

**READ BEFORE USE**

**使用前阅读**

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**Questions?**

Please call us – our friendly associates are ready to help.  
China: 400-852-2655

**如有疑问？**

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆客服热线：

400-852-2655

官方网站：[www.hamiltonbeach.cn](http://www.hamiltonbeach.cn)

型号：70825-CN

此说明书中图片仅供参考，产品以实物为准。

使用产品前请仔细阅读本产品使用说明书，并妥善保管。



# Dicing Food Processor 多功能食物料理机



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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. This appliance should not be used by children. Keep the appliance and its cord out of reach of children. Children should be supervised to ensure that they do not play with the appliance.
4. To protect against risk of electrical shock, do not immerse base, motor, cord, or plug in water or other liquid.
5. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
9. Do not use your food processor if any part is broken.
10. Do not use appliance outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Keep hands and utensils away from moving blade and disc while processing food to reduce the risk of severe personal injury and/or damage to the food processor. A rubber scraper may be used but ONLY when the food processor is not running.
13. The blades and discs are sharp. Handle carefully during assembly, when emptying the bowl and during cleaning. Store out of reach of children.
14. To reduce the risk of injury, never place cutting blade or disc on base without first putting work bowl properly in place.
15. Be certain lid is securely locked in place before operating appliance.
16. Never feed food into food chute by hand. Always use the food pushers.
17. Do not attempt to defeat the lid interlock mechanism.
18. Make sure the blade or disc has come to a full stop before removing lid.
19. To reduce the risk of injury, be sure to insert or remove blade and disc using hubs provided for this purpose. Use caution when removing blade and disc from the work bowl, when emptying the work bowl, and when cleaning.
20. Check that controls are clear of objects and hands before plugging cord into wall outlet. To disconnect, press "STOP" (⊘); then remove plug from wall outlet.
21. Always use the pushers to clear the food chute. When this method is not possible, unplug cord from outlet and disassemble unit to remove the remaining food.
22. The appliance is not intended for commercial, professional, or industrial use. It is designed and built exclusively for household use only.

23. Never use appliance for a longer period or with a larger amount of ingredients other than that recommended by appliance manufacturer.
24. Be careful if hot liquid is poured into the food processor as it can be ejected out of the appliance due to a sudden steaming.
25. The maximum rating of this unit is based on using the chopping/mixing blade. Using the slicing/shredding disc may draw significantly less power.
26. Do not place on or near a hot gas or electric burner or in a heated oven.
27. Do not use appliance for other than intended use.
28. **CAUTION!** In order to avoid a hazard due to unattended resetting of the motor thermal protective device, this appliance must not be powered through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

## SAVE THESE INSTRUCTIONS

### Other Consumer Safety Information

**This appliance is intended for household use only.**

**⚠ WARNING Electrical Shock Hazard:** This appliance is provided with a grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit into the outlet, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in 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 appliance. The extension cord must be a grounding-type, 3-wire cord. 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.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with this appliance.

This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for 15 minutes. Plug machine back in after 15 minutes to resume normal operation.

# Parts and Features

**BEFORE FIRST USE:** Unpack processor and remove protective covers from the blades and discs to prevent damage and scratches to work bowl. Note that the removable dicing grid will fall out of the dicing disc when turned upside down. Handle blades and discs carefully; they are very sharp. Wash all parts except base in hot, soapy water. Rinse; then dry.

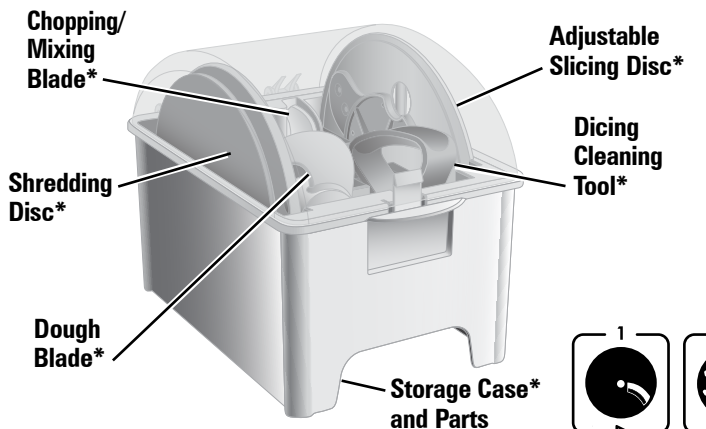


# Storage Case, Parts, and Control Panel

If the lights on the control panel are flashing, then the food processor is not yet assembled correctly. Either the locking arm is not in place or the large food pusher is missing. When all parts are properly installed, the control panel lights will be lit continuously. The unit is ready to operate. The control lights on the product will shut off automatically after

3 minutes of inactivity. Press any button to reactivate controls.

## Control Panel



**Dough Blade (4)\***  
Use to mix bread, pizza, cookie doughs, and dumpling dough.



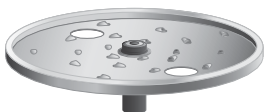
**Chopping/Mixing Blade (5)\***  
Use to coarsely chop, grate, mince, mix, or puree food.



Adjustment Post

**Adjustable Slicing Disc (1)\***

Use to slice carrots, cucumbers, potatoes, pepperoni, onions, peppers, tomatoes, and chilled cheeses.



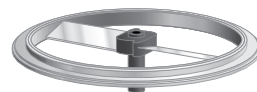
**Shredding Disc (2)\***

Use to shred a variety of foods such as chilled cheese, carrots, cabbage, and potatoes.

## Dicing Assembly (3)

**NOTE:** The cutting disc and dicing disc must always be used together as one assembly.

### Cutting Disc\*

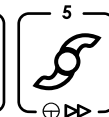
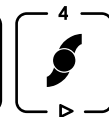
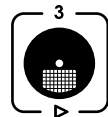
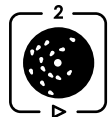


### Dicing Disc\* With Removable Grid\*



Use to make 1/2-inch (12-mm) cubes of potatoes, tomatoes, beets, onions, peppers, carrots and apples.

**Store dicing assembly in work bowl.**



▶ Low speed

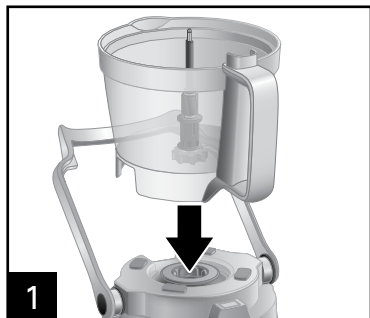
▶▶ High speed

⊕ Pulse

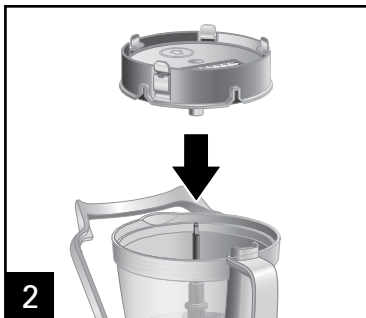
# How to Use Dicing Assembly



**⚠ WARNING Laceration Hazard.**  
Handle blades carefully; they are very sharp.  
Press STOP (⏹) and unplug before inserting  
or removing blades.



**1** Place work bowl on base with handle facing forward.



**2** To insert the dicing assembly, lower the dicing disc onto the motor shaft, making sure the removable grid is next to the handle. Then lower the cutting disc onto the motor shaft until it sits flush to the dicing disc.  
**TIP:** When using the feed chute to dice, slice, or shred, make sure no other blades are in the bottom of the work bowl.



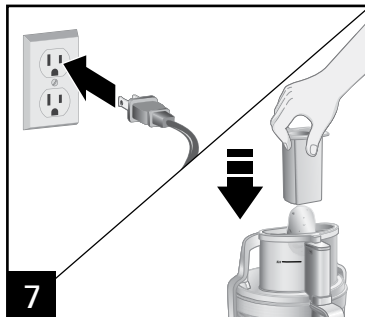
**4** Secure four latches of the dicing disc into place.



**5** Place lid on bowl so the chute lines up with the handle.



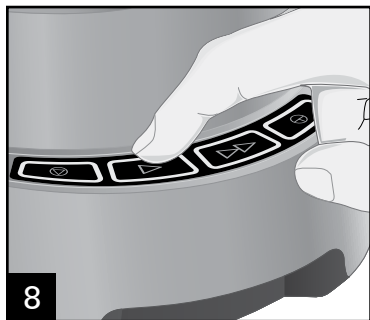
**6** Raise locking arm up and over bowl and snap into place.



**7** Place large food pusher in food chute. Add food and use medium or small food pushers for dicing.

**NOTE:** Unit will not work unless locking arm is snapped into place on bowl and large food pusher is inserted.

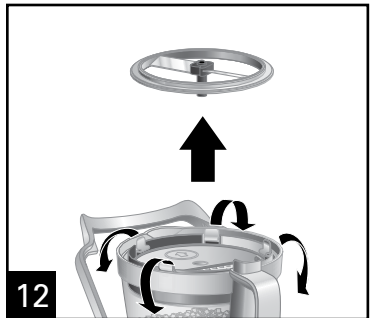
# How to Use Dicing Assembly (cont.)



8

Press  $\triangleright$  button. For best results use medium or small pusher.

**⚠ WARNING Laceration Hazard.** Always use food pusher to feed food into the chute. Never push food through chute with hands or other objects.

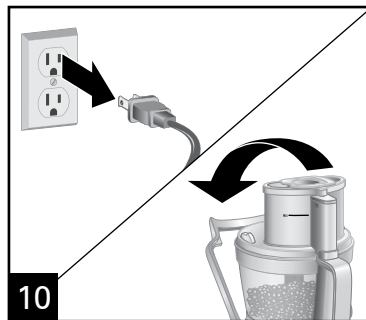


12

Unlatch four metal clips. Carefully remove cutting disc.



9



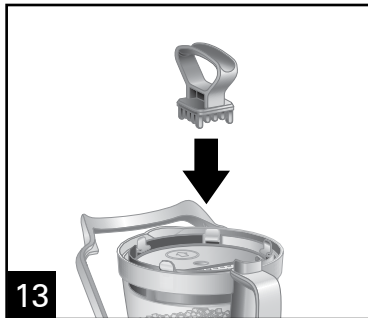
10

When finished, press STOP ( $\odot$ ) and unplug. Push locking arm back to unsnap and lower onto counter.



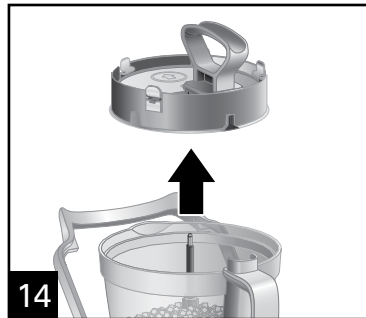
11

Remove lid from bowl.



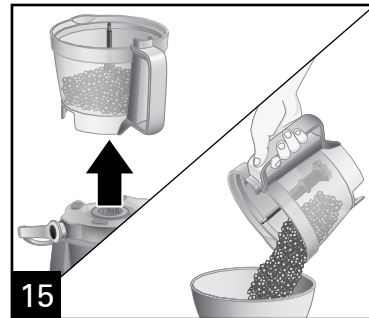
13

Use cleaning tool to press food from dicing grid into bowl.



14

Remove dicing disc from motor shaft by grabbing metal clips.



15

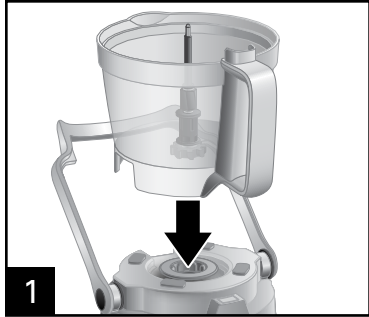
**NOTE:** If cutting disc stops working during operation, press ( $\odot$ ) button to continue operation.

**NOTE:** Dicing parts are color-coded green to remind you to use the medium pusher when dicing and the green cleaning tool to clean out the grid.

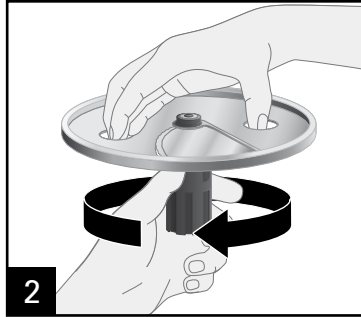
# How to Use Adjustable Slicing Disc

**⚠ WARNING Laceration Hazard.**

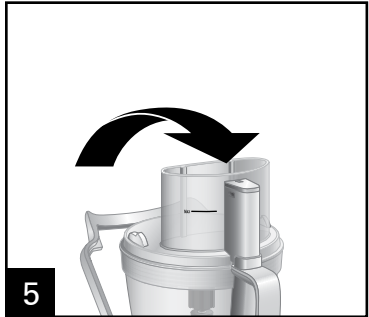
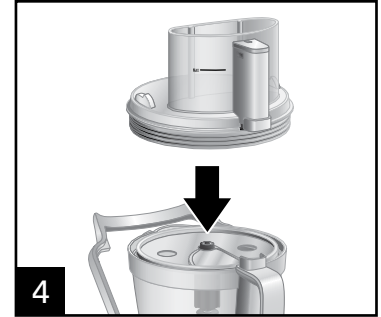
Handle disc carefully; it is very sharp. Press STOP (⊘) and unplug before inserting or removing blades.



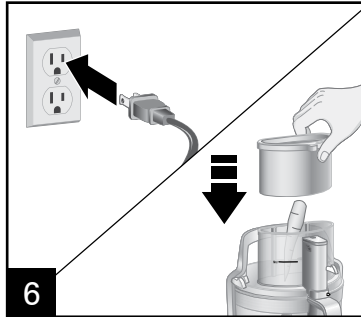
1 Place work bowl on base with handle facing forward. Adjust disc to desired thickness by turning the adjustment post. There are 14 adjustment positions, ranging from 1/32" to 1/4" (0.8 to 6 mm) thickness.



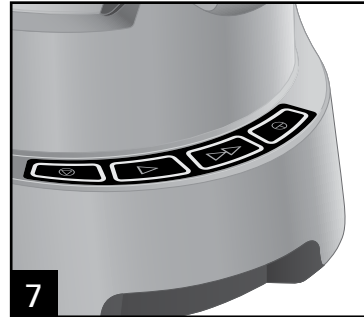
3 Carefully place disc onto motor shaft. Place lid on work bowl.  
**TIP:** Check to make sure no other blades are in the bottom of the work bowl.



5 Raise locking arm up and over bowl and snap into place.



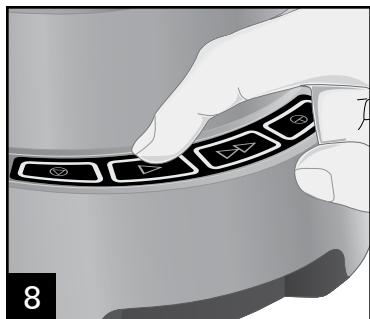
6 **NOTE:** Unit will not work unless the large food pusher is inserted and the locking arm is snapped into place on the bowl.



7 For smaller, thinner foods: Put large food pusher into place. Place food into smaller open tube and use small food pusher to push in food. For larger foods: Keep large, medium, and small pushers together. **NOTE:** Unit will not operate until large food pusher engages the protective interlock. Do not add food above the MAX fill line.

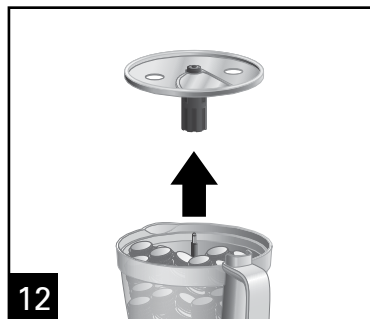


# How to Use Adjustable Slicing Disc (cont.)

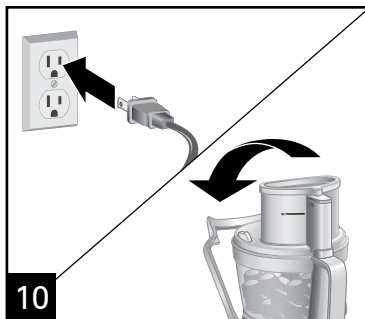


Press  $\triangleright$  button. **NOTE:** If the large pusher is removed, the last setting will be remembered. This setting will blink. To start slicing again, simply insert the large pusher.

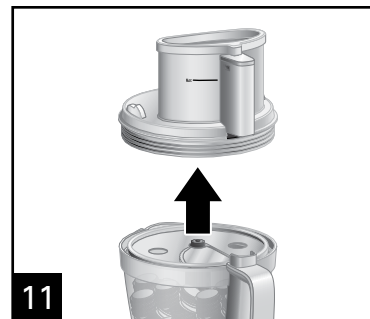
**⚠ WARNING Laceration Hazard.** Always use food pusher to feed food into the chute. Never push food through chute with hands or other objects. Never remove locking arm during operation.



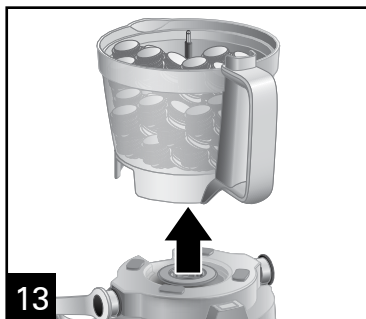
Carefully remove disc from motor shaft using the finger holes.



When finished, press STOP (⏹) and unplug. Push locking arm back to unsnap and lower onto counter.



Remove lid.



# How to Use Shredding Disc



**⚠ WARNING Laceration Hazard.**

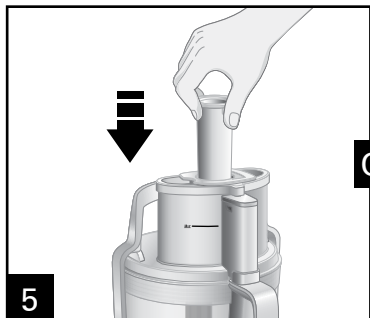
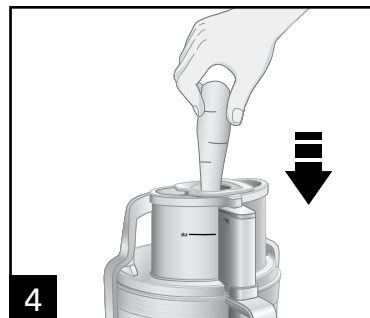
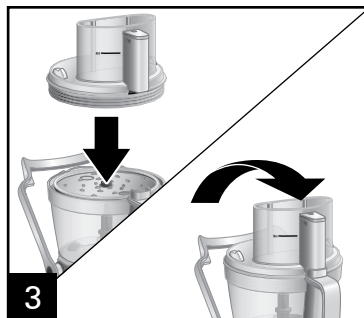
Handle disc carefully; it is very sharp. Press STOP (⏹) and unplug before inserting or removing blades.



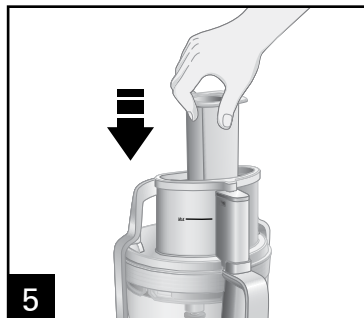
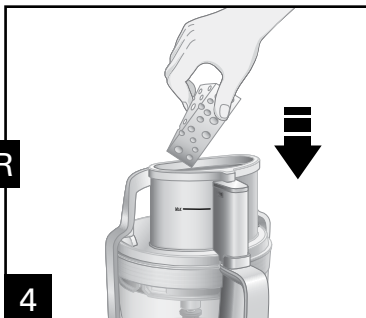
Place work bowl on base with handle facing forward.



Carefully place disc onto motor shaft. Place lid on work bowl so the chute lines up with the handle. Raise locking arm up and over bowl and snap into place. **TIP:** Check to make sure no other blades are in the bottom of the work bowl.



OR



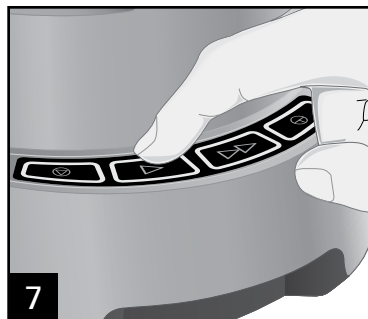
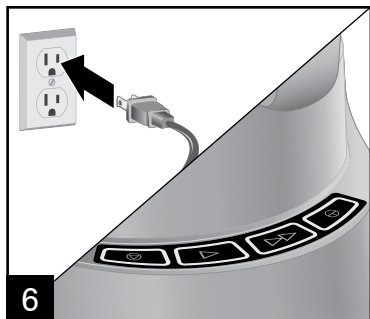
For smaller, thinner foods: Put large food pusher into place. Place food into smaller open tube and use small food pusher to push in food. **NOTE:** Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.

For larger foods: Keep large, medium, and small pushers together. **NOTE:** Unit will not operate until large food pusher engages the protective interlock. Do not add food above the MAX fill line.

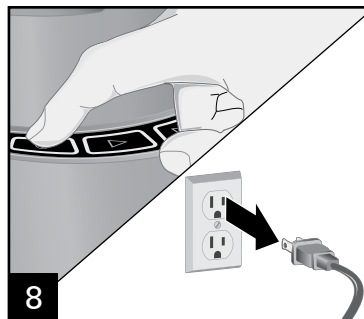
**⚠ WARNING Laceration Hazard.**

Always use food pusher to feed food into the chute. Never push food through chute with hands or other objects. Never remove locking arm during operation.

# How to Use Shredding Disc (cont.)



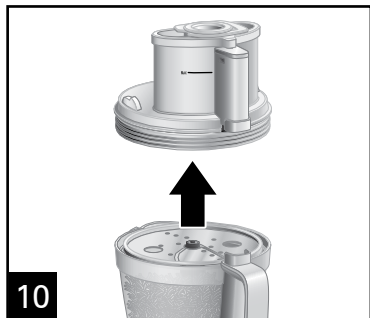
Press ▷ button.



When finished, press STOP (Ⓢ) and unplug.



Push locking arm back to unsnap and lower onto counter.



Remove lid.

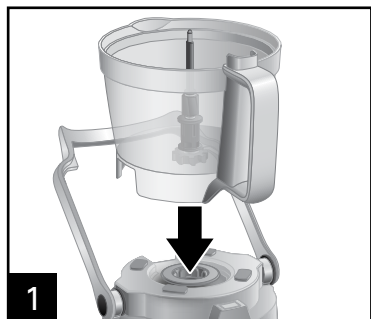


Carefully remove blade from motor shaft using finger holes.



# How to Use Chopping/Mixing Blade

**⚠ WARNING Laceration Hazard.**  
Handle blade carefully; it is very sharp. Press STOP (⏹) and unplug before inserting or removing blades.



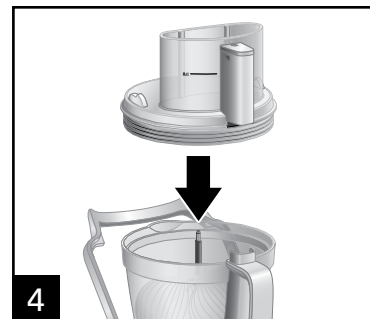
Place work bowl on base with handle facing forward.



Carefully slide blade straight down onto the motor shaft.  
**NOTE:** Operate using only one blade or disc at a time.



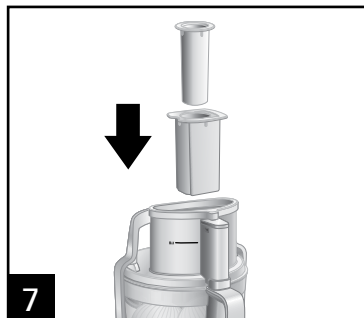
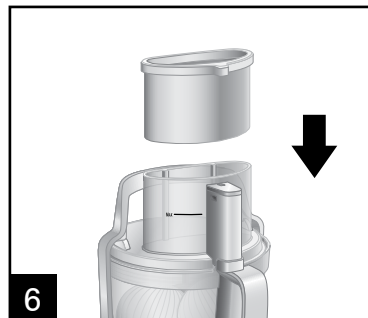
Place food to be chopped/mixed in bowl.



Place lid on work bowl so the chute lines up with the handle.



Raise locking arm up and over bowl and snap into place. **NOTE:** Unit will not work unless locking arm is snapped into place on bowl and large food pusher is inserted.



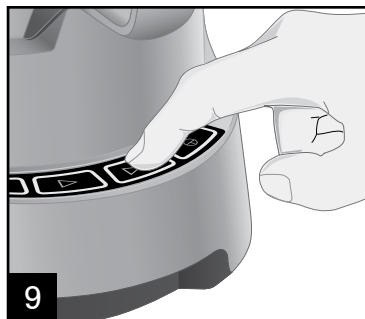
Place food pushers in food chute. Unit will not operate until large food pusher engages the protective interlock. Do not add food above the MAX fill line.



**⚠ WARNING Laceration Hazard.**  
Always use food pusher to feed food into the chute. Never push food through chute with hands or other objects. Never remove locking arm during operation.

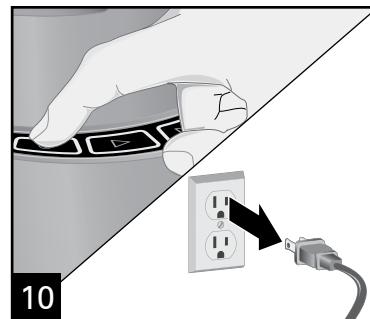
# How to Use Chopping/Mixing Blade (cont.)




If the lights on the control panel are flashing, then the food processor is not assembled correctly. Either the locking arm is not in place or the large food pusher is missing. When all parts are properly installed, the control panel lights will be lit continuously. The unit is ready to operate.



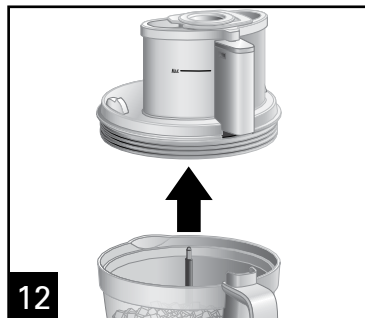
Press , or for more control use the  button.



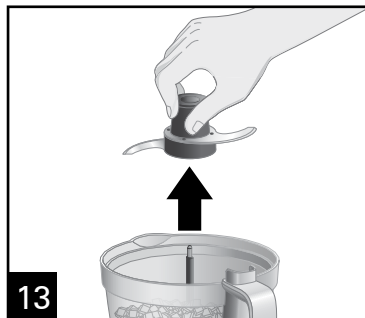
When finished, press STOP  and unplug.



Push locking arm back to unsnap and lower onto counter.



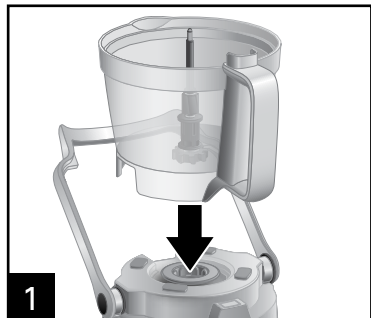
Remove lid.



Carefully remove blade from motor shaft.



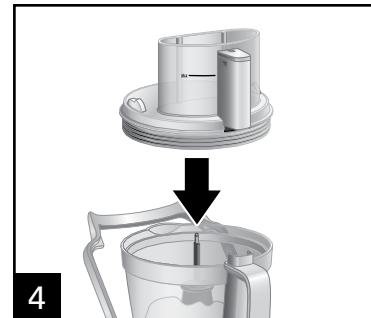
# How to Use Dough Blade



Place work bowl on base with handle facing forward.



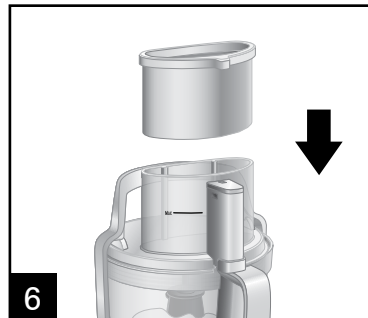
Carefully slide blade straight down onto the motor shaft.  
**NOTE:** Operate using only one blade or disc at a time.



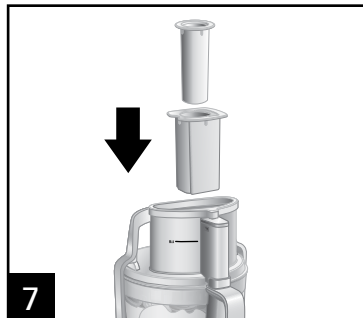
Place lid on work bowl so the chute lines up with the handle.



Raise locking arm up and over bowl and snap into place.



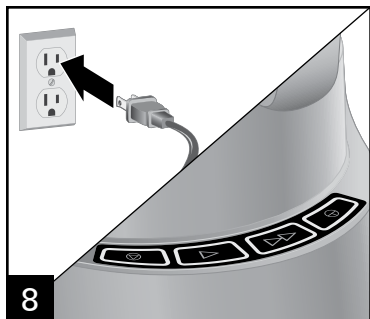
Place food pushers in food chute.



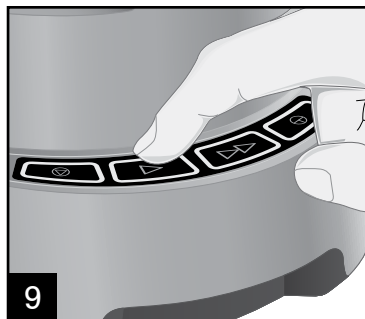
**NOTE:** Unit will not operate until large food pusher engages the protective interlock. Do not add food above the MAX fill line.

**⚠ WARNING Laceration Hazard.** Always use food pusher to feed food into the chute. Never push food through chute with hands or other objects. Never remove locking arm during operation.

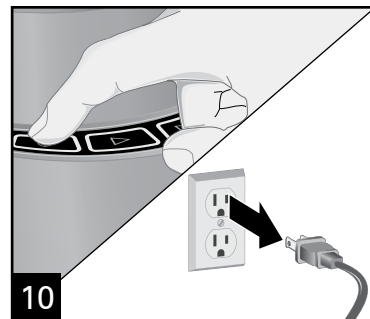
# How to Use Dough Blade (cont.)



If the lights on the control panel are flashing, then the food processor is not assembled correctly. Either the locking arm is not in place or the large food pusher is missing. When all parts are properly installed, the control panel lights will be lit continuously. The unit is ready to operate.



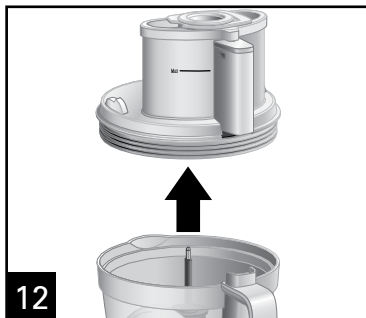
Press ▶ button and process following your recipe.



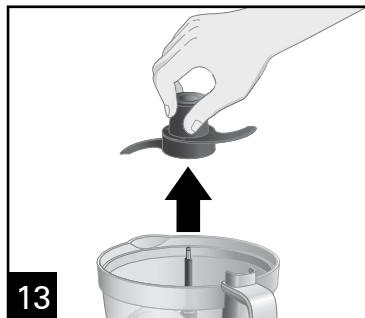
When finished, press STOP (⊙) and unplug.



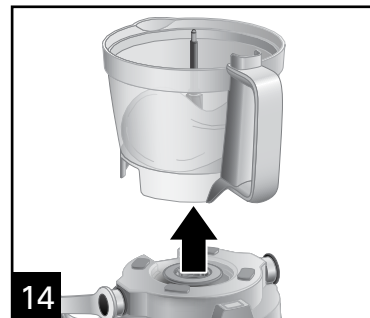
Push locking arm back to unsnap and lower onto counter.



Remove lid.



Carefully remove blade from motor shaft.



# Tips and Techniques

- For a more uniform consistency, start with pieces of food that are similar in size. Cut food into 1-inch (2.5-cm) pieces before processing with chopping/mixing blade and leave room in work bowl for the food to be tossed around.
- This food processor is excellent to chop, dice, mix, slice, or shred most foods. However, to maintain peak performance, do not use your food processor for the following: grinding coffee beans or spices, slicing frozen meats, or crushing ice.
- When chopping foods, pulsing on and off will produce the best results.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, diced, chopped, or shredded in seconds. The appliance normal operating cycle is a maximum 2-minute high-speed operation followed by a 1-minute off period.
- Do not puree or mash starchy vegetables like potatoes as they are easily overprocessed and will become gummy.
- To slice or shred cheese, use only firm cheese like Cheddar or Swiss that has been chilled for at least 30 minutes. Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
- The adjustable slicing disc can slice foods as thin as 1/32 inch (0.8 mm) and as thick as 1/4 inch (6 mm).

# Processing Charts

When using attachments, do not process past the MAX LEVEL on the work bowl.

## ATTACHMENT



(5)

## FOODS

Chop: nuts, meat, garlic, onions, peppers, celery, herbs, bread (for crumbs), crackers

Mince/Puree: vegetables, fruit

Mix: salad dressings

Puree: soups, sauces

Grate: cheese, such as Parmesan (chilled)



(1)

Cucumbers, apples, mushrooms, carrots, potatoes, cabbage, tomatoes, pepperoni, peppers, radishes, firm cheeses (chilled)



(2)

Cabbage, potatoes, carrots, cheese (chilled)

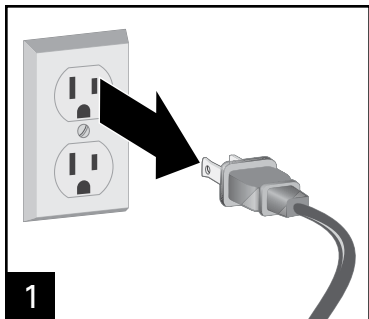


(3)

Potatoes, tomatoes, onions, peppers, beets, carrots, cucumbers, and apples



# Care and Cleaning



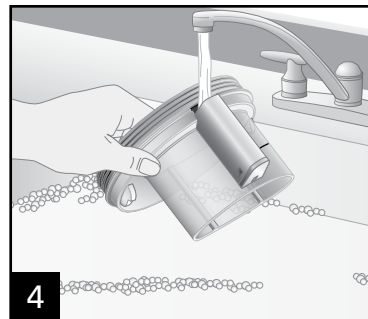
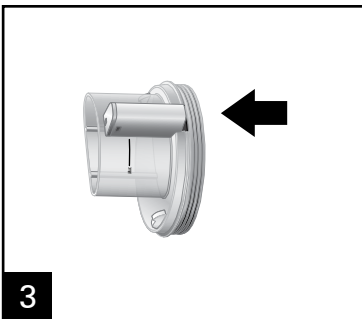
Wipe base, control panel, and cord with a damp cloth or sponge. If necessary, use a mild nonabrasive cleanser.

**⚠ WARNING Electrical Shock Hazard.**

Disconnect power before cleaning. Do not immerse cord, plug, or base in water or any other liquid.

**⚠ WARNING Laceration Hazard.**

Handle blades and discs carefully; they are very sharp.



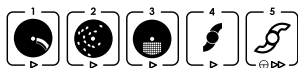
**NOTE:** If food particles get trapped in the back of the food chute, place openings on sides of enclosure under running water to rinse out pieces before putting in the dishwasher.





**DISHWASHER-SAFE**

DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. All removable parts may also be cleaned in the sink with hot, soapy water. Use caution when washing blades and discs.




# Processing Times



BLADE TYPE	RECOMMENDED FOOD	RECOMMENDED PROCESSING TIME	RECOMMENDED AMOUNT
 (4)	Bread dough	1 1/2–2 minutes	3 cups (375 g) bread flour, 2 tablespoons (30 ml) oil, 1 cup (237 ml) water, 1 pkg (21 g) yeast
	Pizza dough	1 1/2–2 minutes	3 cups (360 g) all-purpose flour, 1 tsp (5 ml) sugar, 2 tablespoons (30 ml) oil, 1 cup (237 ml) water, 1 pkg (21 g) yeast, 1 tsp (5 ml) salt
 (5)	Chickpeas/hummus	1 1/2–2 minutes	One 15-ounce (425-g) can
	Grains for flour	1 1/2–2 minutes	1 cup (200 g)
	Nuts (chopped)	20–25 seconds	250 g
	Onions	5 pulses (10–15 seconds)	One 3- to 4-inch diameter onion, approx. 200 g
	Parmesan cheese	60–75 seconds	140 g
	Parsley or cilantro	10 pulses (20–30 seconds)	20 g
	Pesto	1–2 minutes	4 cups (210 g) basil, 1 cup (140 g) pine nuts, 4 garlic cloves, 1 cup (237 ml) olive oil, 1 cup (110 g) grated parmesan cheese, 1 tsp (5 ml) salt
	Pie crust or biscuit dough	45–60 seconds	3 cups (375 g) all-purpose flour, 1 tsp (5 ml) salt, 1 cup (237 ml) butter, 1/4 cup (59 ml) water
	Pureed soup	1–2 minutes	4 cups (946 ml)

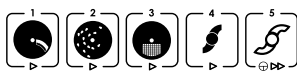
**NOTE:** For all blade types, do not exceed 2 minutes per processing cycle. Allow appliance to cool for 1 minute between each cycle.

# Processing Times (cont.)

DISC TYPE	RECOMMENDED FOOD	RECOMMENDED PROCESSING TIME	RECOMMENDED AMOUNT
 (2)	Cabbage	5–10 seconds per wedge	1 wedge, approx. 100 g
	Carrots	5–10 seconds per carrot	2 large, approx. 140 g
	Hard cheese	5–10 seconds per block	1 block, approx. 140 g
	Potatoes	5–10 seconds per potato half	1 half, 75–80 g
 (1)	Cucumbers	5–10 seconds per cucumber	1 cucumber, 250–300 g
	Eggs	5–10 seconds per egg	1 boiled egg (60–70 g)
	Pepperoni	5–10 seconds per stick	1 stick, 227 g
	Potatoes	5–10 seconds per potato half	1 half, 75–80 g
	Tomatoes	5–10 seconds per tomato half	1 half, 90–100 g
 (3)	Carrots	5–10 seconds per carrot	2 large, approx. 140 g
	Eggs	5–10 seconds per egg	1 boiled egg (60–70 g)
	Onions	5–10 seconds per onion half	1 half, approx. 100 g
	Potatoes	5–10 seconds per potato half	1 half, 75–80 g
	Tomatoes	5–10 seconds per tomato half	1 half, 90–100 g

**NOTE:** For all disc types, do not fill the bowl past MAX indicated on the work bowl.

# Food Processing



▷ Low speed

▷▷ High speed

⊕ Pulse

FOOD	BLADE OR DISC	PROCESS
Apples	Adjustable Slicing Disc (1)	▷
	Dicing Assembly (3)	▷
Baby Foods	Chopping/Mixing Blade (5)	▷▷
Bread Dough	Dough Blade (4)	▷
Cabbages	Shredding Disc (2)	▷
Cake Batters	Dough Blade (4)	▷▷ / ⊕
Carrots	Adjustable Slicing Disc (1)	▷
	Dicing Assembly (3)	▷
	Shredding Disc (2)	▷
Cookie Crumbs	Chopping/Mixing Blade (5)	▷▷ / ⊕
Cookie Doughs	Dough Blade (4)	▷▷ / ⊕
Cracker Crumbs	Chopping/Mixing Blade (5)	▷▷ / ⊕
Cucumbers	Adjustable Slicing Disc (1)	▷
	Dicing Assembly (3)	▷
Dips/Sauces	Chopping/Mixing Blade (5)	⊕
Eggs, Hard-Boiled	Adjustable Slicing Disc (1)	▷
	Chopping/Mixing Blade (5)	▷▷ / ⊕
	Dicing Assembly (3)	▷
Frozen Desserts	Chopping/Mixing Blade (5)	▷▷ / ⊕
Grinding Grains	Chopping/Mixing Blade (5)	▷▷ / ⊕
Hard Cheeses, Parmesan Cheeses	Adjustable Slicing Disc (1)	▷
	Chopping/Mixing Blade (5)	▷▷ / ⊕
	Shredding Disc (2)	▷
Herbs	Chopping/Mixing Blade (5)	⊕
Hummus/Chickpeas	Chopping/Mixing Blade (5)	▷▷
Mayonnaises	Chopping/Mixing Blade (5)	▷▷ / ⊕

FOOD	BLADE OR DISC	PROCESS
Nut Butters	Chopping/Mixing Blade (5)	▷▷ / ⊕
Nuts	Chopping/Mixing Blade (5)	⊕
Onions	Adjustable Slicing Disc (1)	▷
	Chopping/Mixing Blade (5)	⊕
	Dicing Assembly (3)	▷
Pepperoni	Adjustable Slicing Disc (1)	▷
Pesto	Chopping/Mixing Blade (5)	▷▷ / ⊕
Pie Crusts/Pastry Dough	Chopping/Mixing Blade (5)	▷▷ / ⊕
Pizza Dough	Dough Blade (4)	▷
Potatoes	Adjustable Slicing Disc (1)	▷
	Dicing Assembly (3)	▷
	Shredding Disc (2)	▷
Salad Dressings/Marinades	Chopping/Mixing Blade (5)	▷▷ / ⊕
Salsas	Dicing Assembly (3)	▷
Smoothies	Chopping/Mixing Blade (5)	▷▷
Soft Cheeses	Chopping/Mixing Blade (5)	▷▷ / ⊕
Soups	Chopping/Mixing Blade (5)	▷▷ / ⊕
Tomatoes	Adjustable Slicing Disc (1)	▷
	Dicing Assembly (3)	▷
Vegetables	Adjustable Slicing Disc (1)	▷
	Chopping/Mixing Blade (5)	▷▷ / ⊕
	Dicing Assembly (3)	▷
	Shredding Disc (2)	▷
Whipped Cream	Chopping/Mixing Blade (5)	▷▷ / ⊕

# Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Unit does not operate on any speed or Pulse.	<ul style="list-style-type: none"><li>• Is the unit plugged in? Does the outlet work?</li><li>• Is the lid latched in place? See “How to Use” sections. Place lid on work bowl, making sure to align the pour spout on the lid with the pour spout on the work bowl.</li><li>• Is the large food pusher in the chute? The large food pusher must be in place to operate.</li><li>• Is the food chute overfilled? Do not add food above the MAX fill line. The large food pusher must be in the food chute to operate.</li></ul>
Food is not sliced or shredded uniformly.	<ul style="list-style-type: none"><li>• Packing too much food in the food chute or pushing too hard on the food pusher may cause the processed food to be irregularly sliced or shredded. Refer to the Food Processing Charts for recommended sizes and quantities.</li><li>• When processing tall, thin vegetables, use the small or medium chute to keep food in the upright position.</li></ul>
Unit stops and will not come back on.	<ul style="list-style-type: none"><li>• Is the lid latched in place? See “How to Use” sections. Place lid on work bowl, making sure to align the pour spout on the lid with the pour spout on the work bowl.</li><li>• Unit has a thermal reset device, as indicated on the power cord.</li><li>• Is the outlet still working? Check it by plugging in a working lamp or other appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker.</li><li>• Press STOP (⏹), unplug, allow to stand for 15 minutes, and then turn back on.</li><li>• If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call the Customer Service number.</li></ul>
Unit has a burning smell.	<ul style="list-style-type: none"><li>• There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit IMMEDIATELY and call the Customer Service number.</li></ul>
Motor seems weak.	<ul style="list-style-type: none"><li>• Are you using the recommended food size and quantity to be processed? Refer to the Food Processing Charts for recommended food sizes and speeds.</li></ul>
Cheese is not shredding well.	<ul style="list-style-type: none"><li>• Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.</li></ul>
Vegetables are not shredding or slicing.	<ul style="list-style-type: none"><li>• Store vegetables with high water content in the refrigerator prior to processing. Room-temperature vegetables are less firm and do not perform as well.</li></ul>
Food particles stuck in the back of the food chute.	<ul style="list-style-type: none"><li>• Place back of the food chute under running water to rinse out the food before placing in the dishwasher.</li></ul>

# Troubleshooting (cont.)

## PROBLEM

Lid will not sit flush with the work bowl.

Control panel lights are flashing.

## PROBABLE CAUSE/SOLUTION

- Dicing assembly may not be properly installed. See “How to Use” section on page 6.
- Clips are not latched on dicing assembly. Remove lid. Latch the four metal clips on dicing assembly. Place lid on work bowl and move locking arm up and snapped into place.
- Either the locking arm or large pusher are not properly in place.
- Press STOP (⏹), unplug, allow to stand for 15 minutes, and then turn back on.

# Notes

# 重要安全说明

当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监护人的密切监督和指导下使用，以确保安全。
3. 本电器不得由儿童使用。本电器及其电源线应远离儿童。请勿将本电器用于儿童玩耍。
4. 为防止触电，请勿将底座、电机、电源线或插头放入水或其他液体中。
5. 当该电器未使用时、安装或拆解部件和清洁该电器前，请从插座拔下电源线。
6. 避免接触正在运动的部件。
7. 在下列情况下，请勿使用本电器：电源线或插头破损、本机出现故障、本机跌落或已经出现任何形式的损坏。电源线更换和维修必须由制造商、维修代理商或同等资质的人员进行，以避免险情。请拨打我们的客服电话，咨询有关电器检查、修理或调整的相关信息。
8. 使用非本电器制造商建议或出售的附件可能会导致火灾、触电或人身伤害。
9. 如果任何部件出现损坏，请勿使用本食物料理机。
10. 请勿在户外使用电器。
11. 请勿将电源线搭置在桌台边缘上以及与发热表面接触。
12. 处理食物时，保存双手和器具远离转动的刀片和刀盘，以降低严重人身伤害和/或食物料理机损坏的风险。可使用橡胶刮铲，但仅限于在食物料理机未运行时使用。
13. 刀片和刀盘很锋利。组装、清空碗内食材以及清洁期间，务必小心处理。请远离儿童存放。
14. 为了降低受伤风险，在未将搅拌杯正确放置到位之前，禁止将切割刀片或刀盘置于底座上。
15. 操作电器前，务必确保盖子已安全锁定到位。
16. 禁止用手将食物送进送料口内。请务必使用食物推杆。
17. 请勿尝试破坏盖子联锁机制。
18. 在取下盖子前，请确保刀片或刀盘已完全停止。
19. 为了降低受伤风险，请确保使用提供的专门轮毂扳手插入或取下刀片和刀盘。当从搅拌杯中取出刀片和刀盘、倒空搅拌杯以及对其进行清洁时，应务必小心操作。
20. 插上电源插头接通电源前，请检查控制装置是否远离物体和双手。若要断开电源，请按“停止” (⏹) 按钮；然后从电源插座上拔下电源线插头。
21. 请务必使用食物推杆清理送料口。当此方法不可用时，从插座拔下电源线，然后拆卸本机以取出剩余的食物。
22. 本电器不用于商业、专业或工业用途。它的设计和构造仅限于家用。



- 23. 禁止长时间使用本电器或使用本电器处理大量非电器制造商建议的食材。
- 24. 当心，如果热液体倒入到食物料理机中，由于突然的蒸汽可能会导致液体从搅拌机中喷出。
- 25. 本机的最大额定值是基于使用切碎/混合刀片。当使用切片/切丝刀盘时功耗可能会较小。

- 26. 请勿置于燃气、电炉、热烤箱上面或附近。
- 27. 请勿将本电器用于非预期用途。
- 28. **小心！** 为了避免由于电动机热保护装置意外重置导致的危险，本电器禁止通过外接开关设备（例如：定时器）进行供电，或禁止连接到由供电部门定期开启和关闭的电路。

## 请妥善保管说明书！

### 其他用户安全信息

#### **本电器建议于家庭使用。**

本电器电源线的长度经过设计挑选，以减少长电源线缠绕或绊倒的危险。倘若需要更长的电源线，可使用经认证的电源延长线。电源延长线的额定功率必须等于或大于本电器的额定功率。电源延长线必须为接地型的3线电源线。电源延长线使用时需特别注意，以防将其搭设在工作台或桌台上，造成儿童扯拉或绊倒他人。

为避免电路过载，请勿在您电器的同一电路上使用其他高功率电器。

本机配有电机过热保护。在操作期间如果电机因过载而停止，请拔掉电源插头并让机器冷却15分钟。15分钟后再插上机器的电源插头以恢复正常操作。

# 部件和功能

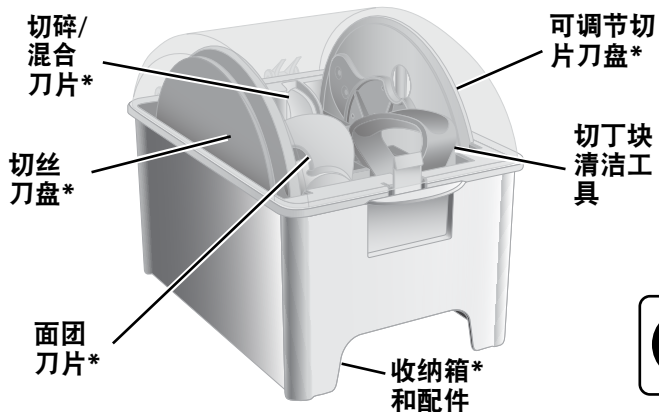
**首次使用前：**打开料理机包装，移除刀片和刀盘的保护膜，防止刮伤搅拌杯。请注意，当倒转，取出切丁块网格会从切丁块刀盘中掉落。请小心操作，刀片和刀盘很锋利。可使用带有清洁剂的温水清洗除底座之外的部件。冲洗后晾干。



# 收纳箱、配件和控制面板

如果控制面板上的灯闪烁，说明食物料理机未正确安装。说明锁杆未安装到位，或缺少大号食物推杆。当所有附件都正确安装后，控制面板上的指示灯将保持常亮，可以开始使用本电器。3分钟内无操作，控制面板上的指示灯将自动熄灭。按任意按钮可重新启动控制面板。

## 控制面板



**面团刀片 (4)\***  
用来制作合面包、披萨、饼干的面团和饺子的面团。



**切碎/搅拌刀片 (5)**  
用于将食物粗加工、切碎、搅碎、混合或搅拌成泥状食物。



调节杆

**可调节切片刀盘 (1)\***

用于将胡萝卜、黄瓜、土豆、辣香肠、洋葱、辣椒、番茄和冷芝士切片。



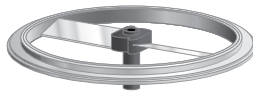
**切丝刀盘 (2)\***

用于将冷冻芝士胡萝卜，卷心菜或土豆等食物切丝。

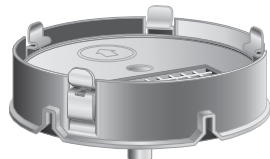
## 切丁块组件

**注意：**切割刀盘和切丁块刀盘必须作一起使用。

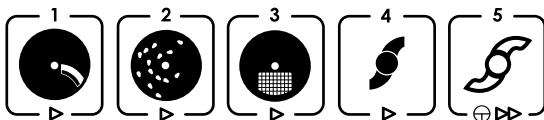
## 切割刀盘\*



**切丁块刀盘含有可取出网格刀**



用于将土豆、番茄、甜菜、洋葱、辣椒、胡萝卜和苹果切成 1/2英寸 (12毫米) 的小块。  
**切丁块组件已经放在搅拌杯中。**

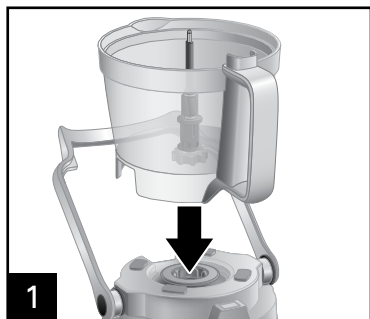


- ▷ 低速运行
- ▷▷ 高速运行
- ⊕ 脉冲 (点动) 运行

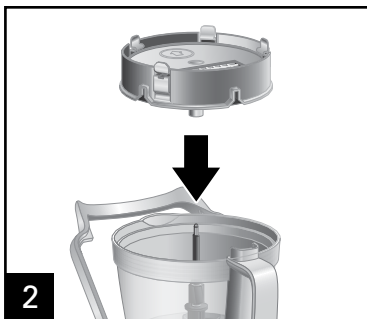
# 如何使用切丁块组件

**警告** 割伤危险。

请小心使用，刀片十分锋利。插入或取出刀片前，请按“停止” (⏻) 按钮并拔下电源插头。



**1** 将搅拌杯放在底座上，把手面对自己。



**2** 安装切丁块组件是，将切丁块刀盘向下安装再电机轴上，确保可取出网格刀靠近把手位置。然后将切割刀盘向下安装到电机轴上，直到与切丁块刀盘齐平。当使用送料口切丁块，切片或切丝时，确保搅拌杯内部没有其他刀片。



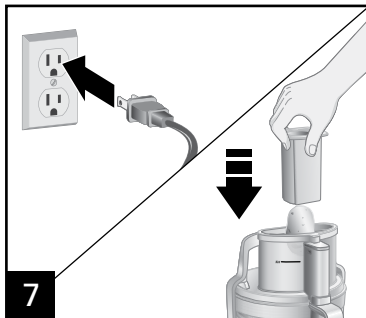
**4** 将切丁块刀盘的四个卡扣固定好。



**5** 盖上搅拌杯盖子，使送料口与把手对齐。



**6** 上推锁杆，将其卡入到搅拌杯上的卡扣位置。

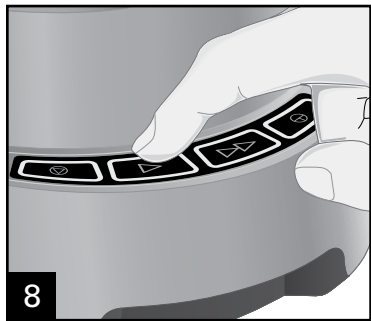


将大号食物推杆置于送料口中，添加食物时，使用中或小号的食物推杆。

**注意：**如果锁杆未在搅拌上方卡入到位或未安装大号食物推杆，本机器将无法使用。

# 如何使用切丁块组件 (续)

注意：切丁部件是绿色的，以提醒您切丁时需要使用中号推杆，并使用绿色清洁工具清洁网孔刀。

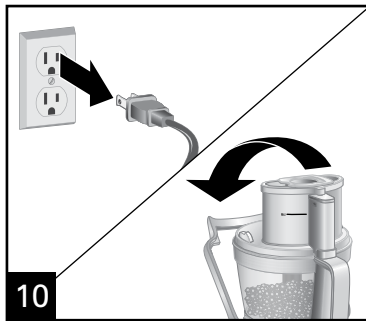


8 按 ▷ 按钮。使用中号或小号推杆，效果最佳。

**警告** 割伤危险。请务必使用食物推杆将食物送入送料口中。禁止用手或其他物品将食物推入送料口。



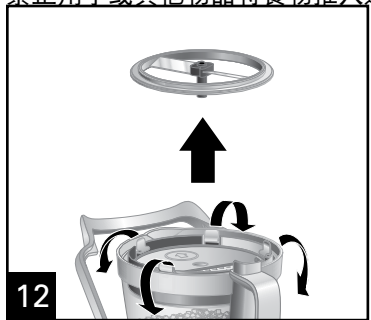
9



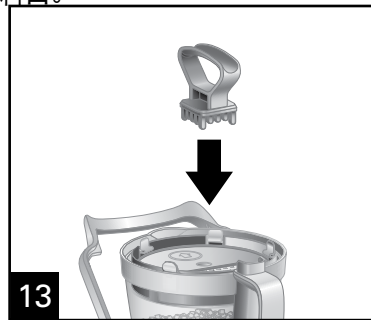
10 完成后，按“停止” (⊖)按钮并拔下电源插头。向后推松开锁放臂，将其落到桌面上。



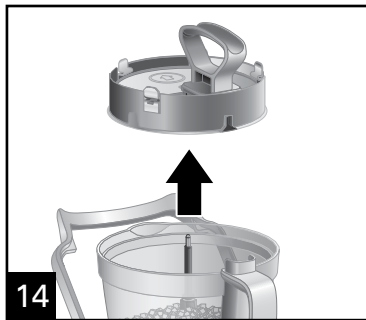
11 取下搅拌杯盖子。



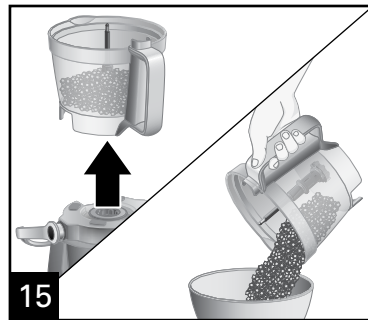
12 松开四个金属扣。小心取出切割刀盘。



13 使用清洁工具，将网格刀的食物挤出到搅拌杯中。



14 抓住金属扣，从电机轴上取下切丁块刀盘。

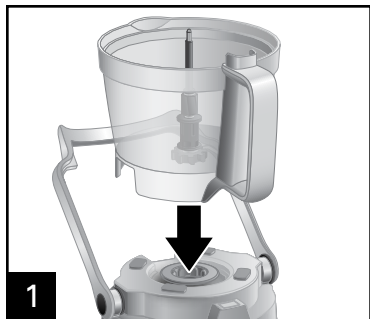


15 注意：如果在操作期间切割刀盘卡住不工作，则按(⊕)按钮可继续操作。

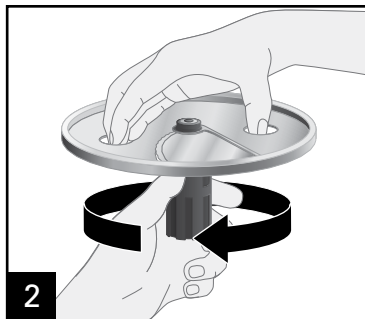
# 如何使用可调节切片刀盘

**警告** 割伤危险。

请小心使用，刀片十分锋利。插入或取出刀片前，请按“停止”按钮并拔下电源插头。



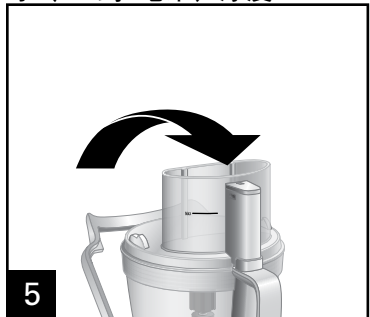
1 将搅拌杯放在底座上，把手面对自己。通过旋转调节杆，将刀盘调节到所需的厚度。有14个调节位置，调节范围从1/32到1/4英寸（0.8到6毫米）厚度。



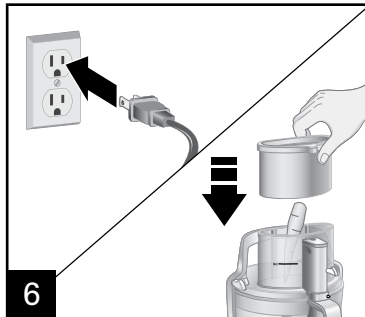
2 小心将刀盘放到电机轴上。将盖子盖到搅拌杯上。



3 小心将刀盘放到电机轴上。将盖子盖到搅拌杯上。  
小贴士：检查搅拌杯底部是否没有其他刀片。



5 上推锁杆，将其卡扣在搅拌杯的上方。



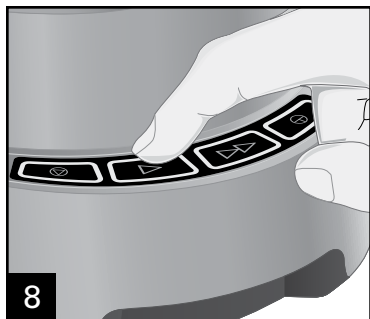
6 注意：大号食物推杆未按照到位并且锁杆为卡入到搅拌杯固定位置，本机器将不能运行。




7 对于细小的食物：将大号食物推杆安装到位。将食物放入较小的孔口并使用小号食物推杆推动食物。对于较大的食物：将大号、中号和小号食物推杆放置在一起。注意：大号食物推杆互锁保护装置未固定好之前，本机不会运行。请勿添加食物超过最大加料刻度线。

对于细小的食物：将大号食物推杆安装到位。将食物放入较小的孔口并使用小号食物推杆推动食物。对于较大的食物：将大号、中号和小号食物推杆放置在一起。注意：大号食物推杆互锁保护装置未固定好之前，本机不会运行。请勿添加食物超过最大加料刻度线。

# 如何使用可调节切片刀盘 (续)

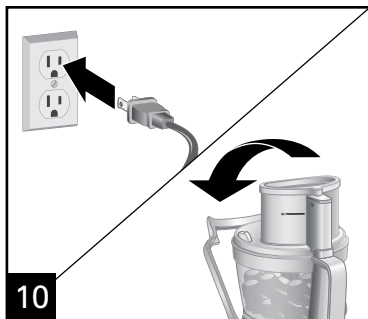



**8** 按  按钮。**注意：**如果大号食物推杆被取下，上次的设置将被记忆。此设置灯将闪烁。要再次启动切片功能，只需插入大号食物推杆

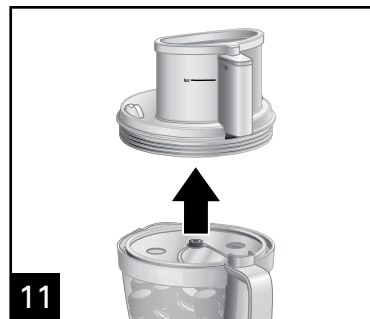
**⚠ 警告 割伤危险。**请务必使用食物推杆将食物送入送料口中。禁止用手或其他工具将食物推入送料口。机器运行期间请勿推开锁杆。



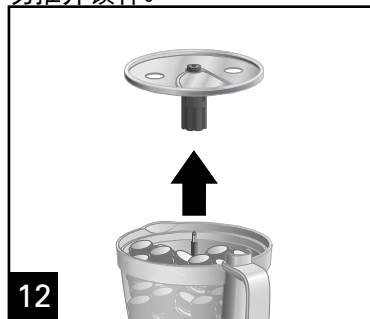
**9**



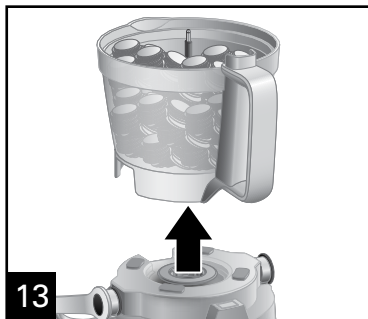
**10** 当完成后，按“停止”()按钮并拔下电源插头。向后推开锁杆，将其放落到桌面上。



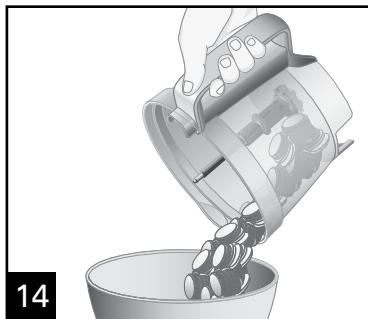
**11** 取下盖子。



**12**



**13**




**14**

使用刀盘上的手指孔，小心从电机轴上取下刀盘。

# 如何使用切丝刀盘

**警告** 割伤危险。

请小心使用，刀片十分锋利；它十分锋利。插入或取出刀片前，请按“停止”按钮并拔出电源插头。

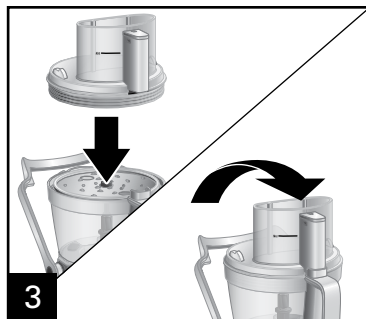


将搅拌杯放在底座上，把手面对自己。

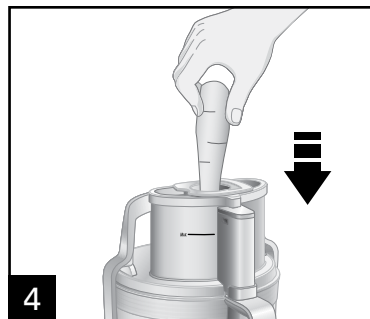


2

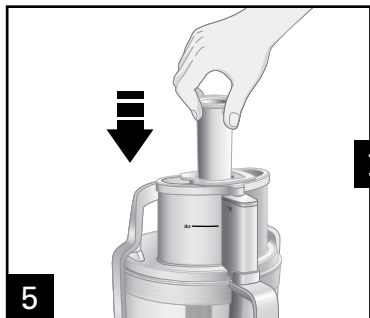
小心将刀盘放到电机轴上。将盖子盖到搅拌杯上，并让送料口的凸槽与把手对齐。上推锁杆，将其卡扣在搅拌杯的上方。**小贴士：**检查搅拌杯底部是否没有其他刀片。



3

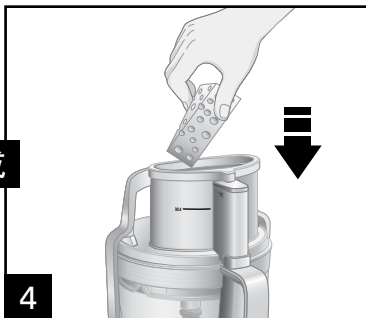


4

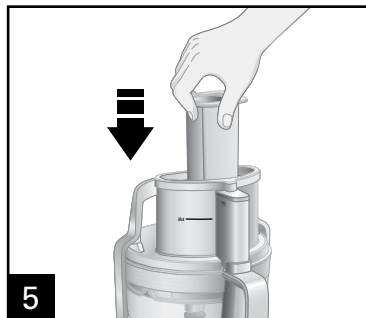


5

或



4



5

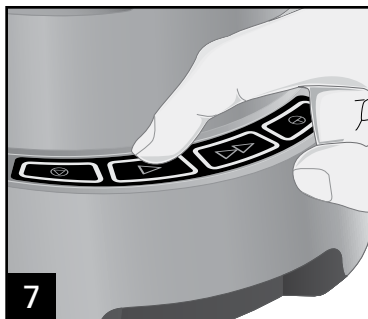
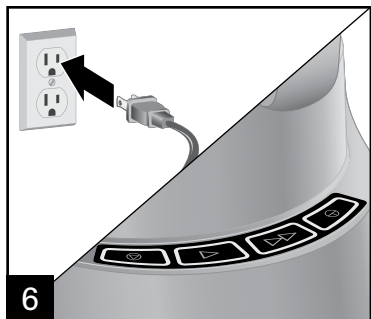
对于细小的食物：将大号食物推杆安装到位，将食物放入较小的推杆上的孔并使用小号食物推杆推进食物。**注意：**软芝士如莫萨里芝士在进行处理前，请在冰箱冷冻30分钟，以确保足够的硬度从而进行切丝。

对于较大的食物：将大号、中号和小号食物推杆放置在一起。**注意：**大号食物推杆互锁保护装置未固定好之前，本机不会运行。请勿添加食物超过最大加料刻度线。

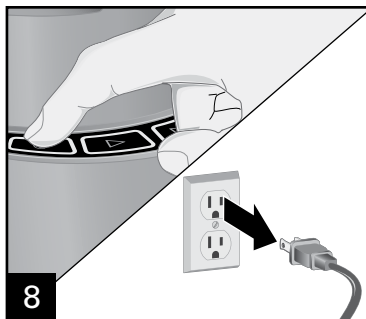
**警告** 割伤危险。请务必使用食物推杆将食物送入送料口中。禁止用手或其他工具将食物推入送料口。机器运行期间请勿推开锁杆。



# 如何使用切丝刀盘 (续)



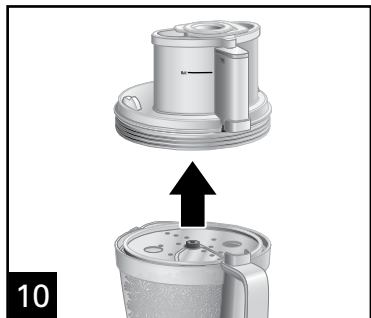
按 ▷ 按钮。



当完成后, 按“停止” (⊙)按钮并拔下电源插头。



向后推松开锁杆, 将其放落到桌面上。



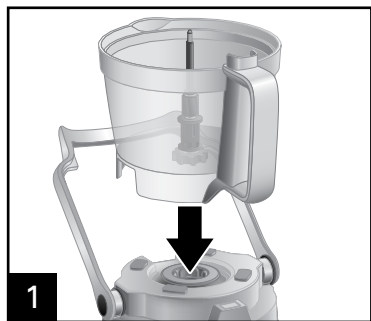
取下盖子。



使用刀盘上的手指孔, 小心从电机轴上取下刀片。



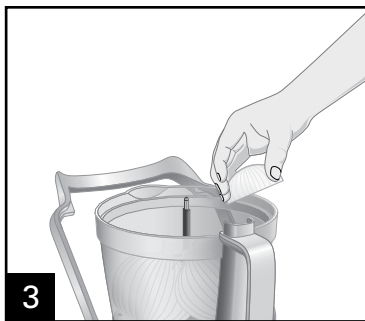
# 如何使用切碎/混合刀片



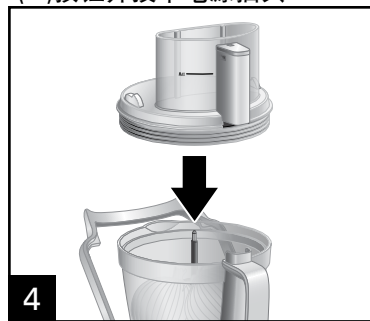
**1** 将搅拌杯放在底座上，把手面对自己。



**2** 小心将刀片向下滑动安装到电机轴上。**注意：**一次仅可使用一个刀片或刀盘进行操作。



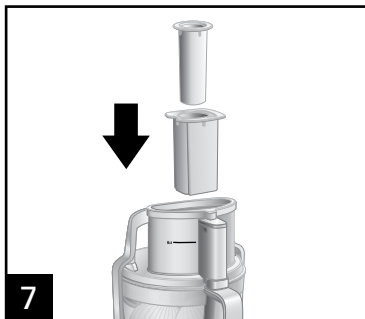
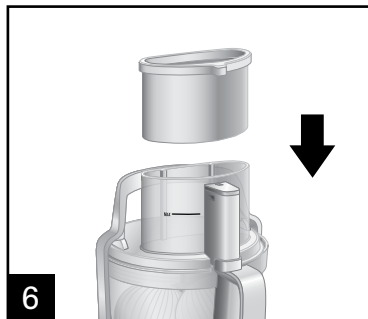
**3** 将需要切碎/混合的食物放入到搅拌杯中。



**4** 将盖子盖到搅拌杯上，并让送料口的凸槽与把手对齐。



**5** 上推锁杆，将其卡入搅拌杯上盖的固定位置。**注意：**如果锁杆未固定到位并且大号食物推杆未安装好，本机将无法工作。



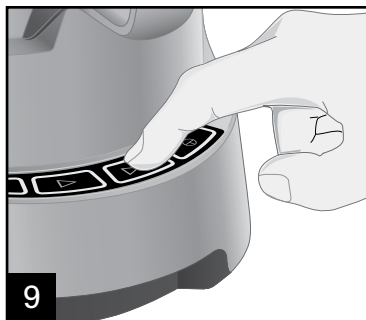
将食物推杆置于送料口中。大号食物推杆互锁保护装置未固定好之前，本机不会运行。请勿添加食物超过最大加料刻度线。



**警告** 割伤危险。请务必使用食物推杆将食物送入送料口中。禁止用手或其他工具将食物推入送料口。机器运行期间请勿推开锁杆。

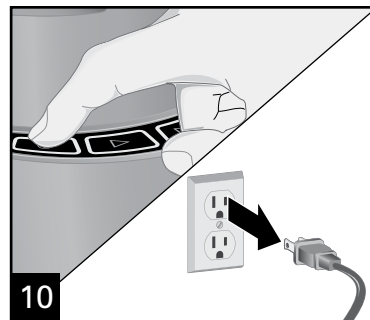
# 如何使用切碎/混合刀片 (续)




如果控制面板上的灯闪烁，说明食物料理机未正确安装。要么锁杆未固定到位，或大号食物推杆未安装。当所有部件都安装完成，控制面板灯将保持常亮。本机器可以开始使用。



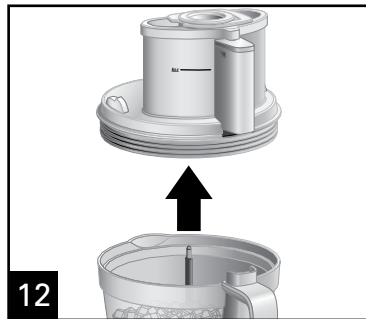
按 ，或按  按钮使用。



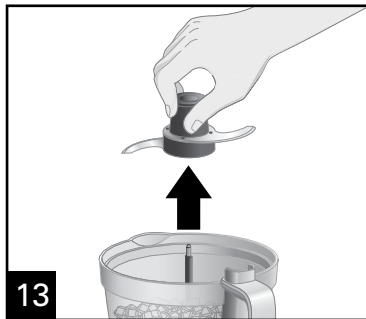
当完成后，按“停止”()按钮并拔下电源插头。



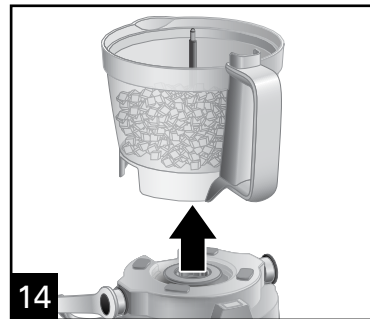
向后推松开锁杆，将其放落到桌面上。



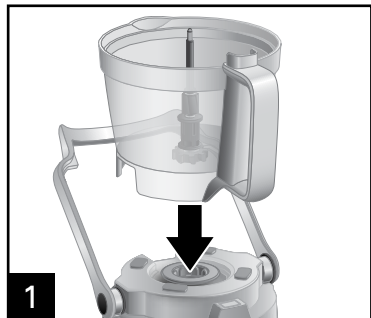
取下盖子。



小心从电机轴上取下刀片。



# 如何使用面团刀片



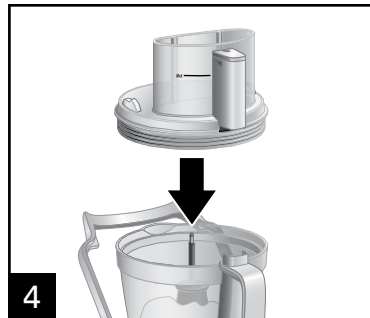
**1** 将搅拌杯放在底座上，把手面对自己。



**2** 小心将刀片向下滑动安装到电机轴上。**注意：**一次仅可使用一个刀片或刀盘进行操作。



**3**



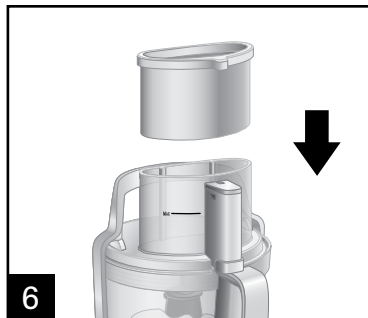
**4**

将盖子盖到搅拌杯，并让送料口的凸槽与把手对齐。



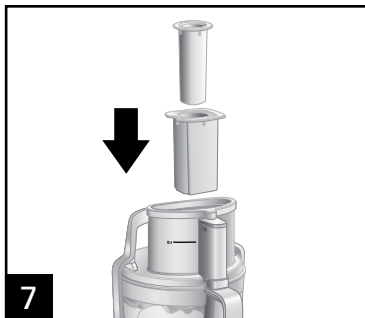
**5**

上推锁杆，将其卡到搅拌杯上盖的固定位置。



**6**

将食物推杆置于送料口中。

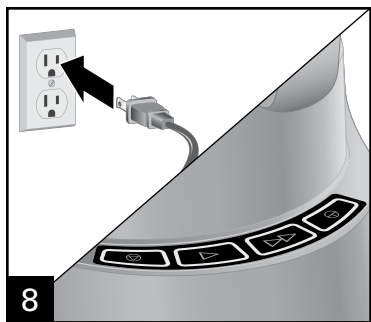


**7**

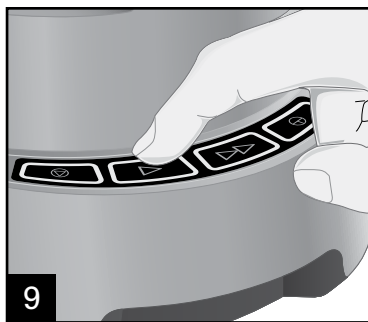
**注意：**大号食物推杆互锁保护装置未固定好之前，本机不会运行。请勿添加食物超过最大加料刻度线。


**警告** 割伤危险。请务必使用食物推杆将食物送入送料口中。禁止用手或其他工具将食物推入送料口。机器运行期间请勿推开锁杆。

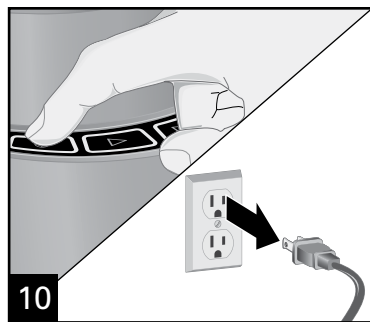
# 如何使用面团刀片 (续)




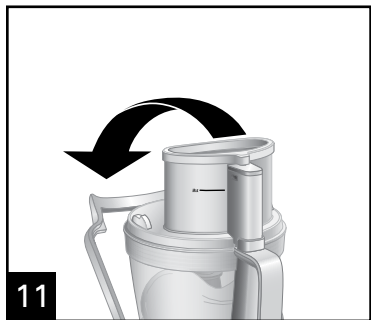
8 如果控制面板上的灯闪烁，说明食物料理机未正确安装。要么锁杆未固定到位，或大号食物推杆未安装。当所有部件都安装完成，控制面板灯将保持常亮。本机器可以开始使用。



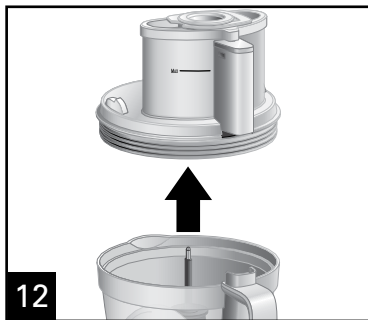
9 按  按钮，运行下列您的菜单。



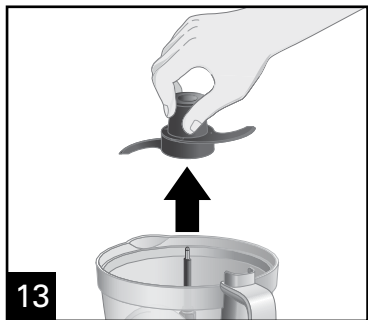
10 当完成后，按“停止”()按钮并拔下电源插头。



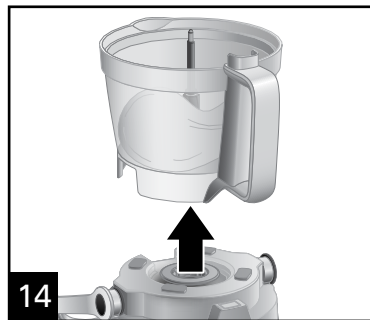
11 向后推松开锁杆，将其放落到桌面上。



12 取下盖子。



13 小心从电机轴上取下刀片。



# 小贴士与技巧

- 为了更加均匀一致，从大小相似的食物块开始。使用切碎/混合刀片处理前，请将食物切成1英寸（2.5厘米）的小块，并在搅拌杯中留出空间便于食物翻转。
- 本食物料理机非常适合对大多数食物进行切碎、切丁、混合、切片或切丝。但是，如果要保持机器的峰值性能，请勿使用食物料理机进行以下操作：研磨咖啡豆或调味料，切片冷冻的肉或碎冰。
- 切碎食物时，使用脉冲(点动)开关反复开启和关闭关会达到最佳的效果。
- 运行时间将取决于被处理的食物量。可在数秒内完成大多数食物的切片、切丁、切碎或切丝。本电器的正常工作周期为最大2分钟高速档操作后关闭休息1分钟。
- 请勿对土豆等含淀粉的蔬菜进行打糊泥或捣碎，因为它们易于过分处理变粘。
- 要对芝士切片或切丝，请使用至少冷冻30分钟的硬块芝士，如切达芝士或瑞士硬芝士。芝士从冰箱中取出后应立即进行处理。软芝士如莫萨里拉芝士在进行处理前，应在冰箱放置30分钟，以确保足够的硬度进行切丝。
- 可调节切片刀盘能将食物切片的厚度范围为1/32英寸（0.8毫米）至1/4英寸（6毫米）之间。

# 食物料理图表

使用下列附件时，请勿超过搅拌上最大加料刻度线加工食物。

## 附件



(5)

## 食物

切碎：坚果、肉类、大蒜、洋葱、辣椒、芹菜、香料、面包（面包屑）、饼干

绞碎/打糊：蔬菜、水果

混合：沙拉酱

打糊：汤、酱

轧碎：芝士，如巴马芝士（冰鲜）



(1)

黄瓜、苹果、蘑菇、胡萝卜、土豆、白菜、番茄、香肠、辣椒、萝卜、硬芝士（冰鲜）



(2)

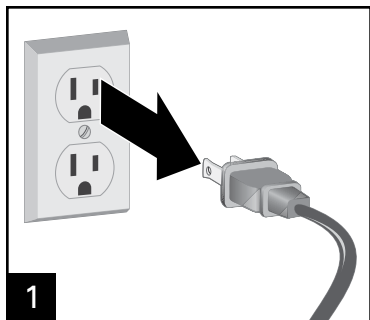
卷心菜、土豆、胡萝卜、芝士(冰鲜)



(3)

土豆、番茄、洋葱、辣椒、甜菜、胡萝卜、黄瓜和苹果。

# 保养与清洗



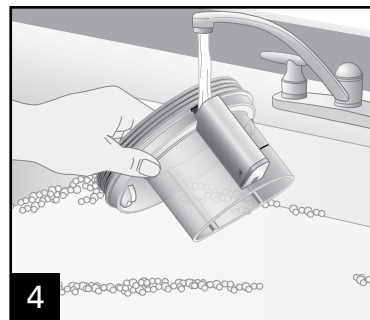
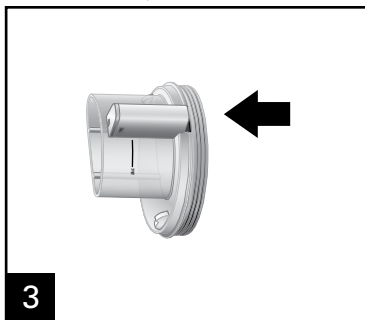
用湿布或海绵擦拭底座、控制面板和电源线。如需要，请使用温和的防磨损清洁剂。

**⚠ 警告 触电危险：**

清洁前断开电源。请勿将电源线、插头或底座浸入到水或其他任何液体中。

**⚠ 警告 割伤危险。**

请小心操作，刀片和刀盘十分锋利。

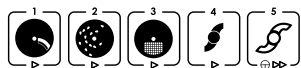




**注意：**如果食物颗粒残留在送料口的后方，将外壳侧面的开孔放在自来水下冲掉食物渣后，再放入洗碗机中清洗。



在洗碗机中清洗时，请勿使用“消毒”设置。“消毒”循环温度会损坏本产品。所有可拆卸的部件还可放在带清洁剂的温水槽中清洗。清洗刀盘和刀片时，务必要小心！

# 处理时间



刀片类型	建议的食物	建议的处理时间	建议的用量
 (4)	面包面团	1 1/2-2分钟	3杯 (375克) 面包粉、2汤匙 (30毫升) 油、1杯 (237毫升) 水、1包 (21克) 酵母
	披萨面团	1 1/2-2分钟	3杯 (360克) 中筋面粉、1茶匙 (5毫升) 糖、2汤匙 (30毫升) 油、1杯 (237毫升) 水、1包 (21克) 酵母、1茶匙 (5毫升) 盐
 (5)	鹰嘴豆/鹰嘴豆酱	1 1/2-2分钟	一罐 (15盎司/425克)
	谷物面粉	1 1/2-2分钟	1杯 (200克)
	坚果 (切碎)	20-25秒	250克
	洋葱	脉冲5次 (10-15秒)	一个直径3-4英寸的洋葱, 约200克
	帕玛森芝士	60-75秒	140克
	香芹或香菜	脉冲10次 (20-30秒)	20克
	酱	1-2分钟	4杯 (210克) 罗勒、1杯 (140克) 松仁、4个蒜瓣、1杯 (237毫升) 橄榄油、1杯 (110克) 磨碎的帕尔马芝士、1茶匙 (5毫升) 盐
	派皮或饼干面团	45-60秒	3杯 (375克) 中筋面粉、1茶匙 (5毫升) 盐、1杯 (237毫升) 黄油、1/4杯 (59毫升) 水
	浓汤	1-2分钟	4杯 (946毫升)

**注意:** 对于所有类型的刀片, 每次处理时间不要超过2分钟。每周期间隔时间为1分钟, 让机器冷却。

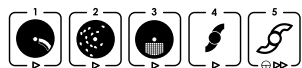


# 处理时间 (续)

刀盘类型	建议的食物	建议的处理时间	建议的用量
 (2)	卷心菜	每楔形块5-10秒	1楔形块, 约100克
	胡萝卜	每个胡萝卜5-10秒	2个大的, 约140克
	硬芝士	每块5-10秒	1块, 约140克
	土豆	每半块土豆5-10秒	1半块, 75-80克
 (1)	黄瓜	每条黄瓜5-10秒	1条黄瓜, 250-300克
	鸡蛋	每个鸡蛋5-10秒	1个熟鸡蛋 (60-70克)
	香肠	每条5-10秒	1条, 227克
	土豆	每半块土豆5-10秒	1半块, 75-80克
	番茄	每半块番茄5-10秒	1半块, 90-100克
 (3)	胡萝卜	每个胡萝卜5-10秒	2个大的, 约140克
	鸡蛋	每个鸡蛋5-10秒	1个熟鸡蛋 (60-70克)
	洋葱	每半块洋葱5-10秒	1半块, 约100克
	土豆	每半块土豆5-10秒	1半块, 75-80克
	番茄	每半块番茄5-10秒	1半块, 90-100克

**注意:** 对于所有类型的刀盘, 加注的食物请勿超过搅拌杯上的最大加料刻度线。

# 食物加工



▷ 低速运行  
 ▷▷ 高速运行  
 ⊕ 脉冲 (点动) 运行

食物	刀片或刀盘	加工类型
苹果	可调节切片刀盘 (1)	▷
	切丁组件 (3)	▷
婴儿食物	切碎/混合刀片 (5)	▷▷
面包面团	面团刀片 (4)	▷
卷心菜	切丝刀盘 (2)	▷
蛋糕糊	面团刀片 (4)	▷▷/⊕
胡萝卜	可调节切片刀盘 (1)	▷
	切丁组件 (3)	▷
	切丝刀盘 (2)	▷
饼干屑	切碎/混合刀片 (5)	▷▷/⊕
饼干面团	面团刀片 (4)	▷▷/⊕
薄脆饼干屑	切碎/混合刀片 (5)	▷▷/⊕
黄瓜	可调节切片刀盘 (1)	▷
	切丁组件 (3)	▷
蘸酱/酱料	切碎/混合刀片 (5)	⊕
硬熟鸡蛋	可调节切片刀盘 (1)	▷
	切碎/混合刀片 (5)	▷▷/⊕
	切丁组件 (3)	▷
冰冻甜品	切碎/混合刀片 (5)	▷▷/⊕
研磨谷物	切碎/混合刀片 (5)	▷▷/⊕
硬芝士、帕尔玛芝士	可调节切片刀盘 (1)	▷
	切碎/混合刀片 (5)	▷▷/⊕
	切丝刀盘 (2)	▷
香料	切碎/混合刀片 (5)	⊕
鹰嘴豆/鹰嘴豆酱	切碎/混合刀片 (5)	▷▷
蛋黄酱	切碎/混合刀片 (5)	▷▷/⊕

食物	刀片或刀盘	加工类型
果仁酱	切碎/混合刀片 (5)	▷▷/⊕
坚果	切碎/混合刀片 (5)	⊕
洋葱	可调节切片刀盘 (1)	▷
	切碎/混合刀片 (5)	⊕
	切丁组件 (3)	▷
香肠	可调节切片刀盘 (1)	▷
酱	切碎/混合刀片 (5)	▷▷/⊕
派皮/酥皮面团	切碎/混合刀片 (5)	▷▷/⊕
披萨面团	面团刀片 (4)	▷
土豆	可调节切片刀盘 (1)	▷
	切丁组件 (3)	▷
	切丝刀盘 (2)	▷
沙拉酱/腌泡汁	切碎/混合刀片 (5)	▷▷/⊕
辣番茄酱	切丁组件 (3)	▷
冰沙	切碎/混合刀片 (5)	▷▷
软芝士	切碎/混合刀片 (5)	▷▷/⊕
汤	切碎/混合刀片 (5)	▷▷/⊕
番茄	可调节切片刀盘 (1)	▷
	切丁组件 (3)	▷
蔬菜	可调节切片刀盘 (1)	▷
	切碎/混合刀片 (5)	▷▷/⊕
	切丁组件 (3)	▷
	切丝刀盘 (2)	▷
鲜奶油	切碎/混合刀片 (5)	▷▷/⊕

# 故障排除

## 问题

## 可能的原因/解决方案

本机无法在任何速度或脉冲下操作。

- 是否本机电源插头已插上？电源插座是否可正常使用？
- 盖子是否卡扣好？请参见“如何使用”章节的说明。将盖子盖到搅拌杯上，确保盖子和搅拌杯上的倒料口对齐。
- 是否将大号食物推杆置于送料口中？必须装上大号食物推杆才可以操作。
- 是否送料口装的太满？请勿添加食物超过最大加料刻度线。送料口中必须装上大号食物推杆才可以操作。

食物切片或切丝不均匀。

- 送料口内装有太多食物或过于用力推动食物推杆，从而可能导致食物切片或切丝不均匀。请参阅食物料理图表了解推荐的尺寸和数量。
- 当加工长而细的蔬菜时，请使用小号或中号食物推杆，让食物保持为竖直位置。

本机停止后无法重新启动。

- 盖子是否卡扣好？请参见“如何使用”章节的说明。将盖子盖到搅拌杯上，确保盖子和搅拌杯上的倒料口对齐。
- 本机带有热重启设备，如电源线提示。
- 电源插座是否故障？通过接通工作灯或其他电器的插头检查是否正常。电路可能超载或保险丝烧坏或电路断路器跳闸。
- 按“停止” (⏻) 按钮，拔下电源插头，等待15分钟，然后再开机。
- 如果上述建议均无法纠正问题，请勿尝试修理本机。请致电客户服务电话。

本机有烧焦的味道。

- 电机在制造过程可能遗留有残余物，初始使用过程中，可能会有轻微的气味。这气味会很快消失。如果气味很浓或出现任何可见烟雾，请立即拔下本机电源，然后拨打客服电话。

电机似乎不强劲。

- 是否对待处理的食物采用了推荐的大小和数量？请参阅食物料理图表了解推荐的食物尺寸和处理速度。

芝士切丝不均匀。

- 芝士从冰箱中取出后应立即进行处理。软芝士如莫萨里拉芝士在进行处理前，应在冰箱放置30分钟，以确保足够硬从而进行切丝。

无法将蔬菜切丝或切片。

- 处理前，将水分含量较高的蔬菜储存在冰箱中。室温蔬菜不太硬，最好不要执行此操作。

食物颗粒在送料口后方堵塞。

- 在放入洗碗机中清洗前，将送料口后方开口放在自来水下冲洗干净。

# 故障排除 (续)

## 问题

盖子无法正好盖到搅拌杯上。

控制面板灯一直闪烁。

## 可能的原因/解决方案

- 切丁块组件安装不正确。详见第6页“如何使用”章节的说明。
- 切丁块组件上的卡扣未固定好。取下盖子。将切丁块组件上的四个金属扣固定好。将盖子正确盖到搅拌杯上，然后上掀锁杆，卡固到位。
- 锁杆或大号食物推杆未安装到位。
- 按“停止” (⏹) 按钮，拔下电源插头，等待15分钟，然后再开机。

## 食品接触材料信息



本产品符合相应食品安全国家标准要求，食品接触用材料及其执行标准的符合性信息说明如下：

序号	部件名称	材质	执行标准	备注
1.	小号食物推杆;搅拌杯盖; 搅拌杯	丙烯晴-苯乙烯共聚物 (AS)	GB4806.1-2016;GB4806.7-2016	/
2.	中号食物推杆; 大号食物推杆	丙烯晴-丁二烯-苯乙烯(ABS)	GB4806.1-2016;GB4806.7-2016	/
3.	合同座;切丝刀盘轴套;可 调刀盘架;可调刀盘调节螺 母;可调刀盘调节刀架	己二酸和己二胺的聚合物(聚酰胺66)+30% 玻璃纤维 (PA66+30%GF)	GB4806.1-2016;GB4806.7-2016	/
4.	切丁刀片架;	己二酸和己二胺的聚合物(聚酰胺66) (PA66)	GB4806.1-2016;GB4806.7-2016	/
5.	搅拌杯上盖定位销; S型刀片座	聚甲醛(POM)	GB4806.1-2016;GB4806.7-2016	/
6.	清洁工具	聚丙烯(PP)	GB4806.1-2016;GB4806.7-2016	/
7.	传动轴套;切丁盘支架; 揉面刀	聚丙烯+30%玻璃纤维(PP+30%GF)	GB4806.1-2016;GB4806.7-2016	/
8	切丁网格刀架	聚丙烯+30%玻璃纤维(PP+30%GF)	GB4806.1-2016;GB4806.7-2016	/
9	密封圈	丙烯晴雨丁二烯的聚合物;丁晴橡胶(NBR)	GB4806.1-2016;GB4806.11-2016	/

序号	部件名称	材质	执行标准	备注
10	搅拌杯盖密封圈	乙烯基封端的二甲基甲基乙烯基(硅氧烷与聚硅氧烷); 羟基封端的聚二甲基硅氧烷;羟基封端的二甲基(硅氧烷与聚硅氧烷) (硅橡胶)	GB4806.1-2016;GB4806.11-2016	/
11	合同座密封圈	乙烯基封端的二甲基甲基乙烯基(硅氧烷与聚硅氧烷); 羟基封端的聚二甲基硅氧烷;羟基封端的二甲基(硅氧烷与聚硅氧烷) (硅橡胶)	GB4806.1-2016;GB4806.11-2016	/
12	可调刀盘铆钉	不锈钢 12Cr18Ni9(SUS 302)	GB4806.1-2016;GB4806.9-2016	/
13	可调刀片刀	不锈钢 20Cr13(SUS 420)	GB4806.1-2016;GB4806.9-2016	/
14	切丝刀盘;配重件;垫片; 可调刀刀盘	不锈钢 10Cr17 (SUS 430)	GB4806.1-2016;GB4806.9-2016	/
15	衬套;切丁网格刀	不锈钢 12Cr17Ni17(SUS 301)	GB4806.1-2016;GB4806.9-2016	/
16	切丁刀片;s型刀片	不锈钢 20Cr13 (SUS 420)	GB4806.1-2016;GB4806.9-2016	/
17	传动轴心;切丁盘扣件轴心	不锈钢 Y12Cr18Ni19(SUS 303)	GB4806.1-2016;GB4806.9-2016	/
18	切丁盘扣件;s型刀片铆钉	不锈钢 06Cr19Ni10(SUS 304)	GB4806.1-2016;GB4806.9-2016	/

注：1. 特殊使用说明：请严格遵照说明书及产品所带附件资料使用本产品。

产品中有害物质的名称及含量

Name and content of hazardous substances in product

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr(VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
电机 Motor	X	O	O	O	O	O
电源板 PCB Power Supply PCB	X	O	X	O	O	O
控制板 PCB Control PCB	X	O	O	O	O	O
控制面板按键 Control Panel Switch	O	O	X	O	O	O
限位开关 Interlock Switch	O	O	X	O	O	O
黄铜件 Brass parts	X	O	O	O	O	O
电源线组 Power cord set	X	O	O	O	O	O

本表格依据 SJ/T 11364 的规定编制。This table is prepared in accordance with the provisions of SJ/T 11364.

O: 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等原因暂时无法实现替代。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.



使用标志。标志内的数字代表在正常使用状态下, 产品的环保使用推荐年限。

This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

**Model/型号:**

**70825-CN**

**Type/类别:**

**FP28**

**Rating/规格**

**220-240V~**

**50-60Hz**

**600W**

**制造商: 汉密尔顿海滩电器 (深圳) 有限公司**

**地址: 深圳市福田区深南西路车公庙工业区天安数码时代大厦主楼 1306-1308、1309-1311 单元**

**本产品执行标准: GB4706.1-2005, GB4706.30-2008**

以上内容如有改动, 恕不预先通知



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