



Mnj HH-06 Multifunction Food Processor User Manual

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10 Please unplug the appliance immediately and contact the service centre for advice or a repair. Make sure to hold the Plug when unplugging the Plug, i.e. never pull on the Cord. (Otherwise it may cause electric shock, or fire caused by short circuit.) Be careful if hot liquid is poured into the Bowl as it can be

electric shock, or fire caused by short circuit, be careful not liquid is poured into the Bowl as it can be ejected out of the appliance due to a sudden steaming. (It may cause burning.)

11 CAUTION

12 Do not leave the appliance unattended when it is in operation. (It may cause fire or burns.)

13 When leaving the appliance unattended, turn the power off.

14 Do not use the appliance in the following places:

15 Any uneven surface, on non-heat resistant carpet or table cloth etc. (It may cause fire or injury.)

16 In a location where there is risk of the appliance being splashed with water, or near a heat source.

17 (It may cause electric shock or current leakage.) Do not process more than the maximum capacity marked on each container respectively. Follow the recommender ingredient amount for processing. (It may cause injury.) Do not continue operation for a long time. It is recommended to rest the appliance after a certain operating time. (It may cause burns.) With exception for the stated "Ingredient Preparations" in this Operating Instructions.

18 Function

19 Operating Time (minutes)

20 Rest Time (minutes)

21 Food Processor

22 CPU presets according to different tools

23 60

24 Unplug the Plug when the appliance is not in use. (Otherwise it may cause electric shock, or fire caused by current leakage.) Remove the Bowl before lift up the Motor Housing from the table. (It may cause injury.) Switch off the appliance and disconnect it from power supply before changing accessories or approach that are moving during operation. (It may cause injury.) When carrying the appliance, be sure to hold the Motor Housing with both hands. Do not carry it by the Bowl. (It may cause injury.) Care should be taken when handling the sharp cutting blades, emptying the Bowl and cleaning. (e.g. Knife Blade, Slicing Blades and etc.) (It may cause injury.)

25 IMPORTANT INFORMATION

26 Do not place the appliance in the following places.

27 In a location where the appliance being expose to excessive moisture, temperature or direct sunlight.

28 (It may cause malfunction.)

29 Any high or low temperature location such as fridge, freezer, microwave or oven.

30 (It may cause malfunction or breakage.) Do not process hard ingredients (e.g. hard meat, meat with bones) or viscous material. (It may cause malfunction.) Before Use: Always operate the appliance on a clean, dry, flat, hard and smooth surface, and clean the Rubber Foot before use to ensure that the Rubber Foot suction is at optimum performance

31 FOOD PROCESSOR -INTRODUCTION

32 Before using this product for the first time, we strongly recommend that you wash and completely dry all accessories and accessories, see cleaning methods on pages 14-15. in assembly When using this product, please unplug it. See "Storage" on page 15 for how to move the motor base.

33 Install the components in order as 1 2 3

34 Press the turnbuckles on both sides of the body until a "click" sound is heard.

35 For disassembly, follow the reverse steps of assembly.

36 part names

37 FOOD TRAY

38 PUSHER

39 MOTOR BASE

40 BOWL LID

41 SLICER BLADE

42 TOOLHOLDER

43 3L GLASS BOWL

44 DOUGH KNEADER

45 MIXER

46 WHISK

47 Chopper blade

48 Chopping meat & fish

49 Chopping vegetables; fruit; salad side dish

50 Caution: Do not use this accessory to chop hard ingredients

51 Whisk

52 Whisking egg whites

53 Mayonnaise, whipped cream salad

54 mixer

55 mushy food

55 mushy room

56 mixing

57 Kneadinghook

58 Dough kneading

59 Slicing; shredding

60 Slicing; shredding

61 cleaner

62 cleaner

63 How to Use

64 *Ingredients preparation

65 function

66 Ingredient

67 tool

68 weight

69 preparation

70 minced

71 Meat

72 50-400g

73 Remove all skin, bone and blood vessels and cut into 2-3 cm pieces

74 fish

75 50-400g

76 chopping

77 onion

78 150-500g

79 Peel and cut into cubes

80 garlic

81 5-500g

82 peel

83 carrot

84 50-450g

85 Peel and cut into cubes

86 italian

87 5-70g

88 remove rhizomes

89 mushroom

90 30-250g

91 cut into 2-3 cm pieces

92 crush

93 parmesan

94 10-200g

95 cut into 2-3 cm pieces

96 grind

97 peanuts

98 10-200g

99 Peanut shells and skins removed

100 crushed

101 ice cubes

102 100-400g

103 Ice cubes in 2 cm pieces

104 Juice making

105 fruit

106 Cut into 2-3cm cubes, process the solid first, then add the liquid until the total does not exceed 1500ml, do not add more than 10 ice cubes during

107 knead

108 dough

109 300g

110 Mix water to yeast during dough processing (adding yeast directly before starting processing may result in flaky flaking and premature rise). If the dough is flaky at the beginning of

111 water

112 210ml

- 113 to the shaft and vibrates greatly, add 1 tablespoon of flour, after the dough processing process is completed, do not reprocess, if
- 114 Egg white
- 115 4-8 eggs
- 116 Remove the yolks, keep the whites, add a little sugar
- 117 salad mix
- 118 dressing
- 119 Cut the fruit into 2-3 cm cubes, work with the solids first, then add the liquid until the total does not exceed 1500 ml.
- 120 low-gluten
- 121 flour, sugar
- 122 whites for one round first, and then pour in the rest of the ingredients.
- 123 Place the Knife Blade into the Bowl
- 124 on top of the Bowl, attach the motor housing onto the bowl and lock it clockwise until a ‘click’ 3
- 125 Switch to select the speed required
- 126 the blade from the bowl before removing the processed ingredients. 5
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Product Specification

Voltage	Frequency	Motor Power	Bowl Capacity
110V-120V	50Hz/60Hz	1000W	3L

warningDo not damage the Cord or the Plug. (It may cause electric shock, or fire caused by short circuit.)
 Do not use the appliance if the Cord or the Plug is damaged or the Plug is loosely connected to the outlet. (It may cause electric shock, or fire caused by short circuit.)
 If the Cord is damaged, it must be replaced by service center or similarly qualified persons in order to avoid a hazard
 Do not plug or unplug the Plug with wet hands.
 (It may cause electric shock.)
 Do not exceed outlet voltage or use an alternate current other than that specified on the appliance.
 (It may cause electric shock or fire.)

- Make sure the voltage supplied to the appliance is the same as your local supply.
- Plugging other devices into the same outlet may cause over-heating.

Do not immerse the Motor Housing in water or splash
 it with water. (It may cause electric shock, or fire caused by short circuit.)
Do not dismantle, repair or modify the appliance.
 (It may cause fire, electric shock or injury.) Please contact your service center for repairing.
Do not insert any objects into the vent or the gap.
 (It may cause electric shock or malfunction.)
 Especially metal objects such as pins or wires
Do not replace any parts of appliance with non-genuine spare parts.
 (It may cause injury, electric shock or fire)
Do not try to remove the Lid when the appliance is still operating.
 (It may cause injury.)

Do not use hot water (over 60°C) for cleaning purpose or fire to dry the appliance.

(It may cause burning or malfunction.) Do not place hot ingredients (over 60°C) into the Bowl.

(It may cause injury or malfunction.)

Do not put your finger or utensils such as spoon, fork etc. into the Bowl during operation . (It may cause injury, electric shock, or fire caused by short circuit.)

Do not push the Safety Pin and Safety Lever with any instruments, stick etc. as the appliance might be on.

(It may cause injury.)

This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

(It may cause burning, injury or electric shock.)**Insert the Plug firmly.**

(Otherwise it may cause electric shock and fire caused by the heat that may generate around the Plug.)

Clean the Plug regularly.

(A soiled Plug may cause insufficient insulation due to moisture, and may cause fire.)

When abnormal operation or breaking down occurs, discontinue the appliance operation immediately and unplug.

(It may cause smoke, fire or electric shock.)

e.g. during abnormal operation or breaking down.

- The Plug and the Cord becomes abnormally hot.
- The Cord is damaged or there has been a power failure.
- The Motor Housing is deformed or abnormally hot.

Please unplug the appliance immediately and contact the service centre for advice or a repair.

Make sure to hold the Plug when unplugging the Plug, i.e. never pull on the Cord.

(Otherwise it may cause electric shock, or fire caused by short circuit.)

Be careful if hot liquid is poured into the Bowl as it can be ejected out of the appliance due to a sudden steaming.

(It may cause burning.)

CAUTION

Do not leave the appliance unattended when it is in operation.

(It may cause fire or burns.)

- When leaving the appliance unattended, turn the power off.

Do not use the appliance in the following places:

- Any uneven surface, on non-heat resistant carpet or table cloth etc. (It may cause fire or injury.)
- In a location where there is risk of the appliance being splashed with water, or near a heat source.

(It may cause electric shock or current leakage.)

Do not process more than the maximum capacity marked on each container respectively.

Follow the recommender
ingredient amount for processing.

(It may cause injury.)

Do not continue operation for a long time. It is recommended to rest the appliance after a certain operating time.

(It may cause burns.) With exception for the stated “Ingredient Preparations” in this Operating Instructions.

Function	Operating Time (minutes)	Rest Time (minutes)
Food Processor	CPU presets according to different tools	60

Unplug the Plug when the appliance is not in use.

(Otherwise it may cause electric shock, or fire caused by current leakage.)

Remove the Bowl before lift up the Motor Housing from the table.

(It may cause injury.)

Switch off the appliance and disconnect it from power supply before changing accessories or approach that are moving during operation.

(It may cause injury.)

When carrying the appliance, be sure to hold the Motor Housing with both hands. Do not carry it by the Bowl.

(It may cause injury.)

Care should be taken when handling the sharp cutting blades, emptying the Bowl and cleaning.

(e.g. Knife Blade, Slicing Blades and etc.)

(It may cause injury.)

IMPORTANT INFORMATION

Do not place the appliance in the following places.

- In a location where the appliance being expose to excessive moisture, temperature or direct sunlight.

(It may cause malfunction.)

- Any high or low temperature location such as fridge, freezer, microwave or oven.

(It may cause malfunction or breakage.)

Do not process hard ingredients (e.g. hard meat, meat with bones) or viscous material.

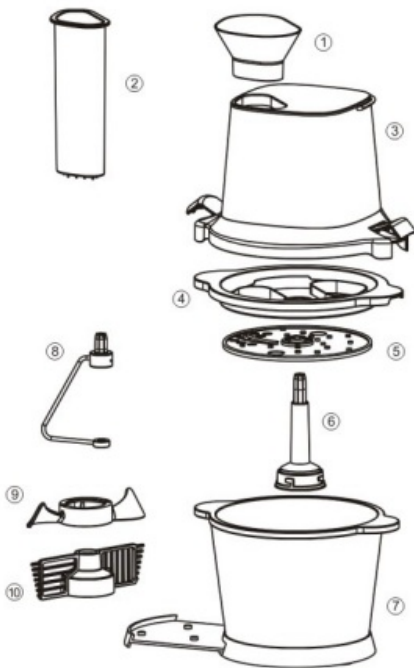
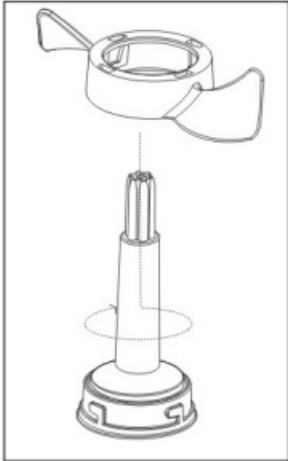
(It may cause malfunction.)

Before Use:

Always operate the appliance on a clean, dry, flat, hard and smooth surface, and clean the Rubber Foot before use to ensure that the Rubber Foot suction is at optimum performance

FOOD PROCESSOR -INTRODUCTION

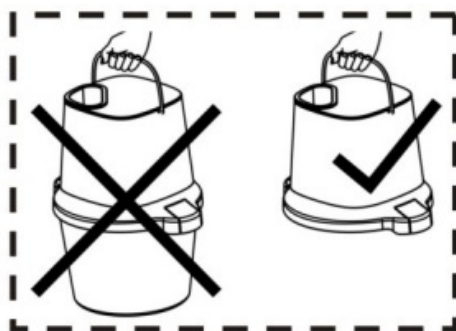
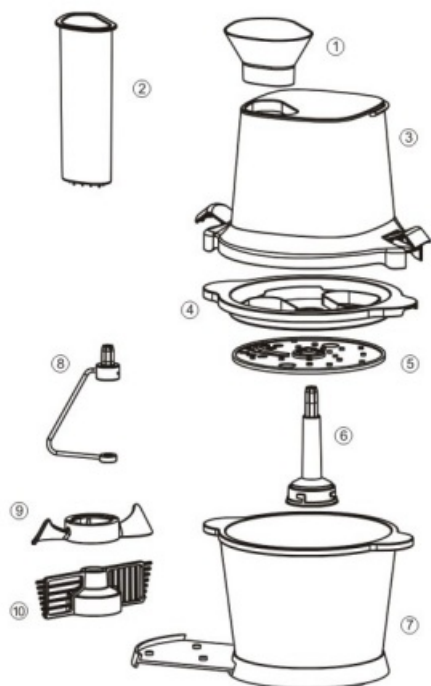
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1. Install the components in order as 1 2 3
2. Press the turnbuckles on both sides of the body until a “click” sound is heard.

For disassembly, follow the reverse steps of assembly.

part names



1. **FOOD TRAY**

2. **PUSHER**

3. **MOTOR BASE**

4. **BOWL LID**

5. **SLICER BLADE**






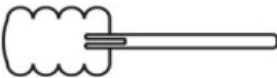
6. **TOOLHOLDER**

7. **3L GLASS BOWL**

8. **DOUGH KNEADER**


9. **MIXER**




10. **WHISK**

Chopper blade		Chopping meat & fish
		Chopping vegetables; fruit; salad side dish
	Caution: Do not use this accessory to chop hard ingredients	
Whisk		Whisking egg whites
		Mayonnaise, whipped cream salad
mixer		mushy food
		mixing
Kneadinghook		Dough kneading
Slicing; shredding		Slicing; shredding
cleaner		cleaner

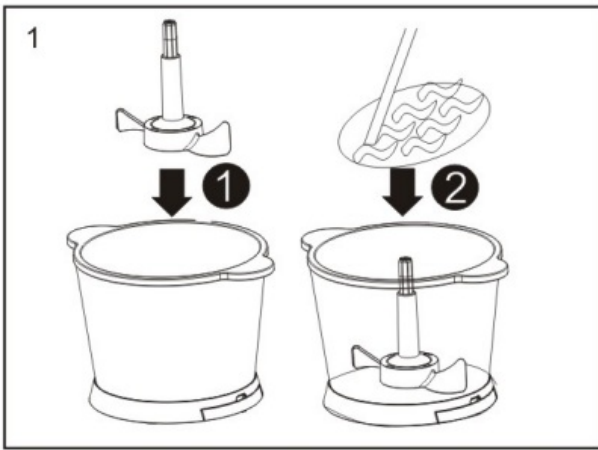
How to Use

*Ingredients preparation

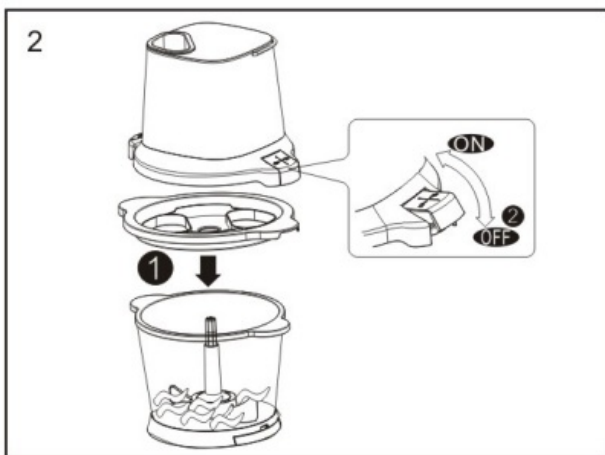
function	Ingredient	tool	weight	preparation
minced	Meat		50-400g	Remove all skin, bone and blood vessels and cut into 2-3 cm pieces
	fish		50-400g	
chopping	onion		150-500g	Peel and cut into cubes
	garlic		5-500g	peel
	carrot		50-450g	Peel and cut into cubes
	italian		5-70g	remove rhizomes
	mushroom		30-250g	cut into 2-3 cm pieces
crush	parmesan		10-200g	cut into 2-3 cm pieces
grind	peanuts		10-200g	Peanut shells and skins removed
crushed	ice cubes		100-400g	Ice cubes in 2 cm pieces
Juice making	fruit			Cut into 2-3cm cubes, process the solid first, then add the liquid until the total does not exceed 1500ml, do not add more than 10 ice cubes during

knead	dough		300g	Mix water to yeast during dough processing (adding yeast directly before starting processing may result in flaky flaking and premature rise). If the dough is flaky at the beginning of
	water		210ml	to the shaft and vibrates greatly, add 1 tablespoon of flour, after the dough processing process is completed, do not reprocess, if
Egg white	4-8 eggs		Remove the yolks, keep the whites, add a little sugar	
salad mix	dressing			Cut the fruit into 2-3 cm cubes, work with the solids first, then add the liquid until the total does not exceed 1500 ml.
low-gluten	flour, sugar			whites for one round first, and then pour in the rest of the ingredients.

1. Place the Knife Blade into the Bowl



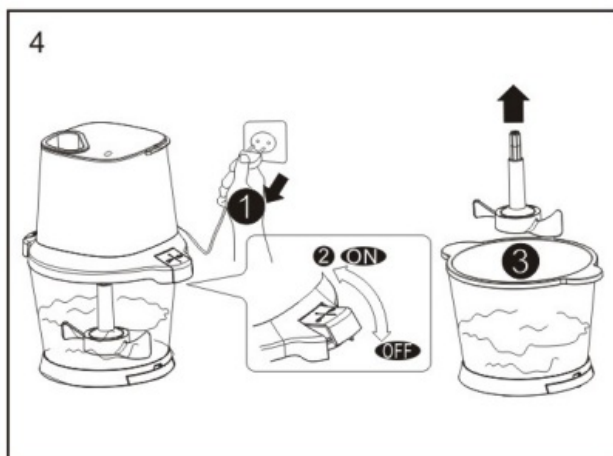
2. on top of the Bowl, attach the motor housing onto the bowl and lock it clockwise until a 'click' 3



3. Switch to select the speed required



4. the blade from the bowl before removing the processed ingredients. 5




spECTIFACTION

!	Spec: AC110-120V;50/60Hz;1000W	N
2	AC motor: 7640#	N
3	Open the lid, the motor stops rotating immediately	N
4	3L glass bowl	N
5	With automatic tool recognition function	N
6	With automatic tool recognition function	N
7	All the tools and bowl can be washed by dishwasher	N
8	Stainless steel motor housing	N
9	One	N
10	Chopper blade with titanium coating	N
11	Comply with CE+GS safety certification requirements	N
12	Comply with LFGB/ROHS requirements	N

This form is prepared in accordance with the provisions of 5J/T11364,
O. Indicates that the content of the hazardous substance in all homogeneous materials of the part is below the limit requirement specified in GB/T26572
X. Indicates that the content of the hazardous substance in at least one homogeneous material of the part exceeds the limit requirement specified in GB/T26572

Documents / Resources

	<p>Mnj HH-06 Multifunction Food Processor [pdf] User Manual HH-06 Multifunction Food Processor, HH-06, Multifunction Food Processor, Food Processor, Processor</p>
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References

- [User Manual](#)