

electriciQ

6 IN 1 Compact Multifunction Food Processor



Model: EIQFPEN

Thank you for choosing electriciQ.

Please read this user manual before using this Food Processor and keep it safe for future reference.

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IMPORTANT SAFETY INSTRUCTIONS

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

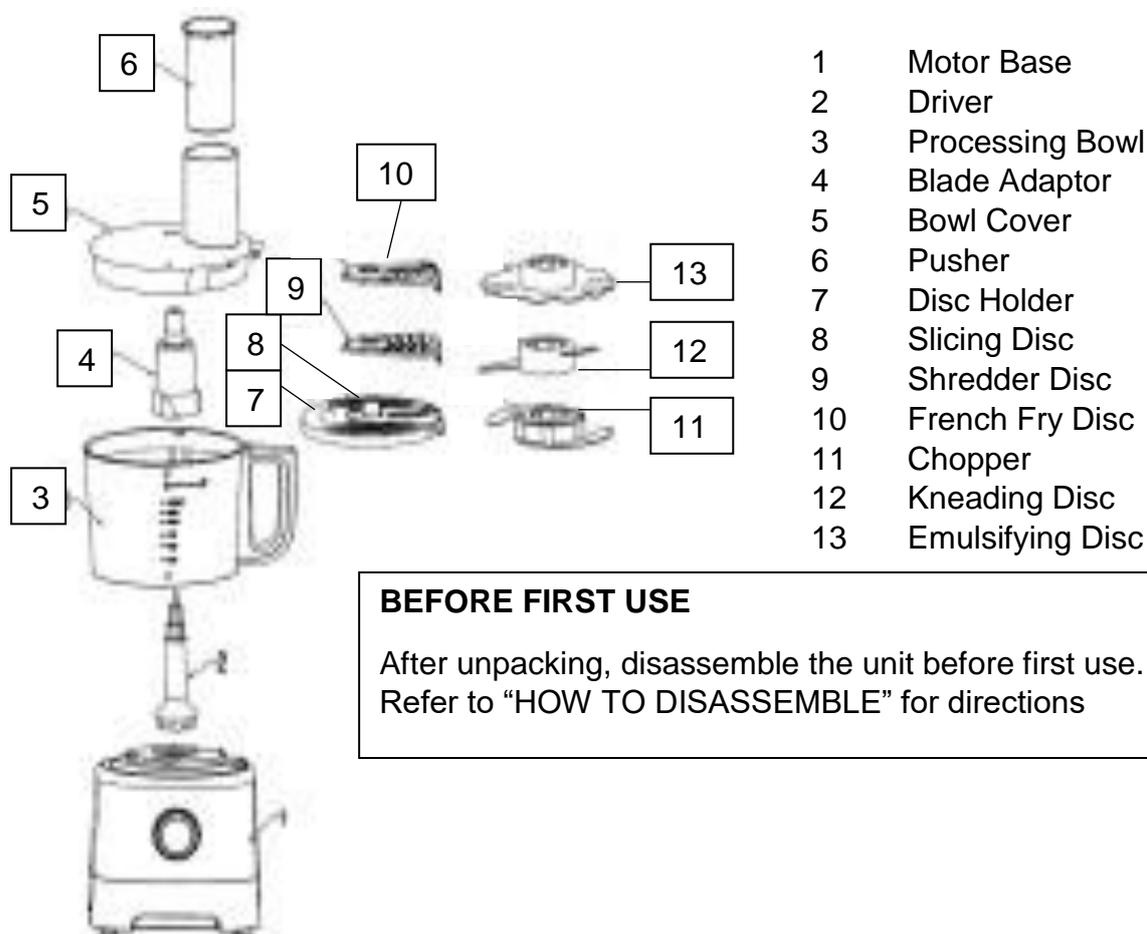
1. Carefully read all instructions before operating and retain for future reference.
2. This appliance is for normal household use only.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, 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. This must be carried out by the manufacturer, its service agent or by 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 the appliance for more than a minute.
9. 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 will ensure the lifespan of the machine is not diminished.
10. The temperature of the accessible surfaces may be high when the appliance is operating.
11. To protect against risk of electric shock, fire or personal injury, do not immerse the power cord, plug or motor base in water or any form of liquid.
12. Unplug the unit when the machine is not in use and before cleaning.
13. Do not immerse the Motor Base in water, or rinse it under tap water.
14. Do not push food into the food processor with fingers, or other objects (such as knives), always use the enclosed pusher for feeding food.
15. Be extremely careful when handling blades and inserts, especially while assembling, disassembling and cleaning after use. The blades are very sharp.

16. Do not let the power cord hang over the edge of a table or counter, or come into contact with any hot surface
17. Do not place the appliance near a gas outlet, electric burner or heated oven.
18. Please wait until all the components stop running before unplugging the power cord and disassembling the unit.
19. Ensure the capacities shown in the Specification section are not exceeded.
20. Always use a reliable earthed power supply to operate the appliance.
21. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

SPECIFICATION

Voltage	220 – 240V AC Frequency
Frequency	50/60 Hz
Power	700W
Bowl Capacity	1.4 Litre for dry items 1.8 Litre for liquids
Net weight	2.5Kg

FOOD PROCESSOR PARTS AND ACCESSORIES



- 1 Motor Base
- 2 Driver
- 3 Processing Bowl
- 4 Blade Adaptor
- 5 Bowl Cover
- 6 Pusher
- 7 Disc Holder
- 8 Slicing Disc
- 9 Shredder Disc
- 10 French Fry Disc
- 11 Chopper
- 12 Kneading Disc
- 13 Emulsifying Disc

BEFORE FIRST USE
 After unpacking, disassemble the unit before first use.
 Refer to "HOW TO DISASSEMBLE" for directions

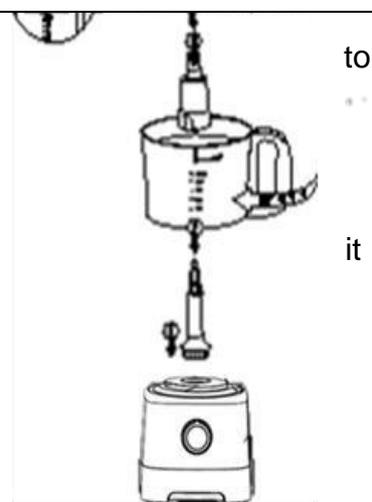
ASSEMBLY

Chopper Assembly 1

1. Position the driver on to the motor base.
2. Position the processing bowl over the driver and turn clockwise lock the bowl firmly on to the motor base.
3. Place the blade adaptor onto the driver.
4. Place the chopper onto the blade adaptor.
5. Turn the chopper to the right position.
6. Place the lid on the bowl, turn the lid clockwise until locks onto the bowl.
7. Place the pusher into the feeding chute

Wash all parts except motor base in warm, soapy water. Rinse and dry immediately.

DO NOT PUT ANY PARTS IN A DISHWASHER. DO NOT IMMERSE MOTOR BASE IN WATER.



Processed Food	Measurement per batch
Chocolate	≤ 100g
Cheese	≤ 200g
Meat	≤ 500g
Tea or Spice	50 - 100g
Fruit and Vegetable	100 - 300g
Onion	≤ 500g

Notes:

- Always ensure the chopper is fully installed before feeding food into the food processor
- Use the pulse function several times to avoid cutting too fine. Do not run the unit for too long while cutting hard cheese or chocolate. Otherwise these materials will overheat and begin to melt
- Standard chopping period: 30-60 Seconds - If after 60 seconds more chopping is required please leave the unit 5 minutes to cool before resuming

Kneading Disc Assembly

1. Position the driver on to the motor base.
2. Position the processing bowl over the driver and turn it clockwise to lock the bowl onto the motor base.
3. Place the blade adaptor onto the driver.
4. Place the kneading disc onto the blade adaptor.
5. Turn the kneading disc to the right position.
6. Place the lid on to the bowl, turn the lid clockwise until it locks on to the bowl.
7. Place the pusher into feeding chute

Processed Food	Measurement per batch
Flour / Soft	≤ 400g



Cheese	
Egg	≤ 5 eggs

Notes:

- Always attach the kneading disc in the bowl before feeding food into the food processor
- Standard Kneading period: 30 – 180 Seconds - If after 60 seconds more kneading is required please leave the unit 5 minutes to cool before resuming

Emulsifying Disc Assembly



1. Position the driver on to the motor base.
2. Position the processing bowl over the driver and turn it clockwise to lock the bowl onto the motor base.
3. Place the blade adaptor onto the driver.
4. Place the Emulsifying Disc onto the blade adaptor.
5. Turn the Emulsifying Disc to the right position.
6. Place the lid on the bowl, turn it clockwise until the lid locks on to the bowl.
7. Place the pusher into feeding chute

Processed Food	Measurement per batch	Time per Batch
Egg	2 – 5	30 – 70 seconds
Cheese	125 – 350ml	20 seconds

Notes:

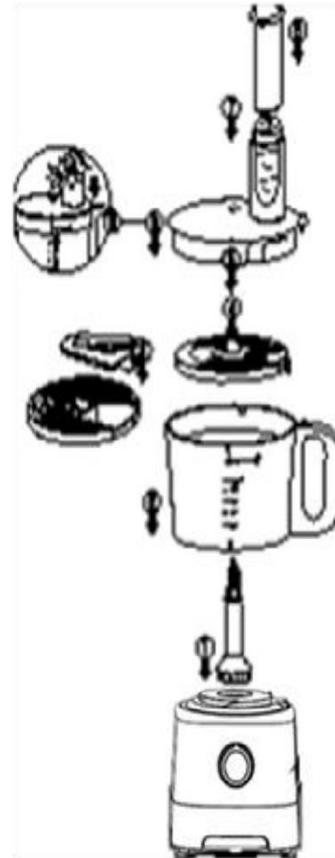
- The Emulsifying Disc can be used to mix cheese and egg, to make mayonnaise and desserts rapidly
- Do not use the Emulsifying Disc to knead flour
- A break of 5 minutes should be taken every minute to prevent internal components from getting too warm.

Slicing Disc, Shredder Disc & French Fry Disc Assembly

1. Position the driver on to the motor base.
2. Position the processing bowl over the driver and turn clockwise to lock the bowl onto the motor base.
3. Install the desired disc into the disc holder.
4. Place the disc holder onto the driver.
5. Place the lid on bowl
6. Turn the lid clockwise until it locks onto the bowl.
7. Put food into the feeding chute.
8. Use the pusher to push the food down for processing.

Notes:

- Choose the desired disc according to the food be processed and the desired shape of food.
- Push softly when feeding food into the food processor
- Food can be cut into smaller pieces to allow it to be fed into the feeding tube.
- When cutting soft food, it should be fed into the unit slowly for good results.
- Choose a lower speed to avoid the food turning soupy. If large quantity food needs to be cut, please cut it for several batches, with a maximum of 1400ml for each batch.
- A break of 5 minutes should be taken after each minute of operation to prevent overheating.



HOW TO DISASSEMBLE

1. Remove the pusher.
2. Turn the lid anti-clockwise, before lifting it and removing.
3. Lift the blade holder from the driver.
4. Lift the blade and remove it from the blade holder.
5. Turn the bowl anti clockwise to unlock it from the motor base.
6. Lift the bowl and remove from the base.

CLEANING

Wash all parts except the motor base in warm, soapy water. The discs can be disassembled to wash with water. Care should be taken during disassembly to prevent damage or injury.

DO NOT PUT ANY PARTS IN A DISHWASHER.

DO NOT IMMERSE THE MOTOR BASE IN WATER.

TROUBLESHOOTING

Problem	Solution
Machine does not work.	Ensure the unit is correctly assembled. Make sure the plug is fully inserted into the socket Check if the mains have tripped, or if there is a power outage.
Machine stops running suddenly.	The processing bowl may loosen during vigorous processing. Please re-install the bowl cover. The thermal cut-out may have activated, Leave the appliance to cool to room temperature and try again
Motor is running, while components do not run.	Make sure the Driver is installed correctly.
Can I clean the removable parts in the dishwasher?	No, all the accessories are designed to be washed by hand only
Can I pour boiling hot ingredients into the blender jar?	No, let the liquids or ingredients cool down to below 80°C to avoid damaging the accessories
Why does the motor produce an unpleasant smell during processing?	It is very common for a new appliance to give off an unpleasant smell or emit some smoke the first few times it is used .This phenomenon will stop after you have used the appliance a number of times. The appliance may also give off an unpleasant smell or emit some smoke if it has been used too long. In that case you have to switch the appliance off and let it cool down for 60 minutes.
What should I do when the blade unit or motor gets blocked during processing?	Switch the appliance off and use a spatula to dislodge the ingredients that block the blade unit. We would also recommend processing a smaller quantity of ingredients.
What should I do if the blender leaks?	Switch the appliance off and pour out the ingredients. Then remove the blade unit interface. Check if the sealing ring has been assembled properly on the blade unit.

ElectriQ UK SUPPORT

www.electriQ.co.uk/support

Complete online support form on www.electriQ.co.uk/support

Service Line: 0871 620 1057

Office hours: 9AM - 5PM Monday to Friday

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Disposal: Do not dispose this product as unsorted municipal waste. Collection of such waste must be handled separately as special treatment is necessary.

Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating civic amenity sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please contact the local council for details of your local household waste recycling centres.