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La Reveuse LARB1814B

La Reveuse Electric Mini Food Processor LARB1814B User Manual

Model: LARB1814B

1. INTRODUCTION

Thank you for purchasing the La Reveuse Electric Mini Food Processor. This manual provides important information for the safe operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

2. SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils away from the moving blade during operation to prevent personal injury.
- Ensure the lid is securely locked in place before operating.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- Do not use outdoors.
- Do not use attachments not recommended or sold by the manufacturer.
- Avoid contact with moving parts.
- The blades are sharp. Handle with care when assembling, disassembling, or cleaning.

3. PRODUCT OVERVIEW

The La Reveuse Mini Food Processor is designed for efficient mincing, chopping, grinding, blending, and pureeing. It features a compact design and simple operation.

Components:

- 200W Motor Base
- 2-Cup Chopper Bowl
- Chop Blade (Stainless Steel S-blade)
- Lid with Oil Dispenser
- Spatula



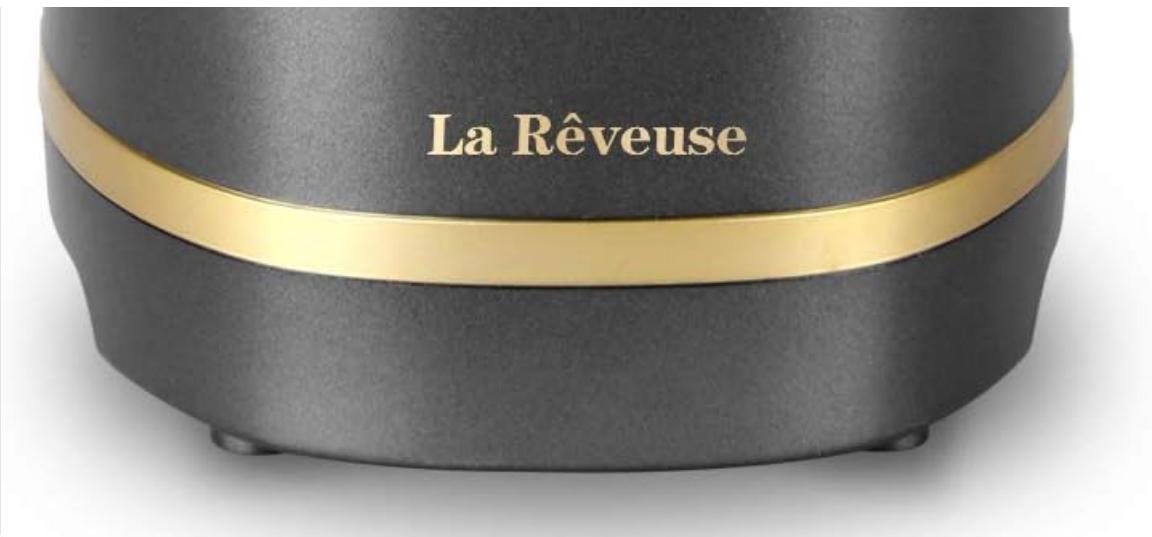


Image: The La Reveuse Mini Food Processor showing its main components: the motor base, the clear processing bowl with handle, and the lid. The control buttons for 'CHOP' and 'PUREE' are visible on the front of the motor base.

Mini size

for space-saving storage



Image: A close-up of the stainless steel S-blade, designed for efficient chopping, mixing, and pureeing. Red and yellow bell peppers are visible in the background, indicating its use for food preparation.

4. SETUP

- 1. Unpack:** Carefully remove all components from the packaging.
- 2. Clean:** Wash the chopper bowl, lid, and blade in warm, soapy water. Rinse thoroughly and dry. The motor base should be wiped with a damp cloth.
- 3. Assemble:**
 - Place the motor base on a clean, dry, and stable surface.
 - Carefully place the S-blade onto the center shaft within the chopper bowl. Ensure it sits securely.
 - Place the chopper bowl onto the motor base. Rotate the bowl clockwise until it locks into position.
 - Add your ingredients to the chopper bowl. Do not overfill.
 - Place the lid onto the chopper bowl and rotate it clockwise until it locks securely. The appliance will not operate

unless the lid is properly locked.



2Cup Bowl-Single Serving Great for Baby Food



Image: A visual guide demonstrating the easy assembly of the food processor. It shows the motor base and the clear processing bowl with the blade inserted, highlighting the fully disassembled structure for convenience.

5. OPERATING INSTRUCTIONS

This mini food processor features one-touch pulse control buttons for simple and precise operation.

- 1. Prepare Ingredients:** Cut larger ingredients into smaller, uniform pieces (approximately 1-inch cubes) to ensure even processing.
- 2. Load Bowl:** Place prepared ingredients into the 2-cup chopper bowl. Do not exceed the MAX fill line.
- 3. Secure Lid:** Ensure the lid is properly aligned and locked onto the chopper bowl. The appliance has a safety-locking

lid and will not operate if not secured.

4. **Plug In:** Connect the power cord to a standard electrical outlet.

5. **Process:**

- Press and hold the **CHOP** button for coarse chopping.
- Press and hold the **PUREE** button for fine chopping, grinding, blending, or pureeing.
- Use short pulses for better control over consistency. Release the button to stop.

6. **Add Liquids (if needed):** For recipes requiring liquids, use the built-in oil dispenser on the lid to slowly add oil or other liquids while processing.

7. **Unplug and Unload:** Once desired consistency is achieved, release the button, unplug the appliance, and carefully remove the lid and blade before emptying the bowl. Use the included spatula to scrape out contents.

Easy assembly
Fully disassembled structure



One-touch pulse control buttons
make chopping pureeing simple and precise

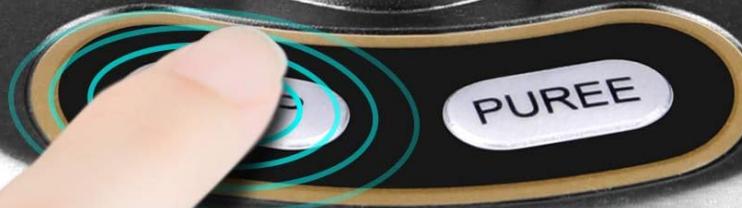


Image: A close-up of the motor base showing the 'CHOP' and 'PUREE' one-touch pulse control buttons. A finger is shown pressing the 'PUREE' button, indicating ease of use.

Demonstration Videos:

Chopping Meat

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Video: This video demonstrates the La Reveuse mini food chopper mincing meat. It shows the appliance in action, effectively processing meat into a fine consistency.

Making Kale Walnut Garlic Sauce

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Video: This video illustrates the process of making kale, walnut, and garlic sauce using the La Reveuse small chopper. It highlights the appliance's ability to blend ingredients for sauces.

Making Baby Food

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Video: This video shows the La Reveuse mini food chopper being used to prepare baby food. It demonstrates the pureeing function for soft food preparation.

Making Mushroom Meatballs

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Video: This video demonstrates using the mini prep food chopper to make mushroom meatballs. It shows the chopping and mixing of ingredients for a meatball mixture.

Making Garlic Mayonnaise Sauce

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Video: This video shows the La Reveuse mini prep chopper in use for preparing garlic mayonnaise sauce. It highlights the appliance's ability to blend ingredients into a smooth sauce.

Making Avocado Apple Puree

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Video: This video demonstrates the La Reveuse mini prep chopper making avocado apple puree. It showcases the appliance's effectiveness in creating smooth purees from fruits.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your food processor.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Carefully remove the lid, blade, and chopper bowl from the motor base.
3. **Clean Parts:**
 - The chopper bowl and lid are dishwasher safe (top rack only).
 - The stainless steel S-blade should be hand-washed with warm, soapy water. Handle with extreme care due to its sharpness.
 - Use the included spatula to remove any stubborn food residue.
4. **Clean Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
5. **Dry and Store:** Ensure all parts are completely dry before reassembling or storing. Store the appliance in a dry place.

Easy to clean

The bowl and lid are dishwasher safe (top rack only)



Image: The clear processing bowl of the food processor being rinsed under running water, illustrating its easy-to-clean design. The image emphasizes that the bowl and lid are dishwasher safe (top rack only).

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in. Lid or bowl not properly locked. Overheating protection activated.	Ensure the power cord is securely plugged into a working outlet. Check that the chopper bowl and lid are correctly assembled and locked into place. Unplug the appliance and let it cool down for 30 minutes before attempting to use it again.

Problem	Possible Cause	Solution
Ingredients are not chopping evenly.	Bowl is overfilled. Ingredients are too large. Not enough liquid for pureeing.	Reduce the amount of ingredients in the bowl. Cut ingredients into smaller, uniform pieces. Add more liquid through the oil dispenser on the lid.
Motor sounds strained.	Bowl is overfilled. Ingredients are too hard or dense.	Reduce the amount of ingredients. Ensure ingredients are suitable for the mini food processor. Avoid very hard items like coffee beans or ice cubes.

8. SPECIFICATIONS

- Model Name:** La Reveuse 2-Cup Mini Food Chopper
- Model Number:** LARB1814B
- Power:** 200 Watts
- Bowl Capacity:** 2 Cups
- Product Dimensions:** 6.14"D x 4.92"W x 9.65"H
- Item Weight:** 3.26 pounds
- Blade Material:** Stainless Steel
- Special Features:** Pulse feature, Removable Parts, Safety Lock, Built-in Oil Dispenser, Spatula included
- Care Instructions:** Dishwasher Safe (bowl and lid, top rack only)
- Power Source:** AC
- UPC:** 726962554299

9. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the contact details provided with your purchase or visit the official La Reveuse website. Keep your purchase receipt as proof of purchase for warranty claims.

La Reveuse Home Appliances: [Visit Store](#)