

Mayer MMFP402

Mayer MMFP402 2L Multi-Functional Food Processor User Manual

Model: MMFP402

INTRODUCTION

Thank you for purchasing the Mayer MMFP402 2L Multi-Functional Food Processor. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions thoroughly before first use and retain them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor base in water or any other liquid.
- Keep hands and utensils out of the processing bowl while operating to prevent injury.
- Ensure the safety lock mechanism is engaged before operating the food processor.
- Avoid contact with moving parts.
- This appliance is for household use only.
- Supervise children when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug.
- Refer to the "Product care instructions" for cleaning details.

PRODUCT COMPONENTS

The Mayer MMFP402 food processor comes with various components designed for multi-functional use. Familiarize yourself with each part before operation.



Image: The Mayer MMFP402 food processor base, blender jug, processing bowl, various blades (chopping, kneading, slicing, shredding), citrus juicer attachment, and spatula.

- **Motor Base:** Contains the motor and control dial.
- **Blender Jug (2L):** For blending liquids and soft ingredients.
- **Processing Bowl:** For chopping, slicing, shredding, and kneading.
- **Lids:** For blender jug and processing bowl, often with feed chutes.
- **Blades/Discs:**
 - Chopping Blade (S-blade)
 - Kneading Blade
 - Slicing Disc
 - Shredding Disc
 - Emulsifying Disc
- **Pusher:** For safely guiding food into the feed chute.
- **Citrus Juicer Attachment:** For extracting juice from citrus fruits.
- **Spatula:** For scraping ingredients.

SETUP AND ASSEMBLY

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

General Assembly Steps:

1. Place the motor base on a stable, flat, and dry surface.
2. Attach the desired accessory (blender jug or processing bowl) onto the motor base, twisting clockwise until it locks securely into place.
3. Insert the appropriate blade or disc into the accessory. Handle sharp blades with extreme care.
4. Place the lid onto the accessory and twist clockwise until it locks. The appliance will not operate unless the lid is correctly secured and the safety lock engaged.
5. Ensure the control dial is in the 'OFF' position before plugging the appliance into a power outlet.





Image: The Mayer MMFP402 food processor with the blender jug attached, showing the control dial on the front.

OPERATING INSTRUCTIONS

The MMFP402 features 2 speeds and a pulse function for versatile food preparation.

General Operation:

1. Ensure the appliance is correctly assembled and plugged into a power outlet.
2. Add ingredients to the processing bowl or blender jug. Do not overfill; refer to maximum fill lines if present.
3. Select the desired speed (1 or 2) by turning the control dial.
 - **Speed 1:** For softer ingredients or lighter tasks.
 - **Speed 2:** For harder ingredients or more intensive processing.
4. For short bursts of power, turn the dial to the 'P' (Pulse) setting and release. This is ideal for chopping or mixing ingredients briefly.
5. When processing is complete, turn the control dial back to the 'OFF' position.
6. Unplug the appliance from the power outlet before disassembling or removing ingredients.

Specific Functions:

- **Blending:** Use the blender jug for smoothies, soups, sauces. Ensure liquids are added first.
- **Chopping/Mincing:** Use the S-blade in the processing bowl for vegetables, nuts, meat. Use pulse for coarse chopping.
- **Slicing/Shredding:** Use the appropriate disc in the processing bowl. Feed ingredients through the chute using the pusher.
- **Kneading:** Use the kneading blade for doughs. Do not overload the bowl.
- **Emulsifying:** Use the emulsifying disc for mayonnaise or dressings.
- **Juicing:** Attach the citrus juicer for fresh citrus juice.

Safety Lock Feature: The appliance is equipped with a safety lock. It will not operate unless the bowl/jug and lid are correctly assembled and locked into position.

CARE AND MAINTENANCE

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

Cleaning:

1. Always unplug the appliance before cleaning.
2. Disassemble all removable parts.
3. Wash all detachable parts (bowls, jugs, lids, blades, discs) immediately after use in warm, soapy water. Rinse thoroughly and dry.
4. **Caution:** Blades are very sharp. Handle with extreme care.
5. Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
6. The product is **not dishwasher-safe**. All parts must be hand washed.
7. For stubborn stains, a non-abrasive cleaner can be used.

Storage:

Store the appliance and its accessories in a clean, dry place, out of reach of children.

TROUBLESHOOTING GUIDE

If you encounter issues with your Mayer MMFP402, refer to the following guide before contacting customer support.

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in. Safety lock not engaged. Power outage.	Ensure the power cord is securely plugged into a working outlet. Check that the bowl/jug and lid are correctly assembled and locked. Verify power supply to the outlet.
Motor stops during operation.	Overload protection activated. Lid or bowl/jug dislodged.	Unplug, remove some ingredients, and let the motor cool down for 15-20 minutes before restarting. Check and re-secure the lid and bowl/jug.
Ingredients not processing evenly.	Too many ingredients. Ingredients too large. Incorrect speed setting.	Process in smaller batches. Cut ingredients into smaller, uniform pieces. Adjust speed or use the pulse function.
Leakage from bowl/jug.	Lid not properly sealed. Overfilled. Seal ring missing or damaged.	Ensure lid is securely locked. Do not exceed maximum fill lines. Check and replace seal ring if necessary.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Mayer
Model Name	MMFP402
Capacity	2 Liters (Blender Jug)
Special Features	Safety Lock
Power Source	Corded Electric
Number of Speeds	2 (plus Pulse function)
Recommended Uses	Blend, Chop, Emulsify, Grate, Grind, Knead, Mince, Shred, Slice
Blade Material	Plastic, Aluminium
Product Care	Hand Wash Only (Not Dishwasher-Safe)
Dimensions (Package)	44.4 x 39.8 x 25.8 cm
Weight (Package)	5.16 kg



Image: Diagram illustrating the approximate height of the Mayer MMFP402 food processor, indicating 17 inches (43 cm).

WARRANTY AND SUPPORT







Specific warranty details are typically provided with your purchase documentation or on the manufacturer's official website. Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, spare parts, or warranty inquiries, please contact Mayer customer service. Contact information can usually be found on the product packaging or the official Mayer website.

Online Resources: For additional information, product registration, or FAQs, visit the official [Mayer website](#).

Related Documents - MMFP402

	<p>Mayer Digital Air Pot (3L) MMAP30D User Manual</p> <p>User manual for the Mayer Digital Air Pot, model MMAP30D, part of the Paradise Collection. Provides instructions and specifications for the 3L air pot.</p>
	<p>Mayer MMFS28 Food Steamer: Instruction Manual and User Guide</p> <p>Comprehensive guide for the Mayer MMFS28 Food Steamer, covering safety instructions, assembly, operation, cleaning, maintenance, and warranty information.</p>
	<p>Mayer MMSO2050 Steam Oven User Manual</p> <p>Comprehensive user manual for the Mayer MMSO2050 Steam Oven, covering safety instructions, operating features, cleaning, maintenance, and troubleshooting for optimal use.</p>
	<p>Mayer MM076 Electric Oven - User Manual</p> <p>Instruction manual for the Mayer MM076 Electric Oven, The Professional Chef Series. Includes safety instructions, parts introduction, controls and operations, function guide, and cleaning and maintenance.</p>
	<p>Mayer MMDO13C Built-in Oven: User Manual and Safety Guide</p> <p>Comprehensive user manual for the Mayer MMDO13C built-in oven. Learn about safety, installation, operation, cooking modes, accessories, cleaning, troubleshooting, and energy-efficient use.</p>
	<p>Mayer MMDO6M Built-in Electric Oven User's Manual</p> <p>Comprehensive user manual for the Mayer MMDO6M Built-in Electric Oven, covering installation, operation, safety guidelines, cleaning, and maintenance for optimal performance.</p>

