

OPERATING INSTRUCTIONS

Compact Multi-Chopper



MODEL: E5415

If you have any queries about this product, there are three ways to contact our customer service department:



08454 81 8808



customerservice@lloytron.com



www.lloytronhelpdesk.com

To find more details on a wide range of Kitchen Perfected products please visit our website at **www.lloytron.com** Lloytron plc, Laltex House, Leigh Commerce Park, Greenfold Way, Leigh, Lancashire, WN7 3XH. England, U.K.

thank you

Thank you for the purchase of this quality **Kitchen Perfected** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

Power: 260w max.Food Capacity: 200gLiquid Capacity: 500ml

· Single speed plus turbo function

· Removable Bowl with measuring gauge

· Stainless steel blades

· Accessories include: milkshake attachment & rubber base



IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- · Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- · Only for use indoors.

O DO NOT

Do not use outside or in damp conditions.

- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc

O DO NOT

Do not use for any purposes other than the appliances intended use.

- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!

The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

O DO NOT

Do not use if any part of this appliance is damaged in any way.

- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with this appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Blades are very sharp, even when not in use. Caution should be taken when cleaning or handling blades.
- Ensure correct assembly of all parts before use.
- · Blades should be checked regularly for any damage or cracks.

O DO NOT

Do not operate in the presence of flammable fumes or mix flammable materials.

O DO NOT

Do not allow children to use this appliance without supervision.

O DO NOT

Do not use when empty or below the minimum mark.

LOCATION OF CONTROLS



A - Motor Unit

The motor unit drives the blades, causing them to oscillate rapidly. Push down on the motor unit to operate.

B - Turbo Button

During operation, press and hold the turbo button to increase the speed of the blade oscillation.

C - Stainless Steel Chopping Blades

The blades are attached to a spindle that connects to the motor unit, allowing the blades to chop in a circular motion at high speeds.

D - Milkshake attachment

Slide the milkshake attachment onto the spindle of the chopping blades to smoothly and gently blend milkshake ingredients.

E - 500ml Mixing Bowl

Insert ingredients into the bowl ready for chopping. The bowl includes a measuring gauge for measuring portion sizes.

F - Rubber base

This product includes a removable rubber base for added stability and support.

G - Mains Cord

Connect the unit to a suitable 220-240v~50Hz mains power supply.



OPERATION

BEFORE FIRST USE

1 WASH the bowl in warm water, RINSE and DRY WELL.

2 STAND the multi-chopper on a FLAT, STABLE surface.

3 PLUG the mains cord into a suitable 220-240v~50Hz mains power supply.

Note: chopping is a very fast process. The motor drives the blades at very high speeds in order to chop thoroughly. Always check the blades before use and ensure that all parts are correctly assembled.

Note: ensure the bowl and lid are locked securely into place before use, otherwise the motor unit will not operate

ASSEMBLY



ENSURE the base of the bowl is **FITTED SECURELY** into the rubber base. This adds stability and support during operation.



2 PLACE the spindle of the chopping blade onto the support at the bottom of the mixing bowl, ensuring the blades are facing downwards.



3 INSERT any ingredients and reattach the lid, ENSURING that the guided slots are aligned before TURNING the lid CLOCKWISE to lock it into place.



4 PLACE the motor unit onto the lid, ENSURING that it is stable.



5 PLUG the mains cord into a suitable 220-240v~50Hz mains power supply.

Note: Slide the milkshake attachment onto the spindle of the blades for blending milkshakes.



OPERATION



PRESS DOWN on the motor unit to operate the motor. The blades will immediately oscillate rapidly to chop the ingredients.

3 AFTER USE, UNPLUG the appliance and WAIT for the blades to STOP SPINNING before REMOVING the motor unit.



2 PRESS and HOLD the turbo button during operation if you want the motor to operate FASTER.

4 REMOVE the lid and the blades and PROCEED to EMPTY INGREDIENTS from the bowl.

O DO NOT

Do not operate the motor continuously for more than 1 minute at a time. Allow time for the motor to cool between each use.

DOUGH KNEADING

You can knead up to 170g of normal dough with 102 grams of water in 40 seconds using the turbo function. The dough is complete once it has formed into a paste.

⚠ CAUTION

Remove the milk shake attachment before kneading.

The operation can be carried out three times with rest periods of 15 minutes.

CHOPPING/MIXING RECOMMENDATIONS

FOOD	MAXIMUM QUANTITY	MAXIMUM TIME
Almonds	100g	15 Secs
Boiled Eggs	200g	10 Secs
Breadcrumbs	20g	15 Secs
Garlic	150g	Pulse
Gruyere	100g	15 Secs
Ham	200g	15 Secs
Hazlenuts	100g	15 Secs
Ice Cream	200g	20 Secs
Ice Cubes	4-5 Small Ice Cubes	Pulse
Light Batter	0.4L	15 Secs
Onions	200g	Pulse
Parsley	30g	10 Secs
Pepper	0.2L	30 Secs
Shallots	200g	Pulse
Spice	0.2L	30 Secs
Soup	0.4L	30 Secs
Steak	150-200g	15 Secs
Wallnuts	100g	15 Secs

BANANA MILKSHAKE

• Milk: 200ml - Pulse 40 to 60 secs Turbo

· Banana: 100g

• Ice cubes: 4 small ice cubes

ICED COFFEE

• Instant coffee: 3 teaspoonfuls - Pulse 30 to 50 secs Turbo

· Granulated sugar: 5 teaspoonfuls

• Ice cubes: 4 small ice cubes

• Milk: 150ml

Note: For milkshaking with ice cubes, it is recommend that you crush the ice cubes first by using the Pulse method (i.e. Turbo+Low, Turbo+Low...) for about 20 secs. Then add milk and all the other ingredients together to mix again.

Note: The multi-chopper cannot process raw meat.



CLEANING AND CARE

■ HOW TO CLEAN YOUR MULTI-FOOD PROCESSOR

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

IMPORTANT:

Never put the appliance under a tap or in a dishwasher but clean it with a damp sponge.

IMPORTANT:

Handle the Blades carefully when cleaning. They are extremely sharp.

UNPLUG the appliance.

? REMOVE the Bowl Lid.

3 REMOVE the Chopping Blade Attachment and Bowl.

4 RINSE the Bowl Lid, Bowl and the Attachments under RUNNING WATER.

5 LEAVE all parts to DRY NATURALLY.

6 WIPE CLEAN the motor unit with a damp sponge or cloth: NEVER IMMERSE IN WATER.

■ TIPS TO PROLONG THE LIFE OF YOUR MINI CHOPPER

1 MAKE SURE there is something in the Bowl each time you use the unit. The chopper bearings MAY BE DAMAGED if run on a "No-load" basis.

2 CUT cooked meats into one-centimetre cubes

BEFORE ADDING into the Bowl.

3 REMEMBER that a Mini Chopper CANNOT process raw meat.

4 ENSURE that the food being chopped is not too thick or heavy for the motor to handle. If it seems to be having difficulty, **TURN OFF**, **REMOVE** the lid and **ADD** a little liquid or **SCRAPE** the mixture down towards the Blades with a soft rubber spatula.

5 DO NOT use the Bowl for storing foods or beverages

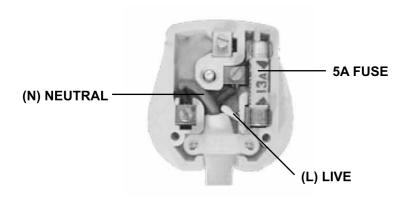
WEEE/ENVIROMENTAL PROTECTION



■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.

UK PLUG REWIRING



Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE: NEUTRAL (N)
BROWN: LIVE (L)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.

■ DO NOT CONNECT EITHER LIVE (L) OR NEUTRAL (N) WIRE TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 5 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.





© LLOYTRON CUSTOMER SERVICES

If you have any queries about this product, there are three ways to contact our customer service department:



08454 81 8808



customerservice@lloytron.com



www.lloytronhelpdesk.com

To find more details on a wide range of Kitchen Perfected products please visit our website at **www.lloytron.com** Lloytron plc, Laltex House, Leigh Commerce Park, Greenfold Way, Leigh, Lancashire, WN7 3XH. England, U.K