

# EMERILWARE™

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## 3-in-1 Food Processor



### Instructions for Use

**T-fal**

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions carefully before using the appliance.
2. To protect against risk of electrical shock, do not immerse cord, plug or appliance in water or other liquids.
3. Close supervision is necessary when any appliance is used near children.
4. This appliance is not intended for use by children.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, return it to the nearest authorized T-fal service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by T-fal may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter.
11. Keep hands and utensils out of blender jar while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
12. Blades are sharp. Handle carefully.
13. To reduce the risk of injury, never place cutter assembly blades on base without jar properly attached.
14. Always operate blender with cover in place.
15. When blending hot liquids, remove measuring cup (center piece of cover) to allow steam to escape.
16. Make certain the voltage of the appliance is in accordance with your domestic supply.
17. Never use the appliance on a hot surface or near fire.
18. Do not place ingredients bigger than one inch into the appliance. They could stop the blade and overheat the appliance.
19. Do not use the appliance for other than intended use.
20. Do not place the blender jar in a microwave oven.
21. Keep fingers away from all moving parts.
22. Never feed food by hand. Always use food pusher.
23. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
24. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
25. Be certain cover is securely locked in place before operating appliance.
26. Do not attempt to defeat the cover interlock mechanism.

# IMPORTANT SAFEGUARDS

27. Keep hands and utensils away from the cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
28. Always make sure juicer cover is clamped securely in place before motor is turned on. Do not unfasten clamps while juicer is in operation.
29. Be sure to turn switch to OFF position after each use of your juicer. Make sure the motor stops completely before disassembling.
30. Do not put your fingers or other objects into the juicer opening while it is in operation. If food becomes lodged in opening, use food pusher or another piece of fruit or vegetable to push it down. When this method is not possible turn the motor off and disassemble juicer to remove the remaining food.
31. Do not use the appliance if the rotating sieve is damaged.

## SAVE THESE INSTRUCTIONS

**CAUTION:** This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by the nearest authorized T-fal Service Center.

Do not immerse base in water.

## SPECIAL CORD INSTRUCTIONS

- A. A short power-supply cord has been provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- B. A longer detachable power-supply cord or extension cord are available and should be used with caution.
- C. If a long extension is used, (1) the marked electrical rating of extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be of a grounded type, and (3) the longer cord should be arranged so that it will not drop over the counter top or table top where it can be pulled on by children or tripped over.
- D. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# SAFETY RECOMMENDATIONS

- Read the instructions for use carefully before using your appliance for the first time: T-fal does not accept responsibility for use that does not comply with the instructions.
- Do not leave the appliance running unsupervised, especially when young children or disabled people are present.
- Make sure that the power your appliance uses corresponds to your electrical supply system.
- Any error in connection will cancel the warranty. Your appliance is designed for indoor home use only.
- Unplug the appliance when you have finished using it (even in case of a power failure) and when you clean it.
- Do not use the appliance if it is not working properly or if it has been damaged. If this problem occurs, please contact our consumer service department (1-800-395-8325 M-Th 8:30am - 5pm & Fr 8:30am - 4pm EST).
- All interventions other than cleaning and everyday upkeep by the customer must be performed by an authorized T-fal service center.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the power cord hanging within reach of children.
- The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp edge.
- Do not use the appliance if the power cord or plug is damaged. The power cord must be replaced by an authorized T-fal service center to avoid danger.
- Do not use the appliance if the juicer unit is damaged.
- For your safety, use only T-fal accessories and spare parts designed for your appliance.
- Always use the pusher to guide food in the feeder tube, never use your fingers, a fork, a spoon, a knife or any other object.
- Handle the metal blade, the blender blade, and the vegetable cutting discs with care: they are extremely sharp. You must remove the metal blade (9) from its spindle (8) before emptying the bowl of its content.
- Never run your appliance empty.
- Always use your blender with the lid on.
- Never touch any moving parts; wait for the appliance to come to a complete stop before removing accessories.
- Do not use the accessories as storage containers (for freezing - cooking - heat sterilization).
- Do not pull on the storage drawer to move your appliance.
- The maximum power of your appliance is reached with the food chopper attachment (available online at [www.t-falusa.com](http://www.t-falusa.com)).

## FOR HOUSEHOLD USE ONLY

# INTRODUCTION

Emeril's 3-in-1 food processor will revolutionize the way you prep and cook. A major multi-tasker, your new Emerilware™ BAM Machine by T-fal® will chop, slice, shred, mix, blend, juice, emulsify, make dough - and more!

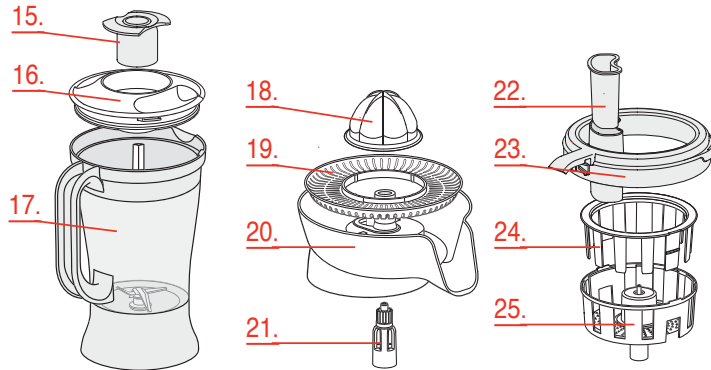
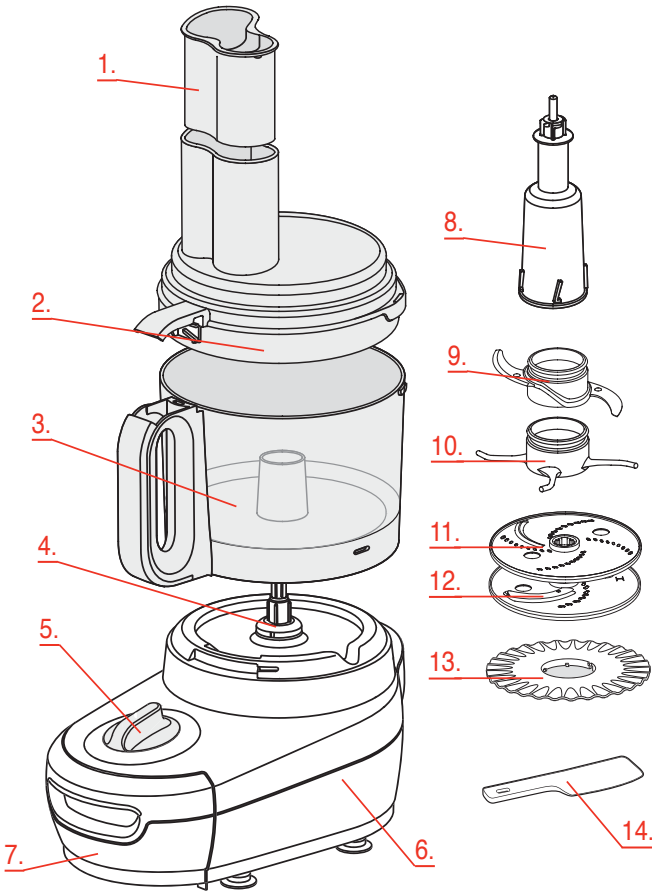
Use it to blaze your way to amazing meals. Stainless steel blades and discs can chop, mix and slice in seconds. Meanwhile, 2 speeds plus a pulse button will put you in charge of your daily prepping.

The BAM Machine works hard so you won't have to. It's easy to change blades and discs. Easy to multi-task. Easy to stay organized thanks to a built-in storage drawer and it is also easy easy to take apart and clean up. Simply put those dirty parts right in the dishwasher.

Just think of all the space you'll save as you replace several appliances with this one powerful, versatile and compact workhorse. The BAM Machine, it's the ultimate cook's helper.



# The 3-in-1 Food Processor Description



1. Pusher with measuring marks
2. Lid with feeder tube
3. Transparent bowl
4. Motor shaft
5. Speed selector: position 0-1-2-Pulse
6. Motor unit
7. Storage drawer for accessories
8. Spindle

## ACCESSORIES (DEPENDING ON MODEL):

9. Metal blade
10. Plastic dough hook
11. Vegetable cutting disc for fine grating/thin slicing (reversible)
12. Vegetable cutting disc for coarse grating/thick slicing (reversible)
13. Emulsifying disc
14. Spatula
15. Blender measuring cap
16. Blender lid
17. Blender jug
18. Citrus press cone
19. Citrus press filter
20. Citrus press juice collector
21. Citrus press spindle
22. Juice extractor pusher
23. Juice extractor lid
24. Juice extractor filter ring
25. Juice extractor filter basket

# USING YOUR FOOD PROCESSOR

## Getting Started

- Before using for the first time, wash all accessory parts in hot, soapy water then dry thoroughly. Or place them in the dishwasher.
- Set the motor unit on a clean, dry flat surface.
- Plug in your appliance.
- For Pulse (intermittent operation): turn the button (5) to the **Pulse** position and use in short bursts for better control of certain preparations.
- For continuous operation: turn the button (5) to the 1 or 2 position.
- To stop: turn the button (5) to the **0** position.

## Assembling the Bowl and the Lid

### ACCESSORIES USED

- Bowl unit (parts 1, 2 and 3).

### ASSEMBLING THE ACCESSORIES

1. Place the bowl (3) on the motor unit (6), with the bowl handle positioned slightly to the right of the speed selector. (Fig. 1)
2. Place the lid (2) on the bowl (3) with the long tab to the left of the handle.
3. As arrow indicates, turn lid to the right. Long tab fits into handle and locks in place. (Fig. 2)
4. Lock the whole assembly by turning it toward the right. (Fig. 3)

**Note: The lid must be locked onto the bowl before locking the assembly onto the motor unit (6).**

## Removing the Bowl and the Lid

1. Unlock by turning the assembly toward the left. (Fig. 4)
2. Unlock the lid by turning toward the left to free it from the bowl handle.
3. Now you can lift and remove your lid. (Fig. 5)

Fig. 1

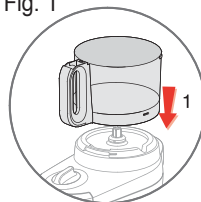


Fig. 2

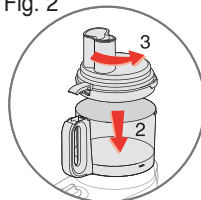


Fig. 3

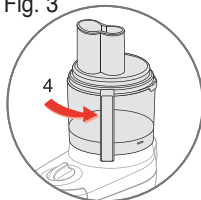


Fig. 4

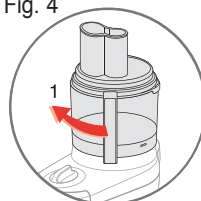
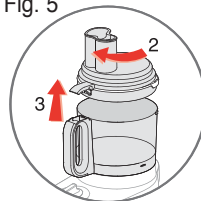


Fig. 5





# USING YOUR FOOD PROCESSOR

## Mix/Chop/Knead/Blend

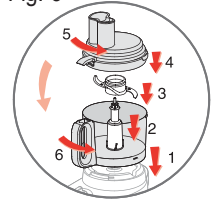
### ACCESSORIES USED

- Bowl unit (parts 1, 2 and 3).
- Spindle (8).
- Metal blade (9) for chopping and mixing.
- Plastic dough hook (10) for kneading or mixing

### ASSEMBLING THE ACCESSORIES (Fig. 6)

1. Place the bowl (3) on the motor unit (6) without locking it.
2. Place the spindle (8) over the motor shaft.
3. Slide the metal blade (9) or plastic dough hook (10) onto the spindle.
4. Place the ingredients in the bowl.
5. Put on the lid (2) and lock it onto the bowl (3), then turn the assembly toward the right to the locked position.
6. To remove the bowl-lid assembly: turn the assembly to the left to release it and unlock the lid.

Fig. 6



## USAGE AND PRACTICAL TIPS

### KNEADING / MIXING

- Use the metal blade (9) or plastic dough hook (10).  
Turn the speed selector (5) to the 2 position to start.
- You can knead up to
  - 2 lbs. of heavy dough, such as: white bread dough, pastry, etc. in 40 seconds.
  - 1.5 lbs. of special bread dough such as: rye bread, whole wheat bread, multigrain bread, etc. in 40 seconds.
- You can mix up to:
  - 2.5 lbs. of mixture, such as: biscuits, sponge cake, etc. in 1 to 3 min.
- You can also mix up to 4 cups of pancake batter, pudding, waffle batter, etc. in 1 min to 1 1/2 min.

### CHOPPING

- Use the metal blade (9).
- Turn the speed selector (5) to the 2 position to start, or, for better control use the pulse position.
- You can chop up to 1 lb. of foods such as:
  - raw or cooked meat (bone and gristle removed, and cut into cubes).
  - hard products: cheese, dried fruits and nuts, certain vegetables (carrots, celery, etc.).
  - soft products: certain vegetables (onions, spinach, etc.).

### BLENDING

- Use the metal blade (9).
- Turn the speed selector (5) to the 2 position to start.
- You can blend up to 4 cups of soup or stewed fruit in 20 seconds. To blend soups to a fine, smooth texture use the blender attachment.

# USING YOUR FOOD PROCESSOR

## Grate/Slice

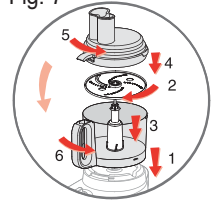
### ACCESSORIES USED

- Bowl unit (parts 1, 2 and 3).
- Spindle (8).
- Disc as desired (11 or 12)

### ASSEMBLING THE ACCESSORIES (Fig. 7)

1. Place the bowl (3) on the motor unit (6) without locking it.
2. Lock the selected disc (11 or 12) onto the spindle (8).
3. Position the assembly on the motor shaft (4).
4. Put on the lid (2) and lock it on the bowl (3).
- 5 Turn the assembly to the right to the locked position.
6. To remove the bowl-lid assembly: turn the assembly to the left to release it and unlock the lid.

Fig. 7



### USAGE AND PRACTICAL TIPS

- Cut food into pieces to fit the height and width of the feed tube (2).
- Insert the food through the feed tube (2) in the lid and guide it with the pusher (1).
- Turn the speed selector (5) to the 1 position to slice or to the 2 position to grate.
- You can use the discs for:
  - coarse grating (12) / fine grating (11): zucchini, potatoes, carrots, cheese, etc.
  - thick slicing (12) / thin slicing (11): potatoes, onions, cucumbers, beets, apples, carrots, cabbage, etc.

## Emulsify/Beat/Whip/Whisk

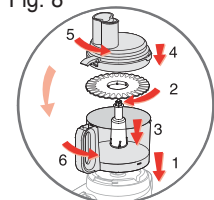
### ACCESSORIES USED

- Bowl unit (parts 1, 2 and 3).
- Spindle (8).
- Emulsifying disc (13)

### ASSEMBLING THE ACCESSORIES (Fig. 8)

1. Place the bowl (3) on the motor unit (6) without locking it.
2. Slide and lock the emulsifying disc (13) onto the spindle (8).
3. Position the assembly on the motor shaft (4).
4. Place the ingredients in the bowl.
5. Put on the lid (2) and lock it on the bowl (3), then turn the assembly to the right to the locked position.
6. To remove the bowl-lid assembly: turn the assembly to the left to release it and unlock the lid.

Fig. 8



**Note:** Make sure you install the emulsifying disc with the right side up: see Figure 8.

### USAGE AND PRACTICAL TIPS

- Turn the speed selector (5) to the 2 position to start.
- Never use this accessory to knead heavy dough or to mix cake mixtures or batter.
- You can prepare: mayonnaise, aioli, light sauces, whisk egg whites (1 to 6 egg whites), and whip cream (up to 1 cup).

# USING YOUR FOOD PROCESSOR

## Blend/Mix Very Finely

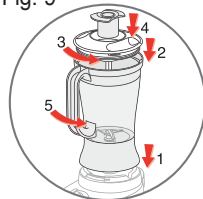
### ACCESSORIES USED

- Blender Assembly (parts 15, 16 and 17).

### ASSEMBLING THE ACCESSORIES (Fig. 9)

1. Place the ingredients in the blender jug (17) without exceeding the maximum level indicated on the jug.
2. Put on the lid (16) with the measuring cap (15) and lock it on the jug (17).
3. Position the assembled jug (17) on the motor shaft (4), turn to the locking position.
4. After use, wait until the appliance has come to a stop, then unlock the blender to release it.

Fig. 9



### USAGE AND PRACTICAL TIPS

- Turn the speed selector (5) to the 1 or 2 position to start. You can use the **Pulse** position for better blending control.
- Never fill the blender with boiling liquid. Only use liquids or foods at simmering temperature or below.
- Never use the blender to grind dry products (hazelnuts, almonds, peanuts, etc.).
- Always use the blender with its lid on.
- Always pour liquid ingredients into the jug first before adding solid ingredients, without exceeding the maximum level indicated:
  - 5 cups for thick mixtures.
  - 4 cups for liquid mixtures.
- To add ingredients while mixing, remove the measuring cap (15) from the lid and pour the ingredients through the filling hole without exceeding the filling level indicated on the bowl.
- Maximum running time: 3 min.
- Once the appliance has come to a stop, unlock the blender to release it.

### Recommendations:

- If ingredients stick to the sides of the jug when mixing, stop the appliance and unplug it. Remove the blender assembly from the body of the appliance. Using a spatula, push the food down onto the blade. Never put your hands or fingers in the bowl or near the blade.
- You can:
  - prepare finely blended soups, drinks, sauces, stewed fruit, milkshakes, smoothies and cocktails.
  - blend batters (pancake, fritters, waffles and custards).

# USING YOUR FOOD PROCESSOR

## Juicing Citrus Fruit

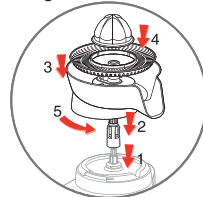
### ACCESSORIES USED

- Citrus Press Unit (parts 18, 19, 20 and 21).

### ASSEMBLING THE ACCESSORIES (Fig. 10)

1. Slide the citrus press spindle (21) onto the motor shaft (4).
2. Place the juice receptacle (20) on the motor unit (6).
3. Place the filter (19) around the receptacle.
4. Put the cone (18) on the receptacle (20), then turn the assembly to the locking position.
5. To remove the citrus press unit: turn the assembly to the left to release it.

Fig .



### START-UP AND ADVICE

- Place any sort of cup or glass under the juice collector (20) to collect the juice.
- Cut the citrus fruit in half and position on the cone (18).
- Turn the speed selector (5) to the 1 position to start.
- You can squeeze up to 2 cups of citrus fruit without emptying the filter ring (19).

## Extracting Fruit and Vegetable Juice (depending on model)

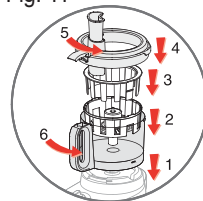
### ACCESSORIES USED

- Bowl (parts 1, 2 and 3)
- Juice Extractor unit (parts 22, 23, 24 and 25)

### ASSEMBLING THE ACCESSORIES (Fig. 11)

1. Place the bowl (3) on the motor unit (6) without locking it.
2. Assemble the filter basket (25) with its filter ring (24).
3. Slide the assembled filter basket (24 + 25) onto the motor unit outlet (6).
4. Put on the lid (23) and lock it on the bowl (3), then turn the assembly to the right to the stop.
5. To remove the bowl-lid assembly: turn the assembly to the left to release it and unlock the lid.
6. To remove the filter basket assembly (24 + 25), press on the 2 clips of the filter ring (24) to release the filter basket (25).

Fig. 11



### USAGE AND PRACTICAL TIPS

- Remove hard pits, thick peel (such as melon and kiwi) and hard cores from fruit before processing.
- Turn the speed selector (5) to the 2 position to start.
- Insert the food cut into pieces through the feed tube and push down slowly with the pusher (22).
- Empty the waste in the filter basket frequently (24 + 25).
- Do not juice more than 1/2 lbs. of ingredients (apples, carrots, etc.) at a time.

# USING YOUR FOOD PROCESSOR

## Storing the Accessories

Your food processor is equipped with:

a storage drawer (7) which can hold the metal blade (9), the spindle (8), 2 cutting discs (11 and 12) as well as the emulsifying unit (13).

Place them in the order and position shown in Figure 12.

When the accessories are in place, close the storage drawer (7) into the motor unit (6) as shown in Figure 13.

Fig .

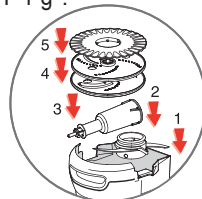
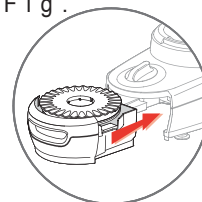


Fig .



# CLEANING AND STORAGE

## Cleaning

- Unplug the appliance.
- For easier cleaning, rinse the accessories immediately after use.
- Wash and wipe dry the accessories or place them in the dishwasher.
- Pour hot water containing a few drops of dishwashing washing liquid into the blender (17). Close the lid (16) with its measuring cap (15) on. Give a few pulses. Unplug the appliance. Rinse the jug.
- Never immerse the motor unit (6) in water, or run water over it. Wipe it clean with a damp sponge.
- The blades on the accessories are very sharp. Handle them with care.
- A clever trick: If your accessories become stained by food (carrots, oranges, etc.), rub them with a cloth dipped in vegetable oil, then clean as usual.

## Storage

- Do not store your food processor in a damp environment.

# WHAT IF MY APPLIANCE DOESN'T WORK?

If your appliance does not work, check:

- that it is plugged in correctly.
- that each accessory is locked correctly into place.

Your appliance still won't work?

For help and advice contact our Consumer Service Department at 800-395-8325.

# ONE YEAR LIMITED WARRANTY

The manufacturer warrants this product to be defect free in material and workmanship for a period of one year from the date of purchase. Defective products may be returned by the original purchaser or any subsequent owner within the warranty period, postage pre-paid together with proof of purchase (register receipt) to an authorized T-fal return facility.

If product is returned without proof of purchase it will be reviewed based on the manufacturing production week and year to determine warranty coverage.

Defective products will be replaced at no charge including return postage if it falls within the warranty timeframe.

The warranty does not apply to any unit that has been tampered with, nor to damages incurred through improper use and care, faulty packing or mishandling by any common carrier.

The manufacturer's sole obligation and your exclusive remedy under this warranty are limited to such replacement. This is a limited warranty and is in lieu of all other warranties, express or implied, including merchantability. This warranty gives you specific legal rights. You may also have other legal rights varying from state to state

## **If you have a claim:**

- 1) Do not return the product to the retailer from which it was purchased.
- 2) Please contact our consumer service department (1-800-395-8325 M-Th 8:30am - 5pm & Fr 8:30am - 4pm EST) for assistance and to ensure the fastest possible resolution to the problem. Please have the model or type number of your product on hand.
- 3) If it is determined that you should return your product for replacement - send the product along with original proof of purchase and a description of the problem to the closest authorized T-fal return facility (see [www.T-falusa.com](http://www.T-falusa.com) or call 1-800-395-8325)
- 4) Be sure to include your name, address and home telephone number with your shipment. Another contact number is suggested in case you need to be contacted.
- 5) Returns must be sent with all shipping charges pre-paid. We suggest that you carefully wrap your package for shipping and send by insured and/or by traceable means.

# ONE YEAR LIMITED WARRANTY

## What happens to my return?

If the inspection shows that the product is defective, under our Limited Warranty, the return facility will notify T-fal to replace the defective part or product at no cost to you. Comparable substitutions are based on replacement product availability and at the sole discretion of the Manufacturer.

If the inspection shows that the product is not defective under our Limited Warranty we will notify you. Shipping charges may apply to product not covered under warranty.

\* Please allow 5 - 10 business days to process your return. You will be notified if a repair will take longer.

This product has been designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the warranty will not apply.

Read the instructions for use carefully before using your appliance for the first time. Any use which does not conform to these instructions will absolve T-fal from any liability.



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