

Classic Kitchen Chef Black - Instruction Manual

Model: Kitchenchef | Brand: BOURGINI

1. INTRODUCTION

Thank you for choosing the BOURGINI Classic Kitchen Chef Black Food Processor. This powerful 1250W appliance is designed to simplify your cooking and baking tasks, from preparing cake and bread dough to whipping cream. Its robust design and versatile functions make it an essential tool for any kitchen.

This manual provides important information on the safe operation, assembly, maintenance, and troubleshooting of your new food processor. Please read it thoroughly before first use and keep it for future reference.



Image: The BOURGINI Classic Kitchen Chef Black Food Processor, featuring its sleek black design and stainless steel mixing bowl.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- 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.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils out of the bowl while mixing to reduce the risk of severe injury to persons or damage to the food processor.
- Always operate the appliance with the cover in place.
- Ensure the appliance is switched off before connecting to the power supply.

3. PARTS AND FEATURES

Familiarize yourself with the components of your BOURGINI Classic Kitchen Chef Black:

1. Motor Unit with Control Knob and Release Lever
2. Stainless Steel Mixing Bowl (4.5L capacity)
3. Dough Hook (Cast Aluminum)
4. Mixer Hook / Beater (Cast Aluminum)
5. Whisk / Blender (Stainless Steel)

GROTE MENGKOM

De roestvrijstalen mengkom heeft een inhoud van 4.5L en is vaatwasserbestendig



Image: Close-up of the large 4.5-liter stainless steel mixing bowl, which is dishwasher safe.

MENGHAAK

Voor de lekkerste koekjes en cupcakes



DEEGHAAK

Maak een eenvoudig pasta-, brood- of pizzadeeg



GARDE

Voor heerlijk pannenkoekenbeslag en slagroom



Image: The three primary attachments: the mixing hook for cookies and cupcakes, the dough hook for pasta, bread, or pizza dough, and the whisk for pancake batter and whipped cream.

4. ASSEMBLY AND SETUP

1. Before first use, clean all parts that will come into contact with food (mixing bowl, attachments) as described in the "Care and Cleaning" section.
2. Place the motor unit on a stable, flat, and dry surface.
3. Lift the motor head by pushing the release lever (usually located on the side or back of the unit) and gently lifting the head until it locks into place.
4. Place the stainless steel mixing bowl into its base, twisting it clockwise until it is securely locked.
5. Select the desired attachment (dough hook, mixer hook, or whisk) and insert it into the attachment shaft. Push upwards and twist to secure it.
6. Lower the motor head by pushing the release lever again and gently lowering the head until it clicks into its locked position.
7. Ensure the speed control knob is set to "0" (off) before plugging the appliance into a power outlet.

5. OPERATION

The BOURGINI Classic Kitchen Chef Black features 6 speeds and a pulse function for precise control over your mixing tasks. The double rotating mixing motion ensures all edges of the bowl are reached for thorough mixing.



Image: Close-up of the illuminated speed control knob, showing settings from 0 to 6 and a pulse function (P).

Using the Speed Control:

- **0 (Off):** The appliance is off. Always start and end with this setting.
- **1-6 (Speeds):** Turn the knob clockwise to select speeds from 1 (slowest) to 6 (fastest).
- **P (Pulse):** Turn the knob counter-clockwise to the "P" position and hold for short bursts of maximum power. Release to stop.

Recommended Usage for Attachments:

Attachment	Recommended Use	Suggested Speed
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Attachment	Recommended Use	Suggested Speed
Dough Hook	Heavy mixtures, bread dough, pizza dough, pasta dough (max 650g flour).	Speeds 1-3
Mixer Hook / Beater	Medium-heavy mixtures, cake batter, cookie dough, mashed potatoes.	Speeds 2-4
Whisk / Blender	Light mixtures, whipping cream, egg whites, pancake batter, light sauces.	Speeds 4-6



Image: Illustration of the double rotating mixing motion, which ensures thorough mixing by reaching all parts of the bowl.

6. CARE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your food processor.

- Always unplug the appliance from the power outlet before cleaning.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.

- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, mixer hook, and whisk are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry immediately.
- Do not use abrasive cleaners or scouring pads on any part of the appliance.
- Store the appliance and its accessories in a dry place.

7. TROUBLESHOOTING

If you encounter any issues with your food processor, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; motor head not locked down.	Ensure plug is securely in outlet; turn speed knob to a setting other than "0"; ensure motor head is fully lowered and locked.
Motor sounds strained or stops.	Overloaded with ingredients; mixture too thick.	Reduce the amount of ingredients; add more liquid if appropriate; use a lower speed setting. For dough, do not exceed 650g flour.
Attachments not reaching ingredients at bottom of bowl.	Attachment not properly installed or bowl not seated correctly.	Ensure the attachment is fully inserted and twisted into place; ensure the mixing bowl is securely locked into its base.
Vibration or excessive noise.	Appliance not on a stable surface; uneven load in bowl.	Place the appliance on a flat, stable, and non-slip surface; ensure ingredients are evenly distributed.

8. TECHNICAL SPECIFICATIONS

- **Model:** Kitchenchef
- **Brand:** BOURGINI
- **Power:** 1250 Watts
- **Color:** Black
- **Bowl Capacity:** 4.5 Liters
- **Material:** Stainless Steel (bowl, whisk), Cast Aluminum (dough hook, mixer hook)
- **Controls:** Knob Control (6 speeds + Pulse)
- **Dishwasher Safe Parts:** Mixing Bowl, Dough Hook, Mixer Hook, Whisk
- **Product Dimensions:** 8.66 x 14.96 x 12.99 inches
- **Item Weight:** 10.82 pounds
- **Manufacturer:** The Bourgini Company B.V
- **ASIN:** B0881PGSP2

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information or customer support, please refer to the contact details provided with your purchase or visit the official BOURGINI website. Please have your model number (Kitchenchef) and ASIN (B0881PGSP2) ready when contacting support.

For additional protection, consider the available protection plans:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect (monthly plan)

These plans are offered separately and provide extended coverage beyond the manufacturer's warranty.

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This manual is for informational purposes only. Specifications are subject to change without notice.