



cookworks FP9076-GS Food Processor Instruction Manual

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cookworks

cookwares FP9076-GS Food Processor



ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- Switch off and unplug if unattended and before assembling, disassembling or cleaning.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Keep motor housing, cable and plug dry and away from areas where it is likely to get splashed. Never immerse in water.
- Do not cover or block the ventilation holes.
- Do not pull on the cable to disconnect from mains supply.
- Do not operate the appliance if damaged or after it malfunctions. In the event the supply cord is damaged, in order to avoid a hazard it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.

WARNING!

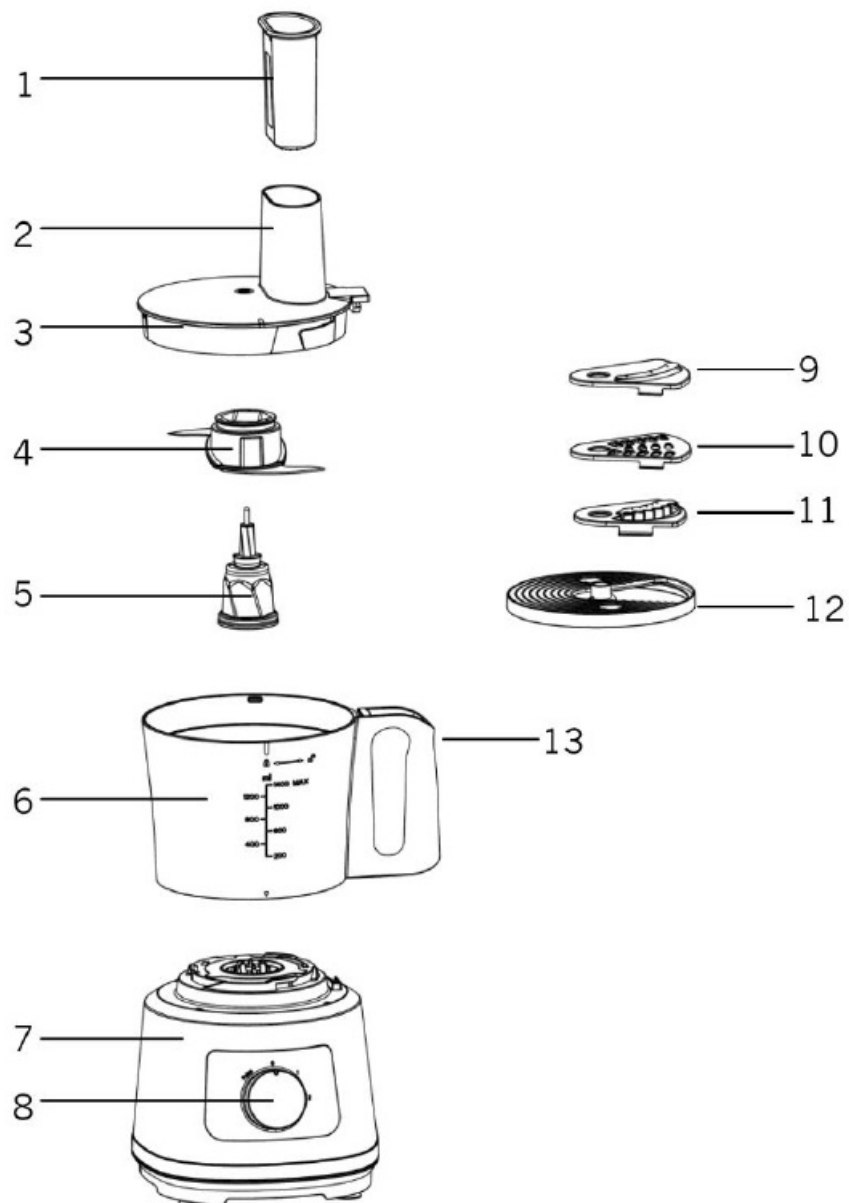
- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
- Only use with the parts provided.

- Never place hands or utensils inside the mixing bowl or near the mixing heads whilst the mixer is in use. Only use a scraper when the mixer is not in operation.
- Do not cover the mixer and allow the motor housing to cool fully before storing.
- Do not leave unattended during use.
- This appliance can cause personal injury if misused.

FOOD SAFETY

- Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.

PARTS



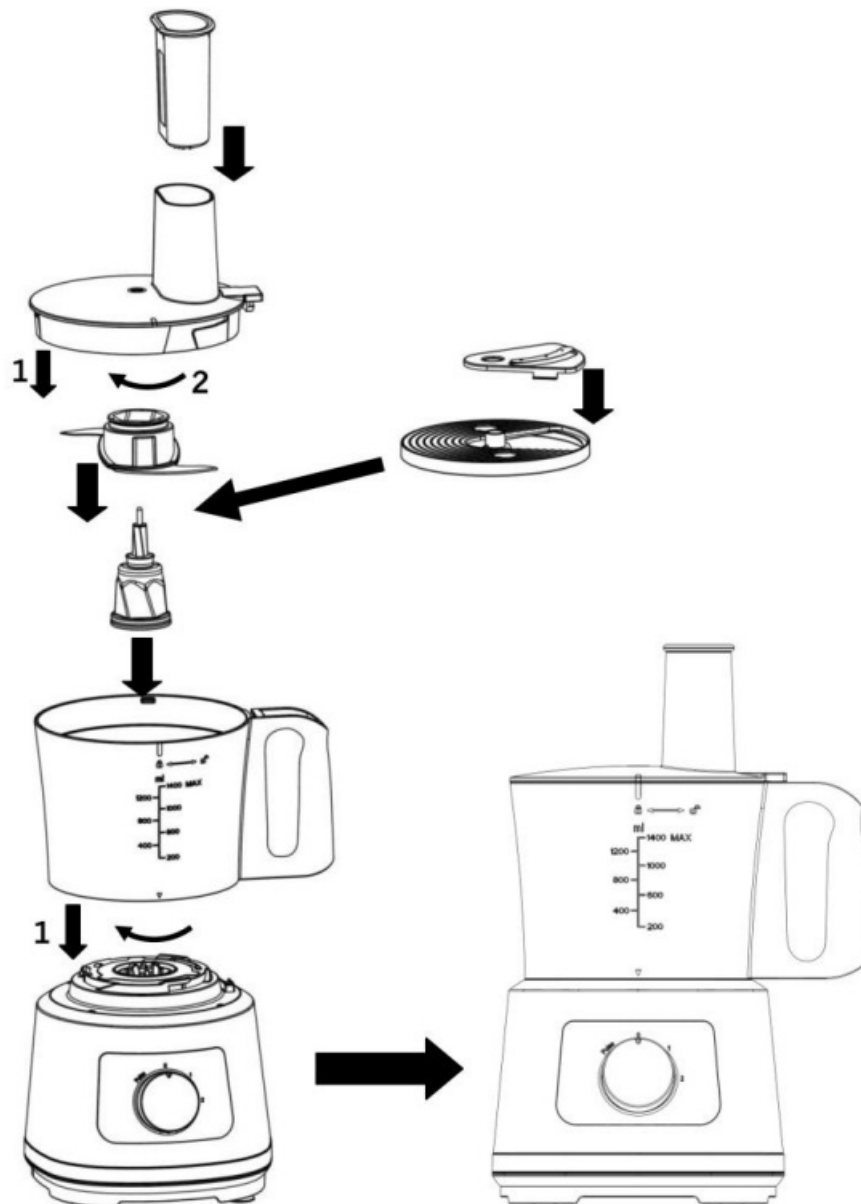
1. Pusher
2. Feed tube

3. Lid
4. General purpose blade
5. Blade support
6. Bowl
7. Motor housing
8. Speed switch
9. Slicing blade
10. Shredding blade
11. Julienne blade
12. Blade holder

IMPORTANT:

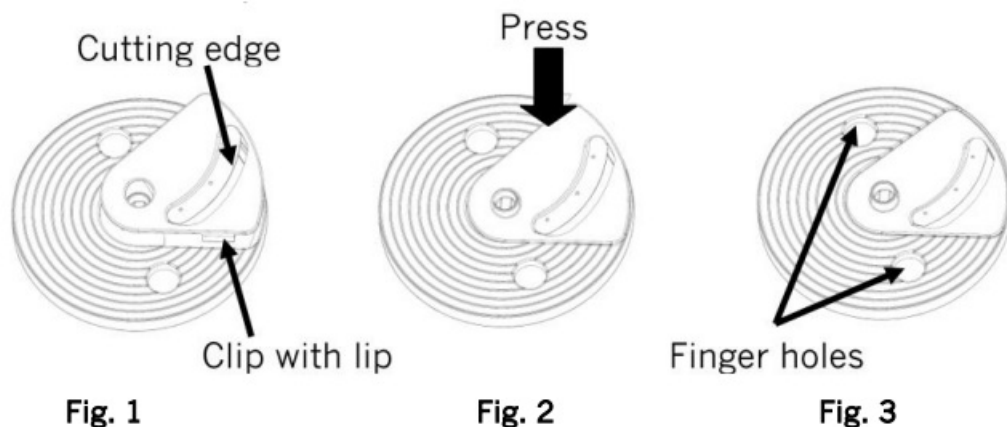
Your food processor is equipped with a safety feature and will not operate unless both the lid and the processor bowl are correctly fitted.

ASSEMBLY



1. Clean all parts thoroughly before first use and place the motor housing on a stable, flat surface.

2. Position the processor bowl onto the motor housing and align the arrow on the base of the bowl with the 'unlocked' padlock symbol on the top of the motor housing. Twist the bowl and align the arrow with the 'locked' padlock symbol. If the bowl is not correctly locked the processor will not work.
3. Fit the blade support onto the drive shaft in the centre of the bowl.
4. Taking care, fit the blade of choice.
 - If using the general purpose blade, fit this over the blade support and the blade will rest close to the bottom of the bowl.
 - If using the slicing, shredding or julienne blades, first fit the blade into the holder and then using the finger holes, fit the holder onto the blade support. The blade holder will sit near the top of the bowl. To fit the blade into the holder, first align the blade as shown with the cutting edge uppermost (fig 1). Tilt the blade and hook the clip shown under the edge of the holder (fig 1 & 2). Press downwards on the other edge to fully engage the blade (fig 2 & 3).



5. Align the lugs on the rim of the bowl with the grooves on the underside of the lid and fit the lid onto the bowl. Twist the lid clockwise to lock into position. When correctly fitted the protruding section of the lid covers the bowl handle. If the lid is not correctly locked the processor will not work.
6. If adding ingredients via the feed tube, use the pusher where necessary.

FOOD PROCESSOR – BASIC OPERATION

1. Assemble the food processor as described in the above section.
2. If using the general purpose blade the ingredients can be added into the bowl before fitting the lid. Advice for using the julienne, slicing and shredding blades are given in the following section.
3. Fully unwind the food processor cable and plug in.
4. Switch on at the mains and using the speed switch, select the processor speed of choice. A slower mix will be obtained by selecting the lower speed setting 1 and a faster mix by selecting the higher setting 2. Use for a maximum of 90 seconds.
5. Switch off, allow the blade or blade holder to stop spinning before checking the consistency of the mix / cut. If satisfactory, remove the processor bowl from the motor housing.
6. If further mixing is required, wait 2 minutes before restarting the processor. If the unit is used for 3 consecutive cycles, wait 30 minutes before the next use.
7. To use the processor on pulse, turn and hold the speed switch to the 'P' position for short intervals. The processor will operate at full speed and when the desired mix is achieved, release the switch.
8. To stop or interrupt the food processor switch the appliance off by turning the speed control switch to the off (0) position or by turning off at the mains.

General purpose blade

The general purpose blade is the most versatile of all the attachments and be used for chopping meats, bread and vegetables in addition to making pastry, mixing cakes and blending heavier liquids. The general-purpose blade is not suitable for crushing or grinding coffee beans or converting granulated sugar to icing sugar.

- Cut food such as meat, bread and vegetables into 2cm cubes before processing.
- When making pastry, cut chilled fats into 2cm cubes before processing.
- Do not over process, use for a maximum of 90 seconds. If further mixing is required, wait 2 minutes before restarting the processor. If the unit is used for 3 consecutive cycles, wait 30 minutes before the next use.
- The usual process speed for this accessory is speed 1 for softer mixtures/ingredients and speed 2 for harder mixtures/ingredients.

Chipping, slicing or shredding blades

The blades can be used for grating, slicing or shredding hard cheese and firm vegetables such as carrots, potatoes, beetroot, onions etc.

- Fit the desired blade into the blade holder.
- Assemble the processor with the blade holder fitted onto the blade support, but do not add the ingredients into the bowl.
- Cut ingredients into sizes of sufficient size to fit down the feed tube and remove any peel and stones. If julienne vegetables are required ensure that the vegetables are not too short at the point that they are added.
- Switch the processor on and feed the ingredients down the feed tube and onto the cutting blade, using the pusher to keep contact with the spinning disc and keep an even pressure.
- Use for a maximum of 90 seconds. If further slicing/shredding is required, wait 2 minutes before restarting the processor. If the unit is used for 3 consecutive cycles, wait 30 minutes before the next use.
- The usual process speed for this accessory is speed 2.

CLEANING

Clean the food processor after each use. Take care when handling the blades, they are sharp and can cause personal injury. Do not clean any part of this appliance in a dishwasher

1. Switch off and unplug the appliance.
2. Remove the lid and separate the processor bowl from the motor housing.
3. If fitted, lift off the blade holder from the support using the finger holes.
4. Remove the shredding, slicing and julienne blades from the holder before washing. To separate the blade from the holder, turn the holder over and from the reverse, press in the direction shown on the clip (fig. 4) to release the blade (fig. 5).

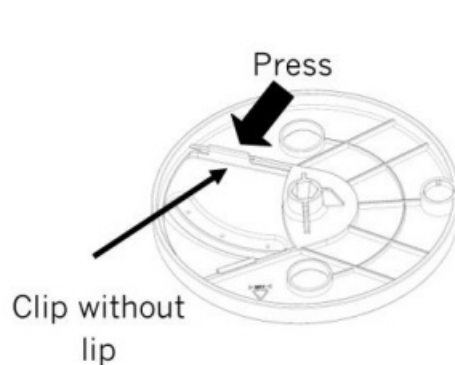


Fig. 4

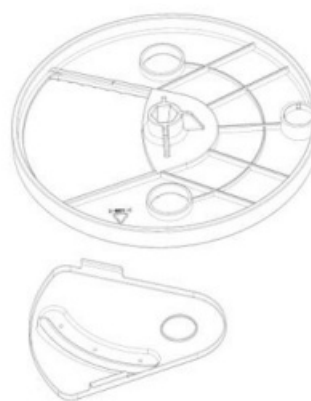


Fig. 5

5. Lift out the blade support and remove the general-purpose blade (if fitted).
6. Wash all loose parts in hot water with a little washing up liquid. Rinse and wipe dry
7. Wipe the outside of the motor housing with a damp cloth; do not use detergent or abrasives as these may scratch the surface. Never immerse the motor housing, cable or plug in water.

TECHNICAL SPECIFICATION

Cookworks Food Processor	
Model	FP9076-GS
Cat No	8469612
Rated Voltage & Frequency	220 – 240V AC 50 – 60 Hz
Rated Power Input	500W
Maximum work time	90 seconds
Capacity	1.4 Litre
Class rating	II (double insulated)
BS 1362 fuse	13A
Product dimensions (external)	220 x 227 x 392 mm
Product weight (net)	2.4 kg approx.

RECYCLING ELECTRICAL PRODUCTS

You should now recycle your waste electrical goods and in doing so help the environment. This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with. Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.

PLUG / WIRING ADVICE

The wires in this mains lead are colored in accordance with the following UK electrical code:

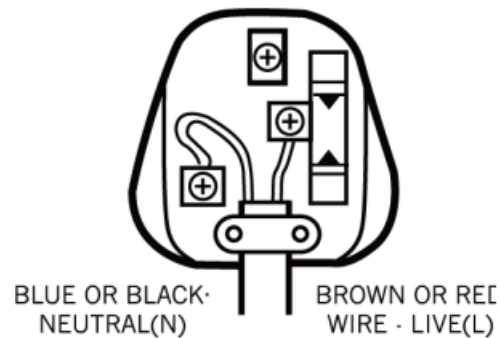
- BLUE = NEUTRAL
- BROWN = LIVE

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the colored markings identifying the terminals in a rewireable plug. Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician. The BLUE wire must be connected to the terminal marked with the letter N The BROWN wire must be connected to the terminal marked with the letter L



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County Meath, Ireland

www.argos.co.uk/cookworks

Tel: 0345 640 3030

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year


This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this instruction manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights

Guarantor: Argos Ltd
489-499 Avebury Boulevard
Central Milton Keynes
MK9 2NWV
www.argos-Support.co.uk

Documents / Resources

	cookwarks FP9076-GS Food Processor [pdf] Instruction Manual FP9076-GS Food Processor, FP9076-GS, Food Processor, Processor
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References

-  [Everything you need to know to Recycle More](#)