Selecting a processor that's too small for your community will force the processor to work too hard, causing the motor to burn out sooner.

If you generally have to prepare two or more batches of modified diets at every meal, your food processor may not be large enough. With the right-sized processor, you may:

- Eliminate multiple batches and inconsistency
- Save money on the labor spent preparing each meal
- Extend the usable life of the processor

Stainless steel bowls are always recommended because they withstand the high temperatures of food products.

Use the guidelines below to choose a processor for your community's needs.

For help, call your personal account manager today - 1-800-634-7328.

Increase the life of your processor

Keep your processor's S-blade sharp, and the motor will undergo less strain. All manufacturers recommend that you sharpen the blade twice a week with a sharpening stone and have the blade professionally sharpened twice a year. Following these simple steps will increase the life of your processor.



*This is just one type of many Julienne Discs available

1-800-634-7328 DirectSupply.net