



## FOOD PROCESSOR

Model: 14212

Helpline No: 015394 88100

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**Lakeland**

Alexandra Buildings, Windermere, Cumbria LA23 1BQ

Tel: 015394 88100 Web: [www.lakeland.co.uk](http://www.lakeland.co.uk)

 LAKELAND



User Manual

FOOD PROCESSOR

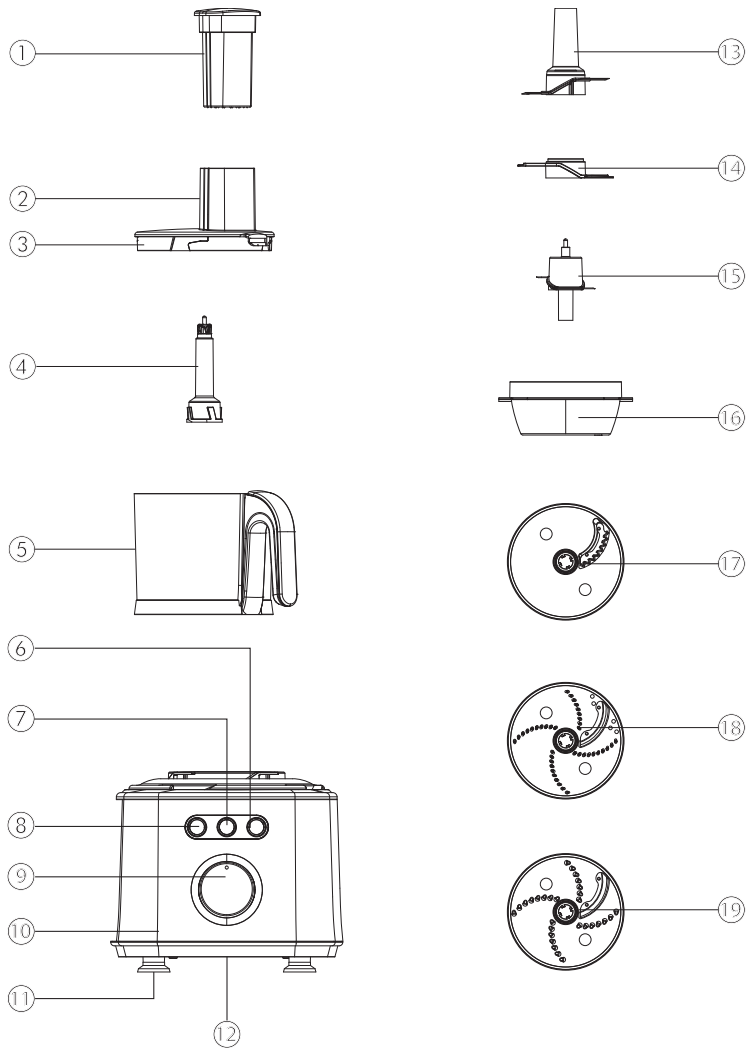
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## INTRODUCTION

Thank you for choosing this food processor with intelligent speed control from the EXQ range. This premium collection represents the next generation of kitchen appliances from Lakeland. Each piece is simplicity itself to use, beautifully built to last, and finished in crisp white with backlit blue LED buttons. Please take a few moments to read these instructions before using the food processor for the first time, and keep them in a safe place for future reference.



## FEATURES

- |                    |                                   |
|--------------------|-----------------------------------|
| 1. Food pusher     | 11. Anti-slip feet                |
| 2. Feed tube       | 12. Cord storage                  |
| 3. Lid             | 13. Stainless steel blade         |
| 4. Drive shaft     | 14. Plastic dough blade           |
| 5. Main bowl       | 15. Mini stainless steel blade    |
| 6. Chopping button | 16. Mini chopping bowl            |
| 7. Mixing button   | 17. Julienne disc                 |
| 8. Pulse button    | 18. Fine slicing/shredding disc   |
| 9. Speed selector  | 19. Coarse slicing/shredding disc |
| 10. Power unit     |                                   |

Working capacity: main bowl - 2 litres liquid; 1kg chopping meat etc; 800g shortcrust pastry flour weight; mini bowl - 300g chopping meat etc.

Power: 1000W

Operating voltage: 220-240V-50/60Hz

## IMPORTANT SAFEGUARDS

When using this food processor, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This food processor is for household use only. It is not suitable for commercial use, or for use outdoors. It must only be used for processing food.
4. Place the food processor on a level, sturdy and dry surface, away from heat and direct sunlight. Do not place it on or near a hot gas or electric burner, or in or near a heated oven.
5. Do not let the power cord hang over the edge of the worktop or table, where a child could grab it. Keep the power cord away from sharp edges and hot surfaces, such as stovetops.
6. To protect against electric shock, do not immerse the food processor, power cord or plug in water or any other liquid. Never allow the cord or plug to get wet. Do not touch with wet hands.
7. Ensure the bowl, accessories, lid and food pusher are securely in place before turning on the food processor. If they are not, the safety interlock will stop the appliance from working. Never try to operate the food processor without the lid and food pusher.
8. Always switch off and unplug the food processor - and wait until all parts have stopped moving - before opening the lid, lifting off the bowl, adding or removing parts, when not in use and before cleaning. Grasp the plug, not the power cord.

9. To switch off the food processor, turn the speed control to OFF. Never try to stop it by opening the lid or removing the bowl. The appliance will be damaged and may cause injury if the safety interlock is subjected to excessive force.
10. Handle the stainless steel blades and discs with extreme care; they are very sharp. Never put your hands or any utensils inside the feed tube or bowl when the food processor is plugged in. Always remove the blade or disc before emptying the bowl.
11. Always use the food pusher provided to guide ingredients down the feed tube, never your fingers, utensils, cutlery etc. If food gets stuck, switch off and unplug the appliance before dislodging it.
12. Take care not to overload the food processor. Ingredients should be able to move freely inside the bowl; process large quantities in smaller batches.
13. Let hot ingredients cool to room temperature before processing.
14. Using parts not supplied by the manufacturer may lead to electric shock, fire or injury, and should be avoided.
15. The food processor is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the food processor. It must not be left unattended during use.
16. Store the food processor and accessories well out of the reach of children.
17. Do not use the food processor if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair by an authorised repairer, or a replacement. Never try to repair the food processor yourself as this may cause electric shock.

#### BEFORE USING FOR THE FIRST TIME

Carefully unpack the food processor and remove all packaging. Remove and discard the plastic blade covers. Take great care when handling the stainless steel blades and discs; they are extremely sharp. Always hold the blades by the finger grip at the top, well away from the sharp edges, when handling and cleaning. Wipe the power unit with a dry cloth. Do not immerse in water. Store any excess cord beneath the power unit.

All other parts can be washed in warm, soapy water, or in the dishwasher. Protect your fingers by using a washing-up brush when cleaning the blades and discs. Rinse well, then dry with care.

#### USING YOUR FOOD PROCESSOR

This food processor accomplishes time-consuming tasks in moments. It will chop meat, fish, vegetables, breadcrumbs and herbs; mix pastry, dough, cakes, batter and mayonnaise; puree soup; crush ice; grate cheese, vegetables, fruit and chocolate; cut julienne strips; and slice fruit and veg. There is also a mini chopping bowl and blade for accomplishing smaller tasks.

#### MAXIMUM CAPACITIES

Shortcrust pastry flour weight – 800g

Chopping meat – 1kg (mini bowl 300g)

Liquid – 2 litres

Processing speed is easily adjusted at the turn of a dial. Alternatively, choose one of the three pre-set programmes for specific tasks: PULSE, to give an instant burst of extra power, or to crush ice; MIXING; and CHOPPING.

Thanks to intelligent speed control, the food processor automatically adjusts its speed to suit the task in hand. It does this by processing at maximum speed initially, then gradually decreasing speed as the ingredients are processed. This helps to reduce noise and save energy in the kitchen.

The food processor has a safety interlock system for added peace of mind. The machine cannot be switched on unless all parts, including the bowl and lid, have been correctly fitted.

The food processor comes with a range of accessories that fit inside the bowl. Please follow these simple steps each time you use the appliance.

1. Place the food processor on a level, sturdy and dry surface. Make sure it is switched off and unplugged, with the speed selector turned to OFF.
2. Place the bowl on the power unit, with the handle to the right. Turn the bowl clockwise until it locks into place. The arrow symbol on the bowl should be aligned with the padlock symbol on the power unit.
3. Fit the drive shaft into the bowl.
4. Select an accessory and place inside the bowl, on the drive shaft. For instructions on each accessory, see overleaf.
5. Place the lid on the bowl, with the feed tube slightly to the right of the handle. Turn the lid clockwise until it locks into place; the line on the lid should be aligned with the line on top of the bowl handle.

PLEASE NOTE: for your safety, the food processor will not work unless all parts, including the bowl and lid, are correctly fitted.

6. Add ingredients to the bowl or feed tube, taking note of the maximum recommended capacities. Put the food pusher into the feed tube. Plug the food processor into a mains socket. Turn the speed selector to ON/Program. The speed selector and programme buttons will light up.
7. To select one of the pre-set programmes, press PULSE, MIXING or CHOPPING. The food processor will process the food according to the programme:

**PULSE** — press and hold to give an instant burst of full power, to crush ice or to give greater control e.g. when a coarser texture is required, or to mix fruit and nuts into cake mixture without chopping them into tiny pieces. You may like to add a little water when crushing ice cubes. Release the PULSE button when the desired consistency is reached.

**MIXING** — to combine ingredients e.g. bread dough, cake mix, pastry, batter, vegetables, sauce and meat. The food processor will stop automatically when the programme is complete. To stop it sooner, press the MIXING button again.

**CHOPPING** — to chop and puree ingredients e.g. meat, fish, vegetables, fruit, breadcrumbs, soup. Please remove all bones from meat and fish before chopping. The food processor will stop automatically when the programme is complete. To stop it sooner, press the CHOPPING button again.

8. If you prefer to set the speed manually, turn the speed selector anywhere between MIN and MAX. Pressing the PULSE button will take the blender up to full speed instantly.
9. When the food is processed, turn the speed selector to OFF. Unplug from the mains socket and wait for all moving parts to stop completely before removing the lid. Turn the lid anticlockwise to release it. Carefully remove the blade or disc, then turn the bowl anticlockwise to remove it. Empty the bowl. See CARE AND CLEANING.

**CAUTION:** always switch off the food processor before removing the lid. Never use the lid to operate the food processor.

#### STAINLESS STEEL BLADE

The double-bladed knife is the most versatile of all the accessories. You'll find it excellent for chopping meat, fish, vegetables, fruit, fresh herbs, breadcrumbs and chocolate. It makes short work of mixing pastry, cakes, biscuits, scones, batter, mayonnaise and pâté; crushing ice; and blending soups, sauces and milkshakes.

Hard or soft ingredients can be processed and a variety of textures achieved, from rough chopping to smooth pureeing. If a coarser texture is desired, use the PULSE button for greater control.

**PLEASE NOTE:** the knife is not suitable for hard ingredients such as coffee beans or nutmeg, or for turning granulated sugar into caster sugar.

1. Making sure the food processor is unplugged and switched off, place the blade onto the drive shaft in the bowl.
2. Add ingredients to the bowl.
3. Fit the lid and food pusher. Plug in and switch on the food processor.
4. According to your ingredients, select one of the pre-set programmes or set the speed manually. Take care not to over-process.

Raw or cooked meat and fish

Cut into 2cm ( $\frac{3}{4}$ " ) pieces and remove all bones. Add to the bowl, and chop. If you prefer a coarser texture, press PULSE. Helpful for home-made burgers, fishcakes and cottage pie.

Vegetables

Again, for best results, cut into 2cm ( $\frac{3}{4}$ " ) pieces. Add to the bowl, and chop. Harder vegetables such as onions and carrots will require a higher speed than cooked veg, tomatoes, mushrooms etc.

Breadcrumbs/biscuits

Drop small pieces of bread or biscuit down the feed tube whilst the motor is running.

Batter

Mix the eggs and flour in the bowl, then add milk through the feed tube with the motor running.

Mayonnaise

Mix the egg yolks and seasonings in the bowl, then drizzle oil through the feed tube with the machine running.

Pastry

Mix the flour and fat in the bowl until they resemble breadcrumbs. Use fat straight from the fridge, cut into small cubes. Add liquid through the feed tube with the machine running, until the ingredients form a ball of dough.

Crumble topping

Mix the flour and fat in the bowl until they resemble breadcrumbs. Add the sugar, and mix.

All-in-one Victoria sponge

Place all ingredients in the bowl and mix until smooth.

#### PLASTIC DOUGH BLADE

This is the right accessory for home-made bread.

1. Making sure the food processor is unplugged and switched off, place the dough blade onto the drive shaft in the bowl. It should fit snugly; if the blade does not seem to fit, try turning it the other way up.
2. Place the flour, dry ingredients and fat in the bowl.
3. Fit the lid and food pusher. Plug in and switch on the food processor.
4. Press MIXING to combine the ingredients, then add liquid through the feed tube with the machine running. Process until a smooth, elastic dough is formed. This will take 45 to 60 seconds.
5. Turn the dough out of the bowl and work it into a ball with your hands. We do not recommend re-kneading in the bowl as this may put undue pressure on the food processor.

### SLICING/SHREDDING DISCS

The food processor will slice and grate cheese, vegetables, potatoes, salads and fruit, greatly speeding up preparation times. There are two interchangeable discs for fine or coarse slicing/shredding.

1. Select a disc and hold it carefully by the centre grip, keeping your fingers well away from the sharp blades. To slice, make sure the slicing blade is uppermost; to shred, make sure the shredding blades are uppermost.
2. Making sure the food processor is unplugged and switched off, fit the disc onto the drive shaft.
3. Fit the lid and place ingredients into the feed tube. Food should be cut into pieces to fit the tube. TIP: place carrots, courgettes, leeks, cucumber etc. horizontally to grate into long shreds, and vertically to slice into short, round pieces. Remove any stones, core and tough skin from fruit before processing.
4. Plug in and switch on the food processor. Holding the food pusher in place, turn the speed selector to your desired setting, and gently guide food down the tube with the pusher. Soft or juicy ingredients will require a lower speed than hard ingredients.

### JULIENNE DISC

To create crispy French fries or julienne-style vegetables for salads, garnishes or stir-fries, choose the julienne disc. It works best with firm ingredients such as carrot, courgette or cucumber.

1. Making sure the food processor is unplugged and switched off, slide the disc onto the drive shaft. Hold the disc carefully by the centre grip, keeping your fingers well away from the sharp blades. Make sure the blades are uppermost.
2. Fit the lid. Stack potatoes or vegetables horizontally in the feed tube. Ingredients should be cut to fit the tube.
3. Plug in and switch on the food processor. Holding the food pusher in place, turn the speed selector to your desired setting, and gently guide food down the tube with the pusher.

### MINI CHOPPING BOWL AND BLADE

For small quantities of chopped food, sauce, flavoured butters, vinaigrette, a few herbs or garlic cloves, the mini bowl and blade are invaluable, with no need to wash the main bowl afterwards. They are also ideal for pureeing baby food, but please ensure they are thoroughly sterilised.

PLEASE NOTE: the mini blade is not suitable for hard ingredients such as coffee beans or nutmeg, or for turning granulated sugar into caster sugar.

1. Making sure the food processor is unplugged and switched off, remove the drive shaft from the main bowl. Sit the mini bowl inside the main bowl. There are two raised lines on the underside of the mini bowl rim; these should fit into two corresponding notches on the main bowl. If the mini bowl is not correctly placed, the lid will not fit.

2. Hold the mini blade carefully by its top spindle and place it in the mini bowl. It should connect to the drive shaft on the power unit.
3. Add ingredients to the mini bowl, taking care not to overload it, then fit the lid as normal. Plug in and switch on the food processor.
4. According to your ingredients, select one of the pre-set programmes or set the speed manually. Take care not to over-process.

### SAFETY NOTICE

**Never put your fingers or utensils in the feed tube. Please do not force ingredients down the tube; if necessary, cut them into smaller pieces. If food gets stuck, switch off and unplug before dislodging it.**

### HELPFUL HINTS

- For best results, cut food to fill the feed tube. If the pieces are too small, they will slip sideways during processing.
- To prevent splashes and splatters, always keep the food pusher in the feed tube when processing.
- To avoid over-processing, begin at low speed and use short bursts of power.
- Avoid running the motor for too long when processing cheese, butter, margarine etc. The ingredients will warm up and soften.
- Solid or thick ingredients may need scraping down from the bowl sides. Use a spatula and remember to switch off and unplug the food processor first.
- A small amount of uncut food will remain on top of the cutting discs; this is normal.
- Large quantities are best processed in smaller batches, to prevent overloading the food processor. From time to time, switch off and unplug the machine, then empty the bowl, before processing again.
- We do not recommend running the machine for more than 2 minutes at a time. Let the motor cool before continuing.

## CARE AND CLEANING

Please make sure the food processor is switched off and unplugged before cleaning. Wipe the power unit with a dry cloth, paying particular attention to any trapped food in the interlock area by the padlock symbols. Do not immerse the power unit in water or any other liquid.

The bowl, lid, food pusher and all accessories can be washed in warm, soapy water, or in the dishwasher. Please take great care when handling the stainless steel blades and discs; they are extremely sharp. Protect your fingers by using a washing-up brush. Rinse well, then dry with care. Store the food processor and accessories well out of the reach of children, with the bowl lid unlocked.

## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.



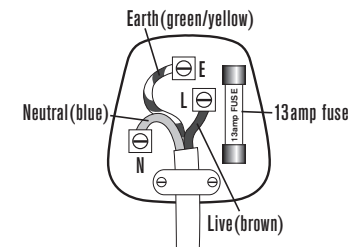
## ELECTRICAL CONNECTIONS

### THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

#### Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow MUST be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).