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› Maharaja Whiteline Smart Chef FP-300 600-Watt Food Processor Instruction Manual

## Maharaja Whiteline FP-300

# Maharaja Whiteline Smart Chef FP-300 600-Watt Food Processor Instruction Manual

## 1. INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Maharaja Whiteline Smart Chef FP-300 600-Watt Food Processor. Please read this manual thoroughly before first use and retain it for future reference.

### Important Safety Instructions

- Always ensure the appliance is switched off and unplugged from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils away from moving blades or discs while operating the appliance to prevent injury.
- Ensure all parts are correctly assembled and locked into place before operating.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Supervise children to ensure they do not play with the appliance.
- Avoid contact with moving parts.
- Do not overload the motor. Refer to the operating instructions for maximum capacities.

## 2. PRODUCT COMPONENTS

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Your Maharaja Whiteline Smart Chef FP-300 Food Processor comes with various components designed for versatile food preparation. Familiarize yourself with each part before use.



**Image 2.1:** Overview of the Maharaja Whiteline Smart Chef FP-300 Food Processor and its various attachments. The main unit is white with a control knob. Attached are a transparent blender jar and a transparent food processing bowl with a pusher. Separate components include two stainless steel jars (one larger, one smaller), various stainless steel blades for slicing, grating, shredding, and finger chips, a plastic dough blade, a plastic chopping blade, and a spatula.

### Included Attachments:

- **Motor Unit:** The main power base with a 600-watt motor and speed control knob.
- **Blender Jar:** Transparent polycarbonates jar with lid for blending liquids and soft ingredients.
- **Food Processing Bowl:** Transparent polycarbonates bowl with lid and food pusher for chopping, slicing, grating, and shredding.
- **Stainless Steel Jars (2):** One larger and one smaller stainless steel jar with lids for dry/wet grinding.
- **Blades/Discs:**
  - Slicing Blade
  - Fingerchip Blade
  - Grating Blade
  - Shredding Blade
  - Chopping Blade (plastic)
  - Dough Blade (plastic)
- **Centrifugal Juicer Attachment:** For extracting juice from fruits and vegetables.
- **Spatula:** For scraping and mixing.

## 3. SETUP AND ASSEMBLY

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Before first use, wash all detachable parts (jars, blades, lids) in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.

## General Assembly Steps:

1. Place the motor unit on a stable, flat, and dry surface.
2. Ensure the speed control knob is in the "OFF" position.
3. Select the appropriate jar or processing bowl for your task.
4. Insert the required blade or disc into the chosen jar/bowl. Ensure it is securely seated on the spindle.
5. Place the assembled jar/bowl onto the motor unit, aligning the locking tabs. Twist clockwise until it locks securely into place. The appliance features a dual safety mechanism, preventing operation if not correctly assembled.
6. Add ingredients to the jar/bowl. Do not overfill beyond the maximum fill line indicated.
7. Secure the lid onto the jar/bowl, ensuring it is also locked into place.
8. Plug the appliance into a suitable power outlet.

## 4. OPERATING INSTRUCTIONS

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The Smart Chef FP-300 offers multiple functions. Always ensure the unit is properly assembled and locked before operation.

### Using the Food Processor Bowl (Chopping, Slicing, Grating, Shredding):

1. Assemble the food processing bowl with the desired blade/disc (e.g., chopping blade, slicing disc).
2. Place the bowl onto the motor unit and lock it.
3. For chopping: Add ingredients directly into the bowl. For slicing/grating/shredding: Place ingredients into the feed tube of the lid.
4. Secure the lid.
5. Turn the speed control knob to the desired speed (1, 2, or 3). Use the 'Pulse' setting for short bursts.
6. For slicing/grating, use the food pusher to guide ingredients through the feed tube. Do not force.
7. Once processing is complete, turn the knob to "OFF" and unplug. Wait for blades to stop completely before disassembling.

### Using the Blender Jar:

1. Ensure the blender blade is securely fitted in the blender jar.
2. Add liquids and ingredients to the blender jar. Do not exceed the MAX fill line.
3. Place the lid securely on the blender jar.
4. Place the assembled blender jar onto the motor unit and lock it.
5. Select the desired speed (1, 2, or 3) or use 'Pulse' for quick blending.
6. After blending, turn to "OFF" and unplug.

### Using the Stainless Steel Jars (Grinding):

1. Select the appropriate stainless steel jar and ensure the grinding blade is securely fitted.
2. Add ingredients for grinding (e.g., spices, coffee beans, wet pastes).
3. Secure the lid.
4. Place the jar onto the motor unit and lock it.
5. Turn the speed control knob to the desired speed. For dry grinding, use short bursts (Pulse) to prevent

overheating.

6. After grinding, turn to "OFF" and unplug.

### Using the Centrifugal Juicer:

1. Assemble the centrifugal juicer attachment according to the specific instructions provided with the attachment.
2. Ensure the pulp collector and juice spout are correctly positioned.
3. Place the assembled juicer onto the motor unit and lock it.
4. Cut fruits and vegetables into appropriate sizes to fit the feed tube.
5. Turn the speed control knob to a high speed.
6. Feed ingredients into the chute using the food pusher.
7. Collect the juice from the spout.
8. After juicing, turn to "OFF" and unplug.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your food processor.

### Cleaning Instructions:

1. Always unplug the appliance before cleaning.
2. Disassemble all removable parts (jars, lids, blades, discs).
3. Wash all detachable parts in warm, soapy water. Use a brush for blades to ensure thorough cleaning and safety. **Caution: Blades are sharp. Handle with extreme care.**
4. Rinse thoroughly under running water.
5. Dry all parts completely before reassembling or storing.
6. Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
7. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surfaces.

### Storage:

Store the food processor and its attachments in a clean, dry place, away from direct sunlight and moisture. Ensure all parts are dry before storage.

## 6. TROUBLESHOOTING

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If you encounter issues with your food processor, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in. Jar/bowl or lid not properly locked. Overload protection activated.	Ensure the power cord is securely plugged into a working outlet. Check that the jar/bowl and lid are correctly assembled and locked into place. Unplug, remove some ingredients, wait 15-20 minutes for the motor to cool, then restart.
Motor runs, but blades do not rotate.	Blade not properly seated. Ingredients jammed.	Turn off and unplug. Re-seat the blade securely on the spindle. Turn off and unplug. Carefully remove jammed ingredients.
Loud noise or vibration.	Uneven load. Appliance not on a stable surface.	Turn off and unplug. Redistribute ingredients evenly. Ensure the appliance is on a flat, stable surface.
Food not processed evenly.	Too many ingredients. Ingredients too large. Incorrect blade/speed.	Process in smaller batches. Cut ingredients into smaller, uniform pieces. Refer to operating instructions for recommended blade and speed for specific tasks.

If the problem persists after trying these solutions, please contact customer service.

## 7. SPECIFICATIONS

<b>Model Name</b>	Smart Chef FP-300
<b>Brand</b>	Maharaja Whiteline
<b>Power Consumption</b>	600 Watts
<b>Motor Speed</b>	190-1800 RPM
<b>Material</b>	Stainless Steel, Polycarbonate
<b>Color</b>	White
<b>Safety Features</b>	Overload Protection, Dual Safety Mechanism
<b>Included Components</b>	Food processor, Instruction manual, Customer care list, Guarantee card
<b>Recommended Uses</b>	Grate, Shredder, Slice, Chop, Blend, Juice, Grind

## 8. WARRANTY AND SUPPORT

### Warranty Information:

The Maharaja Whiteline Smart Chef FP-300 Food Processor comes with a **2-year warranty** on the product from the date of purchase. This warranty covers manufacturing defects under normal household use. Please retain your purchase receipt for warranty claims.

The warranty does not cover damage resulting from misuse, neglect, unauthorized repairs, commercial use, or normal wear and tear.

### **Customer Support:**

For any queries, service requests, or technical assistance, please contact Maharaja Whiteline Customer Service:

- **Customer Service Number:** 18601804111
- Please have your product model number (FP-300) and purchase details ready when contacting support.