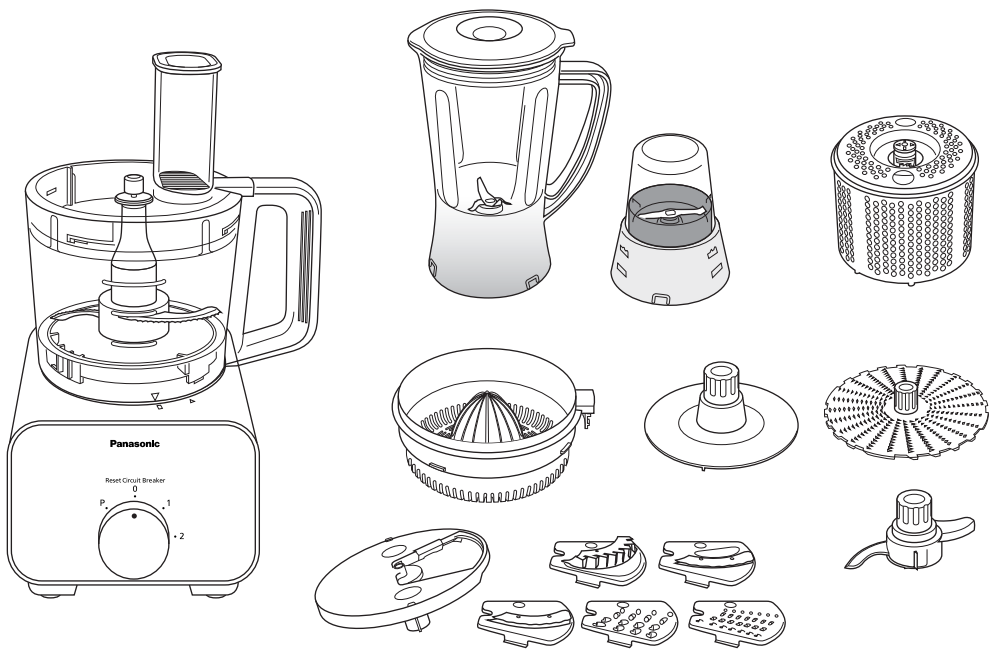


# Panasonic®

## Operating Instructions 使用說明書

Food Processor (Household Use)  
食物處理器(家庭用)

Model No. 型號 **MK-F500**



Thank you for purchasing this Panasonic product.

- This product is intended for household use only.
- Please read these instructions carefully in order to use this product correctly and safely.
- Before using this product **please give your special attention to the section “SAFETY PRECAUTIONS” (Page 3-5).**
- Please keep the Operating Instructions for future use.

感謝您購買Panasonic的產品。

- 本產品只限於家庭使用。
- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 使用本產品前，請您特別留意“安全注意事項”(23-25頁)。
- 請妥善保存本使用說明書，以備將來用途。

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# SAFETY PRECAUTIONS (Make sure to follow these instructions)

In order to prevent accidents or injuries to the user, other people and damage to property, please follow the instructions below.



■ The following indication indicates the degree of damage caused by incorrect operation.

 <b>WARNING</b> Indicates serious injury or death.	 <b>CAUTION</b> Indicates risk of injury or property damage.
--	---

■ The symbols are classified and explained as follows.

 This symbol indicates prohibition.	 This symbol indicates requirement that must be followed.
---	--

## **WARNING**

-  ● **Do not damage the Cord or the Plug.**  
(It may cause electric shock, or fire caused by short circuit.)
- **Do not use the appliance if the Cord or the Plug is damaged or the Plug is loosely connected to the outlet.**  
(It may cause electric shock, or fire caused by short circuit.)  
➔ If the Cord is damaged, it must be replaced by the manufacturer, its service center or similarly qualified person in order to avoid a hazard.
- **Do not plug or unplug the Plug with wet hands.**  
(It may cause electric shock.)
- **Do not exceed outlet voltage or use an alternate current other than that specified on the appliance.**  
(It may cause electric shock or fire.)
  - Make sure the voltage supplied to the appliance is the same as your local supply.
  - Plugging other devices into the same outlet may cause over-heating.
- **Do not immerse the Motor Housing in water or splash it with water.**  
(It may cause electric shock, or fire caused by short circuit.)
- **Do not dismantle, repair or modify the appliance.**  
(It may cause fire, electric shock or injury.)  
➔ Please contact your service center for repairing.
- **Do not insert any objects into the vent or the gap.**  
(It may cause electric shock or malfunction.)
  - Especially metal objects such as pins or wires.
- **Do not replace any parts of appliance with non-genuine spare parts.**  
(It may cause injury, electric shock or fire.)
- **Do not try to remove the Lid when the appliance is still operating.**  
(It may cause injury.)
- **Do not use hot water (over 60 °C) for cleaning purpose or fire to dry the appliance.**  
(It may cause burning or malfunction.)
- **Do not place hot ingredients (over 60 °C) into the Bowl or the Blender Jug.**  
(It may cause injury or malfunction.)
- **Do not operate without the Blender Lid in place correctly for the Blender Jug.**  
(It may cause injury.)
- **Do not put your finger or utensils such as spoon, fork etc. into the Bowl or the Blender Jug during operation.**  
(It may cause injury, electric shock, or fire caused by short circuit.)
- **Do not push the Safety Pin and Safety Lever with any instruments, stick etc. as the appliance might be on.**  
(It may cause injury.)
-  ● **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. Children should be supervised to ensure that they do not play with the appliance.**  
(It may cause burning, injury or electric shock.)



## WARNING



- **Insert the Plug firmly.**  
(Otherwise it may cause electric shock and fire caused by the heat that may generate around the Plug.)
- **Clean the Plug regularly.**  
(A soiled Plug may cause insufficient insulation due to moisture, and may cause fire.)
- **When abnormal operation or breaking down occurs, discontinue the appliance operation immediately and unplug.**  
(It may cause smoke, fire or electric shock.)  
e.g. during abnormal operation or breaking down.
  - The Plug and the Cord becomes abnormally hot.
  - The Cord is damaged or there has been a power failure.
  - The Motor Housing is deformed or abnormally hot.
 ➔ Please unplug the appliance immediately and contact the service centre for advice or a repair.
- **Make sure to hold the Plug when unplugging the Plug, i.e. never pull on the Cord.**  
(Otherwise it may cause electric shock, or fire caused by short circuit.)
- **Be careful if hot liquid is poured into the Bowl or Blender Jug as it can be ejected out of the appliance due to a sudden steaming.**  
(It may cause burning.)
- **Care should be taken when handling the sharp cutting blades, emptying the Bowl or Blender Jug and cleaning. (e.g. Knife Blade, Slicing Blades and etc.)**  
(It may cause injury.)



## CAUTION



- **Do not leave the appliance unattended when it is in operation.**  
(It may cause fire or burns.)
  - When leaving the appliance unattended, turn the power off.
- **Do not use the appliance in the following places:**
  - Any uneven surface, on non-heat resistant carpet or table cloth etc.  
(It may cause fire or injury.)
  - In a location where there is risk of the appliance being splashed with water, or near a heat source.  
(It may cause electric shock or current leakage.)
- **Do not place the appliance in the following places.**
  - In a location where the appliance being expose to excessive moisture, temperature or direct sunlight.  
(It may cause malfunction.)
  - Any high or low temperature location such as fridge, freezer, microwave or oven.  
(It may cause malfunction or breakage.)
- **Do not process hard ingredients (e.g. hard meat, meat with bones) or viscous material.**  
(It may cause malfunction.)
- **Do not process more than the maximum capacity marked on each container respectively. Follow the recommended ingredient amount for processing.**  
(It may cause vibration and malfunction.)
- **\*Do not continue operation for a long time. It is recommended to rest the appliance after a certain operating time.**  
(It may cause over-heating.)

Function	Operating Time (minutes)	Rest Time (minutes)
Food Processor	2	4
Blender	2	2
Dry Mill	1	2

\* With exception for the ingredient preparations stated.



## CAUTION



- **Unplug the Plug when the appliance is not in use.**  
(Otherwise it may cause electric shock, or fire caused by current leakage.)
- **Remove the Bowl, Blender Jug and the Mill Container before lift up the Motor Housing from the table.**  
(It may cause injury.)
- **Switch off the appliance and disconnect it from power supply before changing accessories or approaching parts that are moving during operation.**  
(It may cause injury.)
- **When carrying the appliance, be sure to hold the Motor Housing with both hands. Do not carry it by holding only the Bowl or Blender Jug or Mill Container.**  
(It may cause injury.)
- **If the Blender Cutting Blade gets stuck, switch off the Blender, then unplug. Do not insert your finger into the Blender Jug. Use a rubber spatula to remove the ingredients that are blocking the Blender Cutting Blade.**  
(It may cause injury.)

### **Important Notes**

#### **Prohibited Ingredients:**

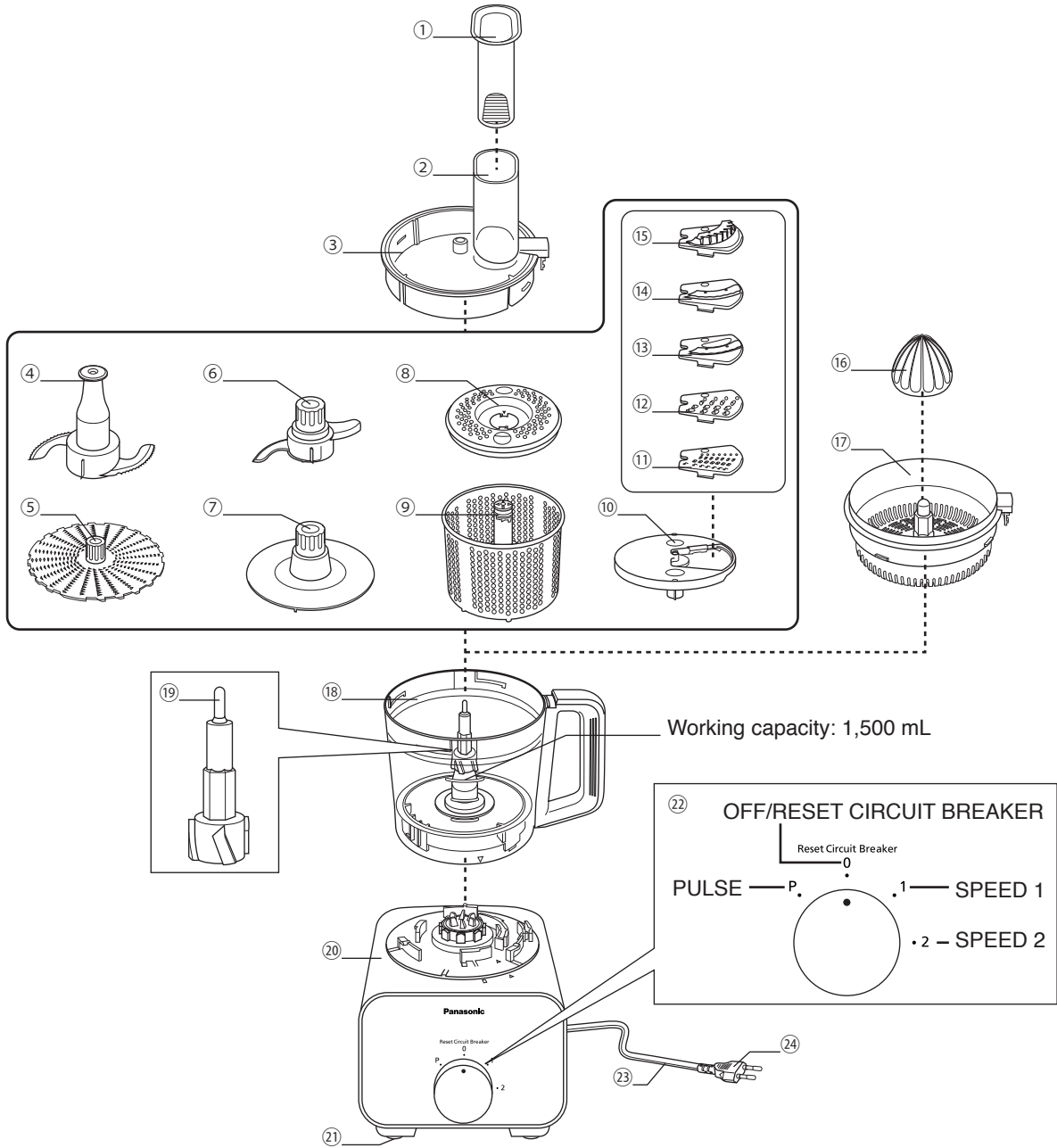
Attachments	Description
Knife Blade	Hard ingredients, viscous ingredients, e.g. coffee beans, dried soyabeans, frozen food, dried squid, and etc.
Slicing Blades, Shredding Blades and Julienne Blade	Ingredients with high hard fiber concentrations, viscous ingredients, ingredients that are too soft, e.g. hard vegetables, frozen food, ham, turmeric, ginger, lettuce, tomato, peach, chocolate and etc.
Kneading Blade	Ingredients not suited for dough making, e.g. meat, vegetables, nuts, sauces, spreads.
Whipping Blade	Any other ingredients aside from egg whites and fresh cream.
Grating Blade	Viscous ingredients, ingredients with high hard fiber concentrations, ingredients that are too small and thin, e.g. yam, celery, leek, pine nuts, and etc.
Salad Drainer	Large chunky ingredients, ingredients that are soft and fragile, e.g. large carrot or potato chunks, tomato, tofu, pasta, noodle, and etc.
Citrus Press	Any other ingredients aside from citrus fruits, e.g. apple, kiwi and etc.
Blender	Hard ingredients, highly sticky ingredients, less moisture ingredients, e.g. turmeric, dried soyabeans, frozen food, meat, fish, boiled potatoes, and etc.
Dry Mill	Hard nuts, dried fruit, ingredients with high hard fiber concentration, moist ingredients, e.g. various nuts, raisins, meat, vegetables, boiled egg, and etc.

#### **Before Use:**

Always operate the appliance on a clean, dry, flat, hard and smooth surface to ensure that the Rubber Foot suction is at optimum performance.

# PART NAMES

## Food Processor

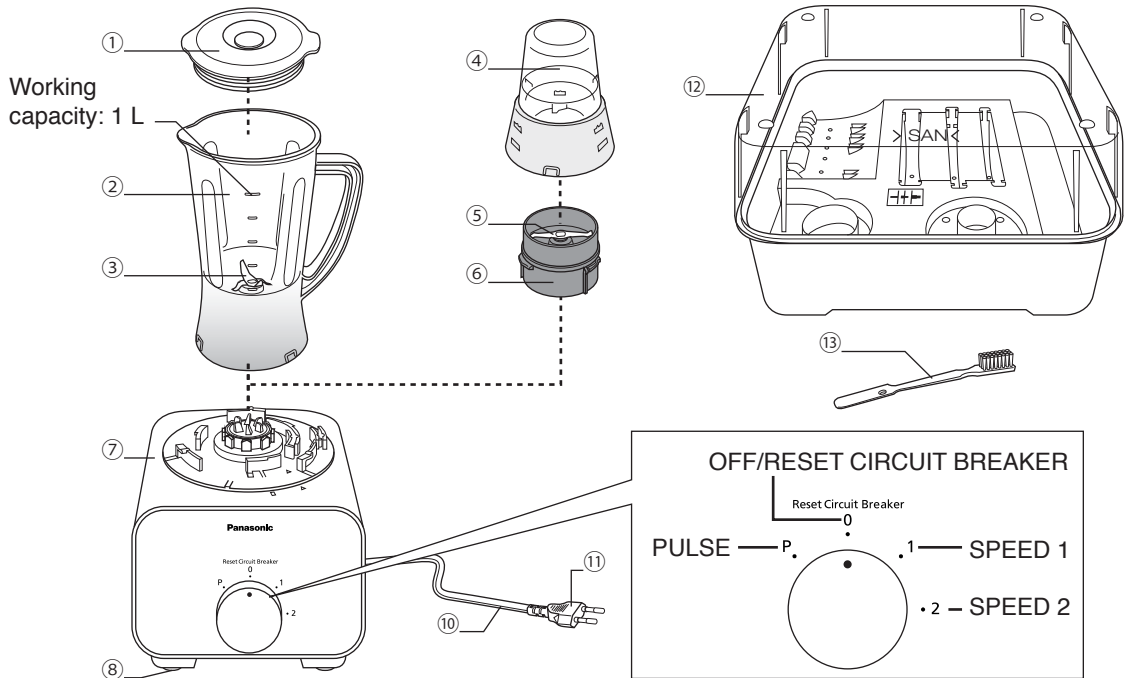


- |                            |                         |
|----------------------------|-------------------------|
| 1. Food Pusher             | 13. Thin Slicing Blade  |
| 2. Feeding Tube            | 14. Thick Slicing Blade |
| 3. Bowl Lid                | 15. Julienne Blade      |
| 4. Knife Blade             | 16. Citrus Cone         |
| 5. Grating Blade           | 17. Citrus Strainer     |
| 6. Kneading Blade          | 18. Bowl                |
| 7. Whipping Blade          | 19. Drive Shaft         |
| 8. Drainer Cover           | 20. Motor Housing       |
| 9. Salad Drainer           | 21. Rubber Foot         |
| 10. Blade Stand            | 22. Rotary Switch       |
| 11. Fine Shredding Blade   | 23. Cord                |
| 12. Coarse Shredding Blade | 24. *Plug               |

\*The shape of the Plug may vary from illustration.

# PART NAMES

## Blender, Dry Mill & Accessories



1. Blender Lid	6. Mill Container Base	11. *Plug
2. Blender Jug	7. Motor Housing	12. Storage Case Unit
3. Blender Cutting Blade	8. Rubber Foot	13. Brush
4. Mill Container	9. Rotary Switch	
5. Mill Cutting Blade	10. Cord	

\*The shape of the Plug may vary from illustration.

# CIRCUIT BREAKER PROTECTION

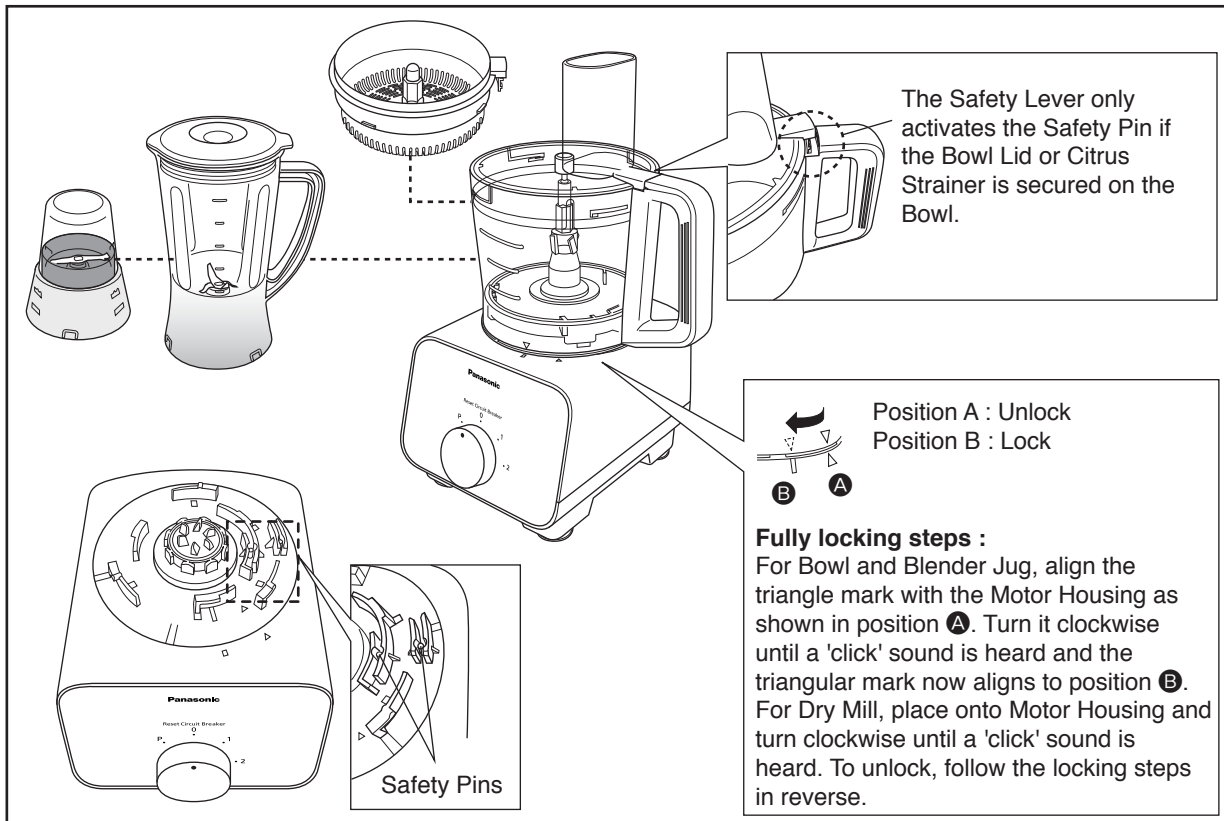
When the Circuit Breaker stops the motor due to overloading, turn off the Rotary Switch to OFF position "0" and follow the instruction below:

1. Reduce the ingredients to less than half and resume operation.
2. If it still does not start, turn off the Rotary Switch to OFF position "0" again and resume operation.
3. If all else fails, please contact your nearest service centre.

# SAFETY LOCK

The Safety Pin is designed to prevent the appliance from switching on when

- The Bowl Lid or Citrus Strainer and the Bowl are not fully locked to each other.
- The Bowl, Blender Jug or Mill Container are not fully locked to the Motor Housing.



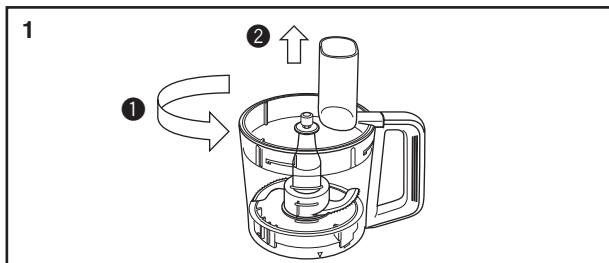
## Note:

- Do not push the Safety Pin and Safety Lever with any instrument, stick etc.
- Do not pour liquids or ingredient at the Safety Pin area and switch area.
- Keep the Safety Pin area clean to avoid foreign particles accumulate on the area.

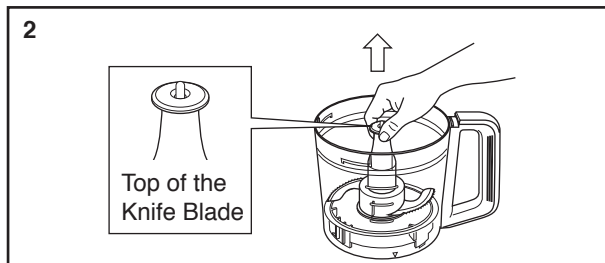
Actions above will ensure the Safety Pin functions properly. If not followed, it will damage the parts related to the Safety Pin.

# DISASSEMBLY

## Disassembly from Packaged Condition



Rotate the Bowl Lid anticlockwise and lift up from the Bowl.



Hold the top of the Knife Blade and lift up to remove from Bowl.

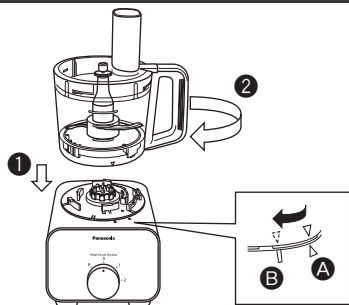
## Note:

Beware of the sharp edges of the Knife Blade when removing it from the Bowl.



# FOOD PROCESSOR -INTRODUCTION-

It is highly recommended to clean all attachments and accessories and dry well before using the appliance for the first time, refer to page 18 - 19 for the cleaning method. Unplug when assembling the unit. Before plugging in, ensure that the Rotary Switch is in the OFF position "0". Please refer to page 19 under 'Storing' on how to re-position the Motor Housing.



1. Place the Bowl on top of the Motor Housing until the mark aligns as shown in **A**.
2. Turn the Bowl clockwise until a 'click' sound is heard. Ensure that the triangle mark on the Bowl is aligned with the rectangle mark on the Motor Housing as seen in **B**.

**To disassemble, follow the assembly steps in reverse.**




## FOOD PROCESSOR - KNIFE BLADE · KNEADING BLADE · WHIPPING BLADE · GRATING BLADE-

### Ingredient Preparations for Knife Blade

Function	Ingredient	Speed	Quantity	Operating Time (approx.)	Preparation Method
Mince	Meat	2	50 ~ 400 g	5 ~ 50 sec	Remove all skin and bones, cut into 2 ~ 3 cm cubes.
	Fish		50 ~ 500 g	3 ~ 20 sec	
Chop	Onion	PULSE	5 ~ 500 g	7 ~ 11 times	Peel skin, cut into 2 ~ 3 cm cubes.
	Garlic	2	50 ~ 450 g	5 ~ 15 sec	Peel skin.
	Carrot		50 ~ 450 g	7 ~ 20 sec	Peel skin, cut into 2 ~ 3 cm cubes.
	Italian Parsley		5 ~ 100 g	10 ~ 40 sec	Remove stalk.
	Mushroom		30 ~ 250 g	3 ~ 18 sec	Cut into 2 ~ 3 cm cubes.
Crush	Parmesan Cheese	2	10 ~ 200 g	5 ~ 30 sec	Cut into 2 ~ 3 cm cubes.
Mash	Boiled Potato	PULSE	100 ~ 400 g	10 ~ 40 sec	Cut into 2 ~ 3 cm cubes. Do not over process
Frozen	Frozen Banana	2	250 ~ 450 g	30 ~ 160 sec	1 ~ 2 cm width, half frozen condition, i.e. toothpick can pierce.
Ice Crush	Ice Cubes	2	~ 10 pcs	~ 10 sec	2 ~ 3 cm ice cubes.
Grind	Peanuts	2	10 ~ 200 g	15 ~ 30 sec	Remove peanut shell and skin.
Paste	Roasted Peanuts	2	100 ~ 500 g	3 ~ 10 min	Remove peanut shell and skin.
Crumb	Soft White Bread	2	10 ~ 200 g	15 ~ 40 sec	Slice soft bread into 6 to 8 pieces.

# FOOD PROCESSOR - KNIFE BLADE · KNEADING BLADE · WHIPPING BLADE · GRATING BLADE-



## Ingredient Preparations for Knife Blade

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Knead	Flour	2	~ 300 g	~ 120 sec	 Use for making confectionery such as sweets and cakes.
Juice Make	Fruit, Liquid etc.	2	~ 1,500 mL	~ 120 sec	 Cut into 2 ~ 3 cm cubes. Process solids first. Fill liquid till total not exceeding 1,500 mL. Do not add more than 10 pcs of ice cubes during processing.
Soup Make	Boiled Vegetable, Liquid etc.	2	~ 1,500 mL	~ 120 sec	 Cut into 2 ~ 3 cm cubes. Process solids first. Fill liquid till total not exceeding 1,500 mL.




## Ingredient Preparations for Kneading Blade

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Knead	Bread Flour	2	300 g	~ 120 sec	Mix yeast with water and add during the processing of dough (adding yeast directly before processing may result in flaking and premature rising). If dough mix still appears flaky after initial processing, add 1 tsp of water into the mix. When large vibrations occur due to dough mix wrapping around the Drive Shaft, add 1 tsp of flour. Do not reprocess the dough after the process is complete, if the dough is not satisfactory, knead by hand.
	Liquid		160 ~ 200 mL		

## Ingredient Preparations for Whipping Blade

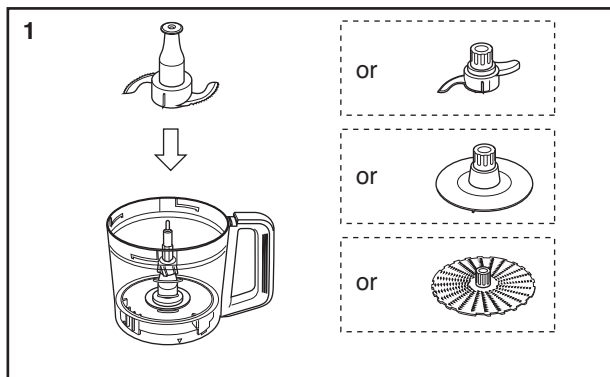
Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Whip	Egg White	2	1 ~ 6 pcs	25 sec ~ 5 min	 Separate the egg white from the yolk for a smooth meringue.
	Cream		100 ~ 300 mL	15 sec ~ 3 min	 Use fresh cream of fat content 35% or higher at 5 °C.

## Ingredient Preparations for Grating Blade

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Grate	Carrot	2	200 g	-	   Cut into 2 ~ 3 cm cubes.
	Apple		200 g		
	Cucumber		200 g		

# FOOD PROCESSOR - KNIFE BLADE · KNEADING BLADE · WHIPPING BLADE · GRATING BLADE-

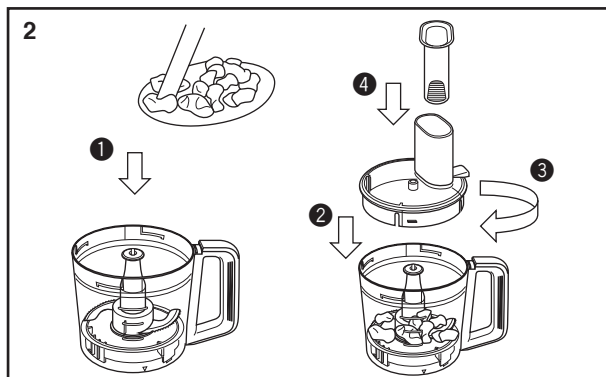
## How to Use : Knife Blade · Kneading Blade · Whipping Blade · Grating Blade



Place the Knife Blade (Kneading Blade or Whipping Blade or Grating Blade) into the Bowl.

### Note:

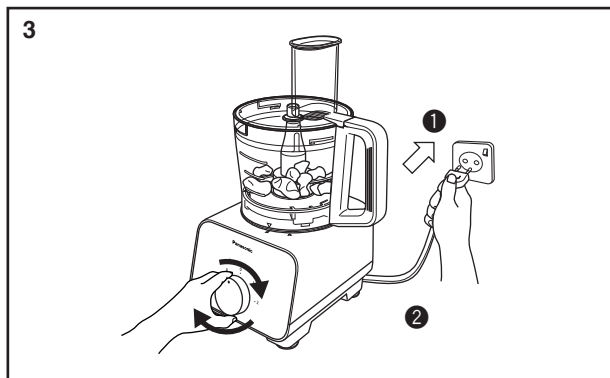
For the Knife Blade, ensure that the Drive Shaft is protruding from the Knife Blade after insertion.



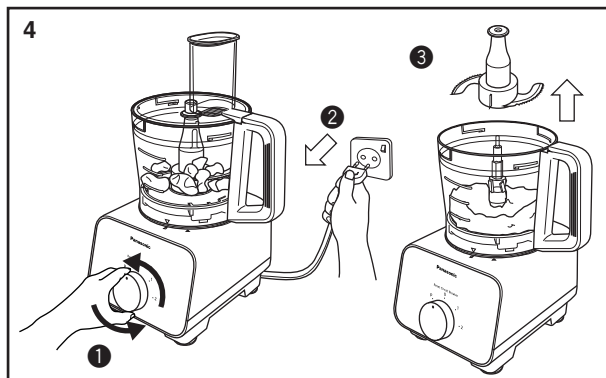
Put the ingredients into the Bowl. Place the Bowl Lid on top of the Bowl and turn it clockwise until a 'click' sound is heard. Insert the Food Pusher into the Feeding Tube. Attach the Bowl assembly onto the Motor Housing as seen in page 9.

### Note:

For the Grating Blade, place the ingredients on top of the blade itself.



Plug-in the plug into the socket and turn the Rotary Switch to select the speed required (refer to "Preparation of Ingredients" at page 9-10).

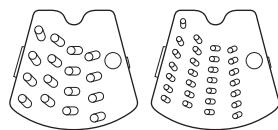
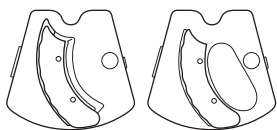


After the processing is completed, return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the Knife Blade from the Bowl before removing the processed ingredients.

### Note:

- Always ensure that the Knife Blade is inserted before adding ingredients into the Bowl.
- Do not exceed the stated amount of ingredients for kneading as abnormal vibration may occur.
- Do not insert hot ingredients into the Bowl for processing. Always ensure that the ingredients are sufficiently cooled before inserting, i.e. boiled potato.
- For Juice Make, fill in the solid ingredients first into the Bowl, followed by the liquid ingredients until the total volume does not exceed 1,500 mL.
- When process the liquid ingredients together with ice cubes, put the ice cubes not more than 10 pcs (approx. 170 g).
- Do not exceed the stated amount of ingredients for the Kneading Blade as abnormal vibration may occur.
- Do not over process the whipping cream, it may break down to form clumps of butter.
- Using different brands of whipping cream will have varying results. It is recommended to process until the cream is sufficiently whipped.
- Depending on the speed and amount of ingredients used, there will be significant vibrations present. In that case, hold down the Bowl Lid with both hands to support it during its operation.
- For kneading, do not reprocess after the dough has formed the first time.

# FOOD PROCESSOR -SLICING BLADES • SHREDDING BLADES • JULIENNE BLADE-

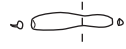






Slicing Blades (Thick / Thin)  
- used for slicing ingredients

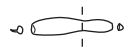



Shredding Blades (Coarse / Fine)  
- used for shredding and grating ingredients.

Julienne Blade  
- used for making french fries and shredding ingredients.



## Ingredient Preparations for Slicing Blades (Thick / Thin)

Function	Ingredient	Mode	Max Single Use	Operating Time (approx.)	Preparation Method
Slice	Cucumber	2	700 g	-	    
	Onion		700 g		
	Carrot		600 g		
	Potato		600 g		
	Cabbage		400 g		

## Ingredient Preparations for Shredding Blades (Coarse / Fine)

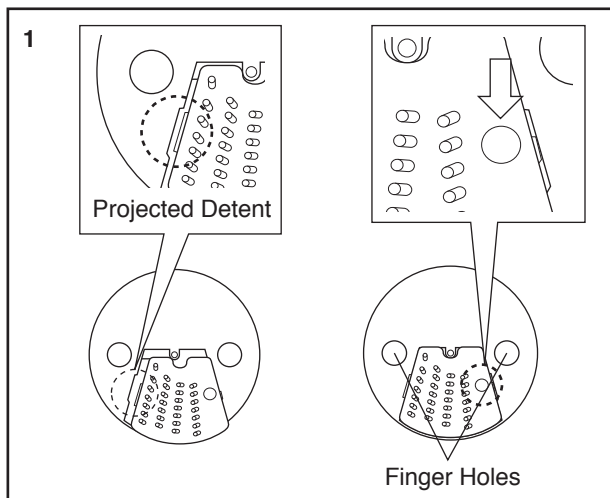
Function	Ingredient	Mode	Max Single Use	Operating Time (approx.)	Preparation Method
Shred	Cucumber	2	650 g	-	  
	Carrot		500 g		
	Potato		650 g		
	Cheese		500 g		

## Ingredient Preparations for French Fry Blade

Function	Ingredient	Mode	Max Single Use	Operating Time (approx.)	Preparation Method
French Fry	Potato	2	800 g	-	 
Shred	Cabbage		500 g		

# FOOD PROCESSOR -SLICING BLADES • SHREDDING BLADES • JULIENNE BLADE-

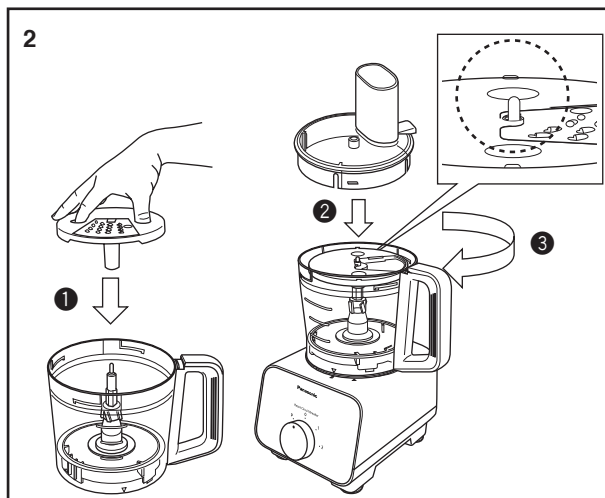
## How to Use: Slicing Blades (Thick / Thin), Shredding Blades (Coarse / Fine), Julienne Blade



Fit the projected detent of the desired blade onto the Blade Stand and ensure it is seated properly. Push down on the dimple on the blade as seen above until a 'snap' sound is heard.

**Note:**

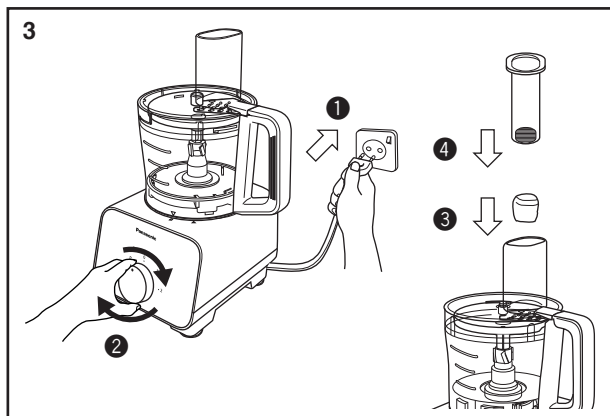
- Beware of the sharp edges on the blades while inserting into the Blade Stand.
- To remove the blade, turn over the Blade Stand and push down on the reverse side of the dimple on the blade.



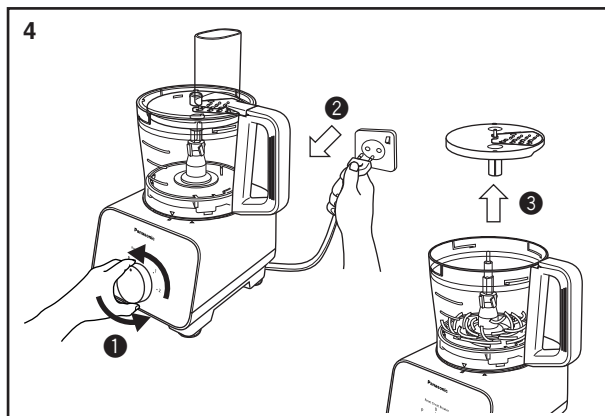
Insert finger and thumb into the finger holes to grip the Blade Stand. Place the assembled Blade Stand into the Bowl. Attach the Bowl to the Motor Housing as seen in page 9, then place the Blade Stand into the Bowl. Place the Bowl Lid on top of the Bowl and turn it clockwise until a 'click' sound is heard.

**Note:**

- Ensure that the Drive Shaft is protruding from the Blade Stand after insertion.



Plug-in the plug into the socket and turn the Rotary Switch to select the speed required (refer to the "Preparation of Ingredients" at page 12). Insert the ingredients into the Feeding Tube and push down with the Food Pusher.



After the processing is completed, return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the Blade Stand from the Bowl before removing the processed ingredients.

**Note:**

- When using soft and thin ingredients, place it against the front wall of the feeding tube as indicated in Figure 1, for support while in operation to avoid uneven processing.
- Dispose of any remaining lumps of unprocessed ingredients.
- Align high fibre ingredients as indicated in Figure 2 for a consistent processing result.





Figure 1



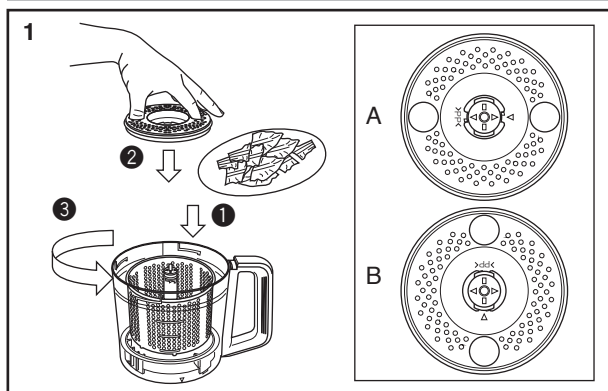
Figure 2

# FOOD PROCESSOR -SALAD DRAINER-

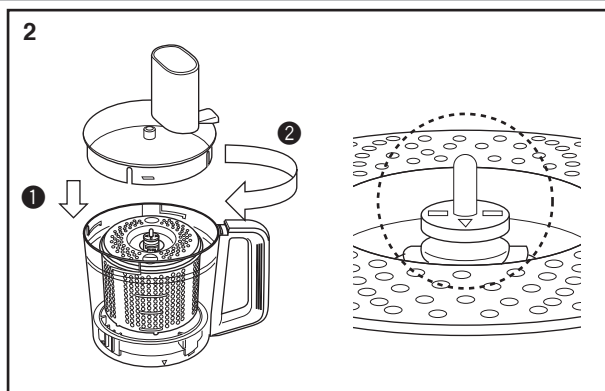
## Ingredient Preparations for Salad Drainer

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Drainer	Lettuce Leaves	1	100 g	20 ~ 40 sec	 Cut into 3 ~ 5 cm slices.
	Cabbage		200 g	20 ~ 50 sec	 Shredded to 1 ~ 3 mm.

## How to Use: Salad Drainer



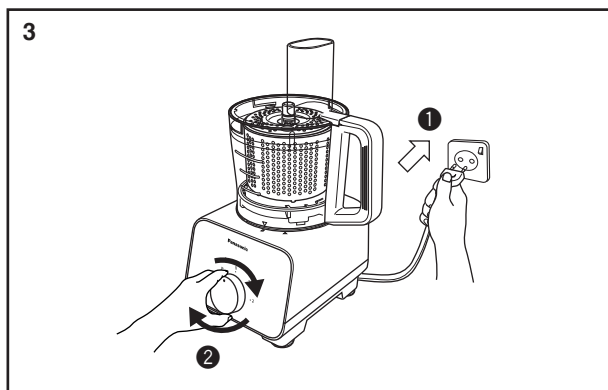
After inserting the Salad Drainer into the Bowl, insert the ingredients into the Salad Drainer. Place the Drainer Cover on top of the Salad Drainer until the mark aligns as shown in A. Turn the Drainer Cover anticlockwise until the mark aligns as shown in B.



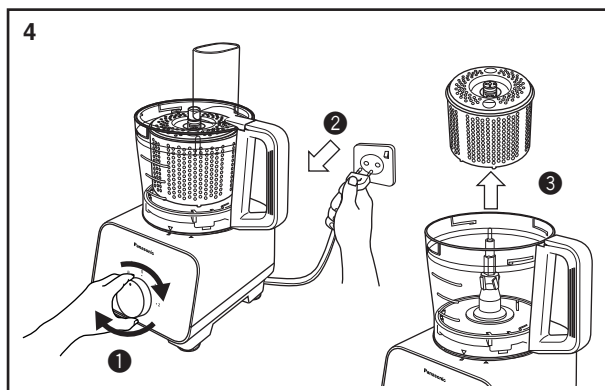
Place the Bowl Lid on top of the Bowl and turn it clockwise until a 'click' sound is heard. Attach the Bowl assembly onto the Motor Housing as seen in page 9.

### Note:

Ensure that the Drive Shaft is protruding from the Blade Stand after insertion.



Plug-in the plug into the socket and turn the Rotary Switch to select the speed required.




After the processing is completed, return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the Drainer Basket from the Bowl.

### Note:

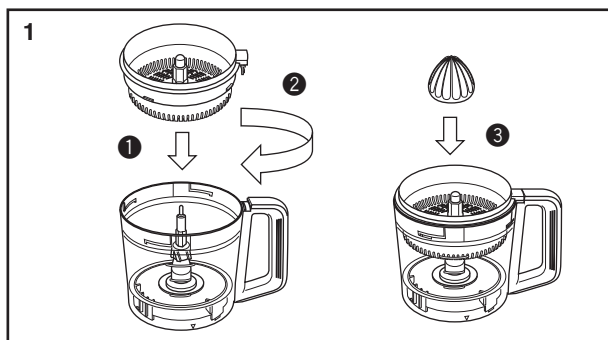
- Maximum working capacity of the Salad Drainer: 200 g or till maximum height of Salad Drainer, whichever comes first.
- Prohibited ingredients: large, chunky ingredients (such as whole tomatoes, large carrot chunks, and etc.)
- Ensure that the ingredients are spread evenly around the Salad Drainer before processing.
- Always ensure that the Drainer Cover is attached onto the Salad Drainer before operation, otherwise the ingredients might come out and tear around the Bowl.
- Depending on the speed and amount of ingredients used, there will be significant vibrations present. In that case, hold down on the Bowl Lid to support it during its operation.

# FOOD PROCESSOR -CITRUS PRESS-

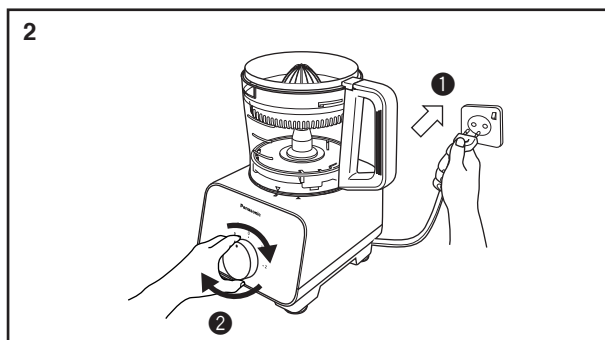
## Ingredient Preparations for Citrus Press

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Squeeze	Citrus Fruit	1	1000 mL	-	 Cut fruit into halves.

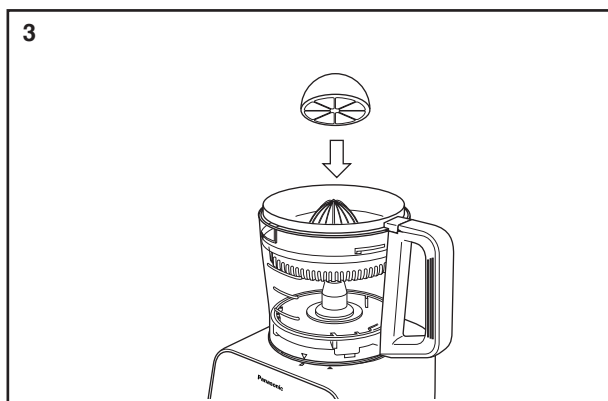
## How to Use: Citrus Press



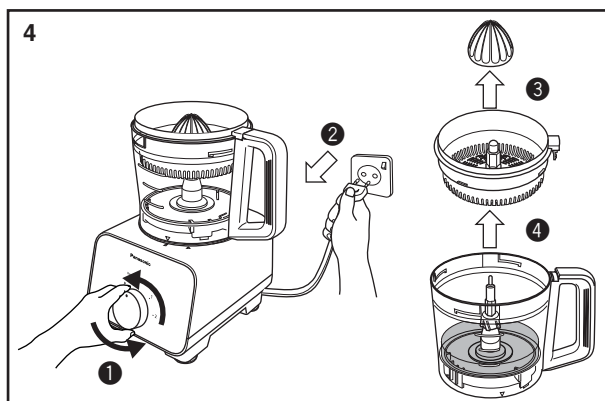
Place the Citrus Strainer onto the Bowl. Turn it clockwise until a 'click' sound is heard. Attach the Citrus Cone onto the Drive Shaft.



Attach the Bowl assembly onto the Motor Housing as seen in page 9. Plug-in the plug into the socket and turn the Rotary Switch to select the speed required.



Place the half cut fruit with the cut side on top of the Citrus Cone and press down firmly to extract juice.



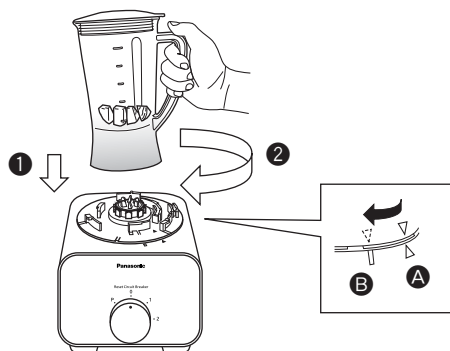
After the processing is completed, return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the Citrus Press attachment from the Bowl before pouring the extracted juice out.

### Note:

- Always ensure that the Citrus Cone is placed onto the Citrus Strainer before usage.
- Stop the processing periodically to remove the pulp remaining on the Citrus Strainer to ease the juice extraction process.
- It is not recommended to operate the Citrus Press at speed 2.

# BLENDER


## Introduction



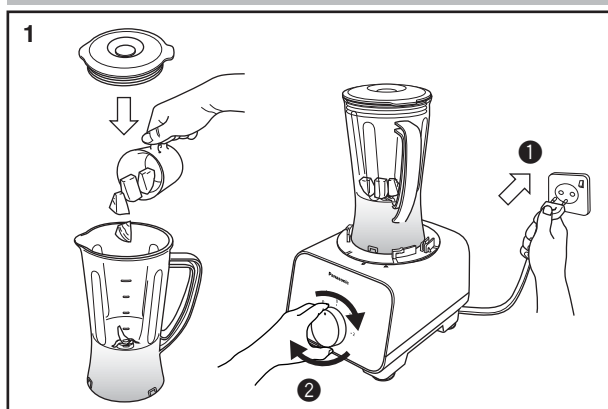
1. Place the Blender Jug on top of the Motor Housing. Ensure that the triangle mark on the Blender Jug is aligned with the triangle mark on the Motor Housing as seen in Position A.

2. Turn the Blender Jug clockwise until a 'click' sound is heard. Ensure that the triangle mark on the Blender Jug is aligned with the rectangle mark on the Motor Housing as seen in B.

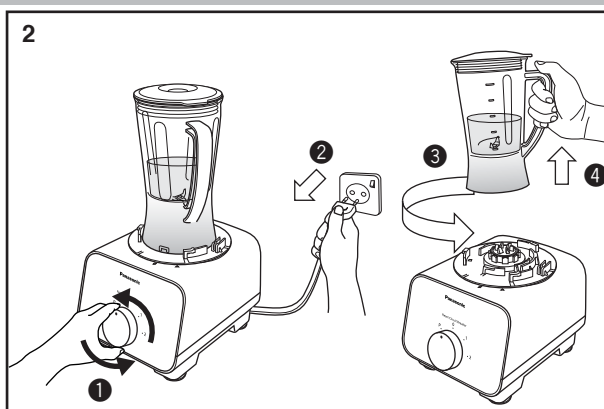
## Ingredient Preparations for Blender

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Liquidize	Fruit, Vegetable	2	1,000 mL	~ 2 min	 Cut into 1 cm cubes.

## How to Use : Blender



Insert ingredients into the Blender Jug and close with the Blender Lid. Attach the Blender Unit onto the Motor Housing as seen in page 9. Plug-in the plug into the socket and turn the Rotary Switch to select the speed required.



After the processing is completed, return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the Blender Unit from the Motor Housing and proceed to remove the ingredients.

### Note:

- Maximum working capacity: 1 L.
- Prohibited ingredients for Blender Jug: meat, fish, solid food, sticky food, ingredient with low water content or just ice cubes.
- It is not recommended to blend hard and viscous ingredients. However, if necessary, cut the hard ingredients into small pieces (e.g. cut carrot into 1 cm<sup>3</sup> cubes) and fill the Blender Jug with the ingredients not exceeding half its rated capacity.
- Do not fill exceeding the maximum level and reduce ingredients when appliance makes abnormal sound or vibration during operation.
- Add in soft ingredients (fruits, vegetables) into the Blender Jug before adding in other ingredients.
- If the Cutting Blade gets stuck, switch off immediately and unplug. Do not attempt to proceed to unstuck the ingredients with your fingers, use an object like a rubber spatula instead.
- During blending, there is a possibility that the ingredients will splash out of the Blender Lid hole. In the event that it splashes out, wipe it off with a dry cloth.
- Do not operate exceeding the rated operation duration (2 min ON, 2 min OFF).

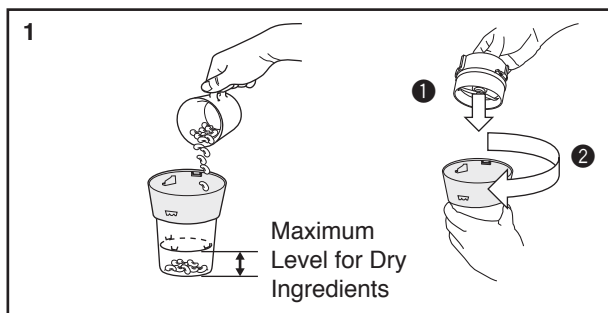


# DRY MILL

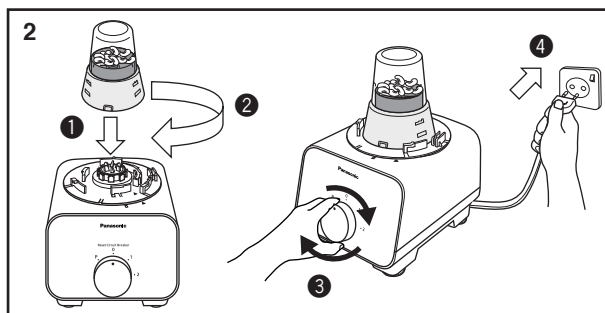
## Ingredient Preparations for Dry Mill

Function	Ingredient	Speed	Max Single Use	Operating Time (approx.)	Preparation Method
Grind	Coffee Bean	2	Till Max Level	~ 60 sec	-
	Pepper				

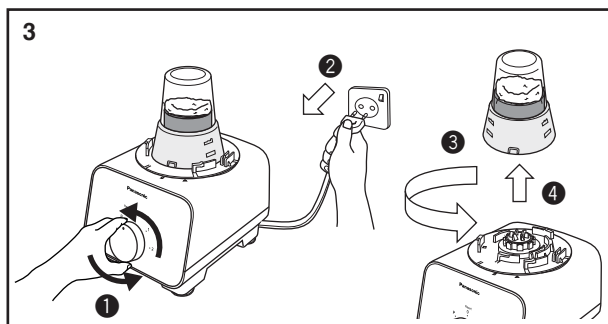
## How to Use: Dry Mill



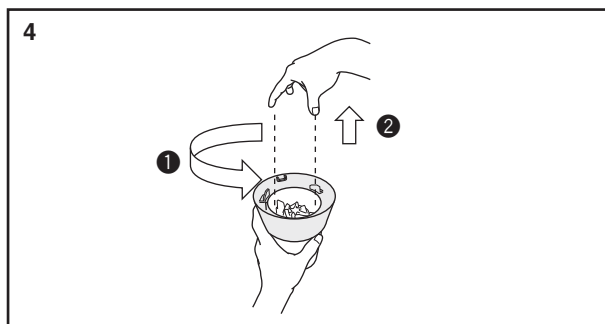
Turn the Mill Container upside down and fill in the ingredients without exceeding the maximum level indicated. Place the Mill Container Base into the Mill Container and turn it clockwise until a 'click' sound is heard.



Attach the Dry Mill Unit onto the Motor Housing. Turn the Dry Mill Unit clockwise until a 'click' sound is heard. Plug-in the plug into the socket and turn the Rotary Switch to select the speed required.



After the processing is completed, return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the Dry Mill Unit from the Motor Housing and proceed to remove the ingredients.



Turn the Mill Container Base anticlockwise to unlock and lift up from the Mill Container.

### Note:

- While removing the ingredients, be careful of the Cutting Blade.
- Do not operate exceeding the rated operation duration (1 min ON, 2 min OFF).
- Prohibited ingredients : wet ingredients, liquids or hard ingredients such as turmeric.
- Do not operate the unit with empty Dry Mill.
- Do not fill exceeding the maximum level and reduce ingredients when the appliance makes an abnormal sound or vibrates during operation.

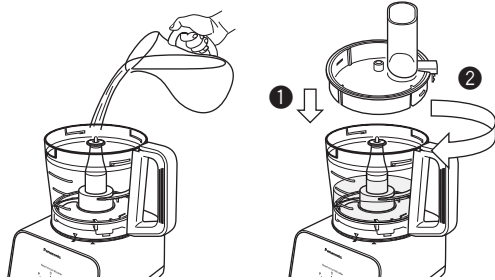
# AFTER USE

## Cleaning

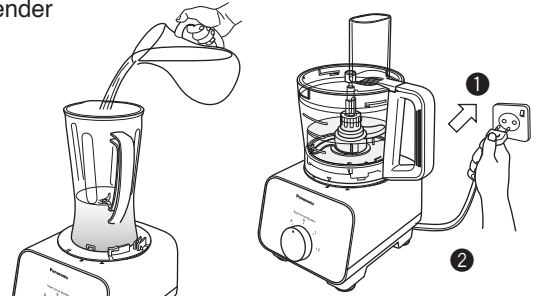
### Pre-wash

The pre-wash enables easier cleaning. It can be used for: Knife Blade, Kneading Blade, Whipping Blade, and the Blender Unit. To pre-wash, simply follow the steps below.

#### 1 Food Processor



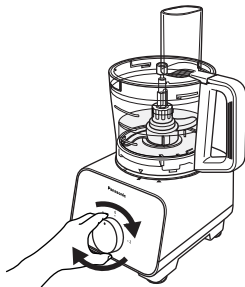
#### Blender



Put the used attachment inside the Bowl, fill the Bowl with water until the attachment is submerged in water (max. 500 mL). Place the Bowl Cover on top of the Bowl and turn it clockwise until a 'click' sound is heard.

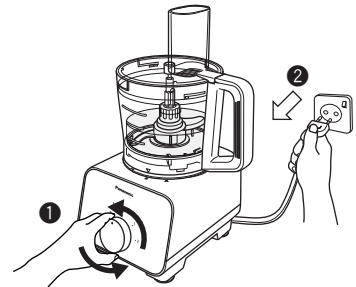
For the Blender Unit, fill 500mL of water into the Blender Jug and cover with the Blender Lid. Plug-in the plug into the socket.

#### 2

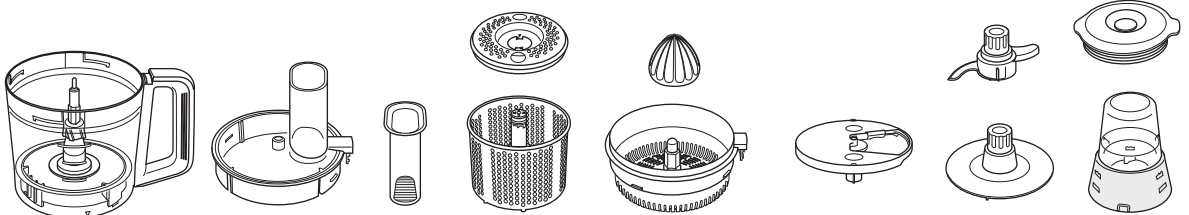


Turn the Rotary Switch to select speed 2 and operate for 10 ~ 20 seconds.

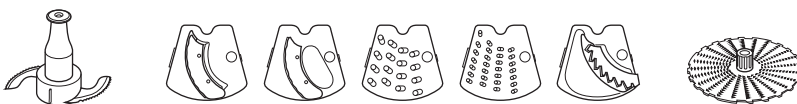
#### 3



Return the Rotary Switch to OFF position "0" and unplug from the socket. Remove the attachments and proceed for cleaning.



Wash these items by rinsing them under running water. Use neutral kitchen detergent if necessary. Proceed to wipe them dry with a clean cloth.



Wash these items by rinsing them under running water, and clean carefully with a brush. Use neutral kitchen detergent if necessary.



#### Note:

- These items are extremely sharp and should be handled with extra care while cleaning. Avoid hitting these items on hard objects during the cleaning process.
- The Mill Container Base must not be washed, use Brush to clean.

# AFTER USE

## Motor Housing

Wipe off any dirt or stains with a clean damp cloth.

### Note:

- Ensure that the power cord is unplugged before cleaning the Motor Housing.
- Do not wash the Motor Housing under running water.
- Never use corrosive liquids (e.g. alcohol, thinner, etc) to clean the Motor Housing.

## Cleaning with a Dishwasher

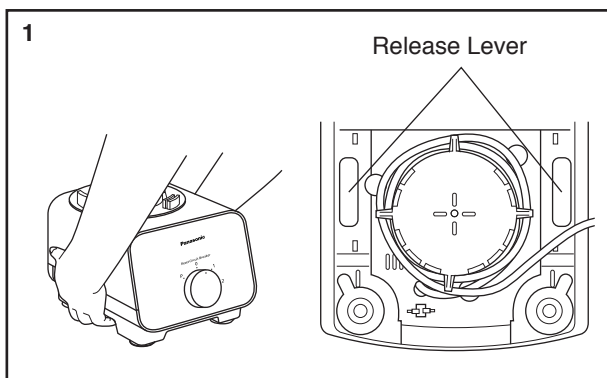
The Bowl and Bowl Lid of this appliance are dishwasher safe.

### Note:

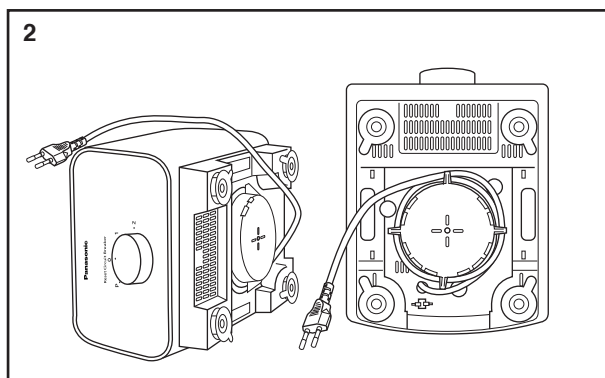
- Do not place these items near the dishwasher heater area as high temperatures may damage the parts.

## Storing

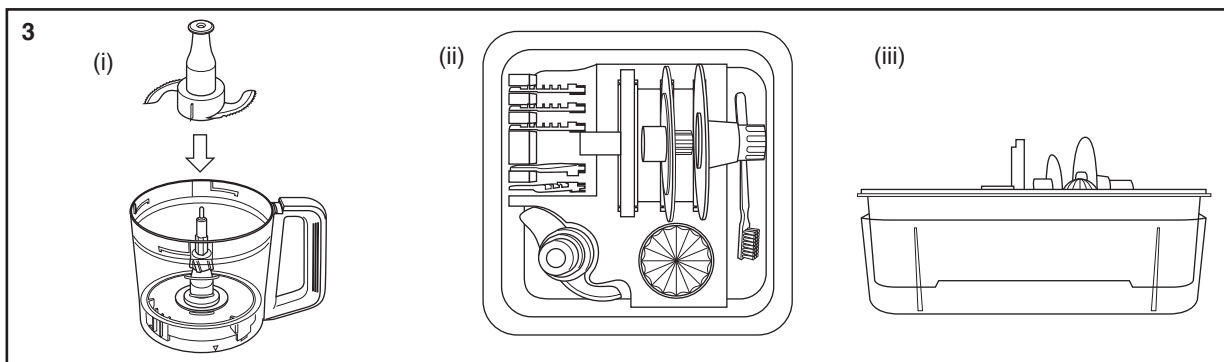
Ensure all attachments and the Bowl are removed from the Motor Housing prior to storage.



To release the Rubber Foot suction of the Motor Housing, press on the release lever located at the bottom side of the Motor Housing at the same time as seen in the above picture and lift up.



Tilt the Motor Housing on its side, and proceed to wind up the Power Cord around the Cord Winding Area partially, leaving the Plug at the sides.



(i) Store the Knife Blade inside the Bowl. The Storage Case Unit is included to store the other attachments. Store the attachments in place as per packaging condition.

(ii) List of attachments in Storage Case Unit: Kneading Blade, Citrus Cone, Thick Slicing Blade, Thin Slicing Blade, Fine Shredding Blade, Coarse Shredding Blade, Julienne Blade, Blade Stand, Grating Blade, Whipping Blade, Brush.

(iii) Place the Storage Case Lid beneath the Storage Case to collect the drained water from the washed attachments

### Note:

- Dispose of the flexible plastic cover after opening the Storage Case.

# TROUBLESHOOTING

Please check the following points before arranging for service.

Problem	Cause and Action
<b>The appliance does not turn on.</b>	<ul style="list-style-type: none"><li>● The plug is loose in the outlet.<ul style="list-style-type: none"><li>➔ Plug in firmly into the outlet.</li></ul></li></ul>
<b>The appliance does not operate even when the Rotary Switch is activated.</b>	<ul style="list-style-type: none"><li>● The Bowl, Blender Unit or Dry Mill Unit is not properly locked onto the Motor Housing.<ul style="list-style-type: none"><li>➔ Ensure that the triangle mark on the attachments are aligned with the rectangular mark on the Motor Housing as seen in page 9.</li></ul></li><li>● The Bowl Lid or Citrus Strainer is not fully locked onto the Bowl.<ul style="list-style-type: none"><li>➔ Fully secure the Bowl Lid or Citrus Strainer onto the Bowl.</li></ul></li><li>● The ingredients are jammed.<ul style="list-style-type: none"><li>➔ Remove the ingredients carefully and ensure that the amount used is as stated.</li></ul></li></ul>
<b>The appliance suddenly stops during operation.</b>	<ul style="list-style-type: none"><li>● The circuit breaker protection is activated. (Refer to page 7)<ul style="list-style-type: none"><li>• Too much ingredients were inserted.<ul style="list-style-type: none"><li>➔ Remove the excess ingredients and ensure that the amount used is as stated.</li></ul></li><li>• Large chunks or hard ingredients were used.<ul style="list-style-type: none"><li>➔ Ensure that the ingredients are cut into the stated sizes. Do not use hard ingredients such as frozen foods or highly dense solids.</li></ul></li></ul></li><li>● The safety lock was triggered. (Refer to page 8)<ul style="list-style-type: none"><li>• Abnormal vibration during operation may offset the safety lock engagement.<ul style="list-style-type: none"><li>➔ Ensure that the ingredients used and the amount are as stated.</li><li>➔ Lock the Bowl Lid or Citrus Strainer onto the Bowl firmly, and ensure that the Bowl, Blender Unit, or Dry Mill Unit is locked firmly onto the Motor Housing.</li></ul></li></ul></li></ul>
<b>There is abnormal vibration and noise during operation.</b>	<ul style="list-style-type: none"><li>● The appliance is not placed on a clean and smooth surface.<ul style="list-style-type: none"><li>➔ The Rubber Foot is only effective when placed on a clean, smooth and flat surface.</li></ul></li><li>● The ingredients used for processing is either too much or too hard.<ul style="list-style-type: none"><li>➔ Ensure that the ingredients used are as stated, reduce the ingredients if it is over the stated amount.</li></ul></li></ul>
<b>The texture and consistency of the processed ingredients did not turn out well.</b>	<ul style="list-style-type: none"><li>● The maximum ingredient amount and processing duration are meant to serve as a guideline, lesser ingredient amount and different ingredients will affect the performance.<ul style="list-style-type: none"><li>➔ Process the ingredients with a suitable duration till the desired texture and consistency.</li></ul></li></ul>

# SPECIFICATIONS

Product No.	<b>MK-F500</b>	
Function	<b>Food Processor</b>	<b>Blender &amp; Dry Mill</b>
Power Supply	220 - 240 V ~ 50 - 60 Hz	
Rated Consumption	180 - 200 W	
Switch	Rotary Switch	
Operation Rating	2 minutes ON, 4 minutes OFF	Blender: 2 minutes ON, 2 minutes OFF Dry Mill: 1 minute ON, 2 minutes OFF
	With exception of the ingredient preparations stated	
Dimension (Approx.)(HxWxD)	435 x 264 x 265 mm	Blender : 406 x 264 x 265 mm Dry Mill : 298 x 264 x 265 mm
Mass (Approx.)	3.1 kg	Blender : 2.8 kg Dry Mill : 2.6 kg
Capacity (Approx.)	Container Capacity: 2.5 L Maximum working capacity: Liquids = 1.5 L	Blender : 1 L Dry Mill : 60 g (Coffee Beans)
Attachment & Accessories	Knife Blade, Grating Blade, Kneading Blade, Whipping Blade, Salad Drainer, Blade Stand, Shredding Blades (Coarse & Fine), Slicing Blades (Thick & Thin), Julienne Blade, Citrus Press, Storage Case Unit	Blender Unit, Dry Mill Unit
Common Accessories	Brush with Spatula	
Dishwasher Safe Items	Bowl and Bowl Lid	

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## 安全注意事項（請務必按照指示操作）

為了避免發生意外，或人身傷害和財產損失，請遵循以下的使用說明。

■ 因錯誤操作所造成的危害和損害程度，如下區分說明。

 <b>警告</b> 可能会导致严重的人身伤害或死亡。	 <b>注意</b> 可能會導致人身傷害或財產損失的風險。
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■ 圖標的區分解釋如下。

 此圖標表示禁止。	 此圖標表示務必遵循的措施。
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### 警告

-  ● 勿損壞電源線或插頭。  
(這可能會因短路導致觸電或火災。)
- 如果電源線或插頭損壞，或插在電源插座的插頭出現鬆動，請勿使用本產品。  
(這可能會因短路導致觸電或火災。)  
→ 如果電源線損壞，必須由生產商、其服務中心或具同等資格的人更換，以免發生危險。
- 請勿用沾水的手插入或拔除插頭。  
(這可能會導致觸電。)
- 請勿使用超過指定的電源供應插座，也不要使用本產品所指定以外的其他電壓。  
(這可能會導致觸電或火災。)
  - 請確保本產品所標示的電源供應和您使用的電源供應一致。
  - 若與其他電器合用同一插座，可能會因電流超額，導致電線過熱。
- 勿將馬達機座浸入水中或對其噴水。  
(這可能會因短路導致觸電或火災。)
- 勿自行拆開、修理或改裝本產品。  
(這可能會導致火災、觸電或人身傷害。)  
→ 請聯絡服務中心進行維修。
- 請勿將任何異物插入排氣口或空隙處。  
(這可能會導致觸電或故障。)
  - 尤其是金屬物件，如針或電線。
- 請勿用其他零件代替本產品的原裝零件。  
(這可能會導致人身傷害、觸電或火災。)
- 本產品正在運轉時，請勿切開攪拌機蓋罩。  
(這可能造成受傷。)
- 勿用太熱的水（超過60°C）清洗或用火烘干本產品。  
(這可能導致燃燒或故障。)
- 勿將熱的材料（超過60°C）倒入容器中。  
(這可能會導致受傷或故障。)
- 請勿在攪拌機容器及蓋子單元沒完整裝置的情況下啓動。
- 啓動時，請勿將手指或餐具如茶匙、叉子等放入輸送管。  
(這可能會導致火災、觸電或受傷。)
- 由於本產品可能在運作中，切勿使用任何器具、杆等推動安全銷和安全杆。  
(這可能會導致受傷。)
-  ● 本產品不適合身體、感官思維有缺陷者，或缺乏經驗與知識者使用（包括兒童）。  
除非他們的安全監護人給予他們關於產品的適當使用和監督與指示。必需監督兒童以確保他們不會將產品當成玩具。  
(這可能會導致受傷、觸電。)

## 警告



- 穩固插入電源插頭。  
(否則可能會因插頭周圍產生的熱量導致觸電和火災。)
- 定期清潔插頭上的灰塵。  
(灰塵聚積過多的插頭，會因受潮濕等導致絕緣不良而可能引起火災。)
- 出現異常或故障時，請立即停止使用本產品，並拔掉插頭。  
(否則，可能會導致冒煙、火災或觸電。) 異常或故障時：
  - 插頭和電源線異常發熱。
  - 電源線損壞或不能通電。
  - 馬達機座變形或異常發熱。  
→請立即拔出插頭，並交由服務中心進行檢查或維修。
- 當拔下插頭時，務必握住插頭將它拔下，切勿拉扯電源線。  
(否則可能會因短路導致觸電或火災。)
- 注入熱液體時請小心處理，因為蒸氣有機會突然噴出。  
(這可能引起燃燒。)
- 操作鋒利的刀、清空和清潔容器時應特別小心。  
(刀片如切刀、切片刀等)  
(這可能造成受傷。)

## 注意



- 請勿讓本產品在無人看管下操作。  
(這可能會導致火災或燃燒。)
  - 離開時，請切斷電源。
- 請勿在以下的地方使用本產品。
  - 不平穩的表面、不耐熱的地毯或桌布等等。  
(這可能會引起火災或人身傷害。)
  - 可能會濺到水或靠近熱源的地方。  
(這可能會導致觸電或漏電。)
- 勿將本產品放置在以下場所：
  - 本產品被暴露在高濕度、高溫或陽光直射的位置。  
(這可能會導致故障。)
  - 任何高溫或低溫的位置，如冰箱、冰櫃、微波爐或烤箱。  
(這可能導致故障或損壞。)
- 請勿處理堅硬的材料（如硬肉、帶骨肉）或粘性物質。  
(這可能會導致機能故障。)
- 勿用本產品處理超過各容器最大容量的材料。請遵循所建議的材料份量進行處理。  
(這可能會引起振動和故障。)
- 勿長時間連續操作。建議在一定的操作時間后讓本產品休息。  
(這可能會導致過熱。)

功能	操作時間 (分鐘)	休息時間 (分鐘)
食物處理器	2	4
攪拌機	2	2
干碾磨機	1	2

\* 規定以外的材料陳述。





## 注意



- 不使用本產品時，請從電源插座上拔下插頭。  
(否則可能會因漏電導致觸電或火災。)
- 在把馬達座機從桌上抬起前，請把容器、攪拌機容器及碾磨機容器移走。  
(這可能會導致人身傷害。)
- 更換零件或接觸正在操作的零件前，請關機並切斷電源。  
(這可能會導致人身傷害。)
- 搬動本產品時，確保用雙手握緊馬達機座。移動本產品時，請勿抓握容器。  
(這可能會導致人身傷害。)
- 如果攪拌機切削刀卡住，應立即關閉電源並拔下插頭。切勿試圖將手指伸進攪拌機容器中。  
請使用橡皮刮刀取出阻礙攪拌機切削刀的材料。  
(這可能會導致受傷。)

### 重要信息

禁止使用的材料：

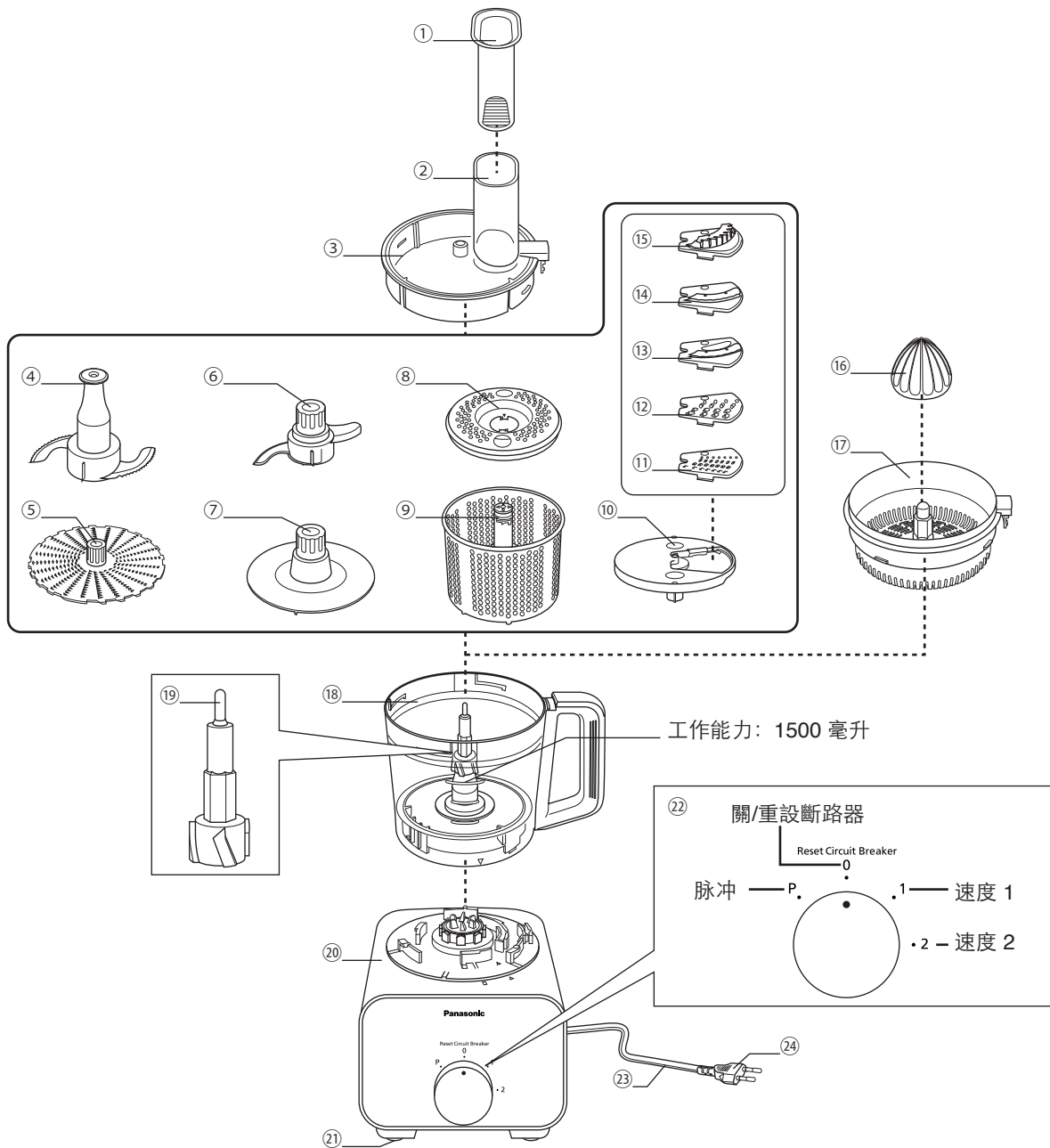
附件	說明
切刀	堅硬的材料，粘性材料，例如咖啡豆、干大豆、速凍食品、干魷魚等。
切片刀，碎刀片及薯條製作刀片	具有高硬纖維含量的材料、粘性材料、太軟的材料，如硬的蔬菜、冷凍食物、火腿、姜黃、生姜、萵苣、西紅柿、桃子、巧克力等。
麵團刀片	不適合用於面團制作的材料，例如肉類、蔬菜、堅果、醬汁、抹醬。
攪拌刀片	除了蛋清和鮮奶油，任何其他材料。
光柵刀片	粘性材料、硬度纖維高含量材料、過於細而薄材料，如山藥、芹菜、韭菜、鬆子等。
沙律漏斗	大塊狀材料、軟和易碎材料，例如大蘿卜或土豆塊、西紅柿、豆腐、意大利面、面條等。
柑橘壓榨器	除了柑橘類水果的任何其它材料，如蘋果、獼猴桃等。
攪拌機	堅硬的材料、高黏性成份的材料、水分少的材料肉類，如姜黃、干大豆、冷凍食品、肉類、魚、水煮土豆等
干碾磨機	硬堅果、干果、硬度纖維高含量的材料、濕潤的材料，如：各種堅果、葡萄干、肉類、蔬菜、水煮雞蛋等。

使用前：

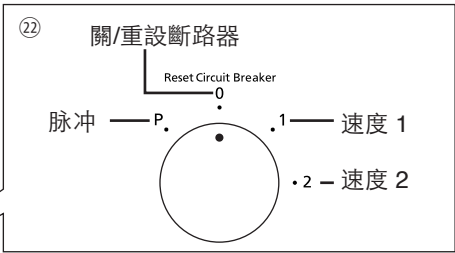
請在干淨、干爽、平坦、堅固且順滑的表面上操作本產品，以確保橡膠腳墊的吸力得以充分發揮。

# 部件名稱

食物處理器



工作能力：1500 毫升

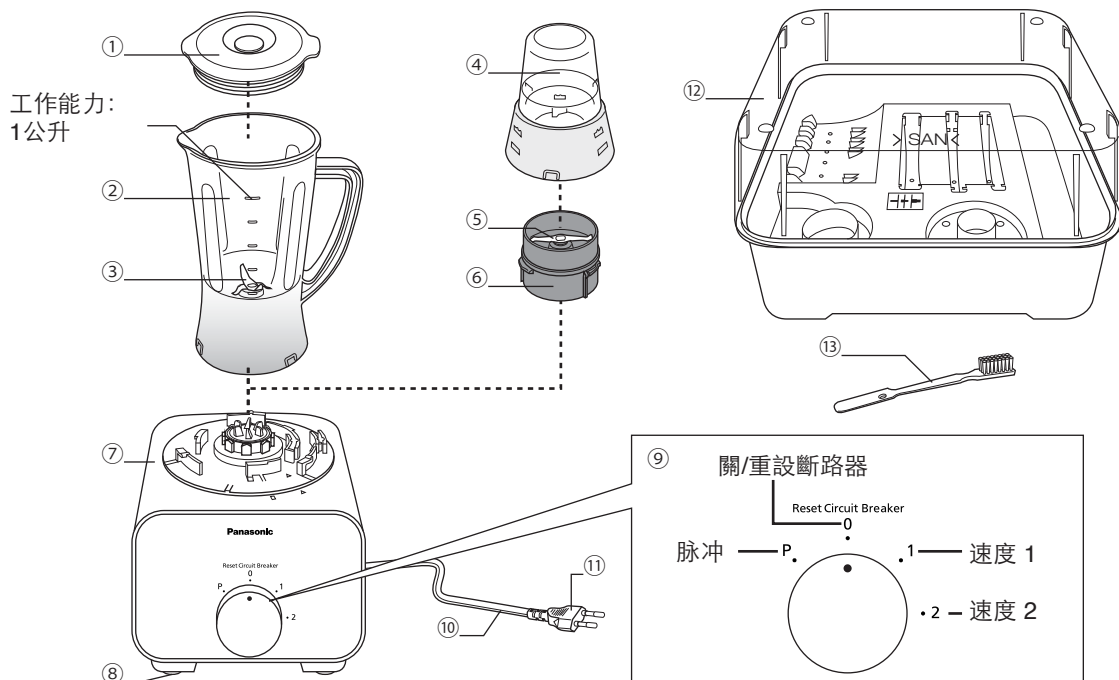


- |           |            |
|-----------|------------|
| 1. 壓料具    | 13. 薄切片刀   |
| 2. 給料口    | 14. 厚切片刀   |
| 3. 容器蓋罩   | 15. 薯條製作刀片 |
| 4. 切刀     | 16. 榨汁器    |
| 5. 切絲刀片   | 17. 濾汁器    |
| 6. 麵團刀片   | 18. 容器     |
| 7. 攪拌刀片   | 19. 轉軸     |
| 8. 沙律漏斗   | 20. 馬達機座   |
| 9. 沙拉漏斗   | 21. 電源開關鈕  |
| 10. 刀片架   | 22. 橡膠腳墊   |
| 11. 幼磨碎刀片 | 23. 電源線    |
| 12. 粗磨碎刀片 | 24. *插頭    |

\*插頭形狀可能會與圖示有所不同。

# 部件名稱

攪拌機、干碾磨機以及配備



- |           |          |         |
|-----------|----------|---------|
| 1. 攪拌機蓋罩  | 6. 碾磨機底座 | 11. *插頭 |
| 2. 攪拌機容器  | 7. 馬達機座  | 12. 存儲盒 |
| 3. 攪拌機切削刀 | 8. 橡膠腳墊  | 13. 刷子  |
| 4. 碾磨機容器  | 9. 電源開關鈕 |         |
| 5. 碾磨機切削刀 | 10. 電源線  |         |

\*插頭形狀可能會與圖示有所不同。

## 斷路器保護

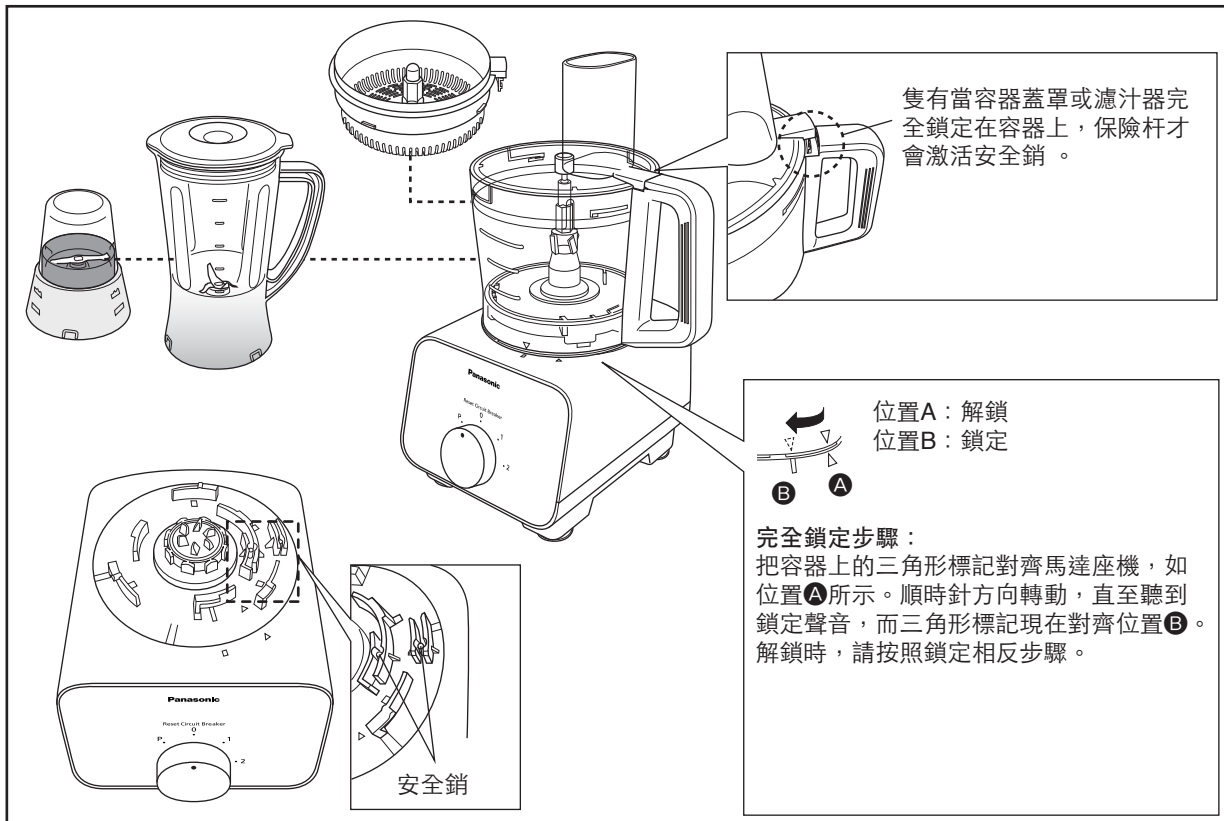
當斷路器因超載停止馬達，關閉旋轉刻度盤轉到關“0”位置，然後按照以下指示：

1. 減少材料到少於一半並恢復操作。
2. 如果仍然無法啟動，關閉旋轉刻度盤到關“0”位置再次恢復操作。
3. 如果這些方法都無效，請聯系您鄰近的服務中心。

## 安全鎖

安全鎖的設計是防止本產品在以下情況下被啟動：

- 容器蓋罩或濾汁器未與容器完全鎖定。
- 容器、攪拌機容器或碾磨機容器未完全鎖定在馬達機座上。



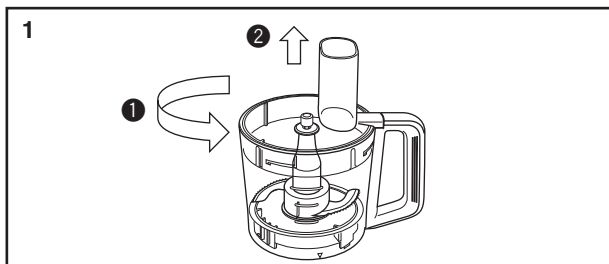
### 摘要：

- 切勿使用任何器具、杆等推動安全鎖和安全杆。
- 切勿把液體或材料倒在安全鎖和開關鈕上。
- 保持安全鎖的清潔，避免異物顆粒積聚。

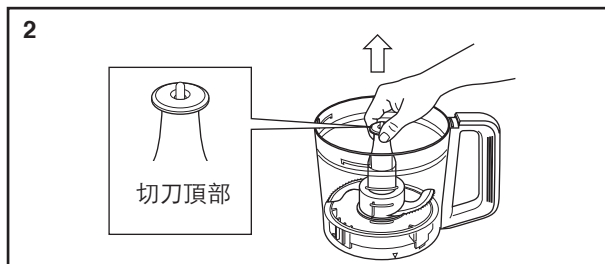
上述行為將確保安全鎖的正常運行。如果不遵守，將會損壞安全鎖相關部分。

## 拆解

從包裝狀態下拆解



逆時針旋轉容器蓋罩，然後從容器上拿起。



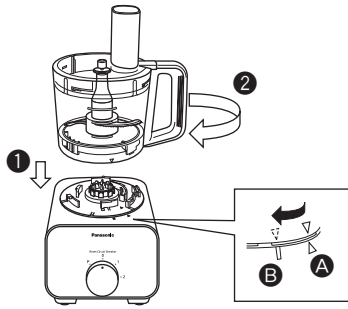
握住切刀的頂部，然後從容器中取出。

### 摘要：

當從容器中取出切刀時應小心鋒利的刀鋒。

## 食物處理器 - 簡介 -

在首次使用本產品前，我們強烈建議您清洗並完全擦干所有的附屬品和配件，請參閱第38-39的清洗方法。在組裝本產品時請拔掉插頭。在插入插頭前，確保旋轉刻度盤處於關閉狀態。關於如何把馬達機座復位，請在參閱第39頁“存放”。



1. 將容器放在馬達機座上，直到標記對齊，如A所示。
2. 將容器順時針轉動直到“喀嗒”聲。確保容器的三角形標記對准馬達機座的長方形標記，如B所示。

拆解時，請按照組裝的相反步驟。

## 食物處理器 - 切刀·麵團刀片·攪拌刀片·切絲刀片 -

### 切刀的材料準備工作

功能	材料	速度	數量	操作時間 (大約)	準備方法
剁碎	肉類	2	50 ~ 400克	5 ~ 50秒	去所有的皮和骨，切成2 ~ 3厘米方塊。
	魚		50 ~ 500克	3 ~ 20秒	去所有的皮和骨，切成2 ~ 3厘米方塊。
斬切	洋蔥	脈沖	5 ~ 500克	7 ~ 11次	剝皮，切成2 ~ 3厘米方塊。
	大蒜	2	50 ~ 450克	5 ~ 15秒	剝皮。
	胡蘿卜		50 ~ 450克	7 ~ 20秒	剝皮，切成2 ~ 3厘米方塊。
	意大利香菜		5 ~ 100克	10 ~ 40秒	除去柄。
	蘑菇		30 ~ 250克	3 ~ 18秒	切成2 ~ 3厘米方塊。
壓碎	帕爾馬奶酪	2	10 ~ 200克	5 ~ 30秒	切成2 ~ 3厘米方塊。
搗成泥	水煮土豆	脈沖	100 ~ 400克	10 ~ 40秒	切成2 ~ 3厘米方塊。不要過度操作。
冰冻	冰冻香蕉	2	250 ~ 450克	30 ~ 160秒	1 ~ 2厘米寬，半冻结状态，即牙签可以刺穿。
碎冰	冰块	2	~ 10个	~ 10秒	2 ~ 3厘米的冰块。
磨	花生	2	10 ~ 200克	15 ~ 30秒	除去花生壳和皮。
糊膏	烤花生	2	100 ~ 500克	3 ~ 10分鐘	除去花生壳和皮。
捏碎	软白面包	2	10 ~ 200克	15 ~ 40秒	切软面包成6至8片。

# 食物處理器 - 切刀·麵團刀片·攪拌刀片·切絲刀片-

## 切刀的材料準備工作

功能	材料	模式	數量	操作時間 (大約)	準備方法
按揉	面粉	2	~ 300克	~ 120秒	 用於制作糖果和蛋糕等甜食。
果汁制作	水果、 液體等	2	~ 1,500毫升	~ 120秒	 切成2~3厘米方塊。先處理固體。然後加入液體，直到總額不超過1500毫升。在操作過程中不可添加超過10個冰塊。
湯制作	水煮蔬菜、 液體等	2	~ 1,500毫升	~ 120秒	 切成2~3厘米方塊。先處理固體。然後加入液體，直到總額不超過1500毫升。

## 麵團刀片材料準備工作

功能	材料	模式	數量	操作時間 (大約)	準備方法
捏合	麵包麵粉	2	300克	~ 120秒	在處理面團的過程中將水混合至酵母（在開始處理前直接加入酵母可能會導致呈片狀剝落和過早上升）。在處理初期如果面團出現片狀，加入1茶匙的水。當面團粘著轉軸而出現大振動時，加入1茶匙的面粉。在處理面團的過程完成后，不要重新處理，如果面團不理想，請用手揉面團。
	液體		160~200毫升		

## 攪拌刀片材料準備工作

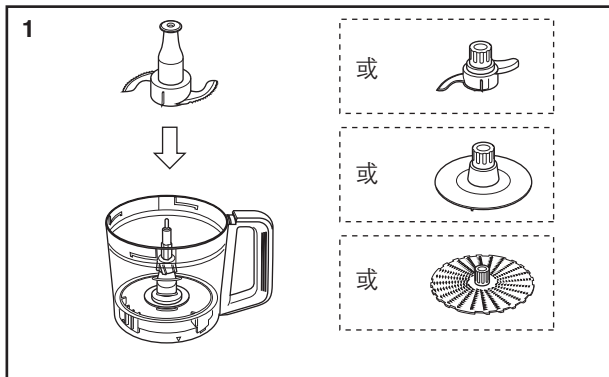
功能	材料	模式	數量	操作時間 (大約)	準備方法
攪拌	蛋白	2	1~6個	25秒~5分鐘	 為達到順滑的蛋白糖霜效果，將蛋黃和蛋清分開。
	奶油		100~300毫升	15秒~3分鐘	 使用脂肪含量為35%或更高的新鮮奶油在5攝氏。

## 切絲刀片材料準備工作

功能	材料	模式	數量	操作時間 (大約)	準備方法
光柵	胡蘿卜	2	200克	-	   切成2~3厘米方塊。
	蘋果		200克		
	黃瓜		200克		

# 食物處理器 -切刀•麵團刀片•攪拌刀片•切絲刀片-

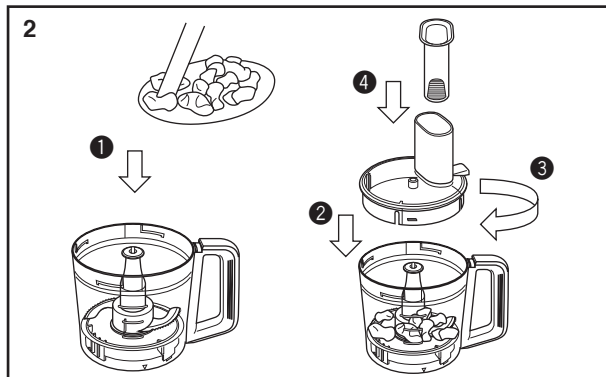
如何使用：切刀•麵團刀片•攪拌刀片•切絲刀片



將容器安裝到馬達機座上后，將切刀（麵團刀片、攪拌刀片、切絲刀片）放入容器中。

摘要：

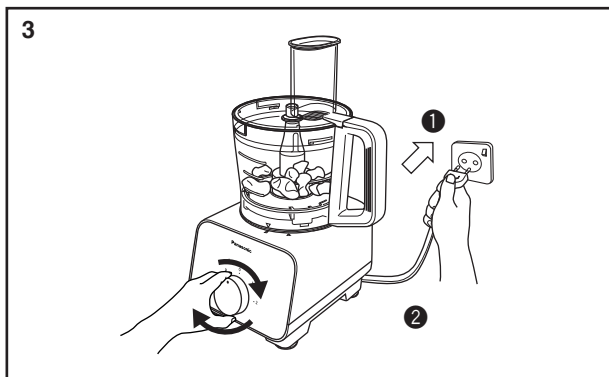
選用切刀時，放入后，確保轉軸從切刀突出。



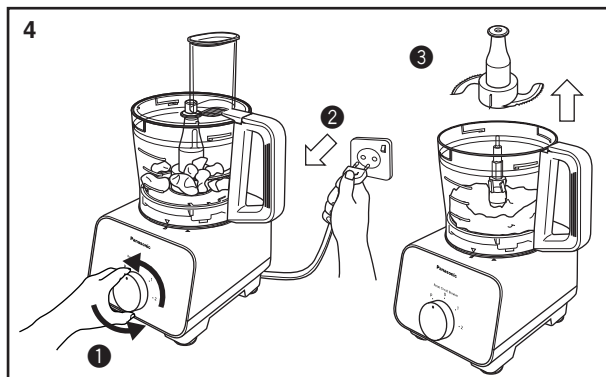
將材料放入容器中。將容器蓋罩蓋在容器上面，順時針旋轉，直到“咔嚓”聲。將壓料具放入給料口。把容器組裝放置到馬達機座上，如第29頁所示。

摘要：

選用切絲刀片時，請將材料擺放在刀片上。



將插頭插入插座，然后轉動旋轉刻度盤選擇所需的速度（請參閱第29-30頁“材料準備”）。

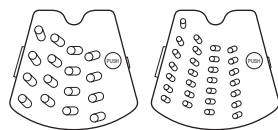
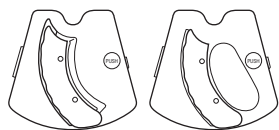


處理完成后，將旋轉刻度盤轉到關“0”位置，並將插頭從插座上拔下。在取出經處理的材料前，先從容器中取出切刀。

摘要：

- 始終確保在加入材料前，現將切刀插入容器內。
- 切勿超過捏合材料的規定量，因為這可能會出現異常震動。
- 切勿將熱材料放入容器中進行處理。始終確保材料充分冷卻，例如：水煮土豆。
- 果汁制造，現將固體材料放入容器內，再倒入液體材料，直到總量不超過1500毫升。
- 當處理液體材料和冰塊時，請放入不超過10個冰塊（約170克）。
- 切勿超過麵團刀片的材料規定量，因為這可能會出現異常震動。
- 切勿過度處理鮮奶油，因為它可能會分解形成奶油團塊。
- 使用不同品牌的奶油都會有不同的結果。建議處理直到奶油充分被攪拌。
- 根據所選擇的速度以及所使用的材料份量，本產品將出現顯著的振動。在這種情況下，在操作過程中，請用雙手按住容器蓋罩予以支持。
- 對於按捺，切勿麵團在第一次進行處理時已經成形后再次進行處理。

# 食物處理器 - 切片刀 · 碎刀片 · 薯條製作刀片 -

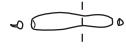






切片刀 (厚/薄)  
- 將材料切片

粉碎刀 (粗/細)  
- 將材料粉碎或光柵

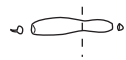
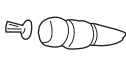

薯條製作刀片  
- 用作制作法國式炸土豆以及將材料粉碎

## 切片刀 (厚/薄) 材料準備工作

功能	材料	模式	數量	操作時間 (大約)	準備方法
切片	黃瓜	2	700克	-	    
	洋蔥		700克		
	胡蘿卜		600克		
	土豆		600克		
	卷心菜		400克		



切配料，直到它小到足以放入進料管。

## 粉碎刀 (粗/細) 材料準備工作

功能	材料	模式	數量	操作時間 (大約)	準備方法
切絲	黃瓜	2	650克	-	  
	胡蘿卜		500克		
	土豆		650克		
	乳酪		500克		

將材料切小塊，直到足以放入給料口。請勿使用堅硬的物料，如帕爾馬乳酪。

## 薯條製作刀片材料準備工作

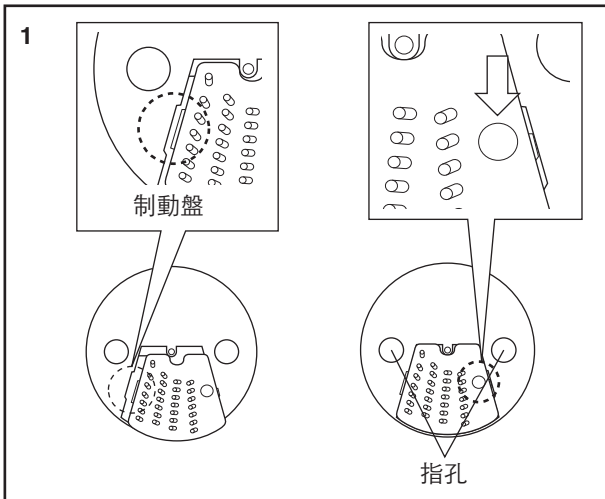
功能	材料	模式	數量	操作時間 (大約)	準備方法
法國式炸土豆片	土豆	2	800克	-	 
切絲	卷心菜		500克		

切配料，直到它小到足以放入進料管。



# 食物處理器 - 切片刀 · 碎刀片 · 薯條製作刀片 -

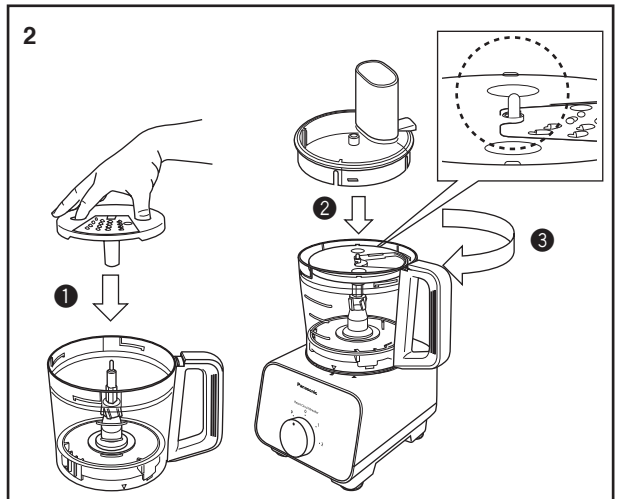
如何使用：切片刀（厚/薄）、碎刀片（粗/細）、薯條製作刀片



將所選用的刀的制動盤安裝到刀片架上，並確保其正確就位。將刀上的酒窩位置往下按，直到“卡”一聲。

### 摘要：

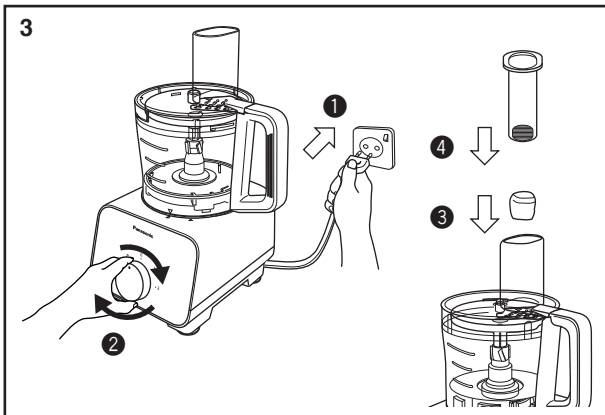
- 將刀插入刀片架時，請小心鋒利的刀鋒。
- 要卸下刀時，翻轉刀片架，並在刀上酒窩位置的下面向下壓。



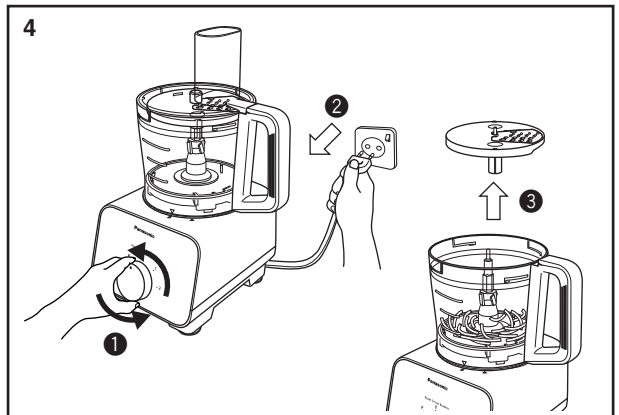
將您的手指和拇指插入指孔夾住刀片架。將組裝好的刀片架放入容器中。將容器安裝在馬達機座，如在第29頁所示，然後將刀片架放入容器內。將容器蓋罩蓋在容器上面，並順時針旋轉，直到“咔噠”聲。

### 摘要：

放入後，確保轉軸從刀片架突出。



將插頭插入插座，然後轉動旋轉刻度盤選擇所需的速率（請參閱第32頁的“材料準備”。）將材料放入給料口，並用壓料具將材料往下推。



處理完後，將旋轉刻度盤轉返回關“0”位置，並將插頭從插座上拔下。在取出經處理的材料前，將刀片架從容器中取出。

### 摘要：

- 當使用軟而薄的材料時，將其放置靠在給料口的前壁，如圖1所示，在操作時予以支撐，以避免不均勻的處理。
- 丟棄未處理的材料任何剩余的塊狀物。
- 將高纖維材料對齊，如圖2所示，以達到一致的處理效果。

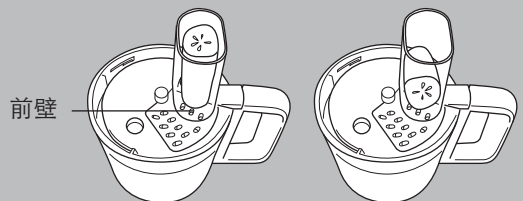
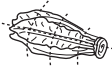



圖1

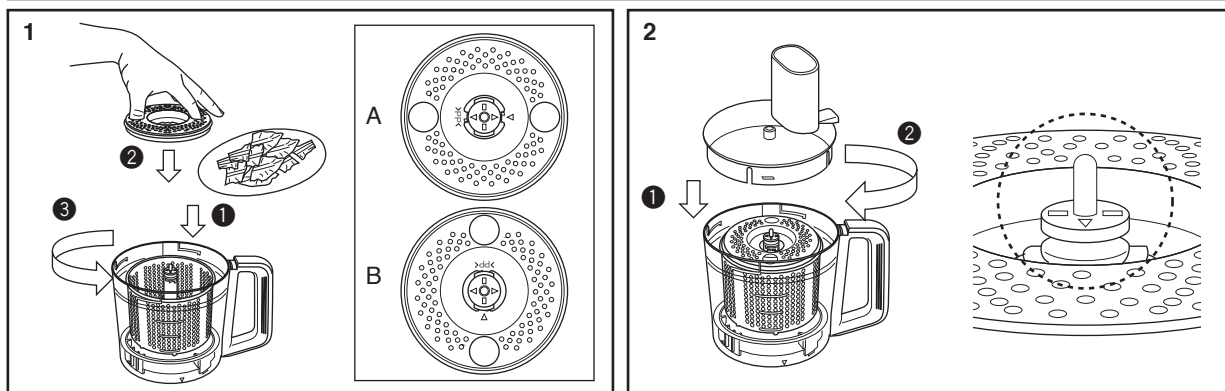
圖2

# 食物處理器 - 沙律漏斗 -

## 沙律漏斗材料準備工作

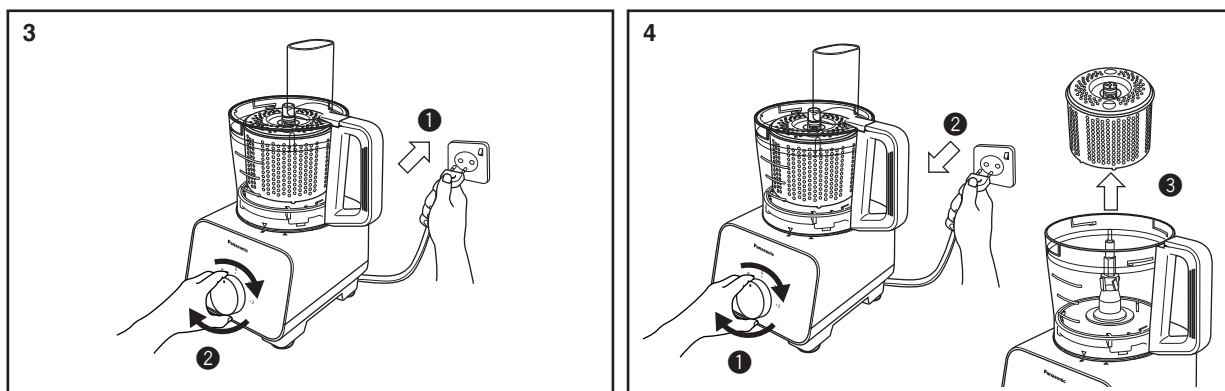
功能	材料	速度	數量	操作時間 (大約)	準備方法
漏斗	高苣葉	1	100克	20 ~ 40秒	 切成3~5厘米的薄片。
	卷心菜		200克	20 ~ 50秒	 手撕成1~3毫米。

## 如何使用：沙拉漏斗



將沙律漏斗放入容器後，將材料放入沙律漏斗內。將漏斗蓋罩蓋放在沙律漏斗上，直到標記對齊，如圖A所示。然後把漏斗蓋罩逆時針旋轉，直到標記對齊，如圖B所示。

將容器蓋罩蓋放在容器上並順時針旋轉，直到“咔噠”聲。將容器組裝放置到馬達機座，如第29頁所示。



將插頭插入插座，然後轉動旋轉刻度盤選擇所需的速率。


處理完成後，將旋轉刻度盤轉回關“0”位置，並將插頭從插座上拔下。將沙律漏斗從容器中取出。

### 摘要：

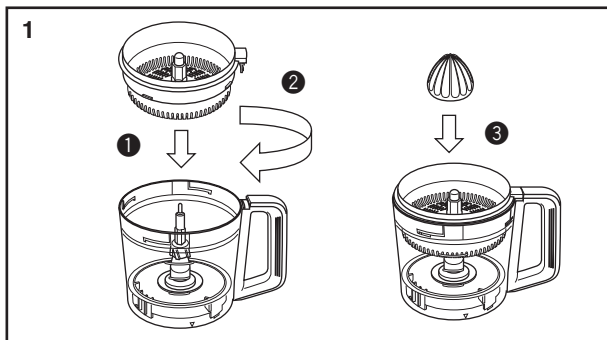
- 沙律漏斗的最大容量：100克或沙律漏斗的最高位置，以先到者為準。
- 禁用材料：大塊狀的材料（如整粒西紅柿、大塊狀胡蘿卜等）
- 開始處理前，確保材料均勻的分布在沙律漏斗內。
- 在操作前，始終確保漏斗蓋罩被安裝到沙律漏斗上，否則材料可能溢出或撕裂到容器周圍。
- 根據各材料的數量以及速率，將出現顯著的振動。在這種情況下，請用雙手按住容器蓋罩，在操作過程中予以支持。

# 食物處理器 - 柑橘壓榨器 -

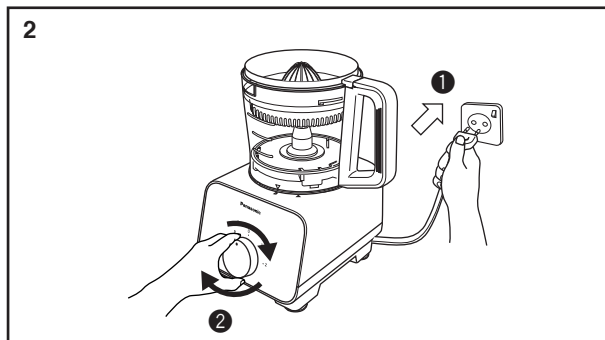
## 柑橘壓榨器材料準備工作

功能	材料	速度	数量	操作时间 (大约)	准备方法
壓榨	柑橘類水果	1	1000毫升	-	 將水果切成兩半。

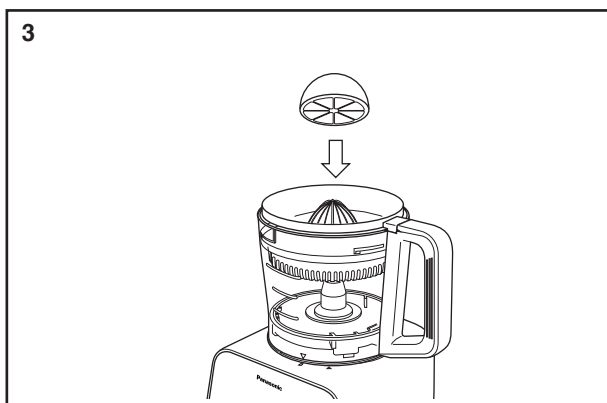
## 如何使用：柑橘壓榨器



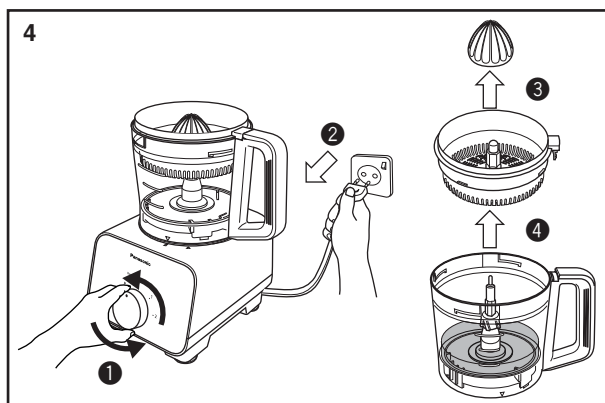
將濾汁器放入容器內。順時針旋轉，直到“喀嗒”聲。將榨汁器安裝到驅動軸上。



將容器安裝到馬達座機，如第29頁所示。將插頭插入插座，然後轉動旋轉刻度盤選擇所需的速率。



將切半的水果呈山峰狀放在榨汁器上，然後用力向下按壓榨汁。



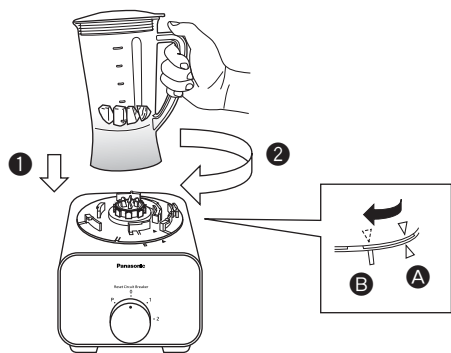
處理完成后，將旋轉刻度盤轉返回關“0”位置，並將插頭從插座上拔下。將柑橘壓榨器附屬品從容器中取出後，才將榨取的液汁倒出來。

### 摘要：

- 在使用前，始終確保榨汁器被放置在柑橘過濾器上。
- 在處理過程中，定時取出殘留在柑橘過濾器上的果肉，以緩解果汁壓榨工作。
- 不建議在2級以上的速度操作柑橘壓榨器。

# 攪拌機


## 簡介



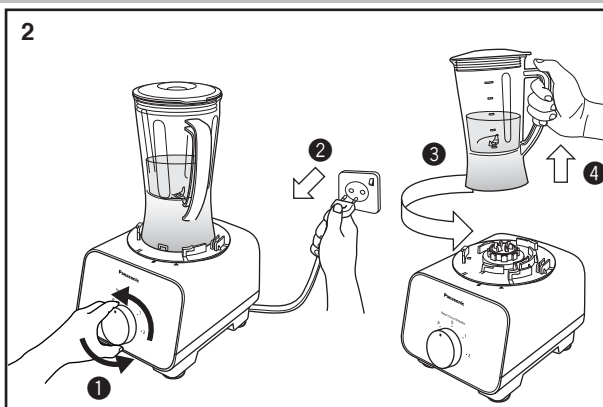
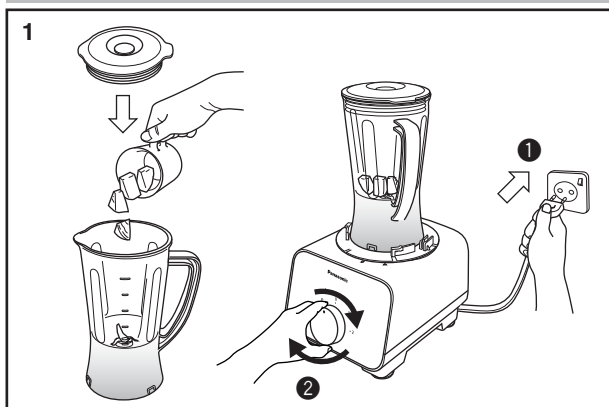
1. 將攪拌機容器放在馬達機座上。確保攪拌機容器的三角形標記對准馬達機座的三角形標記，如位置A所示。
2. 將攪拌機容器順時針轉動直到“喀嗒”聲。確保攪拌機容器的三角形標記對准馬達機座的長方形標記，如B所示。

拆解時，只需按照組裝的相反步驟。

## 攪拌機的材料準備

功能	材料	速度	數量	操作時間（大約）	準備方法
盤活	水果、蔬菜	2	1000毫升	~2分鐘	 切成1厘米的方塊。

## 如何使用：攪拌機



將材料放入攪拌機容器內並用攪拌機蓋罩關上。將攪拌機安裝到馬達機座上，如第29頁所示。將插頭插入插座，然後轉動旋轉刻度盤選擇所需的時間。

處理完成后，將旋轉刻度盤轉回關“0”位置，並將插頭從插座上拔下。將攪拌機從馬達機座上拿下並取出材料。

### 摘要：

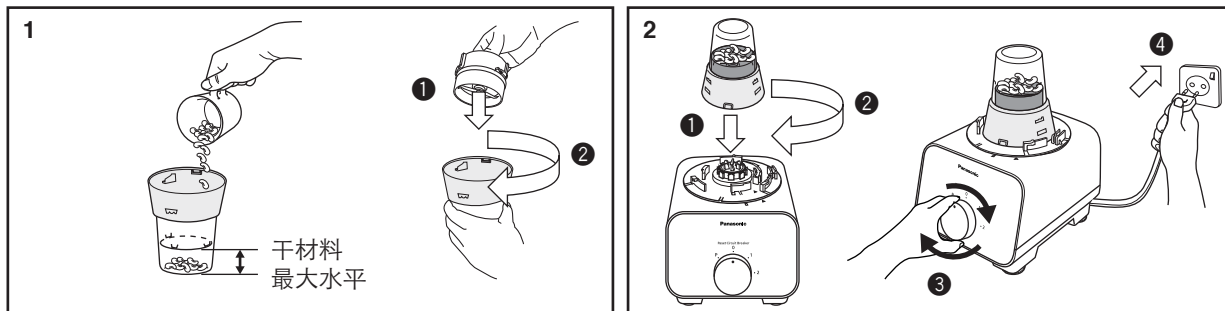
- 最大容量：1 公升。
- 攪拌機容器不可處理的材料：肉類、魚類、固體食物、粘稠的食品、含水量低的材料，或僅冰塊。
- 不建議攪拌堅硬和粘稠的材料。然而，如果需要的話，將堅硬的材料切小塊（例如，切胡蘿卜成1毫升立方體），然後將材料放入攪拌機容器不超過其額定容量的一半。
- 不要放入超過最大水平的材料，當本產品在操作過程中發出異常聲音或振動，請將材料減少。
- 加入其他成分之前先將柔軟的材料（水果，蔬菜）放入攪拌機容器中。
- 如果切削刀卡住，應立即關閉電源並拔下插頭。不要試圖用手指清理材料，請使用橡皮刮刀等代替。
- 在攪拌期間，材料可能會從攪拌機蓋罩的細孔中濺出來。在這濺出來的情況下，請用干布擦拭。
- 切勿超過額定運行時間操作（2分鐘ON，2分鐘OFF）。

# 乾碾磨機

## 乾碾磨機的材料準備

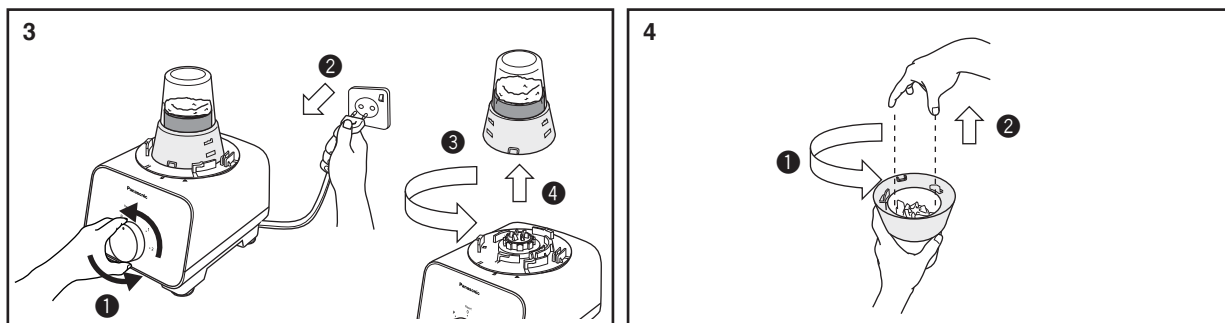
功能	材料	速度	數量	操作時間 (大約)	準備方法
碾磨	咖啡豆	2	直達最高水平	~ 60秒	-
	胡椒				

## 如何使用：干碾磨機



將碾磨機容器倒轉，並放入不超過最高水平的材料。然後將碾磨機底座放在碾磨機容器上，順時針旋轉直到“喀嗒”聲。

將干碾磨機安裝在馬達座機上。將碾磨機順時針方向轉動，直到“咔嚓”聲。將插頭插入插座，然後轉動旋轉刻度盤選擇所需的速率。



處理完成后，將旋轉刻度盤轉回關“0”位置，並將插頭從插座上拔下。將干碾磨機從馬達機座上拿下並取出材料。

將碾磨機底座逆時針轉動以打開並從碾磨機容器上拿起。

### 摘要：

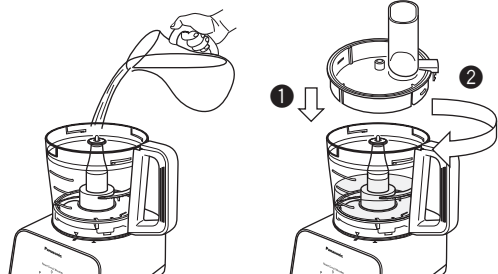
- 當取出材料時，小心切削刀。
- 切勿超過額定運行時間操作（2分鐘ON，2分鐘OFF）。
- 不可處理的材料：濕的材料、液體或堅硬的材料，例如姜黃。
- 切勿空機操作干碾磨機。
- 切勿放入超過最大水平的材料，當本產品在操作過程中發出異常聲音或振動，請將材料減少。

# 使用後

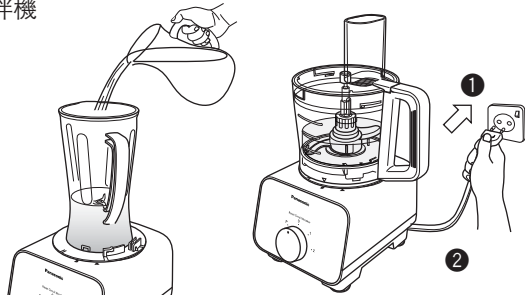
## 清洗

**預洗**  
預洗有助於更容易清洗。它可用於清洗切刀、麵團刀片、攪拌刀片，以及攪拌機。預洗時，隻需按照下面的步驟。

### 1 食物處理器



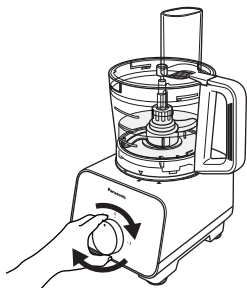
### 攪拌機



將用過的附屬品放入容器內，然後加入水，直到該附件浸沒在水中（約500毫升）。將容器蓋罩放置在容器上面，順時針旋轉，直到“咔嚓”聲。

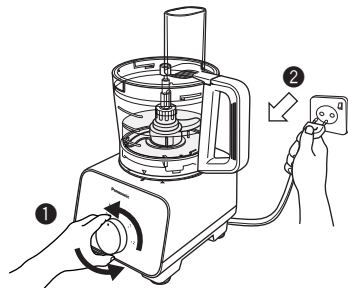
如果是攪拌機，加入500毫升的水至容器，然後蓋上攪拌機蓋罩。將插頭插入插座，並打開電源開關鈕。

### 2

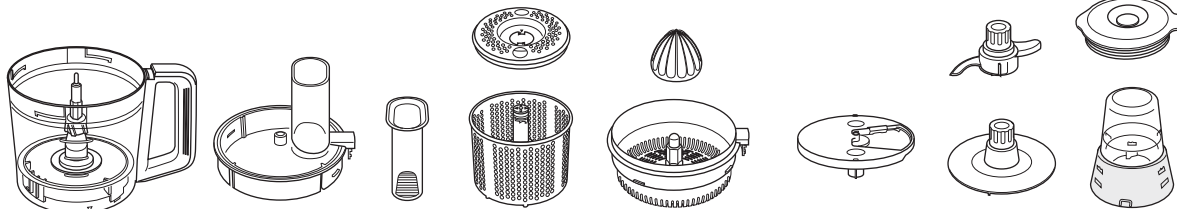


轉動旋轉刻度盤選擇速度2並操作10秒鐘。

### 3



將旋轉刻度盤轉到關位置“0”，並將插頭從插座上拔下。取出附屬品並進行清洗。



在流水下沖洗這些物品。必要時可使用中性的廚房用清潔劑。然後用乾淨的布擦乾。



在流水下沖洗這些物品，並用刷子仔細清洗。必要時可使用中性的廚房用清潔劑。



### 摘要：

- 這些物品是非常鋒利的，清洗時應格外小心處理。避免在清洗過程中，將這些物品擊中硬物。
- 切勿清洗碾磨機底座，請用刷子清理。



# 使用後

## 馬達機座

請用一塊干淨的濕布擦去任何灰塵或污漬。

### 摘要：

- 在清洗馬達機座前，確保已拔掉電源線。
- 不要在流水下清洗馬達機座。
- 不要使用腐蝕性的液體（如酒精、稀釋劑等）清洗馬達機座。

## 用洗碗機清洗

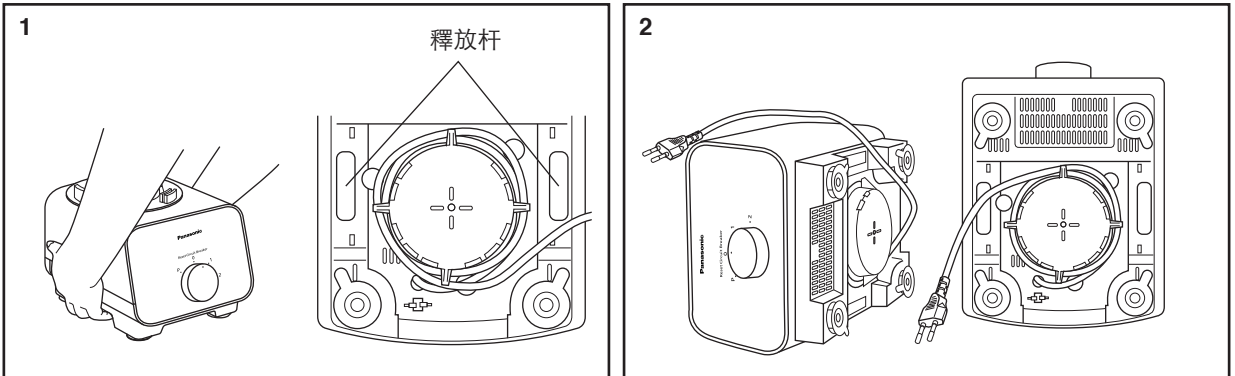
本產品的容器與容器蓋罩可用洗碗機清洗。

### 摘要：

- 請勿將這些物品置放在靠近洗碗機加熱區附近，因為高溫可能會損壞其機件。

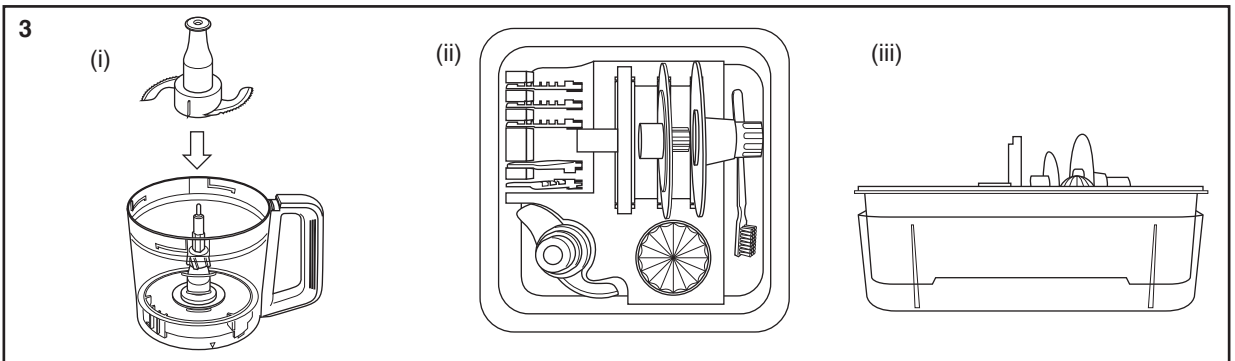
## 存放

在存放前，確保所有附屬品以及容器已從馬達機座上去除。



要釋放馬達機座橡膠腳墊的吸力，按下位於馬達機座外殼的底部旁邊的釋放杆，如上圖所示，並同時抬起。

傾斜馬達機座在其一側，並著手將部分的電源線纏繞到纏繞區，並將插頭留在座機旁。



(i) 存放切刀在容器裡面。本產品包含一個存放盒供存儲其他附屬品。請存放其他附屬品在干爽、安全的地方。

(ii) 在存儲盒裡的附屬品列表：  
麵團刀片、榨汁器、厚切片刀、薄切片刀、磨碎刀片(幼)、磨碎刀片(粗)、薯條製作刀片、刀片架、切絲刀片、攪拌刀片、刷子。

(iii) 將存儲盒蓋放在存儲箱下方以收集清洗后附件后所排出的水。

### 摘要：

- 打開存儲盒后，擺布可活動性塑料蓋。

# 故障排除

安排維修服務之前，請檢查以下幾點。

問題	原因和應對方法
本產品無法啟動。	<ul style="list-style-type: none"><li>● 插頭沒穩插在電源插座上。 ➔ 牢牢地將插頭插入插座。</li></ul>
啟動旋轉刻度盤后，本產品仍不會開始運作。	<ul style="list-style-type: none"><li>● 該碗，攪拌機單位或干磨設備沒有正確鎖定在電機外殼。 ➔ 確保附屬品的三角形標記對齊馬達機座的長方形標記，如第29頁所示。</li><li>● 容器蓋罩或濾汁器還未完全鎖定在容器上。 ➔ 確保容器蓋罩或濾汁器完全安裝在容器上。</li><li>● 材料卡住。 ➔ 小心取出才來，並確保使根據規定的用量。</li></ul>
本產品在運行過程中突然停止。	<ul style="list-style-type: none"><li>● 斷路器保護被激活。（請參閱第27頁）</li><li>• 加入太多的材料。 ➔ 取出多余的材料，並確保放入如所述的用量。</li><li>• 大塊或硬質的材料。 ➔ 確保材料切成規定的尺寸。請勿使用堅硬的材料，如冷凍食品或高密度固體。</li><li>● 安全鎖被觸發。（請參閱第28頁）</li><li>• 操作過程中出現異常的振動可能會觸發安全鎖。 ➔ 請確保根據所述的材料和用量。 ➔ 將容器蓋罩或濾汁器牢固的鎖定在容器上，並確保容器、攪拌機，或干碾磨機被牢牢地鎖定在馬達機座上。</li></ul>
有操作時出現異常的振動和噪音。	<ul style="list-style-type: none"><li>● 本產品不是放置在干淨、光滑的表面上。 ➔ 只有放在一個干淨、平整、光滑的表面上，橡膠腳墊可以有效發揮作用。</li><li>● 用於處理的材料太多或太硬。 ➔ 確保使用如所述的材料，如果使用超出所規定的材料分量，減少材料的份量。</li></ul>
經處理的材料的質地和一致性未如預期。	<ul style="list-style-type: none"><li>● 最大材料處理量和處理的持續時間僅供參考，較少量的材料和不同的材料將影響本產品的表現。 ➔ 在適當的持續時間下處理材料，直到達到所希望的質地和稠度。</li></ul>



# 規格

產品編號	MK-F500	
功能	食物處理器	攪拌機與乾碾磨機
電源供應	220 - 240 V	
額定頻率	50 - 60 Hz	
額定功率	180 - 200 W	
使用時間	2分鐘ON，4分鐘OFF	攪拌機：2分鐘ON，2分鐘OFF 乾碾磨機：1分鐘ON，2分鐘OFF
	規定以外的材料陳述	
開關鈕	旋轉刻度盤	
尺寸（寬x深x高）（約）	高435 x 寬264 x 深265毫米	攪拌機：高406 x 寬264 x 深265毫米 乾碾磨機：高298 x 寬264 x 深265毫米
重量（約）	約3.1千克	攪拌機：約2.8千克 乾碾磨機：約2.6千克
容量（約）	容器容量：2.5升 最大工作能力： 液體=1.5升	攪拌機：1升 乾碾磨機：60克（咖啡豆）
附屬品及配備	切刀、刀片架、切片刀（厚和薄）、 碎刀片（粗和細）、薯條製作刀片、 麵團刀片、攪拌刀片、切絲刀片、 柑橘壓榨器、沙律漏斗、存放盒	攪拌機、乾碾磨機
通用配備	刷子與勺子	
可用洗碗機清洗附屬品	容器與容器蓋罩	





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