



## ADLER AD 4224 LCD food processor 12in1 User Manual

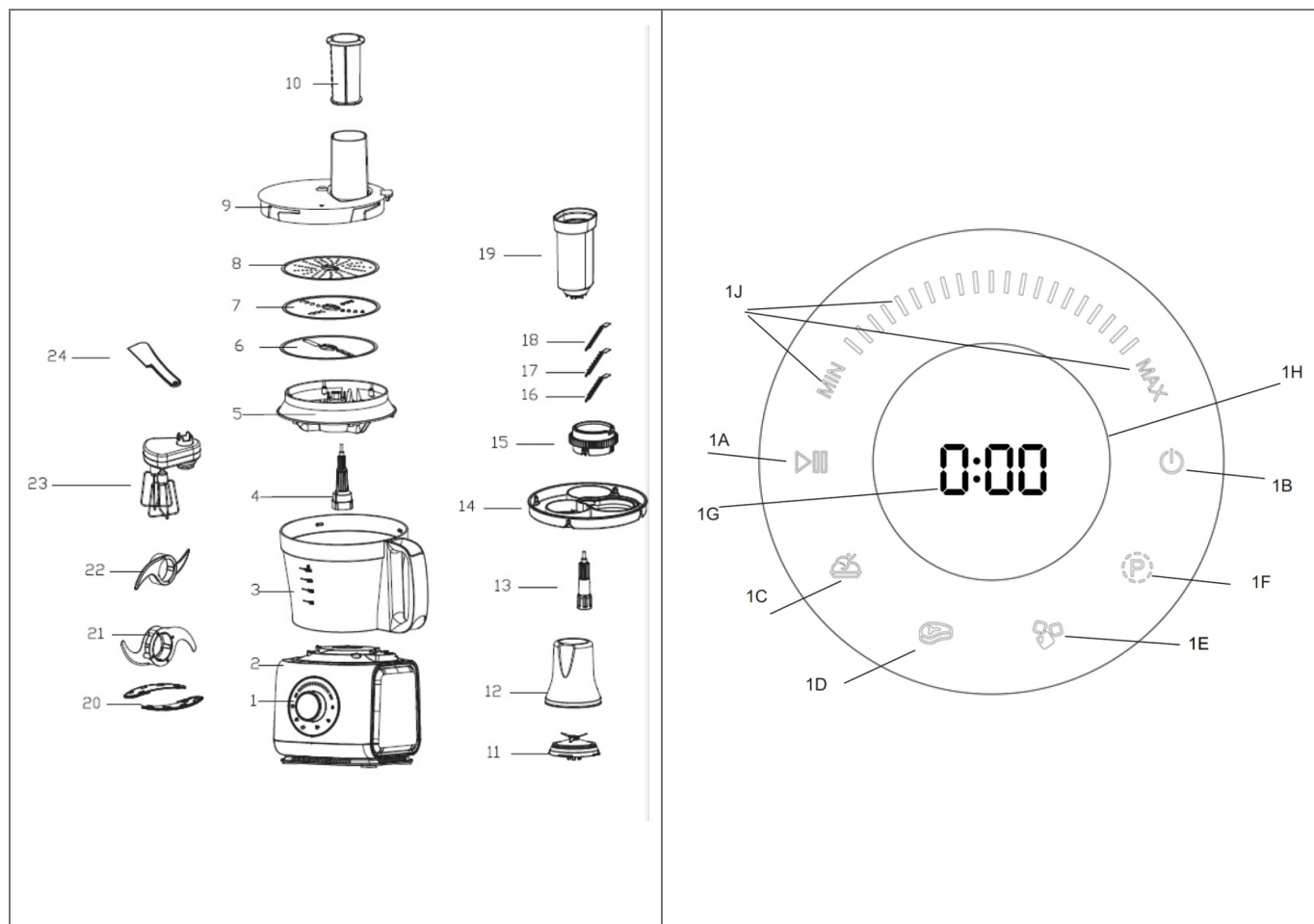
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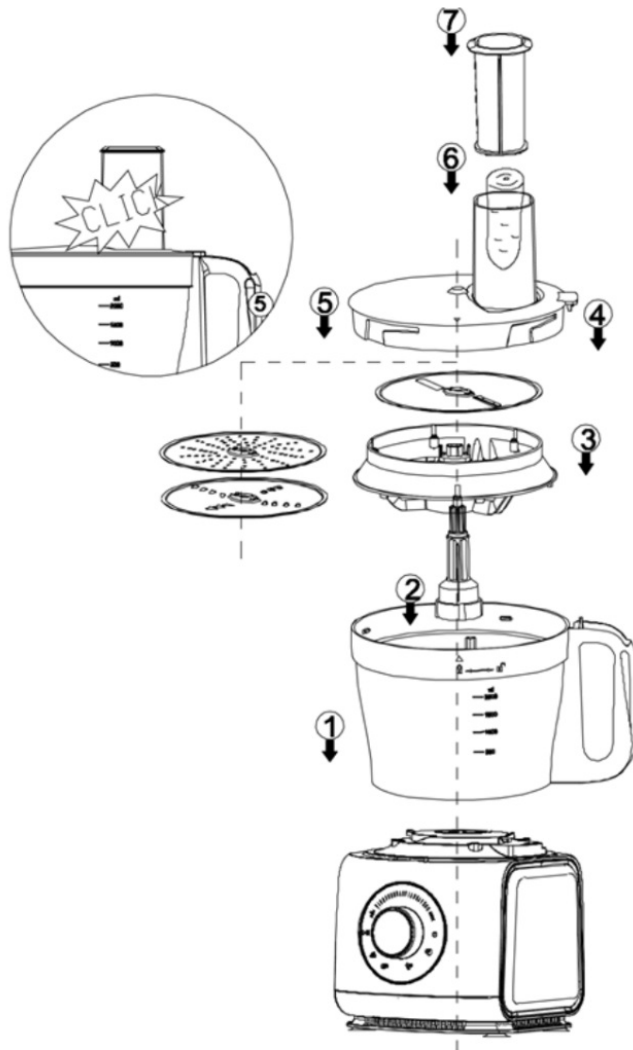
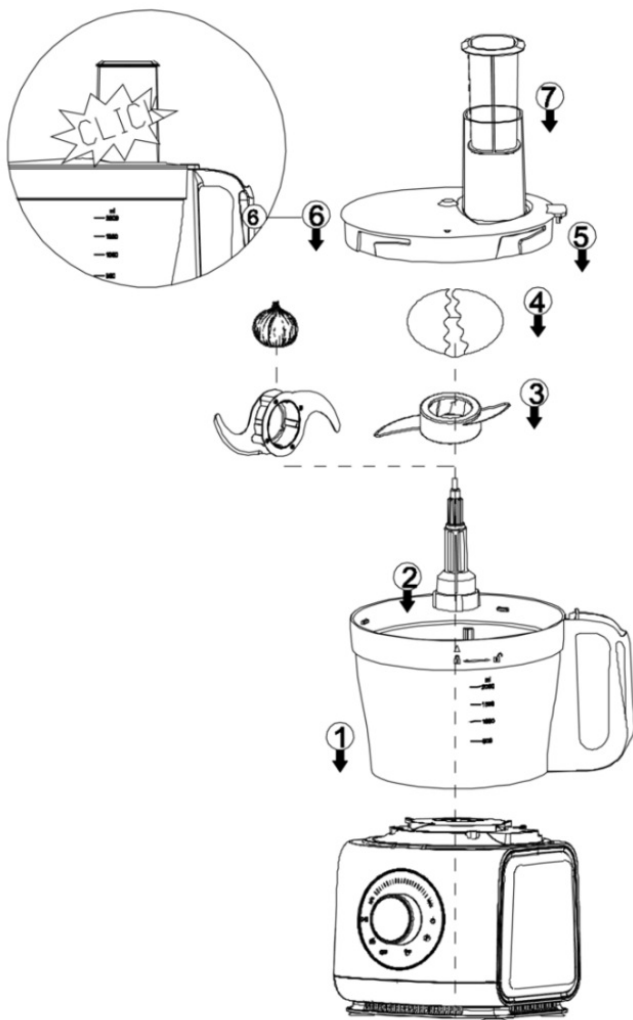
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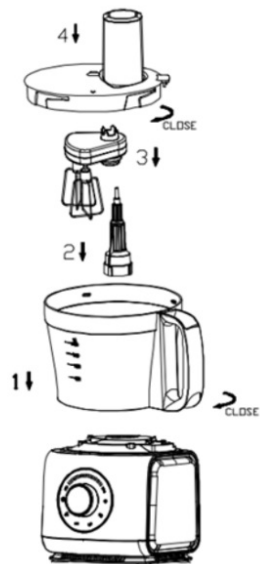
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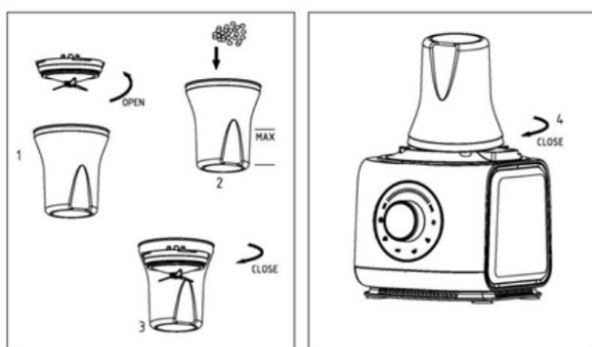
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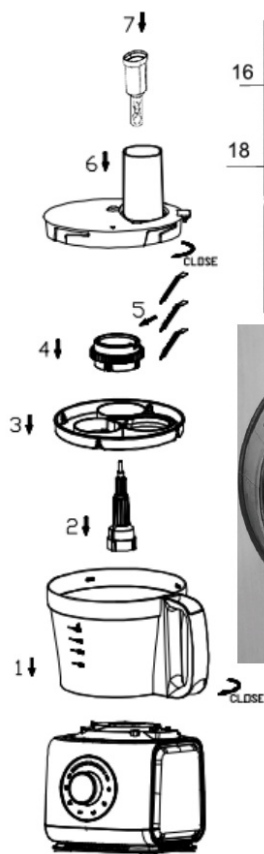




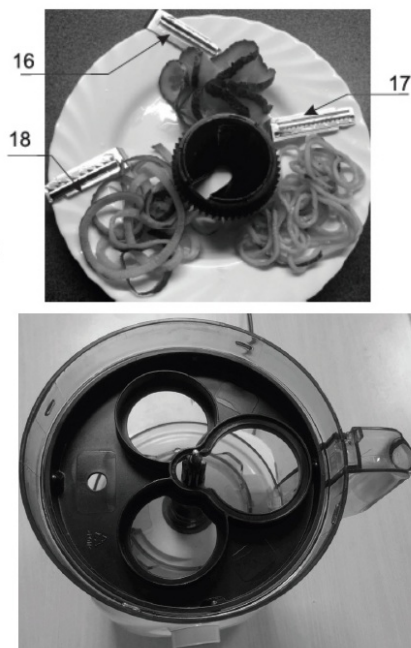
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F.



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The warranty conditions are different if the device is used for commercial purposes.

1. Before using the product please read carefully and always comply with the following instructions. The manufacturer is not responsible for any damages due to any misuse.
2. The product is only to be used indoors. Do not use the product for any purpose that is not compatible with its application.
3. The applicable voltage is 220-240V, ~50/60Hz. For safety reasons, it is not appropriate to connect multiple devices to one power outlet.
4. Please be cautious when using around children. Do not let the children to play with the product. Do not let children or people who do not know the device to use it without supervision.
5. **WARNING:** This device may be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities, or persons without experience or knowledge of the device, only under the supervision of a person responsible for their safety, or if they were instructed on the safe use of the device and are aware of the dangers associated with its operation. Children should not play with the device. Cleaning and maintenance of the device should not be carried out by children unless they are over 8 years of age and these activities are carried out under supervision.
6. After you are finished using the product always remember to gently remove the plug from the power outlet holding the outlet with your hand. Never pull the power cable!!!
7. Never leave the product connected to the power source without supervision. Even when use is interrupted for a short time, turn it off from the network, unplug the power.
8. Never put the power cable, the plug or the whole device into the water. Never expose the product to atmospheric conditions such as direct sunlight or rain, etc.. Never use the product in humid conditions.
9. Periodically check the power cable condition. If the power cable is damaged the product should be turned to a professional service location to be replaced in order to avoid hazardous situations.
10. Never use the product with a damaged power cable or if it was dropped or damaged in any other way or if it does not work properly. Do not try to repair the defective product yourself because it can lead to electric shock. Always turn the damaged device to a professional service location in order to repair it. All the repairs can be done only by authorized service professionals. The repair that was done incorrectly can cause hazardous situations for the user.
11. Never put the product on or close to the hot or warm surfaces or the kitchen appliances like the electric oven or gas burner.
12. Never use the product close to combustibles.
13. Do not let the cord hang over the edge of the counter.
14. For additional protection, it is advisable to install a residual current device (RCD) with a rated residual current in the electrical circuit.
15. Do not immerse the motor unit in water.
16. Before cleaning and removing accessories set the speed control to OFF position and unplug the power cable.
17. Before operating the device check if all parts and accessories are properly mounted.
18. During the mixing of hot products exercise extreme caution to avoid burning. Do not exceed the capacity of 2000 ml.
19. The device has been designed to prepare small amounts of food products. The device is

not intended for industrial food processing

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Product description – Food processor – Figure A

Touch control panel	2. Motor base
Bowl	4. Driving shaft (bigger)
Disc holder	6. Slicing disc
Shredding disc – for thick shavings	8. Shredding disc – for fine shavings
Lid	10. Pusher (not for spiralizer function)
Grinder blade unit	12. Grinder container
Gear shaft (smaller)	14. Gear holder
Gear	16. Slicing blade – for thick ribbons
Shredding blade – for thicker threads (Linguine noodles size)	20. Chopper blade plastic protectors
Fine shredding blade – for thinner threads (Spaghetti noodles size)	22. Kneading blade
Pusher (for spiralizer function only)	24. Spatula
Stainless steel chopper blade	
Double beater	

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## TOUCH CONTROL PANEL (1):

1A. Start / Pause button	1B. Power button
1C. Smoothie function button	1D. Meat chopping function button
1E. Ice crush function button	1F. Pulse function button
1G. LCD screen for working time presentation 1J. Manually speed selection indicator (from MIN to MAX)	1H. Speed regulation knob

The touch buttons are the Power button (1B), the Pulse function button (1F), Ice crushing button (1E), the Meat chopping button (1D),

the Smoothie button (1C), and the Start / Pause button (1A).

You can also select speed manually by turning the knob (1H) from "MIN" – slowest speed to "MAX" – maximum speed if you do not choose the auto mode functions.

Manual mode:

Press the Power button (1B). A single beep will be heard. Choose the related speed by rotating the knob (1H), 7 speeds can be used from "MIN" – slowest speed to "MAX" – maximum speed, the LED indicator (1J) show the selected speed. Once the speed is confirmed please press the Start / Pause button (1A) to start the program. Press the power button (1B) to stop the program and turn off the device.

#### **Auto modes**

available for functions: Ice crush, Smoothie, Meat chopping Turn on the device by pressing the Power button (1B), then choose the related button between Ice crush function (1E) or Smoothie function (1C) or Meat chopping function (1D). The blinking icon shows the function is selected, press the Start / Pause button (1A) to start the selected program. Once the work is started the LCD screen (1G) will show countdown working time until the program is finished. During the working process for auto mode, you can pause the program by pressing the Start / Pause button (1A), the device can resume working once this button is touched again, the machine will continue to work till program is finished.

#### **The operation time of each mode:**

Ice crush mode: 1 minute, time counts down from 60 seconds and stop at 0 seconds, use food processor bowl.

Meat chopping mode: 30 seconds, time counts down from 30 seconds and stop at 0 seconds, use food processor bowl.

Smoothie mode: 1 minute, time counts down from 60 seconds and stop at 0 seconds, use food processor bowl. Auto modes sometime need to be repeated to reach expected the consistency of the food being processed.

Manual mode: 2 minutes, time counts up from 0 seconds and stop at 2 minutes.

Start / Pause button

Press this button (1A) to pause during work, press this button again to continue the work, and enter standby mode without operation for a period of 1 minute.

Pulse function

The pulse function is operated in manual mode, just press the Pulse button (1F) to start and release to stop working. During the period the Pulse button (1F) is pressed the motor works only.

#### **Notice:**

Once the auto mode is selected but not confirmed (before pressing the Start / Pause button (1A)), you can turn the knob (1H) to manual mode. Then choose the function you need, and start the function by pressing the Start / Pause button (1A). Please note that the device will turn off automatically if there is no further actions within 2 minutes.

## **PROTECTION DEVICE**

This device is equipped with a protective device against high temperatures. 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). CHOPPER FUNCTION – Chopping blade (21) – installation according to Figure C.

The standard processing time is from 30 seconds to 1 minute. Suggested volume in one batch of food put into the bowl is:

Chocolate ≤ 200g

Cheese ≤ 350g

Meat ≤ 800g

Vegetable & Spice 100~150g

Fruit 300~500g

Onion ≤ 800g

MIXING FUNCTION – Kneading blade (22) – installation according to Figure C.

Standard food processing time is from 20 seconds to 30 seconds. Suggested volume in one batch of food put into the bowl is: Flour and other ingredients

≤ 800g (pizza dough, pancake dough)

Soft cheese ≤ 800g

Eggs ≤ 10pcs (mayonnaise)

The ratio of flour to water while mixing is 1: 0.6, which means 100g flour needs 60g water to make the best effect.

SLICING AND SHREDDING FUNCTION – discs 6,7,8 – installation according to Figure D. Assemble the slicing

disc (6) to cut the food in slices or shred the cabbage.

Assemble the shredding disc (7) – for thick shavings. Assemble the shredding disc (8) – for fine shavings. The standard processing time is 1 minute.

After assembling, start the device to see if the device is working properly. Then stop the device and prepare food. Choose the blade disc according to ingredients and the cutting shape required. Put the selected disc into the plastic disc holder (5), then seat it in the driving shaft (4), close the bowl cover (9), and lock it well to hear “click”. You can start to process the food when the device work normally. If the size of the food is small, you should place the pusher (10) on the feeding tube, push the food down with a pusher (10). If the food is larger than the feeding tube’s cross-section, please cut the food into smaller pieces before putting them into the feeding tube, use a pusher (10) to press the food. Do not press too large pieces of food into the feeding tube and do not press the pusher (10) with force. In this case, cut the food into smaller pieces.

Tips: In the manual mode, the speed can be selected from 1 to 7 by a rotary knob (1H). The speed of 1 to 7 is from slow to fast. The appropriate speed can be selected according to the softness of the food and the need to process the food. For soft fruits and vegetables should be selected speed with low-speed gears. Please turn to a higher-speed gear immediately if the food cannot be processed.

**WHIPPING FUNCTION** – Double beater (23) – installation according to Figure E. Suggested volume per one food batch for double beater: Egg: 2~10 pieces, time: 30~70 seconds Cream 30% (cold from the refrigerator for best effect): 200~550ml, time: 30~60~90~120 seconds Egg white: 3~5 pieces, time: 180~240 seconds Make sure that knob (1H) is on position “0” speed, plugin and use pulse button (1F) 2-3 times as pre-mixing. Then choose “max” speed for whipping.

**GRINDING FUNCTION** – Grinder (11-12) – installation according to Figure F.

Using the grinder, you can grind coffee beans, nuts, almonds, seeds (linseed, sunflower, etc.), spices (pepper, cumin, etc.), sugar into powdered sugar, etc.

1. Hold the grinder blade unit (11) and then turn it clockwise to separate it from the grinder container (12).
2. Invert the grinder container (12) to make the edge face upwards, then put the ingredients into the container (12) and fix it onto the grinder blade unit (11) by turning the blade unit (11) counterclockwise.
3. Place the grinder (11 + 12) onto the motor base (2) and then turn it clockwise until it locks in place.
4. Use the pulse setting 1-2 times as pre-grinding, then choose MAX speed for grinding.
5. Do not continuously operate the grinder for more than 15 seconds. Allow the motor to cool down for 1 minute before next use. Attention: Do not put too many ingredients exceeding half a cup (75g coffee bean), and make sure the grinder is fixed firmly, otherwise, the ingredients may spill out of the container during operation.

**SSPIRALIZER FUNCTION** – Spiralizer (13-19) – installation according to Figure G. The function of the spiralizer is to cut the food into different shapes like spaghetti pasta, Linguine pasta, or vegetable spirals to decorate your dishes. The processing food types:

- boiled: beets potatoes, carrots
- raw: cucumber, zucchini, etc.

Position the processing bowl (2) onto the motor base (1), turn clockwise to make it fixed firmly. Place the gear shaft (smaller) (13) onto the rotor inside the bowl, seat it vertically. Place the gear holder (14) into the bowl, there is only one position that allows to fix it properly. The correct position is shown at the picture in Figure G. The gear holder (14) should be located into be bowl on the concave side! The gear holder (14) has got 3 wholes, the biggest whole should be located next to the bowl’s holder. Choose the spiralizer blades (16, 17, or 18) you want, slide it in the gear (15), then place the gear (15) into the biggest circle whole in the gear holder (14), close the bowl cover. The position of the spiralizer should be below the feeding tube.

Start the device to see if the device is working properly. Then choose MAX speed and start the process spiralizer. First, cut the food into 80100mm length with a knife, cut both ends to flat. The food is impaled on the end of the pusher (19) with convex ribs, then put the food into the feeding tube and press the pusher (19). The food will slowly drop down and cut out the desired food shape. If the food in the bowl is full, need to stop the device and take it out.

Note: When processing of different food, clean the blade before changing the food type. It is recommended that the device’s continuous processing time should not exceed 2 minutes.

## **CLEANING AND STORAGE**

1. Please unplug the power cord to protect from electric shock while cleaning the device, do not immerse the motor base (2) and power cord it in water.
2. All removable accessories can be cleaned in water except motor base (2), 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 the

bowl (3).

4. Always place the device in a dry and airflow place.

5. DO NOT use hard (solid) detergent to avoid the scratching on product..

6. DO NOT operate the device for more than 2 minutes at a stretch.

7. TWO minutes ON and THREE minutes OFF, max. 5 circles, then turn off the device and let it cool down to room temperature.

#### TROUBLESHOOTING

Problem 1: The device doesn't work.

Solution: Ensure correct assembly. Make sure the power plug is plugged in properly. Check if the mains have tripped, or if there is a power outage.

Problem 2: The device stops running suddenly.

Solution: The bowl may loosen during vigorous processing. Please re-install the bowl cover until hear "click".

Problem 3: Motor is running, while accessories do not run.

Solution: Make sure the shaft (4 or 13) is installed correctly / tightly on the rotor inside the bowl.

#### TECHNICAL SPECIFICATION

Max rotation: 16500 rpm +/-5%

Bowl max capacity 3,5 liters for dry food & 2,0 liters for liquids

Power: 1000W

Max power: 2000W

Power supply: 220-240V~ 50-60Hz

Unit measurement: 28x24x42cm

Operation time: 2 minutes ON and 3 minutes OFF, max. 5 circles, then turn off the device and let it cool down to room temperature.




To protect your environment: please separate carton boxes and plastic bags and dispose of them in corresponding waste bins. The used appliances should be delivered to the dedicated collecting points due to hazardous components, which may affect the environment. Do not dispose of this appliance in the common waste bin.

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## Documents / Resources

	<p><a href="#">ADLER AD 4224 LCD food processor 12in1</a> [pdf] User Manual</p> <p>AD 4224, LCD food processor 12in1</p>
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