

## KitchenAid KFC3516ER

# KitchenAid KFC3516ER 3.5 Cup Food Chopper Instruction Manual

## INTRODUCTION

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This manual provides instructions for the safe and efficient operation of your KitchenAid KFC3516ER 3.5 Cup Food Chopper. This compact appliance is designed for everyday use to quickly chop, mix, and puree various ingredients. Please read all instructions before using the appliance.

## IMPORTANT SAFEGUARDS

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

- Read all instructions.
- To protect against risk of electrical shock, do not immerse the motor 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 is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Keep hands and utensils away from the moving blade while processing food to prevent the possibility of severe personal injury and/or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, ensure the lid is securely locked in place before operating the appliance.
- Do not attempt to defeat the lid interlock mechanism.
- Do not fill the work bowl above the maximum fill line to avoid splashing and potential injury.
- This product is for household use only.

- Proposition 65 Warning: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

## PARTS AND FEATURES

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Familiarize yourself with the components of your KitchenAid 3.5 Cup Food Chopper:

1. Motor Base
2. Work Bowl (3.5 cup capacity)
3. Multi-Purpose Stainless Steel Blade
4. Lid with Drizzle Basin
5. Handle
6. Control Switch (Chop/Puree/Pulse)
7. Cord Wrap (under base)



Image: Fully assembled KitchenAid 3.5 Cup Food Chopper in Empire Red, showing the motor base, work bowl, lid, and handle.

## SETUP

Before first use, wash all parts except the motor base in warm, soapy water. Rinse and dry thoroughly. The work bowl, lid, and blade are dishwasher safe (top rack only).

### 1. Place the Work Bowl:

Position the 3.5 cup work bowl onto the motor base. Rotate it clockwise until it locks securely into place. You should

hear a click.



Image: Angled view of the KitchenAid 3.5 Cup Food Chopper, illustrating the work bowl correctly seated on the motor base.

## 2. Insert the Blade:

Carefully place the multi-purpose stainless steel blade onto the center post inside the work bowl. Ensure it sits firmly

down.



Image: Top-down view showing the stainless steel multi-purpose blade inserted into the work bowl, ready for use.

**3. Add Ingredients:**

Place your ingredients into the work bowl. Do not exceed the maximum fill line.

**4. Secure the Lid:**

Place the lid onto the work bowl. Rotate it clockwise until it locks securely into place. The chopper will not operate unless the lid is properly locked.

**5. Plug In:**

Plug the power cord into a standard electrical outlet.

## OPERATING INSTRUCTIONS

Your KitchenAid 3.5 Cup Food Chopper features two speeds (Chop and Puree) and a Pulse function for precise control.

**1. Select Speed:**

Use the control switch on the front of the motor base to select your desired speed **Chop** for coarse results or **Puree**

for fine results.

**2. Activate:**

Press and hold the button on the handle to start processing. Release the button to stop.

**3. Pulse Function:**

For intermittent processing or to achieve desired consistency, set the switch to either Chop or Puree, then repeatedly press and release the button on the handle.

**4. Drizzling Basin:**

For adding liquids like oil while processing (e.g., for mayonnaise or dressings), slowly pour the liquid through the small opening in the lid's drizzle basin while the chopper is running.

**5. After Processing:**

Once processing is complete, release the button, unplug the chopper, and carefully remove the lid by rotating it counter-clockwise. The blade locks in place for convenient pouring of ingredients.



Image: The KitchenAid 3.5 Cup Food Chopper actively processing chickpeas and herbs, demonstrating its use in a kitchen setting.

## Tips for Best Results:

- Cut large food items into 1-inch pieces for even processing.
- Do not overload the work bowl. Process in batches if necessary.
- For best chopping results, use the Pulse function.
- For pureeing, process continuously until desired consistency is reached.

## CARE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your food chopper.

1. **Unplug:**

Always unplug the food chopper from the electrical outlet before cleaning.

2. **Disassemble:**

Remove the lid, blade, and work bowl from the motor base.

3. **Wash Parts:**

The work bowl, lid, and multi-purpose blade are dishwasher-safe (top rack only). Alternatively, wash them in warm, soapy water, then rinse and dry thoroughly. Handle the blade with extreme care as it is sharp.

4. **Clean Motor Base:**

Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.

5. **Cord Storage:**

The power cord can be neatly wrapped around the cord storage area located under the motor base for compact storage.

TROUBLESHOOTING

If your KitchenAid 3.5 Cup Food Chopper experiences issues, consult the following table:

Problem	Possible Cause	Solution
Chopper does not start.	Appliance not plugged in. Lid or work bowl not properly locked.	Ensure the power cord is securely plugged into an electrical outlet. Verify that the work bowl and lid are correctly aligned and locked into place.
Ingredients are not processing evenly.	Work bowl is overloaded. Ingredients are too large.	Reduce the amount of ingredients in the work bowl and process in smaller batches. Cut larger ingredients into smaller, uniform pieces (approx. 1-inch). Use the Pulse function for better control.
Motor sounds strained or stops.	Work bowl is overloaded. Ingredients are too dense.	Unplug the chopper. Remove some ingredients. If processing dense items, ensure they are cut into small pieces and process in very small batches. Allow the motor to cool if it has overheated.
Liquid leaks from the work bowl.	Work bowl is overfilled. Lid is not properly sealed.	Do not fill ingredients above the maximum fill line. Ensure the lid is securely locked onto the work bowl.

SPECIFICATIONS


Feature	Detail
Model Number	KFC3516ER
Brand	KitchenAid
Bowl Capacity	3.5 Cups
Dimensions (D x W x H)	5.95" x 7" x 8.74"
Weight	2.7 pounds

Feature	Detail
Number of Speeds	2 (Chop, Puree) + Pulse
Blade Material	Stainless Steel
Power Source	AC
Special Features	Cord Storage, Drizzle Basin, Locking Blade
Care Instructions	Dishwasher Safe (Work Bowl, Lid, Blade), Hand Wash (Motor Base)



Image: Diagram illustrating the dimensions of the KitchenAid 3.5 Cup Food Chopper: 5.95 inches deep, 7 inches wide, and 8.74 inches high.



 <p><b>KitchenAid</b> Food Chopper KFC3510</p>	<p><a href="#">KitchenAid Food Chopper KFC3510 User Manual and Safety Guide</a></p> <p>Comprehensive user manual for the KitchenAid Food Chopper KFC3510. Includes parts and features, important safety precautions, product usage instructions, troubleshooting tips, and warranty information. Available in English, French, and Spanish.</p>
<p><b>KitchenAid</b> Chh5 twh/9{(hwhh5 /1 htt t9w (1 Chh5t 65 h1 9w h5D 52 twh r h5t)</p> <p>15 Safety and Operating Instructions 2 16 Important Safety Precautions for the Processor 3 17 Important Safety Precautions for the Food Chopper 4</p> <p>9120007004</p>	<p><a href="#">KitchenAid Food Processor/Food Chopper Safety and Operating Instructions</a></p> <p>Comprehensive safety and operating instructions for the KitchenAid Food Processor/Food Chopper, covering important safeguards, usage guidelines, and care and cleaning procedures. Includes warnings and essential precautions for safe household use.</p>