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Shopping CartYour shopping cart is empty 9 CUP FOOD PROCESSOR INSTRUCTIONS AND RECIPES MODEL KFP740 1-800-541-6390 Details Inside © FOR THE WAY IT'S MADE.™ ... 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. INTRODUCTION Hassle-Free Replacement Warranty... Inside Front Cover Product Registration Card... Inside Front Cover Food Processor Safety... 3 Important Safeguards... 4 Electrical Requirements... 5 FEATURES AND OPERATION Food Processor Features... 6 Preparing the Food Processor for Use Before First Use... 8 Work Bowl Assembly... 9 Multipurpose Blade &... Page 4 Table of Contents FOOD PROCESSING TIPS Using the Multipurpose Blade... 14 Using a Slicing or Shredding Disc... 15 Using the Dough Blade... 16 Helpful Hints... 17 RECIPES Appetizers... 19 Salads and Dressings... 21 Soups and Sandwiches... 23 Vegetables and Side Dishes... 26 Main Dishes... 29 Breads... 33 Desserts... 37... 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. 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. 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. Food Processor Features Medium (4 mm) Shredding Disc Disc Stem Fine (2 mm) Slicing Disc Work Bowl Cover with Tall Feed Tube Stainless Steel Multipurpose Blade Work Bowl Heavy Duty Base Dough Blade Food Pusher 4-Cup Mini Bowl and Mini Blade Spatula/ Cleaning Tool... Page 9 Food Processor Features Work Bowl Cover with Tall 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. 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"... Preparing the Food Processor for Use WARNING Cut Hazard Handle blades carefully. Failure to do so can result in cuts. Multipurpose Blade and Dough Blade Assembly Place the blade on the power shaft. Rotate the blade so it falls into place on the shaft. 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 on the Food Processor base (see "Preparing the Food"... 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 a disc, remove it before removing the bowl. Place two fingers under each side of the disc and lift it straight up. 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. 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 41-42. 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/or remove seeds. Cut food in 1 to 1 1/2-inch pieces. Process food to desired size, using short pulses, 1 to 2 seconds each time. Scrape sides of bowl, if necessary. 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 multi-purpose blade to grate hard cheeses. Cut cheese in 1-inch pieces. Place in work bowl. 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. 1. Never process any 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. Page 20 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 a spatula. Caramelized Onion Puff Pastry Squares 6 ounces Gouda or smoked Gouda cheese, wax removed 1 jumbo yellow onion, cut into quarters lengthwise 1 tablespoon vegetable oil 1 tablespoon brown sugar 1 tablespoon balsamic vinegar/teaspoon coarsely ground black pepper/... Page 22 Hot Artichoke Dip 4 ounces Asiago or Parmesan cheese, room temperature 2 green onions, cut into 1-inch pieces/red or green jalapeno pepper, seeded and cut into quarters 1 small clove garlic 1 can (14 oz.) artichoke hearts, well drained and cut into halves/... Dilled Sour Cream Cucumbers and Onions 2 medium cucumbers 1 teaspoon salt/small onion/cup sour cream/cup mayonnaise/cup loosely packed fresh dill 1 tablespoon white wine vinegar 2 teaspoons sugar Asian Coleslaw Remove and reserve seasoning packet from noodles. Cheddar Broccoli Soup 8 ounces sharp Cheddar cheese, chilled 1 small onion, cut into halves lengthwise 1 rib celery, cut into 1/2-inch pieces 2 tablespoons butter or margarine 1 large head (about 1 lb.) broccoli 3 cups chicken broth 2 cups milk, divided/... Page 26 Muffaletta Sandwiches 1 medium plum tomato 2 large fresh basil leaves 2 tablespoons fresh parsley leaves 2 large cloves garlic/small red onion, peeled and cut into 1-inch pieces/cup pimiento-stuffed green olives/cup pitted ripe olives/... Page 27 French Onion Soup 8 ounces Gruyere or Swiss cheese, room temperature 2 jumbo yellow onions, cut into halves lengthwise 3 tablespoons butter or margarine 1 tablespoon all-purpose flour/teaspoon black pepper 3 cups beef broth/cups chicken broth/... Layered Eggplant and Roasted Red Pepper Casserole 1 medium (about 1 lb.) eggplant 3 tablespoons olive oil 4 ounces mozzarella cheese, chilled 2 ounces Parmesan cheese, cut into 1/2-inch pieces and room temperature 1 cup ricotta cheese 1 egg/... Page 29 Spring Mix Basmati Rice 1 clove garlic 1 medium shallot, cut into quarters 1 tablespoon olive oil/pound (about 1 cup) fresh green beans, trimmed 1 small carrot, peeled and cut into halves crosswise/cups chicken broth 1 cup water 1 teaspoon salt/... Page 30 Loaded Baked Potato Casserole 3 strips bacon 4 ounces extra sharp Cheddar cheese, chilled 4 ounces smoked sharp Cheddar cheese, chilled 1 ounce Parmesan cheese, room temperature/quarts water 2 teaspoons salt, divided 2 pounds russet potatoes/cup loosely packed fresh parsley leaves 6 green onions, cut into 1-inch pieces... 2 large cloves garlic 1 piece (2-in. long) peeled gingerroot, cut into quarters 2 tablespoons soy sauce 1 tablespoon sherry 1 teaspoon dark sesame oil/teaspoons crushed red pepper flakes/pound pork tenderloin, cut into 3-inch pieces and frozen for 40 to 55 minutes 1 red or yellow bell... Page 32 Crust 1 cup water 2 tablespoons olive oil 1 package active dry yeast 3 cups all-purpose flour 1 ounce freshly grated Parmesan cheese (see TIPS) 1 teaspoon sugar/teaspoon salt/teaspoon dried basil Olive oil Cornmeal Sauce/-2 cups prepared pizza, Alfredo, barbecue, or other favorite... Chicken Satay with Peanut Sauce Chicken 2 cloves garlic 1 teaspoon coarsely chopped gingerroot/cup soy sauce 2 tablespoons peanut or vegetable oil 2 teaspoons brown sugar/pounds chicken breast tenders Sauce/cup coconut milk/cup peanut butter 2 tablespoons soy sauce/... Page 34 Herbed Salmon Cakes with Cilantro-Caper Mayonnaise Mayonnaise 3 tablespoons lightly packed fresh cilantro leaves/cup mayonnaise or salad dressing 1 tablespoon drained capers Cakes 2 cups French or Italian bread cubes 1 tablespoon fresh tarragon leaves 1 strip lemon peel, yellow portion only 2 green onions, cut into 1-inch pieces... Page 35 Honey Wheat Bread/cup milk/cup water 3 tablespoons butter or margarine, cut into pieces 3 tablespoons honey 1 package active dry yeast/cups all-purpose flour/cups whole wheat flour/cup walnut halves or pieces/... Page 36 Country White Bread/cup water/cup milk 2 tablespoons butter or margarine 1 package active dry yeast 3 cups all-purpose flour 1 tablespoon sugar 1 teaspoon salt 1 teaspoon melted butter or margarine, if desired Combine water, milk, and 2 tablespoons butter in small saucepan. Country White Bread Variations Cinnamon Bread After first rising, roll out dough into a 15 x 9-inch rectangle. Spread with 1 tablespoon soft butter or margarine. Sprinkle with 3 tablespoons sugar and 1 teaspoon cinnamon. Starting at short end, roll firmly to form loaf. Page 38 Banana Macadamia Nut Bread 3 medium ripe bananas 2 eggs/cup butter or margarine, cut into pieces and softened 3 tablespoons buttermilk 1 teaspoon vanilla 1 cup sugar/teaspoons baking powder/teaspoon baking soda/teaspoon salt/... Velvety Sour Cream Cheesecake Crust 16 squares (2/in. each) graham crackers, broken/cup butter or margarine, cut into pieces and softened Filling 4 large firm pears,... Page 41 One Crust 1 cup all-purpose flour/teaspoon salt/cup cold shortening 1 tablespoon cold butter or margarine, cut up 2-4 tablespoons ice water Two Crusts 2 cups all-purpose flour/teaspoon salt/cup cold shortening 3 tablespoons cold butter or margarine, cut up 5-7 tablespoons ice... Page 42 Carrot Cake With Cream Cheese Frosting Cake 1 pound (6-7 medium) carrots 2 cups sugar/cup vegetable oil 3 eggs 2 teaspoons vanilla/cups all-purpose flour 2 teaspoons baking soda 2 teaspoons cinnamon/teaspoon salt/teaspoon nutmeg/... Warranty: One Year Full Warranty from date of purchase. 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. Failure to do so can result in death or electrical shock. 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 Warranty for Puerto Rico insured, to the nearest Authorized Service Center. 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. Accessories for Model KFP740: Blades and Discs 9-cup Multipurpose Blade 9-cup Dough Blade Mini Blade (for Mini Bowl) Page 48 © FOR THE WAY IT'S MADE.™ © Registered Trademark/™ Trademark of KitchenAid, U.S.A. © 2004. All rights reserved. (d2w504)



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