



3-Cup Food Processor Instruction Manual

ITEM 726594



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*"Life is happening.
We'll help you live it...one moment at a time."*



Thank you for purchasing a Ginny's Brand 3-Cup Food Processor! I know you'll love its convenience and size, with simple knob control to take you from pulse to high speed in a flash. And, with the shredding disc and chopping blade, you're all set to create crispy green salad, healthy, appealing dinners and luscious fruit-filled desserts. Enjoy!

Ginny
President, Ginny's

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SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

Read carefully and save all these instructions.

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

1. To protect against risk of electrical shock, do not put in water or other liquid.
2. Close supervision is necessary when any appliance is used near children. Keep out of reach of children or pets.
3. Unplug from outlet when not in use. Also make sure item is unplugged before cleaning, and before adding or removing parts.
4. Avoid contact with moving parts. Keep hair, hands, fingers, utensils or any body part from coming into contact with the moving parts while the product is operating.
5. Do not use outdoors.
6. Do not let cord hang over edge of table or counter.
7. A scraper may be used but only when the appliance is not running.
8. The blade is sharp. Handle carefully.
9. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
10. Always be certain the bowl and cover are securely locked in place before operating appliance.
11. Do not attempt to disable the cover interlock mechanism.
12. Keep the power cord and product away from heated surfaces.
13. Do not use attachments not recommended by the product manufacturer.
14. Do not plug or unplug the product into/from the electrical outlet with a wet hand.
15. To disconnect from an electrical outlet, make sure the power is off and then pull directly on the plug; do not pull on the power cord.
16. Do not put any stress on the power cord where it connects to the product, as the power cord could fray and break.
17. Always assemble the product completely before plugging it into an electrical outlet.
18. Do not operate the product if it has a damaged or cut power cord or plug, if wires are exposed, if it malfunctions, if it is dropped or damaged, or if the Motor Housing is dropped in or exposed to water.

IMPORTANT SAFEGUARDS...cont.

18. Do not operate the product if it has a damaged or cut power cord or plug, if wires are exposed, if it malfunctions, if it is dropped or damaged, or if the motor housing is dropped in or exposed to water.
19. Do not attempt to examine or repair this product yourself. Call Ginny's Customer Service for replacement or returns.
20. Never feed food by hand. Always use the food pusher.

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

To reduce the risk of electrical shock, this appliance is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SPECIFICATIONS

Product Size: Capacity: 3 cups
Cord Length: 24"
Rate: 120V, 60Hz, 300W
Model FP-7719

PART NAMES

1. Food Pusher

2. Cover/Food Chute

3. Shredding Disc

4. Drive shaft

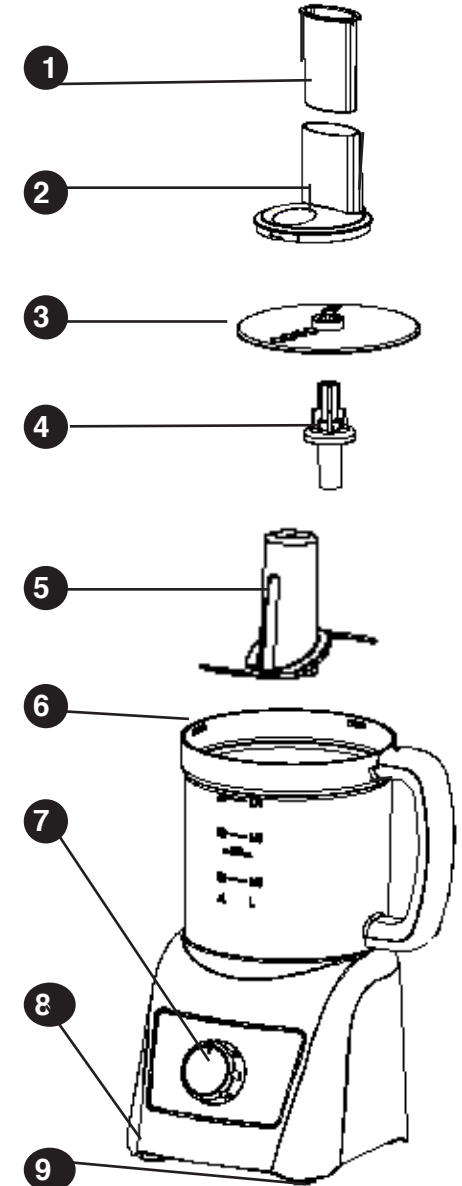
5. Chopping Blade

6. Bowl

7. Speed Control Dial

8. Motor Base

9. Non-slip Feet



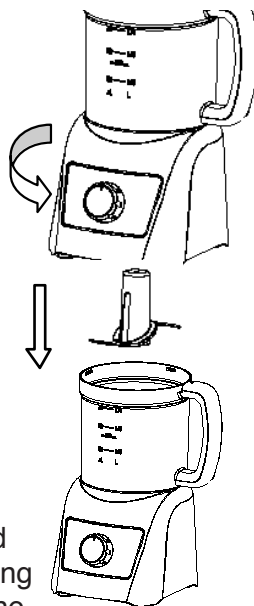
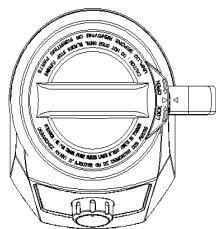
HOW TO OPERATE

Before using your food processor, remove all packaging materials. Be careful when handling the blade, as it is very sharp. Wash the bowl, cover and attachments in warm, soapy water.

1. Place the motor base on a dry, level surface. Ensure the food processor is turned off at the "0" position and it is not plugged in.
2. Put the processing bowl through the shaft on the base and turn the handle slightly to the right until the arrows line up and the bowl locks into place.

USING THE CHOPPING BLADE:

3. Place the chopping blade onto the base shaft.
4. Add food to be processed into the bowl.
5. Place the cover on top of the bowl and make sure the raised locking tab on the cover is facing towards the release lever on the bowl handle, and turn until the arrows line up and the cover locks into place.
6. Place the food pusher in the food chute and plug in the food processor.



USING THE SHREDDING DISC:

7. Repeat steps 1 and 2.
8. Place the drive shaft (4) on to the base shaft. Place the shredding blade onto the drive shaft with the shredding ridges facing upward.
9. Place the cover on top of the bowl and make sure the raised locking tab on the cover is facing towards the release lever on the bowl handle.
10. Place the food pusher in the food chute and plug in the processor.
11. Select the desired speed on the speed control dial (7), and use the food pusher to push food into contact with the shredding disc (3).



HOW TO OPERATE...cont'd

NOTE:

- Use the pulse function (P) for short bursts of power.
- Do not operate continuously for more than one minute at a time, and wait 3 minutes before operating again.
- Always remove blade before removing the bowl.
- Chop larger quantities in batches; do not exceed recommended maximum quantities. (Approximately 2/3 of bowl capacity).
- To ensure even chopping results, cut food into pieces of similar size up to 1" square.
- When chopping herbs, ensure they are as dry as possible.
- Not intended for crushing ice, or for processing/mixing liquids by themselves.

HOW TO DISASSEMBLE THE PROCESSOR

- Carefully turn the bowl cover (2) clockwise until it unlocks.
- Remove the blade (or disc) from the shaft by lifting the blade upwards.
- Be careful: Blades and discs are sharp!
- Unlock the bowl by turning clockwise, and remove it from the base.

CLEANING & CARE

1. Wipe the motor base with a clean damp cloth after each use.
2. You may wash the removable parts (except the motor base) in the top rack of your dishwasher.
3. Do not use steel wool, scouring pads or abrasive cleaners, as these will scratch the surfaces.
4. Foods, such as carrot, may leave a stain on plastic parts while other foods such as garlic, will leave a strong odor. To remove odors or stains, soak the parts for 5 minutes in 4 cups of water with 1/4 cup lemon juice.
5. Before storing, thoroughly dry all parts. Store the food processor (assembled, with the blade and cutter placed in the bowl).
6. Store the appliance upright. Do not store anything on top of the appliance.
7. The blade is very sharp; please handle it with care at all times, and use extreme care when washing or storing.

RECIPES

FRESH, ZINGY SALSA

INGREDIENTS:

3-4 roma tomatoes, quartered	2-3 garlic cloves, whole
1 (16 oz) can diced tomatoes	1 med. onion, cut in 1" chunks
2 jalapeno peppers, quartered and seeded	2 limes, juiced
1/4 c. fresh cilantro, whole	1/8-1/4 tsp. red pepper flakes
1/4 tsp. fresh ground pepper	1/8 tsp. salt

DIRECTIONS

1. Put garlic cloves, onions and jalapeños in food processor, and pulse a few times, using the chopping blade. Coarsely chop.
2. Place roma tomatoes in a microwaveable dish and microwave for 1 minute or so on high, then remove skins.
3. Add canned tomatoes, lime juice, pepper, salt, and red pepper flakes and mix in large mixing bowl.
4. Add onion, roma tomatoes, and cilantro, and pulse just a few times until onion is at desired consistency. (Adding onions at the end is VERY important, otherwise they will become pureed, and you'll lose the crisp texture of the salsa.)
5. For best flavor, refrigerate overnight to let flavors mingle.

Serves 8 as a dip.

RECIPES

PEACHY KEEN PORK CHOPS

INGREDIENTS:

2 Tbsp. dried tarragon leaves	1 Tbsp. brown sugar
1 Tbsp. honey	2 cloves garlic, minced
2 tsp. olive oil, divided	1 tsp. salt
1 tsp. black pepper	1 lb. boneless pork tenderloin
1 c. chopped pecan pieces	2 med. onions, coarsely chopped
2 cans (15 oz. each) peach slices in light syrup, drained	

DIRECTIONS:

1. Preheat oven to 400°F. Place tarragon, brown sugar, honey and garlic in food processor container; cover. Process with the chopping blade until mixture forms a thick paste.
2. Add 1 tsp. of the oil. Process until well blended. Mix in remaining 1 tsp. oil if necessary.
3. Sprinkle salt and pepper over pork. Rub tarragon mixture over pork; roll in pecans to evenly coat all sides.
4. Place onions and peaches in foil-lined 9x13" baking pan; top with pork. Cover with additional foil.
5. Bake 1 hour or until pork is cooked through, removing foil from top of pork for the last 10 minutes of baking time.

Serves 4.

RECIPES

UPSIDE-DOWN LEMON DESSERT

INGREDIENTS:

¼ c. sugar	2 Tbsp. cornstarch
2½ c. water	2 pkg. (3 oz. each) lemon gelatin
2 tsp. lemon zest	2 c. miniature marshmallows
¼ c. milk	1 tsp. vanilla
1 c. sour cream	1 Tbsp. graham cracker crumbs

DIRECTIONS:

1. Mix sugar and cornstarch in medium saucepan.
2. Gradually stir in water until blended. Bring to boil on medium heat; cook 8 minutes, stirring constantly. Remove from heat.
3. Add dry gelatin mixes and zest; stir 2 minutes until gelatin is completely dissolved.
4. Refrigerate 1 hour or until slightly thickened, stirring occasionally.
5. Microwave marshmallows and milk in medium microwaveable bowl on HIGH 1 minute, or until marshmallows are puffed.
6. Place in processor and mix until marshmallows are completely melted and mixture is well blended.
7. Add vanilla; let mixture cool for 5 minutes.
8. Blend in sour cream.
9. Pour into 9-inch square pan sprayed with cooking spray. Refrigerate until ready to use.
10. Spoon gelatin mixture gently over marshmallow layer in pan. Refrigerate 2 hours or until firm. Sprinkle with graham cracker crumbs.
11. Unmold dessert onto serving plate just before serving.

Serves 12.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

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

Customer Service
1.800.544.1590
8 am to Midnight, Monday through Friday



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