

Ariete Vintage Chopper

Ariete Vintage Chopper 400W - Instruction Manual

Model: Vintage Chopper

1. INTRODUCTION

Thank you for choosing the Ariete Vintage Chopper. This versatile kitchen appliance is designed for efficient chopping, grinding, and crushing of various ingredients. With its powerful 400W motor, two-speed settings, and durable stainless steel blades, it simplifies food preparation tasks from processing vegetables to crushing ice. Please read this manual carefully before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not immerse the motor unit, cord, or plug 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 assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. The blades are very sharp; handle with extreme care.
- 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 appliance features a safety lock mechanism. Ensure all parts are correctly assembled and the lid is securely closed before operating. The appliance will not operate if not properly assembled.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for anything other than its intended use.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Ariete Vintage Chopper:

1. **Motor Unit:** Contains the powerful 400W motor and control buttons.
2. **Lid:** Covers the chopping bowl and engages with the motor unit for safe operation.
3. **Blade Assembly:** Features four sharp stainless steel blades for efficient chopping. Handle with care.
4. **Chopping Bowl:** A 600ml graduated transparent cup for holding ingredients.
5. **Anti-slip Base:** Provides stability during operation.



Image: The Ariete Vintage Chopper disassembled, showing the motor unit, lid, blade assembly, and chopping bowl. Insets highlight the two-speed buttons, stainless steel blades, and 400W power.

4. SETUP AND ASSEMBLY

Follow these steps to assemble your chopper before use:

1. Place the chopping bowl onto a stable, flat surface. Ensure the anti-slip base is securely attached to the bottom of the bowl.
2. Carefully place the blade assembly onto the central pin inside the chopping bowl. Ensure it sits correctly.
3. Add your desired ingredients into the chopping bowl. Do not exceed the MAX fill line (600ml capacity).
4. Place the lid onto the chopping bowl, aligning the tabs and twisting until it locks securely in place.
5. Position the motor unit on top of the lid, ensuring it is properly seated and locked. The safety mechanism prevents operation if not correctly assembled.
6. Plug the power cord into a suitable electrical outlet.



Image: A close-up view of the chopping bowl's base, showing the anti-slip ring and the central pin for the blade assembly.

5. OPERATING INSTRUCTIONS

Your Ariete Vintage Chopper offers two speed settings for various chopping needs.

1. **Preparation:** Ensure the chopper is assembled correctly and plugged in. Cut larger ingredients into smaller, uniform pieces (approximately 2-3 cm) for best results.
2. **Adding Ingredients:** Place ingredients into the chopping bowl. Do not overfill. For optimal performance, process smaller batches if necessary.
3. **Selecting Speed:** The motor unit has two buttons. Press and hold the desired button for continuous operation at that speed. Release the button to stop.
 - **Speed 1:** Ideal for softer ingredients, coarse chopping, or delicate items.
 - **Speed 2:** Suitable for harder ingredients, fine chopping, or crushing ice.
4. **Pulse Function:** For better control over consistency, use short bursts by pressing and releasing the button repeatedly. This is particularly useful for achieving desired textures or preventing over-processing.
5. **Processing Time:** Process ingredients for short periods (e.g., 10-20 seconds) and check consistency. Repeat if necessary. Avoid continuous operation for more than 1 minute to prevent motor overheating. Allow a short break between cycles.
6. **After Use:** Once processing is complete, unplug the appliance. Carefully remove the motor unit, then the lid, and finally the blade assembly. Empty the contents of the chopping bowl.



**TRITA
CARNE**



**TRITA
VERDURA**



**TRITA
GHIACCIO**

Image: The Ariete Vintage Chopper shown processing various ingredients, including meat, vegetables, and ice, illustrating its versatility.



Image: The Ariete Vintage Chopper in operation, chopping vegetables such as carrots, onions, and bell peppers.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your chopper.

1. **Always unplug the appliance** from the power outlet before cleaning.
2. **Motor Unit:** Wipe the motor unit with a soft, damp cloth. Do not immerse the motor unit in water or any other liquid.
3. **Chopping Bowl, Lid, and Blade Assembly:** These parts can be washed in warm, soapy water. Rinse thoroughly and dry immediately.
4. **Handling Blades:** Exercise extreme caution when cleaning the blades as they are very sharp. Use a brush if necessary to remove food residue.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing.
6. **Storage:** Store the assembled chopper in a dry, safe place, out of reach of children.

7. TROUBLESHOOTING

If you encounter issues with your Ariete Vintage Chopper, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; improper assembly; safety lock not engaged.	Check power connection. Ensure motor unit, lid, and bowl are correctly assembled and locked.
Blades are not rotating or are slow.	Overfilled bowl; ingredients too large or hard; blade assembly not seated correctly.	Reduce ingredient quantity. Cut ingredients into smaller pieces. Reassemble blade assembly.
Motor smells or overheats.	Continuous operation for too long; overloaded.	Do not operate continuously for more than 1 minute. Allow the appliance to cool down for several minutes before resuming use. Reduce load.
Chopping results are uneven.	Ingredients not cut uniformly; bowl overfilled; insufficient processing time.	Cut ingredients into similar sizes. Process in smaller batches. Use pulse function for better control.

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

8. SPECIFICATIONS

Detailed technical specifications for the Ariete Vintage Chopper:

Feature	Specification
Brand	Ariete
Model	Vintage Chopper
Power	400 Watts
Number of Speeds	2
Blades	4, Stainless Steel
Bowl Capacity	600 ml
Material	Stainless Steel (blades), Plastic (housing, bowl)
Color	Beige
Product Dimensions (L x D x H)	12 cm x 12.5 cm x 26 cm
Item Weight	1 kg
Special Feature	Safety Lock

Feature	Specification
Care Instructions	Wipe with a damp cloth (motor unit)



DIMENSIONI

L 12 cm x **P** 12.5 cm x **A** 26 cm

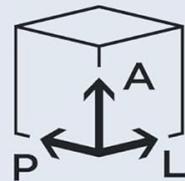


Image: The Ariete Vintage Chopper with its dimensions clearly indicated: Length 12 cm, Depth 12.5 cm, Height 26 cm.

9. WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the documentation provided at the time of purchase. This typically includes details on warranty period, coverage, and terms.

For technical support, spare parts, or any other inquiries, please contact Ariete customer service. Contact details can usually be found on the manufacturer's official website or in your purchase documentation.

