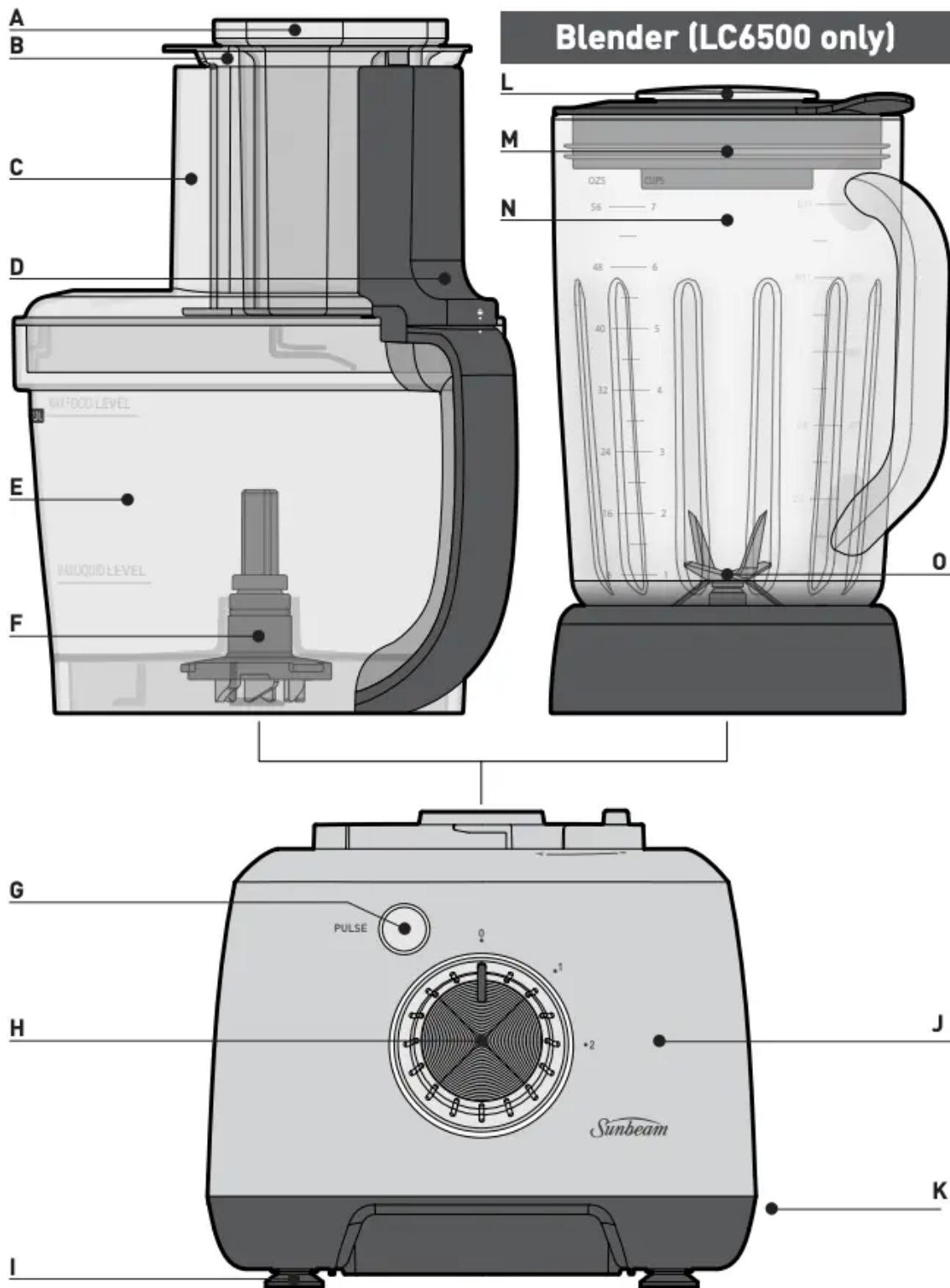


## Features of your Multi Processor



### A. Small Food Pusher

The small food pusher is ideal for thin or narrow foods.

## **B. Two Food Pushers**

The two food pushers guide food down evenly into the feed tube and can also be used to close the chute while processing

## **C. Extra Wide Chute**

The wide feed chute makes processing ingredients easy. Use the chute to guide ingredients down into the selected blades. With a wider chute, vegetables do not need to be cut into small pieces to fit in the chute.

## **D. Processing Bowl Lid**

The processing bowl lid activates the automatic safety system. The Multi Processor will not operate unless the lid is correctly positioned on the processing bowl and locked into place.

## **E. Processing Bowl**

The processing bowl is designed to encourage even, efficient processing. It has a capacity of 2 litres for food & 500 mL for liquids. The bowl locks into place on the motor base.

## **F. Removable Processor Coupling**

Can be removed for easy cleaning of the processing bowl.

## **G. Pulse Button**

The pulse provides short bursts of power and allows ingredients to be chopped whilst maintaining the integrity of the food.

## **H. Two Speed Control Dial**

The large speed dial with two speeds, makes it easy to select your desired setting.

## **I. Non-slip Feet**

Non-slip feet keep the food processor secure on the bench top during use.

## **J. 800W Motor**

The base houses a powerful 800W motor, to provide great processing results every time.

## **K. Cord Storage**

Convenient storage of the cord is located at the back of the motor base.

## **L. Ingredient Cup**

Handy 60mL ingredient cup, locks into place on the lid.

## **M. Flexible lid with pouring hole**

The glass jug features a pouring hole in the centre, that allows you to add ingredients during the blending process.

## **N. 1.5 Litre Glass Jug**

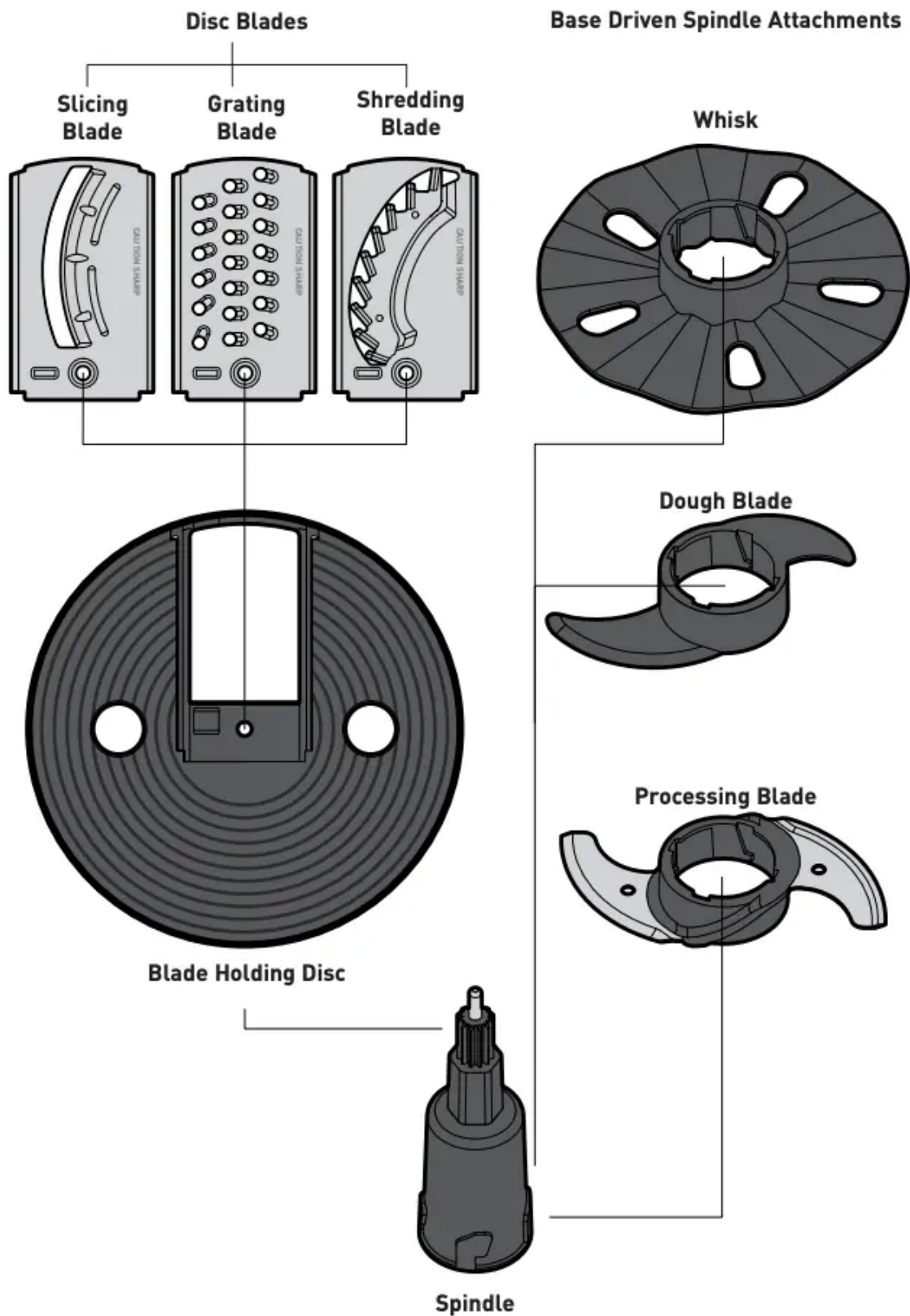
The sizeable 1.5 litre glass jug features specially designed internal ribs to cycle ingredients back into the blade system for superior results.

The jug features an easy to pour lip and is marked in both cups and litres (L) for ease of use.

### **O. Fixed Blade Assembly**

Specially designed for extra durability, the heavy-duty, stainless steel blade with a six-blade construction, crushes ice cubes, produces a smooth consistency when pureeing and combines ingredients perfectly for a smoothie.

# Attachments of your Food Processor



## Disc Blades

The stainless steel disc blades are inserted into the blade holding disc for use. The round hole at the end of the disc blades should align with the round hole in the middle of the blade holding disc.

**CAUTION:** Care must be taken when handling the metal blades as these items are extremely sharp.

- **Slicing Blade**

Ideal for fruit, vegetables, hard cheeses and deli meats.

- **Grating Blade**

Ideal for fruit, vegetables, hard cheeses and chocolate.

- **Shredding Blade**

Ideal for fruit, vegetables.

### **Blade Holding Disc**

The blade holding disc houses the various processing blade attachments – slicing, grating and shredding.

The blade holding disc is driven by the top of the spindle.

### **Base Driven Spindle Attachments**

The below attachments are driven by the base of the spindle and can only work one at a time.

#### **Whisk**

The whisk attachment is ideal for whisking egg whites and creams.

#### **Dough Blade**

The dough blade is contoured for fast, efficient processing. It is ideal for mixing doughs, heavy cake mixes and batters.

#### **Processing Blade**

The stainless steel processing blade is contoured to fit the shape of the processing bowl to provide the most efficient chopping and/or mixing action.

The processing blade can be used to chop raw meats to mince, chocolate to crumbs and nuts to paste.

Please ensure that the processing blade protective cover is removed before using.

**CAUTION:** Use extreme caution, as blades are sharp. Always handle the processing blade by the plastic central section.

#### **Spindle**

The spindle drives all the food processing attachments. Place attachments on the spindle prior to placing in the processing bowl.

## Before First Use of the Multi Processor

### Step 1. Remove Packaging

Ensure all packaging has been removed.

### Step 2. Position Machine

Place the motor base facing you on a dry, level surface.

### Step 3. Wash Parts

Wash the processing bowl, lid and all attachments in warm water using a mild detergent. Dry each part thoroughly before use.

**CAUTION:** Care must be taken when handling the metal blades as these items are extremely sharp.

### Step 4. Power

Before you assemble the food processor (or blender for LC6500 only), ensure that the power cord is unplugged.

## Care & Cleaning

### Motor Base

Clean the motor body by wiping with a damp, soft sponge with mild detergent.

**Note:** Always unplug the Multi Processor before cleaning.



**CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning the exterior.

**Note:** Never immerse the motor base in water or any other liquid.

## **Food Processor**

When you have finished processing, unplug your Multi Processor from the power outlet. Wash all accessories, attachments and all surfaces that have come into contact with food in warm soapy water.

- **Dishwasher use**

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning.

**CAUTION:** Care must be taken when handling the metal blades as these items are extremely sharp.

## **Blender (LC6500 Only)**

- **Quick cleaning method**

Half fill the blender with warm water and a small amount of detergent. Press the PULSE button for 10-20 seconds. Then remove the jug and rinse it under running water

- **For thorough cleaning**

Wash the lid, ingredient cup, rubber seal, glass jug with fixed blade assembly in warm soapy water.

**Note:** Do not clean any part of the blender in the dishwasher.

## **Storing your Food Processor Attachments**

All of the food processor attachments can be conveniently stored within the processing bowl for easy storage.

**Note:** Wash & dry each attachment thoroughly before storing.

Make sure the removable processor coupling is locked into the processing bowl.

Firstly place the processing blade (with protective cover) over the spindle, making sure the blade is at the lowest position on spindle. Then place in the processing bowl over the processor coupling.

Then place the dough blade on top of the processing blade, it will not lock in, just rest on top.

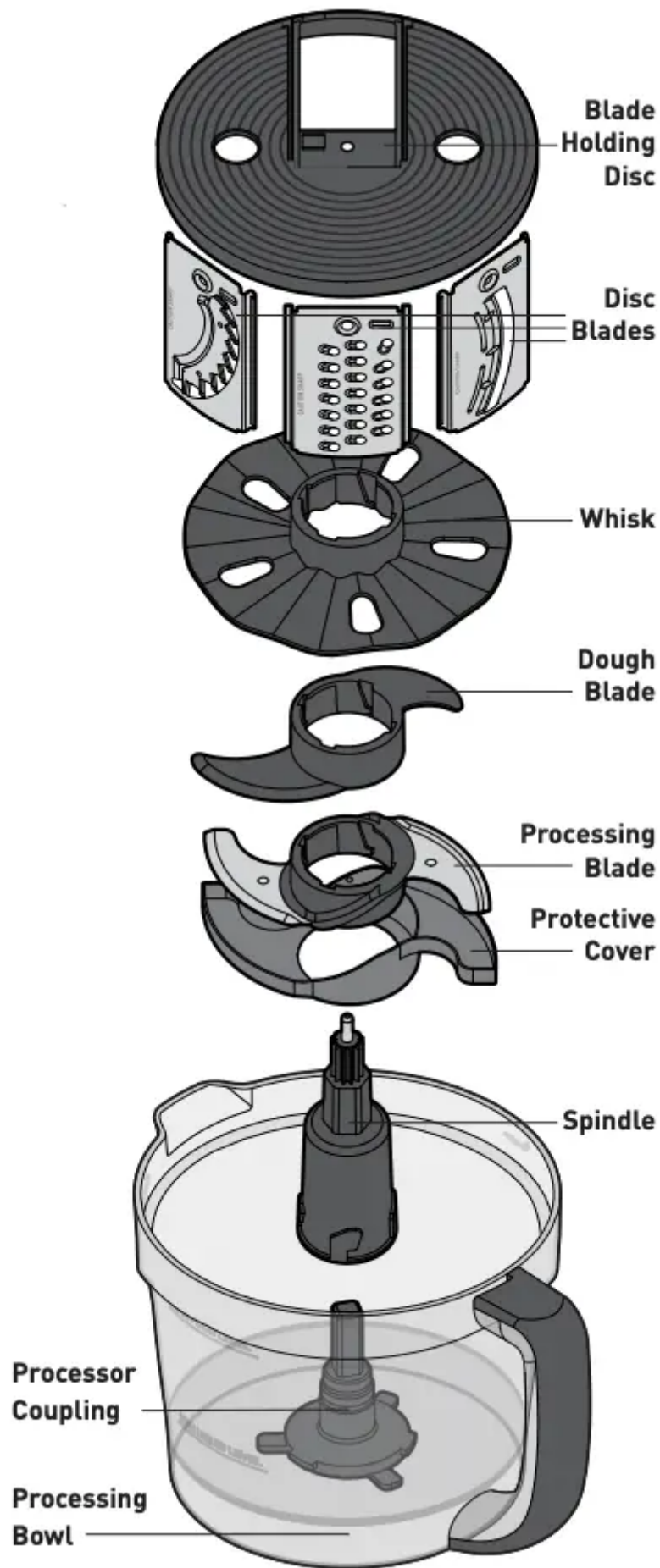
Then place the whisk over the spindle so it rests on top of the dough blade.

Then the disc blades can now be placed vertically down the sides of the processing bowl.

Lastly place the blade holding disc on top of the spindle.

The processing lid with the two food pushers can be positioned & locked into the processing bowl as usual.

The power cord can be stored within the cord storage area at the back of the motor base.



## Using your Food Processor

- Position the processing bowl on the motor base, with the processing lid off. The handle of the bowl needs to be facing you. Rotate the processing bowl counterclockwise to lock into position.



- Select the desired processing attachment and place onto the spindle.
- Insert the spindle into the processor bowl by placing it on top of the processor coupling in the centre of the bowl. If needed rotate the spindle a little until it falls down into place.



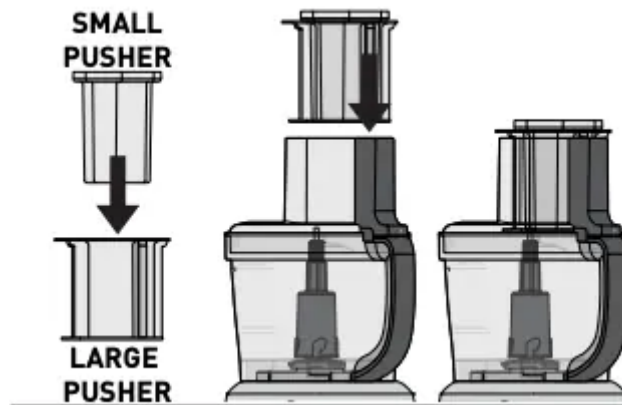
- Place the processing bowl lid onto the processing bowl. Rotate the processing lid towards the handle (counterclockwise) to lock the lid into position.



**Important:** If the processing bowl and lid are not correctly assembled, the Multi Processor will not operate.

- Plug the power cord into a 230-240V AC power outlet and turn power 'ON'.
- Using the control dial, select the desired processing speed. The two speeds on the speed dial, will provide continuous processing until the control dial is returned to the 'OFF' position.
- The food processor will only start processing when the large pusher is inserted into the extra wide chute.

**Note:** The small pusher cannot be used by itself. It must be used with the larger pusher to activate the interlock.



**Note:** For maximum control when using your food processor, load the feed tube before turning on your food processor. Always use the food pusher for more evenly processed foods and never use your fingers.

- The pulse function remains on long as the pulse button is pressed down.
- Further ingredients can also be added whilst processing by pouring through the feed tube once the food pusher has been removed.
- After you have completed processing, turn the control dial to the 'OFF' position.

**Important:** When mixing a heavy load i.e 0.5kg dough, do not operate the food processor for more than 38 seconds at a time.

## Tips for the best Food Processing Results

### Chopping

For the best, most consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before processing, the finished results will be more uniform.

More consistent processing results are achieved if the processing bowl is not overloaded.

### Mincing

Pre-cut meat into cubes approximately 2cm square.

### Vegetables

When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.

## Mixing

The quantities that can be processed within the processing bowl will vary with the density of the mixture.

## Adding ingredients

When various recipes require dry ingredients such as flour, add them directly into the processing bowl before processing. There is no need to sift ingredients when using your Multi Processor. Liquid ingredients may be added while the processor is operating by pouring through the feed tube in the processor lid.

**Note:** When processing sauces or semiliquid ingredients, stop the food processor and scrape down the bowl sides with a spatula.

## Using the Feed Tube

The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube.

## Slicing, shredding and grating

Cut all ingredients to a size that fits comfortably into the feed tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. The more firmly you push, the thicker the slices or shreds. Do not use excessive force or you may damage the food processor.

## For best results when slicing

The feed tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade.

**Note:** Never use fingers to push food down the feed tube. Always use the food pusher.

## For best results when shredding and grating

Remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing.

**Note:** When grating parmesan cheese do not apply a lot of pressure to the food pusher.

## Disassembly

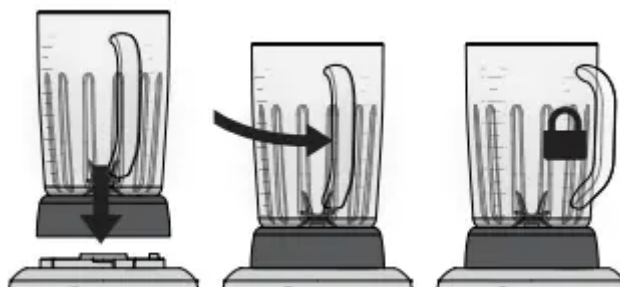
When processing is completed, remove the lid from the processing bowl first and then remove the processing bowl with the processing blade still in place. To remove the processing bowl firstly unlock the processing bowl lid by rotating it in a clockwise direction until the lid is unlocked.

**Note:** Always wait for the processing blade to stop moving completely before removing the bowl lid.

**CAUTION:** Use extreme caution, as blades are sharp. Always handle the processing blade by the plastic central section.

## Using your Blender (LC6500 only)

- Position the blender jug on the motor base, with the blender lid off. The handle of the jug needs to be facing you. Rotate the processing bowl counter-clockwise to lock into position.

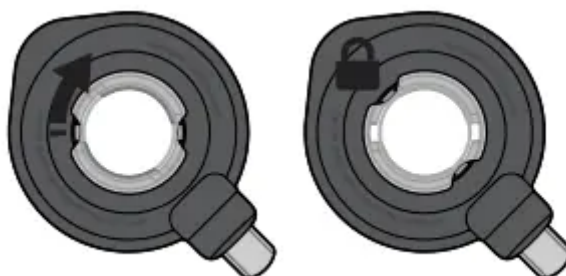


- Place ingredients into the glass jug

**Note:** Do not exceed the maximum indicated level – 1.5 litres

**Note:** Do not switch on the Blender without the lid in position.

- Position the ingredient cup into the blender lid and rotate clockwise to lock into place.



- Position the lid (with ingredient cup) onto the blender jug by pressing down firmly. Ensure the lid is all the way down and correctly in place.



- Plug the power cord into a 230-240V AC power outlet and turn power 'ON'.
- Using the control dial, select the desired blending speed 1, 2 or PULSE.

**Note:** Although the lid fits firmly to the glass jug, we advise when blending liquid ingredients, to place your hand on the lid as you initially select the blending speed/ function. As the powerful 800 watt motor could cause the liquid to surge up causing leakage. Once you have started blending you can remove your hand.

- Further ingredients can also be added whilst blending by removing the ingredient cup and pouring ingredients through the hole in the lid.

**Note:** Do not blend hot ingredients.

- After you have completed blending, turn the control dial to the 'off' position.

**Note:** Do not operate for more than 2 minutes at a time.

### **Tips for the best Blending Results (LC6500 only)**

- Nothing can beat a blender for making smooth purees and sauces or for whipping up frothy drinks - from healthy breakfast shakes to frozen daiquiris.
- Use your blender for chopping small amounts of food like nuts and bread crumbs.
- Turn any oil-based salad dressing into a creamy style dressing by blending it until slightly thickened.
- A short pulse in the blender will rescue a lumpy gravy, or an egg-based sauce that has separated.
- Food items for blending should be cut into cubes (approximately 2-3cm), this will assist in achieving an even result.
- Ensure the lid is firmly and securely placed on the jug. Do not operate the blender without the lid on, if you wish to add any additional ingredients remove the ingredient cup and add as necessary.
- Never fill above the maximum level indicator 1.5 litres.

**Important:** DO NOT process hot/warm liquids in your blender. Allow to cool to room temperature before blending.

- To ensure efficient mixing when blending dry mixtures, it may be necessary to stop the blender and push ingredients down the sides of the jug with a spatula.
- When pureeing fruit or vegetables, cooked or raw, cut into small pieces to facilitate blending.
- When blending a variety of ingredients together, blend the liquids first, then add dry ingredients
- Always ensure stones are removed from fruit and bones from meat as these can damage the blades.
- To aid with cleaning fill jug with warm water and set aside. This will prevent food from drying to the blades.
- When making bread crumbs, use 2 to 3 day old bread, leaving crusts on, to minimise the possibility of clumping. If only fresh bread is available, dry it out for a few minutes in a low heated oven.
- Don't allow a used blender to sit for too long as the food will dry onto the blades, making it very difficult to clean. If you can't clean the blender straight away, pour some warm water in it and allow to soak.

### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.