



# multi-functional food processor

Compact & versatile for easy food preparation



**BM-FP4130**

# **INSTRUCTIONS MANUAL**

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## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

1. Carefully read all instructions before operating and save for future reference.
2. This appliance is for normal household use only.
3. 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.
4. Young children must be supervised to ensure that they do not play with the appliance.
5. If the supply cord is damaged, it must be replaced before further use by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. This appliance includes a safety switch which prevents operation unless the accessories are securely installed.
7. This appliance incorporates a protective device against high temperatures. If the temperature becomes too high, the unit will turn off automatically and will resume operation when the motor has cooled sufficiently (after about 15 minutes).
8. Do not operate with no ingredients or water inside the processing bowl or blending jar.

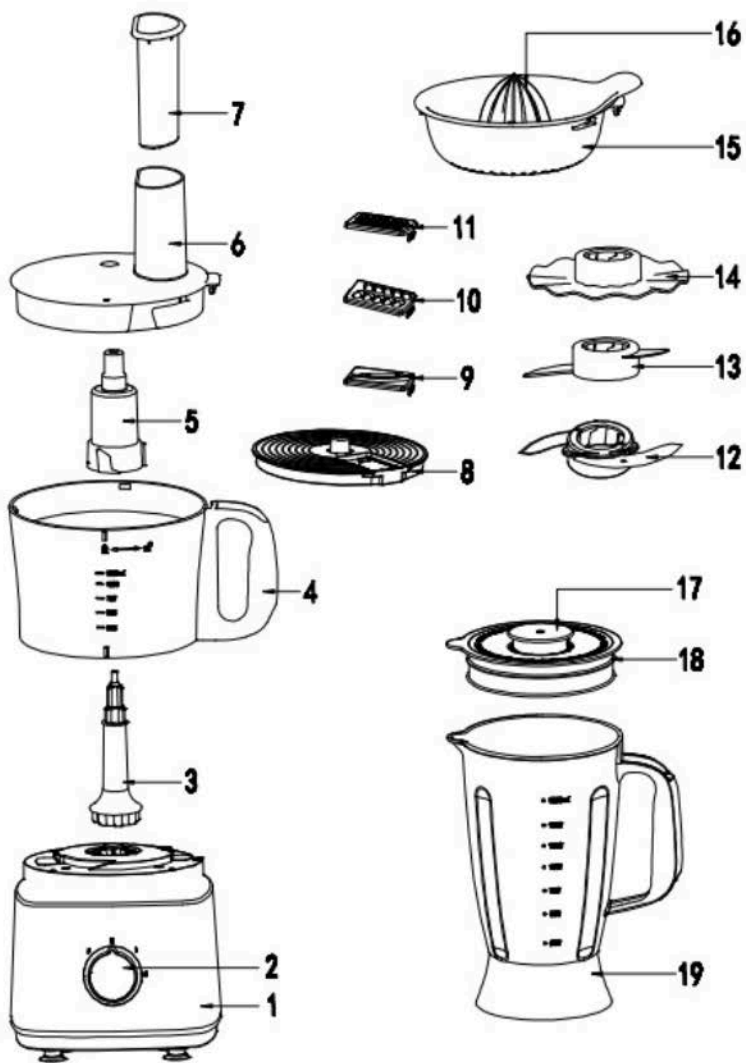
9. Do NOT operate the appliance for more than a minute at a stretch.
10. Do not operate the appliance for more than 1 minute as this may abuse the motor.
11. If operation is not finished within 1 minute, turn off the machine and let it cool for 10 minutes before the next round of operation. If more than 5 rounds of operation are required, cool the machine for 90 minutes to room temperature before the next 5 rounds. This can lengthen lifespan of the machine.
12. The temperature of accessible surfaces may be high when the appliance is operating.
13. To protect against risk of electric shock, fire or personal injury, do not immerse power cord, plug or motor base in water or any form of liquid.
14. Unplug when it is not in use and before cleaning.
15. Do not immerse Motor Base in water, neither rinse it under tap water.
16. Do not push food with fingers, or other objects (like knives), always use the enclosed pusher for feeding food.
17. Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
18. Do not let power cord hang over the edge of a table or counter, or touch any hot surface
19. Do not place the appliance near a gas outlet, electric burner, or heated oven.

20. Be careful if hot liquid is poured into the food processor bowl as it can be ejected out of the appliance due to a sudden steaming.
21. Please wait until all the components stop running before unplugging the power cord and taking off the processing bowl.
22. Ensure the capacities shown in the specifications section are not exceeded.
23. Always use a reliable earthed power supply to operate the appliance.
24. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
25. This appliance is intended to be used in households and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
26. Do not use appliance for other than intended purpose.

**SAVE THESE INSTRUCTIONS.**

**FOR HOUSEHOLD USE ONLY.**

# PARTS AND FEATURES



- 1 Motor base
- 2 Control knob
- 3 Drive shaft
- 4 Bowl
- 5 Blade adaptor
- 6 Lid with feeding chute
- 7 Food pusher
- 8 Blade insert holder
- 9 Slicing blade insert
- 10 Coarse-shredding blade insert
- 11 Fine-shredding blade insert
- 12 Chopping blade
- 13 Kneading blade
- 14 Emulsifying disc
- 15 Citrus juicer attachment
- 16 Juicing cone
- 17 Filler cup
- 18 Blending jar lid
- 19 Blending jar



## BEFORE FIRST USE

1. Remove all packaging materials.
2. Disassemble unit. Refer to section “Disassembling the Food Processor” for directions.
3. Wash all parts (except motor base) with warm, soapy water. Rinse and dry immediately. **DO NOT IMMERSE MOTOR BASE IN WATER.**

## OPERATING YOUR FOOD PROCESSOR

### Using the Chopping Blade

1. Position drive shaft on motor base.
2. Position bowl over draft shaft. Turn bowl clockwise to lock it into place.  
**NOTE:** *Unit will not work unless bowl is locked.*
3. Fit blade adapter over the drive shaft.
4. Carefully slide chopping/mixing blade onto the blade adaptor.  
**WARNING!** *Handle blade carefully; it is very sharp.*
5. Toss cut ingredients into the bowl. Align lid with bowl. Turn lid clockwise until it interlocks with the bowl.
6. Place food pusher in feeding chute.  
**WARNING!** *Always use food pusher to feed food into the chute. Never push food through the chute with hands or other objects.*

7. Plug power cord into a power outlet. Select **1**, **2**, or **P** on control knob. Select 1 or 2 to make processor run continuously. Select **P** (Pulse) for instant on and off control.
8. When finished, turn control knob to **0** (OFF) and unplug.  
**WARNING!** Always unplug unit before removing lid.

### Helpful Tips When Chopping or Mixing

- Use the chopping blade to chop, mix, blend or puree ingredients.
- **CAUTION!** Do not use the blade unit to chop hard ingredients, like coffee beans, turmeric, nutmeg, and ice cubes.
- For a more uniform consistency, start with pieces of food that are similar in size. Leave room in bowl for the food to be tossed around. Do not overfill the bowl.
- When chopping food, use the Pulse function to avoid overprocessing. For a coarse chop, pulse only a few times. For a finer chop or for pureeing, you may use speed **1** or **2** for continuous operation.
- Onions and other food with a high water content turn into a smooth purée very quickly. Do not overchop — look at food frequently through work bowl.
- Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt, and turn lumpy.

## Using the Kneading Blade

1. Position drive shaft on motor base.
2. Position bowl over the motor base, fitting center tube over the drive shaft. Turn bowl clockwise to lock it into place.  
**NOTE:** *Unit will not work unless bowl is locked.*
3. Fit blade adapter over the drive shaft.
4. Carefully slide kneading blade onto the blade adaptor.  
**WARNING!** *Handle blade carefully; it is very sharp.*
5. Place ingredients into the bowl. Align lid with bowl. Turn lid clockwise until it interlocks with the bowl.
6. Place food pusher in feeding chute.  
**WARNING!** *Always use food pusher to feed food into the chute. Never push food through the chute with hands or other objects.*
7. Plug power cord into a power outlet. Select **1**, **2**, or **P** on control knob. Select 1 or 2 to make processor run continuously. Select **P** (Pulse) for instant on and off control.
8. When finished, turn control knob to **0** (OFF) and unplug.  
**WARNING!** *Always unplug unit before removing lid.*

## Helpful Tips When Kneading

- Use the kneading blade to knead yeast dough for bread and pizzas.
- Place the dry ingredients in the bowl and add the liquid down the feed chute in a slow, steady stream while the appliance is running.

- You may need to adjust the amount of liquid to form the dough depending on the ambient humidity and temperature.

## Using the Emulsifying Disc

1. Position drive shaft on motor base.
2. Position bowl over the motor base, fitting center tube over the drive shaft. Turn bowl clockwise to lock it into place.  
**NOTE:** *Unit will not work unless bowl is locked.*
3. Fit blade adapter over the drive shaft.
4. Carefully slide emulsifying plate onto the blade adaptor. Rotate it slightly so that it is positioned correctly.
5. Place ingredients into the bowl. Align lid with bowl. Turn lid clockwise until it interlocks with the bowl.
6. Place food pusher in feeding chute.  
**WARNING!** *Always use food pusher to feed food into the chute. Never push food through the chute with hands or other objects*
7. Plug power cord into a power outlet. Select **1**, **2**, or **P** on control knob. Select 1 or 2 to make processor run continuously. Select **P** (Pulse) for instant on and off control.
8. When finished, turn control knob to **0** (OFF) and unplug.  
**WARNING!** *Always unplug unit before removing lid.*

**NOTE:** *Use the emulsifying disc when making mayonnaise, whipping cream and whisking egg whites.*

## Using the Slicing and Shredding Blade Inserts

1. Position drive shaft on motor base.
2. Position bowl over the motor base, fitting center tube over the drive shaft. Turn bowl clockwise to lock it into place.  
**NOTE:** *Unit will not work unless bowl is locked.*
3. Attach desired blade to the blade holder.
4. Carefully slide blade holder onto the drive shaft, making sure it is positioned correctly.
5. Place ingredients into the bowl. Align lid with bowl. Turn lid clockwise until it interlocks with the bowl.
6. Place food pusher in feeding chute.  
**WARNING!** *Always use food pusher to feed food into the chute. Never push food through the chute with hands or other objects.*
7. Plug power cord into a power outlet. Select **1**, **2**, or **P** on control knob. Select 1 or 2 to make processor run continuously. Select **P** (Pulse) for instant on and off control.
8. When finished, turn control knob to **0** (OFF) and unplug.  
**WARNING!** *Always unplug unit before removing lid.*

### Helpful Tips When Slicing or Shredding

- **CAUTION!** *Never use the blades to process hard ingredients, like ice cubes.*
- **CAUTION!** *Be careful when you handle the blade inserts. These are very sharp.*

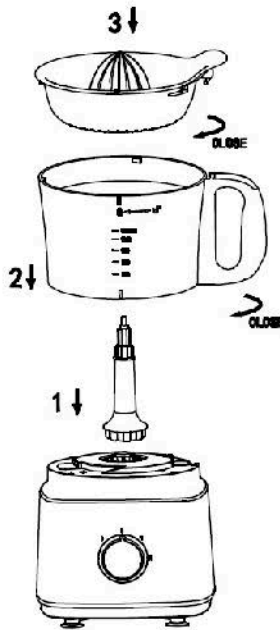
- Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.
- Before slicing round fruits and vegetables cut a thin slice from the bottom so food will be more stable. Place food cut side down in the feed chute.
- Always remove seeds, core and pits before processing.
- Select foods that are firm and not over ripe.
- Remove the core from hard vegetables, such as cabbage.
- When slicing thinner vegetables cut them just short of the length of the feed chute; stand them vertically in the feed chute so they are solidly packed and cannot turn or tilt.
- A few large pieces of food may remain on top of the disc after slicing or shredding. If desired, cut these by hand and add to mixture.
- To slice or grate cheese, use only firm Cheese that has been chilled for at least 30 minutes. Soft and semi hard cheeses should be well chilled before shredding. For best results with soft cheeses such as mozzarella, freeze 15-20 minutes before processing. Cut to fit feed tube and process using even pressure.

## Using the Citrus Juicer Attachment

1. Position drive shaft on motor base.
2. Position bowl over the motor base, fitting center tube over the drive shaft. Turn bowl clockwise to lock it into place.

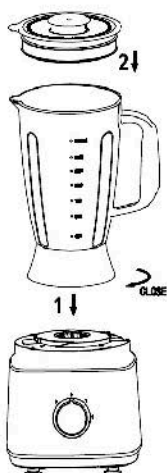
**NOTE:** *Unit will not work unless bowl is locked.*

3. Fit citrus juicer attachment (with juicing cone) over the drive shaft. Turn it clockwise so that it is positioned correctly.
4. Cut citrus fruit in half and hold cut side over the cone. With one hand, turn control knob to **P** (Pulse) and press down fruit to extract juice. For continuous operation, select **1** or **2** speed setting. Twist fruit to extract most juice.
5. Remove citrus juicer attachment from drive shaft. Remove bowl from motor base and pour out juice.



## Using the Blending Jar

1. Place ingredients inside the blending jar.
2. Fit the blending jar lid to the blending jar and push down to secure. Fit the filler cap.
3. Position the blending jar onto the motor base, and turn clockwise to lock.
4. Plug power cord into a power outlet. Select a speed setting **1** or **2**, or **P** (Pulse).



## Helpful Tips When Blending

- Never open the lid to put your hand or any object in the jar while the blender is running.
- Precut solid ingredients into small pieces before you blending.



- If you want to prepare a large quantity, blend small batches of ingredients instead of a large quantity at once.
- Use cooked ingredients when you blend a soup.
- To avoid spillage: When you process a liquid that is hot or tends to foam (for example, milk), do not put more than 1 liter of liquid in the blender jar.

## Disassembling the Food Processor

1. Remove food pusher from feeding chute.
2. Remove lid from bowl by turning it counterclockwise.
3. **For chopping/kneading blades and emulsifying plate:** Lift to remove blade adapter from drive shaft. Remove blade from blade adapter.
4. **For slicing and grating blades:** Lift to remove blade holder from drive shaft. Carefully remove blade from blade holder.
5. Turn bowl counterclockwise to unlock from motor blade. Lift bowl to remove.

## Food Preparation and Accessories Guide

Function	Food	Accessory
Chop (1 or Pulse)	Fruits Vegetables Fresh Herbs	Chopping blade
Puree or Mince (2 or Pulse)	Nuts Cheese Chocolate Meat	
Mix (1)	Sauces Salsa Pesto Batters	
Slice (1 or 2)	Fruits Vegetables (Potatoes, Onions, Carrots) Cheese Chocolate	Slicing blade
Shred (1 or 2)	Potatoes Vegetables (e.g Cabbage)	Fine/Coarse shredding blade
Knead (Pulse, 1 or 2)	Dough	Kneading blade
Emulsify/Whip/Whisk	Egg Cream	Emulsifying Disc

Juice citrus fruits	Citrus fruits (e.g oranges, grapefruits, lemons)	Citrus juicer
Blend	Fruits Cold liquid and drinks Soups	Blending jar

## CLEANING AND MAINTENANCE

**IMPORTANT:** *Always unplug the unit from the power outlet before cleaning.*

**CAUTION!** *Blades are extremely sharp. Handle blades carefully.*

- Completely disassemble processor parts before washing.
- Rinse parts immediately after processing for easier cleaning.
- Wipe motor base with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner. Do not immerse motor base in liquid.
- All removable parts can be washed by hand using warm, soapy water.

## TROUBLESHOOTING

<b>Problem</b>	<b>Solution</b>
The unit does not turn on.	<ul style="list-style-type: none"><li>• Make sure the power cord is plugged into the outlet properly.</li><li>• Make sure bowl and lid are properly aligned and locked in place.</li></ul>
Unit stops or slows down during processing.	<ul style="list-style-type: none"><li>• Bowl may loosen during operation. Reinstall bowl and lid.</li><li>• Motor may be overheated. Unplug unit and let cool for about 15 minutes.</li></ul>
Unit is turned on but accessories are not running.	<ul style="list-style-type: none"><li>• Make sure drive shaft is positioned correctly.</li></ul>
Unit is not shredding or slicing properly.	<ul style="list-style-type: none"><li>• Make sure blade accessory is installed correctly.</li><li>• Make sure ingredients are suitable for slicing or shredding.</li></ul>

## WARRANTY TERMS AND CONDITIONS

### ONE-YEAR LIMITED WARRANTY ON PARTS AND LABOR

**BAUMANN LIVING** provides a warranty to the original purchaser of this product against defects in materials and workmanship for one year. If a product covered by this warranty is determined to be defective within the warranty period, **BAUMANN LIVING** will repair or replace the defective part with a new or remanufactured part free of charge subject to terms and conditions stated herein.

To obtain warranty service, proof of purchase in the form of a sales invoice or copy thereof is required to show that a product is within the warranty period. If any one of the documents cannot be produced, corresponding fees for labor and replacement parts will be charged.

#### Parts and Labor

There will be no charge for parts and labor during the warranty period. Replacement parts or units may be new or recertified and are upon **BAUMANN LIVING's** option and sole discretion. Replacement parts and units are warranted for the remaining portion of the original warranty. Our decision on all questions relating to complaints as a result of defects, either workmanship or materials, shall be conclusive and you shall agree to abide by such decision. Any unit or defective part that have been replaced shall become **BAUMANN LIVING's** property. After the lapse of this warranty, a charge will be made on all labor and replacement of parts.

#### Types of Services

Defective Products must be sent to any **BAUMANN LIVING** service center to obtain warranty service. **BAUMANN LIVING** is neither responsible for transportation costs to the service center nor **BAUMANN LIVING** will cover return shipping to the customer. Product returns to **BAUMANN LIVING** service centers must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service, the transportation fee of **BAUMANN LIVING** service personnel will be charged to the customer, depending on the location. Our service personnel reserve all rights to refuse to attend to any equipment installed in an inaccessible location or any other hazardous situation.

## **LIMITATIONS AND EXCLUSIONS**

**BAUMANN LIVING** one-year limited warranty only covers defects in materials and workmanship; however, this warranty does not cover the following:

1. Damage resulting from accidents, transport, misuse, abuse, alteration, tampering, or failure of the purchaser to follow normal operating procedures outlined in the user's manual.
2. Damage caused by negligence and poor maintenance.
3. Defects or damage due to spillage of food/liquids or improper usage of electrical supply or electrical circuit, major fluctuations in voltage, exposure to rain or moisture, wrong fuel or oil used.
4. Damage, losses, and defects as a result of fire, flood, or other Acts of God.
5. Normal wear-and-tear, corrosion, rusting, or stains.

6. Defects & damage arising from improper testing, operation, usage of the wrong component, demonstration, maintenance, installation, adjustment, or any alteration or modification of any kind.
7. Scratches & damage to the outer surface areas and externally exposed parts that are due to normal customer use.
8. General maintenance & routine servicing.
9. Claims for damaged/missing parts after 7 days from the date of purchase.
10. If any part or parts of the unit are replaced with a part or parts not supplied or approved by us, or if the unit has been dismantled or repaired by any person other than a **BAUMANN LIVING** authorized technician.
11. Any equipment/product which has its serial number removed or made illegible/tampered with.
12. If the warranty card is altered, defaced, or erased in any manner whatsoever.
13. If the unit is used for purposes other than household use, such as commercial use.

The one (1) year for the mainboard and control PCB, motor, heating element, boiler and power supply. However, this warranty does not cover parts (i.e. accessories, filter, glass carafe, heating and grill plates, glass lid, pot, wire racks, drip tray, glass and plastic jar, blades, cutter, baskets, glass bowl, handle, trays, fuse, coffee holder, water and milk tank, silicon tubes, belts, gaskets, rubber connectors, gears, glass door, bulb, handle, interior and exterior casing) that are subject to wear and tear, rust, stains, or corrosion.

This one-year limited warranty does not cover Products sold **“AS IS”**, **“FACTORY RECTIFIED”**, or by a non-authorized reseller.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED OR DESCRIBED ABOVE. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED IN DURATION TO THE PERIOD OF TIME SET FORTH ABOVE. **BAUMANN LIVING'S** TOTAL LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING **BAUMANN LIVING'S** NEGLIGENCE, ALLEGED DAMAGE, OR DEFECTIVE GOODS, WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE PURCHASE PRICE OF THE PRODUCT.

**BAUMANN LIVING** SHALL NOT BE RESPONSIBLE FOR LOSS OF USE, COMMERCIAL LOSS, LOST REVENUE OR LOST PROFITS, OR OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS WARRANTY IS SUBJECT TO CHANGE WITHOUT NOTICE.

**IMPORTANT:** Please present sales invoice as proof of purchase whenever you require our service during the warranty period.

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