories or replacement parts for your Food Processor, visit **KitchenAid.com** or call toll-free **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time.

You can also write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Accessories for Model KFP730:

Blades and Discs

7-cup Multipurpose Blade	KFP77BL
3-cup Mini Blade (for Mini Bowl)	KFP77MBL
7-cup Reversible Slicing/ Shredding Disc	KFP77RD

Bowls and Covers

Work Bowl Cover with Standard Feed Tube	KFP77WC
7-cup Work Bowl	KFP77WB
3-cup Mini Bowl with Storage Lid	KFP77MB

Specialty Accessories

Citrus Press	KFP77CP
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Other Accessories

Food Pusher for Standard Feed Tube	KFP77P
Spatula/Cleaning Tool	KFP7SP



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