

BRAUN

TributeCollection

Food processor



Instructions

Type 3205

www.braunhousehold.com

FP 3020

1 YEAR WARRANTY

Manufacturer warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. Manufacturer, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Manufacturer will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original USA retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Manufacturer Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: warranty service does NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than Manufacturer or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. Manufacturer shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may

not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your appliance should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our Customer Service Representatives; 855.927.4383, or send the defective product to Customer Service to the following address:

RELIABLE CARE SERVICE CENTER

2 Alpine Ct

STE 102

Chestnut Ridge, NY 10977

855.927.4383 | service@braunpartsusa.com

**For Parts & Service In
The USA Contact Us:**



855.927.4383

service@braunpartsusa.com

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5722010244/1.21 – FP 3020 US

OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

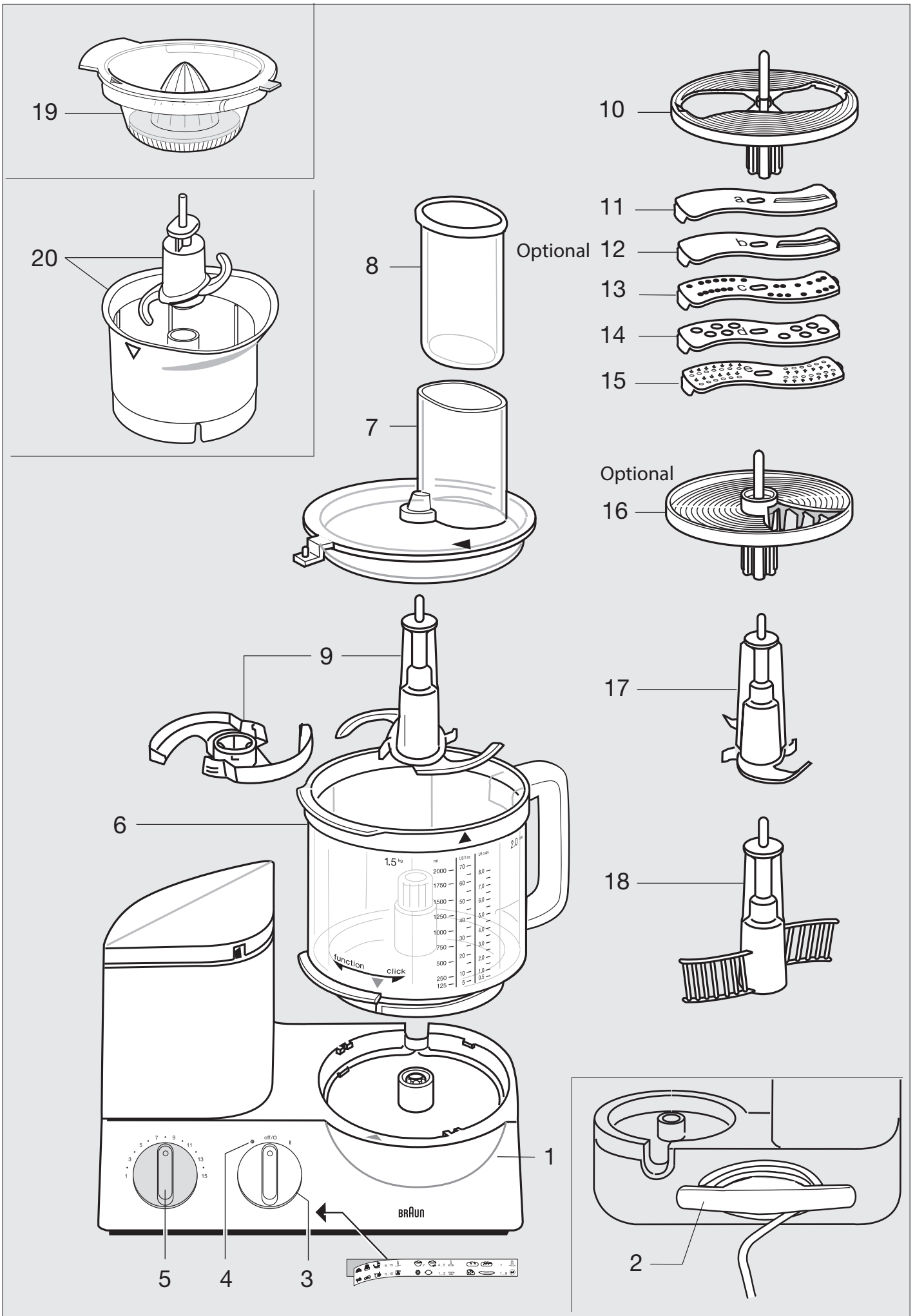
When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

READ ALL INSTRUCTIONS

1. Blades are sharp. Handle carefully when removing, inserting or cleaning. Exercise the same care when removing, inserting the chopping blade or disc for the food processor and chopper accessories. Always verify that the accessory enclosure is free of cracks or other damages.
2. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
3. Turn the appliance off. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
4. To protect against electrical shock, do not put the motor part, cord or electrical plug in water or other liquids.
5. The use of attachments, including canning or ordinary jars, not recommended or sold by Braun may cause fire, electrical shock, or risk of injury to persons.
6. Regularly inspect the power cord, power plug and actual appliance for any damage. Do not operate if damaged in any way or after the appliance malfunctions.
7. Return the appliance to the nearest authorized Braun service center for examination, repair or adjustment.
8. Avoid any contact with blades or moveable parts.

9. Do not use outdoors or for anything other than its intended purpose.
10. Keep hands and utensils away from moving blades or discs while processing food to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used, but must be used only when the unit is not running.
11. To avoid injury, never place cutting blade or discs on base without first putting bowl properly in place.
12. Be certain cover is securely locked in place before operating appliance.
13. Never feed food by hand. Always use food pusher.
14. Do not attempt to defeat the cover interlock mechanism.
15. Do not fill the bowl above the rated capacity to avoid risk of injury due to damage to the cover bowl.
16. Do not let cord hang over edge of table or counter, or touch hot surface.
17. Maximum rating is based on the food processor bowl that draws the greatest power and other recommended attachments may draw significantly less power.
18. We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



PARTS & ATTACHMENTS

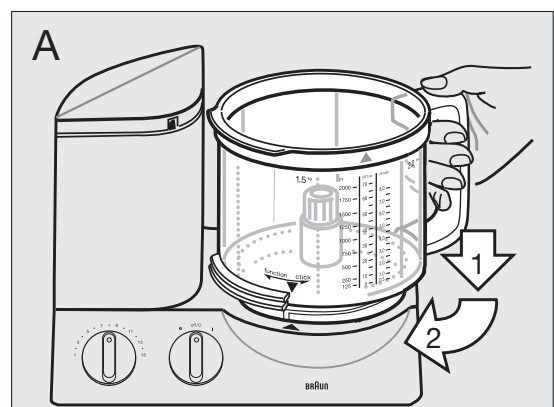
- 1 Motor Block
- 2 Cord Storage
- 3 Motor Switch (On/I Off/O)
- 4 Pulse Mode (P)
- 5 Variable Speed Regulator (1-15)
- 6 Food Processor Bowl
- 7 Lid for Food Processor Bowl
- 8 Pusher For Lid
- 9 Blade With Protective Cover
- 10 Insert Carrier
- 11 Fine Slicing Insert - a
- 12 Coarse Slicing Insert - b (Optional)
- 13 Fine Shredding Insert - c
- 14 Coarse Shredding Insert - d
- 15 Grating Insert - e
- 16 French-Fries System (Optional)
- 17 Kneading Hook
- 18 Whipping Attachment
- 19 Citrus Press
- 20 Chopper Attachment

DIRECTIONS:

Before using the food processor for the first time, clean all parts as described under «Cleaning & Maintenance».

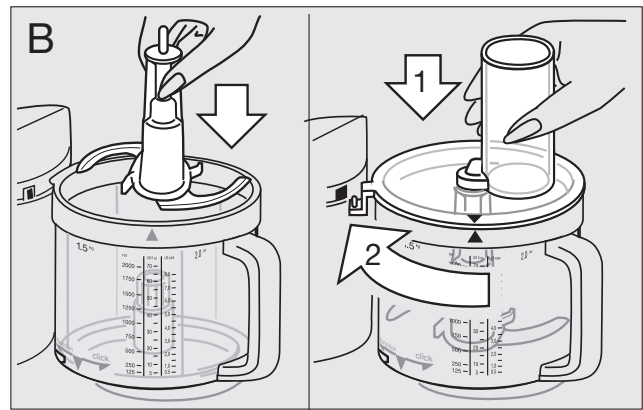
ATTACHING THE FOOD PROCESSOR BOWL (6) AND THE LID (7)

1. With the motor switched off, place the food processor bowl onto the drive place on the motor block by matching the arrow on the bowl with the arrow on the motor block. Turn the bowl in the «function» direction as far as it will go. See figure A

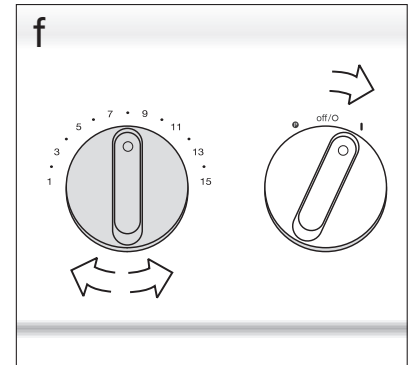


2. Put desired attachment onto drive shaft of the bowl and push it down as far as it will go.

3. Put the lid onto the bowl matching the arrow on the lid with the arrow on the bowl. Turn the lid clockwise guiding its nose rim into the safety lock opening of the motor block until it audibly snaps into place. See figure B



4. Set the speed range by means of the variable speed regulator. It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed from the beginning. See figure f



5. Fill the food processor bowl with ingredients. Note: In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch back to off «O» and wait approximately 15 minutes to allow the motor to cool off before switching on the appliance again.

6. Switch the motor to the on position «I». See figure f. Note: The appliance can only be switched on when the food processor bowl and the lid is properly engaged. If the lid is opened during operation, the motor switches off automatically. In this case the motor switch is still on «I», turn it back to «O» to avoid switching on the motor accidentally.

REMOVING THE WORKING BOWLS

1. Switch off the appliance.

2. Turn the lid counter-clockwise and lift it off. Then turn the bowl in the «click» direction until the arrow on the bowl matches the arrow on the motor block and lift off the bowl.

3. When removing the blade from a bowl, take hold of it by the knob and pull it off. **Caution: The blades are very sharp!**

4. The blade comes with a protective cover. If not in use, store the blade on the protective cover.



Note: If you continue turning the food processor bowl in the «click» direction as far as it will go, beyond the stop position, you can lock the food processor bowl on the motor part. In this position, however, you cannot switch on the motor.

Pulse Function **P**

The pulse mode is useful for the following applications: Chopping delicate and soft food - eggs, onions, or parsley, carefully folding flour into dough or batter to maintain the creaminess, or adding whipped eggs or cream to more solid food.

1. The pulse mode is activated by turning the motor switch to the pulse position **P** (to the left). The switch does not catch at this setting. Hold the switch in pulse position or turn it to pulse position repeatedly.
2. Before activating the pulse mode, set the desired speed with the speed regulator. When releasing the pulse mode the appliance is switched off.

KNEADING

 17 - Kneading Hook ——— OR ———  9 - Blade	<p><i>For kneading you can use the kneading hook, or the blade. For best results, we recommend using the kneading hook which is specially designed for making yeast dough, pasta, and pastries. Use the chart below for kneading dough.</i></p> <p>CAUTION: Do not use the kneading hook for heavy mixtures such as cake.</p>
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Dough	Max Capacity	Speed	Time
Yeast Dough	2 cups flour plus other ingredients	7	1½ Min
Pasta Dough	2 cups flour plus other ingredients	7	1½ Min
Pastries	2 cups flour plus other ingredients	7	1 Min

Yeast Dough (Breads & Cakes)

1. Pour flour into the food processor bowl, then add other ingredients except liquids.
2. Put on the lid and lock into place. Set the food processor to speed 7 and switch the appliance on.
3. Add liquids by pouring them through the filling tube of the lid while the motor is running.

Note: when kneading with the blade, do not add ingredients like raisins or nuts which are not supposed to be cut. These have to be added manually after removing the kneaded dough from the food processor bowl.

Pasta Dough

1. Pour flour into the food processor bowl, then add other ingredients except liquids.
2. Put on the lid and lock into place. Set the food processor to speed 7 and switch the appliance on.
3. Add liquids by pouring them through the filling tube of the lid while the motor is running.

Note: Do not add any liquid after the dough has formed into a ball as then the liquid will no longer be absorbed evenly.

Pastries

1. Pour flour into the food processor bowl, then add other ingredients. For best results, butter should not be too hard or too soft.
2. Put on the lid and lock into place. Set the food processor to speed 7 and switch the appliance on.
3. Stop kneading the dough shortly after a ball has formed. Otherwise the pastry dough will become too soft.

MIXING



9 - Blade

For mixing cake dough or sponges use the blade. The kneading hook is not suitable for mixing cake doughs or sponges. Max capacity 4 cups flour plus other ingredients.

Cake Mixtures

Method One:

1. Cream butter, sugar, and eggs on speed 6 for 1 minute.
2. Pour in milk on speed 6 for 15 seconds.
3. Set the food processor to speed 15, using the «pulse» function, carefully fold in flour; pulse 10-15 times.

Method Two:

1. Pour all ingredients except liquids into the food processor bowl, process ingredients on speed 15 for 1 minute.
2. Add liquids through the filling tube of the lid while the motor is running.
3. Add ingredients like raisins and nuts manually.

Sponge Cake

1. Cream eggs and water on speed 15 for 2 minutes.
2. Add sugar and process on speed 15 for 4 minutes.
3. On speed 8, fold in flour using the pulse function 5 times.
4. Add cocoa powder using the pulse function 3 times.

BLENDING



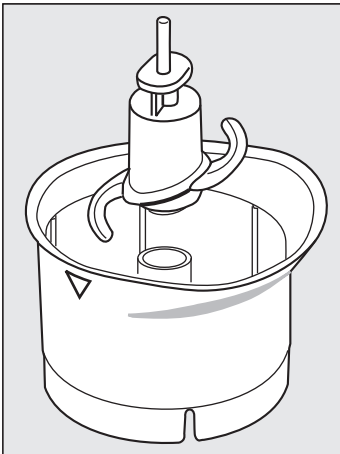
9 - Blade

Use the blade for blending soups and shakes etc. Do not fill the processor bowl above 8 cups to keep the bowl from overflowing.

1. Pour coarsely chopped fruit into the food processor bowl.
2. Put on the lid and lock into place. Set the food processor to speed 15 and switch the appliance on.
3. Set the food processor to speed 10, add liquid through the filling tube and process until blended.

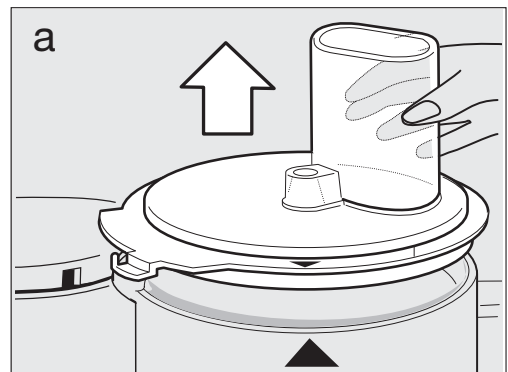
Note: When blending milk, please note that it will froth. Use smaller quantities.

Chopping

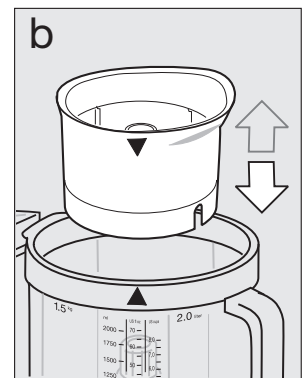


Use the mini chopper bowl to process small amounts of food. Remove the regular blade from the bowl in order to fit in the mini bowl. Use the mini S blade with the mini bowl and use the regular cover.

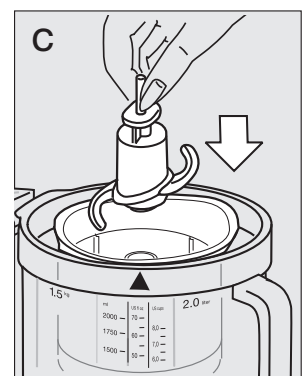
1. Remove lid from food processor bowl.
(See figure a)



2. Attach mini chopper bowl to food processor bowl by aligning the arrow on the mini chopper bowl to the arrow on the food processor bowl. (See figure b)

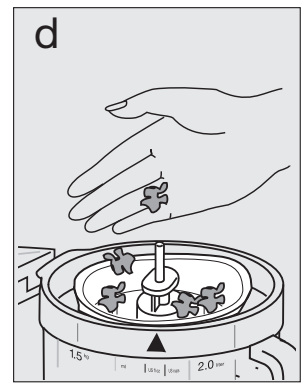


3. Insert the S blade into the mini chopper bowl. (See figure c)

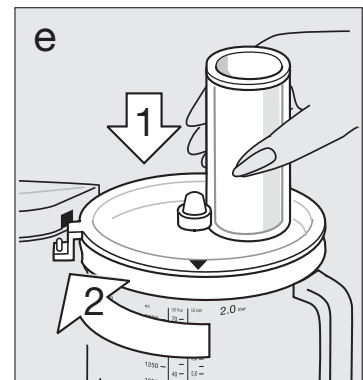


4. Fill the food processor bowl with ingredients.
(See figure d)

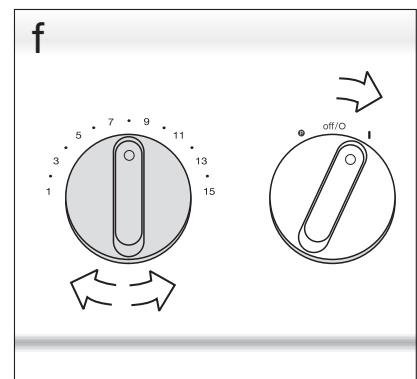
Note: In order to avoid damages caused by overload, this appliance is equipped with an automatic security switch which shuts off the current supply if necessary. In such case, turn the motor switch back to off «O» and wait approximately 15 minutes to allow the motor to cool off before switching on the appliance again.



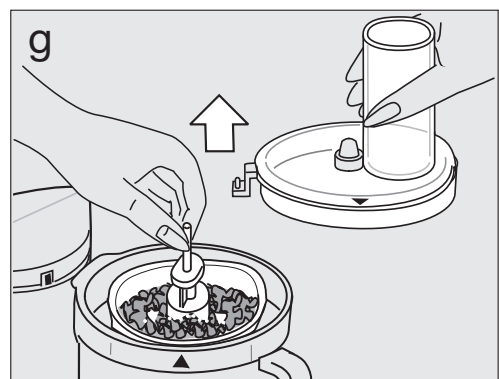
5. Cover the food processor bowl with the cover by aligning the arrow from the bowl to the arrow on the cover, then rotate the cover clockwise until it clicks into place. (See figure e)



6. Set the speed range by means of the variable speed regulator. It is recommended to first select the speed and then switch on the appliance in order to work with the desired speed from the beginning. (See figure f)



7. To remove the mini chopper bowl from the food processor bowl, switch off the appliance, turn the lid counterclockwise and lift off. Lift the mini chopper bowl. (See figure g)



Chopping With The Blade

Processing times in the chart on the next page are approximate and depend on the quality, the amount of food to be processed and the required degree of fineness.






Product	Max Amount	Preparation	Speed	Mode	Time/Pulse
Hard Bread Rolls	4	Quartered	15	I	45 secs
Ice Cubes	28	Whole	15	I	1 min
Apples	4 Cups	Quartered	8	I	15 secs
Chocolate Cool	2 Cups	Broken	15	I	Coarse: 15 secs, Fine: 30 secs
Eggs	8	Whole	6	Pulse	8x
Cheese (Soft)	2 Cups	3 cm Cubes	15	I	20 secs
Cheese (Hard)	4 Cups	3 cm Cubes	15	I	60-70 secs
Meat	4 Cups	Inch Cubes	15	I	40 secs
Carrots	4 Cups	Inch Cubes	15	I	10 secs
Onions	4 Cups	Quartered	15	Pulse	10-13x

Chopping With Chopper Attachment

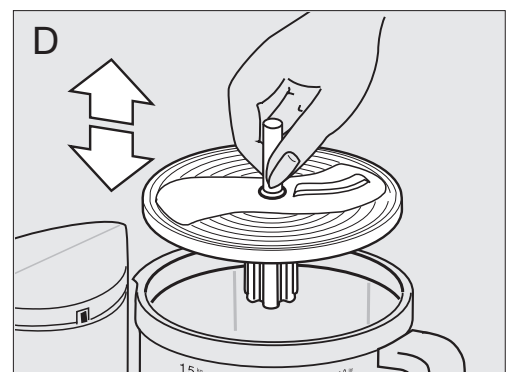
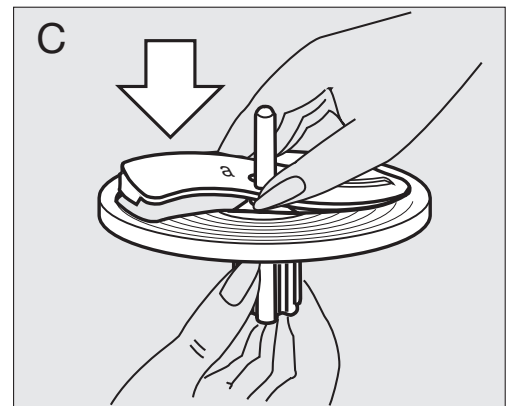
Recommended quantity: max. 1 cup. When processing large pieces of food, first use the pulse mode, then continue with the highest speed until you reach the desired degree of fineness. Do not chop hard foods such as coffee beans or nutmeg.

Product	Recomm. Quantity	Preparation	Speed	Mode	Time/Pulse
Herbs	4 Without Stems	15-10 secs			
Onions	1	Quartered	6	Pulse	5x
Cheese (Hard)	½ Cup	Inch Pieces	15	I	45 secs
Nuts	½ Cup	Whole	15	I	30 secs
Salad Dressing		Chop herbs	7	I	5-10 secs
Mayonnaise	Max. 1 egg	Mix egg, seasoning, mustard, vinegar, add oil slowly while motor is running.	15	I	60 secs
Baby Food (veggies/fruits)		Raw or cooked, no hot food	15	I	20-30 secs

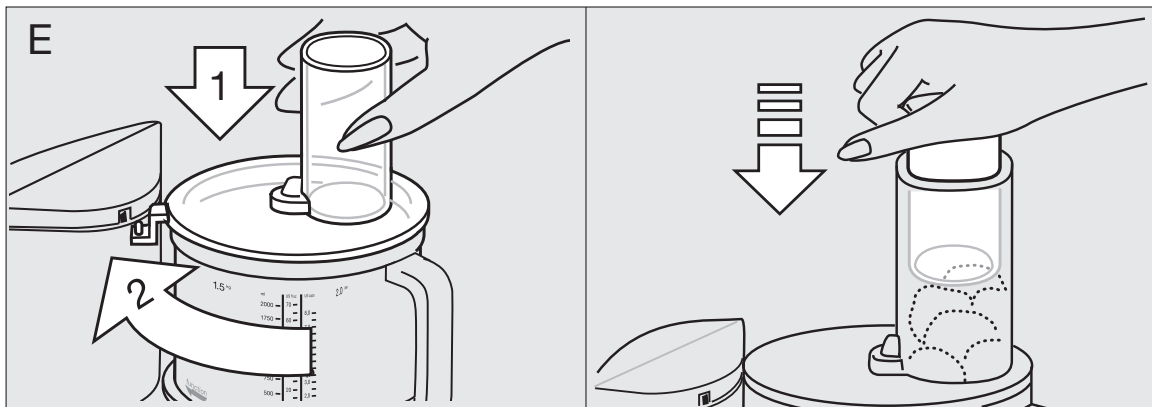
SLICING, SHREDDING, GRATING

Insert		Speed	Processing Examples
11. a - Fine Slicing		1-2	Cucumbers, Cabbage, Raw Potatoes, Carrots, Onions, Radishes
12. b - Coarse Slicing (optional)		1-2	Cucumbers, Kohlrabi, Raw Potatoes, Onions, Bananas, Tomatoes, Mushrooms, Celery
13. c - Fine Shredding		3-6	Cheese (soft to medium), Cucumbers, Carrots, Raw Potatoes, Apples
14. d- Coarse Shredding		3-6	Cheese (soft to medium), Cucumbers, Kohlrabi, Beetroot, Carrots, Raw Potatoes, Apples, Cabbage
15. e - Grating		8-15	Raw Potatoes, Horseradish, Parmigiano Cheese (hard)

1. Place the insert you want to use into the insert carrier and snap into position (see figure C). In order to remove the insert, push up the insert end that protrudes at the bottom of the insert carrier.
2. Press the assembled slicer/shredder onto the drive shaft of the food processor bowl (see figure D).
3. Put the lid onto the bowl and lock into place. Set the speed and fill the food to be processed into the filling tube while the motor is switched off. Refilling should be done with the motor switched off.




4. Never reach into the filling tube when the motor is running.
Always use the pusher (see figure E).



Note: When processing juicy or soft food, you will obtain better results at a lower speed. Hard food should be processed at a higher speed. Do not overload the processor bowl. Refer to the chart below to choose the appropriate attachment for desired food to be processed.

WHIPPING

 <p>18 - Whipping Attachment</p>	<p><i>Use the whipping attachment for light whipping only. Use the kneading attachment or blade for whipping heavy mixtures.</i></p>
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Whipping Sponge Cakes - Max 2½ cups flour plus ingredients

1. Cream eggs and water on speed 5 for 2 minutes.
2. Add sugar on speed 5 for 2 minutes
3. On speed 1 fold in flour for 30 seconds.

Whipping Egg Whites

- Min 2 egg-whites: speed 4-5 for 4 minutes
- Max 6 egg-whites: speed 4-5 for 6 minutes

Whipping Cream

- Min 0.15-0.2: speed 2 for 1-2 minutes
- Max 0.4: speed 2 for 3½ - 4 minutes

Note: Before whipping sterilized cream, keep the cream cool for several hours.

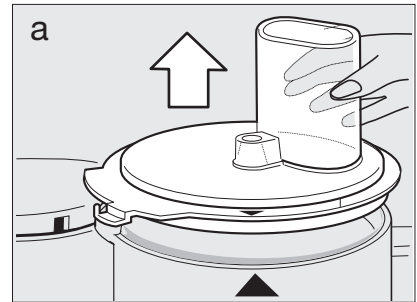
JUICING



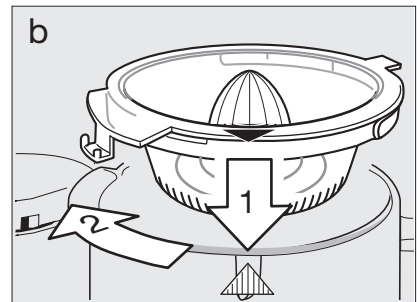
19 - Citrus Press

*Use the citrus juicer to make fresh squeezed juice.
Use caution when pressing juice, do not press too hard.*

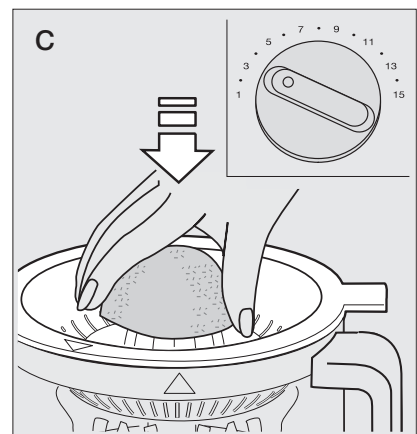
1. Remove lid from food processor bowl (see figure a).



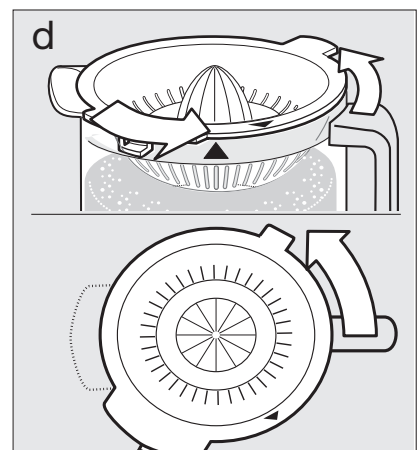
2. Attach citrus press to food processor bowl by aligning the arrow on the citrus press with the arrow on the food processor bowl, then rotate the citrus press clockwise (see figure b).



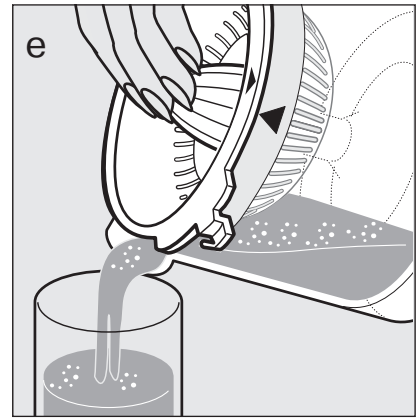
3. Cut citrus fruit (orange, grapefruit, lemon, etc.) in half. Set the food processor speed to 3 and turn on. Juice fruit by pressing fruit halves onto citrus press until all the fruit juice is gone from the fruit (see figure c). Repeat until desired amount of juice is acquired.



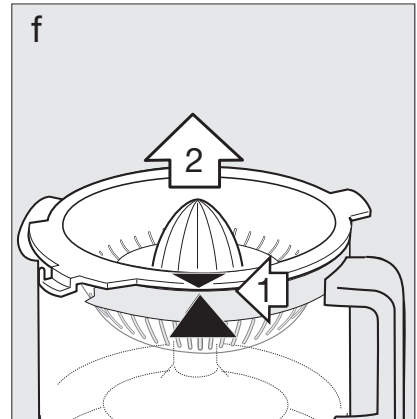
4. To pour your fresh juice, rotate citrus press counter-clockwise (see figure d).



5. Hold citrus press in place and pour freshly squeezed juice into a clean glass (see figure e).



6. To remove citrus press from food processor bowl rotate the citrus press to align the arrows on the citrus press and the food processor bowl and lift (see figure f).



CLEANING & MAINTENANCE

Always make sure to switch off the motor and unplug the appliance. Clean the motor block with a damp cloth only. Blades are sharp! Use caution when cleaning the blades.

- Hand wash only. **DO NOT WASH ANY PART OF THE UNIT IN THE DISHWASHER!**
- Color-intensive food such as carrots may leave stains on the plastic parts; wipe them off with cooking oil before cleaning with water.
- Do not use sharp objects for cleaning purposes.
- Clean the blades and the inserts very carefully - they are very sharp! Take hold of the knob only.

DO NOT SUBMERGE THE BASE UNIT OR CORD INTO WATER OR ANY OTHER LIQUID. THIS MAY DAMAGE THE FOOD PROCESSOR.

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