

Helper ER 1200B Food Processor User Manual

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Product Information

The Helper ER 1200B/R/C Smart Edition Food Processor is a multi-functional kitchen appliance that can perform various tasks such as kneading, mixing, whisking, grating, and grinding. The food processor comes in three different colors: black, red, and creamy. It includes a digital panel with sensor control, a transparent bowl cover, a stainless steel bowl with a capacity of 5 liters, and various attachments such as a kneading hook, mixing whisk, grater, meat grinder, and attachment with a form for four types of cookies. It also includes a removable measuring cup, sausage filling extension, kebbe extension, kebab extension, spacer, pusher, and grinding wheels for a meat grinder.

Product Usage Instructions

Before First Use

- 1. Assemble the parts according to the instructions provided in the manual.
- 2. Make sure that the appliance is properly connected to the power supply.
- 3. Check the control panel to ensure that all buttons are functioning properly.

Using the Food Processor

Step 1: Turn on the appliance

Turn on the food processor by pressing the ON/OFF button. The speed display will show "0".

Step 2: Choose the desired speed

The food processor has 7 different speed levels (0-7). Choose the desired speed by pressing the Time/Speed Plus or Time/Speed Minus buttons.

Step 3: Choose the desired attachment

Choose the desired attachment based on your requirement. The attachments include a kneading hook, mixing whisk, grater, meat grinder, and attachment with a form for four types of cookies.

Step 4: Add ingredients

Add the ingredients to the stainless steel bowl.

Step 5: Start the food processor

Press the ON/OFF button again to start the food processor. The timer and speed display will show the selected time and speed level.

Step 6: Stop the food processor

To stop the food processor, press the ON/OFF button again.

Product Cleaning and Maintenance

- 1. Unplug the appliance from the power supply before cleaning.
- 2. Remove all attachments and clean them separately.
- 3. Clean the stainless steel bowl with warm soapy water and a soft sponge.
- 4. Wipe the motor base with a damp cloth and dry it thoroughly.
- 5. Store the food processor in a dry place.

Note: Always refer to the user manual for detailed instructions on using and maintaining the food processor.

Dear customer,

Thank you for purchasing this product. Before using it, please read the instructions for use carefully. Use the product only as described in this manual. Neither the manufacturer nor the retailer is liable for any damage resulting from use contrary to these instructions. Keep this manual for future reference. We recommend that you keep the original sales packaging and receipt for at least the duration of the valid warranty. If you pass the product on to another person, pass it on with the operating instructions. This product is designed to meet the highest standards of quality, functionality and design. We believe that this product will soon become an irreplaceable helper in your kitchen.

ABOUT PRODUCT

All-metal multifunctional food processor 10 in 1 – blends, kneades, grinds, whisks, cuts, slices, grates, makes sausages, makes cookies, LCD display with touch control, powerful 1 200 W motor with a special, robust metal gear mechanism and copper winding for long life, 7 speeds incl. pulsation and planetary mixing system for the best pos-sible efficiency, very quiet operation with low operating temperature, protection against overheating, intelligent circuit ensuring constant operating speed at any load, timer for up to 10 minutes of continuous operation with automatic shutdown, kneading stainless steel bowl with a volume of 5 I for preparation of up to 1 kg of mixture, special Tilt-up arm for easy removal of the bowl, transparent plastic cover of the kneading bowl and a hole for easy replenishment of materials incl. protection against spraying eg thin dough, glass mixing bowl with a wide filling hole and a volume of 1.5 l, food slicer – grater with three grating attachments – fine, coarse, sliced, special metal kneading hook for dough preparation with spray protection, metal whipping hook for medium-hard dough, stain-less steel whisk for light dough, pudding, whipped egg white, meat grinder with metal body - alloyed aluminum, metal screw, metal feeding bowl, 3 metal grinding discs with a diameter of 3, 5 and 7 mm, stainless steel knife, butcher's attachments - filling of sausages, hot dogs, kebab attachment, kebbe attachment, drive mechanism with tilting arm, automatic blocking of operation when tilting the upper part of the robot with the motor and removing the upper cover of the blender compartment (quick gear), suction feet ensuring perfect stability, easy installation of all accessories hooks, whisks, etc., easy, safe operation and cleaning, copper color, dimensions without packag-ing 300 x 173 x 365 mm, with packaging 370 x 258 x 405 mm, gross weight 11.2 kg, net weight 10.1 kg.

- 1. Front cover
- 2. Upper food processor body part with engine

- 3. Upper cover
- 4. Digital panel of sensor control
- 5. Lower food processor body part with engine
- 6. Transparent bowl cover
- 7. Whisk
- 8. Robot head release button (tilt)
- 9. Food processor base
- 10. Stainless steel bowl 5l
- 11. Rubber suction feet
- 12. Kneading hook
- 13. Mixing whisk
- 14. Grater
- 15. Meat grinder
- 16. Attachment with a form for 4 types of cookies
- 17. Removable measuring cup
- 18. Lid
- 19. Blender glass container 1,5l
- 20. Blender container base
- 21. Blending, slicing metal knife doplnit kótu
- 22. 3 grating extensions
 - Smooth vegetable grater
 - · Coarse vegetable grater
 - · Vegetable slicer
- 23. Sausage filling extension
- 24. Kebbe extension
- 25. Kebab extension
- 26. Spacer
- 27. Pusher
- 28. Grinding wheels for meat grinder
 - hole diameter 3 mm
 - hole diameter 5 mm
 - hole diameter 7 mm



IMPORTANT SAFETY INSTRUCTIONS

- Make sure that the voltage indicated on the rating plate corresponds to the voltage in the wall socket. You will find the label on the bottom of the engine block. If you are unsure about the details of your power supply, contact your dealer or your electricity supplier. Only connect this device to AC voltage (AC, ~).
- The device is not intended for use with a remote control or timer.
- After unpacking, check that all accessories are present and that no parts are damaged. If in doubt, do not use
 the appliance and contact your dealer or service center. Repairs should only be performed by a qualified
 service center.
- Packaging materials must be out of the reach of children, there is a risk of suffocation with plastic bags and other dangers.
- Do not use this device outdoors. It is intended for indoor use only.
- The device is for domestic, non-commercial use only.
- If the supply cord is damaged, it must be replaced by a service technician or similar qualified person in order to

avoid a hazard.

- Be careful not to kink or pinch the power cord. To avoid the risk of damage, do not let the power cord hang over the edge of a table or kitchen counter. The cable must not come into contact with hot surfaces.
- We do not recommend using the device with adapters or extension cables. If necessary, select one that meets safety standards. Do not exceed the voltage limit marked on the adapter or extension cord.
- If you want to use an extension cable, it must meet the following: a) The marked electrical capacity on the extension cable must be the same or greater than on the robot. b) Position the cord so that it cannot be tripped over or, for example, pulled by children.
- Do not touch the device with wet hands, do not use it when your feet are wet or you are barefoot.
- To reduce the risk of hazardous situations, do not attempt to service this equipment yourself. In the event of your unprofessional intervention in the product, the warranty for free service expires. Any intervention may only be performed by an authorized service center.
- · Before changing accessories, assembling, disassembling or cleaning, switch off the appliance and unplug it.
- Do not touch the power cord with wet hands. Do not pull it out of the socket by the cable, but only by the plug.
- Regularly check the appliance and the power cord for damage. Do not switch on the damaged appliance.
- Place the device on a solid, level and flat surface before use.
- This appliance should not be placed near open flames, flammable materials (curtains, textiles, etc.), radiators, ovens and other heat sources. Protect it from direct sunlight and moisture.
- To reduce the risk of electric shock, do not use this equipment near water or other liquids. Do not immerse the power cord in water or other liquids.
- Place this device as close to the power supply as possible so that you can easily and quickly disconnect it at any time.
- Before starting the engine, make sure that the top cover incl. safety fuse, is tightly closed. Do not open the
 cover or the safety lock while the engine is running. If the cover and fuse are not closed properly, the device will
 not turn on.
- This product is not intended for use by persons (including children) with reduced physical ability, slow reactions, sensory or mental disabilities, or lack of experience, unless they have been given supervision or instruction concerning use by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance empty and leave it unattended.
- After use, switch off the appliance and unplug it.
- Switch off the device before disconnecting or replacing accessories.
- Never immerse the motor unit in water or any other liquid.
- Only use the appliance for food processing.
- The maximum permissible temperature of processed food is 80°C. Do not use the appliance on boiling food!
- Do not push food into the appliance with your fingers or any other tool than the one provided in the package.
- The blades are very sharp. Be very careful when cleaning the container. Do not touch the device when it is switched on.
- Never plug in the appliance without all the necessary accessories have been installed
- Avoid contact with moving parts of the appliance. Keep hair, fingers or parts of clothing away from moving parts
 of the appliance when using them.
- Do not place food in rotating whisks or hooks while the machine is running.
- Wait until all moving parts have stopped before opening the lid or disconnecting the bowl. Immediately after turning off the engine and unplugging the power cord, some parts may move for a while. Wait until they stop

completely.

- Do not use parts and accessories other than those supplied with the package. Damage caused by the use of such parts is not covered by the warranty.
- The appliance accessories must not be used in a microwave oven.
- Do not fill the appliance with food above the maximum capacity specified in this manual.
- Before using for the first time, wash all parts that come into contact with food thoroughly.
- After a maximum of 10 minutes of operation, switch off the appliance and let it cool down for 30 minutes.
- The device should only be used for the purposes described in this manual.
- Remember that if you pass the device on to a third party, you must also pass on this manual.
- Neither the manufacturer nor the retailer assumes responsibility for malfunctions caused by ignoring safety warnings.
- Do not use the mixing, grinding and blending functions at the same time. Always use only one.

ATTENTION!

RISK OF ELECTRIC SHOCK. DISCONNECT THE APPLIANCE FROM THE SOCKET BEFORE OPENING THE COVER. THE APPLIANCE DOES NOT CONTAIN PARTS THAT MAY BE REPAIRED BY THE USER, LEAVE THE REPAIR TO PROFESSIONAL SERVICE.

BEFORE FIRST USE

- Remove all packaging materials incl. plastic (must not fall into the hands of children, risk of suffocation).
- Place in a suitable place. Due to its higher weight, this device must be placed on a horizontal, sufficiently strong, and safe surface. At the same time, keep a sufficient distance from all flammable and wet materials.
- · Make sure the device is unplugged.
- Wash all accessories with hot water and mild detergent.
- Carefully dry all accessories and reassemble the device according to the relevant section of the manual. Plug it into a socket. It is now ready for use.
- Before turning on the device, make sure that there is really no packaging material left inside.

CONTROL PANEL

Accessories

• individual accessories (kneading hook, mixing whisk, whisk, meat grinder-grater, blender)

• Time/Speed Minus

decrease time/speed

Time/Speed Plus

increase time/speed

ON/OFF

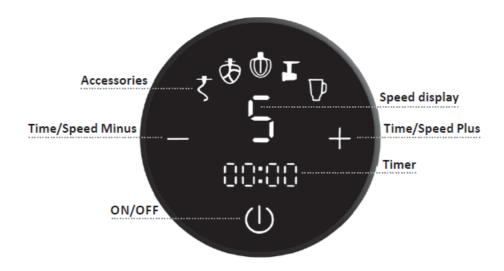
switch

Speed display

set speed

Timer

· timer to set the time



TEST USE

To properly assemble the parts before the test, read the relevant sections of the manual.

- 1. Switch on the appliance, the display shows the speed and time "0".
- 2. The appliance has 7 speeds 0 to 7.
- 3. "-" / "+" are for speed selection and accessory selection. Select speed, press 0 and confirm. Then press "-" / "+" again to select the time and confirm again with 0. The appliance starts working, the display starts counting down the set time. You can change the speed setting while working.
- 4. If no time setting is required, press twice after setting the speed. The appliance starts working, the display shows the working time. To end the work, press .
- 5. Speed 7 is a special feature for a blender with a duration of two minutes. After starting, it performs pulse blending three times and then switches to continuous blending and this is repeated.

The appliance stops automatically according to the following table

Speed Setting	Default Time	Timing Function	
1	10 mins	1 – 10 mins	
2	10 mins	1 – 10 mins	
3	10 mins	1 – 10 mins	
4	10 mins	1 – 10 mins	
5	10 mins	1 – 10 mins	
6	10 mins	1 – 10 mins	
7	2 mins	1 – 2 mins	

Recommended time settings

Accessory	Picture	Speed	Capacity	Rec. time	Note
Kneading hook		1-3	200 – 1000 g	5 mins	Thick foods, such as dough
Mixing whisk		3 – 4	200 – 1000 g	5 mins	Medium-thick foods such as salad or mashed potatoes
Whisk		5 – 6	200 – 800 g	6 mins	Thinner foods like eggs, cream, etc.
Meat grinder	9	4 – 5	≤ 1000 g	6 mins	
Grater	0	4 – 5	≤ 1000 g	6 mins	
Blender		7	0,5 – 1,2	2 mins	

WARNING

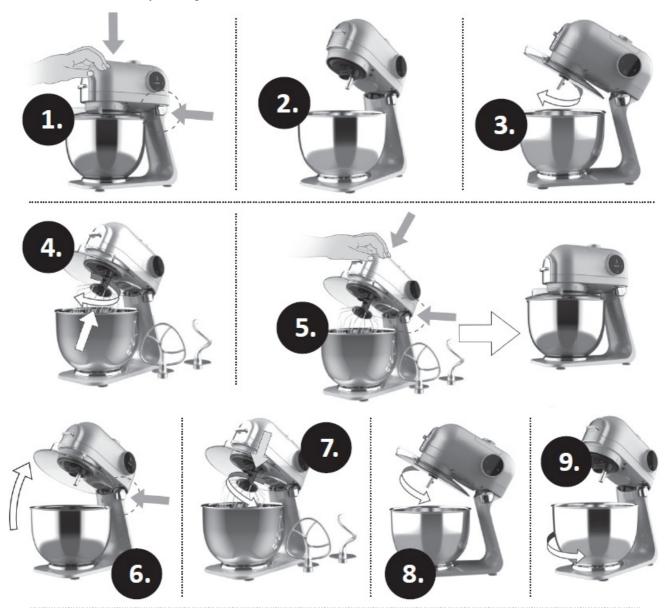
- Do not work with the appliance for more than 10 minutes!
- After use, you should let the appliance cool down for 30 minutes!
- Do not fill the mixing bowl with liquids above the marked maximum of 1.5 liters!
- Do not mix more than 1 kg of food!
- You can always use the lid of the bowl, not necessarily only when mixing the liquid dough, in order to avoid
 possible splashing of the device with liquid dough. There is an opening in this lid for the possible addition of
 ingredients while the appliance is running.
- Only work under the condition that the accessory/tool is attached in the correct operating position according to these instructions.
- Risk of injury from rotating parts! Keep your fingers away from the bowl while the appliance is working. Do not
 change tools until the appliance has stopped and you have unplugged it. Even after switching it off, it still spins
 for a while.

USE

Mixing whisk, whisk, kneading hook

- 1. Push the top of the device (head) with one hand, then press the button to release it with the other hand, as shown in the picture. The head will rise and you will hear a click.
- 2. Insert the food bowl into the base by turning it clockwise.
- 3. Attach the bowl lid clockwise to the appliance head.
- 4. Insert the mixing whisk, whisk or kneading hook according to your needs by turning it clockwise.
- 5. Press the head down with one hand and press the release button with the other hand. You will hear a click. Then adjust the head to the position you see in the picture. Switch on the appliance and set the required speed.

- 6. After the food has been processed, switch off the appliance, unplug it, press the head with one hand, press the release button with the other and lift until you hear a click. Adjust the head as shown.
- 7. Remove the mixing whisk, whisk or kneading hook by turning it counterclockwise.
- 8. Remove the bowl lid by turning it counterclockwise.
- 9. Remove the food bowl by turning it counterclockwise.



GRINDER

Meat grinding

Use one of the discs for meat with hole diameters:

- 1. 3 mm
- 2. 5 mm
- 3. 7 mm



Production of sausages, kebab, and kebbe

Use one of the extensions:

- 1. Spacer
- 2. Kebab extension
- 3. Kebbe extension
- 4. Sausage maker



Production of cookies

- Insert the cookie maker into the cover nut of the grinder.
- Choose a shape from 4 options.

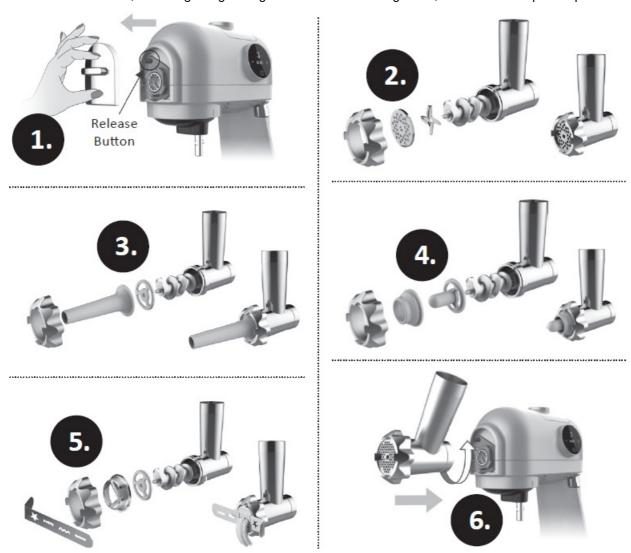


Grinder

- 1. Remove the front cover as shown.
- 2. Follow the sequence in the figure, connect the auger knife, the meat cutter knife and the selected grinding

- wheel to the grinder, then screw in the cover nut clockwise.
- 3. Follow the sequence in the figure, connect the auger, spacer and sausage attachment to the grinder, then screw in the cover nut clockwise.
- 4. Follow the sequence in the figure, connect the auger, kebab attachment and kebbe attachment to the grinder, then screw in the cover nut clockwise.
- 5. Follow the sequence in the illustration, connect the auger knife, spacer and cookie attachment to the grinder, then screw in the cover nut clockwise.
 - Be sure to disconnect the cover nut before replacing the accessories.
- 6. Align the protrusions on the robot with the cutouts on the grinder, connect the grinder and turn it counterclockwise. After connecting, tighten the cover nut.
- 7. Connect the feed bowl to the grinder and then place the bowl under the grinder outlet.
- 8. Switch on the appliance, set the appropriate speed, and then slide the food into the food grinder with the pusher.
- When you have processed food, switch off the appliance and unplug it. Then remove the pusher and disconnect the feed tray.
- 10. Press the grinder release button, turn it clockwise and disconnect it.

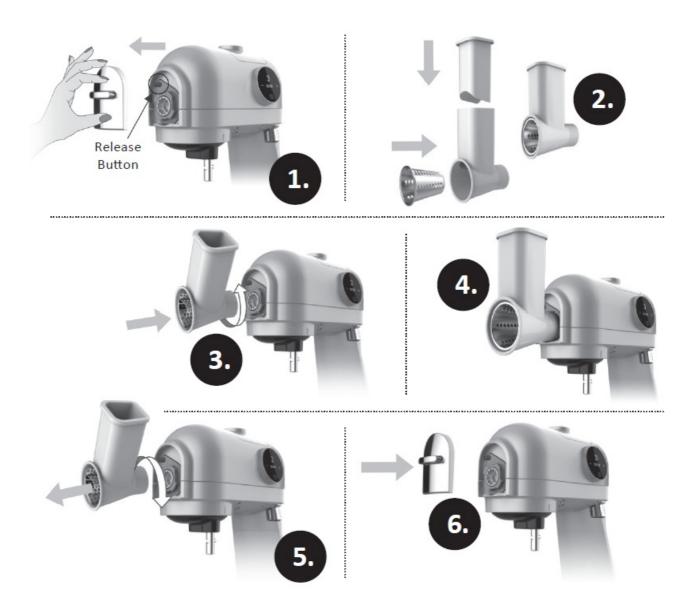
All butcher's attachments, including the grinding wheels for the meat grinder, are stored in a plastic pusher!





Food slicer, grater

- 1. Remove the front cover as shown.
- 2. Assemble the food slicer accessories according to the following sequence. There are 3 different grinding attachments to choose from.
- 3. Assign the food slicer by turning it counterclockwise as shown in the picture.
- 4. Turn on the appliance, set the appropriate accessories, and speed, and then slide the food into the food slicer.
- 5. When you have processed food, switch off the appliance and unplug it. Then remove the pusher.
- 6. Press the grater release button, turn it clockwise, and disconnect it. Finally, replace the front cover.



Blender

- 1. Remove the top cover from the body of the appliance.
- 2. Put the right amount of food and water in the container. Cover the container with a lid and the measuring container.
- 3. Insert the glass bowl of the blender as shown and turn it counterclockwise
- 4. Gear 7 is a special mode for the blender. After starting, the blender performs three pulse blends. Then it starts at a constant speed. It switches off automatically after two minutes. It can also be turned off manually during the process.



TECHNICAL SPECIFICATIONS

• Model: ER 1200B, ER 1200R, ER1200C

Voltage: 220-240 V ~ 50/60 Hz

• Power: 1200 W

• Protection class: I 7 speeds

• Stainless steel mixing tank capacity: 5 liters

• Glass container capacity: 1.5 liters

• **Noise:** 1 m ≤ 75 dB (A)

• Short time usage (KB): max. 10 min

Product dimensions: 300 x 173 x 365 mm
 Package dimensions: 370 x 258 x 405 mm

• Carton dimensions: 383 x 270 x 417 mm

• Product weight: 10.1 kg

• Product weight including package: 11.2 kg

• Number of pieces in carton: 1

CLEANING AND MAINTENANCE

- Before cleaning, make sure that the appliance is unplugged.
- · Allow the appliance to cool down before cleaning.
- Clean the device with a damp cloth and mild detergent. Do not use abrasive cleaners, strong chemicals or

alcohol.

- Do not immerse this appliance in water or other liquids!
- Only wash attachments, blades, discs, auger, meat grinder body, and other metal parts by hand with warm water and dishwashing detergent. These are not dishwasher safe.
- Plastic parts, bowls, egg beaters, and mixing bowls without blades can only be washed by hand (only with a mild dishwashing detergent) and not in the dishwasher, they could be deformed.
- The grinder and blender blades are very sharp. Be careful to avoid possible injury during washing.
- Allow all parts to dry properly before reassembling and using.
- Meat discs and blades can be treated with vegetable oil.

RECIPES

WHISK

Snow from egg whites

Min. 3 egg whites, speed 6, for 5 minutes, whites at room temperature, with a pinch of salt, in the middle of the process add a teaspoon of powdered sugar for the best snow



MIXING WHISK

Cream or salad, speed 3-4, for 5 minutes



Custard cream for cakes

250 g of butter, 0,5 l of milk, 1,5 packages of custard powder, Sugar according to Your taste

KNEADING HOOK

Dough for sourdough buns

500 g of flour, 100 g of sugar, 10 g of yeast, 75 g of butter, 3 egg yolks, 8 g of salt, 225 ml of milk, speed 1-3 for 10 minutes



WARNING

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS APPLIANCE TO RAIN OR MOIS-TURE. ALWAYS DISCONNECT THE APPLIANCE FROM THE SOCKET BEFORE REPAIR OR EVEN A SHORT SHUTDOWN. THERE ARE NO USER-SERVICEABLE PARTS IN THE APPLIANCE. ALWAYS CONTACT A PROFESSIONAL AUTHORIZED SERVICE. THE APPLIANCE IS UNDER.

The manufacturer reserves the right to make minor deviations from the standard design that do not affect the functionality of the product. An EC declaration of conformity has been issued for the product, which is available at the registered office of the importer.

SAFETY SYMBOLS

- 1. CE This product meets all the essential requirements of EU directives that apply to it.
- 2. The product must not be treated as normal household waste. (see section Disposal of old electrical and electronic equipment)

INSTRUCTIONS AND INFORMATION ON HANDLING USED PACKAGING

Dispose of the used packaging material at a place designated by the municipality for waste disposal, eg collection yards.

DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC EQUIPMENT

This symbol on the product, its accessories, packaging, or accompanying documents indicates that the product should not be treated as household waste. Please take this product to the respective collection point where will be carried out with specialist recycling of electronic equipment. In the European Union and other European countries, there are collection points for used electrical and electronic equipment. By ensuring proper product disposal, you prevent potential negative impacts on the environment and human health, which could result from improper handling of this product. Recycling these materials also helps to preserve natural resources. For this reason, please do not throw the old electric and electronic equipment together with household waste. For more information please contact your local authority, any service company liquidating household waste, or the store where you purchased the product. Details also refer to the relevant laws about waste, in the Czech Republic no. 185/2001 Coll. as amended. Furthermore, the websites www.elektrowin.cz, www.elektrowin.cz, www.elektrowin.cz, www.elektrowin.cz, and www.elektrowin.cz, www.elektrowin.cz, www.elektrowin.cz, www.elektrowin.cz, www.elektrowin.cz, and www.elektrowin.cz, www.elekt

WARRANTY

We offer a warranty for 24 months starting from the day of purchase by you. This warranty covers defects caused by defective material or errors in workmanship. It does not cover defects caused by mechanical damage, natural disasters or other inevitable events, connecting to the wrong power grid voltage, modifications or service work by non-qualified or unauthorized personnel, misuse, or use in contradiction to this manual.

All documents about your purchase and service repairs on any product keep for at least three years to ensure
quality customer service.

- Please remember, that this product is only for home use, not professional use.
- If you find out, that this product does not suit you, it is not a reason for a complaint.
- In the case of a complaint please submit a receipt.

In the case of a malfunction of your product, please contact the dealer, you bought it from, or service at the following address:

Czech Republic: POASS Technologies s.r.o.

Jiráskova 21, 530 02 Pardubice | www.poass.cz | tel.: +420 723 632 911 | servis@poass.cz.

Slovak Republic: TV-AV Elektronic, s. r. o.

Pribinova 8725/54, 010 01 Žilina | www.tvav.sk | tel.: +421 41/562 60 61 | tvav@tvav.sk.

GM electronic, spol. s r. o.

Křižíkova 147/77 | 186 00 Prague | www.gme.cz.

Documents / Resources



<u>Helper ER 1200B Food Processor</u> [pdf] User Manual ER 1200B Food Processor, ER 1200B, Food Processor, Processor

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- SASEKOL SK
- <u>Ø Úvod | ELEKTROWIN, a.s.</u>

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Manuals+.