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KALORIK



7-in-1 Food Processor

USK HA 31535
USK HA 33143

www.KALORIK.com

120V~60Hz 500W



EN OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS

2. Check that your mains voltage corresponds to that stated on the rating plate of the appliance before using the appliance.
3. To protect against electrical shock do not immerse cord, plug, or the motor unit in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before putting on or taking off parts or before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments, including canning jars, not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect remove the plug from the wall outlet.
12. Do not use appliance for other than intended use.
13. This kind of appliance cannot function continuously; it is not a professional type of appliance. It is necessary to make temporary stops. Check the section "Important information" in the instruction manual.
14. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
15. The bowl should be assembled correctly on the motor base before you plug it into the mains. The appliance is equipped with



- a safety, which prevents the motor from working if the appliance is not assembled correctly.
16. The appliance is designed for the preparation of small quantities of food, which have to be consumed rather quickly. It is not designed for the preparation of large quantities at once.
 17. Keep hands and utensils out of container while operating to reduce the risk of severe personal injury and/or damage to the appliance. A rubber spatula may be used but must be used only when the appliance is not running.
 18. To reduce the risk of injury, never place the cutting unit blades on base without the bowl properly installed.
 19. Blades are sharp, handle with care.
 20. Always operate the appliance with lid in place, except for the fruit juicer attachment
 21. Always close the bowl with the lid before starting the operation.
 22. Install blades properly and cautiously. Injury can result if moving blades accidentally become exposed.
 23. Do not leave the appliance unattended while it is operating.
 24. To disconnect cord, turn the speed selector to "0", then remove the plug from wall outlet.
 25. Avoid contacting moving parts.
 26. Do not blend hot liquids.
 27. To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
 28. Be certain cover is securely locked in place before operating appliance.
 29. Never feed food by hand. Always use food pusher.
 30. Do not attempt to defeat the cover interlock mechanism.
 31. Do not open the cover until blades stop.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG INSTRUCTIONS

This appliances is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a



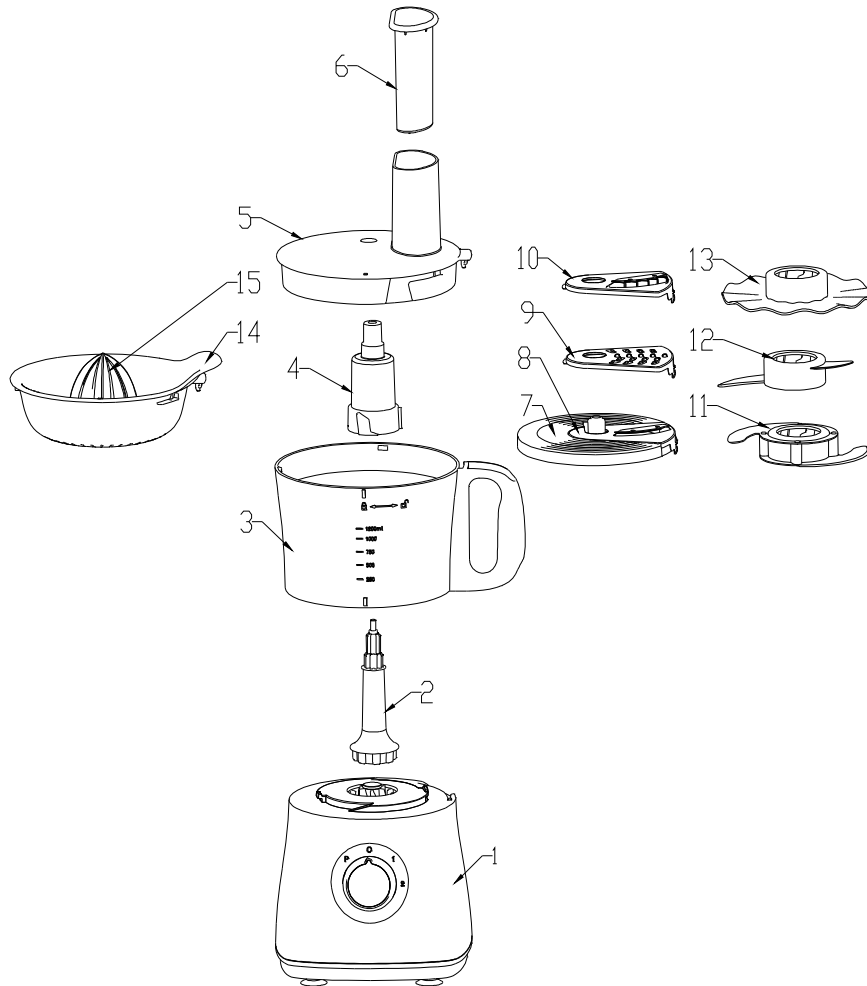
competent qualified electrician. **Do not attempt to modify the plug in any way.**

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

PART DESCRIPTION



- | | |
|------------------------|-------------------------------|
| 1. Motor Base | 2. Driver |
| 3. Processing Bowl | 4. Blade Adapter |
| 5. Bowl lid | 6. Pusher |
| 7. Disc Holder | 8. Slicing Disc |
| 9. Shredding Disc | 10. French fry Disc |
| 11. Chopping blade | 12. Kneading knife (plastics) |
| 13. Emulsifying disk | 14. Citrus juicer sieve |
| 15. Citrus juicer cone | |



IMPORTANT INFORMATION

- This appliance is not for professional use. You should follow the standard operating times (see "ASSEMBLY/OPERATION"). If the operation is not finished during the specified period, shut off the machine and let it cool for 10 minutes before next round of operation. If more than 5 rounds are required, let the machine cool for 90 minutes at room temperature before the next round. This can lengthen the lifespan of the machine. Failure to follow this instruction carefully may result in damage to the motor.
- Please process food according to the specified maximum capacity:
 - 40 Oz. / 1200ML capacity for dry food
 - 66 Fl.Oz. / 2000ML capacity for liquids

FIRST USE

After unpacking, disassemble unit before using first time. Refer to "HOW TO DISASSEMBLE" for directions.

Wash all parts except motor base in warm, soapy water. Rinse and dry immediately. Be careful: blades are sharp. Motor can be cleaned with a slightly damp cloth.

DO NOT PUT ANY PARTS IN AN AUTOMATIC DISH-WASHER. DO NOT IMMERSE MOTOR BASE IN WATER.



ASSEMBLY AND OPERATION

CHOPPING BLADE ASSEMBLY

- Position the driver (2) upright on motor base (1).
- Position the processing bowl (3) around the driver onto the motor base and turn clockwise to lock it on the motor base.
- Place blade adaptor (4) onto the driver.
- Cautiously place the chopping blade (11) onto the blade adaptor. The blade shall lie flat, if in correct position, and not be wobbly
- Place the food into the bowl.
- Place lid on bowl, turn clockwise until the lid interlocks on bowl.
- Place pusher into feeding chute
- Turn dial clockwise on position "1" (LOWER) or "2" (HIGHER) depending on the desired results. If some parts are not chopped to your liking, use the "P" position (for "Pulse") by turning counterclockwise until getting the desired results.
- To turn off, turn dial back counter-clockwise on position "O" (STOP).

Processed Food	Max. quantity per batch
Chocolate	≤100g
Cheese	≤200g
meat	≤500g
Tea or Spice	50~100g
Fruit & Vegetable	100~300g
Onion	≤500g

Standard chopping period: 30-60 sec.

Tips and Warning

Always assemble the chopping blade inside the bowl before adding the food (do NOT add the blade after the food is already in the bowl).



Use pulse function for several times to avoid cutting too fine. Do not run for too long while cutting hard cheese or chocolate. Otherwise they might overheat and begin to melt.

KNEADING BLADE ASSEMBLY

The kneading blade can be used to mix a variety of ingredients together, prepare a dough or batter, mix eggs, etc ...

- Position the driver (2) upright on motor base (1).
- Position the processing bowl (3) around the driver onto the motor base and turn clockwise to lock it on the motor base.
- Place the blade adaptor (4) onto the driver.
- Place the plastics kneading blade (12) onto the blade adaptor. The blade shall lie flat, if in correct position, and not be wobbly
- Place the food into the bowl.
- Place lid on bowl, turn clockwise until the lid interlocks on bowl.
- Place pusher into feeding chute
- Turn dial clockwise on position "1" (LOWER).
- To turn off, turn dial back counter-clockwise on position "O" (STOP).

Processed Food	Measurement Per batch
Flour or Soft Cheese	≤300g
Egg	≤5pieces

Standard kneading period: 30-180 sec.

Tips and Warning

Always assemble the kneading blade inside the bowl, before adding the food (do NOT add the blade after the food is already in the bowl).



EMULSIFYING DISK ASSEMBLY

The emulsifying disk can be used to prepare mayonnaise, whisk egg whites, etc...

- Position the driver (2) upright on motor base (1).
- Position the processing bowl (3) around the driver onto the motor base and turn clockwise to lock it on the motor base.
- Place the blade adaptor (4) onto the driver.
- Place the plastics emulsifying disk (13) onto the blade adaptor. The blade shall lie flat, if in correct position, and not be wobbly
- Place the food into the bowl.
- Place lid on bowl, turn clockwise until the lid interlocks on bowl.
- Place pusher into feeding chute
- Turn dial clockwise on position "1" (LOWER), for mayonnaise for example, or "2" (HIGHER) – for egg whites – or depending on the desired results or recipe.
- To turn off, turn dial back counter-clockwise on position "O" (STOP).

Processed Food	Measurement Per batch
Egg	2~5pcs
Oil	125~350ml

Standard emulsifying period: 60-180 sec.

Tips and Warning

The emulsifying disc can be used to mix cheese and egg, to make mayonnaise and pudding rapidly, or replace a whisk in most cases (egg whites, etc ...)

NEVER use the emulsifying Disc to knead flour.

SLICING DISC, SHREDDING DISC & FRENCH FRY DISC ASSEMBLY

- Position the driver (2) upright on motor base (1).
- Position the processing bowl (3) around the driver onto the motor base and turn clockwise to lock it on the motor base.



- Install the desired disc (8), (9) or (10) onto the disc holder (7).
- Place disc holder onto the driver.
- Place the lid on the bowl, turn the lid clockwise until it interlocks on the bowl.
- Put food into the feeding chute.
- Use pusher (6) to push the food down for processing.
- Turn dial clockwise on position "1" (LOWER) for soft food or position "2" (HIGHER) for hard food.
- To turn off, turn dial back counter-clockwise on position "O" (STOP).

Tips and Warning

- Choose the desired disc according to the processed food and desired shape of food.
- Push **softly** when feeding food.
- Pre-cut food into smaller pieces according to the diameter of feeding tube.
- Feed gradually for better results. When cutting soft food, choose a lower speed (Position "1" to avoid the food turning soupy. If a large quantity food needs to be cut, please cut it in several batches. Please process maximum 40 Oz. per batch. Respect the recommended pauses in the operation between batches.

CITRUS JUICER ASSEMBLY

- Position the driver (2) upright on motor base (1).
- Position the processing bowl (3) around the driver onto the motor base and turn clockwise to lock it on the motor base.
- Place the citrus juicer sieve (14) on the bowl and turn clockwise to lock into position.
- Position the Citrus Juicer Cone (15) on the driver.
- Turn dial clockwise on position "1" (LOWER)
- Juice the citrus by pressing the citrus cut in half on the rotary cone.
- To turn off, turn dial back counter-clockwise on position "O" (STOP).



Tips and Warning

- Only lower speed (Position "1") should be chosen for operating the citrus juicer attachment.
- The maximum time for continuous operation is 30 (thirty) seconds, operations can be repeated 10 times with pauses of 15 seconds.

OTHER PRACTICAL ADVICE

- Do NOT use other utensils in place of the pushing device (for example: fingers, forks, knives, etc.).
- To obtain finely and uniformly chopped food, cut the solid food into small pieces before placing it in the appliance; in some cases (parsley for example) it is best to use the "pulse" function to chop at intervals and to mix the food from time to time before chopping again.
- When slicing foods, different thicknesses can be obtained by varying the force with which they are pressed against the disc; in any case do NOT apply excessive pressure.
- Do not chop foods with hard parts, the central core of pineapples for example (woody shells, etc.); do not chop particularly hard types of food (ice, hard cheese, etc.).

HOW TO DISASSEMBLE

- Remove the pusher. Turn the lid or citrus sieve counterclockwise, lift and remove.
- Lift the blade holder or disk holder from the driver.
- Lift the blade / disk and remove from blade holder / disk holder. Be careful, blades are sharp.
- Turn bowl counterclockwise to unlock from motor base. Lift and remove.



HOW TO CLEAN

- Always unplug from outlet before cleaning.
- To clean the motor body, use a soft, slightly damp cloth; do not use metal pads or abrasive products. Do not wash it under running water; do not submerge it in water; do not wash in the dishwasher. Before use, check that it is perfectly dry, especially the contacts.
- Hand-wash all the other elements in warm, soapy water. Do NOT dish-wash!
- Wash the bowl and lid with soapy water and dry them carefully; do not wash them in the dishwasher. Check that they are perfectly dry before putting away or using them.
- To clean the grating and slicing blades, free them from the disc with due care and wash them. To clean the chopping blade, remove from the blade holder with due care and wash the blade.

TROUBLESHOOTING

Problems	Solutions
Machine does not work.	Make sure the appliance is plugged on he mains, make sure the plug is powered, check the assembly of the bowl and the lid is correct
Machine stops running suddenly.	The Processing bowl or lid may have been disassembled loosen during fierce processing. Please reassemble. Proceed with a gentler processing.
Motor is running, while components do not run.	Make sure the driver is installed correctly



WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: www.KALORIK.com

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return



the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product (or send it, postage prepaid), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the nearest authorized KALORIK Service Centre (please visit our website at www.KALORIK.com or call our Customer Service Department for the address of the nearest authorized KALORIK Service Centre). If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Consumer Service department
Team International Group of America Inc
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.



SP GARANTÍA

Le sugerimos rellenen y nos envíen rápidamente la Tarjeta de Registro de Producto adjunta para facilitar la verificación de la fecha de compra. Por lo tanto, la devolución de esa Tarjeta de Registro de Producto no es una condición imprescindible para la aplicación de esa garantía. Puede también rellenar dicha tarjeta de garantía en línea en la dirección siguiente: www.KALORIK.com

A partir de la fecha de compra, este producto KALORIK está garantizado un año contra los defectos materiales y de fabricación. Esta garantía no es transferible. Conserve la prueba de compra original. Se exige una prueba de compra para obtener la aplicación de la garantía.

Durante este período, si el producto KALORIK después de una inspección por parte de KALORIK, se manifiesta defectuoso, será reparado o reemplazado, según lo que decida KALORIK, sin gastos para el consumidor. Si se envía un producto de reemplazo, se aplicará la garantía que queda del producto original.

Esta garantía no se aplica a los defectos causados por una mala utilización por parte del comprador o del usuario, o una negligencia al no respeto del manual de instrucciones KALORIK, o una utilización en un circuito eléctrico cuyo voltaje es diferente al que figura en el producto, o un desgaste normal, o modificaciones o reparaciones no autorizadas por KALORIK, o por un uso con fines comerciales. No existe garantía por las partes de cristal, jarras de cristal, filtros, cestos, cuchillas y accesorios en general. No existe tampoco garantía por las piezas perdidas por el usuario.

Toda garantía de valor comercial o de adaptabilidad a este producto está limitada a un año también.

Algunos estados no ponen límites a la duración de la garantía tácita o no autorizan la exclusión de daños y perjuicios accesorios o indirectos, por lo que puede que las restricciones anteriormente mencionadas no le sean aplicables a Usted. Esta garantía le otorga derechos legales particulares, pero usted puede tener también otros



derechos que varían de un estado a otro y algunos derechos pueden variar de un estado a otro.

Si el aparato tuviera un defecto durante el periodo de garantía y / o más de 30 días después de que se compró, no devuelva el aparato en la tienda donde le compró: a menudo, nuestro Servicio al Consumidor puede ayudar a resolver el problema sin que el producto tenga que ser reparado. Si hace falta una reparación, uno de nuestros representantes puede confirmar si el producto está bajo garantía y dirigirle al servicio post-venta más próximo.

Si fuera el caso, traiga el producto (o envíelo, correctamente franqueado) con la **prueba de compra** que mencione **el número de autorización de devolución** indicado por nuestro Servicio al Consumidor, al servicio post-venta KALORIK más próximo. (Visite nuestra web www.KALORIK.com o llame al Servicio al Consumidor para obtener la dirección del Servicio post-venta KALORIK exclusivo más próximo).

Si envía el producto, le rogamos añadan una carta explicando la naturaleza del defecto.

Si tiene preguntas adicionales, por favor llame al Servicio al Consumidor (véase abajo para los datos completos), de lunes a viernes, de las 9 a las 18 (EST). Note que las horas pueden ser modificadas.

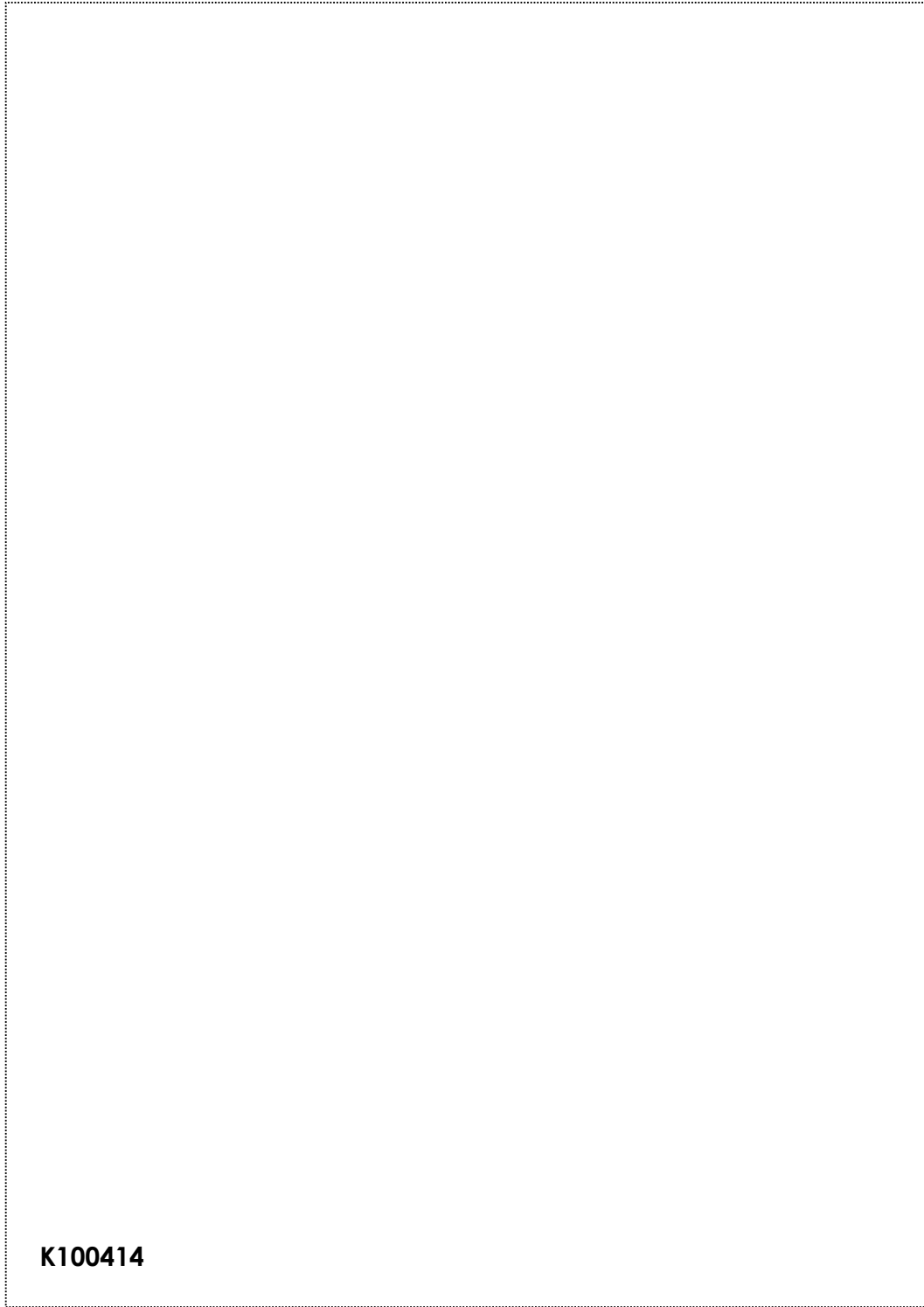
Si quiere escribirnos, puede hacerlo a la dirección siguiente:

KALORIK Servicio al Consumidor

Team International Group of America Inc
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

O llame gratuitamente (U.S.A.) al +1 888-521-TEAM / +1 888-KALORIK

Las cartas se aceptan solamente en la dirección anteriormente mencionada. Los envíos y paquetes que no tengan número de autorización de devolución serán rechazados.



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