



Heavy-Duty Food Processors

120V • 735W • 1.5 HP • 1750 RPM

928BFP15CL	3 Qt. Clear Batch Bowl
928BFP15SS	3 Qt. Stainless Steel Batch Bowl
928BFP515SS	5 Qt. Stainless Steel Batch Bowl
928CFPD156D	Continuous Feed Attachment with 6 Discs
928CFBBD156DC	3 Qt. Clear Batch Bowl, Continuous Feed Attachment, and 6 Discs
928CFBBD156D	3 Qt. Stainless Steel Batch Bowl, Continuous Feed Attachment, and 6 Discs
928CFBB536D	5 Qt. Stainless Steel Batch Bowl, Continuous Feed Attachment, and 6 Discs

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CRITICAL INFORMATION

- **Secure Attachments:** Always ensure the lid and all attachments are securely locked in place before operating the food processor to prevent accidents during operation.
- **Avoid Contact:** Never reach into hoppers or inner lid openings while the unit is plugged in or running to prevent injury from moving parts.
- **Handle Blades Safely:** Use cut-resistant gloves when handling sharp blades and discs to avoid personal injury.



CONFORMS TO UL STD. 763
CERTIFIED TO CSA STD. C22.2 NO. 195
CONFORMS TO NSF/ANSI STD. 8

HAZARD STATEMENTS

KEY SAFETY WARNINGS

Symbols



Warning - To prevent personal injury.

ELECTRICAL HAZARDS

WARNING – Prevent Electric Shock from Cleaning

- Operating connected equipment during cleaning creates electric shock and injury risks. Always unplug the unit before performing any cleaning or maintenance. Do not clean or perform maintenance while the unit remains connected to power. Electric shock or severe injury may occur from operating this unit while connected to power.

WARNING – Ensure Proper Grounding

- Improper grounding creates electric shock risks and equipment malfunction. Plug the unit into a properly grounded outlet with the correct voltage. Avoid using outlets that are not properly grounded or have incorrect voltage.

WARNING – Replace Damaged Cords Safely

- Damaged or improperly replaced cords create electric shock and fire hazards. Replace damaged cords only with manufacturer-approved cords and through a certified technician. Avoid using damaged cords or attempting DIY cord replacement. Electric shock or fire may occur from damaged or improperly replaced cords.

WARNING – Keep Water Away from Electricity

- Water contact with electrical components creates shock and equipment failure risks. Do not immerse cords or electrical components and ensure they remain dry and out of the way. Avoid exposing any electrical parts to moisture or water. Electric shock, short circuits, or equipment failure may occur from water contact.

WARNING – Prevent Circuit Overload

- Shared power sources can cause circuit overload, equipment failure, and fire. Use a dedicated electrical circuit to operate the equipment. Avoid sharing power sources with other high-demand appliances.

WARNING – Use GFCI Protection

- Operating the unit without GFCI protection increases shock risk in moisture-prone environments. Use an outlet with GFCI protection, especially in environments prone to moisture. Avoid using standard outlets in areas where moisture may be present. Increased risk of shock may occur without GFCI protection.

GENERAL SAFETY

WARNING – Follow Instructions to Prevent Injury

- Improper operation from lack of understanding can cause severe injury. Thoroughly read and understand the manual before setting up, using, or cleaning the processor. Avoid operating the equipment without first reviewing all safety and operational information. Improper operation and severe injury may occur from failure to follow instructions.

HAZARD STATEMENTS

WARNING – Ensure User Training

- Untrained users may misuse equipment and cause accidents. Ensure all users are instructed and trained in safe, correct procedures. Do not allow untrained personnel to operate the food processor. Misuse and accidents may occur from lack of proper training.

WARNING – Do Not Modify Equipment

- Equipment modifications can compromise safety systems and cause physical harm to users. Never alter the processor or any of its components. Avoid making any changes to the original design or safety features.

WARNING – Supervise Operation

- Unattended operation can result in overheating and equipment damage. Never leave the food processor running without supervision. Avoid walking away from the unit while it is operating. Overheating, equipment damage, or physical injury may occur from unattended use.

WARNING – Avoid Loose Clothing

- Loose clothing can become entangled in moving parts and cause injury. Do not wear loose-fitting apparel during operation. Avoid jewelry, ties, or loose sleeves that could contact moving parts.

WARNING – Use Indoors Only

- Outdoor or uncontrolled environments can cause equipment malfunction. Only operate the unit indoors in climate-controlled settings. Avoid using the unit outdoors or in areas with uncontrolled temperature and humidity.

OPERATIONAL HAZARDS

WARNING – Maintain Proper Ventilation

- Insufficient airflow can cause overheating and equipment failure. Maintain at least 6" of clearance on all sides during use. Avoid operating in confined spaces or blocking ventilation areas.

WARNING – Handle Blades with Care

- Sharp blades can cause lacerations and severe injuries if handled improperly. Handle all blades with extreme care and wear cut-resistant gloves. Avoid handling blades without proper protection or care.

WARNING – Protect Children

- Children may not understand equipment hazards and could be seriously injured. Keep children away from the unit at all times. Avoid allowing children near the processor during operation or storage.

WARNING – Do Not Tamper with Safety Systems

- Disabling safety systems increases the risk of accidental startup and injury. Do not disable or modify the magnet-triggered microswitches. Do not bypass or alter any safety interlocks.

WARNING – Secure All Attachments

- Loose components can detach during operation and cause damage or injury. Always ensure the lid and attachments are securely installed before operating. Do not operate the unit with loose or improperly installed components.

HAZARD STATEMENTS

WARNING – Avoid Reaching into Openings

- Reaching into equipment openings can cause cuts or crushing injuries. Keep hands and tools away from hoppers and inner lid openings, even when the machine is off. Do not insert hands or objects into any openings during operation or while stopped.

WARNING – Prevent Overheating

- Extended operation beyond recommended limits can cause overheating or equipment failure. Use the unit in 30-minute intervals with 20-minute rest periods. Avoid continuous operation beyond the manufacturer's recommended duration.

MAINTENANCE AND CLEANING HAZARDS

WARNING – Handle Cleaning Chemicals Safely

- Improper chemical use can cause harmful exposure and equipment damage. When using cleaning agents, always follow the chemical manufacturer's instructions. Avoid using chemicals without understanding proper handling procedures.

WARNING – Prevent Contamination

- Inadequate sanitization can lead to foodborne illness. Always sanitize the unit after cleaning. Avoid using the processor for food preparation without proper sanitization. Foodborne illness or cross-contamination may occur from improper sanitization.

WARNING – Inspect Blades Regularly

- Damaged blades can cause poor performance and severe injury. Routinely inspect blades and discs for wear or damage. Avoid using compromised or damaged cutting components.

WARNING – Follow Maintenance Procedures

- Skipping maintenance procedures can result in unexpected breakdowns and injury. Always unplug and follow maintenance procedures carefully. Avoid neglecting recommended maintenance or taking shortcuts.

INSTALLATION AND SETUP HAZARDS

WARNING – Protect During Setup

- Handling sharp components during setup can cause cuts and severe injury. When removing the unit from packaging or assembling components, wear cut-resistant gloves. Avoid handling blades or discs bare-handed during setup.

WARNING – Prevent Tipping

- Incorrect placement can lead to tipping, operational instability, or injury. Place the unit on a stable, level surface, away from heat sources. Avoid placement on uneven surfaces or near heat-producing equipment.

WARNING – Ensure Proper Environment

- Operating the unit outside recommended conditions can reduce performance and damage equipment. Only operate in an indoor, climate-controlled space. Avoid usage in temperatures outside the recommended range.

HAZARD STATEMENTS

EMERGENCY AND LABELING HAZARDS

WARNING – Know Emergency Procedures

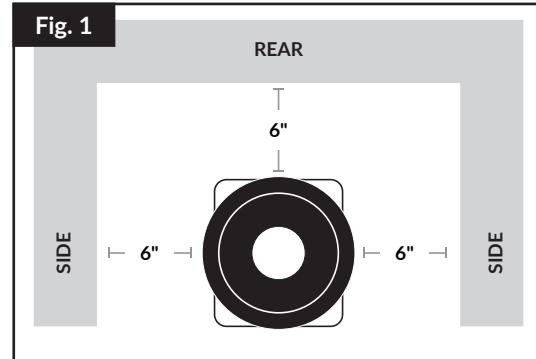
- Delayed emergency response can cause equipment damage and personal injury. Familiarize yourself with emergency shutoff procedures before use. Do not operate the equipment without understanding emergency response procedures.

WARNING – Maintain Safety Labels

- Missing or obscured safety labels can lead to misuse and accidents. Always keep safety labels visible and intact. Avoid operating equipment with damaged, missing, or obscured safety information.

INITIAL SETUP

- Inspect the Packaging:** Examine the unit's packaging for any signs of damage that may have occurred during shipping.
- Unboxing:** Open the packaging with care.
 - Use scissors or a box cutter to cut open the box.
 - Ensure you do not damage the unit or its components.
 - If any damage is noticed, contact customer service immediately.
- Component Verification**
 - Check Included Items:** Verify the package contains food processor unit, lid, bowl, blades, discs, and accessories as listed in the Assembly section of the manual, as well as a power cord (pre-installed or included).
- Placement**
 - Maintain Ventilation:** Maintain minimum 6" clearance on all sides to allow sufficient airflow for ventilation (Fig. 1).
 - Use Proper Environment:** Unit must be placed indoors in a climate-controlled room to ensure proper function and safety.
 - Ensure Stability:** Position on a level, stable surface that can support the weight of the unit and its accessories.
 - Avoid Heat Sources:** Avoid placing the unit near heat-generating appliances (e.g., ovens, stovetops) to prevent overheating.
 - Electrical Connection:** This unit must be operated on a GFCI outlet that is a dedicated circuit.



ASSEMBLY

BATCH BOWL ASSEMBLY

- Always use caution when handling blades and discs. It is recommended to use cut-resistant gloves while handling the blade or cutting discs.

- Ensure Safety:** Ensure the machine is unplugged to prevent electrical hazards.
- Install Bowl:** Place the bowl on the base, lining up the arrows to the dot as shown. Twist the bowl counterclockwise until it locks in place and the two arrows line up to secure the bowl properly (Fig. 2).
- Install S Blade:** Line up the flat part of the motor shaft (Fig. 3) with the middle of the S-blade. Once these are aligned, place the S-blade on the motor shaft, making sure to keep the alignment noted above to ensure proper blade installation (Fig. 4).
- NOTE:** If the S-blade is not installed properly, remove it and check the alignment as noted above. If it still is not installed properly, twist the blade until it slides down into place to achieve a proper fit.
- Position Lid:** Place the lid on top of the bowl by first hooking the lid bar on the opposite side of the lid latch. This side is the hinge where the lid opens (Fig. 5).
- Secure Lid:** Press the lid down and use the lid latch to shut the lid (Fig 6). This lid includes a safety magnet which will stop the blade once opened and the magnet is disengaged.
- Check for Damage:** Do not operate this machine if any damage is noted to the bowl or bowl lid.
- Follow Disassembly Order:** Always remove the lid before removing the bowl from the base to follow the proper disassembly sequence.

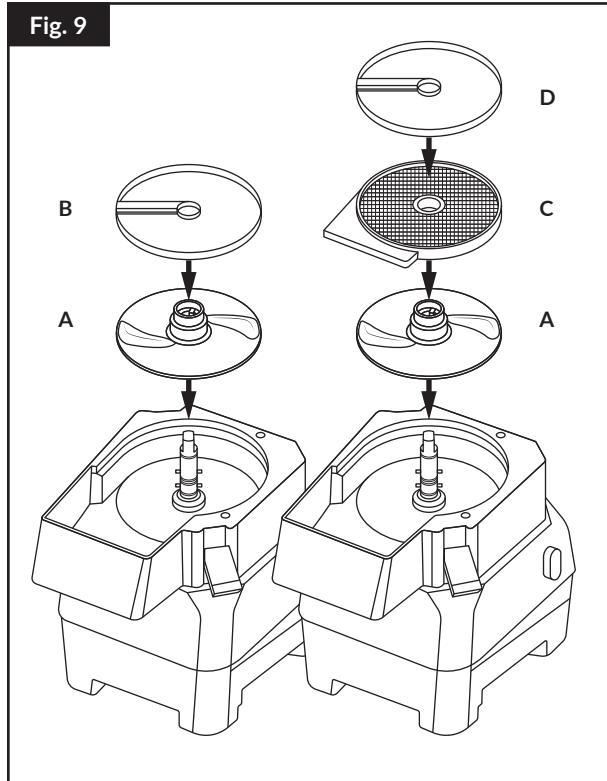


ASSEMBLY

CONTINUOUS FEED ATTACHMENT ASSEMBLY

- 1. Install the Lower Housing:** Align the downward facing arrow on the lower continuous feed attachment housing with the unlock symbol on the food processor base (Fig. 7). Twist the lower continuous feed attachment housing counterclockwise until it locks into place over the lock symbol on the base to secure the lower housing (Fig. 8).
- 2. Install the Discharge Disc:** Place the discharge propeller on the motor shaft to install the discharge component (Fig. 9A).
- 3. Disc Installation:** Select the desired disc(s) for your application and install as follows to prepare for processing:
 - Slicing / Grating / Julienne Discs:**
 - Place the disc (Fig. 9B) on the motor shaft with the correct side facing up.
 - Twist the disc until it drops into place on the motor shaft pegs to secure the disc properly.
 - Dicing and French Fry Discs:**
 - Place the desired dicing or french fry disc grid (Fig. 9C) on the motor shaft with the correct side facing up. The outer edges of the grid will align with indentations in the lower continuous feed attachment housing to fit into place.
 - Choose a desired slicing disc (Fig. 9D) and place it on the motor shaft with the correct side facing up.
 - Twist the disc until it drops into place on the motor shaft pegs to complete the dicing setup.

NOTE: For even cuts, the corresponding size slicer to grid is recommended (i.e., a 3/8" dicing grid should be used with the 3/8" slicing disc) to achieve consistent results.



ASSEMBLY

4. **Install the Upper Housing:** Place the upper housing of the continuous feed attachment in alignment with the lower housing. Secure it to the lower housing by closing the fastening clips (Fig. 10) on the front and back sides of the lower housing to complete the housing assembly (Fig. 11).
5. **Install the Small Pusher:** Place the included small plastic pusher in the kidney hopper to enable safe food feeding.
6. **Removal:** To remove the slicing disc, use the provided blade removal tool to twist the disc counterclockwise, then use the prongs to lift the disc out of the unit.



CLEANING

Safety Precautions

- **Wear Protection:** Wear cut-resistant gloves to protect hands during cleaning.
- **Cover Blades:** Before removing any attachments from the processor, it is required for the blades to be covered with a hand towel to properly protect yourself from any cuts.
- **Disconnect Power:** Turn off and unplug the unit before cleaning to prevent electrical hazards.
- **Allow Cooling:** Allow unit to cool before cleaning if recently used to prevent burns.

Preparation

- **Ensure Safety:** Turn off and unplug the unit to ensure safety.
- **Clear Contents:** Remove all ingredients using the grid tool to clear the unit.
- **Disassemble:** Disassemble accessories carefully to access all components. Use the blade removal tool to twist discs counterclockwise then use the prongs to lift them up and out of the unit.

Exterior Cleaning

- **Clean Base:** Wipe the base with a damp cloth to clean external surfaces.
- **Avoid Harsh Chemicals:** Avoid abrasive cleaners and harsh chemicals to protect surfaces.

Interior Component Cleaning

- **Clean Accessories:** Wash accessories with warm, soapy water, rinse thoroughly to remove soap residue, dry accessories completely, and allow blades and discs to air dry.
- **Monthly Maintenance:**
 1. Clean base and attachments with detergent and a lint-free rag.
 2. Clear cooling vents of debris.
 3. Inspect blades for wear or damage.
 4. Check bowl for cracks or fractures.
- **Quarterly Deep Clean:**
 1. Mix equal parts water and vinegar in the processor bowl.
 2. Blend on high speed for 1 to 2 minutes.
 3. Let sit for 10 to 15 minutes.
 4. Rinse thoroughly and towel dry all parts.

Dicing Grid Cleaning Tool

- **Wear Protection:** Wear cut-resistant gloves to protect hands during cleaning.
- **Cover Blades:** Before cleaning, cover any blades with a hand towel.
- **Cleaning:** Using the handle, carefully push all caught product through the hole. Repeat process for all large chunks. Follow standard cleaning once all chunks are removed.

NOTE: The dicing grid is NOT dishwasher safe. Handwash only.

OPERATION

Control Panel:

- **ON:** Starts the motor at the selected speed.
- **OFF:** Stops the motor.
- **Pulse:** Provides intermittent bursts of power to the motor in batch bowl mode at the set speed.

Main Operation Instructions

- **Standard Operation:**
 1. Assemble processor bowl, blades, or discs and secure lid.
 2. With the unit OFF, insert ingredients via feed chute.
 3. Plug in the unit and wait for the green indicator to illuminate before use.
 4. Switch the unit to ON or use the Pulse function for more precise control (see below).
 5. Monitor operation (never leave unit unattended) and limit continuous use to 30 minutes with 20-minute rest between uses.
- **Alternative Mode (Pulse Mode):** Ensure ingredients and attachments are secure before use. Press and hold the Pulse button for short bursts and release immediately after task is achieved. Pulse Mode is best for coarse chopping or mixing. Avoid prolonged pulse bursts.

Shutdown Procedures

- **Normal Shutdown:**
 1. Turn the ON / OFF switch to OFF.
 2. Unplug the unit from the outlet.
 3. Disassemble parts for cleaning and clean blades and components per cleaning procedures.
- **Emergency Shutdown:**
 1. Switch the unit OFF immediately or unplug the unit.
 2. Avoid contact with moving parts.
 3. Inspect for cause of emergency once stopped and consult technician if necessary.

Best Practices

- Always use cut-resistant gloves when handling blades.
- Clean and dry unit immediately after each use.
- Pre-cut large items for more uniform processing.
- Do not overfill the work bowl.
- Use only in a dry, climate-controlled, indoor environments.
- Store blades / discs in a secure area.
- Inspect blades and discs monthly for wear or damage.
- Allow 20-minute cooling rest between 30-minute usage cycles.

MAINTENANCE

CUSTOMER MAINTENANCE

Daily Tasks:

- **Disconnect Power:** Turn off and unplug the unit before cleaning to prevent electric shock or motor damage.
 - **Tools / Materials:** None.
 - **Warning Signs:** Residual food left in bowl, sticky or dirty components.
 - **Consequences:** Risk of electric shock or motor damage.
- **Clean After Use:** Remove ingredients and clean with dicing grid tool after each use to prevent contamination or performance issues.
 - **Tools / Materials:** Dicing grid cleaning tool.
 - **Warning Signs:** Food residue buildup.
 - **Consequences:** Contamination or performance issues.
- **Wash Accessories:** Wash accessories, bowls, blades, and discs with warm, soapy water to prevent bacterial buildup or tarnished surfaces.
 - **Tools / Materials:** Dish soap, soft sponge or brush.
 - **Warning Signs:** Visible residue or discoloration.
 - **Consequences:** Bacterial buildup or tarnished surfaces.
- **Clean Base Unit:** Wipe the base unit with a damp cloth to prevent damage to electrical components.
 - **Tools / Materials:** Soft, damp cloth.
 - **Warning Signs:** Spills or smudges.
 - **Consequences:** Damage to electrical components.
- **Dry Thoroughly:** Rinse and air dry accessories thoroughly to prevent rust, corrosion, or improper attachment.
 - **Tools / Materials:** Clean towel or drying rack.
 - **Warning Signs:** Wet or dripping components.
 - **Consequences:** Rust, corrosion, or improper attachment.

MAINTENANCE

Monthly Tasks:

- **Clean Base and Attachments:** Clean base and attachments using detergent and lint-free cloth to prevent overheating or improper fitting of parts.
 - **Tools / Materials:** Mild detergent, lint-free rag.
 - **Warning Signs:** Visible dust, grease, or food residue.
 - **Consequences:** Overheating or improper fitting of parts.
- **Clear Cooling Vents:** Clear cooling vents of accumulated debris to prevent motor overheating or premature failure.
 - **Tools / Materials:** Small brush or vacuum with brush attachment.
 - **Warning Signs:** Reduced airflow, unusual heat.
 - **Consequences:** Motor overheating or premature failure.
- **Inspect Blades:** Inspect blades and discs for wear or damage to prevent poor performance or injury risk.
 - **Tools / Materials:** Visual inspection, cut-resistant gloves.
 - **Warning Signs:** Chips, dents, or dull surfaces.
 - **Consequences:** Poor performance or injury risk.
- **Check Bowl:** Check processing bowl for cracks or fractures to prevent fluid escape or operational hazards.
 - **Tools / Materials:** Visual / manual inspection.
 - **Warning Signs:** Fracture lines, leaks.
 - **Consequences:** Fluid escape, operational hazards.

Professional Maintenance

- **Replace Worn Parts:** Replace worn or damaged parts as needed to prevent injury or product failure.
 - **Tools / Materials:** OEM parts, technician tools.
 - **Warning Signs:** Diminished performance, grinding sounds.
 - **Consequences:** Injury or product failure.
- **Maintain Service Records:** Log all maintenance procedures in a service record to prevent voided warranty or inefficient servicing.
 - **Tools / Materials:** Maintenance log (digital or paper format).
 - **Warning Signs:** Missed services, unknown repair history.
 - **Consequences:** Voided warranty or inefficient servicing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	Power cord disconnected.	Check power cord connection and ensure outlet has power.
	Outlet not supplying power.	Test outlet by plugging in another device to verify power source.
	Internal fuse blown or electrical fault.	Contact authorized service technician for inspection and repair to address electrical issues.
	Safety switch not engaged.	Ensure lid and attachments are properly secured to trigger safety switch.
Unit shuts off unexpectedly during use.	Overheating due to extended use.	Allow unit to cool for at least 20 minutes before restarting to prevent overheating damage.
	Blocked ventilation.	Clear 6" of space around all sides for proper airflow and clean vents regularly to ensure proper cooling.
	Electrical overload on shared outlet.	Use a dedicated electrical circuit to prevent electrical overload.
Blades or discs not spinning.	Improper installation.	Reinstall blades or discs per the Assembly section, ensuring all components are secure.
	Lid not properly locked.	Check and securely lock the lid to ensure safety interlock is activated.
Unusual noise or vibration.	Foreign material inside the unit.	Turn off and unplug, inspect, and remove any foreign objects to eliminate noise source.
	Loose blade or disc.	Tighten or reinstall blade or disc securely.
	Surface not level.	Place unit on a stable, level surface to eliminate vibration.
Leaks during operation.	Cracked or damaged bowl.	Inspect bowl and replace if necessary.
	Worn or improperly seated gasket.	Check gasket position and condition; replace if worn to ensure proper sealing.
Overheating.	Continuous use beyond 30 minutes.	Operate in 30-minute increments with a 20-minute rest period to prevent overheating.
	Blocked cooling vents.	Clean vents of any debris or obstructions during monthly maintenance to ensure proper cooling.
Poor processing performance.	Dull or worn blades or discs.	Inspect and replace blades or discs as needed to restore performance.
	Overfilled bowl.	Reduce load and process in smaller batches to improve processing results.
Burning smell.	Motor strain or electrical issue.	Turn off and unplug, allow to cool, and contact technician if problem persists.
	Damaged cord.	Inspect power cord for cuts or discoloration; replace via certified technician to ensure electrical safety.
Machine will not start after cleaning or maintenance.	Components not reassembled correctly.	Follow Assembly instructions step-by-step, ensuring all parts are secured and triggers are engaged to ensure proper assembly.
Safety switch not engaging.	Misaligned lid or bowl.	Realign and secure lid and bowl until switch clicks to engage safety system.
	Magnetic microswitch tampered or malfunctioning.	Do not modify safety systems; consult technician for repair or replacement to maintain safety protection.