



USER MANUAL

FOOD PROCESSOR

MJ-60FM01B1



Please read the manual carefully before operating your product.
Retain it for future reference.

Important safeguards

Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

Follow basic safety precautions, including:

1. Don't put the motor unit in liquid, don't use it in a bathroom, near water, or outdoors.
2. Unplug before fitting or removing an attachment.
3. Switch off(0) before fitting the jug to the motor unit.
4. Switch off(0) and wait till the blades come to a complete stop before removing the lid from the jug.
5. Keep your hands away from the blades – they're sharp.
6. Don't use the appliance unless the lid is in place.
7. Don't fill with anything hotter than you can comfortably handle (i.e. below 40°C).
8. Don't put spoons, spatulas, or any other object into the jug while the appliance is plugged in.
9. Don't leave the appliance unattended while plugged in.
10. Sit the motor unit on a dry, firm, level surface.
11. Route the cable so it doesn't overhang, and can't be tripped over or caught.
12. Don't let the jug overflow. If liquid gets under the motor unit, it may be sucked into the motor, damaging it.
13. Don't fill the jug above the max mark – if you do, the contents may force the lid open when you start the motor.
14. You may use the processor and disc for cutting/grating for up to 2 minutes. Any other use should be restricted to 1½ minutes. After this, let the motor rest for 2 minutes.
15. Don't use the appliance for any purpose other than those described in these instructions.

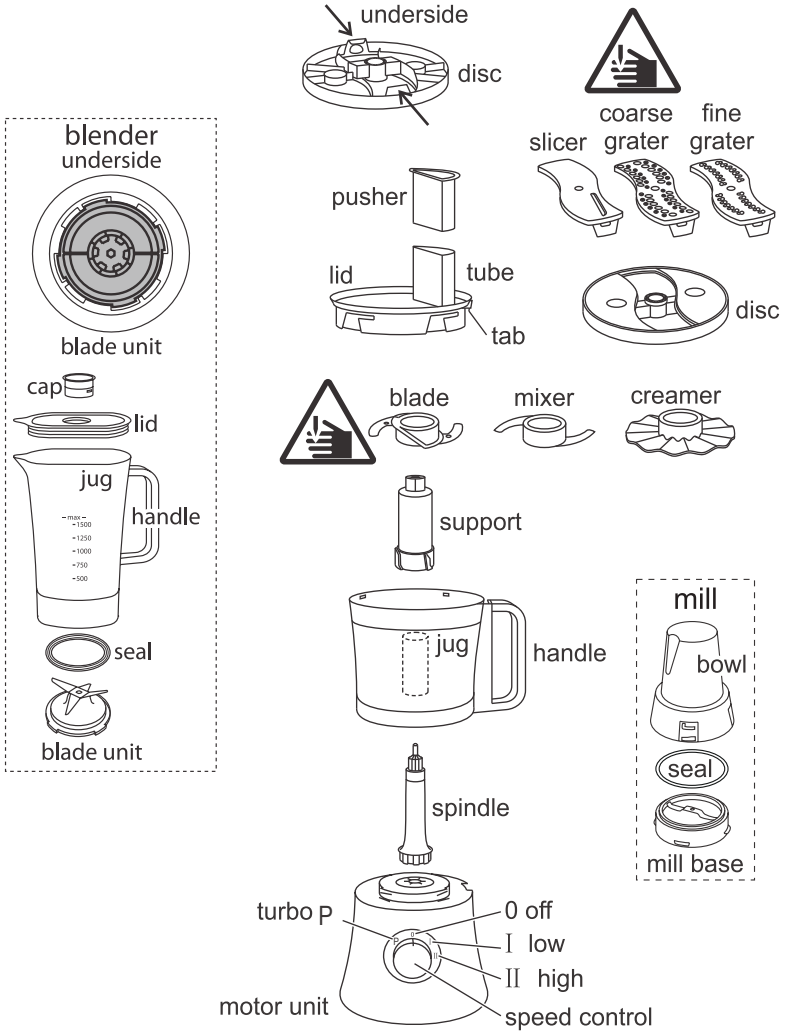


16. Don't use the appliance if it's damaged or malfunctions.
17. If the cable is damaged, return the appliance, to avoid hazard.
18. When the machine has overload protection, do not touch the machine, to stay in continue to use when machine is back to normal.
19. This appliance shall not be used by children.
Keep the appliance and its cord out of reach of children.
20. 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.
21. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
22. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
23. Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning the appliances.
24. Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming

household use only

General Description

food processor



Technical Data

Product name	Model	Voltage	Frequency	Power	Capacity
Food Processor	MJ-60FM01B1	220-240V~	50/60Hz	800W	1500ml

In Brief

1. Sit the motor unit on a dry, firm, level surface.
2. Route the cable so it doesn't overhang, and won't trip or catch.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Remove the lid.
5. Put the ingredients into the jug – don't fill past the max mark.
6. Put the lid on the jug.

Power Up

7. Check that the speed control is set to (0).
8. Put the plug into the power socket (switch it on, if it's switchable).

Speed Control

9. Turn the speed control clockwise (I = low, II = high).
10. Turn it back to (0) to turn the motor off.
11. Use low speed (I) for lighter applications, using mainly liquid ingredients, and high speed (II) for heavier applications, using mainly solid ingredients.
12. Turning it anti-clockwise to (P) will give you a short burst at high speed, for more precise control. In this direction, the control is spring-loaded. When you let go, it'll return to (0).

Using the Processor

1. Unplug the appliance.
2. Fit the spindle to the top of the motor unit.
3. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
4. Choose the attachment you need.

With the Support

5. Use the chopper for pulverizing ingredients.
6. Use the mixer to mix ingredients together.
7. Use the creamer to thicken cream, to beat eggs, and to cream eggs and sugar together.
8. Fit the attachment over the support, and slide it to the bottom.
9. Lower the support into the centre of the jug, over the spindle.
10. Put the ingredients into the jug - don't fill it past the max mark.
11. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
12. To add ingredients while the motor is running:
 - a) lift the pushed out of the tube
 - b) add the ingredients via the tube
 - c) replace the pusher
13. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.

With the Disc

14. Fit the slicer or one of the graters into the disc.
15. Lower the disc over the top of the spindle.
16. Hold the lid with the tube slightly behind the jug handle, set it on the jug, then turn it clockwise, to lock the tab into the top of the handle.
17. Remove the pusher, and drop the ingredients down the tube.
18. Replace the pusher, and use it to push the ingredients gently down the tube.

Don't use fingers or cutlery to push food down the tube - only the pusher.

19. The blade(s) on top of the disc will slice or grate the food into the bowl.



20. Don't let the bowl get more than about half full.
21. To remove the lid, turn it anti-clockwise to unlock it, then lift it off.
22. Turn the disc over, and press one of the metal ends in and down, to remove the slicer/grater.

Care and Maintenance

23. Switch off(0) and unplug before cleaning.
24. Wipe the outside of the motor unit with a clean damp cloth.
25. Handwash the removable parts.
26. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. **Don't put any part of the appliance in a dishwasher.**
27. The damage should be cosmetic only, and should not affect the operation of the appliance.

Recipes

quick cheese & tomato pizzas (2 medium pizzas)

2 sachets active dried yeast	2 tsp sugar
240ml lukewarm water	440g strong white flour
2 tbsp olive oil	1 tsp salt
1 300g jar pizza sauce	200g mozzarella cheese

Mix the water, yeast, and sugar in a bowl, and leave it for 5 minutes. Fit the mixer. Process the flour and salt at low speed. Add the water, yeast, and sugar mixture via the tube. Add the oil, and process at high speed till a dough ball forms, then reduce speed. Run for 20 seconds, and rest for 2 minutes. Do this twice more, then let the dough rest for 10 minutes. Divide the dough into 2 balls, and stretch or roll each ball to fit a lightly oiled baking tray. Top with the pizza sauce. Use the coarse grater to grate the mozzarella cheese. Spread the cheese over the pizzas and add other toppings if desired. Bake in a pre-heated oven at 190°C/gas mark 5 for 15-20 minutes.

Using the mill

1. Unplug the appliance.
2. Turn the mill upside down.
3. Turn the mill base clockwise, to release it, and lift it out of the mill.
4. Put the goods to be ground into the bowl – dry goods only.
For best results, don't fill it more than one third full.
5. Replace the mill base, inside the mill, and turn it anti-clockwise, to lock it in place.
6. Turn the mill right way up.
7. Lower the mill on to the motor unit, then turn the it clockwise, to lock it in place.
8. Turn the speed control to (P) in short bursts till you achieve the size of grind you want.
9. Let the speed control return to 0, and wait till the blades stop moving.
10. Turn the mill anti-clockwise to unlock it, and lift it off the motor unit.
11. Turn the mill upside down.
12. Tap the mill a couple of times to move all the grounds into the bowl.
13. Turn the mill base clockwise, to release it, and lift it out of the mill.
14. Empty the bowl.

Care and Maintenance

15. Switch off (0) and unplug before cleaning.
16. Wipe the outside of the motor unit with a clean damp cloth.
17. Handwash the removable parts.
18. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.
Don't put any part of the appliance in a dishwasher.
19. The damage should be cosmetic only, and should not affect the operation of the appliance.

Using the blender

1. Lower the jug on to the motor unit, then turn the jug clockwise, to lock it in place.
2. Pull the lid up and off the jug – it's stiff, because of the seal.
3. Put the ingredients into the jug – don't fill past the max mark.
4. Put the lid on the jug, and push it down to seal it.
5. Align the pips on the cap with the slots in the hole, fit the cap in the hole, and turn clockwise.

Don't run the blender without the cap.

6. To add ingredients while the motor is running:
 - a) turn the cap clockwise to unlock it, and lift it off
 - b) add the ingredients via the hole
 - c) replace the cap, and turn it anti-clockwise to lock it
7. Turn the jug anti-clockwise to unlock, and lift it off the motor unit.

Crushing ice

8. Start with half to threequarters of a cup of ice, or 4 to 6 cubes, and add 15ml (1 tbsp) of water.
9. Put the lid on the blender, then turn the speed control to (P) for a second or so, check the state of the ice, and repeat till the ice is the consistency that you need

Care and maintenance

10. Switch off (0) and unplug before cleaning.
11. Wipe the outside of the motor unit with a clean damp cloth.
12. Handwash the removable parts.
13. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes.

Don't put any part of the appliance in a dishwasher.
14. The damage should be cosmetic only, and should not affect the operation of the appliance.

Blade unit

15. You may remove the blade unit for cleaning.
16. This is best done with the jug upside down.
17. Grip the jug handle with one hand.
18. Grip the bottom of the blade unit with the other hand.
19. Turn the blade unit clockwise till it comes loose from the jug base.
20. Carefully, pull it up and out of the bottom of the jug.
21. Wash the seal and blade unit in warm soapy water, rinse, and air dry.
22. Take great care with the blades – **don't handle them directly, use a nylon washing-up brush.**
23. Replace the seal round the blade unit.
24. Turn the blade unit upside down, and replace it in the bottom of the jug base.
25. Turn the blade unit anti-clockwise to tighten it.

Recipes

Coriander pesto (dip, topping or sauce)

4 handfuls fresh leaf coriander

4 cloves fresh garlic

120g pine nuts

250ml olive oil

120g freshly grated Parmesan

salt and pepper

Put the coriander, garlic, pine nuts, and a bit more than half the oil into the jug. Fit the lid, and process at moderate speed till it looks smooth. To adjust the thickness, add a little oil, give it a short burst, and repeat till it's right. Transfer to a bowl, stir in the Parmesan, taste, and adjust the seasoning. Serve as a dip (fairly thick), as a topping for soup (not too thick, but not runny), or tossed through warm pasta (fairly runny).



ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.