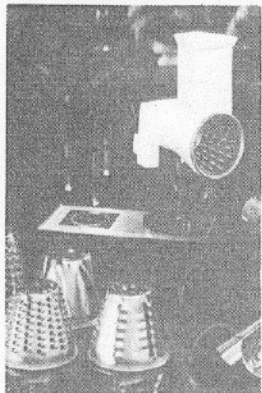
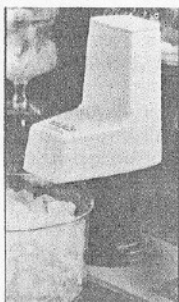
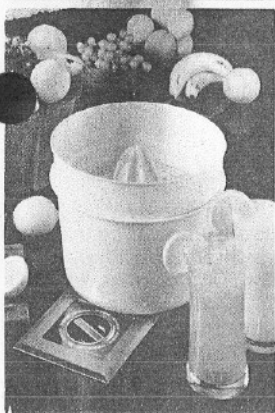
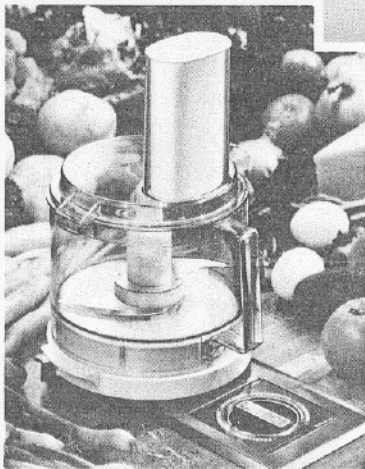
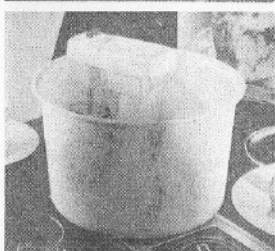
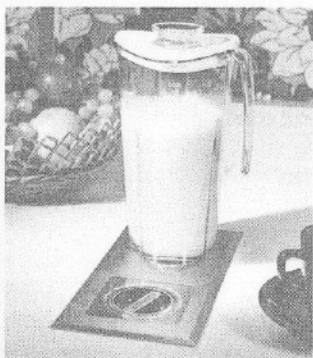


NuTone

Do Not Discard! Owner's Manual

Food Center



The NuTone Food Center and its attachments are listed by Underwriters' Laboratory for domestic household use only.



The information herein describes the proper operation of the NuTone Food Center and its attachments. The information covers important safeguards, operating instructions, and suggestions for best results when using your Food Center. Read this booklet before using the Food Center and keep it handy to refer to when necessary.

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.
- 2 Close supervision is necessary when any appliance is used by or near children.
- 3 Make sure the Control Dial is pushed down in the OFF position before putting on or taking off parts and before cleaning.
- 4 Avoid contacting moving parts.
- 5 Do not leave the Food Center unattended while it is running.
- 6 Do not operate any attachment after it has been dropped or damaged in any manner. Return attachment to any Authorized NuTone Service Center for examination, repair, or adjustment.*
- 7 The use of attachments not recommended or sold by NuTone may cause fire, electric shock, or injury.

MEAT GRINDER

- Never feed food by hand. Always use tamper.
- Do not use fingers to scrape food from cutter plate while meat grinder is operating. Cut injury may result.

ICE CRUSHER

- Never place fingers or utensils into feed or discharge areas. Check ice hopper for presence of foreign objects before using.

MIXER

- Keep hands, hair, clothing, as well as spatulas and other utensils, away from beater during operation to prevent injury and/or damage to the mixer. Remove beater from mixer before washing.

SHREDDER-SLICER

- Never feed food by hand. Always use tampers.
- Cones have sharp edges. Handle carefully.

CAN OPENER

- Do not open pressurized (aerosol-type) cans.
- Do not open cans of flammable liquids such as lighter fluids.

FOOD PROCESSOR

Keep hands and utensils out of feed chute while operating to avoid severe personal injury and/or damage to the Food Processor. If necessary to rearrange food, turn off Food Processor and use only a plastic or rubber scraper. Never rearrange food by hand. Never use a scraper while Food Processor is running.

- Blades and disks are very sharp. Handle carefully. Keep them out of reach of children. Always use handle (or stem) to remove blades or disks.
- To avoid injury, never place knife blade or disks on adaptor without having the bowl properly locked in place.
- Never feed food by hand. Always use tamper.

- A mechanical safety interlock is provided to prevent the cutters from turning when the Bowl Cover is not in place. Be sure Bowl Cover is securely in place before turning on Food Processor. Do not remove Bowl Cover while Food Processor is operating. Always turn off Food Processor using Control Dial on the power unit; wait for blades or disk to stop, then remove Bowl Cover. Do not attempt to defeat this interlock.

BLENDER

- Keep hands and utensils out of blender bowl while operating to avoid severe personal injury and/or damage to the blender. A scraper may be used, but must be used only when blender is not running.
- Remove center lid insert from large lid when blending hot liquids.
- Blades are sharp. Handle carefully. Never operate blender without cover in place.

COFFEE GRINDER

- Check Coffee Grinder for presence of foreign objects before using.
- Always use with lid in place.

SAVE THESE INSTRUCTIONS

And refer to them from time to time to refresh your memory. This will help you to enjoy your NuTone Food Center for many years to come.

*In all instances when any appliance has been dropped or damaged, all charges required by the Authorized NuTone Service Center will be the sole responsibility of the customer.

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Note to Canadian customers:

If preferred, a French language Operator's Manual can be obtained by writing to NuTone Electrical, Limited, 2 St. Lawrence Ave., Toronto, Ontario Canada M8Z 5T8. Please specify part number (52680).

Avis a nos clients Canadiens:

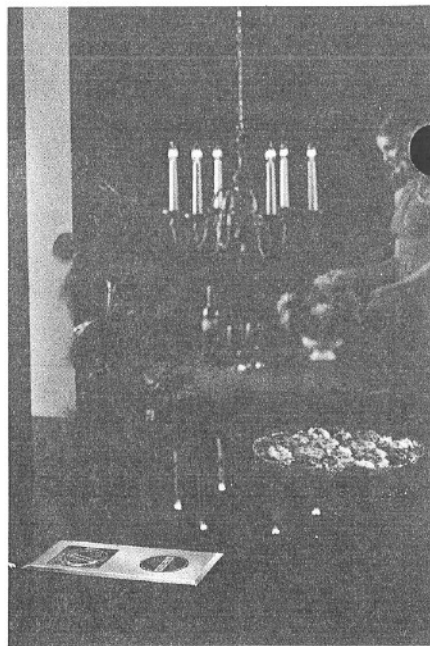
Si vous le désirez, un manuel est à votre disposition avec un mode d'emploi détaillé en Français. Pour l'obtenir écrire à NuTone Electrical, Limited, 2 St. Lawrence Ave., Toronto, Ontario Canada M8Z 5T8. En prenant soin de spécifier le numéro du pièce (52680) qui vous interesse.

The Food Center and Your Kitchen

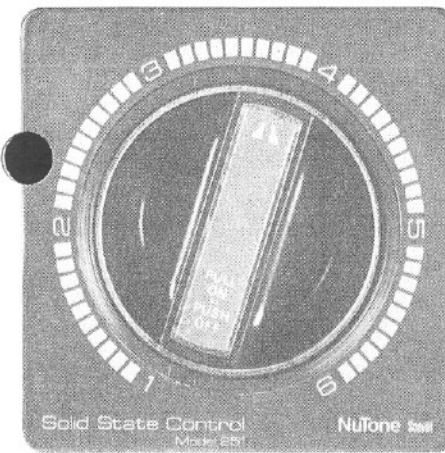
Someday, you will take it for granted, just like a dishwasher, a garbage disposal, or a range hood-fan. Your NuTone Food Center is designed to help in so many areas of food preparation . . . from the simplest job of opening a can to the sophisticated tasks of the Food Processor. Since its introduction in 1956, NuTone has been redesigning and expanding the Food Center to reflect the ever-changing needs of today's cooks.

The Food Center shreds and slices and chops and grates anything from mushrooms to parsley to onions to carrots to cabbage to cheese! It can blend and puree and pulverize and crumble. It can mix the heaviest or the lightest cake batters and whip egg whites to exactly your recipe's specifications. It can grind meat perfectly . . . to the texture ground meat should be. . . the way a first-class butcher does. It can extract juice from all sizes of citrus fruit. It can grind coffee beans to a texture you desire, and it can even mix the dough for a loaf of bread. It can crush ice to a uniform size, so it's still ice, not slush! It can open all styles and sizes of cans. It can sharpen any size kitchen knife to a razor's edge.

And it does all this with more ease and convenience than anything you can put in your kitchen. It won't take long before you realize what it means to be rid of conventional small appliances with their troublesome electric cords and heavy motors. With the Food Center, it's a very simple matter to pull out the attachment you want to use, lock it into the countertop power unit with just a twist, and turn the solid-state control dial to the desired speed.



Before you try out your new Food Center, take a few minutes to read this booklet and familiarize yourself with the proper operation of each attachment. Then refer to your NuTone Food Center Cookbook for over 200 exciting recipes that can be made using your NuTone Food Center. If you have misplaced your NuTone Cookbook, write to: NuTone, Scovill, Inc., Madison and Red Bank Roads, Cincinnati, Ohio 45227 — Attention: Department of Consumer Relations.



POWER UNIT

Because it is a highly efficient motor — designed to handle heavy loads as well as light loads — you may notice a hum when you use it. This is normal and indicative of the motor's power.

Your power unit was oiled at the time of manufacture but a storage period may have permitted oil to drain back into the reservoir. Before using it for the first time, please run the power unit for one to two minutes to insure lubrication. . . before attaching an appliance. Apply a few drops of light weight oil a few times a year (more frequently with heavy use) to the bearing around the motor shaft. Do not over oil. Any other servicing should be performed by an Authorized NuTone Service Center.

The unit will warm up in proportion to the length of time it's run and the load it carries. If you run it unusually long or hard, give it a rest before putting it to work again.

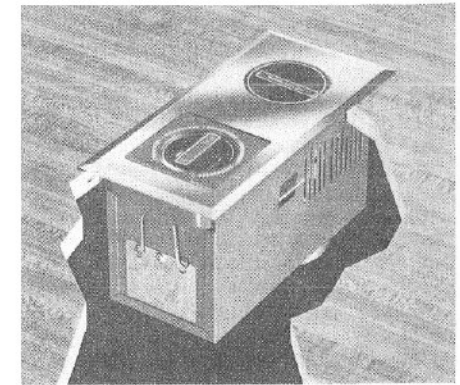
Specifications — 1/3 horse power, 120v AC, 650 watts (maximum) infinite speed motor: high speed, 14,000 RPM; low speed, approximately 750 RPM. Wattage rating is that for the Food Processor, other attachments operate at significantly less power.

The Power Unit — MODEL 251

CONTROL DIAL

The Control Dial has infinite speed settings, which allow you to increase or decrease the speed of the power unit, gradually. The NuTone Food Center Cookbook specifies six speeds (1-6); however, you may wish to vary these speeds slightly according to your personal taste.

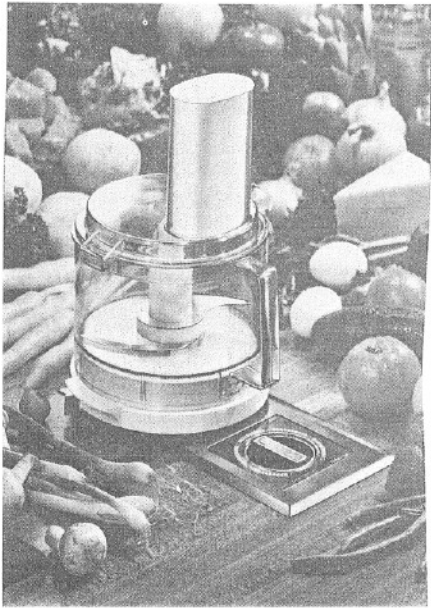
To Operate — With the Control Dial pushed down, the power unit is off; you can select the speed with the power unit off, and then pull up on the Control Dial to start. You may select a higher or lower speed while the power unit is running — without turning it off.



HOW TO CLEAN

Wipe top plate with damp cloth and mild detergent. Abrasives and scouring powders will destroy the lustre of the stainless steel top plate and the speed control dial.

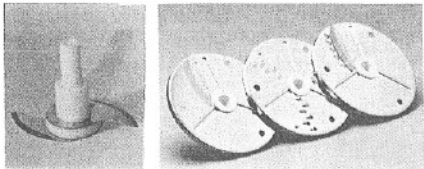
For attachment cleaning instructions, refer to pages where attachments are discussed.



The Food Processor is a handy 'maid-of-all-work.' With it, you can slice or chop raw or cooked meat. You can chop, grate, puree, shred, and slice fruits, vegetables, cheese, and nuts. You can blend sauces, dips, and dressings. Mix pastry or bread dough.

Unlike most other food processors with only one speed, the NuTone Food Processor (with the NuTone power unit's infinite speed control) lets you process at the correct speed for each task. You can even gradually speed it up or slow it down to suit your taste.

The Food Processor comes with four cutting utensils: a slicing disk, a shredding disk, a french fry disk and a knife blade.* The knife blade is designed to create a double action inside the bowl, moving and folding the ingredients back on themselves as it revolves. The knife blade can be sharpened if necessary so you can count on it always performing like new.



***BE CAREFUL:** The disks and knife blades are VERY sharp. Handle carefully and keep out of children's reach.

Food Processor

— MODEL 256

HOW TO USE



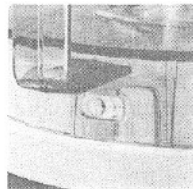
Locking Lever

2 Lock Adaptor in place by shifting locking lever counterclockwise, as shown.

1 Remove well cover from power unit. Shift locking lever on Adaptor clockwise into unlocked position. Seat Adaptor into motor well with locking lever to left side of power unit, as shown.



CAUTION: Do not operate the Adaptor without having the Bowl and Bowl Cover in place.



3 With handle toward speed control dial, set bowl onto the Adaptor and turn it counterclockwise until it is locked in place by the two locking studs on the Adaptor. You may need to apply slight pressure to lock the Bowl in place. You will know it is locked in place when you cannot lift it from the Adaptor.

CAUTION: Do not install any cutting utensil until the Bowl is locked in place.



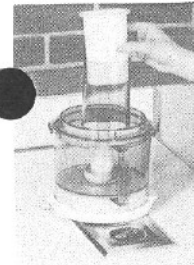
4 Place the desired cutting utensil onto the Adaptor spindle and twist to line up the flat side in the shaft with the flat side on the spindle. The knife blade or disk will then drop into place.

5 If using the knife blade, place food in Bowl. Never exceed fill level of Bowl. This is clearly marked on the side of bowl.

6 With feed chute toward speed control dial, set Bowl Cover onto Bowl, push down on it, and turn counterclockwise until the flanges on the cover lock over the two Bowl guides.



7 If using shredding or slicing disk, place food in the feed chute.



8 Insert Tamper. The Tamper must always be in the feed chute when the Food Processor is running.

9 With Tamper in place, select required speed and pull up the Control Dial to start the Power Unit.

Use the Tamper to lower food into the cutting disk. Most food will feed into the disk under its own weight. Firm pressure may be required, but never force Tamper — this may cause damage to disk.



10 Do not exceed fill level of Bowl. When food is processed, push down the Control Dial to turn off Power Unit. Wait for cutting utensil to come to a complete stop, then remove Bowl Cover. Before pouring or scraping food from bowl, always remove knife blade.

HELPFUL HINTS

1 When first learning to use your Food Processor it is better to process for a few seconds, stop and check the mixture, and then process longer if necessary.

2 Before using the Bowl, rub a small amount of vegetable or salad oil around the top inside of the Bowl to help prevent abrasion.

3 Plan recipes so you process foods in an order that will allow you to use the Bowl without washing it after each food is processed.

4 We do not recommend that you use the Food Processor to crush ice. Instead use the NuTone Ice Crusher (see page 19).

5 With consumer acceptance of Food Processors, many Food Processor Cookbooks are now available. Some recipes call for the use of a plastic blade to mix ingredients. To obtain the same results with the NuTone Food Processor, use the steel knife blade and mix on speed 1. Some recipes instruct you to "pulse" to avoid overprocessing. With a NuTone Model 251 power unit, it is possible to pulse with a series of on/off motions on the speed control dial or reduce speed and watch closely. With NuTone Model 250 power unit, simply reduce speed and watch closely.

SELECTING THE PROPER BLADE/DISK

Your food processor comes with a knife blade and three disks: shredder, slicer and french fry disks. You will want to experiment with each to learn which blade or disk gives the results you want. For example, the shredder disk produces finely shredded cabbage; the french fry disk produces a medium shred cabbage; the slicer disk produces a very coarse cabbage.

To get you started in enjoying the many benefits of a food processor, here are some guidelines:

The knife blade chops meat and vegetables; grates cheese; mixes and kneads bread dough; makes bread or cracker crumbs; purees vegetables, fruits and meats; mixes ingredients for dips, spreads, sauces. . . even a quick batch of brownies.

The slicing disk is used to make uniform slices of meat, fruit, cheese, vegetables.

The shredder disk is used to shred cheese, fruits and vegetables such as carrots, cabbage, potatoes; to grate chocolate and nuts.

The french fry disk can be used to cut potatoes, zucchini, eggplant and other vegetables or to get julienne strips of ham and cheese for salads.

WHEN USING THE KNIFE BLADE

1 To chop meat (raw or cooked): Remove all visible gristle and membrane from meat. Allow some fat to remain in the meat for flavor and to aid in browning. Cut raw meat into one inch (2.54 cm.) cubes, process one cup (8 ounces or 227 grams) at a time for about 7 seconds using speed 6; then check to see if desired texture is reached. Repeat for a few seconds more if desired. The longer the meat is processed, the smoother the texture will be. To grind meat, use the NuTone Meat Grinder.

2 When pureeing mixture, use only 2 cups (0.473 liters) of the mixture at a time. Use speed 6.

3 When chopping dates or raisins, add part of the sugar used in the recipe. This will prevent them from sticking together. Use speed 5.

4 When chopping parsley and other fresh herbs, remove leaves from stems before processing. Use speed 3.

5 Break crackers and bread into quarters before processing. Use speed 4.

6 When chopping soft vegetables such as onions, mushrooms, peppers, and tomatoes, cut into 1-1/4" (3.18 cm.) pieces and place in bowl. Use speed 3. Process for about 5 seconds, or less. Check after several seconds to see if you have reached the desired texture.

7 When chopping hard vegetables such as carrots and potatoes, cut into 1-1/4" (3.18 cm.) pieces and process one cup (2.54 cm.) at a time. Use speed 6. Process for a few seconds then check for the desired texture.

8 When chopping hard cheese, cut into 1" (2.54 cm.) pieces, place 5 or 6 pieces in the Bowl, and process at speed 6.

9 Many dips can be made with cold ingredients, since the knife blade will blend them just as satisfactorily as it will blend ingredients that are at room temperature. Due to the size of the workbowl, many dips previously prepared in a blender are more easily handled in the processor. Use speeds 5 or 6 for heavy mixtures. Use speeds 3 or 4 on light or very liquid mixtures.

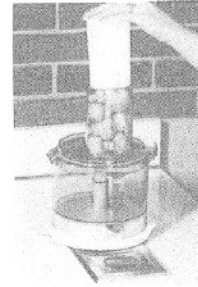
10 To mix bread or pie dough, use speed 6. The Processor Bowl capacity will handle ingredients for one loaf of bread or two pie shells at a time.

WHEN USING THE SLICING DISK

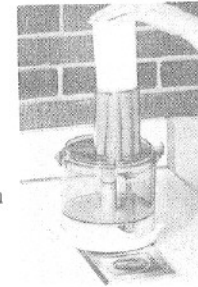
1 When slicing, the more pressure applied to the Tamper, the thicker the slices. The lighter the pressure, the thinner the slices. **Never force Tamper.**

2 For best results when slicing, chill foods first. Use firm fruits and vegetables.

3 Buy small-sized fruits and vegetables that will fit into the feed chute, so you will have more uniform slices.



4 When slicing mushrooms, stack them sideways in the feed chute. Pack them firmly so they will not shift. Apply firm pressure to Tamper when processing.



5 When slicing vegetables, such as carrots, cut them into 4" (10.16 cm.) pieces and pack them into the feed chute so they are standing upright.

6 Always use speed 6 when slicing hard cheese or hard meats, such as pepperoni. Soft vegetables may be sliced at slower speeds.

WHEN USING THE SHREDDING DISK



1 When shredding vegetables and fruits, cut into 2-1/2" (6.35 cm) pieces and lay them horizontally in the feed chute. Process on speeds specified in the NuTone Food Center Cookbook.

2 When shredding or chopping cheese, use cheese that is refrigerated, and process on speed 6.

3 When grating chocolate squares, first switch on the power unit, then drop the squares down the feed chute and insert the Tamper. Use speed 6 and apply light pressure to process the chocolate.

4 For uniform chopping of nuts, use the shredding disk. Be sure all shells have been removed. Process one cup (8 ounces or 227 grams) at a time.

WHEN USING THE FRENCH FRY DISK

1 For best results, chill foods first. Use firm vegetables.

2 Use speeds 5 or 6.

3 Potatoes processed through the French Fry Disk will be about the size of McDonald's french fries. **HINT:** After cutting potatoes, place potatoes in cold water to help prevent brown discoloration of potatoes.

HOW TO CLEAN THE FOOD PROCESSOR

1 The Food Processor should be thoroughly cleaned after using.

2 Do not use scouring pad or abrasive cleaners on Food Processor attachments.

3 Rinsing the Bowl after you are finished processing should help make clean up easier when you wash the Bowl.

4 Do not wash Bowl or Bowl Cover in lower rack of dishwasher near heating element.

5 Do not wash Tamper in dishwasher.

6 Do not wash Adaptor in dishwasher and do not immerse in water. To clean, wipe with a damp cloth and dry thoroughly.

7 Be careful when washing the knife blade or the disks. Use a brush to help make cleaning easier.

Coffee Grinder

— MODEL 276

HOW TO USE



1 Place the coffee grinder in position on power unit and turn clockwise to lock firmly in place.

2 After putting desired amount of coffee beans into the coffee grinder, snap the lid tightly in place. See "Grinding Guidelines".

3 For grinding coffee, the recommended speed setting is 6.

4 Pour ground coffee from coffee grinder into coffee maker. Tap the side of the coffee grinder to free all grounds.

HOW TO CLEAN THE COFFEE GRINDER

1 Remove from Power Unit before cleaning.

2 For frequent cleaning — Wipe out coffee grinder with dry paper towel.

3 To remove build-up of natural coffee oils, occasionally clean with water and detergent. Pour a small amount of water (1/2 cup; 118 ml) into coffee grinder and add a single drop of detergent. Secure lid and run at speed 1 for a few seconds. To rinse: empty, replace with fresh water, and run again. Empty, replace on Power Unit, and run for a few more seconds to dry blades. Remove from Power Unit and wipe dry with a paper towel. **Do not wash the coffee grinder in a dishwasher and do not immerse in water.**

GRINDING GUIDELINES

NOTE: Nuffone does not recommend using this coffee grinder for any foods other than coffee beans.

The fineness of the grind depends on the amount of beans you use and the length of time you grind the beans. Keeping this in mind, follow the general guides and adjust to your personal taste.

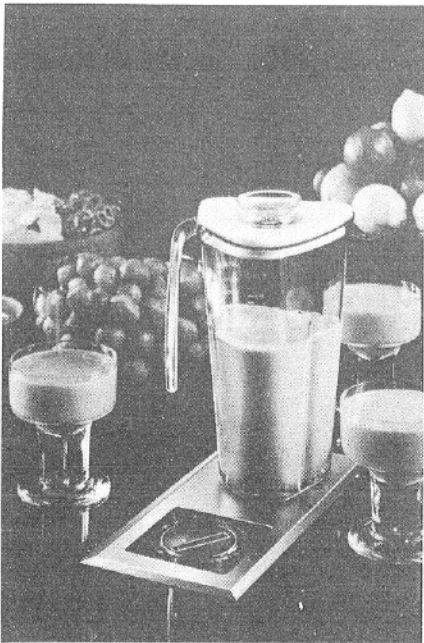
- Use speed 6.
- Volume of coffee increases slightly with grinding (i.e., 8 measures of beans = 8-3/4 measures of ground coffee).
- Do not use over 1 cup (.24 liters) of beans (8 standard coffee measures).
- Sound is the best indication that the coffee is well ground. The sound will begin with a clattering, clinking rattle and end with a soft, swishing hiss. The softer the sound, the finer the grind.

AMOUNT OF BEANS		TIME GROUND	TEXTURE	
STD. COFFEE MEASURE	OR	MEASURING CUP		
8		1 (.24 liters)	18 Seconds	Fine
6		3/4 (.18 liters)	13 Seconds	Fine
4		1/2 (.12 liters)	10 Seconds	Fine
2		1/4 (.06 liters)	6 Seconds	Fine

NOTE: REDUCE TIME TO INCREASE COARSENESS.



You'll not only enjoy the smell and flavor of freshly ground coffee, you'll also appreciate the economy, quality and convenience that the Nuffone Food Center's Coffee Grinder brings to your kitchen. Your coffee will always be more fresh because you can store it as beans, and then grind only the amount you need at one time. Controlling the texture of the grind and creating special blends will add to the pleasure you take in preparing foods. The Coffee Grinder is easy to use — and after you and your family have relished the taste of freshly ground coffee, the Coffee Grinder is easy to clean and store.



Capacity — 48 oz. or 6 cups (1.42 liters)

Your blender makes meal preparation and entertaining less work and more fun! It performs quickly and easily without muss and fuss. It does the time-consuming and tiring tasks of grating, chopping, shredding and mincing; it even liquefies solids and blends them to perfection.

The blender has an extra-large 1-1/2 quart (1.42 liters) capacity. It's made of break-resistant clear plastic that withstands rough usage. . . and it's graduated in cups, ounces and metric equivalents! One cup equals 0.236 liters. One ounce equals 29.57 milliliters. The Ultrathene® lid has a removable center insert for adding liquids or solids during the blending process through the opening. The contoured pouring-lip means no spilling, no dripping. The power unit's infinite-speed control provides for all types of blending. The lock-in feature prevents tipping and insures positive seating in the power unit.

NOTE: Your Blender should be cleaned before its first use. Some residual oil from the manufacturing process may be left in the bottom of the Blender. Use the cleaning method recommended in this Homeowner's Information brochure. Once removed, the oil will not return with use of the Blender.

Blender — MODEL 272

Use the blender to . . .

puree	vegetables and fruits; speeds 2 through 6
blend	liquids, sandwich fillings and spreads; speeds 1 through 6
beat	potatoes, onions, carrots, peppers, coconut and dry bread; speeds 1 and 2
beat	egg yolks or whole eggs. . . other ingredients; speeds 1 and 2
chop	nuts, cooked meats and hard-boiled eggs; speeds 1 through 6
whip	frosty drinks and cocktails; speeds 3 through 6

MORE CONVENIENCE FEATURES

Infinite speed settings for every type of blending.

Stainless steel blades are extra sharp; travel at high speed to chop and blend. They're sealed in and won't rust.

Blender container is made of specially developed plastic. . . lightweight, durable, transparent, won't absorb odors. Triangular shape speeds blending action; makes blender easy to pour from and to clean. Handle is specially designed for perfect balance.

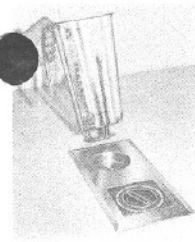
Measuring guide in cups, ounces and metric equivalents is embossed on blender for added convenience.

HOW TO CLEAN THE BLENDER

Cleaning the blender is easier if done soon after use. To clean blades and bottom, add a little soap or detergent and a small amount of water. Cover and turn dial to speed 3 or 4 for a few seconds. Then wash blender as any other dish or container; rinse and dry. Put blender back on power unit and run for several seconds to dry the blades.

The blender has a bearing for the shaft at the bottom. To prolong its long life, do not soak or wash in automatic dishwasher.

HOW TO USE



1 Place blender in position on power unit, and turn clockwise to lock securely in place. Never attempt to place blender in position while power unit is running.

2 Put food in blender. Cover. Turn dial to desired speed. Or . . .



3 When adding solids, cover, then turn dial to desired speed. Remove insert from lid. Add food through opening while blades are in motion.



4 To remove contents from blender, use a long-handled rubber bottle and jar scraper or a wooden spoon or fork. Don't use a metal spatula or spoon.



HELPFUL HINTS

1 Blend only small amounts at one time.

2 For light loads, such as mixing cream cheese spreads, fill blender 1/4 to 1/2 full. If the food mixture is too thick or sticky, add a small amount of liquid. With thick mixtures, a low speed gives more agitation than a high speed.

3 Always use lid when operating blender.

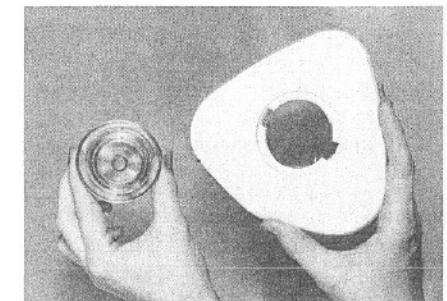
4 Start with 1/2 to 3/4 cup (118 ml. to 177 ml.) liquid to finely chop solids. Cut or break solids into 1" to 2" (2.54 cm. to 5.08 cm.) cubes. Add small amounts at a time through opening in lid, with blades in motion. If large chunks stop blades, turn off power unit, remove chunks and cut into small pieces.

5 Increase speed as load increases but avoid overtaxing power unit.

6 Overblending, like overcooking, should be avoided.

7 Turn power unit off and wait until blades stop before stirring, removing contents, or removing blender from power unit.

8 IMPORTANT — when chopping solids, like carrots, turn dial to desired speed and add foods through opening in blender lid while blades are in motion.



9 Tight-fitting blender lid of pliable, durable Ultrathene® has a removable insert for convenience in adding solid food or liquids while blades are in motion. Lid insert locks in place with a slight clock-wise turn.

Note: Keep large lid in place over container during operation.

10 BLEND DRINKS

Milk shakes, cocktails, fruit drinks and more. Add solids through opening in lid with blender on speed 3 or 4, then turn to speed 6 until blended. Add ice at last few seconds, if desired. Cracked ice cubes blend faster. Ice straight from the freezer blends better.

11 RECONSTITUTED FROZEN JUICES

Frozen concentrated juices may be blended to a delicious freshness... they taste better because the blender beats air into the juice. Put concentrate in blender, add water, cover and use up to speed 6 for a 6-oz. (17 ml.) can. For a 12-oz. (355 ml.) can use speed 1.

12 CHOP CARROTS, COCONUT, CUCUMBERS AND OTHERS

Cut food into 1" (2.54 cm.) pieces and add through opening in lid while blades are in motion, using speed 1 or 2. Chop only small amounts - 1/2 cup (113 grams) at a time. Empty blender and repeat if larger amounts are needed.

13 CHOP ONIONS, CABBAGE, OTHER FRUITS AND VEGETABLES

Put 1/4 cup (59 ml.) water into blender. Cover and remove lid insert. Turn dial to speed 3. Cut fruit or vegetable into small cubes and feed into running blender through lid insert opening. Don't chop too long; it only takes a few seconds.

14 CRACKER AND BREAD CRUMBS

Break 3 or 4 crackers or a slice of fresh or dry bread into the blender. Cover, turn dial to speed 1 or 2 and blend to desired fineness. Empty blender and repeat for more.

15 CHOP NUTS

Put 1/2 cup (113 grams) nuts into blender. Cover, turn to speed 1 and blend to desired fineness... it only takes a few seconds.

16 CHOP CITRUS PEELS

Cut peeling (not white membrane) from fruit. Place 1/4 cup (59 ml.) liquid in blender. Cover and remove lid insert, turn dial to speed 6. Insert peels through lid opening and blend to desired fineness. Drain.

17 PUREE FRUITS AND VEGETABLES

For baby food and convalescent diets. Add a small amount of broth or juice to cooked vegetables or fruit. Cover and blend at speed 2 or 3 for a few seconds.

18 DIPS AND SPREADS

Use cream cheese at room temperature. Place items in blender, cover and blend at speed 3 or 4. Stop blender occasionally and mix lightly with rubber spatula. Mix dips and spreads a day ahead of time to permit flavors to blend.

19 POPOVERS AND PANCAKES

Add all ingredients except flour mixture, cover and run blender at speed 2 for a couple of seconds. Add flour, cover and blend for a few more seconds. With popovers, blend until smooth; for pancakes, blend until flour is mixed. Do not overmix!

20 SCRAMBLED EGGS, OMELETS, FRENCH TOAST

A few seconds at speed 2. To aerate an omelet, turn the blender to speed 6 for two or three seconds after eggs are well mixed.

21 CUSTARDS, GRAVIES, SAUCES

Blend ingredients at speed 3 prior to cooking to remove all lumps.

22 FRAPPES AND SHERBETS

Frappes can be made from sweetened fruit juice by adding cracked ice (straight from the freezer) and blending on speed 3 until of sherbet consistency. Delightful sherbets can be made from frozen fruits. Thaw slightly and cut into smaller pieces, if necessary. Place in blender, cover and blend at speed 3 until of sherbet consistency.

23 YOUR BLENDER IS NOT SUITABLE FOR:

- whipping egg whites (use Mixer, pg. 15)
- mashing potatoes (use Mixer)
- chopping raw meats (use Food Processor, page 6)
- mixing delicate cakes (use Mixer)
- extracting pure juice from solids (use Fruit Juicer, page 18)
- crushing ice (use Ice Crusher, page 19).



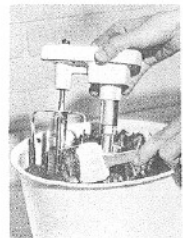
The mixer was designed for convenience and efficient operation. The bowl rests on a turntable directly connected to power unit. The motor*, not the beater, turns the bowl - automatically keeps it revolving during mixing, regardless of the consistency of the batter. This feature eliminates hand-turning the bowl. And, while the bowl revolves automatically, the beater turns in the opposite direction. This 'counter-motion' feature helps prevent lumps and incomplete mixing.

Mixer - MODEL 271

Our exclusive tube-center mixing bowl is designed for better mixing, because the mix is kept constantly in the path of the beater. One egg white can be whipped as easily as a dozen in this large 4-quart (3.785 liters) bowl.

You won't have to stop your mixer to scrape down the side of the bowl. Just hold the edge of a rubber scraper lightly against the side of bowl or tube - away from the beater - and the side will be scraped clean as the bowl revolves.

One easy-to-clean beater, instead of two, revolves in one direction, as bowl revolves in opposite direction, to give thorough, even mixing. Beater blades reach to side of bowl, catch every bit of mix. Designed without a center post, the beater is easy to clean with a few strokes of a rubber scraper.



***BE CAREFUL** - The bowl is designed to turn at all times. Do not grab bowl or attempt to stop it. This will cause damage and possible injury.

HOW TO USE



1 Place turntable in position on the power unit.



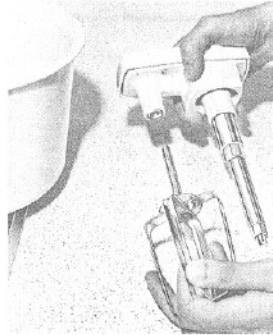
2 Lock the turntable in place by pressing the locking lever clockwise.



3 Place the mixing bowl on the turntable.

NOTE: To remove beater head, turn counter-clockwise, and lift it out of mixing bowl.

To remove beater blade, press the ejection button on top of beater head.



4 Push the beater blade into the beater head. Blade will 'click' when it's locked in position.



5 Insert beater head shaft into center tube of bowl. Place it in one of six positions until it snaps into turntable.



6 Turn control dial to desired speed and pull up dial.

If the turntable should become locked into power unit and cannot be easily removed, insert beater head and turn it counter-clockwise.

HELPFUL HINTS



1 The beater head may be placed in any of six positions in the center tube of the mixing bowl. Placed at the right (as shown) or at the back, the beater and head are out of the way; bowl is left free for adding ingredients. Or, in

making a boiled frosting, when it's important that hot syrup be mixed with beaten egg whites as quickly as possible, the beater can be placed toward the front, where it is convenient to pour the syrup in front of the beater!

2 All six speeds can be used for mixing. See the individual recipes in the NuTone Food Center Cookbook for full information. The following suggestions will serve as a guide for preparing your own recipes:

- Speeds 1 & 2: **Low Speed** for blending dry ingredients and heavy batters. . . folding, mashing, stirring, juicing.
- Speeds 3 & 4: **Medium Speed** for creaming shortening and sugar. . . beating prepared mixes, candy. . . whipping cream.
- Speeds 5 & 6: **High Speed** for whipping potatoes, gelatine. . . beating egg whites, icings.



3 The mixing bowl is easy to handle, light weight, and break-resistant. You can hold it in one hand easily, even when it's filled with batter. Removal of batter is also easy. . . awkward 'hugging' or 'cradling' of the

bowl is eliminated. The bowl is made of nonporous melamine plastic which can be handled the same as any non-baking type glass or metal bowl. This is not the same plastic referred to on many cake and frosting mix packages. It can be washed in an automatic dishwasher without harm.

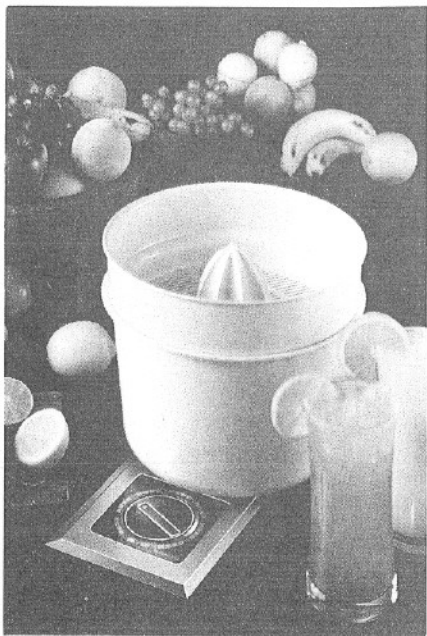


4 The special pouring rim all around the mixing bowl means liquid can be poured in a fine stream. Batter can be removed easily without spreading out and spilling.

HOW TO CLEAN THE MIXER

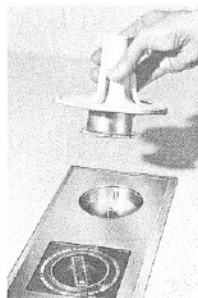
1 The mixer is easy to clean! The turntable and beater head should be wiped with a damp cloth, then dried. Don't put turntable or beater head in water. The mixing bowl and beater may be washed in dishwasher. To avoid staining the melamine bowl, wash soon after use. Don't use steel wool, scouring power or abrasives. . . the bowl will lose luster and future cleaning will be more difficult.

2 Check turntable frequently to keep it clean. Food particles could fall into the tube and harden, making it difficult to engage the beater head shaft properly. Hold the turntable up to a light. . . if you cannot see through it, it needs cleaning. Loosen the screws at the bottom of the turntable and remove the round metal locking plate. Remove the drive coupling and metal bar from inside the tube. Clean the tube, metal bar, the two slots which hold the bar, and the drive coupling. When replacing the metal bar, turn it over if marred or worn. Place a few drops of light household machine oil in bearing before replacing drive coupling. Replace bottom plate with screws.



Fruit Juicer — MODEL 173N

HOW TO USE



1 Place the mixer turntable in power unit.

2 Push locking lever clockwise.



3 Place the mixer bowl on the turntable. Insert strainer over the center tube in bowl.

4 Place reamer through tube to make contact with power shaft. Rotate it until it locks.



5 Cut fruit in half. Turn dial to speed 1 or 2 — a higher speed will cause the juice to splatter. Press fruit halves gently but firmly over reamer — maintain an even pressure. Do not tilt fruit. Turn fruit on the reamer to extract all juice.

Nothing can match the wholesome goodness of freshly-made fruit juice! As a breakfast drink or a quick pick-me-up anytime. The NuTone Fruit Juicer holds up to three full quarts of juice. The strainer is perforated with slots, instead of holes, to strain out seeds and inedible pulp. Use with bowl and turntable from the NuTone Mixer.

HOW TO CLEAN THE FRUIT JUICER

To prevent fruit stains, rinse the strainer and bowl shortly after use. The Strainer and Reamer may be washed in dishwasher — **DO NOT WASH THEM IN AN AUTOMATIC DISHWASHER.** The Mixer Bowl is washable in the Automatic Dishwasher. The Mixer Turntable should be cleaned with a damp cloth — **DO NOT WASH IN DISHWASHER OR AUTOMATIC DISHWASHER** — this unit is factory lubricated — immersion in water will dissolve the lubricant.

BE CAREFUL — Keep loose clothing and jewelry away from the moving reamer. Never attempt to remove any parts while power unit is in operation. Don't clean juicer while attached to the power unit.



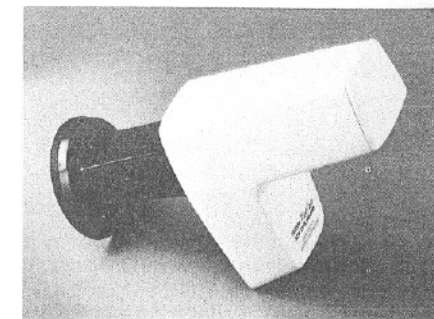
Ice Crusher — MODEL 281

HOW TO USE

1 Place the ice crusher into the power unit and turn it clockwise until locked in. . . it will lock in three positions for extra convenience. Place a container under the discharge spout to receive the ice.

2 For best results, use very cold ice from your freezer. Turn the control dial to speed 4 and pull up on dial. Insert ice cubes, one at a time, into the hopper. Rotate the receiving container so the crushed ice won't block the discharge spout. Use the tamper lid to help feed ice through the crusher. . . no fingers!

Cold, crushed ice is so inviting. . . for all kinds of drinks, for iced appetizers, to keep fruits and vegetables fresh and crisp. When it's so easy to crush ice, you'll use it in many ways you never dreamed of! NuTone's Ice Crusher produces uniform crushed ice. . . no slush or snow. It chills drinks perfectly without diluting them. The crusher is lubricated with a special low-temperature lubricant. Aluminum, stainless steel and nickel-plated parts prevent corrosion and resist accidental breakage.

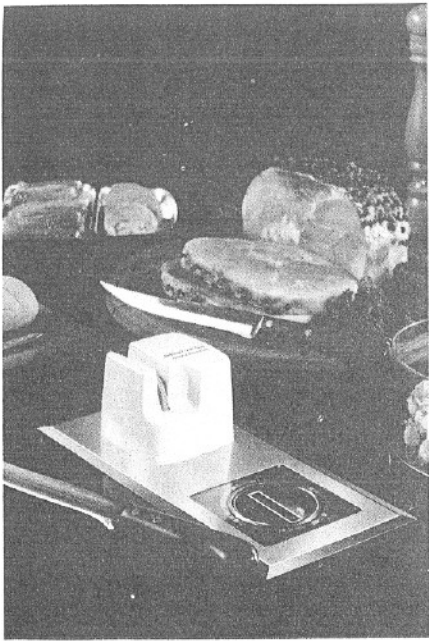


HOW TO CLEAN THE ICE CRUSHER

Since only ice is to be placed inside the crusher, warm water from the sink faucet will provide ample cleaning. The exterior can be cleaned with a cloth and a mild detergent. Do not wash in a dishwasher or immerse in hot water.

BE CAREFUL — Don't drop objects other than ice into the crusher. . . before using, look inside the hopper to check for foreign objects. When the ice crusher is attached to the power unit, keep fingers out of hopper and discharge spout. The power unit must be turned 'off' when attaching or removing the ice crusher. Don't clean the ice crusher while attached to power unit.

3 After use, set the crusher on the drain board or in the sink resting on the spout. It will drain dry in this position. Don't store until it is thoroughly drained. If the ice crusher is left on the power unit after use, be sure to place a bowl under the discharge spout.



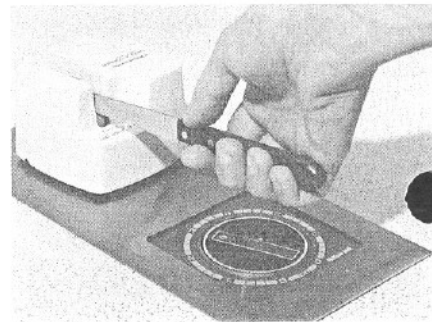
Knife Sharpener

— MODEL 27

HOW TO USE

Good, sharp knives are a joy to use! Now you can sharpen your own in seconds.

- 1** Place sharpener in power unit; turn clock wise to lock in position. Be sure sharpening stone is on left as you face the knife sharpener.
- 2** Turn control dial to speed 3 and pull up dial. Be sure knife is clean and dry.
- 3** Place heel of knife blade into guide slot next to sharpening stone (left or right). Hold knife firmly by the handle and draw it slowly toward you with cutting edge against stone. Allow weight of the knife and the guide slot to apply necessary pressure and positioning.
- 4** Repeat operation, alternating to left and right side of stone with each stroke, until desired sharpness is obtained.



CAUTION: This knife sharpener is designed to do excellent sharpening of all straight edge knives. However, do not attempt to sharpen knives with an irregular edge such as Serrated, Hollow Edges, Scalloped, Fluted or Corrugated.

Do not use to sharpen scissors or food processor's knife blade.

Do not test blade edge with fingers.

Do not place hands, fingers or other objects on spinning sharpening stone.

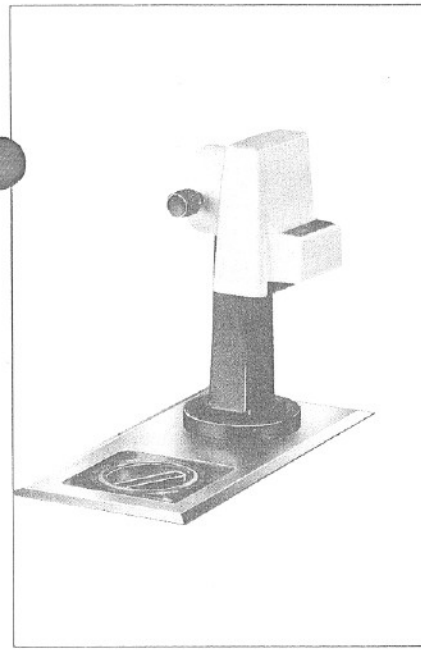
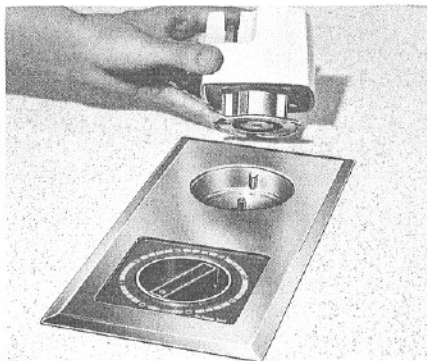
Do not clean sharpener while attached to power unit.

Be sure speed control dial is turned OFF before attaching or removing sharpener.

HOW TO CLEAN THE KNIFE SHARPENER

1 About once a year, the knife sharpener should be cleaned to remove grit and metal particles which may have fallen beneath the sharpening stone. Remove the four screws on the bottom of the sharpener to remove the cover. Clean out deposits around the stone and rubber drive. There is no need to oil any part of your sharpener.

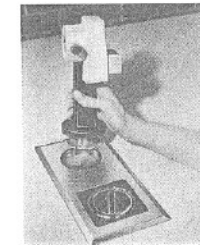
2 Outside cover may be washed with mild soap and water. Do not immerse the entire unit in water. The factory-installed lubricant could be dissolved by soaking in detergent water. Do not wash unit in dishwasher.



The Power Post and its Attachments

— MODEL 255

HOW TO USE



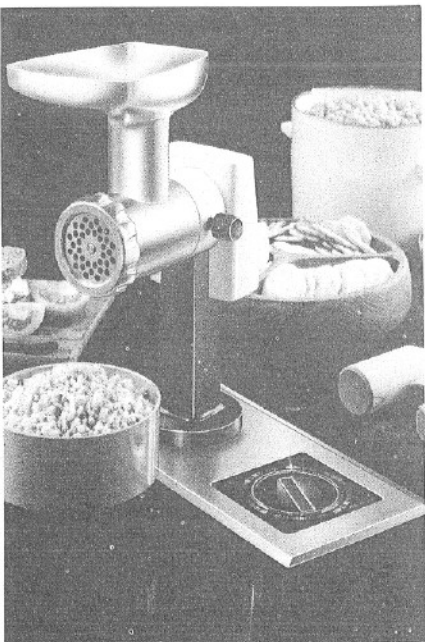
1 Set power post into position for a firm seating. Twist the post clockwise until it's firmly attached to the power unit.

2 Do not operate post until appliance is firmly attached.

3 Be sure power unit is turned off before installing or removing power post. To remove, grasp the post and twist counterclockwise.

HOW TO CLEAN THE POWER POST

The power post can be cleaned with a damp cloth. A mild detergent may be used for more stubborn stains, but do not immerse the power post in water or wash in a dishwasher. Dry the unit after cleaning.



Meat Grinder

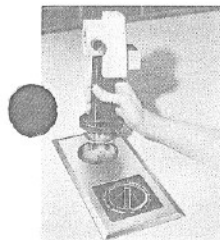
— MODEL 277

HELPFUL HINTS

- 1 Food feeds into the grinder most quickly and easily when cut into strips or pieces not more than one inch (2.54 cm) wide.
- 2 A certain amount of fat makes ground meat juicier and better flavored. For this reason, chuck is usually more desirable than the lean cuts. If round is used, grind two ounces (62 grams) of suet with each pound of meat.
- 3 Always refrigerate meat BEFORE it is ground. Frozen meat may be ground when thawed enough to feed into the grinder.
- 4 Only one grinding is recommended for most meat dishes because the more times meat is ground, the more compact it becomes. This may be desirable for Swedish Meatballs. But, for juicy, tender hamburger patties or meat loaves, grind only once. The less ground meat is handled, the juicier and more tender it will be. Meat patties should be loose and never packed down. When mixing meat loaves, toss together lightly with a fork.
- 5 As a general rule, ground meat should be cooked slowly at a low temperature.
- 6 The Nuffone Meat Grinder is ideal for grinding leftovers for spreads, croquettes, hash. However, we do not recommend grinding almonds, bread or cracker crumbs in the grinder. The food processor or blender will give more satisfactory results.

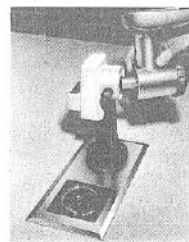
7 The fine cutter plate is recommended for most grinding operations. The coarse plate can be used for grinding vegetables for soup, meat for chili and for most relishes. The choice usually depends on your personal preference.

HOW TO USE

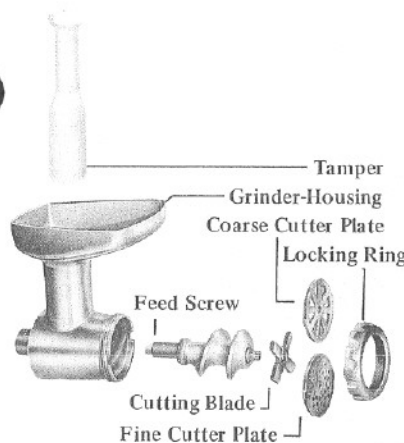


1 Place power post into power unit and turn clockwise until locked in position.

2 Insert meat grinder housing into power post as shown, guiding the protruding key (on the grinder housing) into the key slot (in the power post).



3 Hold the meat grinder snug against the power post with no gap between the two parts. Tighten the thumb screw.



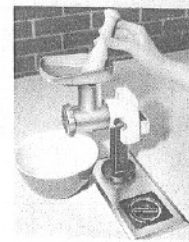
4 Place the feed screw into the housing, rotating it until it engages the slot in the power post. The feed screw is properly installed when it does not turn right or left.

5 Place the cutting blade on end of feed screw, fitting the square opening over the square shaft.

6 Select coarse or fine cutter plate and locate on feed screw shaft with tabs seated in corresponding notches of housing.

7 Secure assembly with locking ring.

8 Cut food into strips or cubes 1" (2.54 cm) wide. Feed food into the hopper using the tamper — no fingers! — to push food into feed screw. Don't force tamper or exert more pressure than is needed. Don't crowd grinder; feed one piece at a time.



9 Turn speed control dial to speed 6 and pull up dial.

10 After grinding, regrind a small amount of food to clear any unground food from grinder.

BE CAREFUL: Keep fingers and other objects out of hopper and away from discharge area while unit is running.

Be sure speed control dial is turned 'off' before attaching or removing meat grinder and/or power post. Don't operate power post unless grinder is in place.

HOW TO CLEAN THE MEAT GRINDER

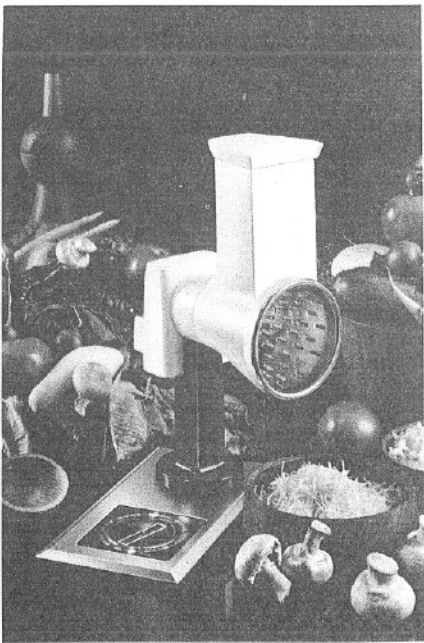
1 Turn power unit speed control dial to 'off' and remove meat grinder by loosening thumb screw.

2 Disassemble Meat Grinder and wash in warm soapy water.

3 Dry cutter plate and cutting blade immediately. . . because they're made of highest quality hardened steel, they are susceptible to rust.

4 Do not wash in dishwasher.

5 Wipe power post with a clean damp cloth. Do not rinse in water.



NuTone's shredder-slicer not only shreds, grates and slices better, faster and easier — but it empties into a separate bowl, so you can see exactly how much food you've prepared. No guess-work!

Six different cones provide a wide variety of ways to use your shredder-slicer.

Shredder-Slicer — MODEL 278N

SELECTING THE PROPER CONE

The grater (cone 3) provides thin shreds or slivers of potatoes, cheese, carrots, coconut.

The shredder (cone 5) is perfect for cole slaw, vegetables for soup or potato strips for deep-fat frying.

The slicer (cone 7) slices potatoes perfectly for chips, vegetables for salads or garnishes.

The fine shredder (cone 1) shreds cheese for quick melting, potatoes for casseroles, carrots and celery for tossed or jello salads.

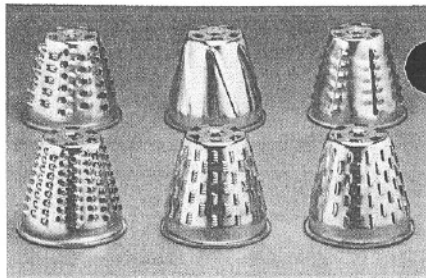
The scalloper (cone 8) may be used to make glamorous garnishes for a relish tray, tossed salads, even sliced potatoes for au gratin dishes and home fries.

The flaker (cone 4) makes perfect julienne strips of cheese and ham for salads plus thin strips of vegetables — even hard-cooked eggs — for salads or soups.

Shredder
No. 5

Slicer
No. 7

Scalloper
No. 4



Fine Shredder
No. 1

Grater
No. 3

Flaker
No. 8

HOW TO CLEAN THE SHREDDER-SLICER

Lift locking knob upward to release cone and drive assembly. Remove shredder-slicer housing by loosening thumb screw. Clean in warm soapy water and dry. Don't wash in dishwasher.

HELPFUL HINTS

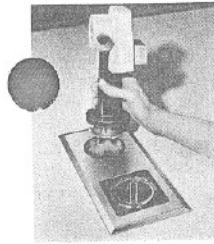
1 Vegetables should be fresh, firm and chilled for best results.

2 Cheese should be cold and firm before shredding, slicing or grating.

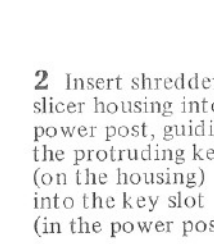
3 To prepare small food, such as carrots or radishes, place large tamper in hopper and feed through the hole, using small tamper to guide food.

4 For julienne strips of ham, place in freezer compartment of refrigerator one hour before slicing and use the flaker (cone 4) for best results.

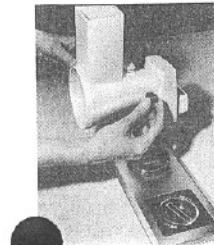
HOW TO USE



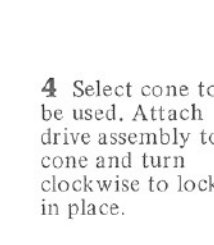
1 Place power post into power unit and turn clockwise until locked in position.



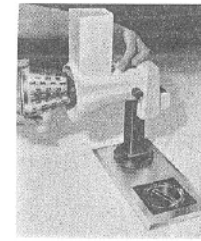
2 Insert shredder-slicer housing into power post, guiding the protruding key (on the housing) into the key slot (in the power post).



3 Hold the housing snug against the power post with no gap between the two parts, then tighten the thumb screw.

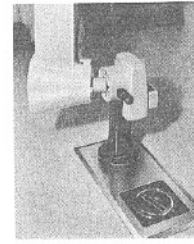


4 Select cone to be used. Attach drive assembly to cone and turn clockwise to lock in place.

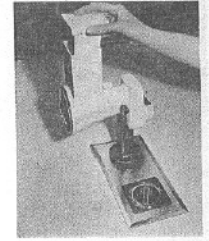


5 Insert cone and drive assembly into shredder-slicer housing, pushing inwards and rotating it until you hear it snap into position. It is

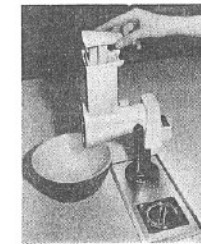
properly installed when it cannot be pulled from the housing without lifting the locking knob.



6 For larger food items, use both tampers together. Use slight pressure to urge food against cone, but do not force.

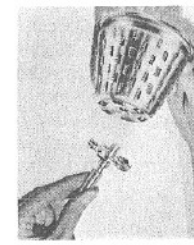


CAUTION: Never feed food by hand. Always use tampers provided.



7 For smaller items (radishes, carrots, etc.), place large tamper in housing and feed items through center opening of large tamper, using small tamper to urge food

against cone. Press gently; do not force! Never use small tamper alone without large tamper in place in housing.



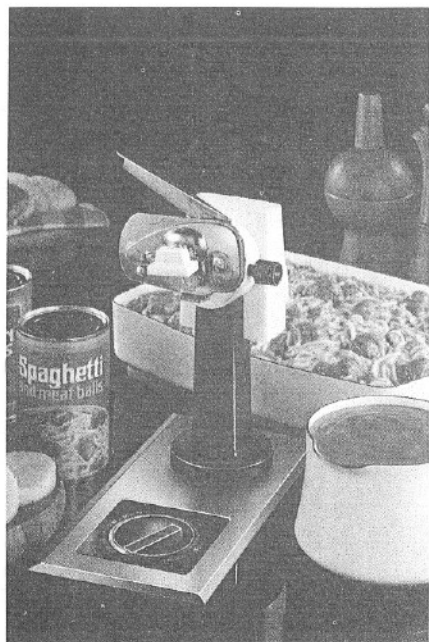
8 Operate at speed 4.

BE CAREFUL: Don't put fingers inside cones while unit is running.

Don't clean the shredder-slicer or power post while they are seated in the power unit.

Don't operate the power post unless the shredder-slicer is in place.

Be sure speed control dial is turned "off" before attaching or removing the power post and/or shredder-slicer.



A special convenience feature, this automatic can opener was specifically designed for use with your NuTone Food Center. It will open virtually every shape and size of can you'll use in your home. . . including large 46-oz. (1.36 liters) juice cans and oblong sardine cans.

Closing the locking handle provides positive piercing action of the can. . . automatically! Because the opener doesn't start until you turn on the power unit, you can be sure the can is pierced and securely in place before opening it. The magnetic lid lifter keeps the lid out of the can and away from its contents. . . no need to 'fish' it out of the can. And the opener will hold the can until you turn off the power unit and raise the locking handle.

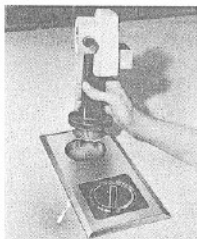
HOW TO CLEAN THE CAN OPENER

Remove from the power post and wipe the cutting wheel and gears with a damp cloth. Do not immerse the unit in water or wash in the dishwasher. Wipe it dry with a clean dry cloth.

Can Opener

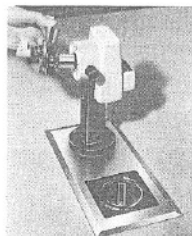
— MODEL 279

HOW TO USE



1 Place the power post into the power unit and turn clockwise until it's locked in position.

2 Insert the can opener into the power post, rotating it as necessary to engage the protruding key (on the can opener) into the key slot (in the power post). The can opener is properly installed when it no longer rotates. Tighten the thumb screw.



3 Fully open the can opener handle. Place the can under the cutting wheel and lower the handle to secure the can and pierce its top.

4 Turn the control dial to speed 1, 2 or 3. Any speed may be used. . . the higher the speed, the faster you'll open the can. We suggest lower speeds especially for cans with liquid contents. When can is opened, turn off the power unit and remove the can by raising the locking handle. The lid will be held by the magnet.

5 To remove the can opener, loosen the thumb screw on the power post.

BE CAREFUL: Do not open 'aerosol' type cans or cans containing flammable material such as lighter fluid.

Do not turn power unit on until can opener is securely locked in power post and can is locked in place.

LIMITED WARRANTY — NUTONE DIVISION, SCOVILL INC.

NuTone products are warranted to be free from defects in material and workmanship for the "Warranty Period" which is (a) five years from date of original manufacture in the case of Motors employed in all NuTone Paddle Fans; and (b) twelve months from date of original installation in the case of all other NuTone products. Light bulbs, dial lights, record changer needles, batteries (with the exception of those specifically designated as rechargeable) and other consumable items, are not warranted or guaranteed in any manner for any length of time.

Our warranty does not cover damage or failure caused by Acts of God, abuse, misuse, abnormal usage, faulty installation, improper maintenance or any repairs other than those provided by a NuTone Authorized Service Center. There are no obligations or liabilities on the part of NuTone or Scovill Inc., for consequential damages arising out of or in connection with use or performance of the product or other indirect damages with respect to loss of property, revenues or profit, or costs of removal, installation or reinstallation. All implied warranties with respect to NuTone products, including implied warranties for merchantability and implied warranties for fitness, are limited in duration to (a) five (5) years from date of original manufacture in the case of Motors employed in all NuTone Paddle Fans; and (b) twelve (12) months from date of original installation in the case of all other NuTone products.

Some states do not allow the exclusion or limitation of incidental or consequential damages and some states do not allow limitations on how long an implied warranty lasts, so the above exclusions or limitations may not apply to you.

During the "Warranty Period", NuTone will repair or replace, at NuTone's sole option, free of charge, any defective parts returned prepaid to our closest NuTone Authorized Service Center, provided, however, NuTone will not be responsible for and will not pay for any costs or expenses relative to the removal or reinstallation of any product or any part of any product after the first 12 months of the "Warranty Period" have expired. Please provide the model number of the product, original date of installation and nature of difficulty being experienced. There will be charges rendered for product repairs made after our "Warranty Period" (as defined above) has expired. This warranty gives you specific legal rights and you may have other rights which vary from state to state.

For the name of your nearest NuTone Authorized Service Center, residents of the contiguous United States should call, Toll Free, 800-543-8687 — in Ohio call 800-582-2030.

Residents of Alaska, Hawaii and other locations outside the contiguous United States should write to NuTone Division, Scovill Inc., Madison and Red Bank Roads, Cincinnati, Ohio 45227 — Attention: Department of Consumer Relations. PR-2899 — Rev. 9/11/81

Product specifications subject to change without notice.

NuTone

Housing Group **Scovill**

Madison and Red Bank Rds., Cincinnati, Ohio 45227

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