

# Adexa

CATERING EQUIPMENT DIRECT

## INSTRUCTION

### Food Processor

Model No.: FP407



## **TECHNICAL SPECIFICATION**

Voltage: 220-240V~50-60Hz

Rated power: 1000W

Blender jar capacity: 1.8L

Processing bowl capacity: 3.5L

## **SAFETY PRECAUTION**

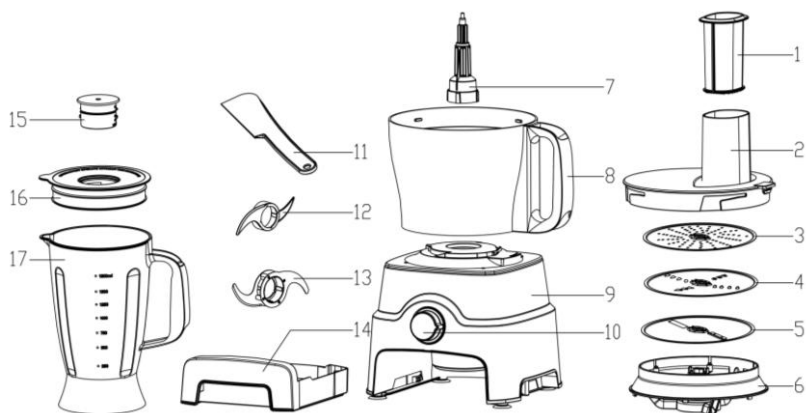
When using electrical appliances, basic safety precaution must always be followed:

1. Carefully read all instructions before operating and save for future reference.
2. This appliance is for normal household use only.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Young children must be supervised to ensure that they do not play with the appliance.
5. If the supply cord is damaged, it must be replaced before further use 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.

## **PACKAGE CONTENTS**



1. Pusher	2. Bowl cover	3. Grating disc
4. Shredding disc	5. Slicing disc	6. Dis holder
7. Driving shaft	8. Processing bowl	9. Motor base
10. Rotary switch	11. Spatula	12. Kneading blade
13. Chopping blade	14. Blade box	15. Small lid
16. Blender cover	17. Blender jar	

## **FEATURES**

NOTE: This appliance is equipped a protective device against high temperature. If the temperature becomes too high, the unit will turn off automatically and resume operation after the motor has cooled down sufficiently (after about 30 minutes).

### **- Chopping blade(13)**

Standard processing time is 30sec to 1 minute, the volume per one batch refer to the following table :

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

### **- Kneading blade(12)**

Standard processing time is 20sec to 30sec, the volume per one batch refer to the following table :

Ingredient	Volume
Flour&soft	≤800g
egg	≤10pcs

### **Tips and warning:**

The ratio of flour to water while Kneading is 1:0.6, means 100g flour need 60g water to make best effect; The standard of processing time is within 30sec, that's because the flour will become sticky and stick to the blade adapter if the time lasts too long. Then it will make the machine shake, and work abnormally.

### **- Disc for shredding , slicing disc (4-5)**

Standard processing time is 1 minute.

Slicing disc include slicing disc coarse and slicing disc fine ; the front and back of slicing disc can be used. Note the disc difference.

Choose the blade disc according to ingredients and the shape you want. Put the blade disc you choose into the plastic disc holder(6), then seat it in the driving shaft(7), close the processing bowl cover(2), making sure the safety switch is switched on.

DO NOT be violent while pushing the ingredients in feed chute by pusher. It's better to chop large shape ingredient into smaller one to fit the feed chute size.

Lower speed is recommended while slicing soft ingredient to prevent it from pasty.

### **- Disc for grating (3)**

Follow the same procedure for installing shredding & slicing disc. Grating disc is used for softer ingredients, such as garlic, ginger etc. Insert garlic, or ginger into the feeding chute and switch on the machine, then use pusher to press ingredients downward.

### **- Blender jar(20)**

Standard processing time is 1 minute.

Prepare the ingredients and put them in the blender jar (17), mount the blender cover (16) well.

Position the blender jar (15, 16,17) on motor base; turn clockwise to make it fixed firmly. Aware that switch should be in “0” speed, plug in and use pulse 2-3 times as pre-blending. Then choose “1” or “2” speed for processing. During the operation, you can take out the small lid (15)on blender cover (16) and add water or any other ingredients you want through the feeding hole.

DO NOT open the blender cover(16) for adding ingredients during operation!

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

# **INSTALLATION AND MAINTENANCE**

## **- Installation**

1. Position the motor base(2) on the flat and dry board.
2. Position the processing bowl(3) onto motor base, turn clockwise to make it fixed firmly.
3. Place driving shaft(4) onto the rotor inside the bowl, seat it vertically.
4. Open the blade box(11) of motor base and take the blade you want. For example, when using the chopping blade(13) or dough blade(12), just seat it in driving shaft(4); When using slicing, shredding or French Fry cutting blades, please fix it on blade disc(5) first, then seat the blade disc(5) in driving shaft(4). Attention; only one blade can be used every time.
5. Put the food into the processing bowl(3) and then close the bowl cover(6) while using the chopping blade(13) or Kneading blade(12). When using slicing, shredding or French Fry cutting blades, make sure to lock the bowl cover (6) first, ingredient should be filled through feed chute after the machine is ready.
6. Lock the bowl cover (6) and protection cover (8), the safety lock (7) is active now.
7. Be attention: the switch should in the 0 speed; connect the plug with socket, using pulse function to confirm whether the machine is assembled well. If there is anything abnormal, unplug the machine and re-assemble it as above.



## **- Maintenance**

1. Please unplug the power cord to protect from electric shock while cleaning the machine,do not immerse motor base and power cord it in water.
2. All removable accessories can be cleaned in water except motor base, dry the wet parts after cleaning.
3. For easy cleaning, you can put in some warm water and detergent and let it run for a while when cleaning blender jar.
4. Always place the machine in dry and flow place.
5. DO NOT use hard(solid) detergent to avoid scratch on product..
6. DO NOT operate the appliance for more than 1 minute at a stretch.
7. ONE minute ON and THREE minutes OFF, max. 5 circles, then turn off the machine and let it cool down to room temperature.

## **TROUBLE SHOOTING**

Problem	Solution
Machine doesn't work.	Ensure correct assembly. Make sure power plug is plugged in properly. Check if the mains have tripped, or if there is a power outage.
Machine stops running suddenly.	Processing bowl may loosen 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.

# Notes

# Adexa

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