

BKK 2158

**Food Chopper & Slicer**  
User Manual

**BEKO**

## **Read this manual prior to initial operation of the product!**

Dear Customer,

We hope that your product, which has been manufactured in modern facilities and passed through a strict quality control procedure, will give you very good results.

We advise you to read through this manual carefully before using your product and keep it for future reference.

### **The User Manual will help you use your machine in a fast and safe way.**

- Read the User Manual before installing and starting your product.
- In particular, follow the instructions related to safety.
- Keep this User Manual within easy reach for future reference.
- Also read all additional documents supplied with this product.

Remember that this User Manual is also applicable for several other models. Differences between models will be identified in the manual.



This product has been produced in environmentally friendly, modern facilities



# CONTENT

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<b>1 Safety Warnings</b>	<b>2-3</b>
<b>2 Technical Aspects Of Your Machine</b>	<b>3</b>
<b>3 Using Your Machine</b>	<b>4</b>
<b>4 Maintenance and Cleaning</b>	<b>5</b>

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# 1 Safety Warnings

- Before using the chopper, read carefully the following operating instructions. It is suggested that you keep these instructions in a safe place for future reference.



(Figure 1)



(Figure 2)

## Attention

Check whether the voltage indicated on the chopper is the same as the voltage in your home.

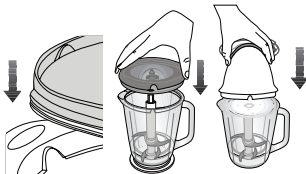
- Do not place the appliance near any heat source which could cause damage.
- Use the appliance on a stable work surface away from water.
- Do not take off the safety cover before the blade has completely stopped turning.
- Take care with the knife as the blades are very sharp.



(Figure 3)

- Do not use the appliance if the blades are damaged or deteriorated. Do not use the appliance if the appliance itself or the cord is damaged.

- All repairs of electrical appliances must only be performed by skilled personnel. Improper repairs can result in considerable hazards for the user.



(Figure 4)

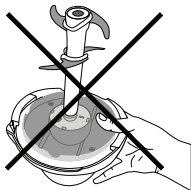
(Figure 5)

(Figure 6)

## Attention

Before using your product, read carefully the following operating instructions. It is suggested that you keep these instructions in safe place.

Check whether the voltage indicated on the base of the product is the same as the voltage in your home.



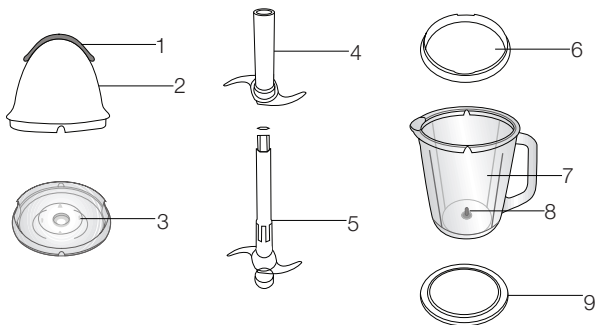
(Figure 7)

• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision

or instruction concerning use of the appliance by a person responsible for their safety.

• Children should be supervised to ensure that they do not play with the appliance.

## 2 Technical Aspects Of Your Machine



- 1- Operation button
- 2- Main Body Unit
- 3- Safety Cover
- 4- Upper Blade
- 5- Main Blade
- 6- Anti-spill ring
- 7- Mixing Bowl
- 8- Glass shaft
- 9- Rubber pad

<b>Net weight</b>	: 2.45 kg
<b>Voltage / Frequency</b>	: 220-240 ~ 50 Hz
<b>Adapter Isolation Class</b>	: <input type="checkbox"/>
<b>Dimensions</b>	: Ø 195 x 300 mm.
<b>Power</b>	: 400 W max.
<b>Capacity of glass bowl</b>	: 1.5 lt

Values stated on the markings of the product or in the printed documents accompanying the product are obtained in the laboratory on basis of the relevant standards. These values may change according to the usage and ambient conditions of the product. Power values are tested 240 V.

### 3 Using Your Machine

- Put the main blade into the mixing bowl, onto the fixed shaft and upper blade onto the main blade.
- Add ingredients.
- Fit the plate in position on the mixing bowl.
- Put the power unit on the plate fitted mixing bowl. Press down to start.
- In order to obtain a better quality of chopping, operate the appliance by using the “pulse” function. If the ingredients stick on the side of the bowl, dislodge the pieces with a spatula and operate 2 or 3 times using the “pulse” function.



(Figure 8)



(Figure 9)

**Attention**  
Do not operate the appliance when empty.

Chopping and mixing ideas;

#### Chopping with the blade

Ingredients	Max. Quantity	Max. Time
Parsley	70 gr.	10 sec/pulses
Carrot	400 gr.	10 sec/pulses
Tomato( cut into 6 pcs.)	650 gr.	10 sec
Fruit( cleaned&cut into 8 pcs.)	500 gr.	10 sec/pulses
Beef ( diced)	300 gr.	10 sec
Onions( cut into 8 pcs.)	200 gr.	5-10 sec/pulses
Hazelnut	300 gr.	5-10 sec

#### Liquidising with the blade

Airan	400 g water + 400 g yogurt	10 sec
Soup	700 g	10 sec
Puree for baby	500 g	10 sec
Milk with Banana	500 g milk+ 2 pcs. banana	10 sec

#### Blending with the whisking attachment

Whipped Cream	100 g	pulses
Chantilly( sweetened) whipped cream	100 g	pulses
Beaten egg whites	4 egg whites	pulses
Mayonnaise	2 eggs	pulses

## **4 Maintenance and Cleaning**

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Do not immerse the power unit into the water. Clean it with damp sponge.

Mixing bowl, safety cover and blades can be cleaned into the upper basket of the dishwasher.

