



PKHBK12

6 in 1 Turbo 5 Speed Food Processor
and Immersion Hand Blender

Thank you for your purchasing this product. Please read the instruction carefully before use.

Dear customers:

Thanks for selecting and using our product!

Our product is a well-designed and high-quality household appliance. For your convenience, please read the instruction carefully and follow it before operating. We strive to provide you with quality kitchen appliances with after purchase support . We reserve the right to make improvements from time to time, the unit that you purchased may be different from those illustrated and described in the manual. Thanks for your understanding!

PRODUCT FEATURES

1. Mixing food: Meat, eggs, mashed potato, vanilla, nut, almond, bread, biscuit, seedless fruit etc.
2. With functions of stirring, chopping, whisk and making mashed potato.
3. One-touch on/off switch, 5-speed control.
4. 600ml chopper cup, 800 ml stirring cup;
5. Superior mixing blade and whisk made of stainless steel, easy to clean.
6. Fingerprint-proof stainless steel housing, provides durability and beauty.
7. Low torque powerful DC motor

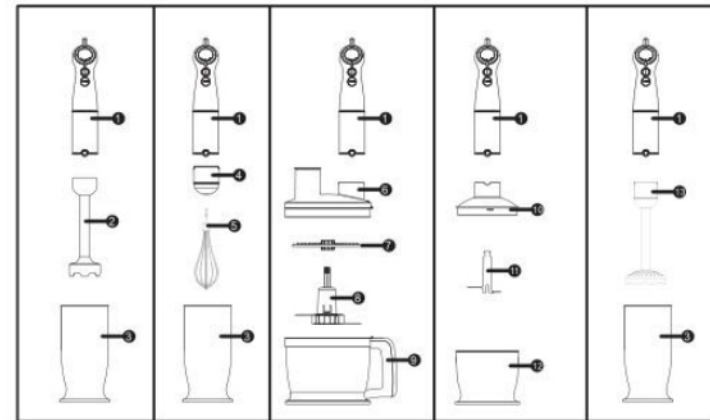
SAFETY PRECAUTIONS

For the safety of you and others, please carefully read this manual before use, and operate the appliance according to the manual. Please keep the product in a safe place, out of the reach of children to avoid any possible accidental injury. Please pay attention to the following items:

1. Read the manual carefully.
2. Confirm that mains voltage conforms to rated voltage shown on the label at the bottom of product.
3. Do not use the appliance if the power cord or other parts are damaged.
4. Any damage in power cord must be repaired by specialized person to protect against electrical shock.
5. Do not let any power cord hang over the edge of table, counter or hot surfaces.
6. Do not immerse motor body, power cord or plug into water to avoid electrical shock.
7. Do not allow children or the mentally handicapped operate this kitchen appliance.
8. Please unplug it from the outlet before attaching, taking off or adjusting any attachment of product.
9. Assemble all parts in a correct way before operating the appliance to ensure normal operation.
10. Do not operate unit without supervision.
11. Always keep the product out of the reach of children.
12. Do not use the appliance near the hot gas or heating stove.
13. Do not touch cutter, whisk and other detachable part during operation to avoid injury to person, or damage to product.
14. Use of attachments not recommended by manufacturer are discouraged and may cause injury.

15. Do not use the appliance to process extremely hard food, such as rock candy, brown sugar, coffee bean and cereals. Do not use it to process materials other than food, such as medicinal material.
16. The appliance is not intended for commercial use.
17. Please keep the manual in a safe place for later reference.
18. All food material complies with related national standards.
19. The product is intended for household use and short time operation. It cannot run continuously for an extended amount of time to process hard food.

DESCRIPTION FOR MAIN PARTS



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|------------------|---------------------------|------------------|
| 1. Motor unit | 6. Food processor jar lid | 11. Blade unit |
| 2. Blender bar | 7. Cutter | 12. Chopper bowl |
| 3. Blender jar | 8. Blade unit | 13. Masher |
| 4. Coupling unit | 9. Food processor bowl | |
| 5. Whisk | 10. chopper bowl lid | |

INSTRUCTION FOR FIRST-TIME USE

1. Unpack the appliance from the package and put all parts on a level table.
2. Clean parts other than motor body, whisk gearbox and chopper cup cover with fresh water. Add appropriate detergent to clean, wipe with soft cloth and dry it.
3. Ensure the appliance is disconnected from the electrical outlet before assembly.
4. Do not use attachments not recommended by manufacturer.
5. Confirm the motor has stopped running before taking off parts and then pull the power cord from the electrical outlet.

Remark: Assemble all parts of appliance into place as shown in the picture before use to ensure its normal running. Please see the following description for detailed operation steps.

PREPARING FOR USE

1. Let hot ingredients cool down before you chop them, blend them or pour them into the beaker (max. temperature 176° F).
2. Cut large ingredients into pieces of approx. 1 inch before you process them.
3. Assemble the appliance properly before you put the plug in the wall socket.

USING THE APPLIANCE

Hand blender

The hand blender is intended for:

- blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes.
- mixing soft ingredients, e.g. pancake batter or mayonnaise.
- pureeing cooked ingredients, e.g. for making baby food.

1. Put the ingredients in the blender jar.

See the table for the recommended quantities and processing times.

Blending quantities and processing times

Ingredients	Blending Quantity	Time	Speed
Fruits & vegetables	100-200g	15sec.	5
Baby food, soups& sauces	100-400ml	15sec.	5
Shakes & mixed drinks	100-600ml	10sec.	5

CLEANING AND MAINTENANCE

1. Fully cool the motor body and unplug the power cord from electrical outlet before cleaning.
2. Clean parts other than motor body, whisk gearbox and chopper cup cover with fresh water. Add appropriate detergent to clean, wipe with soft cloth and dry it.
3. In case there is water in the stainless steel mixing head, shake it forcibly to remove the water or let it dry in the wind or sunlight.
4. After cleaning, assembly the appliance after drying it with an absorbent cloth and store it in a dry and safe place.

Warning: the mixing blades are extremely sharp. Please operate carefully to avoid injury.

STORAGE

1. Please keep the appliance out of the reach of children.
2. Please keep the appliance in a safe place that will not cause damage to it.

FREQUENT PROBLEMS AND SOLUTIONS

Problems	Solutions
The product stops working.	Please check if the power cord is plugged into the electrical outlet and if the product is assembled correctly.
The electrical motor gives off odors during processing.	For first several times of use, it is normal that new product will give off odors or smoke. It won't happen after using for several times. However, the product will also give off odor and smoke after over long time use. In such case, the appliance must be stopped for cooling for 60 min.
Will the mixing shaft functions normally in other containers?	Except for meat and other hard food that must be processed by mixing shaft in the assorted chopper cup, stirring rod and whisk can also work in some pots used at home.
Is there any limit set for operation time of the appliance?	Since the hand mixing shaft operates in a limited space, there are time limits for their operation. For some soft food such as fruit juice, it takes a break after operating for 1 min. and stops for half an hour after 5 cycles; For hard food such as minced meat, it takes a break after operating for 15 sec. and stops for half an hour after 3 cycles.
Can we clean the detachable parts with dish-washing machine?	No. It is not allowed to clean motor device, chopper cup cover and whisk in the dish washing machine. Other parts can be cleaned in it.
The product malfunctions after long-time or over-load running.	The motor is equipped with an over-temperature protection device to offer an extensive service life. The motor will power off automatically once its temperature rises to dangerous level due to long time or over load running. Unplug the power cord from the electrical outlet after motor stops working and reuse it after it cools down (about 60 min).

4. Fasten the motor unit onto the lid.



5. Put the plug in the wall socket.
6. Select the speed and then press the ON/OFF button.

MASHER

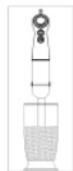
Masher is intended for

- Cooked vegetables, e.g. potatoes, swede and carrot.
- Don't mash hard or uncooked foods-you may damage the unit.

1. Cook the vegetables and drain.
2. Put the ingredients in the blender jar.
3. Attach the masher bar to the motor unit.



4. Plug in.
5. Select speed 1 on the variable control and then press the on button. Move the masher in an up and down movement throughout the mix until the desired result is achieved.

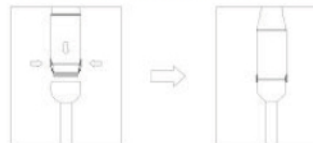


6. After use release the ON button and unplug.
7. Press the blender shaft release buttons to release the masher assembly.

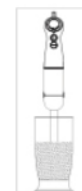
IMPORTANT:

- Never use the masher in a saucepan over direct heat. Always remove the saucepan from the heat and allow to cool slightly.
- Do not tap the masher on the side of the cooking vessel during or after mashing. Use a spatula to scrape excess food away.
- For best results when mashing never fill a saucepan etc., more than half full with food.
- The mixing blades of masher are extremely sharp. Be careful when using it.
- The masher should not be used continuously for over 1 min.

2. Attach the blender bar to the motor unit.



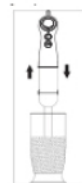
3. Put the plug in the wall socket.
4. Immerse the blade guard completely in the ingredients.



5. Before press the ON/OFF button, select the speed base on your own need.

Note: The higher the speed, the shorter the processing time required.

6. Move the appliance slowly up and down and in circles to blend the ingredients.



IMPORTANT:

- The mixing blades are extremely sharp. Be careful when operating.
- Do not process any food without water in it.
- The hand-held mixer should not be used continuously for over 1 min.
- Do not put the appliance on one side during operation to avoid splashing.

Whisk

The whisk is intended for whipping cream, whisking egg whites, desserts etc.

1. Connect the whisk to the coupling unit, and then connect the coupling unit to the motor unit.



2. Put the ingredients in the blender jar.

See the table for the recommended quantities and processing times.

Whisking quantities and processing times

Ingredients	Whisking quantity	Time	Speed
Cream	250ml	15sec.	1,2,3
Egg whites	4 eggs	50sec.	1,2,3

3. Put the plug in the wall socket.
4. Select the speed and then press the ON/OFF button.

IMPORTANT:

- A) The whisk should not be used continuously for over 2 minutes.

Chopper

The chopper is intended for chopping ingredients such as nuts, meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread etc.

Be very careful when you handle the blade unit, the blades are very sharp. Be particularly careful when you remove the blade unit from the chopper bowl, when you empty the chopper bowl and during cleaning.

1. Put the blade unit in the chopper bowl.



2. Put the ingredients in the chopper bowl.

See the table for the recommended quantities and processing times.

Ingredients	Chopping quantity	Time	Speed
Onions & eggs	100g	10sec.	4,5
Meat	300g	15sec.	4,5
Herbs	50g	15sec.	4,5
Cheese	100g	10sec.	4,5
Nuts & almonds	80g	10sec.	4,5
Garlic	200g	10sec.	4,5

3. Put the lid on the chopper bowl and turn the lid clockwise until fasten it tightly.

4. Fasten the motor unit onto the lid

5. Put the plug in the wall socket.

6. Select the speed and then press the ON/OFF button.

IMPORTANT:

A) Do not use it to mix super hard food, such as rock candy, brown sugar, coffee bean and cereals.

B) Do not use it to process materials other than food, such as medicinal material.

C) Grasp the top of plastic shaft to hold the mixing blade.

Food processor

The food processor is intended for shredding, slicing, chopping, grinding ingredients such as carrot, potato, nuts, meat, onions, hard cheese, garlic, herbs, dry bread etc.

1. Put the blade unit in the food processor bowl.



2. Put the ingredients in the food processor bowl.

3. Put the lid on the food processor bowl and turn the lid clockwise until fasten it tightly.

