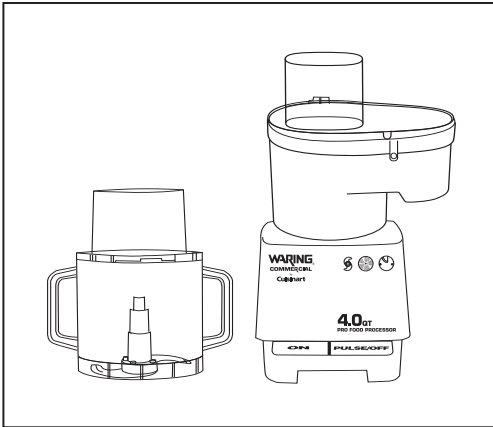
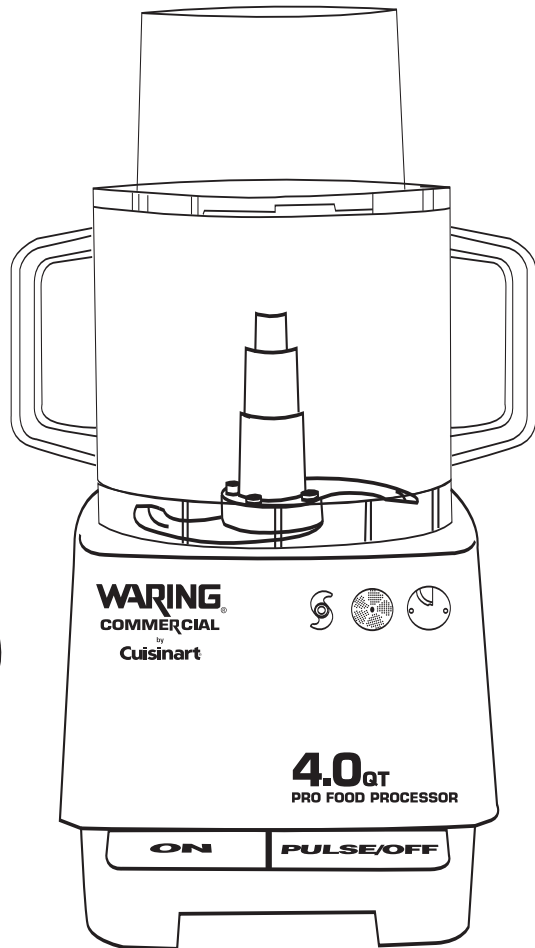
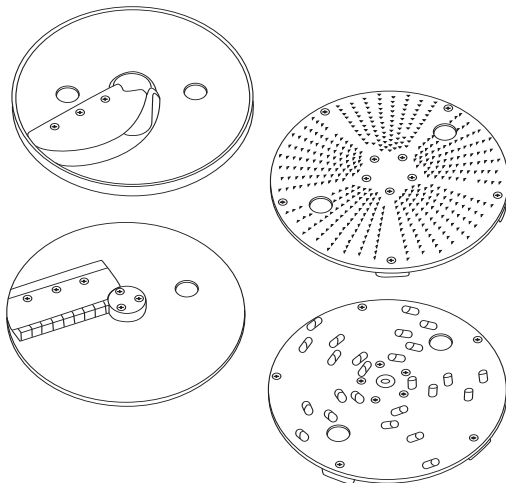


WARING COMMERCIAL

C **UL** US **NSF**
LISTED



FP40C



Operation Manual for Waring FP40 and FP40C Food Processors

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including these:

1. **Read all instructions.**
2. Blades are sharp. Handle carefully.
3. Your Waring food processor is a piece of kitchen equipment and like all other kitchen equipment, extreme care must be used when operating it. Although training requirements are minimal, only responsible and prudent individuals should be allowed to operate this food processor.
4. To avoid injury, never place cutting blade or disc on base without first having put the bowl properly in place.
5. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A plastic scraper may be used, but must be used only when the food processor is not running.
6. To protect against risk of electrical shock, do not put base in water or other liquid.
7. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
8. Avoid contacting moving parts. Never feed food by hand when slicing or shredding. Always use food pusher.
9. Make sure motor has completely stopped before removing the lid.
10. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
11. The use of attachments not recommended or sold by Waring may cause fire, electric shock or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. This product is UL listed for commercial use. Use it only for food preparation as described in this book.
15. Do not attempt to defeat the cover interlock mechanism.
16. Be certain cover is securely locked in place before operating appliance.
17. If the machine malfunctions for any reason, discard any food being processed at that time.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor cordset.

120 volt units are supplied with a molded 3-prong grounding-type plug (NEMA5-15P), and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.

If a grounding-type outlet is not available, an adapter, shown in Figure B, may be installed to allow a 3-prong plug to be used in a 2-slot wall outlet.

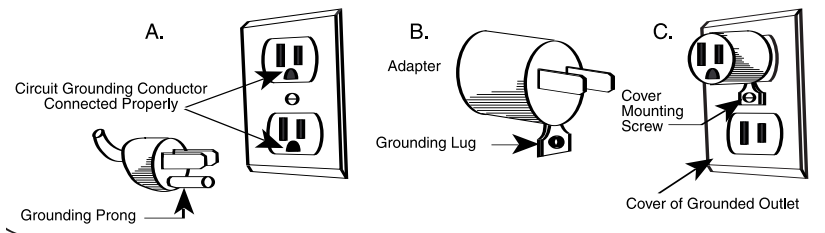
Ground the adapter by attaching its grounding lug under the screw of the outlet cover plate (see figure c).

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

NOTE: USE OF AN ADAPTER IS NOT PERMITTED IN CANADA. 220-240 volt “GS Safety Approved” units are supplied with a molded European grounding-type plug (CEE 7/7).

220-240 volt standard units are supplied without a plug, and an appropriate one must be installed by user in accordance with local electrical codes:

NOTE: USER-INSTALLED CORDSET PLUGS ARE NOT PERMITTED IN EUROPE.



INTRODUCTION

The Waring® FP40 and FP40C commercial food processors are the most versatile food processors in their class. These professional machines benefit from Waring's forty years of commercial food service experience as well as thirty years of food processing experience by the same technical, engineering, manufacturing and development team that has made Cuisinart the best known name in food processors.

These machines are both NSF and Commercial UL listed. The accessories are also NSF listed.

This instruction book describes two models. One model, the FP40, comes with a work bowl (also known as a batch bowl) and a cutter blade (or S-Blade) to CHOP, GRIND, PURÉE, MIX or KNEAD in the batch bowl. **WHAT MAKES THIS MACHINE UNIQUE IS THAT THE BATCH BOWL ALSO ALLOWS YOU TO PROCESS IN THE BOWL**, which means you can SHRED, GRATE, SLICE, or JULIENNE in the bowl **WITHOUT NEED OF A CONTINUOUS FEED CHUTE!** The FP40 is shipped from our factory with a starter kit that includes a $\frac{3}{16}$ " shredding disc and a $\frac{1}{8}$ " slicing disc.

The second model, the FP40C, comes with the same attachments as the FP40 but also **INCLUDES a CONTINUOUS FEED CHUTE** to do large volume processing such as shredding, grating, slicing and julienne.

Many additional processing accessories are available for both models. More will be added.

Size, Power and Convenience

The full one-and-one-half horsepower motor of this food processor is more powerful than other food processors of comparable 4.0 quart size.

The wide feed tube is convenient for large volume processing of large foods; the drive shaft is of stainless steel for durability; the housing, work bowl, chute, covers and pushers are all made from durable polycarbonate for heavy use conditions and easy cleanup. The clear bowl and processing covers are convenient for viewing food processing results, and extremely heavy duty for standing up to daily use.

Use it well and use it often. Waring's food processors will be an aid to making good food and plenty of it!

CONTENTS

Important Safeguards	2
Grounding Instructions	3
Introduction	4
Contents	5
The Parts	6
Assembly of Batch Bowl Parts, FP40 & FP40C	8
Disassembly of Batch Bowl Parts, FP40 & FP40C	10
Assembly of Continuous Feed Chute Parts, FP40C	11
Disassembly of Continuous Feed Chute Parts, FP40C	12
Operating the Controls	13
Food Preparation	14
Food Pusher Selection	14
Use Instructions for S-Blade (Cutter Blade) in the Batch Bowl	15
Use Instructions for Accessory Discs in the Continuous Feed Chute	17
Accessory Disc Selection and Use	18
Slicing Discs	18
Slicing Operation	19
Waved Slicing Operation	19
Pulping/Grating/Shredding Discs	19
Grating Operation	20
Julienne Discs	21
Julienne Operation	21
Troubleshooting	22
Safety Reset Switch	23
Cleaning	24
Processing Tools	26
Limited Warranty	27

THE PARTS

The Waring® FP40 and FP40C food processors are compact, easy-to-use appliances. Completely assembled, the FP40 is only 21" high (53.3cm) and stores conveniently when not in use. For more compact storage, the cover can be stored upside down with the feed tube in the bowl. When stored this way, the unit is only 15½" high (39.4 cm).

The Waring FP40 and FP40C food processors both consist of the following standard parts and accessories:

1. Solid Polycarbonate Motor Base with vertical stainless steel shaft
2. Two Control Levers
 - a. ON
 - b. PULSE/OFF
3. Safety Interlock Tower

Prevents machine from operating until cover is in place
4. Clear Work Bowl with 8" diameter (20.3cm)

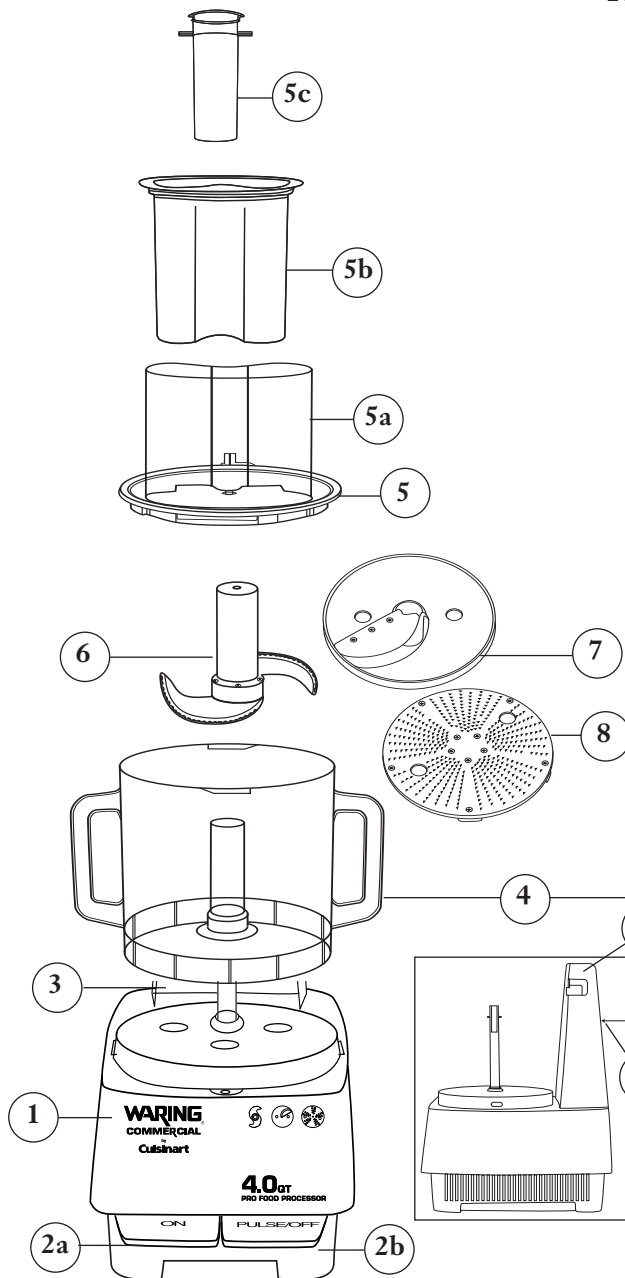
Dry capacity of 4 quarts
Wet capacity of 3.8 quarts
5. Clear Work Bowl Cover
 - a. Large-Feed Kidney-Shaped Feed Tube for maximum use of cutting surface
6⅞" (15.5 cm) x 3" (7.6 cm) wide
 - b. Large Pusher with full size and reduced size feed options
 - c. Small Pusher within the large pusher for smaller vegetables and pepperoni, etc.

Note: This combination pusher allows use of the entire feed tube for large foods and provides controlled processing for small diameter foods such as carrots, celery and pepperoni.
6. Sharp and durable S-Blade (Cutter Blade) to chop, grind, purée, mix and knead
7. 3 mm, ⅛" Slicing Disc
8. 5 mm, ⅙" Shredding Disc
9. Safety Reset Switch

The FP40C comes with these additional components:

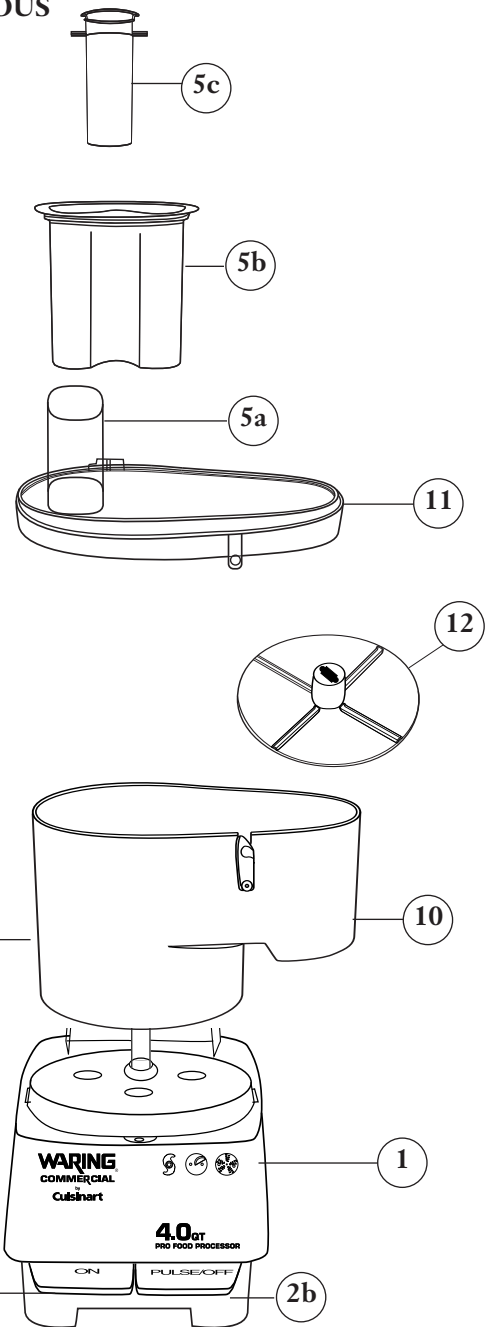
10. Continuous Feed Chute
11. Clear Cover for Feed Chute
12. Slinger

BATCH BOWL



FP40 is batch bowl model

CONTINUOUS FEED



FP40C is combination model with batch bowl and continuous parts

ASSEMBLY of BATCH BOWL PARTS (FP40 & FP40C)

We will use the terms Work Bowl, Batch Bowl and Cutter Bowl interchangeably throughout this instruction book. They mean the same thing.

- Clean and sanitize the motor base, and wash, rinse, and sanitize the bowl, cover, food pusher, food pusher insert and processing tools prior to initial use.
- Place the base on a counter or table near a 3-prong electrical outlet. Position it so you look at the front of the unit and can see the control paddles. Be certain that the cord is unplugged and the OFF switch paddle has been pressed. Do not plug in the cord until the processor is completely assembled.
- Pick up the transparent work bowl, holding it in both hands with the handles at the 4 and 10 o'clock position.
- Place the bowl on the base, fitting its central tube over the motor shaft on the base and placing its handles at the 4 and 10 o'clock positions.
- Press the bowl down so the lower rim fits around the circular platform. Turn the bowl counterclockwise as far as it will go. It will lock into position with the tabs on the sides of the platform.

Read this if Assembling the Batch Bowl Parts to use S-Blade (Cutter Blade).

- Do not put any food in the bowl before assembling the S-Blade to the shaft.
- Pick up the metal blade, being careful to grasp the plastic hub. Do not touch the metal blades, as they are very sharp.
- Place the S-Blade over the tip of the motor shaft, lining up the inside of the hub with the shaft. Press it down firmly, rotating the center hub until the blade assembly is fully seated. It should easily drop into place. Be sure it is pushed down as far as it will go. If it is not all the way down, it may become damaged. Push only on the center section (plastic part); never touch the cutting blade as it is extremely sharp.
- Check to be sure the blade is all the way down by turning it back and forth while lightly pushing it down. If properly installed and fully seated, the lower blade will be positioned just above the inside bottom of the bowl.
- If processing food with the S-Blade, now is the time to add the food or liquid to the work bowl.

Read this if Assembling Batch Bowl Parts to use Accessory Discs in Batch Bowl.

- Do not put any food in the bowl before placing the accessory disc onto the shaft.
- Select the appropriate accessory disc: Grating disc, shredding disc, slicing disc, waved slicing disc, pulping disc, or julienne/French fry disc.
- Each of these discs had a disc stem. The disc stem fits over the double flat in the food processor's stainless steel motor shaft. The stem will also fit inside either the clear plastic tube inside the bowl or the continuous feed chute and slinger.
- After selecting the appropriate disc, pick up the disc, either using the finger holes on the disc surface, or holding the disc firmly between both hands. Be careful not to grab the blades or scrape your hands on the shredding / grating nodules.
- Carefully guide the center disc hub over the metal shaft so the double slots in the hub line up with the pin in the shaft. Put the disc on top of the shaft and rotate until it drops down and into place. Be sure it is pushed down as far as it will go. Push on the outside rim only; never touch the cutting blades. It should easily drop into place, but if not, then gently rock back and forth until you feel the disc drop into place.
- The FP40 and FP40C food processors have a locking mechanism that will secure the discs in place while the machine is running. Two locking pins on the shaft mesh with slots in the hub of the accessory disc and hold it securely in place.
- When it is time to remove the accessory disc, rotate the disc counterclockwise as far as you can, and pick the disc straight up. The rotation moves the pin out of the slot in the disc's center hub.

Note: Do not put any food in the bowl before placing the accessory disc onto the shaft.

Batch Bowl Assembly continued.....

- Place the cover on the bowl, with the feed tube on the left, slightly toward the front. The locking tabs on the cover should be at the left of the locking tabs on the front rim of the work bowl.
- Rotate the cover counterclockwise to lock it into place. When the cover is rotated into place, the safety interlock tab on the back rim of the cover will deactivate the safety interlock mechanism located in the safety interlock tower.
- The cover must be in place correctly, with the cover's safety interlock tab firmly engaged with the tower's magnetic safety interlock mechanism, for the food processor to operate. This is an important safety feature.

NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE COVER LOCKED INTO POSITION.

Two Pushers for Feed Tube

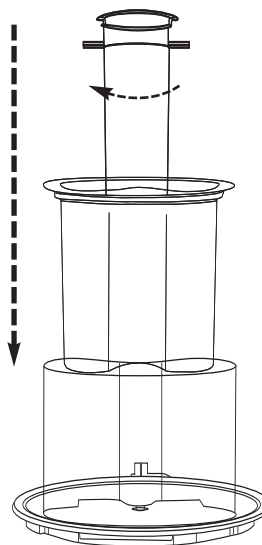
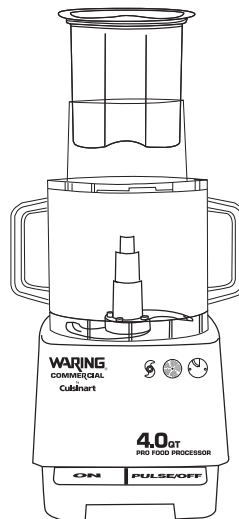
Pick up the large food pusher and the small food pusher. The large pusher is for processing larger vegetables. The smaller pusher nests in the larger pusher and can be used for smaller vegetables, guiding long thin vegetables for more precise cuts or for jobs like slicing pepperoni.

Large Pusher

Insert the small food pusher into the large food pusher opening. When it is fully inserted, rotate the small pusher clockwise to lock it into place. Now you are ready to insert the large pusher into the feed tube opening. Drop the pusher into the feed tube gently.

Small Pusher

To use the small pusher, rotate it counterclockwise to disengage the locking feature. Now you can lift the small pusher up and out of the large pusher. When using the small pusher, the large pusher now becomes the feed tube for the small pusher.



DISASSEMBLY of BATCH BOWL PARTS (FP40 & FP40C)

ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING

- Turn the bowl cover clockwise until the safety interlock tab on the cover is disengaged from the magnetic safety interlock switch in the tower, and the tabs are clear of the groove in the tower. The right bowl handle will be at a position between 4 o'clock and 6 o'clock. In this position you can lift the cover off the bowl.
- Remove the large food pusher from the feed tube. Remove the small pusher from the large pusher.

Disassembly when Removing the S-Blade

- Remove the work bowl from the unit by rotating clockwise (left) to disengage the tabs on the bottom of the bowl platform from the work bowl. When the right bowl handle is on the right (about 4 o'clock) you can gently lift the bowl straight up and out.

It is recommended that you remove the bowl from the motor base before you remove the S-Blade.

- To remove the blade, keep a slight downward pressure on the top of the center hub of the blade while removing the bowl from the motor base. This will form a seal to prevent food particles from spilling into the center tube of the bowl, and onto the motor base or the work surface. Then remove the S-Blade from the bowl. Handle the S-Blade with caution; the blades are extremely sharp.

Disassembly when Removing an Accessory Disc

- Do not remove the work bowl until the accessory disc is removed.
- Rotate the chute and cover clockwise until the safety interlock switch is no longer engaged, and the cover can be removed. Remove the cover.
- To remove an accessory disc, insert your thumb and forefinger into the 2 finger holes in the surface of the disc.
- When it is time to remove the accessory disc, rotate the disc counterclockwise as far as you can, and pick the disc straight up. The rotation moves the locking pin out of the slot in the disc's center hub.

***Note:** The FP40 and FP40C food processors have a locking mechanism that will secure the discs in place while the machine is running. Two locking pins on the shaft mesh with slots in the hub of the accessory disc and hold it securely in place. Rotating the disc counterclockwise releases the locking pins from the slot.*

Remove the work bowl from the unit by rotating clockwise (left) to disengage the tabs on the bottom of the bowl platform from the work bowl. When the right bowl handle is on the right (about 4 o'clock), you can gently lift the bowl straight up and out.

ASSEMBLY of CONTINUOUS FEED CHUTE PARTS

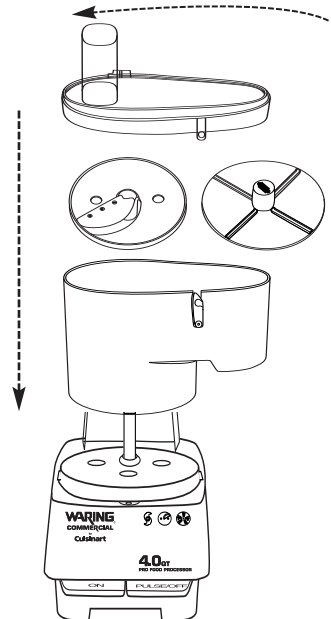
FP40C

- Clean and sanitize the motor base, and wash, rinse, and sanitize the continuous feed chute, cover, slinger disc, food pusher, food pusher insert and processing tools prior to initial use.
- Place the base on a counter or table near a 3-prong electrical outlet. Position it so that you are looking at the front of the unit and can see the control paddles. Be certain that the cord is unplugged and the OFF switch paddle has been pressed. Do not plug in the cord until the processor is completely assembled.
- Pick up the gray continuous feed chute, holding it in both hands with the chute pointing in the 4 o'clock position. Place the chute on the base, fitting its center opening over the motor shaft. Align the bowl locking slots on the bottom of the chute to the left of the gray locking tabs on the side of the bowl platform (motor base).
- Press the chute down so the round lower rim of the chute fits around the circular platform.
- Place the Slinger (or ejector disc) in the bowl, sliding it over the metal motor shaft until it reaches the bottom of the chute.
- Select the appropriate UL listed accessory disc: Grating disc, shredding disc, slicing disc, waved slicing disc, pulping disc, or julienne/French fry disc.
- Each of these discs has a disc stem. The disc stem fits over the double flat in the food processor's stainless steel motor shaft. The stem will also fit inside either the clear plastic tube inside the bowl or the continuous feed chute and slinger.
- After selecting the appropriate disc, pick up the disc either using the finger holes on the disc surface, or holding the disc firmly between both hands. Be careful not to grab the blades or scrape your hands on the shredding / grating nodules.
- Carefully guide the disc stem over the metal shaft so the double slots in the hub line up with the pins in the shaft. It should easily drop into place, but if not, then gently rotate until you feel the disc drop into place. Be sure it is pushed down as far as it will go. Push on the outside rim only; never touch the cutting blades.

Do not put any food in the chute before placing the accessory disc onto the shaft.

- Place the cover on top of the chute. Press down the cover until it is fully seated on all sides. Rotate the cover lock mechanism until it latches to the tab on the continuous feed chute. This will prevent the lid from rising up during processing.
- Turn the chute and cover together, counterclockwise, until the discharge chute is in the 3 o'clock position and the locking tabs on the motor base are engaged in the bowl locking slots on the bowl bottom.
- The interlock tab on the cover will simultaneously slide into the tower safety interlock slot and engage the magnetic safety interlock switch. The interlock switch prevents operation of the machine unless the cover is in the proper position. With this switch engaged, the food processor will operate, if the power is on and the controls are turned to ON or PULSE.

NEVER ATTEMPT TO START THE FOOD PROCESSOR WITHOUT THE CHUTE AND COVER LOCKED INTO POSITION.



Two Pushers for Feed Tube

Pick up the large food pusher and the small food pusher. The large pusher is for processing larger vegetables. The smaller pusher nests in the larger pusher and can be used for smaller vegetables, guiding long thin vegetables for more precise cuts and for jobs like slicing pepperoni.

Large Pusher

Insert the small food pusher into the large food pusher opening. When it is fully inserted, rotate the small pusher clockwise to lock it into place. Now you are ready to insert the large pusher into the feed tube opening. Drop the pusher into the feed tube gently.

Small Pusher

To use the Small Pusher, rotate it counterclockwise to disengage the locking feature. Now you can lift the small pusher up and out of the large pusher. When using the small pusher, the large pusher now becomes the feed tube for the small pusher.

DISASSEMBLY of CONTINUOUS FEED CHUTE PARTS FP40C

ALWAYS UNPLUG THE CORD BEFORE DISASSEMBLING

- Turn the chute and cover clockwise until the safety interlock tab on the cover is disengaged from the magnetic safety interlock switch in the tower, and the tabs are clear of the groove in the tower. When you rotate the chute you will also disengage the bowl's locking slots from the locking tabs on the motor base platform.
- When the chute is in the 4 o'clock position, you can lift the cover off the chute. Remember to rotate the cover lock to the open position before removing the cover.
- Remove the large food pusher from the feed tube. Remove the small pusher from the large pusher.
- To remove an accessory disc, insert your thumb and forefinger into the 2 finger holes in the surface of the disc or place two fingers under each side of the disc. If you choose the second method, be careful not to touch the blades, as they are extremely sharp.
- When it is time to remove the accessory disc, rotate the disc counterclockwise as far as you can, and pick the disc straight up. The rotation moves the locking pin out of the slot in the disc's center hub.

***Note:** The FP40 and FP40C food processors have a locking mechanism that will secure the discs in place while the machine is running. Two locking pins on the shaft mesh with slots in the hub of the accessory disc and hold it securely in place. Rotating the disc counterclockwise releases the locking pins from the slot.*

- Remove the continuous feed chute from the motor base. If the chute is pointing in the 4 o'clock position, just lift it up. If not, rotate clockwise (left) to disengage the tabs on the bottom of the bowl platform (motor base) from the slots on the bottom of the continuous feed chute.

OPERATING THE CONTROLS

- Plug the machine into an electrical outlet. The outlet must be 110/120 volts/60Hz.
- There are two control paddles (levers) located on the base of the machine. They are on the front and they give you fingertip control of processing. They are large enough to find easily in case of emergency.

The two controls are: ON
 PULSE/OFF

How they work: ON: Press the paddle down to start the motor.
 PULSE/OFF: Press the paddle down and release to turn off the motor.

Press the PULSE/OFF paddle down, then release, to pulse the motor. The motor will run as long as you hold the lever down; it stops when you release the lever. Try it a few times.

How to Use:

Continuous Use

For continuous processing, use the ON lever, which is located on the left.

Pulsing

The Pulsing function is intended for use with the S-Blade in the work bowl.

- For rapid on-off operation, called pulsing, use the PULSE / OFF lever located on the right. The motor runs as long as you hold the lever down; it stops when you release the lever.
- You control pulsing. You control the duration of each pulse by the amount of time you hold the lever down. You control the frequency of pulses by the rate at which you press the lever. The interval between pulses must be long enough to allow everything in the work bowl to fall to the bottom.
- Pulsing gives you precise control over chopping, mincing, blending and mixing. You can process food to any texture or consistency you want, from coarse to fine.
- Pulsing is also useful in processing hard foods. Pulse the food a few times to break up into smaller parts. Then proceed with continuous use after the pieces are broken up and easier to process.
- Always use the PULSE / OFF lever for pulsing. Never move the bowl (or chute) and cover assembly on or off to control pulses. It is less efficient and could damage the machine.

Turning Off

Always turn the machine off with the PULSE / OFF lever and wait until the blade or disc comes to a complete stop before removing the pusher assembly. The motor stops within seconds after the machine is turned off.

FOOD PREPARATION

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds.
- Cut vegetables, meats, cheeses, etc. into sizes that will fit into your choice of small feed tube or large feed tube for processing with accessory discs, or into sizes required by your processing task.
- Preparation for Slicing. Produce that is long and cylindrical such as carrots, cucumbers and celery should be cut flat at both ends. This will provide a consistent slice for all food processed.

FOOD PUSHER SELECTION

S-Blade Usage

Pushers are not required when processing in the bottom of the work bowl with the S-Blade. However, the Feed Tube can be used for adding ingredients while the food processor is running. It is recommended that the Food Pushers be left in place to prevent splashing and avoid unwanted additions to the work bowl.

Small Pusher

This pusher with smaller chute is typically used when inserting vegetables vertically for smaller cuts. It should be used when slicing foods such as carrots, celery, pepperoni, etc. when a consistent, flat, result is desired. This pusher is also desired when a shorter grate or shred is desired as opposed to a longer shred using the larger feed tube and pusher.

The small pusher can be used with the julienne blade for vertical insertions that result in finely chopped products such as onions or celery.

Large Pusher

This pusher with larger chute is typically used when inserting vegetables horizontally for longer cuts.

This pusher is used when a longer grate or shred is desired, such as long shreds or juliennes of peppers or carrots. It is also used when processing large volumes of food or bulky food items such as potatoes or onions.

Special Note: The Continuous Feed Bowl and the Batch Bowl (Work Bowl) use the same food pushers. They are interchangeable.

USE INSTRUCTIONS for S-BLADE (Cutter Blade) in the BATCH BOWL FP40 & FP40C

- The S-Blade (cutter blade) is designed for chopping, grinding, puréeing, blending, mixing, and kneading of ingredients required in almost all recipes.
- Assemble the bowl and blade as instructed in the section titled “Assembly of Batch Bowl Parts,” page 8.

Chopping and Mincing

- To chop or mince in the bowl, fill the bowl with food product up to the top of the bowl's inner tube, or up to $\frac{3}{4}$ full.
- To chop or mince most effectively, you must start and stop the blades quickly to control the consistency of the chop by pulsing. Use the pulse button to accomplish this as described under pulsing, page 13. Continue pulsing until the desired consistency has been reached.
- If chopped foods are processed continuously, the food will be processed unevenly, i.e. food on the bottom will be finely chopped and food on the top will be more coarse.

Chopping Meat

Place up to three (3) pounds of approximately 2-inch cubes of meat in the bowl, and pulse the unit with the pulse button until the desired consistency has been reached. If the machine has trouble starting, reduce the amount of meat in the bowl and start again. Note: Three pounds should fill the bowl about half way.

Chopping Hard Cheese

Place up to 2½ pounds of uniform 2-inch cubes of chilled cheese into the bowl and pulse the machine with the pulse button. For powdered cheese, pulse the motor until the cheese is in small chunks (pea size), then allow the processor to run continuously until you have fine powder. Cheese with high moisture content can ball up if processed too long.

Chop Onions, Celery, Cabbage, etc.

Cut onions in quarters, and other vegetables into 2- and 3-inch cubes. Place the cubed food into the work bowl up to the top of the bowl's inner tube, and pulse the unit until you reach the desired consistency. Note: If you let the blade run too long, the ingredients on the bottom will become puréed or give you uneven results.

Purée or Mix

To purée tomatoes, vegetables and fruits, make sauces, or mix and blend ingredients, place the ingredients into the bowl, turn the unit on and allow it to run continuously until you reach the desired consistency. Do not let the machine run unattended. If your recipe exceeds more than 3.8 quarts of wet ingredients, please process in several batches.

Making Mayonnaise

In the work bowl put 1½ cups of pasteurized liquid whole eggs (the equivalent of 6 whole large eggs), 3 ounces of wine vinegar or freshly squeezed lemon juice, 1 to 2 tablespoons dry mustard, a pinch of white pepper and a dash of red pepper or Tabasco®. Turn on your Waring food processor and begin adding 2 quarts of vegetable oil (vegetable, olive or peanut, as desired to achieve flavor), pouring very slowly through the feed tube, allowing the oil to fall on top of the S-blade. Allow the machine to run for an additional 20 seconds after all the oil has been added to completely emulsify the mayonnaise. Adjust the flavor with kosher salt, more pepper and lemon juice. Refrigerate the mayonnaise immediately.

Bread Crumbs

Tear fresh or dried breads and put into the work bowl. After putting the bowl cover in place, press the PULSE paddle repeatedly until you reach the consistency desired. For fine powdered bread crumbs, let the food processor run continuously until finished.

Grind Nuts for Cakes

Put up to 8 cups of nuts (with shells removed) into the work bowl, and press the PULSE paddle repeatedly. Check the texture of the nuts frequently to determine consistency. Do not process for too long or the powder will turn into nut butter. If the ground nuts are to be mixed with sugar or flour, you can obtain a very fine nut powder without turning nuts into nut butter by following this procedure:

After the nuts are coarsely chopped, add part or all of the sugar called for in the recipe, and process for at least 30 seconds using the ON switch. Then add part or all of the flour and process until the mixture is smooth. This procedure also works when using flour alone.

Turn the Machine OFF with the OFF Switch

- Always switch the food processor off by pressing and releasing the PULSE/OFF switch. This assures that power is not supplied to the motor.
- Always switch the food processor off and wait until rotation stops before removing the cover.
- While the safety interlock switch will turn the machine off if the cover is rotated clockwise, or the cover is removed while running, this should not be the means of ON/OFF operation.
- Before rotating the lid, always make sure the machine is off by pressing the PULSE/OFF lever as a safety precaution, in the event that the machine was not turned off properly.
- When processing, it is recommended that the machine be operated on a 50% duty cycle, such as 5 minutes on / 5 minutes off. This can be accomplished by processing for 5 minutes, then doing 5 minutes of food preparation. Please remember to turn off the machine when not in use.

USE INSTRUCTIONS for ACCESSORY DISCS in the CONTINUOUS FEED CHUTE FP40 & FP40C

- Assemble the bowl and accessory disc as instructed in the section titled, “Assembly of Batch Bowl Parts,” page 8, or assemble the continuous feed chute and accessory disc as instructed in the section titled “Assembly of Continuous Feed Chute Parts,” page 11.
- If required by your processing task, either:
 - Stack the feed tube with food and position the large food pusher at the top of the stack, or
 - Place the large food pusher into the feed tube and remove the small feed pusher to use the smaller feed chute located inside the large food pusher. This is described above, page 12. Stack food items in the small food chute. Position small food pusher at the top of the stack.
- Be sure the unit is off by pushing and releasing the PULSE/OFF lever.
- Insert the power cord plug into a properly grounded outlet of the correct voltage.
- Use the ON switch for continuous processing, or the PULSE/OFF lever for pulsing/on-off operation.
- Feed the items to be processed into the feed tube at a steady rate, using the food pusher to push the food down. The same technique is used whether you choose to use the large pusher or the small pusher. Avoid excessive force when using either one of the food pushers. Too much force may cause food items to jam in the feed tube or damage the machine. **ALWAYS USE THE LARGE FOOD PUSHER TO PUSH FOOD ITEMS DOWN INTO THE LARGE FEED TUBE. IN THE SAME WAY, ALWAYS USE THE SMALL FOOD PUSHER TO PUSH FOOD ITEMS DOWN INTO THE SMALL FEED TUBE. NEVER PUT FINGERS, SPATULAS, OR OTHER UTENSILS INTO THE LARGE FEED TUBE OR THE SMALL FEED TUBE CHANNEL.**
- Never use the small food pusher in the large feed tube.
- When the bowl is full and/or you have finished your processing task with the bowl or continuous feed chute, press the PULSE/OFF lever and let the processing disc come to a complete stop. Unplug the unit. **NEVER STOP THE FOOD PROCESSOR BY REMOVING THE PLUG FROM THE OUTLET OR BY REMOVING THE COVER. ALWAYS STOP THE UNIT BY PRESSING THE “PULSE/OFF” SWITCH.**
- Follow disassembly instructions for the bowl and continuous feed chute as appropriate. These are described in the section titled “Disassembly of Batch Bowl Parts,” page 10, or the section titled “Disassembly of Continuous Feed Chute Parts,” page 11.

When processing, it is recommended that the machine be operated on a 50% duty cycle, such as 5 minutes on/5 minutes off. This can be accomplished by processing for 5 minutes, then doing 5 minutes of food preparation. Please remember to turn off the machine when not in use.

Accessory Disc Selection and Use

The FP40 and FP40C food processor disc accessories are made to perform a large variety of food processing tasks: slicing, waved slicing, grating, shredding, French fry and julienne cuts. As of this printing, there are a total of 27 accessory discs available for these functions. The 27 consist of the following:

9 slicing discs	1 pulping disc
4 waved slicing discs	2 grating discs
8 julienne/French fry discs	3 shredding discs

Sizes are listed at the end of this manual under "Processing Tools", page 26.

Two (2) of these Accessory Discs are included with both the FP40 and FP40C food processors. As of this printing they are:

CFP12 - 3 mm, 1/8" Slicing Disc

CFP30 - 5 mm, 3/16" Shredding Disc

Below are some uses and operation tips for your accessory discs.

Slicing Discs

Waring Item Number	Size Millimeters	Size Inches	Waring Item Number	Size Millimeters	Size Inches
CFP10	0.8 mm	1/32"	CFP15	6.5 mm	1/4"
CFP11	2 mm	5/64"	CFP16	8 mm	5/16"
CFP12	3 mm	1/8"	CFP17	10 mm	3/8"
CFP13	4 mm	5/32"	CFP18	14 mm	9/16"
CFP14	5 mm	3/16"			

CFP10 (1/32") is used for preparing very fine cuts. It can be used for preparation of Japanese style vegetables with foods placed in the pusher horizontally to get a long thin cut. This tool can also be used for decorative cuts.

CFP11 (5/64") is used to slice cucumbers, carrots, celery and other vegetables for salads and salad bars. It has a variety of applications such as slicing cabbage for cole slaw. Drop carrot slices into cold water to make carrot curls.

CFP12 (1/8") is used to prepare food such as cucumber slices and carrot coins for salad bars, and sliced lettuce for a variety of sandwiches and tacos.

CFP13 (5/32") and **CFP14** (3/16") are popular multi-use sizes for slicing. They are ideal for salad bar use, and for slicing thicker cuts for stockpot recipes. These blades are also great for preparing orange and lemon slices as well as slicing tomatoes, where a consistent smooth surface is needed.

This slicing disc can also be used to produce half slices of tomatoes, bell peppers, or onions.

CFP15 (1/4"), **CFP16** (5/16"), **CFP17** (3/8") and **CFP18** (9/16") are larger size slicing discs and are ideal for making thicker slices for soups and stews. Selection of size is based on personal preference and specific use. The larger slicers such as **CFP18** (9/16") will provide a great size cut of lettuce for preparing salads.

Slicing Operation

Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds. Be sure the food will fit into the proper feed chute. Foods such as carrots, cucumbers, etc., should be cut flat at both ends to provide a consistent slice throughout the whole product. With foods like cabbage, lettuce or any product that has an undesirable core, the core should be removed. Medium-size cabbage or lettuce heads may be cut into thirds to fit in the feed chute. Larger heads may need to be quartered. When food preparation is complete, fill the chosen feed chute, put the pusher in place, turn the machine on and monitor the results.

Please note that cheese and uncooked meats should not be sliced with a food processor.

Waved Slicing Discs

Waring Item No.	Size Millimeters	Size Inches	Waring Item No.	Size Millimeters	Size Inches
CFP19	1.5 mm	1/16"	CFP21	3 mm	1/8"
CFP20	2 mm	5/64"	CFP22	5 mm	3/16"

CFP19 (1/16"). This waved slicing disc is great for making decorative thin slices of carrots, celery, and other vegetables. Ruffled potato slices can also be produced with this accessory. Larger sizes are available for softer foods and heartier cuts.

Waved Slicing Operation

Waved slicing discs are used like straight slicing discs. The only difference is that the sliced food has waved or ruffled surfaces. This is a popular means of slicing foods to make salad bars and catering trays more attractive. The addition of waved slices is one way to improve or add variety to your food presentation.

Keep in mind that harder foods slice best in thin cuts; soft foods slice best when using thicker cuts.

Pulping /Grating /Shredding Discs

Waring Item No.	Size Millimeters	Size Inches	Waring Item No.	Size Millimeters	Size Inches
CFP23	0.4 mm Pulping	1/64"	CFP28	3 mm Shredding	1/8"
CFP25	0.4 mm Grating	1/64"	CFP30	5 mm Shredding	3/16"
CFP26	1.5 mm Grating	1/16"	CFP33	8 mm Shredding	5/16"

CFP25 ($\frac{1}{4}$ " Fine Grate). Use this disc for extra fine grating of hard cheeses like Romano and Parmesan. Also use this disc for cracker or cookie crumbs or dried bread crumbs. **Caution:** Do not use this disc for soft cheeses or moist breads as this will clog the disc and give poor results.

CFP26 ($\frac{1}{6}$ ") This larger grating disc is appropriate for processing grated carrots, cheese and other foods when a coarser result is desired.

CFP28 ($\frac{1}{8}$ "), **CFP30** ($\frac{3}{16}$ "), and **CFP33** ($\frac{5}{16}$ ") are popular size shredding discs. These discs give a larger, better-formed result with foods than grating patterns. They should be selected based on personal choice and specific applications for shredding cheese (for pizza, lasagna, etc.), or carrots, cabbage, and other vegetables for preparing salads, appetizers and side dishes. The **CFP28** ($\frac{1}{8}$ ") and **CFP30** ($\frac{3}{16}$ ") are good selections for preparing quality shredded cheese, carrots, cabbage for cole slaw, and other popular foods.

Grating Operation

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds. Be sure the food will fit into the proper feed chute.
- Select which feed tube to use. Horizontal placement of carrots will result in long grated pieces, while using the smaller chute and inserting the food vertically will give you short grated pieces.
- For cheese grating or shredding it is recommended that the cheese be chilled first; otherwise it may become gummy. A fine coating of cornstarch applied to the cheese can aid in keeping food separated; cornstarch is tasteless and not visible.
- For grating cheese, it is recommended that a slight pulsating pressure be applied with the pusher, alternating push/no push until the cheese block is completely grated. Cheese grating puts more strain on the food processor motor than other tasks and may cause overheating if too much pressure is applied in a continuous manner.
- You can typically expect to grate ten (10) pounds of cheese in about five (5) minutes. It is recommended that you plan your food preparation in a manner that will allow for five minutes of grating, followed by 5 minutes of food preparation while the machine rests. After fifteen (15) minutes of continuous cheese grating, allow the machine to cool.

Julienne Discs

Waring Item No.	Size Millimeters	Size Inches	Waring Item No.	Size Millimeters	Size Inches
CFP35	2 mm x 2 mm	5/64" x 5/64"	CFP39	6.5 mm x 6.5 mm	1/4" x 1/4"
CFP36	2 mm x 4 mm	5/64" x 5/32"	CFP40	2 mm x 8 mm	5/64" x 5/16"
CFP37	4 mm x 4 mm	5/32" x 5/32"	CFP42	8 mm straight FF	5/16" straight FF
CFP38	2 mm x 6.5 mm	5/64" x 1/4"	CFP43	10 mm straight FF	3/8" straight FF

FP40 and FP40C food processors come with a selection of eight (8) different julienne plates with sizes up to $\frac{5}{16}$ " x $\frac{5}{16}$ ". The CFP39 is $\frac{1}{4}$ " x $\frac{1}{4}$ " square cut for making French fry cuts on potatoes, carrots, or other vegetables such as zucchini squash. For larger cuts use the CFP42 which is $\frac{5}{16}$ " x $\frac{5}{16}$ " or CFP43 which $\frac{3}{8}$ ".

- These julienne accessories can also chop or mince products such as onions or bell peppers that are quartered and gravity fed through the larger feed tube. Foods, including carrots and celery, can be chopped with these discs by inserting them into the feed tube vertically.
- Tomatoes can be diced with these 6.5mm, 8mm, and 10mm square julienne discs by quartering the tomato and processing using the julienne plate. It is recommended that you use firm tomatoes.
- These and other julienne discs can be use to produce squash sticks, chopped celery, finely chopped onions and julienne celery root.
- Meats and cheeses must not be processed with a julienne accessory. Damage may result.

Julienne Operation

- Prepare all food items to be processed by washing and peeling as required. Remove pits, stones, and large seeds. Be sure the food will fit into the proper feed chute.
- If a long horizontal cut is desired, for example with squash sticks, the food product must be placed in the feed chute horizontally, or on its side. For finely chopped food results, for example with chopped celery or finely chopped onions, you must insert the vegetables vertically, or standing up. For a very fine chop of onions, quarter the onion and gravity feed it through the chute.

TROUBLESHOOTING

This section describes potential problems and the correct solutions which should be implemented by the user. Problems which cannot be solved with the guidelines listed below should be referred to one of the Waring Authorized Service Centers for assistance. A listing of authorized service agencies is supplied with each Waring food processor.

Unit does not start when assembled correctly

- Pull the plug and try plugging into another outlet.
- Turn ON switch to ON.
- Make sure the bowl is properly positioned on the motor base, that the bowl or chute cover is on properly, and that the safety interlock tab on the cover has properly engaged the safety interlock switch in the tower.

Unit stops running during processing

- Turn unit OFF.
- Remove bowl attachment.
- Remove product being processed from inside the bowl.
- Reassemble unit, and run first with the bowl empty, then add product back into the bowl and try again.

Unit will not come up to full speed

- Bowl is overloaded – remove product being processed and reload using smaller quantities.

If unit does not operate after you have followed the above, and have tried the Safety Reset Switch

- Check outlet to be sure there is current.
- Check to be sure circuit breaker is ON.
- Check to be sure the fuse is not blown if there are fuses on this circuit.
- Call your authorized Waring service agency.

If unit starts to spark or smoke

- Turn unit off, unplug it, and call your authorized Waring service agency.

If food processor makes grinding noise

- Turn unit off, unplug, disassemble and check bowl and blade to see if they have been rubbing together.
- If bowl and blade are rubbing, call your authorized Waring service agency.

SAFETY RESET SWITCH

The SAFETY RESET SWITCH is provided for your convenience and to extend the life of your Waring food processor. It is located on the back of your machine, on the safety interlock tower, protected by a round finger hole. The switch button is red.

If the machine should become jammed or somehow overloaded, the safety reset switch has a mechanism that will shut down the motor to prevent overheating and to prevent damage to the motor.

How it works

If the machine becomes overloaded, the shaft and blade will stop turning, but you will hear a buzzing noise. After a few seconds you will hear a click, and the buzzing noise will stop. This is the safety reset switch shutting off the motor.

Possible causes of a motor shutdown

- Food becoming jammed between the processing plate and the bowl or cover.
- An unusually heavy load being processed for a lengthy period of time.

To restart the motor, follow these steps:

- Turn the machine OFF by pressing the PULSE/OFF paddle.
- Unplug the machine.
- Clear the batch processing bowl (or continuous feed chute) of the food that caused the jamming condition. It may be that you only need to remove some of the food.
- Wait for at least 1 minute to allow the motor to cool.
- Plug the unit into the appropriate electrical outlet.
- Press the red safety reset switch located on the back of the safety interlock tower.
- Press down the ON paddle or the PULSE paddle to restart the machine. We suggest pulsing to start the processing, as this will put less strain on the motor.
- If the machine does not start, wait for another minute and repeat this procedure.

CLEANING

Clean the food processor and accessories prior to initial use and after each use. Do not use harsh abrasive-type cleaners on any part of the food processor. Cleaning must follow NSF guidelines.

Wash the motor shaft with a small brush.

Wash, rinse, sanitize and dry the bowl, continuous feed chute, covers, small food pusher, large food pusher, accessory discs, S-blades and ejector/slinger disc prior to initial use, and after use, unless they will be used again immediately. These items are all dishwasher safe, and may be cleaned and rinsed in the dishwasher instead of manually in the sink.

Wash and rinse all of the above items after each use.

Some of the discs and blades have aluminum components. Whether cleaning them manually or in a dishwasher, be sure to use a detergent that is safe for use with soft metals. Other types of cleaning detergents can cause corrosion of soft metals.

A stiff bristle brush will help to knock food particles out of the crevices of the discs and blades before washing. Handle very carefully as the blades are sharp.

Please note that all accessory discs and blades may be disassembled with a screwdriver for thorough cleaning. This includes the cutting blades on the center hub of the S-blade. Handle the sharp S-blade with care.

For manual cleaning, it is recommended that you use washing solutions based on non-sudsing detergents, and chlorine-based sanitizing solutions that have a minimum chlorine concentration of 100 PPM.

The following washing, rinsing, and sanitizing solutions, or their equivalents, may be used:

SOLUTION	PRODUCT	DILUTION IN WATER	TEMPERATURE
Washing:	Diversey® Wyandotte Diversol® BX/A or CX/A	4 tablespoons per gallon	Hot 115°F (46°C)
Rinsing:	Plain Water		Warm 95°F (35°C)
Sanitizing:	Clorox® Institutional	1 tablespoon per gallon	Cold 50°F (10-21°C)

To clean and sanitize the motor base:

Clean and sanitize the motor base prior to initial use and after each use. Unplug the unit, then wipe down the exterior surfaces of the motor base with cloths or sponges dampened with a soluble detergent. Next, wipe down with rinse water. Prevent liquid from running into the motor base by wringing out all excess moisture from cloths or sponges before using them.

NEVER IMMERSE THE MOTOR BASE IN WATER OR ANY OTHER LIQUID.

Allow the unit to air-dry before using again.

Never use harsh abrasive-type cleaners on any part of the Commercial Food Processor.

PROCESSING TOOLS

At this printing, there are 28 processing accessories available for preparing food with your FP40 and FP40C Food Processors.

Slicing Discs

Waring Item No.	Size Millimeters	Size Inches
CFP10	0.8 mm	$\frac{1}{32}$ "
CFP11	2 mm	$\frac{5}{64}$ "
CFP12	3 mm	$\frac{1}{8}$ "
CFP13	4 mm	$\frac{5}{32}$ "
CFP14	5 mm	$\frac{3}{16}$ "
CFP15	6.5 mm	$\frac{1}{4}$ "
CFP16	8 mm	$\frac{5}{16}$ "
CFP17	10 mm	$\frac{3}{8}$ "
CFP18	14 mm	$\frac{9}{16}$ "

Waved Slicing Discs

Waring Item No.	Size Millimeters	Size Inches
CFP19	1.5 mm	$\frac{1}{16}$ "
CFP20	2 mm	$\frac{5}{64}$ "
CFP21	3 mm	$\frac{1}{8}$ "
CFP22	5 mm	$\frac{3}{16}$ "

Pulping Discs

Waring Item No.	Size Millimeters	Size Inches
CFP23	0.4 mm	$\frac{1}{64}$ "

Grating Discs

Waring Item No.	Size Millimeters	Size Inches
CFP25	0.4 mm	$\frac{1}{64}$ "
CFP26	1.5 mm	$\frac{1}{16}$ "

Shredding Discs

Waring Item No.	Size Millimeters	Size Inches
CFP28	3 mm	$\frac{1}{8}$ "
CFP30	5 mm	$\frac{3}{16}$ "
CFP33	8 mm	$\frac{5}{16}$ "

Julienne Discs

Waring Item No.	Size Millimeters	Size Inches
CFP35	2 mm x 2 mm	$\frac{5}{64}$ " x $\frac{5}{64}$ "
CFP36	2 mm x 4 mm	$\frac{5}{64}$ " x $\frac{5}{32}$ "
CFP37	4 mm x 4 mm	$\frac{5}{32}$ " x $\frac{5}{32}$ "
CFP38	2 mm x 6.5 mm	$\frac{5}{64}$ " x $\frac{1}{4}$ "
CFP39	6.5 mm x 6.5 mm	$\frac{1}{4}$ " x $\frac{1}{4}$ "
CFP40	2 mm x 8 mm	$\frac{5}{64}$ " x $5\frac{1}{16}$ "
CFP42	8 mm straight FF	$\frac{5}{16}$ " straight FF
CFP43	10 mm straight FF	$\frac{3}{8}$ " straight FF

Batch Bowl S-Blades (Cutter Blades)

Waring Item No.	Description
FP401	Smooth "S" Blade

LIMITED WARRANTY

FIVE YEAR LIMITED MOTOR WARRANTY

TWO YEAR LIMITED PARTS AND LABOR WARRANTY

Waring Commercial warrants that this product's motor shall be free from defects in material and workmanship for a period of five years from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents) and nonabrasive semi-liquids, providing it has not been subject to loads in excess of indicated rating. All other components are warranted for a period of two years from date of purchase.

Under this warranty, the Waring Commercial division will repair or replace any part which, upon our examination, is defective in materials and workmanship, provided the product is delivered prepaid to the Waring Service Center, 314 Ella T. Grasso Ave., Torrington, CT 06790, or any factory-approved service center.

This warranty does not: a) apply to any product which has become worn, defective, damaged or broken due to use or due to repairs or servicing by other than the Waring Service Center or a Factory Approved Service Center or due to abuse, misuse, overloading or tampering; b) cover incidental or consequential damages of any kind.

This warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or guaranty statements. For Waring products sold outside of the U.S. and Canada the warranty is the responsibility of the local importer or distributor. This warranty may vary according to local regulations.

This warranty is void if appliance is used on Direct Current (DC Current).

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