

# **Bravetti**<sup>TM</sup>

## **Quad Blade Food Processor**

### **OWNER'S MANUAL**

**Model EP109HA  
120V, 60Hz., 400 Watts**



**EURO-PRO Operating LLC**  
94 Main Mill Street, Door 16  
Plattsburgh, NY 12901  
Tel.: 1 (800) 798-7398

**EURO-PRO** 

## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO Operating LLC** warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, N.Y. 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$15.95 to cover the cost of return shipping and handling must be included.\*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



## OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901

Model EP109HA

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip code

## CREAMY TOMATO SOUP

### Ingredients:

- 1 Tbsp. Vegetable oil
- 1 Onion (finely diced)
- 8 oz. Potatoes (peeled and diced)
- 4 Tomatoes (skinned, seeded and chopped)
- 1 Tbsp. Tomato paste
- 2 ½ Cups Vegetable stock
- 5 oz. Cream
- Croutons for garnishing

1. Heat the oil in a large sauté pan and sauté the onion until it is soft.
2. Add the diced potatoes and cook for 2-3 minutes.
3. Add diced tomatoes, tomato paste and vegetable stock and cook covered for about 30 minutes or until the potatoes are soft.
4. Add to food processor and process until smooth.
5. Add the cream to mixture and process for 15 seconds or until it is well blended.
6. For a smoother soup, strain the mixture in a sieve.
7. Serve with croutons and a splash of cream for garnish.

## SPICY SALSA

### Ingredients:

- 1 Onion (peeled and chopped)
- 1 Garlic clove
- 1 Jalapeno pepper (cored and seeded)
- 4 Tomatoes (chopped)
- ¼ Cup Parsley (packed)
- ½ tsp. Cumin
- 1 Tbsp. Lime juice
- ¼ tsp. Salt
- ¼ tsp. Pepper
- Hot Sauce to taste

1. Add onion, garlic, jalapeno pepper to the food processor.
2. Pulse until all ingredients are finely chopped.
3. Add tomatoes, parsley, cumin, lime juice, salt and pepper.
4. Pulse until it reaches the desired texture.
5. Add hot sauce to taste.

## STRAWBERRY MILKSHAKE

### Ingredients:

- 4 oz. Vanilla ice cream
- 2 oz. Fresh Strawberries
- 4 oz. Milk
- Strawberry for garnish

1. Add vanilla ice cream, strawberries and milk to food processor.
2. Pulse until all the ingredients are well blended and the mixture is smooth.
3. Pour into a tall glass and garnish with a fresh strawberry.

# IMPORTANT SAFETY INSTRUCTIONS

When using your **Quad Blade Food Processor**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your food processor.
2. Close supervision is necessary when any appliance is used by or near children.
3. To protect against electric shock, **DO NOT** immerse cord, plug or any part of the main unit in water or any other liquids.
4. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
5. **DO NOT** operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment.
6. Unplug appliance from outlet when not in use and before cleaning.
7. **DO NOT** place on or near a hot gas or electric burner.
8. The use of accessory attachments not recommended by **EURO-PRO Operating LLC** may cause fire, electrical shock or risk of personal injury.
9. **Never** place processing jar or bowls in microwave oven.
10. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
11. Use this appliance on a stable work surface away from water.
12. **DO NOT** remove the main unit before the chopping blades have stopped turning.
13. **CAUTION!** Chopping blades are sharp, handle with care. When handling the chopper blade, always hold by the plastic hub.
14. Make sure that the main unit is secured in place before operating appliance.
15. **DO NOT** expose glass processing jar or chopping bowl to extreme temperature changes.
16. **DO NOT** use glass processing jar or chopping bowl if it is cracked or chipped.
17. **DO NOT** use the appliance if chopping blades are bent or damaged.
18. Avoid contact with moving parts at all times. Keep hands, hair, clothing as well as spatulas and other utensils away from blender during operation to prevent risk of personal injury and/or damage to the appliance.
19. Exercise extreme caution when blending hot liquids.
20. Immediately switch appliance OFF in the event that the appliance malfunctions during use.
21. **DO NOT** use outdoors.
22. **DO NOT** use appliance for other than intended use.

This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

## SAVE THESE INSTRUCTIONS For Household Use Only



**WARNING:** To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

## GETTING TO KNOW YOUR QUAD BLADE FOOD PROCESSOR



1. On/Off Pulse Button
2. Power Unit
3. Safety Cover / Splash Guard
4. Sealing Ring
5. Glass Processing Jar / Chopping Bowl Lid
6. Processing Jar
7. Blade Locating Pin
8. Slip Guard Pad
9. Upper Blade
10. Main Blade
11. Chopping Blade
12. Plastic Chopping Bowl
13. Glass Chopping Bowl
14. Whisking Disc

Illustrations may differ from actual product.



**IMPORTANT: Remove protective chopping blade cover(s) before use. Protective blade covers to only be used for storage.**

### Technical Specifications

Voltage: 120V., 60Hz.  
Power: 400 Watts  
Processing Jar Capacity: 6 Cups (1500 ml)  
Chopping Bowl Capacity: 2 Cups (500 ml)

## CLEANING & TROUBLESHOOTING

### Cleaning

- Do **NOT** immerse the power unit into water or any other liquid. Clean with a damp sponge and cloth and wipe dry.
- The glass processing jar, chopping bowls and the chopping blades may be cleaned in the upper basket of the dishwasher.
- Use extreme caution when cleaning the chopping blade as the blades are very sharp.
- The safety cover/splash guard, slip guard pad and the sealing ring may be washed in lukewarm water and a mild dishwashing liquid. Do **NOT** place these in the dishwasher.

### Trouble Shooting

#### Motor doesn't start or blade doesn't rotate:

- Check that the plug is securely inserted into the electrical outlet.
- Check that the splash guard/safety cover and power unit are securely in place.

### Trouble Shooting

#### Food is unevenly chopped:

- Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.

#### Food is chopped too fine or is too watery:

- The food has been over processed. Use brief pulses or process for shorter time. Let blade stop completely between pulses.

#### Food collects on splash guard/safety cover or on the sides of the glass bowl:

- You may be processing too much food. Turn the machine off. When the blade stops rotating, remove the power unit and the splash guard/safety cover. Remove some of the food being processed. Maximum capacity for processing is 6 cups (1500 ml).

## PROCESSING EXAMPLES WITH THE PROCESSING JAR

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require.

INGREDIENTS	MAXIMUM QUANTITIES	OPERATION TIMES
Parsley	2.5 oz. (70 gr.)	10-15 seconds
Carrots	14 oz. (400 gr.)	10-15 seconds
Tomato (cut in small pieces)	22.9 oz. (650 gr.)	10 seconds
Fruits (Cut in small pieces)	17.5 oz. (500 gr.)	10 -15 seconds
Nuts	10.5 oz. 300 gr.)	5-10 seconds
Meats* (cut in small pieces)	10.5 oz. (300 gr.)	10 seconds
Onions (cut in small pieces)	7 oz. (200 gr.)	5-10 seconds
Baby foods*	10.5 oz. (500 gr.)	10 seconds
Chopping Ice	2 cups (450 gr.)	15 seconds

\* Always allow food to cool before placing in the bowl.

\* Remove all bones before processing.

## PROCESSING EXAMPLES WITH THE CHOPPING BOWL

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require.

INGREDIENTS	MAXIMUM QUANTITIES	OPERATION TIMES
Onions / Garlic	5.25 - 7 oz.	5-10 pulse
Soup	7 - 10.5 oz.	10 seconds continuous
Parsley	1.4 - 1.75 oz.	10 pulse
Raw meat fat free)*	3.5 - 5.3 oz.	10 pulse
Cheese - hard	3.5 - 5.3 oz.	5-10 pulse
Nuts	3.5 - 7 oz.	5-10 pulse
Fruits	8.8 - 10.5 oz.	5-10 pulse
Baby foods*	8.8 - 10.5 oz.	5-10 pulse

\* Always allow food to cool before placing in the bowl.

\* Remove all bones before processing.

## OPERATING INSTRUCTIONS

The **Quad Blade Food Processor** is an indispensable kitchen tool for blending, chopping, mixing or pureeing when preparing your favorite recipes. For best results, be sure to carefully read all the instructions contained in this book before using this appliance.

### 400 Watt Power Unit

The 400 Watt Power Unit operates on 120V., 60Hz. electrical power. **Never** allow the power unit to become wet when plugged into an electrical outlet.

**Warning: The power unit should never be immersed in water.**

**Caution: Make sure that the power unit is unplugged from power source and the blades have stopped turning before attaching or removing any accessory.**

To operate the power unit, press on the On/Off pulse button located on the top of the unit. The power unit will stop operating when you remove your finger from the pulse button. (Fig. 7)

**Important: Do NOT** operate the appliance when empty.

### Using the Food Processor

**Caution - Blades are sharp. Use extreme caution when handling the blade, always hold it by the plastic hub. Do not immerse the power unit in water.**

**Note:** The food processor can be used either with both blades or with the main blade only.

- Place the glass processing jar onto the slip guard pad. (Fig. 1)
- Remove the protective blade covers before using the blades.
- Insert the main blade onto the blade locating pin in the glass processing jar and then slide the upper blade onto the shaft of the main blade. (Fig. 2)
- Do NOT** try to place the blades onto the power unit and then into the glass processing jar. (Fig. 3)
- Add ingredients to be processed.
- Fit the safety cover/splash guard in position on the glass processing jar. (Fig. 4 & 5) Make sure that the safety cover/splash guard is secure in the glass processing jar.
- Place the power unit on top of the safety cover/splash guard making sure that it is securely in place. (Fig. 6) **Do NOT** attempt to operate the unit without the safety cover/splash guard in place.



Fig. 1



Fig. 2

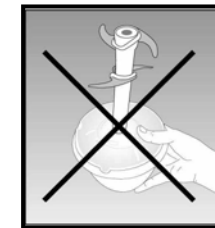


Fig. 3

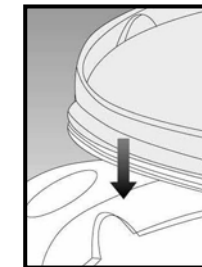


Fig. 4



Fig. 5



Fig. 6



Fig. 7

## OPERATING INSTRUCTIONS

### Using the Food Processor

- In order to obtain a better quality of chopping, operate the appliance by using a "pulse" method. (Fig. 7 on page 3) If the ingredients stick to the sides of the jar, dislodge the pieces with a spatula and operate 2 or 3 times using the "pulse" method.
- **Do NOT operate the appliance continuously for more than 20 seconds.**

**!** **CAUTION:** Never place food processor jar in microwave or over direct heat.

**NOTE:** The bowl lid can be used on the glass processing jar if you wish to store something. (Fig. 8)



Fig. 8

### Using the Power Unit with the Glass Chopping Bowl

**!** **Warning:** The power unit should never be immersed in water.

**!** **Caution:** Make sure that the power unit is unplugged from power source and the blades have stopped turning before attaching or removing any accessory.

To operate the power unit, press on the On/Off pulse button located on the top of the unit. The power unit will stop operating when you remove your finger from the pulse button.

**Important:** Do NOT operate the appliance when empty.

**!** **Caution - Blades are sharp. Use extreme caution when handling the blade, always hold it by the plastic hub.**

- Place the glass chopping bowl onto the slip guard pad.
- Place the chopping blade into the glass bowl onto the blade locating pin. (Fig. 9)
- Add ingredients to be chopped.
- Fit the safety cover/splash guard in position on the glass bowl. (Fig. 10)

**!** **CAUTION:** Never place food processor bowls (glass or plastic) in microwave or over direct heat.

- Place the power unit on top of the safety cover/splash guard making sure that it is securely in place and does not wobble around. (Fig. 11)
- In order to obtain a better quality of chopping, operate the appliance by using a "pulse" method. If the ingredients stick to the sides of the bowl, dislodge the pieces with a spatula and operate 2 or 3 times using the "pulse" method. (Fig. 12)
- Do NOT operate the appliance continuously for more than 15 seconds.
- Remove the power unit, safety cover/splash guard and the chopping blade carefully and cover the chopping bowl with the lid for storage. (Fig. 13)

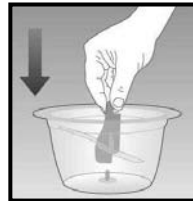


Fig. 9



Fig. 10

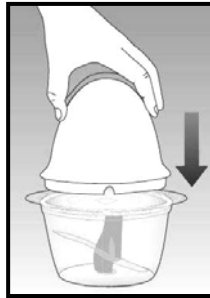


Fig. 11

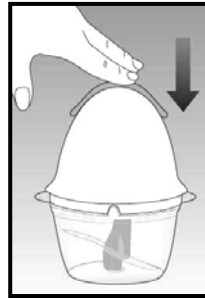


Fig. 12

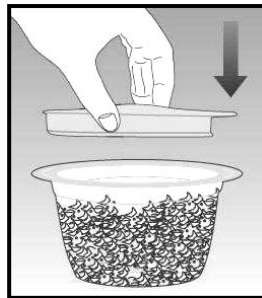


Fig. 13

## OPERATING INSTRUCTIONS

### Using the Whisking Disc

- Place the whisking disc into the glass bowl onto the blade locating pin.
- Add ingredients to be whisked.
- Fit the safety cover/splash guard in position on the glass bowl.
- Place the power unit on top of the safety cover/splash guard making sure that it is securely in place and does not wobble around.
- When making whipped cream, make sure that your whipping cream, glass bowl and whisking disc are cold before starting.
- Do NOT operate the appliance continuously for more than 15 seconds.

### Using the Power Unit with the Plastic Chopping Bowl

**!** **Warning:** The power unit should never be immersed in water.

**!** **Caution:** Make sure that the power unit is unplugged from power source and the blades have stopped turning before attaching or removing any accessory.

To operate the power unit, press on the On/Off pulse button located on the top of the unit. The power unit will stop operating when you remove your finger from the pulse button.

**Important:** Do NOT operate the appliance when empty.

**!** **CAUTION:** Never place food processor bowls (glass or plastic) in microwave or over direct heat.

**!** **Caution - Blades are sharp. Use extreme caution when handling the blade, always hold it by the plastic hub. Always remove the protective blade covers before using the blades.**

- Place the chopping blade into the plastic bowl onto the blade locating pin. (Fig. 14)
- Add ingredients to be chopped.
- Fit the safety cover/splash guard in position on the plastic bowl. (Fig. 15)
- Place the power unit on top of the safety cover/splash guard making sure that it is securely in place and does not wobble around. (Fig. 16)

- In order to obtain a better quality of chopping, operate the appliance by using a "pulse" method. If the ingredients stick to the sides of the bowl, dislodge the pieces with a spatula and operate 2 or 3 times using the "pulse" method. (Fig. 17)
- Do NOT operate the appliance continuously for more than 15 seconds.
- Remove the power unit, safety cover/splash guard and the chopping blade carefully and cover the chopping bowl with the lid for storage. (Fig. 18)

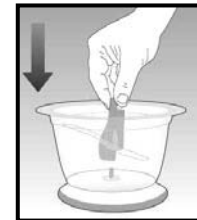


Fig. 14



Fig. 15

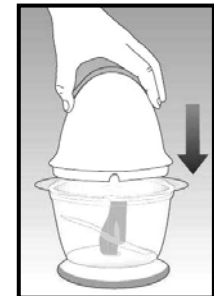


Fig. 16



Fig. 17



Fig. 18

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