



INSTRUCTION MANUAL

# MEGAPROCESS

## MEGARANGE



# FOOD PROCESSOR

**BEFORE OPERATING THIS UNIT, PLEASE CAREFULLY READ THE FOLLOWING INSTRUCTIONS.**

MGIM 9373-9374 21-07-2020

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## IMPORTANT!

**Due to sharp parts and potential hazards the appliance is not suitable for the use of children under 8 years old.**

**When off please keep the appliance and mains cable out of reach of children.**

**Children over 8 must be supervised by an adult at all times when using or cleaning this appliance. This is not a toy!**

**This appliance can be used by persons with reduced physical, sensory or mental capabilities if they have been given supervision and instruction and understand the use and hazards involved.**

**Always disconnect the appliance from the mains supply socket if it is left unattended and before assembling, disassembling or cleaning.**

**If the mains cable is damaged, it must be replaced by qualified persons in order to avoid any hazards.**

**FEATURES**

- 1 Measuring cup
- 2 Blending jug lid
- 3 Blending jug
- 4 Connector
- 5 Safety interlocks
- 6 Motor unit
- 7 Rotary switch
- 8 Pusher
- 9 Mixing bowl cover
- 10 Mixing bowl
- 11 Citrus juicer cone
- 12 Citrus juicer basket
- 13 Drive shaft
- 14 Chopping blade
- 15 Chopping blade covers
- 16 Kneading blade
- 17 Blade retainer
- 18 Blade disc
- 19 Fine slicing blade
- 20 Coarse slicing blade
- 21 Wavy slicing blade
- 22 Fine shredding blade
- 23 Coarse shredding blade
- 24 French fry blade
- 25 Slurry blade
- 26 Emulsifying disc
- 27 Grinding mill cover
- 28 Grinding mill base
- 29 Assembled grinding mill
- 30 Assembled citrus juicer
- 31 Assembled mixing bowl



**SHARP BLADES!**

**SPECIFICATIONS**

Rated Voltage: ..... AC 220-240V  
 Frequency: ..... 50Hz  
 Rated Power: ..... 750W  
 Processing Bowl Capacity ..... 2.0L  
 Blending jug Capacity: ..... 1.8L

**READ THE INSTRUCTIONS AND KEEP THEM SAFE. REMOVE ALL PACKAGING BEFORE USE.**

## IMPORTANT SAFEGUARDS

WHEN USING ANY ELECTRICAL APPLIANCE, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

- 1 Read all instructions carefully before using the appliance.
- 2 **This appliance is intended for household use only. It is not suitable for commercial use such as staff kitchen areas and other working environments.**
- 3 Ensure that the appliance is always placed on a firm and flat surface, away from the edge of the worktop. **Do not place the appliance onto a metal tray or metal surface whilst in use. Do not place the appliance on, or near, a hot gas or electric burner or in a heated oven. Do not operate the appliance with wet hands or barefoot.**
- 4 Keep the appliance and mains cable away from edges of worktops and out of reach of children. Route the mains cable to avoid overhanging, being caught or tumbling over.
- 5 Do not let the mains cable run across an open space, such as between a low socket and a table, or across any hot area, such as a cooker as heat may damage the mains cable.
- 6 The connections on both sides of the mains cable (the appliance and socket) should never be strained. If the mains cable is damaged it must be replaced by a qualified person or service to avoid any hazards.
- 7 **Do not use the appliance in a bathroom, near water, or outdoors. Do not immerse any of the parts (appliance, mains cable, plug) in water or other liquids to protect against fire, electric shock and personal injury.**
- 8 **Do not use the appliance if it is damaged or is malfunctioning. Do not leave the appliance unattended whilst in use. Use and store it out of reach from children.**
- 9 This appliance must not be operated by an external timer or a remote control system.
- 10 SQ Professional Ltd will not be held liable for eventual damages to persons, animals or objects caused by incorrect installation or deriving from improper, erroneous or unreasonable use.
- 11 The motor unit ⑥ top should always be kept dry. Before cleaning and drying, disconnect the power supply. Ensure that the motor unit ⑥ is completely dry before you reconnect the appliance to the power supply.
- 12 **To reduce the risk of injury, ensure that blades are correctly attached. Always handle the blades carefully, as they are extremely sharp.**
- 13 Ensure the blending jug ③, mixing bowl ⑩, grinding mill ⑳ and any attachments are securely in place before operating the appliance.
- 14 Always close the blending jug lid ② and have the mixing bowl cover ⑨, citrus juicer ③① or grinding mill ⑳ securely locked in place before you switch the appliance on. Do not open the blending jug lid ② or the mixing bowl cover ⑨ and do not try to remove the citrus juicer ③① or grinding mill ⑳ whilst the appliance is running.
- 15 Never switch the appliance on when it is empty. Always ensure there is at least the minimum amount of liquid or solid ingredients in the blending jug ③, mixing bowl ⑩ or grinding mill ⑳ when operating this appliance.
- 16 **This appliance includes a safety interlocks ⑤ which prevent operation unless the accessories are securely installed.**
- 17 This appliance incorporates a protective device against high temperatures. The appliance will automatically switch off if the temperature becomes too high and will resume operation when the motor has sufficiently cooled down (after about 15 minutes).
- 18 Do not operate the appliance for more than 1 minute at a time. After 1 minute let the appliance rest for 10 minutes before the next cycle. After 5 cycles let the appliance cool down for 90 minutes. This may lengthen the lifespan of the machine.
- 19 **Keep hands and utensils out of the blending jug ③ or mixing bowl ⑩ while the appliance is running, to reduce the risk of severe injury to persons or damage to the appliance. A spatula may be used but only when the appliance is not running.**
- 20 Always use the pusher ⑧ to push food down the feeder tube. Never use your fingers or other utensils.

- 21 **Never process hot liquids and ingredients, as they may be ejected due to a sudden build-up of steam.**
- 22 Only remove the attachments when the appliance has come to a complete stop.
- 23 Always switch off the appliance and unplug the mains cable from the power socket before changing attachments, or approaching parts that move while in use.
- 24 Unplug the appliance when not in use.
- 25 Ensure that the appliance has come to a complete stop before cleaning and storing away. Keep the attachments, motor unit 6, cable, and plug away from sources of heat. Store in a dry place.
- 26 Do not use this appliance for any other purpose, aside from its intended use.
- 27 Use the blending jug 3, mixing bowl 10, citrus juicer 20, grinding mill 25 and the attachments only with the motor unit 6 supplied (and vice versa) and do not tamper with the connector 4 in any way.

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## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE!

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### BEFORE FIRST USE

**BEFORE ATTACHING OR REMOVING ANY PARTS, MAKE SURE THE MAINS CABLE IS UNPLUGGED FROM THE POWER SOCKET AND THE ROTARY SWITCH IS IN THE 0 POSITION.**

Before first use, wash all the parts that come into contact with food with warm soapy water and dry thoroughly (see the section on **CLEANING**).

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**ALWAYS TAKE CARE WHEN HANDLING THE STAINLESS STEEL BLADES AS THEY ARE VERY SHARP.**

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### OPERATING INSTRUCTIONS

Follow the **IMPORTANT SAFEGUARDS** and instructions below to achieve the best results and to keep your appliance in good working condition.

- Do not exceed the recommended maximum quantities.
- Do not use this appliance to process ingredients that are hard (e.g. frozen meat, inedible food such as bones and pips), rubbery or sticky (e.g. candied orange peel).

### FOOD PROCESSING




- Always remove the blades before removing the ingredients from the mixing bowl.
- This appliance will not operate if the mixing bowl cover 9, citrus juicer 20, blending jug lid 2 or grinding mill 25 are not correctly fitted.
- Do not attempt to remove the blending jug lid 2 or mixing bowl cover 9 while the appliance is in operation.

### ASSEMBLY OF THE MIXING BOWL

**ENSURE THAT THE APPLIANCE IS UNPLUGGED FROM THE POWER SOCKET, THEN PLACE THE DRIVE SHAFT 8 ON THE MOTOR UNIT 6.**

- 1 Mount the mixing bowl 10 on the drive shaft 8 with the handle on the right-hand side. Align the triangle ▼ on the bottom edge of the mixing bowl 10 with the open lock symbol 6 on top of the motor unit 6.
- 2 Turn the mixing bowl 10 clockwise to lock it in place. The triangle ▼ on the bottom edge of the mixing bowl 10 should be aligned with the closed lock symbol 6 on top of the motor unit 6 to operate the appliance.
- 3 Install the attachments (see **PAGES 6 - 9**).
- 4 Place ingredients into the mixing bowl 10. Large pieces of food should be cut into 2cm cubes first.
- 5 Place the mixing bowl cover 9 onto the mixing bowl 10 with the feeder tube on the right-hand side.
- 6 Align the rectangle ■ on top of the mixing bowl cover 9 with the open lock symbol 6 on the upper rim of the mixing bowl 10.
- 7 Hold the feeder tube with your left hand and the mixing bowl 10 handle with your right hand. Turn the mixing bowl cover 9 clockwise until it clicks into place. This will engage the safety interlocks 5 in the handle and ensure the mixing bowl 10 is securely attached, so that the appliance is safe to operate.
- 8 Plug the mains cable into the power socket. Rotate the rotary switch 7 to the desired speed to start food processing.

**CHOPPING, KNEADING, WHISKING, EMULSIFYING**

ATTACHMENT	FOOD TYPE	MAX. QUANTITY	TIME
<b>14</b> CHOPPING BLADE  Chopping	Chocolate	100g	30-60sec
	Hard Cheese	200g	
	Meat	500g	
	Fruit & Vegetables	100-300g	
	Onions	500g	
<b>16</b> KNEADING BLADE  Kneading / Whisking	Flour	300g	30-180sec
	Soft Cheese	300g	
	Eggs	5	
<b>15</b> EMULSIFYING DISC  Creaming / Whisking	Egg whites, whipping cream, oil		30-60sec

I Assemble the mixing bowl **10** as described in **ASSEMBLY OF THE MIXING BOWL - STEPS 1 - 2, PAGE 5.**

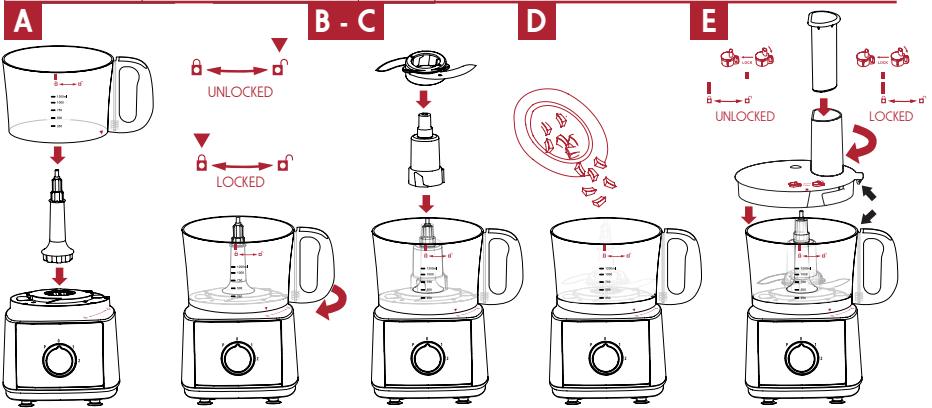
J Place the blade retainer **17** onto the shaft in the middle of the mixing bowl **10**.

K Fit the suitable attachment (see the table) onto the blade retainer **17** and ensure that it sits flat at the bottom of the mixing bowl **10**.

L Place the ingredients into the bowl.

M Fit the mixing bowl cover **9** onto the mixing bowl **10**, ensure it is locked, and switch the appliance on as described in **ASSEMBLY OF THE MIXING BOWL - STEPS 5 - 8, PAGE 5.**

**EXERCISE EXTREME CARE WHEN HANDLING THE CHOPPING BLADE **14** AS IT IS VERY SHARP. ONLY HOLD THE PLASTIC PART. ALWAYS ATTACH THE BLADE COVERS **15** WHEN CHOPPING BLADE **14** IS NOT IN USE.**



**SLICING, GRATING, SHREDDING, CUTTING**

A Assemble the mixing bowl **10** as described in **ASSEMBLY OF THE MIXING BOWL - STEPS 1 - 3, PAGE 5.**

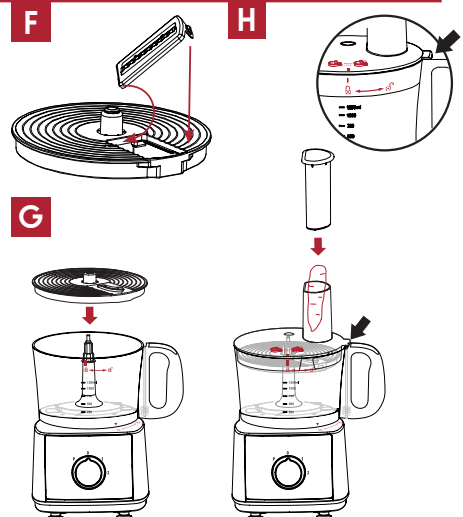
F Hold the blade disc **18** with one hand. Insert one of the blades **19 20 21 22 23 24 25** by hooking the protrusion on the flat side under the inner part of the opening on the blade disc **18**. Press the rounded side of the blade down with the tab inside the blade disc **18** opening, until it locks in place. To remove or replace the blade see **DISSASSEMBLY OF THE MIXING BOWL, BLADE DISC, PAGE 7.**

**BLADES ARE VERY SHARP. HANDLE CAREFULLY.**

G Attach the assembled blade disc **18** onto the drive shaft **13**.

E Place the mixing bowl cover **9** onto the mixing bowl **10** and switch the appliance on as described in **ASSEMBLY OF THE MIXING BOWL - STEPS 5 - 8, PAGE 5.**

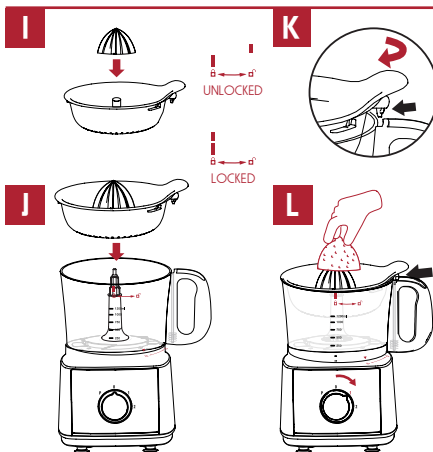
H Always use the pusher **8** to push food down the feeder tube. Never use your fingers or other utensils.



## JUICING

### ASSEMBLY OF THE CITRUS JUICER

- A** Assemble the mixing bowl **10** as described in **ASSEMBLY OF THE MIXING BOWL - STEPS 1 - 2, PAGE 5**.
- I** Attach the citrus juicer cone **11** to the citrus juicer basket **12**.
- J** Mount the assembled citrus juicer **30** onto the drive shaft **13**.
- K** Ensure that the tab on the side of the citrus juicer **30** is above the mixing bowl **10** handle. Align the rectangle **1** on the rim of the citrus juicer **30** with the open lock symbol **3** on the upper rim of the mixing bowl **10**. Firmly holding the tab turn the citrus juicer **30** clockwise until it locks into place. The rectangle **1** on its rim should be aligned with the closed lock symbol **2** on the upper rim of the mixing bowl **10**.
- L** Turn the rotary switch **7** to setting **1**. Carefully place half of the citrus fruit on top of the citrus juicer cone **11**, hold firmly and slowly press it down to extract the juice.



### DISASSEMBLY OF THE MIXING BOWL

When food processing is finished, turn the rotary switch **7** to **0**, ensure the appliance has come to a complete stop and then unplug the mains cable from the power socket.

Hold the handle of the mixing bowl **10** with your right hand and the feeder tube on the mixing bowl cover **9** with your left hand, and turn it anti-clockwise to release the safety interlock **5** then remove the mixing bowl cover **9**.

Remove the attachments as described below:

- **BLADE DISC** - carefully lift the blade disc **18** from the mixing bowl **10** by holding the middle part of the drive shaft **13**. To remove the blade **20 21 22 23 24 25 26** turn the blade disc **18** upside down. Firmly hold down the side opposite to the blade, and push the rounded side of the blade down, until it pops out.
- **CHOPPING BLADE - KNEADING BLADE - EMULSIFYING DISC** - carefully lift the blade retainer **17** from the mixing bowl **10**. Carefully remove the chopping blade **14**, kneading blade **16** or emulsifying disc **26** from the blade retainer **17**.
- **CITRUS JUICER** - turn the citrus juicer basket **30** anti-clockwise to release the safety interlock **5**, then lift and remove it from the mixing bowl **10**.

Push the handle of the mixing bowl **10** anti-clockwise to unlock it.

Lift the mixing bowl **10** carefully and empty the ingredients. Remove the drive shaft **13**.

**EXERCISE EXTREME CARE WHEN HANDLING BLADES AS THEY ARE EXTREMELY SHARP.**

### USEFUL TIPS

- Ensure that chopping blade **14**, kneading blade **16** or emulsifying disc **26** are set up inside the mixing bowl **10** before adding ingredients.
- To activate a short, powerful pulse movement, turn the rotary switch **7** to the **P** setting and hold for the desired time.
- To avoid cutting the ingredients too fine use the **PULSE** function repeatedly a few times.
- When processing chocolate or cheese avoid processing for a prolonged time. The appliance may heat up and the ingredients will start to melt.
- When using the french fry blade **24** insert the potatoes into the feeder tube lengthwise to get longer sticks. If the potato is too large, cut it to the width of the feeder tube.
- Never force the pusher **8** down the feeder tube or overfill it. Feed the food gradually.
- When slicing or shredding soft foods (cucumbers, pears, cheese, and similar) use speed setting **1** to avoid turning the food into a pulp like texture.
- Process large quantities of food in batches up to maximum 1200ml.
- If food gets stuck in the feeder tube switch the appliance off as described in **DISASSEMBLY OF THE MIXING BOWL** and remove the mixing bowl cover **9**. Remove the food from the feeder tube and cut it to smaller pieces before processing.

## BLENDING

### ASSEMBLY OF THE BLENDING JUG

ENSURE THAT THE APPLIANCE IS UNPLUGGED FROM THE POWER SOCKET THEN REMOVE THE DRIVE SHAFT ⑩ FROM THE MOTOR UNIT ⑥, IF PRESENT. BLADES ARE EXTREMELY SHARP. HANDLE CAREFULLY.

- M** Place the blending jug ③ (without the blending jug lid ② and measuring cup ①) onto the motor unit ⑥ with the handle on the right-hand side.
- N** Align the triangle ▼ on the bottom edge of the blending jug ③ with the open lock symbol ④ on top of the motor unit ⑥. There is no safety interlock ⑤ sensor on the left-hand side of the motor unit ⑥ therefore the appliance will not operate if the blending jug ③ handle is on the left-hand side.

Once the blending jug ③ has been correctly aligned, turn its handle in a clockwise direction until it clicks and locks in place.

- O** Place ingredients into the blending jug ③, then place the blending jug lid ② on top with the protruding tab covering the blending jug ③ spout. Firmly push the blending jug lid ② onto the rim of the blending jug ③.
- P** Align the protrusions on the sides of the measuring cup ① with grooves in the opening on top of the blending jug lid ②. Push the measuring cup ① down and turn clockwise to lock it. To add liquids during the blending process, remove the measuring cup ① by turning it anti-clockwise and slowly pour the liquid into the blending jug ③ through the opening in the blending jug lid ②.
- Q** Turn the rotary switch ⑦ to the desired speed setting to start the blending process.

### DISASSEMBLY OF THE BLENDING JUG

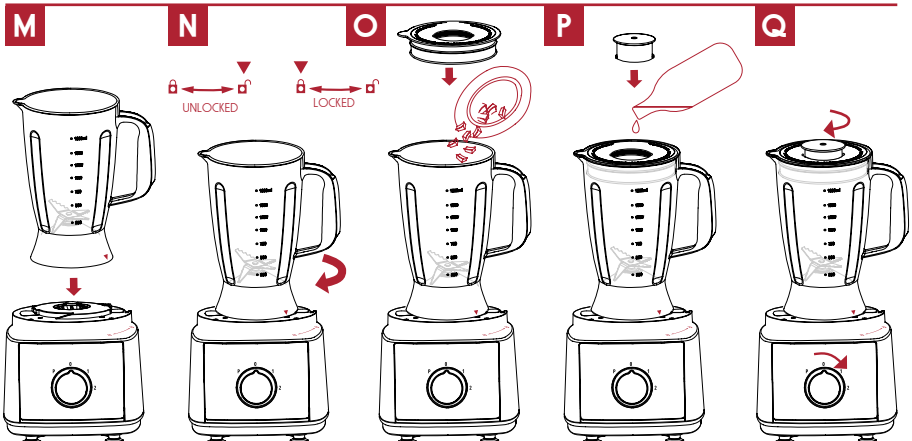
When blending process is finished, turn the rotary switch ⑦ to 0, ensure the appliance has come to a complete stop and then unplug the mains cable from the power socket.

Remove the measuring cup ① by turning it anti-clockwise and lifting it from the blending jug lid ②. Firmly holding the handle of the blending jug ③ with one hand, carefully lift and remove the blending jug lid ② with the other hand.

Turn the blending jug ③ anti-clockwise to disengage the safety interlocks ⑤ then lift it from the motor unit ⑥ and pour the contents out.

#### USEFUL TIPS

- Always stabilise the blending jug ③ by placing your hand on top of the blending jug lid ② when operating this appliance.
- To achieve the best results when pureeing solid ingredients, cut them into small pieces first (2-3cm). Place small portions into the blending jug ③ then add gradually. **DO NOT OVERLOAD.**
- When mixing solid ingredients, start off with a small amount of liquid. Gradually add more of the liquid through the opening in the blending jug lid ②.
- For stirring solids or very thick liquid ingredients, we recommend that you use the blender in **PULSE** mode to prevent the blades from becoming stuck during use.
- **If blending warm liquids or ingredients, always ensure that they are cooled down before blending. Do not fill the glass jug over 1250ml mark.**



## GRINDING

### ASSEMBLY OF THE GRINDING MILL

ENSURE THAT THE APPLIANCE IS UNPLUGGED FROM THE POWER SOCKET THEN REMOVE THE DRIVE SHAFT ④ FROM THE MOTOR UNIT ①, IF PRESENT. ALWAYS ENSURE THAT THE SEALING GASKET ON THE GRINDING MILL BASE ⑫ IS PROPERLY FITTED. BLADES ARE EXTREMELY SHARP. HANDLE CAREFULLY.

- R** Turn the grinding mill cover ⑭ upside-down and fill it with the dry ingredients. Do not fill above the **MAX** mark.
- S** Turn the grinding mill base ⑫ upside-down and insert it into the grinding mill cover ⑭, aligning triangle ▼ under the **MAX** line with the open lock symbol ⑬ under the grinding mill base ⑫.
- T** Holding the grinding mill cover ⑭ firmly, turn the grinding mill base ⑫ anti-clockwise until it locks into place. Ensure the grinding mill cover ⑭ is fitted securely.
- U** Mount the assembled grinding mill ⑮ on the motor unit ① aligning the triangle ▼ under the **MAX** mark on the grinding mill cover ⑭ with the open lock symbol ⑬ on top of the motor unit ①.
- Turn the grinding mill ⑮ clockwise until it locks in place and the triangle ▼ under the **MAX** mark is aligned with the closed lock symbol ⑬ on the motor unit ①. Turn the rotary switch ② to desired speed.

### DISASSEMBLY OF THE GRINDING MILL

When grinding process is finished, turn the rotary switch ② to 0, ensure the appliance has come to a complete stop and then unplug the mains cable from the power socket.

Remove the grinding mill ⑮ from the motor unit ① by turning it anti-clockwise.

Turn the grinding mill ⑮ upside-down and hold firmly with one hand. With the other hand, turn the grinding mill base ⑫ clockwise, carefully remove it and scoop the ingredients out of the grinding mill cover ⑭.

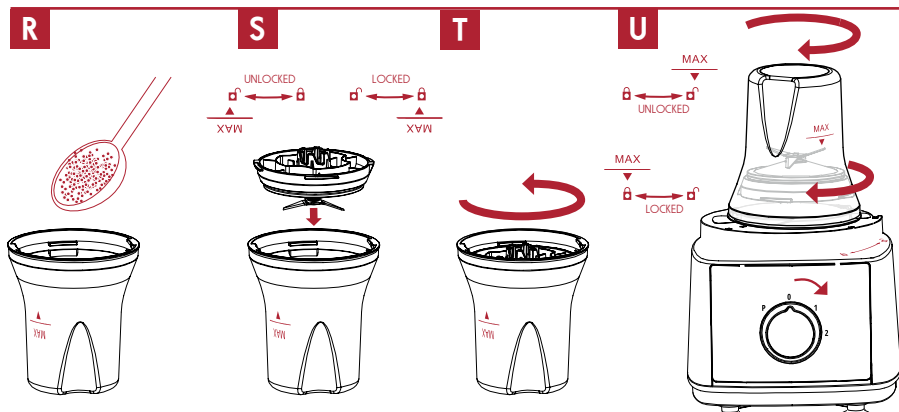
### USEFUL TIPS

- Always stabilise the grinding mill ⑮ by placing your hand on top of the grinding mill cover ⑭ when operating this appliance.
- For best results grind in intervals of 30 seconds with a 1 minute pause in between. Repeat the grinding process until you are happy with the grind consistency.
- Use **PULSE** setting in short intervals for coarse grinds or to crush the ingredients.
- Only grind spice seeds that do not contain moisture or oil such as peppercorn, coriander seeds, mustard seeds and similar.
- Grinding extremely hard, oily, moist or sticky ingredients may damage this appliance.
- Hard grains such as corn, wheat, rye and similar may cause damage to the grinding mill cover ⑭.
- Nuts contain a lot of oil which will release during the grinding process and may clog the grinding mill base ⑫.
- **NEVER ADD OILS OR LIQUIDS WHILE GRINDING.**

Experimenting with the length of grinding will enable you to get your preferred grind.

To yield the best flavour and aroma always grind fresh ingredients. Freshly ground coffee and spices have more flavour and are best when ground just before use.

To prolong the freshness store the coffee beans and the ground coffee in an airtight container in a cool, dry place.



## SPEED SETTINGS

- 1 - **LOW SPEED** - for whipping, emulsifying, kneading, folding, light blending of liquid ingredients, grating, slicing, shredding, juicing.
- 2 - **HIGH SPEED** - chopping, whisking, grinding, heavy blending with solid ingredients and thicker liquids.
- P - **PULSE (SHORT BURSTS OF VERY HIGH SPEED)** - for pre-grinding or coarse grinding, rough blending of solid ingredients and thick liquids, chopping, and short, powerful pulse movements when needed. The rotary switch **7** does not permanently engage in the **PULSE** setting. You have to hold the rotary switch **7** or turn it repeatedly to the **PULSE** setting).

## CLEANING

**AFTER USING THIS APPLIANCE ALWAYS TURN THE SWITCH TO THE 0 SETTING AND UNPLUG THE APPLIANCE FROM THE MAINS SOCKET.**

### MOTOR UNIT

**NEVER IMMERSE THE MOTOR UNIT IN WATER.**

Wipe the motor unit **6** clean with a damp cloth and dry immediately with a soft cloth to avoid scratches and water marks on the surface.

### LIGHT CLEANING

**MIXING BOWL - BLENDING JUG** - fill the empty mixing bowl **10** or blending jug **3** half way with tepid soapy water.

Place the mixing bowl **10** or blending jug **3** on the motor unit **6**. Insert the blade retainer **17** with one of the attachments (**14**, **16** or **26**) into the mixing bowl **10** and attach the mixing bowl cover **9**. Place blending jug lid **2** with measuring cup **1** on the blending jug **3**.

Turn the rotary switch **7** to **PULSE** setting several times, each time holding for a few seconds.

Empty the mixing bowl **10** or blending jug **3** and rinse until clean. Dry with a soft, lint free cloth.

**GRINDING MILL** - wipe the grinding mill base **28** with a damp cloth or sponge, using tepid soapy water, if necessary.

**HANDLE VERY CAREFULLY. BLADES ARE EXTREMELY SHARP.**

Carefully remove any stuck food remnants from the blades with a small dish-washing brush. Dry immediately with a soft, lint free cloth.

Wash the grinding mill cover **27** with warm soapy water and dry thoroughly. You may keep the grinding mill **28** assembled when not in use to prevent any harm from sharp blades.

## THOROUGH CLEANING

**EXERCISE EXTREME CARE WHEN HANDLING BLADES AS THEY ARE VERY SHARP. KEEP THE CHOPPING BLADE COVERS **15** ATTACHED WHEN CHOPPING BLADE **14** IS NOT IN USE.**

Ensure that the mixing bowl **10**, blending jug **3** and grinding mill cover **27** are completely empty.

Disassemble the blade disc **18** and the citrus juicer **30**.

Use a small dish-washing brush to remove the stuck food from the fine, coarse and wavy slicing blades **19** **20** **21** / fine and coarse shredding blades **22** **23** / french fry **24** and slurry blades **25**, around the blades inside the blending jug **3**, on the grinding mill base **28** and from the slits on the citrus juicer basket **12**.

Wash the mixing bowl **10** and mixing bowl cover **9**, blending jug **3**, blending jug lid **2** and measuring cup **1**, grinding mill cover **27** and all the attachments with tepid soapy water.

Dry immediately with a soft, lint free cloth and store in a cool, dry place.

All parts **except the motor unit **6**** can be washed by hand or in a dishwasher.

Do not use harsh scourers and aggressive or abrasive detergents.

**ENSURE THAT ALL PARTS ARE COMPLETELY DRY BEFORE ASSEMBLING AND OPERATING THE APPLIANCE.**

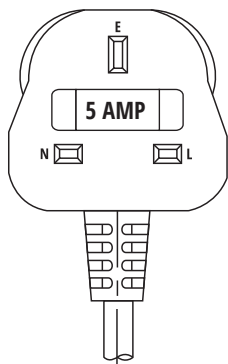
## TROUBLESHOOTING

<b>Appliance does not work</b>	<p>Check if the accessories are correctly assembled and attached.</p> <p>Check the mains cable is correctly plugged into the power socket.</p> <p>Check if the safety interlocks <b>5</b> are engaged.</p>
<b>Appliance suddenly stops during operation.</b>	<p>Check if the safety interlocks are engaged <b>5</b>.</p> <p>Re-assemble the mixing bowl <b>10</b> and the mixing bowl cover <b>9</b>.</p>
<b>The appliance is running but the attachments are not working.</b>	<p>Ensure that the driving shaft <b>15</b> and the attachments are correctly installed.</p> <p>Check if there are any stuck ingredients that are blocking the blades.</p>

## WIRING UK PLUGS

Should the mains cable or the power plug become damaged, arrange for these to be replaced by Customer Service or a qualified person before continuing to use the appliance. The appliance is fitted with an ASTA approved 5A fuse (BS1362) in a 5A plug (BS1363).

**THE APPLIANCE MUST NOT BE USED WITHOUT A FUSE COVER FITTED.**



## ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol must not be disposed of with unsorted municipal waste, but recovered, reused or recycled.



## SERVICE

The product is not user-serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer.

If that does not solve the problem ring Customer Service - they may be able to offer technical advice.

Please have the **Model Number** to hand, as they will not be able to help you without it.

If you are advised to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem.

If under a guarantee, say where and when it was purchased and include a valid VAT receipt. Send it to SQ Professional Ltd.

## GUARANTEE

THE GUARANTEE FOR THIS PRODUCT IS COVERED BY SQ PROFESSIONAL LIMITED.

ANY FAULTS WITH THIS PRODUCT ARISING THROUGH A MANUFACTURER DEFECT WILL BE COVERED FOR 1 YEAR FROM THE DATE OF PURCHASE, SUBJECT TO A VALID VAT RECEIPT BEING PRESENTED.

THIS DOES NOT INCLUDE FAULTS OR DAMAGE CAUSED BY MISUSE OF GENERAL WEAR AND TEAR. PLEASE CONTACT CUSTOMER SERVICES BY PHONE ON **01992 716 070** OR SEND AN E-MAIL TO **INFO@SQPROFESSIONAL.COM**.



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