



MINI BLITZ CHOPPER

Instruction Manual



Before operating this unit, please carefully read the following instructions.

Table of Contents

Important Safeguards page 3

Features page 4

Before first use page 5

Assembly page 5

Chopping tips page 5

Cleaning page 6

Processing guide page 6

Wiring UK plugs page 7

Environmental protection page 7

Servicing page 7

Warranty page 7

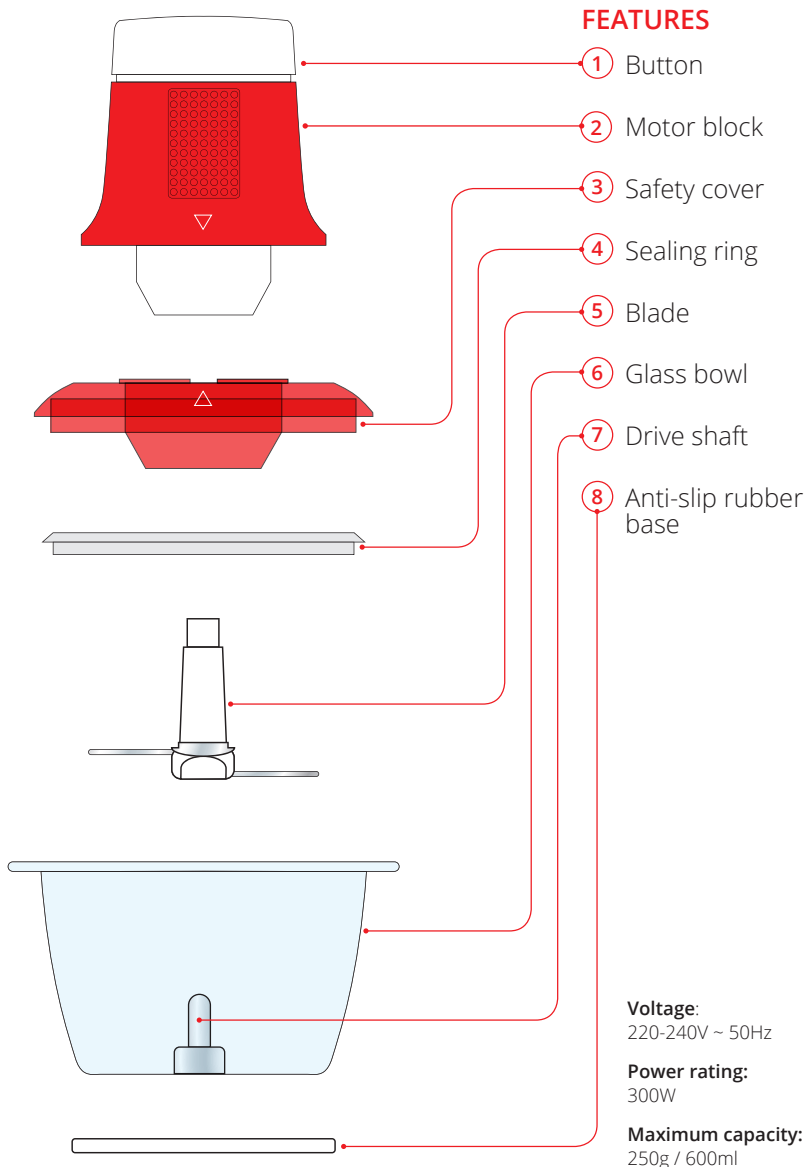
IMPORTANT SAFEGUARDS

Warnings and important safety instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining, or operating the appliance.

When using any electrical appliance, basic safety precautions should always be adhered to including the following:

- 1 Read all instructions before using the appliance.
- 2 To protect against risk of electrical shock never let the power unit, plug or cord get wet. Do not put the unit in water or any other liquids.
- 3 Do not let the cord hang over the edge of the worktop or table, or get in touch with hot surfaces. Do not place the appliance near hot surfaces, such as gas/ electric hobs or in a heated oven.
- 4 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.
- 5 Children should not use this appliance. Close supervision is necessary when any appliances are used near children.
- 6 Never leave the appliance unattended whilst it is switched on.
- 7 Unplug from the mains socket when the appliance is not in use, or before fitting or removing parts, and before cleaning.
- 8 Avoid contact with moving parts. Keep hands and utensils out of the bowl whilst connected to the power supply. Remove the blade unit before emptying the bowl.
- 9 Do not operate any appliance with a damaged cord or plug, or after the appliance is dropped or damaged in any manner. Return the appliance to the nearest authorised service facility for examination, repair or mechanical adjustment.
- 10 The use of attachments is not recommended by the manufacturer and may carry a risk of injury to persons.
- 11 Do not use outdoors.
- 12 This appliance is not suitable for processing very hard foods, such as ice cubes, coffee beans, hard spices, grinding granulated sugar to caster sugar, or processing hot liquids. Only process small amount of food at a time.
- 13 Blades are sharp, handle with care. Hold the blade (5) at the top away from the cutting edge, both when handling and cleaning.
- 14 Ensure safety cover (3) and motor block (2) are securely locked in place before operating the appliance.
- 15 Do not switch on the appliance when it is empty.
- 16 Do not use the appliance for any other purpose than its intended use. SQ Professional® will not accept any liability if the appliance is subject to improper use or failure to comply with these instructions.

SAVE THESE INSTRUCTIONS



Before first use

- 1 Make sure your electricity supply is the same as the one shown on the underside of the power unit.
- 2 Remove all the packaging and place the appliance on a dry, flat, heat-resistant, non-flammable surface.
- 3 Wash and dry all the parts thoroughly (see 'Cleaning').

Assembly

- A** Place the ⑧ anti-slip rubber base on a flat, dry surface. Put the ⑥ glass bowl on the base.
- B** Fit the blade ⑤ on the drive shaft ⑦. You can now place your ingredients in the bowl.
- B** Ensure that the sealing ring ④ is attached to the safety cover ③ and place the cover onto the bowl.
- C** Insert the motor block ② into the safety cover ③ and allign. The chopper will not operate unless the motor block, safety cover and the bowl are correctly engaged.

Remove the safety cover, blade and bowl after use for cleaning. All parts except the motor block are dishwasher safe.

Chopping tips

- 1 The capacity of the bowl is 600ml. Never exceed 200ml of liquid or 350ml marking of dry ingredients.
- 2 Best results are obtained by chopping small quantities at one time.
- 3 To ensure even processing, stop the appliance and scrape down any food with a plastic spatula.
- 4 Cut food such as carrots, celeries, mushrooms, green peppers, onions, etc. into small pieces (1 cm chunks) to obtain uniform consistency.
- 5 To chop dry foods such as nuts, bread crumbs, crackers, cookies, etc. cut them in smaller pieces. Ensure that the bowl, blade, safety cover and the food are thoroughly dry.
- 6 When processing heavy ingredients, avoid running the motor continuously for periods over 30 seconds without resting.
- 7 Do not process raw or cooked meat, cheese, coffee beans, chocolate pieces as this could damage the chopper.
- 8 Beware of over processing some ingredients. Stop and check the consistency frequently.

- 9 When preparing food for babies or infants, always check that the ingredients are thoroughly blended before feeding.
- 10 Do not touch moving parts and keep hands and utensils out of the bowl when the appliance is in operating mode to reduce risk of severe injury to persons and damage to the appliance.

Cleaning

The appliance should be thoroughly cleaned and dried after every use.

- 1 Switch off and unplug the appliance.
- 2 Handle the blade with great care when removing it from the bowl - it is extremely sharp.
- 3 Wash the bowl, safety cover and blade in warm, soapy water then dry all elements thoroughly. Alternatively you can wash these elements on the top rack of the dishwasher.
- 4 Wipe the motor block with a damp cloth and dry it thoroughly.

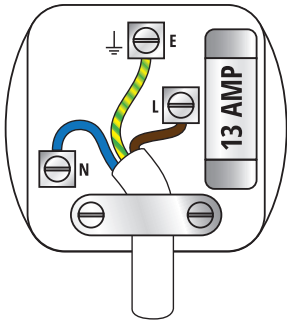
Processing guide

FOOD	MAX. CAPACITY	PROCESSING TIME
SALAMI	130g	3 x 5 seconds
CHEESE	200g	4 x 15 seconds
ONION OR GARLIC	150g	Pulsing
CARROTS	200g	3 x 5 seconds
DRIED FRUIT	130g	4 x 15 seconds
ALMONDS	150g	Coarse: 1 x 10 seconds Medium: 2 x 10 seconds Fine: 3 x 10 seconds
EGGS (HARD BOILED)	150g	2 x 4 seconds
WALNUTS	150g	2 x 10 seconds
BREAD	100g	10 seconds
PARSLEY	50g	2 x 5 seconds

Wiring UK plugs

The product must be earthed. It has a **13A BS1362** fuse in a 13A BS 1363 plug. To replace the plug, fit the green-yellow wire to **E** or **⏚**, blue wire to **N** and the brown wire to **L**. Fit the cord grip. If in doubt, call an electrician.

Do not use a non-wireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.



Environmental protection



To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused or recycled.

Service

The product is not user serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer. If that does not solve your problem, ring Customer Services - they may be able to offer technical advice. If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem. If under a guarantee, say where and when it was purchased and include proof of purchase. Send it to SQ Professional Ltd.

WARRANTY

THE WARRANTY FOR THIS PRODUCT IS COVERED BY SQ PROFESSIONAL LIMITED. ANY FAULTS WITH THIS PRODUCT ARISING THROUGH A MANUFACTURER DEFECT WILL BE COVERED FOR 1 YEAR FROM THE DATE OF PURCHASE, SUBJECT TO A VALID PROOF OF PURCHASE BEING PRESENTED. THIS DOES NOT INCLUDE FAULTS OR DAMAGE CAUSED BY MISUSE OF GENERAL WEAR AND TEAR. PLEASE CONTACT CUSTOMER SERVICES ON 01992 716 070 OR INFO@SQPROFESSIONAL.COM, MONDAY TO FRIDAY FROM 09:30 - 17:30. THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.



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