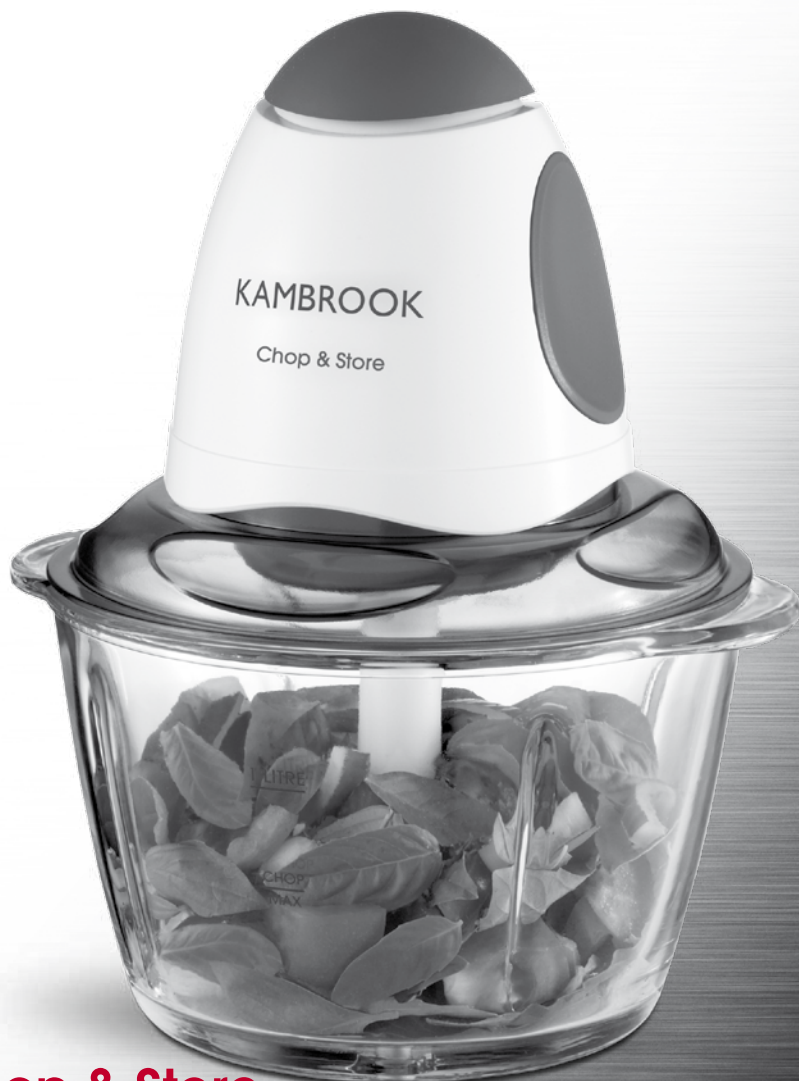


KAMBROOK

THE SMARTER CHOICE



Chop & Store
Mini-Chopper

KFP40

Instruction Booklet

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Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer, can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Chop & Store Mini-Chopper

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Kambrook Chop & Store Mini-Chopper for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug of the Mini-Chopper.
- Do not place the Mini-Chopper near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Do not place the Mini-Chopper on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use the Mini-Chopper on a sink drain board.
- Handle the Mini-Chopper with care - remember the chopping blade is very sharp and should be kept out of reach of children.
- Always make sure the Mini-Chopper is completely assembled before operating. Always operate the Mini-Chopper with the processing lid in position.
- The appliance will not operate unless properly assembled.
- Use the blade protector when storing the processing blade.
- Ensure the Mini-Chopper is switched off at the power outlet and the power cord is unplugged from the power outlet before inserting the chopping blade, processing lid or motor body.
- Do not use attachments other than those provided with the Mini-Chopper.
- Do not attempt to operate the Mini-Chopper by any method other than those described in this manual.
- Do not process any liquids in the Mini-Chopper. Processing hot or boiled liquids is extremely dangerous.
- Do not operate the Mini-Chopper continuously for more than 1 minute. Allow the motor to rest for 10 minutes after each 1 minute of operation.
- Do not operate the Mini-Chopper with a heavy load. The foods and food quantities suggested in this manual are not considered a heavy load.
- Do not operate the Mini-Chopper without the food inside the bowl.
- Always ensure that the chopping blade has stopped rotating and that the Mini-Chopper is switched off at the power outlet and the power cord is unplugged from the power outlet before removing the motor body and processing lid.

Important Safeguards For Your Kambrook Chop & Store Mini-Chopper continued

- Always ensure the Mini-Chopper is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing. To protect against electric shock do not immerse the motor body, power cord or power plug in water or any other liquid.
- Do not move the Mini-Chopper during operation.
- Do not leave the Mini-Chopper unattended when in use.
- Keep the appliance clean. Follow the cleaning instructions provided in this information book on page 10.
- Do not place any part of the Mini-Chopper in the dishwasher or microwave oven.
- Do not place anything on top of the Mini-Chopper when the lid is on, when in use and when stored.

Important Safeguards For All Electrical Appliances

- Carefully read all instructions before operating the appliance and save for future reference.
- Remove and safely discard all packaging material and promotional labels before using the appliance for the first time.
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The 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.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Mini-Chopper

1. Large easy touch 'POWER' button for fast processing
2. Motor body sits on top of the glass processing bowl and processing lid for easy and effective processing
3. Stainless steel chopping blades for processing vegetables, herbs, nuts, hard cheese, breadcrumbs, garlic, etc.
4. 1L glass processing bowl with plastic lid for convenient storage



Using Your Mini-Chopper

Before First Use

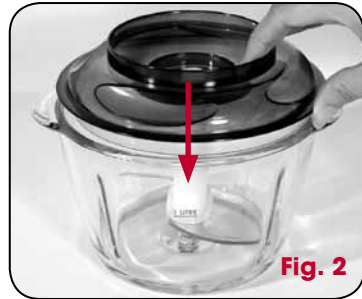
Before using your mini-chopper, remove and safely discard all packaging materials and promotional labels. Be very careful when handling the chopping blade, as it is very sharp. Wash the processing lid and chopping blade in warm, soapy water. Dry thoroughly.

Operating your Mini-Chopper

1. Place the glass processing bowl on a dry, level surface. Insert the chopping blade onto the centring shaft in the processing bowl. Be careful when handling the sharp blades (Fig. 1).



2. Add food to be processed into the glass processing bowl. For types of food and quantities refer to page 9.
3. Insert the processing lid onto the glass processing bowl. The top of the chopping blade spindle should be centred through the hole of the processing lid (Fig. 2).



4. Ensure the power is switched off at the power outlet and the power plug is unplugged from the power outlet. Place the motor body on top of the processing lid so it fits properly into place (Fig. 3).



5. Insert the power plug into a 230V or 240V power outlet and switch on at the power outlet.
6. To operate, press the 'POWER' button with either the palm of your hand or your fingers. Processing will begin once the 'POWER' button has been pressed. (Fig. 4). Refer to page 9 for approximate processing times.

Using Your Mini-Chopper continued



NOTE: The mini-chopper will not operate unless the processing lid and motor body are correctly assembled.

7. When the food has been processed, turn off the appliance at the power outlet and remove the cord. Remove the motor body and lid. Carefully remove the stainless steel chopping blades from the glass processing bowl. For information on storage and cleaning, please see page 10.

Hints & Tips

- Do not overload by putting too much food into the mini-chopper (Refer to the table below for quantities). Do not exceed the 'MAX' marking on the glass processing bowl.
- Chop larger items into small pieces and process in batches; do not exceed recommended maximum quantities.
- Do not operate continuously for more than one minute.
- Always remove the stainless steel chopping blade before removing food.
- To ensure even chopping results, cut food into small pieces of similar size, up to 2cm square.
- When chopping herbs, ensure they are as dry as possible.
- To avoid damage to the chopping blade, do not process hard items such as frozen foods, ice, cereals and rice.
- Do not process chocolate.
- Do not process soft or semi-hard cheeses.
- Only process hard cheeses such as Parmesan or Romano.
- Do not process liquids such as water or milk.
- Do not process raw or cooked meats.

Recommended Food, Quantities and Times

Type of Food	Preparation	Max. Amount at One Time	Approximate Time
Garlic	Peel	10 cloves	15-20 seconds
Fresh chilli	Trim, remove seeds if desired. Cut into 2cm pieces	50gm	15-20 seconds
Fresh herbs	Wash and dry well. Remove stalks/stems if necessary	15gm	20-30 seconds
Dried herbs	Remove stalks/stems if necessary	20gm	15-20 seconds
Nuts	Shells removed	75gm	60 seconds
Breadcrumbs	Cut into 2cm cubes	40gm	20 seconds
Hard cheese (Parmesan, Romano)	Cut into 2cm cubes	75gm	60 seconds

Care, Cleaning and Storage

Motor Base

Always ensure the mini-chopper is switched off at the power outlet and that the power cord is unplugged from the power outlet before cleaning.

Wipe the motor body with a clean damp cloth after each use.

Other Parts

Wash the glass processing bowl, processing lid and stainless steel chopping blade in warm soapy water using a mild detergent. Rinse and dry thoroughly.

Do not use steel wool, scouring pads or abrasive cleaners, as these will scratch the surfaces.

NOTE: The chopping blade is very sharp so handle with care at all times. Use extreme care when washing. To avoid accidental cuts, do not leave the chopping blade to soak in sudsy water.

Food Stains and Odours

Food such as spices may leave a stain on plastic parts whilst other foods such as garlic will leave a strong odour. To remove, process 1 slice of white bread for 15 seconds. Then clean the glass processing bowl and stainless steel blades as per the cleaning instruction above.

Storage

Before storing, thoroughly clean and dry all parts.

Always ensure the mini-chopper is switched off at the power outlet and the power cord is unplugged from the power outlet before storing.

Store the mini-chopper assembled with the chopping blade inserted inside the bowl, on the kitchen bench or in an easy to access cupboard. Store the mini-chopper out of reach of children. Store the appliance upright. Do not store anything on top of the appliance.

NOTE: The chopping blade is very sharp, use extreme care when storing.



CAUTION: Never immerse the motor body, power cord or power plug in water or any other liquid. Do not place the motor body in the dishwasher.

Troubleshooting Table

Problem	Solution
The motor doesn't start or the stainless steel chopping blades do not rotate	Check that the glass processing bowl, processing lid, and motor body are assembled correctly and securely in place. Check that the power plug is securely inserted into the power outlet and switched 'ON'.
Food is unevenly chopped	Either too much food is being chopped at one time or the pieces are not small enough. Try cutting food into smaller pieces of even size and processing a smaller amount per batch. For best results the food should be chopped into pieces no larger than 2cm.
Food is chopped too fine	The food is over processed. Next time use brief pulses or process for a shorter time.
Food collects under the processing lid or around sides of processing bowl	Processing too much food. Turn the mini-chopper off at the power outlet and unplug. When the chopping blade stops rotating, remove the motor body and processing lid. Clean the processing bowl and processing lid with a spatula. Reduce quantity of food to be processed.
Food sticks to chopping blade	Processing too much food. Turn the mini-chopper off at the power outlet and unplug. When the chopping blade stops rotating, remove the motor body and processing lid. Carefully remove the blade. Remove the food from the chopping blade with a spatula. Reduce quantity of food and continue processing.

Recipes

Old Fashioned Mustard

Makes 8 servings

- 2 tablespoons mustard seeds
- 1 tablespoon iced water
- 1 tablespoon white vinegar
- Pinch salt
- Pinch sugar

1. Place all ingredients into the chopper bowl and process for 15 seconds.

Green Curry Paste

Makes 8 Serves

- 2 small eschalots, diced
- 4cm lemon grass, sliced
- 2 cloves garlic, chopped
- 10mm piece of ginger, chopped
- 2 small green chillis, sliced
- 2 tablespoons coriander leaves, washed
- 2 tablespoons vegetable oil

1. Place all ingredients into the chopper bowl and process for 15 seconds.

Kambrook Dukkah

Makes 8 serves

- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- ½ teaspoon cinnamon, ground
- 2 teaspoons sesame seeds
- 1 tablespoon hazelnuts
- 1 tablespoon almonds
- 1 teaspoon sea salt

1. Place all ingredients into the chopper bowl and process for 15 seconds.
2. Serve with crusty bread dunked in good quality olive oil.

Olive Tapenade

Makes 8 serves

- 3 tablespoons kalamata olives, pitted
- 4 teaspoons olive oil
- 2 cloves garlic
- 1 teaspoon rock salt
- 1 teaspoon lemon juice
- 8 basil leaves

1. Place all ingredients into the chopper bowl and process for 15 seconds.
2. Serve with crusty bread dunked in good quality olive oil.

Satay Sauce

Makes 8 serves

- 3 tablespoons peanuts
- 2 tablespoons coconut cream
- 1 small red chilli, chopped
- 2 cloves garlic, chopped
- 1 tablespoon kecap manis
- 2 teaspoons lime juice

1. Place all ingredients into the chopper bowl and process for 15 seconds.
2. Serve over chicken skewers or on vegetable burgers.

Basil and Cashew Dip

Makes 8 serves

- 2 tablespoons basil leaves, chopped
- 2 teaspoons olive oil
- 1 tablespoon cashew nuts
- 1 teaspoon rock salt
- 2 teaspoons lemon juice
- 1 clove garlic
- 2 teaspoons parmesan cheese, grated

1. Place all ingredients into the chopper bowl and process for 15 seconds.
2. Serve with biscuits, vegetable batons or bread.

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