

the Kitchen Wizz Pro™

SFP800



Sage®

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SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS
BEFORE USE AND SAVE
FOR FUTURE REFERENCE**

- The full information book is available at sageappliances.com
- Before using the first time ensure your electricity

supply is the same as shown on the label on the underside of the appliance.

- Remove and safely discard any packaging materials before first use.
- To eliminate a choking hazard for young children, safely discard the protective cover fitted to the power plug.
- This appliance is for household use only. Do not use the appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Vibration during operation may cause the appliance to move.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.

SAGE® RECOMMENDS SAFETY FIRST

- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been allowed to cool before cleaning, attempting to move or storing.
- Always turn the appliance to the off position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged and maintenance other than cleaning is required please contact Sage Customer Service or go to sageappliances.com
- Any maintenance other than cleaning should be performed by an authorised Sage service centre
- Children should not play with the appliance.
- Cleaning of the appliance should not be carried out by children unless they are 8 year or older and supervised.
- The appliance and its cord should be kept out of reach of children aged 8 years and younger.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- Always ensure the appliance is properly assembled before use. The appliance will not operate unless properly assembled.
- Do not use the appliance on a sink drain board.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from moving or rotating parts during operation.
- Do not use the appliance for anything other than food and/or beverage preparation.
- In order to avoid the possible hazard of the appliance starting by itself due to inadvertent resetting of the overload protection, do not attach an external switching device (such as a timer) or connect the appliance to

a circuit that can regularly switch the appliance on and off.

- Carefully read all instructions before operation and save for future reference.
- The appliance can be used by persons with reduced physical or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children.
- Do not leave the appliance unattended when in use.
- Do not push food into the feed chute with your fingers or other utensils. Always use the food pusher provided. Do not place hand or fingers into the food chute when it is attached to the appliance.
- Do not place any part of the appliance in the microwave oven.
- Do not move the appliance whilst in operation.
- Handle the food processor and attachments with care – remember the blades and discs are razor-sharp and should be kept out of reach of children.
- Always secure the processing bowl onto the motor base before attaching the quad blade, dough blade or discs.
- Always operate the food processor with the processing lid securely in position.
- Ensure the OFF button has been pressed to switch the motor off and the appliance is switched off at the power outlet and unplugged before removing the lid from the bowl. The processing bowl should then be unlocked from the motor body and the quad blade, dough blade or discs carefully removed before attempting to remove the processed food.
- Please do not crush ICE in the large or small processing bowls. This will cause damage to the blades. We recommend that you use a blender for ice crushing.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the processing bowl.

- Do not fill bowl above marked liquid levels or shredding level. Always add drier or thicker ingredients to the processing bowl prior to adding fluids.
- To avoid possible malfunction of the processing bowl's auto switch, do not place the processing lid in the locked position when the appliance is not in use.
- Do not attempt to operate the food processor by any method other than those described in this booklet.
- Some stiff mixtures, such as dough may cause the processing blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.



The symbol shown indicates that this appliance should not be disposed of in normal household waste.

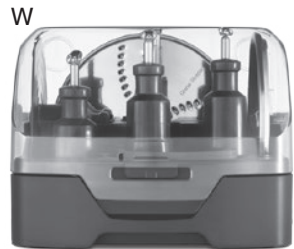
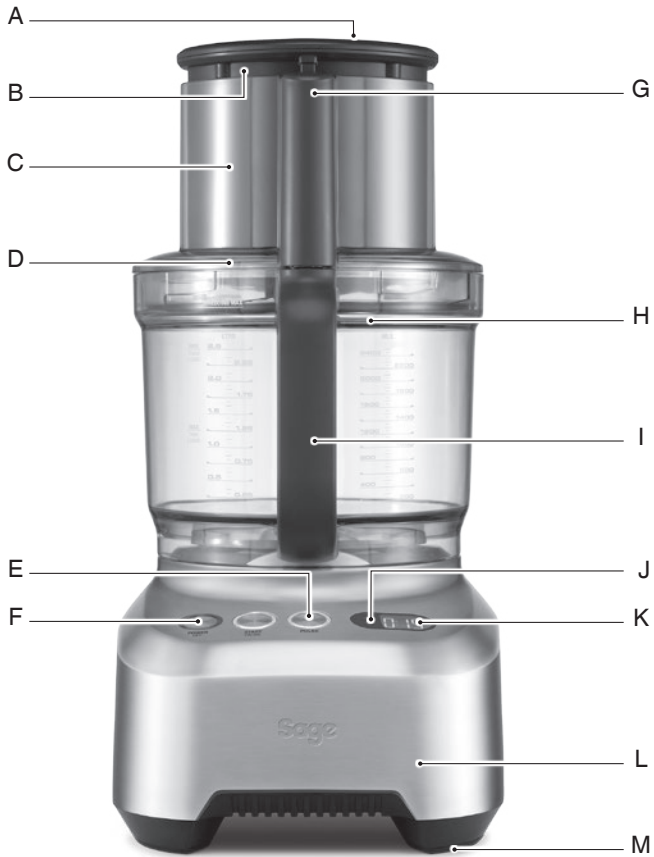
It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.



To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

SAVE THESE INSTRUCTIONS

COMPONENTS



COMPONENTS

- A. Small Food Pusher
- B. Large Food Pusher
- C. Extra Wide Feed Chute
- D. Processing Lid
- E. PULSE Button
- F. POWER/OFF Button
- G. Feed Chute Safety System
- H. Silicone Seal
- I. Processing Bowl With Handle
- J. Count Up & Count Down Timer
- K. LCD Display
- L. Direct Drive Motor Base
- M. Non-skid Rubber Feet
- N. Julienne Disc
- O. Chip Cutter
- P. Reversible Shredder
- Q. Adjustable Slicer
- R. Whisk/Emulsifying Disc
- S. 4 Blade Processor
- T. Dough Blade
- U. Mini Processing Blade
- V. Disc Spindle
- W. Storage Container with Lid

NOT SHOWN

- Cleaning Brush
- Plastic Spatula
- Mini Processing bowl
- Cord Storage
- Sage® Assist Plug



Rating Information

220-240V~ 50Hz 2000W

ASSEMBLY

BEFORE FIRST USE

Before using your Sage® food processor, become familiar with all the parts. Remove all packaging materials and promotional labels, being careful when handling the processing blades and discs as they are very sharp. Wash the processing bowl, processing lid and other attachments in warm, soapy water. Rinse and dry thoroughly. (Refer to cleaning, care and storage section).

1. Place the motor base on a dry, level work surface. Place the processing bowl on to the motor base with the handle in line with the **ALIGN HANDLE** graphic on the motor base.



2. Turn the processing bowl clockwise until the handle aligns with the **TURN TO LOCK** graphic. The processing bowl should be securely locked into position.




3. If using a disc, first assemble the disc spindle onto the bowl drive coupling. Orientate the disc so that the side you wish to use is facing upwards. Hold the disc by the centre plastic moulding and position the central hole above the attachment spindle. Push down firmly until fitted correctly. (Please note that these discs only fit the larger processing bowl).



4. For using the processing blades, carefully grasp either the 4 blade processor, dough blade or mini processing blade using the central plastic support and position it over the bowl drive coupling and push down until inserted correctly. If using the mini processing blade, ensure the mini processing bowl is assembled into the main bowl first.



ASSEMBLY

- Place the processing lid onto the processing bowl so the feed chute is slightly right of the bowl handle and the arrow graphics are aligned . Holding the feed chute and pressing down firmly at the same time, turn the lid clockwise (as indicated by the graphic) so the 'Locking Tab' on the lid slots into the 'Interlocking Safety Catch' on the handle. The lid should be securely locked into position.



NOTE

The food processor will not operate unless both the processing bowl and lid are correctly locked into position.

CAUTION

The processing blade (including the mini bowl blade) and discs are extremely sharp, handle with care at all times.

- Insert the power plug into a 220–240 volt power outlet and switch the power outlet on.
- At the end of processing, always wait until the blades or discs have stopped spinning before unlocking and removing the lid. To remove the processing lid, ensure the POWER/OFF button has been pressed, the power is switched off at the power outlet and the cord is unplugged from the power outlet. Holding the feed chute and pressing down firmly at the same time, turn the lid anti-clockwise so that the arrow graphics are no longer aligned.
- Remove the processing bowl (before removing blade or discs) by turning it anti-clockwise until the handle is in line with the ALIGN HANDLE. Lift the bowl off the motor shaft. When removing the discs – carefully remove by gripping the plastic hub on the centre of the disc and lifting the disc up and away from the pin on the spindle.

OVERLOAD PROTECTION SYSTEM

If the motor overloads, the food processor will go to STANDBY mode and OVERLOAD icon in the LCD starts to flash. The food processor can still be switched off by pressing the POWER/OFF button. To operate the food processor again, allow the machine to cool for approx 30 minutes.

Some stiff mixtures, such as dough, may cause the dough blade to rotate more slowly than normal. If this happens, do not process for longer than 1 minute.

FOOD PROCESSING GUIDE

NOTE

The food processor is very powerful and recommended using PULSE function where possible as to avoid over chopping or whipping.

FOOD	BLADE TYPE (DOUGH/ 4 BLADE PROCESSOR/ MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE/ WHISK)
Avocado	4 blade processor or mini Use: Guacamole	2-5	
Asparagus (cooked)	4 blade processor or mini Use: Asparagus Dip		
Beetroot		2-5	Shredding Use: Salad
Broccoli (cooked)	4 blade processor Use: Broccoli Soup		
Cabbage		Thin 1-2 and med 2-3 Use: Accompaniment	Shredding Use: Salad
Carrot	4 blade processor or mini Use: Vegetable Soup	0-5	Shredding Use: Salad
Cauliflower (cooked)	4 blade processor or mini Use: Cauliflower Soup		
Celery	4 blade processor or mini Use: Vegetable Soup	Thin 1-2 med 2-3 Use: Salad	
Chilli	4 blade processor or mini Use: Seasoning		
Aubergine	4 blade processor or mini Use: Accompaniment, soups	2-5 Use: Grilled aubergine	Shred or Julienne Use: Accompaniment to dishes
Garlic	4 blade processor or mini Use: Seasoning		
Ginger	4 blade processor or mini Use: Seasoning		
Herbs	4 blade processor or mini Use: Seasoning Pesto		
Leeks	4 blade processor or mini Use: Cooked for soups	2-5 Use: Vegetable Soup	
Lettuce		2-4 Use: Salad	

FOOD PROCESSING GUIDE

FOOD	BLADE TYPE (DOUGH/ 4 BLADE PROCESSOR/ MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE/ WHISK)
Mushrooms (raw)	4 blade processor or mini Use: Vegetable Soup	4–6 Use: Salad, Vegetable Soup, Mushroom Sauce, Mushroom Soup	
Mushrooms (cooked)	4 blade processor Use: Mushroom Soup	4–6 Use: Salad, Vegetable Soup, Mushroom Sauce, Mushroom Soup	
Onion	4 blade processor or mini Use: Soups, Sauces	0–5 Use: Salad	
Parsnip	4 blade processor or mini Use: Vegetable Soup	2–5 Use: Vegetable Lasagne	
Parsnip (cooked)	4 blade processor Use: Accompaniment		
Peas (cooked)	4 blade processor or mini Use: Accompaniment, Baby Food		
Potatoes		0.5–6 Use: Potato Bake	Chip / Julienne / Shredder Use: Chips
Potatoes (cooked)	4 blade processor or mini Use: Mash Potato, Skordalia		
Spinach	4 blade processor or mini Use: Accompaniment		
Spinach (cooked)	4 blade processor or mini Use: Creamed spinach		
Swede	4 blade processor or mini Use: Vegetable Soup, Creamed Swede		
Tomatoes	4 blade processor or mini Use: Salsa	2–5 Use: sandwich filling, Tomato Bocconcini Salad, tomato relish	
Courgette		3–6 Use: Accompaniment, courgette slice, Gratin	Shredder – Coarse or fine Use: Salad, Frittata
Apple	4 blade processor or mini Use: Apple sauce	2–5 Use: Apple Galette	
Apple (cooked)	4 blade processor or mini Use: Baby Food	4–6 Use: Fruit Salad	
Banana	4 blade processor or mini Use: Dessert sauces		

FOOD PROCESSING GUIDE

FOOD	BLADE TYPE (DOUGH/ 4 BLADE PROCESSOR/ MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE/ WHISK)
Berries	4 blade processor or mini Use: Fruit salad		
Citrus Fruit	4 blade processor or mini Use: Fruit mince		
Citrus Peel	4 blade processor or mini Use: Fruit mince		
Dried Fruit	4 blade processor or mini Use: Fruit salad, dessert sauce		
Kiwi fruit	4 blade processor or mini Use: Fruit salad, dessert sauce	4–6 Use: Dessert decoration	
Mango	4 blade processor or mini Use: Fruit salad, dessert sauce		
Melon (Honeydew/ rockmelon)	4 blade processor or mini Use: Fruit salad		
Pear	4 blade processor or mini Use: Fruit salad	4–6 Use: Pear pie	
Pear (cooked)	4 blade processor or mini Use: Baby food		
Pineapple	4 blade processor or mini Use: Fruit salad		
Stone Fruit (Apricot, nectarine, peach, plum)	4 blade processor or mini Use: Fruit salad, dessert sauce		
Strawberries	4 blade processor or mini Use: Fruit salad, dessert sauce		
Batters	Dough Use: Cakes, crepes		Whisk Use: cakes, muffins, crepes
Breadcrumbs	4 blade processor or mini Use: Coatings, breadcrumb stuffing		
Cheese			Shredder – Coarse or Fine Use: Grated Cheese

FOOD PROCESSING GUIDE

FOOD	BLADE TYPE (DOUGH/ 4 BLADE PROCESSOR/ MINI)	ADJUSTABLE SLICING BLADE THICKNESS	RECOMMENDED DISC TYPE (CHIP/SHRED/ JULIENNE/ WHISK)
Chocolate	4 blade processor or mini Use: Chocolate Ganache		Shredder – Coarse or Fine Use: Dessert decoration
Cream Cheese	4 blade processor or mini Use: Dips, cheese cake		
Doughs	Dough Use: Pastry, scones, bread		
Egg Whites Use: PULSE function			Whisk Use: Egg foams (not recommended for meringue, pavlova)
Eggs (hard boiled)	4 blade processor or mini Use: Sandwich filling	2–5 Use: Sandwich filling	
Eggs (whole or yolks) Use: PULSE function			Whisk Use: Mayonnaise
Cream Use: PULSE function			Whisk Use: recommended PULSE function to avoid over whipping
Milkshakes and smoothies	4 blade processor Use: recommend using PULSE function		
Meat (raw) Use: PULSE function	4 blade processor Use: Mince meatloaf, burgers		
Meat (cooked) Use: PULSE function	4 blade processor Use: Sandwich fillings, pate, baby food		
Meat (deli)		1–6 Use: Sandwiches, antipasto, pizza toppings	

CARE, CLEANING & STORAGE

CARE & CLEANING

When finished processing, switch the food processor off at the power outlet and unplug the power cord.

Motor base

Wipe the motor base with a clean, damp cloth after each use. Dry thoroughly with a soft, clean cloth.

Processing bowl, lid and food pusher

Hand wash in hot, soapy water using a mild detergent. Do not use a scourer or abrasive cleaners as they will scratch the plastic surface. The plastic parts may occasionally be washed in the dishwasher (top shelf only). It is not recommended on a regular basis, as prolonged exposure to hot water temperatures and harsh detergents will damage and shorten the life of the plastic.

NOTE

Do not place food pusher in the dishwasher as the heat may deform it.

Processing 4 blade processor, dough blade and discs

Hand wash the bowl and lid. Use the cleaning brush accessory to scrub stubborn foods off the blades and discs. The handle end of the brush is designed for scraping. To avoid accidental cuts, do not leave 4 blade processor or discs to soak in sudsy water. The 4 blade processor, dough blade, discs and spindle can also be washed in the dishwasher (top shelf only).

NOTE

The 4 blade processor cover can be assembled onto the 4 blade processor while it is placed in the dishwasher for added safety.



WARNING

The 4 blade processor, mini and adjustable processing blades and discs are extremely sharp, handle with care at all times.

Never immerse the motor base, power cord or power plug in water or any other liquid.

Never store your food processor with the bowl fixed and lid locked into position. Doing so will cause unnecessary strain on the auto operating switch on the handle of the processing bowl and the automatic safety switch on the motor base.

Do not put any part of the food processor in the microwave oven.

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Food is unevenly processed	<ul style="list-style-type: none"> Ingredients should be cut evenly into 2.5cm pieces before processing. Ingredients should be processed in batches to avoid overloading.
Slices are slanted or uneven.	<ul style="list-style-type: none"> Load food in feed chute. Place pusher onto food and apply pressure. Then press start.
Food falls over in the feed chute	<ul style="list-style-type: none"> The large feed chute must be packed full for best results. If processing smaller quantities, use the small feed chute.
Chipper disk	<ul style="list-style-type: none"> Always clear any blocked potato from the chipper disc before processing more potatoes.
Some food remains on the disc after processing	<ul style="list-style-type: none"> It is normal for small pieces to remain after processing.
Motor slows down when mixing dough	<ul style="list-style-type: none"> Amount of dough may exceed maximum capacity. Remove half and process in two batches. Dough may be too wet (see next page). If motor speeds up, continue processing. If not, add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the processing bowl.
Motor slow to start with the 4 blade processor	<ul style="list-style-type: none"> The amount of meat may have exceed the maximum capacity. Refer to the Instruction Booklet for maximum quantities. Remove the meat and process in two batches. Note that for best results trim the meat of fat before processing.
The motor does not start	<ul style="list-style-type: none"> There is a safety interlock switch to prevent the motor from starting if it is not properly assembled. Make sure the processing bowl, lid and the pusher are securely locked into position. If you are slicing or shredding and the above solution does not work, make sure that the food contents in the feed chute are cut below the maximum fill line so that the activation rod can engage the motor. If the motor still will not start, check the power cord and power outlet.

TROUBLESHOOTING

PROBLEM	EASY SOLUTION
The food processor shuts off during operation	<ul style="list-style-type: none"> • The lid may have become unlocked, check to make sure it is securely in position. • If the motor overloads, the 'OVERLOAD' icon in the LCD will start to flash. Switch off by pressing the POWER/OFF button and unplug the power cord. Allow the food processor to cool for 20–30 minutes before resuming.
The motor slowed down during operation.	<ul style="list-style-type: none"> • This is normal as some heavier loads may require the motor to work harder. Reposition the food in the feed chute and continue processing. • The maximum load capacity may have been exceeded. Refer to the Instruction Booklet for maximum quantities. Remove some of the ingredients and continue processing.
The food processor vibrates/moves during processing	<ul style="list-style-type: none"> • Make sure the rubber feet at the bottom of the unit are clean and dry. Also make sure that the maximum load capacity is not being exceeded.
Dough doesn't fully incorporate ingredients	<ul style="list-style-type: none"> • When kneading dough, always start the food processor before adding liquid. Add liquid in a slow, steady stream, allowing the dry ingredients to absorb it. If too much liquid is added, wait until ingredients in the processing bowl have mixed, then add remaining liquid slowly (do not turn off the machine). Pour liquid onto the dough as it passes under the feed chute opening, do not pour liquid directly onto the bottom of the processing bowl.
Dough feels tough after kneading	<ul style="list-style-type: none"> • Divide dough into 2 or 3 pieces and redistribute evenly in processing bowl. Process 10 seconds or until uniformly soft and pliable.
Dough is too dry	<ul style="list-style-type: none"> • While machine is running, add water through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Dough is too wet	<ul style="list-style-type: none"> • While machine is running, add flour through the small feed chute, 1 tablespoon at a time until dough cleans the inside of the processing bowl.



Freephone (UK Landline): 0808 178 1650
Mobile Calls (National Rate): 0333 0142 970

www.sageappliances.co.uk
customerservice@sageappliances.co.uk

Register your product and get more from your purchase

Product registration takes only a few minutes and ensures a record of your purchase. Registration also makes it easier to get support and advice on any questions or issues that you might have in the future. If you wish, we can also send you free recipes and additional hints and tips on making the best of your appliance.

➤ Go to www.sageappliances.co.uk and click on 'Product Registration.'

What's on your mind?

Our constant aim is to improve the quality and features of our appliances. We welcome your comments and ideas in assisting our ongoing development.

➤ Go to www.sageappliances.co.uk and click on 'Support.'



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