



WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)

WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

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OVENTE®

Deluxe 12 Cup Multi-Function Food Processor with Blender PF7007 Series

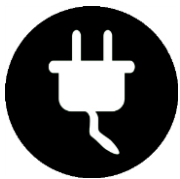


Before using please read the instruction manual and keep it for future use.



FOOD PROCESSOR MAINTENANCE

- Always switch the appliance off at the wall socket and unplug before cleaning.
- Handle the blades and cutting discs with care - they are extremely sharp.
- Some foods may discolor the plastic. This is perfectly normal and won't harm the plastic or affect the flavor of your food. Rub with a cloth dipped in vegetable oil to remove the discoloration.
- Wipe the power unit with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.
- Empty the blender before unscrewing it from the blade unit.
- Wash the blender by hand.
- Remove and wash the seals.
- Don't touch the sharp blades, brush them clean using hot soapy water, then rinse
- Thoroughly under the tap. **Don't immerse the blade unit in water.**
- Leave to dry upside down.
- Attachments can be hand wash or washed on the top rack of your dishwasher. A short low temperature program is recommended.
- Ensure the appliance is clean and dry before storage.



ELECTRICAL REQUIREMENTS

Voltage: 120V

Power: 800W

Hertz: 60Hz

Dark Chocolate Ganache Truffles

A chocolate lover's dream come true. Makes 1-1/4 cups ganache / 20 truffles



1/4 cup unsweetened Dutch-process cocoa
9 ounces good quality bittersweet or semi-sweet chocolate such as Lindt, Ghirardelli, or Callebaut, broken into 1-inch pieces, chilled
1/2 cup heavy cream
1-1/2 tablespoons unsalted butter
2 tablespoons brandy or other liqueur
1 tablespoon vanilla

Insert the metal blade. Pulse to sift the cocoa; remove and reserve. Pulse to finely chop the chocolate, 20 to 30 times. Heat the cream in a saucepan or in the microwave until it is just bubbling at the edges. Stir in the butter. With the machine running, pour the mixture down the feed tube and process until the mixture is smooth, about 1 minute. Scrape the sides and bottom of the work bowl. With the machine running, add the brandy and vanilla; process to incorporate, about 10 seconds. Transfer the mixture to a small bowl. Cover with a piece of plastic wrap directly on the chocolate. Refrigerate until firm. Divide the ganache into 20 equal portions. Shape into imperfect balls. Refrigerate 30 minutes. Dip the balls into the cocoa to coat. Refrigerate for up to a week, or freeze for a month well wrapped. If necessary, redust the truffles in cocoa.

Calories 97 (66% from fat) • carb. 8g • pro. 1g • fat 8g sat. fat 4g • chol. 10mg • sod. 3mg • fiber 1g



IMPORTANT SAFEGUARDS

When using your food processor, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before use.
- Before plugging in the appliance, check that the socket and power matched those of the appliance. Attention shall be paid to whether the rated value of input supply voltage is according to that of rated input value or not.
- **WARNING!** Never immerse an electrical appliance or any part of the cord or plug in any liquids including water. Electrical connections should never be exposed to water due to the risk of electric shock or electrical fire. Never operate with wet hands.
- Do not make use of an extension cord with this electrical appliance.
- Do not let the electrical cord hang over the edge of a table or countertop.
- Do not damage the cord with sharp edges or heat. Additionally, do not bend, smash or strain the cord, in order to avoid damage.
- If the power cord or the plug has become damaged, do not operate the appliance and avoid picking it up.
- Keep the food processor out of the reach of children. Do not leave children unsupervised with the food processor.
- This appliance should not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised by the person who is responsible for their safety.
- Do not use accessories or attachments not recommended by the Ovente as it may cause damage to the unit and a risk of personal injury.

- Do not use the appliance after a malfunction or if it has been dropped or damaged.
- Extreme caution must be observed when using the food processor and accessories.
- Keep hands and utensils away from moving Blades while operating the product.
A scraper may be used but only when the product is not operating.
- Blades are sharp. Handle carefully.
- Never place cutting Blades on the Base without first putting the bowl properly in place.
- Always ensure the cover is securely locked in place before operating the product.
- Do not attempt to defeat the cover interlock mechanism.
- Do not operate this appliance when it is empty.
- After each use, unplug the appliance and only clean the appliance when no power is running through it.
- To disconnect, be sure that the food processor is off and gently pull the plug from the wall outlet. Do not unplug by pulling the cord itself.
- This is not a commercial appliance. It should only be used for household purposes and should be only be used in indoor conditions.
- The food processor should be used on flat, even surfaces.
- The first time you use your Food Processor there may be a slight odor given off. This is normal and is just the manufacturing residues burning off.
- Do not use outdoors.

French Cut Green Beans with Shallots



- 1 pound fresh green beans, trimmed, cut to fit feed tube horizontally
- 2 large shallots, peeled, cut into 1-inch
- 2 teaspoons olive oil
- 1/4 cup water
- 1/8 teaspoon white pepper
- 1/8 teaspoon kosher salt

Insert slicing disc in food processor. Place beans horizontally in large feed tube and process using light pressure. Remove and reserve. Insert metal blade. Process shallot until finely chopped, about 5 seconds. Warm oil in a 3-1/2-quart sauté pan over medium heat. Add chopped shallots and sauté until soft but not browned, about 2 minutes. Add green beans and sauté for 3 to 4 minutes. Add water and reduce heat to low. Cover pan and cook until crisp tender, about 8 to 10 minutes. Remove from heat and add vinegar. Season with pepper and salt. Serve warm.

Calories 66 (31% from fat) • carb. 11g • pro. 2g • fat 3g sat. fat 0g • chol. 0mg • sod. 46mg • fiber 4g

Pesto



Makes 3/4 cup

- 1 ounce Reggiano Parmesan, cut in 1/2-inch pieces
- 1 clove garlic
- 2 cups packed fresh basil leaves, washed and dried
- 2 to 4 tablespoons extra virgin olive oil
- 2 tablespoons lightly toasted pine nuts or walnuts
- 1/4 teaspoon salt

Insert the metal blade. With the machine running, drop the cheese down the feed tube and process to chop, about 10 seconds. Remove and reserve. With the machine running, drop the garlic clove down the feed tube; process to chop, about 5 seconds. Scrape down the sides of the work bowl. Add the basil to the work bowl. Pulse to chop, 20 to 30 times. Scrape down the sides of the work bowl. With the machine running, add the olive oil to taste in a slow drizzle. Scrape down the sides of the work bowl, add the reserved cheese, pine nuts and salt, pulse to incorporate and chop the nuts. Transfer to a jar to store. Let rest for about 30 minutes before using, to allow the flavors to blend. Refrigerate to store, with a layer of olive oil poured over the top to prevent discoloration. Keeps 5 days in the refrigerator, or may be frozen.

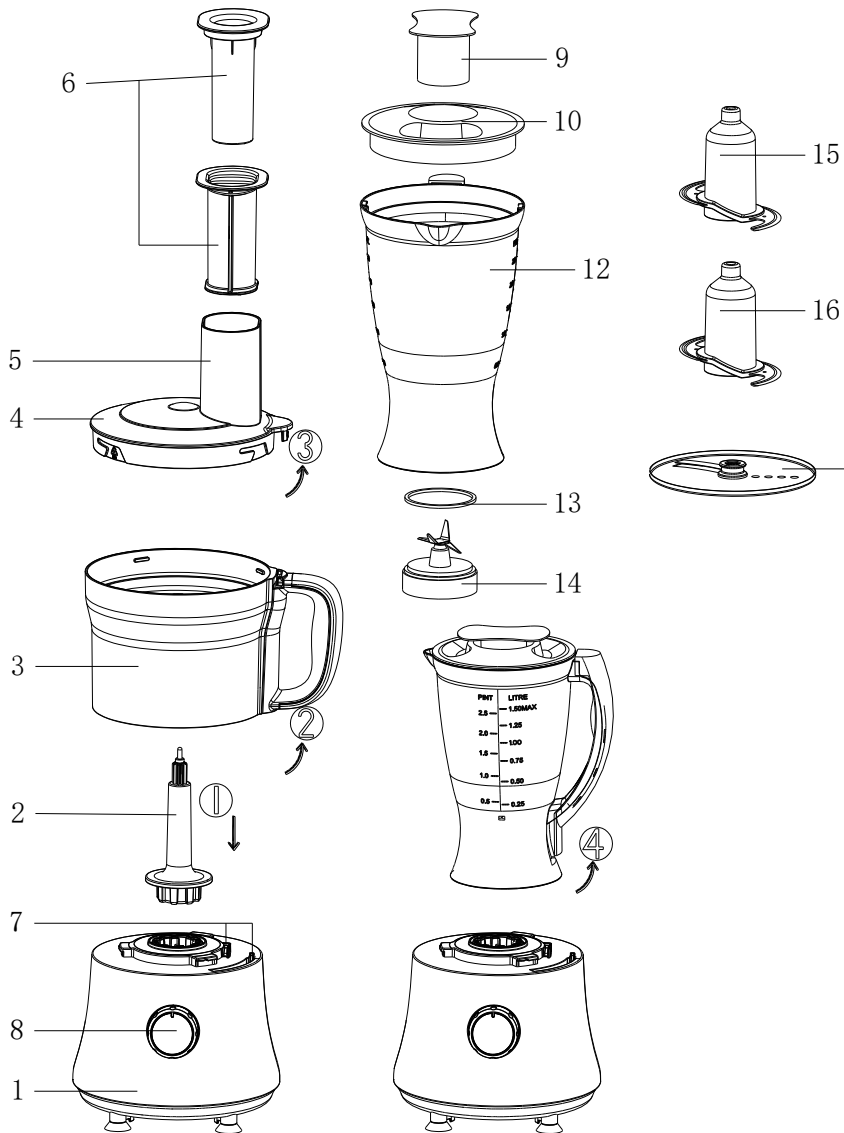
Calories 25 (84% from fat) • carb. 0g • pro. 1g • fat 2g sat. fat 0g • chol. 1mg • sod. 29mg • fiber 0g

- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product, but if one must be used:
 - The marked electrical rating must be at least as great as that of the product;
 - If the product is of a 3-prong grounding type, the extension cord must be a grounding-type 3-wire cord.
 - Arrange the extension cord so that it will not drape over the countertop or tabletop where it can be tripped over or pulled.

WARNING: This product is equipped with a polarized plug (one blade is wider than the other blade) to reduce the risk of electrical shock. This is a safety feature. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless you can fully insert the plug into the extension cord. Do not alter the plug. Do not attempt to defeat the safety purpose of the polarized plug.



FOOD PROCESSOR PARTS



- 1. Power unit
- 2. Drive shaft
- 3. Bowl
- 4. Lid
- 5. Feed tube
- 6. Pushers
- 7. Safety interlock
- 8. Speed control
- 9. Blending cap
- 10. Lid
- 12. Blender
- 13. Sealing ring
- 14. Blade unit
- 15. Knife blade
- 16. Dough maker
- 17. Thick slicing/coarse shredding disc



RECIPES

Fresh Tomato and Corn Salsa

Delicious with the traditional corn tortilla chips, this salsa is also great on grilled chicken or seafood.



Makes 1-1/2 cups

1 small onion, peeled, cut into 1-inch pieces (about 1/2 cup pieces)

1/4 cup fresh cilantro

1 medium jalapeño pepper, seeded, cut into 1-inch pieces

2 medium vine-ripened tomatoes, cut into 1-inch pieces

1 teaspoon fresh lime juice

1/2 cup fresh or frozen corn kernels (frozen kernels do not need to be thawed)

1/2 teaspoon kosher salt

Place onion, cilantro and jalapeño in work bowl fitted with the metal blade. Process until finely chopped, about 5 seconds. Scrape work bowl. Add tomatoes and lime juice. Pulse until tomatoes are coarsely chopped, about 5 to 7 times. Add corn and salt; pulse once to just combine. Let stand for 1 hour before serving to allow flavors to develop. Serve with chips.

Nutritional analysis per tablespoon: Calories 18 (10% from fat) • carb. 4g • pro. 1g • fat 0g • sat. fat 0g chol. 0mg • sod. 50mg • fiber 0g

To whip cream



-Processor whipped cream holds its shape very well. It is good for decoration or as a topping for gingerbread, berries or other desserts. It will not whip to the light, fluffy consistency obtained by methods that beat in more air.

-Process continuously until it begins to thicken. Then add sugar as desired and continue processing, watching carefully until the cream reaches the desired consistency. For consistently reliable results, add 2 tablespoons of non-fat dried milk for every cup of cream, before whipping.

To knead dough



-After the dough starts to clean the inside of the work bowl completely and forms a ball, process it for 60 seconds to knead it. Typical bread dough should have a soft, pliable texture and it should feel slightly sticky. Stretch the dough with your hands to test it. If it feels hard, lumpy or uneven, continue processing until it feels uniformly soft and pliable. Make sure that the blade is firmly pressed back into place after removing the dough to test it.

FOOD PROCESSOR ATTACHMENTS

- **Blender**

- Use blender for smoothies, soups, pancake batter, lemonade, homemade sauces, and many more.

- **Citrus Juicer**

- Freshly squeeze juices citrus juice from its pulp.

- **Dough Maker**

- Use for kneading large quantities of dough.

- **Egg Whisk**

- Beat eggs, create mayonnaise and whips cream

- **Grater Disc**

- Grate cheese, onions, garlic, potatoes, carrots, zucchini, and many more.

- **Knife Blade**

- The knife blade is the most versatile of all the attachments. The length of the processing time will determine the texture achieved. For coarser textures use the pulse control. Use the knife blade for chopping raw and cooked meat, vegetables, nuts, pate, dips to also make crumbs from biscuits and bread.

- **Reversible Slicing/Shredding Discs**

- Use the shredding side for cheese, carrots, potatoes, and/or foods of a similar texture. Use the slicing side for cheese, carrots, potatoes, cabbage, cucumber, zucchini, beetroot and onions. Cut potatoes for julienne style French fries, firm ingredients for salads, garnishes, casseroles and stir fries(e.g. carrot, swede, zucchini, cucumber).



USING THE FOOD PROCESSOR

Do not attempt to chop ice in this food processor; it will damage the bowl, dull the Chopping Blade. Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar. When adding almond essence or flavoring to mixtures avoid contact with the plastic as this may result in permanent marking.

1. Remove all packaging, Take care of the knife blades as they are very sharp. These covers should be discarded as they are to protect the blade.
2. Wash the parts see "cleaning".
3. Place the food processor base on a dry, level countertop with the controls facing you. Do not plug the unit in until it is fully assembled.
4. Fit the detachable drive shaft (2) onto the power unit (1).
5. With the bowl on the base, use the handle to turn the work bowl counterclockwise to lock it onto the housing base.
6. Fit an attachment over the drive shaft (2).

NOTE: Always fit the bowl and attachment onto the machine before adding ingredients.

7. Fit the lid ensuring the top of the drive shaft (2) locates into the center of the lid.

NOTE: Do not use the lid to operate the processor; always use the on/off control.

8. Switch on and select a speed.

NOTE: The processor won't work if the bowl and lid are fitted incorrectly.

9. Use the pulse for short bursts. The pulse will operate for as long as the control is held in position.

10. Reverse the above procedure to remove the lid, attachments and bowl.

NOTE: Always switch off before removing the lid.

To make peanut butter and other nut butters



-Process up to 2 cups of nuts. Let the machine run continuously. After a few minutes, the ground nuts will form a ball that will gradually smooth out. Scrape the sides of the bowl and continue processing until drops of oil are visible. Taste for consistency. The longer you process, the softer the butter will be.

To make mayonnaise



-Use one whole large egg or the yolks from two large eggs. Mayonnaise made from yolks will be almost as thick as butter. You should be able to add 2/3 cup of oil for each yolk or 1-1/4 cups for whole egg.

-Process the yolks or egg with salt, mustard and tablespoons of vegetable oil for at least 30 seconds. Then, while the machine is running, pour 1/4 cup of oil into the small pusher.

To chop meal, poultry, fish and seafood



- The food should be very cold, but not frozen. Cut it into 1-inch to ensure an even chop.
- Process no more than 2-1/2 cups (1-1/4 pounds) at a time. Turn to PULSE (P) and release it, repeating 3 or 4 times at a rate of a second on, second off.
- If the food is not chopped fine enough, let the processor run continuously for few seconds. Check the texture often to avoid over processing.

To chop nuts



- Chop no more than 2-cups at a time. Turn to PULSE (P) and release it, repeating several times.
- Check frequently to avoid letting powdered nuts clump together in nut butter.
- When recipe calls for flour or sugar, add some to the nuts before you chop them. This allows you to chop the nuts as fine as you want without turning them to a nut butter.

BLENDER ATTACHMENT

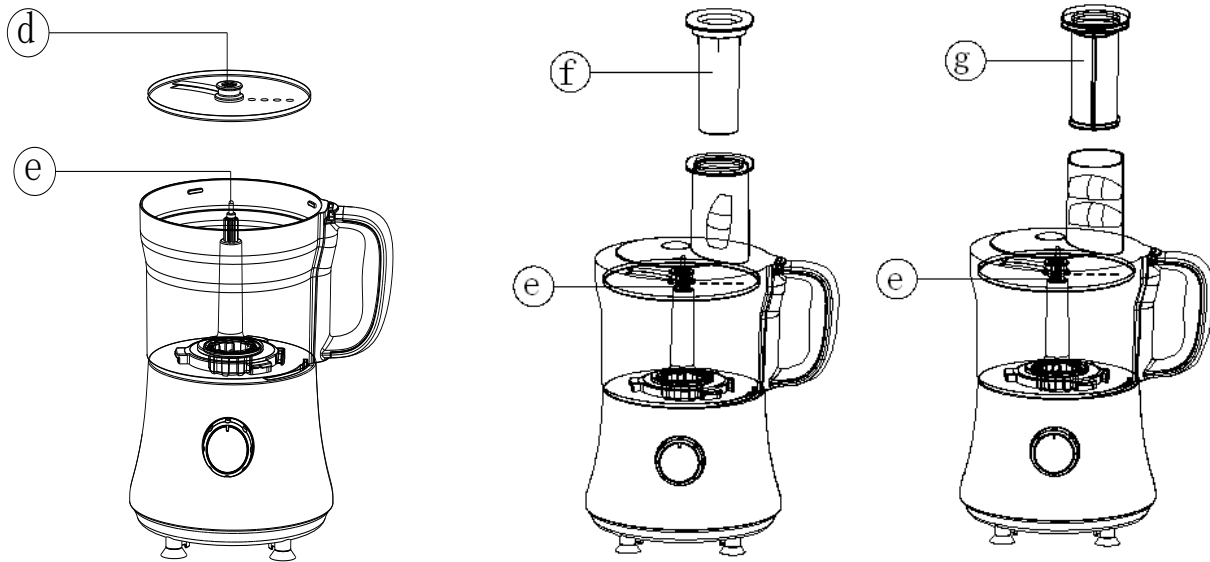
1. Fit the sealing ring (13) into the blade unit (14) ensuring the seal is located correctly. Leaking will occur if the seal is damaged or not fitted correctly.
2. Screw the jug onto the blade unit.
3. Put your ingredients into the blender (12).
4. Put the blending cap (9) in the lid, then turn.
5. Turn the lid in a anticlockwise direction to lock onto the blender.
6. Place the blender onto the power unit and turn to lock.
7. Select a speed or use the pulse control. Allow all liquids to cool to room temperature before placing them in the blender.

SLICE/SHRED DISCS ATTACHMENT

1. Fit the drive shaft and bowl onto the power unit.
2. Holding by the center grip (d), place the disc onto the drive shaft with the appropriate side uppermost (e).
3. Fit the lid.
4. Choose which size feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin ingredients.
 - To use the small feed tube: put the large pusher inside the feed tube.
 - To use the large feed tube - use both pushers together.

5. Put the food in the feed tube.

6. Switch on and push down evenly with the pusher- **never put your fingers in the feed Tube.**



NOTE:

-Use fresh ingredients.

-Don't cut food too small. Fill the width of the large feed tube fairly full. This prevents the food from slipping sideways during processing. Alternatively use the small feed tube.

-When using the chopper disc, place ingredients horizontally.

-When slicing or shredding: food placed upright (f) comes out shorter than food placed horizontally (g)

-There will always be a small amount of waste on the plate or in the bowl after processing.



TIPS AND HINTS FOR FOOD PROCESSOR

To chop raw fruits and vegetables



- Cut the food into 1-inch. You get a more even chop when all pieces are about the same size.
- Put no more than 2-cups of food into the work bowl. Lock the cover and pusher assembly in place. Turn to PULSE (P) and release it, repeating at the rate of a second on, a second off until the food is coarsely chopped. Then turn to 1, letting the machine run continuously until the food is chopped. Check frequently to avoid over processing.

To puree fruit and cooked vegetables



- Cut the food into 1-inch. You get smoother puree faster when all pieces are about equal in size.
- Put no more than 2-cups of food in the work bowl. Lock the cover and pusher assembly in place. PULSE(P) to chop coarsely, then turn to 1 and process continuously until the food is pureed. (NOTE: Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade.)