

HOWORK B0DSCWSH5R

Howork 1500W Food Processor Instruction Manual

Large Capacity Multifunction Kitchen Robot

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1. INTRODUCTION

Thank you for choosing the Howork 1500W Food Processor. This versatile appliance is designed to simplify your kitchen tasks, offering multiple functions from chopping and slicing to kneading and blending. Please read this manual carefully before use to ensure safe and optimal operation.



Image: The Howork 1500W Food Processor with its main unit and several accessories laid out on a kitchen counter.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the processing bowl while operating to prevent severe injury to persons or damage to the food processor.
- Blades are sharp. Handle with care.
- Ensure the appliance is properly assembled and all safety locks are engaged before operation.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not use the appliance for anything other than its intended use.
- This product is made of plastic, not stainless steel.

3. PRODUCT OVERVIEW & COMPONENTS

Your Howork Food Processor comes with a variety of components designed for different culinary tasks. Familiarize yourself with each part:



Image: Detailed view of all included components: Main Body, 2.5L Bowl, 1.5L Blender Jar, Grinder, Pusher, Lid, Long Shaft, S.S. Chopping Blade, Plastic Kneading Blade, S.S. Slicing/Shredding Discs (Fine & Coarse), S.S. French Fries Disc.

Main Unit & Bowls:

- **Motor Base:** The main unit housing the powerful 1500W motor and control panel. Features non-slip feet for stability.
- **2.5 Liter Mixing Bowl:** Large capacity bowl for most processing tasks.

- **1.5 Liter Blender Jar:** For smoothies, purees, and liquids. Can handle hot liquids up to 80°C.
- **Grinding Cup:** Compact cup for grinding dry ingredients like coffee beans, nuts, and spices.

Blades & Discs:

- **S-Blade (Chopping Blade):** For chopping, mincing, and pureeing.
- **Plastic Kneading Blade:** For mixing and kneading dough.
- **Reversible Slicing/Shredding Discs:** Two discs for fine and coarse slicing/shredding.
- **French Fries Disc:** For cutting vegetables into French fry shapes.
- **Whisk Attachments:** Two small whisks for whipping cream or beating egg whites.

Other Accessories:

- **Pusher/Measuring Cup:** Used to push ingredients into the feeding tube and doubles as a measuring cup.
- **Citrus Juicer:** For extracting juice from citrus fruits.
- **Spatula:** For scraping and mixing ingredients.

4. SETUP & ASSEMBLY

Before first use, wash all removable parts in warm soapy water, rinse thoroughly, and dry. The motor base should be wiped clean with a damp cloth.

General Assembly:

1. Place the motor base on a clean, dry, and stable surface.
2. Place the 2.5L mixing bowl onto the motor base. Rotate clockwise until it locks securely into place. The appliance will not operate if the bowl is not correctly locked.
3. Insert the long shaft into the center of the bowl.
4. Attach the desired blade or disc onto the long shaft. Ensure it is firmly seated.
5. Place the lid onto the mixing bowl. Rotate clockwise until it locks securely. The appliance will not operate if the lid is not correctly locked.
6. Insert the pusher into the feeding tube of the lid. The appliance will not operate if the pusher is not correctly inserted.



Image: Illustration of the dual-lock safety mechanism for securing the bowl and lid before operation.

Blender Assembly:

1. Ensure the blender blade assembly is securely attached to the bottom of the 1.5L blender jar.
2. Place the assembled blender jar onto the motor base. Rotate clockwise until it locks securely.
3. Place the blender lid onto the jar and secure it.

Grinder Assembly:

1. Add ingredients to the grinding cup.
2. Securely attach the grinding blade assembly to the grinding cup.
3. Invert the assembled grinding cup and place it onto the motor base. Rotate clockwise until it locks securely.

5. OPERATING INSTRUCTIONS

The Howork Food Processor features a user-friendly control panel with an LED display, touchpad controls, and a rotary knob for speed selection and function modes.



Image: The control panel showing the LED display for time/speeds, and touchpad buttons for Ice-crushing, Kneading, Chopping, Speed, Time, and Cleaning, along with the rotary knob for start/pause/cancel.

Control Panel Functions:

- **Rotary Knob:** Turn to select speed (Min to Max) or preset functions. Press to start/pause/cancel.
- **Preset Programs:** Dedicated buttons for common tasks like Ice-crushing, Kneading, and Chopping.
- **Speed Settings:** 11 speeds available for precise control.
- **Time Setting:** Adjust processing time as needed.
- **Self-Cleaning Mode:** For easy cleaning of the main bowl.

Using Different Attachments:

Chopping & Pureeing (S-Blade):

Use the S-blade for chopping vegetables, mincing meat (max 500g), or pureeing ingredients. Select the 'Chopping' preset or speed 6-11 for 20 seconds.



Image: The S-shaped blades, one for chopping/pureeing and another for dough making.

Slicing & Shredding (Discs):

Attach the desired reversible slicing/shredding disc or the French fries disc. Use speeds 8-11 for 5-6 seconds. The wide feeding tube allows for larger pieces of fruits and vegetables.



Image: Various stainless steel discs for fine slicing/shredding, coarse slicing/shredding, and French fries.

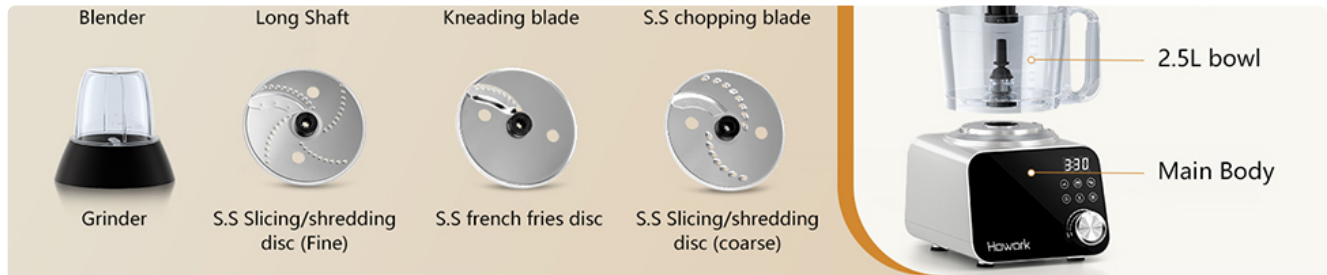
Kneading Dough (Plastic Kneading Blade):

Use the plastic kneading blade for dough. Select the 'Kneading' preset for approximately 5 minutes. For optimal

results, use a ratio of 360g flour to 120g water (2:1) to avoid lumps.

Blending (Blender Jar):

Assemble the blender jar with its blade. Add ingredients (e.g., fruits, milk, yogurt for smoothies). Use the highest speed for 30 seconds for smooth blends. The blender can handle hot liquids up to 80°C.



Blender

For Shakes and Smoothies

- ① 1.5L blender jar
- ② 6-Point S.S Blade
- ③ Removable blade for easier cleaning



Image: The 1.5L blender jar with a 6-point S.S. blade, ideal for shakes and smoothies.

Grinding (Grinding Cup):

Use the grinding cup for dry ingredients. Pour in up to 60g of beans, spices, or nuts. Use speeds 6-11 for 5 seconds.

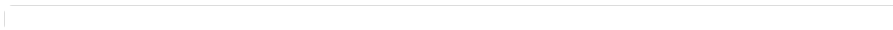


Image: The compact grinding cup with its blade, suitable for coffee, spices, and beans.

Juicing (Citrus Juicer):

Attach the citrus juicer attachment to the main bowl. Press citrus halves onto the reamer to extract juice.

Egg Beating (Whisk Attachments):

Insert the whisk attachments into the main bowl. Use for whipping cream or beating egg whites.

Video Demonstration:

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Video: A detailed demonstration of the food processor's assembly, various attachments, and functions including chopping, kneading, and blending. Note: The video displays 'FIMEI' brand, but the product functionality is similar.

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Video: A quick overview of the food processor's features and various attachments in action, demonstrating its versatility for different kitchen tasks.

6. MAINTENANCE & CLEANING

Proper cleaning and maintenance will extend the life of your food processor.



Image: The self-cleaning mode in action and a dishwasher rack filled with various food processor accessories, highlighting ease of cleaning.

- **Motor Base:** Wipe clean with a damp cloth. Do not immerse in water.
- **Bowls & Lids:** Hand wash recommended. Some parts are dishwasher-safe (refer to product manual for specific parts).
- **Blades & Discs:** Handle with extreme care due to sharp edges. Wash immediately after use.
- **Self-Cleaning Mode:** For the main bowl, add warm water and a drop of dish soap, then select the 'Cleaning' mode.
- **Storage:** Store all accessories in a safe place. The included pouch can be used for smaller blades and discs.

7. TROUBLESHOOTING

If you encounter any issues with your Howork Food Processor, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start	Safety locks not engaged (bowl, lid, or pusher not correctly assembled).	Ensure the bowl, lid, and pusher are all securely locked into position.
Motor stops during operation	Overload protection activated.	Unplug the appliance, remove some ingredients, and let it cool down for 15-20 minutes before restarting.

Problem	Possible Cause	Solution
Ingredients not evenly processed	Too many ingredients or insufficient liquid.	Process in smaller batches. Add more liquid if necessary for blending.
Loud noise during operation	Normal for high-power motors, or improper assembly.	Ensure all parts are correctly assembled. If noise is excessive or unusual, discontinue use and contact support.

8. SPECIFICATIONS

- **Brand:** HOWORK
- **Model:** B0DSCWSH5R
- **Color:** Silver
- **Product Dimensions (L x W x H):** 20 x 30 x 40 cm
- **Item Weight:** 4 Kilograms
- **Special Feature:** Adjustable cutting discs
- **Power:** 1500 Watts
- **Bowl Capacity:** 2.5 Liters
- **Material:** Plastic
- **Care Instructions:** Hand wash

9. WARRANTY & SUPPORT

Your Howork Food Processor comes with a standard manufacturer's warranty. For specific warranty details, please refer to the documentation included in your product packaging or contact Howork customer service.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Howork customer support through the retailer where you purchased the product or visit the official Howork website.