

Excalibur[®]
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EXP | 300S

Instruction Manual

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300S
EXB

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FOOD PROCESSOR SAFETY

Your safety and the safety of others are very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.

 **DANGER**

 **WARNING**

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean: You can be killed or seriously injured if you don’t follow the instructions.

All safety messages will tell you what the potential hazard is, how to reduce the chance of injury, and what can happen if the instructions are not followed.

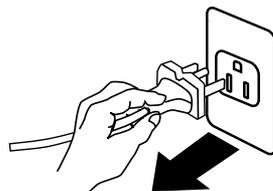
ELECTRICAL REQUIREMENTS

Volts: 120 V.A.C. only.

Hertz: 60 Hz

NOTE: This Food Processor has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, 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. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service person install an outlet near the appliance.



IMPORTANT SAFEGUARDS

When using electrical appliances, please follow these basic safety precautions:

1. Read all instructions.
2. To protect against risk of electrical shock do not put Food Processor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use, before taking on or off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the Food Processor. A scraper may be used but must be used only when the Food Processor is not running.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
13. Be certain cover is securely locked in place before operating appliance.
14. Never feed food by hand. Always use the food plunger.
15. Do not attempt to defeat the cover interlock mechanism.
16. This product is designed for household use only.

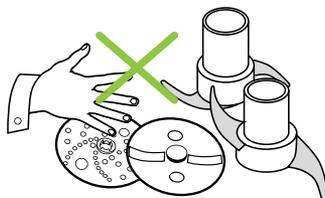
CLEANING

! WARNING

Cut Hazard

Handle blades carefully.

Failure to do so can result in cuts.



First Cleaning

Before using your Excalibur Food Pro for the first time, wash all removable parts.

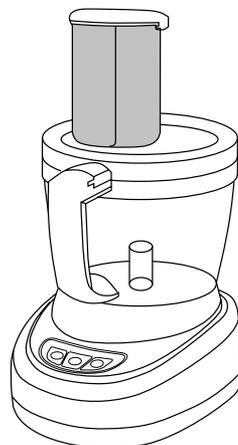
Cleaning the Food Processor

1. Make sure the Food Pro is unplugged.
2. Wipe the motor base and cord with a warm, sudsy cloth, and wipe clean with a damp cloth. Dry with a soft cloth. Do not use abrasive cleansers or scouring pads.
3. All removable parts of the Food Pro are dishwasher safe. Top shelf is preferred for parts that fit. If washing the Food Pro parts by hand, avoid the use of abrasive cleansers or scouring pads. They may scratch or cloud the work bowl and cover. Thoroughly dry all parts after washing.
4. Wrap the power cord around the work bowl.
5. Discs, shafts, and blades should be stored in the provided storage case or assembled onto the Food Pro. Always keep out of the reach of children.

FOOD PROCESSOR FEATURES

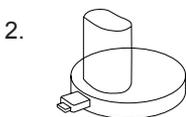
This food processor includes the following items:

- Large 11-Cup Work Bowl
- Large Chopping/Mixing Stainless Steel Blade
- Work Bowl Cover with Wide Feed Chute
- Stainless Steel Dough Blade
- Compact 4-Cup Mini Chopper
- Compact Chopping/Mixing Stainless Steel Blade
- Wide Plunger with Narrow Plunger Insert
- 2mm/4mm Stainless Steel Slicing Disc
- 2mm/4mm Stainless Steel Shredding Disc
- Disc Adapter
- Custom Spatula/Cleaning Tool
- Heavy-Duty Base
- Storage Container



1. Large 11-Cup Work Bowl

Durable polycarbonate bowl large enough for most jobs.



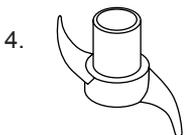
2. Work Bowl Cover with Wide Feed

Chute Handles large items with minimal preparation.



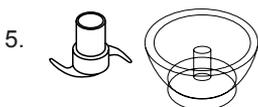
3. Large Chopping/Mixing Stainless Steel Blade

Multi-use blade for quick mincing, chopping, mixing, and emulsifications.



4. Stainless Steel Dough Blade

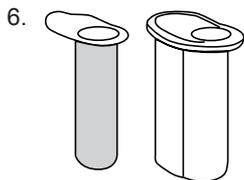
Mixes and kneads dough.



5. Compact 4-Cup Mini Chopper with Chopping/Mixing Stainless Steel Blade

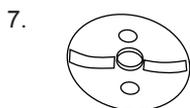
Instantly converts 11 Cup Processor to 4 Cup Mini Chopper. Convenient for small everyday jobs.

FOOD PROCESSOR FEATURES



6. Wide Plunger with Narrow Plunger Insert

Use Wide Plunger and Wide Feed Chute for larger items. For smaller or slender items, use plunger insert and small feed chute. The wide plunger can also be used as a convenient 4 oz. measure. The plunger insert has a small hole in the bottom of the plunger for emulsifications. The small hole slowly drizzles oil into the work bowl.

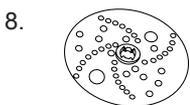


7. 2mm/4mm Stainless Steel Slicing Disc

The two-sided disc will produce two different size slices depending on the side used.

4 mm Side = 1/8-inch Slices (approx.)

2 mm Side = 1/16-inch Slices (approx.)

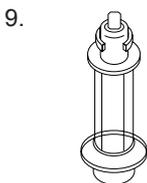


8. 2mm/4mm Stainless Steel Shredding Disc

The two-sided disc will produce two different size shreds depending on the side used.

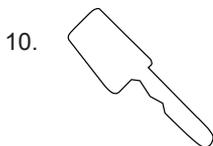
4 mm Side = 1/8-inch Shreds (approx.)

2 mm Side = 1/16-inch Shreds (approx.)



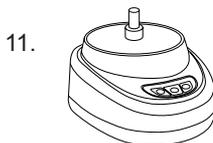
9. Disk Adapter

Adapter installs into the center of a slicing or shredding disc and onto the power shaft.



10. Custom Spatula/Cleaning Tool

Spatula/Tool is designed for the shape of the work bowl for easier removal of food from bowls.



11. Heavy-Duty Base

On, Off, and Pulse Control on Power Panel. Houses Motor with power shaft.

ASSEMBLY – LARGE BLADE OR DOUGH BLADE

- 

1. Place the large work bowl onto the motor housing with the main handle to the left of the power panel. This aligns the bowl to properly engage the safety interlock. Turn the main handle to the right until it “clicks” or “locks” into place. The main handle should now be centered with the Power Panel.
- 

2. Place the Large Blade or Dough Blade onto the main motor shaft. You may have to rotate the blade partially to properly “seat” onto the shaft.
- 

3. Place the Work Bowl Cover onto the Work Bowl with the interlock “tab” to the left of the main handle. Turn the Cover to the right until it “clicks” or “locks” into place. The “tab” should now be aligned with the Main Handle.

DISASSEMBLY – LARGE BLADE OR DOUGH BLADE

- 

1. Rotate the Cover to the left until the “tab” is unseated.
- 

2. Remove the Blade by pulling upward. (If the blade is held in place by ingredients, it may be removed with the Work Bowl)
- 

3. Rotate the Main Handle to the left until it is unseated and lift off of the motor housing.

USING – LARGE BLADE OR DOUGH BLADE

Maximum Liquid Level

This line is visible on the work bowl. Use as an indication of the maximum amount of liquid that can be used in the Food Pro.

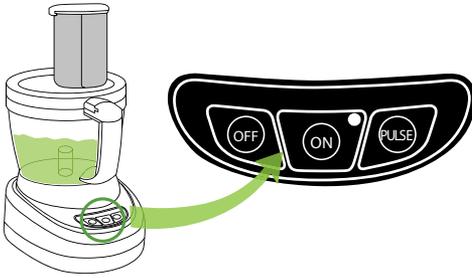
Power Pad

The Food Pro will not operate until the Large Work Bowl and the Work Bowl Cover are both properly installed. Once installed, the indicator light will remain lit if the unit has power.

On – Once pressed, the Food Pro will run continuously.

Off – Stops the Food Pro. The indicator light will remain on.

Pulse – The Food Pro will run only when pressed. Short bursts can give more accurate results.



NOTE: If the unit fails to operate, make sure the work bowl and cover are properly locked on the base.

Inserting Ingredients

When Chopping or Mixing, items may be placed around the blade before the cover is installed or placed down the feed chute during operation. Most items will work best when placed around the blade before the cover is installed, but not always. It is best to experiment with both styles to decide which will work best for your needs. Items will chop best when 1 to 1 ½ inches in size.

Inserting Ingredients – Wide Plunger w/plunger insert

When mixing ingredients, the plunger insert can be used to drizzle liquids (example: oil) to add the liquid slowly. This is helpful when making emulsions.

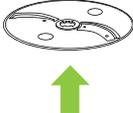
The Wide Plunger has a recess that is approximately 4 liquid ounces to aid in measuring.

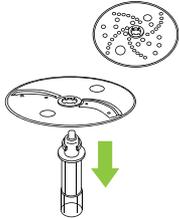
Dough Blade

The dough blade is designed for mixing and kneading dough quickly and thoroughly. For the best results, do not knead recipes using more than 2-3 cups of flour.

ASSEMBLY-SLICING OR SHREDDING DISK

- 

1. Place the large work bowl onto the motor housing with the main handle to the left of the power panel. This aligns the bowl to properly engage the safety interlock turn the main handle to the right until it “clicks” or “locks” into place. The main handle should now be centered with the Power Panel.
- 

2. The desired size of Slicing or Shredding should be facing away from the adapter when installing the disk.
- 

3. Place the Slicing or Shredding disk onto the Disc Adapter. Be sure to align the center hole of the disk with the disc adapter.
- 

4. Once the Adapter is inserted into the Disk, rotate the disk until it is seated.
- 

5. Place the Adapter/Disk Assembly onto the main motor shaft. You may have to rotate the assembly partially to properly “seat” onto the shaft.
- 

6. Place the Work Bowl Cover onto the Work Bowl with the interlock “tab” to the left of the main handle. Turn the Cover to the right until it “clicks” or “locks” into place. The “tab” should now be aligned with the Main Handle.

DISASSEMBLY - SLICING OR SHREDDING DISK

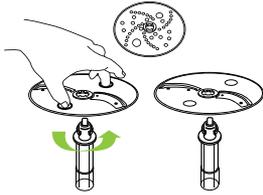
1. Rotate the Cover to the left until the "tab" is unseated.



2. Remove the Disk and Adapter by pulling upward.



3. Remove the Disk from the Adapter by rotating the disk and/or adapter.



4. Rotate the Main Handle to the left until it is unseated and lift off of the motor housing.



USING – SLICING OR SHREDDING DISK POWER PAD

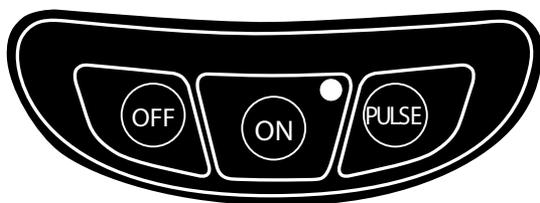
The Food Pro will not operate until the Large Work Bowl and the Work Bowl Cover are both properly installed. Once installed, the indicator light will remain lit if the unit has power.

On – Once pressed, the Food Pro will run continuously.

Off – Stops the Food Pro. The indicator light will remain on.

Pulse – The Food Pro will run only when pressed. Short bursts can give more accurate results.

NOTE: If the unit fails to operate, make sure the work bowl and cover are properly locked on the base.



Inserting Ingredients – Wide Plunger w/plunger insert

Items should be placed into the Feed Chute. If needed, use the Wide Plunger to push items down the feed chute. If more consistent slicing is desired when slicing slender items, the Narrow Plunger Insert can be used. Rotate the Plunger Insert partially to unlock the insert from the Wide Plunger. Place the Wide Plunger into the Feed Chute. Place slender items (example: carrots) into the narrow feed chute and use the insert plunger to push the items down the feed chute.



ASSEMBLY-MINI CHOPPER

1.



1. Place the large work bowl onto the motor housing with the main handle to the left of the power panel. This aligns the bowl to properly engage the safety interlock. Turn the main handle to the right until it “clicks” or “locks” into place. The main handle should now be centered with the Power Panel.

2.



2. Inset the Min Chopper Bowl into the Large Work Bowl. You may have to rotate the bowl until it is properly seated. The Mini Chopper Bowl is not properly inserted if it can still be rotated.

3.



3. Place the Mini Blade onto the main motor shaft. You may have to rotate the blade partially to properly “seat” onto the shaft.

4.



4. Place the Work Bowl Cover onto the Work Bowl with the interlock “tab” to the left of the main handle. Turn the Cover to the right until it “clicks” or “locks” into place. The “tab” should now be aligned with the Main Handle.

DISASSEMBLY-MINI CHOPPER

1.



A hand is shown rotating the grey cover of the mini chopper to the left. Green arrows indicate the direction of rotation. The cover is being lifted off the motor housing.

1. Rotate the Cover to the left until the “tab” is unseated.
2.



The mini blade is shown being pulled upward from the large work bowl. A green arrow points upwards. Below it, the large work bowl is shown with the blade removed.

2. Remove the Mini Blade by pulling upward. (If the blade is held in place by ingredients, it may be removed with the Mini Chopper Bowl)
3.



The mini chopper bowl is shown being lifted out of the large work bowl. A green arrow points upwards. Below it, the large work bowl is shown with the mini chopper bowl removed.

3. Remove the Mini Chopper Bowl from the Large Work Bowl. There are two finger tabs on inner surface of the bowl. Using two fingers, the bowl can be removed easier.
4.



Two hands are shown rotating the main handle of the motor housing to the left. Green arrows indicate the direction of rotation. The handle is being lifted off the motor housing.

4. Rotate the Main Handle to the left until it is unseated and lift off of the motor housing.

USING MINI CHOPPER

Power Pad

The Food Pro will not operate until the Large Work Bowl and the Work Bowl Cover are both properly installed. Once installed, the indicator light will remain lit if the unit has power.

On – Once pressed, the Food Pro will run continuously.

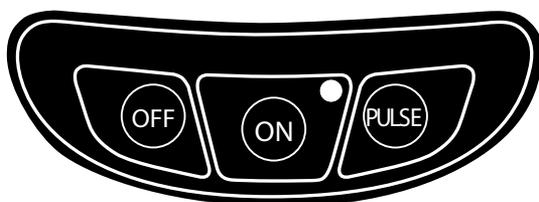
Off – Stops the Food Pro. The indicator light will remain on.

Pulse – The Food Pro will run only when pressed. Short bursts can give more accurate results.

Inserting Ingredients

Place the items into the Mini Chopper bowl after the blade has been installed. Additional ingredients can be placed down the feed chute.

NOTE: If the unit fails to operate, make sure the work bowl and cover are properly locked on the base.



FOOD PROCESSING TIPS

Hard cheese

(Example: Parmesan, Romano)

If the cheese cannot be pierced with the tip of a sharp knife, it is too hard to process. Do not use your Food Pro for processing.

If the cheese can be pierced with the tip of a sharp knife, it is okay to continue.

Soft Cheese can be shredded with the shredding disks, but when attempting to shred hard cheese, you can use the multipurpose blade.

Place 1-inch pieces into the work bowl. Process, using short pulses, until coarsely chopped. Process continuously until finely grated. Pieces of cheese can also be added through the feed chute while the processor is running.

Soft cheese

For best results with soft cheeses, such as mozzarella, freeze 10 to 15 minutes before processing. Cut to fit feed chute. Process, using even pressure.

Julienne / Matchstick slices

Use the Slicing Disk to prepare julienne or matchstick style strips of produce. Place food into feed chute horizontally. Using the plunger, push with even pressure to make plank like slices. Place plank like slices into feed chute again. Position the planks vertically for shorter pieces or horizontally for longer pieces. Process, using even pressure.

Slice uncooked meat or poultry

Cut or roll food to fit feed chute. Wrap and freeze food until hard to the touch, 30 minutes to 2 hours, depending on thickness of food. Check to be sure you can still pierce food with the tip of a sharp knife. If not, allow items to thaw slightly. Process, using even pressure. Slice cooked meat or poultry food should be very cold. Cut in pieces to fit feed chute. Process, using even pressure.

HELPFUL HINTS

1. Never process any food that is so hard or firmly frozen that it cannot be pierced with the tip of a sharp knife. Hard food can cause damage to the blade or motor. If a piece of hard food, such as carrot, becomes wedged or stuck on the blade, stop the processor and remove the blade. Carefully remove food from the blade.
2. Do not overfill work bowl or mini bowl. For thin mixtures, fill work bowl up to $\frac{1}{2}$ to $\frac{2}{3}$ full. For thicker mixtures, fill work bowl up to $\frac{3}{4}$ full. For liquids, fill up to the maximum level as described on page 9. When chopping, the work bowl should be no more than $\frac{1}{3}$ to $\frac{1}{2}$ full. Use the mini bowl for up to 1 cup of liquid or $\frac{1}{2}$ cup solids.
3. To capitalize on the speed of the processor, drop ingredients to be chopped through the feed chute while the processor is running.
4. Different foods require varying degrees of pressure for best shredding and slicing results. In general, use light pressure for soft, delicate foods (strawberries, tomatoes, etc.), moderate pressure for medium foods (zucchini, potatoes, etc.), and firmer pressure for harder foods (carrots, apples, hard cheeses, partially frozen meats, etc.).
5. Soft and medium-hard cheese may spread out or roll up on the shredding disc. To avoid this, shred only well-chilled cheese.
6. Sometimes slender foods, such as carrots or celery, fall over in the feed chute, resulting in an uneven slice. To minimize this, cut food in several pieces and pack the feed chute with the food. For processing small or slender items, the small feed chute in the two piece food plunger will prove especially convenient.
7. When preparing a cake or cookie batter or quick bread, use the multi purpose blade to cream fat and sugar first. Add dry ingredients last. Place nuts and fruit on top of flour mixture to prevent over-chopping. Process nuts and fruits, using short pulses, until blended with other ingredients. Do not overprocess.

HELPFUL HINTS

8. When shredded or sliced food piles up on one side of the bowl, stop the processor and redistribute the food using a spatula.
9. When food quantity reaches the bottom of a slicing or shredding disc, remove the food.
10. A few larger pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
11. Organize processing tasks to minimize bowl cleanup. Process dry or firm ingredients before liquid ingredients.
12. To clean ingredients from the multipurpose blade easily, just empty the work bowl, replace the lid, and pulse 1 to 2 seconds to spin the blade clean.
13. After removing the work bowl cover, place it upside down on the counter. This will help keep the counter clean.
14. To remove the contents of the work bowl without removing the multipurpose blade, grasp the work bowl from the bottom and place one finger through the center opening to hold the blade in place. Then remove food from the bowl and blade with a spatula.
15. Your Food Processor is not designed to perform the following functions:
 - grind coffee beans, grains, or hard spices
 - grind bones or other inedible parts of food
 - liquefy raw fruits or vegetables
 - slice hard-cooked eggs or un-chilled meats.

RECIPES

Avocado Spread

1 cup Chopped Avocado, peeled and seeded

1 tablespoon Fresh Lime Juice

1 tablespoon Olive Oil

Pinch Cumin

Salt

Pepper



Combine all ingredients until smooth. Serve with Chicken.

White Bean Artichoke Dip

1/2 lb cooked cannellini beans

7 oz Fresh Artichokes

1 Clove garlic, minced

1/2 tablespoon Plain Greek Yogurt

1/8 cup Lemon Juice

1/8 cup Feta Cheese

1 tablespoon Fresh Dill, minced



Place all ingredients into a food processor or blender. Pulse until chunky. Refrigerate to serve cold. Bake in oven for 12 minutes in casserole pan to serve warm.

RECIPES

Garlic Red Pepper Sauce

3 Garlic Cloves, peeled

2-3 Strips of Lemon Zest (remove the white pith)

1½ teaspoon Salt

1½ teaspoon Herbs de Provence

2 tablespoons Lemon Juice

2 tablespoons Balsamic Vinegar

1/3 cup Extra Virgin Olive Oil

Roasted Red Peppers, **3 x 12 oz** jars, drained



Add the garlic, lemon zest, salt, and Herbs de Provence; chop for 5 to 10 seconds. Add the lemon juice, vinegar, olive oil and peppers. Pulse, then process for 15 to 20 seconds until smooth. Refrigerate for at least 30 minutes in a sealed container. Perfect sauce for meat or vegetables.

Garlic Red Pepper Dip

Make half the **GARLIC RED PEPPER SAUCE** recipe. Add 2 ounces of low-fat cream cheese and **¼ cup** plain yogurt; chop for 10 to 15 seconds until consistent.

RECIPES

No Meat "Meat" Balls

- 1 cup** raw walnuts, soaked
- 1 tablespoon** Lemon Juice
- 1 teaspoon** Extra Virgin Olive Oil
- 1 teaspoon** Tamari
- ¼ teaspoon** Garlic Powder
- Salt
- 1 tablespoon** Parsley
- 1 tablespoon** Minced Onion



Place walnuts, lemon juice, olive oil, tamari, garlic powder & salt in food processor. Process into a paste. Scoop into mixing bowl. Stir in the following ingredients and mix well. Optional: 1/3 teaspoon curry powder. Roll mix into balls. Store in the refrigerator in a sealed container for up to 4 days. Add marinara sauce to the No "Meat" Balls and serve over pasta. ** You can use the No "Meat" Balls in a variety of ways. Sandwich between two tomato slices, top with olives or parmesan cheese for a nice appetizer or snack. Serve immediately.

Gazpacho

- 1/2 - 1** Tomato
- 1/2** Cucumber
- 1/3** Green Pepper
- 1/2 - 1** Green Onion
- 1/2 - 1** Stalk Celery
- 1 handful** Cilantro
- 1/2** Avocado
- 1 - 2 Tbsp** Olive Oil
- Dash of Garlic and Salt
- 2/3 cup** Water or Chicken Broth



Simply blend the following ingredients to your desired consistency.

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REGISTRATION AND GUARANTEE RECORD

Excalibur® EXFP300S

Serial Number _____

Name _____

Address _____

City _____ State _____ Zip Code _____

Phone _____

Purchased From _____

City _____ State _____

Date of Purchase _____

IMPORTANT

To protect your purchase, fill out and mail
this form within thirty (30) days of purchase.



