

kitchenperfected®

OPERATING INSTRUCTIONS

Compact Multi- Chopper



MODEL: E5416

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: 200g
- Liquid Capacity: 500ml
- Single speed plus turbo function (Two Speed)
- Removable Bowl with measuring gauge
- Stainless steel blades
- Accessories include: whisk 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.

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

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.

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.

 **DO NOT**

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

 **DO NOT**

Do not allow children to use this appliance without supervision.

 **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 – Whisk attachment

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

E – 500ml Mixing Bowl

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

F – Base

This product includes a removable 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.

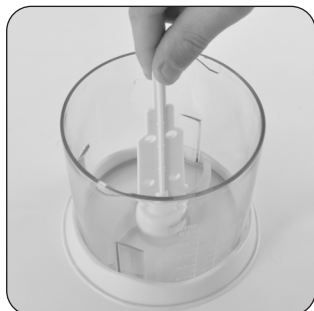
***Note:** chopping is a very fast process. The motor drives the blades at very high speeds in order to chop thoroughly. Always check the blades before use and ensure that all parts are correctly assembled.*

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

■ ASSEMBLY



1 **ENSURE** the base of the bowl is **FITTED SECURELY** into the 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 whisk attachment onto the spindle of the blades for blending milkshakes, or other juices.*



■ OPERATION



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



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

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

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

⊘ 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.

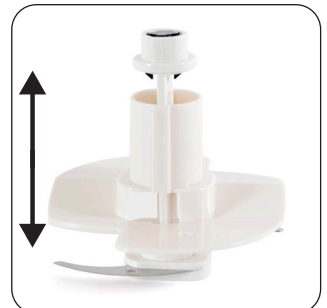
⚠ CAUTION

Remove the whisk attachment before kneading.

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

■ WHISK ADJUSTMENT

The whisk attachment can be adjusted on the blades in 2 positions or removed for chopping. If whisk is lifted into high position to expose blades underneath, then chopper will chop and mix at same time.



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.

- 1 UNPLUG** the appliance.
- 2 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/ENVIRONMENTAL PROTECTION

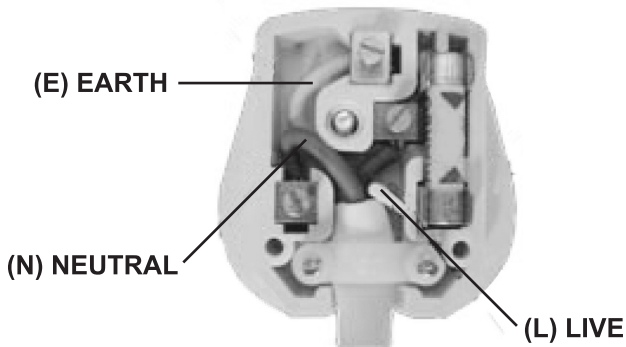


■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

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.



FITTING A NEW UK PLUG




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 for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

■ IMPORTANT:

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

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

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.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' 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 3 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



kitchenperfected **CUSTOMER SERVICES**

If you have any queries about this product then please contact Lloytron Customer Services online at:



www.lloytronhelpdesk.com

To find out more about Kitchen Perfected products, visit www.lloytron.com



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