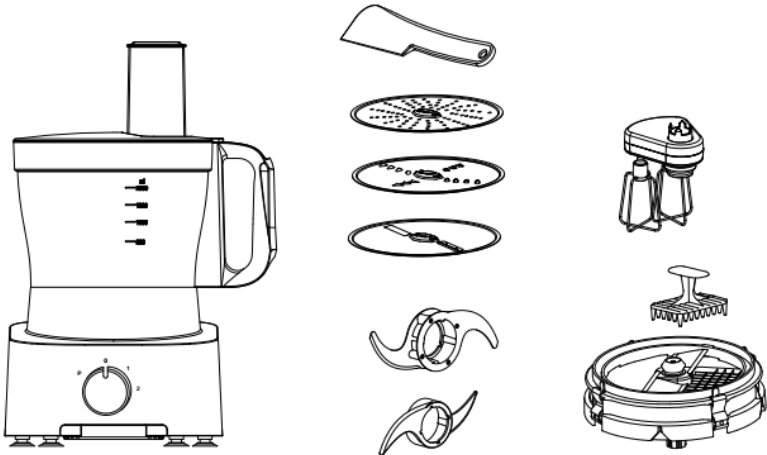


# Instruction Manual

FP406 Die-cast Aluminum Food Processor



## **TECHNICAL SPECIFICATION**

Model: FP406

Voltage: 120V~60Hz

Max power: 1000W

Processing bowl capacity: 3.5L (2.0 L rated )

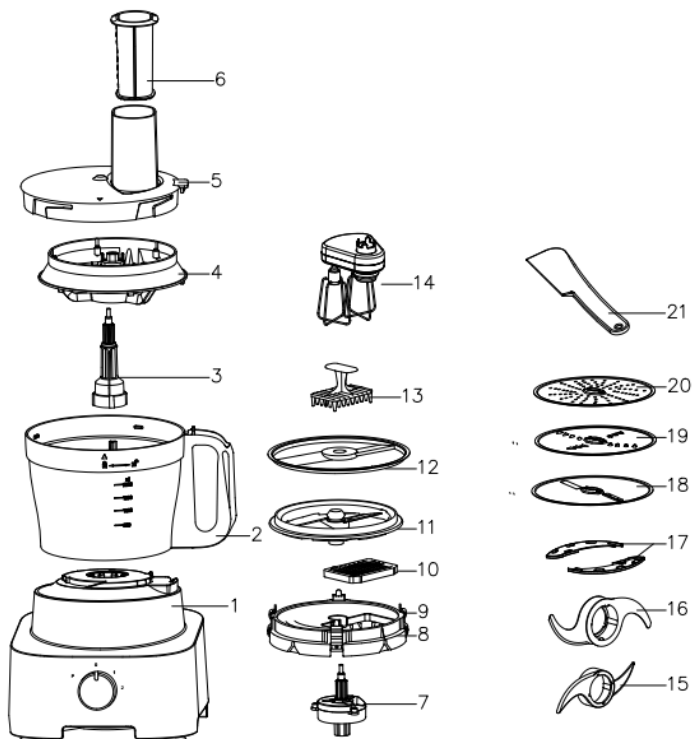
## **SAFETY PRECAUTION**

When using electrical appliances, basic safety precaution must always be followed:

1. Carefully read all instructions before operating and save for future reference.
2. This appliance is for normal household use only.
3. 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.
4. Young children must be supervised to ensure that they do not play with the appliance.
5. If the supply cord is damaged, in order to avoid a hazard, it must be replaced by the manufacturer, service agent or similarly qualified persons before further use .
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. If operation is not finished within 2 minutes, turn off the machine and let it cool for 1 minute before the next round of operation. If more than 5 rounds of operation are required, cool the machine for 30-60 minutes to room temperature . This can lengthen lifespan of the appliance.
9. 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.

10. Unplug when it is not in use and before cleaning.
11. Do not immerse Motor Base in water, neither rinse it under tap water.
12. Do not push food with fingers, or other objects (like knives), always use the enclosed pusher for feeding food.
13. Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
14. Do not let power cord hang over the edge of a table or counter, or touch any hot surface
15. Do not place the appliance near a gas outlet, electric burner, or heated oven.
16. Please wait till all the components stop running before unplugging the power cord and taking off the processing bowl.
17. Ensure the capacities shown in the Specifications section are not exceeded.
18. Always use a reliable earthed power supply to operate the appliance.
19. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

## PACKAGE CONTENTS



① Motor base	② Processing bowl	③ Driving shaft
④ Disc holder	⑤ Bowl cover	⑥ Pusher
⑦ Dicer gearbox	⑧ Dicer holder	⑨ Buckle
⑩ Dicer dicing blade	⑪ Dicer cutting blade	⑫ Dicer protective cover
⑬ Dicer pusher	⑭ Double beaters / egg whisk	⑮ Dough blade
⑯ Chopper blade	⑰ Blade protectors	⑱ Slicing blade ( fine & coarse)
⑲ Shredding blade disc ( fine & coarse)	⑳ Mashing blade disc	㉑ Spatula

## **Installation**

1. Position the motor base① on the flat and dry board.
2. Position the processing bowl② onto motor base, please notice that the handle of the bowl should be on the right of the control panel, turn clockwise to make it fixed firmly.
3. Take the blade you want.
  - When using the chopper blade⑬ or dough blade⑭, just seat it in driving shaft③ and fix the driving shaft and blade together, then put them together on to the processing bowl ②.
  - When using slicing, shredding or mashing blade discs, please fix it on blade disc holder④ first, then seat the blade disc(⑱,⑲,⑳) and blade disc holder ④ together in driving shaft③, then put them together on to the processing bowl ②.
  - When using dicer attachment (⑦⑧⑨⑩⑪), no need to seat on the driving shaft③, directly seat the dicer attachment (⑦⑧⑨⑩⑪) attachment on the bowl.

**Attention: only one blade can be used every time.**

4. Put the food into the processing bowl② and then close the bowl cover⑤ while using the chopper blade⑬ or dough blade⑭. When using slicing, shredding or mashing blades, make sure to lock the bowl cover⑤ first, ingredient should be filled through feed chute after the machine is ready.
5. Lock the bowl cover ⑤ ,the safety lock is active now.
6. Be attention: the switch should in the “0” speed; connect the plug with socket, using pulse function to confirm whether the machine is assembled well. If there is anything abnormal, unplug the machine and re-assemble it as above.

**Please check how to install our machine from our Magiccos Amazon page.**

## FEATURES

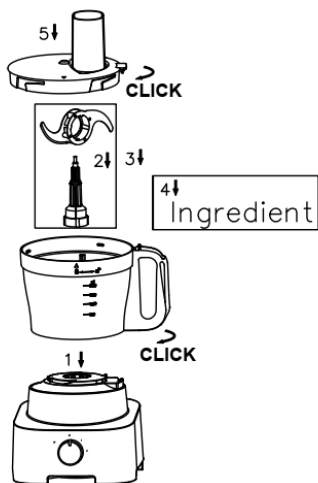
NOTE: This appliance is equipped with a double safety lock system, which can protect your safety while using the appliance, there are 2 safety locks on the bowl and base, the appliance can not be used while the bowl is not safety installed and the bowl cover is not firmly locked. Please make sure the cover and bowl are firmly locked to activate the locks.

This appliance is equipped with a overheating protection device. If the temperature becomes too high, the unit will turn off automatically and resume operation after the motor has cooled down sufficiently( need 30-60 minutes ), plug again to wake up the machine.

We suggest to use the appliance 2 minutes per time, no more than 3 minutes per time to keep a longer lifetime of the appliance, over 5 minutes per time may trigger over-heating protection, if already triggered the over-heating protection, please cool down the machine, Plug again to wake up the machine.

## INSTALLATION AND USING

- chopper blade<sup>16</sup>

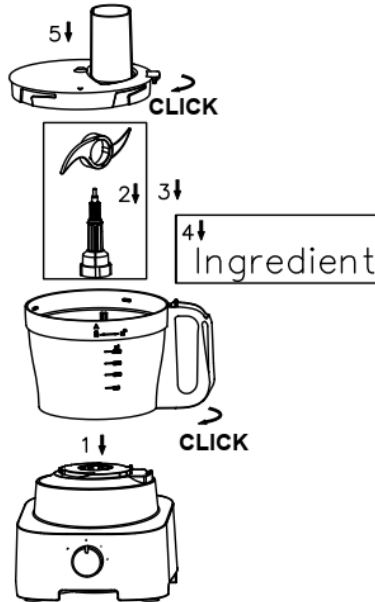


**Note : Always install chopper blade and driving shaft together before placing into the bowl.**

Standard processing time is 30sec to 1 minute, the volume per one batch refer to the following table :

Ingredient	Volume
Chocolate	≤200g
Cheese	≤350g
Meat	≤800g
Vegetable & Spice	100~150g
Fruit	300~500g
Onion	≤800g

**- Dough blade<sup>15</sup>**



**Note : Always install dough blade and driving shaft together before placing into the bowl.**

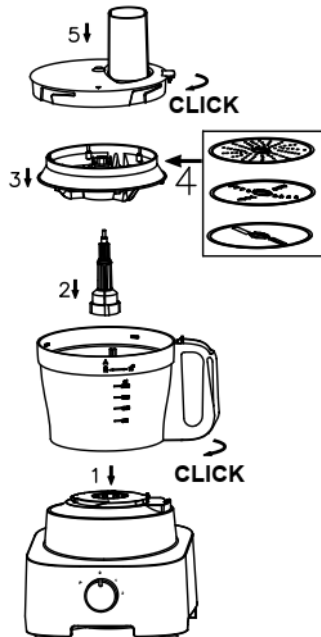
Standard processing time is 20sec to 30sec, the volume per one batch refer to the following table :

Ingredient	Volume
Flour&soft cheese	≤800g
egg	≤10pcs

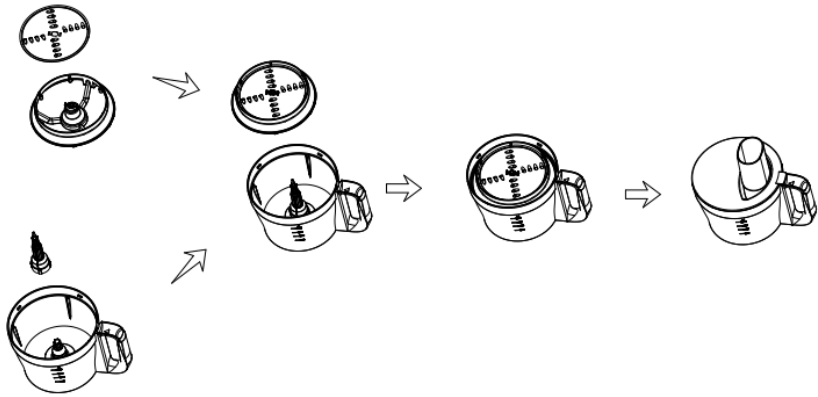
Tips and warning:

The ratio of flour to water while doughing is 1:0.6, means 100g flour need 60g water to make best effect; The standard of processing time is within 30sec, that's because the flour will become sticky and stick to the blade adapter if the time lasts too long. Then it will make the machine shake, and work abnormally.

- Disc for shredding, slicing (18), (19)







**Note :** Please refer to above FIG for installation, always place the driving shaft first then place the disc and disc holder combination together before placing into the bowl.

Standard processing time is 1 minute.

Choose the blade disc according to ingredients and the shape you want. Put the blade disc you choose into the plastic disc holder(4), then seat it in the driving shaft(3), close the processing bowl cover(5), making sure the safety switch is switched on.

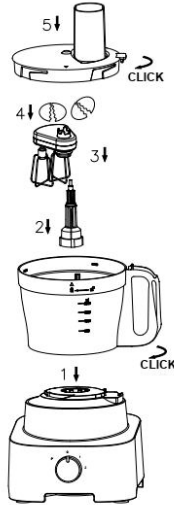
DO NOT be violent while pushing the ingredients into feed chute by pusher. It's better to chop large shape ingredient into smaller one to fit the feed chute size. Lower speed is recommended while slicing soft ingredient to prevent it from pasty.

**- Disc for mashing ⑳**

Standard processing time is 1 minute.

Follow the same procedure for installing shredding & slicing disc. Mashing disc is used for softer ingredients, such as garlic, ginger etc. Insert garlic, or ginger into the feeding chute and switch on the machine, then use pusher to press ingredients downward.

- Double beaters / egg whisk ⑭



The assembly of the egg whisk is as shown above.

The volume per batch for egg whisk, please refer to the following table:

Ingredient	Volume per one batch	Process time
Egg	2~10pcs	30~70 sec.
Cream	200~550ml	30~60 sec.
Egg white	3~5pcs	180~240 sec

Aware that switch should be in "0" speed, plug in and use pulse 2-3 times as pre-mixing. Then choose "2" speed for processing.

**Notes :**

- Egg whisk can be used to mix cheese and egg, to make mayonnaise and pudding rapidly.
- Do not use egg whisk to knead flour or deal any ingredient containing butter.

- Dicer attachment and pusher ⑦⑧⑨⑩⑪⑫⑬

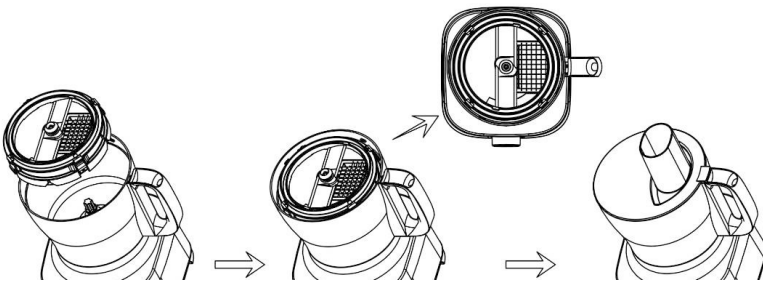
**Note:** please remove the dicer protective cover⑫ before using, always lock the 4 buckles firmly before using, the dicer assembly should be used together.

Dicer attachment is for cutting food into cube shape, such as potatoes, carrots, onions, cheese, apples and kiwi fruit, the cube size is around 8\*8mm

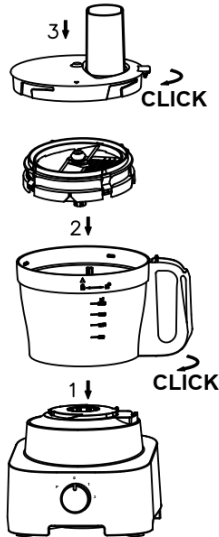
**Assembling the dicer**

- Insert the dicer dicing blade⑩ into the dicer holder assembly ⑦⑧⑨ , make sure sharp blade is **up** position, and don't push sharp blade by fingers
- Seat the dicer cutting blade⑪ on the center gear of the dicer holder assembly ⑦⑧⑨.
- Press up the 4 buckles until they lock into position.

You must place the dicer cutting blade as below position, the dicer dicing blade should be on the right side and the bowl handle should be facing the middle of the dicer dicing blade :



## Working with the dicer attachment



-Fix the bowl onto the motor base.

-Insert the dicer attachment into the food processing bowl and lock the bowl cover.

Make sure the dicer dicing blade and the feeding chute is in the **same vertical line**, or else it is hard to place the dicer so perfect.

-Insert the power plug, and select the speed required.

-Insert food into the feeding chute. If required, apply light pressure to the food pusher; if required, chop up food before insert.

Empty the bowl before the cubes have reached to the lower edge of the dicer attachment.

### **Note:**

-you must be careful when take out or assemble the sharp slice/dice blade.

-While processing different foods, the dicer dicing blade must be cleaned occasionally.

-Please use dicer pusher to push out residue if you can not get all the food out.

## **WARNING**

- Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
- Cleaning the chopper and keep it in the blade protector<sup>(14)</sup>, make sure the blade is not exposed, to avoid cutting for next time using.
- Spatula is for scraping and cleaning the processing bowl after the appliance stop operating. Do not put the spatula into the feeding hole to stir the food while the appliance is operating, it could be dangerous.

## **Cleaning & Maintenance**

1. Please unplug the power cord to protect from electric shock while cleaning the machine, do not immerse motor base and power cord it in water.
2. All removable accessories can be cleaned in water except motor base, dry the wet parts after cleaning, the detachable accessories are dishwasher-safe.
3. For easy cleaning, you can put in some warm water and detergent and let it run for a while when cleaning blender jar (Blender jar is an optional accessory, if you need one please contact Magiccos service).
4. Always place the machine in dry and flow place.
5. DO NOT use hard(solid) detergent to avoid scratch on product.
6. Do NOT operate the appliance for more than 3 minutes at a stretch, a stretch more then 5 minutes operation may trigger over-heating protection of the motor, please do not operate too long a stretch too avoid damage to the appliance.
7. If operation is not finished within 2 minutes, turn off the machine and let it cool for 1 minute before the next round of operation. If more than 5 rounds of operation are required, cool the machine for 30-60 minutes to room temperature . This can lengthen lifespan of the appliance.

## TROUBLE SHOOTING

Please check our manual and guide page carefully, if you cannot find the required answer please contact magiccos service or check the demo video from our Amazon page.

Problem	Solution
Machine doesn't work.	<p>Ensure correct assembly, please pay attention to the lock and unlock direction, arrows and marks on the cover and base.</p> <p><b>NEVER</b> try to install the bowl with handle on the left, it cannot be installed! Please install the bowl with handle on the right.</p> <p>Double safety locks are on the lid and base, make sure the safety locks are activated, if they are not activated, the motor won't start until you can lock the lid and base firmly.</p> <p>The bowl should be firmly locked to activate the safety locks, a new machine could be a little tight to lock the bowl till the end, you may need a stronger push and make sure the <b>handle with a 90-degree angle facing to the right side, if not please try a clockwise click one more time.</b></p> <p>Make sure power plug is plugged in properly. Check if the mains have tripped, or if there is a power outage.</p>
Machine stops running suddenly.	<p>Processing bowl may loosen during vigorous processing. Please re-install the bowl cover.</p> <p>There is an over-heating protection function inside the machine, long time operation will reduce the life of the food processor may trigger the over-heating protection, we suggest you to use the machine 2 minutes per time, no more than 3 minutes per time to keep a longer lifetime of the machine, over 5 minutes per time may trigger over-heating protection, if already triggered the over-heating protection, please cool down the machine, Plug again to wake up the machine.</p>

<p>Motor is running, while components do not run.</p>	<p>Make sure the driving shaft is installed correctly.</p>
<p>Difficult to install the blade and driving shaft</p>	<p>Carefully Install the blade over the driving shaft. Ensure that the <b>UP</b> marking (found on the black center plastic circle of the blade set) is facing upwards when fitting the blade on to the driving shaft. You may need to slightly rotate the blade to allow it to align with the grooves found on the driving shaft. Once aligned the blade will lower down to the base of the driving shaft, almost touching the bottom of the food processor bowl.</p> <div data-bbox="380 555 972 671" data-label="Image"> </div>
<p>Machine shakes violently</p>	<p>Please put lesser food or else the machine may loose balance.</p> <p>Please chop food into smaller pieces and put evenly in the bowl.</p> <p>Please install the blades as manual, the blades must be firmly installed.</p> <p>Please put the machine in a flat smooth place , the sucker feet can help to keep the balance of the machine.</p>
<p>Missing some parts</p>	<p>Please call us or email us, we can guide or provide replacement.</p>

# MagiCcos

Scan here to get vip service



<https://magiCcos.afterservice.vip>

TEL:+1 (833) 306 1883

---

**After Sales Support**

Contact us : [support@magiCcos.co](mailto:support@magiCcos.co)