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Swiss Pro+ SP-PKM1900S

Swiss Pro+ SP-PKM1900S 3-in-1 Food Processor User Manual

Model: SP-PKM1900S

INTRODUCTION

Thank you for choosing the Swiss Pro+ SP-PKM1900S 3-in-1 Food Processor. This versatile appliance combines the functions of a stand mixer, blender, and mincer, designed to simplify your food preparation tasks. Please read this manual carefully before first use to ensure safe and efficient operation and to maximize the lifespan of your appliance.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit, cord, or plug in water or any other liquid.
- Keep hands and utensils away from moving parts and cutting blades during operation to prevent injury. Use the provided pusher when using the mincer attachment.
- This appliance is not intended for use by persons 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Place the appliance on a stable, flat, and dry surface during operation.
- Avoid using attachments not recommended or sold by the manufacturer, as they may cause fire, electric shock, or injury.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.

PRODUCT COMPONENTS

The Swiss Pro+ SP-PKM1900S includes the main motor unit and various attachments for its 3-in-1 functionality.

- **Main Motor Unit:** Houses the 1500W motor and speed control.
- **Stainless Steel Mixing Bowl:** 6.3-liter capacity.
- **Dough Hook (Aluminum):** For kneading heavy dough.
- **Beater (Aluminum):** For mixing medium-heavy mixtures.
- **Whisk (Stainless Steel):** For whipping light mixtures like cream and egg whites.
- **Transparent Splash Guard:** Prevents splashing during mixing.
- **Blender Jug:** For blending liquids and crushing ice.
- **Mincer Attachment:** For grinding meat and other ingredients, includes various grinding plates.
- **Food Pusher:** For safe feeding of ingredients into the mincer.



Image: The main unit of the Swiss Pro+ SP-PKM1900S food processor, shown with the blender jug attached to the top port and the mincer attachment to the front port, alongside the mixing bowl.

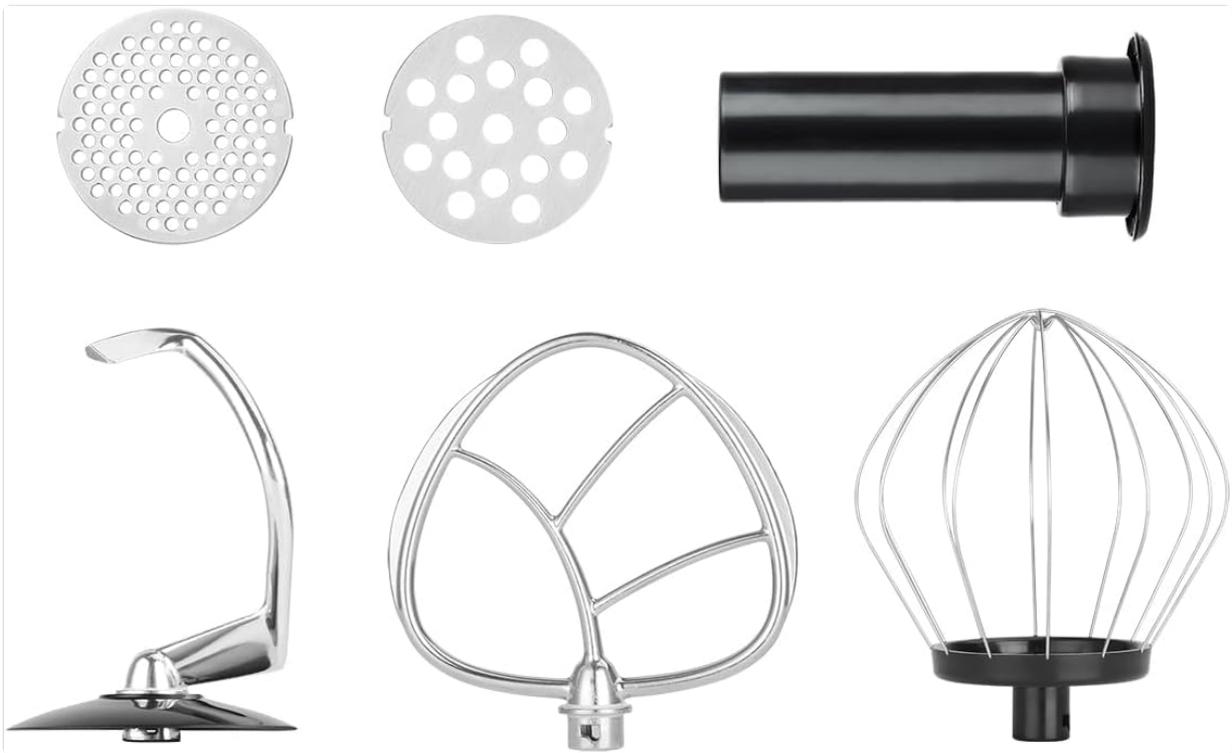


Image: A collection of attachments for the Swiss Pro+ SP-PKM1900S, including two different mincer grinding plates, the mincer tube, the aluminum dough hook, the aluminum beater, and the stainless steel whisk.

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, clean all removable parts (mixing bowl, attachments, blender jug, mincer parts) with warm soapy water. Wipe the main motor unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the main motor unit on a clean, dry, stable, and level surface. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Ensure the speed control knob is set to '0' (OFF) before plugging the appliance into a 220V power outlet.

Attaching the Stand Mixer Components

5. Lift the motor head by pressing the release button and tilting it upwards.
6. Place the stainless steel mixing bowl onto the base, turning it clockwise until it locks securely.
7. Select the desired attachment (dough hook, beater, or whisk) and insert it into the attachment shaft, pushing upwards and turning slightly until it locks into place.
8. Lower the motor head until it clicks into its locked position.
9. Attach the transparent splash guard over the mixing bowl if desired.



Image: The Swiss Pro+ SP-PKM1900S stand mixer with its head tilted upwards, showing the whisk attachment inserted into the shaft and the mixing bowl securely placed on the base, ready for operation.

Attaching the Blender Jug

10. Ensure the blender jug is assembled correctly with its blade unit and lid.
11. Remove the cover from the top attachment port on the main unit.
12. Place the blender jug onto the top attachment port, aligning the grooves, and turn it clockwise until it locks securely.

Attaching the Mincer

13. Assemble the mincer attachment components (screw, blade, grinding plate, ring nut).
14. Remove the cover from the front attachment port on the main unit.
15. Insert the assembled mincer attachment into the front port, aligning the drive shaft, and turn the locking knob to secure it.

OPERATING INSTRUCTIONS

Always ensure the appliance is correctly assembled and plugged in before operation. Use the speed control

knob to select the desired speed.

Stand Mixer Function

1. Ensure the mixing bowl and appropriate attachment are securely in place and the motor head is locked down.
2. Add ingredients to the mixing bowl. The maximum capacity for flour is 1.36 kg.
3. Turn the speed control knob to the desired setting (1-10).
 - **Speeds 1-3:** Ideal for kneading heavy dough with the dough hook.
 - **Speeds 4-7:** Suitable for mixing batters and medium-heavy mixtures with the beater.
 - **Speeds 8-10:** Best for whisking egg whites, cream, and light mixtures with the whisk.
4. Allow the appliance to mix until the desired consistency is achieved.
5. Once finished, turn the speed control knob to '0' (OFF) and unplug the appliance.
6. Lift the motor head to remove the attachment and mixing bowl.



Image: The Swiss Pro+ SP-PKM1900S stand mixer in operation, with the whisk attachment actively mixing ingredients in the stainless steel bowl. The transparent splash guard is in place.

Blender Function

7. Ensure the blender jug is securely attached to the top port.
8. Add ingredients to the blender jug. Do not exceed the maximum fill line. For ice crushing, add ice cubes and a small amount of liquid.
9. Secure the lid firmly on the blender jug.
10. Turn the speed control knob to the desired setting. Start with lower speeds and gradually increase as needed.
11. Blend until smooth or desired consistency.
12. Turn the speed control knob to '0' (OFF) and unplug the appliance before removing the jug.



Image: The Swiss Pro+ SP-PKM1900S food processor with the blender attachment filled with various fruits, ready for blending. The main unit is positioned on a kitchen counter with other fresh ingredients.

Mincer Function

13. Ensure the mincer attachment is securely fastened to the front port.
14. Prepare ingredients by cutting them into small pieces that fit into the feeding tube. Remove any bones or tough sinews from meat.
15. Place a bowl or plate under the mincer outlet to collect the ground food.
16. Turn the speed control knob to a medium setting (e.g., 4-6).

17. Feed ingredients into the feeding tube using the food pusher. **Never use your fingers or other utensils to push food.**
18. Once finished, turn the speed control knob to '0' (OFF) and unplug the appliance before disassembling the mincer.



Image: The Swiss Pro+ SP-PKM1900S food processor with the mincer attachment in use, processing meat. A plate of ground meat is visible below the mincer outlet, and the food pusher is nearby.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Always unplug the appliance** from the power outlet before cleaning.
2. **Motor Unit:** Wipe the exterior of the main motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
3. **Mixing Bowl and Attachments:** The stainless steel mixing bowl, dough hook, beater, and whisk can be washed by hand with warm soapy water or placed in a dishwasher. Ensure they are thoroughly dried before storage.
4. **Blender Jug:** Disassemble the blade unit from the jug. Wash all parts with warm soapy water. The

blades are sharp; handle with care. Rinse thoroughly and dry.

- Mincer Attachment:** Disassemble all parts of the mincer. Wash immediately after use with warm soapy water to prevent food residue from drying. Use a brush to clean hard-to-reach areas. Dry all metal parts thoroughly to prevent rust.
- Storage:** Store the cleaned and dried appliance and its accessories in a cool, dry place, away from direct sunlight and out of reach of children.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; motor head not locked; attachment not correctly installed.	Check power connection; ensure speed knob is at '0' before turning on; ensure motor head is fully lowered and locked; verify attachments are correctly installed.
Motor stops during operation.	Overload protection activated.	Turn off and unplug the appliance. Reduce the amount of ingredients. Let the motor cool down for 15-20 minutes before restarting.
Attachments not rotating properly.	Attachment not securely fitted; too much resistance from ingredients.	Ensure attachment is pushed up and twisted to lock. Reduce ingredient quantity or consistency.
Loud noise or vibration.	Appliance not on a stable surface; attachment loose; excessive load.	Place on a flat, stable surface. Check all attachments are secure. Reduce load.
Mincer is clogged.	Ingredients too large or tough.	Turn off and unplug. Disassemble the mincer and clear the obstruction. Cut ingredients into smaller pieces.

If the problem persists after attempting these solutions, please contact Swiss Pro+ customer support.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Swiss Pro+
Model Number	SP-PKM1900S
Power	1500W
Voltage	220V
Capacity (Mixing Bowl)	6.3 Liters
Material	Aluminum (main unit, dough hook, beater), Stainless Steel (mixing bowl, whisk)
Color	Silver

Feature	Specification
Product Dimensions (D x W x H)	64 cm x 42 cm x 43 cm
Item Weight	10 kg
Special Features	Ice Crushing
Care Instructions	Clean with a damp cloth (motor unit), Hand wash/Dishwasher safe (removable parts)



Image: A diagram illustrating the dimensions of the Swiss Pro+ SP-PKM1900S food processor, showing a depth of 64cm, width of 42cm, and height of 43cm.

WARRANTY AND SUPPORT

This Swiss Pro+ appliance is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details. For technical support, service, or spare parts, please contact your local retailer or the official Swiss Pro+ customer service department. Keep your proof of purchase for warranty claims.