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# KitchenAid

## Food Chopper 5KFC3516P





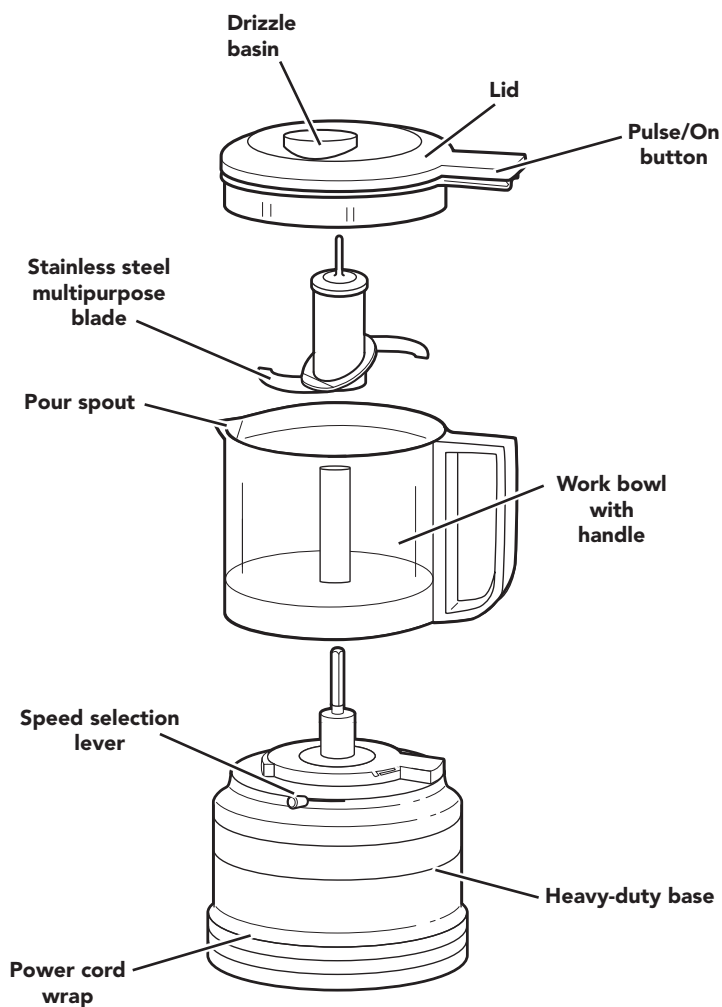
# TABLE OF CONTENTS

<b>PARTS AND FEATURES .....</b>	<b>3</b>
Parts and Accessories .....	3
<b>FOOD CHOPPER SAFETY .....</b>	<b>4</b>
Important Safeguards .....	4
Electrical Requirements .....	6
Electrical Equipment Waste Disposal .....	6
<b>USING THE FOOD CHOPPER .....</b>	<b>7</b>
Speed Recommendations Chart .....	7
Preparing the Food Chopper for use .....	7
Disassembling the Food Chopper .....	8
Assembling and Running the Food Chopper .....	9
Using the Drizzle Basin and Pour Spout .....	10
<b>CARE AND CLEANING .....</b>	<b>11</b>
<b>TROUBLESHOOTING .....</b>	<b>11</b>
<b>PRODUCT WARRANTY .....</b>	<b>12</b>



# PARTS AND FEATURES

## PARTS AND ACCESSORIES





## FOOD CHOPPER 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. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock, do not put Food Chopper in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure they do not play with the appliance.
5. Unplug from the 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. Contact the manufacturer at their customer service telephone number for information on examination, repair or adjustment.
8. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
9. Do not use the appliance outdoors.
10. Do not let cord hang over edge of table or counter.
11. Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage to the Food Chopper. A scraper may be used but must be used only when the Food Chopper is not running.
12. Blades are sharp. Care should be taken when handling the sharp cutting blades, emptying the bowl, and during cleaning.



## FOOD CHOPPER SAFETY

13. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance.
15. Do not attempt to defeat the cover interlock mechanism.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Refer to the "Care and Cleaning" section for instructions on cleaning the surfaces in contact with food.
18. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices, or other working environments;
  - farmhouses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
19. Be careful if hot liquid is poured into the Food Chopper as it can be ejected out of the appliance due to a sudden steaming.

## SAVE THESE INSTRUCTIONS

### ELECTRICAL REQUIREMENTS

**Voltage:** 230 V


**Frequency:** 60 Hz

**NOTE:** If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

### ELECTRICAL EQUIPMENT WASTE DISPOSAL

#### Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol

 The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.


#### Scrapping the product

- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which

could otherwise be caused by inappropriate waste handling of this product.



- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



# USING THE FOOD CHOPPER

## SPEED RECOMMENDATIONS CHART

Use the Food Chopper to chop raw fruits, vegetables, or nuts and mince parsley, chives, or garlic for easy preparation in your favorite recipes. Purée cooked fruit or vegetables to make baby food or to use as bases for soups or sauces. You can also make bread crumbs or grind raw meat. Use the drizzle basin and pour spout to easily make mayonnaise or dressings.

**NOTE:** For best results, larger food items should be cut into approximately 2.5-cm cubes before processing. This step also allows processing of more food at a single time.

**IMPORTANT:** Do not process coffee beans or hard spices such as nutmeg, which may damage the Food Chopper.

SUGGESTED FOOD	PREPARE FOR PROCESSING	AMOUNT	SPEED
RAW FRUITS and VEGETABLES	Cut into 2.5-cm pieces.	Up to 350 g (3 cups)	1 or 2
COOKED FRUITS and VEGETABLES	Cut into 2.5-cm pieces.	Up to 500 g (2.5 cups)	2
LIQUIDS/EMULSIONS (SUCH AS MAYONNAISE OR SALAD DRESSINGS)	Place dry ingredients or thicker wet ingredients in work bowl; then use the driz- zle basin to add oils or liquids to the mixture during use.	Up to 350 mL (1.5 cups)	2
MEAT	Meat should be raw and cut into 2.5-cm pieces for best processing results.	Up to 227 g (½ pound) at one time.	1 or 2
HERBS and SPICES	Add herbs and spices as they are; no preparation needed.	Up to 150 g (3 cups)	1
BREAD, COOKIES, OR CRACKERS	Break bread, crackers, or cookies into pieces that fit into the bowl before processing.	Up to 300 g (3 cups)	1
NUTS	Add nuts as they are; no preparation needed.	Up to 350 g (3 cups)	2

**TIP:** For better consistency, or to achieve coarsely chopped results, use the Pulse operation.

## PREPARING THE FOOD CHOPPER FOR USE

### ⚠ WARNING

#### Cut Hazard

Handle blades carefully.

Failure to do so can result in cuts.

#### Before first use

Before using the Food Chopper for the first time, wash the work bowl, lid, and blade in hot, soapy water. Work bowl, lid, and blade may also be washed in the top rack of a dishwasher.

For convenient storage, always reassemble the Food Chopper after cleaning.

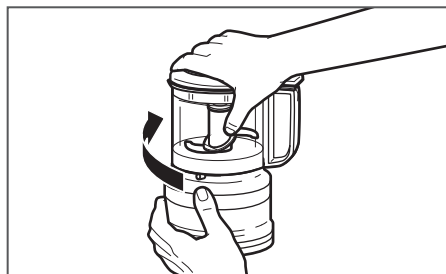




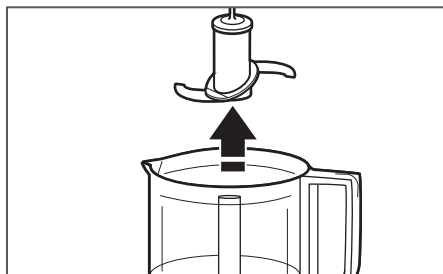
# USING THE FOOD CHOPPER

## DISASSEMBLING THE FOOD CHOPPER

Follow these instructions to disassemble the Food Chopper for cleaning and when removing ingredients from the work bowl.



- 1** Be sure the Food Chopper is unplugged. Hold the lid as shown and rotate it clockwise to unlock. Then lift the lid off of the work bowl.



- 2** Pull the blade straight up to remove it from the work bowl.

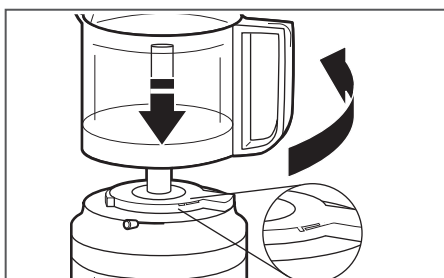


- 3** Hold the base steady with one hand, and use the other hand to rotate the work bowl clockwise to unlock and lift it off of the base.



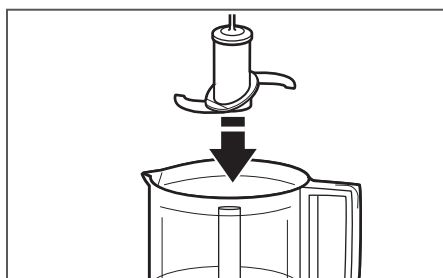
# USING THE FOOD CHOPPER

## ASSEMBLING AND RUNNING THE FOOD CHOPPER



1

Be sure the Food Chopper is unplugged. Start with the work bowl handle facing front on the base. Rotate the handle 90° counterclockwise to lock into place. When assembled properly, the handle will face the right side.



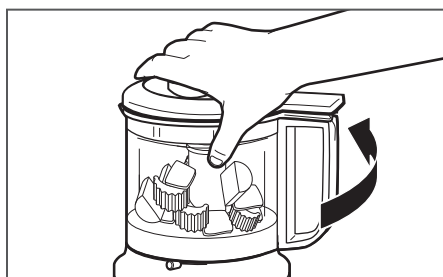
2

Fit the blade over the shaft in the center of the work bowl, rotate and press down until it rests at the bottom of the work bowl.



3

Place ingredients to be processed inside the work bowl. For uniform consistency of processed foods, cut fruits, vegetables, and meats into 2.5-cm pieces.



4

Place the lid on the work bowl with the lid handle facing front. Rotate the lid handle to the right. The lid will click when locked into place. Rotate the lid counterclockwise to lock into place.

**IMPORTANT:** Do not process coffee beans or hard spices such as nutmeg, which may damage the Food Chopper.

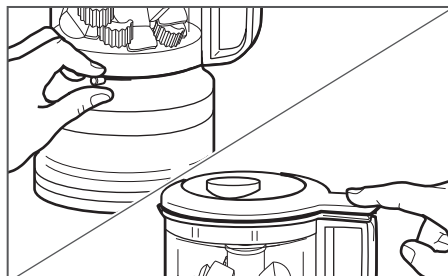
**NOTE:** The work bowl and lid must be locked into place for the Food Chopper to operate.



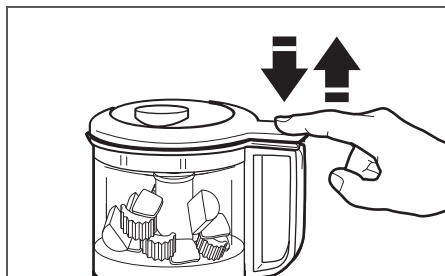




## USING THE FOOD CHOPPER



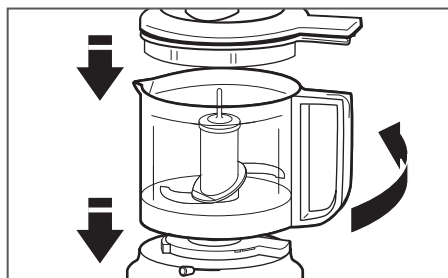
**5** Slide the speed lever to your desired setting. Press down on the PULSE/ON button to start the Food Chopper. Do not chop any food for more than 30 seconds continuously; pause between uses.



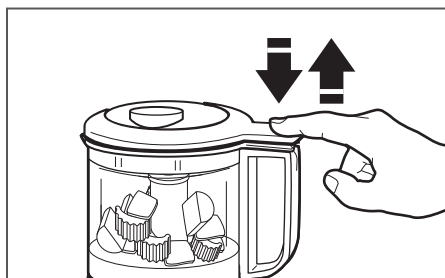
**6** For a coarse chop, use a pulsing motion to rapidly press and release the PULSE/ON button until your desired results are achieved.

## USING THE DRIZZLE BASIN AND POUR SPOUT

Use the drizzle basin to conveniently add liquid ingredients while processing, to make dressings, mayonnaises, emulsions, sauces, and more. Use the pour spout for easier serving.



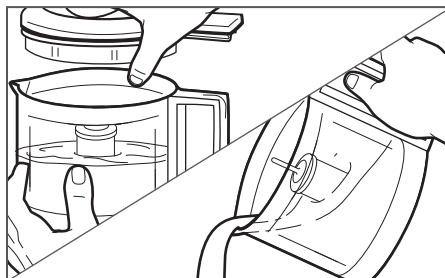
**1** Place the lid on the work bowl with the lid handle facing front. Rotate the lid handle to the right. Rotate the lid counterclockwise to lock into place.



**2** Press rapidly up and down on the PULSE/ON button to get your ingredients moving in the work bowl.



**3** Slowly pour liquids, such as oil, into the drizzle basin. The liquid will be efficiently and thoroughly mixed into the ingredients as they spin inside the work bowl.



**4** Once processing is complete, remove the lid to use the pour spout.





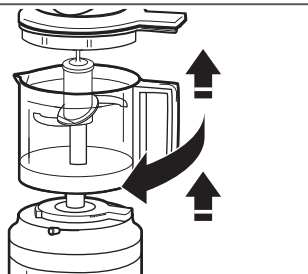
## CARE AND CLEANING

### **⚠ WARNING**

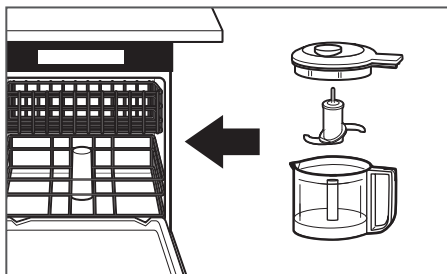
#### **Cut Hazard**

**Handle blades carefully.**

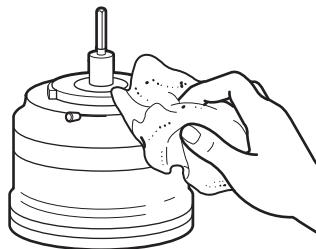
**Failure to do so can result in cuts.**



- 1** Unplug the Food Chopper. Remove the work bowl, lid, and blade.



- 2** The work bowl, lid, and blade can be washed in the top dishwasher rack or, wash all parts in hot, soapy water. Rinse and dry.



- 3** Wipe the base clean with a damp cloth. Do not use abrasive cleaners. Do not immerse the base in water.

**HELPFUL TIP:** Wrap the cord counterclockwise around the base for easy storage.

**NOTE:** For convenient storage, always reassemble the Food Chopper after cleaning.

## TROUBLESHOOTING

**If your Food Chopper should malfunction or fail to operate, check the following:**

- 1.** Is the Food Chopper plugged in?
- 2.** Make sure that the bowl and lid are properly aligned and locked in place.
- 3.** Press the PULSE/ON button with a rapid up and down motion. Do not hold down continuously.
- 4.** Unplug the Food Chopper, then plug it back into the outlet.

- 5.** Is the fuse in the circuit to the Food Chopper in working order? If you have a circuit breaker box, be sure the circuit is closed.

If the problem is not due to one of the above items, see the "Product Warranty" section.

Do not return the Food Chopper to the retailer. Retailers do not provide service.





## PRODUCT WARRANTY

Length of Warranty:	Focus Global Inc. Pay For:	Focus Global Inc. will repair and service for free under the following conditions:
<b>Philippines:</b> 2 year full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service will be provided by Focus Global Inc.	<ul style="list-style-type: none"><li>- The unit was purchased from a local authorised store / dealer.</li><li>- Proof of purchase must be presented to claim the warranty.</li><li>- Unit has been used for normal household food preparation only.</li><li>- Damage to the unit is not due to accident, alteration, misuse, abuse, installation or operation not in accordance with local electrical codes.</li><li>- Spare part damaged is non-consumable.</li><li>- Replacement of the unit shall only be made after 3 unsuccessful attempts to repair /remedy the same issue.</li></ul>

Units that did not conform to the above conditions may still be serviced at any Authorized Focus Global Inc. and Coleman Service Centers nationwide at a minimal fee. Shipping fee or transport of unit will be charged to customer.

**Focus Global Inc. DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

### In Philippines:

For any questions, or to find the nearest Authorised Service Centre, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorised Focus Global Inc. Service Centre.

For Warranty / Repair, p/s to contact -

Company: Focus Global Inc.

Address: Pioneer corner Reliance St., Mandaluyong City

Customer Service: +632 86553590 local 118 | +632 87059999

Email: kitchenaid@focusglobalinc.com

Facebook: /KitchenAidPHL

Business Hours: Monday to Friday, 7:30AM to 4:30PM

**For more information, visit our website at:  
[www.focusglobalinc.com](http://www.focusglobalinc.com)**

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# KitchenAid

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