



MAXSTAR APPLIANCE LIMITED

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# FOOD PROCESSOR

MASTER CHEF+

## USER MANUAL

Please read this book carefully before using this appliance.



### Before using your machine

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

### Safety

- The blades and discs are very sharp, handle with care.
- Always hold the knife blade by the finger grip at the plastic part, away from the cutting edge, both when handling and cleaning.
- Do not lift or carry the processor by the handle – or the handle may break resulting in injury.
  - Always remove the knife blade before pouring contents from the bowl.
  - Keep hands and utensils out of the processor bowl and liquidiser jug whilst connected to the power supply.
  - Switch off and unplug:
    - before fitting or removing parts.
    - after use.
    - before cleaning.
  - Never use your fingers to push food down the feed tube. Always use the pusher supplied.
  - Before removing the lid from the bowl or liquidiser / mill from the power unit:
    - Switch off
    - Wait until the attachment/ blades have completely stopped
    - Be careful not to unscrew the liquidiser jug or mill from the blade unit.
  - Allow all liquids to cool to room temperature before placing them in the liquidiser.
  - Do not use the lid to operate the processor, always use the on/ off speed control.
  - This machine will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.
  - Never use an unauthorised attachment.
  - Never leave the machine on unattended.
  - Never use a damaged machine, if break, please get it repaired in the designated maintain place.
  - Never let the power unit, cord or plug get wet.
  - Don't let the wire hang over the edge of a table or worktop or touch hot surfaces.
  - Do not exceed the maximum capacities stated.
  - 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.
  - Only use the appliance for its intended domestic use.

- Before plugging in
- Make sure your electricity supply is the same as the one shown on the underside of your machine

### Before using for the first time

1. Remove all packaging. Take care of the knife blades as they are very sharp. These covers should be discarded as they are to protect the blade during manufacture and transit only.
2. Wash the parts see "cleaning".

### Choosing a speed for all functions

Table 1

Tool/ Attachment	Function	Speed	Maximum capacities
Chopping Blade	Grind meat / Cut vegetables Make stuffing: cut meat and vegetables both (need to put meat first)	1-3	500g
Dough hook	Dough making / kneading	1-2	500g flour 250ml water
Whisk	Egg white	3	8 piece
Discs- Slicing / shredding chipping / mashing	Slicing / shredding / chipping / mashing food and vegetables such as carrots, cheese	1-3	500ml
Blending	Make jam, milk shake, soup	1-3	1000ml 400g carrot 600g water
Citrus Press	Citrus fruits juicing	1	600ml
Chutney Grinder / Grinder Cup	For spices, coffee beans etc milling	1-3	100g
Grinder	For Tomato Purees, Idli, Dosa Batter, etc	1-3	2/3 of Jar capacity

### Warning

1. Before Using, Please Ensure That The Processor Is Unplugged From The Power Supply.
2. Never use your fingers or an object to push ingredients into the feeding tube while the appliance is running. Only use the pusher

### To use your food processor

- 1 Fit the bowl. Place the handle towards the back and turn clockwise until it locks.
- 2 Fit an attachment over the drive shaft.
  - Always fit the bowl and attachment onto the machine before add ingredients.
- 3 Fit the lid ensuring the top of the drive shaft locates into the center of the lid.
  - Do not use the lid to operate the processor, always use the on/off control.
- 4 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.
- 5 Reverse the above procedure to remove the lid, attachments and bowl.
  - Always switch off before removing the lid.

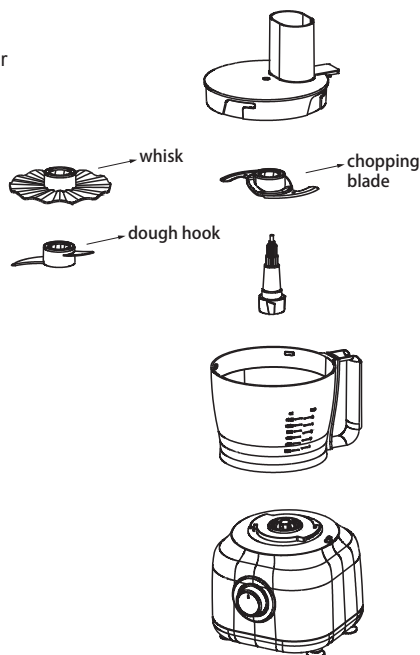
### Important

- Your processor bowl 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.

## Using the attachment

### Chopping Blade / Dough Hook / Whisk

- 1 Turn the the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.» When the bowl is fixed correctly, you hear a click.
  - 2 Place the Spindle on the processor bowl shaft.
  - 3 Put the attachment on the spindle.
  - 4 Put the ingredients in the bowl.
  - 5 Put the lid on the bowl, and then turn the lid clockwise to fix it.
- » When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.
- 6 Put the pusher into the feeding tube.
  - 7 Connect the power plug to the power supply.
  - 8 Check the preparation time, the maximum amount and the speed setting required for the ingredients in Table 1. Turn the knob to the desired speed setting.
  - 9 After use, turn the knob to 0, and then unplug the appliance.



## Hints

### Chopping blade

- 1 You can use the blade unit to chop, mix, blend, or puree ingredients. You can also use it to mix and blend cake batters.
- 2 Do not use the blade unit to chop hard ingredients, like coffee beans, turmeric, nutmeg, and ice cubes, as this may cause the blade to get blunt.
- 3 Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt, and turn lumpy.
- 4 Precut large pieces of food into small pieces of approx. 2-4cm, then added down by feed tube, when the machine is running.
- 5 Take care not to over-process.

### Dough tool

- 1 You can use the kneading accessory to knead yeast dough for bread and pizzas. You need to adjust the amount of liquid to form the dough according to the humidity, temperature condition and time.
- 2 Do not use the kneading accessory to blend cake batters. Use the blade unit for this job.
- 3 Always put the kneading accessory in the bowl before you add the ingredients.
- 4 Place the dry ingredients in the bowl and add the liquid down the feed tube when the machine is running.
- 5 Re-knead by hand only. Re – kneading in the bowl is not recommended as it may cause the processor to become unstable.

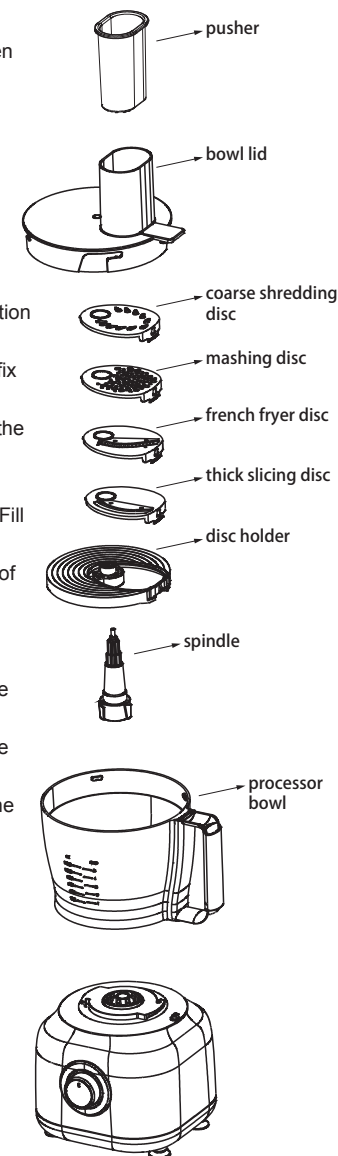
## Slicing / shredding / mashing / French Fryer discs

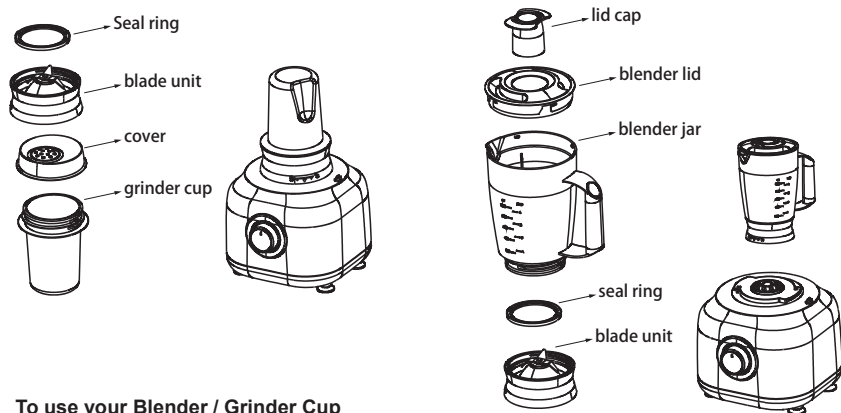
- 1 Turn the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.» When the bowl is fixed correctly, you hear a click.
  - 2 Place a disc into the disc holder as indicated below, then place the disc holder with insert on the spindle.
- Place the opening of the insert over the shaft of the disc holder.
- Push the opening of the insert over the projection on the shaft.
- Press the insert onto the insert holder until it locks in position with a click.
- 3 Put the lid on the bowl, and then turn the lid clockwise to fix it.
- » When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.

- 4 Put the ingredients into the feeding tube with the pusher. Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.
- 5 Connect the power plug to the power supply.
- 6 Check the preparation time, the maximum amount and the speed setting required for the ingredients in Table 1. Select the speed that matches the color of the accessory.
- 7 After use, turn the speed selector to 0, and then unplug the appliance.

## Safety

- 1 Never remove the lid until the cutting disc has completely stopped.
- 2 Handle the cutting discs with care – It has a very sharp cutting edge.
- 3 Never use the disc to process hard ingredients, like ice cubes.
- 4 Do not exert too much pressure on the pusher when you press ingredients into the feed tube.
- 5 Precut large ingredients into chunks that fit in the feeding tube.





#### To use your Blender / Grinder Cup

- 1 Fit the sealing ring into the blade unit, ensuring the seal is located correctly.  
Turn the blade unit on the blender jar / grinder cup.
- 2 Place the blender jar / grinder cup on the motor unit and turn it clockwise to fix it.  
» When the jar is fixed correctly, you hear a click.
- 3 Put the ingredients in the blender jar within the maximum level indication.
- 4 Place the lid on the blender jar, and then turn it clockwise to fix it.
- 5 Connect the power plug to the power supply.
- 6 Check the preparation time, the maximum amount and the speed setting required for the ingredients in Table 1. Turn the knob to the desired speed setting. To crush ice, turn the knob to P. Press the button again to stop.
- 7 After use, turn the knob to 0, and then unplug the appliance.

#### Hints

##### The blender

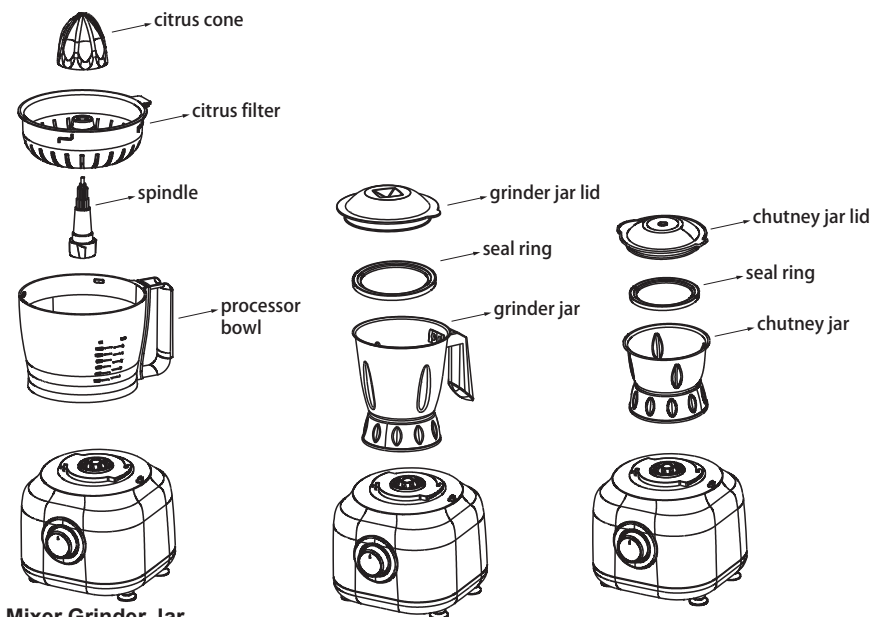
- Blending fluids, like dairy products, sauces, fruit juices, mixed drinks, and shakes.
- Mixing soft ingredients, like pancake batter.
- Pureeing cooked ingredients, like baby food.
- Crushing small ice.

- 1 Do not exert too much pressure on the handle of the blender jar.
- 2 Never open the lid to put your hand or any object in the jar while the blender is running.
- 3 Always assemble the sealing ring onto the blade unit before you attach the blade unit to the blender jar.
- 4 To add liquid ingredients during processing, pour them into the blender jar through the feeding hole.
- 5 Precut solid ingredients into small pieces before you process them.
- 6 If you want to prepare a large quantity, process small batches of ingredients instead of a large quantity at once.
- 7 To avoid spillage: When you process a liquid that is hot or tends to foam (for example, milk), do not put more than 1.0L of liquid in the blender jar.
- 8 If you are not satisfied with the result, switch off the appliance and stir the ingredients with a spatula.
- 9 Remove some of the contents to process a smaller quantity or add some liquid.

**Grinder Cup use with cover can become a spice jar**

#### To use the citrus press

- 1 Turn the the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl. » When the bowl is fixed correctly, you can hear a click .
- 2 Put the sieve for citrus press on the tool holder in the bowl. Make sure that the projection on the sieve is locked in the slot of the bowl handle.  
» When the sieve is fixed correctly, you can hear a click .
- 3 Put the cone on the sieve.
- 4 Connect the power plug to the power supply.
- 5 Check the maximum amount required for the ingredients in Table 1. Turn the knob to speed 1. » The cone starts rotating.
- 6 Press the citrus fruit onto the cone.
- 7 Stop pressing from time to time to remove the pulp from the sieve. When you finish pressing or when you want to remove the pulp, turn the knob to 0 and remove the bowl from the appliance with the sieve and cone on it.



#### Mixer Grinder Jar

Before you start the mixer grinder for the first time or after a long period of non-usage:

- 1 Rotate the motor shaft by hand to ensure that it turns freely & smoothly  
Make sure the unit is not connected to the electric supply source
- 2 Before fixing the jar to the main unit, rotate the jar coupler to ensure that it turns freely
- 3 Each jar comes fitted onto a base that has to be fitted onto the main unit  
Hold the base and rest it on the main unit

-Plug the power cord in the electric supply socket & switch the power ON.

### 1) Chutney jar

Function: This jar can be used to grind small quantities of jeera, dhania, green chilli, pepper, Garam masala, ect.

- Put the ingredients to the ground in the chutney jar.
- Hold the lid and press it down firmly on the chutney jar. Ensuring that the lid has locked securely from all sides.
- Place the chutney jar on the main unit through the jar base.
- The substance to be ground should not be too large to cut / break ingredients into smaller pieces.
- Do not add too much water while using this jar.
- Do not run the mixer continuously as it tends to rob the ingredients of their flavor thus short spurts would be preferable. While dry grinding, friction may heat up the jar, this is not abnormal.

### 2) Wet grinding jar

Function: This jar can be used for grinding items like idli and dosa groundnut, red chilli, sugar, palak, ect.

- Fill the jar with the ingredients, up to 2/3 of capacity of the jar and add some water as per the desired quantity (in case of wet grinding).
- Put the flat lid on top of the jar and fit it onto the main unit.
- Grind at a low speed for about 15sec. And then move to higher speeds.
- Keep adding water till you achieve desired consistency.
- Always ensure that the lid is in place before starting.
- Don't add all the water at a time. Instead add it in smaller quantities as and when required.
- Always move gradually from lower to higher speeds.

### 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 discolouration.

### Power unit

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

All other parts

- Wash by hand, then dry.
- Alternatively they can be washed on the top rack of your dishwasher. A short low temperature programme 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.



# MAX STAR

## FOOD PROCESSOR

### MASTER CHEF+

RATING : 220-240V, 50/60 HZ

POWER : 562-800 W



## WARRANTY CARD

# WARRANTY

(As per terms and conditions overleaf)

Name of Purchaser : \_\_\_\_\_

Address : \_\_\_\_\_

Phone No. Residence : \_\_\_\_\_

Office : \_\_\_\_\_

Product Sl. No.: \_\_\_\_\_ Date Of Purchase : \_\_\_\_\_

Customer's Signature	Dealer's Stamp & Signature

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Please preserve the Warranty Card and Cash Memo and ensure that they are duly stamped and signed by the Company's dealer. The Warranty Card or a Cash Memo which is not stamped and signed by the dealer will be treated as invalid.

Max Star product that you have bought is of excellent quality and construction. However we will correct, free of charge any defects in material or workmanship for a period of one year\* (the Warranty period) from date of purchase subject to the terms and conditions.

### TERMS & CONDITIONS OF WARRANTY

1. Max Star products are warrantied solely against poor workmanship, manufacturing defect and use of faulty material only. Consequential liabilities will not be entertained. All Max Star products are designed for domestic usage only.
2. In the event of a replacement of spares during the warranty period, this warranty card will be required along with the original tax invoice/ Cash Memo to process the claim. The Company will not entertain a claim with incomplete warranty details.
3. This warranty is confined to the first purchaser of the product only & is not transferable.
4. Repair or replacement of spares will be carried out through the Company's Authorized Service Centre or its Authorized Dealers.
5. Repairs during warranty period shall be carried on "Carry In" basis, wherein, for services, the purchaser shall bring the product to the Company's Authorized Service Center / Authorized Dealer for warranty service along with Tax Invoice / Cash Memo and Warranty Card. The warranty does not cover cost of transportation of product from the customer's place to the Company's Authorized Service Centre/ Authorized dealer. However, in case the customer located beyond the municipal limits of the jurisdiction of the Company's Authorized Service / Authorized Dealers, wishes the Company / its Authorized Service Center/ Authorized Dealer to collect the product from his place for the purpose of servicing the product then all expenses incurred in collection and delivery back of the product, as well as the expenses incurred in connection with deputation of service personnel / technicians towards to and for travel, conveyance and other incidentals etc. will be borne by the customer.
6. In the event of repairs / replacement of any part/s of the product, this warranty will be thereafter continue and remain in force only for the unexpired period of the warranty. Moreover, the time taken for repair/ replacement and in transit whether under the warranty or otherwise shall not be excluded from the warranty period. The customer shall have to pay a visit charge towards inspection, as applicable.
7. The Company / its Authorized Service Centre/ Authorized Dealer, reserves the right to retain any parts or component/s replaced at its/their discretion in the event of a defect noticed in the equipment during the warranty period. The company shall have exclusive right to replace the defective / unserviceable part/s or component/s with the part/s or component/s which may be new or refurbished.
8. The warranty does not cover accessories external to the product.
9. The warranty does not cover demonstration/installation of the product purchased.
10. In the event of any unforeseen circumstance, and spares not being available, the Company's prevailing depreciation rules will be binding on the purchaser to accept as a commercial solution in lieu of repairs.
11. The warranty is issued at Delhi and Courts at Delhi shall have exclusive jurisdiction over matters covered or flowing from this warranty.
12. The Company's obligation under this warranty shall be limited to repairing or providing replacement of parts, which are found to be defective.
13. In the event of repairs/replacement of specific parts on which warranty is more is more than product warranty, the specific parts will be repaired /replaced free of the cost but customer needs to pay service charges in such cases.

### THIS WARRANTY IS NOT APPLICABLE IN ANY OF THE FOLLOWING CASES:

1. The warranty card is not duly filled by the selling dealer.
2. The completed warranty card is not presented to the service personnel at the time of repair.
3. The product is not purchased from an Authorized MAX STAR dealer.
4. The product is not installed, used and maintained according to instruction given in the instruction manual.
5. Defect cause by improper use as determined by the company personnel.
6. Installation/ repair work is carried out by persons/agency other than Authorized by the company.
7. Defects have been caused by reasons beyond control of the Company, like act of God, during transit to Service Centre or purchaser's residence, poor maintenance, damage to the product caused by insects/ rodents.
8. The warranty does not apply to :
  - a. Surface coating, body aesthetics, plastic parts, neon lamps, bake light part, rubber/neon parts, cord wire, push button & bulb and dursable parts viz. shaft, bush etc.
  - b. Normal wear and tears of parts.
  - c. Damages resulting from accidents, mishandling, improper use or negligence on the part of customer and fluctuation in supply voltage.
  - d. Damages resulting due to usage of power supply other than specified 230 Volts AC 50 Hz. e.g. inverters, generator etc.
  - e. For humming noise generated due to usage of electronic fan regulators of any make.
  - f. Breakage of glass parts.
  - g. Heating tubes/rods for failure or breakage.