

BOURGINI AMASADORA BOURGINI KITCHEN CHEF PLUS 5.52L NEGRA

BOURGINI Kitchen Chef Plus Black Food Processor 5.5 L

User Manual

1. INTRODUCTION

Thank you for choosing the BOURGINI Kitchen Chef Plus Black Food Processor. This appliance is designed to assist you with various kitchen tasks, including kneading dough, mixing batters, and whipping cream. With its powerful motor and versatile attachments, it aims to simplify your cooking and baking processes. Please read this manual carefully before first use to ensure safe and efficient operation.

Important Safety Instructions

- Always ensure the appliance is switched off and unplugged from the power outlet before assembling, disassembling, or cleaning.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving parts during operation to prevent injury and damage to the appliance.
- 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.
- Do not immerse the motor unit in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance.
- Avoid contact with moving parts.
- Do not use outdoors.
- This appliance is for household use only.

2. PRODUCT COMPONENTS

The BOURGINI Kitchen Chef Plus Food Processor comes with several key components designed for various culinary tasks:

1. **Main Unit (Motor Base):** Houses the powerful 1400-watt motor and control knob.
2. **5.5L Stainless Steel Mixing Bowl:** A large capacity bowl for preparing various mixtures.
3. **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.
4. **Cast Aluminum Mixer Hook (Flat Beater):** Ideal for mixing cake batters, cookie doughs, and frostings.
5. **Cast Aluminum Dough Hook:** Specifically designed for kneading heavy doughs like bread and pizza dough.
6. **Stainless Steel Mixer (Whisk):** Perfect for whipping cream, egg whites, and light batters.



Figure 2.1: The BOURGINI Kitchen Chef Plus Black Food Processor, fully assembled with its stainless steel mixing bowl and clear splash guard. The main unit is black, featuring a control knob with blue illumination.



Figure 2.2: The food processor with its head tilted upwards, revealing the attachment point for accessories and the spacious stainless steel mixing bowl. This position is used for attaching or removing accessories and the bowl.



Figure 2.3: A close-up view of the 5.5-liter stainless steel mixing bowl, designed for durability and easy cleaning.



Figure 2.4: The stainless steel whisk attachment, featuring multiple wires for aerating ingredients like egg whites and cream.



Figure 2.5: The cast aluminum dough hook attachment, characterized by its spiral shape, optimized for kneading heavy doughs.



Figure 2.6: The clear plastic splash guard, designed to fit over the mixing bowl to prevent splattering during operation.

3. SETUP

Follow these steps to set up your food processor for use:

1. **Placement:** Place the main unit on a clean, dry, and stable surface. Ensure there is enough space around the appliance for ventilation and operation.
2. **Lift the Head:** Push the release lever (often located on the side of the main unit) and gently lift the motor head until it locks into place.
3. **Attach the Bowl:** Place the 5.5L stainless steel mixing bowl onto the base, aligning the grooves, and twist clockwise until it locks securely.
4. **Select and Attach Accessory:** Choose the appropriate accessory (dough hook, whisk, or flat beater) for your task. Insert the accessory into the attachment shaft on the underside of the motor head and twist until it clicks into place.
5. **Lower the Head:** Push the release lever again and gently lower the motor head until it locks into its operating position.
6. **Attach Splash Guard:** If desired, place the splash guard over the mixing bowl. Ensure it is properly seated to prevent ingredients from escaping.

4. OPERATING INSTRUCTIONS

The BOURGINI Kitchen Chef Plus is equipped with a powerful 1400-watt motor and an intuitive control system for efficient mixing.

Using the Control Knob



Figure 4.1: A detailed view of the illuminated control knob, showing speed settings from 1 to 8 and the 'P' (Pulse) function.

- **Speed Settings:** The appliance features 8 different speed settings, allowing you to adjust the mixing intensity according to your recipe. Turn the knob clockwise to increase the speed from 1 (slowest) to 8 (fastest).
- **Pulse Function (P):** For short bursts of maximum power, turn the knob to the 'P' position and hold it. The appliance will operate at its highest speed as long as the knob is held in this position. Release the knob to stop.
- **Double Eccentric Mixing Movement:** The mixer head and the attachment rotate simultaneously in opposite directions, ensuring all ingredients are thoroughly incorporated and reach all edges of the bowl.

General Operation Guidelines

1. Ensure the appliance is properly assembled and the motor head is locked down.
2. Add your ingredients to the stainless steel mixing bowl.
3. Plug the appliance into a suitable power outlet.
4. Turn the control knob to the desired speed setting.
5. After mixing, turn the control knob to '0' (off) and unplug the appliance.

6. Lift the motor head to remove the accessory and the mixing bowl.

Recommended Usage Times

To ensure the longevity of your appliance, it is recommended not to operate the food processor continuously for more than **10 minutes**. After 10 minutes of continuous use, allow the appliance to cool down for at least 10 minutes before resuming operation.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will help ensure the optimal performance and lifespan of your BOURGINI Kitchen Chef Plus Food Processor.

Cleaning Instructions

- **Always unplug the appliance before cleaning.**
- **Mixing Bowl and Stainless Steel Whisk:** The 5.5L stainless steel mixing bowl and the stainless steel whisk attachment are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
- **Cast Aluminum Dough Hook and Flat Beater:** These attachments should be washed by hand with warm, soapy water. Do not place them in the dishwasher as this may cause discoloration or damage to the aluminum finish. Rinse thoroughly and dry immediately.
- **Splash Guard:** Wash the plastic splash guard by hand with warm, soapy water. Rinse and dry.
- **Main Unit (Motor Base):** Wipe the exterior of the motor base with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water. Ensure all parts are dry before storing or next use.

6. TROUBLESHOOTING

If you encounter any issues with your BOURGINI Kitchen Chef Plus Food Processor, please refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the motor head is fully lowered and locked into position. The appliance has a safety mechanism that prevents operation if the head is not locked.
 - Verify that the speed control knob is turned to a setting other than '0'.
- **Motor stops during operation:**
 - The appliance may have overheated. Turn off the appliance, unplug it, and let it cool down for at least 30 minutes before attempting to use it again.
 - Check if the load is too heavy. Reduce the amount of ingredients if you are processing very thick or dense mixtures.
- **Attachments are difficult to install or remove:**
 - Ensure the motor head is in the fully raised and locked position when attaching or removing accessories.
 - Make sure the accessory is aligned correctly with the shaft before twisting to lock or unlock.
- **Loud noise during operation:**

- Some noise is normal, especially at higher speeds or with heavy loads.
- Ensure the appliance is on a stable, flat surface to minimize vibrations.
- Check that all components (bowl, attachments, motor head) are securely locked in place.

If the problem persists after following these steps, please contact customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	BOURGINI
Model Name	AMASADORA BOURGINI KITCHEN CHEF PLUS 5.52L NEGRA
Item Model Number	1
Color	Black
Power	1400 Watts
Capacity	5.5 Liters (Mixing Bowl)
Product Dimensions	3.94"D x 18.9"W x 19.69"H
Item Weight	11.68 pounds
Controls Type	Knob (8 Speeds + Pulse)
Special Feature	Auto Shut Off
Noise Level	44 dB
Dishwasher Safe Parts	Stainless Steel Mixing Bowl, Stainless Steel Whisk
Date First Available	November 19, 2022

8. WARRANTY AND SUPPORT






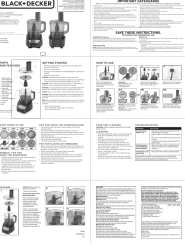
BOURGINI is committed to providing quality products. For information regarding warranty coverage and customer support, please refer to the documentation included with your purchase or visit the official BOURGINI website.

EU Spare Part Availability: Spare parts for this product are available for a duration of 2 years from the date of purchase within the EU.

For further assistance, please contact BOURGINI customer service through their official channels.

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Related Documents - AMASADORA BOURGINI KITCHEN CHEF PLUS 5.52L NEGRA

 <p>BOURGINI</p> <p>22.5196.00.00 Supreme Kitchen Chef Pro 5.5L</p>	<p>Bourgini Supreme Kitchen Chef Pro 5.5L Stand Mixer Manual and Instructions</p> <p>Comprehensive user manual and operating instructions for the Bourgini Supreme Kitchen Chef Pro 5.5L stand mixer (Model 22.5196.00.00). Learn about safety features, operation, maintenance, and warranty.</p>
 <p>KENWOOD</p> <p>TYPE KVC30 (Chef) TYPE KVL40 (Chef XL)</p> <p>CHEFXL CHEF</p>	<p>Kenwood Chef KVC30 & Chef XL KVL40 User Manual and Guide</p> <p>Comprehensive user manual for Kenwood Chef KVC30 and Chef XL KVL40 kitchen machines, covering setup, operation, safety, maintenance, and accessories. Learn how to get the most from your Kenwood stand mixer.</p>
 <p>the Breville Sous Chef™ 16</p> <p>BFP810</p> <p>Breville</p>	<p>Breville Sous Chef 16 Food Processor Manual BFP810</p> <p>Comprehensive instruction manual for the Breville Sous Chef 16 food processor (Model BFP810). Learn about safety, components, assembly, operation, care, and troubleshooting.</p>
 <p>KENWOOD</p> <p>TYPE KVC30 (Chef) TYPE KVL40 (Chef XL)</p> <p>CHEFXL CHEF</p>	<p>Kenwood Chef & Chef XL Stand Mixer User Manual</p> <p>Discover the power and versatility of your Kenwood stand mixer. This manual guides you through the operation of the Kenwood Chef (Type KVC30) and Chef XL (Type KVL40) models, renowned for their robust design and extensive capabilities. Learn about essential safety precautions, how to use various attachments, maintenance tips, and troubleshooting solutions to ensure optimal performance and longevity of your appliance.</p>
 <p>morphy richards</p> <p>Accents</p>	<p>Morphy Richards Accents Food Processor with Serrator Blade - User Manual</p> <p>Comprehensive user manual for the Morphy Richards Accents Food Processor, detailing its features, operation, safety instructions, and maintenance. Highlights the revolutionary Serrator Blade technology for superior cutting performance.</p>
 <p>BLACK+DECKER</p>	<p>Black+Decker 8-Cup Food Processor Use and Care Manual</p> <p>Comprehensive guide for the Black+Decker 8-Cup Food Processor (FP4100B, FP4200B, FP4200BC), covering important safeguards, parts, assembly, operation, cleaning, storage, and troubleshooting.</p>

