



Intertek
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CONFORMS TO UL STD. 763
CONFORMS TO NSF/ANSI STD. 8

Commercial Food Processor

3/4 HP • 1750 RPM • 120V • 600W

928CABFP25FL
**2.5 Qt.
Batch Bowl**
with Flat Lid

928CABFP25CL
**2.5 Qt.
Batch Bowl**
with Chute Lid

928CACFP2D
**Continuous
Feed**
with 2 Discs

928CACFB25FL2D
Combination
2.5 Qt. Flat Lid Batch Bowl &
Continuous Feed Attachment

928CACFB25CL2D
Combination
2.5 Qt. Chute Lid Batch Bowl &
Continuous Feed Attachment

TABLE OF CONTENTS

Safety Statements	3
Initial Setup	4
Cleaning	4
Assembly.....	5
Operation.....	7
Maintenance	9
Troubleshooting.....	9
Parts & Accessories.....	10

CRITICAL INFORMATION

- **Secure Blade Fastening:** Always ensure blades are securely fastened before use to prevent uneven operation or damage to the food processor.
- **Avoid Overloading:** Do not overload the processor with excessive amounts of food or hard foods, as this can strain the motor and shorten the machine's lifespan.
- **Regular Cleaning and Maintenance:** Clean and maintain the processor, focusing on moving parts and blades, to prevent food residue buildup and motor overheating. Regular tasks include checking blade sharpness and lubricating components as needed.

SAFETY STATEMENTS

- **Read the Manual:** Before using your food processor for the first time, carefully read the user manual. It will contain specific instructions, safety tips, and cleaning guidelines.
- **Placement:** Place your food processor on a stable, level surface away from any heat sources. Ensure it is situated safely to prevent any accidental tips or falls.
- **Electrical Safety:** Ensure your food processor's plug is compatible with your electrical outlet's voltage. Avoid using an extension cord or a damaged power cord to prevent electrical hazards.
- **Child Safety:** Supervise children around the food processor, especially when it is in use. The moving parts and blades can pose a risk of injury.
- **Cleaning and Maintenance:** Unplug your food processor and ensure it is completely turned off before cleaning. Follow the manufacturer's instructions for cleaning to ensure safe operation. Always handle blades and cutting accessories with care to avoid injury.
- **Ventilation:** Ensure there is adequate space around the food processor to prevent overheating and to ensure efficient operation.
- **No Modifications:** Do not modify your food processor in any way. Unauthorized modifications could create safety hazards and void your warranty.
- **Emergencies:** In case of a malfunction, immediately turn off and unplug the food processor. Do not attempt to repair it yourself. Contact the manufacturer for support.
- **Regularly Inspect:** Check the power cord and all components for any signs of damage. If any wear or fraying is observed, or if the blades become dull, replace the parts immediately to maintain safety and performance.
- **Safe Disposal:** If the food processor is no longer usable, dispose of it responsibly following local guidelines for electronic waste.
- **Proper Use:** Familiarize yourself and other users with the correct operation of the food processor to prevent accidents. This includes the safe insertion of ingredients and the use of appropriate settings for different food types.
- **DO NOT Operate Unattended:** Never leave the food processor unattended while it is in use. This is important to prevent any accidents or potential mishandling.
- **Safe Handling of Blades:** Exercise caution when handling and cleaning the blades. They are extremely sharp and can cause injury if not handled properly.
- **DO NOT Overload:** Avoid overfilling the food processor's bowl. Overloading can cause the motor to overheat or result in uneven processing of ingredients.
- **Keep Lid Securely Fastened:** Always ensure the lid is securely locked in place before operating the food processor to prevent spillage and potential injury.
- **Submersion:** It is imperative to refrain from immersing the food processor in liquid. Such action may result in electrical short-circuiting and pose a risk of electric shock.

INITIAL SETUP

1. **Inspect the Packaging:** Take a close look at the exterior of the packaging to check for any signs of damage that might have occurred during shipping.
2. **Unboxing:** Open the packaging carefully. Use scissors or a box cutter to open the box without damaging the machine or any parts.
3. **Remove All Components:** Take the machine and any accessories out of the box. Refer to the parts diagram to ensure that you have all the necessary components.
4. **Place in Location:** Make sure the machine is on a stable surface close to an electrical outlet. It is recommended to place the unit in a climate-controlled environment to extend the life of the machine.

CLEANING

BEFORE YOU START

- **Initial and Post-Use Cleaning:** Always clean your food processor and its accessories before the first use and after every use to keep it in top condition.
- **Avoid Harsh Cleaners:** Avoid use of abrasive cleaners or steel wool, as they can damage the surfaces of your food processor.
- **Motor Base Caution:** Never soak the motor base in water or pour water directly on it. The motor vents are particularly sensitive to water.
- **Hand Wash for Durability:** Hand wash parts and accessories using a soft brush for the discs if needed. This care extends their lifespan and maintains their quality.
- **Handle Blades Carefully:** Always wear cut-resistant gloves when handling the sharp S-blade and discs to avoid injuries.

CLEANING INSTRUCTIONS

1. **Detaching Bowl or Attachment:** Gently twist the bowl or continuous feed attachment clockwise to lift it off the base for cleaning.
2. **Base Cleaning:** Wipe the base with a slightly damp cloth and then dry it thoroughly. Avoid getting the motor vents wet.
3. **Lid Seal Removal:** The bowl lid comes with a seal around its edge. Carefully pull the seal off by tugging at its lip for cleaning.
4. **Lid Seal Cleaning:** Wash the seal and the lid separately. After they are completely dry, reposition the seal by gently placing it back in the groove on the lid. Align the longer tab of the seal with the lid's latch area for a proper fit.
5. **Reassembling:** Ensure all parts are fully dried before putting your food processor back together. This prevents moisture from being trapped inside, which could lead to mold or damage.

ASSEMBLY

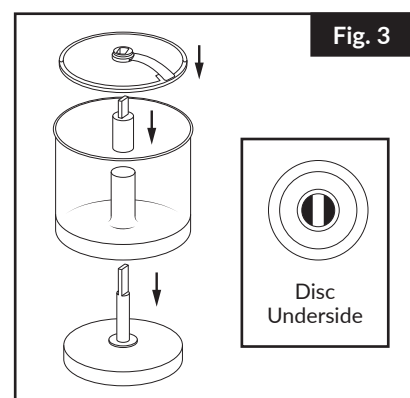
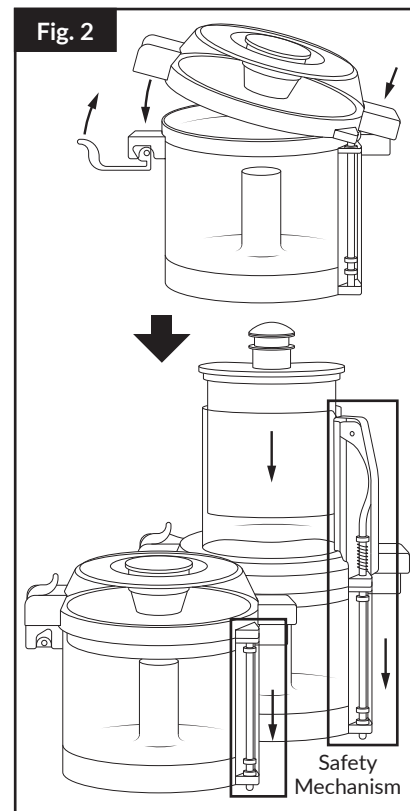
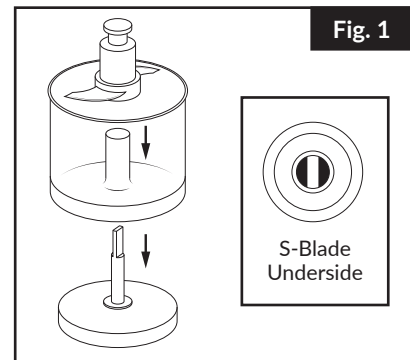
- **Handling Blades and Discs:** Use caution and wear cut-resistant gloves when handling blades and discs.

BATCH BOWL WITH FLAT LID

1. **Unplug the machine.**
2. **Bowl Placement:** Remove the bowl lid and place the bowl on the base, aligning the unlock arrow on the bowl with the unlock arrow on the base. Twist counterclockwise until arrows align to lock.
3. **S-Blade Installation:** Align the S-blade with the motor shaft, placing it over the shaft. Press and rotate until secured. Ensure the blade falls into place smoothly. If misaligned, realign after checking for obstructions. (Fig. 1)
4. **Lid Placement:** Position the lid, hooking it on the right and latching on the left side. Ensure it snaps into place. The lid features an interlocking safety mechanism. (Fig. 2)
5. **Check for Damage:** Do not use if the bowl or lid is damaged.
6. **Lid Removal:** Always take off the lid before detaching the bowl from the base.

BATCH BOWL WITH CHUTE LID

1. **Unplug the machine.**
2. **Bowl Placement:** Remove the bowl lid and place the bowl on the base, aligning the unlock arrow on the bowl with the unlock arrow on the base. Twist counterclockwise until arrows align to lock.
3. **Blade or Disc Installation:**
 - **For S-Blade:** Align the S-blade with the motor shaft, placing it over the shaft. Press and rotate until secured. Ensure the blade falls into place smoothly. If misaligned, realign after checking for obstructions. (Fig. 1)
 - **For Disc:** Ensure the shaft extender is attached to the motor shaft. Align the disc's opening with the shaft and gently press down. Ensure the "up" side faces you. (Fig. 3)
4. **Lid Placement:** Position the lid, hooking it on the left and latching on the right side. Ensure it snaps into place. The lid features an interlocking safety mechanism. (Fig. 2)
Note: For the feed chute lid, remove the pusher first, and reinsert it partially to activate the safety interlock. Use the feed chute lid only with discs.
5. **Check for Damage:** Do not operate if the bowl or lid is damaged.
6. **Lid Removal:** Always remove the lid before taking the bowl off the base.

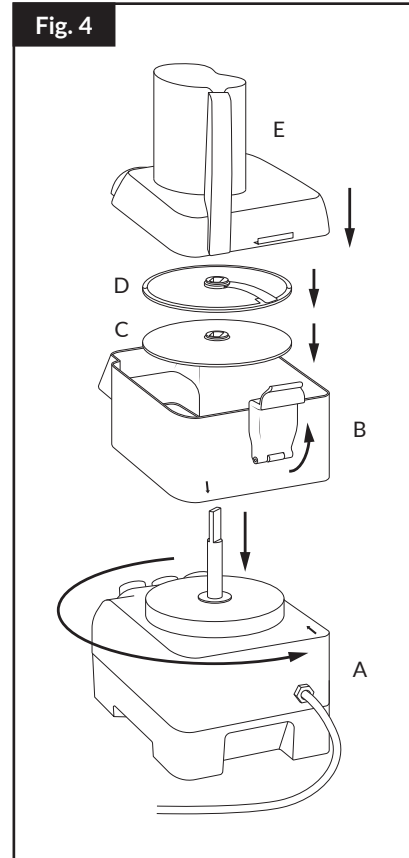


ASSEMBLY

CONTINUOUS FEED ATTACHMENT

1. **Unplug the Machine.**
2. **Lower Continuous Feed Housing Placement:**
 - Isolate the lower continuous feed housing by unlatching and removing the upper continuous feed housing.
 - Place the lower continuous feed housing (Fig. 4B) on to the base (Fig. 4A), aligning the unlock arrow on the housing with the unlock arrow on the base. Twist counterclockwise until arrows align to lock.
3. **Discharge Plate Placement:**
 - Place the discharge plate (Fig. 4C) on the stem of the motor base and slide down until it sits on top of the lower continuous feed housing.
4. **Disc Installation:**
 - Align the disc's opening (Fig. 4D) with the shaft and gently press down. Ensure the "up" side faces you.
5. **Upper Continuous Feed Housing Placement:**
 - Install the upper continuous feed housing (Fig. 4E) by positioning the lip of the housing on the right and latching on the on the left side.

Note: Remove the pusher first, then reinsert it when the housing has been installed. The pusher must be at least 1½" inserted into the chute to activate the safety mechanism that will engage the motor.



OPERATION

OVERHEATING PROTECTION FEATURE

- **Safety First:** The AvaMix Cadet Food Processor includes an overheating protection feature. If the machine stops due to overheating, remove the contents, and unplug it for at least 10 minutes. After it cools down, plug it in and run it empty before resuming your tasks. If problems persist, stop using the machine and contact authorized service for repair.

2.5 QT. BATCH BOWLS

FLAT LID

- **Prepare the Bowl:** Ensure the batch bowl is correctly assembled per the instructions provided.
- **Attaching the S-Blade:** Use the flat lid batch bowl with the S-blade only, designed for chopping, pureeing, kneading, grinding, and blending.
- **Chopping Ingredients:** Fill the bowl $\frac{1}{2}$ to $\frac{3}{4}$ full. Use the pulse button for chopping, ensuring ingredients are small and uniform. Avoid overloading the bowl. For consistent results, pulse rather than run continuously. For hard ingredients (meat, hard cheese, tough vegetables), cut into uniform 1" cubes before processing.
- **Pureeing or Mixing:** Fill the bowl with ingredients and press the ON button to mix or puree until you reach the desired consistency. If there is any overflow, stop the machine and adjust the contents. Do not fill with liquids past the "Max Liquid Fill" line.

CHUTE LID

- **Pusher:** Your food processor features a pusher to efficiently guide ingredients through the feed tube. Keep the pusher in place during use unless you are adding more ingredients.
Note: Always insert the outer pusher at least 1½" into the chute for operation.
- **For Fine Tasks:** For products with a small diameter, like celery stalks, use the smaller pusher inside the larger one. Twist it clockwise and pull it out to use. Always keep the larger pusher in the chute while using the small one.
- **For Large Tasks:** For larger products or larger quantities of food, use the larger pusher. Ensure the small pusher is fitted inside the large one for proper operation.

AFTER USE

- **Removing the Finished Product:**
 1. Turn off the machine and wait for the blade to stop.
 2. Remove the lid carefully.
 3. Lift the S-blade out by the plastic post (avoid the blades).
 4. Twist and remove the bowl.
 5. Empty the contents using a pour method or a spatula.
- **Cleaning Up:** Before using your food processor again, make sure to refer to the cleaning instructions to maintain its condition.

OPERATION

CONTINUOUS FEED ATTACHMENT

- **Setting Up:** Assemble the continuous feed according to the provided instructions before starting.
- **Included & Additional Discs:** Your purchase includes a 4 mm slicing and 2 mm grating disc. Other sizes for slicing, grating, and julienne are available.
Note: Always insert the outer pusher at least 1½" into the chute for operation.
- **Processing Food:** Follow the slicing, grating, and julienning steps outlined above. Ensure proper food preparation and handling for best results.

AFTER USE

- **Removing the Finished Product:**
 1. Turn off the machine and wait for the disc to stop completely.
 2. Remove the lid and the disc by lifting it from the motor shaft. Avoid touching sharp parts.
 3. Twist the bowl to remove and then empty the bowl using a spatula or by pouring.
- **Cleaning Up:** Before using your food processor again, make sure to refer to the cleaning instructions to maintain its condition.

DISC ATTACHMENTS

General Operation:

1. Plug in the machine.
2. Press the "ON" button to run the machine continuously.
3. Add your ingredients through the chute using the appropriate pusher (outer or inner), ensuring a slow, steady guide of food. Keep an eye on the bowl to prevent ingredients from touching the disc.
Note: Always insert the outer pusher at least 1½" into the chute for operation.

Slicing:

1. Choose the slicing disc size you need and assemble as instructed.
2. Wash and peel food if necessary, removing any pits, stones, or seeds.
3. Cut food to fit the chute, placing a container underneath to catch the output.
4. Use the pusher to feed the food through the chute carefully.
Note: Avoid slicing soft foods like soft cheeses.

Grating:

1. Follow the Slicing steps above but use a grating disc instead of a slicing disc.
Note: Hard cheeses are best for grating; freeze mozzarella for an hour before grating. Soft foods should not be grated.
2. To prevent strain on your processor, grate cheese in 5-minute sessions, allowing the device to cool for 10-15 minutes between uses.

MAINTENANCE

REGULAR CLEANING

DAILY CLEANING

- **Purpose:** To prevent the buildup of food particles, grime, and bacteria, which could affect the machine's overall performance.
 1. Turn off the machine and disconnect it from the power source.
 2. Remove any remaining food product from the processor.
 3. Inspect the blades for any nicks or damage. If any damage is found, replace the blades.
 4. Perform a complete cleaning process as outlined in the cleaning section.
 5. Use a damp cloth to wipe down all exterior surfaces.
 6. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.
 7. After completing these steps, turn on the machine.

MONTHLY CHECKS

INSPECT FOR WEAR

- **Purpose:** To regularly check all components for signs of wear, tear, or damage, and replace as necessary.
 1. Turn off and disconnect the machine from the power source.
 2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
 3. Inspect all seals for signs of wear or leakage.
 4. Check the integrity of electrical cords and plug points.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit will not turn on.	Unit unplugged.	Ensure unit is plugged in.
	Faulty outlet/outlet does not match electrical needs of unit.	Ensure the outlet is functioning properly and matches electrical needs of the unit. If not, switch to a functional outlet that does.
	Attachment not correctly attached.	Ensure attachment is properly seated. Ensure the pusher is at least 1½" into the chute for operation.
	Overheating protection activated.	Turn unit off and allow to cool for 10 minutes before retrying.

PARTS & ACCESSORIES

DISCS



Item #	928CA564GRT	928CA316GRT	928CA564SLC	928CA532SLC
Type	Grating	Grating	Slicing	Slicing
Size	5/64"	3/16"	5/64"	5/32"

ACCESSORIES



Item #	928CFEEDCA	92825BLCAFL	92825BLCACL	928BASEFPCA
Type	Continuous Feed Attachment	2.5 Qt. Batch Bowl with Flat Lid	2.5 Qt. Batch Bowl with Chute Lid	3/4 HP Motor Base

PARTS

Item #	Description
92825CAFL	Flat Lid
92825CACL	Chute Lid
928CAPUSH	Pusher
928CASBLD	S-Blade
928CADISPLT	Discharge Plate
928CASTMEX	Stem Extender
928CA25BB	2.5 Qt. Batch Bowl
928CACFCLP	Fastener Clip



2 YEAR LIMITED REPLACEMENT WARRANTY

AvaMix warrants all new eligible products will be free of any manufacturing defects for 2 years from the product's original date of delivery when purchased from an authorized dealer. AvaMix's authorized dealers are WebstaurantStore, The Restaurant Store, Clark Food Service Equipment, 11400, QuickSupply, and PRO Marketplace. This warranty applies only to the product's original purchaser.

AvaMix's liability under this warranty is limited to the replacement of the defective product. In no instance will the cost to replace the product exceed its original purchase price. In AvaMix's sole discretion, it may provide a refund, in the form of store credit, to the authorized dealer of the product's original purchase price instead of replacement. The prescribed remedy is the **SOLE AND EXCLUSIVE REMEDY** for claims under this warranty.

You are solely responsible for determining whether the product is suitable, effective, or safe for your intended uses. Your intended use should align with AvaMix's marketed use of the product.

THIS LIMITED WARRANTY APPLIES TO THE FOLLOWING PRODUCT LINES ONLY:

- **AvaMix Commercial Food Processors**

THIS WARRANTY DOES NOT COVER DAMAGE TO THE PRODUCT THAT OCCURS AS A RESULT OF:

- Intentional or accidental misuse, abuse, alterations, or other damage (including, but not limited to, vandalism; impact by foreign objects; improper handling, maintenance, and storage; use of incompatible accessories; or application of harmful chemicals); damage due to fire, flooding, or other Acts of God; damage caused by power surges, brownouts, or inconsistent voltage such as when connected to a generator;
- Assembly, installation, or use in violation of AvaMix's instructions and guidelines (including, but not limited to, use of the product in violation of AvaMix's product-specific restrictions and weight limits);
- Abnormal or unintended uses;
- Ordinary and expected wear and tear (including, but not limited to, wearable parts such as gaskets, bearings, and the like); and/or rust or other damage to products caused by exposure to moisture;
- Unless otherwise stated in the product literature, all AvaMix products are intended for commercial use only;
- Any gas, plumbing, and hardwired electrical connections must be completed by a qualified installer. Any necessary calibrations or other adjustments are the responsibility of the installer and are not a matter of warranty;
- Improper utility connection such as using the wrong voltage, phase, or fuel type;
- Failure to use and maintain a water filter, where applicable;
- Parts and accessories sold without equipment;
- Repair service conducted without prior notice to AvaMix, repair service conducted by unauthorized service agents or unqualified persons, or repair service conducted with parts inconsistent with AvaMix's OEM parts, except where permissible by state law.

This warranty does not apply to parts and accessories (which are sold separately). This warranty also does not include labor, materials, and expenses that you incur to remove, (re)install, or replace the product. Failure to notify AvaMix prior to obtaining service may void your warranty. AvaMix and its authorized dealers do not provide reimbursement for service conducted outside of the prescribed warranty process.

THIS LIMITED WARRANTY IS THE ENTIRE, EXPRESS LIMITED WARRANTY FOR THE PRODUCT. ALL OTHER EXPRESS, STATUTORY, OR IMPLIED WARRANTIES, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE DISCLAIMED WHERE ALLOWABLE BY LAW. Some states do not allow limitations on warranties, so these limitations may not apply to you.

These terms govern the warranty to customer, unless state laws conflict, in which case state laws apply.

This warranty supersedes all prior and contemporaneous agreements, representations, or understandings, whether written or oral, relating to the product. This warranty may not be amended or altered except by a written statement signed by an authorized representative of AvaMix. AvaMix will not be bound by any statements or representations that go beyond the terms of this warranty.

COMPANY WILL NOT BE RESPONSIBLE FOR ANY SPECIAL, DIRECT, INDIRECT, INCIDENTAL, PUNITIVE, EXEMPLARY, CONSEQUENTIAL, OR OTHER DAMAGES FOR LOST PROFITS, FOR LOSS OF USE OF THE PROPERTY, FOR DAMAGES TO THE PROPERTY OR ITS CONTENTS OR OCCUPANTS, OR FOR INCONVENIENCE, UNDER ANY THEORY OF RECOVERY, WHETHER BASED IN CONTRACT OR TORT (INCLUDING NEGLIGENCE AND STRICT LIABILITY), UNDER THIS WARRANTY OR OTHERWISE. Some states do not allow for the exclusion or limitation of damages, so these limitations may not apply to you.

AvaMix reserves the right to revise or terminate this warranty at any time. Only products purchased from the revision date of this warranty through the revision date of any subsequent warranty (or any subsequent termination) will be covered by the warranty.

This warranty shall be interpreted exclusively under the laws of the Commonwealth of Pennsylvania.

Unless otherwise stated in the product literature, all AvaMix products are intended to be installed indoors, in a permanent commercial structure, by a qualified installer where applicable. Any equipment installed outdoors, in a temporary structure, food truck, other mobile application, or in a residence or home-based business shall be covered by a 30-day replacement warranty through the place of purchase.

All AvaMix products are only warranted for use in the United States, including Alaska, Hawaii, and Washington, D.C. Any products sold or shipped outside of the United States and Washington, D.C., including to other United States territories, shall be covered by a 30-day replacement warranty, exclusive of freight, tariffs, duties, and other charges, through the place of purchase.

CLAIMS AND INQUIRIES

To make a claim under this warranty, you must contact the location where you originally purchased the product. Claims must be reported no later than 30 days following the discovery of the defect, not to exceed the length of the warranty following the original date of delivery. Please have your order number available.

- **www.WebstaurantStore.com and www.TheRestaurantStore.com:** Use the live chat feature.
- **The Restaurant Store:** Contact your local store directly.
- **Clark Food Service Equipment, 11400, QuickSupply, and PRO Marketplace:** Contact your account manager directly. If you do not know your account manager, please email service@cfse.biz.

AvaMix may investigate any claim and test the defective product during the claim process. Your failure to keep the defective product and permit an investigation and testing will void this warranty. You must obtain a return authorization from AvaMix before returning any product. Any product returned without an authorization will be refused and all shipping costs will be your responsibility.

This warranty gives you specific legal rights. You may also have other rights, which vary from state to state. This warranty is valid only in the United States and Washington, D.C.