

1000W Food Processor Blender KAPCRFD1KWB

USER MANUAL



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Safety Precautions

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

- Carefully read all instructions before operating and save a copy 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 power supply cord is damaged, it must be replaced before further use by the manufacturer, its service agent or 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. The temperature of accessible surfaces may be high when the appliance is operating.
- 8. To protect against risk of electric shock, fire or personal injury, do not immerse power cord, plug or motor base in water or any form of liquid.
- 9. Unplug when it is not in use and before cleaning.
- 10. Do not immerse Motor Base in water, neither rinse it under tap water.
- 11. Do not push food with fingers, or other objects (like knives), always use the enclosed pusher for feeding food.
- 12. Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
- 13. Do not let power cord hang over the edge of a table or counter, or touch any hot surface
- 14. Do not place the appliance near a gas outlet, electric burner, or heated oven.
- 15. Please wait till all the components stop running before unplugging the power cord and taking off the processing bowl.
- 16. Ensure the capacities shown in the Specifications section are not exceeded.
- 17. Always use a reliable earthed power supply to operate the appliance.
- 18. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

Product Specifications

Model: KAPCRFD1KWB Voltage: 230-240V ~ 50Hz Rated Power: 1000W

Blender Jar Capacity: 1800ml

Processing Bowl Capacity: 3500ml

Product Layout



- 1. Motor Base
- 5. Bowl Cover
- 9. Slicing Disc
- 13. Blender Cover
- 2. Processing Bowl
- 6. Pusher
- 10. Shredding Disc
- 14. Spatula
- 3. Drive Shaft
- 7. Kneading Blade
- 11. Potato Mash Disc
- 4. SS Disc Holder
- 8. Processing Blade
- 12. Blender Jar

Installation and Maintenance

Processing Bowl and Attachments

- 1. Position the motor base (1) on a flat, dry surface.
- 2. Position the processing bowl (2) onto the motor base; turning clockwise to make it fix firmly
- 3. Place driving shaft (3) onto the rotor inside the bowl, seating it vertically.
- 4. Select the blade you need to use. If you need the Processing Blade (8) or Kneading Blade (7), put them directly onto the driver shaft. If you need the Slicing Disc (9), Shredding disc (10) or the Potato Mash Disc (11), you first to need put the disc holder (4) in the processing bowl, and then install the relevant discs.

NOTE: only one blade can be used at a time.

- 5. Put the ingredients into the Processing Bowl (2) and then close the Bowl Cover (5) while using the Processing Blade (8) or Kneading Blade (7). When using the Slicing Disc, Shredding Disc or Potato Mash Disc, make sure to lock the Bowl Cover (5) first. Ingredients should then be inserted through the Feed Chute once the machine is ready.
- 6. Normally, after the processing bowl is installed, the safety switch will be disabled since the processing bowl cover is pressed on by the safety pin of the processing bowl handle.
- 7. NOTE: To test assembly has been performed correctly, set the switch to "O" speed; connect the power supply plug with socket and then use the pulse function to confirm whether the machine is assembled. If there is any abnormal operations, unplug the machine and re-assemble it as above.

Processing Blade (8)

Standard processing time is 30 sec to 1 minute.

For volumes per batch, refer to the following table:

Ingredient	Volume
Chocolate	≤200g
Cheese	≤350g
Meat	≤800g
Vegetable &	100~150g
Spices	
Fruit	300~500g
Onion	≤800g

Kneading Blade (7)

Standard processing time is 20 sec to 30 sec.

For volumes per batch, refer to the following table:

Ingredient	Volume
Flour & soft cheese	≤800g
Egg	≤10 eggs

Tips and Warnings

- The ratio of flour to water is 1:0.6, which means that 100g flour needs 60g water to achieve the best effect. The standard processing time is within 30 sec, as the flour will become sticky and stick to the blade adapter if the processing lasts too long. This may lead to the machine shaking and working abnormally.
- On the main body, there are 1-7 speed gears from slow to fast, plus a pulse gear on the rotary switch. Please select an appropriate speed according to the food hardness, quantity and your processing needs.
- Normally, soft food can be processed at low speeds. If the food fails to be processed or
 is stirred very slowly, it means that the speed is inappropriate. In this case, you will need
 to set it to a higher speed.
- Generally, use the highest speed 7 for kneading dough.

Shredding Disc/Slicing Disc/Potato Mash Disc (9, 10, 11)

Choose the relevant discs according to the food you are going to process. Install the stainless steel disc you require securely on the disc holder in the processing bowl, then operate the machine based on the 7th Step as shown above. You can process food after the machine has operated. If the food is small enough to fit, feed it directly through the feed chute; otherwise, cut the food into smaller pieces and then feed it in.

DO NOT use force while pushing the ingredients into the feed chute. In order to get the best results, please add ingredients evenly and slowly. When processing soft ingredients, please process at a low speed to prevent the ingredients being reduced to paste.

Select the relevant speed according to the hardness of food you are processing. You will get better results choosing higher speeds for slicing, shredding and potato mashing. If it does not work well, try a lower speed and then slowly try raising the speed again.

Blender Jar

Standard processing time is 1 minute.

- 1. Prepare the ingredients and put them in the blender jar (12), then mount the blender cover (13) securely.
- 2. Position the blender jar (12) on the motor base; then turn clockwise to make it firmly fixed. Ensure that the speed switch should be in set to "0" speed, then plug the unit in and use the pulse setting 2-3 times as pre-blending. Then choose "1" or "7" speed for processing. During operation, you can open the small lid on the blender cover (13) and add water or any other ingredients required through the feeding chute.
- 3. DO NOT open the blender cover (13) for adding ingredients during operation!

Always add in some water when using the blender for ice crushing.

Troubleshooting

Problem	Solution
Machine doesn't work.	 Ensure unit is correctly assembled. Make sure power plug is plugged in properly. Check if the safety switch has tripped, or if there is a power outage.
Machine stops running suddenly.	 Processing bowl may have been shaken loose during vigorous processing. Please re-install the bowl cover.
Motor is running, while components do not run.	 Make sure the driving shaft is installed correctly.

Maintenance

- 1. Please unplug the power cord to protect yourself from electric shock while cleaning the machine. Do not immerse motor base and power cord in water.
- 2. All removable accessories can be cleaned in water except the motor base. Dry the wet parts after cleaning.
- 3. For easy cleaning of the blender jar, you can put in some warm water and detergent and let it run for a short period of time.
- 4. Always store the machine in dry, cool place.
- 5. DO NOT use hard (solid) detergents or cleaners to avoid scratches on the product.
- 6. DO NOT operate the appliance for more than 1 minute at a time.



