

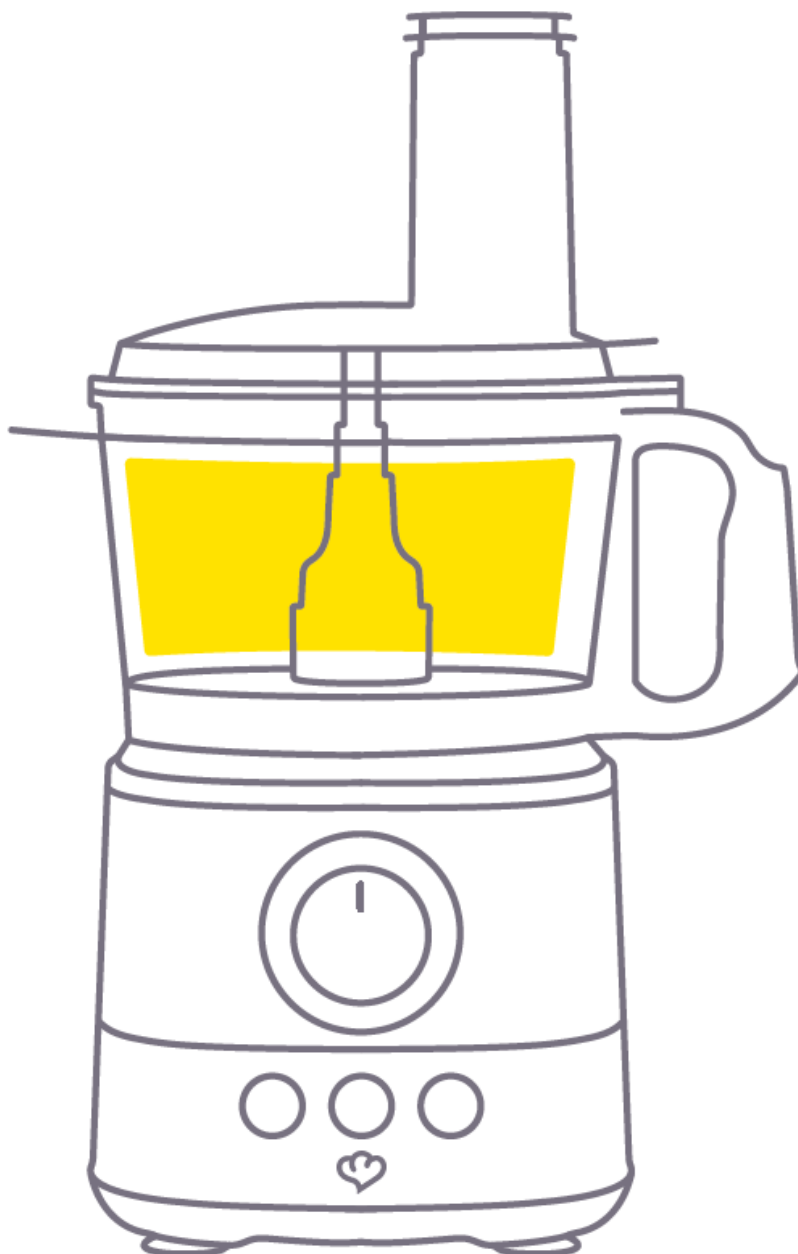


springlane 943612 Kaia Universal Food Processor Instruction Manual

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Important safety information

Please read this manual carefully before using the device for the first time and keep it for future reference.

Warning

1. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction. For optimal ventilation, allow space of approx. 8 cm to other objects, furniture, or walls.
2. Warning – When positioning the appliance, ensure the supply cord is not trapped or damaged.
3. Warning – Do not locate multiple portable socket outlets or portable power supplies at the rear of the appliance.
4. Warning – Do not use sharp or metal objects in the mixing container. They might scratch it. Use plastic or wooden scrapers to remove the ingredients from the container.

Intended use

This appliance is solely intended for macerating, mixing, and kneading food.

Symbols

This symbol warns of hazards that can damage the appliance or cause injury.

This symbol warns of an electric shock that may be caused by a defective appliance or by improper handling. This product may only be opened for necessary service work by an authorized technician.

Safety information

Do not immerse the appliance in water or any other liquid. Protect the power cable and mains plug from moisture. Do not put your hand into the appliance during operation and only use the plunger to add foods using the feed chute.

Exercise special caution

- When using, exchanging, or cleaning the blade, cutting, grating, or friction attachments. They have sharp blades and components with sharp edges. Wait for the appliance and all moving parts to come to a complete stop before opening the lid.
- Do not stop the machine by opening the lid during operation to prevent damage to the motor.
- Exercise care when filling hot foods into the mixer or removing the lid from the mixing container. Hot steam might escape unexpectedly. Never process boiling liquids with this appliance.
- Start operating the mixer at low speed and slowly increase the speed until you reach the desired speed level.
- After unpacking the appliance, check that it is in perfect condition and has not sustained any damage that could impair its functional safety. Should you notice any defects or if the appliance has fallen on the floor, do not attempt to use it, but call our customer service.
- Improper repairs can lead to hazards for the user and the warranty may be deemed void. If individual parts are damaged, they must be replaced by the manufacturer, an authorized specialist company, or a similarly qualified person.
- The appliance is only suitable for macerating, mixing, and kneading food. Do not place any other food items inside.
- Store the appliance out of the reach of children.
- Children under the age of 8 should be kept away from the appliance or be under constant supervision.
- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed in the safe use of the appliance and have understood the hazards involved. The appliance is not a toy. Children may only clean and maintain the appliance under supervision.
- Position the appliance on a free and level surface.
- The appliance is only intended for use in the household or other similar uses such as
 - in kitchenettes in shops, offices, or other workplaces, on farms, for use by guests in accommodation establishments (hotels, motels) private guest houses, or holiday homes.
- Do not fill above the indicated maximum level.
- Caution! When filling hot liquids into the mixing container, splatters or hot steam might escape.
- Only use the appliance after proper assembly.
- The appliance may only be used with its original accessories.
- Use the storage bag to store your accessories in a secure and orderly manner.
- Connect the appliance only to alternating current as indicated on the type plate. Connect the mains plug only to an earthed socket.

- Uncoil the power cable completely before use.
- Disconnect the mains plug as soon as you have finished using the appliance. Do not pull the power cable itself, as it could cause damage.
- Switch off the machine before plugging in or unplugging it.
- The appliance must not be operated with an external timer or a separate remote control system.
- Always disconnect the mains plug after use, before cleaning, or in the event of possible malfunctions during operation.
- The motor block and glass blender jug are not suitable for cleaning in the dishwasher. Removable parts can be cleaned in the dishwasher. The blades stay sharp for longer if you clean them carefully by hand.
- Never place or use the appliance and power cable on or near a hot surface.
- The cable must not hang over the edge of the work surface.
- Do not use the appliance outdoors.
- Never insert body parts or metallic objects into ventilation slots, there is a risk of injury.

Before using the appliance for the first time

- Remove all parts related to packaging and transport safety. Make sure that these parts are also kept away from children –they pose a risk of suffocation!
Kaia should be cleaned before first use and after prolonged periods of non-use. When doing so, please make sure to consult our instructions on cleaning and maintenance.
- Place the appliance on a level and dry surface.

Technical data

- **Output:** 1000 W, 220-240 V, 50-60 Hz
- **Dimensions (W/D/H):** 18 x 27 x 42 cm
- **Weight:** approx. 4.5 kg
- **Revolutions:** max18000 rpm
- **Max. mixing container capacity:** 1500 ml Max. mini macerator
- **capacity:** 150 ml Noise level: 80-85 dB(A)
- **Equipment:** motor block with the base container, lid, and plunger, step-less speed setting using the control knob, crushed-ice function, pulse function, smoothie function
- **Accessories:** 1 blade attachment, 2 cutting and grater attachments usable on both sides, friction attachment, cutting attachment for strips, emulsifying disc, dough hook, mini macerator, blender jug, storage bag, recipe booklet
- Specifications, technology, colors, and design are subject to change without notice.

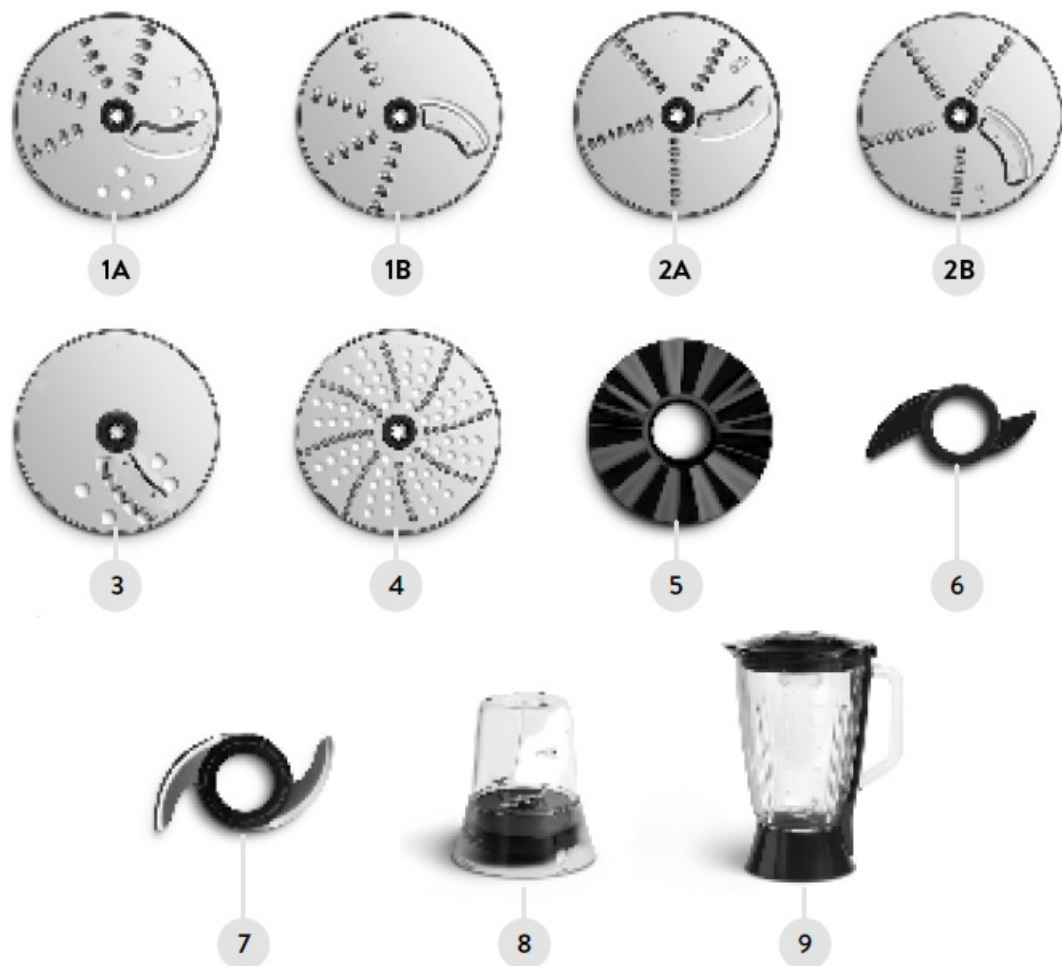
How to use Kaia



Product description Appliance

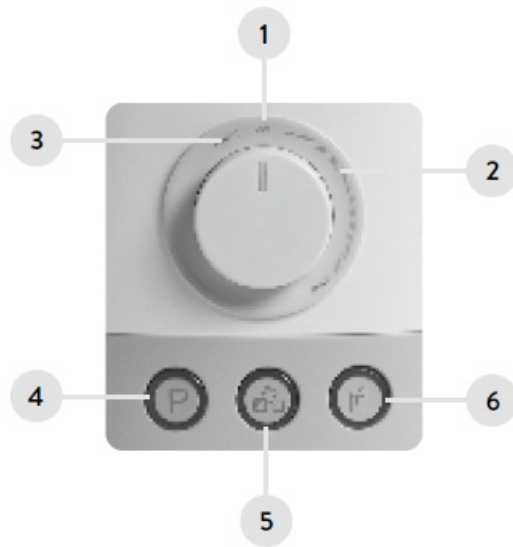
1. Plunger
2. Feed chute
3. Base container
4. Attachment
5. Motor block
6. Pulse function
7. Crushed-ice function
8. Smoothie function
9. Control knob

Accessories



1. A Slicing disc for thick slices (2.5 mm) B Slicing disc for coarse grating (4 mm)
2. A Slicing disc for thin slices (1.5 mm) B Slicing disc for fine grating/julienne (3 mm)
3. Slicing disc for strips of vegetables and chips (4 x 10 mm)
4. Friction disc for cheese, vegetables, and fruit
5. Emulsifying disc for cream, dip, mousse, and dressings
6. Dough hook
7. Blade
8. Mini macerator
9. Blender jug

Operating element



1. **OFF:** on /off
2. Manual mode
3. **MODE:** Programming mode
4. Pulse mode
5. Crushed-ice mode
6. Smoothie mode

Assembling Kaia Install basic jug

1. Place the basic jug on the motor block with the arrow of the motor block pointing to the I on the container. Turn the container clockwise until the two arrows are pointing at one another. The container is now engaged and sits securely on the motor block.
2. Place the insert on the pin of the basic jug. Install the desired attachment.
3. Place the lid on the basic jug so that it is properly supported. Turn the lid clockwise until it clicks into place and sits securely on the container.
4. Use the two-piece plunger to add the ingredients. Remove the round, inner plunger if you are using long, narrow ingredients such as carrots, parsnips, or cucumbers with the slicing or grating discs.

Install blender jug

1. Add your ingredients to the blender jug.
2. First, fit the lid on the blender jug and turn it clockwise until it clicks into place. Once you have done this, place the blender jug on the motor unit.
3. Place the blender jug on the motor unit with the arrow of the motor unit pointing to the I on the container. Make sure that the blender jug is correctly positioned and locked in place. Turn the container clockwise until the two arrows are pointing at one another. The container is now engaged and sits securely on the motor block.
4. You can add more ingredients through the opening in the lid. Make sure to follow the other safety and usage instructions for the blender jug.



Setting the speed

- Use the rotating control knob to set the speed (stepless adjustment). To do so, turn the knob clockwise to increase the speed or counterclockwise to reduce the speed.
- Turn the control knob to OFF to switch off Kaia.

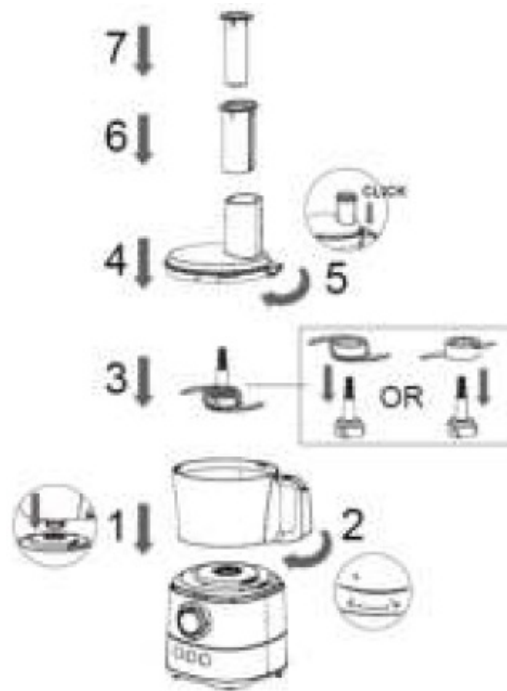
Selecting a program

- Turn the control knob to MODE to select a program.
- Select the P button for the pulse mode, with which you can mix at high speed with short intervals. This function is only suitable for the blade attachment.
- Select the crushed-ice mode for the crushed-ice program, with which you can macerate ice cubes or frozen fruits.
- Select the smoothie mode to make fruit smoothies and other drinks.

Proper use of accessories The 2-in-1 plunger

The plunger has two individual parts. Use parts A and B together to slide larger ingredients through the feed chute. Remove part A to fill in narrow ingredients. This ensures clean-cutting results and the processing of your ingredients improves. Separate the two parts to clean the plunger.

Blade attachment



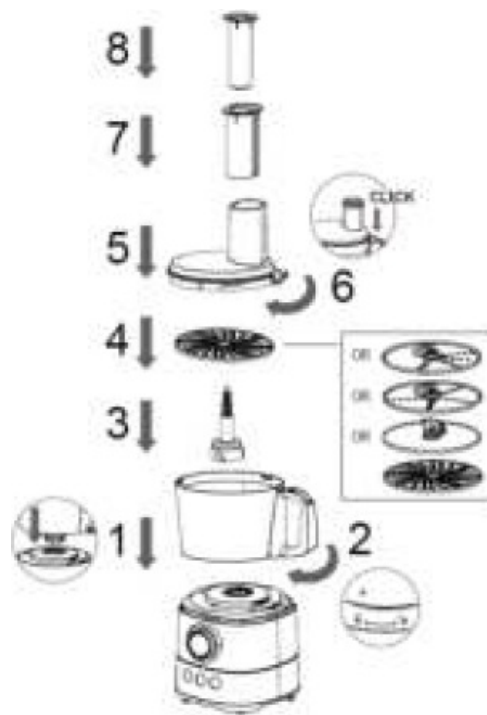
- Assemble the appliance as shown in the diagram.
- Use the blade insert to cut vegetables, fruit meat, nuts, herbs, chocolate, ice cubes, dried bread cubes, dried fruit, or ingredients with a similar consistency.
- Do not use meat and hard ingredients larger than 2 x 2 cm.
- Only use the machine for 1 minute at a time. Do not process more than 500 g of contents at the same time.
- Choose a high speed to obtain a fine result. To achieve a coarser consistency, e.g. for crumbles and onions, use the pulse function for greater control.

Dough hook

- Assemble the appliance as shown in the diagram (p. 24).
- Use the dough hook to process dough for cakes, pastries, biscuits, pizza, or bread. Use a maximum of 250 g flour and 150 g water.
- Only use the dough hook for 2 minutes at a time.
- Choose a low speed for heavy doughs.

Grating, cutting, and shredding attachments for strips of vegetables and chips

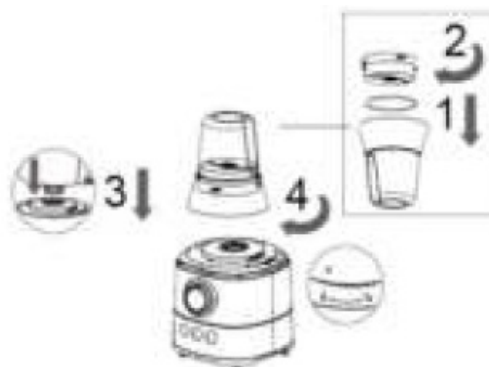
- Assemble the appliance as shown in the diagram.
- Only use these attachments for max. 1 minute at a time, and don't use them more than 5 times in a row before allowing Kaia to cool down completely. Do not use more than 500 g of ingredients at the same time.
- Choose a low speed for better results.
- Discs 1 and 2 have an A and B sides for slices and grating, respectively.
- Make sure that the processed food does not exceed the filling level of the mixing container and empty the container in a timely manner.
- Try to fill ingredients into the feed chute as evenly as possible, to ensure that they rest upright on the cutting disc. With smaller ingredients such as baby carrots, you can remove the inner plunger to make the feed chute narrower.



Blender jug

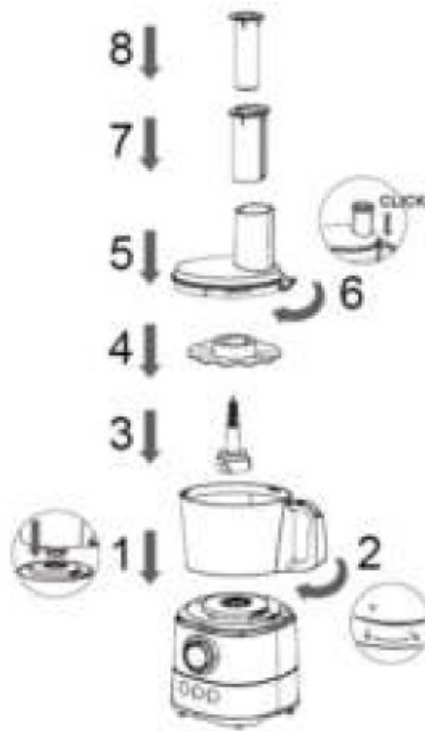
- Do not use the blender jug for more than 2 minutes at a time. Allow the motor to cool for at least 30 minutes before the next use.
- Never open the lid during operation.
- Make sure that the ingredients cover the blades to a depth of at least 5 cm and that there is enough liquid to ensure good processing.
- For better results, cut solid ingredients into smaller pieces.
- Large quantities should be processed in smaller portions.
- In order to avoid spills and splashes, do not fill more than 1 liter when using hot or foaming liquids.

Mini Mercator



- Assemble the appliance as shown in the diagram.
- Use the mini macerator for herbs, onions, garlic, chocolate, nuts, coffee beans, or spices.
- Do not use the mini macerator for longer than 30 seconds at a time and allow the motor to cool for at least 30 minutes. Do not use more than 50 g of ingredients at the same time.
- We recommend using the pulse mode to get the best results. This is the best way to keep things under control.

Emulsifying disc



- Assemble the appliance as shown in the diagram.
- Use this attachment to whip cream, mix dressings, or make creams and dips.
- Make sure that at least some liquid covers the emulsifying disc.
- Choose a lower or medium speed to ensure an optimal increase in volume and particularly fluffy texture. Use a higher speed for quick results and mayonnaise.
- Only use the emulsifying disc for max. 4 minutes at a time.
- Beaten egg whites are best processed at room temperature.

- **Safety function**

Kaia has a safety function to protect you. The appliance can only start after properly inserting and locking in the container and lid. If the lid is opened during operation, the motor stops. Do not use this function to stop the machine or fill more ingredients to prevent damage to the motor.

- **Overheat protection**

The built-in overheat protection checks

- **Cleaning and care**

The appliance should be cleaned and dried after each use as follows. Lack of or improper care of the appliance can impair its functionality of the appliance.

- Never clean the appliance using running water or another liquid and refrain from using scratching or abrasive cleaning agents.
- Clean all plastic parts on the top shelf of a dishwasher and use a program with at most 60 °C to keep them from losing their shape. Make sure that the plastic part is not jammed.
- In many cases, we recommend filling the container with some water and a few drops of a gentle cleaning agent to the motor temperature and reporting improper operation. If necessary, the overheat protection switches off the motor. Set the speed control to the "OFF" position. The appliance can be used again after the motor has cooled down. If multiple temperature errors are given during use, this might be due to the consistency or ingredient filling level. Try to lower the filling level or dilute the contents by adding liquids directly after use and shortly run the appliance at a low or medium speed. This makes cleaning the appliance later on easier.
- The motor block and glass blender jug are not suitable for cleaning in the dishwasher. Wipe off the motor block

with a damp cloth and wash the glass blender jug by hand.

- All removable parts can be cleaned in the dishwasher. Disassemble the 2-in-1 plunger to clean it. The gentlest way of cleaning the knives and blades is by carefully washing them by hand.
- Carefully dry off all parts before assembling your appliance and stowing it away.

Troubleshooting

If the appliance is not working properly, please follow these steps:

1. Check that you have followed the operating instructions precisely and correctly.
2. Check whether the table below offers a feasible solution.
3. Check that all fuses are intact.

Problem	Solution
The appliance does not start.	The food processor has two safety mechanisms. Make sure that all parts have been inserted correctly.
	Check that the power cord and plug are in good working order.
The appliance stops after longer mixing.	The overload protection prevents the motor from damaging. Allow the appliance to cool for at least 30 minutes and dilute the ingredients if necessary.
The motor slows down during operation.	Reduce the number of ingredients to be processed and work with smaller portions.
The appliance moves or wobbles during operation.	Make sure that the appliance is placed on a level surface and that the feet are clean.
	Check whether the maximum filling level is exceeded.
	Remove residues from the disc attachments.
The mixing result is not fine enough.	The mixer might overload when processing too many or oversized ingredients. Try again with a smaller quantity and mix smaller portions if necessary.
	Ingredients should be cut up into pieces not larger than 2 cm.
Ingredients stick to the container or do not reach the cutting blade.	The ingredients might be too large, which results in them sticking together. Ingredients should be cut up into pieces not larger than 2 cm.
	The mixture might be too dry. Add more liquids.

The mixing result is too fine or too runny.	Make sure that you've correctly followed all specifications and that there are no mistakes in the recipe.
	Try to mix the food for a shorter period of time or use the "pulse function" to better control the mixing process.
Ice is not crushed sufficiently.	Use smaller chunks of ice (not larger than 2 cm).
	Use the "crushed-ice function" for easier operation.

Should your Kaia have any other defects, please contact our customer service. Do not attempt to repair the appliance yourself.

Customer service

In principle, our products have a legal warranty duty of 2 years. Further claims can only be processed in conjunction with proof of purchase. Wearing parts exclude any warranty claims when usual abrasion has occurred. The durability is determined by the respective handling and use of the products and is thus variable.

For questions concerning the handling and functionality of our products, please contact our customer service:

- **Free hotline for Germany/Austria only:** 0800 270 70 27
- **From other EU countries:** +49 211 749 55 10
- (Different costs may apply.)
- **E-Mail:** service@springlane.de

Disposal/Environmental protection

Our products are manufactured to high-quality standards and are designed for long service life. Regular maintenance and care will help to extend service life. If the appliance is defective and can no longer be repaired, it must not be disposed of in the normal household waste. Take the appliance to a designated disposal point for recycling electrical or electronic equipment. Through professional disposal and recycling, you make an important contribution to protecting our environment. Springlane GmbH herewith declares that the product complies with the essential CE requirements on the issuing date. The complete declaration of conformity can be accessed at www.springlane.de/bedienungsanleitungen.

Documents / Resources

 springlane Universal-Multimediale 2 Bedienungsanleitung 2 Technische Manual 2 Gebrauchsanleitung 2 Reparaturplan 2 Ersatzteile 2 Manual de instrucciones	springlane 943612 Kaia Universal Food Processor [pdf] Instruction Manual 943612, Kaia Universal Food Processor
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References

-  [Bedienungsanleitungen | Springlane.de](#)
-  [Springlane Onlineshop - Aus Liebe zum Kochen | Springlane.de](#)
-  [Springlane Onlineshop - Aus Liebe zum Kochen | Springlane.de](#)