

# *the Kitchen Wizz® Peel & Dice*

SFP820



EN QUICK GUIDE

# **Sage®**



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## **SAGE® RECOMMENDS SAFETY FIRST**

**At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.**

## **IMPORTANT SAFEGUARDS**

**READ ALL INSTRUCTIONS  
BEFORE USE AND SAVE  
FOR FUTURE REFERENCE**

- A downloadable version of this document is also available at [sageappliances.com](http://sageappliances.com)

- Before using for the first time ensure your electricity supply is the same as shown on the label on the underside of the appliance.
- Remove and safely discard any packaging materials before first use.
- To eliminate a choking hazard for young children, safely discard the protective cover fitted to the power plug.
- This appliance is for household use only. Do not use the appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Vibration during operation may cause the appliance to move.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance shall not be used by children.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Children should not play with the appliance.

- Cleaning of the appliance and user maintenance should not be carried out by children unless they are 8 years or older and supervised.
- Keep the appliance and its cord out of reach of children.
- The appliance can be used by persons with reduced physical or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged and maintenance other than cleaning is required, please contact Sage Customer Service or go to [sageappliances.com](http://sageappliances.com)
- Any maintenance other than cleaning should be performed by an authorised Sage® service centre.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- Always ensure the appliance is properly assembled as per instructed before use. Use the appliance without properly assembled may cause product malfunction, product damage or pose safety risk including personal injury.
- Do not use the food processor on slippery, unstable or uneven surfaces such as a sink drain board.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from moving or rotating parts during operation.
- Do not use the appliance for anything other than food and/ or beverage preparation.
- In order to avoid the possible hazard of the appliance starting by itself due to inadvertent resetting of the overload protection, do not attach an external switching device (such as a timer) or connect the appliance to a circuit that can regularly switch the appliance on and off.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Never use attachments or accessories that are not supplied with this product or authorised by Sage® to be used on this product. Failing to follow this instruction may cause product malfunction, product damage or even pose safety risk.

- For optional accessories authorised by Sage® to be used on this product, please read all instructions supplied with the accessory in conjunction with the instructions contained in this booklet.
- Care should be taken when removing the food from the processing bowl by ensuring the motor, Quad™ blade, dough blade or disc, have completely stopped before disassembling. Ensure the OFF button has been pressed to switch the motor off; the appliance is switched off at the power outlet and unplugged, before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the Quad™ blade, dough blade or discs carefully removed before attempting to remove the processed food.
- Do not process hot or boiling liquids - allow liquids to cool before placing into the processing bowl. Hot liquid can be ejected to cause injury due to sudden steaming.
- Ensure the OFF button has been pressed, and the food processor is switched off at the power outlet and unplugged before attaching the Quad™ blade, dough blade, disc or processing lid.
- To avoid possible malfunction of the processing bowl's auto switch, do not place the processing lid in the locked position when the appliance is not in use
- Do not place hands or fingers in the bowl of the food processor unless the motor, Quad™ blade, dough blade or discs have come to a complete stop.
- The processing blades and discs are extremely sharp, handle with care at all times. Avoid contact with moving parts during operation. Keep hands, hair, clothing, spatulas and other utensils out of food processor feed chute to prevent personal injury or damage to the mixer. Always use the food pusher to push the food down the feed chute.
- Handle the food processor and attachments with care – remember the blades and discs are razor-sharp and should be kept out of reach of children.
- Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Do not fill bowl above marked liquid levels or 15 cups dry level (shredding). Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- Never remove the lid while the processor is operating. Always use the POWER/OFF button to stop the machine before removing the lid.

- Do not place the food processor near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Do not place any part of the food processor in the microwave oven.
- Do not leave the food processor unattended when in use.
- Do not move the food processor whilst in operation.
- Do not use attachments other than those provided with the food processor.
- Do not attempt to operate the food processor by any method other than those described in this booklet.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided.
- Always operate the food processor with the processing lid securely in position.
- Always secure the processing bowl onto the motor base before attaching the Quad™ blade, dough blade or discs.
- Please do not crush ice in the large or small processing bowls. This will cause damage to the blades (Quad™ or mini blade). We recommend that you use a blender for ice crushing.
- When mixing yeast dough, the operating time of the food processor should not longer than 30 seconds. Allow the appliance to cool down before next use.
- Some stiff mixtures, such as dough, may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 30 seconds.
- Do not use your fingers or a knife to clean the dicing grid. Please use the cleaning tool or brush provided to clean the dicing grid.
- Do not use your fingers or a knife to clean the dicing blade. Please use the cleaning tool or brush provided to clean the dicing blade.
- Do not attempt to use the Dicing Kit in any other manner than described in this user manual.
- Do not attempt to use the Dicing Kit with any other food processor than the models specified on the Dicing Kit packaging.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

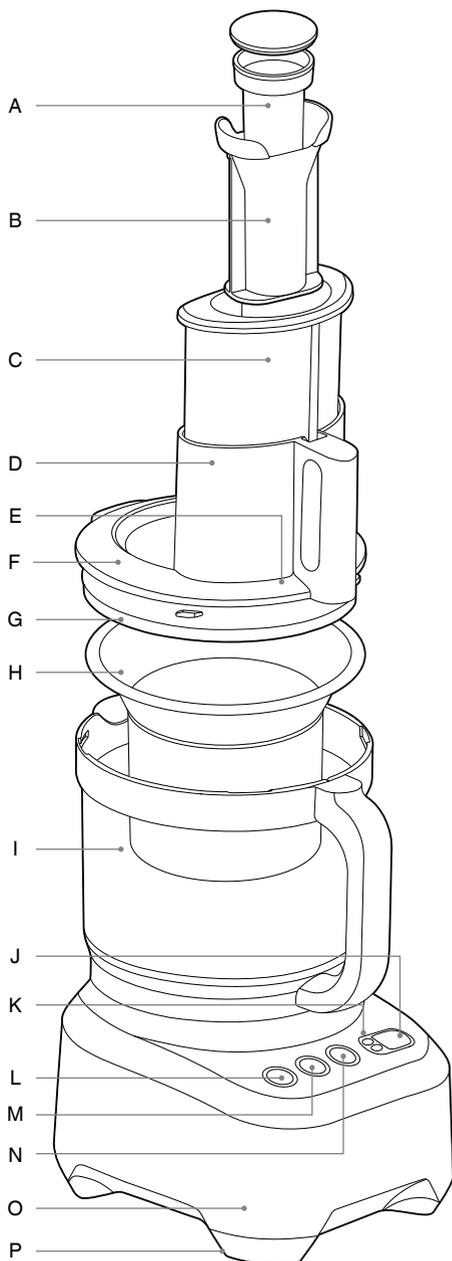


To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

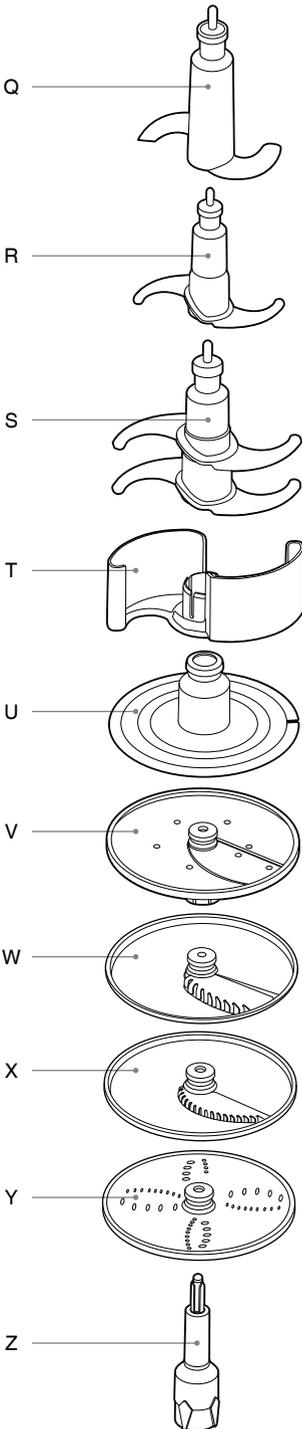
**SAVE THESE INSTRUCTIONS**



## Components

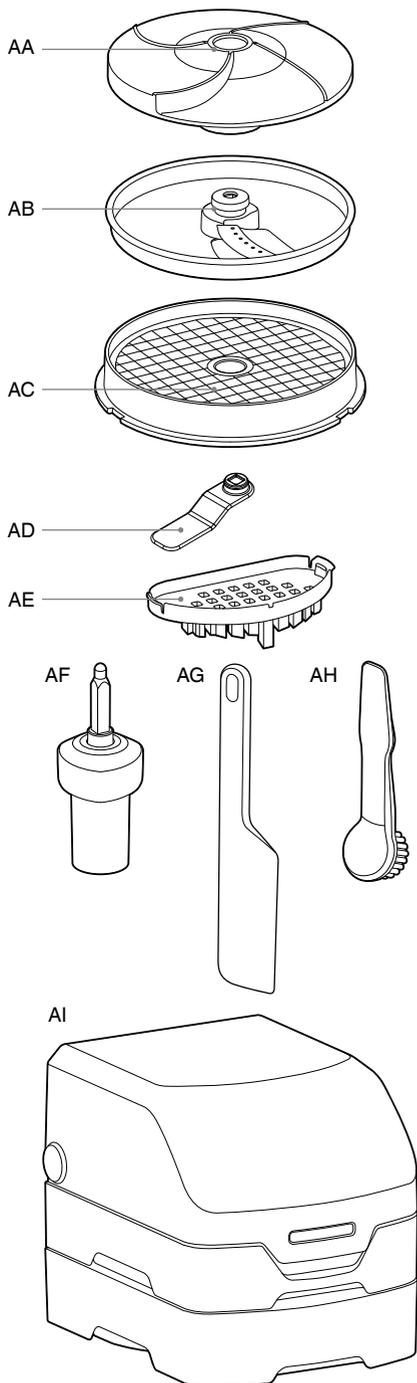


- A. **Small food pusher**
- B. **Medium pusher**
- C. **Large food pusher**  
The food processor will not start unless the large pusher is correctly in place.
- D. **Extra wide 14cm chute**
- E. **Feed chute safety system**  
Prevents the motor from operating unless the bowl and lid are correctly locked in position, and large feed pusher is inserted.
- F. **Processing lid**
- G. **Silicone seal**
- H. **Mini bowl**  
For better control when processing small quantities.
- I. **Processing bowl with handle**  
15 cup bowl for dry ingredients and 10 cups for diced and liquid (thick, wet ingredients e.g. soups).
- J. **LCD display**
- K. **Count up & count down timer**
- L. **POWER / OFF button**
- M. **START / PAUSE button**
- N. **PULSE button**
- O. **Direct drive motor base**
- P. **Non-skid rubber feet**



- Q. **Dough blade**
- R. **Mini processing blade**
- S. **Quad® processing blade**
- T. **Quad® blade safety cover**
- U. **Whisk/emulsifying disc**
- V. **Adjustable slicer**
- W. **French fries cutter**
- X. **Julienne disc**
- Y. **Reversible shredder**
- Z. **Disc spindle**  
Use with the reversible shredder, julienne, chip cutting, whisk, potato peeler and adjustable slicing discs in position.

**CE** Rating Information  
220-240V~50Hz 2000W





# Assembly

## BEFORE FIRST USE

- Before using your food processor for the first time, remove any packaging material and promotional labels. Ensure the POWER button is OFF and the food processor is unplugged.
- Be careful when handling the blades and discs as they are extremely sharp.
- Wash the processing bowl, processing lid and all attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly. All attachments except the geared spindle and large food pusher may be washed in the dishwasher.
- When first using your food processor, you may notice an odour coming from the motor. This is normal and will dissipate with use.
- Always use the food processor on a dry, level work surface.

## ASSEMBLY

### Motor Base and Bowl

1. Position the processing bowl onto the motor base with the handle in line with the ALIGN HANDLE graphic on the motor base.



2. Turn the bowl clockwise until the handle locks to the front. The processing bowl should now be securely locked into position. The food processor will not operate unless the bowl is locked into position correctly.



### Spindles and Discs

1. Before placing the lid onto the processing bowl, choose your spindle and position it over the coupling in the centre of the processing bowl. Then position your chosen attachment over the spindle. Please note that the Quad® Blade and Dough Blade do not require a spindle for processing.
2. The disc spindle is required when using the following discs: adjustable slicer, reversible shredder, julienne, french fries cutter and the peeler. Do not use the geared spindle for those attachments. Failing to use the disc spindle will damage the parts, and incorrect use this way may cause the parts to fuse together.

3. The geared spindle is required when using the dicing kit. To dice vegetables or fruit insert the geared spindle into the bowl first, followed by the dicing grid, ensuring to align with the 4 tabs in the bowl, then insert the dicing disc. Make sure you follow the right order. If you intend to dice larger quantities (more than 5 cups) please insert the dicing distributor after placing your geared spindle into the bowl. The dicing distributor will help to distribute diced food evenly across the bowl. Do not use your dicing kit with the disc spindle. Always use the geared spindle.



Julienne disc



Dicing blade



French fries cutter



Dicing grid



Slicing disc



Dicing distributor



Shredding disc



Geared spindle



Peeler



Disc spindle

 **WARNING**

**Do not touch the blades of the Dicing Grid. They are extremely sharp.**



## Mini Processing Bowl



The mini processing bowl fits inside the main bowl.



Do not use any spindle, or the processing discs. Use only the mini processing blade in the mini bowl. Please note that the mini blade cannot be used in the main processing bowl.

## Lid

Place lid onto the processing bowl so that the ALIGN / LOCK graphics on the lid and handle align. To LOCK the lid, hold the chute and turn clockwise so that the handle parts align.

Locking the lid correctly will engage the interlocking safety catch on the handle, and allow the motor to run.





## Functions

### OPERATION

#### Getting started

The food processor will only operate when the processing bowl, lid and large pusher are correctly assembled. This engages the safety interlock, and allows the motor to run.

The chute has a CHUTE FILL MAX graphic to indicate the maximum volume of food that can be placed in the chute for the pusher to activate the safety locking catch.

#### Control buttons

The momentary PULSE button is ideal for processing foods that need sudden bursts of power. It also encourages ingredients to move around the bowl. PULSE is also best when processing foods that only require processing for a short period of time.

#### After Processing

After processing, wait until the blades/discs have stopped moving before unlocking the lid. To ensure safe handling, turn off at the POWER button and unplug at the power outlet before handling the blades.

When removing blades/discs, lift the part by carefully gripping the plastic hub in the centre.

### DICING WITH THE DICING KIT

The dicing kit dices raw and cooked food into cubes of the size of 12 x 12mm.

Always remember to place the geared spindle, dicing grid and dicing disc into the food processor before adding the food.

Do not dice more than 10 cups (2.4l) in your food processor at a time. Exceeding this capacity could lead to the product jamming in the disc. It will also make the cleaning process of the dicing grid challenging.

Clean dicing grid each time after dicing 10 cups.

### Vegetables and fruits

The dicing kit can process raw and cooked vegetables and also fruits. To improve dicing results for harder vegetables like carrots and pumpkin, par-cooking is recommended. Only par-cook vegetables that need to be cooked afterwards.

For best results when dicing with raw, hard vegetables feed carrots length-ways through the small feed chute, and feed pumpkin through the medium feed chute. Feeding this produce through the large feed chute may lead to jamming of the disc.

#### DO NOT DICE SWEET POTATO

(Yam/Kumara).

Due to its dry, fibrous texture dicing sweet potato is not recommended with the Dicing Kit. Sweet Potato places high load on the Dicing Kit which causes high friction and potential damage to the Bowl Lid.

Use the START / PAUSE button for control when dicing food.

### PEELING WITH THE PEELER

#### Potato peeling made easy

Take the hard work out of peeling potatoes. The Sage peeler will peel potatoes in batches of 6–7, depending on the size. Peeling is very fast, and may finish quicker than expected. Keep your eye on progress, and it should be done in 25–30 seconds.

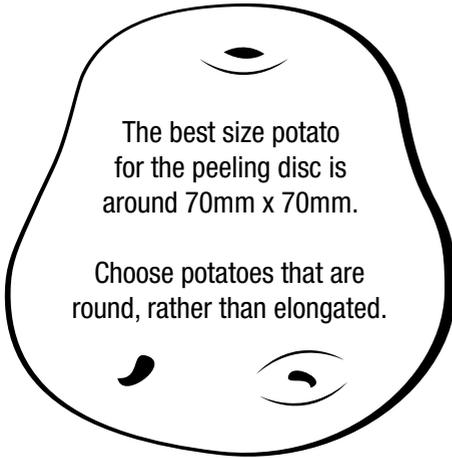
#### Size matters

The best size potatoes to use are around 70mm x 70mm, which is about the size of this illustration. Choose potatoes that are round, rather than elongated.

Use whole potatoes, as cutting potatoes into half or quarters creates square edges that won't peel efficiently. Using rounder potatoes will reduce the amount of waste.

#### Loading the potatoes

Position 6–7 potatoes evenly on top of the peeler. Potatoes should have enough room to freely roll and rumble. If potatoes are too tightly packed, the peeling won't be as effective. Keep in mind that the peeling works best with a complete batch, and peeling just a couple of potatoes won't be as efficient. Lock lid in place before starting, and never insert potatoes through the chute.



### **Peeling other produce**

The peeler disc can peel potatoes very well but it can also be used to peel other firm, round produce such as beetroot.

It can also peel carrots and sweet potatoes. Depending on the size, we recommend cutting carrots and sweet potatoes in 2–3 pieces before placing them into the bowl.

## **CHOPPING WITH THE QUAD® BLADE**

The micro-serrated Quad blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. The blades process very efficiently, and may take less time than expected to process many large tasks.

### **Raw vegetables, fruit and cooked meats**

Trim and cut food into 2.5cm cubes.

Process no more than 7 cups at a time using the PULSE button at 1–2 second intervals until chopped to desired size or consistency.

### **Raw meat, chicken and fish**

Trim excess fat and sinew, and cut food into 2.5cm cubes. Ensure all bones are removed. Chill well in freezer until firm as this will help to cut through the food more easily. Process no more than 4 cups (600g) of raw meat at a time. At this capacity the motor should run for no more than 30 seconds at a time. Use a combination of the START and the PULSE button until chopped or minced to the desired consistency.

### **Leafy herbs**

Wash and dry herbs thoroughly. Remove any coarse stems. Process no more than 3 bunches of herbs (approx. 5½ cups) at a time using the PULSE button at 1–2 second intervals until chopped to the desired consistency.

Use leafy herbs immediately for the most aromatic results in your recipe.

### **Nuts**

Process no more than 5 cups of shelled nuts at a time using the PULSE button at 1–2 second intervals until chopped to the desired consistency.

### **Nut butters**

Process no more than 5 cups of shelled roasted nuts at a time using the START button until chopped to the desired consistency.

### **Soft breadcrumbs**

Break stale bread into chunks (fresh bread will stick to blades). Process no more than 6–8 slices at a time with the processing bowl, using the PULSE button at 1–2 second intervals until crumbed to desired consistency.

### **Dried breadcrumbs**

Tear bread into chunks and toast in oven until golden and crisp. Do not over brown. Process no more than 6–8 slices at a time with the processing bowl, using the PULSE button at 1–2 second intervals.

### **Biscuit crumbs**

Break biscuits into quarters, and weigh a maximum of 500g (2 standard packets). Process using the PULSE button at 1–2 second intervals until chopped to the desired consistency. Sweet or savoury biscuit crumbs can be used as an alternative to pastry for sweet or savoury pies.

Do not process very hard biscuits (for example gingernut biscuits) as this may damage the blades.

### **Dried fruit**

For dates and other larger dried fruits, remove pits and cut into quarters before processing. Process no more than 1 cup at a time.

Dried fruit can be sticky, and may stick to the blades during processing.

We recommend putting dried fruit in the freezer for about 10 minutes before processing. Process no more than 2 cups (1 cup for large fruits) at a time using the PULSE button at 1–2 second intervals until chopped to the desired consistency.

## PURÉEING WITH THE QUAD® BLADE

The micro-serrated Quad blade purées raw and cooked food to the consistency required, including baby food. The blades process very efficiently, and cut the time needed to puree many tasks.

## MIXING WITH THE QUAD® BLADE

The Quad blade mixes ingredients for cakes, batters, and cookie doughs.

The Quad blade can also emulsify egg-based sauces such as mayonnaise.

### Pastry dough

Place flour and chilled, cubed butter into the processing bowl.

Do not process more than 3L cups (500g) of flour using the START / PAUSE button in intervals until the butter is absorbed into the flour.

Steadily add liquid through the small feed chute with the motor still running.

Process until the mixture forms a ball.

## KNEADING WITH THE DOUGH BLADE

Always remember to place the dough blade into the processing bowl before adding the food. The edges of the plastic dough blade create a softer action for combining dough ingredients.

The dough blade encourages the gluten strands to be stretched rather than cut, and should be used for all yeast doughs, and any other doughs that require kneading.

Do not process more than 3 cups (500g) of flour or using the START / PAUSE button in intervals.

Steadily add liquid (including oil, if applicable) through the small feed chute with the motor still running. Process until the mixture until it forms a soft, elastic dough ball.

If processing more than two batches of dough (500g each), allow the motor base to cool for an extended period (approx.30 min) before subsequent kneading to prevent the motor from overloading.

## SLICING, GRATING AND SHREDDING



### IMPORTANT

*The spindle must be used with both the adjustable slicer and the reversible shredder/grater.*

### Adjustable slicer

The adjustable slicer will slice food to an even and consistent thickness. It can be adjusted to 24 settings, from very fine (0.3mm) to thick (8.0mm). To adjust the slicing thickness, hold the adjustable slicing disc by the outer edge with one hand, keeping hand away from blade, and turn the adjustment dial on the underside with the other hand. An arrow graphic indicates the thickness of the slice you have chosen.



### Reversible grater and shredder

This disc has an array of small blades on both sides of the disc. Align the disc so larger holes face up for courser textured results, or with the smaller holes facing up for finer results. The discs are labelled showing which side faces up.

## CONTROLLING THE INGREDIENTS

For optimal results, position food in the chute and use the pusher to apply light downward force prior to starting the food processor.

Always use the small or medium size feed chute for processing hard produces like pumpkin and sweet potato. Feeding hard produces through the large feed chute could cause damage to the discs.

### Smaller ingredients

For long thin foods such as carrots, cucumbers, zucchini, etc., use the small or medium feed chute. This will avoid the ingredient from tipping over during slicing.

### Larger ingredients

Take care not to overfill the chute, as the pusher will not activate the interlock safety catch if the chute is too full. Do not fill over the MAX CHUTE FILL graphic.

### Pressure

When processing, never force the food down the chute as this can damage the discs.

## **Cheese**

Caution should be taken when processing cheese in a food processor. For soft cheese such as mozzarella, partially freeze it until firm. This will help prevent jamming the disc.

Round cheeses such as mozzarella should be trimmed at one end to encourage them to sit flat in the feed chute with the disc starts.

Hard cheeses such as parmesan must be checked first to ensure they are not too hard (to avoid damaging blade edges). The cheese should slice easily with a sharp knife and remove the rind before processing.

Wedge shaped cheeses such as parmesan can be packed side by side to form a rectangular shape in the chute.

## **Chocolate**

Break a block of chocolate into small pieces, and chill until firm. Pack into the small or medium feed chute, and then shred.



## **WARNING**

***Oils in citrus rind can damage the bowl and lid. When processing citrus rind clean out bowl and lid immediately after processing. Do not soak parts in hot water.***



# Food Processing Guide

For more information about preparation of food and how to process, refer to basic processing techniques.

FOOD TYPE	RECOMMENDED TOOL	DISH TYPE SUGGESTIONS
<b>Avocado</b>	Dicing kit	Chunky guacamole
	Quad blade or mini processing blade	Guacamole
	Slicing disc 2-5 mm	Salad
<b>Apple/Pear</b>	Dicing kit	Fruit salad
	Quad blade or mini processing blade	Apple sauce
	Slicing disc 2–5mm	Slaw
	Grating disc	
<b>Apple/Pear (cooked)</b>	Quad blade or mini processing blade	Baby food
<b>Batters</b>	Quad blade	Cakes, pancake, waffle batter
<b>Beetroot</b>	Dicing kit	Relish
	Slicing disc 2-5 mm	Salad
	Shredding disc	Salad
	Quad blade	Puree
	Peeler	
<b>Breadcrumbs</b>	Quad blade	Coatings, breadcrumb stuffing
<b>Butternut Pumpkin (Peeled)</b>	Quad blade	Butternut pumpkin soup
	Dicing kit (through medium feed chute, or large feed chute if par-cooked)	
	Slicing Disc (through medium feed chute, or large feed chute if par-cooked)	
<b>Cabbage/Lettuce</b>	Slicing disc 1–3mm	Salad
	Shredding disc	Salad
<b>Carrot</b>	Dicing kit (through medium feed chute, or large feed chute if par-cooked)	Minestrone
	Quad blade or mini processing blade	Meat pie
	Slicing disc	Vegetable soup
	Shredding disc	Salad
	Peeler	Carrot cake
<b>Cauliflower</b>	Quad blade or mini processing blade	Cauliflower soup
<b>Celery</b>	Quad blade or mini processing blade	Vegetable soup
	Slicing disc 1–3mm	Salad
	Dicing kit	Soup
<b>Cheese</b>	Shredding disc	Garnish, sandwich filling
		Grated cheese for pizza

<b>FOOD TYPE</b>	<b>RECOMMENDED TOOL</b>	<b>DISH TYPE SUGGESTIONS</b>
<b>Chocolate</b>	Quad blade Shredding disc	Chocolate ganache Dessert decoration
<b>Cream</b>	Whisk	Whole egg foams
<b>Doughs</b>	Dough blade	Bread, pizza
<b>Herbs</b>	Quad blade or mini processing blade	Seasoning, pesto
<b>Leeks</b>	Quad blade or mini processing blade Slicing disc 2–5mm	Soup Soup
<b>Meat (raw)</b>	Quad blade (use pulse function)	Meatloaf, burgers, meatballs
<b>Meat (cooked)</b>	Quad blade (use pulse function)	Sandwich fillings, pâté, baby food
<b>Meat (deli)</b>	Slicing disc 1–6mm	Sandwiches, antipasto, pizza toppings
<b>Onion</b>	Dicing kit Quad blade or mini processing blade Slicing disc 0–5mm Shredding disc	Salsa, soups Soups, sauces Salad
<b>Pastry</b>	Quad blade	Pies
<b>Potatoes</b>	Dicing kit Peeler Shredding disc French fries cutter Slicing disc	Potato salad Pomme purée, potato salad, french fries Hash browns French fries
<b>Potatoes (cooked)</b>	Quad blade or mini processing blade	Mash potato
<b>Sweet Potato</b>	Slicing disc Shredding disc Peeler	Sweet potato fries
<b>Tomatoes</b>	Dicing kit Quad blade or mini processing blade Slicing disc 2–5mm	Chunky salsa Salsa Caprese salad, sandwich filling
<b>Zucchini</b>	Dicing Julienne Cutter Slicing disc	Minestrone, quesadillas Zucchini fries Grilled zucchini



## Care & Cleaning

Remove the power cord from the power outlet after use for safety reasons.

### Processing bowl and lid

Due to the interlock components, we do not recommend immersing the bowl in water for long periods.

To keep your bowl and lid clean, and to avoid food drying on, follow these steps as soon as possible after use:

- Rinse most of the ingredients off the bowl and lid.
- Hand wash in clean warm, soapy water using a mild liquid detergent and non-abrasive sponge.
- The processing bowl and lid may occasionally be washed in the dishwasher (top shelf only), however washing in the dishwasher is not recommended on a regular basis, as prolonged exposure to harsh detergents, hot water and pressure will damage and shorten the life of the plastic and the interlock components.

### Gear spindle and Food Pushers

- The large food pusher and geared spindle should only be hand-washed. Do not place them into the dishwasher. Washing the geared spindle in the dishwasher will damage the spindle.



### WARNING

**Do not touch the blades of the Dicing Grid. They are extremely sharp.**



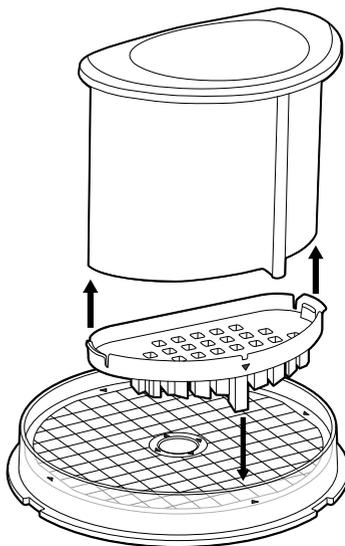
### Blades and discs

- Blades and discs are razor sharp, do not touch. Always use a spatula or brush to remove food or when cleaning blades.
- Disc spindle, blades and discs can be washed in the dishwasher.

### Dicer

Use the dicer cleaning cap to clear out excess food built up in the dicing grid after EACH USE or each 10 cups.

- Straight after dicing, remove the dicing disc from the bowl while leaving the dicing grid inside the bowl.
- Attach the cleaning cap to the bottom of the large pusher.
- Align the markings on the cleaning cap with the markings on the dicing grid, push down to clear out the food in the grid.
- Repeat four times going around the grid until the entire grid is cleared.





## Care & Cleaning

### Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

### Cleaning agents

Do not use abrasive scouring pads or cleansers on either the motor base or the jug, as they may scratch the surface. Use only warm soap water with a soft cloth.

### Stubborn food stains and odours

Strong smelling foods such as garlic, fish and some vegetables such as carrots may leave an odour or stain the bowl or lid.

To remove, pour warm soapy water and fill to the MAX LIQUID mark. Set aside to soak for 5 minutes, without immersing the whole bowl. Then wash with a mild detergent and warm water, rise well and dry thoroughly. Store the bowl with the lid off.

### Storage

Place the large food pusher (with medium and small pushers inserted) into the feed chute for storage.

Store your food processor upright, with the bowl and lid resting in position, but not locked. Locking the bowl and lid can put unnecessary strain on the safety interlock.

All accessories should be kept in the storage container and out of the reach of children to avoid accidental cuts. It is not recommended to store the discs in a drawer with other utensils.

Do not place anything else on top of your food processor during storage.



# Troubleshooting

<b>PROBLEM</b>	<b>EASY SOLUTION</b>
<b>Food is unevenly processed</b>	<ul style="list-style-type: none"> <li>• Ingredients should be cut evenly into 2.5cm pieces before processing.</li> <li>• Ingredients should be processed in batches to avoid overloading.</li> </ul>
<b>Slices are slanted or uneven</b>	<ul style="list-style-type: none"> <li>• Place evenly cut food into the feed chute.</li> <li>• Apply even pressure on the pusher.</li> </ul>
<b>Food falls over in the feed chute</b>	<ul style="list-style-type: none"> <li>• The large feed chute must be packed full for best results. If processing smaller quantities, place items to the far left in the feed chute, or use a smaller feed chute, depending on the food size.</li> </ul>
<b>French fries cutter</b>	<ul style="list-style-type: none"> <li>• Always clear any blocked potato before processing more potatoes.</li> </ul>
<b>Some food remains on top of the disc after processing</b>	<ul style="list-style-type: none"> <li>• It is normal for small pieces to remain after processing.</li> </ul>
<b>Motor slows down when kneading dough</b>	<ul style="list-style-type: none"> <li>• Amount of dough may exceed maximum capacity. Remove half and process in two batches.</li> <li>• Dough may be too dry. If motor speeds up, continue processing. If not, add more water, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl.</li> </ul>
<b>Dough doesn't clean inside of the processing bowl</b>	<ul style="list-style-type: none"> <li>• Amount of dough may exceed food processor maximum capacity. Remove half and process in two batches.</li> <li>• Dough may be too dry.</li> </ul>
<b>Dough nub forms on top of dough blade and dough does not become uniformly kneaded</b>	<ul style="list-style-type: none"> <li>• Stop machine, carefully remove dough, divide it into 3 pieces and redistribute them evenly in the processing bowl.</li> </ul>
<b>Dough feels tough after kneading</b>	<ul style="list-style-type: none"> <li>• Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable. Allowing dough to rest allows the gluten strands to relax and become more pliable.</li> </ul>
<b>Dough is too dry</b>	<ul style="list-style-type: none"> <li>• While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</li> </ul>
<b>Dough is too wet</b>	<ul style="list-style-type: none"> <li>• While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</li> </ul>



# Troubleshooting

## PROBLEM

## EASY SOLUTION

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### The motor does not start

- There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl and lid are securely locked into position.
- If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor.
- Make sure the large food pusher is inserted in the feed chute low enough to engage safety interlock switch.
- If the motor still will not start, check the power cord and power outlet.

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### The food processor shuts off during operation

- The lid may have become unlocked; check to make sure it is securely in position.
- If the motor overloads, the 'OVERLOAD' icon in the LCD will start to flash. Switch off by pressing the POWER / OFF button and unplug the power cord. Allow the food processor to cool for 20–30 minutes before resuming.

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### The motor slowed down during operation

- This is normal as some heavier loads (e.g. slicing/shredding cheese) may require the motor to work harder. Reposition the food in the feed chute and continue processing.
- The maximum load capacity may have been exceeded. Remove some of the ingredients and continue processing.

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### The food processor vibrates/moves during processing

- Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
- This is normal as some heavier loads may require the motor to work harder.

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### INSERT PUSHER flashing

- Make sure that food does not exceed the max line in the food chute.
- If pusher is fully inserted and this warning flashes on the screen, check that the bowl and lid are assembled correctly. Bowl handle should be facing the front of the unit.

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### The food processor stalls when dicing

- Stop the machine, very carefully remove the dicing disc. Using the cleaning cap, clear out the food built up in the dicing grid and dicing disc.
  - Some foods are too hard for the dicer to process, and cause the motor to stop. Some foods need to be par-cooked, check the food processing guide.
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## Guarantee

### **3 YEAR LIMITED GUARANTEE AND 30 YEAR LIMITED MOTOR GUARANTEE**

Sage Appliances guarantees this product for domestic use in specified territories for 3 years for all parts of the product and 30 years for the product's motor from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit [www.sageappliances.com](http://www.sageappliances.com).

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