

## FOOD PROCESSOR



KH 700



**FOOD PROCESSOR**  
Operating instructions



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Read these operating instructions carefully before using the appliance for the first time and preserve this manual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

# FOOD PROCESSOR KH 700

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## 1. Appliance description

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- ❶ Splash protection cap
- ❷ Blender lid
- ❸ Accessory clip
- ❹ Blender jug max. 1.5 l
- ❺ Motor block cover
- ❻ Motor block
- ❼ Speed controller
- ❽ Drive shaft
- ❾ Mixing bowl max. 1.5 l
- ❿ Lid for mixing bowl
- ⓫ Filling shaft
- ⓬ Pusher
- ⓭ Measuring cup
- ⓮ Retainer
- ⓯ Kneading blade
- ⓰ Blade
- ⓱ Protective case for blades
  - I. Potato slurry disc
  - II. Fine cutter
  - III. Coarse cutter
  - IV. Coarse shredder
  - V. Fine shredder
  - VI. Potato-chips disc
- ⓲ Disc holder
- ⓳ Spatula

## 2. Intended Use

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This appliance is intended for the processing of foodstuff in household quantities and only for private use in closed rooms protected from rain. This appliance is not intended for commercial or industrial use or for operation in the open.

## 3. Technical data

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Power supply:	230 V / 50 Hz
Power consumption:	700 Watt
Capacity blender jug:	1.5 l
KB-time blender jug:	3 minutes
Capacity mixing bowl:	1.5 l
KB-time mixing bowl:	1 minute

### CO Time

The CO Time (Continuous Operation Time) details how long an appliance can be operated without the motor overheating and becoming damaged. After the appliance has run for this period it must be switched off until the motor has cooled itself down.

## 4. Safety instructions

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- Please read all safety instructions carefully.
- Make sure that the power cord never becomes wet or damp during operation. Lay the cord such that it cannot be pinched or otherwise damaged. Do not leave it dangling from the working surface.
- Arrange for defective power plugs and/or cables to be replaced as soon as possible by a qualified technician or by our Customer Service Department to avoid the risk of injury.
- Pull the plug from the socket when you do not use the appliance, before changing the attachments and before cleaning the appliance. Switching off the appliance is not sufficient because the appliance receives power as long as the power plug is connected to the socket. In this way you will also prevent inadvertent switching on of the appliance.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

- Use only the supplied original accessories since these have been optimised for interaction with the appliance.
- Do not operate the appliance without ingredients. Overheating hazard!

### **⚠ Caution:**

The blade **16** is very sharp! Exercise special care when inserting and removing or cleaning the blade **16**!

### **⚠ Caution:**

While the machine is in use, only put those ingredients in the mixing bowl **9** or blender **4**, which are to be processed. Do not put hands and foreign objects in the filling shaft **11** or blender **4** to avoid the risk of injury or damage to the machine.

- Do not attempt to open the lid **10** of the mixing bowl **9** while in operation.

## 5. Before starting the appliance

- Before starting the device ensure that...
  - the device and all accessories and the power plug and the power cord are in perfect condition and...
  - all packaging materials have been removed from the appliance.
- Prior to initial use clean all device components as described in the "Cleaning" chapter.
- Assemble the food processor and note that...
  - The food processor is in a firm and stable position. Secure the food processor on the working surface with the four suction cups.
  - the mixing bowl **9** works only when the cover **5** for the motor block **6**, the mixing bowl **9** and the lid **10** for the mixing bowl **9** have been properly fitted and engaged.
  - the blender works only when the blender jug **4** and the blender lid **2** have been correctly fitted and engaged.
  - when blender jug **4**, mixer lid **2**, mixing bowl **9** and the lid **10** of the mixing bowl **9** have been fitted, only the blender will work.

## 6. Assembling the food processor

### 6.1 Fitting the mixing bowl



- Place the cover **5** on the motor block **6** so that the arrow on the cover **5** points towards the open lock on the motor block **6**. Turn the cover **5** anti-clockwise until it is firmly seated. The arrow now points towards the closed lock.



- Position the mixing bowl **9** so that the arrow on the mixing bowl **9** points towards the open lock on the motor block **6**. Take hold of the mixing bowl **9** with the handle and turn it clockwise as far as it will go. The arrow now points towards the closed lock.

### 6.2 Fitting the lid

#### **⚠ Note:**

Always ensure that the lid **10** is properly engaged before switching on the appliance!



- Fit the lid **10** on the mixing bowl **9** so that the recesses of the lid **10** match the slots of the bowl **9**. The marks on the lid **10** and the bowl **9** must match.



- Turn the lid **10** clockwise until you hear an impact. The lug of the lid **10** now rests on the handle of the bowl **9**.

## 6.3 Insert the ingredient by filling shaft and pusher

### **⚠ Caution:**

Never use your fingers, spatula, spoon handles or similar objects for pushing foodstuff through the filling shaft **11**! Risk of injury!



- You can add liquid and solid foodstuffs to the mixing bowl **9** through the filling shaft **11**. You can close the filling shaft **11** with the pusher **12** while the appliance is in use, in order to avoid splashing or flour (e.g. while kneading flour) from coming out.



- Use the pusher **12** to force food stuffs through the filling shaft **11**.



- The pusher **12** is equipped with a measuring cup **15**. If you remove it you can reduce size of the filling shaft **11**. This can be useful when cutting or grating foodstuffs.

## 7. Working with the mixing bowl

The supplied accessories for the mixing bowl **9** consist of 6 grating and cutting discs (I-VI), a kneading blade **15** and a chopping blade **16**. The mixing bowl **9** is very versatile to use: grating or cutting, mixing or cutting, kneading or stirring.

## 7.1 Working with the cutting blade

### **⚠ Caution! Risk of injury!**

- The cutting edges are very sharp! Exercise special care when inserting and removing or cleaning the cutting blade **16**!
- The bowl **9** must first be properly locked in position before inserting the cutting blade **16**. Risk of injury!
- Never use your fingers, spatula, spoon handles or similar objects for pushing foodstuff through the filling shaft **11**!

The cutting blade **16** can be used to mix, chop or knead dough. Use the cutting blade **16**, for instance, for chopping meat, cheese, onions, herbs and nuts.



- Remove the cutting blade **16** from the protective case **17**.



- Fit the mixing bowl **9** to the food processor.
- Fit the cutting blade **16** on the retainer **14** and place the latter on the drive shaft **8**.



- Place the lid **10** on the mixing bowl **9**.
- Insert the ingredients into the mixing bowl **9** through the loading shaft **11**.
- Place the stodger **12** in the loading shaft **11**.
- Now switch on the appliance by setting the speed controller **7** to the level recommended in the table.

If you are uncertain about the speed, use the fastest level (3).

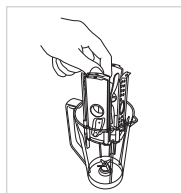
## Hints:

- Cut the ingredients into approx. 3 cm size pieces before adding them to the bowl 9.
- The appliance chops the ingredients very fast, therefore allow the appliance to run only briefly.
- Do not allow the appliance to run for more than 1 minute at a time.
- Should the ingredients get caught up in the bowl 9 or between the blades 16:
  - Switch off the appliance.
  - Remove the lid 10 from the mixing bowl 9.
  - Remove the ingredients with a spatula 19.

## 7.2 Remove the cutting and grating blades from the accessory clip

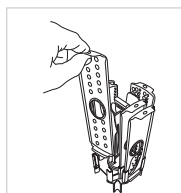


- Remove the lid 2 from the blender jug 4 by turning it clockwise.



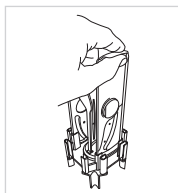
- Grasp the accessory clip 3 on the handle at the centre of the retainer 3 with the thumb and index finger.

- Pull the accessory clip 3 with the cutting and grating discs (I-VI) out of the blender jug 4.



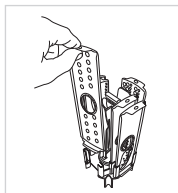
- Remove the cutting and grating discs (I-VI) from the holder 3.

## 7.3 Insert the cutting and grating discs back into the accessory clip

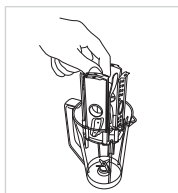


- Insert the cutting discs (II/III) in the retainer slots. Begin with the inner retainer slots. The lateral flaps with the elevation in the middle must point upwards.

Make sure that all the cutting edges are pointing inwards.



- Place the shredder (IV/V), grater (I) and potato-chips disc (VI) in the storage slot on the outside.



- Place the accessory clip 3 back in the blender jug 4.



- Place the cover 10 on the liquidiser 4 so that the arrows on the handle of the liquidiser 4 and on the cover 10 point towards each other. Turn the cover 10 anti-clockwise until it sits firmly.

## 7.4 Working with the cutting and grating discs

### ⚠ Caution:

- The cutting edges are very sharp! Exercise inserting and removing or cleaning the discs!
- Never use your fingers, spatula, spoon handles or similar objects for pushing foodstuff through the filling shaft 11!

The cutting (II/III) and grating discs (IV/V) can be used to slice or grate food stuffs quickly. The special potato-chip disc (VI) enables you to make uniform potato-chips at home. With the potato grater disc (I) you can finely chop raw potatoes for the mixture, and finely grate other vegetables or fruits as well.



- Place the mixing bowl 9 on the food processor. Select the appropriate disc.
- Place the disc with the leading edge (the side without the ring marking on the corners) in the disc holder 18.
- Push the other side (marked with two circles at the corners) down until the disc engages with a "click".



- Fit the retainer 14 to the drive shaft 8. Insert thumb and index finger in the holes of the disc holder 18 and place it on the retainer 14.

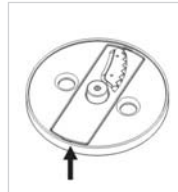


- Place the lid 10 on the bowl 9.



- You can now fill ingredients through the filling shaft 11.

- Set the speed controller 7 to level 3 (maximum speed) for cutting and grating. Should you wish to process soft fruit or vegetables you can also select a lower speed.
- Slowly and gradually push the ingredients in the filling shaft 11 using the pusher 12.



- To remove the disc from the disc holder 18, remove the disc holder 18 by pushing on the marked side in an upward direction.

### Hints:

- Cut the food into pieces so that they fit through the filling shaft 11.
- Fill the filling shaft 11 evenly and do not exert excessive pressure.
- If you wish to process large quantities of food do it in small batches and empty the mixing bowl 9 inbetween.

## 7.5 Working with the kneading blade

With the kneading blade 15 you can knead bread dough and mix batter or cake mixture.



- Place the mixing bowl 9 on the food processor.
- Place the kneading blade 15 on the retainer 14 and fit on the drive shaft 8.



- Add the ingredients to the mixing bowl 9.





- Place the lid **10** on the bowl **9** and the pusher **12** in the filling shaft **11**.



- Set the speed controller **7** to the level recommended in the table.

### Hints:

- Put liquid ingredients into the bowl **9** last and start mixing at low speed to avoid splashing.
- Never fill the mixing bowl **9** above the MAX.mark (1.5l).
- For mixing "water like" liquids only use the speed 1 with maximum volume of 1 l to avoid liquid spilling out.

## 8. Working with the blender

### ⚠ Caution:

- Never switch on the blender when empty.
- Never insert the plug in the socket before the blender jug **4** and the blender lid **2** have been correctly assembled.
- Always pull the plug from the socket before removing the blender jug **4**.
- Do not fill ingredients hotter than 80 °C in the blender jug **4**.
- To avoid splashing, never add more than 1.5l of liquid in the blender jug **4**.
- Never remove the blender lid **2** during operation.
- First remove the blender lid **2** before removing the blender jug **4**.
- Never run the blender continuously for more than 3 minutes.

You can use the blender to finely puree and mix ingredients. You can use the blender for preparing soups, sauces, milkshakes, baby food or process vegetables and fruit into a puree



- First remove the cover **5** for the motor block **6** by turning it clockwise.



- Now place the liquidiser **4** in the opening, so that the arrow marking on the liquidiser **4** points towards the open lock on the motor block **6**. Turn the liquidiser **4** anti-clockwise until it is firmly seated. Ensure that the arrow marking is pointing towards the closed lock.



- Place the cover **10** on the liquidiser **4** so that the arrows on the handle of the liquidiser **4** and on the cover **10** point towards each other. Turn the cover **10** anti-clockwise until it sits firmly.



- Fill the ingredients in the blender jug **4**. Cut them into smaller pieces beforehand if required.



- If required, insert the splash protection cap **1** and turn it anti-clockwise to secure.

- Switch on the blender by setting the speed controller **7** to the desired level.



- When you have finished, switch off the blender and first remove the lid **2** by turning it clockwise.



- Then remove the blender jug **4** by turning it clockwise.

### Hints:

- You can add your ingredients to the blender jug **4** through the opening in the lid **2** during operation. To do so, simply remove the splash protection cap **1**.
- If you process hot liquids, remove the splash protection cap **1** to allow the steam to escape.
- Should ingredients be trapped in the blender jug **4** during operation, proceed as follows:
  - Switch off the device (speed controller **7** to level 0) and pull the plug from the socket.
  - Remove the splash protection cap **1** and the lid **2**.
  - Remove the trapped ingredients in the blender jug **4** using the spatula **19**. Ensure you do not damage the spatula **19** with the blade **16**!

## 9. Cleaning & Care

### ⚠ Caution:

- ⚠ Never immerse the device in water or other liquids. There could be potential hazard of life-threatening electric shock, if moisture enters the voltage conducting parts upon operating the appliance again.

- Exercise special care when cleaning the blades **16**, the blender jug **4** with installed blade and the cutting discs (I-VI). The blades and cutting edges are extremely sharp! Risk of injury!
- Wipe the housing with a clean, damp cloth after each use.

### ⚠ Warning regarding appliance damage:

NONE of the appliance components are designed for cleaning in a dishwashing machine! Additionally, do not use abrasive cleansers for cleaning appliance components.

- You can clean the mixing bowl **9** and the lid **10** in hot soapy water.
- Always remove the plug from the socket before cleaning the appliance. Otherwise, you are at risk of receiving an electric shock!
- Clean all appliance components that have come in contact with foodstuff with detergent and hot water after use.
- Use an appropriate dishwashing brush for places that are difficult to access.

## 10. Malfunctioning

If the food processor suddenly stops functioning: It means that the appliance has overheated and the integrated safety cut off has switched off the food processor.

- Pull the plug from the socket
- Set the speed controller **7** to level 0
- Allow the device to cool down for 15 minutes
- If the appliance has not cooled off completely after 15 minutes, it will not start. Wait another 15 minutes before switching it on again.

If the food processor does not switch on:

- Check whether the power plug is inserted in the socket.

- Check whether the cover **5** for the motor block **6**, mixing bowl **9** and lid **10** are inserted and engaged properly.

## 11. Disposal

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**Do not dispose of the appliance in your normal domestic waste. This product is subject to the European guideline 2002/96/EC.**

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally responsible manner.

## 12. Warranty and service

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The warranty for this appliance is for 3 years from the date of purchase. This appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase date. Should a claim need to be made under the warranty, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers **ONLY** claims for material and manufacturing defects, not for wearing or consumable or for damage to fragile components. This product is for private use only and is not intended for commercial applications.

The warranty will become void in the event of abusive and improper handling, use of force and internal tampering not carried or approved by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.

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## 13. Importer

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## 14. Table for ingredients

The following tables should serve you as examples for orientation as regards which ingredients should be processed in what quantities and at what speed level.

Do not exceed the specified operating period to avoid overheating of the appliance.

In addition to the 3 levels, a short powerful spurt of operation is available with the pulse stage "P". The switch does not engage in pulse position. Hold the switch in this position or repeatedly turn it to pulse position.

Ingredients	Max. quantity	Speed level	Accessory	Operating duration
Sweetened dough	250 g flour 10 g yeast 125 ml milk 1 egg, 25 g butter 15 g sugar	3	Kneading blade	1 minute
Waffle dough	125 g butter 100 g sugar 1 pack vanilla sugar, 4 eggs 70 g flour 80 g corn starch 2 teaspoons baking powder 125 g cream	3	Kneading blade	1 minute
hard fruit (apple)	500 gr.	3	Cutter attachment/ grater attachment	45 seconds
hard vegetables (potatoes/carrots)	500 gr.	3	Potato-chips disc	45 seconds
Meat / Fish	500 gr.	3 / P	Blade	30 seconds
soft vegetables (tomatoes)	500 gr.	2	Blade	30 seconds
soft fruit (grapes)	500 gr.	2	Blade	15 seconds

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