

CLEANING AND MAINTENANCE

- 1. Please unplug the power cord to protect from electric shock while cleaning the machine.
- 2. Do not immerse motor base and power cord in water.
- 3. All removable accessories can be cleaned in water except the motor base. Dry the wet parts after cleaning.
- 4. Always store the machine in dry and ventilated place.
- 5. Do not use abrasive detergents to avoid damaging the appliance.
- 6. All plastic accessories and blades are dishwasher proof.

TROUBLE SHOOTING

- 1. Problem: Machine doesn't work.  
Solution: Ensure correct assembly. Make sure power plug is plugged in properly. Check if the mains have tripped or if there is a power outage.
- 2. Problem: Machine stops running suddenly.  
Solution: Processing bowl may loosen during vigorous processing. Please re-install the bowl cover.
- 3. Problem: Motor is running, while components do not run.  
Solution: Make sure the driving shaft is installed correctly.

SPECIFICATIONS

Rated voltage/ Frequency: 220-240V~50Hz  
Rated power: 1000W  
Blender jug capacity: 1.8L  
Processing bowl capacity: 3.5L


WARRANTY EXCLUSIONS


- The warranty will not be valid if:
- 1. The product has not been installed, operated or maintained in accordance with the manufacturer's operating instructions provided with the product.
  - 2. The product has been used for any purpose other than its intended function.
  - 3. The damage or malfunction of the product is caused by any of the following:
    - Incorrect voltage
    - Accidents (including liquid or moisture damage)
    - Misuse or abuse of the product
    - Faulty or improper installation
    - Mains supply problems, including power spikes or lightning damage
    - Infestation by insects
    - Tampering or modification of the product by persons other than authorised service personnel
    - Exposure to abnormally corrosive materials
    - Insertion of foreign objects into the unit
    - Usage with accessories not pre-approved by Brabantia

Please refer to and heed all warnings and precautions in the instruction manual.

Due to continuous product development, specifications may be subject to change without prior notification.

ENVIRONMENT FRIENDLY DISPOSAL

 This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse/recycling centre. Alternatively, contact your local council for information on your local re-use centre. Please make this product environmentally safe for recycling.



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TECHNICAL DATA

220-240V~50Hz  
Power: 1000W  
Model number: BB EK1116

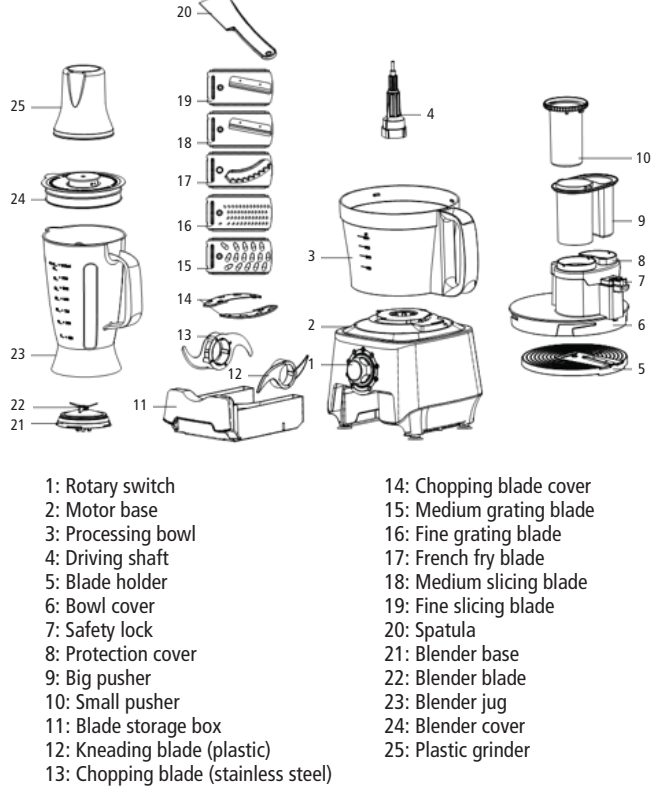
INSTRUCTION MANUAL  
MULTI FUNCTION FOOD PROCESSOR

IMPORTANT SAFEGUARDS

- When using this appliance, please follow these basic safety precautions:
1. 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.
  2. Young children must be supervised to ensure that they do not play with the appliance.
  3. Carefully read all instructions before operating and save for future reference.
  4. This appliance is for normal household use only.
  5. If the supply cord is damaged, it must be replaced before further use by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  6. This appliance includes a safety switch which prevents operation unless the accessories are securely installed.
  7. The temperature of accessible surfaces may be high when the appliance is operating.
  8. To protect against risk of electric shock, fire or personal injury, do not immerse power cord, plug or motor base in water or any form of liquid.
  9. Unplug when it is not in use and before cleaning.
  10. Do not immerse motor base in water, neither rinse it under tap water.
  11. Do not push food with fingers or other objects (like knives), always use the enclosed pusher for moving food.
  12. Be extremely careful when handling blades and inserts, especially while assembling and disassembling and cleaning after use. Blades are very sharp.
  13. Do not let power cord hang over the edge of a table or counter, or touch any hot surface.
  14. Do not place the appliance near a gas outlet, electric burner, or heated oven.
  15. Please wait till all the components stop running before unplugging the power cord and taking off the processing bowl.
  16. Ensure the capacities shown in the specifications section are not exceeded.
  17. Always use a reliable earthed power supply to operate the appliance.
  18. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
  19. Potential injury against misuse.
  20. Pouring hot liquid into food processor or blender as it can be ejected out of appliance due to sudden steaming.
  21. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move.
  22. This appliance is intended to be used in household and similar applications such as:
    - staff kitchen
    - areas in shops, offices and other working environments;
    - farm houses;
    - by clients in hotels, motels and other residential type environments;
    - bed and breakfast type environments.
  23. Do not use the appliance if the rotating sieve or the protecting cover is damaged or has visible cracks.
- CAUTION: Ensure that the blender is switched off before removing it from the stand.

An alternative format of this instruction manual is available on request via e-mail to [brabantia@ericbeare.com](mailto:brabantia@ericbeare.com) in a PDF version via email.

KNOW YOUR FOOD PROCESSOR



USING YOUR FOOD PROCESSOR

NOTE: This appliance is equipped with a protective device against high temperatures. If the temperature becomes too high, the unit will turn off automatically and resume operation after the motor has cooled down sufficiently (after about 30mins).

NOTE: Do not operate the appliance for more than 1min at a time. Suggested usage: 1min on and 3mins off, max. 5 cycles, then turn off the machine and let it cool down to room temperature.

Installation

1. Position the motor base (2) on a flat and dry surface.
2. Position the processing bowl (3) on to the motor base, turn clockwise to fix it firmly.
3. Place driving shaft (4) on to the rotor inside the bowl, place it vertically.
4. Open the blade storage box (11) of the motor base and take out the blade you want. For example, when using the chopping blade (13) or kneading blade (12), just place it in the driving shaft (4). When using the slicing, grating or french fry blades, attach them to the blade holder (5) first and then place the blade holder (5) in the driving shaft (4).  
ATTENTION : Only one blade can be used at a time.
5. Put the ingredients into the processing bowl (3) and then close the bowl cover (6) when using the chopping blade (13) or kneading blade (12). When using slicing, grating or french fry blades, make sure to lock the bowl cover (6) first. Ingredients should be filled through the feed chute after the machine is ready.

6. Lock the bowl cover (6) and the protection cover (8) - the safety lock (7) will then be active.
7. At this point, the switch should be on 0 speed. Plug in the appliance and use the pulse function to confirm whether the machine is correctly assembled. If there is anything abnormal, unplug the machine and re-assemble as above.

Chopping blade (13)

Standard processing time is 30secs to 1min. For appropriate volumes per batch, please refer to the following table:

| Ingredient          | Volume   |
|---------------------|----------|
| Chocolate           | ≤ 200g   |
| Cheese              | ≤ 350g   |
| Meat                | ≤ 800g   |
| Vegetables & spices | 100~150g |
| Fruit               | 300~500g |
| Onions              | ≤ 800g   |

Kneading blade (12)

Standard processing time is 15secs. Use speed 6~7. If using for whisking or to make a milkshake, please choose speed 1~5. For appropriate volumes per batch, please refer to the following table:

| Ingredient          | Volume  |
|---------------------|---------|
| Flour & soft cheese | ≤ 800g  |
| Eggs                | ≤ 10pcs |

Tips and warning

The ratio of flour to water when making dough is 1:0.6, which means 800g flour needs 480g water to achieve the best result. The standard processing time is within 15secs using speed 7. That's because the flour will become sticky and stick to the blade adapter if the kneading time is too long. This can cause the machine to shake and work abnormally. There are 1-7 speed gears from slow to fast and a pulse gear on the rotary switch. Please choose appropriate speeds according to the food hardness and your processing needs. Normally, soft food can be processed by low speeds. If the food fails to be processed or is stirred very slowly, it means that the speed is inappropriate. Then you need to use a higher speed.

Medium & fine slicing & grating blade, french fry blade (15-19)

Standard processing time is 1min.

1. Choose the blade according to ingredients and the shape you want. Put the blade you choose into the plastic blade holder (5), then place it in the driving shaft (4), close the processing bowl cover and lock the feed chute cover with the safety lock (7) on lid.
2. To process small pieces of food, insert the big pusher (9) in bowl cover (6) and gradually feed the pieces into the opening, then using the small pusher (10) inserted into the large pusher (9), push the pieces into the food processor with moderate pressure. If large pieces are to be processed, then feed the large pieces into the bowl cover (6), insert the large pusher (9) and push the food into the food processor with moderate pressure. This will prevent blockages and excessive force being needed.
3. If the food item is big such as a whole potato or large vegetable pieces, please open the feed chute cover, put the food in, close the cover and then, with moderate pressure, use the big pusher (9) with the small pusher (10) on it for safe operation.

4. Take care when pushing the ingredients in the feed chute with the pusher, do not force the pusher too hard. It is better to chop larger ingredients into smaller pieces to fit the feed chute. A lower speed is recommended when slicing softer ingredients.

Tips and warning

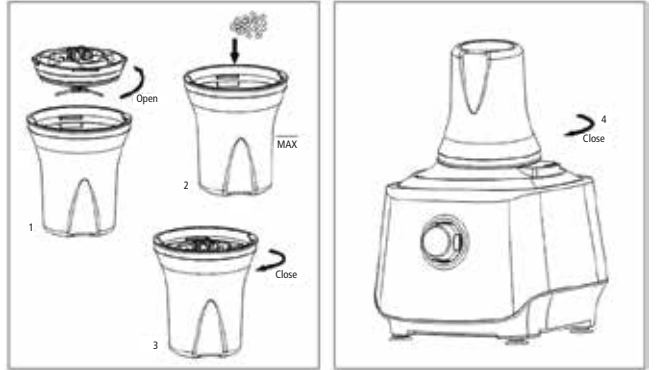
All the blades are very sharp, so please take care when handling them. When cleaning the chopping blade, it is better to put it into the chopping blade cover (14) to avoid exposure to the edge of the blade. The spatula (20) should only be used to remove ingredients from the bowl after the machine has stopped. It is strictly prohibited to put the spatula into the bowl while the food processor is on.

Blender jug (23)

Standard processing time is 1min.

1. Prepare the ingredients, put them in the blender jug (23) and put the blender cover (24) in place.
2. Position the blender jug (21-24) on motor base; turn clockwise to fix it firmly.
3. The switch should be on 0 speed. Plug in and use pulse 2-3 times for pre-blending.
4. Choose speeds 1 to 7 for processing. During operation, you can take out the small lid on blender cover (24) and add water or any other ingredients you want through the feeding hole.
5. Do not open the blender cover (24) to add ingredients during operation!
6. Always add in some water when using the blender for ice crushing.

Grinder (25/ 21-22)



Standard processing time is 1min.

1. Put the motor base on a flat and dry surface.
2. The plastic blender jug and grinder cup share a common blade base. Turn anti-clockwise to remove the blender jug from the blade base and then fix the grinder cup firmly to the blade base (turn clockwise).
3. Put your chosen ingredients into the grinder (as above picture shows). Please do not overfill the grinder cup - fill about halfway.
4. Attach the grinder cup/ blade base to the motor base. Turn clockwise and make sure the safety lock is firmly in place.
5. The switch should be on 0 speed. Plug in and use pulse 2-3 times for pre-grinding. Choose 7 speed for grinding.
6. Do not use continuously for more than 30secs at a time. Stop for 1min to let the motor cool down before repeating.
7. After grinding is complete, turn the speed control knob to 0. Turn anti-clockwise to take off the grinder. Turn the grinder container upside down and tap with moderate force to make sure that all the ground contents fall into the container. As per chart 1, disassemble the grinder and remove the contents.