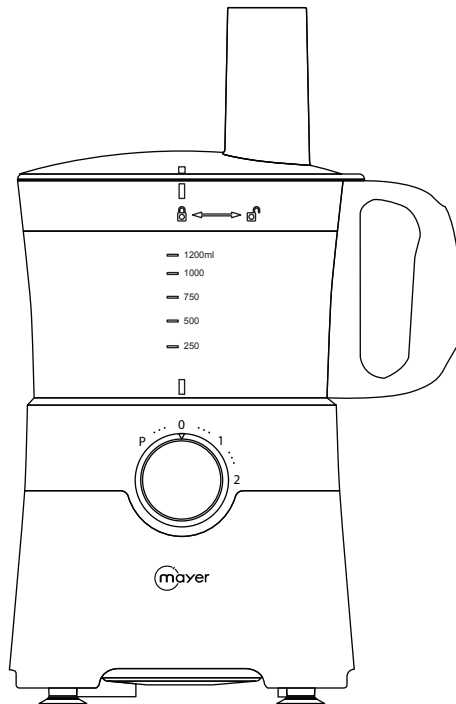




Multi-Functional Food Processor MMFP402



FOOD PROCESSOR

Please read this instruction manual thoroughly before operating and keep it for future reference

IMPORTANT SAFETY INSTRUCTIONS

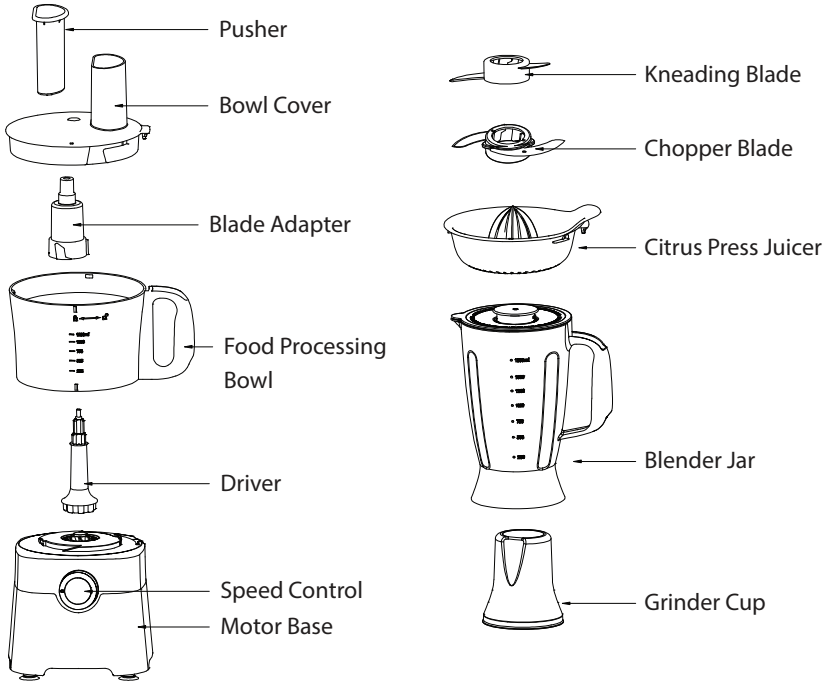
When using electrical appliances, basic safety precaution must always be followed:

- 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 the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. If the supply cord is damaged, it must be replaced by the Service Centre to avoid a hazard.
- When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury.
- Do not immerse appliance, cord or plug in water or other liquid.
- Unplug from the outlet when not in use and before cleaning.
- Use the accessories from the appliance only, as other accessories not from the appliance may damage the appliance
- This appliance is for normal household use only.
- This appliance includes a safety switch that prevents operation unless the accessories are securely installed.
- This appliance incorporates a protective device against high temperatures. If the temperature becomes too high, the appliance will switch off automatically and resume operation when the motor has cooled down sufficiently (after about 15 minutes).
- Do NOT operate the appliance for more than a minute at a stretch.
- If the 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 operations are required, cool the machine for 90 minutes to room temperature before the next 5 rounds.
- This can lengthen the lifespan of the appliance.
- The temperature of the surface area used may be high when the appliance is operating.
- Do not push food with fingers, or other objects (e.g. knives). Always use the pusher provided for feeding food.
- Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
- Do not let the power cord hang over the edge of a table or counter, or touch any hot surface.
- Do not place the appliance near a gas outlet, electric burner, or heated oven.
- Please wait till all the components stop running before unplugging the power cord and taking off the processing bowl.
- The appliance is not intended to be operated through an external timer or separate remote-control system.

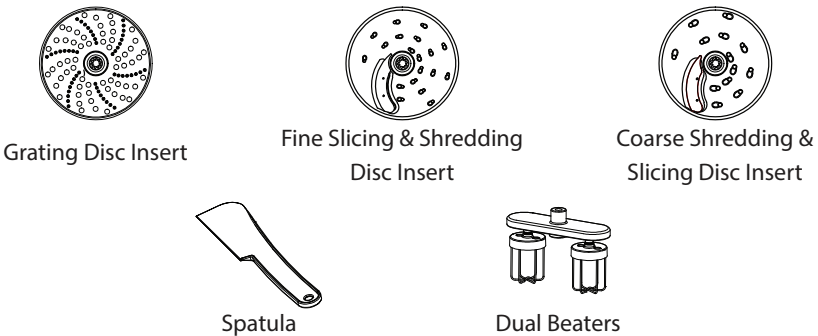
PRODUCT TECHNICAL PARAMETERS

MODEL	RATED VOLTAGE	RATED POWER	GROSS CAPACITY
MMFP402	220-240V, 50/60Hz	750W	2.0L

INTRODUCTION OF PARTS



Accessories



CONTROLS AND OPERATIONS

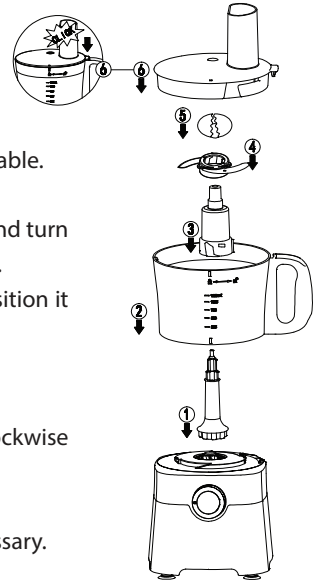
After unpacking, disassemble the appliance before using for the first time. Refer to "HOW TO DISASSEMBLE" for directions.

Wash all parts (all accessories and attachments, excluding the motor base) in warm, soapy water. Rinse and dry immediately. **DO NOT IMMERSER MOTOR BASE IN WATER.**

Assembling of appliances

Chopper blade

1. Position the motor base on a flat, dry and sturdy platform or table.
2. Place the driver onto the motor base.
3. Position and place the food processing bowl into the driver and turn it in clockwise direction to let it sit firmly onto the motor base.
4. Place the blade adaptor inside the food processing bowl, position it onto the driver.
5. Place the chopper blade onto the blade adaptor.
6. Turn the chopper to the right position.
7. Place bowl cover onto food processing bowl, and turn it clockwise until the cover interlocks with the bowl.
8. Place pusher into feeding chute.
9. Use the pusher to push the food down for processing, if necessary.

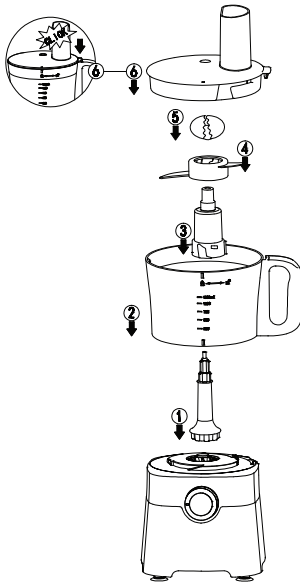


Food	Chocolate	Cheese	Meat	Tea Leaves & Spices	Fruits & Vegetables	Onion
Measurement Per Batch	≤100g	≤200g	≤500g	50-100g	50-100g	≤500g

Note:

- Always attach the chopper blade inside the bowl before feeding food into the chute.
- Use pulse function for several times to avoid cutting too fine. Do not run for too long while cutting hard cheese or chocolate. Otherwise the ingredients will begin to melt due to overheat.
- Standard chopping period: 30-60 sec.

Kneading blade



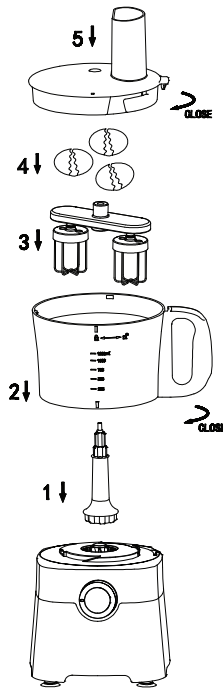
1. Position the motor base on a flat, dry and sturdy platform or table.
2. Place the driver onto the motor base.
3. Position and place the food processing bowl into the driver and turn it in clockwise direction to let it sit firmly onto the motor base.
4. Place the blade adaptor inside the food processing bowl, position it onto the driver.
5. Place the kneading blade onto the blade adaptor.
6. Turn the kneading blade to the right position.
7. Place bowl cover onto food processing bowl, and turn it clockwise until the cover interlocks with the bowl.
8. Place pusher into feeding chute.
9. Use the pusher to push the food down for processing, if necessary.

Food	Flour / Soft Cheese	Egg
Measurement Per Batch	≤300g	≤5 pieces

Note:

- Always attach the kneading blade inside the bowl before feeding food into the chute.
- High speed should be used for kneading.
- Low speed should be used for the liquid food such as eggs and milkshakes.
- The recommended ratio of flour is to water proportion for kneading is 1 : 0.6, which means 100g flour would need 60g of water to achieve the best effect.
- Standard kneading period: 30-180 sec.

Dual beaters



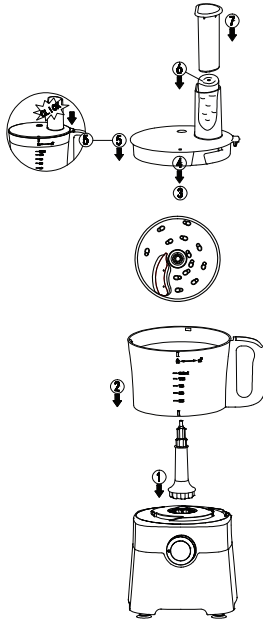
1. Position the motor base on a flat, dry and sturdy platform or table.
2. Place the driver onto the motor base.
3. Position and place the food processing bowl into the driver and turn it in clockwise direction to let it sit firmly onto the motor base.
4. Place the dual beaters inside the food processing bowl, position it onto the driver.
5. Place bowl cover onto food processing bowl, and turn it clockwise until the cover interlocks with the bowl.
6. Place pusher into feeding chute.
7. Use the pusher to push the food down for processing, if necessary.

Food	Measurement Per Batch	Time Per Batch
Eggs	2 - 5 pieces	30 - 70 secs
Cream	125 - 350 ml	20 - 60 secs

Note:

- When using dual beaters, please use low speed function only.
- Dual beaters can be used for cream, eggs.
- Dual beaters can be used for emulsifying as well.
- Do not use dual beaters to blend, kneading dough or for any other sticky food.

Grating and fine / coarse slicing & shredding disc inserts

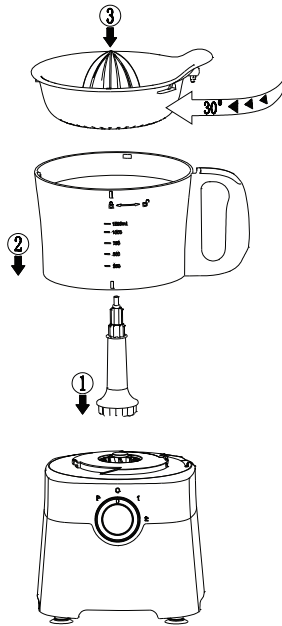


1. Position the motor base on a flat, dry and sturdy platform or table.
2. Place the driver onto the motor base.
3. Position and place the food processing bowl into the driver and turn it in clockwise direction to let it sit firmly onto the motor base.
4. Select your desired disc insert. Place the disc insert inside the food processing bowl, position it onto the driver.
5. Place bowl cover onto food processing bowl, and turn it clockwise until the cover interlocks with the bowl.
6. Place pusher into feeding chute.
7. Use the pusher to push the food down for processing, if necessary.

Note:

- Choose your desired disc insert according to the type of food and desired shape of food you would like.
- Push slowly and gently when feeding food.
- Pre-cut food into smaller pieces according to the diameter of feeding tube.
- Feed gradually for better effect. When cutting soft food, choose lower speed to avoid the food from turning watery. If large quantity food needs to be cut, please cut it in several batches, 1200ml of food for each batch.

Citrus press juicer

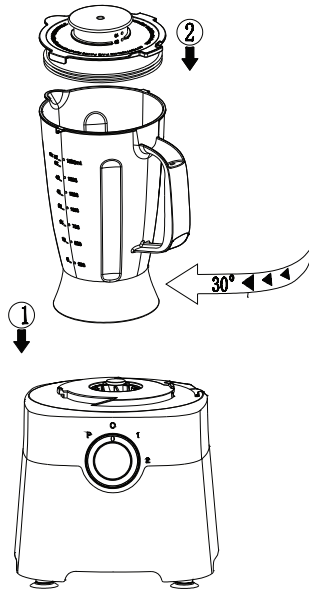


1. Position the motor base on a flat, dry and sturdy platform or table.
2. Place the driver onto the motor base.
3. Position and place the food processing bowl into the driver and turn it in clockwise direction to let it sit firmly onto the motor base.
4. Place the citrus press juicer inside the food processing bowl, position it onto the driver and turn it 30° clockwise.

Note:

- When using citrus press juicer, please use low speed function only.

Blender Jar

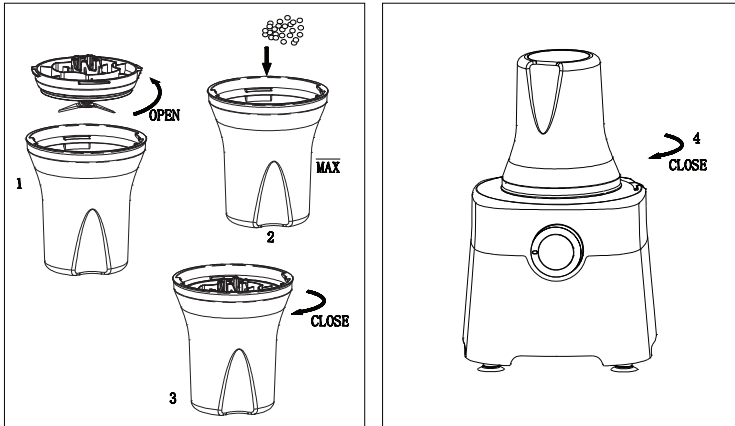


1. Position the motor base on a flat, dry and sturdy platform or table.
2. Position and place the blender jar onto the motor base and turn it 30° clockwise. Ensure that it is seated firmly onto the motor base.
3. Prepare the ingredients and put them into the blender jar.
4. Mount the blender cover well.
5. Ensure that switch is at "0" speed, plug in and use pulse "P" for a bout 2-3 times as pre-blending. If there is anything abnormal, unplug the appliance and re-assemble it as above.
6. Choose speed "1" or "2" for blending, according to the amount and texture of the ingredients.
Note: Do not operate the appliance continuously for more than 1 min. Stop for 3 mins for cooling after each operation cycle.
7. During the operation, you can take out the measuring cup on the blender cover by turning anticlockwise, and add water or other ingredients you want through the filling hole.
8. DO NOT open the blender cover to add ingredients when operating.

Note:

- Rotate the switch to "P" for pulse function when pre-blending is recommended before operating.
- A maximum capacity of 1800ml can be prepared per batch.
- Measuring cup can be used to add ingredients during operation.

Grinder cup



1. Position the motor base on a flat, dry and sturdy platform or table.
2. In an upright position, turn the base of the grinder cup anticlockwise to open up and separate the grinder base and cup.
3. Put the ingredients into the grinder cup.
4. Place back the grinder base on top of the cup and cover it, then turn the base clockwise and close the grinder cup tightly.
5. Invert and turn the sealed grinder cup upside-down. Position and place the inverted grinder cup onto the motor base. Turn it in clockwise direction to let it sit firmly onto the motor base.
6. Ensure that switch is at "0" speed, plug in and use pulse "P" for about 1-2 times as pre-grinding. If there is anything abnormal, unplug the appliance and re-assemble it as above.
7. Choose speed "1" or "2" for grinding, according to the amount and texture of the ingredients.
Note: Do not operate the appliance continuously for more than 30 secs. Stop for 1 min for cooling after each operation cycle.
8. Turn the speed control knob to "0" to switch off the appliance and turn the inverted grinder cup anti-clockwise to take it out from the motor base.
9. Turn back the grinder cup into upright position, remove the grinder base to open up the grinder cup.
10. Transfer out the grinded powder from the grinder cup into a container.

Note:

- Do not put too much ingredients exceeding half the grinder cup, and make sure the grinder assembled and closed tightly, otherwise the ingredients may spill out while the appliance is operating.
- A maximum capacity of 200ml can be prepared per batch.

Dissambling of appliance

- Remove pusher from the cover.
- Turn the cover anti-clockwise, lift and remove.
- Lift and remove blade adaptor if used.
- Turn food processing bowl / blender jar / grinder cup anti-clockwise to unlock from motor base, lift and remove.
- Lift and remove driver if used.

CLEANING AND MAINTENANCE

- Unplug the power cord to protect from electric shock while cleaning the machine. Do not immerse motor base and power cord in water.
- All removable accessories and attachments can be cleaned in water except the motor base.
- Dry all the wet parts after cleaning.
- For easy cleaning of the blender jar, put some warm water and detergent in the blender jar and let it run for a while.
- Always place the machine in a dry and well-ventilated place when not in use.
- DO NOT use hard / solid detergent, or any sharp and abrasive sponge for washing, which may cause scratches on product. Always use a soft and non-abrasive sponge, and wash gently.
- Once the appliance is thoroughly dried, place it in the original packaging bag after cleaning machine to prolong its shelf life.

Note:

- Wash all accessories and attachments, except for the motor base in warm, soapy water. The blades & disc inserts can be disassembled to wash with water, but be careful during disassembling.
- DO NOT IMMERSE MOTOR BASE IN WATER.

TROUBLESHOOTING

Problem	Solution
Appliance is not working	Check if the food processing bowl and cover, make sure all parts are assembled and locked properly to the motor base.
	Check if the main plug and socket is well-connected.
Appliance stops suddenly or blade does not work.	Check if the food processing bowl cover have loosen or not. Lock them again if so.
	Make sure the blade or attachments are assembled properly.
Motor is running, but components do not run.	Make sure the driver is installed correctly.
Food is not evenly chopped	Do not put too much food at a time. The maximum ingredients should be about 2/3 of the food processing bowl volume.
	Cut the food into smaller pieces next time.
Food is chopped too thin or ropy.	Food has been over-chopped. Shorten the chopping duration next time.