

ECG 8592131308848

ECG FORZA 5500 Giorno Silver Food Processor User Manual

Model: 8592131308848

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the appliance. Keep this manual for future reference.

- 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 other liquids.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only original accessories and attachments provided by the manufacturer.
- Place the appliance on a stable, flat, and dry surface.
- Avoid contact with hot surfaces.
- This appliance is for household use only. Do not use outdoors.
- The appliance features overheat protection. If it stops working, unplug it and allow it to cool down before resuming use.

2. PRODUCT OVERVIEW

The ECG FORZA 5500 Giorno is a versatile food processor designed for various kitchen tasks, featuring a powerful 1500W motor and a planetary mixing system. It includes multiple attachments for mixing, kneading, blending, and grinding.



Figure 1: Front view of the ECG FORZA 5500 Giorno Silver Food Processor with mixing bowl and splash guard.

Main Components:

- **Motor Unit:** Contains the 1500W motor and control panel.
- **Control Panel:** LED touch screen for speed adjustment and timer function.
- **Mixing Arm:** Tilts up for easy attachment and bowl removal.
- **Stainless Steel Mixing Bowl:** 6.5-liter capacity.
- **Kneading Hook:** For heavy doughs.
- **Whisk:** For whipping cream, egg whites, etc.
- **Flat Beater:** For medium to heavy mixtures.
- **Splash Guard:** Prevents splashing during operation.
- **Meat Grinder Attachment:** With 3 interchangeable discs.
- **Blender Attachment:** 1.5-liter glass container with stainless steel blades.

3. SETUP AND ASSEMBLY

Before first use, clean all parts that will come into contact with food. Ensure the appliance is unplugged.

3.1 Assembling the Mixer

1. Place the motor unit on a stable, flat, and dry surface.
2. Press the release button to tilt the mixing arm upwards.
3. Place the stainless steel mixing bowl into its base and turn it clockwise until it locks securely.
4. Attach the desired accessory (kneading hook, whisk, or flat beater) by pushing it upwards into the accessory shaft and turning it slightly until it locks.
5. Lower the mixing arm until it locks into place.
6. If desired, attach the splash guard by sliding it onto the mixing arm.



Figure 2: Mixer head tilted upwards, showing the whisk attachment and mixing bowl.



Figure 3: Mixer head tilted upwards, showing the whisk attachment and splash guard in place.

3.2 Assembling the Meat Grinder

1. Ensure the mixer arm is in the lowered position.
2. Remove the cover from the front attachment port.
3. Insert the meat grinder assembly into the port and turn it counter-clockwise until it locks.
4. Place the feeding tray on top of the meat grinder.



Figure 4: The ECG FORZA 5500 Giorno with the meat grinder attachment assembled on the front port.

3.3 Assembling the Blender

1. Ensure the mixer arm is in the lowered position.
2. Remove the cover from the top attachment port.
3. Place the 1.5L glass blender jug onto the top port and turn it clockwise until it locks securely.



Figure 5: The ECG FORZA 5500 Giorno with both meat grinder and blender attachments installed.



Figure 6: Close-up view of the blender attachment securely placed on the top port.

4. OPERATING INSTRUCTIONS

Ensure the appliance is correctly assembled and plugged into a suitable power outlet (220-240V ~ 50/60Hz).

4.1 Using the Mixer (Kneading, Mixing, Whipping)

1. Place ingredients into the stainless steel mixing bowl. Do not exceed the maximum capacity.
2. Ensure the mixing arm is lowered and locked, and the splash guard is in place.
3. Turn the speed control knob to the desired setting (1-6). The LED touch screen will display the speed.
4. For short bursts of power, use the pulse function (P setting).
5. Use the timer function on the LED touch screen for precise mixing times.
6. After use, turn the speed control knob to '0' and unplug the appliance.
7. Press the release button to lift the mixing arm and remove the bowl and attachment.

Recommended Speeds:

- **Speed 1-2:** Kneading heavy doughs (e.g., bread dough) with the kneading hook.
- **Speed 3-4:** Mixing medium batters (e.g., cake batter) with the flat beater.
- **Speed 5-6:** Whipping light mixtures (e.g., egg whites, cream) with the whisk.
- **Pulse (P):** For short, powerful bursts, ideal for quick mixing or incorporating ingredients.

4.2 Using the Meat Grinder

1. Ensure the meat grinder is correctly assembled with the desired grinding disc.
2. Cut meat into small pieces that fit into the feeding tube.
3. Place a bowl under the grinder outlet to collect the minced meat.
4. Turn the speed control knob to a low to medium setting (e.g., 2-4).
5. Feed the meat into the tube using the food pusher. Never use your fingers or other utensils.
6. After use, turn the speed control knob to '0' and unplug the appliance before disassembling and cleaning.



Figure 7: Close-up of the meat grinder attachment in operation, processing meat.

4.3 Using the Blender

1. Ensure the blender jug is securely attached to the top port.
2. Add ingredients to the blender jug. Do not exceed the MAX fill line.
3. Secure the lid on the blender jug.
4. Turn the speed control knob to the desired setting (e.g., 4-6 for smoothies, P for ice crushing).
5. After use, turn the speed control knob to '0' and unplug the appliance before disassembling and cleaning.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance. Always unplug the appliance before cleaning.

5.1 Cleaning the Motor Unit

- Wipe the exterior of the motor unit with a damp cloth.
- Do not use abrasive cleaners or immerse the motor unit in water.

5.2 Cleaning Attachments and Bowls

- All removable parts (mixing bowl, kneading hook, whisk, flat beater, splash guard, blender jug, meat grinder components) are dishwasher safe.
- Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry immediately.
- For stubborn food residue, soak the parts before cleaning.

6. TROUBLESHOOTING

If you encounter issues with your food processor, refer to the following table for common problems and solutions.

| Problem | Possible Cause | Solution |
|------------------------------------|--|---|
| Appliance does not turn on. | Not plugged in; power outlet malfunction; overheat protection activated. | Check power connection; test outlet with another device; unplug and let cool for 30 minutes. |
| Mixing arm does not lock. | Not properly aligned; obstruction. | Ensure the arm is fully lowered and clicks into place; check for any obstructions. |
| Attachments not fitting correctly. | Incorrect attachment for the port; not fully inserted. | Verify you are using the correct attachment for the specific port; push and twist until it locks. |
| Loud noise during operation. | Overloaded; improper assembly; foreign object. | Reduce ingredient quantity; reassemble parts correctly; check for foreign objects. |
| Blender not blending effectively. | Too little liquid; ingredients too large; blades dull. | Add more liquid; cut ingredients into smaller pieces; ensure blades are clean. |

7. TECHNICAL SPECIFICATIONS

| Feature | Specification |
|--------------|-------------------------|
| Model Number | 8592131308848 |
| Brand | ECG |
| Power | 1500 Watts |
| Voltage | 220-240 Volts ~ 50/60Hz |

| Feature | Specification |
|-----------------------|--------------------------------------|
| Mixing Bowl Capacity | 6.5 Liters |
| Blender Capacity | 1.5 Liters |
| Number of Speeds | 6 + Pulse function |
| Noise Level | 68 Decibels |
| Cable Length | 115 cm |
| Overheat Protection | Yes |
| Dishwasher Safe Parts | Yes (removable parts) |
| Dimensions (Net) | 402 mm (W) x 325 mm (H) x 245 mm (L) |
| Weight (Net) | 8.88 kg |

8. WARRANTY AND SUPPORT

ECG products are manufactured to high-quality standards and are guaranteed against manufacturing defects for a period specified by local regulations from the date of purchase.

- **Warranty Coverage:** This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, neglect, accident, alteration, or commercial use.
- **Claim Procedure:** In the event of a defect, please contact your retailer or the authorized ECG service center with your proof of purchase. Do not attempt to repair the appliance yourself.
- **Customer Support:** For further assistance, product information, or to locate a service center, please visit the official ECG website or contact their customer service department. Contact details can typically be found on the product packaging or the official brand website.