

AVAMIXTM

REVOLUTION



Intertek



Intertek

928BFP34CL, 928BFP34GY,
928BFP34SS, 928BFP534SS

Batch Bowl

928CFBB342D, 928CFBB342DC, 928CFBB342DG,
928CFBB348D, 928CFBB348DC, 928CFBB348DG,
928CFBB5342D, 928CFBB5348D

Combination

928CFP342D, 928CFP348D

Continuous Feed

SAFETY

- 1. READ AND SAVE ALL INSTRUCTIONS.**
- 2. Do not immerse the food processor in water or any other liquid.**
Doing so can result in electrical shock.
- 3. Always unplug from outlet prior to handling or cleaning.**
- 4. Avoid contact with moving parts while operating the food processor.**
- 5. CAUTION: Blades are sharp. Handle carefully.**
- 6. This food processor is not intended for use by children or individuals with impaired mental and/or motor skills. Individuals who lack experience operating a food processor need supervision during use.**
- 7. Never remove parts or clean the food processor unless it is unplugged from the electrical outlet.**
- 8. Do not use the food processor if the cord or plug is damaged.**
Contact the nearest authorized service agency for repair.
- 9. Do not use outdoors.**
- 10. Do not allow the power cord to hang over the counter or come in contact with liquids or hot surfaces.**
- 11. Do not place hands or utensils near the food processor's blades.**
Doing so can cause severe personal harm and/or damage to the blender.
- 12. Do not stand directly over the food processor bowl opening or continuous feed chute while in use.**
- 13. Never leave the food processor unattended while operating.**
- 14. Ensure you are using this food processor on a properly grounded outlet.**
This food processor comes with a 120V NEMA 5-15P plug. If unsure of your electrical configuration, contact a professional electrician before operating.

SAVE THESE INSTRUCTIONS.

ASSEMBLY INSTRUCTIONS

Batch Bowl

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

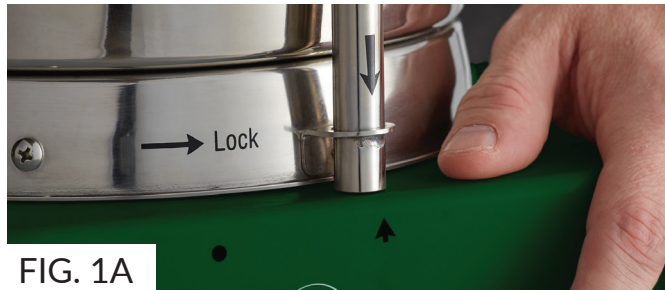


FIG. 1A



FIG. 2A



FIG. 3A



FIG. 4A



FIG. 5A



FIG. 6A



FIG. 7A

1. Ensure the machine is unplugged.
2. Place the bowl on the base, lining up the arrow to the dot first. Twist the bowl counterclockwise until it locks in place and the two arrows line up (See Figure 1A).
NOTE: Do **NOT** touch the blades.
3. Line up the flat part of the motor shaft (See Figure 2A) with the middle of the S blade (See Figure 3A). Once these are aligned, place the S blade on the motor shaft, making sure to keep the alignment noted above. The blade should be parallel and about 3/32" from the bottom of the bowl (See Figure 4A).
NOTE: If the S blade is not installed properly, remove the S blade and double check the alignment noted above. If this still does not work, twist the blade until it slides down into place.
NOTE: If following the note above still does not work, remove the top seal ring (See Figure 5A). Then follow step 3 again.
4. 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 can open from (See Figure 6A).
5. Press the lid down and use the lid latch to shut the lid (See Figure 7A). This lid includes a safety magnet which will stop the blade once opened and the magnet is disengaged.
6. Do not operate this machine if any damage is noted to the bowl or bowl lid.
7. Always remove the lid before removing the bowl from the base.

ASSEMBLY INSTRUCTIONS

Continuous Feed

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

1. Ensure the machine is unplugged.
2. Continuous feed attachment ships assembled with pusher, ejection disc, slicing disc, and grating disc included.
3. Place the continuous feed attachment angled on the base as shown in figure 1B. Twist the attachment into place by twisting it counterclockwise. It will lock in place with the exit chute straight over the front of the unit. See figure 2B.
4. Open the continuous feed attachment by unhooking the latch. See figure 3B.
5. You now have access to switch out the cutting discs.
Caution: Blades are very sharp. Never touch blades directly.
6. The motor shaft has a pin which is used to lock in the plates for continuous feed model. The bottom pin is used to hold the plastic ejector in place. See figure 4B.
7. When removing or adding a plate to the motor shaft, ensure that the bottom end, the end which locks into the pins, is facing down. See figure 5B.
8. To remove a plate, you must twist the plate counterclockwise until it clears the pins and then gently lift up. See figure 6B.
9. To add a plate, line up the openings with the pins on the motor shaft, lower into place, and twist clockwise to lock in place. See figure 7B.
10. Once plates are in place, close the lid and use the latch to shut the lid. See figure 8B.
11. Do not operate this machine if any damage is noted to the cutting discs, food processor, or continuous feed attachments.



FIG. 1B



FIG. 2B



FIG. 3B



FIG. 4B



FIG. 5B



FIG. 6B



FIG. 7B



FIG. 8B

OPERATING INSTRUCTIONS

Keep food processor off when not processing food.

Batch Bowl

1. Follow batch bowl assembly instructions.
2. The stainless steel batch bowl is used with the S blade only. The S-blade is designed for chopping, pureeing, kneading, grinding, and blending ingredients.
3. **Chopping** - To chop, fill the bowl about $\frac{1}{2}$ to $\frac{3}{4}$ full. Chopping is done by starting and stopping the machine frequently. Add your ingredients in small uniform sizes to the processor without overloading the bowl. Using the ON/OFF buttons, watch the product without being directly over the lid opening. Chopping continuously will result in inconsistent results vs. cycling the machine on and off. If chopping meat, hard cheese, or hard vegetables like celery or cabbage, cut the product into uniform 1 inch cubes.
4. **Pureeing or Mixing** - Add desired ingredients up to the max fill line. If you notice any overflow, turn machine off and empty contents accordingly.
5. To remove the finished product:
 - a. Turn off the machine and wait for the blade to come to a complete stop.
 - b. Remove the S-blade from the motor shaft by the plastic post and set aside. Do not touch the blades.
 - c. Twist the bowl clockwise to lift and remove.
 - d. You can now either pour or use a spatula to empty the contents.
6. Refer to the cleaning section before operating the food processor again.

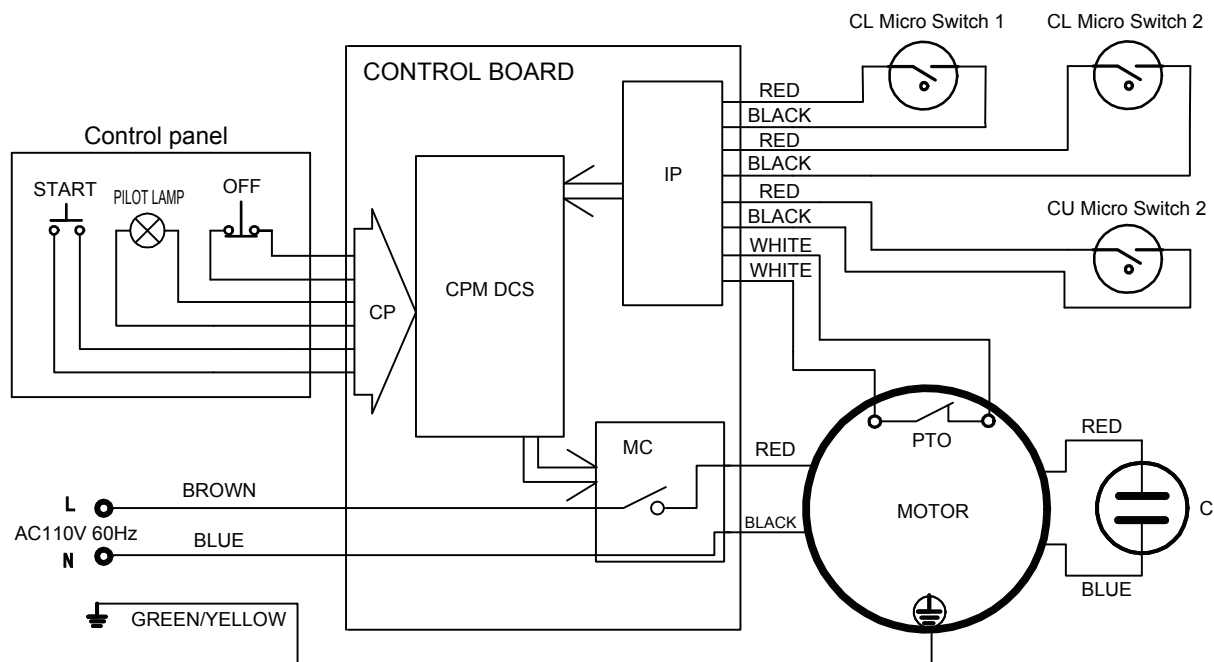
Continuous Feed Attachment

1. Follow the continuous feed assembly instructions.
2. The continuous feed assembly includes a plastic ejector disc which is mounted below the cutting disc. This is used to ensure product exits the chute and prevents jamming. It is necessary for the operation of your food processor.
3. The continuous feed assembly includes a slicing and grating disc with your purchase. Various sizes of slicing, grating, and julienne discs are available for use. Refer to the chart later in the manual for options.
4. **Slicing** - Select the size slicing plate desired and refer to assembly instructions. Prepare food items by washing and peeling, if applicable. You must remove all pits, stones, and large seeds before processing. Remove cores from items such as lettuce and cabbage. Cut the food to size to fit either chute. Place a food pan or box underneath the chute to catch the product as it exits. Cut ends of items flat to feed easily through the chute. Using the pusher, slowly help guide the food through the chute. Never try to slice soft cheese or other soft food items.
5. **Grating** - Follow the same steps as above using a grating disc of your choice. Use only hard cheese, and it is recommended to place mozzarella in the freezer 1 hour prior to grating. Grating cheese will put the greatest strain on your food processor. It is recommended to only grate cheese in 5 minute increments before allowing the processor to cool for 10-15 minutes prior to next use.
6. **Julienne** - Follow the same steps as above and select/install a julienne plate. If a long cut is desired, the food needs to be inserted vertically into the chute. For finely chopped vegetables, you must also insert the food vertically into the chute.

CLEANING INSTRUCTIONS

1. Clean the food processor and accessories prior to initial use and after each use.
2. Do not use harsh abrasive-type cleaners or steel wool on any part of the food processor.
3. Remove the bowl or continuous feed attachment by twisting clockwise and lifting the attachment off the base.
4. **Never immerse the motor base in water!**
5. Use a small brush and cleaner such as Noble Chemical's 147SUNBRIGHT to clean the motor shaft and top of motor base. Do not dump water on the base or get water near the motor vents in the base. Rinse and wipe dry.
6. All parts are dishwasher safe. If handwashing and sanitizing, it is recommended to use 147SUNBRIGHT as soap and 147QUIKSAN, both from Noble Products, as cleaner and sanitizer. Handwashing and sanitizing will prolong the life of your food processor accessories. Dish machines will wear the plastic and rubber faster than handwashing.
7. Always wear cut-resistant gloves while handling the S blade.
8. Allow all parts to air dry before wiping dry completely and reassembling.

CIRCUIT DIAGRAM



ACCESSORIES

| TYPE | Clear Plastic 3 Qt. Batch Bowl | Gray Plastic 3 Qt. Batch Bowl | Stainless Steel 3 Qt. Batch Bowl | Stainless Steel 5 Qt. Batch Bowl | Continuous Feed Attachment with 5/32" Slicing Disc & 5/64" Grating Disc |
|--------|---|---|---|---|---|
| ITEM # | 9283BLCL34 | 9283BLGY34 | 9283BLSS34 | 9285BLSS34 | 928CFEED |
| IMAGE |  |  |  |  |  |