

**Bravetti**  
PLATINUM PRO

## Food Processor with Blender

Use and Care Instruction Manual  
Model BP100



Read Instruction Manual Before Use

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## Book Descriptions:

# bravetti food processor instruction manual

A scraper may be used but must be used only when the food processor is not running. Bravetti products are engineered to meet the highest quality standards and are designed to offer the ultimate in ease of operation and convenience. Measuring Cap 11. Processor Bowl Voltage 120V., 60 Hz Wattage 800 Watts 12. Storage Compartment 1. Lift the lid of the storage compartment 7. 2. Place whisk head 26 in storage compartment as shown. Storage Dome 1. Inserting the longer tab on the side of the blade first. This can only be done once the processor lid has been removed. The safety system will automatically cut the electric power to the appliance when the device senses an overload or excessive temperature in the motor or drive system. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. As the owner of a new Bravetti Food Processor, you are about to use a very versatile and powerful kitchen appliance that will quickly become an indispensable item in your kitchen. Bravetti products are engineered to meet the French Fry Blade Assembly 4. For information or assistance. EUROPRO Operating LLC Plattsburgh, NY 12901. Tel. 8007987398. Model BP101H If your appliance fails to operate properly while in use under normal household N.Y. 12901. If the appliance is found to be defective in material or workmanship, EUROPRO Operating LLC will repair or replace it free of charge. Proof of purchase date and. The liability of EUROPRO Operating LLC is limited solely to the cost of the repair or This warranty does not cover normal wear of parts This warranty is extended to the original purchaser of the unit and excludes all other. <http://www.mazurubezpieczenia.pl/zdjecia/fck/craftsman-garage-door-opener-manual-41a4315-7a.xml>

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spilled over on to theTo clean the blender, fill the blenderStoring the Blades. Your Bravetti Platinum Pro Food. Processing Center comes with a bladeStorage. Compartment. Storage. Cover. Fig. 25. Place the bladeFig. 26. WARNING AlwaysFig.

24. <http://xn--80aamwn.xn--p1ai/userfiles/craftsman-garage-door-opener-manual-41a5021-2b.xml>

WARNING The foodPlease note that NO accessoryNo attachmentsThe double chopping blade can beFor finer chopping, increase theFor coarser chopping, use the pulsePrecut larger pieces to make them fitFor shredding, place food horizontallyWhen blending, pour the liquids inBegin blending at the lower speedCarefully insert theFig. 27. Place the blade storageFig. 28. You can also storeIMPORTANT Remove chopping blade protectiveSetting upWhen processing hotIMPORTANT Do NOT load the blender with moreNOTE You can crush 16 oz. 500 ml of ice cubes. CAUTION To prevent spilling overflow do NOTFig. 19. Fig. 20. Fig. 21. Fig. 22. Fig. 23Safety Cover Release Button. Main Unit. Spindle. Blender Jar. Measuring Cap 1 oz.. Blender Lid. Food Pusher. Food Processor Lid. Food Processor Bowl. Main Chopping Blade. Double Chopping Blade. Chopping Blade Protective. CoverBlade Storage Cover. Thin Shredding Blade. Thick Shredding Blade. Thin Slicing Blade. Thick Slicing Blade. Grating Blade. Blade Holder. French Fry Disc Assembly. Spatula. Citrus Juice Filter. Juice Reamer. Juice Extractor Pusher. Juice Extractor Filter. Juice Extractor Lid. Whisk Head. Whisk Beater. Whipper. Technical Specifications. Voltage. Power. Food Processor Capacity. Blender CapacityUsing The Double Chopping Blade. The food processor and blenderThe speed can beFig. 1Always disconnect unit from powerSetting upAlways remove the chopping bladeThe double choppingFig. 3Main Blade. Double. Blade. Fig. 4. Two Blades. TogetherFig. 2. Beater. Whipper Attachment. CAUTION Make sure that the unit isCAUTION Make sure that the unit isFor your safety, the pusher must stayWipe the whisk head clean with aFig. 15Fig. 16. Fig. 5. Fig. 17Juice ExtractorCAUTION Make sure that the unit is unplugged from the powerThe excess pulpBe sure to switch the appliance to "OFF" position after each use.

Make sure the motor stops completely and unplug the unit beforeIf food becomes lodged in the opening, useWhen this method of removing food lodged in the opening is notCitrus Juice FilterFig. 8Fig. 7. Fig. 6Fit the processor bowlFit the citrus juice filterRotate counterPlace fruit on juice reamer and holdOperate at lowest speed.OnionsNutsCheeseLiquids soupsCarrotsBreadApples. Parsley. Max 4 bundles. MayonnaiseMax.CAUTION Make sure that the unit isIn one operation, you can process aFrench Fry Blade Assembly. CAUTION Make sure that the unit isNote The French Fry Blade is alreadyFig. 13. Fig. 14. Processing Examples. Blade A. Blade B. Blade C. Blade D. Blade E. For fine slicing. Blade A Recommended speed level is HighFor coarse slicing. Blade B Recommended speed level is HighFor fine shredding. Blade C Recommended speed level is HighFor coarse shredding Blade D Recommended speed level is HighFor Grating. Blade E Recommended speed level is High. Fig. 9. Fig. 10. Fig. 11. Fig. 12. Food Processor. EUROPRO Operating LLCPlattsburgh, NY 12901. Tel. 18007987398When using your Food Processor, basic safety precautions should always beFood Processor.NOT immerse cord, plug or any part ofLLC for examination, repair orOperating LLC may cause fire,This unit has a short power supply cord to. Reduce the risk resulting from becomingIf your appliance fails to operate properly while in use under normal household conditions within theOperating LLC, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found to beThe liability of EUROPRO Operating LLC is limited solely to the cost of the repair or replacement ofThis warranty does not cover normal wear of parts and does not apply to anyThis limited warranty does notThe responsibility of EUROPRO Operating LLC if any, is limited to theIn no event is.

<http://www.diamondsinthemaking.com/content/4-quart-ice-cream-maker-68330r-manual>

EUROPRO Operating LLC liable for incidental or consequential damages of any natureThis warranty gives you specific legal rights, and you may also have other rights which vary fromBe sure to include proof ofWe recommend you insure the package as damage inMark the outside of your package

“ATTENTION. CUSTOMER SERVICE”. We are constantly striving to improve our products, therefore the RETURN TO EUROPRO Operating LLC, 94 MAIN MILL STREET, DOOR 16, PLATTSBURGH, NY 12901 Appliance model. Date purchased. WARNING To reduce the risk of electric shock, this appliance has a polarized plug 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 Do not modify the plug in any way. Name of store. Owner’s name. Address. Printed in Turkey. City. State. Zip code Potatoes peeled and diced Cream. Croutons for garnishing Add diced tomatoes, tomato paste and vegetable stock and cook covered for about Add to food processor and process until smooth. Add the cream to mixture and process for 15 seconds or until it is well blended. For a smoother soup, strain the mixture in a sieve. Serve with croutons and a splash of cream for garnish. Parsley packed. Cumin Salt. Pepper. Hot Sauce to taste Pulse until all ingredients are finely chopped. Add tomatoes, parsley, cumin, lime juice, salt and pepper. Pulse until it reaches the desired texture. Add hot sauce to taste. Vanilla ice cream Fresh Strawberries Milk. Strawberry for garnish Pulse until all the ingredients are well blended and the mixture is smooth. Pour into a tall glass and garnish with a fresh strawberry. Sealing Ring. Glass Jar. Blade Support. Upper Blade. Main Blade. Anti Slip Pad. Technical Specifications. Voltage. Power. Jar Capacity.

<https://ambarevleri.com/images/8850-retail-system-manual.pdf>

Processing Capacity For best results, be sure to The processing times indicated below are approximate and also depend on the quantity The 400 Watt Power Unit operates on Warning The power unit should never Caution Make sure that the power To operate the Power Unit, press on the Important Do NOT operate the appliance Fig. 2. Using the Food Processor. Caution Blades are sharp. Use extreme Always remove Fig. 3 Note The Food Processor can be used Fig. 5 Carrots Tomato cut in small Fruits Cut in small pieces Nuts Onions cut in small Chopping Ice Fig. 4. Cleaning. Fig. 6. Trouble Shooting cont. Clean with a Food is unevenly chopped Food is chopped too fine or is too Use brief pulses or process for shorter Turn the machine off. When the blade Remove some of the food being Trouble Shooting. Motor doesn't start or blade doesn't Fig. 7. Bravetti products are engineered to meet the highest quality standards and are designed to offer the ultimate in ease of operation and convenience. Then unlock and remove the blender B by twisting clockwise. Chopping blade protective cover is to be used only for storage. I bought an original one from HSN back in the day and a plastic piece in the speed dial broke and was only able to use mine on high speed. I had all of the original attachments, so I kept my eye out in hopes there would be another unit out there. I took a chance buying it because you need the bowl and lid in place, as a safety feature, before the motor can engage, so wasn't sure it would even work. The unit looked very clean like it wasn't used much so I bought it. Verisign. We know from our users' experience that most of people do not really attach importance to these manuals. Many instructions, immediately after the purchase, go into the trash along with the box, which is a mistake. Get acquainted with the information concerning the manual for Bravetti QUAD BLADE FP107H, which will help you to avoid troubles in the future.

<https://gameanglinginstructors.co.uk/images/8860-mfp-service-manual.pdf>

You will then acquire basic knowledge to maintain Bravetti QUAD BLADE FP107H in good operating condition to make it easily reach the intended life cycle. Then you can put away the manual on a shelf and use it again only in a situation where you're not sure whether you perform maintenance of the product appropriately. Proper maintenance is a necessary part of your satisfaction from Bravetti QUAD BLADE FP107H. Once a year, clean the closet where you keep all your devices manuals and throw out the ones that you don't use. This will help you maintain order in your home base of manuals. Why is it worth reading If something bad happens while using a Bravetti QUAD BLADE FP107H, you will have a set of documents that are required to obtain warranty repairs. It is in this part of the manual that you will also find information about the authorized service points of Bravetti QUAD BLADE FP107H as well as how you can properly maintain the device by yourself so as not to

lose the warranty for the product. Use the instructions of the Bravetti QUAD BLADE FP107H manufacturer to run the product properly, without unnecessary risk of damage to the equipment. You will also be able to find out what optional parts or accessories to Bravetti QUAD BLADE FP107H you will be able to find and buy to your device. This is a very useful part of the manual which will save you a lot of time related to finding a solution. 90% of the problems with a Bravetti QUAD BLADE FP107H are common to many users. Read to optimally use the Bravetti QUAD BLADE FP107H and not to consume more power than is necessary for the proper operation of the product. You will learn what additional features can help you use the product Bravetti QUAD BLADE FP107H in a comfortable way and what functions of your device are the best to perform specific tasks. It is good to get acquainted with it to avoid disappointments resulting from a shorter exploitation time of the product Bravetti QUAD BLADE FP107H than expected.

However, if you cannot be convinced to collect manuals at your home, our website will provide you with help. You should find here the manuals for most of your devices, including Bravetti QUAD BLADE FP107H. It is suggested that you keep these instructions in a safe place for future reference.

2. Your voltage must correspond to the voltage printed on the bottom of the appliance.
3. To protect against electrical shock, do not immerse the motor housing base, cord, or plug in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid touching moving parts at all times.
7. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner. A scraper may be used but must be used only when the food processor is not running.
12. Blades are sharp. Handle carefully. When handling the chopper blade always hold it by the plastic hub.
13. To reduce the risk of injury, never place cutting blades or discs on the base without first putting bowl properly in place.
14. Be certain cover is securely locked in place before operating appliance.
15. Never feed food by hand. Always use food pusher.
16. Do not attempt to bypass the cover interlock mechanism.
17. Always operate food processor with the cover in place.
18. Always operate the blender with the cover in place.
19. When blending hot liquids, remove the center piece of the twopiece blender cover.

**SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY IMPORTANT NOTICE** This appliance 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.

[www.deadclan.nl/wp-content/plugins/formcraft/file-upload/server/content/files/16270de0edabbc---bow-production-manual-maplestory.pdf](http://www.deadclan.nl/wp-content/plugins/formcraft/file-upload/server/content/files/16270de0edabbc---bow-production-manual-maplestory.pdf)

Resettable Thermal Safety Device Your Bravetti Platinum Pro Food Processing Center has been designed with a unique safety system which prevents damage to the unit's motor and drive system, should you inadvertently overload your appliance. The safety system will automatically cut the electric power to the appliance when the device senses an overload or excessive temperature in the motor or drive system. Ensure that no food is jamming the cutting blades or attachments.

4. Allow the appliance to cool down for a minimum of 30 minutes.
5. Reinstall the processor bowl and replug appliance in the wall outlet.
6. Proceed to use the appliance as before. Allow the appliance to cool down for an additional 1 to 2 hours. After this time has passed, repeat the restart procedure, steps 5 and 6 above.

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from this website. If it's not there, let me know and I will send it to you. I can copy the pages of the manual and send them in an email to you if you would like. Answer questions, earn points and help others. Instruction Manual, presented here, contains 73 pages and can be viewed online or downloaded to your device in PDF format without registration or providing of any personal data.

We remind you, that it is highly advisable to carefully read the instructions before starting of using Gourmet Maxx KA6510, in case of unforeseen situations you need immediately contact the nearest service center. The right choice of power source directly affects on the lifecycle of the equipment, and the amount of energy consumed will help optimize costs when using it. GasHSI ADG78 II In such cases, we recommend our users to see related documentation or simply ask a question to other owners of Gourmet Maxx KA6510 in the form below. Please check your inbox, and if you can't find it, check your spam folder to make sure it didn't end up there. Please also check your spam folder. This can only be done once the processor lid has been removed. Turn counter clockwise until the blender clicks into place and the arrows are aligned. Handle carefully. Ensure that the lid tab has clicked into place. The blender will not operate if the processor lid is not clicked in place. Protective blade covers to only be used for storage. Page Count 4 Return appliance to EUROPRO Operating LLC for examination, repair or adjustment. 6. Unplug appliance from outlet when not in use and before cleaning. 7. DO NOT place on or near a hot gas or electric burner. 8. The use of accessory attachments not recommended by EUROPRO Operating LLC may cause fire, electrical shock or risk of personal injury. 9. Never place glass jar in a microwave oven. 10. Extreme caution must be used when moving an appliance containing hot food, water or other liquids. 11. Use this appliance on a stable work surface away from water. 12. DO NOT remove the main unit before the chopping blades have stopped turning. 13. CAUTION! Chopping blades are sharp, handle with care. When handling the chopper blade, always hold by the plastic hub. WARNING To reduce the risk of electric shock, this appliance has a polarized plug one blade is wider than the other. 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 to install the proper outlet. Do not modify the plug in any way. This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use 1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. 2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally. ONE YEAR LIMITED WARRANTY EUROPRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one year from the date of purchase when utilized for normal household use. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to EUROPRO Operating LLC, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found to be defective in material or workmanship, EUROPRO Operating LLC will repair or replace it free of charge. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. The responsibility of EUROPRO Operating LLC if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. In no event is EUROPRO Operating LLC liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package as damage in shipping is not covered by your warranty. Mark the outside of your package "ATTENTI

ON CUSTOMER SERVICE ". The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions. Potatoes peeled and diced 4 Tomatoes skinned, seeded and chopped 1 Tbsp. Tomato paste 2 Cups Vegetable stock 5 oz. Cream Croutons for garnishing 1. Heat the oil in a large saute pan and saute the onion until it is soft. 2. Add the diced potatoes and cook for 23 minutes. 3. Add diced tomatoes, tomato paste and vegetable stock and cook covered for about 30 minutes or until the potatoes are soft. 4. Add to food processor and process until smooth. 5. Add the cream to mixture and process for 15 seconds or until it is well blended. 6. For a smoother soup, strain the mixture in a sieve. 7. Serve with croutons and a splash of cream for garnish. STRAWBERRY MILKSHAKE Ingredients 4 oz. Vanilla ice cream 2 oz. Fresh Strawberries 4 oz. Milk Strawberry for garnish 1. Add vanilla ice cream, strawberries and milk to food processor. 2. Pulse until all the ingredients are well blended and the mixture is smooth. 3. Pour into a tall glass and garnish with a fresh strawberry. 5 Warning The power unit should never be immersed in water. Caution Make sure that the power unit is unplugged from power source and the blades have stopped turning before attaching or removing any accessory. The Power Unit will stop operating when you remove your finger from the pulse button. Fig.

7 The Bravetti Food Processor is an indispensable kitchen tool for blending, chopping, mixing or pureeing when preparing your favorite recipes. For best results, be sure to carefully read all the instructions contained in this book before using this appliance. Important Do NOT operate the appliance when empty. Using the Food Processor Caution Blades are sharp. Use extreme caution when handling the blade, always hold it by the plastic hub. Always remove protective blade covers before use. Do not immerse the power unit in water. Do NOT place these in the dishwasher. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch. Use brief pulses or process for shorter time. Let blade stop completely between pulses. Turn the machine off. Remove some of the food being processed. Maximum capacity for processing is 6 cups 1500 ml. The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require. If you are here, it was rather the case. However, you are not the only person having problems with keeping the operation manual of all household devices. Below are few guidelines regarding how and why you should collect the product manuals. These differ from each other with the amount of information we can find on a given device e.g. Bravetti FOOD PROCESSING CENTER BP101H. However, we believe that the manuals should include the most important and needed information about Bravetti FOOD PROCESSING CENTER BP101H, not to discourage the user to read. Obviously, if a device Bravetti FOOD PROCESSING CENTER BP101H has multiple advanced functions, we will not avoid a high amount of information in this document. Then, it will be much easier to find it than look through the purchase boxes which have already been thrown away by you or any other of household members.

It will be enough to clear the drawer once in a year and throw away any manuals of the devices you do not use anymore. Thus, you can avoid storing any unnecessary documents and keep only those which are valid. You can also download and print the manual Bravetti FOOD PROCESSING CENTER BP101H to place it in your drawer.

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