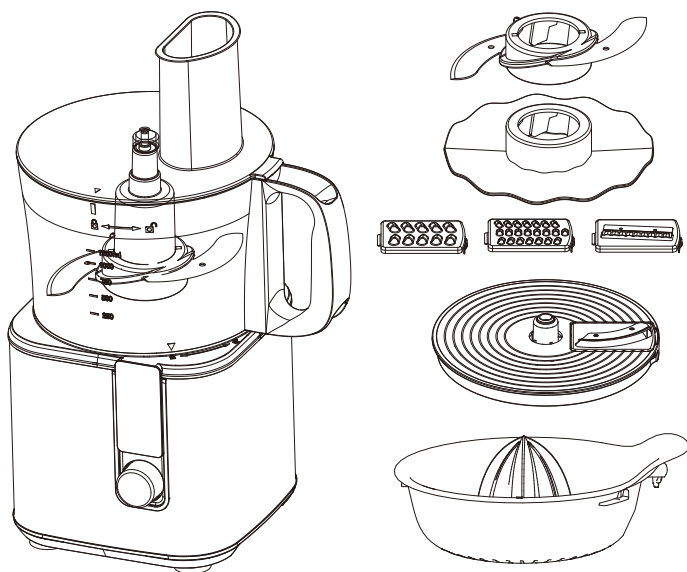


# Instruction Manual

FP415 Stainless Steel Food Processor



Version 1.1



## IMPORTANT SAFETY INSTRUCTION

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, 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 safety switches which prevents operation unless the accessories are securely installed.
7. This appliance incorporates a protective device against high temperatures. If the temperature becomes too high, the unit will turn off automatically and will resume operation when the motor has cooled sufficiently (after about 30-60 minutes).
8. Do NOT operate the appliance for more than 3 minutes at a stretch, a stretch more than 5 minutes operation may trigger over-heating protection of the motor, please do not operate too long a stretch to avoid damage to the appliance.
9. If operation is not finished within 3 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.
10. The temperature of accessible surfaces may be high when the appliance is operating.
11. 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.
12. Unplug when it is not in use and before cleaning.
13. Do not immerse Motor Base in water, neither rinse it under tap water.
14. Do not push food with fingers, or other objects (like knives), always use the enclosed pusher for feeding food.
15. Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.
16. Do not let power cord hang over the edge of a table or counter, or touch any hot surface
17. Do not place the appliance near a gas outlet, electric burner, or heated oven.
18. Please wait till all the components stop running before unplugging the power cord and taking off the processing bowl.
19. Ensure the capacities shown in the Specifications section are not exceeded.
20. Always use a reliable earthed power supply to operate the appliance.
21. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

## SPECIFICATIONS

Model: FP415

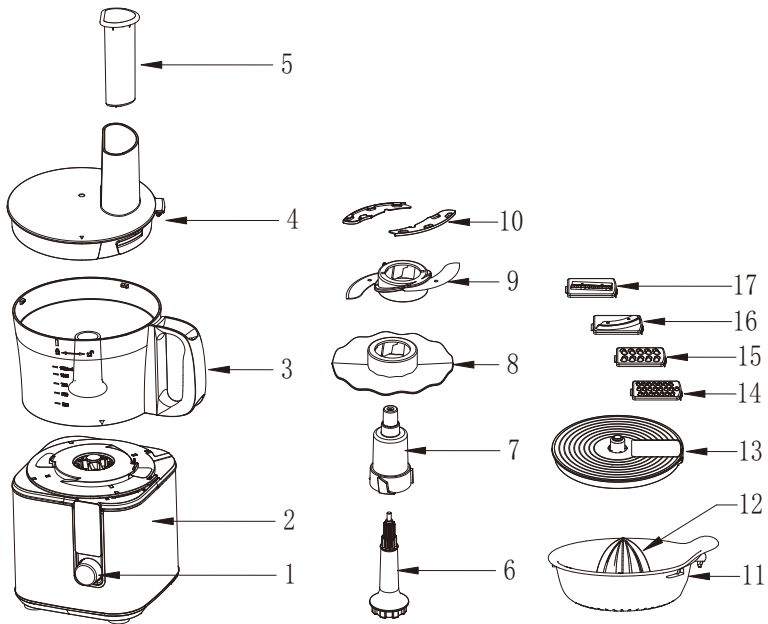
Voltage: 120V /60Hz

Max power: 750W

Processing bowl capacity (Max.): 2000 ml

Processing bowl capacity (Liquid): 1200 ml

## OVERVIEW



1. Switch knob	2. Motor Base	3. Food Processor bowl	4. Bowl Cover
5. Pusher	6. Driver	7. Blade adapter	8. Emulsifying disc
9. Chopper blade	10. Chopper blade protector	11. Citrus cone	12. Citrus juicer
13. Blade Holder Disc	14. Fine grating blade	15. Coarse grating blade	16. Slicing Blade
17. Wave cutting blade			

## BEFORE FIRST USE

After unpacking, disassemble unit before using first time. Refer to "HOW TO DISASSEMBLE" for directions.

Wash all parts except motor base in warm, soapy water. Rinse and dry immediately.

DO NOT IMMERSE MOTOR BASE IN WATER.

## ASSEMBLY

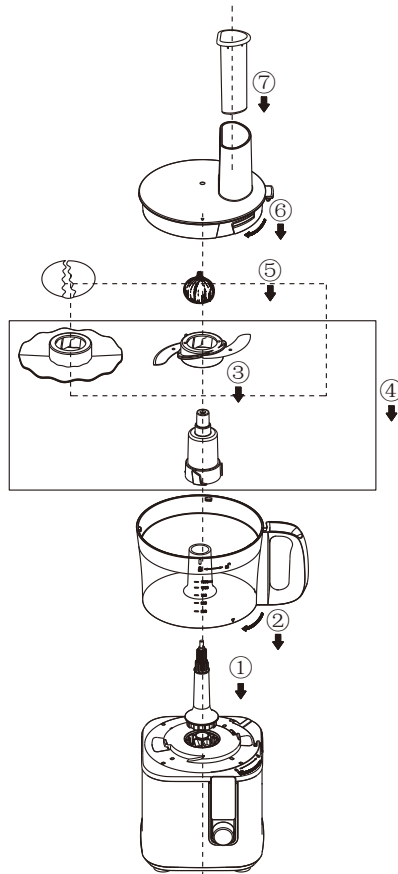


Fig1 (For chopper blade / emulsifying disc)

## Chopper Blade Assembly(Refer to Fig1)

1. Position Driver on motor base.
2. Position processing bowl into the Driver and turn clockwise to seat firmly on motor base.
3. Place blade adaptor onto the Driver.
4. Place chopper blade onto the blade adaptor.
5. Turn the chopper blade to the right position, then put food into the bowl
6. Place cover on bowl, turn clockwise until cover interlocks on bowl.
7. Place pusher into feeding chute

Processed Food	Measurement Per batch
Chocolate	≤100g
Cheese	≤200g
meat	≤500g
Tea or Spice	50~100g
Fruit & Vegetable	100~300g
Onion	≤500g

### Notes :

- Always keep the chopper blade inside the bowl before feeding food.
- Use pulse function for several times to avoid cutting too fine. Do not run for too long while cutting hard cheese or chocolate. Otherwise these materials will overheat and begin to melt.
- Standard chopping period: 30-60 sec.

## Emulsifying Disc Assembly (Refer to Fig1)

1. Position Driver on motor base.
2. Position processing bowl into the Driver and turn clockwise to seat firmly on motor base.
3. Place blade adaptor onto the Driver.
4. Place Emulsifying disc onto the blade adaptor.
5. Turn the Emulsifying disc to the right position and put food into the bowl.
6. Place cover on bowl, turn clockwise until cover locks on bowl.
7. Place pusher into feeding chute

Processed Food	Measurement per batch	Time per batch
Egg	2~5pcs	30~70sec
Cheese	125~350ml	20sec

Notes (Emulsifying Disc):

- *Emulsifying Disc can be used to mix cheese and egg, to make mayonnaise and pudding rapidly.*
- *Do not use Emulsifying Disc to knead flour.*

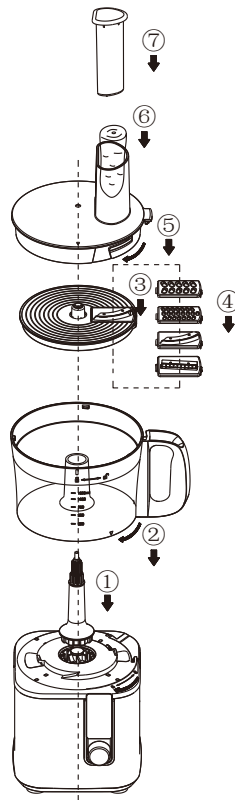


Fig2 (For Slicing blade, wave cutting blade, coarse grating blade and fine grating blade)

Slicing blade, Wave cutting blade, Coarse grating blade, Fine grating blade  
Assembly (Refer to Fig2)

1. Position Driver on motor base.
2. Position processing bowl into the Driver and turn clockwise to seat firmly on motor base.
3. Install desired blade onto the blade holder.
4. Place blade holder onto the Driver.
5. Place cover on bowl
6. Turn cover clockwise until cover interlocks on bowl.
7. Put food into the feeding chute.
8. Use pusher to push the food down for processing.

Notes:

- Choose desired cutting blade according to the processed food and desired shape of food.
- Push softly when feeding food.
- Pre-cutting food into smaller pieces according to the diameter of feeding tube.
- Feed gradually for better effect. When cutting soft food, choose lower speed to avoid the food turning soupy. If large quantity food needs to be cut, please cut it for several batches. 1200ml for one batch.

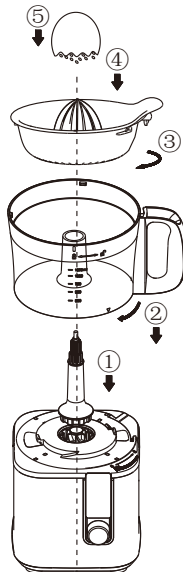


Fig3 (For citrus juicer)



## Citrus juicer attachment Assembly (Refer to Fig3)

1. Position Driver on motor base.
2. Position processing bowl into the Driver and turn clockwise to seat firmly on motor base.
3. Place the citrus juicer on the bowl, turn citrus juicer clockwise until it is locked firmly.
4. Place the cone on the citrus juicer
5. Hold citrus firmly and push the cone for juicing

Note : For citrus juicer function please choose slow speed (speed 1).

## HOW TO DISASSEMBLE

1. Remove pusher. Turn cover counterclockwise, lift and remove.
2. Lift blade holder from driver.
3. Lift blade and remove from blade holder.
4. Turn bowl counterclockwise to unlock from motor base. Lift and remove.

## CLEANING

- Wash all parts except motor base in warm, soapy water. The disc and blades can be disassembled to wash with water, but be careful during dis-assembly.
- The detachable accessories as dishwasher safety.
- 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 magiccocos service or check the demo video from our Amazon page.

Problem	Solution
Machine does not work.	<p>Ensure correct assembly, please pay attention to the lock and unlock direction, arrows and marks on the lid and base.</p> <p>Double safety locks on the lid and base, make sure the safety lock is activated.</p> <p><b>NEVER</b> try to install the bowl with handle on the left, it is a wrong installation! Please install the bowl with handle on the right.</p> <p><b>The bowl should be firmly locked to activate the safety lock, 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 handle with a 90-degree angle facing to the right side.</b></p> <p>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 no more than 3 minutes per time, no more than 5 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>

Motor is running, while components do not run.	Make sure the Driver is installed correctly.
Missing some parts	Please call us or email us, we can guide or provide replacement.

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