

duraprès

+ CURTIS STONE



PREP MASTER MINI

Food Processor

Chop • Slice • Shred • Whisk

DP300

THANK YOU!

We hope you enjoy your new
Duraprès Prep Master Mini Food Processor

dp.

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IMPORTANT SAFEGUARDS

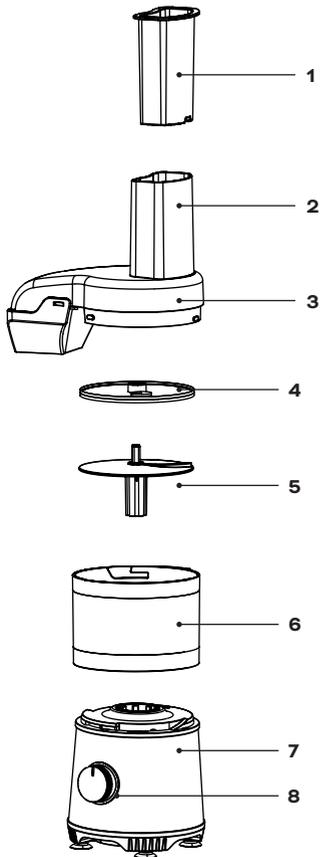
Like any electrical appliance, the Duraprès Prep Master Mini Food Processor must be handled with care at all times. To ensure your own safety, the following precautions should be followed:

1. Read and save all instructions.
2. To protect against risk of electrical shock, do not immerse Base, Cord, or Plug in water or other liquid.
3. This appliance should not be used by children.
4. Unplug Cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged Cord or Plug or after the appliance malfunctions or is dropped or damaged in any manner.
7. Use only accessories or replacement parts by the manufacturer.
8. Do not use your Food Processor if any part is broken.
9. Do not use appliance outdoors.
10. Do not let Cord hang over edge of table or counter, or touch hot surfaces.
11. Keep hands and utensils away from moving Blade and Disc while processing food to reduce the risk of severe personal injury and/or damage to the Food Processor.
12. The Blades and Disc are sharp. Handle carefully. Store out of reach of children.
13. To reduce the risk of injury, never place Cutting Blade or Disc on Base without first putting Bowl properly in place.
14. Ensure Lid is securely locked in place before operating appliance.
15. Always remove the cutting Blades first before cleaning or emptying food from the Bowl.
16. Do not attempt to defeat the Lid interlock mechanism.
17. Make sure the Blades or Disc has come to a full stop before removing Lid.
18. Use caution when removing Blades and Disc from the Bowl, when emptying the Bowl, and when cleaning.
19. Be sure to turn switch to Off position after each use. Always use the Pusher to clear the Food Chute. When this method is not possible, turn the motor off and disassemble unit to remove the remaining food.
20. The appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively for household use only.
21. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.
22. Never chop ice in the Food Processor.
23. Do not place on or near a hot gas or electric burner or in a heated oven.
24. Do not use appliance for anything other than intended use.
25. This appliance is not intended for people (including children) with reduced physical, sensory or mental capabilities, or those who lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs use of the appliance.
26. Do not blend hot or boiling ingredients. Allow food to cool down to a warm state before placing in the Food Processor. This is to safeguard against sudden bursts of steam that could cause the lid to dislodge.

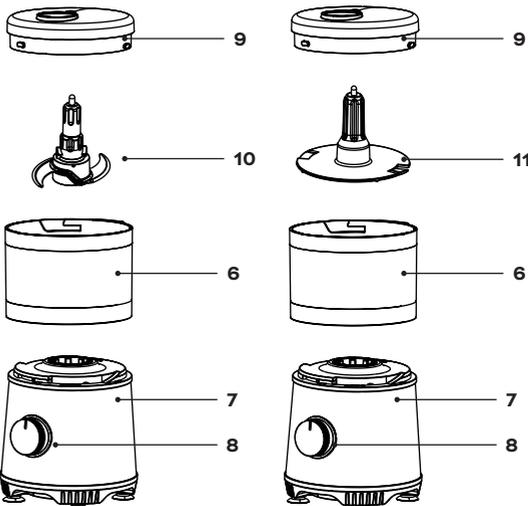
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

PARTS & ACCESSORIES

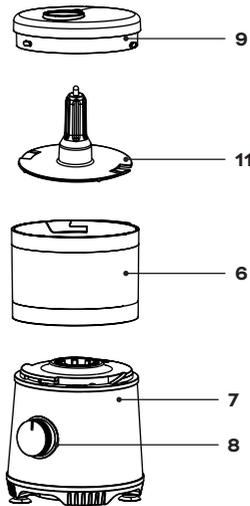
SLICER/SHREDDER ASSEMBLY



CHOPPER ASSEMBLY



WHISK ASSEMBLY



- 1 FOOD PUSHER
- 2 FOOD CHUTE
- 3 PROCESSOR LID
- 4 SLICER / SHREDDING DISC
- 5 ROTATING PLATE
- 6 BOWL

- 7 BASE
- 8 CONTROL DIAL
- 9 CHOPPER LID
- 10 CHOPPING BLADE
- 11 WHISK DISC

BEFORE FIRST USE

1. Remove all packaging materials.
2. Clean all parts with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.



CAUTION:

Do not touch sharp blades. NOTE: DO NOT EVER IMMERSE THE BASE UNIT IN THE WATER OR ANY OTHER LIQUID.

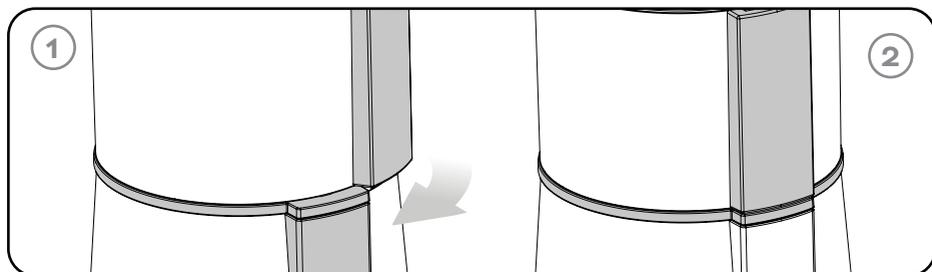


WARNING:

This appliance is intended for household use only. To avoid an electrical circuit overload, do not use another high wattage appliance on the same circuit with your Food Processor. The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

HOW TO USE

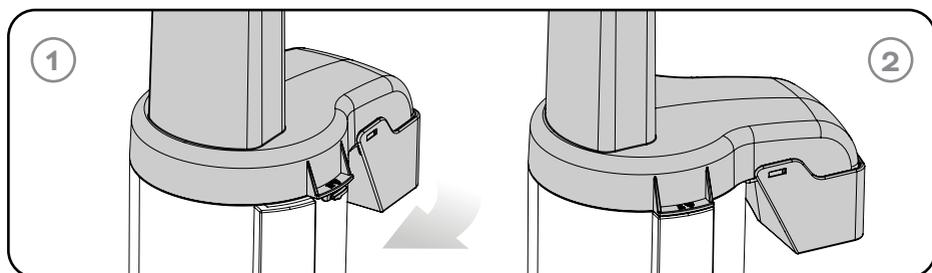
HOW TO LOCK THE BOWL ONTO THE BASE



Align the Bowl onto the Base as shown. Turn the Bowl clockwise until the locking ribs on both the Bowl and Base align and lock into place.

NOTE: The Food Processor will not work unless the Bowl is locked into place.

HOW TO LOCK THE PROCESSOR LID ONTO THE BOWL

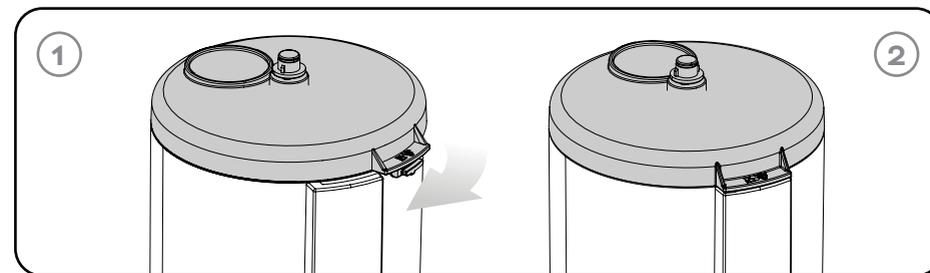


Align the Processor Lid onto the Bowl as shown. Turn the Processor Lid clockwise until the locking ribs on both the Processor Lid and Bowl align and lock into place.

NOTE: The Food Processor will not work unless the Processor Lid is locked into place.

HOW TO USE

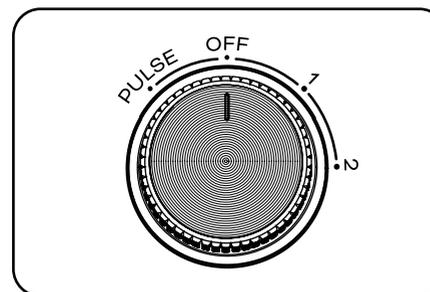
HOW TO LOCK THE CHOPPER LID ONTO THE BOWL



Align the Chopper Lid onto the Bowl as shown. Turn the Chopper Lid clockwise until the locking ribs on both the Chopper Lid and Bowl align and lock into place.

NOTE: The Food Processor will not work unless the Chopper Lid is locked into place.

HOW TO OPERATE THE CONTROLS



The Control Dial is conveniently located on the front of the Base. Rotate the knob clockwise to select a speed:

1 for Low - 2 for High

The Food Processor will run continuously. For instant on and off control, use **Pulse** by rotating knob counterclockwise.

HOW TO USE

PROCESSING TIPS AND TECHNIQUES

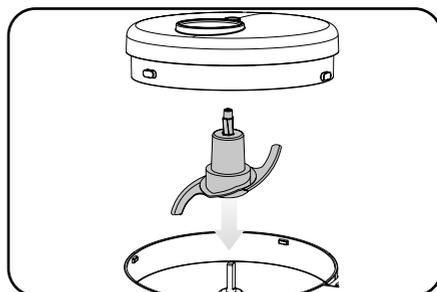
This Food Processor is excellent to chop, mix, slice, or shred most foods. However, to maintain peak performance, do not use your Food Processor for the following: grinding grain, coffee beans, or spices; slicing frozen meat; or crushing ice. Most foods can be sliced, chopped, or shredded in seconds. Do not run the Food Processor continuously for more than 1 minute. Never exceed the maximum capacity limits for the Bowl when chopping.

PROCESSING USING CHOPPING BLADE

For the best results, start with pieces of food that are similar in size. Carrots, for example, should all be cut to approximately 25mm cubes. The Chopping Blade can be used to coarsely chop, finely mince, mix, or purée food to a smooth consistency. Do not run the Food Processor continuously for more than 1 minute. Never exceed the maximum capacity limits for the Bowl when chopping.

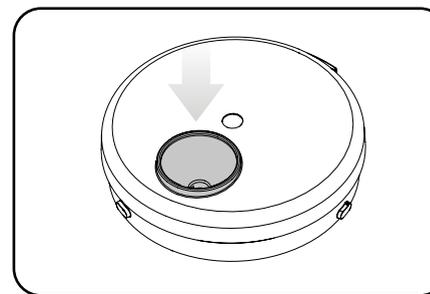
CHOPPING BLADE ASSEMBLY

1. Make sure the Control Dial is turned to Off and the unit is unplugged.
2. Lock the Bowl onto Base. (See “How to lock the bowl onto the Base” in this booklet.)
3. Place the Chopping Blade onto motor shaft of Food Processor in center of Bowl. Turn slowly until blade drops into place. Handle carefully; the blade is sharp.
4. Place food to process into Bowl. Then lock Chopper Lid onto Bowl. (See “How to lock the Chopper Lid onto the Bowl” in this booklet)
5. Plug in unit and process food. The processing speed and time will determine the finished consistency of the food. The Pulse button can help you avoid over processing. Reference the Food Guide for recommended processing times and speeds.
6. When finished processing, select Off or release from Pulse position. Wait until Chopping Blade has stopped rotating before removing Chopper Lid. Unplug the unit.



HOW TO USE

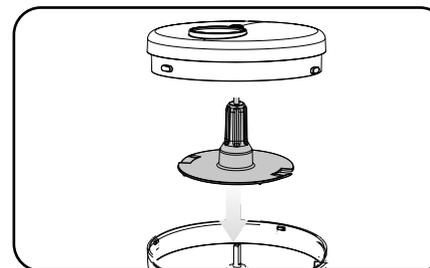
USING THE DRIZZLE BASIN



Use the drizzle basin on top of the Chopper Lid to add liquid ingredients while processing.

Slowly pour liquids, such as oil into the Drizzle Basin whilst processing. The liquid will be efficiently mixed into the ingredients.

PROCESSING USING WHISK DISC



WHISK ASSEMBLY

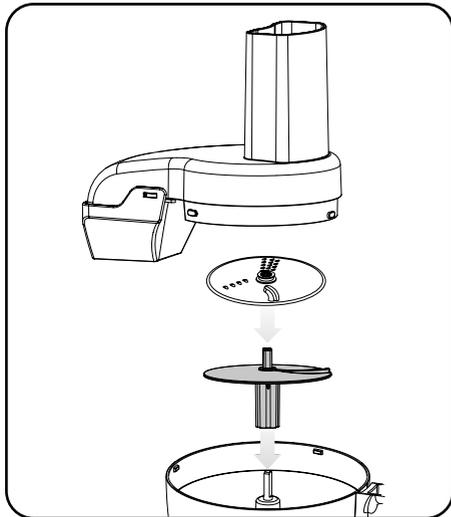
1. Make sure the Control Dial is turned to Off and the unit is unplugged.
2. Lock the Bowl onto Base. (See “How to lock the Bowl onto the Base” in this booklet)
3. Place Whisk Disc on Motor Shaft.
4. Add liquid into Bowl. Do not fill over the Max Liquid mark to prevent any overflow out of Lid.
5. Lock Chopper Lid onto Bowl. (See “How to assemble Chopper Lid onto the Bowl” in this booklet.)
6. Plug in unit and whisk liquid. The whisk speed and time will determine the finished consistency of the liquid you are whisking. The Pulse button can help you avoid over whisking.
7. When finished whisking, select Off or release Pulse position. Wait until Whisk Plate has stopped rotating before removing Chopper Lid. Unplug the unit.

HOW TO USE

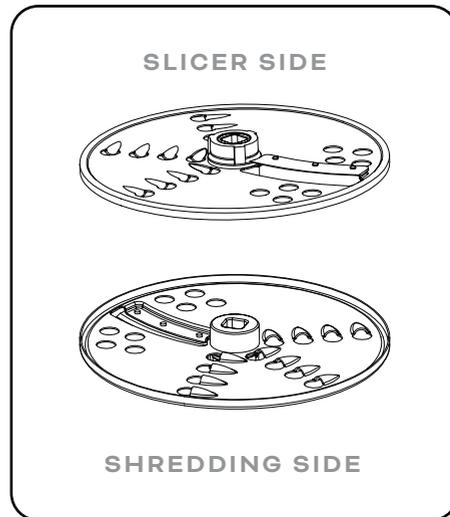
PROCESSING WITH THE PROCESSOR LID AND SLICER/SHREDDER DISC

To slice or shred cheese, select semi-firm cheese like Cheddar, Monterey Jack, or Swiss. Place cheese in freezer for 30 minutes before processing. The reversible Slicer/Shredder Disc has a slicing blade on one side and shredding teeth on the other. Place on Motor Shaft with desired cutting edge facing up. (Refer Slicer/Shredder Disc diagram)

SLICER/SHREDDER ASSEMBLY



SLICER/SHREDDER DISC



HOW TO USE

1. Make sure the Control Dial is turned to Off and the unit is unplugged.
2. Lock the Bowl onto Base. (See "How to lock the Bowl onto the Base" in this booklet.)
3. Place Rotating Plate on Motor Shaft. Put Slicer/Shredder Disc on Rotating Plate with the desired side facing up for either slicing or shredding. Lock Processor Lid onto Bowl. (See "How to lock the Processor Lid onto the Bowl" in this booklet.)
4. To slice or shred, place foods into the chute opening. Then insert the Pusher into the chute and push the food down into the cutting blades.
5. Always use the food Pusher to feed food into the chute. NEVER PUSH FOOD THROUGH CHUTE WITH HANDS.
6. Plug in unit.
7. Select speed. While pressing on Pusher, select 1 or 2 for optimum slicing and shredding performance or Pulse to process food. Reference the Food Guide for recommended processing times and speeds.
8. When Food Chute is empty, select Off or release from Pulse position. Wait until Blade has stopped rotating before removing lid. Unplug the unit.

FOOD GUIDE

FOOD	TOOL	SPEED	DESCRIPTION
Baby Food	CHOPPING BLADE	Pulse and High	Cut ingredients into 12.5 - 25mm pieces. Steam ingredients until completely soft. Pulse to chop, then process until completely smooth.
Butter	CHOPPING BLADE, SHREDDING DISC	High	<p>For creaming butter: Process room temperature butter using chopping blade, scraping sides as necessary, until creamed.</p> <p>For compound butters: Process flavouring ingredients such as herbs, garlic, citrus zest, etc., using chopping blade before adding butter to combine.</p> <p>For grating butter: Use light to medium pressure to grate butter on Shredding Disc. Grated butter is great for some pastry doughs, like biscuit.</p>
Crumbs (Bread, Cookie, Cracker, Chip)	CHOPPING BLADE	Pulse and High	Break into pieces. Pulse to break up, and then process until desired consistency. This will make perfect bread/cracker/chip crumbs for coating meats and fish. Processed crumbs make delicious pie and cake crusts.
Fresh Herbs	CHOPPING BLADE	Pulse	Wash and dry herbs thoroughly. Pulse to roughly chop. Continue pulsing until desired consistency is achieved.
Ground Meat	CHOPPING BLADE	Pulse	Cut meat into 25mm pieces. Pulse to chop, about 25 long pulses, or until desired consistency is achieved. Never chop/purée more than 2 cups at one time. Make sure to never process meat containing bones.

FOOD GUIDE

SUGGESTED AMOUNTS FOR THE BOWL WHEN CHOPPING

FOOD	MAXIMUM CAPACITY
Chopped fruit, vegetable	UP TO 1 CUP
Puréed fruit or vegetable	UP TO 2 CUPS
Chopped or puréed meat or seafood	UP TO 2 CUPS

CARE & CLEANING

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact the customer service team for any unusual issues you may experience.

1. Before cleaning unplug the unit.
2. Wash Bowl, Processor Lid, Chopper Lid, Whisk Disc, Slicer/ Shredding Disc, removable Rotating Plate and Pusher in hot, soapy water. Rinse and dry thoroughly.
3. Wipe Base, Control Dial, and Cord with a damp cloth or sponge. To remove stubborn stains, use a mild non-abrasive cleanser.
4. Never immerse the Food Processor Base in water.

WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, for this product for a period of 24 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchase. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN AUSTRALIA DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorised dealer or service center.
- Shipping and handling charges may apply.
- Proof of purchase is required to confirm the warranty.
- This warranty does not exclude, restrict or modify any state or federal legislation applicable to the supply of goods and services.

To register your warranty, please visit www.durapres.com/warranty

DURAPRÈS PRODUCTS CUSTOMER SERVICE INFORMATION

Should you have any concerns, issues or questions regarding your Duraprès product please visit www.durapres.com/contact

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NOTES

