

THUNDERBIRD

Model # TBR-580 Food Processor

Operation Manual



***Important Instructions! Please retain on file.**

- **CAUTION!** Please read this manual in it's entirety prior to operation

Congratulations on owning your own
THUNDERBIRD
Electric Food PROCESSOR!!!

Your new THUNDERBIRD TBR-580, Food Processor; safely, precisely, and efficiently slices, dices, cubes, shreds, julians food and even cuts fries- EACH and every time; producing dependable, quality results!

We are glad to have the opportunity to design for you, our consumer, a machine that will process fresh vegetables and other food in a minute without losing moisture or nutrition! Now, delicious and healthful foods can be enjoyed by everyone! Thanks again and enjoy!

PLEASE, feel free to call for future orders or information on THUNDERBIRD's many other machines and products by dialing: 1-866-7-MIXERS or (214) 331-3000!

Important Safeguards & Safety Instructions

When using any electrical appliance, the following basic procedures should always be followed.

1. Read all instructions. Never make assumptions as to how to operate a machine; no matter what level of experience you may have.
2. To avoid serious bodily injury or death due to electrical shock, never operate a machine or appliance in water or liquid.
3. Keep out of reach of children and keep close supervision.
4. Always keep machine unplugged when it is not in use or while maintenance and cleaning procedures are being performed.
5. Avoid physical contact with internal parts. Make sure to use the pusher that was included with your TBR-580 and never insert food by hand.
6. Do not operate a machine with a faulty or damaged cord. If for any reason your unit malfunctions, is dropped or damaged, please call the nearest authorized service facility for examination and repair.
7. Reduce the risk of unintentional starting by making sure the machine is in the “off” position prior to unplugging it.
8. If using an extension cord, use one that is electrically compatible.
9. The use of any attachment that has not been recommended by the appliance’s manufacturer may be hazardous.
10. Never leave the unit unattended.
11. Do not let the unit’s power cord hang over the edge of a surface or touch hot surfaces.
12. Use this machine indoors ONLY.
13. Do not use hands to scrape food away from the discharge area while the machine is being operated.

Proper Cleaning Instructions

In order ensure operational tranquility and the support general welfare of yourself and your new machine; please use the following cleaning instructions!

1. Do not wash the body of the machine in water. After each use, disassemble the unit and wash it with mild soap and water. Then rinse parts and dry them well.
2. Wipe down the body of the unit with a lightly damp cloth and dry it completely; never immerse the entire unit nor its' motor in water nor any other type of liquid.
3. Never use paint thinner, mineral spirits, nor any solvent of the like, to wipe any part of the machine, whether plastic or the body.

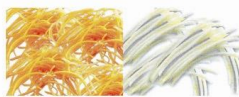
Basic Operational Instructions

Please read the following instructions in order to properly operate the machine.

1. Extend as much cord from the processor as required.
2. After ensuring that the machine is in the "off" position, insert the unit's plug into an outlet that is compatible. The machine is "off" when the lever is pulled up; thus releasing the head of the processor.
3. Raise the machine head. It will open to the left and rest.
4. The base plate should always be attached in order to "shoot" out food. Attach which ever type of disc you desire. For example; if using the "jullian" disc, the center ring and hollow part should be facing down so that the disc locks into place.
5. Prior to processing food, make sure that it is cleaned, and that the food has been cut into small enough pieces to fit into the feeder opening. Use the pusher to feed food; never use hands!
6. Close the head of the machine and lock the clamp (on the right) all the way down until it locks in place.
7. Make sure that the cutting area (or "discs") revolves properly prior to placing food into the processor.
8. Push food into feeder opening slowly and steadily. Never use excessive force with pusher, this can cause it to deflect into cutting knife.
9. Once processing is complete, flip the switch upward to the "off" position and disconnect the cord from its' outlet.

For additional parts, plates or for a different and **NEW types of DISCS!**

PLEASE CONTACT US!



JULIENNE DISC (A1)



SLICING DISC (5MM)WAVY (D1)
SLICING DISC (7MM)WAVY (D2)



CUBING DISC(10MM) (B1)
CUBING DISC(14MM) (B2)



FRENCH FRY DISC (E1)



SLICING DISC (2MM)(C1)
SLICING DISC (4MM)(C2)



SHREDDING DISC(2MM) (F1)
SHREDDING DISC(4MM) (F2)
SHREDDING DISC(7MM) (F3)

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