



3.5L Food Processor

Model Number FPD1000

INSTRUCTION MANUAL

After Sales Support



1300 663 907



customercare@winplus.com.au

Model Number FPD1000



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Welcome

Congratulations on choosing to buy a Kuchef® product.

All products brought to you by Kuchef® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.





Warranty Details

3.5L Food Processor

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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MODEL: FPD1000 PRODUCT CODE: 50559 08/2015



General Information and Safety Instructions

GENERAL INFORMATION & SAFETY INSTRUCTIONS

- Do not use in dusty conditions.
- Do not drop the Food Processor. Dropping or rough use of the unit will cause damage.
- Do not place near strong magnets or strong electric currents.
- When the Food Processor is not in use, turn off and unplug from any power source.
- There are no user serviceable parts in the Food Processor - Do not attempt to repair, open or alter any components. In the case of improper usage or if you have opened, altered or repaired the product yourself, all guarantees are void.
- The supplier does not accept responsibility for additional or consequential damage other than covered by legal product responsibility.
- The supplier is not responsible for the end use of this product including any improper use or when used for purposes that are not specified.

Below is a table that shows the recommended operation time using each attachment.

Process	Attachment	Recommended Operation Time
Chopping	Steel Processing Blades	2 Minutes ON followed by 2 minutes rest
Shredding	Processing Discs	Up to 30 minutes ON followed by 2 minute rest
Dough Kneading	Plastic Processing Blades	15 seconds ON followed by 2 minutes rest

Product Complies with AS/NZS 60335.1 and AS/NZS 60335.2.14

Version No: 1.1
Issue Date: 24 Mar 2015

Safety Warnings

1. Read all instructions before operating the Food Processor for the first time.
2. This appliance is intended for domestic use only.
3. Do not use the appliance for other than intended or specified purposes.
4. Only use the Food Processor with Australian Standard 220-240V AC 50Hz 10A rated power supply.
5. To avoid electrical shock, do not place the cord, plug or Food Processor in water or other liquids.
6. Do not operate appliance with wet hands or operate in a wet working environment.
7. Keep the Food Processor and power cable away from heat sources and hot surfaces.
8. Always protect the power cable from undue flexing and wearing – do not allow the cable to hang off edge of the counter or table.
9. If the supply cord is damaged, do not use the product. Contact customer service for repair or replacement.
10. 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 instruction concerning use of the appliance by a person responsible for their safety.
11. Do not leave your Food Processor unattended when power is connected.
12. Do not use this appliance with an external timer or separate remote-control system of any kind.
13. Do not fill the container above its maximum indicated level.
14. Take caution of hot surfaces when product is in use.
15. Ensure the Food Processor is in the OFF position, turned off at the power point and unplugged before attaching the blades or processing discs.
16. Do not force food down the feed chute with fingers or other utensils, only use the plunger included.
17. Do not use attachments other than those included with the Food Processor.
18. The Food Processor must be properly assembled as outlined on pages 10-13 to ensure it will operate.
19. Take care when handling the chopping blade or processing discs as the sharp edges can cause injury.
20. Always remove the chopping blade from the bowl before emptying any contents.
21. Do not put hot liquids into the bowl, ensure it is cooled to room temperature before use.
22. Always secure the bowl to the food processor base before assembling any of the blades or processing discs.
23. Ensure the bowl lid is always correctly in place before operating the food processor.
24. Keep any body parts, knives or other utensils away from the moving blades or processing discs.
25. Do not attempt to remove any ingredients until the blades or processing discs have come to a complete stop.
26. Do not attempt to operate the food processor by any method other than those described in this booklet. Doing so may cause serious injury.
27. Children should be supervised to ensure they do not play with the appliance.

Features & Technical Specifications

Features

- Die Cast Aluminium Housing
- 3.5L Bowl
- Powerful 1000W Motor
- Pulse Function
- Safety Locking Mechanism
- Dishwasher Safe Accessories
- Stainless Steel Processing Discs
- Spatula
- Dough Blade
- Non-Slip Feet

Technical Specifications

Model Specification: FPD1000

Voltage: 220-240VAC ~50Hz

Power: 1000W

Bowl Capacity: 3.5L

Speeds: 2 plus Pulse

Weight: 4.82kg

Dimensions: 44cm x 22cm x 25cm

Warranty: 3 Years

Assembly and Parts List



- | | | | | | |
|----|--------------|----|----------------------|-----|------------------|
| 1. | Spatula | 5. | Motor Base | 9. | Feed Chute |
| 2. | Blades | 6. | 3.5L Processing Bowl | 10. | Processing Discs |
| 3. | Spindle | 7. | Lid | 11. | Disc Adaptor |
| 4. | Control Dial | 8. | Plunger | | |

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3

YEAR WARRANTY

Getting Started

Before First Use

Remove any packaging material and promotional labels before using your Food Processor for the first time. Wash the 3.5L bowl, lid, processing discs, blades & spatula in warm soapy water before first use. Thoroughly dry, then assemble as shown on pages 10 and 11. Position your Food Processor on a firm, level table or bench.

NOTE: Confirm the Food Processor is not damaged and in good working order before disposing of the original packaging.

Food Processor Basics

Before you start assembling and using the Food Processor, familiarise yourself with each part and its purpose.

Blades

Included are two different blades, a chopping blade and dough blade.



The chopping blade is perfect for chopping or pureeing ingredients ranging from vegetables to meats.



The dough blade can be used to knead small amounts of dough and process dry ingredients. Being plastic it can handle more delicate ingredients.

WARNING: Take care when handling the blades as they are sharp and could cause injury, always hold the blade by the plastic centre.

Processing Discs

Your Food Processor includes three different stainless steel processing discs which are easy to interchange with the disc adaptor. Each disc will provide a different result. Instructions on how to assemble correctly are on page 11.



The **slicing disc** provides even thickness cutting for vegetables or fruit. The disc is reversible, offering two widths of slicing.



The **shredding disc** will finely shred ingredients.



The **grating disc** is reversible, offering two sizes of grating, fine and coarse.

Control Dial

The control dial has four different positions.

Position	Function
0	OFF
1	Continuous ON at Speed 1
2	Continuous ON at Speed 2
P	Pulse Function, will switch automatically back to OFF position once released.

The Bowl

The 3.5L Bowl is made up of three separate parts.

Bowl



Lid



Plunger



Additional Items

The following items are also necessary for the proper use of the Food Processor.



The **spindle** is used for holding the blades or processing discs securely in place.



The **disc adaptor** is used to secure the processing discs in place.



The **spatula** has been provided for removing ingredients from the Food Processor.

NOTE: Using any other implements with the Food Processor, such as a metal spatula, can scratch the inside of the bowl, or cause damage to the blades/processing discs.

Mounting Blades on Spindle

An integral part of using your Food Processor effectively is the correct mounting of the included blades.



fig 1



fig 2



fig 3



fig 4

1. Locate the slots on the chopping or dough blade. (fig 1)
2. Locate the two corresponding ridges on the spindle. (fig 2)
3. Feed the spindle up through the blade, ensuring the ridges are aligned properly with two of the slots. (fig 3)
4. Once fed through all the way, you must twist the spindle approximately 20 degrees anti clockwise to lock it in. (fig 4)

WARNING: Take care when handling the blades as they are sharp and could cause injury, always hold the blade by the plastic centre.

Mounting Discs on Disc Adaptor

Mount the processing discs in the disc adaptor before assembling in the Food Processor. Do not mount the discs with the chopping or dough blade attached.



fig 5



fig 6



fig 7



fig 8

1. Place the disc adaptor on a flat surface. (fig 5)
2. Carefully place the chosen processing disc into the adaptor, aligning the tabs. (fig 6)
3. The processing disc should sit flat in the adapter. (fig 7)
4. The assembled processing disc can then be mounted to the spindle in the bowl. (fig 8). See instructions below on how to mount the spindle.

NOTE: Both the slicing and grating discs are double sided, make sure you check which side you need to use before mounting.

Mounting the Spindle in the Bowl

All functions of the Food Processor require the spindle to be mounted correctly.



fig 9



fig 10



fig 11



fig 12

1. The underside of the spindle (fig 9) has a gear mould that corresponds with the centre post in the bowl. (fig 10)
2. To mount the spindle, place it on top of the securing post. (fig 11)
3. The spindle should sit firmly on the securing post. (fig 12)

NOTE: Mount the spindle without the blade attached when using the processing discs.

Instructions

Follow the instructions below to start basic operation of the Food Processor.



- 1.** Place the Food Processor on a flat bench or table.



- 2.** Place the bowl onto the motor base with the handle facing to right.



- 3.** Twist the bowl so it clicks into the locked position.



- 4.** Place your desired accessory into the bowl.

NOTE:

When using the blades, ingredients should be added before replacing the lid. They can also be fed through the feed chute during operation.

When using processing discs, ingredients should only be fed through the feed chute whilst the food processor is operating.



- 5.** Place lid on top of bowl, as above, aligning the indicator with the “unlock” symbol.



- 6.** Turn the lid clockwise, until it clicks into position and the indicator lines up with the “locked” symbol.

NOTE: Ensure the bowl and lid are correctly mounted as the safety lock mechanism will prevent operation if not positioned correctly.

- 7.** Plug the Food Processor into a wall outlet, and turn on the power.



- 8.** Start processing by turning the control dial to speed 1 or 2. Alternatively use the pulse function for short bursts of power.



- 9.** Feed ingredients through the chute using the plunger.

WARNING: Only feed ingredients through the chute using the included plunger, using your hands could lead to serious injury.

Hints and Tips

Chopping

Processing foods that are roughly equal in size will achieve more consistent results.

Using the Feed Tube

For even results when slicing, shredding or grating you must take care when packing the feed chute. Cut ingredients down to size so they fill the feed chute, this will ensure ingredients do not shake around while the processing disc is spinning. Always use the plunger to push ingredients down.

NOTE: Do not use excessive force to push the ingredients down as this may cause damage to the food processor.

Soups

If you are processing soups, always allow ingredients to cool to room temperature before processing.

Mincing

Meat should be cut down into 2-3cm cubes to ensure best results for mincing. It is recommended to use the pulse function when mincing so the meat is not over processed.

Vegetables & Fruit

When processing vegetables or fruit, remove any pips, skins, cores and chop into quarters or eighths if applicable to achieve best results.

Dry Ingredients

For best results when using dry ingredients such as flour, add to the bowl before adding liquid ingredients. You can add the liquids through the feed chute while the food processor is running, ensure the plunger is replaced immediately after adding.

NOTE: When processing wet and dry ingredients you may need to regularly stop the food processor, and scrape down the sides of the bowl using the spatula included.

Repackaging to Prevent Damage in Transport

Please retain all packaging material. This will be required for protection if product needs to be transported in the future. Ensure the food processor is switched off. Unplugged at the power outlet and ensure all parts of the food processor are clean and dry. Place the lid on top of the processing bowl in UNLOCKED position to avoid strain on the operating and safety switches. Place the food pusher into position in the feed chute. Place the processing discs in the included plastic bags and store in a safe place. DO NOT store the discs in a drawer with other utensils. Always store blades with the included sheaths in place.

Cleaning & Storage

When finished with the food processor, ensure you unplug from the power point, and clean thoroughly. To clean the base, use a clean moist cloth only, and make sure to dry it afterwards.

To clean the bowl and lid, use warm soapy water with a sponge only. Using a scourer or abrasive liquid could cause damage to the plastic in the bowl.

The blades, processing discs, disc adapter and spindle are all dishwasher safe.

NOTE: It is not recommended to put the metal chopping blade or discs into the dishwasher, as the chemicals may blunt the edges.

NOTE: Bowl may discolour with certain food such as carrots. Wash bowl immediately after processing high staining foods.

Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

If you require another copy of this instruction manual, please visit www.winplus.com.au to obtain an electronic copy.

Storage and Protection During Intervals in Normal Use

Ensure the food processor is switched off. Unplugged at the power outlet and ensure all parts of the food processor are clean and dry.

Place the lid on top of the processing bowl in UNLOCKED position to avoid strain on the operating and safety switches. Place the food pusher into position in the feed chute. Place the processing discs in the included plastic bags and store in a safe place. DO NOT store the discs in a drawer with other utensils. Always store blades with the included sheaths in place.

Recipes

Ensure you have read the instructions outlining assembly and operation before attempting to use the Food Processor. Below are some basic recipes to get started, these are guides and can be adjusted to taste.

Pesto - Makes One Cup

Ingredients

- 6 cups of basil
- 1-2 cloves of garlic
- ½ cup of pine nuts
- ¼ teaspoon of salt
- ½ cup of grated parmesan
- ¼ - ½ cup of extra virgin olive oil

Method

1. Using the chopping blade, blend half of the basil with all of the pine nuts, parmesan and garlic until all items are chopped finely.
2. Stop the Food Processor, and scrape all contents off the sides to the bottom of the bowl.
3. Add the remaining basil and blend until the mixture has the consistency of a fine paste.
4. Continue to blend, and add olive oil in small amounts until you have your desired consistency.
5. Add salt to taste

Hummus - Makes Two and a Half Cups

Ingredients

- 4 cloves of garlic
- tahini (⅓ - ½ cup)
- 2 cups of canned chick peas (drained)
- 6 tablespoons of lemon juice
- 1 ½ teaspoons of salt
- 2 tablespoons of water

Method

1. Using the chopping blade, blend the garlic first until it is minced.
2. Add all remaining ingredients and blend until desired consistency is reached.

Guacamole – Makes 1 ½ Cups

Ingredients

- 2 ripe avocados, halved, stones removed, peeled
- 1 small red onion, peeled
- 1 ripe tomato, quartered
- 2 garlic cloves, peeled
- 1 small fresh red chilli, deseeded
- 60mL (¼ cup) fresh lime juice
- Salt & ground black pepper, to taste

Method

1. Using the chopping blade, add the tomato, onion, garlic and chili to the bowl. Pulse 2-3 times until the ingredients are roughly chopped then stop.
2. Add the avocado and turn to speed 1 for 5 seconds.
3. Add lime juice and seasoning to taste. Store in an airtight container and refrigerate.

Eggplant Dip

Ingredients

- 1 large eggplant
- 2 garlic cloves, skin on
- ½ lemon, juiced
- 2 tablespoons tahini
- 1 ½ tablespoons extra-virgin olive oil
- 4 green onions, finely chopped

Method

1. Preheat oven to 200°C. Line a baking tray with baking paper. Place eggplant and garlic on tray. Roast for 35 to 40 minutes or until eggplant is soft. Set aside to cool for 15 minutes.
2. Cut eggplant in half lengthways. Using a metal spoon, scoop out flesh onto a chopping board. Roughly chop.
3. Using the chopping blade, add the roasted eggplant, lemon juice, tahini, 1 tablespoon of olive oil, ¾ of the green onions and the garlic squeezed out of its skin to the processing bowl. Season with salt and pepper then turn on to Speed 1. Process until smooth consistency is achieved.
4. Spoon dip into a bowl. Drizzle with remaining oil. Sprinkle with remaining green onion. Store in an airtight container and refrigerate.

Zucchini Slice

Ingredients

- 2 zucchini
- 1 large brown onion, quartered
- 3 rashers bacon, finely chopped
- 80g tasty cheese
- 1 cup self-raising flour
- ½ cup of oil
- 5 eggs, lightly beaten
- Salt & ground black pepper, to taste

Method

1. Preheat oven to 170°C. Grease and line a non-stick rectangle ovenproof dish.
2. Using the chopping blade, add the onion and bacon to the bowl and pulse until finely chopped.
3. Carefully remove the chopping blade and attach the grating disc (fine grating side up). Feed the zucchini and then cheese through the feed chute until finely grated.
4. Remove the disc adaptor and stir in the flour, oil and eggs using the spatula. Combine well then season with salt and pepper.
5. Pour into ovenproof dish and bake for 35-40 mins until golden. Allow to cool before cutting.

Creamy Coleslaw

Ingredients

- ⅓ cup loosely packed parsley leaves
- ½ sweet onion
- 1 cup mayonnaise
- 1 tablespoon white vinegar
- 1 tablespoon sugar
- 1 large carrot, peeled
- 1 small cabbage head
- Salt & ground black pepper, to taste

Method

1. Use the chopping blade to mince parsley and onion.
2. Add mayonnaise, vinegar, sugar, salt and pepper to bowl, and process for another 5 seconds to combine.
3. Carefully remove the chopping blade and attach the shredding disc.
4. Cut carrots in half crosswise, and feed through the shredding disc.
5. Carefully remove the shredding disc and attach the slicing disc.
6. Core cabbage and cut into manageable sizes, and feed through the slicing disc.
7. Add all ingredients to large bowl, and toss to mix. Keep in refrigerator for best flavour.

Mayonnaise

Ingredients

- 2 egg yolks
- ½ teaspoon salt
- 1 pinch freshly ground black pepper
- 1 teaspoon Dijon mustard or ½ tsp dry mustard
- 2 tsp white wine vinegar or lemon juice
- 1 cup light-flavoured olive oil or rice bran oil

Method

1. Using the dough blade, add the egg yolks, seasonings, mustard and 1 teaspoon of the vinegar or lemon juice to food processor bowl and process until combined.
2. With the motor running, add 1 cup of oil gradually, ensuring that each addition has been absorbed before adding more. When all the oil has been incorporated, add the remaining vinegar or lemon juice.

Potato Au Gratin

Ingredients

- ¼ cup loosely packed parsley to fit in feed tube
- 125g swiss cheese cut to fit in feed tube
- 1 ½ cups of cream
- 1kg of yellow potatoes, peeled and cut
- Salt & ground black pepper, to taste

Method

1. Preheat oven to 180°C and coat inside of a baking dish with cooking spray.
2. Using the chopping blade, process the parsley until finely chopped. Set aside when done.
3. Remove the chopping blade, and insert shredding disc.
4. Feed cheese through shredding disc then set aside.
5. Remove shredding disc, and insert the slicing disc.
6. Using moderate pressure, process the potatoes through the slicing disc. This should fill the bowl almost completely.
7. Arrange half of the sliced potatoes in the bottom of the baking dish, then sprinkle with half of the cheese, parsley and salt and pepper.
8. Add another layer of potato, then sprinkle the remaining cheese, parsley and salt and pepper, then carefully pour the cream over the entire dish. Cover with a sheet of sprayed aluminium foil, coated side down.
9. Place in oven and bake for 1 hour 15 mins, then remove foil and bake for a further 10-15 minutes until brown.

Minestrone Soup

Ingredients

- 3 large carrots, roughly chopped
- 1 large onion, roughly chopped
- 4 celery sticks, roughly chopped
- 1 tablespoon olive oil
- 2 garlic cloves, crushed
- 2 large potatoes, cut into small dice
- 2 tablespoons tomato purée
- 2L vegetable stock
- 400g can chopped tomatoes
- 400g can butter or cannellini beans
- 140g spaghetti, snapped into short lengths
- ½ head savoy cabbage
- Crusty bread, to serve

Method

1. With the chopping blade, add the carrots, onion and celery to the processor bowl and chop into small pieces. Heat the oil in a pan, add the processed vegetables, garlic and potatoes, then cook over a high heat for 5 mins until softened.
2. Stir in the tomato purée, stock and tomatoes. Bring to the boil, then turn down the heat and simmer, covered, for 10 mins.
3. With the shredding disc attached, shred the cabbage.
4. Tip in the beans and pasta, then cook for a further 10 mins, adding the cabbage for the final 2 mins. Season to taste and serve with crusty bread.

Curry Paste

Ingredients

- 125mL (½ cup) white vinegar
- 80mL (1/3 cup) vegetable oil
- 2 long fresh red chillies, deseeded, roughly chopped
- 4 garlic cloves, peeled
- 1 thumb size piece of fresh ginger
- ¼ cup ground cumin
- ¼ cup ground coriander
- 1 tablespoon freshly ground black pepper
- 1 tablespoon garam masala
- 1 tablespoon black mustard seeds
- 1 tablespoon ground turmeric
- 1 teaspoon ground cinnamon

Method

1. Using the chopping blade, place all the ingredients into the bowl and process until a paste is formed. Use the spatula to scrape down the sides of the bowl.
2. Store in airtight container and refrigerate.

Peanut Butter – Makes 1 ½ Cups

Ingredients

- 2 cups roasted peanuts
- 1-2 tablespoons peanut oil or other oil
- ½ teaspoon salt
- Optional for sweeter peanut butter: 1-2 tablespoons honey or other sweetener

Method

1. Using the chopping blade add peanuts to bowl. Pulse a few times until roughly chopped. (For crunchy peanut butter remove ½ cup of the peanuts at this stage and set aside).
2. Run the processor for 1 minute. Remove the lid and using the spatula scrape down the sides of the bowl. Repeat this 2 more times until the peanuts become a smooth glossy butter.
3. Add the salt and oil and any other sweeteners. Process for another 1-2 minutes until completely smooth. (Add reserved nuts for chunky peanut butter at this stage if desired).
4. Scrape out peanut butter using spatula and use straight away or store in an air tight container and refrigerate.

Strawberry and Rhubarb Granita

Ingredients

- 1 cup thinly sliced fresh or frozen rhubarb
- 8 cups fresh strawberries, hulled
- 1 cup granulated sugar
- 2 tablespoons lemon or lime juice
- ¼ teaspoon salt
- 2 teaspoons lemon or lime zest

Method

1. Combine all of the rhubarb, salt and sugar in a medium saucepan with 1 cup of water, keep on medium-high heat, until rhubarb is soft.
2. After 8-9 minutes, remove from heat and pour the mixture through a strainer into a bowl, using a ladle to ensure rhubarb pulp being fully drained of liquid. Discard the pulp.
3. Using the chopping blade, process half of the strawberries with the lemon juice and zest and 1 cup of water until no chunks remain. Pour mixture into medium sized baking tray.
4. Pour strained rhubarb mixture into food processor with the rest of the strawberries and process until smooth, and mix into baking tray.
5. Put cling film over tray, and freeze until solid. When serving, scrape with a spoon to create icy flakes.

Banana Cake with Cream Cheese Icing

Ingredients

- Melted butter, to grease pan
- 125g butter, at room temperature
- 315g (1 ½ cups) caster sugar
- 1 ¼ cups mashed overripe banana (about 2 large bananas)
- 2 eggs
- 1 teaspoon vanilla extract
- 100mL buttermilk
- 225g (1 ½ cups) self-raising flour
- 1/2 teaspoon bicarbonate of soda
- 1 banana, extra, to decorate
- Fresh lemon juice, to brush

Cream Cheese Frosting

- 125g cream cheese, at room temperature
- 50g unsalted butter, at room temperature
- 230g (1 ½ cups) icing sugar mixture
- 1 ½ teaspoons buttermilk

Method

1. Preheat oven to 180°C. Brush a round 20cm (base measurement) cake pan with melted butter to grease. Line the base and side of the pan with non-stick baking paper.
2. With the dough blade installed, place the butter, sugar, mashed banana, eggs and vanilla in the bowl of a food processor, and process for 2 minutes or until well combined. Add the buttermilk and process until combined.
3. Add the flour and bicarbonate of soda, and process until just combined. Pour the mixture into the cake pan. Shake the pan to settle the mixture. Bake in oven for 1 hour or until a skewer inserted into the centre comes out clean. Set aside in the pan for 10 minutes to cool slightly, before transferring the cake to a wire rack to cool completely.
4. Meanwhile, to make the cream cheese frosting, use an electric beater to beat the cream cheese and butter in a bowl until well combined. Add the icing sugar and beat until well combined. Add the buttermilk and beat until the mixture is pale and creamy.
5. Place the cake on a serving plate. Spread the cream cheese frosting over the top of the cake.
6. Peel and thinly slice the extra banana. Lightly brush 1 side of each slice of banana with lemon juice. Arrange the banana slices, lemon juice side up, around the edge of the frosting to serve.

Basic Shortcrust Pastry

Ingredients

- 2 cups (300g) plain (all-purpose) flour
- 145g butter
- 2–3 tablespoons iced water

Method

1. With the dough blade, process the flour and butter in the food processor bowl until the mixture resembles fine breadcrumbs. While the motor is running, add enough iced water to form a smooth dough.
2. Remove dough from the bowl. Knead very lightly then wrap the dough in plastic wrap and refrigerate for 30 minutes.
3. When ready to use, roll out on a lightly floured surface until 3mm thick.

Dark Choc-Chip Cookies

Ingredients

- 125g unsalted butter, chopped
- 100g (½ cup, firmly packed) brown sugar
- 70g (1/3 cup) caster sugar
- 1 egg
- 1 teaspoon vanilla essence
- 225g (1 ½ cups) self-raising flour
- 190g (1 cup) dark cooking choc bits

Method

1. Preheat oven to 180C. Line 3 baking trays with non-stick baking paper.
2. With the dough blade, place the butter, brown sugar, caster sugar, egg and vanilla in the food processor bowl and process until the mixture is creamy.
3. Transfer to a large bowl. Sift in the flour. Add the choc bits. Use a wooden spoon to mix until well combined.
4. Place dessert spoonfuls of the mixture, about 4cm apart, on the lined trays. Bake in oven for 12 minutes or until golden. Set aside on the trays for 5 minutes to cool before transferring to a wire rack to cool completely.

FAQ

Problem	Solution
<i>My Food Processor won't turn on</i>	<ul style="list-style-type: none"> • Check that the Food Processor is correctly plugged into a power outlet. • Check the power outlet is turned on. • Check that you have turned the dial to "1", "2" or "P" according to instructions on page 13. • Check the bowl and lid have been correctly assembled; a safety mechanism will prevent the Food Processor from operating if they are not positioned correctly.
<i>I can't attach the bowl to the base</i>	<ul style="list-style-type: none"> • Ensure you have correctly positioned the bowl on the base, the handle should be facing to the right. See instructions on page 12.
<i>The blades are rattling</i>	<ul style="list-style-type: none"> • You may have incorrectly mounted the blade to the spindle, ensure you follow the instructions for blade assembly on page 10.
<i>There are bits of food stuck between the processing disc and lid</i>	<ul style="list-style-type: none"> • When feeding ingredients down the feed chute it is common for the ends to become stuck and not feed through, this is normal. Turn the appliance OFF, remove the lid and remove the stuck ingredient.
<i>I can't get even slices</i>	<ul style="list-style-type: none"> • When feeding ingredients through the feed chute, pack them so you are able to apply even pressure with the plunger while pushing down.
<i>My Food Processor stopped working</i>	<ul style="list-style-type: none"> • Turn the speed dial to "0". Turn the power point off and unplug the appliance. Check that you have assembled the food processor and accessories correctly. Plug appliance back into a power point and turn on, check that it is working again.

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Repair and Refurbished Goods or Parts Notice

3.5L Food Processor

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 663 907 or write to us at:

Winplus Australasia
PO BOX 537
Bayswater Business Centre
Bayswater, VIC 3153

Winplus Help Desk 1300 663 907
(Operating Hours: Mon-Fri 08:30AM to 6:00PM)

customercare@winplus.com.au
www.winplus.com.au

AFTER SALES SUPPORT

1300 663 907

customercare@winplus.com.au

MODEL: FPD1000 PRODUCT CODE: 50559 08/2015



