



AVAMIX CFP5D Continuous Feed Food Processor Instruction Manual

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**Avamix Continuous
Feed Food Processor
Model: CFP5D**



Please read and keep these instructions. Indoor use only.

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SAFETY

1. The food processor must be managed by skilled personnel that is familiar with the instructions for use and safety contained in this manual.
2. This machine comes with several safety systems but users must avoid setting their hands and loose objects near the cutting discs and moving parts.
3. Before any cleaning and maintenance operations, check to make sure the machine is disconnected from the power source.
4. Never use the food processor with frozen food.
5. Never replace or repair parts on your own. Consult an authorized service agency.
6. Operate the processor on a clean, dry, and level surface.
7. If the power cord is damaged, do not use it. Contact the distributor for a replacement power cord.

Installation and Operation

1. Unpack your food processor and place it on a clean, dry surface
2. Inspect the unit for damage, including the power cord. Do not use it if any damage is found.
3. Locate the unit near a 110-120v 1phase outlet. If you are unsure of the electrical connection- contact a qualified electrician before using it.
4. It is recommended to clean the equipment prior to first use.

Use of the Equipment Controls

1. Green button for starting the machine.
2. Red button for stopping the machine.



Setting the Discs on the Machine

Rotate the knob as shown in figure n.1 open the cover. First set the plastic ejecting disc (2), then the disc selected for the cutting on top of the plastic disc. Close the cover and reverse the rotation of the handle. Hit the start button to automatically hook the discs in the correct position.



Cover Opening (1)

D

Setting and Cutting the Food

Lift the handle and set the food inside the opening as shown in figure n.3, Then close the handle. Press the green start button with your right hand, and with your left hand, lightly move the handle downwards until the food has passed through the hopper.



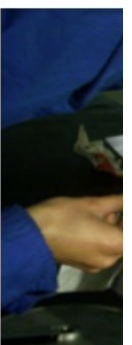
Lift the handle to add more food. The machine starts automatically when the handle is closed. Repeat these operations as needed.

WARNING: NEVER USE YOUR HAND TO FEED ANYTHING THROUGH THE HOPPER

Release and Replacement of the Discs

Turn the handle and lift the cover. (Fig.1)

Turn the disc anticlockwise and cover the cutting edge with appropriate material as (rubber, fabric, etc), then lift it by setting your hand under the disc.



CLEANING AND MAINTENANCE OPERATIONS

Before carrying out any cleaning or maintenance operations, check to make sure that the main switch is off and the plug is disconnected.

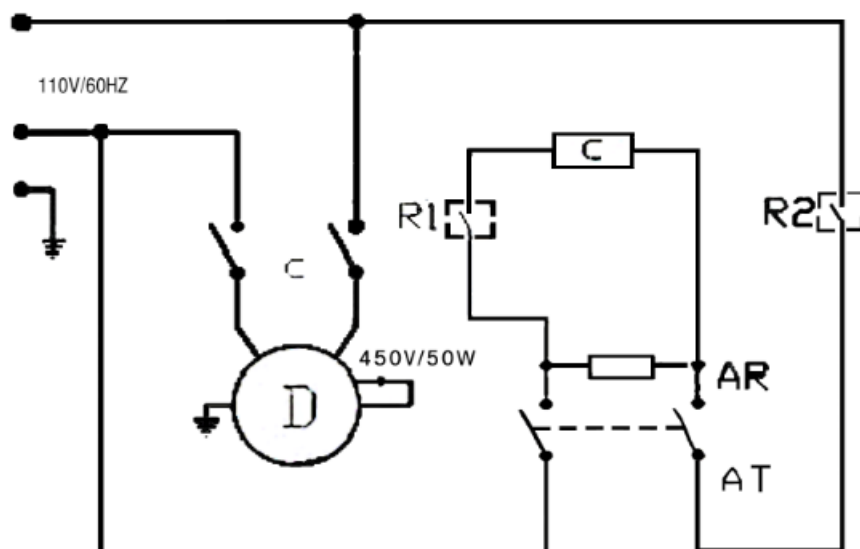
Use a damp cloth and a non-abrasive detergent to clean the machine and discs. The discs are dishwasher safe. Do not run the base unit in the dishwasher.

Never use steel wool or any abrasive chemicals on the discs or machine.

Technical Specifications

MODEL	DIMENSIONS	WEIGHT	POWER	ELECTRICAL CONNECTION	RPM	HP
CFP5D	9-X22.5-X20-	51LBS	550 WATTS	120V 1 PHASE 60 Hz	270	3/4 HP

Wiring Diagram 110V



DISCS

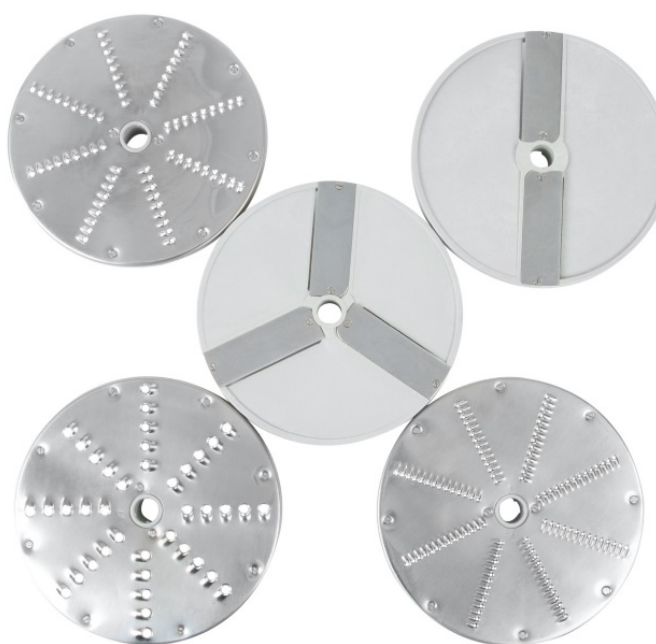
5 Discs Included

This food processor comes with 2 slicing discs (5/64" and 5/32") that is great for slicing a wide range of fruits and vegetables. 3 grating discs (5/16", 5/32", and 1/8") let you easily grate and shred items like carrots and cheese.



Twin Feed Chutes

A 2" cylindrical hopper is perfect for processing long, thin products like carrots, cucumbers, or celery! For larger, bulkier items, use the 6" x 3" kidney- haped hopper.



Equipment Limited Warranty

Vitamix warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avamix covering your Avamix brand equipment. A claim under this warranty must be made within 1 year from the date of purchase of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Vitamix reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Vitamix equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store**: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: For online purchases, call 717-392-7261. Please have your order number ready.



Failure to contact the designated location prior to obtaining equipment service may void your warranty. Vitamix makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Vitamix has the sole discretion on wearable parts not covered under **warranty**
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear, and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred.No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing and signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties’ rights and duties under it. Avamix shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

Documents / Resources

	<p>AVAMIX CFP5D Continuous Feed Food Processor [pdf] Instruction Manual CFP5D, Continuous Feed Food Processor, Feed Food Processor, Continuous Food Processor, Food Processor, CFP5D, Processor</p>
	<p>AVAMIX CFP5D Continuous Feed Food Processor [pdf] User Manual CFP5D Continuous Feed Food Processor, CFP5D, Continuous Feed Food Processor, Continuous Food Processor, Feed Food Processor, Food Processor, CFP5D Food Processor</p>

References

-  [The Restaurant Store: Restaurant Equipment & Supplies](#)
-  [WebstaurantStore: Restaurant Supplies & Foodservice Equipment](#)
-  [Avantco Equipment](#)