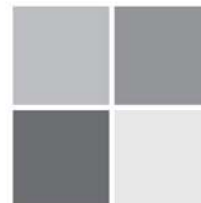


Big Mouth® Duo 14 Cup Food Processor Additional 5 Cup Bowl



Product Name/MSRP

Hamilton Beach® Big Mouth® Duo 14 Cup Food Processor; \$69.99
(Model 70579)

Availability

October 2010

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

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Press Room

Go to www.hamiltonbeach.com and click "press room."

Images of Hamilton Beach® products on-line at

<http://www.hbps-imagebank.com>



**Extra-Large
Feed Tube**



14 Cup Bowl



5 Cup Bowl



Good Thinking® Features

Two Processing Bowls – For the ultimate in versatility, this food processor offers two bowls. Chop, mix, puree, slice, or shred large amounts of fresh ingredients into the 14-cup bowl. The additional 5-cup bowl is just the right size for chopping or pureeing smaller amounts of food like nuts or spices.

Extra-Large Feed Tube – Save valuable time. The Big Mouth® food processor feed tube fits whole foods such as potatoes, onions, cheese, or peppers. It practically eliminates the need to pre-cut. A pusher is also included for smaller foods.

Compact Storage – Both bowls and blades nest inside each other so the food processor tucks nicely away in cabinets to save space.

Powerful Performance – With a 525 watt motor, 3 speeds and pulse, a reversible slicing/shredding disk and a stainless steel chopping/mixing blade, this food processor is ready for any challenge.

Easy Cleanup – Bowls, lid, disk and blades are dishwasher safe.

Apple Crisp

Ingredients

- 6 large Golden Delicious apples, peeled, cored
- 1 tablespoon lemon juice
- ½ cup sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg

Topping:

- ½ cup butter, melted
- 1 cup flour
- 1 cup sugar
- 1 teaspoon cinnamon

Directions

1. Preheat oven to 375° F.
2. Using 14 cup bowl and slicer/shredder disc, slicing side up, slice apples.
3. Drizzle lemon juice over apples. Sprinkle apples with sugar, flour, cinnamon and nutmeg.
4. Stir to mix, then put apples into an ungreased 2-quart baking dish.
5. Using the 5 cup bowl and the s-blade, place topping ingredients into bowl and pulse until mixed. Crumble topping over apples.
6. Bake for 30 minutes. Serve topped with vanilla ice cream.

Serves: 8