

■ **SAFETY INSTRUCTIONS**

Read the operating instructions carefully before putting the appliance into operation and keep the instructions for future reference.

- This appliance is for household use only.
- Never dip machine into any liquid and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- Avoid children or other people who do not know the operation of this machine to use it, unless they are under proper instruction. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Always disconnect the machine from the supply if it is left unattended and before assembling, disassembling or cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similar qualified person in order to avoid any hazard.
- Keep your finger away from moving parts and fitted tools. Never put your fingers etc in hinge mechanism.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Do not interfere with any safety switches.
- Place the machine on a smooth, flat and stable working surface.

- Be very careful when you handle the blades or inserts. Be especially careful when you remove them from machine, their cutting edges are very sharp.
- Wait until moving parts stop running before you remove the lid of machine.
- Do not exceed the maximum content indicated on the accessories.

■ **BEFORE CONNECTING TO POWER**

- Before connecting to power, recheck if the type of supply and the mains voltage match with the details given on the rating label on the appliance.
- Before using, rip off all wrapping paper and plastic bags. Clean the fittings.

■ **SAVE THESE INSTRUCTIONS**

■ **2 SPEED REGULATOR & PULSE SPEED**

- For a slower speed, turn the adjustment to speed “1”.
- If you need the food processor to move faster, turn the speed to “2”.
- Use “P” or Pulse for a quick burst of fast speed.
- Make sure to return to “0” to stop the motor.

■ **USING THE KNIFE BLADE**



The 2 knife blades could be the most versatile of all the attachments.

Stainless Steel Knife Blade:

- ▲ Before processing, cut the food into pusher size pieces.
- ▲ Never use the processor for more than 3 minutes. Have intervals to cool the motor before the next operation.
- ▲ For coarser foods use the Pulse control.

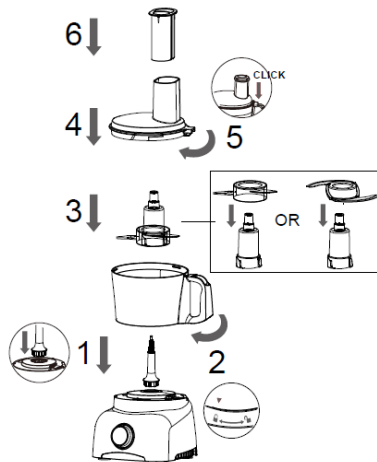
Food	Processing size	Quantity	Processing time	Speed
Onion	Into 4 pcs Without skin	100g	approx. 20-40 sec.	Pulse
Garlic	Without skin	100g	approx. 30-60 sec.	Pulse
Carrot	< 2x2 cm	100g	approx. 30-60 sec.	Speed 2/ Pulse
Meat	< 2x2 cm without bone	100g	approx. 20-40 sec.	Speed 2/ Pulse

Plastic Knife Blade:

- ▲ Never use the processor for more than 2 minutes. Have intervals to cool the motor before the next operation.

Food	Suggest quantity		Processing time	Speed
Flour / water	Flour	100g	approx. 50-90 sec.	Speed 1
	water	60g		
Mixing of cake batter	Eggs	1 pc	approx. 2 min.	Speed 1
	Margarine	50g		
	Sugar	50g		
	Flour	50g		
	Baking powder	1g		

- Follow the image below for the step-by-step assembly of your machine.



- Ensure the bowl in step 2 and the lid in step 5 are locked firmly or the machine will not work.
- In step 3, make sure the Stainless Steel knife blade or Plastic blade is correctly affixed on the machine's shaft.
- To disassemble, just do the opposite of how you assembled the machine.
- Only open the lid when blades are in complete stop.

■ USING SLICER / JULIENNE / POTATO CUT BLADE



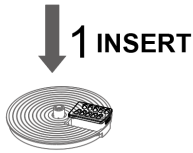
This accessory is primarily used for vegetables such as carrots, potatoes, cucumbers, zucchinis, beetroots and so on. Best for salads and garnishes, casseroles, stir fries etc.

- ▲ Pay attention to the capacity line of container. Once the food approaches the maximum line, stop operation and pour out food.
- ▲ Switch on and push down evenly using the Pusher. Never put your fingers in the feed tube.

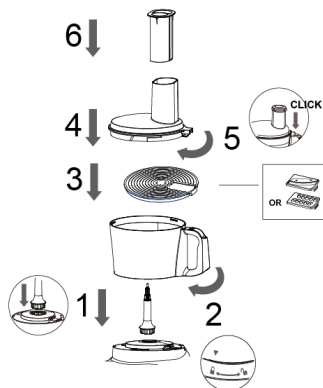
- ▲ Do not let your machine work for more than 3 minutes per processing. Switch off until it has cooled down to room temperature.

- **To assemble the blade disc:**

1. Choose correct blade type you need
2. Press down the head of the disc into the holder



3. Follow the image below for the step-by-step assembly of your machine.



4. Ensure the bowl in step 2 and the lid in step 5 are locked firmly or the machine will not work.
5. To disassemble, just do the opposite of how you assembled the machine.
6. Always be careful when handling the stainless steel blades as they are very sharp.
7. Only open the lid when blades are in complete stop.

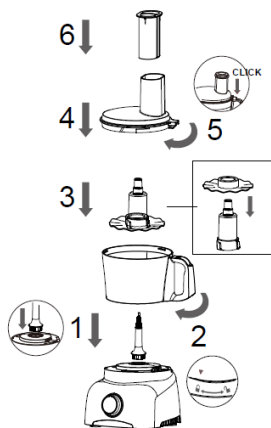
■ USING THE EMULSIFYING DISC



- ▲ Never use the processor for more than 2 minutes. Have intervals to cool the motor before the next operation.
- ▲ Use for aioli, instant pudding, mayonnaise, whipping cream, whisking eggs, egg whites, and sponge cake mixtures.
- ▲ For egg white whisking, use room temperature eggs. Ensure the bowl and emulsifying disc is dry and free from grease.
- ▲ Clean the emulsifying disc after each use.

Ingredients	Quantity	Processing time	Speed
Whisking cream	100 ml	approx. 10-20 sec.	Speed 2
Egg white	3 eggs	approx. 1-3 min.	Speed 2

1. Follow the image below for the step-by-step assembly of your machine.



2. Ensure the bowl in step 2 and the lid in step 5 are locked firmly or the machine will not work.
3. To disassemble, just do the opposite of how you assembled the machine.

4. Always be careful when handling the stainless steel blades as they are very sharp.
5. Only open the lid when blades are in complete stop.

■ **CLEANING**

- Before cleaning, remove the power cord from the socket.
- Do not immerse the housing with motor in water.
- Do not use any abrasive detergents.
- Only use a damp cloth to clean the outside of the housing.
- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.

■ **TROUBLESHOOTING**

PROBLEM	EASY SOLUTION
Machine does not work	* There is a safety interlock switch on processing bowl / blender. Make sure bowl and lock are securely locked into position. * If the motor still will not start, check the power cord and power outlet.
French Fried Potato Julienne Disk	* Always clear any blocked potato from the chipper disc before processing more potatoes.
Some food remains on the disc after processing	* It is normal for small pieces to remain after processing.
Motor slows down when mixing dough	* Amount of dough may exceed maximum capacity. Remove half and process in two batches.

Dough is too dry	<ul style="list-style-type: none">* While running the machine, add water through feed cube 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 running the machine, add flour through feed cube 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Motor slows down while using chopping blade	<ul style="list-style-type: none">* Amount of meat may be too much. Remove half and process in two batches.* For the best result, trim the meat of fat before processing.
Vibrates/moves during processing	<ul style="list-style-type: none">* Clean and dry the rubber feet at the bottom of the unit.* Also make sure that the maximum load capacity is not being exceeded.