



8-Cup Food Processor



Instruction Manual

Montgomery Ward Customer Service
8:00 am to Midnight, Monday through Friday

ITEM: 785674

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Thank you for purchasing your Chef Tested 8-Cup Food Processor by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

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Important Safeguards

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- REMOVE all packaging materials before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in the appliance.
- DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- This appliance should always be used on a stable, dry, heat-resistant surface.
- DO NOT use near water. DO NOT operate with wet hands.
- DO NOT operate this appliance with an external timer or remote control.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all openings and moving parts.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Wait until all components stop running before unplugging the power cord and removing the lid or bowl.
- DO NOT exceed recommended capacities.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances contain valuable materials that can be recycled. Dispose of old appliances using appropriate collection systems in accordance with federal and local regulations.

Electrical Safety

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Montgomery Ward can not accept any liability for damage or injury resulting from failure to observe these safety procedures.

Specifications

POWER RATING	60Hz, 120V, 500W
CAPACITY	8 cups
CORD LENGTH	34"
DIMENSIONS	9½" W x 15" H x 8" D
MODEL	SLB-087

Parts & Features



1. Food Chute (with Food Pusher inside)
2. Lid
3. Bowl
4. Blade Adapter (over Drive Shaft, not shown)
5. Chopping Blade
6. Control Dial
7. Base/Housing
8. Blade Holder
9. Shredder Blade
10. Slicer Blade

WARNINGS:

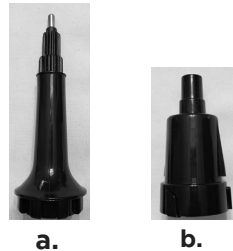
- **DO NOT push food down the chute with fingers (or other objects, like knives). Always use the food pusher.**
- **BLADES ARE VERY SHARP. Be extremely careful when handling blades!**

Notes: • This appliance includes a safety switch which prevents operation unless the accessories are securely installed.

- If the temperature of this appliance becomes too high, the unit will turn off automatically and will resume operation when the motor has cooled sufficiently (after about 15 minutes).
- DO NOT operate the appliance for more than a minute at a time.
- If operation is not finished within 1 minute, turn off the machine and let it cool for 10 minutes before the next round of operation. If more than 5 rounds of operation are required, cool the machine for 90 minutes to room temperature before the next 5 rounds. This can lengthen lifespan of the machine.

USING THE CHOPPING BLADE ASSEMBLY

1. Position drive shaft (a.) over the gear in the center top of the base.
2. Place the bowl (handle to the right) over the drive shaft and turn clockwise to lock the bowl onto the base.
3. Place blade adapter (b.) over the center of the bowl and drive shaft.
4. Carefully holding the black center piece of the chopping blade, position the chopping blade onto the blade adapter (make sure it drops all the way to the bottom of the adapter).
5. Place ingredients to be chopped or blended in the bowl per your recipe instructions.
6. Place the lid on bowl (chute to the right) and turn clockwise until the lid locks onto the bowl.
7. Place food pusher into the chute.
8. Plug the food processor cord into an electrical outlet and use the control dial per recipe instructions (PULSE, speed 1 or speed 2) to chop or blend food.



Note: Use PULSE several times to avoid cutting food too fine.

9. When finished chopping/blending, turn off and unplug the food processor.

USING THE BLADE HOLDER WITH THE SHREDDER BLADE OR SLICER BLADE

1. Position drive shaft (a.) over the gear in the center top of the base.
2. Place the bowl (handle to the right) over the drive shaft and turn clockwise to lock the bowl onto the base.
3. Per your recipe, carefully attach the desired blade (shredding or slicing) to the blade holder.
4. Place blade holder onto the drive shaft.
5. Place the lid on bowl (chute to the right) and turn clockwise until the lid locks onto the bowl.
6. Plug the food processor cord into an electrical outlet.
7. Carefully put food to be sliced or shredded into the chute. Secure the food with the food pusher.
8. While holding the food pusher in place, use your other hand to work the control dial (PULSE, speed 1 or speed 2) to shred or slice food. Push the food down slowly with the food pusher.
9. Refill the chute with food, as needed, to continue shredding or slicing.
10. When finished shredding/slicing, turn off and unplug the food processor.

Notes: • Precut food into smaller pieces so it fits easily in the chute.

- Feed food gradually. DO NOT force.
- When shredding or slicing soft food, use PULSE or speed 1 to keep the food from turning soupy.
- DO NOT run too long while cutting hard cheese or chocolate (these items may overheat and melt).

Troubleshooting

Problem	Solution
Machine does not work.	<p>Ensure bowl and lid are locked into place.</p> <p>Make sure power plug is plugged in properly.</p> <p>Check fuses or circuit breakers.</p>
Machine stops running suddenly.	<p>Ensure bowl and lid are locked into place.</p> <p>Appliance has become too hot. Resume operation when the motor has cooled sufficiently (after about 15 minutes).</p>
Motor is running, but components do not run.	Make sure drive shaft is installed correctly.

Cleaning & Care

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Hand wash all removable parts in warm, soapy water. All removable parts, except the bowl, are also dishwasher safe (top rack only).
7. Wipe the exterior housing with a damp cloth.
8. **DO NOT immerse any cord, plug or electrical appliance into water.**
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Recipes

Fluffy Veggie Frittata

½ onion	6 eggs
1 green bell pepper	½ cup milk
1 Tbsp. olive oil	salt & pepper
1 clove garlic, minced	½ cup shredded cheese
1 handful spinach	1 tomato, thinly sliced

1. To avoid cross contamination, wash hands after touching raw eggs.
2. Use the food processor to shred the onion and bell pepper.
3. Heat the oil in a skillet over medium-high heat. Sauté the onion and green pepper for 2-3 minutes. Add the garlic and spinach to the skillet and stir until the spinach starts to wilt. Reduce heat to medium-low.
4. Put the chopping blade in the food processor bowl and add the eggs and milk. Run on speed 1 until foamy (about 20-30 seconds).
5. Pour the egg mixture evenly over the vegetables. Salt and pepper to taste. Let cook for about 2 minutes. Sprinkle on the cheese and gently place the sliced tomatoes on top.
6. Cover the skillet and cook until the eggs are set (they should start to pull away from the edges) and the cheese is melted, 15-25 minutes.

Serves 4

Garlic Feta Dip

8 oz. feta cheese crumbles	½ tsp. dried oregano
½ cup sour cream	½ tsp. dried thyme
½ cup mayonnaise	¼ tsp. salt
1 lemon, zested and squeezed	¼ tsp. ground pepper
1-2 cloves garlic	red pepper flakes, to taste
½ tsp. dried dill	olive oil

1. With the chopping blade in place, add the feta, sour cream, mayonnaise, lemon zest and juice, garlic, dill, oregano, thyme, salt and pepper to the bowl.
2. Lock the lid in place and PULSE until mostly smooth.
3. Refrigerate at least 1 hour, then stir in the red pepper flakes and drizzle with olive oil. Serve with toasted pita bread or fresh vegetables.

Serves 6

Chipotle Chicken Stew

20 oz. diced tomatoes with chilies	1 tsp. ground cumin
½ large onion, cut up	1 tsp. salt
3 chipotle chilies in adobo sauce	1 large zucchini, chopped
2 Tbsp. adobo sauce	15 oz. black beans, drained
4 cloves garlic	2 lbs. boneless, skinless chicken thighs
	shedded cheddar cheese, to taste

1. Wash hands with soap and water. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
2. With the chopping blade placed in the bowl, puree the first 8 ingredients. Pour this into the pot of your slow cooker.
3. Stir the zucchini and beans into the sauce. Push the chicken down into the sauce.
4. Cover and cook on HIGH for 3 hours or LOW for 6–7 hours (internal temperature of the chicken should be 165° F when done).
5. Shred the chicken with 2 forks, top with cheese and serve hot.

Serves 4–6

Roasted Red Pepper Pasta Sauce

24 oz. jar of roasted red peppers, chopped	crushed red pepper, to taste
10 fresh basil leaves	½ tsp. black pepper
¼ cup Parmesan cheese, grated	1 Tbsp. salt
4 cloves garlic	3 Tbsp. olive oil
1 cup half and half	

1. Place all ingredients except the olive oil in the food processor bowl with the chopping blade.
2. Lock on the lid and blend on speed 2 in 10 second increments 4–5 times. (The sauce will not be completely smooth.)
3. Remove the food pusher from the lid, set the speed to 1 and slowly add the olive oil.
4. When blended, pour sauce into a saucepan on stovetop. Heat on medium-low heat, simmering for 1 hour. Stir occasionally.
5. Serve over pasta.

Makes 1 quart

Cabbage and Pea Salad

¼ cup olive oil	1 medium cabbage, cut into chunks
¼ cup apple cider vinegar	1 large sweet onion, cut into chunks
1 tsp. dill weed	16 oz. frozen peas, thawed
½ tsp. salt	pepper, to taste

1. Whisk together the oil, vinegar, dill and salt. Set aside.
2. Use the food processor to shred the cabbage and onion.
3. In a large bowl, mix the cabbage, onion and peas.
4. Pour the oil mixture over the cabbage and toss. Add pepper, to taste.

Serves 10

Cauliflower and Squash Soup

½ head cauliflower, cut into florets	2 Tbsp. butter
2 acorn squash, cut in half and seeded	½ tsp. paprika
2 yellow bell peppers, cut into chunks	1 tsp. dried basil
1 onion, chopped	1½ tsp. salt
5 cloves garlic, whole	½ tsp. pepper
1 cup low-fat sour cream	Parmesan cheese, to taste
14 oz. chicken broth	ground nutmeg, to taste
1 cup water	

1. Put the cauliflower, squash, peppers, onions and garlic on an oven-safe pan and spray lightly with cooking oil.
2. Using a conventional oven, roast for 30 minutes at 450° F, until vegetables are tender and a little charred. The squash may take a few minutes more.
3. Squeeze the cooked garlic from the skins into a food processor bowl with the chopping blade in place. In batches, puree the roasted vegetables (scoop the squash out of its skin first) until smooth. Pour into a slow cooker pot.
4. Add all remaining ingredients to slow cooker pot except the Parmesan and nutmeg. Stir well and cook on HIGH 3–4 hours or LOW 6 hours.
5. Serve with grated Parmesan and a sprinkle of nutmeg.

Serves 6–8

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge provided the product is returned freight prepaid with proof of purchase to Montgomery Ward.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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