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Contact our friendly customer service department for help first.
Replacements for missing or damaged parts will be shipped ASAP !

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Contact Us!

Do NOT return this item.

Contact our friendly customer service department for help first.



US: cs.us@costway.com
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USER'S MANUAL

Food Processor EP24927US

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read All Instructions Before Using This Food Chopper
2. To protect against risk of electric shock, do not put cord, plug or base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call our customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surface including stove.
10. Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but must be used only when the food chopper is not running.
11. Blades are sharp. Handle carefully.
12. This appliance is intended for processing small quantities of food for immediate consumption. This appliance is not intended to prepare large quantities of food at one time.

13. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.

14. Be certain cover is securely locked in place before operating appliance.

15. Do not attempt to defeat the cover interlock mechanism.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS:

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use:

- The marked electrical rating must be at least as large as that of the product;
- Arrange the longer cord so that it will not drape over a countertop or tabletop, where it can be tripped over, snagged, or pulled on unintentionally (especially by children).
- 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.

CONSUMER SAFETY INFORMATION

This appliance is intended for household use only.

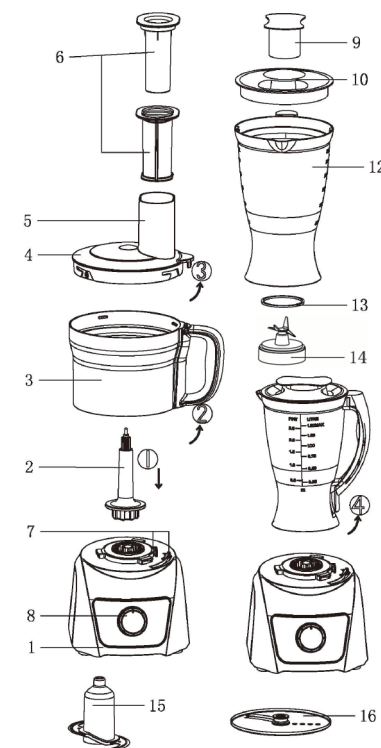
Before first use

Remove any packaging material or promotional labels before first use. Wash the chopper cover and jar in warm, soapy water. Dry thoroughly.

Care should be taken when cleaning the blades since the blades are sharp.

Parts

Processor	
1.	Power unit
2.	Drive shaft
3.	Bowl
4.	Lid
5.	Feed tube
6.	Pushers
7.	Safety interlock
8.	Speed control
Liquidiser	
9.	Blending cap
10.	Lid
12.	Jug
13.	Sealing ring
14.	Blade unit
Attachments	
15.	S BLADE
16.	2 in 1 SHRED/Slice DISC



Choosing a speed for all functions

Tool/Attachment	Function	Speed	Maximum capacities
S Blade	Grind meat	2	300g meat
Discs-slicing/ shredding/ chipping	Slicing/shredding/chipping g food and vegetables such as carrots,cheese	1-2	
Jug and cross blade	blender	2	1500ml

To use your food processor

1. Fit the detachable shaft onto the power unit ①
2. Then fit the bowl. Place the handle towards the back and turn anticlockwise until it locks ② .

Always fit the bowl and attachment onto the machine before adding ingredients.
3. Fit an attachment over the drive shaft.

Always fit the bowl and attachment onto the machine before adding ingredients.
4. Fit the lid ③ ensuring the top of the drive shaft locates into the centre of the lid.

Do not use the lid to operate the processor, always use the on/off control.
5. Switch on and select a speed.

The processor won't work if the bowl and lid are fitted incorrectly.

Use the pulse (p) for short bursts. The pulse will operate for as long as the control is held in position.
6. Reverse the above procedure to remove the lid, attachments and bowl.

Always switch off before removing the lid.

Important

Your processor is not suitable for crushing or grinding coffee beans, or converting granulated sugar to caster sugar. When adding almond essence or flavouring to mixtures, avoid contact with the plastic as this may result in permanent marking.

To use your liquidiser

1. Fit the sealing ring (13) into the blade unit (14) ensuring the seal is located correctly.

Leaking will occur if the seal is damaged or not fitted correctly.
2. Screw the jug onto the blade unit.
3. Put your ingredients into the jug. (If you want to make soybean milk, you need to put a filter first).
4. Put the blending cap in the lid, then turn.
5. Turn the lid in an anticlockwise direction to lock onto the jug.
6. Place the liquidiser onto the power unit and turn to lock ④.
7. Select a speed or use the pulse control.

Allow all liquids to cool to room temperature before placing them in the liquidiser.

Using the attachments

S blade 15

The knife blade is the most versatile of all the attachments. The length of the processing time will determine the texture achieved. For coarser textures use the pulse control. Use the knife blade for making cake and pastry, chopping raw and cooked meat, vegetables, nuts, pate, dips, pureeing soups and making crumbs from biscuits and bread.

Hints

knife blade

Cut food such as meat, bread, vegetables into cubes approximately 2cm (3/4 inch).

before processing.

Biscuits should be cut into small pieces and added down the feed tube whilst the machine is running.

When making pastry, use fat straight from the fridge cut into 2cm/ 3/4 in.cubes.

Take care not to over-process.

Slicing/shredding discs 16

reversible slicing/shredding discs.thick 16

1. Use the shredding side for cheese, carrots, potatoes and foods of a similar texture.

2. Use the slicing side for cheese, carrots, potatoes, cabbage, cucumber, courgette, beetroot and onions.

Use to cut potatoes for julienne style French fries; firm ingredients for salads, garnishes, casseroles and stir fries(eg. carrot, swede, courgette, cucumber).

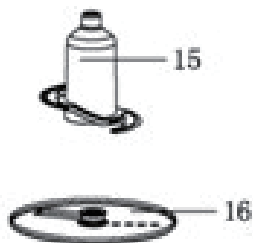
Safety

Never remove the lid until the cutting disc has completely stopped.

Handle the cutting discs with care - they are extremely sharp.

To use the cutting discs

1. Fit the drive shaft and bowl onto the power unit.
2. Holding by the centre grip, place the disc onto the drive shaft with the appropriate side uppermost



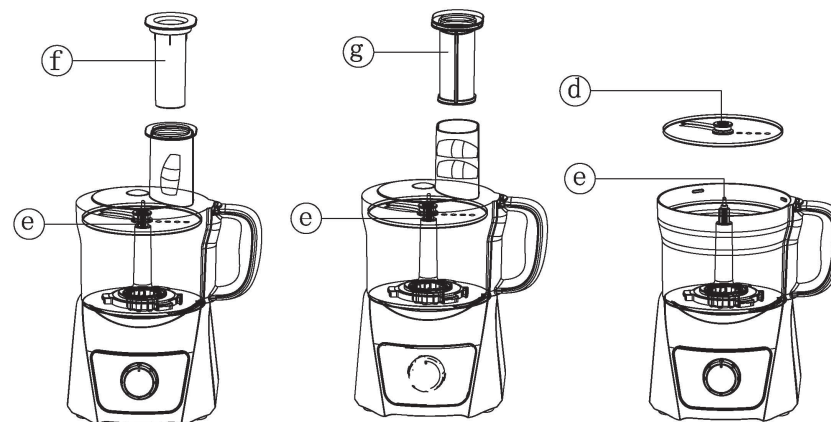
3. Fit the lid.

4.Choose which size feed tube you want to use. The pusher contains a smaller feed tube for processing

individual items or thin ingredients.To use the small feed tube - first put the large pusher inside the feed tube.To use the large feed tube - use both pushers together.

5. Put the food in the feed tube.

6. Switch on and push down evenly with the pusher- **never put your fingers in the feed Tube.**



Hints

Use fresh ingredients.

Don't cut food too small. Fill the width of the large feed tube fairly full. This prevents the food from slipping sideways during processing. Alternatively use the small feed tube.

When using the chipper disc, place ingredients horizontally.

When slicing or shredding: food placed upright comes out shorter than food placed horizontally.

There will always be a small amount of waste on the plate or in the bowl after processing.

Care & cleaning

1. Always switch off and unplug before cleaning.
2. Handle the blades and cutting discs with care - they are extremely sharp.
3. Some foods may discolour the plastic. This is perfectly normal and won't harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discoloration.

Power unit

Wipe with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.

Liquidiser

1. Empty the jug/jar before unscrewing it from the blade unit.
2. Wash the jug/jar by hand.
3. Remove and wash the seals.
4. Don't touch the sharp blades, brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade unit in water.
5. Leave to dry upside down.

All other parts

Wash by hand, then dry.

Alternatively they can be washed on the top rack of your dishwasher. A short low temperature program is recommended.

Customer care

If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Electrical Specifications

Max Voltage	Frequency	Max Wattage
120V AC	60 Hz	500W