

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

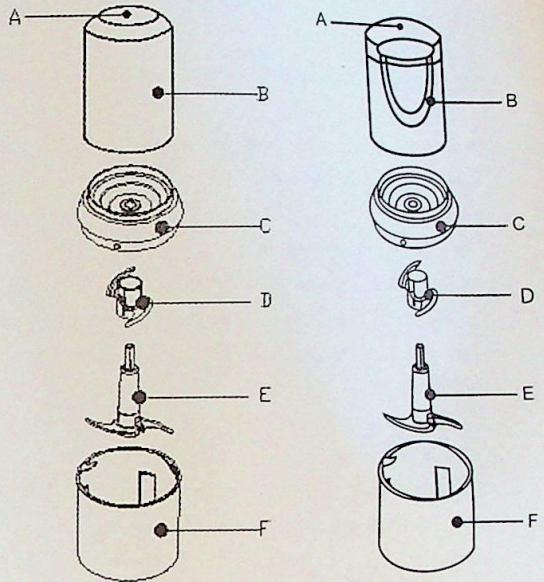
- To protect against risk of electrical shock do not put cord, plug, or base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
- The use of attachments not recommended may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surface including stove.
- Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage to the food Processor. A scraper may be used but must be used only when the food chopper is not running.
- Blades are sharp. Handle carefully.
- This appliance is intended for processing small quantities of food for immediate consumption. This appliance is not intended to prepare large quantities of food at one time.
- To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
- Be certain cover is securely locked in place before operating appliance.
- Do not attempt to defeat the cover interlock mechanism.
- The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the food processor. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.
- **Only use the appliance for its intended domestic use.**

Before using for the first time

- Read the safety instructions carefully before using the food processor and keep them for future reference.

Parts and Features

- A, On/Off Pulse Button
- B. Power Head
- C, Cover
- D, Top_Blade
- E, Below_Blade
- F. 500ml Bowl



Χρήση της συσκευής

CAUTION: Blades are sharp! Use extreme caution when handling the blades. Always hold them by the hub.

1. Place the bowl on a clean, dry, level surface.
2. The knife blade unit comes in 2 parts, a lower and an upper blade. Holding the blade by the shaft. Place it onto the spindle pin inside the bowl.
3. Add the ingredients to be processed into the master prep pitcher
4. Place the cover onto the top of the bowl.
5. Place the power head on top of the cover making sure that it is securely in place. Do not attempt to operate the appliance without the cover in place.
6. To start the appliance, press on *the* On/Off Pulse button located on the top of the power head. To stop the appliance, remove your fingers from the On/Off Pulse button. In order to obtain a better quality of food processor. Operate the appliance by using the "Pulse" method. If the ingredients stick to the side of the cover, stop the appliance, remove the power head and the cover. Use a spatula to dislodge the pieces and then replace the cover and the power head. Continue processing.

1. Hold the cover firmly while depressing the On-Off/Pulse button to ensure the unit stays in place.
2. Make sure that the blades have stopped completely before removing the cover.
3. Remove the blade assembly by its shaft before you empty the contents of the bowl.
4. Never add ingredients into the bowl before placing the blade assembly in first.

CAUTION: Make sure the power head is unplugged from power source before inserting or removing any attachments and before cleaning.

Hints & Tips:

- The blade can be used for chopping meat, fish, vegetables, cheese, etc. .
- For coarser chopping use the lower blade on its own.
- Pre-cut larger pieces to make them fit into the master prep bowl. When chopping hard foods (e.g. meat, cheese) cut into 1-inch cubes.
- For fine chopping or pureeing use both blades together. This will also give faster result.
- For finer chopping, increase the length of time you process.
- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- If preparing food for babies or young children, always check that the ingredients are thoroughly blended before feeding.
- Always allow hot food to cool before processing.
- If the chopper labours, remove some of the mixture and continue processing in several batches, otherwise you may strain the motor.
- Remember that chopping hard foods such as coffee beans, spices, chocolate or ice will wear the knife blades faster.

Care and cleaning

Attention: Always switch off and unplug before cleaning.

Trouble Shooting

- **Motor doesn't start or blades don't rotate::**

Check that the plug is securely inserted into the electrical outlet.

- **Food is unevenly chopped::**

Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting the food into smaller pieces of even size and processing smaller amounts per batch.

- **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.

Processing guide

Food	Maximum capacity	Preparation	Maximum time/speed
Meat	150g	Remove bones, fat and gristle. Cut into small cubes.	5-10 sec/ high
Herbs eg. parsley	30g	Remove stalks. Herbs are best chopped when clean and dry.	10 sec/ low or high
Nuts, eg. hazelnuts, walnuts	100g	Remove shells, process until chopped.	10 sec/ high
Cheese	100g	Cut into 1-2cm cubes	10 sec/ high
Bread	40g	Remove crusts and cut into 1-2cm cubes.	10 sec./low
Biscuit	100g	Break into pieces	In pulses/ low
Onions	150g	Cu into approximate 2cm piece.	5-10 sec/high
Soft fruits	130g	Remove stalks.	5-10 sec/low
Dried fruit	110g	Cut into 1-2cm piece	5-10 sec/high