

Heavy Duty Food Processors

120V • 1500W • 2 HP • 300-3,500 RPM

928AFPB5CLR	5 Qt. Clear Batch Bowl
928AFPC5CLR	5 Qt. Clear Batch Bowl, Continuous Feed Attachment, and 2 Discs
928AFPC5CLRDC	5 Qt. Clear Batch Bowl, Continuous Feed Attachment, and 4 Discs
928AFPB5SS	5 Qt. Stainless Steel Batch Bowl
928AFPC5SS	5 Qt. Stainless Steel Batch Bowl, Continuous Feed Attachment, and 2 Discs
928AFPC5SSDC	5 Qt. Stainless Steel Batch Bowl, Continuous Feed Attachment, and 4 Discs
928AFPB8SS	8 Qt. Stainless Steel Batch Bowl
928AFPC8SS	8 Qt. Stainless Steel Batch Bowl, Continuous Feed Attachment, and 2 Discs
928AFPC8SSDC	8 Qt. Stainless Steel Batch Bowl, Continuous Feed Attachment, and 4 Discs
928AFPCF	Continuous Feed with 2 Discs
928AFPCFDICE	Continuous Feed with 4 Discs

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CRITICAL INFORMATION

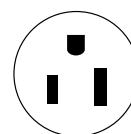
- **Secure Blade Fastening:** If blades are not securely fastened, uneven operation or damage to the food processor may occur.
- **Avoid Overloading:** If you overload the processor with excessive or hard foods, then it can strain the motor and shorten the machine's lifespan.
- **Regular Cleaning and Maintenance:** If you neglect regular cleaning and maintenance, food residue can build up and cause motor overheating. Regular tasks include checking blade sharpness and lubricating components as needed.



Intertek
5034094



Intertek
5034094



NEMA
5-15P

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

HAZARD STATEMENTS

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the food processor.
- **Instruction and Training:** Instruct and train users on the safe and correct use of the food processor to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the food processor's settings, components, or features. Using them outside the manufacturer's specifications may compromise safety and void warranties.
- **Do Not Operate Unattended:** Never operate the food processor unattended to ensure safety and prevent accidents.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the food processor to avoid potential hazards.
- **Indoor Use Only:** Use the food processor indoors only. Do not use it outdoors to maintain safety and proper functionality.

ELECTRICAL SAFETY

- **Dedicated Circuit:** For optimal performance and safety, connect the food processor to a dedicated electrical circuit. Sharing a circuit with other appliances can cause power fluctuations and reduce the appliance's lifespan.
- **GFCI Outlets:** It is recommended to use the food processor with a GFCI outlet. State and local regulations may require their usage.
- **Proper Voltage:** Plug the food processor into a properly grounded outlet with the correct voltage. Never replace the pre-attached plug without professional installation. Do not operate the food processor using an extension cord.
- **Grounding:** Ensure the food processor is properly grounded to prevent electric shock.
- **Cord Safety:** Do not immerse cords, plugs, or equipment in water or other liquids, and keep cords away from wet areas. Prevent cords from hanging over counters to avoid tripping hazards. Replace cords only with the manufacturer's approved cord set.

OPERATIONAL SAFETY

- **Overload Protection Switch:** This food processor has a circuit breaker to protect it from excess electrical current. If the circuit breaker trips, press the reset switch to resume operation.
- **Ventilation:** Ensure the food processor has adequate ventilation to prevent overheating and ensure efficient operation.
- **Sharp Blades:** Handle discs and blades with care to prevent injury. Use cut-resistant gloves when necessary.
- **Child Safety:** Keep children away from the food processor and its controls to prevent accidents and misuse.

Continued on next page.

HAZARD STATEMENTS

- **Safety Systems:** The food processor is equipped with a safety system that automatically stops the motor when attachments are opened or moved. Do not alter or bypass this system.
- **Flashing Screen:** The food process will blink when on and ready to operate. It will not start until the safety systems listed above are engaged.
- **Secure Attachments:** Always ensure the lid and attachments are securely fastened before operating the machine. Do not open the lid or remove attachments while the machine is running.
- **Hopper Safety:** Never insert your hands into the batch bowl lid or the continuous feed hoppers.
- **Do Not Overload:** Avoid overloading the machine. Do not add water beyond the "max liquid fill line" of the batch bowl. The food processor should be used in 30-minute working intervals with 20-minute breaks.

MAINTENANCE & CLEANING

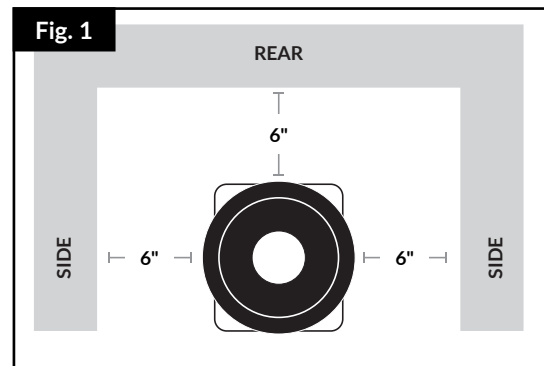
- **Cleaning and Maintenance:** Regularly clean and maintain the food processor as specified in the manual to ensure safe and hygienic operation.
- **Chemical Usage:** Follow the manufacturer's guidelines for safe handling and storage of cleaning chemicals.
- **Sanitization:** Sanitize the food processor components after cleaning to prevent food contamination.
- **Blade & Disc Check:** Inspect blades regularly to ensure proper function and check for damage.
- **Maintenance Schedule:** Follow the recommended maintenance schedule in the manual to ensure longevity and safety. Regularly inspect the machine for signs of wear or damage and address any issues promptly.
- **Cord Check:** Regularly inspect the cord for signs of damage. If the cord is damaged, replace it through a certified professional before using the machine again.

EMERGENCY & LABELING

- **Emergency Procedures:** Be prepared to quickly turn off the food processor in case of an emergency or accident.
- **Instruction Labels:** Ensure all operational and safety labels on the food processor are visible and legible. Do not remove any labels.

INITIAL SETUP

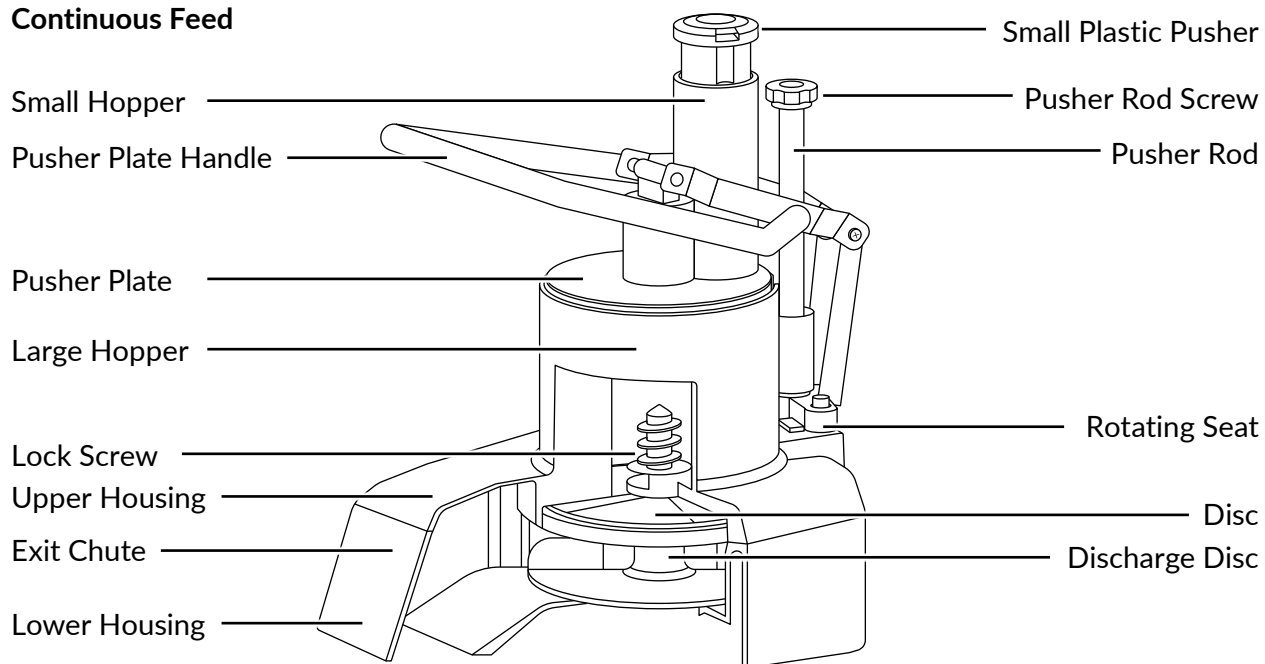
- **Inspect the Packaging**
 - Examine the food processor's packaging for any signs of damage that may have occurred during shipping.
- **Unboxing**
 - Open the packaging with care.
 - Use scissors or a box cutter to cut open the box.
 - Ensure you do not damage the food processor or its components.
- **Remove All Components**
 - Remove the food processor and any included accessories from the box.
 - Please reference the assembly section for specifics of all components that have come with the unit.
 - Handle discs and blades with care.
 - **Cut-resistant gloves are recommended.**
- **Placement**
 - Ensure a minimum clearance of **6"** on all sides of the food processor to ensure proper airflow (Fig. 1).
 - Avoid positioning the food processor directly adjacent to a heat source.
 - Place the food processor on a stable surface near an electrical outlet.
 - It is required to place the food processor in a climate-controlled room to enhance its durability.
 - **Level placement is crucial for the food processor to work effectively.**



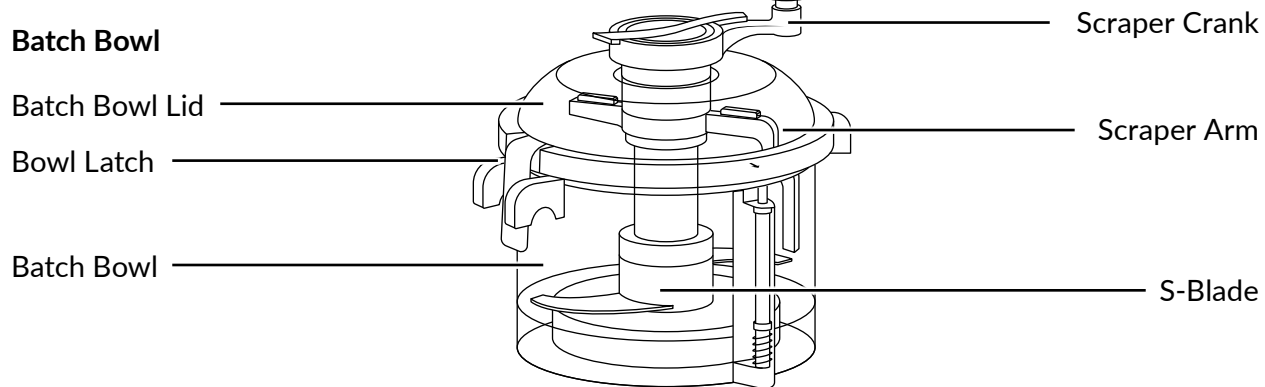
ASSEMBLY

PARTS DIAGRAM

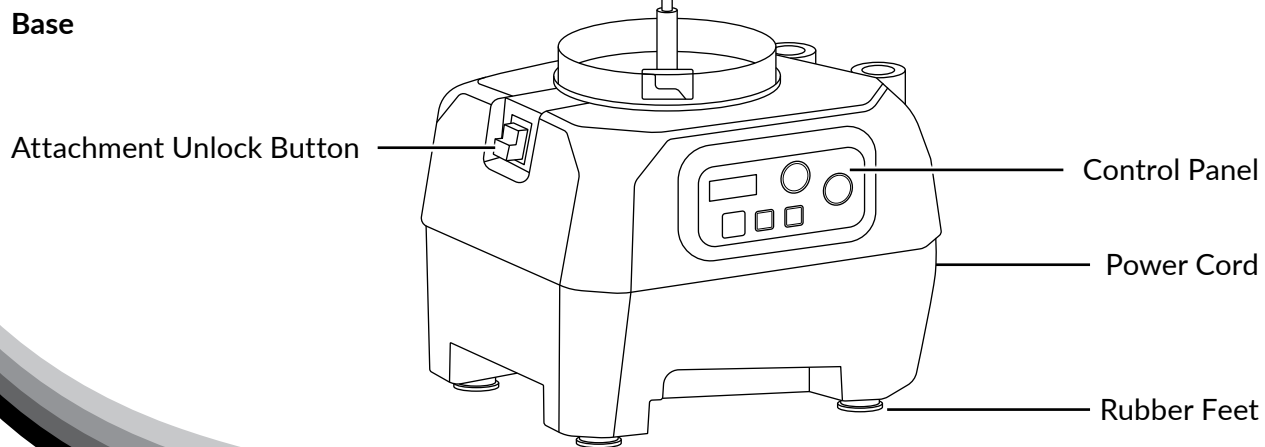
Continuous Feed



Batch Bowl



Base



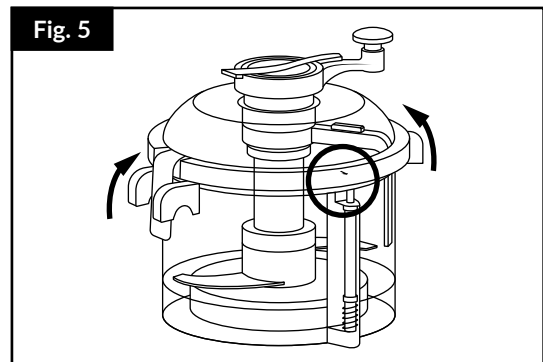
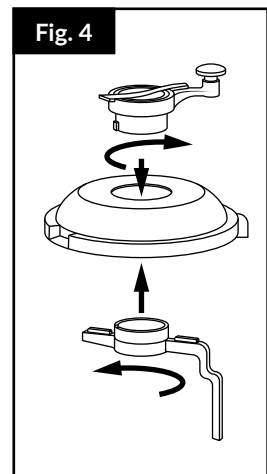
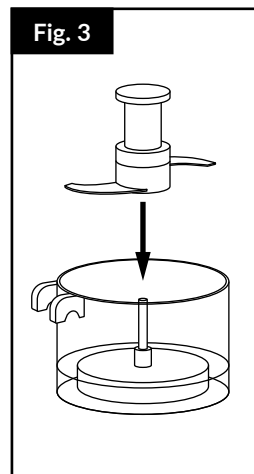
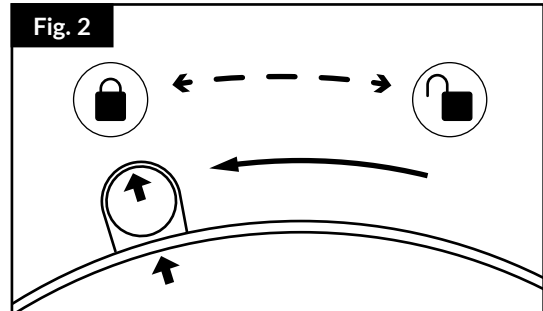
ASSEMBLY

FOOD PROCESSOR BASE

1. Place the Base: Place the food processor base on a stable and level surface.
 - Use a level to check for even placement.
 - The unit comes with non-stick rubber feet to prevent shifting during use.

BATCH BOWL

- Unit must be unplugged before any accessory is attached.
1. Install the Bowl (Fig. 2):
 - a. Line up the arrow on the bottom of the bowl with the unlock symbol on the food processor base.
 - b. Turn the bowl counterclockwise until it clicks into place over the lock symbol on the base.
 2. Install the S-Blade (Fig. 3):
 - a. Align the S-blade with the motor shaft.
 - b. Place the blade over the shaft.
 - c. Press and rotate until secured.
 - d. Ensure the blade falls into place smoothly.
 3. Install the Bowl Scraper (Fig. 4):
 - a. Align the scraper crank with the scraper arm through the center hole of the lid. The widest points will be in contact.
 - b. Push the two pieces together.
 - c. Twist the upper piece clockwise and the lower piece counterclockwise until they click into place.
 4. Install the Lid (Fig. 5):
 - a. Align the black arrow facing the right side of the machine with the groove on the batch bowl.
 - b. Secure the lid to the bowl by closing the fastening clips on either side of the bowl.



ASSEMBLY

CONTINUOUS FEED ATTACHMENT

- Unit must be unplugged before any accessory is attached.
1. Install the Lower Housing (Fig. 6):
 - a. Align the downward-facing arrow on the lower continuous feed attachment housing with the unlock symbol on the food processor base.
 - b. Twist the lower housing counterclockwise until it locks into place over the lock symbol on the base.
 2. Install the Discharge Disc (Fig. 7):
 - a. Place the discharge disc (A) on the motor shaft with wings facing up.
 3. Install the Disc (Fig. 7):
 - Slicing/Grating/Julienne Discs:
 - a. Place the disc (B) on the motor shaft with the correct side facing up.
 - b. Twist the disc until it drops into place on the motor shaft pegs.
 - Dicing and French Fry Discs (Fig. 7):

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

 - a. Place the desired dicing or french fry grid (C) 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.
 - b. Choose the desired slicing disc (D) and place it on the motor shaft with the correct side facing up.
 - c. Twist the disc until it drops into place on the motor shaft pegs.
 4. After Installing the Disc:
 - a. Place the lock screw (Fig. 7E) on the motor shaft.
 - b. Tighten by turning clockwise (Fig. 8).
 - c. Use the included wrench for extra tightening.

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Fig. 6

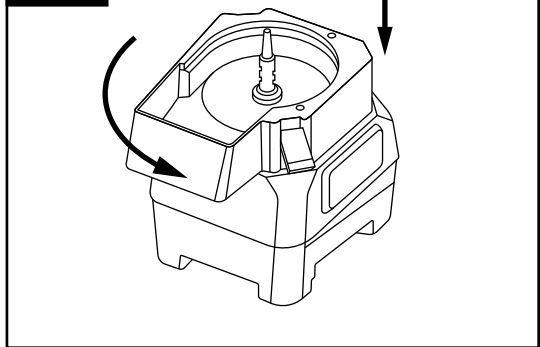


Fig. 7

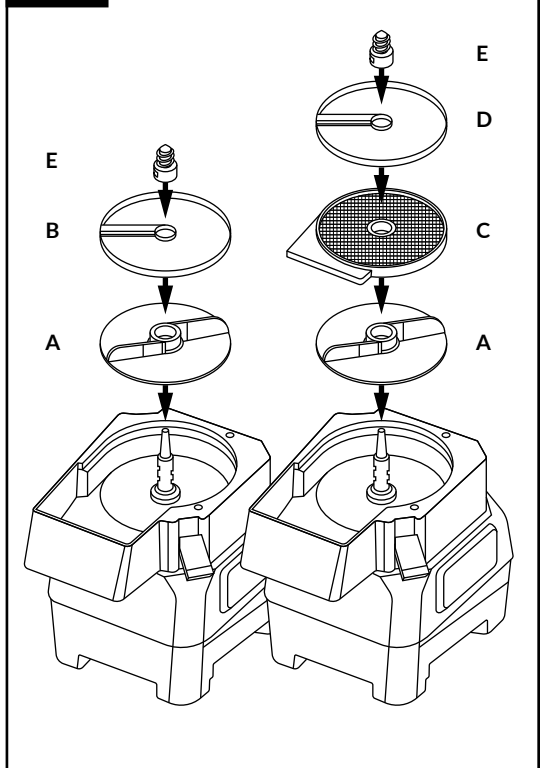
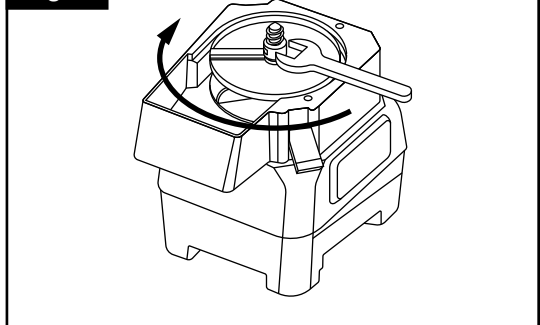
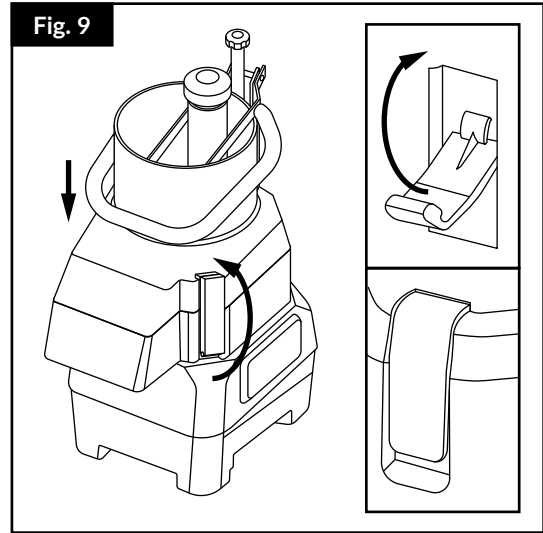


Fig. 8



ASSEMBLY

5. Install the Upper Housing (Fig. 9):
 - a. Align the upper housing of the continuous feed attachment with the lower housing.
 - b. Secure it by closing the fastening clips on the front and back sides of the lower housing.
6. Install the Small Pusher:
 - a. Place the included small plastic pusher into the small cylindrical hopper situated within the large hopper.
7. Final Inspection:
 - a. Inspect the food processor and accessories to ensure proper assembly and safe operation.



CLEANING

AFTER EACH USE

1. Turn off and unplug the food processor.
2. Remove any remaining ingredients from the food processor attachments and accessories.
3. Wash the attachments and accessories with warm, soapy water.
4. Wipe the food processor base with a damp cloth.
NOTE: Do not immerse in water.
5. Use a mild dish soap and avoid abrasive cleaners.
6. Avoid using bleach or harsh chemicals.
7. Rinse thoroughly and dry the attachments with a towel.
8. Allow discs and blades to air dry.

DEEP CLEANING

- **Frequency:**
Perform a deep clean every 1-2 weeks.
- **Steps:**
 1. Mix equal parts water and white vinegar in the food processor bowl.
 2. Blend on high speed for **1-2 minutes**.
 3. Let sit for **10-15 minutes**.
 4. Rinse thoroughly and dry with a towel.

CLEANING

BLADES AND GASKETS

- **Frequency:**
Inspect and clean the batch bowl lid and scraper set gaskets weekly.
- **Steps:**
 1. Remove any food particles or debris.
 2. Wash with warm, soapy water.
 3. Rinse thoroughly and dry with a towel.
 4. Allow to air dry before replacing.
 5. Inspect for any signs of wear or damage.

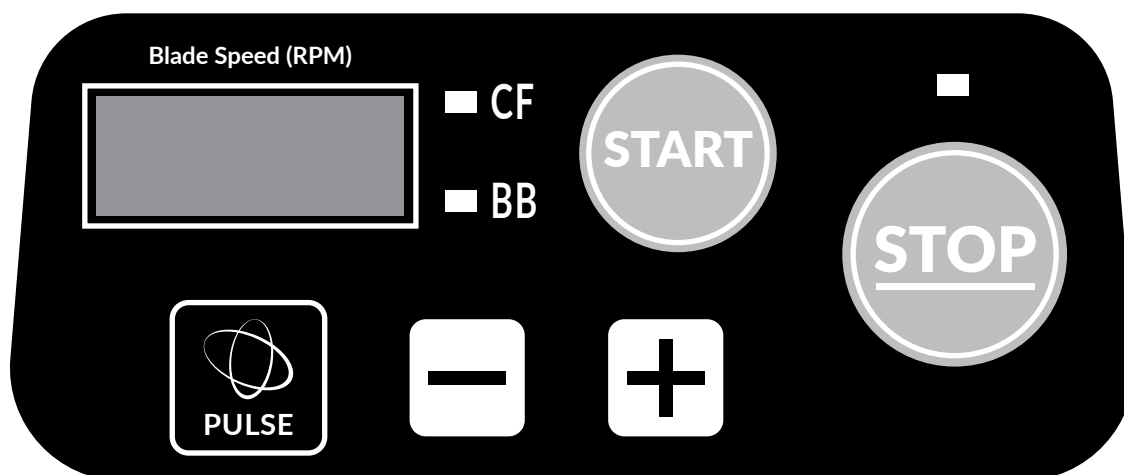
LUBRICATING THE PUSHER PLATE

- **Frequency:**
Lubricate the pusher plate every 1-2 weeks.
- **Steps:**
 1. Using a food-safe lubricant, lubricate the pusher rod from the base to the top.
 2. To maximize accessibility:
 - a. Unscrew the pusher rod screw.
 - b. Using the handle, lift the pusher plate as far away from the hopper as possible.

STORAGE

- Store the food processor and accessories in a dry, secure location.
- Keep the food processor and accessories away from children and pets.
- Ensure discs and S-blades are stored without exposing blades.

CONTROLS



- **START:** Starts the motor at the selected speed.
- **STOP:** Stops the motor.
- **+/-:** Variable speed setting controls.
 - Range for Batch Bowl Attachment: 300-3,500 RPM.
 - Range for Continuous Feed Attachment: 300-1,200 RPM.
- **Pulse:** Provides intermittent bursts of power to the motor in batch bowl mode at the set speed.
- **CF Indicator Light:** Lit when the Continuous Feed attachment is installed.
- **BB Indicator Light:** Lit when the Batch Bowl attachment is installed.
- **Blade Speed (RPM) Display:** Shows the speed of the motor setting in RPMs.
- **NOTE:**
When the machine is plugged in:
 - The indicator light of the installed attachment will light green.
 - The speed setting will default to 300 RPM.
 - The light over the STOP button will flash red.

OPERATION

BATCH BOWL

- **Purpose:**
The batch bowl is used for pureeing, blending, mixing, chopping, emulsifying, grinding, and kneading foodstuffs.
- **Choose Speed Setting:**
 1. Use the +/- arrows on the control panel to set your desired speed between 300–3,500 RPM.
 2. For continuous run, press the START button to start the motor and STOP to stop the motor.
 3. For quick bursts of power, press the PULSE button.
- **Chopping Ingredients:**
 1. Fill the bowl $\frac{1}{2}$ to $\frac{3}{4}$ full.
 2. Use the PULSE button for chopping to ensure ingredients are small and uniform.
 3. Avoid overloading the bowl.
 4. For consistent results, pulse rather than run continuously.
 5. For hard ingredients (e.g., meat, hard cheese, tough vegetables), cut into uniform 1" cubes before processing.
- **Pureeing, Mixing, or Emulsifying:**
 1. Fill the bowl with ingredients.
NOTE: Do not fill with liquids past the "Max Liquid Fill" line.
 2. Press the ON button to mix or puree until you reach the desired consistency.
 3. If there is any overflow, stop the machine and adjust the contents.
 4. Adding Ingredients During Processing:
 - a. Remove the inner rubber stopper from the lid.
 - b. Incorporate ingredients slowly.
- **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 touching the blades).
 4. Push the Attachment Unlock button on the left side of the machine.
 5. Twist the bowl from Lock to Unlock and remove.
 6. Empty the contents using a pour method or a spatula.
- **Cleaning Up:**
Before using your food processor again, refer to the cleaning instructions to maintain its condition.

OPERATION

CONTINUOUS FEED ATTACHMENT

- **Purpose:**
The continuous feed attachment is used to slice, grate, julienne, and dice foodstuffs into uniform pieces with continuous output.
- **Choose Speed Setting:**
 1. Use the +/- arrows on the control panel to set your desired speed between 300–1,200 RPM.
 2. For continuous run, press the START button to start the motor and STOP to stop the motor.
- **Prepare a Food Pan:**
 1. Position a food pan under the exit chute of the continuous feed attachment.
 2. The exit chute is situated 9" high.
 3. For best results, use a wide-mouthed food pan up to 9" in height.
- **Processing Food:**
 1. Install the desired disc(s).
 2. Fill the pusher(s) with foodstuffs.
 3. Press START to engage the motor.
NOTE: DO NOT PLACE HANDS OR UTENSILS IN THE HOPPERS.
 4. Using the Large Hopper
 - a. The motor will not start until the pusher handle is facing forward and the larger hopper is covered.
 - b. When the pusher plate is in position, the motor will start at the selected speed.
 - c. The motor will stop when the pusher plate is removed from its position over the large hopper.
 5. Using the Small Hopper
 - a. The motor will start when the START button has been pressed and the pusher plate is in position.
 - b. The motor will not stop when the small plastic pusher is removed.
 - c. Fill the small hopper as needed with foodstuffs.
 - d. Use the small plastic pusher to guide the foodstuffs through processing.
- **Cleaning Up:**
 1. Remove the upper continuous feed housing by unfastening the clips and lifting upward.
 2. Carefully unscrew the lock screw using the included wrench.
 3. Carefully remove any discs, avoiding contact with the blade.
 - a. For Slicing/Grating/Julienne Discs:
 - Place fingers in the indentations on the sides of the disc.
 - Twist counterclockwise while lifting up to remove.
 - b. For Dicing and French Fry Discs:
 - Lift from the extended metal tab positioned over the exit chute to avoid touching the grid.
 4. Lift the discharge disc off the motor shaft.
 5. Remove the lower continuous feed attachment by pushing the Attachment Unlock button on the left side of the machine.
 6. Twist the lower housing from Lock to Unlock.

MAINTENANCE

MONTHLY MAINTENANCE

- **Cleaning:**
 1. Use a mild detergent such as Noble Chemical Pan Pro with a damp, lint-free rag to wash the base and continuous feed attachment of the unit.
 2. Wipe and dry thoroughly.
 3. Pay close attention to the base near cooling vents and clear any obstructions to prevent overheating.
- **Inspect Blades and Batch Bowl:**
 1. Inspect the blades for signs of wear or damage.
 2. Inspect the batch bowl for signs of cracks or fractures.
 3. Replace any damaged components.

SEMIANNUAL MAINTENANCE

- **Inspect Power Cord and Connections:**
 1. Inspect the power cord and connections for signs of damage, such as fraying, cracking, or exposed wires.
 2. If damage is found, replacement by a qualified technician is recommended.

MONTHLY CHECKS: INSPECT FOR WEAR

- **Purpose:**

To regularly check all components for signs of wear, tear, or damage, and replace as necessary.
- **Steps:**
 1. Turn off and disconnect the machine from the power source.
 2. Inspect the plug and cord for indications of excessive wear, including discoloration, burn marks, cuts, and tears.
 3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
 4. Check the integrity of electrical cords and plug points.
 5. Examine taps, levers, and other manual components for ease of operation.
 6. If any issues are detected, consult the Troubleshooting section or contact a service provider for recommended actions or replacements.

MAINTENANCE

PROFESSIONAL SERVICING

- **Purpose:**
To ensure that specialized features like electrical components and temperature controls are working correctly.
- **Steps:**
 1. Schedule an annual service appointment with a certified technician who specializes in countertop equipment.
 2. The technician will perform a comprehensive inspection, including checking electrical components connections.
 3. Any worn-out or damaged parts will be replaced.
 4. Obtain a detailed service report for your records, which is beneficial for both warranty claims and future troubleshooting.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit will not turn on.	The unit is unplugged.	Ensure the unit is plugged into a working outlet.
	Faulty outlet or outlet does not match the electrical needs of the unit.	Ensure the outlet is functioning properly and matches the electrical needs of the unit. If not, switch to a functional outlet. A 15 or 20 amp GFCI receptacle is suggested.
	The circuit breaker has been tripped.	Reset the circuit breaker by pressing the reset button on the back of the machine.
	The outlet has been tripped.	Confirm that the machine is on its own dedicated circuit (no other machinery is plugged into the same circuit). Reset the circuit if necessary.
Unit is displaying "SAFE" and the motor will not turn on.	The attachment is not properly installed.	Ensure the attachment is aligned with all locking symbols and that all safety switches are engaged.
Unit is still on after being unplugged.	There is residual energy in the unit from the variable speed feedback.	This is not a cause for concern. Allow the unit several seconds to fully power down after unplugging.
Blades or discs are not spinning.	Blades or discs are not properly installed.	Check for blockages or debris. Ensure the blades and discs are installed properly.
Output from the continuous feed attachment is not uniform.	Inputs are not uniform.	For consistent results, use uniform-sized inputs of food for uniform outputs.
	Pressure applied to the pusher is uneven.	Use even pressure to push the pusher plate handle or small plastic pusher.
The batch bowl is leaking.	The bowl has been overfilled.	Do not overfill the bowl. Avoid filling the bowl with liquid past the max fill line. Use slower speeds for processing.
	There is a crack in the bowl.	Inspect the bowl and lid for any cracks. Replace if necessary.
	Liquid is leaking through the motor shaft opening.	Ensure the S-blade is properly installed.