

dihl KA-FDPR-01 Food Processor with Accessories User Guide

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KA-FDPR-01 Series



USER GUIDE

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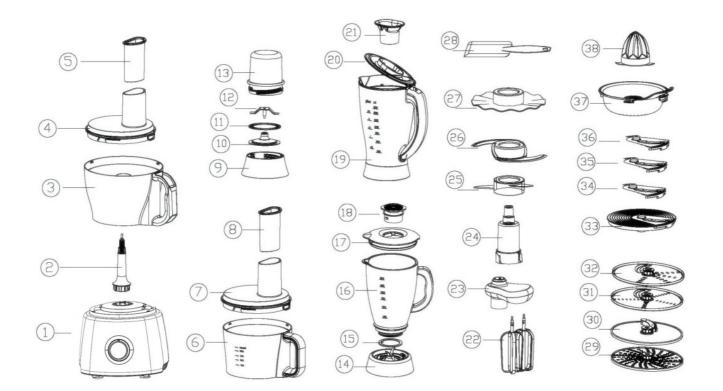
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Introduction

Congratulations on your new purchase and thank you for choosing Dihl.

Your new Dihl food processor allows you to slice, dice and juice quickly. Read this user manual carefully before you use the appliance and save it for future reference.

PARTS INCLUDED



1	Motor Body Unit	16	1.5L Glass Jar	31	Fine Slicer & Julienne Disc
2	Detachable Drive Shaft A	17	Lid	32	Rough Slicer & Julienne Disc
3	2.0 L Bowl	18	Measuring Cup	33	Plastic Blade Holder
4	Bowl Cover	19	1.75L Plastic Jar	34	French Fried Potato Julienne Disc
5	Feed Tube Pushers	20	Lid	35	Slicer Disc
6	1.2 L Bowl	21	Measuring Cup	36	Julienne Disc
7	Bowl Cover	22	Mixer Beaters	37	Citrus Juicer Body Unit
8	Feed Tube Pushers	23	Mixer Body Unit	38	Citrus Juicer Runner
9	Grinder Base	24	Detachable Drive Shaft B		
10	Grinder Blade Base	25	Plastic Knife Blade		
11	Sealed Ring	26	Stainless Steel Knife Blade		
12	Grinder Blade	27	Emulsifying Disc		
13	Grinder Cup	28	Spatula		
14	Glass Blender Base	29	Shredder Disc		
15	Sealed Ring	30	French Fried Potato Julienne Disc		

IMPORTANT SAFEGUARDS

Read this user manual carefully before you use the appliance and save it for future reference.

Caution

- 1. Read all instructions carefully before use.
- 2. Before first use, check to ensure the voltage indicated on the unit corresponds to the voltage of your home.
- 3. Do not let the cord hang over the edge of a table or counter, and keep away from hot surfaces or naked flames.
- 4. Do not put the appliance in the refrigerator.
- 5. Do not lean the appliance or operate it upside down.
- 6. For indoor, domestic use only.
- 7. 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.
- 8. Keep away from children. Do not allow children to play with the unit.

- 9. To prevent electric shock or other injury, never immerse the appliance in water or any other liquid, nor rinse it under the tap.
- 10. Only use the parts provided by Dihl with this appliance.
- 11. Never use your fingers to push food down the feed tube while the appliance is running.
- 12. Be very careful when handling the blades or inserts.
- 13. Wait until all the parts have stopped moving before tryign to remove them.
- 14. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- 15. If the cord or plug is damaged, it must be replaced by Dihl.

USING THE APPLIANCE

Speeds

There are four-speed settings for the appliance:

'0' turns the appliance off.

'1' is the low setting

'2' is the fast setting 'pulse' is to be used intermittently

WARNING

Do not use pulse function for more than 30 seconds at a time.

Before First Use

- 1. Remove all packaging material.
- 2. Remove any stickers or labels from the appliance.
- 3. Clean the main body and all detachable parts.

Using the knife blade

The two knife blades are the most versatile. The processing time will depend on the type of food. For tougher foods, use the pulse function.

Use the two knife blades for cakes and pastry as well as chopping raw and cooked meat.

WARNING

Do not blend for more than two minutes at a time or use the pulse function for more than 30 seconds.

If the motor does overheat, switch the appliance off and leave it for at least 10 minutes before using again.

Cut the meat up into small pieces and never put more than 500g of meat to blend.

Do not use the stainless steel knife blade to mix flour. Use the plastic knife blade. Do not let it run for more than two minutes at a time.

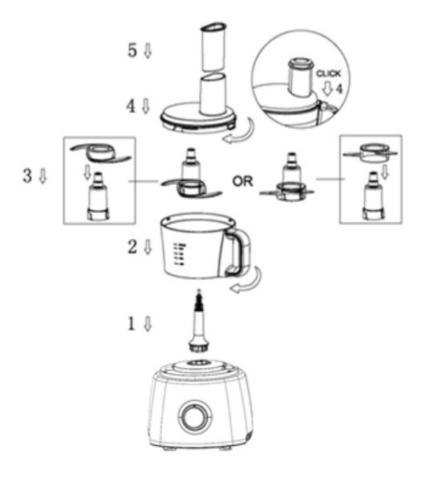
Always put the blade in the bowl before adding the ingredients.

When chopping onions, use the pulse function so they are not cut too finely.

When blending cheese or chocolate, do not let the machine run too long as they will melt.

Follow all steps in the diagram.

- 1. Fix the bowl onto the main unit.
- 2. When placing the blade in the bowl, make sure that it locks into place.
- 3. Place the lid on the bowl and add the feeder tube pusher, remove this when adding ingredients to the bowl.



Using the Blender

Do not operate the appliance more than twice in one go. Let the unit cool down for ten minutes before operating again.

Never open the lid when in use.

To add liquids to the ingredients while the unit is running, use the hole in the lid.

Cut solids into small pieces before blending.

For soups, use cooked ingredients.

For liquids that foam, such as milk do not put in more than 1L at a time to avoid spillages.

Plastic Jar

- 1. Place the ingredients into the jug.
- 2. Cover the lid and measuring cup.
- 3. Place the plastic jar onto the main body and lock it into place.
- 4. Close the lid and insert the feeder tube pusher.
- 5. Select a speed or use the pulse function.

WARNING

Do not try to move the jug while the appliance is turned on.

Glass Jar

- 1. Place the blade into the glass blender blade.
- 2. Fit the sealed ring into the blender base, ensure it is fitted correctly to avoid leaking.
- 3. Screw the glass jar into the blender base.
- 4. Add ingredients to the jug and close the lid.

5. Add the feeder tube into the lid and ensure the jug is locked in place before blending.

WARNING

Do not try to move the jug while the appliance is turned on.



Using the shredder/slicer/julienne disk

Use the attachments for;

Slicer disk: cheese, carrots, potatoes, cabbage, cucumber beetroot, and onions.

Julienne disk: french fried style chips.

Shredding disk: cheese, carrots, potatoes and other foods with similar texture.

WARNING

Do not use the appliance for more than two minutes at a time. Allow ten minutes for it to cool before using again. Always use the feeder tube to push food into the blender and not fingers to avoid injury.

- 1. Place the driver onto the base unit.
- 2. Place the bowl onto the driver and lock the bowl into place.
- 3. Place the blade on the adaptor. Turn the kneading blade to the correct position.

- 4. Place the lid on the bowl and turn clockwise until it locks.
- 5. Place the plastic jar onto the main body and lock it into place.
- 6. Insert the feeder tube pusher.
- 7. Select a speed or use the pulse function.

Processed Food	Measurement (per batch)		
Flour/Soft Cheese	<300g		
Water	<180g		
Egg	<4 pieces		

WARNING

Do not try to move the jug while the appliance is turned on.

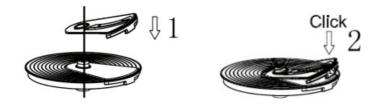
Note – Kneading Disk

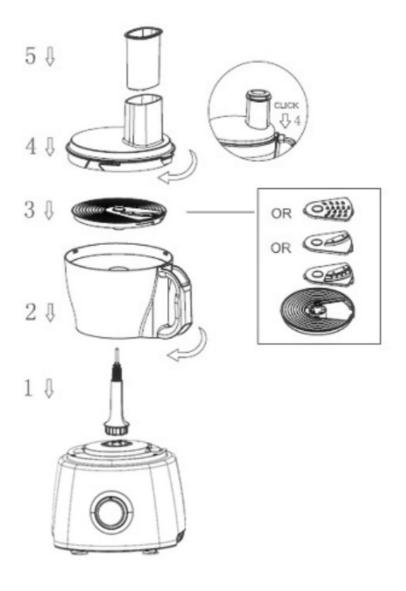
Always attach the kneading disk in the bowl before adding ingredients.

Standard kneading period: 30-180 seconds.



- 1. Place the bowl onto the main body.
- 2. Ensure the hole at the end of the disk sits in the holder pin.
- 3. Press down the head of the disk into the holder.
- 4. Place the lid on the bowl and add the feeder tube pusher.





Using the Citrus Juicer

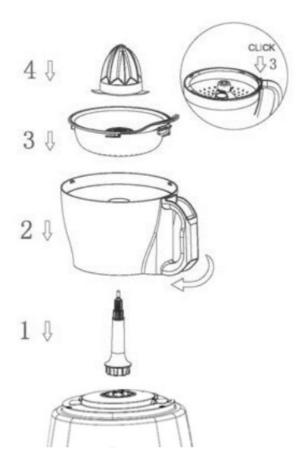
Use the citrus juicer to squeeze the juice from fruits.

WARNING

Do not use the appliance for more than two minutes at a time. Allow ten minutes for it to cool before using again. Do not fill past the 'Max' line, ensure you pour out the food from the container.

Follow the image guide step by step.

Only use speed one or the pulse function for the juicer.



Using the Twin Beater Geared Whisk

Use the twin beater for light mixtures such as egg whites, cream, milk or sugar for sponges.

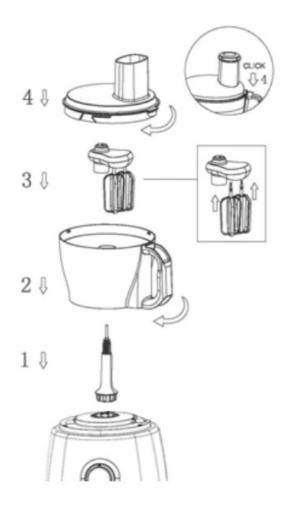
WARNING

Do not use heavy mixtures such as fats and flour as it will damage the appliance.

Do not use for more than two minutes at a time.

Do not add more than six egg at once.

Follow the image guide step by step.



Using the Grinder

Use the grinder for milling herbs, nuts and coffee beans.

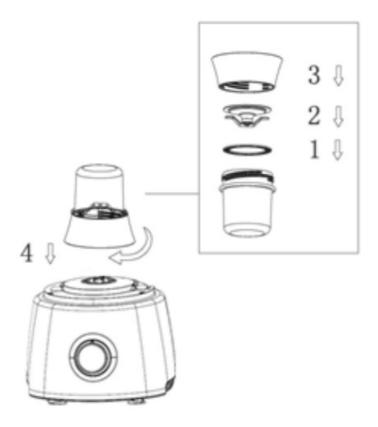
WARNING

Do not use for more than two minutes at a time.

Do not add more than 50g at once.

Follow the image guide step by step.

- 1. Put your ingredients into the grinder cup.
- 2. Place the sealing ring onto the mouth of the grinder cup.
- 3. Set the grinder blade onto the sealing ring, the blade is upside down.
- 4. Screw the grinder base onto the main body and lock in place.
- 5. Use the fast speed or pulse function for grinding.



Using the Emulsifying Disk

Use the emulsifying disk to mix mayonnaise, whipping cream, whisking eggs and sponge cake mixture.

WARNING

Do not add butter with this disk as it may damage the appliance.

Do not use anything that is greasy such as oil.

Do not use for more than two minutes at a time.

Follow the image guide step by step.



Cleaning

- 1. Before cleaning, turn the appliance off and remove from the socket.
- 2. Never immerse the main body in water.
- 3. Wipe the outside of the appliance with a moist cloth. Note: you should use a dry cloth to clean the light area.
- 4. Clean the detachable parts of the appliance with hot water and a non-abrasive sponge.
- 5. Wait for the unit to dry before operating.

Environmental Info

Do not throw away the appliance with the normal household waste at the end of its life; hand it in at an official collection point for recycling. By doing this, you help to preserve the environment. (Fig. 14)

Warranty

Your new Dihl product is supplied with a warranty of 12 months from the date of purchase. The product must be used in the manner indicated within this manual. Any abuse of any parts of the product will invalidate the warranty.

Support

If you need more information or if you have a problem, please contact Dihl at enquiries@dihl.co.uk. If you have purchased your item from another retailer, please contact them directly.



To view our entire product range, visit

www.dihl.co.uk

value
quality
no compromise

Documents / Resources



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References

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- <u>Manual-Hub.com Free PDF manuals!</u>
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