

K-Mojo

DIGIMASTER

DIGITAL FOOD PROCESSOR

INSTRUCTION MANUAL



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



TABLE OF CONTENTS

Features	4	Blending	12
Specifications	4	Assembly Of The Blending Jug	12
Important Safeguards	5	Disassembly Of The Blending Jug	12
Before First Use	6	Useful Tips	12
Operating Instructions	6	Grinding	13
Digital Switch Panel	7	Assembly Of The Grinding Mill	13
Manual Speed Selection & Pulse	7	Disassembly Of The Grinding Mill	13
Automated Programs	7	Useful Tips	13
Processing Times and Functions	7	Cleaning	14
Food Processing	8	Motor Unit	14
Assembly Of The Mixing Bowl	8	Light Cleaning	14
Useful Tips	8-9	Thorough Cleaning	14
Chopping, Kneading,		Troubleshooting	14
Emulsifying, Whisking	9	Wiring UK Plugs	15
Grating, Slicing, Shredding	10	Environmental Protection	15
Juicing	10	Service	15
Disassembly Of The Mixing Bowl	11	Guarantee	15

IMPORTANT!

Due to sharp parts and potential hazards, this appliance is not suitable for the use of children under 16 years old.

Children under the age of 16 must be supervised by an adult at all times if using or cleaning the appliance.

Even when off please keep the appliance and mains cable out of the reach of children.

This is not a toy!

The 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 power 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.

A FEAST OF FUNCTIONALITY



JUICER



SLICER



GRATER



SHREDDER



EMULSIFIER



KNEADER



CHOPPER



WHISKER



BLENDER



GRINDER

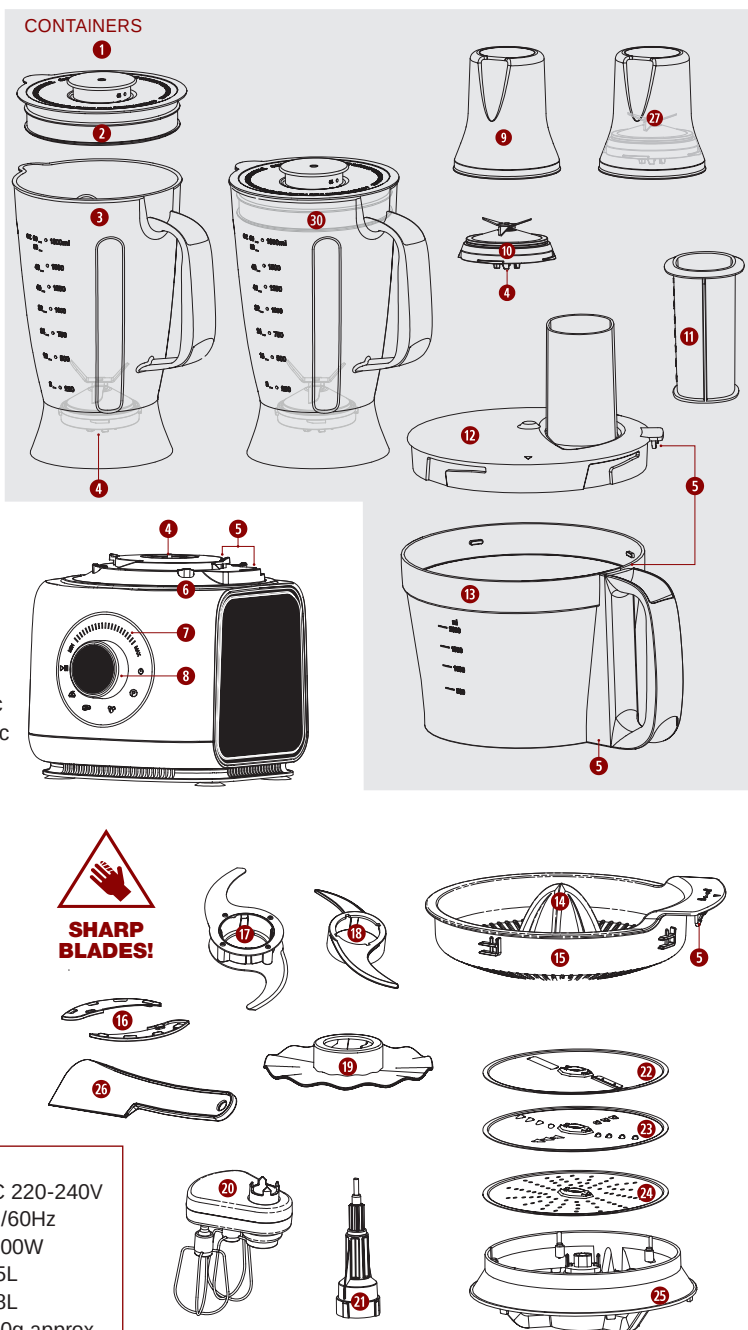
SCAN HERE FOR
QUICK VIDEO GUIDE



PLEASE NOTE: THE NUMBERS ON RECIPE CARDS CORRESPOND WITH NUMBERS ON THE FEATURES LIST ON PAGE 4.

FEATURES

- 1 Measuring cup 50ml
- 2 Blending jug lid
- 3 Blending jug 1.8L
- 4 Connectors
- 5 Safety interlocks
- 6 Motor unit
- 7 Digital switch panel
- 8 Speed selector
- 9 Grinding mill cover
- 10 Grinding mill base
- 11 Pusher 175ml
- 12 Mixing bowl cover
- 13 Mixing bowl 3.5L
- 14 Citrus juicer cone
- 15 Citrus juicer basket
- 16 Chopping blade covers
- 17 Chopping blade
- 18 Kneading blade
- 19 Emulsifying disc
- 20 Dual beaters
- 21 Blade retainer
- 22 Fine / coarse slicing disc
- 23 Fine / coarse grating disc
- 24 Shredding disc
- 25 Disc holder
- 26 Spatula
- 27 Assembled grinding mill
- 28 Assembled citrus juicer
- 29 Assembled disc holder
- 30 Assembled blending jug



SPECIFICATIONS

Rated voltage.....	AC 220-240V
Frequency.....	50/60Hz
Rated power.....	1000W
Mixing bowl capacity.....	3.5L
Blending jug capacity.....	1.8L
Grinding capacity.....	100g approx.

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 kitchen areas and other working environments.
- 3** Ensure that the appliance and mains cable are always placed on a firm and flat surface, away from the any edges of the worktop and out of reach from children.
- 4** Do not place the appliance onto a metal tray or metal surface whilst in use.
- 5** Do not place the appliance on, or near, hot gas or an electric burner or in a heated oven.
- 6** Do not operate the appliance with wet hands or bare feet.
- 7** Keep the appliance and mains cable away from the edges of worktops and out of reach of children. Route the mains cable so it does not overhang, and cannot be tripped over or caught.
- 8** Do not let the mains cable run across an open space, such as, between a low power socket and a table or across any hot area, such as a cooker, as the heat may damage it.
- 9** The connections on both sides of the mains cable (the appliance and plug) should never be strained. If the mains cable is damaged, it must be replaced by a qualified person or service, to avoid any hazards.
- 10** Do not use this appliance in a bathroom, near water, or outdoors. Do not immerse any of the parts (appliance, mains cable, plug) in water or other liquids - this is to protect against fire, electric shock and personal injury.
- 11** Do not use this appliance if it is damaged or is malfunctioning. Do not leave the appliance unattended whilst in use.
- 12** Use and store this appliance out of reach from children.
- 13** This appliance must not be operated by an external timer or a remote control system.
- 14** SQ Professional Ltd will not be held liable for eventual damages to persons, animals or objects caused by incorrect installation or deriving from negligence, improper, erroneous or unreasonable use.
- 15** The top of the motor unit **6** should always be kept dry. Before cleaning and drying, disconnect the mains cable from the power socket. Ensure that the motor unit **6** is completely dry before you reconnect the appliance to the power supply.
- 16** To reduce the risk of injury, ensure that blades are correctly attached. Always handle the blades carefully, as they are extremely sharp.
- 17** Ensure the blending jug **3**, mixing bowl **15**, grinding mill **27** and any attachments are securely in place before operating the appliance.
- 18** Always close the blending jug lid **2** and have the mixing bowl cover **12**, citrus juicer **25** or grinding mill **27** securely locked in place before you switch the appliance on.
- 19** Do not open the blending jug lid **2** or the mixing bowl cover **12** and do not try to remove the citrus juicer **25** or grinding mill **27** whilst the appliance is running.
- 20** 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 **15** or grinding mill **27** when operating the appliance.
- 21** This appliance incorporates a protective device against high temperatures and will automatically switch off if the temperature becomes too high. The operation will resume when the motor has sufficiently cooled down (after about 30 minutes).
- 22** Do not operate the appliance for more than 1 minute at a time. After 1 minute let the

appliance rest for 3 minutes before the next cycle. After 5 cycles switch the appliance off and let it cool down to room temperature. This may lengthen the lifespan of the appliance.

23 Keep hands and utensils out of the blending jug ① or mixing bowl ② while the appliance is running, to reduce the risk of severe injury to persons or damage to the appliance. A spatula ⑫ may be used but only when the appliance is not running.

24 Always use the pusher ⑩ to push food down the feeder tube. Never use your fingers or other utensils.

25 Never process hot liquids and ingredients, as they may be ejected due to a sudden build-up of steam.

26 Process large quantities of food in batches up to maximum 1200ml.

27 Only remove the attachments when the appliance has come to a complete stop. Switch off the appliance and unplug the mains cable from the power socket before changing attachments, or approaching parts that move while in use.

28 Unplug the appliance when not in use.

29 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.

30 Store in a cool and dry place.

31 Do not use the appliance for any purpose, aside from its intended use.

32 Use the blending jug ①, mixing bowl ②, grinding mill ⑭ and the attachments only with the motor unit ⑥ supplied (and vice versa) and do not tamper with connectors ④ in any way.

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE!**

BEFORE FIRST USE

BEFORE ATTACHING OR REMOVING ANY PARTS, MAKE SURE THE MAINS CABLE IS UNPLUGGED FROM THE POWER SOCKET.

Before first use, wash all the parts that come into contact with food with warm soapy water and dry thoroughly (see section on [CLEANING - PAGE 14](#)).

⚠ EXERCISE EXTREME CARE WHEN HANDLING THE STAINLESS STEEL BLADES AS THEY ARE EXTREMELY SHARP.

OPERATING INSTRUCTIONS

Follow the [IMPORTANT SAFEGUARDS](#) and instructions below to achieve the best results and to keep your appliance in good working condition.

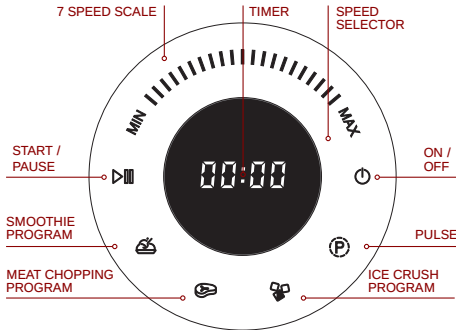
- Do not exceed the recommended maximum quantities.
- Do not use this appliance to process ingredients that are hard such as frozen meat or inedible food such as bones and pips, rubbery or sticky such as candied orange peel.
- Always cut the food into small pieces before processing.



DIGITAL SWITCH PANEL

SWITCHING THE APPLIANCE ON

- 1 Ensure that containers and the attachments are correctly fitted.
- 2 Plug the mains cable into the power socket. If containers and attachments are correctly assembled, the appliance will beep once and the  button will light up to indicate that the appliance is in standby mode.
- 3 Tap the  button to switch the appliance on. The rest of the buttons and **MIN** on the speed scale will light up.



- 4 Select the operation mode:

MANUAL SPEED SELECTION & PULSE

- Rotate the speed selector  in clockwise direction to select desired speed. LED indicators on the scale will light up to indicate the selected speed.
- Tap the  button to start processing and activate the timer.
- To pause the processing, tap the  button. Tap on it again to resume the processing.
- To use pulsing mode, tap and hold the  button for desired amount of time. Release to stop the operation.

AUTOMATED PROGRAMS

- To select an automated program tap one of the buttons: ,  or . The selected button will flash until confirmed. If not immediately confirmed, it will flash for one minute after which it will enter the standby mode.
- Tap the  button to confirm selection and start processing.
- To pause the program during operation tap the  button.

- To resume the processing, tap the  button again. If a selection is not confirmed within one minute, the appliance will beep four times and enter the standby mode.
- If the speed selector  is engaged before the automated function is confirmed ( button) the appliance will switch to manual mode.

SWITCHING THE APPLIANCE OFF

When the processing time has completed the appliance will enter the standby mode. To finish the processing manually, tap the  button and the appliance will enter the standby mode. Unplug the mains cable from the power socket, before disassembling the attachments.

PROCESSING TIMES AND FUNCTIONS

FUNCTION	MODE	TIME	CONTAINER
 SPEED SELECTOR	MANUAL 7 SPEED SETTINGS	MAX 2 MIN	BLENDING JUG  MIXING BOWL  GRINDING MILL 
 PULSE	MANUAL BURSTS OF HIGH SPEED	As required	BLENDING JUG  MIXING BOWL  GRINDING MILL 
 MEAT CHOPPING	AUTOMATIC	30 SEC	MIXING BOWL 
 ICE CRUSHING	AUTOMATIC CONTINUOUS PULSING	1 MIN	BLENDING JUG 
 SMOOTHIE	AUTOMATIC 10-12SEC PULSING THEN CONTINUOUS BLENDING		

TIMER

When processing in **MANUAL MODE**, the timer will count the elapsed time. After two minutes of continuous operation the appliance will automatically stop and enter the standby mode.

If the operation is paused, the timer will stop showing the elapsed time.

When an **AUTOMATED PROGRAM** is selected, the timer on the speed selector  will count down the remaining processing time. When the time runs out the appliance will automatically enter the standby mode.

If the operation is paused, the timer will stop showing the remaining time. The selected program button will blink and after 30 seconds the appliance will enter the standby mode.

FOOD PROCESSING

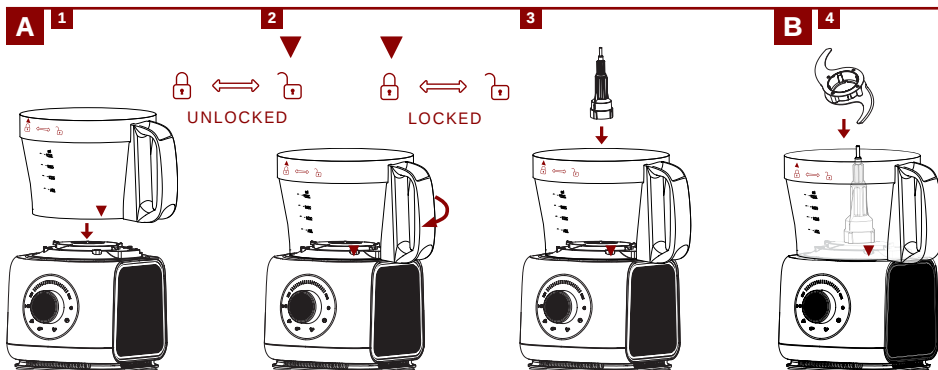
THIS APPLIANCE WILL NOT OPERATE IF THE MIXING BOWL 10, MIXING BOWL COVER 12, CITRUS JUICER 28, BLENDING JUG 4 OR GRINDING MILL 27 ARE NOT CORRECTLY FITTED ONTO THE MOTOR UNIT 6.

- Always remove the blades before removing the ingredients from the mixing bowl 10.
- Do not attempt to remove the blending jug lid 2, mixing bowl cover 12, citrus juicer 28 or grinding mill 27 while the appliance is in operation.

ASSEMBLY OF THE MIXING BOWL

ENSURE THAT THE APPLIANCE IS UNPLUGGED FROM THE POWER SOCKET BEFORE ASSEMBLING.

- Place the mixing bowl 10 onto the motor unit 6 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 1 on top of the motor unit 6.
- Turn the mixing bowl 10 clockwise to lock it in place and engage the safety interlocks 5. The triangle ▼ on the bottom rim of the mixing bowl 10 should be aligned with the closed lock symbol 2 on top of the motor unit 6.
- Attach the blade retainer 21 onto the drive shaft in the centre of the mixing bowl 10.
- To install the attachments see the instructions on PAGES 8 - 11.
- Place the mixing bowl cover 12 onto the mixing bowl 10 with the feeder tube on the right-hand side.
- Align the triangle ▼ on top of the mixing bowl cover 12 with the open lock symbol 1 on the upper rim of the mixing bowl 10.
- Hold the mixing bowl 10 handle firmly with your right hand. Holding the feeder tube with the left hand turn the mixing bowl cover 12 clockwise until it locks in place. This will engage the safety interlocks 5 in the handle of the mixing bowl 10.
- Ensure that the triangle ▼ on top of the mixing bowl cover 12 is aligned with the closed lock symbol 2 on the rim of the mixing bowl 10.
- Plug the mains cable into the power socket and tap the 1 button to switch the appliance on.
- To select an appropriate automated function or speed on the digital switch panel 7 see DIGITAL SWITCH PANEL - PAGE 7.



USEFUL TIPS

- The attachments must be fitted in the mixing bowl 10 before adding ingredients.
- To avoid cutting the ingredients too fine, tap the 1 button to pulse repeatedly a few times.
- Never force the pusher 11 down the feeder tube or overfill it. Feed the food gradually.
- If food gets stuck in the feeder tube switch the appliance off and remove the mixing bowl cover 12. Remove the food from the feeder tube and cut it into smaller pieces before processing.

CHOPPING, KNEADING, EMULSIFYING, WHISKING

ATTACHMENT	FOOD TYPE	MAX. QUANTITY	TIME - SPEED PROGRAM
17 CHOPPING BLADE 	CHOCOLATE	200g	30-60sec MAX 
	HARD CHEESE	350g	
	MEAT	800g	
	FRUIT	300-500g	
	VEGETABLES, SPICES	100-150g	
	ONIONS	800g	
18 KNEADING BLADE 	FLOUR / DOUGH SOFT CHEESE	800g	20-30sec MIN
	EGGS	10	
19 EMULSIFYING DISC 	EGGS	2-5	20-70sec MAX
	WHIPPING CREAM	125-350ml	20sec MAX
20 DUAL BEATERS 	EGGS	2-10	30-70 sec MAX
	EGG WHITES	3-5	180-240sec MAX
	WHIPPING CREAM	200-550ml	30-60sec MAX

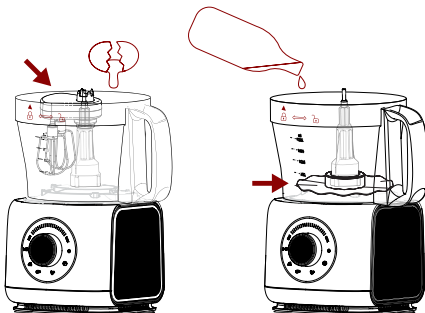
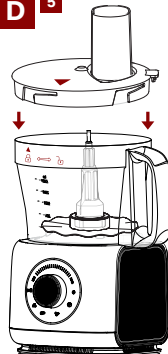
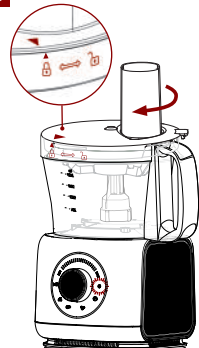
USEFUL TIPS

- Use appropriate ratio of flour and water to prevent the dough becoming sticky. The dough clinging on the blade retainer can block the kneading blade **18** and cause the appliance to shake and malfunction.

⚠ EXERCISE EXTREME CARE WHEN HANDLING THE CHOPPING BLADE **17. HOLD THE PLASTIC PART ONLY. ALWAYS ATTACH THE BLADE COVERS **16** WHEN CHOPPING BLADE **17** IS NOT IN USE.**

- Assemble the mixing bowl **13** as described in **ASSEMBLY OF THE MIXING BOWL - PAGE 8, STEPS 1-4.**
- Attach the suitable attachment onto the blade retainer **20**. Push the chopping blade **17**, kneading blade **18** or emulsifying disc **19** down so that they sit flat on the bottom of the mixing bowl **13** as shown in image **C**.
If using dual beaters **20** ensure they are attached securely on top of the blade retainer **21** as shown in image **C**.
- Place the ingredients into the mixing bowl **13**.
- Fit the mixing bowl cover **11** onto the mixing bowl **13** as described in **ASSEMBLY OF THE MIXING BOWL - PAGE 8, STEPS 5-8.**
- Plug the mains cable into the power socket, switch the appliance on and select the appropriate speed setting or automated program - **DIGITAL SWITCH PANEL - PAGE 7.**

- When processing chocolate or cheese avoid processing for prolonged time as the appliance heats up and the ingredients may start melting or change the consistency.
- When using dual beaters **20**, only fill the mixing bowl **13** up to 1000ml mark.

C

D

6


USEFUL TIPS

- When slicing, grating or processing soft foods (cucumbers, pears, avocado, etc.) select low speed setting to avoid turning the food into a pulp like texture.

- Do not overfill the mixing bowl **13**. When it reaches the 1000ml mark, stop processing then remove the mixing bowl cover **12** and the attachments, and empty the contents. Reassemble for further processing.

GRATING, SLICING, SHREDDING

⚠ BE VERY CAREFUL WHEN HANDLING THE DISCS 22 23 24. THE BLADES AND PROTRUSIONS ON THE DISCS' SURFACES ARE VERY SHARP.

ATTACHMENT	FEATURES	TIME / SPEED
22 FINE / COARSE SLICING DISC 	DOUBLE SIDED For fine slicing or grating, the fine slicing blade or fine grater should be on the top side.	60sec MAX
23 FINE / COARSE GRATING DISC 	For coarse slicing or grating, turn the disc upside down so that coarse slicing blade or grater are on top.	
24 SHREDDING DISC 	ONE SIDED Always ensure that the protrusions are on the top side of the disc.	

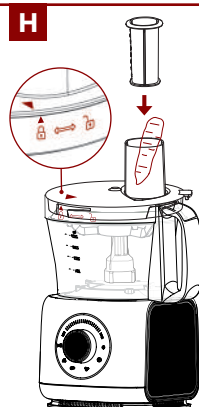
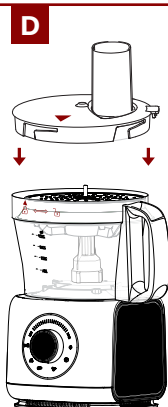
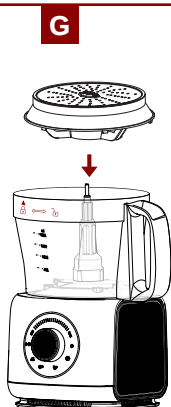
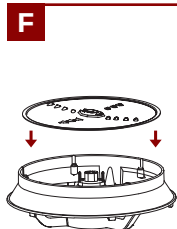
- A** Assemble the mixing bowl **13** as described in **ASSEMBLY OF THE MIXING BOWL, STEPS 1-4 - PAGE 8.**
- F** Assemble the disc holder **25** by placing one of the discs on top. Ensure that the correct side of the disc is always facing up.
- G** Mount the assembled disc holder **25** onto the blade retainer **21** and turn it slightly in both directions to ensure it is correctly fitted.
- D** Fit the mixing bowl cover **12** onto the mixing bowl **13** as described in **ASSEMBLY OF THE MIXING BOWL - PAGE 8, STEPS 5-8.**
- E** Plug the mains cable into the power socket, switch the appliance on and select the appropriate speed setting or automated program - **DIGITAL SWITCH PANEL - PAGE 7.**
- H** Place the food into the feeder tube and push it down slowly with the pusher **11**.

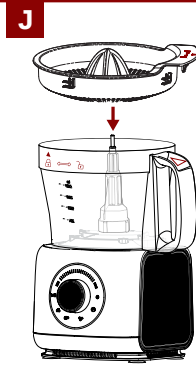
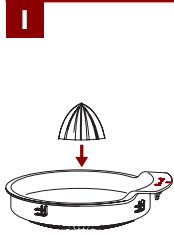
JUICING

⚠ ALWAYS USE LOW SPEED WHEN JUICING. DO NOT USE FORCE WHEN JUICING TO AVOID INJURY AND DAMAGE TO THE APPLIANCE.

ATTACHMENT	TIME / SPEED
26 CITRUS JUICER 	60sec LOW

- A** Assemble the mixing bowl **13** as described in **ASSEMBLY OF THE MIXING BOWL - PAGE 8, STEPS 1-4.**
- I** Attach the citrus juicer cone **14** to the citrus juicer basket **15** - see diagrams **I** to **L** on **PAGE 11.**
- J** Place the assembled citrus juicer **26** onto the blade retainer **21** with the tab rotated approximately 30° anti-clockwise away from the mixing bowl **13** handle.
- K** Hold the handle of the mixing bowl **13** firmly with one hand. With the other hand turn the tab of the citrus juicer **26** clockwise until it locks into place. This will activate the safety interlocks **5** in the mixing bowl **13** handle.
The triangle ▼ on the tab of the citrus juicer **26** should be aligned with the large triangle ▼ on top of the mixing bowl **13** handle.
- E** Plug the mains cable into the power socket, switch the appliance on and select the appropriate speed setting manually - **DIGITAL SWITCH PANEL - PAGE 7.**
- L** Place half of the citrus fruit on the citrus juicer cone **14** and slowly but firmly press down to extract the juice. Empty the mixing bowl **13** when the liquid reaches the 1000ml mark.



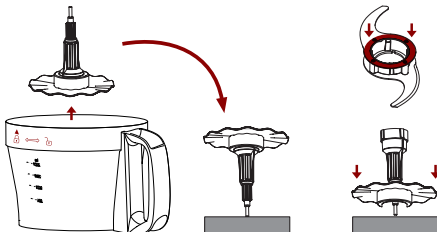


DISASSEMBLY OF THE MIXING BOWL

- 1 When food processing is finished, ensure the appliance has come to a complete stop and is in standby mode. Unplug the mains cable from the power socket.
- 2 Hold the handle of the mixing bowl (11) with your one hand and the feeder tube on the mixing bowl cover (12) with your other hand, and turn it anti-clockwise to release the safety interlock (5) then remove the mixing bowl cover (12).
- 3 Remove the attachments as described below:

- **CHOPPING BLADE - KNEADING BLADE - EMULSIFYING DISC** - carefully lift the blade retainer (21) from the mixing bowl (11) together with the attachment. Turn the assembled blade retainer (21) upside down on a non-slippery surface. Push the attachment down to release it from the blade retainer (21).

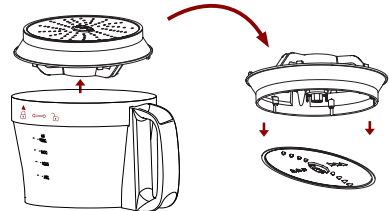
⚠ **EXERCISE EXTREME CARE WHEN HANDLING THE CHOPPING BLADE (17). BE VERY CAREFUL TO NOT TOUCH THE BLADES AS THEY ARE EXTREMELY SHARP.**



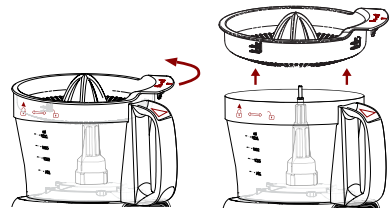
- **DUAL BEATERS** - lift the dual beaters (20) off the blade retainer (21).

- **BLADE DISCS** - carefully lift the assembled disc holder (25) from the mixing bowl (11) by holding its sides. Holding the bottom part of the disc holder (25), turn it upside down to remove the blade disc (23).

⚠ **AVOID TOUCHING THE DISCS' SURFACE AS THE PROTRUSIONS AND BLADES ARE VERY SHARP.**



- **CITRUS JUICER** - turn the citrus juicer (28) anti-clockwise to release the safety interlocks (5), then lift and remove it from the mixing bowl (11). Place the citrus juicer (28) on a firm surface, hold the tab with one hand and pull the citrus juicer cone (14) up to detach it from the citrus juicer basket (15).



- 4 When the attachments are removed, remove the blade retainer (21) then push the handle of the mixing bowl (11) anti-clockwise to unlock it, and remove it from the motor unit (6).

BLENDING

ASSEMBLY OF THE BLENDING JUG

ENSURE THAT THE APPLIANCE IS UNPLUGGED FROM THE POWER SOCKET BEFORE ASSEMBLING.

⚠ HANDLE THE BLADES CAREFULLY AS THEY ARE EXTREMELY SHARP.

- M** Place the blending jug ❶ (without the blending jug lid ❷ and measuring cup ❶) onto the motor unit ❸ with the handle on the right-hand side. Align the triangle ▼ on the bottom edge of the blending jug ❶ with the open lock symbol 🔓 on top of the motor unit ❸ then turn the handle in a clockwise direction until it clicks and locks in place. This will engage the safety interlocks ❹ and allow operation.
- N** Place ingredients into the blending jug ❶, then place the blending jug lid ❷ on top and firmly push it onto the rim of the blending jug ❶.
- O** Align the protrusions on the sides of the measuring cup ❶ with grooves inside the opening on top of the blending jug lid ❷.

Push the measuring cup ❶ down and turn clockwise to lock it. To add liquids during blending, remove the measuring cup ❶ and pour the liquid through the opening.

- P** Plug the mains cable into the power socket, switch the appliance on and select the speed setting or automated program - **DIGITAL SWITCH PANEL** - PAGE 7.

DISASSEMBLY OF THE BLENDING JUG

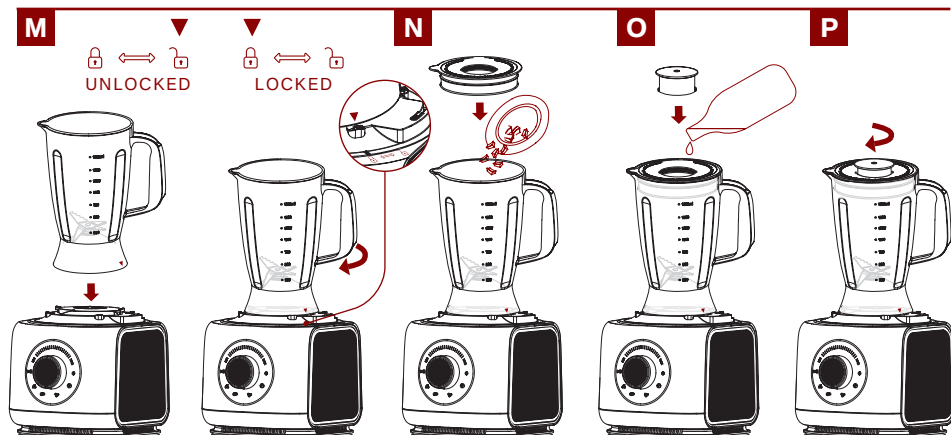
- 1** When the blending process is finished, ensure the appliance has come to a complete stop and is switched off. Unplug the mains cable from the power socket.
- 2** Remove the measuring cup ❶ by turning it anti-clockwise and lift it from the blending jug lid ❷. Firmly holding the handle of the blending jug ❶ with one hand, lift and remove the blending jug lid ❷ with the other hand.
- 3** Turn the blending jug ❶ anti-clockwise to disengage the safety interlocks ❹ then remove it from the motor unit ❸, and pour the contents out.

USEFUL TIPS

- Always stabilise the blending jug ❶ by placing your hand on top of the blending jug lid ❷ when operating this appliance.
- When pureeing solid ingredients, cut them into small pieces first (2-3cm). Place small portions into the blending jug ❶ 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 ❷.

- For stirring solids or very thick liquid ingredients, we recommend that you use **PULSE** or **ICE CRUSH** program to prevent the blades from becoming stuck during use.
- **Do not blend warm liquids or ingredients.** Always ensure that they are sufficiently cooled down before blending. Do not fill the blending jug ❶ over 1000ml mark.



GRINDING

ASSEMBLY OF THE GRINDING MILL

IMPORTANT! ONLY USE DRY INGREDIENTS IN THE GRINDING MILL ⑦. NEVER ADD OILS OR LIQUIDS WHILE GRINDING.

ENSURE THAT THE APPLIANCE IS UNPLUGGED FROM THE POWER SOCKET. ALWAYS ENSURE THAT THE SEALING GASKET ON THE GRINDING MILL BASE ⑩ IS PROPERLY FITTED.

⚠ HANDLE THE BLADES CAREFULLY AS THEY ARE EXTREMELY SHARP.

- P** Turn the grinding mill cover ⑨ upside-down and fill it with the dry ingredients. Do not fill above the **MAX** mark.
- Q** Turn the grinding mill base ⑩ upside-down and insert it into the grinding mill cover ⑨, aligning the triangle ▼ under the **MAX** mark with the open lock symbol 🔓 under the grinding mill base ⑩.
- R** Hold the grinding mill cover ⑨ with one hand and turn the grinding mill base ⑩ anti-clockwise with the other hand until it locks into place. Ensure the grinding mill cover ⑨ is fitted securely.
- S** Place the grinding mill ⑦ onto the motor unit ⑥ aligning the triangle ▼ under the **MAX** mark on the grinding mill cover ⑨ with the open lock symbol 🔓 on top of the motor unit ⑥. Turn the grinding mill ⑦ clockwise until it locks in place and the triangle ▼ under the **MAX** mark is aligned with the closed lock symbol 🔒 on the motor unit ⑥.
- T** Plug the mains cable into the power socket, switch the appliance on and select the appropriate speed setting - **DIGITAL SWITCH PANEL** - PAGE 7.

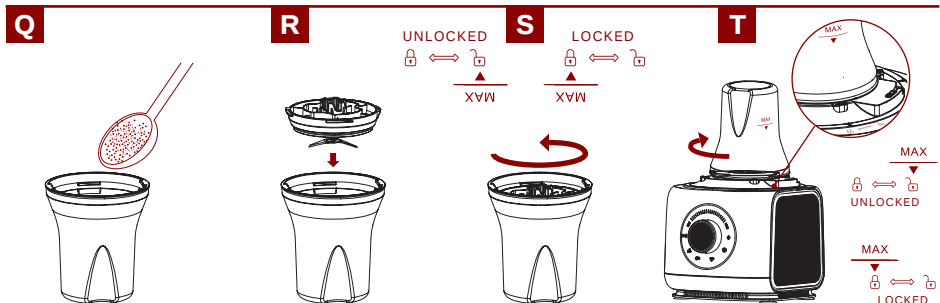
Experimenting with the length of grinding will enable you to get your preferred grind. For the best flavour and aroma always grind fresh ingredients just before use. To prolong the freshness store the ground ingredients in an airtight container.

DISASSEMBLY OF THE GRINDING MILL

- 1** When the grinding process is finished, ensure the appliance has come to a complete stop and is switched off. Unplug the mains cable from the power socket.
- 2** Remove the grinding mill ⑦ from the motor unit ⑥ by turning it anti-clockwise.
- 3** Turn the grinding mill ⑦ upside-down and hold firmly with one hand. With the other hand, turn the grinding mill base ⑩ clockwise, carefully remove it and scoop the ingredients out of the grinding mill cover ⑨.

USEFUL TIPS

- Always stabilise the grinding mill ⑦ by placing your hand on top of the grinding mill cover ⑨ 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. Tap on **(P)** button 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 ⑨.
- Nuts contain a lot of oil which will release during the grinding process and may clog the grinding mill base ⑩.





CLEANING

AFTER USING THIS APPLIANCE ENSURE IT HAS COME TO A COMPLETE STOP AND IT IS SWITCHED OFF THEN UNPLUG THE MAINS CABLE FROM THE POWER SOCKET.

MOTOR UNIT

NEVER IMMERSE THE MOTOR UNIT IN WATER.

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

LIGHT CLEANING

HANDLE THE BLADES CAREFULLY AS THEY ARE EXTREMELY SHARP.

BLENDING JUG - empty the ingredients then fill the empty blending jug half way with tepid soapy water. Attach the blending jug lid and insert the measuring cup.

Tap the button and confirm by tapping the button to start the automated program. When finished, empty blending jug and rinse it with water until clean. Rinse the blending jug lid and measuring cup then dry thoroughly with soft, lint-free cloth before storing or reusing.

MIXING BOWL - remove the used attachment from the mixing bowl and empty the ingredients. If the chopping blade, kneading blade, emulsifying disc or dual beaters were used, return the attachment to the mixing bowl and half-fill it with tepid soapy water. Replace the mixing bowl cover then tap the button and confirm by tapping the button to start the automated program.

Empty the mixing bowl and rinse it with water until clean. Rinse the mixing bowl cover and all attachments then dry thoroughly with soft, lint-free cloth before storing or reusing.

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

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

Wash the grinding mill cover with warm soapy water and dry thoroughly.

KEEP THE GRINDING MILL ASSEMBLED WHEN NOT IN USE TO PREVENT ANY HARM FROM SHARP BLADES.

THOROUGH CLEANING

HANDLE THE BLADES CAREFULLY AS THEY ARE EXTREMELY SHARP. KEEP THE CHOPPING BLADE COVERS ATTACHED WHEN THE CHOPPING BLADE IS NOT IN USE.

Ensure that the mixing bowl, blending jug and grinding mill cover are completely empty then remove all the attachments.

Disassemble the disc holder and the citrus juicer. Use a small dish-washing brush to remove the stuck food from the blade discs, disc holder, dual beaters, around the blades inside the blending jug or the grinding mill base and from the slits on the citrus juicer basket.

Wash the mixing bowl, mixing bowl cover, blending jug, blending jug lid and measuring cup, grinding mill cover, spatula 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** can be washed by hand or on the top rack of the dishwasher.

Do not use harsh scourers and aggressive or abrasive detergents.

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

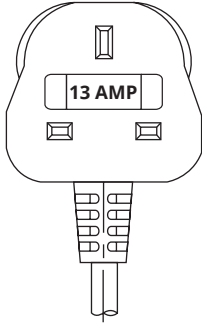
TROUBLESHOOTING

Appliance does not work	Check if the accessories are correctly assembled and attached.
	Check if the mains cable is correctly plugged into the power socket.
Appliance suddenly stops during operation.	Check if the safety interlocks are correctly engaged.
	Re-assemble the mixing bowl and the mixing bowl cover.
The appliance is running but the attachments are not working.	Ensure that the blade retainer and the attachments are correctly installed.
	Check if there are any stuck ingredients that are blocking the blades.

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 13A fuse (BS1362) in a 13A plug (BS1363).

⚠ THIS 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.





**SCAN THE QR CODE TO EXPLORE
OUR FULL PRODUCT RANGE**
WWW.SQPROFESSIONAL.COM



Voltage Business Centre, Units 1 - 3
6 Mollison Avenue, Enfield, EN3 7XQ
T: 01992 716 070 • F: 01992 700 538
E: info@sqprofessional.com

