



221761 HendiChef IPC Multi-Purpose Food Processor Instruction Manual

[Home](#) » [HENDI](#) » 221761 HendiChef IPC Multi-Purpose Food Processor Instruction Manual 



HendiChef IPC multi-purpose
food processor
221761



You should read this user manual carefully before using the appliance.



Keep these instructions with the appliance.



For indoor use only.



Dear Customer,

Thank you for purchasing this Hendi appliance. Read this manual carefully, paying particular attention to the safety regulations outlined below, before installing and using this appliance for the first time.

Contents

- [1 Safety regulations](#)
- [2 Special Safety Regulations](#)
- [3 Intended use](#)
- [4 Product description](#)
- [5 Installation and set-up before use](#)
- [6 Control panel overview](#)
- [7 How to use the whisk](#)
- [8 Care and cleaning](#)
- [9 Technical data](#)
- [10 Reset temperature control](#)
- [11 Accessories overview](#)
- [12 Firmware update](#)
- [13 Grounding installation](#)
- [14 Warranty](#)
- [15 Discarding & Environment](#)
- [16 Documents / Resources](#)
- [17 Related Posts](#)

Safety regulations

- Only use the appliance for the intended purpose it was designed for as described in this manual.
- The manufacturer is not liable for any damage caused by incorrect operation and improper use.
- Keep the appliance and electrical plug away from water and other liquids. In the event, the appliance falls into water, immediately remove the power plug from the socket. Do not use the appliance until it has been checked by a certified technician. Failure to follow these instructions will cause life-threatening risks.
- Never attempt to open the housing of the appliance by yourself.
- Do not insert objects into the housing of the appliance.
- Do not touch the plug with wet or damp hands.



- **The danger of electric shock!** Do not attempt to repair the appliance by yourself, repairs are only to

be conducted by qualified personnel.

- **Never use a damaged appliance!** When it's damaged, disconnect the appliance from the socket and contact the retailer.
- **Warning!** Do not immerse the electrical parts of the appliance in water or other liquids.
- Never hold the appliance under running water.
- Regularly check the power plug and cord for any damage. When damaged it must be replaced by a service agent or similarly qualified person in order to avoid danger or injury. GLEN
- Make sure the cord does not come in contact with sharp or hot objects and keep it away from an open fire. Never pull the power cord to unplug it from the socket, always pull the plug instead.
- Make sure that the power cord and/or extension cord do not cause a trip hazard.
- Never leave the appliance unattended during use.
- **Warning!** As long as the plug is in the socket the appliance is connected to the power source.
- Turn off the appliance before unplugging it from the socket.
- Connect the power plug to an easily accessible electrical socket so that in case of emergency the appliance can be unplugged immediately.
- Never carry the appliance by the cord.
- Do not use any extra devices that are not supplied together with the appliance.
- Only connect the appliance to an electrical outlet with the voltage and frequency mentioned on the appliance label.
- Never use accessories other than those recommended by the manufacturer. Failure to do so could pose a safety risk to the user and could damage the appliance. Only use original parts and accessories.
- This appliance should not be operated by persons with reduced physical, sensory or mental capabilities, or persons that have a lack of experience and knowledge.
- This appliance should, under any circumstances, not be used by children.
- Keep the appliance and its power cord out of reach of children.
- **WARNING:** ALWAYS switch off the appliance and unplug from the power socket before cleaning, maintenance, or storage.

Special Safety Regulations

- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Keep body parts, jewelry, and loose clothing away from moving parts and fitted tools/ attachments.
- Always remove the blade before pouring contents from the bowl.
- Keep hands and utensils out of the bowl whilst connected to the power supply.
- Do not exceed the maximum fill level marked on the inside of the bowl.
- Be careful when handling or touching any part of the appliance when being used in the cook mode or after cooking. In particular, the bowl, lid, and tools will remain HOT long after the appliance has been switched off.
- Use the handles to remove and carry the bowl. Use oven gloves when handling the hot bowl and hot tools.
- The underside of the bowl will remain hot long after the heating has stopped. Use caution when handling and use a work surface protection mat when placing the bowl on heat-sensitive surfaces.
- Be careful of steam escaping from the bowl, particularly when removing the lid or filler cap.
- Do not remove the lid or filler cap whilst the liquid is boiling.
- Always close the filler cap when using the chopping function.

- Never operate the appliance in the cook mode with the bowl empty.
- Do not use the blender lid to operate the processor. This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.
- When using this appliance ensure it is positioned on a level surface away from the edge.
- Do not position below overhanging cupboards.
- For the correct and safe operation ensure that the bowl base and temperature sensors are clean and dry before cooking.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Always ensure food is thoroughly cooked and is piping hot before eating.
- Food should be eaten shortly after cooking or allowed to cool quickly and then refrigerated as soon as possible.
- **Warning:** Be careful when handling the sharp cutting blades, emptying the bowl, and during cleaning.
- The maximum load for blending function was 1200 g carrots / 1800 g water.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.
- The appliance is only to be used with the stand provided.
- Do not disassemble the base of the cup (including handle enclosure), it's not for user maintenance.



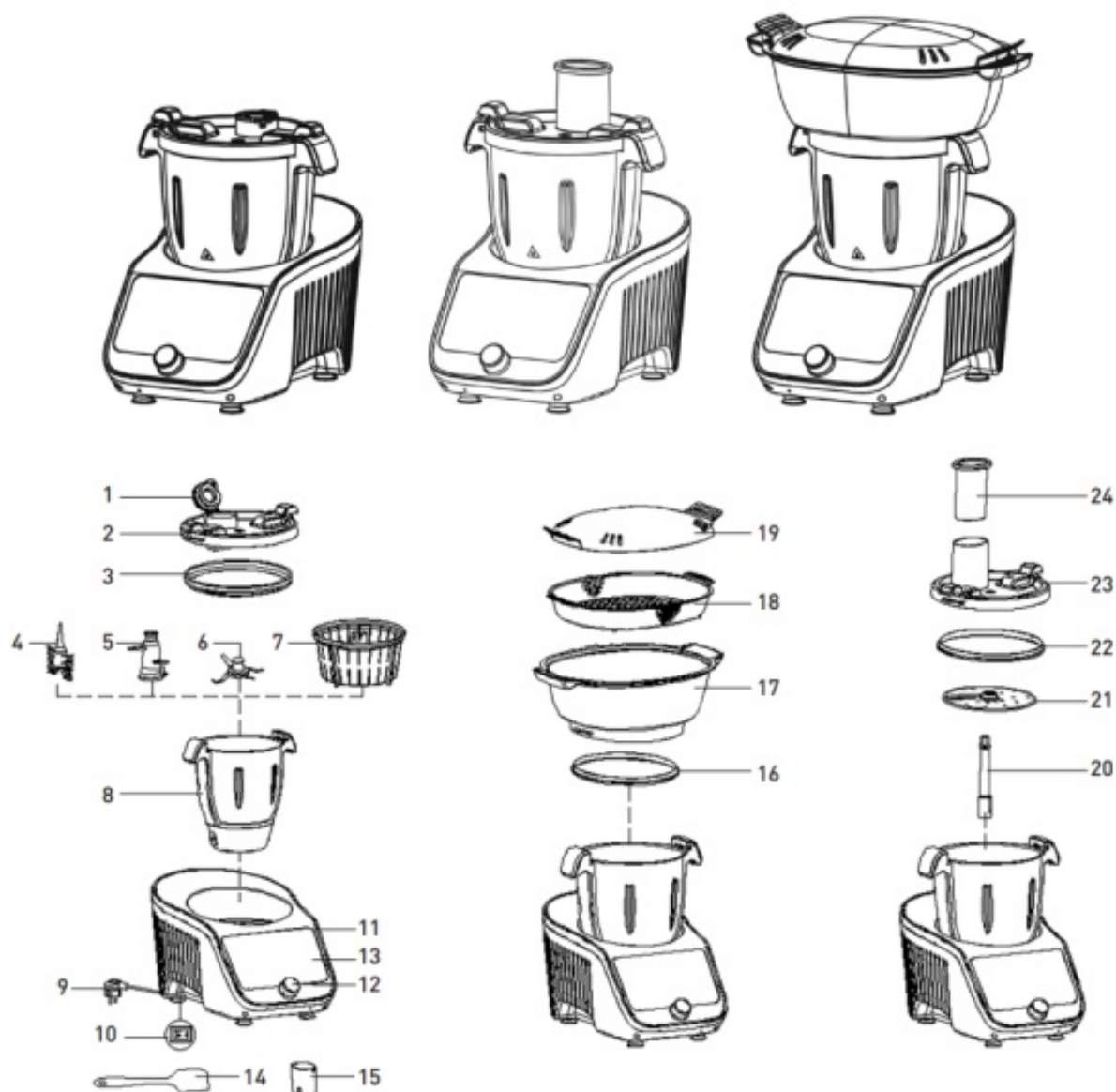
- Surfaces are liable to get hot during use.
- For how to clean the surfaces in contact with food please refer to the paragraph of Care and Cleaning.
- **CAUTION:** Ensure that the appliance is switched off before removing it from the stand.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

Intended use

This multifunction appliance is designed for commercial or household use. The appliance is designed only for preparing semi-finished products or ready meals (only processing food products), including shredding, cutting, blending, mixing, kneading, steaming, Sous Vide cooking, mixing, frying. The appliance also can be used for weighing products. Any other use is considered as not in accordance with the intended purpose. The manufacturer and/or seller are not responsible for the consequences of using the appliance contrary to its intended use. Only the user is responsible for such consequences.

Product description

4.1. Overview and parts



No.	name	No.	name	No.	name
1	Filler cap	9	Power cord	17	Steamer basket, deep
2	Blender Lid	10	Main switch	18	Steamer basket, shallow
3	Blender lid seal	11	Base unit	19	Lid for a steamer basket
4	Whisk	12	Knob	20	Driving shaft
5	Stir paddle	13	Display screen	21/21	Slicer/shred
6	Blade	14	Spatula	22	Seal for FP lid
7	Steam basket	15	Measuring cup	23	FP lid
8	Blender jug	16	Seal of the deep steamer basket	24	Pusher

4.2. Display and control panel

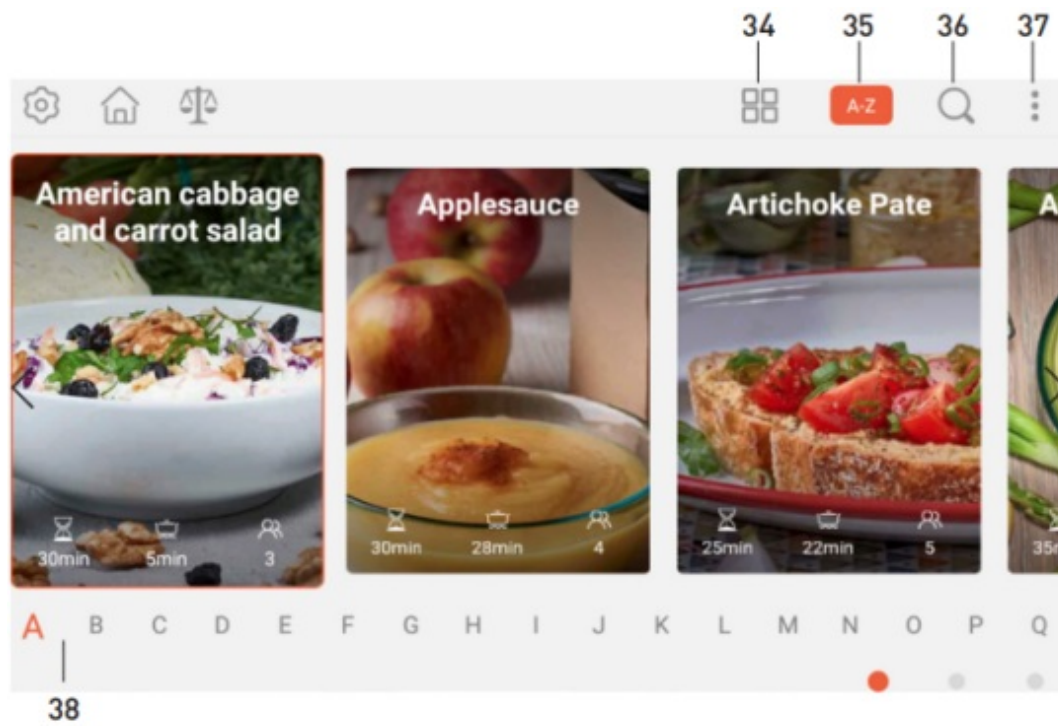
a) User interface – manual settings



b) User interface – auto programs



c) User interface – recipe



d) User interface – setup

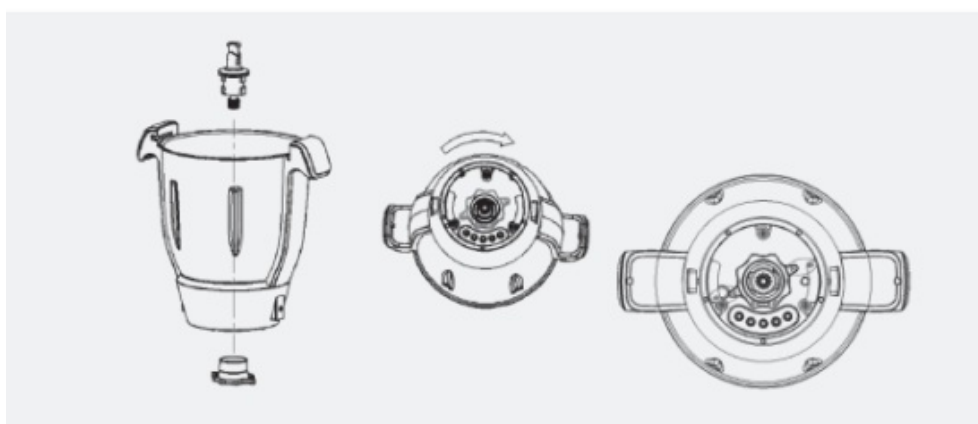


e) User interface – home page



No.	name	No.	name	No.	name
25	Temperature Button	32	Weight Button	39	Setup UI
26	Timer Button	33	Function Button	40	Recipes UI
27	Speed Button	34	Sort management	41	DIY UI
28	Star/Pause/Stop Button	35	A-Z	42	Auto program UI
29	Interface shift dot	36	Search Button	43	Download UI
30	Setup Button	37	More Button		
31	Home Button	38	A-Z button		

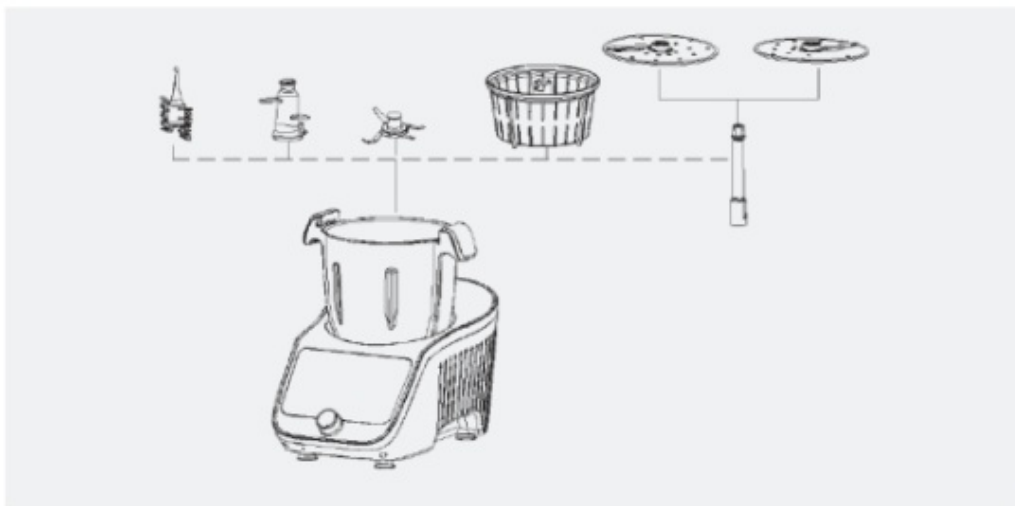
Installation and set-up before use



Place the drive shaft correctly locked into the jug.



Insert the Jug into the Main Unit. Press down firmly to lock into place. (LOGO in front), Max in back).

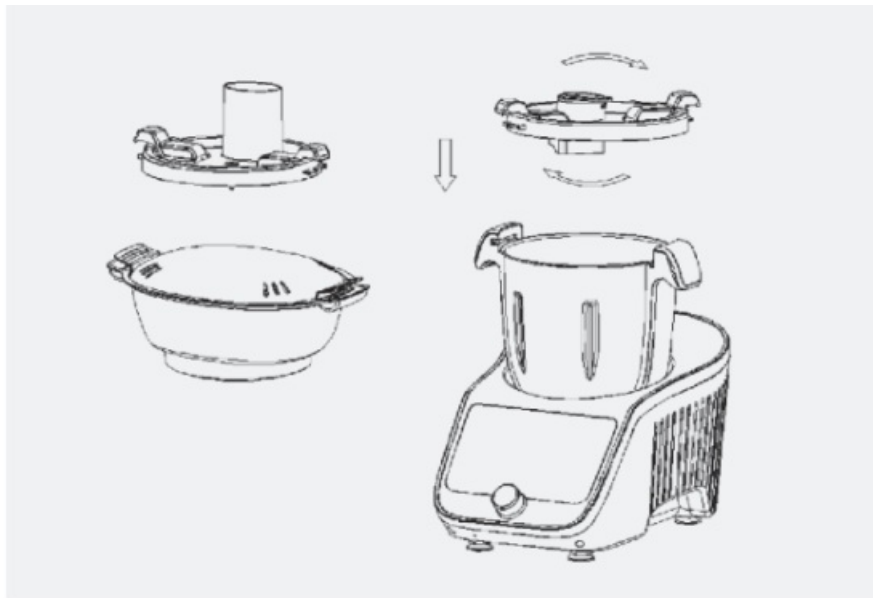


Choose different accessories for different cooking purposes.

Note: The whisk should be used with the blade.



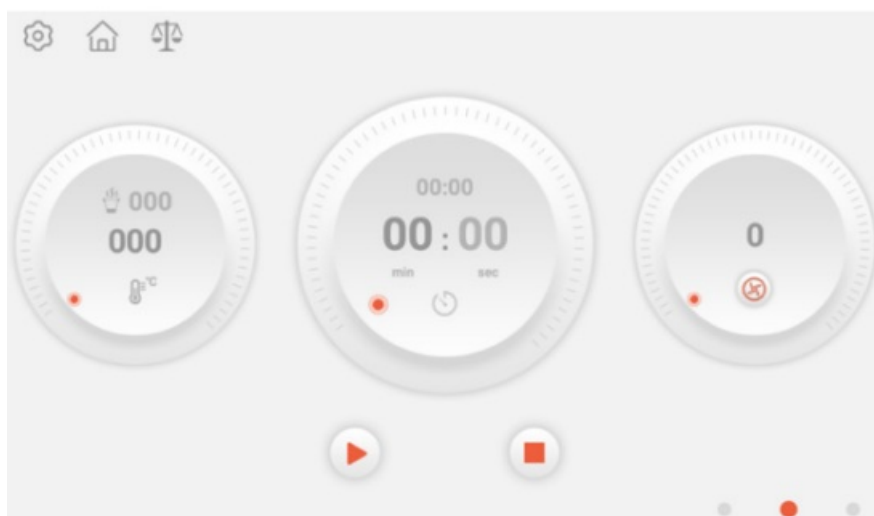
Add the ingredients or water to the jug. If need food processor function. Then you need to attach the food processor lid and put ingredients directly through the food dispenser.




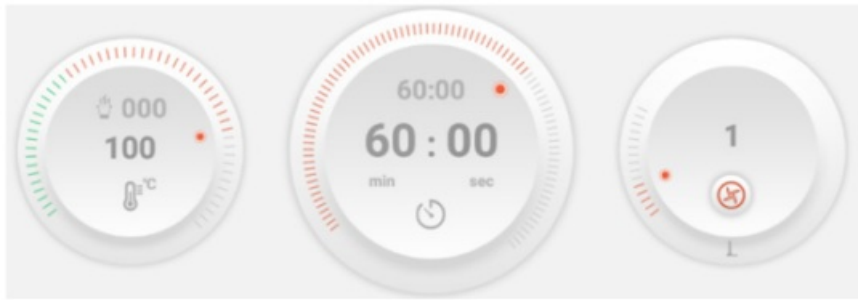
Attach the Blend lid, or Food Processor lid or Steamer.



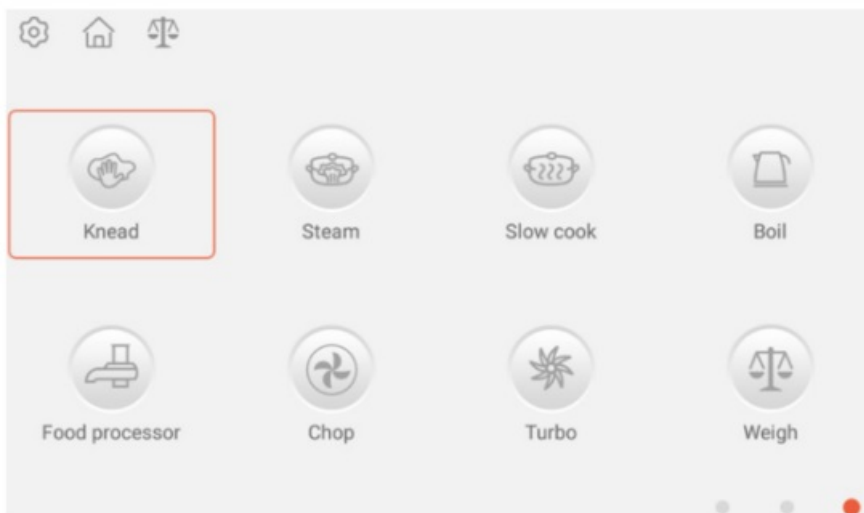
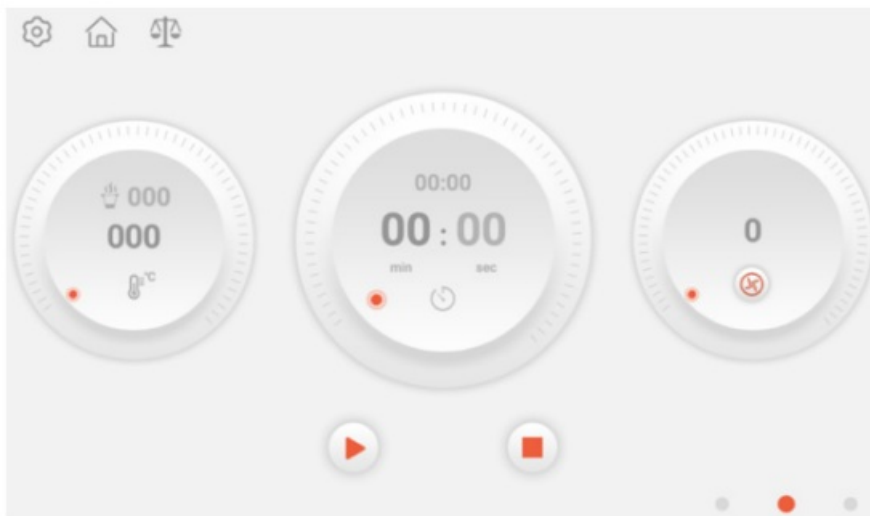
Plug your Power cord into the main base then, Switch on. When the main base has the Power cord, do not assemble the Power cord.




Slide the corresponding icon or rotate the knob to set the temperature, time, and speeds. Click the minute or second in the time icon to quickly set the exact time. Reverse function: Click the icon  to shift the rotating direction.

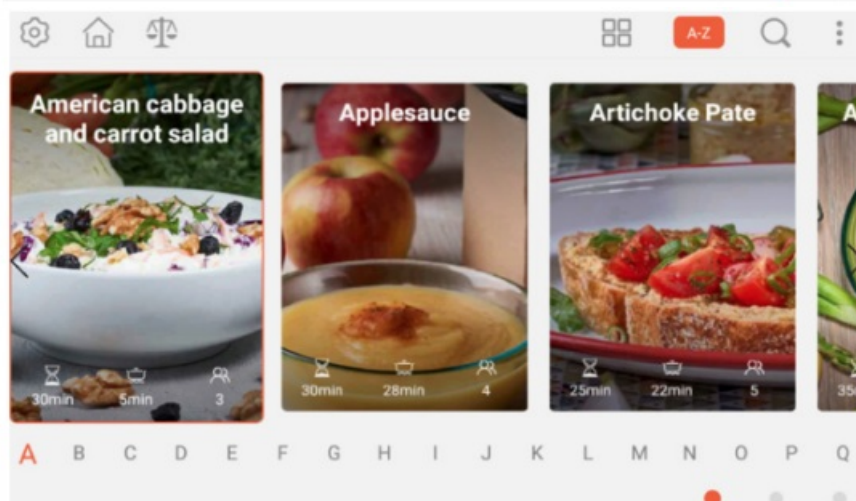
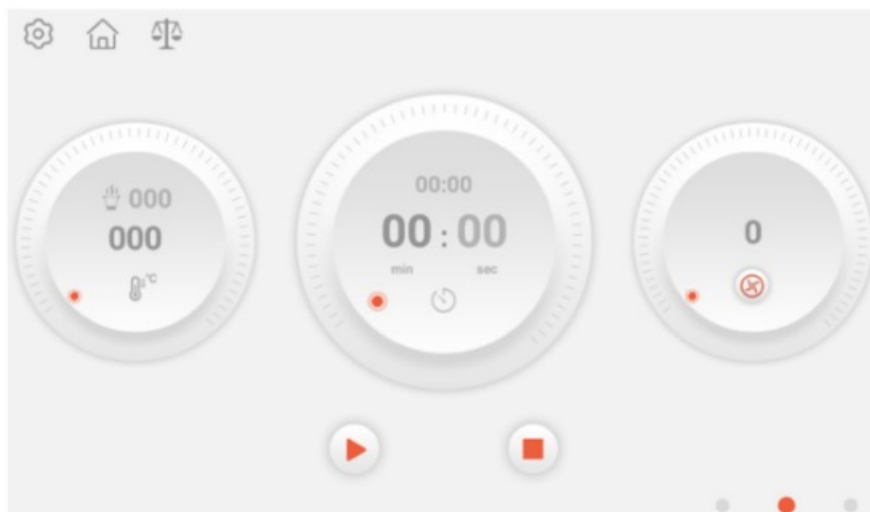



Click ► after setting the temperature, time, and speed to start, then the icon will change too ►||, the machine is working now. Click ►|| or push the button in the knob to pause working, click ◻ or continuously press the push button in the knob to stop working and exit the program.

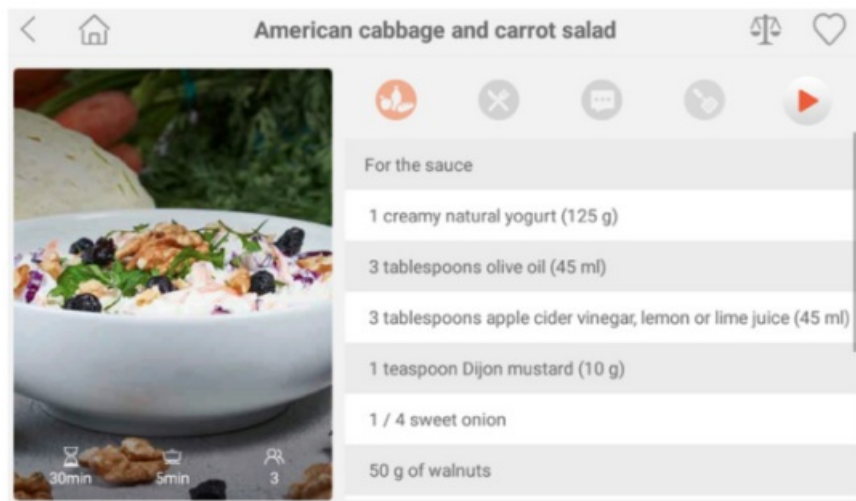




By sliding left direction in screen or click the right dot in a red circle or turn the knob in clockwise to go to the common function menu. Click the or  click the middle dot in the red circle to go back to the initial step for reset.

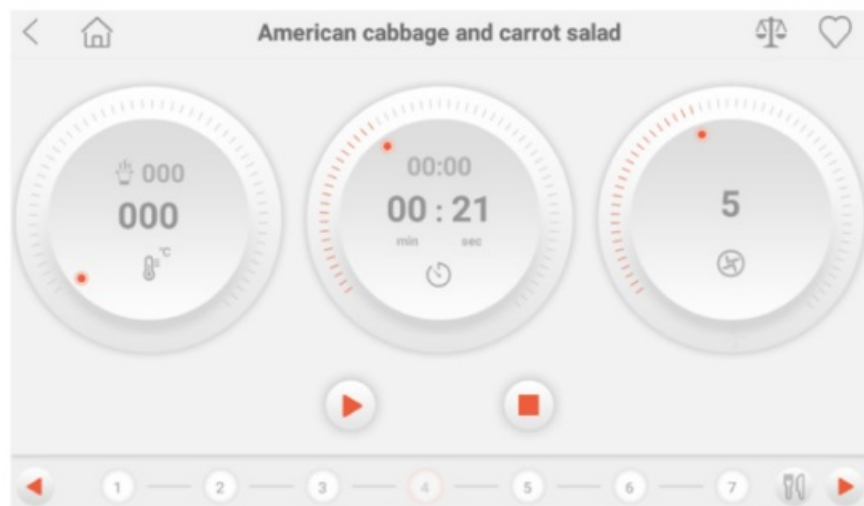
Click the function icon in the common function menu to go to the corresponding screen interface. Start working after completing steps 7 and 8. Click ✕ to exit this interface. This icon is for steaming.





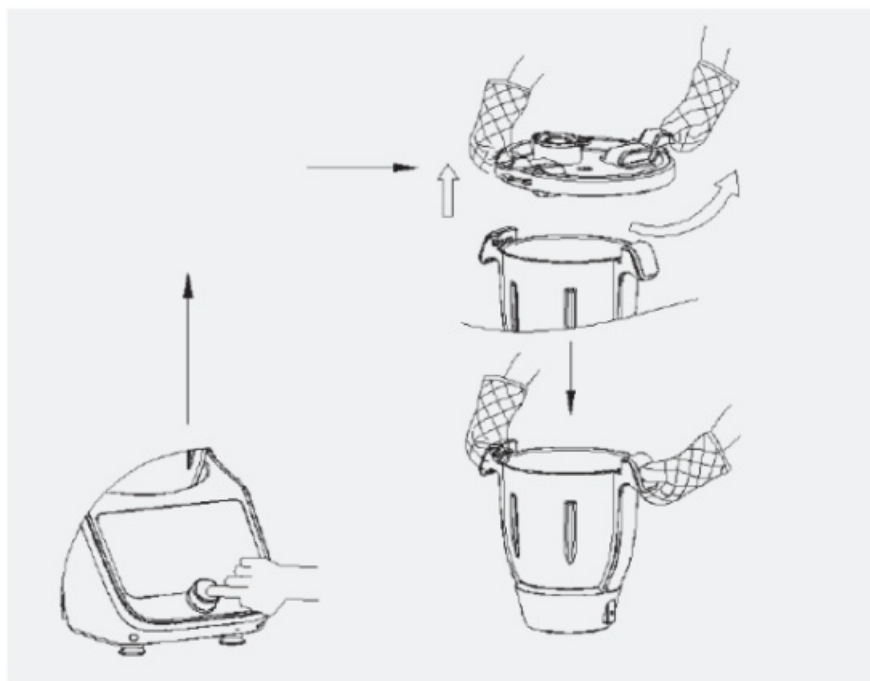
By sliding right in screen or clicking the left dot in a red circle or turning the knob anticlockwise to go to the recipe menu. Click the  or click the middle dot in the red circle to go back to the initial step for reset.



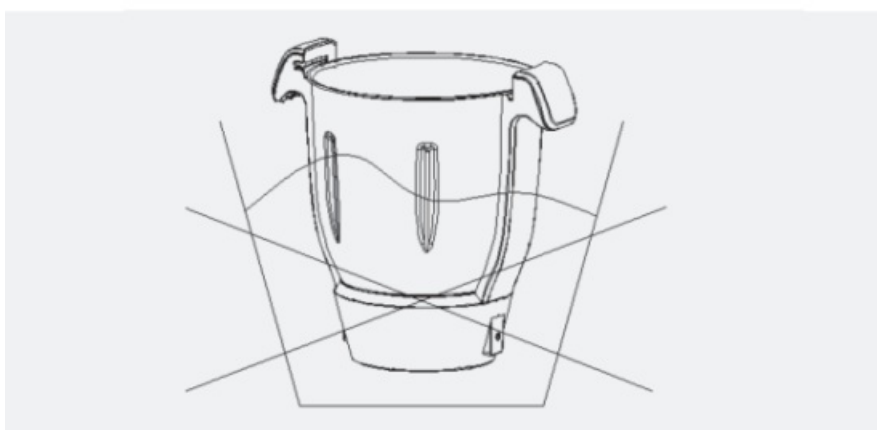
Click the recipe photo, enter it into the recipe interface, click     to check all the recipe details. Click  to start and  for your favorite collection.



The recipe has pre-set parameter. Click  to start. The number in the red circle stands for each working step, click  to check all the recipe details.

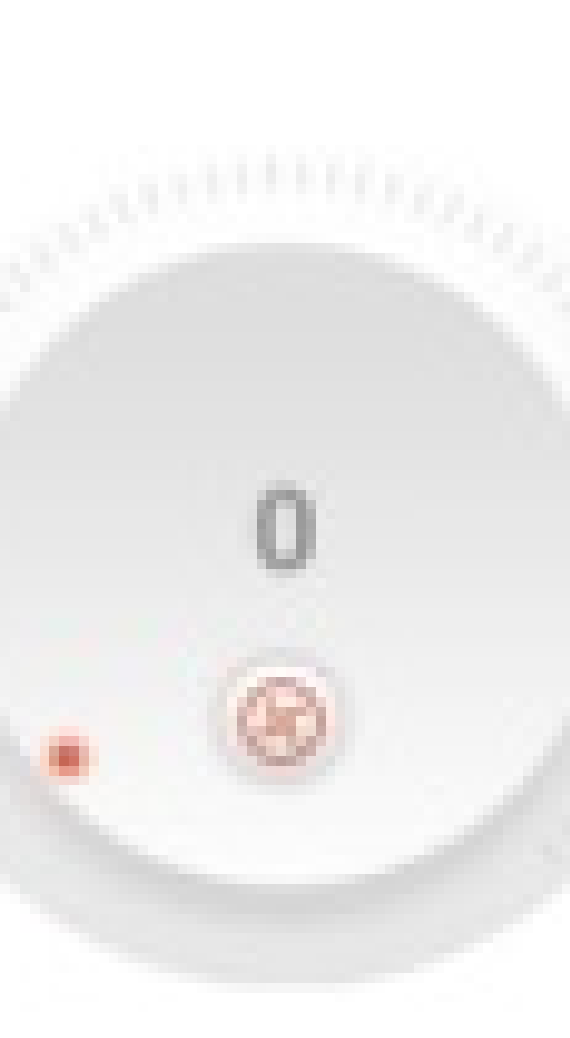






After cooking, Screen will show the end. Press the rotary knob and it will stop cooking. If you want to suspend during cooking. Press the rotary knob. Then press again and the cooker will continue cooking. The cooker will stop cooking if you long-press the rotary knob.



Blender jug can be washed by dry dishcloth or wash it with water. But do not be immersed in water; Do not put it into the dish-washing machine.

27.2
26
25.1
25.2



Speed: Click  , t
Speed range:
 Range: 1-
 Range: 1-
 Range: 1-
Slide the
Display set time pa
Operation time disp
Click and set min o
Display set temp p:
After setting 37° ne
Click and slide the
Close/Open Icon

25.3






Food /ingredients to


















28		Botton: ▶ start; ▶ pause; □ stop
30		Setup Button: set or check robot cook info including WiFi set-up, system version, la .
31		Home page
32		Weight button
33.1		Knead: Time: 3 (Range: 2-4) minutes Temp: 000 (Range: 000-37) °C Speed: 1 (Range: 1-2)
33.2		Steam: Time: 20 (Range: 1-60) minutes Steam flow: Fast/Medium/Slow Time count down starts form 95°C
33.3		Slow Cook Time: 60 (Range: 10-90) minutes Temp: 100 (Range: 60-100) °C Speed: 1 (Range: 1-3)
33.4		Boil Temp: 100 (Range: 60-100) °C
33.5		Food Processor Time: 30 (Range: 10-60) seconds Speed: 5 (Range: 4-6)

33.6	<div data-bbox="347 91 470 129"></div> <div data-bbox="384 147 432 197"></div> <div data-bbox="384 221 432 271"></div> <div data-bbox="384 295 432 344"></div> <div data-bbox="347 396 470 521"></div> <div data-bbox="347 600 470 725"></div> <div data-bbox="347 804 470 929"></div> <div data-bbox="347 1008 470 1133"></div> <div data-bbox="347 1211 470 1337"></div> <div data-bbox="347 1415 470 1541"></div>	<p>Chop</p> <p>Time: 10 s (Range: 10 s – 4 m)</p> <p>Speed: 6 (Range: 1-12)</p>
------	--	---

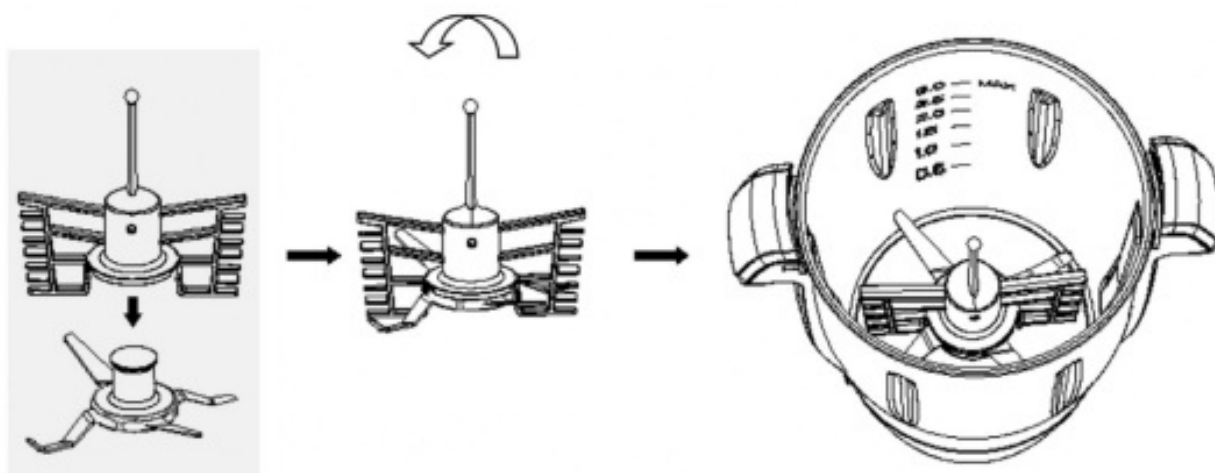
33.7	  	Turbo Time: 60 s Speed: 12 Press or Press Knob and
33.8		Weight Max 5 kg 5 g interval
33.8.1		Tare

33.8.2	            	End weighing
34		Sort management
35		A-Z
36		Search
37		More: Favourite collection recipe and history
38		Exit
39		Favorite recipe/History
40		Ingredients Picto
41		Cooking step
42		Chef's tips
43		Accessories Picto
44		Check recipe info including

During standby mode, white and red lights flash. Red light underneath Knob is on when the temperature is beyond 60°C, and white light is on when the temperature is below 60°C (at any working mode).

How to use the whisk

Put whisk into blade slot and rotate to fix. Then, put it in the pot.



Function	Accessory	Speed	Time	Maximum cooking ingredients in one time
Meat Chopping	Chopping blade	8-12	30 – 60 s	800 g beef/pork without bone/tendon
Ice Crush	Chopping blade	8-12	10 – 20 s	800 g ice cube
Blender	Chopping blade	12	1 min	Maximum capacity: 3000 ml 1200 g carrot, 1800 g water
Chopping (Onion, Shallot, Celery, etc)	Chopping blade	5	15 – 30 s	800 g
Kneading	Chopping blade	1	2 min	500 g flour + 250 g water + 20 g oil
Slices, Shreds (Carrot, Cucumber, Potato)	Slices discs	5-6	30 s	800 g
Soup	Stir paddle	1	Choose Soup function. Or you can set the proper time, speed, temperature by your own.	Maximum capacity: 3000 ml

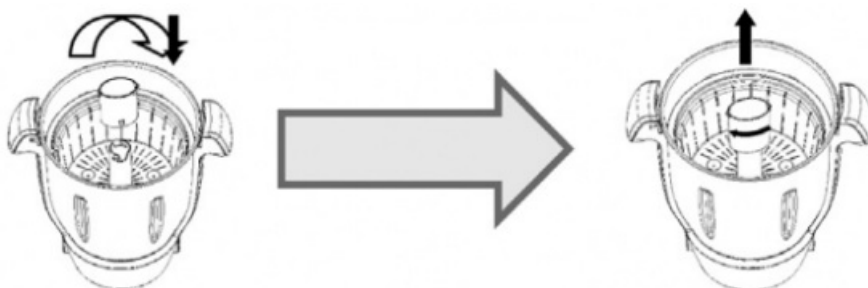
Care and cleaning



- Always switch off and unplug the power cord before cleaning. Please use a dry and soft cloth to clean the power cord.
- Remove the lid and tool from the bowl before cleaning.
- Power unit wipes with a damp cloth, then dry. Never use abrasives or immerse in water. Do not wash them with water or put them into the dish-washing machine.
- Blender jug can be washed by dry dishcloth or wash it with water, but do not immerse in water. Do not put it into the dish-washing machine.
- When there is a burn mark on the blender jug bottom, put some citric acid or lemons into the water, heat 5~7 minutes, then remove the burn mark with a mop.
- Bowl/stirring/paddle/blade: Wash the parts, then dry thoroughly. If food sticks or burns on the inside of the bowl, remove as much as possible using a spatula. Fill the bowl with warm soapy water and allow to soak. Remove any stubborn deposits using a cleaning brush. Any discoloration of the bowl will not affect its performance.
- Lid, Measuring cup, Blade, Mixing paddle, Steam basket, Steamer. etc. all above photo accessories can be washed by dish-washing machine.



Metal brush, nylon brush, household cleaner, diluent, cleaning products will damage the surface of the product structure.



How to take out steam basket: Put measuring cup into steam basket slot and rotate to fix. Then, take it out.

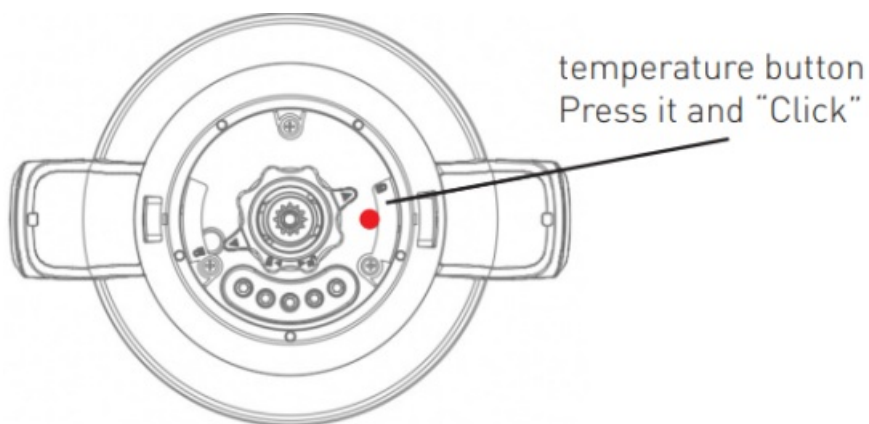
Technical data

Code	221761
Rated voltage	230V, 50-60Hz
Heating power	1000 W
Motor power	1000 W
Mixing power	1400 W
Bowl capacity	3,0 l/ 4,5 l (maks.)
WiFi frequency	2400~2483,5 MHz
WiFi max transmitted power (with antenna gain)	20 dBm
Modulation mode	OFDM, CCK
Antenna gain	2,0 dbi

Note: If you are having a problem with your appliances with cannot be solved by above mentioned, please contact the authorized service.

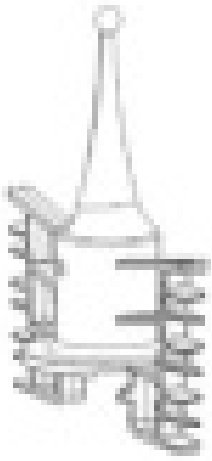

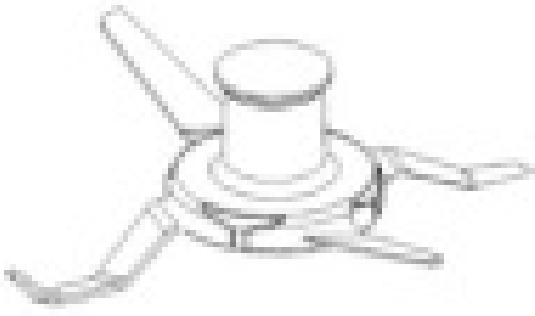
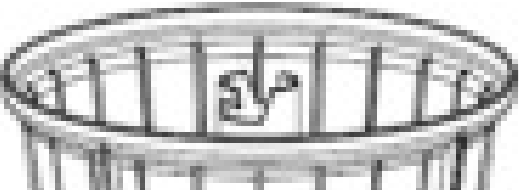
Reset temperature control

When over-temperature the Jug does not work, you can press the temperature button to reset temperature control, after cooling the Jug, the Jug can work.



Accessories overview

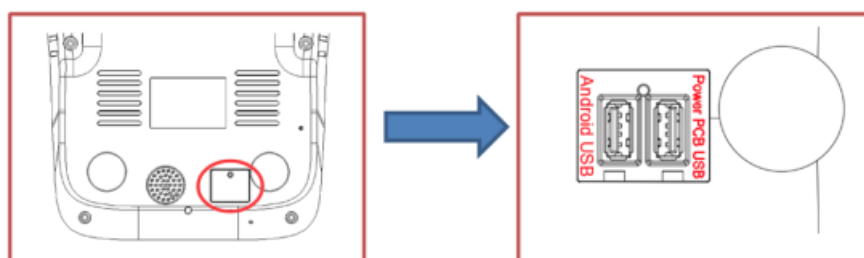
Key part		Function	Speed
----------	--	----------	-------

   	Whisk	Whip egg white	4
		Whip cream	3
	Stirring paddle	Soup	1-2
		Kneading	1-2
		Other ingredients that need to heat	1-2
	Blade	Meat chopping	8-12
		Ice crush sugar	8-12
		Blender	8-12
		Chopping (onion, shallot, celery etc.)	5-7
		Bean, soybean, nut, peanut, coffee bean, almond	12
	Steam basket	Rice, etc.	–
	Slicer/ shred disc	Slices	4-6
	Steamer	Fish, etc.	–



Firmware update

- Contact qualified maintenance personnel for service.
- Put the machine bottom upwards, unscrew the cover of the USB.
- Put the dedicated USB into the socket of Power USB or Android USB and connect dedicated update firmware.
- Screw cover after update firmware is completed.



Grounding installation

This appliance is classified as protection class I and must be connected to protective ground. Grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is fitted with a power cord that has a grounding wire and grounded plug. The plug must be plugged into an outlet that is properly installed and grounded.

Warranty

Any defect affecting the functionality of the appliance which becomes apparent within one year after purchase will be repaired by free repair or replacement provided the appliance has been used and maintained in accordance with the instructions and has not been abused or misused in any way. Your statutory rights are not affected. If the appliance is claimed under warranty, a state where and when it was purchased and include proof of purchase (e.g. receipt). In line with our policy of continuous product development, we reserve the right to change the product, packaging, and documentation specifications without notice.

Discarding & Environment

When decommissioning the appliance, the product must not be disposed of with other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point. Failure to follow this rule may be penalized in accordance with applicable regulations on waste disposal. The separate collection and recycling of your waste equipment at sources and ensure that it is recycled in a manner that protects human health and the environment. For more information about where you can drop off your waste for recycling, please contact your local waste collection company. The manufacturers and importers do not take responsibility for recycling, treatment, and ecological disposal, either directly the time of disposal will help conserve natural re- or through a public system.



Hendi B.V. Innovatielaan 6 6745 XW De Klomp, The Netherlands Tel: +31 317 681 040 Email: info@hendi.eu	PKS Hendi South East Europe SA 5 Metsovou Str. 18346 Moschato, Athens, Greece Tel: +30 210 4839700 Email: info@pks-hendi.com
Hendi Polska Sp. z o.o. ul. Firmowa 12 62-023 Robakowo, Poland Tel: +48 61 658 7000 Email: info@hendi.pl	Hendi Italia S.R.L. Via Leonardo da Vinci 4 39100 Bolzano (BZ), Italy Tel: +39 800 727 438 Email: office.italy@hendi.eu
Hendi Food Service Equipment GmbH Ehring 15 5112 Lamprechtshausen, Austria Tel: +43 6274 200 10 0 Email: office.austria@hendi.eu	Hendi HK Ltd. 1208, 12/F Exchange Tower 33 Wang Chiu Road, Kowloon Bay, Hong Kor Tel: +852 2154 2618 Email: info-hk@hendi.eu
Hendi Food Service Equipment Romania S.R.L. Str. 13 decembrie 94A, Hala 14 Braşov, 500164, Romania Tel: +40 268 320330 Email: office@hendi.ro	Find Hendi on internet: www.hendi.eu www.facebook.com/HendiToolsforChefs www.linkedin.com/company/hendi-food-se www.youtube.com/HendiEquipment

Changes, printing, and typesetting errors are reserved.

© 2021 Hendi B.V. De Klomp – The Netherlands

Ver: 12-04-2021

Documents / Resources



HendiChef IPC multi-purpose
food processor
HendiChef IPC urządzenie multifunkcyjne



221761 HENDI HENDICHEF IPC
MULTI-PURPOSE FOOD PROCESSOR
221761 HENDI HENDICHEF IPC
URZĄDZENIE MULTIFUNKCYJNE

[HENDI 221761 HendiChef IPC Multi-Purpose Food Processor](#) [pdf] Instruction Manual
221761 HendiChef IPC Multi-Purpose Food Processor, 221761, HendiChef IPC Multi-Purpose
Food Processor