

eldom R110

ELDOM R110 Food Processor Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your ELDOM R110 Food Processor. Please read all instructions carefully before using the appliance for the first time and keep this manual for future reference.

IMPORTANT SAFETY INFORMATION

- Always read all instructions before operating the appliance.
- Keep the appliance out of reach of children.
- Do not immerse the motor unit, cord, or plug in water or any other liquid.
- Unplug the appliance from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Use only attachments and accessories recommended by the manufacturer.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters and dough hooks 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.
- This appliance is intended for household use only.

PRODUCT OVERVIEW

The ELDOM R110 Food Processor is a versatile kitchen appliance designed for mixing and beating various ingredients. It features a powerful 400W motor and comes with two types of interchangeable attachments: beaters and dough hooks.



Image: The ELDOM R110 food processor shown with both beaters and dough hooks laid out beside it, illustrating the complete set of accessories.

Components:

- **Motor Unit:** The main body of the appliance containing the motor and controls.
- **Beaters:** Two stainless steel attachments used for whisking, beating eggs, cream, and light batters.



Image: A pair of stainless steel beaters, designed for whisking and beating tasks.

- **Dough Hooks:** Two stainless steel attachments used for kneading dough for bread, pizza, and pastries.



Image: A pair of stainless steel dough hooks, suitable for kneading heavier mixtures.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the beaters and dough hooks in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.
3. **Insert Attachments:** Select the desired attachments (beaters or dough hooks). Insert the stems of the attachments into the openings on the underside of the motor unit. Push firmly until they click into place. Ensure both attachments are securely fastened.



Image: A close-up view of a dough hook being inserted into one of the attachment slots on the underside of the mixer, demonstrating proper assembly.

4. **Connect Power:** Plug the power cord into a standard 220V electrical outlet.



Image: A close-up of the power cord being connected to the rear of the ELDOM R110 food processor, showing the secure connection point.

OPERATING INSTRUCTIONS

The ELDOM R110 Food Processor features 5 speed levels and a 'Turbo' function for optimal mixing control.



Image: The control panel of the ELDOM R110 Food Processor, featuring a speed dial with settings from 0 to 5 and a separate 'TURBO' button.

1. **Prepare Ingredients:** Place your ingredients in a suitable mixing bowl.
2. **Select Speed:** Turn the speed dial to the desired setting (1-5). Start with a lower speed and gradually increase as needed to prevent splashing.
3. **Mixing:** Immerse the attachments into the ingredients before turning on the appliance. Move the mixer slowly through the mixture for even processing.



Image: A person using the ELDOM R110 hand mixer with beaters to mix ingredients in a clear glass bowl, demonstrating typical operation.

4. **Turbo Function:** For short bursts of maximum power, press and hold the 'TURBO' button. Release the button to return to the selected speed or stop the appliance.
5. **Finish:** Once mixing is complete, turn the speed dial to '0' and unplug the appliance.
6. **Remove Attachments:** Press the eject button (if present, otherwise pull firmly) to release the attachments.

Recommended Usage:

- **Beaters:** Ideal for whipping cream, egg whites, mixing cakes, batters, and puddings.
- **Dough Hooks:** Suitable for kneading yeast dough for bread, pizza, and heavy pastry dough.

MAINTENANCE AND CLEANING

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
3. **Attachments:** The beaters and dough hooks are dishwasher safe. Alternatively, they can be washed by hand in warm soapy water, rinsed, and dried thoroughly.
4. **Storage:** Store the appliance and its attachments in a dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord/plug.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If cord/plug is damaged, contact service.
Attachments do not fit or fall out.	Attachments not inserted correctly.	Ensure attachments are pushed firmly into the slots until they click into place.
Motor sounds strained.	Overloading; mixture too thick.	Reduce the amount of ingredients or add liquid to thin the mixture. Do not continuously operate for extended periods with heavy loads.

SPECIFICATIONS

Feature	Specification
Brand	ELDOM
Model Name	R110
Wattage	400 W
Voltage	220 Volts

Feature	Specification
Number of Speeds	5
Control Type	Dial
Material	Stainless Steel (attachments)
Color	Stainless Steel
Product Dimensions (D x W x H)	24 cm x 14 cm x 18 cm
Product Weight	1.16 Kilograms
Special Feature	Low Noise
Dishwasher Safe Attachments	Yes

WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or contact your retailer. For technical support or service inquiries, please contact ELDOM customer service through their official website or the contact details provided in your product packaging.