

KitchenAid®

3.5 CUP MINI FOOD PROCESSOR KFC3516

TRAINING MANUAL



KitchenAid® 3.5 CUP MINI FOOD PROCESSOR

TWO SPEEDS AND PULSE OPERATION Gives you precise control to produce coarse or fine results – ideal for anything from creating a chunky salsa, a creamy hummus, chopped nuts, minced meat or a smooth sauce.

SIMPLE, ONE-TOUCH OPERATION & 3.5 CUP BPA-FREE WORK BOWL Features a locking blade, handle and pour spout for easy serving.

DRIZZLE BASIN To easily incorporate liquid ingredients while processing. Master tasty dressings and sauces with ease.

COMPACT AND LIGHTWEIGHT The perfect size for everyday use in the kitchen. Great for quickly chopping ingredients, preparing dressings and sauces, and so much more.

EASY TO CLEAN Dishwasher-safe work bowl, lid and stainless steel blade.

SIMPLE CORD WRAP AND COMPACT DESIGN For easy storage.

2 YEAR LIMITED WARRANTY

Specifications and Dimensions

Product	
Height	22.2cm
Width	17.8cm
Depth	14.3cm
Cord Length	76.2cm
Net Weight	1.2kg
Product Carton	
Height	24.5cm
Width	17.2cm
Depth	17.2cm
Shipping Weight	1.5kg

Specifications subject to change without notice.



WHITE
5KFC3516AWH

ALMOND CREAM
5KFC3516AAC

EMPIRE RED
5KFC3516AER

ONYX BLACK
5KFC3516AOB

CONTOUR SILVER
5KFC3516ACU

CATEGORY COMPARISON

Single-Task User	Everyday Multi-Task User	Heavy Multi-Task User
Needs: Simple functionality and convenience	Needs: Multi-functionality, uses for the whole meal	Needs: Highest functionality, big batch capacity, additional unique accessories
		
Chop, Mix, Puree	Chop, Mix, Puree, Slice, Shred, Knead	Chop, Mix, Puree, Slice, Shred, Knead, Commercial-Style Dice

3.5 CUP FOOD CHOPPER - FEATURES

Efficient and precise

- Chop, mix, and puree. One blade with 2 speed options to control the size of your chop.

Simple use

- Quick, small jobs are simplified with one-touch operation.

Quick and convenient

- Pour spout and compact, lightweight, built-in cord wrap.

WHAT MAKES THE 3.5 CUP FOOD PROCESSOR SO GREAT?

Precise control

Why it's important:

2 speeds and pulse operation give you precise control to produce coarse or fine results – ideal for anything from quickly chopping an onion or garlic cloves, creating a chunky salsa, a creamy hummus or a smooth sauce.

How it works:

- One stainless steel multi-blade that is used to chop, mix and puree
- External lever to select either 'chop' or 'puree'
- On/Pulse button - hold down for continuous operation, or press down and release repeatedly (pulse) for controlled results

Simplify sauces and dressings

Why it's important:

The drizzle basin allows you to effectively incorporate liquid ingredients while you are using the machine - for example when making aiolis or mayonnaise. The work bowl has a pour spout and handle that make it quick and easy to transfer your dressing or sauce.

How it works:

Drizzle basin is located in the top of the lid - it has a small opening that allows your liquids to drizzle through into the main bowl.

Easy to store and clean**Why it's important:**

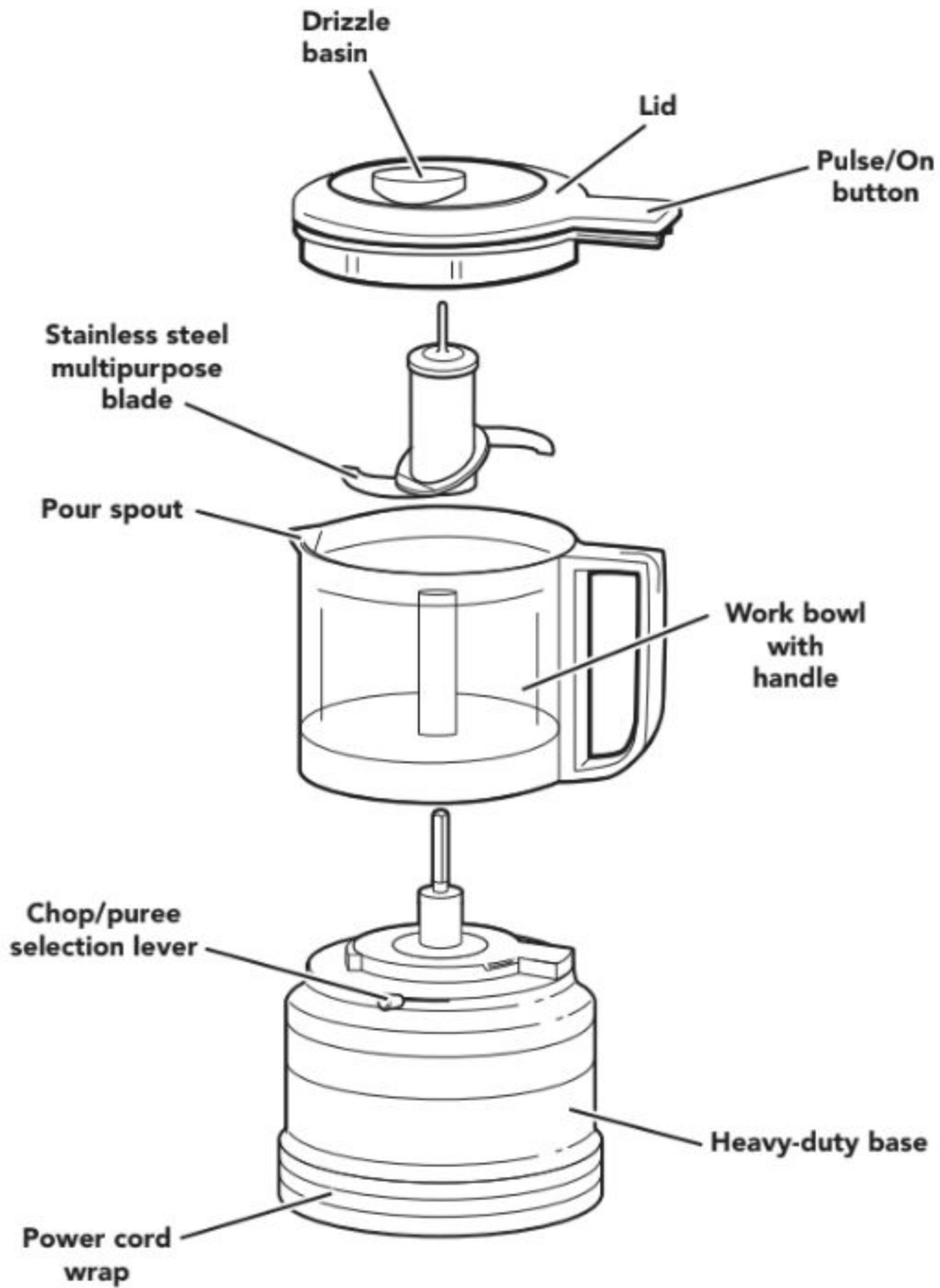
Compact and lightweight, the 3.5 Cup Food Chopper is the perfect size for small, simple tasks and everyday use in the kitchen. The easy cord wrap and compact design make it easy to store, either on your countertop or in a cupboard. The dishwasher-safe work bowl, lid and blade mean once you are done, all parts can be easily washed in the dishwasher.

How it works:

- 3.5 cup BPA-free dishwasher- safe work bowl and lid
- Dishwasher-safe stainless-steel blade
- Simple cord wrap within the base of the machine

3.5 CUP VIDEO

PRODUCT OVERVIEW DIAGRAM



ACCESSORIES SELECTION GUIDE

SUGGESTED FOOD	PREPARE FOR PROCESSING	AMOUNT	SETTING
RAW FRUITS & VEGETABLES	Cut into 1 inch pieces	Up to 3 cups	Chop or Puree
COOKED FRUITS & VEGETABLES	Cut into 1 inch pieces	Up to 2.5 cups	Puree
LIQUIDS/ EMULSIONS (SUCH AS MAYONNAISE OR SALAD DRESSINGS)	Place dry ingredients, or thicker wet ingredients in work bowl; then, use the drizzle basin to add oils or liquids to the mixture during use.	Up to 1.5 cups	Puree
MEAT	Meat should be raw, and cut into 1 inch pieces for best processing results.	Up to 1/2 pound (227g) at one time.	Chop or Puree
HERBS & SPICES	Add herbs, and spices as they are; no preparation needed.	Up to 3 cups	Chop
BREAD, COOKIES, OR CRACKERS	Break bread, crackers, or cookies into pieces that fit into the bowl before processing.	Up to 3 cups	Chop
NUTS	Add nuts as they are; no preparation needed.	Up to 3 cups	Puree

FAQs

Q. What are the two speeds? What do I use them for?	A. The two speeds are Chop (which runs at roughly 2600 RPM) and Puree (which runs at roughly 3600 RPM). When you want to roughly chop ingredients, you need a lower speed to help avoid over-processing the food. For pureeing (that involves producing very fine results) you need a higher speed.
Q.How do I use the Pulse/On button?	A.The PULSE/ON button is located on the top of the handle. Press down to start the Mini Food Processor. For a coarse chop, or to allow you to monitor progress, use a pulsing motion to rapidly press and release the PULSE/ON button until your desired results are achieved. To achieve continuous operation, simply hold the button down.
Q. What is the drizzle basin used for?	A.Use the drizzle basin to conveniently add liquid ingredients while processing, to make dressings, mayonnaises, emulsions, sauces, and more. Then use the pour spout for easier serving.
Q.Why do I need a drizzle basin to incorporate liquid ingredients?	A.When making mayonnaise and aioli, there is an ideal flow rate for incorporating the oil. Add it too fast, and you will affect the consistency of your finished dish. 'America's Test Kitchen' actually defined the ideal flow rate for best results - so KitchenAid designed the drizzle basin to match this (100ml vegetable oil in 39 seconds), assisting you in creating the perfect dish. The drizzle basin also allows you to add liquid ingredients while processing - so you don't have to stop and remove the lid to do this.
Q.How do I store the cord?	A.There is a channel in the bottom of the machine that allows you to quickly and easily wrap the cord for storage
Q How do I clean it?	A.The dishwasher-safe work bowl, lid and blade mean once you are done, all parts can be easily washed in the dishwasher.

See The User Care Guide On How To Assemble Food Processor / Cleaning and Care.