

[Manuals.plus](#) /

› [Mecity](#) /

› Mecity Cordless Food Processor HGM-502 User Manual

Mecity HGM-502

Mecity Cordless Food Processor HGM-502 User Manual

Model: HGM-502

INTRODUCTION

This manual provides instructions for the safe and efficient operation of your Mecity Cordless Food Processor, Model HGM-502. Please read all instructions carefully before first use and retain for future reference. This versatile appliance is designed for chopping, grinding, mincing, and peeling various ingredients, offering cordless convenience for both indoor and outdoor use.



Image: The Mecity Cordless Food Processor with its main components and examples of processed food.



Image: The Mecity Cordless Food Processor being used in an outdoor setting, highlighting its portability.

PRODUCT COMPONENTS

The Mecity Cordless Food Processor HGM-502 includes the following parts:

- Machine Body (with Push Switch and Power Indicator)
- Internal Cover
- Mince Blade
- Seasoning Blade
- 500ml Glass Pitcher
- Non-slip Mat
- Garlic Peeler
- Storage Bowl
- 3 Condiment Bowls (100ml each, various colors)
- Plastic Cover (for condiment bowls)



Image: An exploded diagram illustrating all individual components of the food processor and their names.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed, including:

- Read all instructions before using the appliance.
- Do not immerse the machine body in water or other liquids.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Ensure the lid is securely locked in place before operating.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from power source when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- 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. Contact customer service for examination, repair, or adjustment.

- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always operate the appliance on a dry, stable surface.
- Blades are sharp. Handle with care.
- Do not process hot liquids.
- Do not overfill the bowls.

SETUP AND ASSEMBLY

1. **Charge the Device:** Before first use, fully charge the machine body using the provided Type-C charging cable. A full charge takes approximately 3 hours.
2. **Select Container:** Choose either the 500ml glass pitcher or one of the 100ml small bowls depending on the quantity and type of ingredients.
3. **Insert Blade/Accessory:** Place the appropriate blade (mince blade or seasoning blade) or the garlic peeler into the center shaft of the chosen container. Ensure it is seated correctly.
4. **Add Ingredients:** Place your ingredients into the container. Do not exceed the MAX fill line.
5. **Secure Lid:** Place the internal cover (for the glass pitcher) or the plastic cover (for small bowls) onto the container.
6. **Attach Machine Body:** Align the machine body with the opening in the lid and gently press it down until it clicks into place.



Image: Visual steps for assembling the food processor using the main glass pitcher.



Image: Visual steps for assembling the food processor using the smaller condiment bowls.

OPERATING INSTRUCTIONS

Once assembled, operate the food processor as follows:

General Operation

1. Ensure the machine body is securely attached to the container with the lid in place.
2. Press and hold the push switch on the machine body to start processing. The power indicator will illuminate.
3. Release the push switch to stop operation.
4. Process ingredients in short pulses for better control over consistency.
5. The device offers approximately 30 minutes of usage time on a full charge.

Meat Grinder



Vegetable Chopper



Multiple Usages

Sauce Maker



Garlic Peeler



Image: Examples of multiple usages including meat grinding, vegetable chopping, sauce making, and garlic peeling.



Image: A visual representation of various ingredients that can be processed, such as potatoes, chili, garlic, onions, celery, carrots, mushrooms, and meat.

Specific Functions

Garlic Peeling

1. Place the garlic peeler accessory into the glass pitcher.
2. Add garlic cloves into the pitcher.
3. Secure the lid and attach the machine body.
4. Press the switch to start peeling. The garlic skins will separate from the cloves.
5. Once peeled, remove the peeler and replace it with the mince blade to chop the garlic if desired.



Image: A step-by-step visual guide demonstrating the process of peeling garlic using the dedicated accessory.

Baby Food Preparation

The Mecity Food Processor is made with BPA-free materials, suitable for preparing baby food.

1. Use the mince or seasoning blade to process cooked vegetables, fruits, or meats to the desired consistency for baby food.
2. Ensure all ingredients are soft and cut into small pieces before processing.
3. Always check the temperature of baby food before serving.

BPA Free Materials

Can be used to prepare baby foods



Image: The food processor shown in a context of preparing baby food, emphasizing its BPA-free materials.

CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your food processor.

- **Disassembly:** Before cleaning, ensure the appliance is turned off and disassembled.
- **Hand Wash Only:** All components, including the glass pitcher, blades, and bowls, must be hand washed.
- **Glass Pitcher:** Do not clean the glass pitcher in hot water, as this may cause damage. Use warm, soapy water.
- **Blades:** Handle blades with extreme care as they are very sharp. Use a brush to clean them if necessary.
- **Machine Body:** Wipe the machine body with a damp cloth. Do not immerse it in water or rinse it under running water.
- **Drying:** Ensure all parts are thoroughly dry before reassembling or storing.

STORAGE

For convenient storage and to save space, the components of the Mecity Cordless Food Processor can be nested together.

- Ensure all parts are clean and dry before storing.
- Store the blades safely to prevent accidental injury.
- Refer to the storage diagram for optimal space-saving arrangement.



Image: The food processor components neatly arranged for compact storage in a kitchen drawer.

TROUBLESHOOTING

If you encounter issues with your Mecity Cordless Food Processor, refer to the following common solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Battery is low or depleted.	Charge the machine body fully.

Problem	Possible Cause	Solution
Appliance stops during operation.	Overloaded with ingredients.	Reduce the quantity of ingredients. Cut larger items into smaller pieces.
Ingredients are not chopped evenly.	Too many ingredients or inconsistent pulsing.	Process in smaller batches. Use short, controlled pulses. Shake the container gently between pulses if needed.
Garlic not peeling effectively.	Garlic cloves are too wet or too few.	Ensure garlic is dry. Add a sufficient quantity of cloves for the peeler to work effectively.

SPECIFICATIONS

Brand	Mecity
Model Name	HGM-502
Product Dimensions	8.85"D x 6.3"W x 9.25"H
Bowl Capacity	0.5 Liters (Glass Pitcher)
Number of Speeds	1
Power Source	Battery Powered
Batteries	2 Lithium Ion batteries (included)
Item Weight	3.76 pounds
Product Care Instructions	Hand Wash Only

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact Mecity customer service directly. Contact details are typically available on the official Mecity website or through your retailer.