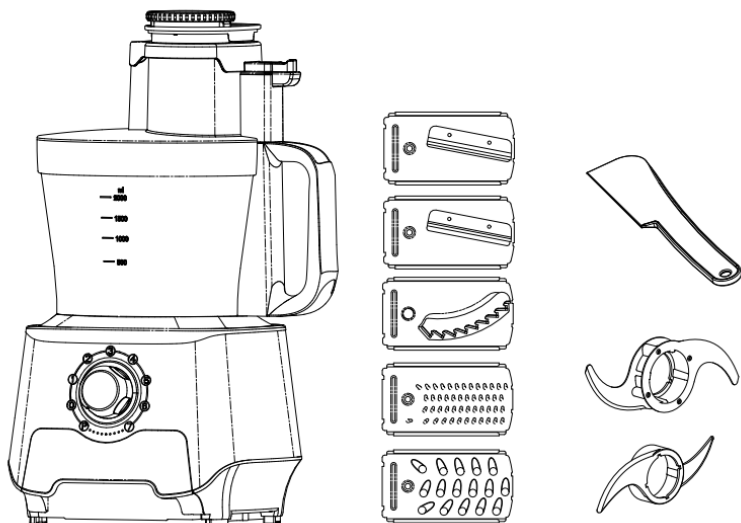


Instruction Manual

FP408 STAINLESS STEEL FOOD PROCESSOR



Version 1.0

TECHNICAL SPECIFICATION

Model: FP408

Voltage: 120V~60Hz

Max power: 1000W

Processing bowl capacity: 3.5L (2.0 L rated)

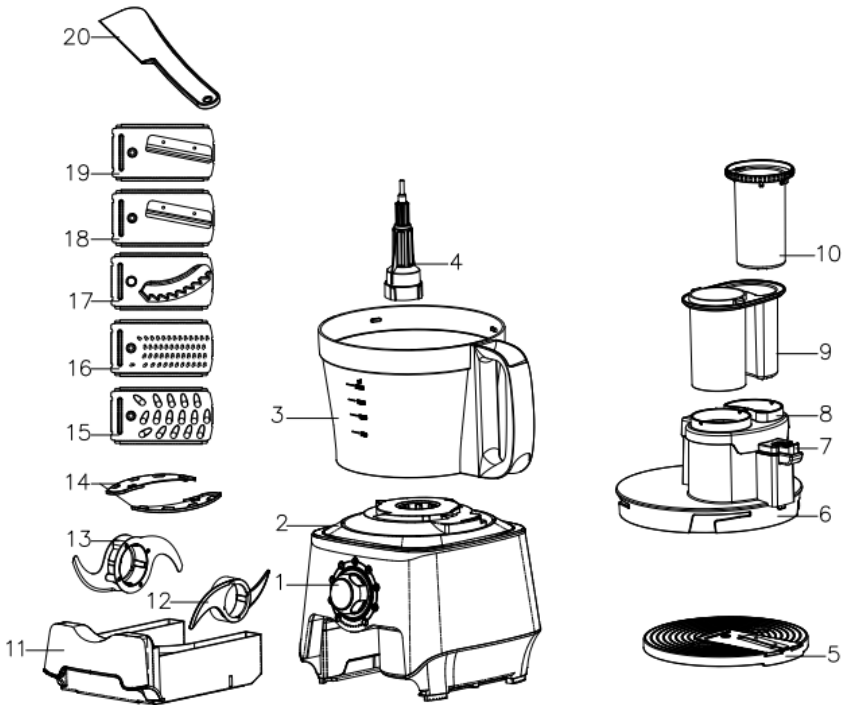
SAFETY PRECAUTION

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 appliance and let it cool for 1 minute before the next round of operation. If more than 5 rounds of operation are required, cool the appliance 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.

OVERVIEW



① Rotary switch	② Motor base	③ Processing bowl
④ Driving shaft	⑤ Blade holder	⑥ Bowl cover
⑦ Safety lock	⑧ Feed inlet cover	⑨ Big pusher
⑩ Small pusher	⑪ Blade drawer	⑫ Dough blade
⑬ Chopper blade	⑭ Blade protectors	⑮ Coarse shredding blade
⑯ Fine Shredding blade	⑰ French fry blade	⑱ Coarse slicing blade
⑲ Fine slicing blade	⑳ Spatula	

How to use the appliance

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 appliance.

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 appliance, Plug again to wake up the appliance.

INSTALLATION

1. Position the motor base② on the flat and dry board.
2. Position the processing bowl ③onto motor base②, 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 and follow below steps to put them into the bowl
 - When using the chopper blade⑬ or dough blade⑫, just seat it in driving shaft④ and fix the driving shaft and blade together, then put them together on to the processing bowl③.

- When using slicing, shredding or french fry cutting blades, please take out one from the blade drawer then fix it on blade disc holder⑤ first, seat the blade ((15)(16)(17)(18)(19)) and blade holder⑤ together in driving shaft④, then put them together on to the processing on to the processing bowl③.

Attention: only one blade can be used every time.

4. Put the food into the processing bowl ③ and then close the bowl cover⑥ while using the chopper blade⑬ or kneading blade⑫. When using slicing, shredding or French Fry blades, make sure to lock the bowl cover ⑥ first, ingredient should be filled through feed chute after the appliance is ready.
5. Lock the bowl cover⑥ and feed inlet cover ⑧, the safety lock⑦ is active now.
6. Be attention: the switch should in the 0 speed (off); connect the plug with socket, using pulse function to confirm whether the appliance is assembled well. If there is anything abnormal, unplug the appliance and re-assemble it as above.

Please check how to install our appliance from our Magiccos Amazon page

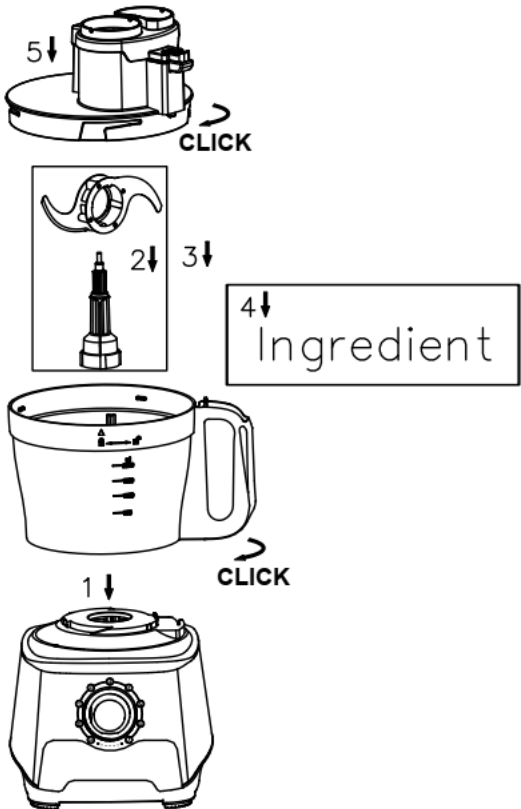
FEATURES

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ASSEMBLY AND USING

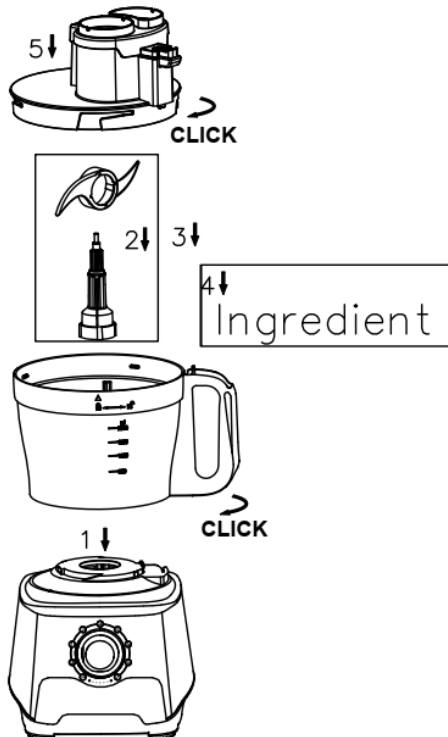


- Chopper blade^⑬

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^⑫

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

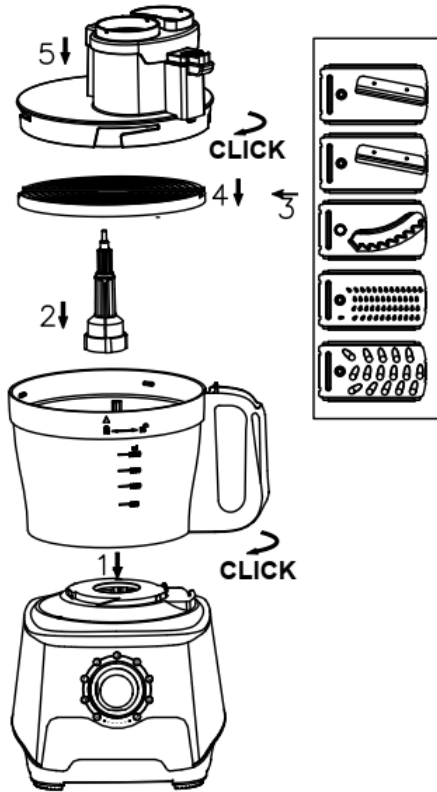
Standard processing time is 20sec to 30sec, the volume per one batch refer to the following table :

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

Tips and warning:

The ratio of flour to water while Dough is 1: 0.6, means 100g flour need 60g water to make best effect (please adjust ratio according to different types of flours); 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 appliance shake, and work abnormally.

On the housing, 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 replace it by higher speeds.



-Coarse & fine slicing & shredding blade ⑮⑯⑰⑱

Standard processing time is no more than 1 minute continuously.

Choose a blade according to ingredients and the shape you want. Put the blade you choose into the plastic blade holder⑳, then seat it on the driving shaft㉑, close the processing bowl cover, and lock the feed inlet cover by safety lock㉒ on the cover.

You can start to process the food when the appliances work normally. If the food shape is small, put the big pusher㉓ onto the feed inlet cover, and use the small pusher ㉔ for convenient operation.

If the food shape is big such as potato, please open the feed inlet cover⑧, put food in and close the cover ⑧, and then use the big pusher⑨ with small pusher⑩ locked together for operation.

DO NOT be violent while pushing the ingredients in 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.

DO NOT chop frozen meat or hard solid food, it will damage the driving shaft and the appliance.

- **French Fry blade**⑰

Install the french fry blade according to above procedure, and start the appliance to check if everything in position, then turn off the appliance for processing ingredients.

This blade is the best to be used for potato. Please open the feed inlet cover⑧ and put in the potato, then lock the cover well, put the big pusher⑨ upon potato, then turn on the appliance for operation.

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 protector⑭, 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 appliance, 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 appliance 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 for chopping and cutting functions and not more than 1mintue for blender function (Blender jar is an optional accessory, if you need one please contact Magiccos service), 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 appliance and let it cool for 1 minute before the next round of operation. If more than 5 rounds of operation are required, cool the appliance for 30-60 minutes to room temperature . This can lengthen lifespan of the appliance.
8. DO NOT IMMERSE MOTOR BASE IN WATER.

TROUBLESHOOTING

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
appliance 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>NEVER 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>Safety locks are on the cover 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, please always lock the safety lock(7)on the cover or else the safety lock can not be activated.</p> <p>The bowl should be firmly locked to activate the safety locks, a new appliance could be a little tight to lock the bowl till the end, you may need a stronger push and make sure the handle with a 90-degree angle facing to the right side, if not please try a clockwise click one more time.</p> <p>Make sure power plug is plugged in properly. Check if the mains have tripped, or if there is a power outage.</p>

<p>appliance stops running suddenly.</p>	<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 appliance, long time operation will reduce the life of the food processor may trigger the over-heating protection, we suggest you 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 appliance, Plug again to wake up the appliance.</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 UP 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="342 1347 1018 1481" data-label="Image"> </div>

<p>appliance shakes violently</p>	<p>Please put lesser food or else the appliance 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 appliance in a flat smooth place , the sucker feet can help to keep the balance of the appliance.</p>
<p>Missing some parts</p>	<p>Please call us or email us, we can guide or provide replacement.</p>
<p>Broken parts</p>	<p>Please call us or email us, we can provide replacement.</p>

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