



somogyi HG AP 18 Multifunctional Chopper Function Instruction Manual

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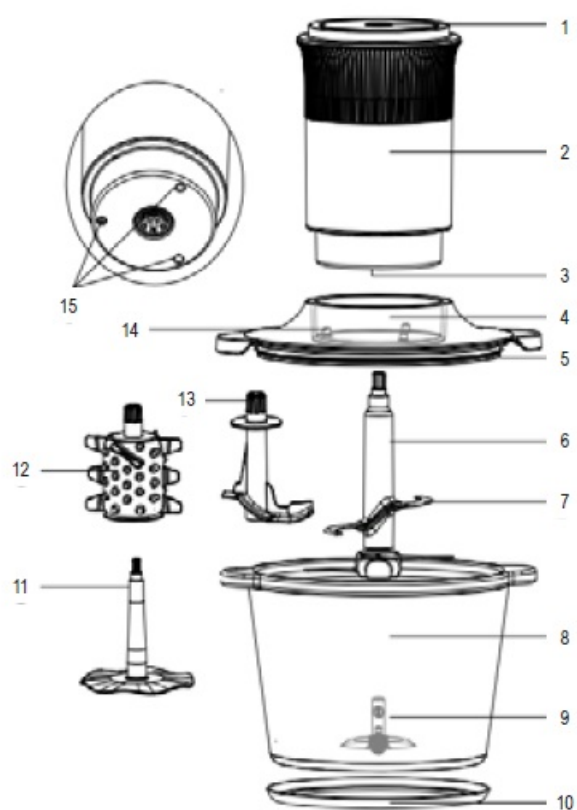
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somogyi HG AP 18 Multifunctional Chopper Function



OVERVIEW



1. switch
2. motor unit
3. motor coupling
4. plastic safety cover
5. sealing ring
6. rotating knife shaft
7. rotating stainless steel knives
8. glass bowl
9. stationary shaft in the bowl
10. anti-slip ring
11. whisk disc
12. peeling roller
13. kneading lever
14. motor fitting pins
15. motor mounting holes



IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND SAVE FOR FUTURE USE!

WARNINGS

1. Before use of the product, please read these instructions manual and keep it for future reference. The original document was prepared in Hungarian language.
2. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided that they are supervised or have been given instructions concerning the safe use of the appliance and understand the hazards involved.
3. This appliance must not be used by children! Keep children away from the appliance and its mains cord. Children must not play with the appliance!
4. Make sure that the appliance was not damaged during shipping.
5. For use only with the accessories supplied with the machine!
6. The appliance must be placed on a solid, horizontal surface.
7. Do not operate the appliance with a program switch, timer, separate remote control systems etc. which may switch on the appliance automatically.
8. Use it only under dry, indoor conditions.
9. DO NOT use the appliance near a bathtub, washbasin, shower, swimming pool or sauna.
10. Do not place the appliance on or near an electric or gas oven or other heat sources.
11. Operate the appliance under constant supervision at all times.
12. Do not operate the appliance near children without supervision.
13. The appliance should only be switched on in the fully assembled state as described in this instruction manual!
14. Only the food to be processed should be in the glass bowl, no other foreign objects!
15. Do not put hot food in the glass bowl as it is not heat-resistant! Let the food cool to below 60°C!
16. If you notice any irregularities (such as unusual noise from the appliance or burning smell), switch off and unplug the appliance immediately.
17. Protect from dust, moisture, sunlight and direct heat.

18. Never touch the appliance or the power cord with wet hands.
19. Make sure that the power cord and plug are not exposed to water or other liquids.
20. Always unplug the appliance, when leaving it unattended and before assembly, disassembly and cleaning.
21. Do not immerse the appliance in water.
22. Always fully unroll the supply cable.
23. Only connect to earthed wall socket with 230V~ / 50Hz rated supply voltage.
24. Do not use an extension cord or splitter to connect the appliance to the mains.
25. Keep the appliance in a place, where the power supply plug can be easily reached and unplugged.
26. Run the power cord so that it cannot be accidentally disconnected, and does hang down from the table edge.
27. Do not lead the power cord along sharp edges or let it touch hot surface.
28. If you are not going to use the appliance for an extended period, turn it off and unplug the power cord. Store in a dry, cool place.
29. Unplug the power cord by grasping the plug, not the cord.
30. Due to continuous development, the technical specifications and design of this product may change without prior notice.
31. The most recent instructions manual is available for download from the www.somogyi.hu website.
32. However, we regret such inconvenience, we do not take any responsibility for possible printing errors.
33. The product is designed for household, not for industrial use

 **Danger of electric shock!** It is forbidden to disassemble or alter the appliance or its accessories. If any part  is damaged, immediately disconnect the appliance and contact a specialist.
If the mains cord is damaged, have it replaced by the manufacturer, their authorised service agent or a similarly qualified professional.

COMMISSIONING

1. Before installation, carefully remove packaging, and make sure not to damage the unit or the power cord. If you find any damage, the unit must not be operated!
2. The appliance is exclusively for use in a dry, indoor environment.
3. **ATTENTION!** The knife is very sharp! Risk of injury.
4. Wash the glass bowl, the plastic lid, the knife, the mixing bowl, the whisk attachment and the peeling roller thoroughly with kitchen dishwashing liquid, then rinse with clean water and wipe dry.
5. Unscrew the bottom of the peeling roller, remove the rubber outer part and rinse with clean water. Also dry the inside of the roller, then assemble. Turn the bottom plastic disc to the right until it clicks, in the direction of the closed padlock symbol.
6. Make sure the appliance is switched off and the mains plug is unplugged!
7. Insert the knife or whisk, whisk disc or peeler into the shaft in the glass bowl.
8. Put on the safety plastic lid. Fit the motor unit on the lid.
9. Plug the unit into a standard grounded wall socket.
10. Press the switch briefly (3 seconds) and release it.
11. The device is now ready for use!

CLEANING

1. Clean the appliance after each use!

2. Before cleaning, turn off the appliance and disconnect it from the power supply by pulling out the plug.
3. Clean the outside of the appliance with a slightly damp cloth. Do not use aggressive cleaning agents! Do not let water leak inside the appliance or spill on electrical components. Do not immerse the appliance in water.
4. Wash the glass bowl, the plastic lid and the knife or the kneading lever, the whisk attachment and the peeling roller thoroughly with kitchen dishwashing liquid, then rinse with clean water and wipe dry.
5. Dismantle the peeling roller as described in the COMMISSIONING section. Rinse and dry it, then assemble it.

TROUBLESHOOTING

| Error observed | Possible resolution of the error |
|---|--|
| The unit does not work at all. | Check the power supply. |
| | Check that the motor unit fits correctly. |
| The motor does not rotate when the button is pressed. | Unplug it immediately. |
| | <ul style="list-style-type: none"> – Check what the knife may have jammed on. – If the motor still won't start after cooling down, contact a specialist. |

DISPOSAL

Waste equipment must be collected and disposed separately from household waste because it may contain components hazardous to the environment or health. Used or waste equipment may be dropped off free of charge at the point of sale, or at any distributor which sells equipment of identical nature and function. Dispose of product at a facility specializing in the collection of electronic waste. By doing so, you will protect the environment as well as the health of others and yourself. If you have any questions, contact the local waste management organization. We shall undertake the tasks pertinent to the manufacturer as prescribed in the relevant regulations and shall bear any associated costs arising.

FEATURES

- The appliance is intended for domestic use only, for processing average quantities of food.
- 1,8 L glass bowl
- accessories: 4-bladed knife, kneading lever, whisking disc, peeling roller (for garlic)
- easy to assemble
- easy to clean

USE

For each of these processing modes, it is true that you let the engine cool down after a total of 2 minutes of use.

Chopping

1. Place the glass bowl on the anti-slip ring.
2. Insert the knife into the shaft of the glass bowl and place the food to be chopped.
3. The meat should be diced into pieces of about 2×2 cm. It should be free of bones, tendons and membrane.
4. Only the food to be chopped should be in the glass bowl, no other foreign objects!
5. Do not put hot food in the glass bowl as it is not heat-resistant! Let the food cool to below 60°C!

6. Put on the safety plastic lid. Fit the motor unit on the lid.
7. **IMPORTANT!** Hold the glass container in place with one hand while you start/stop the motor with the other!
8. Follow the guideline table below for quantities and processing times. Do not exceed the maximum quantities!

| MEAL | MAXIMUM AMOUNT | USUAL AMOUNT | PREPARATION TIME |
|--------------------------|----------------|--------------|---|
| meat (2 x 2 cm cubes) | 500 g | 350 g | 3 x 10 sec |
| ice cube | 200 g | 150 g | intermittently coarse: 10 x 1 sec fine: 20 x 1 sec |
| carrot | 400 g | 300 g | 2 x 5 sec |
| garlic | 400 g | 300 g | 2 x 5 sec |
| onion | 300 g | 200 g | intermittently 5 x 1 sec |
| almond | 350 g | 250 g | coarse: 1 x 5 sec moderate: 1 x 10 sec fine: 3 x 10 sec |

1. If part of the food sticks to the glass bowl, press it down to the bottom of the bowl with a wooden or silicone tool and repeat the chopping. Never reach into the dish by hand, knives are very sharp!
2. When you have finished chopping, unplug the appliance!

Kneading

You can also knead dough using the plastic kneading lever (13). The table shows the flour/ water ratio and the maximum amount of dough that can be worked with, and of course you can add other ingredients.

1. Place the glass bowl on the anti-slip ring.
2. Fit the plastic kneading lever (13) onto the shaft in the glass bowl.
3. Add water and flour into the bowl.
4. Put on the safety plastic lid. Fit the motor unit on the lid.
5. **IMPORTANT!** Hold the glass container in place with one hand while you start/stop the motor with the other!
6. Follow the guideline table below for quantities and processing times. Do not exceed the maximum quantity!

| MEAL | MAXIMUM AMOUNT | USUAL AMOUNT | PREPARATION TIME |
|-------|----------------------------|----------------------------|------------------|
| pasta | 350 g flour 175 g water | 300 g flour 150 g water | 2 x 60 sec |

Whisking

Whisking will be more effective if the cream or other whipping product is cooled to a maximum of 8 °C.

1. Place the glass bowl on the anti-slip ring.
2. Fit the whisking disc (11) onto the shaft in the glass bowl and pour in the cream or other whipping cream.
3. Put on the safety plastic lid. Fit the motor unit on the lid.
4. **IMPORTANT!** Hold the glass container in place with one hand while you start/stop the motor with the other!
5. Follow the guideline table below for quantities and processing times. Do not exceed the maximum quantity!
6. Keep making the foam until you get the right consistency, of course.

| MEAL | MAXIMUM AMOUNT | USUAL AMOUNT | PREPARATION TIME |
|---------------------------------|----------------|--------------|------------------|
| cream (or other whipping cream) | 400 ml | 200 ml | 30 – 40 sec |

Peeling (garlic)

The rubber garlic peeler roller can peel several bulbs of garlic very quickly. Before peeling, the garlic bulbs should be broken into cloves. Drier garlic can be peeled more effectively than young garlic that is still wet. Monitor the process during the operation and check the result after the first 15 seconds. If you find it suitable, do not continue peeling.

| MEAL | MAXIMUM AMOUNT | USUAL AMOUNT | PREPARATION TIME |
|--------|----------------|--------------|------------------|
| garlic | 3 onions | 2 onions | 2 x 15 sec |

If a few unpeeled garlic cloves remain, throw them back into the glass bowl and clean them with the rubber roller for a few seconds.


TECHNICAL SPECIFICATIONS

- **power supply:**.....220-240 V~ / 50 Hz
- **power:**.....400 W
- **Contact protection rating:**.....II
- **sound level:**.....80 dB(A)
- **dimensions:**.....218 x 258 x 180 mm
- **the volume of the glass bowl:**.....1,8 liters

CONTACT

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Documents / Resources

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|  | <p>somogyi HG AP 18 Multifunctional Chopper Function [pdf] Instruction Manual HG AP 18, 2A3-1, HG AP 18 Multifunctional Chopper Function, Multifunctional Chopper Function, Chopper Function, Function</p> |
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References

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- [Somogyi Elektronik Slovensko s.r.o..](#)
- [Zed d.o.o.](#)