



SENSIO
HOME

MINI FOOD CHOPPER



Thank you for purchasing this product

You may already be familiar with using a similar product, but do please take time to read these instructions - they have been written to ensure you get the very best from your purchase.

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Model No. SHMINFDCHP

SAFETY IS IMPORTANT

To ensure your safety and the safety of others, please ensure you read the Product Safety and Electrical Safety Information before you operate this product.

Before using the appliance, read this manual carefully. This particularly applies to the safety instructions. Failure to do so may result in personal injury or damage to the food processor.

The appliance is exclusively designed for chopping small quantities of food. It is only intended for household use and not for commercial purposes.

Only use the appliance as described in this manual. Any other use is considered improper and will invalidate the guarantee and may result in damage to property or persons.

Keep these instructions in a safe place for future reference.

Technical Information

Model: SHMINFDCHP
Maximum capacity: 600ml

Voltage/frequency: 220-240V, 50Hz, 300W

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PRODUCT SAFETY

1. Please read these instructions before operating the appliance
2. Make sure that the voltage indicated on the rating plate is the same as your household supply. If not, do not use the appliance and return it to the place of purchase.
3. A faulty electrical installation, excessive line voltage, or incorrect operation may result in an electric shock.
4. Only plug the appliance to an easily accessible electrical outlet so that it can be quickly disconnected from the power supply in the event of a problem.
5. This appliance can be used by children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience or 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.
6. Cleaning and user maintenance shall not be made by children without supervision.
7. Do not leave appliance unattended while in use.
8. Keep the appliance out of reach of children during and after use.
9. This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
10. Do not allow the mains lead to hang over the edge of the work surface or become tangled or knotted.
11. Do not operate the appliance if the power cable or plug are damaged, or if the appliance malfunctions or is damaged in anyway. Check the power cord

and plug regularly for any signs of damage.

12. Always switch off and unplug when not in use, when you intend to clean it, or in the event of a malfunction.
13. If an extension cord is used, make sure the marked electrical rating of the extension cord is at least as great as the electrical rating of the appliance.
14. Do not use the appliance with an external timer or separate remote control system.
15. Do not immerse the motor unit, or the mains cord in water or other liquids.
16. Never touch the appliance plug with wet or damp hands.
17. Do not pull the mains plug out of the socket by the cord; instead, always pull it out by the plug itself.
18. Never move, pull, or carry the appliance by the mains cord.
19. Keep the appliance and the mains cord away from open flames and hot surfaces.
20. Lay the mains cord so that it does not become trapped, pulled or kinked.
21. Do not kink the mains cord and do not lay it over sharp edges.
22. Only use the appliance indoors. Do not use the food processor in damp rooms or outdoors.
23. Do not place the appliance so that there is a risk of it falling into a tub or sink.
24. Never reach to retrieve an electrical device if it has fallen into water. In such a case, immediately disconnect the mains plug.
25. Never insert any objects into the housing.

26. If the electrical circuit is overloaded with other appliances, the food processor may not operate properly. It should be operated on a separate electrical circuit from other appliances.
27. Improper handling of the appliance may result in damage to the food processor and may result in personal injury.
28. Place the appliance on an easily accessible, level, dry, heat-resistant and sufficiently stable work surface.
29. Never place the appliance on or near hot surfaces (oven tops etc).
30. Ensure that the mains cord does not come into contact with hot parts.
31. Never expose the appliance to high temperatures (heaters etc.) or to the effects of the weather (rain etc).
32. Never attempt to clean the motor unit by immersing it in water or other liquids and do not use a steam cleaner to clean it. Otherwise, you could damage the appliance.
33. Never place the motor base in the dishwasher. It would be destroyed as a result.
34. Stop using the appliance if parts are cracked, broken, or deformed. Only place damaged parts with corresponding original spare parts.

ELECTRICAL SAFETY

Read these instructions thoroughly before using this appliance or connecting it to the mains supply.

A 3 amp BS1362 ASTA approved fuse must be fitted.

The appliance must be earthed.

There are no user serviceable parts inside this appliance.

Always refer servicing to qualified electrical and service personnel.

The main lead of this appliance is not replaceable by the user.

If the mains lead of this appliance is damaged, the entire appliance should be returned to an approved Service Centre for repair.

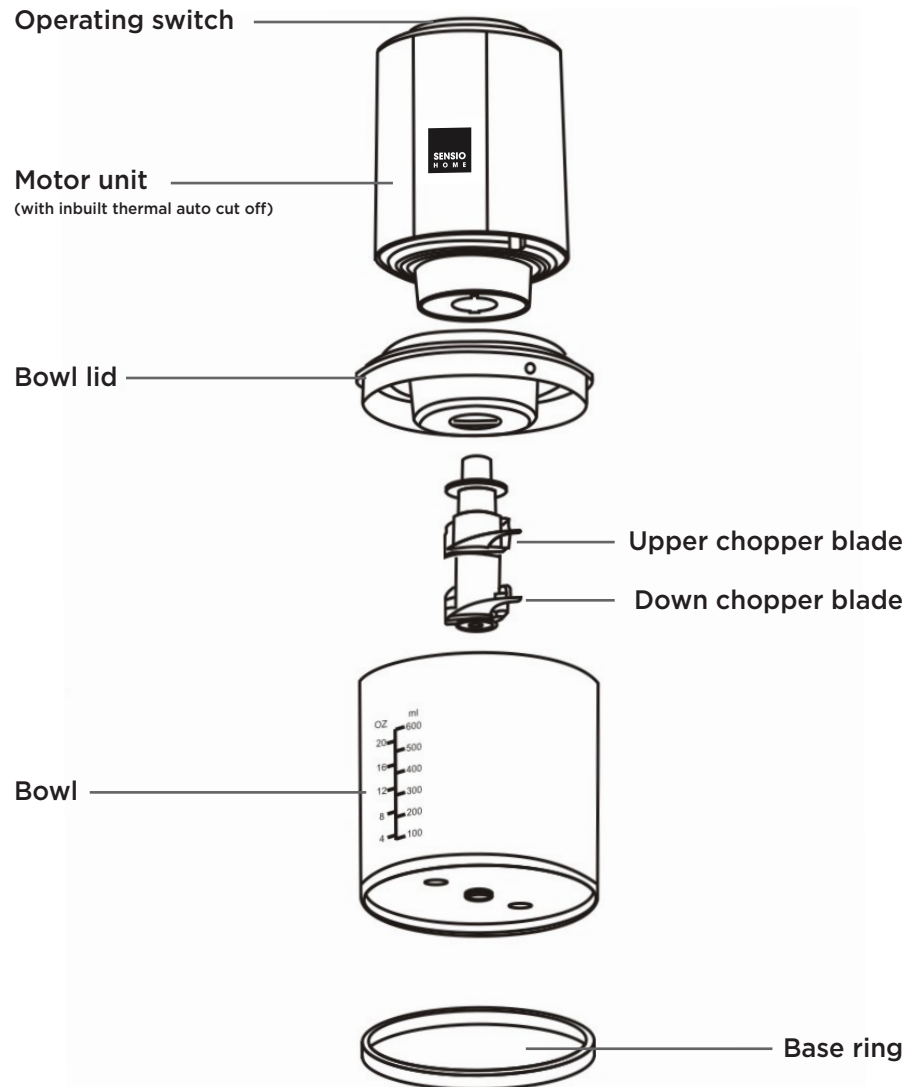
Do not allow this appliance to be exposed to rain or moisture during use or storage.

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-rewireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained.

If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted. The old plug must be disposed of safely because inserting it into a 13-amp socket could cause an electrical hazard.

FEATURES



BEFORE FIRST USE

Please take a few minutes to read this Instruction Manual. Keep it handy for future reference

1. Take the mini food chopper out of the packaging.
2. Check to make sure that the all parts are included (see Features).
3. Check whether the mini food chopper or individual parts are damaged. If this is the case, do not use the mini food chopper and contact the customer helpline.
4. Clean all parts of the mini food chopper before first use as described in the Cleaning section.

USING YOUR MINI FOOD CHOPPER

1. Place the appliance with the non-slip feet base cover on the base of the bowl on a stable, clean, dry and level surface.
2. Place the chopping blades into the bowl. Place the blade with the larger blade stem onto the central pin inside the bowl first, then followed by the smaller blade attachment. **NEVER TOUCH THE BLADE** - always insert and remove the chopping blades by using the white blade stem.
3. Always cut the food to be processed into uniform pieces no larger than 2.5cm.
4. Distribute the food evenly around the chopping blade for even results.
5. Place the bowl lid onto the bowl. Rotate the lid anticlockwise until lid will not rotate any further.
6. Plug the motor unit into the mains socket.
7. Press and hold the Operating Switch for 3 to 5 seconds and then release; the motor will stop. Press and quickly release for a finer consistency. **Do not fill the chopping bowl above the 600ml when liquid ingredients are being processed.**
8. When the desired result is achieved, release the Operating Switch and the appliance will shut off.
9. Unplug the mains cord from the mains socket.
10. Remove the motor unit up and off the lid.
11. Rotate the bowl lid clockwise to remove the lid and empty the processed food from the bowl. Use a spatula to make removing processed food easier

TIPS FOR YOUR MINI FOOD CHOPPER

1. For better control, process food by pressing the Operating Switch briefly. Be careful not to over-process. Most foods require only 3 to 8 seconds to process.
2. Regularly check the consistency of processed ingredients during use and continue if required until the desired result is achieved.
3. For better results, process only small amounts of food at a time.
4. To make bread crumbs, tear bread into pieces before processing. Similarly, break biscuits into pieces before processing to make crumbs for use in a cheesecake base.
5. Before processing make sure the bowl, lid and chopping blades are completely dry.
6. To chop carrots, celery, mushrooms, green peppers, or onions, cut into 2.5cm chunks before processing for more uniform consistency.
7. Do not process raw meat.
8. Some ingredients such as coffee beans, baking chocolate, or whole or hard spices may damage the plastic parts and are not recommended to be processed by the appliance.
9. For an even chopped result, you should scrape the sides of the bowl down using a spatula and continue processing. This should only be done after the appliance has been switched off and unplugged.
10. Do not fill the chopping bowl past the 600ml line. If larger quantities are desired, process in several small batches.

11. Layer foods so that herbs with stems are on the bottom of the bowl.
12. Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife, such as uncooked squash, etc.
13. Make sure to remove any bones, pits, or hard shells before processing food.

CLEANING AND MAINTENANCE

1. Never handle the chopping blades with your bare hands. They are very sharp. Always grasp the blade stem when removing and cleaning the blades.
2. Water or other liquids that have penetrated the housing may cause a short circuit.
3. Make sure that no water or other liquids penetrate the housing.
4. Never immerse the motor base in water or other liquids.
5. Do not use any aggressive cleaners, brushes with metal or nylon bristles, or sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.
6. Do not put the motor unit in the dishwasher as this will destroy it.
7. Unplug the appliance and allow the chopping blades to stop spinning before cleaning.
8. Allow the appliance to cool down completely.
9. Wash the lid, chopping blades, base ring and bowl in warm soapy water; rinse and dry thoroughly. Removable parts may also be placed on the top shelf of the dishwasher.
10. Clean the motor unit with a soft damp cloth and wipe dry.

SERVICING

The Mini Food Chopper requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by qualified appliance repair technicians.

STORAGE

1. All parts must be completely cleaned and dry before being stored.
2. Assemble the appliance with the chopping blades, lid, base ring and motor unit in position.
3. Store the appliance in the box or in a clean, dry place well out of the reach of children.

RECIPES

Griddled Marinated Courgettes with Feta, Lemon and Herbs

A wonderfully evocative taste of the Mediterranean, this dish takes no time to prepare. Just leave it for 5 minutes before serving to allow the flavours to develop.

Serves 2

Ingredients

2 courgettes, sliced lengthways into long strips about ½ cm thick
Good quality olive oil
Small bunch of parsley
Small handful of mint leaves
1 garlic clove, crushed
½ lemon, zest and juice
40g Greek feta cheese

Method

1. Heat a griddle pan until very hot and brush the courgettes with a little olive oil and season.
2. Fry in batches until the courgettes are soft and tender with charred grill lines.
3. Add the parsley and mint to the food chopper and pulse until the herbs are finely chopped.
4. Add the garlic, lemon zest, lemon juice and 4 tbsp olive oil and blend.
5. When the courgette is tender, arrange on a plate and drizzle with the dressing, crumble over the feta cheese and serve.

Houmous with Olive Flatbread

These tasty little flatbreads can be made with store cupboard ingredients and are so quick to prepare. Serve warm with this delicious homemade houmous.

Serves 2-3

Houmous Ingredients

1 x 400g tin chickpeas, drained

3 tbsp tahini

1 garlic clove, crushed

2 tbsp freshly squeezed lemon juice

Sea salt

100ml good quality olive oil

Olive Flatbread Ingredients

125g plain flour

1 tsp baking powder

½ tsp salt

10 pitted kalamanta olives, sliced

1 tbsp olive oil

Method

1. To make the flatbread, mix together the flour, baking powder, salt and the sliced olives.
2. Make a well in the centre and add the olive oil and gradually add up to 4 tablespoons of water to form a soft dough. Turn the dough out onto a lightly floured work surface and knead gently until soft and smooth.
3. Divide the dough into three and roll out each piece to form a thin oval shape. Heat a large griddle pan or heavy bottom frying pan until very hot. Drizzle the flatbread with olive oil and place oil side down into the

hot pan. Cook for 3 minutes on each side adding more olive oil if necessary.

4. While the flatbreads are cooking, add the chickpeas, tahini, garlic, lemon juice, salt and olive oil into the food chopper and blend until your desired consistency is reached, process for longer for a smoother dip.
5. Taste and adjust the seasoning accordingly and spoon into a serving bowl. Drizzle with a little olive oil. Cut the flatbreads into triangles and serve alongside the houmous.

Homemade Pesto Genovese

This is such a great versatile sauce that can be used with pasta, swirled into mash, or used to fill a chicken breast with some cream cheese. It is so much better than any jarred variety and it's so easy to make in the mini chopper.

Ingredients

50g basil leaves

1 clove garlic, chopped

50g toasted pine nuts

125ml extra virgin olive oil

25g grated pecorino or parmesan cheese

Sea salt

Method

1. Add the basil leaves to the food chopper attach the lid and pulse.
2. Add the garlic, pine nuts, oil and grated cheese and pulse again until just combined.

3. Taste and adjust the seasoning with a little sea salt if necessary.

Tip

Any leftovers can be stored in a sterile jar for up to 3 weeks in the fridge, just make sure you top the pesto with a little extra olive oil to seal it and keep the air out.

Falafel with Halloumi and a sweet chilli drizzle

Full of tempting flavours, Falafels are hugely popular in the Middle East. Quick and easy to make, Falafels can be made with store cupboard ingredients, so are a great standby for a tasty meal.

Serves 2

Ingredients

1 x 400g tin chickpeas, drained and patted dry
1 garlic clove, crushed
1 tsp ground cumin
1 tsp ground coriander
¼ tsp cayenne pepper
½ lemon, juiced
1 tbsp plain flour
Small bunch coriander leaves only, chopped
Sea salt and freshly ground black pepper
125g Halloumi cheese, cut into 4 slices
4 tbsp Sweet chilli sauce
2 flatbreads or wraps
Olive oil for frying

Serve with Houmous and mixed salad leaves

Method

1. Add the drained chickpeas, garlic, spices, lemon juice, flour, coriander, salt and pepper into the food chopper and pulse or blend until thoroughly combined and a thick paste is formed.
2. Form the mixture into six even sized balls and flatten into small patties. Heat a non-stick frying pan over a medium high heat and add some olive oil. Fry the patties until golden and crisp, turning once during cooking; this should take about 5-6 minutes. Add more oil if necessary and when they are golden brown, remove from the pan and keep warm.
3. Wipe the pan clean and add a little more oil. Add the sliced Halloumi cheese and fry on both sides until golden. Drizzle the chilli sauce over each piece of cheese and turn to coat. Cook until it becomes sticky and bubbly. Remove from the heat.
4. Warm the flatbread and spread with some houmous, and add some mixed salad leaves. Place three falafels on each flatbread and top with the sliced halloumi cheese. Drizzle with the remaining chilli sauce from the pan, roll up and serve.

Spiced Lamb with Lime and Coconut

This dish is jam packed with Asian flavours.

Serves 2

Ingredients

1 tbsp vegetable oil
300g Lean lamb leg steaks, diced
1 garlic clove, crushed

½ inch ginger, peeled and grated
 1-2 tbsp red curry paste, depending on taste (see below)
 1 lime, zested and juice of half
 1 x 400g tin coconut milk
 70g fine beans, sliced in half
 Salt and pepper
 1 tbsp chopped coriander
 Red curry paste
 3 shallots, peeled and roughly chopped
 3 long red chillies, de-seeded
 1 lemongrass stalk, outer layer removed then roughly chopped
 1 kaffir lime leaf, shredded
 ½ inch ginger, peeled and grated
 1 tbsp Thai fish sauce
 1 tsp ground cumin
 1 tsp ground coriander
 1 tbsp vegetable oil
 Freshly ground black pepper

Method

1. To make the red curry paste, place all the ingredients into the food chopper and blend until the mixture forms a smooth paste, add a little water if the paste is too stiff, scrape down the sides and re-blend if necessary.
2. Heat the oil in a large frying pan, add the diced lamb and fry until browned. Add the crushed garlic, grated ginger, and 2 heaped tablespoons of the curry paste.

3. Coat the lamb with the curry paste, and add the lime zest and lime juice and mix well. Stir in the coconut milk and season, bring to the boil and add the green beans and cook for 10 minutes, until the lamb is cooked and the okra is tender. Sprinkle with chopped coriander and served with steamed Jasmine rice.

Rib eye steaks with Chimichurri Salsa

Chimichurri salsa is the most popular accompaniment for grilled meats in Argentina. It can either be used as a marinade or a salsa. The salsa should be served cold, so make sure the garlic is very finely crushed to avoid big chunks of raw garlic.

Ingredients

2 x rib eye steaks
 Small bunch flat leaf parsley
 ½ red onion, roughly chopped
 2 garlic cloves, crushed
 2 tbsp red wine vinegar
 Pinch of crushed chilli flakes
 1 tsp paprika
 1 tomato, de-seeded and roughly chopped
 Salt and freshly ground black pepper
 1-2 tbsp Olive oil

Method

1. Place the parsley into the food chopper and pulse until the herbs are well chopped.
2. Add the onion, crushed garlic, wine vinegar, chilli flakes, paprika and tomato and blend until coarsely chopped. Decant into a bowl, season well and add some olive oil to combine.

3. Heat a griddle pan until hot. Rub the steaks with a little olive oil, season with salt and pepper and add them to the hot pan. Cook the steaks to your liking. The steaks will feel very soft when pressed when they are rare, so continue to cook them if you like them medium or well done, serve the steaks with the salsa on the side.

Quick Blueberry Cheesecake

A fantastic cheesecake that takes no time at all to whip up. If you don't have metal rings, you could always serve it up in a nice glass. If you don't like Blueberries, use any of your favourite berries, strawberries or blackberries work well.

Serves 2

Ingredients

80g blueberries
1 tsp caster sugar
4 shortbread biscuits
130g full fat soft cheese
6 tbsp double cream
1 tbsp icing sugar
1 lemon, zested

Method

1. Place the blueberries in a small saucepan and add the caster sugar. Cook for 2-3 minutes until the liquid is lovely and purple and the blueberries are slightly broken down. Remove from the heat and allow to cool.
2. Place 2 x 9cm metal rings on serving plates. Add the shortbread biscuits to food chopper and process the biscuits until they form crumbs. Remove from the bowl and divide the mixture between the two rings, press the mixture down firmly using the back of a spoon.

3. Rinse the chopping bowl out and dry. Add the soft cheese, double cream, icing sugar and lemon zest to the bowl and, process together until combined. Divide the mixture between the two rings and spread the mixture flat, again with the back of a spoon. Chill until ready to serve.

4. When ready to serve, run a knife round the inside of the rings very carefully and lift off, spoon the blueberries and syrup over of the cheesecake and serve.

GUARANTEE

This product is guaranteed for a period of 2 years from the date of original purchase when you simply register your product at: www.sensiohome.com

Any defect that arises due to faulty materials for workmanship during the first 12 months, will either be replaced or refunded where possible during this period by the dealer from whom you purchased the unit.

NB: Non-registered products are guaranteed for a period of 12 months.

If a fault develops after 12 months and within 24 months from the date of original purchase and you have registered the product online, you should contact Customer Services quoting the product's model number and batch code.

The following conditions apply:

1. The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
2. The product must be correctly installed and operated in accordance with the instructions contained within this manual.
3. It must be used only for domestic purposes.
4. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexperienced repair.
5. Specifications are subject to change without notice.
6. The manufacturer disclaims any liability for the incidental or consequential damages.
7. The guarantee is in addition to, and does not diminish your statutory or legal rights.
8. Valid in the UK only.

Customer Helpline: 0345 467 6743



Disposal Information



Waste electrical product should not be disposed on with household waste.

Please recycle where facilities exist.

Check with your local authority for recycling advice.

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