Hamilton Beach 70730

Hamilton Beach Food Processor & Vegetable Chopper User Manual

Model: 70730 | Brand: Hamilton Beach

Introduction

This user manual provides essential information for the safe and efficient operation of your Hamilton Beach Food Processor & Vegetable Chopper. Please read all instructions carefully before use and retain for future reference.
The Hamilton Beach Bowl Scraper Food Processor is designed to simplify your food preparation tasks. Its unique built-in scraper eliminates the need to frequently stop and scrape down the sides of the bowl, allowing for continuous processing. This appliance is versatile, capable of slicing, shredding, mincing, and pureeing a wide variety of ingredients.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not immerse cord, plug, or base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Be careful when handling the sharp blades.

Parts and Features



Figure 1: Overview of the Hamilton Beach Food Processor with its main components including the base, bowl, lid, chopping blade, and slicing/shredding disc.



Figure 2: The innovative built-in bowl scraper, designed to keep ingredients moving and eliminate the need for manual scraping.

Figure 3: The two primary attachments: the chopping/pureeing blade for mincing and pureeing, and the reversible stainless steel slicing/shredding disc for various cuts.



Figure 4: The control dial offering precise control with two speeds (low and high) and a pulse function for optimal processing.

Key Components:

- **450 Watt Processor Base:** The powerful motor unit that drives the blades and discs.
- **10 Cup Bowl:** Generous capacity for processing large volumes of food.
- **Lid with Large Feed Chute:** Allows for adding ingredients, including whole blocks of cheese, without pre-cutting.
- **Food Pusher with Drizzle Holes:** Used to guide food through the feed chute and for emulsifications.
- **Built-in Bowl Scraper:** An integrated mechanism that scrapes the sides of the bowl during operation, ensuring even processing.
- **Reversible Slicing/Shredding Disc:** Stainless steel disc for slicing vegetables and shredding cheese.
- **Chopping/Pureeing Blade (S-Blade):** Stainless steel blade for chopping, mincing, and pureeing.
- **Suction Cup Feet:** Located on the base to prevent sliding and ensure stability during operation.

Setup

1. Before first use, wash the bowl, lid, food pusher, chopping blade, and slicing/shredding disc in hot, soapy water or in the dishwasher (top rack only). Rinse and dry thoroughly.
2. Place the processor base on a clean, dry, flat surface. Ensure the suction cup feet are firmly attached to the countertop for stability.
3. Carefully place the 10-cup bowl onto the motor base, aligning the handle with the front of the base. Twist clockwise until it locks into place.
4. Insert the desired blade or disc onto the center shaft of the bowl. For chopping or pureeing, use the S-blade. For slicing or shredding, use the reversible disc with the appropriate side facing up.
5. Place the lid onto the bowl, aligning the tab on the lid with the slot on the bowl handle. Twist clockwise until the lid locks securely. The food processor will not operate unless the lid is properly locked.
6. Ensure the food pusher is in place in the feed chute if you plan to add ingredients during operation.

Operating Instructions

General Operation:

1. Prepare ingredients by cutting them into appropriate sizes. For best results and uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5-cm) pieces before processing with the chopping/mixing blade.
2. Add ingredients to the bowl. Do not overfill; leave room for food to be tossed around.

3. Plug the food processor into a wall outlet.
4. Select the desired speed (Low or High) or use the Pulse function for intermittent processing. The Pulse function provides greater control, especially for chopping.
5. To use the built-in bowl scraper, simply move the scraper from side-to-side using the external lever while the processor is running or off. This helps dislodge food from the sides of the bowl without removing the lid.
6. Operating time will vary depending on the quantity and type of food being processed. Most foods can be sliced, chopped, or shredded in seconds.
7. When finished, turn the control dial to OFF and unplug the appliance.

Specific Applications:



Figure 5: The powerful 450-watt motor efficiently processes tough ingredients like carrots.



Figure 6: The generous 10-cup bowl capacity accommodates large volumes of food, reducing the need for multiple batches.

- **Chopping/Mincing:** Use the chopping/pureeing blade. For best results, pulse on and off.
- **Slicing/Shredding:** Use the reversible slicing/shredding disc. For cheese, use firm cheeses like Cheddar or Swiss that have been chilled for at least 30 minutes. Soft cheeses like Mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure they are firm enough for shredding.
- **Pureeing:** Use the chopping/pureeing blade. Process until desired consistency is reached.

Cleaning and Maintenance



Figure 7: All removable parts of the food processor are designed for easy cleaning and are dishwasher safe.

- Always unplug the food processor before cleaning.
- All removable parts (bowl, lid, food pusher, chopping blade, slicing/shredding disc, and bowl scraper) are top-rack dishwasher safe for effortless cleanup.
- For manual cleaning, wash parts in hot, soapy water. Use caution when handling sharp blades.
- The motor base should be wiped clean with a damp cloth. Do not immerse the motor base in water or any other liquid.
- Ensure all parts are completely dry before reassembling or storing.
- All food zones are BPA-free for peace of mind.

Troubleshooting

If your food processor is not operating as expected, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; Lid or bowl not properly locked; Overload protection activated.	Ensure unit is plugged into a working outlet. Check that the bowl and lid are securely locked in place. If overloaded, unplug, remove some ingredients, and wait 10-15 minutes before restarting.

Problem	Possible Cause	Solution
Food is unevenly processed.	Ingredients too large; Bowl overfilled; Not using pulse function.	Cut ingredients into smaller, more uniform pieces. Do not overfill the bowl. Use the pulse function for better control and more even chopping. Utilize the bowl scraper to move food from the sides.
Motor sounds strained.	Too much food; Ingredients are too hard.	Reduce the amount of food in the bowl. For very hard ingredients, process in smaller batches or pre-cut into smaller pieces.

Specifications



Figure 8: Product dimensions for the Hamilton Beach Bowl Scraper Food Processor.

- **Brand:** Hamilton Beach
- **Model Name:** Hamilton Beach Food Processor & Vegetable
- **Model Number:** 70730
- **Product Dimensions:** 8.5"D x 10"W x 16"H
- **Item Weight:** 4.7 pounds
- **Color:** Bowl Scraper, Black and Stainless
- **Bowl Capacity:** 10 Cups
- **Power Source:** Wall outlet
- **Motor Power:** 450 Watts
- **Number of Speeds:** 2 (plus Pulse)
- **Blade Material:** Stainless Steel
- **Dishwasher Safe Parts:** Yes (removable parts, top rack)
- **Special Features:** Adjustable Speed Control, Interchangeable Blade, Large feed chute, Built-in Bowl Scraper
- **Recommended Uses:** Chop, Grate, Mince, Shredder, Slice

Warranty and Support

This Hamilton Beach Food Processor is backed by a**1-Year Limited Warranty** from the date of purchase. Please refer to the official user guide for full warranty details and terms.
For further assistance, troubleshooting, or to download the complete user manual, please visit the official Hamilton Beach website or contact their customer support. A PDF version of the user manual is available here.

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