

**BAUMANN
LIVING**

electric food chopper

Quick and easy chopping and grinding



BM-MC376N

INSTRUCTIONS MANUAL

www.baumannliving.com

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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.

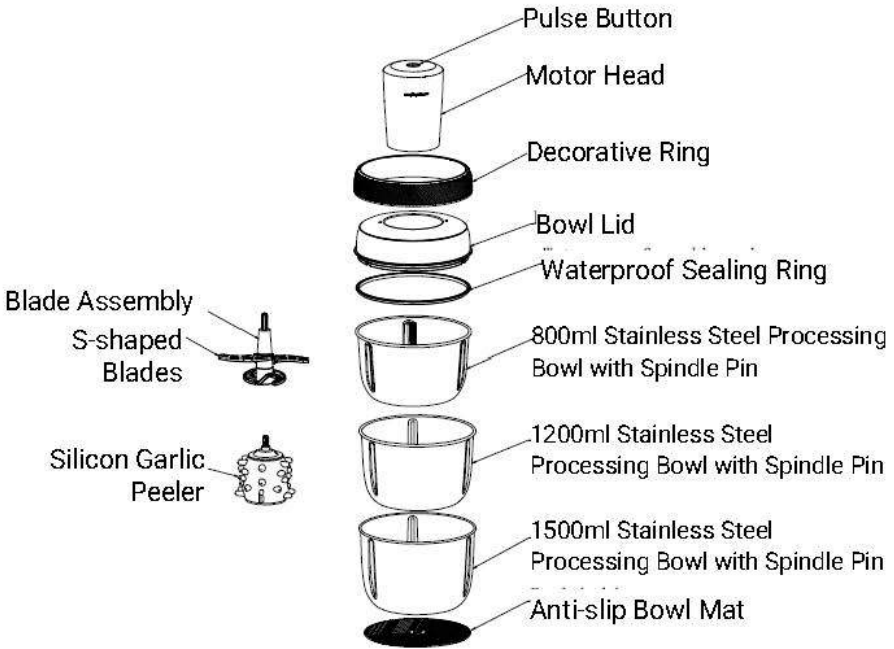
9. Do NOT operate the appliance for more than a minute at a stretch.
10. If operation is not finished within 1 minute, turn off the machine and let it cool for 10 minutes before the next round of operation. If more than 5 rounds of operation are required, cool the machine for 90 minutes to room temperature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

19. Please wait until all the components stop running before unplugging the power cord and taking off the processing bowl.
20. Ensure the capacities shown in the specifications section are not exceeded.
21. Always use a reliable earthed power supply to operate the appliance.
22. Be careful if hot liquid is poured into the bowl as it can be ejected out of the appliance due to sudden steaming.
23. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
24. 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.
 - Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS.

FOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

PARTS AND FEATURES



BEFORE FIRST USE

1. Remove all packaging materials.
2. Clean all parts by referring to section “Cleaning and Maintenance.”

OPERATING YOUR ELECTRIC FOOD CHOPPER

Using the Stainless Steel Processing Bowls

1. Select a stainless steel processing bowl size. Place the bowl on the bowl mat. (Fig. 1)
2. Hold the blade assembly by the shaft and carefully fit it over the spindle pin inside the bowl. (Fig. 1)

CAUTION: *Blades are sharp! Use extreme caution when handling the blades. Always hold the blade assembly by the shaft.*

3. Place food ingredients inside the bowl. Refer to section “**Guide to Chopping Food.**” (Fig. 1)

IMPORTANT: *Never add ingredients into the bowl before placing the blade assembly in first.*

4. Place the bowl lid over the bowl. Make sure the bowl lid is securely seated by aligning the 3 grooves of the lid with the 3 indentations on the bowl before pushing down to close the lid. (Fig. 1)
5. Install the motor head on top of the bowl lid by aligning the 2 round markings on the bowl lid with the 2 round markings on the

motor head. Slightly rotate the motor head back and forth until the motor head is securely fitted in place. (Fig. 1)

6. Plug the power cord into a power outlet. Press the Pulse button located on the top of the motor head to start chopping. (Fig. 1)

NOTE: *DO NOT operate the appliance continuously for more than 15 seconds at a time. For coarsely chopped foods, use repeated short pulsing action until the desired consistency is reached.*

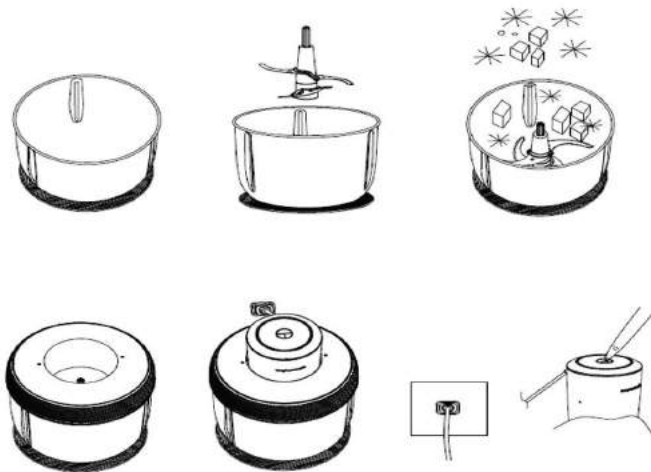


Fig. 1

7. To stop the appliance, remove your fingers from the Pulse button.
8. Unplug the appliance, then remove the motor head and bowl lid from the bowl. Make sure that the chopping blades have stopped moving completely before doing so. (Fig. 2)

9. Remove the blade assembly by its shaft before emptying the contents of the bowl. Do not use the bowl for food storage. (Fig. 2)

IMPORTANT: Never run the appliance empty.

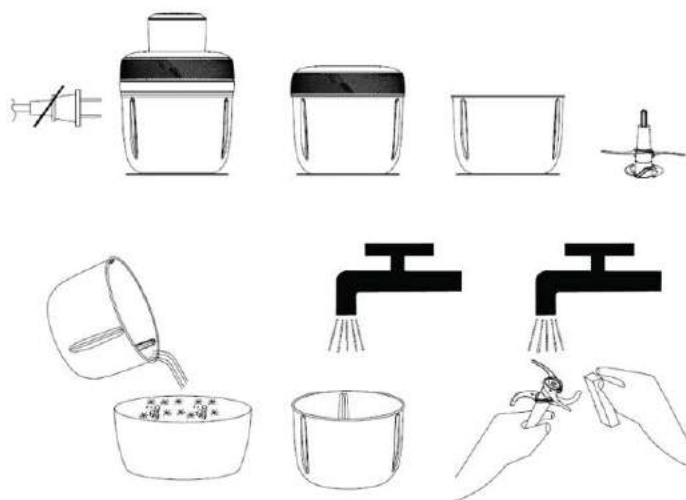


Fig. 2

Using the Garlic Peeler

1. Place the medium (1200ml) stainless steel bowl on the bowl mat.

NOTE: The garlic peeler can only be used with the medium (1200ml) stainless steel bowl.

2. Fit the garlic peeler over the spindle pin inside the bowl.
3. Place 2 to 4 pieces of whole garlic bulbs (with the cloves separated) inside the bowl.

IMPORTANT: *Never add ingredients into the bowl before placing the blade assembly in first.*

4. Place the bowl lid over the bowl. Make sure the bowl lid is securely seated by aligning the 3 grooves of the lid with the 3 indentations on the bowl before pushing down the lid to secure.
5. Install the motor head on top of the bowl lid by aligning the 2 round markings on the bowl lid with the 2 round markings on the motor head. Slightly rotate the motor head back and forth until the motor head is securely fitted in place.
6. Plug the power cord into a power outlet. To start peeling the garlic cloves, press the Pulse button located on the top of the motor head for no longer than 15 seconds.

NOTE: *DO NOT operate the appliance continuously for more than 15 seconds at a time.*

7. To stop the appliance, remove your fingers from the Pulse button.

8. Unplug the appliance, then remove the motor head and bowl lid from the bowl. Make sure that the garlic peeler has stopped moving completely before doing so.
9. Remove the garlic peeler by its shaft before emptying the contents of the bowl. Do not use the bowl for food storage.

Tips on Using Your Food Chopper

- For mincing, chopping and pureeing, increase the length of pulses.
- For coarse chopping, use short, quick pulses and monitor food texture.
- Pre-cut larger pieces to make them fit in the processing bowl. When chopping hard ingredients, cut into 2.5cm (1-inch) cubes.

Guide to Chopping Food

Bowl/ Food Type	Processing Guide
<p data-bbox="120 252 439 328">Small (800ml) Stainless Steel Processing Bowl:</p> <ul data-bbox="120 341 456 590" style="list-style-type: none"><li data-bbox="120 341 342 373">• Nuts, chopped<li data-bbox="120 386 427 418">• Cookies and Biscuits<li data-bbox="120 430 230 462">• Bread<li data-bbox="120 475 456 590">• Baby food (e.g. cooked chicken meat, cooked vegetables and fruits)	<p data-bbox="516 252 1002 501">Nuts: Add up to 200g of nuts. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p> <p data-bbox="516 529 1002 826">Cookies and Biscuits: Add up to 12 pieces of cookies or biscuits. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p> <p data-bbox="516 855 1002 1152">Bread: Add 1 piece of bread at a time, torn into smaller pieces. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p> <p data-bbox="516 1181 1002 1430">Baby Food: Add up to 200g. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p>

<p>Medium (1200ml) Stainless Steel Processing Bowl:</p> <ul style="list-style-type: none"> • Fresh beef or other boneless cuts of meat, cut into 60mm x 20mm x 20mm cubes • To peel garlic using the silicon garlic peeler 	<p>Meat: Add up to 350g of fresh meat. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p> <p>To peel Garlic: Place 2 to 4 garlic bulbs (with the cloves separated) in the bowl. Hold and press the Pulse button for not more than 15 seconds.</p>
<p>Large (1500ml) Stainless Steel Processing Bowl:</p> <ul style="list-style-type: none"> • Fruits and Vegetables (fresh or cooked) • Celery; Bell pepper, fresh 	<p>Fruits and Vegetables: Cut into 2.5cm (1 inch) chunks. Add up to 500g of cut fruits or vegetables. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p> <p>Celery; Bell Pepper: Cut into 1.25cm (½ inch) pieces. Add up to 120g in the bowl. Press Pulse button to chop. Or process in a cycle of 15 seconds ON and 2 minutes OFF. Repeat for several cycles until the you get the desired consistency.</p>

CLEANING AND MAINTENANCE

IMPORTANT: Always unplug the motor head from the power outlet before cleaning.

- DO NOT immerse the motor head into water or any other liquid. Clean with a damp sponge or cloth and wipe dry.
- Wash the bowls, blade assembly, lid and other removable parts using warm, soapy water, or in the dishwasher top rack.
- Use extreme caution when handling the blades as they are very sharp. Use a cloth to clean the blade.

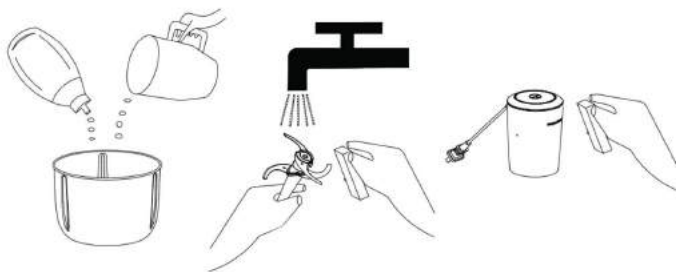


Fig. 3

Storage

The stainless steel bowls can be nested together for easy storage. Place the small (800ml) bowl inside the medium (1200ml) bowl, then place the small + medium bowls in the large (1500ml) bowl. Finally, place the bowl lid and motor head over the nesting bowls.

TROUBLESHOOTING

Problem	Possible Solutions
The motor does not start, or the blades do not move.	<ul style="list-style-type: none">• Check that the power cord is plugged into the outlet properly.• Make sure that the motor head is securely attached to the bowl lid.• The motor has overheated. Unplug and wait approximately 10 minutes before using again.• Make sure there is not much food in the bowl.
Food is unevenly chopped.	There is too much food in the bowl, or the pieces are too big. Try cutting the food into smaller pieces of even size and processing smaller amounts at a time.
Food is chopped too fine or is too watery.	The food has been over processed. Use brief pulses or process for shorter time. Let blades stop completely between pulses.

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, blades, filter, glass carafe, heating and grill plates, glass lid, pot, wire racks, drip tray, glass and plastic jar, blades, cutter, baskets, bowls, garlic peeler, 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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