

KitchenAid®

7 CUP & 9 CUP FOOD PROCESSOR

Training Manual



KitchenAid® Australia Training Department.
2018 Edition

Specifications subject to change without notice. All information correct as of June 2018.

KitchenAid® 7 CUP & 9 CUP FOOD PROCESSOR

PRODUCT OVERVIEW

These features make this KitchenAid Food Processor easy to use and easy to store. Users who value simplicity, want to reduce prep time, and have storage limitations will find solutions in the 7-Cup Food Processor.

EASY TO USE Twist-free lid and base, multi-purpose blade, reversible slice/shred disk, and paddle controls make food prep a breeze.

EASY TO CLEAN Smooth finishes and rounded transitions make parts and accessories easy to clean.

EASY TO STORE In-bowl storage and reduced footprint make it easy to store and keep organized.

FULL FUNCTIONALITY Chop, shred, puree, slice, and knead with the multi-purpose blade and reversible 4mm shred/slice disc.

SIMPLE CONTROLS With 3 speed options high, low and pulse speeds to handle a variety of ingredients with precision. The easy-press paddles and illuminated LED controls make operation simple.

CHOP, PUREE, SHRED AND SLICE Everything from cucumbers to tomatoes, cheeses and more with the reversible medium slicing/shredding disc or multipurpose blade.

A VARIETY OF SHAPES AND SIZES Can be processed in the 2-in-1 feed tube located on the lid. The small pusher features a small oil drizzle opening for emulsifying sauces and dressings.

2 YEAR REPLACEMENT LIMITED WARRANTY

7 Cup Specifications and Standard Inclusions

Specifications and Dimensions

Product	
Height	39cm
Width	24.5cm
Depth	20cm
Cord Length	91.4cm
Net Weight	3kg
Product Carton	
Height	49cm
Width	27cm
Depth	25.5cm
Shipping Weight	3.7kg

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ALMOND CREAM
5KFP0719AAC



EMPIRE RED
5KFP0719AER



CONTOUR SILVER
5KFP0719ACU



ONYX BLACK
5KFP0719AOB

STANDARD INCLUSIONS



7 CUP WORK BOWL
& LATCHED LID



MULTI-PURPOSE
BLADE



DOUGH BLADE



PROCESSOR
ADAPTER



REVERSIBLE MEDIUM
SLICING/SHREDDING
DISC



THICK SLICING DISC

9 Cup Specifications and Standard Inclusions

Specifications and Dimensions

Product	
Height	42.5cm
Width	24.5cm
Depth	20cm
Net Weight	2.9kg
Product Carton	
Height	43.3cm
Width	31.5cm
Depth	24.6cm
Shipping Weight	4.2kg

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9 CUP WORK BOWL
& LATCHED LID



MULTI-PURPOSE
BLADE



DOUGH
BLADE



PROCESSORIVE
ADAPTER



REVERSIBLE
MEDIUM SLICING/
SHREDDING DISK



THIN SLICE/
SHRED DISK



MEDIUM SLICE/
SHRED DISK



THICK SLICE
DISK



CATEGORY COMPARISON

Single-Task User

Needs: Simple functionality and convenience



Chop, Mix, Puree

Everyday Multi-Task User

Needs: Multi-functionality, uses for the whole meal



Chop, Mix, Puree, Slice, Shred, Knead

Heavy Multi-Task User

Needs: Highest functionality, big batch capacity, additional unique accessories



Chop, Mix, Puree, Slice, Shred, Knead, Commercial-Style Dice

WHAT MAKES THESE FOOD PROCESSORS DIFFERENT

Customer Pain Points: When purchasing food processors, consumers often complain of the following:

- Difficult to assemble and use
- Difficult to clean and fully remove food after use
- Pieces and parts scattered through drawers and cupboards

Solution: The KitchenAid® 7-Cup Food Processor combines ease of setup, ease of use, ease of cleaning, and ease of storage in one product.

SETUP



USE



CLEAN



STORE



FOOD PROCESSORS - TOP 5 FEATURES

1: Easy, Twist-Free Use

Setup is simple: The KitchenAid® 7 & 9 Cup Food Processor features a twist-free, one-click bowl assembly and easy-to-close lid. The bowl drops in and lid uses a hinge lock rather than twist lock.

2: Simple controls with 3-speed options

Three speed options—High, Low, and Pulse—handle a variety of ingredients with precision.

- Easy-press paddles
- Illuminated LED controls make operation simple, even in dim lighting

3: Easy Cleanup

Consumers will appreciate how quick and easy it is to clean the KitchenAid® Food Processor:

- Sealed, leak-resistant work bowl
- Rounded corners and smooth finishes so less food gets trapped in the bowl and lid
- Bowl, lid, and accessories are dishwasher-safe
- Quickly clean by filling $\frac{1}{3}$ bowl with warm water and adding a few drops of dish soap, then running on Low speed

4: Compact Accessory Storage

The KitchenAid® 7-Cup Food Processor features a compact design and simple in-bowl storage, which allows users to easily store and use their food processor for fresh meals, every day.

- Blade, disc, and other accessories fit inside the bowl for easy storage
- Blades and discs can be stacked together so all accessories can be stored at the same time
- Cord conveniently wraps under base so the food processor can easily be stored on the customer's countertop

5: Versatility

Consumer can chop, mix, puree, slice, shred, and knead with the simplicity of one disc and one blade (step-up model has two discs and two blades) and the 2-in-1 feed tube can process a variety of ingredients.

- Reversible disc can easily be flipped to either slice or shred
- Disc can be placed in the storage position for easy storage within the bowl when not in use
- Two feed tube sizes can handle ingredients of different shapes and sizes. Small chute is ideal for thinner and smaller foods, such as small carrots, while the wider chute can accommodate thicker vegetables like capsicum
- Small feed tube food pusher features a small oil drizzle opening for emulsifying favorite sauces and dressings

Additional Features

- Bottom of BPA-free work bowl comes with drainage holes, so the bowl won't retain water after being washed
- Blender-style coupler means no center hole that could cause leaking
- Rubber seal at the top of the work bowl helps prevent food and liquid from entering while in use
- 3000 RPM Pulse speed for a quick, clean chop
- In-mold blade design with complete steel construction and plastic surround is sturdy and durable

PRODUCT OVERVIEW - DIAGRAM

KFP0719

2-in-1 feed tube with
drizzle opening

ounded bowl edges
or easy-to-clean use

BPA-free bowl

Easy-to-store
accessories

Sealed coupling

Easy-to-press
controls

Integrated cord
storage

Twist-free lid
and bowl



7 Cup - 4 Blades Included



Dough blade



Multipurpose
stainless steel
blade



Reversible 4mm
slice/shred disc



6mm slice only disc

9 Cup - 6 Blades Included



Dough blade



Multipurpose blade



REVERSIBLE
MEDIUM SLICING/
SHREDDING DISK



THIN SLICE/
SHRED DISK



MEDIUM SLICE/
SHRED DISK




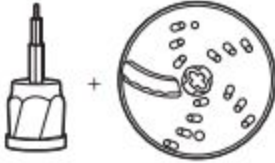
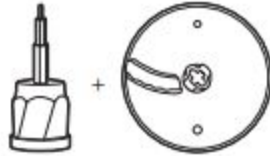
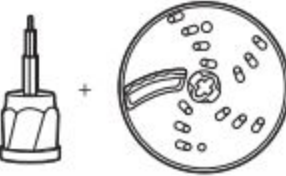

THICK SLICE
DISK

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ACCESSORIES SELECTION GUIDE

ACTION	SETTING	FOOD	ACCESSORY
Chop	Low or Pulse	Cheese Chocolate Fruits Fresh herbs Nuts Tofu Vegetables	Multipurpose stainless steel blade 
Mince or Purée	High or Pulse		
Mix	Low	Pasta Sauce Pesto Salsa Sauces Batters Doughs	
Slice	Low	Fruit (soft) Potatoes Tomatoes Vegetables (soft)	Reversible slicing/shredding disc (slicing side) OR slicing disc  OR 
	High	Cheese Chocolate Fruits (hard) Vegetables (hard)	
Shred (fine to medium)	Low	Potatoes Vegetables (soft)	Reversible slicing/shredding disc (shredding side) 
	High	Cabbage Cheese Chocolate Fruits (hard) Vegetables (hard)	
Knead	Pulse/High	Yeast dough	Dough blade 

TIPS FOR GREAT RESULTS USING THE MULTI PURPOSE BLADE

To chop fresh fruits or vegetables:

Peel, core, and/or remove seeds. For more consistent results, cut food in 2.5-3.75 cm pieces. Process food to desired size, using Pulse or Low speed.

To puree cooked fruits and vegetables (except potatoes):

Add 1/4 cup (60 mL) liquid from recipe per cup (235 mL) of food. Process food using short pulses until finely chopped. Then process continuously until reaching desired texture.

To prepare mashed potatoes: Shred hot cooked potatoes using the shredding disc. Exchange shredding disc for multipurpose blade. Add softened butter, milk, and seasonings. Pulse three to four times, 2 to 3 seconds each time, until potatoes are smooth and milk is absorbed. Do not overprocess.

To chop dried (or sticky) fruits: The food **should be cold**. Add 1/4 cup (60 mL) flour from recipe per 1/2 cup (120 mL) dried fruit. Process fruit, using short pulses, until reaching desired texture.

To finely chop citrus peel: With sharp knife, peel colored portion (without white membrane) from citrus. Cut peel in small strips. Process until finely chopped.

To mince garlic or to chop fresh herbs or small quantities of vegetables: With processor running, add food through the feed tube. Process until chopped. For best results, make sure work bowl and herbs are very dry before chopping

To chop nuts or make nut butters: Process up to 3 cups (710 mL) of nuts to desired texture, using short pulses, 1 to 2 seconds each time. For a coarser texture, process smaller batches, pulsing one or two times, 1 to 2 seconds each time. Pulse more often for finer texture. For nut butters, process continuously until smooth. Store in refrigerator. **NOTE:** Processing nuts and other hard foods may scratch the surface finish on the inside of the bowl.

To chop cooked or raw meat, poultry, or seafood: The food should be **very cold**. Cut into 2.5 cm pieces. Process up to 455g at a time to desired size, using short pulses, 1 to 2 seconds each time.

To make bread, cookie, or cracker crumbs: Break food into 3.75-5 cm pieces. Process until fine. For larger pieces, pulse two to three times, 1 to 2 seconds each time. Then process until fine.

To grate hard cheeses, such as Parmesan and Romano: ***Never attempt to process cheese that cannot be pierced with the tip of a sharp knife.*** You can use the multipurpose blade to grate hard cheeses. Cut cheese in 2.5 cm pieces. Place in work bowl. Process, using short pulses, until coarsely chopped. Process continuously until finely grated. Pieces of cheese can also be added through the feed tube while the processor is running.

TIPS FOR GREAT RESULTS USING THE SLICING/SHREDDING BLADE

To slice or shred fruits or vegetables that are long and relatively small in diameter, such as celery and carrots. Cut food to fit feed tube vertically or horizontally, and pack so that the food is supported. It should not be packed so tightly that it cannot move freely. Process using even pressure with the food pusher, or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

To slice or shred fruits and vegetables that are round, such as onions and apples. Peel, core, and remove seeds. Cut in halves or quarters to fit feed tube. Position in feed tube. Process using even pressure with the food pusher

To slice or shred fruits and vegetables that are small, such as strawberries, mushrooms, and radishes: Position food vertically or horizontally in layers within the feed tube. Fill feed tube in order to keep food positioned properly. Process using even pressure with the food pusher, or use the small feed tube in the two-piece food pusher. Position food vertically in the tube and use the small food pusher to process food.

To slice uncooked meat or poultry, such as stir-fry meats: Cut or roll food to fit feed tube. Wrap and freeze food until hard to the touch, 30 minutes to 2 hours, depending on thickness of food. Check to be sure you can still pierce food with the tip of a sharp knife. If not, allow to thaw slightly. Process using even pressure with the food pusher.

To slice cooked meat or poultry, including salami, pepperoni, etc.: Food should be very cold. Cut in pieces to fit feed tube. Process food using firm, even pressure with the food pusher.

To shred firm and soft cheeses: Firm cheese should be very cold. For best results with soft cheeses, such as mozzarella, freeze 10 to 15 minutes before processing. Cut to fit feed tube. Process using even pressure with the food pusher.

TIPS FOR GREAT RESULTS USING THE DOUGH BLADE

The dough blade is specially designed for mixing and kneading yeast dough quickly and thoroughly. For the best results, ***do not knead recipes that use more than 3 cups*** (710 mL) of flour. Use Pulse to mix the dry ingredients, then High when adding liquids.

FAQs

Q. How do i attach the bowl to the base?	A. Place the work bowl on the base, aligning the handle with the raised button on the right side of the base. The bowl will click into place and should be flush against the base when properly aligned.
Q. Which position should i place the the disc?	A. The disc can be placed in two different positions in the bowl: level with the top of the bowl for processing, and lower inside of the bowl, for storage.
Q. Are the accessories dishwasher safe?	A. The bowl, lid and accessories are top rack dishwasher safe. To clean the base, wipe with a warm, damp cloth and dry thoroughly with a dry cloth. Do not immerse the base in water.
Q. How many cups of flour can the Food processor and dough blade process at one time?	A .The dough blade is specially designed for mixing and kneading yeast dough quickly and thoroughly. For the best results, do not knead recipes that use more than 3 cups (710 mL) of flour. Use Pulse to mix the dry ingredients, then High when adding liquids.
Q. Where do I store all my blades and discs?	A. The blades and discs can be stored conveniently in the bowl for easy storage.

See The User Care Guide On How To Assemble Food Processor / Cleaning and Care.