



moa FP02B Food Processor Instruction Manual

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Food Processor
Instruction Manual



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BEFORE USE

Before use, please read this manual carefully.

Only connect the appliance to an earthed wall socket.

This appliance is for household use only. When using electrical appliances, basic safety precautions should always be followed to avoid fires, electric shocks, burns, or other injuries and damage. Read these operating and safety instructions carefully.

IMPORTANT SAFEGUARDS (1/2)

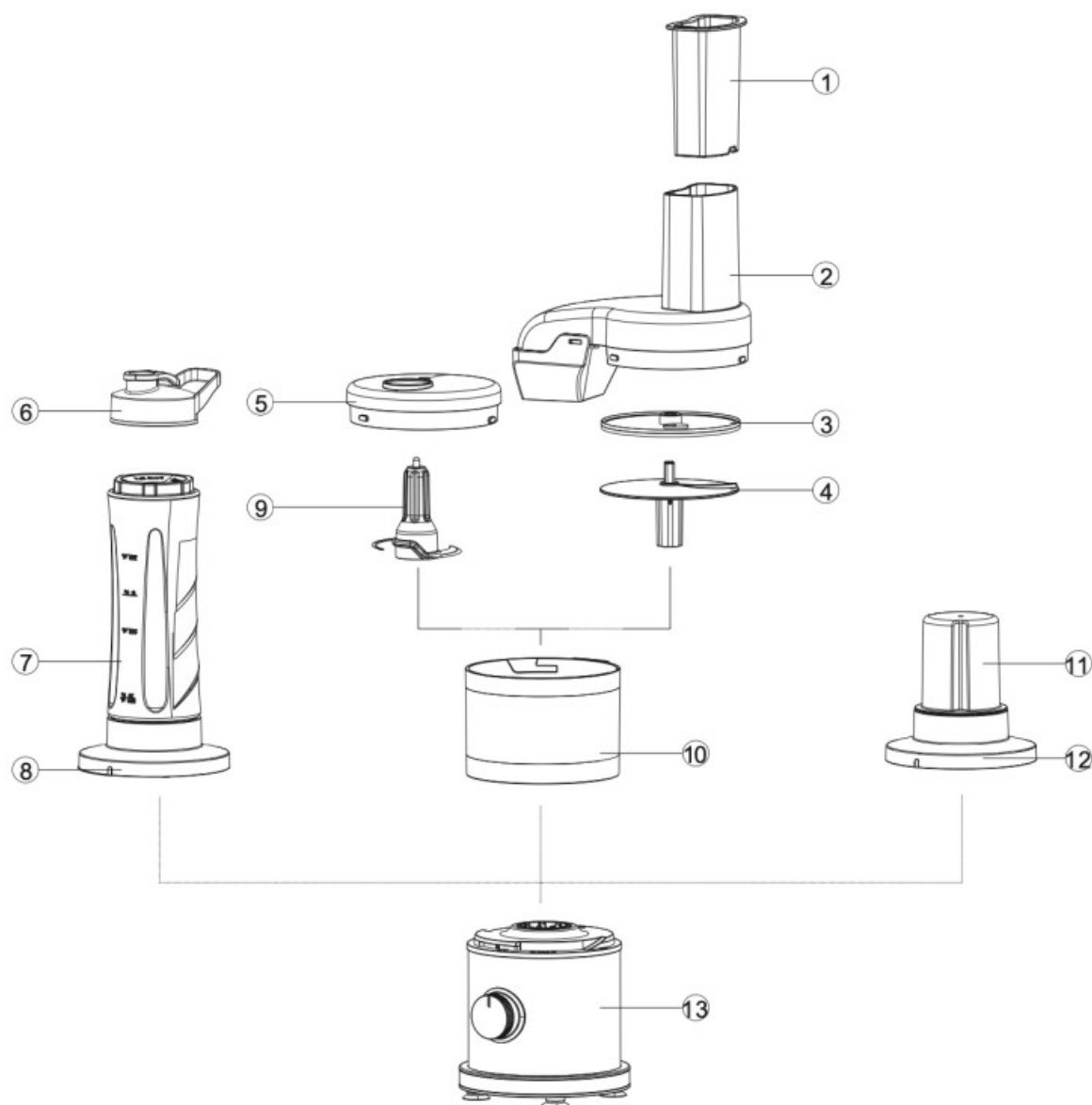
1. Carefully read and save all instructions provided.
2. Ensure that the supply voltage matches the rated voltage specified for this product.
3. Remember to unplug the cord from the outlet when the product is not in use, before handling any parts, and before cleaning.
4. Before using the food processor, inspect the cord, plug, and switch.
If any part is damaged, do not use it. Instead, contact our customer service. Avoid attempting repairs yourself.
5. Avoid allowing the cord to hang over the edge of a table or counter, and keep it away from hot surfaces.
6. Always place the product on a smooth and stable worktable surface before operating it.
7. Never touch the plug with wet hands. Hold the plug when inserting or removing it from the outlet. Do not pull on the power cord.
8. Do not immerse the main unit in water for cleaning. Instead, use a damp cloth or sponge to wipe the base, control panel, and cord, ensuring protection against the risk of electrical shock.
9. Keep your hands and utensils away from the moving blade and disc while processing food to minimize the risk of severe personal injury and/or damage to the food processor.

IMPORTANT SAFEGUARDS (2/2)

10. Only use the original spare parts provided by the manufacturer.
Do not use any alternative parts or components. When the machine is running, avoid placing your eyes close to the feeding tube to prevent injuries.
11. If the power cord is damaged, have it replaced by manufacturing technicians, the Service Department, or a similar professional maintenance department to prevent any injuries.
12. Always disconnect the power supply before disassembling or adjusting any parts of the components.
13. This product is not a toy. Please keep it out of reach of children.
14. This product should not be used by individuals with sensory or visual disabilities, or those lacking experience and knowledge (including children).

15. This product is intended for household use only and is not suitable for commercial purposes.
16. Never leave young children unattended while using this product.
17. Store the product in a cool, dry place away from direct sunlight.

PARTS DESCRIPTION & POSITION

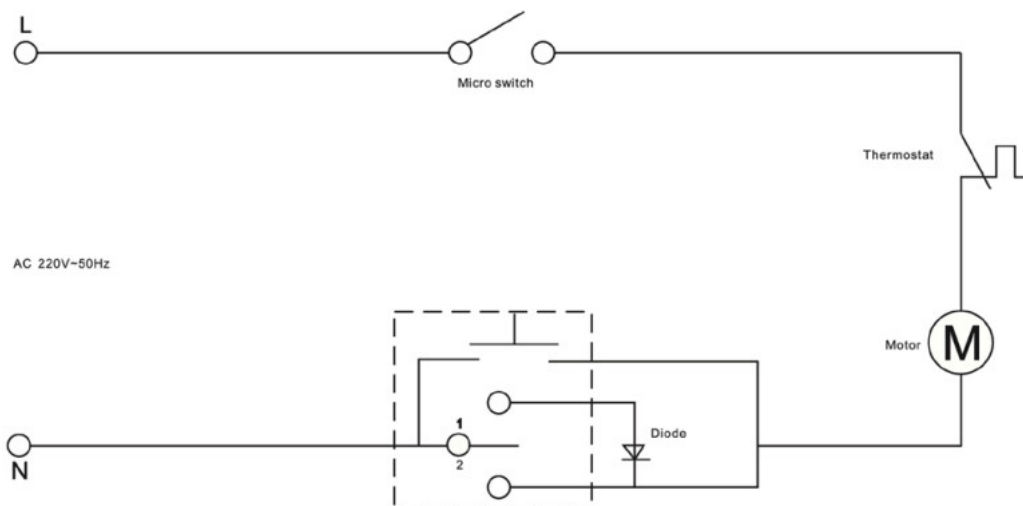


1. Pushers
2. Top cover
3. SS disc
4. Plastic disc
5. Chopper cover
6. Spill-Proof Drinking Lid
7. Blender bottle
8. Blender blade base
9. SS blade
10. Chopper bowl
11. Grinder jar
12. Grinder blade base

TECHNICAL DATA

Model	MOA GS513
Voltage	220V
Frequency	50Hz
Power	400W
Capability	500ml
Speed	blender:18000~21000 chopper:3000~3500

CIRCUIT WIRING DIAGRAM



HOW TO USE

Ingredients such as minced meat, peanuts, and radishes can be processed using the chopper blade (refer to fig. 1). This blade is designed to break down various types of meat, vegetables, and kernels like peanuts and almonds. However, please avoid using hard objects such as bones or extremely hard nuts that are difficult to cut or require foaming.

To operate the chopper, follow these steps:

1. Assemble the components shown in the figure below.
2. Cut 200g of boneless, tendon-free, and fat-free meat into 20x20x20mm pieces.
3. Place the chopped meat directly into a cup using the chopping knife.
Remember not to exceed 250 grams of meat at a time.
4. Plug in the power cord and adjust the knob to the II setting.
5. Let the chopper work for 10 to 20 seconds, making sure not to exceed 60 seconds of continuous operation. If you need to chop more meat, take a 30-second break before resuming.
6. **Important:** Do not open the chopper cover until the blade inside the rear cup has stopped rotating.

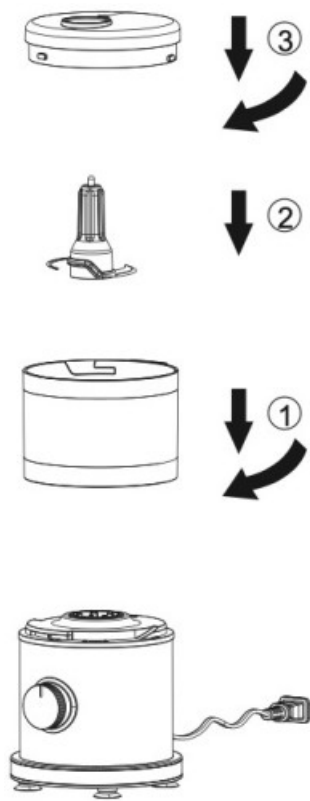


Fig1

For shredding and slicing tasks (refer to fig. 2), use the following instructions:

1. The thin slicing and julienne discs are primarily used for slicing various fruits and vegetables like carrots, radishes, potatoes, green melons, and celery.
2. Secure the cup onto the main machine seat by turning it clockwise. Then, insert the rotating disc into the cup, ensuring that the selected blade faces up and is pressed down firmly.
3. Cover the cup with the lid. Plug in the power cord and set the knob to the I setting.
4. Place the fruits and vegetables to be cut into the top feed of the cover and use the pusher to guide them. Remember not to exceed 1 minute of continuous operation. If you need to cut more vegetables, take a 30-second break before resuming.
5. **Note:** When using the stainless steel disc, make sure it is correctly positioned in the chopper jar and laid flat. When securing the cup cover, ensure it is tightly sealed by twisting it.

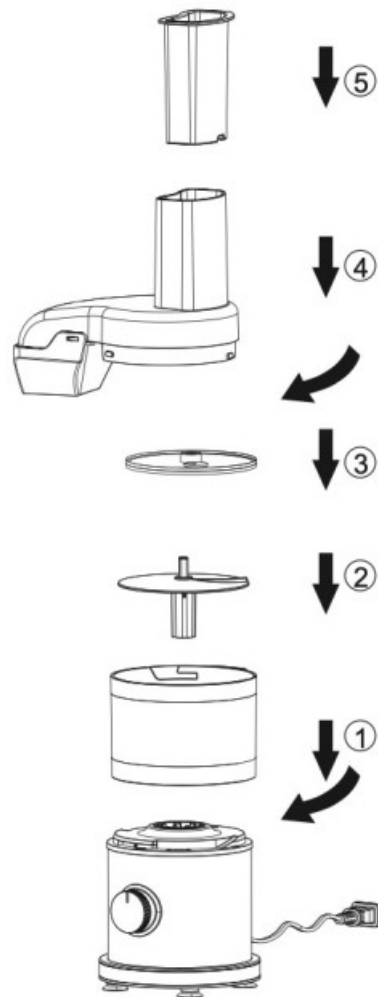


Fig2

Grinder (fig 3):

The grinder is designed for grinding dry foods into a fine powder, such as coffee beans, dried soybeans, pepper, and more. Here's how to use it:

1. Place approximately 50g of soybeans into the grinding cup (do not exceed the maximum capacity indicated on the scale).
2. Screw the middle cup knife holder clockwise onto the main machine.
3. Plug in the power cord and adjust the knob to the II section.
4. Grind the soybeans for 30-40 seconds. Avoid grinding for more than 60 seconds. Allow at least 30 seconds of interval between each use.
5. After grinding, rotate the cup counterclockwise and pour out the powdered food.

Note:

- If the grinder blade doesn't come into contact with the food and remains idle, immediately stop the grinder, disconnect the power supply, and remove the cup components. Loosen the food and repeat the grinding process.
- At the end of your grinding session, make sure to remove the cup from the grinder base only when the motor has completely stopped. Then, rotate the grinder jar counterclockwise and separate the cup holder from the transparent cup to retrieve the processed food.

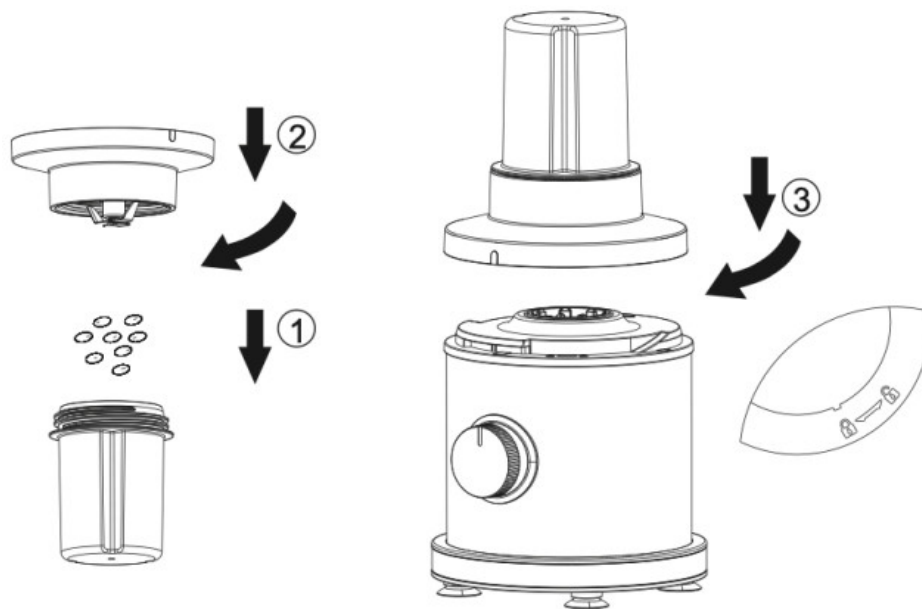


Fig3

Blender bottle (fig 4):

The blender bottle is designed for mixing fruits, vegetables, and other ingredients. Follow these steps to use it effectively:

1. Cut fruits, vegetables, etc. into 2cm x 2cm pieces.
2. Place the cut food into the mixing glass.
3. Add the desired amount of water, juice, milk, honey, or other spices.
4. Rotate the blender blade base counterclockwise onto the cup body and tighten it securely.
5. Attach the blender with the food onto the main machine counterclockwise (refer to the instructional pattern).
6. Use the knob switch to select the motor speed:
 - Use the I section or the P section for multiple cycles to mix liquid food (e.g., milk, sugar, juice).
 - Use the II section for blending hard foods (e.g., carrots, apples, pears, etc.).
7. Blending time:
 - Half cup capacity: 30 to 60 seconds.
 - Full max capacity: Use 60 to 90 seconds.
 - Avoid continuous blending for more than 2 minutes. Allow at least 1 minute of interval between each use. If you have blended continuously for three cycles, stop and let the blender cool for 25 minutes before using it again.
8. Once the motor has stopped running, rotate the mixing cup counterclockwise to detach it from the main engine and pour out the contents.

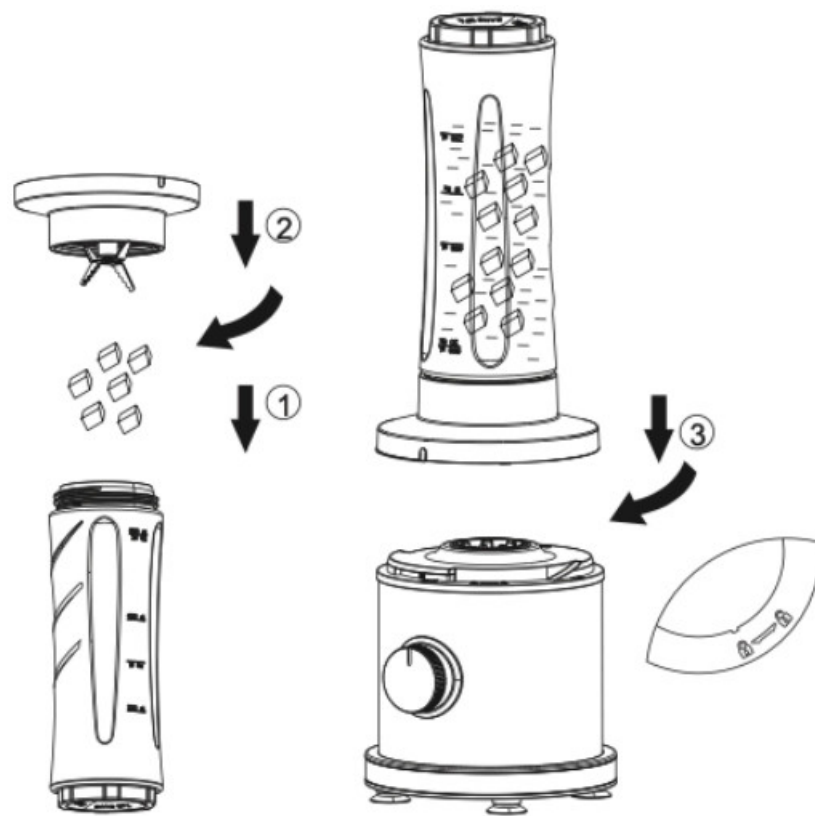


Fig4

Note:

- To prevent food from overflowing during blending, ensure that the total capacity of liquid in the mixing cup does not exceed the max capacity indicated.
- When using the blender continuously, work for 2 minutes and rest for 1 minute. If you have used it continuously for three cycles, stop using it, wait for 25 minutes to let it cool down, and then resume.
- Avoid blending boiling liquids (the temperature of the liquid food should not exceed 45°C).
- Do not operate the blender without any food or liquid inside the mixing cup.
- It is not recommended to blend bones or excessively hard foods.

TROUBLESHOOTING GUIDE

POTENTIAL PROBLEM	PROBABLE CAUSE	SOLUTION
Unit does not operate on any speed or Pulse.	Is the unit plugged in?	Plug the plug into a socket with the same voltage.
	The cup component was not properly installed on the host	Check that the cup assembly is properly installed, removable and installed again, and that the cup assembly is installed downward to the fuselage correctly.
	The continuous operation time is too long, and the temperature control of the motor is protected	Use the machine after stop 20-30 minutes
Abnormal vibration or noise	Product placed unsteady or pedestal falling off	Smooth placement of products or installation of foot pads in place
	Too much food	Turn off the switch, disconnect the power and remove the excess food
	over voltage	Check if the voltage is too high
Cutting tool in The process of processing	The machine may be overloaded	Turn off switch, disconnect power supply, reduce processing quantity of food materials
	The food is too big or too hard	Turn off the switch, disconnect the power supply, reduce the size of the food or reduce the processing amount of food materials;
The machine smelled badly when the product was first used	Normal initial use of new motor	If the product will still smelled after multiple use, please send it to the nearest maintenance point for inspection

Notes:

Please be aware that these steps are the standard troubleshooting methods. If you encounter any other issues, please get in touch with our customer service or visit our designated service center for maintenance. To prevent accidents, it is advised not to attempt self-repair by disassembling the product.

DISPOSAL

Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

WARRANTY

Dear Valued Customer,


Thank you very much for purchasing a MOA product.

We wish you to inform you that this product is covered by a warranty which complies with all legal provisions concerning existing warranty and consumer rights in the country where the product was purchased.

Should you find any defect or malfunction of your MOA product, please contact the appropriate Customer Care Center.

Sincerely yours, The MOA Team

Documents / Resources

	<p>moa FP02B Food Processor [pdf] Instruction Manual FP02B, FP02B Food Processor, Food Processor, Processor</p>
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References

- [User Manual](#)