

MASTERPRO

PREMIUM QUALITY


PREMIUM MULTI FOOD PROCESSOR


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Thank you for choosing the MasterPro Premium Multi Food Processor. To Ensure Proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

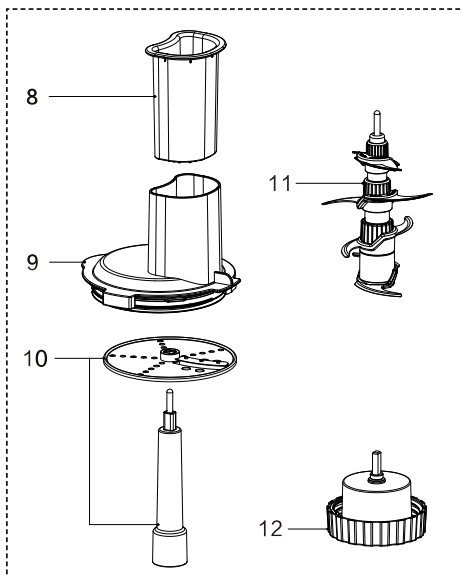
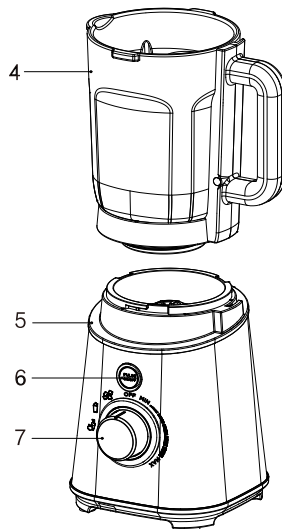
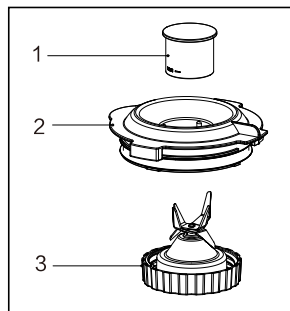
PRODUCT OVERVIEW

1. Built-in Measuring Cup
2. Blender lid
3. Stainless Steel 6-point blending blade
4. 1.5L Glass blender jug
5. Blender Base
6. Pulse or On/Off
7. Control Dial
8. Food Pusher
9. Food processor lid
10. Reversible slicing/grating disc assembly
11. Chopping blade assembly
12. Food Processor base

 Blender only accessories

 Food processor only accessories

WARNING!: Using the incorrect accessories combination may result in personal injury, only use blender accessories for blender and food processing accessories for slicing, chopping and grating.



SAFETY FIRST

Read all the instructions before operating the appliance and retain for future reference.

- This appliance is intended for indoor household use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
- Children should not play with this appliance.
- Misuse of this appliance may result in injury.
- Do not let the cord hang down where children can grab and pull.
- The supply cord should be regularly examined for signs of damage. If cord is damaged, it must be replaced by qualified persons to avoid hazards.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not operate this appliance using an extension cord.
- To protect against fire, electric shock, or personal injury, do not immerse the cord, plug, or unit in water or other liquids.
- To reduce risk of electric shock, never operate this appliance with wet hands or spill liquid on the appliance.
- Ensure the voltage indicated on the rating plate matches your domestic power supply.
- Do not place appliance or cord on hot surfaces such as stoves, hotplates or near open gas flames.
- Only use parts, attachments and accessories provided with this product.
- Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Disconnect the appliance from the power outlet by grasping the plug. Do not pull on the cord.
- Never leave appliance running unattended.
- Take extra care when handling, cleaning and storing the blades and disc as they are sharp. Store blades in a safe place out of reach of children.
- Blades are sharp. DO NOT put your hand directly on the slicing/grating blades to avoid injury. Handle with extreme care when changing or cleaning blades.
- Allow appliance to rest for at least 10 minutes between each use and carefully follow the recommended running times for each setting outlined in this document.
- Do not run the blender continuously for more than one minute. Use the pulse button or leave intermediate 10 second pauses between blends.
- Do not use this appliance for anything other than its intended use.
- To avoid hazards, do not attempt to repair, modify, or disassemble this appliance.
- Never add ingredients to the blender by hand while in use. Always use the food pusher provided.
- Do not remove the lid until blender has stopped completely.
- This blender is designed to process small quantities of food. Do not exceed amount indicated in these instructions.
- Do not operate the blender when empty.
- Appliance is not to be operated with boiling liquids, allow time to cool before pouring into blender jug.
- Do not add hot liquids/ingredients to the blending jug. This can create pressure and/or may be ejected during blending which may result in a possible scalding hazard.
- Adding hot ingredients to a cold glass jug could cause the jug to crack.
- Be careful if hot liquid is poured into the food processor as it can be ejected out of the appliance due to sudden steaming
- This appliance is intended to be used in household and similar applications such as, staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.

PACKAGING AND RECYCLING

The materials used for this product’s packaging can be reused, recycled, and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and before blending.

TECHNICAL INFORMATION

Power supply	220-240V~, 50-60Hz
Input Power	800W

BEFORE FIRST USE

- Remove all packaging material from appliance and ensure all parts are present and undamaged.
- Clean each blade accessory with warm water and a mild detergent and dry thoroughly with a clean cloth.
- Wipe the main body of the appliance with a damp cloth. Do not immerse the main body in water.

Basic Blender Operating Instructions

1. Install the stainless steel 6-point blending blade in the glass blender jug by twisting it clockwise to the base of the jar (Figure 1). Fill jar with desired ingredients (ensuring not to fill past 1500ml maximum).

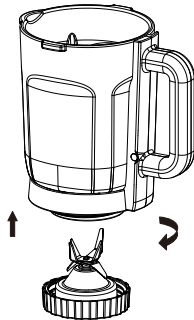


Figure 1

2. Assemble the blender lid, and close over blender jug by pressing down and turning clockwise until it clicks, indicating it is locked (Figure 2). Affix the base of the glass blender jug to the blender base by placing on top of the base and turning clockwise until it clicks to indicate it has locked in (Figure 3).

Note: Food processor lid also needs to be locked into place for the appliance to work.

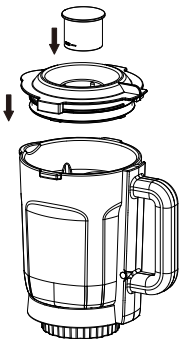


Figure 2

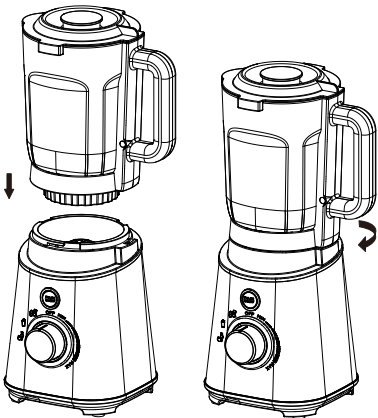


Figure 3

3. Make sure the dial is set to OFF and plug in the appliance. The control dial backlight will flash red and stop flashing once the glass jug and blender lid are locked into place. The backlight will turn white when the appliance is in use.
4. To use the manual speed settings, turn control dial to the right between the MIN and MAX indicators, increasing or decreasing speed as needed. Blending will commence automatically; to stop blending, turn control dial anticlockwise back to OFF.

- Alternatively, use the PULSE ON/OFF button to begin blending automatically in pulses. Press and hold the pulse button to blend; blending will stop every time button is released.
- To use any of the three preset pulse settings, turn dial to the required icon on the left and press the pulse button.

Food Processor Operating Instructions

- Install the food processor base to the glass blender jug by screwing it clockwise to the base of the jug (Figure 4).

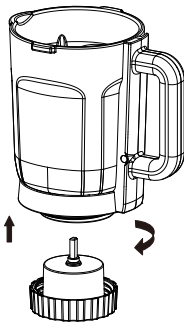


Figure 4

Reversible slicing/grating disc operating instruction

- Choose your desired food processing mode—slice or grate. Turn the disc so the raised slicing blade is facing up to slice ingredients. Turn the disc so that the small, raised grating blades are facing up to grate ingredients. Carefully grasp the slicing/grating assembly by the top of the shaft and place it onto the drive gear inside the blender jar (Figure 5).

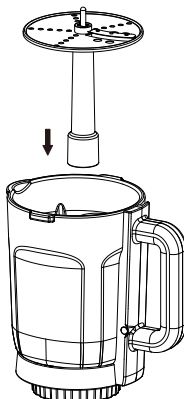


Figure 5

- Attach the food processor lid to the top of the blender jug by pressing down and turning clockwise until it clicks, indicating it is locked (Figure 6). Affix the base of the glass blender jug to the blender base by placing on top of the base and turning clockwise until it clicks to indicate it has locked in (Figure 7).

Note: Food processor lid needs to be locked into place for appliance to work.

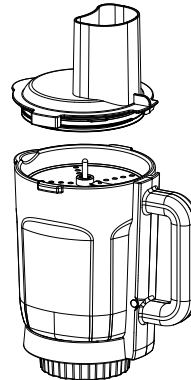


Figure 6

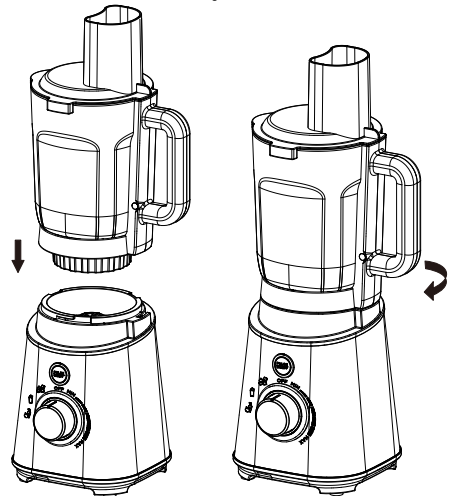


Figure 7

- Use the chute on the food processor lid to feed food through to the blades with the food pusher to help apply pressure (Figure 8). Use the control dial to select your desired grating or slicing speed. The maximum working time is 1 minute.

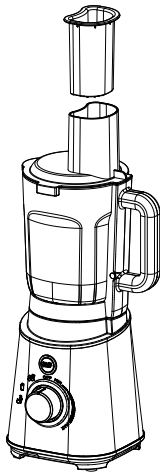


Figure 8

4. When use is finished, wait until the slicing/ grating disc has come to a complete stop, remove blender jug from blender base and remove lid from blender base. Carefully remove slicing/grating disc assembly by grasping by top shaft and pour out your shredded or grated ingredients.

Chopping blade operating instructions

1. Carefully grasp the chopping blade assembly by the top of the shaft and place it onto the drive gear inside the blender jar (Figure 9).

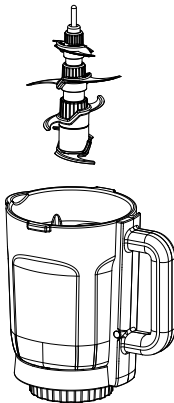


Figure 9

2. Add your ingredients to the blender jug, ensuring not to exceed maximum level (1500ml).

Note: Do not add hot food. If adding hard vegetables or fruits, ensure they are cut into 2cm pieces before processing.

3. Attach the food processor lid to the top of the blender jug by pressing down and turning clockwise until it clicks, indicating it is locked (Figure 10). Affix the base of the glass blender jug to the blender base by placing on top of the base and turning clockwise until it clicks to indicate it has locked in (Figure 11).

Note: Lids must be locked into place for appliance to work.

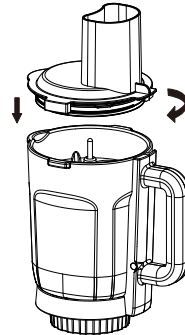


Figure 10

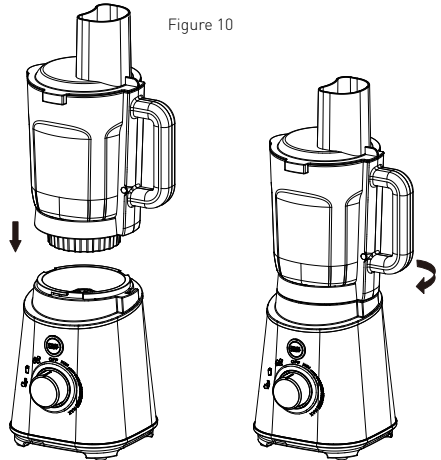


Figure 11

4. Use the control dial to select your desired chopping speed. The maximum working time is 1 minute.
5. When use is finished, wait until the blades have come to a complete stop, remove blender jug from blender base and remove lid from blender base by turning both anti-clockwise. Carefully remove chopping blade assembly to pour out your chopped ingredients.

TIPS

- Use the chopper blade to chop and shred all kinds of meat, and the slicing/grating disc to cut fruits and vegetables into slices or filaments.
- To chop pork or beef, ensure all bones, skin and tendons are removed before cutting to 2x2x5cm pieces and adding to blender. Blender can hold no more than 500g of meat.
- To make baby food, or any mix or blend of cooked food: Cut food into small pieces and add to blender. Add a desired amount of broth (meat or vegetable) and blend all together until desired consistency is achieved. For best results, use the manual speed setting and turn dial as required to gradually increase speed.
- Before cleaning, rinse jar by pouring up to 500ml warm water and running blender for 20 seconds on minimum speed. This will help loosen stray food particles from between the blades and make them easier to clean.

CLEANING

- Always unplug appliance before cleaning.
- Use a damp cloth to clean the main body. Never submerge main body in water or rinse under running water.
- The measuring cup, glass jar lid, food pusher, chopper blade, slicing/grating disc, and glass jar are dishwasher safe or can be hand washed.
- Ensure dishwasher temperature is below 60°C to prevent warping. Glass jar is made from soda-lime glass and cannot handle high temperatures.
- The main body, blender blade, and blade base are NOT dishwasher safe. Do not submerge these parts in water. Wipe with a damp cloth and dry thoroughly.
- Dry each component thoroughly and store in a ventilated and dry place.

Recommended Premium Multi Food Processor Food Guide

Food Processor/ Assembly	Operation Time (minutes /seconds)	Recommended Foods	Outcome
Food Processor – chopping blade	30 seconds (per batch)	Meat, vegetables and fruit.	Processes a large quantity of ingredients quickly for dishes like soups, stews, or casseroles. Hard foods such as sweet potato and beetroot should be cut into small pieces before chopping.
Food Processor – slicing/grating blade	20-30 seconds (per batch)	Carrot, Cucumber, Raw Potato, Onion, Cabbage, Mushrooms, Lettuce, Apples, Pears, Cheese, and more!	Perfect for use preparing salads, stir-fries, or garnishes where uniform slices are desired. Can also be used for fruits, such as apples or pears, for recipes like fruit salads, tarts, or garnishes.
Stainless Steel 6 point blending blade	1-2 minutes	Fruit, Vegetables, Dairy, Nuts and Spices	Mix ingredients together to create smoothies, shakes, soups, sauces, and purees. Emulsifying ingredients, such as when making salad dressings or mayonnaise.

* **Caution:** Ingredients must not exceed 1500ml fill line

Blending Blade Function	Operation Time (minutes /seconds)	Recommended Foods	Outcome
Ice Crushing	1 minute	Meat, vegetables and fruit.	Crushed ice * 8 large ice cubes based on 25x25mm measurement
Smoothie	1 minute	Fruits, vegetables, liquid ingredients (e.g., milk, yogurt)	Recommended for blending smooth and creamy smoothies and shakes.
Fruit/Vegetable Puree	1 minute	Fruits, vegetables	Recommended for making smooth and evenly pureed fruit/vegetable purees.

*** Caution:** Ingredients must not exceed 1500ml fill line

RECIPES

Pesto Chicken Salad

Food processor blade required: Chopping Blade

Operation Time: 1-2 minutes

Ingredients:

- 2 boneless, skinless chicken breasts
- 1 cup fresh basil leaves
- ¼ cup grated Parmesan cheese
- ¼ cup pine nuts
- 2 cloves garlic
- ½ cup olive oil
- Salt and pepper to taste
- Mixed greens to serve

Method:

1. Season chicken breasts with salt and pepper.
2. Heat olive oil in a pan over medium heat and cook chicken until golden and cooked through. Set aside to cool.
3. Attach the chopping blade to the glass blender jug.
4. Add basil leaves, Parmesan cheese, pine nuts, garlic, olive oil, salt, and pepper to the food processor.
5. Pulse until you have a smooth pesto sauce.
6. Shred or chop the cooked chicken using the chopping blade.

7. Toss the shredded chicken with the pesto sauce.

8. Serve the pesto chicken salad over a bed of mixed greens.

Shredded Carrot Salad

Food processor blade required: Grating Blade

Operation Time: 1 minute

Ingredients:

- 3 large carrots, peeled and shredded
- ¼ cup raisins/sultanas
- ¼ cup chopped walnuts
- 2 tbsp lemon juice
- 1 tbsp honey
- Salt to taste

Method:

1. Assemble the slicing/grating disc components as instructed and attach to the glass blender jug.
2. Shred the carrots using the grating side of the slicing/grating disc assembly.
3. Transfer the shredded carrots to a mixing bowl.
4. Add raisins, chopped walnuts, lemon juice, honey, and salt to the bowl.
5. Toss everything together until well combined.
6. Serve the shredded carrot salad chilled as a refreshing side dish.

Cucumber and Tomato Salad

Food processor blade required: Slicing Blade

Operation Time: 1 minute

Ingredients:

- 2 cucumbers, thinly sliced
- 2 tomatoes, thinly sliced
- ¼ cup red onion, thinly sliced
- 2 tbsp chopped fresh parsley
- 2 tbsp olive oil
- 1 tbsp lemon juice
- Salt and pepper to taste

Method:

1. Assemble the slicing/grating disc components as instructed and attach to the glass blender jug.
2. Slice the cucumbers, tomatoes, and red onion slicing side of the slicing/grating disc assembly.
3. Transfer the sliced vegetables to a salad bowl.
4. Add chopped parsley, olive oil, lemon juice, salt, and pepper to the bowl.
5. Toss gently to coat the vegetables with the dressing.
6. Let the salad sit for a few minutes to marinate before serving.

Iced Coffee Frappe

Blender Blade Function: Ice Crushing

Operation Time: 1 minute

Ingredients:

- 1 cup brewed coffee, chilled
- ½ cup milk of your choice
- 2 tbsp chocolate syrup
- 2 tbsp sugar
- Ice cubes

Method:

1. Combine chilled brewed coffee, milk, chocolate syrup, sugar, and ice cubes in the glass blender jug.
2. Secure the blender lid.
3. Set the blender to the ice crushing function.
4. Blend until smooth and frothy.

5. Pour into a glass and garnish with whipped cream or chocolate shavings if desired.

6. Serve immediately for a refreshing iced coffee treat.

Berry Blast Smoothie

Blender Blade Function: Smoothie

Operation Time: 1 minute

Ingredients:

- 1 cup mixed berries (strawberries, blueberries, raspberries)
- ½ cup plain yogurt
- 1 tbsp honey
- ½ cup almond milk
- Ice cubes

Method:

1. Combine mixed berries, plain yogurt, honey, almond milk, and ice cubes in the blender glass jar.
2. Secure the blender lid.
3. Set the blender to the smoothie function.
4. Blend until smooth and frothy.
5. Pour into glasses and serve immediately.

Fresh Tomato Soup

Blender Blade Function: Fruit/Veg

Operation Time: 2 minutes

Ingredients:

- 4 large tomatoes, quartered
- 1 onion, chopped
- 2 cloves garlic
- 1 tbsp olive oil
- 2 cups vegetable broth
- Salt and pepper to taste
- Fresh basil leaves for garnish

Method:

1. Heat olive oil in a pot and sauté chopped onion and garlic until translucent.
2. Add quartered tomatoes to the pot and cook until softened.
3. Pour vegetable broth into the pot and bring to a simmer.
4. Allow the mixture to cool, then transfer to the blender glass jar.

5. Secure the blender lid and set the blender to the fruit/veg function.
6. Blend until smooth and creamy.
7. Season with salt and pepper to taste.
8. Reheat the soup if needed before serving.
9. Garnish with fresh basil leaves before serving.

Caution: Do not add hot liquids/ingredients to the blending jug. This can create pressure and/or mixture may be ejected during blending which may result in a possible scalding hazard.

Adding hot ingredients to a cold glass jug could cause the jug to crack.

Unfussy Berry Smoothie

Blender Blade Function: Basic Blender

Ingredients:

- ½ cup ice
- 200g blueberries
- 150g strawberries, sliced
- ½ cup blackberries
- ½ cup raspberries
- 1 ½ cups milk of your choice
- 1 cup Greek yoghurt

Method:

1. Add ice to glass blender jug and top with all other ingredients.
2. Use control dial to manually blend at your desired speed until consistency is smooth and enjoy!

Tip: fresh fruit can be substituted with three cups of frozen fruit, however, remove ice from recipe. If extra sweetness is needed, add honey to taste.

Choc-Banana Smoothie

Blender Blade Function: Basic Blender

Ingredients:

- ½ cup ice
- 1 large banana
- 2 tbsp. peanut butter
- 2 whole dates, pitted
- 1 tbsp. cocoa powder
- 1 ½ cups milk of your choice

Method:

1. Add ice to glass blender jug and top with all other ingredients.
2. Use control dial to manually blend at your desired speed until consistency is smooth and enjoy!

Tip: top with cocoa nibs and flaxseeds for a delicious crunch.

Strawberry Mocktail

Blender Blade Function: Ice Crushing

Ingredients:

- 500g strawberries
- ½ cup orange Juice
- ½ cup sparkling water
- ¼ cup of fresh lime juice
- 6 ice cubes

Method:

1. Place all ingredients into glass blender jug.
2. Pulse 5-6 times whilst the blender crushes the ice or until mocktail reaches your desired consistency.

Tip: coat the rim of glasses with sugar for a professional finish. For an adult version, add 30mL per person of your favourite white spirit and garnish with a wheel of lime.

Chocolate Mylk

Blender Blade Function: Ice Crushing

Ingredients:

- 1 cup peeled hazelnuts
- 4 pitted dates
- ½ cup water
- 2 tbsp. cocoa powder
- Pinch of salt

Method:

1. Soak peeled hazelnuts for 24-48 hours.
2. Drain nuts and wash with clean water.
3. Add nuts to glass blender jug with dates and salt along with ½ cup fresh water. Pulse until consistency is a thin paste. You may need to add more water to achieve the correct texture.

4. Over a large bowl, transfer nut paste into a muslin or mesh cheese bag. Start to gently squeeze out all the liquid from the bag. The longer you squeeze, the more force you will have to use.

5. Add cocoa powder to bowl and gently mix in.

6. Pour chocolate mylk into a glass bottle and refrigerate.

Quick Nutrient-Packed Green Soup

Blender Blade Function: Basic Blender

Ingredients:

- ½ head broccoli (included stem), chopped
- ½ onion, chopped
- 2 garlic cloves, crushed
- 1cm piece ginger, grated
- ½ cup frozen peas
- Juice and zest of half a lemon
- 4 handfuls spinach (or kale)
- 400mL coconut milk
- 2 cups vegetable stock
- Salt, pepper and/or cayenne pepper to taste

Method:

1. Add all ingredients (except the lemon juice) to a large saucepan. Bring to the boil and simmer for 10 mins.
2. Allow to cool for ten minutes and add lemon juice.
3. Add mixture to the glass blender jug and use control dial to manually blend at your desired speed until soup reaches the desired consistency.
4. Season to taste.
5. Serve with toasted sunflower and pepita seeds and warm rye sourdough bread.

Tip: add any of your favourite green vegetables or add a chopped potato for a thicker consistency. You will need to cook potato for longer – so add it to stock first and boil before adding the remaining vegetables.

Caution: Do not add hot liquids/ingredients to the blending jug. This can create pressure and/or mixture may be ejected during blending which may result in a possible scalding hazard.

Adding hot ingredients to a cold glass jug could cause the jug to crack.

Salsa

Blender Blade Function: Manual pulse

Ingredients:

- 400mL can whole tomatoes
- Juice of one lime
- ½ medium onion, cut into chunks
- 2 jalapeños with stems cut off (fresh or bottled)
- 1 garlic clove, crushed
- 1 tsp. ground cumin
- 1 tsp. sugar
- 1 tsp. salt
- 1 cup coriander

Method:

1. Add tomatoes and lime juice to glass blender jug first, and then layer all other ingredients on top.
2. Pulse until salsa reaches a chunky consistency.
3. Serve in nachos or with plain corn chips.

Tip: for a spicier salsa, add more jalapeños and use two teaspoons of ground cumin.

OUR 12-MONTH GUARANTEE

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period, IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

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